

25 produce-laden recipes for summer PG 4

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TECHNIQUE:
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own pickles PG 18



Pizza on the grill



Grilled Pizza with Summer Vegetables and Fontina Cheese

Cooking this pizza directly on the grill gives the purchased crust an appealing crispy texture and color. If it starts to brown too quickly, move it to the cooler side of the grill and cook it over indirect heat.

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| 1½ tablespoons olive oil, divided | 1 (14-oz.) baked pizza crust, such as Boboli |
| 12 asparagus spears, sliced (1 inch) | 1 large tomato, sliced (¼ inch) |
| ½ large sweet onion, cut into ½-inch wedges | 1 cup cubed fontina cheese (½ inch) |
| ½ large red bell pepper, sliced (⅓ inch) | ¼ cup chopped fresh basil |
| | ½ teaspoon coarse salt |

- 1 Heat ½ tablespoon of the oil in large skillet over medium-high heat until hot. Cook asparagus 2 to 3 minutes or until tender, stirring occasionally; remove asparagus.
- 2 Heat remaining 1 tablespoon oil in same skillet until hot. Cook onion and bell pepper 8 to 10 minutes or until lightly browned, stirring frequently.
- 3 Heat grill. Place crust on large baking sheet; arrange tomato slices over crust. Top with asparagus, onion and bell pepper; sprinkle with cheese.
- 4 Slide pizza onto grill. Grill, covered, over low heat or coals 10 to 15 minutes or until bottom of crust is crisp and dark brown and cheese is melted, rotating crust occasionally. Sprinkle with basil and salt.

4 servings

PER SERVING: 520 calories, 24.5 g total fat (10 g saturated fat), 19.5 g protein, 55.5 g carbohydrate, 50 mg cholesterol, 1005 mg sodium, 4.5 g fiber

WINE Opt for a fruity, medium-weight Italian red: the 2007 Allegrini Valpolicella Classico (\$14) or the bargain-priced 2007 Feudo Arancio Nero d'Avola from Sicily (\$8).

Using a prepared crust puts this summery supper on the fast-track.

Text and Recipe
by Lisa Zwirn

change up

The same ingredients that top the pizza can be used to make hearty open-faced sandwiches.

Slice the tomato and fontina cheese. Cook the asparagus, onion and pepper as directed in Steps 1 and 2. Arrange the cooked vegetables on thick slices of whole-grain bread or a baguette. Top with tomatoes and cheese. If desired, broil the sandwiches to melt the cheese.

oven tip

You can bake the pizza in the oven rather than cook it on the grill. Heat the oven to 450°F. Slide the pizza directly onto the oven rack or place it on a baking sheet or preheated pizza stone. Bake it for 10 minutes or until the crust is crisp and brown and the cheese is melted. ●

Lisa Zwirn is a food writer in Massachusetts.



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