Skilled grill

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SKILLED GRILL

MEAT’S NOT THE ONLY THING YOU CAN GRILL. STEP UP YOUR GRILL GAME WITH THIS GRILLED PIZZA. YES, YOU WILL ACTUALLY GRILL A HOMEMADE PIZZA. (WELL, ALMOST HOMEMADE.)

Designed by JOE SUMMERS // Photograph by CLAIRE POWELL
GRILLED STEAK PIZZA

The two-ingredient dry rub is the secret to the subtle spices of this grilled pizza. Evenly apply a very thin layer of red pepper flakes and cumin powder to the whole steak. Let chill in the fridge for about 15 minutes.

Light a fire using your gas or charcoal grill. Place steak with dry rub on the grill, watching carefully to make sure it doesn’t char too much. You may need to move steak around the grill to find the sweet spot (aka where the meat gets cooked without being charred). When you’ve found the sweet spot, let the steak cook for 5 minutes, then flip and cook for another 4 minutes. A medium-rare steak will be done when it has a pinkish-red center, is neither soft nor firm to the touch and has reached 130-135 degrees Fahrenheit on a cooking thermometer. It’s OK if it’s rare, as it will continue to cook on the pizza. Slice steak into thin strips.

Top crust with pizza sauce, green peppers, cheese and steak pieces. Place pizza on foil sheet and loosely wrap. Place on grill for about 8 minutes or until crust is cooked through and cheese is melted.

Let cool, then slice and serve.

BARBECUE SAUCE

If you want a simple sauce to top pulled pork sandwiches or slather on ribs, then try this recipe. Or skip the pizza sauce from the above recipe and use this barbecue sauce instead. There are many styles of barbecue sauce, but because this is the Midwest, we’ll take inspiration from the Kansas City barbecue style.

INGREDIENTS
- 2 cups ketchup or tomato sauce (or leftover pizza sauce from the recipe above)
- ½ cup water
- ¼ cup beef broth
- 2 tablespoons apple cider vinegar
- ¼ cup brown sugar
- ¼ cup maple syrup or honey
- 1-2 tablespoons chili powder
- 1 tablespoon garlic powder
- 1-2 teaspoons cayenne

INSTRUCTIONS
Heat a sauce pan on medium heat. Add all ingredients except spices and stir frequently for about 2-3 minutes. Reduce heat and add spices until desired spiciness is reached. Simmer sauce for about 15 minutes or until it has reached desired consistency. If too thick, add more water. Store in plastic container in the fridge for about a month.