



BIG DILL PIZZA

PORTION
SIZE:
1 SLICE

Ingredients (yields 48 servings)	Quantity
HORMEL® FIRE BRAISED™ Pulled Pork #118445	2 lbs.
Whole grain 16" pizza crust	6 each
BBQ sauce, prepared	6 c.
Mozzarella, shredded	6 lbs.
Dill pickles, sliced and drained	144 slices

Directions

1. Lay pizza crust on lined sheet trays, 1 per sheet tray.
2. Using 8 oz. spoodle, pour 1 cup of sauce into the middle of each pizza crust. Using back of spoodle, spread sauce evenly over crust, leaving ½ inch clean edge.
3. Sprinkle 1 pound of cheese evenly over the sauce on each crust, leaving the ½ inch clean edge.
4. Sprinkle 4 oz. pulled pork evenly over the cheese on each pizza.
5. Spread 24 slices of drained pickles over the cheese on each pizza (3 pickle slices per pizza slice).
6. Batch cook pizza in a preheated 375 degree oven for 7-9 minutes or until outer edge is golden brown and cheese is lightly browned on the top.
7. Cut each pizza into 8 slices.

CCP: Hot hold at 135 degrees or higher on sheet pan uncovered until time of service.

Optional toppings: Fresh or dried dill, drizzle of BBQ sauce or ranch

Nutrients Per Serving

Calories	456 cal	Potassium	mg*	Calcium	mg*
Fat	11.3 g	Carbohydrates	40.5 g	Vitamin A	iu*
Saturated Fat	10.3 g	Dietary Fiber	2.2 g	Vitamin C	mg*
Trans Fat	g*	Sugars	13.2 g	Vitamin D	mcg*
Cholesterol	45.8 mg	Protein	19.9 g		
Sodium	902.1 mg	Iron	mg*		

For preparation by a food preparation establishment only, according to the food code or equivalent.

*Indicates missing Nutrient Information.