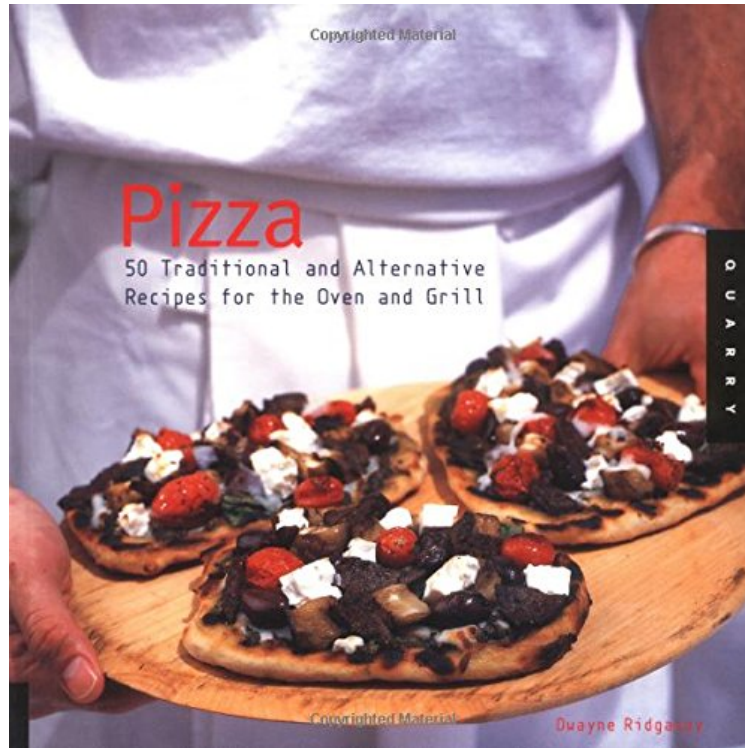


[Free] Pizza: 50 Traditional and Alternative Recipes for the Oven and Grill

Pizza: 50 Traditional and Alternative Recipes for the Oven and Grill

Dwayne Ridgaway

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Dwayne Ridgaway : Pizza: 50 Traditional and Alternative Recipes for the Oven and Grill before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pizza: 50 Traditional and Alternative Recipes for the Oven and Grill:

0 of 0 people found the following review helpful. Wonderful By Donald S. Congleton Another great pizza book. This book gives it all the old way. Making your own dough with any flavors or additions you might want to add. For those who have never tried to grill a pizza it is a great teacher. 0 of 0 people found the following review helpful. Great book. Thank you By Joyce Chapman it was a Christmas gift and I received it in plenty of time. Great book. Thank you. 0 of 1 people found the following review helpful. Perfect recipe for pizza crust and sauce. By M. Molinini This cookbook offers the perfect recipe for pizza crust and pizza sauce. The different recipes of pizza toppings are somewhat creative, and can easily be adapted to include on hand ingredients. Also includes recipes for grilling pie crusts, which is great over the summer.

If you think of pizza as a dish with only sausage, pepperoni, and cheese, think again. Somewhere along the way pizza has grown up. Now, you can choose to bake your pizza or put it on the grill. In Pizza, pizza as we've known it is reborn. In these pages, readers will learn the essence of the pizza recipes and how fresh ingredients combined in traditional and unique ways can build to achieve appetizing and visually appealing dishes. Recipes range from classic pizzas such as Spinach and Arugula Grilled Pizza and Grilled Pizza Margherita to contemporary pizzas like Buffalo

Chicken Stuffed Skillet Pizza, to breakfast dishes like Brunch Pizza with Scrambled Eggs and Prosciutto, to a Chicken Ceasar Salad on Grilled Crust pizza, to a dessert of Mixed Berry Grilled Pizza, this volume includes variations of the classic Italian recipes, vegetarian options, and recipes that reflect ethnic diversity takes the pizza beyond Italy's borders. Use the book as a specific guide to achieve a meal or as a guideline for your own creations. Readers will learn how sauces, cheese, toppings and doughs are interchangeable. There's also an explanation of traditional and not-so-traditional ingredients.

About the Author Dwayne Ridgeway is a food and beverage consultant and caterer. He has worked as a chef in the San Destin Beach Resort and the Elephant Walk in Florida. He lives in Rhode Island.