

BACKYARD FLAVOR

RECIPE SERIES



HOMEMADE PIZZA

HERE'S WHAT YOU WILL NEED

- Smoke on Wheels BBQ Marinade
- Cattleman's Italiano
- 1 Vidalia onion, thinly sliced
- 1 Cup crumbled parmesan cheese
- 1 Cup cherry peppers
- 3 slices thick bacon, par cooked into lardons.
- 1 Cup baby spinach, rough chopped.
- ¼ Cup basil, chiffonade
- Balsamic Glaze
- Fresh ground black pepper



PREHEAT YS640 to 500°F with diffuser in place.

STRETCH pizza dough in to 12" rounds.

BRUSH dough with S.O.W. BBQ Marinade.

SPRINKLE dough with Cattleman's Italiano.

GRILL dough for approximately two minutes per side until grill marks form.

TOP with crumbled parmesan cheese, thinly sliced onions, lardons and cherry peppers.

COOK for 5 to 7 minutes until cheese is melting.

SPRINKLE crushed black pepper over the pizza.

TOP with basil and spinach, then drizzle lightly with balsamic glaze.

FLAVOR PROFILES

Smoke on Wheels BBQ Marinade

A savory, flavor packed marinade with herbs, bright citrus, garlic, and fresh thyme, olive oil and butter this marinade enhances the flavor of chicken, steaks, and pork... and packs a punch on veggies.

Cattleman's Grill Italiano

A classic Mediterranean blend of herbs and spices that brings the garden fresh flavor of the old world to spaghetti sauce, pizza sauce, lasagna, salads, vegetables, and more. Ideal for ground meat (beef, pork, poultry) Italian sausage, meatloaf, meatballs or stirred into a rustic bread dough.