



Backyard Grill Pizza

Ingredients:

2 Store Bought Portions of Pizza Dough
1 20 oz. Can Crushed San Marzano Tomatoes
1 10 oz. Fresh Mozzarella Ball
3 oz. Cornmeal
3 oz. White Flour
1 oz. Dry Oregano
Fresh Basil to Taste
Olive Oil to Taste

Cooking Instructions:

1. Lightly flour the dough portions, shape into whatever shape you like
2. Cover each portion with cornmeal on both sides, place on hot backyard grill
3. Cook for 3 minutes on each side
4. Add tomatoes, mozzarella & basil to taste
5. Cook until cheese melts
6. Remove from grill
7. Add oregano, drizzle with olive oil & serve

