

Ain't No Golden Arches Burritos

Internet

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.

Armadillo Eggs

Internet

Ingredients:

- 24oz pickled hot jalapeno 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 Fuit Chimichangas

Internet

Ingredients:

- 2 pkg (8oz) cream cheese, softened
- 1 cup ricotta cheese
- 1/2 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.

Chalupa

Internet

Ingredients:

- 1 1/2 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
- 1/2 t. dried oregano
- 18 flour tortillas
- 3 T. chili powder
- 3/4 t. ground cumin
- 1/2 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 lbs 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 lbs. ground beef
- 1/2 c. chopped green pepper
- 1/2 c. chopped onion
- 1 pkg. taco mix
- 1/2 c. Miracle Whip
- 8 corn tortillas
- 1 jar salsa
- 1 c. shredded Monterey jack cheese
- 3/4 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)

Internet

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 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
- 1/2 teaspoon pepper
- 1/2 teaspoon salt
- 1/4 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
- 1/2 green bell pepper, sliced thin
- 1/2 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

Briquetes: 15 bottom only

Mexican Chicken

Internet

Ingredients:

- 4 tablespoons Vegetable Broth, or fat-free chicken broth
- 3 cloves minced garlic
- 1 1/2 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
- 1/4 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
- 1/2 tsp salt
- 2-2 1/2 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 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 1/4 c. flour
- 1 c shortening

Filling Ingredients:

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

Instructions:

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

Instructions:

Brown ground beef in Dutch Oven, drain excess fat off. Add garlic, onion and green pepper and saute' 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
- 1/4 cups jalapenos, 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:

- 1/2 lb ground beef
- 1 medium onion, chopped
- 1/4 cups chopped green pepper
- 1 can refried beans
- 1/4 cups shredded cheddar cheese
- 1 tbs ketchup
- 1 1/2 tsp chili powder
- 1/4 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 1/2 in oil to 375 degrees in a large skillet or Dutch oven. Place 6 wontons at a time in hot oil and fry 30sec 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
- 1/2 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, saute 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