



# Shining Falls Walleye Pizza



## Ingredients:

For dough (2 pizzas)

3 Cups All-Purpose Flour

1 Tbsp Sugar

1 tsp Salt

1 Package (2 ¼ tsp) dry yeast

3 Tbsp Olive or Canola Oil

1 Cup Warm Water

For pizza toppings (2 pizzas):

2/3 cup pizza sauce

1 14 oz (398 ml) can pineapple tidbits

1 10 oz (284 ml) can mushroom pieces

5 slices of cooked bacon, crumbled

2 walleye fillets

1/3 cup Franks Red Hot Sauce

3.5 Cups Mozzarella, Shredded



To prepare the dough mix 1 cup of the flour, sugar, salt and yeast together in a large bowl. Add the oil and water and mix for 3 minutes with an electric mixer (a dough hook works well). Stir in the rest of the flour. Once you can handle the dough, knead it for 5 minutes. It should become smooth and springy. Put it in a lightly oiled bowl and cover with loose saran wrap. Let it sit for 30 minutes or longer.

To prepare the fish cut the fillets into 1-inch chunks. Marinate in the hot sauce for 10 minutes.

Preheat oven to 425 degrees F.

Grease a pizza plate. Divide the dough in half. Stretch and pat each pizza into a round shape.

Bake for 7 to 8 minutes until crust begins to brown.

Meanwhile cook the walleye in a frying pan until done. (about 5 minutes)

Spread pizza sauce evenly over the pizza bases. Add toppings (pineapple, mushrooms, bacon, walleye). Spread the cheese evenly over the toppings. Add a little shredded cheddar for a sharper taste. Pat the toppings down so that the pizza is flat (this will help everything heat up evenly).

Bake the pizzas for 10 minutes at 425 degrees F. Broil the pizzas for 2 – 3 minutes.

Dig In!