



Georgian Bay Grills



PIZZA OVEN RECIPES



HOMEMADE PIZZA DOUGH

Ingredients

- 500g 00 (or all-purpose) flour
- 300g water
- 10g salt
- 7g fresh yeast (or 3g active dried yeast or 2g instant dried yeast)

Directions

- 1 Bring ½ of total water to a boil and then mix with remaining room temperature water. This will activate the yeast needed for proper baking.
- 2 With the mixed warm water ready, whisk in salt and yeast. Let the newly mixed water rest for 15 mins.
- 3 Add the mixture to the measured amount of flour. Mix well and then knead the dough for 10 mins. Cover the dough and let it rest for 1 hour.

FOR BEST RESULTS WHEN COOKING PIZZA:

Preheat the oven on HIGH setting with the top grid, stone, and door in place. Allow the oven to get as hot as it can. Keep the chimney CLOSED. Keep the door in place except when rotating the pizza for even cooking.



HOMEMADE PIZZA MARINARA

Ingredients

- 1 ball of pizza dough (homemade or purchased)
- ½ cup of pizza sauce
- 1 garlic clove
- 1 handful of fresh oregano
- Semolina flour or cornmeal (for dusting the pizza peel)
- Kosher salt
- Extra virgin olive oil (for drizzling)

Directions

- 1 Make or prepare the pizza dough.
- 2 Preheat your pizza oven and stone on HIGH setting. Keep the chimney CLOSED.
- 3 Make or prepare your pizza sauce.
- 4 Thinly slice the garlic clove. Chop oregano leaves.
- 5 When the oven is preheated, dust the pizza peel with cornmeal or semolina flour. Stretch the dough into a circle and then gently place the dough onto the peel.
- 6 Spread pizza sauce over the dough using the back of a spoon to create a thin layer. Top with thinly sliced garlic.
- 7 Use the pizza peel to carefully transfer the pizza onto the preheated pizza stone. Bake the pizza until the cheese and crust are nicely browned. Rotate the pizza and adjust the temperature control as necessary.
- 8 Remove from the oven. Garnish with a drizzle of olive oil, pinches of kosher salt to taste, and fresh oregano. Slice and serve immediately.



Ingredients

- 1 ball of pizza dough (homemade or purchased)
- ¼ red bell pepper
- ¼ yellow bell pepper
- ¼ small red onion
- 8 to 10 leaves fresh basil
- ½ cup of pizza sauce
- 1 cup of shredded mozzarella cheese
- 4 oz soft goat cheese
- ½ avocado
- Kosher salt
- Semolina flour or cornmeal (for dusting the pizza peel)

Directions

- 1 Preheat your pizza oven and stone on HIGH setting. Keep the chimney CLOSED.
- 2 Thinly slice the peppers, onion, and basil leaves. Remove the avocado pit.
- 3 When the oven is ready, dust the pizza peel with cornmeal or semolina flour. Stretch dough into a circle and gently place onto the pizza peel.
- 4 Spread a thin layer of the pizza sauce onto the dough. Top with the mozzarella cheese. Then add sliced peppers, onions, and dollops of goat cheese. Sprinkle the top with kosher salt.
- 5 Transfer the pizza to the pizza stone in the oven using the pizza peel. Bake until the cheese and crust are nicely browned, adjusting the temperature control as necessary. Rotate the pizza as necessary. Allow to cool slightly, then garnish with basil and serve.



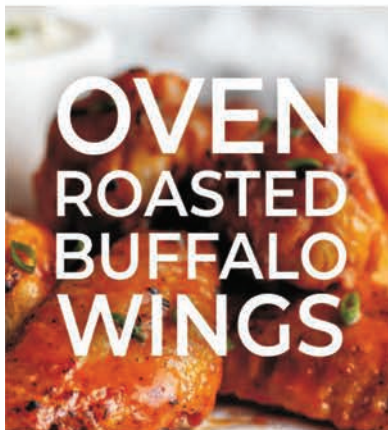
Ingredients

- 4 Ribeye steaks
- Sea salt
- Ground black pepper

Directions

- 1 Remove the top grid and stone. Preheat the oven on HIGH setting. OPEN the chimney.
- 2 Season steaks to taste with salt and pepper. Place the steaks on the preheated bottom grid.
- 3 Cook for 3-5 mins on each side. Depending on how you want your steaks done, slightly increase or decrease cooking time.
- 4 Leave the door OFF to judge readiness.

FOR BEST RESULTS WHEN GRILLING: Remove the top grid and stone. Preheat the oven with bottom grid and door in place. When ready to insert food, OPEN the chimney. Keep the door OFF while cooking to observe food readiness.



Ingredients

- 4 lbs of chicken wings
- 1 stick unsalted butter, melted
- 8 fl oz of your preferred hot sauce
- 3 tbsp olive oil
- 2-3 tbsp honey
- 2 tbsp Worcestershire sauce
- 2 tbsp apple cider vinegar

Directions

- 1 In a large mixing bowl, combine buffalo sauce ingredients and chicken wings. Thoroughly cover wings. Reserve about ¼ of the sauce. Cover the bowl and marinate wings for at least 30 mins.
- 2 Remove the top grid and stone. Preheat the oven on HIGH setting until the temp reaches about 500°F (260°C). OPEN the chimney.
- 3 Place the marinated wings on the bottom grid. Leave the door OFF to judge readiness.
4. Cook for 15-20 mins or until charred. Adjust the temperature control as necessary.
5. Flip the wings, and add remaining buffalo sauce to newly flipped sides. Continue to grill until chicken is done. Serve.



Ingredients

- 2 tbsp olive oil
- 1 tsp salt
- ¼ tsp cracked black pepper
- 4 6 oz skinless salmon fillets
- 2 ½ tbsp minced garlic
- 2 tbsp fresh chopped parsley
- ½ cup of lemon juice
- ½ cup melted unsalted butter
- 2 tbsp dry white wine (or ¼ cup low-sodium chicken broth)
- 1 lemon sliced (for garnish)

Directions

- 1 Remove the top grid and stone. Preheat the oven on HIGH setting. OPEN the chimney.
- 2 Rub salmon evenly with 1 tbsp of the minced garlic and 2 tbsp of parsley.
- 3 Combine lemon juice and melted butter and pour about half the mixture over the salmon. Reserve other half. Season with salt and pepper.
- 4 Cook salmon for 4 mins on bottom grid or a roasting plate and drip tray (not included). Rotate if necessary. Leave it in longer for a crispy crust. Leave the door OFF to judge readiness.
- 5 In a small bowl, combine remaining butter and lemon juice with the wine (or chicken stock). Serve with the salmon, veggies and lemon slices.