

Grilled Pizza

Below is a rough approximation of what I did. You are more than welcome to cut my recipe in half. You may also want to check out [Grilled Pizzas and Piadinas](#) (DK Adult, 2008) by Craig Priebe and [Dianne Jacob](#) for other methods, all of which I'm sure are far more professional than mine.

This recipe makes 4 medium-sized pizzas, serving 6 to 8 people. It requires running inside and outside.

To start, please make a double batch of the pizza dough I had you print out earlier. You will want to use a dough bucket, or a Very Big Bowl for the rising.

You will also need:

One 25-ounce jar of your favorite pizza sauce, marinara sauce, or an equivalent amount of homemade sauce

One 16-ounce bag of shredded mozzarella cheese, or an equivalent amount of hand-shredded

Sliced pepperoni and/or sliced vegetables, for toppings (optional)

Cornmeal

Olive oil

Preheat your grill for high heat, about 500 to 550 degrees. If using a charcoal grill, prepare one side for direct high heat and the other side for more mediumish heat. (If using a gas grill, preheat to 500, and plan to turn down half the burners when I say so.) Scrape the grill grates clean with a stiff grill brush. Bring the sauce (and a spoon), the cheese, and any toppings outside on 2 stacked sheet pans. Now go inside.

Generously dust a pizza peel with cornmeal.

Break off one quarter of your risen dough. Roll it out nice and thin on a well-floured board. Transfer it to the pizza peel and brush the dough generously with olive oil. Head outside, open the grill, and flick your wrist with some conviction so the dough slides onto the hotter side of the grill, oiled side up. Close the grill. Now go inside and roll out another dough clump, sprinkle more cornmeal on your peel, and get the second dough round on the peel. Olive oil it.

By the time your second dough clump is ready to grill, your first round may be ready to be nudged to the medium heat side. (Check the dough's underside. You want some char, but not a blackout. The top should look puffed and bubbly. Give it another few minutes if necessary.) If you haven't turned down half the burners yet, do it now. Place the second dough round on the hot side.

*Note: Some people flip their dough. Some people also cook their pizzas over high heat the whole time. Do what you like.

Spread one-quarter of the sauce onto the first pizza. Sprinkle with cheese and toppings of choice. Work quickly, but carefully. Close the grill!

Hang out close by, and check after a few minutes (4? 5?). You want the cheese to really melt, and you want nice grill marks on the bottom, but you don't want the dough to burn. When the first pizza looks ready, take it off the grill and set it on one of the sheet pans.

Repeat your nudging / saucing / cheesing/ topping / cooking thing with the second dough round, which is now on the medium heat side.

Repeat with remaining two dough clumps in the same fashion.

Serve, preferably with a flourish.