



Pizza Dough Recipe

- 9 to 11 oz water
- 3/4 tsp salt
- 3 TBS olive oil
- 3 cups all purpose flour
- 2 tsp active dry yeast

Mix all ingredients and let stand for dough to rise. Make any size crust you want. Brush olive oil on one side of dough and place crust on heated grill. Remove crust from grill when dough bubbles and the crust is the crispness you want. Brush olive oil on uncooked side, flip crust over and grill the other side of crust. Remove and make your pizza.

[You can purchase the premade pizza crust if you would like. Works just as good!](#)

Pineapple Jalapeno Pizza on the Grill

INGREDIENTS:

1 pizza crust (homemade or premade)

1 package. Tiefenthaler Quality Meats

Pineapple Jalapeno Brats

Fresh Pineapple or canned pineapple (drained)

1 bottle Mae Ploy Sweet Chili Sauce ([we have this in the store](#))

Shredded Cheese -- use a combination of mozzarella, provolone and cheddar.

DIRECTIONS: On a preheated grill.

Grill the package of pineapple jalapeno brats. Each medium sized pizza uses about 3 brats. After the brats are fully cooked, slice the brats to use on the pizza. Take the pizza crust you just prepared (either your homemade or the premade crust). Brush the top of the crust with the Mae Ploy sweet chili sauce. How much you put on is your personal preference. I used about 1/3 of the bottle. Layer the pizza crust with the cooked brats, pineapple chunks, and the cheese. Place the pizza back on the grill and cook until cheese is melted. About 8—10 min.

I had some bacon and onions in my fridge so I added those to the pizza as well. AWESOME PIZZA! Thanks goes out to Walt Starkey & Bob Elson of Sleepy Eye, MN for the great recipe!

Try other flavors of brats also. Idea: Taco Pizza using Salsa Brats :)