



Grilled Pizza

Ingredients:

1 recipe homemade pizza dough
1/8 cup olive oil

For the sauce:

1, 28 oz tomato sauce
1 tbsp olive oil
1 tbsp garlic
1 tbsp each fresh basil and parsley
2 tsp salt
1 tsp black pepper
1/8 cup finely grated parmesan cheese
dash red pepper flakes

Your favorite toppings

Directions:

2-6 (preferably 6) hours before dinner, start making pizza dough. This can be done the night before too.

In a small pot over medium-high heat, heat olive oil until shimmering. Add garlic and cook for 30 seconds. Add tomato sauce, and reduce heat to low. Stir in parmesan cheese, salt, pepper, basil and parsley. Let simmer 10-30 minutes. Set aside. Gather your toppings and set aside while the sauce is cooking.

Preheat grill to high. Divide dough up among each person, or in half for larger pizzas on a lightly floured surface stretch each dough piece to form ovals. Lightly brush each piece of dough with olive oil, and place on a baking sheet the grill, oiled side down.

Grill until browned and crispy - about 2 minutes. Brush raw side with oil and flip the dough with tongs. Cook for 1 more minute.

Remove from grill, and top with your favorite toppings. Slide pizza back on to the grill, close the lid and cook for another 2 minutes, until the cheese is melted. Slide pizza off of sheet tray directly to the grill for 1 more minute. Remove from grill to a cooling rack and let cool 3 minutes before slicing.