

# CAMPING CALZONES

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## INGREDIENTS

Flour  
Luke warm Aqua Tabbed Water  
Sugar  
Dehydrated Tomato Sauce  
Cheddar Cheese  
Salami  
Spice Kit  
Oil

## DIRECTIONS

Rehydrate tomato sauce by ripping small chunks off the leather and stirring into boiling water.

Heat up approx. 300mL of tabbed water in a saucepan until it is lukewarm. Add 2tsp of yeast, tsp of sugar and 2 tsp of oil. Once the yeast becomes foamy and floats the the surface of the water, add 2 cups of flour gradually, mixing to produce a dough-y consistency.

Distribute dough and let each person knead and stretch out their dough. Each person can add sauce and available toppings to taste to one side of their dough. Then fold the other haft of the dough over in order to make a pocket. Lightly coat the outside of the pocket with oil. Coat a hot pan over the campfire or stove with oil. Fry the pocket until golden brown on either side.

Remove from the heat and enjoy!

