

Grilled Pizza Recipe

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You do have to take the bread dough out of the freezer earlier in the day so it has time to thaw out and rise in time for supper. If you have a fabulous homemade bread or pizza dough recipe you can use that instead of frozen dough too.

Ingredients

1 loaf frozen bread dough (this is enough for our family – use more if you need to)

1 cup pepperoni slices (or other meat)

1 cup spaghetti sauce

1 – 1 ½ cup shredded cheese (we use cheddar & mozza – use your favourite)

Olive Oil

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Directions

1. Turn on the barbecue and give it time to get hot.
2. Separate the dough into pieces and spread out into pizza rounds. You can use a rolling pin if it is easier – we just use our hands. We spread ours out on cookie sheets brushed with olive oil so that they do not stick.



3. Oil the hot grill and carefully transfer the dough rounds onto the grill.

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4. Cook for about 1 – 2 minutes until the bottom begins to get brown.



5. Put them back on the cookie sheets grilled side up.
6. Put your sauce on the dough round and spread it around.
7. Put your toppings on, meat, cheese, vegi's. Be careful not to make them too thick or they may not cook all the way through.

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8. Return the pizzas to the grill.
9. Cook for about 2 – 5 minutes or until the bottom is browned and the cheese is melted. Check the bottoms frequently (This is where we ended up with burnt pizzas until we figured out the right amount of time to leave them) It helps to melt the cheese if you keep the lid of the barbecue closed as well.
10. Serve with grated parmesan cheese, ranch dip or your favourite pizza accompaniment.

ENJOY!!