

## **Au Gratin Ham and Potatoes Recipe**

### Ingredients:

4 Tbsp. butter or margarine  
1 onion  
3 Tbsp. flour  
2 cups milk  
Seasoned salt and pepper  
1-1/2 cups cooked ham  
3 cups potatoes  
1/2 cup cheese  
2 Tbsp. fine bread crumbs

### Instructions:

Mince onion.  
Dice ham.  
Dice potatoes.  
Grate cheese.  
Preheat Dutch oven to 325 degrees.  
Melt butter and sauté onion until translucent.  
Blend in flour.  
Gradually add milk, stirring constantly until thickened.  
Add pepper and seasoned salt.  
Mix in ham and potatoes to coat well.  
Sprinkle cheese and bread crumbs on top.  
Cover and bake at 400 degrees for 20 minutes.

Serves 4

## **Tortilla Lasagna**

This dish can be made with whatever you like to put in your lasagna. It is adapted so it can be cooked in the out of doors by replacing lasagna noodles with flour tortillas and baking in a Dutch oven instead of a glass dish. 1 bottle spaghetti/pizza sauce or make your own with cans of tomato sauce and spices 1 pkg. Mozzarella cheese, grated Your choice of sausage, hamburger or meatless (1 lb.) Sliced or chopped tomatoes/zucchini (optional)

Cook meat in a saucepan until cooked through. Layer tortillas, sauce, cheese, and other ingredients, in Dutch oven. Place Dutch oven in coals for approximately 45 minutes or whenever heated through.

## **BRV (Beef, Rice, Vegetable) Soup Recipe ★★★★★**

### Ingredients:

olive or vegetable oil  
3 lb ground beef  
1 tsp cayenne pepper  
2 Tbsp. garlic powder  
1 pkg dry onion soup mix  
2 cans vegetable soup  
2 cans vegetable-beef soup  
2 onions, diced  
2 cups rice  
4 cups water

### Instructions:

Mix ground beef, cayenne pepper, garlic powder, and onion soup mix. Form into ½ inch balls and fry in D.O. over hot coals with layer of oil in bottom. (could prepare this at home)

Drain grease from D.O.

Pour cans of soup into D.O.

Add onions, rice, and water (use 4 cups or 2 cups, depending on type of rice)

Bring to a boil.

Add meatballs and stir.

Cover and simmer for 20 minutes or until rice is soft and done.

Serves 10-12

## **BBQ Beef & Biscuit Bake**

3 lbs. ground beef	1 tsp. garlic, diced
1 cup BBQ sauce	1 cup beef broth
1 cup ketchup	2 cups sharp cheddar, shredded
1 onion, diced	1 pkg. buttermilk biscuits (can of 10)

Heat Dutch oven over hot coals. Brown beef, onions and garlic, pour off drippings. Add BBQ sauce, ketchup and beef broth. Cook 10 minutes, until steaming and thickened.

Sprinkle with cheese. Cut biscuits into quarters and arrange them on top. Cover and place 15 coals on top. Cook for 20 minutes, or until biscuits are golden.

## Chili Mac Recipe ★★★★★

### Ingredients:

1 lb hamburger  
1 onion, chopped  
2 cans of Ro-Tel diced tomatoes with chilies, undrained  
1 1/2 cup elbow macaroni or other fun shapes  
1 cup water  
1/2 cup cheddar cheese, shredded

### Instructions:

When Dutch oven is pre-heated to 350 degrees, put in hamburger and onion.  
Cook uncovered until hamburger is well browned, stirring often.  
Stir in tomatoes, water, and pasta.  
Bring to a boil.  
Reduce heat to about 250 degrees, cover, and simmer 20 minutes or until pasta is tender.  
Sprinkle cheese on each bowl when it is served.  
Serves about 4.



*Add a can of tomato sauce if you want a traditional reddish colored chili.*

*Another variation is to cook without the macaroni and water. Then serve over Fritos and wrap in a soft tortilla.*

## Coke-n-Ketchup Chicken

- 4-5 lb. of chicken; smaller pieces work better (wings and drumsticks), cut up chicken breasts work well too, or try pork chops/pork ribs
- 2 large bottles of ketchup
- 1-2 20oz Coke or other soda
- 1-2 sliced onions
- 1-2 teaspoons of tabasco sauce (optional)

This is so easy and so good.

Add all the meat to the Dutch oven.

Pour in all the ketchup.

Put a little coke in the ketchup bottles to rinse all the remains, pour into the oven.

Add coke until everything is covered.

Cook at medium heat for 45-60 minutes with coals on top and bottom.

Best when meat is almost falling off the bone.

## Dutch Oven Stew

4 to 5 lbs. beef

1 1/2 tsp. salt

1/4 tsp. pepper

3 tbsp. flour

4 c. cubed potatoes

1 diced sm. onion

3/4 c. diced carrots

1/4 lb. butter

Cut meat into 1 inch cubes and coat in flour. Melt butter in Dutch oven or a heavy cast iron pot and brown beef. Add water to cover beef and simmer 2 hours. Add vegetables and simmer another hour or until done. To thicken, mix 1/4 cups flour with 1/4 cup water and add to stew, cook 5 more minutes before serving.

Dumplings can be made 15 to 20 minutes before serving by: blending 2 cups flour, 1 teaspoon salt and 4 teaspoons baking powder. Cut in 3 tablespoons shortening and stir in 3/4 cup milk. Drop soft dough into stew by tablespoon. Don't remove lid until done, 15 to 20 minutes.

## Dutch Oven Pizza Recipe

### Ingredients:

1 box Pizza dough mix (can also use prebaked flatbreads)

1 can pizza sauce

1/2lb mozzarella cheese

1/2lb pepperoni

1 aluminum pie tin

Serves 2 or 3 people.

### Instructions:

Prepare the pizza dough per mix directions.

Spread dough inside pie tin and up the sides.

Top with sauce, cheese, and pepperoni.

Place 4 pebbles or wads of aluminum foil in Dutch oven to raise pie tin off bottom.

Set pizza in Dutch oven

Put Dutch oven on top of 12 briquettes and cover Dutch oven with 14 briquettes.

Cook for 15-25 minutes.

Serves 2 or 3 people.



## **Dutch Oven Chicken Breast Dinner Recipe**

### Ingredients:

8 chicken breasts  
1 cup flour  
1 Tbs. poultry seasoning  
4 potatoes  
4 carrots

### Instructions:

Cut potatoes and carrots into 1/2 inch chunks.

Put 1/2 inch of oil in Dutch oven and place on coals.

Mix flour and seasonings in plastic bag.  
Place 1 chicken breast in bag and shake.  
Repeat for each breast.  
Put potato chunks in bag and shake.

When oil is hot, add chicken and cook until completely browned.  
Drain excess oil from pot.  
Add approximately 1/4 inch of water.  
Place potatoes and vegetables over chicken.

Cook covered for 1 hour or until chicken is tender. Check periodically to ensure there is always a small amount of water in the bottom.

## **Honey Garlic Chicken**

4 boneless, skinless chicken breasts  
2 Tbsp. honey  
2 Tbsp. lemon juice  
2 Tbsp. oil  
4 garlic cloves, minced  
salt & pepper to taste

Arrange chicken in 12" Dutch oven. Combine remaining ingredients and pour over chicken.

Bake at 350 degrees (17 coals on top; 8 on bottom) for 30-45 minutes until juices run clear. Baste chicken occasionally.

Double recipe for larger groups.

## Enchiladas Recipe ★★★★★

### Ingredients:

1 lb. hamburger	1/2 cup grated cheddar cheese
1 pkg. dry taco seasoning	1 can enchilada sauce
1/2 cup water	6-8 tortillas (9-inch size)
1/2 chopped onion	

### Instructions:

Heat Dutch oven over coals.

Brown hamburger.

Add onion, taco seasoning, and water.

Simmer five minutes, or until water is absorbed.

Pour hamburger into separate container.

Spread 2 tablespoons of enchilada sauce on tortilla.

Spoon 1/6 of hamburger onto tortilla.

Sprinkle cheese on hamburger.

Roll up tortilla and place in Dutch oven.

Repeat for all tortillas.

Pour remaining sauce over tortillas in Dutch oven.

Sprinkle remaining cheese over tortillas after cooking for 15 minutes.

Bake at 350 degrees for 30 minutes. 10 coals under and 16 on top.

Try to pack the enchiladas close together. Cut one or two in half to fill in the edges. This helps keep the sauce spread over all the enchiladas.

It's very easy to double the recipe and make a second layer of enchiladas in the D.O. - lay them crossways to the first layer.



## Fried Rice Recipe

Required:

knife, spoon, pot, pie tin, Dutch oven

Ingredients:

3 Tbsp. sesame seeds  
1 C dry instant rice  
5 Tbsp. butter  
1 large onion  
5 large carrots  
5 scallions (green onions)  
5 eggs  
5 Tbsp. soy sauce  
salt  
pepper

Instructions:

Either at home or in Dutch oven, place sesame seeds in a pie tin and place the tin in a 350 degree oven. Bake until golden brown, about 10 minutes. Remove tin from Dutch oven.

Prepare instant rice in a pot, following package instructions.

Chop onion, carrots, and scallions.

Melt butter in Dutch oven and add vegetables. Sauté until carrots are soft.

Crack eggs into pot containing rice and stir.

Pour egg/rice mixture into Dutch oven with vegetables and mix together. Cook as if it were scrambled eggs.

When nearly done, mix in sesame seeds and soy sauce, stirring well.

Serves 4 to 6.

## Chicken Pot Pie

Ingredients:

- 2 large chicken breasts (cooked and cube)
- 2 large cans mixed vegetables
- 1 can cream of chicken soup
- 1 can cream of onion soup
- 10 pack refrigerated biscuits

Instructions:

Mix chicken, vegetables including liquid, and both cans of soup. Put in a Dutch oven and warm over coals. Do not boil. When warm, place biscuits on top of chicken mixture and cover with lid. Place coals on lid. Check after 15 minutes. Cook until biscuits are done. Usually takes about 30 minutes.

## Garlic Potatoes (side) ★★★

Ingredients:

- red potatoes
- margarine
- garlic salt or garlic powder
- steak salt
- Italian seasoning (optional)
- Pam cooking spray
- olive oil

Instructions:

Dice the potatoes. I would recommend at least 2 or 3 per person. If you are going to bake them in a oven, spray a cookie sheet with Pam. If you are using a Dutch oven, I would use a little extra virgin olive oil. Place the potatoes on the sheet or in the Dutch oven. Pack them in, it won't hurt a bit. Put on dabs of margarine, no set amount, enough to keep the potatoes moist during baking. I use the squeeze bottles of margarine for this. Season liberally with garlic powder or garlic salt according to taste. If you love garlic like we do, we shake on the garlic powder until we think it's enough, and then put on about half as much more. Add some steak salt and Italian seasoning, if you like. Bake at 350 degrees. Bake around 45-60 minutes. About halfway through turn the potatoes using a spoon or spatula, taste, add seasoning and/or margarine if needed, and finish baking. They are done when soft.

### Pot of Gold ★★★★★

- 1 can of tomato soup per person
- 1-2 cans of biscuits
- block of cheese
- 1 pound of hamburger

Cook hamburger until done. Fix each can of soup according to directions on can. Cut up cheese into small chunks and place them in the center of each biscuit. Fold biscuit over and pinch edges shut. Put all items into a Dutch oven and cook until biscuits are done. Cheese in biscuits will be melted.

### Restaurant Style Mexican Rice ★★★★★

2 cups long grain white rice, rinsed for 2 minutes	1/4 to 1/2 tsp. ground cumin
1/3 cup canola oil	1 Tbsp. dried parsley
2 1/2 cups chicken broth	1/4 tsp. table salt
4 Tbsp. dried onion flakes	3 Tbsp. ketchup
1 14oz. can Rotel tomatoes w/ green chilies with liquid	2 tsp. garlic powder

Place uncooked rice in a strainer and rinse under running water until it runs clear. Rinse about 2 minutes. This is to remove as much starch as possible. This is important to create dry, fluffy, non-sticky Mexican restaurant style rice. Drain rice, making sure to shake out as much water as possible.

Heat canola oil on medium high in Dutch oven on the stove top. Drop a few rice grains in the oil, when hot. When they sizzle, add all remaining rice. Stir constantly and fry rice until it is light golden brown and slightly translucent, about 6 to 8 minutes.

In another saucepan, combine the chicken broth, onion flakes, garlic powder, ground cumin, dried parsley, salt, ketchup and canned tomatoes with chilies and its liquid. Cook over medium heat until boiling. Reduce to a simmer and keep warm until needed.

When the rice, in Dutch oven, is light golden brown, stir in from the saucepan, the chicken broth / spice / tomato & chilies mixture. Stir well and bring to a boil in the Dutch oven.

When rice in Dutch oven reaches a boil, place lid on Dutch oven and place in a 350-degrees F preheated oven (or use 24 coals, 8/16).

Bake 15-minutes then open Dutch oven and stir well. Replace Dutch oven lid and bake another 15 to 20-minutes until done.

Remove from heat and stir well. Cover and allow to rest about 5 minutes before serving.

Makes about 4 cups of rice.

## Pulled Pork Barbeque ★★★★★

- pork loin or shoulder roast
- 2 carrots and 2 stalks celery
- 2 cups of water
- 1 cup cider vinegar
- 2 tablespoons brown sugar
- 1/3 cup catsup
- 1 teaspoon cayenne
- 1 teaspoon salt

Whether you use pork loin or shoulder is a personal preference, so choose accordingly, but remember that the shoulder meat will have more fat to it than loin meat and produce a juicier barbecue.

Place the pork roast on a shallow rack in a 12" deep Dutch oven, prepared for baking at 300°. I use 10-12 coals under and 8-10 coals on top of the Dutch oven. Next add 2 carrots, 2 stalks of celery, and 2 cups of water to the Dutch oven. Slow-cook the pork for 2-3 hours, depending on size, until the fats are broken down and the meat is tender enough to easily pull apart with a fork. While slow-cooking, replenish the coals as needed and rotate the Dutch oven and lid occasionally to avoid any hot spots. While the lid is off to be rotated, marinate the roast with the juices and check the water level. Add more water as needed so that there's always some under the roast.

When the pork is done, cover it and set it aside for about an hour to cool before pulling it. While waiting for the pork to cool down, prepare the serving sauce: strain 1 cup of the pork drippings from the Dutch oven and blend it with the other sauce ingredients: vinegar, brown sugar, catsup, cayenne, and salt. When it's cooled, shred the pork into a large pot, stir in the sauce, and heat. Serve hot on a bun with cole slaw and potato chips.

## Pretty Good Pork



- pork loin roast
- 1 jar roasted corn and black bean salsa
- 1 pound new/creamer potatoes
- 1 bag baby carrots

Heat charcoal (about 20 minutes). Place about 15 hot coals on a large rock or in a fire ring. Combine all food ingredients in the Dutch oven and place on coals. Place lid on pot with remaining coals on top. Cook for 90 minutes.

## Stew with Garlic Bread

Ingredients:

1 lb. ground beef  
1 lb. sausage  
1 onion  
1 can Ro-Tel tomatoes  
2 cans Alphabet soup  
1 can Veg-All (or other mixed veggies)

Instructions:

Brown ground beef in Dutch oven.  
Add sausage and brown.  
Chop onion and add to meat.  
Cook until onions are tender.  
Add remaining ingredients. Let cook approximately 30 minutes.

While the stew is cooking, slice a loaf of French bread. Butter each slice and sprinkle with garlic powder. Wrap the loaf in foil and heat over the Dutch oven. Very useful for wiping out the soup bowls!

## Layered Taco Pie Recipe ★★★★★

Ingredients:

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

Instructions:

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 followed by the rest of the taco sauce.  
Sprinkle with cheese.  
Cover and bake at 350 degrees until cheese is melted (around 30 minutes).

## Chicken and Dumplings Recipe

### Ingredients:

2 large envelopes chicken noodle soup mix (not single serving packages)  
1 12 oz. can chicken meat  
Buttermilk biscuit mix

### Instructions:

Preheat Dutch oven to 250 degrees.  
Mix soup mix with about half the normal water.  
Add chicken and bring to a boil.  
Mix biscuit mix and drop by spoonfuls on the chicken soup.  
Cover and bake at about 350 degrees for 30 minutes or until dumplings are done.

Can also add a can of corn, peas and carrots, or mixed vegetables if that sounds good to you.

Serves about 4

## Dutch Oven Lasagna ★★★★★

**Yield: 8 servings** **Cooking time: 1 hour**

1 1/2 lb. ground beef	1 tsp. salt
1 env. spaghetti sauce mix	2 tbsp. parsley flakes
1 lb. cream Cottage cheese	1 lb. can tomatoes (mashed)
1/2 box lasagna noodles (uncooked)	1 (8 oz.) can tomato sauce
2 tsp. basil leaves	1 (8 oz.) pkg. Mozzarella Cheese

1. Loose fry ground beef in Dutch oven. When brown, spread evenly over bottom.
2. Sprinkle 1/2 spaghetti sauce mix over meat.
3. Spoon on cottage cheese.
4. Lay on a layer of noodles.
5. Sprinkle remaining spaghetti sauce mix on top.
6. Sprinkle on basil, parsley and salt.
7. Pour on tomatoes and tomato sauce evenly.
8. Add one cup of water over top, make sure all is wet.
9. Cover. Cook over high heat, boil until noodles are done.
10. Take off fire. Sprinkle cut up pieces of cheese over top. Let stand 5 minutes. Serve.

## Mountain Dew Chicken Recipe ★★★★★

Ingredients:

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

Instructions:

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.

### Scout Master Stew ★★ ★

2 lb Beef, cubed (stew meat)  
1/4 cup flour  
3 pkg Beef Gravy Mix (Beef or Mushroom)  
6 Medium Potatoes, cubed  
5-6 Carrots, sliced  
1 Celery stalk, cut fine  
2 Medium Onions, cut fine  
1/4 cup Vegetable Oil  
1 Bay Leaf  
1/4 tsp Dried Parsley  
Salt; Pepper (to taste)  
Water  
1 pkg Biscuits

Toss the meat in flour to cover. Heat oil in a 12" Dutch oven, add onions and meat. Cook until meat is browned. Add remaining ingredients, except gravy mix. Mix gravy mix with water per the directions and pour over meat and vegetables. Add more water to almost cover everything, if needed. Lay biscuits out over the stew. Cover and cook until celery and carrots are fork tender.

This dish is very versatile, leave off the biscuits and add spuds. Add peas, beans or whatever you have in the cooler or fridge. The biscuits can be bake in another Dutch oven, got to have bread for sopping up all the gravy.

Serves about 6 – 8

### Easy Mostaccioli ★★ ★★

1 Tbsp. olive oil  
2 slices bacon, cut into 1/2-inch pieces  
1 medium onion, diced  
1/2 lb. bulk Italian sausage  
1 can (28 oz.) whole tomatoes, undrained  
3/4 cup chicken broth  
1 tsp. dried basil  
1/4 tsp. salt  
1/4 tsp. pepper  
2 cups uncooked mostaccioli pasta

In 12" Dutch oven, heat oil over medium-high heat (about 12 coals). Add bacon, onion and sausage. Cook 4-7 minutes, stirring occasionally, until sausage is no longer pink.

Stir in tomatoes, broth, basil, salt and pepper and uncooked pasta. Cover and cook 20-25 minutes with 8-10 coals on the bottom, stirring occasionally, until pasta is tender.

## Taco Soup Recipe ★★★★★

Required:

2 lb hamburger  
1 onion  
2 tsp garlic, chopped  
6 tsp. dry chicken bouillon  
6 cups water  
1 can Ro-Tel tomatoes and green chilies  
1 can diced tomatoes  
1 pkg dry taco seasoning mix  
1 pkg dry ranch dressing mix  
1 can corn  
1 can black beans  
1 can pinto beans  
8 oz. mild cheddar cheese  
~12 oz. bag Fritos or Doritos

Instructions:

Brown the hamburger in large pot, Dutch oven, or skillet.  
Chop the onion and add to hamburger.  
Add garlic to hamburger.  
Drain grease from hamburger if it was not lean.  
In large pot or Dutch oven, combine hamburger, bouillon, water, tomatoes, dry mixes, corn, and beans.  
Bring to boil, mixing occasionally.  
Simmer for 20 minutes.

Serve into bowls, sprinkling cheese on top with chips on the side.

Serves about 8.

## Herb Roasted Potatoes (Side)

6 large potatoes, cut in quarters	1 Tbsp. dried parsley flakes
6 medium onions, quartered	1 tsp. dried leaf basil
1/3 cup vegetable oil	1/4 tsp. dried thyme
1/2 tsp. pepper	

Place potatoes and onions in 12" Dutch oven. Drizzle the vegetable oil over vegetables and sprinkle with pepper, parsley, basil, and thyme. Lightly stir vegetables to coat all sides with oil and seasonings; bake, with 8 coals on bottom and 16 coals on top, for about 1 hour or until fork-tender, turning occasionally to keep from sticking to the bottom of the pan.

## Burger, Beans, & Biscuits Recipe

### Ingredients:

2lb. lean hamburger  
2 2lb. cans of baked beans  
1 cup favorite BBQ sauce  
1 cup shredded cheddar cheese  
1/2 cup ketchup  
1/2 cup mustard  
1 small onion, chopped fine  
Bisquik mix for one dozen biscuits

### Instructions:

Brown the hamburger in the Dutch oven.  
Stir in baked beans.  
Stir in BBQ sauce.  
Stir in ketchup and mustard.  
Stir in onion.  
Cover and cook on low heat (275) for 10-15 minutes.

While cooking, prepare the Bisquik mix to make a dozen biscuits.  
Stir the burgers and beans.  
Cover the top of the bean mixture with the biscuits, completely covering the top.  
Sprinkle the cheese over the entire top of the biscuits.  
Bake covered for 20-30 minutes, until the biscuits are done.



## Chicken Quesadillas Recipe

Required:

stove  
Dutch oven  
can opener  
fork  
small pot  
aluminum foil

Ingredients:

2 10oz cans white chicken meat  
2 Tbsp. chili powder  
2 tsp. minced garlic  
12 large soft flour tortillas  
8 oz. shredded Mexican-blend cheese  
salsa

Instructions:

Heat Dutch oven to 450.  
Pour chicken, undrained, into small pot on stove.  
Add chili powder and garlic.  
Shred chicken with a fork and mix well.  
Stir chicken while it heats for about 5 minutes.

To make quesadilla:

Place tortilla on square of aluminum foil.  
Spread 1/6 of chicken over tortilla.  
Sprinkle cheese over chicken.  
Top with second tortilla.  
Place in Dutch oven.  
You can place a second quesadilla on top of the first.

Bake for 8 to 10 minutes, then lift by corners of foil.  
Cut into 1/4s or 1/6s and add salsa if desired.

Serves about 6 people

## Corn Dogs Recipe

Required:

a tall glass

Ingredients:

4 cups vegetable oil  
1 pkg. hot dogs (8 or so)  
1/2 C flour  
1/2 C yellow cornmeal  
1 tsp. baking powder  
1/2 tsp. salt  
1/2 tsp. sugar  
1 Tbsp. shortening  
1/3 C milk  
1 egg  
8 wooden skewers

Instructions:

Combine flour, cornmeal, baking powder, salt, and sugar into a zip-loc bag at home.

Put hotdogs in a pot and cover with water. Bring to a boil, remove from heat, and let sit with the lid on.

Fill a skillet or Dutch oven with oil so it is 2 inches deep. (To use less oil, put an empty vegetable can in the skillet with a rock in it to take up space)

Heat the skillet to about 375 degrees.

Add shortening to dry ingredients and cut up with a fork so there are only tiny bits of shortening.

Combine milk and egg in a cup or zip-loc bag.

Pour milk/egg into cornmeal mixture and mix thoroughly.

Pour cornmeal batter into a tall glass.

Remove a hotdog from hot water and dry with a paper towel.

Insert a skewer into the end of the hotdog, leaving an inch as a handle.

Dip hotdog into batter in the tall glass.

Place hotdog into oil and fry until golden brown, about 2 minutes.

Serves 4 to 6

## Garlic Potatoes Recipe (Side)

Ingredients:

6 potatoes  
garlic salt  
1/2 pint of cream

Instructions:

Preheat Dutch oven to 325 degrees.  
Peel potatoes and cut into thin slices.  
Place a layer of potatoes in the Dutch oven.  
Sprinkle garlic salt over the top.  
Repeat for all potatoes.  
Pour cream over the top.  
Cook for 1 hour.

## Hash Brown Chicken Casserole Recipe ★★

Ingredients:

2 lb. frozen hash browns	1/2 large onion
3/4 C. butter	2 C. cheddar cheese
2 C. cornflakes	1 tsp salt
1 can of chicken - 10 oz.	1/4 tsp pepper
1 can Campbell's Cream of Chicken soup	
1 pint sour cream	

Instructions:

(I like to break the chicken apart into smaller shreds with a fork, but chunks are ok)

Chop the onion.  
Grate the cheese.  
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 hash browns 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.

## No Bean Hot Chili Recipe

### Ingredients:

2 lb. lean chuck roast  
1 large onion  
8 strips of bacon  
6 cloves garlic  
6 jalapeno peppers (use less to for less hot chili)  
2 tsp salt  
4 Tbsp. chili powder  
1 Tbsp. cumin  
1 Tbsp. oregano  
1 20 oz. can chopped tomatoes (Ro\*Tel if you can find it)

### Instructions:

Cut roast into 1 inch cubes.  
Chop onion.  
Mince garlic.  
Seed and chop peppers.  
Preheat Dutch oven to 350 degrees.  
Fry bacon until well done.  
Remove bacon, leaving grease behind.  
Brown meat, garlic and onions in bacon grease.  
Add jalapeno peppers and mix well.  
Add remaining ingredients.  
Heat to 300 degrees.  
Cook 1 hour.

### Notes:

Mix powders at home and bring in a baggie.

*You can also boil 16 oz. of elbow macaroni, drain and add to the mixture. Add 1/3 cup of water to the mixture to prevent noodles from sucking up all the chili juices.*

## Tender Beef Roast

4 lb beef roast  
1 cup water  
1 package dry onion soup mix  
1 tablespoon Worcestershire sauce

Place the roast in the Dutch oven. Make a thick paste from the onion soup mix and warm water. Brush the paste over the roast. Sprinkle the roast with Worcestershire sauce. Place 1 cup of water into the Dutch oven. Cover and bake the roast for around 2-3 hours at 325 degrees.

## Apple Pork Roast

1 (5-6 lb.) pork roast  
1 large sweet onion, sliced thick  
2 lbs. potatoes, sliced thick  
1 jar apple sauce  
Seasoning Salt (i.e., Lawry's)  
Garlic salt  
Mrs. Dash seasoning (seasoning without salt)  
Salt  
Pepper

Rub spices on roast. Place one layer of potatoes in bottom of 12" Dutch oven seasoned roast on top. Cook at 350 degrees (8 coals on bottom; 17 on top) 2-1/2 to 3 hours, replacing coals as needed and rotating cover 1/4 turn every 15 minutes.

Layer onions on top of roast. Sprinkle seasonings on top of onions; add remaining potatoes on top of and around roast. Lightly season potatoes. Cook one more hour, or until pork is cooked through.

Remove from heat. Pour apple sauce around roast and put the lid back on. Let sit for about 15 minutes. Roast will be ready for slicing and applesauce will be warm.

## BBQ Chicken

1 whole cut up fryer, or just your favorite chicken parts  
1 can cola  
1 bottle BBQ sauce

This is one of the easiest recipes you can make in a Dutch oven. It's quick, simple and falling off the bone good! Throw all ingredients in 12" Dutch oven and stir. Cook for approximately one hour with 17 coals on top and 8 on the bottom. The chicken will be falling-off-the-bone tender when this is done!

## Potato Cubes (Side)

4 large potatoes, cubed  
2 tbsp lemon juice  
4 tbsp cooking oil  
¼ tsp garlic salt  
2 tsp sweet basil, chopped

Cut potatoes (skin off if desired) into cubes and place in bowl. Combine lemon juice, cooking oil, garlic salt and basil. Pour this mixture on the potato cubes and stir to spread. Place cubes in an oiled baking pan and place pan in preheated Dutch oven. Bake for 20 minutes, stir, and bake 20 minutes more.

## Pizza Casserole Recipe ★★★★★

### Ingredients:

2 pkg. crescent rolls  
8 oz. shredded cheddar cheese  
1 can pizza Sauce  
8 oz. shredded mozzarella cheese  
25 pepperoni slices  
1.5 lb ground Italian sausage

### Instructions:

Brown Italian sausage, drain grease. (can use separate skillet to save time)  
Let Dutch oven cool, then line with 1 package of rolls.  
Spread pizza sauce on dough.  
Add Italian sausage and pepperonis.  
Add all cheese.  
Form a crust on top with the 2nd package of rolls.  
Bake 30-45 minutes at 350 degrees. Take off heat once top layer turns golden brown.

Serves 6-8 scouts



## Shepherd Pie Recipe ★★

### Ingredients:

2 lb hamburger  
1 green pepper  
1 sweet onion  
2 celery stalks  
1 can diced tomatoes  
1 small bag frozen vegetables  
3 cups prepared mashed potatoes  
8 oz. cheddar cheese  
salt & pepper

### Instructions:

Shred the cheese.  
Prepare the mashed potato flakes to make 3 cups.  
Dice the green pepper, onion, and celery.  
Brown hamburger in a Dutch oven.  
Add green pepper, onion, and celery.  
Stir about 5 minutes, until vegetables are soft.  
Stir tomatoes and mixed vegetables into hamburger.  
Spread mashed potatoes over top of hamburger/vegetable mix; cover it completely like a shell.  
Put lid on Dutch oven and bake at about 350 for 30 minutes.  
Sprinkle cheese on potatoes and bake another 10 minutes or until cheese is melted and golden.

Serves 6 to 8.

## Au Gratin Potatoes (Side)

2 bags frozen, shredded potatoes  
1 can cream of celery soup  
1 can cream of chicken soup  
1 lb. sour cream  
1 stick butter or margarine  
1/4 cup green onion, chopped  
2 cups crumbled corn flakes  
1/2 cup cheddar cheese, grated

Melt 3/4 stick butter in 12" Dutch oven. Add potatoes, soups, sour cream and onions. In a separate bowl, melt 1/4 stick butter and pour over corn flake crumbs. Add crumb mixture to cheese. Top potato mixture with cheese/crumb mixture. Cook with 12 coals on top and 12 coals on bottom for 45 minutes.

## Mexican Chicken

2 cups corn tortilla chips (slightly broken)  
2-1/2 cups cooked chicken, diced  
1 cup sour cream  
1 (10-3/4 oz.) can cream of chicken soup, undiluted  
1 (4 oz.) can green chilies, diced and peeled  
1 onion, chopped  
1 cup Monterey Jack Cheese, grated  
2 (6 oz.) packages yellow cornbread mix  
1 cup cheddar cheese, grated

Make cornbread with milk, following instructions on package. Add cheddar cheese to mix.

Combine sour cream, soup, chilies, onions and chicken in a separate bowl.

Cover bottom of 12" Dutch oven with broken tortilla chips. Sprinkle Monterey Jack Cheese over the chips. Spread chicken and sour cream mixture over chips. Carefully spread cornbread batter over chicken and sour cream mixture. Bake at 400 degrees (19 coals on top and 10 on bottom) for 25 to 30 minutes, or until golden brown.

## Baked Potato Soup ★★★★★

12 slices bacon  
2/3 cup margarine  
2/3 cup flour  
7 cups milk  
4 large baked potatoes, peeled and cubed  
4 green onions, chopped  
1-1/4 cups cheddar cheese, shredded  
1 cup sour cream  
1 tsp. salt  
1 tsp. black pepper

Place bacon in 12" Dutch oven. Cook over medium heat until browned. Drain, crumble & set aside. Drain grease. Melt margarine over medium heat. Whisk in flour until smooth. Gradually stir in milk, whisking constantly until thickened. Stir in potatoes and onions. Bring to a boil, stirring frequently. Reduce heat and simmer 10 minutes. Mix in bacon, cheese, sour cream, salt and pepper. Continue cooking, stirring frequently, until cheese is melted.

## Dutch Oven Calzones ★★☆☆

### Sausage Calzone

6 ounces sausage  
4 large mushrooms  
2 green onions  
1 teaspoon garlic salt  
1 teaspoon pepper  
1 teaspoon dried onions  
5 garlic cloves minced  
2 tablespoons spaghetti sauce  
provolone cheese to taste  
pizza dough

### Pepperoni Calzones

8 ounces thinly sliced pepperoni  
1 cup shredded mozzarella cheese  
1/2 cup spaghetti sauce  
pizza dough

#### Tips:

For all Dutch oven calzone's that I've made, I just use basic pizza dough. You can either make it from scratch as I did or buy the premade pizza dough in the tube, they both work great.

You can also use spaghetti sauce or pizza sauce; you might even want to consider substituting pesto sauce.

Make sure, when you fold your calzone dough over to seal in the recipe mixture, you seal the dough with some water or egg mixture.

I also sealed my edges with a fork; this created some nice decorated edges.

Try brushing the top of your calzones with olive oil, egg or spaghetti sauce.

Cook your calzones at 350° 15 to 20 minutes.

Serve with extra spaghetti sauce for dipping and Parmesan cheese to sprinkle on the top or whatever else you would like to add to it.

## Spaghetti 1-Pot Recipe

### Ingredients:

1 pound package spaghetti noodles  
1 pkg dry spaghetti mix  
1/2 pound cooked hamburger  
1 6oz can tomato paste  
oregano, garlic, onion powder, basil, thyme ... as desired

### Instructions:

Fill Dutch oven 2 inches deep with water and bring to a boil over coals.  
Break 1 package of spaghetti noodles in half and add to Dutch oven.  
Bring to boil and simmer 10 minutes.  
Pour off all but about 2 cups of water.  
Add spaghetti sauce mix.  
Add tomato paste.  
Add any other spices you like - oregano, basil ...  
Add precooked hamburger.  
Simmer for 10 to 15 minutes.  
Remove lid and simmer longer to thicken, if it is too runny.

Serves 4 to 6 people.

Can make it in a pot on stove and use dehydrated hamburger when backpacking.

## BBQ Meatballs Recipe ★★★★★

### *Ingredients*

1 Bag of Home-style Meatballs (plan on 10 per person)  
1 Bottle BBQ sauce (we prefer a darker colored sauce like KC Masterpiece, less if not making a whole bag of meatballs)  
1 Jar of grape jelly (less if not making a whole bag of meatballs)

### *Instructions*

Mix BBQ sauce and grape jelly in Dutch oven add meatballs and stir to coat. Let cook for about 45 minutes or so over medium heat (may take longer to cook if your meatballs are frozen). Serve plain or with mozzarella cheese on a hoagie roll or hot dog bun.

Double the recipe for large groups.

## Dutch Oven Stromboli Recipe

### *Ingredients*

1/3 pound bread dough  
4 slices of cooked sandwich ham  
4 slices salami  
1/3 pound mozzarella cheese shredded  
hot peppers if desired  
Olive oil

### *Equipment*

Dutch oven, small round cake rack, round metal tray slightly smaller than Dutch oven, rolling pin

### *Instructions*

Roll dough out just smaller than Dutch oven. Oil the dough. Place ham, salami, cheese & hot peppers on dough and fold dough over to close. Poke fork holes in dough. Place on round metal pan. Place in Dutch oven. Place approx. 7 to 8 coals on bottom of oven, 10 to 12 coals on top. Bake to a golden brown approx. 15 to 20 min.

## Dutch Oven Pot Roast

- 1/2 lb. roast beef per person
- 3 teaspoons vegetable oil
- 1 beef bouillon cube
- 1 cup boiling water
- 4 teaspoons catsup
- 1 teaspoon Worcestershire sauce
- 1 small onion
- 1/2 clove garlic (minced)
- 2 teaspoons salt 1/2 teaspoon pepper
- 1 teaspoon celery salt
- 4 teaspoons flour
- 1 cup sour cream

Steps: Heat vegetable oil in Dutch oven (don't let the fire get too hot). Add roast and brown on all sides. Dissolve the bouillon cube in boiling water. Add catsup, Worcestershire sauce, chopped onion, salt, garlic, garlic salt, and pepper. Stir and pour over roast. Put the lid on and cook for 2 to 2 1/2 hours over low heat (in oven, 250 degrees) until the meat is tender. Remove Dutch oven from heat and take out roast. Blend flour into cooled liquid to make gravy Return to heat and add sour cream (stir until gravy is smooth and hot). Slice beef and serve with gravy.

## Barbecue Meatroll

### *Ingredients*

- 4 pounds ground beef
- 2 cups oatmeal
- 4 eggs
- 3 tablespoons Worcestershire sauce
- 1 large sweet onion
- 1 small green pepper
- 1 garlic clove (crushed)

### *Barbecue Sauce*

Mix together:

2-8 oz. cans tomato sauce  
1/2 cup brown sugar  
2 tablespoons cornstarch  
1 teaspoon dry mustard  
1/2 teaspoon cloves  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
1/4 teaspoon allspice  
2 tablespoons Worcestershire sauce

Pat meat out on Saran wrap, aluminum foil or a cookie sheet. Use the rolling pin to roll it out to a rectangle about 1/2 inches thick. Place diced vegetables on top of rectangle. Remove Saran wrap or foil if you used it. Roll meat and vegetables as you would a cinnamon roll. Place in an aluminum foil lined 12 inch Dutch oven, if you had to make a seam in the foil, make sure the seam is down. Bend the meal roll to fit the Dutch oven if necessary. Bake for 15-20 minutes and baste with 1/2 of the barbecue sauce. Bake another 15 minutes. Add the remaining sauce. Bake for approximately 1 hour with coals on top and bottom.

## Pepperoni Pizza Dip (Appetizer or Cracker Barrel)

2 pkg cream cheese, softened  
1 cup sour cream  
2 tsp oregano  
1/4 tsp garlic powder  
1/4 tsp dried red pepper  
1 cup pizza sauce  
1 cup chopped pepperoni  
1/2 cups green onion, chopped  
1 green pepper, chopped  
1 cup shredded mozzarella cheese

Combine with fork in medium pot cream cheese, sour cream, oregano, garlic powder, and red pepper. Spread evenly on a pie plate. Spread pizza sauce over the top. Sprinkle pepperoni, green onion, and green pepper evenly over sauce. Top with mozzarella cheese. Bake in Dutch oven or cardboard oven at 350 for 10 minutes. Serve with Ritz or Waverly wafer crackers.

## Cheesy Hash Browns (Side) ★★★

1 pkg. frozen Hash Browns  
8 oz. sour cream  
1 stick butter  
1-1/2 cups cheddar cheese, shredded  
1 can cream of chicken soup  
1/2 cup onion, diced

Melt margarine & soup together in Dutch oven. Add sour cream and cheese and cook until cheese is melted. Add onion and potatoes and stir. Bake until bubbly and done (approx. 40 minutes) with 14 coals on top and 7 on the bottom.



## Cheesy Ranch Hash Browns Recipe (Side)

### *Ingredients*

2 lb. bag frozen southern style hash brown potatoes, defrosted.  
1/2 cup ranch dressing  
1/2 cup milk  
Shredded cheddar cheese as you like.  
2 oz. sour cream (optional)

### *Instructions*

Mix all ingredients. Spray Dutch oven with oil. Pour potatoes into hot oven. Add extra cheese over the top and bake about 30 min or so until tender and cheese is melted on top.

### **Tex-Mex Dutch Oven Dip (Appetizer or Cracker Barrel)**

1 cup guacamole dip  
1 cup refried beans  
1 cup sour cream  
1 pkg taco seasoning mix  
1 tsp. red pepper  
1 tsp. Tabasco sauce  
1/4 cups jalapenos, chopped  
1 medium tomato, chopped-  
1 medium green pepper, chopped  
1 lb. shredded Monterey jack  
1lg. bag taco chips

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

### **Simple Pot Roast**

3 lb. beef roast (rolled, pot, or rump)                      1 cup water  
2 tbsp cooking oil    garlic salt

Brown roast on each side in oil in the open oven. Add water to oven; sprinkle garlic salt on top of roast. Cook about 2 hours in covered oven; adding small amounts of water, if needed.

### **Split Pea Soup**

2 cups dry split peas    1 small onion, chopped  
¼ lb bacon, diced    1 tsp salt  
2 ½ cups water

Place peas in 2 ½ cups water and soak overnight. Brown bacon and crumble it. Add bacon, salt, and onion to the peas. Cover and cook over low heat for 1 hour. Inspect occasionally, adding small amounts of water, if needed, to thin the soup while it cooks. Serve with crackers.

### **Chicken Roll-Ups**

6 thin slices of ham    6 slices asiago cheese  
6 boneless, skinless chicken breasts                              6 slices bacon  
1 can cream of cheese soup    salt and pepper to taste

Flatten chicken breasts to ¼ inch thick. Place a slice of ham and cheese on each chicken breast, and then roll like a jelly roll. Wrap a slice of bacon around the chicken and secure with a toothpick. Place in Dutch oven containing cheese soup, and bake for 30-40 minutes at 350 degrees. Season with salt and pepper.

## Dutch Oven Ham ★★★★★

Select a fully cooked ham that will fit in the Dutch oven. Insert thermometer. Cover ham with a glaze, using any or all of the following ingredients

½ cup honey	orange juice or orange slices
cranberry sauce	½ cup brown sugar
cloves	pineapple juice
cinnamon	

Cook around 2 hours, until thermometer reads 130°. Around 45 minutes before end, score ham with a diamond pattern.

## Easy Bar-B-Q Chicken

8 boneless, skinless, chicken breasts	½ cup ketchup
½ cup brown sugar	½ cup vinegar
½ cup water	1 tablespoon oil

Cut chicken breasts into 1 inch pieces. Brown chicken pieces in oil in Dutch oven. Pour sauce over chicken and simmer over low heat for 1 hour. Replenish coals and continue cooking for 30 minutes more. Turn chicken and stir sauce every 15-20 minutes to prevent burning. If sauce is too thin, crack lid slightly. If sauce is too thick, thin with hot water. For variety, add chopped onion or 1 small can dice green chili.

## Tasty Jambalaya ★★★★★

1 pounds smoked sausage cut in 1" chunks	<b>Seasonings</b>
1 lb. chicken breasts	1/8 cup Tony Chachere's
1 tube Chorizo meat ½ pound bacon	3 bay leaves
1 chopped onion	1 tsp. basil
1 chopped bell pepper	½ tsp. thyme
2 stalks chopped celery	½ Tbsp. paprika
1/4 cup chopped garlic	1 Tbsp. Kitchen Bouquet
½ pound bacon	½ Tbsp. Lea & Perrin
1 qt. box chicken broth	Pepper to taste (black and cayenne)
3 cups rice	

Render the bacon, retain the fat. Add sausage and chicken. Cook until brown, stirring often.

Add vegetables and cook until browned but not scorched, stirring often.

Add enough broth to pull up and dissolve pan drippings. Add rest of broth.

Add seasonings and simmer for 10 to 15 minutes.

Taste and adjust. (Should be somewhat spicy and salty to accommodate the rice.)

Add rice. Bring back to a boil.

Set Dutch oven off of fire onto a bed of coals and cover lid with coals.

Bake for 60 minutes or until rice is cooked.

## Pizza for Breakfast Recipe

### Ingredients:

1 tube of Crescent Rolls	3 Tbsp. red bell pepper (optional)
1 cup sharp cheddar cheese	3 Tbsp. yellow bell pepper (optional)
1 cup hash browns	3 Tbsp. milk
1 green onion (optional)	3 Tbsp. parmesan cheese
1 lb sausage	3 eggs
1/2 tsp salt	1 tsp pepper

### Instructions:

Grate the cheese

Thaw the hash browns if they are frozen

Slice the onion

Brown and drain the sausage

Beat the eggs

Dice the peppers

Unroll the crescent rolls and cover the bottom of a 12 inch Dutch oven with flattened crescent rolls.

Sprinkle sausage, peppers, hash browns, green onion, and cheddar cheese evenly over the rolls.

Mix eggs, milk, salt and pepper in a bowl.

Pour egg mixture into Dutch oven.

Sprinkle parmesan cheese on top.

Bake for 20 minutes at 350 degrees, about 10 briquettes on bottom and 15 on top.

Serves 6-8 scouts.



## Mountain Man Breakfast Omelet

1 lb. country sausage	1 red bell pepper; diced
1 lb. bacon	18 eggs
1 large yellow onion; diced	$\frac{3}{4}$ cup milk
3 cloves garlic; minced	salt and pepper to taste
1 green bell pepper; chopped	3 cups grated Cheddar cheese
picante sauce (optional)	

Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. Add sausage to oven and fry until brown. Remove sausage from oven. Cut bacon into 1 inch slices. Add to Dutch oven and fry until brown. Add sausage, onions, garlic, and bell peppers. Sauté until onions are translucent. Whisk together eggs and milk. Season with salt and pepper. Pour eggs over vegetable mixture. Cover and bake using 8 briquettes bottom and 14-16 briquettes top for 20 minutes until eggs are set up. Cover top with cheese and replace lid. Let stand until cheese is melted.

May also serve topped with picante sauce.

Serves: 8-10

## Camp Fire Breakfast

- 1/2 lb bacon (or pre-cooked sausage)
- 1 medium onion
- 2 lb. bag of frozen hash brown potatoes (can be defrosted first)
- 1/2 lb. grated cheddar
- 1 dozen eggs
- Small jar of salsa-about 1 cup (optional)

Pre-heat 12" Dutch oven. Slice bacon and onion into small pieces and brown until onions are clear. Stir in the hash brown potatoes and cover. Remove cover and stir occasionally to brown and heat potatoes (15-20 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: Pour small jar of salsa over cheese/egg mixture. Cover and cook for an additional 3-5 minutes. Slice and serve.

## Quick Cinnamon Rolls

2 rolls Pillsbury biscuits	cinnamon
1 cup brown sugar	4 oz. raisins

Open and remove biscuits. Top each biscuit with raisins and brown sugar. Sprinkle with cinnamon. Place rolls on bottom of Dutch oven and bake for 15-20 minutes.

## French Toast Casserole ★★★★★

1 large loaf French bread  
8 eggs  
3 cups milk  
4 Tbsp. sugar  
1 tsp. cinnamon  
3/4 tsp. salt  
1 tsp. vanilla  
4 Tbsp. butter, cut into small pieces

Tear bread into 1-2 inch chunks. Put torn up bread in a 12" Dutch oven. Beat together all remaining ingredients, except butter. Pour over bread. Dot the top with butter. Bake with 9 coals on bottom and 15 on top. It should be done in 30-45 minutes, when eggs are set.

## 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.

## Bacon Cheese Pull Apart



- 14 Rhodes (or similar) dinner rolls, thawed but still cold
- ¼ cup butter (melted)
- 2 cups grated cheddar cheese
- 8 pieces cooked bacon (broken into bits)

Cut each roll in half. Pour butter into Dutch oven. Roll cut rolls in butter until coated. Arrange rolls in the Dutch oven. Sprinkle with cheese and bacon. Cover with lid and let rise until double in size. Bake at 350° F for 20 to 25 minutes.

## Monkey Bread Recipe ★★★★★

### Ingredients:

2 rolls of Pillsbury biscuits  
1/2 cup sugar  
1/2 cup brown sugar  
3 Tbsp. cinnamon  
1 stick butter

### Notes:

Dessert or breakfast

### Instructions:

Tear biscuits into quarters.  
Mix sugar and cinnamon in plastic bag.  
Drop each quarter into bag and shake to coat well.  
Place in Dutch oven.  
Melt butter and pour over biscuits.  
Bake at 350 degrees for 35 minutes.  
Serves 6 to 8.

May want to line oven with foil to catch melted sugar.



## Dutch Oven Pies Recipe

Required:

aluminum foil or aluminum pie tin

Ingredients:

1 can apple pie filling

1 box Jiffy muffin mix

1/4 stick butter

1 spray can of whipped cream

Notes:

Replace apple filling with any of your choice.

Try different types of muffin mix for variations.

Some people stir the muffin mix into the filling.

Also, to do more 'cooking', you can slice real apples instead of using filling.

Instructions:

Pour the filling into the pie tin.

Sprinkle the dry muffin mix over the entire surface.

Slice the butter into thin squares and distribute across surface.

Put 4 or 5 equal sized pebbles in the Dutch oven.

Carefully, place the pie tin on top of the pebbles. (Keeping the tin off the bottom reduces burning.)

Put on the lid and cover with coals.

Cook for 10 to 15 minutes, depending on fire temperature.

Dish a spoonful out and apply whipped cream.

## Cobbler Dump

2 cans fruit pie filling

1 box yellow or white cake mix

1 stick butter

Cinnamon

Line Dutch oven with foil. 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.

## Candied Apples Recipe

Each serving:

- 1 apple
- 1 oz. raisins
- 1 Tbsp. brown sugar
- 1 cherry
- 1 pineapple ring

Core the apples and fill the bottom of oven with apples standing stem side up.

Pack brown sugar and raisins into the core holes.

Place a pineapple ring on top of each apple.

Place a cherry in center of each ring.

Pour pineapple juice from the can of pineapple over the apples.

Cover and let cook for 30 minutes.

## Fizzy Fruit Cobbler Recipe ★★★

Apple pie filling

1 box yellow cake mix

1/2 can 7-Up

1 Tbsp. cinnamon

Any combination of flavors that sound good to you can be tried. This example is apple, yellow cake, and cinnamon. Another might be cherry filling, chocolate cake, and powdered sugar. Or, blueberry filling, white cake, and grape soda.

Line the Dutch oven with aluminum foil to make clean up easier if you aren't averse to doing that.

Pour the fruit filling into the bottom of the Dutch oven.

Sprinkle the cake mix on top of the filling; do not stir it.

Pour the soda on top of the mix from a low height so it does not splatter all over.

With a fork, mix the soda into the cake mix, being careful not to mix it into the filling too much - a little is ok.

When the cake mix is stirred, sprinkle cinnamon on top.

Cook for 45 minutes at 325 degrees.

## Peanut Butter Nuggets

1 cup peanut butter

1 egg

1 cup sugar

1 tsp vanilla

Put ingredients in a bowl and mix well. Spread the dough into balls about 1 inch in diameter. Place these on an oiled pan or the oiled bottom of the oven. Flatten the dough balls with a floured fork. Cook in batches as needed.

Bake about 15 minutes each batch.

## Pineapple Upside Down Cake Recipe

### Ingredients:

Jiffy yellow cake mix  
1 can pineapple slices  
1/2 cup brown sugar  
12 maraschino cherries  
2 Tbsp. butter

### Instructions:

Put 1/2 inch of water in the bottom of the Dutch oven.  
Form an aluminum foil 'pan' that is 1/2 inch above the bottom of the Dutch oven and wraps over the top edges of the D.O. This will hold the cake. Use a few layers of foil.

Mix cake mix with water, following package instructions.  
Drop small bits of butter into your 'pan'.  
Sprinkle brown sugar over butter.  
Lay pineapple slices in, covering the bottom.  
Place a cherry in the hole of each pineapple slice.  
Pour cake batter over pineapples.

Place on coals and add coals to lid to approximate 350 degrees.  
Cook until a toothpick inserted into cake comes out clean.

## Triple Fudge Brownies ★★★★★

1 pkg (3.9 ounces) instant chocolate pudding mix  
1 pkg (18 1/4 ounces) chocolate cake mix  
2 cups (12 ounces) semisweet chocolate chips  
Confectioners' Sugar

Prepare pudding according to package directions. Whisk in the cake mix. Stir in the chocolate chips. Pour into well-oiled 12" Dutch oven. Bake with 17 coals on top and eight on bottom for 30-35 minutes or until the top springs back when lightly touched. Dust with confectioners' sugar.

## S'more Pie Recipe

pie tin

Dutch oven

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 D.O. for about 5 minutes to melt chips.

Cover chocolate chips completely with layer of mini-marshmallows.

Cook in D.O. for about 10 minutes.

Check every 5 minutes until marshmallows are brown.

Carefully remove pie tin and set to cool. If you can set it in snow or shallow cold water, it will cool the crust faster.

Serves 8, but they'll want more.

## S'macos

1 tsp. olive oil

1 1/2 cups semi-sweet chocolate chips (divided into 10 equal piles)

10 medium flour tortillas

16 oz. mini marshmallows (divided into 10 equal piles)

Spread oil over bottom of Dutch oven and heat with 10-14 coals on bottom only. Place a tortilla on bottom of heated oven and layer one group of chocolate chips and then one group of marshmallows over the top. Cover with lid for 1 minute. Remove lid and using a pair of tongs, fold the tortilla in half, making a taco shape. Cover for another minute.

Remove lid and remove s'maco with tongs and place on a paper plate to cool. Repeat for each. Serve when cooled enough to handle.

## Black Forest Cobbler Recipe ★★★

Required:

aluminum pie tin (optional to cook in tin in Dutch oven instead of directly in DO)

Ingredients:

- 1 Chocolate cake mix
- 1 can Cherry pie filling
- 1 can soda pop - cherry or lemon lime
- 1 Hershey chocolate bar

Instructions:

- Dump pie filling into pie tin.
- Sprinkle about 3/4 of cake mix on top in even layer.
- Pour half can of soda around on top of cake mix.
- Stir soda into cake mix, leaving the pie filling alone as much as possible.
- Break chocolate into small pieces and place on top.
- Place pie tin in Dutch oven, setting it on top of four small pebbles for air circulation.
- Cover with Dutch oven lid and set on a small ring of coals. Cover the lid with coals.
- Cook at about 350 degrees for 30-40 minutes, or until the cake looks done when cut or poked.

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Another way to mix the mix:

Sprinkle about 1/3 of the cake mix over the pie filling. Then, pour 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.

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About 8 servings.



## Good Bars Recipe ★★★

Ingredients:

- 1 stick of butter
- 1 package of graham crackers, crushed
- 1 can sweetened condensed milk
- 2 cups chocolate chips
- 1 cup peanut butter chips

Instructions:

- Preheat the Dutch oven to 350 (6 briquettes under and 18 on top)
- Put butter in D.O. 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.

## Huggies Recipe

Required:

- Pot or Dutch oven
- Slotted Spoon
- paper towel

Ingredients:

- 1 Bag of Hershey Kisses
- 1 Bottle of Cooking Oil
- 1-2 Packages of Pillsbury Biscuit Dough

Instructions:

- Heat an inch or so of oil in the pot.
- Unwrap a Hershey Kiss and wrap it in a piece of Biscuit Dough.
- Drop into hot oil and fry.
- When brown, remove and let it cool on paper towel.

## Apple Crisp



- 8 apples, peeled and sliced
- ½ cup flour
- ¾ cup sugar
- 1 ½ sticks butter or margarine
- 2 tablespoons lemon juice
- ½ cup rolled oats
- 2 Tbsp. cinnamon
- ¼ teaspoon salt
- ½ cup brown sugar

Peel apples and cut in slices. Mix apples, lemon juice, sugar, ½ stick butter, cinnamon in Dutch oven. Combine margarine, flour, oats, salt and brown sugar mashing until crumbly. Sprinkle this mixture over apple mixture. Slice remaining stick of butter into pats and place over the apples. Bake 45-60 minutes with coals in Dutch oven, or bake 30-40 minutes in 350 F oven.

## Cherry Crisp

- 2 cans cherry pie filling
- 2 sticks butter, melted
- 1 white cake mix
- 1-3/4 c chopped nuts (optional)

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.

## 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 (optional)
- 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 fruit and put butter pats on top. Cook 20 -30 minutes or until "cake" is done.

## Peach Cobbler Recipe

Filling:

2 quarts of canned sliced peaches  
3/4 cup sugar  
3/4 cup water  
3 tsp corn starch

Crust:

2 cups flour  
3 Tbsp. sugar  
4 Tbsp. baking powder  
6 Tbsp. butter  
3/4 cup condensed milk

Instructions:

Filling:

Preheat Dutch oven to 250 degrees.  
Dump peaches and juice into Dutch oven.  
Dissolve cornstarch into water and stir into peaches.  
Sprinkle sugar, covering the surface.  
Cover and simmer.

Crust:

Mix all ingredients except milk in a large bowl.  
Add about half the milk and mix.  
Mix in more milk as needed until a soft dough is formed.  
Pat the dough out onto a floured board until it is 1/2 inch thick.  
Cut into 1/2 inch wide strips.  
Open the D.O. and crisscross the strips on the peaches.  
Cover and cook 20 minutes until crust is browned.

## Bubbly Peach Cobbler

¼ stick butter	4 cups canned peaches
1 cup sugar	1 cup flour
1 cup milk	

Melt butter in bottom of cake pan. Add peaches and sugar. Stir in 1 cup flour and 1 cup milk. Place cake pan in Dutch oven. Bake at 350 degrees for 35-40 minutes.

## Sugar Cookies Recipe

Ingredients:

1/2 cup softened butter	1 egg
1/2 tsp salt	2 cups flour
1 cup sugar	1/2 tsp vanilla extract
2 tsp baking powder	

Instructions:

Preheat Dutch oven to 400 degrees.  
Combine butter and sugar, stirring until well mixed.  
Blend in egg and vanilla.  
Add remaining ingredients and mix well.  
Drop onto greased pie tin.  
Place on inverted pie tin in Dutch oven.  
Bake for 6 to 7 minutes.

## Super Chocolate Brownie Recipe ★★★

Required:

12 inch Dutch oven  
large spoon

Ingredients:

1 box dry brownie mix (about 19oz.)  
eggs, water, and oil as required for mix  
1/2 cup chocolate syrup  
1 cup chocolate chips

Instructions:

Pour brownie mix into Dutch oven.  
Add eggs, water, and oil as directed on package.  
Mix in chocolate syrup and chips.  
Place on 10 briquettes of coals with 18 briquettes on lid.  
Check at 15 minutes, then every 5 minutes for doneness.  
Stick in a whittled toothpick - if it comes out clean, it's done.

Serves about 8, but you might want to just eat right out of the cooled Dutch oven.

## Dutch Oven Apple Cobbler - The Real Thing Recipe

### *Ingredients*

10-15 good sized granny smith apples  
1/2 Box of Brown Sugar  
1 Box Yellow Cake Mix  
1 Stick Butter (Unsalted)  
Cinnamon

### *Equipment*

12 Inch Dutch oven  
Kingsford Charcoal  
Charcoal Chimney

### *Instructions*

Fill a charcoal chimney with the charcoal and start with newspaper or a large camp burner, do not use starter fluid. Core, and slice apples into about 6 pieces per apple. Line the Dutch oven with heavy duty foil if desired for easier cleanup. Place sliced apples in bottom of oven. Sprinkle the brown sugar on top of apples. Cover the apples and brown sugar with yellow cake mix, do not mix. Cut up the stick of butter and place pats of butter on top of the cake mix. Sprinkle with a little cinnamon powder. Place about 10 charcoal briquettes underneath oven and around 10-15 on top. Cooking usually is 45-mins to an hour depending on temperature / wind conditions. Check after 30-45 minutes, it is done when the crust starts to brown and you can see the apples/brown sugar mixture bubbling up through the crust.

**Comment:** This is by far the best recipe/method for a 'made from scratch' type of cobbler. The fresh granny smith apples tartness is tamed by the brown sugar, and creates a bubbling sauce with the apples that cooks into the cake mix whilst the butter melts into it, creating a great crust. MMMMM.....