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PHOTO BY TRASK BEDORRTHA

Memphis BBQ Pulled Pork Pizza

FROM COBURG PIZZA COMPANY

Coburg Pizza, open for 4 1/2 years, enjoys a reputation as a place where traditional and non-traditional pizzas happily coexist. "As far as we're concerned, if it tastes good on a plate it tastes even better on a crust," says Terry Dawson, co-owner with his wife Shirley. "We're always on the lookout for things that we've come to love and enjoy in the everyday food or everyday exceptional food world, and find creative ways to 'pizza' that."

Terry and Shirley have been making pizza together for 22 years. The restaurant does serve pasta, calzones and gourmet salads and wings, but the "big deal" is the gourmet pizzas: meaning such flavors as the jalapeño popper pizza, the baked potato pizza, or the Louisiana jambalaya pie. "We've created completely original thoughts and tried to blend flavors together in imaginative ways on crusts," says Dawson, "but we also have pepperoni and sausage if people need it."

Response has been overwhelmingly positive for the unusual combinations. "We've been able to convince some of the must-have-pepperoni-on-red-sauce people to try something like the Philly cheesesteak pizza, and now we have people who won't go back to that other stuff."

Yield: one, 12-to-14-inch pie with plenty of pork and some coleslaw to spare

For the crust:

Use your favorite pizza crust recipe or pizza shells from the supermarket

For the toppings:

6 oz. BBQ pulled pork
6 oz. BBQ sauce (we use Sweet Baby Ray's BBQ original sauce, but this is a great spot to flavor things your way)
1 large onion, peeled and sliced
8 oz. Monterey Jack cheese, shredded
8 oz. coleslaw

For the pork:

3 to 4 lb. pork shoulder or butt roast
1 tbsp. olive oil
1/3 c. water
Pork rub

For the pork rub:

3 tbsp. paprika
1 1/2 tbsp. coarse salt
2 tbsp. brown sugar
2 tsp. dry mustard
1 tbsp. cumin
1 tsp. black pepper

1 tbsp. garlic powder
1/2 tbsp. onion powder

For the coleslaw:

8 oz. shredded coleslaw mix
(or equivalent in green and red cabbage)
1/2 c. mayonnaise
1/2 c. half and half
3 tbsp. sugar
1/2 tsp. pepper
1/2 tsp. celery seed
3 tbsp. vinegar

Prepare the pork:

Mix all of the ingredients for the rub together; trim any large pieces of fat from the pork as desired. Pat the rub on all sides of the roast and place uncovered in a Dutch oven. Roast uncovered for 1 hour at 225°F.

Remove roast from the oven, brush with the olive oil, add the water, cover and return to the oven for about 5 more hours, until pork is tender and pulls apart easily with a fork. Roasting time is about 90 to 100 minutes per pound. It's always a good idea to use a meat thermometer.

Remove from oven and place pork on large platter or cutting board and allow to cool. Using a fork (or two), shred the pork into bite-sized pieces, removing any large chunks of fat as desired.

Mix a measured amount of the pork with the BBQ sauce.

Prepare the coleslaw dressing and then the coleslaw:

Combine all of the ingredients in a bowl, mixing well. Cover and refrigerate 30 minutes or until needed. While pizza is baking combine cabbage and a measured amount of dressing to desired consistency (be careful that the slaw is not too runny).

Create the pizza:

Preheat the oven to 450°F.
Spread Monterey Jack cheese on the dough or crust.
Drop the pork and sauce mixture evenly over cheese by small spoon- or finger-fuls.
Spread onions evenly over pie.
Bake pie for 6 to 9 minutes for a pre-baked shell, 9 to 15 minutes for pizza dough, or until crust is golden brown.
Remove from oven and allow to stand for 3 minutes.
Using a fork, spread desired amount of coleslaw over the top of pizza
Cut and feast!



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