

Grilled Pizza

Makes 4 8- to 10-inch shells

Ingredients

2 teaspoons active dry yeast
1-1/3 cups warm water
4 to 4 1/2 cups all-purpose flour
1/2 cup corn meal
1 teaspoon salt
6 teaspoons extra virgin olive oil

Directions

1. Combine the yeast and water in a large mixing bowl and set aside for 10 minutes. Use a whisk to stir in 1 cup of flour, the salt, and the olive oil. Add the corn meal then the remaining flour, 1/2 cup at a time, until you have 1 cup remaining. As the dough thickens, switch from a whisk to a wooden spoon or your hands.
2. Turn the dough out onto a heavily floured surface and knead it until it is smooth and velvety, about 7 minutes, working in as much of the remaining flour as the dough will take. Brush a large, clean bowl lightly with olive oil, set the dough in the bowl, and cover it with a damp towel. Let the dough rise for 3 hours, until it has more than doubled in size. Gently turn the dough onto a lightly floured work surface and let it rest for 5 minutes.
3. Cut the dough into 3 or 4 equal pieces. Each piece will make one pizza shell. Use the heel of your hand to press the dough into a flat circle and then use both hands to pick it up. Hold the dough perpendicular to your work surface and move your hands around its outer edges, shaking gently as you do. If it doesn't stretch easily, put one hand on either side of the disk and pull gently until the dough is about 1/4 -inch thick, or slightly thinner. The edges will be thicker. Using your hand or a rolling pin, flatten it into a 10-inch circle about 3/8th-inch thick.
4. Grill the stretched dough(s) over direct heat (medium on a gas grill) until the dough becomes firm and is lightly toasted on the bottom, about 3 minutes. Transfer to work surface, grilled side up. Drizzle each pizza with about 2 tablespoons of olive oil, and scatter 1-2 minced garlic cloves over it along with your choice of the following toppings:

Topping Options:

Pizza Margherita - mozzarella, roma tomatoes and fresh basil

Goat cheese and figs

5. Return to grill and cook until cheese is melted and crusts are crispy, about 4 to 5 minutes, but watch that the bottom doesn't burn!

Note: Each shell serves 1-2 people, depending on how many pieces people eat. Extra shells can be wrapped in wax paper and frozen after they have been kneaded and let rest for 5 minutes. Don't stretch any shells that are going to be frozen.