



GRILLED PIZZA

BY CATHERINE NEVILLE

- 3 cups all-purpose flour
- 1 cup lukewarm water
- 2 ½ tsp instant yeast
- 2 Tbsp olive oil, plus more for greasing bowl
- 1 tsp salt
- toppings of your choice (suggestions follow)

| Preparation | In a large bowl, mix flour, water, yeast, 2 tablespoons oil and salt together until a shaggy dough forms, then turn out onto your counter and knead until smooth. If the dough is sticky, add a bit more flour and if it seems hard and dry, add a bit more water. Add in increments – you can always add more, but you can't take anything away.

Shape the dough in a ball and put in a medium bowl that's been greased with a bit of olive oil. Cover with plastic wrap and let rise for an hour at room temperature, then put in the fridge overnight. Remove from the fridge and bring to room temp before making your pizza.

Build your fire and allow it to burn down to coals. Heat grill over the fire and also heat a deep cast-iron skillet. Cut dough into six pieces and shape into balls. When grill is hot, work dough into a disc and place directly on the grill grates. Add your toppings (ideas below), cover with the hot skillet, creating a dome of heat that will cook the pizza evenly. Check the dough from time to time to ensure it's not burning, moving the pizza to a cooler spot on the grill if necessary. When the dough is golden and crispy and the toppings bubbly – from five to 10 minutes depending on hot how your fire is – pull your pizza off the heat and enjoy!

Topping ideas include:

- Tomato sauce, sausage, red onion, sweet peppers, mushrooms and shredded mozzarella
- Olive oil, heirloom tomato, sliced fresh mozzarella and fresh basil
- Olive oil, prosciutto, sliced grapes, crumbled blue cheese
- Pesto, red onion, sweet peppers, goat cheese
- Pesto, cooked shrimp, roasted garlic, fresh spinach, sliced fresh mozzarella
- Barbecue sauce, chicken, red onion, sliced jalapeño, shredded mozzarella
- Olive oil, egg, crumbled bacon or sausage, sliced jalapeño, shredded mozzarella
- Nutella, fresh berries, goat cheese, shaved chocolate