



Cranky Chicken Pizza

The basics for a Cranny BBQ pizza, cranny BBQ Sauce, chicken, bacon, onion, mozzarella- and hot peppers or even a pinch of cayenne.

*Options to add or substitute- pineapple, spam, ham, mushrooms, smoked salmon, smoked brisket, turkey or pork, tofu and add to this list

*change your bacon from apple to hickory or peppered

You can buy frozen pizza dough, a Boboli®, or even slice French bread and make your own pizza.

Cranky-BBQ Sauce

This crock pot recipe will fill your home with its sweet fragrance, so blow out that fancy candle.

1 can jellied cranberry sauce
¼ cup apple cider vinegar
1 teaspoon minced garlic
2 teaspoons orange zest
¼ cup minced onions
1 cup BBQ sauce

Add everything to your crock pot
Heat on low for 2 hours
Let cool and enjoy it

*Sauce serving ideas- on pizza, chicken, meatballs, burgers, tofu, in yogurt, your turn...

Cranky Chicken Pizza Toppings

Marinated chicken, caramelized onion slices, Cran-BBQ sauce

4 medium chicken thighs
1 yellow onion (sliced)
1 package bacon

Save half of your Cran-BBQ for your pizza
Use half of your recipe marinade your chicken
Grill your chicken, and let cool
Slice and saute your onion
Crisp and crumble your bacon
Assemble your pizza
Bake and eat

*Always use you marinate to brush on your cooking chicken. Discard extra because raw chicken juices can make you sick

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