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GRILL OUT AND CHILL OUT WITH EASY PIZZA PIES THIS SUMMER

Gourmet Toppings Make for Creative, DIY Grilling Options for Your Next Party

Greensboro, NC (July 15, 2010) – Love grilling out during the summer but tired of burgers and barbecue already? Then try something a little different for an upcoming evening of deck lounging with delicious, gourmet grilled pizzas. These helpful tips and tasty ideas from **The Fresh Market**[®] will please the crowd without breaking the bank. Novice cooks and grill masters alike can offer a selection of ingredients and let guests create their own delicious masterpieces. The host's only responsibility is manning the grill!

Grilling pizzas creates that fresh-from-the-pizzeria-oven taste everyone loves, and the fun continues with a fully interactive, customizable experience. Summertime sojourners can find reprieve in the ease of making pizza by choosing whichever – and however many – toppings they like. Hosts can even make individual sizes so everyone can have their own personal pizza with their favorite toppings!



Tips for Grilling Pizza

- When cooking directly on the grates, brush grates with olive oil to keep dough from sticking.
- Allow grill to really heat up, about 10 to 15 minutes over high heat, before placing dough on the grates.
- Roll out dough on semolina or corn meal to keep it from sticking to the counter or the dish you use to transfer it to the grill.
- Have toppings ready before you ever put the dough on the grill so you're fully prepared; pizzas cook quickly on the grill!
- Don't add your toppings before you put the dough on the grill; let it cook on one side until it starts to puff up, and then flip and add your toppings.
- Go light on the toppings and use grilled vegetables.
- Once your pizza has been flipped over, move to a cooler area of the grill to give the toppings adequate time to cook without burning the crust.

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Be sure to get creative with toppings, but as a suggestion, here are some of The Fresh Market's favorites:

- Spinach + Roma Tomatoes + Chicken + Bacon + Feta + Mozzarella
- TFM Sundried Tomato Alfredo Sauce + Artichoke Hearts + Mushrooms + Mozzarella Cheese
- Garlic + Sundried Tomatoes + Fresh Tomatoes + Ricotta + Mozzarella
- Bacon + Pineapple + Cheddar Cheese
- Balsamic Vinaigrette Dressing + Portabella Mushrooms + Fontina Cheese

About The Fresh Market®

On March 5, 1982, Ray and Beverly Berry opened the first Fresh Market in Greensboro, North Carolina. The fulfillment of a dream, The Fresh Market was founded with one simple goal in mind: to bring friends, family and neighbors high-quality perishable products in a warm and friendly atmosphere with a high level of customer service. The Fresh Market currently operates 95 stores in 19 states, located in the Southeast, Midwest, Mid-Atlantic, and Northeast, with plans for continued expansion throughout the country. The Fresh Market is a family-owned, privately held company and is an equal opportunity employer. For more information, please visit www.thefreshmarket.com.

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