

Grilled Pizza

*a pizza stone turns your grill into the perfect pizza oven
the only limitation to this fun outdoor treat is your imagination....let it run wild, especially
when using fresh, local, seasonal ingredients! Here are a few ideas to get you started...*

Bacon & Eggs Breakfast Pizza

makes 1 individual pizza

- 1 six-inch prepared pizza shell
- olive oil, for brushing
- ¼ cup shredded cheddar cheese
- 2 slices of thick-cut artisan bacon, precooked & cut into bite-sized pieces
- 1 farm-fresh egg
- vine-ripened tomato, seeded and diced
- Salt & pepper

Brush top of pizza shell lightly with olive oil. Sprinkle cheese evenly over the top of the crust, leaving a small circle in the center of the crust cheese-free (approximately 2" in diameter). Place the bacon evenly on the cheese.

With a pizza peel or large metal spatula, place pizza on a hot pizza stone. Preheated in a 500-degree grill. Crack an egg in the middle of the pizza. Cook for approximately 8 minutes, or until white is set and yolk is at desired consistency. Remove from grill and garnish with chopped tomato, salt & pepper and hot sauce, if desired!

Classic Margarita Pizza

makes 1 medium pizza

- Pizza dough – homemade or store bought -- enough for a 12" pizza
- Olive oil
- 1 clove fresh garlic, finely minced
- 1 cup shredded mozzarella cheese
- 1 large vine-ripened tomato, thinly sliced
- 1 medium ball of fresh mozzarella cheese, cut into ½ inch pieces (approx. 1/2 cup)
- Parmesan cheese
- Fresh basil leaves
- Salt & pepper to taste

Roll out fresh pizza dough to 12" (or use a 12" pre-made pizza crust). Place on a pizza peel dusted with cornmeal. Brush lightly with olive oil. Sprinkle the minced garlic evenly over the oiled crust and top with the mozzarella cheese. Arrange tomatoes in a single layer over the shredded cheese. Evenly arrange the fresh mozzarella pieces, sprinkle with a little parmesan cheese, top with fresh basil leaves and salt and pepper to taste.

Transfer from the pizza peel onto a pizza stone that has been preheated in a 500-degree grill. Cook for approximately 8 minutes or until cheese is bubbly, lightly browned and the crust is golden.

Peaches 'n Cream Pizza

makes 1 medium pizza

- o 8 ounces goat cheese, softened
- o 1 tablespoon fresh thyme leaves (or ½ tsp dried)
- o 1 12-inch prepared pizza shell
- o 2 or 3 ripe fresh peaches, cut into ¼" wedges
- o ¾ cup ricotta cheese (or feta)
- o 2 tablespoons local wildflower honey
- o Fresh thyme for garnish

Place goat cheese in a small bowl, add thyme leaves and mix together. Spread cheese mixture over the pizza shell, leaving 1/2 inch around the edge free of cheese.

Arrange peach wedges evenly on top of the goat cheese (concentric circles make a nice presentation). Crumble ricotta over the peaches and drizzle with honey.

Place on pizza stone that has been preheated in a 500-degree grill. Cook for approximately 8 minutes or until cheese is melted and peaches have slightly softened. Remove from grill and sprinkle with a few fresh thyme leaves.

Fresh Pizza Dough

you can purchase frozen pizza dough, but homemade is SO easy...and you can freeze your own for pizza any day of the week! Here's a basic recipe adapted from one of Emeril Lagasse's that is super!

- 1 package active dry yeast
- 1 cup warm water (110 degrees F)
- 1 1/2 tablespoons extra-virgin olive oil
- 1 1/2 teaspoons salt
- 2 1/2 to 3 cups all-purpose flour, plus more if necessary

In a large bowl combine yeast with water, olive oil, salt and stir well to [proof](#). After 5 minutes, add half of the flour and mix well to thoroughly incorporate. Add all remaining flour except 1/2 cup and mix well with your hands. Transfer dough to a lightly floured work surface and [knead](#) dough for at least 5 and up to 7 minutes, adding enough additional flour, as necessary, to form a smooth and elastic dough. Dough should not be sticky. Transfer dough to a lightly oiled 2 or 3 quart bowl and turn to coat with oil. Cover with a damp towel and let rise in a warm place until doubled in size, usually at least 1 hour.

Divide dough into 2 portions and form into balls. (if only making one pizza, wrap the other ball of dough tightly in plastic wrap and place in freezer bag to freeze. Thaw for 24 hours in refrigerator before using). Let rest for 15 minutes, then transfer to a lightly floured surface, shape as desired for your pizza (I use a method of both rolling and stretching, taking care not to shape too quickly and tear the dough).

Bonus Recipe:

Grill-Roasted Farmers' Market Ratatouille Pizza

makes 1 medium pizza

- 1 cup cherry or grape tomatoes
- 1 head garlic, broken into cloves, peeled & smashed
- 1 small eggplant, quartered lengthwise
- 1 small zucchini, quartered lengthwise
- 1 red pepper, seeded and quartered
- 1 sweet onion, peeled and quartered (leave root end intact to hold onion together on grill)
- Fresh thyme
- Salt & pepper
- Pizza dough or prepared pizza shell
- Olive oil for brushing
- 1 ½ cup mozzarella cheese
- 1 cup ricotta cheese
- Fresh basil & Parmesan cheese for garnish

Place cherry tomatoes and garlic cloves on a sheet of heavy-duty aluminum foil. Drizzle with 1 teaspoon olive oil. Cover with another sheet of foil, and fold up edges to seal. Place on hot grill (or 400 degree oven) and roast for approximately 30 minutes, until tomatoes are charred and garlic is soft.

Place eggplant, zucchini, pepper, and onion in a bowl. Drizzle with remaining olive oil, 1 tablespoon fresh thyme leaves and salt and pepper to taste. Toss to coat vegetables. Place on a hot grill and cook until tender but not mushy. Remove from grill and cool slightly. Cut into bite-sized pieces and place in a bowl. Add tomatoes & garlic.

Brush pizza shell lightly with olive oil. Evenly sprinkle shredded mozzarella cheese on the shell. Evenly spoon ratatouille mixture on top of the cheese. Top with spoonfuls of ricotta cheese, sprinkle with additional fresh thyme, salt & pepper to taste.

Place on a hot pizza stone preheated in a 500-degree grill. Cook for approximately 8 minutes, until cheese is bubbly and browned. Garnish with fresh basil and parmesan cheese.