

HOW-TO PREPARE GRILLED PIZZA

The **Direct Heat Method** is just as it sounds, cooking directly over the coals or heat source. In this method, you will have to be careful not to make the fire too hot, causing the pizza to burn before the inside is done. Pre-cook the dough on one side before topping, and finishing on the grill.

With the **Indirect Heat Method**, place your coals to one side of the grill or light only one side of your gas grill. With this method, you will have greater control over cooking your pizza. Use this method for thick crust pizza. Pre-cook the dough on one side before topping, and finishing on the grill.

The **Pizza Stone** method is where you build the fire in your grill and place your pizza stone on top of the grid. Let the stone heat up for at least an hour. Cook your pizza just as you would in your oven. With this method, you do not have to pre-cook one side of the pizza. The stone must be hot and the grill covered. Essentially, you will have created your own "brick" oven, right in your own backyard.

Wood can be added to any of these methods to give a smoky flavor.

- Fire up the grill. Pizza will cook best on a hot fire. The ash should be white/gray. A gas grill should be turned to high. Make sure you allow the grill enough time to heat up.
- Roll the dough to desired thickness
- Slide the un-topped dough onto a pizza peel sprinkled with cornmeal and a little salt. Carefully slide the dough on the grill. Depending on the heat of the fire, the dough may cook rather quickly. Slide the peel underneath to loosen the dough and to check for doneness. The dough may start to bubble during cooking. "Pop" the bubbles with a fork. The dough should be firm and just starting to brown.
- Using your peel remove the dough from the grill. Set the dough aside for a moment and reapply the cornmeal to the peel.
- Place the dough on the peel, cooked side up. Coat the top of the dough with olive oil and top with your favorite toppings.
- Place the pizza on the grill and close the lid. Bake in the covered grill for 10 minutes. (Check regularly)

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