Grilled Flat Bread

Ingredients:
- 1 ½ cups lukewarm water
- ¼ ounce (1 packet) active dry yeast
- ½ teaspoon granulated sugar
- 4 ½ cups all-purpose flour
- 3 tablespoons extra-virgin olive oil
- 2 teaspoons kosher salt

Directions:
1. Using a tabletop mixer with the dough hook attached, add the lukewarm water and yeast.
2. Stir to dissolve the yeast.
3. After you have completed measuring the remaining ingredients, the yeasted water should be slightly foamy, indicating that the yeast is alive.
4. All the flour, sugar, oil and salt and mix on low speed until the ingredients have pulled together.
5. Stop the machine, elevate the speed to medium, then allow the dough to mix for 10 minutes.
6. When the dough has completed mixing, place it into a greased bowl, turning it over to coat all sides.
7. Cover with plastic wrap and allow it to double in size. This will take about 1 ½ to 2 hours.
8. When ready, turn the dough onto a lightly oiled surface and cut it into 12 portions.
9. When working with a piece of dough, keep the remaining dough covered so it does not develop a crust.
10. Flatten and stretch each piece of dough until it reaches approximately 8 inches long.
11. Grill the flat bread in several batches over medium heat, turning often.
12. As the bread is removed from the grill, place it under a towel to keep it warm.