

Chili Cheese Dog Pizza

I'm sure you've heard the whispers on the web about this mystical wonder. So after much deliberation at long last here it is, the detailed formula for that mighty beast the fabled Chili Cheese Dog Pizza!!



Ingredients

Pizza dough

1 cp luke warm water

¼ cup olive oil

1 Package active dry yeast (I use Fleischmann's)

1 tsp sugar

3 cps unbleached white flour

Sauce

¼ cp ketchup

¼ cp mustard

¼ cp mayonnaise

Toppings

1 package good quality hotdogs

1 can chili (whatever you like)

¼ cp chopped onions

¼ cp sauerkraut

1 ½ cp medium cheddar cheese

How do you make it?

Well first you make the dough. Take that water, oil and sugar and mix it together in some sort of container. Then sprinkle the yeast on top you're going to leave this alone till it gets all yeasty and bubbly (about 5 min). It'll look like this.



Once you have this yeasty soup. In another bowl take 2 cups of your flour and mix it with the salt. Then pour your yeasty soup in there and stir with a wooden spoon. Make sure to stir only in one direction you want the gluten strands to get nice and long. Switching your stirring direction will confuse the dough and nobody wants confused dough.

When the dough gets to hard to stir turn it out onto a floured surface and knead it adding flour as needed. Making sure to keep the same direction going so the gluten strands get even longer. When you get tired of kneading put that dough ball in a bowl and coat it with a little more olive oil.



Cover the bowl and let it sit in a warm place for about an hour.



Punch this guy in the face!

Take half the dough and reserve it for a pizza that your friends wont think is gross.

Assembling the pizza!!

Take your dough and roll it out into a nice roundish shape (I did oblong cause it fit in my pan better)



Cut your hotdogs lengthwise into quarters and place around the edge of the pizza then roll them up like little pigs in a blanket! Take the ketchup, mustard and mayo and mix up your sauce in a bowl then spread it on the pizza. Then top with chili, onions, sauerkraut, and cheese.

Bake in oven at 425 for about 30min depending on how you like your pizza shorter time for rawer and longer time for more cooked.

Enjoy!!

