



SHAKEY'S® “BIG ISLAND BBQ” PIZZA





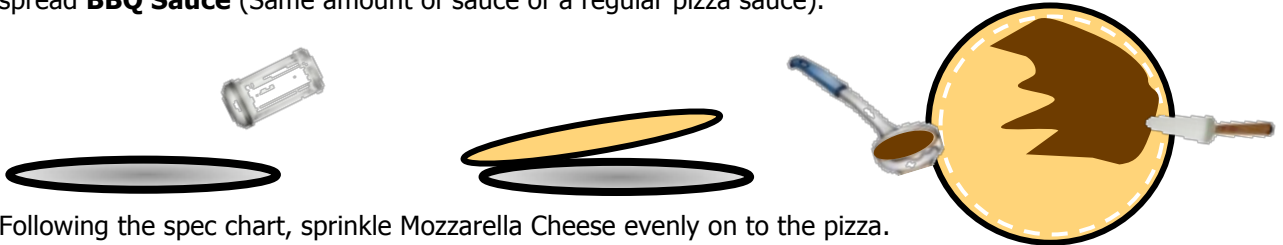
SHAKEY'S® BIG ISLAND BBQ PIZZA

PIZZA PREPARATION

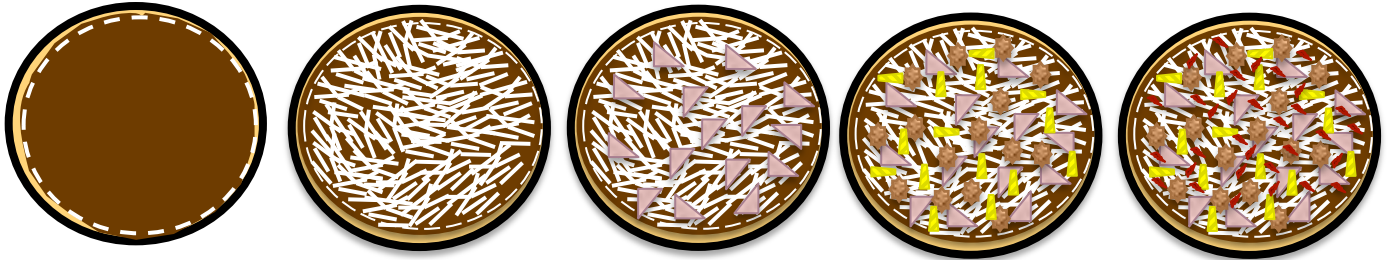
"Shakey's Big Island BBQ" Pizza			
Ingredients	9"	12"	15"
Thin Crust Dough	9" Dough	12" Dough	15" Dough
BBQ Sauce (Ladle)	0.5 (1.5oz)	1 (3oz)	2 (6oz)
Mozzarella Cheese (oz)	3 oz	6 oz	9 oz
Ham (count)	10	20	30
Jalapeno Sausage (oz)	1 oz	2 oz	3 oz
Pineapple (oz.)	2 oz.	4 oz.	6 oz.
Bacon (pre-cooked) (oz.)	0.5 oz.	1 oz.	1.5 oz.

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 **BBQ Sauce** (Same amount of sauce of a regular pizza sauce).



2. Following the spec chart, sprinkle Mozzarella Cheese evenly on to the pizza.
3. Following the spec chart **add** Ham topping.
4. **Using the Red Bowl**, measure and add **Jalapeno Sausage** topping uniformly, making sure that the **Ham** is not covered.



5. **Using the Clear Bowl**, measure and add **Pineapple** topping uniformly, making sure that the **Ham and Jalapeno Sausage toppings** are not covered.
6. **Using the Red Bowl**, measure and add **Bacon (pre-cooked)** topping uniformly over the rest of the toppings.
7. **Follow the Thin Crust pizza instructions when cooking pizza;** pizza will be ready when the dough has a firm texture and is golden brown.
8. Remove pizza from the oven.
9. Cut and serve as a regular pizza.