

Grilled Spicy Sausage Pizza - Weber

They say pizza is life and I agree with this 100%. I could eat pizza every day, for any meal or all meals. For this recipe were taking pizza to the grill and creating that nice crispy crust that everyone loves. Thanks to our weber pizza stone. It's time to make some dough, fire up the grill and get to work. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 1 Pizza

Prep time: 10 Minutes

Cook time: 10-15 Minutes – will depend on desired doneness

Cook Temp: 475° - 500°

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 ea	Pizza, Dough, prepared or fresh	Approx 12 oz wt
2 tbsp	Flour, All Purpose	
½ cup	Pizza Sauce	san Marzano if available
½ cup	Cheese, Mozzarella	shredded
8 oz wt	Sausage, Hot Italian	cooked and sliced
½ cup	Mini peppers, fresh	sliced into rings
2 tbsp	Cheese, parmesan	shredded
2 tbsp	Basil, fresh	sliced thin
taste	Fishy Fishy Herb Rub, 5280 Culinary	
taste	Fire Honey, 5280 Culinary	

Preparation Directions:

Wash All Vegetables prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use
Read all manufacturer's instructions before using grills or any cooking tools

Pull pizza dough from fridge and allow to proof on counter for 1-2 hours or until dough reaches room temp

Precook sausage until fully cooked, cool and slice into long bias cut slices

Clean Weber Grill Grates and ignite Weber, adjust temp to 475° - 500° - cooking direct

Add Weber Pizza Stone to the center of the grill while heating up. Allow 20 minutes for stone to heat fully

While grill is heating up – prep pizza as follows **(build quickly to avoid dough getting wet and sticking to the pizza peel)**

Pizza Peel – lightly dust with all-purpose flour
Dough – Hand stretch to 12” diameter
Add Pizza sauce and spread to edges of pizza
Add Cheese and spread evenly to cover the sauce
Add sausage and arrange in a thin layer
Add the mini peppers and arrange in a thin layer
Top with shredded parmesan cheese

Carefully shake the pizza peel to ensure the pizza dough is loose and not stuck
** If stuck, carefully lift dough in stuck areas and lightly flour under dough

Slide onto the pizza stone and grill for 10-15 minutes or until desired doneness is reached

Check for doneness of pizza at the 10 minute mark and adjust grill temp if pizza is cooking unevenly or too fast

Catch pizza on the pizza peel when done and transfer to a cutting board

Allow to sit for 2 minutes for cheese to firm up

Slice into 6-8 slices

Garnish with Sliced Basil and Fishy Fishy Herb Rub
Drizzle with Fire Honey for a Colorado Kick

Devour

SHOPPING LIST

Weber Genesis E-325 Indigo Grill, Propane	Ace SKU – 8017320
Weber Pizza Kit (stone and holder)	Ace SKU – 8267239
Weber Pizza Peel	Ace SKU - 8406498
Manchester Propane Tank, 20 lb	Ace SKU – 8100018
Fishy Fishy Herb Rub	Ace SKU – 8561938
Fire Honey	Ace SKU - 8017719