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## ***Smoky Corn and Black Bean Pizza***

- 1 Medium tomato, plum, diced
- 1 Cup beans, black, rinsed
- 1 Cup corn, whole kernel, (about 2 ears)
- 2 Tbsp cornmeal
- 1 Pounds pizza dough, whole wheat
- 1/3 Cup barbecue sauce
- 1 Cup cheese, mozzarella, shredded, preferably smoked mozzarella

- 1) Preheat grill to medium.
- 2) Combine tomato, beans and corn in a medium bowl. Sprinkle cornmeal onto a large baking sheet. Stretch the dough into about a 12-inch circle and lay it on top of the cornmeal, coating the entire underside of the dough.
- 3) Transfer the crust from the baking sheet to the grill. Close the lid and cook until the crust is puffed and lightly browned on the bottom, 4 to 5 minutes.
- 4) Using a large spatula, flip the crust. Spread barbecue sauce on it and quickly sprinkle with the tomato mixture and cheese. Close the lid; grill until the cheese is melted and the bottom of the crust is browned, 4 to 5 minutes.

Makes 6 Servings

