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Easy Recipes for **Perfectly Grilled** **Pizzas**

Smoky crusts, sensational sauces, and terrific toppings make these fire-roasted pies tasty summertime treats

BY ELIZABETH KARMEI AND BOB BLUMER

ON THE MENU

Blistered Corn,
Asparagus &
Pesto Pizza



Grilled Pineapple &
Pancetta Pizza



Bacon
Cheeseburger
in Paradizza



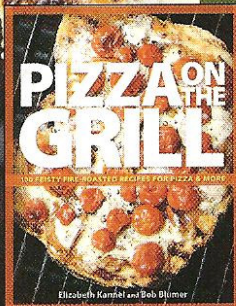
Chicken Caesar
Pizza

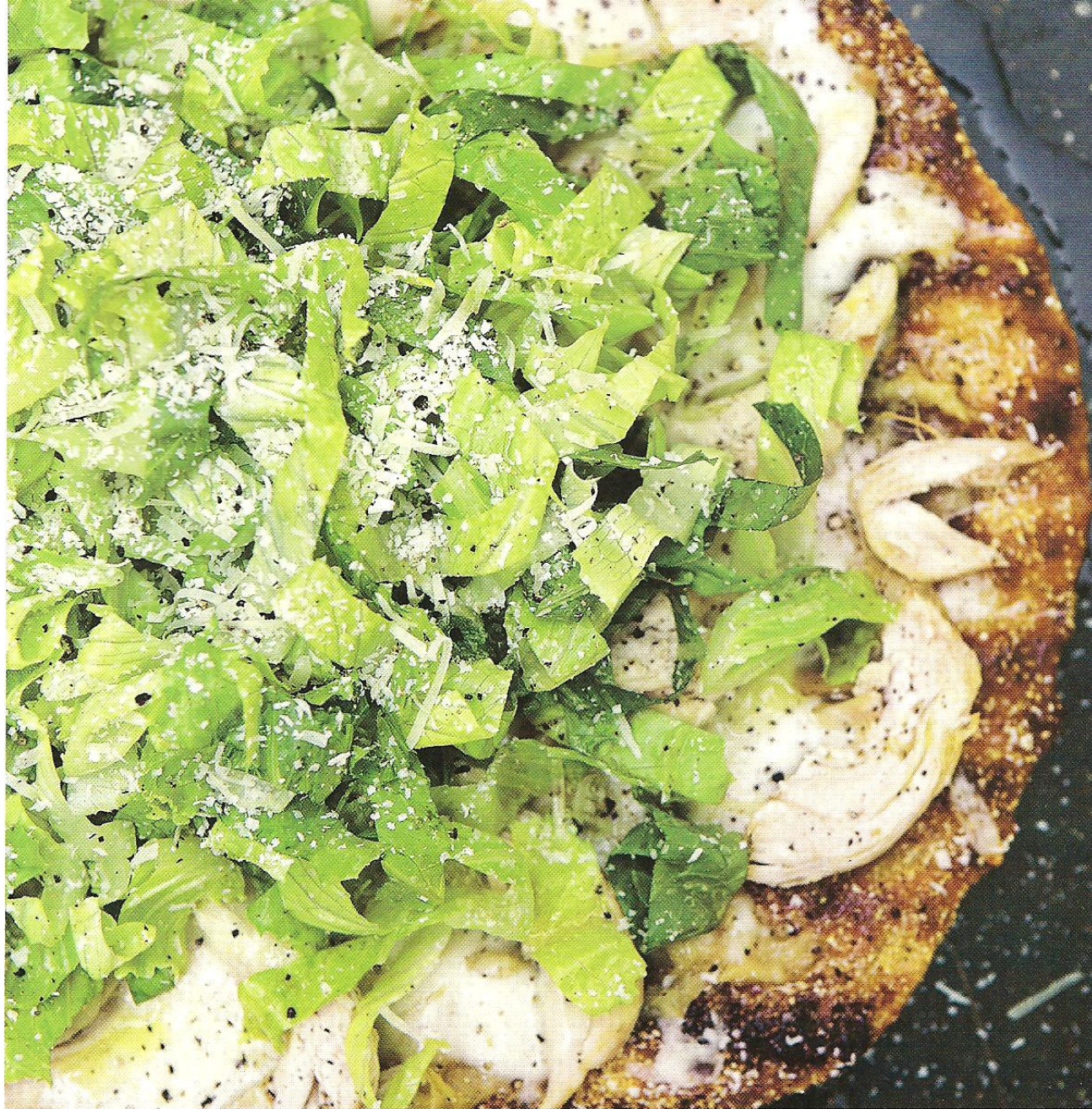


Basic Pizza
Dough Recipe

◀ FOR MORE IDEAS

All the recipes you see here were excerpted from the book *Pizza on the Grill* by Elizabeth Karmel and Bob Blumer. To order a copy of the book, visit our Web site at www.taunton.com.





large boneless, skinless chicken breast (about 12 ounces)

tablespoons olive oil, divided

Kosher salt and freshly ground black pepper to taste

cup uncooked grits or polenta, for rolling the dough

ball prepared pizza dough, at room temperature

cup roasted garlic paste

cups grated Fontina cheese

heart of romaine, cut crosswise into ½-inch-wide ribbons

tablespoons Caesar salad dressing

tablespoons freshly grated Parmigiano-Reggiano cheese

Chicken Caesar Pizza

Serves 2 to 4

The pungent tanginess of a well-made Caesar salad is a restaurant staple. In this pizza, the grilled crust stands in for the croutons.

Preheat the grill per the master instructions for gas or charcoal.

Brush the chicken breast with 1 tablespoon of the oil and season with salt and pepper. Place the chicken on the cooking grate directly over the heat and grill until no longer pink in the middle, 10 to 12 minutes. Set aside and, when almost ready to use, cut into ¼-inch-thick strips.

Spread the entire surface with the garlic paste, then top with the chicken and sprinkle with the Fontina.

Set the pizza back on the grate over indirect heat and grill with the lid down.

Just before the pizza is done, toss the romaine with the dressing and 1 tablespoon of the Parmigiano in a medium bowl.

Remove the pizza from the grill and immediately top with dressed romaine. Sprinkle with the remaining 1 tablespoon Parmigiano and season with salt and pepper. Slice and serve immediately.

DRINK THIS

A not-too-oaky California Chardonnay, like many of our favorites from Santa Barbara, will make this Caesar salivate.

Basic Pizza Dough—Handmade

This is a basic white pizza dough; to make whole-wheat dough, use a combination of whole wheat and white bread flour. The best ratio is 25 percent whole grain flour and 75 percent all-purpose flour.

Makes enough for 2 pizza crusts

- 1 cup lukewarm water, plus extra as needed
- ¼ cup olive oil, plus extra for oiling the bowl
- 1 teaspoon sugar or honey
- 1 package active dry yeast (2¼ teaspoons)
- 3 cups unbleached all-purpose flour, plus extra as needed
- ¼ teaspoon kosher salt

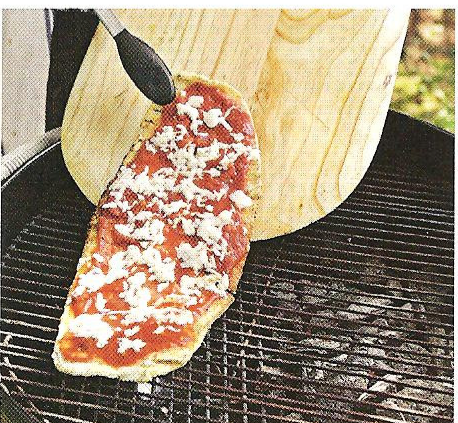
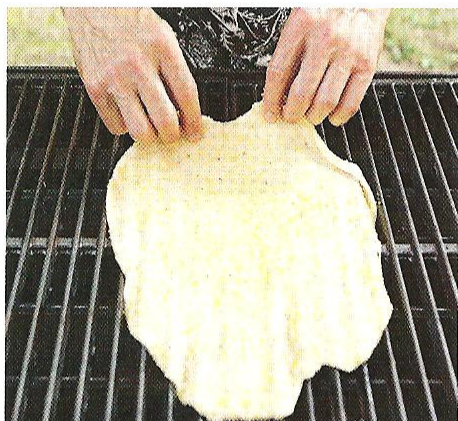
Place the water, oil, and sugar in a large bowl. Sprinkle the yeast on top and let sit until foamy, about 5 minutes.

In a medium bowl, combine the flour and salt. Add to the water mixture, ½ cup at a time, until well incorporated. If the dough is stiff, add more water. If it is very sticky, add extra flour, 1 tablespoon at a time, until the dough is soft and slightly sticky. Continue to mix until it feels elastic. Turn the dough out onto a well-floured work surface. Knead for just about 1 minute, until just smooth and easy to work with, adding extra flour to the surface as necessary to prevent the dough

from sticking. Do not overwork the dough or it will be tough.

Place the dough in an oiled clean bowl, turn it several times to coat all over with the oil, then drizzle the top of the dough with a little oil. Cover tightly with plastic wrap, place in a warm spot, and let rise until it more than doubles in volume, about 1 hour.

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. (The dough may be made ahead, frozen for up to a month, and thawed at room temperature before using.)



HOW TO GRILL YOUR PIZZA

► The Gas Method

1. Preheat 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.
2. Meanwhile, sprinkle your work surface with the grits or polenta. 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—1/8 to 1/4 inch thick (err on the thinner side for thin-crust pizza and on the thicker side for thick-crust pizza). Drizzle or brush both sides generously with oil. Our recipes call for 2 tablespoons, but we tend to use more oil when making our own pizzas, which results in a thinner and crispier crust.
3. Pick up the 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.
4. 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.

► The Charcoal Method

1. 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 (in 20 to 30 minutes), move them all to one side of the grill.

Follow the remaining steps (2–4) of The Gas Method.

TIP FOR NO-FAIL CHARCOAL GRILLING

A cast-iron pizza pan, such as the one made by Lodge pictured here, is a charcoal griller's insurance policy against burning the crust. If you are using one of these pans, spread the gray-ashed charcoal in a single layer over the charcoal grate and set the pizza pan in the center of the cooking grate. Preheat as directed for 5 minutes, then follow the steps for charcoal, cooking the pizza on the pizza pan instead of directly on the cooking grate.



- 2 ½-inch-thick slices red onion, separated into rings
- 3 tablespoons olive oil, divided
- Kosher salt to taste; more as needed
- 1 pound ground chuck (or other ground beef)
- 1 tablespoon Worcestershire sauce
- 1½ teaspoons Colman's® dry mustard
- ½ teaspoon onion powder
- Pinch of freshly ground black pepper; more to taste
- ¼ cup uncooked grits or polenta, for rolling the dough
- 1 ball prepared pizza dough, at room temperature
- ¾ cup Tuscan red sauce or crushed tomato sauce
- 4 3-inch-square packaged cheddar cheese slices
- 8 strips center-cut bacon, cooked until crisp
- 1 dill pickle, sliced crosswise

DRINK THIS

Nothing is more kid friendly—or pleasing to big kids—than a chocolate milkshake.

Bacon Cheeseburger in Paradizza

Serves 2 to 4

This is a pizza any parrot-head will love.

Preheat the grill per the master instructions for gas or charcoal.

Lightly brush the onion rings with 1 tablespoon of oil and season with salt. Place on the cooking grate directly over the heat and grill until browned and slightly caramelized, 2 to 3 minutes per side. Reserve for topping.

Mix together the ground meat, Worcestershire, mustard, onion powder, ½ teaspoon salt, and a pinch of pepper until well combined. Preheat a large sauté pan over medium-high heat. Add the hamburger mixture and cook until no longer pink. Let cool and reserve for topping.

Roll out and shape the dough, then grill

the first side of the crust per the master instructions. 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 sauce. Top with the hamburger mixture. Place the cheese in a square-like pattern, making sure not to overlap them. Top each with 2 strips of bacon and a grilled onion ring so the pizza resembles 4 bacon cheeseburgers.

Set the pizza back on the grate over indirect heat and grill with the lid down. Remove from grill, garnish with pickle slices and season with salt and pepper.





- 4 ounces pancetta, sliced ¼ inch thick, or slab bacon, diced
- 1 ripe, fresh pineapple, peeled, cored, and cut into ½-inch-thick rings
- 1 tablespoon nut oil or vegetable oil
- 2 tablespoons sugar
- 6 scallions, root ends trimmed
- 3 tablespoons olive oil, divided
- Kosher salt to taste
- ¼ cup uncooked grits or polenta, for rolling the dough
- 1 ball prepared pizza dough, at room temperature
- ½ cup onion marmalade
- 6 ounces Camembert cheese, sliced
- 2 tablespoons flaked sweetened coconut, toasted
- Red pepper flakes to taste

Grilled Pineapple & Pancetta Pizza

Serves 2 to 4

Pineapple and ham is one of the all-time classic pizza combos.

Cook the pancetta or bacon in a small skillet over medium-high heat until crispy, and drain on a paper towel. Reserve for topping.

Preheat the grill per the master instructions for gas or charcoal.

Brush the pineapple rings with the nut oil, sprinkle both sides with the sugar, and let sit for 5 minutes. Brush the scallions with a little of the olive oil and sprinkle with salt. Place the pineapple and scallions on the cooking grate directly over the heat and grill until the pineapple is well marked and the scallions are limp and charred in spots, 3 to 5 minutes per side. Remove from the grill. Chop the scallions. Reserve for topping.

Roll out and shape the dough, then grill the first side of the crust per the master instructions. 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 marmalade. Top with the cheese. Artfully arrange the pineapple rings on top. Sprinkle with the pancetta and scallions.

Set the pizza back on the grate over indirect heat and grill with the lid down. Remove from the grill, sprinkle with the toasted coconut, and season with salt and red pepper. Slice and serve immediately.

DRINK THIS

Satisfy your inner child with an adult version of Hawaiian Punch®. Mix together a splash of pineapple juice, 1 cup orange juice (ideally fresh), the juice of 1 lime, a splash of grenadine, a splash of Grand Marnier®, and a shot or two of white rum. Shake over ice and serve.

- 2 ears corn, husks removed
- 12 asparagus spears, woody bottoms discarded
- 4 tablespoons olive oil, divided
- Kosher salt to taste
- ¼ cup uncooked grits or polenta, for rolling the dough
- 1 ball prepared pizza dough, at room temperature
- 1 cup basil pesto
- 12 oil-packed sun-dried tomatoes, cut into 4 strips each
- 6 ounces Brie, rind removed if preferred, cut into ¼-inch-thick strips, then cut into 1-inch squares
- ¼ teaspoon red pepper flakes, to taste
- Freshly ground black pepper to taste

Blistered Corn, Asparagus & Pesto Pizza

Serves 2 to 4

The pesto base, sun-dried tomatoes, and Brie smack of an '80s culinary hit parade. But when they share the stage with the blistered corn and grilled asparagus, they create an unmistakably modern taste that is nothing short of addictive.

Preheat the grill per the master instructions for gas or charcoal.

Brush the corn and asparagus with 2 tablespoons of the oil and season with salt, then place them on the cooking grate directly over the heat and grill, turning occasionally, until they begin to brown, about 8 minutes. Let cool. To remove the kernels, stand the corn upright. Grip the top of the cob and slide your sharpest knife straight down between the cob and kernels. Cut the asparagus tips off, then cut the remaining stalks into ¼-inch pieces. Reserve both for topping.

Roll out and shape the dough, then grill the first side of the crust per the master instructions. 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 pesto. Sprinkle with the corn, asparagus, and tomatoes. Top with the cheese.

Set the pizza back on the grate over indirect heat and grill with the lid down. Remove from the grill, sprinkle with the red pepper, and season with salt and black pepper. Slice and serve immediately.

DRINK THIS

Cru Beaujolais (such as Moulin-a-Vent, Morgon, and Fleurie) is a poor man's fine burgundy. It is often more supple and made to drink young—which makes it a perfect complement for a pizza like this that explodes with flavor.

