

Fire-Grilled Pizza

by ATKINSON DRIVE

*Prepare your KettlePizza grill attachment according to the manufacturer instructions or visit www.atkinsondrive.com/fire-grilled-pizza for preparation instructions.

Crust Ingredients:

2 1/2 - 3 C. All-Purpose Bread Flour

1 Tbsp. Sugar

1 tsp. Salt

1 pkg. Regular or Quick Active Dry Yeast (2 1/4 tsp.)

3 Tbsp. Olive or Vegetable Oil

1 C. Warm Water (120-130 degrees)

In your mixer bowl, combine 2 1/2 C. flour, the sugar, salt & yeast.

Add oil & warm water.

Using your dough hook, beat with mixer on medium speed 3 minutes, scraping bowl if necessary.

Place dough on lightly floured surface; knead by hand 5-8 minutes, or until dough is smooth & springy.

Form into a ball & cover loosely with plastic wrap.

Let rest 30 minutes.

Slice 5 small tomatoes (for 1 12-inch pizza); toss in a mixing bowl with olive oil, oregano, garlic salt & dried minced onion.

Let sit until dough is ready.

When dough has risen, roll it out onto a well-floured countertop.

Using a pizza peel, transfer the rolled dough onto your pizza stone.

*Note: If you want really thin crust, split the dough in half and make 2 12-inch rounds. If you like thicker crust, form the dough into 1 12-inch round.

Spread approximately 2 Tbsp. olive oil (preferably garlic olive oil) on top of the crust, then cover with a bag (2 cups) of shredded mozzarella cheese.

Top the cheese with sliced tomatoes.

*For even more flavor, sprinkle with oregano, garlic powder, dried minced onion, and pepper.

Cook the pizza using the KettlePizza grill attachment.