Grilled Pizza

Dough

3 cups flour

1 Tablespoon sugar

1/4 teaspoon yeast

1 1/4 cups ice water

1 tablespoon canola oil

1 1/2 teaspoons salt

Sauce

14 ounce can crushed tomatoes

2 Tablespoons olive oil

1 teaspoon oregano

1/2 teaspoon sugar

1/2 teaspoon salt

Pizza

1/2 cup olive oil

8 ounces fresh mozzarella

3 Tablespoons fresh basil

sliced olives

For the dough: Process flour, sugar and yeast in food process for 2 seconds.

With mixer running, slowly add ice water and process until dough is just combined. Let rest 10 minutes.

Add oil and salt to dough. Process until dough forma a ball.

Transfer dough to oiled cutting board. Knead until smooth.

Divide dough into 4 equal pieces.

Wrap each dough ball in plastic wrap and refrigerate from 24 hours to 3 days.

For sauce: Combine tomatoes, oil, sugar and salt. Refrigerate until ready to use.

One hour before cooking, remove dough from refrigerator and let stand at room temperature. Light grill.

Clean and oil cooking grate.

Oil a baking sheet and stretch dough on sheet. (Don't skimp on the oil.)

Place directly on hot grill grate and cook until slightly browned.

Turn 90 degrees and continue grilling until nicely browned. (Do not flip.)

Remove from grill and add sauce and toppings to the browned side of the crust.

Place pizza back on the grill to cook the bottom of the crust.

Cook until cheese is melted and crust in browned on the bottom.