

Chef Dax's Pizza Grilling Instructions

Whether you're tailgating before the big game or hosting a summer party in your backyard, grilling is a great way to enjoy the flavor and texture of your Palermo's authentic Italian style frozen pizza. It's also a great way to keep the house cool by not turning on the oven on a hot day! Both charcoal and gas grills are well suited to baking Palermo's Pizzas and each has different advantages. Gas grills are convenient and pre heat quickly and heat evenly, whereas charcoal grills will give the pizza that great smoky flavor. No matter which style of grill you choose, there are three musts when grilling a pizza: a grill with a lid, indirect heat, and lastly, a love for great pizza!

Tips for Using a Gas Grill:

- Preheat the grill to the required temperature setting for 10 minutes. Only turn on the burners that will not be directly under the pizza.
- If you have enough room, light the burners on two sides of the pizza. Otherwise, light one side and cook the pizza on the unlit side.
- Keep the lid closed as much as possible. If your pizza toppings do not look done, but your crust is finished, you may be opening the top too much and allowing heat to escape.
- Always turn your pizza once during the grilling process for even cooking.
- Clean your grates before and after you cook your pizza.
- Gas grills vary greatly. Please rely on experience and appearance.

Tips for Using a Charcoal Grill:

- Preheat the grill by building a fire with the charcoal until the briquettes are covered with a light gray ash. This is the main sign the coals are ready to cook with.
- Because most charcoal grills are round, you will need to spread the coals around the outside of the base, leaving the middle empty, in a doughnut shape. Alternatively, you can push all the briquettes to one side.
- Keep the lid closed as much as possible. If your pizza toppings do not look done, but your crust is finished, you may be opening the top too much and allowing heat to escape.
- Always turn your pizza at least once during the grilling process for even cooking.
- Clean your grates before and after you cook your pizza.
- Charcoal grilling heat will vary greatly. Please rely on experience and appearance.

Grilling Instructions for Palermo's Primo Thin and Hearth Italia Pizzas:

- Keep pizza frozen until ready to grill.
- Preheat grill to low/medium temperature setting (400° F).
- Set up grill with indirect heat.
- Remove Palermo's Primo Thin Pizza from all packaging.
- Place pizza directly on grill grate. Do not place directly over heat source.
- Keep lid closed as much as possible. The heat trapped from the lid will cook the toppings properly.
- Turn the pizza at least once during grilling process.
- Bake 10-15 minutes or until crust is light brown and cheese is melted and golden brown. Grills will vary widely. Rely on experience and appearance.
- Let rest 2-5 minutes to cool slightly before enjoying.

Grilling Instructions for Palermo's Rustico Pizzas :

- Please note: The bottom edge of Rustico closest to the flame may darken heavily due to the longer bake time required. If you prefer to avoid this, place a piece of tin foil under the pizza prior to grilling.
- Keep pizza frozen until ready to grill.
- Preheat grill to low / medium temperature setting (roughly 375° F).
- Set up grill with indirect heat.
- Remove Palermo's Rustico Pizza from all packaging.
- Place pizza directly on grill grate (or use tin foil as mentioned above). Do not place directly over heat source.
- Keep the lid closed as much as possible during the grilling process. The heat trapped from the lid will cook the toppings properly.
- Turn the pizza at least twice during grilling process.
- Bake 27-33 minutes or until crust is light brown and cheese is melted and golden brown. Grills will vary widely. Rely on experience and appearance.
- Palermo's Rustico Pizza is a heavily topped, thick crust pizza that will need a little time to cool and set up properly after grilling. Let rest five minutes before enjoying.