

Dutch Oven Recipes

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
- 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.

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.

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.

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.

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.

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.

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 a 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.

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 minutes. 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, 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.

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.

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.

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.

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.

Spoon Bread

Ingredients:

- 2 cups yellow cornmeal
- 2 tsp. salt
- 1 tsp. baking soda
- 1 ½ lb. 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
- ¼ 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.

Thunderbird Cornbread**Ingredients:**

- 1 ½ cups boiling water
- 1 cup cornmeal
- 2 tbs. softened margarine
- 3 eggs, separated
- ½ cups milk
- ½ cups cottage cheese
- 1 tsp. salt
- 1 tsp. baking powder
- ¼ 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. Tobasco

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.

Wild Onion Bread**Ingredients:**

- 1 ½ oz package onion soup mix
- ¾ 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 ¾ 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.

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.

Cinnamon French Toast

Internet

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.

Cowpoke Cornbread

Internet

Ingredients:

- 1 cup cornmeal mix
- ½ cup self-rising flour
- ¼ tsp. baking soda
- 1 cup buttermilk (nonfat is OK)
- 1 (8 oz.) can creamed yellow corn
- 2 large eggs, lightly beaten
- ¼ cup vegetable oil
- 1 cup shredded cheddar cheese
- 2-3 chopped jalapeños (or more to taste)
- ¼ 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. Serve warm.

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 soda in bowl. Cut in Crisco until mixture becomes grainy. Add buttermilk and stir with fork until it forms dough. Turn out on floured surface and briefly kneed. Do not over kneed. Flatten to ½ " thick. Cut out with glass or cup. Place in oven and turn once to coat on both sides. Bake at 500 for 10 min. or until done.

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.

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
- ¼ 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.

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.

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 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 Bisquick box. Powdered milk just fine.

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

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.

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.

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 Jalapeño 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 jalapeño 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
- jalapeño pepper slices(your choice on amount)

Instructions:

Place seasoned iron skillet with 1 tbs.. 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 *(jalapeño 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.

Ain't No Golden Arches Burritos

Ingredients:

- 2 lb. hot pork sausage
- 2 tbs. garlic powder
- 2 tbs. onion powder
- 2 tbs. chili powder
- 2 large onions, chopped
- 2 medium green peppers cubed
- 2 tbs. margarine
- 2 dozen eggs, beaten
- 16 flour tortillas
- 3 cups shredded Jack cheese
- 4 tbs. melted margarine
- 1 jar salsa, warmed in pan

Instructions:

Cook and stir sausage, onion, and green pepper in large skillet over medium heat. Drain and set aside in a pot. Heat 2 tbs. margarine in skillet over medium heat until bubbly. Mix garlic powder, onion powder, and chili powder into eggs. Pour eggs into skillet, stir and cook until set. Pre-heat Dutch oven with large pot lid at bottom and lined with foil. Spoon about 1/4 cup sausage mixture onto each tortilla. Top with 1/4 cup eggs and 2 tbs. cheese. Roll tortilla and fold ends. Brush each with melted margarine and arrange in layers in Dutch oven. Bake 10 minutes or until golden brown. Serve with warmed salsa.

Biscuits and Gravy

Ingredients:

- Canned biscuits
- Instant gravy mix

Instructions:

You can cook about 12 biscuits in a #10 Dutch oven. The instant gravy mix uses only water to make. Fry sausage patties or bacon to eat with the biscuits.

Breakfast Fruit Chimichangas

Ingredients:

- 2 pkg. (8oz) cream cheese, softened
- 1 cup ricotta cheese
- ½ cup sugar
- 2 tsp. grated orange peel
- 16 flour tortillas
- 1 large jar apricot preserves
- 1 can sliced apricots, drained
- 2 eggs beaten
- 4 tbs. margarine, softened

Instructions:

Pre-heat Dutch oven with large pot lid on bottom and line with foil. Thoroughly mix together cream cheese, ricotta cheese, sugar, and orange peel. Spoon about 1/4 cups mixture onto center of each tortilla. Top with 1/4 cups mixture of apricot preserves and sliced apricots. Roll tortilla. Brush both ends with eggs and fold to seal. Brush each with melted margarine. Place layer in Dutch oven and sprinkle with sugar. Continue layering until all are in oven. Bake 8-10 minutes. Strawberry preserves and 2 pkgs. defrosted frozen strawberries can be substituted for the apricots.

Cinnamon Rolls

Ingredients:

- 2 pkg. dry yeast
- ½ cup warm water
- 2 eggs
- 1 cup cold mashed potatoes
- 1 cup sugar

- ½ cup shortening
- 2 cups milk scalded and cooled to luke warm
- 2 tsp. salt
- 7 cups flour
- ½ cup powdered cinnamon
- 1 cube of melted butter
- 1 cup raisins (opt)
- ½ cup walnuts chopped (opt)
- peeling (zest) off of 2 or 3 oranges (opt)

Glaze Ingredients:

- 1 cup powder sugar
- 1 tablespoon butter
- ¼ cup milk (opt)
- ¼ cup orange juice (opt)

Instructions:

Take the Dutch oven and spray with Pam. (bottom, sides and grill). Soften yeast in warm water. Scald milk in Dutch oven and melt shortening in milk. Cool milk to luke warm. Beat eggs in large bowl with sugar. Add mashed potatoes, milk shortening mixture salt and 4 cups of flour. Beat mixture until smooth. Add softened yeast and blend well, mix in rest of the flour. Cover and let raise twice. Take half the dough and roll out about ½ inch thick. Spread with melted butter. Sprinkle with sugar (if making cinnamon rolls sprinkle with ½ of the cinnamon, raisins and nuts) (if making orange rolls sprinkle with ½ of the zest of the oranges. you may still add nuts if you desire) roll up in a jelly roll and use fishing line or thread to cut into 1 inch slices. Place in greased Dutch oven. Cover and let rise until doubled. Cook in oven at 350 degrees for 20 to 30 min. (28 to 30 briquettes with 10 briquettes on bottom and the rest on top of lid of oven will make 350 degrees in your oven) Remove from heat and let stand and cool.

Glaze for cinnamon rolls: Mix powdered sugar with a 1/4 cup of milk and 1 tablespoon of butter. Glaze rolls when cooled.

Glaze for orange rolls: Mix powdered sugar with a 1/4 cup of orange juice and 1 tablespoon of butter. Glaze rolls when cooled.

Crunchy Granola Suite

Ingredients:

- 2 cups rolled oats
- 2 cups flaked wheat
- 1 cup bran
- 1 ½ cups chopped nutmeats -- your choice -- or mixture
- 2 tbs. brewer's yeast
- 2 cups dry milk
- 1 cup honey
- ½ cups oil
- ¼ tsp. each ground ginger, cloves allspice
- ½ tsp. cinnamon

Instructions:

Combine the dry ingredients. Over low heat combine dry ingredients with honey and oil. Mix until ingredients are warm and sticky. Spread in a thin layer in a large pot lid and bake in a Dutch oven at low heat for 45-60 minutes or until brown but not burned. Let cool slightly, then cover with wax paper and press into solid cake. Let cool and cut into bars or squares. Wrap in waxed paper and store in zip-lock bags until ready to eat.

Dutch Oven Breakfast

Ingredients:

- 1 pound bacon
- 1 two -pound bag of frozen hash brown potatoes or potatoes O'Brian.
- 10-18 eggs
- 8 ounces of grated Cheddar cheese

Instructions:

Cut bacon into 1-inch pieces. Brown in 12-in Dutch oven over medium cooking fire. Remove bacon from oven. Pour off excess bacon fat and use remaining fat to brown the hash browns. Add bacon pieces to hash browns. Beat eggs and pour over bacon-potato mixture. Put lid on Dutch oven and add coals to lid, keeping bottom heat fairly low. When eggs are cooked, sprinkle cheese on top. Remove oven from bottom heat, return lid with coals to oven and bake until cheese is melted. Sausage or cubed ham can be substituted for the bacon. Also, onions and/or green pepper may be added for a new taste.

Early Morning Sausage Ring

Ingredients:

- 2 lb. hot pork sausage
- 2 eggs, beaten
- 1 onion, chopped fine
- 2 cloves garlic, minced
- 1 ½ cups Italian bread crumbs
- ¼ cups parsley flakes
- 1 tsp. red pepper
- 1 tsp. cumin
- 1 tsp. coriander

Instructions:

Mix ingredients well in large pot. Place small pot in center of Dutch oven. Mold sausage mixture around inside wall of Dutch oven and pot to form ring. Bake at 350 for 20 minutes. Drain off grease. Bake 20 minutes more. Remove small pot and turn ring upside down onto plate. Fill with scrambled eggs.

Easy Breakfast

Ingredients:

- Ham, Bacon or Sausage
- Eggs
- Hash Browns
- Pop Biscuits

Instructions:

Take the Dutch oven and spray with Pam. (bottom, sides and grill). Let Dutch oven be heating while you prepare foods. Heat lid and grill separate to save time. Spray vegetable oil in bottom of oven and on grill. Place meat and hash browns in bottom of oven and eggs on grill lid, or cook meat and hash browns in bottom of oven first then move to grill lid to keep warm. Spray oven well with oil and heat hot break eggs in and add a tablespoon of water and cover steam will base eggs quickly. Move eggs to warming oven on grill lid. Spray well with oil place biscuits in oven well cook over hot heat. Check when biscuits are brown on bottom turn over to brown top.

Grand Junction Omelet

Ingredients:

- 20 Large Eggs
- ½ to 1 lb. Bacon, cut up in 1" pieces
- 1 lb. lean ham, cut into small cubes
- 1 lb. grated cheese
- 1 med. onion chopped
- 1 bell pepper (red, yellow or green) chopped
- 2 cans (4 oz.) mushrooms

Instructions:

Heat Dutch oven to approx. 400 degrees. Brown bacon until crisp but not burnt. Add ham, cover and bake approx. 3 min. Meanwhile beat eggs well. Add peppers and onion, cook until tender. Drain remaining grease, and add eggs. Cover and cook approx. 3 min. Then stir cooked part of eggs into middle of mixture. Cover and repeat 2 to 3 times. When egg has almost completely set, add mushrooms. Remove from bottom heat, and bake with top heat approximately 15 minutes until done. After 5 minutes sprinkle cheese on top. Serve with hot Soda pop biscuits and salsa.

Hobo Breakfast Treat

Ingredients:

- 2 lb. hot pork sausage
- 2 pkgs. Ore-Ida O'Brian frozen potatoes, defrosted
- 12 eggs, beaten

Instructions:

Brown pork sausage in large skillet. Drain grease, but leave enough to brown potatoes. Add O'Brian potatoes (these already have onion and green pepper added) Brown potatoes. Add eggs. Stir until "eggs are set. Serve with biscuits.

Korn Kakes

Ingredients:

- 1 Pkg. "Jiffy" Corn Muffin Mix
- 1 egg
- 2 Tbs.. melted shortening
- ¾ cup milk

Instructions:

Blend ingredients. Bake on hot greased Dutch oven lid. Turn pancakes when bubbles appear and edges begin to get dry.

Tip:

To improvise a double-boiler, add 1-inch of water to the bottom of the Dutch oven. Set second pot (with food) in the Dutch oven and cover with lid or tin foil. Do not let the Dutch oven boil dry, add more water as needed. Using the double-boiler allows you to reheat food without the scorching that would occur over direct heat.

Monkey Bread

Ingredients:

- 4 - 10 count cans biscuits
- 1 cup sugar
- 1 Tbs. Cinnamon
- 1 stick margarine

Instructions:

Cut each biscuit into four pieces. Roll in cinnamon-sugar. Place in greased Dutch oven. Melt margarine and stir in remaining cinnamon-sugar. Pour over biscuits. Place lid on Dutch oven. Place 10-12 hot charcoal briquettes on lid. Cook on hot coals for 20 minutes.

Mountain Man Breakfast

Ingredients:

- ½ lb. bacon
- 1 medium onion
- 1 32-ounce bag hash brown potatoes
- 12 eggs
- ½ lb. cheddar cheese

Instructions:

Preheat Dutch Oven with bottom charcoal. Cut bacon into small pieces and brown. Add chopped onions and cook until clear. Remove and set aside bacon and onions. Add hash brown potatoes and fry until golden brown. Stir bacon and onions back in. Break eggs into medium mixing bowl and beat thoroughly. Pour over potatoes, bacon and onion mixture. Cover and cook until eggs are almost solid. Sprinkle grated cheese over mixture and continue cooking until cheese is melted. Serve with hot salsa.

Mountain Omelet

Ingredients:

- 1 lb. fresh ground pork sausage
- 1 doz. Large eggs (beaten) (do not add milk to your eggs)
- ½ cup diced fresh onion or fresh green onion
- ½ cup diced fresh green bell pepper
- 1½ cup diced frozen hash browns or leftover Dutch oven potatoes
- 1 cup sliced fresh mushrooms
- 1 cup grated cheddar cheese

Instructions:

Take the Dutch oven and spray with Pam. (Bottom and sides). In 12 inch Dutch oven add meat, onion, bell pepper, hash browns or potatoes or any other leftovers that you may have. Cook using 12 to 16 coals on bottom of oven until meat is browned and vegetables are soft or limp cover with Dutch Oven lid when not stirring. Drain all but a few tablespoons of grease from the Dutch Oven Add the mushrooms and stir them in to mixture. Reduce heat by removing 7 to 8 coals and simmer for 2 to 3 min or until mushrooms are soft. Put 10 to 12 coals on the lid of your oven. This will begin to heat the lid which is very important when cooking the eggs. Spread mixture evenly over the bottom of the Dutch Oven. Break eggs in to bowl and beat thoroughly (DO NOT add milk to your eggs). Pour beaten eggs over mixture evenly. At this point remove all but 5 or 6 coals from under your oven. Place heated lid on Dutch Oven with the 10 to 12 coals still on top. Cook covered for at least 12 min before checking. Omelet should be cooking evenly, if not lift the sides of the omelet to see if bottom is burning. If it is not burning replace lid and leave alone for another 10 to 12 min without peeking. (NOTE: every time you remove the lid from a Dutch Oven you loose your heat and set back your cooking by 5 to 10 min.) If your omelet is burning lift the sides and middle in several places to allow the uncooked eggs to run under the omelet and stop the burning. When eggs are firm cover with grated cheddar cheese and replace lid long enough to melt cheese. To make this feed more people serve on a flour tortilla topped with extra cheese and salsa.

Hint:

This is a great when you also add anything that you may have that are leftovers: Hamburger patties broken into chunks, any vegetables like broccoli, cauliflower, asparagus (is really good in it) maybe even some pot roast or steaks cut into bite size pieces.

Old Fashioned Sourdough Cinnamon Rolls

Dough Ingredients:

- 1 cup starter
- 1-1/8 cups warm water
- ¼ cup oil
- ¼ cup sugar
- 2 tsp. salt
- 1 tsp. lemon juice
- 1 T yeast
- 4 cups flour

Filling Ingredients:

- 2 T ground Cinnamon mixed with 1 cup sugar
- ½ cube melted butter or margarine
- Topping:
- 1/8 cup milk
- 1 T soft butter or margarine
- 2 cups powdered sugar
- 1 tsp. vanilla

Instructions:

Mix ingredients for dough together and make a soft and slightly sticky dough, kneading for about 5 minutes. Let rest while you melt the butter and mix the cinnamon and sugar for the filling. Punch down dough and roll out to a rectangle about 30 inches by 12 inches. Spread the melted butter across the surface of the dough, distributing with a tablespoon over the surface evenly. Sprinkle the cinnamon and sugar mixture over the buttered surface. Roll up from the long side. Cut into 1-1/2 inch pieces. Place into a warm, well oiled 14-inch Dutch oven and let rise 30 minutes, or until about double in bulk. Bake with approximately 2/3 of the heat on top and 1/3 on the bottom for 20-25 minutes. Mix the topping while baking and drizzle the topping over the cinnamon rolls while still very hot. You will love these!

Pancakes (?)

Yes, pancakes.

In a bowl or pitcher, beat the following ingredients with a hand beater, or wire whisk:

- 1 egg
- ¾ Cup milk
- 2 Tablespoons vegetable oil (or melted shortening or melted margarine)

Beat these dry ingredients into the mixture until completely smooth and fluffy:

- 1 Cup all-purpose flour
- 1 Tablespoon sugar
- 3 Teaspoons baking powder
- ½ Teaspoon salt

Instructions:

For pancakes, use just the lid of the Dutch Oven turned upside down (inside up) over a bed of coals (no flames). The griddle should be hot enough to make a drop of water skitter on the surface. To save time and mess at camp, you can premix dry ingredients before you leave home and put them into a ziplock bag. **OIL THE LID** before ladling any batter onto it! This recipe makes about nine pancakes:

Pita Pocket Breakfast

Ingredients:

- 1 lb. sausage (pork, turkey or ground beef)
- 1 medium onion, minced
- 6 Pita breads, medium
- 1 clove garlic
- 1 bell pepper, diced
- 12 eggs, beaten
- 1 jar salsa

Instructions:

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

Ranch Eggs

Ingredients:

- 1 lb. Jimmy Dean Sausage (mild)
- 1 large onion
- 1 bell pepper
- 6 to 8 potatoes

- 1 small bottle Pace picante sauce
- 8 eggs (chicken)

Instructions:

Brown sausage in Dutch oven. (chop it all up like hamburger, don't make it into patties) While that is cooking, peel and cut up potatoes into small 1/4" cubes. Chop up onions and bell pepper. When sausage is brown, drain grease. Dump in potatoes, onions, bell pepper and the bottle of Pace. (pour it out, don't throw the glass in there) Stir that up real good, and put the lid on the pot. You must leave the lid on as the steam helps cook it without burning. Stir ever so often. Just before the taters set, smooth the top with the back of the big spoon, and make indentations in the mixture with the eggs, as you break the eggs into them. (Try not to break the yoke so it will be pretty.) **PUT THE LID BACK ON SO THE EGGS WILL POACH.** As soon as eggs are set, take off the fire and serve. This serves well with flour tortillas heated on an inverted Dutch oven lid.

Real Cinnamon Rolls

Ingredients:

- 2 cup lukewarm water
- 1 package dry yeast
- 2 tbs. sugar
- 1 tsp. salt
- 4-5 cups flour
- tub soft margarine
- 1 cup sugar
- 2 tbs. cinnamon
- 8 oz pecan pieces

Instructions:

Mix lukewarm water, yeast, 2 tbs. sugar, and salt in medium pot. After yeast mixture is bubbly, add 2 cups flour and mix well. Add rest of flour slowly to make dough. Place on floured surface and knead until smooth. Oil surface well. Place in large pot, cover, and let rise (1 hour). Knead second time and roll into a thin sheet on a floured surface. Spread soft margarine, sprinkle on sugar, cinnamon, and pecan pieces. Roll into a log and pinch ends shut. Spiral log onto greased large pot lid and press down until log covers bottom of lid. Spread more margarine on top. Bake in pre-heated Dutch oven 30-45 minutes. Slice while warm but not hot.

Real Scout Quiche

Instructions:

- Pre-made pastry shell
- 1 onion, chopped
- 1 tbs. margarine
- 1/8 tsp. ground thyme
- 1 bay leaf
- ½ lb. bacon, cut into pieces
- 5 eggs
- 2 egg yolks
- 1 cup half & half
- 1/8 tsp. ground nutmeg
- 1/3 lb. shredded Swiss cheese

Instructions:

Sauté onion in 1 tbs. margarine. Add thyme and bay leaf. Remove bay leaf after onion is transparent. Cook bacon in separate skillet until crisp, then drain. Blend eggs, extra yolks, half & half, and nutmeg. Place bacon, onion, and cheese in pastry shell. Cover with egg mixture. Place large pot lid upside down and pre-heat Dutch oven. Bake in Dutch oven until knife inserted near center comes out clean.

Sausage Biscuits

Ingredients:

- 1 pound sausage
- 10 ounces sharp cheddar cheese, grated
- 2 cups Bisquik
- ½ cup water

Instructions:

Crumble sausage and cook until brown. Drain. Cool. Mix sausage, cheese and Bisquik. Add ½ cup water. Form into biscuit shape. Grease Dutch oven. Place biscuits in Dutch oven and cover with a lid. Place over medium hot coals and place additional hot coals on lid of oven. Bake 20 minutes.

Swiss Scrambled Eggs

Ingredients:

- 4 tbs. margarine
- 2 tbs. onion flakes

- ½ cup water
- 4 tbs. dry milk
- 1 cup shredded Swiss cheese
- 2 tsp. Worcestershire sauce
- 12 eggs, beaten
- salt and pepper to taste
- Tobasco to taste

Instructions:

Melt margarine in large skillet. Add onion flakes. Combine water, dry milk, Worcestershire sauce, and cheese, and add to eggs. Pour into skillet and cook over low heat, stirring until set. Season with salt, pepper, and Tobasco to taste. Great with Red Pepper Biscuits.

Another Dump Cake

Internet

Ingredients:

- 1 Can Cherry pie filling
- 1 box Fudge Cake mix
- ½ Can water
- 3-4 tablespoons Butter/Margarine

Instructions:

Dump the pie filling in the oven, pour half a can of water in and mix. Sprinkle Cake mix over fruit, dot with butter. Cook in Dutch Oven at about 325 degrees for 30-40 minutes, turn oven about every ten minutes. When done this looks like it is burned, so a little extra care must be taken to not actually burn it. When I served this up the first few folks asked if it was burned, then when they found out it wasn't it was gone in a flash.

Another Dutch Oven Cobbler

Internet

Ingredients:

- 2 cups of flour
- 2 cups of sugar
- 2 cups of milk
- 2 teaspoons of vanilla extract
- a pinch of salt
- a pinch of baking powder
- two large cans of pie filling (our favorites are: cherry, apple and peach).

Instructions:

Put the flour, sugar, milk, vanilla extract, salt and baking powder in a large Ziplock bag. Knead the mixture until all lumps are removed. Line Dutch oven with foil (for easy cleaning). Place Dutch oven on level ground with 17 coals underneath and 15 coals on lid. Melt two sticks of butter. Empty ziplock bag into Dutch oven and immediately pour pie filling in on top (pour in center). Allow to bake for 40-45 minutes making sure coals cook top and bottom evenly. If done properly, you'll have a light brown crust on top with no sign of fruit until you dig in. If fruit does show through, well, you've still got an awesome taste treat.

Baked Native American Pudding

Internet

Ingredients:

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

Instructions:

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 (20 min). 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.

Black Forest Cake in a Dutch Oven

Internet

Ingredients:

- 1 box Devil's Food Cake Mix
- Ingredients to prepare the cake mix [on the back of the box] (usually just eggs, vegetable oil, and water)
- 1 can cherry pie filling

- 1 can aerosol whipped cream or tub of Cool Whip (Optional)

Instructions:

12" Dutch Oven lined with heavy duty aluminum foil (I hate to clean up) Prepare the cake mix, stir until all the ingredients are well blended. Pour the cake mix into the Dutch Oven. Gently spoon the cherry pie filling ON TOP of the cake mix. (DO NOT stir the pie filling into the cake mix.) Bake in the Dutch Oven as you would a Dump Cobbler. My experience shows that it should be done in about 30-35 minutes. Test with a knife (Stick the knife into the cake, vertically, and remove -- IF the knife is clean the cake is done; if the knife is gooey with cake mix, let it bake longer.) When done, remove it from the coals and let it cool a few minutes. Serve while warm with whipped cream or Cool Whip (if desired).

Brown Bears in the Orchard

Internet

There is no combination in this world better than applesauce and gingerbread. Here's the super-simple recipe.

Ingredients:

- 2 tablespoons margarine or cooking oil
- 2 25-oz jars applesauce
- 1 box Dromedary gingerbread mix
- 2 cups water
- 1 tall can whipped cream
- 1 4 pound bag instant charcoal briquettes

Instructions:

Fire up the briquettes. Grease the Dutch oven, bottom and sides. Set the oven on about 10 hot coals. Pour apple sauce into the oven. Cover and place over the coals until the apple sauce is bubbly. Meanwhile, mix gingerbread and water. Remove oven from coals. Top applesauce with gingerbread, spread evenly. Do not stir in with applesauce. Place lid on the oven. Reduce the underneath coals to five. Place the oven over the five, and add about 20 to the lid. Bake about 40 minutes, or until a clean knife comes out smooth when you insert it in the gingerbread. You want to observe the "two-thirds rule" - remove the oven from the bottom briquettes after about 25 minutes. Cut into pieces and serve with whipped cream.

Cherry Crisp

Internet

Ingredients:

- 2 cans cherry pie filling
- 2 sticks butter, melted
- 1 white cake mix
- 1 ¾ cups chopped nuts

Instructions:

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

Chocolate Lovers Upside-Down Cake

Internet

Ingredients:

- 1 cup flour
- ¾ cups sugar
- 2 teaspoon baking powder
- ¼ teaspoon salt
- 5 teaspoons cocoa
- ½ cups milk
- 1 teaspoon vanilla
- 2 tablespoons melted margarine
- 1 cup chopped pecans
- 1 cup boiling water
- TOPPING
- ½ cup sugar
- ½ cup brown sugar
- ¼ cup cocoa

Instructions:

In small pot, mix flour, sugar, baking powder, salt, and cocoa. Stir in milk and vanilla. Add melted margarine and pecans. Line Dutch oven with foil, grease and flour. Pour batter into oven. Combine sugar, brown sugar, and cocoa. Spread mixture over cake batter. Pour 1 cup boiling water over top of cake. Bake at 350 degrees for 30-35 minutes. When done, carefully turn oven over with lid on. Attempt to remove cake on lid. When cool, carefully peel off foil and serve.

Cinnamon-Raisin Roll-ups

Internet

Ingredients:

- 2 cups Bisquick baking mix
- ½ cup raisins (can omit)
- ½ cup dairy sour cream
- 3 tablespoons milk
- 2 tablespoons margarine, softened
- ¼ cup packed brown sugar
- ¼ cup finely chopped nuts
- ½ teaspoon ground cinnamon
- 2 tablespoons margarine, melted
- Granulated sugar

Instructions:

Spray Pam on the inside of Dutch Oven. Mix baking mix, raisins, sour cream and milk; beat 20 strokes. Smooth into ball on floured aluminum foil or wax paper. Knead 10 times. Roll into rectangle, approximately 12 x 10 inches. Spread with softened margarine (can use squeeze margarine also). Mix brown sugar, nuts and cinnamon; sprinkle over dough. Roll up tightly, beginning at 12" side. Pinch edge into roll. Cut into 12 slices. Place slices, cut sides down, in the bottom of Dutch Oven. Brush melted margarine over the tops, sprinkle with granulated sugar. Bake until golden, about 13 minutes. Top with margarine if desired.

Dump Cobbler

Internet

Ingredients:

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

Instructions:

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

Dutch Oven Baked Stuffed Apples

Internet

Ingredients:

- 12 tart red apples
- 2 cups brown sugar
- ½ cup seedless raisins
- 2 tablespoons grated orange peel
- ½ cups soft margarine
- 2 cups very hot water
- 12 tablespoons orange juice concentrate

Instructions:

Wash, core, and stem apples, but don't peel. Stand them in the bottom of a foil lined Dutch oven. Stuff with 1 cup of brown sugar, raisins, And orange peel equally. Fill with margarine and sprinkle remaining sugar over tops. Pour hot water in oven. Spoon 1 tablespoon juice concentrate over the top of each apple. Cover oven and place coals on top to low heat and bake 2-3 hours.

Dutch Oven Chocolate Cake

Internet

Ingredients:

- One Chocolate cake mix (Double chocolate or Dark chocolate)
- Eggs as called for on cake mix
- 1 cube butter
- 2 T cocoa
- 1 cup brown sugar
- 2 cups water
- 1 cup mini marshmallows
- 1 can of pop

Instructions:

In a Dutch oven melt butter, mix in cocoa and brown sugar. Then add 2 cups water and marshmallows. In a bowl stir up the cake mix with eggs and pop. Pour over mixture in Dutch oven, but don't mix. Cook about 20 to 30 minutes in a 12" Dutch oven. 14 coals on top and 10 on bottom. Serve with cool whip.

Dutch Oven Cobbler

Internet

Ingredients:

- 1 yellow cake mix
- 1 can cherry pie filling
- 1 can crushed pineapple
- 1 cube butter or margarine - melted
- nuts if/as desired

Instructions:

Line Dutch oven with tin foil (this makes clean up easier). Dump in pie filling and pineapple. Pour dry cake mix over the top. Drizzle butter over cake mix. Add nuts as desired. put on coals and then put hot coals on top of the lid (8 - 10). Cook for 25 - 35 minutes. Check occasionally so that spots don't burn.

Dutch Oven Coffee Cake

Internet

Ingredients:

- 3 or 4 cups pancake mix
- 2 or 3 eggs
- ½ cup powdered milk
- Enough water to make a batter

Instructions:

Mix with a wooden spoon in a foil lined, 14-inch, hot Dutch. Make a brown sugar, cinnamon, and butter mixture to crumble over the top. Bake at 350 degrees until done

Dutch Oven Muffins

Internet

Now, after you've finished grilling with the lid, you can still get more use out of the leftover charcoals. Prepare a 12" Dutch oven for baking at 400 degrees. Place a round metal rack in the bottom and allow the oven to warm up. In the meanwhile, prepare your favorite muffin mix and put it into a muffin tin that will fit inside the 12" Dutch oven. I used one that makes 6 average sized muffins, and it fits perfectly. Place your muffins in the Dutch oven and bake until the tops are brown, or a toothpick inserted in the middle comes out clean. It took about 30 - 35 minutes each of 3 times I made my

muffins. I used 12 briquettes under, and 16 briquettes over, the Dutch oven. What a treat to go with a cup of camp coffee!

Easy Peach Cobbler

Internet

Ingredients:

- 1 Box Duncan Hines yellow cake mix
- 2 29 oz cans sliced peaches (or equivalent)
- 3 eggs
- 1 cup sugar
- ½ cup brown sugar
- Oil (at least 1/3 cup plus 4 teaspoons)
- 1 teaspoon cinnamon
- Water
- Large Ziplock bag to mix cake in

Instructions:

In Ziplock bag, mix cake mix, 3 eggs, 1 and 1/3 cup water, 1/3 cup oil. Preheat Dutch oven over 8 burning coals. Add 4 teaspoons oil to pot. Add 1/2 cup brown sugar to pot. When sugar has melted, dump in peaches (with no more than 1/2 cup of the juice), Add 1 cup sugar, Add 2 teaspoons cinnamon . . . and . . . Stir. Pour cake batter on peaches S-L-O-W-L-Y Put lid on oven and add 12 burning coals on top of lid. After 15 minutes remove oven from coals on bottom and continue baking from top until cake is brown and cake is done (check with toothpick). Allow cake to cool 30 minutes before serving.

Fruit Cobbler

Internet

Dutch oven and cobbler. Cobbler and Dutch oven. No better combination, at about ten at night. Everybody has their favorite variation. Let's keep it simple.

Ingredients:

- 3 tablespoons margarine or cooking oil
- 1 18-oz package yellow cake mix [Don't buy house brands - no good] Read the package instructions; they usually call for eggs and cooking oil.
- 4 16-oz cans of fruit - drained thoroughly. Here's where you have lots of choices. In general the mild fruits like pears don't have enough taste.

So go for something like peaches, plums, cherries, blackberries, blueberries. Fruit cocktail is pretty good. Don't skimp on the quantities.

- 1 large 14-oz can "aerosol" whipped cream
- 1 4 pound bag of "instant" charcoal briquettes

Instructions:

Fire up the briquettes. Oil the Dutch oven with margarine or cooking oil - bottom and sides. Open cans of fruit and drain thoroughly. Dump fruit in the oven. Mix cake mix according to instructions. Spread over top of fruit, even thickness and extending to sides of oven. Do not stir in with fruit. Any leftover margarine? Put small dollops on top of cake mix. Ready to cook . Place 5 hot coals underneath and 20 - 25 on top. Usually takes about 20 minutes to cook. Check in 15, particularly to see if cake is burning on bottom; if so, remove underneath coals. Cobbler is done when you can stick a clean knife in the cake mix and it comes up clean; i.e. without moist mix on it. [Usually its done about 5 minutes after the cake is brown on top.] Serve with whip cream on top of each serving.

Serves 8-10

Giant Cinnamon-Pecan Ring

Internet

Ingredients:

- 2 loaves frozen bread dough
- ½ cup sugar
- 2 teaspoons cinnamon
- 1 ¼ cups powdered sugar
- ½ cup packed brown sugar
- ½ cup chopped pecans
- ½ cup margarine, melted
- ½ teaspoon vanilla
- 4 teaspoons milk
- pecan halves

Instructions:

Lightly grease inside of Dutch oven. On a lightly floured surface, flatten thawed dough slightly. Cut each loaf into 4 pieces. Form each piece into a rope about 18 in long. Brush each rope with melted margarine on all sides. Stir together sugar, brown sugar, and cinnamon. Place mixture on sheet of foil. Roll rope in sugar mixture to coat evenly. Shape rope into a coil in the center of the Dutch oven. Roll another rope in sugar. Attach securely to end of first rope and continue coil. Do the same with remaining ropes. Sprinkle with chopped pecans. Cover and let rise for about 30-40 minutes.

Bake at 350 for 30 minutes. Cover with foil last 15 minutes to prevent browning if necessary. Cool about 15 minutes. Stir together powdered sugar, vanilla, and enough milk to make glaze and spoon over cake. Serve.

Hawaiian Pie

Internet

Ingredients:

- 1 stick margarine, melted
- 1 cup sugar
- 2 eggs, slightly beaten
- ½ cup coconut
- ½ cup raisins
- ½ cup chopped nuts of choice
- 1 teaspoon vanilla
- 1 teaspoon white vinegar
- 1 unbaked pie shell

Instructions:

Combine margarine, sugar, and eggs in small pot. Add remaining ingredients, mix well and pour into pie shell. Put large pot lid upside down in bottom of Dutch oven and place pie on lid. Bake at 350 for 30 minutes. Let stand in oven about 5 minutes after removing from coals or attempting to remove pie.

Hot Fudge Pudding Cake

Internet

Ingredients:

- 1½ cup flour
- 1 cup + 3 tbs.. Granulated sugar
- 3 tablespoons cocoa
- 3 teaspoons baking powder
- 1 teaspoon salt
- ¾ cup milk
- 3 tablespoons of melted shortening
- 1½ cup of fine chopped nuts (optional)
- 1½ cup brown sugar (packed)
- ½ cup cocoa
- 2½ cup hot water

Instructions:

Light 30 briquettes Placing of the coals on top of your oven and of them on bottom of your oven to get 350 . Take the Dutch oven and spray with Pam. (Bottom and sides). Measure flour, granulated sugar, 3 tablespoons of cocoa. Also add nuts (optional). Mix well, pour into ungreased 12 inch Dutch Oven. Stir together and mix well the brown sugar and the Cocoa, then sprinkle brown sugar/cocoa over batter. Then pour hot water over mixture and cover. Place Dutch oven on coals and evenly space coals on top of oven. Leave alone on coals for at least 30 min. **DO NOT PEEK!!!** for at least 30 min. Entire cooking time should be about 45 to 60 min.

Hot Peach Crumble

Internet

Ingredients:

- 12 shredded wheat biscuits
- 2 cups sliced peaches, drained
- 1 cup brown sugar, packed
- ½ cup margarine, melted
- ½ cup chopped nuts
- 2 tablespoons lemon juice
- 1 teaspoon cinnamon

Instructions:

Melt margarine in large skillet. Combine brown sugar, nuts, lemon juice, and cinnamon and add to margarine. Place biscuits in layers in lined Dutch oven and arrange peach slices on top. Spoon margarine mixture over the top. Heat until hot. Add peach juice if too dry.

Impossible Pecan Pie

Internet

Ingredients:

- 1 ½ cups chopped pecans
- ¾ cup packed brown sugar
- ¾ cup milk
- ¾ cup light or dark corn syrup
- ½ cup Bisquick baking mix
- ¼ cup margarine or butter, softened
- 4 eggs
- 1 ½ teaspoons vanilla

Instructions:

Grease pie plate. Sprinkle pecans in plate. Beat remaining ingredients until smooth. Pour into pie plate. Put into Dutch Oven and bake until knife, when inserted into center, comes out clean. Approximately 50-60 minutes.

Impossible Pumpkin Pie

Internet

Ingredients:

- ¾ cup sugar
- ½ cup Bisquick baking mix
- 2 tablespoons margarine
- 1 can (13 oz) evaporated milk
- 2 eggs
- 1 can (16 oz) pumpkin
- 2 ½ teaspoons pumpkin pie spice
- 1 teaspoon vanilla

Instructions:

Grease pie plate. Beat all ingredients until smooth. Pour into pie plate. Put into Dutch Oven and bake until knife inserted in center comes out clean. Approximately 50-60 minutes.

Lemon Wagon's Wheels on Raspberries

Internet

Ingredients for Wagon Wheels:

- 2 cups Flour
- 4 teaspoons Baking Powder
- ½ teaspoon Salt
- 6 tablespoons Shortening
- 2 Eggs, beaten
- 4 tablespoons Half and Half
- ½ cup Sugar
- 4 tablespoons Butter
- 2 teaspoons Lemon peel, grated

Instructions:

Combine all dry ingredients in a mixing bowl, cut in shortening until crumbly. Combine eggs and cream and mix into dry ingredients to form a stiff dough. Shape into balls, place on a lightly floured surface. Roll into a rectangle ¼ -3/8 inch thick. Combine sugar, butter, lemon peel, spread

over dough. Roll up the dough cinnamon roll style. Cut into 1 inch thick slices, set aside and cover.

Ingredients for Raspberries and Sauce:

- 1 1/3 cups Sugar
- 4 tablespoons Cornstarch
- ½ teaspoon Cinnamon
- ¼ teaspoon Nutmeg
- 1/8 teaspoon Salt
- 2 cups Water
- 5-6 cups Fresh raspberries

Instructions:

In a Dutch oven combine sugar, cornstarch, cinnamon, nutmeg, and salt. Over medium-hot coals add water and stir while bringing to a boil. Continue stirring until sauce thickens. Add 2 tablespoons raspberries to the sauce and stir in to give sauce a bright red color. Pour sauce into a mixing bowl. Place fresh raspberries into Dutch oven and put the sauce from the mixing bowl over the berries. Cook with top (2 rings coals) and bottom (8-9 coals) until bubbling through the berries. Approximately 12 minutes. Remove lid and place lemon wheels on top of the bubbling raspberries, replace lid and cook for 15-20 minutes more until the wheels are golden brown. Garnish as desired.

Maple Custard Pie

Internet

Ingredients:

- 1 cup brown sugar
- ¼ teaspoon maple extract
- 1 tablespoon cornstarch
- 3 eggs, beaten
- 2 uncooked pie shells
- 1 ½ cups scalded milk
- 2 tablespoons margarine, melted
- ½ cups cold milk
- pinch of salt
- nutmeg

Instructions:

Mix sugar, maple extract, melted margarine into scalded milk in medium pot. Combine in small pot cold milk and cornstarch and mix well. Add to sugar mixture along with salt and eggs. Beat well. Pour into pie shells.

Place large pot lid upside down in Dutch oven. Put pie shell onto pot lid and bake at 450 for 10 minutes. Top with nutmeg and bake another 25 minutes at 350.

Mardigras King Cake

Internet

King cake is the preferred dessert in New Orleans during Mardigras!

Wet Ingredients:

- ½ cup warm water (115°)
- 2 packages active dry yeast
- ½ cup warm milk with 1 teaspoon vanilla
- 5 egg yolks (save the whites)
- 10 tablespoons margarine (one cube plus 2 tablespoons softened)

Dry Ingredients:

- 3½ cups flour
- ½ cup sugar plus 1 tablespoon for the yeast
- 2 teaspoons nutmeg
- 2 teaspoons salt
- 1 cup raisins or dried cherries
- 1 tsp. lemon zest

Instructions:

Pour the warm water into a small shallow bowl. Sprinkle the yeast and 1 Tbs. sugar evenly over the water. Let it sit for three minutes and then mix well. Set the bowl somewhere warm for at least ten minutes, it will foam up as the yeast gets active. In a large mixing bowl mix 3½ cups flour with ½ cup sugar, 2 teaspoons nutmeg, and 2 teaspoons salt. Stir vigorously with an egg whisk. Stir in the lemon zest and raisins or cherries. Hollow out a hole in the middle of this mixture and pour in the yeast mixture and the warm milk. Add the egg yolks and stir with a wooden spoon until smooth. Then beat in 8 tablespoons of the margarine four at a time. Continue to beat until the dough can be formed into a soft ball. Place dough ball on a large cutting board and knead like you would bread. As you do this, add up to one more cup flour by sprinkling onto the board ¼ cup at a time. When the dough is no longer sticky, knead about ten more minutes until the ball is shiny and elastic. Coat the inside of another bowl with one tablespoon soft margarine. Place the dough ball into the bowl and roll around until entire surface is covered. Cover with a thick towel and place somewhere warm until doubled in size, about 90 minutes. Coat the bottom and the sides of a 12 inch Dutch oven with one tablespoon margarine and set somewhere warm. Remove dough from bowl and place on a floured cutting board. With

your fist punch the ball sharply. Shape into a two foot long cylinder. Twist and curl the dough into a circle. Sprinkle cinnamon over the top. Place in the coated Dutch oven for 60 minutes, it should almost double in size again. Make an egg wash from about half your leftover egg whites with an equal amount of milk and brush the top and sides of the cake. Bake for 30-45 minutes with about 20 coals on top and 3 in the middle of the bottom. Place another six around the side of the oven, even with the edge. Rotate the oven ¼ turn and then the lid ¼ turn every 15 minutes for even baking. Don't over bake, as it gets dry. Place on a wire rack to cool. Make icing from 3 cups powdered sugar, ¼ cup lemon juice, with enough water to make it spreadable (about 3-4 tablespoons). Stir with a whisk. When the cake is cool pour the icing over it. Serve in 2"-3" pieces. ENJOY! This cake is well worth the time it takes to prepare!

Orange-Toasted Coconut Rolls

Internet

Ingredients:

- 2 cups warm water
- 2/3 cup dried milk
- 1 cup sugar
- 2 tablespoons yeast
- 2 eggs, beaten
- 4 cups flour
- ½ cup oil
- 1 teaspoon salt
- ½ cup soft butter
- 2 orange rinds grated
- ½ cup toasted coconut
- 1 cup powdered sugar
- juice of 1 orange
- pinch of salt
- 1 tablespoon grated orange rind

Instructions:

Combine warm water, dried milk, ½ cup sugar, yeast and set aside until bubbles. Add eggs, flour and blend well. Set aside until batter bubbles. Add oil, salt and enough flour to make a soft dough. Knead for 5 minutes. Cover and allow to double in size. Oil board and roll out dough to ½ inch thick and about 12 inches by 18 inches. Spread with softened butter and sprinkle with ½ cup sugar, 2 grated orange rinds and coconut. Starting with the long side, roll up the dough. Cut rolls 1 ½ inch, with dental floss or dough scraper. Place into a well greased 12 inch Dutch oven. There will

be extra dough. Allow to rise for 10 minutes. Cook over medium coals for 35 minutes, turning oven every 10 minutes. Turn out and drizzle with glaze. Mix powdered sugar, juice of one orange, pinch of salt, and 1 teaspoon of grated orange rind to make glaze. Garnish as desired.

Peach Cobbler

Internet

Ingredients:

- 6 cups sliced fresh peaches
- 1 ½ cups sugar
- ¼ cup water
- 3 tablespoons flour
- ¼ cup sugar
- pinch of salt
- pinch of cinnamon
- pinch of nutmeg
- pinch of allspice
- 1 cup all purpose flour
- ½ cup sugar
- 2 teaspoons baking powder
- ¾ cup milk
- ½ teaspoon salt

Instructions:

Preheat Dutch oven to 400 degrees F. In a 10-inch cast iron skillet, combine peaches, 1 1/2 cups of sugar and water. Bring to a rolling boil, reduce to simmer and allow fruit to cook until softened. In a measuring cup, blend 3 tablespoons flour, 1/4 cup of sugar, salt, cinnamon, nutmeg and allspice. Pour into the peach mixture, stirring constantly until mixture thickens. Remove from heat and pour the mixture into a 12-inch Dutch oven and set aside to cool slightly. In a mixing bowl, combine remaining flour, sugar, baking powder and milk. Using a wire whisk, whip until well blended. Season with salt. Pour the batter, in an irregular shape, over the center of the cobbler. Bake for approximately 45 minutes or until golden brown. NOTE: You may wish to garnish the cobbler with fresh sliced peaches, powdered sugar and a sprig of mint.

Pineapple Upside-Down Cake

Internet

Delicious classic Dutch oven desert. There are two tricks: don't let the brown sugar brown, and plan ahead for how you're going to get the concoction upside down after it is baked.

Ingredients:

- ½ cup butter [or cooking oil as an option]
- ¾ cup brown sugar
- 1 20-oz can sliced pineapple [or crushed pineapple, which provides a more uniform topping]
- ½ cup crushed pecans [found in small packages at grocery]
- 1 18-oz box yellow cake mix [and the cake mix recipe calls for eggs and cooking oil] Optional: 1
- package pound cake mix.
- 1 6-oz can cherries [optional - adds color and taste to pineapple]
- 1 4 pound bag "instant" charcoal briquettes

Instructions:

Fire up the briquettes. Oil sides of oven. Place butter and brown sugar in bottom of oven and mix thoroughly. [You may need to warm the butter first.] Thoroughly drain the pineapple [and cherries]. Mix in with the butter and sugar already in the oven. Sprinkle over the pecans. In a separate bowl mix the cake mix according to package directions. Pour this batter over the pineapple in the oven. Spread evenly but do not mix in. Ready to bake. Place oven on the coals: 5 under and 20 or so on top. Bake 30 - 40 minutes. Check in 15 to 20 minutes to see if the brown sugar is burning. If so, or if it looks like its about to, remove the underneath coals. Done when the clean/sharp knife test comes out clean. Now take the oven off coals, remove the lid, and let cool for 10 minutes. Get ready for your acrobatics. The best way to invert the cake [so the pineapple ends up on top] is to cut a piece of stiff cardboard into a round piece the size of the cake i.e., the size of the inside of the oven, with a little wiggle room. [Better cut the cardboard at home before the outing. A piece of thin plywood is even better.] Lay this on the cake that is still inside the oven, hold it in place, and invert the entire oven. The whole thing should fall out. That's it.

Raspberry Ganache Fudge Cake

Internet

Group 1 Ingredients:

- 3 cups sugar
- 3 cups flour
- 1 cup cocoa
- 1 ¼ teaspoons soda
- 1 teaspoon baking powder
- 1 teaspoon salt

Group 2 Ingredients:

- 3 eggs
- 1 cup vegetable oil
- 1 cup buttermilk
- 1 ½ cups hot water
- 2 teaspoons vanilla

Instructions:

Combine first group of ingredients. Combine second set. Stir both mixtures together. Stir for 2 minutes. Mixture will be runny. Pour into greased and floured 12 inch Dutch oven. Place over 8 coals and place 16 coals around edge of lid. Bake for about 50 minutes, until toothpick comes out clean. Cool for 10 minutes. Turn out to cool. When cool, slice cake forming 2 layers. Spread Ganache between layers. Glaze top layer and garnish with chocolate leaves and fresh raspberries.

Ganache:

- Melt 1 ½ pounds milk chocolate
- Stir in 1 cup whipping cream. Beat until smooth.
- Add 1 cup raspberry jam
- 1 teaspoon raspberry flavoring, optional

Glaze:

- Melt 1 lb. milk chocolate
- Stir in ¾ cup whipping cream
- Beat until smooth.

Raspberry Ribbon Cheesecake

Internet

Ingredients:

- 2 ¼ cups cream cheese
- 3 cups graham crackers crushed
- ¾ cup butter
- 3 package clear gelatin
- ¾ cup sugar
- 1 ½ cups sour cream
- 3 eggs
- 1 jar raspberry jam (seedless)
- 12 to 16 oz. white chocolate chips melted
- 1 box of finger biscuits

Grenache topping:

- 12 to 16 oz. raspberry chocolate chips
- ¾ cup heavy cream

Instructions:

Mix graham crumbs with the butter until smooth. Line Dutch oven with parchment paper. Press crust into the bottom of a 12 inch aluminum Dutch oven. Cut biscuits in half and place around the edge of the oven. Sprinkle the other cup of crumbs over the crust and cool for 10 minutes. Mix together cream cheese, sugar, sour cream, eggs, gelatin, and melted white chocolate chips. After filling is smooth, pour half over the crust and smooth the top. Form a trench like circle in the filling. Spread raspberry jam into the circle, and pour remaining mixture over jam. Smooth the top of the filling. Bake for 25 to 30 minutes using 8 coals on bottom and 12 on top. Mix together the Grenache by pouring the heavy cream into a 8 inch oven and heating it until it just starts to boil. Remove the oven from the heat and add the chocolate chips, let set for 5 minutes. Then mix until smooth and creamy. Allow to cool, then spoon the Grenache over the cheesecake and smooth with a spatula. Garnish as desired. Will serve approx. 16 to 20 people.

SMACOS

Internet

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

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

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

In the bottom of the Dutch oven place a soft flour tortilla. On top of that place a handful of semi-sweet chocolate chips. On top of that place a handful of mini-marshmallows.

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

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

Once shell has cooled to touch enjoy.....the inside will still be moist and warm, gooey chocolate and marshmallows. Unlike SMOREs the shell will not crumble but allow you to enjoy this delicacy in a relatively clean manner.

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

Sopapillas

Internet

Ingredients:

- 4 cups sifted all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons sugar
- 2 tablespoons vegetable shortening
- 1 cup milk
- Vegetable oil for frying

Instructions:

Mix flour, baking powder, salt and sugar into a large bowl. Cut in shortening until mixture resembles cornmeal. Stir in milk until mixture forms a firm dough. Knead dough on lightly floured aluminum foil or waxed paper just until smooth. Cover; let rest 20 minutes. Roll out to ¼ inch thickness; cut into squares or diamonds. Heat oil in a Dutch Oven until hot. Fry sopapillas,

a few at a time, turning often so they fry evenly until golden brown. Remove from oil with slotted spoon to paper towels to drain. Serve hot with butter & honey or sprinkled with cinnamon sugar.

Stir Crazy Cake

Internet

Ingredients:

- 2 ½ cups flour
- 1 ½ cups sugar
- ½ cup cocoa
- 2 teaspoons baking soda
- ½ teaspoon salt
- 2/3 cup oil
- 2 tablespoons vinegar
- 1 tablespoon vanilla
- 2 cups cold coffee
- ¼ cup sugar
- ½ teaspoon cinnamon

Instructions:

Put flour, 1 1/2 cup sugar, cocoa, baking soda, and salt in a lined, ungreased Dutch oven. Stir with a fork to mix; form 3 wells in flour mixture. Pour oil into one well, vinegar in one, and vanilla in one. Pour cold coffee over all ingredients and stir with fork until well mixed. Combine remaining sugar and cinnamon; sprinkle over (batter. Bake in Dutch oven for 34-45 minutes.

Stollen

Internet

Ingredients:

- 6 cups flour
- 2/3 cup butter
- ½ cup sugar
- 1 ¼ teaspoon salt
- ¾ cup chopped blanched almonds
- Powdered sugar frosting
- 2 tablespoons yeast
- ¾ cup mixed candied fruit
- ¾ cup milk
- 1/3 cup raisins

- 3 eggs
- Maraschino cherries

Instructions:

Mix together in a large bowl, 2 cups flour, sugar, salt, and yeast. Combine milk, water, eggs and butter in a small Dutch oven and heat over low heat until warm. Add liquid gradually to dry mixture, stirring continually. Add remainder of flour (enough to make a soft dough) and mix thoroughly. Knead for 8 to 10 minutes. Place in greased bowl, cover and let rise until doubled in bulk. Combine nuts, candied fruits and raisins. Punch down dough and add nuts and dried fruit mixture. Divide dough into equal parts, then further into three rolls. Weave the three rolls together and place around the edges of a greased 14 inch Dutch oven. Cover and cook for about 45 minutes with 14 coals on top and 6 coals on bottom. Garnish as desired with powdered sugar frosting and cherries.

Chocolate Strawberry Cake

Internet

You will need a 12 inch Dutch oven (You can have a two layer cake with two ovens! Just double the recipe!)

Dry Ingredients:

- 3 cups flour
- 2 cups sugar
- 1 teaspoon salt
- 1 teaspoon nutmeg
- 1½ teaspoons baking soda
- ½ cup cocoa
- 1 cup chopped pecans
- 2 cups powdered sugar

Wet Ingredients:

- 3 eggs, beaten
- ¾ cup corn oil
- ¾ cup half and half
- 2 cups chopped ripe bananas
- 1 cup crushed pineapple
- 1 cup chopped strawberries
- 1 teaspoon vanilla
- 3 tablespoons lemon juice

Instructions:

Mix all of the dry ingredients in a large bowl. Add the eggs and the corn oil and stir until just moistened. Stir in the rest of the ingredients gently. Lightly oil and flour a 12 inch Dutch oven and pour in the batter. Bake about an hour putting 20 coals on the lid around the rim, 3 coals directly under the oven, and 6 to 8 around the bottom outside edge. Rotate the oven and the lid every 15-20 minutes to even up the heat. Near the end of the baking time stick a big toothpick in the center to make sure it's done. Flip the oven over with the lid on and remove the oven. Let it cool off and frost. We like icing made with 2 cups powdered sugar, 3 tablespoons lemon juice, 1 tsp. vanilla, and 1 package cream cheese. Add a little water if it's too stiff.

Three Fruit Upsidedown Swirl Cake

Internet

Ingredients:

- one German chocolate cake mix and the materials called for to mix the batter
- one yellow cake mix and the materials called for to mix the batter
- one can each of your three favorite fruits
- powdered sugar and a little milk

Instructions:

Mix each cake separately. You can substitute some of the fruit juice for an equal amount of water called for in either mix. Spray a 12 inch Dutch oven generously with butter flavored Pam®. Arrange fruit in the bottom of the Dutch oven any way you want. Even up the sides. It's your cake!

Now for the fun part...

Gently pour the German chocolate cake mix right on the fruit. Next, drop six big tablespoons of the yellow cake mix in a circle around the chocolate mix and one in the middle. Now stick the spoon into each puddle until it hits the bottom of the oven. Don't stir. Gently pour the rest of the yellow mix on top.

Next is the all important temperature control.

- #1. Put 3-4 briquettes underneath the oven with of them one in the middle.
- #2. Put about 7-8 briquettes around the outside of the oven about an inch away from the side.
- #3. Put enough briquettes on the lid to fill the rim, usually about 20. Place four more evenly in the middle of the lid for the first 15 minutes and then pull them off.

Now, all you have to do is leave it alone for about 45 minutes before you look the first time. After that check it every 10 minutes and when it looks done you can poke it with your (very long) toothpick. The top (bottom) of the cake will split and that's OK because you are going to turn it over anyway.

Let it cool as long as you can with the lid off. When it cools down put the lid back on and flip the oven over. The cake will come out on the lid just like downtown. Let it cool some more before drizzling some powdered sugar icing, jam, or honey down the edges. (I used peanut butter once.)

Triple White Chocolate Cake

Internet

Ingredients:

- 8 egg whites
- 3 ½ cups cake flour
- 2 tablespoons grated lemon peel
- 4 teaspoons baking powder
- ½ teaspoon salt
- 6 oz white chocolate
- 1 ½ cups half & half
- 2/3 cup butter
- 2 cup sugar
- 2 teaspoons white vanilla
- 8 egg yolks
- 3 ½ cups fresh raspberries or sliced strawberries
- 1 recipe white chocolate mousse frosting
- powdered sugar (optional)
- 4-5 cups white chocolate curls.

Instructions:

Separate 4 egg whites and put in medium bowl. Let stand until room temperature. In a small mixing bowl, stir flour, baking powder, salt, and lemon peel and set aside. Melt 3 oz of white chocolate with ¼ cup half & half in a small Dutch oven over a low heat stirring constantly until chocolate is melted. Remove from heat; stir in ½ cup half & half and let cool. In a large mixing bowl beat 1/3 cup butter on medium heat until softened. Add 1 cup sugar and 1 teaspoon of vanilla until combined. Alternately add the flour mixture and the chocolate mixture eating on low after each addition until combined. Wash beaters. In a medium mixing bowl beat 4 eggs whites on high until stiff peaks form. Gently fold the egg whites into the batter. Spread batter into 12 inch greased & floured aluminum Dutch oven. Bake

for 25 to 30 minutes, with 10 coals on bottom and 14 on the top. Test with a toothpick in the middle for doneness. Time may vary depending on weather conditions. remove from heat, cool for 10 minutes. Invert on baking rack. Cool thoroughly. Repeat above directions for second layer. Place a 14 inch doily on lid of oven. Place the first cake layer on lid. Mix 1 ¾ cup of frosting mixture with 2 cups fruit. Spread on first for filling. Place second layer on top of filling. Use the remainder of frosting to frost sides and top of cake. Gently press chocolate curls around sides and sprinkle on top. Brush excess curls from lid. Sift powdered sugar on top. Garnish as desired and chill approximately one hour.

White Chocolate Mousse Frosting

Ingredients:

- 2 ¼ cups cold whipping cream,
- three 2.2 oz packages also white chocolate mousse mix
- ½ teaspoon white vanilla. in a chilled bowl

Instructions:

Beat whipping cream until mixture starts to thicken, sprinkle in mousse mix, continue beating for 3 to 4 minutes on high until thickened. add vanilla beat thoroughly. chill at least 20 minutes.

White Chocolate Curls

One 10 oz white chocolate bar. With chocolate at room temperature carefully draw vegetable peeler across the broad surface of the chocolate bar to form curls. If crumbling occurs, chocolate is too cold. Turn bar as you work so chocolate does not melt in hand. Store at room temperature or chill.

Baked Spaghetti

Ingredients:

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

Instructions:

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

Barbeque Pork over Rice**Ingredients:**

- 2 lb. cubed boneless pork
- 2 diced onions
- 1 diced green pepper
- Salt and Pepper
- 1 bottle of your favorite BBQ Sauce

Instructions:

Brown the pork with bottom heat in a 12-inch Dutch oven. Add the onions and pepper and simmer for at least 30 minutes with heat mostly on the bottom. Add the BBQ sauce 15 minutes before serving over cooked rice. This one is a family favorite. There are never any leftovers! Serve with hot sourdough bread and vegetables.

Beef Stroganoff**Ingredients:**

- ¼ lb. margarine
- 3 lb. ground beef
- 2 large onions, peeled and chopped
- 2 tsp. garlic powder
- 1 tsp. paprika
- 10 Tbs. flour
- ½ cup brown sugar
- ¾ cup lemon juice
- 1 8-oz [dry weight] can mushroom pieces, drained, or 6 oz fresh mushrooms, chopped
- 2 10.5-oz cans cream of beef consommé or chicken soup
- 1 pint sour cream
- 2 12-oz package noodles
- 1 tbs. Worcestershire Sauce

- Salt
- 1 4-lb bag "instant" charcoal briquettes

NOTE: Keep the ground beef and sour cream refrigerated.

Instructions:

Start firing the briquettes. In a large fry pan, greased with margarine, brown the ground beef and sauté the onions [together or separate]. Drain off the excess fat. Lightly grease the Dutch oven, bottom and sides. Throw in the beef and onions, Add 4 tbs. (not all) flour. Stir. Then add all the other ingredients except the sour cream and the noodles.

Ready to bake. Place the usual 5 or 6 hot briquettes under, and about 20 on top. Check in 20 minutes.

Remove the under briquettes if the bottom is burning. Meanwhile cook the noodles as directed. Stroganoff is done when the liquid has cooked down and its sort of pasty. If the stroganoff is not cooked enough, (it is still pretty liquid) then stir in the remaining flour and cook about 10 minutes longer.

Stir in the sour cream. Salt to taste. Drain the noodles and stir in some margarine. Serve the stroganoff on the noodles.

Recommendation: Save cooking time and dirty pans on the outing: the night before the outing brown the beef and sauté the onions. Place them in a plastic bag [s] and freeze them. Morning of the outing remove from freezer and wrap in several layers of newspapers. Keep out of sunlight. They will be thawed and ready for the oven by cooking time.

Hint: Serve some salad and salad dressing with the stroganoff. Safeway has packaged salads. About 24 ounces will serve 8. Most scouts like ranch or blue cheese dressing - a 16-oz plastic bottle.

Beef Sausage With Kidney Beans**Ingredients:**

- 2 lb. beef sausage, cut into 2in lengths
- 2 slices bacon, chopped
- 2 onions, chopped
- 1 can tomato sauce
- ¼ cups ketchup
- 1 tbs. lemon juice
- 1 tbs. Worcestershire sauce
- 1 tbs. brown sugar

- 1 tsp. salt
- 1 tbs. garlic powder
- 1 tsp. chili powder
- ½ tsp. red pepper

Instructions:

Fry chopped bacon in Dutch oven until crisp. Remove and reserve bacon. Sauté onions in bacon fat until light brown. Add tomato sauce into which 1 tsp. flour has been added. Cook until slightly thickened, stirring constantly. Add kidney beans and liquid. Add rest of ingredients except sausage and bacon and stir well. Cover and simmer 915 minutes. Add sausage and bacon. Cook 8 minutes longer and serve.

Calzone

Dough Ingredients:

- 2 cup warm water
- 1 Tbs. sugar
- 1 packet yeast (approx. 1 Tbs.)
- 1 tsp. salt
- 6 cups all purpose flour
- ¼ cup olive oil

Filling Ingredients:

- Your choice

Instructions:

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

Campers' Pot Roast

Ingredients:

- 2 lb. pot roast
- Salt and fresh ground pepper
- diced green and red peppers
- diced broccoli stems, with outside trimmed off
- diced baby carrots

Instructions:

Season the pot roast liberally with fresh ground pepper and salt. Begin cooking with most of the heat on the bottom and some on the top of your 10 or 12-inch Dutch oven. Add vegetables after the first 30 minutes. Replenish coals after 1 hour. Cook more slowly after the first hour. Check with a meat thermometer to assure doneness (145 degrees or higher). Cooking more slowly for a longer period of time after the initial period causes the meat to be more tender and flavorful. Even very inexpensive roasts turn out to be extremely tasty when cooked this way.

Chicken and Dumplings

Ingredients:

- 4 pkgs. dry chicken noodle soup mix
- 4 6oz cans boned chicken
- 4 cups biscuit mix
- 8 tbs. powdered milk

Instructions:

Put biscuit mix and powdered milk in gallon zip-lock and shake to mix thoroughly. Double bag to store. In large pot or Dutch oven, add soup mix and chicken to 12 cups boiling water and lower heat to simmer. Mix 1 1/3 cups water to dry ingredients in zip-lock to make a dough. Drop dough by spoonfuls into the soup mixture. Simmer 10 minutes uncovered, then 10 minutes covered.

Chicken and Rice

Ingredients:

- 2 - 5 oz. cans of chunk white chicken (or one small precooked deboned chicken)
- 2 cans of chicken broth
- 2 cups of uncooked rice
- 2 cups of water
- 2 Tbs. margarine

Instructions:

Mix together the rice, chicken broth and water in a large pot. Heat to boiling. Cook 5 minutes. Reduce the heat and cook another 15 minutes until water is absorbed. Add the chicken and margarine and heat through.

Chicken and Rice 2

Ingredients:

- 2 cans of Cream of Chicken Soup (spread across bottom)
- 2 soup cans of water
- 2 cups of white Rice (evenly sprinkled on top of the soup)
- 4 Chicken breasts
- 2 diced carrots
- 1 diced piece of broccoli

Instructions:

Cook with a few coals under the Oven (~6) and most coals on the lid (~14 on a 12" oven) to avoid overcooking the rice onto the bottom of the oven. Check often and add water if drying out.

Chicken in a Pot

Ingredients:

- 3-4 lb. whole frying chicken
- 1 tsp. poultry seasoning
- ½ tsp. salt
- ¼ tsp. basil
- ¼ tsp. pepper

Instructions:

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

Chicken Pie With Biscuit Crust

Filling Ingredients:

- 8 c chicken broth
- 6 carrots, in 1/4in slices
- 1 ½ lb. potatoes, diced
- 5 cups cooked chicken breast, cubed
- 2 onion, chopped
- 12 tbs. margarine
- 12 tbs. flour
- ½ tsp. thyme
- ½ tsp. nutmeg
- 1 cup fresh parsley, minced

Crust Ingredients:

- 2 2/3 cups flour
- 3 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 4 tbs. margarine, softened
- 4 tbs. shortening
- 2/3 cups cheddar cheese, shredded
- 2 large eggs, beaten
- 2/3 cups buttermilk
- Egg Wash
- 2 large egg yolk
- 2 tbs. milk

Instructions:

In a large pot, bring broth to a boil. Add carrots, potatoes, and parsley and simmer for 10-15 minutes. Transfer veggies to large bowl, reserving broth, and add chicken to mixture. Mix well. In a skillet, sauté onion in margarine until clear. Add flour and cook into a roux, stirring, for 3 minutes. Add 6 cups broth and stir. Bring mixture to a boil, stirring constantly. Add thyme and simmer 5 minutes. Stir in nutmeg, and salt and pepper to taste. Pour sauce over the chicken/veggie mixture. Stir gently and pour into Dutch oven. In a large pot, combine flour, baking powder, baking soda, and salt. Add margarine and shortening. Blend until it resembles meal. Add cheese and mix well. Add eggs and buttermilk, stirring until dough is formed. On a floured surface, pat dough out 1/2in thick and cut biscuits. Arrange biscuits on the chicken mixture. Mix egg wash and brush tops of the biscuits. Bake at 450 for 10-15 minutes, or until the biscuits are puffed and golden.

Chicken Pot Pie

Ingredients:

- 3 lb. chicken breasts, cubed
- 2 ½ tsp. salt
- 1 stalk celery, chopped
- ½ tsp. turmeric
- chopped parsley
- 4 hard-boiled eggs, cut into wedges
- 1 onion, chopped
- 4 potatoes, peeled, cut
- 1/3 tsp. pepper
- Dough:

- 2 cups flour
- ½ tsp. salt
- 2 eggs, beaten
- 4-6 tbs. water

Instructions:

Place chicken in Dutch oven, add salt, pepper, celery, onion, and turmeric. Bring to a boil, reduce heat, cover and simmer about 1 hour. Do not overcook. Remove chicken from broth. To make dough, place flour in a medium pot. Make a well in the center of the flour and add the eggs and salt. Gradually work eggs into the flour, adding only enough water to make a soft but not sticky dough. Knead 5 minutes. Cover the dough and let rest 30 minutes. Divide the dough in half and roll out each as thinly as possible into a 15in square and cut each square into 2in squares with a sharp knife. Add potatoes and celery to the broth. Simmer 25 minutes until veggies are tender. Add chicken pieces and bring to boil. Slide the squares of dough into the broth a few at a time, pushing them down gently. Cover and simmer 20 minutes. Serve with parsley.

Corn Casserole

Ingredients:

- 1 can whole corn with juice
- 1 can cream style corn
- ½ cup melted butter
- 1 package Jiffy corn bread mix
- 1 cup sour cream
- 2 eggs
- 1 cup cheddar cheese

Instructions:

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

Dutch Oven Chicken Dinner

Ingredients:

- 12 pieces of chicken of your choice of parts
- Flour
- Margarine
- 2 sliced onions
- 8 sliced potatoes

- 4 sliced carrots
- 1 full stalk chopped celery
- ½ cup water

Instructions:

Flour chicken. Melt margarine in Dutch oven and brown chicken. Add onions and continue to brown. Top with remaining ingredients. Cover and let steam until tender.

Dutch Oven Delight

Ingredients:

- 2 lb. ground beef
- 3 tbs. olive oil
- 8 ox elbow macaroni
- 12 onion, chopped
- 1 green pepper, diced
- ¼ cups celery, chopped
- ¼ cups green onion, chopped
- 1 can stewed tomatoes
- 1 can tomato sauce
- 2 cups water
- 2 tbs. Worcestershire sauce
- 8 drops Tobasco sauce
- 1 tsp. salt
- ½ tsp. lemon pepper
- ½ tsp. celery salt
- 2 cans kidney beans

Instructions:

In Dutch oven brown meat in olive oil. Drain and retain drippings. Return 3 tbs. of drippings to oven and sauté macaroni, onion, green pepper, celery, and green onion for 5minutes, stirring constantly. Return meat to oven, add tomato sauce, stewed tomatoes, and water. Mix well. Add remainder, except kidney beans, and mix well. Cover and simmer or 25 minutes. If ingredients are dry, add more water. Add kidney beans and simmer for another 10 minutes. Serve.

Dutch Oven Lasagna

Ingredients:

- 1 ½ lb. lean ground beef
- 23 oz spaghetti sauce
- 9 oz shredded mozzarella cheese
- 3 eggs
- 2 ¼ c cottage or ricotta cheese
- ¼ cup grated Parmesan cheese
- 13 lasagna noodles
- 1 ½ tsp. oregano
- ¾ c hot water

Instructions:

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

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

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

Dutch Oven Stroganoff

Ingredients:

- 2 lb. boneless sirloin, cut into 2½ in strips
- 1 cup flour
- ½ tsp. salt
- ¼ tsp. pepper
- 1 can beef broth

- 1 large onion, sliced
- 2 cloves garlic, minced
- 1 tbs. Worcestershire sauce
- 1 ¼ cups water
- 2 bay leaves
- ¼ tsp. paprika
- ½ cups olive oil
- ½ lb. fresh mushrooms, sliced
- 2 packages brown gravy mix

Instructions:

Mix flour, salt, and pepper in small pot. Coat meat with mixture and brown in Dutch oven in olive oil. Stir in broth, Worcestershire, water, bay leaves, and paprika. Bring to simmer. Cook for 1 -1 1/2 hours or until meat is almost tender. Add mushrooms. Thicken with gravy mix. Serve over cooked egg noodles or mashed potatoes.

Dutch Oven Stuffed Peppers

Ingredients:

- 8 large green peppers
- 2 lb. ground beef
- 3 tbs. olive oil
- 2 medium onions, chopped
- 2 tsp. salt
- ½ tsp. pepper
- ½ tsp. cumin
- ½ tsp. coriander
- ½ tsp. basil
- ½ tsp. oregano
- ½ tsp. garlic powder
- 2 tbs. Worcestershire sauce
- 1 cup celery, chopped fine
- 1 cup uncooked rice
- 2 cup tomato soup
- 1 cup water

Instructions:

Cut stem from green peppers, remove stem, seeds, and veins. Wash and blanch in boiling water for two minutes. Remove, drain, and cool. Heat olive oil in large skillet. Add meat, onion, and celery. When meat is browned, drain, put back in skillet and add spices and Worcestershire sauce. Stir until mixed well then remove from heat. Prepare rice according

to package directions. When done, add to meat mixture, stir to mix well, then heap mixture into peppers. Arrange in Dutch oven and cover with soup and water mixture. Bake at 350 for 1 hour.

Easy Chicken Dinner

Ingredients:

- 1 chicken 4 potatoes
- 4 med. carrots
- ½ cup cauliflower
- ½ cup broccoli
- ¾ cup bar-b-que sauce
- 1 package pop biscuits

Instructions:

Place chicken in bottom of oven. Add bar-b-que sauce and ½ cup of water. Add more water as chicken cooks to make a good gravy. Cut potatoes and carrots place on top of chicken do not stir into chicken, add broccoli and cauliflower. Cook with 12 to 15 briquettes under oven. Place biscuits on grill, cover with high dome lid, place 15 to 20 charcoal briquettes on top of high dome lid, cook approximately 15 min. If you do not use charcoal the biscuits will need to be turned.

English Muffin Style Pizza

Instructions:

Preheat the Dutch Oven with more coals on the lid than the number (i.e. >12 on a 12" Dutch Oven) and an equal number under the oven. Cut English Muffins in half (Or use a whole Boboli bread). Spread margarine on the crust side of the muffins. Spread tomato slice or pizza sauce or spaghetti sauce or tomato paste on the top side of the muffins. Add grated cheese (provolone or mozzarella preferred, others fine). Add Sliced pepperoni and/or sausage and/or sliced olives and/or leftover cooked bacon. Bake until the cheese is melted

Firebird Casserole

Ingredients:

- 3 lb. ground beef
- 2 small onions, diced
- 2 tbs. olive oil
- 4 cans condensed cream of mushroom soup
- 2 soup cans milk

- 12 corn tortillas
- 2 lb. shredded Cheddar cheese
- 2 cans diced green chilies, drained
- 1 tsp. Tobasco

Instructions:

Brown beef and onion in oil. Stir to crumble meat. Combine soup and milk in large pot. Stir over medium heat until smooth. Then add chilies and Tobasco sauce. Cut tortillas in 1in squares. Put large pot lid upside down in Dutch oven and line with foil. Make layer of tortilla squares in bottom. Spread with layer of 1/2 cooked meat, then 1/2 of soup mixture, then 1/2 of cheese. Repeat layers and top with remaining tortilla squares. Bake 20-30 minutes. For more fire, use 1/2 Jalapenos and 1/2 green chilies

Fly Like An Eagle Chicken

Ingredients:

- 3-4 lb. chicken, cut up
- 2 onions, chopped
- 1 green pepper, chopped
- 1 jar pimento, diced
- ¾ tsp. chili powder
- 1/8 tsp. dried red pepper
- 1 small jar stuffed green olives, drained
- 2 cloves garlic, minced
- 2 chicken bouillon cubes
- 1 cup diced ham
- 1 can tomatoes
- 1 cup peas
- 1 tsp. salt
- ½ tsp. red pepper
- 1 tsp. paprika
- 1 cup long grain rice

Instructions:

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

Golden Shepherd's Pie

Ingredients:

- 1 ½ pounds Ground Skinless Turkey Breast
- 1 cup chopped onions
- 1 cup shredded carrot
- ¾ cup chopped green bell pepper
- 1 cup frozen tiny peas, defrosted
- 1 14 oz. can canned tomatoes, no-salt-added, undrained and chopped
- ½ cup canned tomato sauce, no salt added
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dried Italian seasoning
- ¼ teaspoon garlic powder
- ¼ teaspoon salt
- ¼ teaspoon pepper
- Potato Topping
- 2 cups baking potatoes, peeled, cubed (1LARGE)
- 1 teaspoon minced garlic
- ¼ cup plus 2 Tbs. 1% lowfat milk
- 1 tablespoon fresh chives, minced
- 1 tablespoon Fleischmann's margarine, melted
- ¼ teaspoon salt
- butter-flavored nonstick cooking spray

Instructions:

Combine ground turkey breast (or ground round beef), onion, carrot, and green pepper in a large non-stick Dutch oven with 1 TBS Veg. broth; cook over medium-high heat until turkey is white, stirring until it crumbles. Drain liquid. Add peas and next 7 ingredients, stirring well. Bring to a boil; reduce heat, and simmer, uncovered, 25 minutes, stirring occasionally.

Spoon mixture into 11 x 7 x 1 1/2" (or 8 x 8 x 1") baking dish coated with cooking spray. Spread potato topping over turkey mixture; lightly coat top with cooking spray. Bake, uncovered at 425° for 15 minutes. Then broil 2-3 minutes (with electric oven door partially opened) or until golden. Remove from oven; let stand 5 minutes before serving.

POTATO TOPPING: Cook potato AND GARLIC in boiling water to cover until tender. Drain potato, mash; add milk and beat at medium speed in an electric mixer until mixture is smooth. Stir in chives, margarine and salt.

Hash Brown Quiche

Ingredients:

- 36 oz potatoes (cooked, cooled and shredded) or 36 oz package hash brown potatoes (thawed)
- 1/3 to ½ cup melted butter
- 1½ cup (6 oz) Swiss and/or cheddar cheese, grated
- ¾ to 1½ cup (3-6 oz) hot pepper cheese, grated
- 1½ cup (9 oz) cooked ham, diced
- ¾ cup milk
- 3 eggs
- 1/3 tsp. seasoned salt or Mrs. Dash
- Pepper to taste

Instructions:

Grease 12 inch oven with CRISCO. If using thawed potatoes, press between paper towels to remove excess water. Fit potatoes in oven making a solid crust. Brush crust with melted butter (be sure to get top edge). Bake hot (425 F) with most heat on top for about 25 minutes until crust is golden brown. Remove oven from heat.

Fill crust with layers of cheese and ham. Beat eggs with milk and seasonings, pour over ham and cheese. Bake moderate (350 F) with most heat on top 30-40 minutes or till done. Use knife test as for custard pies.

Good for dinner but makes a super breakfast also!

Hip Hoppin' John

Ingredients:

- 1 pound dried black-eyed peas
- 2 ham hocks, smoked
- 2 medium onions
- 3 cloves garlic, large
- 2 bay leaves
- 1 cup converted long-grain white rice
- 1 (10oz) can diced tomatoes with chiles, juices reserved
- 1 large red bell pepper, finely diced
- 3 ribs celery, diced
- 1 jalapeño or serrano pepper, minced
- 2 teaspoons Creole seasoning
- ¾ teaspoon dried thyme leaves

- ¾ teaspoon ground cumin
- ¾ teaspoon salt
- 3 scallions, sliced
- hot red pepper sauce

Instructions:

In a large Dutch oven, combine the black-eyed peas, ham hocks, and 6 cups water. Cut 1 onion in half and add it to the pot along with the garlic and bay leaves. Bring to a boil, reduce the heat to medium-low, and simmer gently until the beans are tender but not mushy, 2 to 2 ½ hours. Remove the hocks, cut off the meat in large shreds, and set the meat aside. Drain the peas and set aside. Remove and discard the bay leaves, onion and garlic.

Add 2½ cups of water to the pot and bring to a boil. Add the rice, cover, and simmer until the rice is almost tender, 12 minutes.

Mince the remaining onion. Add to the rice along with the peas, tomatoes, and their juices, bell pepper, celery, jalapeño pepper, Creole seasoning, thyme, cumin, and salt. Cook until the rice is tender, 5 to 7 minutes. Stir in the sliced scallions and meat from the ham hocks. Pass the hot sauce.

Little Porkies

This is an unusual recipe because it uses the Dutch oven not as an oven but as an enormous fry pan.

Ingredients:

- 2 boneless loin chops per person
- ¼ cup cooking oil
- 1 can cream of mushroom soup [Option: 1 can of cream of onion soup]
- 1 cup milk [or half and half]
- 1 8-oz [dry weight] can mushrooms [or about 3 cups of fresh mushrooms.]
- Option: 1 large onion, peeled and chopped]
- 2 12-oz packages of noodles [One package will do for 6 or less.]
- 24 ounces of pre-packaged salad
- 1 16-oz jar [preferably plastic] of salad dressing [ranch or blue cheese is preferred by most.]
- salt and pepper
- Accent
- 1 4-lb bag of "instant" charcoal briquettes

Instructions:

Fire up the charcoal. You want to fire up two different doses of charcoal, each with about 15 briquettes. Start the second dose about 20 minutes after you start the first dose.

Trim the chops of any fat. Salt, pepper, and Accent. Pour the cooking oil in the Dutch oven. Mix the mushroom soup and the milk in a bowl. [Note: take the mushroom soup directly from the can and add only the cup of milk or half- and -half.] Mix thoroughly. Ready to cook.

When the coals are hot place about 12 on your aluminum foil. You don't want them stacked, and you want them all to be under the oven. Place the oven over the coals. No lid. When the oil gets hot put in the pork chops to brown them. Turn to brown on all sides. [You are just browning the chops, to keep the juices in - you're not cooking them all the way through at this point.] When brown, add the mushrooms and get them good and brown too. [Or if using onions, sauté until clear.] Pour the mushroom soup over the chops.

Put the lid on and simmer. You need to check frequently and stir regularly, for a half hour plus. Also check the briquettes; they may have "run down". If so add another dozen fresh hot ones. The porkies are done when the chops are tender to a fork.

While the chops are simmering cook the noodles in a separate pot, according to instructions.

Serve the chops beside or on the noodles. Use the hot mushroom sauce as a gravy over the chops and the noodles.

Hint: Don't forget some salad and dressing to go with the porkies. 24 ounces of pre-packaged salad will serve eight. One 16-oz jar [preferably plastic] of salad dressing [ranch or blue cheese is preferred by most.]

Little Shop Of Horror Stuffed Peppers

Ingredients:

- 8 medium bell peppers (red, green, yellow)
- broccoli
- yellow squash
- mushrooms
- pea pods
- wooden skewers (large toothpicks)
- 1 lb.. Italian sausage

- 4 Tbs. dry felafel mix
- water
- 1 small yellow onion, diced
- garlic, diced
- basil
- black pepper
- mushrooms, diced

Instructions:

Meat filling: Mix felafel mix with enough water to make a paste. Brown sausage and felafel paste separately. Felafel should be cooled until crumbly. Set meat and felafel aside. Sauté onions, garlic, basil, and mushrooms together. Add meat and felafel and mix together. Set aside. Vegetable filling: Cube or dice all vegetables. Mix in bowl; set aside. Prepare bell peppers: Cut tops of peppers, remove seeds and cut a design in top of peppers. Skew peppers together so they won't fall apart in oven. After peppers are secure stuff them full with fillings (4 veggie, 4 meat). Place circle of peppers on top of tomato sauce (see below) Sauce should be about 1 1/2 inch deep. Cook for 25 minutes or until veggies are tender but slightly crunchy. Garnish as desired or just eat.

Louisiana Seafood Gumbo

The premier soup of Cajun country, seafood gumbo is known worldwide as the dish to seek out when visiting South Louisiana. There are as many recipes for this soup as there are people who cook it.

Ingredients:

- 1 pound (35 count) shrimp, peeled and deveined
- 1 pound jumbo lump crabmeat
- 2 dozen shucked oysters, reserve liquid
- 1 cup vegetable oil
- 1 cup flour
- 2 cups chopped onions
- 1 cup chopped celery
- 1 cup chopped bell pepper
- ¼ cup diced garlic
- ½ pound sliced andouille sausage
- 1 pound claw crabmeat
- 3 quarts shellfish stock
- 2 cups sliced green onions
- ½ cup chopped parsley salt and black pepper
- Louisiana Gold Pepper Sauce

Instructions:

In a Lodge 7-quart cast iron Dutch oven, heat oil over medium-high heat. Once oil is hot, add flour and, using a wire whisk, stir constantly until brown roux is achieved. Do not allow roux to scorch. Should black specks appear in roux, discard and begin again. Once roux is golden brown, add onions, celery, bell pepper and garlic. Sauté until vegetables are wilted, approximately 3-5 minutes. Add andouille, blend well into vegetable mixture and sauté 2-3 minutes. Add claw crabmeat and stir into roux. This will begin to add seafood flavor to mixture. Slowly add hot shellfish stock, one ladle at a time, stirring constantly until all is incorporated. Bring to a low boil, reduce to simmer and cook approximately 30 minutes. Add additional stock if necessary to retain volume. Add green onions and parsley. Season to taste using salt, pepper and Louisiana Gold. Fold shrimp, lump crabmeat, oysters and reserved oyster liquid into soup. Return to a low boil and cook approximately 10 minutes. Adjust seasonings and serve over cooked rice.

Meatballs and Veggies

Ingredients:

- 2 lb. ground beef
- 1 onion
- pepper and salt
- ½ cup rice
- carrots
- corn on cob
- stove top stuffing
- 1 can Cream Chicken Soup

Instructions:

Mix the ground beef , onions, salt & pepper and rice together and form meat balls. Lay around in bottom of Dutch oven. Put the carrots on the top of the meat balls. Put lid on and let start to cook while you mix up the stove top dressing mix. Follow the directions on the dressing box. Wrap the dressing in tin foil and set on top rack right above the cone.

Husk your corn and wash. Take 1 onion and cut in half and also wrap in tin foil. Set the corn and onion on the top rack also. Put lid on and let cook for about 20 min. Remove lid and left off top rack with prong's set aside. Take one can of Cream of Chicken soup and pour over meat balls. Let this finish cooking for about 20 more min. Enjoy your full meal out of one pot.

Miner's Rescue Chicken

This recipe came from the gold rushers.

Ingredients:

- 5 lb. mixed chicken pieces
- 1 small [5 oz] bottle Worcestershire Sauce
- 1 Tbs. garlic powder
- 4 medium to large onions
- 1 8-oz bottle French dressing
- 1 16-oz [approx.] jar apple jelly [apricot tastes good too]
- small box of 5-minute rice
- 1 tsp. salt, ½ tsp. pepper
- cooking oil or margarine
- 1 4-lb bag "instant" charcoal briquettes

Instructions:

Break up chicken into small pieces. Brown it in an oiled fry pan. Peel and cut onions, then sauté in oiled fry pan. Pack chicken into bottom of Dutch oven that has been greased with oil or margarine. Mix all the remaining ingredients except rice [but including onions] together and pour over chicken. Apply hot briquettes to the oven in the standard manner and let'er cook. Now cook rice as instructed. Check oven in about 15 minutes. If the chicken on the bottom is burning or looks like it might, take oven off of the bottom briquettes. The meal is ready to serve when chicken sort of falls apart. Add salt and pepper to taste.

Recommendation: Save preparation time and dirty dishes on the outing. Instead of buying chicken parts and browning them in camp, get 5 lb. of barbecued chicken at the deli. Break up the chickens into small pieces and place in a plastic freezer bag[s] and place in the freezer the night before leaving on the outing. Then wrap the frozen chicken bag[s] in newspapers and they will stay cold until Dutch oven time.

Likewise: Peel, slice and sauté the onions the night before the outing. Same thing: place in a freezer bag, freeze, and wrap in newspaper for transport on the outing.

Hint: Serve with salad [about 3 oz pre-packaged salad per person] and salad dressing.

Old Fashioned Beef Pot Roast

Ingredients:

- 1 4 lb. beef chuck roast
- 2 tbs. flour
- 1 tbs. olive oil
- 2 tsp. salt
- ½ tsp. marjoram
- ¼ tsp. thyme
- ¼ tsp. pepper
- ½ onion, sliced
- ½ cups water
- 3 medium carrots, cut in sixths
- 1 lb. carrots, cut in chunks
- 1 lb. small potatoes, cut in ½ 's

Instructions:

Sprinkle roast lightly with flour, rub in. In Dutch oven, brown meat slowly on all sides in hot oil. Season with dry ingredients. Add sliced onion and water. Cover and roast about 2 hours. Add rest of veggies and another ½ cups water. Cover. Continue cooking for another 1-1½ hours. To make gravy, skim fat from oven. Add water to juices to make 1½ cup. Heat large skillet and add juice mixture. Combine ½ cup cold water and ¼ cups flour. Stir well and add to skillet. Cook and stir until thickened and bubbly. Season with salt and pepper to taste.

Pasta Italiano Bake

Ingredients:

- 1 lb. ground beef
- ¼ cup chopped onion
- ¼ cup chopped green pepper
- 1 garlic clove, minced
- 1 6 oz can tomato paste
- ½ cup water
- 1 teaspoon salt
- ½ teaspoon oregano leaves
- 2 cups (4 oz) noodles, cooked, drained
- ¼ cup chopped parsley
- ½ cup Miracle Whip salad dressing
- ¾ cup Kraft grated parmesan cheese
- 2 eggs, beaten

Instructions:

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

Pizza Hot Dish**Ingredients:**

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

Instructions:

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

Pizza Quiche Supreme**Ingredients:**

- 2 Pre-made deep dish pastry shells
- 3oz pepperoni quarter sliced
- 1 cup shredded mozzarella cheese
- ½ cup sliced black olives
- 1 cup grated parmesan cheese
- 1 cup chopped onion
- 1 tbs. garlic flakes
- 3 eggs, beaten
- 1 cup mushrooms, chopped
- 1 cup tomato sauce
- ½ lb. pork sausage
- 1 cup milk
- 1 tsp. dried basil
- 1 tsp. oregano
- 1 green pepper, diced

Instructions:

Sauté onion and garlic in margarine. Brown and shred pork sausage. Bake pastry shell 5 minutes in pre-heated Dutch oven. Remove shell and sprinkle 1/3 cups mozzarella over bottom evenly. Top with olives, green pepper, and layer of pepperoni. Beat eggs until smooth. Add milk, pork sausage, mushrooms, sautéed onion and garlic, 1/3 cups mozzarella, 1/2 cup parmesan, several pieces of pepperoni, basil, oregano, and tomato sauce. Stir until well blended. Pour mixture into pastry shell.

Top with remaining mozzarella cheese and pepperoni. Sprinkle with parmesan cheese. Bake in Dutch oven 20-30 minutes or until knife inserted in center comes out clean. Let stand 10 minutes before cutting. Any combination of pizza ingredients can be used in filling. This is for the supreme "garbage can" quiche.

Pork and Sausage Jambalaya

Jambalaya has become the best known rice dish in America. The origin of this dish cannot be disputed. When the early Spanish settlers came to New Orleans in the early 1700s, they brought with them the recipe for their famous paella. Since the ingredients for paella were not to be found in South Louisiana, their recipe was quickly adapted to the products at hand. Oysters and crawfish replaced clams and mussels in the recipe. Andouille took the place of ham and the new dish emerged from the paella pans of the Spanish. Since the main ingredient in the dish was rice, the dish was named "jambon a la yaya." "Yaya" is the African word for rice and there is no argument that the black hand in the pot had a tremendous influence in our jambalaya. Today, the dish is made with many variations and with whatever is available. The most popular combination, however, is pork, chicken and andouille.

Ingredients:

- 3 pounds cubed pork
- 2 pounds sliced andouille
- ¼ cup Crisco or bacon drippings
- 2 cups chopped onions
- 2 cups chopped celery
- 1 cup chopped bell pepper
- ½ cup diced garlic
- 8 cups beef or chicken stock 2 cups sliced mushrooms
- 1 cup sliced green onions
- ½ cup chopped parsley salt and black pepper
- Louisiana Gold Pepper Sauce
- 5 cups Uncle Ben's Long Grain Rice

Instructions:

In a 7-quart cast iron Dutch oven, heat Crisco or bacon drippings over medium-high heat. Sauté cubed pork until dark brown on all sides and some pieces are sticking to the bottom of the pot, approximately 30 minutes. This is very important as the brown color of jambalaya is derived from the color of the meat. Add andouille and sauté an additional 10, 15 minutes. Tilt the pot to one side and ladle out all oil, except for one large cooking spoon. Add onions, celery, bell pepper and garlic. Sauté until all vegetables are well caramelized. Be careful, as vegetables will tend to scorch since the pot is so hot. Add beef stock, bring to a rolling boil and reduce heat to simmer. Cook 15 minutes for flavors to develop. Add mushrooms, green onions and parsley. Season to taste using salt, pepper and Louisiana Gold. I suggest that you slightly over-season since the rice tends to require a little extra seasoning. Add rice, reduce heat to simmer and cover. Cook rice 30-45 minutes, stirring at 20 minute intervals.

Potato Casserole**Ingredients:**

- 1 pkg. Hash browns or Potatoes O'Brien
- 1 can cream of celery soup
- 1 can cream of potato soup
- 1 small carton sour cream
- salt and pepper to taste

Instructions:

Mix all ingredients and place in a foil lined Dutch oven. Place 10-12 hot charcoal briquettes on top of lid. Cook over coals for 1 hour.

Red Beans and Rice With Smoked Sausage**Ingredients:**

- 1 lb. dried red beans
- 1½ lb. smoked sausage, cut into ½ in. pieces
- 8 oz ham shanks
- 2 onions, chopped
- 2 cloves garlic, minced
- 1 tsp. thyme
- 1 tsp. black pepper
- 1 tsp. red pepper
- ½ tsp. sage
- 2 cups cooked rice

Instructions:

Place beans in Dutch oven and cover with water. Let soak 30 minutes. Add remaining ingredients to beans except salt and rice. Bring to boil over medium high heat. Reduce heat to medium low, cover and simmer 2 1/2 hours. Add water if necessary. Add salt to taste. Discard ham bones. Remove 4 tbs. of beans from mixture and mash. Return to oven and stir. Simmer 15 more minutes. Add rice and serve.

Round Steak Potato Pie**Ingredients:**

- 2 lb. round cut in one inch cubes
- 2 tbs. cooking oil
- 1 package brown gravy mix
- ½ cup water
- 2 cups tomato sauce or cut up tomatoes
- 1 cup celery diced
- 1 med. onion diced
- 4 med. potatoes, cooked, peeled and cut in slices
- ¼ cup melted margarine
- ¼ cup parmesan cheese grated
- 1 tbs. chives minced.

Instructions:

Brown steak in oil, drain. Add gravy mix, stirring into water and tomato sauce or cut up tomatoes. Place cover on oven using just enough charcoal under and on top to let simmer 60 minutes. Add celery and onion. Continue to simmer until meat is tender. Place cooked potatoes on top of mixture. Stir together melted butter, parmesan cheese and chives, sprinkle over top and bake 30 to 45 minutes at 350 degrees.

Sausage-Rice Oven Dish**Instructions:**

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

- 1 package almonds, slivered

Instructions:

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

Sloppy Joe Biscuit Bake

Ingredients:

- 1 large onion
- 2 pounds ground beef
- 2 pkgs. Sloppy Joe seasoning mix
- 2 6-ounce cans tomato paste
- 2 cups water
- 1 16-ounce package refrigerator biscuits

Instructions:

Brown the onion and ground beef in a Dutch oven. Drain grease. Add seasoning mix, tomato paste and water. Bring to a boil. Place biscuits on top of mixture. Bake 15-20 minutes.

Tenderfoot Chicken Casserole

Ingredients:

- 1 whole chicken, cooked, boned, then chopped
- 1 box Stove Top stuffing, chicken flavor
- 2 cans cream of chicken soup
- 1 cup mayonnaise

Instructions:

Cut up chicken and boil in Dutch oven for ½ hour. Let cool, then bone and chop. Combine soup and mayonnaise in a large pot. Add seasoning packet from stuffing mix and ¾ cups stuffing crumbs. Add chicken and stir well. Place in Dutch oven and top with remaining crumbs. Bake at 350 for 30 minutes.

Thanksgiving in a Dutch Oven

Ingredients:

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

Instructions:

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

Baked Chicken With Cheese

Internet

Ingredients:

- 8 chicken breasts, deboned
- 2 tbs. lemon juice
- salt
- 8 slices boiled ham
- 8 slices tomato
- 6 tbs. olive oil
- 2 tbs. thyme
- salt & pepper
- 8 slices Swiss cheese
- aluminum foil

Instructions:

Cut foil into 12 in squares, place chicken in center. Combine oil, lemon juice, thyme, and mix well. Spoon over breasts. Seal foil well and place in a 350 Dutch oven for 30 minutes. Open foil and place one slice ham, cheese, and tomato over each breast. Bake open for 3-5 minutes. Serve.

B-B-Q Chicken

Internet

Ingredients:

- 2 lb. chicken strips
- 1 can coke
- barbecue sauce

Instructions:

Throw it all in the Dutch oven and stir while cooking over coals.

Barbecued Pork

Internet

Ingredients:

- 5 lb. lean pork loin, cut into ½ inch pieces
- 2 cloves garlic, mashed

Sauce Ingredients:

- 1 green bell pepper, chopped
- 1 cup brown sugar
- 1 yellow bell pepper, chopped
- 1 Tbs. dry mustard
- 1 red bell pepper, chopped
- 1 Tbs. fresh oregano, chopped very fine
- 1 large red onion, chopped
- 1 Tbs. fresh lemon thyme (or lemon juice)
- 1 large white onion, chopped
- ½ cup dark molasses
- 3 Tbs. red wine vinegar
- ¼ cup soy sauce
- 2 cups Heinz® ketchup
- Powdered chili peppers or cayenne pepper according to your own taste.

Instructions:

Coat the inside of a 12-inch Dutch Oven with Pam. Preheat for 5 minutes with 12-14 briquettes on the bottom and about 20 on top, filling the outside ring of the lid. Melt ½ cube margarine in the oven. Add the pork and the garlic. Brown for about 2 minutes, stirring with a wooden spoon. Cover and add four more briquettes to the center of the lid. Let the Dutch oven heat up for about fifteen minutes, then stir the meat until almost done.

Meanwhile, back at the ranch.....

While the Dutch oven is heating up (see above) chop the vegetables. When the pork is done add these along with the rest of the ingredients except for the pepper powder, add this near the end of cooking to taste. Heat to barely boiling, using about 8-10 briquettes on the bottom and filling the outside ring of the lid. Simmer for about 40 minutes rotating the oven and then the lid every 15 minutes to prevent hot spots. Open to stir several times to check for scorching. If it begins to scorch take away about half of the briquettes from the bottom. (Been there, done that.) Serve with rice, pasta, tortillas, or anything else you conjure up.

Enjoy!

Barbecue Ribs

Internet

Ingredients:

- ½ rack of spare ribs
- Salt and Pepper ribs according to taste

Instructions:

Braise in a hot Dutch Oven for 30 to 40 minutes at approx. 450 degrees. Cover lid completely with coals, same with bottom. Check for browning, turn if necessary. Separate ribs and cover with your favorite barbecue sauce. Bake for approx. 2 hours with 14 coals on top and bottom.

Baron of Beef

Internet

Instructions:

Take a 14-inch Dutch oven (for a sirloin tip roast) or a 16-inch Dutch oven (for a baron of beef) and sprinkle pepper and garlic salt over the bottom. (if you want add veggies to make a complete meal in one pot!)

Heat the oven directly over the campfire until the oven is very hot, then begin to sear the meat . Add more pepper and garlic salt as needed.

When the meat is seared, add some water, cover the oven and bake meat using charcoal until it is done to your liking (rare to well done). It will take from 1½ to 3 hours, depending on the size of your roast.

Brisket

Internet

Ingredients:

- 3-4 lb. beef brisket
- seasoned tenderizer
- 2-3 tbs. flour
- salt
- pepper

Instructions:

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

Chicken Breasts

Internet

Instructions:

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

Ingredients:

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

Chicken Fricassee

Internet

Ingredients:

- 2 frying chickens, cut up
- 4 onions, chopped
- 1 cup olive oil
- 1 bunch parsley, chopped

- 1/2 cups flour
- 1/2 tsp. red pepper
- 1 tsp. salt
- 1 tsp. black pepper
- 1 1/2 qt. water

Instructions:

Put flour, red pepper, black pepper, and salt into gallon zip-lock. Shake each piece of chicken to coat well. Brown in large skillet with onions and olive oil. Move all to Dutch oven and add 1 1/2 qt water. Cook until chicken is tender. Stir often. Liquid should turn into gravy. Ten minutes before serving, add parsley and season with more red pepper and Tobasco to taste.

Chicken Tetrazzini

Internet

Ingredients:

- 4 lb. chicken, cut up
- 1 lb. fresh mushrooms, thinly slice
- sliced
- 6 tbs. margarine
- 4 tbs. olive oil
- 3 cloves garlic, minced
- 1 lb. spaghetti
- 4 tbs. flour
- 2 cups heavy cream
- 1 can parmesan cheese, grated
- nutmeg to taste

Instructions:

In a Dutch oven, combine chicken with enough salted water to cover meat by 2 in. Bring to boil, simmer for 20 minutes. Let cool. Separate the meat from the skin and bones. Return the skin and bones to broth. Cut meat into strips and reserve. Simmer broth until reduced by 1/2. Strain and discard solids. Boil stock until reduced to 2 cup. In a large skillet, sauté mushrooms and garlic in 2 tbs. margarine and 2 tbs. olive oil until soft. Add remaining margarine and olive oil. Add flour and stir well into a roux. Stir in reserved broth and cream. Add nutmeg, salt and pepper to taste. Bring sauce to boil, reduce heat and simmer 35 minutes. Cook spaghetti in large pot until soft. Drain well. Stir 1/2 mushroom sauce into spaghetti and place into Dutch oven. Add chicken meat to remaining sauce. Spoon into center

of spaghetti. Sprinkle well with parmesan cheese and bake at 350 for 25-30 minutes. Serve with rest of parmesan cheese.

Chicken With Cream Sauce

Internet

Ingredients:

- 1 chicken, cut up
- 1 stalk celery, sliced
- 1 onion, halved
- 4 tbs. parsley flakes
- 2 whole cloves
- 1 carrot peeled and sliced
- 1 tsp. salt
- 1 bay leaf, crushed
- ½ tsp. thyme
- water

Sauce Ingredients:

- 1 can chicken stock
- 1/8 tsp. pepper
- ½ cup heavy cream
- ½ cup flour
- ½ tsp. salt
- 1 tbs. parsley flakes
- 4 tbs. margarine

Instructions:

Put chicken in Dutch oven and cover with water. Add celery, carrot, onion, and salt. Tie parsley flakes, bay leaf, cloves, and thyme in a small square of cheese cloth and add to pot. Cover and cook at low 7-9 hours. Melt margarine in medium pot. Stir in flour and cook over low heat, stirring often until well blended. Gradually add in stock. Simmer until smooth. Add rest of ingredients. Remove chicken from oven, place into a large pot, pour sauce over chicken and serve.

Chinese Pepper Steak

Internet

Ingredients:

- 2 lb. round steak, cut into thin strips 2 in long
- 4 tbs. olive oil
- 2 clove garlic, minced

- 2 tsp. salt
- 2 cups beef broth
- 2 green peppers, sliced into thin strips
- 2 cups celery, thinly sliced
- 2 onions, thinly sliced
- 1 can Coca-Cola-
- 3 tomatoes, cut into 8 wedges each
- ½ can Coca-Cola
- 4 tbs. cornstarch
- 2 tbs. teriyaki sauce
- 8 servings rice cooked to package directions

Instructions:

Heat oil in Dutch oven and brown meat and garlic. Add beef broth, over and simmer 15 minutes. Stir in green pepper, celery, onions, and Coke. Cover and simmer for 5 minutes. Do not over cook veggies. Gently stir tomatoes into mixture. Blend cornstarch into 1/2 cups Coke and teriyaki sauce. Stir into meat mixture until sauce is thickened. Serve over hot rice.

Corned Beef With Dijon Glaze

Internet

Ingredients:

- 3 lb. corned beef brisket
- ¼ cup white vinegar
- 2 bay leaves
- 3 cloves garlic, minced
- ½ cup orange marmalade
- 2 tbs. Worcestershire sauce
- 4 cups water
- ¼ cup Worcestershire sauce
- 8 whole cloves
- ½ cup Dijon mustard
- 2 tsp. horseradish

Instructions:

Place brisket in Dutch oven. Add water, vinegar, bay leaves, garlic, cloves, and 2 tbs. Worcestershire sauce. Bring to a boil. Cover, reduce heat and simmer 2½ to 3 hours or until tender. In a small pot, combine Dijon mustard, marmalade, horseradish, and 1/34 cups Worcestershire sauce. Cook over medium heat, stirring constantly, until bubbly. Remove brisket

and drain. Discard liquid. Return brisket to oven and spread with glaze. Bake at 350 for 20 minutes.

Dilly Chicken

Internet

Ingredients:

- 3 lb. Chicken cut into pieces
- ½ cup Melted butter
- ¼ tsp. Salt
- ¼ tsp. Black pepper
- 1 tsp. Season-all
- 1/8 tsp. Onion powder
- 1 tsp. Dill weed
- ¼ tsp. Paprika
- Flour

Instructions:

Clean and dry chicken. Dip in mixture of butter, salt, pepper, Season-All, onion powder, dill weed and paprika. Dredge in flour and place, skin side down, in oven. Spoon any remaining seasoned butter over chicken. In a 12 inch oven, with lid ajar cook at high heat (425 F.) 30 minutes. Turn chicken, add small amount water, cover and continue cooking 15 minutes or until tender and brown. Serves 3 to 4.

Dutch Oven BBQ

Internet

Ingredients:

- 3 lb. chuck steak, cut into 1 in wide pieces
- 2 clove garlic, minced
- ½ cup red wine vinegar
- 2 tbs. brown sugar
- 2 tsp. paprika
- 4 tbs. Worcestershire sauce
- 1 cup ketchup
- 2 tsp. salt
- 2 tsp. dry mustard
- ½ tsp. black pepper

Instructions:

Place beef in Dutch oven. In a medium pot, combine all other ingredients and pour over beef. Mix well. Cover and cook over very low heat for 3-5 hours. Mash meat with fork. Heat to steaming and serve on buns.

Dutch Oven Lacquered Chicken

Internet

Ingredients:

- 1 whole chicken cut up
- 3 large onions, chopped
- 1 large can tomatoes
- 1 orange, unpeeled, seeded and chopped
- 1 tsp. sugar
- 1 tsp. salt
- 1/8 tsp. pepper
- ½ cup water
- 1 tsp. instant chicken bouillon
- 3 heaping tbs. grape jelly
- olive oil

Instructions:

In a large skillet, heat olive oil and sauté chicken until browned. Remove chicken and sauté onions until golden. Place into Dutch oven. Add tomatoes, orange, sugar, salt and pepper. Set chicken pieces on top. Rinse skillet with the water and scrape into Dutch oven. Sprinkle instant bouillon on top. Cover and cook slow 5-7 hours. Before serving, remove chicken and wrap in foil to keep warm. Change heat to high and simmer until thick enough to mound on a spoon. Stir in the jelly until the sauce just boils. Add chicken, making sure to cover each piece with sauce. Remove from heat and serve.

Easy Beef in the Pot

Internet

Ingredients:

- Large round steak
- 1 can Pepsi or Coke
- ¾ cup ketchup
- 1 large onion, sliced
- 1 green pepper, sliced
- 2 tbs. olive oil
- Salt

- Pepper
- 1 lb. egg noodles, cooked

Instructions:

Heat Dutch oven over medium heat. Add olive oil. Cut round steak into 8 strips. Brown steak and add onions. When onions are soft, remove meat and onions. Drain oil from oven. Add meat, onions, and green pepper. Add can of Pepsi and ketchup. Salt and pepper to taste. Cover and place coals on bottom and top of oven in 1 to 3 ratio. Cook 1 hour or until sauce thickens. Serve over egg noodles.

Easy Italian Chicken

Internet

Ingredients:

- 1-2 chickens, cut up
- 1 large jar spaghetti sauce
- oregano
- basil
- minced garlic

Instructions:

Place chicken pieces in bottom of Dutch oven. Add spaghetti sauce and stir to coat each piece. Add oregano, basil, and minced garlic to taste. Cook at low 5-7 hours. Serve with Wild Onion Bread

Easy Meat Loaf

Internet

Ingredients:

- 2 pounds ground beef
- 1 small can evaporated milk or ½ cup milk
- 2 packages dried onion soup mix

Instructions:

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

Easy Sloppy Joes

Internet

Ingredients:

- 1 pound extra lean ground beef
- 1 onion, medium, chopped
- ¼ cup chopped green bell pepper
- 2 cups Ragu Hearty Pasta Sauce bottled spaghetti sauce
- 2 tablespoons pickle relish, sweet
- 1 tablespoon chili powder
- 6 burger buns, split and toasted

Instructions:

In a Dutch oven, thoroughly brown beef; drain fat. Add onion and green pepper; sauté lightly. Add sauce, relish, and chili powder. Simmer 15 minutes. Serve on buns

Festive Chicken Bake

Internet

Ingredients:

- ¼ cup flour
- 1 tsp. paprika
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1 tsp. each salt and pepper
- 3 lb. chicken, cut up
- 2 tbs. olive oil
- 1 can sliced pineapple
- 2/3 cups light molasses
- 1 tbs. mustard
- 1 tbs. cider vinegar
- 1 can sweet potatoes, drained

Instructions:

Combine flour, paprika, onion powder, garlic powder, salt and pepper in gallon zip-lock bag and shake well to mix. Add chicken pieces and shake well to coat. Brown in large skillet with olive oil. Drain pineapple, saving juice. Combine juice, molasses, mustard, and vinegar in small pot and mix well. Place chicken in Dutch oven, and arrange potatoes around chicken. Brush with 1/2 of the sauce. Cover and bake at 350 for 30 minutes. Top with pineapple, brush with remaining sauce, and cook 30 minutes more.

French Style Roast Beef

Internet

Ingredients:

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

Instructions:

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

Fresh Caught Trout

Internet

Instructions:

Cut off fins and tail. Break back and pull skin off with head. Spray bottom of oven well with vegetable oil. Place fish in bottom start with low heat, fish will start to baste themselves in their own juices. When this starts to occur turn up the heat, When juices are gone fish are done.

Hearty Beef Bourguignonne

Internet

Ingredients:

- 4 servings
- 4 slices bacon, chopped
- 1 medium onion, chopped
- 1 large carrot, chopped
- 2 lb. boneless sirloin steak, cut into 3/4 -inch cubes

- 1/2 cup beef broth
- 1 jar (28 oz.) Ragú Hearty Robust Blend Pasta Sauce

Instructions:

In 6-quart Dutch oven, cook bacon over medium heat, stirring occasionally, 4 minutes or until crisp. Stir in onion and carrot and cook, stirring occasionally, 5 minutes. Stir in steak and cook over medium-high heat, stirring occasionally, 5 minutes or until no longer pink. Add wine and Ragú Hearty Robust Blend Pasta Sauce; bring to a boil over high heat. Reduce heat to low and simmer covered, stirring occasionally, 30 minutes. Serve, if desired, with hot cooked rice or noodles.

Hearty Pot Roast With Winter Vegetables

Internet

Ingredients:

- 2 pounds chuck, round or rump roast beef
- 2 large cloves garlic, cut in slivers
- 1 teaspoon each salt and pepper
- 1/4 cup olive oil
- 2 onions, finely chopped
- 3 carrots, finely chopped
- 1 stalk celery, finely chopped
- 2/3 cup beef broth
- 1 jar (28 oz.) Ragú Hearty Robust Blend Pasta Sauce - Red Wine and Herb
- 2 cups baby carrots, peeled
- 4 potatoes, peeled and cut into large chunks
- 2 onions, cut lengthwise in quarters

Instructions:

Make small slits in meat. Insert garlic slivers. Mix salt and pepper; sprinkle over all meat surfaces. Heat olive oil in a Dutch oven, add meat and brown on all sides. Remove meat and set aside. Add chopped vegetables; cook 10 minutes over low heat, stirring occasionally. Add beef broth and sauce; bring to a boil. Return meat to Dutch oven; cover and cook 2 hours over low heat or until meat is very tender. Stir occasionally. Add baby carrots, potatoes and onions. Simmer until vegetables are tender, about 30 minutes. Serve beef sliced on a serving platter surrounded by vegetables. Serve sauce over beef.

Homestyle Turkey Sausage

Internet

Ingredients:

- 1 pound sweet Italian turkey sausage
- 1/3 cup fat-free chicken broth
- 12 small red potatoes, quartered
- 2 large celery stalks, cut in 1-inch chunks
- 1 medium, thick sliced onion
- 1 green or red bell pepper, cut in strips
- 1 teaspoon dried oregano
- salt and pepper, to taste

Instructions:

Cut sausages in thirds. Spray a non-stick Dutch oven with cooking spray. Heat over medium-high heat about 30 seconds. Add sausage pieces, cover and cook 10 minutes or until lightly browned and no longer pink in center, turning occasionally. Add remaining ingredients. Reduce heat to medium-low and cover. Cook 30 minutes or until vegetables are tender.

Hot Fast Herbed Roast Chicken

Internet

Ingredients:

- Roasting chicken
- ¼ - cup butter or margarine
- tablespoon fresh or dried rosemary
- ½ - teaspoon salt
- ½ -teaspoon green or black pepper corns
- paprika to your taste

Instructions:

Rub the chicken with the butter. Put some inside chicken. Make a spice bag, from cheese cloth, add the spices and tie bag with butcher's string. Insert into chicken. Add paprika and ground pepper, salt. Bake in 12 inch Dutch at 350 degrees, 9 coals under and 16 coals on lid. Bake about 2 hours or until chicken reaches temperature of 165 degrees as measured by meat thermometer. Baste often and rotate lid and oven 45 degrees every 15 minutes. Use your own judgment on how well done the chicken is. Leave top off for last 10 minutes. Let it rest for about 5 min. and carve & enjoy You may wish to bake some carrots, small potatoes & onions with chicken.

Hungarian Pork Chop

Internet

Ingredients:

- 1 large boneless, trimmed pork chop
- salt and pepper
- 1 chopped small onion
- 1/2 clove minced garlic
- 2 tablespoons Fleischmann's margarine
- 1 small bay leaf
- 1/2 cup fat-free chicken broth
- 1/3 cup nonfat sour cream
- ½ teaspoon paprika

Instructions:

Sprinkle the pork chop with salt and pepper. Sauté the onion and garlic in hot margarine until soft; push over to one side of the skillet. Add the pork chop and brown on both sides. Pour off the fat. Stir in the bay leaf and chicken broth, cover and cook over low heat for about an hour. Remove the chop to a serving dish and keep warm. Cook the pan juices over high heat for 5-10 minutes to reduce them. Turn off the heat and stir in the sour cream and paprika. Heat through, but do not boil, then pour over the chop and serve

Lemon Pepper Chicken

Internet

Ingredients:

- 1 chicken
- juice of one lemon
- fresh ground pepper

Instructions:

While the charcoals are getting ready, marinate your chicken in the juice of one lemon. When ready, place approximately 25 charcoal briquettes on your cooking surface. I used a Dandy stand. Invert a lid holder in the center of the briquettes, and then place an inverted Dutch oven lid on the lid holder. Allow a few minutes for the lid to heat up, then add a pat of butter and begin grilling the chicken. At this point, I add lotts a fresh ground pepper. Cook until done.

Onion Swiss Steak

Internet

Ingredients:

- 3 lb. round steak, 3/4" thick
- 2 pkg. onion soup mix
- 1½ tsp. salt
- 2 cans (10 oz) tomatoes
- ¼ tsp. pepper

Instructions:

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

Pepper Jack Calico Chicken

Internet

Ingredients:

- Six boneless skinless chicken breast halves
- 3 tbs. taco seasoning
- 6 oz Monterey jack cheese w/ jalapeño peppers
- ¼ cup melted Butter
- ½ cup Cornflakes crumbs
- 4 oz can diced green peppers drained and rinsed
- 11 oz can Mexican whole kernel corn drained
- 15 oz black beans drained and rinsed
- 1 cup chopped seeded tomato
- ½ cup sliced ripe olives
- ½ cup sliced green onions,

Instructions:

Place 1 chicken breast half, boned side up, between 2 pieces of plastic wrap or waxed paper. Working from center, gently pound chicken with rolling pin or flat side of meat mallet until about 1/8 inch thick. Repeat with remaining chicken pieces. Sprinkle 1/2 teaspoon of taco seasoning on boned side of chicken (reserve 2 tbs. of taco seasoning). Place a 1/2 in X 1 1/2 in slice of cheese on chicken. Roll up, jelly roll fashion. Tuck in ends & seal well. Dip each roll in melted butter, then roll in Cornflakes Crumbs, turning to thoroughly coat each roll. Place in lightly greased 12 " Dutch oven. Bake with 18 coals on top and 9 coals on bottom for 35 - 45 minutes, or until chicken is lightly browned. Remove chicken rolls from Dutch oven,

and use a paper towel to wipe out Dutch oven. In a large bowl, mix together reserve taco seasoning, chili peppers, Mexican, black beans, tomato, olives, & green onions. Spoon vegetables mixture into Dutch oven. Place chicken rolls on top of vegetable mixture. Lightly sprinkle remaining cheese (grated) over rolls. Return to heat (still 9 coals on bottom & 18 coals on top). Bake for 10 - 15 minutes, or until vegetables are warmed through and cheese has melted. Garnish as desired.

Poor Man's Steak

Internet

Ingredients:

- 2 lb. pkg. Ground beef
- 1 1/3 c Milk
- 2 tsp. Salt
- Margarine
- ¼ tsp. Pepper
- 2 cans Mushroom Soup
- 2 c Cracker Crumbs
- 1 c Water

Instructions:

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

Rolled Meat Loaf

Internet

Ingredients:

- 2 lb. ground beef
- 1 cup crushed saltine crackers
- 1 pkg. onion soup mix
- ½ cup Parmesan cheese
- 2 eggs
- 1 tsp. Salt
- 1 tsp. dry mustard

Stuffing Ingredients:

- One package cream cheese
- 1 onion chopped
- 1 chopped bell pepper

- paprika
- ½ cup tomato sauce
- 1 tsp. Italian oregano

Instructions:

Mix the main ingredients thoroughly. With a rolling pin, roll out the meatloaf mixture into a rectangle and spread cream cheese evenly over it. Spread chopped onions and bell pepper evenly over the cream cheese. (You can use almost anything here; mushrooms, hot peppers, olives, etc.) Roll it up like you would for cinnamon rolls. Place on a foil covered trivet (poke several holes in the foil) and put into the Dutch oven. Put about 20 coals on the lid, five under the oven and 10 around the outside. Put four more in the middle of the lid at the beginning. After 30 minutes take these four coals away. Roast for 45 minutes, then cover the meatloaf with any tomato based sauce. Continue to roast for 30-40 minutes until meat is done.

Note: Hamburger needs to reach 180° to be safe, so use a meat thermometer for the first few times you make this dish.

Enjoy!

Round Steak Oriental

Internet

Ingredients:

- 1/3 cups olive oil
- 1½ lb. round steak
- 1 green pepper cut into strips
- 1 lb. fresh mushrooms, sliced
- 1 can water chestnuts, drained
- 1 jar Homestyle beef gravy
- 1 large can chow mien noodles
- ½ tsp. salt
- 1 large onion, sliced
- 2 cloves garlic
- 1 pkg. long grain brown rice
- soy sauce

Instructions:

Cut steak into 1/4 in strips. Heat oil in Dutch oven over medium-high heat and add steak, onion, garlic, green pepper, mushrooms, and salt. Cook until meat is brown, stirring constantly. Add water chestnuts and gravy. Reduce heat, cover and simmer 1 hour. Stir occasionally. Serve over

cooked long grain brown rice and sprinkle with chow mien noodles. Use soy sauce to taste.

Russian Beef Stroganoff

Internet

Ingredients:

- 1½ lb. chuck steak, cut into 1 1/2 in strips
- 3 tbs. flour
- 1 tsp. salt
- 2 tbs. olive oil
- 2 onions, finely chopped
- 2 cloves garlic, minced
- ½ cups Coca-Cola
- ¼ cups water
- 2 tbs. flour
- ½ cups water
- 1 tbs. Worcestershire sauce
- 2 can mushrooms with liquid
- 1 cup sour cream
- 2 tbs. parsley flakes
- Enough mashed potatoes to make 8 servings

Instructions:

Put flour, salt, and beef into a gallon zip-lock bag and shake to coat each piece. In a Dutch oven, heat olive oil, add meat and brown slowly. Add onion, garlic, Coke, and 1/4 cups water. Mix well. Cover and simmer 30 minutes. In a small pot, mix 2 tbs. flour with 1/2 cups water. Stir until smooth and add to meat mixture along with undrained mushrooms. Stir and cook until thickened. Stir in sour cream and heat gently until gravy simmers. Serve over mashed potatoes.

Sausage Balls

Internet

Ingredients:

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

Instructions:

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

Spiced Wings

Internet

Ingredients:

- 3 oz Durkee's Red Hot Sauce
- ½ stick margarine, melted
- 1 tbs. white vinegar
- 1/8 tsp. celery seed
- ¼ tsp. red pepper
- ¼ tsp. dried red pepper
- ¼ tsp. garlic powder
- 1/8 tsp. black pepper
- 1/8 tsp. salt
- ¼ tsp. Worcestershire sauce
- 2 tsp. Tobasco sauce
- peanut oil

Instructions:

Mix all ingredients except peanut oil in small pot over low heat until margarine is completely melted. Stir occasionally. This makes enough for about 30 "wingettes". Pour peanut oil in Dutch oven and heat until just smoking-350 degrees. Fry wings 15 at a time for 12-15 minutes. Let drain and put into medium pot. When all wings have been cooked, pour sauce over them, cover pot and shake to completely coat wings. Enjoy.

Star Steak

Internet

Ingredients:

- 2 lb. ground beef
- 2 tsp. salt
- ½ tsp. pepper
- 2 cups Italian bread crumbs
- 1 1/3 cups milk
- 2 tsp. onion powder
- 2 tsp. garlic powder
- olive oil
- 2 cans mushroom soup

- 1 cup water

Instructions:

Mix first seven ingredients together. Put into double gallon zip-lock and place in cooler overnight. Form into loaf and cut into slices and brown in olive oil. Mix soup with water and pour over meat placed in Dutch oven. Bake at 350 for 1½ hours.

Summer Camp Fried Chicken

Internet

Ingredients:

- 2 cup buttermilk
- 2 tbs. pepper
- 4 lb. chicken pieces, skinned
- 1 cup flour
- Oil for frying
- 1 gallon zip-lock bag

Instructions:

Combine buttermilk and pepper in large pot. Place chicken in buttermilk. Cover pot and put in cooler for 3 hours - turn each piece over once. Remove from buttermilk and pat dry. Put flour in zip-lock - shake 4 pieces at a time. Fill large skillet with 1 in oil and fry until golden on both sides. Remove pieces as they are done and drain on paper towels.

Swiss Steak

Internet

Ingredients:

- 3 lb. round steak sliced
- 3 tbs. margarine
- 1 tsp. salt
- 1 large onion, sliced
- 3 stalks celery, chopped fine
- ½ cup ketchup
- 1 tbs. parsley flakes
- 1 tbs. garlic flakes
- 1 tsp. Oregano

Instructions:

Heat Dutch oven and add margarine. Brown steak. Add rest of ingredients, cover, and simmer 2 - 2 ½ hours. ½ cups water may be added if mixture thickens too much.

 Tempting Pork Loin with Stuffing

Internet

Ingredients:

- 1 pork tenderloin with ribs
- season salt with a little brown sugar to taste
- 2 cups mom's dressing
- green onions
- green peppers

Instructions:

Chop and sauté onions and green peppers. Mix enough peppers and onions for color to mom's dressing. Slit the pork loin to make a pocket, sprinkle in some seasoned salt and stuff with dressing and tie together tightly. Sprinkle the meat generously with the seasoned salt and brown sugar. Place into a 14" deep Dutch oven and bake for 2 hours. Using 17 coals on top and 9 coals on bottom. Replace the coals every hour.

 Tin Plate Special

Internet

Ingredients:

- 1 lb. dry pinto beans
- 3 lb. beef rump roast
- 1 tsp. olive oil
- 1 cup banana or green pepper strip
- 2 medium onions, sliced
- 2 cups tomato juice
- 1 can tomato sauce
- ½ cup water
- 2 tsp. cider vinegar
- 2 tsp. brown sugar
- 2 tsp. salt
- 1 tsp. each dry mustard & thyme

Instructions:

Wash beans. Cover with cold water and soak overnight. Bring beans to boil and cook 1 hour. Drain and discard water. Cut roast into 1 in cubes.

Brown roast in hot oil in a Dutch oven. Add peppers and Add onion and cook until tender. Add beans and remaining ingredients. Cover and bake 3 hours or until beans are tender and meat is done.

 Trail's West Burgers

Internet

Ingredients:

- 3 lb. ground beef
- 3-4 medium onions, diced
- 2 cans vegetable soup
- 2 cans vegetable-beef soup
- 1 envelope onion soup mix
- 2 tbs. garlic powder
- 1 tsp. red pepper
- 3 cups pre-cooked rice
- olive oil
- salt to taste

Instructions:

Put 2 tbs. olive oil in large skillet and heat. Add onions and sauté until soft. Reserve. Mix ground beef, garlic powder, red pepper, and onion soup mix. Form into small balls and fry until done in large skillet with ¼ in olive oil. Drain and reserve. Open soup and pour into Dutch oven. Add one can of water and bring to boil. Add onions and beef meatballs. When mixture begins to simmer, add cooked rice and reduce to just below simmer. Cover and cook 10 minutes, adding water when necessary.

 Armadillo Eggs

Internet

Ingredients:

- 24oz pickled hot jalapeño peppers
- 2 cup biscuit mix
- 12 oz shredded Mozzarella cheese
- 2 lb. hot pork sausage
- 2 pkg. Shake 'n Bake pork seasoning

Instructions:

Cut off stem ends and gut seeds from the peppers. Stuff peppers lightly with cheese, then set aside. Thoroughly mix sausage, biscuit mix, and remaining cheese. Make small patties from the mixture. Place a pepper in the center of each patty, then wrap and seal the dough around the pepper.

Coat one or two "eggs" at a time by shaking them in the pork seasoning. Put the "eggs" into a lightly greased large skillet over medium heat. Fry until brown. Have plenty of cold drinks around when served.

Breakfast Fruit Chimichangas

Internet

Ingredients:

- 2 pkg. (8oz) cream cheese, softened
- 1 cup ricotta cheese
- ½ cup sugar
- 2 tsp. grated orange peel
- 16 flour tortillas
- 1 large jar apricot preserves
- 1 can sliced apricots, drained
- 2 eggs beaten
- 4 tbs. margarine, softened

Instructions:

Pre-heat Dutch oven with large pot lid on bottom and line with foil. Thoroughly mix together cream cheese, ricotta cheese, sugar, and orange peel. Spoon about ¼ cup mixture onto center of each tortilla. Top with 1/4 cups mixture of apricot preserves and sliced apricots. Roll tortilla. Brush both ends with eggs and fold to seal. Brush each with melted margarine. Place layer in Dutch oven and sprinkle with sugar. Continue layering until all are in oven. Bake 8-10 minutes. Strawberry preserves and 2 pkgs. defrosted frozen strawberries can be substituted for the apricots.

Chalupa

Internet

Ingredients:

- 1 ½ cups chicken strips
- 1 can cream of chicken soup
- 1 can cream of mushrooms
- 18 corn tortillas
- 1 can slices olives
- 1 tsp. salt
- 3 tbs. cooking oil
- 1 can diced green chilies,
- 1/2 cup sour cream
- 1 lb. Longhorn cheese
- 1 bunch green onions

- 1/2 tsp. pepper
- 1 cup water

Instructions:

In a 12 inch Dutch Oven, brown chicken strips in cooking oil. Remove chicken from oven. Layer tortillas, overlapping, to cover bottom of oven. Add chicken strips and diced chilies. Mix soup, water, seasoning and pour over chicken. Cut balance of tortillas into 1" strips and layer over chicken. Put onions and olives over tortilla strips. Grate cheese and chop green onions and sprinkle over mixture. Cover and bake for 20 minutes.

Cheese Enchiladas

Internet

Ingredients:

- 4 c. Monterey Jack, shredded
- 2 c. Cheddar, shredded
- 2 medium onions, chopped
- 1 c. sour cream or plain yogurt
- 1 c. chopped green bell pepper
- 3-15 oz. cans tomato sauce
- 4 T. chopped fresh parsley
- ½ t. dried oregano
- 18 flour tortillas
- 3 T. chili powder
- ¾ t. ground cumin
- ½ t. pepper
- 2 cloves garlic, finely chopped

Instructions:

Grease Dutch oven. Mix Monterey Jack, one cup Cheddar cheese, 1/2 onion (chopped), sour cream, parsley and pepper. Spoon about 1/3-1/2 cup mixture onto each tortilla around filling and face seam side down. Mix remaining ingredients except cheese. Pour over enchiladas. Sprinkle with remaining cheese. Bake until hot add bubbly. Serves about 18.

Dutch Oven Enchilada Pie

Internet

Ingredients:

- 2 lb. ground beef
- 1 onion chopped
- 1 tsp. salt

- 1 can (10 oz) condensed tomato soup
- 2 cans (10 oz) mild enchilada sauce
- 1 cup water
- 9 flour tortillas (8 inch)
- 2 cups grated cheddar or mozzarella cheese
- Green onions, chopped
- Sour cream

Instructions:

Brown in Dutch oven ground beef, salt, onion. Drain off drippings. Add tomato soup, enchilada sauce and water. Simmer mixture 5 minutes. Spoon off into a medium bowl. Layer meat mixture, 3 tortillas and cheese. Repeat three times ending with cheese. Sprinkle with chopped green onions. Cook until cheese melts and tortillas soften about 7 to 10 minutes. Serve with sour cream.

Easy Taco Bake

Internet

Ingredients:

- 1 lb. ground beef
- ½ c. chopped green pepper
- ½ c. chopped onion
- 1 pkg. taco mix
- ½ c. Miracle Whip
- 8 corn tortillas
- 1 jar salsa
- 1 c. shredded Monterey jack cheese
- ¾ c. water

Instructions:

Brown meat with green pepper and onion. Drain. Stir in taco mix and cook five minutes. Arrange tortillas to over lap on bottom of Dutch oven. Top tortillas with meat mixture, and then with cheese. Let stand for 15 minutes.

Enchilada Kuchen

(Enchilada Pie)

Ingredients:

- 1 lb. extra lean hamburger
- 1 med. onions diced
- 1 4oz can diced green Ortega chilies
- 1 28 oz can La Palma red enchilada sauce

- 1 can of drained black olives
- 3 cups cooked pinto beans
- 8 oz of shredded cheese
- 8 oz of nonfat sour cream
- 12 corn tortillas
- 1 bunch chopped scallions.

Instructions:

Brown the meat with the onions, until the meat is no longer pink. Mix this with the chilies, sauce, olives, beans, cheese. Over lap six corn tortillas in the bottom of a 10 inch Dutch Oven. Spoon about one half of the sauce-meat-bean mixture over the tortillas. Add the remaining tortillas and top with the remaining mixture. Salt, if needed, may be added after serving. Cook until this is "bubbly" which is about 20-25 minutes. At home bake at 350 F. in the oven uncovered. In camp use moderate heat or about 8 charcoals on the bottom and about 12 on top. When done serve from the pot after spooning sour cream on top and sprinkling the scallions over all. This is Gooood!!

Festive Chicken Fajitas

Internet

Mix in a small bowl, set aside:

Ingredients:

- 1 cup tomato sauce
- 3 teaspoons lime juice
- 1 tsp. red chili powder
- ½ teaspoon pepper
- ½ teaspoon salt
- ¼ teaspoon cumin

Heat in Dutch Oven: 2 tablespoons oil

Add:

- 8 boneless chicken breasts cut into strips
- 2 small onions sliced thin
- 2 cloves garlic, minced
- ½ green bell pepper, sliced thin
- ½ red bell pepper, sliced thin

Instructions:

Cook until chicken changes from pink to white. Add tomato sauce mixture. Continue cooking until thick. Stir to prevent scorching. Heat tortillas on inverted lid. Place 1/2 cup of chicken on tortilla, cover with grated Cheddar cheese. Garnish with guacamole, fresh copped tomatoes and sour cream

Briquettes: 15 bottom only

Mexican Chicken

Internet

Ingredients:

- 4 tablespoons Vegetable Broth, or fat-free chicken broth
- 3 cloves minced garlic
- 1 ½ cups chopped onions
- 1 cup diced red bell pepper
- 1 pound skinless boneless chicken breast, cut in 1-inch cubes
- 1 16 oz. can canned stewed tomatoes, drained
- 1 16 oz. can Health Valley Mild Vegetarian Fat-free 3 Bean Chili
- ¼ teaspoon chili powder
- dash of Cayenne Pepper
- 2 cups steamed broccoli flowerettes
- 2 tablespoons chopped fresh cilantro
- 3 cups cooked brown rice

Instructions:

Heat broth in Dutch oven over medium-high heat. Stir-fry garlic, onion, red pepper and chicken for about 10 minutes, until chicken is cooked. Stir in drained stewed tomatoes, chili, chili powder and cayenne powder. Bring mixture to a boil. Cover, and reduce heat, simmer for about 8 minutes to allow the flavors to blend. Stir in steamed broccoli and simmer an additional 2 minutes.

Remove from heat. Serve over brown rice, garnish with chopped cilantro.

Mexican Cornbread

Internet

Mix dry ingredients:

- 1 cup yellow cornmeal
- ½ cup flour
- ½ Teaspoon salt
- ½ Teaspoon baking soda

- ½ Teaspoon baking powder
- 1 Tablespoon sugar

Stir in and mix well, the following ingredients:

- 1 cup milk (buttermilk or low fat preferred)
- 1 egg
- 2 Tablespoons of Finely chopped Green (or Red) Bell Peppers
- 3 Tablespoons hot bacon grease (or melted butter or margarine)

Instructions:

As soon as this is mixed, pour it into the hot oven and cover it. Check often. It should cook about 10 minutes or until the top is a dull (not shiny) and the cornbread is firm. This requires a very hot, pre-heated oven (extra coals on top, normal on bottom) , and cooking must be closely watched to avoid burning.

Mexican Dutch Oven Dip

Internet

Ingredients:

- 2 can refried beans
- 4 cups shredded cheddar cheese
- 1 cup mayo
- 1 cup sour cream
- 1 cup hot picante sauce
- 1 can pitted black olives, sliced
- 1 lb. tortilla chips

Instructions:

Layer a Dutch oven with heavy-duty aluminum foil. Spread beans in bottom of oven evenly. Combine sour cream and mayo. Spread over bean layer. Cover with picante sauce. Top with olives and then top with cheese. Bake at 350 for 30 minutes. Serve with tortilla chips.

Pinto Bean Tamales

Internet

Ingredients:

- 3 doz. green or dry corn husks
- 2 1 lb. cans refried beans
- 1/3 cup corn meal
- 1 lb. ground beef, cooked
- 1 6oz can tomato paste
- 2 tsp. chili powder

- 2 tsp. red pepper
- 1 tsp. dried peppers
- ½ tsp. salt
- 2-2 ½ cup water

Instructions:

Boil corn husks in hot water to soften; drain and pat dry. Mix refried beans and corn meal. Roll each tamale, lay three overlapping corn husks corn husks on a flat surface. Spread 1/3 cup bean mixture on center of the husk. Spoon about 1 tbs. beef down center of beans. Lift sides of other two corn husks to wrap bean around beef. Tie ends securely with string. In a Dutch oven, combine tomato paste, and other ingredients and bring to a boil. Place a single layer of tamales in sauce; cover and simmer 30 minutes. Lift out cooked tamales and repeat with remainder, adding water if needed.

Quetzalcoatl Quiche

Internet

Crust Ingredients:

- 2 ¼ c. flour
- 1 c shortening

Filling Ingredients:

- 1 medium onion chopped
- 1 T butter
- 8 eggs, beaten
- ½ c. salsa or Mexican style tomatoes
- 1 t salt
- 6 T water
- ½ c cheddar, shredded (reserve a sprinkle for the top)
- ¾ c half and half
- 2 T flour
- 1 pkg. taco seasoning
- hot pepper, to taste

Instructions:

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

Taco Casserole

Internet

Ingredients:

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

Instructions:

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

Taco Pie

Internet

Ingredients:

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

Instructions:

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

Tamale Pie

Internet

Ingredients:

- 1 ½ lb.. ground beef
- 1 clove garlic, minced
- 1 onion, coarsely chopped
- 1 green pepper, cut in 1 inch squares

- 1 can (1 pound) tomatoes, cut up
- ½ cup stuffed green olives (or black olives), coarsely chopped
- 1 to 2 teaspoons chili powder
- 1 teaspoon salt
- Freshly ground pepper to taste
- 1 package (11 ounces) corn muffin mix
- 1 can (8 oz) cream corn
- 1/3 cup milk
- ½ cup shredded cheddar cheese

Instructions:

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

Tex-Mex Dutch Oven Dip

Internet

Ingredients:

- 1 cup guacamole dip
- 1 cup refried beans
- 1 cup sour cream
- 1 pkg. taco seasoning mix
- 1 tsp. red pepper
- 1 tsp. Tobasco sauce
- ¼ cups jalapeños, chopped
- 1 medium tomato, chopped-
- 1 medium green pepper, chopped
- 1 lb. shredded Monterey jack
- 1 can pitted ripe olives, sliced
- 1lg. bag taco chips

Instructions:

Mix sour cream, taco seasoning, red pepper, and Tobasco together in medium pot. Line Dutch oven with foil and layer refried beans, then guacamole dip, then sour cream mixture. Top with cheese, then jalapenos, tomato, green peppers, and olives. Bake for 10 minutes at 350. Let cool to warm and serve with taco chips.

Tex-Mex Wontons

Internet

Ingredients:

- ½ lb. ground beef
- 1 medium onion, chopped
- ¼ cups chopped green pepper
- 1 can refried beans
- ¼ cups shredded cheddar cheese
- 1 tbs. ketchup
- 1½ tsp. chili powder
- ¼ tsp. garlic powder
- 4 dozen wonton skins
- cooking oil
- taco sauce or salsa

Instructions:

Combine beef, onion, and green pepper in large skillet and brown. Drain drippings and discard. Add beans, cheese, ketchup, chili and garlic powder. Stir well. Place one tsp. beef mixture in each wonton skin. Fold top corner over filling, fold side corners over, then roll up like a jelly roll. Moisten edges with water to seal. Heat 1 ½ in. oil to 375 degrees in a large skillet or Dutch oven. Place 6 wontons at a time in hot oil and fry 30 sec on each side or until golden brown. Serve with taco sauce or salsa.

Zucchini Enchiladas

Internet

Ingredients:

- 1 c. uncooked rice
- 2 c. water
- several cloves of garlic, crushed
- 1 large onion, minced
- 4 Tbs. olive oil
- 1 tsp. salt
- 2 red (or green) bell peppers, minced
- 10 small zucchini, shredded and squeezed out
- 1 tsp. each: cumin, oregano, basil, cayenne, black pepper
- ½ c. unsalted sunflower seeds
- 1 c. slivered almonds
- 2 c. sharp cheddar cheese, grated
- Mexican hot sauce....see other recipe

- 14 burrito size tortillas

Instructions:

Make the filling first and then cook the enchiladas in the Dutch oven, but if you're the adventurous type, the entire dish could be prepared in the Dutch oven. Wash rice, cook with water and a few crushed garlic. Once boiling, reduce heat and simmer for 25-30 minutes. **DO NOT REMOVE THE LID**

UNTIL DONE! In a large, heavy skillet, sauté the garlic and onion in olive oil and salt. When the onions are soft, add peppers, zucchini and herbs. Stir and continue to cook over medium heat another 8 min. stir in sunflower seed and almonds, cook 2 more minutes. Remove from heat and stir in the cooked rice and cheese. Allow to cool to room temperature. Assemble the enchiladas by placing 1-2 heaping spoonfuls of filling on one side of the tortilla and roll it up. Pour a small amount of sauce into the Dutch oven, place the enchiladas on top. Layer sauce, enchiladas, sauce, cheese, enchiladas, sauce, cheese. There should be enough to make two layers.

COOKING TIME: 30 minutes, preheat the lid.

Bankruptcy Stew

Internet

Ingredients:

- 2 pounds Lean beef round steak, boneless
- ½ cup Water
- ½ cup Tomato sauce
- 4 large Potatoes, peeled, cubed
- 1 Green bell pepper, thinly sliced
- 1 Rib celery, chopped
- 1 Yellow onion, thinly sliced
- 3 Carrots, peeled and sliced
- 1 Sprig fresh parsley OR
- 1 tablespoon Dry parsley
- 1 Bay leaf

Instructions:

Cut round steak into 1-inch cubes. Brown beef cubes over high heat in a Dutch oven. Add the rest of the ingredients to the oven. Cover and simmer for 1 hour over medium heat until the meat is tender. 8 servings

Beef Stew #1

Internet

Ingredients:

- 5 large onions, peeled and sliced
- ½ cup butter
- 1½ pounds of lean beef, cut into bite size pieces
- 5 carrots, peeled and sliced
- 5 stalks of celery, sliced
- 2 cups hot beef broth
- 5 medium potatoes, peeled and cut into bite size pieces
- flour
- salt and pepper to taste
- water

Instructions:

Brown the onions slowly in butter until very brown. Remove from frying pan to Dutch oven. Roll beef pieces in flour and pepper and brown quickly in butter in frying pan and add to the onions. Add a little water to frying pan to absorb the browned flour and add that to the meat. Add carrots, celery, beef broth and bay leaves to the kettle. Simmer about 1 hour. Add potatoes and continue simmering until done. This may be thickened with flour if desired. Add salt and pepper to taste. Remove bay leaves.

Beef Stew #2

Internet

Ingredients:

- 2 pounds of beef, cubed
- 3 Carrots, in large chunks
- 4 Potatoes, cut into eighths
- 1 large Onion, chopped
- 2 packages Brown Gravy
- Salt to taste
- Pepper to taste
- Water
- Flour
- Oil

Instructions:

Coat meat lightly with flour and brown in oil. Put meat in Dutch oven, add carrot chunks, potato chunks and onion. Add enough water to cover everything and put in the oven @ 350 for 2 ½ hours. After the stew has been in the oven for approximately 1 ½ hours add the packaged dry gravy (no need to mix it with water -- there should be enough water in the Dutch oven). Mix it in well and continue stewing! This is great served with dinner rolls and a green salad.

Cheeseburger Soup

Internet

Ingredients:

- 1 pound ground beef
- 1 small onion, chopped
- 2 carrots, shredded
- 1 rib celery, diced
- 1 teaspoon basil
- 4 Tablespoons butter, divided
- 3 cups chicken broth
- 3 cups frozen hash brown potatoes
- ¼ cup flour
- 8 ounces process American cheese (Velveeta), cubed
- 1 ½ cups milk
- Salt and pepper to taste
- ¼ cup sour cream

Instructions:

In a Dutch oven brown beef. Drain and set aside. In the same oven, saute onion, carrots, celery, basil and parsley in 1 tablespoon butter until vegetables are tender, about 5 minutes. Add broth, potatoes and beef and bring to a boil. Reduce heat, cover and simmer for 5 - 10 minutes or until potatoes are tender. Meanwhile, in a small skillet melt remaining butter. Add flour and cook and stir for 3-5 minutes or until bubbly. Add to soup. Cook and stir soup for 2 minutes. Reduce heat to low. Add cheese, milk, salt and pepper and cook and stir until cheese melts. Remove from the heat; blend in sour cream. Yield: 6 servings

Country Kitchen Soup

(Cooking for the 90's Volume 1)

Ingredients:

- 1½ pounds boneless pork, cut into 1 inch cubes
- 2 tablespoons cooking oil
- 1 cup thinly sliced carrots
- 1 cup sliced potatoes
- 1 cup chopped celery
- 1 envelope dry onion soup mix
- 2 tablespoons sugar
- salt and pepper to taste
- 4 cups boiling water
- 2 beef bouillon cubes
- 1 can (28 ounces) tomatoes, cut up
- ¼ teaspoon oregano leaves, crushed
- dash red pepper sauce
- 1 package (10 ounces) sliced okra, frozen

Instructions:

In Dutch oven, brown pork in hot oil. Add carrots, celery, potatoes, soup mix, sugar, salt, pepper, boiling water and bouillon cubes and mix well. Cover and SIMMER 10 minutes. Mix in tomatoes, oregano and hot pepper sauce. Heat to boiling, reduce heat, cover and SIMMER 40 to 45 minutes. Gently stir in okra the last 15 minutes of cooking time. Serve hot with crackers or corn bread. Makes 8 servings.

Germantown Beef Stew

(Cooking for the 90's Volume 1)

Ingredients:

- 1½ cup sliced onions
- 2 tablespoons vegetable oil
- 1½ pounds lean beef chuck, cut into 1 ½ inch cubes
- 2 ¾ cup water
- 1 cup apple juice
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 bay leaf
- 2 large carrots, sliced
- 1½ cups (about 9 ounces) halved pitted prunes
- ¼ cup cider vinegar

- 1 ½ tablespoons flour
- ½ teaspoon ginger
- 3 tablespoons chopped parsley

Instructions:

In Dutch oven sauté onions in oil over MEDIUM heat 5 minutes. Increase heat to HIGH; add beef and stir until browned, about 10 minutes. Add water, juice, salt, pepper and bay leaf. Bring to boil; reduce heat and SIMMER about 1 ½ hours, stirring occasionally, until beef is nearly tender. Add carrots; SIMMER 15 minutes. Add prunes; SIMMER 10 minutes more. In a small bowl combine vinegar, flour and ginger; mix until smooth. Gradually stir into beef mixture; SIMMER 10 minutes. Stir in parsley just before serving. Makes 4 to 6 servings.

Hopi Corn Stew with Blue Dumplings

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

Stew Ingredients:

- 2 tablespoons bacon drippings or oil
- 1½ pounds ground beef or goat meat
- 1 medium onion, chopped
- 1 large green bell pepper, seeded and chopped
- 1 tablespoon ground New Mexican red chili
- 4 cups fresh or frozen corn kernels
- 1 small zucchini
- 1 small yellow squash or 2 cups diced pumpkin
- 4 to 5 cups water
- 2 tablespoons whole wheat flour
- salt to taste
- Blue Dumplings

Blue Dumplings Ingredients:

- 2 cups blue cornmeal
- 2 teaspoons baking powder
- 2 tablespoons bacon drippings
- ½ teaspoon salt
- 2/3 to 1 cup milk

Stew Instructions:

Heat oil over medium-high heat in a Dutch oven. Add meat and sauté until lightly browned. Stir in onion, pepper, and ground chili. Sauté until onion is translucent, 3 to 4 minutes. Stir in corn, zucchini, and squash and add enough water to cover. Bring to a boil, then reduce heat to medium-low

and simmer for 30 to 40 minutes, until meat and vegetables are tender. In a small bowl combine the flour and 2 tablespoons of broth from the stew. Whisk back into the stew and simmer until thickened. Add Blue Dumplings to the simmering stew during the last 15 minutes of cooking time. Serves 6.

Blue Dumpling Instructions:

In a mixing bowl combine cornmeal, baking powder, bacon drippings, and salt. Stir in enough milk to make a stiff batter. Drop by tablespoonfuls into the stew during the last 15 minutes of cooking time.

Pecos “Red” Stew

(Cooking for the 90's Volume 2)

Ingredients:

- 2 pounds boneless pork shoulder or sirloin cubes, cut into 1½ inch cubes
- 1 tablespoon vegetable oil
- 2 cups chopped onion
- 1 cup chopped green pepper
- 2 cloves garlic, minced
- ¼ cup chopped fresh cilantro
- 3 to 4 tablespoons chili powder
- 2 teaspoons dried oregano leaves
- 1 teaspoon salt
- ½ teaspoon crushed red pepper
- 2 cans (14 ½ ounce) chicken broth
- 3 cups diced, peeled potatoes, cut in 1 inch pieces
- 2 cups fresh or frozen kernel corn
- 1 can (16 ounces) garbanzo beans, drained

Instructions:

Heat oil in Dutch oven. Brown pork over MEDIUM-HIGH heat. Stir in onions, green pepper, garlic, cilantro, chili powder, oregano, salt, red pepper, and chicken broth. Cover; cook over MEDIUM-LOW heat for 45 to 55 minutes or until pork is tender. Add potatoes, corn and beans. Cover; cook 15 to 20 minutes longer. Makes 8 servings.

Tuna Corn Chowder

Internet

Ingredients:

- 2 tablespoons butter
- 1 small onion -- finely chopped

- 1 rib celery -- finely chopped
- 1 carrot -- finely chopped
- 1 can creamed corn -- 16 oz
- 1 ½ cups hashed brown potatoes
- 2 cups milk
- 1 packet chicken bouillon
- ¾ teaspoon thyme
- 2 cans solid white tuna -- drained and chunked
- salt and pepper -- to taste

Instructions:

In a Dutch oven, melt butter and sauté celery, onion, and carrot until onion is soft. Add remaining ingredients. Cover and simmer gently for 5 - 10 minutes, stirring occasionally, until vegetables are tender.

Turkey Tortilla Stew

(Cooking for the 90's Volume 2)

Ingredients:

- 1½ pounds ground turkey
- 1 medium onion, peeled and finely chopped
- 2 cloves garlic, minced
- 2 teaspoons vegetable oil
- 2½ cups water
- 1 can (16 ounces) no-salt-added tomatoes, crushed
- 1 can (15 ounces) pinto beans in chili sauce, undrained
- 1 can (10 ounces) low-sodium tomato soup
- 1 cup frozen whole kernel corn
- 1 can (4 ounces) green chilies, chopped
- ¼ teaspoon pepper
- 12 corn (6 inch) tortillas, cut into ¼ inch strips
- 2 tablespoons vegetable oil

Instructions:

In a large Dutch oven, over MEDIUM-HIGH heat, sauté turkey, onion and garlic in oil 5 minutes or until turkey is no longer pink. Add water, tomatoes, beans, soup, corn, chilies and pepper. Heat until mixture is bubbly; reduce heat to LOW and SIMMER mixture 30 minutes. In skillet, over MEDIUM-HIGH heat, sauté tortilla strips in oil 30 seconds or until lightly browned and crisp. Drain on paper towels and set aside. To serve, add tortilla strips to turkey stew to let them soften. Makes 6 servings.

Twenty Minute Hamburger Stew

Internet

Ingredients:

- ¼ pound Lean ground beef
- 1 large Onion, sliced wafer-thin
- 4 Carrots, sliced wafer-thin
- 2 Potatoes, halved, sliced wafer-thin
- 3 Ribs celery, sliced wafer-thin
- 1 cup Boiling water
- 2 teaspoons Beef extract OR bouillon
- 2 Bay leaves
- ¼ teaspoon Dried thyme
- Salt OR garlic salt
- Pepper
- ¼ cup tomato juice
- 2 tablespoons All purpose flour

Instructions:

Shape meat into tiny meatballs. Brown in Dutch oven. Discard any fat. Stir onion into skillet and cook 1 minute. Add boiling water or broth and extract or bouillon. Add remaining veggies, seasonings. Cover, cook over low heat, 15 minutes until veggies are tender. Combine wine or water and flour in covered jar. Shake and stir into Dutch oven. Cook and stir until sauce is thick.