



### **CERAMIC PIZZA STONE COOKING TIPS**

Tips for using your Deluxe Ceramic Pizza Stone with the Minden Master Gas Grill:

Ideally, you want a very hot grill (300°F to 400°F). At the same time, you want a hot pizza stone, but not too hot, as it will burn the pizza. Following these tips will help you make a crispy, delicious pizza.

- 1) Place a piece of aluminum foil on the grate, towards the back of the grill. This will help prevent too much direct heat on your stone.
- 2) Light all three burners on high. Preheat the grill for 10-15 minutes.
- 3) You can preheat the pizza stone for about 5 minutes, or you might find it easier to put the stone in cold. (It is easier to put your dough on the cold pizza stone, then put it on the grill).
- 4) Use cornmeal or flour to keep your dough from sticking to the stone.
- 5) When putting the pizza stone in the Minden Master Grill, slide it back as far as possible until it hits the warming rack. This way the lid will close.
- 6) Cook the pizza with the lid closed.
- 7) When the pizza is halfway cooked, open the lid and rotate the pizza 180°. Cooking time will vary on the dough but should take between 8 and 12 minutes.

Please call or write us at Minden Grill with any questions. 1 (888) 985-2249 or send an email to, [grill@mindengrill.com](mailto:grill@mindengrill.com).