

With 70 percent of Americans grilling at least once a week¹, cheesy choices such as grilled pizza are heating up restaurants and backyards across the nation – igniting a delicious alternative from hamburgers and hotdogs.

Try these pizza pointers:

- **Make the Grate** – Clean and oil the grill (using olive or canola oil) before getting started to prevent the pizza dough from sticking.
- **Trendy Toppings** – Give grilled pizza fabulous flavors with fresh herbs and seasonal veggies such as zucchini, yellow squash, bell peppers and eggplant.
- **Swap the Sauce** – Tired of traditional marinara? Try flavorful variations like pesto, Alfredo, arrabiata or BBQ sauce for a perfectly delicious pie.

¹ 16th Annual Weber Grill Watch Survey (2005), a national poll conducted by *Greenfield Online*, for 1,000 respondents in households with grills.

WILD MUSHROOM PIZZA WITH GARLIC CONFIT

*Recipe courtesy of Chef John Caputo, Bin 36, Chicago,
on behalf of the American Dairy Association*

Makes 4 small pizzas

Prep time: 40 minutes

Cook time: 8 minutes

Ingredients:

For garlic confit puree:

- 1 cups garlic cloves, peeled
- olive oil, to cover
- salt, to taste
- sherry vinegar, to taste

For pizza:

- cornmeal
- 1 pound prepared pizza dough
- garlic confit puree
- 4 ounces Mozzarella cheese, grated
- 2 ounces Parmesan cheese, grated
- 2 ounces assorted wild mushrooms
- 1 ounce chopped hazelnuts
- 2 tablespoons oregano leaves

For garlic confit: In a sauce pot, place garlic cloves and just cover with the olive oil. Cook over low heat for about 20-30 minutes so that the garlic stays white and picks up minimal color. When garlic is soft and sweet, strain off the oil (retain for other use) and place garlic in a blender. Blend until completely smooth, adding a touch of the oil to get a smooth puree, if desired. Add salt and sherry vinegar to taste. Cover and place in refrigerator until ready to assemble pizzas.

For pizza: Preheat grill to high heat. Sprinkle cornmeal on flat surface. Divide dough into 4 equal pieces. Roll each piece to about a 6-inch round diameter. Brush grill with oil. Slide pizza onto grill with a pizza paddle or large spatula and cover with lid. Cook about 3 minutes, or until bottom of crusts are lightly browned. Turn crusts over and immediately top each with 1/4 of the garlic puree, Mozzarella, Parmesan, mushrooms and hazelnuts. Cover and cook 3 minutes or until cheese is melted.