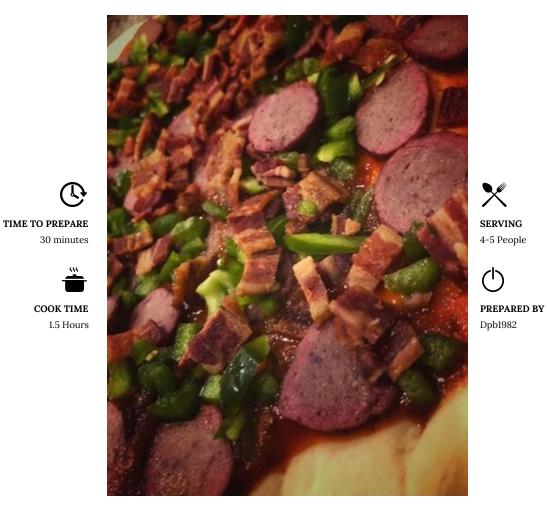
WAGYU BEEF BRATS PIZZA



Ingredients

1 Pack	Wagyu Beef Brats
1 Cup	Warm Water
1 TBS	Vegetable Oil
1 TBS	Instant Yeast
1 TSP	Salt
2.5 Cups	Flour
1 lb	Bacon "Opt"

Steps to Cook

- In a bowl of a electric mixer, fitted with the dough hook, mix the water, honey, oil, yeast and salt
- 2) Add the flour gradually until a soft dough forms and pulls away from the sides of the bowl.

1	Green Pepper "Opt"
8 OZ	Pizza Sauce
1 lb	Cheddar Cheese
1 lb	Mozzarella
1 TBS	Honey

3)	The dough should be soft and smooth. You
	can add up to another ½ cup of flour, but
	no more than that.
4)	Kneed the dough for 3 mins in stand
	mixer.
5)	Cover Dough with plastic wrap and let rest
	for 10 mins.
6)	Shape and Flatten Dough out onto
	Greased Pizza Pan.
7)	Pre Heat oven/Smoker to 225, once it
	makes temp cook brats and Bacon till they
	reach internal temp of 165, place in fridge
	to cool before slicing
8)	Heat Oven/Smoker to 450, place dough in
	for 10 minutes
9)	Remove and add sauce and all other
	toppings
10)	Place back in the smoker/oven for 10-15
	minutes or until bottom is crispy.
11)	Slice and Enjoy