



GRILLED ITALIAN STREET FAIR PIZZA

(With a Thin Piada Crust)

1/2 cup white whole wheat flour

1 cup bread flour

1/2 teaspoon red pepper flakes

1 Tablespoon dry minced onion

1 teaspoon lemon juice

1/2 cup lukewarm water

2 Tablespoons olive oil

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Topping:

2 Tablespoons olive oil or as needed

1/2 cup garlic & herbs soft spreadable cheese

1/2 cup roasted red bell pepper strips
1/2 cup chopped marinated artichoke hearts
1/4 cup pitted kalamata black olives, halved
1/2 cup fine shredded mixed Italian cheeses
1/3 cup fine sliced fresh spinach

In a mixing bowl, stir first 7 ingredients together until a dough forms. Machine knead dough about 2 to 3 minutes or until a soft ball forms. On a sheet of plastic wrap, flatten dough into 7 inch circle. Lightly brush with about 1/2 Tablespoon olive oil; cover with plastic wrap, let rest at room temperature for about 30 minutes. Remove plastic wrap; lightly dust dough with flour.

Heat grill to medium high. On lightly floured surface, roll dough into 12 to 14 inch circle. With a fork, prick the crust to reduce dough bubbles. Place on grill rack over hot heat or on hot griddle for about 3 to 4 minutes or has grill marks. Turn; remove to cool side of grill or cool pan dusted with cornmeal. Lightly brush the dough with olive oil; spread spreadable cheese over pizza; top with red peppers, artichokes, black olives and shredded cheese; return to grill; cover; grill for about 4 minutes or topping melts and crust is browned. Sprinkle the top with fine sliced spinach. Serves: 4-6

Notes:

1. You can prepare individual pizza if desired.
- 2 For a crisp cracker-like crust, omit the lemon juice and use a hotter grill temperature. Sprinkle the top with light toppings such as grated Parmesan cheese and Italian seasoning.