

American Flatbread Cooking Instructions

The best case scenario is to have thirty minutes or so to thaw your frozen American Flatbread before you cook it. If you don't have that much time, just take your American Flatbread out of the freezer, remove it from the box, and let your flatbread rest on the kitchen counter or some other flat surface (not on a hot surface) for as long as you can while you preheat your baking device. Baking devices recommended:

- Conventional Oven
- Gas/Charcoal/Wood-fired Grill
- Wood-fired Oven
- Wood-fire and flat rock

Cooking Directions using conventional ovens:

Preheat oven to 425 degrees F. Remove Flatbread from box. Remove Flatbread from plastic bag. Place thawed Flatbread directly on your oven rack. Bake 3-6 minutes. The crust should be just lightly crisp to the touch. (The trick is not to overheat. It will make your Flatbread dry.) Remove from oven, slice, and enjoy.

Cooking Directions using grill:

For gas grill:

Light grill and leave on high for ten minutes to preheat. Turn flame down to low and place your thawed Flatbread on the grill rack. Put grill lid on and wait 2-3 minutes. Open up lid and check cooking progress, especially peek at the bottom of the Flatbread to see if flames are scorching it! You may need to turn grill off and put the lid back on to continue heating Flatbread more without browning further. Remove from heat, slice, serve, and enjoy.

For wood-fired/charcoal grill:

Light fire and preheat grill. When coals are ready, push them to one side. Place thawed Flatbread on part of the grill rack where there are no coals directly underneath. Close grill lid for 1-2 minutes, then open and check Flatbread. Rotate edge closest to coals every minute or so until Flatbread has lightly crisp crust and is heated evenly. Remove from heat, slice, serve, and enjoy.

Cooking Directions using Neolithic method:

Make a fire on a flat rock and keep fire going for 30-60 minutes to heat rock deeply. Push fire, coals and ash to one side and place thawed Flatbread on hot rock for 5-8 minutes. Rotate side facing fire several times to heat Flatbread evenly. Remove from heat, slice, serve, and enjoy.

A M E R I C A N
FLATBREAD

For more information check out - AmericanFlatbreadProducts.com