

Homemade Pizza Dough & Sauce with Jalapeno Popper & Margherita Pizza Recipes

Grill Dough

Ingredients

2 C all purpose flour
½ tsp salt
½ tsp white sugar
1 (.25 ounce) package dry active yeast
1 tbsp olive oil
2 tbsp cornmeal for dusting
¾ C warm water (approx. 110 degrees)

Directions

1. Proof (dissolve) yeast in warm water.
2. In separate bowl, place flour, salt, sugar, and oil. Make a well in the center and place yeast/warm water mixture in. Mix thoroughly until consistency of an elastic ball. Allow to rise 1 ½ hours.
3. Flour surface and roll out 1/2 dough.
4. Before grilling, use a fork to poke holes on top side.
5. Sprinkle top side with cornmeal and place top side down on grill. Grill 4-7 minutes on medium heat. When dough becomes crispy and has grill marks remove from grill.
6. Sprinkle non-grilled side of dough with cornmeal. Add your favorite toppings to grilled side of the dough.
7. Place entire pizza, non-grilled side down, back on the grill until the cheese is melted, approximately 4-7 more minutes.
8. Enjoy!