

Grilled Pizza

Provided by: Sagra Bistro & Catering 620 Main Street Hellertown PA 18055 484-851-3220
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Ingredients

- 4 ounces Pizza Dough, recipe follows or purchased from supermarket or local pizza shop
- 1/4 cup extra- virgin olive oil, for brushing and drizzling
- 1/2 pound fresh mozzarella, thinly sliced
- 2 tablespoons freshly grated Pecorino Romano
- 6 tablespoons chopped canned tomatoes, in heavy puree
- Optional, sprinkle of Tuscan Salt

Directions

Prepare a hot charcoal fire, setting the grill rack 3 to 4 inches above the coals.

On a lightly floured surface roll pizza dough into desired shape. We like to roll planks when grilling for parties. Brush surface with extra-virgin olive oil (use flavored oil for unique flavor). Roll each plank into 8-12" planks. Larger sizes are hard to work with on the grill. We find smaller portions work best.

When the fire is hot place olive oil side down onto grill surface. Within a minute the dough will puff slightly, the underside will stiffen, and grill marks will appear. Cook this side until well done 3-4 minutes. Brush top with olive oil and flip over. Grill for only 1 minute just until dough sets. Remove from grill until ready to use. This step can be done up to 3 days in advance. When cool wrap tightly and store in the refrigerator.

Finish pizza. On the well-done side place tomatoes, mozzarella, grated cheese and any other toppings. Be sure not to over top your pizza! Place onto hot grill surface. Cover with a large fry pan or close lid of your grill to allow cheese to melt. Check the underside to make sure it is not burning. Having one side of your grill medium heat will help melt cheese and not burn the crust.

Pizza Dough:

- 1 tablespoon active dry yeast
- 6 cups high-gluten flour
- 2 1/2 teaspoons kosher salt
- Extra-virgin olive oil

Sprinkle the yeast over 1/2 cup warm (105 to 110 degrees F) water and allow it to dissolve and activate, about 5 minutes.

Combine the flour and salt and mound it onto a cool work surface creating a high walled well in the center. Combine the yeast mixture with 1 1/2 cups of cool water and pour into the well. Slowly begin to mix the water and flour, a little at a time, moving your fingers in short, counter clockwise circles around the border of the water. When the dough is firm enough to hold it's shape, scrape the remaining flour over it and knead until the mass is smooth and shiny, approximately 7 minutes.

Transfer the dough to a bowl that has been brushed with olive oil. Brush the top of the dough with olive oil to prevent a skin from forming, cover the bowl with plastic wrap, and let rise in a warm place away from

drafts until doubled in bulk, about 2 hours. Punch down the dough and knead once more. Let the dough rise again for about 40 minutes, punch down again and form dough into 4 balls

Chicken & Sausage Paella on the Grill

INGREDIENTS

2 tbsp extra-virgin olive oil
1 teaspoon finely chopped garlic
¼ cup green pepper, minced
¼ cup onion, minced
½ pound boneless chicken thighs
¼ pound andouille sausage
1/2 cups short-grain white rice
2 cups chicken stock
1/3 cup tomato sauce
1 Tablespoon Sagra Sante Fe Rub
salt and pepper

DIRECTIONS

Heat grill to medium-high. In a saucepan or paella pan heat olive oil and sauté onion, pepper and garlic for 2 minutes. Add andouille sausage sauté an additional 2 minutes. To this add chicken thigh meat and sprinkle with Sante Fe Rub; sauté for 5 minutes stirring occasionally. Stir in long-grain rice; sauté for 1 minute. Add 1 ½ cups chicken stock, tomato sauce; stir until combined. Let simmer 12-15 minutes.

Enjoy with a cool Sangria!