

Baking Temperature Chart for Dutch Oven Cooking by Lodge Cast Iron

Oven top/bottom	325°	350°	375°	400°	425°	450°
8"	15	16	17	18	19	20
*****	10/5	11/5	11/6	12/6	13/6	14/6
10"	19	21	23	25	27	29
*****	13/6	14/7	16/7	17/8	18/9	19/10
12"	23	25	27	29	31	33
*****	16/7	17/8	18/9	19/10	21/10	22/11
14"	30	32	34	36	38	40
*****	20/10	21/11	22/12	24/12	25/13	26/14

Servings Per Dutch Oven- These are approximate as some people can eat more than others but they do serve as an aid:

Oven Size	Persons Served
8"	1-2
10"	4-7
12"	12-14
12"deep	16-20
14"	16-20
14"deep	22-28

Baking temperatures taken from regular cookbooks, sometimes refer to Slow, Moderate, Hot, or Very Hot ovens. Those terms normally reflect following temperatures; Slow-250° to 350°; Moderate-350° to 400°; Hot-400° to 450°; Very Hot-450° to 500°.

The Dutch Oven Cookbook

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Original Compilation in 1990 © by Mike Audleman

**With additional editing in 1994 and 1995 by
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Scoutmaster Rule #47:

**"No Boy Scout ever starved to death on a weekend campout."
-- Roger Morris, Scouter**

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1. Introduction

The reason for this book is to provide reference material for an individual who is planning or cooking a meal for six to ten people. For larger groups, most of the recipes can be easily doubled or tripled and two or more Dutch ovens may be needed. Most of the information has been targeted toward the first time Dutch oven user, although, the more experienced cook may find a tidbit or two here and there. I hope this book will entice all of you potential Dutch oven cooks to "give 'er a try" and you will see why I call them "man's best friend".

This book is intended to be reproduced by and for members of the World Brotherhood of Scouting. Any other use whether or not used for profit is a violation of international copyright laws. This book is intended as a growing document containing Dutch Oven tips, techniques and recipes. Please let me know which recipes are good, bad or need improvement. If you wish to contribute your favorite recipes for the next issue, please send your inputs to me at the following address and I will give you and your troop credit in the next issue:

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2. What Your Dutch Oven Can Do

Cooking techniques such as roasting, baking simmering, stewing, frying, boiling, steaming, and many others are easily done on the campfire with only a single utensil, the Dutch oven. Think of the possibilities, delicious fresh baked bread that will rise up and lift the lid, cobblers made from berries picked fresh at the campsite, incredible deep-dish pizzas, stews, quiches that melt in your mouth, Cornish game hens roasted to perfection, and imagine a chocolate cake a foot in diameter. These and many, many more are very possible and sometimes easier than they are at home. With very few exceptions, I have been able to duplicate my home recipes on the campfire using the Dutch oven.

All recipes use one of two Dutch oven techniques, cooking with your Dutch oven or cooking in it. The first is when the food is placed directly in the bottom of the Dutch oven. In the second method, food is placed in a second dish and this dish is then placed onto a trivet in the bottom of the Dutch oven. The reason for the trivet is to elevate the dish above the bottom of the oven to prevent burning.

3. A Little About the Dutch Oven

Before we get started, we should review some of the things you will need to know before purchasing your first Dutch oven. There are literally hundreds of option and size combinations available, so it would be impractical for me to tell you which oven is the one for you. Because each type of oven is designed for a different type of cooking situation. I will go over the various options and you will have to decide which ones you will look for. In shopping for an oven, you should look for one that is obviously well made. Look at the bail handle, it should be of heavy gauge wire and securely attached to molded tangs on the side of the oven. Ovens that have riveted tabs should be avoided. Most oven handles will lay down against the side of the oven in both directions, but if you look hard enough, you will find some that allow the handle to stand up at a 45 degree angle on one side. This allows you easier access to it when positioning or removing the oven from the fire.

Another area that bears close examination is the handle on the lid. It should be a loop attached to the lid on both ends and hollow in the center allowing it to be easily hooked. Stay away from the ones that have a molded solid tab on the lid for a handle. These are very difficult to grasp and manage with a load of coals. The loop style offers much better control. While examining the lid, check that it has a lip or ridge around the outer edge. The lip keeps the coals from sliding off of the lid. Don't get me wrong, the ridgeless ones can be used but it is difficult to keep coals on the lid and if you are not meticulous in cleaning the ash from the lid each and every time you open the oven, you will end up with ash and/or sand in your food. The

lip virtually illuminates the problem and the lid can be lifted even fully loaded with ash and coals with little difficulty.

Another feature to look at is the legs. The most common variety is one with three legs, although flat-bottomed ones and four legged ones can also be had. For outdoor cooking, legs are a necessity, they maintain the height of the oven above ground allowing air for the coals underneath. The flat bottomed ones can be set up on rocks(which are scarce as hen's teeth here in Florida) or up on steel tent pegs. If you figure in Murphy's Law here, the flat bottom ovens are best left in the store or on the kitchen stove where they were intended. I highly recommend three legs over four simply for the stability factor. It is much more stable with three legs sitting on rough ground than with four.

The last option to look at is a second handle attached to the lid or upper rim on the oven base. Some ovens are offered with a skillet type handle attached to the lid. This, in theory, is a good idea, but in reality they seem to be more in the way than of assistance. The handle does assist in using the lid upside down as a skillet or griddle but when using it as a lid, they get in the way of the bail handle and also misbalance the lid when lifting by the center hoop. They also tend to be in the way during storage and packing situations. Fixed handles on the oven base, with one exception, should be absolutely avoided. I believe the theory behind these handles was to make the oven easier to position in a deep fire pit. If you insist on considering the handle, take a couple of red bricks with you to the store and place them in the oven. Then give her a lift by the handle and you will see the uselessness in the handle. A loaded 12" oven can weigh 20 to 25 pounds, a real wrist breaker. The one exception is a small tab sometimes offered which is about 1 to 1-1/2" deep and 2-3" wide on the upper lip of the oven. This tab makes pouring liquids from the oven very easy and its small size has never caused storage or packing problems for me.

When someone mentions "Dutch Oven" most people immediately think "Cast Iron", but Dutch ovens are supplied in aluminum also. An aluminum oven weighs only 6-1/2 to 7 pounds opposed to around 18 pounds for the cast iron oven. There are advantages and disadvantages to each.

The most obvious aluminum advantage is weight, 11 pounds lighter. Additionally, because aluminum doesn't rust, care is restricted to simple washing with soap and water. Aluminum tends to heat faster requiring less preheating time but they don't retain the heat very long after the coals are removed. Also because aluminum reflects more heat than cast iron, more coals will be required to reach and maintain a set temperature. Also on windy days, you will see a greater variation in temperature than one of cast iron. Where weight is very critical, most of the disadvantages can be overcome. For canoeing, backpacking or trips where weight is a problem, aluminum ovens are the answer.

Be careful with aluminum, it will melt! The melting point of aluminum is (cast alloy 43 is 1065 to 1170 degrees F Ref Perry's Handbook of Chemical Engineering 6th edition p 23-40 Table 23-6). Other alloys are higher melting point up to 1200 degrees F. The melting point of cast iron is 2100 degrees F to 2200 degrees F (same reference). It is possible to generate that kind of temperature if the oven is in direct contact with the coals below it or if there are too many coals below the oven.

Personal Note on Aluminum:

With charcoal on and under when a strong wind came up a blast furnace effect caused the bottom to sag and the lid was dripping molten aluminum into the cake! The top held its shape, but there are little metal balls stuck all over the inside of the lid. I always thought they were indestructible until then. Milt Forsberg, SM, Troop 7, Champaign, IL

Aluminum is OK if properly used. Keep coals from contact with the bottom of the Dutch oven. Only use the number of coals needed to prepare the meal. Spread the coals below the oven out to evenly distribute the heat. Train the boys in the proper method of using an aluminum Dutch oven. Spread the coals below the oven out to evenly distribute the heat. Train the boys in the proper method of using an aluminum Dutch oven. --Ralph Romig, Scouter

When weight is not a problem, the cast iron oven has the upper hand. Cast iron reacts more slowly to temperature changes so don't burn food as easily if the fire flares up and they retain heat for quite a while after the coals have been removed, keeping food warmer longer. Also, because they retain heat well, they fair better on windy days with smaller variations in temperature. Cast iron absorbs a great deal of heat, consequently, they require fewer coals to reach and maintain a set temperature. Weight is its obvious disadvantage, but there are others. Clean up is not as simple, but done regularly and correctly, it is not much of a chore. Rust is the other, bare cast iron will literally rust overnight if not protected. This protection naturally must be done each time it is used but is part of the cleanup procedure and fairly simple. After all, I've got Tenderfoot Scouts that are 11 years old that do it like clockwork.

The last thing you must consider is the size of the oven. They range from the tiny 4" to the giant 24" monsters. Personally, I have ovens ranging in size from 6" to 18". For small group or patrol situations, 10"-12" will serve rather adequately for almost all circumstances.

As a review, you should look for a 10"-12" oven that is obviously well made and of good design. It should have three legs, loop type handle and a lip on the lid and a strong bail type handle for the bottom. You can choose other options but those are personal preferences and totally up the user. Weather to choose cast iron or aluminum should be based on the service conditions the oven is going to be MOST used in.

Now that you have decided the type, style and options, where do you find one? Check your Boy Scout Troop Equipment Catalog or your local Boy Scout Equipment Center. Many good sporting goods or camping supply stores also will carry them. Also, restaurant supply houses may stock them or will have a catalog they can order them from. From my experiences, the restaurant houses typically cost a bit more but the ovens are commercial quality and they usually have a better selection to choose from. Another option is mail order. Companies such as REI, Campmor, etc may carry them but look out for the shipping charges on the cast iron ones. In your shopping around by mail, it is best to request their shipping charges and add that in when comparing to local prices.

If you go into the store armed with information, you should have little problem in selecting an oven for your needs and it will be the start of some long lived happy memories. One word of fair warning, SHOP AROUND! I have seen the same 10" oven by the same manufacturer range in price from \$25 up to their mighty proud \$60, so be careful. Demand quality, a poorly made oven with lots of options is not worth the time to carry it to the car.

3.A. Other Things You Will Need

A good pair of leather gloves can save time and prove invaluable around a hot fire. A pair of Work Style gloves will do, but I recommend you look at a Fire and Safety Supply house or a store that supplies fireplace accessories and locate a pair of fire handling gloves. Although these typically cost more, they offer thicker leather and an inner insulating lining. They allow you to literally place your hand into hot coals, though I don't recommend doing so. Because of my experience on the Fire Department, the extra protection and quality far outweigh the few extra dollars they cost. You will have to weigh the quality against the higher price for yourself.

Something else you will need is a shovel. The standard garden type will be sufficient. It will be used for stirring the coals and lifting them out of the fire pit to the oven. The style and length of the handle is up to you, the user. The longer ones are great but not practical on hikes and canoe trips. While the short "ARMY" folders are great for hiking and canoes, they suffer from short handles, getting you and your hands closer to the fire.

Another item which will prove to be worth their weight in gold is a pair of hot pot pliers. The pair listed in the Boy Scout Troop/Patrol Equipment catalog are probably the best designed for the job. They are inexpensive, well built, and light weight. The pliers have a specially designed jaw that grips the oven lid very securely. The handle has a hook that is used to grab the bail handle when it is too hot to hold by hand or when it is hanging down in the coals.

3.B. Preparation of Your Oven

For aluminum, your pre-treatment is simply washing well with soap and water. Some aluminum ovens are shipped with a protective coating and a simple washing will remove it. Since aluminum doesn't rust, no further protection is required, however, I have found that if you treat the aluminum like the cast iron oven, food will not stick near as often as the untreated oven. This pre-treatment is at the user's option, so if you just want to wash it and be done with it, you can.

Cast iron ovens, if properly cared for, will last many a generation. I know several individuals that have Dutch ovens belonging to great-great-grandmothers, dating back well into the 1800s. Personally, I have an oven that belonged to my grandmother and dates back before the turn of the century.

Although this book is oriented toward Dutch ovens, the treatment and care instructions are applicable to any cast iron skillet, griddle etc.. The secret of cast iron's long life is really no secret at all. Constant and proper care beginning with the day it is purchased will keep the oven in service for many years. All quality ovens are shipped with a protective coating that must be removed. This will require a good scrubbing with steel wool and some elbow grease. Once removed, the oven needs to be rinsed well, towel dried and let air dry. While it is drying, this would be a good time to pre-heat your kitchen oven to 350. After it appears dry, place the Dutch oven on the center rack with its lid ajar. Allow the Dutch oven to warm slowly so it is just barely too hot to handle with bare hands. This pre-heating does two things, it drives any remaining moisture out of the metal and opens the pores of the metal.

Now, using a clean rag or preferably a paper towel, apply a thin layer of salt free cooking oil. Oils such as peanut, olive or plain vegetable oil will be fine. Tallow or lard will do also but these animal fats tend to break down during the storage periods that typical Boy Scout Dutch ovens experience between campouts and are not recommended. Make sure the oil covers every inch of the oven, inside and out and replace the oven onto the center shelf, again with the lid ajar. Bake it for about an hour or so at 350. This baking hardens the oil into a protective coating over the metal.

After baking, allow the oven to cool slowly. When it is cool enough to be handled, apply another thin coating of oil. Repeat the baking and cooling process. Again reapply a thin coating of oil when it can be handled again. Allow the oven to cool completely now. It should have three layers of oil, two baked on and one applied when it was warm. The oven is now ready to use or store.

This pre-treatment procedure only needs to be done once, unless rust forms or the coating is damaged in storage or use. This baked on coating will darken and eventually turn black with age. This darkening is a sign of a well kept oven and of its use. The pre-treatment coating's purpose is two fold, first and most important, it forms a barrier between moisture in the air and the surface of the metal. This effectively prevents the metal from rusting. The second purpose is to provide a non-stick coating on the inside of the oven. When properly maintained, this coating is as non-stick as most of the commercially applied coatings.

A Personal Favorite Method of Sweetening:

Another method for "sweetening" Dutch ovens is to get some heavy, spicy bacon or sausage and cook it in them. Next, completely cover the inside (and outside if you like) of your Dutch oven with the grease. Next you will want to bake it in the oven at, oh, say 450 for 20 minutes or so. For a real deep seasoning, and especially for new ones, it's necessary to do this two or three times. If you can get your hands on it, use some really spicy Pennsylvania Dutch sausage. By the way, this will not make the pan bake everything real spicy or anything, it just gives it a light flavor.

Jim Van Hecke/Jason Keen, Scouters

3.C. Cleaning Your Oven

For aluminum ovens, the cleaning is the same as for ordinary pots and pans. Use soap, water and scrub as usual for your other pans. More often than not, cleaning cast iron ovens is much easier than scrubbing pots and pans. For cast iron ovens, the clean process is in two steps. First, food is removed and second, maintenance of the coating. To remove stuck on food, place some warm clean water into the oven and heat until almost boiling. Using a plastic mesh scrubber or coarse sponge and NO SOAP, gently break loose the food and wipe away. After all traces have been removed, rinse with clean warm water. Soap is not recommended because its flavor will get into the pores of the metal and will taint the flavor of your next meal.

After cleaning and rinsing, allow it to air dry. Heat over the fire just until it hot to the touch. Apply a thin coating of oil to the inside of the oven and the underside of the lid. Allow the oven to cool completely. The outside will need little attention other than a good wipe down unless you see signs of rust forming. As a suggestion, it is a good idea to keep a scrubber for cast iron and never use it with soap.

A Personal Favorite Method of Cleaning:

Add 1 to 2" of clean water and bring to a boil (uncovered) this will open the cast iron pores and allow the food to release. Scrape again, if the water is very dirty repeat with fresh water and after boiling pour off

1/2 the water. (trick) was up a foot long piece of aluminum foil and use it to scrub the DO. For all of you who now protest, I encourage you to try this because it has never harmed our seasoned DO's. The foil is soft enough that it actually self destructs as it removes the toughest particles. Rinse the DO and add 1" water and boil. Discard water, dry with paper towels and oil interior with 1T vegetable oil, same for lid.

Greg Gough, Scoutmaster Troop 201, Ozark, MO.

3.D. A Few No-No's

Never, and I repeat, NEVER allow cast iron to sit in water or allow water to stand in or on it. It will rust despite a good coating.

Never use soap on cast iron. The soap will get into the pores of the metal and won't come out very easy, but will return to taint your next meal, though. If soap is used accidentally, the oven should be put through the pre-treatment procedure, including removal of the present coating.

Do not place an empty cast iron pan or oven over a hot fire. Aluminum and many other metals can tolerate it better but cast iron will crack or warp, ruining it.

Do not get in a hurry to heat cast iron, you will end up with burnt food or a damaged oven or pan.

Never put cold liquid into a very hot cast iron pan or oven. They will crack on the spot!

4. Tips on Cooking

Enough about the oven and on to what you can do with it! You can also figure that each charcoal briquette is worth about 25 degrees Fahrenheit. 20 coals will give about 500 degrees.

4.A Techniques

ROASTING:

The heat source should come from the top and bottom equally. Coals should be placed under the oven and on the lid at a 1 to 1 ratio.

BAKING:

Usually done with more heat from the top than from the bottom. Coals should be placed under the oven and on the lid at a 1 to 3 ratio, having more on the lid.

FRYING, BOILING ETC:

All of the heat should come from the bottom. Coals will be placed under the oven only.

STEWING, SIMMERING:

Almost all heat will be from the bottom. Place the coals under and on the oven at a 4 to 1 ratio with more underneath than on the lid.

THE LID:

The lid can be placed on the fire or stove upside down and used as a skillet or griddle. Using the lid in this fashion, you can make virtually error free pancakes and eggs that don't run all over. This is because most lids are shaped like a very shallow bowl so things naturally stay in the center, even if the lid is not level.

4.B. Measurements

Here are the abbreviations that will be used here:

oz - Ounce	tsp - Tea Spoon
lb - Pound	Tbs - Table Spoon
pt - Pint	c - Cup (8 oz)
qt - Quart	pkg - Package
gal - Gallon	

Here are a few measurement conversions you may need:

1 Tbs = 3 tsp	1 Stick Butter = 1/4 lb or 1/2 c or 8 Tbs
2 Tbs = 1 oz	
1/4c = 4 Tbs	1 lb bread loaf = About 17 slices
1/3c = 5 1/3 Tbs	1 1/4 lb loaf = About 20
1/2c = 8 Tbs	1 1/2 lb loaf = About 23
1 c = 8 oz	
1 qt = 4 c	
1 gal = 4 qt	
2 c = 1 pt	
Stick butter	
Bread loaf, 1-1/4 lb loaf and 1-1/2 lb	

5. Recipes

5.A. Beef Roast Main Dishes

French Style Roast Beef

3 lb Boneless chuck or rolled rump roast
6 whole cloves
1 bay leaf
4 c water
2 med. onions, quartered
2 med. stalks celery, cut into 1" pieces
1 tsp salt
5 peppercorns
1 large clove, garlic
4 med. carrots cut into quarters
2 med. turnips cut into quarters

Place beef roast, salt, thyme, clove, peppercorns, bay leaf and garlic in Dutch oven, add water. Heat to boiling, reduce heat and simmer covered for 2-1/2 hours. Add remaining ingredients. Cover and simmer until beef and vegetables are tender, about 30 min. Remove beef and vegetables. Cut beef into 1/4" slices. Strain broth and serve with beef and vegetables.

Beef Pot Roast

3-4 lb rump roast or pot roast
3 medium potatoes, pared and halved
3 medium carrots, cut into 2" pieces

2 medium onions, halved
1 tsp salt
1/4 tsp pepper
1/2 c water or beef broth

Brown roast in oven on all sides in small amount of oil. Remove meat, salt and pepper. Place half of vegetables in bottom of oven, return meat to oven and add remaining vegetables and liquid. Cover and cook at 300 for 3-5 hours depending upon size of roast and degree of doneness desired. Remove meat and vegetables carefully and place on serving platter.

Ann's Brisket

3-4 lb beef brisket
Seasoned tenderizer
2-3 tbs flour
Salt and pepper

Coat brisket well with tenderizer. Wrap with 2 layers of heavy duty foil. Refrigerate overnight. Place in Dutch oven, cover and cook 225 to 250 for 6 to 7 hours. You can cook it faster but it is juicier cooked slow. Remove from foil and place on warm serving plate. Using the juice, flour, salt and pepper, make a thin gravy. Pour gravy over brisket before serving.

By Ann Audleman, Ft Walton Beach, Fl

Swiss Steak

3 lb round steak
3 stalks celery, peeled, chopped fine
3 tbs butter
1/2 c catsup
1 tsp salt
1 tbs chopped parsley
1 large onion, diced

Brown steak in butter. Add celery, catsup, parsley, and onion. Cover and simmer 2 to 2-1/2 hours. 1/2 c water may be needed if mixture thickens too much.

Onion Swiss Steak

3 lb round steak, 3/4" thick
2 pkg onion soup mix
1-1/2 tsp salt
2 cans (10 oz) tomatoes
1/4 tsp pepper

Cut steak into serving pieces, season with salt and pepper and place into Dutch oven. Sprinkle onion soup mix over top and pour tomatoes over all. Cover and cook over slow fire for 2 to 3 hours or until meat is done and tender.

Steak & Mushrooms

1 lb mushrooms sliced
1/2 tsp salt
1 c onions, diced
1/2 tsp pepper
1/4 lb butter
1 round steak
8 oz can tomato sauce
flour
1 tbs Worcestershire sauce

Cut meat into strips and coat with flour. Sauté in melted butter for 5 min. Add onion and mushrooms, cook another 5 min or until onion turn clear. Add remaining ingredients and stir well. Simmer 1 to 1-1/2 hours. Serve over rice.

Flank Steak Teriyaki

4-6 flank steaks
4-6 pineapple slices
1 tbs salad oil
1/2 c soy sauce
1/4 c sugar
2 tbs sherry (optional)
1 tsp ginger
1 clove garlic, crushed
1/2 tsp MSG

To form marinade, combine all except steaks and pineapple. Mix well and pour over steaks. Let marinate 1 to 1-1/2 hours. Fry steaks in very hot oven or skillet brushing once with marinade. Add pineapple during last few minutes, brush with marinade and cover. Cook 3-5 min. Serve over rice.

Corned Beef with Dijon Glaze

3 lb corned beef brisket
4 c water
1/4 c vinegar
1/4 c Worcestershire Sauce
2 bay leaves
8 whole cloves
3 cloves garlic, crushed
1/2 c Dijon mustard
1/2 c orange marmalade
2 tbs horseradish
2 tbs Worcestershire Sauce

Place brisket in Dutch oven. Add water and next 5 ingredients, bring to a boil. Cover, reduce heat and simmer 2-1/2 to 3 hours or until tender. In a small saucepan, combine Dijon mustard, marmalade, horseradish, and Worcestershire sauce. Cook over medium heat, stirring constantly, until bubbly. Remove brisket and drain. Return to oven and spread with 1/2 c glaze. Bake at 350 for 20 min. Serve with remaining glaze.

5.B. Beef Stew Dishes

Beef Goulash

3 lb beef, cubed
1 tsp salt
2 tbs Cooking oil
1 can mushroom soup

Brown the beef in cooking oil. Add salt and soup. Cover and simmer about 1 hour.

Hungarian Goulash

2 lb beef tips, 2" cubes
2 tsp paprika
1 small onion
1-1/2 tsp salt
3 tbs Wesson oil
1/4 tsp pepper
1 can whole tomatoes
1 c sour cream
4 oz whole mushrooms
2 tbs flour

Brown beef tips and onion in oil, add whole tomatoes, mushrooms and seasonings. Cover and simmer. Stir occasionally until meat is tender, about 1-1/2 hours. Blend flour and sour cream. Gradually stir into meat mixture. Heat to serving temperature.

Beef Burgundy

2 lb beef round roast
2 cans beef gravy (or pkgs of instant)
1 clove of Garlic
1/4 tsp oregano
3 medium onions, sliced
1/2 c burgundy wine
4 tbs butter
1/2 pt sour cream

Cut beef into 1 inch cubes. Sprinkle with tenderizer. Sauté garlic and onions in butter slowly until onions are clear or slightly browned. Remove onions and brown meat slowly in the drippings. Add beef gravy, salt, pepper and onions to pan. Simmer 15 min. Serve over rice.

Beef Stew

2 lb stew meat, 1" cubes
1 large onion, sliced
3 tbs oil
1 can (1lb 12oz) tomatoes
1/2 c flour
1 clove garlic, minced
2 tsp salt
1/3 c water

1/2 tsp pepper
1 bay leaf
6 carrots, cut into 1" pieces
3 medium potatoes, peeled, cubed

Coat beef cubes with a mixture of flour, salt and pepper. Brown in hot oil in bottom of oven. While oven is still hot, pour water in and scrape brown bits from bottom. Place remaining ingredients into oven and cover. Simmer 1 to 2 hours or until meat is tender and potatoes are done.

Easy Beef Stew

2 lb. Stew meat
3 large onions
Potatoes
Corn
Carrots
Peas
Cauliflower
2 Beef bouillon cubes
Mushrooms
Seasonings
Cornstarch
Water
Kitchen Bouquet

Cut meat into pieces of eating size, Cut onion into quarters, Cut vegetables and potatoes into desired size for eating. Put 1/4 inch of oil in Dutch oven and place on coals. When oil is hot, add meat and onions. Cook until meat is browned. Remove pot from fire and drain off excess oil. Add all vegetables, potatoes, and mushrooms. Add seasoning to taste. Add bouillon cubes. Add enough warm water to cover vegetables. Cover and place pot on coals. Put 10 coals on top. Cook until vegetables are tender. When vegetables are tender, add corn starch to thicken water mixture. Add some Kitchen Bouquet to create browner gravy.

Bruce Rosen, Scoutmaster Troop 1948, Rockville, MD

Great Beef Stew

1/4 lb chuck steak (cheap) for each person
5 pounds of potatoes
5 pounds of carrots
Salt, pepper, bay leaves, water

Let the beef cook for 30 minutes after the water is a full boil, (make sure pot has a cover for more efficient heating) throw in carrots + potatoes , bring to boil and serve once carrots and potatoes are soft. Jack Clow, Scouter

Stew and Biscuits

1 roast (1/4 - 1/2 lb. per person; cheaper than stew meat)
1 bottle Zesty Italian salad dressing
1 tbs.. Worcestershire sauce
1 tbs.. butter or margarine
1 large onion
1 tsp. pepper

1 tsp. garlic salt
1 tsp. seasoning salt
1/2 cup corn starch
1 - 2 cans refrigerated jumbo biscuits
1 large Ziplock bag
2 - 3 1 lb. bags frozen vegetables (chef's choice - many combinations are available at the supermarket.

Note: The onion can be omitted if the frozen vegetable package includes onion. It's nice to include a specialty mixture of vegetables for color and variety.) 1 package mushroom (or brown) gravy mix. Also, (a package of e.g., McCormick, beef stew seasoning can be used in place of the seasonings and corn starch)

The morning of the dinner, cut up the roast into bite-sized cubes, put the cubes in the Ziplock bag, and add the salad dressing and Worcestershire sauce. Seal the bag and knead to mix the contents. Put the bag back in the cooler until its time to cook. It is best if the meat can marinate at least four hours (this imparts a wonderful flavor to the meat as well as tenderizes it). Dice the onion. Sauté' in the butter in the Dutch oven. Then add the marinated meat and spices and brown the meat. After the meat has browned, add the mixed vegetables and stir. When everything is combined, mix the gravy mix with water in a separate cup per the instructions on the package and add to the stew. If there is not enough liquid to the mixture, add a little more water. Cover the Dutch Oven and allow to cook for about 1/2 hour, stirring occasionally. There will be extra liquid in the stew from the marinade, vegetables, and added water, which will have to be thickened. To do this, mix the corn starch with cold water in a separate cup until it is a thick white liquid. Slowly stir this into the stew over heat until it starts to thicken. Cover and allow to simmer on low heat for 5 - 10 more minutes, stirring frequently. Pull the oven off the fire and uncover. Place jumbo biscuits on top of the stew leaving a small gap between the biscuits. Cover the oven and place the oven on a pile of coals, then place coals on the lid. Check periodically until the biscuits are light golden brown.

Jim Lewis, SMALL Troop 1, Bartlesville, OK

Genuine Australian Camel Stew

NOTE: Recipe requires a quite large Dutch Oven, Recommended for entertaining V.I.P's in Camp.

3 Medium sized Camels
1 ton salt
500 bushels Potatoes
1 ton pepper
200 bushels carrots
3000 sprigs parsley
2 small rabbits
1000 gallons of brown gravy.

Cut camels into bite sized pieces, cube vegetables. Place meat into pan and cover with 1000 gallons of brown gravy. Simmer slowly for 4 weeks. Garnish with Parsley, Should serve 3800 people. If more are expected add 2 rabbits.

Mr. McGregor's note: I haven't tried this recipe as I have been having trouble obtaining the camels but you may have better luck.

Jim McGregor, Australian Scouter jimmcg@ozemail.com.au

Squirrel Stew, Georgia Style

2 squirrels, cleaned, cut into 6 pieces each
2 c bouillon

Leafy tops of 2 stalks of celery
1/8 lb salt pork, 1/2" cubes
2 c fresh lima beans
2 tbs flour
2 large ripe tomatoes, peeled
1 tsp salt
1 c fresh corn kernels
1/4 tsp pepper
1 tsp Worcestershire sauce
2 large onions, thinly sliced
1-2 tbs flour

Fry salt pork until very crisp, then remove pieces from the pan. Dredge squirrel in seasoned flour and sauté in hog fat until brown on all sides. When nearly brown, add onions and cook until soft. Place meat in Dutch oven, together with broth and celery tops. Cover and bake at 350 for 1 hour. Remove celery tops, add lima beans, tomatoes, corn and Worcestershire sauce. Cover and bake until vegetables are tender-about 30 min. Skim off excess fat and thicken gravy with flour and 1/2 c cold water. Serve hot topped with crisp pork cracklings.

5.C. Beef Main Dishes

Australian Beef 'N' Beer

**Editor's Note: Please observe local and Scouting regulations before using the Australian Beef 'N' Beer recipe.

1 lb. Chuck steak or similar (diced)
1 packet of French Onion Soup mix
1 tablespoon brown sugar
Pinch of dry mustard
1 can beer (our cans are 375 ml or about 12 oz)

Combine ingredients in the oven and cook slowly for 3 - 4 hours. Note there is no alcohol left after the cooking, and you can use low alcohol beer if you like. Bruce Ward, Australian Scouter

Sausage Balls

1 lb Sausage (Mild or hot)
1 Egg
6 oz Grated Cheddar Cheese
3 c Bisquik

Mix all ingredients together. Mixes best with your hands. Pinch off small pieces and form into balls. Cook 10-15 min at 350 in Dutch oven. Makes 6 dozen.

Corned Beef & Cabbage

2 lb well trimmed corned beef
1 small onion, quartered
Boneless brisket or round
1 clove garlic, crushed

1 small head green cabbage, cut into 6 wedges
6 medium carrots cut into quarters

Pour enough cold water on corned beef in Dutch oven to just cover. Add onion and garlic. Heat to boiling, reduce heat. Cover and simmer until beef is tender, about 2 hours. Remove beef to warm platter, keep warm. Skim fat from broth. Add cabbage and carrots, heat to boiling. Reduce heat and simmer uncovered 15 min.

Round Steak Hawaiian

1/4 c cooking oil
1 can sliced water chestnuts, drained
1-1/2 lb round steak
1 jar homestyle beef gravy
1 bell pepper cut into strips
Chow mein noodles
1 lb mushrooms, sliced 1/2 tsp salt

Cut steak into 1/4" strips. Heat oil over medium-high heat. Add steak, onion, green pepper, mushrooms and salt. Cook until meat is brown, stirring constantly. Drain and add water chestnuts and gravy. Cover and simmer 1-1/2 to 2 hours, stirring occasionally. Serve over rice and sprinkle with chow mein noodles.

5.D. Ground Beef Main Dishes

Poor Man's Steak

2 lb pkg Ground beef
1 1/3 c Milk
2 tsp Salt
Margarine
1/4 tsp Pepper
2 cans Mushroom Soup
2 c Cracker Crumbs
1 c Water

Mix together meat, salt, pepper, crumbs, and milk. Pack into loaf pans. Let stand in refrigerator overnight or as least 6 hours. Cut into slices and brown in margarine. Mix soup with 1 c of water and pour over meat placed in Dutch oven. Bake at 350 for 1-1/2 hours.

Salisbury Steaks

2 lb ground beef
2/3 c bread crumbs
1 tsp salt
1/2 tsp pepper
2 eggs
2 large onions, sliced
2 cans(10 oz) condensed beef
2 cans (4 oz) mushrooms, drained
Broth
1/4 c cold water

4 tbs cornstarch

Mix ground beef, bread crumbs, salt, pepper and eggs, shape into 8 oval patties, each about 3/4" thick. Cook patties over medium heat, turning occasionally, until brown, about 10 min, drain. Add onions broth and mushrooms. Heat to boiling, reduce heat. Cover and simmer until beef is done, about 10 min.

Meat Loaf

3 lb ground beef
1/2 c bell pepper
1-1/2 c quick oats
2 pkg onion soup mix
2 eggs
1-1/2 tsp salt
1/2 tsp dry mustard
1/4 tsp marjoram

Mix all ingredients and put in casserole pan. Place in Dutch oven. Bake 1 hour, covered.

Basic Hamburger, Beans & Biscuits

2 lb lean Hamburger or Turkey Hamburger
2 2 lb cans of Pork & Beans
1 jar Hickory Smoked BBQ sauce
1 jar Mesquite BBQ sauce
1 jar Regular BBQ sauce
1 cup shredded Cheese
Ketchup
Mustard
Onions
Your favorite Rollout Biscuit Mix

Brown and drain the Hamburger. Add both cans of Pork & Beans. Fix well. Add as much or as little of the three BBQ sauces to the mix. Again, mix well. Add Ketchup and Mustard to taste. Once all is mixed, add a handful of chopped onions (the finer the better). Let simmer on low heat for 15 minutes.

Make your Rollout Biscuits. Cut out in circles. Cut circles in half giving two half circles. Stir the Beans & Hamburger. Arrange biscuit halves on top of simmering beans. Stand biscuit halves on end so that round halves are up. Cover the complete top of the beans and hamburger mix with biscuit halves. Add all shredded cheese on top of biscuits. Bake for 30 minutes at 400 degrees. It's done when the biscuits are done.

From TINGBLTN@CNSVAX.UWEC.EDU

Mess

1-1/2 lb ground beef
1 can(16 oz) French style green beans
1 can tomato soup
1 small onion chopped
1 can mushrooms

In Dutch oven or large pot, brown ground beef and onion until onion is clear. Drain and add other ingredients. Heat through and salt to taste. Serve plain or on top of noodles or spaghetti. Lynne Waltz, Troop 546, Niceville, FL

Taco Pie

1-1/2 lb ground beef
1 medium jar Taco sauce
4 large corn tortillas
1 8 oz pkg shredded cheddar cheese
1 can (8 oz) tomato puree

Brown ground beef, drain. Combine taco sauce and tomato puree. Line Dutch oven with aluminum foil. Place 2 tortilla shells in Dutch oven. Place 1/2 of ground beef on top, pour 1/2 taco sauce over top. Place 2 more tortilla shells on top and place in rest of beef and pour remaining taco sauce on top. Sprinkle with cheese. Cover and bake until cheese is melted. Variations: Add chopped onions, mushrooms or tomatoes to meat.

Lynne Waltz, Troop 546, Niceville, FL

5.E. Chili Dishes

Mike's Chili

2 lb ground beef
4 tbs water
1 tbs oil
2 tsp each of salt, sugar, Worcestershire Sauce, cocoa, ground cumin, oregano
1/2 tbs Tabasco sauce
1 large onion chopped
1-1/2 tbs chili powder
2 cans kidney beans
3 c canned tomatoes

Brown ground beef in oil. Add onion and cook until it turns clear. Add remaining ingredients except kidney beans and simmer 1 hour covered. Add kidney beans and cook 1 additional hour uncovered.

Texas Chili

2 lb lean chuck roast
1 large onion
Bacon grease
6 cloves garlic, minced
6 jalapeno peppers, seeded & chopped
2 tsp salt
4 tbs chili powder
1 tbs cumin
1 tbs oregano
1 (20 oz) can tomatoes, chopped

Brown meat, garlic and onions in bacon grease. Add jalapeno peppers and mix well. Add remaining ingredients, cover and cook 1 hour

Chili a La 1772

1/2 lb dried pinto beans
1 lb hot sausage
1 lb ground beef
2 medium onions, chopped
2 cloves garlic, minced
1 can (6-ounce) tomato paste
1 quart tomato juice
3 tbs. chili powder
1 tbs. dry mustard
1 tbs. vinegar
1 tbs. Worcestershire sauce
1/2 tsp ground cumin
1/2 tsp coriander
1 tsp salt
1 tsp pepper
3/4 tsp ground allspice
1/2 tsp ground cinnamon
5 bay leaves
Dash of hot sauce
Pinch of red pepper

Combine ground meat, onion, and garlic in a large Dutch oven; cook until meat is browned, stirring to crumble meat. Drain off pan drippings. Add remaining ingredients, mixing well. Cook, uncovered, over low heat 1 1/2 hours, stirring occasionally. Remove bay leaves. Yield, about 2 1/2 quarts. Cook beans separate and add to chili.

Robert Thornton, SPL, and Roger Dailey, SMALL, Troop 1772, Potomac, MD

Homestyle Chili

1 lb ground beef
1 large yellow onion, chopped
3 cloves garlic, minced
1 tbs cumin
2 tbs chili powder
1 tbs Worcestershire sauce
1 (20 oz) can tomatoes, chopped
1 green bell pepper, chopped
1 c red wine(dry)
Salt & pepper to taste
1 lb uncooked kidney beans

Cover beans with 2"-3" water. Bring to boil, remove from heat and let stand 1 hour. Drain and set aside. Brown ground beef with onion and garlic. Add remaining ingredients. Cover and simmer about 1 hour. Variations: Use black beans instead of kidney beans. Add fresh ground ginger, paprika or cocoa.

Green Chili

2 lb lean pork
2 stalks of celery, chopped 1/2"

2 medium tomatoes, chopped
1/2 c Ortega Green Chilies
6 cloves garlic, minced
3 tbs jalapeno pepper sauce

Brown pork in a dab of oil. Add remaining ingredients and mix well. Add 1-2 cups water. Cover and simmer 45 min to 1 hour. If it is too thin, remove cover and continue to simmer until thickened.

Chili Rellano Casserole

2 large cans whole green chilies
1 lb cheddar cheese
1 lb Monterey Jack Cheese
1 can (13 oz) evaporated milk
3 tbs flour
4 eggs, separated
Salt & Pepper

Place 1/2 of chilies in bottom of greased casserole dish, cover with all of cheddar cheese. Top with rest of chilies. Cover with all of jack cheese. Beat egg whites until stiff. Beat yolks with flour, milk, salt and pepper in large bowl. Fold egg whites into yolk mixture. Pour over casserole. Bake in 325 Dutch oven for 45 minutes or until knife inserted in center comes out clean.

Rosie Highers, Ft Walton Beach, Fl

5.F. Chicken Main Dishes

Chicken in a Pot

3-4 lb whole frying chicken
1 tsp poultry seasoning
1/2 tsp salt
1/4 tsp basil
1/4 tsp pepper

Wash chicken and pat dry. Sprinkle cavity with salt, pepper, and poultry seasoning. Put in Dutch oven and sprinkle with basil. Cover and bake for 4 to 6 hours or until tender.

Easy Chicken Dinner

2 Chickens
Flour
Seasonings
Potatoes
Carrots
Broccoli

Cut vegetables and potatoes into small pieces for eating. Cut chicken into 8 parts. Skin chicken. Mix flour and seasonings in plastic bag. Place 2 chicken parts at a time in bag and shake. Remove chicken from bag

when coated and repeat until all chicken is coated. Place potatoes in bag and shake. Remove potatoes from bag.

Put about 1/2 inch of oil in Dutch oven and place on coals. When oil is hot, add chicken and completely brown on all sides. Remove chicken from pot and drain excess oil from pot. Put chicken back in pot. Add approximately 1/4 inch of warm water. Place potatoes and vegetables over chicken. Cover pot and place back on coals.

Put 10 coals on top of oven. Cook for 1 hour or until chicken is tender. Check periodically to ensure there is always a small amount of moisture in the Dutch oven. Bruce Rosen, Scoutmaster Troop 1948, Rockville, MD

Arroz con Pollo

3-4 lb chicken, cut up
2 bouillon cubes
1 c chopped onion
1 c diced ham
1 c green pepper, chopped
1 can (14 oz) tomatoes
1 jar (2 oz) pimento, diced
1 pkg (10 oz) frozen peas, thawed
3/4 tsp chili powder
1 tsp salt
1 jar (3-1/2 oz) stuffed green olives, drained
1/2 tsp white pepper
1 tsp paprika
2 cloves garlic, minced
1 c raw rice (long grain)

Mix salt, pepper, and paprika together. Season chicken with this mixture. Put all ingredients except rice and peas in Dutch oven. Cover and cook at 300 for about 2 to 3 hours. Add rice and peas and cook at 375 for 1 hour. Water may be needed near end of cooking.

Festive Chicken Bake

1/4 c flour
2/3 c light molasses
1 tsp salt
1/4 tsp pepper
2-1/2-3 lb fryer chicken
1 tbs prepared mustard
2 tbs oil
1 tbs cider vinegar
1 can (8 oz) Sliced pineapple
1 can (16 oz) sweet potatoes, drained

Combine flour, salt and pepper. Coat chicken pieces in flour mixture. Brown in hot oil. Drain pineapple, reserving juice. Combine juice, molasses, mustard, and vinegar, mix well. Place chicken in Dutch oven, arrange potatoes around chicken. Brush with half of the sauce. Cover and bake at 350 for 30 minutes. Top with pineapple, brush with remaining sauce, cook 30 min more.

Baked Chicken with Cheese

8 chicken breasts, de-boned
6 tbs peanut oil
2 tbs lemon juice
2 tbs thyme
Salt, pepper
8 slices of boiled ham
8 slices of cheese
8 slices of tomato

Cut foil into 12" squares, place chicken in center. Combine oil, lemon juice, thyme and mix well. Spoon over breasts. Seal foil well and place in 350 Dutch oven. Bake 30 min. Open foil and place one slice ham, cheese and tomato over each breast. Bake open for 3 to 5 min. Remove from foil and place on serving platter.

Easy Chicken Casserole

1 Whole chicken cooked, boned, chopped
2 cans Cream of Chicken Soup
1 c Mayonnaise
1 box "Stove Top" stuffing, chicken flavor

Combine soup and mayonnaise in a large bowl. Add seasoning pkg from stuffing mix and 3/4c stuffing crumbs. Add chicken and mix well. Place in Dutch oven and top with remaining crumbs. Bake at 350 for 30 min or until bubbly and crumbs are brown. Variation: Substitute 1 can Golden Mushroom soup for Cream of Chicken soup. Add shredded cheddar cheese in soup mixture or sprinkle on top.

Chicken Cacciatore

3 lb frying chicken, cut up
1/4 tsp black pepper
3 tbs oil
1/4 tsp cayenne pepper
2 medium onions, thinly sliced
1 tsp oregano
2 cloves garlic, minced
1/2 tsp basil
1 can (1 lb) tomatoes
1/2 tsp celery salt
1 can (8 oz) tomato sauce
1 bay leaf
1/3 c minced green pepper
1/4 c Chianti wine
1 tsp salt

Brown chicken pieces in hot oil in lid of oven. Layer onions in oven. Put browned chicken pieces on top of onions and add remaining ingredients. Cover and cook 1 to 2 hours. Discard bay leaf and serve chicken and sauce over buttered spaghetti.

Chicken and Dumplings

1 envelope chicken noodle soup mix (NOT single serving size)
1 6-1/2 oz can boned chicken
Buttermilk biscuit mix

Mix soup mix with about half the normal water, add boned chicken and bring to a boil. Mix biscuit mix and drop by spoonfuls on the chicken mix. Cover tightly and SIMMER (not too hot) until dumplings are done (usually takes 12-20 minutes). Serves two or three. I have made a double recipe and served six by adding a small can of mixed vegetables.

Jim Sleezer, Roundtable Commissioner, Pawnee Bill District, Will Rogers Council, Stillwater, OK

Chicken Pot Pie

3 to 3-1/2 lb Chicken
Chopped parsley
2-1/2 tsp salt
4 hard-boiled eggs, cut into wedges
1 stalk of celery, chopped
1 medium onion, chopped
1/2 tsp saffron
4 medium potatoes, peeled, cut
4 stalks celery, thinly sliced
1/4 tsp pepper
Dough:
2 c sifted flour
2 eggs
1/2 tsp salt
4-6 tbs water

Place chicken in Dutch oven, add salt, pepper, celery, onion and saffron. Add water to almost cover chicken. Bring to a boil, reduce heat, cover and simmer about 1 hour or until the chicken is tender. Do not overcook. Remove the chicken from the broth to make dough, place the flour into a mixing bowl. Make a well in the center of the flour and add the eggs and salt. Gradually work eggs into the flour, adding only enough water to make a soft but not sticky dough. Knead five minutes. Cover the dough with clean cloth and let rest 30 minutes. Divide the dough in half and roll out each as thinly as possible into a 15" square and cut each square into 2" squares with a sharp knife. Add potatoes and celery to the broth, simmer 25 min. until vegetables are tender. Taste the broth and add more salt or pepper if needed. Add the chicken pieces and bring to boil. Slide the squares of dough into the broth, a few at a time, pushing them down gently. Cover and simmer 20 min. Ladle the pot pie into large soup bowls and garnish with chopped parsley and the wedges of hard cooked eggs.

Chicken Gumbo

2 lb chicken breasts, 1" cubes
2 lb fresh okra, sliced 1/4" slices
2 medium onions, chopped
2 medium bell peppers, chopped
1/2 c celery, chopped
4 tbs cooking oil
3 tbs flour
3 medium tomatoes, cut up
2 cloves garlic, minced

Salt & pepper to taste

Prepare a rye with cooking oil and flour. Cook until brown, stirring often. Add onion, bell pepper, and garlic. Slowly stir in 1 quart of water. Add salt and pepper to taste. Add cut-up tomatoes, okra and celery. Cover and cook about 30 min, until vegetables are done. Add chicken and simmer an additional 6 min.

Duck with Sauerkraut

2 qt Sauerkraut
2 medium onion, quartered
3 tbs brown sugar
Salt
Pepper
1 c water
1 whole game duck

Bake duck in 375 oven for 25 to 30 min. Pour sauerkraut, water, onions, brown sugar, salt and pepper over duck and stir well. Simmer for 1-1/2 hours. Good served with mashed potatoes.

Apricot Glazed Cornish Hens

6 Cornish Game Hens
Wild rice and sausage dressing mix (1 to 1-1/2 lb)
1 jar (12 oz) Apricot preserves
Salt
1/2 c water

Rinse hens, remove giblets and pat dry. Sprinkle cavity with salt. Lightly stuff each hen with about 1 c of dressing. Tie legs together with string. Place into Dutch oven. In small saucepan, combine preserves and water and bring to a boil, stirring occasionally, set aside. Place hens on a rack in Dutch oven. Do not place on bottom, they will burn. Bake hens at 350 for 1-1/2 to 2 hours or until tender. During last 1/2 hour of baking, baste hens frequently with preserves mixture. Remove strings before serving. If desired, split in half for smaller servings. Serve with remaining preserves.

5.G. Pork Main Dishes

Barger Pork Chops

1 c Soy Sauce
1 tsp Garlic Salt
1/2 c Brown sugar
1 tsp Molasses
1/2 c Sherry Family pkg Pork Chops (8)
2 tsp Cinnamon

Combine all except pork chops for a marinade. Pour over chops and marinate overnight in refrigerator. Place chops about 6"-8" above fire. Turn frequently and baste with marinade while cooking. Done in 35 to 45 min.

Pork Chops & Garden Vegetables

6 (1" thick) pork chops
3 tbs butter, melted
3 carrots, cut 1/2" slices
1 tsp basil
6 (1/4 oz) instant onion soup mix
2 c water
1-1/2 c fresh green beans, cut 1" lengths
3 small potatoes, peeled, 1/2" cubes

Brown chops on both sides in butter in bottom of oven, drain. Place vegetables in bottom of oven and replace chops on top. Combine dry soup mix and water, mixing well. Pour over chops and bring to a boil. Cover and reduce heat, simmer 45 min or until chops are tender

Texas Pork Roast

1 small leg of pork
2 tbs lemon juice
1 tsp salt
Dash of Tabasco sauce
Pepper to taste
1 c melted cinnamon-flavored
1/8 tsp allspice or plain apple jelly
1 tsp chili powder
1 tbs Worcestershire sauce
1-1/4 c chili sauce

Place pork in oven and sprinkle with mixture of salt, pepper, allspice and chili powder. Combine remaining ingredients, and spread evenly on pork. Roast at 350 for 30 min per pound. Baste frequently with well seasoned drippings in the pan. Serves 14-16.

Ham & Chicken la

1-1/2 c baked ham, 1/2" cubes
3 tbs flour
1/2 c cooked chicken, 1/2" cubes
1 c hot chicken stock
1 c sliced mushrooms or liquid from mushrooms
1 c light sour cream
Salt
1 large green pepper, chopped
Ground pepper
3 tbs butter
1 large pimento cut in small squares

Sauté mushrooms and green pepper in butter; remove to a hot platter. Add flour to the oven and blend well. Gradually stir in hot stock, cream, salt & pepper. Place over low heat and simmer for about 10 min. Combine chicken, ham, mushroom mixture and pimento, and add to the sauce. Heat thoroughly. Serves 8 to 10.

Northshore Jambalaya

1/2 lb pork tenderloin, chopped
1/2 lb smoked sausage, 1/2" slices
1/4 c vegetable oil
1/4 c all-purpose flour
1 c chopped onion
1 c chopped celery
1 bunch green onions, chopped
4 cloves garlic, minced
1 tbs chopped parsley
1 (8 oz) can tomato sauce
1 tsp garlic salt
1/2 tsp pepper
1/2 tsp Hungarian paprika
1/2 tsp dried thyme
1/4 tsp red pepper
6 c uncooked rice

Cook sausage and pork until browned; drain well. Set aside. Cook rice according to package and set aside. Heat oil in Dutch oven, add oil and cook over medium-high heat stirring constantly, until rue turns dark brown. Stir in onion, celery, 1/2 of green onion, garlic and parsley. Cook over medium heat 10 min stirring frequently. Add tomato sauce and seasonings. Reduce heat and simmer 5 min, stirring occasionally. Stir in meat and remaining green onions. Cook until thoroughly heated. Add cooked rice and mix well. Simmer 5 min covered.

Red-Hots with Kidney Beans

1 lb frankfurters
1 tbs lemon juice
2 slices bacon, chopped
1 tbs Worcestershire sauce
1/4 c chopped onion
1 tbs brown sugar
1 (8 oz) can tomato sauce
1 tsp salt
1 can kidney beans
1/2 tsp chili powder
1/4 c catsup
1/8 tsp garlic salt

Fry bacon bits in oven over low flame until crisp. Remove and reserve bits. Sauté onions in bacon fat until light brown. Add tomato sauce into which flour has been blended. Cook until slightly thickened, stirring constantly. Add kidney beans and bean liquid. Blend together liquid and dry seasonings separately; then combine them and stir thoroughly into bean mixture. Cover and simmer 15 min. Cut frankfurters into 1" pieces. Add to beans, cover and cook for 8 min longer. Sprinkle with bacon bits.

5.H. Seafood Main Dishes

Lobster Chowder

1 large onion, chopped
1 tomato, seeded, peeled & chopped
3 green leeks, slivered
2 medium carrots, peeled, diced
2 c clam juice
4 tbs flour
5 tbs butter
1 c oysters
1 c shredded lobster
3 c lobster shells & tails, broken up

Sauté onion, tomato, leeks, and carrot in 1 tbs of butter until onion turns clear. Add oyster juice and lobster shells. Bring to boil, reduce heat and simmer 40 to 45 min. Remove shells and discard. Remove most of vegetables and set aside. Strain liquid to remove small bits of shell. Make a roux using 4 tbs butter and 4 tbs flour. Cook until it turns light brown. Pour 1/2 of liquid back into oven, whisk well. Add rest of liquid while stirring constantly. Bring to a boil stirring occasionally. Add vegetables, lobster meat and oysters. Simmer 5 to 10 min. Variation: use clams instead of oysters, add celery or bell pepper.

Shrimp Etoufee

(Pronounced A-TO-FAY)

3/4 lb butter
5 c diced onion (or equal volume to meat)
1 c parsley, chopped
3 tbs salt
1 tbs Louisiana Hot Sauce
2 tbs lemon juice
4 lb peeled shrimp
2 tbs Worcestershire Sauce

Cook onion in butter until clear. Add parsley, salt, lemon juice, hot sauce and Worcestershire sauce and simmer 5 min. Add shrimp, cover and simmer until shrimp turns pink and are done.

Catfish Etoufee

(Pronounced A-TO-FAY)

2 c court bouillon	4 c cooked rice
4 tbs brown roux	2 lemon slices, 1/4" thick
1 c onions, chopped	1 tbs Worcestershire sauce
1 c scallions, chopped (including some of the green tops)	1 bay leaf
1/2 c celery, chopped	1/4 tsp thyme
1/2 c bell pepper	1 tsp black pepper
1 tsp minced garlic	2 tsp salt
1 can (1 lb) tomatoes, drained and coarsely chopped	2 lb catfish cut into 1" chunks
	1/2 c parsley, chopped

If rue is not fresh, warm over low heat stirring frequently. Add onions, scallions, celery, green pepper and garlic. Cook 5 min, stirring often, until soft but not brown. Add court bouillon stirring constantly. Add tomatoes, lemon, and seasonings. Reduce heat and simmer, partially covered, 30 min. Add catfish and parsley, stir gently to moisten fish evenly. Simmer partially covered and without stirring, 10 min. Taste for seasoning. Serve immediately.

Scallop Gumbo

2 lb small scallops
2 lb fresh okra, sliced 1/4" slices
2 medium onions, chopped
2 medium bell peppers, chopped
1/2 c celery, chopped
4 tbs cooking oil
3 tbs flour
3 medium tomatoes, cut up
2 cloves garlic, minced salt & pepper to taste

Prepare a rue with cooking oil and flour. Cook until brown, stirring often. Add onion, bell pepper, and garlic. Slowly stir in 1 quart of water. Add salt and pepper to taste. Add cut-up tomatoes, okra and celery. Cover and cook about 30 min, until vegetables are done. Add scallops and simmer an additional 6 min.

Fish Court Boui

3 tbs olive oil
4 c diced onion
1 c celery, chopped
2 c parsley, chopped
3/4 c bell pepper, chopped
3 c green onion, chopped
1 c grated carrot
1 tbs minced garlic
2 tbs lemon juice
1 tbs soy sauce
2 tbs Worcestershire Sauce
1 tbs Louisiana Hot Sauce
2 c Chablis Wine
6 tbs salt
4 lb fish, chopped
12 c water

Pour oil in oven and heat. Place onion, celery, peppers, parsley, green onion and grated carrot in and sauté until onion starts to turn clear. Add garlic and lemon juice and stir and simmer some more. Add remaining ingredients except water, and stir and simmer some more. Pour just enough water to cover mixture. Bring to boil, reduce heat and cover. Simmer for about 30 min.

5.I. Pasta and Pizza

Spaghetti & Meatballs

1 large onion
1 clove garlic, crushed
1 tsp sugar
1 tsp oregano leaves
3/4 tsp salt
3/4 tsp basil leaves
1/2 tsp marjoram leaves
1 can(8 oz) tomato sauce
4 c hot cooked spaghetti
1 can(16 oz) whole tomatoes

For Meatballs:

1 lb ground beef
1/2 c dry bread crumbs
1/4 c milk
3/4 tsp salt
1/2 tsp Worcestershire sauce
1/4 tsp pepper
1 small onion diced (1/4 c)
1 egg

Meatballs: Mix all ingredients, shape into 1-1/2 inch meatballs. Place in Dutch oven and bake at 400 until done and light brown, 20 to 25 min. Spaghetti: Prepare spaghetti according to package instructions. Mix all ingredients except meatballs, break up tomatoes. Heat to boiling, reduce heat. Cover and simmer, stirring occasionally, 30 min. Stir meatballs onto mixture, Cover and simmer stirring occasionally, 30 min longer. Serve over spaghetti and if desired, with grated Parmesan cheese.

Pizza Hot Dish

2 pkg Crescent rolls
8 oz Shredded Cheddar Cheese
1 jar Pizza Sauce
8 oz Shredded Mozzarella Cheese
1-1/2 lb Ground Beef

Brown ground beef, drain. Line Dutch oven with 1 pkg of crescent rolls. Spread pizza sauce on dough. Add browned beef, the cheeses and use second pkg of rolls to form a top crust. Bake 30 min. at 350.

Calzone

Dough:

2 cup warm water
1 Tbs. sugar
1 packet yeast (approx. 1 Tbs..)
1 tsp salt
6 cups all purpose flour
1/4 cup olive oil

Filling:

Your choice

Mix water, yeast and sugar and let bubble. Add salt, 2 cups flour, olive oil and mix. Add approximately 4 more cups of flour 1/2 cup at a time till you have a workable dough. Let it rest. Divide into eighths. flatten into pizza thin rounds on floured board. put 1/4 cup pizza filling of your choice on each round. fold over and seal. Bake in the middle of a very hot Dutch oven with coals piled on the lid for approximately 15 minutes. This is also good with chili beans and with curries.

Fred Maslan, Scouter

Dutch Oven Lasagna

1-1/2 lb. lean ground beef
23 oz spaghetti sauce
9 oz shredded mozzarella cheese
3 eggs
2-1/4 c cottage or ricotta cheese
1/4 cup grated Parmesan cheese
13 lasagna noodles
1-1/2 tsp. oregano
3/4 c hot water

Preheat the Dutch oven. Brown the ground beef. When done remove the beef to a large mixing bowl. Add the spaghetti sauce to the beef and mix well. In another bowl, add the cottage or ricotta cheese, Parmesan cheese, mozzarella cheese (reserve a few ounces for later), eggs, and oregano, and mix well.

Place the layers in the oven in the following order: Break up four lasagna noodles into the bottom of the oven. Spread about 1/3 of the meat mixture over the noodles. Spread 1/2 of the cheese mixture over the meat mixture. Break up five noodles and place over the top of the preceding mixtures. Spread 1/2 of the remaining meat mixture over the noodles. Spread the remaining cheese mixture over the meat mixture. Break up the remaining noodles and place over the cheese mixture. Spread the remaining meat mixture over the noodles. Pour the hot water all around the edges of the oven. Place the lid on the oven and bake one hour or until done. Check frequently.

Hints: This recipe works well with charcoal (12 briquettes on bottom and 12 on top). Cooking time can be reduced by pre-cooking and draining the lasagna noodles.

Carole Pludum, Scouter

5.J. Veggies and Soups

Mike's Broccoli Pie

2 10 oz pkg Chopped Broccoli
3 c Shredded Cheddar Cheese
2/3 c Chopped onion
1 1/3 c milk
3 eggs
3/4 c Bisquick
3/4 tsp Salt
1/4 tsp white pepper

Mix broccoli, 2 c of cheese, and onion in Dutch oven. Beat eggs, milk, Bisquick, salt and pepper until smooth. Pour into oven. Bake until toothpick comes out clean, 25-30 min at 400. Top with remaining cheese and melt, 1-2 min longer.

Ham & Potatoes Au Gratin

1-1/2 c Cooked Ham, Diced
2 c Milk
3 c Potatoes, Diced
Seasoned Salt and Pepper
4 tbs Margarine
1/2 c Grated Cheese
1 onion, minced
2 tbs Fine bread crumbs
3 tbs Flour

Melt margarine and sauté' onion. Blend in flour to make a light rye. Gradually add milk and cook; stirring until thickened. Add pepper and seasoned salt. Pour over ham and potatoes in Dutch oven. Sprinkle cheese and bread crumbs over top. Bake at 400 for 20 min.

Old Fashioned Macaroni and Cheese

8 oz macaroni
8 oz sour cream
2 c cottage cheese
8 oz cream cheese
1 small onion, chopped
Salt & pepper
8 oz sharp cheddar cheese

Prepare macaroni according to package instructions. Mix all ingredients together and place in pan. Put pan in 350 Dutch oven for 30 min or until cheese is melted and bubbly.

Rosie Higher, Ft Walton Beach, Fl

Asparagus Tart

1 precooked pie shell
1 c Shredded Cheddar cheese
1 lb asparagus, trimmed, cut
3 tbs red pepper strips
1-1/2", cooked tender-crisp
2 tbs cornstarch
1/2 tsp salt
Pinch of pepper
1-1/2 c half-&-half
3 eggs, slightly beaten
1/4 c grated Parmesan cheese

Line shell with cheese. Top with asparagus and pepper strips. In medium bowl combine cornstarch, salt and pepper. Gradually stir in half and half until smooth. Stir in eggs and Parmesan until well blended. Pour into pastry shell. Bake in 375 oven 35 to 40 min or until knife inserted in center comes out clean. Let stand for 5 to 10 min before serving.

Beef-Vegetable Soup

2 beef soup bones
7 c water
1-1/2 lb stew beef, 1" cubes
1-1/2 tsp salt
1 tsp pepper
4 medium potatoes, cubed
4 medium carrots, coarsely chopped
2 (8 oz) cans tomato sauce
1 hot red pepper
1/2 small cabbage, coarsely chopped
1 (17 oz) can whole kernel corn
1 (15 oz) can English peas

Drain corn and peas reserving liquid. Add liquid, water and bones in large Dutch oven, bring to a boil. Cover, reduce heat and simmer 1 hour. Add beef cubes, salt and pepper, cover and simmer 1 hour more. Add all except corn and peas, cover and simmer 40 min. Add corn and peas and simmer uncovered 30 min. Makes 4-1/2 quarts

Cowboy Soup

Potato chunks
1 can peas
1 lb ground beef
1 can green beans
1 medium onion
1 can baked beans
Chili powder
1 can tomato soup
1 can corn
1 can tomatoes
Bay leaf
Nutmeg, salt, pepper

Brown ground beef and onion together. Add all except seasonings. Do not drain vegetables. Cook until potatoes are done. Add seasonings and cook 30 min.

Potatoes and Broth

2 lb new potatoes, well washed
6 c water
6 beef broth cubes

Heat water to boiling and add cubes to form cube. Place potatoes in broth and simmer 45 min or until potatoes are done. Serve as a soup with a potato.

Garlic Potatoes

6 medium sized potatoes
Garlic salt
1/2 pint of cream

Peel potatoes and cut into thin slices. Place the potatoes in the oven in layers, sprinkling some garlic salt on top of each layer. Pour cream over the lot, and cook for an hour or so until the potatoes are cooked through.

Bruce Ward, Australian Scouter

5.K. Breads

Homemade Biscuits

1c + 2tbs flour
1/4 tsp baking soda
1 tsp baking powder
Pinch of salt
2 tbs Crisco(solid)
1/2 c buttermilk

Place 1 tbs Crisco in bottom of oven. Place coals on oven to bring temperature to 500 while making dough. Combine flour, baking soda, salt and baking soda in bowl. Cut in Crisco until mixture becomes grainy. Add buttermilk and stir with fork until it forms dough. Turn out on floured surface and briefly kneed. Do not over-kneed. Flatten to 1/2" thick. Cut out with glass or cup. Place in oven and turn once to coat on both sides. Bake at 500 for 10 min. or until done.

Quick Biscuits

While you are preheating the Dutch oven (10 charcoal briquettes underneath), make rolled (or drop, if you're camping) biscuits, using the recipe off a Bisquik box. Powdered milk just fine.

Put the biscuits into the Dutch oven and cover. Let sit for 5-7 minutes (this browns them on the bottom). Lift the Dutch oven off the bottom coals, and put 25 coals on top. Cook another 8-10 minutes (check at 5 minutes to make sure they aren't burning). Key--oven needs to be HOT.

Pete Farnham, CM, Pack 1515, Alexandria, VA

5.L. Cakes, Cookies and Desserts

Grandma Audleman's Bread Puddin'

2 c Milk
2 tsp cinnamon or nutmeg
1/4 c Butter
1/4 tsp salt
2 eggs
8 slices week old bread
1/2 c Sugar
1/2 c Raisins

Dice bread into small cubes. Beat eggs and salt together. Place milk and butter in 2 qt saucepan and heat until scalded. Mix in bread sugar cinnamon and eggs. Stir until bread is well soaked. Stir in raisins and pour mixture into 1 1/2 qt casserole dish and put into Dutch oven on a trivet. Bake until toothpick comes out clean at 350, about 30-40 min. Top with cinnamon sugar or brown sugar.

Magretta Audleman, Shalimar, FL

Monkey Bread

4 cans Biscuits
1 c Sugar
1 c Brown sugar
4 tbs Cinnamon
1 stick oleo

Cut biscuits into quarters. Mix sugar and cinnamon in plastic bag. Drop quarters into bag and coat well. Place in Dutch oven. Melt oleo in lid and pour over quarters. Bake 350 for 35 min.

Dump Cobbler

1 pkg yellow or white cake mix
2 cans pie filling or 1 large can fruit cocktail
Cinnamon
Butter

Pour cans of filling or fruit cocktail in bottom of Dutch oven. Sprinkle cake mix over top of fruit, DO NOT STIR! Sprinkle with cinnamon and cut pads of butter and let fall on surface. DO NOT STIR, it will burn. Cover and bake until bubbly and top is lightly browned, about 30-45 min. Any combination of fruits can be used. I recommend 1 can apple filling and 1 can of fruit cocktail.

"Mother of Invention" Dutch Oven Cobbler

1 box yellow cake mix
2 boxes Jiffy brand cornbread (or muffin) mix
2 eggs
2 Tbs vegetable oil
Ingredients required by cake mix
Water to make a medium-thick batter
1 can pineapple chunks or crushed pineapple

Combine all 3 boxes of mixes together, mixing well. Add the oil and eggs, and any other ingredients that your particular cake mix calls for. Add water until the resulting batter is fairly thick yet. This doesn't seem to be too critical, except if it is too thick it seems to burn easier. Preheat the Dutch oven slightly and oil up good. Add the batter. Drain the pineapple juice and spread the pineapple out evenly over the top of the batter.

Place the cover on the oven. Use a very small amount of coals on the bottom, about four or five charcoal briquettes worth. Cover the oven top with coals, and bake for about 30 minutes. Replenish the coals on top if needed.

Steve Tobin, Scoutmaster

Easy Peach Cobbler

1 Box Duncan Hines yellow cake mix (O/U, parve)
2 29 oz cans sliced peaches (or equivalent)
3 eggs
1 cup sugar
1/2 cup brown sugar
Oil (at least 1/3 cup plus 4 teaspoons)
1 teaspoon cinnamon
Water
Large Ziplock bag to mix cake in

In Ziplock bag, mix cake mix, 3 eggs, 1 and 1/3 cup water, 1/3 cup oil.

Preheat oven over 8 burning coals. Add 4 teaspoons oil to pot. Add 1/2 cup brown sugar to pot. When sugar has melted, dump in peaches (with no more than 1/2 cup of the juice), Add 1 cup sugar, Add 2 teaspoons cinnamon . . . and . . .Stir. Pour cake batter on peaches S-L-O-W-L-Y

Put lid on oven and add 12 burning coals on top of lid. After 15 minutes remove oven from coals on bottom and continue baking from top until cake is brown and cake is done (check with toothpick). Allow cake to cool 30 minutes before serving.

Bruce Rosen, Scoutmaster Troop 1948, Rockville, MD.

Cherry Crisp

2 cans cherry pie filling
2 sticks butter, melted
1 white cake mix
1-3/4 c chopped nuts

Pour pie filling in bottom of oven. Sprinkle cake mix over top and DO NOT STIR. Top with nuts. Pour melted butter over top. Bake for about 30 min at 350 degrees.

Indian Bread Pudding

2 c milk
1/4 tsp Ginger
1/4 c Yellow cornmeal
1 egg
2 tbs Sugar
1/4 c Molasses
1/2 tsp Salt
1 tbs butter
1/2 tsp Cinnamon

Place 1 1/2c milk in Dutch oven and heat to scalding. Combine cornmeal, sugar, salt, cinnamon and ginger, add to milk stirring constantly. Cook 2 min. Combine egg, molasses and butter. Add small amount of the hot milk mixture, slowly. Then add to remaining milk mixture. Stir and cook until thickened, 2-5 minutes. Pour remaining milk OVER (do not stir in!) pudding. Cook until set, 5 minutes. LET STAND 10 to 15 minutes before serving.

Memphis Molly

1 15-16oz can tart cherries (not pie filling)
1 15-16oz can blueberries (not pie filling)
1 smaller can crushed pineapple
1 small package of chopped walnuts
2 boxes Jiffy cake mix
1/2 stick butter pats

Add ingredients order, spread fruit and nuts in bottom of Dutch oven. Sprinkle cake mix over all and put butter pats on top. Cook 20 -30 minutes or until "cake" is done.

Michael Holmes, Scouter.

Hawaiian Pie

1 stick margarine
1/2 c chopped nuts (pecans, peanuts, almonds)
1 c sugar
1 tsp vanilla
2 eggs
1 tsp vinegar
1/2 c coconut
1 unbaked pie shell
1/2 c raisins

Combine margarine, sugar and slightly beaten eggs. Add remaining ingredients. Mix well and pour into pie shell. Place on trivet or inverted pie tin in 350 Dutch oven. Bake for 30 min. Let stand in oven about 5 min after removing coals.

Giant Cinnamon-Pecan Ring

2 1lb loaves frozen bread dough
1/2 c butter, melted
1/2 c sugar
1/2 c packed brown sugar
2 tsp cinnamon
1/2 c chopped pecans
1-1/4 c sifted powdered sugar
1/2 tsp vanilla
Milk (about 4 tsp)
Cinnamon sticks (optional)
Pecan Halves (Optional)

Lightly grease inside of Dutch oven. On a lightly floured surface, flatten thawed dough slightly. Cut each loaf into 4 pieces (total of 8). Form each piece into a rope about 18" long. Brush each rope on all sides with melted butter. Stir together sugar, brown sugar, and cinnamon. Place mixture on sheet of foil. Roll rope in sugar mixture to coat evenly. Shape rope into a coil in the center of the Dutch oven. Roll another rope in sugar. Attach securely to end of first rope and continue coil. Continue coating ropes and attaching to form a 10-11" circle. Sprinkle any remaining sugar over coil. Sprinkle with chopped pecans. Cover and let rise in a warm place for about 30-40 min. Bake at 350 for 30 to 35 min or till done. Cover with foil last 15 minutes to prevent over browning if necessary. Cool about 15 min. Stir together powdered sugar, vanilla, and enough milk to make a thick glaze. Spoon over top of cake. Decorate with cinnamon sticks and pecan halves. Serves 16

Maple Custard Pie

1 c brown sugar
1-1/2 c scalded milk
1/4 tsp maple extract
2 tbs melted butter
1 tbs cornstarch
1/2 c cold milk
3 beaten eggs
Pinch of salt
2 uncooked pie shells
nutmeg

Makes 2 pies Into scalded milk, mix sugar, extract and melted butter. Combine cold milk and cornstarch and mix well. Add to mixture along with salt and eggs. Beat well. Pour into pie shell. Place on top of inverted pie tin and bake at 450 for 10 min. Top with nutmeg and bake another 25 min at 350

Sugar Cookies

1/2 c softened butter
1/2 tsp salt
1 c sugar
2 tsp baking powder
1 egg
2 c flour
1/2 tsp vanilla extract

Combine butter and sugar, stirring until well mixed. Blend in egg and vanilla. Add remaining ingredients and mix well. Drop onto greased pie tin or aluminum pan. Place on trivet or inverted pie tin in 400 Dutch oven. Bake for 6 to 7 min.

Chocolate Chip Cookies

2-1/4 c all purpose flour
2 eggs
1 c butter, softened
1 (12oz) semi-sweet morsels
3/4 c sugar
3/4 c brown sugar
1 tsp vanilla extract

In large bowl, combine butter, sugar, brown sugar, and vanilla extract. Beat until smooth. Beat in egg. Gradually add flour. Stir in chocolate chips. Drop onto ungreased pie tin or aluminum pan. Place on trivet or inverted pie tin in 350 Dutch oven

Pineapple Upside Down Cake

Yellow cake mix (Jiffy cake mix doesn't require eggs)

Pineapple slices
Brown sugar
Maraschino cherries
Butter or margarine

Use a metal pan that will fit into the Dutch oven *or* use foil. Put the pan into the oven so that it rests above or on top of 1/2 inch of water in the bottom of the oven. If you are using foil, wrap the foil over the sides of the Dutch oven, so that you have a "pan" inside that just rests on top of the water/other but won't fall in. Use several layers of foil. Put dots of butter in pan. Sprinkle brown sugar over bottom. Place pineapple slices in a single layer on the bottom. Place maraschino cherries in the holes in the pineapple slices. Pour cake batter over this. Close up Dutch oven, place coals on top if desired or possible, and bake until done. Also, you can include walnuts.

Kathleen Burton, Scouter

Devil's Tooth Cheesecake

Crust:

1/2 cube melted butter
1 pkg chocolate cookie wafers (Nabisco), crushed.

Mix butter and crumbs and press into a 10-inch Dutch Oven, going up the sides at least 1-inch.

Filling:

2 pkgs 8-oz cream cheese
1 cup sugar
1 16-oz tub ricotta
6 eggs
1/2 cup sour cream
1.5 tsp almond flavoring
1.5 tsp vanilla
12 oz Nestles chocolate chips
1/4 cup butter
1/2 cup whipping cream.

Mix first five ingredients (cream cheese, sugar, ricotta, eggs, sour cream) until smooth. Melt chips, butter and whipping cream over low heat until smooth. Add almond flavoring. Pour 1/3 of white mixture into chocolate mixture and mix well. Pour this into crust. Add vanilla to remaining white mixture and carefully pour this over the chocolate layer already in the Dutch.

This is very dense and takes about 1.25 hours to bake, so be patient. It is done when the top cracks and is firm. This dessert is great warm, but to true chocoholics, it becomes the ultimate after cooling all night in the cold Idaho mountain air and enjoyed with a cup of morning coffee.

Craig Bond, Scouter

5.M. Breakfast Dishes

*** Breakfast tip ***

- Turn the lid upside down on the coals and make French toast or eggs on it.

- Bake jelly Danish by adding a little sugar and butter to a biscuit recipe. Drop on pie tin. Make a depression in middle and fill with spoon of jelly. When baked, drizzle mixture of powdered sugar and vanilla (just a little goes a long way) over top for icing!

Jim Sleezer, Roundtable Commissioner, Pawnee Bill District, Will Rogers Council, Stillwater, OK

Cholesterol Free Breakfast

Carton/package of egg substitute. We used "Nu-Laid". (8 oz.-8 egg equiv.)

Various omelet fixin's, i.e. celery, onions, CF "bacon" bits, etc.

Sandwich-size Ziplock (TM) plastic bag for each omelet.

Fill large pot (2-3qt) 4/5 full of water. Bring water to boil. Pour some egg substitute into Ziplock bag. Add favorite omelet fixin's to contents of Ziplock bag. Seal Ziplock bag. Mix contents thoroughly by squeezing. Drop Ziplock bag of omelet into boiling water. Check occasionally. When done, open bag, dump omelet on plate, and dig in.

This takes about 8-10 minutes to cook. This does really work! I did it, and the Ziplock bag doesn't melt - or leak. "Scout's Honor!" Chuck Bramlet, ASM, Troop 323, Thunderbird District, Grand Canyon Council, Phoenix, Az

Pita Pocket Breakfast

1 lb sausage (pork, turkey or ground beef)

1 medium onion, minced

6 Pita breads, medium

1 clove garlic

1 bell pepper, diced

12 eggs, beaten

1 jar salsa

Pre-heat DO (@12 coals on the bottom). Brown sausage drain fat, saving 2 TBS. Stir in onion, garlic, pepper, sauté with sausage. Add eggs, sausage fat and cook together until eggs are scrambled. Spoon into Pita Pockets top with salsa to taste. (Hints: Brown sausage and sauté garlic onions and peppers in advance, refrigerate or freeze in Ziplock bags. Add 2 TBS of Olive Oil when cooking in camp in lieu of sausage fat. This will save time and reduce the sausage fat that will need to dispose of).

David Drabkin, Scouter, Washington, DC

Country Breakfast

1 pound bulk pork sausage

1 box dehydrated (NOT FROZEN) hash brown potatoes

1 dozen eggs

1/2 pound shredded cheddar cheese

In the bottom of the Dutch Oven, crumble the pork sausage. Cover with a water and boil until sausage is cooked. Add hash brown potatoes, cover with water, boil until water is dissolved. Fry potato/sausage mixture until potatoes are browned. Remove the Dutch oven from the coals. Using a large spoon, make several depressions in the top of the potatoes. Crack one or two eggs in to each of the depressions. Cover the Dutch Oven. Add heat to the top to cook the eggs. When the whites are white, sprinkle cheese over the top and return the heat to the top of the Dutch Oven long enough to melt the cheese. The yolks should be liquid. Eat and enjoy.

Bob Harrold, Council Commissioner, Potawatomi Area Council (Wisconsin)

Quick & Easy Breakfast Casserole

(a.k.a. - Cholesterol Casserole)

8 slices of bread
2 pounds of sausage
16 oz grated cheddar cheese
12 eggs
1 qt. Milk
1-1/2 tsp. Dry mustard
1 tsp salt

Line a 12" Dutch Oven with heavy-duty foil. Lightly grease the foil with butter. Break up bread into the oven. Crumble cooked sausage meat over bread and cover with cheese. In a separate bowl, mix eggs (lightly beaten), milk, dry mustard, and 1 tsp. salt (to taste). Pour the egg mixture over the layered bread/sausage/cheese in the oven, cover, and bake for 35 - 40 minutes, checking occasionally. The cheese rises to the top, melting into a golden brown crust over a fluffy layer of eggs, making a super filling camp breakfast for a crowd!

Frank Chesson, Cubmaster - Pack 82, Assistant Scoutmaster - Troop 92, Stonewall Jackson Area Council

Train Wreck Breakfast

Take the Dutch Oven you used for Cherry Cobbler the night before. Scrape out the big chunks of uneaten cobbler. Toss in the left over hamburger from last night's foil packs. Cook it up so that the grease is rendered. Toss in the chopped onions left over from last night's foil packs. Stir. Pour the grease into the lid upside down over the coals and brown up the leftover thin-sliced potatoes from last night's foil packs. Once the potatoes are brown, dump them into the Dutch Oven. Stir, being careful to flip over the potatoes so that you don't mash them all up. Once the potatoes are cooked, put in about 6 eggs. Stir. Serve once the eggs are cooked. Sprinkle liberally with Tabasco (TM) sauce. If you've got some shredded Taco Cheese, throw that on top.

Ron Fox, Cubmaster, Pack 69, Des Plaines Valley Council

Mountain Man Breakfast

1/2 lb bacon (or pre-cooked sausage)
Med onion
2 lb. bag of hash brown potatoes
1/2 pound of grated cheddar
1 dozen eggs
Small jar of salsa (optional)

The following requires 6-9 bottom coals and 12 -15 top coals:

Pre-heat 12" Dutch Oven. Slice bacon and onion into small pieces and brown in the bottom of the DO until onions are clear. Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (15-20 minutes) Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set.(10 - 15 minutes)

Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted. Optional: cover cheese/egg mixture with a small jar (~ 1 cup) of SALSA. Cover and cook for an additional 3-5 minutes. Slice and server like quiche. (Real men don't eat quiche but I sure get lots of requests to cook up the Mountain Man.) Cooking times will vary with the weather and your state of awake but its almost impossible to screw up. Serves 6.

Rich Locke, Adviser, Post 486, Williamsburg, VA

Crustless Quiche

1/4 lb Butter
3 oz Cream cheese
1/2 c Flour
2 c Cottage Cheese (approx. 1 lb)
10 Eggs
1 tsp Baking Powder
1 c Milk
1 tsp Salt
1 lb Monterey Jack Cheese
1 tsp Sugar

Melt butter and add flour. Cook into a light rue. Beat eggs, milk, 3 cheeses, baking powder, salt and sugar together. Stir into rue until well blended. Pour into Dutch oven and bake 350 for 45 min.

Breakfast Muffins

1/2 lb butter, softened
2 c sugar
2 c boiling water
5 tsp baking soda
4 eggs
1 qt buttermilk
5 c flour
6 c raisin bran

Warning: This makes 6 dozen. Can be refrigerated for up to 6 weeks covered.

Combine water and baking soda. Allow to cool slightly. Cream together butter and sugar. Mix in eggs. Gradually add flour and buttermilk alternately. Blend in water mixture. Mix in raisin bran. Bake in 375 oven for 25-30 min.

Biscuits & Gravy

1/2 lb ground sausage
3 tbs chopped onion
2 tbs flour
2 c hot milk

Black pepper to taste

Prepare Homemade Biscuit recipe. Brown sausage and onion together. Pour off excess grease. Stir in flour. Slowly add milk while stirring. Cook until thickened. Serve biscuits split with gravy on top.

Breakfast Pizza

All you need is biscuit dough pre-made from the store or homemade if you have the time, eggs, ham, bacon, sausage your preference or all three and cheese. First stretch the biscuit dough thin a spread it over the bottom of the Dutch oven so none of the oven can be seen. Then pour a small layer of scrambled eggs over the dough. Add your preference of ham, bacon or sausage or all on top of the eggs if you use bacon pre-cook it. Then spread the cheese over that and cook for 10 to 15 minutes and the Scouts will eat it up. It work for us and was given to our lodge by a Scoutmaster and his troop credit must go to Troop 29 of Union, Mississippi. Happy Cooking.

Joe Maxwell, Scouter, OA Lodge Advisor

Blueberry Muffins

2 c flour
1/2 c Milk
2/3 c sugar
1/2 c melted butter
1 tbs baking powder
3/4 c blueberries
1/2 tsp salt
1/4 c sliced almonds
1/2 tsp nutmeg
1 tbs sugar
2 eggs, beaten

Combine dry ingredients. Save 1 tbs of mixture. Combine eggs, milk and butter. Add to dry ingredients. Stir until well moistened. Toss blueberries with reserved flour mixture. Stir into batter. Spoon into greased muffin pans. Sprinkle with almonds and 1 tbs sugar. Bake 15 min at 400

Cinnamon Sugar Donuts

Several tubes of refrigerator biscuits
Mixture of sugar and cinnamon
Cooking oil

Heat about one and a half inches of cooking oil in the Dutch Oven. Be careful not to allow it to become too hot. Heat over coals, NOT FLAMES! Prepare the biscuits by sticking your thumb through them to make a ring. CAREFULLY drop them from a spoon into the hot oil. Turn them once. Remove them from the oil and roll them in the cinnamon and sugar mixture. WARNING: These are habit forming.

Bob Harrold, Council Commissioner, Potawatomi Area Council (Wisconsin)

Pecan Caramel Rolls

1 tube of refrigerator biscuits (10 count)
1/2 cup brown sugar
1 stick butter or margarine
Generous amount of chopped pecans

Cinnamon
Raisins (optional, but good)

Melt butter, brown sugar, cinnamon, and a tablespoon of water in the cover of a chef kit. (large frying pan) Stir well until sugar/butter becomes a caramel. Add pecans and raisins to the caramel mixture. Cut the biscuits into quarters. Stir into the caramel mixture, coating each part with caramel. Place the pan in the Dutch Oven using the "three stone method" bake the biscuits until they are golden brown. About 15 minutes. Enjoy.

Bob Harrold, Council Commissioner, Potawatomi Area Council (Wisconsin)

Australian Brumbies in the Sandhills

Filling:

Cold cooked meat
Any vegetables you have
Some oil

Batter:

2 cups SR flour
Pinch salt
Milk
1 egg

Place flour, salt and the egg in a bowl and mix well slowly adding a little milk until you have a smooth batter. Chop vegetables and leftover cooked meat then mince the vegetables and meat together then mix into the batter. Have hot oil in the camp oven. Spoon mixture into the hot oil. Turn them when the edges look like crumpets that are bubbly. Fry till golden brown. Serve as they are but I like them with Bacon and eggs!

Jim McGregor, Australian Scouter jimmcg@ozemail.com.au

5.N. Other Recipes

Some of these recipes do not really pertain to the Dutch oven but I have included them for you to consider in other cooking situations.

Chocolate Trifle

1 - 19.8 oz package of Fudge Brownie mix
1/2 c coffee flavored liqueur
4 tbs strong brewed coffee
1 tbs sugar
3 - 3.9 oz package instant chocolate pudding mix
12 oz container whipped topping
6 - 1.4 oz English toffee candy bars (crushed)

Prepare the brownie mix and bake according to package directions. Prick the top of the warm brownies at 1 inch intervals using a fork and drizzle with Kahlua or coffee. Let cool and crumble.

Prepare pudding mix according to package directions, omitting chilling. Place 1/3 of crumbled brownies in the bottom of Dutch oven which has been chilled to freezing (i.e.: place in snow for 1/2 hour). Top with 1/3 of pudding, whipped topping and crushed candy bars. Repeat layers twice with remaining ingredients, ending with crushed candy bars. Chill for 8 hours.

Bradley Beaulieu, David Urban and Peter Stein, Scouts in Troop 1577, Herndon, VA

Corn Meal Mush

1 qt boiling water
1 c cornmeal
Salt

Bring water to boil with salt. Slowly stir in cornmeal. Cook 20 min stirring often.

Hasty Pudding

(Fried Cornmeal Mush)

1 recipe cornmeal mush
Flour
1 tbs oil

Mold mush and refrigerate overnight. Slice into 1/2" slices. Flour lightly and pan fry in small amount of oil until brown, about 15 min a side.

Indian Pemmican

2 lb dried beef
1 c raisins
1/2 c yellow raisins
Beef suet

Using a blender, mince meat to a fine pulp. Stir in raisins. Chop just enough to break up raisins. Turn into bowl and mix well. Pour melted suet over top, using only enough to hold beef and raisins together. Allow to cool slightly. Turn onto a jelly roll pan and allow to cool completely. Cut into strips and then into bars about 1" wide and 4" long. Store in Ziplock bags. These bars can be stored for several months.

6. Food Reference Information

Information provided by Steve Tobin, Scouter

6.A. Substitutions

1 cup Milk = 1/2 cup evaporated milk + 1/2 c water, or
= 1 cup reconstituted dry milk + 2 tsp margarine or butter

1 cup Buttermilk = 1 tbs vinegar + 1 cup sweet milk, or
= 1/4 cup butter + 3/4 cup milk

1 1/2 tsp cornstarch = 1 tbs all purpose flour

1 cup Honey = 1 1/4c sugar + 1/4c water or other liquid

Emergency should be the only excuse for substituting ingredients in a recipe.

6.B Dried Beans and Peas Yield Values

When you start with:

1 cup black beans
1 cup blackeye beans
1 cup Great Northern beans
1 cup kidney beans
1 cup lentils
2 cup large lima beans
1 cup small lima beans
1 cup pea (or navy) beans
1 cup split peas
1 cup pinto beans

You will get at least:

2 cups cooked beans
2 1/2 cups cooked beans
2 1/2 cups cooked beans
2 3/4 cups cooked beans
2 1/2 cups cooked lentils
2 1/2 cups cooked beans
2 cups cooked beans
2 1/2 cups cooked beans
2 1/2 cups cooked peas
2 1/2 cups cooked beans

Source: Utah State Extension

6.C. Can Sizes

<u>Can Size</u>	<u>Net Weight</u>	<u>Cups</u>	<u>Servings/Can</u>
#1	10 1/2 - 12 oz.	1 1/4	1
#300	14 - 16 oz.	1 3/4	2 or 3
#303	16 - 17 oz.	2	4 or 5
#2 1/2	1lbs 13 oz.	2 or 3	4 or 6
#3 cylinder	3lbs 3 oz. or 1 qt 14 oz	5 3/4	12
#10	6.5lbs to 7lbs 5 oz.	2 - 13	25
#5	48 oz	6	

SOURCE: Purchasing Food for 50 Servings, Cornell Ext. Bulletin 803

6.D. Storage Times

<u>STAPLES</u>	<u>STORAGE AT 70 DEG F.</u>	<u>HANDLING HINTS</u>
Baking Powder	18 months or expiration.	Keep dry and covered
Baking soda	2 years	" " " "
Cereals		
unopened	6 - 12 months	Refold package liner tightly after opening
opened	2 - 3 months	
cooked	6 months	
Chocolate		
semi-sweet	2 years	Keep cool
unsweetened	18 mon	" "
Cocoa mixes	8 months	Cover tightly
Chocolate syrup		
unopened	2 years	" "
opened	6 months	Refr. after opening
Coffee		
cans		
unopened	2 years	
opened	2 weeks.	Refr. after opening
instant		
unopened	1 - 2 years	
opened	2 weeks.	
Cornmeal	18 months	Keep tightly closed
Cornstarch	6 - 8 months	" " "
Flour		
white	6 - 8 months	Keep in air tight cont.
whole wheat	6 - 8 months	Keep refr. Store air tight
Honey	12 months	Cover tightly. Refr. after opening to extend life
Molasses		
unopened	12 months	Keep tightly closed
opened	6 months	Refr. to extend life
Marshmallows	2 - 3 months	Keep air tight
Mayonnaise		
unopened	2 - 3 months	Refr. after opening
Milk		
condensed or evaporated	12 months	Once opened, store air tight
non-fat dry		
unopened	6 months	
opened	3 months	
Pasta	2 years.	Once opened, store air tight
Salad dressings		
bottled		
unopened	10-12 months	Refr. after opening
opened	3 months	
made from mix	2 weeks.	
Salad oils		
unopened	6 months	Refr. after opening
opened	1-3 months	" " "
Shortenings		
solid	8 months	Refr. not needed

Sugar		
brown	4 months	Airtight containers
confectioners	18 months	" "
granulated	2 years.	Cover tightly
Vinegar		
opened	1 yr.	" "

SOURCE: Cupboard Storage Chart - Michigan State University

6.E. Mixes and Packages Foods

<u>MIXES AND PACKAGED FOODS</u>	<u>STORAGE AT 70 DEG F</u>	<u>HANDLING HINTS</u>
Biscuit, brownie, & muffin	9 months	Keep cool and dry
Cake mixes	9 months	" " " "
angel food	1 yr.	
Casseroles complete or add own meat	9 - 12 months	" " " "
Cookies		
homemade	2 - 3 weeks.	Airtight containers
packaged	2 mon	Keep box tightly closed
Crackers	8 mon	" " " "
Frosting		
canned	3 months	Ref. leftovers
mix	8 months	
Hot roll mix	18 months	Airtight container
Pancake mix	6 - 9 months	" "
Pie crust mix	8 months	Keep cool and dry
Potatoes		
instant	6 - 12 months	" " " "
Pudding mixes	12 months	" " " "
Sauce and gravy		
mixes	6 - 12 months	" " " "
Soup mixes	12 months	" " " "

SOURCE: Cupboard Storage Chart - Michigan State University

6.F. Canned and Dried Foods

<u>CANNED AND DRIED FOODS</u>	<u>STORAGE AT 70 DEG F.</u>	<u>HANDLING HINTS</u>
Canned foods,		
unopened	12 months	Keep cool
opened		
baby food	2 - 3 days	Refr. after opening*
fish and seafood	2 days	
fruit	1 wk.	
meats	2 days	
pickles, olives	5 days	
vegetables	3 days	
Fruits - dried	6 months	Keep cool, air tight
Canned fruit juices	9 months	" "
Vegetables - dried	1 yr.	" " " "

*The FDA is concerned about storing foods in opened cans because of cans using lead solder. FDA now recommends acid foods like fruits and tomatoes once opened should be transferred to glass or plastic
 SOURCE: Cupboard Storage Chart - Michigan State University

6.G. Storage Times of Spices, Herbs, Condiments and Extracts

<u>SPICES, HERBS, & CONDIMENTS</u>	<u>STORAGE AT 70 DEG F</u>	<u>HANDLING HINTS</u>
Catsup, chili sauce		
unopened	12 months	
opened	1 months	
Mustard, prepared yellow		
unopened	2 years.	
opened	6-8 months	May be refrigerated
Spices and herbs		
whole	1-2 months	Store airtight, dry, away from sunlight and heat
ground	6 months	
herbs	6 months	
herb/spice blend	6 months	
Vanilla		
unopened	2 years.	Keep tightly closed
opened	1 yr.	" " "
Other extracts		
opened	1 yr.	" " "

SOURCE: Cupboard Storage Chart - Michigan State University

7. Sample Meal Evaluation Sheet

Information provided by Scott Dillard, Scouter

Here's an evaluation sheet that the Patrol Leaders have in their Troop Leaders Notebooks and use from time to time to evaluate how their meal process is (or is not) going:

- Was the food good?
- Was there enough food for everyone?
- Was there not too much food wasted?
- Did everyone get his fair share of food?
- Was the duty roster posted and used?
- Did everyone do his job without complaining?
- Did everyone offer to help others with their jobs when they could?
- Was it a well-balanced meal?
- Did you say grace before the meal?
- Did you give your patrol yell?
- Is the patrol area clean after the meal?

- Was there enough water for the meal?
- Was there enough water to put out the fire?
- Was the fire prepared on time?
- Did you use a fire starter?
- Was it a "legal" fire starter?
- Was there a ready means for putting out the fire in case it got out of control?
- Was there enough firewood for the entire meal (without having to go get more)?
- Was the fire kept going through the meal until the KPs were through?
- Was the fire properly extinguished when KPs were done?
- Was the fire always attended (never left alone)?
- Was the fire the right size for the job?
- Did anyone who was not busy offer to help the fire/water crew?

- Was the meal prepared on time?
- Was the food warm when it was served?
- Did the cooks wash their hands before they started?
- Did the cooks have the food ingredient list for this meal?
- Did the cooks have all the food ingredients they needed?
- Did the cooks know how to prepare the meal?
- Were the cooks ready to cook when the fire was ready?
- Did you have the right hardware to do the job (for example, pots, pans, utensils, can opener, gloves, HPTs)?
- Were missing hardware items written down by the Patrol Quartermaster so that you will have them next time?
- Was the fire right for cooking (not too cold or too hot)?
- Were the outside of cooking pots soaped before they went on the fire?
- Did the cooks serve the food?
- Was the entire meal ready and served at the same time?
- Did the cooks have enough help?
- Was a little water put in emptied pots to keep food from hardening?
- Did the cooks make sure the kitchen area was clean when the meal was done
- Did anyone who was not busy offer to help the cooks?

- Was KP completed on time?
- Was a sump hole used for the wash water?
- Was the sump hole located in a proper place?
- Was the wash water hot when the patrol finished eating?

- ___ Was there enough fire to heat the water quickly?
- ___ Did everyone AP his own personal gear?
- ___ Did the KPs AP the kitchen gear?
- ___ Was everything AP'd before it was washed?
- ___ Was the gear washed and rinsed properly?
- ___ Was the Dutch oven properly cared for?
- ___ Was the sump hole filled in if this was the last meal of the day?
- ___ Did anyone who was not busy offer to help the KPs?

Appendix 1: Some Additional Recipes

This appendix did not appear in the original Dutch Oven Cookbook, version 2.3.

SMACOS

Failure being the mother of invention led us to discover a uniquely delicious treat this past week at Webelos Camp. Being part Smores and part Taco we aptly named them SMACOs.

Take your Dutch oven. Using a paper towel with dipped in vegetable oil, wipe the bottom (not too much, just enough to give it a gleam).

Place on coals (we did this with as few as 6 coals)

In the bottom of the Dutch oven place a soft flour tortilla.

On top of that place a handful of semi-sweet chocolate chips.

On top of that place a handful of mini-marshmallows.

Cover Dutch oven with lid for 1+ minutes. Remove lid. Using tongs fold the tortilla in half (making a taco shape). You will note that the oven side of the tortilla is a golden brown.

Cover for another minute. Remove lid. Remove SMACO from Dutch oven and place on paper plate to cool (THIS IS A MUST... IT COMES OUT TOO HOT TO HANDLE).

Once shell has cooled to touch enjoy.....the inside will still be moist and warm, gooey chocolate and marshmallows.

Unlike SMOREs the shell will not crumble but allow you to enjoy this delicacy in a relatively clean manner.

We made over 200 of these in under an hour using multiple Dutch ovens, and the kids LOVED them. We cooked up some extra for the next morning and they were just as good the next morning as they were that night.

-- Thanks to Peter Van Houten, peter_van_houten@QM.WV.TEK.COM

Adirondack Beans

1/2 lb. hamburger

1/4 lb. bacon cut into small pieces

1/2 cup chopped onion

1/2 cup brown sugar

1/2 cup catsup

1/4 cup molasses

1 tsp mustard

1 can pork and beans

1 can chili beans (drain and discard excess liquid)

1 can kidney beans (drain and discard excess liquid)

Utensils: Dutch oven, mixing spoons, knife, can opener

Fry hamburger, onion, and bacon together in bottom of Dutch oven. When meat is brown, drain off excess grease. Add all remaining ingredients, cover, and place hot coals under and on top of the oven. Bake for one to one and one half hours, stirring occasionally.

This dish provides a well balanced meal, as well as a tasty one.

-- Andy Read, Eagle Scout, Troop 25 SPL, Little Falls, New York

"Mother of Invention" Dutch oven Cobbler

1 box yellow cake mix
2 boxes Jiffy brand cornbread (or muffin) mix 2 eggs
2 Tbs vegetable oil
Ingredients required by cake mix
Water to make a medium-thick batter
1 can pineapple chunks or crushed pineapple

Combine all 3 boxes of mixes together, mixing well. Add the oil and eggs, and any other ingredients that your particular cake mix calls for. Add water until the resulting batter is fairly thick yet. This doesn't seem to be too critical, except if it is too thick it seems to burn easier. Preheat the Dutch oven slightly and oil up good. Add the batter. Drain the pineapple juice and spread the pineapple out evenly over the top of the batter.

Place the cover on the oven. Use a very small amount of coals on the bottom, about four or five charcoal briquettes worth. Cover the oven top with coals, and bake for about 30 minutes. Replenish the coals on top if needed.

The cornbread adds a wonderful taste and texture to this dessert. It has become a troop standard.

-- Steve Tobin, SM, srtobin@mmm.com, Troop 39, Cannon River District, Cannon Falls, MN

Appendix 2: Seasoning

My personal favorite method of "sweetening" dutch ovens is to get some heavy, spicy bacon or sausage and cook it in them. Next, completely cover the inside (and outside if you like) of your dutch oven with the grease. Next you will want to bake it in the oven at, oh, say 450 for 20 minutes or so. For a real deep seasoning, and especially for new ones, it's necessary to do this two or three times.

If you can get your hands on it use some really spicy Pennsylvania dutch sausage. By the way, this will not make the pan bake everything real spicy or anything, it just gives it a light flavor. I've never had any of my baking taste weird from it.

-- Jason Keen, jkeen@clemson.edu

I have a couple of Camp ovens which I assume are the same as your Dutch Ovens.

The way I prepare them for use is the same as re-sweetening an old one.

First give it a really good clean. steel wool or something abraasive but avoid detergents if possible (unless they are really greasy) and use really hot water.

Scald the oven with boiling water and make sure there is no residue left over from the scrub out.

Take a mixture of Vegetable oil and some salt. 1 tablespoon salt with 1/2 cup Vegetable oil. (if possible use olive oil) do not use canola oil as it burns at a lower temperature.

Get the oven really hot then as it's starting to cool (just under smoking temperature) pour in the salt/oil mix and coat the whole inside do not miss a spot. let it cool till it is bearable to touch and rub in the mixture so you can feel the salt getting into the metal.

Then heat up the oven again gradually until all the oil burns black for a while.

Next, wait until it cools a bit then scald the whole thing with hot water again to get rid of any excess salt. (don't scald it while it is really hot as you could crack the metal)

Dry off the oven completely then re-coat the whole inside again with vegetable oil.

Make sure you always re coat your oven with oil after use.

The best way to keep a camp oven in good condition is to use it often, that gives you another excuse to go camping <grin>

-- Jim McGregor, jimmcg@ozemail.com.au, Venturer Leader 1st Camden South Scout Group Camden NSW Australia

I think Jim Mc probably has the key to the metallic taste problem. I've rehabilitated some old ironware in REALLY bad shape by sanding off the rust with 300 grit wet/dry sandpaper to get a _smooth_ surface. This is not ... repeat NOT needed unless there is rust.

I have a difference of opinion with those that feel no soap or detergent should ever contact cast iron cookware. I wash mine the same way I do all other cook gear and don't seem to have a problem with food sticking. IMHO if you wash it and rinse it and the rinse water "beads" the coating applied when "seasoning/sweetening" is doing it's job. I do feel that any time abrasives are used they grind away the seasoning and the pot will probably need to be re-seasoned. The best way to avoid having to scour any pot is to have it well seasoned to begin with, use a lubricant when frying or baking, and above all NEVER add food to a cold pan. In the past when I've really made a mess that soaking and elbow grease couldn't clean up and had to scour, reseasoning seemed to work well and I learned my lesson.

I expect any of the methods of seasoning cast iron posted will work well, however, my favorite was not mentioned. I like to clean the item VERY well and Jim McGregor sure seems to have the handle on that. Heat the pot on a stove till it is above boiling temp. (lick your finger and touch the bottom of the pan quickly; if it sizzles it's hot; it is also now DRY). Remove from the fire and coat the pan with a product that contains lethicin (sp?) such as PAM. PAM is available, BTW, in liquid form and that works better for me than the aerosol and is MUCH less likely to flare up when applied in the presence of flame. Return the pan to the fire and heat till the coating starts to smoke just a little. An oil that stands up to high temps. (like olive or peanut oil) can be wiped on at this time, if you like, using a pad of paper toweling. Bake the pan in a hot oven for about an hour.

It seems to me (and any chemists out there please correct me if not so) when seasoning cast iron what we are doing is bonding a layer of organic material to surface. If it beads water it's seasoned. If you wet it and it stays uniformly wet it isn't. As usuall the best way is the way that works best for you.

-- Dan O'Canna [ocanna@alpha.caer.uky.edu Lexington, Kentucky USA]

How do you control the heat in a Dutch oven?

There are several ways to test the temperature of your Dutch oven. I will go over some of these ways, but the one main way to test the temperature is to lift the lid. If the food is not cooking enough add some heat. If it's cooking too fast take off some heat. Remember, it's much easier to raise the temperature of cast iron than to lower it.

Here is one way to test the temperature of a heated oven:

Place a teaspoonful of flour in a small pie pan and put the pan inside a hot Dutch oven.

Place the lid on the oven and leave it for 5 minutes.

If the flour has not turned brown the oven is less than 300 degrees.

If the flour is light brown, the oven is about 350 degrees.

If the flour is dark brown, the oven is about 450 degrees.

Note: If the flour is dark brown after 3 minutes, reduce the heat; the oven is too hot to cook with.

There is another good way to test the temperature. It could be called the 2-3 briquette rule. Using this rule, you take the size of the oven and place that amount of briquettes on the lid and place that amount under the oven. Then take 2-3 briquettes from the bottom and move them to the top. This technique will maintain a temperature of 325 to 350 degrees. Refer to the table below for common oven sizes. For every 2 briquettes added or subtracted to/from this the net change is about 25 degrees.

These temperature changes are for the Rocky Mountain area, where the cooking altitude is about 4000-6000 ft. If you live in lower or higher area, check these settings with an oven thermometer to make sure they are OK. I mention this because temperatures inside a Dutch oven are effected by altitude.

There are a couple of other things to remember about temperature control.

The first is that you should rotate your oven a third of a turn every ten minutes. And then rotate the lid a third of a turn the other direction. Next if you are baking bread, rolls, or cake remove the bottom heat after two thirds of the cooking time. It will finish cooking from the top heat. This will keep it from burning on the bottom.

Cleaning The Dutch Oven

"Let's talk about Vinegar."

Vinegar is one of the items I always take with me when I leave home, natural apple cider vinegar, that is. I mix the vinegar in a spray bottle at a 4-to-1 mixture 4 water, 1 vinegar. When your Dutch Oven is still warm, spray it and put the lid back on for a few minutes. You will notice that all the stuff left in your Dutch Oven is now nice and soft. Just take a scraper of some sort and scrape off the excess. Then wipe with a paper towel. Repeat this process a couple of times, and you should have one clean Dutch Oven.

Vinegar:

It serves as a tenderizer and a disinfectant. As you know, anything tender cooks faster. Spraying the vinegar solution on meats and vegetable will kill all the bacteria that forms at room temperature. Spraying it on your pots will disinfect them and make them easier to clean. So spraying vinegar on your hands and on the cooking surface you use is also a safe way to go. Remember to heat your Dutch Oven after every cleaning and use to evaporate the moisture from the pours of the Dutch Oven.

Seasoning Your Dutch Oven:

Cast iron Dutch ovens, if properly cared for, will last for many generations. Constant and proper Dutch oven care beginning from the day the oven is purchased will keep it in service for many years. All quality ovens are shipped with a protective coating that must be removed prior to seasoning. Removing the protective coating requires a good scrubbing with a little soap, some hot water, steel wool, and a little elbow grease. This is the only time you will ever use soap on your Dutch oven. Once the oven has been cleaned, it should be rinsed well, then towel dried and allowed to air dry.

You can use your kitchen oven to season a Dutch oven but just a word of warning, You will smoke up your house if you season your Dutch ovens indoors. I recommend using an outdoor gas barbecue in a well ventilated area. Preheat your barbecue or kitchen oven to 375°. After your Dutch oven is dry, place it on the center rack with the lid ajar. Allow it to warm slowly so it is just barely too hot to handle with bare hands. This preheating does two things, it drives any remaining moisture out of the metal and opens the pores of the metal.

Note: You can also season a Dutch oven in your fireplace. I installed a cast iron pot hanger to the back wall of my fireplace so I could hang my ovens over the fire. If your chimney flu has a good draw you won't get much grease smoke in your house, however, I still recommend opening a few windows and doors.

Now, using a paper towel or a clean 100% cotton rag, apply a thin layer of cooking oil. I prefer using vegetable oil over peanut and olive oils because the burning point of vegetable oil is lower so it will set up and harden at lower temperatures. Tallow or lard can also be used but they tend to break down over time so are not recommended on ovens that will be stored for long periods of time. Make sure the oil covers every inch of the oven, inside and out and replace it on the center rack, this time upside down with the lid resting on top of the legs. This will keep oil from pooling in the bottom of the oven. Bake the oven for about an hour or so at 375°. This baking hardens the oil into a protective coating over the metal. After baking, allow the Dutch oven to cool slowly. When it is cool enough to handle, apply another thin coating of oil. Repeat the baking and cooling process. When the oven can be handled again apply another thin coating of oil. Do not leave any standing oil in the oven! Standing oil can turn rancid ruining the protective coating you just applied. Allow the oven to cool completely. Now it should have three layers of oil, two baked on and one applied when it was warm. The oven is now ready for use.

This seasoning procedure only needs to be done once, unless rust forms or the coating is damaged in storage or use. This baked on coating will darken and eventually turn black with age. This darkening is a sign of a well kept oven and of it's use. The seasonin's purpose is two fold, first and most important, it forms a barrier between moisture in the air and the surface of the metal. This effectively prevents the metal from rusting. The second purpose is to provide a nonstick coating on the inside of the oven. When properly maintained, this coating is as nonstick as most of the commercially applied coatings.

Note: Avoid cooking anything with a high acid content such as tomatoes, or a lot of sugar such as cobblers for the first 2 or 3 times after seasoning your oven. The acid and sugars can break down the protective covering before it has a chance to harden properly.

Aluminum Dutch ovens do not require a "seasoning". Most aluminum ovens are shipped with a protective coating and a simple washing with soap and hot water will remove it. Since aluminum doesn't rust, no further protection is required. However, if you season an aluminum oven like you do a cast iron oven, food will not stick in it as often as it would if left untreated.

Stripping Rusty Or Rancid Dutch Ovens

Inevitably there will come a time when you will need to strip and re-season a rusting or rancid Dutch oven. Relax! It's not that difficult. I've found the easiest way to strip an oven is to place it upside down on the bottom rack of a self cleaning oven with the lid placed on top of the legs. Set the oven to self clean for 2 hours and let it be. Allow the oven to cool completely before removing the Dutch oven.

If you don't have a self cleaning oven or would prefer not to heat up your house then you can use an outdoor propane stove to accomplish the same thing. I like to use my Cache Cooker for this because it has a large burner that generates a lot of heat. The secret to successfully stripping an oven over a propane burner is to keep moving the oven around so every surface of the oven has a chance to be directly over the burner, this also helps prevent warping should the metal become too hot. Light the burner and adjust it to generate a medium blue flame. Place the Dutch oven upside down over the flame and let it slowly heat for 10 minutes or so. Once the oven is hot turn up the burner to it's hottest setting and let the oven heat until it smokes heavily for about 5 minutes then rotate the oven to burn a new surface. Make sure to burn both the inside and the outside of the oven. As the metal burns it will take on a shiny oily look and may look white in some areas which is fine, keep heating the oven until all surfaces inside and out have this look then remove the oven from heat and allow it to cool slowly.

Once the Dutch oven has been burned and allowed to cool the remaining detritus must be removed from the oven surfaces. This is done by scrubbing the oven with a piece of steel wool or a metal scouring pad under hot running water until all surfaces are clean. Once clean, towel dry the oven then allow it to air dry. The Dutch oven is now ready to re-season.

Recently I came across this interesting web page authored by Bill Dickerson entitled [Rust Removal By Electrolysis](#) where Bill has documented how to clean rusty metal and cast iron using electricity, water, and a little washing soda. He has included pictures of his setup so you can see how the process works. The setup takes a little time and a few items but the results look fantastic (he's cleaning car parts but rusty Dutch oven's or cast iron pans will clean just as well).

Storing Your Dutch Ovens

It is important when storing your Dutch ovens to keep the lid cracked so that air can circulate into it. This can be accomplished by laying a paper wick, made from a napkin or paper towel folded accordion style, across the rim of the oven leaving a small amount outside, and then setting the lid down on top of it. The wick also acts to draw any moisture out of the oven. If air cannot circulate into the Dutch oven, the oil used to protect it will turn rancid and will permeate the pores of the metal with a sour odor. DO NOT cook anything in a rancid oven, you will not be able to stomach the food! A rancid oven must be stripped of its protective coating and then be re-seasoned again.

When storing my Dutch ovens I like to put them in a protective cover to keep them from collecting dust, and to keep anything that might brush up against them from getting dirty. The covers also help protect the outside finish on the ovens from being scratched up in transit when camping or transporting ovens.

Main Dishes

Barbecue Beef Brisket

5-6	lbs. prime fresh beef brisket; well trimmed	3	lg. sweet onions; thickly sliced
6	lg. cloves garlic; pressed or minced	1/2	cups chili sauce (your favorite)
2	Tbs. onion salt	1/2	cup light brown sugar
2	Tbs. celery salt	1/2	cup beer (your favorite brand)
1	Tbs. course ground black pepper	1/2	cup Worcestershire sauce
4	Tbs. Wright's liquid smoke		

Advance Preparation: The day before cooking, place the brisket in a large flat bottomed plastic or glass container. Sprinkle the garlic, salts, pepper and 3 Tbs. of the liquid smoke over both sides of the beef, then hand rub over all. Return to fat side up, then arrange the onion slices over the top. Seal the container with an air tight lid or with plastic wrap and place in the refrigerator to marinate overnight (24 hours).

In a 10" Dutch oven combine chili sauce, brown sugar, beer, the remaining liquid smoke, and Worcestershire sauce. Heat using 8-10 briquettes bottom and let simmer until all sugar has been dissolved.

Place the beef brisket in a 12" Dutch oven and arrange onions back over the top. Pour 1/2 of the prepared sauce over the brisket then cover and bake using 6-8 briquettes bottom and 8-10 briquettes top for 5 hours.

When beef is tender remove from the oven and allow to rest for 5 minutes. Slice brisket across the grain in thin slices and make sandwiches using the remaining barbecue sauce, reheated.

Note: For those of you who like to cook over a campfire this recipe works very well when the oven is buried in hot ashes and allowed to slow cook all day.

Serves: 10-12

Byron's One Pot Dinner

(1)	3 lb. london broil; cut into 1" cubes		Meat Marinade
2	medium yellow onions; sliced thick	1/3	cup red wine vinegar
7	cloves garlic; minced	1/4	cup balsamic vinegar
6-8	carrots; cut into 1" pieces	1/4	cup Worcestershire sauce
2	medium bell peppers; cut into 1" pieces	2	Tbs. soy sauce
1 1/2	cups mushrooms; sliced	5	cloves garlic
6-8	medium potatoes; cut into 1" cubes	1/2	tsp. Tobasco Sauce
2	cups barbecue sauce	1/2	cup olive oil
1	cup salsa		
	rosemary sprigs		

Advance Preparation: Prepare the marinade in a blender by adding vinegars, Worcestershire sauce, soy sauce, garlic and tobasco; blend to puree. Continue blending while adding olive oil slowly until oil is completely emulsified. Put cubed meat into a large ziploc bag and add marinade. Seal the bag and shake to completely coat meat. refrigerate for 12-24 hours turning meat twice.

Heat a 12" deep Dutch oven using 22-24 briquettes bottom. Drain marinade off the meat and add meat to hot oven and fry until brown. Spoon off most of the juice. Add onions and garlic. Stir, then cover and cook until onions are translucent. Add carrots, bell pepper, and mushrooms. Cover and bake using 10-12 briquettes bottom and 14-16 briquettes top for 20 minutes. Add potatoes, barbecue sauce and salsa and stir to mix. Place 3 sprigs of rosemary on top. Cover and cook 30-45 minutes using 10-12 briquettes bottom and 12-14 briquettes top heat. Stir pot gently every 10 minutes removing rosemary from top before and replacing after. When vegetables are done remove rosemary and discard.

Serves: 10-12

Campfire Dutch Oven Pizza

1 1/2	lbs. lean ground beef	1/2	medium red onion; diced
2	tsp. italian seasoning	3	Tbs. diced green bell pepper
1	tsp. garlic powder	3	Tbs. diced red bell pepper
	salt and black pepper to taste		(8 oz.) can mushroom stems & pieces;
		1	drained
2	Tbs. olive oil	12	black olives; sliced

1	can crescent rolls	8	oz. shredded Cheddar cheese
1	jar pizza sauce	8	oz. shredded Mozzarella cheese

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot. In a medium bowl add ground beef, italian seasoning, garlic powder, salt and pepper; mix together with your hands. Drop ground beef by small pieces into the hot Dutch oven and fry until brown. Remove browned beef from Dutch oven and wipe oven down with a paper towel.

Pour olive oil into Dutch oven and spread evenly over bottom of oven. Unroll the can of crescent rolls and line the bottom of the oven with a layer of flattened rolls. Spoon pizza sauce evenly over crescent rolls. Sprinkle evenly with seasoned ground beef, red onion, bell peppers, mushrooms, olives, and top with Cheddar and Mozzarella cheeses. Cover and bake using 8-10 briquettes bottom and 16-18 briquettes top for 20-30 minutes until crust is browned on edges and cheese is bubbly.

Serves: 6-8

Easy Barbecue Beef Ribs

8	lbs. beef back ribs; well trimmed	4	cloves garlic; minced
	<u>Emeril's Rustic Rub*</u> to taste	3	Tbs. dry minced onion
1	(12 oz.) bottle hickory barbecue sauce	1-2	tsp. red pepper flakes (to taste)
1	(12 oz.) bottle chili sauce		

Separate ribs by cutting between the bones so they are in single rib pieces. Trim excess fat from both skin and membrane sides of each rib. Season ribs with Emeril's Rustic Rub then place in a large ziploc bag and refrigerate for 1 hour.

Arrange ribs in a 12" deep Dutch oven. In a medium bowl mix together the remaining ingredients and spoon over ribs. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top (325° F.) for 2 hours. Baste with pan drippings every 15-20 minutes. Replenish briquettes after 1 hours cooking time.

*The recipe for Emeril's Rustic Rub can be found on my Recipes page under Seasonings.

Serves: 8

Chili Cornbread Pie

Chili		Cornbread	
1	lb. extra lean ground meat	1	cup all purpose flour
1	medium yellow onion; diced	1 1/2	cup cornmeal
1/2	cup red bell pepper; diced	1	tsp. brown sugar
4	cloves garlic; minced	1/2	tsp. salt
(1)	15 oz. can black beans; drained & rinsed	3/4	tsp. baking soda
(1)	15 oz. can tomato sauce	1	Tbs. baking powder
(1)	28 oz. can cut tomatoes; drained	1/2	tsp. Mrs. Dash
(1)	4 oz. can diced green chilis	1	cup creamed corn
2	Tbs. chili powder	1	cup buttermilk
1	tsp. ground cumin	3	egg whites; beaten stiff
1	Tbs. onion powder	1	Tbs. melted butter
1/2	tsp. garlic powder		
1/2	tsp. salt		

Prepare Chili: Brown ground meat in a 12" Dutch oven using 18-20 briquettes bottom heat. Add onion and red bell pepper and cook until tender. Drain off liquid. Add remaining ingredients. Bring contents of Dutch oven to a boil, then simmer 30 minutes.

Prepare Cornbread: In mixing bowl combine all dry ingredients. In separate bowl combine all wet ingredients. Stir wet ingredients into dry until well mixed. Spoon cornbread mixture over top of chili. Cover and bake using 12 briquettes bottom and 16-18 briquettes top for 30 minutes or until cornbread turns golden brown.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 10 minutes.

Serves: 6-8

Dutch Oven Pot Roast

2	Tbs. bacon grease or olive oil	1	Tbs. balsmic vinegar
2	tsp. dry rosemary; rubbed	3	Tbs. brown sugar

2	med. yellow onions; sliced	1	Tbs. soy sauce
4-5	cloves garlic; sliced	1	bay leaf
3-4	lb. beef chuck roast	1	tsp. black pepper
	salt and pepper to taste	1-2	lbs. baby carrots
1	cup hot beef stock or broth	6-8	medium red potatoes; skins on, cut into chunks
1/4	cup honey barbecue sauce	1	tsp. thyme
2	Tbs. red wine vinegar	1	Tbs. parsley flakes

Heat a 12" deep Dutch oven using 20-22 briquettes bottom until oven is hot. Add bacon grease or olive oil, rosemary, and onions; cook 2-3 minutes until you start to see a little color on the onions then add the garlic. Cook for 1 minute longer. In a large measuring cup combine the beef stock, barbecue sauce, red wine vinegar, balsamic vinegar, brown sugar, soy sauce, bay leaf, and black pepper; stir to mix then pour juice slowly into the oven. Season the roast with salt and pepper then add roast to oven and cover with as many of the onions as you can. Replace the lid then reduce the number of coals on bottom to 10 and place 14-16 coals on the lid. Cook for 30 minutes rotating oven every 15 minutes. After 30 minutes add carrots and potatoes. Season with salt, pepper, thyme, and parsley flakes. Replace the lid and continue baking for 45-60 minutes until vegetables are fork tender.

Serves: 8-10

Dutch Oven Spicy Enchiladas

Filling		Sauce	
2	lbs. lean ground beef	1	Tbs. olive oil
1	medium yellow onion; chopped	1	medium yellow onion; diced small
3	cloves garlic; minced	4	cloves garlic; minced
(1)	11 oz. can mexicorn; drained	1/2	cup green bell pepper; diced small
(1)	15 oz. can black beans; drained	(2)	14 oz. cans tomato sauce
1	cup black olives; chopped	(1)	4 oz. can diced green chiles
3	Tbs. fresh cilantro; chopped	1	Tbs. chili powder
2	tsp. chili powder	1/2	tsp. paprika
1	tsp. paprika	1/2	tsp. ground cumin
1	tsp. ground cumin	1/2	tsp. red pepper flakes
	salt and pepper to taste		salt and pepper to taste
2	lbs. cheddar jack cheese; shredded		
(24)	10" flour tortillas		

Prepare Filling: Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. To oven add ground beef, onions, and garlic. Cook until beef is brown and onions are translucent. Spoon off excess grease. Stir in mexicorn, black beans, olives, cilantro, chili powder, paprika, and cumin. Salt and pepper to taste. Heat thoroughly then remove mixture from Dutch oven.

Prepare Sauce: Heat a 10" Dutch oven using 12-14 briquettes bottom until hot. Add olive oil, onion, garlic, and bell pepper. Saute until peppers are soft and onions are translucent. Stir in tomato sauce, green chiles (juice included), chili powder, paprika, cumin, and red pepper flakes. Salt and pepper to taste. Bring sauce to a boil and simmer gently 10 minutes. Remove from heat.

Assemble Enchiladas: Place a tortilla in oven with sauce covering both sides of tortilla. Place on a plate and fill with 1/4 - 1/3 cup of the meat filling and sprinkle with cheese. Fold in ends and roll up tortilla. Place in original 12" Dutch oven seam side down. Repeat process for each tortilla covering the bottom of the Dutch oven. Make additional layers as needed. Cover tops of enchiladas with remaining meat filling. Pour remaining sauce over top and sprinkle with remaining cheese.

Bake: Cover and bake using 12-14 briquettes bottom and 12-14 briquettes top for 20 minutes until sauce bubbles and cheese is melted.

Serves: 10-12.

Easy Cheesy Meat And Potatoes

Dinner		Sauce	
2	lbs. extra lean ground beef	(2)	10 1/2 oz. can cream of mushroom soup

1	large yellow onion; diced	(1)	10 ½ oz. can cream of chicken soup
7	cloves garlic; minced	1 1/2	cup sour cream
	salt and pepper to taste	2	Tbs. worcestershire sauce
2	bags frozen tater tots	1	Tbs. soy sauce
4	cups colby jack cheese; shredded	1 1/2	tsp. thyme
		1 1/2	tsp. marjoram
			salt and pepper to taste

Heat a 14" Dutch oven using 22-24 briquettes bottom until oven is hot. Add ground beef, onions, and garlic to hot oven, season with salt and pepper, and fry until beef is brown and onions are translucent. Remove the ground beef and onion mixture from the oven and place in a large bowl. To the bowl add all the sauce ingredients and stir to mix. Layer 1 bag of tater tots in bottom of oven. Spoon one half of the ground beef sauce mixture over the tater tots. Sprinkle one half of the cheese over the sauce. Layer again with the second bag of tater tots, the rest of the remaining sauce, and the remaining cheese.

Cover and cook 90 minutes using 12-14 briquettes bottom and 14-16 briquettes top heat rotating oven and lid every 10-15 minutes.

Serves: 15-20

Hungarian Goulash

2	Tbs. olive oil	2	cans tomato soup
1	lb. lean ground beef	2 1/2	soup cans water
1	large yellow onion; diced	2 1/2	tsp. paprika
1	large green bell pepper; diced	1/2	tsp. cayenne pepper
2	cloves garlic; minced	2	tsp. salt
1 1/2	cups frozen whole kernel corn	12	oz. bag pasta shells
1	cup fresh mushrooms; sliced	3	cups grated cheddar cheese
1/2	cup olives; sliced		

Brown ground beef using 2 Tbs. olive oil in a 12" Dutch oven using 20-22 briquettes bottom heat. When beef has been browned add onion, bell pepper, mushrooms, and garlic. Saute until vegetables are tender. Add corn, olives, tomato soup, hot water, paprika, cayenne pepper, and salt. Stir to mix well. Bring contents to a boil then stir in pasta shells.

Place lid on Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top heat for 30-40 minutes. Sprinkle cheese over top and bake for an additional 10 minutes until cheese is melted.

Serves: 6-8

Meat Roll-Ups With Rice

2	cups long grain rice	1	tsp. thyme
1	can cream of chicken soup	1	tsp. marjoram
1	can cream of mushroom soup		salt and pepper to taste
1	cup sour cream	8	slices deli roast beef
1	yellow onion; diced	8	boneless, skinless chicken breasts
1 1/2	cup fresh mushrooms; sliced	16	slices bacon; partially rendered
1	green bell pepper; diced	6	cloves garlic; minced
2	cans water	1 1/2	tsp. poultry seasoning
1	tsp. rosemary		

To a 12" Dutch oven add rice, soups, sour cream, onions, mushrooms, bell pepper, water, herbs, salt and pepper. Stir to mix completely.

Place a chicken breast between two pieces of wax paper and pound to about 1/4 inch thickness using a meat mallet. Repeat for each breast. Lay a piece of roast beef out flat. Place a chicken breast over the roast beef. Sprinkle garlic over chicken breast and season with poultry seasoning. Place two pieces of bacon over chicken breast then roll up. Repeat process making 8 meat rolls. Place meat rolls over rice mixture.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 60 minutes.

Serves: 8

Sweet Onion Brisket Of Beef Carbonnade

5-7	lbs. fresh beef brisket (well trimmed)	1	med. red bell pepper; finely chopped
2	tsp. dried rosemary needles	4	cloves garlic; pressed or minced
2	whole bay leaves	1 1/2	cup chili sauce (your favorite)
2	tsp. salt	1	can (12 oz.) beer (your favorite)
1	tsp. fresh ground black pepper	1/2	cup beef broth
4	lg. Walla Walla sweet onions, sliced	2	Tbs. light brown sugar
1/2	lb. fresh mushrooms; sliced	1	Tbs. Worcestershire sauce
4	ribs celery with leaves; sliced		

Place the trimmed brisket, fat side up, in a 12" Dutch oven . Season with the rosemary, bay, salt and pepper. Arrange the sliced onions, mushrooms, celery (with leaves), bell pepper and garlic over the meat. In a medium-size mixing bowl, combine all of the remaining ingredients, whisk well, then pour the mixture over the top of everything in the oven. Cover and bake using 6-8 briquettes bottom and 10-12 briquettes top for 4 hours replacing briquettes every hour. Baste meat often with pan drippings.

When meat is tender remove from oven and let rest for 5 minutes then carve brisket against the grain in 1/4" thick slices. Serve with the pan juices and onions, etc...

Note: This recipe works well when the oven is buried in hot ashes and allowed to slow cook all day.

Serves: 6-8

Wild Mushroom Stuffed Beef Tenderloin

Roast		Marinade	
3	lb. beef tenderloin roast	1/3	cup red wine vinegar
2	Tbs. olive oil	1/4	cup balsamic vinegar
		1/4	cup Worcestershire sauce
Stuffing		3	Tbs. molasses
1/4	cup butter	5	cloves garlic
1/2	cup red onion; diced	2	tsp. finely grated fresh ginger
1	cup chanterelle mushrooms; diced	3/4	cup olive oil
1/4	cup pinenuts	1 1/2	Tbs. fresh thyme; rubbed
4	cups dried bread cubes	1	Tbs. fresh rosemary; chopped
1 1/2	tsp. fresh rosemary; chopped	1	Tbs. fresh sage leaves; rubbed
1 1/2	tsp. fresh sage leaves; rubbed	1	tsp. red pepper flakes
3	Tbs. fresh parsley; chopped	1	tsp. fresh cracked black pepper
2	eggs; beaten	1	tsp. salt
3/4	cup chicken broth		
	salt and black pepper to taste		

Prepare the marinade in a blender by adding vinegars, Worcestershire sauce, molasses, garlic and ginger; blend to puree. Continue blending while adding olive oil slowly until oil is completely emulsified. Add herbs, red pepper flakes, salt and pepper and stir to mix.

Put tenderloin in a large ziploc bag and add marinade. Seal the bag and shake to completely coat loin. Refrigerate for 12-24 hours turning meat twice.

Heat a 12" deep Dutch Oven using 14-16 briquettes bottom. To the oven add butter, onions, pinenuts, and mushrooms to saute. In separate bowl combine bread cubes, and herbs. Mix in egg and chicken broth. Add sauteed vegetables and stir until well mixed. Salt and pepper to taste. Cover and set aside.

Reheat original oven using 18-20 briquettes bottom. When oven is hot add olive oil. Remove tenderloin from marinade and place in preheated oven. Sear on all sides 3 minutes per side until meat turns a nice dark brown.

Remove from oven, cover, and allow to cool.

Cut a deep pocket lengthwise down the narrow side of the loin and put as much stuffing as you can inside. Be careful not to rip the ends while stuffing. Tie with cotton string to hold together if necessary.

Place roast back in oven and roast using 12-14 briquettes bottom and 14-16 briquettes top for 40-50 minutes basting meat once with leftover marinade, until internal temperature of thickest part of meat reaches 145° F. (Medium rare).

Remove roast from Dutch Oven and let stand for 5 minutes before service.

Serves: 6

1,2,3,4,5 (Chinese Spare Ribs)

2	Tbs. vegetable oil	2	Tbs. rice or white vinegar
2	lbs. boneless pork spare ribs; cut into 2" pieces	3	Tbs. sugar
6	green onions; cut into 1" pieces	4	Tbs. soy sauce
1	Tbs. rice wine or dry sherry	5	Tbs. water

Heat a well oiled 12" Dutch oven using 20-22 briquettes bottom until hot. To hot oven add oil and spare rib pieces; sear ribs on all sides until brown. Add green onions. Mix together the remaining ingredients then pour over browned ribs. Bring liquid to a low boil then cover oven and simmer for 30-40 minutes using 10-12 briquettes bottom and 12-14 briquettes top; stirring every 10 minutes.

Serve with steamed white rice.

Serves: 4

Barbecue Pork Spare Ribs

5-6	lbs. boneless pork spare ribs	3	sweet yellow onions; thickly sliced
(1)	2 liter bottle Coca-Cola	2	cups <u>Byron's Smokey Barbecue Sauce*</u>

Trim most of the fat from ribs. Place ribs in a large bowl and pour coke over them until they are covered. Cover bowl with plastic wrap, place in the refrigerator and allow to marinate 12-24 hours. Pour liquid off ribs. Place one layer of ribs in a 12" deep Dutch oven. Place a layer of onions over ribs. Repeat process until all meat and onions have been used. Pour barbecue sauce over the top of ribs and onions. Cover and cook 90 minutes using 12-14 briquettes bottom and 12-14 briquettes top heat.

Serves: 10-12

Crown Roast Of Pork

Crown Roast		Seasonings	
1	crown roast of pork	1	Tbs. sweet hungarian paprika
3	Tbs. olive oil	1	tsp. onion salt
12	oz. can frozen apple juice concentrate	1	tsp. garlic powder
2	cinnamon sticks	1/2	tsp. thyme
6	whole cloves	1/4	tsp. ground rosemary
2	tsp. rosemary	1/4	tsp. ground sage
1	tsp. thyme	1/4	tsp. celery seed
10	whole pepper corns	2	tsp. salt
		1	tsp. ground black pepper

Advance Preparation: In a small bowl combine paprika, onion salt, garlic powder, thyme, rosemary, sage, celery seed, salt, and pepper; mix completely. Pat roast dry of all excess moisture. Rub roast all over with olive oil then apply seasoning mix and work into the meat. Place roast in large ziploc bag and refrigerate 12-24 hours.

Let roast stand at room temperature for 1/2 hour prior to cooking. Then wrap the ends of the ribs with foil to prevent them from burning. Place a crumpled piece of foil into the center of the roast.

To a 14" deep Dutch oven add apple juice concentrate, cinnamon sticks, cloves, rosemary, thyme, and pepper corns. Bring to a low boil using 22-24 briquettes bottom heat. Place crown roast in oven and cook using 10-12 briquettes bottom and 10-12 briquettes top (325° F.), basting often with juice, until internal meat temperature reaches 165° F. Remove roast from Dutch oven and let rest for 5 minutes before carving for service.

Easy Baked Pork Chops

6	pork chops; center cut, bone in salt and pepper to taste	1	(20 oz.) can sliced peaches
		1/4	cup apricot preserves
1	box stove top stuffing for pork	1	Tbs. dijon mustard
4	Tbs. butter; melted	1	Tbs. dry minced onion
1 1/4	cups hot water		

To a 12" Dutch oven add stuffing mix (including seasoning packet), butter, hot water and juice from canned peaches;

stir to mix then spread evenly. Season pork chops with salt and pepper and arrange over top of stuffing. In a small bowl mix together preserves, mustard and minced onion. Spoon preserve mixture over top of chops and spread to coat. Arrange sliced peaches over the top.

Cover oven and bake using 8-10 briquettes bottom and 16-18 briquettes top for 60 minutes.

Serves: 6

Orange Barbecue Pork Spare Ribs

5-6	lbs. boneless pork spare ribs	3	sweet yellow onions; thickly sliced
(1)	2 liter bottle Coca-Cola	2	cups <u>Orange Barbecue Sauce*</u>

Trim most of the fat from ribs. Place ribs in a large bowl and pour coke over them until they are covered. Cover bowl with plastic wrap, place in the refrigerator and allow to marinade 12-24 hours. Pour liquid off ribs. Place one layer of ribs in a 12" deep Dutch oven. Place a layer of onions over ribs. Repeat process until all meat and onions have been used. Pour barbecue sauce over the top of ribs and onions. Cover and cook 90 minutes using 12-14 briquettes bottom and 12-14 briquettes top heat.

Serves: 10-12

Meatloaf Flower Dinner

4	lbs. extra lean ground beef	1	tsp. oregano
1	large yellow onion; diced	1	tsp. rosemary
2	cups bread cubes	1/4	tsp. ground ginger
1	cup milk	1/8	tsp. cumin
3	eggs	2	tsp. salt
1	small carrot; shredded	1/2	tsp. ground black pepper
1/2	cup catsup	6-8	carrots
1/2	cup grated Cheddar cheese	6	medium potatoes
2	tsp. thyme	10-20	asparagus spears
2	tsp. marjoram		additional catsup as needed

In a small bowl add bread cubes and pack down. Add milk to bread cubes and allow to absorb.

To a large mixing bowl add beef, onions, bread and milk, eggs, grated carrot, catsup, cheese, and seasonings. Mix thoroughly. Place mixture in a 12" deep Dutch oven and spread it into a ring against the sides of the oven leaving a cavity in the center for vegetables. Cover the top of the meatloaf ring evenly with catsup.

Cut the carrots into halves lengthwise and the potatoes into quarters lengthwise. Trim the bottoms of the asparagus. Line the inside of the meatloaf ring with carrot halves. Inside the carrots stand potato quarters in a ring. Stand the asparagus spears in the center.

Roast using 12-14 briquettes top and bottom for 90 minutes. Rotate the Dutch oven and lid every 15 minutes.

Serves: 6-8

(This recipe courtesy of Len and Jerrye Stillman of Salt Lake City, UT).

Orange Glazed Stuffed Pork Chops

Meat		Stuffing	
(10)	8 oz. pork chops w/pockets cut	1 1/2	cup yellow onion; diced
	salt and pepper to taste	1	cup celery; diced
4	Tbs. olive oil	12	Tbs. butter
1	cup hot water	2	cups bread cubes; 1/2" cubes
		1	large apple; cored, peeled, and diced
		1/4	cup slivered almonds
	Glaze	2	Tbs. parsley flakes
4	oranges; juice & zest	1	tsp. rosemary
1 1/2	cup sugar	1	tsp. paprika
1	tsp. ground cinnamon	1	tsp. allspice
1	tsp. salt	1	tsp. salt
1	Tbs. cornstarch	2	tsp. salt
10	whole cloves	2	tsp. fresh ground black pepper
		1/2	cup water

Heat a 14" deep Dutch oven using 20-22 briquettes bottom heat. When oven is hot add butter, onions, and celery. Saute until tender. Return oven to the heat to stay hot.

In a large bowl combine bread cubes, apple, almonds, parsley, rosemary, and seasonings. Mix in the onions and celery. Add enough water to moisten the dressing.

Stuff the mixture into the pork chops. Seal the pockets with toothpicks and tie with butcher string. Season both sides of the chops with salt and pepper.

Add olive oil to the 14" deep Dutch oven. Place chops in oven and brown both sides. Stand chops on end so they rest on the bone. Add **HOT** water to the oven. Cover and simmer using 14 briquettes bottom and 14 briquettes top for 45 to 60 minutes or until internal meat temperature reads 175° F.

In an 8" dutch oven add juice and zest from 4 oranges and the remainder of the glaze ingredients. Stir to mix. Heat using 12 briquettes bottom stirring frequently until mixture boils. Reduce briquettes on bottom to 4 and let simmer 15 minutes.

Remove chops from the Dutch oven, dip in glaze, and place on a serving platter.

Serves: 10
(Recipe courtesy of Chuck Peppler of Fruit Heights, UT).

Pineapple Dr. Pepper Spare Ribs

8-10	boneless pork spare ribs	1	(6 oz.) can tomato paste
1	green bell pepper; diced	1	cup medium Pace Picante sauce
1	yellow onion; diced	3/4	cup brown sugar
1	(20 oz.) can pineapple tidbits	4	cloves garlic; minced
1	(12 oz.) can Dr. Pepper	2	tsp. coarse ground black pepper

Trim most of the fat from ribs. Arrange ribs in the bottom of a 12" Dutch oven. Drain pineapple reserving juice. Sprinkle bell pepper, onions and pineapple evenly over ribs. In a large bowl stir together the remaining ingredients including the reserved pineapple juice and pour over ribs. Cover oven and cook for 2 hours using 6-7 briquettes bottom and 12-14 briquettes top heat (325° F.) replenishing briquettes once after 1 hour of cooking time. Turn and baste ribs in oven juices carefully every 1/2 hour.

Serves: 8-10

Pineapple Glazed Standing Rib Roast

(2)	6-rib pork loin roasts; bones frenched	1/2	tsp. oregano
3	Tbs. olive oil	1/2	tsp. cayenne
1	Tbs. sweet hungarian paprika	1/4	tsp. celery seed
2	tsp. garlic powder	1	Tbs. salt
1	tsp. onion powder	1	tsp. ground black pepper
1/2	tsp. thyme	1 1/2	cups <u>Pineapple Glaze*</u>

Combine all herbs and seasonings in a small bowl and mix. Pat roasts dry of all excess moisture. Rub roasts all over with olive oil then apply seasoning mix and work into the meat. Place roasts in large ziploc bags and refrigerate 12-24 hours.

Let roasts stand at room temperature for 1 hour prior to cooking. Heat a 14" deep Dutch oven with 14 coals bottom and 16 coals top. Place roasts fat side up in the hot oven and roast for 1 1/2 hours or until internal meat temperature of thickest part of meat reaches 160° F. Brush roasts generously with pineapple glaze the last 5 minutes of cooking. Remove roasts from Dutch oven and allow to stand for 10 minutes then carve into chops and brush with additional glaze.

Serves: 12

* The pineapple glaze recipe can be found on my Dutch oven recipes page under Sauces.

Italian Sausages With Peppers And Onions

4	lbs. italian sausages; browned	5	cloves garlic; minced
1	(26 oz.) jar spaghetti sauce	2	tsp. dry leaf basil; rubbed
2	med. yellow onions; halved and sliced	2	tsp. dry leaf oregano; rubbed

2 green bell peppers; sliced into strips

Combine all ingredients in a 12" Dutch oven and stir to mix. Place lid on oven and bake using 6-8 briquettes bottom and 12-14 briquettes top for 2 hours.

Serve on hard or hoagie rolls.

Serves: 8-10

Sweet And Spicy Polish Sausage

4	lbs. smoked polish sausages; cut into 1/2" slices	1/2	cup spicy mustard
2	med. yellow onions; halved then sliced	4	cloves garlic; minced
2	cups brown sugar	1	cup beer (your favorite)

To a 12" Dutch oven add sausage and onion. In a medium bowl combine remaining ingredients and stir to mix well. Pour over sausages and onion and then stir to mix. Place lid on oven and bake using 8-10 briquettes bottom and 12-14 briquettes top for 1 hour stirring every 15 minutes.

Serves: 8

Dutch Oven Sweet Chili

1	lb. lean ground beef	2	(32 oz.) cans stewed tomatoes
6	cups dry red or pinto beans	1-2	cups honey (to taste)
2	large yellow onion; diced	2	tsp. cinnamon
8	cloves garlic; minced	1	tsp. cloves
1	lb. bacon; cubed	1	tsp. allspice
2	tsp. salt	2	Tbs. chili powder
1 1/2	tsp. ground black pepper	1-2	tsp. tobasco (optional)
	HOT water to cover beans		

Brown ground beef in a well oiled 12" deep Dutch oven using 18-20 briquettes bottom. Add beans, onion, garlic, uncooked bacon, salt, pepper, and enough hot water to cover beans. Cover and simmer using 14-16 briquettes bottom and 10-12 briquettes top for 1-2 hours or until beans are tender adding additional water as necessary. Stir in tomatoes, honey, and remaining seasonings. Cover and continue to simmer for 1 hour.

Serves: 10-12

Wagon-Master Camp Stew

2-3	lb. boneless chuck roast	1	tsp. sugar
1/2	cup flour	2	Tbs. worcestershire sauce
1	tsp. salt	1/2	tsp. paprika
1	tsp. pepper	1/2	tsp. tobasco
1/4	cup olive oil	5	carrots; peeled & sliced
1	large onion; diced	4	stalks celery; sliced
1	head garlic; minced	6	medium potatoes; diced
1	quart hot water	1	lb. bag frozen corn
2	packets brown gravy mix	1	lb. bag frozen petite peas
1	packet mushroom gravy mix	1	lb. bag frozen green beans
2	bay leaves	15	oz. can kidney beans
1	tsp. thyme		

Trim excess fat from meat and cut into 1" cubes. In a medium size bowl combine flour, salt, and pepper and stir to mix. Add meat and mix until meat is well coated.

Heat a 12" deep Dutch oven using 24 briquettes bottom heat. Add olive oil then meat and brown meat on all sides. Add onion and garlic and continue cooking until onions are soft and translucent.

Add HOT water, gravy mixes, bay leaves, thyme, sugar, worcestershire sauce, paprika, and tobasco. Stir to mix completely. Bring to a boil then add carrots and celery. Return to boil and let cook 15 minutes.

Stir in remaining ingredients and bring contents to a boil. Cover Dutch oven and reduce briquettes on bottom to 12

and add 6 briquettes to the lid. Simmer for 30-45 minutes or until vegetables are soft.
Serves: 15-20

Baked Chicken And Rice

2	cups long grain rice	3	cloves garlic; minced
1	can cream of mushroom soup	1	Tbs. worcestershire sauce
1	can cream of chicken soup	2	cans water
1	cup sour cream	8-10	pieces of chicken
1	small onion; diced	2	tsp. poultry seasoning
1	stalk celery; diced		salt and pepper to taste

To a 12" Dutch oven add rice, soups, sour cream, onion, celery, garlic, worcestershire, and water. Stir to mix. Season chicken with poultry seasoning and salt and pepper then place over top of rice mixture.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 90 minutes.

Serves: 8-10

Calico Chicken

6	chicken breast halves; boneless, skinless	(1)	4 oz. can diced green chiles; drained
1	packet taco seasoning	(1)	11 oz. can mexicorn; drained
8	oz. pepper jack cheese	(1)	15 oz. can black beans; drained
1/4	cup melted butter	1/2	cup black olives; sliced
1/2	cup melted butter	1/2	cup green onions; sliced
1/2	cup corn flakes; crushed		

Place 1 chicken breast between 2 pieces of waxed paper and gently pound with a meat mallet until about 1/8" thick. Repeat with remaining chicken breasts. Sprinkle about 1/2 tsp. of taco seasoning on the boned side of each breast. Place a 1/2" x 1 1/2" slice of pepper jack cheese on each chicken breast then roll up jelly roll fashion. Tuck in ends and seal well with a toothpick. Dip each chicken roll in melted butter then roll in corn flake crumbs, turning to thoroughly coat each roll. Place in a lightly greased 12" Dutch oven. Bake using 10-12 briquettes bottom and 16-18 briquettes top for 35-45 minutes or until chicken is lightly browned. Remove chicken from oven and remove toothpicks. Wipe the oven clean with a paper towel.

In a large bowl mix together green chiles, mexicorn, black beans, tomato, olives, green olives and 2 Tbs. of the taco seasoning. Spoon vegetables into Dutch oven. Place chicken rolls on top of the vegetable mixture. Grate the remaining cheese and sprinkle over the chicken rolls. Cover and bake an additional 10-15 minutes until vegetables are warmed thru and the cheese has melted.

Serves: 6

(This recipe is courtesy of Chuck Pepler from Fruit Heights, UT.)

Cheesy Chicken Italian-o

1	lb. bacon	1/4	cup honey
8	chicken breasts; cut into chunks	2	tsp. ground oregano
3	cloves garlic; minced	2	tsp. basil
1	large yellow onion; sliced	1 1/2	tsp. parsley
6	large tomatoes; diced	1	tsp. salt
1	red bell pepper; cut into chunks	1	tsp. ground black pepper
1	green bell pepper; cut into chunks	3	cups Mozzarella cheese; grated
1	cup mushrooms; sliced	3	cups Cheddar cheese; grated
(1)	10 3/4 oz. can tomato puree	1/2	cup Parmesan cheese; grated
1/4	cup balsamic vinegar		

Heat a 12" Dutch oven using 20-22 briquettes bottom. Slice bacon into 1" strips then add to hot oven and fry until brown. Remove bacon from oven. Remove and reserve all but 2 Tbs. of the bacon grease from the oven. Add chicken and garlic to oven and cook, turning frequently, until juices run clear when chicken is pierced with a fork. Remove chicken from oven and add reserved bacon grease. Line the bottom of the oven with onion slices then put chicken on top of the onion. Add tomatoes, red and green bell pepper, and mushrooms. Cover and bake using 12 briquettes bottom and 12-14 briquettes top for 30 minutes.

In a large measuring cup make a sauce with the tomato puree, balsamic vinegar, honey, oregano, basil, parsley, salt, and pepper. Stir to mix well. Sprinkle bacon over top of cooked vegetables then pour sauce over vegetables. Cover and bake another 15 minutes. Sprinkle cheeses over the top. Replace lid and let sit for 15 minutes until cheese is melted.

Serves: 16

Chicken And Potato Delight

8-10	boneless, skinless chicken breasts	1	cup sour cream
1/2	lb. bacon	3	cups grated cheddar cheese
2	medium yellow onions; diced	1 1/2	tsp. seasoning salt
1 1/2	cup fresh mushrooms; sliced	1 1/2	tsp. poultry seasoning
12-14	medium potatoes; peeled & sliced	1/2	tsp. garlic salt
(1)	10 1/2 oz. can cream of chicken soup		salt and pepper to taste
(1)	10 1/2 oz. can cream of mushroom soup		

Heat a 12" deep Dutch oven using 18-20 briquettes bottom until hot. Cut bacon into 1 inch slices. Add to hot oven and fry until brown. Cut chicken breasts into bite size pieces. Add chicken, onions, mushrooms, and 1/2 tsp. of the seasoning salt to the bacon. Stir, then cover and cook until onions are translucent and chicken is tender. Add potatoes. Stir in soups, sour cream, and the remaining seasonings. Salt and pepper to taste. Cover and cook for 45-60 minutes using 8-10 coals bottom, and 14-16 coals top heat. Stir every 10-15 minutes. When done, cover top with cheese and replace lid. Let stand until cheese is melted.

Variation: Stir in 1 lb. frozen peas or broccoli florets prior to topping with cheese.

Serves: 8-10

Chicken Enchiladas

Filling		Sauce	
3	Tbs. olive oil	2	(10.5 oz.) cans condensed cream of chicken soup
1	lg. yellow onion; quartered and thinly sliced	1 1/4	cup sour cream
4	cloves garlic; minced	1	(4 oz.) can diced green chiles
1/2	cup chopped black olives	3	cloves garlic; minced
5	cups cooked chicken breast; shredded	1/2	cup cooked crumbled bacon
1	tsp. chili powder	1 1/2	tsp. chili powder
1	tsp. ground cumin	1	tsp. cumin
	salt and pepper to taste		salt and pepper to taste
12	(10") flour tortillas	Topping	
		3	cups cheddar (longhorn) cheese; shredded
		1	green onion; finely chopped

In a medium sized bowl combine all sauce ingredients and stir to mix well.

Heat a 12" Dutch oven using 16-18 briquettes on bottom until hot. To hot oven add olive oil, onion, garlic and olives; cook until onions are soft. Remove onions to a large mixing bowl. To the onions, add chicken, chili powder, cumin, salt and pepper, and 3/4 cup of the prepared sauce. Stir to mix.

Wipe the Dutch oven clean then re-oil generously. Spoon 3/4 cup of the sauce into the bottom of the Dutch oven and spread evenly.

Place tortillas (still in the sealed bag) in the sun to warm slightly until they become soft and flexible. Spoon 1/2 cup of the chicken filling down the center of each tortilla. Fold in the ends and roll up the tortillas. Place seam side down in the Dutch oven. Spoon the remaining sauce over the top and top with cheddar cheese and green onions.

Cover and bake using 10 briquettes bottom and 16-18 briquettes top for 20 minutes.

Serves: 6

Chicken Pot Pie

4	boneless, skinless chicken breast halves; diced	2	(10.5 oz.) cans cream of chicken soup
3	Tbs. bacon grease or olive oil	1/2	cup evaporated milk

4	cloves garlic; minced	1 1/2	tsp. poultry seasoning
1	yellow onion; diced	1	Tbs. Worcestershire
4	medium potatoes; diced		salt and black pepper to taste
1	(16 oz.) bag frozen mixed vegetables; thawed	1	can refrigerated crescent rolls

Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. To hot oven add bacon grease, chicken and garlic; season with salt and black pepper to taste. Cook chicken stirring frequently until chicken is no longer pink. Add onions and potatoes and continue cooking until onions are translucent but still firm. Stir in mixed vegetables, soup, evaporated milk, poultry seasoning and Worcestershire; season with salt and pepper. Let mixture come to a low boil. Unroll the crescent rolls and create a top crust by layering flat rolls across the top of ingredients. Reduce the heat on bottom to 8-10 briquettes and add 14-16 briquettes to the lid. Bake for 25-30 minutes until the rolls are golden brown and flaky. Check to make sure potatoes are cooked through. If not, then remove all briquettes from the lid and continue to cook maintaining bottom heat to keep pie bubbling an additional 15 minutes until potatoes are cooked through.

Serves: 6

[[Back](#)]

Coca-Cola Chicken

8	boneless, skinless chicken breast halves	3	cloves garlic; minced
1	can Coca-Cola	1	Tbs. onion powder
1 1/2	cups catsup	2	Tbs. chili powder

Arrange chicken breasts in an oiled 12" Dutch oven. In a large bowl add remaining ingredients and stir to mix well. Spoon sauce over chicken. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-75 minutes or until chicken is cooked through basting with pan juices every 15 minutes.

Serves: 8

Dutch Oven Turkey & Rice Casserole

1/2	lb. bacon; 1/2" pieces	(2)	10 oz. cans cream of chicken soup
2	cups long grain white or wild rice	2	cups water
4	cups diced cooked turkey	2	tsp. dried parsley flakes
1	large yellow onion; diced	3/4	tsp. poultry seasoning
1 1/2	cup sliced mushrooms	1/2	tsp. paprika
1	cup chopped green bell pepper		salt and pepper to taste
4	cloves garlic; minced	2	cups grated cheddar cheese

Fry bacon in a 12" Dutch oven using 22-24 briquettes bottom heat until crisp. Add white or wild rice and continue cooking until rice is slightly toasted. Add turkey, onion, mushrooms, bell pepper, garlic, cream of chicken soup, water, and seasonings. Stir to mix completely. Bring contents to a boil then cover and bake for 60 minutes using 10-12 briquettes bottom and 14-16 briquettes top heat. When rice is tender sprinkle cheese over the top then replace lid and let stand for 5 minutes until cheese is melted.

Serves: 10-12

Dutch Oven Turkey Chili

1/2	lb. bacon; cubed	(2)	5.5 oz. cans tomato paste
2	large yellow onion; diced	2	Tbs. Worcestershire sauce
3	cloves garlic; minced	2	Tbs. chili powder
1	cup chopped celery	2	tsp. paprika
2	lbs. cooked turkey; 1/2" cubed	2	tsp. cumin
(2)	28 oz. cans whole tomatoes	(2)	19 oz. cans red kidney beans; drained

Fry bacon in a 12" Dutch oven using 22-24 briquettes bottom heat until crisps. To oven add onion, garlic, and celery and continue to saute until vegetables are soft. Add turkey, tomatoes, tomato paste, Worcestershire sauce, chili powder, paprika, and cumin. Bring to a boil then cover and continue to cook using 8-10 briquettes bottom and 14-16 briquettes top for 25-30 minutes stirring occasionally to break up tomatoes. Add kidney beans and cook 10 minutes longer to heat thru.

Serves: 8-12

Easy Pineapple-Apricot Chicken

10	chicken thighs; well trimmed	3/4	cup french dressing
3/4	cup pineapple-apricot preserves	1	(1 oz.) pkg. onion soup mix

Arrange chicken thighs in a 12" Dutch oven. In a medium sized bowl combine preserves, french dressing and soup mix. Stir to mix. Pour pineapple-apricot mixture over chicken then cover and bake using 10-12 briquettes bottom and 14-16 briquettes top for 60-75 minutes.

Serve over rice.

Serves: 6-8

Fiesta Chicken With Black Beans

2	(15 oz.) cans corn; drained	3	Tbs. ground cumin
2	(15 oz.) cans black beans; drained	2	Tbs. chili powder
2	yellow onions; halved and thinly sliced	2	tsp. salt (to taste)
2	green bell peppers; cut in strips	1-2	tsp. coarse ground black pepper (to taste)
6	cloves garlic; minced	8	boneless, skinless chicken breast halves; cut in strips
1	(30 oz.) can whole tomatoes; drained and chopped		<u>Emeril's Southwest Spice*</u> to taste
2	(6 oz.) cans tomato paste	1	lb. pepper jack cheese; grated
1	(8 oz.) can diced green chiles; drained	2	lb. cheddar cheese; grated

In a 12" Dutch oven combine corn, black beans, onion, bell pepper, garlic, tomatoes, tomato paste, chiles, cumin, chili powder, salt and black pepper; stir to mix well. Taste and adjust for seasoning. Season chicken with Emeril's Southwest Spice then add to Dutch oven contents; stir to mix in. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 1 1/2 - 2 hours until chicken is cooked thru and no longer pink. Spread cheese over top replace lid and bake for 5 additional minutes until cheese has melted.

Serve with warmed flour tortillas or over rice.

*The recipe for Emeril's Southwest Spice seasoning can be found on my recipes page under Seasonings.

Serves: 10-12

Herb Roasted Turkey

Turkey		Basting Sauce	
(1)	15 lb. fresh turkey	1/2	cup butter; melted
1	onion quartered	1	tsp. dried mint leaves
1	bay leaf	1/2	tsp. dried thyme
2	cloves garlic; sliced	1/2	tsp. dried sage
6	cloves garlic; pressed	1/2	tsp. dried marjoram
1	cup water	1/2	tsp. sweet basil
		1	tsp. celery salt
Mashed Potatoes		1	tsp. salt
7	medium potatoes; peeled & sliced	1	tsp. fresh ground black pepper
	salt and pepper to taste		
1/4	cup butter	Gravy	
1/4	cup milk	2	Tbs. cornstarch
		1/2	cup water
			salt and pepper to taste
			drippings from Dutch oven

Rinse turkey, making sure it is thawed completely. Pat dry. Twist wings in behind. Place quartered onion, bay leaf, and sliced garlic in the cavity of the turkey. Rub pressed garlic all over the outside skin of the turkey. Place the turkey into a 15" deep Dutch oven. Pour 1 cup of warm water into the bottom of the Dutch oven. Cover and cook using 15-18 briquettes bottom and 24-28 briquettes top.

Prepare basting sauce in a small dish by adding melted butter and herbs. Stir until well blended. Brush turkey with basting sauce often as turkey cooks. Replace coals every 50-60 minutes until a thermometer inserted into the thickest part of the breast meat reaches 170° F.

Arrange potatoes in bottom of Dutch oven around the turkey about one hour before meat is to be done. When potatoes are cooked, remove them from the oven and mash them with butter and milk. Season with salt and pepper. When turkey is done remove it from the Dutch oven. Increase briquettes on bottom of Dutch oven to 28. Add cornstarch to 1/2 cup water and stir until dissolved. Whisk cornstarch mixture into drippings in Dutch oven. Stir until mixture comes to a boil. Season gravy with salt and pepper.

Enjoy!

Serves: 12+

Honey Clove Turkey

(1)	15 lb. fresh turkey	1	Tbs. dried rosemary
4	cups hot water	2	tsp. dried thyme
1	pint honey	12	whole cloves
1	Tbs. dried sage leaves	15	pepper corns; cracked

Mix water, honey, herbs and seasonings in a 15" deep Dutch oven. Heat water to boiling using 30 briquettes bottom and 25 briquettes top. When water is boiling add turkey breast side down. Let turkey simmer for 5 minutes spinning turkey every minute or so to keep the skin from sticking to the bottom of the oven. Turn turkey over so it is breast side up and continue to simmer basting often. Make sure to keep spinning the bird every 10 minutes so the skin won't stick to the bottom. As the bird cooks the honey will carmelize and brown the skin. Don't put too much heat on top of the bird early, or the top of the bird will get too dark. When a meat thermometer inserted into the thickest part of the breast reaches 155° F. increase number of briquettes on top to 36-40. Continue cooking until bird is golden brown. Bird is done when the thickest part of the breast meat reaches 170° F. (usually between 2 1/2 - 3 hours cooking time). If the bird is brown but not to temperature don't worry. Replace the lid, remove all heat from the top of the oven and let it sit for 20 minutes. The steam built up in the oven will finish cooking the bird leaving the meat nice and juicy. For even browning make sure to rotate the lid every 15 minutes. Replace the briquettes on bottom and top every hour.

Be careful! A 15" Dutch oven will stay hot for a long time when it has food in it. Don't burn yourself.

Note: Unfortunately this bird is usually not the prettiest thing to look at when it's done. Most times when I try to remove it from the oven the legs fall off and occasionally the breast will pull right off. What it lacks in beauty, though, it more than makes up for in taste. This bird is requested by everyone at Thanksgiving each year. I know you will enjoy it!

Raspberry Apricot Glazed Cornish Hens

5	Cornish hens	1	Tbs. Volcano seasoning or seasoned salt
1	can apricot nectar		salt and pepper to taste
1	cup raspberry vinaigrette		rosemary sprigs
1	cup apricot jam		

Inject nectar into hens the night before cooking. Mix vinaigrette, and jam together and set aside. Heat a 16" Dutch oven using 22-24 briquettes top and bottom. Wash Cornish hens and season with Volcano seasoning, salt, and pepper. Place 1 or 2 sprigs of rosemary inside each hen.

Place hens in pre-heated Dutch oven. Cover and cook 45 to 60 minutes. As the hens brown reduce the heat to prevent burning. Glaze hens with dressing mixture about 20 minutes before they are finished cooking. Remove the rosemary from the hens and discard. Glaze hens again before serving.

Serves: 5-10

(Recipe courtesy of Jeff Currier (Riverton, UT) and Dick Hill (Riverton, UT)).

Note: Jeff and Dick placed second at the 1998 World Championship Dutch Oven cook-off with help from these beautiful hens.

Zippy Sticky Chicken

10	skinless chicken thighs	2	Tbsp. red onion; minced
2/3	cup ketchup	2	cloves garlic; minced
2/3	cup chutney	2	tsp. hot sauce
2	Tbs. olive oil	1	tsp. salt
1	lemon; juiced	1	tsp. coarse ground black pepper

Arrange chicken thighs in a 12" Dutch oven. In a medium bowl mix together olive oil, ketchup, chutney, garlic, onion, salt, pepper, hot sauce and lemon juice. Pour sauce over chicken then cover and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-75 minutes.

Serve over rice.

Serves: 8-10

Sweet & Sour Pork

2 2/3 tablespoons corn oil
1/3 cup vinegar
4 tablespoons cornstarch
1 1/3 large can pineapple chunks, drained
2 2/3 tablespoons catsup
2/3 cup green pepper, chopped
2 2/3 pounds boneless pork, cut into 1-inch pieces
2 2/3 tablespoons soy sauce
2/3 cup corn syrup
1 1/3 large sweet onion, chopped Vidalia's if you got em

In a large skillet, brown pork in corn oil. Layer the pork, green pepper and onion in crock pot. In a small bowl combine cornstarch with 3-tablespoons water, add remaining ingredients and pour over pork. Cook on low 4 hours or until tender.

Alternate method is to roll the pork in the corn starch before browning!

Sevre over steamed rice and or Egg Noodles

Turkey/ Chicken Chili

1 Lg onion chopped
1 Medium green pepper chopped
1 medium sweet red pepper chopped
3 cloves garlic minced/ or 3tsp (frig). in jar garlic
enough olive oil/or oil of choice to brown ingredients
about 1lb raw--ground or chopped small turkey
1 (14-15oz) can crushed tomatoes
1(14-15oz) black beansdrain/rinse
1C water or chicken broth
1/4C cider vinegar
2-3TB strong black coffee
2-3tsp chili powder (or to taste)
2tsp unsweetened coco powder
1/2 to 1tsp cumin(or to taste)
1/8 to 1/4tsp ground red pepper(or to taste)
Shredded Cheese
About 4-6 chopped green onions
Sour cream

Cook onion, sweet peppers and garlic in tad of oil over med heat for about 3-4 minutes. Add the turkey and cook till turkey is browned (drain off any fat ...won't be much) Stir in remaining ingredients except the cheese, chopped green onions & sour cream. Bring all to a boil and reduce heatcover and cook 30-35minutes ...stir occasionally to prevent sticking.

To serve put in bowls.....sprinkle with cheese and green onions and add a dollop of sour cream. OH if you are a beef lover this would be fine with hamburger also.....Good with Texas toast or browned French bread slices.

Charlene from Camping Adventures

PORK ROAST WITH BLACK-EYED PEAS

½ Pound Bacon, Sliced in Fourths
1 Large Onion, Chopped
4-6 Pound Boneless Pork Roast
Meat Tenderizer
Salt & Pepper
2 Cloves of Garlic, Finely Chopped or Pressed
½ Cup of Water
2 Cans (15 oz) of Black-Eyed Peas (Undrained)

1 Can (15 oz) of Dark Red Kidney Beans (Undrained)
1 ½ to 2 Tablespoons of Chili Powder
[Temp: Equivalent of about 350 to 375 degrees]

Lightly brown bacon in a large (12") Dutch Oven (do not drain). Add onion and cook about 5 minutes longer. Prepare Pork Roast — Sprinkle with tenderizer, salt, and pepper — both sides. Put two sliced or pressed garlic cloves on top of the roast — spread on top. Put bacon and onions to sides of Dutch Oven and put the roast in the middle. Add up to ½ cup water to keep the roast moist. Cover and cook about 1 ½ to 2 hours. Make sure that the bottom of the Dutch Oven stays moist — add slightly more water as needed. When the roast is almost cooked, add the black-eyed peas and kidney beans. Add ½ teaspoon salt, 1/4 teaspoon pepper, and chili powder to the peas & beans. Sprinkle some chili powder on top of roast. Cook about 1 hour longer. Remove roast on cutting board and slice. Serve sliced pork in juices with the peas & beans on the side.

Pinapple Ribs and Stuffing

6 boneless country style ribs
1 1/4 cups chicken broth (low Sodium)
1 can cream of mushroom soup
1/2 large apple cubed
1/2 cup cubed pineapple
1 small box Stove top stuffing

In a 10" dutch oven Pour in stuffing mix on bottom of DO add chicken broth Place ribs on top of stuffing add apple & pineapple cubes Pour cream of mushroom soup over the top bake for approx. 45 minutes with 13 coals on top and 7 coals below. Thanks to John Duprey of Tearjerkers Camping

Wagonmaster Stew

2-3 lb. boneless chuck roast
1/2 C. flour
1 tsp. salt
1 tsp. pepper
1/4 C. olive oil
1 large onion; diced
1 head garlic; minced
1 quart hot water
2 packets brown gravy mix
1 packet mushroom gravy mix
2 bay leaves
1 tsp. thyme
1 tsp. sugar
2 Tbsp. worcestershire sauce
1/2 tsp. paprika
1/2 tsp. tobasco
5 carrots; peeled & sliced
4 stalks celery; sliced
6 med. potatoes; diced
1 lb. bag frozen corn
1 lb. bag frozen petite peas
1 lb. bag frozen green beans
15 oz. can kidney beans

Trim excess fat from meat and cut into 1" cubes. In a medium size bowl combine flour, salt, and pepper and stir to mix. Add meat and mix until meat is well coated. Heat a 12" deep Dutch oven using 24 briquettes bottom heat. Add olive oil then meat and brown meat on all sides. Add onion and garlic and continue cooking until onions are soft and translucent. Add HOT water, gravy mixes, bay leaves, thyme, sugar, worcestershire sauce, paprika, and tobasco. Stir to mix completely. Bring to a boil then add carrots and celery. Return to boil and let cook 15 minutes.

Stir in remaining ingredients and bring contents to a boil. Cover Dutch oven and reduce briquettes on bottom to 12 and add 6 briquettes to the lid. Simmer for 30-45 minutes or until vegetables are soft. Serves: 15-20

Dutch Oven Potatoes

1 lb. thick slice bacon

(1) 10 ½ oz. can cheddar cheese soup
2 med. yellow onions; sliced
1 cup sour cream
5 cloves garlic; minced
2 Tbs. Worcestershire Sauce
1 1/2 cup fresh mushrooms; sliced
1 Tbs. Soy sauce
15 medium potatoes; peeled & sliced
salt and pepper to taste
(1) 10 ½ oz. can cream of chicken soup

Heat a 12" deep Dutch oven using 18-20 briquettes bottom until oven is hot. Cut bacon into 1 inch slices and place in oven and fry until brown. Add onions, garlic, and mushrooms. Stir, then cover and cook until onions are translucent. Add potatoes. In a large bowl combine remaining ingredients and mix well. Pour soup mixture over potatoes and stir until all potatoes are coated. Cover and cook 60 minutes using 10-12 briquettes bottom and 12-14 briquettes top heat. Stir pot gently every 15 minutes.

Extra Lean Turkey Chili

2 pounds extra lean ground turkey breast {NOTE}
2 teaspoons garlic powder
1 teaspoon paprika
1 teaspoon black pepper
1 teaspoon cumin
1 teaspoon oregano
6 teaspoons chili powder
1/2 onion, diced
1/2 teaspoon ground red pepper (add more for hotter chili)
2 teaspoons flour
12 ounces crushed tomato, without paste
1 15 ounce can red kidney beans
12 ounces of water

Brown extra lean ground turkey in a skillet. Drain fat in colander and rinse with hot water. In a crockpot place 12 ounces of crushed tomatoes. Add 12 ounces of water. Add garlic powder, paprika, cumin, oregano, chili powder, black pepper and diced onion and mix thoroughly. Cook on low for 5 - 6 hours stirring occasionally. Add flour and mix through. Add red kidney beans, mix and let simmer for 30 more minutes. {NOTE} You could use extra lean ground round or sirloin

Coca-Cola Glazed Kielbasa

1 to 2 tablespoons olive oil
1 red onion, thinly sliced
1 green bell pepper, thinly sliced
1/3 cup honey
1 tablespoon Yellow mustard seed
2 pounds Polish kielbasa sausage
1 (12 ounce) can Coca-Cola Classic

In a 5 1/2-quart Dutch oven over medium-high heat, heat the oil until hot. Add the onions, and green bell pepper. Lower the heat to medium and cook until the onions are nearly translucent, about 3 to 5 minutes. Stir in honey, mustard seed, and sausage. Pour the Coca-Cola over the sausage and bring to a boil. Reduce the heat to a simmer and cook, uncovered, until the liquid is absorbed and glazes the sausage. This will take about 30 to 40 minutes. Stir frequently to prevent the sausage from sticking. Remove the rosemary sprigs from the Dutch oven and transfer the sausage slices to serving platter.

Hash Brown Casserole

Serving Size: 12
1 2 lb. pkg. frozen hash browns
16 oz sour cream
1 can cream of chicken soup
1 stick butter
1/2 cup green onions, chopped
2 cups sharp cheddar cheese, shredded

Place potatoes in greased 12" Dutch oven. Season with salt and pepper. Melt butter; combine with onions, sour cream, and soup. Mix together well. Pour over potatoes; sprinkle with cheddar cheese. Bake for 45 minutes, until completely warm and cheese melts. Oven directions: 350° for 45 minutes in 9 x 13 inch pan.

Red Beans and Rice

1 can of red beans
Minute rice
Chopped dried chives
Thyme
Fresh onion
Paprika
Butter
Knorr dry mushroom soup mix
Water
Seasoned salt
Parsley

Preheat Dutch oven on fire. Prepare four servings of Minute rice according to the instructions on box. While water for rice is heating, finely chop about 1/4 of small onion. Heat beans, onion, and tablespoon of chives in Dutch oven, simmering 6-8 minutes until steaming.

In separate saucepan, combine soup mix with 3/4 cup hot water to make a smooth sauce. Stir in pinch of thyme and a teaspoon of parsley flakes. Heat gently, stirring frequently for 3 to 4 minutes.

Rice, beans and soup mix should all be ready about same time. Fluff rice with fork. Drain beans, leaving a bit of liquid. Then fold rice into beans in Dutch oven; pour in soup mixture and stir/combine well.

Sprinkle top with paprika. Heat in Dutch oven until top is slightly dry and casserole is steaming.

Shepherds Pie

1 lb. bacon
1-2 lbs. ground beef
prepared mashed potatoes
2 cans corn
2 cans green beans (drained)
shredded cheese-to taste
salt and pepper to taste

Cut bacon into 1 inch slices and cook till crispy. Drain grease. Add 1-2 lbs ground beef and cook. While hamburger is cooking, prepare enough instant mashed potatoes (or real if you have the time/energy). These days you can get them pre-made for convenience. When burger is completely cooked. Add 2 cans corn (drained) and 2 cans green beans (drained). Then add thick layer of mashed potatoes. Cover with 10 coals on lid & lower heat on bottom so meat does not burn. Let oven cook for 10 minutes, then top potatoes with grated cheese & cover until cheese melts! Season to taste with salt/pepper

Special Pot Roast

12-14 inch Dutch oven
3-5 pound beef roast, your choice
3 Tbs.. vegetable oil
2 cans cajun style stewed tomatoes
2 green peppers chopped in big pieces
1-2 large onions chopped in big pieces
1-2 cans flat beer, any brand
1 bunch fresh green beans/asparagus
salt & pepper

In Dutch oven sear roast in oil until all sides are browned. Add the cans of cajun tomatoes, green pepper and onion. Pour in can(s) of beer and cover roast and cook for approx. 3 hours depending on size of roast. Check periodically for desired doneness and to add more liquid if needed. Let liquid reduce by half at least. The last 20 minutes of cooking add your fresh asparagus and or green beans. Simmer until tender crisp. Another added ingredient can be little red potatoes for a

full meal deal. Note: This is great the next day if there are leftovers, reheat and thicken slightly with cornstarch and serve on hoagie roll.

Seafood Soup Gumbo

1 15 oz can mexican style tomatoes diced (With juice)
1 can tomato sauce
3 cups Sauvignan Blanc or other type of white wine. (can substitute chicken broth)
2 cloves garlic Minced
Dash of salt
Dash of Pepper
1 Tbs lemon salt
1 Tbs pepper sauce
1/2 cup diced onion
2 Tbs chili powder
1 Tbs cajun spice
2 cans minced clams (with juice)
3 medium potatoes Peeled and diced
1 cup frozen corn
1 can green beans (with juice)
2 packages frozen mixed seafood (scuttle fish, octopus, clams, shrimp) 1Lb.
small green shrimp shelled

Put tomatoes, sauce, wine, clams, garlic, pepper sauce and spices in Dutch oven cook over medium heat till boiling, Add potatoes and simmer for 15 minutes. Add frozen corn and green beans. Simmer 5 minutes more add seafood and shrimp. Get to a boil and simmer five minutes. Take off of heat and let sit for 5 more minutes. Serve yourself a big helping of seafood soup.

San Francisco Chicken

5 lbs chicken thighs;
2 28 oz bottles BBQ sauce
5 fresh jalapenos, sliced with seeds and all
1 handful each of dried : apricots, pear halves, apples, raisins and cranberries
1 orange thinly sliced
1.5 oz bottle of Tabasco pepper sauce

Put everything in a 12-inch Dutch oven except the orange slices. Cook with 12 coals on the bottom and 18 on top for an hour, then add the orange slices and cook for another 20 minutes.

Chicken Pot Pie

1 lb of Chicken breast (diced into small chunks)
2 tbsp margarine
1 cup of diced potatoes
1 pkg of frozen mixed vegetables (thawed)
1 can of Cream of chicken
4 oz can of evaporated milk
1/2 tsp paprika
1/8 tsp poultry seasoning (sage)

Crust (kind of like a dumpling)
2 cups of Bisquick
1 4 oz can of evaporated milk
1/2 cup of water
2 tbsp of margarine
1 egg
1- 6 or 7 quart Dutch oven. 18 briquettes.

Heat coals until dusty. Sauté' Chicken and diced potatoes. Prepare the crust in a mixing bowl. When chicken is no longer pink, add the vegetables, cream of chicken, evaporated milk, and spices. Cook with lid on, until it starts to bubble. Then cover chicken mixture with the crust mixture. Divide the coals so that 8 are on the bottom and 10 are on the top. Bake for 25 minutes. This is good comfort food. Variations....1-small can of mushrooms, 1 tsp parsley, 2 tbsp of crumbled bacon.

Crazy Dad's Deluxe

This meal has a really nice aroma so it should be prepared over an open campfire using a tripod and kettle. Can also be prepared on a stove with a saucepan.

3/4 lb Cooked Ground Beef
3/4 lb Cooked Ground Pork Sausage
1/8 cup Chopped Broccoli
1/8 cup Chopped Onion
1/8 cup Chopped Green Pepper
1/8 cup Chopped Celery
1/8 cup Chopped Mushroom
1/2 cup Chopped Tomato
1/2 cup Ketchup
1 tbsp Mustard
1 tbsp Steak Sauce (A-1 or equiv.)

Mix everything together and slowly cook until the veggies are tender. The mixture can be eaten alone or can be spooned over cooked rice, cooked noodles, or even cooked sliced potatoes. Some type of bread should be served on the side as well.

Easy Chicken Dinner

2 Chickens
Flour
Seasonings
Potatoes
Carrots
Broccoli

Cut vegetables and potatoes into small pieces for eating. Cut chicken into 8 parts. Skin chicken. Mix flour and seasonings in plastic bag. Place 2 chicken parts at a time in bag and shake. Remove chicken from bag when coated and repeat until all chicken is coated. Place potatoes in bag and shake. Remove potatoes from bag. Put about 1/2 inch of oil in Dutch oven and place on coals. When oil is hot, add chicken and completely brown on all sides. Remove chicken from pot and drain excess oil from pot. Put chicken back in pot. Add approximately 1/4 inch of warm water. Place potatoes and vegetables over chicken. Cover pot and place back on coals.

Put 10 coals on top of oven. Cook for 1 hour or until chicken is tender. Check periodically to ensure there is always a small amount of moisture in the Dutch oven. Bruce Rosen, Scoutmaster Troop 1948, Rockville, MD

Forty Mile Stew

Prepare: 2 qts. sliced potatoes, put in cold water until ready to use.
Prepare: 1 qt. diced carrots
Prepare: 1 1/2 cup chopped onions
1 1/2 Lbs. grated sharp cheese
1 1/2 Lbs. hamburger
1 1/2 Lbs. link sausage, cut into 4 pieces each, cook this ahead!

Cook the hamburger in the hot Dutch oven, until brown. At this point, add the lightly drained potatoes, carrots, onions, and salt and pepper. Mix, and return the lid until vegetables are done. Now, you may add the sausage, and grated cheese, (do not stir at this point) and return the lid, until the sausage is heated, and the cheese is melted. Use 15 charcoals under & 10 on top of oven. This will probably fill a 12 to 14 inch Dutch oven. Enjoy!!

Hunter's Stew

(Also called Soldiers' Stew, Camp Stew)

7 Lbs. Extra lean ground beef (Or any of the following may be tried)
Diced boneless pork chops
Ground pork breakfast sausage
Diced cooked ham
Diced lamb
Diced cooked boneless chicken breasts
Diced cooked turkey breast
4 large diced potatoes

4 cans tomato puree
5 cans tomato sauce
1 can whole kernel corn, drained
1 can green beans, drained
1 can peas, drained
1 can diced carrots, drained
1 can lima beans, drained
3 large onions, diced
3 cloves garlic, finely diced
3 Tbsp vegetable oil
3 Tbsp Worcestershire sauce
3 Tbsp chili powder

Brown the ground beef. Drain the fat from the ground beef. Put the ground beef in a good-sized pot. Add remaining ingredients and mix well. Put on fire or camp stove and bring to a slight boil. Simmer for 10-15 minutes. Ready to serve.
Note: Good on eggs for breakfast if there is any leftover.

Kettle Dogs

Best when cooked in a kettle suspended on a tripod over a campfire...

8-10 Hot Dogs
1-12oz can Chili Beans
1 pkg Chili Seasonings
1 16+oz jar Mild or Hot Chunky Salsa (as chunky as you can find is best)
Water

Add everything (including the juice from the chili bean can) except the water. Add water to the desired thickness you want. Let it slowly cook until you can't stand how good it smells anymore. I usually will allow it to simmer over a low campfire for 1 1/2 - 2 hours.

One Pot Ham Dinner

12 inch Dutch oven
6 lb ham
6-8 Golden Delicious apples peeled and diced
1 sweet potato halved
1/4 cup cinnamon sugar
dumplings or tubes of buttermilk biscuits

Pre-heat oven. Add ham w/1/2 cup water place 1/2 sweet potato on each side. Bake 1 hour Add diced apples. Bake 1/2 hour. Remove ham and sweet potato. Add cinnamon sugar - stir. Place biscuits on top of apples.
Bake until biscuits are browned about 15-20 minutes.

One Pot Tortilla Breakfast

2 tsp. vegetable oil
2 medium green, red, and/or yellow peppers thin sliced
1 small red onion thin sliced
1 (1.25 oz.) package taco seasoning mix
1 can evaporated milk
6 large eggs, lightly beaten
12 (6 in.) fajita- size flour tortillas, warmed
1 jar of salsa
1 tub of sour cream
1 lb. shredded cheddar cheese

Heat oil in Dutch oven. Add pepper, onion and seasoning mix, stir well. Cook well for 3 to 5 minutes or until vegetables are crisp- tender. Transfer to bowl, cover.

Combine evaporated milk and eggs in bowl. Pour into oven and scramble until soft curds form. Move eggs to center of oven. Arrange vegetables around eggs. Sprinkle cheese over eggs and vegetables. Serve with tortillas. Garnish as desired.

Cajun Corn

3 1 lb cans creamed corn

2 1 lb cans whole kernel corn
2 lbs crawfish or shrimp meat
1 can cream of mushroom soup
2 large onions chopped fine
3 stalks celery chopped fine
1 large bell pepper chopped fine
6 jalapenos chopped fine
2 tablespoons minced garlic
4 eggs beaten
2 cups cornmeal
2 tablespoons crushed red pepper
1 tablespoon black pepper
2 tablespoons prepared horseradish
1 lb sharp cheddar cheese, grated
1 cup jalapeno jack cheese
1/2 cup olive oil

Preheat a 12 inch Dutch Oven with 8 to 10 charcoal briquettes under the oven and 16 to 18 on top. Sauté onions, celery, peppers, and garlic in olive oil until onions are clear. In a bowl, mix with cheddar cheese and horseradish. In another bowl combine meat, mushroom soup, eggs, corn, cornmeal and seasonings. Pour mixtures into Dutch Oven in alternating layers. Bake for 45 minutes. Sprinkle on jack cheese and cook for 5 minutes more with top heat only.

Camp Stew

2 lb Hamburger
1 Can stewed tomatoes
1 Can corn
8 oz Elbow macaroni
1/2 c Chopped onions
1 c Water
1/4 lb Longhorn cheddar cheese

Brown beef in Dutch oven, kettle, or skillet. Drain. Stir in tomatoes, corn, macaroni, and water. Cook until done. Just before serving add cheese.

BBQ Meat Roll

Mix together:

4 pounds ground beef
2 cups oatmeal
4 eggs
3 tablespoons Worcestershire sauce

Dice:

1 large sweet onion
1 small green pepper
8 oz. mushrooms
1 garlic clove (crushed)

Barbecue Sauce

Mix together:

2-8 oz cans tomato sauce
1/2 cup brown sugar
2 tablespoons cornstarch
1 teaspoon dry mustard
1/2 teaspoon cloves
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/4 teaspoon allspice
2 tablespoons Worcestershire sauce

Pat meat out on Saran wrap, aluminum foil or a cookie sheet. Use the rolling pin to roll it out to a rectangle about 1/2 inch thick. Place diced vegetables on top of rectangle. Remove Saran wrap or foil if you used it. Roll meat and vegetables as

you would a cinnamon roll. Place in an aluminum foil lined 12 inch Dutch oven, if you had to make a seam in the foil, make sure the seam is down. Bend the meal roll to fit the Dutch oven if necessary. Bake for 15-20 minutes and baste with 1/2 of the barbecue sauce. Bake another 15 minutes. Add the remaining sauce. Bake for approximately 1 hour with coals on top and bottom.

Italian Sausages With Peppers And Onions

4 lbs. Italian sausages; browned
5 cloves garlic; minced
1 (26 oz.) jar spaghetti sauce
2 tsp. dry leaf basil; rubbed
2 med. yellow onions; halved and sliced
2 tsp. dry leaf oregano; rubbed
2 green bell peppers; sliced into strips

Combine all ingredients in a 12" Dutch oven and stir to mix. Place lid on oven and bake using 6-8 briquettes bottom and 12-14 briquettes top for 2 hours. Serve on hard or hoagie rolls.

Dutch Oven Potatoes

Use a 12 in. regular Dutch Oven.

1 lb. bacon, diced
2 onions, diced
2 green peppers, diced
12 med. potatoes, red Pontiac, peeled and sliced dollar size
1 lb. sharp cheddar cheese
1/4 lb. Swiss cheese
salt and pepper
mushrooms, optional

Fry bacon in Dutch Oven. Add onions, peppers (and mushrooms) and sauté. Pour part of the bacon grease off and add potatoes. Add salt, pepper and seasoning to taste. Mix together, but don't stir while cooking. Put 8 briquettes under the oven and 14 on the lid. This will allow all the potatoes to cook uniformly without stirring. We don't want mashed potatoes or wallpaper paste. Cook approx. 45 minutes. Check with fork - when done, grate the cheese together and sprinkle evenly over the top of the potatoes and replace the hot lid. The cheese will melt down through the potatoes and they are ready to eat. Pass the spuds!

Dutch Oven Lasagna

1-1/2 lb. lean ground beef
23 oz spaghetti sauce
9 oz shredded mozzarella cheese
3 eggs
2-1/4 c cottage or ricotta cheese
1/4 cup grated Parmesan cheese
13 lasagna noodles
1-1/2 tsp. oregano
3/4 c hot water

Preheat the Dutch oven. Brown the ground beef. When done remove the beef to a large mixing bowl. Add the spaghetti sauce to the beef and mix well. In another bowl, add the cottage or ricotta cheese, Parmesan cheese, mozzarella cheese (reserve a few ounces for later), eggs, and oregano, and mix well.

Place the layers in the oven in the following order: Break up four lasagna noodles into the bottom of the oven. Spread about 1/3 of the meat mixture over the noodles. Spread 1/2 of the cheese mixture over the meat mixture. Break up five noodles and place over the top of the preceding mixtures. Spread 1/2 of the remaining meat mixture over the noodles. Spread the remaining cheese mixture over the meat mixture. Break up the remaining noodles and place over the cheese mixture. Spread the remaining meat mixture over the noodles. Pour the hot water all around the edges of the oven. Place the lid on the oven and bake one hour or until done. Check frequently.

Hints: This recipe works well with charcoal (12 briquettes on bottom and 12 on top). Cooking time can be reduced by pre-cooking and draining the lasagna noodles.

Sausage and Corn Bread Bake

A camping recipe from Drew. Try substituting bacon for the sausage (even better - in addition to) and French bread chunks. I've added diced green peppers and skipped the potatoes, but usually add more bread to make up the difference. In this case I'll cover the bottom of the pan with the bread chunks, and then layer it with sausage mix, and a top layer of cheese before pouring the egg mixture over it all. Sausage, eggs, cheese, bread, and sweet syrup. What more do you need for breakfast?

1 pound breakfast sausage, crumbled
1 medium white onion, diced
2 medium red potatoes, 1/2" cubes
2-3 slices bread (day old rolls are great)
6 large eggs
2 cups milk
1 cup shredded cheese, Colby Jack or sharp Cheddar
1 cup cornbread, pancake, or biscuit mix
1/2 cup maple syrup
salt and pepper, to taste

Start your coals for a Dutch oven bake. Sufficient coals are needed for the 2 under / 2 over method depending upon the diameter of your Dutch oven, plus a few more - just in case. A 12 inch diameter Dutch oven needs 10 coals underneath and 14 coals on top. This yields an approximate temperature of 350 degrees in the Dutch oven. You can line the Dutch oven with aluminum foil or not. If not lined, use the sausage drippings to grease the bottom and sides of Dutch oven.

Crumble sausage and brown in the Dutch oven, if it's not lined. Remove sausage and drain on paper towel. With the little amount of fat remaining in the pan from the sausage sauté the onions until translucent.

While browning the sausage, beat the eggs and milk together. Add the cornbread, biscuit, or pancake mix of your choice. I am partial to cornbread for this recipe.

Once the onions are done, add them and the sausage into the Dutch oven. Season the sausage mixture with salt and pepper to taste and mix in the maple syrup to coat.

Coarsely tear the bread into chunks and stir into the sausage mixture. Sprinkle the top liberally with the shredded cheese. Pour the egg, milk, and cornbread mix over the sausage mix in the Dutch oven. Cover and bake this breakfast casserole for 45 to 60 minutes until baked through.

Servings: 4-8

Preparation time: 1 hour

QUARTERMASTER'S STEW

(A time honored Scouting recipe that is easy to make, serves 6 to 8 boys)

Ingredients:

2 lbs of hamburger
2 cans of mixed vegetables (save liquid)
2 cans of potatoes (drain off liquid and discard)
1 packet of stew seasoning mix

If desired:

1 can of stewed tomatoes
Sliced fresh mushrooms
Additional vegetables, such as beans, corns.

Preheat Dutch oven on fire, add small amount of cooking oil, and brown hamburger. Drain off grease. Stir in stew seasoning mix, add a bit of water, and cook for 5 to 10 minutes.

Add vegetables with liquid. Chop up potatoes into small chunks and add to stew. Add small quantity of water if need to cover contents. Place oven on bed of charcoal - 8 to 10 briquettes (more in winter) on aluminum foil, shiny side up. Cover with lid and put 2 to 3 times as many coals on top. Cook about 15 minutes.

Add tomatoes and mushrooms. Cook until potatoes are tender and stew is bubbly and hot through- 15 to 20 minutes depending upon heat level. Stir occasionally.

Ham & Cornbread Casserole

2 cups cubed ham
1 can cream style corn
1/2 cup chopped green onions
1 cup self rising white cornmeal
1/4 cup melted butter or margarine
3/4 cup buttermilk
2 well beaten eggs
4 oz shredded cheddar cheese
1 can corn with red & green peppers

Combine all ingredients except cheese. Pour into 12" Dutch oven. Cook at 350 degrees, 6-8 under and 14-16 on top, 45 minutes (or until golden brown and set). Sprinkle cheese over top. Cook additional 2 - 3 minutes until cheese is melted. Let set 5 minutes before slicing and serving. James A. Stirling, Sr., Scoutmastership Fundamentals Cooking.

Bohemian Beef Dinner

2 pounds beef stew meat, cut into 1-inch pieces
2 tablespoons cooking oil
2 medium onions, chopped
1 garlic clove, minced
1 teaspoon dill weed
1 teaspoon caraway seed
1 teaspoon paprika
1/2 cup water
1 cup sour cream
27 ounces sauerkraut
Additional paprika

In a Dutch oven, brown the beef, half at a time, in oil; drain. Add onions, garlic, dill, caraway, paprika and water. Cover and simmer for 2 hours or until meat is tender, stirring occasionally. Stir in sour cream; heat through but do not boil. Heat sauerkraut; drain and spoon onto a serving platter. Top with the beef mixture. Sprinkle with paprika.

Great Chicken Chili

2 tbs Olive oil
2 lg Whole chicken breasts; boned skinned, and diced
3 c Tomato juice
2 c Onion; diced
1/2 c Celery; diced
1/2 c Green pepper; diced
2 Apples; cored and sliced but not peeled)
2 tbs Chili powder
1 ts No-salt seasoning
2 cloves Garlic; minced
1/2 ts Cumin
1 ts Basil
3 drops Tabasco sauce
2 can Kidney beans (14 oz each) undrained

In a 12" Dutch oven, heat the oil and brown the chicken slightly. Add all of the remaining ingredients except the kidney beans and simmer for 1 hour at 325 (16 coals on top and 7 on bottom). Add the kidney beans and simmer for an additional hour, or until the chili reaches the desired thickness.

Witches Brew

This recipe can be adjusted for home or camp cooking

INGREDIENTS:

1 pound uncooked bacon, chopped

1 pound lean hamburger
1 cup celery, diced
1 cup onion, diced
28 ounces canned tomatoes, with juice
2 15-ounce cans dark red kidney beans
2 cups uncooked egg noodles
1 10-ounce can mushrooms
2 cloves garlic, chopped
1 teaspoon black pepper, to taste
1 teaspoon seasoned salt, to taste
1 teaspoon cayenne pepper, to taste

PREPARATION:

Brown bacon, garlic, and hamburger in Dutch oven or large skillet. Drain fat, if needed. Add celery, onion, tomatoes, mushrooms, and noodles. Add seasonings and stir. Bake 45 minutes in Dutch oven (moderate heat) or 1 hour in a 350 degree conventional oven. Servings: 4 Preparation time: 1 hour

Porcupine Stew

It can be cooked on the Coleman stove or over coals. You can also substitute instant rice and broth for water and Rice-A-Roni

3 pounds ground beef, chicken, or turkey
2 boxes Rice-A-Roni, any flavor
1 onion, chopped
1/2 cup instant mash potatoes
3 eggs, beaten
1 pound carrots, diced
5 potatoes, diced
1 can green beans
1 can corn
1 can diced tomatoes

Mix meat, onion, Rice-A-Roni and flavor packet, mash potatoes, and eggs together. Make into meatballs. Brown in a Dutch oven. Add five cups of water and simmer for 30 minutes. Add other ingredients and simmer for another 30 minutes. Servings: 10

Hamburger Soup

1 pound lean hamburger
1/4 tea. each -- pepper, salt, basil and oregano Dash savory salt (I just used some Lawry's seasoned salt) 1 T. soy sauce
6 Cups chicken broth
15 oz can tomato sauce
1 Cup diced celery
1/4 Cup diced carrots
1/3 Cup dried green split peas
1 Cup dried elbow macaroni

In a dutch oven, sauté the ground beef until browned, and then drain well. Add all the spices, soy, broth and tomato sauce. Simmer for 15 – 20 minutes. Add the remaining ingredients and simmer for 30-40 more minutes. Serves 4 - 5

Camper's Seafood Gumbo

2 cans (10 oz) chicken and rice soup
10 oz frozen cut okra
16 oz stewed tomatoes
6 oz can shrimp, rinsed and drained
6 oz crab, rinsed and drained
1/4 tsp garlic powder
Tabasco sauce, season to taste

Prepare soup as directed in a Dutch Oven, then add all other ingredients. Cook slowly over medium-low coals for 30-minutes. Taste for seasonings and adjust accordingly.

Chevy Note: I am sure this can be done over the fire/coals, or inside your camper, in any kind of big pot if you cook that way. Sure sounds easy to me!

Super Easy Pizza!

Pizza Sauce
Cheese (whatever kind suits you)
Pepperoni, Hamburger or other desired topping
1 soft flour tortilla

This is really easy and really good. You can make it however you want. Just put the pizza sauce on the tortilla and put on your desired toppings. Heat until the cheese melts. Then enjoy! Serves one.

Chicken-Rice Tortilla

This is a recipe for those out backpacking/camping that have a stove only. No freezer/refrigeration necessary.

Ingredients:
Lipton Spanish Rice (add water and butter only kind)
1 small can cooked white chicken
Flour tortilla shells
sharp cheddar cheese
squeeze butter (optional)

Cook the Spanish rice as directed on the packaging (squeeze butter need not refrigeration - will last 2 weeks!) Drain the chicken and stir in a few minutes before the rice is done. Heat tortilla shells. Slice some sharp cheddar (sharp cheddar in a brick form needs no refrigeration - it'll last a week!) Pile your rice mixture and cheese into a shell and enjoy!!! Left over flour tortilla shells can be fried with a bit of butter and sprinkled with a cinnamon sugar mixture. Yum! Yum! Perfect hot meal after a day of hiking - preparation time - 20min tops! Serves one but I eat a lot!!!

Pineapple Dr. Pepper Beans

1/2 lb. smoked bacon; sliced
1/2 cup tomato paste
1 large yellow onion; diced
1/2 lb. summer sausage; sliced
2 bell peppers; diced
1 cup brown sugar
1 cup chopped mushrooms
1 cup medium Pace Picante' Sauce
4 cloves garlic; minced
(1) 16 oz. can pineapple tidbits; drained
(2) 28 oz. cans Pork & Beans
1 can Dr. Pepper
2 tomatoes; diced

Heat a 12" Dutch oven using 18-20 briquettes bottom until oven is hot. Slice bacon into 1/2" strips then fry in preheated oven until crisp. Add onions, bell peppers, mushrooms and garlic and continue cooking until tender. Add remaining ingredients. Reduce briquettes on bottom to 12-14. Cover and simmer 30 minutes stirring every 10 minutes.

Serves: 10-12

Campfire Chicken & Dumplings

Ingredients:
3 to 4 pounds of chicken (I used chicken breasts because they're easy to de-bone.)
1 10¾ oz can of cream of chicken soup
1 10 oz package of flour tortillas, frozen or refrigerated
½ gallon + 2 or 3 cups of water
2 tsp. salt
1 tsp. black pepper

Directions:

Use the ½ gallon of water and boil the chicken for 1 hour. After 1 hour, remove chicken from pot and set aside to cool.

Add salt, pepper, and soup to pot. One at a time, cut tortillas into $\frac{3}{4}$ x $1\frac{1}{2}$ inch slices and add to pot. After adding each tortilla, take spoon and gently mash down into liquid. Do not stir. After adding last tortilla, simmer for 30 minutes, stirring gently once or twice. While you wait, de-bone the chicken. After 30 minutes, add the deboned chicken. Simmer for 1 to $1\frac{1}{2}$ hours. Stir gently and occasionally. Add water as needed.
(from the deltablues website)

Beef and Mushrooms for Dutch Oven

3 lbs. beef, cubed
1 envelope onion soup mix
2 cans cream of mushroom soup
1 (soup) can dry sherry
1 lb. fresh mushrooms cut in pieces
2 cloves minced garlic
ground pepper to taste

Put all in dutch oven and mix well. Cover and bake for 3 hours at 325 degrees until beef is tender. Serve over rice or noodles.

Karen's Sandwich Rollups

Krakus Polish Ham (sliced thin)
Smoked turkey breast (sliced thin)
American Swiss cheese (sliced thin)
vegetable cream cheese spread
Tortillas fajita size (or any brand)
lettuce and tomatoes (sliced thin) if desired

Lay out one tortilla, and spread with cream cheese. Place lettuce leave on top of that. Place three slices of ham, then two pieces of cheese (side by side) on top of the ham. Next, place three slices of turkey, and then two slices if tomato (side by side) on top of that. Roll tightly, and slice in half. Wrap in plastic wrap, and then put inside of a Ziploc bag. Put foil underneath, and place them in the top of your cooler.

These are great for camping, or any outing where you would like to have something already prepared when you get there, or for lunch. I don't always put the lettuce and tomatoes on them, especially if I am not going to eat them till the next day. These are great with just the ham, turkey, and cheese. I make them all the time!
Source: Camping Adventures

Chicken and Broccoli Casserole

1-2 chicken breasts (depending on family size) sliced/ chunked.
2 pkg (10 oz each) frozen broccoli spears, thawed and cut up.
1 can (10 $\frac{3}{4}$ oz) condensed cream of celery soup
1 $\frac{1}{4}$ C grated sharp cheddar cheese ...divided
 $\frac{1}{4}$ C minced green onions
1C crushed saltine crackers or potato chips.

Grease slow cooker. In a large bowl combine broccoli, celery soup, 1C of the cheese and onions. pour into slow cooker. Sprinkle top with crushed potato chips and remaining cheese. cover and cook on LOW 5 to 6 hrs....or high 2- $\frac{1}{2}$ to 3 hrs. makes 4-6 servings.

Beef, Beans n' Taters

1 lb. ground beef
1 27 oz can Glory Seasoned String Beans with Potatoes
garlic powder
onion salt
cayenne pepper

Break up ground beef into a large sheet of aluminum foil. Top with seasonings of your choice. Open can of Glory string beans and drain out the liquid. Pour over ground beef. Fold aluminum foil and seal tightly, then wrap in another layer of foil. Cook over open fire on grill for about 45 minutes, turning every 10 or 15 minutes. Halfway through, poke a couple holes in foil to drain the grease.

Source: Camping Adventures Yahoo Group

Pizzeria Chicken

4 sheets (12x18-inches each) Reynolds Wrap® Release® Non-Stick Foil
4 boneless, skinless chicken breast halves (1/2 to 3/4 lb. each)
1 cup pizza or spaghetti sauce
1 cup shredded low-fat Mozzarella cheese
20 slices pepperoni
1 medium green bell pepper, chopped
1 small onion, chopped

PREHEAT oven to 450°F or grill to medium-high.

CENTER one chicken breast half on each sheet of Reynolds Wrap Release Non-Stick Foil with non-stick (dull) side toward food. Spoon pizza sauce over chicken. Sprinkle with cheese; top with pepperoni and vegetables.

BRING up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets.

BAKE 18 to 22 minutes on a cookie sheet in oven OR GRILL 10 to 12 minutes in covered grill.

SERVING SUGGESTION: Substitute your favorite pizza toppings for the pepperoni, green pepper and onion. Sprinkle with grated Parmesan cheese before serving, if desired.

Peanut Butter & Jelly French Toast

2 slices of bread
peanut butter
jelly
1/4 cup milk
2eggs, beaten

Beat eggs, add milk. Spread peanut butter & jelly on 2 slices of bread. Put together like sandwich. Dip into egg mixture. Place in buttered hobo pie maker and place in hot coals for around 4-6 minutes. Toast to your liking, just check. Serve with syrup or powdered sugar or cinnamon.

Robin Stadtmiller - Contest Entry: May 13, 2003

TUMMY DOGS

Looking for a fun and flavorful way to jazz up hot dogs? Try these bacon-wrapped beauties served with zippy Dijon mustard.

8 bacon strips
8 hot dogs
4 ounces Monterey Jack cheese, cut into strips
1/4 cup butter or margarine, softened
1/4 cup Dijon mustard
8 hot dog buns
1 small onion, thinly sliced, optional
1 can (4 ounces) diced green chilies, optional

Partially cook bacon; drain on paper towels. Cut a 1/4-in. lengthwise slit in each hot dog; place cheese in each slit. Starting at one end, wrap bacon in a spiral around hot dog; secure with toothpicks. Split buns just halfway. Combine butter and mustard; spread inside buns. Set aside. On a covered grill over medium heat, cook hot dogs with cheese side down for 2 minutes. Turn and grill 3-4 minutes longer or until bacon is crisp and cheese is melted. Place buns on grill with cut side down; grill until lightly toasted. Remove toothpicks from the hot dogs; serve in buns with onion and chilies if desired. Yield: 8 sandwiches.

BACON BAKED BEANS

1 (30 oz.) can pork and beans
1 onion, chopped
1 cup ketchup
1/2 cup brown sugar
1 tablespoon prepared mustard
1/2 lb. bacon, cut into small pieces

Directions:

Combine all ingredients in a 12-inch Lodge Camp Dutch oven. Bake with 8 coals under and 12 on lid for about 2-1/2 hours, stirring occasionally. Remove lid for last half hour to let moisture escape.

Serves 10-20

**RECIPE TAKEN FROM THE 2002 OLYMPIC WINTER GAMES DUTCH OVEN COOKING COOKBOOK BY THE INTERNATIONAL DUTCH OVEN SOCIETY

Jessie James' Chicken Round Ups

Jessie James - April 12, 2004

Ingredients:

6 boneless chicken breasts
4 oz. cream cheese
1 onion
1 green pepper
1/4 stick butter
3 Tbsp. extra virgin olive oil

How to Prepare:

Flatten chicken with meat hammer until 1/4 inch thick. Add 1/2 of the chopped onions and peppers to the cream cheese. Mix well.

Spread about 1 Tbsp. cream cheese mixture over each breast. Roll up and place 3 toothpicks so stuffing won't come out. Melt butter in a 12-inch Dutch oven with 8 coals underneath.

Add cream cheese mixture, sauté for 1 minute. Add rolled chops, put 16 coals on the lid and cook for 45 minutes, until temperature of the biggest breast reaches 165°. Place cooked chicken on lid and pour sauce over chicken and serve. From the Doug Miller 2004 ISE Youth Challenge

Zucchini Casserole

(8) Zucchini (sliced medallions)
(1) cup grated Parmesan Cheese
(2) eggs, beaten well
(1) stick of butter (see directions)
(1) cup mayonnaise
(2) cups crushed potato chips or bread crumbs
(1) Large chopped onion

Mix eggs, mayonnaise, onion, cheese, and 1 tablespoon melted butter together; add the zucchini. Pour into greased 10 inch Dutch oven. Dab top with remaining butter, put crushed potato chips or bread crumbs over the top. Bake at 350 / 14 coals on top, 7 on bottom for 30 minutes.

Submitted by Brenda Wildish - Dutchovengal@aol.com

Cajun Garlic Pork Roast

4 pounds boneless pork loin roast
1/2 teaspoon red pepper flakes
1 teaspoon seasoned salt
1 teaspoon chili powder
1 tablespoon oregano leaves, crushed
1 teaspoon ground cumin
1 tablespoon black pepper
2 cans chicken broth
non-stick vegetable spray
1 1/2 tablespoons minced garlic

Spray your Ultimate Dutch Oven with non-stick vegetable spray. Blend salt, oregano, black pepper, garlic, red pepper, chili powder and cumin together well and rub mixture over all surfaces of pork loin. Place bottom rack in your Ultimate Dutch Oven and put pork roast in your Ultimate Dutch Oven on the bottom rack. Pour chicken broth over roast. Roast over medium to medium heat on your Camp Chef stove or use 30 briquettes for 375 degrees. Place 2/3 of the briquettes on top

of your Ultimate Dutch Oven and 1/3 underneath (i.e.: 20 briquettes on top and 10 briquettes underneath) Cook until meat thermometer inserted in roast registers 160 degrees F or cook for about 60-90 minutes. Remove roast from oven and let rest 10 minutes before slicing.

Source: <http://www.dutchovenpro.com/>

Italian Meatball Stew

1 pound Italian sausage
1 small head of cabbage
1 onion
2 cans tomato sauce
Salt and pepper, to taste
Garlic seasoning, to taste
Heavy aluminum foil

Instructions:

Use a large piece of aluminum foil to make foil pack for dinner. Cut head of cabbage and onion set aside. Roll out meatballs with the Italian sausage. Place the cabbage, onion and meatballs in middle of foil. Pour both cans of sauce on the mixture. Salt, pepper and season to taste. Fold foil to make a packet and place on medium coals or over fire.

Servings: 4 - 6

Submitted by Deb Wilgus

Spuds and Onions Au Gratin

2-3 lbs. russet spuds, sliced as thin as you can get
2-3 Tbsp. melted butter or margarine
2-3 medium yellow onions, sliced thin
1 15 oz. can of cheese soup
1/4 cup milk
Salt and pepper to taste
1/2 cup cracker or bread crumbs (seasoned if you wish)

1 cup grated cheddar cheese

Take a paper towel and wipe a 12" Dutch oven with a little olive or vegetable oil. Place one layer of spuds in the DO and brush with some of the melted margarine and add a little seasoning. Then put in a layer of onions and keep layering spuds brushed with butter and seasoning until you've used all your spuds and onions. Thin the soup with the milk and pour over the top. Sprinkle the bread or cracker crumbs over and add any additional seasoning. Set the Dutch in the firepan with 4-6 briquettes underneath and 16-18 on the top. Bake for 40-45 minutes. Remove the DO from the firepan and sprinkle the grated cheese over the top and let set for 5 minutes or so before serving.

Serves 6-8.

Tasty Cheesy Potatoes

(Use 12 " Dutch Oven)

Ingredients:

1 lb bacon, chopped
2 whole onions
2 green peppers
12 medium potatoes
1 lb sharp cheddar cheese
1/4 lb Swiss or other white cheese
1 can mushrooms
Garlic powder
Salt & pepper
PAM vegetable spray

Stack charcoal briquettes in a pile and light about 15m before cooking begins. Let them get WHITE before using.

Spray PAM into Dutch oven. Fry bacon in Dutch oven until it begins to crumble. Then to the bacon, add onions, peppers and mushrooms until onions begin to get "clear". Add potatoes. Salt & pepper to taste.

Mix together and then put the lid on. Place 8-10 briquettes evenly underneath oven and remaining on the lid evenly. This will allow all the potatoes to cook uniformly without stirring.

Check it every 5-10 minutes. It will take about 45 minutes. It's DONE when you can easily insert a fork into a potato.

When done, slice or grate the cheese evenly over the top of the potatoes. Replace the lid.
When the cheese has melted completely, remove from heat and it's ready to eat.
Recipe from Boy Scout Troop #702 - Columbia, Missouri

Pepsi Chicken

2 Liter of Pepsi
10-14 Chicken Legs
2 (salad dressing sized) Bottles of BBQ Sauce

Directions:

Put all your chicken in Dutch oven w/lid. Cover it with the BBQ sauce. Then add Pepsi so that the chicken is almost completely covered. Put the lid on and set the Dutch oven on a hot bed of coals and cover lid with more coals. Cook 15 - 25 minutes depending on heat of fire.

Comments:

You may have to add more Pepsi to cover chicken in middle of cooking. The Pepsi is added to caramelize the chicken and keep it from burning.
Jonathan Dosmann - Granger, IN

Ground Beef with Roasted Peppers

Cook the meat, rice and onion before your trip! Then you can prepare this at the campsite while you are setting up.

4 bell peppers
1 onion
1 pound ground beef or turkey
1/2 cup rice
1 small can tomato sauce

Cook beef and drain off fat. Sauté onion. Add 1/2 cup of cooked rice and tomato sauce. Season with salt and pepper to taste and mix together. Cut the tops off of the peppers and fill each pepper with the mixture. Replace the tops of the peppers and wrap in foil. Put directly in the campfire and turn every 15 minutes. The meal will be ready in an hour.
Servings: 4

Tangy Glazed Ham

Ingredients:

5-7 lbs. precooked ham
1 15 oz. can pineapple rings
1-2 oz. bottle maraschino cherries, optional
1 cup water

Glaze:

1 - 8 oz. jar orange marmalade
1/2 tsp. Tabasco or other hot pepper sauce
6 oz. Amaretto, or almond/cherry liqueur

Mix the glaze ingredients together and let sit while you're getting the charcoal ready. Place the ham on a rack in a deep 14" Dutch oven along with juices from the cherries and pineapple and the water. Brush the ham with the glaze and any other seasoning you wish to add. Place pineapple rings on the ham with a maraschino cherry in the center of each ring, if desired. Use toothpicks to secure pineapple rings and cherries to ham, if needed. Set the DO in a firepan with 8-10 briquettes underneath and 12-14 around the outside of the lid and cook for an hour. Brush ham with the remaining glaze 2-3 times during cooking.

(Recipe adapted from Cee Dub's Dutch Oven and Other Camp Cookin', Page 111)

Quetzalcoatl Quiche

1st Place Winner

Crust:

2 1/4 c. flour
1 c shortening

Filling:

1 medium onion chopped

1 T butter
8 eggs, beaten
1/2 c. salsa or Mexican style tomatoes
1 t salt
6 T water
1/2 c cheddar, shredded (reserve a sprinkle for the top)
3/4 c half and half
2 T flour
1 pkg taco seasoning
hot pepper, to taste

Sauté onion and green peppers in butter until tender. Set aside and wipe out Dutch. For crust combine flour and salt. Cut in shortening until a fine texture is reached. Add water and mix lightly. Do not over mix! Roll flat (1/8 inch thick) and lay in bottom of Dutch. Press crust onto sides and flute with fork. Cover and bake 10-15 minutes or until golden brown. Meanwhile combine all filling ingredients in separate bowl and mix well. Pour into crust and sprinkle with handful grated cheddar. Cook 25-35 minutes or until knife inserted in center comes out clean. Garnish as desired.

COOKING TIME: 50 minutes

DUTCH OVEN SIZE: 12 inch

RECIPE CREDIT: Marva Cuoio(crust) and Cindy Cuoio(filling)

Chili Egg Puff

9 Eggs
1/3 Cup Flour
½ Teaspoon (+ a little more) Baking Powder
½ Teaspoon Salt
1 lb. Cottage Cheese
1 lb. Shredded Cheddar Cheese
1 Cube Melted Butter
7 Ounces Can Diced Green Chilies (drained)

Mix all ingredients well and bake at 350° until eggs are set or knife comes out clean. About 45 minutes.

Remove half of the bottom heat at 30 minutes. 8 charcoal on bottom 14 on top.

Serves 8 to 10

Source: <http://www.kamperskettle.com>

Hasselback Potatoes

This is a Swedish recipe which has found its way into many of Australia's BBQ cookbooks. It certainly adds a little glamour and spice to otherwise mundane roast spuds.

Ingredients

12 medium-sized potatoes (or what ever number you need)
3 tbsp butter or margarine
3 tbsp grated tasty cheese
1-2 tbsp dry bread crumbs
salt

Method

Preheat your camp oven. Place the peeled potatoes in a wooden spoon and make vertical slices, 2/3 mm apart, about 3/4 of the way through the potatoes. The wooden spoon will protect the final 1/4 of the potatoes. Be careful not to cut right through the potato. As an alternative place the handle of the wooden spoon beside the potato and cut through until the knife is level with the spoon handle.

With the cut side up, place the potatoes in a buttered cast iron camp oven, or a baking dish if using a cardboard box or Coleman oven. Spoon the melted butter over the potatoes, then sprinkle with salt to taste.

Bake for about 30 minutes, now and then basting the potatoes with melted butter. After 30 minutes or so, sprinkle over bread crumbs and, if desired, grated cheese. Continue to bake for another 15 minutes until crisp and brown.

An alternative to bread crumbs and cheese is to sprinkle paprika over the potatoes. The Kamp C®ook

Pea Soup

Ingredients:

1 pound bag of split peas, I use green ones
1 to 1 1/2 pounds ham, cubed small
1 large yellow onion diced finely
1 pound "baby" carrots
salt and pepper to taste

Directions:

Put all ingredients in pressure cooker along with 4 quarts of water.
Lock lid bring to a boil and cook for 45 min to 1 hour after steam starts to vent.

Brown Sugar Carrots

Carrots

3/4 cup brown sugar
1 Tbl granulated sugar
1 Tbl cinnamon
salt
butter

This starts at home; prepare a Ziploc sandwich baggie with about 3/4 cup brown sugar, add a tablespoon of cinnamon, a tablespoon of granulated sugar, and a pinch of salt. At the campsite: Take a large piece of tin foil, place on it baby peeled carrots or sliced up peeled regular carrots, add sugar and spices from the baggie, mix, slice a few pats of butter on top, wrap tightly so the butter won't leak, cook on the grill to desired softness. Turn once or twice till done, about 15-20 minutes.

Sweet and Sour Ham

thick slices of ham
Dijon mustard
whole cloves
sliced bell peppers
pineapple rings
Sweet and Sour Sauce (bottled from your grocer's shelf)

How to Prepare:

Layer all ingredients into Dutch oven in order given. Bake about 30 minutes with about 6 briquettes of charcoal underneath and about 15 on top of oven.

Dutch Oven Green Bean Casserole

2 Cans French style green beans
1 Can Chicken-Cream of Mushroom soup
1 Small can sliced mushrooms
1 Small can sliced Water Chestnuts (optional)
1 Can French Fried Onions

Put drained beans in Dutch Oven and mix in 1/3 can of the Cream Soup. On top, place Water Chestnuts, then drained mushrooms, and cover with remaining soup. Top with French Fried Onions.
Warm (all ingredients are already cooked) and Serve! (Lot's of coals on lid to crisp up the onion rings. 30 min. to an hour?)

Pig in a Pot

(Large Dutch Oven)
1 Five Pound Pork, bone in or out
1 Large Onion
6 Cloves of Garlic
1 Large Bell Pepper
1 (small) Bunch of Cilantro
Kosher Salt
Olive Oil
Peppercorns
2 Bottles of Dark Beer

Banana Leaves (you can find banana leaves at any oriental grocery store)
1 Cup of Good Chardonnay

Directions:

Preparation: Do this at home, prior to leaving on your trip. Mince/grind all the veggies, add salt to taste. Poke holes in the pork butt, stuff veggie mixture into holes and rub them all over the pork. Put it into a gallon size zip lock bag and pour in the wine. Add a little more salt, zip the bag, and let it marinate in the fridge for at least a day or two before your trip.

Cooking: At the site, wipe down each leaf and crack 8 peppercorns and sprinkle it on the pork. Wrap pork in leaves, use as many as you need, and then place the pork in the Dutch oven and pour in marinade and 1/2 cup of water. Place hot coals under the oven and on the lid and then cook it for about 1 hour. Then, pour in one beer (keep the coals hot!) and cook it for another hour. Then, pour in the last beer, cook for another hour to 45 minutes. Beer should caramelize and make rich broth that can be used as gravy.

Comments:

If you aren't going to cook it on the first day of camping, then after it marinates for a day or so, freeze it.

Hearty Sweet and Sour Stew

Ingredients:

2 Tbsp vegetable oil
2 lb Round steak, cut into 1 inch chunks.
2 c onions, chopped
2 c carrots, cut into 1/2 inch slices.
1 (15 oz) can tomato sauce
1/2 c cider (or white) vinegar

1/2 c light corn syrup
1 Tbsp prepared mustard
1/4 c firmly packed brown sugar.
2 tsp chili powder
2 tsp paprika
1 tsp salt
1 tsp ground black pepper

How to Prepare:

In a large skillet, heat the oil and cook meat, until just browned (about 4 to 5 minutes).

Place in a Crock Pot or Camp Dutch Oven, along with all the rest of the stuff. Mix well, cover and cook until the meat is tender. About 4 to maybe 6 hours. Serve in bowls and top with a spoon full of Sour Cream.

Nancy Lindahl...Minneapolis Tribune

Dutch Oven Turkey & Rice Casserole

1/2 lb. bacon; 1/2" pieces
(2) 10 oz. cans cream of chicken soup
2 cups long grain white or wild rice
2 cups water
4 cups diced cooked turkey
2 tsp. dried parsley flakes
1 large yellow onion; diced
3/4 tsp. poultry seasoning
1 1/2 cup sliced mushrooms
1/2 tsp. paprika
1 cup chopped green bell pepper
salt and pepper to taste
4 cloves garlic; minced
2 cups grated cheddar cheese

Fry bacon in a 12" Dutch oven using 22-24 briquettes bottom heat until crisp. Add white or wild rice and continue cooking until rice is slightly toasted. Add turkey, onion, mushrooms, bell pepper, garlic, cream of chicken soup, water, and seasonings. Stir to mix completely. Bring contents to a boil then cover and bake for 60 minutes using 10-12 briquettes bottom and 14-16 briquettes top heat. When rice is tender sprinkle cheese over the top then replace lid and let stand for 5 minutes until cheese is melted.

Serves: 10-12

Source: Byron's Dutch Oven Recipes

Kettle Ham & Potatoes

Best when cooked over an open fire in a kettle hanging on a tripod

1 lb Picnic Ham (chunked) - (turkey ham is ok, but not as good)
6 Potatoes (4 chunked - 2 mashed)
1 Onion (chunked)
2 Stalks Celery (chunked)
Milk
Water
Salt
Pepper
Garlic Powder

You have 4 choices to start with.....

- 1) Substitute canned whole potatoes for fresh
- 2) Pre-boil the potatoes at home before going camping
- 3) Use a regular camp stove to boil the potatoes
- 4) Have a hot enough fire going to boil the potatoes in the kettle

Once you figure out which one you are going to do, put mashed potatoes, ham, and enough milk to make it paste-like. Add 1 more cup milk. Add the rest of the potatoes, onion, and celery. Slowly cook until all the veggies are soft. Season to taste during this time. You may need to add water while it is slowly cooking to keep the texture you desire (milk works as well) This should serve between 4-6 adults. If you need to serve more than this, just figure for every 2 additional people, just add 3 more potatoes (2 cubed, 1 mashed). The other veggies are up to your taste.

* Chunked means that the veggies don't have to be chopped in equal chunks. The whole idea is to make this meal look and taste homemade.

Contributed by Edward Sutton

Ham-n-Cheese Pockets

One tube of Pillsbury Grande Biscuits
Sliced ham (the thicker the better)
Your favorite cheese

Pop open the biscuits and roll each one flatter and thinner. Place a slice of ham and one slice of cheese onto half of each circle. Fold over and seal with the tines of a fork. Place each pocket into a heated Dutch oven and bake until GBD (Golden, Brown and Delicious). Cheese will be hot, be careful.

Contributed by Jeff Shaw

Warm Italian Salad Sandwiches

3 medium tomatoes, cut into thin wedges
1 small red onion, thinly sliced
1 roasted red pepper, cut into thin strips
10 pitted black olives, sliced
1/2 cup fat-free Italian dressing
4 whole grain rolls or 8 Italian bread slices
1/4 cup shredded reduced-fat mozzarella
1/4 cup shredded fresh basil
margarine or non-stick spray

In a medium bowl, combine tomatoes, onion, red pepper and olives. Add dressing; toss well to coat. Let stand for 20 minutes. Butter bread, place one slice butter side down in pie iron. Spoon tomato mixture evenly onto bread, sprinkle with mozzarella. Top with another slice of bread, butter side up. Close iron and hold over open fire, turning frequently till golden brown. Sprinkle with basil and serve immediately.

4 servings DO ALL OF THIS AT HOME A FEW DAYS BEFORE HEADING FOR THE TREES:

First Night Fajitas

Fajita Ingredients:

Fresh boneless skinless (organic if you can) chicken breasts (1 1/2 - 2 halves per person) You could also use beef strips or prawns.
Sweet Red Pepper (orange, yellow or purple will do as well or mix em up for a colorful meal) (1 per person)
Onion (I like Sweet Vidalia's when I can get em but Red Onions are good too) 1 medium per person
Grated cheese blend (we like cheddar and jack or a Mexican blend...you need the tang of the cheddar and the meltiness of the jack IMHO but if you have your favorites go for it)
Sour cream if you are so inclined
A few ripe avocados or some guacamole if you like that
A really tasty salsa (store bought or homemade)
2 - 3 tortillas per person (or more! Don't skimp here...you can use em for breakfast the next day to wrap your scrambled eggs and bacon in) The best thing about tortillas is that they lesson the dish washing. No plates needed

Marinade:

1 c. orange juice
1/2 c. lemon juice
2 tbsp. oil
1 tbsp. vinegar
2 tbsp. Worcestershire sauce
2 tsp. salt
1 tsp. pepper
1 tsp. fresh garlic
2 tsp. oregano
Shallot - finely chopped
Fresh Cilantro
(or you could buy a package or two of fajita seasoning mix and follow the directions if you are so inclined)

Ahead of camping:

Slice up chicken breasts into bite size pieces. Slice peppers and onions into thin slices, Put them into separate freezer bags and pour in the marinade. Put bags in the deep freeze and then when it is time to go camping pack them in the ice chest. If you want to cook them on the first night out don't put them too near the icepacks. They should be thawed and ready to pop into a skillet once camp is set up but you can cook the peppers and onions from frozen state.

Drain off the marinade and stir- fry chicken first then add in the veggies. Meanwhile arrange the accompaniments (cheese, guacamole or slices of avocado, sour cream and salsa) with the tortillas and let them make their own dinner. Make sure to have paper towels nearby for the drippy goodness but your campmates will just love these and may just lick their fingers clean....Pamela

Cherokee Chicken

2 large boneless chicken breasts
1 28 ounce can of Hunt's Choice Cut diced tomatoes
1 large yellow onion, sliced in fourths and separate
1 Bell Pepper, cut into 1/2 inch pieces
1 10 ounce can of Rotel Extra Hot diced tomatoes
2 two cloves of fresh garlic, smashed
1/2 teaspoon freshly ground black pepper
1 teaspoon poultry seasoning
1 teaspoon of fresh basil, without stems
2 cups of white rice

1. Gather a ten inch Dutch Oven, oven gloves, lid lifter, long tongs, lid stand, charcoal and charcoal chimney. Also, figure out where you will place the finished pot of chicken when you bring it in. It is heavy and big. A metal pizza pan placed on top of trivets works for me. You will need one for each Dutch Oven dish.
2. Start the charcoal in the charcoal chimney.
3. Start the white rice in the rice cooker.
4. Open the cans and gather the other ingredients.
5. In a 10 inch Dutch Oven place one ring of charcoals under the Dutch Oven. Add all the above ingredients in any order.
6. Place the lid on the Dutch Oven and put 1 1/2 rings of charcoal on the top lid. This should produce a 350 degree oven.
7. Cook approximately 50 minutes, rotating the lid about 180 degrees about half way through to make sure the heat is even.
8. Serve over the rice.
9. Have plenty to drink. This dish is hot.

Note: The tomatoes in this dish are highly acidic, and not especially good for your Dutch oven. It's not a problem during the cooking phase, but don't keep the finished dish in the Dutch oven any longer than necessary. Transfer to Pyrex or Corning container ASAP.

Recipe by Donald Ray Burger

Grilled Pizza

Pita bread
Olive
Pizza sauce
Mushrooms
Mozzarella cheese, grated
Onions
Pepperoni
Other toppings of your choice

How to Prepare:

Heat grill to medium heat. Top pita with sauce then other toppings. Oil grate of grill slightly then place topped pita on grill. Cover grill and cook pizza until cheese is melted and rest of the ingredients are heated through.

Scalloped Potatoes

10-12 potatoes, peeled and sliced
1 Large Onion
Cheddar Cheese
Seasoning salt
Pepper
Flour
Milk

How to Prepare:

Start by layering your potatoes on the bottom of the Dutch oven, then a layer of onion, seasoning salt and pepper, and then sprinkle the flour on to coat. Keep layering until you have as much as you want to make, and then pour the milk in until you are about 1/2 way up your layers. Cover with the lid and put about 20 coals on top and about 15 underneath your Dutch oven. Check it every now and then for potato tenderness. I like to put cheese on top as the last layer and let it brown a little. This is always a hit around camp.

Tootie Winter - August 20, 2003

Popeye Burgers

10 oz. package frozen chopped spinach, thawed and well drained*
2 lbs. lean ground beef
1/2 C. dry bread crumbs
1-2 tbsp. minced garlic
1 tsp. salt
1/2 tsp. pepper
10 slices American cheese
10 buns

How to Prepare:

Mix the spinach well with the beef, bread crumbs, garlic, salt and Pepper. Form into 10 patties and grill or fry until done through. Top with cheese and serve on buns.

* Put frozen spinach in its own plastic bag in the ice chest and use it within three days. Drain it in a colander and press out excess liquid with paper towels.

Taken from Camping Life Magazine

My Dads Enchiladas

2-3 lbs. lean ground beef
2 small onions, finely chopped
Velveeta cheese
2 doz. corn tortillas
1 lg. can of chili (slightly pre-heated)

How to Prepare:

Brown beef with chopped onion. Take a tortilla and fry lightly in corn oil. Slice off a 3/8 in. slice of cheese and slice that into 4 equal strips. Place 2 Tbsp. beef and 1 strip cheese on the tortilla. Roll it up and place in the dutch oven, repeat until all enchiladas are layered in the oven. Pour chili over the enchiladas. Cook on low heat for 20 minutes or until cheese is melted.

Bruce Tracy - September 29, 2003 Taken from the 2003 Ultimate Dutch oven cook-off

Beef Cornbread Bake

1 1/2 lb. stew meat
1/2 lb bacon
1 onion (diced)
1/2 lb. sliced carrots
1 lb. frozen peas
5-6 med. potatoes
Cornstarch to thicken
2-3 drops Tabasco sauce
4 stalks celery (diced)
2 beef bouillon cubes
1 C. water
1/3 C. soy sauce
2 tsp. Worcestershire sauce

Cornbread Crust

4 eggs beaten
1 1/3 C. milk
2 1/4 C. dry yellow cake mix
2 jiffy corn muffin mixes
(stir together)

How to Prepare:

Fry bacon, add meat and onions, brown well. Add the rest of the ingredients except cornstarch. Simmer until tender.

Thicken with cornstarch. Pour cornbread batter over top of mixture. Bake at 350* for 45-60 minutes or until corn bread is done. 6 to 9 coals on bottom, 12 to 16 on top.

Taken from the 2003 Ultimate Dutch oven Cook off

Tamale Pie

1 1/2 lb. ground beef
1 clove garlic, minced
1 onion, coarsely chopped
1 green pepper, cut in 1 inch squares
1 can (1 pound) tomatoes, cut up
1/2 cup stuffed green olives (or black olives),
coarsely chopped
1 to 2 teaspoons chili powder
1 teaspoon salt
Freshly ground pepper to taste
1 package (11 ounces) corn muffin mix
1 can (8 oz) cream corn
1/3 cup milk
1/2 cup shredded cheddar cheese

Brown ground beef in Dutch Oven, drain excess fat off. Add garlic, onion and green pepper and sauté 5 minutes or until tender. Add tomatoes, olives, chili powder, salt and pepper and simmer 10 minutes. In a bowl stir together muffin mix, corn and milk until evenly moistened. Spoon over ground beef mixture and sprinkle with cheese. Bake at 400 degrees for approximately 20 minutes, or until browned.

Easy Sausage Pizza Bake

1 lb pork sausage
3/4 cup chopped onion
3 cups Bisquick baking mix
1 1/2 cups water
1 jar (15 1/2 oz) thick spaghetti sauce

1 can (4 oz) mushroom stems and pieces, drained (if desired)
1 can (2 1/4 oz) sliced ripe olives, drained
1 green pepper, cut into thin rings
2 cups shredded cheddar cheese

Grease the inside of the Dutch Oven. Cook and stir sausage and onion in skillet until sausage is brown; drain. Mix baking mix and water until thoroughly moistened; spread batter in oven. Spread spaghetti sauce carefully over batter; top with sausage mixture and the remaining ingredients. Bake until crust is golden brown. Approximately 25-30 minutes.

Baked Spaghetti

1 large onion, chopped
1 clove garlic, minced
4 tablespoons shortening
1/2 lb ground beef
2 cups water
2 cans tomato soup
2 teaspoons chili powder
1/2 lb uncooked spaghetti
1 cup sharp cheese (grated)

Cook onion and garlic in shortening in Dutch Oven. Add beef and cook, stirring occasionally, to keep meat particles separated. Drain excess grease off. Mix in the soup, water and chili powder and cook a few minutes longer. Break spaghetti into inch pieces and stir into sauce until all covered. Bake for about 1 hour, but stir approximately every 15 minutes. Then add cheese to top. Bake another 15 minutes.

Taco Casserole

2 pounds hamburger
6 tortillas cheese grated
2 cloves garlic, minced
2 cans enchilada sauce
1 small can tomato sauce

Brown meat and garlic. Add enchilada sauce and tomato sauce. Simmer for 30 minutes. Tear tortillas and layer pan with tortillas, meat, and cheese. Repeat with cheese on top. Bake at 350 degrees for 45 minutes.

Pasta Italiano Bake

1 lb ground beef
1/4 cup chopped onion
1/4 cup chopped green pepper
1 garlic clove, minced
1 6 oz can tomato paste
1/2 cup water
1 teaspoon salt
1/2 teaspoon oregano leaves
2 cups (4 oz) noodles, cooked, drained
1/4 cup chopped parsley
1/2 cup Miracle Whip salad dressing
3/4 cup Kraft grated parmesan cheese
2 eggs, beaten

Brown meat, drain. Add onion, green pepper and garlic; cook until tender. Stir in tomato paste, water and seasonings. Cover; simmer 15 minutes. Combine noodles and parsley; toss lightly. Combine salad dressing, 1/2 cup cheese and eggs; mix well. Layer noodles and meat mixture in Dutch Oven; top with remaining cheese. Bake for approximately 40 minutes. 6 servings.

Corn Casserole

1 can whole corn with juice
1 can cream style corn
1/2 cup melted butter
1 package Jiffy corn bread mix
1 cup sour cream
2 eggs

1 cup cheddar cheese

Mix all ingredients together, except cheese. Bake at 350 degrees for 25-30 minutes. Add cheese on top and bake for 8-10 minutes more.

Chicken Breasts

8 chicken breasts
1 jar or package dried beef slices
8 slices bacon
Salt and pepper to taste
1 can Cream of Mushroom soup
1 small carton sour cream

Bone the chicken breasts and roll one slice bacon around each. Place dried beef slices in bottom of Dutch oven and lay bacon-wrapped chicken breasts on top. Salt and pepper to taste. Pour mushroom soup and sour cream over breasts. Bake for approximately 50-65 minutes until chicken is tender.

Sausage-Rice Oven Dish

2 1/2 lb. ground sausage
1 medium green pepper, chopped
1 medium onion, chopped
1 cup celery, chopped
2 cups rice, cooked as to directions on box
3 packages dry chicken noodle soup mix
1 small can pimentos, chopped
1 can cream of chicken soup
1 package almonds, slivered

Brown sausage and drain. Add green pepper, onion and celery and simmer in open Dutch Oven for 15 minutes. Add cooked rice and dry soup mix. Add pimentos, cream of chicken soup and almonds and bake. (You can also use Wild Rice)

BBQ Pork Chops Dutch Oven

6 Pork chops (You can also use chicken)
1 tablespoon cooking oil
Salt and pepper to taste
3/4 cup catsup
1 8 oz cola drink

Brown meat with cooking oil in Dutch Oven. Mix catsup and cola with salt and pepper and pour into oven over meat. Bake until done. (Should be gooey)

Easy Meat Loaf

2 pounds ground beef
1 small can evaporated milk or 1/2 cup milk
2 packages dried onion soup mix

Mix all ingredients together and form loaf in Dutch oven. Bake approximately 50 to 60 minutes.

Tasty Beef Roast

1 3 lb to 5 lb beef roast
1 can cream of mushroom soup
1 package dry onion soup mix

Brown roast. Pour 1/2 can mushroom soup around meat. Pour onion soup mix over meat, then the remaining mushroom soup over all. Let bake to desired doneness. Approximately 30 to 45 minutes to pound.

Dutch Oven Enchilada Casserole

2 lb. ground beef
1 teaspoon salt
1 large onion, chopped

1 can tomato soup (10 3/4 oz)
2 cans enchilada mild sauce (10 oz)
1 can water (10 oz)
1 package of corn tortillas
1/2 lb grated or sliced cheese

Brown together beef, salt and onion. Add tomato soup, enchilada sauce and water to beef mixture and simmer together. Place 3 or 4 corn tortillas on bottom of Dutch Oven. Remove 3/4's of the meat mixture from pan, and place over top of tortillas. Add another layer of tortillas. Add a 1/4 lb of cheese on top. Add another layer of meat mixture. Place another layer of meat mixture. Place another layer of tortillas. Sprinkle with remaining cheese. Place like over Dutch Oven and let simmer until it appears to be done. Approximately 30-40 minutes.

Broccoli Pie

2 pkg (10 oz) chopped broccoli
1/2 c chopped onion
3 eggs
1 tsp salt
3 c shredded cheddar cheese
1 c milk
1 c Bisquick
1/2 tsp white pepper

Mix broccoli, 2 c of cheese, and onion in Dutch oven. Beat eggs, milk, Bisquick, salt and pepper until smooth. Pour into oven. Bake until toothpick comes out clean, 25 30 min at 400. Top with remaining cheese and melt, 1 2 min longer.

Chicken Pot Pie

In the Dutch Oven (DO) bottom heat, brown/cook some chicken along with onions/green peppers/celery. This chicken could be fresh that was cubed at camp or cut at home and brought out. You could substitute canned chicken or our groceries have precooked chickens. After the chicken and onions are done add a bag of frozen mixed veggies. Stir in one or two cans of cream of mushroom soup (or cream of any other that grabs you). Cover and heat from the bottom until bubbly then cover the top with canned biscuits (or dough from Bisquick). Add top heat and cook until biscuits are brown on top.

Thanksgiving in a Dutch Oven

Serves 12 or more:
2 lb cooked sliced turkey, deli style, ripped into 2" chunks
3 boxes dry dressing mix
3 cans mushroom soup
4 oz butter
4 cups water, boiling
3 cans green beans, drained

Grease Dutch oven. Layer turkey, beans, and mushroom soup, spreading evenly. Combine mix, butter and water. Pat dressing on top of soup. Cover. Cook 20-30 minutes without peeking in medium coals.
Result: a full meal with meat, gravy, dressing, and a vegetable!

French Style Roast Beef

3 lb Boneless chuck or rolled rump roast
6 whole cloves
1 bay leaf
4 c water
2 med. onions, quartered
2 med. stalks celery, cut into 1" pieces
1 tsp salt
5 peppercorns
1 lg. clove, garlic
4 med. carrots cut into quarters
2 med. turnips cut into quarters

Place beef roast, salt, thyme, clove, peppercorns, bay leaf and garlic in Dutch oven, add water. Heat to boiling, reduce heat and simmer covered for 2-1/2 hours. Add remaining ingredients. Cover and simmer until beef and vegetables are

tender, about 30 min. Remove beef and vegetables. Cut beef into 1/4" slices. Strain broth and serve with beef and vegetables.

Beef Pot Roast

3-4 lb rump roast or pot roast
3 med potatoes, pared and halved
3 med carrots, cut into 2" pieces
2 med onions, halved
1 tsp salt
1/4 tsp pepper
1/2 c water or beef broth

Brown roast in oven on all sides in small amount of oil. Remove meat, salt and pepper. Place half of vegetables in bottom of oven, return meat to oven and add remaining vegetables and liquid. Cover and cook at 300 for 3-5 hours depending upon size of roast and degree of doneness desired. Remove meat and vegetables carefully and place on serving platter.

Ann's Brisket

3-4 lb beef brisket
Seasoned tenderizer
2-3 tbs. flour
Salt and pepper

Coat brisket well with tenderizer. Wrap with 2 layers of heavy duty foil. Refrigerate overnight. Place in Dutch oven, cover and cook 225 to 250 for 6 to 7 hours. You can cook it faster but it is juicier cooked slowly. Remove from foil and place on warm serving plate. Using the juice, flour, salt and pepper, make a thin gravy. Pour gravy over brisket before serving.

Swiss Steak

3 lb round steak
3 stalks celery, peeled, chopped fine
3 tbs. butter
1/2 c catsup
1 tsp salt
1 tbs. chopped parsley
1 lg. onion, diced

Brown steak in butter. Add celery, catsup, parsley, and onion. Cover and simmer 2 to 2-1/2 hours. 1/2 c water may be needed if mixture thickens too much.

Onion Swiss Steak

3 lb round steak, 3/4" thick
2 pkg onion soup mix
1-1/2 tsp salt
2 cans (10 oz) tomatoes
1/4 tsp pepper

Cut steak into serving pieces, season with salt and pepper and place into Dutch oven. Sprinkle onion soup mix over top and pour tomatoes over all. Cover and cook over slow fire for 2 to 3 hours or until meat is done and tender.

Steak & Mushrooms

1 lb mushrooms sliced
1/2 tsp salt
1 c onions, diced
1/2 tsp pepper
1/4 lb butter
1 round steak
8 oz can tomato sauce
flour
1 tbs. Worcestershire sauce

Cut meat into strips and coat with flour. Sauté in melted butter for 5 min. Add onion and mushrooms, cook another 5 min or until onion turn clear. Add remaining ingredients and stir well. Simmer 1 to 1-1/2 hours. Serve over rice.

Flank Steak Teriyaki

4-6 flank steaks
4-6 pineapple slices

1 tbs. salad oil
1/2 c soy sauce
1/4 c sugar
2 tbs. sherry (optional)
1 tsp ginger
1 clove garlic, crushed
1/2 tsp MSG

To form marinade, combine all except steaks and pineapple. Mix well and pour over steaks. Let marinate 1 to 1-1/2 hours. Fry steaks in very hot oven or skillet brushing once with marinade. Add pineapple during last few minutes, brush with marinade and cover. Cook 3-5 min. Serve over rice.

Corned Beef with Dijon Glaze

3 lb corned beef brisket
4 c water
1/4 c vinegar
1/4 c Worcestershire Sauce
2 bay leaves
8 whole cloves
3 cloves garlic, crushed
1/2 c Dijon mustard
1/2 c orange marmalade
2 tbs. horseradish
2 tbs. Worcestershire Sauce

Place brisket in Dutch oven. Add water and next 5 ingredients, bring to a boil. Cover, reduce heat and simmer 2-1/2 to 3 hours or until tender. In a small saucepan, combine Dijon mustard, marmalade, horseradish, and Worcestershire sauce. Cook over medium heat, stirring constantly, until bubbly. Remove brisket and drain. Return to oven and spread with 1/2 c glaze. Bake at 350 for 20 min. Serve with remaining glaze.

Beef Goulash

3 lb beef, cubed
1 tsp salt
2 tbs. Cooking oil
1 can mushroom soup

Brown the beef in cooking oil. Add salt and soup. Cover and simmer about 1 hour.

Hungarian Goulash

2 lb beef tips, 2" cubes
2 tsp paprika
1 sml onion
1-1/2 tsp salt
3 tbs. Wesson oil
1/4 tsp pepper
1 can whole tomatoes
1 c sour cream
4 oz whole mushrooms
2 tbs. flour

Brown beef tips and onion in oil, add whole tomatoes, mushrooms and seasonings. Cover and simmer. Stir occasionally until meat is tender, about 1-1/2 hours. Blend flour and sour cream. Gradually stir into meat mixture. Heat to serving temperature.

Beef Burgundy

2 lb beef round roast
2 cans beef gravy (or pkgs of instant)
1 clove of Garlic
1/4 tsp oregano
3 med onions, sliced
1/2 c burgundy wine
4 tbs. butter
1/2 pt sour cream

Cut beef into 1 inch cubes. Sprinkle with tenderizer. Sauté garlic and onions in butter slowly until onions are clear or slightly browned. Remove onions and brown meat slowly in the drippings. Add beef gravy, salt, pepper and onions to pan. Simmer 15 min. Serve over rice.

Beef Stew

2 lb stew meat, 1" cubes
1 lg. onion, sliced
3 tbs. oil
1 can (1lb 12oz) tomatoes
1/2 c flour
1 clove garlic, minced
2 tsp salt
1/3 c water
1/2 tsp pepper
1 bay leaf
6 carrots, cut into 1" pieces
3 med potatoes, peeled, cubed

Coat beef cubes with a mixture of flour, salt and pepper. Brown in hot oil in bottom of oven. While oven is still hot, pour water in and scrape brown bits from bottom. Place remaining ingredients into oven and cover. Simmer 1 to 2 hours or until meat is tender and potatoes are done.

Easy Beef Stew

2 lb. Stew meat
3 large onions
Potatoes
Corn
Carrots
Peas
Cauliflower
2 Beef bouillon cubes
Mushrooms
Seasonings
Cornstarch
Water

Kitchen Bouquet

Cut meat into pieces of eating size, Cut onion into quarters, Cut vegetables and potatoes into desired size for eating. Put 1/4 inch of oil in Dutch oven and place on coals. When oil is hot, add meat and onions. Cook until meat is browned. Remove pot from fire and drain off excess oil. Add all vegetables, potatoes, and mushrooms. Add seasoning to taste. Add bouillon cubes. Add enough warm water to cover vegetables. Cover and place pot on coals. Put 10 coals on top. Cook until vegetables are tender. When vegetables are tender, add corn starch to thicken water mixture. Add some Kitchen Bouquet to create browner gravy.

Great Beef Stew

1/4 lb chuck steak (cheap) for each person
5 pounds of potatoes
5 pounds of carrots
Salt, pepper, bay leaves, water

Let the beef cook for 30 minutes after the water is a full boil, (make sure pot has a cover for more efficient heating) throw in carrots + potatoes, bring to boil and serve once carrots and potatoes are soft.

Stew and Biscuits

1 roast (1/4 - 1/2 lb. per person; cheaper than stew meat)
1 bottle Zesty Italian salad dressing
1 tbsp. Worcestershire sauce
1 tbsp. butter or margarine
1 large onion
1 tsp. pepper
1 tsp. garlic salt
1 tsp. seasoning salt

1/2 cup corn starch
1 - 2 cans refrigerated jumbo biscuits
1 large Ziploc bag

2 - 3 1 lb. bags frozen vegetables (chef's choice - many combinations are available at the supermarket.)

Note: The onion can be omitted if the frozen vegetable package includes onion. It's nice to include a specialty mixture of vegetables for color and variety.) 1 package mushroom (or brown) gravy mix. Also, (a package of e.g., McCormick, beef stew seasoning can be used in place of the seasonings and corn starch)

The morning of the dinner, cut up the roast into bite-sized cubes, put the cubes in the Ziploc bag, and add the salad dressing and Worcestershire sauce. Seal the bag and knead to mix the contents. Put the bag back in the cooler until its time to cook. It is best if the meat can marinate at least four hours (this imparts a wonderful flavor to the meat as well as tenderizes it).

Dice the onion. Sauté' in the butter in the Dutch oven. Then add the marinated meat and spices and brown the meat. After the meat has browned, add the mixed vegetables and stir. When everything is combined, mix the gravy mix with water in a separate cup per the instructions on the package and add to the stew. If there is not enough liquid to the mixture, add a little more water. Cover the Dutch Oven and allow to cook for about 1/2 hour, stirring occasionally. There will be extra liquid in the stew from the marinade, vegetables, and added water, which will have to be thickened. To do this, mix the corn starch with cold water in a separate cup until it is a thick white liquid. Slowly stir this into the stew over heat until it starts to thicken. Cover and allow to simmer on low heat for 5 - 10 more minutes, stirring frequently. Pull the oven off the fire and uncover. Place jumbo biscuits on top of the stew leaving a small gap between the biscuits. Cover the oven and place the oven on a pile of coals, then place coals on the lid. Check periodically until the biscuits are light golden brown.

Australian Beef 'N' Beer

1 lb. Chuck steak or similar (diced)
1 packet of French Onion Soup mix
1 tablespoon brown sugar
Pinch of dry mustard
1 can beer (our cans are 375 ml or about 12 oz)

Combine ingredients in the oven and cook slowly for 3 - 4 hours. Note there is no alcohol left after the cooking, and you can use low alcohol beer if you like.

Sausage Balls

1 lb Sausage (Mild or hot)
1 Egg
6 oz Grated Cheddar Cheese
3 c Bisquick

Mix all ingredients together. Mixes best with your hands. Pinch off small pieces and form into balls. Cook 10-15 min at 350 in Dutch oven. Makes 6 dozen.

Corned Beef & Cabbage
2 lb well trimmed corned beef
1 sm onion, quartered
Boneless brisket or round
1 clove garlic, crushed
1 sm head green cabbage, cut into 6 wedges
6 med carrots cut into quarters

Pour enough cold water on corned beef in Dutch oven to just cover. Add onion and garlic. Heat to boiling, reduce head. Cover and simmer until beef is tender, about 2 hours. Remove beef to warm platter, keep warm. Skim fat from broth. Add cabbage and carrots, heat to boiling. Reduce heat and simmer uncovered 15 min.

Round Steak Hawaiian

1/4 c cooking oil
1 can sliced water chestnuts, drained
1-1/2 lb round steak
1 jar home-style beef gravy
1 bell pepper cut into strips
Chow mien noodles
1 lb mushrooms, sliced 1/2 tsp salt

Cut steak into 1/4" strips. Heat oil over medium-high heat. Add steak, onion, green pepper, mushrooms and salt. Cook until meat is brown, stirring constantly. Drain and add water chestnuts and gravy. Cover and simmer 1-1/2 to 2 hours, stirring occasionally. Serve over rice and sprinkle with chow mien noodles.

Poor Man's Steak

2 lb pkg Ground beef
1 1/3 c Milk
2 tsp Salt
Margarine
1/4 tsp Pepper
2 cans Mushroom Soup
2 c Cracker Crumbs
1 c Water

Mix together meat, salt, pepper, crumbs, and milk. Pack into loaf pans. Let stand in refrigerator overnight or as least 6 hours. Cut into slices and brown in margarine. Mix soup with 1 c of water and pour over meat placed in Dutch oven. Bake at 350 for 1-1/2 hours.

Salisbury Steaks

2 lb ground beef
2/3 c bread crumbs
1 tsp salt
1/2 tsp pepper
2 eggs
2 lg. onions, sliced
2 cans(10 oz) condensed beef
2 cans (4 oz) mushrooms, drained
Broth
1/4 c cold water
4 tbs. cornstarch

Mix ground beef, bread crumbs, salt, pepper and eggs, shape into 8 oval patties, each about 3/4" thick. Cook patties over medium heat, turning occasionally, until brown, about 10 min, drain. Add onions broth and mushrooms. Heat to boiling, reduce heat. Cover and simmer until beef is done, about 10 min.

Meat Loaf

3 lb ground beef
1/2 c bell pepper
1-1/2 c quick oats
2 pkg onion soup mix
2 eggs
1-1/2 tsp salt
1/2 tsp dry mustard
1/4 tsp marjoram

Mix all ingredients and put in casserole pan. Place in Dutch oven. Bake 1 hour, covered.

Basic Hamburger, Beans & Biscuits

2 lb lean Hamburger or Turkey Hamburger
2 2 lb cans of Pork & Beans
1 jar Hickory Smoked BBQ sauce
1 jar Mesquite BBQ sauce
1 jar Regular BBQ sauce
1 cup shredded Cheese
Ketchup
Mustard
Onions

Your favorite Rollout Biscuit Mix

Brown and drain the Hamburger. Add both cans of Pork & Beans. Fix well. Add as much or as little of the three BBQ sauces to the mix. Again, mix well. Add Ketchup and Mustard to taste. Once all is mixed, add a handful of chopped onions (the finer the better). Let simmer on low heat for 15 minutes.

Make your Rollout Biscuits. Cut out in circles. Cut circles in half giving two half circles. Stir the Beans & Hamburger. Arrange biscuit halves on top of simmering beans. Stand biscuit halves on end so that round halves are up. Cover the complete top of the beans and hamburger mix with biscuit halves. Add all shredded cheese on top of biscuits. Bake for 30 minutes at 400 degrees. It's done when the biscuits are done.

Mess

1-1/2 lb ground beef
1 can(16 oz) French style green beans

- 1 can tomato soup
- 1 sm onion chopped
- 1 can mushrooms

In Dutch oven or large pot, brown ground beef and onion until onion is clear. Drain and add other ingredients. Heat through and salt to taste. Serve plain or on top of noodles or spaghetti.

Taco Pie

- 1-1/2 lb ground beef
- 1 med jar Taco sauce
- 4 lg. corn tortillas
- 1 8 oz pkg shredded cheddar cheese
- 1 can (8 oz) tomato puree

Brown ground beef, drain. Combine taco sauce and tomato puree. Line Dutch oven with aluminum foil. Place 2 tortilla shells in Dutch oven. Place 1/2 of ground beef on top, pour 1/2 taco sauce over top. Place 2 more tortilla shells on top and place in rest of beef and pour remaining taco sauce on top. Sprinkle with cheese. Cover and bake until cheese is melted.

Variations: Add chopped onions, mushrooms or tomatoes to meat.

Mike's Chili

- 2 lb ground beef
- 4 tbs. water
- 1 tbs. oil
- 2 tsp each of salt, sugar, Worcestershire Sauce, cocoa, ground cumin, oregano
- 1/2 tbs. Tabasco sauce
- 1 lg. onion chopped
- 1-1/2 tbs. chili powder
- 2 cans kidney beans
- 3 c canned tomatoes

Brown ground beef in oil. Add onion and cook until it turns clear. Add remaining ingredients except kidney beans and simmer 1 hour covered. Add kidney beans and cook 1 additional hour uncovered.

Texas Chili

- 2 lb lean chuck roast
- 1 large onion
- Bacon grease
- 6 cloves garlic, minced
- 6 jalapeno peppers, seeded & chopped
- 2 tsp salt
- 4 tbs. chili powder
- 1 tbs. cumin
- 1 tbs. oregano
- 1 (20 oz) can tomatoes, chopped

Brown meat, garlic and onions in bacon grease. Add jalapeno peppers and mix well. Add remaining ingredients, cover and cook 1 hour

Chili a La 1772

- 1/2 lb dried pinto beans
- 1 lb hot sausage
- 1 lb ground beef
- 2 medium onions, chopped
- 2 cloves garlic, minced
- 1 can (6-ounce) tomato paste
- 1 quart tomato juice
- 3 tbsp chili powder
- 1 tbsp dry mustard
- 1 tbsp vinegar
- 1 tbsp Worcestershire sauce
- 1/2 tsp ground cumin
- 1/2 tsp coriander
- 1 tsp salt
- 1 tsp pepper
- 3/4 tsp ground allspice

1/2 tsp ground cinnamon
5 bay leaves
Dash of hot sauce
Pinch of red pepper

Combine ground meat, onion, and garlic in a large Dutch oven; cook until meat is browned, stirring to crumble meat. Drain off pan drippings. Add remaining ingredients, mixing well. Cook, uncovered, over low heat 1 1/2 hours, stirring occasionally. Remove bay leaves. Yield, about 2 1/2 quarts. Cook beans separate and add to chili.

Home-style Chili

1 lb ground beef
1 lg. yellow onion, chopped
3 cloves garlic, minced
1 tbs. cumin
2 tbs. chili powder
1 tbs. Worcestershire sauce
1 (20 oz) can tomatoes, chopped
1 green bell pepper, chopped
1 c red wine(dry)
Salt & pepper to taste

1 lb uncooked kidney beans

Cover beans with 2"-3" water. Bring to boil, remove from heat and let stand 1 hour. Drain and set aside. Brown ground beef with onion and garlic. Add remaining ingredients. Cover and simmer about 1 hour. Variations: Use black beans instead of kidney beans. Add fresh ground ginger, paprika or cocoa.

Green Chili

2 lb lean pork
2 stalks of celery, chopped 1/2"<
2 med tomatoes, chopped
1/2 c Ortega Green Chilies
6 cloves garlic, minced
3 tbs. jalapeno pepper sauce

Brown pork in a dab of oil. Add remaining ingredients and mix well. Add 1-2 cups water. Cover and simmer 45 min to 1 hour. If it is too thin, remove cover and continue to simmer until thickened.

Chili Rellano Casserole

2 lg. cans whole green chilies
1 lb cheddar cheese
1 lb Monterey Jack Cheese
1 can (13 oz) evaporated milk
3 tbs. flour
4 eggs, separated
Salt & Pepper

Place 1/2 of chilies in bottom of greased casserole dish, cover with all of cheddar cheese. Top with rest of chilies. Cover with all of jack cheese. Beat egg whites until stiff. Beat yolks with flour, milk, salt and pepper in large bowl. Fold egg whites into yolk mixture. Pour over casserole. Bake in 325 Dutch oven for 45 minutes or until knife inserted in center comes out clean.

Chicken in a Pot

3-4 lb whole frying chicken
1 tsp poultry seasoning
1/2 tsp salt
1/4 tsp basil
1/4 tsp pepper

Wash chicken and pat dry. Sprinkle cavity with salt, pepper, and poultry seasoning. Put in Dutch oven and sprinkle with basil. Cover and bake for 4 to 6 hours or until tender.

Easy Chicken Dinner

2 Chickens
Flour

Seasonings
Potatoes
Carrots
Broccoli

Cut vegetables and potatoes into small pieces for eating. Cut chicken into 8 parts. Skin chicken. Mix flour and seasonings in plastic bag. Place 2 chicken parts at a time in bag and shake. Remove chicken from bag when coated and repeat until all chicken is coated. Place potatoes in bag and shake. Remove potatoes from bag.

Put about 1/2 inch of oil in Dutch oven and place on coals. When oil is hot, add chicken and completely brown on all sides. Remove chicken from pot and drain excess oil from pot. Put chicken back in pot. Add approximately 1/4 inch of warm water. Place potatoes and vegetables over chicken. Cover pot and place back on coals. Put 10 coals on top of oven. Cook for 1 hour or until chicken is tender. Check periodically to ensure there is always a small amount of moisture in the Dutch oven.

Arroz con Pollo

3-4 lb chicken, cut up
2 bouillon cubes
1 c chopped onion
1 c diced ham
1 c green pepper, chopped
1 can (14 oz) tomatoes
1 jar (2 oz) pimento, diced
1 pkg (10 oz) frozen peas, thawed
3/4 tsp chili powder
1 tsp salt
1 jar (3-1/2 oz) stuffed green olives, drained
1/2 tsp white pepper
1 tsp paprika
2 cloves garlic, minced
1 c raw rice (long grain)

Mix salt, pepper, and paprika together. Season chicken with this mixture. Put all ingredients except rice and peas in Dutch oven. Cover and cook at 300 for about 2 to 3 hours. Add rice and peas and cook at 375 for 1 hour. Water may be needed near end of cooking.

Festive Chicken Bake

1/4 c flour
2/3 c light molasses
1 tsp salt
1/4 tsp pepper
2-1/2-3 lb fryer chicken
1 tbs. prepared mustard
2 tbs. oil
1 tbs. cider vinegar
1 can (8 oz) Sliced pineapple
1 can (16 oz) sweet potatoes, drained

Combine flour, salt and pepper. Coat chicken pieces in flour mixture. Brown in hot oil. Drain pineapple, reserving juice. Combine juice, molasses, mustard, and vinegar, mix well. Place chicken in Dutch oven, arrange potatoes around chicken. Brush with half of the sauce. Cover and bake at 350 for 30 minutes. Top with pineapple, brush with remaining sauce, cook 30 min more.

Baked Chicken with Cheese

8 chicken breasts, deboned
6 tbs. peanut oil
2 tbs. lemon juice
2 tbs. thyme
Salt, pepper
8 slices of boiled ham

8 slices of cheese
8 slices of tomato

Cut foil into 12" squares, place chicken in center. Combine oil, lemon juice, thyme and mix well. Spoon over breasts. Seal foil well and place in 350 Dutch oven. Bake 30 min. Open foil and place one slice ham, cheese and tomato over each breast. Bake open for 3 to 5 min. Remove from foil and place on serving platter.

Easy Chicken Casserole

1 Whole chicken cooked, boned, chopped
2 cans Cream of Chicken Soup
1 c Mayonnaise
1 box "Stove Top" stuffing, chicken flavor

Combine soup and mayonnaise in a large bowl. Add seasoning pkg from stuffing mix and 3/4c stuffing crumbs. Add chicken and mix well. Place in Dutch oven and top with remaining crumbs. Bake at 350 for 30 min or until bubbly and crumbs are brown. Variation: Substitute 1 can Golden Mushroom soup for Cream of Chicken soup. Add shredded cheddar cheese in soup mixture or sprinkle on top.

Chicken Cacciatore

3 lb frying chicken, cut up
1/4 tsp black pepper
3 tbs. oil
1/4 tsp cayenne pepper
2 med onions, thinly sliced
1 tsp oregano
2 cloves garlic, minced
1/2 tsp basil
1 can (1 lb) tomatoes
1/2 tsp celery salt
1 can (8 oz) tomato sauce
1 bay leaf
1/3 c minced green pepper
1/4 c Chianti wine
1 tsp salt

Brown chicken pieces in hot oil in lid of oven. Layer onions in oven. Put browned chicken pieces on top of onions and add remaining ingredients. Cover and cook 1 to 2 hours. Discard bay leaf and serve chicken and sauce over buttered spaghetti.

Chicken and Dumplings

1 envelope chicken noodle soup mix (NOT single serving size)
1 6-1/2 oz can boned chicken
Buttermilk biscuit mix

Mix soup mix with about half the normal water, add boned chicken and bring to a boil. Mix biscuit mix and drop by spoonfuls on the chicken mix. Cover tightly and SIMMER (not too hot) until dumplings are done (usually takes 12-20 minutes). Serves two or three. I have made a double recipe and served six by adding a small can of mixed vegetables.

Chicken Pot Pie

3 to 3-1/2 lb Chicken
Chopped parsley
2-1/2 tsp salt
4 hard-boiled eggs, cut into wedges
1 stalk of celery, chopped
1 med onion, chopped
1/2 tsp saffron
4 med potatoes, peeled, cut
4 stalks celery, thinly sliced
1/4 tsp pepper

Dough:

2 c sifted flour
2 eggs
1/2 tsp salt
4-6 tbs. water

Place chicken in Dutch oven, add salt, pepper, celery, onion and saffron. Add water to almost cover chicken. Bring to a boil, reduce heat, cover and simmer about 1 hour or until the chicken is tender. Do not overcook. Remove the chicken from the broth to make dough, place the flour into a mixing bowl. Make a well in the center of the flour and add the eggs and salt. Gradually work eggs into the flour, adding only enough water to make a soft but not sticky dough. Knead five minutes. Cover the dough with clean cloth and let rest 30 minutes. Divide the dough in half and roll out each as thinly as possible into a 15" square and cut each square into 2" squares with a sharp knife. Add potatoes and celery to the broth, simmer 25 min. until vegetables are tender. Taste the broth and add more salt or pepper if needed. Add the chicken pieces and bring to boil. Slide the squares of dough into the broth, a few at a time, pushing them down gently. Cover and simmer 20 min. Ladle the pot pie into large soup bowls and garnish with chopped parsley and the wedges of hard cooked eggs.

Chicken Gumbo

2 lb chicken breasts, 1" cubes
2 lb fresh okra, sliced 1/4" slices
2 med onions, chopped
2 med bell peppers, chopped
1/2 c celery, chopped
4 tbs. cooking oil
3 tbs. flour
3 med tomatoes, cut up
2 cloves garlic, minced
Salt & pepper to taste

Prepare a roue with cooking oil and flour. Cook until brown, stirring often. Add onion, bell pepper, and garlic. Slowly stir in 1 quart of water. Add salt and pepper to taste. Add cut-up tomatoes, okra and celery. Cover and cook about 30 min, until vegetables are done. Add chicken and simmer an additional 6 min.

Duck with Sauerkraut

2 qt Sauerkraut
2 med onion, quartered
3 tbs. brown sugar
Salt
Pepper
1 c water
1 whole game duck

Bake duck in 375 oven for 25 to 30 min. Pour sauerkraut, water, onions, brown sugar, salt and pepper over duck and stir well. Simmer for 1-1/2 hours. Good served with mashed potatoes.

Apricot Glazed Cornish Hens

6 Cornish Game Hens
Wild rice and sausage dressing mix (1 to 1-1/2 lb)
1 jar (12 oz) Apricot preserves
Salt
1/2 c water

Rinse hens, remove giblets and pat dry. Sprinkle cavity with salt. Lightly stuff each hen with about 1 c of dressing. Tie legs together with string. Place into Dutch oven. In small saucepan, combine preserves and water and bring to a boil, stirring occasionally, and set aside. Place hens on a rack in Dutch oven. Do not place on bottom, they will burn. Bake hens at 350 for 1-1/2 to 2 hours or until tender. During last 1/2 hour of baking, baste hens frequently with preserves mixture. Remove strings before serving. If desired, split in half for smaller servings. Serve with remaining preserves.

Barger Pork Chops

1 c Soy Sauce
1 tsp Garlic Salt

1/2 c Brown sugar
1 tsp Molasses
1/2 c Sherry Family pkg Pork Chops (8)
2 tsp Cinnamon

Combine all except pork chops for a marinade. Pour over chops and marinate overnight in refrigerator. Place chops about 6"-8" above fire. Turn frequently and baste with marinade while cooking. Done in 35 to 45 min.

Pork Chops & Garden Vegetables

6 (1" thick) pork chops
3 tbs. butter, melted
3 carrots, cut 1/2" slices
1 tsp basil
6 (1/4 oz) instant onion soup mix
2 c water
1-1/2 c fresh green beans, cut 1" lengths
3 sm potatoes, peeled, 1/2" cubes

Brown chops on both sides in butter in bottom of oven, drain. Place vegetables in bottom of oven and replace chops on top. Combine dry soup mix and water, mixing well. Pour over chops and bring to a boil. Cover and reduce heat, simmer 45 min or until chops are tender

Texas Pork Roast

1 small leg of pork
2 tbs. lemon juice
1 tsp salt
Dash of Tabasco sauce
Pepper to taste
1 c melted cinnamon-flavored
1/8 tsp allspice or plain apple jelly
1 tsp chili powder
1 tbs. Worcestershire sauce
1-1/4 c chili sauce

Place pork in oven and sprinkle with mixture of salt, pepper, allspice and chili powder. Combine remaining ingredients, and spread evenly on pork. Roast at 350 for 30 min per pound. Baste frequently with well seasoned drippings in the pan.

Ham & Chicken Ia

1-1/2 c baked ham, 1/2" cubes
3 tbs. flour
1/2 c cooked chicken, 1/2" cubes
1 c hot chicken stock
1 c sliced mushrooms or liquid from mushrooms
1 c light sour cream
Salt
1 lg. green pepper, chopped
Ground pepper
3 tbs. butter
1 lg. pimento cut in small squares

Sauté mushrooms and green pepper in butter; remove to a hot platter. Add flour to the oven and blend well. Gradually stir in hot stock, cream, salt & pepper. Place over low heat and simmer for about 10 min. Combine chicken, ham, mushroom mixture and pimento, and add to the sauce. Heat thoroughly. Serves 8 to 10.

Northshore Jambalaya

1/2 lb pork tenderloin, chopped
1/2 lb smoked sausage, 1/2" slices
1/4 c vegetable oil
1/4 c all-purpose flour
1 c chopped onion
1 c chopped celery

1 bunch green onions, chopped
4 cloves garlic, minced
1 tbs. chopped parsley
1 (8 oz) can tomato sauce
1 tsp garlic salt
1/2 tsp pepper
1/2 tsp Hungarian paprika
1/2 tsp dried thyme
1/4 tsp red pepper
6 c uncooked rice

Cook sausage and pork until browned; drain well. Set aside. Cook rice according to package and set aside. Heat oil in Dutch oven, add oil and cook over medium-high heat stirring constantly, until rue turns dark brown. Stir in onion, celery, 1/2 of green onion, garlic and parsley. Cook over medium heat 10 min stirring frequently. Add tomato sauce and seasonings. Reduce heat and simmer 5 min, stirring occasionally. Stir in meat and remaining green onions. Cook until thoroughly heated. Add cooked rice and mix well. Simmer 5 min covered.

Red-Hots with Kidney Beans

1 lb frankfurters
1 tbs. lemon juice
2 slices bacon, chopped
1 tbs. Worcestershire sauce
1/4 c chopped onion
1 tbs. brown sugar
1 (8 oz) can tomato sauce
1 tsp salt
1 can kidney beans
1/2 tsp chili powder
1/4 c catsup
1/8 tsp garlic salt

Fry bacon bits in oven over low flame until crisp. Remove and reserve bits. Sauté onions in bacon fat until light brown. Add tomato sauce into which flour has been blended. Cook until slightly thickened, stirring constantly. Add kidney beans and bean liquid. Blend together liquid and dry seasonings separately; then combine them and stir thoroughly into bean mixture. Cover and simmer 15 min. Cut frankfurters into 1" pieces. Add to beans, cover and cook for 8 min longer. Sprinkle with bacon bits.

Lobster Chowder

1 lg. onion, chopped
1 tomato, seeded, peeled & chopped
3 green leeks, slivered
2 med carrots, peeled, diced
2 c clam juice
4 tbs. flour
5 tbs. butter
1 c oysters
1 c shredded lobster
3 c lobster shells & tails, broken up

Sauté onion, tomato, leeks, and carrot in 1 tbs. of butter until onion turns clear. Add oyster juice and lobster shells. Bring to boil, reduce heat and simmer 40 to 45 min. Remove shells and discard. Remove most of vegetables and set aside. Strain liquid to remove small bits of shell. Make a roux using 4 tbs. butter and 4 tbs. flour. Cook until it turns light brown. Pour 1/2 of liquid back into oven, whisk well. Add rest of liquid while stirring constantly. Bring to a boil stirring occasionally. Add vegetables, lobster meat and oysters. Simmer 5 to 10 min. Variation: use clams instead of oysters, add celery or bell pepper.

Shrimp Etoufee

(Pronounced A-TO-FAY)

3/4 lb butter
5 c diced onion (or equal volume to meat)
1 c parsley, chopped

3 tbs. salt
1 tbs. Louisiana Hot Sauce
2 tbs. lemon juice
4 lb peeled shrimp
2 tbs. Worcestershire Sauce

Cook onion in butter until clear. Add parsley, salt, lemon juice, hot sauce and Worcestershire sauce and simmer 5 min. Add shrimp, cover and simmer until shrimp turns pink and are done.

Catfish Etoufee

(Pronounced A-TO-FAY)

2 c court bouillon
4 tbs. brown rue
1 c onions, chopped
1 c scallions, chopped (including some of the green tops)
1/2 c celery, chopped
1/2 c bell pepper
1 tsp minced garlic
1 can (1 lb) tomatoes, drained and coarsely chopped
4 c cooked rice
2 lemon slices, 1/4" thick
1 tbs. Worcestershire sauce
1 bay leaf
1/4 tsp thyme
1 tsp black pepper
2 tsp salt
2 lb catfish cut into 1" chunks
1/2 c parsley, chopped

If rue is not fresh, warm over low heat stirring frequently. Add onions, scallions, celery, green pepper and garlic. Cook 5 min, stirring often, until soft but not brown. Add court bouillon stirring constantly. Add tomatoes, lemon, and seasonings. Reduce heat and simmer, partially covered, 30 min. Add catfish and parsley, stir gently to moisten fish evenly. Simmer partially covered and without stirring, 10 min. Taste for seasoning. Serve immediately.

Scallop Gumbo

2 lb small scallops
2 lb fresh okra, sliced 1/4" slices
2 med onions, chopped
2 med bell peppers, chopped
1/2 c celery, chopped
4 tbs. cooking oil
3 tbs. flour
3 med tomatoes, cut up
2 cloves garlic, minced salt & pepper to taste

Prepare a rue with cooking oil and flour. Cook until brown, stirring often. Add onion, bell pepper, and garlic. Slowly stir in 1 quart of water. Add salt and pepper to taste. Add cut-up tomatoes, okra and celery. Cover and cook about 30 min, until vegetables are done. Add scallops and simmer an additional 6 min.

Fish Court Boui

3 tbs. olive oil
4 c diced onion
1 c celery, chopped
2 c parsley, chopped
3/4 c bell pepper, chopped
3 c green onion, chopped
1 c grated carrot
1 tbs. minced garlic
2 tbs. lemon juice
1 tbs. soy sauce
2 tbs. Worcestershire Sauce

1 tbs. Louisiana Hot Sauce
2 c Chablis Wine
6 tbs. salt
4 lb fish, chopped
12 c water

Pour oil in oven and heat. Place onion, celery, peppers, parsley, green onion and grated carrot in and sauté until onion starts to turn clear. Add garlic and lemon juice and stir and simmer some more. Add remaining ingredients except water, and stir and simmer some more. Pour just enough water to cover mixture. Bring to boil, reduce heat and cover. Simmer for about 30 min.

Spaghetti & Meatballs

1 lg. onion
1 clove garlic, crushed
1 tsp sugar
1 tsp oregano leaves
3/4 tsp salt
3/4 tsp basil leaves
1/2 tsp marjoram leaves
1 can(8 oz) tomato sauce
4 c hot cooked spaghetti
1 can(16 oz) whole tomatoes

For Meatballs:

1 lb ground beef
1/2 c dry bread crumbs
1/4 c milk
3/4 tsp salt
1/2 tsp Worcestershire sauce
1/4 tsp pepper
1 sm onion diced (1/4 c)
1 egg

Meatballs: Mix all ingredients, shape into 1-1/2 inch meatballs. Place in Dutch oven and bake at 400 until done and light brown, 20 to 25 min.

Spaghetti: Prepare spaghetti according to package instructions. Mix all ingredients except meatballs, break up tomatoes. Heat to boiling, reduce heat. Cover and simmer, stirring occasionally, 30 min. Stir meatballs onto mixture, Cover and simmer stirring occasionally, 30 min longer. Serve over spaghetti and if desired, with grated Parmesan cheese.

Pizza Hot Dish

2 pkg Crescent rolls
8 oz Shredded Cheddar Cheese
1 jar Pizza Sauce
8 oz Shredded Mozzarella Cheese
1-1/2 lb Ground Beef

Brown ground beef, drain. Line Dutch oven with 1 pkg of crescent rolls. Spread pizza sauce on dough. Add browned beef, the cheeses and use second pkg of rolls to form a top crust. Bake 30 min. at 350.

Calzone

Dough: 2 cup warm water
1 Tbsp sugar
1 packet yeast (approx. 1 Tbsp.)
1 tsp salt
6 cups all purpose flour
1/4 cup olive oil
Filling: Your choice

Mix water, yeast and sugar and let bubble. Add salt, 2 cups flour, olive oil and mix. Add approximately 4 more cups of flour 1/2 cup at a time till you have a workable dough. Let it rest. Divide into eighths. flatten into pizza thin rounds on

floured board. put 1/4 cup pizza filling of your choice on each round. fold over and seal. Bake in the middle of a very hot Dutch oven with coals piled on the lid for approximately 15 minutes. This is also good with chili beans and with curries.

Dutch Oven Lasagna

1-1/2 lb. lean ground beef
23 oz spaghetti sauce
9 oz shredded mozzarella cheese
3 eggs
2-1/4 c cottage or ricotta cheese
1/4 cup grated Parmesan cheese
13 lasagna noodles
1-1/2 tsp. oregano
3/4 c hot water

Preheat the Dutch oven. Brown the ground beef. When done remove the beef to a large mixing bowl. Add the spaghetti sauce to the beef and mix well. In another bowl, add the cottage or ricotta cheese, Parmesan cheese, mozzarella cheese (reserve a few ounces for later), eggs, and oregano, and mix well.

Place the layers in the oven in the following order: Break up four lasagna noodles into the bottom of the oven. Spread about 1/3 of the meat mixture over the noodles. Spread 1/2 of the cheese mixture over the meat mixture. Break up five noodles and place over the top of the preceding mixtures. Spread 1/2 of the remaining meat mixture over the noodles. Spread the remaining cheese mixture over the meat mixture. Break up the remaining noodles and place over the cheese mixture. Spread the remaining meat mixture over the noodles. Pour the hot water all around the edges of the oven. Place the lid on the oven and bake one hour or until done. Check frequently.

Hints: This recipe works well with charcoal (12 briquettes on bottom and 12 on top). Cooking time can be reduced by pre-cooking and draining the lasagna noodles.

Mike's Broccoli Pie

2 10 oz pkg Chopped Broccoli
3 c Shredded Cheddar Cheese
2/3 c Chopped onion
1 1/3 c milk
3 eggs
3/4 c Bisquick
3/4 tsp Salt
1/4 tsp white pepper

Mix broccoli, 2 c of cheese, and onion in Dutch oven. Beat eggs, milk, Bisquick, salt and pepper until smooth. Pour into oven. Bake until toothpick comes out clean, 25-30 min at 400. Top with remaining cheese and melt, 1-2 min longer.

Ham & Potatoes Au Gratin

1-1/2 c Cooked Ham, Diced
2 c Milk
3 c Potatoes, Diced
Seasoned Salt and Pepper
4 tbs. Margarine
1/2 c Grated Cheese
1 onion, minced
2 tbs. Fine bread crumbs
3 tbs. Flour

Melt margarine and sauté' onion. Blend in flour to make a light rye. Gradually add milk and cook; stirring until thickened. Add pepper and seasoned salt. Pour over ham and potatoes in Dutch oven. Sprinkle cheese and bread crumbs over top. Bake at 400 for 20 min.

Old Fashioned Macaroni and Cheese

8 oz macaroni
8 oz sour cream
2 c cottage cheese
8 oz cream cheese
1 sm onion, chopped

Salt & pepper
8 oz sharp cheddar cheese

Prepare macaroni according to package instructions. Mix all ingredients together and place in pan. Put pan in 350 Dutch oven for 30 min or until cheese is melted and bubbly. Rosie Higher, Ft Walton Beach, Fl

Asparagus Tart

1 precooked pie shell
1 c Shredded Cheddar cheese
1 lb asparagus, trimmed, cut
3 tbs. red pepper strips
1-1/2", cooked tender-crisp
2 tbs. cornstarch
1/2 tsp salt
Pinch of pepper
1-1/2 c half-&-half
3 eggs, slightly beaten
1/4 c grated Parmesan cheese

Line shell with cheese. Top with asparagus and pepper strips. In medium bowl combine cornstarch, salt and pepper. Gradually stir in half and half until smooth. Stir in eggs and Parmesan until well blended. Pour into pastry shell. Bake in 375 oven 35 to 40 min or until knife inserted in center comes out clean. Let stand for 5 to 10 min before serving.

Beef-Vegetable Soup

2 beef soup bones
7 c water
1-1/2 lb stew beef, 1" cubes
1-1/2 tsp salt
1 tsp pepper
4 med potatoes, cubed
4 med carrots, coarsely chopped
2 (8 oz) cans tomato sauce
1 hot red pepper
1/2 small cabbage, coarsely chopped
1 (17 oz) can whole kernel corn
1 (15 oz) can English peas

Drain corn and peas reserving liquid. Add liquid, water and bones in large Dutch oven, bring to a boil. Cover, reduce heat and simmer 1 hour. Add beef cubes, salt and pepper, cover and simmer 1 hour more. Add all except corn and peas, cover and simmer 40 min. Add corn and peas and simmer uncovered 30 min. Makes 4-1/2 quarts

Cowboy Soup

Potato chunks
1 can peas
1 lb ground beef
1 can green beans
1 med onion
1 can baked beans
Chili powder
1 can tomato soup
1 can corn
1 can tomatoes
Bay leaf
Nutmeg, salt, pepper

Brown ground beef and onion together. Add all except seasonings. Do not drain vegetables. Cook until potatoes are done. Add seasonings and cook 30 min.

Potatoes and Broth

2 lb new potatoes, well washed

6 c water

6 beef broth cubes

Heat water to boiling and add cubes to form cube. Place potatoes in broth and simmer 45 min or until potatoes are done.

Serve as a soup with a potato.

Garlic Potatoes

6 medium sized potatoes

Garlic salt

1/2 pint of cream

Peel potatoes and cut into thin slices. Place the potatoes in the oven in layers, sprinkling some garlic salt on top of each layer. Pour cream over the lot, and cook for an hour or so until the potatoes are cooked through.

Crust less Quiche

1/4 lb Butter

3 oz Cream cheese

1/2 c Flour

2 c Cottage Cheese (approx. 1 lb)

10 Eggs

1 tsp Baking Powder

1 c Milk

1 tsp Salt

1 lb Monterey Jack Cheese

1 tsp Sugar

Melt butter and add flour. Cook into a light rye. Beat eggs, milk, 3 cheeses, baking powder, salt and sugar together. Stir into rye until well blended. Pour into Dutch oven and bake 350 for 45 min.

Biscuits & Gravy

1/2 lb ground sausage

3 tbs. chopped onion

2 tbs. flour

2 c hot milk

Black pepper to taste

Prepare Homemade Biscuit recipe. Brown sausage and onion together. Pour off excess grease. Stir in flour. Slowly add milk while stirring. Cook until thickened. Serve biscuits split with gravy on top.

Dutch Oven Lasagna

1-1/2 lb. lean ground beef

23 oz spaghetti sauce

9 oz shredded mozzarella cheese

3 eggs

2-1/4 c cottage or ricotta cheese

1/4 cup grated Parmesan cheese

13 lasagna noodles

1-1/2 tsp. oregano

3/4 c hot water

Preheat the Dutch oven. Brown the ground beef. When done remove the beef to a large mixing bowl. Add the spaghetti sauce to the beef and mix well. In another bowl, add the cottage or ricotta cheese, Parmesan cheese, mozzarella cheese (reserve a few ounces for later), eggs, and oregano, and mix well.

Place the layers in the oven in the following order: Break up four lasagna noodles into the bottom of the oven. Spread about 1/3 of the meat mixture over the noodles. Spread 1/2 of the cheese mixture over the meat mixture. Break up five noodles and place over the top of the preceding mixtures. Spread 1/2 of the remaining meat mixture over the noodles. Spread the remaining cheese mixture over the meat mixture. Break up the remaining noodles and place over the cheese mixture. Spread the remaining meat mixture over the noodles. Pour the hot water all around the edges of the oven. Place the lid on the oven and bake one hour or until done. Check frequently.

Hints: This recipe works well with charcoal (12 briquettes on bottom and 12 on top). Cooking time can be reduced by pre-cooking and draining the lasagna noodles.

Dutch Oven Potatoes

Use a 12 in. regular Dutch Oven.

1 lb. bacon, diced
2 onions, diced
2 green peppers, diced
12 med. potatoes, peeled and sliced dollar size
1 lb. sharp cheddar cheese
1/4 lb. Swiss cheese
salt and pepper
mushrooms, optional

Fry bacon in Dutch Oven. Add onions, peppers (and mushrooms) and sauté. Pour part of the bacon grease off and add potatoes. Add salt, pepper and seasoning to taste. Mix together, but don't stir while cooking. Put 8 briquettes under the oven and 14 on the lid. This will allow all the potatoes to cook uniformly without stirring. We don't want mashed potatoes or wallpaper paste. Cook approx. 45 minutes. Check with fork - when done, grate the cheese together and sprinkle evenly over the top of the potatoes and replace the hot lid. The cheese will melt down through the potatoes and they are ready to eat.

Chicken Pot Pie

1 lb of Chicken breast (diced into small chunks)
2 tbsp margarine
1 cup of diced potatoes
1 pkg of frozen mixed vegetables (thawed)
1 can of Cream of chicken
4 oz can of evaporated milk
1/2 tsp paprika
1/8 tsp poultry seasoning (sage)

Crust (kind of like a dumpling)
2 cups of Bisquick
1 4 oz can of evaporated milk
1/2 cup of water
2 tbsp of margarine
1 egg

1- 6 or 7 quart Dutch oven. 18 briquettes.

Heat coals until dusty. Sauté Chicken and diced potatoes. Prepare the crust in a mixing bowl. When chicken is no longer pink, add the vegetables, cream of chicken, evaporated milk, and spices. Cook with lid on, until it starts to bubble. Then cover chicken mixture with the crust mixture. Divide the coals so that 8 are on the bottom and 10 are on the top. Bake for 25 minutes. This is good comfort food. Variations....1-small can of mushrooms, 1 tsp parsley, 2 tbsp of crumpled bacon.

Camp Stew

2 lb Hamburger
1 Can stewed tomatoes
1 Can corn
8 oz Elbow macaroni
1/2 c Chopped onions
1 c Water
1/4 lb Longhorn cheddar cheese

Brown beef in Dutch oven, kettle, or skillet. Drain. Stir in tomatoes, corn, macaroni, and water. Cook until done (about 20 minutes). Just before serving add cheese.

BBQ Meat Roll

Mix together:

4 pounds ground beef
2 cups oatmeal

4 eggs
3 tablespoons Worcestershire sauce

Dice:
1 large sweet onion
1 small green pepper
8 oz. mushrooms
1 garlic clove (crushed)

Barbecue Sauce
Mix together:
2-8 oz cans tomato sauce
1/2 cup brown sugar
2 tablespoons cornstarch
1 teaspoon dry mustard
1/2 teaspoon cloves
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/4 teaspoon allspice
2 tablespoons Worcestershire sauce

Pat meat out on Saran wrap, aluminum foil or a cookie sheet. Use the rolling pin to roll it out to a rectangle about 1/2 inch thick. Place diced vegetables on top of rectangle. Remove Saran wrap or foil if you used it. Roll meat and vegetables as you would a cinnamon roll. Place in an aluminum foil lined 12 inch Dutch oven, if you had to make a seam in the foil, make sure the seam is down. Bend the meal roll to fit the Dutch oven if necessary. Bake for 15-20 minutes and baste with 1/2 of the barbecue sauce. Bake another 15 minutes. Add the remaining sauce. Bake for approximately 1 hour with coals on top and bottom.

One Pot Ham Dinner

12 inch Dutch oven
6 lb ham
6-8 Golden Delicious apples peeled and diced
1 sweet potato halved
1/4 cup cinnamon sugar
dumplings or tubes of buttermilk biscuits

Pre-heat oven. Add ham w/1/2 cup water place 1/2 sweet potato on each side. Bake 1 hour Add diced apples. Bake 1/2 hour. Remove ham and sweet potato. Add cinnamon sugar - stir. Place biscuits on top of apples. Bake until biscuits are browned about 15-20 minutes.

San Francisco Chicken

5 lbs chicken thighs;
2 28 oz bottles BBQ sauce
5 fresh jalapenos, sliced with seeds and all
1 handful each of dried: apricots, pear halves, apples, raisins and cranberries
1 orange thinly sliced
1.5 oz bottle of Tabasco pepper sauce

Put everything in a 12-inch Dutch oven except the orange slices. Cook with 12 coals on the bottom and 18 on top for an hour, then add the orange slices and cook for another 20 minutes.

Special Pot Roast

12-14 inch Dutch oven
3-5 pound beef roast, your choice
3 Tbs. vegetable oil
2 cans Cajun style stewed tomatoes
2 green peppers chopped in big pieces
1-2 large onions chopped in big pieces
1-2 cans flat beer, any brand
1 bunch fresh green beans/asparagus

salt & pepper

In Dutch oven sear roast in oil until all sides are browned. Add the cans of Cajun tomatoes, green pepper and onion. Pour in can(s) of beer and cover roast and cook for approx. 3 hours depending on size of roast. Check periodically for desired doneness and to add more liquid if needed. Let liquid reduce by half at least. The last 20 minutes of cooking add your fresh asparagus and or green beans. Simmer until tender crisp. Another added ingredient can be little red potatoes for a full meal deal. Note: This is great the next day if there are left over, reheat and thicken slightly with cornstarch and serve on hoagie roll.

Mexican Casserole

Combine the following together in a large bowl:

1lb breakfast sausage hot or regular

1lb ground beef

1 medium onion chopped well

2 eggs

1 can Rotel diced tomatoes drained well

bread crumbs as needed

Mix well adding bread crumbs to produce a dense meatloaf. Place in a #10 Dutch oven that has been sprayed well with a non stick spray. Cover and cook for about 30 min or until almost done. While that is cooking, mix 2 boxes of cornbread mix according to the instructions given and add the following:

1 small onion finely chopped

2 medium jalapenos finely chopped

1 can of creamed corn

Mix well

Remove meat from oven and carefully drain off any liquid. (A turkey baster is good for this.) Pour cornbread mixture over the top of the meat and return to oven for approximately 20 min. Watch this carefully. Check for doness with a toothpick.

Mark's Potato Soup

1) 1 cup onion (diced)

2) 3/4 cup butter

3) 5 cups potatoes, peeled and cubed 3/4" squares

4) 1 1/2 cups hot water

5) 3 chicken bouillon cubes

6) 1/2 Tbs. Tony Chachere's Seasoning (Original, Green Container) Could add a little more to your taste....

7) 3 cups of milk

8) 1 cup of half & half

9) 2 cans Campbell's Cheddar Cheese Soup

10) bacon, cook in microwave until very crisp, roll up in paper towel and crush

11) green onion tops (Adds a little color to final dish)

12) shredded cheese (Kraft Mild Cheddar)

Must use cast iron pot, must stir with a wooden spoon..... "The small details make the difference"... One small bit of info: Spray with Pam for easy clean up.

Sauté butter and onions (add chicken bouillon cubes to 1 1/2 cups of hot water) add water, potatoes and cook until potatoes are done. (I always put lid on pot while cooking potatoes and onions. Personal preference, but I mash the potatoes a little before going to next step). Add Tony's, stir a little then add milk and half & half, cook at low heat (do not let boil) must stir at this point almost full time. Let simmer for a little while, then add cheddar cheese soup, stir until mixed well. Cook for a short time, could even turn off and let set for a few minutes.

Toppings

1) Cut Green Onion Tops into thin slices (1/8") add to bowl of soup, sprinkle shredded cheese on top. Add bacon bits!!!!!!!

Dutch ovens 12 briquettes on bottom and 15 on top that will give you 350 for 1 hour, you may need a few more to finalize.

Ronda's Steak Soup

1 1/2 pounds minute steak, cut into 3/4" chunks

Brown in about 2 Tbsp. butter, drain and set aside

1 1/2 cups roux, made the Cap's way. (This was frozen, from when I made roux for gumbo.) That would be 1 1/2 cups oil and 1 1/2 cups flour. It was pretty thick and fairly dark brown.

6 cups water (might need more if soup gets too thick)
4 medium potatoes, peeled & cubed
About 1/3 lb. baby carrots cut in 1/4" pieces
1 white onion, chopped
2 cans Rotel tomatoes w/green chilies (original)
4 beef bullion cubes
Approximately 1/2 to 3/4 tsp. celery salt (to taste)
Approximately 3/4 tsp. coarse ground black pepper
About 3 light shakes cumin

I browned the chunks of minute steak in butter, then wiped out the Dutch oven and put in the roux. When it was heated, I slowly added about 2 cups of water (warm), stirring constantly. When it was good and smooth I slowly added about 3 (maybe a little more) cups warm water (still stirring) and then the beef bullion cubes. When that was mixed well I added the Rotel (undrained), the veggies & the seasonings. Then I put the browned meat back in, covered and simmered for about 1 1/2 hours. I used only about 1/2 tsp celery salt at first, added the rest later. I would probably use real celery but didn't have any tonight. Also added a little more black pepper towards the end. Just kind of seasoned, simmered, tasted & seasoned some more. I used minute steak because that's what I had in the freezer. Could also use round steak or stew meat. I used Rotel because I didn't have any plain diced tomatoes, but using the original style Rotel (not the medium or hot) - the soup is not spicy, just tasty. The cumin was an afterthought too, just enough for taste, not to make it hot. This made around 4 quarts of soup I guess. The darker brown roux made (I think!) a better soup than the ones I've tasted that were lighter colored. All the recipes I saw that used roux were made with butter and flour, instead of oil and flour. I guess that would be up to the individual, but we sure did like it this way!

I just scribbled this down while the soup was cooking, so if I didn't explain something right, let me know. Ronda

Dutch Oven Sweet Chili

1 lb. lean ground beef
(2) #2 1/2 cans stewed tomatoes
6 cups dry red or pinto beans
1-2 cups honey (to taste)
2 large yellow onion; diced
2 tsp. cinnamon
8 cloves garlic; minced
1 tsp. cloves
1 lb. bacon; cubed
1 tsp. allspice
2 tsp. salt
2 Tbs. chili powder
1 1/2 tsp. ground black pepper
1-2 tsp. Tabasco (optional)
HOT water to cover beans

Brown ground beef in a well oiled 12" deep Dutch oven using 18-20 briquettes bottom. Add beans, onion, garlic, uncooked bacon, salt, pepper, and enough hot water to cover beans. Cover and simmer using 14-16 briquettes bottom and 10-12 briquettes top for 1-2 hours or until beans are tender adding additional water as necessary.

Stir in tomatoes, honey, and remaining seasonings. Cover and continue to simmer for 1 hour.

Serves: 10-12

Beef enchilada casserole

12"DO
1 stick margarine
1 onion chopped (I used a handful of dried)
2lb's ground beef
1 can cream of mushroom soup
1 can cream of chicken these are the 10-3/4 oz size soups.
1 can 8 oz taco sauce

1 can 15 oz enchilada sauce
1 package corn tortillas
2 cups longhorn cheese grated (I use Colby jack cheese in mine)
1 can refried beans (my addition)

Melt margarine in large skillet sauté onions till soft then add burger and cook till browned add the soups, taco sauce, and the enchilada sauce and the refried beans to the meat and onion mixture mix well. I cut the tortillas into wedges. Oil DO lightly and set on 8 briquettes layer tortillas and meat mixture meat mixture last layer. Sprinkle with cheese place lid with 17 briquettes on pot and cook for 30 50 minutes.

Turkey note: I cut the tortillas into wedges for the convenience of spooning out of the pot. Also I cook for about 20 minutes and then put the cheese on for another 15 - 20 minutes. It is good got this recipe from m_l_hawkes at a cooking club

Shepard's Pie

Charles and Lois Glenn, village creek cookers.

2lb's ground beef
2cups grated mozzarella cheese
1 cup thin sliced mushrooms
1 can whole kernel corn
1 medium onion chopped (or dried)
salt and pepper
1tblsp minced garlic
mashed potato's (I use instant)
1 cube beef bullion
1 tbs. thyme
1 tbs. rosemary
minced parsley

Brown meat in DO then drain. Add mushrooms, onions, and garlic and bouillon dissolved in 1/2 cup water. add rosemary and thyme and sauté until onions are clear. Add corn and liquid salt and pepper to taste. Cover ingredients with a 1 inch layer of mashed potato's sealing around the edges. bake about 40 minutes. During the last ten minutes add the cheese and garnish with parsley. Cook about 325 WT

One Pot Chicken DO Dinner

a 12-inch Dutch Oven, layer the following: Dot bottom with dabs of butter or margarine, add sliced potatoes to feed your party. While adding potatoes also add green peppers that are diced. Add sliced onions and mashed garlic if desired in the potato mix. Season with salt, pepper, garlic. Add sliced carrots to feed your party. Place on top of this 3-4 chicken breasts, or chicken tenders to cover the layers.

Put about a dozen coals on top and bottom. Cook 45 to 60 minutes, until the chicken is done. Heating is about equal from top and bottom because you're trying to fry up cottage fries and bake chicken.

Adirondack Beans

1/2 lb. hamburger
1/4 lb. bacon cut into small pieces
1/2 cup chopped onion
1/2 cup brown sugar
1/2 cup catsup
1/4 cup molasses
1 tsp mustard
1 can pork and beans
1 can chili beans (drain and discard excess liquid)
1 can kidney beans (drain and discard excess liquid)

Fry hamburger, onion, and bacon together in bottom of Dutch oven. When meat is brown, drain off excess grease. Add all remaining ingredients, cover, and place hot coals under and on top of the oven. Bake for one to one and one half hours, stirring occasionally.

Dutch Oven Chili Meal

There are no set measurements:
3 Lbs. Ground Round (good stuff-less grease)
2 Lbs. Bacon

2 Lbs. dry pinto beans or 2 #10 can pork and beans- your favorite
6 large onions
4 large green bell peppers
1 stalk Celery
2 bottles of your favorite BBQ sauce
1 cup brown sugar
1 jar Honey
Garlic Powder - Salt - Pepper
Hot Chili salsa to taste

If you use dry beans, you will have to soak them the required period before use. Take your oven and line it well with foil. Line the bottom and sides with the bacon strips. In another pan, quick cook the Ground round a little and drain the fat, don't over cook.

(This is a layer type affair, please follow carefully)

While the ground round is being prepared, have another Scout dice the onions, peppers and celery. Now we're ready to start!!!!

You have the bacon in place around the pot (with some left over). Now in layers, place in some onions, peppers, celery. Season with salt, pepper and a little garlic powder (just a little). Now a layer of beans (If you use canned beans, drain them first, but save the liquid). Now a layer of Ground Round. Now a Layer of Bacon. Now pour on some honey, BBQ Sauce and Salsa and sprinkle a little brown sugar. (These are thin layers, to fill the whole oven). Repeat this process of layers until all of the ingredients all used up. After this has cooked for a while (about 1.5 hour) you can stir it all together. If you need more liquid, add the bean liquid that you drained off earlier. This should be slow cooked for about 4 hours.

Herb Bubble Ring

1/2 cup grated Parmesan cheese
1 tablespoon parsley flakes
1/2 cup dried basil leaves
1/2 teaspoon garlic powder
1/2 teaspoon paprika
3 cups Bisquick mix
3/4 cup dairy sour cream
1/4 cup milk
1/4 cup margarine, melted

Spray Dutch Oven with Pam, or line with aluminum foil. Mix cheese, parsley, basil, garlic powder and paprika; reserve. Mix baking mix, sour cream and milk until soft dough forms; beat vigorously 30 seconds. Gently smooth dough in ball on floured aluminum foil or wax paper. Knead 10 times. Shape into 1 inch balls. Dip each ball into melted margarine, then roll in cheese mixture to coat. Arrange balls about 1/4 inch apart in layers in oven. Sprinkle any remaining cheese mixture over top. Bake until golden brown, about 20 minutes.

Australian Brumbies in the Sandhills

Filling:
Cold cooked meat
Any vegetables you have
Some oil
Batter:
2 cups SR flour
Pinch salt
Milk
1 egg

Place flour, salt and the egg in a bowl and mix well slowly adding a little milk until you have a smooth batter. Chop vegetables and leftover cooked meat then mince the vegetables and meat together then mix into the batter. Have hot oil in the camp oven. Spoon mixture into the hot oil. Turn them when the edges look like crumpets that are bubbly. Fry till golden brown. Serve as they are but I like them with Bacon and eggs!

Mexican Casserole

2 lbs. hamburger meat (ground turkey)
2 taco seasoning packets (mild is good but you can use hot)

2 cans Rotel Tomatoes (mild is good but you can use hot)
2 pkgs. shredded cheese (cheddar and Mexican mixed)
2 cans ranch style beans
2 cans cream of mushroom soup
1 sm. can black olives (slices or diced)
1 pickled jalapeno, sliced
20 tortillas

How to Prepare:

Brown hamburger meat and drain, mix everything but cheese, sliced jalapeno and tortillas (hold back some olives for toppings). Heat to boil, cut tortillas into quarters.

Oil and preheat 12" deep Dutch oven, layer with mixture, cheese and tortillas. End with a layer of cheese.

Spread sliced pickled jalapeno and black olives on top. Place lid on and cook at 350 degrees for about 30 minutes. Remove from heat and let stand for about 5 minutes. Enjoy!

Serves 6-8.

Source: Darrell Laurence - July 16, 2003

Wagon master Stew

2-3 lb. boneless chuck roast
1/2 C. flour
1 tsp. salt
1 tsp. pepper
1/4 C. olive oil
1 large onion; diced
1 head garlic; minced
1 quart hot water
2 packets brown gravy mix
1 packet mushroom gravy mix
2 bay leaves
1 tsp. thyme
1 tsp. sugar
2 Tbsp. Worcestershire sauce
1/2 tsp. paprika
1/2 tsp. Tabasco
5 carrots; peeled & sliced
4 stalks celery; sliced
6 med. potatoes; diced
1 lb. bag frozen corn
1 lb. bag frozen petite peas
1 lb. bag frozen green beans
15 oz. can kidney beans

How to Prepare:

Trim excess fat from meat and cut into 1" cubes. In a medium size bowl combine flour, salt, and pepper and stir to mix. Add meat and mix until meat is well coated.

Heat a 12" deep Dutch oven using 24 briquettes bottom heat. Add olive oil then meat and brown meat on all sides. Add onion and garlic and continue cooking until onions are soft and translucent.

Add HOT water, gravy mixes, bay leaves, thyme, sugar, Worcestershire sauce, paprika, and Tabasco. Stir to mix completely. Bring to a boil then add carrots and celery. Return to boil and let cook 15 minutes.

Stir in remaining ingredients and bring contents to a boil. Cover Dutch oven and reduce briquettes on bottom to 12 and add 6 briquettes to the lid. Simmer for 30-45 minutes or until vegetables are soft.

Serves: 15-20 Source: Byron Bills - September 24, 2003

CAJUN CHILI

FOR ROUX:

3/4 cup flour
1/3 cup oil

FOR CHILI:

1 cup each finely chopped onions, bell peppers, celery, green onions
3 - 8 oz. cans tomato sauce
1 lb. hot bulk pork sausage
2 lbs. course ground meat
3 tbsp. chili powder (or to taste)
1 tsp. salt
1 tsp. cumin
1 tsp. garlic powder
½ tbsp. Cajun seasoning
Tabasco sauce (red, green or both)
Water or beer as needed

ROUX:

*In one 10" Dutch oven or 10" skillet, heat oil; add flour; stir continuously. When roux is a dark golden color, add all vegetables to sauté in the roux. Continue to stir until it is a light chocolate brown. Remove from fire and place roux and vegetable mixture in a separate metal container. Be careful! It will be VERY HOT! (Do not burn roux. If roux has a burnt smell, throw it away and start over.)

In one 12" deep preheated Dutch oven, begin frying pork sausage, stirring occasionally. When sausage is about half done, add ground meat, stirring occasionally. When meat is browned, pour in roux, tomato sauce, seasonings and water or beer as needed. Adjust seasonings. ** Cook for approximately 1 ½ hours. Can be eaten as is or served over cooked rice. Add longhorn or cheddar cheese and tortilla chips as a topping if you wish.

*Can be cooked using a Volcano Stove, burner, or stove top as well as a campfire.

**Amount and type of seasoning and hot sauce may be changed to suit taste. This is a Cajun dish, so you can do anything with it!

Mark Guidry

Hot Dog Jubilee

1 Can Cherry Pie Filling
1 Package of Hot Dogs, cut into chunks

Directions:

Heat the pie filling over a campfire and stir in hot dogs.

Comments:

It makes a delicious sweet and sour hot dog dish.

Tomato Round Steak

15 cloves garlic
3 lbs. round steak
salt & pepper
2 Tbsp. oil
2 24 oz. cans crushed tomatoes
2 Tbsp. crushed basil

Slice 4 cloves garlic into 1/8 inch slices cut slits in steak and insert garlic pieces. Sprinkle salt and pepper over steak. Add oil to 350 degree 12" D.O. Brown all sides of steak. Add crushed tomatoes, basil, remaining garlic-whole cloves. Add a little more salt and pepper. Cook for 4 hrs or until cooked. Serves 8

Ham & Potatoes Au Gratin

1-1/2 c Cooked Ham, Diced
2 c Milk
3 c Potatoes, Diced
Seasoned Salt and Pepper
4 tbs Margarine
1/2 c Grated Cheese
1 onion, minced

2 tbs Fine bread crumbs
3 tbs Flour

Melt margarine and sauté' onion. Blend in flour to make a light rye. Gradually add milk and cook; stirring until thickened. Add pepper and seasoned salt. Pour over ham and potatoes in Dutch oven. Sprinkle cheese and bread crumbs over top. Bake at 400 for 20 min.

Campfire Pizza Pops

1 can Pizza Sauce
1 Cup of Mozzarella Cheese (chopped into 1/4" cubes)
1 Cup Pepperoni (chopped)
1 Cup Ham (chopped/cubed)
1/2 Cup Fresh Mushrooms (chopped)
1/2 cup of chopped Pineapples (optional)
1/2 Cup of Green peppers
Other fillings of choice
12 Grain Bread
Butter

In a container mix the first 7 ingredients together. Butter bread, and place 1 slice of bread on the pie iron. Spoon mixture into middle of bread. Cover with other bread slice, butter side up, and cook over the campfire, turning frequently, till golden brown.

Breakfasts

All in One Potato Breakfast

1 large pkg. Hash browns
8 eggs scrambled
2 lbs. Ground sausage
10 oz. Shredded cheese

In a 12" Dutch oven, brown the sausage. Remove meat and add hash browns in sausage drippings. Smooth out on bottom of oven and spread sausage on top. Spread the cheese over sausage. Beat eggs and add milk and pour over the mixture. Cover and cook with very little heat on bottom. Should take about 14 to 20 minutes.

Mountain Man Breakfast

1/2 lb bacon (or pre-cooked sausage)
Med onion
2 lb. bag of hash brown potatoes
1/2 pound of grated cheddar
1 doz. eggs
Small jar of salsa (optional)

The following requires 6-9 bottom coals and 12 -15 top coals:

Pre-heat 12" Dutch oven. Slice bacon and onion into small pieces and brown in the bottom of the DO until onions are clear. Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (15-20 minutes) Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set.(10 - 15 minutes)

Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted. Optional: cover cheese/egg mixture with a small jar (about 1 cup) of salsa. Cover and cook for an additional 3-5 minutes. Slice and serve like quiche. (Real men don't eat quiche but I sure get lots of requests to cook up the Mountain Man.) Cooking times will vary with the weather and your state of awake but its almost impossible to screw up. Serves 6.

Dutch Oven Breakfast Hash

1/2 pound sausage
1/2 pound bacon
3 large apples peeled, cored, and cubed

6 large potatoes peeled and cubed
1 large onion peeled and diced
2 tablespoons curry powder
2 teaspoons black pepper
1 1/2 teaspoon salt
8 beaten eggs
1 cup cheddar cheese

Brown sausage and bacon in a 12-inch Dutch oven over 14 coals. Add onions and spices. Put on lid with 14 more coals on it. Cook until onions are glassy (About 5 minutes). Stir in potatoes and apples. After potatoes are starting to get nicely browned add the eggs (Usually about 15 minutes). Wait 5 minutes, and then sprinkle cheese on top. Remove bottom heat. And wait 5 minutes before serving.

Serve with a good Salsa.

Breakfast Nachos

8 eggs
1 lb ground pork sausage
12 strips bacon
1/2 onion, chopped
3 fresh mushrooms, sliced
1 lb. cheese, shredded (to taste)
Large bag nacho chips

How to Prepare:

Using the lid of the Ultimate Dutch Oven, scramble eggs on med/low heat. Set eggs aside. Increase heat to medium, brown pork sausage and cook bacon strips. Break bacon strips into small chunks. Discard remaining grease from meat.

In Ultimate Dutch Oven base (with lower rack inserted), build layers of nacho chips, egg, sausage chunks, bacon bits, chopped onion, mushrooms and cheese. Place over medium heat on stove and offset the lid to allow a small air crack for increased air flow. Cook for approximately 5 minutes or until cheese is melted. Serve and eat. (Feeds about 8 people)

Variations: add your favorite nacho flavors: peppers, green onions or olives. Dip your nachos into your favorite salsa for a great morning flavor burst.

Source: Edward Quinlan - March 06, 2003

Home Made Breakfast Sausage

Ingredients:

2 lbs. ground pork
1 Tbls. brown sugar
2 tsp. dried sage
2 tsp. salt
1 tsp. pepper
1/4 tsp. dried marjoram
1/8 tsp. crushed red pepper flakes
1 pinch ground cloves

Directions:

Combine all ingredients by hand in a bowl. Form mixture into 1/4" thick patties. Brown patties in a large skillet over medium high heat for 5 minutes on each side.

Sausage Gravy

Ingredients:

1 lb. pork sausage
3 Tbls. bacon grease or lard
1/3 cup all-purpose flour
3 cups milk
2 Tbls. black coffee OR 1 beef bouillon cube
1 Tbls. Worcestershire sauce
1/2 tsp. salt
1/4 tsp. black pepper

Directions

Brown sausage in a skillet over medium-high heat; remove sausage from pan. Stir bacon grease/lard/shortening into sausage drippings and return to medium heat. Stir flour into pan and cook, stirring constantly, until golden brown. Gradually whisk milk into pan. Cook until mixture begins to simmer, then add sausage, coffee/bouillon, Worcestershire sauce, salt, and pepper to pan. Reduce heat and simmer for 15 minutes or until thickened.

Dutch Oven Scrapple

Need a recipe for a breakfast meal? This is another Troop 801 favorite. The Scouts like it with "Little Smokies" rather than pork sausage. It may sound like an odd combination of ingredients, but it is a big hit every time!

Ingredients:

2 lbs of your favorite flavor of "Little Smokies".
Three large apples (red delicious seem to be our favorite)
One package (can) of Marie Callendars Corn Bread Mix
Water for the Corn bread mix
1/2 cup of brown sugar
Butter
Syrup

Preparation:

Put Little Smokies in the bottom of the Dutch oven (If you substitute pork sausage, brown it first and drain off the fat). Core and slice the apples into 3/8-1/2 inch thick slices and layer them on top of the Little Smokies. Sprinkle the brown sugar on top of the apples. Mix the cornbread mix per instructions. Over 5000 ft. altitude add a few extra tablespoons of water. Pour the mix on top of the apples. Cooks in about 45-55 minutes.

Note: Recipe is for 12" diameter, 4" deep (baking) Dutch ovens. Use 15 coals on the top and 10 on the bottom to produce about a 350 degree oven.

Source: <http://www.csupomona.edu/>

Cholesterol Free Breakfast

Carton/package of egg substitute. We used "Nu-Liad". (8 oz.-8 egg equiv.)

Various omelet fixing's, i.e. celery, onions, CF "bacon" bits, etc.

Sandwich-size Ziploc^(TM) plastic bag for each omelet.

Fill large pot (2-3qt) 4/5 full of water. Bring water to boil. Pour some egg substitute into Ziploc bag. Add favorite omelet fixing's to contents of Ziploc bag. Seal Ziploc bag. Mix contents thoroughly by squeezing. Drop Ziploc bag of omelet into boiling water. Check occasionally. When done, open bag, dump omelet on plate, and dig in.

This takes about 8-10 minutes to cook.

Pita Pocket Breakfast

1 lb sausage (pork, turkey or ground beef)
1 medium onion, minced
6 Pita breads, medium
1 clove garlic
1 bell pepper, diced
12 eggs, beaten
1 jar salsa

Pre-heat DO (@12 coals on the bottom). Brown sausage drain fat, saving 2 TBS. Stir in onion, garlic, pepper, sauté with sausage. Add eggs, sausage fat and cook together until eggs are scrambled. Spoon into Pita Pockets top with salsa to taste. (Hints: Brown sausage and sauté garlic onions and peppers in advance, refrigerate or freeze in Ziploc bags. Add 2 TBS of Olive Oil when cooking in camp in lieu of sausage fat. This will save time and reduce the sausage fat that will need to dispose of).

Country Breakfast

1 pound bulk pork sausage
1 box dehydrated (NOT FROZEN) hash brown potatoes
1 dozen eggs
1/2 pound shredded cheddar cheese

In the bottom of the Dutch Oven, crumble the pork sausage. Cover with a water and boil until sausage is cooked. Add hash brown potatoes, cover with water, and boil until water is dissolved. Fry potato/sausage mixture until potatoes are

browned. Remove the Dutch oven from the coals. Using a large spoon, make several depressions in the top of the potatoes. Crack one or two eggs in to each of the depressions. Cover the Dutch Oven. Add heat to the top to cook the eggs. When the whites are white, sprinkle cheese over the top and return the heat to the top of the Dutch Oven long enough to melt the cheese. The yolks should be liquid.

Quick & Easy Breakfast Casserole

8 slices of bread
2 pounds of sausage
16 oz grated cheddar cheese
12 eggs
1 qt. Milk
1-1/2 tsp. Dry mustard
1 tsp salt

Line a 12" Dutch Oven with heavy-duty foil. Lightly grease the foil with butter. Break up bread into the oven. Crumble cooked sausage meat over bread and cover with cheese. In a separate bowl, mix eggs (lightly beaten), milk, dry mustard, and 1 tsp. salt (to taste). Pour the egg mixture over the layered bread/sausage/cheese in the oven, cover, and bake for 35 - 40 minutes, checking occasionally. The cheese rises to the top, melting into a golden brown crust over a fluffy layer of eggs, making a super filling camp breakfast for a crowd!

Mountain Man Breakfast

1/2 lb bacon (or pre-cooked sausage)
Med onion
2 lb. bag of hash brown potatoes
1/2 pound of grated cheddar
1 doz. eggs
Small jar of salsa (optional)

The following requires 6-9 bottom coals and 12 -15 top coals:

Pre-heat 12" Dutch Oven. Slice bacon and onion into small pieces and brown in the bottom of the DO until onions are clear. Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (15-20 minutes) Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set.(10 - 15 minutes)

Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted.

Optional: cover cheese/egg mixture with a small jar (~ 1 cup) of SALSA. Cover and cook for an additional 3-5 minutes.

Slice and server like quiche. (Real men don't eat quiche but I sure get lots of requests to cook up the Mountain Man.)

Cooking times will vary with the weather and your state of awake but it's almost impossible to screw up. Serves 6.

Breakfast Sausage Souffle

12-15 slices bread; cubed
3/4 cup milk
6 Tbs. butter; melted
1 tsp. dry mustard
1 lb. shredded Cheddar cheese
salt and pepper to taste
18 eggs
1 lb. cooked sausage

Add bread cubes to a well greased 12" Dutch oven. Drizzle butter over bread then sprinkle cheese over the top. Whisk together eggs, milk, and mustard. Season with salt and pepper. Pour eggs over bread and cheese. Sprinkle sausage over the top. Cover and bake using 6-8 briquettes bottom and 12-14 briquettes top for 30-45 minutes until eggs are set.
Serves: 8-10

Pita Pocket Breakfast

1 lb sausage (pork, turkey or ground beef)
1 medium onion, minced
6 Pita breads, medium
1 clove garlic
1 bell pepper, diced
12 eggs, beaten
1 jar salsa

Pre-heat DO (@12 coals on the bottom). Brown sausage drain fat, saving 2 TBS. Stir in onion, garlic, pepper, sauté with sausage. Add eggs, sausage fat and cook together until eggs are scrambled. Spoon into Pita Pockets top with salsa to taste. (Hints: Brown sausage and sauté garlic onions and peppers in advance, refrigerate or freeze in Ziploc bags. Add 2 TBS of Olive Oil when cooking in camp in lieu of sausage fat. This will save time and reduce the sausage fat that will need to dispose of).

Breakfast Pizza

All you need is biscuit dough pre-made from the store or homemade if you have the time, eggs, ham, bacon, sausage your preference or all three and cheese. First stretch the biscuit dough thin a spread it over the bottom of the Dutch oven so none of the oven can be seen. Then pour a small layer of scrambled eggs over the dough. Add your preference of ham, bacon or sausage or all on top of the eggs if you use bacon pre-cook it. Then spread the cheese over that and cook for 10 to 15 minutes.

Breakfast Pizza

1	can crescent rolls	1	cup shredded sharp cheddar
1	lb. sausage; browned & drained	3	eggs; beaten
3	Tbs. diced red bell pepper	3	Tbs. milk
3	Tbs. diced yellow bell pepper	1/2	tsp. salt
1	cup thawed frozen hash browns	1	tsp. ground black pepper
1	green onion; sliced	3	Tbs. parmesan cheese

Unroll the crescent rolls. Line the bottom of a 12" Dutch oven with a layer of flattened crescent rolls. Sprinkle evenly with sausage, bell peppers, hash browns, green onion, and cheddar cheese. In a medium bowl whisk together eggs, milk, salt and pepper. Pour egg mixture evenly over top of pizza. Sprinkle with parmesan cheese.

Cover and bake using 8-10 briquettes bottom and 12-14 briquettes top for 20-30 minutes until eggs are set.

Serves: 6-8 (Submitted by Page Davies)

Breakfast Sausage Souffle

12-15	slices bread; cubed	3/4	cup milk
6	Tbs. butter; melted	1	tsp. dry mustard
1	lb. shredded Cheddar cheese		salt and pepper to taste
18	eggs	1	lb. cooked sausage

Add bread cubes to a well greased 12" Dutch oven. Drizzle butter over bread then sprinkle cheese over the top. Whisk together eggs, milk, and mustard. Season with salt and pepper. Pour eggs over bread and cheese. Sprinkle sausage over the top. Cover and bake using 6-8 briquettes bottom and 12-14 briquettes top for 30-45 minutes until eggs are set. Serves: 8-10 (This recipe was one that floated around to me. I think the original recipe came from "Dutch Oven Cookin'" by Dick Stucki.)

German Pancakes

1 1/2	cups milk	6	Tbs. butter
9	eggs		lemon juice
1 1/2	cups flour		powdered sugar
3/4	tsp. salt		

In a mixing bowl whisk together milk, eggs, flour, and salt to form a thin batter.

Heat a 14" Dutch oven using 14-16 briquettes bottom and 18-20 briquettes top until very hot. Add butter to Dutch oven and let melt. Pour batter into oven and cook for 25-30 minutes until pancake is fluffy and light brown.

Sprinkle pancake with lemon juice and dust with powdered sugar.

Serves: 6

Mountain Man Breakfast

1	lb. bacon	10-12	medium potatoes; sliced
2	medium yellow onions; diced	12	eggs; beaten
1 1/2	cups fresh mushrooms; sliced		salt and pepper to taste

1	green bell pepper; diced	3	cups grated Cheddar cheese
3	cloves garlic; minced		picante sauce

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot. Cut bacon into 1 inch slices. Add to Dutch oven and fry until brown. Add onion, mushrooms, bell pepper and saute until onions are translucent. Add potatoes and season with salt and pepper. Cover and bake using 8 briquettes bottom and 14-16 briquettes top for 30 minutes. Season eggs with salt and pepper then pour eggs over top of potatoes. Cover and bake another 20 minutes. Stir gently every 5 minutes. When eggs are done, cover top with cheese and replace lid. Let stand until cheese is melted. Serve topped with picante sauce.
Serves: 10-12

Mountain Man Breakfast Omelet

1	lb. country sausage	2	cups chopped; mushrooms
1	lb. bacon	18	eggs
1	large yellow onion; diced	3/4	cup milk
3	cloves garlic; minced		salt and pepper to taste
1	green bell pepper; chopped	3	cups grated Cheddar cheese
1	red bell pepper; diced		picante sauce

Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. Add sausage to oven and fry until brown. Remove sausage from oven. Cut bacon into 1 inch slices. Add to Dutch oven and fry until brown. Add sausage, onions, garlic, bell peppers, and mushrooms. Saute until vegetables are tender. Whisk together eggs and milk. Season with salt and pepper. Pour eggs over vegetable mixture. Cover and bake using 8 briquettes bottom and 14-16 briquettes top for 20 minutes until eggs are set up. Cover top with cheese and replace lid. Let stand until cheese is melted. Serve topped with picante sauce.
Serves: 8-10

Breads & Muffins

Lemon Poppyseed Rolls

5 1/2	cups bread flour	1 3/4	cups scalded milk; 125° F.
2	Tbs. yeast	1 1/4	tsp. lemon extract
1/2	cup sugar	1	tsp. vanilla extract
1/3	cup instant potato flakes	2	eggs; beaten
1	Tbs. salt	2	Tbs. melted butter
1/2	cup butter; melted		poppy seeds

In a mixing bowl combine 2 cups flour, yeast, sugar, potato flakes, and salt; blend well. Stir in milk, melted butter, extracts, and eggs. Mix thoroughly. Stir in remaining flour 1 cup at a time until dough pulls away from sides of bowl. Turn dough out onto a floured board and knead it for 5 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to raise until double in size. Place raised dough on a floured board and divide into halves. Divide each half again into halves. Roll each piece of dough into equal length rolls about 8 inches long. Cut each rope into fourths to make sixteen rolls. Flatten each piece of dough into a flat circle about 3" in diameter then pull on the edges and fold them underneath to the center to make a nice ball with a tight round top. Place each formed roll round side up into a warm greased 12" Dutch oven; twelve around the outside edge, five in a circle inside the outer ring, and one in the center. Cover the oven and let rolls raise for 20 minutes. Brush top of rolls with melted butter and sprinkle with poppy seeds. Bake using 10 coals bottom and 16 coals top for 30-40 minutes. When top of rolls starts to brown, remove the Dutch Oven from all heat and let rest with the lid on for about 5 minutes. The residual heat from the oven will finish baking the rolls. Serve warm with fresh honey butter.
Yield: 16 rolls

Parmesan Herb Rolls

1 1/2	cups warm water	1	tsp. dried thyme
1/2	cup non-fat dry milk	3	Tbs. parsley
1/3	cup sugar	1/3	cup vegetable oil

1	Tbs. yeast	1	tsp. salt
1	egg; beaten		
4-5	cups bread flour		Topping
3	Tbs. dried onion	2	Tbs. whipping cream
1	tsp. dried dill weed	1/4	cup parmesan reggiano cheese
1	tsp. dried rosemary		

In a mixing bowl add water, dry milk, sugar, and yeast. Let sit until mixture bubbles. Add egg, 2 1/2 cups flour, dried onion, dill weed, rosemary, and parsley. Beat until well blended. Let sit until batter bubbles. Mix in oil, salt, and the remaining flour (1 cup at a time) until a soft dough is formed. Turn dough out onto a floured board and knead it for 5-7 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to raise until double in size.

Place raised dough on a lightly floured board and punch down. Form into 13 balls. Place in a greased 12" Dutch oven. Cover oven and let raise for 10 minutes.

Bake using 8-10 coals bottom and 16-18 coals top until rolls are lightly browned. Brush with whipping cream and sprinkle with parmesan cheese. Cover and bake until golden brown. Total baking time is 20-25 minutes.

Yield: 13 rolls. (Recipe by Ruth Kendrick and Janet Froh.) Note: These rolls helped Ruth and Janet win the 1998 World Championship Dutch Oven cook-off.

Garlic Cheese Rolls

Dough		Filling	
5 - 6	cups all purpose flour	2	Tbs. melted butter
2	Tbs. active dry yeast	1/3	lb. cheddar cheese; shredded
1/3	Cup sugar	1/3	lb. mozerella cheese; shredded
1	Tbs. salt	1	tsp. granulated garlic
2	cups milk; scalded (120° F.)	1	tsp. Lowry's Seasoned Salt
1	Egg; beaten		
1/3	Cup butter; melted		Topping
		2	Tbs. butter; melted
		3	Tbs. parmesan cheese

Prepare Dough: In a mixing bowl combine 2 cups flour, yeast, sugar, and salt; blend well. Mix in warm milk, egg, and melted butter. Mix thoroughly. Mix in remaining flour 1 cup at a time until dough pulls away from sides of bowl. Turn dough out onto a floured board and knead it for 5 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to raise until double in size.

Assemble Rolls For Baking: Punch dough down then roll into a rectangular shape about 9" x 13". Brush dough with melted butter, spread on cheeses, then sprinkle with garlic and seasoned salt. Roll dough lengthwise like a jellyroll and cut into 13 1-inch rolls. Place rolls in a lightly greased 14" Dutch oven with 8 rolls around the outside edge, 4 rolls forming an inner circle, and 1 roll in the center. Cover Dutch oven and let raise for 15 minutes.

Bake using 10 briquettes bottom and 18-20 briquettes top until rolls turn a light brown color. Brush tops of rolls with butter and sprinkle with parmesan cheese then bake until golden brown. Total baking time will be 20-25 minutes. For even browning rotate oven and lid every 10 minutes. Yield: 13 rolls

Crusted Arabian Cheese Bread

Bread		Topping	
2 1/2	cups all purpose flour	2	Tbs. chopped onion
1	Tbs. active dry yeast	1/4	cup melted butter
1	Tbs. sugar	1/2	tsp. paprika
1 1/2	tsp. salt	1/2	tsp. oregano
3/4	Cup milk; scalded	1/2	tsp. garlic salt
1/4	Cup water	1	cup cheddar cheese
1	Tbs. butter; melted		

Prepare Dough: Add water to hot milk and let cool to 115° F. In a mixing bowl combine 1 cup flour, yeast, sugar, and salt; mix well. Stir in milk and butter. Mix thoroughly. Stir in remaining flour and work into a dough. Place dough on a lightly floured board and knead for 5-7 minutes until dough is elastic and sticky. Set dough in a greased bowl and turn

dough over so top side of dough has been greased. Cover and place in a warm area free from drafts until dough has doubled in size.

Prepare Topping: In a small bowl combine all ingredients and stir to mix.

Assemble For Baking: Punch dough down then press into the bottom of a 14" Dutch oven. Prick dough with a fork then spread topping evenly across the top. Cover oven and let rise for 30 minutes.

Bake using 12-14 briquettes bottom and 16-18 briquettes top for 20-25 minutes. Serves: 8

Byron's Garlic Herb Rolls

5 1/2	cups bread flour	1/4	cup butter; melted
2	Tbs. yeast	3/4	tsp. seasoned salt
1/3	cup non-fat dry milk	10	cloves roasted garlic; chopped
1/3	cup sugar		
1	Tbs. salt		Toppings
3	Tbs. dried parsley flakes	2	Tbs. whipping cream
1	Tbs. + 1 tsp. dried basil leaves	2	Tbs. melted butter
1	Tbs. dried thyme leaves	1/4	cup parmesan cheese
2	cups warm water; 120° F.		
1/4	cup vegetable oil		
2	eggs; beaten		

In a mixing bowl combine 2 cups flour, yeast, dry milk, sugar, salt, and herbs; blend well. Stir in water, eggs, and oil. Mix thoroughly. Stir in remaining flour 1 cup at a time until dough pulls away from sides of bowl. Turn dough out onto a floured board and knead it for 5 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to raise until double in size.

Place raised dough on a floured board and punch down. Separate dough into 16 pieces. Form a ball from each piece and pat down into a round. Brush melted butter over tops of round and sprinkle with chopped garlic and seasoned salt. Pull rounds into an oval and fold in half so the garlic is on the inside. Place the folds of 10 rolls against the side of a warm lightly oiled 12" Dutch oven. Place 5 rolls in the inner circle and 1 roll in the center. Cover and let raise in a warm area for 15-20 minutes.

Brush tops of rolls with whipping cream then bake using 10-12 coals bottom and 16-18 coals top until rolls turn a light brown color. Brush tops of rolls with melted butter and sprinkle with parmesan cheese. Cover and continue baking until rolls turn golden brown. Total baking time should be between 20-25 minutes. For even browning make sure to rotate the top and bottom of the oven 1/4 turn in opposite directions every 10 minutes. Yield: 16 rolls.

Triple Cornbread

1 egg
1- 8 ounce sour cream
1/2 cup melted margarine
1/4 teaspoon butter flavoring
1 can whole corn, undrained
1 can creamed corn
1 small package Jiffy cornbread mix

Mix all ingredients together and place in Dutch oven. Bake for 1 hour at 400 degrees.

Note: For a 10" DO put 17 coals on top and 8 coals on bottom.

Fruit and Carrot Breakfast Bread

4 c Pancake mix
4 tsp Cinnamon
1 c Raisins -- golden preferred
1/2 c Dried apples -- chopped
1 c Almonds -- chopped
1 c Coconut -- shredded
1/2 pkg Dry scrambled egg mix
4 c Shredded carrots
1 c Oil or Margarine
2 ts Vanilla -- optional

1 c Honey -- or sugar
1 1/4 c Water

At Home:

Mix the pancake mix, cinnamon, raisins, dried apple pieces, almonds, coconut, and scrambled egg mix into a Ziploc gallon bag. Add Sugar (if using it instead of honey). Peel and shred carrots to approximate 4 cups (a little more or less does not make much of a difference). Pack carrots into a zip lock bag. If using oil and honey, pre-measure into a 1 pint plastic bottle with the vanilla.

At the campsite:

If using margarine, melt it in a small container made of aluminum foil. Add the oil-honey (if using it), carrots, and water to the dry mix and mix well. If there is liquid with the carrots add it to the dry mix too. Put into a lightly oiled Dutch oven and bake 25-35 minutes with about 20 pieces of charcoal on the top and 10-15 on the bottom. Check after 15-20 minutes.

Recipe By : Vaughan

Homemade Biscuits

1c + 2tbs flour
1/4 tsp baking soda
1 tsp baking powder
Pinch of salt
2 tbs. Crisco(solid)
1/2 c buttermilk

Place 1 tbs. Crisco in bottom of oven. Place coals on oven to bring temperature to 500 while making dough. Combine flour, baking soda, salt and baking soda in bowl. Cut in Crisco until mixture becomes grainy. Add buttermilk and stir with fork until it forms dough. Turn out on floured surface and briefly kneed. Do not over-knead. Flatten to 1/2" thick. Cut out with glass or cup. Place in oven and turn once to coat on both sides. Bake at 500 for 10 min. or until done.

Quick Biscuits

While you are preheating the Dutch oven (10 charcoal briquettes underneath), make rolled (or drop, if you're camping) biscuits, using the recipe off a Bisquick box. Powdered milk just fine.

Put the biscuits into the Dutch oven and cover. Let sit for 5-7 minutes (this browns them on the bottom). Lift the Dutch oven off the bottom coals, and put 25 coals on top. Cook another 8-10 minutes (check at 5 minutes to make sure they aren't burning). Key--oven needs to be HOT.

Cast Iron Cornbread

1 1/2 cup white cornmeal
1/2 cup flour
2 teaspoons baking powder
1/2 teaspoon soda
1 teaspoon salt
1 egg
1/2 cup oil
buttermilk (about a cup)
Warm oven to 400*

Put some oil in cast iron pan and put in oven. when oil is hot, pour ingredients into pan. Bake until golden brown on top.

Corn Bread Brunch

Use a 12" Dutch oven
1 pkg. favorite breakfast sausage
1/2 small green pepper (optional)
1/2 small onion (optional)
8-12 eggs
salt & pepper
pancake syrup
1 large can Marie Calendars Corn Bread Mix or 2 boxes corn bread mix
cooking oil spray
1 stick margarine or butter

Surround DO cavity with tin foil, being careful not to puncture or rip foil. Spray foil surface with cooking oil. Mix corn bread and spread half of mixture on bottom of DO. Brown breakfast sausage, green pepper and onion in fry pan, then drain and spread meat mixture evenly over corn bread base. Pour beaten seasoned eggs into frying pan and scramble slightly. Spread partially scrambled eggs over sausage mixture then top with remaining corn bread. Dot top of corn bread with margarine or butter and cover.

Cook at approx. 350 degrees for about 30-40 minutes, or until corn bread top is golden brown. Remove from DO and cut into desired pie slices, top with maple syrup, or country gravy and serve with fresh fruit kabobs on the side. Delicious!
Good Cooking!

Buttermilk Biscuits

Ingredients:

.25 oz. pkt. active dry yeast
1/4 cup 110 degree water
2 cups buttermilk
5 cups all-purpose flour
3 Tbls. granulated sugar
1 Tbls. baking powder
1 tsp. baking soda
2 tsp. salt
3/4 cup shortening

Directions:

In a small bowl, dissolve yeast in warm water and allow to rest for 5 minutes. Stir buttermilk into yeast mixture; set aside. In a large bowl, combine flour, sugar, baking powder, baking soda and salt. Cut in shortening with a pastry blender until mixture resembles coarse crumbs. Stir in yeast mixture until dry ingredients are moistened. Turn dough out onto a floured surface and knead 5 times. On a lightly floured surface, roll dough to 1/2" thickness. Cut out biscuits with a 2 1/2" round biscuit cutter or glass. Place on a lightly greased baking sheet, lightly touching each other. Cover and allow to rise in a warm place for 1 hour, or until almost doubled in size.
Bake in a 425 degree oven for 10-12 minutes, or until browned.

Campfire Biscuits

2 cups biscuit mix (such as Bisquick®)
1/4 cup powdered milk
2/3 cup water

Before going on your camping trip, mix several batches of this. Mix together the biscuit mix and powdered milk in a large zip-top plastic storage bag.

At sunrise, add enough water (approximately 2/3 cup) to make a stiff dough. Meanwhile get those lazy campers up. Hand each one a tree limb (making sure it isn't something poisonous like Yew or Hemlock) you've prepared by removing the bark. The limb should be about 3/4 inches in diameter and 2 feet long. Form the dough around the end of the limb, making "biscuits" about 3 inches long and 2 inches wide. Toast biscuits over the campfire until golden brown. Slip off the limb and fill cavity with butter and honey or jam.

Serves 4-6

Dutch Oven Hopi Indian Fry Bread

Dutch oven cooking: (Not exactly a low fat desert) In camp ignite about 15-20 charcoal briquettes and arrange in a pile in your fire pan. Let burn until they are covered with ash (about 20 minutes) and put on the DO with oil.

2 cups flour
1/2 cup nonfat dry milk
1 tbs. baking powder
3/4 teaspoon salt
3/4 cup lukewarm water

Stir and knead dough on floured board - cover and let stand for 15 minutes. Cut up into 8 sections - flatten out to 2 inches thick. Melt Crisco or comparable vegetable oil in a Dutch oven so there is about 2 inches depth of oil. Then drop sections of dough into the hot oil to fry about 2 minutes or until done. It's like cooking donut holes. Roll in cinnamon and sugar and pig out.

Contributed by: Gordon G. MacLean

Old-time Sourdough Starter

2 C. flour
2 Tbsp. sugar
1 Tbsp. salt
1 1/2 C. warm water
1 Tbsp. vinegar
1/4 tsp. dry yeast

Prepare Starter:

Combine flour, sugar, salt, and yeast in a stone crock or bowl. Stir to mix well. Add water and beat to a smooth batter. Add vinegar. Cover with cheesecloth and set in a warm place until thoroughly sour. (Determine this by the yeasty smell.) Takes about 12 hours. Pour starter into a quart jar, cover jar, and refrigerate. For best results the start should be used once per week, however, starter can be frozen indefinitely.

Sourdough Banana Bread

1/2 C. + 1 Tbsp. butter room temp
3 eggs
2 C. old time sourdough starter
3 C. sugar
1 1/2 tsp. vanilla
2 1/4 C. mashed ripe banana
3 Tbsp. lemon juice
6 C. all-purpose flour
1 1/2 Tbsp. baking powder
2 Tbsp. baking soda
1 1/2 tsp. salt
3 C. coarse chopped nuts

How to Prepare:

In a mixing bowl cream together butter, eggs, sourdough starter, sugar, and vanilla. In a separate bowl combine bananas and lemon juice. Stir to mix well. In a separate bowl sift together flour, baking powder, baking soda, and salt. Alternately mix flour mixture and bananas into wet ingredients, beginning and ending with flour. Stir in chopped nuts. Pour batter into a well greased 12" Dutch oven. Place lid on oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 30-35 minutes or until toothpick inserted into center of bread comes out clean.

Serves: 15-20

Cornbread

1 egg
1-1/4 cups milk
1/4 cup melted shortening or vegetable oil spray
1/3 cup sugar
2 cups self rising corn meal

Beat egg. Mix wet ingredients with sugar. Add corn meal. Pour into preheated and greased (with spray) pie iron. Cook 4-5 minutes. Makes approximately 10-12 corn muffins quickly!

Buttermilk Cornbread

Follow recipe for corn bread except omit egg and substitute 1 1/2 cups buttermilk for milk.

Washington Onion Parmesan Rolls

Ingredients:

2 1/2 - 2 3/4 cup hot water
1/3 cup oil
1/3 cup honey
1 1/2 t. salt
2 - 3 T. dried minced onions
1/2 t. onion powder
1 1/2 T. saf-instant yeast
6-7 cups bread flour, divided

olive flavored pan release
dry parmesan cheese

How to Prepare:

Combine water, oil, honey, salt, minced onion, onion powder and 1 1/2 -2 cups flour. Mix well. Add dry yeast mix well. Continue adding flour (1-2 cups at a time) for a total of 6-7 cups of flour, knead well for 5-10 minutes, shape into 16 rolls and place into 10inch Dutch oven sprayed with pan release. Proof at 150 degrees (9 coals top, 3 coals bottom) for 20 minutes or until it has doubled in size, spray lightly with pan release, sprinkle with parmesan cheese, increase heat to 350 degrees (14 coals top, 8 coals bottom) and bake for 20 minutes remove coals from the bottom and bake for 10 more minutes or until golden brown. Garnish by placing on a 10inch Dutch oven lid, spray rolls lightly with pan release to give it a nice shine. Serves 8. Clifford L. Johnson & Jackie E. Poulter

Melt in Your Mouth Camp Rolls

2 cups milk, scalded
2 eggs, beaten
1/2 cup shortening
6 cups flour
1/2 cup brown sugar
Non-stick vegetable spray
1 heaping T. salt
2 pkgs. dry yeast
1/2 cup lukewarm water

How to Prepare:

Spray Dutch oven with non-stick vegetable spray. Combine milk, shortening, sugar and salt into a bowl. Cool to luke warm. Add yeast softened in warm water; add eggs. Stir in flour to form soft dough. Cover & let rise until doubled. Stir down with spoon, let rise again. Turn on lightly floured surface and roll dough out until 1/2 inch thick. Cut with 2 1/2 inch cutter. Brush with melted butter. Crease each round through center with dull edge knife and fold over. Place rolls onto the griddle of Dutch oven. Let rise until doubled, and then bake. Cook over 32 coals for 400 degrees. Place 2/3 of the coals on top of Dutch oven and 1/3 underneath. Bake for 10-15 minutes. Dana & Dave Jones

Biscuits

4 cups flour
2 tablespoons baking powder
1 teaspoon salt
1/2 cup shortening
1 1/2 cups milk or water

Combine dry ingredients. Work in shortening with a knife or fingers until evenly distributed. Add milk gradually, mixing lightly and quickly until there is no dry flour in dish. Pinch off desired amount for each biscuit and bake.

Hudson Bay Bread

2 c. margarine
2 c. Sugar
1/3 c. corn syrup (light)
1/3 c. honey
10 c. rolled oats, finely chopped
1 c. almonds, finely chopped

Blend the margarine, sugar, syrup, and honey. Add oats and almonds and mix well. Place batter in a greased baking pan into a 14 inch Dutch oven. Cover and bake 20 minutes. Remove from the pan and allow to cool on rack. Temperature should be about 350 degrees F which equates to 8 coals on the bottom and 10 coals on the top of a 14 inch oven.

Parmesan Herb Rolls

1 1/2 cups warm water
1 tsp. dried thyme
1/2 cup non-fat dry milk
3 Tbs. parsley
1/3 cup sugar
1/3 cup vegetable oil
1 Tbs. yeast

1 tsp. salt
1 egg; beaten
4-5 cups bread flour
3 Tbs. dried onion
1 tsp. dried dill weed
1 tsp. dried rosemary

Topping:

2 Tbs. whipping cream
1/4 cup parmesan reggiano cheese

In a mixing bowl add water, dry milk, sugar, and yeast. Let sit until mixture bubbles. Add egg, 2 1/2 cups flour, dried onion, dill weed, rosemary, and parsley. Beat until well blended. Let sit until batter bubbles. Mix in oil, salt, and the remaining flour (1 cup at a time) until a soft dough is formed. Turn dough out onto a floured board and knead it for 5-7 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to raise until double in size.

Place raised dough on a lightly floured board and punch down. Form into 13 balls. Place in a greased 12" Dutch oven. Cover oven and let raise for 10 minutes.

Bake using 8-10 coals bottom and 16-18 coals top until rolls are lightly browned. Brush with whipping cream and sprinkle with parmesan cheese. Cover and bake until golden brown. Total baking time is 20-25 minutes.

Yield: 13 rolls.

(Recipe by Ruth Kendrick and Janet Froh.)

Note: These rolls helped Ruth and Janet win the 1998 World Championship Dutch Oven cook-off.

Breakfast Muffins

1/2 lb butter, softened
2 c sugar
2 c boiling water
5 tsp baking soda
4 eggs
1 qt buttermilk
5 c flour
6 c raisin bran

Warning: This makes 6 dozen. Can be refrigerated for up to 6 weeks covered.

Combine water and baking soda. Allow to cool slightly. Cream together butter and sugar. Mix in eggs. Gradually add flour and buttermilk alternately. Blend in water mixture. Mix in raisin bran. Bake in 375 oven for 25-30 min.

Blueberry Muffins

2 c flour
1/2 c Milk
2/3 c sugar
1/2 c melted butter
1 tbs. baking powder
3/4 c blueberries
1/2 tsp salt
1/4 c sliced almonds
1/2 tsp nutmeg
1 tbs. sugar
2 eggs, beaten

Combine dry ingredients. Save 1 tbs. of mixture. Combine eggs, milk and butter. Add to dry ingredients. Stir until well moistened. Toss blueberries with reserved flour mixture. Stir into batter. Spoon into greased muffin pans. Sprinkle with almonds and 1 tbs. sugar. Bake 15 min at 400

Deserts & Treats **Five Hour Dutch Oven Stew**

This is a great way to get a hot meal where you are camped and have things to do other than watch a pot simmer. You need to dig a hole which the oven will just fit into and go down about half way. Then dig out under it for your bed of coals. Build a fire in the hole and let it burn down to a good bed of coals.

3 or 4 slices bacon
1-2 pounds beef cut in 1" cubes
3-4 bay leaves
4-5 carrots scraped and cut in 1" pieces
2-3 onions cut in cubes
3-4 celery blades cut in 1" pieces
3-4 potatoes cut in 1" pieces
1 14oz can V-8 or tomato juice of 28oz can crushed tomatoes
* Other stuff.

Lay bacon in Dutch Oven and cook till crisp then layer the beef, bay leaves, carrots, onions, celery and potatoes in that order on top of the bacon. Salt and pepper each layer as you go. Pour the V-8, tomato juice or tomatoes over it and put on lid. That's all the liquid you will need, the rest comes from the vegetables. *Other stuff; garlic, Jalapenos, Tabasco sauce or various herbs can be added to personal taste.

Lower the Dutch Oven onto the coals and cover with a blanket, tarp or whatever you have. After five hours of fishing, water skiing, snoozing or whatever floats your boat, pull the oven out of the hole and you have a great pot of stew.

Note, this can also be done in an oven set at 250.

Green Apple Blackberry Cobbler

7 Granny Smith apples, peeled, cored and roughly sliced
1/4 pint blackberries
1 tsp. plus 1 pinch cinnamon
3 oz. granulated sugar
3 oz. plus 1/4 cup brown sugar
1 tsp. cornstarch
3-1/2 oz. oatmeal
3-1/2 oz. flour
2-1/2 oz. cold butter, cut into small pieces
1-1/2 oz. walnuts, chopped

In a mixing bowl, combine oatmeal, flour, a pinch of cinnamon and 1/4 cup brown sugar. Add pieces of butter and chopped nuts; mix by hand until mixture reaches a crumbly consistency. In separate bowl, toss apples, blackberries, 1 tsp. cinnamon, 3 oz. brown sugar, granulated sugar and cornstarch in a large mixing bowl until well coated. Pour into a lightly greased baking pan or casserole dish. Top with oatmeal mixture. Bake cobbler in a 350-degree oven for 30 minutes or until golden brown.

Peach Crisp

1 29oz can sliced peaches, undrained
1 cup flaked coconut
1 spice cake mix
1 cup chopped pecans
1/2 cup margarine or butter

Pour peaches (with syrup) into foil lined Dutch oven. Top with dry cake mix. Drop dots of butter on top of cake mix. Sprinkle coconut and nuts on top of cake. Cook at 325 degrees for 40 to 50 minutes. 6-8 coals under, 12-14 on top.
Source: James A. Stirling, Sr. Scoutmastership Fundamentals: Cooking Demo Recipes

Pineapple Pecan Upside-Down Cake

(12-inch Dutch oven)
1/2 cube butter or margarine
1/2 to 3/4 cup brown sugar
1 20-oz. can pineapple slices (9 slices, save juice)
9 Maraschino cherry halves
1/2 cup pecan halves
1 cup chopped pecans
1 yellow cake mix
3 eggs

1/3 cup vegetable oil
1/2 to 1 cup cold water

Melt the butter in the bottom of the Dutch oven. Sprinkle brown sugar evenly over the butter. Place pineapple rings over the mixture and place a cherry half inside each pineapple ring. Place pecan halves among the pineapple rings.

Pour the pineapple juice (and cherry juice if desired) into a measuring cup and add enough water to make 1-1/4 cup. In a large bowl, combine the cake mix, oil, eggs, juice and water, and the chopped pecans. Stir for 3 minutes. Carefully spoon the mix evenly over the pineapple rings.

Bake at 350° (10-12 coals on bottom and 12-14 coals on top) for 30 to 45 minutes or until cake tests done. While still hot, turn cake out onto the lid or a board covered with tin foil.

Bisquick Cherry Cobbler

One or two cans of cherry pie filling
Box of Bisquick
Vanilla flavoring
1 Egg
Water
Sugar
Milk
Cinnamon
Round 8-9" cake pan
Dutch oven
Aluminum foil

Coat cake pan with thin coat of oil, or line with foil and coat with oil. Spread cherry pie filling into cake pan, at least one layer of cherries across bottom.

Mix in bowl until smooth: 1 cup of Bisquick, 1/3 cup of milk, 1 tablespoon of sugar, 1 egg, 1/8 teaspoon of vanilla, large dash of cinnamon. If batter is very thick, add a splash of milk so it will be spreadable but not runny.

Pour batter equally over top of cherries, use spoon to spread if needed. Place three small rocks on bottom of hot preheated Dutch oven, then place cake pan in oven on top of rocks and cover. Place oven on top of eight-ten good charcoals. Put twice as many on top. Bake about 12 to 15 minutes until crust is golden brown and cherries are bubbly. Be careful not to overcook if batter layer is thin.

Bisquick Cobbler

(A variant of the traditional Scout Dutch oven cobblers developed in the kitchen at Wood River)

Can of cherry pie filling
Bisquick
Vanilla
1 Egg
Sugar
Milk
Cinnamon

4-6 small baking or custard dishes or Dutch oven Coat baking dishes with thin coat of oil. Divide cherry pie filling into dishes, one layer of cherries across bottom. Mix in bowl until smooth: 1 cup of Bisquick, 1/3 cup of milk, 1 tablespoon of sugar, 1 egg, 1/8 teaspoon of vanilla, large dash of cinnamon. Pour batter equally over top of cherries in baking dishes. Bake at 350 degrees about 12 to 15 minutes until crust is golden brown and cherries are bubbly. Be careful not to overcook if batter layer is too thin.

For Dutch oven, double the recipe or the cobbler will be too thin and probably burn. Preheat both Dutch oven and lid on fire while preparing Bisquick mix. Prepare a small bed of coals (6 to 8, a few more in winter) on a piece of foil, shiny side up. When Dutch oven is hot, move to bed of coals. Wipe bottom of Dutch oven to remove oil residue. Pour pie filling into hot Dutch oven - should sizzle. Cover and let fruit heat while you mix batter. Pour batter directly on top of heated filling. Cover and put twice as many coals on lid as underneath. Bake as above.

CORNCHATTA LOMLOOVA

Pizza dough (fresh made or what you have in freezer frozen)

1/4 to 1/3 C sugar(for dough)
1-1/2 C red seedless grapes
1 C coarse chopped walnuts
1/2C sugar

Can make with fresh made pizza dough, or pizza dough that has been raised. When you make your PIZZA dough from recipe of choice add about 1/4 to 1/3 cup sugar to dough where it is on the sweet side. I make mine in bread machine. Remove place in lightly oiled bowl cover bowl with Saran wrap. Let double in size. Roll out partially to fit a lightly oiled...Jelly-roll pan....., finish by pressing dough to fit pan, if becomes rubbery let rest a couple of minutes for it to relax then continue.

On top place 1 to 1-1/2 cups grapes nice big purple seedless grapes are good....use what you like best. Top with 1 cup coarse chopped walnuts.....sprinkle the top with 1/2 cup sugar....cover with Saran wrap and let rise about 45min to hour. push the grapes down into the dough Bake 400°F approx 40 min/ or till golden brown. serve hot.....and can serve leftovers cold.....is good either way.

This is a TUSCANY dish that I got off the TV. hope you enjoy as much as I did. hugs and happy cooking
Charlene

Nacho Botanna

The best part about it, that it is a community dig into, because you serve it over a bed of nacho chips. When I make it, I make it big!

2 - 3 lbs of Ground Beef (Chuck or better)
6 Jalapenos
6 Hot yellow Peppers (not Bell peppers)
1 Big Yellow (Spanish) Onion
1 1/2 lbs yellow cheese (Government cheese if you can get it)
1/2 cup milk
2 Tomatoes
1 large bag Unsalted Nacho chips

In a large skillet Brown ground beef, salt and pepper to taste. While the beef is browning, skin the onion, and chop into bits. Throw onions into skillet. Prep the peppers, if you want this hot, leave lots of seeds, slice peppers into rings. Throw into skillet. Cube the cheese. When ground beef is browned add cheese and milk. Cube the tomatoes. When cheese is melted add tomatoes. Lay Nacho chips out on Aluminum foil covered serving dish (or 3 paper plates duct taped together paper plates[shape of a 3 leaf clover]) Pour ground beef cheese mix over chips. Fill skillet up with water, put back on heat. Call everyone to dinner, make sure all have clean fingers!

Mexican S'mores

small flour tortilla shells
peanut butter
chocolate chips
miniature marshmallows

Spread peanut butter on tortilla shell, sprinkle with chocolate chips and marshmallows, then roll up tortilla. Wrap in foil. Cook on grill grate over your fire for about 5-7 minutes. Unwrap and eat.

Servings: 10

Preparation time: 10 minutes

MISSISSIPPI SWAMP CAMP

(This can be baked in a pan in your kitchen oven at 350 degrees for approx. one hour)

12 inch dutch oven
2 21 ounce cans Cherry Pie Filling
1 box chocolate cake mix (the darker, the better)
1 12 ounce can "Dr Pepper"
2 cups coconut
1 cup chopped pecans
1 stick margarine or butter (or "squeeze" bottle of margarine)
cooking spray

aluminum foil

Line dutch oven with aluminum foil. Spray foil with light coat of cooking spray. Put cherry pie filling in bottom of dutch oven and spread over bottom. Pour dry cake mix in and spread. Pour "Dr Pepper" over top of cake mix and use a spoon to mix in soda. Stir enough to moisten cake mix. Cover top with coconut and then pecans. Arrange over cake 5 small slices of margarine or butter. Cover and cook for about one hour. Put 17 coals on top and 8 on bottom. This will make oven 350 degrees.

Peanut Butter Dump Cake

1 pre-packed brownie mix
1 2 lb jar creamy peanut butter
1 16 ounce bag large marshmallows

How to Prepare:

Sprinkle a thin layer of brownie mix into bottom of foil-lined dutch oven, top with entire jar of peanut butter. Layer marshmallows on top and add remaining brownie mix.

Cook in dutch oven with coals on top and bottom for approximately 30 minutes.

Maple Baked Bananas

6 firm bananas
2 Tbs lemon
3/4 cup maple syrup
1/3 cup chopped peanuts
disposable aluminum casserole dish
foil

Peel bananas. Brush with lemon juice and arrange in greased casserole dish, and cover with foil. Pour maple syrup over bananas and bake place over hot coals, or gas grill for 15 minutes, rotating occasionally. Carefully remove from grill, place on individual plates and sprinkle with peanuts.

Variation: Coconut Baked Bananas

Omit maple syrup and nuts. Peel bananas, brush with lemon or pineapple juice, and roll in flaked coconut. Arrange in greased casserole dish, and cover with foil. Cook as directed above.

Serves 6

Dump Fruit Cobble

This recipe can be used with any combination of fruit and cake mixes. Experiment and see what your favorite combination is. (Try cherries w/ chocolate cake, apples w/ yellow cake, peaches w/ white cake.....the possibilities are endless)

butter
2 16 oz. cans of fruit pie filling (your choice)
1 box cake mix (your choice)
1/2 C. Water

Butter the inside and bottom of the lid of the Dutch oven.

Pour the pie filling in the Dutch oven. "Dump" in the cake mix. Spread evenly. Dot top with butter. Pour the water on top. Place lid on Dutch oven. Put in coals. Shovel some coals on top of the lid. "Bake" for approximately 30-45 minutes.

Test cake for doneness. If necessary, place on coals checking in 10-15 minutes.

Camp Oven Surprise Cake! 1 box cake mix

1 stick of butter
2 cups water
2 containers pie filling

Line Dutch oven with foil. Empty in pie filling; top with cake mix and spread evenly. Add 2 cups water and butter. DO NOT MIX. Put lid on and place oven on coals with 10 on lid. "Bake" about 1 hour.

Don't be afraid to get creative here by trying different cake mixes and fillings.

Dump Cake

1 cup of pie filling (cherry, blueberry or strawberry)
1 cup of crushed pineapple

1 box of cake mix (any flavor)
1 1/4 stick of margarine, sliced
1/2 cup of nuts
1/2 to 3/4 cup of coconut (flaked)

Spread filling in 9 x 13 inch pan. Scatter pineapple over fruit. Sprinkle cake mix over filling. Drop slices of margarine on cake. Scatter nuts and coconut on top. Do not stir. Bake at 350°F. for 40 minutes.

Black Forest Dump Cake

One 8 ounce can of crushed pineapple, drained, save juice
One 21 ounce can of cherry pie mix
One 18 ounce box of Devil's food cake mix
1 cup of chopped pecans
1/2 cup of melted oleo
Whipped topping

Lightly grease 13 x 9 inch pan, layer drained pineapple. Second layer - add pie filling. Third layer - dry cake mix over filling. Fourth layer - sprinkle with pecans. Combine the melted butter and pineapple juice and pour over top. Bake 1 hour at 350°F.

Blueberry Dump Cake

1 package of Duncan Hines Moist Deluxe yellow cake mix
One 20 ounce can of crushed pineapple in heavy syrup (don't drain)
2 cups of pecans, chopped
1 block butter (not margarine)
1 quart of fresh or 1 pound of frozen blueberries or you can substitute 1 can of blueberry pie filling
3/4 cup of sugar
1 tablespoon of lemon juice
3 tablespoons of cornstarch

Preheat oven to 350°F. Grease and flour a 9 x 13 inch pan. If using frozen berries, thaw out first. Divide berries in half. Mash 1/2; save rest un-mashed. Mix sugar and cornstarch. Add to mashed berries. Cook 5 or 6 minutes on medium heat until thick and clear. Add lemon juice and un-mashed berries. Mix and cool. In a large bowl, mix chopped pecans and cake mix. Melt butter, pour into cake mix and pecans. Mix until all is moistened.

Into greased pan, pour undrained pineapple to make an even layer. Do not stir. Using hands, sprinkle cake mix mixture over berry mixture, working out lumps in cake mix. Spread evenly. Do not stir. Bake at 350°F. for 1 hour.

Pumpkin Dump Cake

1 can of Libby's pumpkin pie filling
2 eggs
3/4 cup of sugar
2 teaspoons of pumpkin pie spice OR 1 teaspoon of cinnamon,
1 can (1 1/2 c.) of evaporated milk
1 box of yellow cake mix
1 stick of butter, melted

Make the pumpkin pie filling according to directions on the can of Libby's pumpkin. Pour the batter into greased 9 x 13 inch pan. Top with package of yellow cake mix. Melt the butter and pour over dry cake mix. Bake 1 hour at 350°F. Serve plain or topped with whipped cream.

Dump Cake

20 oz. can crushed pineapple in juice
2 bags frozen sliced peaches
1 box white cake mix
1/2 cup packed brown sugar
1/4 cup raisins
1/2 cup melted butter OR margarine

-Evenly layer ingredients in a 13" X 9" X 2" baking dish in the following order:

crushed pineapple (with juice)
1 bag of peaches
cake mix
1 bag of peaches
brown sugar
raisins
melted butter
Bake in a 350 degree oven for 1 hour.
Notes: Serve warm topped with ice cream.

Peach Dump Cake

1 large can of sliced cling peaches
1 smaller can of sliced cling peaches
1 box of yellow cake mix (it's gotta be yellow cake)
3/4 cup butter (use real butter)
Sliced almonds

Drain the peaches and put them in the bottom of a 9 x 13 Pyrex baking dish. Sprinkle the cake mix on top of the peaches; be sure to break up the lumps. Melt butter in microwave and with a spoon try to evenly drizzle the butter over the top of the peaches and cake mix. Sprinkle with almonds. Bake at 350 degrees for 50 to 60 minutes or until top is golden brown. Serve warm with ice cream on top!

Dump cake

1 20 oz can crushed pineapple
1 can blueberry pie filling (cherry may be used)
1 pkg. yellow cake mix
1 c chopped nuts
1/4 pound or more, butter, sliced

Butter a 9 x 13 pan. Dump in pineapple with juice. Add pie filling, add cake mix, then nuts. Slice butter thinly to cover entire pan. Bake 60 min at 350. To serve, cut in squares and top with a spoonful of whipped cream.

Dump cake

Mix all ingredients in bowl:
1 can apple pie filling
2 c sugar
2 c flour
2 tsp cinnamon
2 tsp baking soda
1 c oil
1/2 tsp salt
1 c chopped pecans
2 beaten eggs
Spread in 9 x 13 cake pan. bake 350 for 60 min.

DUMP CAKE

1 20 oz can crushed pineapple
1 can flaked coconut
1 box yellow cake mix
1 1/2 sticks butter
1 c broken nuts

Put in 9 x 13 pan in order given. bake at 350 for 35 to 35 min. till top is golden.

DUMP CAKE

1 yellow cake mix
2 cans any flavor pie filling
1/2 c butter

Dump pie filling in 9 x 13 pan. Dump on cake mix. Cut butter and drop on cake about 2 inches apart. Bake 350 for 25 to 30 min.

Apple Spice Dump Cake

1 can apple pie filling (21 oz)
1 box spice cake mix (18 oz)
1 cup melted margarine
1/2 cup chopped walnuts or pecans

Preheat oven to 350 degrees. Pour pie filling into greased 9 x 13-inch pan. Sprinkle dry cake mix over filling. Pour melted margarine over cake mix and top with nuts. Bake for 30 to 40 minutes.

Peach Crisp

1 29oz can sliced peaches, undrained
1 cup flaked coconut
1 spice cake mix
1 cup chopped pecans
1/2 cup margarine or butter

Pour peaches (with syrup) into foil lined Dutch oven. Top with dry cake mix. Drop dots of butter on top of cake mix. Sprinkle coconut and nuts on top of cake. Cook at 325 degrees for 40 to 50 minutes. 6-8 coals under, 12-14 on top.

Peanut Butter Dump Cake

1 pre-packed brownie mix
1 2 lb jar creamy peanut butter
1 16 ounce bag large marshmallows

How to Prepare:

Sprinkle a thin layer of brownie mix into bottom of foil-lined Dutch oven, top with entire jar of peanut butter. Layer marshmallows on top and add remaining brownie mix.

Cook in Dutch oven with coals on top and bottom for approximately 30 minutes.

Mexican Coffee

1 qt. whole milk
1 tsp ground cinnamon
1 tsp vanilla extract
2/3 cup instant cocoa mix
8 cups boiling water
1/3 cups instant coffee granules
Whipped cream

Combine first 3 ingredients in a Dutch oven; cook over medium heat until thoroughly heated, but do not allow to boil. Stir in instant cocoa mix. Combine boiling water and coffee granules; stir into milk mixture. Serve with a dollop of whipped cream and, if desired, garnish with cinnamon sticks.

Makes 3 quarts.

Note: This is a wonderful drink or dessert. And you wouldn't be the first person to spike it with a little Kahlua. A sweet, warming selection from Grandma's cookbook -- at www.Texascooking.com

Troop 49 Dump Cake

This is a great recipe for the Dutch oven on cold winter campout. It is a favorite with the scouts.

1 Box of White Cake Mix
1 Can of Sprite or 7up
2 cans of canned fruit (apples, cherries, etc.)

Pour the cake mix into a bowl. Break up the mix so there are no lumps. Then add the can of Sprite. Mix until smooth. Don't mix too much as you want the fizz to stay in the mix. Open the canned fruit and pour it into the bottom of a foil lined Dutch Oven (better for clean-up). Pour the batter mix on top of the fruit mix. Put approximately 8 coals on the bottom for the Dutch oven and 12-15 on the top. Wait 45 min. Love is just a scoop away.

Contributed by Tim Payne

Campfire Peach Shortcake

2 Tbsp honey
1 Tbsp butter, melted
1/4 tsp cinnamon
2 med ripe bananas
2 med ripe peaches*
1/2 of 11 oz frozen pound cake, thawed & cut into 3/4inch slices
1/2 of 8 oz Cool whip, thawed
1/4 tsp cinnamon
Dash of nutmeg

Stir honey, melted butter, & 1/4 tsp cinnamon in small container; cover & transport. Cut bananas & peaches into bite size pieces. Place in foil baking pan & add honey mixture. Toss to coat. Cook over campfire or on rack of uncovered grill over med heat for 8-10 minutes, stirring often. Spoon warm fruit over pound cake. Stir last three ingredients and spoon over top. 5 servings *a can of peaches in lite syrup or juice works great also! Contributed by Brianna Houston

Mexican Hot Sauce

2 c. chopped onion
several cloves of garlic, crushed
2 tsp. salt
4 Tbs. olive oil
2 tsp. cumin
1 tsp. cayenne
1 tsp. chili powder
1/2 tsp. ground coriander
1/2 tsp. black pepper
6 c. chopped tomatoes
2 c. water
4 Tbs. tomato paste
3 Tbs. dry red wine

Sauté onion, garlic, and salt in olive oil until the onion is clear. Add spices and mix. Add tomatoes, water tomato paste, and wine. Simmer for 30 minutes or longer, several hours is best. Hot spices tend to get hotter as they cook.

COOK TIME: 30 minutes or longer
DUTCH OVEN SIZE: 10 inch or smaller

Frito Pie

2 lbs of hamburger or ground turkey
Large bag of Frito's corn chips or other Mexican style corn chips
4-6 ounce bag of shredded cheddar cheese
Package of taco seasoning
Medium size jar of salsa or picante sauce

If desired:

Head of lettuce or bag of pre-cut salad
Fresh tomato, chopped
Onion, chopped
Fresh mushrooms
Red/green peppers
Sour cream

Preheat Dutch oven on fire, (add small amount of cooking oil if using turkey), and brown meat. Drain off grease. Stir in taco seasoning mix, cover and simmer according to directions, 5 to 10 minutes, stirring as needed.

Remove from heat. Add chips to Dutch oven, mix in with meat, spread layer of shredded cheese over top, cover and let stand for a few minutes to warm chips and melt cheese. In cold weather, place Dutch oven on a few coals and put a few on top of lid to maintain heat.

Serve when warm and cheese melted. Add salsa to taste.

Option: sauté onions, peppers, mushrooms with ground meat before adding taco seasoning.

Option: serve over bed of lettuce and fresh chopped tomatoes. Top with a dollop of sour cream.

Cheese and Chocolate Loaf Cake

1- 8 oz. cream cheese softened
3/4 cup butter/margarine softened
1 1/4 cups sugar
4 eggs
1 t. vanilla extract
1/4 t salt
1 1/4 t. baking powder
1 3/4 cups all purpose flour
1- 4 oz bar German sweet chocolate
1 T. butter/margarine
butter flavor cooking spray

How to Prepare:

In a large bowl combine the cream cheese, butter and the sugar. Beat well, add eggs and vanilla, again mix well. Add salt, baking powder and flour, again mix well at low speed. In an 8 inch iron skillet (8-10 coals bottom heat) melt chocolate and 1 T. Butter. Pour 1/2 the batter into a 10 inch Dutch oven sprayed with a cooking spray, spoon melted chocolate over batter and top with remaining batter. Bake at 300 degrees (12 coals top, 6 coals bottom) for 45 minutes remove bottom coals and bake top heat only 15-20 minutes, or until a tooth pick inserted in the center comes out clean. Cool for 15 minutes remove from pan and cool on rack.

White Chocolate Pudding Frosting Ingredients:

1 envelope cream whip
1 pkg. white chocolate instant pudding
1 1/2 cups milk or 1 can evaporated milk

How to Prepare:

Combine and whip all together until light and fluffy. Cool for 1/2 hour (it will thicken and firm up some). After cooling spread on top and the sides of cake and garnish as you desire.

Garnish Ingredients:

On a 12 inch Dutch oven lid place and frost the cake with thinly sliced, halved and peeled kiwi fruit around the base of the frosted cake and topped with sliced strawberries. For the top of the cake arrange 8 half slices in a flower type pattern and place a whole strawberry in the center.

Serves 8.

Clifford L. Johnson & Jackie E. Poulter

Grandma Audleman's Bread Puddin'

2 c Milk
2 tsp cinnamon or nutmeg
1/4 c Butter
1/4 tsp salt
2 eggs
8 slices week old bread
1/2 c Sugar
1/2 c Raisins

Dice bread into small cubes. Beat eggs and salt together. Place milk and butter in 2 qt saucepan and heat until scalded. Mix in bread sugar cinnamon and eggs. Stir until bread is well soaked. Stir in raisins and pour mixture into 1 1/2 qt casserole dish and put into Dutch oven on a trivet. Bake until toothpick comes out clean at 350, about 30-40 min. Top with cinnamon sugar or brown sugar.

Monkey Bread

4 cans Biscuits
1 c Sugar
1 c Brown sugar
4 tbs. Cinnamon
1 stick oleo

Cut biscuits into quarters. Mix sugar and cinnamon in plastic bag. Drop quarters into bag and coat well. Place in Dutch oven. Melt oleo in lid and pour over quarters. Bake 350 for 35 min.

Dump Cobbler

1 pkg yellow or white cake mix
2 cans pie filling or 1 lg. can fruit cocktail
Cinnamon
Butter

Pour cans of filling or fruit cocktail in bottom of Dutch oven. Sprinkle cake mix over top of fruit, DO NOT STIR! Sprinkle with cinnamon and cut pads of butter and let fall on surface. DO NOT STIR, it will burn. Cover and bake until bubbly and top is lightly browned, about 30-45 min. Any combination of fruits can be used. I recommend 1 can apple filling and 1 can of fruit cocktail.

Dutch Oven Cobbler

1 box yellow cake mix
2 boxes Jiffy brand cornbread (or muffin) mix
2 eggs
2 Tbs. vegetable oil
Ingredients required by cake mix
Water to make a medium-thick batter
1 can pineapple chunks or crushed pineapple

Combine all 3 boxes of mixes together, mixing well. Add the oil and eggs, and any other ingredients that your particular cake mix calls for. Add water until the resulting batter is fairly thick yet. This doesn't seem to be too critical, except if it is too thick it seems to burn easier. Preheat the Dutch oven slightly and oil up good. Add the batter. Drain the pineapple juice and spread the pineapple out evenly over the top of the batter. Place the cover on the oven. Use a very small amount of coals on the bottom, about four or five charcoal briquettes worth. Cover the oven top with coals, and bake for about 30 minutes. Replenish the coals on top if needed

Easy Peach Cobbler

1 Box Duncan Hines yellow cake mix (O/U, parve)
2 29 oz cans sliced peaches (or equivalent)
3 eggs
1 cup sugar
1/2 cup brown sugar
Oil (at least 1/3 cup plus 4 teaspoons)
1 teaspoon cinnamon
Water
Large Ziploc bag to mix cake in

In Ziploc bag, mix cake mix, 3 eggs, 1 and 1/3 cup water, 1/3 cup oil. Preheat oven over 8 burning coals. Add 4 teaspoons oil to pot. Add 1/2 cup brown sugar to pot. When sugar has melted, dump in peaches (with no more than 1/2 cup of the juice), Add 1 cup sugar, Add 2 teaspoons cinnamon . . . and . . . Stir. Pour cake batter on peaches S-L-O-W-L-Y. Put lid on oven and add 12 burning coals on top of lid. After 15 minutes remove oven from coals on bottom and continue baking from top until cake is brown and cake is done (check with toothpick). Allow cake to cool 30 minutes before serving.

Cherry Crisp

2 cans cherry pie filling
2 sticks butter, melted
1 white cake mix
1-3/4 c chopped nuts

Pour pie filling in bottom of oven. Sprinkle cake mix over top and DO NOT STIR. Top with nuts. Pour melted butter over top. Bake for about 30 min at 350 degrees.

Indian Bread Pudding

2 c milk
1/4 tsp Ginger

1/4 c Yellow cornmeal
1 egg
2 tbs. Sugar
1/4 c Molasses
1/2 tsp Salt
1 tbs. butter
1/2 tsp Cinnamon

Place 1 1/2c milk in Dutch oven and heat to scalding. Combine cornmeal, sugar, salt, cinnamon and ginger, add to milk stirring constantly. Cook 2 min. Combine egg, molasses and butter. Add small amount of the hot milk mixture, slowly. Then add to remaining milk mixture. Stir and cook until thickened, 2-5 minutes. Pour remaining milk OVER (do not stir in!) pudding. Cook until set, 5 minutes. LET STAND 10 to 15 minutes before serving.

Memphis Molly

1 15-16oz can tart cherries (not pie filling)
1 15-16oz can blueberries (not pie filling)
1 smaller can crushed pineapple
1 small package of chopped walnuts
2 boxes Jiffy cake mix
1/2 stick butter pats

Add ingredients order, spread fruit and nuts in bottom of Dutch oven. Sprinkle cake mix over all and put butter pats on top. Cook 20 -30 minutes or until "cake" is done.

Hawaiian Pie

1 stick margarine
1/2 c chopped nuts (pecans, peanuts, almonds)
1 c sugar
1 tsp vanilla
2 eggs
1 tsp vinegar
1/2 c coconut
1 unbaked pie shell
1/2 c raisins

Combine margarine, sugar and slightly beaten eggs. Add remaining ingredients. Mix well and pour into pie shell. Place on trivet or inverted pie tin in 350 Dutch oven. Bake for 30 min. Let stand in oven about 5 min after removing coals.

Giant Cinnamon-Pecan Ring

2 1lb loaves frozen bread dough
1/2 c butter, melted
1/2 c sugar
1/2 c packed brown sugar
2 tsp cinnamon
1/2 c chopped pecans
1-1/4 c sifted powdered sugar
1/2 tsp vanilla
Milk (about 4 tsp)
Cinnamon sticks (optional)
Pecan Halves (Optional)

Lightly grease inside of Dutch oven. On a lightly floured surface, flatten thawed dough slightly. Cut each loaf into 4 pieces (total of 8). Form each piece into a rope about 18" long. Brush each rope on all sides with melted butter. Stir together sugar, brown sugar, and cinnamon. Place mixture on sheet of foil. Roll rope in sugar mixture to coat evenly. Shape rope into a coil in the center of the Dutch oven. Roll another rope in sugar. Attach securely to end of first rope and continue coil. Continue coating ropes and attaching to form a 10-11" circle. Sprinkle any remaining sugar over coil. Sprinkle with chopped pecans. Cover and let rise in a warm place for about 30-40 min. Bake at 350 for 30 to 3 min or till done. Cover with foil last 15 minutes to prevent over browning if necessary. Cool about 15 min. Stir together powdered sugar, vanilla, and enough milk to make a thick glaze. Spoon over top of cake. Decorate with cinnamon sticks and pecan halves. Serves 16

Maple Custard Pie

1 c brown sugar
1-1/2 c scalded milk
1/4 tsp maple extract
2 tbs. melted butter
1 tbs. cornstarch
1/2 c cold milk
3 beaten eggs
Pinch of salt
2 uncooked pie shells nutmeg

Makes 2 pies Into scalded milk, mix sugar, extract and melted butter. Combine cold milk and cornstarch and mix well. Add to mixture along with salt and eggs. Beat well. Pour into pie shell. Place on top of inverted pie tin and bake at 450 for 10 min. Top with nutmeg and bake another 25 min at 350

Sugar Cookies

1/2 c softened butter
1/2 tsp salt
1 c sugar
2 tsp baking powder
1 egg
2 c flour
1/2 tsp vanilla extract

Combine butter and sugar, stirring until well mixed. Blend in egg and vanilla. Add remaining ingredients and mix well. Drop onto greased pie tin or aluminum pan. Place on trivet or inverted pie tin in 400 Dutch oven. Bake for 6 to 7 min.

Chocolate Chip Cookies

2-1/4 c all purpose flour
2 eggs
1 c butter, softened
1 (12oz) semi-sweet morsels
3/4 c sugar
3/4 c brown sugar
1 tsp vanilla extract

In large bowl, combine butter, sugar, brown sugar, and vanilla extract. Beat until smooth. Beat in egg. Gradually add flour. Stir in chocolate chips. Drop onto ungreased pie tin or aluminum pan. Place on trivet or inverted pie tin in 350 Dutch oven

Pineapple Upside Down Cake

Yellow cake mix (Jiffy cake mix doesn't require eggs)
Pineapple slices
Brown sugar
Maraschino cherries
Butter or margarine

Use a metal pan that will fit into the Dutch oven *or* use foil. Put the pan into the oven so that it rests above or on top of 1/2 inch of water in the bottom of the oven. If you are using foil, wrap the foil over the sides of the Dutch oven, so that you have a "pan" inside that just rests on top of the water/other but won't fall in. Use several layers of foil. Put dots of butter in pan. Sprinkle brown sugar over bottom. Place pineapple slices in a single layer on the bottom. Place maraschino cherries in the holes in the pineapple slices. Pour cake batter over this. Close up Dutch oven, place coals on top if desired or possible, and bake until done. Also, you can include walnuts. Kathleen Burton, Scouter

Devil's Tooth Cheesecake

Crust: 1/2 cube melted butter
1 pkg chocolate cookie wafers (Nabisco), crushed.
Mix butter and crumbs and press into a 10-inch Dutch Oven, going up the sides at least 1-inch.
Filling: 2 pkg 8-oz cream cheese
1 cup sugar
1 16-oz tub ricotta

6 eggs
1/2 cup sour cream
1.5 tsp almond flavoring
1.5 tsp vanilla
12 oz Nestles chocolate chips
1/4 cup butter
1/2 cup whipping cream.

Mix first five ingredients (cream cheese, sugar, ricotta, eggs, and sour cream) until smooth. Melt chips, butter and whipping cream over low heat until smooth. Add almond flavoring. Pour 1/3 of white mixture into chocolate mixture and mix well. Pour this into crust. Add vanilla to remaining white mixture and carefully pour this over the chocolate layer already in the Dutch. This is very dense and takes about 1.25 hours to bake, so be patient. It is done when the top cracks and is firm.

Chocolate Trifle

1 - 19.8 oz package of Fudge Brownie mix
1/2 c coffee flavored liqueur
4 tbs. strong brewed coffee
1 tbs. sugar
3 - 3.9 oz package instant chocolate pudding mix
12 oz container whipped topping
6 - 1.4 oz English toffee candy bars (crushed)

Prepare the brownie mix and bake according to package directions. Prick the top of the warm brownies at 1 inch intervals using a fork and drizzle with kahula or coffee. Let cool and crumble.

Prepare pudding mix according to package directions, omitting chilling. Place 1/3 of crumbled brownies in the bottom of Dutch oven which has been chilled to freezing (i.e.: place in snow for 1/2 hour). Top with 1/3 of pudding, whipped toping and crushed candy bars. Repeat layers twice with remaining ingredients, ending with crushed candy bars. Chill for 8 hours.

Cinnamon Sugar Donuts

Several tubes of refrigerator biscuits
Mixture of sugar and cinnamon
Cooking oil

Heat about one and a half inches of cooking oil in the Dutch Oven. Be careful not to allow it to become too hot. Heat over coals, NOT FLAMES! Prepare the biscuits by sticking your thumb through them to make a ring. CAREFULLY drop them from a spoon into the hot oil. Turn them once. Remove them from the oil and roll them in the cinnamon and sugar mixture.

Pecan Caramel Rolls

1 tube of refrigerator biscuits (10 count)
1/2 cup brown sugar
1 stick butter or margarine
Generous amount of chopped pecans
Cinnamon
Raisins (optional, but good)

Melt butter, brown sugar, cinnamon, and a tablespoon of water in the cover of a chef kit. (large frying pan) Stir well until sugar/butter becomes a caramel. Add pecans and raisins to the caramel mixture. Cut the biscuits into quarters. Stir into the caramel mixture, coating each part with caramel. Place the pan in the Dutch Oven using the "three stone method" bake the biscuits until they are golden brown. About 15 minutes. Enjoy.

Pineapple Pecan Upside-Down Cake

1/2 cube butter or margarine
1/2 to 3/4 cup brown sugar
1 20-oz. can pineapple slices (9 slices, save juice)
9 Maraschino cherry halves
1/2 cup pecan halves
1 cup chopped pecans
1 yellow cake mix
3 eggs

1/3 cup vegetable oil
1/2 to 1 cup cold water

Melt the butter in the bottom of the Dutch oven. Sprinkle brown sugar evenly over the butter. Place pineapple rings over the mixture and place a cherry half inside each pineapple ring. Place pecan halves among the pineapple rings.

Pour the pineapple juice (and cherry juice if desired) into a measuring cup and add enough water to make 1-1/4 cup. In a large bowl, combine the cake mix, oil, eggs, juice and water, and the chopped pecans. Stir for 3 minutes. Carefully spoon the mix evenly over the pineapple rings.

Bake at 350° (10-12 coals on bottom and 12-14 coals on top) for 30 to 45 minutes or until cake tests done. While still hot, turn cake out onto the lid or a board covered with tin foil.

"Grandmother Cookies"

I make these at home and when we camp. For those of us that don't have an oven with us camping... fresh cookies!

2 1/2 cups sugar
1/2 cup milk
1/2 cup (one stick) butter
1/4 cup cocoa
pinch of salt
1 TBSP white Karo syrup (family special touch to keep them from being too dry)

melt completely. Boil for 2 minutes - timing is important

1 cup p-nut butter
2 cups instant oats
1 cup graham cracker crumbs (another family special touch)
combine and spoon on to wax paper. Philip and Kay LaPlante

Peaches with Dumplings

2 lg. cans peaches in heavy syrup
2 Tbs. cinnamon, or to taste
1 1/2 cup Bisquick baking mix
1 cup or less Milk

In med bowl mix Bisquick and milk as per package direction for dumplings. Pour peaches into Dutch Oven. Add cinnamon to taste, and bring to boil over coals of campfire. Add dumpling mixture by spoonful to the top of boiling peaches. Put lid on Dutch Oven and put a few coals on top of Oven. Cook for 10-20 minutes or till dumplings are fluffy looking from the top. DO NOT STIR DUMPLINGS INTO PEACHES!

Peach Enchiladas

1 2 lb can sliced peaches
1 8oz. jar candied jalapenos
24 corn tortillas
1 tablespoon cornstarch
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 pound butter

Preheat a 14" DO with 21 on top and 11 on the bottom. Roll a couple of peach slices and a few jalapeno rings in each tortilla. Arrange in the oven covering the bottom. Place the remaining slices and peppers where ever they fit. Mix cornstarch with the peach juice and pour over enchiladas. Dust with the cinnamon and nutmeg. Slice up the butter and put it on top. Bake for forty minutes then look at um. You will be able to tell if they need a few more minutes or a spoon. Garnish with Peach Pecan Salsa. With all deserts in Texas, one should add Bluebell to taste. This is easy to eat. Source: 2 Jerry's Cookin'

Dutch Apple Crisp

Filling:
10 cups granny smith apple slices
2 Tbs. lemon juice
3/4 cup sugar
1/2 cup brown sugar
1/3 cup flour

2 tsp. ground cinnamon
3/4 tsp. grated nutmeg
1/4 tsp. ground cloves
3/4 tsp. salt

Topping:

2 cups brown sugar
2 cups flour
1 cup oatmeal
1/2 cup chopped walnuts (optional)
1 cup butter; melted

Prepare Filling: In a 12" Dutch oven add apples and lemon juice; stir to coat apples. In a separate dish combine remaining filling ingredients and stir to mix. Pour dry ingredients over apples and stir until apples are well coated.

Prepare Topping: In a separate bowl combine brown sugar, flour, oatmeal, and walnuts; stir to mix. Using a fork, mix in butter. Spread topping evenly over apples.

Bake: Cover Dutch oven and bake using 12-14 briquettes bottom and 16-18 briquettes top for 60 minutes.

Serve topped with whipped cream. Serves: 12-14

SMACOS

Take your Dutch oven. Using a paper towel with dipped in veg. oil wipe the bottom (not too much, just enough to give it a gleam). Place on coals (we did this with as few as 6 coals) In the bottom of the Dutch oven place a soft flour tortilla. On top of that place a handful of semi-sweet chocolate chips. On top of that place a handful of mini-marshmallows. Cover Dutch oven with lid for 1+ minutes. Remove lid. Using tongs fold the tortilla in half (making a taco shape). You will note that the oven side of the tortilla is a golden brown. Cover for another minute. Remove lid Remove SMACO from Dutch oven and place on paper plate to cool (THIS IS A MUST... IT COMES OUT TOO HOT TO HANDLE). Once shell has cooled to touch enjoy.....the inside will still be moist and warm, gooey chocolate and marshmallows. Unlike SMOREs the shell will not crumble but allow you to enjoy this delicacy in a relatively clean manner.

Dutch Oven Cobbler

1 box yellow cake mix
2 boxes Jiffy brand cornbread (or muffin) mix 2 eggs
2 Tbs. vegetable oil
Ingredients required by cake mix
Water to make a medium-thick batter
1 can pineapple chunks or crushed pineapple

Combine all 3 boxes of mixes together, mixing well. Add the oil and eggs, and any other ingredients that your particular cake mix calls for. Add water until the resulting batter is fairly thick yet. This doesn't seem to be too critical, except if it is too thick it seems to burn easier. Preheat the Dutch oven slightly and oil up good. Add the batter. Drain the pineapple juice and spread the pineapple out evenly over the top of the batter.

Place the cover on the oven. Use a very small amount of coals on the bottom, about four or five charcoal briquettes worth. Cover the oven top with coals, and bake for about 30 minutes. Replenish the coals on top if needed.

Dump Cobbler

1 pkg yellow or white cake mix
2 cans pie filling or 1 lg. can fruit cocktail
Cinnamon
Butter

Pour cans of filling or fruit cocktail in bottom of Dutch oven. Sprinkle cake mix over top of fruit, DO NOT STIR! Sprinkle with cinnamon and cut pads of butter and let fall on surface. DO NOT STIR, it will burn. Cover and bake until bubbly and top is lightly browned, about 30-45 min. Any combination of fruits can be used. I recommend 1 can apple filling and 1 can of fruit cocktail.

Another Dutch Oven Cobbler

Mix two cups of flour, two cups of sugar, two cups of milk, two teaspoons of vanilla extract, a pinch of salt and a pinch of baking powder in a large Ziploc bag. Knead the mixture until all lumps are removed.

Open two large cans of pie filling (our favorites are: cherry, apple and peach).

Place Dutch oven on level ground with 17 coals underneath and 15 coals on lid.

Melt two sticks of butter. Empty Ziploc bag into Dutch oven and immediately pour pie filling in on top (pour in center). Allow to bake for 40-45 minutes making sure coals cook top and bottom evenly. If done properly, you'll have a light brown crust on top with no sign of fruit until you dig in. If fruit does show through, well, you've still got an awesome taste treat. We usually send a dad to the nearest bait shop or all-night grocery for vanilla ice cream to top off this masterpiece.

Easy Peach Cobbler

1 Box Duncan Hines yellow cake mix
2 29 oz cans sliced peaches (or equivalent)
3 eggs
1 cup sugar
1/2 cup brown sugar
Oil (at least 1/3 cup plus 4 teaspoons)
1 teaspoon cinnamon
Water
Large Ziploc bag to mix cake in

In Ziploc bag, mix cake mix, 3 eggs, 1 and 1/3 cup water, 1/3 cup oil. Preheat oven over 8 burning coals. Add 4 teaspoons oil to pot. Add 1/2 cup brown sugar to pot When sugar has melted, dump in peaches (with no more than 1/2 cup of the juice), Add 1 cup sugar, Add 2 teaspoons cinnamon and Stir. Pour cake batter on peaches S-L-O-W-L-Y Put lid on oven and add 12 burning coals on top of lid. After 15 minutes remove oven from coals on bottom and continue baking from top until cake is brown and cake is done (check with toothpick). Allow cake to cool 30 minutes before serving.

Cherry Crisp

2 cans cherry pie filling
2 sticks butter, melted
1 white cake mix
1-3/4 c chopped nuts

Pour pie filling in bottom of oven. Sprinkle cake mix over top and DO NOT STIR. Top with nuts. Pour melted butter over top. Bake for about 30 min at 350 degrees.

Dutch Oven Black Forest Cobbler

1 dark chocolate cake mix
1 can 7-Up soda
1 can Cherry Pie filling

Put cake mix in Dutch oven, dump in pie filling and about 1/2 the can of 7-Up, stir and Dutch Oven cook, about an hour, turning the pot every 10 minutes or so, to cook evenly.

Black Forest Cake in a Dutch Oven

12" Dutch Oven lined with heavy duty aluminum foil (I hate to clean up)
1 box Devil's Food Cake Mix
Ingredients to prepare the cake mix [on the back of the box]
1 can cherry pie filling
1 can aerosol whipped cream or tub of Cool Whip (Optional)

Prepare the cake mix, stir until all the ingredients are well blended. Pour the cake mix into the Dutch Oven. Gently spoon the cherry pie filling ON TOP of the cake mix. (DO NOT stir the pie filling into the cake mix.) Bake in the Dutch Oven as you would a Dump Cobbler.

My experience shows that it should be done in about 30-35 minutes. Test with a knife (Stick the knife into the cake, vertically, and remove -- IF the knife is clean the cake is done; if the knife is gooey with cake mix, let it bake longer.) When done, remove it from the coals and let it cool a few minutes. Server while warm with whipped cream or Cool Whip

Another Dump Cake

1 Can Cherry pie filling
1 box Fudge Cake mix
1/2 Can water
3-4 Tbsp Butter/Margarine

Dump the pie filling in the oven, pour half a can of water in and mix. Sprinkle Cake mix over fruit, dot with butter. Cook in

Dutch Oven at about 325 degrees for 30-40 minutes, turn oven about every ten minutes. When done this looks like it is burned, so a little extra care must be taken to not actually burn it. When I served this up the first few folks asked if it was burned, then when they found out it wasn't it was gone in a flash.

Cinnamon-Raison Roll-ups

2 cups Bisquick baking mix
1/2 cup raisins (can omit)
1/2 cup dairy sour cream
3 tablespoons milk
2 tablespoons margarine, softened
1/4 cup packed brown sugar
1/4 cup finely chopped nuts
1/2 teaspoon ground cinnamon
2 tablespoons margarine, melted
Granulated sugar

Spray Pam on the inside of Dutch Oven. Mix baking mix, raisins, sour cream and milk; beat 20 strokes. Smooth into ball on floured aluminum foil or wax paper. Knead 10 times. Roll into rectangle, approximately 12 x 10 inches. Spread with softened margarine (can use squeeze margarine also). Mix brown sugar, nuts and cinnamon; sprinkle over dough. Roll up tightly, beginning at 12" side. Pinch edge into roll. Cut into 12 slices. Place slices, cut sides down, in the bottom of Dutch Oven. Brush melted margarine over the tops, sprinkle with granulated sugar. Bake until golden, about 13 minutes. Top with margarine if desired.

Sour Cream Onion Squares

1 large onion, sliced
2 tablespoons margarine
1 egg
3/4 cup dairy sour cream
1/4 teaspoon seasoned salt
1 cup milk
3 cups Bisquick baking mix

Sauté' onion in margarine until soft. Beat egg in a small bowl; stir in sour cream until blended; add onions and seasoned salt. Stir milk into baking mix to form a soft dough; turn into a lightly sprayed (with Pam) or aluminum lined Dutch Oven. Bake for approximately 20 minutes or until top is set.

Sapodillas

4 cups sifted all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar
2 tablespoons vegetable shortening
1 cup milk
Vegetable oil for frying

Mix flour, baking powder, salt and sugar into a large bowl. Cut in shortening until mixture resembles cornmeal. Stir in milk until mixture forms a firm dough. Knead dough on lightly floured aluminum foil or waxed paper just until smooth. Cover; let rest 20 minutes. Roll out to 1/4 inch thickness; cut into squares or diamonds. Heat oil in a Dutch Oven until hot. Fry sapodillas, a few at a time, turning often so they fry evenly until golden brown. Remove from oil with slotted spoon to paper towels to drain. Serve hot with butter & honey or sprinkled with cinnamon sugar.

Impossible Pecan Pie

1 1/2 cups chopped pecans
3/4 cup packed brown sugar
3/4 cup milk
3/4 cup light or dark corn syrup
1/2 cup Bisquick baking mix
1/4 cup margarine or butter, softened
4 eggs
1 1/2 teaspoon vanilla

Grease pie plate. Sprinkle pecans in plate. Beat remaining ingredients until smooth. Pour into pie plate. Put into Dutch Oven and bake until knife, when inserted into center, comes out clean. Approximately 50-60 minutes.

Pineapple Upside Down Cake

1 can pineapple (6 oz)
1/2 cup pecans
1/2 cup brown sugar
1 square margarine
2 yellow cake mixes, or 3 golden pound cake mixes

Mix cake mixes according to directions.

Line the Dutch Oven with aluminum foil, place oven onto the heat, level it and melt the margarine in the oven. When melted, add the brown sugar, then the pineapple slices, then the pecans. This will be the glaze.

Pour cake on top of glaze. This dessert doesn't require much heat on the bottom, just enough to brown the glaze - about 8 briquettes should be plenty. Bake for approximately 25 minutes. Check it every 15 minutes and when golden brown, test it to see if it is done. If it is, take off the heat and lift the cake out of the oven by the aluminum foil. Put a pan or board on it and then turn it over quickly so that the glaze is on top. Remove the foil.

WHEN BAKING IN A DUTCH OVEN WITH A CAKE PAN OR PIE PAN, PUT 1 INCH DIAMETER FOIL BALLS IN THE BOTTOM OF THE OVEN TO LIFT THE PAN OFF THE BOTTOM TO KEEP THE FOOD FROM BURNING AND DISTRIBUTE THE HEAT MORE EVENLY.

Impossible Pumpkin Pie

3/4 cup sugar
1/2 cup Bisquick baking mix
2 tablespoons margarine
1 can (13 oz) evaporated milk
2 eggs
1 can (16 oz) pumpkin
2 1/2 teaspoons pumpkin pie spice
1 teaspoon vanilla

Grease pie plate. Beat all ingredients until smooth. Pour into pie plate. Put into Dutch Oven and bake until knife inserted in center comes out clean. Approximately 50-60 minutes.

Sour Cream Pie

Crust:

2 1/2 C. flour
3/4 tsp. salt
5 Tbsp. sugar
3/4 tsp. cinnamon
6 Tbsp. cold shortening
6 Tbsp. cold butter
4-6 Tbsp. cold apple juice

Filling:

5-7 tart apples
3 Tbsp. flour
1/3 C. sugar
2/3 C. sour cream
1/4 tsp. salt
1 egg
1 tsp. vanilla

Topping:

3 Tbsp. brown sugar
1 tsp. cinnamon
3 Tbsp. sugar
1 C. chopped walnuts

How to Prepare:**Crust:**

Sift dry ingredients, cut in shortening and butter, add liquid till forms a ball. Roll out dough and line a 12" Dutch oven. (Makes a double crust.)

Filling:

Peel, slice, and core apples, place in a bowl. Whisk together rest of ingredients. Stir to mix. Pour into crust.

Topping:

Dump over top of apples. Put top crust on (may do lattice). Bake with 8-10 coals on bottom and 16-20 coals on top. Cook between 30-40 minutes till golden brown and bubbly.
3rd Place - Lindon Days Dutch Oven Cook-off

Pannetone

1 T. yeast
1 cup sourdough starter
1 1/2 cups warm water
1/4 cup sugar
2 eggs
1/2 cup yogurt (can sour cream)
1 t. vanilla extract
1 zest from 1 lemon
1/4 cup honey
1/2 t. salt
4-5 cups flour
1/4 cup raisins
1/4 cup candied fruit
1/2 cup pecans
4 T. powdered sugar

How to Prepare:

In a medium bowl, combine the yeast, water and sugar. Cover and let stand for 10 minutes or until foamy. Add eggs, yogurt, sourdough, vanilla, lemon zest and salt. Mix well. Stir in flour 1 cup at a time until dough forms into a manageable ball. Turn out and knead for 5-10 minutes adding flour as necessary. It may need up to 10 cups of flour. Place in large bowl in a warm place to rise until doubled 45-60 minutes. Toss the dried fruit with the powdered sugar, punch down the dough add the dried fruit, raisins and nuts. Place in a 12inch Dutch oven and let rise for 30 minutes (or until doubled). Cook for 60-70 minutes at 350 degrees. Glaze or drizzle with a mixture of 1-2 T. lemon juice and 1/4 cup powdered sugar while still warm. Serves 15-20. Chuck & Jodi Pepler

Berry Cheese Pie

3 pkgs. of cream cheese
16 oz. berry jam
1 1/2 cups sugar
2 t. lemon juice
4 eggs

Crust Ingredients:

2 1/2 cups flour
2 T. sugar
1 cup butter
2 egg yolks
1 t. salt
1/4 cup water

How to Prepare:

Combine all ingredients except water and egg yolks until crumbly. Mix water and yolks until dough holds together. Roll out 2/3 of dough. Place in bottom of Dutch oven lined with parchment paper. Add cheese mixture and top with berry jam and roll out remaining dough and add lattice design on top of pie. Bake 9 coals on bottom and 14 on top for 45-50 minutes. Let cool for 30 minutes and lift out of Dutch oven. Serve warm or chilled.

Strawberry Delight

4 eggs separated
2 C. sugar
1 tsp. baking powder
2 C. flour
1/2 tsp. salt
1 C. cold water
2 tsp. vanilla
1 jar strawberry preserves
fresh strawberries
2 pints whipping cream
1/2 tsp. vanilla
1/4 C. sugar
2 Tbsp. whipped cream aid

How to Prepare:

Beat egg whites until stiff. Beat egg yolks until thick and lemon colored and combine with egg whites. Gradually beat in sugar. Sift together flour, baking powder, and salt. Add alternately with cold water and vanilla to egg mixture and stir well between additions.

Pour into Dutch oven and bake 20-35 minutes, or until cake springs back to the touch. 15 coals on top, 9 coals on bottom. Remove from Dutch oven and cool.

Let cake cool and slice large cake in half, add strawberry preserves and strawberries to cover the one piece of cake and then place second piece back in place.

Whip cream until firm adding sugar, vanilla, and whipped cream aid during the process. Decorate cake with whipping cream and fresh strawberries.

Karen's Hot Pepper Honey Mustard

1 12oz. bottle any store brand honey mustard
10 - 12 slices Mezzetta's Hot Sliced Cherry Peppers
1 tsp honey

Choose half red peppers, and half green peppers. Chop peppers finely, or in food processor. Add honey mustard, and honey and mix well. Store for a few days before using to let the flavors meld.

Note: I buy any brand honey mustard, and a 16 oz. jar of the peppers listed above. The peppers will make quite a few jars of the hot pepper mustard. I experimented with the number of peppers, and the amount of honey and hubby says this is definitely IT.

Friendship Tea

2 cups orange flavored drink mix
1/2 cup instant tea
1 packet instant lemonade mix
1 1/2 cups sugar
1 tsp cinnamon
1/4 tsp ground cloves

Combine all ingredients in an airtight container. Will keep for several weeks. Before using, stir contents thoroughly. Place 2 teaspoons of mix into a cup of boiling water. Stir until powders thoroughly dissolve.

Source: Campground Cookery & Camping Adventures Yahoo Group

Salads

Seven Layer Salad

1 Head of Lettuce (Wash and dry well, chop up in a cake pan 9 x 13 size)
1/2 cup celery
1/2 cup green onions

1/2 lb. crisp bacon

1st Dressing

1 cup sour cream

1/3 cup sugar

Mix well

2nd Dressing

1/2 cup Real Mayo

1 or 2 Tb Vinegar

Mix well.

Just before serving pour dressing on top of salad, toss, sprinkle with Parmesan cheese Also you can add med. shredded cheese and frozen peas

Roast Chicken with Sausage-Apple Stuffing

½ cup plus 2 Tbs. Butter	1 cup chopped scallions
1 tsp. fresh thyme, chopped	1 pound pork sausage
1 tsp. fresh sage, crushed	1 egg, beaten
1 tsp. fresh rosemary, crumpled	3 cups cubed, dried bread
1 tsp. pepper	1 tsp. salt
1 roasting chicken, about 6 pounds	3 tart apples, peeled, cored, and cubed

Melt butter in a small oven. Add half of the thyme, sage, rosemary, salt, and pepper; this is the herb butter. Set aside. In large oven (14 deep) melt 2 Tbs. butter over medium heat. Add scallions and cook until wilted. Scrape butter and scallions into a large bowl. Set aside. Add sausage to pan and cook, stirring to crumble until browned. Remove and add to scallions. Add egg, bread cubes, apples and the rest of the seasoning; mix well. Loosely stuff chicken cavity and tie legs together. Save the rest of the stuffing. Place chicken, breast side up, on a rack in oven. Brush with herb butter and roast with 22 coals top and 19 bottom until internal temp. is 175 degrees and chicken is golden brown basting every 30 minutes. Add extra stuffing during last 30 minutes of roasting.

STUFFED CORNISH GAME HENS

2 Cornish game hens	2 C water
10 oz stuffing mix	2 eggs
½ lb. butter	2 tsp. chicken bouillon
2 tbs. lemon pepper seasoning	½ C onion

Boil eggs for 3-5 minutes. Place stuffing mix in a mixing bowl and blend in bouillon solution and melted butter until stuffing is moist. De-bone hens and place a thin layer of stuffing on the breast portion of birds. Place a shelled egg in the center of the breast and cover with a thin layer of stuffing (do not over stuff). Sew the back skin of the birds together with thread and place in a Dutch oven. Mix lemon pepper seasoning with 1 cube of butter and baste the birds and place the remaining stuffing around the birds in the oven. Bake at 300° for 1 ½ to 2 hours. Baste approximately every 30 minutes.

Southern Fried French Toast

serving size 1 and 1/2 slices
Ingredients for 4X batch (6-8 slices):

4 eggs	1 teaspoon baking powder
1 cup flour	1/2 cup milk
	6-8 slices cut diagonally

Steps:

1. Mix flour and baking powder together.
2. Add egg.
3. Mix till smooth thick paste.
4. Gradually add the milk until it has the consistency of heavy cream or pancake batter.
5. Place 3/4 inch of oil in Dutch oven and place over hot fire.
6. Heat oil in Dutch oven till a small drop of batter bubbles rapidly in the oil.
7. Fry both sides till golden brown and crispy
8. Drain on paper towels and serve with syrup or powdered sugar.

Barbeque pork spare ribs

Recipe for: barbeque pork spare ribs with charcoal grill and Dutch oven for melt in your mouth campground dinner.

preparation time: 1/2 hour (to get coals burned down and cut up and prepare ribs)
cook time: 3-4 hours (for grilling and slow cooking in dutch oven)
total time: up to 4-1/2 hours

3 slabs of pork ribs
1 pint of BBQ sauce
hot pepper sauce (optional)
vegetable oil
black pepper
water (keep 1/2" or so of water/bbq sauce in bottom of Dutch oven to prevent ribs from drying out)

Prepare charcoal grill for ash white hot coals and maximum grill height for slow browning. While coals are burning down, split slab ribs into individual rib pieces and swab with cooking oil. Pepper liberally and then brown well on both sides. Do not pre-boil ribs (the pre-browning on the grill removes most of the fat). Prepare deep 12" Dutch oven by placing an inverted pie pan or other spacer into Dutch oven bottom. This prevents ribs on the bottom from sticking and burning. Place Dutch oven on the charcoal grill and add the browned ribs. Slow cook ribs covered, about 2-3 hours or until meat begins to fall off bone. You may line oven with aluminum foil to ease clean up chores. (I only do this if the campground clean up facilities are limited - I like the added flavor of cooking directly in the cast iron pot) When the pot is half full of ribs I add bbq sauce to those on the bottom only. Continue loading the oven with the ribs. This step is optional as well as adjustable since some folks prefer to add sauce after cooking. The steaming sauce and juices flavor the bottom ribs thoroughly and the top ribs somewhat less. Remember to cook slowly over low to medium heat and keep some liquid in bottom of Dutch oven so the meat won't dry out. Add briquettes to the fire as necessary to maintain heat.

Apply as many drops of hot pepper sauce to suit your taste on your own individual portion. Don't try to guess how spicy your guests want their ribs. Put the hot sauce on the table so they can use their own discretion. Many folks enjoy the BBQ flavor but not the heat.

Camp Lasagna

2 boxes noodles (no boil type)	1 pound ground beef
2 jars spaghetti sauce	grated parmesan
1 bag mozzarella cheese	

Directions:

1. Brown meat in bottom of Dutch oven
 2. Remove meat and mix with sauce.
 3. Layer sauce and meat mixture, then noodles, then cheeses, then more sauce, noodles, cheese.
- Top with sauce and cheese and bake covered in Dutch oven till noodles are tender. 30–45 minutes.

Hints:

You may have to break noodles to fit the bottom of Dutch oven. Just fill in spaces with the broken pieces. Noodles will absorb moisture from sauce as it cooks. Insure bottom heat is not too hot or your pasta will burn, turn oven during cooking to avoid hot spots.

Sweet and Sour Meatloaf with BBQ Dipping Sauce

3 lbs. lean (15%) ground beef	1/4 cup maple syrup
3 red Anaheim peppers seeded/chopped	1/4 cup red wine vinegar
3/4 cup bread crumbs	2 eggs
1/2 cup Parmesan cheese	

Instructions:

Mix all the ingredients together.
Place on a trivet in a twelve inch Dutch oven.
Bake until internal temperature reaches 170°.

Dipping BBQ sauce: (8 inch oven)

1 green bell pepper, chopped
1 small white onion, chopped
1/4 cup brown sugar
1 tsp. dry mustard
1 Tbs.. fresh lemon thyme (or 1 tsp. lemon juice)
1/2 cup ketchup
1/4 cup dark molasses
1/4 cup soy sauce
2 Tbs. red wine vinegar
powdered chili peppers or cayenne pepper according to your own taste.

ELK RIB OR BRISKET BARBEQUE

3 – 4 lbs. Boneless elk brisket or elk ribs 1 – 2 C hearty burgundy wine
3 – 4 tbs. Cooking oil 6 – 8 cans beer
3 – 4 cloves garlic 2 medium onions
Trim and pat dry ribs or brisket; cut brisket into ½ - 1 lb. chunks. Start 20 – 25 charcoal briquettes. When briquettes are well started, spread out half of them and set Dutch oven over them. Make sure the Dutch oven is level.

Add cooking oil to Dutch oven and press garlic cloves into the oil as it warms. Sauté for 2-3 minutes. Add meat and turn frequently for a few minutes. Quarter or dice onions and arrange on top of meat. Leave 1" of space on top. Add wine and six pack of beer. Put lid on and add remaining briquettes to the lid. Be prepared to add more briquettes in about 1 – ½ hours after starting. Check occasionally and add more liquid if necessary.

BARBEQUE SAUCE:

2 ½ C catsup	½ C prepared mustard
¾ C brown sugar	1 tbs. celery seed
1 ½ C chili sauce	4 tbs. Worcestershire sauce
1 ½ C wine vinegar	2 tbs. soy sauce
1 ½ C water	2 cloves garlic (minced)
¾ C lemon juice	dash of bottled hot pepper sauce

ground black pepper to taste
 Mix all ingredients together. Use as a marinade or cooking sauce.

Dave's Saucy Chicken

12" Dutch oven	1/3 cup cider vinegar
6 to 8 boneless skinless chicken breasts	1/2 cup brown sugar
2 Tbs. canola oil	3 Tbs. soy sauce
1 medium onion chopped	12 oz can tomato paste
1 medium green pepper chopped	1/2 cup mild salsa

Brown chicken in oil. Combine rest of ingredients and pour over chicken. Simmer in oven until cooked (approx 1 hour).

Braided Crown Bread

1 cup warm water	1 cup powdered sugar
1 package dry yeast	4-5 teaspoons milk
1 cup warm milk	1 teaspoon vanilla
2 cups sugar	Roasted sugar almonds:
1/4 cup softened butter	1 cup sliced almonds
1 teaspoon salt	2 tablespoons sugar
4 1/4 -4 3/4 cup flour	Garnish:
3 eggs	strawberries, kiwi, grapes, parsley

Glaze:

Place 1/4 cup warm water in large warm bowl. Sprinkle yeast, stir until dissolved. Add remain water, milk, sugar, butter, salt and 1 1/2 cups flour. Blend well. Stir in 2 eggs and enough flour to make a soft dough. Knead on lightly floured surface until smooth and elastic. Place in greased bowl, turning to grease top. Cover. Let rise until doubled in size (about 1 hour). Punch down then remove dough and place on lightly floured surface. Reserve 1/3 of the dough of the top crown. Divide remaining dough into 3 equal parts. Roll each piece into 25 inch ropes. Braid ropes. Form braid into circle, then pinch ends to seal. Place in greased 12 or 14 inch oven. To shape top pf crown, divide reserved dough into 3 parts. Roll each part into 16 inch ropes. Braid ropes. Form into circle and pinch ends together to seal. Place in a 12 inch oven and cover with lid. Let rise until doubled in size.

Lightly beat remaining egg and brush on braids. Bake small braid for about 15 minutes and large for 25 minutes or until done. Bake with 16 on top and 9 on the bottom. Rotate ovens to avoid burning. As soon as done, remove from bottom coals. If necessary, leave to coals on until top is golden brown. In 8 inch oven place sugar and almonds and cook over 10 coals. Stir until sugar is melted and almonds are golden brown. Remove braids from ovens and cool on wire rack. Combine glaze ingredients and stir until smooth. Stack small braid on top of large braid and drizzle with glaze.

CARAMEL-NUT BRAID

(12-inch Dutch oven)	1/2 teaspoon salt
1 cup lukewarm milk (scalded then cooled)	2 eggs
1 package active dry yeast	About 4 cups all-purpose flour
1/4 cup warm water (105 to 115°)	Pecan halves for decoration
1/4 cup sugar	Caramel-Nut Filling (below)
1/4 cup margarine or butter, softened	Browned Butter Glaze (below)

Scald milk. While milk is cooling, dissolve yeast in warm water in large bowl. Stir in milk, sugar, margarine, salt, eggs, and 2 cups of the flour. Beat for 10 minutes; scrap bowl frequently. Stir in remaining flour; continue stirring, scraping dough from side of bowl, until soft, sticky dough forms. Cover and let rise in warm place until double, about 1 hour. Stir down dough by beating about 25 strokes. Turn dough onto well-floured surface, roll or pat into rectangle, 18 x 12 inches. Spread Caramel Filling evenly over dough. Cut dough into 3 strips, 18 x 4 inches each. Roll each strip into rope; pinch edges and ends to seal. Place ropes diagonally and close together. Braid ropes gently and loosely. Pinch ends to

fasten; tuck under securely. Place in Dutch oven in a ring. Cover and let rise until 1-1/2 times original size, about 30 minutes.

Place 16 coals on top of Dutch oven and 8 coals on the bottom, (approximately 350 degrees). Bake until braid is golden brown and sounds hollow when tapped, 25 to 30 minutes. Rotate the oven and lid often to insure even browning. Cool slightly; spread with Browned Butter Glaze. Place pecan halves on bread to make a decorative pattern.

Caramel Filling

1 cup chopped pecans
2/3 cup packed brown sugar
1/3 cup margarine or butter, softened

Browned Butter Glaze

1/4 cup margarine or butter
2 cups powdered sugar
Heat margarine in small Dutch oven over medium heat until delicate brown. Stir in powdered sugar and vanilla. Stir in milk, 1 teaspoon at a time, until smooth and of the desired consistency. Use any excess glaze as a spread by mixing with honey, cinnamon, and butter or margarine.

Yield: 1 loaf

CARAMEL-PECAN BRAID

(12-inch Dutch oven, yields 1 loaf, serves 10-12)

BREAD

1 cup lukewarm milk
1 package dry yeast
1/4 cup warm water
1/4 cup sugar

1/4 cup butter, softened
1 teaspoon salt
2 eggs
about 4 cups flour
pecan halves

Scald milk. While milk is cooling, dissolve yeast in warm water in large bowl. Stir in milk, sugar, butter, salt, eggs and 2 cups flour. Beat for 10 minutes, scrape bowl frequently. Stir in remaining flour; continue stirring, scraping dough from side of bowl, until soft, sticky dough forms. Cover and let rise in warm place until double, about 1 hour. Stir down dough by beating about 25 strokes. Turn dough onto well-floured surface, roll and pat into rectangle, 18 x 12 inches. Mix the caramel filling ingredients in a bowl. Spread caramel filling evenly over dough. Cut dough into 3 strips, 18 x 4 inches each. Roll each strip into rope. Pinch edges and ends to seal. Place ropes diagonally and close together. Braid ropes gently and loosely. Pinch ends to fasten, tuck under securely. Place in Dutch oven in a ring. Cover and let rise until 2 times original size, about 30 minutes. Place 16 coals on top and 8 coals on bottom. Bake until braid is golden brown and sounds hollow when tapped, 25-30 minutes. Rotate the oven and lid often to insure even browning. Cool slightly, spread with Browned Butter Glaze. Place pecan halves on bread to make a decorative spiral pattern. Garnish with a spring of parsley.

CARAMEL FILLING

1 cup chopped pecans
1/3 cup margarine or butter, softened
2/3 cup packed brown sugar

Scald milk. While milk is cooling, dissolve yeast in warm water in large bowl. Stir in milk, sugar, margarine, salt, eggs, and 2 cups of the flour. Beat for 10 minutes; scrape bowl frequently. Stir in remaining flour; continue stirring, scraping dough from side of bowl, until soft, sticky dough forms. Cover and let rise in warm place until double, about 1 hour. Stir down dough by beating about 25 strokes. Turn dough onto well-floured surface, roll or pat into rectangle, 18 x 12 inches. Mix the caramel filling ingredients in a bowl. Spread caramel filling evenly over dough. Cut dough into 3 strips, 18 x 4 inches each. Roll each strip into rope; pinch edges and ends to seal. Place ropes diagonally and close together. Braid ropes gently and loosely. Pinch ends to fasten; tuck under securely. Place in Dutch oven in a ring. Cover and let rise until 1-1/2 times original size, about 30 minutes. Place 16 coals on top of Dutch oven and 8 coals on the bottom, (approximately 350 degrees). Bake until braid is golden brown and sounds hollow when tapped, 25 to 30 minutes. Rotate the oven and lid often to insure even browning. Cool slightly; spread with Browned Butter Glaze. Place pecan halves on bread to make a decorative spiral pattern. Garnish with a sprig of parsley.

Caramel filling:

1 cup chopped pecans
2/3 cup packed brown sugar
1/3 cup butter softened

BROWNED BUTTER GLAZE

1/4 cup margarine or butter
1 teaspoon vanilla
2 cups powdered sugar
1 to 3 tablespoons milk

Heat margarine in small Dutch oven over medium heat until delicate brown. Stir in powdered sugar and vanilla. Stir in milk, 1 teaspoon at a time, until smooth and of the desired consistency. Use any excess glaze as a spread by mixing with honey, cinnamon, and butter or margarine.

Cheese Onion Rolls

4 cups flour	1 Tbs. vegetable oil
1 1/2 Tbs. Saf-instant yeast	12 oz. package of the sharpest cheddar cheese you can find, shredded
1 1/2 cups warm water	1 medium red onion, chopped fine
2 eggs, lightly beaten	1/2 bunch green onions, coarsely chopped
egg wash, one egg with a bit of water	2 Tbs. dried parsley
2 tsp. salt	non stick spray
1/4 cup sugar	

Add the yeast to two cups of flour and mix well. Mix water, sugar, salt, oil and 2 lightly beaten eggs. Add the liquid to the flour and stir well. Add up to two more cups of flour until you have a soft dough. Knead until the dough is well formed. Let rise until double in size. Mix onions with cheese and set aside. Roll dough out to 1/4 inch thick. Spray lightly with non stick spray and spread with onions and cheese. Roll up the same way as you would for cinnamon rolls. Cut into triangles. Spray inside of the oven with non stick spray. Arrange rolls in a circle, almost touching, tips in. Let rise again until double. Brush tops with egg wash and sprinkle with dried parsley. Bake at 350 degrees for about 45 minutes. Use about 6-8 coals on the bottom and 20+ on top. Depending on the weather the oven will take about 10-20 minutes to reach temperature. Add 20 minutes to that, checking the rolls for golden tops. Rotate the lid every ten minutes to avoid hot spots.

Pull from bottom heat after about 30 minutes. When the rolls begin to brown on top watch closely, pulling them when they are golden brown. Makes 12-15 rolls.

A Dilly Bread

12 inch Deep Dutch oven	1 pkg. active dry yeast
2 to 2 2/3 cups all purpose flour	8 oz. Carton (1 cup) creamed cottage cheese
2 tablespoons sugar	1/4 cup water
2 to 3 teaspoons Instant minced onion	1 tablespoon margarine or butter
2 teaspoons dill seed	1 egg
1 teaspoon salt	Margarine or butter, melted
1/4 teaspoon baking soda	Coarse salt, if desired

Generously grease 10" Dutch oven. In large bowl, combine 1-cup flour, sugar, onion, dill seed, salt, baking soda, and yeast; blend well. In small Dutch oven, heat cottage cheese, water and 1 tablespoon margarine until very warm (120 to 130 F). Add warm liquid and egg to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in remaining flour to form a stiff batter. Cover; let rise in warm place (80 to 85F) until light and doubled in size, 45 to 60 minutes. Stir down dough. Shape & place in prepared Dutch oven. Cover; let rise in warm place until light and doubled in size, 30 to 45 minutes. Bake in Dutch oven 30 to 45 minutes or until deep golden brown and loaf sounds hollow when lightly tapped. Remove from Dutch oven immediately; place on wire rack. Brush warm loaf with melted margarine and sprinkle with coarse salt. Cool completely. 1 (20-slice) loaf

French Onion Bread

Use a 12" deep DO	3/4 tsp. salt
2 packages active dry yeast (approximately 4-1/2 teaspoons)	1-1/4 cups hot water (120 to 130 degrees)
1 cup warm water (110 to 115 degrees)	3 heaping Tbs. of dry onion soup base
1/2 cup flour	3 Tbs. shortening
2 Tbs. sugar	2 Tbs. sugar
	4-3/4 to 5-1/4 cups flour

-In a mixing bowl, dissolve yeast in warm water.

-Add to yeast mixture 1/2 cup flour, 2 Tbs. sugar and 3/4 salt and whisk until smooth, about 1 minute.

-Cover and let rise in a warm place for 20 minutes.

-In another small bowl, combine hot water, soup mix, shortening and remaining sugar. Let this mixture cool to at least 115 degrees.

-Add soup mixture to yeast mixture with 2 cups flour and mix for 1 to 2 minutes.

-Stir in enough remaining flour to form a soft dough.

-Turn onto a floured surface and knead, adding enough additional flour to make a semi-soft smooth and elastic dough.

-Place in a greased bowl.

-Cover and let rise in a warm place until doubled.

-Punch the dough down. Shape into braid or loaf and place in a 12" deep DO.

-Brush with egg glaze and sprinkle with sesame seeds.

-Cover and let rise until doubled.

- Bake for about one hour or until done at about 350 degrees (15 coals on top and 9 on the bottom).
 - Remove from DO to cool on rack.
 - Garnish with onion ferns and sliced red and white onions.
- Winning recipes from the West Haven, Utah cookoff!

Pepper Bread with Parmesan Dipping Butter

3 cups very warm water (110-115°)	6 Tbs. vegetable oil
1/4 cup sugar	1 egg, lightly beaten
3 Tbs. Saf instant yeast	3 red anaheim peppers chopped
1 1/2 Tbs. salt	up to 6 cups flour

Mix water, sugar and oil. Add salt, and 2 lightly beaten eggs. Stir lightly and swirl around the bowl. Add three cups of flour one at a time and mix well. Add two/three more cups of flour one cup at a time until you have a soft dough. Knead until the dough is well formed. Cover in an oiled bowl and let rise until double in size, about 60 minutes.

Bake at 350 degrees for about 45 minutes. Use about 6-8 coals on the bottom and 18 on top. For the first fifteen minutes arrange four extra coals in the center of the lid and then remove these extra coals. Rotate the lid and the pot every fifteen minutes for even baking. Pull from bottom heat after about 30 minutes.

After about 20 minutes check for browning. The bread should be at the top of the oven. When the bread begins to brown on top raise the lid with three clothespins about 1/2 inch. Continue to bake until the top sounds hollow when tapped. The trick to this recipe is to avoid bottom heat, concentrating instead on top and side heat.

Parmesan dipping butter:

1/2 cup margarine	1/2 tsp. thyme
2 Tbs. grated Parmesan cheese	Melt in a small oven

Scarborough Fair Rolls

2 Tbs. dry yeast	3 Tbs. parsley flakes
1/2 cup warm water	1 dash sage
3 Tbs. sugar	1/2 tsp. rosemary leaves, crumbles
1/3 cup onion flakes	1/2 tsp. thyme leaves, crumbled
1 cup buttermilk	2 eggs lightly beaten
1/4 cup butter	4 1/2 cups white flour
1/2 cup cold water	1 cup whole wheat flour
1 Tbs. salt	2 Tbs. sesame seeds

In a large bowl, combine yeast, warm water and sugar to dissolve yeast. In a small pan combine onion flakes, buttermilk and butter. Place on low heat and stir to melt butter, cool to warm by adding 1/2 cup cold water. Add to the yeast mixture. Add the salt, parsley, sage, rosemary and thyme to the yeast mixture. Add eggs and 2 cups of the flour and beat well. Add the whole wheat flour and stir well. Stir in the remaining flour or enough to make a soft dough. Turn onto a lightly floured board. Knead for about 5 minutes or until dough is smooth and elastic. Place in a lightly floured bowl. Cover and let rise in a warm place 1 hour or until double in bulk.

Punch down. Knead lightly, and pinch into golf ball size balls. Roll in melted butter and place in oven so they are touching. They will fill a 14" Dutch oven.

Cover and let rise in a warm place for about 40 minutes or until double in bulk. Sprinkle with sesame seeds. Bake with charcoal to equal 375 degrees for about 40 minutes. (about 12 coals on bottom and 17 on top.) Rotate oven 1/4 turn every 15 minutes during baking.

Snickers Cake

Cake:	1 tsp. vanilla
4 oz Baker's Sweet German Chocolate	2 1/4 cups sifted flour
1/2 cup boiling water	1 tsp. baking soda
1 cup butter or margarine	1/2 tsp. salt
2 cups sugar	1 cup buttermilk
4 egg yolks	4 egg whites (stiffly beaten)

Filling:	1 cup chocolate chips
25 caramels	3/4 cup chopped peanuts
1 stick butter or margarine	1 bottle caramel syrup
1/3 cup milk	1 bottle chocolate syrup

Melt chocolate in boiling water, cool. Cream butter and sugar until fluffy. Add yolks, one at a time, beating well after each. Blend in vanilla and chocolate. Sift flour with soda and salt; add alternately with buttermilk to chocolate mixture beating

after each addition until smooth. Fold in beaten whites. Pour 1/2 mixture into greased 12' oven. Cook 17-19 minutes at 350 degrees. Over low heat, melt caramels, butter, and milk together. Pour over baked mixture. Sprinkle chocolate chips and peanuts over caramel layer. Pour remaining cake batter over top. Bake at 275 degrees for 18-19 minutes then 10-15 minutes at 350 degrees. Let cool. Drizzle chocolate and caramel syrup over top.

Quick -N- Easy Rolls

1 cup warm water	1 tsp. salt
1 package dry yeast	1 egg
2 Tbs. sugar	2 Tbs. oil
2 1/2 cups flour	

Dissolve yeast in warm water with sugar, stir in half flour & let it start to work for about 5 - 10 minutes. Beat in salt, add egg & oil. Beat in rest of flour until smooth. Cover & let dough rise double in size, about 30 minutes, stir dough down & spoon into greased 12" Dutch oven & let it rise double in size for about 30 minutes. place oven on 6 coals, and place 18 on top. Bake at 350 degrees for 20 to 25 minute or until golden brown.

Sausage-Cheese-Onion Loaf

1/2 Tbs. yeast (I like SAF instant)
 1/2 cup warm water (100-110°)
 1/4 cup sugar
 1 tsp. salt
 1 Tbs. vegetable oil
 1 egg, lightly beaten
 2-3 cups flour
 8 oz. Jimmy Dean pork sausage, any flavor
 8 oz. extra sharp cheddar cheese, shredded
 1 small red onion, chopped fine



Instructions:

Mix dry ingredients. Add water, oil and beaten egg. Add one cup of flour and then a bit more until the dough pulls away from the sides of the bowl. Sprinkle flour on your board and knead until the dough is well formed. Cover in an oiled bowl and let rise until double in size. While the dough is rising mix onions with cheese and set aside. Brown the sausage and drain very well, patting dry with paper towels. Crumble very fine and add to the cheese-onion mixture. Roll dough out to a 1/4 inch thick rectangle about ten inches wide. Spread with sausage, onion and cheese mixture to within one inch of the edges. Roll up from the long side and put into a 12 inch oven.

Let it proof again until doubled. Bake at 350 degrees for about 45 minutes, 7-8 coals under and 16-18 on top. When you thump it and it sounds hollow, pull from the oven and set on a wire rack to cool.

Garlic Parmesan bread

2 cups water	4 cups flour
1 stick butter	1 1/2 cups Parmesan cheese, grated, divided
1/4 cup honey	1/4 cup potato flakes
1 1/2 teaspoon salt	2 1/2 teaspoons yeast
2 teaspoons garlic powder	1 egg white

Measure all ingredients except egg white into bowl and knead until the dough forms round ball. Add more flour if needed. Braid bread and place in greased Dutch oven.

Let raise until double in size. Wash with egg white and sprinkle with remaining cheese. Bake 25-30 minutes at 350

Italian Garden Harvest Bread

Dough:

dry ingredients:

3 cups high protein (gluten) flour
 2 cups whole wheat flour
 1 Tbs. dough enhancer
 2 1/2 Tbs. yeast
 2 tsp. salt
 2 tsp. Sugar
 1 1/2 tsp. garlic powder
 3/4 tsp. crushed oregano leaves

1/2 tsp. thyme
 6 oz. fresh grated Parmesan cheese

fresh veggies:

1-2 medium tomatoes, chopped
 1/2 medium onion, chopped

Topping:

1/4 tsp. salt
 1/4 tsp. garlic powder
 1/4 tsp. thyme
 1/4 tsp. Oregano

¾ cup fresh grated Parmesan cheese
six tomato slices (wheels)
butter (optional)

wet ingredients:
1½ cups 120-130 degree water
2 Tbs. Italian dressing

Chop the tomatoes and onion, and set them aside in a strainer to drain. Mix the dry ingredients together in a bowl. Use a whisk to make sure they are well blended. Coat the drained tomato/onion mixture with the 2 Tbs. of Italian dressing and stir into the dry ingredients. Then stir in the wet ingredients to make a soft elastic dough. You may need to add a little water or flour to your dough, depending on the amount of moisture in your tomatoes.

Knead the dough on a floured table for 2 minutes, and set aside to rise in an oiled bowl until dough doubles in size (I use my 12" oven).

Ok, let's get cooking. After the dough is doubled, punch it down and shape it into a round loaf in, but away from, the sides of a oiled 12" deep dutch oven. (I like to use cooking spray).

Brush some Italian dressing across the top of the dough.

Cook with approximately 9 or so coals on the bottom, and 20-23 on the top for about 1 hour. Rotate the oven and lid occasionally. Remove the bottom heat after 30 minutes.

While it is cooking, mix all the topping ingredients together except the dressing and tomatoes. Remove the seeds from the tomatoes and dry between 2 paper towels. At around 45 minutes of cooking, brush some more dressing on the bread and sprinkle some of the topping on, and set the tomato wheels on top. Use some toothpicks to make sure the tomatoes won't slide off while it cooks. When the bread is done, remove from the oven, brush once more and sprinkle some more topping across the top. After you have patted yourself on the back, and take in the great aroma. Cut and enjoy. Some people like to put some butter on it, but I like it just the way it is.

Potato Rolls

1 cup warm water (105-110 degrees) divided
1 cup sugar
2 ¼ tsp. yeast (1 package)
1 cup instant potatoes

1 tsp. salt
1 cup soft shortening
2 eggs, well beaten
5-5 ½ cups flour

In a large bowl, mix 1 cup water, sugar, and yeast. Set aside to soften. In a separate bowl blend the instant potatoes and ½ cup water. (You may use ¾ cup mashed potatoes, eliminate water). Add to the yeast mix. Add salt, shortening, eggs and 2 cups of the flour, beat until smooth. Cover and set aside to rest for 10 minutes to rest. Mix in remaining three cups of flour to make a soft dough. Knead for 5 minutes. Place in well greased bowl and cover with a damp towel. Let rise until double. Punch down, shape as desired. Place in a greased Dutch oven, let rise until almost double. Bake with 11 coals on the bottom and 17 on top (375 degrees) for about 25-30 minutes, or until golden. (Time and temperature are approximate and may vary with conditions). Rotate oven and lid often and use the 2/3 method to avoid burning bottom. (2/3 method means remove from bottom heat 2/3 of the way through). Serve warm with butter and your favorite jam.

Wheat Surprise Bread Braid

2 cups warm water
1 tablespoon yeast
3-4 cups flour
1 Tbs. malt

¼ cup honey
2 teaspoons salt
1 cup whole wheat flour
2 cups sourdough starter

Topping:

canned milk, one egg, olive oil in equal parts well beaten
2 Tbs. sunflower seeds

1 Tbs. poppy seeds
1 Tbs. sesame seeds

1. Combine the yeast and water and let rise.
 2. Add the starter
 3. Add the other ingredients and ½ of the flour.
 4. Separate out 1/3 of the dough and add wheat flour to the 1/3 and regular flour to the remainder.
 5. Knead for five minutes
 6. Let rise until doubled
 7. Braid the white dough around the wheat dough and place in a 12 inch Dutch Oven to rise again
 8. Brush the top with a combination of milk, olive oil and beaten egg in equal parts
 9. Sprinkle the top with poppy seeds, sesame seeds and sunflower seeds.
 10. Bake at 350 degrees for about 50-55 minutes. (7 coals on the bottom and 16 on the top around the lid) Serves 20
- Winning recipes from the West Haven, Utah cookoff!

Mike Larson's Best Peach Cobbler

1 cup butter (2cubes)
2 cups flour
1 ½ cups sugar
4 tsp. baking powder
½ tsp. Salt

add cinnamon to taste
1 ½ cups milk
4 cups fresh peaches
1 ½ cups sugar

Directions:

- Step # 1 Melt 1-cup butter in 12" Dutch oven and let cool.
Step # 2 Place peaches in a bowl and pour sugar over them & mix. Set a side and let stand.
Step # 3 In a bowl mix flour mixture together. Pour evenly over melted butter in Dutch oven. Pour peach mixture evenly over the dough in Dutch oven. Cook time: 1 hour @ 375 deg. Note: If using canned peaches pour all of the juice off. You can use any kind of fruit with this recipe.

Grandma's Golden Dutch Oven Rolls

1 envelope active dry yeast
1/4 cup very warm water
1/3 cup sugar
1/4 cup butter or margarine
1 tsp. salt

1 cup scalding hot milk
1 egg, lightly beaten
4 1/2 cups sifted all-purpose flour
2 Tbs. melted butter or margarine, for brushing rolls

Directions:

Sprinkle the yeast over very warm water in a large bowl. (Very warm water should feel comfortably warm when dropped on wrist.) Stir until yeast dissolves. Add sugar, the 1/4 cup butter or margarine and salt to hot milk and stir until the sugar dissolves and butter or margarine is melted. Cool mixture to 105 to 115 degrees. Add milk mixture to yeast, then beat in egg. Beat in 4 cups of the flour, 1 cup at a time, to form a soft dough. Use some of the remaining 1/2 cup of the flour to dust a pastry cloth. Knead the dough lightly for 5 minutes, working in the remaining flour (use it for flouring the pastry cloth and your hands). Place dough in a warm buttered bowl; turn greased side up. Cover and let rise in a warm place until doubled in bulk, about 1 1/4 to 1 1/2 hours. Punch dough down and knead 4 to 5 minutes on a lightly floured pastry cloth. Dough will be sticky, but use as little flour as possible for flouring your hands and the pastry cloth, otherwise the rolls will not be as feathery light as they should be. Pinch off small chunks of dough and shape into round rolls about 1 1/2 to 1 3/4-inches in diameter. Place in neat rows, not quite touching, in a well-buttered 14" dutch oven Cover rolls and let rise in a warm place until doubled in bulk, 30 to 40 minutes. Brush tops of rolls with melted butter or margarine, then bake in a moderately hot dutch oven (375 degrees) 18 to 20 minutes or until nicely browned. Butter the top of each roll let stand from 1-2 min. and serve warm. Number of servings: This recipe yields about 2 dozen rolls.

Garlic and Cheddar Biscuits

Prior to making mixture, prepare a Dutch oven for a hot (450) 10 minute bake. I use a 12" and place a 9" or 10" pie tin inside on three small stones. (This allows warm air to circulate around the biscuits and avoids burned bottoms.)

2 cups baking mix. (use Bisquick, your own baking mix or my favorite, sour dough)

2/3 cup milk (for variation, use buttermilk)

1/2 cup shredded cheddar cheese.

1/2 cup margarine or butter, melted.

1/2 tsp. garlic powder.

reserve 1/2 of margarine and garlic powder mixture.

Mix until dough balls can be formed and drop dough by spoonfuls onto the ungreased pan.

Bake 8 to 10 minutes or until golden brown. Brush tops with additional margarine and garlic powder mixture.

makes 10 to 12 biscuits. Goes great with fish, grape jelly, or by themselves.

Dutch Oven Bread

3 cups very hot water
1/2 cup butter
1/2 cup sugar
2 1/2 tsp salt

2 Tbs instant yeast
8 cups flour
oil for oven

Combine water, butter, sugar, salt, yeast and stir until butter is melted. Add approximately 5 cups flour and mix to form a thick batter. Continue adding flour until a stiff dough forms. Knead on a floured board until smooth (about 10minutes). Placed in a greased 12 inch oven, cover with the lid and let rise until doubled (about 45 minutes). Punch down and knead for a few minutes and place back in greased oven. Let rise until almost doubled. Bake at 350 degrees (12 coals on top and 8 on bottom) for 45 minutes. The top will be golden brown. Tastes great hot out of the oven with honey butter. Leftovers, if there are any, are great for French toast.

Dutch Oven Cinnamon Rolls

1 envelope yeast	6-8 cups flour
2 tablespoons warm water	2 cups buttermilk
Pinch of sugar	2 teaspoons cinnamon
1 beaten egg	1/2 cup sugar
3/4 cup sugar	nuts or raisins
3/4 teaspoon salt	

Mix yeast, water and pinch of sugar in a small bowl, set aside for a few minutes. In a large bowl, combine buttermilk, egg, sugar, salt and yeast mixture. Add enough flour to make a soft dough. Cover with a damp towel, and let rise in a warm, draft-free place for about an hour.

Roll dough out on a floured surface until it is rectangular in shape and about 1/4" thick. Spread entire surface with butter, sprinkle with sugar and cinnamon, and roll it up jelly roll fashion from the long side. Cut 1" thick sections using new dental floss. Place the rolls in a 12" Dutch oven, cover with lid, and let rise for about 30 minutes.

Bake for 50 minutes with 14 charcoal briquettes on the top and 6 on the bottom. Remove rolls and spread frosting.

Frosting:

4 tablespoons butter or margarine	1 teaspoon almond flavoring
2 cups powdered sugar	milk
1 teaspoon vanilla	

Mix all ingredients, adding only enough milk to give it the consistency of regular cake frosting. Spread on cinnamon rolls.

MELT IN YOUR MOUTH ROLLS

2 cups milk scalded	1/2 cup lukewarm water
1/2 cup shortening	2 beaten eggs
1/2 cup sugar	6 cups flour
1 heaping tablespoon salt	non-stick vegetable spray
2 packages dry yeast	

Use the grill to your Ultimate Dutch Oven to cook these on. Spray your Ultimate Dutch Oven Grill with non-stick vegetable spray. Combine milk, shortening, sugar and salt into a bowl. Cool to luke warm. Add yeast softened in warm water; add eggs. Stir in flour soft dough. Cover & let rise until doubled. Stir down with spoon, let rise again. Turn on lightly floured surface and roll dough out until 1/2 inch thick. Cut 2 1/2 inch cutter. Brush with melted butter. Crease each round thru center with dull edge knife and fold over. Place rolls onto the griddle of your Ultimate Dutch Oven. Let rise until double, then bake. Cook over 32 briquettes for 400 degrees. Place 2/3 of the briquettes on top of your Ultimate Dutch Oven and 1/3 underneath (ie: 22 briquettes on top and 10 briquettes underneath) Bake for 10 to 15 min.

ICE CREAM

1 sm package instant pudding (any flavor)	1/2 tbs vanilla
2 cup heavy cream	1/4 tsp lemon juice
1 cup milk	1 egg
1/2 cup sugar	1 can evaporated milk

Mix together pudding, 1 cup heavy cream, & milk. In a second bowl mix sugar, egg, vanilla, and lemon juice. Mix in the pudding mixture and pour into a 12" Dutch oven. Add 1 cup heavy cream and evaporated milk, stir until smooth. Place the lid on the oven. Place an inch and a half layer crushed ice and rock salt on the bottom of a large tub, 18 to 20 inches in diameter. Place the Dutch oven into the tub and fill the sides of the tub with more crushed ice and rock salt. Fill the lip of the Dutch oven lid with crushed ice. Every 5 minutes remove the Dutch oven lid and stir mixture. Total freezing time is 45 to 60 minutes. Dry ice can be placed under the oven to help freeze faster, but keep it off the cast iron to prevent cracking.

CHEESE TACO BOATS

14 " Dutch oven Serves 36	Pepper-onion filling:
1-36 count pkg of RHODES Rolls	1 -8 oz pkg. Cream cheese
1-1 1/4 -oz pkg. Taco seasoning mix	1/2 cup butter
2 tablespoons melted butter.	2 tablespoons dried minced onion
	1/2 cup chopped green chilies or peppers

Soften cream cheese and mix in remaining ingredients.

PREPARATION:

Thaw and allow to slightly raise the RHODES rolls. Pour taco-seasoning mix in a small bowl. Grease the Dutch ovens, as it takes two 14 in ovens for these rolls.

Roll out each roll to 3 ½ inches in diameter or use your fingers to stretch the dough to that size. Spoon 1 rounded teaspoon of the filling onto one side of each of the rolled out rolls. Fold over and using the tines of a fork, seal the rolls. Brush with the melted butter and then sprinkle with the taco seasoning mix.

Arrange the rolls in the greased Dutch ovens and allow to rise in a warm place for 50-60 minutes. Bake on a medium high fire using 1 ½ rings of coals on the top and 9 coals underneath for 20 to 25 minutes or until golden brown. Enjoy

SHEEPHERDERS BREAD

2 PACKAGES ACTIVE DRY YEAST	3 CUPS WARM WATER
2/3 CUP SHORTENING, MELTED & COOLED	¼ CUP SUGAR
2 TEASPOONS SALT	8 TO 9 CUPS FLOUR

PREPARATION:

IN A LARGE BOWL, DISSOLVE THE YEAST AND SUGAR IN THE WARM WATER. STIR IN SALT AND SHORTENING. ALLOW MIXTURE TO STAND IN A WARM PLACE FOR 5 TO 10 MINUTES OR UNTIL BUBBLY. ADD FOUR (4) CUPS FLOUR AND BEAT WELL WITH A WOODEN SPOON. STIR IN ENOUGH OF THE REMAINING FLOUR TO MAKE A STIFF DOUGH. KNEAD UNTIL SMOOTH AND ELASTIC. PLACE IN A GREASED BOWL AND TURN TO COVER ALL. COVER AND LET RISE IN A WARM, DRAFT FREE AREA UNTIL DOUBLE IN SIZE, ABOUT ONE HOUR. PUNCH THE DOUGH DOWN, SHAPE INTO A SMOOTH BALL AND PLACE IN THE GREASED DUTCH OVEN. COVER WITH A WELL-GREASED OVEN LID. ALLOW TO RISE IN A WARM DRAFT FREE AREA UNTIL DOUGH IS ALMOST DOUBLED. WATCH CLOSELY OR IT WILL RISE AND KNOCK THE LID OFF.

PLACE ONE RING OF COALS ON TOP, WHICH IS LYING COALS NEXT TO EACH OTHER AROUND THE OUTSIDE RIM OF THE OVEN AND THEN ONE ON EACH SIDE OF THE HANDLE.

PLACE 7 CHARCOAL BRIQUETS UNDERNEATH TO FORM A CIRCLE. DO NOT PUT ONE IN THE MIDDLE. BAKE APPROX. 45 MINUTES OR UNTIL BROWN ON TOP AND WHEN THUMPED, IT SOUNDS HOLLOW. THIS MAKES ONE VERY LARGE LOAF. REMOVE FROM THE OVEN AND ALLOW TO COOL. BREAD IS A LITTLE HEAVIER THAN REGULAR BREAD BUT ALSO MAKES EXCELLENT TOAST.

CHOCOLATE CHIP BANANA NUT BREAD

INGREDIENTS:

4 CUPS ALL PURPOSE FLOUR	2/3 CUP VEGETABLE OIL
2 CUP SUGAR	1/2 CUP MILK
4 TEASPOONS BAKING POWDER	1-12 OZ PKG. CHOCOLATE CHIPS
1/2 TEASPOON SALT	1 CUP CHOPPED NUTS
4 EGGS LIGHTLY BEATEN	2 CUPS MASHED RIPE BANANAS

PREPARATION:

MIX FLOUR WITH SUGAR, BAKING POWDER AND SALT IN A LARGE BOWL. STIR EGGS, BANANAS, OIL AND MILK UNTIL WELL BLENDED. ADD TO THE FLOUR MIXTURE; STIR JUST UNTIL MOISTENED. STIR IN CHOCOLATE CHIPS AND NUTS. POUR INTO A WELL-GREASED DUTCH OVEN. BAKE FOR 50 MINUTES OR UNTIL WOODEN TOOTHPICK INSERTED IN THE CENTER COMES OUT CLEAN. COOL 5 MINUTES AND REMOVE FROM THE PAN; FINISH COOLING ON A RACK. SERVE WARM OR WRAP AND STORE OVERNIGHT.

BACON-WRAPPED POTATO TWISTS

4 medium potatoes	2 tablespoon sliced almonds
4 yams about the same size	1/2 tablespoon sesame seeds
8 strips bacon	

Cut the ends off the potatoes and yams to give a flat surface to start cutting. Using a twin-curl cutting garnishing tool, cut a twin curl from each potato and yam. Unwind each curl and rewind a yam curl with a potato curl to produce a white and yellow curl. This process will yield eight twists. The remaining potato and yam pieces may be stuffed and cooked separately. If the twists are not going to be cooked immediately, place them in water to prevent discoloration.

Wrap a strip of bacon around each twist and place in a 10-inch Dutch oven. Sprinkle sliced almonds and sesame seeds over the top. Place 8 coals under the oven and 12 on top (about 350°F). Cook for 30 to 45 minutes or until done.

NOTE: Twists can be cooked in the same Dutch oven along with the Lemon Pepper Chicken Supreme.

Yield: 8 twists (Note from the web guy...These are great!)

SPARKLING POTATOES

1 lb. bacon	1/2 lb. fresh mushrooms (cleaned & sliced)
1 large onion	1 12 oz. can Sprite
minced garlic (equal to 1 clove)	salt & pepper to taste
10 med. potatoes (scrubbed with skin & diced - new red potatoes are our favorite)	1/2 lb. grated cheddar cheese
	1/2 cup chopped parsley

Fry bacon, cut in small pieces, (can be done ahead to save time) drain & add sliced onion, cook until transparent, add minced garlic, fry a bit, then layer potatoes & mushrooms with bacon & onions. Pour 12 oz. can of sprite over top. & sprinkle with salt & pepper. Cover and steam until tender, stir once to prevent burning. (more sprite can be added for more moisture, too much makes it soupy) Just before serving, top with 1/2 lb. grated cheddar cheese & 1/4 cup. chopped parsley.

CAJUN-ROASTED POTATOES

1 envelope dry onion soup mix	1/2 tsp. garlic powder
1/4 tsp. white pepper	2 lbs. red potatoes
1/4 tsp. cayenne pepper	1/3 C. olive or vegetable oil
1/4 tsp. Cajun seasoning	

Preheat your kitchen oven to 400 degrees. Spray a 4 to 5-quart Dutch oven with non-stick spray and place inside oven to preheat. Cut potatoes in medium-sized chunks; do not peel. In large zip-lock bag, combine all dry ingredients and shake until thoroughly mixed. Add potatoes; shake to coat. Add oil and mix and knead bag to thoroughly coat potatoes.

Pour potatoes into hot Dutch oven, cover, and bake, stirring occasionally, 35 to 45 minutes or until potatoes are tender and golden brown. Garnish with chopped parsley.

Johnny Cakes

1 cup corn meal	2 eggs
1 cup flour	2 Tbs.. lard
1 cup sugar	1 tsp. salt
1 cup milk	2 tsp. baking powder

Mix well, pour into lightly greased Dutch oven, place on hot coals, (put coals on lid too), I rotate the lid and oven in opposite directions about every 10 minutes. Let cook for about 45 minutes or until golden brown. Serve warm with honey butter.

Cinnamon Pull Aparts

1 small bag of Rhodes frozen rolls (white dinner rolls)	a bundt cake pan
4 Tbs butter (or margarine) - melted	12" deep Dutch oven
1 C sugar	cooking spray
1 Tbs cinnamon (more or less to taste)	charcoal

Also needed:

Let the rolls thaw out just to a soft state without raising. Coat the bundt pan with non-stick cooking spray. Mix the sugar and cinnamon together in a bowl. Cut each roll in 1/2 and dip each piece in the melted butter to coat and then roll it in the sugar/sugar mixture and place in bundt pan. Continue to put coated rolls in the pan until it is about 2/3 of the way full. Start with a cold Dutch oven and place the filled bundt pan in it. Put about 8 coals on the bottom and about 16 coals on the lid. Cook for about 45 minutes (the actual time will vary based on the outside air temperature, wind, elevation, charcoal, etc. so check for doneness) Rotate the pan/lid 1/4 turn every 10 minutes to help it cook evenly. When done, tip the cake pan upside down on a plate to get the pull-aparts out and ENJOY!!!

For a tasty variation, substitute a package of Jell-O instant butterscotch pudding mix instead of the sugar/sugar mixture.

Orange Pull Aparts

12 frozen dinner rolls, thawed	Citrus Glaze:
Grated peel of one orange	1 cup powdered sugar
1/4 cup melted butter	1 tbsp butter, melted
1/2 cup sugar	2 tbsp fresh orange juice

Grate orange peel and mix with sugar. Cut thawed rolls in half and place in oven. Melt butter and pour over rolls. Sprinkle with rind/sugar mixture, reserving 1/2 cup of mixture to sprinkle on just before baking. Cover and let rise until double in size. Bake until golden brown. Combine glaze ingredients and mix until thin. Cover rolls with glaze while warm.