

Fresh From the Kitchen

Reprinted with permission from **Patio Pizzeria, Artisan Pizza & Flatbreads** by Karen Adler & Judith Fertig. Copyright 2014. Published by Running Press, Philadelphia, PA. All rights reserved.

Spinach Artichoke Pizza with Wood Smoke

Makes 2 (12-inch) pizzas

This is a take on one of the most popular dips of recent time. It's perfect alone or with additions of grilled red pepper strips, Italian sausage, pepperoni, chicken, mushrooms, or prosciutto – or a combination. It's also a great spread for a grilled chicken or turkey panini or for slathering on bruschetta.

For the Spinach-Artichoke Dip:

1/2 cup mayonnaise
1/2 cup sour cream
1/2 cup shredded mozzarella cheese
1/2 cup grated Parmesan or Romano cheese
1 cup chopped artichoke hearts (jarred or canned)
2 cups packed chopped fresh spinach
1 tablespoon freshly squeezed lemon juice

For the Pizza:

1 recipe Slow-Rise Pizza Dough (see below)
All-purpose flour for rolling and dusting
1/4 cup cornmeal for sprinkling

For the spinach-artichoke dip, in a large bowl, combine the mayonnaise, sour cream, cheeses, artichoke hearts, spinach, and lemon juice and toss to blend.

Prepare a medium-hot fire in your grill with a pizza stone on the grill grates over direct heat.

If you're using a gas grill, place 1 cup of dry wood chips, such as hickory, mesquite, or apple, in an aluminum foil packet with holes poked in it or a metal smoke box next to or near the pizza stone. If you're using a charcoal grill, sprinkle the chips through the grill grates onto the embers below. Close the grill lid.

When you see the first wisp of smoke, the grill is ready.

Divide the dough into 2 portions. On a floured surface, pat or roll each portion into a 12-inch diameter circle.

Sprinkle a pizza peel or a flexible cutting board with half of the cornmeal. Arrange a pizza circle on the cornmeal-dusted peel.

Continued on Page 2

Page 2, continued

Hold the pizza peel level with the grill rack so that the dough round will slide onto the center of the hot pizza stone. With a quick forward jerk of your arm, slide the dough round from the peel to the stone. Close the lid and grill-bake for 2 to 4 minutes, or until the crust is browned on the bottom and firm. Turn the pizza crust with tongs and spread quickly with half of the spinach-artichoke dip. Cover and grill for 2 to 3 minutes, or until the mixture bubbles and browns. Repeat the process with the other pizza.

Slow-Rise Pizza Dough

Makes 4 (6-inch) Individual Pizzas

Good things come to those who wait the 24 to 48 hours it takes for this dough to rise – namely, a pizza dough with a slight sourdough tang and great flavor. For a vegan dough, substitute agave for the honey.

2-1/2 cups bread flour
1-1/4 teaspoons salt
1/4 teaspoon instant or bread machine yeast
1 cup lukewarm water, plus more if needed
1 teaspoon honey
1 tablespoon olive oil

In a medium bowl, stir the flour, salt, and yeast together. Combine the water, honey, and olive oil and stir into the flour mixture until the dough comes together. If the dough is dry, add 1 tablespoon of water at a time until the dough is just moist. Cover the bowl with plastic wrap and let sit at room temperature until doubled in size, 24 to 48 hours. Use immediately, or refrigerate for up to 3 days before baking. Let come to room temperature before using.