



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Grilled Pocketless Pitas

12 pitas

2½ pounds pizza dough, fully risen
nonstick spray or olive oil

1. Working on a damp towel, cut the dough into 12 pieces. Shape each into a ball by gently pulling the edges toward one side and pinching the seam to seal it. Roll the ball of dough on the towel to smooth and even the shape. Let the dough rest for 15-30 minutes. Meanwhile, heat the grill to medium-high heat.
2. Pick up one ball of dough by an edge; stretch and pull it into a 5- to 6-inch round. If it becomes too elastic to shape, set it aside, loosely covered, for 5 minutes before trying again. Spray the tops of the shaped rounds with nonstick spray or brush with olive oil.
3. Carefully lay the pita rounds, oiled side down, directly on the grill. When the pita bubbles and the bottom is spottily browned, after 1-2 minutes, use tongs to flip the pita. Continue cooking until the second side begins to brown, about 1 minutes. Serve immediately or wrap in a kitchen towel for up to 30 minutes.