

Pizza Baking in Masonry Oven: Instructions for DIY Oven

Illustrating the Option of Using a Second Pot as a Fire Pit:



Materials Needed:

- Circular pizza stone (I used one similar to the ones in the links below.)
https://www.amazon.com/Unicook-Ceramic-Grilling-Perfect-Resistant/dp/B01LZFX4NY/ref=sr_1_6?dchild=1&keywords=pizza+stones&qid=1617721789&sr=8-6

<https://www.wayfair.com/kitchen-tabletop/pdp/jamie-oliver-ceramic-1429-in-pizza-stone-jfm1100.html>
- Large terra-cotta pot big enough to turn upside-down over your pizza stone (I found 20-inch ones at Home Depot for around \$25. The link below shows an option that can be ordered online.)
<https://www.homedepot.com/p/Pennington-22-in-Heavy-Rimmed-Extra-Large-Terra-Cotta-Clay-Pot-100043004/100574625>
- One or two U-bolt clamps to be used as handles. (I picked up the sturdiest ones I could find at Home Depot. The link below shows a similar option.)
<https://www.homedepot.com/p/Everbilt-5-16-in-x-2-in-x-3-in-SS-U-Bolt-813746/314746017>
- Cordless drill and masonry drill bit
- Outdoor fire pit with raised grate OR a second terra-cotta pot the same size as above to act as a fire pit and a heavy-duty grate that can support both the pizza stone and the pot. (I took a grate off my outdoor grill to use.)

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Using U-bolt clamps as handles makes it easier and safer to reposition the oven lid when baking. However, do not rely exclusively on the handles to support all of the weight of the oven lid when carrying it around. Support the lid from beneath anytime you are not putting it over or taking it off a hot fire.

Instructions for Adding Handles to Oven Lid:

- Position U-bolt clamp(s) on top of upside-down pot. Mark the location of holes to be drilled.
- Using a masonry drill bit smaller than the bolt circumference, drill pilot holes at marked spots. (See note in **BOLD** below.)
- Check placement of pilot holes to be sure that the U-bolt will line up.
- Widen the holes by leaning the drill bit against the sides of the pilot holes as you drill. **BE VERY CAREFUL NOT TO HEAT UP THE DRILL BIT TO THE POINT THAT IT CRACKS THE POT.** (I drilled under a steady-but-light stream of water from my garden hose to keep things cool.)
- When holes are large enough to insert U-bolt clamps, do so. Attach bar and bolts on the underside.

Instructions for Firing DIY Oven:

- Using wood or a bag of plain charcoal (not the type with lighter fuel added), get a hot fire going.
- Wood fires will need frequent feeding to make enough hot coals to sufficiently heat the “oven”. Charcoal fires will be ready once the charcoal is evenly gray.
- If you are using a fire pit, it is important to have the grate raised high enough that you can accumulate a large pile of hot coals beneath.
- If you are using a second pot as the fire pit, place the grate across the top of the second pot once you have hot coals. (Use sturdy oven mitts to protect your hands from the heat.)
- Due to the length of bake time and the temperature of the oven, this recipe is not suited for a DIY masonry oven.

This class involves the use of materials, tools, and other work that can cause injury. We encourage you to follow all safety precautions. Old Salem Museums & Gardens does not assume any liabilities for injuries as a result of this class.

