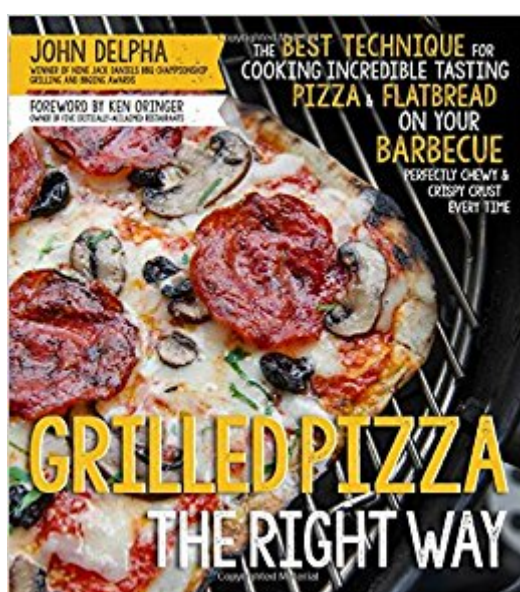


The book was found

Grilled Pizza The Right Way: The Best Technique For Cooking Incredible Tasting Pizza & Flatbread On Your Barbecue Perfectly Chewy & Crispy Every Time



Synopsis

The Secret to The Perfect Pizza Is Your Grill! John Delpha shows you the easy yet incredible way to make pizza on the grill—gas or charcoal—to create a unique, crispy crust with a little chew and an unforgettable smoky and cheesy flavor. With just a few minutes and a little technique, you will be serving pizza off your grill inspired by Al Forno in Providence, RI, where John worked and where the owner, George Germon, famously invented the grilled pizza thirty-five years ago. Delpha offers up his terrific dough recipe for purists, and also uses store-bought dough for absolutely delicious results. His cheese blend is simple, balanced and perfectly tangy paired with his favorite topping combinations assembled in this amazing collection of pizza recipes. Everyone who tries this pizza raves about it. It's simple, fun, delicious, amazing and unforgettable—made the right way.

Book Information

Paperback: 208 pages

Publisher: Page Street Publishing (March 10, 2015)

Language: English

ISBN-10: 1624140971

ISBN-13: 978-1624140976

Product Dimensions: 8 x 0.6 x 8.2 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (35 customer reviews)

Best Sellers Rank: #292,739 in Books (See Top 100 in Books) #49 in [Books > Cookbooks, Food & Wine > Baking > Pizza](#) #232 in [Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling](#) #722 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes](#)

Customer Reviews

What I'm saying in my title is this: This book has a relatively short "learning" section of basic techniques, equipment, and recipes. For example:--There is a dough recipe that is based on "temperate" climate conditions. Those in dry and humid conditions will probably need to adjust the water amount. I did. It was not hard for me to make an adjustment because I've worked with dough before. Then there are 18 pictures on two pages that show what the dough ball should look like, also what the dough looks like when rolled out. Those pictures are helpful.--There are instructions for setting up a charcoal grill "it is a paragraph long". Actual temperatures that you want to aim for are not included: In that one token paragraph, you will have to interpret terms like "manage a fire", "getting too hot", "a bit ashy". (There are entire books written on

â œmanaging a fireâ •â |.)--There are instructions for using a gas grill, with either four burners or three burnersâ ”it is an even shorter paragraph long. â |. The closest you get to temperature control is â œheat about ten minutesâ •. Actually, I decided to order this book because I saw the picture of a Weber grill in the â œLook Insideâ • feature. But upon closer scrutiny of the picture (the only picture that shows a gas grill), I see that it does not look like any Weber grill Iâ™ve ever used, and the placement of the pizza implies that the burners run side by side, when all the Weberâ™s Iâ™ve used have burners running front to back.NOTE: The gas grill technique used in this book works best on grills with burners that run side by side (like our old Kenmore), where you can have distinct, direct and indirect heat spots large enough to accommodate your pizza.

[Download to continue reading...](#)

Grilled Pizza the Right Way: The Best Technique for Cooking Incredible Tasting Pizza & Flatbread on Your Barbecue Perfectly Chewy & Crispy Every Time Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes 500 Pizzas & Flatbreads: The Only Pizza & Flatbread Compendium You'll Ever Need (500 Cooking (Sellers)) Artisan Pizza and Flatbread in Five Minutes a Day Beer Tasting & Food Pairing: The Ultimate Guidebook: Become An Expert In Beer Tasting, Food Pairing & Flavor Profiling (Beer, Beer Brewing, Beer Bible, Beer Making) Perfectly Ridiculous: A Universally Misunderstood Novel (Perfectly Dateless) How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook Betty Crocker Diabetes Cookbook: Great-tasting, Easy Recipes for Every Day (Betty Crocker Cooking) Fried Chicken: Recipes for the Crispy, Crunchy, Comfort-Food Classic Serious Barbecue: Smoke, Char, Baste & Brush Your Way to Great Outdoor Cooking. Kitchen Workshop-Pizza: Hands-on Cooking Lessons for Making Amazing Pizza at Home Rice Cooker Zojirushi Guide: The Best Recipes For Your Rice Cooker: Make The Best Tasting Rice Cooker Recipes Quick And Easy The Ultimate Candy Book: More than 700 Quick and Easy, Soft and Chewy, Hard and Crunchy Sweets and Treats The Good Housekeeping Test Kitchen Cookie Lover's Cookbook: Gooey, Chewy, Sweet & Luscious Treats (Good Housekeeping Cookbooks) Rewrite Right! : Your Guide to Perfectly Polished Prose: 2nd Edition Artisan Pizza: To Make Perfectly At Home My Pizza: The Easy No-Knead Way to Make Spectacular Pizza at Home Smoke & Spice, Updated and Expanded 3rd Edition: Cooking With Smoke, the Real Way to Barbecue The Texas Cookbook: From Barbecue to Banquet—an Informal View of Dining and Entertaining the Texas Way (Great American Cooking Series) Right College, Right Price: The New System for Discovering the Best College Fit at the Best Price

