

Upside Down Dutch Oven Pizza

(Serves 4-6)

INGREDIENTS:

- 1 lb. ground Italian sausage
- 11 oz pizza sauce
- 12 oz shredded mozzarella cheese
- 1 cup bisquick
- 1 cup milk
- 2 eggs
- Sliced/Diced Peppers, Onions, Mushrooms, etc., to taste
- Garlic Salt & Crushed Red Pepper for Garnish
- Charcoal Briquettes & Tongs to Move/Place Charcoal

EQUIPMENT:

- Dutch Oven, Dutch Oven Tools & Oven Mitts
- Charcoal Briquettes
- Tongs for Charcoal & Means to Light Charcoal
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- Cookie Sheet or Large Cutting Board (not Plastic – to Flip Dutch Oven onto when done)
- Metal Spatula & Pizza Wheel or Large Knife to Cut Pie
- Can Opener if any ingredients canned
- Mixing Bowl
- Whisk
- Measuring Cup

PREPARATION: *(Charcoal: 18/Under & 9/Top)*

- Pre-Heat Dutch Oven
- Brown, Chop/Crumble & Drain Excess Grease from Sausage (use Oven as Wok off of fire)
- Mix Sauce in bottom of Dutch Oven with Sausage and Add Other Toppings
- Sprinkle Top of Mix with Half of Cheese
- Mix Bisquick, Eggs & Milk in Separate Bowl and Pour Slowly & Evenly Over Mix
- Sprinkle Top of Bisquick Evenly with Rest of Cheese
- Cover and Bake for 30 minutes – test at Center (not at edges) of Crust with Toothpick (toothpick should slide in and out of crust without undercooked batter sticking to it)
- When Done, Run Edge of Spatula Around Edge of Crust to Insure Doesn't Stick to Side of Dutch Oven - & - Flip Dutch Over onto Cookie Sheet / Cutting Board in One Swift Even Motion
- Cut & Serve