Bone Suckin' BBQ Chicken Pizza

Bone Suckin' BBQ Chicken Pizza

Ingredients:

- **Bone Suckin' Sauce**, 1 cup
- **Bone Suckin' Salsa**, 1 jar
- **Baked Pizza Crust**, 2 (12 in)
- **Pizza Cheese**, 4 cups
- **BBQ Chicken**, 4 cups
- **Pineapple Chunks**, 2 cups (optional)
- **Olive Oil**

Directions:

Preheat oven to 450 degrees while you prepare the pizza. Lightly baste the pizza crusts with olive oil. Mix together salsa and Bone Suckin' Sauce. Spread mixture over pizza crust leaving 1/2 inch around the edges of the crust. Sprinkle cheese over sauce to cover. Add BBQ chicken and pineapple chunks. Reduce oven temperature to 425 degrees. Place pizzas in oven on middle rack and cook for 7 to 10 minutes. This recipe is good for leftover BBQ chicken or you can purchase a Rotisserie chicken, shred the meat and cover with Bone Suckin' Sauce prior to placing on pizzas. You may substitute six 7" crusts in this recipe if you prefer individual pizzas. Serves: 5-7

Grillin' Tips, Great Recipes & More - BoneSuckin.com

919-833-7647

Made In The USA!