



# On the Grill... Pizza!



## Ingredients

- 1 tablespoon Shurfine olive oil
- 2 cloves garlic, minced
- 1 tablespoon chopped basil
- 1/2 cup Shurfine olive oil
- 1 teaspoon minced garlic
- 1/4 cup Shurfine tomato sauce
- 1 cup chopped tomatoes
- 1/4 cup sliced Shurfine black olives
- 1/4 cup red peppers
- 2 cups Shurfine shredded mozzarella cheese
- 4 tablespoons chopped basil



## Directions

- 1. Let Shurfine Deli dough sit out until room temperature.**
- 2. Knead in garlic and basil.**
- 3. Preheat grill for high heat. Heat olive oil with garlic for 30 seconds in the microwave. Set aside.**
- 4. Punch down dough, and divide in half. Form each half into an oblong shape 3/8 to 1/2 inch thick.**
- 5. Brush grill grate with garlic flavored olive oil.**
- 6. Carefully place one piece of dough on hot grill. The dough will begin to puff almost immediately. When the bottom crust has lightly browned, turn the dough over using two spatulas.**
- 7. Quickly, brush oil over crust, and then brush with 2 tablespoons tomato sauce.**
- 8. Arrange 1/2 cup chopped tomatoes, 1/8 cup sliced black olives, and 1/8 cup roasted red peppers over crust.**
- 9. Sprinkle with 1 cup cheese and 2 tablespoons basil.**
- 10. Close the lid, and cook until the cheese melts.**
- 11. Remove from grill, and set aside to cool for a few minutes while you prepare the second pizza.**