GRILLING YOUR PIZZA AT HOME
It’s delicious, simple, and leaves your guests impressed.

First, let’s make sure you have the right tools:

MEDIUM+ GRILL (gas or charcoal)
PIZZA STONE (and a big spatula)
PARCHMENT PAPER (and scissors to cut with)
YOUR PIZZA! (any flavor you like)

*Note: It will be very helpful to have a working grill thermometer.

Now, let’s get cooking!

1. Preheat Your Grill
First, be sure to preheat your grill to 525-575 degrees with the grill stone already on the grill. For best results, we recommend you allow your grill and pizza stone to preheat for at least 30 minutes.

*If the stone is not preheated, the crust will not cook properly.

2. Cut the Parchment Paper
Next, while the grill and stone are preheating, you’ll cut your parchment paper. You will want to cut the parchment under your pizza to fit the cardboard perfectly—this ensures the parchment doesn’t ignite while cooking.

3. Cook the Pizza
After the 30 minute preheat, slide the pizza and parchment paper off the cardboard onto the grilling stone. Grill with the lid shut for 3-4 minutes. You can now open the lid for the first time to check doneness.

4. A Golden Brown Crust
Using your spatula, check the bottom of the crust. If it’s golden brown, it’s ready to take off. With the spatula, carefully slide the pizza back onto the cardboard.

5. The finishing touches.
Let the pizza sit for at least 5 minutes before cutting and remove the parchment paper right before cutting. This cooking method creates a nice, smoky flavor—and now you can relax and enjoy the rich flavors of a grilled pizza.

Important Note: All of your friends will proclaim you to be a culinary genius—especially when served with our sodas, salads, breadsticks, cookies and ice cream!