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Patio Pizzeria: Artisan Pizza And Flatbreads On The Grill



Synopsis

When the weather's warm, cooking outside on the grill is no chore. To broaden your grill-marked possibilities beyond chicken and steak, give pizza a whirl. Authors Karen Adler and Judith Fertig walk you through all the steps of preparing the perfect homemade pizza, and then cooking it on a hot grill. It's easy: smaller pizzas go directly onto the grates, cooking in a flash. Larger pizzas can go onto pizza stones or into pizza oven attachments built for gas or charcoal grills. And of course, the vegetable and meat toppings can be cooked on the grill, too, for a fully al fresco meal. Adler and Fertig even suggest grilled salads and sides to round out your meal, using up garden-fresh produce in the process! With 100 versatile and easy recipes for flatbreads, bruschetta, and panini, and more, you can choose from the classic Pepperoni and Mushroom Pizza with a Kiss of Smoke and Spinach Artichoke Pizza with Wood Smoke, to the more exotic Thai Shrimp Pizza with Coconut and Chiles or Lebanese Flatbread with Feta, Za'atar, and Chives, as well as gluten-free and vegan twists. Put pizza on the menu (and on the grill) tonight!

Book Information

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Customer Reviews

“If you're looking to do pizzas (and flatbreads and bruschettas and so on) on your grill, this is the book you want to have at hand. The BBQ Queens have once again demonstrated why they are barbecue royalty.” —National Barbecue News “You don't want to look at these recipes and photos on an empty stomach.” —The Oregonian “You don't need a pizza oven in your backyard to satisfy a craving to make your own artisan pizza. You already have a

pizza oven: your grill. Patio Pizzeria, by Karen Adler and Judith Fertig (Running Press), teaches the basics of pizza on the grill as well as flatbreads, bruschetta and more. They provide thorough instructions and easy-to-follow recipes for making dough—plus killer pizza topping combinations.Ãçâ -Â—Cooking Club magazine

Karen Adler and Judith Fertig are the BBQ Queens. Experts on grilling and barbecuing, they've written reams on their favorite recipes and best grilling methods, including The Gardener and the Grill. The fabulous pair have appeared on the Food Network and Better Homes & Gardens TV, and they both share their skills in grilling classes that have reached over 75,000 students. Today with tongs in hand, they're grilling and barbecuing away in Kansas City.

Not as much pizza as we thought would be in this book. Still has some great ideas.

have not used enough on the grill. Used in regular oven. So far family has loved the food made.

well done.

I liked.

Fun recipients lots of variety

Bought this for my daughter and husband, they love it!

Excellent.

There are so many good ideas and fun opportunities presented by a local KC cook and author. Enjoy!

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