

Pizza Dough Carrie's Best

1 cup sugar
1/2 cup kosher salt
1/2 cup Olive Oil
6 cup warm water
16 cups high gluten flour
3 T instant yeast

Mix 15 minutes on 2

Shape, oil, cover and rise in fridge for 24 hours

Divide and shape – rest 30-40 minutes

Shape pizza, brush with Olive Oil, top and bake

600° til done

For Grill:

Brush dough with olive oil and place on medium - hot grill, oil side down. Grill for 4 – 5 minutes checking frequently for burning.

Turn pizza over and add toppings – close lid and grill 4-5 minutes until cheese is bubbly (lower heat if needed).