

Fresh on the Grill

Kale, Potato and Chorizo Pizza

Hearty but not heavy, this pizza takes kale (or alternatively, Swiss chard or collard greens) and onions from the garden, and then adds vegetarian chorizo to accent.

Yields 4 servings

1 pound fresh whole grain or gluten-free pizza dough
¼ cup whole grain or gluten-free flour for sprinkling
4 new potatoes, cooked and thinly sliced
8 kale leaves
Olive oil, for brushing and drizzling
Grapeseed oil for brushing the grill rack
8 oz cooked and crumbled vegetarian chorizo (Portuguese or other spicy sausage optional)
½ cup chopped green onion (white and light green parts)
Coarse freshly ground black pepper

Prepare a hot fire on one side of the grill for indirect cooking. Oil a perforated grill rack with grapeseed oil and place over direct heat.

Divide the dough into four equal parts. Sprinkle with whole grain or gluten-free flour and press or roll each piece into an 8-inch circle. Sprinkle flour of

choice on two large baking sheets and place two rounds of dough on each sheet. Brush the potatoes with olive oil, place on the perforated grill rack and grill for 15 minutes, turning often, or until tender before topping the pizza.

Brush the kale with olive oil. Grill leaves for 1 minute on each side or until slightly charred and softened. Quickly trim off the bottom of the stalk and strip the leaves from the stems. Finely chop the leaves and set aside.

Brush one side of each pizza with olive oil and place, oiled side down, on the direct heat side of the grill grate. Grill for 1 to 2 minutes or until the dough starts to bubble. Brush the top side with olive oil and flip each pizza round, using tongs, onto a baking sheet.

Quickly brush pizza rounds with additional olive oil, and then spoon on one-fourth of the sliced potato and grilled kale.

Sprinkle toppings of sausage and green onion. Drizzle a bit more overall olive oil and season with pepper.

Using a grill spatula, place each pizza on the indirect side of the fire. Cover and grill for 4 to 5 minutes or until the kale has slightly wilted and the topping is hot. Serve hot.

Handy Garden-to-Grill Gadgets



- Long-handled grill tongs and a spatula help the cook handle foods on the grill like a pro.
- Barbecue mitts protect hands and arms from the heat.
- A perforated grill rack, akin to a cookie sheet with holes, placed directly on the grill grates, keeps smaller vegetables and tender fish fillets from falling through.
- A grill wok is perfect for stir-grilling foods outdoors, a complement to indoor stir-frying.
- A sturdy, stiff, grill brush makes short work of cleaning the grill grates after each use.

