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Pizza on the Grill

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Master Instructions: The Charcoal Grill Method

Build a fire by lighting 50 to 60 charcoal briquettes in either a chimney starter or in a pyramid-shaped mound on the bottom grate of your grill. Once the briquettes have become gray-ashed (20 to 30 minutes), move them all to one side of the grill.

Meanwhile, sprinkle your work surface with the grits or polenta. Place the dough in the middle of the surface. You can either roll out the dough with a rolling pin, stretch it out with your hands, or press it out from the center against the work surface. Ideally, you want a 12-inch by 6-inch, organically shaped piece of dough—a rectangle— $\frac{1}{8}$ to $\frac{1}{4}$ inch thick (err on the thinner side for thin-crust pizza and on the thicker side for thick-crust pizza). Drizzle or brush both sides generously with oil. Our recipes call for 2 tablespoons, but we tend to use more oil when making our own pizzas, which results in a thinner and crispier crust.

Pick up the dough by the two corners closest to you. In one motion, lay it down flat—over the side without briquettes—on the cooking grate from back to front (as you would set a tablecloth down on a table). Close the lid and grill for 3 minutes (no pecking!), then rotate the crust 180 degrees and continue grilling until the bottom is well marked and evenly browned, another 2 to 3 minutes.

Use tongs to transfer the crust from the grill to a peel or rimless baking sheet. Close the lid of the grill. Flip the crust to reveal the grilled side. Follow the specific recipe directions for adding any sauce, toppings, and/or cheese.

For No-Fail Charcoal Grilling

A cast-iron pizza pan, such as the one made by Lodge pictured here, is a charcoal griller's insurance policy against burning the crust. If you are using one of these pans, spread the gray-ashed charcoal in a single layer over the charcoal grate and set the pizza pan in the center of the cooking grate. Preheat as directed for 5 minutes, then follow the steps for charcoal, cooking the pizza on the pizza pan instead of directly on the cooking grate.



Set the pizza back on the grate over the side without briquettes and grill, with the lid down, for 4 to 5 minutes. Rotate the pizza 180 degrees and continue to grill with the lid down until the bottom is well browned and cheese is melted, another 4 to 5 minutes.

Remove from the grill, garnish, and season as directed. Slice and serve immediately.

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BIG & BEEFY PIZZAS

These meaty pizzas will satisfy both your steakhouse and burger shack cravings.

