

GRILLED PIZZA AND SAUSAGE AND SALSA

This recipe makes plenty of extra salsa to serve on tacos or with chips.

Salsa

2 pounds ripe plum tomatoes
1 large onion, chopped
1 large red bell pepper, seeded, chopped
1/2 cup cider vinegar
1/2 cup chopped fresh cilantro
2 bay leaves
2 jalapeño chilies, seeded, chopped
2 1/2 teaspoons salt
3/4 teaspoon pepper

3/4 pound chorizo or hot Italian sausage, casing removed (optional)

Pizza

Olive oil

1 8-inch square All-Ready pizza crust
1 tablespoon cornmeal
1 cup grated Monterey Jack cheese (about 4 ounces)
3/4 cup chopped fresh cilantro
1 tablespoon seeded chopped jalapeño chili

Guacamole (optional)

Sour cream (optional)

For Salsa: Bring large pot of water to boil. Add tomatoes and blanch 20 seconds. Transfer to bowl of cold water, using slotted spoon. Drain. Remove tomato skins using small sharp knife. Seed and chop tomatoes. Transfer to large saucepan. Mix in onion, bell pepper, vinegar, cilantro, bay leaves, jalapeño, salt and pepper. Simmer until thickened, stirring occasionally, about 1 hour. Remove bay leaves. (Can be prepared 1 day ahead; refrigerate. Bring to room temperature before continuing.)

If using sausage, heat heavy large skillet over medium-high heat. Add sausage and cook until brown, crumbling with fork. Transfer to paper towel to drain, using slotted spoon.

For Pizza: Prepare barbecue (medium-high heat). Brush grill with olive oil. Place pizza crust on grill and cook until golden, about 3 minutes. Turn over. Sprinkle cornmeal on cooked side of crust. Spread 1 1/4 cups salsa over (reserve remainder for another use). Top with cheese, cilantro, jalapeño and sausage. Cover with grill lid or tent with foil and grill until crust is cooked on bottom and cheese melts, about 5 minutes.

Serve pizza, passing guacamole and sour cream separately.

Serves 6 to 8.