

Pita Bread Italian Pizza

Required:

Aluminum Foil
Hot Campfire Coals
Fire Tongs

Ingredients:

Pita Bread
Spaghetti Sauce
Grated Cheese (Mozzarella)
Pepperoni
Other various toppings like black olives, mushrooms, onions, anything precooked really.

Note: Everything (meat) should be precooked because you are really just heating it up.

Instructions:

Cut each pita in half and spoon spaghetti sauce into pocket spreading it evenly. Add cheese, pepperoni, and other toppings. Add some Italian seasonings for taste or crushed red peppers for zing. Wrap in foil and place in coals. Cook for one or two minutes, flip, and cook another minute or two. Enjoy!

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