

BBQ Pizza with Gouda and Green Apples

Ingredients:

* Kraft Recipe maker BBQ Hickory Beef
* 2-2.5 of beef or pork
* 1 pound of smoked Gouda (non smoked works as well also)
* 1-2 green apples sliced thin
* Pizza Dough (premade or make your own recipe for dough)
* flour for working with the dough
1. Cook the beef per the instruction on the Kraft recipe makers
2. Place beef in cooker , over with Krafts Brown Sugar and vinegar sauce
3. Cook for 6-8 hours in slow cooker or 26 min in pressure cooker
4. Allow the beef to cool slight so as not to burn hands, remove from cooker
5. Pour or Ladle juices the meat cooked in to separate container- you can use later if need to add more moisture to the meat
6. and shred with a fork, by pulling fork through meat. I suggest shredding it finely since you don't want big chunks on Pizza
7. Pour over the Kraft Recipe Makers BBQ sauce and mix - set aside
8. Next on a baking sheet lined with parchment paper shape pizza crust
9. Place the BBQ meat on 1st, then thin apples, then cheese
10. Repeat for other pizza
11. Place in oven for 25 minutes
12. Remove cool slightly and enjoy

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