

DUTCH OVEN PIZZA

Ingredients for Dough for 2 Dutch Oven Pizzas

1 package of *dry* yeast

1 cup of warm water

1 teaspoon of sugar

1 teaspoon of salt

2 tablespoon of oil

2-1/2 cups of flour (bring extra flour incase you add too much water) 5lb. of flour makes 5 batches or 10 pizzas

Prepare Dough:

Dissolve yeast in water then **mix** ingredients.

Add more water or flour as needed to make a pliable dough.

Need as necessary.

split into two

Flatten dough out inside two oiled Dutch Ovens

Ingredients for Pizza Topping:

Package or can of Pizza Sauce

Cheese: Mozzarella, Monterey, Cheddar

Favorite Toppings: Mushrooms, Italian Sausage (Best if Precooked), Anchovies, Pepperoni, Salami, olives, green peppers, ham, onions, pineapple, etc.

Prepare Pizza:

Place Pizza Sauce on dough. Place favorite cheese, e.g. Mozzarella, Monterey, Cheddar, on top of sauce.

Put favorite toppings on pizza: pepperoni, salami, Italian sausage, olives, mushrooms, anchovies, etc. *

Cook:

Place Dutch Oven on bed of charcoals. Put lid on and place coals on top of lid.

Cook until crust is golden brown and cheese is melted.