



Dutch Oven Recipes

Peach Cobbler

14" dutch oven
2- quarts canned peaches with syrup (or fresh peaches sweetened to taste)
2- yellow cake mixes

Line dutch oven with aluminum foil. Do not let foil hinder the lid
pour peaches into dutch oven
mix cake mix with no eggs in a bowl with some of the juice from the peaches (or water)
pour onto peaches.

When baking 2/3 of heat should be on the top of the oven. check every 15 minutes It should take 30 to 40 minutes. I like to try different fruits Raspberry, Pineapple, Apple, Strawberry, My favorite is Peach/Raspberry mixed

Flank Steak with Onion Sauce

Flank steak
1/2 lb per adult or 1/4 lb per child
can of cream of onion soup
1/4 c veg. oil, 1 cup milk
Salt, pepper to taste

Trim extra fat off steak. Then salt, pepper to taste. When oven is level, pour in oil and when hot, add the steak. Brown on both sides, then cover. Let simmer while you mix up the sauce. In separate pan, put one can cream of onion soup. Add milk. Stir until smooth, then take the lid off and let the meat simmer 1-1/2 hours. You can use the sauce as a gravy over potatoes or rice.

Swiss Steak with Mushroom Sauce

round steak
1/2 lb per adult, 1/4 lb per child flour
1 can mushrooms salt, pepper
1 can cream mushroom soup 1/4 c oil or shortening

Cut fat off steak and salt and pepper. sprinkle flour on steak and pound it in with butcher knife until it is well covered; then turn steak over, sprinkle the other side, and pound it until covered.

Pour oil in oven. When hot put in steak and brown on both sides. Then cover and simmer for at least 1/2 hour. Open mushrooms, drain and add as many as you like to



steak. Stir them in so they will be browning. To make sauce open 1 can soup and pour in bowl. Add 1/2 can milk and stir. pour suace over staks and vover. You can add more heat on top for extra cooking speed as long as you keep check ing the steaks to be sure that they don't cook dry.

Pork Bar-B-Que Ribs

pork back ribs

2-3 per adult, 1-2 per child Hickory barbeque sauce 1-2 bottles

1/2 c veg oil or shorting.

Level oven on heat and add oil. When it is hot, brown the ribs on all sides, then cover to simmer about 30 to 45 minutes, checking every 15 minutes to see how they are doing. Add oil if needed. Keep rotating ribs so they will not burn on one side, but will brown evenly.

After 45 min, add barbecue sauce and cover. Add more heat and continue to simmer, checking every 15 min. Let cook for about 2 hours so they will be tender.

Great Chili

2 lb ground beef

4 tbs water

1 tbs oil

2 tsp each of salt, sugar, Worcestershire Sauce, ground cumin, oregano

1/2 tbs Tabasco sauce

1 lg onion chopped

1-1/2 tbs chili powder

2 cans kidney beans

3 c canned tomatoes

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

Texas Chili

2 lb lean chuck roast

1 large onion

Bacon grease

6 cloves garlic, minced

2 tsp salt

4 tbs chili powder

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- 1 tbs oregano
- 1 (20 oz) can tomatoes, chopped

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

Chili

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

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

Homestyle Chili

- 1 lb ground beef
- 2 lg yellow onions, chopped
- 3 cloves garlic, minced
- 1 tbs cumin
- 2 tbs chili powder
- 1 tbs Worcestershire sauce
- 1 (20 oz) can tomatoes, chopped
- 1 green bell pepper, chopped
- Salt & pepper to taste
- 1 lb uncooked kidney beans

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Cover beans with 2"-3" water. Bring to boil, remove from heat and let stand 1 hour. Drain and set aside. Brown ground beef with onion and garlic. Add remaining ingredients. Cover and simmer about 1 hour.

Chili Rellano Casserole

2 lg cans whole green chillies
1 lb cheddar cheese
1 lb Monterey Jack Cheese
1 can (13 oz) evaporated milk
3 tbs flour
4 eggs, separated
Salt & Pepper

Place 1/2 of chillies in bottom of greased casserole dish, cover with all of cheddar cheese. Top with rest of chillies. Cover with all of jack cheese. Beat egg whites until stiff. Beat yolks with flour, milk, salt and pepper in large bowl. Fold egg whites into yolk mixture. Pour over casserole. Bake in 325 dutch oven for 45 minutes or until knife inserted in center comes out clean. 5.F. Chicken Main Dishes

Chicken in a Pot

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

1/4 tsp pepper

1/2 tsp rosemary

Wash chicken and pat dry. Sprinkle cavity with salt, pepper, and poultry seasoning. Put in dutch oven and sprinkle with basil. Cover and bake for 4 to 6 hours or until tender.

Easy Chicken Dinner

2 Chickens
Flour
Seasonings
Potatoes
Carrots

Cut vegetables and potatoes into small pieces for eating. Cut chicken into 8 parts. Skin chicken.

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Mix flour and seasonings in plastic bag. Place 2 chicken parts at a time in bag and shake. Remove chicken from bag when coated and repeat until all chicken is coated. Place potatoes in bag and shake.

Remove potatoes from bag.

Put about 1/2 inch of oil in dutch oven and place on coals. When oil is hot, add chicken and completely brown on all sides. Remove chicken from pot and drain excess oil from pot. Put chicken back in pot. Add approximately 1/4 inch of warm water. Place potatoes and vegetables over chicken. Cover pot and place back on coals.

Put 10 coals on top of oven. Cook for 1 hour or until chicken is tender. Check periodically to ensure there is always a small amount of moisture in the Dutch oven.

Arroz con Pollo

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

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

Festive Chicken Bake

- 1/4 c flour
- 2/3 c light molasses
- 1 tsp salt
- 1/4 tsp pepper
- 2-1/2-3 lb frier chicken

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- 1 tbs prepared mustard
- 2 tbs oil
- 1 tbs cider vinegar
- 1 can (8 oz) Sliced pineapple
- 1 can (16 oz) sweet potatoes, drained

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

Baked Chicken with Cheese

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

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

Easy Chicken Casserole

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

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

Chicken Cacciatore

- 3 lb frying chicken, cut up
- 1/4 tsp black pepper



3 tbs oil
1/4 tsp cayenne pepper
1 med onion, thinly sliced
1 tsp oregano
2 cloves garlic, minced
1/2 tsp basil
1 can (1 lb) tomatoes
1/2 tsp celery salt
1 can (8 oz) tomato sauce
1 bay leaf
1/3 c minced green pepper
1 tsp salt

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

Chicken and Dumplings

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

Mix soup mix with about half the normal water, add boned chicken and bring to a boil. Mix biscuit mix and drop by spoonfuls on the chicken mix. Cover tightly and SIMMER (not too hot) until dumplings are done (usually takes 12-20 minutes). Serves two or three. I have made a double recipe and served six by adding a small can of mixed vegetables. Jim Sleezer, Roundtable Commissioner, Pawnee Bill District, Will Rogers Council, Stillwater, Ok

Chicken Pot Pie

3 to 3-1/2 lb Chicken
Chopped parsley
2-1/2 tsp salt
4 hard-boiled eggs, cut into wedges
1 med onion, chopped
4 med potatoes, peeled, cut
4 stalks celery, thinly sliced
1/4 tsp pepper

Dough:

2 c sifted flour
2 eggs



1/2 tsp salt
4-6 tbs water

Place chicken in dutch oven, add salt, pepper, celery, onion and saffron. Add water to almost cover chicken. Bring to a boil, reduce heat, cover and simmer about 1 hour or until the chicken is tender. Do not overcook. Remove the chicken from the broth to make dough, place the flour into a mixing bowl. Make a well in the center of the flour and add the eggs and salt. Gradually work eggs into the flour, adding only enough water to make a soft but not sticky dough. Knead five minutes. Cover the dough with clean cloth and let rest 30 minutes. Divide the dough in half and roll out each as thinly as possible into a 15" square and cut each square into 2" squares with a sharp knife. Add potatoes and celery to the broth, simmer 25 min. until vegetables are tender. Taste the broth and add more salt or pepper if needed. Add the chicken pieces and bring to boil. Slide the squares of dough into the broth, a few at a time, pushing them down gently. Cover and simmer 20 min. Ladle the pot pie into large soup bowls and garnish with chopped parsley and the wedges of hard cooked eggs.

Chicken Gumbo

2 lb chicken breasts, 1" cubes
2 lb fresh okra, sliced 1/4" slices
2 med onions, chopped
2 med bell peppers, chopped (1 red and 1 green)
1/2 c celery, chopped
4 tbs cooking oil
3 tbs flour
3 med tomatoes, cut up
2 cloves garlic, minced
Salt & pepper to taste

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

Apricot Glazed Cornish Hens

6 Cornish Game Hens
Wild rice and sausage dressing mix (1 to 1-1/2 lb)
1 jar (12 oz) Apricot preserves
Salt
1/2 c water



Rinse hens, remove giblets and pat dry. Sprinkle cavity with salt. Lightly stuff each hen with about 1 c of dressing. Tie legs together with string. Place into dutch oven. In small saucepan, combine preserves and water and bring to a boil, stirring occasionally, set aside. Place hens on a rack in dutch oven. Do not place on bottom, they will burn. Bake hens at 350 for 1-1/2 to 2 hours or until tender. During last 1/2 hour of baking, baste hens frequently with preserves mixture. Remove strings before serving. If desired, split in half for smaller servings. Serve with remaining preserves.

Pork Chops

1 c Soy Sauce
1 tsp Garlic Salt
1/2 c Brown sugar
1 tsp Molasses
pkg Pork Chops (8)
2 tsp Cinnamon

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

Pork Chops & Garden Vegetables

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

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

Ham & Chicken Casserole

1-1/2 c baked ham, 1/2" cubes
3 tbs flour
1/2 c cooked chicken, 1/2" cubes
1 c hot chicken stock
1 c sliced mushrooms or liquid from mushrooms
1 c light sour cream



Salt

1 lg green pepper, chopped

Ground pepper

3 tbs butter

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

Northshore Jambalaya

1/2 lb pork tenderloin, chopped

1/2 lb smoked sausage, 1/2" slices

1/4 c vegetable oil

1/4 c all-purpose flour

1 c chopped onion

1 c chopped celery

1 bunch green onions, chopped

4 cloves garlic, minced

1 tbs chopped parsley

1 (8 oz) can tomato sauce

1 tsp garlic salt

1/2 tsp pepper

1/2 tsp Hungarian paprika

1/2 tsp dried thyme

6 c uncooked rice

Cook sausage and pork until browned; drain well. Set aside. Cook rice according to package and set aside. Heat oil in dutch oven, add oil and cook over medium-high heat stirring constantly, until rue turns dark brown. Stir in onion, celery, 1/2 of green onion, garlic and parsley. Cook over medium heat 10 min stirring frequently. Add tomato sauce and seasonings. Reduce heat and simmer 5 min, stirring occasionally. Stir in meat and remaining green onions. Cook until thoroughly heated. Add cooked rice and mix well. Simmer 5 min covered.

Frankfurters with Kidney Beans

1 lb frankfurters

1 tbs lemon juice

2 slices bacon, chopped

1 tbs Worcestershire sauce

1/4 c chopped onion

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- 1 tbs brown sugar
- 1 (8 oz) can tomato sauce
- 1 tsp salt
- 1 can kidney beans
- 1/2 tsp chili powder
- 1/4 c catsup
- 1/8 tsp garlic salt

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

Lobster Chowder

- 2 lg onion, chopped
- 1 tomato, seeded, peeled & chopped
- 3 green leeks, slivered
- 2 med carrots, peeled, diced
- 2 c clam juice
- 4 tbs flour
- 5 tbs butter
- 1 c oysters
- 1 c shredded lobster
- 3 c lobster shells & tails, broken up

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

Spaghetti & Meatballs

- 2 lg onions
- 1 clove garlic, crushed
- 1 tsp sugar
- 1 tsp oregano leaves
- 3/4 tsp salt

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3/4 tsp basil leaves
1/2 tsp marjoram leaves
1 can(8 oz) tomato sauce
4 c hot cooked spaghetti
1 can(16 oz) whole tomatoes

For Meatballs:

1 lb ground beef
1/2 c dry bread crumbs
1/4 c milk
3/4 tsp salt
1/2 tsp Worcestershire sauce
1/4 tsp pepper
1 sm onion diced (1/4 c)
1 egg

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

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

Pizza Hot Dish

2 pkg Crescent rolls
8 oz Shredded Cheddar Cheese
1 jar Pizza Sauce
8 oz Shredded Mozzarella Cheese and 8 oz shredded cheddar 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 and use second pkg of rolls to form a top crust. Bake 30 min. at 350.

Calzone

Dough: 2 cup warm water
1 Tbsp sugar
1 packet yeast (approx. 1 Tbsp.)
1 tsp salt
6 cups all purpose flour

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1/4 cup olive oil
Filling: Your choice

Mix water, yeast and sugar and let bubble. Add salt, 2 cups flour, olive oil and mix. Add approximately 4 more cups of flour 1/2 cup at a time till you have a workable dough. Let it rest. Divide into eighths. flatten into pizza thin rounds on floured board. put 1/4 cup pizza filling of your choice on each round. fold over and seal. Bake in the middle of a very hot dutch oven with coals piled on the lid for approximately 15 minutes. This is also good with chili beans and with curries.

Dutch Oven Lasagna

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

Preheat the Dutch oven. Brown the ground beef. When done remove the beef to a large mixing bowl. Add the spaghetti sauce to the beef and mix well. In another bowl, add the cottage or ricotta cheese, Parmesan cheese, mozzarella cheese (reserve a few ounces for later), eggs, and oregano, and mix well.

Place the layers in the oven in the following order: Break up four lasagna noodles into the bottom of the oven. Spread about 1/3 of the meat mixture over the noodles. Spread 1/2 of the cheese mixture over the meat mixture. Break up five noodles and place over the top of the preceding mixtures. Spread 1/2 of the remaining meat mixture over the noodles. Spread the remaining cheese mixture over the meat mixture. Break up the remaining noodles and place over the cheese mixture. Spread the remaining meat mixture over the noodles. Pour the hot water all around the edges of the oven. Place the lid on the oven and bake one hour or until done. Check frequently.

Hints: This recipe works well with charcoal (12 briquettes on bottom and 12 on top). Cooking time can be reduced by pre-cooking and draining the lasagna noodles. Carole Pludum, Scouter

Roast Beef

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3 lb Boneless chuck or rolled rump roast
6 whole cloves
1 bay leaf
4 c water
2 med. onions, quartered
1 tsp salt
5 peppercorns
1 lg clove, garlic
4 med. carrots cut into quarters
2 med. turnips cut into quarters

Place beef roast, salt, thyme, clove, peppercorns, bay leaf and garlic in Dutch oven, add water. Heat to boiling, reduce heat and simmer covered for 2-1/2 hours. Add remaining ingredients. Cover and simmer until beef and vegetables are tender, about 30 min. Remove beef and vegetables. Cut beef into 1/4" slices. Strain broth and serve with beef and vegetables.

Beef Pot Roast

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

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

Terri's Brisket

3-4 lb beef brisket
Seasoned tenderizer
2-3 tbs flour
Salt and pepper

Coat brisket well with tenderizer. Wrap with 2 layers of heavy duty foil. Refrigerate overnight. Place in dutch oven, cover and cook 225 to 250 for 6 to 7 hours. You can cook it faster but it is juicier cooked slow. Remove from foil and place on warm serving



plate. Using the juice, flour, salt and pepper, make a thin gravy. Pour gravy over brisket before serving. By Ann Audleman, Ft Walton Beach, Fl

Swiss Steak

3 lb round steak
3 stalks celery, peeled, chopped fine
3 tbs butter
1/2 c catsup
1 tsp salt
1 tbs chopped parsley
1 lg onion, diced

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

Onion Swiss Steak

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

Cut steak into serving pieces, season with salt and pepper and place into dutch oven. Sprinkle onion soup mix over top and pour tomatoes over all. Cover and cook over slow fire for 2 to 3 hours or until meat is done and tender.

Steak & Mushrooms

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

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



Flank Steak Teriyaki

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

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

Corned Beef with Dijon Glaze

3 lb corned beef brisket
4 c water
1/4 c vinegar
1/4 c Worcestershire Sauce
2 bay leaves
8 whole cloves
3 cloves garlic, crushed
1/2 c dijon mustard
1/2 c orange marmalade
2 tbs horseradish
2 tbs Worcestershire Sauce

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

Beef Goulash

3 lb beef, cubed
1 tsp salt
2 tbs Cooking oil
1 can mushroom soup

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



Hungarian Goulash

2 lb beef tips, 2" cubes
2 tsp paprika
1 sm onion
1-1/2 tsp salt
3 tbs Wesson oil
1/4 tsp pepper
1 can whole tomatoes
1 c sour cream
4 oz whole mushrooms
2 tbs flour

Brown beef tips and onion in oil, 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.

Beef Burgundy

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

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

Beef Stew

2 lb stew meat, 1" cubes
1 lg onion, sliced
3 tbs oil
1 can (1lb 12oz) tomatoes
1/2 c flour
1 clove garlic, minced
2 tsp salt
1/3 c water
1/2 tsp pepper
1 bay leaf

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6 carrots, cut into 1" pieces
3 med potatoes, peeled, cubed

Coat beef cubes with a mixture of flour, salt and pepper. Brown in hot oil in bottom of oven. While oven is still hot, pour water in and scrape brown bits from bottom. Place remaining ingredients into oven and cover. Simmer 1 to 2 hours or until meat is tender and potatoes are done.

Easy Beef Stew

2 lb. Stew meat
3 large onions
Potatoes 3
Corn 1 can
Carrots 2
Peas 1 can
Cauliflower 1/4 head
2 Beef bouillon cubes
Mushrooms
Seasonings
Cornstarch
Water

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

Great Beef Stew

1/4 lb chuck steak (cheap) for each person
5 pounds of potatoes
5 pounds of carrots
Salt, pepper, bay leaves, water

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



Genuine Australian Camel Stew

NOTE: Recipe requires a quite large Dutch Oven, Recommended for entertaining V.I.P's in Camp.

3 Medium sized Camels
1 ton salt
500 bushels Potatoes
1 ton pepper
200 bushels carrots
3000 sprigs parsley
2 small rabbits
1000 gallons of brown gravy.

Cut camels into bite sized pieces, cube vegetables.

Place meat into pan and cover with 1000 gallons of brown gravy. Simmer slowly for 4 weeks.

Garnish with Parsley, Should serve 3800 people. If more are expected add 2 rabbits.

Australian Beef 'N' Beer

1 lb. Chuck steak or similar (diced)
1 packet of French Onion Soup mix
1 tablespoon brown sugar
Pinch of dry mustard
1 can beer (our cans are 375 ml or about 12 oz)

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

Sausage Balls

1 lb Sausage (Mild or hot)
2 Eggs
8 oz Grated Cheddar Cheese
3 c Bisquik

Mix all ingredients together. Mixes best with your hands. Pinch off small pieces and form into balls. Cook 10-15 min at 350 in dutch oven. Makes 6 dozen.



Corned Beef & Cabbage

2 lb well trimmed corned beef
2 sm onions, quartered
Boneless brisket or round
1 clove garlic, crushed
1 sm head green cabbage, cut into 6 wedges
6 med carrots cut into quarters

Pour enough cold water on corned beef in dutch oven to just cover. Add onion and garlic. Heat to boiling, reduce head. Cover and simmer until beef is tender, about 2 hours. Remove beef to warm platter, keep warm. Skim fat from broth. Add cabbage and carats, heat to boiling. Reduce heat and simmer uncovered 15 min.

Round Steak Hawaiian

1/4 c cooking oil
1 can sliced water chestnuts, drained
1-1/2 lb round steak
1 jar homestyle beef gravy
1 bell pepper cut into strips
Chow mein noodles
1 lb mushrooms, sliced 1/2 tsp salt

Cut steak into 1/4" strips. Heat oil over medium-high heat. Add steak, onion, green pepper, mushrooms and salt. Cook until meat is brown, stirring constantly. Drain and add water chestnuts and gravy. Cover and simmer 1-1/2 to 2 hours, stirring occasionally. Serve over rice and sprinkle with chow mein noodles.

Poor Man's Steak

2 lb pkg Ground beef
1 1/3 c Milk
2 tsp Salt
Margarine
1/4 tsp Pepper
2 cans Mushroom Soup
2 c Cracker Crumbs
1 c Water

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



Salisbury Steaks

2 lb ground beef
2/3 c bread crumbs
1 tsp salt
1/2 tsp pepper
2 eggs
2 lg onions, sliced
2 cans(10 oz) condensed beef
2 cans (4 oz) mushrooms, drained
Broth
1/4 c cold water
4 tbs cornstarch

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

Meat Loaf

3 lb ground beef
1/2 c bell pepper
1-1/2 c quick oats
2 pkg onion soup mix
2 eggs
1-1/2 tsp salt
1/2 tsp dry mustard

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

Basic Hamburger, Beans & Biscuits

2 lb lean Hamburger or Turkey Hamburger
2 2 lb cans of Pork & Beans
1 jar Hickory Smoked BBQ sauce
1 jar Mesquite BBQ sauce
1 jar Regular BBQ sauce
1 cup shredded Cheese
Ketchup
Mustard
Onions
Your favorite Rollout Biscuit Mix



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

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

Mess

- 1-1/2 lb ground beef
- 1 can(16 oz) french style green beans
- 1 can tomato soup
- 1 sm onion chopped
- 1 can mushrooms

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

Taco Pie

- 1-1/2 lb ground beef
- 1 med jar Taco sauce
- 4 lg corn tortillas
- 1 8 oz pkg shredded cheddar cheese
- 1 can (8 oz) tomato puree

Brown ground beef, drain. Combine taco sauce and tomato puree. Line dutch oven with aluminum foil. Place 2 tortilla shells in Dutch oven. Place 1/2 of ground beef on top, pour 1/2 taco sauce over top. Place 2 more tortilla shells on top and place in rest of beef and pour remaining taco sauce on top. Sprinkle with cheese. Cover and bake until cheese is melted. Variations: Add chopped onions, mushrooms or tomatoes to meat.

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Dutch Oven Recipes



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