

TROOP 344 DUTCH OVEN COOKBOOK

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NO SCOUT EVER
STARVED TO DEATH
ON OUR CAMPOUTS!



GOOD NEWS!

**THERE'S A TASTY WAY
TO ENJOY WHOLE
GRAINS AND LEAFY
GREENS!**

**FEED THEM TO A COW
AND THEY'LL TURN
INTO A DELICIOUS,
SATISFYING STEAK.**

Troop 344 Dutch Oven Cookbook

Table of Contents

Introduction	1	Corned Brisket Beef with Dijon Glaze	23
Selecting a Dutch Oven	1	Flank Steak Teriyaki	23
Seasoning a Dutch Oven	2	French Style Roast Beef	24
Cleaning a Dutch Oven	4	Herbed Roast Beef	24
Restoring Old or Rusty Dutch Ovens	4	Pappy's Roast Beef	24
Regulating Temperature	5	Peppered Rib Roast	25
Other Things You Will Need	5	Pot Roast Gravy	25
A Few NO-NOs	6	Sirloin Roast	25
Techniques	6		
Measurements	6		
		Beef / Miscellaneous	
Beef / Meatloaf		Australian Beef 'N' Beer	26
Best-Ever Meatloaf	8	Barbeque Beans	26
Easy Meatloaf	8	Barbeque Beef and Beans	26
Italian Meatloaf	8	Barbeque Hamburger	26
"Make You Want More" Meatloaf	9	Barbeque Hamburger, Beans, and Biscuits	27
Meatloaf	9	Barbeque Meatballs	27
Meatloaf Flower Dinner	10	Barbeque Beef Sauerkraut	27
Pepper Jack Meatloaf	10	Beef Burgundy	28
		Beef Casserole	28
Beef Stew Dishes		Beef Delight	28
Beef Stew #1	11	Beef Noodles	29
Beef Stew #2	11	Big Bean Pot	29
Beef Stew and Biscuits	11-12	Campfire Stew	29
Beef in Mushroom Soup	12	Corned Beef and Cabbage	30
Cookhouse Stew	12	Dutch Oven Sloppy Joe	30
Forty Mile Stew	13	Dutch Oven Stroganoff	30
McCormick Beef Stew	13	Easy Cheesy Meat and Potatoes	31
Roundup Stew	13	Hamburger Stroganoff	31
Shepherd's Pie	14	Hot Juicy Reuben Sandwich	32
Stew with Herb Dumplings	14	Hungarian Goulash	32
V-8 Beef Stew	15	Maple Glazed Meatballs	32
Venison Stew	15	Meatballs in Gravy	33
Wild Mushroom Beef Stew	16	Meatball Sub Sandwich	33
		Mess	33
Beef / Mexican		Onion Swiss Steak	34
Deep Dish Enchilada	17	Philly Cheese Steaks	34
Layered Taco Pie	17	Poor Man's Steak	34
Mexican Casserole	17	Porcupines	34
Mexican Lasagna	18	Salisbury Steak	35
Mexican Stew	18	Shish Kabob	35
Nacho Dip	18	Sloppy Joe	35
Ropa Vieja	19	Slum Gullion	35
Steak Fajitas	19	Son of a Gun Stew	36
Terry's Nacho Dip	19	Steak and Mushrooms	36
Tex-Mex Bake	20	Swiss Steak	36
Tortilla Casserole	20	Texas Hash	36
		Wild Rice Hamburger Casserole	37
Beef / Roast Main Dishes		Witches Brew	37
Barbeque Beef Brisket	21		
Barbeque Beef Short Ribs	21	Poultry	
Beef Brisket	22	Arroz con Pollo	38
Beef Brisket with Gravy	22	Baked Chicken	38
Beef Pot Roast #1	22	Baked Chicken with Cheese	38
Beef Pot Roast #2	22	Barbecued Chicken Wings	39
Blackened Pot Roast	23	Cajun Chicken Creole	39
		Calico Chicken	39

Troop 344 Dutch Oven Cookbook

Table of Contents

Cashew Chicken	40	Pinto Bean Chili	60
Cheddar Chicken Pie	40	Scout Chili #1	60
Cheesy Chicken Italiano	41	Scout Chili #2	61
Chicken a la Dutch	41	Super Duper Chili	61
Chicken and Dumplings	42	Taco Chili	61
Chicken and Wild Rice Casserole	42	Texas Chili #1	62
Chicken Bleu Breasts	42	Texas Chili #2	62
Chicken Cacciatore #1	43	Two Rivers Chili	62
Chicken Cacciatore #2	43	Vegetable Chili	63
Chicken Cacciatore #3	43	White Bean Chicken Chili	63
Chicken Casserole	44		
Chicken Enchilada Pie	44	Pasta and Pizza	
Chicken Fajitas	44	Calzone	64
Chicken Gumbo	45	Camp Lasagna	64
Chicken in a Pot	45	Deep Woods Deep-Dish Pizza	64
Chicken Lo-Mein	45	Dutch Oven Lasagna	65
Chicken Malibu	45	Dutch Oven Pizza	65
Chicken Pot Pie	46	Dutch Oven Pizza Casserole #1	66
Chicken Provencal	46	Dutch Oven Pizza Casserole #2	66
Chicken with Sauerkraut	46	Dutch Oven Pizza Casserole #3	66
Chili Chicken Strips	47	Manicotti	66
Dutch Chow Ging	47	Muffin Pizza	67
Easy Chicken Casserole	47	Old Fashion Macaroni and Cheese	67
Easy Chicken Dinner	48	Pizza Hot Dish	67
Festive Chicken Bake	48	Seasoned Deep Fried Cheddar Cheese	67
Fried Chicken	48	Southwestern Spaghetti	68
Fiesta Chicken with Rice and Beans	49	Spaghetti and Meatballs	68
Garlic-Lime Chicken	49	Stuffed Shells	68
Grandma's Chicken 'n' Dumplings	49	Swiss Cheese Lasagna	69
Hashbrown Chicken Casserole	50	Zesty Sausage Pasta	69
Honey Mustard Chicken	50		
Layered Chicken and Black Bean Casserole	50	Pork / Sausage / Ham	
Mountain Dew Chicken	51	Applesauce Pork Loin	70
Nipponese Chicken	51	Armadillo Eggs	70
Parmesan Crusted Chicken	51	Baked Beans and Ham	70
Pineapple Chicken Casserole	52	Barbeque Ham	71
Pot Roasted Chicken with Roasted Veggies	52	Barbeque Spare Ribs	71
Sherried Chicken and Rice	52	Barger Pork Chops	71
Turkey and Rice Casserole	53	Big Al's Hot and Sweet Sausage Sandwich	71
Turkey Tetrazzini	53	Black-Eyed Pea Sausage Stew	72
		Black-eyed Peas with Bacon and Ham	72
Chili Dishes		Dutch Oven Pork Chops and Veggies	72
4-Way Cincinnati Chili	54	Dutch Oven Stroganoff Casserole	73
Baked Bean Chili	54	Dutch Oven Sausage Stuffing	73
Beer Chili	55	Glazed Ham Rolls	74
Bottoms-up Chili	55	Ham and Chicken	74
Cajun Chili	56	Ham and Potatoes Au Gratin	74
Chili a la 1772	56	Hawaiian Swiss Crescents	75
Chili Rellano Casserole	57	Italian Sausage with Peppers and Onions	75
Cincinnati Chili	57	Kettle Baked Beans with Smoked Sausage	75
Cowboy Chili	58	One Pot Ham Dinner	75
Dave's Easy Chili	58	Pork Chili	76
Fire and Ice Chili	59	Pork Chops and Garden Vegetables	76
Green Chili	59	Pulled Pork	76
Homestyle Chili	59	Red-Hots with Kidney Beans	77
Mike's Chili	60	Roast Pork with Cabbage, Potatoes,	77

Troop 344 Dutch Oven Cookbook

Table of Contents

and Dumplings		Broccoli Cheese Soup #2	95
Sausage Balls	77	Broccoli Corn Casserole	96
Sausage Goulash	78	Broccoli Pie	96
Savory Italian Sausage Stew	78	Calico Beans	96
Stuffed Mushrooms with Cheese n' Bacon	78	Cheesy Ham and Rice Soup	97
Stuffed Mushrooms with Sausage	79	Cheesy Vegetable Soup	97
Sweet and Sour Pork	79	Chicken and Long Grain Rice Soup	97
Sweet and Spicy Sausage	79	Chicken and Rice Soup	98
Texas Pork Roast	80	Chicken Fiesta Soup	98
Veggies and Ham	80	Corn Casserole	98
Zingy Pork Chops	80	Corn on the Cob with Garlic Herb Butter	99
		Cowboy Soup	99
Potatoes		Cream of Broccoli Soup	99
Cheddar Taters	81	Deep Fried Onion Rings	99
Cheesy Hashbrowns	81	Four Bean Chowder	100
Cheesy Scalloped Potatoes	81	Green Bean Casserole	100
Deluxe Dutch Oven Potatoes	82	Hamburger Soup	100
Deluxe Potato Casserole	82	Ham Hock and Bean Soup	101
Dutch Oven Potatoes	82	Heart Attack Soup	101
Dutch Oven Cheesy Potatoes	83	Hearty Chicken Soup	101
Festive Sweet Potatoes	83	Italian Green Beans	102
German Potato Salad	83	Mike's Broccoli Pie	102
Hot Shot Potatoes	84	Mushroom Veggie Chowder	102
Jed's Ranch Potato Casserole	84	Pasta Meatball Soup	103
Loaded Bacon Ranch Potato Bake	85	Pineapple Dr. Pepper Beans	103
Oven-roasted Red Potatoes	85	Pizza Soup	103
Scalloped Potatoes and Ham	85	Potato and Bacon Soup	104
Sparkling Potatoes	86	Spicy Cheese Soup	104
Spicy Oven Fries	86	Spicy Soup	104
Bacon-Jalapeno Wrapped Tater Tots	86	Split Pea Soup with Ham	105
		Spinach and Artichoke Dip	105
Seafood Main Dishes		Spinach and Bacon Dip	105
Baked Salmon	87	Sweet Potatoes and Onions	106
Beer Batter Shrimp	87	Taco Soup	106
Cajun Bar-B-Q Shrimp	87	Vegetable Bean Soup	106
Cajun Mexican Corn and Shrimp	88	Zucchini Cheese Bake	107
Catfish Etoufee	88		
Fish Court Boui	89	Breads	
Jambalaya	89	Blueberry Muffins	108
Lobster Bisque	90	Cornbread	108
Lobster Chowder	90	Dutch Oven Bacon Cheese Pull-Aparts	108
Scallop Gumbo	90	Dutch Oven Buttery Breadsticks	109
Seafood Stew	91	Garlic Cheese Rolls	109
Shrimp Etoufee	91	Homemade Biscuits	110
Shrimp Gumbo	92	Jalapeno and Cheese Monkey Bread	110
		Parmesan Garlic Bread	110
Veggies and Soups		Peppery Hush Puppies	111
Asparagus Spears	93	Quick Biscuits	111
Asparagus Tart	93	Red Lobster's Garlic Cheddar Biscuits	111
Baked Portobello Caps	93	Sour Cream Banana Bread	112
Baked Potato Soup	94		
Beef Barley Soup	94	Breakfast Dishes	
Beefy Tomato Pasta Soup	94	Australian Brumbies	113
Beef-Vegetable Soup	95	Biscuits and Gravy	113
Broccoli Cheese Dip	95	Breakfast Burrito	113
Broccoli Cheese Soup #1	95	Breakfast Muffins	114

Troop 344 Dutch Oven Cookbook

Table of Contents

Country Breakfast	114	Dutch Oven Delight	133
Crustless Quiche	114	Festival Fudge	133
Denver Omelet Pie	115	German Bars	133
Donuts, Cinnamon Sugar	115	Giant Cinnamon-Pecan Ring	134
Donuts, Favorite	115	Good Bars	134
Donuts, Sour Cream	116	Hawaiian Pie	134
Dutch Oven Potatoes and Onions	116	Hugs Surprise	135
Egg Brunch Casserole	116	Hummingbird Cake	135
German Pancakes	117	Key Lime Pie	135
Grand Junction Omelet	117	Kitty Litter Cake	135
Hash Browns and Quiche	117	Lemon Bars	136
Mountain Man Breakfast	118	Maple Custard Pie	136
One Oven Breakfast	118	Memphis Molly	136
One Pot Tortilla Breakfast	118	Monkey Bread	137
Pecan Caramel Rolls	119	Peach Crumble	137
Pioneer Cinnamon Rolls	119	Peach-Pecan Upside-Down Cake	137
Pita Pocket Breakfast	119	Pecan Pie	138
Quiche	120	Pecan Honey Pie	138
Quick and Easy Breakfast Casserole	120	Pineapple Upside Down Cake	138
Sausage and Gravy	120	Pudding Cake, Chocolate	139
Sausage Hashbrown Bake	121	Pudding Cake, Lemon	139
Scrambled Eggs and Ham	121	Pumpkin Delight	140
Southern Fried French Toast	121	Pumpkin Desert	140
		Pumpkin Praline Pie	141
		S'more Pie	141
		Sour Cream Apple Pie	141
		Strawberry Pecan Cake	142
Cakes, Cookies and Deserts			
Apple Cake	122		
Apple Cake with Caramel	122		
Apple Dump Cake	122		
Applesauce Cake	123		
Baked Apples	123		
Baked Apple Surprise	124		
Banana Cake	124		
Bread Pudding	124		
Bread Pudding, The Best	125		
Brownies	125		
Caramel Dumplings	126		
Cheesecake, Devil's Tooth	126		
Cheesecake, Trail	126		
Cherry Chocolate Surprise Cake	127		
Cinnamon Roll Sandwiches	127		
Cobbler, Apple Deluxe	127		
Cobbler, Black Forest #1	128		
Cobbler, Black Forest #2	128		
Cobbler, Cherry	128		
Cobbler, Dump	129		
Cobbler, Easy	129		
Cobbler, "Mother of Invention"	129		
Cobbler, Peach #1	130		
Cobbler, Peach #2	130		
Cobbler, Pineapple	130		
Cookies, Chocolate Chip	131		
Cookies, Sugar	131		
Crisp, Apple	131		
Crisp, Apple – Dave's Best	132		
Crisp, Apple-Lemon	132		
Crisp, Cherry	132		
		Drinks	
		Chocolate Witches Brew	143
		Cranberry Apple Cider	143
		Merry Christmas Hot Chocolate	143
		Mexican Coffee	143
		Mulled Cranberry Tea	144

Introduction

Where did the Dutch oven come from? Sources claim the name originated with the Dutch merchants who used the ovens for bartering. Addition of the lid flange goes to Napoleon who disliked ashes falling into his food. Supposedly, Paul Revere standardized the sizes. Some say their most notable journey was with Lewis and Clark on the Northwest Expedition. Pioneers, faced with limited cargo, included the oven as essential. Cattle drivers, sod busters, gold miners, and military expeditions moved with Dutch ovens in tow.

Dutch ovens are versatile, easy to cook in and simple to clean. With correct use and proper care, a well-seasoned oven produces a unique flavor unequaled by any other cooking utensil. Functions include frying, baking, roasting, steaming, stewing, and simmering. Just about any food adapts to cooking in the Dutch oven with two limitations: the oven size and one's own imagination.

The goal for this book is to provide reference material for an individual who is planning or cooking a meal for six to ten people. For larger groups, most of the recipes can be easily doubled or tripled and two or more Dutch ovens may be needed.

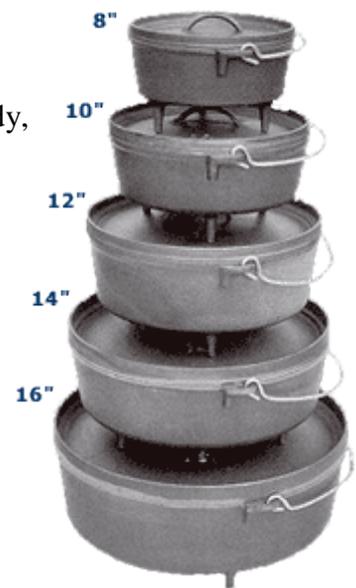
This book is intended to be reproduced by and for members of the World Brotherhood of Scouting and is viewed as a growing document containing Dutch oven tips, techniques and recipes.

Selecting a Dutch Oven

There are two basic kinds of Dutch ovens; Cast Iron and Cast Aluminum. These pages will focus solely on Cast Iron. You need to pick a quality Dutch oven. There are many brands out there but one of the best is the Lodge. Buying cast iron can last a life time.

This is what you need to look for no matter what brand you decide on:

1. The walls of the oven should be the same thickness all the way around.
2. There should only be three pieces in your Dutch oven; The Body, The Lid and The Bail
 - a. The Bail should be thick and sturdy and should not be attached to a riveted tang. The Tang should be molded into the body of the oven.
 - b. The lid should fit securely in the body but able to come off without resistance.
 - c. The Bail should extend beyond the rim so you can get lid lifter on it easily.
 - d. The Lid Loop should be welded to the lid on both sides.
 - e. For outdoor Dutch oven cooking (Is there any other kind?) the body should have legs on it, normally there will be three legs.
3. Don't get ovens with really short legs (not an issue for Lodge). This makes it real hard to get coals underneath them and makes it harder to do stack cooking.



Dutch ovens come in all sizes and shapes; round oval, deep, shallow, skillets, deep fryers, specialty ovens for bread, corn bread, fish, etc. Remember, you use top and bottom heat in most cases, so the shorter the oven the better heat will penetrate the middle of the oven. The taller the oven is results in the opposite.

Taller ovens are good for large stews, casseroles, bread and other dishes where the heat needs to be more controlled. Dutch ovens are typically measured by their circumference and depth. Typically Lodge Dutch ovens are the most common you'll find.

We recommend a 12" Dutch oven for anyone just starting out. 12" Dutch ovens are a good size for patrols. It is a very versatile oven and one that is not overly large. Also, most Dutch oven recipes are written for a 12" or 14" oven. A 12" Deep or 14" Deep Dutch ovens are the next best choices.

Lodge Dutch Ovens

Size	Capacity	Depth	Weight	Description
8"	2 qt	3"	11 lbs	Side dishes, vegetables, desserts, and sauces. Ideal when cooking for 2 or 3 people.
10"	4 qt	3 ½"	15 lbs	Side dishes, vegetables, beans, small roasts, desserts, and sauces.
12"	6 qt	3 ¾"	20 lbs	Roasts, poultry, fish, stews, potatoes, beans, rolls, breads, and desserts.
12" (deep)	8 qt	5"	23 lbs	Standing rib roasts, hams, whole chickens, stews, potatoes, beans, rolls, and breads.
14"	8 qt	3 ¾"	26 lbs	Larger roasts, poultry, stews, potatoes, rolls, breads, and desserts.
14" (deep)	10 qt	5"	28 lbs	Standing rib roasts, hams, hens, stews, potatoes, rolls, and breads.
16"	12 qt	4 ¼"	32 lbs	Large quantities of meat, stews, potatoes, rolls, breads, and desserts.

Seasoning a Dutch Oven

There are almost as many techniques for seasoning your new Dutch oven as there are owners of Dutch ovens. Practically every book on Dutch ovens includes a section on seasoning your oven. Lodge includes directions on this subject with their ovens.

1. If starting with a new unseasoned pot, follow the manufactures instruction for removing casting release and the light waxy substance that is used to protect the pot during shipping and storage. Then remove excess water with a cloth and thoroughly dry by warming the pot to between 100 and 120 degrees Fahrenheit. This is a temperature whereby you can handle the pot safely with a hot pad.
 - a. If your oven comes pre-seasoned you may not need this step. However, a pre-seasoned pot usually needs additional seasoning.
 - b. Don't wash your pot unless you are ready to season it. Even the slightest bit of moisture can rust a naked pot.
2. After washing, dry the oven with lint-free clean white rags. Paper towels leave remnants all over your pot.

3. If you have a gas range turn on a burner and place the lid on the burner for about a minute or two. This will complete the drying process. Do this separately for both sides of the lid and both sides of the "pot." If you have an electric range turn the oven on "warm" and place the lid and pot separately in the oven, with the door slightly open. This is a routine you should get into for every time you rinse your Dutch oven. The heat will pretty much insure no moisture is left on the Dutch oven.
4. If you season your cast iron in the house, be prepared for the odor and a lot of smoke. Chances are you'll set off the smoke detector. You can use an outdoor propane grill providing it is big enough. The Dutch oven should fit under the hood and the hood should completely close.
5. Before starting you'll need the following:
 - a. Start your oven or grill preheating to 475°F.
 - b. Oven mitts
 - c. Canola oil.
 - d. A sturdy lid/pot lifter
 - e. A lid/pot rack for placement between seasoning steps
 - f. Resting bars. You can use 1/4" stainless steel pipes to keep the cast iron off the grill surface. You want as little of the cast iron touching your grill as you can. This makes for a better finish and better circulation.
6. Lightly coat the surface with canola oil. Why canola oil? Canola oil has a fairly high temperature smoke point of about 440°F while the smoke point of shortening or vegetable oil is around 320°F. The smoke point of corn oil is even lower and animal fats such as butter or lard lower still.
 - a) The advantages of the higher temperature smoke point oils are they are thinner and have less hydrogen atoms (the kitchen chemistry lesson continues). You've probably heard the term "hydrogenated vegetable shortening" or "saturated fats" and have you ever wondered what the fats are saturated with? The answer is hydrogen atoms.
 - b) The idea behind the seasoning process is to remove all the non-carbon components in the oil while leaving only carbon behind in such a manner that this carbon-carbon bond is formed. The non-carbon components are hydrogen and oxygen. During seasoning not all of the carbon stays on the pot. The majority of the carbon boils off the surface along with the oxygen and hydrogen. This is called "smoke" and carbon dioxide. Enough is left behind to do the job. When you start with oil that has less of the non-carbon components, the higher the carbon density of the oil and the harder the finished carbon-carbon bond surface will become. That is why Canola oil is a good choice.
7. With a dry, lint-free rag wipe the excess oil so that there is a thin uniform coating on the entire pot and lid. Preheat the oven to 475°F. After the oven reaches temperature, carefully place the pot and lid in the oven on separate racks and close the oven door. If you are in the house, quickly run and open all the doors and windows to the house and turn on the exhaust fans. After 30 minutes, turn off the oven and leave the pot in the oven until the pot and lid are cool enough to handle. When it is removed, it's black. So black you would think it was painted with True Value High Temperature Semi-gloss Black Spray Paint.....but seriously folks,.....don't paint your pots.

8. If using your grill, place the cast iron on the metal resting bars in your grill and close the lid. Wait until ALL the smoke has stopped, this will let you know that it is finished for this round. Carefully (Because it's really hot at this point) remove the pot and lid using oven mitts and the lid lifter and place it on the rack. Do not put it on the ground, even with legs, hitting the cold ground could crack your pot. When the Dutch oven is still warm but not too hot to handle (you should be able to touch it without getting burnt), re-coat the Dutch oven with another thin coat of Canola. Repeat this process 3-4 times. The more you do it the better the season will be. Finally, when you are done let the pot get cold. Cover in a Dutch oven case or cloth bag and store until ready to use. A properly seasoned Dutch oven works better than Teflon. Putting Aluminum Foil in a Dutch oven to prevent sticking is about as close to Blasphemy as you can get.

Cleaning a Dutch Oven

Nothing is worse for Dutch ovens than people who don't know how to care for cast iron and resort to lining it with aluminum foil. Never put aluminum foil in a Dutch oven. It doesn't heat evenly, makes it hard to get the food out, sticks to the bottom, and worst of all, it causes a reaction that will actually remove your seasoning. Cleaning a Dutch oven is easy.

Vinegar and water is the only thing you need to clean ANY cast iron. Mix white vinegar in a spray bottle at a 3-to-1 mixture (3 parts water to 1 part vinegar). When your Dutch oven is still warm, spray it on the entire inside surface and put the lid back on for a few minutes. You will notice that all the stuff left in your Dutch oven is now nice and soft. Just take a scraper of some sort and scrape off the excess. Then wipe with a cloth rag. Repeat this process a couple of times, and you should have a clean Dutch oven.

If you had an "oops" and burned the bottom or have some real heavy caked on food in your Dutch oven, fill it with water and put in a cup or so of vinegar. Heat the water until boiling. Put on the lid and within 10-15 minutes all the food will have disintegrated to the point that it'll almost wipe out with a rag.

Remember to heat your Dutch oven after every cleaning to evaporate the moisture from the pores of the Dutch oven. Apply a thin layer of Canola oil to all surfaces of the Dutch oven, including the lid, and wipe off any excess. Allow to cool and then place a paper towel between the Dutch oven and the lid. It is now ready to be used for the next meal or to be stored away.

Restoring Old or Rusty Dutch Ovens

You can recover almost any cast iron cookware no matter how bad of shape it's in, but there are many do's and don'ts. It is a multi-stage project to get the job done correctly.

1. On your next camp out, when the fire is blazing, place your Dutch oven upside down in the fire and let it get red hot. This will burn off any food, grease, oil and even bad layers of metal which may remove much of the rust if there is any. After doing this your cookware is naked, ANY water or moisture that gets on it will rust it immediately so take extreme caution. Also be really careful, when cast iron gets this hot it is dangerous to handle and any sudden temperature changes will crack it.

2. After the fire treatment you may use coarse steel wool, a wire brush or a drill with a coarse cup base steel brush. After successfully removing the rust, immediately go into **seasoning** mode which was explained in detail above.

Regulating Temperature in Dutch Ovens

Keep in mind the briquettes must be applied to both the top and the bottom. The chart below tells how many briquettes to use for a desired temperature. As a rule of thumb to achieve 325° use the following method. Take the size of the oven and take that number of briquettes less three for the bottom and that number plus three for the top. For example with 12" oven you would place 9 briquettes on the bottom (12 - 3) and 15 briquettes on the top (12 + 3).

Temperature in Dutch Ovens

Temperature Degrees F	8" Oven		10" Oven		12" Oven		14" Oven		16" Oven	
	Top	Bottom	Top	Bottom	Top	Bottom	Top	Bottom	Top	Bottom
300°	10	4	12	6	14	8	16	10	18	12
325°	11	5	13	7	15	9	17	11	19	13
350°	12	6	14	8	16	10	18	12	20	14
375°	13	7	15	9	17	11	19	13	21	15

Note: Adding one set of briquettes (one on top and one on bottom) will raise the temperature of the Dutch oven approximately 25°. Or conversely removing one set of briquettes will lower the temperature by 25°.

Other Things You Will Need

A good pair of leather gloves can save time and prove invaluable around a hot fire. A pair of Work Style gloves will do, but I recommend you look at a Fire and Safety Supply house or a store that supplies fireplace accessories and locate a pair of fire handling gloves. Although these typically cost more, they offer thicker leather and an inner insulating lining. They allow you to literally place your hand into hot coals, though I don't recommend doing so. Because of my experience on the Fire Department, the extra protection and quality far outweigh the few extra dollars they cost. You will have to weigh the quality against the higher price for yourself.

Something else you will need is a shovel. The standard garden type will be sufficient. It will be used for stirring the coals and lifting them out of the fire pit to the oven. The style and length of the handle is up to you, the user. The longer ones are great but not practical on hikes and canoe trips. While the short "ARMY" folders are great for hiking and canoes, they suffer from short handles, getting you and your hands closer to the fire.

Another item which will prove to be worth their weight in gold is a pair of hot pot pliers. The pair listed in the Boy Scout Troop/Patrol Equipment catalog are probably the best designed for the job. They are inexpensive, well built, and light weight. The pliers have a specially designed jaw that grips the oven lid very securely. The handle has a hook that is used to grab the bail handle when it is too hot to hold or when it is hanging down in the coals.

A Few No No's

1. Never allow cast iron to sit in water or allow water to stand in or on it. It will rust despite a good coating.
2. Never use soap on cast iron. The soap will get into the pores of the metal and won't come out very easy, but will return to taint your next meal, though. If soap is used accidentally, the oven should be put through the pre-treatment procedure, including removal of the present coating.
3. Do not place an empty cast iron pan or oven over a hot fire. Aluminum and many other metals can tolerate it better but cast iron will crack or warp, ruining it.
4. Do not get in a hurry to heat cast iron, you will end up with burnt food or a damaged oven or pan.
5. Never put cold liquid into a very hot cast iron pan or oven. They will crack on the spot!

Techniques:

Roasting: The heat source should come from the top and bottom equally. Coals should be placed under the oven and on the lid at a 1 to 1 ratio.

Baking: Baking is usually done with more heat from the top than from the bottom. Coals should be placed under the oven and on the lid at a 1 to 3 ratio, having more on the lid.

Frying, Boiling Etc: All of the heat should come from the bottom. Coals will be placed under the oven only.

Stewing, Simmering: Almost all heat will be from the bottom. Place the coals under and on the oven at a 4 to 1 ratio with more underneath than on the lid.

The Lid: The lid can be placed on the fire or stove upside down and used as a skillet or griddle. Using the lid in this fashion, you can make virtually error free pancakes and eggs that don't run all over. This is because most lids are shaped like a very shallow bowl so things naturally stay in the center, even if the lid is not level!

Measurements

Abbreviations and Terminology

I'll assume this book is for untrained, inexperienced (and probably male) chefs who enjoy dabbling with Dutch ovens, but don't really fully understand recipe terminology. So I'll explain some common abbreviations found in recipes:

Abbr./Term	Meaning
tsp	Teaspoon
Tbsp	Tablespoon (3 teaspoons)
oz	Ounce
lb	Pound
c	cup 8 ounces
pt	Pint
bunch	However they come wrapped in the produce department: a handful.
pkg	However they come from the freezer: open it, empty it.
minced	Chopped really tiny, too small to pick up with your fingers.
diced	Chopped not a tiny as minced, you can pick up diced pieces between your fingertips, probably, most of the time.
shredded	small strips, shavings: use the big holes on the grater.

grated	dusty, powdery, tiny: use the little holes on the grater.
can/jar	Usually 12-15 ounces
small can/jar	Usually 4-8 ounces
large can/jar	Usually 24-28 ounces
rue or roux	A mixture of flour and other ingredients (typically used as a thickening agent.)
ring	Charcoal placed in a ring around the outside bottom or top of the Dutch oven.
full ring	Typically 8-10 charcoals.
half ring	Typically 4-5 charcoals.
zest	grated peel from orange or lemon.

Spice Measurements	Equivalent
3 teaspoons	1 tablespoon
4 tablespoons	1/4 cup
8 tablespoons	1/2 cup
16 tablespoons	1 cup
2 tablespoons	1 fluid ounce

Liquid Measurements	Equivalent	Equivalent
1 cup	8 ounces	1/2 pint
2 cups	16 ounces	1 pint
4 cups	2 pints	1 quart
8 pints	4 quarts	1 gallon

Weight Measurements	Equivalent
4 ounces	1/4 pound
8 ounces	1/2 pound
16 ounces	1 pound



Recipes

Beef / Meatloaf

Best-Ever Meat Loaf

- 1 1/2 lbs lean ground beef
- 2 eggs
- 3 slices bread, torn into pieces
- 1/2 cup chopped onion
- 1/2 cup grated carrot
- 4 ounces shredded cheddar or mozzarella cheese
- 1 Tbsp chopped fresh parsley or 1 tsp dried parsley
- 1 tsp dried basil or sage, optional
- 1 tsp salt
- 1/4 tsp pepper

Topping

- 1/2 cup tomato sauce
- 1/2 cup packed brown sugar
- 1 tsp prepared mustard

In a large bowl, beat eggs. Add milk and bread. Let stand a few minutes until bread absorbs the liquid. Stir in onion, carrot, cheese, herbs, and seasonings. Add beef. Mix well. Press into a small Dutch oven. Bake for 45 minutes. Combine the topping ingredients, spoon some over the meat loaf. Bake 30 minutes more until meat is no longer pink. Spoon remaining topping over meat loaf before serving. Let stand 10 minutes before slicing. Serves 6.

Easy Meat Loaf

- 1 lb lean ground beef
- 1 can condensed French onion soup, undiluted
- 1 can condensed golden mushroom soup, undiluted
- 1 egg, lightly beaten
- 1 1/3 cups crushed butter-flavored crackers (about 33 crackers)

In a bowl, combine egg, onion soup and cracker crumbs. Crumble beef over mixture and mix well. Pack in small Dutch oven and bake for 30 minutes. Pour mushroom soup over loaf and bake 60 minutes longer until meat is no longer pink, drain. Let stand 10 minutes before slicing. Serves 4.

Italian Meat Loaf

- 4 lbs lean ground beef
- 1 lb ground Italian sausage
- 1 1/2 cup quick oats
- 1 cup Italian bread crumbs
- 5 eggs
- 1/4 cup fresh mushrooms, chopped
- 1 3/4 cup spaghetti sauce
- 3 minced garlic cloves
- 1/2 cup chopped onion
- 1/4 tsp oregano

Separate out 1/4 cup spaghetti sauce. Brown ground beef and sausage, drain. Mix together ingredients and place in Dutch oven. Top with 1/4 cup spaghetti sauce. Cook for 45-60 minutes. 18-20 coals on top and 6-8 under. Let stand 10 minutes before slicing. Serves 10-12.

"Make You Want More" Meatloaf

- 2 lbs lean ground beef
- 2 cloves garlic, minced
- 1 onion, chopped
- 1 egg
- 2/3 cup evaporated milk
- 1/2 or 2/3 cup raw oatmeal
- 1/2 tsp cayenne pepper
- 1/2 tsp black pepper
- 1/2 tsp white pepper
- 1/4 tsp celery salt
- 1 tbsp Worcestershire sauce
- 1 bell pepper (chopped)

Tomato Glaze (optional)

- 1/4 cup onion chopped
- 1 clove garlic
- 1/4 tsp basil
- 1 Tbsp red wine
- 1 (8 oz.) can tomato sauce
- salt and pepper.
- Sauté onion and add other ingredients.

Mix all ingredients by hand. Form a loaf and place into Dutch Oven. Cook at 350 degrees (1 ring of charcoals underneath and 1 ½ rings on top) for 1 ½ hours. Let stand 10 minutes before slicing. Serves 4-6.

Meat Loaf

- 3 lbs ground beef
- 1/2 cup bell pepper
- 1-1/2 cups quick oats
- 2 pkg onion soup mix
- 2 eggs
- 1-1/2 tsp salt
- 1/2 tsp dry mustard
- 1/4 tsp marjoram

Mix all ingredients and put in casserole pan. Place in Dutch oven. Bake 1 hour, covered.



I finally remembered—red with hunter, white with fisherman.

Meatloaf Flower Dinner

- 4 lbs extra lean ground beef
- 1 large yellow onion; diced
- 1 tsp oregano
- 1 tsp rosemary
- 2 cups bread cubes
- 1/4 tsp ground ginger
- 1 cup milk
- 1/8 tsp cumin
- 3 eggs
- 2 tsp salt
- 1 small carrot; shredded
- 1/2 tsp ground black pepper
- 1/2 cup catsup
- 6-8 carrots
- 1/2 cup grated Cheddar cheese
- 6 medium potatoes
- 2 tsp thyme
- 10-20 asparagus spears
- 2 tsp marjoram
- additional catsup as needed

In a small bowl add bread cubes and pack down. Add milk to bread cubes and allow to absorb. To a large mixing bowl add beef, onions, bread and milk, eggs, grated carrot, catsup, cheese, and seasonings. Mix thoroughly. Place mixture in a 12" deep Dutch oven and spread it into a ring against the sides of the oven leaving a cavity in the center for vegetables. Cover the top of the meatloaf ring evenly with catsup. Cut the carrots into halves lengthwise and the potatoes into quarters lengthwise. Trim the bottoms of the asparagus. Line the inside of the meatloaf ring with carrot halves. Inside the carrots stand potato quarters in a ring. Stand the asparagus spears in the center. Roast using 12-14 briquettes top and bottom for 90 minutes. Rotate the Dutch oven and lid every 15 minutes. Serves 6-8.

Pepper Jack Meatloaf

- 1 1/2 lbs lean ground beef
- 1/4 cup chopped onion
- 1 egg
- 1 cup bread crumbs
- 1 tsp salt
- 1/2 tsp pepper
- 1 cup (4 ounces) shredded pepper Jack or Monterey Jack cheese, divide

In a large bowl, combine egg, bread crumbs, onion, salt and pepper. Crumble beef over the mixture and mix well. Press half of the beef mixture onto the bottom of a small Dutch oven and partway up the sides. Sprinkle 3/4 cup cheese over meat. Press remaining beef over cheese and close top and sides of beef. Bake for 50-55 minutes or until meat is no longer pink. Sprinkle with remaining cheese. Bake 5 more minutes until cheese is melted. Let stand 10 minutes before slicing. Serves 6.

Beef / Stew

Beef Stew #1

- 2 lbs Stew meat
- 3 large onions
- Potatoes, Corn, Carrots, Peas, Cauliflower
- Mushrooms
- 2 Beef bouillon cubes
- Seasonings
- Cornstarch
- Water
- Kitchen Bouquet

Cut meat into pieces of eating size, Cut onion into quarters, Cut vegetables and potatoes into desired size for eating. Put 1/4 inch of oil in Dutch oven and place on coals. When oil is hot, add meat and onions. Cook until meat is browned. Remove pot from fire and drain off excess oil. Add all vegetables, potatoes, and mushrooms. Add seasoning and bouillon cubes to taste. Add enough **warm water** to cover vegetables. Cover and place pot on coals. Put 10 coals on top. Cook until vegetables are tender. When vegetables are tender, add corn starch to thicken water mixture. Add some Kitchen Bouquet to create browner gravy.

Beef Stew #2

- 1/4 lb chuck steak for each person
- 5 lbs of potatoes
- 5 lbs of carrots
- salt, pepper, bay leaves, water

Let the beef cook for 30 minutes after the water is a full boil, (make sure pot has a cover for more efficient heating) throw in carrots and potatoes, bring to boil and serve once carrots and potatoes are soft.

Beef Stew and Biscuits

- 1 roast (1/4 -1/2 lb. per person)
- 1 bottle Zesty Italian salad dressing
- 1 Tbsp Worcestershire sauce
- 1 Tbsp butter or margarine
- 1 large onion
- 1 tsp pepper
- 1 tsp garlic salt
- 1 tsp seasoning salt
- 1/2 cup corn starch
- 1 -2 cans refrigerated jumbo biscuits
- 1 large Ziploc bag
- 1 package mushroom (or brown) gravy mix.
- 2 -3 1 lb bags frozen vegetables (chef's choice – many combinations are available at the supermarket.

Note: The onion can be omitted if the frozen vegetable package includes onion. It's nice to include a specialty mixture of vegetables for color and variety.) Also, (a package of beef stew seasoning can be used in place of the seasonings and corn starch)

The morning of the dinner, cut up the roast into bite-sized cubes and put the cubes in the Ziploc bag, add the salad dressing and Worcestershire sauce. Seal the bag and knead to mix the contents. Put the bag back in the cooler until it's time to cook. It is best if the meat can marinate at least four hours (this imparts a wonderful flavor to the meat as well as tenderizes it).

Dice the onion. Sauté in the butter in the Dutch oven. Then add the marinated meat and spices and brown the meat. After the meat has browned, add the mixed vegetables and stir. When everything is combined, mix the gravy mix with water in a separate cup per the instructions on the package and add to the stew. If there is not enough liquid to the mixture, add a little more water.

Cover the Dutch Oven and allow it to cook for about 1/2 hour, stirring occasionally. There will be extra liquid in the stew from the marinade, vegetables, and added water, which will have to be thickened. To do this, mix the corn starch with cold water in a separate cup until it is a thick white liquid. Slowly stir this into the stew over heat until it starts to thicken. Cover and allow it to simmer on low heat for 5 - 10 more minutes, stirring frequently.

Pull the oven off the fire and uncover. Place jumbo biscuits on top of the stew leaving a small gap between the biscuits. Cover the oven and place the oven on a pile of coals, then place coals on the lid. Check periodically until the biscuits are light golden brown.

Beef in Mushroom Soup

- 3 lbs beef, cubed
- 1 tsp salt
- 2 Tbsp Cooking oil
- 1 can mushroom soup

Brown the beef in cooking oil. Add salt and soup. Cover and simmer about 1 hour.

Cookhouse Stew

- 5 lbs stew meat
- 5 medium potatoes
- 2 cups cut green beans
- 1 can stewed tomatoes
- 1 large onion, chopped
- 1 lb carrots, cut in 1/2" rounds
- 2 cups kernel corn
- 1/2 bunch celery
- 2 small cans sliced mushrooms
- 1 bell pepper
- Salt, pepper and garlic salt, to taste
- Cooking oil, unmeasured
- Flour, unmeasured

Flour meat cubes and brown meat in a small amount of cooking oil in Dutch oven. Add onion and celery and sauté. Cover meat with water and add salt, pepper, and garlic salt. Simmer until meat is tender, approximately 90 minutes. Add carrots and simmer another 30 minutes. Add potatoes, green beans, stewed tomatoes, corn, celery, mushrooms, bell pepper and bring to a boil. Simmer another 60 minutes. Stir occasionally. Serves 14-18.

Forty Mile Stew

- 1 1/2 lbs lean ground beef
- 1 1/2 lbs link sausage, cut into 4 pieces each, cook this ahead!
- 2 qts sliced potatoes
- 1 qt diced carrots
- 1 1/2 cup chopped onions
- 1 1/2 lbs grated sharp cheese

Put sliced potatoes in cold water until ready to use. Cut link sausage into 4 pieces each, cook this ahead! Cook the hamburger in the hot Dutch oven, until brown. At this point, add the lightly drained potatoes, carrots, onions, and salt and pepper. Mix, and return the lid until vegetables are done. Now, you may add the sausage, and grated cheese, (do not stir at this point) and return the lid, until the sausage is heated, and the cheese is melted. Use 15 charcoals under and 10 on top of oven. This will fill a 12 to 14 inch Dutch oven. Serves 8-10.

McCormick Beef Stew

- 3 cups water
- 1 package McCormick® Beef Stew Seasoning Mix
- 2 pounds beef stew meat, cut into 1-inch pieces
- 3 Tbsp vegetable oil
- 1/4 cup flour
- 1 tsp salt
- 1 tsp pepper
- 1 1/4 cups cut-up fresh potatoes
- 1 1/4 cups cut-up fresh carrots
- 1 1/4 cups cut-up fresh celery
- 1 1/4 cups sliced onions

Place the salt, pepper, and flour in a large sealable plastic bag. Add the beef and shake to coat pieces. In a Dutch oven, heat the oil and brown the meat on all sides. Add remaining ingredients and stir to mix well. Cover and cook until the meat is tender. Stir the stew occasionally. Serves 8.

Roundup Stew

- 1 1/2 lbs lean ground beef
- 6 potatoes, cubed
- 1 cup carrots, sliced
- 1 can tomato soup
- 1 can cream of mushroom soup
- 1 large onion, chopped
- 1/2 cup celery, chopped
- Water as desired
- Salt and pepper to taste

Brown ground beef in Dutch oven, drain. Sauté onion and celery with beef, season to taste. Add potatoes and carrots and water, bring to boil. Return beef mixture. Bake 45 minutes. Serves 6.

Shepherd's Pie

- 1-2 lbs lean ground beef
- 1 lb bacon
- Real or instant mashed potatoes
- 2 cans corn, drained
- 2 cans green beans, drained
- Grated cheese

Cook bacon cut into 1 inch slices. Drain grease. Add ground beef and cook. While ground beef is cooking, prepare enough instant mashed potatoes (or real if you have the time/energy). When burger is completely cooked. Add corn and green beans. Then add thick layer of mashed potatoes. Cover with 10 coals on lid and lower heat on bottom so meat does not burn. Let oven cook for 15 minutes, then top potatoes with grated cheese and cover until cheese melts! Season to taste with salt/pepper. Serves 4-6.

Stew with Herb Dumplings

- 2 lbs round steak, cut into 1" cubes
- 4 cups potatoes, cubed
- 2 cups carrots, sliced
- 1 cup celery, sliced
- 1 large onion, chopped
- 1 turnip, cubed
- 3/4 cup flour
- 2 tsp salt
- 1/2 tsp pepper
- 1/4 cup oil
- 4 cups water
- 4 beef bouillon cubes
- 2 bay leaves
- 1/4 cup parsley
- 1/2 tsp fresh thyme
- 1/4 cup oil

Herb Dumplings

- 4 cups Bisquick
- 1/2 tsp sage
- 1/2 tsp thyme
- 1 3/4 cups water

Mix flour, salt and pepper in a large bag, add meat and shake until meat is well coated. Heat oil in Dutch oven until hot, add beef and remaining flour mixture and cook until beef is well browned. Add 4 cups water and beef bouillon cubes. Bring to a boil, then reduce heat and simmer for 90 minutes. Add bay leaves, parsley, thyme, potatoes, carrots, celery, onion and turnip. Refresh briquettes, cover and simmer for 30 minutes. Mix dumpling ingredients and spoon on top of stew. Cook for 10 minutes, remove bottom heat and cook with top heat only until knife comes out of dumplings clean. Serves 8-10.

V-8 Beef Stew

- 3 lbs beef chuck, cut into 2 inch cubes
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/2 cup flour
- 3 tablespoons vegetable oil
- 1 large onion, chopped
- 2 -3 cloves garlic, minced
- 6 cups V-8 vegetable juice cocktail
- 2 teaspoons Worcestershire sauce
- 2 cups beef broth
- 2 bay leaves
- 1 teaspoon dried thyme
- 1 teaspoon dried marjoram
- 3 cups celery, sliced
- 3 cups carrots, sliced
- 4 medium potatoes, peeled and cubed

Place the salt, pepper, and flour in a large sealable plastic bag. Add the beef and shake to coat pieces. In a Dutch oven, heat the oil and brown the meat on all sides. Add the onions, garlic, vegetable juice, beef broth, bay leaves, thyme, marjoram, and Worcestershire sauce. Bring to a boil. Cover; simmer for 1 1/4 hours, stirring every 10 minutes or so (making sure no residue thickens on the bottom of the pan). Stir in celery, potatoes, and carrot. Cover; simmer until vegetables are tender, stirring every 10 minutes or so. Remove bay leaves before serving. Serves 6-8.

Venison Stew

- 2 cloves garlic
- 4 green peppers
- 1 sliced onion
- 3 sliced potatoes
- 3 Tbsp shortening
- 4 carrots
- 2 pounds of cubed venison or beef
- 1 can tomato sauce
- 6 medium onions
- 1 cup water
- salt and pepper to taste

Fry sliced onion, garlic and shortening in Dutch oven. Add the meat and brown. Remove garlic. Cover with tomato sauce and water. Add carrots, peppers, potatoes and whole onions. Add more water if necessary along with the seasonings. Cook for 1 hour. Add hot coals to top of lid as well. Serves 6-8 guests.



Wild Mushroom Beef Stew

- 4 lb beef stew meat, cut into 1 inch squares
- 4 Tbsp all purpose flour
- 1 tsp salt
- 1 tsp pepper
- 6 Tbsp vegetable oil
- 3 cups beef broth
- 2 tsp Worcestershire sauce
- 2 cloves garlic, minced
- 2 small bay leaves
- 16 oz portabella mushrooms, sliced
- 4 medium carrots, sliced
- 6 medium potatoes, diced
- 1 large onion, chopped
- 2 large celery stalks, sliced

Place the salt, pepper, and flour in a large sealable plastic bag. Add the beef and shake to coat pieces. In a Dutch oven, heat the oil and brown the meat on all sides. Add remaining ingredients and stir to mix well. Cover and cook until the meat is tender. Stir the stew occasionally. Remove bay leaves before serving. Serves 10.



Beef / Mexican

Deep Dish Enchilada

- 2 lbs Ground beef
- 1 tsp Salt
- 1 large onion, chopped
- 1 can (10 oz.) tomato sauce
- 1 can (4.5 oz.) chopped green chilies
- Sour cream
- 2 cans (10 oz. each) enchilada mild sauce
- 1 (15 ounce) can black beans, rinsed and drained
- 6 large corn tortillas, uncooked
- 2 cup shredded cheddar cheese

Add the ground beef, onion, and salt and cook until the beef is browned. Add tomato sauce, enchilada sauce, green chilies, and beans. Simmer together for 5 minutes. Remove $\frac{3}{4}$ of the mixture. Place 3 corn tortillas on top of the remaining mixture. Add another layer of the meat mixture on top of the corn tortillas. Sprinkle with $\frac{1}{2}$ of the cheese. Add another layer of the meat mixture. Add 3 more corn tortillas on top of the meat mixture. Add another layer of meat mixture, and sprinkle the remaining cheese on top. Cover with the lid, add some briquettes to the lid and let simmer for 10-15 minutes. Serve with sour cream.

Layered Taco Pie

- 1-1/2 lbs ground beef
- 8 oz taco sauce
- 4 large corn tortillas
- 8 oz cheddar cheese
- 8 oz tomato puree

Preheat Dutch oven to 325 degrees. Shred cheddar cheese. Combine taco sauce and tomato puree. Brown ground beef, remove and drain. Place 2 tortillas in Dutch oven. Pour 1/2 of ground beef on tortillas. Pour 1/2 of taco sauce over beef. Place 2 more tortillas on top. Pour rest of beef. Pour rest of taco sauce. Sprinkle with cheese. Cover and bake until cheese is melted.

Mexican Casserole

- 1 1/2 lbs lean ground beef
- 2 1/2 cups water
- 1 can mushroom soup
- 1 can cream of chicken soup
- 1 small can chopped green chilies, drained
- 1 small can condensed milk
- 1 small can taco sauce
- 1 large onion, diced
- 1 lb cheddar cheese, grated
- 1 dozen soft corn tortillas, cut in half

Warm the Dutch oven and brown the meat. In a bowl mix the soups, water, chilies, milk and taco sauce. Remove $\frac{1}{2}$ the meat from the Dutch oven. Layer soup mix, tortilla, cheese, more meat, soup mix, etc until all the ingredients are used up. Bake for 30 minutes using the ring method at 350 degrees F. This is great with a side salad and Mexican rice. Serves 4-6.

Mexican Lasagna

- 2 lbs lean ground beef
- 9 flour tortillas (6")
- 4 cups shredded cheddar or taco cheese
- 1 can refried beans, warmed
- 1 small onion, chopped
- Taco sauce, sour cream, chopped green onions

Sauce

- 2 pkgs (1 1/2 oz, each) enchilada sauce mix
- 3 cups water
- 1 (12 oz.) tomato paste
- 1 garlic clove, minced
- 1/2 tsp. pepper
- Salt to taste

Mix sauce ingredients, set aside. In Dutch oven over bottom layer of coals, brown the beef. Drain, stir in one-third of the sauce. Spread another third on the bottom of a greased Dutch oven. Place two tortillas over sauce, tearing to fit bottom of Dutch oven. Spoon half of meat mixture over tortillas, sprinkle with half onions and one-third of cheese. Layer with two more tortillas torn to fit Dutch oven. Spread refried beans over tortillas (may need to mix a little taco sauce to make spreadable), top with remaining meat, and sprinkle with second third of cheese and remaining onions. Layer remaining two tortillas (torn to fit bottom), layer with remaining sauce and sprinkle with remaining cheese. Bake in 12" Dutch oven at 350 for 30 to 40 minutes until cheese has melted and sauce is bubbling. Let stand for 10 minutes before cutting. Serve with sour cream and chopped green onions decorating top as desired. Serves 6-8.

Mexican Stew

- 1 lb Hamburger
- 1/4 cup chopped onion
- 1/2 cup chopped green pepper
- 1 24oz can V-8 juice
- 1 can corn
- 1 pkg taco seasoning mix
- 3/4 cup uncooked rice
- 1 15oz can red kidney beans

Brown hamburger in Dutch oven and drain off grease. Add all ingredients and simmer 2 hours (try about 6 briquettes under and 4 on top). Add taco chips when served.

Nacho Dip

- 1 lb ground beef
- 1 lb hot pork sausage
- 1 pkg hot taco seasoning mix
- 1 tsp cumin
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 small jar jalapeno peppers, drained
- 1 can refried beans
- 8oz shredded Monterey Jack cheese
- 8oz shredded cheddar cheese
- 1 jar salsa
- 1 bag tortilla chips

Brown ground beef, pork sausage, onions, and garlic in Dutch oven over hot coals. Drain off grease. Add taco seasoning, cumin, and 1/4 cup water. Stir and simmer for 3-5 minutes. Spread beans over meat, then cheese, then jalapenos, then salsa. Bake at 325 for 30 minutes with 3/4 of coals on top. Scoop out of D.O. on tortilla chips or spoon into individual bowls. Serves 4-6

Ropa Vieja

- 1 1/2 lb. flank steak
- 1 Tbsp olive oil
- 1 medium green bell pepper, chopped
- 1 jar (1 lb. 8 oz.) Ragu® Chunky Pasta Sauce
- 1/2 cup beef broth
- 1 can (4 oz.) chopped green chilies, drained
- 1/4 tsp. crushed red pepper flakes

Season steak, if desired, with salt and pepper. Heat olive oil in a Dutch oven and brown steak with green pepper. Stir in pasta sauce, broth, green chilies and red pepper flakes. Bring to a boil stirring occasionally. Reduce heat and simmer covered 1 hour or until meat is fork-tender. Remove meat from sauce; cool slightly. Shred meat with two forks. Return meat to sauce and heat through. Serve, if desired, over hot cooked rice. Serves 6.

Steak Fajitas

- 1 1/2 lbs boneless sirloin, cut into thin strips
- 2 tablespoons vegetable oil
- 2 tablespoons lemon juice
- 1 -2 garlic clove, minced
- 1 1/2 teaspoons ground cumin
- 1 teaspoon seasoning salt
- 1/2 teaspoon chili powder
- 1 green bell pepper, thinly sliced
- 1 onion, thinly sliced
- 6 -8 flour tortillas

Optional Ingredients

- Shredded cheddar cheese
- Salsa
- Guacamole
- Sour cream
- Shredded lettuce
- Chopped tomatoes

Brown the steak in oil in a Dutch oven. Add lemon juice, garlic, cumin, salt, and chili powder. Mix well. Cover and cook for 1 1/2 hours, or until meat is tender. Add green pepper and onion; cover and cook for 1 hour more. Serve on flour tortillas along with any optional ingredients. Serves 6-8.

Terry's Nacho Dip

- 32 oz block Velveeta Cheese (Regular or Queso)
- 1- 25 oz can (or 2 - 15 oz cans) Hormel No-Bean Chili
- 2 - 4.5 oz cans diced green chilies
- 1 - 16 oz jar medium heat Pace Picante Sauce
- 16 oz sour cream
- 2 large bags tortilla chips

Place all ingredients in Dutch oven over hot coals and stir until the cheese is melted. Scoop out of Dutch oven on tortilla chips or spoon into individual bowls. Serves 12-16

Tex-Mex Bake

- 1 lb lean ground beef
- 4 oz can chopped green chilies, drained
- 1 medium green pepper, chopped
- 1 small can (8 oz.) tomato sauce
- 1 cup Monterey Jack cheese, grated
- 1 envelope Lipton Onion Soup mix
- 1 Tbsp water
- 1 large egg, beaten
- 2 cups crushed corn chips

Combine corn chips, egg, and water; press into Dutch oven. Bake for 10 minutes with one ring on bottom and one ring on top (350°). Meanwhile, in large bowl, combine onion soup mix, ground beef, chilies, and ½ cup cheese, evenly press into prepared crust. Top with tomato sauce, then green pepper. Bake for an additional 30 minutes. Top with remaining cheese, then bake an additional 5 minutes or until cheese is melted and beef is done. Serves 6.

Tortilla Casserole

- 1 1/2 lbs lean ground beef
- 1 onion
- 1 large can tomatoes
- 1 (10 oz) can enchilada sauce
- 1 (2 1/4 oz) can sliced ripe olives (include liquid)
- 1 tsp salt
- 1/4 tsp garlic powder
- 1/8 tsp pepper
- 1/4 cup oil
- 1 cup cottage cheese
- 1 egg
- tortillas
- 1/2 lb sliced Jack cheese
- 1/2 cup grated Cheddar cheese
- 1/2 cup crushed tortilla chips

Brown meat and onion. Blend in tomatoes and enchilada sauce, ripe olives and juice, salt, pepper, and garlic salt. Bring to boil; simmer 20 minutes. Sauté tortillas in oil until softened and drain on paper towels. Cut them in half. Beat the cottage cheese and the egg. Spread 1/3 meat mixture in greased casserole, ½ of Jack cheese, ½ cottage cheese mixture, ½ tortilla halves. (Cheddar cheese can be included throughout the casserole.) Bake at 350° for 30 to 40 minutes. The recipe can be made without sautéing the tortillas. Serves 8.

Beef / Roast

Barbecue Beef Brisket

- 5-6 lbs prime fresh beef brisket; well trimmed
- 3 large sweet onions; thickly sliced
- 1/2 cups chili sauce
- 1/2 cup light brown sugar
- 1/2 cup beer
- 1/2 cup Worcestershire sauce
- 4 Tbsp Wright's liquid smoke
- 6 large cloves garlic; pressed or minced
- 2 Tbsp onion salt
- 2 Tbsp celery salt
- 1 Tbsp course ground black pepper

Advance Preparation: The day before cooking, place the brisket in a large flat bottomed plastic or glass container. Sprinkle the garlic, salts, pepper and 3 Tbs. of the liquid smoke over both sides of the beef, then hand rub over all. Return to fat side up, then arrange the onion slices over the top. Seal the container with an air tight lid or with plastic wrap and place in the refrigerator to marinade overnight (24 hours).

In a separate pot combine chili sauce, brown sugar, beer, the remaining liquid smoke, and Worcestershire sauce. Heat over a stove and let simmer until all sugar has been dissolved. Place the beef brisket in a 12" Dutch oven and arrange onions back over the top. Pour 1/2 of the prepared sauce over the brisket then cover and bake using 6-8 briquettes bottom and 8-10 briquettes top for 5 hours. When beef is tender remove from the oven and allow to rest for 5 minutes. Slice brisket across the grain in thin slices and make sandwiches using the remaining barbecue sauce, reheated. Serves 10-12.

Barbeque Beef Short Ribs

- 3 to 4 pounds bone-in beef short ribs
- 1 tablespoon canola oil
- 2 1/2 cups water, divided
- 1 can (6 ounces) tomato paste
- 1 cup ketchup
- 1 garlic clove, minced
- 3/4 cup packed brown sugar
- 1/2 cup chopped onion
- 1/2 cup white vinegar
- 2 tablespoons prepared mustard
- 1 1/2 teaspoons salt

In Dutch oven, brown ribs in oil. Add 2 cups water and bring to a boil. Reduce heat. Cover and simmer for 1-1/2 hours; drain. Combine the tomato paste, ketchup, garlic, brown sugar, onion, vinegar, mustard, salt and remaining water. Pour over ribs and bring to a boil. Reduce heat; cover and simmer for 1 hour or until meat is tender. Serves 4-6.

Beef Brisket

- 3-4 lbs beef brisket
- seasoned tenderizer
- 2-3 Tbsp flour
- salt and pepper

Coat the brisket well with tenderizer. Wrap with 2 layers of heavy duty foil. Refrigerate overnight. Place in Dutch oven, cover and cook at 225 to 250 degrees for 6 to 7 hours. You can cook it faster but it is juicier when cooked slowly. 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.

Beef Brisket with Gravy

- 1 fresh beef brisket (about 2 lbs, not corned beef brisket!)
- 2 Tbsp vegetable oil
- 1 cup hot water
- 1 envelope beefy onion soup mix
- 2 Tbsp cornstarch
- 1/2 cup cold water

In Dutch Oven, brown brisket in oil, both sides. Combine hot water and soup mix, pour over brisket. Cover and bake for 2—2½ hours or until meat is tender. Set brisket aside 10-15 minutes to cool. Drain off fat, combine cornstarch and cold water until smooth. Bring gravy to a boil and cook about 2 minutes or until thickened. Slice meat across the grain and serve with gravy. Serves 6-8.

Beef Pot Roast #1

- 3-4 lbs rump roast or pot roast
- 3 medium potatoes, pared and halved
- 3 medium carrots cut into 2" pieces
- 1 tsp salt
- 2 medium onions, halved
- 1/4 tsp pepper
- 1/2 cup water or beef broth

Brown the roast in the oven on all sides in small amount of oil. Remove meat, salt and pepper. Place half of vegetables in bottom of oven, return meat to oven and add remaining vegetables and liquid. Cover and cook at 300 degrees for 3-5 hours depending upon size of roast and degree of doneness desired. Remove meat and vegetables carefully and place on serving platter.

Beef Pot Roast #2

- 1/2 cup flour
- 2-1/2 lbs chuck roast (minimum)
- 1/2 tsp salt
- 1/8 tsp black pepper
- 3 Tbsp shortening
- 8 medium carrots
- 8 small onions
- 8 small potatoes

Mix flour, salt, pepper and meat in bag and shake. Press mixture into meat. Place shortening in Dutch oven and heat to very hot. Sear meat on both sides. When browned, put rack in bottom of oven under meat and add water. ****BE CAREFUL, grease will splatter wildly**** Reduce heat and simmer for 1/2 hour. Add sufficient water to keep at bottom of meat. About 1 hour before serving, peel, cut potatoes, carrots, onions and place in Dutch Oven. Simmer for 20 minutes until vegetables are soft. Serves 6.

Blackened Pot Roast

- 3 lbs pot roast
- 2 Tbsp oil
- 3 tsp blackened spice mix
- 1 onion diced
- 5–6 potatoes, quartered
- 2 cup baby carrots
- 1 tsp garlic powder
- 1 tsp onion powder

Sprinkle seasonings over roast and rub in. Brown roast in oil over hot coals. Add 2 cups water and diced onion. Cook for 1½ hours. Add carrots and potatoes. Cook for an additional 1 hour. Serves 6-10.

Corned Beef Brisket with Dijon Glaze

- 3 lb corned beef brisket
- 4 cups water
- 1/4 cup vinegar
- 1/4 cup Worcestershire Sauce
- 2 bay leaves
- 8 whole cloves
- 3 cloves garlic, crushed
- 1/2 cup Dijon mustard
- 1/2 cup orange marmalade
- 2 Tbsp horseradish
- 2 Tbsp Worcestershire Sauce

Place brisket in Dutch oven. Add water and next 5 ingredients, bring to a boil. Cover, reduce heat and simmer 2-1/2 to 3 hours or until tender. In a small saucepan, combine Dijon mustard, marmalade, horseradish, and Worcestershire sauce. Cook over medium heat, stirring constantly, until bubbly. Remove brisket and drain. Return to oven and spread with 1/2 c glaze. Bake at 350 for 20 min. Serve with remaining glaze.

Flank Steak Teriyaki

- 4-6 flank steaks
- 4-6 pineapple slices
- 1 Tbsp salad oil
- 1/2 cup soy sauce
- 1/4 cup sugar
- 2 Tbsp sherry (optional)
- 1 tsp ginger
- 1 clove garlic, crushed
- 1/2 tsp MSG

To form marinade, combine all except steaks and pineapple. Mix well and pour over steaks. Let marinate 1 to 1-1/2 hours. Fry steaks in very hot oven or skillet brushing once with marinade. Add pineapple during last few minutes, brush with marinade and cover. Cook 3-5 min. Serve over rice.

French Style Roast Beef

- 3 lbs boneless chuck or rolled rump roast
- 1 tsp salt
- 1 tsp thyme
- 6 whole cloves
- 5 peppercorns
- 1 bay leaf
- 1 large clove, garlic
- 4 cups water
- 4 medium carrots cut into quarters
- 2 medium onions, quartered
- 2 medium turnips cut into quarters
- 2 medium stalks celery, cut into 1" pieces

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.

Herbed Roast Beef

- Bone-in beef rib roast (4-6 pounds)
- 2 medium onions, sliced
- 2 tsp fennel seed, crushed
- 2 tsp dried rosemary, crushed
- 2 tsp dried basil
- 2 tsp dried marjoram
- 2 tsp dried savory
- 2 tsp dried thyme
- 2 tsp rubbed sage
- 2 fresh rosemary sprigs

Horseradish Sauce

- 1 1/2 cups sour cream
- 1/4 cup prepared horseradish
- 2 Tbsp snipped chives
- 3 Tbsp lemon juice

Trim and tie the roast if desired. In a small bowl combine the fennel seed, crushed rosemary, basil, marjoram, savory, thyme and sage. Rub over roast. Place roast fat side up in large Dutch oven. Bake roast in Dutch oven for 2½ to 3½ hours or until meat reaches desired doneness (meat thermometer: rare—140°, medium—160°, well—170°) In a small bowl combine the sauce ingredients. Discard onions and rosemary. Let stand 10-15 minutes before slicing. Serve sauce with the beef. Serves 10-12.

Pappy's Roast

- 2 lbs roast
- 2 cups water
- 4 baking potatoes
- 1 medium onion, sliced
- 1 garlic clove, crushed
- 2 Tbsp oil
- Dry rub for roast beef, unmeasured

Rub the dry rub on all sides of roast. Brown roast on all sides in a hot Dutch oven. Pour in water, add onion and garlic. Wrap potatoes in foil and place around roast. Cover and bake for about 90 minutes or until meat thermometer reads 160°. After removing roast, potatoes and onions, stir in flour and simmer to desired thickness. Serve on sliced beef and potatoes. Serves 4-6.

Peppered Rib Roast

- 1 boneless rib eye roast (5-6 pounds)
- 1 cup soy sauce
- 3/4 cup red wine vinegar or cider vinegar
- 1 Tbsp tomato paste
- 1 tsp paprika
- 1/2 tsp garlic powder

Dry Rub

- 1/4 cup coarsely ground pepper
- 1/2 tsp ground cardamom

Gravy

- 1 1/2 tsp cornstarch
- 1/4 cup cold water

Combine the pepper and cardamom and rub over roast. In gallon size resealable plastic bag, combine the soy sauce, vinegar, tomato paste, paprika and garlic powder; add the roast. Seal bag and turn to coat. Refrigerate overnight. Drain and discard marinade. Bake roast in Dutch Oven for 2 to 2³/₄ hours or until meat reaches desired doneness (meat thermometer: rare—140°, medium—160°, well—170°). Let stand 10-15 minutes before slicing. While roast cools, skim fat in Dutch oven drippings, stir cold water and cornstarch in Dutch Oven until smooth. Heat until thickened. Serve with the roast. Serves 12-14.

Pot Roast Gravy

- Drippings from roast
- 4 Tbsp flour
- salt and pepper
- water

Add water to drippings to make approximately 2 cups and bring to a boil. Add flour to make slurry, simmer 10 minutes and add salt and pepper to taste.

Sirloin Roast

- 1 boneless beef sirloin tip roast (about 4 lbs)
- 1/2 cup beef broth
- 1/2 cup teriyaki or soy sauce
- 1/2 cup vegetable oil
- 2 Tbsp brown sugar
- 2 Tbsp finely chopped onion
- 3 garlic cloves
- 1 tsp Worcestershire sauce
- 1/2 tsp Tabasco sauce

In a large resealable plastic bag, combine all ingredients, add roast. Seal bag and turn to coat. Refrigerate overnight. Drain and discard marinade. Bake roast in Dutch Oven for 2 to 2¹/₂ hours or until meat reaches desired doneness (meat thermometer: rare—140°, medium—160°, well—170°). Let stand 10-15 minutes before slicing. Serves 12-14.

Variations: Add various vegetable in the last 30 minutes of cooking for a complete meal. Add potatoes in the last 60 minutes if space permits.

Beef / Miscellaneous

Australian Beef 'N' Beer

- 1 lb. Chuck steak or similar (diced)
- 1 packet of French Onion Soup mix
- 1 Tbsp brown sugar
- Pinch of dry mustard
- 1 can beer

Combine ingredients in the oven. Cook slowly for 3 - 4 hours. There is no alcohol left after the cooking, and you can use low alcohol beer if you like. Serves 4.

Barbeque Beans

- 3/4 – 1lb Ground beef
- 1 med Onions chopped
- 5 strips bacon
- 1/2 – 1 cup celery diced
- 1 15 oz can kidney beans
- 1 15 oz can baked beans
- 1 15 oz can butter beans
- 1/2 cup firmly packed brown sugar
- 3/4 cup Ketchup
- 1 Tbsp Worcestershire sauce

In Dutch oven, cook and stir bacon, hamburger, and onion. Drain. Add remaining ingredients and mix well. Bake at 325 degrees for 60 minutes. 8 servings.

Barbeque Beef and Beans

- 2 lbs lean ground beef
- 1 large can pork and beans
- 1 can kidney beans
- 1 can garbanzo beans
- 1 medium onion, chopped
- 1 cup brown sugar
- 1/2 cup hickory smoke flavor BBQ sauce
- Salt and pepper to taste

Brown beef, add salt and pepper to taste. Mix in beans, onions, brown sugar and BBQ sauce. Bake 90 minutes. Serves 6-8.

Barbeque Hamburger

- 3 lbs hamburger
- 1 large onion, chopped
- 1 pint ketchup
- 1 pint tomato juice
- 3 Tbsp flour
- 1 Tbsp Worcestershire sauce
- 1 tsp curry powder
- salt and pepper
- cayenne pepper powder or hot sauce for a kick (optional)
- 10 hamburger bun

Put Dutch oven over hot coals to heat. Brown hamburger and onion, breaking into small bits and cooking thoroughly. Drain off grease. Pour in ketchup, tomato juice, and season with salt and pepper (and cayenne pepper or hot sauce if desired). Bring to a boil while stirring. Dissolve flour and curry powder in a cup with Worcestershire sauce and enough water to thin the mixture. Mix into hamburger. Simmer at about 325 degrees for an hour or so. Serve 8-12 people on buns.

Barbeque Hamburger, Beans and Biscuits

- 2 lbs lean Hamburger
- 2 2-lbs cans of Pork and Beans
- 1 jar Hickory Smoked BBQ sauce
- 1 jar Mesquite BBQ sauce
- 1 jar Regular BBQ sauce
- 1 cup shredded Cheese
- Ketchup Mustard
- Onions
- Rollout Biscuit Mix

Brown and drain the Hamburger. Add both cans of Pork and Beans. Mix well. Add as much or as little of the three BBQ sauces to the mix. Again, mix well. Add Ketchup and Mustard to taste. Once all is mixed, add a handful of chopped onions (the finer the better). Let simmer on low heat for 15 minutes.

Make your Rollout Biscuits. Cut out in circles. Cut circles in half giving two half circles. Stir the Beans and Hamburger. Arrange biscuit halves on top of simmering beans. Stand biscuit halves on end so that round halves are up. Cover the complete top of the beans and hamburger mix with biscuit halves. Add all shredded cheese on top of biscuits. Bake for 30 minutes at 400 degrees. It's done when the biscuits are done.

Barbeque Meatballs

- 2 lbs lean ground beef
 - 1 can evaporated milk
 - 2 eggs
 - 2 cups quick oatmeal
 - 1 cup onion, minced
- Sauce**
- 2 cups catsup
 - 1 1/2 cup brown sugar
 - 2 Tbsp Liquid Smoke
 - 2 tsp salt
 - 1/2 tsp pepper

Mix ground beef, milk, eggs, oatmeal and onion. Make 72 walnut sized meatballs (small meatballs cook faster). Mix sauce ingredients in Dutch oven over low heat and remove. Place meatballs in Dutch oven as flat as possible on the bottom. Pour sauce over meatballs. Bake for 60 minutes. Serves 4-6.

Barbecue Sauerkraut

- 1 lb ground beef
- 1 qt Sauerkraut
- 1/2 onion
- 1 cup brown sugar
- 3/4 cup barbecue sauce
- 1 - 8oz can of tomato sauce

Brown the burger and onion. Mix all ingredients and bake in a Dutch oven at 350 degrees for 30 to 45 minutes. Serves 8.

Beef Burgundy

- 2 lb beef round roast
- 2 cans beef gravy (or pkgs of instant)
- 1 clove of Garlic
- 1/4 tsp oregano
- 3 med onions, sliced
- 1/2 cup burgundy wine
- 4 Tbsp butter
- 1/2 pt sour cream

Cut beef into 1 inch cubes. Sprinkle with tenderizer. Sauté garlic and onions in butter slowly until onions are clear or slightly browned. Remove onions and brown meat slowly in the drippings. Add beef gravy, salt, pepper and onions to pan. Simmer 15 min. Serve over rice.

Beef Casserole

- 2 lbs lean ground beef
- 1 small can tomato sauce
- 1 small can tomato paste
- 1 8 oz pkg spiral macaroni
- 1 pkg frozen broccoli
- 1 pkg dry spaghetti sauce mix
- 1 small can mushrooms, undrained
- 2 medium onions, chopped
- 1 clove garlic, minced
- 1/2 cup soft bread crumbs
- 4 oz grated American cheese
- 1/4 cup salad oil
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/2 cup sour cream (optional)
- Parmesan cheese, unmeasured

Prepare macaroni according to package, set aside. Prepare broccoli, save liquid. Brown beef, onion and garlic in Dutch oven, drain. Add spaghetti sauce mix, tomato sauce, tomato paste, mushrooms, liquid from broccoli. Beat eggs, bread cheese, broccoli and salad oil. Stir in macaroni and spread over meat mix. Spread sour cream over top if desired. Bake 30 minutes. Top with Parmesan cheese before serving. Serves 12-15.

Beef Delight

- 2 ounces ground beef
- 8 ounces elbow macaroni
- 1 large onion, chopped
- 1/4 cup finely chopped bell pepper
- 1/4 cup finely chopped celery
- 1 16-ounce can stewed tomatoes
- 1 16-ounce can tomato sauce
- 2 cups water
- 2 Tbsp Worcestershire sauce
- 1 tsp salt
- 1/2 tsp pepper
- 2 16-ounce can kidney beans

In large Dutch oven brown meat. Add and sauté , onion, bell pepper, and celery, for about 5 minutes, stirring constantly. Add tomato sauce, macaroni, stewed tomatoes, and water. Mix together. Add the remainder of the ingredients, except for the kidney beans, and mix thoroughly. Cover and simmer for 25 minutes, stirring frequently. Add kidney beans and simmer for an additional 10 minutes. 8 to 10 servings

Beef Noodles

- 3 pound boneless beef round steak or chuck roast
- 9 tablespoons all-purpose flour
- 6 tablespoons vegetable oil
- 3 (32 ounce) cans beef broth
- 3/4 teaspoon ground black pepper
- 1 teaspoon salt
- 2 pounds frozen egg noodles

Trim fat from beef. Cut beef into 3/4-inch cubes. Place flour in a resealable plastic bag. Add beef cubes and shake to coat. In a 12 inch Dutch oven, brown the beef cubes in hot oil, adding additional oil if necessary. Drain off fat. Stir in broth and pepper. Bring to a boil; reduce heat. Simmer, covered, for 1 1/4 to 1 1/2 hours or until meat is desired tenderness. Stir frozen noodles into the Dutch oven. Bring to a boil; reduce heat. Cook, uncovered, for 25 to 30 minutes or until noodles are tender, stirring occasionally. Serve over Mashed Potatoes. Serves 12.

Big Bean Pot

- 3/4 lb (12 slices) bacon diced
- 3 medium Onions chopped
- 1 tsp Garlic powder
- 1/2 tsp Dry mustard
- 1/2 cup Firmly packed brown sugar
- 1/3 cup Cider vinegar
- 1/4 cup Ketchup
- 1 can (15.5 oz) Green Giant/Joan
- 1 can (15.5 oz) Light Red kidney beans, drained
- 1 can (15 oz) butter beans; drained
- 2 can (16 oz) Baked style beans

In Dutch oven, cook and stir bacon and onion till bacon is crisp and onion tender. Drain. Add remaining ingredients and mix well. Bake at 350 degrees for 60-70 minutes or until hot and bubbly. 12 servings.

Campfire Stew

- 3 lbs cubed chuck
- 1/2 cup flour
- 1/2 lb bacon
- 1 teaspoons thyme
- 1 large onion, diced
- 1 green pepper, diced
- 1 lb carrots
- 2 1/2 lbs potatoes
- 4 stalks celery, diced
- 32 oz can tomato sauce
- 1/4 cup vinegar

Fry bacon in oven. Flour beef and brown with bacon. Add onions, stir and cook 5 minutes. Add all other ingredients and bring to a boil. Cover and cook for 1 to 1 1/2 hours, stirring occasionally. 12 servings.

Corned Beef and Cabbage

- 8 slices bacon
- 1 large head green cabbage, cut into 6 wedges
- 1 large onion, chopped
- 3 to 4 tsp crushed red pepper
- 1/4 tsp salt
- 5 cups water
- 1 1/2 lbs corned beef, sliced

Wash cabbage, and cut into 4 wedges (do not separate leaves). Cook bacon in a Dutch oven until crisp; remove and crumble bacon when cool. Combine cabbage, bacon, red pepper, salt, and water in Dutch oven. Cover and cook over medium heat for 30 minutes. Add corned beef, and cook an additional 10 minutes. 4 servings

Dutch Oven Sloppy Joes

- 3 pounds lean ground beef
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 1 1/4 cup ketchup
- 1/2 bell pepper, seeded and chopped
- 5 Tbsp Worcestershire sauce
- 1/4 cup packed brown sugar
- 3 Tbsp prepared mustard
- 3 Tbsp cider vinegar
- 2 tsp chili powder
- Hamburger buns

In a Dutch oven, brown ground beef with onion and garlic. Drain off excess fat. Combine ketchup, bell pepper, Worcestershire sauce, brown sugar, mustard, vinegar, and chili powder with the ground beef mixture. Cover and cook 2 hours, stirring occasionally. Serve spooned over hamburger buns. Serves 8.

Dutch Oven Stroganoff

- 2 lbs beef tenderloin or boneless sirloin.

Flour mixture:

- 1 cup of flour
- 1/2 tsp salt
- 1 1/4 tsp pepper

Base ingredients:

- 1 10-oz. can beef broth
- 1 large onions, sliced
- 1 clove garlic, minced
- 1 Tbsp Worcestershire
- 1 1/4 cups water 2 bay leaves
- 1/4 tsp paprika

Additional ingredients:

- 1/2 cup oil
- 1/2 pound fresh mushrooms
- 2 .87-ounce packages brown gravy mix.
- Wide egg noodles
- Sour cream

Trim off fat from beef and cut into 2"x 1/2" strips. Coat the beef with the flour mixture. Brown in hot oven with 1/2 cup oil. Add the base ingredients and bring to a simmer. Cook for 1-1 1/2 hours or until meat is almost tender. Add fresh mushrooms, sliced. Thicken with 2 packages brown gravy mix. Serve over cooked wide egg noodles. Top with sour cream.

Easy Cheesy Meat And Potatoes

Dinner

- 2 lbs ground beef
- 1 large yellow onion; diced
- 7 cloves garlic; minced
- Salt and pepper to taste
- 2 bags frozen tater tots
- 4 cups Colby Jack cheese; shredded

Sauce

- 2-10 1/2 oz. can cream of mushroom soup
- 1-10 1/2 oz. can cream of chicken soup
- 1 1/2 cup sour cream
- 2 Tbsp Worcestershire sauce
- 1 Tbsp soy sauce
- 1 1/2 tsp thyme
- 1 1/2 tsp marjoram
- Salt and pepper to taste

Heat a 14" Dutch oven using 22-24 briquettes bottom until oven is hot. Add ground beef, onions, and garlic to hot oven, season with salt and pepper, and fry until beef is brown and onions are translucent. Remove the ground beef and onion mixture from the oven and place in a large bowl. To the bowl add all the sauce ingredients and stir to mix.

Layer 1 bag of tater tots in bottom of oven. Spoon one half of the ground beef sauce mixture over the tater tots. Sprinkle one half of the cheese over the sauce. Layer again with the second bag of tater tots, the rest of the remaining sauce, and the remaining cheese.

Cover and cook 90 minutes using 12-14 briquettes bottom and 14-16 briquettes top heat rotating oven and lid every 10-15 minutes. Serves 15-20.

Hamburger Stroganoff

- 6 Tbsp margarine
- 3 small onions
- 3 cloves of garlic
- 3 lbs ground beef
- 1 1/2 tsp pepper
- 1 tsp salt
- 24 oz mushroom pieces
- 6 Tbsp flour
- 3 cups sour cream
- 6 Tbsp parsley
- 3 bags egg noodles
- 3 cans Cream of Mushroom Soup

Melt margarine in pan and brown beef, onion and garlic. Add seasonings, mushrooms and soup. Stir thoroughly and simmer 20 minutes. Add sour cream and serve over cooked noodles. Serves 16.

Hot and Juicy Reuben Sandwiches

- 1 mild-cure corned beef (about 1-1/2 pounds)
- 2 cups sauerkraut, drained
- 1/2 cup beef broth
- 1 small onion, sliced
- 1 clove garlic, minced
- 1/4 teaspoon caraway seeds
- 4 to 6 peppercorns
- 8 slices pumpernickel or rye bread
- 4 slices Swiss cheese
- 1000 Island or Russian dressing

Trim excess fat from corned beef. Place meat in Dutch oven. Add sauerkraut, broth, onion, garlic, caraway seeds and peppercorns. Cover and cook for 2 hours. Remove beef from Dutch oven and cut across the grain into 1/4-inch-thick slices. Divide evenly on 4 slices bread. Top each slice with 1/2 cup drained sauerkraut mixture and one slice Swiss cheese. Spread dressing on remaining 4 bread slices. Close sandwiches. Serves 4.

Hungarian Goulash

- 2 Tbsp olive oil
- 2 cans tomato soup
- 1 lb lean ground beef
- 2 1/2 soup cans water
- 1 large yellow onion; diced
- 2 1/2 tsp. paprika
- 1 large green bell pepper; diced
- 1/2 tsp. cayenne pepper
- 2 cloves garlic; minced
- 2 tsp salt
- 1 1/2 cups frozen whole kernel corn
- 12 oz bag pasta shells
- 1 cup fresh mushrooms; sliced
- 3 cups grated cheddar cheese
- 1/2 cup olives; sliced

Brown ground beef using 2 Tbsp olive oil in a 12" Dutch oven using 20-22 briquettes bottom heat. When beef has been browned add onion, bell pepper, mushrooms, and garlic. Sauté until vegetables are tender. Add corn, olives, tomato soup, hot water, paprika, cayenne pepper, and salt. Stir to mix well. Bring contents to a boil then stir in pasta shells. Place lid on Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top heat for 30-40 minutes. Sprinkle cheese over top and bake for an additional 10 minutes until cheese is melted. Serves 6-8.

Maple Glazed Meatballs

- 1-1/2 cup ketchup
- 1 cup maple syrup or maple flavored syrup
- 1/3 cups soy sauce
- 1 tablespoon quick cooking tapioca
- 1-1/2 teaspoon ground allspice
- 1 teaspoon dry mustard
- 32 oz frozen meatballs
- 20 oz can pineapple chunks, drained

Combine the ketchup, maple syrup, soy sauce, tapioca, allspice, and mustard in the Dutch oven and stir to combine. Carefully stir the meatballs and pineapple into the ketchup mixture. Cover and cook for 2 hours stirring occasionally. Serve over cooked rice. Serves 6.

Meatballs in Gravy

- 1/2 cup cooking oil, or less
- 2 lbs hamburger
- 2 eggs
- 1/2 cup ketchup
- 1 cup dry bread crumbs or more
- 1 pkg onion soup mix
- 1 pkg gravy mix
- 2 cans mushroom soup

In bowl, mix hamburger, eggs, ketchup, and onion soup mix. Mix in bread crumbs until the consistency seems right to form small balls. With your hands, roll hamburger into 1.5 inch balls. Heat a thin layer of cooking oil in Dutch oven to around 350. Brown meatballs well, rolling them around occasionally. Drain off excess oil and fat. Prepare gravy mix with water, following instructions on package. Pour gravy over meatballs. Pour on mushroom soup. Add some water if it looks too thick. Simmer for about 40 minutes with 2/3 coals under and 1/3 on top. Serve 6 people on plates of noodles.

Meatball Sub Sandwiches

- 1 pound ground beef
- 1/2 pound bulk Italian sausage
- 2 eggs
- 1/2 cup Italian bread crumbs
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- Freshly ground black pepper
- 1 (26-oz) jar pasta sauce
- 1 medium onion, chopped
- 6 submarine/hoagie/Italian rolls (about 6 inches long each)
- 8 oz shredded mozzarella cheese
- Grated Parmesan cheese, optional

In a medium bowl, combine ground beef with egg, bread crumbs, garlic powder, salt, and pepper. Mix with hands or a large spoon until all ingredients are well incorporated. Form mixture into 18 meatballs, taking care not to make them too compact. Place meatballs in the bottom of Dutch oven. Pour pasta sauce over meatballs, making sure that each one is completely covered. Cook until meatballs are done. To serve, halve each roll lengthwise and place 3 meatballs inside. Sprinkle with mozzarella cheese. The hot meatballs should cause the cheese to melt. Sprinkle with Parmesan cheese, if desired. Serves 6.

Optional: To save time, 40 frozen fully cooked meatballs may be substituted for the homemade meatballs.

Mess

- 1-1/2 lbs ground beef
- 1 can (16 oz) French style green beans
- 1 can tomato soup
- 1 small onion chopped
- 1 can mushrooms

In Dutch oven or large pot, brown ground beef and onion until onion is clear. Drain and add other ingredients. Heat throughout and salt to taste. Serve plain or on top of noodles or spaghetti.

Onion Swiss Steak

- 3 lbs round steak, 3/4" thick
- 2 pkg onion soup mix
- 1 1/2 tsp salt
- 2 cans (10 oz) tomatoes
- 1/4 tsp pepper

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.

Philly Cheese Steaks

- 2 lbs round steak, thinly sliced (the more thinly they are sliced, the less cooking time is required)
- 1/2 tsp pepper
- 1/2 tsp garlic powder
- 1 large onion, sliced
- 1 large bell pepper, seeded and sliced
- 32 oz beef broth
- 6 French rolls
- 12 slices of Provolone, American, or other cheese

Rub the steak with pepper and garlic powder. Place in the Dutch oven. Add onion, bell pepper and beef broth. Stir to mix. Cook until meat is tender. Toast open rolls for several minutes until slightly crusty. Lay a piece of cheese on both sides of the roll. Use tongs to remove meat, onions and bell peppers from Dutch oven (letting juices drip off) and pile on top of rolls. Serves 6.

Poor Man's Steak

- 2 lbs ground beef
- 1 1/3 cups milk
- 2 tsp salt
- Margarine
- 1/4 tsp pepper
- 2 cans mushroom Soup
- 2 cups cracker crumbs
- 1 cup water

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.

Porcupines

- 1 1/2 lbs lean ground beef
- 1/2 cup uncooked rice
- 1/2 cup half and half
- 1 can or 1 envelope onion soup mix
- 1 can (4-6oz) tomato juice
- 1/2 cup finely chopped green onions
- 3 cloves garlic finely chopped
- 1 tsp sugar or to taste
- salt and pepper to taste

Beat egg with half and half. Add green onions, garlic, ground meat, salt, pepper. Mix well. Add 1/4 cup of the rice. Shape into balls. Roll in remaining 1/4 cup of rice, pressing it lightly into meat. Bring tomato juice to boiling. Stir in onion soup mix and sugar. Place meat balls in sauce, cover. Simmer 50 minutes with stirring to avoid burning sauce, until rice puffs out around meat and is tender. Serves 6-8.

Salisbury Steaks

- 2 lbs ground beef
- 2/3 cup bread crumbs
- 1 tsp salt
- 1/2 tsp pepper
- 2 eggs
- 2 large onions, sliced
- 2 cans (10 oz) condensed beef broth
- 2 cans (4 oz) mushrooms, drained
- 1/4 cup cold water
- 4 Tbsp cornstarch

Mix ground beef, bread crumbs, salt, pepper and eggs, shape into 8 oval patties, each about 3/4" thick. Cook patties over medium heat, turning occasionally, until brown, about 10 min, drain. Add onions broth and mushrooms. Heat to boiling, reduce heat. Cover and simmer until beef is done, about 10 min.

Shish Kabob

- 5 oz soy sauce (2/3 cup)
- 1/4 cup brown sugar
- 1 tsp lemon juice
- 1 tsp Worcestershire sauce
- 1 lb Beef cubes
- 1 1/2 cups water
- A few small onions
- A few Cherry tomatoes
- 1 large Green or red bell pepper

Mix ingredients into casserole dish and marinate overnight. Arrange meat, onions and peppers on skewer and cook over open fire for 10 minutes. Add tomatoes, mushrooms and complete cooking (10 more minutes) until meat fully cooked. Serves 8.

Sloppy Joe

- 2 lbs ground beef
- 1/4 cup flour
- 1/4 cup brown sugar
- 2 Tbsp Worcestershire sauce
- 2 tsp salt
- 1 tsp chili powder
- 24 oz tomato sauce
- 1 large onion, diced

Brown meat and drain off grease. Add remaining ingredients. Simmer 20 to 25 minutes. Serve on split hamburger buns. Serves 12.

Slum Gullion

- 2 lbs lean ground beef
- 1 can spaghetti sauce
- 1 large can tomatoes
- 1 can peas or pkg frozen peas
- 2 large potatoes, peeled and sliced
- 1 large onion, thinly sliced
- 2 tbsp butter
- Garlic salt, pepper, and paprika to taste

Place ground beef on bottom of Dutch oven. Add onion, spaghetti sauce mix, tomatoes, and peas in layers. Season each layer with garlic salt and pepper. Cover with potatoes slices. Shake paprika on top, dot with butter. Cover and bake for 90 minutes. Brown ground beef first and you can cut cooking time in half. Serves 6-8.

Son of a Gun Stew

- 1/2 lb bacon
- 2 lbs cubed beef
- 1 lb carrots, sliced
- 3 lbs potatoes, dices
- 2 green peppers, chopped
- 2 Tbsp Worcestershire sauce
- 3/4 cup soy sauce
- 7 to 8 drops Tabasco sauce
- 5 stalks celery, sliced
- 1 large onion, chopped
- 32 oz tomatoes

Fry bacon in oven. Add beef and onions and brown well. Add everything else and while stirring, bring to a boil. Cover and cook until vegetables are tender, stirring occasionally. Serves 12.

Steak and Mushrooms

- 1 lb mushrooms sliced
- 1/2 tsp salt
- 1 c onions, diced
- 1/2 tsp pepper
- 1/4 lb butter
- 1 round steak
- 8 oz can tomato sauce
- flour
- 1 Tbsp Worcestershire sauce

Cut meat into strips and coat with flour. Sauté in melted butter for 5 min. Add onion and mushrooms, cook another 5 min or until onion turn clear. Add remaining ingredients and stir well. Simmer 1 to 1-1/2 hours. Serve over rice.

Swiss Steak

- 3 lbs round steak
- 3 stalks celery, peeled, chopped fine
- 3 Tbsp butter
- 1/2 cup catsup
- 1 tsp salt
- 1 Tbsp chopped parsley
- 1 large onion, diced

Brown steak in butter. Add celery, catsup, parsley, and onion. Cover and simmer 2 to 2-1/2 hours. 1/2 c water may be needed if mixture thickens too much.

Texas Hash

- 1 lb lean ground beef
- 1 can tomatoes
- 1 cup chopped onion
- 1 cup chopped green peppers
- 1/2 cup tomato soup
- 1 cup cooked rice
- 1 tsp chili powder
- Salt and pepper to taste
- Cheese and crumbs for topping

Brown meat and onions in bottom of Dutch oven, drain. Add remaining ingredients. Bake for 60 minutes. Serves 4.

Wild Rice Hamburger Casserole

- 1 lb lean ground beef
- 1/2 cup wild rice, washed
- 1/2 cup white rice
- 2 3/4 cups water, divided
- 1 cup chopped celery
- 1/2 cup chopped onion
- 1/4 cup chopped carrots
- 1/4 cup sliced parsnips
- 1 can cream of mushroom soup
- Salt and pepper to taste

Combine wild rice and 1/4 cup water in Dutch oven. Cover and cook for 30-45 minutes until rice is fluffy, remove and set aside. Brown meat in bottom of Dutch oven, drain. Add remaining ingredients and 1 1/2 cup water. Bake for 20-30 minutes until all rice is fluffy and liquids absorbed. You can substitute beef bullion for water. Serves 6-8.

Witches Brew

- 1 lb uncooked bacon, chopped
- 1 lb lean hamburger
- 2 cloves garlic, chopped
- 1 cup celery, diced
- 1 cup onion, diced
- 28oz can tomatoes, with juice
- 2 15oz cans dark red kidney beans
- 2 cups uncooked egg noodles
- 1 10oz can mushrooms
- 1 tsp black pepper
- 1 tsp seasoned salt
- 1 tsp cayenne pepper

Brown bacon, hamburger, and garlic in Dutch oven. Drain fat, if desired. Add celery, onion, tomatoes, beans, noodles, and mushrooms - liquid from cans also. Add seasonings and stir. Bake 45 minutes in Dutch oven at about 350 degrees. Serves 6 guests.



"It's cold and dark out in the garage. I thought my new Dutch oven would feel better sleeping with us."

Chicken

Arroz con Pollo

- 3-4 lb chicken, cut up
- 2 bouillon cubes
- 1 cup chopped onion
- 1 cup diced ham
- 1 cup green pepper, chopped
- 1 can (14 oz) tomatoes
- 1 jar (2 oz) pimento, diced
- 1 pkg (10 oz) frozen peas, thawed
- 3/4 tsp chili powder
- 1 tsp salt
- 1 jar (3-1/2 oz) stuffed green olives, drained
- 1/2 tsp white pepper
- 1 tsp paprika
- 2 cloves garlic, minced
- 1 cup raw rice (long grain)

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

Baked Chicken

- 2 chickens cut up
- 1/4 lb bacon
- 2 Tbsp Worcestershire sauce
- 6 Tbsp ketchup
- 6 Tbsp vinegar
- 4 Tbsp brown sugar
- 4 Tbsp melted butter
- 2 Tbsp lemon juice
- 2 Tbsp soy sauce
- 2 tsp salt
- 2 tsp paprika
- 2 tsp chili powder
- 2 tsp dry mustard
- 1/2 cup water

Prepare the sauce by mixing all ingredients except the chicken and bacon. Fry the bacon in the oven. Dip the chicken in the sauce and place in the oven. Spoon all but 1.2 cup of the sauce over the chicken. Cover and bake for 40 minutes. Turn the chicken if needed. Top the chicken with the remaining sauce and continue baking until done. Serves 12.

Baked Chicken with Cheese

- 8 chicken breasts, deboned
- 6 Tbsp peanut oil
- 2 Tbsp lemon juice
- 2 Tbsp thyme
- Salt and pepper
- 8 slices of boiled ham
- 8 slices of cheese
- 8 slices of tomato

Cut foil into 12" squares, place chicken in center. Combine oil, lemon juice, thyme and mix well. Spoon over breasts. Seal foil well and place in 350 Dutch oven. Bake 30 min. Open foil and place one slice ham, cheese and tomato over each breast. Bake open for 3 to 5 min. Remove from foil and place on serving platter. Serves 6-8.

Barbecued Chicken Wings

- 18-24 chicken wings
- 1 cup water
- 1/4 cup cooking oil
- 2 eggs
- 1 cup corn starch
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp salt
- 1/4 tsp pepper

Sauce

- 3/4 cup chicken broth
- 1/4 cup brown sugar
- 1/2 cup sweet chili sauce
- 1/4 cup catsup
- 1/4 cup vinegar

Wash chicken wings, remove tips, cut in half. Place chicken wings and water in Dutch oven and bake for 20 minutes. Drain and save the broth. Remove chicken and set aside. Add cooking oil to Dutch oven. Beat eggs in medium bowl. Mix corn starch, onion powder, garlic powder, salt and pepper in a plastic bag. Combine sauce ingredients in small bowl. Coat wings in corn starch mixture and brown in Dutch oven. Cover wings with sauce. Simmer for 20-25 minutes, stir to prevent sticking. Serves 4.

Cajun Chicken Creole

- 3 lbs skinless chicken thighs
- 1 red bell pepper, chopped
- 1 large onion, chopped
- 2 stalks celery, diced
- 1 (15 ounce) cans stewed tomatoes, chopped and undrained
- 1 garlic clove, minced
- 1 1/2 tablespoons brown sugar
- 1 teaspoon paprika
- 1 teaspoon Cajun seasoning
- 1 teaspoon salt
- 1 teaspoon fresh ground pepper
- Hot sauce, to taste
- 2 cups cooked rice

Optional:

- 1 lb shelled shrimp, deveined and cleaned (substituted for 1 lb chicken thighs)
- 1 tablespoon fresh lemon juice

Put all ingredients into Dutch oven except for the last 2 ingredients with thighs at bottom. Bring to a boil and cook for 2 hours. In the last hour, add hot sauce to taste. **Optional:** In last hour of cooking add shrimp, hot sauce to taste, and lemon juice. Serve over cooked rice. Serves 6-8.

Calico Chicken

- 2 cut up fryers
- 1/2 cup flour
- 1/2 lb bacon
- 1 cup chicken bouillon
- 2 Tbsp parsley
- 16 oz frozen corn
- 1 green pepper, chopped
- 16 oz tomato sauce

Fry bacon in the oven. Add flour coated chicken and brown all sides of the chicken. Drain the fat. Add tomato sauce and the bouillon. Cover and simmer 40 minutes. Add pepper, corn, and parsley. Mix well and cook 15 to 20 minutes more or until the chicken is done. Serves 12.

Cashew Chicken

- 1 lb boneless skinless chicken breasts, cut into 1” cubes
- 1 medium onion, chopped
- 2 cups frozen broccoli cuts
- 1 cup uncooked long grain rice
- 1 1/2 cup water
- 1 jar sliced mushrooms, drained
- 1/2 tsp ground ginger
- Pepper to taste
- 3/4 cup halved cashews

Combine all ingredients except cashews in Dutch Oven. Bake 45-55 minutes until rice is tender and chicken no longer pink. Stir in ½ cup of cashews and sprinkle the remainder on top, then serve. Serves 4.

Cheddar Chicken Pie

- 2 boneless chicken breasts
- 2 Tbsp vegetable oil
- 1 pkg frozen chopped broccoli, thawed and drained
- 3 cups (12 ounces) shredded cheddar cheese, divided
- 2/3 cup finely chopped onion
- 1 1/3 cup milk
- 3 eggs
- 3/4 cup biscuit/baking mix
- 3/4 tsp salt
- 1/4 tsp pepper

In Dutch oven (or lid), brown the chicken and onion in the vegetable oil, 15 minutes or until cooked. Cube chicken. In a bowl, combine chicken, 2 cups cheese, broccoli, and onion. Spread into small Dutch oven. In a small bowl, beat milk, eggs, biscuit mix, salt and pepper until smooth. Pour over chicken and broccoli mix, do not stir. Bake 30-35 minutes or until knife inserted in center comes out clean. Sprinkle with remaining cheese and serve. Serves 6.



**“Don’t worry about burning the calories
— that’s already been done!”**

Cheesy Chicken Italiano

- 1 lb bacon
- 1/4 cup honey
- 8 chicken breasts; cut into chunks
- 2 tsp ground oregano
- 3 cloves garlic; minced
- 2 tsp basil
- 1 large yellow onion; sliced
- 1 1/2 tsp parsley
- 6 large tomatoes; diced
- 1 tsp salt
- 1 red bell pepper; cut into chunks
- 1 tsp ground black pepper
- 1 green bell pepper; cut into chunks
- 3 cups Mozzarella cheese; grated
- 1 cup mushrooms; sliced
- 3 cups Cheddar cheese; grated
- 1-10 3/4 oz can tomato puree
- 1/2 cup Parmesan cheese; grated
- 1/4 cup balsamic vinegar

Heat a 12" Dutch oven using 20-22 briquettes bottom. Slice bacon into 1" strips then add to hot oven and fry until brown. Remove bacon from oven. Remove and reserve all but 2 Tbs. of the bacon grease from the oven. Add chicken and garlic to oven and cook, turning frequently, until juices run clear when chicken is pierced with a fork. Remove chicken from oven and add reserved bacon grease. Line the bottom of the oven with onion slices then put chicken on top of the onion. Add tomatoes, red and green bell pepper, and mushrooms. Cover and bake using 12 briquettes bottom and 12-14 briquettes top for 30 minutes.

In a large measuring cup make a sauce with the tomato puree, balsamic vinegar, honey, oregano, basil, parsley, salt, and pepper. Stir to mix well. Sprinkle bacon over top of cooked vegetables then pour sauce over vegetables. Cover and bake another 15 minutes. Sprinkle cheeses over the top. Replace lid and let sit for 15 minutes until cheese is melted. Serves 16.

Chicken a la Dutch

- 3 to 3 1/2 pounds frying chicken with bone or 2 1/2 pounds uncooked boneless chicken breasts
- 1/4 cup flour
- 1/4 cup butter
- 2/3 cup Evaporated milk
- 1 can cream of mushroom soup
- 1 cup grated cheddar or Colby cheese
- 2 to 3 medium onions, peeled and sliced thin
- 1 can mushroom slices
- salt and pepper to taste
- dash of paprika for garnish

Warm Dutch oven over 1 ring of coals and place in butter to melt. Place raw washed chicken in the 1/4 cup flour to coat and then put pieces in the Dutch oven, turn to brown both sides. While this is browning, in a bowl mix the milk, soup, cheese, onions, mushrooms and salt and pepper. Pour over chicken. Put on lid and add 1 1/2 rings coals. Let cook 1 hour. Serves 4-6.

Chicken and Wild Rice Casserole

- 2 medium onions, finely chopped
- 3 celery stalks, thinly sliced
- 2 (6 ounce) packages Uncle Ben's Long Grain and Wild Rice mix
- 2 1/2 cups water
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 1/2 cup butter
- 1/2 pound processed American cheese
- 1/2 cup sliced fresh mushrooms

Place in a Dutch oven the onions, celery, rice mix, water, condensed cream of mushroom soup, butter, American cheese and mushrooms. Mix well. Cover, and cook until chicken is done. Serves 8.

Chicken and Dumplings.

- 1 pkg chicken noodle soup mix (NOT single serving size)
- 1 6-1/2 oz can boned chicken
- buttermilk biscuit mix

Mix soup mix with about half the normal water, add boned chicken and bring to a boil. Mix biscuit mix and drop by spoonfuls on the chicken mix. Cover tightly and SIMMER (not too hot) until dumplings are done (usually takes 12-20 minutes). Serves two or three. You can make a double recipe and served six by adding a small can of mixed vegetables.

Chicken Bleu Breasts

- 6 large boneless chicken breasts, halved
- 1 – 8 oz package shredded Swiss cheese
- Chopped chives
- Cooking oil
- 1/2 cup flour
- Salt
- Pepper
- 2 eggs
- 2 Tbsp water
- 1 cup herb-flavored bread crumbs, finely ground

Place each chicken breast between two pieces of plastic wrap. Gently pound flat, using a rolling pin or rubber mallet, until 1/4 inch thick. Work from the center out. Remove the wrap from one side. Sprinkle with salt and pepper. Center 1/2 slice boiled ham, cut to fit, on each piece. Sprinkle ham with 2 Tbsp shredded Swiss cheese and 1/2 tsp chopped chives. Fold one end of chicken over ham and cheese. Fold in sides, then finish rolling up. Press ends to seal. Wrap in plastic wrap. Chill for 1 hour. Preheat a 12 inch Dutch oven with 1/4 cup cooking oil. Combine in bowl 1/2 cup flour, 1/2 tsp salt, and 1/4 tsp pepper. In a second small bowl whip 2 eggs with 2 Tbsp water. Place in a third container the 1 cup of herb-flavored bread crumbs, finely ground. Coat chicken with flour mixture. Next, dip in egg. Roll in bread crumbs. Place in oven. Bake at 350 degrees for 30 minutes or until tender. Turn as needed to prevent burning. Serves 12.

Chicken Cacciatore #1

- 15 pieces chicken parts
- 1 lb carrots
- 1 lb green peppers
- 1 lb onion
- 4 cans tomato paste (large)
- thyme, basil, oregano

Combine all ingredients. Add spices to taste. Simmer for 20 minutes and serve. Serves 12.

Chicken Cacciatore #2

- 3 lb frying chicken, cut up
- 1 tsp salt
- 1/4 tsp black pepper
- 3 Tbsp oil
- 1/4 tsp cayenne pepper
- 2 med onions, thinly sliced
- 1 tsp oregano
- 2 cloves garlic, minced
- 1/2 tsp basil
- 1 can (1 lb) tomatoes
- 1/2 tsp celery salt
- 1 can (8 oz) tomato sauce
- 1 bay leaf
- 1/3 cup minced green pepper
- 1/4 cup Chianti wine

Brown chicken pieces in hot oil in lid of oven. Layer onions in oven. Put browned chicken pieces on top of onions and add remaining ingredients. Cover and cook 1 to 2 hours. Discard bay leaf and serve chicken and sauce over buttered spaghetti.

Chicken Cacciatore #3

- 3 lbs boneless, skinless chicken thighs
- 2 jars (1 lb. 8 oz.) Ragu® Old World Style® Pasta Sauce
- 2 green bell pepper, sliced
- 1 large onion, sliced
- 1/2 cup chicken broth
- 1 tsp garlic powder
- 1/2 tsp ground black pepper
- 8 oz fresh mushrooms, sliced

Arrange chicken in a Dutch oven and add remaining ingredients. Mix and cook for 2 hours or until chicken is thoroughly cooked. Serve, if desired, over hot cooked rice. Serves 12

Chicken Casserole

- 8 boneless chicken breasts
- 1 cup flour
- 1/2 cup butter
- 1 large clove garlic, quartered
- 2 tsp salt
- 1 tsp pepper
- 2 small onions, chopped
- 4-5 potatoes, quartered
- 1 cup chopped celery
- 1 cup sliced carrots
- 1/2 cup fresh mushrooms, sliced
- 1/2 cup chicken broth
- 1/4 cup fresh parsley, minced
- 2 bay leaves
- Pinch of marjoram
- Pinch of thyme
- Dash of Worcestershire sauce

Place butter and garlic in bottom of Dutch oven. Mix flour, salt and pepper in bag. Rinse chicken, drain and coat in bag with flour mix. Place chicken in oven with butter and garlic and bake for 45 minutes. Remove chicken and set aside. Sauté onions, potatoes, celery, carrots and mushrooms. Add remaining ingredients, place chicken on top. Cover and cook for 30 minutes. Serves 8-10.

Chicken Enchilada Pie

- 3 12oz. cans of white chicken meat
- 1 onion
- 1 cup water
- 9 11-inch flour tortillas
- 2 tsp Seasoned salt
- 1 10oz. can tomato soup
- 2 10oz. cans of enchilada sauce
- 1 lb shredded cheddar or mozzarella cheese
- 1 lb frozen or canned corn
- extras: green onions, tomatoes, sour cream, whatever sounds good

Place chicken and liquid from cans into Dutch oven. Break up chicken with a fork. Add salt, condensed soup, enchilada sauce, corn, onions and water to make a sauce. Simmer and stir over bed of coals for 10 minutes to heat thoroughly. Remove about 3/4 of the sauce into bowl or pot, leaving a layer in the Dutch oven. Sprinkle a layer of cheese over mixture remaining in Dutch oven. Lay two tortillas on cheese. Add sauce, cheese and tortillas in three layers: ending with sauce and cheese. Cook for 30 minutes with 6 briquettes under and 14 on lid. Serves 8 to 10.

Chicken Fajitas

- 1/4 cup vegetable oil
- 2 Tbsp soy sauce
- 2 Tbsp lemon juice
- 2 chopped green onions
- 1 tsp celery salt
- 2 minced garlic cloves
- 6 chicken breasts
- 1 cup grated cheese
- 1 jar salsa
- 2 medium onions
- 1 bag soft tortillas

Mix oil, soy sauce, lemon juice, green onions, salt garlic and chicken into casserole dish. Marinate chicken for several hours. Slice chicken into strips and fry. Serves 8.

Chicken Gumbo

- 2 lb chicken breasts, 1" cubes
- 2 lb fresh okra, sliced 1/4" slices
- 2 medium onions, chopped
- 2 medium bell peppers, chopped
- 1/2 cup celery, chopped
- 4 Tbsp cooking oil
- 3 Tbsp flour
- 3 medium tomatoes, diced
- 2 cloves garlic, minced
- salt and pepper to taste

Prepare a roux with cooking oil and flour. Cook until brown, stirring often. Add onion, bell pepper, and garlic. Slowly stir in 1 quart of water. Add salt and pepper to taste. Add cut-up tomatoes, okra and celery. Cover and cook about 30 min, until vegetables are done. Add chicken and simmer an additional 6 min.

Chicken in a Pot

- 3-4 lb whole frying chicken
- 1 tsp poultry seasoning
- 1/2 tsp salt
- 1/4 tsp basil
- 1/4 tsp pepper

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 Lo-Mein

- 1-1/2 chicken (in parts)
- 2 cups celery
- 2 cups carrots
- 1 large onion
- 1 clove garlic
- 3 cubes chicken bouillon
- 2 cans bamboo shoots
- 2 cans water chestnuts
- 2 cans bean sprouts
- 8 Tbsp corn starch
- 10 Tbsp vegetable oil
- 1 package stir fry seasoning mix
- 1 cup water
- 1/2 cup mushroom pieces
- 1 cup green pepper

Add 1/3 of oil to pot and brown chicken and onions. Add dry ingredients, water and undrained chopped canned vegetables and simmer 5 minutes. Add remaining ingredients and simmer 10 minutes. Allow water to boil down to thicken. Serve over Chinese noodles. Serves 10.

Chicken Malibu

- 1 large chicken breast per person
- 1 slice Swiss cheese per person
- 1 medium slice of ham per person
- 1 tsp paprika
- 1 stick of butter

Melt the butter with the paprika. Baste the chicken with the butter/paprika mix. Bake for about 1 hour, turning and basting as necessary. Top with the ham and Swiss cheese. Melt and serve.

Chicken Pot Pie

- 4 boneless, skinless chicken breast halves; diced
- 2 (10.5 oz.) cans cream of chicken soup
- 3 Tbsp bacon grease or olive oil
- 1/2 cup evaporated milk
- 4 cloves garlic; minced
- 1 1/2 tsp poultry seasoning
- 1 yellow onion; diced
- 1 Tbsp Worcestershire
- 4 medium potatoes; diced
- 1 (16 oz.) bag frozen mixed vegetables; thawed
- 1 can refrigerated crescent rolls
- Salt and black pepper to taste

Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. To hot oven add bacon grease, chicken and garlic; season with salt and black pepper to taste. Cook chicken stirring frequently until chicken is no longer pink. Add onions and potatoes and continue cooking until onions are translucent but still firm. Stir in mixed vegetables, soup, evaporated milk, poultry seasoning and Worcestershire; season with salt and pepper. Let mixture come to a low boil. Unroll the crescent rolls and create a top crust by layering flat rolls across the top of ingredients.

Reduce the heat on bottom to 8-10 briquettes and add 14-16 briquettes to the lid. Bake for 25-30 minutes until the rolls are golden brown and flaky. Check to make sure potatoes are cooked through. If not, then remove all briquettes from the lid and continue to cook maintaining bottom heat to keep pie bubbling an additional 15 minutes until potatoes are cooked through. Serves 6.

Chicken Provencal

- 2 lbs boneless skinless chicken thighs, each cut into quarters
- 2 medium red peppers, cut into 1/4 inch thick slices
- 1 medium yellow pepper, cut into 1/4 inch thick slices
- 1 onion, thinly sliced
- 1 (28 ounce) cans plum tomatoes, drained
- 3 garlic cloves, minced
- 1/4 teaspoon salt
- 1/4 teaspoon thyme
- 1/4 teaspoon fennel seed, crushed
- 3 slices orange rind
- 1/2 cup fresh basil leaf, chopped

Place all ingredients in the Dutch oven, except for the basil leaves. Mix thoroughly. Cover and cook until chicken is tender. Stir occasionally. Add a little water if necessary to keep from burning. Sprinkle with basil to serve. Serves 6.

Chicken with Sauerkraut

- 2 qt Sauerkraut
- 2 medium onion, quartered
- 3 Tbsp brown sugar
- salt and pepper
- 1 cup water
- 1 whole chicken

Bake chicken in 375 oven for 25 to 30 min. Pour sauerkraut, water, onions, brown sugar, salt and pepper over chicken and stir well. Simmer for 1-1/2 hours. Good served with mashed potatoes.

Chili Chicken Strips

- 8 “skinless-boneless” chicken breasts
- 2 Tbsp butter
- 2 Tbsp olive oil
- 1 clove garlic, minced
- 3/4 cup flour
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 medium onion, diced
- 1 10-oz can chicken broth
- 1 cup whole milk
- 1/2 cup sour cream
- 2 7-oz cans of diced green chilies
- 1 1/2 cup mild cheddar cheese, grated
- 1 1/2 cup Jack cheese, grated
- 2 cups rice

Heat in a Dutch oven the butter, olive oil, and garlic. In a separate bowl mix the flour, salt, and pepper. Slice chicken breasts into 1/2-inch strips. Coat with flour mixture. Place in hot oven and cook slowly until lightly browned. Add the onion and cook until tender. Stir in the chicken broth, milk, sour cream, and green chilies. Bring to a slow simmer. Add the cheddar and Jack cheese. Cook the 2 cups of rice according to the directions on the box or bag. Serve over steamed rice. For a hotter flavor, substitute habanera chilies for the green chilies. Serves 8.

Dutch Chow Ging

- 4 boneless chicken breasts
- 1/2 cup cooking oil
- 1 can chicken broth
- 1 can bean sprouts, drained
- 1 small can water chestnuts, drained
- 1/4 cup soy sauce
- 1/4 cup water
- 2 cups diced celery
- 2 cups cabbage
- 1 cup broccoli florets
- 1 cup fresh mushrooms, sliced
- 1 large green pepper, cut in strips
- 1 large onion, sliced thin
- 2 cloves garlic, minced
- 6 tbsp cornstarch
- 1 Tbsp sugar
- 1 tsp salt
- 1/4 tsp pepper

Stir fry chicken in oil in Dutch oven until cooked. Add celery, cabbage, broccoli, mushrooms, green pepper, onion, garlic, bean sprouts and water chestnuts. Fry for 5 minutes. Add sugar, salt, pepper and chicken broth. Simmer for 10 minutes Mix cornstarch, soy sauce and water in small bowl and add to Dutch oven. Cook 30 minutes or until thick and clear. Variations: Add shrimp during last 10 minutes. Serves 4.

Easy Chicken Casserole

- 1 Whole chicken cooked, boned, chopped
- 1 cup Mayonnaise
- 2 cans Cream of chicken Soup
- 1 box "Stove Top" stuffing, chicken flavor

Combine soup and mayonnaise in a large bowl. Add seasoning package from stuffing mix and 3/4c stuffing crumbs. Add chicken and mix well. Place in Dutch oven and top with remaining crumbs. Bake at 350 for 30 min or until bubbly and crumbs are brown. Variation: Substitute 1 can Golden Mushroom soup for Cream of Chicken soup. Add shredded cheddar cheese in soup mixture or sprinkle on top.

Easy Chicken Dinner

- 2 Chickens
- Flour
- Seasonings
- Potatoes
- Carrots
- Broccoli

Cut vegetables and potatoes into small pieces for eating. Cut chicken into 8 parts. Skin chicken. Mix flour and seasonings in plastic bag. Place 2 chicken parts at a time in bag and shake. Remove chicken from bag when coated and repeat until all chicken is coated. Place potatoes in bag and shake. Remove potatoes from bag. Put about 1/2 inch of oil in Dutch oven and place on coals. When oil is hot, add chicken and completely brown on all sides. Remove chicken from pot and drain excess oil from pot. Put chicken back in pot. Add approximately 1/4 inch of warm water. Place potatoes and vegetables over chicken. Cover pot and place back on coals. Put 10 coals on top of oven. Cook for 1 hour or until chicken is tender. Check periodically to ensure there is always a small amount of moisture in the Dutch oven.

Fiesta Chicken with Rice and Beans

- 2 cans (10 oz each) diced tomatoes and green chilies, undrained
- 1 can (15 oz each) tomato sauce
- 1 can (15 oz each) whole black beans, drained, rinsed
- 1 cup frozen whole kernel corn
- 1 pkg taco seasoning mix
- 2 cups water
- 1-1/2 pounds boneless skinless chicken breasts, cut into 24 pieces
- 1-1/2 cups parboiled white long-grain rice, uncooked

Place all ingredients, except rice, in a Dutch oven. Cover and cook until chicken is tender. Add rice, stir and cook 30 minutes more or until rice is tender and liquid is absorbed. Stir again before serving. Serves 8.

Festive Chicken Bake

- 1/4 cup flour
- 2/3 cup light molasses
- 1 tsp salt
- 1/4 tsp pepper
- 2 1/2 - 3 lb fryer chicken
- 1 Tbsp prepared mustard
- 2 Tbsp oil
- 1 Tbsp cider vinegar
- 1 can (8 oz) Sliced pineapple
- 1 can (16 oz) sweet potatoes, drained

Combine flour, salt and pepper. Coat chicken pieces in flour mixture. Brown in hot oil. Drain pineapple, reserving juice. Combine juice, molasses, mustard, and vinegar, mix well. Place chicken in Dutch oven, arrange potatoes around chicken. Brush with half of the sauce. Cover and bake at 350 for 30 minutes. Top with pineapple, brush with remaining sauce, cook 30 minutes more. Serves 4.

Fried Chicken

- 3 1/2 lb Chicken; (1 whole chicken)
- 1 large Egg
- 1 1/2 cup Buttermilk
- 1 cup Flour
- 1 tsp salt
- 1/2 tsp Freshly ground black pepper
- 1 1/2 qt Vegetable oil

In a soup kettle bring two inches of water to a boil. Place a rack over the water, setting the chicken on top. Cover the pot and steam the chicken until it is almost cooked, approximately 15 to 18 minutes. Remove the chicken from the pot and cool. Cut into 8 serving pieces. In a medium bowl whisk the egg and buttermilk together. In a separate bowl, combine the flour, salt and pepper. Marinate the chicken in the buttermilk mixture for a few minutes; remove from the buttermilk and then dredge in the seasoned flour. In a Dutch oven heat oil to 365 degrees. Deep fry the chicken in batches, if necessary, for approximately 7-10 minutes. Remove the chicken and place onto paper towels and drain. Serve immediately. This recipe yields 4 servings.

Garlic-Lime Chicken

- 8 bone-in chicken breasts
- 1/2 cup lime juice
- 1/4 cup cider vinegar
- 6 garlic cloves, minced
- 2 Tbsp minced fresh oregano or 2 tsp dried oregano
- 1 Tbsp dried coriander
- 2 tsp pepper
- 1 tsp salt
- 1 tsp paprika

In a large resealable bag, combine all ingredients except chicken. Mix well. Add chicken, turn to coat. Refrigerate overnight. Discard marinade. Cook in Dutch oven 30-35 minutes. Serves 8.

Grandma's Chicken 'n' Dumplings

- 2 cups chopped cooked chicken
- 1 (10 3/4 ounce) can cream of mushroom soup
- 1 (10 3/4 ounce) can cream of chicken soup
- 2 (10 3/4 ounce) soup cans water
- 2 Tbsp butter
- 1 medium onion, diced
- 4 tsp all purpose flour
- 2 tsp chicken bouillon granules
- 1/2 tsp black pepper
- 1 can refrigerated buttermilk biscuits (8 biscuits)

Mix all ingredients, except biscuits, in a Dutch oven. Cut biscuits into quarters and gently stir into mixture. Heat until bubbling. Cover and cook 1 hour. Serves 4-6.

Hashbrown Chicken Casserole

- 2 lbs frozen hashbrowns
- 3/4 cups butter
- 2 cups cornflakes
- 1 can of chicken - 10 oz.
- 1 can Cream of Chicken soup
- 1 pint sour cream
- 1/2 large onion
- 2 cups shredded cheddar cheese
- 1 tsp salt
- 1/4 tsp pepper

Chop the onion. Melt the butter in the Dutch oven. Pour in the cornflakes and sauté in butter, then scoop out the cornflakes, leaving remaining butter. Pour in the hashbrowns and continually stir them until they are defrosted and soft. Add all ingredients except cornflakes and mix together. Sprinkle the cornflakes over the top. Bake covered at about 350 degrees for about 40 minutes. Serves about 6.

Honey Mustard Chicken

- 2 lbs chicken tenders
- 10 slices bacon
- 1 cup sliced mushrooms
- 8 oz honey mustard
- 1 cup shredded cheese
- Rice

Cut bacon in one inch pieces and sauté in Dutch oven. When almost cooked, add mushrooms and chicken cut in bite sized pieces. Add mustard and cook until done, 30 minutes, add cheese and replace lid until melted, then serve over hot rice. Use full ring on bottom while cooking bacon, half ring after that and full ring on top. Serves 6-8.

Layered Chicken and Black Bean Enchilada Casserole

- 2 cups diced chicken breast meat
- 1/2 tsp ground cumin
- 1/2 tsp ground coriander
- 1 (15 oz) can black beans, rinsed and drained
- 1 (4.5 oz) can diced green chili peppers, drained
- 1 (10 oz) can red enchilada sauce
- 8 (6 inch) corn tortillas
- 2 cups shredded Mexican blend cheese
- 1 (8 oz) container sour cream

Prepare charcoal for a 375° F oven. Heat a large skillet over medium heat, and spray with vegetable cooking spray. Sauté chicken with cumin and coriander until chicken is cooked through. Transfer to a medium bowl. Stir in the black beans and green chili peppers. Spread half of the enchilada sauce over the bottom of a 12 inch Dutch oven. Place 4 tortillas over the sauce, overlapping if necessary. Spoon half of the chicken mixture over the tortillas, and sprinkle with half of the cheese and half of the sour cream. Spoon the remaining enchilada sauce over the cheese, and make another layer of tortillas. Layer the remaining chicken mixture over the tortillas. Put the lid on the Dutch oven and bake for 45 minutes. Remove the lid and sprinkle the remaining cheese over the top and dot with sour cream. Continue cooking for an additional 10 minutes or until cheese melts. Let stand 10 minutes before serving.

Mountain Dew Chicken

- 1/2 lb bacon
- 1 gallon zip-loc bag with 1 cup flour
- 5 chicken breasts
- 5 potatoes
- 10 carrots
- 1 large onion
- 1 can Mountain Dew soda
- 1/2 cup shredded cheddar cheese

Preheat Dutch oven by setting on bed of coals. Chop bacon into 1-inch pieces. Dice vegetables. Cut chicken breasts in half lengthwise. Fry bacon in Dutch oven until crispy. Remove bacon from Dutch oven but leave grease. Shake chicken breasts in baggie of flour to coat. Cook in bacon grease to brown, about 5 minutes, turning a couple times. Pour vegetables, bacon, and Mountain Dew on top of chicken. Cover with lid and cook at 350° for 45 minutes with 3/4 of coals on lid. Using tongs or fork, lift chicken breasts so they are resting on top of vegetables. Sprinkle cheese over the chicken. Cook an additional 10 to 15 minutes. Serves 6 to 8.

Nipponese Chicken

- 1/4 cup butter
- 2-11 oz cans mandarin oranges
- 2/3 cups soy sauce
- 2 Tbsp cornstarch
- 2 Tbsp prepared mustard
- 1/2 tsp garlic powder
- 1 large onion, chopped
- 2 cans chunk pineapple
- 2 chickens, cut up and skinned
- 1/2 cup flour
- 1/2 tsp ginger
- 2 Tbsp vinegar
- 1 cup sugar
- 1 cup diced green pepper
- 1/2 tsp nutmeg

In a ziplock bag, mix flour, ginger, nutmeg, and a dash of salt and pepper. Flour the chicken and fry in the butter in a hot Dutch oven until browned. Drain the juices from the pineapple and oranges into a sauce pan. Add soy sauce, cornstarch, vinegar, garlic, and onion and stir well. Pour around the chicken and bake for 20 to 25 minutes, stirring and basting occasionally. Add the peppers, pineapple, and oranges. Cover and cook until the chicken is done. Serves 12.

Parmesan Crusted Chicken

- 3/4 cup mayonnaise
- 1/3 cup grated Parmesan cheese
- 6 boneless, skinless chicken breast halves (about 2 lbs.)
- 6 tsp Italian seasoned dry bread crumbs

Preheat oven to 425°. Combine mayonnaise with cheese in medium bowl. Evenly top the chicken with mayonnaise mixture, then sprinkle with bread crumbs. Place in Dutch oven and bake until chicken is thoroughly cooked, about 20 minutes. Serves 6

Pineapple Chicken Casserole

- 4 boneless, skinless chicken breasts
- 1 can condensed cream of mushroom soup, undiluted
- 1 can pineapple tidbits
- 2 celery ribs, chopped
- 1 Tbsp chopped green onions
- 1 Tbsp soy sauce
- 1 can chow mien noodles, divided

Brown chicken in Dutch oven, cut into cubes. Add soup, pineapple, celery, green onions and soy sauce. Fold in ½ noodles. Sprinkle remaining noodles on top. Bake 20 to 25 minutes. Serves 4-6.

Pot Roasted Chicken with Roasted Root Vegetables

- 1 4 lbs (approx.) whole chicken
- 1 stick butter, softened
- 1 cup chicken broth, non-fat
- 1 to 3 lbs root vegetables (carrots, potatoes, onions)
- 1 small jar mushrooms
- 1 bay leaf
- 1 garlic clove, crushed
- 1/2 tsp each sage, oregano, basil, thyme
- Salt and pepper to taste
- 2 Tbsp olive oil

Split bird down back, or butterfly. Chop herbs & mix w/butter. Work half of the herbed butter under skin of chicken. Drizzle bottom of Dutch oven with olive oil. Place chicken, skin-side-up, in oven. Season w/salt and pepper to taste. Top chicken with the remaining herbed butter. Add root vegetables, sliced to maximum of one-half inch thick. Add liquid. Cook for 90 minutes. Serves 6-12.

Sherried Chicken and Rice

- 8 boneless chicken breasts or equivalent of chicken tenders
- Garlic salt and pepper to taste
- 1 cup melted butter
- 2 cups sour cream
- 2 cans of condensed cream of mushroom soup
- 2 cups fresh mushrooms, chopped
- 1 cup cooking sherry
- 2 boxes Uncle Ben's Long Grained and Wild Rice

Mix all ingredients together in a Dutch oven and add water as per instructions on the boxes of rice. Cook for 1 hour or until chicken is tender and mixture is thick. Stir occasionally to prevent scorching. Makes 8 servings.

Turkey and Rice Casserole

- 1/2 lb bacon cut into 1/2" pieces
- 2-10 oz. cans cream of chicken soup
- 2 cups long grain white or wild rice
- 2 cups water
- 4 cups diced cooked turkey
- 2 tsp dried parsley flakes
- 1 large yellow onion; diced
- 3/4 tsp poultry seasoning
- 1 1/2 cup sliced mushrooms
- 1/2 tsp paprika
- 1 cup chopped green bell pepper
- Salt and pepper to taste
- 4 cloves garlic; minced
- 2 cups grated cheddar cheese

Fry bacon in a 12" Dutch oven using 22-24 briquettes bottom heat until crisp. Add white or wild rice and continue cooking until rice is slightly toasted. Add turkey, onion, mushrooms, bell pepper, garlic, cream of chicken soup, water, and seasonings. Stir to mix completely. Bring contents to a boil then cover and bake for 60-90 minutes using 10-12 briquettes bottom and 14-16 briquettes top heat. When rice is tender sprinkle cheese over the top then replace lid and let stand for 5 minutes until cheese is melted. Serves 10-12.

Turkey Tetrazzini

- 16 ounces thin spaghetti, broken into 3-inch lengths, cooked, rinsed, and drained
- 3 cups shredded Cheddar cheese, divided
- 1/2 cup Parmesan cheese, divided
- 4 to 6 cups diced cooked turkey
- 16 oz frozen peas
- 2 Tbsp butter
- 8 ounces sliced mushrooms
- 1 medium onion, chopped
- 2 cans cream of mushroom soup
- 1 cup chicken broth
- 1/2 cup cooking sherry
- Salt and pepper, to taste

Combine the cooked spaghetti with 2 cups Cheddar cheese and half of the Parmesan cheese. Add turkey and peas. In a Dutch oven, melt butter and sauté mushrooms and onions just until tender; add to the turkey mixture along with remaining ingredients. Gently stir to combine ingredients and sprinkle with remaining cheeses. Cover and bake at 350° for about 45 minutes, or until hot and bubbly. Serves 12 to 16.

Chili Dishes

4-way Cincinnati Chili

- Vegetable cooking spray
- 3 1/2 cup chopped onion; divided
- 1 cup chopped green pepper
- 2 Cloves garlic; minced
- 1 lb ground round
- 2 tsp ground cinnamon
- 2 tsp paprika
- 1 tsp chili powder
- 1 tsp ground cumin
- 1/2 tsp ground allspice
- 1/2 tsp dried marjoram
- 1/4 tsp ground nutmeg
- 3/4 tsp salt
- 1/4 tsp pepper
- 2 can (14.5-oz.) diced tomatoes; undrained
- 4 1/2 cup hot cooked spaghetti
- 3/4 cup (3 oz.) shredded cheddar cheese
- 36 oyster crackers

Place a large Dutch oven over medium-high heat until hot. Add 2 cups onion, chopped green pepper, minced garlic and ground round; cook until meat is browned, stirring to crumble. Add the rest of the ingredients; simmer uncovered for 20 minutes. To serve, arrange spaghetti on individual serving plates. Spoon chili over spaghetti; top with shredded cheese and remaining 1-1/2 cups onion. Serve with crackers. Serves 6.

Baked Bean Chili

- 6 cans great northern beans, rinsed and drained
- 3 small cans tomato sauce
- 1/2 pound cubed ham
- 1 large onion, chopped
- 2/3 cup packed brown sugar
- 1/3 cup molasses
- 2/3 cup cider vinegar
- 1 tsp ground mustard
- 1 tsp Worcestershire sauce
- 1/4 tsp pepper
- 2 cans diced tomatoes, undrained
- 1 medium onion, chopped
- 2 celery ribs, chopped
- 1 medium carrot, chopped
- 4 tsp chili powder
- Salt and pepper to taste

Stir in all ingredients and bring to a boil and simmer for 15 minutes. Serves 12-15.

Beer Chili

- 2 lbs. lean ground beef
- 1 small can tomato sauce
- 1 can beer
- 1 can chili beans
- 1 onion, chopped
- 2 cloves garlic, chopped
- 1/4 cup ground red chili
- 1 1/2 tsp cumin
- 1 tsp oregano
- 1 tsp salt
- 1/2 tsp paprika
- Pinch cayenne pepper
- 3/4 lb Jack cheese, grated

In a Dutch oven brown ground beef and drain. Add tomato sauce, beer, red chili, garlic, onion, oregano, paprika, cumin, salt. Bring to a boil and simmer for 60 minutes. Add cayenne and beans. Simmer for another 60 minutes. Stir in cheese. Simmer for another 30 minutes. Serves 10-12.

Bottoms-up Chili

- 6 lbs sirloin, cut into 3/4" cubes
- 1 lb dry kidney beans
- 3 onions, chopped
- 3 stalks celery, chopped
- 1 large can tomatoes
- 2 small cans green chili, drained
- 2 Tbsp canned jalapeno peppers, diced
- 4 cloves garlic, minced
- 6 Tbsp red chili powder
- 1 Tbsp oregano
- 1 Tbsp basil
- 3 bay leaves
- 2 tsp cumin
- 2 tsp sugar
- 2 tsp brown sugar
- 1/4 tsp cinnamon
- 2 cans of beer
- 3 Tbsp cooking oil

In Dutch oven, soak kidney beans in warm water and simmer for 30 minutes. Drain excess water and set aside. Brown beef in oil in Dutch oven. Drain and set aside. Place onions, celery, tomatoes, peppers, chili and garlic in Dutch oven and cook until onions are clear. Add meat, beans and remaining ingredients and simmer about 3 hours until meat is tender. Serves 16-20.

Cajun Chili

- 2 lbs lean ground beef
 - 1 lb hot bulk pork sausage
 - 1 cup finely chopped onions
 - 1 cup bell peppers, celery
 - 1 cup green onions
 - 3 small cans tomato sauce
 - 3 Tbsp chili powder (to taste)
 - 1 tsp salt
 - 1 tsp cumin
 - 1 tsp garlic powder
 - 1/2 Tbsp Cajun seasoning
 - Tabasco sauce (red, green or both)
 - Water as needed
- For Roux:**
- 3/4 cup flour
 - 1/3 cup oil

In Dutch oven, heat oil; add flour; stir continuously. When roux is a dark golden color, add all vegetables to sauté in the roux. Continue to stir until it is a light chocolate brown. Remove from fire and place roux and vegetable mixture in a separate metal container. Be careful! It will be VERY HOT! (Do not burn roux. If roux has a burnt smell, throw it away and start over.) In Dutch oven, begin frying pork sausage, stirring occasionally. When sausage is about half done add ground meat while stirring occasionally. When meat is browned, pour in roux, tomato sauce, seasonings and water or beer as needed. Adjust seasonings. Cook for approximately 1½ hours. Can be eaten as is or served over cooked rice. Add longhorn or cheddar cheese and tortilla chips as a topping if you wish. Serves 10-12.

Chili a La 1772

- 1 lb ground beef
- 1 lb hot sausage
- 1/2 lb dried pinto beans
- 1 can (6-ounce) tomato paste
- 1 quart tomato juice
- 2 medium onions, chopped
- 2 cloves garlic, minced
- 3 tbs. chili powder
- 1 Tbsp dry mustard
- 1 Tbsp vinegar
- 1 Tbsp Worcestershire sauce
- 1/2 tsp ground cumin
- 1/2 tsp coriander
- 1 tsp salt
- 1 tsp pepper
- 3/4 tsp ground allspice
- 1/2 tsp ground cinnamon
- 5 bay leaves
- Dash of hot sauce, pinch of red pepper

Combine ground meat, onion, and garlic in Dutch oven; cook until meat is browned, stirring to crumble meat. Drain off pan drippings. Add remaining ingredients, mixing well. Cook, uncovered, over low heat 1 ½ hours, stirring occasionally. Remove bay leaves. Yield, about 2 ½ quarts. Cook beans separate and add to chili. Serves 8-10.

Chili Rellano Casserole

- 2 large cans whole green chilies
- 1 lb cheddar cheese
- 1 lb Monterey Jack Cheese
- 1 can (13 oz) evaporated milk
- 3 Tbsp flour
- 4 eggs, separated
- salt and Pepper

Place 1/2 of chilies in bottom of greased casserole dish, cover with all of cheddar cheese. Top with rest of chilies. Cover with all of jack cheese. Beat egg whites until stiff. Beat yolks with flour, milk, salt and pepper in large bowl. Fold egg whites into yolk mixture. Pour over casserole. Bake at 325 in Dutch oven for 45 minutes or until knife inserted in center comes out clean.

Cincinnati Chili

- 1/2 lb dried pinto beans
- 1 lb hot sausage
- 1 lb ground beef
- 2 medium onions, chopped
- 2 cloves garlic, minced
- 1 can (6-ounce) tomato paste
- 1 quart tomato juice
- 3 tbsp chili powder
- 1 Tbsp dry mustard
- 1 Tbsp vinegar
- 1 tbsp Worcestershire sauce
- 1/2 tsp ground cumin
- 1/2 tsp coriander
- 1 tsp salt
- 1 tsp pepper
- 3/4 tsp ground allspice
- 1/2 tsp ground cinnamon
- 5 bay leaves
- Dash of hot sauce
- Pinch of red pepper

Combine ground meat, onion, and garlic in a large Dutch oven; cook until meat is browned, stirring to crumble meat. Drain off pan drippings. Add remaining ingredients, mixing well. Cook, uncovered over low heat for 1 1/2 hours, stirring occasionally. Remove bay leaves. Yields about 2 1/2 quarts. Cook beans separately and add to chili.



Cowboy Chili

- 1/2 lb lean ground beef
- 1/2 lb hot Italian sausage, cut into 1” slices
- 6 slices bacon
- 1 large Spanish onion, chopped
- 1 bell pepper, chopped (red or orange for color and sweetness),
- 1 can kidney beans
- 1 can pinto beans
- 6 cups Italian tomatoes (pear shaped)
- 1/2 jalapeno chili pepper, diced
- 2 cloves garlic
- 1 cup dark red wine
- 1/2 cup Worcestershire sauce
- 1 tsp hot dry mustard
- 1 tsp chili powder
- 1/2 tsp salt
- 1 tsp celery seeds
- 1 1/2 tsp black pepper

Brown bacon in Dutch oven, drain, crumble bacon and set aside. Brown sausage, drain and set aside. Brown ground beef, drain and set aside. Brown onion, garlic, chili pepper, bell pepper. Stir in pepper, wine, Worcestershire sauce, simmer for 10 minutes. Stir in mustard, celery seeds, chili powder, salt and pepper, simmer 10 more minutes. Mash tomatoes, add tomatoes, meats, beans and remaining ingredients, simmer for 45 minutes. Serves 4-6.

Dave's Easy Chili

- 2 lbs lean ground beef
- 4 cans of chili beans, undrained (chili, Caribbean black bean, piqueno, Tex-mex, etc.) mix and match, when in doubt, stay with the seasoned beans, don't get unseasoned!
- 1 can corn, drained
- 1 onion
- 1 pasilla pepper (low heat, lots of flavor),
- 1 jalapeno (red is better),
- 1 bell pepper (red or orange for color and sweetness),
- 1 bunch of cilantro,
- 1 bunch of green onions
- Garlic (optional)
- Cheese, onions, sour cream (fat free), tortillas or tortilla chips on the side

The key to the recipe are fresh ingredients! Sauté ground beef, peppers, yellow onions in Dutch oven and drain the fat. Put all other ingredients in the Dutch oven and heat. On the side have cheese, onions, sour cream (fat free), warm tortillas or tortilla chips available.

Variations:

If you need to expand, just maintain the 2 to 1 bean to beef ratio. If you like more heat, add 1-2 Habanera peppers or a green jalapeno. You can also add cumin and cayenne pepper for heat, you shouldn't need any chili powder. Serves 8.

Fire and Ice Chili

- 1 (20 oz) can pineapple chunks
- 1 (28 oz) can diced tomatoes
- 1 (6 oz) can tomato paste
- 1 (4 oz) can green chilies
- 2 garlic cloves, peeled and minced
- 1 large yellow onion chopped
- 1 green pepper, chopped
- 1 (15 oz) can white beans
- 3 Tbsp chili powder
- 4 tsp ground cumin
- 2 Tbsp chopped jalapeno chilies (optional)
- 2 tsp salt
- 1 tsp cayenne pepper
- 3 Tbsp olive oil
- 3 pounds lean boneless pork butt, cut into 1 inch cubes

Optional Toppings

- Green Onions
- Shredded cheddar cheese
- Sour Cream

In a Dutch oven heat olive oil and brown pork on all sides. Brown the pork with the chopped onions and garlic. Add the pineapple, tomatoes, tomato paste, chilies, bell pepper, white beans, chili powder, cumin, and salt. Cover and simmer for about 3 hours, stirring occasionally. Serve with optional topping of green onions, cheese, and sour cream. *TIP* If you want to keep your pineapple crispier add it to the chili for about 30 minutes before serving.

Green Chili

- 2 lbs lean pork
- 2 stalks of celery, chopped 1/2"
- 2 medium tomatoes, chopped
- 1/2 cup Ortega Green Chilies
- 6 cloves garlic, minced
- 3 Tbsp jalapeno pepper sauce

Brown pork in a dab of oil. Add remaining ingredients and mix well. Add 1-2 cups water. Cover and simmer 45 min to 1 hour. If it is too thin, remove cover and continue to simmer until thickened.

Homestyle Chili

- 1 lb ground beef
- 1 large yellow onion, chopped
- 3 cloves garlic, minced
- 1 Tbsp cumin
- 2 Tbsp chili powder
- 1 Tbsp Worcestershire sauce
- 1 (20 oz) can tomatoes, chopped
- 1 green bell pepper, chopped
- 1 cup red wine (dry)
- salt and pepper to taste
- 1 lb uncooked kidney beans

Cover beans with 2"-3" water. Bring to boil, remove from heat and let stand 1 hour. Drain and set aside. Brown ground beef with onion and garlic. Add remaining ingredients. Cover and simmer about 1 hour. Variations: Use black beans instead of kidney beans. Add fresh ground ginger, paprika or cocoa.

Mike's Chili

- 2 lbs ground beef
- 2 cans kidney beans
- 3 cups canned tomatoes
- 1 large onion chopped
- 4 Tbsp water
- 1 Tbsp oil
- 2 tsp salt
- 2 tsp sugar
- 2 tsp Worcestershire Sauce
- 2 tsp cocoa
- 2 tsp ground cumin
- 2 tsp oregano
- 1/2 Tbsp Tabasco sauce
- 1 1/2 Tbsp chili powder

Brown ground beef in oil. Add onion and cook until it turns clear. Add remaining ingredients except kidney beans. Simmer 1 hour covered. Add kidney beans. Cook 1 additional hour uncovered. Serves 8.

Pinto Bean Chili

- 1 lb dried pinto beans
- 2 lbs lean ground beef
- 1 medium onion, chopped
- 3 celery ribs, chopped
- 3 Tbsp all-purpose flour
- 4 cups water
- 1 large can crushed tomatoes
- 2 tsp cider vinegar
- 2 tbsp chili powder
- 2 tbsp ground cumin
- 1/2 tsp sugar
- 1 1/2 tsp salt

Place beans in Dutch Oven, add water (unmeasured) to cover by 2 inches. Bring to a boil for 2 minutes. Remove from heat and let stand for 1 hour. Drain and rinse beans, set aside. Sauté ground beef, onion and celery, drain the fat. Stir in flour until blended. Gradually stir in water. Add beans, chili powder, cumin and sugar. Cover and simmer for 90 minutes or until beans are tender. Stir in tomatoes, vinegar and salt, heat through. Serves 6-8.

Scout Chili #1

- 2 lbs ground beef
- 4 Tbsp water
- 1 Tbsp oil
- 2 tsp salt
- 2 tsp sugar
- 2 tsp Worcestershire sauce
- 1/2 Tbsp Tabasco sauce
- 1/2 Tbsp cocoa
- 1/2 Tbsp ground cumin
- 1/2 Tbsp oregano
- 1 large onion chopped
- 1-1/2 Tbsp chili powder
- 2 cans kidney beans
- 3 cups canned tomatoes

Brown ground beef in oil. Add onion and cook until it turns clear. Add remaining ingredients except kidney beans and simmer 1 hour covered. Add kidney beans and cook 1 additional hour uncovered.

Scout Chili #2

- 1 lb ground beef
- 1 packet taco seasoning mix
- 1 large can tomatoes (any type)
- 1 cup water
- 1 can Kidney Beans (Dark)
- 1 can kidney beans (light)

Brown ground beef, drain juice. Add seasoning mix with water according to package. Add beans and bring to boil. Simmer 20 minutes stirring occasionally. Serves 10.

Super-Duper Chili

- 1 lb lean ground beef
- 1 lb bulk pork sausage
- 2 cans hot chili beans
- 1 can kidney beans, rinsed and drained
- 1 can pinto beans, rinsed and drained
- 1 jar salsa
- 1 can sliced tomatoes, undrained
- 1 can cream of mushroom soup, undiluted
- 1 small can tomato sauce
- 8 ounces processed cheese (Velveeta), cubed
- 1 1/2 tsp chili powder
- 1/2 tsp cayenne pepper

Cook ground beef and pork sausage, drain. Stir in all other ingredients in the Dutch oven. Bring to a boil and simmer for 30 minutes. Serves 14.

Taco Chili

- 2 lbs lean ground beef
- 1 can kidney beans, rinsed and drained
- 1 can great northern beans, rinsed and drained
- 1 can butter beans, rinsed and drained
- 1 can black beans, rinsed and drained
- 1 jar salsa
- 1 small can tomato sauce
- 1 small can tomato paste
- 3 cups tomato juice
- 1 small can chopped green chilies
- 1 envelope taco seasoning

Cook ground beef in Dutch Oven, drain. Stir in all other ingredients in the Dutch oven. Bring to a boil and simmer for 30 minutes. Serves 8-10.

Texas Chili #1

- 2 1/2 lbs beef round steak, cubed
- 1 can condensed beef broth
- 1 small can green chili peppers, seeded and crushed
- 1 clove garlic
- 2 Tbsp cooking oil
- 1 1/2 cup water
- 2 tsp dried oregano, crushed
- 2 Tbsp cornmeal
- 1 tsp sugar
- 1 1/2 tsp cumin seed, crushed
- 1/2 tsp salt
- 2 bay leaves

Brown beef cubes and garlic in Dutch Oven, drain. Add beef broth, water, oregano, sugar, cumin, salt and bay leaves. Simmer 90 minutes. Stir in chili peppers and cornmeal. Simmer another 30 minutes. Remove bay leaves and serve. Serves 4-6.

Texas Chili #2

- 2 lbs lean chuck roast
- 1 large onion
- bacon grease
- 6 cloves garlic, minced
- 6 jalapeno peppers, seeded and chopped
- 2 tsp salt
- 4 Tbsp chili powder
- 1 Tbsp cumin
- 1 Tbsp oregano
- 1 (20 oz) can tomatoes, chopped

Brown meat, garlic and onions in bacon grease. Add jalapeno peppers and mix well. Add remaining ingredients, cover and cook 1 hour

Two Rivers Chili

- 2 lbs ground beef
- 2 cups onion
- 2 cups celery
- 1 Tbsp sugar
- 2 tsp salt
- 1 tsp garlic powder
- 6 tsp chili powder
- 1-1/2 tsp oregano
- 1/2 tsp pepper
- 30 oz tomato sauce
- 12 oz tomato paste
- 10 cups water
- 30 oz kidney beans
- 8 oz spaghetti

In a large pot, brown the meat and onions. Add remaining ingredients except beans and spaghetti, and simmer 30 minutes. Add beans and spaghetti and simmer 10 minutes until noodles are soft. Serves 12.

Vegetable Chili

- 1 can pinto beans, rinsed and drained
- 1 cup fresh or frozen corn
- 1 can diced tomatoes and green chilies
- 1/2 cup salsa
- 1 can vegetable broth
- 1 1/2 cups chopped onions
- 3/4 cup chopped sweet red pepper
- 3/4 cup chopped green pepper
- 1 Tbsp chili powder
- 1 tsp ground cumin
- 3/4 tsp garlic powder
- 1 cup (4 oz) shredded reduced-fat cheddar cheese

In Dutch Oven, bring onions, peppers and broth to a boil. Cover and simmer for 5 minutes. Add beans, corn, tomatoes, salsa and seasoning, return to a boil. Simmer for 15 minutes. Garnish each serving with cheese. Serves 7.

White Bean Chicken Chili

- 2 Tbsp olive oil
- 1 large onion; chopped
- 2 cloves garlic; minced
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1/2 tsp ground black pepper
- 1/4 tsp cayenne pepper
- 1 tsp salt
- 1 lb boneless; skinless chicken meat; cut into bite-sized pieces
- 2 can (19-oz) white kidney or great northern beans
- 1 (14.5 oz) can chicken broth
- 2 (4 oz) cans chopped green chilies
- 1/2 cup heavy whipping cream
- 1 cup sour cream
- Grated cheddar

Heat oil in Dutch oven over medium heat. Add onion, garlic, cumin, oregano and cayenne pepper. Sauté 5 minutes. Season chicken with salt and pepper and add to pan. Sauté chicken for about 5 minutes. Drain beans of liquid. Mix Great Northern beans, chicken broth, and green chilies into chicken mixture; bring to a boil. Reduce heat and simmer until flavors have blended, about 30 minutes. Remove chili from heat; stir in sour cream and whipping cream until incorporated. Serve with grated cheddar as garnish. Serves 4 - 6.

Pasta and Pizza

Calzone

Dough:

- 2 cup warm water
- 1 Tbsp sugar
- 1 packet yeast (approx. 1 Tbsp.)
- 1 tsp salt
- 6 cups all purpose flour
- 1/4 cup olive oil

Filling: Your choice

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.

Camp Lasagna

- 1 lb lean ground beef
- 2 boxes lasagna noodles (no boil type)
- 2 jars spaghetti sauce
- 1 bag mozzarella cheese
- grated parmesan

Brown meat in bottom of Dutch oven. Remove meat and mix with sauce. Layer sauce and meat mixture, then noodles, then cheeses, then more sauce, noodles, cheese. Top with sauce and cheese and bake covered in Dutch oven till noodles are tender. 30–45 minutes. You may have to break noodles to fit the bottom of Dutch oven. Just fill in spaces with the broken pieces. Noodles will absorb moisture from sauce as it cooks. Insure bottom heat is not too hot or your pasta will burn, turn oven during cooking to avoid hot spots. Serves 10-12.

Deep Woods Deep-dish Pizza

- 1 loaf frozen bread dough
- 2 cups grated mozzarella cheese
- 2 tsp oil
- 1 package sliced pepperoni
- 1/2 medium onion
- 1 jar pizza or tomato sauce
- 1/2 chopped green pepper

Grease Dutch oven, warm slightly and add bread. Allow to thaw and rise for 1/2 to 1 hour. Spread dough, add sauce and toppings. Bake for 30-45 minutes until brown. Serves 4.

Dutch Oven Lasagna

- 1 1/2 lbs lean ground beef
- 23 oz spaghetti sauce
- 9 oz shredded mozzarella cheese
- 3 eggs
- 2 1/4 cups cottage or ricotta cheese
- 1/4 cup grated Parmesan cheese
- 1 1/2 tsp oregano
- 13 lasagna noodles
- 3/4 cups hot water

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 Pizza

- 1 pkg Betty Crocker Pizza Crust Mix
- 6 oz pizza sauce
- 8 oz shredded mozzarella cheese
- 3 oz pepperoni slices and/or any of your other favorite pizza toppings
- 1 Tbsp Italian seasoning
- 1 Tbsp olive oil

In a bowl combine pizza crust mix and water according to directions. Let the dough rise. Pour 1 tablespoon of olive oil into a preheated 12 inch Dutch oven and spread dough evenly across the bottom with an oiled spoon. Top with pizza sauce, cheese, Italian seasoning, and pepperoni. Cover the pizza with the lid. Use 8 coals on the bottom and 16 coals on top. Cook until the crust is done and cheese is melted. Serves 4.

Variations:

Substitute ranch dressing or barbecue sauce for the pizza sauce and replace the pepperoni with grilled chicken, mushrooms, and bacon bits.

Substitute barbecue sauce for the pizza sauce and replace the pepperoni with shredded beef or hamburger and bacon bits.

Dutch Oven Pizza Casserole #1

- 1 1/2 lb hamburger
- 1 – 16 oz box rigatoni macaroni – cooked and drained
- 2 small cans mushrooms, drained
- 2 – 15 oz cans pizza sauce
- 2 – 4 oz pkg. pepperoni
- 1 – 8 oz pkg shredded mozzarella cheese
- 1 – 8 oz pkg shredded cheddar cheese
- 1 green pepper, diced
- 1 medium onion, diced

Brown the hamburger with the onion and green pepper. Drain the excess grease. Combine the rest of the ingredients except for the cheese and thoroughly mix. Layer the cheese on top. Cook at 325 degrees for 1 hour.

Dutch Oven Pizza Casserole #2

- 1 1/2 lb lean ground beef
- 1 jar pizza sauce
- 1 pkg pepperoni slices
- 8 oz grated Mozzarella cheese
- 1 medium onion, chopped
- 1/4 cup chopped green pepper
- 2 cups noodles
- 1 tsp salt
- Salt and pepper to taste

Boil noodles with salt according to package instructions. Brown beef and onion, drain. Add green pepper, season with salt and pepper to taste. Mix in noodles and pizza sauce. Add layer of pepperoni slices. Add layer of cheese. Bake 30 minutes. Serves 6.

Dutch Oven Pizza Casserole #3

- 2 pkg crescent rolls
- 8 oz shredded cheddar cheese
- 1 can pizza Sauce
- 8 oz Mozzarella cheese
- 1-1/2 lbs ground beef

Brown ground beef, drain. Let Dutch oven cool, then line with 1 package of rolls. Spread pizza sauce on dough. Add browned beef. Add all cheese. Form a crust on top with the 2nd package of rolls. Bake 30-40 minutes at 350 degrees. Serves 6-8 guests

Manicotti

- 1 lb ground beef
- 2 cups Italian seasoned bread crumbs
- 1 tsp basil
- 1 tsp sage
- 1 tsp oregano
- 1 Tbsp salt
- 8 manicotti noodles
- 1 egg
- 1 oz grated Parmesan cheese
- 16 oz tomato sauce

Cook manicotti in boiling water until done. Drain, and rinse with cold water. Mix hamburger, egg, bread crumbs, spices, and salt. Stuff the noodles with the meat mixture. Place noodles in the oven as well as any leftover meat. Pour tomato sauce over everything and sprinkle with cheese. Bake 50 to 60 minutes with mostly top heat or until beef is done. Serves 8.

Muffin Pizza

- Sandwich size English Muffin
- pizza sauce
- cheese
- other toppings

Split English muffin, butter side opposite ‘nooks’ and on ‘nooks’ side top with sauce, cheese and toppings. Bake until cheese melted.

Old Fashioned Macaroni and Cheese

- 8 oz elbow macaroni cooked and drained
- 1 cup sour cream
- 2 cups shredded cheddar cheese
- 1/4 cup parmesan cheese
- 1 small onion, chopped
- 1/2 tsp dry mustard
- 1/2 tsp salt
- 1/2 tsp pepper
- 8 oz Velveeta cheese
- 1/2 cup butter
- 1/2 cup flour
- 1 1/2 cups milk

In a large saucepan, melt butter, stir in flour until smooth, gradually add milk, and bring to a boil. Cook and stir for 2 minutes. Reduce heat, stir in sour cream, Velveeta cheese, cheddar cheese, parmesan cheese, salt, mustard and pepper. Mix all ingredients together in a Dutch oven. Bake at 350 degrees for 35-40 minutes or until golden brown and bubbly. Stir occasionally. Serves 8.

Pizza Hot Dish

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

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

Seasoned Deep Fried Cheddar Cheese

- vegetable oil
- 1/2 pound Cheddar cheese
- 1 cup flour
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 eggs
- 1 cup finely ground Italian seasoned bread crumb

In a Dutch oven, bring 2 inches of vegetable oil up to 375 degrees F. Meanwhile, cut cheddar into 1/2-inch cubes. In a small bowl, mix flour, salt, and pepper. In a second bowl, beat the two eggs. In a third bowl place the bread crumbs. Working two at a time, roll cheese cubes in flour, then egg, then bread crumbs. Be sure to coat very well in each step. Failure to completely coat cheese can result in melted cheese leaking into the cooking oil while frying. Frying no more than 5 cubes at a time, work in batches. Fry cheese cubes for about 1-1:30 minutes per batch then transfer to paper towels to drain. Only fry as many as will be eaten relatively quickly as the cheese will begin to congeal within a few minutes of cooling. Ready in under 30 minutes.

Southwestern Spaghetti

- 1 1/2 lbs lean ground beef
- 12 oz uncooked spaghetti
- 1 small onion, chopped
- 1 envelope taco seasoning
- 1 large jar spaghetti sauce
- 1 small can diced mushrooms, drained
- 1 small can ripe olives, drained
- 2 cups shredded cheddar cheese
- Shredded lettuce, diced tomatoes, sour cream and salsa or picante sauce

Cook spaghetti according to package. Meanwhile, brown beef and onion in Dutch oven, drain. Stir in taco seasoning and spaghetti sauce, mushrooms and olives. Drain spaghetti and stir in the Dutch oven. Sprinkle with cheese bake 25-30 minutes or until heated through. Serve with lettuce, tomatoes, sour cream and salsa. Serves 8.

Spaghetti and Meatballs

- 1 large onion
- 1 clove garlic, crushed
- 1 tsp sugar
- 1 tsp oregano leaves
- 3/4 tsp salt
- 3/4 tsp basil leaves
- 1/2 tsp marjoram leaves
- 1 can (8 oz) tomato sauce
- 4 cups hot cooked spaghetti
- 1 can (16 oz) whole tomatoes
- 1 lb ground beef
- 1/2 cup dry bread crumbs
- 1/4 cup milk
- 3/4 tsp salt
- 1/2 tsp Worcestershire sauce
- 1/4 tsp pepper
- 1 small onion diced (1/4 c)
- 1 egg

Meatballs: Mix all ingredients, shape into 1-1/2 inch meatballs. Place in Dutch oven and bake at 400 until done and light brown, 20 to 25 min.

Spaghetti: Prepare spaghetti according to package instructions. Mix all ingredients except meatballs, break up tomatoes. Heat to boiling, reduce heat. Cover and simmer, stirring occasionally, 30 min. Stir meatballs onto mixture, Cover and simmer stirring occasionally, 30 min longer. Serve over spaghetti and if desired, with grated Parmesan cheese.

Stuffed Shells

- 1 1/2 lbs lean ground beef
- 24 oz large shell pasta
- 1 medium onion, chopped
- 1/2 tsp oregano
- 1 clove garlic, minced
- 1/4 tsp pepper
- 1/4 cup grated Parmesan cheese
- 1 lb Monterey Jack cheese, shredded
- 1/2 tsp basil
- 32 oz tomato sauce
- 1/4 cup soy sauce
- 1/2 tsp salt

Boil shells until barely tender. Mix beef, eggs, onion, bread crumbs, Monterey Jack cheese, spices, 1/2 of the tomato sauce and the soy sauce. Stuff the cooked shells with beef mixture. Place in Dutch oven. Pour the remaining tomato sauce over the shells and sprinkle with the Parmesan cheese. Bake for 49 to 50 minutes until beef is cooked. Serves 8.

Swiss Cheese Lasagna

- 1 pound ground beef
- 1 large onion, chopped
- 1 garlic clove, minced
- 1 pkg (8 oz) lasagna noodles (no boil type)
- 1 can (12 oz) tomato paste
- 3 cups water
- 8 ounces Swiss Cheese
- 1 carton (12 oz) small-curd cottage cheese
- 1/2 cup mozzarella cheese, shredded
- 1/2 tsp dried rosemary, crushed
- 1/4 tsp pepper

Brown meat, onions and garlic in bottom of Dutch oven. Stir in water, tomato paste, salt, rosemary and pepper. Bring to a boil, then simmer for 30 minutes. Layer sauce and meat mixture, then noodles, then Swiss cheese, then more sauce, noodles, cheese. Top with sauce and Swiss cheese, sprinkle with mozzarella cheese and bake covered in Dutch oven till noodles are tender. 30–45 minutes. You may have to break noodles to fit the bottom of Dutch oven. Just fill in spaces with the broken pieces. Noodles will absorb moisture from sauce as it cooks. Insure bottom heat is not too hot or your pasta will burn, turn oven during cooking to avoid hot spots. Serves 4.

Zesty Sausage Pasta

- 5 cups hot, cooked rotini pasta
- 8 oz. bulk sausage
- 1 large jar spaghetti sauce
- 2 cans diced tomatoes, drained
- 1 can kidney beans, drained
- 1/2 cup salsa

In Dutch Oven, cook and crumble sausage until browned. Add remaining ingredients, mixing well, and cook until well heated throughout. Garnish top with shredded cheddar cheese, if desired. Serve hot. Serves 8-10.

Pork / Sausage / Ham

Applesauce Pork Loin

- 1 boneless pork loin roast (3 lbs)
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 Tbsp vegetable oil
- 1 cup applesauce
- 2 Tbsp Dijon mustard
- 1 Tbsp honey
- 3 fresh rosemary sprigs

Sprinkle roast with salt and pepper. In Dutch oven, brown roast on all sides in oil. Combine applesauce, mustard and honey, spread over roast. Place roast on rack in Dutch oven, top with sprigs of rosemary. Bake 2-2½ hours or until it reaches 160°. Let stand for 10 minutes before slicing. Serves 10-12.

Variations: Try the various applesauce varieties; cinnamon, raspberry, etc.

Armadillo Eggs

- 1/4 stick butter
- 24 pickled jalapeno peppers
- 2 cup Biscuit mix (dry)
- 12 oz shredded cheese
- 2 lb hot pork sausage
- 2 pkg Shak'n Bake pork seasoning in a ziplock baggie.

Tear the sausage into little bits. In a bowl, mix sausage, biscuit mix, and 6 oz. of cheese into a dough (add a little water if it's too dry). Cut the stem off each pepper, cut a slice down it, and remove the seeds. Stuff the pepper with cheese. Create a flat patty of the biscuit/sausage mixture. Place a stuffed pepper on the patty and wrap the dough around the pepper, pinching the dough sealed. Drop the pepper in the ziplock and shake it to coat well. Heat the Dutch oven over coals and rub the butter around the inside. No need to use the lid - all the heat is under the Dutch oven this time. Place a few wrapped peppers in the Dutch oven and fry until they are very brown all over. Make sure you cook the sausage well. Serves 6 to 8.

Baked Beans and Ham

- 6 cans great northern beans, rinsed and drained
- 3 small cans tomato sauce
- 1/2 pound cubed ham
- 1 large onion, chopped
- 2/3 cup packed brown sugar
- 1/3 cup molasses
- 2/3 cup cider vinegar
- 1 tsp ground mustard
- 1 tsp Worcestershire sauce
- 1/4 tsp pepper

Stir in all ingredients and bring to a boil and simmer for 15 minutes. Serves 12-15.

Barbeque Ham

- 4 lbs thin sliced ham
- 2 cups ketchup
- 1 tsp dry mustard
- 2 Tbsp Worcestershire sauce
- 1/4 lb bacon
- 1 medium onion, chopped
- 1/2 cup brown sugar
- 1/4 cup vinegar
- 2 Tbsp soy sauce
- 4 Tbsp cornstarch

Fry the bacon in a Dutch oven. Add onions and sauté. Add the remaining ingredients except the starch and simmer 10 to 15 minutes. Mix the cornstarch with 1/2 cup of water. Add the cornstarch mixture to the Dutch oven and boil for 3 to 4 minutes. Serve over buns. Serves 12.

Barbeque Spare Ribs

- 5 – 6 lbs of boneless spareribs
- 4 – 5 onions, sliced
- 1 large bottle (24oz) barbeque sauce

Place one layer of spare ribs on the bottom of the Dutch oven. Then place a layer of sliced onions on top of spare ribs. Repeat until all meat and onions have been used. Pour entire bottle of barbeque sauce over the top of the onions and meat. Put the lid on the Dutch oven. Place 12 briquettes on top, and twelve underneath. Cook for about 1 1/2 hours.

Barger Pork Chops

- 1 cup Soy Sauce
- 1 tsp Garlic Salt
- 1/2 cup Brown sugar
- 1 tsp Molasses
- 1/2 cup Sherry
- 8 Pork Chops
- 2 tsp Cinnamon

Combine all except pork chops for a marinade. Pour over chops and marinate overnight in refrigerator. Place the chops about 6"- 8" above the fire. Turn frequently and baste with marinade while cooking. Done in 35 to 45 min.

Big Al's Hot and Sweet Sausage Sandwich

- 4-5 lbs hot Italian sausages
- 26 oz jar spaghetti sauce
- 1 large onion, sliced
- 1 green bell pepper, cored, seeded, and sliced
- 1 red bell pepper, cored, seeded, and sliced
- 1/4 cup packed dark brown sugar
- 8 Italian rolls, cut in half
- 8 oz provolone cheese, sliced

In a Dutch oven, brown sausages. Add spaghetti sauce, onion, bell peppers and sugar. Cover, and cook 2 hours. Place sausages on rolls. Top with vegetable mixture. Add provolone cheese if desired. Serves 8.

Black-Eyed Pea Sausage Stew

- 1 pkg (16 ounces) smoked sausage links, halved lengthwise and sliced
- 1 cans black-eyed peas, rinsed and drained
- 1 can diced tomatoes, drained
- 1 small can tomato sauce
- 1 cup beef broth
- 1 small onion, chopped
- 1 1/2 cups frozen corn, thawed
- 1/4 tsp garlic powder
- 1/4 tsp Cajun seasoning
- 1/4 tsp pepper
- 1/8 tsp salt
- 1/8 tsp cayenne pepper
- 1/8 tsp hot pepper sauce

Brown sausage and onion in Dutch Oven, drain. Stir in peas, corn, tomatoes, tomato sauce, broth and seasonings. Cook 15-20 minutes. Serves 6.

Black-eyed Peas with Bacon and Ham

- 8 bacon slices
- 1 small onion
- 3 Tbsp minced garlic
- 4 cups water
- 6 cups shelled black-eyed peas - fresh or canned
- 1 jalapeño pepper
- 1/2 tsp black pepper
- 1 cup cooked ham
- 1/4 cup green onions

Chop the onion, jalapeño, ham, and green onions. Cook bacon in Dutch oven until crisp. Remove the bacon and set aside but leave hot grease in the Dutch oven. Sauté onion and garlic in Dutch oven. Add water, peas, black pepper, and jalapeño. Bring to a boil. Cover, reduce heat, and simmer 1 hour. Add bacon, ham, and green onions. Cook 15 minutes more.

Dutch Oven Pork Chops and Veggies

- 4 Tbsp all-purpose flour
- 1/2 tsp salt
- 1/2 tsp pepper
- 12 pork loin rib chops, cut 1" thick
- 4 Tbsp cooking oil
- 4 (10-3/4 oz) cans of condensed cream of mushroom soup
- 1 1/2 cup water
- 1 tsp crushed dried basil
- 2 cups sliced carrots
- 2 large onions, thinly sliced
- 6 medium potatoes sliced
- 1 cup sliced fresh mushrooms

Combine flour, salt and pepper in shallow dish. Dip chops into flour mix to coat. Place Dutch oven with 4 Tbsp oil over 25 hot coals. Brown chops in hot oil. Meanwhile, combine soup with water and basil in medium bowl, set side. Layer carrots, onions, potatoes, and mushrooms over chops. Pour soup mixture over all and cover with lid. Makes 12 servings.

Dutch Oven Stroganoff Casserole

- 4 pounds boneless pork loin
- 2 Tbsp vegetable oil
- 4 (15 ounce) cans corn, including liquid
- 2 cups fresh sliced mushrooms
- 2 (10 3/4 ounce) cans condensed cream of mushroom soup
- 2 envelopes beefy onion or mushroom soup mix
- 2 cups sour cream
- 4 cups uncooked egg noodles

Trim pork of excess fat, cut into 3/4-inch cubes. Heat oil in a Dutch oven. Add pork and stir-fry until browned and cooked through. Stir in condensed soup, soup mix, corn (including liquid) and mushrooms. Reduce heat to low, cover and simmer until pork is tender and juice is partially evaporated - do not burn dry. Cook noodles according to package directions. Drain. Stir in drained noodles and the sour cream. Heat through. Serve over cooked wide egg noodles. Top with sour cream. For variety serve over steamed rice or mashed potatoes.

Dutch Oven Sausage Stuffing

- 1 lb pork sausage
- 2 Tbsp dry sage leaves
- 1/2 cup butter
- 1 Tbsp dry thyme
- 2 red onions; diced
- 1 Tbsp tarragon leaves
- 6 stalks celery; diced
- 2 Tbsp dry parsley
- 2 cups fresh mushrooms; sliced
- 4 eggs; beaten
- 6 cloves garlic; minced
- 2 cups chicken broth
- 3/4 cup pine nuts
- 2 tsp salt
- 9 cups dried bread cubes
- 1 1/2 tsp black pepper

Brown sausage in a 12" Dutch oven using 20-22 briquettes bottom. Add butter, onions, celery, mushrooms, garlic, and pine nuts. Sauté until vegetables are tender. In a large bowl combine remaining ingredients and mix until bread cubes have absorbed all the broth. Add bread stuffing mixture to the sautéed vegetables in the Dutch oven and stir until well mixed. Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 60 minutes. Serves 12-15.

Glazed Ham Rolls

- 15 slices (1/8 in thick) ham
- 2 1/2 lbs ground beef
- 1 cup evaporated milk
- 3/4 cup bread crumbs
- 1 small onion, chopped
- 1 1/2 tsp salt
- 1 can pineapple chunks
- 1 pkg whole cloves
- 6 Tbsp melted butter
- 1 1/2 cup brown sugar
- 6 Tbsp cornstarch
- 2 Tbsp mustard
- 1 1/2 cup orange juice

Mix bread crumbs, milk, onion, beef, salt, and pepper together. Place 1/3 cup of meat mixture on each ham slice. Roll up and secure with 3 cloves. Place the ham rolls in a Dutch oven. In another bowl make the glaze by mixing the melted butter, sugar, cornstarch, mustard, and orange juice together. Cover the ham rolls with the glaze. Cover and bake 20 to 30 minutes. Remove the lid and continue cooking until the glaze is thickened. Baste the ham rolls occasionally with the glaze. Serve with pineapple chunks. Makes 15 servings.

Ham and Chicken

- 1-1/2 cups baked ham, 1/2" cubes
- 1/2 cup cooked chicken, 1/2" cubes
- 1 cup sliced mushrooms or liquid from mushrooms
- 1 cup light sour cream salt
- 1 large green pepper, chopped
- ground pepper
- 3 Tbsp butter
- 1 large pimento cut in small squares
- 1 cup hot chicken stock
- 3 Tbsp flour

Sauté mushrooms and green pepper in butter; remove to a hot platter. Add flour to the oven and blend well. Gradually stir in hot stock, cream, salt and pepper. Place over low heat and simmer for about 10 min. Combine chicken, ham, mushroom mixture and pimento, and add to the sauce. Heat thoroughly. Serves 8 to 10.

Ham and Potatoes Au Gratin

- 1-1/2 cups Cooked Ham, Diced
- 2 cups Milk
- 3 cups Potatoes, Diced
- Salt and Pepper
- 4 Tbsp Margarine
- 1/2 cup Grated Cheese
- 1 onion, minced
- 2 Tbsp Fine bread crumbs
- 3 Tbsp Flour

Melt margarine and sauté onion. Blend in flour to make a light rye. Gradually add milk and cook; stirring until thickened. Add pepper and seasoned salt. Pour over ham and potatoes in Dutch oven. Sprinkle cheese and bread crumbs over top. Bake at 400 for 20 minutes.

Hawaiian Swiss Crescents

- 1 can (15oz) pineapple chunks
- 1 tube crescent rolls (8)
- 8 thin slices of ham
- 8 slices of Swiss cheese
- Dijon mustard

Wrap a slice of ham and a slice of cheese around a pineapple chunk. Wrap inside a crescent roll. Place in Dutch oven. Cook at about 350 for 15 minutes with 2/3 coals on top and 1/3 underneath. While rolls are cooking, crush two extra pineapple chunks in juice and mix in mustard. Boil and stir in saucepan until thickened. Done when rolls are golden, serve with sauce for dipping.

Italian Sausages with Peppers and Onions

- 4 lbs Italian link sausages; browned
- 5 cloves garlic; minced
- 1-26 oz jar spaghetti sauce
- 2 tsp dry leaf basil; rubbed
- 2 medium yellow onions; halved and sliced
- 2 tsp dry leaf oregano; rubbed
- 2 green bell peppers; sliced into strips

Combine all ingredients in a 12" Dutch oven and stir to mix. Place lid on oven and bake using 6-8 briquettes bottom and 12-14 briquettes top for 2 hours. Serve on hard or hoagie rolls. Serves 8-10.

Kettle Baked Beans with Smoked Sausage

- 1 lb bacon
- 8 ounces smoked sausage, sliced diagonally
- 1 medium onion, chopped
- 2 cans (28 oz each) pork and beans
- 1 can (6 oz each) tomato paste
- 1/2 cup tomato ketchup
- 1/4 cup packed brown sugar
- 2 tablespoons spicy brown mustard

In a Dutch oven, brown and chop the bacon. Drain the grease. Combine bacon, sausage, onion, beans, tomato paste, ketchup, sugar and mustard. Cook 2 hours stirring occasionally. Serves 12.

One Pot Ham Dinner

- 6 lb ham
- 6-8 golden delicious apples peeled and diced
- 1 sweet potato halved
- 1/4 cup cinnamon sugar
- dumplings or tubes of buttermilk biscuits

Pre-heat Dutch oven. Add ham with 1/2 cup water place 1/2 sweet potato on each side. Bake 1 hour. Add diced apples. Bake 1/2 hour. Remove ham and sweet potato. Add cinnamon sugar - stir. Place biscuits on top of apples. Bake until biscuits are browned about 15-20 minutes. Serves 12-14.

Pork Chili

- 3 lbs lean boneless pork
- 2 onions, chopped
- 1 1/4 cup water
- 2 cloves garlic, minced
- 3 tsp tomato paste
- 2 Tbsp salad oil
- 1 tsp ground cumin
- 1 1/2 tsp salt
- 1/2 cup whipping cream
- 1 1/2 tsp oregano
- 1 tsp sugar

Trim pork fat, cut into 1" cubes and brown in Dutch Oven with oil, remove and set aside. Brown onion and garlic. Add chili powder, cumin, oregano. Stir in water, sugar, salt and tomato paste, return pork. Simmer for 60 minutes. Skim off fat, add cream, and bring to a boil while stirring. Optionally, serve with tortillas, avocado, sour cream. Serves 6-8.

Pork Chops and Garden Vegetables

- 6 (1" thick) pork chops
- 3 Tbsp butter, melted
- 3 carrots, cut 1/2" slices
- 1 tsp basil
- 6 (1/4 oz) instant onion soup mix
- 2 cups water
- 3 small potatoes, peeled, 1/2" cubes
- 1-1/2 cups fresh green beans, cut 1" lengths

Brown chops on both sides in butter in bottom of oven, drain. Place vegetables in bottom of oven and replace chops on top. Combine dry soup mix and water, mixing well. Pour over chops and bring to a boil. Cover and reduce heat, simmer 45 min or until chops are tender. Serves 6.

Pulled Pork

- 1 pork butt roast (about 3-4 pounds)
- 1/3 cup Worcestershire sauce
- 3/4 cup packed light brown sugar
- 1/2 cup apple juice
- 1/2 tsp salt

Place the pork in a Dutch oven that is just large enough to hold it. Sprinkle the roast on all sides with Worcestershire sauce, using it all. Then press brown sugar coating on all sides of the pork, using it all. Pour the apple juice down the side of the Dutch oven to the bottom, being sure not to drizzle it on the crusted meat. Cover tightly. Maintain the heat at 225°F. Roast without opening the lid for about 4 1/2 hours, until the meat is so tender that it pulls apart easily. Remove the meat to a platter and pull the meat apart and remove the bone and all visible fat. Stir the salt into the juices at the bottom of the pan. The salt cannot be omitted; it is vital to bring out meat flavors. Return the shredded meat to the juices and serve the meat in its delicious juice hot or at room temperature.

Red-Hots with Kidney Beans

- 1 lb frankfurters
- 1 Tbsp lemon juice
- 2 slices bacon, chopped
- 1 Tbsp Worcestershire sauce
- 1/4 c chopped onion
- 1 Tbsp brown sugar
- 1 (8 oz) can tomato sauce
- 1 tsp salt
- 1 can kidney beans
- 1/2 tsp chili powder
- 1/4 c catsup
- 1/8 tsp garlic salt

Fry bacon bits in oven over low flame until crisp. Remove and reserve bits. Sauté onions in bacon fat until light brown. Add tomato sauce into which flour has been blended. Cook until slightly thickened, stirring constantly. Add kidney beans and bean liquid. Blend together liquid and dry seasonings separately; then combine them and stir thoroughly into bean mixture. Cover and simmer 15 min. Cut frankfurters into 1" pieces. Add to beans, cover and cook for 8 min longer. Sprinkle with bacon bits.

Roast Pork with Cabbage, Potatoes, and Dumplings

- 3 lbs boneless pork loin roast
- 3 Tbsp olive oil
- 3 Tbsp flour
- 1 large onion, chopped
- 4 carrots
- 1 medium head of cabbage, sliced into 1/2 inch thick ribbons (core removed)
- 1 Tbsp Lowrie's Seasoning
- 1 tsp ground black pepper
- 2 cups chicken broth
- 1 lb (or as many as you prefer) small red-skinned potatoes
- salt and pepper to taste
- 2 cups Bisquick mix
- 2/3 cup milk

Add pepper and Lowrie's Seasoning to the flour and coat the pork loin. Heat the olive oil and brown the pork loin. Add the broth, potatoes, carrots, and cabbage. Season with salt and pepper to taste. Bake for 45 minutes. Turn pork over, and bake for another 25 minutes. Stir Bisquick mix and milk until soft dough forms. Drop by spoonfuls onto boiling stew; reduce heat. Cook uncovered 10 minutes. Cover and cook an additional 10 minutes. Serves 8

Sausage Balls

- 3 cups all-purpose baking mix
- 1 pound ground hot pork sausage
- 1 (10-ounce) package sharp Cheddar cheese, shredded

Combine all ingredients in a large bowl, pressing mixture together with hands. Shape into 3/4-inch balls, and place in a preheated Dutch oven. Bake at 400° for 15 to 18 minutes or until lightly browned. Serves 8.

Sausage Goulash

- 1 pound tube sausage, medium or hot
- 1 green pepper, diced
- 1 red pepper, diced
- 1 large onion, diced
- 1 1/2 heads of cabbage

Brown sausage (do not drain the grease). Cut the cabbage into thin strips and add the diced onions and peppers. Bake until the cabbage has cooked down and the peppers and onions are tender. The vegetables will add enough moisture to the mixture. Stir occasionally to prevent burning. Salt and pepper to taste. Serves 6-8.

Savory Italian Sausage Stew

- 1-1/4 pounds mild Italian pork sausage links, cut into 1-inch pieces
- 1 pkg (16 oz) frozen Italian-style vegetable blend
- 2 medium zucchini, sliced
- 1 can (24 oz) four cheese pasta sauce
- 1 can (28 oz) diced tomatoes, undrained
- 1 can (6 oz) Tomato Paste

Cook sausage in Dutch oven until cooked through and no longer pink; drain. Combine sausage and all remaining ingredients. Bring to a boil. Cover and cook 2 hours, stirring occasionally. Serves 8.

Stuffed Mushrooms with Cheese 'n Bacon

- 24 large fresh mushrooms
- 8 oz soft Philadelphia Cream Cheese
- 1 clove garlic, minced
- 1/2 tsp Worcestershire sauce
- 1/2 tsp garlic powder
- 8 slices bacon, cooked, crumbled
- 1 cup shredded sharp cheddar cheese
- 1 Tbsp chopped fresh parsley
- 1 large egg
- Olive oil

Remove stems from mushrooms. Mix remaining ingredients. Brush bottom of Dutch oven with olive oil to coat. Fill cavity of each mushroom cap with 1 tablespoon filling. Place, filled-sides up, in a Dutch oven. Bake 18 to 20 min. at 350°F or until heated through. Serves 12.

Stuffed Mushrooms with Sausage

- 1 lb spicy sausage
- 1 1/2 tsp dried oregano
- 1 cup freshly grated Parmesan cheese (about 3 ounces)
- 1/2 tsp Worcestershire sauce
- 1/2 tsp garlic powder
- 1 8-ounce package cream cheese, room temperature
- 1 large egg
- Olive oil
- 24 large (about 2-inch-diameter) mushrooms, stemmed

Add oregano to sausage and sauté over medium-high heat until sausage is cooked through and brown, breaking into small pieces. Transfer sausage mixture to large bowl and cool. Mix in 1/2 cup Parmesan cheese, Worcestershire sauce, and garlic powder, then cream cheese. Season filling with salt and pepper; mix in egg yolk. Brush bottom of Dutch oven with olive oil to coat. Fill cavity of each mushroom cap with 1 tablespoon filling and sprinkle with some of remaining 1/2 cup Parmesan cheese. Arrange mushrooms, filling side up, in Dutch oven. Bake at 350 degrees until mushrooms are tender and filling is brown on top, about 25 minutes.

Sweet and Sour Pork

- 1 1/2 pounds lean pork, cut into 2 x 1/2" strips
- 1 green pepper cut into small strips
- 1 diced onion
- 1 cup of pineapple juice
- 1 Tbsp vinegar
- 1/4 cup brown sugar
- 1/2 tsp salt
- Water
- 1 Tbsp soy sauce
- 2 Tbsp Cornstarch
- Pineapple chunks, drained

Brown pork slowly in hot fat. Add 1/2 cup water and simmer until tender. Stir in the green pepper and onions and cook 2-3 minutes. Add and bring to a simmer the pineapple juice, vinegar, brown sugar, and salt. Separately mix 1/4 cup water with soy sauce, cornstarch, and pineapple chunks. Blend with other ingredients. Simmer until thick, stirring constantly. Remove from heat. Serve with steamed rice.

Sweet and Spicy Sausage

- 4 lbs polish sausage
- 2 sliced onions
- 2 cups brown sugar
- 1/2 cup spicy brown mustard
- 4 minced cloves garlic
- 1 cup water
- 1/2 teaspoon ground cayenne pepper

Put sausage and onions in Dutch oven. Mix all other ingredients well in a bowl. Pour over sausage and stir to mix. Bake at 350 degrees (9 briquettes under and 14 on top) for 60 minutes, stirring every 15 minutes. Could add corn and cut-up potatoes, if desired. Serves: 6-8

Texas Pork Roast

- 1 small leg of pork
- 2 Tbsp lemon juice
- 1 tsp salt
- dash of Tabasco sauce
- pepper to taste
- 1 cup melted cinnamon-flavored
- 1/8 tsp allspice or plain apple jelly
- 1 tsp chili powder
- 1 Tbsp Worcestershire sauce
- 1-1/4 c chili sauce

Place pork in oven and sprinkle with mixture of salt, pepper, allspice and chili powder. Combine remaining ingredients, and spread evenly on pork. Roast at 350 for 30 min per pound. Baste frequently with well seasoned drippings in the pan. Serves 14-16.

Veggies and Ham

- 2 cups cubed cooked ham
- 3 cups frozen cut green beans, thawed
- 2 cups frozen corn, thawed
- 1 can condensed cream of chicken soup, undiluted
- 2 Tbsp butter or margarine
- 1 Tbsp all-purpose flour
- 1/2 cup sour cream
- 1 cup (4 ounces) shredded cheddar cheese

In Dutch oven (or lid), sauté green beans and corn in butter. Sprinkle with flour, mix well. In a bowl, combine soup, sour cream and ham. Stir into vegetable mixture. Bake for 30 minutes. Sprinkle with cheese and serve. Serves 4.

Zingy Pork Chops

- 6 pork chops
- 4 chopped slices of bacon
- 1 cup chopped onions
- 2 cloves minced garlic
- 1/4 cup soy sauce
- 3 Tbsp honey
- 1 tsp chili powder
- 1 tsp curry powder

Preheat 12 inch Dutch oven to about 350 degrees, sitting on coals. Cook chops for 6 minutes on each side. Place chops on a plate and cover. Pour grease from Dutch oven. Sauté bacon, onion, and garlic in Dutch oven for 5 minutes. Mix soy sauce, honey, chili, and curry in a bowl, then stir into Dutch oven. Place chops back in Dutch oven, coating them with sauce. Place oven on a ring of coals, put lid on Dutch oven, cover with coals, and cook 20 minutes. Serves 6 when accompanied with rice or noodles.

Potatoes

Cheddar Taters

- package (32 oz) frozen Tater Tots
- 1 can condensed cream of chicken soup, undiluted
- 1 can evaporated milk
- 1 cup sour cream
- 1/2 cup butter or margarine, melted
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 1/2 cups shredded cheddar cheese
- 1 cup lightly crushed potato chips (Ruffles, Fritos, etc.)

Combine soup, evaporated milk, sour cream, butter and spices. Stir in Tater Tots. Sprinkle with cheese and potato chips. Bake 30-35 minutes. Serves 8-10.

Cheesy Hashbrowns

- 2 lb. frozen hashbrowns
- 1 stick of butter
- 1 can Cream of Mushroom soup
- 1 pint sour cream
- 1/2 large onion
- 2 cups shredded cheddar cheese
- 1 tsp salt
- 1/4 tsp pepper

Chop the onion. Melt the butter in the Dutch oven. Pour in the hashbrowns and continually stir them until they are defrosted and soft. Add all ingredients and mix together. Bake covered at about 350 degrees for about 40 minutes. Serves about 6.

Cheesy Scalloped Potatoes

- 5 large potatoes, peeled and thinly sliced
- 3 Tbsp all-purpose flour
- 1 1/2 cups shredded reduced-fat cheddar cheese, divided
- 3 ounces reduced-fat Swiss cheese slices, finely chopped (3/4 cup), divided
- 2 medium onions, finely chopped
- 1 1/2 cups 2% milk
- 2 tbsp minced fresh parsley
- 1 1/2 tsp salt
- 1/4 tsp pepper

Place one third of potatoes in Dutch oven. In a small bowl, combine flour, salt and pepper. Sprinkle half over potatoes. Sprinkle with 1/4 cup of cheese and half the onions. Repeat layers. Top with remaining potatoes. Pour milk over all. Bake 50-60 minutes or until potatoes are nearly tender. Sprinkle with remaining cheeses. Bake 10 minutes longer until cheese is melted and potatoes are tender. Sprinkle with parsley and serve. Serves 8.

Deluxe Dutch Oven Potatoes

- 1 lb thick slice bacon
- 1-10 1/2 oz can cheddar cheese soup
- 2 medium yellow onions; sliced
- 1 cup sour cream
- 5 cloves garlic; minced
- 2 Tbsp Worcestershire Sauce
- 1 1/2 cup fresh mushrooms; sliced
- 1 Tbsp Soy sauce
- 15 medium potatoes; peeled and sliced
- 1-10 1/2 oz. can cream of chicken soup
- salt and pepper to taste

Heat a 12" deep Dutch oven using 18-20 briquettes bottom until oven is hot. Cut bacon into 1 inch slices and place in oven and fry until brown. Add onions, garlic, and mushrooms. Stir, then cover and cook until onions are translucent. Add potatoes. In a large bowl combine remaining ingredients and mix well. Pour soup mixture over potatoes and stir until all potatoes are coated. Cover and cook 60 minutes using 10-12 briquettes bottom and 12-14 briquettes top heat. Stir pot gently every 15 minutes. Serves 12.

Deluxe Potato Casserole

- 1 (10 3/4 ounce) cans condensed cream of chicken soup, undiluted
- 8 oz sour cream
- 1/4 cup onion, chopped
- 1/4 cup butter, melted
- 1 tsp salt
- 2 lb potatoes, peeled and chopped
- 2 cups cheddar cheese, shredded
- 1 1/2-2 cups seasoned stuffing mix
- 3 tablespoons butter, melted

Combine soup, sour cream, onion, 1/4 cup butter and salt in small bowl. Combine potatoes and cheese in Dutch oven. Pour soup mixture over potato mixture. Sprinkle dry stuffing mix over potato mixture. Drizzle with remaining 3 Tbsp of melted butter. Cover and cook until potatoes are tender. Serves 10.

Dutch Oven Potatoes

- 15 medium potatoes (sliced with skins on, about 1/4 thick)
- 1 teaspoon black pepper
- 2 teaspoons salt
- 1 lb bacon
- 1 large onion (diced)
- Optional 1-2 lbs sharp cheddar cheese

Place bacon in the bottom of the Dutch oven, enough to make 1/8 inch in oven. Brown bacon in preheated oven. Add onions, and cook until transparent. Place potatoes in oven a layer at a time, seasoning as you go - Go easy on the salt because of the bacon. When all potatoes are in stir thoroughly so seasoning and bacon and grease are well distributed throughout. Place lid on oven and cover with coals. Inspect often. After the initial stirring, leave them alone - Take a spatula or spoon and slip under the potatoes and lift enough to check the progress then slip spatula out, leaving potatoes disturbed as little as possible. Optional: Once the potatoes are fully cooked, sprinkle on the shredded cheese. Replace the lid and let the cheese melt. Serves 10

Dutch Oven Cheesy Potatoes

- 8 pounds russet potatoes, peeled and thinly sliced
- 10 slices bacon, chopped
- 1 large onion, diced
- 1/2 cup butter
- Salt and pepper
- 1 (16 ounce) container sour cream
- 2 cups cheddar cheese, shredded

Peel and slice 8 pounds of russet potatoes. In a Dutch oven, cook 10 slices of bacon that have been chopped. When the bacon is almost done, add the chopped onion. Cook until the bacon is slightly crisp and the onions are almost translucent. Add 3-4 tablespoons of butter. Stir and let it melt into the bacon and onions. Add the potatoes. Stir to incorporate. Add 2-3 more tablespoons of butter and salt and pepper. Stir. Put the lid on and let the potatoes cook through, occasionally stirring. Watch the bottom potatoes so they don't burn. When the potatoes are fork tender add sour cream and stir. Sprinkle 2 cups cheddar cheese over the top. Place the lid back on the Dutch oven and remove it from the heat. Serve when cheese has melted. Serves 20.

Festive Sweet Potatoes

- 3 cup cooked, mashed sweet potatoes
- 1/4 cup white sugar
- 1/4 cup milk
- 1/3 cup melted butter
- 1 tsp vanilla
- 2 eggs

Topping

- 1 cup flaked coconut
- 1/2 cup brown sugar
- 1/3 cup flour
- 1/3 cup melted butter
- 1 cup chopped pecans

First cook the sweet potatoes and then after allowing to cool, add in the first group of items. Mix well then spoon on to a lightly greased 8" baking dish/pie plate/Dutch oven. Combine the topping ingredients in a separate bowl and then spoon on top of the potatoes. Bake at 375 for 20-25 minutes.

German Potato Salad

- 6 cups peeled potatoes cut into 3/4" cubes
- 1 cup chopped onion
- 1 cup water
- 2/3 cup cider vinegar
- 1/4 cup sugar
- 2 Tbsp quick cooking tapioca
- 1 tsp salt
- 1/4 tsp celery seed
- 1/4 tsp pepper
- 6 slices bacon, crisp cooked, drained, and crumbled

In a Dutch oven combine potatoes and onion. In a bowl combine water, vinegar, sugar, tapioca, salt, celery seed, and pepper; pour over potatoes. Cover and cook until potatoes are tender. Stir in bacon. Serves 8.

Hot Shot Potatoes

- 2 lbs potatoes, sliced
- 1 cup onion, chopped
- 6 Tbsp butter
- 1 can mushroom soup
- 2 cups cheddar cheese, shredded, sharp
- 1 1/2 cups sour cream
- 1/4 cup mayonnaise
- 2 cups Rice Krispies crushed
- 1/2 stick butter, melted
- salt to taste
- red pepper to taste

Heat Dutch oven to 350°. Sauté onion in 6 tablespoons butter. In a bowl combine rest of ingredients except cereal and 1/4 stick butter. Mix well. Spread in Dutch oven. Evenly distribute cereal and un-melted butter on top. Bake at 350 degrees for a hour and 75 minutes. Serves 6.

Jed's Ranch Potato Casserole

- 8 to 10 medium red potatoes (about 2 to 2-1/2 pounds)
- 1/2 cup sour cream
- 1/2 cup prepared ranch-style dressing
- 1/4 cup crumbled cooked bacon
- 1 1/2 teaspoons garlic powder
- 2 tablespoons minced fresh parsley
- 1 medium onion, diced
- 1 1/2 cup (12 ounces) shredded cheddar cheese
- 1/4 cup butter, melted
- Salt and pepper to taste
- Optional: 1 can cream of mushroom soup

Quarter the potatoes (leaving skins on if desired) and cook in boiling water until tender; set aside. Place bacon in a Dutch oven and cook, turning occasionally, until evenly browned. Drain bacon slices on paper towels and crumble. Sauté the diced onion in the bacon drippings. Drain the excess bacon grease. Add to the sautéed onions, the garlic powder, sour cream, dressing, bacon, parsley and 1 cup cheese. Mix thoroughly. Add the potatoes to the mixture and gently toss. Top with 1/2 cup of cheese. Bake at 350° for 40-45 minutes. Serves 8.

Loaded Bacon Ranch Potato Bake

- 8-10 medium-sized red potatoes, washed and cubed
- 1 large onion, diced,
- 5-6 strips bacon, cooked and broken into 1/2" – 3/4" pieces
- 2 garlic cloves, minced
- 8-oz sour cream
- 8-oz cream cheese, cut into cubes
- 1 1/2 cups shredded Cheddar cheese
- 1 cup shredded cheddar cheese for topping
- 2/3 cup grated parmesan cheese
- 1/4 tsp garlic powder
- 1/4 tsp pepper
- 1 package dry Hidden Valley Ranch Dressing mix
- 1/4 tsp rosemary
- 2 Tbsp parsley
- 3-4 Tbsp olive oil

Quarter the potatoes (leaving skins on if desired) and cook in boiling water until tender; set aside. Place bacon in a Dutch oven and cook, turning occasionally, until evenly browned. Drain bacon slices on paper towels and crumble. Sauté the diced onion in the bacon drippings. Drain the excess bacon grease. Add the potatoes, bacon, and the rest of the ingredients to the Dutch oven and gently mix. Bake at 350° for 40-45 minutes. Top with remaining cup of cheddar cheese. Heat until cheese is melted (about 5-10 minutes). Serves 12.

Oven-roasted Red Potatoes

- 2-1/2 lbs. small red potatoes, quartered
- 1/4 cup Mayonnaise
- 3/4 tsp dried rubbed sage or rosemary
- 1/2 tsp salt
- 1/4 tsp ground black pepper

Preheat Dutch oven to 425°. In large bowl, combine all ingredients. Place potatoes in the Dutch oven and cover. Using mostly top heat, roast potatoes for 30 minutes or until potatoes are tender and golden brown. Serves 10.

Scalloped Potatoes and Ham

- 6 large russet potatoes, sliced into 1/2-inch rounds
- 1-1/2 lb ham steak cut into cubes
- 1 medium onion
- 2 cups cheddar cheese, shredded
- 1 can cream of mushroom soup
- 1 soup can water
- 3 Tbsp butter
- Salt and pepper to taste

In a small bowl, combine the condensed soup and water whisking lightly with a fork, until fairly well-blended. In a Dutch oven, layer one ingredient at a time, starting with potatoes, ham, onion and cheese. Repeat layers until ingredients are used up. Do not mix. When done layering, pour soup mixture over all, then dot with butter. Cook until potatoes are tender. Makes 6-8 servings.

Sparkling Potatoes

- 10 new red potatoes, scrubbed
- 1 lb bacon
- 1 large onion, chopped
- 1 clove garlic, minced
- 1/2 lb fresh mushrooms (cleaned and sliced)
- 1 can Sprite
- 1/2 lb grated cheddar cheese
- 1/2 cup chopped parsley
- salt and pepper to taste

Fry bacon, cut in small pieces, (can be done ahead to save time) drain and add sliced onion, cook until transparent, add minced garlic, fry a bit, then layer potatoes and mushrooms with bacon and onions. Pour can of sprite over top and sprinkle with salt and pepper. Cover and steam until tender, stir once to prevent burning. (more sprite can be added for more moisture, too much makes it soupy). Just before serving, top with 1/2 lb grated cheddar cheese and 1/4 cup chopped parsley. Serves 10-12.

Spicy Oven Fries

- 2 lbs all-purpose potatoes or sweet potatoes or yams, peeled and cut into wedges
- 1/2 cup butter, melted
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- 1/4 tsp cayenne pepper

Preheat Dutch oven to 450°. Toss all ingredients in large bowl until potatoes are evenly coated. Place potatoes in the Dutch oven. Using mostly top heat, bake for 50 minutes or until potatoes are golden brown and crisp. Turn once after 25 minutes of baking. Serves 4

Bacon-Jalapeno Wrapped Tater Tots with Cheddar Cheese

- vegetable oil
- 1 pound sliced bacon, cut into 3-1/2" long pieces
- 24 frozen tater tots, thawed
- 24 slices jalapeno
- 1 cup grated sharp Cheddar Cheese

Heat oil in a Dutch oven over medium-high heat to 375 degrees. Roll one piece of bacon around each tater tot and slice of jalapeno. Secure tightly with a toothpick. Fry each tater tot until bacon is crisp, about 2 minutes. Sprinkle Cheddar Cheese over the warm tater tots so it begins to melt. Optional: serve with ranch or blue cheese dressing as a dipping sauce.

Seafood Main Dishes

Baked Salmon

- 1 11-inch length of whole salmon body
- 6 ears of corn
- 1/2 stick butter, melted
- 3 Tbsp lemon juice
- 1/2 cup sliced onion
- 1/2 lemon, sliced
- seasoned salt
- parmesan cheese

Place husked corn in bottom of Dutch oven to cover bottom. Shake seasoned salt inside salmon. Lay alternating slices of onion and lemon inside the salmon. Pour 1 cup water into the Dutch oven. Lay salmon on corn cobs. Mix butter and lemon juice and baste top of salmon. Cook for 15 minutes at 350 degrees with 2/3 coals on top and 1/3 underneath. Sprinkle parmesan cheese on top of salmon. Cook for another 15 minutes, or until salmon flakes and is no longer translucent. Serve with rice, noodles, or couscous.

Beer Batter Shrimp

- 1 lb Unpeeled large fresh shrimp
- 1/4 cup All-purpose flour
- 1/4 cup Cornstarch
- 1/8 tsp Salt
- 1/4 cup Beer
- 2 Tbsp Butter or margarine, melted
- 1 Egg yolk
- Vegetable oil

Peel shrimp, leaving tails intact, devein, if desired. Combine flour, cornstarch, and salt. Add beer, butter, and egg yolk; stir until smooth. Pour oil to depth of 2 inches into a Dutch oven; heat to 375. Dip shrimp into batter and fry a few at a time until golden. Drain on paper towels.

Cajun Bar-B-Q Shrimp

- 2 lbs shrimp in the shell
- 1 large onion, finely chopped
- 1 bottle Italian dressing
- 1 tsp red/cayenne pepper
- 1 tsp black pepper
- 2 Tbsp rosemary, crumbled
- 2 Tbsp parsley, chopped
- 2 sticks margarine or butter

Melt margarine in a Dutch oven. Add the rest of the ingredients including the shrimp. Mix well and bake for 45 minutes. Serve with plenty of bread to sop up the juices. To eat, pick up one of the shrimp and pop the whole thing in your mouth to get all the flavors off the shell, then peel and eat the shrimp. Serves 4-6.

Cajun Mexican Corn and Shrimp

- 3 cans cream corn
- 2 cans whole kernel corn
- 2 lbs crawfish or shrimp meat
- 1 can cream of mushroom soup
- 2-1 ounce cans chopped chili peppers, drained
- 2 large onions, chopped fine
- 3 stalks celery, chopped fine
- 1 large red bell pepper, chopped fine, for color
- 1 lb sharp cheddar cheese, grated
- 1 1/2 cup white corn meal
- 4 eggs, beaten
- 1/4 tsp cayenne red pepper
- 1/2 tsp basil
- 1/2 tsp thyme
- 1 tsp baking powder
- 3/4 cup vegetable oil
- 3 Tbsp garlic salt

In 4 quart iron pot, heat oil on medium heat sauté onions, celery, garlic and red bell pepper until onions are limp. Remove and set aside. In a large bowl mix crawfish or shrimp, mushroom soup, eggs, corn, cornmeal, seasonings, and baking powder. In another bowl, mix chopped Chile peppers, cheese, and sautéed veggies. Pour mixtures into Dutch oven in alternating layers. End up with cheese mix on top. Bake in oven, uncovered, for 45 minutes at 350°F. Serve with Mexican corn bread, and a tossed salad. Serves 20.

Catfish Etoufee (Pronounced A-TO-FAY)

- 2 cups court bouillon
- 4 Tbsp brown rye
- 1 cup onions, chopped
- 1 cup scallions, chopped (including some of the green tops)
- 1/2 cup celery, chopped
- 1/2 cup bell pepper
- 1 tsp minced garlic
- 1 can (1 lb) tomatoes, drained and coarsely chopped
- 4 cups cooked rice
- 2 lemon slices, 1/4" thick
- 1 Tbsp Worcestershire sauce
- 1 bay leaf
- 1/4 tsp thyme
- 1 tsp black pepper
- 2 tsp salt
- 2 lb catfish cut into 1" chunks
- 1/2 cup parsley, chopped

If rye is not fresh, warm over low heat stirring frequently. Add onions, scallions, celery, green pepper and garlic. Cook 5 min, stirring often, until soft but not brown. Add court bouillon stirring constantly. Add tomatoes, lemon, and seasonings. Reduce heat and simmer, partially covered, 30 min. Add catfish and parsley, stir gently to position fish evenly. Simmer partially covered and without stirring, 10 min. Taste for seasoning. Serve immediately.

Fish Court Boui

- 3 Tbsp olive oil
- 4 cups diced onion
- 1 cup celery, chopped
- 2 cups parsley, chopped
- 3/4 cup bell pepper, chopped
- 3 cups green onion, chopped
- 1 cup grated carrot
- 1 Tbsp minced garlic
- 2 Tbsp lemon juice
- 1 Tbsp soy sauce
- 2 Tbsp Worcestershire Sauce
- 1 Tbsp Louisiana Hot Sauce
- 2 cups Chablis Wine
- 6 Tbsp salt
- 4 lb fish, chopped
- 12 cups water

Pour oil in oven and heat. Place onion, celery, peppers, parsley, green onion and grated carrot in and sauté until onion starts to turn clear. Add garlic and lemon juice and stir and simmer some more. Add remaining ingredients except water, and stir and simmer some more. Pour just enough water to cover mixture. Bring to boil, reduce heat and cover. Simmer for about 30 minutes.

Jambalaya

- 2 pounds boneless, skinless chicken thighs
- 1 pound smoked sausage, cut into 2-inch slices
- 1 large onion, chopped
- 1 large green bell pepper, seeded and chopped
- 3 stalks celery, chopped
- 1 (28 oz.) can diced tomatoes with juice
- 3 cloves garlic, chopped
- 2 cups chicken broth
- 1 tablespoon Cajun or Creole spice mix
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 1 pound extra large shrimp, peeled and deveined
- 1 3/4 cups long-grain rice

Combine chicken, sausage, onion, green pepper, celery, tomatoes, garlic, chicken broth, spice mix, thyme and oregano in a Dutch oven. Bring to a boil and cook until chicken is tender. Add shrimp and rice and cook for 30 minutes more. Serves 8.



"Yes, we're hauling my grill the 20 miles to the lake. I'm not cooking fish on some cheap frying pan!"

Lobster Bisque

- 2 cups chicken broth
- 1/3 cup chopped fresh mushrooms
- 1/3 cup chopped celery
- 1 medium onion
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 2 cups milk
- 2 cups half-and-half
- 1/2 cup tomato paste
- 1 teaspoon salt
- 2 pounds cooked and cubed lobster meat
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon ground cayenne pepper

In a Dutch oven place 1/2 cup chicken broth. Add the mushrooms, onion, and celery. Cook and stir until tender, about 10 minutes. Stir in the rest of the chicken broth, and season with salt, cayenne pepper and Worcestershire sauce. In a medium size pot over melt the butter. Slowly whisk in flour. Whisk until a creamy mixture is created. Gradually add to the Dutch oven, whisking constantly. Add the lobster meat. Bring to a boil, then simmer. Cook over low heat, stirring frequently until thickened, about 30 minutes. Reduce heat and whisk in milk and Half-and-Half. Cook for an additional 5 minutes. Do not boil the soup as the milk and cream will curdle when boiled. Serves 8.

Lobster Chowder

- 1 large onion, chopped
- 1 tomato, seeded, peeled and chopped
- 3 green leeks, slivered
- 2 medium carrots, peeled, diced
- 2 cups clam juice
- 4 Tbsp flour
- 5 Tbsp butter
- 1 cup oysters
- 1 cup shredded lobster
- 3 cups lobster shells and tails, broken up

Sauté onion, tomato, leeks, and carrot in 1 Tbsp of butter until onion turns clear. Add oyster juice and lobster shells. Bring to boil, reduce heat and simmer 40 to 45 min. Remove shells and discard. Remove most of vegetables and set aside. Strain liquid to remove small bits of shell. Make a rue using 4 Tbsp butter and 4 Tbsp flour. Cook until it turns light brown. Pour 1/2 of liquid back into oven, whisk well. Add rest of liquid while stirring constantly. Bring to a boil stirring occasionally. Add vegetables, lobster meat and oysters. Simmer 5 to 10 min. Variation: use clams instead of oysters, add celery or bell pepper.

Scallop Gumbo

- 2 lb small scallops
- 2 lb fresh okra, sliced 1/4" slices
- 2 medium onions, chopped
- 2 medium bell peppers, chopped
- 1/2 cup celery, chopped
- 4 Tbsp cooking oil
- 3 Tbsp flour
- 3 medium tomatoes, diced
- 2 cloves garlic, minced
- salt and pepper to taste

Prepare a rue with cooking oil and flour. Cook until brown, stirring often. Add onion, bell pepper, and garlic. Slowly stir in 1 quart of water. Add salt and pepper to taste. Add cut-up tomatoes, okra and celery. Cover and cook about 30 min, until vegetables are done. Add scallops and simmer an additional 6 minutes.

Seafood Stew

- 8 ounces orange roughy or red snapper fillets, cut into 1-inch pieces
- 4 ounces medium shrimp, peeled and deveined
- 2 1/2 cups chicken broth
- 1/2 cup long grain rice
- 3/4 cup orange juice concentrate
- 1 can diced tomatoes, undrained
- 3/4 cup julienned green pepper
- 3/4 cup julienned sweet red or yellow pepper
- 1/2 cup thinly sliced onion
- 2 tsp chili powder
- 2 garlic cloves

In Dutch Oven, bring broth to a boil. Add rice, chili powder and garlic, return to a boil. Cover and simmer for 15-20 minutes or until rice is tender. Add tomatoes, peppers and onion. Cover and simmer another 20 minutes or until vegetables are tender. Add fish, shrimp and orange juice concentrate. Cover and simmer another 2-4 minutes or until fish flakes easily and shrimp turn pink. Serves 6.

Shrimp Etoufee (Pronounced A-TO-FAY)

- 3/4 lb butter
- 5 cups diced onion (or equal volume to meat)
- 1 cup parsley, chopped
- 3 Tbsp salt
- 1 Tbsp Louisiana Hot Sauce
- 2 Tbsp lemon juice
- 4 lb peeled shrimp
- 2 Tbsp Worcestershire Sauce

Cook onion in butter until clear. Add parsley, salt, lemon juice, hot sauce and Worcestershire sauce and simmer 5 min. Add shrimp, cover and simmer until shrimp turns pink and are done.

Shrimp Gumbo

- 1 pound sliced sausage
- 2 to 3 tsp vegetable oil
- 6 cups chicken broth
- 2 cans (14.5 ounces) diced tomatoes
- 1/2 cup Canola oil or olive oil
- 1/2 cup flour
- 1 large onion, chopped
- 1 cup chopped celery
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 2 tsp vegetable oil
- 1 1/2 cups fresh or frozen thawed okra slices
- 1 tsp Creole or Cajun seasoning
- 1 bay leaf
- 1 lb medium shrimp
- salt and pepper, to taste
- hot boiled rice

In a skillet over medium heat, brown the sausage in 2 to 3 teaspoons of oil; remove sausage to a plate and set aside. In a large kettle or Dutch oven, combine the chicken broth and tomatoes. Put over medium heat. In a large skillet over medium-high heat, combine the 1/2 cup of oil and the flour. Cook, whisking constantly, until the mixture is medium to deep brown. Don't let the mixture burn. Add the chopped onion, celery, and bell pepper and cook, stirring constantly with a spoon, until vegetables are softened. Stir the vegetable mixture into the simmering broth mixture. Put the skillet back on the heat and add 2 teaspoons of oil; reduce to medium. Add the okra and cook, stirring, until lightly browned and not ropy/sticky. Add the okra to the pot along with the Creole or Cajun seasoning, the bay leaf, and cooked sausage. Cover and cook, stirring occasionally, over medium-low heat for 1 hour. Add the shrimp and cook for 15 to 20 minutes longer, until shrimp is cooked. Taste and add salt and pepper, to taste. Serve the gumbo over hot boiled long-grain white rice. Sprinkle with chopped fresh parsley or green onions. Serves 10-12.

Veggies and Soups

Asparagus Spears

- 2 tablespoons olive oil
- 1/2 pound fresh asparagus
- 3 tablespoons lemon juice
- salt and ground black pepper to taste
- 1/4 cup finely grated Parmesan cheese

Heat the olive oil in a Dutch oven over medium-high heat. Cook and stir the asparagus in the hot oil until tender, about 5 minutes. Pour in the lemon juice, and season to taste with salt and pepper. Place the asparagus into a serving dish, and sprinkle with Parmesan cheese to serve. Serves 4.

Asparagus Tart

- 1 precooked pie shell
- 1 cup Shredded Cheddar cheese
- 1 lb asparagus, trimmed, cut
- 3 Tbsp red pepper strips
- 1-1/2", cooked tender-crisp
- 2 Tbsp cornstarch
- 1/2 tsp salt
- Pinch of pepper
- 1-1/2 cups half-and-half
- 3 eggs, slightly beaten
- 1/4 cup grated Parmesan cheese

Line shell with cheese. Top with asparagus and pepper strips. In medium bowl combine cornstarch, salt and pepper. Gradually stir in half and half until smooth. Stir in eggs and Parmesan until well blended. Pour into pastry shell. Bake in 375 oven 35 to 40 min or until knife inserted in center comes out clean. Let stand for 5 to 10 min before serving.

Baked Portobello Caps

- 6 large Portobello caps; cleaned
- 2 roasted beefsteak tomatoes; sliced
- 2-3 Tbsp olive oil
- 2 cloves garlic; minced
- 6 slices mozzarella cheese
- 12 fresh basil leaves
- salt and black pepper to taste

Combine the olive oil and garlic in a small bowl and rub the mushroom caps on all sides with the mixture. Season caps with salt and pepper then arrange top side down in a well oiled 12" Dutch oven. Place 2 basil leaves on top of each Portobello cap followed by slices of roasted tomato. Season tomatoes with salt and pepper. Cover oven and bake using 12-14 briquettes bottom and 16-18 briquettes top for 10-15 minutes until vegetables are sizzling. Top each cap with a slice of mozzarella and continue baking until cheese is melted and bubbly. Serves 6.

Baked Potato Soup

- 3-4 medium baking potatoes, baked
- 5 bacon strips, sliced
- 2 cans condensed cream of potato soup, undiluted
- 1 can condensed cheddar cheese soup, undiluted
- 3 1/2 cups milk
- 2 tsp garlic powder
- 2 tsp Worcestershire sauce
- 1/2 tsp onion powder
- 1/4 tsp pepper
- Dash liquid smoke, optional
- 1 cup sour cream
- Shredded cheddar cheese

Peel and dice the baked potatoes, set aside. Cook the bacon until crisp, remove to paper towels, drain grease but do not wipe oven. Add soups, milk, garlic powder, Worcestershire sauce, onion powder, pepper, liquid smoke if desired and reserved potatoes. Cook 15 minutes. Stir in sour cream prior to serving. Garnish with cheddar cheese and bacon. Serves 10.

Beef Barley Soup

- 2 lbs ground beef
- 1 cup quick cooking barley
- 2 cans diced tomatoes with garlic and onion, undrained
- 2 cans beef broth
- 3 cups water
- 2 medium onions, chopped
- 1/2 cup chopped celery
- 2 tsp Worcestershire sauce
- 1 tsp salt
- 1 tsp dried basil

In Dutch oven brown the beef, onions and celery, drain. Stir in water and broth. Bring to a boil. Add barley, tomatoes, Worcestershire, salt, basil and cover. Cook for 10 minutes. Serves 8-10.

Beefy Tomato Pasta Soup

- 1 lb ground beef
- 2 cups uncooked spiral pasta
- 2 cans Italian diced tomatoes, undrained
- 1 small can tomato paste
- 5 cups water
- 2 medium green peppers, cut into 1-inch chunks
- 1 medium onion, cut into chunks
- 2 garlic cloves, minced
- 1 tbsp brown sugar
- 3 tsp Italian seasoning
- 1 tsp salt
- 1/4 tsp pepper

In Dutch Oven brown the beef, green peppers, onion and garlic, drain. Add water, tomatoes, tomato paste, brown sugar, Italian seasoning, salt and pepper. Bring to a boil. Add pasta. Cook for 15 minutes. Serves 10.

Beef-Vegetable Soup

- 2 beef soup bones
- 7 cups water
- 1-1/2 lb stew beef, 1" cubes
- 1-1/2 tsp salt
- 1 tsp pepper
- 4 med potatoes, cubed
- 4 medium carrots, coarsely chopped
- 2 (8 oz) cans tomato sauce
- 1 hot red pepper
- 1/2 small cabbage, coarsely chopped
- 1 (17 oz) can whole kernel corn
- 1 (15 oz) can English peas

Drain corn and peas reserving liquid. Add liquid, water and bones in large Dutch oven, bring to a boil. Cover, reduce heat and simmer 1 hour. Add beef cubes, salt and pepper, cover and simmer 1 hour more. Add all except corn and peas, cover and simmer 40 min. Add corn and peas and simmer uncovered 30 min. Makes 4-1/2 quarts

Broccoli Cheese Dip

- 1 lb ground beef
- 2 lbs Velveeta cheese
- 1 lb frozen broccoli
- 1 medium onion, diced
- 1 (10 oz) cans cream of mushroom soup
- 1 (4 oz) can mushroom stems & pieces, drained
- 1 (4 oz) cans green chilies

Brown ground beef with onion and drain. Cook broccoli in small amount of water, just to thaw. Drain well. Melt cheese in with ground beef and onion. Add remaining ingredients gradually. Serve hot with tortilla chips or French bread slices. Serves 8-12.

Broccoli Cheese Soup #1

- 4 cups potatoes
- 3/4 cup celery
- 1-1/2 cups carrots
- 1/2 cup onions
- 1 lb Velveeta Cheese
- 16 oz broccoli (fresh or frozen)
- 1-1/2 tsp parsley
- 3 cubes chicken bouillon
- 3/4 tsp salt
- 1/2 tsp pepper
- 4 cups milk
- 1/2 cup flour

Cook all ingredients except cheese, milk and flour in 2 cups of water until tender. Add remaining items and cook until hot.

Broccoli Cheese Soup #2

- 4 cans potato soup
- 2 pounds Velveeta cheese, cubed
- 2 cups milk
- 1 10-ounce package frozen broccoli or cauliflower
- 2 tsp. Worcestershire Sauce
- 1/2 tsp. paprika

Cook for 45 minutes to 1 hour in Dutch oven.

Broccoli Corn Casserole

- 1 pkg frozen chopped broccoli, thawed
- 1 can cream style corn
- 1 egg
- 1 1/2 cups stuffing mix
- 1/2 cup butter or margarine, melted

In a bowl, combine broccoli, corn and egg. Place in Dutch oven. Sprinkle with stuffing mix and drizzle with butter. Bake about 30 to 35 minutes until lightly browned. Serves 4-6.

Broccoli Pie

- 2 10-oz pkg chopped Broccoli
- 3 cups shredded cheddar cheese
- 2/3 cups chopped onion
- 1 1/3 cup milk
- 3 eggs
- 3/4 cup Bisquick
- 3/4 tsp salt
- 1/4 tsp white pepper

Mix broccoli, 2 cups of cheese, and onion in Dutch oven. Beat eggs, milk, Bisquick, salt and pepper until smooth. Pour into oven. Bake until toothpick comes out clean, 25-30 min at 400. Top with remaining cheese and melt, 1-2 minutes longer. Serves 4-6.

Calico Beans

- 1 lb hamburger
- 1/2 lb chopped bacon
- 1 large onion, chopped
- 1 cup ketchup
- 1 Tbsp dry mustard
- 1 Tbsp vinegar
- 1/2 cup molasses
- 2 tsp salt
- 3/4 cup brown sugar
- 1-29 oz can pork and beans
- 1-15 oz can garbanzo beans
- 1-15 oz can kidney beans
- 1 lb frozen baby lima beans

Fry the bacon in a Dutch oven. Add the hamburger and onion. Cook 7 to 10 minutes. Add the rest of the ingredients and mix well. Cover and bake for 1 hour. Serves 12.

Cheesy Ham and Rice Soup

- 3 cups cubed fully cooked ham
- 4 cups cooked wild rice
- 3 cups cooked brown rice
- 3 tbsp chicken bouillon granules
- 8 cups water
- 2 cups half-and-half cream
- 4 celery ribs, chopped
- 1 large onion, chopped
- 4 medium carrots, shredded
- 1/4 cup butter or margarine
- 1/3 cup all-purpose flour
- 1 tsp salt
- 1/2 tsp pepper
- 8 ounces processed cheese (Velveeta), cubed
- Slivered almonds, optional

In Dutch oven, sauté celery and onion in butter until tender. Add carrots, cook and stir for 1-2 minutes. Combine flour, salt and pepper, add to Dutch oven. Gradually stir in cream, bring to a boil. Cook and stir for 2 minutes or until thickened. Stir in cheese until melted. Stir in wild rice, brown rice, ham, bullion and water. Return to a boil. Sprinkle bowl with slivered almonds when serving if desired. Serves 12.

Cheesy Vegetable Soup

- 1 pkg frozen California-blend vegetables
- 1 pkg (30 ounces) frozen shredded hash brown potatoes
- 6 cups water
- 4 tsp chicken bouillon granules
- 1 lb process Velveeta cheese, cubed
- 2 cans condensed cream of mushroom soup, undiluted
- 1 cup milk

Bring water to a boil in the Dutch oven Add hash browns, vegetables and bouillon. Cover and simmer for 10 minutes. Stir in the cheese, soup and milk. Cook and stir until cheese is melted. Serves 10.

Chicken and Long Grain Rice Soup

- 4 boneless, skinless chicken breasts (about 2-3 pounds), cut into bite sized pieces
- 3 quarts water
- 1 1/2 tsp salt
- 1/4 tsp pepper
- 1/4 tsp poultry seasoning
- 1 tsp chicken bouillon granules
- 3 medium carrots, chopped
- 1 small onion, chopped
- 1/2 cup long grain rice, uncooked

Add all ingredients in Dutch oven. Cook 25-30 minutes until chicken is cooked and vegetables and rice are tender. Serves 10.

Chicken and Rice Soup

- 4 boneless, skinless chicken breasts (about 2-3 pounds), cut into bite sized pieces
- 3 quarts chicken broth
- 2 cups chopped celery
- 1 can condensed cream of mushroom soup, undiluted
- 1 cup uncooked instant rice
- 1 envelope onion soup mix
- 1 tsp poultry seasoning
- 1/2 tsp seasoned salt
- 1/2 tsp dried thyme
- 1/2 tsp pepper

Simmer celery in broth until tender. Stir in remaining ingredients. Bring to a boil. Simmer for 5-10 minutes until rice is tender.

Chicken Fiesta Soup

- 4 boneless, skinless chicken breasts, cooked and shredded
- 1 can (14 1/2 ounce) stewed tomatoes, drained
- 2 cans (4 ounce each) chopped green chilies
- 1 can (28 ounce) enchilada sauce
- 1 can (14 1/2 ounces) chicken broth
- 1 cup finely chopped onions
- 2 cloves garlic, minced
- 1 tsp ground cumin
- 1 tsp chili powder
- 3/4 tsp pepper
- 1 tsp salt
- 1/4 cup finely chopped fresh cilantro
- 1 cup frozen whole kernel corn
- 1 yellow squash, diced
- 1 zucchini, diced
- 8 tostada shells, crumbled
- 8 oz shredded cheddar cheese

Combine chicken, tomatoes, chilies, enchilada sauce, broth, onions, garlic, cumin, chili powder, pepper, salt, cilantro, corn, squash and zucchini in Dutch oven. Cover and cook until chicken is done. Garnish with crumbled tostada shells and cheese. Serves 8

Corn Casserole

- 1 can cream style corn
- 1 can whole corn, drained
- 1 cup crushed Ritz crackers
- 2/3 cup evaporated milk
- 3 Tbsp sugar
- 1 cup grated cheese
- 1/4 cup dried onion
- Large egg
- 1/4 lb margarine
- 4 oz green chilies
- Salt and pepper to taste

Oil Dutch oven, and place on full ring of coals to heat, mixing ingredients together in the Dutch oven. Put on cover and remove part of coals, ending with half a ring on the bottom and a full ring on the top. Bake about 30 to 45 minutes until lightly browned. Serves 4-6.

Corn on the Cob with Garlic Herb Butter

- 1/2 cup unsalted butter, at room temperature
- 3 -4 garlic cloves, minced
- 2 Tbsp finely minced fresh parsley
- 4 -5 ears corn, husked
- Salt and pepper, to taste

Thoroughly mix butter, garlic and parsley in small bowl. Place each ear of corn on a piece of foil and generously spread on butter. Season corn with salt and pepper and tightly seal foil. Place corn in a Dutch oven with the foil seam up; overlap ears, if necessary. Add enough water to come 1/4 of the way up the bottom layer of ears. Cover and cook for 1-1/2 hours, or until done. Serves 4-5.

Cowboy Soup

- Potato chunks
- 1 can peas
- 1 lb ground beef
- 1 can green beans
- 1 medium onion
- 1 can baked beans
- Chili powder
- 1 can tomato soup
- 1 can corn
- 1 can tomatoes
- Bay leaf
- nutmeg, salt, pepper

Brown ground beef and onion together. Add all except seasonings. Do not drain vegetables. Cook until potatoes are done. Add seasonings and cook 30 min.

Cream of Broccoli Soup

- 3 cups of broccoli and flowerets
- 1 large onion, chopped
- 1 clove of garlic, minced
- 5 Tbsp real butter
- 4 Tbsp flour
- 1 tsp salt
- 1 tsp sweet basil
- 1 quart half & half
- 1 can (13 3/4 ounce) chicken broth
- 1 pound fresh mushrooms, sliced
- 1/3 pound cheddar cheese

In Dutch oven, sauté broccoli, onion and garlic in 2 Tbs. butter until tender/crisp. Remove and melt remaining butter; stir in flour, salt, and basil until blended. Gradually stir in milk and chicken broth until mixture thickens. This takes a lot of patience. Never stop stirring. Stir in mushrooms and simmer for 15 minutes. Makes 1½ quarts.

Warning: This is an incredibly rich soup. Substitutions for butter and cream can be made. Also, asparagus can be substituted for broccoli (then omit garlic and mushrooms). Also, 3 chicken bouillon cubes in 13 ounces of water will work for canned soup.

Deep Fried Onion Rings

- 4 large white onions
- 4 cups dry pancake mix

Heat the oil in a Dutch oven over medium high heat. Peel onions and slice into rounds 1/4-inch thick. Separate rings. Prepare pancake mix according to package directions. Dip onion rings into the prepared pancake batter, then into the hot oil. Fry onion rings at 360° to 370° for 2 to 3 minutes, or until golden brown. Drain on paper towels.

Four Bean Chowder

- 1 lb lean ground beef
- 1 cup raw tomatoes
- 1 pkg frozen green beans
- 1 can kidney beans, drained
- 1 can pinto beans, drained
- 1 can garbanzo beans, drained
- 1 can corn
- 1 small zucchini squash, cubed
- 1 large onion, chopped
- 1 cup celery with leaves, chopped
- 1/2 green pepper, chopped
- 1 large can whole tomatoes
- 1 small can tomato sauce
- 2 cups water
- 2 bay leaves
- 1 tsp seasoning salt
- 1/2 tsp chili powder
- 1/2 tsp thyme
- 1/4 tsp pepper
- Dash of Tabasco to taste
- Parmesan cheese, unmeasured

Brown the ground beef in the Dutch oven and drain. Add onion, celery and green pepper and cook 15 minutes or until tender. Add tomatoes, tomato sauce, water, bay leaves, salt, chili powder, thyme, pepper and Tabasco and bring to a boil. Reduce heat to simmer and add potatoes, beans, corn and squash. Simmer for 15 minutes until potatoes and green beans are tender. Serve sprinkled with grated Parmesan cheese.

Green Bean Casserole

- 2 (10 ounce) cans condensed cream of mushroom soup
- 6 ounces Velveeta, cubed
- 2 Tbsp bacon bits
- 2 cup diced fresh mushrooms
- 4 (15 ounce) cans cut green beans, drained
- 1 (6 ounce) can French-fried onions

Heat the undiluted cream of mushroom soup in a saucepan over medium heat. Stir in the Velveeta, mushrooms, and bacon bits, and continue stirring until completely melted. Stir in the green beans until evenly coated. Pour the mixture into a Dutch oven, and top with the fried onions, leaving a 1 inch margin around the sides. Bake for 25 to 30 minutes in the Dutch oven, until heated through and bubbly. Check near the end of cooking to make sure the onions aren't getting too brown. Serves 12

Hamburger Soup

- 1 lb lean ground beef
- 1 onion, chopped
- 1 can cream of celery soup
- 1 can cream of potato soup
- 1 cup water
- 4 cups tomato juice
- 1 cup grated carrots
- 1 cup green beans
- 1 cup corn
- 1 tsp sugar
- 1 bay leaf
- 1/4 tsp pepper
- 1/8 tsp marjoram
- Sprinkle garlic salt

Brown the ground beef in the Dutch oven and drain. Combine all ingredients and simmer for 15 to 30 minutes. Serves 8-10.

Ham Hock and Bean Soup

- 3 Tbsp vegetable oil
- 4 (1/2-pound) ham hocks, scored
- 2 cups chopped onions
- 1 pound navy beans, rinsed, picked over, and drained
- 1/2 tsp ground black pepper
- 10 cups water
- 1 tsp salt

In a 12” Dutch oven, heat the oil over medium-high heat. Add the ham hocks and onions and sauté until the onions are soft, about 5 minutes. Add the water and beans and bring to a boil over high heat. Season with salt and pepper. Reduce the heat to medium-low and simmer covered for 1 1/2 hours, stirring occasionally. Uncover and continue simmering over medium-low heat for one to two hours, until beans are done and ham hocks are beginning to fall apart. Serves 8 to 10

Heart Attack Soup

- 1 16 oz package frozen cauliflower
- 1 16 oz package chopped frozen broccoli
- 1 16 oz package sliced frozen carrots
- 5 medium potatoes, cubed
- 1/2 pound of bacon
- 1 quart of Half & Half
- 16 oz Velveeta cheese
- Salt and pepper

Fry bacon in a 12” Dutch oven. Remove the bacon and drain the grease. Cook the potatoes in salted, boiling water for 10 minutes. Add cauliflower, carrots, and broccoli and cook until tender. Drain water until it barely covers vegetables. Add Half & Half to cooked vegetables and water. When warmed up, add Velveeta cheese and bacon, cut into pieces. Stir and heat until Velveeta is melted. Add salt and pepper to taste.

Hearty Chicken Soup

- 2 Tbsp olive oil
- 2 carrots, peeled and diced
- 2 stalks celery, diced
- 1 red bell pepper, finely diced
- 1 medium white onion, finely diced
- 1 4 oz can diced chili peppers
- 3 Cloves Garlic, minced
- 2 - 14 oz. cans chicken broth
- 1 15 oz can white beans, undrained
- 1 15 oz can drained corn kernels
- 2 large boneless skinless chicken breasts, cooked and chopped or shredded
- 1/2 tsp salt
- 1/4 tsp fresh ground pepper
- 1 package Hidden Valley Ranch seasoning mix
- 2 cups finely sliced fresh spinach leaves, stems removed

Heat olive oil in a deep 12” Dutch oven over medium heat. Sauté carrots, celery, bell pepper, onion, and green chilies for 5 - 8 minutes stirring frequently. Stir in garlic and spinach leaves and cook for 2 minutes. Add the rest of the ingredients. Bring to a boil. Reduce heat and simmer over low to medium heat for 30 minutes stirring occasionally.

Italian Green Beans

- 2 lbs fresh green beans, cut into 1 inch pieces
- 1 small onion, chopped
- 2 Tbsp olive or vegetable oil
- 2-3 garlic cloves, minced
- 1 can stewed tomatoes, coarsely mashed
- 1/2 cup water
- 3 Tbsp minced fresh oregano or 1 tbs dried oregano
- 4 1/2 tsp minced fresh basil or 1 1/2 tsp dried basil
- 1 tsp sugar
- 1 tsp salt
- 1/4 tsp coarsely ground pepper
- 2 Tbsp grated Romano or Parmesan cheese

Place beans in Dutch oven, cover with water and boil for 10 minutes, drain. In upside down lid, sauté onion in oil until tender. Add garlic, sauté one minute longer. Add onion and garlic, and tomatoes, water, oregano, basil, sugar, salt and pepper to beans. Bring to a boil. Simmer for 40 minutes. Add tomato mixture and cheese, cook for 5 minutes more. Serves 10.

Mike's Broccoli Pie

- 2 10 oz pkg Chopped Broccoli
- 3 cups Shredded Cheddar Cheese
- 2/3 cup Chopped onion
- 1 1/3 cups milk
- 3 eggs
- 3/4 cup Bisquick
- 3/4 tsp Salt
- 1/4 tsp white pepper

Mix broccoli, 2 c of cheese, and onion in Dutch oven. Beat eggs, milk, Bisquick, salt and pepper until smooth. Pour into oven. Bake until toothpick comes out clean, 25-30 min at 400. Top with remaining cheese and melt, 1-2 min longer.

Mushroom Veggie Chowder

- 1 pound fresh mushrooms, sliced
- 1 large onion, chopped
- 1/2 pkg frozen broccoli cuts, thawed
- 1 pkg frozen corn, thawed
- 1 carton (32 ounces) chicken broth
- 3 cups milk
- 1/2 cup butter or margarine
- 1/2 cup flour
- 1 Tbsp salt
- 1/2 tsp pepper
- 2 cups (1/2 lb) shredded cheddar cheese

Sauté the mushrooms and onions in butter in Dutch oven until tender. Combine the flour, salt and pepper, stir into mushroom mixture until well blended. Gradually stir in milk. Cook and stir until the mixture comes to a boil. Cook 2 minutes longer or until thickened and bubbly. Stir in broth, broccoli and corn, heat through 15 minutes until vegetables are tender. Just before serving stir in cheese until melted. Serves 10-12.

Pasta Meatball Soup

- 32 frozen Italian meatballs (about 1 lb—thawed)
- 1 cup uncooked spiral or shell pasta
- 2 cans chicken broth
- 1 large can diced tomatoes, undrained
- 1 1/2 cups frozen sliced carrots
- 1 can kidney beans, rinsed and drained
- 1 jar meatless spaghetti sauce
- 1 small jar sliced mushrooms, drained
- 1 cup frozen peas

Cook pasta according to package directions. Meanwhile, combine remaining ingredients in Dutch oven. Bring to a boil cover and simmer for 15 minutes. Drain pasta and add to the soup. Heat through. Serves 10.

Pineapple Dr. Pepper Beans

- 1/2 lb smoked bacon; sliced
- 1/2 cup tomato paste
- 1 large yellow onion; diced
- 1/2 lb summer sausage; sliced
- 2 bell peppers; diced
- 1 cup brown sugar
- 1 cup chopped mushrooms
- 1 cup medium Pace Picante Sauce
- 4 cloves garlic; minced
- 1-16 oz can pineapple tidbits; drained
- 2-28 oz cans Pork & Beans
- 1 can Dr. Pepper
- 2 tomatoes; diced

Heat a 12" Dutch oven using 18-20 briquettes bottom until oven is hot. Slice bacon into 1/2" strips then fry in preheated oven until crisp. Add onions, bell peppers, mushrooms and garlic and continue cooking until tender. Add remaining ingredients. Reduce briquettes on bottom to 12-14. Cover and simmer 30 minutes stirring every 10 minutes. Serves 10-12.

Pizza Soup

- 2 cans diced tomatoes, undrained
- 2 cans condensed tomato soup, undiluted
- 2 1/2 cups water
- 1 pkg (3 1/2 ounces) sliced pepperoni, quartered
- 1 medium sweet red pepper, chopped
- 1 medium green pepper, chopped
- 1 cup sliced fresh mushrooms
- 2 garlic gloves, minced
- 1/2 tsp rubbed sage
- 1/2 tsp dried basil
- 1/2 dried oregano
- Salt and pepper to taste
- 10 sliced of toasted French bread
- 1 1/2 cups shredded mozzarella cheese

Bring tomatoes, soup and water to a boil. Cover and simmer for 10 minutes. Mash with a potato masher. Add pepperoni, red and green peppers, mushrooms, garlic sage, basil, oregano, salt and pepper. Cover and simmer for 10 minutes until vegetables are tender. Ladle into bowls, top each bowl with a slice of bread and sprinkle with cheese. Serves 10.

Potato and Bacon Soup

- 1 lb bacon
- 1 large chopped onion
- 2 stalks celery, chopped
- 4 cups chicken broth
- 8 cubed potatoes
- 1/2 cup shredded Cheddar cheese
- Salt and pepper

Cook bacon until crisp in a 12” Dutch oven, remove and set aside. Add onion and celery and sauté until onion is soft but not brown, about 3-4 minutes. Add the cubed potatoes, and toss to coat. Return the bacon to the pan, and add the chicken stock. Cover, and simmer until potatoes are tender. Stir in cheese, heating just until melted--do not boil. Add salt and pepper to taste. Serve at once. Serves 8

Spicy Soup

- 1 lb lean ground beef
- 2 cans Mexican stewed tomatoes
- 1 can corn, undrained
- 1 cup frozen peas
- 1 cup long grain rice, uncooked
- 4 cups water
- 1 medium onion, chopped
- 1 large clove of garlic, crushed
- 1 pkg au jus mix
- 3 beef bouillon cubes
- 1 Tbsp white wine Worcestershire
- 1 tsp Creole seasoning
- 1 tsp crushed sweet basil leaves
- 1 tsp oregano
- 1 tsp garlic salt
- 1 tsp parsley
- 1 tsp salt
- 1 tsp pepper
- 1 1/2 cup chopped celery
- 1 1/2 cup sliced carrots

Brown beef, onion and garlic in Dutch oven, drain. Add remaining ingredients, except rice. Bring to boil and simmer for 10-15 minutes. Stir in rice and cook for 25-30 minutes. Add peas during the last 10 minutes of cooking. Serve with bread or rolls. Serves 4-6.

Spicy Cheese Soup

- 2 lb ground beef, cooked
- 2 lbs processed cheese, cubed
- 2 (14 1/2 ounce) cans diced tomatoes with green chilies
- 2 (15 1/4 ounce) cans dark red kidney beans
- 2 envelopes taco seasoning mix
- 1 (4 oz) can green chilies
- 1 (4oz) can jalapeno pepper, seeded and diced
- Optional Toppings: Sour Cream, Tortilla Chips

Combine all ingredients in a Dutch oven and heat until hot and bubbly, stirring occasionally. Serves 12.

Split Pea Soup with Ham

- 2 lbs meaty ham bones
- 1 lb split peas
- 2 quarts water
- 1 turnip, grated
- 2 stalks celery, diced
- 1/2 cup chopped celery leaves
- 3 carrots, diced
- 1 tsp salt
- 1/2 tsp pepper
- 1/2 tsp marjoram

Cover split peas with water in Dutch oven. Cook for 5 minutes, remove from heat. Let soak for 1 hour. Add ham bones, onion, turnip, celery leaves, salt, pepper and marjoram. Place over heat and bring to a boil. Simmer for 1 1/2 to 2 hours. Remove bone from soup, cut off meat and dice. Discard bone and fat, return meat to Dutch oven. Cook for another 45 minutes, leave lid slightly cracked to release moisture and thicken soup. Serves 6-7.

Spinach and Artichoke Dip

- 8 slices bacon
- 1 (10 ounce) package frozen chopped spinach, thawed and drained
- 1 (14 ounce) can quartered marinated artichoke hearts, drained
- 1 (5 ounce) container garlic-herb flavored cheese spread
- 1 cup grated Parmesan cheese
- 1 (8 ounce) container sour cream
- 1/2 cup mayonnaise

Place bacon in a Dutch oven and cook until evenly brown. Drain and crumble into a medium bowl. Mix spinach, artichoke hearts, garlic-herb flavored cheese spread, Parmesan cheese, sour cream and mayonnaise into the bowl with bacon. Place the mixture back into the Dutch oven. Bake for 20 minutes, or until bubbly and lightly browned. Serve with tortilla chips.

Spinach and Bacon Dip

- 1 pkg. (10 oz.) frozen chopped spinach, thawed, drained
- 16 oz Queso Velveeta, cut into 1/2-inch cubes
- 4 oz. Philadelphia Cream Cheese, cubed
- 1 (10 oz.) can diced tomatoes and green chilies, undrained
- 8 slices cooked bacon, crumbled

Place ingredients in a Dutch oven and heat from the bottom until Velveeta is completely melted and mixture is well blended, stirring after 3 minutes. Serve with tortilla chips.

Sweet Potatoes and Onions

- 2 yellow onions; thinly sliced
- 4 lbs sweet potatoes; peeled and thinly sliced
- 1/3 cup maple syrup
- 4 Tbsp brown sugar
- 1/3 cup butter; melted
- 4 tsp dried thyme
- Salt and pepper to taste

Arrange onion slices in bottom of a well oiled 12" Dutch oven. Sprinkle with brown sugar, salt and pepper. Layer sweet potato slices over onions, overlapping. In a small bowl combine maple syrup, melted butter, and thyme. Pour over sweet potatoes and onions. Place lid on Dutch oven and bake using 10-12 briquettes bottom and 12-14 briquettes top for 1 hour or until sweet potatoes and onions are tender. Serves 10-12.

Taco Soup

- 2 lbs lean ground beef, optional
- 2 cans kidney beans, dark
- 2 cans whole kernel corn
- 2 cans pinto beans w/Jalapeno
- 2 cups rice
- 2 cans tomatoes, stewed
- 2 cans tomatoes
- 1 pkg ranch dressing mix
- 1 pkg taco seasoning mix
- water as desired
- grated cheese
- taco chips

Brown 2 lbs. hamburger meat with onions and drain. Pour all the cans (including liquid) and seasonings into hamburger mixture. Simmer for 2 hours. You can thicken with a little flour if desired. Garnish with shredded cheese and taco chips. Serves 10.

Vegetable Bean Soup

- 1 can kidney beans, rinsed and drained
- 1 can Italian diced tomatoes, undrained
- 3 cans low sodium chicken broth
- 1 medium zucchini, cubed
- 1 medium carrot, diced
- 2 celery ribs, chopped
- 2 green onions, sliced
- 1/4 cup fresh spinach
- 3 Tbsp quick-cooking barley
- 1/4 cup minced fresh parsley
- 1 clove garlic, minced
- 1/2 tsp salt

Combine all ingredients in Dutch oven. Bring to a boil and heat for 15 minutes. Serves 8.

Variations: Try adding any of the following:

- 1 can great northern beans
- 1 can garbanzo beans
- 1 can pinto beans
- 1 can black beans
- 1 can bean with bacon soup, undiluted
- 1 bay leaf
- 1 tbsp cilantro

Zucchini Cheese Bake

- 3 Tbsp unsalted butter
- 3 Roma tomatoes; chopped
- 1 Tbsp olive oil
- 1 large green bell pepper; chopped
- 2 large zucchini; chopped
- 3 cloves garlic; minced
- 12 oz shredded mozzarella cheese
- 1 large white onion; chopped
- Dried Italian seasoning to taste
- Salt and pepper to taste

Heat a 12" Dutch oven using 16-18 briquettes bottom until hot. To hot oven add butter and olive oil. Add zucchini, onion and garlic; season with salt and pepper. Cook 5-10 minutes until onion turns golden brown. Stir in tomatoes and bell pepper. Add Italian seasoning and additional salt and pepper to taste. Top vegetables with cheese then cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 20 minutes until vegetables are tender and cheese is bubbly. Serves 4-6.

Breads

Blueberry Muffins

- 2 c flour
- 1/2 c Milk
- 2/3 c sugar
- 1/2 c melted butter
- 1 Tbsp baking powder
- 3/4 c blueberries
- 1/2 tsp salt
- 1/4 c sliced almonds
- 1/2 tsp nutmeg
- 1 Tbsp sugar
- 2 eggs, beaten

Combine dry ingredients. Save 1 Tbsp of mixture. Combine eggs, milk and butter. Add to dry ingredients. Stir until well moistened. Toss blueberries with reserved flour mixture. Stir into batter. Spoon into greased muffin pans. Sprinkle with almonds and 1 Tbsp sugar. Bake 15 minutes at 400 degrees.

Cornbread

- aluminum pie tin
- 1 cup corn meal
- 3 tsp baking powder
- 2 cups flour
- 1 egg
- 1/2 cup sugar
- 1/2 cup shortening
- 1 cup milk

Preheat Dutch oven to 350 degrees. Combine dry ingredients. Mix in shortening and egg. Mix in small amounts of milk until it becomes a batter. Pour into pie tin. Bake about 20 minutes, until toothpick inserted in center comes out clean.

Dutch Oven Bacon Cheese Pull Apart

- 14 Rhodes™ Dinner Rolls, thawed but still cold
- 1/4 cup butter, melted
- 2 cups grated cheddar cheese
- 8 pieces cooked bacon, broken into small pieces

Cut each roll in half. Pour butter into a 12-inch Dutch oven. Roll cut rolls in butter until coated and arrange in Dutch oven. Sprinkle with cheese and bacon. Cover with lid and let rise until double. Bake at 350°F 20-25 minutes. Dutch Oven Temperature Control using Briquettes: 350°F in a 12-inch Dutch oven, oven top 16, oven bottom 8

Dutch Oven Buttery Breadsticks

- 14 frozen dinner roll balls (Rhodes™), thawed but still cold
- 1/3 cup butter, melted
- 1/2 cup Parmesan cheese
- 1 tsp garlic salt

Melt butter in a 12-inch Dutch oven. Mix in the garlic salt. Roll each dough ball into a 7-inch rope. Roll each rope in butter in the Dutch oven until completely coated. Place cheese in a bowl and roll buttered breadstick in cheese. After coating all of the breadsticks, return them to the Dutch oven and coil end to end starting on the outside edge. Sprinkle any remaining cheese on top of the rolls. Cover with lid and let rise until they double in size. Bake at 350°F in a 12-inch Dutch oven (16 coals on top and 8 on the bottom) for 15-20 minutes. 14 servings.

Garlic Cheese Rolls

Dough

- 5 – 6 cups all purpose flour
- 2 Tbsp active dry yeast
- 1/3 cup sugar
- 1 Tbsp salt
- 2 cups milk, scalded (120° F.)
- 1 egg, beaten
- 1/3 cup butter; melted

Filling

- 2 Tbsp melted butter
- 1/3 lb cheddar cheese; shredded
- 1/3 lb mozzarella cheese; shredded
- 1 tsp granulated garlic
- 1 tsp Lowry's Seasoned Salt

Topping

- 2 Tbsp butter; melted
- 3 Tbsp parmesan cheese

Prepare Dough: In a mixing bowl combine 2 cups flour, yeast, sugar, and salt; blend well. Mix in warm milk, egg, and melted butter. Mix thoroughly. Mix in remaining flour 1 cup at a time until dough pulls away from sides of bowl. Turn dough out onto a floured board and knead it for 5 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to rise until double in size.

Assemble Rolls For Baking: Punch dough down then roll into a rectangular shape about 9" x 13". Brush dough with melted butter, spread on cheeses, then sprinkle with garlic and seasoned salt. Roll dough lengthwise like a jellyroll and cut into 13 1-inch rolls. Place rolls in a lightly greased 14" Dutch oven with 8 rolls around the outside edge, 4 rolls forming an inner circle, and 1 roll in the center. Cover Dutch oven and let rise for 15 minutes.

Bake: Use 10 briquettes on the bottom and 18-20 briquettes on the top until rolls turn a light brown color. Brush tops of rolls with butter and sprinkle with parmesan cheese then bake until golden brown. Total baking time will be 20-25 minutes. For even browning rotate oven and lid every 10 minutes. Yield 13 rolls.

Homemade Biscuits

- 1 cup plus 2 Tbsp flour
- 1/4 tsp baking soda
- 1 tsp baking powder
- pinch of salt
- 2 Tbsp vegetable shortening (solid)
- 1/2 cup buttermilk

Place 1 Tbsp of shortening 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 shortening 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 1/2" 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.

Jalapeno and Cheese Monkey Bread

- 1 can (16.3 oz.) refrigerated biscuits, quartered
- 1-1/2 cups Kraft Shredded Pepper Jack Cheese with a Touch of Philadelphia
- 3/4 cup drained pickled jalapeño nacho slices
- 3/4 tsp dried oregano leaves
- 3/4 tsp garlic powder
- 2 Tbsp butter, melted

Dip 1/3 of the biscuit pieces in butter; place in 12 inch Dutch oven sprayed with cooking spray. Top with 1/2 cup cheese, 1/4 cup peppers and 1/4 tsp each garlic powder and oregano; repeat layers. Cover with remaining dipped biscuit pieces, peppers and seasonings. Bake 35 minutes at 350 degrees with mostly top heat. Top with remaining cheese; bake 5 to 10 minutes or until cheese is melted. Cool in pan for 10 minutes; remove bread from pan. Serve warm. Serves 8.

Parmesan-Garlic Monkey Bread

- 1 can (12 oz.) refrigerated biscuits
- 2 Tbsp margarine, melted
- 2 Tbsp Grated Parmesan Cheese
- 1/2 tsp garlic powder
- 1 tsp Italian seasoning
- 1/2 cup Kraft Shredded Italian Five Cheese with a Touch of Philadelphia
- 1/2 cup pizza sauce

Separate biscuits; cut into quarters. Mix margarine, Parmesan and seasonings in medium bowl until blended. Add dough pieces; toss to coat. Place in 12 inch Dutch oven sprayed with cooking spray; top with shredded cheese. Bake 20 to 25 minutes at 350 degrees or until golden brown. Cool in pan for 10 minutes; remove bread from pan. Warm pizza sauce; serve with bread. Serves 10.

Peppery Hush Puppies

- 2 cup Cornmeal
- 1/2 cup Pancake mix
- 1 tsp Baking powder
- 2 1/2 tsp Sugar
- 1 tsp Salt
- 1/2 cup Diced onion
- 1/2 cup Diced green pepper
- 2 Jalapeno peppers; seeded and diced
- 1 Egg
- 1 cup Buttermilk
- 2 Tbsp Vegetable oil
- 1/8 tsp Hot sauce
- Vegetable oil

Combine first 8 ingredients in a medium bowl; stir well. Add egg and next 3 ingredients, and stir well. Pour oil to a depth of 2 to 3 inches into a Dutch oven or heavy saucepan. Heat to 375 F. Carefully drop batter by rounded tablespoonfuls into oil; cook only a few at a time, turning once. Fry 1 to 2 minutes on each side or until hush puppies are golden brown. Drain on paper towels and serve immediately.

Quick Biscuits

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 works 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.

Red Lobster's Garlic Cheddar Biscuits

- 2 1/2 cups Bisquick baking mix
- 3/4 cup cold whole milk
- 4 Tbsp cold butter (1/2 stick)
- 1/4 tsp garlic powder
- 1 heaping cup grated cheddar cheese
- Brush on Top:**
 - 2 Tbsp butter, melted
 - 1/4 tsp dried parsley flakes
 - 1/2 tsp garlic powder
 - pinch salt

Directions:

Preheat the Dutch oven (10 charcoal briquettes underneath). Combine Bisquick with cold butter in a medium bowl using a pastry cutter or a large fork. You don't want to mix too thoroughly. There should be small chunks of butter in there that are about the size of peas. Add cheddar cheese, milk, and 1/4 teaspoon garlic. Mix by hand until combined, but don't over mix. Drop approximately 1/4-cup portions of the dough onto the bottom of a Dutch oven. 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 or until the tops of the biscuits begin to turn light brown (check every 5 minutes to make sure they aren't burning). Key--oven needs to be HOT. While biscuits are cooking, melt 2 tablespoons butter in a small bowl. Stir in 1/2 teaspoon garlic powder and the dried parsley flakes. When you take the biscuits out of the oven, use a brush to spread the garlic butter over the tops of all the biscuits. Use up all of the butter. Makes one dozen biscuits.

Sour Cream Banana Bread

- 1/2 cup + 1 Tbsp butter; room temp
- 6 cups all-purpose flour
- 3 eggs
- 1 1/2 Tbsp baking powder
- 1 1/2 cup sour cream
- 2 Tbsp baking soda
- 3 cups sugar
- 1 1/2 tsp salt
- 2 1/4 cups mashed ripe banana
- 3 cups coarse chopped nuts
- 3 Tbsp lemon juice

In a mixing bowl cream together butter, eggs, sour cream, and sugar. In a separate bowl combine, bananas and lemon juice. Stir to mix well. In a separate bowl sift together flour, baking powder, baking soda, and salt. Alternately mix flour mixture and bananas into wet ingredients, beginning and ending with flour. Stir in chopped nuts. Pour batter into a well greased 12" Dutch oven. Place lid on oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 30-35 minutes or until toothpick inserted into center of bread comes out clean. Serves 15-20.

Breakfast Dishes

Australian Brumbies

Filling:

- cold cooked meat
- any vegetables you have
- oil

Batter:

- 2 cups flour
- pinch of salt
- milk
- 1 egg

Place flour, salt and the egg in a bowl and mix well slowly adding a little milk until you have a smooth batter. Chop vegetables and leftover cooked meat then mince the vegetables and meat together then mix into the batter. Have hot oil in the camp oven. Spoon mixture into the hot oil. Turn them when the edges look like crumpets that are bubbly. Fry until golden brown. Serve as they or with bacon and eggs!

Biscuits and Gravy

- 1/2 lb ground sausage
- 3 Tbsp chopped onion
- 2 Tbsp flour
- 2 cups hot milk
- black pepper to taste

Prepare Homemade Biscuit recipe. Brown sausage and onion together. Pour off excess grease. Stir in flour. Slowly add milk while stirring. Cook until thickened. Serve biscuits split with gravy on top.

Breakfast Burritos

- 2 lb breakfast sausage
- 2 onions
- 2 green peppers
- 24 eggs
- 2 Tbsp garlic powder
- 2 Tbsp dried onion
- 2 Tbsp chili powder
- 16 soft tortillas
- 3 cups shredded cheese (cheddar, Colby, jack)
- 3 cups salsa

Chop onions and green peppers. Fry sausage, pepper, and onion in Dutch oven. Lift from Dutch oven into pot with lid, leaving grease behind (if there is a lot of grease, you may remove some of it but leave about 1/2 cup). Mix eggs, garlic, onion, and chili powder. Fry in Dutch oven, scrambling until cooked. Lift eggs into pot and mix with sausage. Place about 1/3 cup egg and sausage mixture onto each tortilla. Add cheese, roll up, and fold over ends. Lay 5 in Dutch oven, then make second layer on top, then third layer. Put lid on Dutch oven and bake 10 to 15 minutes at 350 degrees with most coals on top. Serves 8 with salsa.

Breakfast Muffins

- 1/2 lb butter, softened
- 2 cups sugar
- 2 cups boiling water
- 5 tsp baking soda
- 4 eggs
- 1 qt buttermilk
- 5 cups flour
- 6 cups raisin bran

This makes 6 dozen. Can be refrigerated for up to 6 weeks covered. Combine water and baking soda. Allow to cool slightly. Cream together butter and sugar. Mix in eggs. Gradually add flour and buttermilk alternately. Blend in water mixture. Mix in raisin bran. Bake in 375 degree oven for 25-30 minutes.

Country Breakfast

- 1 pound bulk pork sausage
- 1 box dehydrated (not frozen) hash brown potatoes
- 1 dozen eggs
- 1/2 pound shredded cheddar cheese

In the bottom of the Dutch Oven, crumble the pork sausage. Cover with a water and boil until sausage is cooked. Add hash brown potatoes, cover with water, boil until water is dissolved. Fry potato/sausage mixture until potatoes are browned. Remove the Dutch oven from the coals. Using a large spoon, make several depressions in the top of the potatoes. Crack one or two eggs in to each of the depressions. Cover the Dutch Oven. Add heat to the top to cook the eggs. When the whites are white, sprinkle cheese over the top and return the heat to the top of the Dutch Oven long enough to melt the cheese. The yolks should be liquid. Eat and enjoy.

Crustless Quiche

- 1/4 lb Butter
- 3 oz Cream cheese
- 1/2 cup Flour
- 2 cups Cottage Cheese (approx. 1 lb)
- 10 Eggs
- 1 tsp Baking Powder
- 1 cup Milk
- 1 tsp Salt
- 1 lb Monterey Jack Cheese
- 1 tsp Sugar

Melt butter and add flour. Cook into a light rye. Beat eggs, milk, 3 cheeses, baking powder, salt and sugar together. Stir into rye until well blended. Pour into Dutch oven and bake at 350 for 45 minutes.

Denver Omelet Pie

- 6 eggs
- 3 cups frozen shredded hash brown potatoes
- 1/2 cup fully cooked ham, diced
- 1/2 cup green pepper, chopped
- 1 cup (4 ounces) shredded Swiss cheese
- 1/2 tsp onion powder
- 1/2 tsp dried thyme
- 1/2 tsp salt
- 1/8 tsp pepper
- 1 medium tomato, thinly sliced

In Dutch oven, beat the eggs, onion powder, thyme, salt and pepper. Stir in the potatoes, cheese, ham and green pepper. Bake 40-45 minutes or until a knife inserted in the center comes out clean. Garnish with tomato slices. Serves 6.

Donuts, Cinnamon Sugar

- Several tubes of refrigerator biscuits
- Mixture of sugar and cinnamon
- cooking oil

Heat about 1 1/2 inches of cooking oil in the Dutch oven to 375 degrees. Be careful not to allow it to become too hot. Prepare the biscuits by sticking your thumb through them to make a ring. Carefully drop them from a spoon into the hot oil. Turn them once. Remove them from the oil and roll them in the cinnamon and sugar mixture.

Donuts, Favorite

- 3 1/3 cups all-purpose flour
- 1 cup sugar
- 3 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 1/4 tsp nutmeg
- 2 large eggs
- 2 Tbsp shortening
- 3/4 cup milk
- Vegetable oil for frying

For Dough: Combine and mix together all the ingredients. Preheat deep-fat fryer or Dutch oven to 375°F (190°C). Roll dough out on a lightly floured surface to 1/2-inch thickness. Cut with a floured donut cutter. Using a pancake turner (dipped first in the hot oil) carefully slide 2 or 3 doughnuts into the hot oil, making sure not to crowd the pan. Turn donuts as they rise to the surface. Fry until golden brown, about 2 to 3 minutes. Remove doughnuts using tongs or wire-mesh strainer. Drain on paper towels. Roll hot donuts in powdered sugar or a mixture of ground cinnamon and sugar. Makes about 2 dozen donuts.

Donuts, Sour Cream

- 4 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 3 large eggs
- 1 1/4 cups granulated sugar
- 1 cup (8-ounces) sour cream
- Vegetable oil for frying

For Dough: Measure and whisk together the flour, baking powder, baking soda, salt and cinnamon in a medium bowl and set aside. In a large mixing bowl, beat eggs well with an electric mixer, slowly add the sugar, beating constantly. Add the sour cream, mixing well. Stir in the flour mixture just until well blended. Chill dough for several hours or overnight. Preheat deep-fat fryer or Dutch oven to 375°F (190°C). Roll dough out on a lightly floured surface to 1/2-inch thickness. Cut with a floured donut cutter. Allow donuts to set for 10 minutes. Using a pancake turner (dipped first in the hot oil) carefully slide 2 or 3 donuts into the hot oil, making sure not to crowd the pan. Fry until golden brown, about 2 to 3 minutes per side. Remove donuts using tongs or wire-mesh strainer. Drain on paper towels. Roll hot donuts in powdered sugar or a mixture of ground cinnamon and sugar. Makes about 2 dozen donuts.

Dutch Oven Potatoes and Onions

- 10 Potatoes, sliced
- 5 small onions, sliced
- 2 lb. Bacon
- salt and pepper

Place the bacon in the bottom of a 12" Dutch oven. Place the lid on the Dutch oven, place 12 briquettes on top of the Dutch oven, and 12 underneath. Cook the bacon until it is crispy. Add the onion and potatoes. You may add salt and pepper if you wish. Replace the lid, and cook for 20 – 30 minutes. Check it every 10 – 15 minutes. Stir if needed.

Egg Brunch Casserole

- 6 slices bacon, or more to taste
- 1 onion, chopped
- 1 red bell pepper, seeded and chopped
- 1 clove garlic, minced
- 1 (2 pound) package frozen hash brown potatoes, thawed
- 1 1/2 cups shredded Cheddar cheese
- 12 eggs
- 1 cup whole milk
- Salt and ground black pepper to taste

Place bacon in a Dutch oven and cook, turning occasionally, until evenly browned. Drain bacon slices on paper towels and crumble. In the bacon drippings, cook and stir onion, red bell pepper, and garlic until onion is softened. Drain the grease. Stir potatoes, bacon, and cheese into onion mixture. Whisk eggs, milk, salt, and pepper together in a bowl; pour over ingredients and mix. Cook with low heat until eggs are done. Serves 10.

German Pancakes

- 6 eggs
- 1 cup flour
- 1 cup milk
- 1 tsp salt
- 1 square butter or margarine

Preheat Dutch oven and lid. Mix flour, milk, salt and eggs in medium bowl. Melt butter in Dutch oven. Pour batter in Dutch oven. Bake for 10-15 minutes with top and bottom heat. Remove from heat and let baking finish until center of pancake is finished. Test that knife comes out clean. Cut into wedges and serve. Serve with fruit filling or syrup. Serves 4.

Grand Junction Omelet

- 24 eggs
- 1/2 pound bacon, cut into small pieces
- 1 pound cooked ham, diced
- 1/2 lb cheddar cheese, grated
- 1 medium onion, chopped
- 1 green pepper, chopped
- 1 1/2 cups sliced mushrooms, divided
- 1 pimento, chopped

Scramble eggs in large bowl. Brown bacon pieces, drain. Stir in onion, pepper, 3/4 cup mushrooms, pimento, and ham. Add eggs. Stir and fold every 3-5 minutes until mixture is Jell-O-like. Sprinkle top with cheese and remaining mushrooms. Cover and bake for 15-20 minutes. Serves 15-20.

Hash Brown Quiche

- 36 oz potatoes (cooked, cooled and shredded) or 36 oz package hash brown potatoes (thawed)
- 1/3 to 1/2 cup melted butter
- 1 1/2 cups (6 oz) Swiss and/or cheddar cheese, grated
- 3/4 to 1 1/2 cups (3-6 oz) hot pepper cheese, grated
- 1 1/2 cups (9 oz) cooked ham, diced
- 3/4 cup milk
- 3 eggs
- 1/3 tsp seasoned salt or Mrs. Dash
- Pepper to taste

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. Serves 6

Mountain Man Breakfast

- 1/2 lb bacon (or pre-cooked sausage)
- 1 med onion
- 2 lb. bag of hash brown potatoes
- 1/2 pound of grated cheddar
- 1 dozen eggs
- 1 cup salsa (optional)

The following requires 6-9 bottom coals and 12 -15 top coals: Pre-heat Dutch oven. Slice bacon and onion into small pieces and brown in the bottom of the Dutch oven until onions are clear. Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (15 minutes) Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set (10-15 minutes). Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted. Optional: cover cheese/egg mixture with a 1 cup of salsa. Cover and cook for an additional 3-5 minutes. Slice and server like quiche. Serves 6.

One Oven Breakfast

- 1/2 lb bacon
- 1/2 lb bulk sausage
- 1 can cream of mushroom soup
- 10 eggs
- 8 slices bread, buttered and cut into cubes
- 2 cups cheddar cheese
- 2 1/4 cups whole milk
- 3 tsp mustard
- Dash of Tabasco
- Salsa (optional)

Brown bacon and sausage in Dutch oven, drain and set aside. Layer bread, cheddar cheese and sausage and bacon in Dutch oven. Mix eggs, milk, mustard and Tabasco in a medium bowl. Pour egg mixture over other layers. Let stand for 15 minutes. Mix soup and milk in a small bowl. Pour soup mixture over eggs. Bake 1-2 hours. Serve plain or with salsa. Serves 4-6.

Variations: Use one full pound of bacon or one full pound of bulk sausage or one full pound of diced ham or Canadian bacon alone. Try Swiss, Jack, Colby instead of cheddar or any blend to taste. Use cream of celery soup instead of cream of mushroom. Substitute hash browns for bread.

One Pot Tortilla Breakfast

- 2 tsp vegetable oil
- 2 medium green, red, and/or yellow peppers thin sliced
- 1 small red onion thin sliced
- 1 (1.25 oz.) package taco seasoning mix
- 1 can evaporated milk
- 6 large eggs, lightly beaten
- 12 (6 in.) fajita- size flour tortillas, warmed
- 1 jar of salsa
- 1 tub of sour cream
- 1 lb. shredded cheddar cheese

Heat oil in Dutch oven. Add pepper, onion and seasoning mix, stir well. Cook well for 3 to 5 minutes or until vegetables are crisp- tender. Transfer to bowl, cover. Combine evaporated milk and eggs in bowl. Pour into oven and scramble until soft curds form. Move eggs to center of oven. Arrange vegetables around eggs. Sprinkle cheese over eggs and vegetables. Serve with tortillas. Garnish as desired.

Pecan Caramel Rolls

- 1 tube of refrigerator biscuits (10 count)
- 1/2 cup brown sugar
- 1 stick butter or margarine
- generous amount of chopped pecans
- cinnamon raisins (optional, but good)

Melt butter, brown sugar, cinnamon, and a tablespoon of water in the cover of a chef kit. (large frying pan) Stir well until sugar/butter becomes a caramel. Add pecans and raisins to the caramel mixture. Cut the biscuits into quarters. Stir into the caramel mixture, coating each part with caramel. Place the pan in the Dutch Oven using the "three stone method" bake the biscuits until they are golden brown. About 15 minutes.

Pioneer Cinnamon Rolls

- 2 1/2 cups biscuit mix
- 1 cup water or skim milk
- 3 tsp cinnamon
- 8 Tbsp sugar
- Parkay squeeze vegetable oil spread
- Pam Olive Oil Spray

Mix biscuit mix with liquid well. Turn onto floured (biscuit mix) surface. Knead 3 to 4 times, shape into a ball. Roll ball out into rectangular sheet 1/2 inch thick. Spread Parkay thinly over top of dough, covering to edges. Sprinkle well-mixed cinnamon and sugar on top of Parkay. From one long side, carefully roll dough as for a jelly roll. Slice crosswise 1" apart. Spray Pam into 9" cake pan covering bottom and insides well. Place cut roll pieces into sprayed pan. Place pan into Dutch oven previously heated to 400 degrees F. using 10 hot briquettes under and 19 on top. Bake for about 20 minutes or until rolls are light brown and enjoy. If wished, well-chopped pecans, walnuts, or peanuts, and raisins can be added in on top of the cinnamon/sugar mix before rolling the dough. You may also use 1 cup powdered sugar mixed with enough water to make a paste and spread on top of the rolls before serving. Serves 6-8.

Pita Pocket Breakfast

- 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

Pre-heat a Dutch oven by using 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 Ziploc bags. Add 2 Tbsp 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.

Quiche

- 6 eggs
- 1 pound bacon, cut into small pieces
- 1 1/2 cups cheese, grated
- 3/4 cup chopped onion
- 1/2 cup chopped green pepper
- 3/4 cup sliced mushrooms
- 3 cups whole milk
- 1 1/2 cups Bisquick
- 3/4 tsp salt
- 1/2 tsp pepper

Brown bacon pieces, drain. Stir in onion, pepper, mushrooms. Cook until onions are clear. Layer with cheese. Mix in large bowl, with wire whip: milk, Bisquick, eggs, salt and pepper. Pour mix in Dutch oven, do not stir. Cover and bake for 30-35 minutes, or until top is golden brown and knife comes out clean. Let stand for 5 minutes, cut into wedges and serve. Serves 6-8.

Quick and Easy Breakfast Casserole

- 8 slices of bread
- 2 pounds of sausage
- 16 oz grated cheddar cheese
- 12 eggs
- 1 tsp salt
- 1 qt Milk
- 1 1/2 tsp Dry mustard

Line a 12" Dutch Oven with heavy-duty foil. Lightly grease the foil with butter. Break up bread into the oven. Crumble cooked sausage meat over bread and cover with cheese. In a separate bowl, mix eggs (lightly beaten), milk, dry mustard, and 1 tsp. salt (to taste). Pour the egg mixture over the layered bread/sausage/cheese in the oven, cover, and bake for 35-40 minutes, checking occasionally. The cheese rises to the top, melting into a golden brown crust over a fluffy layer of eggs, making a super filling camp breakfast for a crowd! Serves 6-8.

Sausage Gravy

- 2 lbs hot Sausage (hotter is better)
- 1/2 lb butter
- 1 Tbsp salt
- 1 Tbsp pepper
- 2 cups flour
- 1 gallon milk

Brown sausage; add butter and flour, stirring occasionally until thick and light brown. Add seasonings, reduce heat and SLOWLY add milk, stirring constantly until thick. Serve over biscuits. Serves 16.



Sausage Hash Brown Bake

- 1 lbs bulk pork sausage
- 1 pkg (30 ounces) frozen shredded hash brown potatoes
- 1 can condensed cream of chicken soup, undiluted
- 2 cups (8 ounces) shredded cheddar cheese, divided
- 1 cup sour cream
- 1 carton (8 ounces) French onion dip
- 1 cup chopped onion
- 1/4 cup chopped green pepper
- 1/4 cup chopped sweet red pepper
- 1/8 tsp pepper

Brown sausage in Dutch oven until no longer pink and drain. In a large bowl, combine 1 3/4 cups cheese, soup, sour cream, French onion dip, onion, peppers, pepper. Fold in hash browns, reserving a handful. Top with sausage and reserved hash browns. Bake 55 minutes. Serves 10-12.

Scrambled Eggs and Ham

- 1/2 lb precooked ham, cut into 1/2" cubes
- 12 eggs
- 1 cube butter
- 1/2 cup milk

Mix eggs thoroughly in bowl. Heat butter on bottom of Dutch oven, pour in egg. Using a flat utensil, slowly scrape the bottom. Start at one side and work across. Keep repeating until eggs are almost cooked through but still moist and glossy. Fold in cubed ham. Remove from heat and serve immediately. Only use 8 briquettes on bottom of Dutch oven. Eggs cooked over high heat turn rubbery. Serves 4-6.

Variations:

Add cubed cheese to eggs and melt before serving.

Add sautéed mushrooms, green peppers, jalapenos, or onions.

Stir in fresh chives or finely chopped parsley.

Southern Fried French Toast

- 8 bread slices cut diagonally
- 4 eggs
- 1 cup flour
- 1 teaspoon baking powder
- 1/2 cup milk

Mix flour and baking powder together. Add egg. Mix till smooth thick paste. Gradually add the milk until it has the consistency of heavy cream or pancake batter. Place 3/4 inch of oil in Dutch oven and place over hot fire. Heat oil in Dutch oven till a small drop of batter bubbles rapidly in the oil. Fry both sides till golden brown and crispy. Drain on paper towels and serve with syrup or powdered sugar. Serves 4.

Cakes, Cookies, and Desserts

Apple Cake

- 1 1/2 cups oil
- 2 cups sugar
- 3 eggs
- 3 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 2 tsp vanilla
- 1 tsp cinnamon
- 3 cups peeled and diced apples
- 1 cup chopped walnuts

Mix well and pour into a greased and floured Dutch oven. Bake at 350 degrees for 60 to 70 minutes. Use 8 to 10 bottom coals and 18 to 20 top coals.

Apple Cake with Caramel

- 1 package yellow cake mix
- 1 pkg. (4 serving size) Jell-O Vanilla or French Vanilla Flavor Instant Pudding
- 1 cup water
- 4 eggs
- 1/3 cup oil
- 2 tsp cinnamon
- pinch of freshly grated nutmeg
- 1 tsp butter flavoring
- 1 tsp vanilla extract
- 3 medium Granny Smith apples, peeled, coarsely chopped
- 20 Kraft Caramels, unwrapped
- 3 tablespoons milk

Grease and flour a 12 inch Dutch oven. Beat cake mix, dry pudding mix, water, eggs, oil, cinnamon, nutmeg, butter flavoring, and vanilla in a large bowl with electric mixer on low speed until blended. Beat on high speed 2 min. Gently stir in apples. Pour into Dutch oven. Bake 50 minutes to 1 hour or until toothpick inserted in center comes out clean at 350 degrees F. Cool completely. Heat caramels and milk in a small pan, stirring constantly until blended. Cool 10 minutes until slightly thickened. Drizzle over cake.

Apple Dump Cake

- 2 cans apple pie filling
- 1/4 cup brown sugar
- 1 pkg. butter pecan cake mix
- 1 cup pecans; chopped
- 1 cup (2 sticks) butter

Spread 2 cans of apple filling in a 12" Dutch oven. Sprinkle the sugar, then cake mix, then pecans over apples. DO NOT STIR. Slice thin the 2 sticks of butter and layer over top. Bake at 350 (8 coals on bottom 16 coals on top) for 45 minutes to 1 hour, replacing coals as needed.

Applesauce Cake

Cake

- 3 cups sugar
- 1 1/2 cups butter; softened
- 1 tsp salt
- 3 tsp. cinnamon
- 1 1/2 tsp nutmeg
- 1 tsp. ground cloves
- 1 1/2 Tbsp cocoa powder
- 1/4 cup cold water
- 3 tsp baking soda
- 3 cups applesauce
- 6 cups all-purpose flour
- 1 1/2 cups raisins
- 1 1/2 cups coarse chopped nuts

Frosting

- 8 oz. brick cream cheese; softened
- 1/2 cup butter; room temperature
- 3 cups powdered sugar
- 1 tsp vanilla

Prepare Batter: In a large bowl cream together sugar, butter, and salt. Add cinnamon, nutmeg, cloves, and cocoa powder; cream well. Stir soda into cold water then add to applesauce. Mix applesauce then flour into wet ingredients. Stir in raisins and nuts.

Bake: Grease and flour the bottom and sides of a 12" Dutch oven. Pour batter into Dutch oven and spread evenly to sides. Bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-90 minutes or until toothpick inserted into center of cake comes out clean. For best results rotate oven and lid 90° in opposite directions every 15 minutes while baking. Allow cake to cool in pan for 15 minutes. Invert cake onto a cooling rack and finish cooling. Cut cake in half horizontally. Separate halves.

Prepare Frosting: Cream together all ingredients until lumps are all gone and frosting is smooth.

Assemble Cake: Set 1 cake layer on a plate cut side up. Spread frosting across top of cake half. Top with second cake layer, cut side down. Frost top and sides with remaining frosting.

Serves: 12-15

Baked Apples

- 6 apples, cored
- 1 stick of margarine
- 2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/4 cup chopped walnuts
- 1/4 cup raisins
- 1/2 cup brown sugar

Mix dry ingredients. Melt the margarine in a Dutch oven. Put in the apples and spoon the dry mixture into the centers of the apples. Bake 30 to 40 minutes or until tender. Serves 6.

Baked Apple Surprise

- Water, unmeasured
- 4 pineapple rings
- 4 Granny Smith apples
- 1/2 cup chopped maraschino cherries
- 1/2 cup crushed pineapple, drained
- 1/2 cup dried currants
- 1/2 cup chopped pecans

Topping

- 1 cup brown sugar
- 1/4 cup butter
- 2 Tbsp flour
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp salt

Preheat Dutch oven with 1/4" water in bottom. Place pineapple rings in greased cake pan that fits in Dutch oven. Carefully remove core from blossom end of apple without cutting through it to other end. Enlarge opening to about 1". Mix cherries, crushed pineapples, currants and pecans. Fill apples with mixture (not topping). Set apples on pineapple rings, sprinkle with topping. Place pan in oven and steam bake 30-35 minutes until apples are tender. Cool and serve with ice cream or whipped cream. Serves 4.

Variations:

Try a variety of apples, like Fuji.

Fill the center with hot cinnamon candies, or butter and brown sugar.

Banana Cake

- 2 1/2 cups flour
- 1 2/3 cups sugar
- 2 eggs
- 1 1/4 tsp baking soda
- 1 1/4 tsp baking powder
- 1 tsp salt
- 1 tsp nutmeg
- 2/3 cup shortening
- 1 1/4 cup bananas, mashed
- 2/3 cup buttermilk
- 1 tsp vanilla
- 1/2 cup chopped walnuts

Mix together dry ingredients. Mix in shortening, bananas, and 1/3 cup buttermilk. Beat 2 minutes. Add eggs and remaining buttermilk. Beat 2 minutes more. Add nuts. Bake at 350 degrees for 25 to 30 minutes. Use 8 to 10 bottom coals and 18 to 20 top coals.

Bread Pudding

- 6 slices day-old bread
- 2 tablespoons butter, melted
- 1/2 cup raisins (optional)
- 4 eggs, beaten 2 cups milk
- 3/4 cup white sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract

Break bread into small pieces into an 8 inch square baking pan. Drizzle melted butter or margarine over bread. If desired, sprinkle with raisins. In a medium mixing bowl, combine eggs, milk, sugar, cinnamon, and vanilla. Beat until well mixed. Pour over bread, and lightly push down with a fork until bread is covered and soaking up the egg mixture. Bake in a Dutch oven for 45 minutes at 350 degrees F, or until the top springs back when lightly tapped. Serves 12.

Bread Pudding, The Best

- 2 cups granulated sugar
- 5 large beaten eggs
- 2 cups milk
- 2 teaspoons pure vanilla extract
- 3 cups cubed Italian bread, allow to stale overnight in a bowl
- 1/2 cup packed light brown sugar
- 1/4 cup (1/2 stick) butter, softened
- 1 cup chopped pecans

For the sauce:

1 cup granulated sugar
1/2 cup (1 stick) butter, melted
1 egg, beaten
2 teaspoons pure vanilla extract

Grease a 12-inch Dutch oven. Mix together granulated sugar, eggs, and milk in a bowl; add vanilla. Pour over cubed bread and let sit for 10 minutes. In another bowl, mix and crumble together brown sugar, butter, and pecans. Pour bread mixture into prepared pan. Sprinkle brown sugar mixture over the top and bake at 350 degrees F for 35 to 45 minutes, or until set. Remove from oven.

For the sauce: Mix together the granulated sugar, butter, egg, and vanilla in a saucepan over medium heat. Stir together until the sugar is melted. Pour over bread pudding. Serve warm or cold. Serves 8 to 10.

Brownies

- 3 eggs
- 1 1/4 cups brown sugar
- 3/4 cup butter, melted
- 1/4 cup milk
- 1 1/2 cup flour
- 1 cup chopped nuts
- 1/2 cup cocoa
- 2 tsp vanilla
- 3/4 tsp salt

Mix all ingredients in mixing bowl until well blended. Pour into Dutch oven lined with baker's parchment or greased and floured. Bake 10-15 minutes with top and bottom heat. Remove bottom heat. Bake with top heat until knife comes out clean. Set aside to cool, remove lid to prevent moisture buildup. Serves 4-6.

Variations:

Melt a layer of miniature marshmallows on top before removing from heat.

Frost with chocolate icing when cool.

Melt a layer of mint flavored chocolate on top.

Drizzle with melted milk chocolate.

Top with vanilla ice cream

Serve with hot fudge, whipped cream, chopped nuts

Add a cherry on top.

Caramel Dumplings

- 3 cups brown sugar
- 1 1/2 cups sugar
- 3 Tbsp butter
- 2 tsp vanilla
- 1/2 cup nuts
- 4 tsp baking powder
- 6 cups boiling water
- 2 Tbsp butter
- 1 cup sugar
- 1 cup milk
- 2 1/2 cups flour

Syrup: Add brown sugar, 1 1/2 cup sugar, 3 Tbsp butter, vanilla and 6 cups boiling water in a Dutch oven. Boil for 5 minutes

Dumplings: Cream together 2 Tbsp butter, 1 cup sugar, and milk. Mix in the nuts, baking powder, and flour. Drop the dough by spoonfuls into the syrup. Bake at 375° for 20 minutes.

Cheesecake, Devil's Tooth

Crust:

- 1/2 stick melted butter
- 1 pkg chocolate cookie wafers (Nabisco), crushed.

Filling:

- 2 pkgs 8-oz cream cheese
- 1 cup sugar
- 1 16-oz tub ricotta
- 6 egg
- 1/2 cup sour cream
- 1 1/2 tsp almond flavoring
- 1 1/2 tsp vanilla
- 12 oz Nestles chocolate chips
- 1/4 cup butter
- 1/2 cup whipping cream.

Crust: Mix butter and crumbs and press into a 10-inch Dutch Oven, going up the sides at least 1-inch.

Filling: Mix first five ingredients (cream cheese, sugar, ricotta, eggs, sour cream) until smooth. Melt chips, butter and whipping cream over low heat until smooth. Add almond flavoring. Pour 1/3 of white mixture into chocolate mixture and mix well. Pour this into crust. Add vanilla to remaining white mixture and carefully pour this over the chocolate layer already in the Dutch. This is very dense and takes about 1.25 hours to bake, so be patient. It is done when the top cracks and is firm.

Cheesecake, Trail

- 1 cup Graham Crackers
- 4 tsp margarine
- 1 cup cottage cheese
- 8 oz cream cheese
- 3 tbsp sugar
- 2 eggs, beaten
- 1 tbsp nutmeg
- 1 tsp vanilla
- 4 oz fruit compote

Mix crushed Graham cracker crumbs and melted margarine to line the bottom of an oiled 9-inch baking pan. Mix and beat the cottage cheese, cream cheese, sugar, eggs and vanilla into a smooth mixture. Pour mixture into the crust and sprinkle nutmeg on top. Bake for 45 minutes at 350 degrees. Cool before serving with fruit compote toping.

Cherry Chocolate Surprise Cake

- 1 chocolate cake mix; prepared as directed
- 1 egg
- 1 (20 oz.) can cherry pie filling
- 3 Tbsp sugar
- 1 (8 oz.) brick cream cheese
- 1 tsp vanilla

Pour prepared cake batter into a greased 12" Dutch oven. Spoon cherry pie filling into clumps over cake batter. In a small mixing bowl cream together cream cheese, egg, sugar, and vanilla until smooth. Drop by tablespoons over top of cake. Place lid on oven. Bake using 8-10 briquettes bottom and 14-16 briquettes top for 1 hour or until top center of cake springs back when touched. Serve warm with whip cream as topping. Serves: 10-12

Cinnamon Roll Sandwiches

- 1 can ready-made biscuit dough
- 3/4 cup brown sugar
- 3 oz raisins

Separate biscuits to 1/2 thickness. Cover with brown sugar and raisins. Place two halves sugar side together and bake. Serves 8.

Cobbler, Apple Deluxe

Filling

- 8 cups Granny Smith apples; thinly sliced
- 1 cup dried currants or raisins
- 1 cup sugar
- 1 tsp cinnamon
- 1 1/4 cup coarsely chopped pecans; divided

Topping

- 2 cups flour
- 2 cups sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 2 eggs; well beaten
- 1 cup evaporated milk
- 1/2 cup butter; melted

Prepare Filling: Place apples in a buttered 12" Dutch oven. Sprinkle raisins over the apples. In a separate bowl combine sugar, cinnamon, and 1 cup of the pecans; stir to mix. Sprinkle over top of apples.

Prepare Topping: In a large bowl sift together the flour, sugar, baking powder and salt. In a separate bowl mix together eggs, evaporated milk and melted butter. Add liquid ingredients to dry all at once and mix until smooth. Pour batter over apples then sprinkle with remaining pecans.

Cover and bake for 45 to 60 minutes using 8-10 briquettes bottom and 14-16 briquettes top until topping is golden brown. Serve with vanilla ice cream. Serves 12-14.

Cobbler, Black Forest #1

- 1 large can (44 oz) or 2 small cans (21 oz) cherry pie filling
- 1 Chocolate cake mix
- 1 can cherry soda (7up will work)
- 1 Hershey chocolate bar
- chopped walnuts (optional)

Dump pie filling into Dutch oven. Sprinkle about 1/3 of the cake mix over the pie filling. Then, pour half can of soda right into the cake mix bag and knead the bag with your hands on the outside to mix. Once mixed, pour into the Dutch oven. Break chocolate into small pieces and place on top. Sprinkle walnuts on top. Cook at about 350 degrees for 30-40 minutes. Cake is done when it springs back when lightly touched. Top with whipped cream, cool whip or vanilla ice cream. Serves 8-10.

Cobbler, Black Forest #2

- 1 can cherry pie filling
- 1 pkg. chocolate fudge cake mix
- 1/2 can water
- 1/2 stick butter or margarine
- 1/2 cup chopped nuts, optional

Prepare charcoal for a 350° F oven. (For a 12 inch oven, use about 26 full briquettes). Pour the pie filling in bottom the Dutch oven. Add water and mix. Sprinkle cake mix evenly over fruit mixture. Dot top of cake mix with pats of butter or margarine (Squeeze margarine can be used if desired). Sprinkle nuts on top of cake mixture, if desired. When all of the briquettes are lit spread 9 briquettes evenly inside a circle no larger than the bottom of the oven for bottom heat, place the oven over thee briquettes; spread the remaining briquettes evenly on top of the oven. Bake for 30 - 45 minutes, or until toothpick comes out of cake mixture clean. Remember to turn the oven 1/4 to 1/3 turn every 10 to 15 minutes. This can be prepared with other chocolate cake mixes but the fudge mix produces the best results, a very dark, rich looking cobbler that is delicious. It is so dark it may look burned when done. Monitor this cobbler frequently as it nears completion, since it is so dark it can be a little tricky to tell if it starts burning. Serves 8-10.

Cherry Cobbler

- 2 cans (14 1/2 oz.) cherries save the juice
- 2 cups all purpose flour
- 2 tsp baking powder
- 1 cube butter or margarine
- 1 1/2 cups sugar
- 1 tsp poppy seeds
- 1 cup brown sugar

Put 7-8 charcoal briquettes under Dutch oven. and melt the butter or margarine. Mix the flour, sugar, baking powder, poppy seeds and about 2/3 juice from the cherries to make a fairly dense batter. Add a little more juice until you can just stir it with a heavy spoon. Pour gently on top of the melted butter. Mix the brown sugar into the cherries. Pour gently into the middle of the batter. Put the lid on and add about 16-18 charcoal briquettes to the top around the rim. Bake for 45 minutes to about one hour (Be sure to pull the bottom heat at about 30 minutes.) Check it at 30 minutes. The cobbler should be as high as it is going to get. Check it too early and it will probably crash, turning it into a flat something although still good to eat! Check with a table knife.

Cobbler, Dump

- 1 pkg yellow or white cake mix
- 2 cans pie filling or 1 large can fruit cocktail
- cinnamon
- butter

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.

Cobbler, Easy

- 1 white cake mix
- 1 12 ounce can of Sprite or 7-Up
- 4 cans fruit pie filling

Pour fruit pie filling into a 12 quart Dutch oven. In a separate bowl, mix soda with cake mix. Batter will be lumpy. Pour over top of pie filling. Bake with 20 coals on top and 10 on bottom until cake is golden color. Serve hot. Wonderful served alone or with vanilla ice cream.

Cobbler, "Mother of Invention"

- 1 box yellow cake mix
- 2 boxes Jiffy brand cornbread (or muffin) mix
- 2 eggs
- 2 Tbsp vegetable oil
- Ingredients required by cake mix
- Water to make a medium-thick batter
- 1 can pineapple chunks or crushed pineapple

Combine all 3 boxes of mixes together, mixing well. Add the oil and eggs, and any other ingredients that your particular cake mix calls for. Add water until the resulting batter is fairly thick yet. This doesn't seem to be too critical, except if it is too thick it seems to burn easier. Preheat the Dutch oven slightly and oil up good. Add the batter. Drain the pineapple juice and spread the pineapple out evenly over the top of the batter. Place the cover on the oven. Use a very small amount of coals on the bottom, about four or five charcoal briquettes worth. Cover the oven top with coals, and bake for about 30 minutes. Replenish the coals on top if needed.

Cobbler, Peach #1

- 1 box yellow cake mix
- 2 - 29 oz cans sliced peaches (or equivalent)
- 3 eggs
- 1 cup sugar
- 1/2 cup brown sugar
- 1/3 cup oil plus 4 tsp
- 1 teaspoon cinnamon
- water

Mix cake mix, 3 eggs, 1 and 1/3 cup water, 1/3 cup oil. Preheat 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 slowly. 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 done (check with toothpick or fork). Allow cake to cool 30 minutes before serving.

Cobbler, Peach #2

- 3 - 40 oz. cans of peaches in syrup
- 2 cups sugar
- 2 tsp. cinnamon
- 4 cups Bisquick
- 2 sticks margarine

Preheat Dutch oven. Melt margarine and collect juice from 2 peach cans into bowl and add enough Bisquick to make very thick mixture. Place 1 cup of sugar, all peaches and 1 can of juice into oven and boil for 5 minutes. Pour juice/Bisquick mixture over peaches (do not spread) and bake. After 10 minutes sprinkle sugar and cinnamon over the top and bake until dough is brown and firm. Serves 8.

Cobbler, Pineapple

- 3 sticks butter
- 2 lbs bag of light brown sugar
- 3 - 20oz cans chunk pineapple
- 1 box yellow cake mix
- 3 eggs
- 1 Tbsp vanilla

Completely drain your pineapple and reserve the pineapple juice from the cans. Mix the pineapple juice, vanilla, and eggs into the cake mix. Do not add the oil or water called for on the box. Begin melting the butter. When the butter has melted, add the brown sugar. Stirring continuously, allow the butter sugar mixture to heat until it becomes very frothy. Add the pineapple to the butter-sugar mixture. Continue heating and stirring the pineapple-butter-sugar mixture until it has reheated and is again beginning to froth. Slowly add the cake mix batter to the Dutch oven. Remove all but a few coals from under the oven and place about 10-12 coals on the top. Bake for about 20 minutes and check. It usually requires about 30 minutes to completely cook the cake. The cobbler is done when the top is lightly browned and a fork or toothpick remains clean after inserting and removing from the cake mix. Remove the coals and allow to cool for about 5-10 minutes. This recipe goes great with vanilla ice cream. Serves 12

Cookies, Chocolate Chip

- 2-1/4 c all purpose flour
- 2 eggs
- 1 cup butter, softened
- 1 (12oz) semi-sweet morsels
- 3/4 cup sugar
- 3/4 cup brown sugar
- 1 tsp vanilla extract

In large bowl, combine butter, sugar, brown sugar, and vanilla extract. Beat until smooth. Beat in egg. Gradually add flour. Stir in chocolate chips. Drop onto ungreased pie tin or aluminum pan. Place on trivet or inverted pie tin and bake in a 350 degree Dutch oven

Cookies, Sugar

- 1/2 c softened butter
- 1/2 tsp salt
- 1 c sugar
- 2 tsp baking powder
- 1 egg
- 2 c flour
- 1/2 tsp vanilla extract

Combine butter and sugar, stirring until well mixed. Blend in egg and vanilla. Add remaining ingredients and mix well. Drop onto greased pie tin or aluminum pan. Place on trivet or inverted pie tin and bake in a 400 degree Dutch oven. Bake for 6 to 7 min.

Crisp, Apple

Filling:

- 2 cans apple pie filling
- 1/2 cup chopped nuts

Topping Mixture:

- 1 1/2 cups flour
- 1/2 cup rolled oats
- 1/4 teaspoon salt
- 1/2 teaspoon soda
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 12 tablespoons butter

Pour 2 cans of apple pie filling into a 12 inch Dutch oven. In a separate container, cut 12 tablespoons butter into dry ingredients of topping mixture and sprinkle on top of apple pie filling, then sprinkle on the nuts. Cook approximately 1 hour with most of the coals on top of the Dutch oven and a smaller amount on the bottom. Check often.

Crisp, Apple - Dave's Best

- 2 apples, sliced, unpeeled
- 1 1/2 cups flour
- 1/2 cup brown sugar
- 1/2 cup sugar
- 1/2 cup oatmeal
- Milk, unmeasured
- 1 1/2 cup butter or margarine, divided
- 1/2 tsp baking soda
- Cinnamon
- Nuts (optional)

Cut butter into thin slices, put 1/3 on the bottom of a small Dutch oven. Put apple slices on top of butter. Add milk until the apples are just covered. Mix dry ingredients and place on top of apples, butter and milk. Put remaining butter slices on top of the dry ingredients. Cover and cook. 6 briquettes on the bottom, 12 on top for 20 minutes. Sprinkle top with walnuts before serving if desired. Serves 2-4.

Crisp, Apple- Lemon

- 6 cups Fuji or Granny Smith apples, peeled, cored and sliced
- 2 Tbsp fresh lemon juice
- 1/2 cup sugar
- 1/2 cup raisins

Topping

- 1 cup brown sugar
- 1 cup oats
- 3/4 cup flour
- 1/2 cup soft butter
- 1/2 cup chopped nuts
- 1 Tbsp grated lemon rind
- 2 tsp cinnamon
- 1 tsp nutmeg

Mix ingredients (not topping). Spread evenly in Dutch oven. Mix topping ingredients in small bowl. Spread topping over apple mix. Bake 20-25 minutes. Remove bottom heat and continue cooking until apples are tender and topping is brown. Serves 4-6.

Variation:

- Use your favorite granola cereal as topping to save time.
- Use oranges instead of lemons.

Crisp, Cherry

- 2 cans cherry pie filling
- 2 sticks butter, melted
- 1 white cake mix
- 1-3/4 cup chopped nuts

Pour pie filling in bottom of 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.

Dutch Oven Delight

- 1 cup butter
- 2 cups flour
- 2 cups sugar
- 2 tsp baking powder
- 1/2 cup milk
- 2 cups fruit
- 1 cup sugar

Melt butter in a Dutch oven. Mix flour, 2 cups sugar, baking powder, and milk. Pour evenly into the Dutch oven. In a separate bowl, mix fruit with 1 cup sugar and pour over dough. Bake 30 minutes or until golden brown. Use 6 to 8 bottom coals and 12-14 top coals.

Festival Fudge

- 1 stick butter
- 1 can evaporated milk
- 5 cups sugar
- 2 cups chocolate pieces
- 1 cup chopped walnuts
- 1 heaping cup marshmallows

Melt butter in a Dutch oven coating the sides well. Add milk and sugar. Stir and cook until it thickens. Pour into a large bowl along with nuts, chocolate, and marshmallows. Stir until it starts to set. Before solidifying, place onto a greased cookie sheet and smooth out.

German Bars

- 6 eggs
- 1 lb brown sugar
- 2 1/2 cups flour
- 1 1/2 tsp cinnamon
- 1/2 tsp cloves
- 1/2 tsp salt
- 1 tsp vanilla

Topping

- 3/4 cup butter, melted
- 1 1/4 cup brown sugar
- 4 tbsp cream
- 2 cups coconut
- 1 tbsp vanilla

Beat the eggs well in a mixing bowl. Add brown sugar to eggs slowly, beat until creamy. Blend in remaining ingredients (not topping). Pour into Dutch oven with baker's parchment formed to fit the bottom and up the sides, or greased and floured. Bake 20-25 minutes. While baking, mix topping ingredients in small bowl. After the 20-25 minutes, spread topping over batter. Replace lid and move all charcoals to lid. Continue baking about 20 minutes until topping bubbles and browns. Let stand to cool and cut into bars. Serves 6-8.

Giant Cinnamon-Pecan Ring

- 2 - 1 lb loaves frozen bread dough
- 1/2 cup butter, melted
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 2 tsp cinnamon
- 1/2 cup chopped pecans
- 1-1/4 cups sifted powdered sugar
- 1/2 tsp vanilla
- milk (about 4 tsp)
- Cinnamon sticks (optional)
- Pecan Halves (Optional)

Lightly grease inside of Dutch oven. On a lightly floured surface, flatten thawed dough slightly. Cut each loaf into 4 pieces (total of 8). Form each piece into a rope about 18" long. Brush each rope on all sides with melted butter. 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. Continue coating ropes and attaching to form a 10-11" circle. Sprinkle rest of sugar over coil. Sprinkle with chopped pecans. Cover and let rise in a warm place for about 30-40 min. Bake at 350 for 30 minutes or till done. Cover with foil last 15 minutes to prevent over browning. Cool about 15 min. Stir together powdered sugar, vanilla, and enough milk to make a thick glaze. Spoon over top of cake. Decorate with cinnamon sticks and pecan halves. Serves 16

Good Bars

- 1 stick of butter
- 1 package graham crackers, crushed
- 1 can sweetened condensed milk
- 2 cups chocolate chips
- 1 cup peanut butter chips

Preheat the Dutch oven to 350 (6 briquettes under and 18 on top). Put butter in Dutch oven and melt. Pour graham crackers in, mix, and press into a crust. Pour condensed milk over crust. Pour in chocolate and peanut butter chips. Bake for 20 minutes until golden. The hard part is waiting for it to cool enough to serve 8 people.

Hawaiian Pie

- 1 stick margarine
- 1/2 cup raisins
- 1/2 cup chopped nuts (pecans, peanuts, almonds)
- 1 cup sugar
- 1 tsp vanilla
- 2 eggs
- 1 tsp vinegar
- 1/2 cup coconut
- 1 unbaked pie shell

Combine margarine, sugar and slightly beaten eggs. Add remaining ingredients. Mix well and pour into pie shell. Place on trivet or inverted pie tin in 350 Dutch oven. Bake for 30 minutes. Let stand in oven about 5 minutes after removing coals.

Hugs Surprise

- 1 bag Hershey's "Hugs"
- 2 cans ready-made Biscuit dough
- 2" of oil in Dutch oven

Heat the Oil. Place 1 Hugs in the center of the biscuit and cover Hugs. Cook in oil until brown. Do not overcook! Serves 16.

Hummingbird Cake

- 3 cups flour
- 2 cups sugar
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp cinnamon
- 3 eggs, beaten
- 1 1/2 cup salad oil
- 1 1/2 tsp vanilla
- 1 (8 oz) can crushed pineapple
- 1 cup chopped pecans
- 2 cups chopped bananas

Combine dry ingredients in a large mixing bowl. Add eggs and oil and stir until moistened. Do not beat. Stir in vanilla, nuts, pineapple, and bananas. Grease and flour a 12 inch Dutch oven. Pour in the batter. Bake at 350 degrees for 50 to 60 minutes. Use 8 to 10 bottom coals and 14 to 20 top coals.

Key Lime Pie

- 5 egg yolks, beaten
- 1 (14 ounce) can sweetened condensed milk
- 1/2 cup key lime juice
- 1 (9 inch) prepared graham cracker crust

Preheat Dutch oven to 375 degrees F. Combine the egg yolks, sweetened condensed milk and lime juice. Mix well. Pour into unbaked graham cracker shell. Bake in preheated oven for 15 minutes. Allow to cool. Top with whipped topping and garnish with lime slices if desired.

Kitty Litter Cake

- Box cake mix (white or yellow)
- 3 tbsp of cocoa powder
- tootsie rolls

Use the box cake mix and follow the recipe to the batter stage. Divide the batter into two equal parts. Add about 3 tablespoons of cocoa powder to one of the batters. Fold a piece of foil in half and then fold each side down to make about a 3 inch ridge. The foil needs to be large enough to cover the inside of the oven. Use a rolled up piece of aluminum inside the ridge to make an air space between the two halves. Then stuff the foil into the oven making two even sides with the air space divider down the center. Pour each of the batters into one of the sides of the oven. Put the oven over coals and place several coals on top. Keep an eye on things for 30 minutes until the cake is done and not burned. When the cake is done, remove from the heat, pull out the foil and peel away slightly to allow the cake to cool enough to work with. Remove the cake and using forks, shred it into crumbs and mix the two colors.. Add as many tootsie rolls as you like. Put the crumbs and tootsie rolls back in the oven (use another piece of foil in the oven to avoid the need to clean up later) and return to the heat a few minutes to slightly melt the tootsie rolls. Remove from the heat and serve. Serves 8-10.

Lemon Bars

First layer (cookie dough):

- 2 cups flour
- 1 cup soft butter
- 1/2 cup powdered sugar
- Dash of salt

Second layer:

- 6 eggs, beaten
- 3 cups sugar
- 1 cup flour
- 1/2 cup lemon juice
- 1 tbsp lemon rind, chopped fine

Blend the ingredients of the first layer. Press cookie dough on baker's parchment or greased and floured in Dutch oven. Bake for 18-20 minutes until crust is slightly browned. While baking, combine ingredients of second layer. After baking first layer, pour second layer over cookie crust. Bake 10 minutes, then remove coals from bottom of Dutch oven. Continue cooking for 15-20 minutes until knife comes out clean. Sprinkle lemon bars with powdered sugar. Let cool and cut into bars. Serves 4-6.

Maple Custard Pie

- 1 c brown sugar
- 1-1/2 cups scalded milk
- 1/4 tsp maple extract
- 2 Tbsp melted butter
- 1 Tbsp cornstarch
- 1/2 cup cold milk
- 3 beaten eggs
- pinch of salt
- 2 uncooked pie shells
- nutmeg

Into scalded milk, mix sugar, extract and melted butter. Combine cold milk and cornstarch and mix well. Add to mixture along with salt and eggs. Beat well. Pour into pie shell. Place on top of inverted pie tin and bake at 450 for 10 min. Top with nutmeg and bake another 25 min at 350. Makes 2 pies.

Memphis Molly

- 1 15-16oz can tart cherries (not pie filling)
- 1 15-16oz can blueberries (not pie filling)
- 1 smaller can crushed pineapple
- 1 small package of chopped walnuts
- 2 boxes Jiffy cake mix
- 1/2 stick butter pats

Add ingredients order, spread fruit and nuts in bottom of Dutch oven. Sprinkle cake mix over all and put butter pats on top. Cook 20 -30 minutes or until "cake" is done.

Monkey Bread

- 4 cans Biscuits
- 1 cups Sugar
- 1 cups Brown sugar
- 4 Tbsp Cinnamon
- 1 stick margarine

Cut biscuits into quarters. Mix sugar and cinnamon in plastic bag. Drop quarters into bag and coat well. Place in Dutch oven. Melt margarine in lid and pour over quarters. Bake at 350 degrees for 35 minutes.

Peach Crumble

- 3 pounds sliced peaches
- 1/4 cup brown sugar

Topping

- 1 cup all-purpose flour
- 1 tsp baking powder
- 1 cup granulated sugar
- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1 large egg, beaten
- 1/2 cup butter, melted

Combine sliced peaches and brown sugar, stirring well to blend. Pour into a buttered 12-inch Dutch oven. In a separate bowl, combine the flour, baking powder, granulated sugar, salt, cinnamon, and nutmeg, stirring to blend well. Add the beaten egg, stirring lightly with fork until mixture is crumbly. Sprinkle the crumb mixture evenly over the peaches then drizzle with the melted butter. Bake the peach crumble with mostly top heat at 375° for 40 to 45 minutes, or until lightly browned. Serve warm with a scoop of vanilla ice cream. Serves 10-12.

Peach-Pecan Upside-Down Cake

- 1 (8 1/2 oz) can peach slices
- 1/3 cup packed light brown sugar
- 2 Tbsp butter or margarine-melted
- 1/4 cup chopped pecans
- 1 pkg (16 oz) pound cake mix, plus ingredients to prepare mix
- 1/2 tsp almond extract
- Whipped cream (optional)

Line a 12 inch Dutch oven with foil and grease with butter. Drain peaches, reserving 1 Tbsp of juice. Combine reserved juice, brown sugar and butter in a pan and then transfer to the Dutch oven. Arrange peach slices on top of brown sugar mixture. Sprinkle with pecans. Prepare cake mix according to directions, stir in almond extract. Spread over peach mixture. Cover and cook until done. Quickly invert the Dutch oven onto its lid. Remove Dutch oven base and foil. Slice and serve the cake warm with whipped cream if desired.

Pecan Pie

- 4 eggs, beaten well
- 1 1/4 cup dark Karo syrup
- 1/4 cup melted butter
- 9 inch pie shell
- 2 Tbsp flour
- 1 cup pecan halves
- 1 cup sugar

Mix sugar and flour. In a separate bowl, mix together eggs, Karo syrup, and butter. Add to the sugar-flour mix. Beat well. Place pecans in pie shell and pour filling over them. Arrange pecans that float on top. Bake for 1 hour at 350 degrees. Use 6 to 8 bottom coals and 14 to 16 top coals.

Pecan Honey Pie

- 1 cup honey
- 3 eggs, beaten well
- 2 Tbsp sugar
- 1/4 cups nonfat dry milk
- 1/4 cup butter
- 1 1/2 cups pecan halves
- 1/2 tsp vanilla
- 9 inch pie shell

Mix honey with the eggs. Cream butter, milk, and sugar. Add to the eggs. Stir in vanilla and mix well. Arrange pecans in crust. Pour mixture over the pecans and bake 1 hour at 375 degrees. Use 6 to 8 bottom coals and 16 to 18 top coals.

Pineapple Upside Down Cake

- Yellow cake mix
- Pineapple slices
- Brown sugar
- Maraschino cherries
- Butter or margarine

Use a metal pan that will fit into the Dutch oven or use foil. Put the pan into the oven so that it rests above or on top of 1/2 inch of water in the bottom of the oven. If you are using foil, wrap the foil over the sides of the Dutch oven, so that you have a "pan" inside that just rests on top of the water/other but won't fall in. Use several layers of foil. Put dots of butter in pan. Sprinkle brown sugar over bottom. Place pineapple slices in a single layer on the bottom. Place maraschino cherries in the holes in the pineapple slices. Pour cake batter over this. Close up Dutch oven, place coals on top if desired or possible, and bake until done. Also, you can include walnuts.

pudding Cake—Chocolate

- 1 Chocolate or Devil's Food Cake Mix
- 3 Eggs
- 1/2 Cup Oil
- 1 1/4 Cup Water
- 1 package miniature marshmallows
- 1/2 Cup Brown Sugar
- 1/2 Cup Cocoa
- 2 Cups Hot Water
- 1 package walnuts (optional)
- Powdered Sugar (optional)

Mix the hot water, brown sugar, and cocoa in a small bowl, and then pour it into the bottom of the Dutch oven . Add some nuts, and about half the package of marshmallows on top. Mix the cake mix in another bowl as directed on the back of the box (add eggs, oil, and water and mix for 2 minutes). Pour the cake batter into the Dutch oven . Cook at 350° for about 30 minutes, or until the cake mix is fluffy. When it's all done, turn the oven upside down onto of a serving dish. The "pudding" should be a little bit sticky. Sprinkle some powdered sugar on the top. Put the remaining marshmallows on the top of the cake. Serve with vanilla ice cream! Serves 8-10.

pudding Cake—Lemon

- 2 -3 lemons (2 tbsp zest and 1/3 cup juice)
- 1 pkg (18.25 oz) yellow cake mix
- 1 cup skim milk
- 2/3 cup sugar
- 2 tbsp cornstarch
- 1 1/2 cups very warm water (120-130°F)
- powdered sugar
- fresh berries (optional)

Lightly spray oven with oil. Preheat to 375°. Zest lemons to yield 2 tbsp lemon zest. Combine cake mix, milk and lemon zest; mix well. Pour into prepared oven. Combine sugar and cornstarch. Add lemon juice and warm water to sugar mixture; mix well with a whisk. Pour lemon mixture over batter. Bake until done (40-45 min.) or until tester inserted in center comes out clean. Cool slightly and dust with powdered sugar. Serves 8-10.

Pumpkin Delight

Crust

- 1 yellow cake mix; reserve 1 cup of mix
- 1 egg; beaten
- 1/2 cup butter; melted

Filling

- 1 (30 oz.) can pumpkin
- 1 cup milk
- 3 eggs; beaten
- 3 tsp pumpkin pie spice
- 3/4 cup dark brown sugar

Topping

- 1 cup cake mix
- 1/4 cup sugar
- 1 tsp cinnamon
- 3 Tbsp cold butter

Prepare Crust: Mix together cake mix, egg, and melted butter. Press into bottom and 1 1/2" up sides of a well greased 12" Dutch oven.

Prepare Filling: In a bowl combine all filling ingredients and mix well. Pour filling into Dutch oven to fill crust.

Prepare Topping: In a small bowl combine cake mix, sugar, and cinnamon. Stir to mix. Cut in butter until coarse crumbs are formed. Sprinkle over top of pumpkin filling.

Bake: Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 1 hour.

Serve with vanilla ice cream or whipped cream as topping. Serves 8-10.

Pumpkin Dessert

- 4 eggs, slightly beaten
- 1 can (29 oz) pumpkin
- 1 1/2 cups sugar
- 1 tsp salt
- 2 tsp cinnamon
- 1 1/2 cups melted butter
- 1 tsp ground ginger
- 1/2 tsp ground cloves
- 3 cups evaporated milk
- 1 yellow cake mix
- 1 cup chopped walnuts

Mix together eggs, pumpkin, sugar, salt, cinnamon, ginger, cloves, and milk. Spread into the bottom of a Dutch oven. Spread dry yellow cake mix over the top. Sprinkle chopped nuts over this and pour melted butter over the top. Bake at 425 degrees for 15 minutes and then reduce heat to about 350 degrees for 50 minutes or until knife comes out clean. To achieve 425 degrees, place 20 coals on top and 12 on the bottom. For 350 degrees, reduce the coals to 14 on top and 6 underneath.

Pumpkin Praline Pie

- 1 (9 inch) pie shell
- 1 (16 oz) can pumpkin
- 1 (14 oz) can sweetened condensed milk
- 2 eggs
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ginger
- 1/2 tsp salt
- 1/2 cups pecan halves
- 3 Tbsp brown sugar
- 3 Tbsp whipping cream
- 1 cup chopped walnuts

Blend pumpkin, milk, eggs, spices, and salt. Pour into pie shell. Bake at 350 degrees for 50 to 55 minutes until knife inserted into center comes out clean. Use 6 to 8 bottom coals and 14 to 16 top coals. Arrange pecans on top in a circle. Combine remaining ingredients in a separate pot and cook and stir until sugar dissolves. Simmer for 5 minutes. Let cool at least 5 minutes and then spoon over pecans.

S'more Pie

- 1 1/2 cup graham cracker crumbs
- 1/3 cup sugar
- 6 tablespoons butter
- 2 cups chocolate chips
- 2 cups mini marshmallows

Either buy a premade graham cracker crust or make your own. Melt butter. Mix butter with graham crumbs and sugar. Press into pie tin. Heat Dutch oven to about 350 degrees. Cover graham crust with layer of chocolate chips. Cook in Dutch oven for about 5 minutes to melt chips. Cover chocolate chips completely with layer of mini-marshmallows. Cook in Dutch oven for about 10 minutes. Check every 5 minutes until marshmallows are brown. Carefully remove pie tin and set to cool. Serves 8.

Sour Cream Apple Pie

- 2 crust pie shell
- 5 to 7 apples, peeled and sliced
- 1/3 cup sugar
- 1/4 tsp salt
- 3 Tbsp flour
- 2/3 cup sour cream
- 3 Tbsp brown sugar
- 1 tsp cinnamon
- 3 Tbsp sugar
- 1 cup chopped walnuts
- 1 egg
- 1 tsp vanilla

Beat together sour cream, egg, vanilla, 1/3 cup sugar, salt, and flour in a bowl. Add apples and mix. Spoon the mixture into pie crust. Mix remaining sugars, cinnamon, and walnuts and sprinkle over filling. Take top crust and cut into strips. Lattice the top and seal edges. Bake for about 1 hour until apples are tender. Use 8 to 10 coals on the bottom and 16 to 20 coals on top.

Strawberry Pecan Cake Cake

- 1 white cake mix
- 1 (3 oz.) box Strawberry Jell-o
- 1 cup vegetable oil
- 4 large eggs; beaten
- 1/2 cup milk
- 1 cup mashed strawberries
- 1 cup chopped pecans

Frosting

- 1 (8 oz.) brick cream cheese; room temperature
- 4 Tbs. butter; room temperature
- 1 tsp. vanilla
- 3/4 cup mashed strawberries
- 1 1/2 lbs. powdered sugar
- 1/2 cup chopped pecan

Prepare Cake: In a large bowl stir together cake mix and Jell-o. Mix in oil, eggs, and milk until well mixed. Stir in strawberries and pecans. Spray a 10" Dutch oven with cooking spray then pour in cake batter and spread evenly. Cover oven and bake using 6-8 briquettes bottom and 12-14 briquettes top for 45 to 50 minutes or until top center of cake springs back when lightly touched. Remove heat from oven and let cake rest in oven with the lid cracked for 10 minutes. Run a rubber spatula around the edge of the oven to loosen the cake. Lay a piece of parchment paper across the top of the oven then put the lid on and carefully invert the oven so that the cake drops onto the lid. Lift the oven off the lid then slide the cake off the lid onto a cooling rack and remove the parchment paper. Allow the cake to cool to room temperature.

Prepare Frosting: In a large bowl cream together the cream cheese and butter. Mix in vanilla and powdered sugar until a firm spreadable consistency is achieved. Chill the frosting if it seems a bit soft. Stir in strawberries and pecans. Slice cooled cake in half horizontally and remove top half. Frost the cut side of bottom cake half then replace top half of cake cut side down. Frost top and sides of cake generously with frosting. Serves: 10-12



If women watched cooking shows
the way men watch sports

Drinks

Cranberry Apple Cider

- 1 qt Apple Cider
- 1 qt Cranberry Juice Cocktail
- 1/2 tsp Ground Allspice
- 1/2 tsp Ground Cinnamon
- 1/2 tsp Ground Cloves
- 1/4 tsp Ground Nutmeg

Combine all of the ingredients in a 4-quart Dutch oven. Warm, over high heat, until the mixture comes to a boil. Remove from the heat and serve. Makes 2 quarts or eight 8-oz servings

Chocolate Witches Brew

- 1 cup Unsweetened cocoa powder
- 1 cup Sugar
- 2 Tbsp Ground cinnamon
- 2 cups Hot water
- 2 can (6 oz) orange juice concentrate, thawed
- 4 qt Milk
- 2 pt Orange sherbet

Combine cocoa, sugar and cinnamon in a Dutch oven. Stir in hot water and simmer, stirring over low heat for 4 minutes. Blend in orange juice and milk. Warm over low heat but do not boil. Ladle servings into mugs or cups and top with small scoops of orange sherbet.

Merry Christmas Hot Chocolate

- 1/2 cup Cocoa
- 1 1/2 cups Sugar
- 1/8 tsp Salt
- 5 cups Water
- 1 can Evaporated milk; (18 oz)
- 2 cups Milk
- Sweetened whipped cream
- Crushed peppermint candy

Combine cocoa, sugar and salt in a large Dutch oven; stir well. Gradually stir in water and bring to a boil. Add evaporated milk and milk. Cook until heated, stirring occasionally. Pour into mugs. Garnish with whipped cream and sprinkle with crushed candy. Yield: 7 cups.

Mexican Coffee

- 1 qt Milk
- 1 tsp Ground cinnamon
- 1 tsp Vanilla extract
- 2/3 cup Instant cocoa mix
- 8 cup Boiling water
- 1/3 cup Instant coffee granules
- Whipped cream
- Garnish: cinnamon sticks

Combine milk, ground cinnamon, and vanilla extract in a Dutch oven; cook over medium heat until thoroughly heated. Stir in instant cocoa mix. Combine boiling water and coffee granules; stir into milk mixture. Serve with a dollop of whipped cream and, if desired, garnish with cinnamon stick.

Mulled Cranberry Tea

- 2 tea bags
- 1 cup boiling water
- 1 bottle (48 ounces) cranberry juice
- 1/2 cup dried cranberries (optional)
- 1/3 cup sugar
- 1 large lemon, cut into 1/4-inch slices
- 4 cinnamon sticks
- 6 whole cloves

Place tea bags in Dutch oven. Pour boiling water over tea bags; cover and let stand 5 minutes. Remove and discard tea bags. Stir in cranberry juice, cranberries, if desired, sugar, lemon slices, 4 cinnamon sticks and cloves. Cover; cook for 1 hour. Remove and discard lemon slices, cinnamon sticks and cloves. Serve in warm mugs. Serves 8.



" PICKLED BAT'S FEET ? THAT'S THE TROUBLE WITH THESE RECIPES ! THEY ALWAYS CALL FOR SOMETHING YOU HAVEN'T GOT ! "

I ORDERED THIS BABY FROM THE NETHERLANDS. I GUESS THAT'S WHAT THEY CALL A DUTCH OVEN!

