



Pizza

Dough:

- 1 1/2 cups water
- 1 tsp sugar
- 1 pkg yeast

- 3 1/2 cups flour
- 2 Tbsp Kosher Salt
- 4 Tbsp Olive Oil, divided
- 1/2 cup cornmeal

Heat grill to 400 degrees and put in pizza stone to preheat. Stir together water, yeast and sugar in a small bowl and set aside while you make the sauce. In a separate bowl, combine flour and salt, then hollow out a well in the middle and add 2 T olive oil. Check yeast mixture for odor and bubbles, and pour into the flour. Stir just until combined, then take out of the bowl and knead it until smooth. Cover with remaining olive oil and put in a bowl. Cover and set aside 1 hour to let it rise to double the size. Cut into 4 pieces. Handle dough to stretch into freeform circles. Spread 2 Tbsp cornmeal onto pizza peel for each crust and press the dough on it.

Sauce:

- 2 small cans or one large can tomato sauce
- 1 tsp oregano
- 1 tsp Crushed Red Pepper
- 1 tsp sugar
- 1 tsp onion powder
- 1 tsp Italian Seasoning
- 2 cloves garlic, crushed

Stir ingredients in a saucepan and simmer on the grill for 30 minutes, stirring occasionally.

White Pizza

- 6 oz ricotta
- 2 cloves garlic, crushed
- 1/4 tsp crushed red pepper
- 2 tsp parsley
- 1/2 tsp kosher salt
- 1 prepared crust
- 2 Tbsp olive oil
- 1/3 cup shredded mozzarella
- 1 Roma Tomato, sliced

Drizzle crust with olive oil. Mix first 5 ingredients on the left in a bowl, then drop onto crust in small spoonfuls. Sprinkle with cheese and top with slices of tomato. Slide onto preheated pizza stone on the grill and cook for up to 15 minutes, watching carefully to avoid burning.

Sauerkraut Sausage Pizza

- 1 prepared crust
- 1/2 cup sauerkraut
- 1/3 cup shredded mozzarella
- 1/3 cup red sauce
- 1/2 cup pre-cooked sausage

Spread sauce on prepared crust. Top with sauerkraut, sausage, and cheese. Slide from pizza peel onto preheated pizza stone on the grill and cook for up to 15 minutes, watching carefully to avoid burning.