



Dutch Oven Recipes Galore!



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Breads

Biscuits

Cloud Biscuits

- 2 cup flour
- 1/2 cup shortening
- 2/3 cup milk
- 1 Tbsp sugar
- 4 Tbsp baking powder
- 1 beaten egg

Sift dry ingredients and cut in shortening. Combine beaten egg and milk with a fork. Add to the first mixture. Form into biscuits and bake in a hot Dutch oven until golden brown (about 10 minutes). Biscuits will sound hollow when tapped.

Biscuits

- 3 cups flour
- 6 tsp. baking powder
- ½ tsp. salt
- 6 Tbs. cooking oil
- 1 c. milk

Mix all the ingredients. Roll on flat, floured surface, cut out and place in bottom of oven. Cover with lid, add coals on lid and bake about 15 minutes.

Yukon Biscuits

- 2 cup all-purpose flour
- 1 cup whole wheat flour
- 5 tsp baking powder
- 1 tsp salt
- 1/2 cup shortening
- 1 cup milk or buttermilk

Mix dry ingredients. Mix in shortening until dough resembles coarse crumbs. Add milk and stir until dough is of even consistency. Form into 1/2-inch thick biscuits. Bake in medium oven until golden brown (about 10-15 minutes). Biscuits will sound hollow when tapped.

Makes 12-15 biscuits.

Easy Morning Biscuits

- About a couple of cups of organic all-purpose wheat flour
- 2 table spoons of live yeast
- water enough to make a thick batter.

Make the batter at least the night before, better if let sit a day or two. preheat dutch oven. Lightly grease with coconut oil if available (other wise any good organic oil) use enough coals for about 350 degrees. for a 10 inch oven 21 coals will do it using 9 on the bottom and 11 on top and cook until you smell the scent of cooked bread.

Bruce Deuley

Bread

Cinnamon Bread

- 4 cans of refrigerated tube biscuits
- 1 cup of brown sugar
- 1 stick of butter or margarine
- 1 cup of sugar
- 4 t. cinnamon

Cut each biscuit into 4ths. Mix sugar and cinnamon in zip-lock bag. Add biscuit quarters and shake until all are coated well. Place in bottom of Dutch oven. Melt butter in lid of Dutch oven and then pour over the biscuit quarters. Put 6-8 coals underneath Dutch oven and 14-15 on top. Bake for 30 minutes.

Indian Fry Bread

- 2 c. all-purpose flour
- 1/2 c. nonfat dry milk
- 1 Tbs. baking powder
- 3/4 tsp. salt
- 3/4 c. lukewarm water
- Cinnamon
- Sugar

Melt shortening in the Dutch oven for a depth of about 2 inches.

Stir the flour, dry milk, baking powder, salt and water together. Knead on floured board. Cover and let stand for 15 minutes.

Cut dough into 8 sections, then flatten or roll out to 2 inches thick. Drop pieces of dough into the hot oil to fry about 2 minutes or until done. Roll in cinnamon and sugar.

Irish Soda Bread

- 2 1/2 c Milk
- 1/2 c Rolled oats
- 2 T White vinegar
- 1 t Baking soda
- 4 c Whole wheat flour
- 2 t Salt
- 1 c All-purpose white flour

Preheat the dutch oven, top and bottom. Put the milk in a small bowl. Stir in the vinegar and mix to make the milk sour; set aside. In a large mixing bowl, mix together the whole wheat flour, white flour, oats, baking soda, and salt.

Add the soured mixture to the flour mixture and stir until all the dry ingredients are moistened. Place the dough on a floured board and lightly knead about ten times, until the dough is smooth. Form the dough into a 9-inch round loaf, place it on a cookie sheet or in a preheated dutch oven, and with a sharp knife, mark the top of the loaf with an X, cutting the dough about 1/8 inch deep. Bake for 50 to 60 minutes, or until the bread is brown and sounds hollow when tapped. Cool and serve.

Parmesan Herb Rolls

- 1 ½ cups warm water
- ½ cup non-fat dry milk
- 1/3 cup sugar
- 1 Tbs. yeast
- 1 egg; beaten
- 4-5 cups bread flour
- 3 Tbs. dried onion
- 1 tsp. dried dill weed
- 1 tsp. dried rosemary
- 1 tsp. dried thyme
- 3 Tbs. parsley
- 1/3 cup vegetable oil
- 1 tsp. salt

Topping

- 2 Tbs. whipping cream
- ¼ cup Parmesan reggiano cheese

Mix water, dry milk, sugar, and yeast in a mixing bowl. Let sit until mixture bubbles. Add egg, 2 1/2 cups flour, dried onion, dill weed, rosemary, and parsley. Beat until well blended. Let this mixture sit until batter bubbles. Mix in oil, salt, and the remaining flour (1 cup at a time) until a soft dough is formed. Turn dough out onto a floured board and knead it for 5-7 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to raise until double in size.

Place raised dough on a lightly floured board and punch down. Form into 12 balls. Place in a greased 12" Dutch oven. Cover oven and let raise for 10 minutes.

Bake using 8-10 coals bottom and 16-18 coals top until rolls are lightly browned. Brush with whipping cream and sprinkle with Parmesan cheese. Cover and bake until golden brown. Total baking time is 20-25 minutes.

Dutch Oven Sticky Rolls

- 1 package frozen bread dough
- 1 pint heavy whipping cream
- ½ cup brown sugar
- Brown sugar/cinnamon mix

Thaw frozen bread dough overnight. Grease the bottom of an 8" Dutch oven with butter. Combine the heavy whipping cream and ½ cup of brown sugar and pour into the greased Dutch oven.

Place brown sugar and cinnamon mix in a shallow bowl and roll each piece of bread dough into the mix. Place the bread dough in the Dutch oven. Don't layer too high as the bread dough will rise a lot in the oven. Bake for 20 minutes with 11 coals on the top and 5 coals on the bottom.

Beans

Baked Beans

Baked Beans

- 1 2-lb. can pork and beans
- 1/4 c. mustard
- 4 slices of bacon
- 1/4 c. catsup
- 1 onion, chopped
- 1/8 c. cider vinegar
- 1/2 c. brown sugar

Mix beans thoroughly with the onion, brown sugar, mustard, catsup and vinegar. Put into Dutch oven and place bacon on top of beans. Cover and bury in coals at least 1 hour.

Easy Baked Beans

- 1 lb. Bacon
- 4 cans of pork and beans
- 1 Tbs. mustard
- 1/4 c. catsup
- 1 onion, chopped
- 1/2 c. brown sugar
- 3 Tbs. Worcestershire Sauce

Cut bacon into 2 inch pieces. Cook in Dutch oven, drain oil. Add all remaining ingredients and cook in coals until heated through, approximately 30 minutes. These won't last long!

Eastern Baked Beans

- 1/2 pound hamburger
- 1/4 pound bacon, cut into small piece
- 1/2 cup onion, chopped
- 1/2 cup brown sugar
- 1/2 cup catsup
- 1/2 cup molasses
- 1 teaspoon mustard
- 1 can pork and beans
- 1 can chili beans, drained
- 1 can kidney beans, drained

Cook hamburger, onion and bacon in Dutch oven. When done, drain off excess grease. Add all remaining ingredients, cover, and place hot coals under and on top of the oven. Bake for 1 to 1 1/2 hours, stirring occasionally.

Bean Soup

- *2-1/2 cup dry navy beans*
- *1 meaty ham bone*
- *1 med onion, diced*
- *1/2 cup diced celery*
- *10 cup cold water*
- *2 Tbsp parsley flakes*
- *1/2 tsp salt*
- *8 whole peppercorns*

Wash dry beans. Place beans and water in large bowl and soak overnight. Leave the water in. The next day combine beans and water, ham bone, salt, and peppercorns in a Dutch oven. Cover and slowly bring to a boil. About 12 coals on top and 12 under the oven works well. Simmer for two hours, stirring occasionally. Then add onions, celery, and parsley. Continue to simmer another hour or until the beans are soft. Clean meat off the ham bone and discard the bone.

John Wayne Beans

Start with a well seasoned Dutch oven - Do this at home before you leave. Line a Dutch oven with foil for easy cleaning.

Brown 1 lb hamburger meat or ground moose in Alaska. Can be done ahead of time and stored in an old margarine/butter tub that you have needed to throw away- if so just heat. Add one onion, chopped or finely diced if you have grouchy people that do not like onions. Drain the excess oil to one side - stack meat on top side and absorb oil with a clean paper towel. DON'T FORGET CAN OPENER.

Add:

- *2 cans Pork-n-Beans*
- *2 cans Pinto beans*
- *1 Rotel tomatoes*
- *1 small can tomato sauce*
- *1 link Hillshire farm smoked sausage sliced in bite size portions.*

Simmer over heat cover with lid and with 1/3 coals on top and 2/3 on bottom. Serve until gone and add water to Dutch oven and wash/rinse Dutch oven. Be sure and put over heat to dry so it does not rust.

Gale Barnett

Chili

Cornbread & Black Bean Chili

- 1 lb lean ground or finely chopped beef
- 1 large onion, chopped
- 1 red bell or Anaheim pepper, chopped
- 2 cloves garlic minced
- 1 15 oz can black beans, drained
- 1 12 oz can V8
- 1 28 oz can tomatoes
- 1 4oz can whole green chilies, chopped
- 1 tsp cayenne
- 2 tsp cumin
- 1 tsp garlic powder
- 1 tsp salt

Preheat the Dutch oven. Brown meat, then add onion and peppers, cooking 10 minutes. Add remaining ingredients, bring to a boil and simmer 30 minutes.

Combine the following in a bowl:

- 1 box Jiffy Cornbread Mix.
- 1/2 cup milk
- 1 egg

Place cornbread batter on top of chili, replace the lid and bake at 400 degrees (about 16 briquettes on top and 12 underneath for 12" Dutch oven) until brown on top (appx. 30 minutes).

Texas Chili

- 2 pounds chuck roast
- 1 large onion
- bacon grease
- 6 cloves garlic, minced
- 6 jalapeño peppers, seeded and chopped
- 2 tsp. salt
- 4 Tbs. chili powder
- 1 Tbs. cumin
- 1 Tbs. oregano
- 1 20-ounce can tomatoes, chopped

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

Texas Red Chili

- *1/8 pound suet, finely chopped*
- *3 pounds round steak, coarsely cubed*
- *1 tablespoon chili powder*
- *1 tablespoon ground oregano*
- *1 tablespoon salt*
- *½ to 1 tablespoon cayenne*
- *3 garlic cloves, minced*
- *1 tablespoon Tabasco, if desired*
- *1½ quarts water*
- *½ cup white cornmeal*

In preheated Dutch oven, fry suet until crisp, add steak cubes and brown. Add seasonings and water and heat to a boil. Reduce heat by removing some coals, cover and simmer 1½ hours. Skim off fat. Stir in cornmeal and simmer, uncovered for 30 minutes. Stir occasionally. Serve with pinto beans or cornbread.

Homestyle Chili

- *1 pound ground beef*
- *1 large yellow onion, chopped*
- *3 cloves garlic, minced*
- *1 tablespoon cumin*
- *2 tablespoons chili powder*
- *1 tablespoon Worcestershire sauce*
- *1 20-ounce can tomatoes, chopped*
- *1 green bell pepper, chopped*
- *salt and pepper to taste*
- *1 pound uncooked kidney beans*

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 1 hour.

Vegetarian Chili-Con-Queso

- 1 28-ounce can tomatoes; crushed
- 2 15-ounce cans pinto beans
- 2 15-ounce cans red kidney beans
- 1 15-ounce can garbanzo beans
- 1 6-ounce can tomato paste
- 1 4-ounce can green chili peppers; diced
- 2 medium onions; chopped
- 2 medium zucchini; halved lengthwise halved lengthwise & sliced (2½ cups)
- 1 to 2 tablespoons chili powder
- 1 teaspoon ground cumin
- ¾ teaspoon garlic
- ½ teaspoon sugar
- salt; to taste
- 1½ cups Monterey jack cheese; shredded
- dairy sour cream; (optional)
- fresh cilantro; (optional)

In a Dutch oven combine tomatoes, beans(undrained), tomato paste, chili peppers, onions, zucchini, chili powder, cumin, garlic powder, sugar and salt. Heat to boiling; reduce heat. Simmer, covered for 30 minutes. Remove from heat. Add cheese. Stir until melted. If desired; top with sour cream and cilantro.

Green Chili

- 2 lb lean pork
- 2 stalks of celery, chopped in 1/2" pieces
- 2 med tomatoes, chopped
- 1/2 c Ortega Green Chilies
- 6 cloves garlic, minced
- 3 tbs jalapeño pepper sauce

Brown pork in a tablespoon of oil. Add remaining ingredients and mix well. Add 1-2 cups water. Cover and simmer 45 min to 1 hour. If it is too thin, remove cover and continue to simmer until thickened.

Cornbread & Black Bean Chile

Chili

- *1 lb lean ground or finely chopped beef*
- *1 large onion, chopped*
- *1 red bell or Anaheim pepper, chopped*
- *2 cloves garlic minced*
- *1 15 oz can black beans, drained*
- *1 12 oz can V8*
- *1 28 oz can tomatoes*
- *1 4oz can whole green chilies, chopped*
- *1 tsp cayenne*
- *2 tsp cumin*
- *1 tsp garlic powder*
- *1 tsp salt*

Cornbread

- *1 box Jiffy Cornbread Mix.*
- *1/2 cup milk*
- *1 egg*

Preheat Dutch Oven. Brown meat, then add onion and peppers, cooking 10 minutes. Add remaining ingredients, bring to a boil and simmer 30 minutes. Combine cornbread ingredients in bowl or baggie.

Place cornbread batter on top of chili, replace the lid and bake at 400 degrees (about 16 briquettes n top, 12 underneath for 12" Dutch oven) until brown on top (appx. 30 minutes).

Desserts

Fruit Cobblers

Apple Carmel Cobbler

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

Add apples and lemon juice to a buttered Dutch oven and stir to coat. In a separate dish combine sugar, flour, cinnamon, nutmeg, cloves and salt and mix.

Pour the dry ingredient mix over the apples and stir until the apples are well coated. Pour the caramel sauce over the top.

In a separate bowl combine the brown sugar, flour, oatmeal, and walnuts. Stir. Use a fork to mix in the melted butter to form coarse crumbs. Spread this topping over apples.

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

Apple Cobbler Deluxe

Filling

- 8 cups apples, thinly sliced
- 2 cups flour
- 1 cup dried currants or raisins
- 1 cup sugar
- 1 tsp. cinnamon
- 2 tsp. Baking powder
- 1 ¼ cup coarsely chopped pecans

Topping

- ½ tsp. Salt
- 2 cups sugar
- 2 eggs; well beaten
- 1 cup evaporated milk
- ½ cup butter, melted

Place the apples in a buttered Dutch oven. Sprinkle raisins over the apples. Separately, combine sugar, cinnamon, and 1 cup of the pecans and stir to mix. Sprinkle this mixture over the top of the apples.

Sift together the flour, sugar, baking powder and salt. Separately mix together eggs, evaporated milk and melted butter. Add the liquid ingredients to the dry mixture and mix until smooth. Pour the batter over the apples and then sprinkle with the remaining pecans.

Cover the oven and bake for 45 to 60 minutes using 8-10 briquettes on the bottom and 14-16 briquettes on the top until the topping is golden brown.

Serve with vanilla ice cream or whipped cream.

Dump Cobbler

- 1 pkg yellow or white cake mix
- 2 cans pie filling (such as apple or peach)
- cinnamon
- butter

Pour cans of filling in bottom of Dutch oven. Sprinkle cake mix over top of fruit, but DO NOT STIR! Sprinkle with cinnamon and cut pads of butter and let fall on surface. DO NOT STIR.

Cover and bake (6-8 coals underneath, 14-16 coals on top) until bubbly and top is lightly browned, about 30-45 min.

Camp Cobbler Delight

- 1 can sliced peaches, large
- 1/4 lb margarine
- 1 can Fruit cocktail, large
- 1 c brown sugar
- 1 can Crushed pineapple, small
- 1 pkg vanilla or yellow cake mix
- 1/2 c instant tapioca

In 12 inch foil lined Dutch Oven, combine fruit and tapioca. Sprinkle cake mix evenly over top of fruit. Sprinkle brown sugar over cake mix. Dab butter all over top of brown sugar.

Place lid on oven. Bake 45 minutes to 1 hour. Use 6 to 8 coals on the bottom and 14 to 16 on the top. Cake is done when top is brown and cake has absorbed juices and is no longer dry.

Easy Dutch Oven Peach Cobbler

- 1 Box cake mix
- 2 29 oz cans sliced peaches
- 3 eggs
- 1 cup sugar
- 1/2 cup brown sugar
- Oil 1/3 cup plus 1 T.
- 1 tsp. cinnamon
- Water

Mix the cake mix, 3 eggs, 1 and 1/3 cup water, 1/3 cup oil.

Preheat oven over 8 burning coals. Add 1 T. of oil and 1/2 cup of brown sugar to the Dutch oven

When the sugar has melted, add the peaches (add no more than 1/2 cup of the juice). Add 1 cup sugar, Add 2 tsp cinnamon Stir.

Pour the cake batter onto the peaches slowly. Put the lid on the Dutch oven and add 12 burning coals on top of lid. After 15 minutes remove oven from coals on bottom and continue baking from top until cake is brown and cake is done (check with toothpick). Allow cake to cool 30 minutes before serving.

Fruit Cobbler Supreme

- 1 (30 oz.) can sliced peaches; drained
- 1 (30 oz.) can sliced apricots; drained
- 1 (20 oz.) can crushed pineapple
- 1 1/2 tsp. cinnamon
- 1 box white cake mix
- 1 can sweetened condensed milk
- 1/2 cup toasted sliced almonds
- 1 tsp. almond extract

Line a Dutch oven with heavy-duty foil. Add all the fruit, almond extract, cinnamon, and 1/2 cup of the dry cake mix. Stir to mix.

In a separate bowl mix together the remaining cake mix and the sweetened condensed milk. Pour the batter over the top of the fruit. Sprinkle with the toasted almonds.

Cover the Dutch oven and bake for 45 to 60 minutes using 8-10 briquettes on the bottom and 14-16 briquettes on the top until topping is golden brown.

Serve with whipped cream or vanilla ice cream.

Easy Peach Cobbler

- 1 box yellow cake mix
- 2 29-oz cans sliced peaches (or equivalent)
- 3 eggs
- 1 cup sugar
- 1/2 cup brown sugar
- oil (at least 1/3 cup plus 4 teaspoons)
- 2 teaspoons cinnamon
- water

In Ziploc bag, mix cake mix, 3 eggs, 1 and 1/3 cup water, 1/3 cup oil. Preheat oven over 8 coals. Add 4 teaspoons oil to pot. Add 1/2 cup brown sugar to oven. When sugar has melted, dump in peaches (use only 1/2 of the juice). Add sugar, cinnamon stir. Pour cake batter on peaches SLOWLY. Put lid on oven and add 12 burning coals on top of lid. After 15 minutes remove oven from coals on bottom and continue baking from top until cake is brown and cake is done (check with toothpick). Allow cake to cool 30 minutes before serving.

Cherry Crisp

- 2 cans cherry pie filling
- 2 sticks butter, melted
- 1 white cake mix
- 1-3/4 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 for about 30 min at 350 degrees.

Indian Bread Pudding

- 2 c milk
- 1/4 tsp *Ginger*
- 1/4 c *Yellow cornmeal*
- 1 egg
- 2 tbsp *Sugar*
- 1/4 c *Molasses*
- 1/2 tsp *Salt*
- 1 tbsp *butter*
- 1/2 tsp *Cinnamon*

Place 1 ½ c milk in Dutch oven and heat to scalding. Combine cornmeal, sugar, salt, cinnamon and ginger, add to milk stirring constantly. Cook 2 min. Combine egg, molasses and butter. Add small amount of the hot milk mixture, slowly. Then add to remaining milk mixture. Stir and cook until thickened, 2-5 minutes. Pour remaining milk OVER (do not stir) pudding. Cook until set, 5 minutes. Let stand 10 to 15 minutes before serving.

Tropical Pie

- 1 stick *margarine*
- 1/2 c *chopped nuts (pecans, peanuts, almonds)*
- 1 c *sugar*
- 1 tsp *vanilla*
- 2 *eggs*
- 1 tsp *vinegar*
- 1/2 c *coconut*
- 1 *unbaked pie shell*
- 1/2 c *raisins*

Combine margarine, sugar and slightly beaten eggs. Add remaining ingredients. Mix well and pour into pie shell. Place on trivet or inverted pie tin in 350 Dutch oven. Bake for 30 minutes. Let stand in oven about 5 minutes after removing coals.

Giant Cinnamon-Pecan Ring

- 2 1 lb loaves frozen bread dough
- 1/2 c butter, melted
- 1/2 c sugar
- 1/2 c packed brown sugar
- 2 tsp cinnamon
- 1/2 c chopped pecans
- 1-1/4 c sifted powdered sugar
- 1/2 tsp vanilla
- Milk (about 4 tsp)
- Cinnamon sticks (optional)
- Pecan Halves (optional)

Lightly grease inside of Dutch oven. On a lightly floured surface, flatten thawed dough slightly. Cut each loaf into 4 pieces (total of 8). Form each piece into a rope about 18" long. Brush each rope on all sides with melted butter. Stir together sugar, brown sugar, and cinnamon. Place mixture on sheet of foil. Roll rope in sugar mixture to coat evenly. Shape rope into a coil in the center of the Dutch oven. Roll another rope in sugar. Attach securely to end of first rope and continue coil. Continue coating ropes and attaching to form a 10-11" circle.

Sprinkle any remaining sugar over coil. Sprinkle with chopped pecans.

Cover and let rise in a warm place for about 30-40 min. Bake at 350 (14 briquettes on to, 10 on bottom) for 30 to 35 min or till done.

Cover with foil last 15 minutes to prevent over browning if necessary. Cool about 15 min.

Stir together powdered sugar, vanilla, and enough milk to make a thick glaze. Spoon over top of cake. Decorate with cinnamon sticks and pecan halves.

Memphis Molly

- 1 15-16oz can tart cherries (not pie filling)
- 1 15-16oz can blueberries (not pie filling)
- 1 smaller can crushed pineapple
- 1 small package of chopped walnuts
- 2 boxes Jiffy cake mix
- 1/2 stick butter pats

Add ingredients order, spread fruit and nuts in bottom of Dutch oven. Sprinkle cake mix over all and put butter pats on top. Cook 20 -30 minutes or until done.

Maple Custard Pie

- 1 c brown sugar
- 1-1/2 c scalded milk
- 1/4 tsp maple extract
- 2 tbsp melted butter
- 1 tbsp cornstarch
- 1/2 c cold milk
- 3 beaten eggs
- Pinch of salt
- 2 uncooked pie shells nutmeg

Makes 2 pies Into scalded milk, mix sugar, extract and melted butter. Combine cold milk and cornstarch and mix well. Add to mixture along with salt and eggs. Beat well. Pour into pie shell. Place on top of inverted pie tin and bake 10 min. Top with nutmeg and bake another 25 minutes.

Sugar Cookies

- 1/2 c softened butter
- 1/2 tsp salt
- 1 c sugar
- 2 tsp baking powder
- 1 egg
- 2 c flour
- 1/2 tsp vanilla extract

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

Chocolate Chip Cookies

- 2-1/4 c all purpose flour
- 2 eggs
- 1 c butter, softened
- 1 (12oz) semi-sweet morsels
- 3/4 c sugar
- 3/4 c brown sugar
- 1 tsp vanilla extract

In large bowl, combine butter, sugar, brown sugar, and vanilla extract. Beat until smooth. Beat in egg. Gradually add flour. Stir in chocolate chips. Drop onto ungreased pie tin or aluminum pan. Place on trivet or inverted pie tin in Dutch oven

Devil's Tooth Cheesecake

Crust

- *1/2 cube melted butter*
- *1 pkg chocolate cookie wafers, crushed.*

Filling

- *2 packages 8-oz cream cheese*
- *1 cup sugar*
- *1 16-oz tub ricotta cheese*
- *6 eggs*
- *1/2 cup sour cream*
- *1.5 tsp almond flavoring*
- *1.5 tsp vanilla*
- *12 oz. chocolate chips*
- *1/4 cup butter*
- *1/2 cup whipping cream.*

Mix butter and crumbs and press into a 10-inch Dutch oven, going up the sides at least 1-inch.

Mix first five ingredients (cream cheese, sugar, ricotta, eggs, sour cream) until smooth. Melt chips, butter and whipping cream over low heat until smooth. Add almond flavoring. Pour 1/3 of white mixture into chocolate mixture and mix well. Pour this into crust. Add vanilla to remaining white mixture and carefully pour this over the chocolate layer already in the Dutch oven. This is very dense and takes about 1 1/2 hour to bake, so be patient. It is done when the top cracks and is firm.

Peach-Orange Dump Cobbler

- *2 (30 oz.) cans sliced peaches*
- *1 yellow cake mix*
- *2 (8 oz.) cans mandarin oranges*
- *1 can Orange soda*
- *2 tsp. Cinnamon*
- *4 Tbs. Butter (cut into pieces)*
- *3/4 cup brown sugar*
- *Vanilla ice cream*

Line a Dutch oven with heavy-duty foil. Add drained peaches, drained oranges, and cinnamon to the Dutch oven. Stir. Sprinkle the brown sugar over the fruit.

Dump cake mix in a pile over the center of the fruit. Make a well in the center of the cake mix. Pour the orange soda into the well. Stir into the cake mix to moisten. Spread the mixture evenly over fruit. Dot the top with butter.

Place the lid on the Dutch oven and bake using 8-10 briquettes on the bottom and 14-16 briquettes on the top for 45-60 minutes.

Serve warm with vanilla ice cream.

Apples

Apple Fritters

- 1 egg
- $\frac{1}{4}$ tsp. salt
- 1 tsp. baking powder
- $\frac{1}{2}$ cup milk
- $\frac{3}{4}$ cup flour
- 1 cup powdered sugar
- 6 apples (or bananas), sliced
- cooking oil

Combine the egg, salt, baking powder, milk and flour to make a batter. Put 1" of vegetable oil in Dutch oven and heat until hot. Dip slices fruit into the batter and deep fry in the oil. Roll in powdered sugar.

Baked Apples

- 8 apples (any desired variety)
- 1 cup raisins
- 1 cup sugar or brown sugar
- $\frac{1}{4}$ pound butter
- $\frac{1}{4}$ tsp. cinnamon
- water

Wash and core apples. Mix raisins, sugar, and cinnamon in bowl and put mixture in cored apple. Add a dab of butter to the top of apple.

Place the apples in a pie tin that is set in several 1" rocks on the bottom of the Dutch oven. Cover Dutch oven and add coals to top and bottom (about 10-12 on top and 6-8 on bottom). Bake for 15-20 minutes until apples are tender. Let cool 15 minutes and serve.

Cinnamon-Pecan Ring

- 2 1lb loaves frozen bread dough, thawed
- 1/2 c. sugar
- 2 tsp cinnamon
- 1/2 c. packed brown sugar
- 1-1/4 c. sifted powdered sugar
- 1/2 tsp vanilla
- 1/2 c. butter, melted
- 1/2 c. chopped pecans
- Milk (about 4 tsp.)
- Chopped pecans (or you can use halves)

Lightly grease the inside of a Dutch oven. On a lightly floured surface, flatten the thawed dough slightly. Cut each loaf into 4 pieces (total of 8). Form each piece into a rope about 18" long. Brush each rope on all sides with melted butter. Stir together sugar, brown sugar, and cinnamon. Place the sugar mixture on a sheet of foil.

Roll rope in sugar mixture to coat evenly. Shape rope into a coil in the center of the Dutch oven. Roll another rope in sugar. Attach securely to end of first rope and continue coil. Continue coating ropes and attaching to form a 10-11" circle. Sprinkle any remaining sugar over coil. Sprinkle with chopped pecans.

Cover and let rise near the fire for about 45 minutes (this can be a great thing to do while the rest of the dinner is cooking). Place Dutch oven over 6-8 coals, and place 14-16 coals on lid. Bake for 30 minutes or till done. Cover with foil last 15 minutes to prevent over browning if necessary. Cool about 15 minutes.

Stir together powdered sugar, vanilla, and enough milk to make a thick glaze. Spoon the glaze over the top of the ring. Top with pecans.

Apple Crumb Pie

- 3 cups peeled, cored and diced apples
- 1 cup white sugar
- 2 cups brown sugar
- 1 cup flour
- 1 stick [1/2 cup] margarine, melted.

Place the apples in a Dutch oven and pour white sugar over the top. Let stand 15 minutes. Mixed together the brown sugar, flour, and melted margarine. Pour over the apples and bake until golden brown.

Debbie Bernard

Miscellaneous

Dutch Oven Smore

- *graham crackers*
- *miniature marshmallows*
- *Hershey milk chocolate candy bars*

Grease a round cake pan that will fit in the Dutch oven. I use Pam. Break up graham crackers, and candy bars. Layer pan with graham crackers, then bars, then marshmallows, and then start over until your pan is full. Place pan inside your Dutch oven. Cook in Dutch oven over hot coals about 30 minutes. Time may depend on how hot and how many coals you use. It is very good.

Kathy Kaiser

Lemon Bars

Blend the following:

- *2 cups flour*
- *1 cup soft butter*
- *1/2 cup powdered sugar*
- *Dash of salt*

Line a 12" oven with baker's parchment. Press cookie dough onto parchment in bottom of oven. Bake, with 19 briquets on top and 10 on bottom, for 18 to 20 min. Crust should be slightly browned.

Combine:

- *6 eggs, beaten*
- *3 cups sugar*
- *1 cup flour*
- *1/2 cup lemon juice (I have since changed to lime juice or half and half)*
- *1 Tablespoon lemon rind, chopped fine (try lime rind)*

Pour over cookie crust. Bake for 10 min. remove oven from bottom heat. Add bottom briquets to top. Continue cooking with top heat until mixture sets up, 15-20 minutes or until toothpick removes clean. Remove lid. Sprinkle with powdered sugar. Let cool. Cut into wedges.

Doug Darling

Cherry Fudge Goodies

- *1 ea Box fudge brownie mix*
- *1 1/2 c Shredded Coconut*
- *1 1/2 c Chopped, Candied cherries*
- *2 T Cherry flavoring oil*
- *1 c Chopped walnuts*
- *-powdered Sugar*
- *-shortening*

Follow brownie mix directions/recipe on box. Add coconut, 3/4 C walnuts, flavoring oil and cherries. Blend well.

Pour batter into greased Dutch Oven or covered baking pan. Add coals 5 on top 7 under (350) Bake. Its done when a knife comes out clean.

Top with remaining walnuts and sprinkle with the powdered sugar. Let cool. Cut into squares.

Main Dishes

Chicken

Baked Honey Chicken

- 2 chickens, cut-up
- ¼ c. butter
- 1 cup chopped onions
- 1 tsp. salt
- ½ tsp. pepper
- ½ tsp. rosemary
- 1 Tbs. honey for each piece of chicken
- 1 c. chicken stock
- flour

Sprinkle each piece of chicken with flour. Melt butter in Dutch oven and sauté chicken on both sides. Remove chicken and drain on paper towels.

Sauté the onions until golden brown. Add chicken stock. Place chicken in oven on onions, and sprinkle with salt, pepper, and rosemary. Drizzle each piece of chicken with honey. Cover and bake at 350 degrees F (10-12 coal under bottom of oven) for about 1 hour. Baste the chicken frequently.

Oven Fried Chicken

- 2/3 c. oil
- 2/3 c. butter
- 2 c. flour
- 2 tsp. salt
- 3 tsp. ground black pepper
- 2 tsp. garlic salt
- 2 tsp. onion powder
- 2 tsp. dried marjoram
- 16 chicken pieces (legs, thighs, breasts)
- Place butter and oil in Dutch oven and melt butter over low heat.

In a zip-lock bag, combine flour, and seasonings. Coat two pieces of chicken with butter and oil mixture. Put chicken into bag and shake well, coating the chicken well. Place the chicken into the Dutch oven, skin side down, and repeat with remaining chicken.

Cover oven and bake with 10-12 coals underneath for 45 minutes. Remove lid and turn pieces over. Replace lid and bake an additional 10 minutes.

Oven Baked Chicken

- *1/8 teaspoon marjoram*
- *1/8 teaspoon rosemary, crushed*
- *5 cups corn flakes, crushed*
- *2½ pounds cut up broiler-fryer -chicken pieces*
- *½ cup butter or margarine, melted*
- *1/3 cup all-purpose flour*
- *1½ teaspoons salt*
- *1/8 teaspoon thyme*

In medium bowl combine butter, flour, salt, thyme, rosemary and marjoram. In shallow dish place corn flakes. Dip chicken in butter mixture; roll in cereal to coat. Place in Dutch oven and bake at 375 degrees F (8-10 coals underneath, 10-12 on top) for about 1 hour or until golden brown.

Spanish Rice and Chicken

- *6 lb. fryer chicken, cut up*
- *4 Tbs. margarine*
- *2 c. regular rice, uncooked*
- *2 16-ounce cans tomatoes, chopped and drained*
- *2 c. boiling water*
- *2 Tbs. minced onion*
- *4 tsp. parsley flakes*
- *2 Tbs. dried green pepper flakes*
- *1 tsp. sugar*
- *¼ tsp. minced garlic*
- *Salt and pepper to taste*

In Dutch oven over medium heat, cook rice in margarine until golden brown in color. Stir continually while cooking rice. Stir in tomatoes, water, onions, garlic, sugar, pepper flakes, parsley flakes and ½ teaspoon of salt. Bring to boil, and then remove ½ mixture.

Arrange the chicken pieces in Dutch oven over remaining mixture. Sprinkle with salt and pepper. Pour the removed mixture over chicken and cover with aluminum foil. Place cover on Dutch oven and bake at 350 degrees (10-12 coals underneath) for 1 hour or until chicken is tender.

Chicken and Dumplings

- 1 chicken, cut up
- 3 small onions, cut in quarters
- 4 carrots, sliced
- 2 celery stalks, sliced
- 1 can Campbell's Chicken Broth
- 2½ teaspoons salt
- 2 bay leaves
- 1/4 teaspoon pepper
- 1/4 teaspoon thyme
- 3 cups water
- 2 tablespoons lemon juice
- 6 tablespoons flour

Dumplings

- 1 cup Bisquick
- 1/3 cup milk

Put all ingredients in Dutch oven, except 1½ cups water, flour, and dumpling ingredients. Bring to a boil, reduce heat and simmer 45 minutes.

Mix ½ cup water and 6 Tbs. flour together, then add to Dutch oven. Bring to a boil, then reduce heat and simmer.

Make dumplings by mixing the Bisquick and milk. Drop on top. Cook uncovered for 10 minutes, then cover with coals on lid and cook 10 more minutes.

Easy Chicken Casserole

- 1 whole chicken cooked, boned, chopped
- 2 cans cream of chicken soup
- 1 cup mayonnaise
- 1 box "Stove Top" stuffing, chicken flavor

Combine soup and mayonnaise in a large bowl. Add seasoning package, from stuffing mix and ¾ cup stuffing crumbs. Add chicken and mix well. Place in Dutch oven and top with remaining crumbs. Bake at 350 degrees(8-10 coals underneath, 10-12 on top) for 30 minutes or until bubbly and crumbs are brown.

Chicken Casserole

- 8 to 10 chicken legs and/or thighs
- 2 tablespoons margarine
- ½ pound mushrooms, slice
- 1 can cream of chicken soup
- 1 1/3 cups water
- 2 tablespoons chopped parsley
- ¼ teaspoon salt (opt.)
- dash pepper
- 1 1/3 cups minute rice

Brown chicken in butter in Dutch oven. Add mushrooms and cook until lightly browned. Remove chicken and set aside. Add soup, water, parsley, salt and pepper. Cover and bring to a boil. Stir in rice. Return chicken to pan, cover. Simmer at 350 degrees F for 30 to 45 min until most of liquid is absorbed.

BBQ Chicken

- 2 pounds of chicken
- 1 can of coke
- 1 jar of 18 oz Kraft's BBQ sauce

Put all the ingredients together in a 12" Dutch oven and stir it now and then on your hot coals for 1 hour

Vaughn Keaton

Coca-Cola Chicken

- 1 can Coke
- 1/4 cup Ketchup
- Boneless Skinless Chicken

Cut chicken up in strips. Pour Coke and Ketchup over. Cook at about 350 degrees in the dutch oven for about 45-60 minutes.

Lisa

Chicken Wings Ala Coke

Put enough chicken wings in a 12" dutch oven to feed each person 4 or 5 each. Add a big bottle of catsup and 1 ¾ cans of coke. Cover and cook at 350 degrees for 35 minutes. Drink the rest of the can of coke, and wait for the chicken to cook. Meat will pull from bones when done. Very simple and easy but tastes great. Takes about 40 minutes. Add a little salsa and curry or cayenne to spice it up.

Tina

Door Slammer Chicken

- 8 chicken breasts
- 2-8 oz. bottles of russian dressing
- 1-12 oz. jar of apricot jam
- 1 pkg. of instant onion soup mix

Mix well & pour over chicken in Dutch oven. Bake 1 1/2 hrs. If in oven it should be 350 degrees or use 10 briquettes on bottom & 15 on top of your Dutch oven.

Sue

Dutch Chicken Bake

- *3 lbs frozen chicken breasts (skinless and boneless)*
- *2 lbs frozen hashbrowns*
- *1 29 oz can cream of mushroom soup*
- *milk*

Layer hashbrowns and chicken to fill a 12" oven 3/4 full. Mix can of soup and a can of milk together and pour over top of chicken and hashbrowns and cook for one hour or until chicken is cooked.

Talons Falconry

Dutch Oven Chicken

- *12 Chicken breasts*
- *12 Potatoes*
- *1 lb bacon*
- *2 onions*
- *1 lb carrots (Peeled)*
- *1 can cream of chicken soup*

Chop and brown bacon. Dice and cook onions. Brown the chicken. Peel, chop and add potatoes. Add carrots. Add soup. Cook one hour.

SW Hoerner

Just 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*

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.

Rusty Edwards

Dutch Oven Cornish Game Hens

- *3 cornish game hens*
- *1 1/2 cups rice--- pre cooked*
- *1 onion cut in 1/4's*
- *3 tbsp garlic salt*
- *8 lgr carrots*
- *1 can chicken broth*
- *Salt and pepper to taste*
- *1/4 cup olive oil*

Have rice precooked. In a 12" Dutch oven, heat the olive oil. Clean the hens and brown them in the oil, when browned--- remove from oven and season the hens with the garlic salt and pepper inside and out. 1/4 the onion-- set aside. Use some of the rice to stuff in hen--- add 1/4 onion--- stuff more-- (do this 3 time if you have 3 hens). Cut carrots up in large pieces. Place the rest of the rice in oven, and add chicken broth Place hens in oven on top of rice put remaining onion around pot Add carrots-- (or any veggie) to pot Cook about 1 hour, using 18 briquettes on bottom and 10-15 on top. Check after 45 minutes. If hens look like they are coming off the bones, then they are done. If not, then cook for another 5-10 minutes.

Tom Barr

Dutch Oven Chicken

- 1 (3 lb) *broiler-fryer chickens*
- 4 *large potatoes, cut to bite size pieces*
- 1 (16 ounce) *bag baby carrots (use half)*
- 2 *stalks celery, cut in 1/4-inch pieces*
- 1 *medium white onion, quartered*
- 1/2-1 *cup long grain white rice*
- 2-3 *chicken bouillon cubes, crushed*
- 1/2 *tablespoon fresh coarse ground black pepper*
- 2 *dashes garlic powder, to taste*

Rinse and clean whole chicken, taking out the giblets. You can cook these with the chicken for flavor if you like. Place your chicken into your Dutch oven. Fill the pot with water to cover the chicken, about 1/4 inch more over the chicken if you have room. Bring the water to a boil, then move to side and keep at a slow boil. Add the onion, pepper and powdered garlic. This will flavor your chicken.

Cook the chicken through, until a fork pierces the main part easily. Do not cook it off the bone or you'll have chicken mush, not soup. Using a large colander, place it in the bowl, and pour the whole pot of broth and chicken into the colander. Be careful about the steam so it doesn't scald you! Set the pot back on the heat. Lift the colander out of the bowl, straining the juice through it. Set it on a large plate or cutting board. Carefully pour the broth from the bowl to the stock pot. Simmer the broth. Add more water if necessary to bring the level up to about an inch from the rim of your pot. Use less liquid if you want less soup.

Add potatoes, celery, carrots, rice and bouillon cubes to your broth at this point. Cover and simmer at a slow boil to continue to cook. On your cutting board: use a fork and knife to pull pieces from the cooked chicken, leaving the skin, fat and bones to discard. I don't keep the onion from this either. It's just to flavor the soup. If you like, you can break the leg and thigh bones and add them to the broth so their marrow can continue to flavor the soup. Discard these bones before serving. Cut the chicken meat to sizes you like.

Check your vegetables, if they are almost cooked, add your chicken back into the stockpot. Taste your broth and add seasonings and salt to taste. I have people who are sensitive to salt, so I don't cook with it often, but it's on my table. Finish simmering until vegetables are done. Turn off the heat. If you are making biscuits, leave the cover on and bake your biscuits now, while the soup "sets". If your family is like mine, this gives you a good excuse for a "breather" while your biscuits bake, and it sound so "secret recipe-ish".

Erika Shea

Wild Turkey Brunswick Stew

- 1 ¼ pounds *Chicken thigh, skinless*
- 1 pound *wild turkey breast*
- 1 can *chicken broth (14 oz)*
- 2 *potato -- peeled and cubed*
- 2 *sweet potato -- peeled and cubed*
- 1 can *Lima beans (15 oz) -- rinsed and drained*
- 2 *medium onions -- sliced*
- 1 *teaspoon salt*
- 1 *teaspoon pepper*
- *dash cayenne pepper*
- 1 can *corn (15 1/4 oz) -- drained*
- 1 can *diced tomatoes, undrained (14 1/2 oz)*
- ¼ *cup butter*
- ½ *cup dry bread crumbs*
- 1 *tablespoon poultry seasoning*

Place the chicken, wild turkey breast and broth in a dutch oven; bring to boil. Reduce heat; cover and simmer for 1 1/2 - 2 hours or until chicken/turkey is tender. Remove chicken/turkey, cube it and return to broth. Add potatoes, beans, onions and seasonings. Simmer for 30 minutes or until potatoes are tender. Stir in remaining ingredients. Simmer uncovered for 10 minutes or until slightly thickened.

Robert Jacobs

Game Hens and vegetables

- 4 *Game Hens*
- 2 *Cans Chicken Broth*
- *Water*
- *Salt/Pepper*
- 10 *garlic cloves, whole*
- 2 *large onions, quartered*
- 4-5 *medium potatoes*
- 5-6 *large carrots*
- *Oil*

Place Dutch oven into hot coals. Put a small mound of oil in pot, coating the hens also. Season and brown hens on two sides, and sliced onions at the same time. Brown lightly, then carefully add the 2 cans of broth and a can of water. Add the potatoes (quartered & peeled), garlic cloves, onions, and carrots (peeled and cut thick). Cover and place 8 briquettes on lid for 20 minutes, check for doneness. You can thicken the gravy if you would like.

Jessica Olsen

Garlic Chicken Wings

- 3 lb chicken wings
- 1/4 cups olive oil
- 40 cloves garlic or 2 jars chopped garlic
- 1/4 tsp salt
- 1/4 tsp pepper
- 1/4 tsp rosemary
- 1/4 tsp thyme
- 1/4 tsp oregano
- 1 loaf crusty Italian bread

Place wings in single layer in bottom of Dutch oven.

Combine remaining ingredients and pour over wings.

Cover and bake at least 11 hours. Serve with bread and dunk in the oil-garlic mixture.

Beef

Onion Swiss Steak

- 3 pounds round steak, 3/4" thick
- 2 packages onion soup mix
- 1 1/2 tsp.s salt
- 2 10-ounce cans tomatoes
- 1/4 tsp. pepper

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

Beef Stroganoff

- 2 pounds ground beef
- 2 cans cream of chicken soup
- 1 can milk
- 1 cup sour cream

Brown the ground beef in Dutch oven. Drain fat. Add the soup, milk and sour cream. Mix well. Simmer in Dutch oven about 20 minutes. Serve over hot rice.

Poor Man's Steak

- 2 pounds ground beef
- 1 1/2 cups milk
- 2 tsp. salt
- margarine or butter
- 1/4 tsp. pepper
- 2 cans cream of mushroom soup
- 2 cups cracker crumbs
- 1 cup water

Mix together all the ingredients except the soup and water. Pack into loaf pans and let stand in refrigerator overnight or as least 6 hours. Cut into slices and brown in margarine.

Mix soup with 1 cup of water and pour over meat placed in Dutch oven. Bake at 350 degrees F for 1½ hours.

Sirloin Hawaiian

- 1 lb sirloin steak
- 1 tsp pepper oil
- 2 Tbs soy sauce
- 1/2 tsp garlic powder
- 1 med onion, chopped large
- 1 can sliced water chestnuts, drained
- 1 red pepper, chopped large
- 1 can pineapple chunks, drained
- 1 lb mushrooms, sliced
- 1 cup rice
- 2 cups water
- 1/4 cup shredded coconut

Preheat Dutch Oven. Cut steak into 1/4" strips and sprinkle with garlic powder. Add oil, then steak to oven and fry for 5 minutes, stirring. Add onion, pepper, mushrooms and soy sauce. Stir for 2 minutes. Add water and rice, bring to boil, add water chestnuts, cover and simmer for 1/2 hour, until rice is soft. Stir in pineapple, and serve sprinkled with coconut.

Sloppy Joes

- 1 pound ground beef (very lean)
- 1/2 cup chopped onion or 2 Tbs. dry onions
- 1/4 tsp. pepper
- 1 Tbs. flour
- 1 cup water
- 2 tsp. Worcestershire sauce
- 1 can tomato sauce

In Dutch oven, put in meat, onion, pepper, and flour. Cook until meat is done, stirring occasionally. Drain off fat. Stir in water, Worcestershire sauce, and tomato sauce. Cook uncovered in Dutch oven for about 20 minutes.

Swiss Steak

- 3 pounds round steak
- 3 stalks celery, peeled, chopped fine
- 3 Tbs. butter
- ½ cup catsup
- 1 tsp. salt
- 1 Tbs. chopped parsley
- 1 large onion, diced

Brown steak in butter in Dutch oven. Add the celery, catsup, parsley, and onion. Cover and simmer 2 to 2½ hours. Add water (up to ½ cup) if mixture is too thick.

Easy Taco Bake

- 1 lbs. ground beef
- 1/2 c. chopped green pepper
- 1/2 c. chopped onion
- 1 pkg. taco mix
- 1/2 c. Miracle Whip
- 8 corn tortillas
- 1 jar salsa
- 1 c. shredded Monterey jack cheese
- 3/4 c. water

Brown meat with green pepper and onion. Drain. Stir in taco mix and cook five minutes. Overlap the tortillas on the bottom of the Dutch oven. Top tortillas with meat mixture. Sprinkle with cheese. Let stand for 15 minutes before serving.

Meat Loaf

- 4 lbs. of ground beef
- 2 cups bread crumbs
- 1 large onion
- 2 tsp. salt
- 3 eggs
- 1 cup of ketchup
- 1 cup milk
- 1/2 tsp. pepper

Mix beef, 1/2 cup of ketchup, and the remaining ingredients thoroughly. Spread into lightly greased Dutch Oven. Stew at 350° for 60 minutes and top with remaining ketchup (and brown sugar, if desired) and bake for 15 minutes.

Roast Beef

- *1 (7-10) lb Roast*
- *2 Vidalia Onions*
- *2 bottles of Catalina dressing*
- *Carrots and Potatoes*

Peel and cut the onions in half. Place them cut side down in the bottom of the Dutch oven. Place the roast on top and cover with the 2 bottles of Catalina dressing. Fill the bottles 3/4 full with water and pour over roast. Cover and simmer over camp fire for 2-4 hours. Peel and cut carrots and potatoes and place in with roast. Cook for another hour. Remove from heat and serve.

Pepper Steak

- *2 lb beef chuck, fat trimmed*
- *1/2 cup soy sauce*
- *1 tsp ground ginger*
- *2 clove garlic*
- *1/2 cup olive or salad oil*
- *2 cup green onion, sliced*
- *4 tomatoes, cut into wedges*
- *2 cup green peppers, chopped*
- *4 stalks celery, chopped*
- *2-1/2 Tbsp cornstarch*
- *1-3/4 cup water*

With a sharp knife, cut beef across grain into 1/8-inch thick slices. Combine soy sauce, garlic and ginger. Add beef, stir and set aside while preparing the vegetables. Brown meat in oil in Dutch oven. If meat is not yet tender, cover and cook over low heat until tender (about 30 minutes). Add vegetables and cook over high heat until vegetables are tender-crisp (about 10 minutes). Add water, cornstarch, cook until thickened. Add tomatoes and heat.

Pot Roast

- *8 lb roast of your choice*
- *6 medium potatoes, cubed*
- *1 lb baby carrots*
- *3 stalks celery, chopped*
- *1 stick butter*
- *black pepper*
- *1 large onion, sliced*
- *1/4 lb fresh mushrooms*
- *1 can beef or chicken broth or consume*
- *1 green bell pepper, sliced*
- *salt*
- *1 bay leaf*

Trim fat from meat. Cut the meat into three equal portions against the grain. Brown meat in Dutch oven in 1/2 stick butter. Add vegetables. Pour broth over meat and vegetables. Cook over low-medium heat until meat is cooked medium rare (pink but hot inside) and carrots are tender (about 1 hour). Stir occasionally, adding water as required to prevent burning. Allow roast to sit 15 minutes with no heat to allow it to absorb moisture for best tenderness.

French Style Roast Beef

- 3 lb Boneless chuck or rolled rump roast
- 6 whole cloves
- 1 bay leaf
- 4 c water
- 2 med. onions, quartered
- 2 med. stalks celery, cut into 1" pieces
- 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.

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.

Dutch Oven Stroganoff

- 2 lbs boneless sirloin, cut into 2 x 1/2in strips
- 1 cup flour
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 can beef broth
- 1 large onion, sliced
- 2 cloves garlic, minced
- 1 tbs Worcestershire sauce
- 1 1/4 cups water
- 2 bay leaves
- 1/4 tsp paprika
- 1/2 cups olive oil
- 1/2 lb fresh mushrooms, sliced
- 2 packages brown gravy mix

Mix flour, salt, and pepper in small pot. Coat meat with mixture and brown in Dutch oven in olive oil. Stir in broth, Worcestershire, water, bay leaves, and paprika. Bring to simmer. Cook for 1 -1 1/2 hours or until meat is almost tender. Add mushrooms. Thicken with gravy mix. Serve over cooked egg noodles or mashed potatoes.

Corned Beef with Dijon Mustard Glaze

- 3 lb corned beef brisket
- 1/4 cups white vinegar
- 2 bay leaves
- 3 cloves garlic, minced
- 1/2 cups orange marmalade
- 2 tbs Worcestershire sauce
- 4 cups water
- 1/4 cups Worcestershire sauce
- 8 whole cloves
- 1/2 cups Dijon mustard
- 2 tsp horseradish

Place brisket in Dutch oven. Add water, vinegar, bay leaves, garlic, cloves, and 2 tbs Worcestershire sauce. Bring to a boil. Cover, reduce heat and simmer 2 1/2 to 3 hours or until tender. In a small pot, combine Dijon mustard, marmalade, horseradish, and 1/34 cups Worcestershire sauce.

Cook over medium heat, stirring constantly, until bubbly. Remove brisket and drain. Discard liquid. Return brisket to oven and spread with glaze. Bake at 350 degrees for 20 minutes.

Dutch Oven Ribs

- 1 can of cola
- 1 medium onion chopped
- 2tbsp of dry rib rub (Lawry's)
- 2tbsp of Worcestershire Sauce
- 1 cup of Baby Rays BBQ sauce

Remove the skin from the ribs. Rub the ribs with the rib rub, place in the Dutch oven, onions and Worcestershire sauce go on top, pour 1/2 of can of cola, over top... cook for about 2 hours on about 15-17 hot briquettes, and about 10 hot briquettes on top. Take the ribs out smother with BBQ sauce, and barbeque for 15 min.

Michelle Kinyon

Beef Sausage with Kidney Beans

- 2 lbs beef sausage, cut into 2in lengths
- 2 slices bacon, chopped
- 2 onions, chopped
- 1 can tomato sauce
- 1/4 cups ketchup
- 1 tbs lemon juice
- 1 tbs Worcestershire sauce
- 1 tbs brown sugar
- 1 tsp salt
- 1 tbs garlic powder
- 1 tsp chili powder
- 1/2 tsp red pepper

Fry chopped bacon in Dutch oven until crisp. Remove and reserve bacon. Saute onions in bacon fat until light brown. Add tomato sauce into which 1 tsp flour has been added. Cook until slightly thickened, stirring constantly. Add kidney beans and liquid. Add rest of ingredients except sausage and bacon and stir well. Cover and simmer 10-15 minutes. Add sausage and bacon. Cook 8 minutes longer and serve.

Lil Smokies and Meatballs

- 1 Large Can of Prego Spaghetti Sauce
- 1 can of chunk pineapple (drain juice off)
- 4 packages of Lil Smokies sausages
- 5-6 packages of frozen meatballs (or homemade meatballs)

Place the meatballs and Lil Smokies into the Dutch oven, pour spaghetti sauce over until well coated add pineapple. Let cook 1-2 hours with medium heat. Serve while warm.

C. Stuff

Zesty Pot Roast

- *4 lb Beef chuck or pot roast boneless*
- *2 tb Cooking fat*
- *Salt*
- *Pepper*
- *1/2 c Onion; chopped*
- *10 3/4 oz Tomato soup; condensed*
- *1 soup can water*
- *1/4 c Vinegar*
- *1 c Applesauce; canned*

In a Dutch oven, or large pan with a tight-fitting cover, brown meat in fat. Season with salt and pepper and remove from pan. Pour off fat drippings. Cook onion in drippings remaining in pan until soft but not browned; stir often. Add tomato soup, water, and vinegar; mix well.

Return meat to pan. Cover and simmer for 2 1/2 to 3 hours, or until done. (Or cook in a 325F oven for same amount of time.) Turn meat once to cook it evenly throughout. When done, remove meat and keep warm. Skim off excess fat. Add applesauce and cook to desired consistency. Taste sauce and correct seasoning, if necessary, with salt and pepper. Slice meat and serve with sauce.

Tad

Chinese Round Steak

- *1/3 cups olive oil*
- *1 1/2 lb round steak*
- *1 green pepper cut into strips*
- *1 lb fresh mushrooms, sliced*
- *1 can water chestnuts, drained*
- *1 jar home style beef gravy*
- *1 large can chow mein noodles*
- *1/2 tsp salt*
- *1 large onion, sliced*
- *2 cloves garlic*
- *1 pkg. long grain brown rice*
- *soy sauce*

Cut steak into 1/4in strips. Heat oil in Dutch oven over medium-high heat and add steak, onion, garlic, green pepper, mushrooms, and salt. Cook until meat is brown, stirring constantly. Add water chestnuts and gravy. Reduce heat, cover and simmer 1 hour. Stir occasionally. Serve over cooked long grain brown rice and sprinkle with chow mein noodles. Use soy sauce to taste.

Dutch Oven Trail Meat Balls

- *3 lb. ground beef*
- *3-4 medium onions, diced*
- *2 cans vegetable soup*
- *2 cans vegetable-beef soup*
- *1 envelope onion soup mix*
- *2 tbs garlic powder*
- *1 tsp red pepper*
- *3 cups pre-cooked rice*
- *olive oil*
- *salt to taste*

Put 2 tbs olive oil in large skillet and heat. Add onions and sauté until soft. Reserve. Mix ground beef, garlic powder, red pepper, and onion soup mix. Form into small balls and fry until done in large skillet with 1/4in olive oil. Drain and reserve. Open soup and pour into Dutch oven. Add one can of water and bring to boil. Add onions and beef meatballs. When mixture begins to simmer, add cooked rice and reduce to just below simmer. Cover and cook 10 minutes. Add water if necessary.

Chinese Pepper Steak

- 2 lbs round steak, cut into thin strips 2 in long
- 4 tbs olive oil
- 2 clove garlic, minced
- 2 tsp salt
- 2 cups beef broth
- 2 green peppers, sliced into thin strips
- 2 cups celery, thinly sliced
- 2 onions, thinly sliced
- 1 can Coca-Cola-
- 3 tomatoes, cut into 8 wedges each
- 1/2 can Coca-Cola
- 4 tbs cornstarch
- 2 tbs teriyaki sauce
- 8 servings rice cooked to package directions

Heat oil in Dutch oven and brown meat and garlic. Add beef broth, over and simmer 15 minutes. Stir in green pepper, celery, onions, and Coke. Cover and simmer for 5 minutes. Do not over cook veggies.

Gently stir tomatoes into mixture. Blend cornstarch into 1/2 cups Coke and teriyaki sauce. Stir into meat mixture until sauce is thickened. Serve over hot rice.

Dutch Oven Hash

- 2 TB cooking oil
- 1 large onion, chopped
- 2 garlic cloves, minced
- 4 large potatoes, peeled and cubed
- 1 lb smoked sausage, cubed
- 1 4 oz can chopped green chilis
- 1 can whole kernel corn, drained

In a Dutch oven, heat oil. Saute onion and garlic until tender. Add potatoes. Cook, uncovered, over medium heat for 20 minutes, stirring occasionally. Add sausage; cook and stir until potatoes are tender and well browned, about 10 minutes. more. Stir in chilies and corn; cook until heated through.

Corned Beef & Cabbage

- 2 lb Well trimmed corned beef boneless brisket or round
- 1 small Head green cabbage, cut into 6 Wedges
- 6 medium Carrots cut into quarters
- 1 small Onion, quartered
- 1 garlic, crushed

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 carrots, heat to boiling. Reduce heat and simmer uncovered 15 min.

Dutch Oven Meat Loaf

- 1 1/2 lb beef, Ground
- 1/4 c Bell pepper
- 3/4 c Quick oats
- 1 pk Onion soup mix
- 1 Eggs
- 3/4 t Salt
- 1/4 t Dry mustard
- 1/8 t Marjoram

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

Beef Bourguignon

- 4 lb. beef roast, cubed
- 1 1/2 cups red sparkling grape juice
- 1/3 cups olive oil
- 1 tsp thyme
- 1 tsp black pepper
- 1 lb bacon, cut into pieces
- 3 cloves garlic, minced
- 1 onion, sliced
- 1 lb mushrooms, sliced
- 1/3 cups flour

Mix grape juice, olive oil, thyme, and pepper in small pot. Place beef in gallon zip-lock and add grapejuice mixture for marinade. Double bag and place in cooler overnight. In large skillet, cook bacon until soft. Add garlic and onions, sautéing until clear.

Add mushrooms and cook until slightly wilted. Drain beef saving marinade and place in bottom of Dutch oven. Sprinkle flour over beef, stir until well covered. Add mushroom mixture on top. Pour reserved marinade over all. Cover and cook at low 7-8 hours.

French Style Roast Beef

- 3 lb boneless chuck or rolled rump roast
- 6 whole cloves
- 1 bay leaf
- 4 cups water
- 2 medium onions, quartered
- 2 stalks celery, cut 1in pieces
- 5 peppercorns
- 1 tsp salt
- 1 tsp thyme
- 1 large clove garlic
- 4 med. carrots, quartered

Place roast, salt, thyme, clove, peppercorns, bay leaf, and garlic in Dutch oven and add water. Heat to boiling, reduce heat and simmer covered 2 1/2 hours. Add remaining ingredients, cover and simmer another 30 minutes. Remove roast, cut into 1/4in slices. Strain broth from 6vegetables and serve. Retain broth to spoon over beef.

Dutch Oven Cowboy Meatloaf

- 2 lb ground beef
- 2 eggs
- 2 small potatoes, shredded
- 2 onions, shredded
- 2 tsp oregano
- 2 tbs instant beef bouillon
- 1 tbs onion powder
- 1 tbs garlic powder
- 2 cup tomato sauce
- olive oil

At home, combine beef, potatoes, onion, eggs, and dry ingredients and store in double gallon zip-lock bag. At camp -- heat 2 tbs olive oil in Dutch oven. Shape beef mixture into loaf and brown on all sides. Pour tomato sauce onto loaf and bake 1/2 hour.

Russian Beef Stroganoff

- 1 1/2 lbs chuck steak, cut into 1 1/2in strips
- 3 tbs flour
- 1 tsp salt
- 2 tbs olive oil
- 2 onions, finely chopped
- 2 cloves garlic, minced
- 1/2 cups Coca-Cola
- 1/4 cups water
- 2 tbs flour
- 1/2 cups water
- 1 tbs Worcestershire sauce
- 2 can mushrooms with liquid
- 1 cup sour cream
- 2 tbs parsley flakes
- Enough mashed potatoes to make 8 servings

Put flour, salt, and beef into a gallon zip-lock bag and shake to coat each piece. In a Dutch oven, heat olive oil, add meat and brown slowly. Add onion, garlic, Coke, and 1/4 cups water. Mix well. Cover and simmer 30 minutes. In a small pot, mix 2 tbs flour with 1/2 cups water. Stir until smooth and add to meat mixture along with undrained mushrooms. Stir and cook until thickened. Stir in sour cream and heat gently until gravy simmers. Serve over mashed potatoes.

Casseroles

Dutch Oven Delight

- 2 oz *lean ground round*
- 3 Tbs. *cooking oil*
- 8 oz *elbow macaroni*
- 1 *large onion, chopped*
- ¼ cup *finely chopped bell pepper*
- ¼ cup *finely chopped celery*
- ¼ cup *finely chopped green onion*
- 1 16-ounce can *stewed tomatoes*
- 1 16-ounce can *tomato sauce with tomato bits*
- 2 cups *water*
- 2 Tbs. *Worcestershire sauce*
- 8 dashes *Tabasco sauce*
- 1 tsp. *seasoned salt*
- ½ tsp. *seasoned pepper*
- ½ tsp. *celery salt*
- 2 16-ounce can *kidney beans*

In a large Dutch oven brown the meat in oil. Drain and retain liquid. Return 3 Tbs. of liquid to pot and sauté, onion, pepper, celery, and green onion for 5 minutes. Return the meat to the Dutch oven and add the tomato sauce, macaroni, stewed tomatoes, and water. Mix together. Add the remainder of the ingredients, except for the kidney beans, and mix.

Cover and simmer for 25 minutes, stirring frequently. Add more water if it appears dry. Add kidney beans and simmer for an additional 10 minutes.

Enchilada Casserole

- 2 lbs. *Ground beef*
- 1 tsp. *Salt*
- 1 *large onion, chopped*
- 1 can (10 oz.) *tomato soup*
- 2 cans (10 oz. each) *enchilada mild sauce*
- 1 can *water (10 oz.)*
- 6 *corn tortillas, uncooked*
- 1 cup *shredded cheddar cheese*

Brown the ground beef, salt, and onion. Add tomato soup, enchilada sauce, and water. Simmer together for 5 minutes. Remove ¾ of the mixture. Place 3 corn tortillas on top of the remaining mixture. Add another layer of the meat mixture on top of the corn tortillas. Sprinkle with ½ of the cheese. Add another layer of the meat mixture. Add 3 more corn tortillas on top of the meat mixture. Add another layer of meat mixture, and sprinkle the remaining cheese on top. Cover with the lid and let simmer for 10-15 minutes.

Taco Pie

- *1½ lbs. Ground beef*
- *1 medium jar of taco sauce*
- *6 large corn tortillas*
- *8 oz shredded cheddar cheese*
- *8 oz can of tomato sauce*

Brown the ground beef and drain it. Mix the taco sauce and tomato sauce. Line the Dutch oven with tin foil and put 3 tortillas in the bottom. Put ½ of the ground beef on the tortillas and cover with ½ of the sauce. Put 3 more tortilla shells on top, and put the remaining ground beef and sauce on top of those tortillas. Sprinkle the cheese on top. Cover the Dutch oven, place a few coals on top, and bake until the cheese is melted. You could also add onions, olives, mushrooms for some variety.

Ham and Potatoes Au Gratin

- *1½ cups cooked ham, diced*
- *2 cups milk*
- *3 cups potatoes, diced*
- *salt and pepper*
- *4 tablespoons margarine*
- *1 cup grated cheese*
- *1 onion, minced*
- *2 tablespoons fine bread crumbs*
- *3 tablespoons flour*

Melt margarine and sauté onion. Blend in flour to make a light white sauce. Gradually add milk and cook; stirring until thickened. Add pepper and seasoned salt. Pour over ham and potatoes in Dutch oven. Sprinkle cheese and bread crumbs over top. Bake for 30 minutes at approximately 350 degrees (8-10 coals underneath, 10-12 on top) or until potatoes are tender.

Tex-Mex Dutch Oven Burritos

- *1 1/2 Lbs. ground turkey*
- *1-cup rinsed black beans*
- *1-cup corn kernels*
- *1-cup colby cheddar cheese*
- *1-cup salsa*
- *1-cup sour cream*
- *1/2-cup onions, diced*
- *1/2-cup water*
- *1/4-cup peppers (optional, I use jalapeno)*
- *1-TBSP. cumin*
- *1-TBSP. ground chili powder*
- *1-TBSP. Onion powder*
- *1-teaspoon garlic salt*
- *1-teaspoon white ground pepper*
- *1-teaspoon cornstarch*

Add all of your ingredients into the pot as they appear in order here; place your dutch oven over your white coals and cover top with about 13 coals and allow cooking for about 40 minutes. Heat your tortilla up in a separate dutch oven with a wee bit of water, roll and enjoy!

Suzy Brewer

Tamale Pie

- 3 Lb. Ground Beef
- 4 Cloves garlic, minced
- 2 Large onion, coarsely chopped
- 16 Ounces Red or Green Pepper, diced (canned or fresh)
- 1 can tomatoes, 28 oz
- 1 cup stuffed green olives (or black olives),
- Coarsely chopped 1 1/2 Tablespoons chili powder
- 2 Teaspoons salt
- Freshly ground pepper to taste
- 2 Packages corn muffin mix (7-8 ounces each package)
- 1 can cream corn (15 oz)
- 1/3 cup milk
- 8 Ounces shredded cheddar cheese

Brown ground beef in 12" Dutch Oven, drain excess fat off. Add garlic, onion and green pepper and saute' 5 minutes or until tender. Add tomatoes, olives, chili powder, salt and pepper and simmer 10 minutes. In a bowl stir together muffin mix, corn, cheese and milk until evenly moistened. Spoon over ground beef mixture. Bake at 400 degrees for approximately 25 minutes.

Mark

Come and Get It Casserole

- 1 lb ground beef
- 1 lb hot pork sausage
- 1 pkg hot taco seasoning mix
- 1 tsp cumin
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 small jar jalapenos
- 1 can refried beans
- 8oz shredded Monterey jack
- 8oz shredded cheddar
- 1 jar salsa

Brown ground beef, pork sausage, onions, and garlic in large skillet. Drain. Add cumin and taco seasoning mix. Use only 1/4 cups water and simmer until seasoning mix sets. Pour into bottom of Dutch oven. Layer refried beans over meat mixture, then the cheeses, then the jalapenos. Spoon salsa over the top evenly. Bake at medium heat for 1/2 hour. Use as dip with tortilla chips.

See other casseroles under Main Dishes:Chicken

Pork

Barbecued Country Style Pork Ribs

- *5 pounds country style pork Spareribs*
- *1 teaspoon salt*
- *1 lemon, thinly sliced*
- *1 onion, thinly sliced*
- *2 cups barbecue sauce*

Place ribs in a large Dutch oven or kettle with enough water to cover. Add salt, lemon, and onion, and cook for 1 hour. Drain ribs thoroughly, discarding lemon and onion slices. Brush ribs with lots of BBQ sauce and place over slow coals. Turn every 10 minutes, brushing frequently with BBQ sauce. Cook for 35 to 50 minutes, or until done and well coated with the sauce.

Polish Sausage And Cabbage

- *2 lg Onions*
- *8 Potatoes*
- *1 medium head of cabbage*
- *3 lb polish sausage*
- *salt and pepper to taste*

Slice onions and arrange to cover bottom of dutch oven. Slice potatoes, layer them on top of onions and cover with water and salt and pepper to taste. Cover and place on coals until water starts to simmer. Cut cabbage into wedges. When water is simmering, add cabbage wedges and sausage and return to heat. simmer until potatoes are tender and the cabbage is tender.

Fish

Dutch Oven Trout

- *6 8 inch trout*
- *1 t pepper*
- *12 strips of bacon*

Fillet the trout. Lay three slices of bacon on the bottom of a Dutch Oven, put 1/2 of a trout, flesh-side-down, on each slice. Sprinkle pepper lightly over upper sides of fish. Arrange a second layer of bacon and fish at right angles to the first, and continue to arrange other layers, each at right angles to one below it, until all the fish halves are in the pot. Cover the Dutch Oven, bury in coals, cook 35-40 minutes. Serve a slice of bacon with each half-fish.

Pizza

Easy Pizza

- *2 packages crescent rolls*
- *8 ounces shredded cheddar cheese*
- *1 jar pizza sauce*
- *8 ounces shredded mozzarella cheese*
- *1½ pounds ground beef*

Brown ground beef, drain. Line Dutch oven with 1 package of crescent rolls.

Spread pizza sauce on dough. Add browned beef, and the cheeses. Use second package of rolls to form a top crust. Bake 30 minutes at 350 degrees (8-10 coals underneath, 10-12 on top).

Pizza Hot Dish

- *2 pk Crescent rolls*
- *1 Jar Pizza Sauce*
- *1 1/2 lb Ground Beef*
- *8 oz Shredded Cheddar Cheese*
- *8 oz Shredded Mozzarella Cheese*

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.

Soups and Stews

Beef Stew

- *2 lbs. chuck; or round, cubed*
- *1/3 c. flour*
- *¼ tsp. pepper*
- *½ tsp. salt*
- *3 tsp. oil*
- *½ onion, chopped*
- *1 clove garlic, minced*
- *3 cups boiling water*
- *28 oz tomatoes; canned*
- *½ tsp. salt*
- *½ tsp. Worcestershire*
- *½ tsp. basil*
- *½ tsp. thyme*
- *4 medium potatoes, cut into quarters*
- *2 onions, cut into quarters*
- *1 lb. carrots, cut into 2 inch pieces*
- *1 cup peas*

Combine flour, pepper, and salt in bag. Add meat and shake until coated. Heat oil in Dutch oven. Brown meat in oil. Add onion, garlic, water, tomatoes, salt, and Worcestershire. Cover, reduce heat to Dutch oven and simmer 2 hours, until meat is tender. Add potatoes, onions, and carrots.

Cook 30-45 minutes, until vegetables are done. Add peas. Cook until heated through.

Easy Beef Stew

- *2 pounds stew meat*
- *3 large onions*
- *3 large potatoes*
- *2 cups corn*
- *2 cups carrots*
- *1 cup peas*
- *½ cup cauliflower*
- *2 beef bouillon cubes*
- *½ cup mushrooms*

Seasonings

- *1 tsp. salt*
- *½ tsp. pepper*
- *1 tsp. onion powder*
- *½ tsp. garlic powder*
- *water*

Cut meat into 1" cubes, cut onion into quarters, cut vegetables and potatoes into 1" pieces. Heat ¼ inch of oil in Dutch oven. When oil is hot, add meat and onions and cook until meat is browned. Remove from fire and drain off excess oil. Add all vegetables, potatoes, and mushrooms. Add seasonings and bouillon cubes. Add enough warm water to cover vegetables. Cover and place oven on coals. Put 10 coals on top. Cook until vegetables are tender. When vegetables are tender, add corn starch to thicken water mixture.

Beef Stew

- *2 pounds stew meat*
- *2 teaspoons salt*
- *dash of pepper*
- *2 teaspoons pickling spices*
- *1 48-ounce can tomato juice*
- *6 medium potatoes*
- *6 large carrots*
- *1 large onion*
- *3 tablespoons cooking oil*
- *2 cups flour*

Peel the potatoes, carrots, and onions and cut them into 2 inch sections. Cube the meat into bite sized pieces.

In a plastic bag, mix the flour, salt and pepper. Add a few pieces of meat at a time into the bag and shake until meat is coated. Repeat until all meat is coated.

In a preheated Dutch oven add the cooking oil. When the oil is hot, add the meat and brown until it is dark brown and crusty on all sides. Pour in the tomato juice and pickling spices and cover the oven. Place oven on 12 coals. Let cook for 1½ hours.

Remove the lid, add vegetables and replace the lid. Cook for 20 minutes longer or until vegetables are tender.

Beef Stew and Dumplings

- *1 pound beef chuck steak, cut into 1-inch cubes*
- *1 bay leaf*
- *3 cups beef broth*
- *½ pound carrots*
- *¼ cup flour*
- *1 large onion*
- *1 teaspoon thyme leaves*
- *3 medium potatoes*
- *½ teaspoon salt*
- *½ teaspoon pepper*
- *2 stalks celery*
- *2 tablespoons vegetable oil*
- *2 cups biscuit mix*
- *2/3 cup milk*
- *fresh parsley*

Coat beef cubes with mixture of flour, thyme, salt and pepper. In a Dutch oven, sauté beef in oil over med-high heat until brown. Add bay leaf, and broth. Bring liquid to a boil. Reduce heat to low; cover and simmer 1 hour. Stir occasionally. Cut carrots, onion, potatoes, and celery into 1-inch chunks. Add vegetables to stew. Bring to a boil. Reduce heat to low; cover and simmer 40 min. Mix biscuit mix and milk and then drop by spoonfuls onto boiling stew. Cook dumplings uncovered 10 min. Cover stew and cook dumplings 10 minutes longer. To serve, sprinkle with chopped parsley if desired.

Cowboy Soup

- *2 cups potatoes, diced in 1" pieces*
- *1 can peas*
- *1 pound ground beef*
- *1 can green beans*
- *1 medium onion*
- *1 can baked beans*
- *chili powder, to taste*
- *1 can tomato soup*
- *1 can corn*
- *1 can tomatoes*
- *1 bay leaf*
- *nutmeg, salt, pepper, to taste*

Brown ground beef and onion together in a Dutch oven. Add all except seasonings. Do not drain vegetables. Cook until potatoes are done. Add seasonings and cook 30 minutes.

Beef Vegetable Soup

- 2 pounds ground beef
- ½ cup butter or margarine
- ½ cup flour
- 6 cups water
- 1 cup chopped onion
- 1 cup chopped carrot
- 1 cup chopped celery
- 1 10-ounce package frozen mixed vegetables
- 1 28-ounce can tomatoes, undrained and chopped
- 1 15-ounce can tomato sauce
- 1½ Tbs. beef-bouillon
- 1½ teaspoons salt
- 2 teaspoons pepper

Brown and crumble ground beef in a large Dutch oven. Drain well, and set aside.

Melt butter in same Dutch oven; add flour and cook over low heat 3 to 5 minutes or until a smooth paste forms. Gradually add water, stirring constantly; cook over medium heat until bubbly, stirring occasionally. Add ground beef and remaining ingredients.

Bring to a boil; reduce heat and simmer, uncovered, for 1 hour.

Easy Beef Stew

- Large round steak
- 1 can Pepsi or Coke
- ¾ cups ketchup
- 1 large onion, sliced
- 1 green pepper, sliced
- 2 tbs olive oil
- Salt
- Pepper
- 1 lb egg noodles, cooked

Heat Dutch oven over medium heat. Add olive oil. Cut round steak into 8 strips. Brown steak and add onions. When onions are soft, remove meat and onions. Drain oil from oven. Add meat, onions, and green pepper. Add can of Pepsi and ketchup. Salt and pepper to taste. Cover and place coals on bottom and top of oven in 1 to 3 ratio. Cook 1 hour or until sauce thickens. Serve over egg noodles.

Dutch Oven Two Stew

- 2 lb. ground beef
- 2 large onions, sliced
- 2 large potatoes, sliced
- 2 cans of mixed vegetables with 2 cans of cream of mushroom soup

Line Dutch oven with foil. Brown ground beef and onions in large skillet. Drain. Layer ground beef on bottom of Dutch oven. Layer potatoes. Layer mixed vegetables with liquid from only one. Layer cream of mushroom soup. Place about 5 charcoal briquettes on bottom of -oven and 10-12 on the lid. Bake for 35-40 minutes.

Beef Vegetable Soup

- 2 *beef soup bones*
- 7 *cups water*
- 1½ *pounds stew beef, 1" cubes*
- 1½ *teaspoons salt*
- 1 *teaspoon pepper*
- 4 *medium potatoes, cubed*
- 4 *medium carrots, coarsely chopped*
- 2 *8-ounces cans tomato sauce*
- 1 *hot red pepper*
- ½ *small cabbage, coarsely chopped*
- 1 *17-ounce can whole kernel corn*
- 1 *15-ounce can peas*

Drain corn and peas reserving liquid. Add liquid, water and bones in large Dutch oven, bring to a boil. Cover, reduce heat and simmer 1 hour. Add beef cubes, salt and pepper, cover and simmer 1 hour more. Add all except corn and peas, cover and simmer 40 minutes. Add corn and peas and simmer uncovered 30 minutes.

Mexican Bean Soup

- ½ *pound turkey, ground/cooked*
- ½ *cup onions, chopped*
- ½ *cup bell peppers, chopped*
- 1 *package taco seasoning mix*
- 1 *8-ounce jar taco sauce*
- 1 *15½-ounce can red beans, drained/rinsed*
- 1 *16-ounce can kidney beans, drained/rinsed*
- 1 *14-ounce can tomatoes, crushed/undrained*

In Dutch oven, cook turkey, onions, and peppers until vegetables are tender and meat is cooked through. Add taco seasoning mix, taco sauce, beans, and tomatoes. Simmer for 30 minutes.

Chuckwagon Stew

- *2½ pounds beef, cubed*
- *2 Tbs. flour*
- *1 Tbs. paprika*
- *1 tsp. chili powder*
- *1 tsp. salt*
- *3 Tbs. oil*
- *3 sliced onions*
- *2 cloves garlic, minced*
- *28 oz canned tomatoes*
- *3 Tbs. chili powder*
- *1 Tbs. cinnamon*
- *1 tsp. ground cloves*
- *½ tsp. red pepper, dried*
- *2 cups potatoes, chopped*
- *2 cups carrots, chopped*

Coat the beef in a mixture of flour, paprika, 1 tsp. chili powder and salt. Brown beef in oil in Dutch oven. Add the onion and garlic and cook until done. Add tomatoes, chili powder, cinnamon, cloves and peppers. Cover and simmer 2 hours. Add the potatoes and carrots and cook until done, about 45 minutes.

Cowboy Stew

- *4 potatoes, cut into 1 inch pieces*
- *1 lb ground beef*
- *1 medium onion, diced*
- *1 can of corn*
- *1 can of peas*
- *1 can of stewed tomatoes*
- *1 can of green beans*
- *1 can of baked beans*
- *1 can of tomato soup*
- *Bay leaf*

Brown ground beef and onions. Add all other ingredients (don't drain the cans). Add bay leaf and any other desired seasonings, such as salt and pepper. Cook until the potatoes are done.

Hamburger Soup

- *1½ pounds lean ground beef*
- *1 medium onion, chopped*
- *1 cup carrots, sliced*
- *1 cup celery, sliced*
- *1 cup cabbage, sliced*
- *1 6-ounce can tomato paste*
- *2 teaspoons Worcestershire sauce*
- *3 cups beef bouillon, or stock*

In Dutch oven, brown hamburger and drain thoroughly. Add onion, carrots, celery and cabbage. In a separate bowl, combine tomato paste, Worcestershire sauce and beef stock. Add to Dutch oven, with hamburger and stir to blend. Cover and cook on low heat (6-8 coals) for 3 to 4 hours.

Camp Stew

- *2 pounds hamburger*
- *1 can stewed tomatoes*
- *1 can corn*
- *8 ounces elbow macaroni*
- *½ cup chopped onions*
- *1 cup water*
- *¼ pound longhorn cheddar cheese*

Brown beef in Dutch oven, kettle, or skillet. Drain. Stir in tomatoes, corn, macaroni, and water. Cook until done. Just before serving add cheese.

Meatball Soup

- *2 lb ground beef*
- *4 soup cans water*
- *2 10 oz cans minestrone soup*
- *2 10 oz cans tomato soup*

Season beef with salt and pepper. Shape meat into one-inch balls. Brown balls in oil or shortening, then cook over low heat for about 5 minutes. Pour off fat. Add soup and water. Heat, stir as needed to avoid burning.

Duke's Hunter's Stew

- *1/2 pound pork sausage*
- *2-3 pounds stew beef*
- *2 medium onions*
- *2 cloves garlic*
- *salt and pepper, to taste*
- *1 quart V8 juice*
- *2 pounds carrots*
- *6-8 medium-large potatoes*
- *1 cup black coffee*
- *any other vegetables (optional)*
- *1-2 chipolatas, smoked jalapeño peppers (optional)*

In the bottom of #12 Dutch oven, put your pork sausage and onions, coarsely chopped. Cook over medium-high heat, until onions are translucent. Add garlic cloves garlic (minced), stew beef, salt and pepper.

Also, this is the time I add the chipolata which is optional. I use the flesh (chop very fine) for flavor and discard the seed (heat). Brown the stew beef well. Add black coffee and bring to a boil, cooking until the liquid is reduced by 1/2 to 2/3. Add V8 juice and all vegetables. Bring to boil. Reduce to simmer, and then cook, until vegetables are soft. At a simmer a "puff" of steam will come from under the edge of the Dutch oven lid every 10 to 15 seconds.

Beginning from the time the sausage and onions go into the pot, until the time the V8 and vegetables are added, this needs to be stirred often. After the V8 is added, it only needs stirring occasionally to be sure the vegetables are not sticking. Serve hot with corn bread.

Notes: I use the cheapest stew beef available. The black coffee acts as a meat tenderizer. Some people like sugar in their stew, but I personally don't use it. If you would like, add 1/4 cup of sugar at the time you add the carrots and potatoes. Sometimes, especially with young children, sugar makes this stew more appealing. Venison can be substituted for the stew beef with almost no detectable change in flavor or texture. I use a round bottom 10-quart cast iron pot suspended from a tripod over a campfire, not charcoal. A #12 deep Dutch oven works equally well.

Duke Yerman

Campfire Stew

- *2 lb hamburger*
- *1 can stewed tomatoes*
- *1 can corn*
- *8 oz elbow macaroni*
- *1/2 c Chopped onions*
- *1 c Water*
- *1/4 lb Longhorn cheddar cheese*

Brown beef in dutch oven, kettle, or skillet. Drain. Stir in tomatoes, corn, macaroni, and water. Cook until done. Just before serving add cheese.

Pasta

Dutch Oven Lasagna

- *1 pound ground beef*
- *1 jar spaghetti sauce*
- *1 box lasagna noodles, uncooked*
- *1 can (14.5) tomato sauce*
- *1 cup parmesan cheese*
- *1 container of cottage cheese*
- *2 eggs*

Make the meat sauce mixture: brown the hamburger and drain. Add the spaghetti sauce and tomato sauce to meat mixture.

Make cheese mixture: mix the eggs, and all the cheeses together in a mixing bowl. In a large Dutch oven layer as follows: ½ sauce mixture, layer of noodles, ½ cheese mixture, repeat.

Bake 45 minutes to 1 hour at 350 degrees in a 12" oven. 17 coals on top and 8 coals on the bottom.

Breakfast

Breakfast Casserole

- *1 pound sausage links, sliced*
- *5 slices bread*
- *1 cup shredded cheddar cheese*
- *6 eggs*
- *2 cups milk*
- *1 tsp. dry mustard*
- *salt and pepper to taste*

In a Dutch oven, brown and drain the sausage. Grease the bottom of a baking pan that will fit into the bottom of the Dutch oven. Tear the bread into 1-inch pieces and arrange them evenly in the baking pan. Spoon the sausage over the bread and sprinkle with the shredded cheese.

Beat together the eggs, milk, mustard, salt and pepper and pour over the mixture in the baking dish. Cover and refrigerate several hours or overnight, if possible. Place the baking pan in the bottom of a preheated Dutch oven, setting it on several 1" stones.

Bake with 12-14 coals on top and 8-10 on bottom for 30 to 40 minutes or until set.

You can vary this casserole by substituting diced ham or crumbled bacon for the browned sausage, or adding onions, mushrooms or chopped, cooked potatoes, or by using different cheeses or breads.

Mountain Man Hash

- 1 lb. Bacon or sausage
- 2 lbs frozen potatoes (shredded or southern style)
- 1 dozen eggs
- 2 cups shredded cheddar cheese

Cut bacon/sausage into smaller pieces (about 1"). Cook the bacon or sausage in the Dutch oven. Add potatoes, cover with lid with coals on top. Cook until potatoes are done, stirring occasionally. Mix eggs together in a bowl and pour on top of potatoes. Replace lid with coals on top and cook until eggs are done (shouldn't need a long time if the lid is hot). When eggs are done, sprinkle cheese on top, replace lid and bake until cheese is melted. Serve as is, or wrap spoonfuls in warmed flour tortillas to make breakfast burritos (provide salsa).

Scrambled Eggs

- 18 eggs, well beaten
- 1 small onion, chopped
- 1/4 cup milk
- 1/4 cup bacon, fried and crumbled
- 1/4 green bell pepper, chopped
- 8 oz cheese, grated

Sauté onion, peppers in 2 Tbsp butter until tender. Add bacon and eggs and mix well. Stir frequently until eggs are cooked. Add cheese and milk and stir until cheese melts. Serve promptly.

Pita Pocket Breakfast

- 1 lb sausage (pork, turkey or ground beef)
- 1 medium onion, minced
- 6 Pita breads, medium
- 1 clove garlic
- 1 bell pepper, diced
- 12 eggs, beaten
- 1 jar salsa

Preheat Dutch oven (12 coals on the bottom). Brown sausage drain fat, saving 2 tbsp. Stir in onion, garlic, pepper, saute with sausage. Add eggs, sausage fat and cook together until eggs are scrambled. Spoon into pita pockets; top with salsa to taste.

Quick & Easy Breakfast Casserole

- 8 slices of bread
- 2 pounds of sausage
- 16 oz grated cheddar cheese
- 12 eggs
- 1 qt. Milk
- 1-1/2 tsp. Dry mustard
- 1 tsp salt

Line a 12" Dutch oven with heavy-duty foil. Lightly grease the foil with butter. Break up bread into the oven. Crumble cooked sausage meat over bread and cover with cheese. In a separate bowl, mix eggs (lightly beaten), milk, dry mustard, and 1 tsp. salt (to taste). Pour the egg mixture over the layered bread/sausage/cheese in the oven, cover, and bake for 35 - 40 minutes, checking occasionally. The cheese rises to the top, melting into a golden brown crust over a fluffy layer of eggs.

Crustless Quiche

- 1/4 lb butter
- 3 oz cream cheese
- 1/2 c flour
- 2 c cottage cheese (approx. 1 lb)
- 10 eggs
- 1 tsp baking powder
- 1 c milk
- 1 tsp salt
- 1 lb Monterey Jack Cheese
- 1 tsp sugar

Melt butter and add flour. Cook into a light rue. Beat eggs, milk, 3 cheeses, baking powder, salt and sugar together. Stir into rue until well blended. Pour into Dutch oven and at medium heat for 45 min.

Pecan Caramel Rolls

- 1 tube of refrigerator biscuits (10 count)
- 1/2 cup brown sugar
- 1 stick butter or margarine
- Generous amount of chopped pecans
- Cinnamon
- Raisins (optional, but good)

Melt butter, brown sugar, cinnamon, and a tablespoon of water in the cover of a chef kit. (large frying pan) Stir well until sugar/butter becomes a caramel. Add pecans and raisins to the caramel mixture. Cut the biscuits into quarters. Stir into the caramel mixture, coating each part with caramel. Place the pan in the Dutch Oven on three stones placed in the bottom of the oven and bake the biscuits until they are golden brown, about 15 minutes.

Brown Sugar Cinnamon Biscuits

- 2 cups *Biscuit Mix or Jiffy baking mix*
- $\frac{1}{4}$ cup *milk*
- $\frac{1}{4}$ cup *brown sugar*
- $\frac{1}{4}$ cup *white sugar*
- 1 tsp. *cinnamon*
- 1 tbsp. *cooking oil, butter or margarine, melted*

Blend the baking mix and milk and roll or pat out $\frac{1}{4}$ inch thick. Mix the brown and white sugars, cinnamon and oil or butter. Spread over the dough. Roll like a jelly roll and cut into $\frac{3}{4}$ inch thick slices. Place in a greased Dutch oven and back with 8 coals under and 12 over about 15 – 20 minutes.

Fried Sweet Dough

- 1 envelope *dry yeast*
- $\frac{1}{2}$ cup *warm water*
- 3 cups *flour*
- 1 egg
- $\frac{1}{2}$ tsp. *salt*
- 1 tbsp. *cooking oil*
- 1 tsp. *sugar*
- *cooking oil*
- *cinnamon*
- *honey*

Dissolve yeast in the warm water, mix with other ingredients. Knead for several minutes and set aside in a warm place until dough doubles, about 2 hours. roll flat, cut into 1 $\frac{1}{2}$ inch squares and allow to rise again for 1 hour. Drop squares in deep cooking oil and cook to a golden brown, turning once. Drain momentarily when removed from oil, and turn over in sugar and cinnamon mixture. Serve hot.

Vegetables

Au Gratin Potatoes

- 8-10 potatoes, sliced thin
- 2-3 Tbsp. Melted butter or margarine
- 2-3 medium onions, sliced thin
- 15 oz can of cheese soup
- ¼ cup milk
- ½ cup cracker or bread crumbs
- 1 cup shredded cheese

Put a little oil in the bottom of the Dutch oven. Put a layer of potatoes in the bottom and brush with the melted butter. Season with salt and pepper, if desired. Add a layer of sliced onions. Continue the layering with potatoes and onions as described until all have been used. Mix the soup with the milk and pour over the top. Sprinkle the top with the bread or cracker crumbs. Add any additional desired seasonings. Put Dutch oven over 6-8 briquets and 16-18 briquets on top. Bake for 45 minutes. Remove and sprinkle the top with the shredded cheese. Replace lid and let the cheese melt-shouldn't take long.

Dutch Oven Potatoes

- Potatoes-1 per person (*I use baking potatoes but if using russets or red just figure how many each person will eat*) sliced with peels
- Onion-1 or 2 medium sliced
- salt & pepper to taste
- 1-2 cloves minced garlic or garlic salt
- margarine or oil (*margarine gives better flavor*)

Coat the bottom of the Dutch oven with oil or melted margarine. layer potatoes, onion, seasonings. Continue layering until oven is full or everything is gone. End with a layer of onions and seasoning. Add more margarine slices on top. Cook at about 350 degrees until potatoes are fork soft.

My 12 inch oven full will feed my family of 8 with leftovers.

My family loves these potatoes and we usually have them whenever we go camping.

Brenda

Dutch Oven Taters

- Sliced Potatoes
- Shredded Cheddar Cheese
- Onions
- Green Bell Pepper
- Bacon Bits
- Butter

Line dutch oven with bacon bits. Place a layer of sliced potatoes on bacon bits, sprinkle green peppers and diced onions on potatoes. Repeat this process until you have completed about 3 or 4 layers. Cook on a low-medium heat rotating every 15 minutes...DO NOT OPEN THE LID!!! On the last 15 minute rotation open lid and cover potatoes with desired amount of cheese. Cover and cook for the last 15 minutes! SERVE AND ENJOY!

Meme

Cheesy Potatoes

- 7-8 potatoes
- 1/4- 3/4 stick butter
- Jar Velveeta like cheese (8 oz)
- 2 cups corn flakes
- 1 can cream of chicken soup
- 1 1/2 cup milk

Melt butter in Dutch oven. Crush cornflakes and add to butter for one minute on fire. remove cornflake to another container. Cube potatoes with skins on. Put into Dutch oven, mix milk and soup together. Pour over potatoes. Mix in cheese with potatoes also. Place cornflake on top. Bake in Dutch oven for 1 to 1 1/2 hours.

Mari Marx

Dutch Oven Pepper Potatoes

- 3 pounds red potatoes
- 1 large onion
- 1 red pepper
- 1 green pepper
- 1 yellow pepper
- 1/2 cup butter
- 1/2 cup water

Butter the bottom and sides of a Dutch oven. Cube up potatoes into bite size chunks and place into the Dutch oven. Slice peppers and onion and place on top of the potatoes. Slice butter and place on top. Add seasonings. Place lid on the top of the oven and place on the coals for 40 minutes. Bake at 350 degrees in a 12" oven. 17 Coals on the top and 8 coals on the bottom.

Original Green Bean Casserole

- 1 10 3/4-ounce can cream of mushroom soup
- 1/2 cup milk
- 1 teaspoon soy sauce (optional)
- dash pepper
- 4 cups cooked cut green beans
- 1 2.8-ounce can French's French Fried Onions

In Dutch oven mix soup, milk, soy sauce, pepper, beans and 1/2 can onions. Bake at 350 degrees (8-10 coals underneath, 10-12 on top) for 25 minutes or until hot. Sprinkle remaining onions over bean mixture. Bake 5 minutes or until onions are golden.

Dutch Oven Stuffed Peppers

- 8 large green peppers
- 2 lb ground beef
- 3 tbs olive oil
- 2 medium onions, chopped
- 2 tsp salt
- 1/2 tsp pepper
- 1/2 tsp cumin
- 1/2 tsp coriander
- 1/2 tsp basil
- 1/2 tsp oregano
- 1/2 tsp garlic powder
- 2 tbs Worcestershire sauce
- 1 cup celery, chopped fine
- 1 cup uncooked rice
- 2 cup tomato soup
- 1 cup water

Cut stem from green peppers, remove stem, seeds, and veins. Wash and blanch in boiling water for two minutes. Remove, drain, and cool. Heat olive oil in large skillet. Add meat, onion, and celery. When meat is browned, drain, put back in skillet and add spices and Worcestershire sauce. Stir until mixed well then remove from heat. Prepare rice according to package directions. When done, add to meat mixture, stir to mix well, then heap mixture into peppers. Arrange in Dutch oven and cover with soup and water mixture. Bake at medium heat for 1 hour.

Side Dishes

Dips

Mexican Dutch Oven Dip

- 2 can *refried beans*
- 4 cups *shredded cheddar cheese*
- 1 cup *mayo*
- 1 cup *sour cream*
- 1 cup *hot picante sauce*
- 1 can *pitted black olives, sliced*
- 1 lb *tortilla chips*

Layer a Dutch oven with heavy-duty aluminum foil. Spread beans in bottom of oven evenly. Combine sour cream and mayo. Spread over bean layer. Cover with picante sauce. Top with olives and then top with cheese. Bake at 350 for 30 minutes. Serve with tortilla chips.

Tex-Mex Dutch Oven Dip

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

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

Pepperoni Pizza Dip

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

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

Dutch Oven Chili Cheese Dip

- 2 lb loaf Velveeta cheese
- 2 cans chili without beans 2 envelopes dry chili
- seasoning
- 2 tbs onion powder
- 2 tbs garlic powder
- 1 tbs red pepper
- 1 tbs dried red pepper
- 1 tbs coriander
- 1 tbs cumin
- 1/2 bottle Tabasco sauce
- water

Heat 2 cups water in Dutch oven. Cut Velveeta into 1 in squares and melt over medium heat stirring constantly. Add more water if too thick. Stir in chili without beans. Stir in dry ingredients. Add Tabasco sauce. Serve warm over nachos, tortilla chips, or dip with Frito's.

For More Dutch Oven Recipes, see:

<http://www.outdoorcookmagic.com/dutch-oven-recipes/>

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