



## Grilled Pizza Dough

Servings	6 10-inch pizzas
Prep Time	1 hour, 0 minutes
Cook Time	0 hours, 20 minutes

### Summary

I was originally scared to try grilled pizza, worried about the dough sticking to the grill or falling through the grate, but it's easier than I expected. Plus, the crisp, hot results are fantastic

### Ingredients

- 2 cups warm water
- 2 1/4 teaspoons (1 packet) active dry yeast
- 5 cups all-purpose flour
- 1 Tablespoon granulated sugar
- 1 teaspoon Kosher salt
- 2 Tablespoons olive oil, plus more for oiling the bowl

### Instructions

1. Place water in the bowl of a stand mixer fitted with a hook attachment, sprinkle yeast on top, and let rest until mixture is bubbling, about 10 minutes. Meanwhile, place flour, sugar, and salt in a large bowl and whisk to combine. Oil a second large bowl and set aside.
2. When yeast mixture is ready, add flour mixture and olive oil and mix on low until flour is moistened and dough starts to come together, about 1 minute. Increase speed to medium low and mix until dough starts to get smooth, about 1 minute. Increase speed to medium and mix until dough is smooth and stretches 3 to 4 inches without breaking, about 6 to 10 minutes more.
3. Transfer dough to the oiled bowl, cover with a damp towel or plastic wrap, and set in a warm place until doubled in size, about 1 hour. (The dough can also be covered and placed in the refrigerator for up to 2 days.)
4. Once dough has risen, punch down, shape, and grill as desired.

### Sources

Chow.com -  
<http://www.chow.com/recipes/24529-basic-grilled-pizza-dough>

### Related Recipes

Grilled Pizza with Homemade Mozzarella - [http://www.localdish.net/posts/grilled\\_pizza\\_with\\_homemade\\_mozzarella](http://www.localdish.net/posts/grilled_pizza_with_homemade_mozzarella)