

02/2025

Pizza ingredients

Pesto, Cherry tomato, mozzarella pizza

- 6 oz cherry tomatoes (halved if large)
- 1/4 pound firm mozzarella (not fresh), torn in bite size pieces
- 1/3 cup of basil pesto for surface of pizza

Sausage, onion, mushroom, black olive and cheese pizza

- 5 oz cooked / crumbled sweet sausage (casing removed, then sauteed)
- Shaved Parmesan + Romano cheese blend
- Sliced mushrooms
- Sliced onions
- Halved black olives
- Pizza sauce for surface of pizza

02/2025

Pizza timing:

	4:00	Assemble pizza stone, turn grill on 75%
	4:30	Check temp - want surface of stone at 520. May need to reduce to 55%
	4:45	Take out pizza dough (1 st one)
	5:10	Check temp - want surface of stone at 520 Don't turn gas lower than 40%, temp will drop to 450
	5:30	Should be ready for baking pizza

01/2013

I mixed olive oil into the 260g ball of dough and stretched dough with my fingers between both hands. Then I placed dough on parchment paper on 12-inch pizza pan. Keep stretching dough, and eventually it will go almost to edge.

07/2012

Per Rita's 04/09/2012 email, leave dough at room temp for 30 minutes

Do not use "fresh" mozzarella balls. Get firm mozzarella, keep in refrigerator - otherwise they can melt and run OFF edges of pizza

2021-08

Pizza timing:

	5:30	Assemble pizza stone, turn grill on high
	5:45	Turn grill down to medium low (50%) Take out pizza dough (1 st one)
	6:10	Check temp - want surface of stone at 520 Don't turn gas lower than 40%, temp will drop to 450
	6:30	Should be ready for baking pizza

2019-07

Pizza timing:

	6:00	Assemble pizza stone, turn grill on high
	6:15	Turn grill down to medium low (50%) Take out pizza dough (1 st one)
	6:40	Check temp - want surface of stone at 520 Don't turn gas lower than 40%, temp will drop to 450
	7:00	Should be ready for baking pizza

2015-09-04

Pizza timing:

	5:15	Assemble pizza stone, turn grill on high
	5:35	Turn grill down to medium low (50%) Take out pizza dough (1 st one)
	5:55	Check temp - want surface of stone at 520 Don't turn gas lower than 40%, temp will drop to 450
	6:15	Should be ready for baking pizza

2014-01-12

Pizza timing:

4:30	Assemble pizza stone, turn grill on high
4:50	Turn grill down to medium low (50%) Take out pizza dough (1 st one)
5:10	Check temp - want surface of stone at 520 Don't turn gas lower than 40%, temp will drop to 450
5:30	Should be ready for baking pizza

2014-01-12

Pizza timing:

5:30	Assemble pizza stone, turn grill on high
5:50	Turn grill down to medium low (50%) Take out pizza dough (1 st one)
6:10	Check temp - want surface of stone at 520
6:30	Should be ready for baking pizza
