

Menu du Jour

Friday, 07 May 2004

Grilled Pizza

(Recipe makes two pizzas)

Grilled Pizza

Grilled pizza, unlike its oven-baked brother, does better with less sauce and toppings. Be creative when you choose your toppings... caramelized Vidalia onions, grilled ham, grilled pineapple slices, sautéed Portobello mushrooms & spinach, barbecue chicken, Andouille sausage and grilled green peppers are all options! Although you could prepare your own pizza dough, using refrigerated dough makes this recipe simpler to prepare.



Garden-Fresh Tomato Sauce

3 tablespoons virgin olive oil
2 teaspoons minced fresh garlic
12 to 15 Roma tomatoes, peeled, seeded and chopped
1/2 teaspoon crushed red pepper flakes
1/4 cup grated fresh Parmesan cheese
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/2 teaspoon granulated sugar
1/2 teaspoon kosher salt

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1 (20-ounce) pkg. refrigerated pizza dough
Chopped fresh basil
Olive oil

Toppings:

Fresh Mozzarella cheese
Grated fresh Parmesan-Romano cheese
Chopped fresh basil

Optional toppings:

Caramelized Vidalia onions
Grilled ham
Grilled pineapple slices
Sautéed Portobello mushrooms & spinach
Sliced barbecue chicken
Grilled green peppers, sliced
Chopped jalapeño chiles

To prepare the tomato sauce:

Heat the olive oil in a heavy saucepan over medium heat. Add the garlic and sauté until golden. Add the tomatoes and cook over medium heat, stirring frequently, for about 10 minutes, or until the sauce begins to thicken. Add the remaining ingredients and cook for five minutes. Set aside until ready to use. *(The sauce may be cooled to room temperature, covered, and refrigerated for up to four days.)*

To prepare pizza:

Lightly coat the pizza dough with olive oil and place it in a large bowl. Cover with a clean chef's towel and allow the dough to rise for four to six hours or until doubled in size. Punch the dough down and divide in half. On a lightly floured countertop, spread and flatten the pizza dough with the heel of your lightly floured hands into a 10- to 12-inch circle, about 1/8-inch thick. (The actual shape of the pizza is not important; but try to get an even thickness without any holes in the dough.)

Prepare grill for high heat (400-450° F.) indirect cooking and set the grill rack about four inches above the heat source. Lightly grease the grill grate with oil.

Lightly dust a pizza peel with cornmeal. Place the dough on it to bring to the grill. When the grill is hot, slide the dough onto the hot side of the grill. The dough will puff slightly, the underside will begin to stiffen, and grill marks will start to appear. Using tongs or a large spatula, flip the crust over onto the cooler part of the grill. Brush the grilled surface with olive oil. Cover grill and continue cooking pizza for another eight to ten minutes.

Flip the pizza again and spread dollops of the tomato sauce over the pizza; sprinkle with the cheeses. (Adding whatever additional toppings you like.) Indirectly cook the pizza, rotating frequently so it cooks evenly, for another 10 minutes or so until the cheeses have melted and the pizza is bubbly.

Using a pizza peel or two large spatulas, remove pizza from grill, allow to cool slightly. Top with chopped fresh basil leaves and additional olive oil, if desired, and slice.

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Plate Presentation



Divide pizza into individual servings (two to three pieces per person). Provide freshly grated Parmesan-Romano cheese and crushed red pepper flakes. If desired, serve with garden salad.