

Quick & Easy Summertime Grilled Pizza

Ingredients:

- One package of pizza crust mix
- One jar of pizza sauce
- Your favorite pizza toppings

Instructions:

Preheat the grill on high for about 15 minutes. It needs to be good and hot so the crust won't stick to it. I know this because I tried putting the first crust on too soon, and it tore apart when I tried to flip it. I'm begging you - learn from my mistake!

While the grill is pre-heating, mix the pizza crust according to the directions on the package. Brush olive oil on the ball of crust and let rest for 5 minutes.

Put all the toppings into separate bowls so you can get to them quickly when they're needed. This is a very delicate operation.

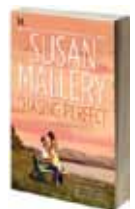
Divide the dough into four balls and press each one onto a piece of waxed paper to make four smallish crusts, about 6 inches in diameter. (As you can see, I use the term "diameter" loosely, since my crusts were far from perfect circles.)

Carry everything out to the grill. You want everything handy because the next step is the trickiest. One at a time, put the crusts on the grill. The dough sticks to itself, so you have to try to keep it from touching itself as you put it on the grill. Without burning your fingers. Again, I failed at this with two of them. The nice thing is that it's dough - I just balled it up and then pressed it into crust-shape again. I love a recipe that allows do-overs!

Cover the grill. After 1-2 minutes, flip the crusts with a spatula. Immediately spoon on sauce and add the toppings and cheese. Cover the grill and cook for about 2 minutes more, until the cheese is melted. Enjoy!



From New York Times bestselling author Susan Mallery, who is always chasing the perfect recipe!



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