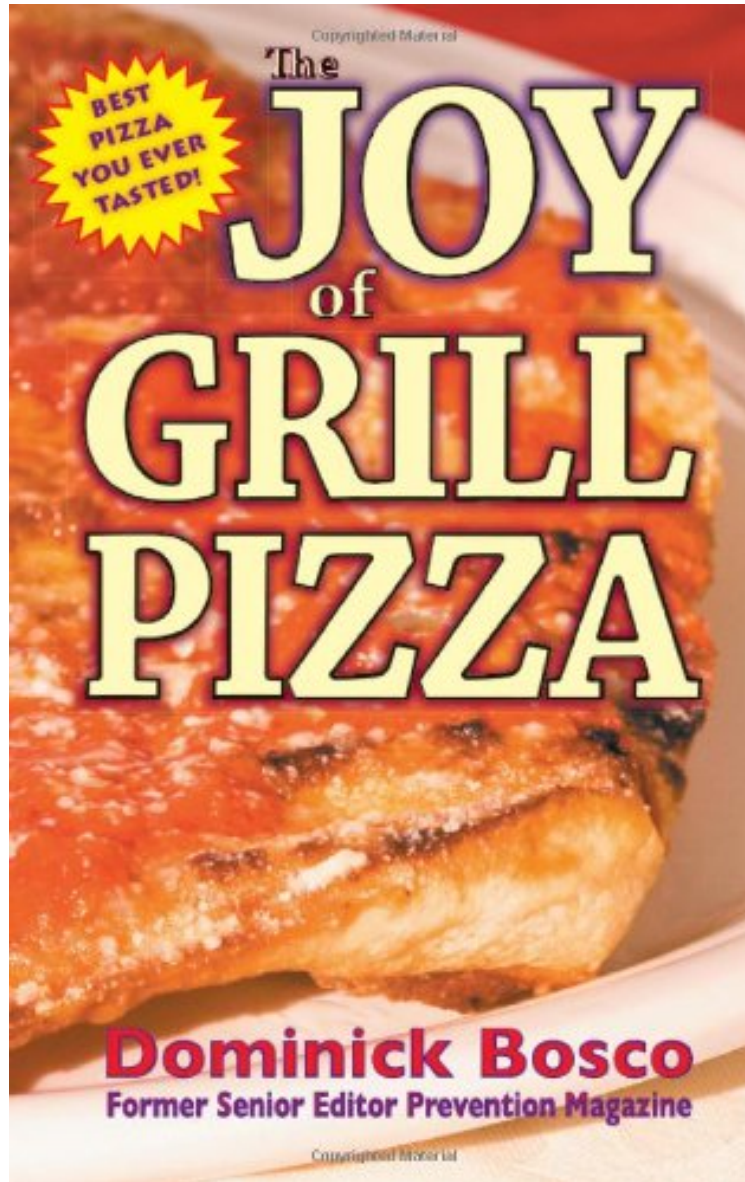


## The Joy of Grill Pizza

*Dominick Bosco*

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#4135270 in Books Story Hill Books 2010-07-01 Original language: English PDF # 1 8.50 x .24 x 5.511, .35  
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**Dominick Bosco : The Joy of Grill Pizza** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Joy of Grill Pizza:

0 of 0 people found the following review helpful. Four Stars By Armella C Wallstrom A gift for my son. 0 of 0 people found the following review helpful. Five Stars By Donna Dione A fun book! 3 of 3 people found the following review helpful. My mouth was watering... By Emor Carveau My first impression upon receiving this book as a birthday gift

was: "With a name like 'Dominick Bosco' he's GOTTA know pizza!" Having grown up in the New Haven, CT area, I appreciate a good burnt crust brick oven pizza and I admit I was a little skeptical that someone could make a better pie on---of all things!--my BBQ grill. Come on--I cook hot dogs on my grill! It sounded way too easy... but easy is as easy does and besides the photos looked so-o-o-o-o good. After reading the book all the way through my mouth was watering and I decided I wanted to try it NOW! I had all the ingredients for the 'Maggie' in my pantry except for crust. Frozen dough was only a mile away in my grocer's freezer but as I said, I wanted to make it NOW so I stopped into my usual pizza parlor and bought some dough. Well... the pizza that came off my grill was beautifully asymmetrical but tasted like manna from heaven! Utterly FANTASTIC! It definitely had that charred crust taste and no, it didn't even come CLOSE to falling through the grill!! A couple of days later I made the 'Jane-Jane OMG' (with chutney, pork and asiago) and without even meaning to, I uttered the words "O...M...G!" I have even come up with my own idea for a grill pizza but it will have to wait till a certain ingredient is in season... Hopefully Mr. Bosco will include it in his next edition. I love the voice of this book with its little stories and memories; it reminds me of one of my favorite cookbooks, "Eat This, It'll Make You Feel Better," by Dom DeLuise. Ultimately I want to share my JOY of grill pizza so I plan to invite my family over to celebrate Father's Day with a grill pizza party. My pop loves pizza too!

The JOY of GRILL PIZZA is a manifesto for the revolution in the most popular food on the planet, pizza! Forget your brick ovens and pizza stones! Forget your pilgrimage to Naples, New York, and New Haven! When you discover the secrets in this book, the most mouthwatering pizza in the world will be in YOUR BACKYARD! Bestselling author and former senior editor of Prevention Magazine Dominick Bosco grew up eating the best pizza in the U.S.A., and actually went on a Pizza Pilgrimage to Italy AND built an Italian brick oven! Yet he discovered, as you will, that the best pizza can be made in your own backyard, on your own gas or charcoal grill. With The JOY of GRILL PIZZA by your side, you, too, will say, "I can't believe how INCREDIBLE that tastes!" And then you'll say, "I can't believe how EASY that was!" The JOY of GRILL PIZZA includes EASY step-by-step instructions for delicious pizza. With over 30 recipes, you'll soon be IMPRESSING your friends and family with pizzas like "The Classic Maggie... Not Quite A Virgin... Not Your Father's Pepperoni Pizza... Ed's Portuguese Man-o-War... I Left My Artichoke Hearts in San Francisco... French Heresy... Rikki Tikki Pizza... Reuben Never Had It So Good... Pole In A Grass Skirt... Love On A Saturday Morning... S'More Pizza Please... and many, many more! If you own a grill, this book is a MUST-HAVE! Don't MISS the Grill Pizza REVOLUTION!