

**Pizza Dough**

*On the grill or in the oven; you may never order out for pizza again!*

**Ingredients:**

- 1 packet yeast (2 1/2 teaspoons)
- 1/2 teaspoon sugar
- 2 teaspoons salt
- 2 tablespoons olive oil
- 1 1/2 cups water
- 3 - 4 cups unbleached, all-purpose flour
- 1/4 cup cornmeal

**Equipment:**

- Electric Mixer with Dough Hook
- Kitchen thermometer
- wood board

**Directions:**

1. Heat water to about 110-120 degrees (F).
2. Pour heated water into mixing bowl and sprinkle yeast into water. Add sugar to feed the yeast. Let rest about 4 minutes, allowing yeast to activate.
3. Stir and add salt and olive oil. Mix about 1 minute.
4. Begin adding flour 1/2 cup at a time with mixer running on low-speed. You may not need all 4 cups.
5. When dough is sticky yet firm, oil hands with a little olive oil and pull dough from hook.
6. Knead dough into a ball and place in an oiled bowl.
7. Loosely cover with plastic wrap and a towel. Allow to rest for 45 minutes or until doubled in size.
8. Punch down dough and knead. Reshape into a ball and allow to rest an additional 15 minutes. Dough will rise again, this time more quickly.
9. Sprinkle board with cornmeal. Divide dough into portions. This recipe makes 6, 8 inch pizzas or 10, 5 inch pizzas.
10. Shape and roll dough to desired thickness for pizzas.

## Grilling Pizzas:

Preheat grill to **medium, medium-high**. Place pizza dough on the grill, **cornmeal side up**. The key to grilling pizza is not having the grill too hot and not having the layer of sauce, cheese and toppings too thick.

Rotate the pizza crust, grilling until golden. Turn the pizza crust over (cornmeal side down) and top however you like! Simple tomato and cheese, mushroom-pesto... what ever floats your boat!

**If the grill is too hot** and your crust gets dark too quickly, remove from grill and finish under the broiler. Place a cookie sheet or pizza stone in the oven and preheat to 500(F). Place pizza under the broiler and watch like a hawk!

## Baking Pizzas:

Place a baking sheet or pizza stone on the lower rack of your oven and preheat to 450(F).

Place **prepared** pizzas on sheet or stone and bake for 8 -12 minutes depending on the size of your pizzas. The toppings will be melted and bubbling and the edges of the crust will be golden brown.

## Freezing Dough:

To freeze leftover dough, after the second rise, section into balls and wrap with plastic wrap. Place into an airtight container.

To use, thaw dough in the refrigerator, 4-8 hours depending on size of dough portions. Shape into pizzas and cook as you normally would.