



## How to Work with Pizza Dough

Let ball rest out of refrigerator for at least ½ hour. Use a whole ball or cut small in two or large in four and make pieces into smaller balls. Cutting that size will make about an 8" pizza. Spread some flour or cornmeal on your work surface, flatten ball with your palms. Rotate the dough as you shape it, stretching as you go. Round is good, but any shape works. Continue to flip and stretch the dough until the dough won't stretch any further. Let dough relax.

Helpful hints:

Do not re-work the dough-whatever shape you get is what you get. Pulling it back into a ball and trying to re shape will only make the dough tough as it works the gluten. The dough circle will shrink in front of your eyes.

Toppings-make sure they are dry and drained. Meat-precook any raw meat (like sausage)

## Making pizza in oven:

Preheat oven to 500° & place rack as low as possible.

if using a stone or steel, preheat it while preheating oven and slide topped pizza on the stone. If using a regular pizza pan or cookie sheet, transfer dough to pan and then put on toppings. Can sprinkle pan with corn meal if you want.

Bake until bottom is cooked and lightly browned and toppings are hot. Remove to cutting board - slice and enjoy!

## Making pizza on grill

Grilling pizza is easy, fast and flexible. You'll get great results with both charcoal and gas grills.

1. Prepare grill - gas or charcoal:  
gas grill-- preheat on high using all burners  
charcoal grill-use enough coal to keep heat high & to be separated into two sections
2. Prepare the dough. Cut one Broders' Large Pizza Dough into 4 equal pieces. (or cut a small ball in 2) Using a bit of flour, make each piece into a ball. Then flatten it on a lightly floured work surface. Stretch the dough into a larger shape—round is good, but any shape works. Continue to flip and stretch the dough until the dough won't stretch any further. Let dough relax as you prepare the remaining dough.
3. Prepare toppings. Traditional sauce and mozzarella cheese pizzas as well as ones with more exotic ingredients are both very easy. Ingredients can be prepared well in advance.

Charcoal grill--push coals to one side to maintain a hot fire on half of the grill. Spread out the rest for a low heat fire on the other side.

Gas grill-- continue to use all burners. Place dough on hot grill. For the final cook with toppings you can turn a burner off.

Grill! Place dough on hot side of grill about 1-2 minutes. Flip dough, grilling second side about 1 minute and quickly remove from fire. Add toppings to the most cooked side of the pizza, then replace on low heat side of the fire. Close the lid until bottom is cooked and toppings are warm. Remove to cutting board - slice and enjoy!

For a number of pizzas, you may want to par-cook all the dough at once, then top and finish all together. Simple!