



PIZZA OVEN TIPS FROM THE GRILL WORKS!

Set your grill at 255. We find that this will heat your pizza oven to 650.
(NOT 450 as stated on the directions in the box --- way too hot!!)
After burning MANY pizzas, if you cook much hotter than this, your crust will burn.

Allow 30 minutes for your pizza oven to warm up.
You want the stone to be hot enough for your dough to cook correctly.

It will take approximately 6 minutes to cook your pizza.
Turn your pizza half way through the cooking time.

The pizza oven will accommodate a pizza of about 14".

Papa Murphy's pizzas work well in the oven, but can be a bit challenging to get out of their pan and onto the peel. In the past, we have been able to take cornmeal into the store when the pizza was being made. We would ask them to sprinkle it on the paper pan so it was much easier to remove the prepared pizza from the pan to transfer it to your pizza peel. However, we have been told they will not do this any longer. Give it a try --- all they can do is say no. ☺
WARNING - DO NOT USE THE PAPER PAN IN THE PIZZA OVEN! Be sure to watch the crust on these pizzas. They tend to burn easier (perhaps they have sugars in the dough?)

If you make your own pizza dough, roll out your crust on the pizza peel coated with corn meal to prevent sticking. This also makes it much easier to slide the pizza into the oven. (Try our "00" Pizza Flour – this makes very stretchable tasty dough so you don't have to roll it out --- toss it in the air like a pro!)

Sam's Club sells par-baked (partially baked) pizza cruises in their deli/restaurant at the front of the store. They come in a case of 14 (\$19.99) and work very well in the oven. This crust comes frozen in a case (and a fairly large box). You may want to call ahead to make sure they have them in stock first. We have found since we started offering this recommendation, they have had a hard time keeping them in stock! (Note – the pizza crusts are 16" so you will need to trim 1" all the way around...use this for cheese sticks!)

Another pre-made pizza dough that works well in the pizza oven is Wewalka. This can be purchased in the refrigerated sections at Hy-Vee. (By the biscuits) They have flat bread, classic crust, and even some pastry dough. (Think apple turnovers!!) All work very well in the oven.

We recommend using a pizza stone brush to brush any cornmeal off the stone to prevent it from burning and sticking to your next pizza. The brush that we sell also has a scraper on the end that can be used to pop any bubbles in your crust that form during cooking.

Ask about our cast iron Sizzler Pan! Use this to sear your steak in your pizza oven!!

ENJOY and post your results on our Facebook page!

**The Grill Works
763 8th Avenue
Marion, Iowa 52302
319-395-7118**