

# Pizza on the Grill!

August 19, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



*I love pizza, but I found a new love for pizza when I started making it at home. And if you've never had pizza right off the grill, now is the time to try it! This easy pizza recipe can go in many ways using items right from the fridge. Don't feel like making the dough? No worries ....I have a solution for you too! Let's get cooking....*

Serves: 2 Total time: 1 hr

## **For the dough:**

- 2 cups all-purpose flour, plus more for dusting
- 2 teaspoons baking powder
- $\frac{1}{4}$  teaspoon baking soda
- 1 teaspoon kosher salt
- $\frac{1}{2}$  teaspoon granulated sugar

- $\frac{3}{4}$  cup warm water – warm to touch not hot
- 2 tablespoons olive oil
- 1 tablespoon cornmeal or semolina flour

### **For the toppings:**

- Balsamic reduction or  $\frac{1}{4}$  cup of balsamic vinegar with  $\frac{1}{4}$  cup of sugar
- 1 cup of heirloom cherry tomatoes – cut in half – grape tomatoes work too
- 1 cup of small mozzarella balls or large mozzarella cut in chunks
- $\frac{1}{4}$  c. fresh basil ribbons
- Salt + pepper to taste

Turn grill to high and place a pizza stone or flat/inverted baking sheet inside. Once grill is preheated, let pan heat for at least 15 minutes. Meanwhile...

In a medium bowl, sift flour, baking powder and soda, salt, and sugar. Add warm water and olive oil. Stir to combine with a wooden spoon. Combine dough together with your hands and knead for 1 to 2 minutes until smooth. If the dough feels sticky, add a light sprinkle of flour and knead until tacky to touch. Turn out the dough onto a lightly floured work surface. Using a rolling pin, roll dough to desired shape and size using the dimensions of your preheated pizza stone or pan as a guide. When your pan is thoroughly preheated, sprinkle evenly with cornmeal or semolina. Carefully transfer rolled-out dough to the pan and parbake on the grill for 5 minutes. Now set grill to low- medium, sprinkle the tomatoes, mozzarella, salt and pepper all over top of pizza, place directly on grill and let cook for just a few minutes to finish cooking dough and slightly melt cheese. Once off the grill, drizzle with balsamic reduction (to make your own, In a small pot add balsamic vinegar and sugar and bring to a boil. Once bubbly set to low cook for about 5 minutes. Remove off heat and let cool. It will thicken as it cools down). You can add as much or little as you like. Grab your basil and top off pizza. I love adding a little crushed red pepper to offset the sweet from balsamic reduction. If your not inspired to make your own dough, you can buy raw pizza dough from your local pizzeria or naan bread makes great pizza too! Toast naan bread on grill about 3-5 minutes per side. Top with desired toppings. For either pizza use what you have. Top with veggies like fennel, broccoli, cauliflower, peppers anything goes. You can use your favorite red sauce or even alfredo or penne vodka sauce as your main sauce. Top with any meats like pepperoni, sausage even leftover chicken. Use your pantry, explore with flavors and create your own masterpiece! Enjoy!!

