



SHAKEY'S®

"BBQ Pulled Pork"

Pizza



SHAKEY'S SPICY BBQ SAUCE



Spicy BBQ Sauce shelf life is 14 days under refrigeration.

| Spicy BBQ Sauce | | | |
|-------------------|------------|------------|---------------|
| Ingredients | Full Batch | Half Batch | Quarter Batch |
| BBQ Sauce (quart) | 4 | 2 | 1 |
| Sriracha (oz) | 12 | 6 | 3 |
| Tools | | | |
| Measuring Cup | 1 | 1 | 1 |
| Whisk | 1 | 1 | 1 |



Pulled Pork

Pulled Pork shelf life is 7 days under refrigeration after lightly tossed in Spicy BBQ Sauce.

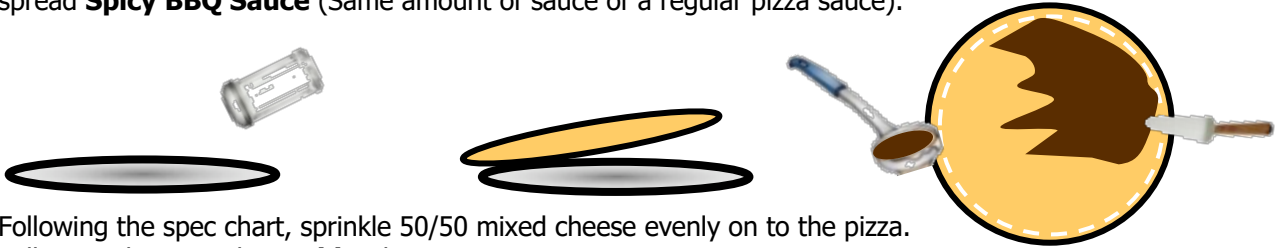
Important: Using one time use food safety gloves, separate the **pulled pork** into dollar coin size bites and lightly toss in the **Spicy BBQ Sauce** before it goes on the pizza. Thaw **pulled pork** under refrigeration before separating it.



TIP: Do not remove fat from pulled pork when separating it into dollar coin size bites. The fat will melt and add flavor to the pizza.

| "BBQ Pulled Pork" Pizza | | | |
|---|----------|-----------|-----------|
| Ingredients | 9" | 12" | 15" |
| Thin Crust Dough | 9" Dough | 12" Dough | 15" Dough |
| Spicy BBQ Sauce (3 oz ladle) | 0.5 | 1 | 2 |
| 50/50 Mixed Cheese (oz) | 3 | 6 | 9 |
| Red Onion (oz) | 1 | 2 | 3 |
| Pulled Pork (oz) | 3 | 6 | 9 |
| Green Onion (oz) | .5 | 1 | 1.5 |
| Follow the Thin Crust pizza instructions when cooking pizza | | | |

1. Sprinkle a light amount of **cornmeal** onto an aluminum pan, place the **dough** on the aluminum pan and spread **Spicy BBQ Sauce** (Same amount of sauce of a regular pizza sauce).



2. Following the spec chart, sprinkle 50/50 mixed cheese evenly on to the pizza.
3. Following the spec chart **add** red onion topping.

4. **Using the Red Bowl**, measure and add **Pulled Pork** topping uniformly. Make sure to the pulled pork is **lightly tossed** in the **Spicy BBQ Sauce** before placing the it on the pizza. Too much **Spicy BBQ Sauce** on the pulled pork will result in a soggy pizza.



5. **Follow the Thin Crust pizza instructions when cooking pizza;** pizza will be ready when the dough has a firm texture and is golden brown.
6. Remove pizza from the oven.
7. Cut pizza.



8. Following spec chart add **Green Onion** after pizza has been cut and then serve.