



## BAR B QUE INSTRUCTIONS

Thaw pizza completely  
Preheat Bar B Q to 400° or medium-high heat. Place pizza on a pan.

### Method #1

Turn off one burner and place pizza on side with no heat. Cook 10 mins. with lid closed and rotate 180°. Cook additional 10 – 15 min.

### Method #2

Reduce heat to 300° or medium heat. Cook 15 – 20 minutes with lid closed.

Check bottom of crust making sure it's not burning. Cooking times and temperatures are approximate and may need to be adjusted depending on the Bar B Q

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### Over an Open Fire

Place thawed pizza on a pan. Cover with foil pan or foil. Place pizza on rack over hot coals. Cook for approximately 20 – 30 mins. Check bottom of crust making sure it's not burning. Cheese will not melt the same as it does in an oven. You can cook the pizza on a foil pan, depending on how close the pan is to the coals and how hot the coals are.

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