

BBQ Pizza Pan RECIPE BOOKLET


The Pampered Chef®
discover the chef in you™



A compilation thanks to many Consultants throughout the country!

Basic Pizza Sauce: Combine 1 can (8 ounces) tomato sauce, 1/4 cup grated fresh Parmesan cheese, 2 tablespoons **Pantry Italian Seasoning Mix**. Spread over pizza crust and enjoy!

Suggested bases: marinara, pesto, flavored olive oil, barbeque sauce, guacamole, salsa verde

Suggested cheeses: mozzarella, fresh mozzarella, ricotta, goat cheese, Parmesan, Gorgonzola

Toppings: Use flavor-packed, fast cooking ingredients that have a tendency to melt quickly for your grilled pizza toppings. Try caramelized fennel & olives, spinach/pea & ricotta pesto, potatoes & smoke chile sauce, and tomato & roasted red peppers. I like thinly sliced potatoes on my pizza, I also like them creamy and tender, so I saute them ahead of time. As far as cheeses go, it's hard to go wrong - I like salted ricotta, good mozzarella, and shredded aged gruyere. Don't be afraid to pre-cook ingredients if needed. And lastly (I almost forgot this one), don't go overboard with the toppings - thoughtfully curate each pizza so that the flavors of each ingredient have room to speak. You want to avoid the kitchen sink approach.

Top your herb infused pizza rounds with colorful, sauteed potato slices, gruyere cheese, and more herbs. Finish with a dusting of Parmesan and a drizzle of olive oil. Other toppings that would play off this crust include: sauteed mushrooms, pesto, rich melty cheeses, caramelized onions, goat cheese and chives - 101 cookbooks

More Ideas for toppings: grilled vegetables, prosciutto and fresh figs, salami, chicken, fresh herbs, fresh arugula, toasted pine nuts, roasted garlic

Guidelines for Grilling Pizza

1. Pre-heat grill following grill manufacturer's directions. Pan can be used over direct or indirect heat. Follow recipe directions or guidelines in your Use & Care instructions that came with your pan.
2. Lightly brush pan with vegetable oil or spray with nonstick cooking spray.
3. Prepare pizza dough and roll out on a pastry mat generously sprinkled with cornmeal to 12" (30-cm) circle. Transfer dough to BBQ Pizza Pan; gently stretch dough to cover bottom. Add desired toppings.
4. Grasp handles and carefully place on grid of grill; close lid. Grill, covered, until crust is deep golden brown, rotating pan occasionally for even grilling. Reference chart for grilling time guidelines and additional tips.
5. Remove pizza from pan and cut into slices. Cutting directly on pan will cause scratching.



Basic Pizza Dough

(Thanks Sherry O)

1 cup of WARM water
1 packet of yeast
1 tsp. of sugar
1 tsp. of salt,
2 cups of All Purpose Flour
1 ½ cups of SIFTED FLOUR

Measure in glass or plastic bowl (no stainless):

1 cup of WARM water, add 1 packet of yeast, mix with a whisk

Stir in 1 tsp. of sugar, 1 tsp. of salt, 2 TABLESPOON of olive oil, mix with whisk

Then mix in 2 cups of All Purpose Flour (do not sift) mix until smooth I use my Mix -n- Scraper or your hands

Stir in 1 ½ cups of SIFTED FLOUR (use sifter); you may have to add a little bit of water to make dough easy to knead. Do NOT over knead the dough you will make it TOUGH.

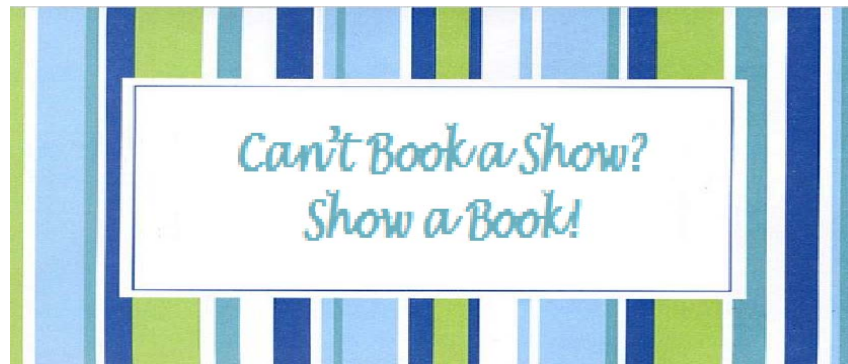
Place dough in a greased bowl and cover up with lid. Let it rise and then poke it down and do it again.

Then dough is ready to use...

You only need a dough ball the size of a biscuit and roll it out to about 1/8" thick.. It will grow in size once on the grill.

Take dough and then pastry brush oil mixture on top side of dough ONLY (olive oil, fresh garlic and our crushed peppercorn seasoning) put it directly on the grill with oil side facing up.. leave on for 4 min then take it off the grill and put on sauce, toppings and cheese then put back on grill for 3-4 min. If too dark on bottom put on grill's top rack.

Be sure to NOT use Styrofoam plates they melt when pizza comes off grill. Use paper plates.



White Whole Wheat Pizza Dough Recipe (101 Cookbooks)

This is a very adapted version of Peter Reinhart's dough using white whole wheat flour.

4 1/2 cups King Arthur White Whole Wheat Flour

1 3/4 teaspoons salt

1 teaspoon instant yeast

1/4 cup olive oil

1 3/4 cups water, ice cold

a few tablespoons chopped herbs (optional - Italian Seasoning Mix, Parmesan Garlic Oil Dipping or Rosemary Seasoning Mix)

Semolina flour or cornmeal for dusting

Stir together the flour, salt, and instant yeast in the bowl of an electric mixer. By hand stir in the oil and the cold water until the flour is all absorbed. Add the herbs. Switch to the dough hook and mix on medium speed for 5 to 7 minutes, or as long as it takes to create a smooth, sticky dough. The dough should clear the sides of the bowl but stick to the bottom of the bowl (to me it looks like a tornado). Add a touch of water or flour to reach the desired effect. The finished dough will be springy, elastic, and sticky, not just tacky.

Transfer the dough to a floured countertop. Cut the dough into 6 equal pieces and mold each into a ball. Rub each ball with olive oil and slip into plastic sandwich bags. Refrigerator overnight.

When you are ready to make pizza (anytime in the next few days), remove the desired number of dough balls from the refrigerator at least 1 hour before making the pizza. Keep them covered so they don't dry out.

At the same time place a baking stone on a rack in the lower third of the oven. Preheat the oven to 450 degrees (you can go hotter, but I like the results I get at 450). If you do not have a baking stone, you can use the back of a sheet pan, but do not preheat the pan.

Generously dust a peel or the back of a sheet pan with semolina flour or cornmeal and get ready to shape your pizza dough. Uncover or unwrap the dough balls and dust them with flour. Working one at a time, gently press a dough round into a disk wide enough that you can bring it up onto your knuckles to thin out - you should be able to pull each round out to 12-inches or so. If the dough is being fussy and keeps springing back, let it rest for another 15-20 minutes. Place the pulled-out dough on the prepared sheet pan, and jerk the pan to make sure the dough will move around on the cornmeal ball-bearings (you don't want it to stick to the pan).

Add your toppings (less is more!) and slide the topped pizza onto the baking stone. Bake until the crust is crisp and nicely colored. Remove from the oven. I always finish with more freshly grate parmesan and a small drizzle of good quality extra-virgin olive oil.

Makes six 6-ounce pizza crusts.

Whole Wheat Flax Seed Pizza Crust (Thanks Nacole G)

2.25 tsp. active dry yeast
 1 c. warm water
 2 c. whole wheat flour
 1/4 c flax seed meal
 1 tsp salt
 1 tbsp honey or brown sugar

Directions

Mix yeast and honey or brown sugar in warm water. Sprinkle yeast on top. Let sit 10 minutes until foamy. In large bowl, mix flour and flax seed meal with salt. Add yeast mixture. Mix until all flour is incorporated. Knead approx. five minutes. Let rise 20-30 minutes. Roll out, place on pizza pan. poke with fork several times. Bake in 350 degree oven for 5-10 minutes.

Number of Servings: 12

For the recipes with no measurements, just top in order listed and to the amount you desire. Mix and match, explore & enjoy! Your pizza can be anything you're in the mood for...go crazy! Be sure to share your favorite combos so this book can grow & grow!



Grandma's Pizza

(Thanks Michele Z)

Basic Pizza Dough Recipe
 Basic Pizza Sauce Recipe
 Fresh Mozzarella
 Pampered Chef Italian Seasoning Mix
 Grated Pecorino Romano



Rustic Veggie Pizza

(Thanks Michele Z)



Rustic Thin Crust with Onion, Baby Spinach, Roasted Peppers and Black Olives. No mozzarella, just a super light dusting of Pecorino Romano.

Chicken Alfredo Pizza

(Thanks Wendy B)

Cheesy alfredo sauce
Romano cheese
Spinach
Chicken
Mozzarella cheese
Black olives

On prepared pizza dough, use above toppings as desired. Enjoy!

Italian Pizza

(Thanks Wendy B)

For Pizza sauce:
Tomato paste
a little water
2 cloves garlic
just a touch of sugar
Pampered Chef Italian seasoning Mix

Top sauce with Hamburger browned with Italian seasoning and garlic and onions
Romano cheese and mozzarella
Grilled veggies I used red peppers, green peppers, grape tomatoes and red onion – (grilled ahead of time)

Grilled Pizza with Tomatoes & Olives

(The Pampered Chef)

2 oz (60 g) mozzarella cheese (about 1/2 cup/125 mL grated)
1/4 cup (50 mL) grated fresh Parmesan cheese
1 1/2 cups (375 mL) grape tomatoes
1/2 cup (125 mL) pitted kalamata olives, drained
1 tbsp (15 mL) olive oil
1 tbsp (15 mL) red wine vinegar
2 garlic cloves, pressed
1/2 tsp (2 mL) coarsely ground black pepper
1 small pkg (6.5 oz/184 g) pizza crust mix
Cornmeal for dusting
2 tbsp (30 mL) thinly sliced fresh basil leaves



Directions:

1. Prepare grill for direct cooking over medium heat. Grate mozzarella cheese using Microplane(R) Adjustable Coarse Grater. Combine cheeses in Stainless (2-qt./2-L) Mixing Bowl. Slice tomatoes in half lengthwise and cut olives crosswise using Petite Paring Knife. Combine tomatoes, olives, oil, vinegar, garlic pressed with Garlic Press and black pepper in Stainless (4-qt./4-L) Mixing Bowl; mix using Small Mix 'N Scraper(R).
2. Prepare crust according to package directions. Generously sprinkle Cookie Sheet with cornmeal; place dough onto center of Cookie Sheet. Using Baker's Roller(R), roll to an 11-in. (28-cm) circle. Slide crust off Cookie Sheet onto center of the grill using Mega Lifter. Grill crust, covered, 3-6 minutes or until golden brown. Turn crust over using lifter.
3. Spoon tomato mixture evenly over top of crust; top evenly with cheese. Cover and grill 3-6 minutes or until cheese is melted and bottom of crust is deep golden brown. Carefully remove pizza from grill to Cookie Sheet using lifter. Sprinkle pizza with basil and serve. Yield: 4 servings

Create-a-Pizza

(Thanks to Lisa K & Her Team!)

Wild mushroom pizza: Scatter sliced wild mushrooms and caramelized onions onto pizza then top with shredded Gruyere or Fontina cheese.

Garden fresh pizza: Pick your freshest garden veggies, slice them thin, then scatter on pizza before topping with your favorite shredded cheese.

Sausage broccoli pizza: Lightly steam bite-sized broccoli florets until crisp-tender and cook sausage until browned through. Scatter broccoli and sausage on pizza before adding shredded cheddar cheese.

Mediterranean pizza: Top pizza with roasted eggplant slices, sun-dried tomatoes, pine nuts and crumbled feta cheese.

Barbecue pizza: Grill chicken, steak, ribs or other meat, then shred or chop. Scatter grilled meat and any veggies you have on hand on the pizza and top with your favorite shredded cheese.

Pineapple ham pizza: Top pizza with chopped pineapple and Canadian bacon or another ham and top with shredded mozzarella cheese.

Garlic greens pizza: Sauté dark leafy greens, such as spinach, chard and kale, in olive oil and minced garlic. Spread on pizza and top with shredded smoked Gouda.

Salad pizza: Make the basic pizza and toss your favorite salad while the pizza is grilling. Take pizza off of grill and top with salad.

Pesto pizza: Prep your favorite toppings. Spread homemade or storebought pesto on pizza dough instead of tomato sauce. Scatter with toppings and cheese.

White sauce pizza: Use an Alfredo sauce instead of tomato sauce and top with your favorite veggies, meats and cheese.



Chicken, Bacon & Ranch Pizza

(The Pampered Chef)

2 cups (500 mL) diced cooked chicken
1/2 cup (125 mL) ranch dressing
1 garlic clove, pressed
1/4 tsp (1 mL) each salt and coarsely ground black pepper
Cornmeal for dusting
16 oz (450 g) frozen prepared pizza dough, thawed (see Cook's Tip)
2 small vine-ripened tomatoes, seeded and diced
1 cup (250 mL) shredded Colby & Monterey Jack cheese blend
5 slices bacon, cooked, drained and crumbled
2 thinly sliced green onions



1. Prepare grill for indirect cooking over medium-high heat. Combine chicken, dressing, pressed garlic, salt and black pepper in medium bowl; toss to coat.
2. Generously sprinkle Pastry Mat with cornmeal; place dough onto center of mat. Roll dough to a 12-in. (30-cm) circle. Place dough onto BBQ Pizza Pan, gently stretching to cover bottom. Top crust with chicken mixture and tomatoes; sprinkle evenly with cheese and bacon.
3. Place pizza pan on grid of grill. Grill, covered, 18–22 minutes or until crust is deep golden brown, rotating pan occasionally for even grilling. Remove pan from grill. Sprinkle evenly with green onion. Cut pizza into 12 slices. Yield: 6 servings

Cook's Tips: For best results, let pizza dough stand at room temperature for 20 minutes before rolling it out.

Pesto, Tomatoes & Feta Pizza

1 pound prepared pizza dough
1/2 cup prepared pesto
4 ripe plum tomatoes, thinly sliced
1/2 cup crumbled feta cheese
Freshly ground pepper, to taste
1/4 cup lightly packed fresh basil leaves, torn



1. Heat grill to medium-high. Meanwhile, place dough on a lightly floured surface. Divide into 4 pieces. Roll each piece into an 8-inch round crust, about 1/4 inch thick. Place crusts on a floured baking sheet. Carry crusts and toppings out to the grill.
2. Lay crusts on grill (they won't stay perfectly round). Cover grill and cook until crusts are lightly puffed and undersides are lightly browned, about 3 minutes.
3. Using tongs, flip crusts. Immediately spread pesto over crusts. Top with tomatoes. Sprinkle with feta and pepper. Cover grill and cook until the undersides are lightly browned, about 3 minutes more. Sprinkle with basil and serve immediately.

Pizza with Artichokes & Brie

1/3 pound (150 g) brie, thinly sliced
1 can of UNMARINATED artichoke hearts, WELL DRAINED
Olive oil
Salt

After grilling pizza crust, spread the artichokes over it, arrange the sliced cheese in a spoke pattern, and bake it for 5 minutes more.

Pizza Three Ways

(Alton Brown)

Margherita topping - Enough to top 1 (16-inch) round pizza:

1 large tomato, cut into 1/3-inch thick slices
5 to 7 teaspoons olive oil, divided
2 [cloves garlic](#), minced
1/2 teaspoon kosher salt
1/4 teaspoon red pepper flakes
1/2-ounce grated Parmesan
1 1/2 ounces part [skim](#) mozzarella, shredded
4 to 6 large [basil](#) leaves, shredded

Date and prosciutto topping - Enough to top 1 (16-inch) round pizza:

3 1/2 ounces fresh [mozzarella](#), cut into 1/4-inch thick slices
3 to 6 teaspoons olive oil, divided
1/2-ounce grated Parmesan
1-ounce prosciutto [ham](#), approximately 3 slices, coarsely chopped
4 whole dates, pitted and finely chopped
1 teaspoon fresh thyme leaves

Pizza cracker:

2 to 4 teaspoons olive oil
Kosher salt
Freshly ground black pepper

Grilled Pizza with Cherry Tomatoes

20 cherry and/or grape tomatoes, halved
 salt & pepper to taste
 2 balls of grilled pizza dough
 extra-virgin olive oil for brushing
 freshly grated Parmigiano-Reggiano cheese
 1/4 pound fresh mozzarella, cut into small chunks
 4 large basil leaves, torn into pieces by hand



Place tomatoes, cut side down, in a oiled grill pan. Grill over direct heat until tomatoes are slightly charred on top, then transfer them to a bowl and season with salt & pepper. Set up the bowl of tomatoes and the other ingredients at your grilling station for easy access. When the dough is charred on the bottom, flip it over and brush it with olive oil. Sprinkle with Parmigiano-Reggiano, dot with half of the fresh mozzarella and scatter half of the tomatoes on top. With either the tongs or a spatula, slide the pizza to the cooler side of the grill. Cover grill, making sure the vent holes are open, and cook for 3-5 more minutes. The pizza is done when the cheese is melted and the bottom is slightly charred. Using a spatula, remove pizza from grill to a serving tray, garnish with half of the basil, slice and serve

Goat Cheese & Arugula Pizza

1 unbaked pizza crust
 6 tablespoons prepared pesto sauce
 3 roma tomatoes, thinly sliced
 1 (8 ounce) package seasoned goat cheese
 2 cloves [garlic](#), peeled and thinly sliced
 1 cup fresh arugula
 1 teaspoon olive [oil](#)



1. Preheat oven according to pizza package instructions.
2. Dab pesto onto the center of the pizza base, and spread toward the outer edges. Cut the goat cheese into thin coins, and spread or crumble across the pizza. Arrange tomato slices over goat cheese. Sprinkle with garlic. Brush the crust edges lightly with olive oil.
3. Place pizza directly on preheated oven rack. Bake for 5 to 10 minutes, or until the crust edges are golden.
4. After taking pizza out of the oven, allow to cool for a few minutes so that the cheese has time to set. After a couple of minutes, cover the pizza with a few handfuls of arugula. Cut, serve, and enjoy!

Greek Grilled Pizza

3 tablespoons olive oil
1/8 teaspoon salt
6 drops red pepper sauce
1 clove garlic, minced
2 tablespoons fresh basil (2 teaspoons dried)
3 green onions, sliced
2 medium tomatoes, seeded and chopped
48 ounces frozen pizza crust dough, thawed
1 cup shredded mozzarella cheese
2 ounces feta cheese, crumbled
about 10 olives, cut in half

Combine oil, salt, pepper sauce and garlic together. Set aside 1 tablespoon, then add basil, onions and tomatoes to mixture and toss. Cover and let stand at room temperature for about 30 minutes to blend flavors.

Preheat grill. Divide dough in half and roll each half into 8 inch circles on a floured surface. Carefully place crusts on hot grill and heat for about 1 to 2 minutes or until they begin to brown. Remove crusts from grill. Place browned side up and brush with the reserved olive oil mixture. Top with tomato mixture, cheeses and olives.

Carefully return to grill. This is easier if you use a cookie sheet to carry the pizzas. Close lid and continue grilling for about 2 to 4 minutes or until bottom has browned and cheese is melted. Serve.



Black Bean Nacho Pizza

(Eating Well)

- 1 cup canned black beans, rinsed
- 1/2 cup chopped jarred roasted red peppers
- 1 medium clove garlic, quartered
- 1 tablespoon chili powder
- 1/4 teaspoon salt
- Yellow cornmeal, for dusting
- 1 pound Easy Whole-Wheat Pizza or other prepared dough
- 1 cup shredded Monterey Jack cheese
- 2 medium plum tomatoes, diced
- 4 medium scallions, thinly sliced
- 1/4 cup chopped pitted ripe black olives
- 2 tablespoons chopped pickled jalapeños

1. Preheat grill to low. (For charcoal grilling or an oven variation, see below.)
2. Place beans, peppers, garlic, chili powder and salt in a food processor and process until smooth, scraping down the sides as needed.
3. Sprinkle cornmeal onto a pizza peel or large baking sheet. Roll out the dough (see Tip) and transfer it to the prepared peel or baking sheet, making sure the underside of the dough is completely coated with cornmeal.
4. Slide the crust onto the grill rack; close the lid. Cook until lightly browned, 3 to 4 minutes.
5. Using a large spatula, flip the crust. Spread the bean mixture on the crust, leaving a 1-inch border. Quickly layer on cheese, tomatoes, scallions, olives and pickled jalapeños.
6. Close the lid again and grill until the cheese has melted and the bottom of the crust has browned, about 8 minutes.



Smoky Corn & Black Bean Pizza

(Eating Well)

- 1 plum tomato, diced
- 1 cup canned black beans, rinsed
- 1 cup fresh corn kernels, (about 2 ears)
- 2 tablespoons cornmeal
- 1 pound prepared whole-wheat pizza dough
- 1/3 cup barbecue sauce
- 1 cup shredded mozzarella, preferably smoked mozzarella

1. Preheat grill to medium. Combine tomato, beans and corn in a medium bowl. Sprinkle cornmeal onto a large baking sheet. Stretch the dough into about a 12-inch circle and lay it on top of the cornmeal, coating the entire underside of the dough.
2. Transfer the crust from the baking sheet to the grill. Close the lid and cook until the crust is puffed and lightly browned on the bottom, 4 to 5 minutes.
3. Using a large spatula, flip the crust. Spread barbecue sauce on it and quickly sprinkle with the tomato mixture and cheese. Close the lid; grill until the cheese is melted and the bottom of the crust is browned, 4 to 5 minutes.

Artisan Cheese Grill-Fired Pizza

(About.com)

Vegetable oil

3 tablespoons olive oil

1 cup [Fresh Tomato Sauce](#)

1 pound triple-crème-type cheese, rind removed and diced

½ pound thinly sliced herb-laced Cheddar-type cheese

½ pound thinly sliced fresh mozzarella or Manchego cheese

Freshly ground black pepper to taste

1. On a lightly floured board or on parchment, roll out two 12-inch dough circles. Place one circle of dough on a BBQ pizza pan, generously sprinkled with flour and cornmeal.
2. Prepare a gas or charcoal grill so that one area is hot while another side or corner is medium-hot. Slide the pizza pan onto the grill rack over the hot coals or heating element. Close the lid immediately and grill for 2 to 3 minutes or until pizza dough is cooked on the bottom and grill marks appear. Remove pan from grill, turning the grilled side up.
3. Brush the grilled pizza side with half the olive oil, then quickly spoon on half the pizza sauce. Evenly distribute half the cubes of triple-crème cheese, followed by half the slices of Cheddar and half the mozzarella or Manchego. Add black pepper to taste.
4. Carefully slide the pizza back onto the grill, placing it over the medium-hot area. Close grill cover and cook 3 minutes. Check to make sure crust isn't browning too quickly. If it is, move some coals to the opposite side of the grill or lower gas grill thermostat to reduce heat. Continue to cook for another 4 to 5 minutes or until crust is browned and cheese is melted and bubbly. Remove from heat, cool slightly, and serve. Repeat cooking process with second pizza.

Alaska Seafood Pizza

1 Pizza Crust (or make your own)

¾ c Crab meat

¾ c Tiny shrimp

½ c Crushed pineapple

5 Mushrooms -- sliced

4 ¼ oz Canned sliced black olives

¼ c Diced green pepper

1 c Mozzarella cheese, grated

1 c White cheddar cheese grated

Spread pizza dough on to a pizza pan. Grill crust, then top with crab, shrimp, pineapple, mushrooms, olives, green pepper, mozzarella and cheddar cheese.

Pizza Orientale

2/3 pound drained tomato pulp from a can

A chicken breast, diced

2 slices pineapple cut in the long direction, diced

1/4 pound (100 g) cashew nuts

1/2 pound (200 g) mascarpone cheese (mild cream cheese will work as a substitute)

Poppy seeds (as a variation, use sesame seeds)

Olive oil

Peel the slices of pineapple and dice them. Dice the chicken breast and sauté it in a quarter cup of olive oil, seasoning it to taste with salt. After about 4 minutes add the pineapple, and after a couple more add the cashew nuts. Heat through, remove the skillet from the fire, and spoon out the excess oil.

Grill pizza crusts, then spread the tomato over them, seasoning it with a little olive oil and salt. Spread the chicken mixture over the pizzas grill for about 5 minutes. Distribute the cheese over them and sprinkle them with poppy seeds, and grill til cheese is melted.

Mesquite Smoked Chicken & Smoked Peppers Pizza

(About.com)

- 1 cup pizza sauce
- ½ pound sliced mozzarella cheese
- ½ pound sliced provolone cheese
- 4 cups diced mesquite-smoked chicken
- 1 small red bell pepper, cored and cut in strips
- 1 small yellow or green bell pepper, cored and cut in strips
- 1 cup Asiago cheese, shredded

1. Prepare a gas or charcoal grill so that one area is hot while another side or corner is medium-hot. Add soaked mesquite chips to the coals or place in a wood chip container for gas grills. Slide the pizza pan onto the grill rack over the hot coals or heating element. Close the lid immediately and grill for 2 to 3 minutes or until pizza dough is cooked on the bottom and grill marks appear. Remove dough to peel or baking sheet, turning the grilled side up.
2. Brush the grilled pizza side with half the olive oil, then quickly spread half the pizza sauce. Cover the sauce with half the slices of mozzarella and half the slices of provolone. Top with 2 cups diced smoked chicken and half the pepper strips. Sprinkle with half the Asiago cheese.
3. Carefully slide the pizza back onto the grill, placing it over the medium-hot area. Close grill cover and cook 3 minutes. Check to make sure crust isn't browning too quickly. If it is, move some coals to the opposite side of the grill or lower gas grill thermostat to reduce heat. Continue to cook for another 4 to 5 minutes or until crust is browned and cheese is melted.

Gorgonzola and Mushroom Pizza a.k.a Blue Heaven

(pizzatherapy)

- Dough for one pizza
- 4 oz. low-fat mozzarella, shredded
- 2 cups sliced fresh mushrooms (10-12 oz.)
- 1 clove garlic, crushed
- 2 Tablespoons olive oil
- 4 Tablespoons Italian flat-leaf parsley, chopped
- 4 oz. gorgonzola cheese, crumbled

1. Sauté mushrooms and garlic in olive oil until mushrooms give up their water.
2. Add parsley and cook until water is cooked off. Set aside.
3. Sprinkle mozzarella cheese over the grilled pizza crust.
4. Spoon mushrooms and parsley evenly over dough.
5. Spread crumbled gorgonzola and grill until heated through and cheese is melted.

Family Favorite

(Thanks Melody B)

1 Pizza dough ball
8 oz Fontina or Monterey Jack Cheese
1 oz Parmesan cheese
1-8oz pkg sliced mushrooms (baby bellas are delicious)
1 vidalia onion, sliced
1 Tbs Worcestershire Sauce
1 tsp soy sauce
a pinch of sugar
(add artichoke hearts, calamata olives, and/or feta if desired)

Reduce mushrooms in skillet for about 10 min. Mix together: 1 Tbs Worcestershire Sauce, 1 tsp soy sauce and a pinch of sugar in the Mini Measure All cup. Pour over mushrooms and reduce again until liquid is almost gone. Set aside in 2 cup prep bowl. Caramelize the sliced onion in the same pan. Spread Extra Virgin Olive oil, fresh garlic and rosemary seasoning on top of dough. Grill pizza dough 10 min, then add toppings and grill another 10. Delish! (it can be done in the oven. It turned out great, but the grill makes it AMAZING!!)

Antipasto Vegetable Pizza

2 packages (13.8 ounces each) refrigerated pizza crust

1 tablespoon olive oil

1 cup (4 ounces) grated Provolone cheese

1 jar (6-7.5 ounces) marinated artichoke hearts, undrained

1 teaspoon Italian seasoning

1 garlic clove, pressed

1/2 cup pitted ripe olives, sliced

1 small yellow squash or zucchini

2 plum tomatoes

2 tablespoons chopped fresh parsley

Toasted pine nuts (optional)



Directions:

1. Place oil in Prep Bowl; brush over dough using Chef's Silicone Basting Brush. Grill a few minutes, until golden brown; remove from oven to Stackable Cooling Rack. Sprinkle cheese over hot pizza crust.

2. Drain artichoke marinade into Classic Batter Bowl. Add Italian seasoning and garlic pressed with Garlic Press; whisk using Stainless Whisk. Coarsely chop artichokes and olives using Food Chopper; add to batter bowl. Cut stem from squash; cut squash crosswise into quarters. Slice using Ultimate Mandoline fitted with v-shaped blade; cut slices in half. Slice tomatoes in half lengthwise using Utility Knife; scrape out seeds and dice. Add artichokes, olives, squash and tomatoes to batter bowl; mix well using Small Mix 'N Scraper(R).

3. Spoon vegetables over pizza, draining off as much marinade as possible. Sprinkle with parsley and pine nuts, if desired. Cut pizza into squares with Pizza Cutter; serve using Mini-Serving Spatula.

Fresh Pesto Pizza Recipe

(Thanks CK H)

Ingredients and directions for pesto:

1 package fresh basil (at least 2 cups of fresh basil)
1/4 cup nuts (I use walnuts! Feel free to use pinon, cashews, etc.)
1/4 cup Parmesan Cheese
1/4-1/2 cup olive oil
3 cloves garlic

Using Manual Food Processor(MFP), process basil in batches (remember not to overload the MFP but add bits at a time. Process some basil, add olive oil, process more basil, add nuts, process more, add Parmesan Cheese, until it gets to the texture you wish (I like mine chunky!)

Pizza Dough

Sliced Mozzarella Cheese

Cornmeal

Pesto above

Fresh Roma Tomatoes (approx 3-4)

3/4 cup Parmesan Cheese

Heat oven to 425 degrees. Spread cornmeal out over bar pan. Spread dough on bar pan using Baker's Roller. Place Mcheese directly on top of dough to stretch out the dough to the pan. Place Pesto on top of cheese. Chop Tomatoes and place on top of pesto. Sprinkle Pcheese all over the top (I also sprinkle on the crust to make a cheesy crust. Bake for approx 20-30 minutes (depending on how crunchy you like your crust!)

Would be the same for grilled pizza

Chicken Enchilada Pizza

- 1 pkg (13.8 oz/283 g) refrigerated pizza crust
- 1/2 medium onion
- 1 jalapeño pepper
- 8 oz (250 g) Colby & Monterey Jack or marble cheese blend (about 2 cups/500 mL grated), divided
- 2 cups (500 mL) diced cooked chicken breasts
- 1/2 cup (125 mL) mild green taco sauce
- 3 garlic cloves, pressed
- 1/2 cup (125 mL) grape tomatoes
- 1/2 cup (125 mL) loosely packed fresh cilantro

Directions:

1. Place pizza crust on BBQ Pizza Pan and grill 4-5 minutes. Remove from grill and flip grilled side up. Coarsely chop onion and jalapeño with Food Chopper. Grate cheese with Ultimate Mandoline fitted with grating blade. In Classic Batter Bowl, combine onion, jalapeño, 1/2 cup (125 mL) of the cheese, chicken, taco sauce and garlic pressed with Garlic Press; mix well using Small Mix 'N Scraper(R).
3. Sprinkle 1 cup (250 mL) of the cheese evenly over crust; top with chicken mixture and remaining cheese. Grill 4-6 minutes or until crust is deep golden brown and cheese is melted. Remove pan to cooling rack.
4. Slice tomatoes lengthwise into quarters using Utility Knife. Coarsely chop cilantro. Sprinkle tomatoes and cilantro over pizza. Cut pizza into 12 rectangles with Pizza Cutter. Serve using Mini-Serving Spatula.





Nectarine & Prosciutto Pizza - sweet & savory

3/4 cup shredded provolone cheese

1/4 cup crumbled blue cheese

Yellow cornmeal for dusting

1 pound whole-wheat pizza dough - thawed if frozen

3 tablespoons prepared basil pesto

1/2 cup thinly sliced prosciutto, (about 2 ounces)

1 large ripe nectarine or peach or 2 fresh apricots, pitted and thinly sliced

1 tablespoon aged balsamic vinegar

1/4 teaspoon freshly ground pepper

1. Preheat grill to low. Mix provolone and blue cheese in a medium bowl; set aside.
2. Sprinkle cornmeal onto pizza pan. When you're ready to get your pizzas on the grill, turn the dough out onto a lightly floured surface. Dust the top with flour; dimple with your fingertips to shape into a thick, flattened circle; don't worry if it's not perfectly symmetrical. Then use a rolling pin to roll into a circle about 14 inches in diameter. Transfer the dough to the prepared peel or baking sheet, making sure the underside of the dough is completely coated with cornmeal.
3. Slide the crust onto the grill rack; close the lid. Cook until lightly browned, 3 to 4 minutes.
4. Using a large spatula, flip the crust. Spread pesto on the crust, leaving a 1-inch border. Quickly sprinkle three-fourths of the cheese mixture on top. Top with prosciutto, fruit and the remaining cheese.
5. Close the lid again and grill until the cheese has melted and the bottom of the crust has browned, about 8 minutes.
6. Drizzle balsamic vinegar over the pizza and season with pepper just before slicing and serving.

Fruit and Nut Pizza with Gorgonzola

(gorgeous bits)

1 frozen cornbread pizza crust
 3 sliced apricots (or figs, which is my favorite)
 1/2 of a sweet Walla Walla onion, sliced thinly and
 caramelized with a bit of olive oil and brown sugar
 a small handful of crumbled Gorgonzola
 a small handful of toasted chopped hazelnuts
 honey



Assemble all of the main ingredients loosely and artistically on the crust while it is still frozen. Drizzle on a bit of honey and bake for about 18 minutes or until cheese is a little gooey and the crust is slightly browned. Top with spicy greens if you like or serve them as a salad on the side.

Strawberry Pecan Pizza

3/4 cup granulated sugar
 1 teaspoon lemon juice
 2 8 oz. cream cheese -- softened
 1/2 cup granulated sugar
 2 tablespoons cornstarch
 1/2 cup water
 1 quart strawberries -- cut in half
 1/2 cup pecans -- chopped (You can omit nuts if desired)

While pizza crust is grilling, beat 3/4 cup granulated sugar, the lemon juice and cream cheese in small bowl with electric mixer on high speed until smooth and fluffy. Spread over crust. Refrigerate about 30 minutes or until chilled. Mix 1/2 cup granulated sugar and the cornstarch in 1-1/2qt. saucepan. Stir in water. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Cool 10 minutes. Stir in strawberries and pecans. Spoon over cream cheese mixture.

Refrigerate about 1 hour or until chilled. Cut in wedges. Cover and refrigerate any remaining pizza.

Smoky Fruit Pizza

½ recipe Pizza Crust for the Grill dough

Cornmeal and flour for dusting

Vegetable oil

3 tablespoons melted butter

1 cup apricot preserves, warmed

2 cups sliced fresh peaches

1 cup sliced fresh plums

1 cup pitted fresh cherries

1 cup fresh blueberries

4 tablespoons brown sugar

1. On a lightly floured board or on parchment, roll out two 12-inch dough circles. Place one circle of dough on a metal pizza peel or rimless baking sheet generously sprinkled with flour and cornmeal.
2. Prepare a gas or charcoal grill so that one area is hot while another side or corner is medium-hot. Brush the grill rack with vegetable oil. Slide the pizza onto the grill rack over the hot coals or heating element. Close the lid immediately and grill for 2 to 3 minutes or until pizza dough is cooked on the bottom and grill marks appear. Remove dough to peel or baking sheet, turning the grilled side up.
3. Brush the grilled pizza side with half the butter, then quickly spread half the apricot jam over the top. Cover the sauce with half the slices of peaches and plums, half the cherries, and half the blueberries. Sprinkle the fruit with 2 tablespoons brown sugar. Carefully slide the pizza back onto the grill, placing it over the medium-hot area. Close grill cover and cook 3 minutes. Check to make sure crust isn't browning too quickly. If it is, move some coals to the opposite side of the grill or lower gas grill thermostat to reduce heat. Continue to cook for another 4 to 5 minutes or until crust is browned and fruit is softened. Remove from heat, cool slightly, and serve. Repeat cooking process with second pizza.