Personal Grilled Pizza

3 cups flour

2 teaspoons salt

1 teaspoon yeast

2 Tablespoons olive oil

1 1/4 cup warm water

Marinara Sauce

Fresh Mozzarella Cheese

Fresh Basil

Place flour, salt and yeast in food processor.

Drizzle in oil while machine in running.

Add just enough water to form a ball. Knead 6-8 minutes.

Place dough in a greased bowl, cover with plastic wrap and let rise 90 mins.

Divide dough into 2 portions.

Roll each portion into a 10" circle.

Place each round on greased foil. Cover top with greased plastic wrap. Let rest.

Invert pizza doughs onto oiled grill rack. Cook 3-5 minutes.

Turn and cook another 1-2 minutes.

Remove from grill and add sauce, cheese and toppings.

Return to grill and cook 2-4 minutes until cheese is melted.