

Backyard pizzeria

Pizza — 93 percent of Americans consume it at least once a month with an average annual consumption of 46 pieces a person. These numbers from the National Association of Pizzeria Operators paint a powerful picture of the nation's love affair with pizza.

Bring the pizza party to the patio and bake it outdoors.

DIRECTLY ON GRILL

Cook pizza on the grill grate. Preheat grill to 500°F. Place the dough — without toppings — on the grate, directly over the fire.

After a few minutes, flip the crust using tongs. Add toppings on grilled side. Precook raw meat and fish toppings before placing them on dough. Close grill hood, continue cooking several minutes. Don't overload pizza, as the crust may get soggy and toppings won't be consistently heated.

COOKED ON STONE

A pizza stone distributes heat more evenly and extracts moisture so crusts come out crispier. Preheat stone at 500°F in indirect grilling zone for 1 hour. Cook any raw meat or fish toppings during this time.

After stone is heated, assemble pizza with cooked toppings, place directly on stone. Cook pizza with grill hood closed at 500°F for 10-12 minutes until done and crust is browned. At

the 5-minute mark, rotate pizza 180 degrees to cook evenly.

For recipes and tips, go to kalamazoogourmet.com.

BLT Pizza

- 1 tablespoon prepared mayonnaise
- 1/2 teaspoon sherry vinegar
- 1/4 teaspoon maple syrup
- One 10-ounce ball of dough
- 2 ounces cheddar cheese, cut into small rectangles
- 4 slices bacon, cooked to 75 percent doneness and cut up
- 1 small head romaine lettuce, chilled and sliced crosswise
- 8 heirloom cherry tomatoes, quartered lengthwise

Whisk together mayonnaise, vinegar and maple syrup to create dressing. Set aside.

Working on lightly floured surface, form dough into 10-inch pizza. Distribute cheese and bacon on dough.

Transfer pizza to pizza peel, transfer to pizza oven or grill. Cook until cheese is melted and crust is browned — in a hot pizza oven takes less than 3 minutes, on a grill at 500°F needs 10 minutes.

Remove pizza; cool a few minutes. Slice into quarters; top with lettuce and tomatoes. Drizzle on dressing.



COOKBOOK REVIEW

Chicago's Dimo's Pizza brings it home



Dimitri Syrkin-Nikolau, owner of Chicago's popular specialty pizza shop, Dimo's Pizza, shares his mouthwatering pizza recipes for meat-lovers and vegans alike in *Revolutionary Pizza: Bold Pies That*

Will Change Your Life ... And Dinner (2014, Page Street Publishing).

Syrkin-Nikolau sees pizza crust as a canvas for creating and re-creating favorite meals in new and unthinkable ways. With chapters on the classics, appetizers, street eats, desert pies, and tips and tricks, the cookbook has everything needed to master homemade pizza including the creative combinations that

made Dimo's Pizza a Chicago cult favorite, with recipes like BBQ Steak & Fries, Chicken 'n' Waffles, Chorizo Seitan Taco, Thanksgiving Leftovers Pie, Naked 3Veg, BBQ Porkabella, Celia's Sweet Peach Cobbler and more.

"We'd rather you not call this a cookbook. To be honest, these recipes are far from complex in the realm of culinary knowledge or cooking techniques. Instead of recipes, consider these pages inspiration for your next party, ammunition to shock your in-laws at the annual holiday gathering, and really good excuses to keep the utensils and plates in the cabinet," Syrkin-Nikolau said.

Here are some of the restaurant's go-to sauces. They make great foundations for pizza pies:

Alfredo Sauce

- 3 teaspoons butter
- 1/4 cup flour
- 1 quart heavy cream
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- 1/2 cup Parmesan
- 1 tablespoon fresh garlic, minced

Start by mixing butter and flour in a large pan on medium heat until butter melts, then add all other ingredients. Stir on medium heat 10 minutes or until it boils. Place in the fridge for 10 minutes to thicken before using. Makes 4 cups.

Spicy Pesto

- 2 cups fresh basil leaves
- 1/4 cup pecans
- 10 cloves garlic
- 1 tablespoon red pepper flakes
- 1 teaspoon salt
- 1 teaspoon black pepper
- 3/4 cup olive oil
- 1-1/2 tablespoons lemon juice

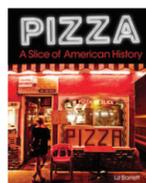
Roughly tear basil leaves. Combine basil, pecans, garlic, red pepper flakes and salt and pepper in food processor. Blend together and slowly drizzle in olive oil and lemon juice until fully combined. Makes 1-1/2 cups.

Classic Marinara

- 1 cup tomato paste
- 1 cup ground tomatoes
- 1 tablespoon oregano flakes
- 1 tablespoon granulated garlic
- 1 tablespoon black pepper
- 1 tablespoon sugar
- 1 cup water

Combine all ingredients in a large mixing bowl. Use a hand mixer until ingredients are well blended. Do not mix too fast or splashing will occur. This can be done by hand if necessary. Makes 3 cups.

History of the pizza pie



Although pizza has its origins overseas, it has deep roots in the States. *Pizza: A Slice of American History* (2014, Voyageur Press) by Liz Barrett of *PMQ Pizza Magazine* explores how pizza came to North America, evolving into different forms.

Each chapter investigates a different pie: Chicago's famous deep-dish, New Haven's white clam pie, California's health-conscious varieties, New York's Sicilian and Neapolitan, and more. Components of each pie — crust, sauce, spices, etc. — are dissected and celebrated, along with recipes from top pizzerias. Illustrated with photographs, the book is a comprehensive cultural history of pizza.

Detroit-style Pizza with Pepperoni

- 1 cup water (90–95°F)
- 1 teaspoon sugar
- 1/2 teaspoon instant dry yeast
- 2 cups bread flour
- 1 teaspoon salt
- 1–2 ounces vegetable oil
- 32 pieces pepperoni
- 12 ounces mozzarella or pizza cheese (a mozzarella/brick cheese blend is traditionally used)
- 4–5 ounces pizza sauce

Place water into a 16-ounce glass or cup. Add sugar and yeast, mix with a fork thoroughly 15–20 seconds. Let sit 5–10 minutes. Stir water, mix one last time, pour into mixing bowl, add flour and salt.

Using kitchen mixer, mix on low 2 minutes. (If mixing by hand, use an oiled spoon [preferably wooden] and mix well, 40 times around until dough clumps up into a ball.)

Using oiled hands, knead dough ball by folding over and pressing down hard, repeating 20 times. If making a large 10x14-size pizza, make into a dough ball and lightly coat entire dough ball with oil, place back in bowl. If making two 8x10 small pizzas, divide dough ball evenly and make two small dough balls, lightly coat with oil, set back in bowl.

Oil a 10x14 or two 8x10 Detroit-style pizza pans (or rectangular pan with raised edges). Place dough into 10x14 or two 8x10 pans. Using a little oil to coat your hand, press dough into pan until consistently even throughout. If dough keeps pulling back and won't fully press out, cover and put aside for 15 minutes and come back to it. Once dough is pressed out

evenly throughout pan, start topping your dough or let dough proof by covering with a pan lid and setting aside at room temperature 1–3 hours (the longer you let it proof, the better the texture and thicker and airier your pizza will be).

Traditionally, pepperoni is placed on the dough first, next comes cheese, and lastly, sauce is ladled on top either before or after baking.

Preheat oven to 450°F, bake 15 minutes (17 minutes if adding more toppings). To check doneness, look for a golden bottom crust and use a fork to check middle of pizza to make sure dough is fully cooked. Using pan grippers and spatula, work baked pizza out of pan and onto a cutting board. Let sit for a minute, cut into square slices, and serve.

RECIPE ROUNDUP

FROM CAROL KICINSKI, WWW.SIMPLYGLUTEN-FREE.COM

Gluten-free Grilled Pizza

- 1-1/2 cups all purpose gluten-free flour blend
- 1-1/2 teaspoons xanthan gum
- 1 tablespoon dry active yeast
- 1 envelope unflavored gelatin
- 1/2 teaspoon kosher or fine sea salt
- 1/2 teaspoon agave nectar, sugar or honey
- 2 tablespoons extra virgin olive oil
- 2/3 cup hot tap water (110°F)
- Cheese (optional: 1/2 cup grated cheese per pizza)
- Toppings of your choice

Preheat oven to 425°F unless using an outdoor grill.

Combine all ingredients in bowl of electric mixer fitted only with regular beaters or whisk attachment. Mix on low until combined. Scrape down bowl once. Turn mixer to high, mix 3 minutes. The dough may clunk around in mixer at first then soften up, this is fine. The dough will be soft and sticky.

Dust a work surface generously with more all purpose gluten-free flour blend or white rice or sorghum flour. Knead dough a few times until smooth

and no longer sticky. Use dough now or save for later. If later, wrap tightly in plastic wrap and store in fridge. It will puff up and rise slightly, which is fine.

Pull off 8–10 golf ball sized pieces, roll into a ball, roll out with floured rolling pin, rolling one direction at a time, turning disk with each roll. Roll until 5–6 inches in diameter and thin. Dust off any excess flour with a pastry brush.

Heat a grill pan over high heat or an outdoor grill to medium. If using an outdoor grill, lightly oil the grate. Place rolled out pizzas on grill pan or

grates, cook 2–3 minutes each side until charred as you like. Dough may puff up while cooking, flatten it down if so. If cooking on outdoor grill, add toppings and lower lid, cook 5 minutes until cheese (if using) is melted and toppings hot. If cooking on a grill pan, flip over and cook another 2–3 minutes. Top with desired toppings and put in preheated oven 5 minutes until toppings are hot and cheese is bubbly.

Note: To make pizza crusts ahead, grill up to one day before. Wrap in plastic at room temperature.

Barbecue Chicken Pizza

FROM CAROLYN BROWN-WABINGA

- One 16-ounce package prebaked pizza crust
- 1/2 cup barbecue sauce, divided
- Two 9-ounce packages already cooked Southwest flavored chicken breast strips, chopped
- 1-1/2 cups shredded Mexican four-cheese blend
- 2 tablespoons chopped fresh cilantro

Place crust on large baking sheet or pizza stone; spread 1/4 cup barbecue sauce over crust. Combine remaining sauce and chicken in a bowl, coating well. Spoon chicken mixture over crust; top with cheese and cilantro. Bake at 450°F 10 minutes until cheese melts.

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