

grilling

01 sizzling
summer
recipes

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chops & more



Grilled
porterhouse with
spicy paprika-cumin
rub, p. 15
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Yukon Gold
Rush Pizza, p. 55

pizza on the grill

Grilled pizza is fabulous because it's close in taste and texture to pizza baked in a wood-burning oven. As for toppings, the sky's the limit.

the recipes

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basic pizza dough

This recipe is so fast that you can start it when you get home from work and be grilling your pizza 30 minutes later. It can be made in a stand mixer fitted with the dough hook attachment or in a food processor.

Yields about 1 lb., enough for 2 pizza crusts

- ¼ cup olive oil, plus extra for oiling bowl**
- 1½ tsp. sugar or honey**
- 2¼ tsp. (¼-oz. packet) active dry yeast**
- 3 cups bread flour or all-purpose flour, plus extra as needed**
- 1½ tsp. kosher salt**

If your kitchen is cool, preheat the oven to 150°F or the lowest setting.

Put 1 cup of lukewarm water into the work bowl of a large food processor or stand mixer. Sprinkle the oil, sugar, and yeast over the water and pulse several times until mixed. Add the flour and salt and process until the mixture comes together. The dough should be soft and slightly sticky. (If it is very sticky, add flour, 1 Tbs. at a time, and pulse until smooth. If it is too stiff, add water, 1 Tbs. at a time, and pulse until smooth.) Turn the dough onto a lightly floured work surface; knead by hand to form a smooth, round ball.

Put the dough in an oiled clean bowl, turn it over several times in the bowl to coat it with oil, drizzle a little oil over the top, and cover tightly with plastic wrap. Place in a warm spot or turn off the oven and stick it in there. Let rise until the dough has doubled in size, about 15 minutes in the oven or 1 hour in the warm spot.

Punch the dough down and knead on a lightly floured surface for 1 to 2 minutes, until smooth. Divide into two equal-size balls and proceed with your pizza making.

—Elizabeth Karmel and Bob Blumer, from *Pizza on the Grill* (Taunton, 2008)

Make Ahead

Pizza dough may be made ahead, wrapped well, and frozen for up to a month. Thaw at room temperature before using.

know your dough

The dough is the most important part of grilled pizza. Whether you're using homemade or purchased dough, it's the process of oiling the dough, dusting it with cornmeal or flour, and grilling it that gives intense flavor. Here are some tips to keep in mind:

Size it up.

Your ball of dough should be the size of a softball, about 4 inches in diameter and 8 oz. in weight. This will yield one medium (12- to 14-inch) individual pizza—enough for two people as a meal or four as an appetizer.

Relax it.

Dough should be taken out of the refrigerator 1 hour before use and allowed to "relax." Frozen dough needs 2 hours to thaw (unrefrigerated), in addition to another hour to come to room temperature.



Roll with it.

To roll out your dough, sprinkle a clean work surface with cornmeal, flour, polenta, or grits. Polenta or grits (they're the same thing—stone-ground corn—just different terminology) gives the pizza a more rustic texture than flour or fine cornmeal. Turn the dough out onto the surface and flatten with the palm of your hand. Pull, roll, and stretch your dough gently into either a rectangle or circle between ½ and ¾ inch thick. Don't fret over looks.

Thin is in.

Thinly stretched or rolled dough will ensure that the crust will cook all the way through and become crisp. (The dough will rise and thicken as it cooks.)

Keep it supple.

When not working with the dough, keep it covered and lightly coated with olive oil to prevent the exterior from drying out or cracking.

Burst its bubble.

When you place the raw dough on the grill to cook the first side of the crust, giant bubbles may form. This is a sign that the yeast is active and the dough is rising—that's a good thing. You can let the bubbles remain, adding even more organic charm to the crust, or pop them with your tongs.

Put a lid on it.

The residual heat that has built up inside your grill while it preheated (with the lid down) and the direct heat will make the crust rise. The quicker you can put the crust on the grill and close the lid, the lighter and crispier your pizza will be. —Elizabeth Karmel and Bob Blumer, from *Pizza on the Grill* (Taunton, 2008)

basic no-cook pizza sauce

The sauce can be refrigerated for a week or frozen for up to 6 months.

Yields 3¼ cups

- 28 oz. can crushed or ground tomatoes
- 2 Tbs. red wine vinegar or lemon juice
- Kosher salt or table salt and freshly ground black pepper

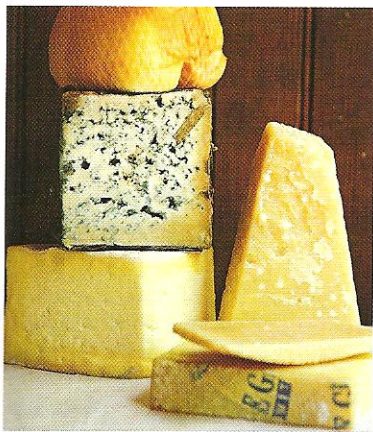
OPTIONAL INGREDIENTS:

- 1 tsp. dried (or 1 Tbs. finely chopped fresh) oregano, basil, marjoram, thyme, or parsley
- 3 to 5 cloves garlic, minced or pressed

Whisk the tomatoes, vinegar or lemon juice, and any optional ingredients in a bowl. Add just enough water to thin the sauce so that it is easy to spread. Use thinner sauce for pizza and thicker sauce for stromboli and calzones. Season with salt and pepper to taste.

cheese choices

Move beyond mozzarella and try crumbling blue cheese or goat cheese over your pizza. Or grate some Gouda or Gruyère instead of Parmesan.

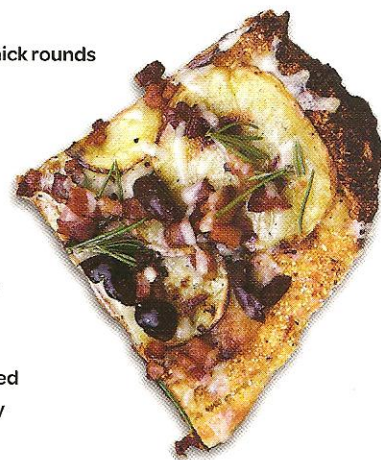


yukon gold rush pizza

Potatoes, garlic paste, Gruyère, and black olives come together to create a sophisticated pizza.

Serves 2 as a main course; 4 as an appetizer

- 4 medium Yukon Gold potatoes, left unpeeled and cut into ½-inch-thick rounds
- 4 Tbs. olive oil, divided
- Kosher salt
- 4 oz. thickly sliced pancetta, diced
- ¼ cup uncooked cornmeal
- 1 ball (8 oz.) prepared pizza dough, at room temperature (see recipe at far left)
- ½ cup Roasted Garlic Paste (recipe on p. 57)
- 1½ cups grated Gruyère cheese
- ¼ cup Niçoise olives, drained and pitted
- Leaves from 2 sprigs fresh rosemary or 2 tsp. dried rosemary
- Freshly ground black pepper



Heat your grill as directed on p. 56.

Brush the sliced potatoes with 2 Tbs. of the oil and season with salt. Place them on the cooking grate over indirect heat, and grill until well marked and cooked through, about 20 minutes (or bake on a sheet pan in a preheated 350°F oven), turning them once. Reserve for topping.

Meanwhile, heat a heavy sauté pan over medium-high heat for 1 to 2 minutes, then fry the pancetta, stirring, until crisp. Reserve for topping.

Sprinkle your work surface with the cornmeal. Place the dough in the middle of the surface. You can either roll out the dough with a rolling pin, stretch it out with your hands, or press it out from the center against the work surface. Ideally, you want a 12-inch, organically shaped piece of dough—round, square, or rectangular—½- to ¾-inch thick. Just before grilling, drizzle or brush both sides generously with the remaining olive oil.

Grill the first side of the crust following the instructions on p. 56. Use tongs to transfer it from the grill to a peel or rimless baking sheet.

Flip the crust to reveal the grilled side. Spread the entire surface with the garlic paste and sprinkle with half the cheese. Cover with the potato slices, placing them edge to edge. Sprinkle with the pancetta and the remaining cheese. Artfully arrange the olives and rosemary over the top. Finish grilling the pizza following the instructions on p. 56. Remove the pizza from the grill. Season with salt and pepper. Slice and serve immediately.

—Elizabeth Karmel and Bob Blumer, from *Pizza on the Grill* (Taunton, 2008)

master directions for grilling pizza

FOR GAS GRILLS

Heat the grill by setting all the burners on high. After lighting, close the lid and leave on high for 10 minutes, then reduce the heat of all the burners to medium.

Pick up the oiled dough by the two corners closest to you. In one motion, lay it down flat on the cooking grate from back to front (as you would set a tablecloth down on a table). Close the lid and grill for 3 minutes (no peeking!), then check the crust and, if necessary, continue grilling a few more minutes until the bottom is well marked and nicely browned.

Use tongs to transfer the crust from the grill to a peel or rimless baking sheet. Close the lid of the grill. Flip the crust to reveal the grilled side. Follow the specific recipe directions for adding any sauce, toppings, and/or cheese.

Switch the grill to indirect heat by turning off the center burner(s) if you have a three- or four-burner grill. For a two-burner grill, turn off one burner.

Set the pizza back on the grate over indirect heat (the unlit section) and grill, with the lid down, until the bottom is well browned and the cheese is melted, 7 to 10 minutes. For two-burner grills, rotate the pizza halfway through the cooking time.

Remove from the grill, garnish, and season as directed. Slice and serve immediately.

FOR CHARCOAL GRILLS

Build a fire by lighting 50 to 60 charcoal briquettes in either a chimney starter or in a pyramid-shaped mound on the bottom grate of your grill. Once the briquettes have become gray-ashed (20 to 30 minutes or 450°F inside the grill), move them all to one side of the grill.

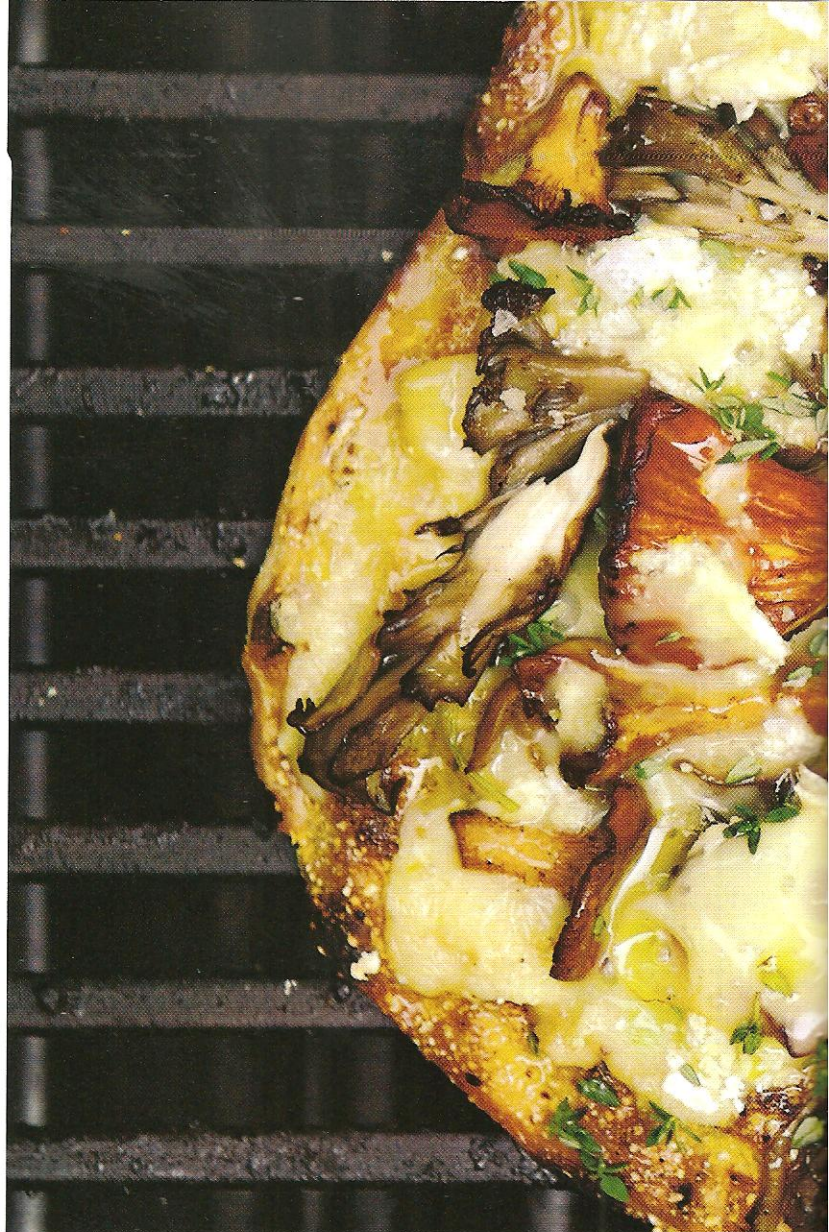
Pick up the oiled dough by the two corners closest to you. In one motion, lay it down flat—over the side without briquettes—on the cooking grate from back to front (as you would set a tablecloth down on a table). Close the lid and grill for 3 minutes (no peeking!), then rotate the crust 180 degrees and continue grilling until the bottom is well marked and evenly browned, another 2 to 3 minutes.

Use tongs to transfer the crust from the grill to a peel or rimless baking sheet. Close the lid of the grill. Flip the crust to reveal the grilled side. Follow the specific recipe directions for adding any sauce, toppings, and/or cheese.

Set the pizza back on the grate over the side without briquettes and grill, with the lid down, for 4 to 5 minutes. Rotate the pizza 180 degrees and continue to grill with the lid down until the bottom is well browned and cheese is melted, another 4 to 5 minutes.

Remove from the grill, garnish, and season as directed. Slice and serve immediately.

—Elizabeth Karmel and Bob Blumer, from *Pizza on the Grill* (Taunton, 2008)



magic mushroom medley pizza

This pizza is a mushroom lover's dream, showcasing them with an accent of garlic and cognac.

**Serves 2 as a main course;
4 as an appetizer**

- 2 Tbs. unsalted butter
- 4 Tbs. olive oil, divided
- Kosher salt
- 1 leek, washed well (be fastidious), cut into ¼ inch thick rounds, and separated into rings
- 10 oz. mixed wild mushrooms, such as morels, chanterelles, hen of the woods, lobster, king oyster, or other exotic varieties (or reconstituted dried mushrooms), sliced
- 3 oz. cognac

¼ cup uncooked cornmeal, for rolling the dough

1 ball (8 oz.) prepared pizza dough, at room temperature (recipe on p. 54)

½ cup Roasted Garlic Paste (recipe at far right)

6 oz. Camembert cheese, rind removed if preferred, cut into ¼ inch thick strips

Leaves from 4 sprigs fresh thyme or 2 tsp. dried thyme

Freshly ground black pepper

Heat a large sauté pan over medium heat for 1 to 2 minutes. Add the butter and 2 Tbs. of the oil. When the butter bubbles, add a pinch of salt, stir, and add the leek. Cook for 2 to 3 minutes, then add the mushrooms and cook, stirring occasionally, until browned on the edges, about 10 minutes. Add the



For a shortcut, buy already roasted garlic, which is available at some markets.

cognac, let sit for 5 seconds, then light a long match to it. Stand back and keep wayward clothing and shaggy hair away from the dancing flames. (If you have a gas stove, be aware that spattering particles may cause the alcohol to ignite prematurely.) The flame should burn out after about 10 seconds. If it continues to burn, put it out by placing a lid on the pan. Remove from the heat and reserve for topping.

Heat your grill as directed at far left. **Sprinkle your work surface** with the cornmeal. Place the dough in the middle of the surface. You can either roll out the dough with a rolling pin, stretch it out with your hands, or press it out from the center against the work surface. Ideally, you want a 12-inch, organically shaped piece

of dough—round, square, or rectangular— $\frac{1}{8}$ - to $\frac{1}{4}$ inch thick. Just before grilling, drizzle or brush both sides generously with the remaining olive oil.

Grill the first side of the crust following the instructions at far left. Use tongs to transfer it from the grill to a peel or rimless baking sheet.

Flip the crust to reveal the grilled side. Spread the entire surface with the garlic paste, then with the mushroom-leek mixture. Artfully arrange the cheese over the top. Finish grilling the pizza following the instructions at left.

Remove from the grill, sprinkle with the thyme, and season generously with salt and pepper. **Slice and serve** immediately.

—Elizabeth Karmel and Bob Blumer, from *Pizza on the Grill* (Taunton, 2008)

roasted garlic paste

This easy to make spread adds a lot of flavor to pizza and bruschetta. It's also easily doubled.

Yields enough for 1 pizza; about $\frac{1}{2}$ cup

- 3 heads garlic
- 3 Tbs. olive oil, plus extra for drizzling
- Kosher salt

Heat the oven to 400°F. Remove the first layer of papery skin from the garlic. Slice off $\frac{1}{4}$ inch from the pointy top. Place each head on a sheet of foil, cut side up. Drizzle with the oil and season with salt. Wrap each head in the foil and roast until the cloves are golden brown and soft, about 1 hour. Remove from the heat and let cool. (You can also do this on the grill, cooking over indirect heat.)

Remove the roasted cloves by squeezing the whole head from the bottom. Using a fork, vigorously mix the garlic and oil together. Add a pinch of salt. If not using right away, refrigerate it, tightly covered, for up to 2 days.





< greens on white pizza

The white of this pizza comes from a mix of three cheeses. The heat from the pizza slightly wilts the greens and the prosciutto adds a welcome salty sweetness.

Serves 2 as a main course; 4 as an appetizer

- ¼ cup uncooked cornmeal, for rolling the dough**
- 1 ball (8 oz.) prepared pizza dough, at room temperature (recipe on p. 54)**
- 2 Tbs. olive oil, plus extra to drizzle on the arugula**
- ½ cup Roasted Garlic Paste (recipe on p. 57)**
- ¾ cup grated mozzarella cheese**
- ¾ cup grated Asiago cheese**
- ¾ cup ricotta cheese**
- 1-2 tsp. white truffle oil**
- 1 cup fresh arugula (ideally baby arugula)**
- 4 oz. thinly sliced prosciutto**
- Fleur de sel or kosher salt and freshly ground black pepper**

Heat your grill as directed on p. 56.

Sprinkle your work surface with the cornmeal. Place the dough in the middle of the surface. You can either roll out the dough with a rolling pin, stretch it out with your hands, or press it out from the center against the work surface. Ideally, you want a 12-inch, organically shaped piece of dough—round, square, or rectangular— $\frac{1}{8}$ to $\frac{1}{4}$ inch thick. Drizzle or brush both sides generously with the 2 Tbs. olive oil.

Grill the first side of the crust following the instructions on p. 56. Use tongs to transfer it from the grill to a peel or rimless baking sheet.

Flip the crust to reveal the grilled side. Spread the entire surface with the garlic paste, then top with the mozzarella and Asiago, and spoon dollops of the ricotta over all. Finish grilling the pizza following the instructions on p. 56.

Remove from the grill and drizzle with some of the truffle oil. Drizzle the arugula lightly with olive oil and toss, then place immediately on top of pizza (so that the heat of the pizza wilts it). Arrange the prosciutto on top and season with salt and pepper. Slice and serve immediately.

—Elizabeth Karmel and Bob Blumer, from *Pizza on the Grill* (Taunton, 2008)

MORE IDEAS

Use any of these topping combinations to inspire your own creation. Just don't overload the pizza and be sure any wet ingredients are well drained or patted dry.

- Sautéed onions, fresh sage leaves, grated pecorino romano, grated Parmigiano-Reggiano.
- Basil pesto, toasted pine nuts, slow-cooked garlic, grated Parmigiano-Reggiano.
- Sautéed leeks, chopped artichoke hearts, a bit of crushed tomatoes, grated Parmigiano-Reggiano.
- Italian Fontina, Gorgonzola, sun-dried tomatoes.
- Garlic, olives, capers, anchovies, and crushed tomatoes.
- Sliced tomatoes, mozzarella, fresh basil.
- Thinly sliced prosciutto, ricotta, fresh basil, grated Parmigiano-Reggiano.
- Cooked Italian sausage, sautéed onions, Italian Fontina, mozzarella.
- Sautéed mushrooms, thinly sliced cooked potatoes, Gorgonzola, crumbled cooked bacon or pancetta.