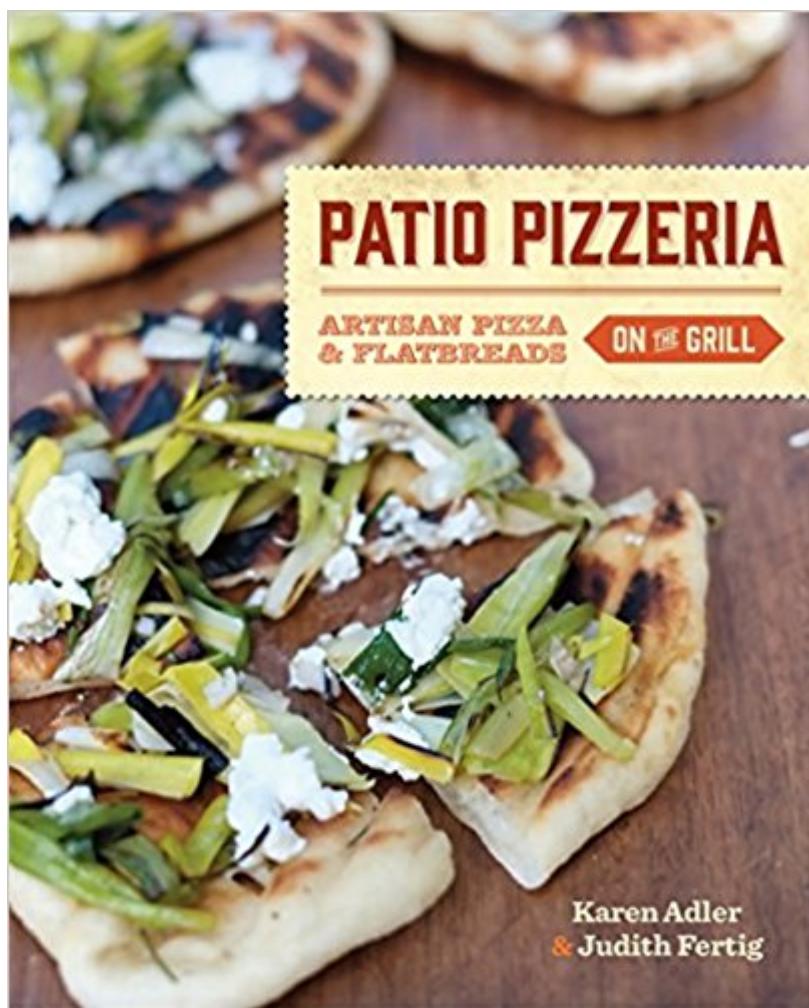


The book was found

# Patio Pizzeria: Artisan Pizza And Flatbreads On The Grill



## Synopsis

When the weather's warm, cooking outside on the grill is no chore. To broaden your grill-marked possibilities beyond chicken and steak, give pizza a whirl. Authors Karen Adler and Judith Fertig walk you through all the steps of preparing the perfect homemade pizza, and then cooking it on a hot grill. It's easy: smaller pizzas go directly onto the grates, cooking in a flash. Larger pizzas can go onto pizza stones or into pizza oven attachments built for gas or charcoal grills. And of course, the vegetable and meat toppings can be cooked on the grill, too, for a fully al fresco meal. Adler and Fertig even suggest grilled salads and sides to round out your meal, using up garden-fresh produce in the process! With 100 versatile and easy recipes for flatbreads, bruschetta, and panini, and more, you can choose from the classic Pepperoni and Mushroom Pizza with a Kiss of Smoke and Spinach Artichoke Pizza with Wood Smoke, to the more exotic Thai Shrimp Pizza with Coconut and Chiles or Lebanese Flatbread with Feta, Za'atar, and Chives, as well as gluten-free and vegan twists. Put pizza on the menu (and on the grill) tonight!

## Book Information

Paperback: 240 pages

Publisher: Running Press; First Edition edition (April 22, 2014)

Language: English

ISBN-10: 0762449667

ISBN-13: 978-0762449668

Product Dimensions: 7.4 x 0.9 x 9.2 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 12 customer reviews

Best Sellers Rank: #675,013 in Books (See Top 100 in Books) #96 in Books > Cookbooks, Food & Wine > Baking > Pizza #471 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #1636 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes

## Customer Reviews

If you're looking to do pizzas (and flatbreads and bruschettas and so on) on your grill, this is the book you want to have at hand. The BBQ Queens have once again demonstrated why they are barbecue royalty. • National Barbecue News "You don't want to look at these recipes and photos on an empty stomach." The Oregonian "You don't need a pizza oven in your backyard to satisfy a craving to make your own artisan pizza. You already have a pizza oven: your grill. Patio Pizzeria, by Karen Adler and Judith Fertig (Running Press), teaches the

basics of pizza on the grill as well as flatbreads, bruschetta and more. They provide thorough instructions and easy-to-follow recipes for making dough&#151;plus killer pizza topping combinations.â •—Cooking Club magazine

Karen Adler and Judith Fertig are the BBQ Queens. Experts on grilling and barbecuing, they&#39;ve written reams on their favorite recipes and best grilling methods, including The Gardener and the Grill. The fabulous pair have appeared on the Food Network and Better Homes & Gardens TV, and they both share their skills in grilling classes that have reached over 75,000 students. Today with tongs in hand, they&#39;re grilling and barbecuing away in Kansas City.

Not as much pizza as we thought would be in this book. Still has some great ideas.

have not used enough on the grill. Used in regular oven. So far family has loved the food made.

well done.

I liked.

Fun recipients lots of variety

Bought this for my daughter and husband, they love it!

Excellent.

There are so many good ideas and fun opportunities presented by a local KC cook and author. Enjoy!

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

Patio Pizzeria: Artisan Pizza and Flatbreads on the Grill Make Artisan Bread: Bake Homemade Artisan Bread, The Best Bread Recipes, Become A Great Baker. Learn How To Bake Perfect Pizza, Rolls, Loves, Baguette etc. Enjoy This Baking Cookbook The Artisan Bread Machine: 250 Recipes for Breads, Rolls, Flatbreads and Pizzas Pizza on the Grill: 100+ Feisty Fire-Roasted Recipes for Pizza & More The Pizza Therapy Pizza Book: Unlock the Secret of Making Simple, Easy Pizza 500 Pizzas & Flatbreads: The Only Pizza & Flatbread Compendium You'll Ever Need (500 Cooking

(Sellers)) Pizza Camp: Recipes from Pizzeria Beddia Inventing the Pizzeria: A History of Pizza Making in Naples Artisanal Seattle: Traditional Seattle Recipes (Artisan Recipes, Artisan Cookbook, Seattle Cookbook, Seattle Recipes Book 1) Wood Pellet Smoker And Grill Cookbook: The Ultimate Wood Pellet Smoker And Grill Cookbook â€“ The Ultimate Guide and Recipe Book For The Most Delicious And Flavorful Barbeque (Barbecue Cookbook) Kamado Smoker And Grill Cookbook: The Ultimate Kamado Smoker And Grill Cookbook â€“ Innovative Recipes And Foolproof Techniques For The Most Flavorful And Delicious Barbecue Kamado Smoker And Grill Cookbook: The Ultimate Kamado Smoker And Grill Cookbook â€“ Innovative Recipes And Foolproof Techniques For The Most Flavorful And Delicious Barbecue (Barbecue Cookbook) BBQ Recipes Cookbook: 58 Grill and Barbeque Recipes, Marinades and Brines (grilled chicken recipes, smoking meat, franklin bbq, texas bbq, argentine grill, indoor grilling) Flour Water Salt Yeast: The Fundamentals of Artisan Bread and Pizza Artisan Pizza and Flatbread in Five Minutes a Day: The Homemade Bread Revolution Continues Todd English's Rustic Pizza: Handmade Artisan Pies from Your Own Kitchen Introduction to No-Knead Pizza, Restaurant Style Flatbread & More: From the kitchen of Artisan Bread with Steve The Cuisinart Griddler Cookbook: Simply Delicious Indoor Grill Meals in 15 Min (Full Color) (Indoor Grill Recipes) (Volume 1) Pizza: Grill It, Bake It, Love It! The Pizza Bible: The World's Favorite Pizza Styles, from Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones and Focaccia to New York, New Haven, Detroit, and more

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)