

1920's Nut Loaf

Ingredients:

- 1/4 c warm water (105+ to 115+F)
- 1 pkg Fleischmann's+ Active Dry Yeast
- 3/4 c warm milk (105+ to 115+F)
- 2 tbs. butter – softened
- 2 tbs. sugar
- 1/2 tsp. salt
- 3 c all-purpose flour (3 to 3 1/2 cups)
- 2 ea egg whites
- 3/4 c chopped walnuts – toasted

Directions:

Place warm water in large, warm bowl. Sprinkle in yeast; stir until dissolved. Add warm milk, butter, sugar, salt and 1 1/2 c flour; blend well. Stir in 1 egg white, walnuts and enough remaining flour to make soft dough. Knead on lightly floured surface until smooth and elastic, about 4 to 6 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm, draft-free place until doubled in size, about 45 to 60 minutes. Punch dough down. Remove dough to lightly floured surface; divide into four equal pieces. Roll each to 8- + 4-inch rectangle. Beginning at short end of each, roll up tightly as for jelly roll. Pinch seams and ends to seal. Place, seam sides down, in four greased mini loaf pans (about 3- + 6-inches). Cover; let rise in warm, draft-free place until doubled in size, about 30 to 45 minutes. Lightly beat remaining egg white; brush on loaves. With sharp knife, make three diagonal slashes on each loaf. Bake at 400+F for 20 minutes or until done. Remove from pans; cool on wire racks.

Absolute Mexican Cornbread

Printed from **Allrecipes**

Ingredients:

- 1 cup butter, melted
- 1 cup white sugar
- 4 eggs
- 1 (15 ounce) can cream-style corn
- 1/2 (4 ounce) can chopped green chili peppers, drained
- 1/2 cup shredded Monterey Jack cheese
- 1/2 cup shredded Cheddar cheese
- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 4 teaspoons baking powder
- 1/4 teaspoon salt

Directions:

Preheat oven to 300 degrees F (150 degrees C). Lightly grease a 9x13 inch baking dish. In a large bowl, beat together butter and sugar. Beat in eggs one at a time. Blend in cream corn, chilies, Monterey Jack and Cheddar cheese. In a separate bowl, stir together flour, cornmeal, baking powder and salt. Add flour mixture to corn mixture; stir until smooth. Pour batter into prepared pan. Bake in preheated oven for 1 hour, until a toothpick inserted into center of the pan comes out clean.

Amusement Park Cornbread

Ingredients:

- 2/3 cup white sugar
- 1 teaspoon salt
- 1/3 cup butter, softened
- 1 teaspoon vanilla extract
- 2 eggs
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 3/4 cup cornmeal
- 1 1/3 cups milk

Directions:

Preheat oven to 400 degrees F (200 degrees C). Lightly grease an 8 inch skillet. In a large bowl, beat together sugar, salt, butter and vanilla until creamy. Stir in eggs one at a time, beating well after each addition. In a separate bowl, mix together flour, baking powder and cornmeal. Stir flour mixture into egg mixture alternately with the milk. Beat well until blended.

Bake in preheated oven for 20 minutes, or until golden brown. Serve warm.

Anadama Bread

"This is an old New England favorite with cornmeal and molasses. It's best when hot out of the oven or toasted." Original recipe yield: 1 loaf.

Ingredients:

- 1/2 cup water
- 1/4 cup cornmeal
- 2 tablespoons butter
- 1/2 cup molasses
- 1 (.25 ounce) package active dry yeast
- 3/4 cup warm water (110 degrees F)
- 3 cups all-purpose flour, divided
- 1 teaspoon salt

Directions:

Place 1/2 cup water and cornmeal in a small saucepan. Bring to a boil over medium heat, stirring occasionally. Cook until mixture thickens; about 5 minutes. Remove from heat and stir in the butter or margarine and molasses. Let cool to lukewarm.

In a small mixing bowl, dissolve yeast in 1/2 cup warm water. Let sit until creamy; about 10 minutes.

In a large mixing bowl, combine the cooled cornmeal mixture with the yeast mixture; stir until well blended. Add 2 cups of the flour and the salt; mix well. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large mixing bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and put in a warm place to rise until doubled in volume, about 1 hour.

Preheat oven to 375 degrees F (190 degrees C).

Deflate the dough and turn it out onto a lightly floured surface and form into a loaf. Place the loaf in a lightly greased 9x5 inch loaf pan. Cover with a damp cloth and let rise until doubled in volume, about 40 minutes.

Bake at 375 degrees F (190 degrees C) for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped.

Angel Biscuits

Ingredients:

- 1 Cake yeast
- 1 tsp. Salt
- 3 tsp. Baking powder
- 1 tsp. Soda
- 2 tbs. Lukewarm water
- 1 c Shortening
- 4 tbs. Sugar
- 2 c Buttermilk
- 5 c Plain flour

Directions:

Dissolve yeast in water. Into a bowl sift flour with other dry ingredients. Cut in shortening, add buttermilk then add yeast mixture. Stir until all flour is dampened. Knead on floured board a minute, roll to desired thickness and cut with a biscuit cutter. Bake at 400 degrees about 12 minutes. Dough may be kept refrigerated and used about a week.

Apple Cheddar Loaf

Ingredients:

- 3 cups Pioneer Buttermilk Biscuit & Baking Mix
- 1 cup unsweetened applesauce
- 2/3 cup sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 cup milk
- 2 eggs
- 1 1/2 cups shredded sharp Cheddar cheese
- 1/2 cup raisins

Directions:

Preheat oven to 350F. Oil and flour a 9x5x3 inch loaf pan. Set aside. Combine Pioneer Biscuit & Baking Mix, applesauce, sugar, cinnamon, nutmeg, milk and eggs in a mixing bowl. Mix gently for 30 seconds and then beat vigorously for 3 minutes. Stir in cheese and raisins. Pour batter into prepared pan. Bake 55 to 60 minutes until toothpick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes. Remove from pan and cool completely. Yield: 1 loaf (16 servings).

Apple Cinnamon Dessert Bread

Ingredients:

3 Tbs. butter; melted
2 apples; peeled, cored, and sliced
½ cup brown sugar
1 tsp. ground cinnamon
1/3 cup chopped walnuts
¾ cup raisins
4 ½ cups bread flour
½ cup sugar
2 Tbs. quick rise yeast
2 tsp. salt
1 ½ cups warm water; 120° F.
2 eggs; beaten
1/3 cup vegetable oil
½ cup sugar
1 tsp. ground cinnamon

Directions:

In a large bowl combine 2 cups of the flour, sugar, yeast, and salt. Stir to mix. Add water, eggs, and oil and mix in well. Mix in remaining flour 1/2 at a time and work until dough forms a ball. Place dough on a floured board and knead for 5 minutes. Put dough in greased bowl, cover and place in a warm area free from drafts until dough has doubled in size.

In a 12" Dutch oven add melted butter, apples, brown sugar, cinnamon, raisins, and walnuts. Stir until brown sugar has dissolved and the apples are well coated. Spread apples out evenly on bottom of oven.

To a small bowl add 1/2 cup sugar and 1 tsp. cinnamon. Stir to mix well. Punch dough down and form into 1" size balls, roll in cinnamon sugar mixture, and arrange in Dutch oven allowing them to touch.

Cover oven and let dough rise for 20 minutes. Bake using 10-12 briquettes bottom and 14-16 briquettes top for 35-40 minutes. Remove Dutch oven from heat and allow to rest with the lid on for 10 minutes.

Remove bread from oven by inverting the oven so the bread lies on the lid, then remove the oven.

Serve warm.

Serves: 12-14

Baked Boston Brown Bread Chuck Wagon Style

Ingredients:

- 3 cups flour
- 2 cups yellow cornmeal
- 2 teaspoons salt
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1½ cups raisins
- 1½ cups buttermilk
- ¼ cup vegetable oil
- 1 cup sorghum

Directions:

Grab a camp style Dutch oven, a number 12 works fine Grease the sides thoroughly, until it's completely lined Put the pot to the side, 'til you've batched up all your fixin's Find two big ol' bowls, that'll hold up all the mixin's All dry stuff goes in one, and in the other everything wet Then blend them both together, by now you're almost set. Pour the doughy concoction into the greased up pot And look around your fire for coals that're glowin' hot. Put hot coals atop your oven, and underneath will go a few Then standby with your lid lifter and occasionally take a view It'll take thirty ta forty minutes, hotter coals make it quicker. The bread will rise a little, and begin to get much thicker. When gettin' almost done, the top will darken up it's hue. You can stick a toothpick in it to pick up one more clue. If the toothpick comes out clean, the bread is now complete. Dump the coals off the lid, and remove it from the heat. Set the Dutch oven off to the side, and let it start ta cool. By now the scent emittin' will make most any one drool. After seein', smellin', and tastin', nuthin more can be said. I know you'll all love this Boston Baked Brown bread

Baked Native American Pudding

Ingredients:

- ¼ cups sugar
- 1 tsp cinnamon
- ½ tsp ground ginger
- ¼ tsp salt
- ¼ tsp nutmeg
- 4 cups milk
- ½ cup yellow cornmeal
- ½ cup raisins
- ½ cup pancake syrup
- 2 tbs margarine, softened
- 2 eggs, beaten

Directions:

Pre-heat Dutch oven. Mix together sugar, cinnamon, ginger, salt, and nutmeg. Blend well and set aside. Heat milk in medium pot. Stir in cornmeal. Cook over low heat, stirring constantly, until very thick (20min). Remove from heat. Stir in sugar mixture and remaining ingredients. Pour into large greased pot and bake in Dutch oven 1 hour or until knife inserted in center comes out clean. Serve warm.

Baking Powder Biscuits

Ingredients:

4 cups all-purpose flour
2 Tbs. baking powder
2 tsp. salt
½ cup Crisco
2 cups cold milk

Directions:

To a mixing bowl add flour, baking powder, and salt. Stir together using a fork. Cut in the Crisco until the mixture is like coarse meal with no lumps larger than a green pea. Add milk to the mixture and stir it with a fork until there are no areas of dry flour. You want the dough to be sticky and moist. This is what makes baking powder biscuits so tender and flaky.

Generously flour a large cutting board or smooth countertop making sure to coat your hands in flour too. Scoop the dough out of the bowl and put it on the floured surface. With the palm of one (or both) hands, press down on the dough and push it away from you. The dough will stretch into the shape of an oval. Next, lift the far end of the oval and bring it towards you, so it resembles a thick taco shell with the opening facing towards you. Then, rotate the dough a quarter turn and repeat the process, gently pushing, folding and turning, about 10 times. If dough begins to stick to your hand, it is fine to use a little more flour to cut the stickiness. Pat the dough into a circular shape about 1/2" thick.

Using a 2" cookie or biscuit cutter cut out biscuits by pressing cutter into the dough and then lifting it straight out. Make sure not to twist the cutter as this releases air in the dough causing the biscuits to turn out flat. Place biscuits in a greased 14" Dutch oven leaving 1/2" space between.

Place lid on Dutch oven and let raise for 10 minutes then bake using 12-14 briquettes bottom and 18-20 briquettes top (400° F.) for 15-20 minutes.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 5-10 minutes.

Serve warm.

Yield: About 18 biscuits

Basil, Roasted Peppers and Monterey Jack Cornbread

Ingredients:

- 1/2 cup unsalted butter, chilled and cubed
- 1 cup chopped onion
- 1 3/4 cups cornmeal
- 1 1/4 cups all-purpose flour
- 1/4 cup white sugar
- 1 tablespoon baking powder
- 1 1/2 teaspoons salt
- 1/2 teaspoon baking soda
- 1 1/2 cups buttermilk
- 3 eggs
- 1 1/2 cups shredded pepper jack cheese
- 1 1/3 cups frozen corn kernels, thawed and drained
- 2 ounces roasted marinated red bell peppers, drained and chopped
- 1/2 cup chopped fresh basil

Directions:

Preheat oven to 400 degrees F (205 degrees C). Butter a 9x9x2 inch baking pan. Melt 1 tablespoon butter in medium nonstick skillet over medium-low heat. Add onion and saute until tender, about 10 minutes. Cool.

Mix cornmeal with the flour, baking powder, sugar, salt, and baking soda in large bowl. Add 7 tablespoons butter and rub with fingertips until mixture resembles coarse meal.

Whisk buttermilk and eggs in medium bowl to blend. Add buttermilk mixture to dry ingredients and stir until blended. Mix in cheese, corn, red peppers, basil, and onion. Transfer to prepared pan.

Bake cornbread until golden and tester inserted comes out clean, about 45 minutes. Cool 20 minutes in pan. Cut cornbread into squares.

Best Ever Cornbread

Ingredients:

- 1 cup butter; melted
- 4 eggs; beaten
- 3 cups milk
- 2 cups sugar
- 2 cups cornmeal
- 3 cups all-purpose flour
- 4 tsp. baking powder
- 1 tsp. salt

Directions:

In a large bowl mix together butter, eggs, and milk. In a separate bowl sift together sugar, cornmeal, flour, baking powder, and salt. Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Spoon cornbread mixture into a lightly greased 12" Dutch oven and spread evenly.

Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45 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.

Serve warm with honey butter.

Serves: 10-12

Biscuits

Dry Ingredients:

- 3 Cups all-purpose flour
- 6 Teaspoons baking powder
- ½ Teaspoon salt

Mix in the following ingredients. DO NOT MIX TOO MUCH or you will have rock-hard biscuits.

- 1 Cup milk
- 2 Tablespoons vegetable oil

Instructions:

Preheat a Dutch oven. Mix dry ingredients into a large bowl. These can be premixed at home. After mixing the biscuits, carefully roll the dough into balls and place in the bottom of the oven. Have only 4 to 5 charcoal briquettes under the Dutch Oven, and have as many briquettes on top of the oven as the number written on top of the lid (12 coals for a 12" Dutch oven). Bake until slightly browned on top.

Blackfoot Fried Yeast Bread

(Spirit of the Harvest: North American Indian Cooking by Cox and Jacobs)

Ingredients:

- 1 cup lukewarm water
- 1¼ ounce package active dry yeast
- 2 tablespoons softened butter
- 1 tablespoon sugar
- 1 teaspoon salt
- 2½ to 3 cups unbleached flour
- Deep fat for frying

Instructions:

Place water in a mixing bowl. Sprinkle yeast over water and allow to sit for 5 minutes. Add butter, sugar, salt, and 2½ cups flour. Knead, adding enough flour to form a stiff dough. Allow to rise for 1 hour. Place oil in Dutch oven and heat to 350 degrees F. Form dough into disks 4 inches in diameter and about ¼ inch thick, and deep-fry for about 1 minute per side, until golden brown. Makes 8 to 10 pieces.

Bobcats White Bread

Ingredients:

- 25 Charcoal Briquettes
- 125 ml Milk
- 125 ml Water
- 15 ml Butter
- 15 ml Sugar
- 7.5 ml Salt
- 15 ml Yeast
- 800 ml Flour

Preparation:

Preheat Dutch Oven with 15 coals on top and 10 under bottom

1. Scald Milk in sauce pan
2. Add water, butter, sugar and salt.
3. In bowl, combine 1/4 cup water, sugar and yeast. let stand for 10 minutes.
4. Mix flour and milk mixture slowly together until batter forms.
5. Place batter in greased bowl and cover for 30 minutes to rise.
6. Place batter in Dutch Oven and bake for about 35 minutes.

Braided Crown Bread

International Dutch Oven Society

Ingredients:

- 1 cup warm water
- 1 package dry yeast
- 1 cup warm milk
- 2 cups sugar
- 1/4 cup softened butter
- 1 teaspoon salt
- 4 1/4 - 4 3/4 cup flour
- 3 eggs

Glaze:

- 1 cup powdered sugar
- 4-5 teaspoons milk
- 1 teaspoon vanilla

Roasted sugar almonds:

- 1 cup sliced almonds
- 2 tablespoons sugar

Garnish:

strawberries, kiwi, grapes, parsley

Instructions:

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 often 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 laze. Garnish as desired.

Breakfast Corn Bread

This can be a complete meal!!

Ingredients:

- 3 cups yellow cornmeal
- 2 cups all-purpose flour
- 2/3 cup of sugar
- 2 Tsp. Salt
- 2 Tbsp. baking powder
- 4 eggs
- 12 Tbsp. melted and cooled butter
- 8 Tbsp. melted and cooled vegetable shortening.
- 3 cups of milk.
- 1 $\frac{1}{2}$ lbs. Of little Smokies cocktail franks
- 2 cans of drained sliced peaches
- Maple syrup or Honey

Preparation:

Sift into a mixing bowl the cornmeal, flour, sugar, salt and baking powder. Beat the eggs lightly, add the melted butter and shortening, and stir in the milk. Pour into the bowl of dry ingredients and beat together about a minute or until smooth. DO NOT OVER BEAT! Butter bottom and sides of Dutch oven. Pour a 1" layer in bottom of oven. Scatter a layer of Smokies over layer. Pour another layer of cornbread mix over the Smokies. Place a layer of peaches on corn bread. Pour another layer of corn bread. Continue with as many layers as possible reserving enough corn bread to finish top. Place a few Smokies in a star shape and bake.

Bake until golden brown and a long stick will come away clean. (Watch your bottom heat you want corn bread to be nicely brown and crisp on bottom.) Allow to cool till just warm, cut into cake style wedges and serve with butter, syrup or Honey

Broccoli Cheese Cornbread

Ingredients:

- 4 eggs
- 1 (10 ounce) package chopped frozen broccoli, thawed and drained
- 1 cup cottage cheese
- 1 onion, chopped
- 1/2 cup butter, melted
- 1 (8.5 ounce) package self-rising cornmeal
- 1 teaspoon salt

Directions:

Preheat oven to 400 degrees F (200 degrees C). Lightly grease an 11x7 inch baking pan. In a large mixing bowl, combine cornmeal mix and salt. In a separate bowl, mix together eggs, cottage cheese, onion and butter. Stir the egg and cheese mixture into the flour mixture. Fold in the broccoli. Pour batter into prepared pan. Bake in preheated oven for 30 minutes, or until a toothpick inserted into the center of the pan comes out clean.

Broccoli Cornbread

Ingredients:

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1 teaspoon salt
- 4 teaspoons baking powder
- 1 1/2 teaspoons white sugar
- 3 eggs
- 1 (10 ounce) package frozen chopped broccoli
- 12 ounces cottage cheese
- 5 tablespoons margarine, melted

Directions:

In a large bowl mix together the corn meal, flour, salt, baking powder, and sugar together. Make a well in the center of the bowl.

In a separate bowl, combine the eggs, thawed broccoli, cottage cheese, and melted butter or margarine. Pour into well of flour mixture. Stir until just combined.

Pour batter into a greased 9x13 inch baking dish.

Bake in a preheated 350 degree F (175 degrees C) oven for 30 minutes, or until golden brown.

Cahokia Sweet Bread

Ingredients:

- 1/2 cup margarine, softened
- 1/2 cup sugar
- 3 egg yolks
- 1 pkg dry yeast
- 1/4 cups warm water
- 2 tsp grated orange peel
- 1 tsp grated lemon peel
- 1 tsp cinnamon
- 1/2 tsp salt
- 4 cups flour
- 1 cup lukewarm milk (scalded then cooled)
- 1 cup raisins
- powdered sugar

Instructions:

Beat together margarine and sugar in medium pot until blended. Beat in egg yolks until well blended. Dissolve yeast in warm water. Stir yeast mixture, orange peel, lemon peel, cinnamon, and salt into margarine mixture. Stir in flour alternating with milk, beating well after each addition until dough forms. Stir in raisins. Cover and let rise until double (1 hour). Stir down dough. Spoon into greased and floured large pot. Cover and let rise until double (1 hour). Place pot in pre-heated Dutch oven and bake for 30-45 minutes. Cool 5 minutes. Remove from pot. Cool completely and sprinkle with powdered sugar.

Camp Cornbread

Ingredients:

- 1 (8 ounce) package corn bread muffin mix
- 1/3 cup milk
- 1 egg, lightly beaten
- 1 (8 ounce) can canned cream corn
- 1/2 cup white sugar

Directions:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan. Place the muffin mix in a large mixing bowl. Stir in the milk and egg. Mix in the cream corn and sugar. Pour batter into prepared pan. Bake in preheated oven for 30 minutes, or until a knife inserted into the center of pan comes out clean.

Caramel-Nut Braid

(12-inch Dutch oven)

Ingredients:

- 1 cup lukewarm milk (scalded then cooled)
- 1 package active dry yeast
- 1/4 cup warm water (105 to 115°)
- 1/4 cup sugar
- 1/4 cup margarine or butter, softened
- 1/2 teaspoon salt
- 2 eggs
- About 4 cups all-purpose flour
- Pecan halves for decoration
- Caramel-Nut Filling (below)
- Browned Butter Glaze (below)

Directions:

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
- 1 teaspoon vanilla
- 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.

Yield: 1 loaf

CARAMEL-PECAN BRAID

(12-inch Dutch oven, yields 1 loaf, serves 10-12)

Ingredients:

- 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

Directions:

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 for Carmel-Pecan Braid

Ingredients:

- 1 cup chopped pecans
- 1/3 cup margarine or butter, softened
- 2/3 cup packed brown sugar

Directions:

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.

Browned Butter Glaze

Ingredients:

- 1/4 cup margarine or butter
- 1 teaspoon vanilla
- 2 cups powdered sugar
- 1 to 3 tablespoons milk

Directions:

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.

Chapati

Recipe from: Home of Sangam, Girl Scout World Center, India

Ingredients:

- 5 Charcoal Briquettes
- 2 Cups Whole Wheat Flour
- 3 Tablespoons Margarine
- 1/2 to 1 cup lukewarm water

Preparation:

1. Melt flour and margarine together. Add water until dough sticks together.
2. Knead on well floured board. Preheat Dutch Oven with 5 coals under bottom.
3. Let sit 30 minutes.
4. Take small pinches of dough (about 2 tablespoons) and roll into a 5 inch round.
5. Drop into Dutch Oven and move vigorously for 1 minute, then flip and cook for 1 more minute.

Cheese Onion Rolls

Ingredients:

- 4 cups flour
- 1 1/2 Tbs. Saf-instant yeast
- 1 1/2 cups warm water
- 2 eggs, lightly beaten
- egg wash, one egg with a bit of water
- 2 tsp. salt
- 1/4 cup sugar
- 1 Tbs. vegetable oil
- 12 oz. package of the sharpest cheddar cheese you can find, shredded
- 1 medium red onion, chopped fine
- 1/2 bunch green onions, coarsely chopped
- 2 Tbs. dried parsley
- non stick spray

Directions:

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 (see diagram). 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.

Chippewa Indian Fried Bread

Ingredients:

- 2 1/2 c All-purpose flour
- 1 1/2 Tbs. Baking powder
- 1 Tsp. Salt
- 3/4 c Warm water
- 1 Tbs. Vegetable oil
- 1 Tbs. Nonfat dry milk powder
- Vegetable oil (for deep frying)
- Cinnamon sugar

Instructions:

Combine flour, baking powder and salt in large bowl. Combine water, oil and dry milk powder and stir into flour mixture until smooth dough forms. Turn out onto lightly floured surface. Knead 4 times into smooth ball. Cover and let rest 10 minutes. Divide dough into 8 balls. Flatten with fingertips or roll out each ball to form 8- to 10-inch round. Make small hole in center of each with finger or handle of wooden spoon. Lightly flour rounds, stack and cover with towel or plastic wrap. Heat about 1 inch oil to 375 F in large skillet. Gently place 1 bread round in hot fat and cook until golden and crisp, 1 to 2 minutes on each side. Drain on paper towels. Repeat with remaining dough. Serve bread hot or at room temperature, sprinkled with cinnamon sugar.

Chunky Chili Cornbread

Ingredients:

- 1 1/4 cups water
- 1 egg
- 1/4 cup nonfat dry milk powder
- 1 teaspoon salt
- 2 tablespoons white sugar
- 2 tablespoons shortening
- 3 cups bread flour or all-purpose flour
- 1/3 cup cornmeal
- 2/3 cup frozen corn kernels, thawed and drained
- 1 1/2 teaspoons red pepper flakes
- 1 teaspoon bread machine yeast

Directions:

Place the ingredients into the pan of a bread machine in the order recommended by the manufacturer. Set the pan in the machine and close the lid. Select the Dough cycle, and press start.

When the cycle is complete, remove the dough to a lightly floured surface, and press out all of the air. Roll dough up into a tight loaf, and pinch the seam. Place into a 9x5 inch loaf pan. Let rise for about 40 minutes, or until your finger leaves an impression when you poke the bread gently.

Preheat the oven to 375 degrees F (190 degrees C). Bake the loaf for 30 to 35 minutes in the preheated oven, until nicely browned. When done, the loaf should sound hollow when tapped on the bottom.

NOTE: While this recipe is for indoors, I'm quite sure with a little imagination, it could be used outdoors in a Dutch oven.

Cinnamon Bread

Ingredients:

- 1 Tsp. yeast
- 1/4 cup luke-warm water
- 1 cup milk
- 1 stick oleo
- 1 tsp. salt
- 1/2 cup sugar
- 2 eggs
- 1/4 tsp. nutmeg
- 6 cups all-purpose flour
- 1 Tsp. vanilla

Directions:

Scald milk and cool to luke-warm. Soften yeast in luke-warm water. Cream together margarine, salt and sugar. Add eggs, spice, vanilla, milk and yeast, stir in flour, keeping dough softer than for bread. Knead. Let rise in a 12 inch greased Dutch oven, brush top lightly with fat. Cover and let rise until double in bulk. Punch down and roll out like a jelly roll.

Cinnamon Filling:

Mix 2 tsp. cinnamon with 1 cup sugar. Brush dough with 1/3 stick of melted oleo that has been cooled. Use all the cinnamon filling and roll it tight. Allow to rise until double in bulk. Use 9 coals in the bottom, 17 coals on top. 30-35 minutes

Tips for a Perfect Cinnamon Bread

1. Roll dough into rectangle, 1/2 inch thick 15 inches wide, any length.
2. Brush with cool melted margarine, and with 2/3 of the sugar & cinnamon.
3. Roll tight, and on each roll or turn, brush with margarine and with a salt shaker sprinkle some cinnamon sugar, with each turn repeat process.
4. Bread has to form a circle, so brush both ends with egg white, join ends and pinch firmly so it will not separate during 2nd rise.
5. Your baked bread should show a perfect coil when sliced. It is so good.

Cinnamon French Toast

Ingredients:

- 1 loaf white sandwich bread
- 1 ¼ cups milk
- 12 eggs, beaten (minus shells)
- 1 tbs. sugar from home
- 1 tbs. cinnamon from home

Instructions:

In a medium pot, whisk together eggs, milk, cinnamon, and sugar. Heat Dutch oven, keeping well greased. Dip each slice bread in egg mixture. Pat each side to coat well. Fry in Dutch oven until each side is golden brown. Serve with powdered sugar or syrup.

Cinnamon Pull-Aparts

Ingredients:

- 1 small bag of Rhodes frozen rolls (white dinner rolls)
- 4 Tbs butter (or margarine) – melted
- 1 C sugar
- 1 Tbs cinnamon (more or less to taste)

Also needed:

- a bundt cake pan
- 12" deep Dutch oven
- cooking spray
- charcoal

Instructions:

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.

Civil War Cornbread

Ingredients:

- 20-25 charcoal briquettes
- ½ cup yellow cornbread
- 1 cup flour
- pinch of salt
- 4 eggs
- 2 tablespoons milk
- 3 tablespoons butter, softened

Directions:

Preheat dutch oven with 10 coals under bottom and 15 coals on top. Combine cornmeal, flour and salt in a bowl. Add eggs, milk and butter, mix well. Pour into pan and bake at 375 deg f for 15-20 minutes

Cornbread

Ingredients:

- 2 cups self-rising cornmeal
- 2 cups buttermilk
- 1 egg
- 1/4 cup shortening

Directions:

Melt shortening in 10" camp Dutch oven or combo cooker and add melted shortening to other mixed ingredients and pour back into oven. Bake for about 15 minutes, or until golden brown.

Cornbread #2

Ingredients:

- 1 cup yellow corn meal
- 1 cup Whole Wheat flour
- 1/4 cup granulated sugar
- 1 Tbsp. baking powder
- 1 tsp. salt
- 1 cup milk
- 1/3 cup vegetable oil
- 1 egg lightly beaten

Directions:

Combine corn meal, flour, sugar, baking powder and salt in a medium bowl. Combine milk, oil and egg in small bowl - mix well.

Add milk mixture to flour mixture. Stir just until blended. Pour into greased Dutch Oven.

Bake: Place Dutch Oven over 6 hot coals and place 12 hot coals on top of lid. Bake for 30-35 minutes or until toothpick inserted in center comes out clean. Serve warm with lots of butter, and also good with honey.

Corn Cornbread

Ingredients:

- 1 (15 ounce) can whole kernel corn, drained
- 1 cup sour cream
- 2 eggs, beaten
- 1/4 cup butter, melted
- 1 cup self-rising cornmeal
- 1 tablespoon white sugar
- 2 tablespoons applesauce

Directions:

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x5 inch loaf pan. In a large bowl, mix together corn, sour cream, eggs and melted butter. Gradually stir in the cornmeal, sugar and applesauce. Pour into the prepared pan. Bake at 375 degrees F (190 degrees C) for 25 minutes, or until a toothpick inserted into the center of the loaf comes out clean.

Country Sausage Cornbread

Ingredients:

- 1 (8.5 ounce) package corn muffin mix
- 1 cup 2% milk
- 1 (8 ounce) package frozen BOCA Meatless breakfast Links, chopped
- 1/2 cup chopped celery
- 1/2 cup chopped onion
- 1/4 cup cholesterol-free egg product

Directions:

MIX all ingredients until blended.

Pour into 9-inch pie plate sprayed with no stick cooking spray

BAKE at 425(F for 25 minutes or until golden brown.

Tip:

Remove links from freezer 5 to 10 minutes before chopping. Or, thaw slightly in microwave before chopping.

Cowpoke Cornbread

Internet

Ingredients:

- 1 cup cornmeal mix
- 1/2 cup self-rising flour
- 1/4 tsp. baking soda
- 1 cup buttermilk (nonfat is OK)
- 1 (8 oz.) can creamed yellow corn
- 2 large eggs, lightly beaten
- 1/4 cup vegetable oil
- 1 cup shredded cheddar cheese
- 2-3 chopped jalapenos (or more to taste)
- 1/4 cup chopped onions

Instructions:

Combine dry ingredients, including peppers and cheese; add wet ingredients and mix just until combined. Pour into hot iron skillet or 8" square pan. Bake at 400 degrees until golden brown, about 20 minutes.

Cracklin' Biscuits

The Cajuns, always looking for variation in recipes, certainly created a winner here. Adding the hog cracklin' to the biscuit mixture created a unique breakfast item. If you don't have cracklin's, you may wish to substitute salted pork skins.

Ingredients:

- 4 cups all purpose flour
- 2/3 cup unsalted butter
- 2 Tbs. baking powder
- 1 1/2 cups buttermilk
- 1 tsp baking soda
- 3/4 cup chopped hog cracklin's
- 1 1/2 Tbs. sugar
- 1/4 cup melted butter
- 1 tsp salt

Instructions:

Preheat Dutch oven to 400 degrees F. In a large mixing bowl, combine flour, baking powder, baking soda, sugar and salt. Mix well to ensure proper blending. Using a pastry blender, cut 2/3 cup of butter into flour mixture. Once butter has been well blended into flour, add buttermilk and chopped cracklin's. Continue to mix until biscuit dough is well formed. Place dough on a floured board and knead lightly. Roll dough out until approximately 3/4-inch thick. Cut biscuits with a 3-inch biscuit cutter until all are formed. Place biscuits in a greased 12-inch Dutch oven and drizzle with remaining melted butter. Bake until golden brown, approximately 25 minutes.

Crusted Arabian Cheese Bread

Bread Ingredients:

- 2 ½ cups all purpose flour
- 1 Tbs. active dry yeast
- 1 Tbs. sugar
- 1 ½ tsp. salt
- ¾ cup milk; scalded
- ¼ cup water
- 1 Tbs. butter; melted

Topping Ingredients:

- 2 Tbs. chopped onion
- ¼ cup melted butter
- ½ tsp. paprika
- ½ tsp. oregano
- ½ tsp. garlic salt
- 1 cup cheddar cheese

Directions:

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

Crusty Cornbread

Ingredients:

- 1 1/3 cups warm water
- 1/4 teaspoon hot pepper sauce
- 3 tablespoons vegetable oil
- 1 tablespoon white sugar
- 1 1/2 teaspoons salt
- 3/4 cup cornmeal
- 3 1/4 cups all-purpose flour
- 1 1/2 teaspoons instant yeast

Directions:

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

Currant Bread - Krentenbrood

Ingredients:

- 6 C. flour
- 1/2 C. sugar
- 1/2 C. butter
- 1 cake yeast
- 1 1/4 C. milk
- 2 eggs
- 1 pkg. currants
- 1 t. salt
- 4 oz. citron

Directions:

Add currants when molding for second time. Bake in slow oven.

Dilly Bread

12 inch Deep Dutch oven

Ingredients:

- 2 to 2 2/3 cups all purpose flour
- 2 tablespoons sugar
- 2 to 3 teaspoons Instant minced onion
- 2 teaspoons dill seed
- 1 teaspoon salt
- 1/4 teaspoon baking soda
- 1 pkg. active dry yeast
- 8 oz. Carton (1 cup) creamed cottage cheese
- 1/4 cup water
- 1 tablespoon margarine or butter
- 1 egg
- Margarine or butter, melted
- Coarse salt, if desired

Directions:

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

Dilly Rolls

Ingredients:

- 2 cups cottage cheese, small curd
- 2 teaspoons butter
- 2 packages dry yeast
- 1 cup warm water
- 2 eggs
- 1/4 cup sugar
- 2 tablespoons dried, minced onion
- 1-2 tablespoons dill weed
- 1 tablespoon salt
- 1 teaspoon baking soda
- 4 1/2 -5 cups flour

Directions:

In an 8 inch Dutch oven over medium heat, cook cottage cheese and butter until butter is melted. Cool to 110 degrees. In a large mixing bowl, dissolve yeast in water. Add eggs, sugar, onion, dill, salt, baking soda, and cottage cheese mixture. Add 3 cups flour, beat until smooth. Add remaining flour to form a soft dough. Turn onto a floured board. Knead until smooth and elastic, about 6-8 minutes. Place into a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about one hour. Punch down. Form into 24 balls. Place in a greased 14 inch Dutch oven and sprinkle with sesame seeds, cover and let rise about 45 minutes. Bake with 10 coals on the bottom and 18 on top until golden brown. About 30 minutes.

Drop Blobs (Biscuits)

Ingredients:

- 30 charcoal briquettes
- 1/3 cup butter or shortening
- 1 1/3 cup flour
- 2 1/2 teaspoons baking powder
- 3/4 teaspoon salt
- 3/4 cup milk

Directions:

Preheat Dutch oven with 18 coals on top and 12 under bottom.

Mix ingredients together in bowl.

With spoon, drop blobs of batter into Dutch oven.

Bake for 10 - 12 minutes at 450 degrees F.

Dutch Oven Biscuits

Ingredients:

- 3 c. flour
- 6 tsp. baking powder
- 1/2 tsp. salt
- 6 tbsp. cooking oil
- 1 c. milk

Instructions:

Mix all ingredients. Roll on flat, floured surface; cut out and place in bottom of Dutch oven. Cover with lid and bake about 15 minutes. Makes about 30 biscuits.

Dutch Oven Biscuits #2

Ingredients:

- 4 cups flour
- 2 tablespoons baking powder
- 1 teaspoon salt
- 1/2 cup shortening
- 1 1/2 cups milk or water

Directions:

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.

Dutch Oven Biscuits #3

This is quick and easy to make and a good recipe for beginners. The dry ingredients can be combined with the lard ahead of time and taken to camp in a plastic bag. When ready just combine the milk and bake. Of course, like all Dutch Oven recipes you can make this in your own oven.

Ingredients:

- 4 cups Flour, all purpose
- 2 Tablespoons Baking Powder
- 4 Tablespoons Sugar
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1 Cup Shortening (I use lard - known as "Manteca" in supermarkets)
- 1 1/2 Cups Milk or Buttermilk

Directions:

Combine dry ingredients cut in shortening or lard till it resembles coarse corn meal.

Stir in milk and knead 10 times on cutting board. Rest the dough a few minutes.

Lightly flour cutting board surface and roll dough till 1/2 inch thick.

Using a biscuit cutter (I use a #303 tin can), dip cutter in flour and cut straight down thru dough

(DO NOT TWIST CUTTER).

Place biscuit on baking sheet pan if using oven or set aside until Dutch Oven is hot.

Continue cutting biscuits, re-shaping dough as needed.

Pre-heat a Dutch Oven and the Dutch Oven Top until hot (350 degrees), quickly add biscuits into Dutch Oven and cover. Place 7 coals on bottom and 14 coals on top and bake for 10 minutes.

Quickly remove biscuits from Dutch Oven and serve.

Dutch Oven Bread

Ingredients:

- 3 cups very hot water
- ½ cup butter
- ½ cup sugar
- 2 ½ tsp salt
- 2 Tbs. instant yeast
- 8 cups flour
- oil for oven

Directions:

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 10 minutes). 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 BUTTERMILK DINNER ROLLS

I frequently make these in a Dutch Oven near the campfire. An impressive site, they are always well received. Of course, you can make these in your oven at home. If you're making these in a Dutch Oven my advise is to stay with them cuz they'll burn in a New York minute if you're not watching.

INGREDIENTS:

Flour, all purpose	4 - 4 3/4 Cups
Sugar	1/3 Cup
Buttermilk	1 Cup
Baking Powder	2 Teaspoons
Salt	1/2 Teaspoon
Butter	1/3 Cup
Yeast	1 1/2 Tablespoons

DIRECTIONS:

In a small saucepan heat and stir milk, sugar, salt and butter till warm and the butter begins to melt. Combine 2 cups of flour with the yeast and then add the milk mixture. Stir in eggs and beat with mixer for at least 3 minutes (of course it will take longer by hand - make sure it's mixed good). Stir in as much of the remaining flour as it will take and knead 8-10 minutes.

Place in greased bowl, cover and let rise in a warm, draft free place until double in bulk (about 1 hour).

Turn out dough - punch down and let rest for 10 minutes.

With pastry cutter or knife cut dough into 12-14 equal pieces. Shape into balls and place into lightly greased 12" Dutch Oven (use a round 12" pan if baking in oven).

Cover and let rise in warm place till double (about 30 minutes).

FOR OVEN:

Pre-heat oven to 375 degrees. Brush rolls with egg wash (1 egg + 1 tablespoon water) or melted butter and bake for 15-20 minutes till brown. Serve immediately.

FOR DUTCH OVEN:

If you're experienced enough to make this in a Dutch Oven you really don't need directions. I usually use Charcoal Briquets but wood works fine, you just gotta watch it carefully and keep the heat up. I'll keep 7 hot briquets on the bottom and at least 14 briquets on top. You need to top heat a lot to make them come out golden and not burned on the bottom. I bake them till I smell 'em, then check 'em (usually about 20-25 minutes depending on your heat). Good luck - practice makes perfect! Serve immediately.

Dutch Oven Dinner Rolls

Ingredients:

- 1 tablespoon active dry yeast
- 1/4 cup warm water
- 1/8 teaspoon sugar
- 1 tablespoon sugar
- 1 teaspoon salt
- 3 cups flour
- 1 cup milk, warm
- 1 tablespoon butter

Directions:

Mix yeast in warm water. Sprinkle the 1/8 teaspoon of sugar over the yeast mixture to activate.

Combine the milk, butter, salt and remaining sugar in a bowl and mix well.

Add 1 1/2 cups of flour and mix thoroughly. Add yeast mixture, mix well, then add and mix in 1 more cup of flour.

At this time the dough will be stiff. Sprinkle some of the remaining flour on a flat surface. Knead the dough until dough is smooth. Place in a greased bowl, cover and let rise until it doubles its bulk.
(about 1 hour)

Shape dough into smooth rolls and place in a greased Dutch oven. Cover and let rise until they double their bulk again.

Bake and serve hot.

Charcoal Hints:

Use 10 briquettes underneath and 12 on the lid.

Dutch Oven Hopi Indian Fry Bread

Ingredients:

- 2 cups flour
- 1/2 cup nonfat dry milk
- 1 tablespoon baking powder
- 3/4 teaspoon salt
- 3/4 cup lukewarm water
- Cinnamon
- Sugar

Directions:

Ignite about 15 to 20 charcoal briquettes and arrange in a pile in your fire pan. Let burn until they are covered with ash (about 20 minutes). Melt Crisco in the Dutch oven for a depth of about 2 inches.

Stir flour, dry milk, baking powder, salt and water together and knead on floured board. Cover and let stand for 15 minutes.

Cut dough into 8 sections, then flatten out to 2 inches thick. Drop sections of dough into the hot oil to fry about 2 minutes or until done. Roll in cinnamon and sugar.

Excellent and Healthy Cornbread

Ingredients:

- 1 cup unbleached flour
- 1 cup cornmeal
- 1/4 cup white sugar
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1 cup plain nonfat yogurt
- 2 eggs, beaten

Directions:

Preheat oven to 400 degrees F (200 degrees C). Lightly grease an 8x8 inch baking pan. In a large bowl, mix flour, cornmeal, sugar, soda and salt. Stir in yogurt and eggs. Do not over mix, stir only until well blended. Pour batter into prepared pan. Bake in preheated oven for 20 to 25 minutes, or until center of the bread springs back when gently pressed.

Feather Light Rolls

Ingredients:

- 2 beaten eggs
- 1-1/2 cups powdered milk (warm)
- 1 cube melted butter
- 1 teaspoon salt
- 1/3 cup sugar
- 1 heaping tablespoons yeast
- 5 to 6 cups flour

Instructions:

Mix all ingredients together except flour. Add flour one cup at a time, until dough is soft. Form dough into approx. golf ball size balls and place them into a warm 14 inch Dutch oven to rise (Approx. 30 min.). Bake with 6-8 coals on bottom and 12-14 coals on top. Cook about 20 minutes or until golden brown. Brush with butter and sprinkle with Parmesan cheese, sesame seeds or whatever you desire. Will serve 12-15 people.

French Onion Bread

Use a 12" deep Dutch oven

Ingredients:

- 2 packages active dry yeast (approximately 4-1/2 teaspoons)
- 1 cup warm water (110 to 115 degrees)
- 1/2 cup flour
- 2 Tbs. sugar
- 3/4 tsp. salt
- 1-1/4 cups hot water (120 to 130 degrees)
- 3 heaping Tbs. of dry onion soup base
- 3 Tbs. shortening
- 2 Tbs. sugar
- 4-3/4 to 5-1/4 cups flour

Directions:

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 Dutch oven. 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 Dutch oven to cool on rack. Garnish with onion ferns and sliced red and white onions.

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.)

Ingredients:

- 2 cups baking mix. (use Bisquick, your own baking mix or my favorite, sour dough)
- 2/3 cup milk (for variation, use buttermilk)
- ½ cup shredded cheddar cheese.
- ½ cup margarine or butter, melted.
- ½ tsp. garlic powder.
- reserve 1/2 of margarine and garlic powder mixture.

Directions:

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.

Garlic Parmesan Bread

Ingredients:

- 14 inch Dutch oven
- 2 cups water
- 1 stick butter
- 1/4 cup honey
- 1 1/2 teaspoon salt
- 2 teaspoons garlic powder
- 4 cups flour
- 1 1/2 cups Parmesan cheese, grated, divided
- 1/4 cup potato flakes
- 2 1/2 teaspoons yeast
- 1 egg white

Directions:

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 degrees.

Grandma's Golden Dutch Oven Rolls

Ingredients:

Ingredients:

- 1 envelope active dry yeast
- ¼ 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 ½ 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 ¼ 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 ¼ to 1 ½ 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 ½ to 1 ¾ -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.

Green Onion Cheddar Cheese Biscuits

This recipe was copied from the San Antonio Express-News Web Posted : 01/22/2003

Ingredients

- 4 cups Pioneer Brand Biscuit and Baking Mix
- 1 cup diced jalapenos
- 1/2 cup chopped green onions with tops
- 1 1/2 cups shredded sharp Cheddar cheese
- 2 teaspoons coarse ground black pepper
- 1 teaspoon salt
- 2 cups buttermilk

Directions:

Preheat oven to 400°-degrees. Spray baking sheet with nonstick spray.

Thoroughly toss together dry biscuit mix, jalapenos, chopped green onions, shredded cheese, salt and pepper.

Pour buttermilk into 5-quart mixing bowl. Add blended biscuit mix. Mix until moist. Turn dough out onto a pastry cloth. Pat dough into a disk. Gently roll out dough to 1/2-inch thick. Use 2-inch biscuit cutter, cut out shapes. Re-roll scrap dough only once, and cut remaining shapes. Place biscuits with sides touching. Bake 15-18 minutes or until golden brown on top.

Makes about 18 biscuits.

Homemade Biscuits

Internet

Ingredients:

- 1 cup + 2 tablespoons flour
- ¼ teaspoon baking soda
- 1 teaspoon baking powder
- Pinch of salt
- 2 tablespoons Crisco (solid)
- ½ cup buttermilk

Instructions:

Place 1 tablespoon Crisco in bottom of oven. Place coals on oven to bring temperature to 500 while making dough. Combine flour, baking soda, salt and baking powder 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 ½ " thick. Cut out with glass or cup

Honey Cornbread

Ingredients:

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 1/4 cup white sugar
- 1 tablespoon baking powder
- 1 cup heavy cream
- 1/4 cup vegetable oil
- 1/4 cup honey
- 2 eggs, lightly beaten

Directions:

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x9 inch baking pan. In a large bowl, stir together flour, cornmeal, sugar and baking powder. Make a well in the center of the dry ingredients. Add the cream, oil, honey and eggs; stir to combine. Pour batter into prepared baking pan. Bake in preheated oven for 20 to 25 minutes, until a toothpick inserted into center of pan comes out clean.

Huckleberry Fritters

(Spirit of the Harvest: North American Indian Cooking by Cox and Jacobs)

Ingredients:

- 2 cups huckleberries or blueberries
- 3 cups unbleached flour
- ½ cup sugar
- 1 ¼ teaspoons baking powder
- 3 eggs
- ½ cup water
- oil for deep frying

Instructions:

Wash berries and allow to drain. Sift dry ingredients together into a mixing bowl. Beat eggs with water until foamy. Mix quickly into dry ingredients. Fold in berries. Heat oil or shortening in Dutch oven until a bread cube dropped in the oil turns golden brown in 1 minute. Drop batter by tablespoonfuls into the hot oil. Turn fritters frequently so that they brown to a deep golden color on all sides. Drain on paper towels and serve hot. Makes 2 dozen.

Hudson Bay Bread

Ingredients:

- 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

Instructions:

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.

Hush Puppies I

Internet

Ingredients:

- 1 cup cornmeal
- 1 tsp. baking powder
- 1 tsp. salt
- ¼ tsp. black pepper or cayenne pepper (optional)
- ½ tsp. sugar
- 1 onion, finely chopped
- ¼ cup milk
- ¼ cup water
- 1 egg
- vegetable oil for frying

Instructions:

In a bowl, mix the cornmeal, baking powder, salt, pepper, sugar, and onion together. Then beat together the milk, water, and egg. Combine the liquid mixture with the dry ingredients and hand mix until smooth. Pour vegetable oil into skillet or dutch oven about 1/4" deep and when the oil is hot, drop small mounds of the hush puppy mixture into the fat. Each mound should be about 2". Use a slotted spoon to turn hush puppies when they are brown on one side. Lift out when browned all over. Place on a paper towel to drain and serve as soon as possible. You can also deep fry them instead of the skillet method. This makes about 15 two inch hush puppies.

Hush Puppies II

(Roughing It Easy by Dian Thomas)

Ingredients:

- 1 cup cornmeal
- 1 tablespoon flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- ¼ cup finely diced onion
- ½ chopped green pepper
- 1 egg, well beaten
- 1/3 cup milk
- Oil for frying them

Instructions:

Sift together the cornmeal, flour, baking powder, and salt. Add the onion and green pepper. Stir and add the egg and milk. Form little balls with this batter and drop them into hot oil. The batter will bubble when put in the oil. Keep turning them until brown. Remove the hush puppies and drain on paper towels. Serves 4.

Hush Puppies Mix

Internet

Ingredients:

- 2 cups yellow corn meal
- 1 cup flour
- 4 tsp. Baking powder
- 2 tsp. salt
- 3 Tbls. Sugar
- 1/4 cup dry onion flakes
- 3-4 Tbls. Dry egg powder

Instructions:

At camp. Measure out one cup of the mixture. Add just enough water to make a thick dough. Drop by spoonful on a well-greased (very generously) hot skillet. Turn to brown both sides
3 meals worth.

Irish Spicy Cornbread

Ingredients:

- 2 cups all-purpose flour
- 1 cup yellow cornmeal
- 1/3 cup white sugar
- 4 1/2 teaspoons baking powder
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons cayenne pepper
- 1/2 cup shortening
- 1 1/2 cups milk
- 2 eggs, beaten
- 4 1/2 teaspoons hot pepper sauce

Directions:

Preheat oven and skillet to 400 degrees F (200 degrees C). In a large bowl, mix together flour, cornmeal, sugar, baking powder, salt, and cayenne pepper. Cut in shortening until the mixture resembles coarse bread crumbs. In a small bowl, beat together milk, eggs and hot pepper sauce. Stir milk mixture into the flour/cornmeal mixture until just blended. Remove hot skillet from oven, spray with non-stick cooking spray and pour batter into skillet. Bake in preheated oven for 20 to 25 minutes, or until a toothpick inserted into center of loaf comes out clean.

Italian Garden Harvest Bread

Dough Dry Ingredients:

- 3 cups high protein (gluten) flour
- 2 cups whole wheat flour
- 1 Tbs. dough enhancer
- 2½ Tbs. yeast
- 2 tsp. salt
- 2 tsp. sugar
- 1½ tsp. garlic powder
- ¾ tsp. crushed oregano leaves
- ½ tsp. thyme
- 6 oz. fresh grated Parmesan cheese

Topping:

- ¼ tsp. salt
- ¼ tsp. garlic powder
- ¼ tsp. thyme
- ¼ 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

Fresh Veggies:

- 1-2 medium tomatoes, chopped
- ½ medium onion, chopped

Instructions:

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.

Jalapeño Cornbread

(cast iron skillet or Dutch oven)

Ingredients:

- 2 boxes of Jiffy cornbread mix
- 2 eggs
- 3/4 cup of buttermilk or 2/3 cup regular milk
- 6 Tbs. fresh jalapeno's diced
- 6 pieces of bacon

Directions:

Fry bacon and dry & cool on paper napkin. When cooled, crumble bacon into small pieces. Preheat oven to 400°. Lightly oil a 10-inch cast-iron skillet. Blend ingredients until batter is lumpy (I also pour a small amount of jalapeno juice into the batter). Pour into skillet and place in oven for 15-20 minutes or until golden brown. I also use my #10 Dutch oven camp stove and line it with foil for camping trips.

Serve with chili or my cabbage beef soup. Makes a great cool weather treat.

Prep Time: 10 minutes

Cook Time: 20-25 minutes

Serves: 6

Johnny-Cake

Ingredients:

- 4 cups sour milk
- 4 eggs; beaten
- ¼ cup butter; melted
- 4 cups cornmeal
- 2 cups all-purpose flour
- 2 cups whole wheat flour
- 1/3 cup sugar
- 2 tsp. baking soda
- 1 tsp. baking powder
- 1 tsp. salt

Directions:

In a large bowl mix together milk, eggs, and butter. In a separate bowl sift together cornmeal, flours, sugar, baking soda, baking powder, and salt. Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Spoon mixture into a lightly greased 12" Dutch oven and spread evenly.

Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45 minutes or until golden brown.

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

Serve warm with honey butter.

Serves: 12-16

Just Right Cornbread

Ingredients:

- 1 cup – Corn meal
- 1 cup- Flour
- 1 tsp. - baking powder
- 1 tsp. – salt
- 3/4 cup- sugar
- 1 cup- milk
- 1/4 cup - honey
- 1 lg. egg slightly beat

Instructions:

Mix all ingredients in the order listed. Pour into a greased 10 or 12 in Dutch oven. Bake at 350 degrees for about 20 min. and have the butter ready because this stuff won't last long.

Kiwi Bread

(Cooking for the 90's Volume 1)

Ingredients:

- 1 cup sugar
- 1 ¼ cups flour
- ¼ cup oleo (melted)
- 1 teaspoon cinnamon
- 1 egg
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1 cup kiwifruit, peeled, pureed in blender

Instructions:

Blend sugar, shortening and egg until creamy. Add vanilla. Mix flour, cinnamon, soda and salt and add alternately with kiwifruit. Pour into three greased 6 x 3 ½ x 2 inch pans or 1 9x5 loaf pan. Sprinkle with sugar. Bake in Dutch oven or cardboard oven at 350 degrees F for 30 minutes or until tests done.

Knotted Rolls

Ingredients:

- 1 package yeast
- 1/2 cup + 1 Tbs. sugar
- 3/4 cup warm water
- 1/2 cup milk,
- 1/4 cup butter
- 1 egg
- 3/4 tsp salt
- 4 1/2 to 5 cups flour
- Melted butter.

Instructions:

In a large mixing bowl, dissolve yeast & 1 Tbs. sugar in 1/4 cup water. In a small Dutch oven, heat the milk, butter, & remaining water till butter is starting to melt and is warm to the touch. Add the yeast mixture. Add eggs, salt, 2 cups flour and remaining sugar; beat until smooth. Add enough of the remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6 - 8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 30 minutes. Punch dough down. Roll portions into an 8-in. rope and tie into knots. Place the rolls 2 in. apart in a greased 14" Dutch oven. Cover and let rise until doubled, about 20 minutes, bake for 20 minutes with 10 coals on bottom and 16 coals on top. Brush with melted butter and garnish as desired.

Mexican Spoon Bread

10" oven bake at 375degrees 25-30 minutes

Oil Dutch oven sides and bottom, coat with flour

Mix in large bowl:

- 1 17-ounce can cream style corn
- $\frac{3}{4}$ cup whole milk
- $\frac{1}{3}$ cup melted shortening
- 2 eggs slightly beaten
- $\frac{1}{4}$ cup chopped onion

Blend:

- $1\frac{1}{4}$ cups corn meal
- $\frac{3}{4}$ cup flour
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon soda

Mix in smaller bowl:

- 1 4-ounce can green chili , drained and chopped
- 2 cups grated sharp cheddar cheese

Directions:

Pour half the batter into the oven. Sprinkle on half the chili and cheese mixture. Add the rest of the batter and top with the remaining chili & cheese mixture. Add top and bottom heat. Check at 20 minutes. Remove oven from bottom heat. Finish baking with top heat only. Cool slightly and cut into wedges. Serve while still warm.

ENJOY

Monkey Bread

Ingredients:

- 4 cans biscuits
- 1 cup sugar
- 1 cup brown sugar
- 4 Tbs. cinnamon
- 1 stick oleo

Instructions:

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 degrees F for 35 minutes.

Mound Bread

Ingredients:

- 2 cups whole wheat flour
- 1/4 cup sugar
- 1/4 cup shortening
- 2 tsp salt
- 2 pkg dry yeast
- 2 cups very warm water
- 3 to 4 cup flour

Instructions:

Mix whole wheat flour, sugar, shortening, salt, and yeast in large pot. Stir in warm water. Whisk slow for 1 minute, then rapid for 1 minute. Stir in flour, 1 cup at a time, to make dough easy to handle. Turn dough onto lightly floured surface and knead until smooth. Place in greased medium pot. Lightly oil top of dough. Cover and let rise until double (1 hour). Punch down dough and divide into 1/2's. Let rest 5 minutes. Shape each 1/2 into round, slightly flat loaf. Place on lid of large pot cover and let rise again (45 min). Make ½ in slashes in top of loaf. Sprinkle with 1 tsp flour. Bake in cardboard oven until loaves are golden brown --30 to 45 minutes.

Navajo Fried Bread

Ingredients:

- 4 cups flour
- 1 Tbs. baking powder
- 1 tsp salt
- 2 Tbs. powdered milk
- 1 1/2 cups warm water
- 1 cup shortening

Instructions:

In large pot, mix flour with baking powder, salt, and powdered milk. Pour in warm water and mix to form dough. Knead by hand until it is soft but not sticky. Cover and let stand 15 minutes. Shape into balls about 2 in. across, and then flatten by patting and stretching dough with hands and fingers until it is flat and round. Heat shortening in Dutch oven and fry bread until golden brown.

Old Goat's Cornbread

Ingredients:

- 3 cups yellow corn meal
- 1 cup flour
- 2 Tbs. sugar
- 4 tsp baking powder
- 2 tsp baking soda
- 2 tsp salt
- 2 cups Monterey jack, shredded
- ½jar jalapenos, finely chopped
- 4 eggs, beaten
- 3 cups buttermilk
- 6 Tbs. margarine, melted

Directions:

In a large pot, combine dry ingredients and mix well. Add cheese and jalapeños. Toss well. Add buttermilk and melted margarine. Add eggs and mix well to make batter. Pour into well greased Dutch oven and bake at 400 for 25-30 minutes.

Orange Pull-Aparts

Ingredients:

- 12 frozen dinner rolls, thawed
- Grated peel of one orange
- ¼ cup melted butter
- ½ cup sugar

Citrus Glaze:

- 1 cup powdered sugar
- 1 tbsp butter, melted
- 2 tbsp fresh orange juice

Directions:

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.

Orange Zucchini Bread

Ingredients:

- 1 c. butter or margarine
- 1 tbsp. orange rind, grated
- 1 tsp. cinnamon
- ½ tsp. nutmeg
- 1 tsp. baking soda
- 4 eggs
- ½ tsp. salt
- 1 c. zucchini, shredded
- ¼ tsp. ground cloves
- ¼ tsp. baking powder
- 2 c. light brown sugar, packed
- 3 c. all-purpose flour, sifted
- 1/3 c. orange juice

Directions:

Cream butter, orange rind, cinnamon, nutmeg, cloves and brown sugar. Beat eggs, one at a time. Sift together flour, baking powder and salt. Blend in creamed mixture alternately with orange juice. Stir in zucchini. Turn into 10 inch tube pan. Bake at 350 degrees for 55 to 60 minutes. Cool before serving.

Parker House Rolls

2-12 inch ovens

Mix in large bowl:

- 1/4 cup warm water
- 1/4 cup sugar
- 2 packages yeast

Add:

- 2 cups warm milk
- 1 teaspoon salt
- 3 eggs, beaten
- 2 cups flour

Using a large, wooden spoon, beat for 5 minutes. Let dough rest for 10 minutes.

Add:

- 2 cups flour, mix well
- 1 cup flour, mix well
- 1 cup flour mix a third time.

Directions:

Total amount of flour is 6-6 1/2 cups. Dough should be thick but sticky. Place dough in a greased bowl. Cover with damp cloth. Set in a warm place. Let stand for 2 hours. Punch down when dough reaches the top of the bowl. Turn out on well floured cutting board. Sprinkle with flour and roll to about 1 inch thick. Cut with a 3 inch cutter.

Melt in small pan:

- 1 cup butter

Dip one side into melted butter, fold in half. Place in greased ovens with sides touching. Let rise until almost double. Place over bottom heat, add top heat. Bake using 2/3's timing.

Parmesan-Herb Rolls

Ingredients:

- 1-1/2 cups warm water
- 1/2 cup dried milk
- 1/3 cup sugar
- 1 Tablespoon yeast
- Combine and set until bubbles

Add:

- 1 beaten egg
- 2-1/2 cups flour
- 3 Tablespoons dried onion
- 1 teaspoon dried dill weed
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- 3 Tablespoons parsley

Beat until well blended: Set until batter bubbles.

- 1/3 cup vegetable oil
- 1 teaspoon salt
- Enough flour to make a soft dough. Knead for 5 minutes..

Instructions:

Cover and allow to double in size. Form into 13 balls. Place in greased 12 inch Dutch oven. Allow to raise 10 minutes and bake using 8 coals under and 16 coals on lid. When lightly browned, brush rolls with 2 Tablespoons whipping cream and sprinkle with 1/4 cup parmesan (Reggiano) cheese. Bake until golden brown. Total baking time is about 20 minutes.

Pecan Cornbread

Historical Note: The Idea for this recipe came from page 37 of the Lone Star Dutch Oven Society cookbook 'A Texas Treasury of Dutch Oven Cooking'. And in the cookbook this recipe has a long history. In the cookbook the cornbread is a crust for a stew, kind of like an impossible pie.

Bake in a 10 inch Dutch Oven

Ingredients:

- ¼ cup vegetable shortening
- 2 cups all purpose flour
- 1 ½ cups yellow corn meal
- 1 tsp. cumin seed
- 2 tsp. baking powder
- ½ tsp. salt
- 1 1/3 cup chopped pecans
- 1 tsp. Cajun seasoning
- 2 cups milk
- 2 large eggs
- 4 Tbsp. brown sugar
- Honey

Directions:

Put shortening in 10 inch Dutch oven and set on coals to preheat. In large mixing bowl mix all dry ingredients except brown sugar. Wisk milk, eggs, and brown sugar until milk and eggs are blended and brown sugar is dissolved. Remove Dutch oven from coals, tilt oven to coat inside with liquid shortening. Mix milk mixture with dry ingredients until blended. Add remaining shortening from Dutch oven and mix well. Pour batter in Dutch oven and bake 400 degree F for 30 minutes. Remove lid, stick test for done with wooden stick. When done remove oven from bottom heat. Drizzle top of cornbread with honey. Let sit 10 to 15 minutes, serve with butter.

Cook's note: I'd eat this any time of day. A very light dusting of Cajun seasoning will give it an extra eye opening tang!

Pepper Bread with Parmesan Dipping Butter

Ingredients:

- 3 cups very warm water (110-115°)
- 1/4 cup sugar
- 3 Tbs. Saf instant yeast
- 1 1/2 Tbs. salt
- 6 Tbs. vegetable oil
- 1 egg, lightly beaten
- 3 red Anaheim peppers chopped
- up to 6 cups flour

Instructions:

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
- 2 Tbs. grated Parmesan cheese
- 1/2 tsp. thyme

Melt in a small oven

Potato Rolls

12" Deep Dutch oven - serves 12 plus

Ingredients:

- 1 cup warm water (105-110 degrees) divided
- 1 cup sugar
- 2 1/4 tsp. yeast (1 package)
- 1 cup instant potatoes
- 1 tsp. salt
- 1 cup soft shortening
- 2 eggs, well beaten
- 5-5 1/2 cups flour

Directions:

In a large bowl, mix 1 cup water, sugar, and yeast. Set aside to soften. In a separate bowl blend the instant potatoes and 1/2 cup water. (You may use 3/4 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. Enjoy!

Prize Winning Brown Bread

Ingredients:

- 1 cup butter milk
- 1/2 cup molasses
- sorghum, etc. (I used sorghum from Booger Hollow, Arkansas)
- 1 cup whole wheat flour
- 1 cup corn meal
- 1 tsp baking soda
- 1/2 tsp salt (I used a scant tsp salt)
- 3/4 cup black raisins
- 3/4 cup yellow raisins
- 1/2 cup chopped walnuts

Instructions:

Sprinkle Mix all the dry ingredients together. Combine the butter milk and molasses, mix well with a whisk. Soak the raisins in just enough warm water to cover, about one half hour, then drain. Mix all together, including the walnuts. Pour into a non-stick 10" spring form pan or substitute that has been sprayed with "non-stick stuff" like Pam, and place on top of canning rings in a 12" Dutch oven (out in the field, you may need to improvise with small rocks, etc.). Put about one cup of water in the bottom of the Dutch oven. At home bake at about 350 degrees F. or with 8-10 coals on the bottom and about 12-14 briquettes on top. Total cooking time should be about one and a half to two hours. Test for doneness with a pine needle, knife, toothpick, etc. When they come out "clean" it's done or when the bread "pulls" away from the side of the pan. Be sure to check from time to time that there is sufficient water on the bottom for the steaming/cooking process. This bread is great with ham hocks and beans, an extra breakfast treat, or just as a nice, relatively fat free, snack in camp. It keeps well too.

Pueblo Chili Fritters

(Spirit of the Harvest: North American Indian Cooking by Cox and Jacobs)

Ingredients:

- 2/3 cup unbleached flour
- 1/3 cup water
- 1 egg, lightly beaten
- ½ teaspoon baking powder
- ½ cup mild (or combined mild and hot) fresh green chilies, roasted, peeled, seeded, and chopped
- 2 tablespoons minced onion
- oil for deep frying

Instructions:

Place flour in a mixing bowl. Slowly add water and stir constantly to make a thick batter. Stir in egg, baking powder, chilies, and onion. Mix well. Heat oil until a cube of bread dropped in oil browns in 30 seconds. Drop batter by tablespoonfuls into hot oil and fry until golden brown. Remove with a slotted spoon and drain on paper towels. Serve immediately. Makes 10 fritters.

Quick -N- Easy Rolls

Ingredients:

- 1 cup warm water
- 1 package dry yeast
- 2 Tbs. sugar
- 2 1/2 cups flour
- 1 tsp. salt
- 1 egg
- 2 Tbs. oil

Directions:

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.

Quick Biscuits

Internet

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.

Quick Scones

(Roughing It Easy by Dian Thomas)

Ingredients:

- ½ pound (2 cups) shortening or oil
- 4 English muffins, cut in half or in quarters
- basic pancake batter

Instructions:

Heat the shortening or oil in Dutch oven. With a fork, dip muffin pieces into pancake batter. Drop bread into hot oil. Turn when they are golden brown and brown on the other side. Serve plain or roll scones in sugar and cinnamon or powdered sugar, or spread with honey, jam, jelly or syrup. Serves 2.

Sausage Bread Recipe

Ingredients:

- 3 pkgs. crescent rolls
- 1 lb. Bob Evans ground sausage, regular
- 1 lb. Bob Evans ground sausage, hot
- 3 eggs (save part of one for brushing tops)
- ¼ lb. grated cheddar cheese
- ¼ lb. Swiss cheese
- 1 tsp. each oregano, Parmesan cheese & garlic powder

Directions:

Cook sausage; drain well. Mash fine. Add eggs, cheeses and spices. Put 2 strips from one package of rolls side by side to make rectangle. Seal all seams well. Put 1/3 mixture on roll. Roll lengthwise and seal ends. Put seam side down on baking sheet or in Dutch oven. Brush with egg. Repeat with other packages. Bake 20 minutes at 350 degrees or until light brown.

Sausage-Cheese-Onion Loaf

Ingredients:

- 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

Directions:

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.

Slice and spread with butter or jam.

Another variation is to serve with pork gravy...Yum!

Scarborough Fair Rolls

14" Dutch oven

Ingredients:

- 2 Tbs. dry yeast
- 1/2 cup warm water
- 3 Tbs. sugar
- 1/3 cup onion flakes
- 1 cup buttermilk
- 1/4 cup butter
- 1/2 cup cold water
- 1 Tbs. salt
- 3 Tbs. parsley flakes
- 1 dash sage
- 1/2 tsp. rosemary leaves, crumbles
- 1/2 tsp. thyme leaves, crumbled
- 2 eggs lightly beaten
- 4 1/2 cups white flour
- 1 cup whole wheat flour
- 2 Tbs. sesame seeds

Directions:

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.

Scones

Mix dry ingredients into a large bowl. These can be premixed at home.

- 2 Cups all-purpose flour
- 1 Tablespoon baking powder
- ¼ Teaspoon salt

Mix in the following ingredients. DO NOT MIX TOO MUCH or you will have stones, not scones. For a gourmet touch, mix in a handful Raisins or Craisins.

- 2/3 Cup milk
- 1 Tablespoon margarine
- 2 eggs

Instructions:

Preheat a Dutch oven. After mixing the biscuits, roll the dough into balls and place in the bottom of the oven. Have only 4 to 5 charcoal briquettes under the Dutch oven, and have as many briquettes on top of the oven as the number written on top of the lid (12 coals for a 12" Dutch oven). Bake until slightly browned on top.

Skillet Biscuits

(A Taste of Texas by Tom Bryant)

Ingredients:

- 2 cups flour
- 2 tablespoons sugar
- 1 teaspoon salt
- 7/8 cup milk
- 2 teaspoons baking powder
- 2 tablespoons oil
- 1 tablespoon butter or oil

Instructions:

These are cooked on top of the coals and resemble campfire bread. Mix flour, sugar, salt, milk, baking powder, and two tablespoons cooking oil, and turn out on floured board and knead a few times. Shape into biscuits or make one large loaf. Heat one tablespoon oil or butter in Dutch oven. Place dough in oven and cook over LOW heat until brown on bottom, about 10 minutes. Turn over and cook other side for about 10 minutes more. You might want to cover the oven for the first 10 minutes; it'll speed up the process and cook more evenly.

Soda Pop Biscuits

Ingredients:

- 3 cups flour
- 3/8 cup canola oil
- 1 can soda pop (cream, peach, etc.)
- 3 Tbs. baking powder

Instructions:

In a mixing bowl, pour in dry ingredients (omit baking powder if you are using self rising flour). Form a well in the middle of the bowl and pour in oil and soda pop. Mix into a nice sticky dough and roll out to about 1/2 inch thickness. Cut into biscuits, place into oiled heated Dutch oven, and flip both sides into oil. Fill bottom of Dutch oven with biscuits, cover with lid. Cook using top and bottom heat until they are golden brown.

Sour Cream Banana Bread

Ingredients:

- ½ cup + 1 Tbs. butter; room temp.
- 3 eggs
- 1 ½ cup sour cream
- 3 cups sugar
- 2 ¼ cups mashed ripe banana
- 3 Tbs. lemon juice
- 6 cups all-purpose flour
- 1 ½ Tbs. baking powder
- 2 Tbs. baking soda
- 1 ½ tsp. salt
- 3 cups coarse chopped nuts

Directions:

In a mixing bowl cream together butter, eggs, sour cream, and sugar. 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.

Spinach Cornbread

Village Creek Cookers

Ingredients:

- 1 small carton cottage cheese
- 1 stick margarine or butter
- 1 box frozen chopped spinach
- 1small chopped onion
- 3 eggs, beaten
- 1 pkg ready mix cornbread (Jiffy)
- grated cheese

Directions:

Melt the margarine in the Dutch oven. Mix melted margarine in a bowl with ingredients, and pour this mixture into a round pan that fits into the oven. Add grated cheese to the top. Place a cast iron trivet under the pan to keep the cornbread bottom from getting too dark. Bake at 350 degrees for 50 minutes, or until done.

Spoon Bread

Ingredients:

- 2 cups yellow cornmeal
- 2 tsp salt
- 1 tsp baking soda
- 1 1/2 Tbs. margarine, melted
- 3 cups buttermilk
- 2 eggs, beaten

Instructions:

Put cornmeal in medium pot and add 1 1/2 cups hot water. Mix well to be mush-like. Add margarine and salt. Stir in milk and baking soda. Add eggs, whipping slightly. Pre heat Dutch oven. Pour batter in greased large pot lid. Make sure to have aluminum foil balls in bottom of oven to keep an air space underneath pot lid. Bake for 20 minutes.

Squaw Bread

Ingredients:

- 2 c Flour
- 3 t Baking powder
- 1/4 t Salt
- 1 c Lukewarm water
- 2 T Sugar

Instructions:

Let the dough rise about 15 minutes after kneading it. Shape it like biscuit dough. Pierce each piece with a knife and fry until done in deep fat.

Sweet Rosemary Rolls

Ingredients:

- 2 cups whole wheat flour
- 3 Tbs. fresh rosemary; finely chopped
- 2 Tbs. active dry yeast
- 2 tsp. salt
- 2 ¼ cups warm water; 120° F.
- ½ cup honey
- 3 Tbs. olive oil
- 3-4 cups white bread flour
- corn meal

Glaze:

- 2 Tbs. honey
- 2 Tbs. warm water

Directions:

In a mixing bowl add whole wheat flour, rosemary, yeast, and salt. Stir to mix. Add warm water, honey, and olive oil; mix well. Stir in white bread flour 1 cup at a time until a soft dough is formed. Turn dough onto a floured surface and knead for 5-7 minutes, adding flour as necessary, until dough is smooth and elastic. Set dough in a lightly oiled bowl then turn dough over so the top has a light coating of oil. Cover bowl with plastic wrap or a towel and set in a warm place free from drafts to raise until doubled, about 1 hour.

Lightly grease the edges of a 12" Dutch oven, then dust bottom of Dutch oven with cornmeal. Place raised dough on a lightly floured board and punch down. Cut dough into 13 pieces. Form pieces into balls and place them in prepared Dutch oven, 8 around the outside edge, 4 in an inner circle, and 1 in the center. Place lid on Dutch oven and let raise for 30 minutes.

In a small cup or bowl combine honey with water and stir until honey is dissolved. Brush rolls lightly with glaze then bake using 10-12 briquettes bottom and 18-20 briquettes top for 20-25 minutes until rolls are golden brown. To ensure even browning make sure to rotate the oven and lid in opposite directions every 5-10 minutes.

Yield: 13 rolls.

Thunderbird Cornbread

Ingredients:

- 1 1/2 cups boiling water
- 1 cup cornmeal
- 2 Tbs. softened margarine
- 3 eggs, separated
- 1/2 cups milk
- 1/2 cups cottage cheese
- 1 tsp salt
- 1 tsp baking powder
- 1/4 t tsp ground cumin
- 1/8 tsp ground allspice
- 1/8 tsp red pepper
- 1 can whole corn, drained
- 1 cup shredded Monterey Jack cheese
- 1 small onion, chopped
- 1/8 tsp Tabasco

Instructions:

Stir boiling water into cornmeal in large pot and continue stirring until smooth. Blend in margarine and egg yolks. Stir in remaining ingredients except egg whites. Beat egg whites just until soft peaks form. Fold into batter. Pour into greased large pot lid. 'Bake in pre-heated Dutch oven 45-50 minutes.

Trail Boss Tortillas

Internet

Ingredients:

- 8 small or 4 large flour tortillas
- cooking oil or shortening
- 2 cups Cyclone chili
- 8 slices Monterey Jack cheese
- Pickled Jalapeno peppers
- thinly sliced onions

Instructions:

Heat about 1" of oil in a frying pan. Dip tortillas into hot oil for a few seconds to soften. Put chili in center of each tortilla; fold in half. Fry in hot oil until crisp, turning once. Remove and drain. Place two on each serving plate; top each with a slice of cheese. Slide under broiler to melt cheese. Serve topped with onions and peppers.

West Indies Hot Bread

(Cooking for the 90's Volume 1)

Ingredients:

- 2 cups yellow cornmeal
- ½ cup granulated sugar
- 2 cups all purpose flour
- 3 tablespoons butter, softened
- 1 jalapeno pepper, chopped
- 1 cup shredded cheddar cheese
- 2 cups milk
- ½ cup roasted garlic covered with olive oil
- 2 red onions, chopped
- 1 sweet red pepper, chopped
- 2 eggs
- ¼ cup vegetable oil

Instructions:

Combine dry ingredients in a medium mixing bowl. Stir in remaining ingredients except oil. Heat Dutch oven with the oil until very hot. Pour batter and bake for 40 to 50 minutes or until done.

West Texas Cornbread

Internet

Ingredients:

- 1 cup plain corn meal
- 1/2 cup plain flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 cup grated "New York State" extra-extra sharp cheddar cheese
- 1 8 oz. carton sour cream
- 1/4 cup Crisco oil
- 1 medium onion (chopped)
- 1 10 oz. can whole kernel corn (with liquid)
- 2 eggs
- jalapeno pepper slices(your choice on amount)

Instructions:

Place seasoned iron skillet with 1 tbsp. oil in it in oven and heat to 350. Mix all dry ingredients together. Add other ingredients (saving a little cheese) and mix well w/spoon, pour into hot skillet, sprinkle cheese on top and *(jalapeno pepper slices) and bake in a hot-hot large (9in.) "seasoned iron skillet" until light brown (25-30 minutes). This is can also be made in a Dutch oven.

Wheat Surprise Bread Braid

Ingredients:

- 2 cups warm water
- 1 tablespoon yeast
- 3-4 cups flour
- 1 Tbs. malt
- 1/4 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

Directions:

Combine the yeast and water and let rise. Add the starter. Add the other ingredients and 1/2 of the flour. Separate out 1/3 of the dough and add wheat flour to the 1/3 and regular flour to the remainder. Knead for five minutes. Let rise until doubled. Braid the white dough around the wheat dough and place in a 12 inch Dutch Oven to rise again. Brush the top with a combination of milk, olive oil and beaten egg in equal parts. Sprinkle the top with poppy seeds, sesame seeds and sunflower seeds. Bake at 350 degrees for about 50-55 minutes. (7 coals on the bottom and 16 on the top around the lid) Serves 20

Whole Wheat Bread

Ingredients:

- 1 pkg. dry yeast
- 3 tsp. shortening
- 4 tsp. molasses
- 3 C. scalded milk
- 1/3 C. lukewarm water
- 4 tsp. honey
- 3 tsp. salt
- 6 C. whole wheat flour

Directions:

Dissolve yeast in water. Melt shortening and combine with honey, molasses, salt and milk.

Cook to lukewarm and combine with yeast mixture. Add flour, enough to make a soft dough and knead thoroughly, using extra flour as needed. Shape in rolls and place in Dutch oven. Let rise not quite double. Bake at 350 degrees F. with 6-8 coals on bottom and 15-18 coals on top for 12" oven.

Bake about 30-35 minutes or until done.

Wild Onion Bread

Ingredients:

- 1 1/2oz package onion soup mix
- 3/4 cups hot water
- 1 pkg dry yeast
- 2 Tbs. sugar
- 2 Tbs. warm water
- 1 egg
- 2 recipes dry baking mix (see listing)
- 1 cup sourdough starter (see listing)

Instructions:

Add soup mix to 3/4 cups hot water; let stand until lukewarm. In a separate container, soften yeast and sugar with 2 Tbs. warm water. Beat soup mixture and yeast mixture together with egg, 1 cup dry baking mix, and sourdough starter. Stir in remaining dry baking mix to make a stiff dough. Place on a floured surface; knead until smooth and elastic. Place in a greased pot, turning to grease top. Cover and let rise for 2 hours. Shape into a round loaf. Line a Dutch oven with foil and grease. Place loaf in oven, cover and let rise 45 minutes. Bake for 35 minutes or until loaf is brown.

Sourdough Starter

Ingredients:

- 1qt lukewarm water
- 1 pkg dry yeast
- 2 tsp sugar
- 4 cups flour

Instructions:

Put water in 1/2 gal jar, add yeast and sugar to soften, stir in flour. Cover with a clean cloth. Let rise until mixture is light and slightly aged, about 2 days. Mixture will thin as it stands; add flour as needed. As you use starter, replace with equal amounts of flour and water.

Dry Baking Mix

Ingredients:

- 2 cups flour
- 1 Tbs. sugar
- 1 Tbs. baking powder
- 1 tsp salt
- 1/3 cup shortening