



A Recipe from Old Smokey Products Company

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RECIPES // Grilled Pizza

...that passes all understanding...

Ingredients

Pizza crust:

- * 5 to 6 cups all-purpose flour. Use the good stuff
- * 2 1/2 teaspoons salt
- * 1 tablespoon yeast
- * olive oil

Pizza toppings - whaddya got?

- * cheese
- * pepperoni
- * sausage
- * anything you like, really..

Directions

We were intrigued by the concept of grilled pizza. And yes! Pizza can be made on a charcoal grill. And if it can be done on a grill, obviously the best result will come from using an Old Smokey Charcoal Grill.

What about the dough for the crust? Some say make it yourself, some say use packaged bread dough & some say use packaged pizza dough. We decided to use packaged pizza dough for the first few tries, and we were glad we did. There's enough "new" going on here that you'll want to simplify things until you get the hang of this. The dough recipe above is great, and it's what we use now that we know a little of what's going on. If you feel adventurous, start off with it, and let us know how things turned out. See below for the dough instructions.

Things to remember:

1. you'll need a really hot fire. Lump charcoal works the best. If you use regular briquettes, use a lot of them.
2. leave an area with no coals. You will want to be able to move the pizza, or parts of it, off the heat for a while.
3. olive oil is your friend. Coat the grill, put some on the pizza crust, everywhere you can.

Start with a medium thick crust placed on the grill. Put the top on the Old Smokey grill and cook for 3 –5 minutes. Using large spatulas and an abundance of skill, remove the crust and invert it on a greased or oiled cookie sheet. Put the sauce and toppings on the grilled part. Slide the uncooked side back onto the grill to complete the cooking. The second side should take 3 – 5 minutes, but all times will vary depending on the crust's thickness, the heat of the fire, and what kind of toppings you use.

Pizza dough – place 5 cups of flour and salt in a mixing bowl (a mixer with a dough hook is best). Put the yeast into 1/2 cup of warm water, and let stand for 6 minutes. Then add another 1 1/2 cup water, mix, and pour over the flour. Mix about 10 minutes.

Place the dough in a large oiled bowl & cover. Let rise 2 hours. Knead and set aside to rise another 40 minutes. Press down & divide dough into 4 to 8 pieces, which you will roll out into the individual crusts. This is a large recipe, so plan accordingly.