

Pizza On The Grill: A New Way To Cook An Old Favorite

(NAPSA)—Pizza, a savory dish of Italian origin, has been in America for over a century and its popularity continues to grow.

Linda Stradley, author of the cookbook, "I'll Have What They're Having: Legendary Local Cuisine," writes, "The Greeks ate flat round bread baked with an assortment of toppings. It was eaten by the working man and his family because it was a thrifty and convenient food."

Perhaps it is still *the* food for so many Americans because it is low-cost and nutritious, easy to prepare and so delicious. According to Glenna Vance of RED STAR Yeast, pizza is the number one requested recipe. To connoisseurs, there is no comparison to a good pizza made with homemade pizza dough and laden with fresh ingredients.

Pizza takes on a new savory flavor when it is baked on a grill. Replace the usual tomato sauce with fresh tomatoes and zucchini. Fresh herbs (or dried if they are more convenient) give the added zip.

Grilled Pizza

Makes two 12-inch pizzas

- 1 cup water
- 2 Tbsp. oil
- 1 tsp. salt
- 2 tsp. rosemary leaves, fresh or dried
- ½ cup ripe olives, sliced
- 3 cups all-purpose flour
- 2¼ tsp. RED STAR Active Dry Yeast

Combine yeast, 1 cup flour, and other dry ingredients. Heat water to 120° to 130° F. Com-



Grilling pizza with fresh vegetables offers a flavorful twist on a popular dish.

bine dry mixture, water, and oil in mixing bowl on low speed. Beat 2 to 3 minutes on medium speed. By hand, stir in enough remaining flour to make a firm dough. Knead on floured surface 5 to 7 minutes or until smooth and elastic. Use additional flour if necessary.

Rising, Shaping, and Baking

Pizza dough does not need to develop as long as bread dough. Allow dough to rest 15 to 20 minutes. Punch down dough. Divide into 2 sections. Roll or pat each section into a 12-inch circle on a flat cookie sheet or baker's peel that is generously sprinkled with cornmeal.

Layer the crust first with grated cheese before adding any of the other toppings. This step will prevent the crust from becoming soggy from the

liquid in the vegetables. Follow with fresh, thinly sliced tomatoes. Other fresh vegetables that add flavor and interest are zucchini, summer squash, green pepper, green onions and fresh mushrooms. Season with fresh or dried basil or a dried Italian blend of herbs.

Place on hot grill. The length of baking time depends on the grill temperature and the distance the rack is from the heat source. The approximate time is 10 to 15 minutes; the bottom of the pizza should be golden brown and the top bubbly.

Baker's Note: Traditional pizza toppings of cooked meats, tomato sauce and assorted cheeses can also be used.

For additional pizza recipes or a baking lesson on how to prepare the pizza crust, see the Web site, www.redstaryeast.com.