

# == DUTCH OVEN RECIPES ==



NEBRASKA

— GAME  PARKS —

» [OutdoorNebraska.org](http://OutdoorNebraska.org)

# CONTENTS

Fact Sheet .....	2
Seasoning / Briquettes .....	2
Vegetables.....	3-6
Meat	
Chicken .....	6-9
Beef .....	10-12
Pork.....	13-15
Desserts .....	16-19
Breads.....	19

## FACT SHEET

- A 12-inch Dutch oven holds 6 quarts, 14-inch oven-8 quarts and a 16-inch oven-10 quarts
- Stew prepared in a 12-inch Dutch oven will feed 12 persons (all they can eat)
- Potatoes prepared in a 12-inch Dutch oven will feed 24 persons
- Cobblers prepared in a 12-inch Dutch oven will feed 8 to 10 persons
- A 12-inch oven has the same surface area as a standard cake pan

### Temperature Chart/Charcoal Briquette Count

	12-inch Dutch Oven		Hand Method*
	Under	Top	Counts
250 - 350 degrees	4 - 6	6 - 8	6 - 8 (Slow)
350 - 400 degrees	8 - 10	10 - 12	4 - 5 (Moderate)
400 - 450 degrees	8 - 10	10 - 12	2 - 3 (Hot)
450 - 500 degrees	10 - 12	12 - 14	1 or less (Hot)

\*To test the heat of your fire, hold the palm of your hand over the place in the fire where your food will be cooked. Count “one-and-one” and “two-and-two”, etc. for the seconds you can stand to hold your hand still.

## SEASONING YOUR DUTCH OVEN

Unless your Dutch oven is pre-seasoned, the first step before beginning your Dutch oven adventure, wash the oven thoroughly with dishwashing detergent, rinse with hot water and dry thoroughly.

Cover the entire Dutch oven with shortening, not cooking oil, and “bake” in a 350 degree oven for 1 hour. You may also season your Dutch oven in a grill. It is best to season your oven when you can have the windows open as there will be a lot of smoke and fumes.

## COOKING WITH BRIQUETTES

If you are cooking with briquettes, using a 12-inch Dutch oven and desire a 350-degree temperature, one method of gauging that temperature is calculating twice the number of briquettes as related to the size of the oven. With this method,  $\frac{2}{3}$  of the briquettes would be placed on the top and  $\frac{1}{3}$  placed on the bottom. Using this calculation, there would be 24 briquettes with 16 on the top and 8 on the bottom. To increase the temperature, add two briquettes (one on the top and one on the bottom) for each 25-degree increase.

The briquettes should be placed around the outer edges of the Dutch oven for the most even cooking. Heat in cast iron flows from the outside to the center of the cooking utensil.

## CALICO BEANS

1 lb hamburger	1 lb chopped bacon
1 large onion, chopped	1 C ketchup
1 T dry mustard	1 T vinegar
½ C molasses (optional)	2 tsp salt
¾ C brown sugar	1 (29 oz) can pork & beans
1 (15 oz) can garbanzo beans	1 (15 oz) can kidney beans
1 lb frozen baby lima beans	

Fry bacon in Dutch oven. Add hamburger and onion. Cook 7-10 minutes. Add rest of ingredients and mix well. Cover and bake for 1 hour. Place 6 to 8 coals on the bottom and 14 to 18 on top.

## GERMAN GREEN BEANS

2 16 oz cans French sliced green beans, drained (reserve liquid)	
1 small can sliced water chestnuts, drain	5 strips bacon, cut into pieces
1 large onion, sliced	2 T flour
¾ cup drained green bean liquid	¼ cup cider vinegar
5 T sugar	1 t salt
¼ t pepper	

Fry cut bacon until crisp. Remove bacon. Saute onion in bacon fat till translucent. Do not brown. Remove onion. Whisk flour into remaining bacon fat. Brown. Drain bean liquid into measuring cup (¾ cup). Discard remainder. Whisk bean liquid, vinegar, sugar, salt and pepper into flour and fat. Simmer till gravy consistency. Put drained beans, water chestnuts and onions into Dutch Oven. Tear or chop bacon into ½ inch pieces and add to oven. Mix completely. Put lid on Dutch Oven.

Put 12 briquettes on lid, 10 on the bottom. Simmer beans slowly. If they are cooking too fast, reduce coals one at a time until you get a slow simmer. Refrain from removing lid too often, as this reduces heat and extends cooking time. Simmer 1 hour. Serves 6

## BROCCOLI BAKE

1 pkg chopped broccoli	¼ milk
1 can cream of mushroom soup	1 egg, beaten
1 C sharp cheddar cheese, shredded	½ C bread crumbs
¼ C mayonnaise	1 T butter, melted

Cook broccoli as directed on package. Drain. Mix mushroom soup, cheese, mayonnaise, milk and beaten egg. Pour over cooked broccoli in Dutch oven. Mix melted butter and bread crumbs, sprinkle over top of broccoli mixture and bake 35-45 minutes.

## GLAZED BROCCOLI WITH ALMONDS

4 lb broccoli, trimmed and chunked	¼ t pepper
2 chicken bouillon cubes	1 t salt
½ C flour	1½ C hot water
4 T lemon juice	2 C light cream
½ C grated Parmesan cheese	¾ C slivered blanched almonds

Cook broccoli in salted water. Drain and set aside. Dissolve bouillon cubes in hot water. Melt butter in oven, blend in flour. Gradually stir in cream and bouillon. Cook until thickened stirring constantly. Add lemon juice, salt, pepper and broccoli. Stir to coat. Sprinkle with cheese and almonds. Cover and bake until golden brown.

## SWEET AND SOUR CABBAGE

2 heads red cabbage	2 apples
1 onion, chopped	1 T caraway seeds
2 C water	1 C sugar
½ C white vinegar	8 T (1 stick) butter
½ t pepper	1 T salt

Chop cabbage and apples into coarse pieces. Add onion, caraway seeds, salt and pepper. Cook in water until cabbage is tender. Drain. Add sugar and vinegar. Add butter and stir until melted. Serve hot. Serves 10

## CANDIED CARROTS

2-1 lb. bags of baby carrots	½ t cinnamon
10 oz jar of honey	2 T melted butter
½ t nutmeg	

Line your Dutch Oven with aluminum foil. Pour melted butter into your Dutch Oven. Put in carrots. Pour honey, cinnamon, and nutmeg onto carrots. Stir well. Put lid onto your Dutch Oven and let instructors know when you are ready to transport to coals. Let cook for at least 20 minutes.

## BAKED CORN

1 16 oz can cream-style corn	2 C grated cheese
1 16 oz can whole kernel corn	1 t baking powder
½ C corn meal	¼ C cooking oil
½ T garlic salt	2 eggs, beaten

Combine corn, corn meal, garlic salt, cheese, baking powder and cooking oil. Beat eggs and add to mixture. Place in oven. Bake 40 to 50 minutes.

## CELTIC POTATOES

1-12 or 16 oz pkg bacon	8 cloves garlic, chopped
2 onions, chopped	8 lbs new red potatoes, quartered
2 T fresh dill chopped (reserve 1 T for garnish)	1 C croutons (plain)
1 lb sharp Cheddar cheese, grated	1 lb white Cheddar cheese, grated
Salt and pepper to taste	
Garnish: Fresh green onion, chopped; fresh dill, chopped, 6 oz sour cream	

Saute bacon till crisp, drain and set aside. Keep bacon drippings in Dutch Oven and saute garlic and onions. Add potatoes and 1 T chopped dill. Stir. Cook till tender, adding salt and pepper to taste. Remove potatoes from heat and cool slightly. Add croutons to potatoes and mix. Sprinkle all cheese on top then the crumbled bacon. Cover and bake in Dutch Oven at approximately 350 degrees (10 coals on bottom and 12 -14 coals on top) for 30 minutes until the cheese has completely melted. Remove from heat and garnish with green onions, dill and sour cream. Serves 8 - 10

## COWBOY POTATOES

12 medium potatoes  
3 medium onions, diced  
1 lb bacon, diced

Salt and pepper to taste  
2 C frozen peas  
2 C cheddar cheese, grated

Brown the diced bacon in Dutch Oven using 15 coals on the bottom. When well browned, use a slotted spoon to remove bacon from the grease. Place bacon on paper towel to drain and set aside. Lightly brown onions in bacon grease. Stir in sliced potatoes, salt and pepper. Cook 35-40 minutes until potatoes are tender. Use 9 coals on the bottom and 15 on top. When potatoes are tender, stir in frozen peas and bacon. Sprinkle cheese on top. Remove coals from the bottom but leave approximately 15 coals on the lid to melt the cheese.

## DUTCH OVEN POTATOES

1 lb bacon, cut up  
2 green peppers, diced  
1 lb sharp cheddar cheese  
salt and pepper

2 onions, diced  
12 medium potatoes, peeled and sliced dollar size  
¼ lb Swiss cheese  
mushrooms, optional

Fry bacon in Dutch Oven. Add onions, peppers (and mushrooms) and saute. Pour part of the bacon grease off and add potatoes. Add salt, pepper and seasoning to taste. Mix together, but don't stir while cooking. Put 8 briquettes under the oven and 14 on the lid. This will allow all the potatoes to cook uniformly without stirring. Cook approx. 45 minutes. Check with fork - when done, grate the cheese together and sprinkle evenly over the top of the potatoes and replace the hot lid. The cheese will melt down through the potatoes and they are ready to eat.

## FRENCH ONION DUTCH OVEN POTATOES

5-6 medium size potatoes (Yukon Gold works great), sliced into ½ thick half slices  
1½ Tbs. olive oil  
1 stick butter, cubed  
½ - 1 tsp. salt

1 large onion, sliced  
1 (10 oz) can French onion soup  
Crushed pepper to taste

Drizzle oil in the Dutch Oven and spread it to coat on the bottom.

In a large bowl, mix potatoes, onions, butter, French onion soup, salt and pepper.

Pour into Dutch oven. Bake at 350 degree for 1 hour or until potatoes are fork tender.

## SPARKLING POTATOES

1 lb bacon, cut up  
1 clove minced garlic  
½ lb fresh mushrooms, sliced  
Salt and pepper to taste  
½ C parsley, chopped

1 large onion, sliced  
10 med. potatoes with skin, diced  
1 12 oz can Sprite  
½ lb cheddar cheese, shredded

Fry bacon, cut in small pieces, drain and add sliced onion, cook until transparent, add minced garlic, fry a bit, then layer potatoes and mushrooms with bacon and onions. Pour 12 oz. can of Sprite over top and sprinkle with salt and pepper.

Cover and steam until tender, stir once to prevent burning. (More Sprite can be added for more moisture, too much makes it soupy). Just before serving top with ½ lb shredded cheddar cheese and ¼ cup chopped parsley.

## VEGETABLE BAKE

2 lb peas and carrots (frozen)	2 cans water chestnuts (sliced)
2 cans Cream of Mushroom Soup	2 t Worcestershire sauce
1 lb sharp cheddar cheese (shredded)	1 T butter
1 lb green beans (frozen)	½ lb mushrooms, sliced
½ C cooking sherry	⅛ t Tabasco Sauce
½ C Ritz cracker crumbs	¼ lb bacon

Combine crumbs and butter. Fry bacon and add vegetables and cook until just barely tender. Drain. Combine with mushrooms and water chestnuts. Combine rest of ingredients except cracker crumbs and mix with vegetables. Bake for 40-45 minutes at 350 degrees. Top with crumbs and cook about 10 minutes uncovered before serving.

## DUTCH OVEN VEGETABLE MIX

4 carrots, cut into 1 inch pieces	Salt and pepper to taste
1 head fresh broccoli, cut into florets	¼ C olive oil
1 head fresh cauliflower cut in pieces	4 zucchini, thickly sliced
1 (1 oz) package dry onion soup mix	

You can use whatever fresh vegetables you like. Vegetables should create enough of their own broth but if it is too dry you can add a little chicken broth or water for moisture. Line dutch oven with a liner or foil. Combine vegetables with oil and sprinkle with dry soup mix. Bake for 35-45 minutes or until vegetables are cooked to your preferred tenderness.

## SPINACH & ARTICHOKE CASSEROLE (or DIP)

2 pkgs (10 oz each) frozen chopped spinach, thawed & squeezed dry	
¼ t salt	¼ t coarsely ground black pepper
1 C whole milk	2 T garlic powder or 3 cloves, minced
⅔ C grated Parmesan cheese	1 pkg (8 oz) cream cheese, softened
½ C heavy cream	1 medium onion, chopped
1 can (13 oz) artichoke hearts-drained, chopped	

In bowl, combine spinach, artichokes, cream, salt, pepper, onions, garlic, ½ cup Parmesan cheese. In small bowl, with mixer at medium speed, beat cream cheese until fluffy, occasionally scraping bowl with rubber spatula. Reduce speed to low; gradually add milk, mixing just until well blended. Spoon spinach mixture into a well greased oven. Pour cream cheese mixture evenly over spinach mixture. Sprinkle with remaining ½ cup Parmesan. Bake 25-30 minutes at 350 degrees or until edges bubble & top is golden.

## ARROZ CON POLLO

3-4 lb chicken, cut up	2 bouillon cubes, dissolved
1 C chopped onion	1 C diced ham
1 C green pepper, chopped	1 can (14 oz) tomatoes
1 jar (2 oz) pimiento, diced	1 pkg (10 oz) frozen peas, thawed
¾ t chili powder	1 t salt
1 jar (3½ oz) stuffed green olives, drained	½ t white pepper
1 t paprika	2 cloves garlic, minced
1 C rice (long grain), uncooked	

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 degrees for about 2 to 3 hours. Add rice and peas and cook at 375 degrees for 1 hour. Water may be needed near end of cooking.

## BAKED CHICKEN & RICE

2 C long grain rice  
1 can cream of chicken soup  
1 small onion, diced  
3 cloves garlic, minced  
2 cans water  
2 t poultry seasoning

1 can cream of mushroom soup  
1 C sour cream  
1 stalk celery, diced  
1 T Worcestershire sauce  
8-10 boneless breasts or boneless thighs  
salt and pepper to taste

Season chicken with poultry seasoning, salt and pepper. Brown chicken, onion, celery and garlic in 2 T of oil. After chicken is browned, add rice, soups, sour cream, Worcestershire and water. Stir to mix. Cover Dutch oven and bake using 10-12 briquettes on the bottom and 14-16 briquettes on top for 90 minutes. Serves 8-10

## CHICKEN CRESCENT ROLL CASSEROLE

3 C cooked, cubed chicken  
1 (8 oz) can water chestnuts, drained  
¼ C chopped onion  
1 (8 oz) tube crescent rolls  
2-4 T melted butter, optional

1 can cream of mushroom soup  
½ C chopped celery  
¾ C mayonnaise

½ C sour cream  
⅔ C Swiss cheese  
½ C slivered almonds

Combine chicken, soup, water chestnuts, mushrooms, celery, onions, mayonnaise and sour cream. Heat until warm and bubbly. Put in 9 x 13 pan or Dutch oven. Cover with crescent rolls, spread out - not rolled up. Mix Swiss cheese, almonds and melted butter. Pour over crescent rolls. Bake at 375 degrees for 20-25 minutes.

## CHICKEN ENCHILADAS BAKE

6 Chicken breasts cooked and shredded  
1 small onion diced  
1 large can cream of chicken soup

1 carton sour cream  
Flour tortillas  
Cheddar cheese or Mexican cheese

Mix soup, sour cream onion and green chilies. Take out about half for use later. Mix chicken, half of soup, sour cream, green chilies in bowl. Fill tortillas with chicken mix and roll up in a 9x12 pan. After pan is filled with rolled tortillas cover with the rest of the soup mix and top with Cheddar cheese. Bake for about 1 hour until heated thru at 350 degree oven.

## CHICKEN AND POTATO DELIGHT

8-10 boneless, skinless chicken breasts  
2 medium yellow onions, diced  
12-14 medium potatoes; peeled & sliced  
1 can cream of mushroom soup  
3 C grated cheddar cheese  
1½ t poultry seasoning  
Salt and pepper to taste

½ lb bacon, diced  
1½ C fresh mushrooms, sliced  
1 can cream of chicken soup  
1 C sour cream  
1½ t seasoned salt  
½ t garlic salt

Heat Dutch oven using 18-20 briquettes on the bottom until hot. Fry bacon until brown. Cut chicken breasts into bite size pieces. Add chicken, onions, ½ teaspoon mushrooms. seasoning salt to bacon. Stir, cover and cook until onions are translucent and chicken is tender. Add potatoes, stir in soups, sour cream and remaining seasonings. Salt and pepper to taste. Cover & cook for 45-60 minutes using 8-10 coals on the bottom and 14-16 coals for 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 before topping with cheese.

## CHICKEN AND WHITE BEAN CHILI

6 boneless breast or chicken thighs, cut into 1-inch cubes		
2 T olive oil	3 T chili powder	¼ C lime juice
6 garlic cloves, chopped	2 T ground cumin	¼ C chopped fresh cilantro
4 onions, chopped	2 C chicken stock	
1 (12 oz) bottle beer (not dark)	16 oz can chopped mild green chilies, drained	
2 C chicken stock	1 (15½ oz) can cream-style corn	
Salt and freshly ground black pepper	1 (15½ oz) can chickpeas, rinse-drain	
½ t red pepper flakes	2 (15½ oz) cans white northern beans-rinse-drain	

### Optional Toppings:

Grated cheddar and Monterey Jack cheeses	Chopped green onions/tomatoes	Tortilla chips
Sliced jalapeno peppers	Sour cream	

Lightly coat 5½-quart Dutch oven with nonstick cooking spray. Over medium-high heat, add the olive oil, onions, and garlic. Cook until soft, about 7 minutes. Add chopped green chilies, beer, chicken stock, chili powder, cumin, red pepper flakes, salt and pepper to taste. Stir in chicken. Reduce heat to low and simmer, covered, about 45 minutes or until mixture is nicely thickened and the chicken is cooked. Stir in northern beans, chickpeas, and creamed corn. Simmer, uncovered, for 20 minutes, stirring often to prevent sticking. Stir in chopped cilantro and lime juice, mix very well. Serve in large bowls, garnished with optional toppings if desired. Serves 8 - 10

## CHICKEN MALIBU

boneless chicken breasts or thighs	4 to 5 ounce wafer thin sliced ham
8 slices Swiss cheese	2 t paprika
2 T margarine, melted	

Skin chicken, baste with margarine and paprika. Bake for about 1 hour, turning and basting as necessary. Top with ham and cheese. Melt cheese and serve.

## CHICKEN PARMESAN

8 chicken breasts or thighs, boneless, skinless	2 green peppers, chopped
¼ lb bacon	1 t oregano
2 medium onions, chopped	1 t poultry seasoning
32 oz can tomato sauce	¼ C grated Parmesan cheese

Fry bacon in pot. Add onions and peppers. Sauté 5-10 minutes. Add chicken, spices and tomato sauce. Stir well. Cover and bake 6 to 8 coals on bottom, 14 to 20 coals on top for 1 hour, stirring as needed. Sprinkle cheese over top.

## EASY CHICKEN PARMESAN WRAPS

Recipe makes four wraps

3 C roughly shredded, cooked boneless, skinless chicken breasts (canned chicken works great for camping)	
1 ½ t Italian seasoning (make sure yours is a salt-free blend)	
½ t kosher salt	
⅛ t black pepper	4 Flatout breads (we used Light Italian Herb)
1 C your favorite marinara sauce	1 C shredded, reduced-fat Italian cheese blend
¼ C finely chopped fresh basil	Additional marinara sauce, warmed for dipping, if desired

Place shredded chicken in a medium bowl. Add Italian seasoning, salt, and black pepper, and stir well to combine. Add marinara sauce and basil to chicken mixture, and stir to combine again. Lay 1 Flatout flatbread on work surface, and sprinkle ¼ cup of cheese down the center, leaving a large border all around the cheese. Spread ¼ of the chicken mixture (about a heaping ½ cup) on top of the cheese. Fold short ends of Flatout inward toward middle, and then fold long sides of Flatout inward toward middle, making a closed wrap. Repeat with the remaining 3 Flatout flatbreads, dividing the remaining cheese and the remaining chicken mixture evenly among them. Spray both sides of pie iron with cooking spray. Place folded wrap inside the pie iron and then close. Once preheated, add the wraps and cook on the first side until golden brown, about 1½ - 2 minutes. Flip wraps and cook on second side until golden, about another 1½ minutes. Serve with additional marinara sauce for dipping.

## CHICKEN SUPREME

### Brown:

1 cube butter  
8-10 skinless, boneless chicken breasts

### Simmer:

1 26 oz can cream of mushroom soup  
1 26 oz cream of chicken soup  
1 t garlic salt

### Add:

6-8 potatoes, peeled and diced  
6-8 carrots, peeled and diced  
1 large red onion

1-4 oz C mushrooms

1 T seasoning salt

1 t pepper

Usually cooks in 45 minutes to 1 hour.

## DUTCH OVEN CHICKEN ENCHILADAS

1½ lbs boneless, chicken breasts, 1-inch cubes (You can substitute canned shredded chicken)

12 large flour tortillas

12 small corn tortillas

1 can cream of chicken soup

¼ can green chilies, diced

2 medium onions, chopped

1 can black olives, chopped

1 lb shredded cheddar cheese

1 can cream of mushroom soup

1½ cups salsa

1 medium green pepper, chopped

½ C canned mushrooms

1 lb shredded monterey jack cheese

2 C sour cream, light

Cook chicken and remove from oven. In a large bowl, mix chicken, cheeses, green pepper, onions, mushrooms, olives, chilies, soups, salsa and sour cream. In a 12-inch Dutch Oven, place a layer of corn tortillas on the bottom and then a layer of flour tortillas. Next add a thin layer of the mixed ingredients. Repeat flour tortillas and mixed ingredients in layers until the top layer. Place a flour tortilla on top and then a layer of corn tortillas. Using 8-10 charcoal briquettes on the bottom and 13-15 charcoal briquettes on the top, cook for about 30 minutes.

## SOUTH OF THE BORDER CHICKEN

2 cans Fiesta tomato soup

1 C water

12 chicken breast halves (skinless/boneless)

1 C grated cheddar cheese

2 cans chicken broth

2 C long-grain rice, uncooked

2 C coarsely crushed tortilla chips

2 T olive oil

Brown chicken breasts in olive oil. Remove from Dutch Oven. Combine soup, broth, water and rice in 12-inch Dutch oven. Bake over medium heat (10 coals under and 12 coals over) for 20 minutes. Arrange chicken over rice mixture and bake an additional 25 minutes. Sprinkle chips and cheese over chicken and bake an additional 5 minutes or until cheese melts. If you like extra spice, add a couple of chopped jalapeno peppers to the soup, rice and broth mixture. Serves 12

## STUPENDOUS CHICKEN

6 boneless, skinless chicken breasts

8 slices swiss cheese

2 beaten eggs

8 slices mozzarella cheese

bread crumbs, fresh

½ cup milk or white wine

½ cup freshly grated parmesan cheese

1 16 oz jar marinara sauce

butter

olive oil

Dip chicken in eggs and roll in fresh bread crumbs. Brown in half butter, half olive oil. Add milk or wine to marinara sauce. Pour into bottom of Dutch oven, and layer browned chicken breasts on top. Layer the swiss and mozzarella cheeses over top of chicken breasts. Top with Parmesan cheese. Bake 30-40 minutes. Uncover and cook to reduce liquid slightly.

## BAKED SALISBURY STEAK

2 eggs, lightly beaten  
½ C green pepper, diced  
½ C onion, diced  
3 lbs ground beef  
¾ C water

1 C oatmeal  
½ C celery, diced  
½ t salt  
2 can cream of mushroom soup  
¼ t pepper

In a large bowl, combine the eggs, oats, green pepper, celery, onion and salt. Crumble beef over mixture and mix well. Shape into 10 oval patties or make into large meatballs. In a large skillet, brown patties on both sides. Place patties in an ungreased 13 x 9 x 2-inch baking dish or a Dutch oven. Combine the soup, water and pepper; pour over beef. Cover and bake at 350 degrees for 30-35 minutes or until the meat is no longer pink.

## BAKED STEAK IN MUSHROOM GRAVY

3 lb sirloin or round steak, cut into 3-inch pieces  
½ C flour  
1 pkg portabella mushrooms, sliced  
Salt and pepper to taste

cooking oil  
2 cans cream of mushroom soup  
2 C milk

Trim all fat from meat and cut into 3-inch square pieces. Prepare Dutch Oven with scant amount of cooking oil. Dredge meat in flour and brown on both sides. Pour one can cream of mushroom soup in Dutch Oven. Arrange meat over soup. Pour remaining soup over meat and add mushrooms, milk and seasonings. Cover and bake at 300 degrees for 2 hours.

Variation: Add 3 sliced onions and 2 large chopped potatoes.

Serves 6

## BEEF BURGUNDY

2 lbs beef round roast  
2 jars of beef gravy  
1 clove of garlic, chopped  
¼ t oregano  
meat tenderizer

3 medium onions, sliced  
½ C burgundy wine  
4 T butter  
½ pint 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, wine, salt, oregano, pepper and onions to pan. Simmer 15 minutes. Add sour cream just before serving. Serve over rice.

## SOUTHWEST BEEF STEW

1 lb ground beef  
1 large onion, chopped  
1 t garlic powder  
1 can (10 oz) condensed tomato soup  
1 can (10 oz) condensed beef broth

1 C water  
2 T chili powder  
3 medium white potatoes cut into cubes (about 3 C)  
1 can (15 oz) canned whole kernel corn, drained

Cook the beef, onion and garlic powder in a uncovered 12-inch Dutch oven until the beef is well browned, stirring often to separate meat. Pour off any fat. Stir the soup, broth, water, chili powder and potatoes in the oven with cooked ground beef. Cover and cook until potatoes are tender. Stir in the corn and cook until the mixture is hot and bubbling. Sprinkle with shredded cheddar cheese, if desired.

## BEEF TIPS OVER RICE

1 lb sirloin tips, cubed  
1 can cream of mushroom soup  
1 pkg beef with onion dry soup mix  
oil enough to brown meat

1 (4.5 oz) can mushrooms, drained  
1 C water  
flour  
rice

Cube sirloin tips into 1-inch cubes and dredge in flour. Into preheated Dutch Oven add the oil. Brown sirloin tip cubes. Add mushroom soup, beef and onion soup mix, mushrooms and water. Cover and simmer 1 hour or until tender. Prepare rice as per directions on package.

## BLUE PLATE SPECIAL

1 lb round steak, ¼-inch thick  
2 (15 oz) cans peeled tomatoes (chopped)  
3 T chili powder  
1 t salt  
1 small bell pepper  
1 T vinegar

1 C flour  
3 T Worcestershire sauce  
salt and pepper (see instructions)  
1 C bacon drippings or lard  
3 T brown sugar

Cut steak into 6 or more pieces. Pound each piece to tenderize, then salt, pepper and flour. Over 10 coals, brown in about 4 T of bacon grease. Set aside. Slice onion and bell pepper very thin, add to oven and brown. Dust flour into the oven to brown also. Add tomatoes and other ingredients. Put steak into oven and mix well. Cook with most heat on top - 15 coals on the top and 8 on the bottom. 1-1½ hours. Serves 4

## CHUCK WAGON CASSEROLE RECIPE

1 lb lean ground beef  
1 can (15½ oz) mild chili beans in sauce  
1 can (11 oz) Mexican style corn (drained)  
¾ C barbecue sauce

1 pkg (8½ oz) corn muffin mix  
½ C of chopped onion  
½ C chopped green bell pepper  
½ t salt

Preheat Dutch oven over hot coals until a drop of water sizzles. Brown ground beef along with onions and bell peppers in dutch oven. Stir in chili beans, barbecue sauce and salt. Bring to a boil. Prepare corn muffin mix per package directions then stir in corn. Spoon mixture over boiling meat mixture. Put Dutch oven lid on. Make sure you have 8-10 charcoal briquettes on the top and 8-10 under the bottom. Bake for 25-30 minutes until corn muffin mix is golden brown (knife comes out clean).

## DUTCH OVEN STEAK DINNER

2 to 3 lbs Top round or sirloin steak  
4 large potatoes, cut into chunks  
4 carrots, sliced  
1 large onion, chopped  
1 T sugar

4 T minute tapioca  
2 stalks of celery, chopped  
2 C tomato juice  
1 t salt  
oil

Cut the steak into pieces and brown in a 12-inch Dutch oven with small amount of oil. Drain off excess oil. Add potatoes, carrots, celery, and onion. Mix the tomato juice, salt, sugar and tapioca and pour over the meat and vegetables. Bake over medium coals for approximately 1½ hours or until meat is tender.

## POP-OVER PIZZA

1 lb hamburger (or pepperoni, C. bacon, Italian sausage, etc.)  
Chopped onion (also can add mushrooms, olives, peppers, etc.)  
1 jar of spaghetti sauce  
1 C of flour

2 eggs  
1 C of milk  
1 T of olive oil

Brown hamburger and onion, add to sauce, place in bottom of Dutch oven, and generously sprinkle with grated Mozzarella cheese. Combine: eggs, milk, 1 olive oil and 1 flour. Beat till smooth. Pour over meat/sauce. Sprinkle top w/ parmesan cheese. Bake 30 minutes at 400 degrees.

## DUTCH OVEN PIZZA PASTA-KIDS VERSION

1 package (16 oz) rotini pasta-prepared  
1 can (15 oz) pizza sauce  
1 can (6 oz) black olives, drained, sliced  
1 t Italian seasoning

2 C shredded mozzarella cheese (8 oz)  
½ C grated Parmesan cheese  
2 C sliced pepperoni

Coat sides and bottom of a 12" Dutch Oven with Crisco or Pam. Cook sausage in Dutch Oven over heat source until done. Add all ingredients except half of the mozzarella cheese and stir together. Place 10 charcoal briquettes under the bottom of Dutch Oven and 14 on top. Bake for 15 minutes and stir, add remaining cheese on top. Turn lid ½ turn clockwise and bottom of oven turn counter clockwise. Bake for another 15 minutes.

## DUTCH OVEN STROGANOFF

1 lb cubed steak or roast  
1 can tomato sauce  
1 cube beef bouillon melted in 1 C water  
2 cloves of garlic, chopped  
1 pkg mushrooms  
sour cream

1 large onion  
1 large can Italian stewed tomatoes  
1 C of red wine  
salt and pepper to taste  
one pkg of large noodles

Saute onions and mushrooms in butter, remove. Brown meat. Add remaining ingredients, cook 1 hour or so. Add onions and mushrooms after a ½ hour. You can either add the noodles first, or cook them separate and put the finished product over them. Add sour cream just prior to serving.

## ROLLED MEAT LOAF

2 lbs ground beef  
1 pkg onion soup mix  
2 eggs  
1 t dry mustard

1 C crushed saltine crackers  
½ C parmesan cheese  
1 t salt  
1 T vinegar

### Stuffing:

1 pkg cream cheese  
1 chopped bell pepper  
½ C tomato sauce

1 onion chopped  
½ t paprika  
1 t Italian oregano

Mix meatloaf ingredients. Use a rolling pin, roll out meatloaf into a rectangle and spread evenly with cream cheese. Spread chopped onions and bell pepper evenly over the cream cheese. (options-mushrooms, hot peppers, olives, etc). Roll up. Place on foil covered trivet (poke several holes in the foil) and put into Dutch oven. Put about 20 coals on the lid, 5 under the oven and 10 around the outside. Put 4 more in the middle of the lid at the beginning. After 30 minutes take these 4 coals away. Roast for 45 minutes, then cover the meatloaf with any tomato based sauce. Continue to roast for 30-40 minutes. Cook to at least 180 degrees using a meat thermometer.

## SPANISH RICE WITH BEEF

2 lbs lean ground beef  
2 medium green pepper, chopped  
2 C uncooked long-grain white rice  
3 t chili powder  
1 t salt  
¼ t garlic powder

2 medium onions, chopped  
4 -16 oz cans stewed tomatoes, undrained  
2 C water  
1½ t dried oregano  
1½ t red pepper

Cook ground beef, onion and green pepper in Dutch oven until meat is browned. Drain off fat. Add remaining ingredients. Cook 30-45 minutes or until rice is tender, stirring occasionally. Serves 10-12

## SWISS STEAK

3½ lbs of 1½-inch thick pot roast (round bone type)  
cooking oil  
1 large can tomatoes  
3 onions  
2 t paprika

2 fresh garlic gloves  
salt and pepper to taste  
2 green peppers, diced  
1 C sherry

Put oil in Dutch Oven, brown meat. Add liquid from the tomatoes. Simmer for 10 minutes. Peel and quarter onions. Add onions, chopped garlic cloves, diced green peppers, salt, pepper and paprika. Place whole tomatoes on top of meat. Add sherry. Cook with lid on until brown over slow heat, about 2 hours.

## BAKED PORK CHOPS

8 pork chops	1 can mushroom soup
2 T cooking oil	rice or potatoes
1 t salt	

Brown pork chops in oil. Add soup and salt; cook for 60 minutes in covered Dutch oven. Serve over rice or potatoes.

## BEER BRAISED PORK ROAST

1 (5 lb) pork loin roast	1 t salt
3 T vegetable oil	½ t pepper
2 medium onions, peeled and sliced	1 (12 oz) can or bottle Guinness stout or dark beer

Wipe meat with damp cloth. Heat oil in Dutch oven over moderate heat. Brown meat on all sides. Remove to platter. Add onions to pan, saute until tender. Place pork roast in Dutch oven, spoon onions over roast. Sprinkle with salt and pepper. Add beer. Cover; bring to a boil over moderate heat. Reduce heat to low; cook approximately 2½ hours or until roast is fork-tender. Remove roast to warm platter; thicken pan juices if desired. Slice roast.

## BEST OF THE GARDEN PORK CHOPS

8-10 pork chops	2 T oil
1 C rice, uncooked	1 onion, sliced
2 bell peppers, sliced	2-3 tomatoes, sliced
¼ t marjoram	¼ t thyme
salt and pepper to taste	2 10 oz cans beef broth

Preheat Dutch oven with 10 briquettes under the oven; when heated for about 5 minutes add the oil and brown chops on both sides; arrange in oven. Sprinkle rice into spaces between chops. Top each chop with slices of onion, tomato and green pepper. Sprinkle with seasonings. Pour broth over top. Cover the Dutch oven and put 14 briquettes on the lid. Bake for 1 to 1½ hours or until chops and rice are tender.

Serves 8-10

## COUNTRY RIBS

1 C sweet red wine	½ C chili sauce
⅓ C vinegar	¼ C honey
2 T soy sauce	1 T Worcestershire sauce
2 t salt	2 t dry mustard
1 t horseradish	1 t red pepper sauce
½ t pepper	½ t paprika
3 T vegetable oil	3 lbs pork country-style ribs

Mix all ingredients except oil and ribs in saucepan. Heat to boiling, stirring constantly. Remove from heat. Heat oil in oven over low heat. Brown half of the ribs in hot oil; remove ribs. Repeat with remaining ribs; drain off fat. Return ribs to oven; pour sauce over ribs. Cover and bake 1 hour. Uncover and bake until done, about 30 minutes. Remove ribs. Strain sauce; skim off fat. Pour sauce over ribs.

## FRUIT AND PECAN PORK ROAST

1 rolled boneless pork loin roast (3½ lbs)	½ C chopped pecans
4 T butter divided	1 T cider or red wine vinegar
¼ cup orange juice	½ t salt
1 bay leaf	⅛ t freshly ground black pepper
1 can whole berry cranberry sauce	⅛ t sugar
½ C chicken broth	¼ C apricot preserves

Place roast on rack in Dutch oven. Bake at 350 degrees for 1 hour. In a skillet, saute onions in 1 T of butter. Add orange juice and bay leaf; cook and stir over medium high heat until thickened, about 4 minutes. Add cranberry sauce, broth, pecans and vinegar; cook until slightly thickened, about 5 minutes. Reduce heat, stir in salt, pepper, sugar and remaining butter until butter is melted. Discard bay leaf. Remove ¼ cup sauce and stir in preserves. Spoon over roast. Set remaining sauce aside. Bake roast 45 minutes longer or until meat thermometer reads 160-170 degrees. Let stand 10 to 15 minutes before slicing. Serve with reserved sauce. Serves 10-12

## HASHBROWN AND PORK CHOP CASSEROLE

5 pork chops	1 C chopped onion
1 (2 lb) pkg frozen hash browns	½ C milk
1 C sour cream	1 C shredded cheddar cheese
1 (10.75 oz) can cream of celery soup	

Brown pork chops.

In a large bowl, combine the sour cream, soup and milk. Add the hash browns and chopped onion; stir to coat. Place mixture in Dutch oven, sprinkle with cheese. Place the browned pork chops on top. Cover and cook for 50 minutes or until heated through.

## HOME STYLE PORK CHOPS

6 pork chops, ¾-inch thick	salt and pepper
1 T cooking oil	3 T margarine
4 C seasoned croutons	¼ C water
3 medium size potatoes, quartered	1 can Cream of Mushroom soup
½ C water	

Place chops in hot Dutch oven with cooking oil, sprinkled with salt and pepper. Melt margarine in Dutch oven lid. Mix croutons with margarine, adding ¼ C water. Shape croutons into small balls and lay on top of chops. Place potato quarters around chops. Mix the can of soup with ½ C water over top, add ½ C water and bake. Bake 50 to 60 minutes.

## LITTLE PORKY

3 lbs pork (diced)	2 boxes (12 oz) Stove Top stuffing
4 cans cream of mushroom soup	2 T cooking oil
½ lb mushrooms (fresh) sliced	

Pre-heat 12-inch Dutch oven from the bottom for 5 minutes. Place oil and diced pork in oven. Stir until brown. Add soup. Mix with the pork. Simmer for 30 to 45 minutes. (This tenderizes the meat.) Place mushrooms on top. Prepare stuffing mix according to directions. Place on top of mushrooms. Bake 30 minutes with 5 coals on the bottom and 10 coals on top.

## PORK CHILI VERDE IN THE DUTCH OVEN

½ - ¾ lbs of Pork Chops, cut into 1 inch pieces	1 can stewed tomatoes - we like the Mexican seasoned tomatoes (14.4 oz)
¼ lb Ground Beef	1 or 2 Jalapenos (chopped - keep the seeds if you like it spicy)
¼ - 1 T Olive Oil	Salt & Pepper to taste
½ Onion, chopped	Hot Sauce to taste (optional)
1 - 2 Cloves of Garlic, minced	Cheese (optional)
6 oz Green Chilis, chopped	Tortillas (Any kind - we used whole wheat, but flour would be great, too)

Stoke up a fire and get plenty of coals burning.

Place the Dutch oven on the coals. Add the olive oil. Once hot, add the pork chops and ground beef. Cook until just browned. Mix in the onion, jalapenos and garlic. Allow them to sauté for a few minutes. Add in the green chilies and stewed tomatoes. Mix well. This dish is really flavorful but not too spicy, so add in a few dashes of hot sauce if you want to spice it up. Cover with the Dutch oven lid. Bake 45 minutes using coals on the top and bottom (about 10 coals on bottom, 14 on top). Serve with warmed tortillas.

## PORK CHOPS AND DRESSING

Place pork chops in Dutch oven. Cook for 20 minutes. Spoon dressing over top and bake covered. 12-14 coals on bottom, 14-18 coals on top.

### SAGE DRESSING

1½ loaves bread, dried and finely broken	1 egg
1 large onion	10 fresh sage leaves, chopped
2 t poultry seasoning	1 t thyme
1 t oregano	1 can cream of mushroom soup
2 cubes chicken bouillon	¼ C butter
mushrooms	water to moisten

Melt butter in oven. Add celery and onions. Saute until tender. Remove from heat and add bread, egg, spices and soup. Mix well. Add water as necessary. Mix in mushrooms.

## PORK CHOPS AND RICE

8 pork chops	¼ lb bacon, chopped
½ C diced celery	2 (16 oz) cans tomato sauce
2 medium onions diced	1 diced green pepper
4 C water	4 T brown sugar
2 t salt	1 t basil
2 C uncooked rice	

Fry bacon in oven. Add pork chops and brown well. Drain excess grease. Add remaining ingredients and stir well. Bring to a boil. Cover and remove from heat. Put 3-4 coals under and 16-18 on lid. Cook for about 30 minutes until water is absorbed and rice is tender.

## PORK CHOP SURPRISE

6-8 pork chops	1-2 cans pork and beans	2-6 T ketchup (to taste)
1 medium red onion	2-6 T mustard (to taste)	¼ t oregano
2-3 T molasses (may substitute honey)	¼ t garlic powder	

Place pork and beans in Dutch oven. Stir in ketchup, mustard and molasses. Dice half the onion and stir in with the beans. Place the chops on top of the beans, arrange as to get all the chops in the Dutch oven. Spread a bit more mustard and ketchup over the top of the chops. Slice the remainder of the onion in thin slices and place over the chops.

Salt and pepper to taste, add garlic powder and oregano over the top. Place the lid on the oven. Add approximately 10-12 briquettes above and below. Cook until chops are done. Takes about 20-30 minutes to cook. May take a bit longer depending on the outside humidity and temperature. Serves 6-8

## PORK TENDERS IN GRAVY

2 lbs pork tenderloin, cut into 1 to 2-inch cubes	½ C flour	¼ C Worcestershire sauce
non-stick cooking spray or 1 T oil	1 medium onion, chopped	1 t garlic powder
1 green pepper, chopped	3 C water	2 t seasoned salt
1 C white cooking wine	¼ C soy sauce	salt and pepper

Coat pork cubes with flour. Spray or rub oven with oil and place over medium heat. Saute onion and green pepper 5-10 minutes or until tender. Remove and set aside. Spray bottom of oven and place over medium-high heat. Add pork cubes, stirring to brown. Return onions and green pepper to oven, add water, wine, soy sauce, Worcestershire sauce, garlic powder and seasoned salt. Add salt and pepper to taste. Cover oven, simmer over low heat for 30 minutes. Uncover, simmer about 15 minutes.

## CARAMEL APPLE STICKY BUNS

3 pkgs. refrigerated biscuits  
1 cube melted margarine  
1 C sugar  
4 Granny Smith apples (peeled, cored, and sliced)  
1 T cinnamon  
1½ C brown sugar  
1½ C whipping cream

Mix sugar and cinnamon. Dip biscuits into melted butter. Then dip into cinnamon and sugar. Place biscuits in Dutch Oven as close as possible. Place sliced apples around outside of Dutch oven and in between biscuits. Sprinkle brown sugar over biscuits and apples. Pour whipping cream over brown sugar. Bake in Dutch oven for about 30 minutes at 350degrees. Check for golden brown biscuits.

\*\*Options- top with 1 cup chopped nuts and/or vanilla ice cream or cool whip.

## APPLE CAKE WITH CARAMEL SAUCE

Cream: 1 C shortening  
Combine and add to sugar mixture:  
4 C apples, finely chopped  
2 C sugar  
2 t vanilla  
2 t soda dissolved in 1 T boiling water  
3 eggs  
3 C flour  
2 t cinnamon  
1½ t nutmeg  
½ C nuts

Sprinkle top with sugar. Bake in Dutch oven for 15 minutes with coals on top and bottom. Bake an additional 45 minutes with coals on top only.

Caramel Sauce: 2 t vanilla 1 C sugar ¾ C butter 1 C brown sugar 1½ C heavy cream

Cook for 5 minutes and serve warm.

## APPLE CRISP

Butter for greasing pan

Crust: 3 C quick oats 2 C brown sugar 2 t salt 1 C flour 1 t baking soda 1 C melted butter  
Filling: 6-8 apples, peeled, cored, thinly sliced 2 t cinnamon 2 t nutmeg

Butter Dutch Oven. Mix together well oats, brown sugar, flour, baking soda and salt. Add melted butter and combine. Cover bottom of Dutch oven with half of crust mixture. Mix apples with cinnamon and nutmeg. Layer in Dutch oven or pan about 2 inches thick over bottom crust. Spread remaining crust mixture on top. Bake for 40-50 minutes with coals on top and bottom. Serves 8-10

## DUTCH OVEN CAMP BROWNIES

1 gluten-free brownie mix (Aldi makes a great, cheaper version!)  
1 stick butter melted  
1 t vanilla  
¾ C toffee bits  
1 C chopped pecans (optional; we did not include)  
1 (14 oz) can sweetened condensed milk  
1 egg  
1½ C coconut flakes  
¾ C semisweet chocolate chips  
1 C chopped gluten-free pretzels (the Aldi brand is great!)

Step 1: Stir together the brownie mix, egg, vanilla, and melted butter in a bowl. Place either in a well-greased Dutch oven or line the Dutch Oven with foil that is also greased.

Step 2: Bake the brownie layer in the Dutch Oven for about 15 minutes with six coals below and 20 on top (this will cook at approximately 350 degrees).

Step 3: Next, layer the partially cooked brownie with coconut flakes, toffee bits, chocolate chips, and pecans (in that order). Pour the sweetened condensed milk overall and sprinkle the chopped pretzels on the top.

Step 4: Bake the dessert for an additional 30-45 minutes until set. Remove from heat and let cool slightly before serving.

## DUTCH OVEN BLACK FORREST CAKE

2 cans cherry pie filling  
1 can cherry Dr. Pepper or cherry Coke  
1 chocolate cake mix

Coat bottom of Dutch Oven with Crisco. Dump both cans of pie filling into Dutch Oven. Pour cake mix over top of pie filling. Pour can of cherry Dr. Pepper around on top of cake mix. Lightly stir pop into cake mix, leaving the pie filling alone as much as possible. Cover with Dutch Oven lid and set on a small ring of coals. Cover the lid with coals. Turn Dutch Oven after 15 minutes to ensure even baking.

Cook at about 350 degrees for 30-40 minutes, or until the cake looks done when cut or poked.

## CHERRY CRISP

2 cans pie filling (cherry, peach, apricot, etc.)  
1 white cake mix

2 sticks butter, melted  
1 ¾ C chopped nuts

Pour pie filling in bottom of oven. Sprinkle cake mix over top and DO NOT STIR. Top with nuts. Pour melted butter over top. Bake at 350 degrees for about 30 minutes.

## CHOCOLATE CHERRY CAKE

2 boxes chocolate cake mix  
5 eggs  
1 can sweetened condensed milk  
whipped cream

⅔ C oil  
2 cans evaporated milk  
1 can cherry pie filling

Grease and flour Dutch oven. Mix all ingredients together except cherry pie filling and whipped cream. Pour into Dutch oven. Bake 1½ hours or more on low to medium hot bed of coals, 8 on bottom and 10 on top of lid. Check and rotate Dutch oven every 45 minutes and add more coals as necessary. The cake should come out when inverted. Top with cherry pie filling and whipped cream.

## CHOCOLATE CHERRY TO DIE FOR CAKE

2 regular size cans cherry pie filling  
1 chocolate cake mix, not with pudding  
½ can water

eggs  
¼C butter  
1 t cinnamon

Line the Dutch oven with foil. Put the pie filling on the bottom and add about ½ can of water, some dots of butter, and cinnamon. Mix the cake mix according to the box directions, and put on top. Bake about 30-35 minutes. Check after 20 minutes. Done when top is no longer wet. Serve with ice cream or whipped cream in a can.

## CHOCOLATE LOVERS DELIGHT

1½ C water  
1 C light brown sugar  
1 chocolate cake mix; prepared as directed

¼ C cocoa powder  
1 (10 oz) bag miniature marshmallows  
6 oz semi-sweet chocolate chips

Line the bottom and sides of a 12-inch Dutch oven with heavy foil. Mix the water, cocoa powder and brown sugar together and pour into the Dutch oven. Spread marshmallows evenly over bottom of layer. Pour prepared chocolate cake mix over marshmallows. Sprinkle chocolate chips over cake batter.

Cover oven and bake using 8-10 briquettes on the bottom and 14-16 briquettes on the top for 60 minutes. Serve warm with whipped cream or ice cream. Serves 10-12

## EARTHQUAKE CAKE

1 C chopped pecans  
1 C coconut  
1 German chocolate cake mix  
1 t vanilla

1 (8 oz) pkg cream cheese, softened  
1 stick butter or margarine  
4 C powdered sugar

Oil and warm Dutch oven. Sprinkle pecans and coconut on the bottom. Mix cake mix according to directions on the box; pour over pecans and coconut. Mix cream cheese, butter, powdered sugar and vanilla. Beat until smooth. Drop by spoonfuls onto cake. Bake at 350 degrees for about 50 minutes. Cook until you smell it and you see steam coming out from under your oven lid. Cake will crack open when done.

## JOHNNY CAKE

6 C apples (Granny Smith) peeled and diced	1½ C sugar
4 eggs, well beaten	4 C flour, sifted
6 t cinnamon	4 t baking soda
2 C chopped pecans	

Mix sugar with apples and let stand until sugar is dissolved. Add well beaten eggs, stir in well. Sift dry ingredients together and stir into apple mixture, add pecans, pour into an oiled 12-inch Dutch oven. Bake at 375 degrees for 40 minutes or until top is browned and springs back when pressed. Use 10 briquettes underneath the oven and 18-20 briquettes on top of the lid. Remove oven from heat when done. Immediately pour hot glaze over the top of the crust.

### GLAZE:

1 C brown sugar	4 T flour	¼ t salt	
½ C butter	2 t vanilla	2 C water	1 C sugar

Heat all to boiling stage in sauce pan. Lower heat to simmer slowly for 10 minutes, stirring frequently to prevent burning. Pour over top of cake.

## MISSISSIPPI MUD CAKE

1 yellow cake mix, prepared as directed

MUD: ½ C cocoa powder	2 C brown sugar	
1 C hot water	2 t vanilla	1 t cinnamon

TOPPING:	1 (10 oz) bag semi-sweet chocolate chips	¾ C chopped pecans
	powdered sugar	whipped topping

Line the bottom and sides of a 12-inch Dutch oven with heavy foil. Pour in prepared cake mix.

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

Cover Dutch oven and bake using 8-10 briquettes on the bottom and 14-16 briquettes on 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 serving. Serve warm with whipped topping. Serves 10-12

## Goopy Carmel Cinnamon Rolls

18 cinnamon rolls, from a tin, you have to multiple

1 t cinnamon	½ C brown sugar	½ C graham cracker crumbs
--------------	-----------------	---------------------------

TOPPING: frosting that comes with cinnamon rolls ½ C caramel ice cream topping

Cut each roll into 4 pieces and arrange in the bottom of a 14-inch Dutch oven lined with aluminum foil or sprayed with non-stick cooking spray. In a bowl combine brown sugar, cinnamon, and cracker crumbs. Sprinkle evenly over cut rolls. Cover with lid and bake at 350 degrees for 25-30 minutes.

For icing combine frosting with caramel topping. Drizzle over cinnamon rolls while still warm.

## DUTCH OVEN APPLE/PEAR COBBLER

1 can Apple Pie filling	1 stick of butter
1 can sliced pears (do not drain)	Brown sugar
1 butter pecan cake mix or yellow	Small bag of pecans

Coat bottom of Dutch Oven with Crisco. Dump both cans of pie filling into Dutch Oven. Cut into bite sized pieces. Pour cake mix over top of pie filling. Top with pats of butter, walnuts and sprinkle with brown sugar.

Cover with Dutch Oven lid and set on a small ring of coals. Cover the lid with coals. Turn Dutch Oven after 15 minutes to ensure even baking. Cook at about 350 degrees for 30-40 minutes, or until the cake looks done when cut or poked.

## CHERRY CHEESECAKE COBBLER (FOR 12" DEEP DUTCH OVEN)

3 cans of cherry pie filling	1 stick of butter
1 package of graham crackers (crushed)	1 package of cream cheese
1 package of yellow cake mix	

Add 3 cans of pie filling to bottom of Dutch Oven. Place mixture of graham cracker and cake mix on top. Poke small piece of cream cheese through top and mix into filling. Evenly place small cubes of butter over top of mix

Bake at 325 degrees for 20-25 minutes

## DUTCH OVEN TWO INGREDIENT COBBLER

2 cans Crushed Pineapple (do not drain)	1 angel food cake mix
or	
1 can of pumpkin	1 spice cake mix *

*\*with this recipe you can add some extras-cinnamon chips, chocolate chips, top with pats of butter and sprinkle top with brown sugar.*

Coat bottom of Dutch Oven with Crisco or Pam. Stir all ingredients together until well mixed.

Cover with Dutch Oven lid and set on a small ring of coals. Cover the lid with coals. Turn Dutch Oven after 15 minutes to ensure even baking. Cook at about 350 degrees for 30-40 minutes, or until the cake looks done when cut or poked.

## CAMPFIRE APPLE PIE

Nonstick Cooking Spray	½ can apple pie filling
1 rolled refrigerated pie crust	Cinnamon (optional)

Spray pan (or upside down Dutch Oven lid) with cooking spray. Unroll pie crust into pan; press gently against sides. Place ½ can pie filling in the middle of the crust. Sprinkle with cinnamon. Fold short side up and then cross over the long sides – sealing all together to not allow pie filling to leak out. Place Dutch Oven lid or cast iron pan with the pie on the fire. Try to keep from being directly on the coals, as the crust will burn unevenly and the other parts of the crust will be doughy. Flip over once one side is browned.

## PUMPKIN DESSERT

1 (29 oz) can pumpkin	3 C evaporated milk	4 eggs, beaten	1½ C sugar
2 t cinnamon	½ t nutmeg	1 t salt	1 t ginger
½ t ground cloves	1 yellow cake mix	1½ C butter, melted	1 C chopped walnuts or pecans

Mix together pumpkin, milk, eggs, sugar, cinnamon, nutmeg, salt, ginger and cloves. Pour pumpkin mixture in foil lined Dutch Oven. Sprinkle cake mix over pumpkin mixture. Sprinkle walnuts (pecans) on top and drizzle with melted butter.

Bake at 350 degrees for 50-60 minutes.

## DUTCH OVEN CHEESY GARLIC BITES

2 tubes of Pillsbury Grands biscuits	1 C of mozzarella
½ C butter	2 T Tones Tuscan garlic seasoning blend
1 C of parmesan cheese	

Cut biscuits into fourths. Melt butter and combine seasoning Coat biscuit pieces with cheese mixture. Place pieces into bottom of Dutch Oven (spray Dutch Oven with cooking spray if not using parchment paper)

Bake at 350 degrees