

## Grilled Pizza with Fresh Herbs and Tomatoes

- 1 Roll fresh pizza dough (or you can make your own)
- ½ cup Fontina Cheese (shredded) (mozzarella cheese is also a good option)
- 2 Tbsp Romano Cheese (grated)
- ¼ cup Olive oil
- 1 teaspoon Garlic, minced
- 1 cup Tomatoes, cherry or grape (halved)
- ½ cup Fresh herbs (basil, thyme, oregano), chopped
- Pepperoni (or any meat you like) – you can leave the meat out for a vegetarian option

**1-2 hours ahead**....Marinate the herbs, garlic and tomatoes together in the oil for at least an hour – preferably longer if you have time. Also, mix the cheeses together and refrigerate.

**Prepare a hot, charcoal grill fire** (gas is okay too). Set the grill rack about 4 inches above the coals.

**While the grill is getting hot**.... Roll out the dough into a circle or rectangle making it about ¼" thick. It is best to roll it out on a piece of wax paper or aluminum foil so that you can easily place it on the grill. Gently lay the dough on the grill.

**After the dough puffs up slightly and the underside stiffens**, use a large spatula or tongs and flip the dough over to a cooler area on the rack.

**Top it with the herb mixture, then the cheese, then the pepperoni** and place it back toward the hot coals but not directly on top of them to make sure that the underside of the pizza does not burn. ***This part is easier to do on a gas grill where you can turn the middle burners off and just leave the side burners on but turned down.*** The pizza is done when the cheese is hot and melted.