

Yuengling Grilled Pizza's

Dough Ingredients

- 4 ounces - Semolina Flour
- 20 ounces - All Purpose Flour
- 1 Tablespoon- Active Dry Yeast
- 1 teaspoon - Salt
- 2 Tablespoons - Olive Oil
- 1 Tablespoon – Honey
- 8 ounces - Yuengling Lager
- ¾ Cups - Cold Water

Dough Procedure:

Put all ingredients in a mixer with a dough hook. Mix on low until incorporated. Turn to medium and mix for 5-6 minutes. Spray your countertop well with Pan spray. Put the dough on the counter and spray the dough. Using an ounce scale weigh into 8 oz portions. Round the dough and place on cookie trays. Spray the dough and immediately cover and place in the refrigerator.

Precook Pizza Dough

Remove the dough from the refrigerator and let sit at room temperature for 20 minutes. Stretch the pizza dough to desired thickness and par bake at 350 for approximately 8 minutes.

Yuengling BBQ Chicken Pizza

Ingredients

- 4 ounces - Grilled Chicken Breast, diced
- 3 ounces - Yuengling Lager BBQ Sauce
- 3 ounces - Mozzarella Cheese
- 1 each - White Onion, diced
- 1 Tablespoon - Fresh Parsley, chopped

Procedure:

Spread BBQ sauce on crust, sprinkle onions, diced chicken, parsley, then the mozzarella cheese on pizza evenly. Place the pizza on a grill at medium heat.

Variations

Yuengling Adirondack Pizza

Ingredients

- 4 ounces - Grilled Chicken Breast, diced
- 3 ounces - Yuengling Hot Wing Sauce
- 1 each - Apple, sliced
- 3 ounces - Blue Cheese
- 1 each - Large Red Onion, sliced and caramelized
- 1 Teaspoon - Fresh Rosemary, chopped

Procedure:

Spread wing sauce on crust, sprinkle apples, diced chicken, red onion, then the blue cheese on pizza evenly. Place the pizza on a grill at medium heat.

Yuengling Caribbean Pizza

Ingredients

- 4 ounces - Grilled Shrimp, tossed in Yuengling Hot Wing Sauce
- ½ Cup - Black beans
- ½ Cup - Goat Cheese
- ½ Cup - Pineapple, diced
- ¼ Cup - Roasted Red Peppers, sliced
- 1 Teaspoon - Fresh Cilantro

Procedure:

Spread wing sauce on crust, sprinkle black beans, shrimp, pineapple, red peppers, then the goat cheese on pizza evenly. Place the pizza on a grill at medium heat.