

Grilled Pizza Night

INGREDIENTS

- 2 pounds fresh pizza dough (store-bought or homemade)
- 2 tablespoons olive oil, plus more for brushing
- 1 to 1½ cups pizza sauce (or pesto, white sauce, or garlic oil)
- 3 to 3½ cups shredded mozzarella (or blend with provolone/fontina)
- Toppings of choice (see ideas below)
- Cornmeal or flour (for dusting)

Kid Favorites:

- Cheese only
- Turkey pepperoni
- Pesto + mozzarella

Grown-Up Combos:

- Prosciutto + arugula + Parmesan
- Ricotta + grilled zucchini + lemon zest
- Fig jam + parmesan cheese + caramelized onion + arugula

DIRECTIONS

1. Remove from fridge 30–60 minutes before grilling. Room temp dough is easier to stretch and shape.
2. Set to medium-high (about 450°F). Brush grates with oil to prevent sticking.
3. Divide into 6 individual pizzas or 2–3 large ones. Stretch into desired shapes on a floured surface. Lightly brush both sides with olive oil.
4. Place dough directly on grill grates. Cook 2–3 minutes until bubbles form and the underside is golden. Flip and grill another 1–2 minutes.
5. Remove crusts from grill. Spread sauce on the grilled side, add cheese and toppings. Return to grill over indirect heat, close lid, and cook 2–3 minutes until cheese is melted.
6. Slice and serve hot with a side of Italian salad.