

Pizza on the Grill

(from allrecipes.com)

Ingredients

- 1 ready made pizza crust
- 2 cups shredded mozzarella cheese
- 1 cup tomato sauce
- 1/2 cup chopped green bell pepper
- 1/2 cup fresh sliced mushrooms
- Olive oil



Directions

1. Preheat an outdoor grill for high heat and lightly oil grate.
2. Roll out prepared pizza dough to a size that will fit your grill. Place on grill for 5 minutes, or to desired doneness, and flip over. Now add the sauce, cheese, green bell pepper and mushrooms.
3. Cover the grill and allow to cook over high heat for 5 to 10 minutes, or until cheese is melted and bubbly.

Alternatives: You can use pizza dough and when at room temperature, form into an oblong shape 3/8 to 1/2 inch thick. You may want to make in two parts to be able to turn the dough. Brush grill grate with garlic flavored olive oil. Carefully place 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. Working quickly, brush oil over crust, and then brush with tomato sauce. Arrange other toppings and sprinkle with cheese. Close the lid, and cook until the cheese melts.