

Grilled Pizza

Dough

1 cup warm water (100F to 110F)
1 tsp. sugar
1 pkg. active dry yeast
2 tps. extra virgin olive oil plus extra for coating dough
2 1/4 cup flour, plus extra for dusting
Salt and pepper

Pizza Sauce

1 6 oz. can tomato paste
6 oz. warm water
2 tbsp. red wine (optional)
3 tbsp. grated parmesan
1/2 tsp. garlic powder
1 tsp. sugar
1/2 tsp. onion powder
1/4 tsp. dried oregano
1/4 tsp. dried marjoram
1/4 tsp. dried basil
1/4 tsp. black pepper
1 tsp. anchovy paste
1/8 tsp. crushed red pepper flakes
pinch of salt

Topping suggestions:

Cheese
Roasted Garlic Puree
Pancetta
Spinach
Mushrooms
Onions
Pepperoni
Sausage
Olives
Peppers
Anchovies
What ever else your little heart desires.

Dough: Pour 1 cup water into a medium bowl, sprinkle on sugar and yeast. Let stand until foamy, about 10 minutes. Whisk oil and 1 tsp. salt into yeast mixture. Add flour and stir until blended. Knead dough in a floured work surface until it forms an elastic ball, about 2 minutes.

transfer the dough to an oiled bowl and cover. Let rise in a warm dry area for 45 minutes or until it has doubled. Punch down, recover and let rise another 30 minutes. When the dough is finished with it's second rise, divide the dough into fourths. On a lightly floured surface, roll out the dough and form with fingers. Let rest 15 minutes.

Lightly brush each side of the dough with some olive oil, salt and pepper one side if desired. Carefully transfer dough to a hot grill. Grill top side (salt and pepper) down first. Place over direct heat and grill for a couple of minutes, flip the dough and add the toppings. Cover the pizza and finish grilling for another 2 to 3 minutes.

Pizza Sauce: Mix dry ingredient. Add tomato paste, water and wine, whisk together and let sit for 30 minutes before using. Do ahead tip, you can make this the day before, just omit the Parmesan cheese and stir in at the last minute. You may need to add water if it thickens too much. If using it on grilled pizza let it come to room temperature first.

Cooks Notes: Make sure you prep all your ingredients first, the grilling time goes very quickly. Use minimal ingredients, too many and they won't get cooked and the thin crust won't be able to handle it. Pre-cook any toppings that need to be cooked thoroughly or you like cooked, such as sausage and bacon, onions, spinach and mushrooms.