



Southern Pulled Pork BBQ Flatbread

It's Nashville's most popular appetizer

- 1 (11 oz.) package thin crust pizza crust, divided
- 2 Tablespoons grated Parmesan cheese
- 3 ounces cooked Tennessee BBQ pulled pork, warmed
- 1 Roma tomato, sliced thinly
- 2 Tablespoons thinly sliced red onion, peeled
- 1-1/2 ounces Monterey Pepper Jack cheese, shredded; chop
- 2 Tablespoons bright green sweet relish
- 1 to 2 Tablespoons ranch dressing or as desired

Preheat oven to 400-degree F. with pizza stone.
Cut three 15x18 inch pieces parchment paper. Have one or two cookie sheets available to easily move pizza crusts.

Cut unrolled pizza crust in half; rewrap one half of crust with plastic wrap to save for another recipe. Place in refrigerator.

Unroll the remaining half of pizza dough; place on piece of parchment. Sprinkle parmesan cheese over pizza crust; lightly pat cheese into dough; place parchment on top of dough; roll crust until very thin, about 14x8 inches

To Bake: Remove parchment paper from top of crust. Move pizza crust with bottom parchment paper onto hot pizza stone; bake in preheated 400-degree F oven for 8 minutes. Remove parchment with pizza crust to cookie sheet. Set aside to add toppings on crust.

Place small pieces of pulled pork, tomato slices, and onions around top of precooked pizza crust; lightly sprinkle with shredded pepper cheese; replace pizza crust along with parchment back on pizza stone in oven; bake for about 6 minutes longer until golden brown. Remove parchment and crust from oven, using a cookie sheet for easier handling.

Dot flatbread crust with sweet relish and drizzles of ranch dressing over the top before serving. With kitchen scissors, cut into triangular pieces or squares. Yield: about 12 to 14 small appetizer pieces
Serves: 4 to 6

Recipes Inspired by: T. J. Piantek, Nashville, TN.

About the Recipe: One of the most popular appetizers is a thin crusted flatbread filled with popular flavor combinations. Nashville's favorite is shredded barbecue pork combined with a touch of onion, tomato slices, pepper cheese, and some bright flavored relish. It's so delicious that you will probably need to make two flatbreads.