

Grilled Pizza with Hot Sausage, Grilled Peppers and Onions

Ingredients:

- ½ pound Italian hot sausage
- 1 large red onion, cut into ¼ inch thick slices
- 2 large yellow pepper, cored, seeded and quartered
- 2 large red pepper, cored, seeded and quartered
- Olive oil
- Salt and pepper
- 1 recipe favorite pizza dough, rolled into 2 (12-inch) rounds
- ½ pound grated fontina cheese
- ½ pound provolone cheese
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons chopped fresh oregano

Directions:

Preheat a grill. Grill the sausage on both sides until golden brown and cooked through, about 10 minutes per side. Brush onions and peppers with the oil and season with salt and pepper. Grill the onions and peppers until soft, about 3 to 4 minutes per side. Remove the sausage from the grill and slice into ¼ inch thick slices. Remove the onions, separate into rings, and roughly chop. Remove the peppers and slice into ⅛ inch thick slices.

Heat grill to high. Place pizza stone on the grill. Brush dough with olive oil, season with salt and pepper and grill for 2 to 3 minutes or until golden brown. Turn over and grill for 1 to 2 minutes. Remove from the grill and place on a flat surface.

Divide the fontina cheese among the 2 pizza rounds. Divide the sausage, onions and peppers over the cheese. Top with provolone. Place the pizza on the grill, close the cover and grill until the cheese has melted, about 5 to 7 minutes. Sprinkle oregano over pizza's.