



The Edible Garden

Recipe featured at *Whole Foods Friday* demonstration, July 16

Grilled BLT Pizza with Arugula and Heirloom Tomatoes

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Northeast Region

Ingredients

3 ounces mayonnaise
2 tablespoons basil chiffonade, divided
4 ounces olive oil
1 ounce champagne vinegar
Salt and pepper to taste
3 medium tomatoes, cored
4 ounces sliced bacon, diced
3 cloves garlic, peeled, chopped and placed in a ramekin
1 ball (22 ounces) prepared pizza dough, at room temperature
1-2 ounces all-purpose flour
4 ounces arugula
3 ounces blue cheese, crumbled

Instructions

1. Heat gas grill to 500°F.
2. In bowl, stir together mayonnaise and 1 tablespoon basil; set aside.
3. In separate bowl, whisk together olive oil, vinegar, salt and pepper; set aside.
4. Using sharp knife, thinly slice tomatoes; set aside.
5. In cast iron pan placed on grill, cook bacon 10 minutes, or until crisp and golden. Using slotted spoon, transfer bacon to paper towel-lined plate. Carefully pour hot bacon fat into ramekin with garlic; set aside.
6. Roll pizza dough into a 14" round. Using flour, flour a pizza peel or cookie sheet and transfer pizza to grill. Grill 3-5 minutes, or until grill marks appear and the bottom of the crust is light brown; baste with garlic oil. Flip dough and cook 5 minutes, more. Transfer cooked dough to cutting board.
7. Dollop basil mayonnaise over dough; top with tomatoes. Add arugula to bowl with vinaigrette; toss to combine. Place arugula over tomatoes. Sprinkle pizza with remaining basil, crumbled bacon and blue cheese. Sprinkle with cracked black pepper, if desired.