

GRILLED PIZZA

with Mozzarella Cheese, Tomatoes and Basil

One – 12” Pizza
or Two 6” Pizza

FOR THE PIZZA DOUGH

1 cup	Warm Water (105°-115°F)
1 package	Dry Yeast
2 teaspoons	Sugar
2 Tbs.	Olive Oil
1 teaspoon	Salt
2 ½ cups	All Purpose Flour, plus extra for kneading

FOR THE TOPPING

2 Tbs. - 4 Tbs.	Pizza Sauce or Pasta Sauce
1 – 2 cups	Grated Mozzarella Cheese
½- 1 cup	Tomatoes, diced
2 – 4 Tbs.	Parmesan Cheese, grated
6 – 12 each	Fresh Basil Leaves, torn
To taste	Garlic, crushed

1. *In a large bowl, combine the water, yeast and sugar. Let sit until yeast is dissolved and mixture starts to foam – approximately 8 minutes.*
2. *Add in the flour and olive oil and mix well with a spoon.*
3. *Cover work area lightly with extra flour. Put dough on table or board and begin to knead by gathering the sides and folding the dough into the center. If dough is sticky, add more flour as needed. Knead until smooth.*
4. *Using a clean bowl, brush the bowl lightly with olive oil, put dough back in the bowl and cover with a towel. Let sit 1 ½ - 2 hours at room temperature. Punch down the center of the dough and roll into a new ball and let rise 1 more hour.*
5. *Roll out with a rolling pin or by hand to a 12” circle or two - 6” circles. It should be ¼” – 1/8” thick.*
6. *Heat BBQ grill or grill pan to medium high heat. Lightly oil the pizza rounds and grill on one side for 3 – 5 minutes.*
7. *Remove pizzas from heat and add toppings to the cooked side. Place back on the grill and cook another 3 – 5 minutes or until cheese is melted and bottom is cooked.*

JAMIE WEST ~ *Executive Chef*