

# PIZZA ON THE GRILL

Makes 4 personal size pizzas

1/4 cup olive oil

1 chunk of Great Harvest Pizza Dough, cut in four pieces  
(if dough is frozen, thaw on counter for 2 hours)

any of your favorite pizza toppings

1 cup pizza sauce

1 cup Mozzarella cheese

Pre-heat your gas grill on low for 20 minutes. Dust your work surface with flour and shape each piece of dough into a 6-inch circle by hand or using a rolling pin.

## PREPARING TOPPING:

It helps if all toppings are precooked or warmed since the pizza doesn't stay on the grill very long. Therefore, briefly sauté all vegetables, brown and drain sausage or hamburger, warm pepperoni, etc. We like to sauté all toppings separately and put them out in individual bowls for each person to assemble their own creation with their favorites.

## PAR-GRILLING CRUST:

Tear off four sheets of aluminum foil a little bit bigger than each pizza dough. Pour olive oil in a bowl and with a folded paper towel, brush each piece of foil with oil. Place each pizza dough on a sheet of foil.

Take the bowl with the olive oil and folded paper towel and carefully oil the grill by brushing the oiled paper towel over the pre-heated grill rack.

Bring each piece of dough on its foil to the grill and flip each piece of dough face down on the grill, removing the foil (most gas grills can hold two at a time).

Grill for 4-5 minutes or until brown on the bottom. With a spatula, take the par-grilled crust from the grill and put back on its piece of foil, grilled side up. Repeat with all pieces of dough.

## TOP AND FINISH GRILLING:

Spread the crust with the desired amount of pizza sauce and top with your favorite toppings. Bring each topped pizza back to the grill.

With the spatula, slide each pizza onto the grill and cook for 7-9 minutes or until the cheese melts and the bottom of the crust looks browned.

Using your spatula, take each pizza to a cutting board or plate, cut and serve. Enjoy!

At our house we sometimes like to upgrade from the standard toppings and include pesto sauce, spinach, chicken, shrimp, fresh Mozzarella, tomatoes or whatever we can dream up. The only limit to the possibilities is your imagination!

Get the whole family involved in this fun, unique, summer dinner experience.



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