

Smokey Western Bacon Pizza

Ingredients:

parchment paper
1- 14" pizza skin (see dough recipe below)
Your favorite barbecue sauce
1- lb. mozzarella cheese (cold smoked if available)
1- lb. smoked bacon
1-2 tbsp. smoked cheddar cheese
fresh cilantro, chopped
14" camp oven

Directions:

Place pizza skin into oven, with parchment paper underneath the skin.
Spread your favorite barbecue sauce on top of the skin.
Spread mozzarella cheese evenly, keeping a pinch in reserve for stitching.
(Stitching is a light sprinkling of cheese, when melted, helps keep pizza topping in place)
Spread bacon evenly.
Sprinkle half of the remaining mozzarella stitching evenly.
Sprinkle fresh cilantro evenly.
Sprinkle remaining mozzarella stitching evenly.
Sprinkle cheddar cheese evenly and place lid onto camp oven.
Place two tight rings of coals underneath oven.
Place two tight rings of coals on lid.
Place a third loose ring of coals on the innermost ring.
Bake for 18-20 minutes. (Oven rotations not necessary)
Enjoy!!!

Fogcrawler's Pizza Dough

Dough Ingredients:

5 cups chilled unbleached high-gluten flour
1 $\frac{3}{4}$ teaspoons salt
1 packet instant yeast
 $\frac{1}{4}$ cup olive oil
1 cup ice water
 $\frac{3}{4}$ cup chilled stout dark beer (or $\frac{3}{4}$ cup additional water)
semolina flour (for dusting)
olive oil (for brushing crust)
coarse corn meal (for hearth baked flavor)

(Makes 2 14" pizza skins)

Directions:

Make dough day before making pizza.
Stir flour, salt and instant yeast together in a 4-quart bowl.
Stir in oil, water and beer with fork, and then knead by hand until consistent.

Lightly coat the inside of two zip-lock bags with olive oil spray.
Divide dough into two equal parts and place into zip-lock bags.
Place zip-lock bags in ice chest.

Preparing the pizza dough...

Remove pizza dough from cooler two hours before making pizza.

Making the pizza...

Remove dough from zip-lock bag and place onto a flexible dusted dough board.

Dust the top side of the dough.

Flatten dough ball out and roll into pizza skin.

Trim pizza skin to desired diameter.

Sprinkle pizza skin with coarse corn meal.

Dock pizza skin with dough docker or fork.

Place parchment paper over docked pizza skin.

Place pizza peel under bottom of flexible dough board and place pizza pan or cutting board over the parchment paper and invert.

Carefully peel flexible dough board off of pizza skin.

Redock the pizza skin and trim remaining bottom parchment paper into a larger diameter than pizza skin, using scissors.

Slide pizza peel under parchment paper and pizza skin and place into cold dutch oven

Pizza skin should have approximately ½" lip around wall of the D.O.

Brush lip of pizza skin with olive oil.

Bonus Pizza Recipes

BLT Artisan Pizza

Ingredients:

1 lb. thick sliced bacon

½ head of lettuce

2 red tomatoes

1 lb. shredded mozzarella cheese

pizza sauce (I like squeeze bottle type)

mayonnaise (I like squeeze bottle type)

Directions:

Brush lip of pizza skin with olive oil.

Apply desired amount of pizza sauce.

Sprinkle mozzarella cheese over sauce.

Sprinkle diced bacon over cheese.

Baking the pizza...

Bake pizza for 25 minutes with 20 briquettes under oven and 40-50 briquettes on top of lid.

Rotate oven and lid ¼ turn at 12 ½ minutes.

Carefully lift edge of parchment paper and quickly slide pizza peel underneath to retrieve pizza from the

D.O.

Squeeze small amount mayonnaise over pizza while still hot and allow to melt, while cheese takes a set.

Slice pizza into desired amount of slices.

Top with chilled lettuce and chilled tomatoes.

ENJOY!!!

Frontiersman Artisan Pizza

Ingredients:

1 lb shredded mozzarella cheese

Shredded medium cheddar cheese

pizza sauce

barbecue sauce

8 oz. thick sliced bacon, cooked and diced

3 oz. canadian bacon

2 oz. pepperoni

3 oz. dry salami nuggets

4 oz. sliced linguica, cooked

4 oz. sliced polish sausage, cooked

8 oz. crumbled sweet italian sausage, cooked

italian seasoning

Directions:

Brush lip of pizza skin with olive oil.

Apply small amount of pizza sauce.

Apply barbecue sauce.

Sprinkle mozzarella cheese over sauce.

Add toppings in order listed, using small amounts of both cheeses to stitch layers together.

Baking the pizza...

Bake pizza for 25 minutes with 20 briquettes under oven and 40-50 briquettes on top of lid.

Rotate oven and lid $\frac{1}{4}$ turn at 12 $\frac{1}{2}$ minutes.

Carefully lift edge of parchment paper and quickly slide pizza peel underneath to retrieve pizza from the D.O.

Let pizza set 2-5 minutes.

Slice pizza into desired amount of slices.

ENJOY!!!