

# Mozzarella & Basil Grilled Pizza

## (Dough & Sauce Recipes Below)

Adapted from: Martha Stewart

**Prep time:** 10 minutes

**Cook time:** 10 minutes

**Total time:** 20 minutes

**Serves:** 1



### Ingredients

14 oz. pizza dough (see below)

EVOO

⅔ cup pizza sauce (see below)

8 oz. mozzarella cheese

8-10 large basil leaves, halved

### Instructions

1. Heat half of your grill to 400°F and the other half to 300°F
2. Divide the dough, forming each half into two rounds both being ¼ inch thick and around 10 inches in diameter. Brush one of the rounds with olive oil and sprinkle with Kosher salt.
3. Lay the dough oil side down on the hotter side of the grill; oil and salt the exposed side of the dough. Be sure not to move the dough as it grills and wait for grill marks to form (about 2 minutes).
4. Flip dough to the cooler side of the grill. Spread ½ of the sauce over the dough and ½ of the mozzarella. Cover and grill until the dough is slightly charred and the cheese has melted (8-10 minutes). Feel free to rotate the dough to avoid any hot spots.

5. Move the pizza to a cutting board and top it with half of the basil leaves. Now you can slice it and serve it up!
6. Repeat the steps for the second round of dough.

## Basic Grilled Pizza Dough

### Ingredients

2 cup warm water (110°F-115°F)	1 tsp. granulated sugar
1 (¼ oz.) packet active dry yeast	1 tsp. Kosher salt
5 cup all-purpose flour	2 tbsp. EVOO

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5. Move the pizza to a cutting board and top it with half of the basil leaves. Now you can slice it and serve it up!

## Basic Pizza Sauce

### Ingredients

2 tbsp. EVOO	1 (28 oz.) can crushed tomatoes with juice
3 garlic cloves, finely chopped	2 tsp. dried oregano
¼ cup tomato paste	

### Instructions

1. Heat oil in a saucepan over medium heat. Add the garlic, being sure to cook it until it's fragrant, but not brown (about 1 minute) and then stir in the tomato paste. Cook until the raw flavor of the tomatoes disappears (about 4 minutes).
2. Add crushed tomatoes and oregano and stir to combine.
3. Bring your sauce to a simmer and then reduce the heat to low. Continue to cook for 15 minutes, stirring occasionally, until the sauce thickens.
4. Remove from heat and let cool before applying to your homemade crust!