

## **BBQ'D Chicken Pizza**

*Chef Curt Groen, Groen Brothers Enterprises, Fort Collins, CO*

Servings: 3 pizzas/6 servings

Ingredients:

Crust, For 3 pizzas:

1 cake yeast

1 cup lukewarm water

3 cups sifted Conagra flour

1/4 teaspoon salt

2 Tablespoons shortening

Topping for each pizza:

2 cups diced cooked chicken

1/2-3/4 cup Curtsauce (from Fort Collins)

2 cups shredded Mozzarella cheese from Colorado Dairies

Instructions:

Dissolve yeast in lukewarm water. Add flour, salt, and shortening. Mix well. Knead. Place in greased bowl and cover with plastic wrap. Let raise until double in bulk. Punch down and divide in three pieces. Roll each into a circle that will fit a 12-14 inch greased pizza pan. The topping listed above is enough for one pizza. Mixed cooked chicken and Curtsauce and "sprinkle" over the pizza crust. Spread shredded cheese on top of this. Bake 400 degrees for 25 minutes.