

Our best pizza dough

SERVES 6 **TIME** 3 hours, including rising

This dough produces crisp, flavorful crusts every time.

1 package (2¼ tsp.) active dry yeast

About 6 tbsp. olive oil, divided

4 cups flour

1½ tsp. salt

1. In the bowl of a stand mixer, stir yeast into 1½ cups warm water (100° to 110°). Let stand until yeast dissolves, about 5 minutes. Add ¼ cup oil, the flour, and salt. Mix with dough hook on low speed to blend, then mix on medium speed until dough is very smooth and stretchy, 8 to 10 minutes. Dough will feel tacky.

2. Cover dough and let rise at room temperature until doubled in bulk, about 1½ hours.

3. Punch down dough and let rise again until doubled, 30 to 45 minutes. Meanwhile, cut 6 pieces of parchment paper, each about 12 in. long. Prepare a charcoal or gas grill for medium heat (about 350°; you can hold your hand 5 in. above cooking grate only about 7 seconds).

4. Turn dough out onto a work surface and cut into 6 portions. For each pizza, lay a sheet of parchment on work surface and rub with 1 tsp. oil. Using well-oiled hands,

put each dough portion on a parchment sheet. Flatten dough portions, then pat into 9- to 10-in. rounds. If dough starts to shrink, let rest 5 minutes, then pat out again. Let dough stand until puffy, about 15 minutes.

5. Flip a round of dough onto grill, dough side down. Peel off parchment. Put 1 or 2 more dough rounds on grill. Cook, covered, until dough has puffed and grill marks appear underneath, about 3 minutes.

Transfer rounds, grilled side up, to baking sheets. Repeat with remaining dough. (Grilled rounds can stand at room temperature up to 2 hours; reheat grill to continue.)

6. Arrange your choice of pizza toppings (below) on grilled sides of dough. With a wide spatula, return pizzas, 2 or 3 at a time, to grill and cook, covered, until browned and crisp underneath, rotating pizzas once for even cooking, 4 to 6 minutes.

***Make ahead:** Complete dough through step 1, then chill, covered, at least 3 hours and up to 2 days (dough will double in size, and flavor will develop as it stands).*

CRUST PER SERVING 426 CAL., 30% (126 CAL.) FROM FAT; 9 G PROTEIN; 14 G FAT (2 G SAT.); 64 G CARBO (2.6 G FIBER); 584 MG SODIUM; 0 MG CHOL.



The secret to grilling pizza

Jamie Purviance, author of *Weber's Way to Grill*, taught us this trick for getting pizza on the grill.

» **PAT** out the dough on an oiled sheet of parchment paper.

» **FLIP** the dough onto the grill.

» **PULL OFF** the parchment paper and let the crust cook.

USING OUR DOUGH AS A BASE, BUILD GREAT PIZZAS AND GRILL THEM IN MINUTES

Margherita pizza

Spread each half-grilled dough round (see Our Best Pizza Dough, above) with about 2 tbsp. **Ripe Tomato Pizza Sauce** (recipe at right). Evenly space 5 or 6 slices drained, water-packed **fresh mozzarella cheese** over sauce. Grill as directed in step 6, then top with small whole or torn **fresh basil leaves**.

PER SERVING 725 CAL., 45% (324 CAL.) FROM FAT; 27 G PROTEIN; 36 G FAT (14 G SAT.); 73 G CARBO (4.7 G FIBER); 3,003 MG SODIUM; 67 MG CHOL.

Ripe tomato pizza sauce

MAKES 1 cup **TIME** 2 hours
Heat 1 tbsp. **olive oil** in a saucepan over medium heat. Add 1 tbsp. minced **garlic** and cook, stirring, until fragrant, about 1 minute. Stir in 4 large chopped **tomatoes**, 1 tsp. **sugar**, ¼ tsp. **red chile flakes**, and ½ tsp. **each kosher salt** and freshly ground **black pepper**. Bring mixture to a boil, then reduce heat to low and simmer, stirring often, until very thick, about 1½ hours. Stir in 1 tbsp. chopped **fresh oregano leaves**.

PER 2-TBSP. SERVING 44 CAL., 43% (19 CAL.) FROM FAT; 1.1 G PROTEIN; 2.1 G FAT (0.3 G SAT.); 6.4 G CARBO (1.5 G FIBER); 83 MG SODIUM; 0 MG CHOL.

Bianca pizza

Evenly scatter a few slices of **white onion** and a large handful of shredded **mozzarella cheese** over each half-grilled dough round (see Our Best Pizza Dough, above), then sprinkle with chopped **fresh rosemary leaves** and a little **salt**. Grill as directed in step 6.

PER SERVING 587 CAL., 41% (243 CAL.) FROM FAT; 20 G PROTEIN; 27 G FAT (9.4 G SAT.); 66 G CARBO (2.6 G FIBER); 796 MG SODIUM; 44 MG CHOL.

Coppa, ricotta, and arugula pizza

Evenly spread 2 heaping spoonfuls **ricotta cheese** onto each half-grilled dough round (see Our Best Pizza Dough, above), then top with several slices **coppa** or other cured meat. Grill as directed in step 6. Meanwhile, combine 2 tbsp. **extra-virgin olive oil**, a squeeze of fresh **lemon juice**, and a pinch **each of salt** and freshly ground **black pepper**; toss with 5 cups **baby arugula**. About 1 minute before pizzas are done, scatter dressed arugula onto pizzas and finish grilling, covered.

PER SERVING 643 CAL., 45% (288 CAL.) FROM FAT; 22 G PROTEIN; 32 G FAT (9.7 G SAT.); 67 G CARBO (2.8 G FIBER); 980 MG SODIUM; 49 MG CHOL.