

## The Red Sky Delight

*The Red Sky Delight pizza isn't fancy but offers basic, fresh toppings that even my finicky eater enjoys! If your picky eaters won't eat the red peppers because they can see them, try pureeing them and adding them to the red pizza sauce. Try fontina as an alternative to mozzarella. It's a mild creamy cheese with a nutty flavor. You can find it in the artisan cheese section of your grocery store.*

Basic red pizza sauce (see recipe below)

Fontina, shredded

Pepperoni, slices or small chunks

Roasted Red peppers, diced or sliced

Fresh basil, torn

Grated parmesan cheese, sprinkle to finish

Prepare your pizza dough for toppings by first spreading a thin layer of olive oil (to the edges), and seasoning with salt and pepper. To maximize your prep time, once rolled, place the dough on a cookie sheet or pizza peel. If using fresh dough, first sprinkle a liberal amount of cornmeal on the peel/sheet to avoid sticking while transferring to the Grilled Pizza Stone. For more tips and tricks on dough preparation, view our dough video at [www.grilledpizzastone.com/recipes](http://www.grilledpizzastone.com/recipes).

Dress the pizza shell with your favorite red pizza sauce. Add shredded fontina cheese, pepperoni and roasted red peppers. Top with some fresh, torn basil and a sprinkle of grated parmesan cheese. Drizzle a little olive oil and a pinch of salt and pepper.

### Basic Red Pizza Sauce

*We like to make a large batch of pizza sauce at once. Storing the pizza sauce in plastic baggies (about a cup's worth of sauce per baggie) and freezing them is a great time-saver. There are many different ways to make basic red pizza sauce, here is my favorite. I strongly suggest you use San Marzano tomatoes, for the extra few dollars per tin, the upgrade in flavor is well worth it.*

### **Ingredients:**

2 28 ounce tins of whole plum tomatoes (San Marzano preferably)

1 Small onion

4 Cloves of garlic

3 Tablespoons of olive oil

1 Tablespoon of crushed red pepper flakes (optional)

½ Tablespoon of dried oregano

½ Tablespoon of dried thyme

1 Cup of chicken stock or white wine or red wine

2 Tablespoons of sherry vinegar

Fresh Basil and/or Fresh Oregano (optional)

Salt to taste

Preheat a large sauce pan or dutch-oven on medium-high. Pour the contents of the tomato tins into a large bowl. Using your hands (time to roll up your sleeves) crush the tomatoes as finely as possible. Peel an onion

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and remove the top and bottom. Peel the garlic. Puree both in a blender. Add olive oil to sauce pan until shimmering. Pour onion/garlic mixture into pan. Sauté until mixture just starts to turn golden (about 3 minutes). Add the dried herbs and pepper flakes and cook for one more minute. Deglaze the pan with either the chicken stock or wine and let reduce by half. Add the sherry vinegar (it really makes the flavors come alive) and carefully pour in the tomatoes. If you have fresh basil or oregano, take a few fronds or stems and place them in the sauce. Bring to a boil, and then simmer for 15 minutes. Remove the fresh basil or oregano. Salt to taste. That's it...you're done! Let cool before using on pizza or storing for future use.

