

Sweetie's Bakery & Catering

"Savor the Sweet Moments of Life!"

Farmers' Market Pizza

By Chef Roque

A few weeks ago, my wife, Tiferet, and I were invited to be the "Chef at the Market" at Saturday Farmers' Market at the Redding Civic Center. Since we specialize in barbeque and grilled foods, we decided to bring one of our off-set smokers and cook some pizza in it. Now this is a little unconventional and some might be thinking, "How?" but let me assure you that it is easy, fun and loads of deliciousness!

First you make your pizza crust. It is made from a yeasted flatbread, one of the oldest breads around. The recipe provided in this article is simple and can be made up to a week ahead of time if it is kept in the refrigerator. It can be cooked on a cast iron or other type griddle or on a pizza stone in your oven. Once all the dough is cooked off, just let them cool, place them in a plastic bag and place in refrigerator for future use. Flatbreads freeze nicely too.

Our toppings included: tomatoes, onion, peppers, squash, basil and oregano from local farmers. The sauce we used was made from 35 varieties of heirloom tomatoes from Churn Creek Meadow Organic Farm. The cheese we used was a blend of California made mozzarella and Sierra Nevada Cheese Company's Natural Jack. Some of the pizzas were topped with Llano Seco Organic Pork Chorizo. Yes, this is a plug for all our neighbors that put their heart and soul into the healthy, sustainable and organic products they make and not faceless companies that care more about their stock value than the product value.

All the produce is to be cut into small pieces, about half inch in size. The cheese should be grated and mixed into a 70/30, mozzarella/jack ratio or whatever you like. If you decide to use meat, make sure to cook it first and drain most of the fat off.

Build a coal bed on one side of your BBQ, or if using propane, set one bank of burners on medium-high. Let the BBQ reach a temperature of 375-400°F. While you are waiting for the grill to heat put together a few pizzas: sauce, cheese and toppings and a little more cheese on top. When the BBQ is ready, open the lid and place pizza on the opposite side of the coal bed or burner. Close lid and let cook for 5-7 minutes. Open lid and move pizza over the coals or burner for another 5-7 minutes with the lid closed. Check often to make sure the crust doesn't burn. Take pizza off grill and place onto cutting board. Let sit for 7 minutes then cut into slices. This pizza can also be done on a sheet pan or pizza stone in a 400-425°F oven; just let it cook for 15-20 minutes.

After making such easy pizzas, you will wonder if you should ever call "Little Round Poppa Domino" again. Please make this recipe with the ones you love for the ones you love and go visit the Farmers' Market and thank those folks for growing such wonderful produce for our nourishment.

Chef at the Market – July 30, 2011

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