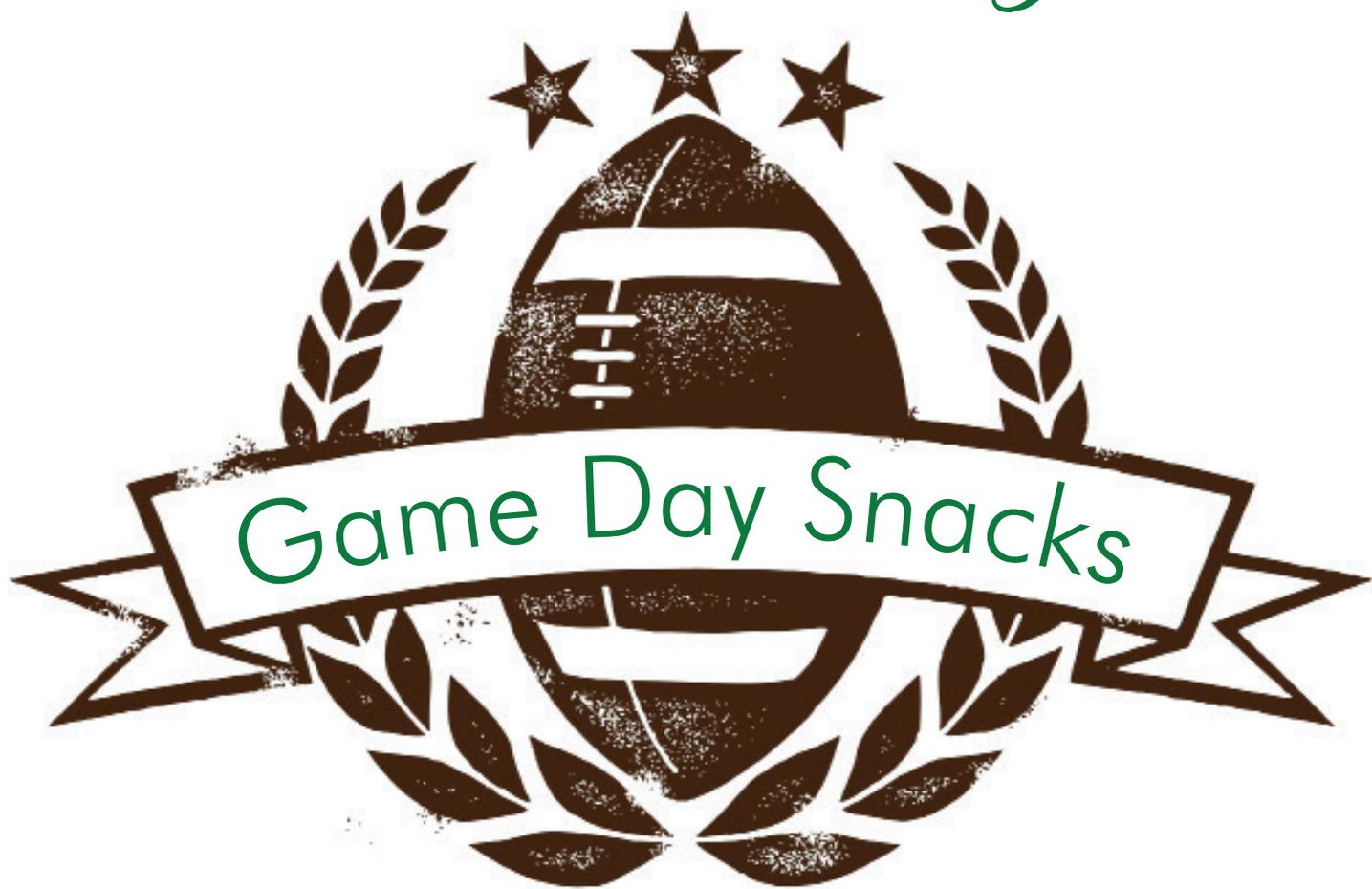


SIMPLY
GLUTEN FREE
magazine



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This book is organized into a convenient resource which contains recipes from Simply Gluten Free magazine as well as Carol Kicinski's website.

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www.simplygluten-free.com

Game Day

It happens every year here in America – the country gets divided into two firm camps, bets are placed, emotions soar and anticipation builds as each camp hopes to be able to experience the thrill of victory instead of the agony of defeat. Yep, it's almost Super Bowl Sunday.

For the better part of a year men have battled for real estate on fields across the country – smashing, bashing and sacking each other, knocking off opponents systematically until at the end, two teams remain standing. Regardless of the fans' disappointment in their own team not making the cut, they still find it in them to rally around one of the two teams that make it to the Super Bowl.

I know that come Super Bowl Sunday there will be a group of big, burly men gathered around the flat screen in my living room yelling at the TV, explaining to each other how stupid or genius some guy is and every now and again exploding in cheers of victory or cries of utter anguish. I also know they eat while doing this – a lot!

Every year before I escape to the sanctuary of a darkened movie theatre to watch back-to-back sappy chick flicks while my house is taken over by football fans, I make a ton of snacks, set out cheese platters and stock the fridge with gluten free beer that the house invaders consume in astonishing quantities. (Apparently fat and calories don't count if you eat them while watching a major sporting event.)

I always like to include something that everyone can eat regardless of food intolerances, allergies or choices. The recipes in this collection are perfect snack foods, some of which are vegan, some nut-free, and all are gluten-free! Mix and match these recipes to create the best menu to fit your guests' diet preferences or needs.

Good luck to your team this Super Bowl Sunday! As for me, I'll be tucked away at the movies or shopping at the mall until the chaos at my house has ended!

xo,



Carol Kicinski
Editor-in-Chief



Balsamic Onion Dip
Dairy Free Ranch Dip
Vegan "Crab" Dip



Balsamic Onion Dip

Ingredients

2 large Vidalia (or other sweet) onions
2 tablespoons olive oil
1 teaspoon kosher or sea salt
½ teaspoon black pepper
1 large tart apple, peeled, cored and grated on the large holes of a box grater
¼ cup water
2 tablespoons balsamic vinegar
1 tablespoon fresh thyme, chopped
1 cup vegan mayonnaise (such as Vegenaïse)
½ cup vegan cream cheese alternative
Several dashes of hot sauce (like Tabasco)

Directions

Peel and slice the onions thinly. In a large skillet over medium-high heat, heat the olive oil. Add the sliced onions, salt and pepper. Stir and cook until the onions start to soften, about 5 minutes. Add the grated apple, toss to coat and add ¼ cup of water. Reduce the heat to medium and cook until the onions are very soft and deeply caramelized, about 25 minutes, stirring occasionally. You may have to adjust the heat to keep the onions from burning. Add the vinegar and increase the heat, stirring until the liquid has all been evaporated. Stir in the thyme. Remove from the heat and let cool. Remove about 1 tablespoon of the caramelized onions for garnish if desired and set aside.

In a large mixing bowl, whisk together the vegan mayonnaise and vegan cream cheese until smooth. Stir in the caramelized onions and some hot sauce. Taste and adjust seasoning if needed. Cover with plastic wrap and refrigerate for at least 1 hour or up to a day or two ahead. Top with the reserved onions and serve with chips or sliced vegetables.

Serves 9



Dairy Free Ranch Dip

Ingredients

- 1 cup coconut milk
- 2 tablespoons fresh lemon juice
- 2 teaspoons white or apple cider vinegar
- ½ cup vegan mayonnaise (such as Vegemise)
- 2 teaspoons agave (or sweetener of your choice)
- 1 teaspoon kosher or fine sea salt
- ½ teaspoon black pepper
- ¼ teaspoon dried mustard
- ¼ teaspoon paprika
- ½ teaspoon dried oregano
- 1 clove garlic
- 2 tablespoons chives, finely minced
- 2 tablespoons Italian flat leaf parsley, finely minced

Directions

Mix coconut milk with lemon juice and vinegar and let sit 5 minutes. Whisk in the remaining ingredients until smooth and creamy. Refrigerate for at least half an hour to allow the flavors to meld and the dressing to thicken. Keeps well refrigerated for up to one week.

Makes 2 cups





Vegan "Crab" Dip

Ingredients

- 1 (15-ounce) can of white beans, rinsed and drained
- ½ cup vegan mayonnaise (such as Vegemise)
- ¼ cup nutritional yeast
- 1 teaspoon powdered kelp
- 4 teaspoons Old Bay Seasoning
- Juice and zest (finely grated) of 1 lemon
- 2 to 3 dashes Tabasco sauce
- 1 bunch of green onions, trimmed and coarsely chopped
- 1 (14-ounce) can hearts of palm

Directions

Preheat oven to 350 degrees. Combine the beans, vegan mayonnaise, nutritional yeast, kelp, Old Bay, lemon juice and zest, and Tabasco sauce in a food processor and process until smooth. Add the green onions and pulse a couple times.

Cut the hearts of palm into 1-inch pieces, add to the mixture and pulse once or twice. Do not over-process for best texture.

Put the mixture into an oven-proof serving dish or ramekin and bake for 30 minutes or until the mixture is heated through. Serve with gluten free crackers or vegetables.

Serves 6 to 8



Onion Rings
Veggie Snack Mix
Pistachio Crisps
Mini Cheese Balls
Spanakopita Bites

Onion Rings

Ingredients

2 large white onions
2 cups buttermilk
1½ cups white rice flour
¼ cup yellow cornmeal
1 quart vegetable oil
Salt & Pepper

Directions

Preheat oven to 200 degrees. Prepare a baking sheet by lining it with paper towels.

Peel onions and slice them ½ – ¾ inch thick. Separate into rings.

Add 1 teaspoon of salt and 1 teaspoon of pepper to the buttermilk. Drop the onion rings into the buttermilk mixture and let set for at least half an hour (can sit as long as a few hours). Mix the rice flour and cornmeal with 1½ teaspoons of salt and 1 teaspoon of pepper.

Heat the vegetable oil in a large pot or Dutch oven to 275 degrees. If you have a candy thermometer this really helps for maintaining the correct frying temperature – clip it on the side of the pot.

Working in small batches, take some onion rings out of the buttermilk and dredge in the flour mixture then carefully drop into the hot oil. Make sure you do not over crowd. Fry for about 2 minutes or until golden brown, turning once during frying. Take onion rings out of oil and put on prepared baking sheet and sprinkle with some additional salt. Keep them warm in the oven while you fry the rest of the onion rings. For best results keep the oil temperature between 250 and 300 degrees. If it drops below 250 degrees then wait until it comes back up to temperature before adding the next batch of onion rings.

The onion rings will stay nice and crisp in the oven for at least 30 minutes. Serve hot.

Makes 4 to 6 servings



Veggie Snack Mix

Ingredients

¼ cup unsalted butter
1 tablespoon fresh rosemary, finely minced
Zest of 1 lemon, finely grated
3 cloves garlic, finely grated or pressed through a garlic press
1 teaspoon onion powder
1 teaspoon kosher or sea salt
3 dashes hot sauce (such as Tabasco)
3 cups gluten free Corn Chex
3 cups gluten free Rice Chex
½ cup parmesan cheese, finely grated
Two 2.25 ounce bags freeze dried roasted vegetables

Directions

Preheat oven to 250 degrees.

Melt butter in a small saucepan. Add rosemary, lemon zest, garlic, onion powder, salt and hot sauce, stirring to combine.

Pour the Corn and Rice Chex into a large mixing bowl, add the butter mixture and parmesan cheese and stir well to coat the cereal.

Place the mixture into an even layer on a rimmed baking sheet and bake for 1 hour, stirring once or twice while cooking. Let cool and add the freeze dried roasted veggies, stirring to combine. Store in an airtight container.

Makes 8 cups





Pistachio Crisps

Ingredients

1½ cups all-purpose gluten free flour blend
1½ teaspoons xanthan gum
1 tablespoon dry active yeast
1 envelope unflavored gelatin
1½ teaspoons kosher or fine sea salt, use divided
½ teaspoon agave nectar, sugar or honey
6 tablespoons extra virgin olive oil, use divided
⅔ cup hot tap water (around 110 degrees is perfect)
½ cup roasted and salted pistachios
¼ cup brown sugar

Directions

Preheat oven to 450 degrees. Line two baking sheets with silicon baking mats or parchment paper.

Combine flour, xanthan gum, yeast, gelatin, ½ teaspoon salt, 2 tablespoons olive oil, agave (or sugar or honey) and hot water in a bowl of an electric mixer fitted with a regular beater or whisk attachment. Mix on low until combined. Scrape down bowl once. Turn mixer to high and mix for 3 minutes. The dough may clunk around in the 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 flour and knead the dough a few times until it is smooth and no longer sticky. Divide dough into two equal portions. Roll each portion of the dough out very thin to fit the baking sheet. Brush 2 tablespoons of olive oil on each piece of dough, going all the way to the edges.

Finely chop the pistachios and combine with the remaining teaspoon of salt and brown sugar. Sprinkle the mixture evenly over the top of the dough.

Bake for 13 to 15 minutes or until crispy and browned. Break into pieces.

Serves 6 to 8

Mini Cheese Balls

Ingredients

1 cup pecans, chopped
4 ounces cream cheese, at room temperature
8 ounces white cheddar cheese, grated
2 heaping tablespoons mango chutney
¼ teaspoon dry mustard

Directions

Place the chopped nut on a plate.

Put the cheeses, chutney and dried mustard in a food processor and give a whirl until blended. Roll tablespoonfuls of the mixture into balls (I use a mini ice cream scoop for this) and roll the balls in the nuts, gently pressing the nuts into the cheese. Refrigerate until firm, about 1 hour.

Makes 24



Spanakopita Bites

Ingredients

Gluten free, non-stick cooking spray
2 tablespoons pine nuts
2 (7.5 ounce) boxes Chebe Focaccia Mix
6 tablespoons olive oil, divided use
4 large eggs
½ cup water
1½ cups grated parmesan cheese, divided use
1 small white onion, chopped
2 scallions, minced
1 (10 ounce) box frozen spinach, thawed
4 ounces feta cheese, crumbled
½ cup ricotta cheese
¾ teaspoon salt
½ teaspoon freshly ground black pepper
½ teaspoon freshly grated nutmeg

Directions

Preheat oven to 375 degrees. Spray two (24 each mini muffin tins with cooking spray. Put the pine nuts in a dry skillet and cook over medium heat, stirring frequently, until lightly browned, 3 – 4 minutes. Set aside.

In a large mixing bowl combine the focaccia mix, 4 tablespoons olive oil, 4 eggs, water, and 1 cup parmesan cheese. Dump the mixture out onto a clean work surface and knead until a smooth dough forms, about 1 – 2 minutes. Divide into 48 equal sized balls. Place the balls in the muffin tins and make an indentation with your thumb into each ball forming a cup.

Heat the remaining 2 tablespoons of olive oil in a large skillet over medium-high heat. Add the onion and cook, stirring often, until soft and translucent, about 5 minutes. Add the scallions and cook for 1 minute. Squeeze all the moisture from the spinach and add to the onions. Cook, stirring, until the spinach is totally dry. Put in a mixing bowl; add the reserved pine nuts, feta, ricotta, salt, pepper, and nutmeg. Stir to combine. Spoon the filling into the cups. Sprinkle the remaining ½ cup parmesan on top of the cups and bake for 15 minutes or until lightly browned. Serve hot, warm, or at room temperature.

Makes 48





Crispy Chicken Wings
Nut-Free Thai Chicken Wings
Roasted Shrimp
with Wasabi Cocktail Sauce
Thai Chicken Meatballs



Crispy Chicken Wings

Ingredients

1 cup gluten free barbeque sauce – use divided
½ cup honey – use divided
4 pounds chicken wing drumettes
Gluten free, non-stick cooking spray
9 ounces gluten free crackers

Directions

Pour ¾ cup of the barbeque sauce and ¼ cup of the honey in a large plastic storage bag and mix. Add the chicken wings, close the bag and toss several times to coat the wings with the sauce. Let sit in the refrigerator for at least 30 minutes or up to 24 hours.

Preheat oven to 450 degrees. Spray two baking sheets with gluten free, non-stick cooking spray.

Grind the crackers in a food processor or blender to fine crumbs and pour onto a dinner plate. Remove a chicken wing from the marinade, roll in the cracker crumbs to coat and place on prepared baking sheet. Repeat with remaining chicken wings. Discard the marinade. Spray the tops of the wings lightly with gluten free, non-stick cooking spray. Bake for 25 – 30 minutes or until browned and cooked through (registering 165 degrees on an instant read thermometer inserted into the thickest part of the wing).

Combine the remaining ¼ cup barbeque sauce with the remaining ¼ honey and serve with the wings for dipping.

Makes 30 wings

Nut-Free Thai Chicken Wings

Ingredients

3 pounds chicken wings (whole wings, drumettes or a combination of the two)
2 tablespoons olive oil
2 cloves garlic, minced
1 (1-inch) piece of fresh ginger, finely grated
1 teaspoon salt
½ teaspoon pepper
⅓ cup Sunbutter (or other peanut butter substitute)
Juice and finely grated zest of 2 limes
1 tablespoon honey
1 to 2 tablespoons chili garlic sauce
2 teaspoons fish sauce
1 teaspoon toasted sesame seeds

Directions

Preheat oven to 425 degrees. In a large mixing bowl, whisk together oil, garlic, ginger, salt and pepper. Add chicken wings and toss to coat. Arrange wings on a rimmed baking sheet in a single layer. Bake for 30 minutes.

While chicken wings are baking, combine Sunbutter, lime juice, lime zest, honey, chili garlic sauce and fish sauce in a small sauce pan. Cook over medium heat until smooth and combined.

After wings have cooked for 30 minutes, drain off any juices from the pan. Brush half the sauce on the wings, bake for 10 minutes, flip the wings and brush with the remaining sauce. Cook for another 10 minutes. Sprinkle with sesame seeds and serve.

Serves 8 to 10





Roasted Shrimp with Wasabi Cocktail Sauce

Ingredients

For the Roasted Shrimp:

2 pounds shrimp, peeled, cleaned and de-veined, tails left on
1 teaspoon coarse salt
1 teaspoon freshly ground pepper
4 teaspoons Old Bay Seasoning
1 tablespoon olive oil
Juice of 1 lemon

For the Wasabi Cocktail Sauce:

1 cup mayonnaise
2 tablespoons prepared Wasabi – more or less depending on your taste
Zest of 1 lime – finely grated
Juice of 1 lime
Lime wedges, for garnish – optional

Directions

For the Shrimp:

Preheat oven to 400 degrees.

Put shrimp on a sheet pan; add salt, pepper, Old Bay Seasoning, olive oil and lemon juice. Toss to coat and spread shrimp out in an even layer. Roast for 5 to 6 minutes.

For the Sauce:

Mix mayonnaise with Wasabi, lime zest and juice until well blended. Serve with shrimp. Garnish with lime wedges if you wish.

Serves 6 to 8

Thai Chicken Meatballs

Ingredients

For the Chicken Meatballs:

- 1 cup gluten free crackers (such as Crunchmaster)
- 1 pound ground chicken
- One 1 inch piece fresh ginger, grated or finely minced
- 2 small garlic cloves, grated or finely minced
- 4 scallions (green onions), finely minced
- 2 tablespoons gluten free soy sauce
- ½ teaspoon freshly ground black pepper
- 1 large egg, lightly beaten

For the Nut-Free Thai Sauce:

- ⅓ cup creamy peanut butter or nut-free peanut butter substitute
- 3 tablespoons honey
- 1 small garlic clove, grated or finely minced
- One 1 inch piece of fresh ginger, grated or finely minced
- ½ teaspoon sesame oil
- Juice of 2 limes
- 1 tablespoon gluten free soy sauce
- ¼ teaspoon crushed red pepper flakes

Directions

For the Chicken Meatballs:

Preheat oven to 400 degrees. Spray 2 baking sheets with gluten free, non-stick cooking spray and set aside.

Grind the crackers in a blender or food processor to fine crumbs. Pour into a large mixing bowl and add the remaining ingredients. Mix to combine. Shape into small balls using about 1 tablespoon of mixture per ball. Place on the prepared baking sheets and spray the meatballs lightly with gluten free, non-stick cooking spray.



Bake for 15 minutes or until the meatballs are browned and feel firm to the touch. Remove the meatballs to a plate lined with paper towels to absorb any extra fat. Serve with Thai Peanut Sauce.

For the Nut-Free Thai Sauce:

Combine all the ingredients in small mixing bowl and mix well. If the sauce is lumpy, microwave for a few seconds and stir until smooth. Serve with the chicken meatballs.

Makes 30 chicken meatballs and 1/2 cup sauce



Polynesian Pork Skewers
Chicken Satay
Pork & Sweet Potato Skewers



Polynesian Pork Skewers

Ingredients

- 2½ pounds extra lean pork tenderloin
- 1 cup gluten free Polynesian sauce (such as San-J Sweet & Tangy Polynesian Glazing & Dipping Sauce)
- 2 fresh pineapples, peeled and cored
- 2 green peppers
- 1 large red onion
- 8 skewers

Directions

Cut pork into 24 pieces, roughly 1½ inches square. Place in a medium mixing bowl with ½ cup Polynesian sauce, toss to combine. Let sit 20 to 30 minutes at room temperature or up to 4 hours refrigerated. If marinating in the refrigerator, let come to room temperature for 20 minutes before grilling. If using wooden skewers, soak in water for 20 minutes. Pre-heat the grill to moderately high heat, 450 degrees on a gas grill.

Cut the pineapple into 2-inch chunks. Cut the peppers in half, remove the seeds and cut into 2-inch chunks. Cut the onion into quarters.

Remove the pork from the Polynesian sauce. Thread the skewers with the pork and vegetables starting and ending with the pork – 3 pieces of pork per skewer.

Brush the grates of the grill with oil and place skewers over direct heat and close the lid. Turn the skewers every few minutes but leave the lid closed as much as possible. Cook 12 to 15 minutes or until the pork is cooked through and the pineapples and vegetables are slightly charred. Brush with some of the remaining sauce and serve the rest on the side.

Makes 8 skewers



Chicken Satay

Ingredients

For the Chicken Satay:

- ½ cup coconut milk (light or full fat)
- 2 tablespoons fish sauce
- 2 tablespoons gluten free red curry paste
- 2 cloves garlic, minced or grated
- 2 pounds boneless, skinless chicken breasts
- 12 to 16 wooden skewers

For the Dipping Sauce:

- ½ cup creamy peanut butter or nut-free peanut butter substitute
- 2 tablespoons honey
- Juice of 2 limes
- 2 teaspoons chili garlic sauce
- 1 tablespoon gluten free tamari or soy sauce
- 1 tablespoon fish sauce
- 1 (½ by 1 inch) piece fresh garlic, grated

Directions

Combine coconut milk, fish sauce, red curry paste, and garlic in a mixing bowl. Pour into a large food storage bag. Cut chicken into ¾ inch strips. Add chicken to the marinade in the food storage bag, seal it and mash it around to fully coat the chicken. Refrigerate for at least ½ hour or up to 12 hours.

Soak the wooden skewers in water for 30 minutes. Thread the chicken onto the skewers and discard any remaining marinade. Cook the skewers on a hot grill pan or under the broiler for 2 to 3 minutes per side or until the chicken is cooked through.

Combine all ingredients for the dipping sauce in a small saucepan. Cook over medium heat, stirring until fully combined and warmed through, 3 to 4 minutes. Serve the sauce with the satay.

Serves 6 to 8 people (2 skewers each)

Pork & Sweet Potato Skewers

Ingredients

- 1 large sweet potato (about $\frac{3}{4}$ pound)
- 1 pork tenderloin (1-1 $\frac{1}{4}$ pounds)
- 2 green apples
- 4 tablespoons olive oil
- 1 teaspoon kosher or fine sea salt
- $\frac{1}{2}$ teaspoon freshly ground black pepper
- $\frac{1}{4}$ cup honey
- $\frac{1}{4}$ cup gluten-free stone ground or Dijon mustard

Directions

Soak 12 six-inch (or 6 twelve-inch) wooden skewers in water for at least 10 minutes. Preheat the oven to 350 degrees.

Peel the sweet potato and slice it into twelve 3-inch thick slices. Cut each slice in half. Place the sweet potato slices in a medium skillet and cover them with cold water. Bring to a boil and let cook, uncovered, for 5 minutes or until just tender. Rinse with cold water and dry with paper towels.

Cut the pork into twenty-four 1-inch slices. Core the apples and cut each one into 12 slices.

Combine the olive oil with the salt and pepper. Alternate the pork, sweet potatoes, and apples on the skewers (2 pieces of each on the small skewers, 4 on the large.) Place in a single layer on 2 baking sheets and brush with the olive oil mixture. Bake for 8 minutes, turn the skewers over, and bake for another 8 minutes or until the pork is cooked through.

Mix together the honey and mustard and serve with the skewers for dipping.

Serves 6





Pizza Breadsticks
Grilled Pizza Crust
Barbecue Chicken Pizzas
Mexican Pizzas

Pizza Breadsticks

Ingredients

For the Breadsticks:

- 1 (7.5-ounce) box Chebe Garlic-Onion Breadstick Mix
- 2 tablespoons plus 1 teaspoon olive oil – use divided
- 1 cup shredded mozzarella cheese (or dairy free cheese)
- 3 ounces pepperoni, diced into ¼ inch pieces
- 1 teaspoon dry Italian seasoning
- 2 large eggs
- ¼ cup water
- ¼ cup grated or shredded parmesan cheese (omit for dairy free)

For the Sauce:

- 1 (6-ounce) can tomato paste
- 6 ounces water
- 1 tablespoon olive oil
- 2 teaspoons dry Italian seasoning
- ½ teaspoon garlic powder
- 1 teaspoon kosher or fine sea salt
- ½ teaspoon black pepper
- Pinch crushed red pepper flakes
- Pinch sugar or just a dash of agave, honey or sweetener of your choice

Directions

For the Breadsticks: Preheat oven to 375 degrees. Line a baking sheet with parchment or a silicon baking mat.

Combine the breadstick mix, 2 tablespoons olive oil, shredded cheese, diced pepperoni, 1 teaspoon Italian seasoning, eggs and water in a mixing bowl. Stir with a fork to combine – it will not get smooth until you knead it. Dump the contents of the bowl onto a clean work surface and knead until the dough comes together and is smooth. Divide the dough into 12 equal pieces and roll into logs about 4 ½ inches long. If the pepperoni sticks out too much, just push them back into the dough. Place the breadsticks on the prepared baking sheet, brush with olive oil and sprinkle the parmesan on top. Bake for 25 minutes or until golden brown. Serve warm with the sauce for dipping.

For the Sauce: Combine all the ingredients in a small saucepan. Whisk to combine and heat until warm. Let sit while the breadsticks are baking. Serve the sauce warm and on the side for dipping.

Makes 12 breadsticks



Grilled Pizza Crust

Ingredients

2 cups all-purpose gluten-free flour blend, plus more for rolling the dough
2 teaspoons xanthan gum
1 tablespoon dry active yeast
 $\frac{3}{4}$ teaspoon kosher or fine sea salt
 $\frac{1}{2}$ teaspoon sugar, honey, or agave nectar
 $\frac{1}{4}$ cup plus 2 tablespoons extra-virgin olive oil, plus more for the grill
 $\frac{3}{4}$ - 1 cup hot water (about 110 degrees)

Directions

Prepare the grill for high direct heat. In the bowl of an electric mixer fitted with the whisk attachment, combine the flour, xanthan gum, yeast, salt, sugar, and 2 tablespoons olive oil. Add $\frac{3}{4}$ cup of water and turn the mixer on low to combine. Gradually increase the speed to medium and mix until the dough begins to form a ball around the whisk. If the dough remains clumpy, add more water 1 tablespoon at a time just until the dough starts to form a ball. Increase the speed to high and mix for 3 minutes. The dough should be smooth and sticky.

Generously dust a work surface with sweet rice flour. Scrape the dough onto the floured surface and knead a few times until no longer sticky. Divide into 8 equal portions. Roll or press the dough into circles that are 7-8 inches in diameter.

Pour the remaining $\frac{1}{4}$ cup olive oil into a small bowl for brushing on the cooked pizza crusts. Lightly oil the grates of the grill. Using a pizza peel, large spatula, or rimless baking sheet, slide the pizza crusts onto the hot grill grates. Cover the grill and cook for 2-3 minutes or until the bottom of the crusts are lightly browned. Remove from the grill and brush the cooked sides of the crusts lightly with olive oil. (The crusts can be prepared ahead up to this point. Store the partially grilled crusts in food storage bags at room temperature for several hours or in the refrigerator for up to 2 days. Let them come to room temperature before continuing with the recipe.) Cover the grill to retain the heat.

Top the pizza crusts with desired topping on the grilled side. Slide the pizzas back onto the grill, cover, and cook for 5 minutes or until the toppings are hot and the bottom of the crusts are browned. If the crusts are browning too fast, move them to the upper rack of the grill or lower the temperature.

Serves 8



Barbecue Chicken Pizzas

Ingredients

12 tablespoons gluten-free barbecue sauce, divided use
3 cups cooked, cubed chicken
4 gluten-free individual pizza crusts, 7-8 inches in diameter
8 ounces smoked gouda cheese, grated
½ small red onion, thinly sliced
1 handful cilantro leaves, roughly chopped

Directions

Combine 2 tablespoons of the barbecue sauce with the chicken. Spread 2 tablespoons of the barbecue sauce on each pizza crust. Divide the grated cheese among the pizzas, spreading in a thin layer. Top with the chicken and onion slices. Drizzle with the remaining 2 tablespoons barbecue sauce. Cook until the cheese is melted (about 5 minutes on the grill). Top with the cilantro and serve.

Serves 4



Mexican Pizzas

Ingredients

- 1 (15-ounce) can black beans, drained and rinsed
- ½ cup salsa, plus more for serving
- 1 tablespoon water
- 1 teaspoon ground cumin
- ½ teaspoon freshly ground black pepper
- 4 gluten-free individual pizza crusts, 7-8 inches in diameter
- 1 cup grated cheddar cheese or dairy-free cheese alternative
- 2 large tomatoes, chopped
- 1 (2.5-ounce) can sliced black olives, drained
- 2 avocados, pitted and diced
- ¼ cup sour cream or dairy-free sour cream alternative
- ¼ cup cilantro leaves, chopped

Directions

Combine the beans, ½ cup salsa, water, cumin, salt, and pepper in a blender. Process until smooth. Spread the mixture on the pizza crusts. Top with grated cheese and cook until cheese is melted, about 5 minutes on the grill. Top the pizzas with tomatoes, olives, diced avocados, sour cream, cilantro, and more salsa as desired.

Serves 4



