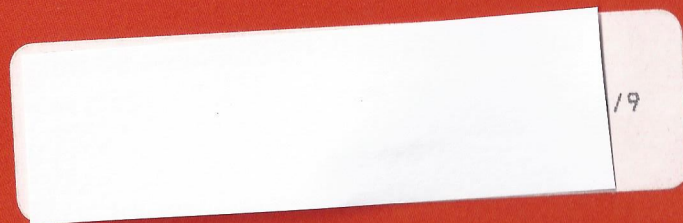




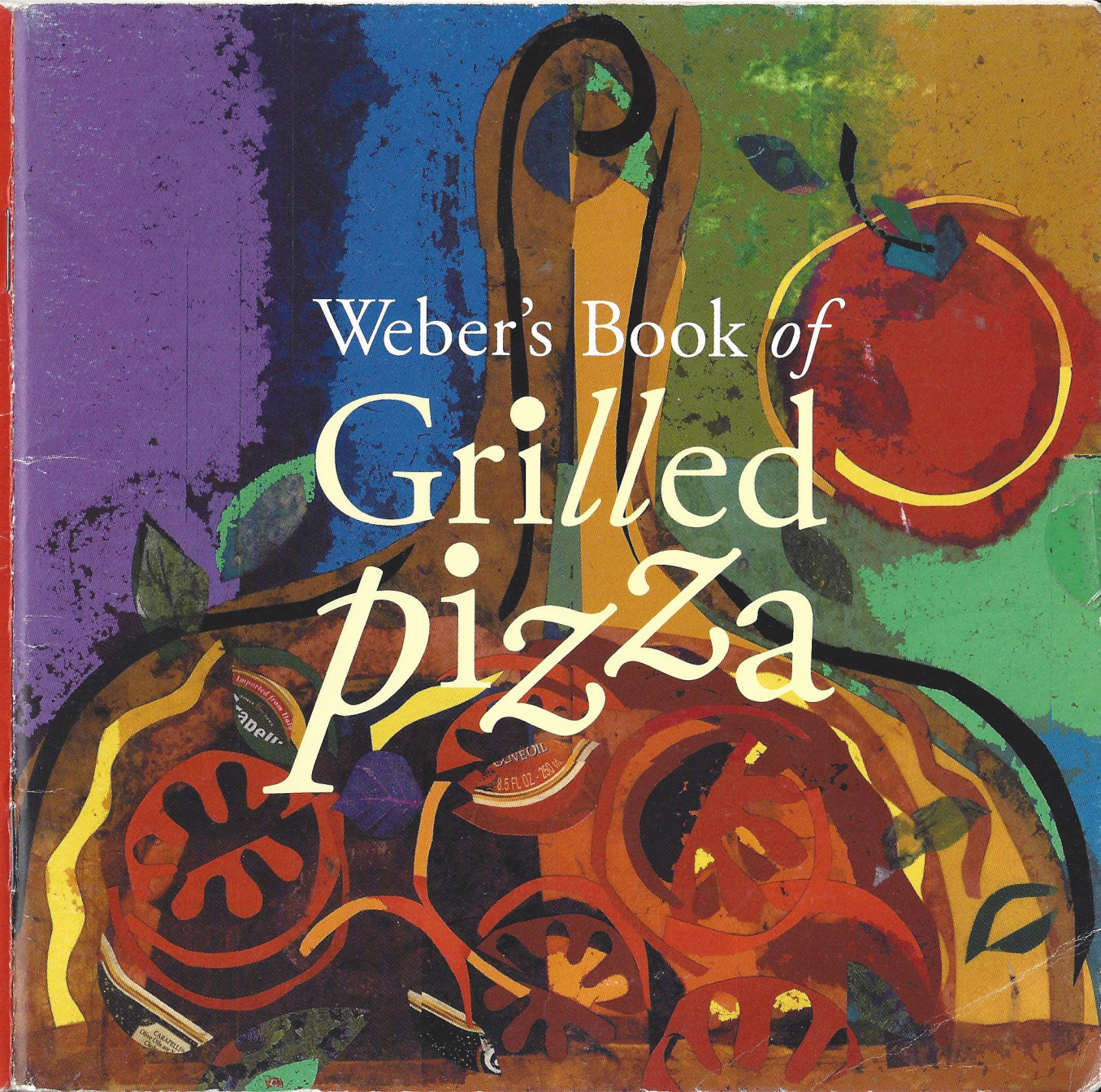
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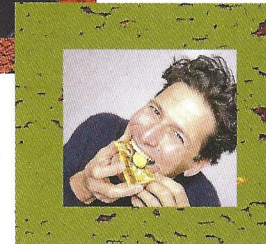
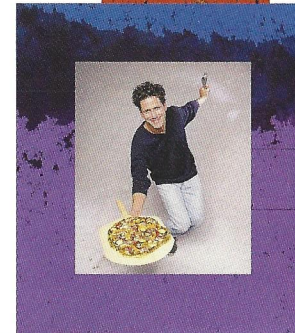
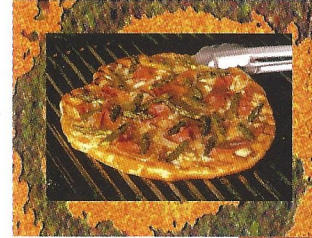
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Weber's Book of Grilled pizza





grill pizZa like a Pro

Friends, neighbors, countrymen, lend me your grills. My name is Bob Blumer, and I am known professionally as the Surreal Gourmet - mostly because I cook and present food in unconventional ways. To most of you, cooking pizza on your grill might seem unconventional, and even a bit surreal. But trust me, it's very real. And the best part is that you don't even need to leave your own backyard to try it.

As a professional culinary adventurer, my quest for the ultimate food experience has led me to nearly every state in the U.S. and many countries abroad. I go out of my way to find flavors and foods that make me weak at the knees, and I am always on the lookout for new tricks to add to my repertoire. In fact, I learned how to make grilled pizza several years ago from my friends at Weber. One bite of the crispy, slightly charred crust and I was hooked. And I've made it my personal mission since then to perfect the art and expand the horizons of grilled pizza. Discovering this tasty treat was one of those culinary epiphanies that changed my cooking habits forever: now, I can't eat it any other way.

Let's admit it, everyone gets tired of the same old burgers, steaks and chicken. It's time you introduce grilled pizza into your repertoire. It's easy to make a perfect grilled pizza, and best of all, the only equipment you need is a grill. Since the dough is cooked directly on the grate (don't worry, the pizza will not fall through,) there's no need for a pizza stone, or any other fancy-schmancy gadgets. With its crisp, chewy crust, covered with boldly flavored toppings and cheese, chances are it will change the way *you* think of pizza forever.

This book gives you everything you need to know to grill perfect pizza, including the basics for setting up the grill, making (or buying) the dough and choosing tasty toppings. The simple short cuts and easy-to-follow recipes will give you the confidence to create your own favorite combinations. Before you know it, you'll become a culinary hero in your own backyard and the envy of all your friends.

A toast to grilled pizza!

A stylized, handwritten signature in red ink, likely reading 'Bob Blumer'.

BOB BLUMER, a.k.a. The Surreal Gourmet



the history of pizza

Pizza purists trace the origins of the modern pizza to a baker from Naples, Italy, named Raffaele Esposito. In 1871, Esposito created Pizza Margherita, to honor Queen Margherita of Savoy. The toppings of fresh basil leaves, mozzarella and tomato symbolized the green, white and red “tricolore” of the Italian flag.

Italian immigrants brought pizza to America, opening the first pizza parlor in the United States in New York City at the turn of the century. But it wasn't until after World War II, when returning GIs created a demand for the pizza they had eaten and loved in Italy, that the flat disk of bread covered with seasoned tomato sauce and cheese hit the mainstream. Regional varieties flourished, with New Yorkers preferring thin slices, similar to traditional Neapolitan pizza, and Chicagoans creating a deep-dish pie topped with up to 1½ pounds of mozzarella.

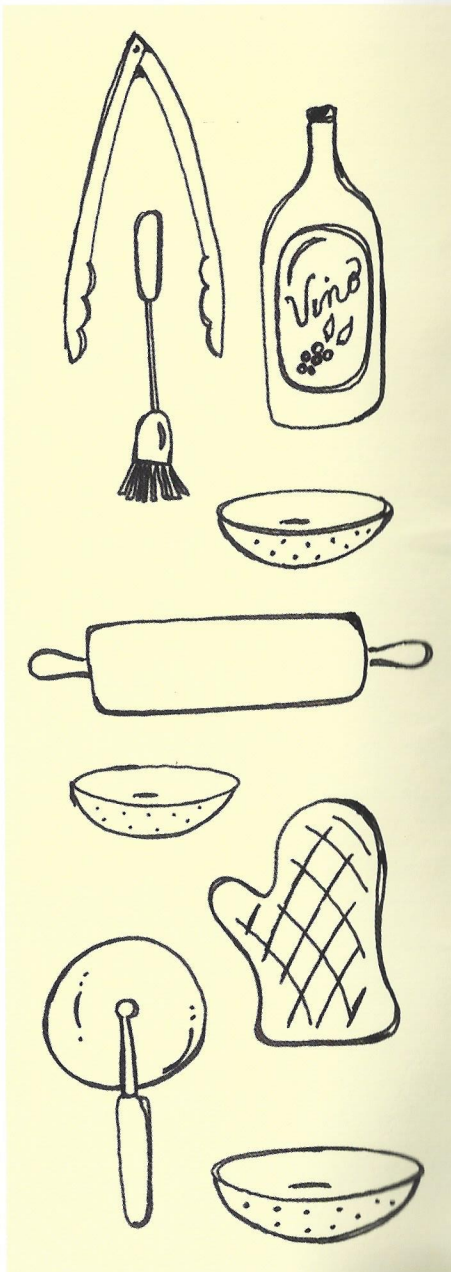
In the 1960s, home delivery service and frozen varieties brought pizza out of red-velvet flocked wallpapered dining rooms reminiscent of old-style Italian restaurants, and into the average home. “Gourmet pizzas” evolved from the California restaurant scene in the 1980s, most famously at Wolfgang Puck's Los Angeles restaurant Spago, where the menu featured pizzas topped with smoked salmon, Brie cheese, wild mushrooms and other non-traditional pizza ingredients. And influential restaurants like Al Forno, in Providence, Rhode Island, popularized pizza from the grill.

Today in the United States, we eat more than *3 billion* pizzas every year - an average of 46 slices for each man, woman and child. With Americans' insatiable appetite for pizza and outdoor cooking, grilled pizza has become the latest menu item to captivate the nation's palate. In fact, the crisp, slightly smoky flavor of grilled pizza echoes traditional Italian versions, bringing 21st-century pizza back to its 19th-century roots, via the outdoor barbecue grill.

tools of the trade

You don't need a lot of equipment to make perfect grilled pizza. Use this checklist to make sure you have the basics on hand, before you light up the grill.

- *Pizza peel or cookie sheet*
- *Small, shallow bowl to hold olive oil*
- *Basting brush*
- *Tongs*
- *Mitt*
- *Rolling pin (in a pinch, you can use a wine bottle)*
- *Pizza cutter, kitchen scissors or a large knife*



The basics of grilled pizza

While traditional oven-baked pizzas take 20 minutes or more, most grilled pizzas cook in less than half that time. With such a short cooking time, you *must* be well organized and have everything prepared in advance. Keep in mind these three key components:

- *The Grill*
- *The Dough*
- *The Toppings*

THE GRILL

Both charcoal and gas grills are well suited to making grilled pizza. However, given the option, gas grills provide more temperature control. Choose the grill that fits your lifestyle. Don't forget that all gas grills must be preheated for 10-15 minutes, and that it takes up to 30 minutes for charcoal briquets to be covered with a white-gray ash and ready for cooking.

SETTING UP THE GRILL

Virtually all cooking on gas and/or charcoal grills can be divided into one of two cooking methods: Direct or Indirect. As the names imply, the difference between the two is whether or not the food being cooked is placed directly over the coals or gas flame. To figure out which method to use, follow a simple rule: If the food you are cooking takes less than 25 minutes to cook, use the Direct Method. If it will take longer than 25 minutes, use the Indirect Method. In the case of grilled pizza, we combine both methods to get the best results.



DEMYSTIFYING THE DIRECT AND INDIRECT COOKING METHODS

The Direct Method

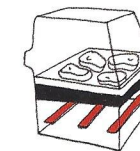
Food is placed directly above the heat source and must be turned once halfway through the cooking time to expose both sides to the heat. The Direct Method can be done on any grill but works best with the grill lid closed during cooking. If using a charcoal grill to make grilled pizza, use only one layer of briquets and wait until the briquets have burned down to a medium heat before grilling the dough.

The Indirect Method

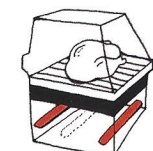
Foods are cooked by reflected heat, similar to a convection oven. This method can ONLY be used on a covered grill. With the Indirect Method, food is placed between the heat source - never directly above lit gas burners or charcoal. Remember, indirect cooking is a no-peek cooking method — every time you lift the lid, heat escapes and increases cooking time.

The Direct/Indirect Method

The combination of direct and indirect heat is the best method for grilling pizza. Use direct heat for any toppings that need to be pre-grilled. Continue using direct heat to cook the first side of your pizza crust. To finish pizza, move to indirect heat which will allow the crust to brown and crisp and cook through as the cheese melts.



The Direct Method



The Indirect Method



The dough

Homemade pizza dough yields a crisp, chewy crust, and is sure to impress. But if you don't have time to make dough from scratch, there are many other options that will yield a perfect pizza. Choose the dough that suits your taste and time requirements.

DOUGH OPTIONS

1. Homemade dough, *See recipes for basic and food processor versions.*
2. Fresh dough, *from a local pizza parlor.* *
3. Frozen pizza bread dough, *from the grocery store, thawed to room temperature.*
4. Refrigerated pizza dough, *from the grocery store.*
5. Pre-baked pizza crusts, *pita bread and flour tortillas will also work.*

* (All you have to do is ask, and be prepared to spend \$2 - \$5 per ball of pizza dough.)

Basic Dough Recipe

- 1½ cups lukewarm water
- 1 package active dry yeast
- 4 cups unbleached all-purpose flour, *plus extra as needed*
- ¼ teaspoon salt
- 2 tablespoons olive oil, *plus extra for oiling bowl*

Place lukewarm water in a large mixing bowl, sprinkle yeast on top and let sit until foamy, about 5 minutes. Combine flour and salt. Add to water, 1 cup at a time, until well incorporated. If very sticky, add extra flour, 1 tablespoon at a time, until soft and slightly sticky. Add 2 tablespoons oil; mix well until dough feels elastic. Turn the dough out onto a well-floured surface. Knead, adding extra flour to your work surface as necessary to prevent the dough from sticking, for 10 minutes, or until smooth and easy to work with. Clean and oil the bowl and place the dough in it. Cover with plastic wrap and let rise until it more than doubles in volume, about 1 hour. Punch dough down and knead on a lightly floured surface for several minutes or until smooth.

Divide dough into four 4" balls and proceed with pizza-making instructions.
(Dough may be made ahead, frozen until needed and thawed at room temperature.)

Makes 4 individual pizzas.

Food Processor Dough

If you crave the taste of homemade dough, but mixing by hand is not your speed, we offer this food processor version. It uses rapid-rise yeast for even speedier results.

- 1 1/2 cups lukewarm water
- 1 package (2 1/4 tsp.) rapid-rise yeast
- 1 1/2 tablespoons sugar
- 2 tablespoons olive oil, *plus extra for oiling bowl*
- 4 cups all-purpose flour, *plus extra for dusting hands and work surfaces*
- 1 1/2 teaspoons salt

Pour water into work bowl of a large food processor. Sprinkle yeast and sugar over water and pulse twice. Add oil, flour and salt and process until mixture comes together. Dough should be soft and slightly sticky. (If it is very sticky, add flour 1 tablespoon at a time, and pulse briefly. If it is too stiff, add 1 tablespoon water and pulse briefly.) Process another 30 seconds.

Turn dough onto a lightly floured work surface; knead by hand to form a smooth, round ball.

Put dough into deep lightly oiled bowl and cover with plastic wrap. Place in warm oven (100°F). Let rise for 30 minutes or until doubled. Remove from oven, punch dough down and turn out onto lightly floured work surface. Divide into 4" balls, and proceed with pizza-making instructions.

DOUGH PREPARATIONS

Whether you make your own dough, buy it frozen or purchase it fresh from a pizza parlor, these guidelines will help you prepare your dough for the grill.

size: The dough should be the size of a softball, about 4" in diameter. This will yield one medium-sized individual pizza or serve 4-6 people as an appetizer.

temperature: The dough should be taken out of the refrigerator one hour before use and allowed to come to room temperature.

to prep: Turn the dough out onto a lightly floured work surface and flatten with the palm of your hand. Roll out or pull and stretch the dough gently into either a 12" rectangle or circle. Make it as thin as possible since the dough will rise as it cooks and you want the dough to cook all the way through. Always keep dough covered or the exterior will dry out.

ROLLING OUT THE DOUGH

There are just a few things you need to know about rolling the dough. It is so easy that after doing it once, you'll be an expert, inventing your own tricks of the pizza trade.

Sticky Business

Pizza dough is very sticky, so you'll need to sprinkle your surface with a handful of flour or cornmeal before you begin to roll your dough. If you like a more rustic crust, opt for the cornmeal.

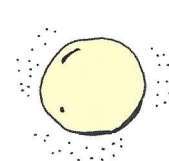
Rolling Pin Method

1. Place ball of dough in center of work surface. Sprinkle with cornmeal or flour.
2. Roll out from center of dough to edges.*

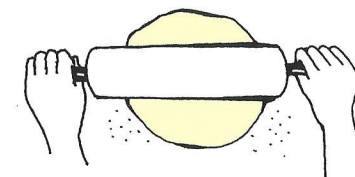
* Wine bottle tip: If you don't own a rolling pin, don't fret. Just use a wine bottle to roll out the dough...and if you are in a real pinch, any bottle shaped like a wine bottle will do.

Hand Method

1. Place ball of dough in center of work surface. Sprinkle with cornmeal or flour.
2. Flatten dough from center to edges using the flat palm of your hand.



1. Ball of Dough



2. Rolling the Dough



3. Stretching by Hand

ready for the grill

The high heat of the grill is what gives pizza such a great crust. Because the dough cooks quickly, it is essential that any toppings requiring cooking be prepared *before* you put them on the crust. Use pre-cooked meats, or grill, roast or sauté your meat to cook it thoroughly. Vegetables can be grilled, steamed, blanched or sautéed.

CHECKLIST

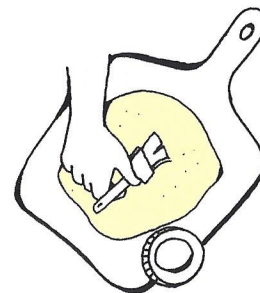
Have these items handy before you start grilling:

- Olive oil
- Basting brush
- Tongs
- Mitt
- Pizza peel or cookie sheet
- Toppings and cheese in individual bowls or on a plate side by side

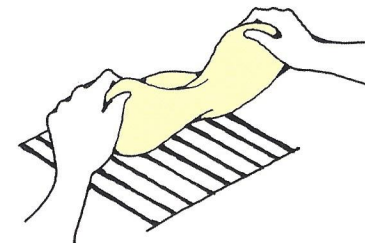
Ready...Set...GRILL

Make sure your gas grill is preheated or your charcoal briquettes are ready to cook on. And, don't forget, always cook with the grill lid closed.

1. Brush both sides of dough with olive oil.
2. Pick up dough by 2 edges (like hanging a wet T-shirt on the clothesline) and gently place on grill. Don't worry - the dough will not fall between the grates!
3. Cook dough over DIRECT HEAT for 2-4 minutes, or until bottom side is well marked and as brown as a medium slice of toast. If dough bubbles, poke with tongs to release air and flatten crust. Make sure your grill is not too hot or your dough will burn immediately.
4. When bottom is brown, flip dough over.
5. Immediately cover cooked side with toppings and cheese, move to indirect heat, close lid and cook for 5-10 minutes, or until bottom is browned, cheese is melted and toppings are warmed through. (NOTE: If your grill only has one burner, after adding toppings, grill second side for 2 more minutes over direct heat, turn off and finish, using residual heat. DO NOT lift lid! For best results on charcoal see page 7.)
6. Remove pizza from the grill, slice and serve immediately.



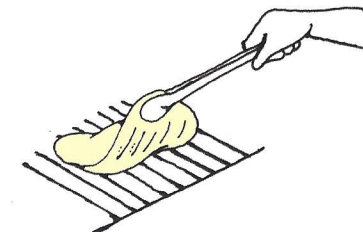
1. Brushing the Dough with Olive Oil



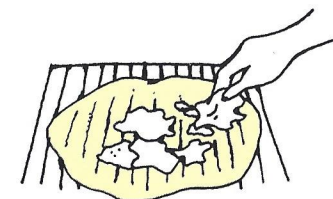
2. Placing the Dough on the Grill



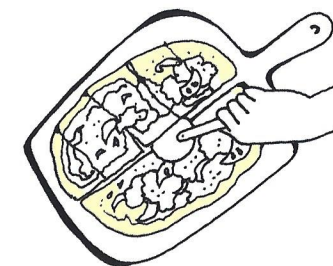
3. Dough Cooking and Bubbling



4. Flipping the Dough



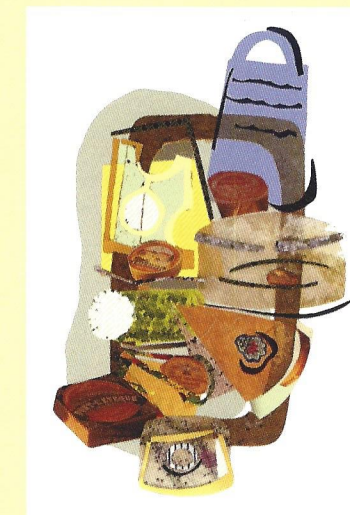
5. Placing Toppings on the Cooked Side of the Pizza



6. Cutting the Finished Pizza

Great Cheese Makes Great Grilled Pizza

When purchasing cheese for your pizzas, look for the authentic versions. Parmesan cheese from Italy (Parmigiano-Reggiano), fresh or aged mozzarella, and Brie from France really do taste better. For maximum flavor, grate cheese just before using.



tips from the Surreal gourmet

Here are a few tips to streamline the cooking process, maximize flavor and minimize stress, whether you are cooking for 2 or 20:

TAKE A SOLO TEST FLIGHT - Grilling pizza is easy, but practice does make perfect. To avoid the stress of learning a new dish in front of a crowd, make your first pizza before your party. When your guests arrive, you'll surprise them with your confidence and expertise.

BE PREPARED - Before your guests arrive, have your dough rolled out and your toppings pre-cooked, pre-cut and pre-grated.

STAY IN TOUCH - Grilled pizza cooks faster than a "fire in a match factory." To avoid burning the crust while you run around in search of that one missing item, use the Checklist (page 4) and make sure everything you need is within arm's reach of the grill.

MAKE EVERY SLICE COUNT - Usually the last slices of pizza left are the ones with the least amount of toppings. To avoid disappointing your guests - or yourself - spread toppings generously, right up to the edge of the crust.

BE CRUSTY - The key to great grilled pizza is getting the cooking temperature and timing just right so that the exterior of the crust browns and the interior cooks before it burns, yielding a perfectly crispy crust. Cooking it slightly longer, over a slightly lower heat, delivers the best results.

KEEP IT SIMPLE - You've heard the one about too many cooks in the kitchen... Well, too many ingredients will confuse your palate. Keep it simple. Resist the temptation to pile on everything but the kitchen sink.

BE FEARLESS - Don't be afraid to experiment with your own favorite flavor combinations. And don't run from cheese with lots of personality. My favorite pizzas use gloriously stinky cheeses like Stilton and Camembert.

CHECK THE OIL - Don't forget the olive oil! A generous brushing of oil will make your pizza extra delicious and keep it from sticking to the cooking grate.

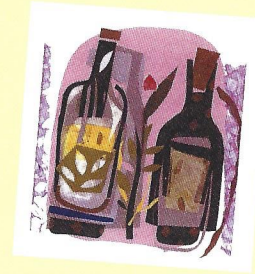
STRETCH - Make sure the dough is as thin as possible. It will rise as it cooks.

JOIN THE ADVENTURE CLUB - Go ahead, raise the pizza bar a couple of levels and try new exotic ingredients and flavor combinations: wild mushrooms, fresh clams, purple potatoes...If you have any questions about whether an ingredient falls into the Adventure Club, ask yourself, Am I thinking outside the (pizza) box?





the original pizza margherita



- $\frac{1}{4}$ cup cornmeal or all-purpose flour, *for rolling dough*
- 1 4" ball of prepared dough, *at room temperature*
- 2 tablespoons olive oil
- $\frac{1}{2}$ cup tomato sauce or "Fresh-Cut" Italian-style canned tomatoes
- $\frac{1}{4}$ cup Parmesan cheese, *grated*
- $\frac{1}{4}$ cup mozzarella cheese, *grated*
- 12 whole basil leaves, plus 1 sprig for garnish, *cleaned and dried*
- Sea salt and freshly ground pepper to taste

Charcoal: Direct

Gas: Direct/Indirect - Medium heat

Yield: 12" Pizza

Music: Soundtrack from the movie
"Big Night"

Drink: Chianti Classico

Adventure Club: Make an upside-down Margherita by putting the cheese on first and then topping with tomatoes and basil.

Lightly sprinkle work surface with cornmeal or flour. Place dough directly in the middle of the work surface. Roll out gently into either a 12" rectangle or circle, $\frac{1}{4}$ " thick. Brush both sides with olive oil and set aside until ready to grill.

Using the steps outlined on page 13, gently place dough in center of the cooking grate, directly over the heat for 2-4 minutes, until the bottom of the crust is well marked and browned. Remove from grill and spread tomato sauce or fresh-cut tomatoes on the cooked side of the crust. Top with parmesan and mozzarella cheese. If using a gas grill, switch to indirect heat. Return pizza to the center of the cooking grate and cook with the lid closed until bottom is well browned, toppings are warm and cheese is bubbly, about 5-10 minutes.

Remove from grill, sprinkle with basil leaves, garnish with basil sprig, and season with salt and pepper to taste. Slice and serve immediately.

classic pepperoni, mushroom & mozzarella pizza



Charcoal: Direct

Gas: Direct/Indirect - Medium heat

- $\frac{1}{4}$ cup cornmeal or all-purpose flour, *for rolling dough*
- 1 4" ball of prepared dough, *at room temperature*
- 2 tablespoons olive oil
- $\frac{1}{2}$ cup fresh, or "Fresh-Cut" Italian-style canned tomatoes, *diced*
- $\frac{1}{4}$ lb. pepperoni, *sliced thin*
- 8 white mushrooms, *sliced, sautéed if desired*
- $\frac{1}{2}$ cup mozzarella cheese, *grated*
- 1 teaspoon dried oregano
- Sea salt and freshly ground pepper to taste

Lightly sprinkle work surface with cornmeal or flour. Place dough directly in the middle of the work surface. Roll out gently into either a 12" rectangle or circle, $\frac{1}{4}$ " thick. Brush both sides with olive oil and set aside until ready to grill.

Using the steps outlined on page 13, gently place dough in center of the cooking grate, directly over the heat for 2-4 minutes, until the bottom of the crust is well marked and browned. Remove from grill and sprinkle the tomatoes, then pepperoni and mushrooms, on the cooked side of the crust. Top with mozzarella and dried oregano. If using a gas grill, switch to indirect heat. Return pizza to the center of the cooking grate and cook with the lid closed until bottom is well browned, toppings are warm and cheese is bubbly, about 5-10 minutes.

Remove from grill and season with salt and pepper to taste. Slice and serve immediately.

Yield: 12" Pizza

Music: Bruce Springsteen,
Born to Run

Drink: Your favorite bottled beer

Adventure Club: Substitute imported salami and fontina cheese for the pepperoni and mozzarella cheese.

Caramelized onion, tomato & gorgonzola pizza



Charcoal: Direct

Gas: Direct/Indirect - Medium heat

- $1\frac{1}{2}$ tablespoons butter
- 1 large yellow onion, *diced*
- $\frac{1}{4}$ cup cornmeal or all-purpose flour, *for rolling dough*
- 1 4" ball of prepared dough, *at room temperature*
- 2 tablespoons olive oil
- 3 medium tomatoes, *thinly sliced*
- 4 oz. Gorgonzola cheese, *crumbled*
- Sea salt and freshly ground pepper to taste

Caramelize onion: Melt butter in a sauté pan over medium heat. Add onion; cook 15-20 minutes, or until deep brown, stirring occasionally. Remove from heat and set aside.

Lightly sprinkle work surface with cornmeal or flour. Place dough directly in the middle of the work surface. Roll out gently into either a 12" rectangle or circle, $\frac{1}{4}$ " thick. Brush both sides with olive oil and set aside until ready to grill.

Using the steps outlined on page 13, gently place dough in center of the cooking grate, directly over the heat for 2-4 minutes, until the bottom of the crust is well marked and browned. Remove from grill and spread tomato slices evenly over cooked side of crust. Sprinkle onion, then cheese on top. If using a gas grill, switch to indirect heat. Return pizza to the center of the cooking grate and cook with the lid closed until bottom is well browned, toppings are warm and cheese is melted, about 5-10 minutes.

Remove from grill and season with salt and pepper to taste. Slice and serve immediately.

Yield: 12" Pizza

Music: Billie Holiday,

Drink: Red Zinfandel

Adventure Club: Substitute grocery-store tomatoes with a multi-colored selection of farmers' market heirloom tomatoes, such as Green Zebra, Marizol Gold, Red Brandywine and Yellow Amish.



california grilled Veggie pizza



Charcoal: Direct

Gas: Direct/Indirect - Medium heat

Yield: 12" Pizza

Music: The Beach Boys,
Pet Sounds

Drink: California Chardonnay

Adventure Club: Top with roasted
cloves from an entire head
of garlic. (see page 29)

- 5 slices eggplant
- 3 tablespoons olive oil, *divided*
- $\frac{1}{4}$ cup cornmeal or all-purpose flour, *for rolling dough*
- 1 4" ball of prepared dough, *at room temperature*
- $\frac{1}{4}$ cup best quality pesto
- 12 oil-packed sun-dried tomatoes, *diced*
- 1 roasted yellow or red bell pepper, *sliced* (page 28) OR $\frac{1}{2}$ cup
jarred roasted peppers, *drained*
- 4 oz. goat cheese, *crumbled*
- Sea salt and freshly ground pepper to taste

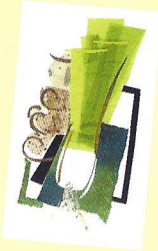
Grill eggplant: Cut into $\frac{1}{4}$ inch slices cross-wise. Using 1 tablespoon of the olive oil, brush each slice on both sides with oil. Grill over medium direct heat for 5 minutes per side, or until eggplant is well marked and browned.

Lightly sprinkle work surface with cornmeal or flour. Place dough directly in the middle of the work surface. Roll out gently into either a 12" rectangle or circle, $\frac{1}{4}$ " thick. Brush both sides with olive oil and set aside until ready to grill.

Using the steps outlined on page 13, gently place dough in center of the cooking grate, directly over the heat for 2-4 minutes, until the bottom of the crust is well marked and browned. Remove from grill and spread pesto evenly on cooked side of crust. Add eggplant, sun-dried tomatoes and roasted peppers and sprinkle cheese on top. If using a gas grill, switch to indirect heat. Return pizza to the center of the cooking grate and cook with the lid closed until bottom is well browned, toppings are warm and cheese is bubbly, about 5-10 minutes.

Remove from grill, season to taste with salt and pepper. Slice and serve immediately.

wild mushroom, Leek & brie pizza



- 1 large leek
- 1/2 cup wild mushrooms, such as morel, shiitake, chanterelle or porcini, dried or fresh
- 1-2 tablespoons butter
- 1/4 cup cornmeal or all-purpose flour, for rolling dough
- 1 4" ball of prepared dough, at room temperature
- 2 tablespoons olive oil
- 4-6 oz. Brie cheese, in 1/2-inch slices

Charcoal: Direct

Gas: Direct/Indirect - Medium heat

If using dried mushrooms, reconstitute by soaking in warm water for 20 minutes. Strain, chop and set aside. If using fresh mushrooms, wipe any dirt off with a damp towel, slice and set aside. Halve leek lengthwise, rinse well to remove any sand, and chop into 1/4-inch pieces. Sauté leek and mushrooms in butter until soft. Season with salt and pepper and set aside.

Lightly sprinkle work surface with cornmeal or flour. Place dough directly in the middle of the work surface. Roll out gently into either a 12" rectangle or circle, 1/4" thick. Brush both sides with olive oil and set aside until ready to grill.

Using the steps outlined on page 13, gently place dough in center of the cooking grate, directly over the heat for 2-4 minutes, until the bottom of the crust is well marked and browned. Remove from grill and spread sautéed leeks and mushrooms on cooked side of crust. Place sliced Brie on top. If using a gas grill, switch to indirect heat. Return pizza to the center of the cooking grate and cook with the lid closed until bottom is well browned, toppings are warm and cheese is bubbly, about 5-10 minutes.

Remove from grill and season with salt and pepper to taste. Slice and serve immediately.

Yield: 12" Pizza

Music: Dixie Chicks,
Wide Open Spaces

Drink: Sauvignon Blanc

Adventure Club: Drizzle truffle oil
over top.

pizza di proscuitto, parmigiano ed asparagi



- 12 spears asparagus
- 3 tablespoons olive oil, divided
- 1/4 cup cornmeal or all-purpose flour, for rolling dough
- 1 4" ball of prepared dough, at room temperature
- 1 cup Parmesan cheese, grated
- 2 oz. prosciutto or Black Forest ham, finely sliced
- Sea salt and freshly ground pepper to taste

Charcoal: Direct

Gas: Direct/Indirect - Medium heat

Grill asparagus: Coat spears with 1 tablespoon olive oil, season with salt and grill 8 minutes over direct heat, turning 1/4 rotation every 2 minutes. Cut into 1-inch pieces, set aside.

Lightly sprinkle work surface with cornmeal or flour. Place dough directly in the middle of the work surface. Roll out gently into either a 12" rectangle or circle, 1/4" thick. Brush both sides with olive oil and set aside until ready to grill.

Using the steps outlined on page 13, gently place dough in center of the cooking grate, directly over the heat for 2-4 minutes, until the bottom of the crust is well marked and browned. Remove pizza from grill and sprinkle cheese generously over cooked side of crust. Top with ham and asparagus, making sure to spread evenly over crust. If using a gas grill, switch to indirect heat. Return pizza to the center of the cooking grate and cook until bottom is well browned, toppings are warm and cheese is bubbly, about 5-10 minutes.

Remove from grill and season with pepper to taste. Slice and serve immediately.

Yield: 12" Pizza

Music: Pavarotti

Drink: Pinot Grigio

Adventure Club: Substitute canned
or fresh white asparagus for the
standard green stalks



chinese chicken pizza with hoisin Sauce



Charcoal: Direct

Gas: Direct/Indirect - Medium heat

Yield: 12" Pizza

Music: Wang Chung, *Everybody Wang*
Chung Tonight

Drink: Tsing Tao beer or ginger beer

Adventure Club: Substitute plum
sauce for hoisin sauce and
duck breasts for the chicken.

- 2 boneless, skinless chicken breasts, or leftover cooked chicken,
cut into cubes or strips and measuring 1 cup
- 2 tablespoons olive oil, *divided*
- $\frac{1}{4}$ cup cornmeal or all-purpose flour, *for rolling dough*
- 1 4" ball of prepared dough, *at room temperature*
- $\frac{1}{4}$ cup hoisin sauce (*available in Asian section of most grocery stores*)
- 4 scallions (green onions), *finely sliced*
- $\frac{2}{3}$ cup cilantro leaves, *stems discarded before measuring*
- $\frac{1}{2}$ red bell pepper, *sliced into paper-thin strips*
- 1 cup mozzarella cheese, *grated*
- Sea salt and freshly ground pepper to taste

Brush chicken breasts lightly with olive oil and season with salt and pepper. Grill over direct heat 8-12 minutes, turning once, until well-cooked (internal temperature will read 165° F). Remove from grill. When cool, cut into $\frac{1}{2}$ -inch strips and set aside.

Sprinkle rolling surface with cornmeal or flour. Place dough directly in the middle of surface. Roll out gently into either a 12" rectangle or circle, $\frac{1}{4}$ " thick. Brush both sides with remaining 2 tablespoons olive oil and set aside until ready to grill.

Using the steps outlined on page 13, place dough in center of the cooking grate, directly over the heat for 2-4 minutes, until the bottom of the crust is well marked and browned. Flip dough and spread hoisin sauce evenly over cooked side of crust.

Sprinkle chicken, scallions, cilantro and red pepper evenly over crust. Top with cheese. If using a gas grill, switch to indirect heat. Return pizza to the center of the cooking grate and cook until bottom is well browned, toppings are warm and cheese is bubbly, about 5-10 minutes.

Remove from grill; slice and serve immediately.



Sunny-side up breakfast pizza



Charcoal: Direct

Gas: Direct/Indirect - Medium heat

Yield: 12" Pizza

Music: Vivaldi, *The Four Seasons*

Drink: Spicy Bloody Mary

Adventure Club: Substitute
pancetta for the bacon.

- $\frac{1}{4}$ cup cornmeal or all-purpose flour, *for rolling dough*
- 1 4" ball of prepared dough, *at room temperature*
- 2 tablespoons olive oil
- $1\frac{1}{2}$ cups fresh spinach, *lightly packed*
- 2 medium tomatoes, *diced*
- $\frac{1}{2}$ -1 cup sharp Cheddar cheese, *grated*
- 2 eggs, *at room temperature*
- 5 strips bacon, *cooked and crumbled*
- Sea salt and freshly ground pepper to taste

Lightly sprinkle work surface with cornmeal or flour. Place dough directly in the middle of the work surface. Roll out gently into either a 12" rectangle or circle, $\frac{1}{4}$ " thick. Brush both sides with olive oil and set aside until ready to grill.

Using the steps outlined on page 13, gently place dough in the center of the cooking grate, directly over the heat for 2-4 minutes, until the crust is well marked and browned. Remove from grill and spread spinach evenly over cooked side of crust. Create a rim around the outer edge of the pizza with the tomato (this will keep the eggs from sliding off the pizza). Sprinkle cheese over the spinach. Crack 2 eggs directly in the center of the pizza. If using a gas grill, switch to indirect heat. Return pizza to the center of the cooking grate and cook with the lid closed until the eggs are cooked like traditional sunny-side up eggs and the bottom of crust is well browned, about 10-15 minutes.

Remove from grill, top with crumbled bacon, season to taste and serve immediately.

pear, walnut & stilton dessert pizZa



- 1/3 cup chopped walnuts
- 2 ripe pears, cored and sliced thin
- 1 tablespoon cinnamon sugar
- 1/4 cup all-purpose flour, for rolling dough
- 1 4" ball of prepared dough, at room temperature
- 2 tablespoons vegetable oil
- 2 tablespoons orange marmalade
- 4 oz. Stilton or blue cheese, crumbled

Preheat oven to 250° F. Toast nuts on baking sheet 12-15 minutes, or until lightly browned. Set aside. Next, toss pear slices in cinnamon sugar and set aside.

Lightly sprinkle work surface with flour. Place dough directly in the middle of the work surface. Roll out gently into either a 12" rectangle or circle, 1/4" thick. Brush both sides with oil and set aside until ready to grill.

Using the steps outlined on page 13, gently place dough in the center of the cooking grate, directly over the heat for 2-4 minutes, until the crust is well marked and browned. Remove from grill and spread with orange marmalade on cooked side of pizza crust. Arrange pear slices in spoke fashion on top. Sprinkle cheese and toasted nuts evenly over the crust. If using a gas grill, switch to indirect heat. Return pizza to the center of the cooking grate and cook until bottom is well browned and cheese is melted, about 5-10 minutes.

Remove from grill; slice and serve immediately.

Charcoal: Direct

Gas: Direct/Indirect - Medium heat

Yield: Makes 1 Pizza
serving 4-6 for dessert

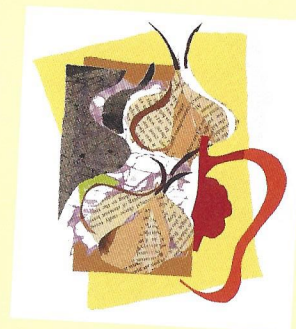
Music: Frank Sinatra,
Frank Sinatra's Greatest Hits

Drink: Port

Adventure Club: Smoke pears over
hickory chips before making
pizza.

Charcoal: Direct

Gas: Direct/Indirect - Medium heat



Charcoal: Direct

Gas: Direct - High heat

garlic & peppers

ROASTED GARLIC

- 1 head garlic
- 2 teaspoons olive oil

Remove first layer of papery skin from garlic. Slice off 1/2-inch from top. Drizzle with olive oil. Wrap in foil and cook indirectly for 40 minutes or until cloves are golden-brown and soft. Remove from grill, let cool.

ROASTED PEPPER

- 1 red or yellow bell pepper
- 1 paper bag or resealable plastic container

Rinse and dry pepper. Grill over direct heat, turning until skin blackens and blisters all over. Remove from grill and immediately put in a paper bag or sealed plastic container until cool. Skin and seed the pepper (the skin will slip off easily). Cut into strips.



build your own pizza party

Next time you entertain, let the guests make their own dinner. All you have to do is prepare the dough, set out the toppings, light the grill and then sit back and let your guests do all the work. Now that is effortless entertaining!

FOR 10 PEOPLE...

Create 3 pizza-making stations on a surface where guests can roll out their dough, like a kitchen counter. Equip each station with:

- Tongs
- Flour or cornmeal
- Rolling pin
- Olive oil
- Pizza peel
- Dough for individual pizzas. The dough can be made the day before and refrigerated. *The day of the party, separate the dough into balls about the size of softballs and remove from the refrigerator at least an hour before grilling, to bring to room temperature.*

DECORATE YOUR TABLE: Cover it with a red-and-white-checked tablecloth, and use empty, straw-encased Chianti bottles as candleholders. Or borrow the colors of the Italian flag (and Pizza Margherita,) and go for a red, green and white theme with homemade colored confetti strewn on a plain white cloth. Place napkins, glasses, plates and cutlery at one end of the table.

SET UP YOUR TOPPINGS buffet style, in individual bowls, on a table or kitchen counter. Don't worry if you don't have enough matching containers- plastic or paper bowls are fine. This is all about "relaxed entertaining." Prepare at least 2-3 kinds of each topping - sauces, meats, vegetables and cheeses - to inspire your guests' creativity.

When the grill is hot and guests are hungry, let the pizza making begin!

pizza party perfection

STEP BY STEP

1. At the pizza-making station:

- Choose between flour or cornmeal. Cornmeal will give a rustic touch.
- Sprinkle flour or cornmeal on work surface. Roll out ball of dough into a 12-inch disk, about 1/4" thick. Use more flour or cornmeal if it sticks.
- Oil both sides of dough, place on pizza peel and take out to grill.
Gently place dough on cooking grate.

2. Grill over Direct heat for 2-4 minutes, until the crust is well marked and browned. Remove from heat; place on pizza peel and take to topping station.

3. At the topping station:

- Spread sauce on cooked side of dough.
- Sprinkle 2-3 toppings of meat or vegetables, or a combination of both, on sauce.
- Top with complementary cheese and return pizza to grill.

4. Grill over indirect heat, covered, for 10 minutes or until toppings are warm and cheese is melted.

HORS D'OEUVRES: Keep it simple. Don't spoil anyone's appetite with too many nibbles. A few light bites, like brine-cured olives and salted nuts, will take the edge off hunger, but won't fill your guests up.

SALAD: Pizza is a complete meal. However, if you feel the need to serve a salad, keep in mind that individual pizzas are likely to be chock full of assorted ingredients, including cheese. Complement the pizza with a simple green salad (see page 37).

DESSERT: Carry through the Italian theme by finishing the meal with a purchased tiramisu, found at many bakeries and pastry shops. For an even simpler alternative, crumble amaretto cookies over vanilla ice cream, or serve biscotti (a kind of Italian biscuit) alongside. If your local supermarket carries gelato, use that instead of ice cream. Or, get "pizza crazy" and make the dessert pizza on page 29; go ahead and try your own sweet toppings.

BEVERAGES: Use any large waterproof container as a cooler so guests can help themselves to drinks. A tin washtub, a plastic toy chest and even a bathtub will do. Pour ice over drinks at least two hours before guests arrive, to chill properly. Be sure to provide lots of water and non-alcoholic beverages, like soda and iced tea, in addition to beer and wine. Set plastic cups, a corkscrew and cocktail napkins nearby.

INVITATIONS: Excite your guests before they even arrive! A festive invitation is as easy as cutting out pizza "slices" from construction paper and decorating with red "pepperoni" circles. Let your imagination be your guide. Write in the date, time and address information on the circles and mail in red envelopes.

PARTY FAVORS: Everyone loves party favors. Give guests a pizza cutter or pizza peel as a souvenir of their grilled pizza adventure. Restaurant supply stores are good sources for quality versions at discount prices. Write each guest's name on an attached gift tag and stack the favors near the front door. Include a copy of a pizza recipe (you can copy one from this booklet) to accompany the favor.

top it off

SUGGESTED PIZZA TOPPINGS

Sauces

Barbecue sauce
Basil pesto
Pizza sauce
Sun-dried tomato pesto
Tapenade (black or green olive paste)
Thai peanut sauce

Meats/Seafood

Anchovy filets
Bacon, *cooked and crumbled*
Canned clams or smoked oysters
Chicken, *grilled or pre-cooked*
Cooked ham
Italian sausage, *grilled and cut into thin slices*
Pepperoni or salami, *sliced*
Prosciutto (Parma ham), *sliced thin*
Shrimp, *grilled*
Smoked salmon

Cheeses

Blue cheese
Brie
Camembert
Cheddar
Fontina
Goat cheese
Gorgonzola
Gouda
Mozzarella
Parmigiano-Reggiano (Parmesan)
Pecorino Romano
Provolone
Ricotta
Smoked cheddar
Stilton

Veggies

Asparagus, *grilled or sautéed*
Avocado, *sliced thin*
Broccoli florets, *raw, steamed or grilled*
Corn, *fresh and grilled or canned and drained*
Eggplant, *sliced and grilled*
Fresh tomatoes, *chopped or sliced*
Green onions, *chopped*
Marinated artichoke hearts
Mushrooms, *grilled and sliced*
Pineapple, *fresh or canned*
Red onion rings, *sliced thin*
Roasted bell peppers
Sliced black or green olives
Spinach, *fresh or frozen and defrosted*
Sun-dried tomatoes
Zucchini or yellow squash, *sautéed*

Herbs, Spices & Other Flavor

Enhancers

Capers
Fresh herbs, *i.e., parsley, basil and cilantro*
Minced garlic
Dried oregano
Pine nuts
Red pepper flakes
Roasted garlic cloves





mixed green Salad with classic vinaigrette



Pizza is perfect for parties because it covers all the food groups and you only have to worry about one menu item. But, if you have the time and energy, a simple green salad will round out the menu. Serve it before, after or alongside the freshly grilled pizzas.

1 lb. mixed greens, such as mesclun

Classic Vinaigrette:

1 heaping teaspoon Dijon mustard

$\frac{1}{3}$ cup wine vinegar or balsamic vinegar

$\frac{2}{3}$ cup extra-virgin olive oil

Sea salt and freshly ground pepper to taste

Whisk together vinegar and mustard. Slowly whisk in olive oil, making sure it is emulsified before adding more oil. Season to taste with salt and pepper and set aside. Just before serving, toss greens with vinaigrette.

Yield: 8 servings

Tip: Toss salad with vinaigrette just before serving. The vinegar in the dressing will wilt the lettuce if tossed too far in advance.

Adventure Club: Replace greens with arugula and decorate with edible flowers

surreal tips for hosting a grilled pizza party

As America's advocate of low-tech cooking, mismatched cutlery and food-induced fun, I have discovered the grilled pizza party as the ultimate high-fun, low-stress soirée. Follow my tried-and-true tips, and I promise you'll create an evening that will keep your guests talking for days and - watch out! - coming back for more.

LESS IS MORE - No dining room, backyard or fire escape is inadequate. Dinner parties forced to battle the limitations of an old grill, cramped eating quarters or insufficient furniture tend to generate a special sense of communal accomplishment, as the host and guests bond while surmounting the obvious challenges.

SEND IN THE CLOWNS - In addition to the usual suspects, invite one outspoken "ringer" with "personality plus" who will stir up the conversation.

MAKE MEMORABLE FOOD, NOT MEMORABLE QUANTITIES - Make only 2 different pizzas, but make each one memorable. A pre-dinner nibble, a salad and your pizzas should be enough to satiate even the hungriest guest. And don't hesitate to delegate appetizers or dessert when guests offer to help - if they didn't mean it, they shouldn't have asked.

BAR NONE - Virtually any wine or beer pairs well with grilled pizza. I am partial to full-bodied red varietals, like Zinfandel, Australian Shiraz, and Chianti, as well as micro-brewed beers. And be sure to stock plenty of non-alcoholic beverages for the designated drivers.

BE ACCOMMODATING - These days, it's virtually impossible to randomly select six people who will eat everything placed in front of them. To play it safe, make at least one vegetarian pizza, or solve the problem totally with a Build-Your-Own Pizza party (see page 31). Everybody loves to assemble his or her own dinner, and the interaction is a great icebreaker.

EAT TO THE BEAT - Upbeat tunes are a surefire way to vibe up a pizza party. If your last music purchase was vinyl, consider asking guests to bring a favorite CD (and a portable CD player). Stack or pre-load a batch of CDs or tapes by the stereo before the party starts, and then appoint a DJ.

LIGHT UP YOUR LIFE - Great lighting can transform the simplest meal into an occasion. For indoor dining, turn off the lamps and light inexpensive, unscented paraffin utility candles. They cast a flattering glow and won't clash with the food's aromas. For eating outdoors, invest in a few tiki torches, patio lanterns or kerosene lamps. You can even dust off your Christmas lights and string up a few strands in the tree branches overhead. But don't wait for Santa to arrive before starting dinner.

SUPPORT YOURSELF - Most guests want to help and love feeling that they have contributed to the success of the evening. Good jobs for willing volunteers include:

- Table setter
- Lettuce washer and spin-dryer
- Bartender
- DJ
- Cheese grater
- Vegetable griller

CHILL BEFORE SERVING - Remember that the host sets the tone of the party. Guests *feed* off your energy as much as your food.

DISH - After the party has wound down and the guests have departed, one of the evening's most pleasurable moments still awaits the host and his or her chosen confidant. It's the party "postmortem." Pull a stool up by the sink, sit your co-conspirator down beside you, and let the gossip fly while you do the dishes.

SHARE THE LOVE - Mastering the art of grilled pizza is a delicious way to win friends and influence people. Everyone will fall in love with your pizza, and, if you're not careful, the truly smitten may never leave your backyard.

grilling safety

SAFE GRILLING

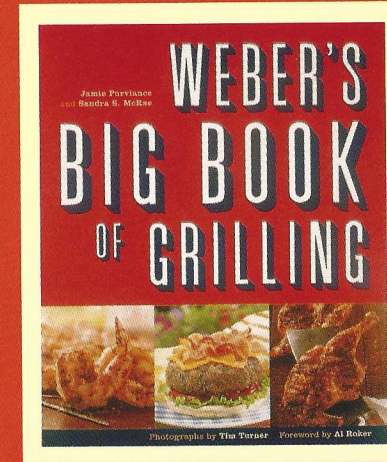
By following a few simple precautions, you can ensure that all of your barbecues are as much fun and as safe as they are delicious:

- Never place the grill close to combustible materials. The outside of the grill can radiate a lot of heat and accidental ignition could result.
- Make sure that your grill is of sturdy construction and doesn't wobble or lean to one side.
- Always use heat-resistant barbecue mitts or gloves and long-handled tools when tending the fire or turning food.
- When you're done grilling, place the lid on the charcoal grill and close all vents. Turn a gas grill off at the burners and the source.
- Know where your fire extinguisher is and have it handy in case of a mishap. Closing the grill lid will reduce the oxygen and eliminate the flare-up.

FOOD SAFETY TIPS

Food safety concerns should be just as important to you as grilling safety. Just follow these few tips to keep your meals as safe as can be!

- Wash all platters, utensils and hands with hot, soapy water and rinse with clear water before and after handling fresh meat, fish and poultry.
- Do not defrost meat, fish or poultry at room temperature or on a countertop. Defrost in the refrigerator.
- Never place cooked ingredients or your finished pizza on the same platter that the raw ingredients were on.



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