

Grilled Pizza

<http://userealbutter.com/2009/09/08/grilled-pizza-recipe/>
with guidance from [101 Cookbooks](#)

you favorite pizza dough (here's [one from the daring bakers](#), or this [easy one from the KitchenAid Mixer book](#))

pizza sauce, tomato, pesto, white/garlic – whatever floats your boat

toppings: prosciutto, arugula, mozzarella, parmesan, pepperoni, broccoli, mushrooms, olives, feta – you choose

Clean the grate on the grill. We like to oil the grate after cleaning with a little non-flavored vegetable oil. Turn the heat on high and close the lid (we have a gas grill, if you have a charcoal – do the equivalent). Have all of your toppings and sauces at the ready and near the grill. When your dough is ready, pull it to your desired thickness. Obviously, you will want to make the pizzas small enough to fit on/in your grill or else perhaps you shouldn't be cooking... just saying. Drop the dough onto the grill over the hot flame or coals. We did this by placing our dough on the back of a lightly oiled unrimmed baking sheet and then turning the baking sheet upside down over the grill and releasing the dough with as little distortion as possible. It will only take a few minutes for the dough to bubble and puff. When grill marks have developed on the bottom, flip the dough over and onto the other side of the grill where the burner is turned off. Spread a light layer of sauce and toppings (remember, don't overload with toppings!) quickly and close the lid of the grill. Check every few minutes and turn the pizza 90 degrees until it is done. Serve hot.