

PIZZA - DUTCH OVEN

(Makes 2-3 pizzas)

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Ingredients:

1 package frozen bread dough (3 loaves)

1 bottle/can pizza sauce (2 if making 3 pizzas)

1 package shredded mozzarella cheese (about 2 cups)

Toppings of your choice (sausage, pepperoni slices, mushrooms, etc.)

Heavy duty foil or olive oil

Directions: Thaw frozen bread dough, and let partially rise. Line oven with heavy duty foil. and treat with olive oil. Press one loaf of dough into bottom of Dutch Oven leaving a ridge at the edge to form a crust (use 1 ½ loaves for an extreme thick crust). Spread pizza sauce evenly on top of bread dough. Add a layer of shredded cheese, and toppings of your choice.

Cover the Dutch Oven and place it on about 12 coals around the edge of the oven. Add coals to the top of the lid, and cook 30-45 minutes, checking every 10-15 minutes until done. Crust will be brown, all bread cooked through and the cheese will bubble in the center when it is done. Carefully lift the pizza out of the hot oven using the foil. Cut and serve.

You can make additional pizzas while one cooks using a spare Dutch Oven for size. Carefully lift the cooked pizza out and replace it with the next one. If you are quick, you can almost keep up with the Scouts eating them.