In the Share

Green and Yellow Beans, 1 bag
Cucumber, 1 piece
2 Japanese OR 1 Globe Eggplant
Green Cabbage, 1 head
Carrots, 1 bunch
Beets, 1 bunch
Summer Squash, 4 pieces
Choice of Kale, 1 bunch
New Garlic, 1 head
Choice of Herb, 1 bunch

Claire’s Comments

The Secrets of Grilled Pizza

I first learned that you could make pizza on the grill a few years ago. It sounded delicious, but as someone who had never even lit a grill before, it seemed like more than I could handle. So we asked our friend and expert grill Julie Koenke, for some help. After a number of lessons and a fair bit of grill stress, Sarah and I made our best grilled pizza ever, just this past weekend, just the two of us. Julie will be so proud! What follows are first some tips and then the actual steps to making great grilled pizza without the stress.

Tips:
1. Use good charcoal. Julie taught us this lesson right away. We use Kingsford or the hardwood lump charcoal from the co-op. The inferior brand we were using before did not light well in our grill chimney and caused great frustration before we even got started.
2. The grill should not be super hot. A medium or low heat will grill the crust, but not burn it before the toppings can get hot. Use fewer coals or grill your pizza after grilling other items that need higher heat.
3. A thin crust of medium or small diameter is best. It will be easier to flip (described below). We make ours from the bread recipe on the back. The dough keeps for two weeks in the fridge, so one batch gets us two or three weeks worth of pizza. I roll out the dough in the kitchen just to the point that I can carry it to the grill without it ripping on the way. A pizza peal well dusted with corn meal can make this transport step easier, but is not necessary.
4. Four hands are better than two. As I am still a beginner on the grill, I find I need help for getting toppings on quickly and for getting the finished pizza off the grill and onto the cutting board without incident.

How to do it:
1. Make the dough recipe on the back a day or weeks in advance.
2. Light the charcoal in your grill chimney about a half hour before you want to get the pizza on the grill. We fill our chimney only a bit over half way so that the grill will not be too hot.
3. Prepare all the toppings including sauce or pesto, grated cheese, eggplant rounds, summer squash rounds, caramelized onions, etc., and place them all on a table right by the grill.
4. When the coals are hot and grey dump them from the chimney onto the coal grate, landing them in a small heap.
5. Roll out the crust. Thin and medium/small is best. Brush the grill with a bit of canola oil and transport the crust to the grill. Carefully place it on the grate, being sure it ends up in a single layer. Don’t worry if the shape is distorted.
6. Cover the grill and let the crust cook until it is browned on the bottom, usually only a minute or three. Then use a spatula to flip the crust over.
7. Quickly top the pizza and then cover to let the toppings heat and/or melt. Speed in topping is important because if it takes too long, the bottom crust will burn before the toppings are ready.
8. Check the bottom crust to make sure it has a few but not too many black spots. Then use the spatula to move the finished pizza to a cutting board that your grilling partner is holding close to the pizza.
9. Cut and savor!
**Spicy Stir Fried Cabbage**

*from NY Times, November 2, 2010*

4 garlic cloves, minced
2 tsp. minced ginger
1 tsp. red pepper flakes
2 tsp. soy sauce (more to taste)
2 Tbs. rice wine or dry sherry
2 Tbs. peanut or canola oil

1 small cabbage, quartered, cored and cut crosswise
1 medium carrot, julienned
Salt to taste
2 Tbs. minced chives or cilantro

1. Combine the garlic, ginger, red pepper flakes and star anise in a small bowl. Combine the soy sauce and wine or sherry in another small bowl.
2. Heat a 14-inch flat-bottomed wok or a 12-inch skillet over high heat until a drop of water evaporates within a second or two when added to the pan. Swirl in the oil by adding it to the sides of the pan until hot and add the garlic, ginger, pepper flakes and star anise. Stir-fry for a few seconds, just until fragrant, then add the cabbage and carrots. Stir-fry for one to two minutes until the cabbage begins to wilt, then add the salt and wine/soy sauce mixture. Cover and cook over high heat for one minute until just wilted. Uncover and stir-fry for another 30 seconds, then stir in the chives or cilantro and remove from the heat. The cabbage should be crisp-tender.

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**Baba Ghanouj**

Brush whole eggplant with oil and grill until collapsed and creamy inside, about an hour. (I’ve learned that there is no substitute for the smoky flavor that comes from the grill. It’s summer; you’re going to be grilling; just throw it on the back while other things are cooking. No need to pierce holes or fuss about it in any way.) Let cool before handling! Meanwhile, blend remaining ingredients and let flavors meld. When eggplant is cool enough to handle, make one long split along the side, and scoop out the insides right into the food processor with the other ingredients. Blend just enough to incorporate. Taste and season with salt and pepper. Serve with your choice of dippers which could include pita bread or other vegetables like carrots, cauliflower, broccoli, cherry tomatoes, etc.

This is my favorite bread recipe. We use it for pizza, loaves and more. For pizza, we also include some rosemary with the salt.

--Claire Strader, Farm Director

**The Master Recipe: Boule**

*modified from Artisan Bread in Five Minutes a Day by Jeff Hertzberg and Zoe Francois*

3 cups lukewarm water
1 ⅔ Tbs. yeast
6 ½ cups unbleached white flour

Add the yeast and salt to the warm water (a little warmer than body temperature). Mix in the flour by adding it all at once and then using a big spoon to incorporate. This is a wet dough, so it will be easy. Do not knead. Loosely cover and let rise for two hours. Refrigerate for up to two weeks and use as needed. Or use fresh.

**For Pizza:** Dust with flour and cut off a lump of dough. Roll out on floured surface. Top and bake as usual.

**For Bread:** Dust with flour and cut off a lump of dough. Form into a loaf. Let rise on corn meal dusted pizza peel for 40 minutes. Preheat oven and pizza stone to 450 degrees. Transfer loaf to pizza stone in oven. Pour 1 cup water into bottom of hot oven to create steam. Close oven and bake for 20 minutes.

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**Troy Community Farm**

Claire Strader • 442-6760 • claire@troygardens.org