



# Grilled Pizza Crust

Enjoy pizza made on the barbecue with this step-by-step recipe for grilling a pizza crust. Top with anything you like.

## Ingredients

- 2 cups [Pamela's Pizza Crust Mix](#)
- 2-1/4 tsp active dry yeast
- 1 cup plus 2 TBSP very warm water (110° maximum)
- 2 TBSP olive oil
- cornmeal or rice flour for dusting
- toppings of your choice

## Directions

Follow instructions for mixing pizza dough on the bag, or [here](#), allowing dough to rise in the bowl of the stand mixer. For a tutorial on making the dough, see our [How to Make Gluten-Free Pizza Video](#).

Preheat a domed BBQ with a generous amount of briquets; you want a very high heat. Spread the charcoal in the center and preheat the pizza stone. For a gas BBQ, pre-heat BBQ with pizza stone to 550 to 600°.

Generously sprinkle parchment with cornmeal or rice flour. There are 2 styles of crust you can make: the Traditional or the Rustic crust.

**Traditional Crust:** Shape dough with oiled fingers. You can add oil to dough while you are shaping it if you like. This gives the crust a chewy texture.

**Rustic Crust:** Shape dough with floured hands. You can use extra Pizza Crust Mix or rice flour to flour your hands and to sprinkle on the dough to keep it from sticking. The crust will end up very floury and dry looking, giving a crustier edge like a French bread crust.

With either of these methods, you can form one thick crust or two thin crust pizzas. Once formed on parchment paper, loosely cover with plastic wrap and allow to rise slightly again (usually 20 to 30 minutes).

Slip pizza with parchment onto pizza stone, a rimless cookie sheet, or pizza peel. Par-bake, covered, about 8 to 10 minutes, until slightly puffed and a skin has formed on top, and a slight crust has formed on the bottom. For a gas BBQ, if at 600°, once the pizza is in and the lid is closed, turn the burners down under the stone to medium or medium-low, to around 500° to finish par-baking. You can par-bake the crust longer if you want a crispy and browned crust.

Use tongs to remove from BBQ (discard parchment). Top crust with favorite sauce, precooked meats or veggies, and cheese.

Return crust to BBQ – directly onto the stone, and finish pizza with lid on another 8 to 10 minutes, until sauce is bubbling and cheese is melted. It may take less time for a gas BBQ.

If you make two thin crust pizzas, cut back par-bake and finishing times.

Chef's Note: You can also create a blistered artisan style crust using very high heats (do not use parchment). See our [video on making pizza crust](#) from Pamela's Pizza Mix which outlays continuously moving the dough side to side on parchment to be transferred to a peel for slipping onto a preheated pizza stone.

Finished Pizzas -- Rustica in front, Traditional in back:

© Pamela's Products, Inc.