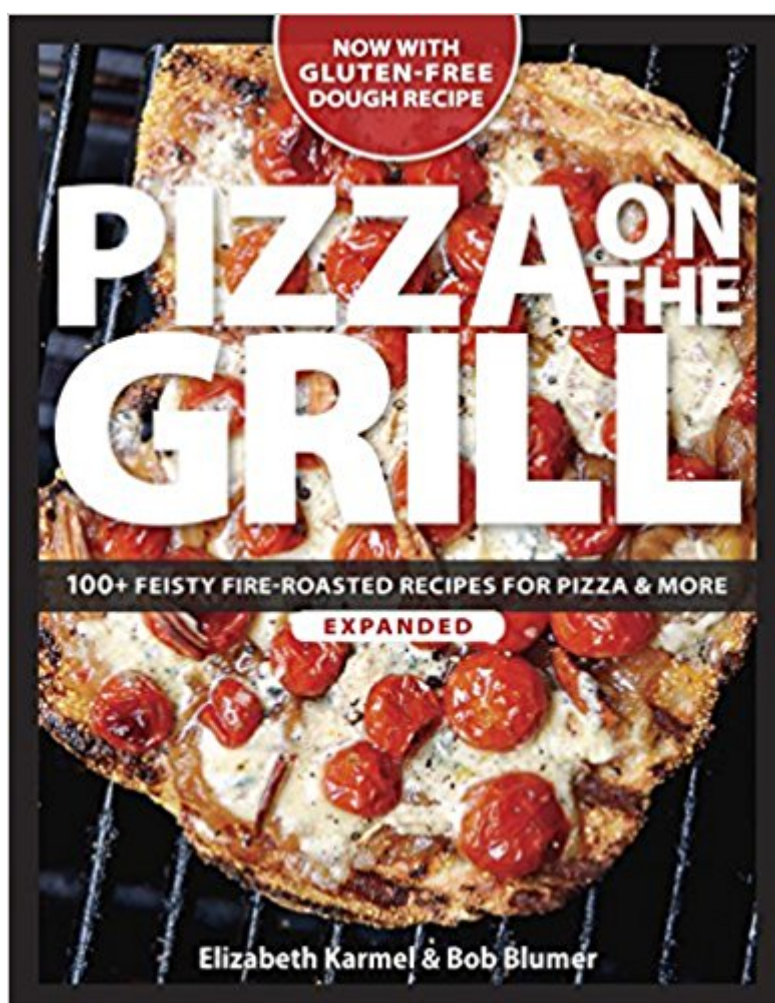


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Pizza On The Grill: 100+ Feisty Fire-Roasted Recipes For Pizza & More



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.

Book Information

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Customer Reviews

This book is a pizza. Just as pizza is a perfect food, this is a perfect book about pizza. The intelligent reader may never use a recipe from this book; that's because it's a book of ideas. The "perfect pizza" is one you create, and the great strength of this book is ideas for crusts and toppings. Cinn-O-Bun pizza? Kung Pao Cashew pizza? Yukon Gold? Lucy in the Sky with Pizza? Chicken, chutney or chocolate? Fire roasted veggies are one thing; but, what about asparagus? How about blistered corn? Or Blueberries and raspberries with honey? This book brims with ideas. Beginners get a clear introduction in creating and grilling a great crust. Remember, the crust is not just a chunk of dough rolled flat. It is also a work of art. Start with basics, which are well explained; then, your toppings become the genius of your great pizza. The recipes are wonderful, varied, inspired and interesting. But it's my contention "the perfect pizza" is a delight to your personal taste -- not mine or anyone else. Your taste buds will tire of monotony unless you try variety. Broccoli? Would that work? These recipes will spark the imagination with plenty of "Hey! I never thought of that ... I wonder what it will taste like with a little" Remember, pizza is not a burger. Mickey D created the world's most beloved hamburger by adding four slices of pickle. That's all it took. There's no way to create an "enduring pizza" by a similar simple trick. Every one is a signature of its maker. I've been making pizzas for 40 years, and I wish I'd come up with at least some of these ideas. Had I done so, I'd probably be writing books instead of book reviews.

One word... NO!!! OUTSTANDING book...outstanding pizza! Lots of pictures to go with most of the recipes which, I'm not going to lie, is usually what makes me want to try something out. The pictures look great and the pizza is equally as good. Couple of things... and maybe I'm just not as astute as a couple of the other reviewers, but for one... the indirect heating thing although it sounds sexy didn't work for me. Not even close. The side of the pizza closest to the heat was somewhat cooked while the side away from the heat WAS drooping down between the grating. For what it's worth, I have an "H" burner in my grill, not that I think that it would make all that much of a difference. I usually turn both sides on HIGH for the first 2 to 3 minutes until the dough is starting to firm up and get a couple of nice grill marks on it and then turn it to LOW on both sides until it is ready to be flipped. Secondly...before you attempt to make any of the pizzas in the book... pizza...peel. ABSOLUTELY essential. [...] (best price / quality that I could find and at my house in < 48 hrs). The first couple that I tried were with a cutting board, multiple spatulas, and even with a 2 or 3 person

effort was nothing less than a mess. Save yourself the effort. It's worth the \$15. I use the whole dough ball from the dough recipe in the back of the book and spread it out relatively thin which covers most of the grate. That's usually enough pizza to serve about 4 people based on today's standard American diet. The only downside to these pizzas... and this is minimal as it's worth the effort overall... if you follow all of their recipes / ingredients the pizzas can be relatively time consuming.

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