

Mr. L's Dutch Oven Pizza (Cheese & Olive featured)

The bulk items below will create 8 pizzas. You do not have to make all 8 (although, you could make new friends in other patrols if you did).

- Each Dutch oven will need just under 4lbs of charcoal.
- You need starter fluid and matches.
- Don't forget to check out Dutch oven(s) and oil pan(s).
- You need a measuring spoon (teaspoon).
- You need a mixing bowl, spoon, and something to roll out dough (rolling pin).
- You need a measuring cup.
- A pizza wheel cutter will make your life much easier.
- You need 1 gallon size baggies.

From Smart & Final or Cash & Carry (cheaper): (enough for 8 pizza's)

- #10 Can Pizza Sauce (\$3.25)
- #10 Can Olives (preferred sliced) (\$5.75)
- 5 lb bag of bulk shredded Pizza Blend Cheese (\$11.75)

From anywhere (including mom's household supply) (enough for 1 pizza)

- 2 cups of all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2/3 cup milk (may need a little more)
- ¼ cup salad oil
- Hold in reserve to roll out dough:
 - 2 tsp. salad oil
 - 1 cup extra flour

Before leaving home, measure the flour, baking power, & salt into its own zip lock bag for each batch of pizza dough.

To make Pizza's:

- Start charcoal on oil pan in one pile.

- Make 1 batch of dough at a time

- Put bag of flour, baking power, & salt into mixing bowl.
 - Add 2/3 cup milk.
 - Add ¼ cup salad oil.
 - Mix with a spoon. When dough is formed and pulls away from side of bowl, turn out on lightly floured cutting board.
 - If mixture is not sticking together add a little more milk. Add only a tsp. at a time until dough forms.
 - Knead with the heel of the hand about 10 to 15 times. Pat dough into a ball and push down into a circle with the heel of the hand.
 - Roll out dough into 12 inch circle 3/8 inch thick.
 - Transfer to bottom of Dutch oven.
 - Paint dough with 1 & 1/2 cup pizza sauce.
 - Spread out 1 & 1/2 cup amount of olives (make it last over all pizzas).
 - Spread out amount of cheese (make it last over all pizzas).
 - Put lid on Dutch oven and put aside until other pizza's ready.
- When charcoal is ready arrange 12 pieces in checkerboard pattern for the bottom.
 - Place 3 pieces of charcoal on either side of lid handle.
 - Place circle of charcoal around outer perimeter.

Cook pizza for 20 minutes before peeking. Then check every 5 minutes until done (Don't do it more often).

Cheese will first melt into a liquid. Cheese will have bubbles and start to brown when it is ready.

- When pizza is ready, remove charcoal from lid and let stand a few minutes. Cut into 8 slices with Pizza wheel. Serve. **Caution everyone it will be hot!**