

Thin-Crusted Pizzas

with Grilled Red Onions and Black Olives

PREP TIME: 45 minutes

GRILLING TIME: 15 to 20 minutes

DOUGH

- 1 envelope active dry yeast
- 1/2 teaspoon granulated sugar
- 2-1/2 cups all-purpose flour, plus more for rolling dough
- Extra virgin olive oil
- 1 teaspoon kosher salt

SAUCE

- 2 tablespoons extra virgin olive oil
- 1/2 cup finely chopped red onion
- 2 teaspoons minced garlic

- 1 teaspoon dried oregano
- 1 can (28 ounces) whole tomatoes
- 1/2 teaspoon granulated sugar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

- 2 large red onions, cut crosswise into 1/3-inch slices
- Extra virgin olive oil
- 1/2 cup Mediterranean black olives, pitted and cut in half
- 2 cups grated mozzarella cheese, about 8 oz
- 1 to 2 tablespoons finely chopped fresh Italian parsley

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1. To prepare the dough: In a medium bowl, combine the yeast and sugar with 3/4 cup warm water (105°F to 115°F). Stir once and let stand until foamy, 5 to 10 minutes. Add 2-1/2 cups of the flour, 3 tablespoons of olive oil, and the salt. Stir until the dough holds together. Transfer to a lightly floured work surface and knead until smooth, 4 to 6 minutes. Shape into a ball and place in a lightly oiled bowl. Turn the ball to cover the surface with oil. Cover the bowl with plastic wrap and set aside in a warm place until the dough doubles in size, 1 to 1-1/2 hours.

2. To make the sauce: In a medium saucepan over medium-high heat, warm the olive oil. Add the onions and cook until soft, about 5 minutes, stirring

occasionally. Add the garlic and oregano, and cook until the garlic is light brown, about 1 minute, stirring occasionally. Add the tomatoes, including the juice. Use the back of a large spoon to crush the tomatoes. Season with the sugar, salt, and pepper. Bring the sauce to a boil, and then lower the heat to a simmer. Cook until you have 2 cups of sauce, 40 to 45 minutes, stirring occasionally. Let cool slightly and then purée in a food processor or blender. Allow to cool.

3. Brush or spray the onion slices with oil. Grill over *Direct Medium* heat until well marked, 10 to 12 minutes, turning once. Cut each slice in half.

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4. Punch down the dough in the bowl. Transfer to a lightly floured surface and cut into 4 equal pieces. Cut parchment paper into 9-inch squares and lightly oil each sheet of paper on one side. Roll or press the dough flat on the oiled side of the paper into circles about 8 inches in diameter, leaving the dough a little thicker at the edge than in the middle. Then lightly oil the top side of the dough. Lay the dough on the grate, with the paper side facing up. Grab one corner of the paper with tongs and peel it off. Grill over *Direct Medium* heat until they are marked on the underside, 2 to 3 minutes, rotating the crusts occasionally for even cooking. Don't worry if the crusts bubble; they will deflate when turned over. Transfer the crusts from

the cooking grate to the back of a baking sheet, with the grilled sides facing up.

5. Spread about 1/2 cup of the sauce across each pizza crust, leaving a 1/2-inch border around the edges. Arrange the onions and olives over the sauce. Sprinkle the cheese on top. Transfer the pizzas from the baking sheet to the cooking grate. Grill until the crusts are crisp and the cheese is melted, 4 to 5 minutes, rotating the crusts occasionally for even cooking. Transfer to a cutting board. Garnish with parsley. Cut into wedges. Serve warm.

Makes 4 small pizzas