

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 lbs. 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 lbs. 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:

- 1/2 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

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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 1 1/2 to 3 hours, depending on the size of your roast.

Brisket

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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

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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
- 1/2 tsp. thyme
- water

Sauce Ingredients:

- 1 can chicken stock
- 1/8 tsp. pepper
- 1/2 cups heavy cream
- 1/2 cups flour
- 1/2 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 lbs. 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
- 1/2 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
- 1/4 cups white vinegar
- 2 bay leaves
- 3 cloves garlic, minced
- 1/2 cups orange marmalade
- 2 tbs. Worcestershire sauce
- 4 cups water
- 1/4 cups Worcestershire sauce
- 8 whole cloves
- 1/2 cups 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 2 1/2 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

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Ingredients:

- 3 lb. Chicken cut into pieces
- 1/2 cup Melted butter
- 1/4 tsp. Salt
- 1/4 tsp. Black pepper
- 1 tsp. Season-all
- 1/8 tsp. Onion powder
- 1 tsp. Dill weed
- 1/4 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
- 1/2 cups red wine vinegar
- 2 tbs. brown sugar
- 2 tsp. paprika
- 4 tbs. Worcestershire sauce
- 1 cup ketchup
- 2 tsp. salt
- 2 tsp. dry mustard
- 1/2 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
- 1/2 cups 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
- 3/4 cups 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 1/2 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
- 1/4 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:

- 1/4 cups 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 lbs. 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
- 1/4- cup butter or margarine
- tablespoon fresh or dried rosemary
- 1/2- teaspoon salt
- 1/2-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 judgement 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
- 1/2 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
- 1-1/2 tsp. salt
- 2 cans (10 oz) tomatoes
- 1/4 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/ jalapeno peppers
- 1/4 cup melted Butter
- 1/2 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
- 1/2 cup sliced ripe olives
- 1/2 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
- 1/4 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 lbs. 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
- 1 1/2 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
- 1/2 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:

- 1 1/2 lbs. 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
- 1/2 cups Coca-Cola
- 1/4 cups water
- 2 tbs. flour
- 1/2 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
- 1/2 stick margarine, melted
- 1 tbs. white vinegar
- 1/8 tsp. celery seed
- 1/4 tsp. red pepper
- 1/4 tsp. dried red pepper
- 1/4 tsp. garlic powder
- 1/8 tsp. black pepper
- 1/8 tsp. salt
- 1/4 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 lbs. ground beef
- 2 tsp. salt
- 1/2 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 1 1/2 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
- 1/2 cups 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 1/2 hours. 1/2 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
- 1/2 cups 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 $\frac{1}{4}$ 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.