

NOTE: While these recipes are listed under the Dutch oven section, and they basically for indoors ovens, they can be adapted for use in both Dutch ovens and Cardboard ovens at camp.

## Absolute Mexican Cornbread

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### 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.

# 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.

## 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.

# 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 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.

# 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.



# 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.

# 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.

## 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.

# 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.

# 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 Tbs. Sugar
- 1/4 cup dry onion flakes
- 3-4 Tbs. 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.

# 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.

# 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.