

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

8oz Prairie Street Dry Aged Beef 4 Bone Prime Rib Roast USDA Prime, precooked and thinly sliced

1 pizza dough, defrosted

1 cup AP flour, for dusting

1 cup tomato sauce

1 cup roasted red peppers

1 cup onions, thinly sliced and roasted

1 jalapeno, thinly sliced

Preparation

- 1 Fire up your wood fired pizza oven! We prefer using a mix of cherry and oak wood. If cooking your pizza in your home oven, you'll want to preheat it to 475°F / 245°C to 500°F / 260°C. Pizza needs to be cooked at a very high temperature for a short period of time. If you are using a wood fired pizza oven, such as the XO Pizza4, the temperature should get to about 600°F / 315°C.

Cook

- 2 Dust your counter with AP flour and then, using your fingers, work out the pizza dough to either one large round or cut the dough in half and make two smaller rounds. Be sure to stretch the dough until it stops snapping back in.
- 3 Once your dough is round and ready, begin to build the pizza with your favorite toppings. Spread out the sauce in a thin layer and then layer your roasted red peppers, roasted onions, thinly sliced roasted ribeye, and thinly sliced jalapeno. Have fun with your toppings!
- 4 Bring your pizza to your preheated oven and get ready to cook! Place it in the center of the oven and, using your peel (or the large pizza spatula) rotate your pizza about a quarter of the way every 30 to 45 seconds. The rotating will ensure the crust is evenly cooked and the bottom of the pizza does not burn on the hot oven. If you are cooking this in your home oven or on a regular grill, we recommend using a pizza stone.
- 5 Your pizza will only take about 5 minutes to cook, so don't take your eyes off of it!

Plating

- 6 Slice and enjoy!

