

GRILLED SAUSAGE AND VEGGIE PIZZA

(Makes a great appetizer)

1 garlic bulb, whole, with top cut off	4 mild Italian sausage links
1/4 cup olive oil	Prepared pizza dough, rolled into four 1/4-inch thick rounds
1/2 red onion, sliced 1/4-inch thick	1/2 cup basil pesto sauce
1 large bell pepper, cut in half and seeded	4 Roma tomatoes, chopped and drained
2 large portobello mushrooms	1 tsp. fresh thyme, chopped (1/2 tsp. if using dried)
1 zucchini, cut into long strips	12 oz. mozzarella cheese, grated

Light coals or preheat gas grill. Brush garlic bulb with oil and grill until soft. Take 4-5 large cloves from the bulb and squeeze paste into a small bowl. Pour the rest of the oil into the bowl and mix together. Brush garlic oil over all the vegetables (except tomatoes) and grill them. Grill sausage links. When sausage and vegetables are done, remove to platter and slice sausage into small pieces.

Brush both sides of pizza dough with garlic oil and place on grill. Cook 2 to 3 minutes on first side, or until light golden brown. Turn pizza dough over and top each round with a thin layer of pesto sauce; evenly divide the sausage, vegetables and chopped tomatoes onto the four rounds. Sprinkle mozzarella and thyme evenly over the top of each pizza. Cover the grill until crust is golden brown and cheese has melted.

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