

## **"Patty's Breakin' All the Rules Barbecue Chicken Pizza"**

### Ingredients:

- 2 Chicken Breasts, bone in & skin on
- Olive Oil, Kosher Salt, freshly ground Black Pepper
- 2 or 3 stems Fresh Oregano
- 2 lg. garlic cloves
- 1 Spanish Onion, thinly sliced & caramelized\*
- 1 pkg. Pizza Dough, from your local pizzeria or grocery store, place in an oiled bowl, cover and let rise
- Barbecue Sauce (my favorite is Dinosaur Bar-B-Q sauce)



Rinse & pat dry 2 large chicken breasts. Loosen the skin and place fresh oregano leaves & sliced garlic under the skin. Rub both sides with olive oil & sprinkle with kosher salt & black pepper. Bake at 400 degrees, skin side down, for 20 minutes, turn over and bake for another 10 minutes. Brush both sides liberally with your favorite barbecue sauce & bake another 10 minutes. You want your skin to be crispy, not burned. (At this point, you could serve your chicken with roasted potatoes and a green salad for a great meal)

Let cool, remove skin & shred meat Add a little more sauce.

Brush a pizza pan with olive oil, take your risen dough & gently press into the pan, brush top with olive oil, sprinkle with kosher salt & pepper, to taste. Cover loosely & let rise again. "Dimple" dough and brush with barbecue sauce & bake in a 425 degree oven for 10 minutes. Remove & top with your shredded chicken & caramelized onions. Bake for another 10-15 minutes, until crust is golden brown. Slice & enjoy!

\* To caramelize, place sliced onion in fry pan, with olive oil, cook on medium heat, stirring occasionally, for 20-25 minutes.