

# “Freedom of Choice” Grilled Pizza Using Fresh Pre-Made Pizza Dough



## TIPS:

1. **Does it taste good?** While the pizza you see in the picture above was baking on the grill, my 14-year-old daughter said, “Wow, that looks great!” When that same daughter (I only have one) took a bite of the pizza on her plate, she lit up with a terrifically big smile and “Dad, this pizza is awesome!”

**2. Is it easy?** The truth...it's not “close your eyes” simple, but it's also not hard. And that's the deal here: full-on pictures to show you exactly what to do - even if you make mistakes, like I sure did, though, as you'll see, none of them turned into disasters.

**3. Making it your own:** Sure, there are 5 options shown here: the tomato and cheese base pizza recipe along with 4 optional toppings: teriyaki, tuna melt, Mediterranean, and turkey & Swiss cheese. But, this is about you. What you see here is intended only to inspire you to put together toppings that suit your taste. Easy!

**Preparation Time:** 10-25 minutes, depending on toppings

**Cooking Time:** 10-20 minutes, depending on grill heat.

## Base Grilled Pizza Ingredients

- 1 Tube or Bag of Pre-Made Fresh Pizza Dough  
(Usually found in the deli aisle of the grocery store. I used both classic and whole wheat dough.)
- 2 Ripe Tomatoes
- 1 Tablespoon Italian Seasoning (or Herbs de Provence as shown here)
- 1/2 Tablespoon Garlic Powder
- Splash of Vinegar (Balsamic Vinegar shown here)
- Shot of Olive Oil
- 2 Big Handfuls Shredded Mozzarella Cheese
- Cooking Spray
- Crushed Red Pepper (optional)



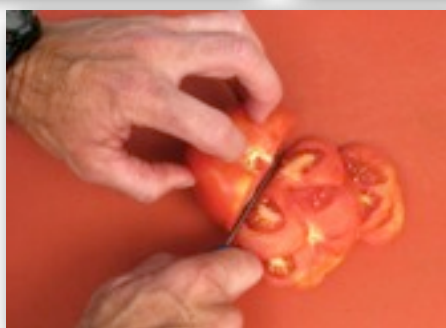
## Equipment

Large Baking Pan  
Waxed Paper  
Mixing Bowl  
Large Spoon  
Cutting Board  
Sharp (Paring) Knife  
Tablespoon  
Large (Grill) Spatula  
Grill Brush





1. Rinse the tomatoes, remove the cores and cut the tomatoes into thin slices.



2. Put the tomato slices in a bowl. Add 1 tablespoon Italian seasoning (or Herbs de Provence), 1/2 - 1 tablespoon garlic powder, a shot of olive oil,...



...a splash of vinegar, 2 handfuls of shredded mozzarella cheese, and stir with a big spoon.



3. If you're not using any other pizza topping, skip to step 4. Otherwise, prepare your favorite topping or use the picture directions below to make your choice or a combination of the following easy-to-make toppings to taste: teriyaki, tuna melt, Mediterranean, and/or turkey & Swiss cheese.

## Mediterranean Topping

**Preparation Time:** 2-5 minutes

### Ingredients

Sliced Olives  
Sliced Sun Dried Tomatoes  
Sliced Roasted Red Peppers  
Shredded Ham Cold Cuts  
Crumbled Feta Cheese



### Equipment

Cutting Board  
Sharp Knife  
Bowl  
Tablespoon



## Tuna Melt Topping

**Preparation Time:** 2-5 minutes

### Ingredients

6-Ounce (or more) Tuna can  
Sliced Red Bell Pepper  
Pickle Relish  
Mayonnaise or Plain Yogurt  
Sliced Provolone Cheese

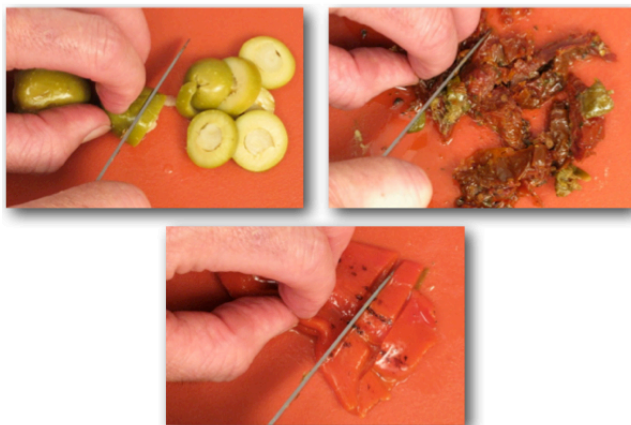


### Equipment

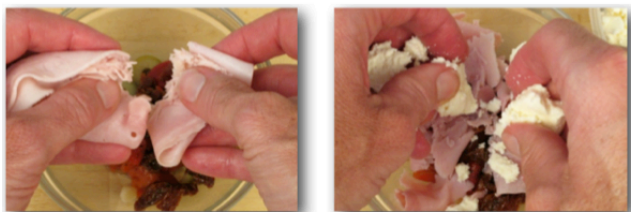
Cutting Board  
Sharp Knife  
Bowl  
Tablespoon  
Can Opener



Add and mix in a bowl sliced olives, sliced sun dried tomatoes, sliced roasted red peppers,...



...shredded ham cold cuts and crumbled feta cheese.



Open, drain and add a can of tuna to a bowl.



Add and mix chopped red bell pepper, 1/2 - 1 tablespoon of *either* mayonnaise or plain yogurt and 1/2 - 1 tablespoon relish.





## Teriyaki Topping

**Preparation Time:** 2-5 minutes

### Ingredients

Chopped Red Bell Pepper  
Sliced Roasted Red Peppers  
Chicken Cold Cuts  
Splash of Teriyaki Sauce  
1 Teaspoon Ground Cumin  
More Shredded Mozzarella Cheese



### Equipment

Cutting Board  
Sharp Knife  
Bowl  
Teaspoon  
Tablespoon



## Turkey & Swiss Cheese Topping

**Preparation Time:** 2-5 minutes

### Ingredients

Sliced Avocado  
Sliced Sun Dried Tomatoes  
Sliced Roasted Red Peppers  
Sliced Swiss Cheese



### Equipment

Cutting Board  
Sharp Knife  
Bowl  
Tablespoon



Add and mix in a bowl **chopped red bell pepper, sliced roasted red peppers, 1 teaspoon ground cumin,...**



**...a splash of teriyaki sauce, more shredded mozzarella cheese, and shredded chicken cold cuts.**



Cut, twist apart, peel, and add 1/2 - 1 sliced ripe avocado to a bowl.



Add and mix together sliced sun dried tomatoes and shredded turkey cold cuts.



4. Warm the grill to **MEDIUM** heat (if you're using a charcoal grill, only use about as many coals as shown below to allow the **pizza crust** to bake evenly and prevent burning).



5. While the grill warms, spread waxed paper or aluminum foil on a large baking pan, and spray the waxed paper or foil with a light coat of **cooking spray**.



Remove the **pizza dough** from its packaging, and unfold it.





Spread the **dough** evenly on the waxed paper or foil covered baking sheet, (patch any holes - no problem: they happen - as shown in the insert picture on the right directly below), and spray the top of the **dough** with a light, even coat of **cooking spray**.





6. When the grill is hot enough to cook, give the grill grate a quick cleaning scrape with a grill brush. Then...



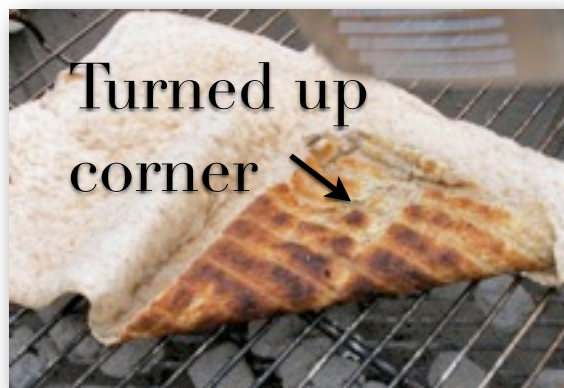
...quickly flip the **pizza dough** from the baking pan onto the grill (**TIP:** aim for the middle of the grill as shown with the arrow - you'll see why further below) and remove the waxed paper or aluminum foil. **TIP 2:** I'd recommend *not* leaving the grill while the **dough** cooks. The **dough** only takes 4-6 minutes to brown on the bottom.



**TIP Follow-Up:** You bet - first time I tried this, I shot wide and ended up wrapping one of the grill grate handles with **dough**. No problem. I just left it alone and let it cook where it was until the **dough** was ready to turn bottom-side up.



7. Cook the **dough** over an uncovered grill for about 4-6 minutes until the **dough top** starts to darken as shown in the picture on the left and the **dough bottom** starts to brown as shown in the picture of the turned up corner of **dough** on the right.



8. When the **dough bottom** has browned, carefully use a wide bladed grill spatula to loosen the **dough** from the grill, and then quickly turn the **dough** over browned-side up - and...



...only cook for 2-3 minutes until the **bottom** sets (just starts to get firm) but does not start to brown as shown here.





9. Use the spatula and baking pan as shown to guide and carefully lift the **partially cooked pizza crust** off the grill.



10. Top the **pizza crust** with **tomato and cheese** and either your **favorite topping** or...





...your choice or a combination of:

### **Mediterranean Topping**



### **Tuna Melt Topping**



## Teriyaki Topping



## Turkey & Swiss Cheese Topping



11. Carefully slide the **pizza** back on the grill, cover with the top and cook for another 5-10 minutes, depending on grill heat, until...



...the **pizza crust bottom** starts to brown as shown here.





Then, again, carefully use the spatula and baking pan to remove the freshly grilled pizza off the grill grate.



12. Use the spatula (or a knife) to cut the **pizza** and serve as is or with a shake of **crushed red pepper**.

