

GRILLED EGGPLANT PIZZA

Ingredients

3 Cups Flour
2 teaspoons Salt
1 Cup warm Water
3 Tablespoons
Condensed Milk
2 teaspoons Instant
Yeast
2 large Eggplant
1 Tablespoons Italian
Seasoning
2 4 Tablespoons Olive
Oil
1 2 Tablespoons
Shelton's Corn Grits
½ Cup Marinara or
Pizza Sauce
1/8 Cup Parmesan
Cheese
2 ounces fresh
Mozzarella

Directions

Mix together in a measuring cup warm Water, Condensed Milk & Yeast and allow to activate- you will see bubbles forming on the surface when ready.

Combine Flour & Salt and add activated Yeast & Water.

Stir together with a wooden spoon and then turn out onto a surface to knead together for about one minute.

Place dough into a lightly oiled bowl and top with a little more Olive Oil.

Let rise for one hour covered with a damp towel.

Meanwhile, slice Eggplant into rounds about a ½ inch thick and toss with Olive Oil & Italian Seasoning.

After 30 minutes, grill Eggplant on both sides for about 90 seconds; set aside.

Pre-heat oven to 450F.

Divide dough into 2 equal balls. Roll out one dough ball onto a Pizza Peel or chopping board sprinkled with some Corn Grits.

Oil the outside rim of dough and then spoon over Marinara Sauce or Pizza Sauce thinly into the middle.

Sprinkle lightly with Parmesan Cheese.

Top with slices of grilled Eggplant and then fresh Mozzarella torn into smaller pieces.

Bake on a Pizza stone or perforated pan at 450F for 10 - 12 minutes.

Garnish with fresh Basil or Oregano to serve.