

Fire Pit Pizza

Ingredients:

- Pre-baked individual pizza crust (Boboli is good)
- Shredded mozzarella cheese (1/3 to 1/2 cup per pizza)
- Paper plates
- Grill Grate (some grates are already attached to the pit)
- Firewood (split into pieces about 2" wide by 18" long (as long as it fits in the pit)
- Two pieces of thin wood about the length of the grate
- 1/4 cup of pizza sauce or as much as desired
- Any additional toppings can be added
- Spatula
- Heavy Duty Aluminum Foil (will prevent burning)

Prep (Fire):

Start a fire in the pit. You want to burn it down a little so the flames aren't too high. This will prevent scorching of the crust. It works similar to the way a charcoal grill works. You can add more wood for heat if necessary.

Prep (Grate):

Wrap the grate with the Heavy Duty Aluminum foil. Don't wrap too heavy, but make sure it is covered. Then take your two pieces of wood (the length of the grate), wrap foil around one and place on top of the foil wrapped grate (long ways). Create a tent about 4 inches above the grate and wrap the other end around the next piece of wood and place it on the grate (long ways). You have the makings of the oven now. Make sure the crust will fit in between the two pieces of foil wrapped wood on the grate.

Prep (Pizza):

Spread sauce evenly on crust. Sprinkle cheese and additional toppings over pizza.

Cooking Instructions:

Place pizza on the grate inside the tent in the middle. Leave it for approximately 20 minutes or until the cheese melts on top (Cook times may vary, based upon the fire). Be sure to use a spatula to check the crust also. To speed up this process you can poke small holes in the foil on the grate to allow more heat. In addition to that you can also fold (1 or 2) pieces of foil on each end of the cooking tent.

When the cheese is melted, take pizza off of the grate and allow cooling for a minute or two. Enjoy.

