

Pizza on the Grill

(from allrecipes.com)

Ingredients

- 1 ready made pizza crust (or see Alternatives below)
- 2 cups shredded mozzarella cheese
- 1 cup tomato sauce
- 1/2 cup chopped green bell pepper
- 1/2 cup fresh sliced mushrooms
- Olive oil or garlic flavored olive oil

Directions

1. Preheat an outdoor grill for high heat and lightly oil grate.
2. Roll out prepared pizza dough to a size that will fit your grill. Place on grill for 5 minutes, or to desired doneness, and flip over. Now add the sauce, cheese, green bell pepper and mushrooms.
3. Cover the grill and allow to cook over high heat for 5 to 10 minutes, or until cheese is melted and bubbly.

Alternatives: You can use fresh pizza dough: bring to room temperature, form into an oblong shape 3/8 to 1/2 inch thick. You may want to make in two parts to be able to turn the dough. Brush grill grate with garlic flavored olive oil.

Carefully place dough on hot grill. The dough will begin to puff almost immediately. When the bottom crust has lightly browned, turn the dough over using two spatulas. Working quickly, brush oil over crust, and then brush with

tomato sauce. Arrange other toppings and sprinkle with cheese. Close the lid, and cook until the cheese melts. Try different veggies, and/or grill the veggies before chopping!

TIPS FOR GRILLING PIZZA

- Use Focaccia or Ciabatta bread (cut Ciabatta in half horizontally & pull out some of the dough), or purchase uncooked dough from your grocery store or local pizza shop.
- Use your favorite pizza sauce or try fresh tomato slices, herbs and cheese. Some topping suggestions: cooked/grilled chicken or sausage, your favorite fresh veggies from the market- raw or brushed with oil and grilled before using.

- Preheat a gas or charcoal grill to high, then reduce to medium to cook.
- Grill any meats and veggies you plan to use for toppings & set aside.
- To bake dough: divide ball in half, shape loosely into roundish shape. Slide onto hot, oiled grill, close cover.
- Evenly top the dough with tomato sauce or slices, covering the entire surface and lightly season tomato slices with kosher salt and white pepper.
- Sprinkle with chopped basil if desired and lightly top with mozzarella. You should be able to see the sauce/ tomatoes through the cheese. Add meat & veggie toppings.
- Slide prepared pizzas onto grill and close cover.

Cook on medium hot grill, rotating once or twice, until hot and crisp and cheese is melted, about 4-6 minutes.

Keep an eye on the pizzas, every grill heats differently!