



Dutch Oven Pizza

This will please kids of all ages — with pizza and camping combined!

Ingredients

DOUGH

- 2 cups Pamela's Pizza Crust Mix (320 g)
- 2¼ tsp yeast
- 1 cup + 2 TBSP warm water (100° max)
- 2 TBSP olive or veggie oil plus extra for the pan

SAUCE

- 1 cup favorite red or green pizza sauce

FILLING SUGGESTIONS

- 1 cup grated cheese: Mozzarella, Provolone, sharp cheddar, Parmesan, etc.
- combination of the following totaling no more than 1½ cups:
- ¼ lb pre-cooked meat: Italian sausage, bacon, linguica or pepperoni
- ¼ to ½ cup raw thinly sliced veggies: green onions, red and green peppers
- ¼ to ½ cup drained, canned veggies: sliced olives or roasted red peppers
- ¼ to ½ cup sliced and browned veggies: mushrooms, onions, peppers

TOPPING SUGGESTION

- ¼ to ½ cup Parmesan cheese

EQUIPMENT

- 10 to 15-inch dutch oven or cast iron pan with lid (or improvise with a round heavy-duty pizza pan and heavy-duty foil for lid)
- parchment paper
- charcoal
- oven mitts
- long tongs

Directions

This will work with a large variety of pan sizes. The smaller the pan the thicker the crust. A ten-inch pan makes a very crusty Chicago style pizza and a 15-inch will make a thin crust. You can also influence the thickness of the crust by how long you let it rise. If you split the dough in half for a thin crust use a smaller dimension pan, and split the toppings amount between the two pizzas.

DOUGH

Combine warm water and yeast, and set aside to proof about 5 minutes. In the bowl of a stand mixer, combine Pizza Crust Mix, oil and water with yeast; mix well until dough comes together.

Gather into ball, oil surface of ball, flatten into a disk, and wrap with plastic wrap. Place in zip-

lock bag and refrigerate (or put in ice chest) until ready to make the pizza.

PREPARING DOUGH AND COALS

Two hours before you want to serve the pizza, grease the cast iron pan, mark and cut parchment liner to fit the bottom of the pan (best to do this step before leaving home). Using a little extra oil, pat the dough with your fingers into the pan out to the edges. Smooth the top with extra oil, cover with plastic wrap and place in a warm draft-free spot (inside a warm car or wrapped snugly in kitchen towels in the sun) and let dough rise to double, about 60 to 90 minutes.

When dough has started to rise, start about 20 coals (or 30 if cooking two pizzas). It is advisable to use commercial charcoal unless you are experienced with hardwood campfire cooking (in which case you should start your fire before rising the dough as you will need to let the fire die down to coals before you can bake the pizza).

When dough has almost doubled in size, pour sauce over the dough and spread to evenly distribute. Add cheese, meat and veggies. Cover. Be careful not to get the cheese too close to the edge or it will take some patience to free the pizza and cheese stuck to the edge of the pan. Note: it will be easier to get out of the pan if you don't sprinkle the cheese right up to the side of the pan.

Carefully distribute 8 to 12 hot coals in a circle about the size of the pan (use oven mitts and long tongs). Place covered cast iron pan with prepared pizza inside, onto bed of coals, and distribute 6 to 8 more coals on top of the pan.



Bake about 10 to 15 minutes, depending on charcoal and thickness of dough, until crust is a little brown on the edges. Carefully remove pan from coals, uncover and sprinkle with Parmesan cheese. Allow pizza to rest in pan for a few minutes before carefully removing from pan.

Chef's Note: Use only pre-cooked meats on the pizza. If you are using sausage or bacon that needs to be pre-cooked; use a frying pan and precook the veggies along with the sausage in the same pan, drain well. If you are camping it is so much easier to buy grated cheese and pepperoni and olives that are prepared and ready to put on your pizza.

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