



PIZZA TIPS

Grilling Pizza on the grill

Directions:

Fire up the grill. Pizza will cook best on a hot fire. Make sure that your grill is well oiled and hot and clean, very clean! Remember sanitation.

Roll out the dough to form a nice thin crust, in my opinion a thin crust works better than a thicker crust.

Slide a well-floured peel underneath the dough. Cornmeal will also work well. Then, carefully slide the dough on the grill.

Your crust will cook quickly so keep your eyes on it. Slide the peel (or spatula) underneath to loosen the dough and to check for doneness. The dough may start to bubble at this point. Don't worry big air pockets are in my opinion very nice and give the pizza a very rustic feel to them

Using your peel, remove the dough from the grill and flip it over on your floured table, cooked side up. Coat the top of the dough with olive oil; be careful not to burn your hands as the pizza dough is hot, complete the pizza with your favorite toppings. I like cheese, tomatoes, and fresh basil on this pizza.

Slide the pizza back on the grill using your peel, don't forget to dust your peel again with cornmeal covering the grill immediately. (remember ingredient side up)

When the dough starts to turn color, slide a pizza pan (or cookie sheet) under the pizza to prevent the dough from burning. Replace the cover of the grill and check for doneness every couple of minutes. When the toppings are cooked, your pizza is ready!

Using the peel, remove the finished pizza from the grill, allow to cool for a few moments, as the pizza is cooling drizzle some fresh extra virgin olive oil on the pizza as this will give it that extra little kick and bring the taste to the next level

Enjoy