

Boy Scout Troop 12
Dutch Oven Cook Book
Submitted by Jacob Stoltz
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DESSERTS

Dutch Oven Apple Cobbler

Ingredients

Two cans fruit pie filling (apple, peach, etc)
One dry cake mix that complements pie filling (spice cake for apple, etc)
One can clear soda (7-Up, Sprite)

Equipment

Dutch oven
Mixing bowl

Instructions

Place two cans fruit pie filling in bottom of Dutch Oven (foil-lined if you like)
Mix cake mix with soda until all lumps are gone, then pour over fruit.
Place 9 coals under, 15 on top for about 35 minutes. Done when cake is cooked through.

Mississippi Mud Cake

1yellow cake mix; prepared
as directed

Topping
10oz. bag semi-sweet
chocolate chips
3/4cup chopped pecans
powdered sugar

Mud

1/2cup cocoa powder
2cups brown sugar
1cup hot water
2tsp. vanilla
1tsp. cinnamon

Line the bottom and sides of a 12" Dutch oven with heavy foil. To the oven add prepared cake mix.

Prepare The Mud: In a separate bowl combine all "Mud" ingredients and stir until well mixed. Pour mud mixture over the cake batter.

Bake: Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-90 minutes replenishing coals after 60 minutes if cake is not done. Sprinkle chocolate chips and pecans over top of cake about 5 minutes before cake is done.

Dust top of cake with powdered sugar just before service.

Serve warm with whipped cream.

Chocolate Lovers Delight

| | |
|------------------------|---|
| 1cup water | 1(10 oz.) bag miniature marshmallows |
| 1/2 | |
| 1/4cup cocoa powder | 1chocolate cake mix; prepared as directed |
| 1cup light brown sugar | 6oz. semi-sweet chocolate chips |

Line the bottom and sides of a 12" Dutch oven with heavy foil. Mix the water, cocoa powder, and brown sugar together and pour into the Dutch oven. Add marshmallows and spread them out evenly. Pour prepared chocolate cake mix over marshmallows. Sprinkle chocolate chips over cake batter.

Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes.

Serve warm with whipped cream.

Blueberry Fantasy Cake

| | |
|-----------------------------|----------------------------------|
| Cake | Filling |
| 2cups all purpose flour | 1can blueberry pie filling |
| 1tsp. baking soda | |
| 1/2tsp. salt | Whip Cream Frosting |
| 1cup butter | 2cups cold whipping cream |
| 1tsp. vanilla extract | 1cup powdered sugar |
| 1tsp. butter flavor | 1/2tsp. vanilla extract |
| 2cups sugar | |
| 5egg yolks (reserve whites) | |
| 1cup buttermilk | |
| 1cup flaked coconut | |
| 1/2tsp. cream of tartar | |

Prepare Batter: Sift together flour, baking soda and salt. In a

large mixing bowl beat butter, vanilla, and butter flavor until soft. Gradually mix in 1 1/2 cups sugar until light. Beat in egg yolks 1 at a time. Alternately mix in flour and buttermilk starting and ending with flour. Stir in coconut. In a separate bowl beat egg whites and cream of tartar until soft peaks form. Gradually mix in the remaining 1/2 cup sugar and continue beating until stiff but not dry. Gently fold egg whites into batter one half at a time.

Bake: Grease the bottom and sides of a 12" Dutch oven. Pour batter into Dutch oven and spread evenly to sides. Bake using 8-10 coals bottom and 14-16 coals top until lightly golden and top springs back when touched, about 60 minutes. For best results rotate oven and lid 90° in opposite directions every 15 minutes while baking. Allow cake to cool in pan for 15 minutes. Invert cake onto a cooling rack and finish cooling. Cut cake in half horizontally. Separate halves.

Prepare Frosting: In a chilled bowl whip the cream. Mix in powdered sugar and vanilla. Chill for 5 minutes.

Assemble Cake: Set 1 cake layer on a plate cut side up. Spread on blueberry pie filling. Top with second cake layer, cut side down. Frost top and sides with whip cream frosting.

Garnish with fresh blueberries and white chocolate curls.

Banana Pineapple Cake

| Cake | Icing |
|-----------------------------------|-----------------------------------|
| 3cups all-purpose flour | 4Tbs. butter; room temperature |
| 2cups granulated sugar | 3cups powdered sugar; sifted |
| 1tsp. baking soda | 3Tbs. pineapple juice |
| 1tsp. salt | 1/3cup crushed pineapple; drained |
| 1tsp. cinnamon | |
| 1cup crushed pineapple; undrained | |
| 3eggs; beaten | |
| 1cups vegetable oil | |
| 1/2 | |
| 2cups mashed ripe bananas | |
| 2tsp. vanilla | |
| 1cups chopped walnuts or | |
| 1/2pecans | |

Prepare Cake: In a large bowl sift together flour, sugar, soda,

salt and cinnamon. Add remaining ingredients and mix together until just thoroughly combined. Turn batter out into a greased and floured 10" Dutch oven and spread evenly. Place lid on oven and bake using 6-8 briquettes bottom and 12-14 briquettes top for 60-75 minutes or until a toothpick inserted into the center of the cake comes out clean.

Remove all heat from Dutch oven and let cake rest uncovered for 20 minutes. Run a rubber spatula around the edge of the oven to loosen the cake. Lay a piece of parchment paper across the top of the oven then put the lid on and carefully invert the oven so that the cake drops onto the lid. Lift the oven off the lid then slide the cake off the lid onto a cooling rack and remove the parchment paper. Allow the cake to cool to room temperature.

Prepare Icing: In a medium bowl cream butter until light. Add powdered sugar and pineapple juice and mix together until smooth. Stir in pineapple.

Spread icing on top and sides of cake.

Oatmeal-Craisin-Chocolate Chip Cookies

| | |
|-------------------------------|--------------------------|
| 1cup butter; room temperature | 1tsp. salt |
| 1cup brown sugar; packed | 3cups old fashioned oats |
| 1/2cup granulated sugar | 1cup shredded coconut |
| 2extra large eggs | 1cup craisins |
| 1tsp. vanilla | 1/2cup chocolate chips |
| 1cups all purpose flour | 1/2cup chopped pecans |
| 1/2 | |
| 1tsp. baking soda | 1/2cup chopped walnuts |
| 1/4 | |

In a large mixing bowl cream together butter, sugars, eggs, and vanilla. Stir in flour, soda, salt, and oats; mixing well. Stir in remaining ingredients.

Lightly oil a 14" Dutch oven. Using a tablespoon, drop cookie dough in small balls about 2" apart in Dutch oven. Cover and bake using 12 briquettes bottom and 16 briquettes top for 12-14 minutes or until tops of cookies just start turning brown. Remove cookies from oven using a plastic pancake turner and let cool. Repeat process until all cookie dough is used.

Fruit Cobbler Delight

| | |
|---------------------------------|--------------------------------|
| 1(30 oz.) can fruit cocktail | 1/2tsp. ground nutmeg |
| 1(30 oz.) can sliced peaches | 1yellow or lemon cake mix; dry |
| 1(12 oz.) can crushed pineapple | 1cup brown sugar |
| 1/2cup instant tapioca | 1/4lb. butter; cut into pieces |
| 1/2tsp. ground cinnamon | |

Into a 12" Dutch oven add canned fruit (juice included), tapioca, cinnamon, and nutmeg. Stir to mix. Sprinkle cake mix evenly over top of fruit. Sprinkle brown sugar over top of cake mix. Dab butter all over top of brown sugar. Place lid on oven. Bake for 45 minutes to an hour using 12 briquettes top and 12 briquettes bottom heat. Cobbler is done when top is brown and cake has absorbed fruit juices and is no longer dry.

Variation: Combine 1 cup of crushed pecan halves with the brown sugar for a crunchier topping.

Carmel Apple Crisp

| Filling | Topping |
|---|------------------------|
| 8-10large granny smith apples; peeled, cored and sliced | 2cups brown sugar |
| 2Tbs. lemon juice | 2cups flour |
| 2/3cup sugar | 1cup instant oatmeal |
| 1/3cup flour | 1/2cup chopped walnuts |
| 2tsp. ground cinnamon | 1cup butter; melted |
| 3/4tsp. ground nutmeg | |
| 1/4tsp. ground cloves | |
| 3/4tsp. salt | |
| 1(12 oz.) jar carmel sauce | |

In a buttered 12" Dutch oven add apples and lemon juice; stir to coat apples. In a separate dish combine sugar, flour, cinnamon, nutmeg, cloves and salt; stir to mix. Pour dry ingredients over apples and stir until apples are well coated. Spread out apples and pour carmel sauce over the top.

In a medium bowl combine brown sugar, flour, oatmeal, and walnuts; stir to mix. Using a fork mix in melted butter to form coarse crumbs. Spread topping evenly over apples.

Cover Dutch oven and bake using 10-12 briquettes bottom and 16-18 briquettes top for 60 minutes.

Banana Crumble

| | |
|------------------------|--------------------------|
| 10ripe bananas; peeled | 1cup brown sugar |
| | 1/2 |
| 1cups orange juice | 1tsp. nutmeg |
| 1/2 | |
| 2tsp. vanilla | 1tsp. salt |
| 1cup flour | 1sticks butter; cut into |
| | 1/2pieces |
| 1cup instant oats | |

Slice bananas into 1/4" slices and place in a lightly buttered 12" Dutch oven. Combine orange juice and vanilla and pour over bananas.

In a separate bowl combine flour, oats, brown sugar, nutmeg and salt; stir to mix. Cut in the butter until mixture is about the size of small peas. Spoon crumble mixture over fruit.

Cover and bake for 30 to 45 minutes using 10-12 briquettes bottom and 16-18 briquettes top until crumble is golden brown.

Applesauce Cake

Cake

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

Frosting

| | |
|-----------------------------------|----------------------|
| 8oz. brick cream cheese; softened | 3cups powdered sugar |
|-----------------------------------|----------------------|

1/2cup butter; room
temperature

1tsp. vanilla

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

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

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

Apple Cinnamon Dessert Bread

| | |
|------------------------------------|---------------------------|
| 3Tbs. butter; melted | 2Tbs. quick rise yeast |
| 2apples; peeled, cored, and sliced | 2tsp. salt |
| 1/2cup brown sugar | 1cups warm water; 120° F. |
| | 1/2 |
| 1tsp. ground cinnamon | 2eggs; beaten |
| 1/3cup chopped walnuts | 1/3cup vegetable oil |
| 3/4cup raisins | 1/2cup sugar |
| 4cups bread flour | 1tsp. ground cinnamon |
| 1/2 | |
| 1/2cup sugar | |

In a large bowl combine 2 cups of the flour, sugar, yeast, and salt. Stir to mix. Add water, eggs, and oil and mix in well. Mix in remaining flour 1/2 at a time and work until dough forms a ball. Place dough on a floured board and knead for 5 minutes. Put dough in greased bowl, cover and place in a warm area free from drafts until dough has doubled in size.

In a 12" Dutch oven add melted butter, apples, brown sugar, cinnamon, raisins, and walnuts. Stir until brown sugar has dissolved and the apples are well coated. Spread apples out evenly on bottom of oven.

To a small bowl add 1/2 cup sugar and 1 tsp. cinnamon. Stir to mix well. Punch dough down and form into 1" size balls, roll in cinnamon sugar mixture, and arrange in Dutch oven allowing them to touch.

Cover oven and let dough raise for 20 minutes. Bake using 10-12 briquettes bottom and 14-16 briquettes top for 35-40 minutes. Remove Dutch oven from heat and allow to rest with the lid on for 10 minutes. Remove bread from oven by inverting the oven so the bread lies on the lid, then remove the oven.

Serve warm.

Breakfast

Breakfast Pizza

| | |
|---------------------------------|-----------------------------|
| 1can crescent rolls | 1cup shredded sharp cheddar |
| 1lb. sausage; browned & drained | 3eggs; beaten |
| 3Tbs. diced red bell pepper | 3Tbs. milk |
| 3Tbs. diced yellow bell pepper | 1/2tsp. salt |
| 1cup thawed frozen hash browns | 1tsp. ground black pepper |
| 1green onion; sliced | 3Tbs. parmesan cheese |

Unroll the crescent rolls. Line the bottom of a 12" Dutch oven with a layer of flattened crescent rolls. Sprinkle evenly with sausage, bell peppers, hash browns, green onion, and cheddar cheese. In a medium bowl whisk together eggs, milk, salt and pepper. Pour egg mixture evenly over top of pizza. Sprinkle with parmesan cheese.

Cover and bake using 8-10 briquettes bottom and 12-14 briquettes top for 20-30 minutes until eggs are set.

Breakfast Sausage Souffle

| | |
|---------------------------------|--------------------------|
| 12-slices bread; cubed | 3/4cup milk |
| 15 | |
| 6Tbs. butter; melted | 1tsp. dry mustard |
| 1lb. shredded Cheddar cheese | salt and pepper to taste |
| 18eggs | 1lb. cooked sausage |

Add bread cubes to a well greased 12" Dutch oven. Drizzle butter over bread then sprinkle cheese over the top. Whisk together eggs, milk, and mustard. Season with salt and pepper. Pour eggs over bread and cheese. Sprinkle sausage over the top. Cover and bake using 6-8 briquettes bottom and 12-14 briquettes top for 30-45 minutes until eggs are set.

Mountain Man Breakfast

| | |
|-------------------------------------|-----------------------------|
| 1lb.bacon | 10-medium potatoes; sliced |
| | 12 |
| 2medium yellow onions; diced | 12eggs; beaten |
| 1cups fresh mushrooms; 1/2sliced | salt and pepper to taste |
| 1green bell pepper; diced | 3cups grated Cheddar cheese |
| 3cloves garlic; minced | picante sauce |

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot. Cut bacon into 1 inch slices. Add to Dutch oven and fry until brown. Add onion, mushrooms, bell pepper and saute until onions are translucent. Add potatoes and season with salt and pepper. Cover and bake using 8 briquettes bottom and 14-16 briquettes top for 30 minutes. Season eggs with salt and pepper then pour eggs over top of potatoes. Cover and bake another 20 minutes. Stir gently every 5 minutes. When eggs are done, cover top with cheese and replace lid. Let stand until cheese is melted.

Serve topped with picante sauce.

Baking Powder Biscuits

| | |
|-------------------------|-----------------|
| 4cups all-purpose flour | 1/2cup Crisco |
| 2Tbs. baking powder | 2cups cold milk |

2tsp. salt

To a mixing bowl add flour, baking powder, and salt. Stir together using a fork. Cut in the Crisco until the mixture is like coarse meal with no lumps larger than a green pea. Add milk to the mixture and stir it with a fork until there are no areas of dry flour. You want the dough to be sticky and moist. This is what makes baking powder biscuits so tender and flaky.

Generously flour a large cutting board or smooth countertop making sure to coat your hands in flour too. Scoop the dough out of the bowl and put it on the floured surface. With the palm of one (or both) hands, press down on the dough and push it away from you. The dough will stretch into the shape of an oval. Next, lift the far end of the oval and bring it towards you, so it resembles a thick taco shell with the opening facing towards you. Then, rotate the dough a quarter turn and repeat the process, gently pushing, folding and turning, about 10 times. If dough begins to stick to your hand, it is fine to use a little more flour to cut the stickiness. Pat the dough into a circular shape about 1/2" thick.

Using a 2" cookie or biscuit cutter cut out biscuits by pressing cutter into the dough and then lifting it straight out. **Make sure not to twist the cutter as this releases air in the dough causing the biscuits to turn out flat.** Place biscuits in a greased 14" Dutch oven leaving 1/2" space between.

Place lid on Dutch oven and let raise for 10 minutes then bake using 12-14 briquettes bottom and 18-20 briquettes top (400° F.) for 15-20 minutes.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 5-10 minutes.

Cinnamon Apple Pull-Apart Bread

| Bread | Filling |
|----------------------------|---|
| 5cups bread flour | 3granny smith apples; peeled & chopped |
| 1/2cup sugar | 3/4cup raisins |
| 2Tbs. active dry yeast | 3/4cup walnuts; chopped |
| 2tsp. salt | 1tsp. ground cinnamon |
| | 1/2 |
| 1cup scalded milk; 120° F. | 1/2tsp. ground nutmeg |
| 3/4 | |

2eggs; beaten
1/3cup butter; melted

3/4cup brown sugar
3Tbs. butter; melted

Coating

1/2cup butter; melted
3/4cup sugar
1tsp. ground cinnamon
1/2

Icing

2cups powdered sugar
2Tbs. hot water
1tsp. vanilla extract

Prepare Dough: In a large bowl combine 2 cups of the flour, sugar, yeast, and salt. Stir to mix. Add milk, eggs, and butter; beat until smooth. Mix in remaining flour 1 cup at a time and work until dough forms a ball. Place dough on a floured board and knead for 5-7 minutes. Put dough in greased bowl, and turn once so top side of dough is greased. Cover bowl and place in a warm area free from drafts until dough has doubled in size.

Prepare Filling: In a small mixing bowl combine apples, raisins, walnuts, cinnamon, nutmeg, brown sugar, and butter. Stir until brown sugar has dissolved and fruit is coated.

Prepare Coating: To a small bowl add 1/2 cup sugar and 1 tsp. cinnamon. Stir to mix well.

Assemble For Baking: Punch dough down and cut into thirds. Cut each third into 16 pieces. On a lightly floured board pat each piece into a small 2 1/2" circle. Place 1 tsp. of the filling in the center of the circle; wrap dough around filling pinching edges together to form a ball. Dip ball in melted butter and then roll in cinnamon and sugar coating. Then place in a 12" deep Dutch oven starting around the outside working towards the middle until bottom of oven is covered. Spoon 3/4 cup filling over top of rolls. Repeat process until dough has been completely used. Cover oven and let raise for 30 minutes.

Bake using 8-10 briquettes bottom and 18-20 briquettes top for 30-40 minutes rotating oven and lid every 5-10 minutes until bread is just golden brown. Remove Dutch oven from heat and cool for 10 minutes with the lid on, then turn out onto a serving platter. Prepare frosting by mixing all ingredients together and beating until smooth. Drizzle frosting over top and sides of bread.

Dinner

Byron's One Pot Dinner

| | |
|---|------------------------------|
| (1) 3 lb. london broil; cut into 1" cubes | Meat Marinade |
| 2 medium yellow onions; sliced thick | 1/3 cup red wine vinegar |
| 7 cloves garlic; minced | 1/4 cup balsamic vinegar |
| 6-8 carrots; cut into 1" pieces | 1/4 cup Worcestershire sauce |
| 2 medium bell peppers; cut into 1" pieces | 2 Tbs. soy sauce |
| 1 cup mushrooms; sliced | 5 cloves garlic |
| 1/2 | |
| 6-8 medium potatoes; cut into 1" cubes | 1/2 tsp. Tobasco Sauce |
| 2 cups barbecue sauce | 1/2 cup olive oil |
| 1 cup salsa | |
| rosemary sprigs | |

Advance Preparation: Prepare the marinade in a blender by adding vinegars, Worcestershire sauce, soy sauce, garlic and tobasco; blend to puree. Continue blending while adding olive oil slowly until oil is completely emulsified. Put cubed meat into a large ziploc bag and add marinade. Seal the bag and shake to completely coat meat. refrigerate for 12-24 hours turning meat twice.

Heat a 12" deep Dutch oven using 22-24 briquettes bottom. Drain marinade off the meat and add meat to hot oven and fry until brown. Spoon off most of the juice. Add onions and garlic. Stir, then cover and cook until onions are translucent. Add carrots, bell pepper, and mushrooms. Cover and bake using 10-12 briquettes bottom and 14-16 briquettes top for 20 minutes. Add potatoes, barbecue sauce and salsa and stir to mix. Place 3 sprigs of rosemary on top. Cover and cook 30-45 minutes using 10-12 briquettes bottom and 12-14 briquettes top heat. Stir pot gently every 10 minutes removing rosemary from top before and replacing after. When vegetables are done remove rosemary and discard.

Serves: 10-12

Campfire Dutch Oven Pizza

| | |
|-------------------------|-----------------------------|
| 1 lbs. lean ground beef | |
| 1/2 | 1/2 medium red onion; diced |

| | |
|--------------------------------|---|
| 2tsp. italian seasoning | 3Tbs. diced green bell pepper |
| 1tsp. garlic powder | 3Tbs. diced red bell pepper |
| salt and black pepper to taste | 1(8 oz.) can mushroom stems & pieces; drained |
| 2Tbs. olive oil | 12black olives; sliced |
| 1can crescent rolls | 8oz. shredded Cheddar cheese |
| 1jar pizza sauce | 8oz. shredded Mozzarella cheese |

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot. In a medium bowl add ground beef, italian seasoning, garlic powder, salt and pepper; mix together with your hands. Drop ground beef by small pieces into the hot Dutch oven and fry until brown. Remove browned beef from Dutch oven and wipe oven down with a paper towel.

Pour olive oil into Dutch oven and spread evenly over bottom of oven. Unroll the can of crescent rolls and line the bottom of the oven with a layer of flattened rolls. Spoon pizza sauce evenly over crescent rolls. Sprinkle evenly with seasoned ground beef, red onion, bell peppers, mushrooms, olives, and top with Cheddar and Mozzarella cheeses.

Cover and bake using 8-10 briquettes bottom and 16-18 briquettes top for 20-30 minutes until crust is browned on edges and cheese is bubbly.

Chili Cornbread Pie

| Chili | Cornbread |
|---|---------------------------|
| 1lb. extra lean ground meat | 1cup all purpose flour |
| 1medium yellow onion; diced | 1cup cornmeal |
| | 1/2 |
| 1/2cup red bell pepper; diced | 1tsp. brown sugar |
| 4cloves garlic; minced | 1/2tsp. salt |
| (1)15 oz. can black beans; drained & rinsed | 3/4tsp. baking soda |
| (1)15 oz. can tomato sauce | 1Tbs. baking powder |
| (1)28 oz. can cut tomatoes; drained | 1/2tsp. Mrs. Dash |
| (1)4 oz. can diced green chilis | 1cup creamed corn |
| 2Tbs. chili powder | 1cup buttermilk |
| 1tsp. ground cumin | 3egg whites; beaten stiff |
| 1Tbs. onion powder | 1Tbs. melted butter |

1/2tsp. garlic powder
1/2tsp. salt

Prepare Chili: Brown ground meat in a 12" Dutch oven using 18-20 briquettes bottom heat. Add onion and red bell pepper and cook until tender. Drain off liquid. Add remaining ingredients. Bring contents of Dutch oven to a boil, then simmer 30 minutes.

Prepare Cornbread: In mixing bowl combine all dry ingredients. In separate bowl combine all wet ingredients. Stir wet ingredients into dry until well mixed. Spoon cornbread mixture over top of chili. Cover and bake using 12 briquettes bottom and 16-18 briquettes top for 30 minutes or until cornbread turns golden brown.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 10 minutes.

Serves: 6-8

Easy Cheesy Meat And Potatoes

Dinner

2lbs. extra lean ground
beef
1large yellow onion; diced

7cloves garlic; minced

salt and pepper to taste
2bags frozen tater tots
4cups colby jack cheese;
shredded

Sauce

(2)10 ½ oz. can cream of
mushroom soup
(1)10 ½ oz. can cream of
chicken soup
1cup sour cream
1/2
2Tbs. worcestershire sauce
1Tbs. soy sauce
1tsp. thyme
1/2
1tsp. marjoram
1/2
salt and pepper to taste

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

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

of tater tots, the rest of the remaining sauce, and the remaining cheese.

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

Hungarian Goulash

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

Brown ground beef using 2 Tbs. olive oil in a 12" Dutch oven using 20-22 briquettes bottom heat. When beef has been browned add onion, bell pepper, mushrooms, and garlic. Saute until vegetables are tender. Add corn, olives, tomato soup, hot water, paprika, cayenne pepper, and salt. Stir to mix well. Bring contents to a boil then stir in pasta shells.

Place lid on Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top heat for 30-40 minutes. Sprinkle cheese over top and bake for an additional 10 minutes until cheese is melted.

Meatloaf Flower Dinner

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

In a small bowl add bread cubes and pack down. Add milk to bread cubes and allow to absorb.

To a large mixing bowl add beef, onions, bread and milk, eggs, grated carrot, catsup, cheese, and seasonings. Mix thoroughly. Place mixture in a 12" deep Dutch oven and spread it into a ring against the sides of the oven leaving a cavity in the center for vegetables. Cover the top of the meatloaf ring evenly with catsup.

Cut the carrots into halves lengthwise and the potatoes into quarters lengthwise. Trim the bottoms of the asparagus. Line the inside of the meatloaf ring with carrot halves. Inside the carrots stand potato quarters in a ring. Stand the asparagus spears in the center.

Roast using 12-14 briquettes top and bottom for 90 minutes. Rotate the Dutch oven and lid every 15 minutes.

Pineapple Dr. Pepper Spare Ribs

| | |
|----------------------------------|-----------------------------------|
| 8-10 boneless pork spare ribs | 1 (6 oz.) can tomato paste |
| 1 green bell pepper; diced | 1 cup medium Pace Picante sauce |
| 1 yellow onion; diced | 3/4 cup brown sugar |
| 1 (20 oz.) can pineapple tidbits | 4 cloves garlic; minced |
| 1 (12 oz.) can Dr. Pepper | 2 tsp. coarse ground black pepper |

Trim most of the fat from ribs. Arrange ribs in the bottom of a 12" Dutch oven. Drain pineapple reserving juice. Sprinkle bell pepper, onions and pineapple evenly over ribs. In a large bowl stir together the remaining ingredients including the reserved pineapple juice and pour over ribs. Cover oven and cook for 2 hours using 6-7 briquettes bottom and 12-14 briquettes top heat (325° F.) replenishing briquettes once after 1 hour of cooking time. Turn and baste ribs in oven juices carefully every 1/2 hour.

Baked Chicken And Rice

| | |
|------------------------------|-----------------------------|
| 2 cups long grain rice | 3 cloves garlic; minced |
| 1 can cream of mushroom soup | 1 Tbs. worcestershire sauce |
| 1 can cream of chicken soup | 2 cans water |

| | |
|----------------------|--------------------------|
| 1cup sour cream | 8-10pieces of chicken |
| 1small onion; diced | 2tsp. poultry seasoning |
| 1stalk celery; diced | salt and pepper to taste |

To a 12" Dutch oven add rice, soups, sour cream, onion, celery, garlic, worcestershire, and water. Stir to mix. Season chicken with poultry seasoning and salt and pepper then place over top of rice mixture.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 90 minutes.

Cheesy Chicken Italian-o

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

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

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

Chicken And Potato Delight

| | |
|---|------------------------------|
| 8-10 boneless, skinless chicken breasts | 1 cup sour cream |
| 1/2 lb. bacon | 3 cups grated cheddar cheese |
| 2 medium yellow onions; diced | 1 tsp. seasoning salt |
| 1 cup fresh mushrooms; sliced | 1/2 |
| 1/2 | 1 tsp. poultry seasoning |
| 12 medium potatoes; peeled & sliced | 1/2 |
| 14 | 1/2 tsp. garlic salt |
| (1) 10 1/2 oz. can cream of chicken soup | salt and pepper to taste |
| (1) 10 1/2 oz. can cream of mushroom soup | |

Heat a 12" deep Dutch oven using 18-20 briquettes bottom until hot. Cut bacon into 1 inch slices. Add to hot oven and fry until brown. Cut chicken breasts into bite size pieces. Add chicken, onions, mushrooms, and 1/2 tsp. of the seasoning salt to the bacon. Stir, then cover and cook until onions are translucent and chicken is tender. Add potatoes. Stir in soups, sour cream, and the remaining seasonings. Salt and pepper to taste. Cover and cook for 45-60 minutes using 8-10 coals bottom, and 14-16 coals top heat. Stir every 10-15 minutes. When done, cover top with cheese and replace lid. Let stand until cheese is melted.

Variation: Stir in 1 lb. frozen peas or broccoli florets prior to topping with cheese.

Chicken Pot Pie

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

Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. To hot oven add bacon grease, chicken and garlic; season with salt and black pepper to taste. Cook chicken stirring frequently until

chicken is no longer pink. Add onions and potatoes and continue cooking until onions are translucent but still firm. Stir in mixed vegetables, soup, evaporated milk, poultry seasoning and Worcestershire; season with salt and pepper. Let mixture come to a low boil. Unroll the crescent rolls and create a top crust by layering flat rolls across the top of ingredients.

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

Coca-Cola Chicken

| | |
|--|------------------------|
| 8boneless, skinless chicken breast halves | 3cloves garlic; minced |
| 1can Coca-Cola | 1Tbs. onion powder |
| 1cup catsup | 2Tbs. chili powder |

1/2

Arrange chicken breasts in an oiled 12" Dutch oven. In a large bowl add remaining ingredients and stir to mix well. Spoon sauce over chicken. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-75 minutes or until chicken is cooked through basting with pan juices every 15 minutes.

Italian Sausages With Peppers And Onions

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

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

Serve on hard or hoagie rolls.

Dutch Oven Sweet Chili

| | |
|------------------------------|--------------------------------|
| 1lb. lean ground beef | 2(32 oz.) cans stewed tomatoes |
| 6cups dry red or pinto beans | 1-2cups honey (to taste) |
| 2large yellow onion; diced | 2tsp. cinnamon |
| 8cloves garlic; minced | 1tsp. cloves |
| 1lb. bacon; cubed | 1tsp. allspice |
| 2tsp. salt | 2Tbs. chili powder |
| 1tsp. ground black pepper | 1-2tsp. tobasco (optional) |

1/2
HOT water to cover beans

Brown ground beef in a well oiled 12" deep Dutch oven using 18-20 briquettes bottom. Add beans, onion, garlic, uncooked bacon, salt, pepper, and enough hot water to cover beans. Cover and simmer using 14-16 briquettes bottom and 10-12 briquettes top for 1-2 hours or until beans are tender adding additional water as necessary.

Stir in tomatoes, honey, and remaining seasonings. Cover and continue to simmer for 1 hour.

Wagon-Master Camp Stew

| | |
|-----------------------------|-----------------------------|
| 2-3lb. boneless chuck roast | 1tsp. sugar |
| 1/2cup flour | 2Tbs. worcestershire sauce |
| 1tsp. salt | 1/2tsp. paprika |
| 1tsp. pepper | 1/2tsp. tobasco |
| 1/4cup olive oil | 5carrots; peeled & sliced |
| 1large onion; diced | 4stalks celery; sliced |
| 1head garlic; minced | 6medium potatoes; diced |
| 1quart hot water | 1lb. bag frozen corn |
| 2packets brown gravy mix | 1lb. bag frozen petite peas |
| 1packet mushroom gravy mix | 1lb. bag frozen green beans |
| 2bay leaves | 15oz. can kidney beans |
| 1tsp. thyme | |

Trim excess fat from meat and cut into 1" cubes. In a medium size bowl combine flour, salt, and pepper and stir to mix. Add meat and mix until meat is well coated.

Heat a 12" deep Dutch oven using 24 briquettes bottom heat. Add olive oil then meat and brown meat on all sides. Add onion and garlic and continue cooking until onions are soft and translucent.

Add HOT water, gravy mixes, bay leaves, thyme, sugar,

worcestershire sauce, paprika, and tobasco. Stir to mix completely. Bring to a boil then add carrots and celery. Return to boil and let cook 15 minutes.

Stir in remaining ingredients and bring contents to a boil. Cover Dutch oven and reduce briquettes on bottom to 12 and add 6 briquettes to the lid. Simmer for 30-45 minutes or until vegetables are soft.

Zucchini Cheese Bake

| | |
|-----------------------------|--------------------------------------|
| 3Tbs. unsalted butter | 3roma tomatoes; chopped |
| 1Tbs. olive oil | 1large green bell pepper; chopped |
| 2large zucchini; chopped | dried italian seasoning to taste |
| 1large white onion; chopped | salt and pepper to taste |
| 3cloves garlic; minced | 12oz. shredded mozzarella cheese |

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

SIDES

Sourdough Banana Bread

| | |
|---------------------------------------|---------------------------|
| 1/2cup + 1 Tbs. butter; room temp. | 3Tbs. lemon juice |
| 3eggs | 6cups all-purpose flour |
| 2cups active sourdough starter | 1Tbs. baking powder |
| 3cups sugar | 1/2 |
| 1tsp. vanilla | 2Tbs. baking soda |
| 1/2 | 1tsp. salt |
| 2cups mashed ripe banana | 1/2 |
| 1/4 | 3cups coarse chopped nuts |

In a mixing bowl cream together butter, eggs, sourdough starter, sugar, and vanilla.

In a separate bowl combine bananas and lemon juice. Stir to mix well.

In a separate bowl sift together flour, baking powder, baking soda, and salt.

Alternately mix flour mixture and bananas into wet ingredients, beginning and ending with flour. Stir in chopped nuts.

Pour batter into a well greased 12" Dutch oven. Place lid on oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 30-35 minutes or until toothpick inserted into center of bread comes out clean.

SIDES

Byron's Dutch Oven Potatoes

| | |
|--|--------------------------------------|
| 1lb. thick slice bacon | (1) 10 ½ oz. can cheddar cheese soup |
| 2 med. yellow onions; sliced | 1 cup sour cream |
| 5 cloves garlic; minced | 2 Tbs. Worcestershire Sauce |
| 1 cup fresh mushrooms; 1/2 sliced | 1 Tbs. Soy sauce |
| 15 medium potatoes; peeled & sliced | salt and pepper to taste |
| (1) 10 ½ oz. can cream of chicken soup | |

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

Hearty Trail Beans

| | |
|--|---|
| 2lbs. dry pinto beans; soaked overnight | 2yellow onions; diced |
| 10cups hot water | 8cloves garlic; minced |
| 24oz. (3 cups) Coca-Cola | 1lb. smoked sliced bacon; cut into 1" pieces |
| 3/4cup catsup | 6Tbs. chili powder |
| 1/4cup Worcestershire sauce | 3serrano peppers; minced |
| 1/4cup Heinz 57 steak sauce | 4tsp. toasted caraway seeds; ground |
| 1(30 oz.) can whole tomatoes | |

Add all ingredients to a 12" deep Dutch oven. Bring to a boil using 18-20 briquettes bottom stirring beans frequently. Cover beans and continue to simmer using 6-8 briquettes bottom and 12-14 briquettes top for 2-3 hours. Stir beans from the bottom up every 15 minutes. Add additional water if beans begin to dry out. Beans should be soft but not mushy and just a bit soupy.

Yummy Potatoes

| | |
|-----------------------------|----------------------------|
| 1lb. extra lean ground beef | 1cup sour cream |
| 1yellow onion; diced | 1cup grated cheddar cheese |
| 1/2cup butter | salt and pepper to taste |
| 6medium potatoes; grated | 1/2cup milk |
| 1can cream of chicken soup | 1/2cup Ritz cracker crumbs |

Preheat a 12" Dutch oven using 18-20 briquettes bottom heat. To hot oven add butter, ground beef, and onions. Saute until beef is brown and onions are soft. Add potatoes and stir to mix. Place lid on Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 15-20 minutes or until potatoes start to soften.

In a bowl combine soup, sour cream, cheddar cheese and milk. Stir to mix. Season with salt and pepper. Pour soup mixture over potatoes and stir gently to mix. Sprinkle cracker crumbs over top of potatoes. Replace lid and continue baking for 30 minutes.

Pineapple Dr. Pepper Beans

| | |
|-----------------------------|-------------------------------|
| 1/2lb. smoked bacon; sliced | 1/2cup tomato paste |
| 1large yellow onion; diced | 1/2lb. summer sausage; sliced |

| | |
|-----------------------------|---|
| 2bell peppers; diced | 1cup brown sugar |
| 1cup chopped mushrooms | 1cup medium Pace Picante Sauce |
| 4cloves garlic; minced | (1)16 oz. can pineapple tidbits; drained |
| (2)28 oz. cans Pork & Beans | 1can Dr. Pepper |
| 2tomatoes; diced | |

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

Harvest Pilaf

| | |
|-----------------------------|-----------------------------------|
| 7cups chicken stock | 1cup brown rice |
| 1cup wild rice | 1cup long grain white rice |
| 2tsp. dried thyme leaves | 3cloves garlic; minced |
| 2tsp. dried marjoram leaves | 3/4cup dried currants |
| 1Tbs. dried parsley flakes | 3/4cup chopped green onion |
| 2tsp. salt | 3/4cup sliced almonds; toasted |
| 1tsp. ground black pepper | 3/4cup pine nuts; toasted |

Bring chicken stock to a boil in a 12" Dutch oven using 24 briquettes bottom heat. Add wild rice, herbs, salt and pepper. Return to a boil. Cover and cook for 45 minutes, then add remaining ingredients. Return to a boil then reduce briquettes on bottom to 14 and let simmer until all the water has been absorb

Dutch Oven Stuffing

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

Brown sausage in a 12" Dutch oven using 20-22 briquettes bottom. Add butter, onions, celery, mushrooms, garlic, and pinenuts. Saute until vegetables are tender.

In a large bowl combine remaining ingredients and mix until bread cubes have absorbed all the broth. Add bread stuffing mixture to the sauteed vegetables in the Dutch oven and stir until well mixed.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 60 minutes.

Baked Corn Casserole

This has become a family favorite and absolutely disappears at potlucks! It's quick and easy and can easily be made in the oven at home, too.

1 pkg. Jiffy corn muffin mix
1 can corn (drained)
1 can creamed corn
8 oz. sour cream
1/2 cup (1 stick) butter

Mix all the ingredients together and pour into a greased 10" Dutch oven. Cook with approx. 7 coals on bottom and 14 on top for 1 hour, or until the top is a light golden color.

If you cook it in the oven at home, cook for about an hour at 350 degrees.

Note: If making this for a potluck, I double the recipe and use a 12" Dutch oven. Use 8 coals on bottom and 17 on top.

8 cups mixed fresh vegetables, cut into bite size pieces (i.e., broccoli, cauliflower, baby carrots, mushrooms, onions, bell peppers, zucchini, squash)

1/4 lb. butter, cut into pats
8 oz sharp cheddar cheese, shredded
8 oz Parmesan cheese, grated

Salt

Pepper

Put 1/4" water in 12" Dutch oven and add vegetables. Season with salt and pepper. Place pats of butter on top of vegetables. Put Dutch oven on about 20 hot coals until vegetables are steaming, remove half the coals. Steam until carrots are tender. Remove oven from heat, remove water (a baster works well for this) and sprinkle cheese over vegetables. Replace lid and serve when the cheese is melted.