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## July's Tasty Recipe List

The theme for July is camping and paddling. The following recipe is provided to inspire you to think about all you can do for a tasty new meal while out camping! Visit [www.take-it-outside.org](http://www.take-it-outside.org) for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

### **Pizza in a Box (without using a phone)**

The Box:

- A large sturdy cardboard box (*this can travel flat, and be assembled at camp*)
- Heavy-duty tin foil
- Duct tape
- Tin can
- Spring-hinged clothespins
- Tongs/oven mitts
- Utility knife

Assemble your cardboard box. Tape it closed on all sides, closing and sealing any gaps. Using the knife cut open the box around the edge leaving one edge intact, creating a flap. Cover the entire box with tin foil (inside and out). Create tabs with the duct tape on the 3 open sides, by folding the tape on itself (Do NOT use the tape on the inside of the box without tinfoil covering it). Create 3 tabs on the flap in alignment with the 3 other tabs. Place the box on a heat-safe surface with the intact side/edge down. Your oven is complete!

The Pizza:

- Pita bread, cut horizontally in half
- Pizza sauce (*I recommend getting it in a squeeze bottle*)
- Shredded mozzarella cheese
- Toppings: pepperoni, mushrooms, etc
- Tin pie plate

Assemble your pizza to your liking, place in tin pie plate.

Cooking:

Fill the tin can with hot (**not** fiery) coals. Place tin can inside the box in the middle. Put assembled pizza on top of can. Close flap and pinch tabs together, using spring-hinged clothes pins. Try not to peek in the box, as this will let the heat escape. Bake 10 minutes or until cheese is melted and golden brown.