



PIZZA GRILL STONE

Turns your outdoor charcoal or gas grill into an Old World stone oven to create crispy, mouth-watering pizzas with a distinctive wood-fired flavor.

- Unique D-shape designed for a 22 ½" charcoal kettle grill with hinged grill grate. Works great on gas grills.
- Large 20 ½ x 15 ¾" in. surface maximizes grill space yet allows plenty of oxygen to reach coals for maximum heat output.
- Thicker than stones designed for indoor use, to withstand the high heat of an outdoor grill.
- Exclusive clay composition engineered for use at temperatures up to 2300°F without cracking, drawing moisture from the dough for a crispier crust.
- When used in conjunction with a hinged grill grate, add a wood chunk or wood chips to infuse your pizza with a rustic wood-fired flavor.
- Quality-made in the USA

USE AND CARE OF YOUR PIZZA GRILL STONE

1. Wash stone with water before first use (no detergent). Dry the stone well.

2. Light 4 ½ Qt (90) charcoal briquettes in a chimney starter and let burn for 10 min. Pour heated briquettes into kettle grill, arranging coals in one layer in approximate D-shape of the stone, leaving 4" space to one side. Let charcoal heat up until coals are evenly gray. Replace grill grate with hinged portion over the 4" space. Put stone on grate with flat edge facing the hinged portion. Let stone heat up for 15-20 minutes. Stone is heated and ready to bake when a drop of water evaporates immediately when sprinkled on stone.

3. Open hinged grate to insert a wood chunk or chips in empty space just touching charcoal. Let wood flame for 1 minute.

4. Place hood on grill with baffle holes positioned at opposite side from wood to draw smoke over the pizza stone and let smoke for 5 minutes while prepping your pre-made pizza dough and topping. (see recipes following)

5. Bake pizza per Perfect Pizza Dough recipe until done. Remove from grill stone with pizza peel and place on flat board or pan for cutting. DO NOT CUT PIZZA ON STONE.

6. The stone is fairly durable, but may break if dropped. Handle carefully. The stone retains an unbelievable amount of heat, so DO NOT HANDLE STONE FOR AT LEAST 4-6 HOURS AFTER COALS ARE EXTINGUISHED.

7. Your stone will blacken and accumulate stains from drippings and smoke. This will not alter pizza taste or the stone's baking performance. However, cooking residue may smoke and create odors. Scrubbing with a scouring pad and a paste of baking soda and water will remove most burned on bits. If the accumulation is heavy, thoroughly sand with a hard abrasive like emery paper.

PLEASE DO NOT

Please do not bake cookies, or grill meat or other items with a significant fat content directly on the stone. The stone would absorb the fat and cause smoking, odors and stains.

FOOD SAFETY REMINDER

It is recommended that all meats, poultry, fish and shellfish are fully-cooked before using as a topping for your pizza.

RECIPES:

PERFECT PIZZA DOUGH

Yield: Two 13-14-inch pizza shells

Make dough ahead, about 1 hour before baking pizza.

1 pkg. (¼ oz) instant dried yeast
1 teaspoon salt
1 cup water
2 tablespoons olive oil
3 ½ cups unbleached, all-purpose flour
Extra flour or cornmeal

Dissolve yeast in 1 cup very warm water (105-115°F); let stand 5-10 minutes.

Combine flour and salt in large mixing bowl. Make a well in center of flour and gradually work half the yeast mixture into well with your fingers. Add 2 tablespoons olive oil and gradually work in remaining yeast mixture. Add a tablespoon or more of water, if needed, to make dough soft and smooth.

Turn dough out onto flat surface and knead vigorously for at least 10 minutes—pushing dough away from you, then folding it back toward you—till it's smooth and elastic with a dull sheen. Or, using dough hook on electric stand mixer, knead for 7-8 minutes. Don't worry—you can't over-knead it. Shape dough into a ball and place in a large greased bowl, turning dough over to grease the top. Cover with a damp cloth or plastic wrap; let rise in a warm place till doubled in bulk, about 45-50 minutes.

Divide dough in half. (*) On a lightly floured surface, roll or press each half into a 13-14-in. circle about 1/8-inch thick, leaving a thick ridge around edge so topping will not spill over. Sprinkle flour or cornmeal liberally over a pizza peel (or flat cookie sheet). Fold dough in half, then in half again. Carefully transfer it to the center of the peel and unfold. Rub about a tablespoon of olive oil over dough top surface and top with your favorite filling or recipe that follows.

Open hood and slide pizza from peel onto preheated stone on grill by holding peel directly over stone, then using a series of short forward jerks while pulling peel toward you. Replace hood and bake 5 min. Rotate pizza and bake up to 5 min. more. Bottom should be crispy and browned and topping should be hot and cheese melted. (Alternatively, in the conventional oven, bake at 450°F. on pre-heated stone for 20-25 minutes or till crust is crisp and brown.)

Remove baked pizza from the stone to a flat board or pan for cutting and serving. **DO NOT CUT PIZZA ON THE STONE.**

(*) At this point, dough may be frozen for later use. To Freeze Unbaked Dough: Shape dough into balls, wrap with plastic wrap and freeze. Let thaw completely at room temperature before rolling out.

PASQUALE'S FAVORITE PIZZA TOPPING

Yield: Fills two 13-14-inch pizza shells

1 clove garlic, thinly-sliced vertically
1 tablespoon olive oil
1 ½ lb. sweet Italian sausage, removed from casing, crumbled
1 medium onion, chopped
1 ½ teaspoons fennel seed
2 28-oz. cans Italian plum tomatoes, chopped, drained very well, squeezed and crushed by hand
¼ cup grated Parmesan or Romano cheese
1 ½ teaspoons dried oregano
1 ½ teaspoons dried basil
1 tablespoon salt
1 lb. mozzarella cheese, grated

In large, deep fry pan, lightly brown garlic in oil—do not burn. Discard garlic. Add crumbled sausage, onion and fennel seed to oil in fry pan and sauté over medium-high heat till sausage is browned. Drain all liquid from pan. Add well-drained tomatoes, ¼ cup parmesan cheese, oregano, basil and salt. Simmer over low heat, uncovered, for 20 minutes. Spoon half of topping onto each shell using slotted spoon. Sprinkle ½ lb of mozzarella cheese on top each shell. Bake as directed under Perfect Pizza Dough

ROASTED VEGETABLE PIZZA TOPPING (LOW FAT)

Yield: Fills one 13-14-inch pizza shell.

1 cup eggplant, peeled and cubed
¼ cup chopped scallions
1 lb. fresh plum tomatoes, each cut into 8 pcs.

1 cup coarsely chopped zucchini
1 teaspoon dried thyme
1 teaspoon dried oregano
2 cloves garlic, thinly-sliced (optional)
Salt and pepper to taste
3 tablespoons olive oil
3 tablespoons freshly-grated Parmesan cheese

Put all ingredients except cheese and olive oil into large baking pan. Drizzle on olive oil and toss well. Roast vegetables in preheated 425°F oven for 5 minutes. Remove from oven and toss vegetables. Return pan to oven for 5-7 minutes. Remove pan and allow to cool. Spread vegetables evenly over 13-14-inch pizza shell. Sprinkle on parmesan cheese. Bake as directed under Perfect Pizza Dough on Pizza Grill Stone.

CLASSIC PIZZA MARGHERITA

Yield: Makes one 13-14-in. pizza

1 recipe Perfect Pizza Dough, halved
(Extra dough may be frozen for later use.)
1 tablespoon extra-virgin olive oil
1 cup chopped canned Italian-style plum tomatoes, drained very well, crushed by hand and then drained again.
½ cup loosely-packed torn fresh basil leaves
6 oz. fresh Mozzarella cheese (about 1 cup), sliced thinly.

With your fingers, press the dough out to a 14-in. round and form a ½-in. border around the crust. Brush the dough with the olive oil.

Spread tomatoes evenly over the crust up to the border. Spread half the basil leaves evenly over the tomatoes. Arrange the fresh mozzarella over the tomatoes so that some of the tomatoes can be seen.

Follow baking instructions as directed in Perfect Pizza Dough on the Pizza Grill Stone. Sprinkle remaining basil leaves over pizza as soon as it comes off the grill.

The Pizza Grill Stone is made in the USA by Old Stone Oven
a division of Kitchen Supply Company
in collaboration with
Red Sky Grilling Products, Inc.



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