

RECIPE

From The

BLACK POT

of



DUTCH OVEN PIZZA

Prep: 10 Minutes * **Cook:** 20 Minutes * **Serves:** Depends on size of Pizza

PREPERATION:

Take the Dutch Oven that you are going to bake your Pizza in and place the lid on top of a lid holder, upside down. Use a size of DO that will meet the needs of the number of people you plan on feeding. I prefer to use a 16" DO.

Prepare your Pizza Dough, either from scratch or from a refrigerated tin from the supermarket. Place the dough upon the lid and trim it to fit. Next add your Pizza Sauce and seasoning to flavor to your taste. Add Pepperoni, sausage, bacon, ham, or whatever toppings that you prefer and then add sliced Mozzarella Cheese over the top or under the toppings if you prefer. Place the Pot, upside down, over the lid and then place a circle of Charcoal underneath the lid and a circle around the bottom of the Pot. The bottom has now become the top. If using a 12, 14, or 16 inch DO then add around 4 or 5 pieces of Charcoal in the middle of the Pot.

Bake for 20 minutes and then check to see if done.