

Grilled Pizza

{ A How-To }

From melskitchencafe.com

Grilled pizza is more about method than anything and is much faster and easier than I first thought when I initially tried it years ago. To the right, you'll see step-by-step photos of the process and below is what you need to get started:

1) **A grill:** I use a propane gas grill but if you are handy with a charcoal grill, by all means, use that. You need a grill with a lid that can be closed to help the pizza toppings melt.

2) **Pizza dough:** Make up your favorite batch of dough (my favorite recipes are on the following page) and separate it into pieces of dough that when pressed out, will fit on your grill.

3) **Pizza sauce:** My favorite recipe is on the following page. Mix up a batch and have it handy.

4) **Toppings:** We keep our pizzas pretty simple around here. Usually there is the classic: sauce, mozzarella cheese, turkey pepperoni and fresh Parm, and then I like to make either a pesto chicken pizza or a pizza margherita (basically fresh mozzarella, fresh basil and some fresh Parm with the tomato sauce).

5) **Oil/Brush:** You'll want a small bowl of extra virgin olive oil or canola oil or the like and a small brush or other device to rub a light coating of oil on the first side of the pizza dough that will come in contact with the grill.



Preheat your outdoor grill to medium heat for about 10-15 minutes. While the grill preheats, grease a large baking pan and press each piece of dough into an oval/rectangle shape.



Also, gather your pizza toppings and place them on another tray.



Once outside, place the tray of dough on one side of the grill (if you don't have overhangs on your grill, find a close flat surface or bring out a small table).



Place the tray of toppings on the other side of the grill (or on the table/flat surface).



Lightly brush the pizza dough with oil.



Open the grill (very important step!) and gently grab two edges of the dough and in one smooth motion lift the dough and place it on the hot grill.



It is ok if the dough flaps out into an irregular shape. That's what gives it character. Now close the grill and let the dough cook for about 2-4 minutes, depending on the heat of your grill.



The dough will be ready to flip when it has lightly bubbled on the surface and the bottom has lovely grill marks but isn't burned.



Using a pair of tongs, gently flip the dough over. Throughout this process, keep an eye on the grill temperature, adjusting up or down as needed. The worst is burned pizza so be careful!



See those beautiful grill marks? Perfection!



Now working quickly, spread sauce over the crust.



Layer with desired toppings - we were making a basil, fresh mozzarella pizza.



Once all the toppings are on the pizza (remember to work quickly!), close the grill and let the pizza cook for another 2-3 minutes to melt the cheese and finish cooking the crust.



Just like this! Carefully remove the pizza with a pair of tongs to another baking pan or cutting board. Slice and serve!



Repeat the process as desired for any number of different kinds of pizzas.

My Favorite Slow-Rise Pizza Dough

*Makes 2 12-inch pizzas or 1 large 16 to 18-inch pizza

1 1/4 cups warm water
2 teaspoons instant yeast
2 tablespoons sugar
1 tablespoon honey
1 tablespoon olive oil
2 teaspoons salt
1 1/2 cups all-purpose flour
1 1/2 cups whole wheat flour

Make the dough the night before or early the morning on the day you want to make the pizza. In a large mixing bowl (or in the bowl of a stand mixer), mix the water, yeast, sugar, honey and oil. (If using active dry yeast, increase the amount of yeast to 2 3/4 teaspoons and proof the yeast in the water until foamy before mixing in the sugar, honey and oil.) Then mix in 1 cup flour and the salt. Continue mixing in all the remaining flour until you get a nice, soft dough. Knead until dough is soft and smooth, about 10 minutes by hand or 5 minutes with a stand mixer.

Shape the dough into a ball and place in a lightly greased bowl and cover tightly (with a lid or plastic wrap). Place the dough in the refrigerator to slowly rise until three hours before baking. Three hours before baking, remove the dough from the refrigerator and let it come to room temperature, keeping it lightly covered. Follow the instructions on the first page for grilling.

Fast and Easy Pizza Dough

*Makes 1-2 medium pizzas

3 cups flour, more or less
1 tablespoon honey, heaping
1 tablespoon oil, heaping
1 cup warm water
1 tablespoon yeast
1/2 teaspoon garlic salt

Mix all pizza dough ingredients together, except the flour. Add flour and knead for 2-3 minutes then follow instructions on the first page for grilling.

The Best Pizza Sauce

*Makes enough for 2 16-18 inch pizzas

1 (14.5 ounce) can diced tomatoes
1 small can tomato paste
1 teaspoon sugar
1 teaspoon dried oregano
1 teaspoon dried basil
1 teaspoon garlic salt
pinch of red pepper flakes (optional)

Combine all ingredients in food processor or blender and blend until desired consistency. All the seasonings can be modified depending on taste - add what you like!