

Fresh Veggie Pizza ala Grill From the kitchen of Gwen Coobs - AGGH

Don't let the list of toppings limit you. Experiment! Have fun! I prefer to make my own pizza dough, but you can use thawed, purchased frozen bread dough (wheat or white) just as easily. Have your fresh toppings chopped and ready to go.

Toppings: sliced or coarsely chop any of the following (the more, the merrier!)

Tomatoes-plum type preferably
Onions
Bell peppers
Giant Marconi peppers
Canned Artichokes, drained

Minced fresh garlic
Fresh mushrooms
Summer squash
Black olives
Basil



Pizza dough:

1 ¼ cups water 120-130 degrees
2 cups unbleached flour
1 cup whole wheat flour

2 pkgs. instant/rapid rise yeast
3 tablespoons olive oil
½ teaspoon salt

Using your food processor fitted with the knife blade. Put 1 cup of the unbleached flour and the whole wheat flour in the bowl. Add the yeast and the salt. Pulse a few times to mix. Add the water and the oil blend until well incorporated. Through the feed tube add the remaining flour. Continue mixing in the food processor until the dough forms a ball. Remove dough from the food processor and knead for a few minutes adding more flour only if necessary, to keep from sticking. Place dough in a well oiled bowl and allow to rest for at least 20 to 30 minutes. Keep out of drafts while resting/rising. The dough should have at least doubled in size by now. Oil the backs of 2 jelly roll pans or cookie sheets. Divide the dough in half, pat out half of the dough on each pan until at least 10 inches in diameter. If you like a thinner crust, pat out more (this will make your pizza an oval shape). Brush the top of your dough with olive oil. Let rest 10 minutes.

Making the pizza:

2 to 3 cups of mozzarella cheese, shredded and divided in half
½ cup of Asiago cheese, shredded, divided in half

Pizza sauce - I use Contadina Pizza Squeeze, it's so easy to use at the grill with the squeeze bottle.

While you were making the dough preheat your grill to medium. When your dough is ready carefully peel the dough off the back of the pan onto your hot grill rack. Grill for approximately 5 minutes or until the bottom of your crust is golden brown. Using tongs turn/flip the crust over. Working quickly, squeeze out some pizza sauce onto the crust and spread out using tongs. Sprinkle on the Asiago cheese. Then quickly top with the fresh veggies of your choice. Finish by topping with half of the shredded mozzarella cheese. Grill for another 10 minutes or as long as needed, until the cheese is melted. Make sure you check it several times to prevent burning. If you want a crispier crust and crunchier veggies grill at medium high heat instead.

Italian combination:

Sliced fresh mozzarella cheese
Chopped plum tomatoes
A sprinkle of Kosher salt

Minced fresh garlic
sliced fresh basil
Drizzle lightly with olive oil on top

Mexican combination:

Sliced fresh mozzarella cheese
Chopped or sliced Jalapenos or Anaheim peppers

A sprinkle of Kosher salt