



Grilled Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

Grilled pizza is my new favorite thing – you get the bubbly, slightly burned delicious crust previously only achievable in a wood oven. Plus, it's faster and less messy than making a pie in the oven.

- Your favorite pizza dough, sauce, and fixin's.
- You can see my sauce recipe [here](#).

Please note that when making a pizza on the grill the cooking time is shorter than in the oven – be sure to use fewer toppings and slice them thin to ensure thorough cooking.

Instructions

1. Preheat your grill to 350° - 400° F. (I use a gas grill – I'm hopeless with charcoal.)
 2. Shape dough on your peel or a flat pan. Sprinkle some coarse cornmeal underneath it to prevent sticking.
 3. Turn heat down to medium and slide pizza right onto the grill.
 4. Have your sauce and fixin's ready nearby.
 5. Cover and cook 5-10 minutes, until the underside of the dough is browned.
 6. Flip dough over so that the toasted side is up.
 7. Top pizza and cover again.
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8. Cook until the bottom is again toasted and wonderful and your toppings are cooked.
 9. Remove.
 10. Slice.
 11. Chomp.
 12. Revel in the amazingness of a grilled pizza.