

Baguette Pizza Sandwiches

Ingredients

- 1. Narrow French Bread (Baguettes)**
- 2. Meatless Spaghetti Sauce**
- 3. 8oz Package Grated Mozzarella Cheese**
- 4. Pizza Toppings of Choice**
- 5. (Pepperoni, Olives, Onions, etc...)**
- 6. Heavy Duty Aluminum Foil**

- 7. Hot Charcoals**

Directions

Start Charcoal. Plan on 20 minutes for charcoal to heat. Cut the long baguettes into shorter pieces that will fit on your grill.

Cut baguette sections, lengthwise, in half.

Spoon spaghetti sauce onto one half of the bread and spread evenly with a knife. Don't overdo the sauce. It will drip down the sides and make a mess.

Sprinkle with cheese and add toppings. Lay other half of the bread loaf on top, sandwich style. Wrap tightly in foil. Spread out charcoals. Lay each sandwich on the ground and surround with charcoals. Do not put charcoals on top unless you like burnt bread. Cook for 5-10 minutes, turn over, and cook for 5-10 minutes more.