With 70 percent of Americans grilling at least once a week[1], cheesy choices such as grilled pizza are heating up restaurants and backyards across the nation – igniting a delicious alternative from hamburgers and hotdogs.

Try these pizza pointers:

- **Make the Grate –** Clean and oil the grill (using olive or canola oil) before getting started to prevent the pizza dough from sticking.

- **Trendy Toppings –** Give grilled pizza fabulous flavors with fresh herbs and seasonal veggies such as zucchini, yellow squash, bell peppers and eggplant.

- **Swap the Sauce –** Tired of traditional marinara? Try flavorful variations like pesto, Alfredo, arrabiata or BBQ sauce for a perfectly delicious pie.

[1] 16th Annual Weber Grill Watch Survey (2005), a national poll conducted by *Greenfield Online*, fo 1,000 respondents in households with grills.

SMOKED SALAMI AND PARMESAN PIZZA

Recipe courtesy of Chef John Caputo, Bin 36, Chicago, on behalf of the American Dairy Association

Makes 1 large pizza
Prep time: 40 minutes
Cook time: 10 minutes

Ingredients:

For walnut cream:

1/2	cup walnuts, toasted and cooled
1	cup heavy cream
1	garlic glove
	salt, to taste

For pizza:

	cornmeal
1	pound prepared pizza dough
	walnut cream
4	ounces Mozzarella cheese, grated
1	ounce spicy Italian salami, thinly sliced
2	ounces Parmesan cheese, shaved
1	tablespoon chopped Italian parsley

For walnut cream: In a sauce pot, bring walnuts, cream and garlic to a boil. Lower heat and simmer to reduce the cream by 1/2. Remove from heat and place all ingredients in a blender. Puree until smooth and season with salt to taste. Place in a bowl, cover with plastic wrap and chill in refrigerator until ready to assemble pizza.

For pizza: Sprinkle cornmeal on flat surface and roll out pizza dough to a 12x15-inch rectangle. Brush grill with oil. Slide pizza onto grill with a pizza paddle or large spatula and cover with lid. Cook about 4 minutes, or until bottom is lightly browned. Punch down air bubbles, if needed. Turn over and immediately top with walnut cream, spreading evenly to edge of crust. Sprinkle Mozzarella, salami and Parmesan over crust. Cover and cook for 3 minutes or until cheese is melted.

Remove pizza from the grill; sprinkle with parsley. Cut and serve immediately.