Hobo Pizza

- 2 Slices White, Buttered Bread
- 2 Tbsp. Pizza Sauce
- 4 Slices Pepperoni
- 1 Slice Mozzarella Cheese

Directions:

Butter one side of each slice of bread, and keep the buttered side facing out when you assemble the pizza. Place the piece of cheese on the bread, making sure it isn't bigger than you pie iron or you'll have a gooey mess. Spoon on the sauce and add the pepperoni. Don't overfill! Put in the pie iron and cook in the coals for about 2 minutes per side. Cut off any crust that sticks out then pop it out onto your paper plate. Hot and Tasty! *Tip: It's easier to pre-assemble these, then just transfer to the pie iron.*