

The Spinach Special

Fresh baby spinach makes a wonderful base for a delicious pizza. Add your favorite toppings, but don't forget that cheese plays an important role too! Smoked mozzarella is another terrific alternative to traditional mozzarella. It's rich, smoky flavor and creamy texture adds a great punch.....Find it in the artisan cheese section of your local grocery store.

Basic red pizza sauce (recipe below)
Smoked mozzarella, shredded
Fresh baby spinach
BBQ chicken, fully-cooked, sliced (see brining technique below)
Roasted red peppers, diced or sliced

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.

Dress the pizza shell with your favorite pizza sauce. Sprinkle shredded smoked mozzarella. Add a single layer of fresh baby spinach leaves. Top with thin slices of cooked BBQ chicken. We brined our chicken overnight, and grilled it prior to dressing the pizza. This brining technique, outlined below, helps keeps the chicken moist during the pizza grilling process. Finish with the roasted red peppers, a drizzle of olive oil, and a pinch of salt and pepper.

Chicken Breast – Brining Technique

Please be sure to fully cook all proteins such as chicken, beef and pork before putting on any pizza.

Using a large bowl, fill $\frac{3}{4}$ with water. Add $\frac{1}{2}$ cup of kosher salt and $\frac{1}{2}$ cup of brown sugar. These do not need to be exact measurements. Stir to dissolve the salt and sugar. Add your favorite aromatics like sliced onion, bay leaf, whole peppercorns, etc. Place chicken breast in brine and let sit, covered in refrigerator, for at least two hours. Please visit us at www.grilledpizzastone.com/tips for an article specifically about brining.

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)
 $\frac{1}{2}$ Tablespoon of dried oregano
 $\frac{1}{2}$ 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

Red Sky Grilling Products, Inc.

508-743-9800

info@redskygrilling.com

www.grilledpizzastone.com

©2009 All Rights Reserved



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 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.

