

grilled pizza d' Latah

1 16-ounce package refrigerated pizza dough
4 tablespoons olive oil
3 cloves garlic, chopped
4 ounces thinly sliced prosciutto
2 large, ripe tomatoes, sliced and quartered
1 1/2 cups finely chopped fresh basil leaves
1/2 cup freshly grated parmesano-reggiano cheese

Heat grill to medium-low. In small skillet, heat olive oil and sauté garlic until soft, approximately 1-3 minutes. Set aside. Divide the dough into 2 equal pieces. On a lightly floured surface, roll each to 1/4-inch thickness. Brush each top with 1/2 tablespoon of olive oil and garlic mixture. Transfer the dough to the grill, oiled-side down. Cover grill and cook until the bottoms become crisp, about 3-5 minutes. Brush the unbrowned tops of each piece of dough with 1/2 tablespoon of the olive oil and garlic mixture and turn over. Before closing grill, brush the already browned tops with another 1/2 tablespoon olive oil and garlic mixture. Divide evenly and layer the cheese, prosciutto, tomatoes and basil on top of each pizza. Close grill and cook until the bottoms are golden and crisp, approximately 3-6 minutes. Remove from heat and drizzle with the remaining olive oil and garlic mixture. Cut into pieces and serve.

Serves 4-6

*Delicious when served with a glass of
Latah Creek Cabernet-Syrah or Riesling
(Try each and see which one you like best!)*

I have been searching for an easy pizza recipe to make on the barbecue for years. It's so great to finally find one! It is a recipe that I can make on a work night, have fun preparing and still be done in a jiffy. All of this and it's delicious too!

I hope you enjoy, Ellena