Gingered Pineapple Marinade

- **Ingredients**
  - 1 1/2 cups unsweetened pineapple juice
  - 1/4 cup low sodium soy sauce
  - 3 tablespoons brown sugar, packed
  - 1 tablespoon sesame oil
  - 2 teaspoons ginger root, grated
  - 1 1/2 teaspoons garlic, finely chopped
  - 1/2 teaspoon crushed red pepper
  - 4 medium green onions, chopped

- **Directions**
  - Mix all ingredients together. I use this mostly on fish (usually swordfish or tuna), but it would also be good with pork or chicken. Fish only needs to marinate about an hour, chicken or pork could marinate for 2-3 hours.
Pizza Dough for the Grill

• **Ingredients**
  - **Step 1:**
    - 1 1/4 cups warm water
    - 4 1/2 teaspoons dry yeast
    - 1 tablespoon honey
    - 3 tablespoons olive oil
  - **Step 2:**
    - 3 cups flour
    - 2 teaspoons kosher salt
  - **Step 3:**
    - 1 cup flour

• **Directions**
  - **Step 1:** Combine the ingredients in step 1 in the bowl of an electric mixer fitted with a dough hook.
  - **Step 2:** Add 3 cups of the flour, then the salt, and mix on medium-low speed.
  - **Step 3:** While mixing, add 1 more cup of flour, or just enough to make a soft dough. Mix the dough on medium-low speed for about 10 minutes, until smooth, sprinkling it with flour to keep it from sticking to the bowl. When the dough is ready, turn it out onto a floured board and knead it by hand a dozen times. It should be smooth and elastic. Place the dough in a well-oiled bowl and turn it to cover lightly with the oil. Cover the bowl with a damp towel and let rest for 30 minutes at room temperature.
  - **Step 4:** Divide the dough into 2 equal parts, rolling each into a smooth ball. Allow to rest for 10 minutes. Roll lightly and stretch into a 15x10 rectangle.