

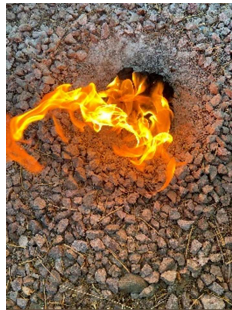
Winter Camp XLIV at D-bar-A – Dutch Oven Pizza

Tools and Ingredients



12 Inch Dutch oven
30 charcoal briquets/fluid/match
10 Inch plate
2 Foot length of aluminum foil
Trowel (shared)
Hot tongs (shared)
Metal spatula (shared)
Pizza cutter (shared)
Dough ball
Sauce packet
Cheese packet
Toppings packet

Prepare Cooking Area and Light Charcoal



Use Trowel to Place 2/3 of the Briquets on the Lid Once Burning



Preheat oven for 25 minutes

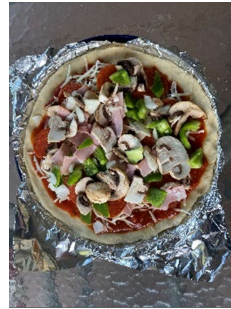
Place Foil on Plate



Remove Dough Ball from Packet and Flatten to Shape of Plate



Add Sauce, then Cheese, then Toppings



Place Pizza in Oven



Use tongs to remove lid from oven
Lift pizza from plate by grabbing the edges of foil
Place pizza on foil in the oven
Place lid back on oven
Bake about 20 minutes

Remove Pizza from Oven & Enjoy



Check to be sure bread is done before removing and slicing
Oven may be removed from coals and slices may be kept in the oven to remain warm