



## Primo Margherita Pizza Recipe

*Prep Time: 1 hour Makes 8 slices or 2-3 servings*

### Pizza Sauce Ingredients

- 2 tbsp olive oil
- 1/4 onion chopped
- 3 cloves garlic (minced)
- 28 oz can whole peeled Roma tomatoes (remove tomatoes, chop, place back in sauce)
- 1 sprig fresh basil
- 1 sprig fresh thyme
- Salt and pepper to taste

### Pizza Ingredients

- Pre-made or homemade raw pizza dough
  - *Pizza dough recipe: <http://www.101cookbooks.com/archives/001199.html>*
- 8 oz. Fresh mozzarella cheese
- 2-3 sprigs of basil
- Salt and pepper to taste

### Pizza Sauce Cooking Instructions

1. Add olive oil, onions and garlic to a sauce pan on medium-high heat
2. Allow the garlic to brown and the onions are translucent.
3. Add the tomatoes, basil and thyme.
4. Bring up to a boil, cover and allow to simmer for 10 minutes.
5. Remove the basil and thyme.
6. Remove from the heat and allow to cool for 30 minutes.

### Pizza Prep Instructions

7. Sprinkle flour on a cutting board and form the dough into a 12" circle.
8. Apply the pizza sauce to the dough.
9. Add fresh mozzarella on top of the sauce.
10. Transfer the raw pizza to a pizza peel (you can sprinkle flour on the peel for easier transfer to the grill).

### Pizza Baking Instructions

1. Load the grill with a full amount of charcoal, light it in 2-3 areas and leave the dome open for 5-7 minutes.
2. Place the heat deflector plates on top of the main cooking grates.
3. Place the baking stone on top of the plates.
4. Close the dome with the bottom draft door and top vent fully open.
5. Heat the grill to 500-550°F.
6. IMPORTANT: allow the plates and stone to heat up for 20-30 minutes before placing the pizza in the grill.
7. Sprinkle rice flour on the stone before placing the pizza in the grill (rice flour has a higher burn point than corn meal). The flour will also help prevent sticking.
8. Bake 8-15 minutes (the time will depend on the amount of toppings).
9. Check the pizza after 5-7 minutes and rotate the pizza 180° if necessary if one side is getting browner than the other side.
10. Allow the pizza to rest for a few minutes after removing it from the grill and top off the pizza with fresh basil pieces.