

Category: Main Courses

## Dutch oven Pizza

**Angela Harder**

### Pizza dough:

1 cup warm water  
1 Tbsp yeast  
1 tsp sugar

### Pre -mix #1 together in ziploc:

2 1/2 cups flour (bring abit extra in another bag)  
1 tsp salt  
1/2 tsp garlic powder  
4 Tbsp oil  
2 tsp basil

### Sauce: (pre mix #2 in ziploc)

dried tomato paste leather (6-13 oz can)  
1 tsp each basil, oregano, garlic powder  
salt and pepper to taste

### Toppings could include:

1 cup dried ground beef  
easy crisp bacon  
dried pepperoni  
dried peppers, mushrooms, zuchinni

1 lb mozza cheese in chunks or grated

Mix warm water, yeast and sugar together. Let sit until foamy(5-10min) Add in Pre-mix #1 and knead together. You do not want the dough to be too sticky so have some emergency flour to add extra if needed. Let rise 30-60 min in a warm place. (can use dutch oven and place near fire) This dough will make 2 batches for a 10-12" dutch oven.

While you are waiting for it to rise, hydrate the tomato paste leather with hot water, a small amount at a time until you get the right consistency. Stir and let sit until full hydrated. At the same time, hydrate your meat and selected veggie toppings separately. Drain off excess liquid when hydrated.

When dough is ready split into 2. If you have 2 dutch ovens make at same time or make them one at a time. Grease dutch oven and push out dough. Layer on tomato sauce. Add toppings and cheese. Bake dutch oven at 350 deg for 20-30min. Serves 6 people