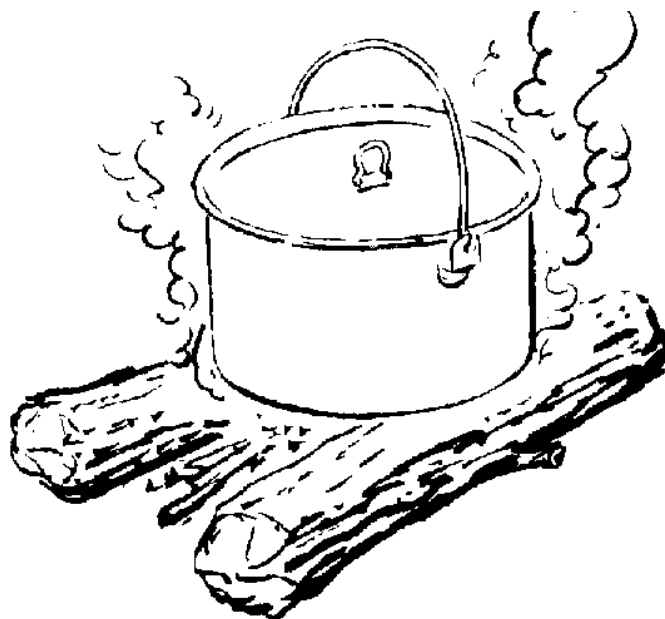


# A Dutch Oven Cookbook



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## PREFACE

In September 1998 I completed the field practicum for BSA Wood Badge Course C-9-98 conducted at Camp Long Lake located in Dundee, Wisconsin. During the practicum, I wrote and submitted my "Ticket" as a guide and pledge for application of the twelve leadership principles presented and learned at Wood badge Course C-9-98.

As part of my "Ticket", I pledged to develop a Dutch oven cookbook as a resource for the Scouts of BSA Troop 334. The fundamental learning objective for this endeavor was the development of a resource document explaining the uses of a Dutch oven and providing recipes for a variety of nutritional meals easily prepared in a Dutch oven while on camping trips. This cookbook fulfills one of the resource items for my BSA Wood Badge Ticket.

At this time I would like to thank some people for their support and contributions to this endeavor. I wish to particularly thank Kevin Stenson, my son and a Star Scout, for his patience and encouragement during the many hours that I worked on various items in my Wood Badge Ticket. I also wish to thank Ron Vogt, Charter Representative for BSA Troop 334; Bob Hartwig, Committee Chairman; Tom Vos, Scoutmaster; Dennis Pennefeather and Tom Breuer, Assistant Scoutmasters, and the Scouts of BSA Troop 334 whose support and encouragement motivated me to compile this cookbook as a resource for the Troop.

In addition I would thank Dr. Tom Niccolai, my ticket counselor from the Wisconsin Southeast Council, who supported me as I worked my Wood Badge Ticket. A special thank you goes to the many Scouters and parents who responded to my letters and e-mail messages and contributed recipes for this cookbook.

I also wish to acknowledge that the 1994 Three Fires Council Pow Wow book was the source for information contained in the sections of this cookbook that explain the history of Dutch Oven Cooking and the proper techniques for seasoning, cleaning and cooking with Dutch Ovens.

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## History of the Dutch oven

The Dutch oven came to this country in its early years of development, and early settlers to America used it in the preparation of nourishing meals. As settlers moved across the country, this cooking utensil was probably one of the most important items on the wagon or pack animal.

Through the years, many hunters, fishermen, ranchers, trappers, Scouts and campers of all styles have found the Dutch oven a most useful utensil. Probably your most versatile cooking tool, it can be used for frying, browning, steaming, stewing and baking. Most anything that can be cooked in or on your kitchen stove at home can be cooked in the Dutch oven in your camp.

## Seasoning your new Dutch oven

To prevent rust and make cooking easier, “season” your Dutch oven before using. Heat your home oven to 350° and in it warm the Dutch oven and lid for about ten minutes. Remove and carefully coat the Dutch oven and lid inside and out with cooking oil, using a pastry brush or a cloth. Place back into the oven and heat until the grease smokes. Turn off the oven and let the pot cool.

## Cleaning your Dutch oven

If you have baked cookies, pies, bread or a casserole in an aluminum foil liner within the Dutch Oven, it often eliminates a cleaning problem. Rechecking the oven for a protective oil film will be all that is necessary when the oven cools.

Many times after cooking biscuits or some dry dough item directly in the bottom of the oven, you can wipe the crumbs from the oven and do no further cleaning except rechecking the oven for a protective oil film on the metal.

After a greasy or sugary meal has been cooked directly in the oven, you must clean it. **DO NOT USE SOAP INSIDE THE OVEN**, since soap particles will seep into the pores of the metal and be forced out again at the next oven use. These particles will affect the flavor and purity of your next meal. The best way to clean the messy oven is to put water into the oven and replace it on the fire, bringing the water almost to a boil. Then using a soft scrubber, such as plastic mesh, gently scrub the remaining food from the sides and bottom. **DO NOT USE A METAL SCRAPER OR STEEL WOOL**, since this will scratch or remove the patina from you oven.

After the oven is clean, place it near the fire so that it will heat dry to remove any moisture from the metal. When the oven is dry, remove it to cool. After the oven is cool enough to handle, apply a coating of oil on the metal to again provide a protective coating to the metal. To apply the oil, you can use a pastry brush, paper towel, scrap of cotton, or even your fingers

## **Cooking in a Dutch Oven**

Many persons using a Dutch oven for the first time become discouraged with the oven because they did not follow the instructions and end up with some badly burned food. In using a Dutch oven, **IT IS FAR BETTER TO USE TOO FEW COALS THAN TOO MANY.**

Even today, one can find contradictory instructions. In some books you will find the main source of heat will usually be from the bottom, in other books it is recommended that the main source of heat come from the top. And, believe it or not, both instructions are correct! That is because of the way the Dutch oven is used. When the Dutch oven is used as a COOKING POT, where you are simmering or frying something, its main source of heat must come from the bottom. If you are using your Dutch oven as an oven, the main source of heat should come from the top, with some heat from the bottom, so the heat surrounds the food to bake it.

Since an open flame is too hot and its heat is practically impossible to control, you will need to let your fire burn down to hot coals before you can begin your Dutch oven cooking. If you use charcoal briquettes instead of wood for your fire, wait until the briquettes are coated with a layer of gray-white ash and radiating a steady heat. Be sure to plan ahead, starting your fire soon enough so that the coals are ready for cooking.

When you are ready to start cooking in the Dutch oven, some coals need to be pulled from your main fire area -- the equivalent of 9 to 12 charcoal briquettes. The Dutch oven can be set directly over these coals. It is important to have a small air space between the coals and the bottom of the oven. This can be as little as ¼ inch. If there is no air space when you set the oven over the coals, set the legs on flat thin rocks to get this space.

Once the food is in the Dutch oven, put the lid on the oven. If you are cooking something that is cooked in a liquid, it is possible that you will not need any coals on the lid. If you are cooking a dough of some type, you will need some coals on the lid. If the oven has been preheated, about 8 to 10 charcoal briquettes will be sufficient. Actually, the best way to learn how many coals to use is to use a Dutch oven, but start with few coals. Whenever the oven has not been properly preheated, the number of coals will have to be increased possibly for the first five minutes.

In cold, windy, or rainy weather, the major problem will be getting adequate heat. These conditions cause much loss of heat, and the number of briquettes used must be increased. Placing the charcoal on a piece of aluminum foil will cut down the heat loss if the ground is wet or cold. Aluminum foil can also be used as a windbreak, either by placing it over the coals, on the lid or around the Dutch oven.

Also when you need to set the lid down, place it on something other than the ground (we wouldn't want to have dirt or anything else from the ground in the food). You can use a can or a couple of small branches to keep the lid from resting on the ground.

## **Tools**

Now that we have the Dutch oven on the coals and baking food, how do we remove the lid without burning the fingers? When I got my Dutch oven and started using it, I found that a pair of channel lock pliers worked well in lifting the oven off the coals and removing the lid. The only draw back to using channel lock pliers was the proximity of my hands to the hot oven. To help protect my hands, I found a supply shop for welders and bought a pair of \$7 welder's gloves. These protect as well as insulate. Another possibility is a pair of fireplace gloves. Another tool I found invaluable is a pair of long salad tongs. I use these to pick up the hot charcoal briquettes and arrange them both under and on top of the oven. I have since replaced my pliers with a nifty tool that was found at a living history re-enactment. It is a piece of iron bar about 15" long. It has an iron bar wrapped at one end for a handle and a hook and cross bar on the other end to lift the oven out of the coals and remove the lid.

## **Cooking Helps**

### **Useful Accessories**

Measuring spoons: 1 tbsp, 1 tsp, 1/2 tsp, 1/4 tsp  
Measuring cup with division marks for each 1/4 cup of volume  
Long handled spoon  
Long handled fork  
Long handled tongs  
Short handled spatula  
Hot pot tongs  
Small shovel  
Wire lid lifter  
Cooking oil in plastic jar with screw lid  
Individual aluminum dessert molds  
Cupcake papers

### **Measurements**

3 teaspoons = 1 tablespoon  
4 tablespoons = 1/4 cup = 2 ounces  
5 1/3 tablespoons = 1/3 cup  
1 cup = 8 ounces = 1/2 pint  
2 cups = 16 ounces = 1 pint  
4 cups = 1 quart  
1/3 cup dry milk plus 1/8 cup water = 1 cup milk  
1 1/3 cups dry milk plus 3 3/4 cups water = 4 cups milk = 1 quart  
1 stick butter = 1/4 pound = 1/2 cup = 8 tablespoons

### **Emergency substitutions**

1 cup milk = 1/2 cup evaporated milk plus 1/2 cup water

1 cup buttermilk = 1 tablespoon vinegar plus enough sweet milk to make 1 cup

1 tablespoon corn starch = 2 tablespoons flour

1 cup margarine = 1 cup cooking oil

### **Abbreviations and metric conversion**

oz = ounce

tsp = teaspoon

tbsp = tablespoon

lb = pound

pkg = package

qt = quart

ml = milliliter

sm = small

md = medium

lg = large

sl = slice(s)

1 tsp = 5 ml

1 tbsp = 15 ml

1 cup = 237 ml

1 pint = 471 ml

1 qt = 942 ml

1 oz = 28 grams

1 lb = 454 grams

## **Breads and Biscuits**

### **Drop Biscuits**

Servings: 20

butter 4½ cups Bisquick  
1 cup warm milk

In 12" Dutch oven with 8 coals under and 14 coals on top, preheat oven. Melt butter in oven. Combine Bisquick and milk in a bowl. Mix well. Drop by spoonfuls into butter. Cover with lid and coals. Bake for 10 to 20 minutes. Check frequently to prevent burning.

### **Pull Apart Cinnamon Bread**

Servings: 8

3 cans refrigerator biscuits ½ cup walnuts  
cinnamon ½ cup raisins  
brown sugar 9" aluminum pan

Preheat the Dutch oven. In a 9" aluminum foil pan, **CROWD** two cans of refrigerator biscuits. Sprinkle with cinnamon, brown sugar, walnuts and raisins. Put one more can of biscuits on top and sprinkle with more cinnamon, brown sugar, walnuts and raisins. In the bottom of the Dutch oven, place 3 to 4 small stones to elevate aluminum pan. Place the biscuits in the Dutch oven. Bake for approximately 15 minutes or until the bread is baked in the center and the cinnamon and sugar have caramelized.

CHARCOAL RECOMMENDATIONS: Put no more than 8 or 9 briquettes on top and bottom of oven. Total used is 18.

### **Southern Corn Bread**

Servings: 8

1 1/2 cup Cornmeal 1 cup Milk  
4 tsp Baking Powder 2 Eggs  
1/4 cup Sugar 1 Tbsp Salt  
1/4 cup Cooking Oil or Shortening 1 cup Flour

Mix the dry ingredients thoroughly. Combine eggs, oil and milk. Add to the dry ingredients and mix until just smooth. Pour into greased 9" baking pan or into bottom of Dutch oven. Bake about 20-25 minutes in covered oven.

CHARCOAL RECOMMENDATION: Put no more than 8-9 briquettes on top and bottom of oven.

## **Baking Powder Biscuits**

Servings: 6

2 cup Flour

1/2 tsp Salt

3 tsp Baking powder

3/4 cup Milk or Water

1 Tbsp Sugar

2 Tbsp Dry Milk (if water is used)

1/2 cup Shortening

Thoroughly mix the dry ingredients together in a bowl. Add shortening. Mix until the shortening and mixture has a coarse, crumbly texture. Make a depression in the mixture and add the milk or water all at once. Stir quickly with a fork for 1-2 minutes, until the dough pulls away from the sides of the bowl. Place the dough onto a work surface lightly dusted with flour. Gently knead the dough 10 or 12 times, or about 30 seconds. See directions below. Roll out the dough 1/2" thick using a rolling pin, large can or bottle. Use a round cutter or open end of a small can to cut out the biscuits. Dip the cutter in flour and press straight down through the dough. The oven should be well seasoned and lightly oiled. Preheat and place the biscuits on the bottom. Cover and place a small quantity of coals on the bottom (8-12 briquettes) and a larger number on the lid (about 20-22 briquettes): Bake about 15 minutes.

Kneading directions:

Turn dough out onto a lightly floured surface. Place hands over dough, curve fingers and push down into dough with heels of the palms. Give the dough a quarter-turn, fold dough over and push down again. Repeat according to recipe directions.

Variations

a. Buttermilk Biscuits: Add 1/4 teaspoon of baking soda, increase shortening to 1/3 cup and use buttermilk for the liquid. If buttermilk isn't available, add 1 teaspoon of lemon juice or vinegar to each cup of milk, and let stand for 15 minutes.

b. Whole Wheat Biscuits: Substitute 1 cup of whole wheat flour for 1 cup of the white flour. Increase salt to 3/4 teaspoon and baking powder to 4 teaspoons. Use 3/4 cup of milk.

c. Biscuit Sticks: Roll out biscuit dough, and cut into 1/2 x 1/2 x 3 inch sticks. Brush with melted butter. Bake normally, but will take less time; about 8-10 minutes.

d. Fry 1/4 lb of bacon crisp, crumble and add to biscuit mix.

### **Quick Applesauce Muffins**

Servings: 12

2 cup Bisquick	1/4 cup Sugar
1 tsp Cinnamon	1/2 cup Applesauce
1/4 cup Milk	1 Egg
2 Tbsp Cooking oil	
-TOPPING-----	
1/4 cup Sugar	2 Tbsp Butter or margarine, melted
1/4 tsp Cinnamon	

Preheat oven (350 deg F.). Combine Bisquick, 1/4 cup sugar, and 1 teaspoon cinnamon. Mix well. Add applesauce, milk, egg and oil, and beat vigorously for 30 seconds. Fill greased muffin pans 2/3 full and bake 12-15 minutes. For Dutch oven, set pan on a spacer. Place coals underneath and on top. Cool slightly and remove from pans. Mix remaining sugar and cinnamon. Dip tops of muffins in melted butter, then in sugar-cinnamon mix.

### **Bisquick Pizza Crust**

Servings: 2

1 pkg Active Dry Yeast	3/4 cup Water, warm
2 1/2 cup Bisquick	Oil

Add yeast to warm water and soften. Add Bisquick and beat vigorously for 2 minutes. Dust work surface with flour or Bisquick and place dough on it. Knead dough until the texture is smooth, about 25 strokes (See biscuit recipe for directions). Divide dough in half and form into 2, 12" pizza crusts. Place on greased baking sheets, or into the bottom of a Dutch oven, and fold edges up to hold toppings. Brush dough with vegetable oil and let the dough sit for 10 minutes. Place sauce and toppings on pizza. Bake for 15 minutes at 425 deg. F.

Notes

a. See Dutch oven pizza recipe for more details.

### **Pita Bread**

Servings: 1

1 pkg active dry yeast	1 1/4 cup warm water
3 cup flour, white	2 tsp salt
1 tbsp oil or melted shortening	

In a large bowl, dissolve yeast in the warm water. Stir in flour, oil and salt. Knead on a floured surface for 5-10 minutes until the dough is smooth and elastic. Clean out the bowl and rub with additional oil. Put the dough in the bowl, turning to coat the dough, and then cover it with a towel

or lid. Let rise in a warm place for approximately 1 ½ hours until the dough doubles in volume. Divide dough into 12 pieces and knead each a couple times until smooth and round. On a floured surface flatten each to 1/4" thick and 4-5" diameter. Use a rolling pin or a glass soda bottle. Cover pita disks with a towel or lid. Put in a warm place and let rise for 20 minutes. Place the disks into a lightly oiled baking pan or directly into the oiled Dutch oven. Turn upside down on baking surface and bake in a hot oven (500 deg F.) for 5-10 minutes, until very lightly browned.

#### Notes

- a. Work quickly to retain the heat in the oven, cover the oven and don't peek. The rounds of dough will puff up like a balloon, and deflate as they cool.
- b. If they get too brown, they are still good, but they crack when you put stuff in them.
- c. A large, flat, clean and dry stone may be placed in the bottom of the Dutch oven to hold the heat better. The pita rounds may be baked directly on this preheated stone.
- d. 1 cup of the flour may be replace with whole wheat flour.
- e. Pita bread can be eaten by breaking it open and buttering while still warm, or with a filling stuffed in the pocket.

## Deserts

### **Cobbler**

Servings: 10

2 boxes Jiffy White Cake mix            2 Medium cans of fruit pie filling  
1 stick of butter

Pour 1 box of cake mix in the bottom of the Dutch oven. Spread evenly. Empty the contents of the fruit pie filling on top of the cake mix (At this point you may want to put cinnamon on the fruit filling if its apples). Pour the second box of cake mix over the fruit filling covering it. Cut the stick of butter in to 1/4" pats and place on top of the cake mix. place the cover on the oven and put it over 6-8 coals (if you're using charcoal) and place 12-16 coals on the top. Bake for about 20 min. or until all the cake mix has moistened and browned.

### **Black Forest Cake**

2 Boxes Jiffy Chocolate Cake Mix    2 Md Cans Cherry Pie Filling  
Whipped Cream Topping

Prepare and bake this cake the same way as a cobbler. Serve with whipped cream on top.

### **Montana Molly**

3 Boxes of Jiffy White Cake mix      2 Lg cans of Fruit Cocktail  
2 Sticks of Butter                      Cinnamon

Pour 1 box of cake mix evenly into the bottom of the Dutch oven. Pour 1 can of fruit cocktail over the cake mix. Sprinkle some cinnamon over the fruit cocktail. Pour 1 box of cake mix over the fruit cocktail. Cut a single stick of butter into pats and place them all over the cake mix. Sprinkle some cinnamon over the butter. Pour the second can of fruit cocktail over the buttered cake mix. Pour the last box of cake mix over the fruit cocktail. Cut the last stick of butter into pats and place over the cake mix and sprinkle more cinnamon on top. Bake until browned, turning and adding coals as needed.

### **Sweet Rolls**

1 cup Brown Sugar                      ¼ cup Butter  
1 - 10 count Biscuit can

Melt the sugar and butter in a pan. Cut the biscuits in half and place on top of the melted butter/sugar (you can optionally place nuts into the pan before this last step). Place on a rack in the Dutch oven. Use 12 briquettes on the bottom and 10 on the top. Bake for 10 minutes. Turn the rolls out on to foil.

### **Apple Crisp**

2 cans Apple pie filling              2 tbsp Lemon Juice  
\_ cup sifted flour                      1 cup Quick Oats  
½ cup packed brown sugar        ½ tsp salt  
2 tsp cinnamon                      1 stick margarine

Melt margarine in Dutch oven. In a bowl mix all dry ingredients, add melted margarine, mix until crumbly. Put apples in Dutch oven, sprinkle with lemon juice, top with crumb mixture. Cover Dutch oven.

Charcoal should be placed 8 coals on bottom, 8 on top. Cook for 40 minutes.

### **Ginger Pear Upside down Cake**

1 cup Butter  
2 pkgs Gingerbread mix  
28 oz can Pear halves, drained

½ cup Chopped Pecans or Walnuts  
1 cup packed Brown Sugar

12 inch Dutch oven - 8 coals under, 16 on top. Line oven with large pieces of foil. Leave edges to lift cake. Melt butter in oven over hot coals. Add brown sugar and nuts. Arrange pear halves on top. Prepare gingerbread mix using package directions. Pour over pears. Cover with lid and coals. Be sure oven is level. Bake for 25 minutes. Lift cake out. Invert onto serving plate. 10 - 12 servings.

### **Another Cobbler**

(for 12" Dutch oven)

½ lb butter  
1 white cake mix

1 qt fruit

Preheat lid. Line inside of Dutch oven with tin foil. Melt butter in the Dutch oven. Add fruit with juice. Sprinkle dry cake mix over top of fruit. Clean preheated lid and place on oven. Cook with top and bottom coals for 10 minutes and check for browning around the sides. Continue to cook but check every 5 minutes until browning occurs. Once it starts to brown, remove from bottom coals and cook with top coals only for about 10-15 minutes or until done.

### **Quick Cinnamon Rolls**

2 6 oz pkg biscuit mix flour  
3-4 oz raisins

1 cup brown sugar  
cinnamon

Mix the biscuit mix as directed and pat out in a rectangular shape on a floured, flat surface. Spread raisins and brown sugar over the dough. Sprinkle with cinnamon, Beginning with one long side of the dough, with floured hands, roll the dough in to a cylinder. Cut slices from this rolled cylinder and place in bottom of oven. Place lid on oven and bake about 15-20 minutes. Serves 8.

### **Brown Betty**

Servings: 8

3 cup Apples  
1/2 cup Butter, melted  
1 1/2 Tbsp Cinnamon  
1/2 cup Lemon Juice

1 1/2 cup Fine dry bread crumbs or graham cracker crumbs  
1 1/2 cup Brown sugar  
1 tsp Powdered Cloves

Mix crumbs and butter, grease the sides and bottom of the Dutch oven, and press the buttered crumbs

thickly on the bottom and sides to form a crust. Mix the sugar and spices together. Peel and core the apples. Slice them into about 1/4 to 1/2 inch thick slices. Put a layer of apples on the bottom of the pan, and sprinkle with brown sugar mixture and a few drops of lemon juice. Continue adding layers until the apples are used up. Spread a layer of buttered crumbs on the top, and dot with butter. Cover the oven and bake in coals for 30 to 40 minutes. (uncovered in oven, 20 minutes at 300 degrees F.) Traditionally served in bowls with cream.

#### Variations

- a. Use almost any fruit; peaches, pears, apricots, cherries or berries all work.
- b. Canned fruits may also be used. Drain them well, reduce the sugar by half, and mix 1/4 cup of the fruit's syrup with 1/4 cup lemon juice rather than using pure lemon juice.

### **Dump Cake**

Servings: 8

2 can Peaches, sliced (Large can)	1 pkg White or Yellow Cake Mix
1/4 lb Butter	2 Tbsp Cinnamon

Preheat the Dutch oven. Line with aluminum foil to ease cleanup. Pour the whole can of peaches and juice into oven. Add the dry cake mix on top of the peaches and spread it out evenly. Place several pieces of butter on top, and sprinkle cinnamon over top. Place lid on oven and bake about 45 minutes. Recipe will give a layer of peaches with a cake covering.

#### Variations

- a. Stir the cake mix and peaches slightly when placed in oven to provide a more spongy layer of cake.
- b. Use canned apples instead of peaches, add 1 tbsp. cinnamon and 1 teaspoon allspice to the apples.
- c. Use canned cherries instead of peaches, and add more sugar with the cherries.
- d. Try using 1 can of cherries and 1 can of Pineapple chunks, with a yellow cake mix.
- e. Top with nuts, coconut or other favorites.

### **Dutch Oven Cobbler**

Servings: 8

2 pkg Cake Mix, white or yellow	1 can Apple or Cherry Pie Filling
1 can Crushed Pineapple, 6 oz	1 can Sliced Pineapple, 6 oz
Cinnamon	Brown Sugar
Butter, Oil, or Margarine	

Line a 12" Dutch oven completely with heavy duty aluminum foil. Wipe butter or oil all over the inside of the lined Dutch oven. Pour 1 box of white cake mix into the bottom. Sprinkle about half a handful of brown sugar evenly on top. Pour in one can of crushed pineapple and spread it evenly

over the cake mix. Pour in one can of either apple or cherry pie filling (leave this in the middle). Then sprinkle about 1/4 of a box of white or yellow cake mix on top of this. Now take a can of sliced pineapple and arrange over the top of the mix to cover the whole thing. Then pour about 2/3's of the juice into the oven. Fill each of the sliced pineapple holes with a chunk of brown sugar and sprinkle a few shakes of cinnamon over everything. Dump the rest of the cake mix in and spread it evenly. Sprinkle a little more cinnamon on top for effect. Put the lid on and place the oven on exactly 10 HOT coals in or near your fire and then place 12 coals on top. Make sure the oven isn't near hot logs or it will burn. Cook for about 15 minutes and then turn the whole oven halfway around. Then cook for approximately another 15 minutes and check. If the top is a golden brown with the cherries or apples just starting to ooze through, it's ready. Let cool for a couple of minutes and serve.

### **Trail Cobbler**

Servings: 8

2 can Sliced Peaches, 1g

2 cup Biscuit Mix

1 cup Sugar

Water or Milk

Preheat Dutch oven slightly. Place several pebbles or nails on bottom of the oven, and put a baking pan (9x13") in oven. Pour peaches into the pan. Hold out some of the juice so the cobbler won't be mushy. Mix biscuit mix with water or milk to make a medium thick batter. Pour batter evenly over the top of the peaches. Sprinkle with sugar. Put lid on the oven, place coals on top and bottom. Bake until crust is golden brown, about 45 - 60 minutes.

Notes

- a. Any fruit may be used.
- b. Line bottom of Dutch oven with aluminum foil to catch spills.

### **Folded Pies**

Servings: 8

1 pkg Pie Crust Mix

4 oz Margarine

1 cup Flour

8 tsp Sugar

4 cup Raisins

Mix pie crust as directed and divide into 8 equal portions. Pat each portion into a round crust piece on a floured surface. Place some raisins, and a small piece of butter and sugar in the middle of each piece. Fold the dough piece in half, enveloping the ingredients. Wet the edges of the crust and pinch the semicircle edges together, or seal using a wet fork. Place in a covered Dutch oven and bake about 20 to 30 minutes until crust is golden brown.

### **Pineapple Upside-down Cake**

Servings: 8

1/4 cup Butter	1 pkg Yellow Cake Mix
1/2 cup Brown Sugar	1 Egg
1 can Sliced Pineapple	

Place butter and brown sugar in the warm Dutch oven and stir until well mixed. Place the pineapple slices in the butter and sugar mixture on the bottom of the oven. Mix the cake mix in a bowl as directed on the package, including the egg. Pour this batter over the pineapple in the oven. Put the lid on the oven, place coals under and on the lid of the oven. Bake for 30 to 40 minutes. Test cake for doneness with a wood sliver. Note: Be careful not to overheat the bottom and burn the bottom. When the cake is done, remove the lid and let the oven cool for about 10 minutes. Using a large cutting board covered with wax paper, hold the board on top of the oven and invert the oven and board quickly. This will allow the cake to fall on the board and the pineapple will be on the top.

### **Blueberry Biscuit Cake**

Servings: 4

2 cup Biscuit Mix	2/3 cup Milk
4 tsp Sugar	1 can #2, Blueberries

Preheat Dutch oven (15 minutes @ 400°). Mix milk and biscuit mix together thoroughly with fork. Pat out half the dough to fit the bottom of a greased, 7 - 8" round baking pan. Sprinkle 2 tsp. sugar over dough. Drain blueberries, saving liquid. Pour blueberries into oven. Form remaining dough into a 1/2" sheet and cover berries. Sprinkle remaining 2 tsp. sugar on top of dough. Tucking in the sides, and pour the liquid from the berries on top. Set in Dutch oven on a spacer to raise the baking pan off the bottom. Bake 20 to 30 minutes with 8 - 10 coals below and on 12 or so on top.

### **Rice Pudding**

Servings: 8

2 cup Rice, Cooked	4 cup Milk
1/2 cup Brown Sugar	1/2 tsp Cinnamon
1/2 cup Raisins	2 Eggs, beaten
pinch Salt	1 tsp Vanilla

Mix all ingredients and pour into a greased Dutch oven. Leave about 1 inch of air space under the Dutch oven lid so that the milk does not scorch. Cover with lid. Place coals on top and around the bottom of the Dutch oven and bake for about 30 minutes. Gently stir rice up from the bottom of dish. Continue baking for about 20 minutes longer. (325 deg. F.)

## **Bread Pudding**

Servings: 6

1/2 cup Margarine	1/2 tsp Nutmeg
2 1/4 cup Milk	1/4 tsp Salt
1 cup Sugar	3 Eggs
4 cup Bread cubes, day old	3/4 cup Raisins
1/2 tsp Cinnamon	1 tsp Vanilla

Melt margarine in pan, add milk and heat until bubbles form at edge of pan. Add sugar and stir until sugar dissolves. Remove from heat. Beat eggs slightly; mix remaining ingredients and add to bread cubes. Place in an oiled baking pan, then sprinkle additional cinnamon on top. Place baking pan in Dutch oven, raised off of the bottom. Bake 40 to 50 minutes with coals on top and bottom. When done serve with dessert sauce, if desired.

## **Lazy Cobbler**

1 large can sliced peaches butter	1 package white cake mix cinnamon
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When the Dutch Oven is preheated, put the whole can of peaches and juice into the oven. Then add the dry cake mix on top of the peaches. Place several pieces of butter on top, and sprinkle cinnamon all over. Place lid on the over and bake about 45 minutes. The recipe will give a layer of peaches with a cake covering that serves 8.

### Variations

1. Use canned apples instead of peaches, and add 1 tbsp, of cinnamon and 1 tsp of allspice to the apples.
2. Use canned cherries instead of peaches, and add more sugar with the cherries.
3. Instead of white cake mix, use a yellow or spice cake mix.

## **Main Dishes**

### **Mexican Omelet**

1 Dozen Eggs	1 Bottle of your favorite temperature Salsa
Water or Milk	Onions
Garlic	1 Pkg. Brown and Serve Sausages
Sliced Cheese	

Finely chop the onions and garlic. Cut the sausages into pieces. In the Dutch oven saute the onions and garlic. Add the sausage pieces to brown. Beat the eggs adding the water or milk. Pour the salsa

and eggs into the Dutch oven. Bake the omelet until the eggs are not runny. Take the oven off the coals, and place the slices of cheese on top. Replace the cover until the cheese has melted.

### **Pork Chops**

8 Pork Chops	2 tbsp Oil
1 Can Mushroom Soup	1 Can Tomato Sauce (optional)
Salt	Parsley Flakes

Brown the pork chops. Mix all the ingredients into the Dutch oven and bake for 30 minutes.

### **Meat Loaf**

3 Lb. Ground Beef	1½ Cups Bread Crumbs
2 Eggs	1 8 oz. Can Tomato Sauce
1 Onion Chopped	1 tbsp Parsley Flakes
1½ tsp Salt	¼ tsp marjoram

Mix all the ingredients together. Place into the Dutch oven and bake for 1 hour.

### **Dutch Oven Potatoes**

(for 16" Dutch oven)

½ lb bacon ends	10-12 lbs potatoes (thinly sliced)
6 large onions (thinly sliced)	salt and pepper to taste

Put the bacon ends in oven and cook over coals until browned. Mix potatoes and onions in the oven over the bacon and add salt and pepper. Add another layer of potatoes and onions then salt and pepper and continue this process of layering until the Dutch oven is full. Put lid on and put coals on top of lid. Stir every 5-10 minutes. After 20 minutes remove Dutch oven from bottom coals and cook with top coals only for another 10 minutes or until done.

### **Mexican Lasagna**

2 lbs Ground beef	1 lg Onion (chopped)
2 1 lb cans crushed Tomatoes	2 pkgs Taco seasoning mix
1 4½oz can Black olives	1 tsp Seasoning salt
1 pkg <u>Round</u> Tortilla chips - unsalted	1½ lb Ricotta cheese (dairy processed)
2 Eggs	1½ lbs Taco cheese
Vegetable oil or shortening	

Brown ground beef, onions then drain. Add Tomato, taco seasoning and olives. Place in separate

bowl or pot. In another bowl, mix Ricotta cheese and eggs. Layer in the following order into the Dutch oven from bottom to top:

½ meat  
½ Ricotta mix  
\_ taco cheese  
layer of chips  
½ meat  
½ Ricotta mix  
\_ taco cheese  
layer of chips  
sprinkle remaining taco cheese

Charcoal should be placed as follows: 8 under and 12 on top of lid. Cook for 30 minutes.

### **Pork Chops & Sauerkraut**

½ cup Butter	32 oz can Sauerkraut, drained
1 cup Sour Cream	3 large Tart Apples, cut into ¼” slices
½ cup packed Brown Sugar	8 Pork Chops
12 oz can Beer	Sale & Pepper to taste
Cinnamon to taste	Paprika to taste

12 inch Dutch oven - 10 coals under 16 coals on top. Preheat oven. Melt butter in oven. Add pork chops and cook until brown. Remove pork chops. Add sauerkraut. Stir fry for several minutes. Add beer and sour cream. Mix well. Remove half the sauerkraut mixture, place 4 chops over remaining sauerkraut. Season with salt and pepper. Cover with half the apple slices. Sprinkle half the brown sugar & cinnamon. Repeat layers. Sprinkle with paprika. Cover with lid and coals. Bake for 45 minutes or until chops are tender. 6 to 8 servings.

### **Pot Roast and Sour Cream Gravy**

1 4 lb Beef Pot Roast	3 tb cooking fat
1 Beef Bouillon cube	1 cup boiling water
4 tbsp ketchup	1 tbsp Worcestershire sauce
1 tbsp onion, minced	½ clove garlic, minced
2 tsp salt	1 tsp celery seed
½ tsp black pepper	1 small can mushrooms
4 tbsp flour	1 cup dairy sour cream

Brown pot roast in fat in a Dutch oven. Pour off drippings. Dissolve bouillon cube in the cup of boiling water and add to roast. Add ketchup, Worcestershire sauce, onion, garlic, salt, celery seed and pepper. Cover kettle and cook over low fire 2½-3 hours, or until roast is tender. Remove meat

from kettle. Blend flour and mushroom liquid (reserve mushrooms) and stir into remaining beef liquid to make gravy. Add mushrooms. Remove kettle from fire and stir in sour cream. Serve slices of pot roast with gravy.

### **Dutch Oven Chicken**

(for 16" Dutch oven)

5 chickens (cut in pieces)

½ qt buttermilk

3 eggs

Dutch Oven Coating Mix

Beat eggs and stir in buttermilk. Dip chicken in egg mixture and roll in Dutch Oven Coating Mix. Brown in ¼" of oil in Dutch oven. After all the pieces have been browned, pour off excess oil and layer all the chicken in the oven. Put the lid on with coals on top and bottom. Cook for 30 minutes then remove from bottom coals and cook another 30 minutes or until done with top coals. Check meat in the center of Dutch oven for doneness. This area will take the longest to cook.

### **Pork Chops and Rice**

(for 12" Dutch oven)

12 pork chops

1 cup rice

3 cans cream of mushroom soup

flour

salt and pepper

Roll chops in flour, salt and pepper and brown. Add mushroom soup and rice and cover with water. Simmer for 1-1½ hours with top and bottom coals.

### **Beef and Noodles**

(for 14" Dutch oven)

2 lb beef

2 cups water

salt and pepper

¾ cup egg noodles

½ cup corn starch or flour to thicken

Seer beef until brown. Add water and cook approximately 1½ hours until tender. Add noodles. Make a sauce with flour or corn starch and water to thicken soup. Stir thoroughly and cook for another hour. This is good served over Dutch Oven Potatoes.

### **Cody Chili Casserole**

1 lb ground beef

1 large onion chopped

½ cup chopped celery

1 15 oz can Mexican style chili beans

½ tsp seasoned salt

½ tsp chili powder

2 cups corn chips, crushed

1¼ cup grated cheddar cheese

pitted ripe olives

Brown meat in a skillet. Add onion and celery. Cook until tender. Remove excess fat from pot. Add beans, salt and chili powder. Place a layer of chips on the bottom of the Dutch oven. Alternate layers of chips, cheese and chili, reserving ½ cup of chips and ¼ cup of cheese for garnish. Sprinkle center with reserved cheese, place reserved chips around the edge. Top with pitted ripe olives. Bake in Dutch oven until heated through. Serves 6-8 people.

### **Surprise Five Can Casserole**

1 can boned chicken	1 small can evaporated milk
1 can cream chicken soup	1 can chow mein noodles
1 can cream mushroom soup	

Mix all ingredients in a Dutch oven or pot. Cook until heated (low heat if using pot). Serves 6.

### **Beef or Pork Ribs**

(for 14" Dutch oven)

6 lbs ribs	3 bay leaves
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Salt and pepper and seer in lightly oiled Dutch oven. Place all ribs in the Dutch oven. Add bay leaves. Beef ribs require 2 cups of water and cook for 4 hours with top and bottom coals. Pork ribs require no water and cook for 1½ hours with top and bottom coals. For BBQ-Ribs:

Beef ribs - after 2 hours add 1 quart of BBQ sauce and continue to cook remaining 2 hours.

Pork ribs - add BBQ sauce at beginning and cooking time is 2 hours with no water.

### **Dutch Oven Breakfast**

Servings: 12

24 Eggs	1 Loaf of Bread
2 lb Italian Sausage, hot & spicy	2 lb Mozzarella Cheese
1 Green Pepper	1 Onion
2 can Mushrooms	Water
Shortening	

Grease a No. 14 Dutch oven. Grease the lid if the oven is full enough that the contents might hit the top while cooking. Break the loaf of bread into pieces, and place in the bottom of the oven. Beat the eggs with some water (to add some "fluff" to the dish). Pour the eggs over the bread. Brown the sausage and spread it on top of the eggs/bread. Slice the cheese and lay it on top of the sausage. Dice the pepper and onion, and spread on top of the cheese. Slice the mushrooms, and spread on top of the pepper/onion. Cover and cook for 45 minutes in the usual Dutch oven way. (A 12 coals underneath, and a 18 on top works fine.)

#### Variations

- a. Try adding some bacon to the dish.

### **Breakfast Casserole**

Servings: 6

1 lb bulk or link sausage (slice up the links)

5 sl fresh bread (any kind)

6 eggs

1 tsp dry mustard

1 dash pepper

1 cup shredded cheese (such as cheddar or swiss)

2 cup milk

1 tsp salt

In a large skillet, brown and drain the sausage. Grease a 10x12x2-inch baking pan, or a 12-inch Dutch oven. Tear the bread into 1 inch pieces and arrange them evenly in the pan. Spoon the sausage over the bread and sprinkle with the shredded cheese. Beat together the eggs, milk, mustard, salt and pepper and pour it over the mixture in the baking dish. Cover and refrigerate several hours or overnight, if possible. If a baking pan is used, place it into a preheated Dutch oven, setting it on several stones to keep it off of the bottom. Bake for 30 to 40 minutes, or until set. (350-degree F.) If the recipe is increased allow a little longer baking time.

#### Variations

- a. Substitute browned corned beef hash or diced ham for the browned sausage. Add raw or sauteed onions or mushrooms and/or chopped, cooked potatoes. For a meatless version, replace the sausage with chopped raw broccoli or spinach. The spinach version is particularly elegant if you use a combination of swiss and feta cheese and add chopped green onions and a touch of tarragon. Thawed, well-drained frozen spinach works fine.
- b. Different cheeses or breads will give the dish a different character.

### **Beef-n-eggs Hash**

Servings: 4

2 can Corned Beef Hash, 15-oz

8 Eggs

Prepare a cupcake pan by oiling 8 mold positions, or placing 8 cupcake papers into the pan. Divide the hash between the 8 molds. Press the hash in each mold on the sides and bottom of each cupcake molds, forming a well. Break an egg into each hash-lined mold. Place the cupcake pan into the oven and bake for 25 minutes.

#### Variations

- a. Plain ground beef may be used instead of the canned hash.
- b. Mix chili sauce with the hash for more flavor.
- c. An empty orange rind may be used for utensil-less cooking instead of the cupcake pan. Cut an orange in half, scoop out the orange pulp and eat it. Now press the hash or ground beef into the

empty rind, break the egg into it, and place the rind directly onto the campfire coals.  
d. Use the outer 2 layers of an onion, cut in half, in place of the orange rind in #2.

### **Cereals, Hot**

Servings: 4

2 cup Oatmeal, or other hot cereals    1 cup Dehydrated fruit  
3 cup Water                                      Sugar, Honey, Cinnamon, etc.

\*These cooking methods will work with most hot cereals, such as oatmeal or rolled oats, Cream of Wheat and Rice, Malt-O-Meal, Farina, etc. The cooking and setting time, and the amount of water needed, will vary depending on the cereal being used, but these methods are very forgiving of the details.

#### **Overnight Breakfast 1:**

In the evening place the ingredients in a pot or Dutch oven and cover. Place in a hot pit and cover with hot dirt. Uncover in morning. Breakfast is ready.

#### **Overnight Breakfast 2:**

Place ingredients and boiling hot water in a wide-mouth thermos bottle and close.

or

Use any container with a tight lid and wrap it in blankets, clothing or something to insulate it well. Breakfast will be ready in the morning.

#### **Quick Breakfast:**

Bring water to a hard boil. Put cereal into the water and boil for 1 to 5 minutes. Longer times cook faster, but the risk of over-cooking is greater. Remove from the heat, wrap in an insulator and let set until done, about 20 minutes.

### **Dutch Oven Fried Chicken**

Servings: 6

4 lb Chicken (6 portions)                      4 Tbsp Oil  
1 cup Flour    1 tsp Salt  
1/2 tsp Pepper  
-- Variations --  
1 Spaghetti Sauce, large jar                      16 oz Stewed Tomatoes  
16 oz Noodles

Wash the chicken. Cut away and discard excess skin and fat. Cut the chicken into pieces, dip into cold water and pat dry. Shake the chicken pieces in a paper or plastic bag with seasoned flour (flour, salt and pepper). Preheat Dutch oven. When it is hot, put in cooking oil and add the chicken

pieces Brown thoroughly on both sides (about 20 minutes). Add additional oil if needed. Cover oven with lid and add coals on top. Bake over medium heat, basting the chicken occasionally with the cooking oil, for 20 minutes. Turn the pieces over and cook until tender, about 20 minutes. (about 1 hour total cooking time)

#### Variations

a. Pour a large jar of spaghetti sauce and a 16 oz can of stewed tomatoes over the fried chicken. for the last 20 minutes cooking time. (Add an extra 10 minutes to the total cooking time.) Cook egg noodles and pour sauce from the oven over them.

### **Dutch Oven Baked Chicken**

Servings: 6

4 lb Chicken (6 portions)	4 Tbsp Oil
1 cup Flour	1 tsp Salt
1/2 tsp Pepper	6 Potatoes
6 Carrots	1 Onion
3 Celery stalks	1 cup Water

Wash the chicken. Cut away and discard excess skin and fat. Cut the chicken into pieces, dip into cold water and pat dry. Shake the chicken pieces in a paper or plastic bag with seasoned flour (flour, salt and pepper). Preheat Dutch oven. When it is hot, put in cooking oil and add the chicken pieces. Brown thoroughly on both sides (about 20 minutes). Add additional oil if needed. Cut vegetables into large pieces and place in oven over the chicken. Add salt and water. Cover the Dutch oven and place coals on top and underneath. Bake for another 40 minutes, until tender.

### **Chicken and Stewed Tomatoes over Rice**

Servings: 6

6 Chicken portions	1 large can of Stewed Tomatoes
1 1/2 cup Rice	1 cup Water
2 tbsp Sugar	1 tsp Salt
1/2 tsp Pepper	
-- Seasoned Flour --	
1 cup Flour	2 tsp Salt
1 tsp Pepper	
-- Variations --	
1 sm Onion, diced	1 Green Pepper, chopped
1 tsp Chili Powder	

Wash the chicken. Cut away and discard excess skin and fat. Cut the chicken into pieces, dip into cold water and pat dry. Shake the chicken pieces in a paper or plastic bag with seasoned flour (flour, salt and pepper). Preheat Dutch oven and cooking oil. When the Dutch is hot, add the chicken pieces. Brown thoroughly on both sides (about 20 minutes). Add additional oil if needed.

Remove chicken and put rice in bottom of oven. Add tomatoes, water, chicken, salt and pepper. Cook over medium heat for another 40 minutes until chicken is done. Check while cooking and add a little more water if the dish is getting too dry.

#### Variations

- a. Cut up an onion and a green pepper and add to the rice and tomatoes.
- b. Add 1 teaspoon of chili powder for added zest.

### **Roast Beef, French Style**

Servings: 8

2 1/2 lb Chuck Roast, boneless	1 tsp Salt
1 tsp Thyme	6 Whole Cloves
5 Peppercorns	1 Bay Leaf
2 Clove, Garlic	4 cup Water
4 Carrots, quartered	2 Onions, quartered
2 Turnips, quartered	2 Stalks celery, 1" pieces

Place roast of beef, salt, thyme, clove, peppercorns, bay leaf and garlic in Dutch oven, add water. Heat to boiling, reduce heat and simmer covered for 2 to 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, or make into gravy. Approx. Cook Time: 2 1/2 - 3 hours.

### **Roast Beef**

Servings: 8

2 1/2 lbs Beef Roast	2 tbsp Cooking Oil
Flour	Water
Salt	

For high quality roasts: Roasting Standing rib, rolled rib, sirloin tip, eye of round or rolled rump roasts.

Brown the roast on each side in hot oil in an open Dutch oven. Sprinkle salt on all sides of roast. Cook slowly over low heat for 1 1/2 - 2 1/2 hours in the covered oven.

For tougher, lower fat roasts: Brazing Chuck, shoulder, round or brisket roasts.

Coat roast well with flour. Rub flour into the meat. Brown the roast in hot oil on each side in open Dutch oven. Add water to a depth of 1/2". Add salt and place cover on the oven. Cook slowly over low heat for 2 - 3 hours in the covered oven. Add water as needed to maintain the proper depth.

For really tough roasts, stewing meat, soup bones: Stewing

Coat roasts with flour and brown roast in hot oil. Add salt and seasonings. Add enough water to

just cover the roast. Cook slowly over low heat for 4 - 8 hours in covered oven. Add additional water if necessary.

#### Variations

- a. Use a can of consommé with the water for additional flavor.
- b. Add onions, garlic or herbs while cooking.
- c. See recipe for gravy if desired.

### **Dutch Oven Pot Roast # 2**

Servings: 8

2 lb Chuck Roast, boneless	2 Tbsp Oil or Shortening
2 lg Onion, sliced	8 lg Carrots, in 1" pieces
4 lg Potatoes, quartered	1/2 tsp Garlic Powder
Flour	Salt
Pepper	Water

Coat the roast with flour and rub it into the meat. Heat the oven and oil. When the oil is hot, brown the roast on both sides. Sprinkle it with pepper, salt and garlic powder. Add water to the oven to a depth of 1/2". Cover the oven and put about 20 hot charcoal briquettes on the lid and 25 underneath. Let the meat cook slowly for about 1-1/2 hour, adding water if needed to maintain the 1/2" depth. Add additional briquettes as needed to replace those that burn down. Add the vegetables. Cook for 30 minutes or until the carrots are tender.

### **Hungarian Goulash**

Servings: 6

2 lb Beef Tips, 2" cubes	2 tsp Paprika
1 sm Onion	1 1/2 tsp Salt
3 Tbsp Cooking Oil	1/4 tsp Pepper
1 can Whole Tomatoes	1 cup Sour Cream
4 oz Whole Mushrooms	2 Tbsp Flour

Brown beef tips and onion with oil in a Dutch oven or large fry pan. Add whole tomatoes, mushrooms and seasonings. Cover and simmer. Stir occasionally until meat is tender, about 1-1/2 hours. Blend flour and sour cream. Gradually stir into meat mixture. Heat to serving temperature.

### **Poor Man's SPAM**

Servings: 8

2 lb Ground Beef	1 1/3 cup Milk
2 tsp Salt	1/4 tsp Pepper
2 can Mushroom Soup	2 cup Cracker Crumbs
1 cup Water	Margarine

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

### **Pizza Hot Dish**

Servings: 6

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

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

Variations

- a. Add any favorite pizza topping to the sauce before adding the top layer.
- b. Use pepperoni or sausage instead of ground beef.

### **Guadalupe Chili Pie**

Servings: 6

2 lb Ground Beef	1 md Onion, chopped
1 can Chili Beans, 15 oz can	1 pkg Cornbread Mix, 6 oz.
8 oz Tomato Sauce, can	2 Tbsp Vegetable Oil
1/2 tsp Chili Powder	1/2 tsp Salt

Brown beef and onion in oil in open Dutch oven. Add beans, chili powder, salt and sauce and cook for 15 minutes in covered oven. Mix the corn bread as directed and add to top of meat and beans. Place lid on oven. Cook for 20 - 30 minutes, until cornbread is done.

### **Pork Chop Spanish Rice**

Servings: 4

4 Pork Chops, trimmed	1 Tbsp Oil
1 tsp Salt	1 Tbsp Chili Powder
1 cup Long-grained Rice	1/2 cup Onions, chopped
1/2 cup Green Peppers, chopped	1 qt Tomato Juice
1/2 cup Cheddar Cheese, grated	

In a large Dutch oven, slowly brown the pork chops in heated oil. When browned, drain off excess oil. Sprinkle chops with salt and black pepper. Add the rice, onions, chili powder and green peppers. Pour in the tomato juice. Cover and bring to boiling over high heat. Reduce heat and

simmer about 40 minutes, stirring occasionally. Cook until the rice and meat are tender. Sprinkle with the cheese. Approx. Cook Time: :50 minutes

#### Notes

- a. You may use 4 cups precooked rice if you wish, adding it during the last 10 min. of cooking. Use 1 -2 cups canned tomatoes instead of tomato juice.
- b. Use chicken instead of rice. Follow the directions for oven-fried chicken to brown the chicken for 20 minutes. Continue preparation with step 2.

### **Pork Chops and Rice**

Servings: 10

20 Pork Chops (2 per person)            2 1/2 lb Minute Rice  
5 can Cream of Mushroom Soup        5 can Onion Soup in Beef Stock  
2 can Mushrooms, small can

Brown pork chops in Dutch oven. Remove and place them on the side and keep warm. Mix rice, soups, mushrooms and 3 cans of water in Dutch oven. Lay the browned pork chops on top of this mixture. Bake in Dutch oven 45 minutes.

#### Variations

- a. May also use chicken or beef steak.

### **Barbecued Country-Style Pork Ribs**

Servings: 8

5 lb Country style Pork Ribs            1 tsp Salt  
1 Lemon, thinly sliced                  1 Onion, thinly sliced  
BBQ Sauce

Place ribs in a large Dutch oven or kettle with enough water to cover. Add salt, lemon, and onion, and cook for 45 to 60 minutes. Drain ribs thoroughly, discarding lemon and onion slices. Brush ribs well with BBQ sauce and place over slow coals. Turn every 10 minutes, brushing frequently with BBQ sauce. Cook for 35 to 50 minutes, or until done and well coated with the sauce. Serve with extra sauce. Approx. Cook Time: 2 hours

### **Dutch Oven Pizza**

Servings: 8

1 1/2 lb Ground Beef                      1 pkg Pizza Mix  
1/2 lb Mozzarella Cheese, grated        1 can Olives, sliced

Brown beef in open skillet and set aside and keep warm. Prepare pizza dough as directed and divide into 8 equal portions. Form these into crust pieces about the size of doughnuts, such that all 8 crusts

will fit into two Dutch ovens. Place the ground beef and cheese on the crusts; pour pizza sauce from pizza mix on each crust; then add sliced olives on top. Place coals over and under over and bake for about 25-30 minutes. Use only a small amount of coals on the bottom.

#### Variations

- a. Use sausage or pepperoni instead of beef.
- b. Place chopped onion, green pepper, mushrooms or other pizza toppings on top of sauce.

### **Dutch Oven Deep Dish Pizza**

Servings: 6

2 pkg Pizza Flour mix	1 can Pizza Sauce
1 lb Pepperoni	8 oz Mozzarella Cheese
8 oz Cheddar Cheese	1 can Olives
Water	

Mix both packages of pizza flour according to the package directions. Line the Dutch oven with aluminum foil and oil lightly. Pat out dough into the bottom of the oven in an even layer. Bring edges of dough up the sides of the oven about 1/2". Brush dough with oil. Spread a thin layer of pizza sauce over the dough. Put remaining toppings on the pizza, and then add remaining sauce over the top. Put cover on oven. Place oven over a small amount of coals. Place an even layer of coals on the cover and bake for about 20 - 30 minutes.

#### Variations

- a. Use any type of meat you wish.
- b. Add other toppings as you desire.

#### Notes

- a. The key to success is to not overheat the bottom crust when baking. Use the equivalent of about 6 - 8 charcoal briquettes on the bottom.

### **Spanish Rice**

Servings: 4

4 sl Bacon	1 md Onion
1 clove Garlic, chopped	1 lb Ground Beef
1 cup Rice	1 can Tomatoes, 16 oz.
2 cup Water, boiling	2 Beef Bouillon cubes
2 tsp Salt	Black Pepper

Cut bacon into pieces and cook in Dutch oven. Add onion, garlic and ground beef and cook until browned. Add the rice, tomatoes, water, bouillon cubes, salt and pepper. Cover oven and add coals

to top. Place over a small quantity of coals. Simmer for about 1 1/2 hours. Check after an hour to see if more liquid is needed.

### **Dutch Oven Beans, Boston Style**

Servings: 8

2 cup Navy Beans, large, dry	1/4 lb Salt Pork, sliced
1 tsp Mustard, Dry	1/2 cup Tomato Ketchup
1/3 cup Brown Sugar	1/2 cup Molasses
1 md Onion	1 tsp Salt

Cover beans with 6 c of water and soak overnight, or, rinse beans, add to 2 quarts cold water. Bring to boiling, simmer 2 minutes, and remove from heat. Cover and let stand for 1 hour. Add 1/2 tsp salt to soaking beans, cover, and simmer 1 hour, or until tender. Drain and save the liquid. Add water to make 2 cups if necessary. Add sugar, mustard and molasses. Add beans, onion and pork to a pot or Dutch oven. Pour liquid over top. Cover, bake for 4-6 hours, adding more water if needed. (300 deg F.)

Notes

a. Cut the pork into 1/2" squares. Bacon may also be used. Dry Pinto beans may be used. Cooking time may vary with different bean types.

### **Dutch Oven Beans, Southwestern Style**

Servings: 8

1 1/2 lb Pinto Beans, dry	2 Ham Shanks or ham bone
4 lg Tomatoes, ripe, or 1 can Tomatoes, #2 solid-pack	
2 Hot Chili Peppers	2 Onions, cut into chunks
1 1/2 Tbsp Salt	

Cover beans with 6 c of water and soak overnight or, rinse beans, add to 2 quarts cold water. Bring to boiling, simmer 2 minutes, and remove from heat. Cover and let stand for 1 hour. Drain the beans. Add the other ingredients to the pot, mixing with the beans. Add a little water until bean mixture is moist. Cover, bake in the coals for 4-6 hours, adding more water if needed. (300 deg F.)

Variations

- Add a 6" square of ham skin, with a layer of fat on it for additional flavor.
- Add 1/2 lb of minced-up pieces of beef.
- Add additional seasoning with garlic cloves, oregano, or various kinds of hot peppers.

## Miscellaneous Items

### **Dutch Oven Coating Mix**

5 lb flour	4 cups corn flake crumbs
2 tbsp poultry seasoning	4 tbsp salt
4 pkgs Shake N' Bake	1 small can paprika
3 tbsp pepper	

Mix all together thoroughly. This coating mix is good on pork, chicken, fish or beef.

### **Fudge**

1 lb box of powdered sugar	1 cup cocoa, unsweetened
½ cup milk	¼ cup margarine (use good stick margarine)
1 cup chopped walnuts	1½ cup miniature marshmallows
1 tbsp vanilla	

Place sugar, cocoa, milk and margarine in a metal 2 quart bowl. Place in preheated Dutch oven. Heat until margarine is melted. Remove the mixture from the oven and stir until blended. Stir in walnuts, marshmallows and vanilla. Immediately pour into a greased 8" pan. Set aside to cool. This will harden in the open on a cool day or a little ice to help it harden faster. Cut into squares and enjoy. Serves 10-15 people or 5 Scouts.

### **Baked Potato**

Servings: 1

1 Potato per person

Wash the outside of the potatoes, and puncture a small hole on two sides of each potato. Place the potatoes in a Dutch oven, cover and cook for about 1 hour. The time will vary depending on the size of the potato. (350 degrees F.)

#### Variations

- Prepared potato may be wrapped in heavy duty aluminum foil and placed directly on a bed of coals. Turn periodically to prevent burning.
- Cut the potato crosswise into 1/2" slices. Peel and cut an onion into thin slices. Place a slice of onion between each potato slice. Wrap in foil and bake.

**Popcorn**

Servings: 4

4 oz Margarine, or Cooking Oil      Salt

Popcorn

Pour enough oil into Dutch oven to cover the bottom about 1/16" deep, or melt 4 oz (1 stick) of margarine in oven. When oven is hot, pour in enough popcorn to cover most of the bottom with a single layer of popcorn. Place lid on the oven, and heat over high heat until the sound indicates all the corn has popped. During popping, you should lift the oven by the bale and rotate the oven to better stir the whole batch of corn. Pour popped corn into a paper grocery bag. Pour additional melted margarine and salt for desired taste. Shake bag to distribute salt. Serve while warm.