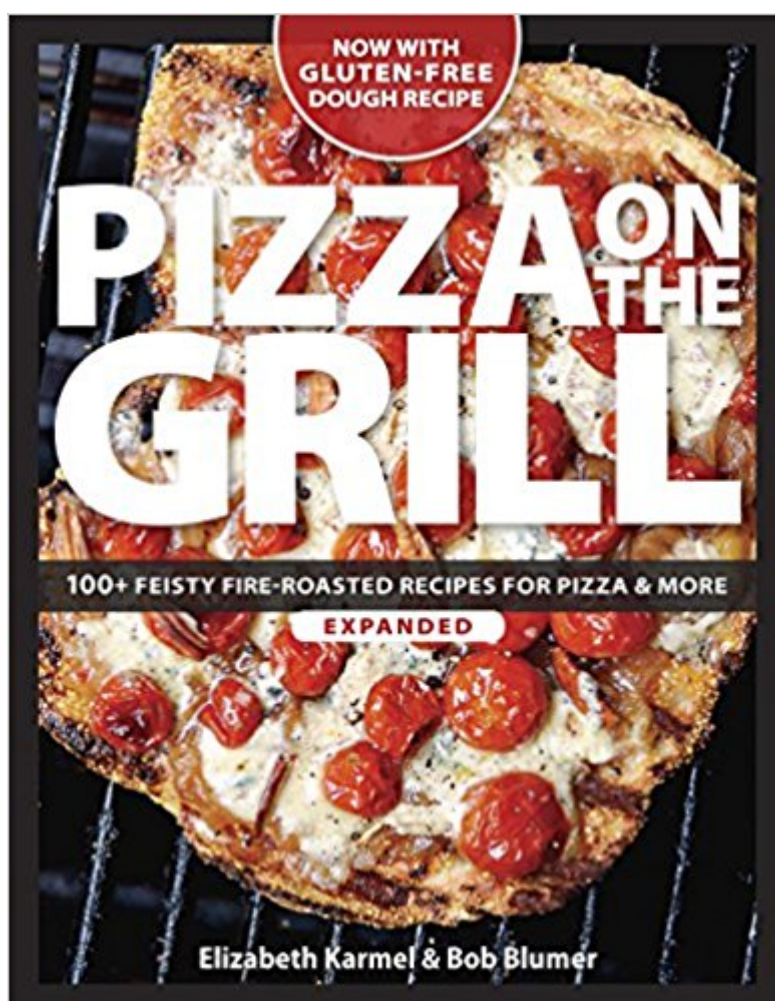


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Pizza On The Grill: 100+ Feisty Fire-Roasted Recipes For Pizza & More



Synopsis

Now with a revolutionary gluten-free pizza dough recipe, *Pizza on the Grill* just got a whole lot better. The original edition has been the best-selling grilled pizza book since it was published in 2008. Just when you thought it couldn't get any better, this brand-new edition makes pizza accessible to those who have to - or want to - cut out gluten from their diet. Bigger and better, this expanded edition includes step-by-step instructions for working with regular and gluten-free pizza dough. Pizza and Grilling is a sure-fire combination. Americans love pizza and Americans love to grill. Put them together and you have your own at-home version of a wood-oven pizza, straight from your gas or charcoal grill. In this expanded edition of *Pizza on the Grill*, you get a delicious, easy-to-work-with gluten-free dough, 10 new creative recipes along with all the original to-die-for recipes for kid-friendly, dessert, and knock-your-socks-off pizzas plus nibbles & noshes, and more. Addictively delicious pizzas to satisfy every craving. You can stick with the classics and fire up All-American Pepperoni Pizza or Very Cheesy Pizza, or indulge yourself with Kung Pao Cashew Chicken Pizza. Explore new culinary shores with Smokin' Salmon Pizza and Day after Thanksgiving Pizza or have a field day at the farmer's market and enjoy Fire-Roasted Veggie Pizza and Pumpkin Palooza Pizza. Pizza isn't just for dinner anymore. Surprise and delight your brunch guests with Artichoke Benedict Pizza, or serve up a memorable ending to your meal with Caramelized Pear and Roasted Walnut Pizza, Orange Chocolate Truffle Dessert Pizza, or the new heart-shaped Sweetheart Pizza. Authors Elizabeth Karmel and Bob Blumer give you the goods you need to make perfect pizza every time, whether you own a gas or charcoal grill. Wine pairings and other beverage suggestions as well as tasty nibbles and salads round out the book.

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Customer Reviews

"Offers 100 recipes, 51 for the fire-roasted disks and the rest for the 'nibbles and noshes,' dips and salads that add to the fun of pizza-centered dining, lunching and brunching." -- Sybil Pratt,

BookPage "In this new edition of Elizabeth Karmel and Bob Blumer's book *Pizza on the Grill*, we get one of the most comprehensive guides to grilled pizza that I've seen." --The Kitchen

"You thought you knew pizza? Even if you never make one of these, you'll enjoy paging through this book for inspiration and chuckles. To wit: Lucy in the Sky with Pizza, Artichoke Benedict Pizza, Thai One On Pizza. But it's not all bad puns. A Basic Training section offers detailed advice on pizza-making, and many of the easy-to-follow recipes have color photos." --This text refers to an out of print or unavailable edition of this title.

With "*Pizza on the Grill*" Elizabeth Karmel and Bob Blumer have written a gem of a cookbook. Generally I stay away from ultra-specific cookbooks, but a friend of mine showed me this and after leafing through it I had to buy my own copy. In short this is a great little book for every pizza lover and includes not only conventional fare (e.g. "All-American Pepperoni Pizza,") but an amazing assortment of new and delicious pizzas including breakfast and dessert pizzas. Obviously this is a book about grilling pizzas, and despite being an initial skeptic, I no longer am. These pizzas are great. The authors explain how to optimize everything in the cooking process from the grill settings to the pizza dough itself. And fear not, traditionalists: you can make these in an oven, too. The toppings run the gamut, but some of the most unconventional pizzas are the best (be sure to check out "Caramelized Pear and Roast Walnut Pizza," "Green Eggs and Ham Pizza," "Spanish Fly Pizza," and "Kung Pao Cashew Chicken Pizza" for starters.) Of course every cookbook has some recipes that aren't as captivating for any one person (I wasn't a fan of "Blistered Corn, Asparagus, and Pesto Pizza" for instance, though it's sure to be a favorite of someone else.) What amazed me was how good the overwhelming majority of these recipes are. Feel free to experiment: this collection gives you countless great ideas and the modifications available to suit individual tastes are boundless. For entertaining or a simple dinner for friends and family, this is a great book and I recommend you give it a try.

This book is a work of love by people who love pizza. Great photos an inspired collection of recipes.

I have made 100's of pizzas, same old stuff, got boring and predictable. This book is beyond so called gourmet books this is lifestyle cooking, this can be a center piece activity at a small gathering, it could be a life changer. You will never be able to look at any pizza the same way again. This is not game day pizza for the hordes, these pizzas have complexity and textures you never will see in commercial efforts. Yet with all that said, these are NOT snobs, they freely admit they use dough from many places to take 90% of the work out of it and save a ton of time. To me the dough is where the skill and art meet. But still these instructions are easy to follow and give exciting results, Keep your eye on the grill and do not leave for ANY reason, turn the cellphone OFF and step back in time and watch fire do its magic to an American icon.

I usually cook pizza outdoors using a pizza stone on a Big Green Egg. However, somehow, I managed to run out of lump coal before the weekend was over and I had promised to make pizza and I already had dough defrosting in the fridge. DOH!!!! remembered that I had purchased this book, but I never really accepted the idea of just throwing the dough on the grill without a stone. However, I decided to try their method on my gas grill since I was going to be experimenting anyway. To my surprise, their method worked great (I cheated a little bit by putting the dough on parchment paper for a couple of minutes before removing it and putting it directly on the grill).I made two pizzas and the crust was nice and crispy, without being burnt, and tasted great. It had a different texture than the pizza made on the stone, which means I will definitely be trying it again. I may have a party and make both types of pizzas since it means I will have pizzas with different crusts and different shapes.I still haven't tried many of the recipes in the book (though most of them look delicious) but their unique approach to cooking the dough was worth the price of admission.

I'm not a great cook, but I love to grill have fresh gourmet grilled food. Figuring out pizza has been a tough one. (issues like the techniques to prevent moisture between the dough and the ingredients -- to grill or not before putting ingredients on; issues like how to cook the bottom middle part of a large pizza -- it's a moisture issue I went through a number of videos on youtube and online recipes. There are WIDELY varying views of the basic technique of making pizza at home on a grill! I've tried a number. One of the things I like about this book is that it gives you excellent guidance and suggestions for variations to try. It would have been easier just to start with this book. I'm still experimenting, but this book is great. In addition to fantastic recipe suggestions, this really has tremendous help on the ways to make dough and the basic techniques. It's also got some additional suggestions in the back for grilled side dishes and even a beer can chicken recipe, and various

grilled items in salads. I know it's only a small part of the book, but these are phenomenal too. The one addition I'd suggest which is not mentioned in book is a relatively new device -- a thin 14" pizza pan for grilling which has lots of little holes in the bottom -- you can make the pizza right on this, cook it, take it off grill/oven and then use a roller pizza cutter right on it at the table - no scratches even. It's some new ceramic/metallic material -- very handy. It's about \$12-14 only at my local kitchen store, although I haven't seen one at yet. I'm going to get another one to make pizza on it ahead of time, keep it frozen to just take out and cook. I'd say this is preferable to the cast iron pan for grilling pizza (mentioned as one option in the book). BUT, bottom line you don't even need this -- many other good ways to make pizza too with or without pizza stones or pans.

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