

BAY BROKERAGE PRESENTS

Profit Potential		
Food Cost	Menu Price	Profit
\$4.66	\$9.99	\$5.33

Buffalo Style Chicken Pizza



Item Description	Amount	Cost
Tabasco Pepper Sauce	1 oz	\$0.10
Pilgrim's Pride Skinless Chicken Breast Diced	2 each	\$1.86
Rizzuto Thin Pizza Crust	1 each	\$2.00
Sorrento Shredded Mozzarella Cheese	6 oz	\$0.22
BBQ Sauce	2 oz	\$0.20
Butter, hot, clarified	1 oz	\$0.25
Diced Celery	1 oz	\$0.03

Prepare pizza dough as directed and set aside. To prepare chicken, combine Tabasco sauce and butter in large bowl. Mix well. Add chicken to Tabasco mixture. Toss well to coat with sauce. Reserve. To assemble single pizza, spread 1/4 cup BBQ sauce over crust. Portion 1 cup Buffalo-Style Chicken mixture over sauce. Sprinkle 2 tb celery and 1 cup mozzarella over chicken. Bake in preheated conventional oven at 400F for 15 to 18 minutes. Remove from oven. Slice into wedges and serve immediately.

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