

From the book “Man Can Cook” for “The Saturday Herd”
By Robert Sturm

Grilled Pizza Marguerite

Ingredients

1 Flat Bread or 1 Raw Pizza Dough, small (about 6” – 9”)
2 ounces Abriata Tomato Sauce
2 Ounces Buffalo Mozzarella, sliced or cut into small cubes
6 Each Basil Leaves, shredded or chopped
1 TB. Extra Virgin Olive Oil

Directions

Preheat Grill to high. Brush the dough with olive oil. Place the dough oil side down on a grill. Brush other side of dough with olive oil. Grill for about 2 minutes. Then, using tongs, turn crust over. Top dough with marinara, fresh mozzarella, and basil. Grill until the bottom gets golden and the cheese melts. Use a set of tongs to remove pizza or use one set of tongs and slide onto a baking sheet. If the cheese is not melted enough take a blowtorch and melt it some more.

