



Menu du Jour

25 May 06

Carolina Pizza

Pig Sauce

Carolina Slaw

(Serves two)

Carolina Pizza

Here's a great way to use any leftover pulled pork (if you ever have any)... turn it into a Carolina Pizza. The pulled pork could also be combined with a nice Carolina slaw (recipe follows) and rolled up in a warmed tortilla for a Carolina wrap.

2 cups pulled pork

Yellow cornmeal, for dusting the peel

1 (13.8-ounce) pkg. refrigerated pizza dough

1/2 small red onion, thinly sliced

1/2 green bell pepper, seeded and finely chopped

2/3 cup shredded Monterey Jack cheese

2/3 cup shredded mozzarella cheese

Preheat the grill for medium-high indirect cooking. Lightly grease the grill grates.

Sprinkle about 2 tablespoons of cornmeal on a pizza peel or line a baking sheet with parchment paper (if using Pillsbury® refrigerated dough that is rectangular, cut it in half). Place the rolled out pizza dough on the peel or baking sheet. Place the pizza (or half of it) on the hot side on the grill and cook for a couple of minutes to create grill marks. Flip the pizza to the cooler side of the grill, close the cover and cook for 10 minutes. Using the peel or two large spatulas, remove the pizza from the grill. (The pizza may be done to this point and held on a cooling rack for up to 2 hours.)

Ladle 1/2 to 3/4 cup of the cooled barbecue sauce over the pizza dough, leaving a 3/4-inch perimeter uncovered around the edge. Arrange 1 cup of the pulled pork over the sauce, then top with the onion slices and chopped bell pepper. Spread half of the cheeses evenly over the top.

Return the pizza to the grill and indirectly cook, covered, for another for another 10 to 12 minutes or until the crust is golden and cheeses have melted. Repeat with second pizza.

Allow the pizza to cool slightly then cut into serving pieces.



Pig Sauce

This sauce is neither a traditional Piedmont (western) or eastern Carolina sauce but an adaptation of the western sauce that goes well with sliced or pulled pork.

1/2 cup pork stock
1 clove garlic, finely chopped
1 teaspoon grated ginger
1 cup ketchup
1/2 teaspoon ground cumin
1/4 cup brown sugar, packed
1 teaspoon Worcestershire sauce
3 tablespoons cider vinegar
1 tablespoon hot sauce
1 teaspoon crushed red pepper flakes
1/2 teaspoon freshly ground black pepper
Coarse kosher salt to taste

In a medium saucepan, combine the ingredients and whisk until thoroughly mixed. Bring to a low simmer over medium-low heat and cook for 5 minutes. Season to taste with salt. Remove from the heat and allow the sauce to cool.

Yields 2 cups

Carolina Slaw

Although this is not a classic Carolina slaw, this recipe will bring your taste buds to attention! The bite of the vinegar, the heat from the jalapeños and the sweetness of the sugar combine unlike a creamy northern-style slaw for a great crunchy flavor.

1/2 small head green cabbage (about 3 cups shredded)
1/4 cup chopped red or green bell pepper
3 tablespoons granulated sugar
1/4 cup cider vinegar
2 pickled jalapeños, finely chopped
1/2 teaspoon coarse kosher salt
1 teaspoon cracked black pepper
1/4 teaspoon crushed red pepper

Using a mandolin or a very sharp knife finely shave the cabbage into strips.

Combine all the ingredients in a non-reactive bowl and mix well. Let stand at room temperature at least 1 hour, stirring occasionally, and adjust seasonings before serving.

Yields about 3 cups



Cooking & Presentation



Partially Cooked Pizza Waiting For The Toppings



Carolina Slaw



Sauced With Pulled Pork...



Green Peppers Added...



And Then The Onions...



And The Cheeses



Finished Pizza Hot Off The Grill