

Grilled Steak & Plum Pizzettes

Total Recipe Time: 30 minutes



- 2 boneless beef top loin (strip) steaks, cut 3/4 inch thick (8 ounces each)
- 1 pound refrigerated whole wheat pizza dough
- All-purpose flour
- 2 firm red plums, each cut into 12 wedges
- 1/2 teaspoon pepper
- 1 tablespoon extra-virgin olive oil
- 2 tablespoons honey
- 1/2 cup crumbled blue cheese
- 2 tablespoons coarsely chopped roasted salted pistachio nuts

1. Divide pizza dough into 4 equal pieces; flatten or roll each into 6 to 8-inch round, lightly dusting work surface with flour, if necessary. Thread 6 plum wedges onto each skewer and press pepper evenly onto beef steaks.
2. Place steaks and plums on grid over medium, ash-covered coals; grill steaks, uncovered, 10 to 12 minutes (over medium heat on preheated gas grill, covered, 7 to 10 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally and grill plums 3 to 6 minutes (gas grill times remain the same) until softened and beginning to brown, turning once. Brush dough rounds with oil and place on grid over medium, ash-covered coals; grill, uncovered, 4 to 6 minutes (gas grill times remain the same) until grill marks appear, turning once.
3. Arrange 6 plum wedges on each crust, drizzling plums with honey; carve steaks into 1/4-inch slices, seasoning with salt, as desired, and arrange beef on pizzettes. Sprinkle pizzettes with cheese and nuts; place on grid and grill, covered, 5 to 7 minutes (over medium heat on preheated gas grill, covered, 2 to 4 minutes) until cheese starts to melt.

Makes 4 servings



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