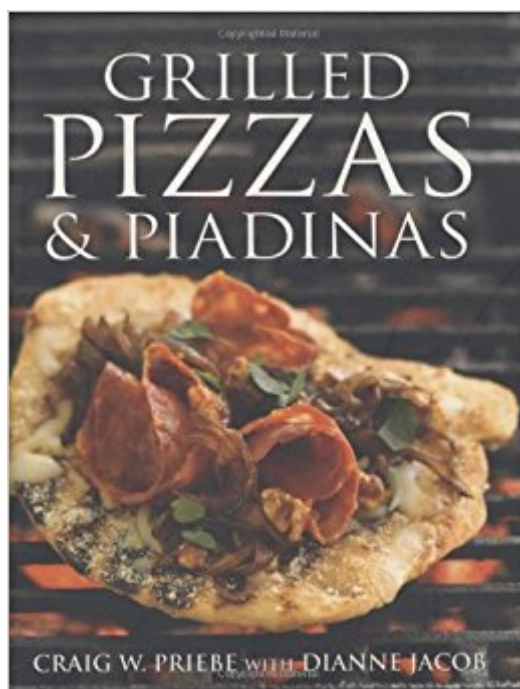


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# Grilled Pizzas And Piadinas



## Synopsis

Chef Craig Priebe's culinary creativity comes to life through his innovative Italian dishes. Focusing on his award-winning pizzas and piadinas, he uses a variety of ingredient combinations to deliver delectable meals right into the home cook's kitchen. Mouth-watering recipes for grilled pizza with meat, chicken, seafood, and vegetables comprise the first part of this book, followed by chapters on crispy grilled piadinas, fresh salads, and grilled desserts. A typical recipe of Priebe's calls for smoky, thin, and crispy crusts and vibrant combinations of toppings such as grilled figs, Gorgonzola, and prosciutto. Through quick and easy instructions for 75 recipes, full-color photographs, step-by-step techniques, and party menus, a beginner cook or a seasoned chef will be inspired to fire up the grill.

## Book Information

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## Customer Reviews

Priebe's passion for grilled pizza is illustrated in his first cookbook, in which he shares recipes from the Atlanta grilled pizza restaurant he ran for years. Also included are recipes for piadinas (which he describes as folded Italian sandwiches) salads and desserts. He has adapted his recipes for the home cook and explains how they can be made on outdoor grills (charcoal or gas) as well as indoor grills of all kinds—from cast-iron skillets to panini presses. His detailed, step-by-step instructions on rolling out dough, building the dishes and physically putting them on the grill are easy to follow and are accompanied by color photographs. His pizza recipes, broken down into meat, chicken, seafood and vegetable varieties, are fun and innovative—smoked sausage with honey mustard and coleslaw, chicken and plantain with coconut sauce and crab with orange and beet salad, to name a few. Recipes for piadinas (made with grilled unleavened flatbread) and salads are less inspired but

still enticing such as the PAT piadina, with pancetta, arugula and tomato, and escarole salad with lemon. Sweet and satisfying dessert recipes call for both pizza and piadina dough, and are grilled versions of traditional favorites like the apple tart and Grasshopper Pie. (May) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

"I have always loved pizza, as everyone who is familiar with my food knows, and grilled pizza has always been a favorite. With *Grilled Pizzas & Piadinas*, Craig Priebe has taken the pizza--and the piadina--to imaginative new heights. His book is an inspiration." -- Wolfgang Puck  
"Instructions for making grilled pizzas and piadinas are so well illustrated and clearly explained that even a complete novice could comfortably follow with satisfying results." -- Bruce Aidells, co-author of *The Complete Meat Cookbook*  
"Spicy pizzas and savory piadinas are exciting additions to the grill cook's repertoire. Craig Priebe and Dianne Jacob have done a wonderful job here, providing techniques and recipes that will turn the reader into a master pizza maker." -- Denis Kelly, author of *Grilling and Steak & Chop*  
"[This book has] lively writing, approachable recipes, and pizzas and piadinas that look so good you'll want to eat the pages." -- Penny Pollack & Jeff Ruby, co-authors of *Everybody Loves Pizza: The Deep Dish on America's Favorite Food*  
Potential pizza grillers will find all the information they need ... Priebe likes to blend flavor, texture, color, and aromatics in his recipes, so the dough becomes a stage for the world's cuisines. -- Lisa Zwirn, *Boston Globe*, June 4, 2008  
[A] section on grilling methods includes surefire instructions for indoor cooking, great if you live in an apartment or don't want to brave rain, sleet, snow or dark of night. -- *BookPage*, July 2008

Grilling is something we do a lot here in AZ as you don't want to overheat your kitchen in the middle of summer down here. Pizza is a favorite food that my Husband and I share. I love the recipes in this book. Don't be afraid to substitute toppings on some of the recipes to accommodate food allergies or food aversions, it will still turn out great as the secret is in the crust.

SO MANY good ideas. I love grilling, and I love pizza. But every time I tried to grill pizza, I failed. This book is full of great ideas, and recipes. I was told of this book by the owner/ chef at a local tavern (that is known for great food). He said he uses this all the time at home, and he is thinking about adding them to the menu at the restaurant.

Have made Grilled Pizza on four occasions with this book in the last 10 days. It is a marvelous book with exacting instructions on the dough, sauces and toppings - which I appreciate. The dough is

relatively easy to make, it is the preparation of the other items if you're making different pizzas, that takes time. And I do mean lots of time even though the authors make everything relatively easy to assemble and cook - herbed oil, sauces, grilling chicken, steak, sausage, caramelizing onions, saute' onions, chopping that and that, etc... Making pizza is more time consuming than steak, mushrooms and sweet potatoes. Make the dough first -- because it needs to rise for an hour, then placed in the fridge for a couple of hours (for more flavor), then you've got to take it out to get it to room temp... So you might make the dough the day before -- it only takes about 10 minutes to make the dough - it's easy. You can also cut prep time by making only one type of pizza. But I like variety and this book gives you variety. It also gives you pizza that tastes alive and fresh! My guests said it was the best pizza they've had in their lives -- and these were no spring chickens I was feeding -- they were accustomed to gourmet pizza. Enjoy the book -- the authors have put their heart, soul and organization skills into it. Great pics! Great Salads and Deserts in addition to the Pizzas.

I have had this book for several years and has provided a lot of inspiration. As we have an abundance of tomatoes in our garden, these pizzas bring out all the flavors. Made oven roasted tomato pizza tonight. I do find that Ina Garden's California pizza recipe is more to our liking, though. Other than that, I would have loved for the authors to put a presentation on Youtube or their own website - especially the piadina recipes could do with a little extra instructions. Definitely a book worth buying as it'll get you started on your own journey.

Just looked through the book. Nice layout and great illustrations. Haven't used the ideas yet as live in Minnesota with a late start to spring this year and it seems like it has been raining every other day as well....and hate to grill in between the rain falls. Think if you interested in the two topics; i.e. Pizza and Piadinas on the grill you would find the book helpful....at least I do.

These pizzas are easy and can be quickly finished during a party. Our guests have all raved about them. The dough is simple and very well behaved. My only problem with the book is the number of sections that need to be bookmarked for easy access. For the first batch, when I needed to follow the instructions carefully, I was going crazy turning pages back and forth. I finally put tabs on the dough section, the basic oils and sauces section, and the assembly and grilling instructions, so that I could find them easily as you need them for each recipe. I also suspect that being an experienced cook has helped as some of the recipes have too much cheese for my taste - or my ability to pile the quantity onto the pizza base - and some sauces need thickening adjustments. All in all though, this

is a great way to make pizzas, the results are fabulous, and I may be giving a few copies of the book away as gifts.

Great recipes, pictures and step by step instructions. I have been making pizza on the grill using this book for several years. Always a hit. I have given this book to many people to try and enjoy.

We love making grilled pizzas! This book has an awesome recipe for the crust, and explains really well how to prep for so many different situations, as well as different kitchen tools. Whether you're on a grill or a George Forman, there's instructions for you! The recipes are really imaginative too--gave us lots of great ideas for new creations. Highly recommend!

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