



## Grilled Quadruple Cheese Pizza

Recipe and photo from traegergrills.com.



### INGREDIENTS:

#### *Sauce:*

- 2 Tbsp butter
- 8 oz whipping cream
- 1-1/2 cups Parmesan cheese, shredded
- 2 cloves garlic, diced
- 1/2 tsp oregano
- 1/8 tsp thyme
- 1/8 tsp basil
- 1 dash pepper

#### *Pizza:*

- 1 Pre-made pizza dough or your own favorite pizza dough recipe
- Cornmeal
- Between 1/2 to 1 cup mozzarella cheese, shredded
- About 1/2 to 1 cup Reggiano cheese, shredded
- Between 1/2 to 1 cup cheddar cheese, shredded

### PREPARATION:

When ready to cook, start the [Traeger](#) grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 450 degrees F and preheat, lid closed, for 10 to 15 minutes. On a stove-top, melt the butter in a small saucepan on low heat. Once melted, add in the garlic and simmer until brown. Add in cream and whisk together until butter and cream no longer separate. Stir in the cheese and spices until all cheese is melted. Continue to cook on low heat for about 10-15 minutes. Place rolled out or tossed pizza dough on a peel that has been sprinkled with cornmeal. The back of a cookie sheet can be used if a peel is not available. Spread desired amount of sauce on the dough. Sprinkle the Cheese on top of the sauce and slide off pizza peel directly onto grill grates. Cook for 10 minutes. Remove pizza from grill and let rest 5 minutes before slicing. Enjoy!

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