

Maple Moon Family Sugary Cherry Pig Pizza

Ingredients:

1 lb pizza dough
2 cups pulled pork or pork carnitas, shredded
1/2 cup BBQ sauce
1 onion, sliced and caramelized
6 ounces sliced manchego cheese
Maple Moon Cherry jam
yellow cornmeal, for sprinkling the baking sheet

Instructions:

Place a pizza stone on the lowest rack of the oven and preheat to between 500 to 550 degrees F with a baking stone inside. Sprinkle about 2 to 3 tablespoons of yellow cornmeal on a baker's peel or baking sheet. Place the rolled out pizza dough on the prepared baker's peel or baking sheet.

Combine 1/2 cup of barbecue sauce with the pork. Spread some cherry jam on your pizza crust, enough to coat it but not too thick, leaving about 3/4-inch of dough uncovered around the edge. Spread the pulled pork over the sauce, then top with the onions. Spread the cheese evenly over the top.

Using a quick flick of the wrist, slide the prepared pizza onto the hot pizza stone and bake for 10 to 12 minutes, or until the crust is crisp and golden and cheese is melted and bubbly.