

TROOP 29 RECIPE

Dutch Oven Pizza

Ingredients:

1 pre-cooked small pizza shell per person

Mozzarella Cheese

Pizza Sauce

Other Desired Toppings (suggestions follow)

Aluminum Foil

Approximate Prep Time of Food: 5 minutes Approximate Time
for Coals: 30 to 45 minutes

Approximate Cooking Time: 45 minutes to 1 hour

To cook place 4-6 coals beneath the Dutch Oven and 6-9 coals on top.

Light the coals well before beginning prep, since coals take approximately 30-45 minutes to get hot. You will need about 15 briquettes for this recipe, but remember that if you have a large group you may need another batch of coals to finish cooking all the pizzas.

Line your Dutch Oven with aluminum foil for easy cleanup. Place a pot upside down in the center of the oven and again line with foil. Make sure the pot is large enough to hold the pizza but not so large that you cannot put the lid on the Dutch Oven with the pizza inside. The pot keeps your pizza off the too-hot bottom of the Dutch Oven and allows the heat to cook your pizza with more efficiency and less direct heat. Preheat your 12" Dutch Oven.

Assemble your pizza like you would anywhere: start with the sauce, add some chesse, then whatever toppings your would like. Cook your pizza until the cheese is melted and slightly browned.

Remove it with a large spatula, taking care not to pour molten cheese onto yourself or the Dutch Oven. Allow it to cool a minute or two before enjoying your pizza. Each shell serves 1.

Toppings Suggestions: There are as many ideas here as there are fruits, vegetables, and other food items. By far the most popular and simple topping is pepperoni. Another good combo is ham and pineapple. Other toppings of note are black olives, onions, green

peppers.