

Special Issue

People PERKS  
SAVE  
\$1,100  
ON SUMMER  
TRAVEL INSIDE!

# People



TIFFANI THIESSEN'S  
BACKYARD  
COOKOUT!

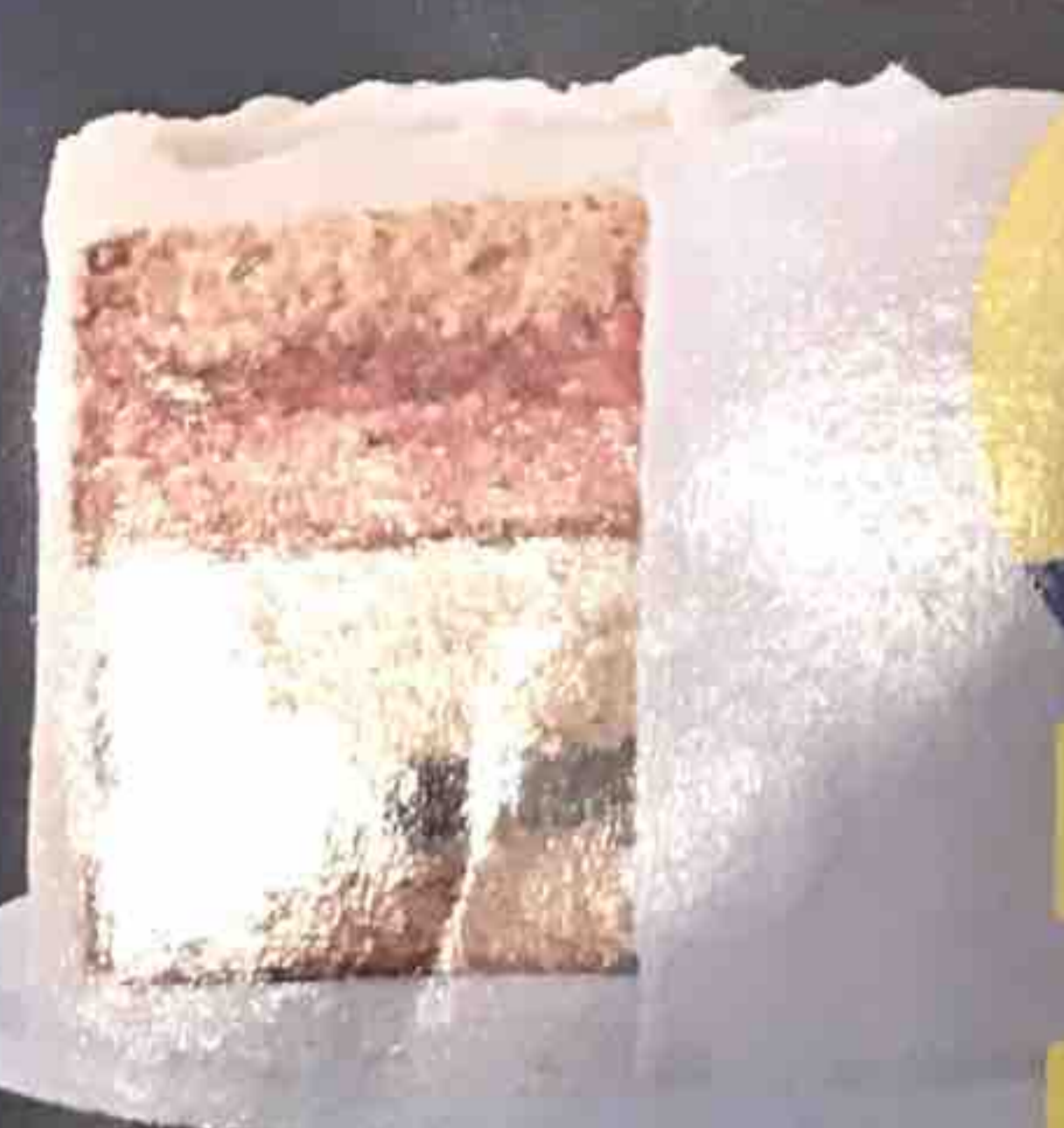
## SUMMER GRILLING!

319 AMAZING  
RECIPES,  
TIPS & IDEAS  
from Rachael Ray,  
Bobby Flay, Oprah  
and more!



FAST & FUN  
ICE CREAM  
TREATS

BUILD  
A BETTER  
BURGER!



MARTHA'S  
AWESOME  
FLAG CAKE

\$5.99US \$6.99CAN  
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June 2017



**DALE TALDE**  
3 WAYS TO TOP ...

# Pizza

TRY THESE OUT-OF-THE-BOX  
PIES FROM THE CHEF  
AND PARTNER OF MASSONI  
RESTAURANT IN NEW YORK CITY

**THE METHOD**  
Place 1 lb. stretched pizza dough on a hot oiled grill over medium heat, and cook for 2 minutes. Flip and cook for 1 minute more. Remove from grill. Top with first set of ingredients (see below), and grill over medium heat, covered, until cheese melts, about 3 minutes. Remove from heat and add final toppings. Season with salt, pepper and a drizzle of extra-virgin olive oil.

**GORGONZOLA & PLUM PIZZA**

- 2 cups Gorgonzola + 3 sliced plums
- TAKE OFF HEAT**
- + 2 cups arugula + ¼ lb. prosciutto + 2 tbsp. balsamic vinegar

**PANCETTA CHILI PIZZA**

- 1 cup tomato sauce + ¼ lb. diced pancetta + 1 cup grated mozzarella + ½ cup Parmesan + ¼ cup sliced red onions + 2 sliced red chillies
- TAKE OFF HEAT**
- + 2 tbsp. fresh flat-leaf parsley

**RICOTTA HONEY PIZZA**

- 1 cup ricotta + 1 cup toasted hazelnuts + 1 tsp. fresh thyme
- TAKE OFF HEAT**
- + 2 tbsp. honey