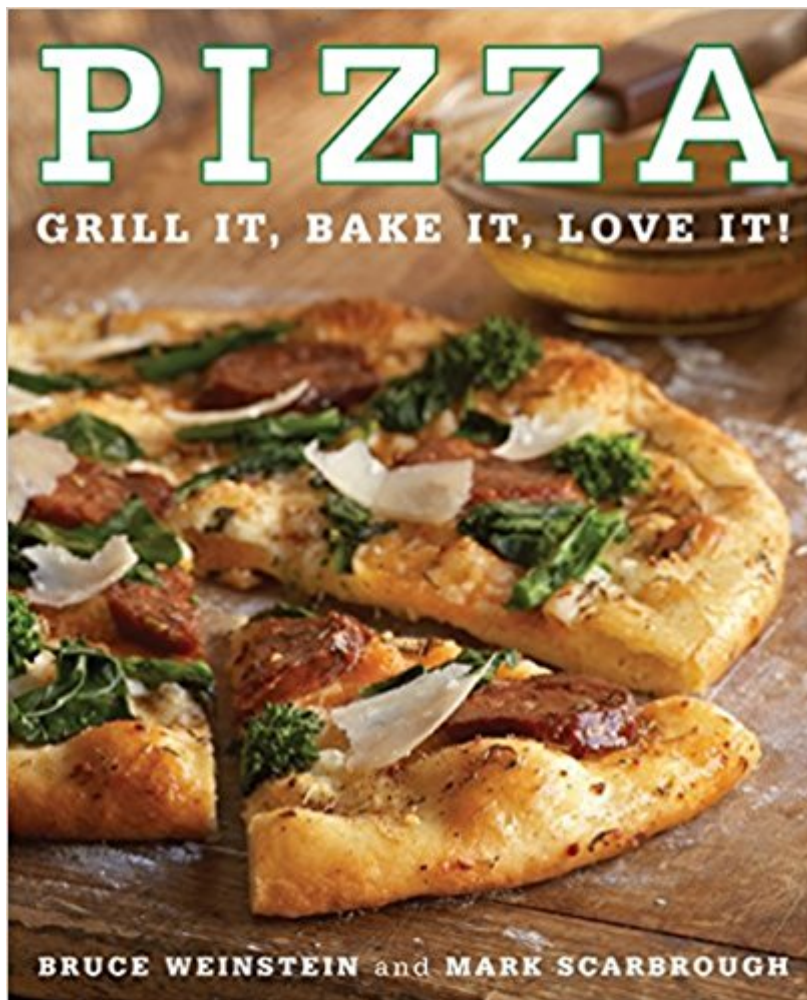




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Pizza: Grill It, Bake It, Love It!



Synopsis

Pizza lovers, rejoice! Bestselling cookbook authors Bruce Weinstein and Mark Scarbrough are back with an exciting new collection of ninety classic, international, and modern recipes for everyone's favorite food. Finally, here's a book that lets you have it both ways—on the grill and in the oven. Bake a pie tonight for that traditional pizza-parlor taste or grill one this weekend on the deck or patio, and you'll discover what home chefs across the country are realizing: the grill is a great way to get a hot pie on the table. Bruce and Mark adapt their recipes so that you can use a homemade dough, a store-bought one, or even a prebaked crust. With recipes for three sauces and eight crusts, *Pizza* makes America's favorite food easier and more fun than ever. From the well loved to the adventurous, *Pizza* is full of Bruce and Mark's foolproof recipes that are sure to please every palate. There's something for everyone: classic pies like the cheese-laden Pizza Margherita and the Four Seasons Pizza, international pies revamped for the American kitchen like the Armenian Lamejun Pizza and the Alsatian Tarte Flambée, light salad pies like the BLT Pizza, and modern twists on old favorites. Try a Philly Cheesesteak Pizza or a Pot Pie Pizza, modeled on those American comfort-food classics. *Pizza* also offers ten recipes for Chicago-style deep-dish pies and a host of fun appetizer pies, making pizza perfect for every occasion.

Book Information

Paperback: 304 pages

Publisher: William Morrow Cookbooks; Original edition (December 23, 2008)

Language: English

ISBN-10: 0061434450

ISBN-13: 978-0061434457

Product Dimensions: 7.4 x 0.8 x 9.1 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 3.8 out of 5 stars 9 customer reviews

Best Sellers Rank: #871,811 in Books (See Top 100 in Books) #121 in Books > Cookbooks, Food & Wine > Baking > Pizza #2052 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes

Customer Reviews

According to Weinstein and Scarbrough, authors of the *Ultimate* cookbook series, Americans eat more than 46 slices of takeout pizza per year. On a mission to enable pie lovers to make fresh, quality pizza at home, the duo has created 100 recipes ranging from classics like four cheese and

sausage and pepper to more inventive concoctions such as one made with squash and chard and another with duck confit. A primer chapter includes easy-to-follow instructions for a variety of doughs, including semolina and gluten-free dough that can be mixed and matched with recipes throughout the book. An eight-step Road Map for Pizza is a simple and effective guide to pizza making for all level of cooks. Options for using prepared crusts, as well as those made on pizza stones, baking sheets or the grill, give the home cook a desirable flexibility with crust preparation. Worthy chapters on deep-dish and salad-topped pizzas round out the book. (Jan.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Weinstein and Scarbrough, recipe ghostwriters to the stars as well as authors on their own—the Ultimate cookbook series: The Ultimate Shrimp Book (2002), The Ultimate Muffin Book (2004), The Ultimate Peanut Butter Book (2005)—give the basics and 90-plus recipes for America's best-loved meal: pizza. With individual consumption running around 46 slices yearly, the variety offered in this singular cookbook is bound to please different regions, ethnicities, and taste buds. All offer options for cooking (oven versus grill); crusts (eight choices, from classic to gluten free); plus initial suggestions for appropriate combinations. The authors divvy up the pizza offerings into classics, appetizers, salads (no, the greenery topping isn't cooked), international, modern, and deep-dish. With the usual recipes like spinach and mushroom and cheese lovers' deep-dish come a host of the startling, occasional mouthwatering, and frequently stupefying ones, including for watermelon, stir-fry, and Reuben pizza. --Barbara Jacobs

This is another awesome cookbook. I've made a few of the recipes in this cookbook. The pizza dough recipes are so flavorful and pretty easy to make. I can't wait to make more recipes from this cookbook. I don't have a grill, so I have had to bake them. If you use a pizza stone in the oven though they come out perfect.

This book is extremely well written, and is easily followed. The recipes make excellent pizza from the dough to the sauce. I truly appreciate the erudite cheese and flour explanations, which have been critical to my success. The picture on the book is quite representative of what can be achieved using this book. I really love that! And would highly recommend this book.

I am a baker. I did not find this book to be reader friendly. I also did not like the heaviness of the doughs. I recomend getting some little packets of pizza yeast and fallowing the recipe on the back.

The sauces are all very bland and do not help the heavy crust. I have a convection oven with a ability to turn of convection function. I made pizza both ways by their "rules". I realized that the time for cooking is not correct. It burns the pizza every time if you leave it in the full amount the put in book. Do not get this pizza. If you want a great pizza crust, go to Mexico one Plate at a time with Rick Bayless and look up his beer pizza crust. You do not have to put on the chipotle and churizo, etc. . . just use the crust. It is light and delicious, and so so so easy!

This is the second book I've received in 2 weeks that was damaged. Not enough to return, but not a book you would buy off the shelf. I also ordered 5 books to fill an eleven volume set I've been reading. While starting in used books, I found 3 of the books at one source and 2 at another; each one being charged separate shipping, even from the same source: \$35. I checked the new and with free shipping, (a good thing): \$35. I understand separate shipping from different sellers, but, not from the same seller, which I understand is an thing.

This book is full of different pizza recipes. It also tells and shows, how to do your dough. It has tips on grilling, baking, and more. The majority of the recipes are more of a gourmet type pizza recipes. There are some easier ones, too. If you like a more basic pizza, then you might want to pass on this book. I had to look up some of the cheeses that are listed in some of the recipes. Most of the recipes are very simple to follow with the step by step instructions. My one complaint is that there aren't pictures of all the recipes. It would be very helpful to have a picture with each recipes. Sometimes just reading the recipe, does not let you really know if it is something you want to try making or eating.

Pizza is my favorite food so how fun to find a whole cookbook devoted to it. Within the pages of *Pizza: Grill It, Bake It, Love It!* are some classic recipes alongside modern variations that inspire me to step outside the "pepperoni and mozzarella" pizza box. The first section of the book gives recipes for basic crusts and sauces (the olive oil pizza dough and no-cook pizza sauce were good), followed by pizza categories that include appetizers, salad pizzas, international, modern, and deep-dish pizzas. Instructions for cooking techniques are also covered whether using a grill, oven, baking sheet or pizza stone. I've always been intimidated by the idea of doing pizza on the grill but thanks to the instructions given, I think I may try it. Saturday night is pizza night at our house so I'm happy to have dozens of recipes to choose from thanks to this book. Some of the non-traditional recipes I'm looking forward to trying include enchilada pizza, Tandoori chicken pizza, pizza style focaccia, and

spinach and ricotta pizza, as well as several of the deep-dish versions. I like cookbooks with lots of photos so the only downside is that this one doesn't have many, just a few in the center, but I still recommend the book.

Since our purchase of *Pizza, grill it, bake it love it* my wife and I are addicted to Sunday night pizza dinners. Nothing could be more fun, inexpensive and easy than a pizza. We have tried many of the several varieties and the variations are logical and simple to create. I recommend this book highly, you will save a bundle on pizza shop pizzas, cook healthy and have a blast doing it.

If you like pizza, you will love this book. The authors give you clear and understandable step-by-step instructions from the dough to toppings. You can't go wrong. Ingredients are easy to find in just about any grocery store. You will definitely become a home-made pizza chef.

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