

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.