

Grilled Pizza - as influenced by, but largely deviated from, *Cook's Country*

SAUCE:

- 1 28-ounce can whole tomatoes, blended
- 2 Tablespoons chopped fresh basil
- 2 Tablespoons extra-virgin olive oil
- 2 garlic cloves, minced
- ¼ teaspoon salt

Combine all ingredients in a sauce pan and allow to simmer while you prepare the dough and pizza toppings.

PIZZA DOUGH: (I doubled this.)

- 1 cup water, at 110° F
- 1 Tablespoon extra-virgin olive oil, plus enough for brushing the dough
- 1 Tablespoon sugar
- 1 envelope (2 ¼ teaspoons) rapid-rise yeast
- 2 ¾ cups all-purpose flour, plus additional for dusting (I used spelt flour with spectacular results.)
- ¼ cup grated Parmesan cheese
- 1 teaspoon salt

Whisk water, oil, sugar, and yeast in a large liquid measuring cup. Allow to sit for 5 minutes.

Mix flour, Parmesan cheese, and salt together in the bowl of the mixer fitted with the dough hook. Turn the machine on low and gradually add the water/yeast mixture. Allow it to incorporate, then turn the machine a little higher. The dough should be pulling away from the sides of the bowl and looking a little 'shaggy'. If it is still too moist, add a little more flour until you get those results. Allow the machine to run for a couple more minutes so everything is well incorporated and cohesive.

Divide the dough into four equal parts and press into a small circle, stretching it to about nine inches. Transfer each to a floured baking pan and dust the top with flour, too.

Meanwhile, heat the grill to high for about 15 minutes, then rearrange the coals to one side of the grill, or turn down one or two of the other burners to medium-low.

Brush the tops of the pizza rounds with oil, then place on the grill oil-side-down on the cooler part of the grill. Do not move the dough for the first minute! Then top it, let the toppings get warm, then move it to the hotter part to finish it off.

Bon Appetit!