



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

GRILLED FRENCH BREAD PIZZA

1 loaf soft French bread	1 cup olives sliced
2 cups of pizza sauce	½ cup green peppers, diced
2-3 garlic cloves, minced	½ cup red peppers, diced
2-3 cups shredded mozzarella cheese	½ cup onion, diced
½ package pepperoni	Fresh basil, chopped
2 cups cooked Italian sausage	Parmesan cheese

1. Heat grill to lowest flame.
2. Cut your French bread in half lengthwise, spread the pizza sauce evenly over the bread. Sprinkle fresh garlic over sauce and then sprinkle cheese over top. Add the pepperoni, sausage, olives, peppers, and onions.
3. Place each half French bread onto a large piece of foil and loosely wrap around edges.
4. Grill over indirect heat for 8-10 minutes, or until cheese is melted. (Keep an eye on it so it doesn't burn.)
5. Garnish with fresh basil and parmesan cheese.
6. ****To Bake**** Preheat to 400 degrees F and bake for 15 minutes or until cheese is melted.

Makes 4 servings .