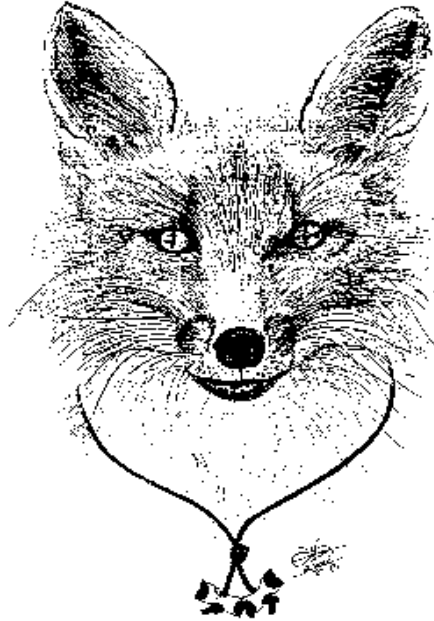


TROOP 495
DUTCH OVEN COOKING
(AND MORE)



C-18-06

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(With the help of many others)

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When I decided to make this cookbook I wanted to make sure that any Boy Scout or leader would be able to pick it up and get a good idea of what would be needed to be able to cook a wide variety of food and not have to go to cooking school to do it.

With that goal in mind, the beginning of this book will cover a few things that will help you with all your Dutch oven cooking.

Let's first state the obvious. A Dutch oven is **NOT** for use on backpacking trips (unless you have an aluminum Dutch oven). However, a Dutch oven is perfect for the many camping opportunities that a troop has where the Scouts don't camp far from the vehicles that brought them to the campout.

There are, in general, five ways to use a Dutch oven:

1. Like an oven at home – great for making breads and cakes
2. Like a large cook pot – great for making stews
3. Use the inside of the lid of the Dutch oven as a griddle.
4. Like a deep fat fryer - great for cooking donuts, chips and other fried foods. (Not suggested for younger Scouts, due to safety concerns with hot grease.)
5. You can use the top of the oven like a griddle (a good backup in case you don't have a griddle for pancakes)

But always remember if it can be made at home, you can make it in a Dutch oven.

While I was doing my research for this book I came across a quote that I really like and wanted to make sure I put into this book:

"Cooks are not found wandering in the woods. Nor do Scouts fry an egg on the first try. Guide them, teach them, but don't do everything for them."

I think that this is something all leaders need to try to keep in mind not only as we help them learn about cooking but in everything that we help our scouts learn.

While the majority of this cook book is dedicated to Dutch ovens there are some recipes that are for different types of cooking also. In the future there will be more added.

Dutch Oven Sizes and Makes

Dutch ovens come in a variety of sizes. The chart below will help you decide the correct size for your use.

OVEN CAPACITY	OVEN SIZE	TYPES OF FOOD
2 quarts	8"	Recipes for 2 people, vegetables, desserts
4 quarts	10"	Anything for 2-6 people, beans, rolls, cobblers, good size for testing recipes.
6 quarts	12"	Main dishes to serve 12-14 people, or side dishes of rolls, desserts.
8 quarts	14"	Main dishes to serve 16-20 people, or side dishes of rolls, vegetables, potatoes, desserts
14 quarts	16"	Any food for large groups

A good starting size is 12".

There are two main materials used in the forming of a Dutch oven. The majority are cast iron. There are, however, ovens made from aluminum. These ovens are light-weight alternatives that do not rust. The aluminum will reflect heat so you will have to use more coals than with cast iron to produce the same amount of heat. Almost everyone I have talked to prefer to use cast iron. You get a more even heat with cast iron and once your cast iron oven is well seasoned, it will add to the overall flavor of meals that you cook.

When shopping for an oven, you should look for one that is obviously well made. Look at the bail handle. It should be of heavy gauge wire and securely attached to molded tangs on the side of the oven. Ovens that have riveted tabs should be avoided. Most oven handles will lie down against the side of the oven in both directions. If you look hard enough, you will find some that allow the handle to stand up at a 45 degree angle on one side. While this allows for easier access to the handle when positioning or removing the oven from the fire it can pose a problem when you try to check your food (the top might get hooked on the handle and you'll end up with ash in your food).

Another area that bears close examination is the handle on the lid. It should be a loop attached to the lid on both ends and hollow in the center allowing it to be easily hooked. In my opinion you should stay away from the ones that have a molded solid tab on the lid for a handle. These are very difficult to grasp and manage with a load of coals. The loop style offers much better control. While examining the lid, check that it has a lip or ridge around the outer edge. The lip keeps the coals from sliding off and helps prevent ashes from falling into the food while removing it.

The last feature to look at is the legs. The most common variety is one with three legs, although flat-bottomed ones and four-legged ones can also be found. For outdoor cooking, legs are a necessity as they maintain the height of the oven above ground allowing air for the coals underneath. The flat bottomed ones can be set up on rocks (which can be hard to find) or up on steel tent pegs (which can also be hard to find). I highly recommend three legs over four simply for the stability factor. It is much more stable with three legs sitting on rough ground than with four.

Seasoning Your Dutch Oven

If a Dutch oven is new, or if a used oven is washed with soap by mistake, or if it is rusted, then you must *season* the metal.

For new ovens, follow the directions on the box.

To season a Dutch oven in camp, wipe shortening (or cooking oil, if no shortening is available) lightly, and evenly on all surfaces of the clean oven (don't forget the lid). Put the lid slightly ajar on the oven, put the oven over hot coals and put coals on top of the Dutch oven (7 to 10 should work fine). Heat for an hour or more. After cooling, gently wipe the inside surfaces where any oil remains pooled and make sure that all surfaces are coated with the oil. Your Dutch oven is now protected from rust and is ready to cook with again or to pack away for the next camping trip.

If your Dutch oven becomes rusted you will have to get all the rust off and re-season the oven. To get the rust off I have heard people use just about anything from steel wool to sand blasting it. When you re-season the oven, treat it like it was a new oven.

When trying to season a Dutch oven at home I know most directions say you should bake it in the oven, but with as bad as it smells (and it does smell bad) I have used my grill and it seems to do the trick. You still get the smell but it is outside and not in your home (your family will thank you for it).

Handling a Dutch Oven

Two important pieces of equipment are indispensable when handling a hot Dutch oven.

1. Dutch oven pliers (or at least channel-lock pliers)
2. Leather gloves.

Given only one item, the Dutch oven pliers are indispensable for both carrying a hot oven and handling the hot lid.

If you don't like having to clean a Dutch oven every time you use it, lining the oven with heavy-duty aluminum foil can save a lot of time. If you do use aluminum foil be careful to make sure the foil is not hanging over the sides. If it is you will lose heat because the top will not be seated properly.

Accessories and Equipment

In addition to the Dutch oven, here are some other items you will find helpful.

Lid Lifter	Spatula	Small Shovel
Cooking Oil	Aluminum Foil	Measuring Cups and Spoons
Long Handled Spoon	Tongs	Heavy Gloves or Pot Holders
Aluminum Pie Plates	Fire Starter/Stove	Small Wisk Broom for cleaning off the ash

These items and many others are available through the Scout Shop or at many local retailers. There are pot covers and other specialized accessories available, although you may need to obtain them through mail-order.

Where to Put the Charcoal

First of all let me suggest that you only use top brand Charcoal (Kingsford) to do your cooking. It might cost a little more at first but you will use a lot less than the cheap stuff.

By varying the number of briquettes placed underneath and on top of the Dutch oven, the temperature inside the oven can be accurately controlled.

For boiling, deep frying, and stewing, you will want more coals on the bottom where this higher heat will be transmitted the liquid in the oven and then the food. Baking requires that you put more coals on the lid.

Here are two easy formulas to help you control the cooking temperature.

Remember that these charts are just a starting point you will have to adjust the placement of the coals as needed.

Baking

OVEN CAPACITY	COALS ON TOP	COALS ON BOTTOM
2 quarts	7-9	3-5
4 quarts	11-14	4-6
6 quarts	15-18	6-8
12 quarts	18-22	7-9

General Cooking

OVEN CAPACITY	COALS ON TOP	COALS ON BOTTOM
2 quarts	3-5	7-9
4 quarts	4-6	11-14
6 quarts	6-7	15-18
12 quarts	7-9	18-22

Baking Temperature Chart for

Dutch Oven Cooking

Oven Top/Bottom	325°	350°	375°	400°	425°	450°
8"	15	16	17	18	19	20
*****	10/5	11/5	11/6	12/6	13/6	14/6
10"	19	21	23	25	27	29
*****	13/6	14/7	16/7	17/8	18/9	19/10
12"	23	25	27	29	31	33
*****	16/7	17/8	18/9	19/10	21/10	22/11
14"	30	32	34	36	38	40
*****	20/10	21/11	22/12	24/12	25/13	26/14

Charcoal Preparation

Buy a high quality charcoal (like Kingsford); the cheap stuff does not burn predictably. Fill one charcoal chimney with charcoal for each Dutch oven and light. You can light your chimneys by using paper or you can even use your stoves or your camp fire to start them. If you are using more than 2 ovens I would recommend lighting an extra chimney so you do not run out of coals. When most of the briquettes show some light gray color, the charcoal is ready to be used.

The greatest sin in Dutch oven cooking is to run out of heat. If cooking is going to take more than hour, it is advisable to start a new batch of charcoal about 30 minutes after your original charcoal was started. This will result in fresh coals most of an hour after the original ones started, so if you need more heat to finish the dish you will have it.

Remember that it can take twice as much charcoal to cook a dish if the wind is blowing much at all. If it is blowing briskly you will want to fashion some kind of wind break to save charcoal and to enable the oven to be heated evenly.

Besides getting the correct temperature, many of your recipes require that you have correct heat placement. For example:

Stews, soups, chili, and other liquid dishes require more heat on the bottom than the top.

Meat, poultry, potatoes, beans, vegetables, and cobblers require even heat distribution of heat on the top and bottom.

Cakes, breads, biscuits, and cookies require most of the heat on top and little heat on the bottom. Some sauces require heat only on the bottom.

Stacking of Dutch ovens is a convenient way of saving space and sharing heat. This is best used for dishes that require even heating.

Clean Up

The biggest thing I can tell you about cleaning your Dutch oven is **DO NOT USE SOAP OR DETERGENT!**

If you do you will have to re-season the oven or you will taste the soap the next time you cook in it.

First, remove any excess food particles with a metal or wooden spatula. Add 1 to 2" of clean water and bring to a boil (uncovered) this will open the cast iron pores and allow the food to release. Scrape again, if the water is very dirty repeat with fresh water and after boiling pour off ½ the water. (trick) Wad up a foot long piece of aluminum foil and use it to scrub the Dutch oven. For all of you who now protest, I encourage you to try this because it has never harmed our seasoned Dutch ovens. The foil is soft enough that it actually self-destructs as it removes the toughest particles. Rinse the Dutch oven and add 1" water and boil. Discard water, dry with paper towels and oil interior with 1 tablespoon vegetable oil, same for lid.

If you are not going to have the time to be cleaning your ovens another thing you can do is line them with a heavy duty aluminum foil. Just remember to make sure the foil is not hanging over the top of the oven.

Measurement Conversions You May Need

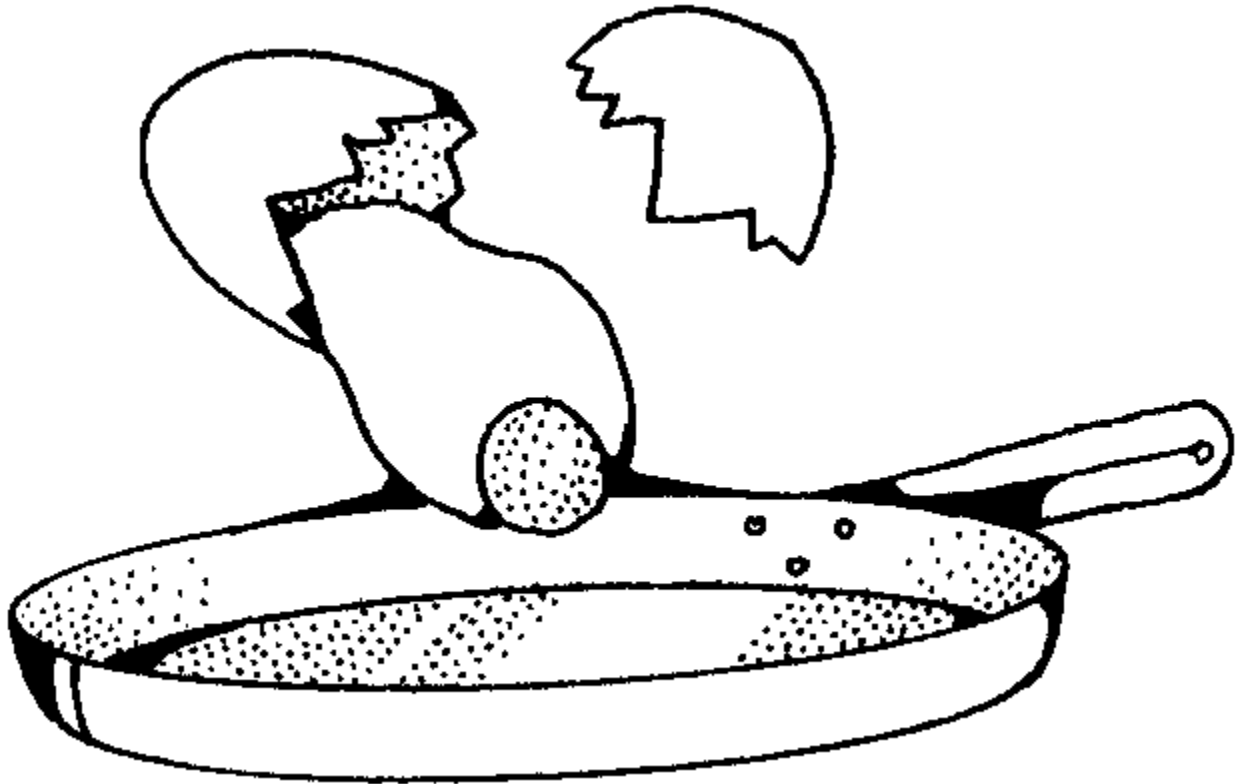
1 tablespoon = 3 teaspoons
2 tablespoons = 1 ounce
¼ cup = 4 tablespoons
1/3 cup = 5-1/3 tablespoons
½ cup = 8 tablespoons
1 cup = 8 ounces
1 quart = 4 cups
1 gallon = 4 quarts
2 cups = 1 pint
1 stick butter = ¼ pound or ½ cup or 8 tablespoons
1 pound bread loaf = about 17 slices
1¼ pound loaf = about 20 slices
1½ pound loaf = about 23 slices

Camper's Measurements without Utensils

1 Open Fistful = 1/2 cup
Five-Finger Pinch = 1 Tablespoon
Four-Finger Pinch = 1 Teaspoon
One-Finger Pinch (with thumb) = 1/8 Teaspoon
One-Finger Gob of shortening = 1 Tablespoon
Palm of hand (center) = 1 Tablespoon

When getting ready for a camp out one of the things you should remember is to always prep any of the food you are going to bring before you go. Do things like cut up onions or precook meat. This will speed up the time it takes you to prepare your meals and give you more time for fun. Remember that you will need to adjust these recipes to the number of scouts that will be eating them.

BREAKFAST



Mountain Man Breakfast

1/2 lb bacon, or pre-cooked sausage
1 Med onion, 1 Medium Bell Pepper
2 lb. bag of hash brown potatoes
1/2 pound of grated cheddar
1 doz eggs
Small jar of salsa (optional)

The following requires 9-12 bottom coals and 15 -20 top coals:

Pre-heat 12" Dutch oven. Slice bacon and onion into small pieces and brown in the bottom of the DO until onions are clear. Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (15-20 minutes) Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set. (10 - 15 minutes)

Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted. Cooking times will vary with the weather and your state of awake but it's almost impossible to mess up. Serves 6.

Mountain Man Breakfast Omelet

18 Eggs
1 bag shredded cheese
1 lb. Sausage
1 lb Bacon
1 lg. Onion
3 Cloves garlic (minced)
1 Green Pepper
1 Cup chopped mushrooms
3/4 Cup milk
Picante sauce

Heat a 12' Dutch oven using 20-22 coals on bottom until hot. Add sausage to oven and fry until brown.

Remove sausage from oven. Cut bacon into 1 inch slices. Add to Dutch oven and fry until brown. Add sausage, onion, garlic, pepper and mushrooms. Sauté until vegetables are tender. Mix together eggs and milk. Season with salt and pepper to taste. Pour eggs over vegetable mixture.

Cover and bake using 8 coals on bottom and 14-16 on top. Bake for 20 minutes until eggs are set. Cover to with shredded cheese and replace lid. Let Stand until cheese is melted.

Serve topped with picante sauce.

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 (optional)
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, making a super filling camp breakfast for a crowd!

Cinnamon Sugar Donuts

Ingredients:

Several tubes of refrigerator biscuits

Mixture of sugar and cinnamon

Cooking oil

Heat about one and a half inches of cooking oil in the Dutch oven. Be careful not to allow it to become too hot. Heat over coals, NOT FLAMES! Prepare the biscuits by sticking your thumb through them to make a ring. CAREFULLY drop them from a spoon into the hot oil. Turn them once. Remove them from the oil and roll them in the cinnamon and sugar mixture (or put mixtures in a Ziploc bag and shake them in the bag).

WARNING: These are habit forming.

Simple Breakfast Burritos Recipe

Ingredients:

1/4 stick butter or non-stick spray

Soft shell tortillas

2 boxes pre-cooked sausages

1 small bag of hash brown potatoes

1 doz. eggs

shredded cheese

salsa

Cut the sausage into small pieces. Melt the butter in skillet. Add potatoes. Add Sausage when potatoes are about done. When the potatoes are brown, mix in the eggs. When the eggs are set scoop onto the tortillas shells and sprinkle with cheese. Add salsa if you like and eat

Train Wreck Recipe - Skillet

Ingredients:

1 Package Bacon

1 Package Sausage Links

1 Bag Cubed Hash Browns

12 Eggs

Syrup

Cook Bacon and Sausage in skillet. Put them in the pot and cover with lid to keep warm. In skillet, cook hash browns until they are crisp on the outside. Mix in Eggs with done hash browns. Stir until eggs scramble in with hash browns and are thoroughly cooked. Add bacon and sausage and stir. Add syrup as desired.

Pita Pocket Breakfast

Ingredients:

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

Pre-heat DO (@12 coals on the bottom). Brown sausage drain fat, saving 2 TBS. Stir in onion, garlic, pepper, sauté with sausage. Add eggs, sausage fat and cook together until eggs are scrambled. Spoon into Pita Pockets top with salsa to taste. (Hints: Brown sausage and sauté garlic onions and peppers in advance, refrigerate or freeze in Ziploc bags. Add 2 TBS of Olive Oil when cooking in camp in lieu of sausage fat. This will save time and reduce the sausage fat that will need to dispose of).

Breakfast Pizza

Ingredients:

1-2 roll biscuit dough
1 doz. eggs
ham, bacon, and sausage, your preference or all three
Shredded cheese

Make the scrambled eggs in Skillet

Stretch the biscuit dough thin and spread it over the bottom of the Dutch oven so none of the oven can be seen. Then pour a small layer of scrambled eggs over the dough.

Add your preference of ham, bacon or sausage or all on top of the eggs if you use bacon pre-cook it.

Spread the cheese over that and cook for 10 to 15 minutes

Dutch Oven French Toast

Ingredients:

1 Doz Eggs
1 to 1 ½ loafs of bread
Nutmeg
Cinnamon
1gal zip lock bag
Heavy duty foil

The good thing about this recipe is that you can pre-mix it and put it into your cooler and then it is all ready for when you get up in the morning. We use this one a lot on Sunday mornings. You can usually get most of your camp packed up while it is cooking. It needs very little watching while it is cooking.

Rip 1 loaf of bread into little pcs and put them into the zip lock bag. Next break about a doz eggs into the zip lock bag. Add Nutmeg and cinnamon into the bag then close the bag. Mix the ingredients by squishing everything together until it is well mixed. About half way through mixing open the bag and squeeze the air out. Re-zip the bag and finish mixing. If the mix is too wet add some more bread. If it is real hard to mix add a few more eggs.

Next line your Dutch oven with foil (remember not to have the foil over the edge of the oven). Squeeze the mixture into the oven and even it out. Put 9 to 12 coal under the oven and 17 to 20 on top. Check after about 40 minutes. When the top is brown and isn't runny it is done.

Brighten-Up Hobo Breakfast

Ingredients: (4 servings)

½ pound bacon
4 large potatoes cooked and shredded (or 1 small bag of hash browns)
6 eggs
1 medium onion, chopped
1 green pepper, chopped
½ cup milk
3 cups cheese, shredded
salt
black pepper

Preparation:

Fry the bacon in Dutch oven, drain off grease and crumble bacon. Mix the potatoes, onion and green pepper. Pat into the oven and cook over low heat until the bottom is crisp & brown. Scramble the eggs with milk, pepper and salt. Pour over the potatoes. Top with the cheese and the crumbled bacon. Fry over low heat until the eggs are cooked, about 10 minutes.

REAL SCOUT QUICHE (BREAKFAST)

Ingredients:

Pre-made pastry shell
1 onion, chopped
1 tbs margarine
1/8 tsp ground thyme
1 bay leaf
1/2 lb bacon, cut into pieces
5 eggs
2 egg yolks
1 cup half & half
1/8 tsp ground nutmeg
1/3 lb shredded Swiss cheese

Sauté onion in 1 tbs margarine. Add thyme and bay leaf. Remove bay leaf after onion is transparent. Cook bacon in separate skillet until crisp, then drain. Blend eggs, extra yolks, half & half, and nutmeg. Place bacon, onion, and cheese in pastry shell. Cover with egg mixture. Place large pot lid upside down and pre-heat Dutch oven. Bake in Dutch oven until knife inserted near center comes out clean.

EARLY MORNING SAUSAGE RING

Ingredients:

2 lbs hot pork sausage
2 eggs, beaten
1 onion, chopped fine
2 cloves garlic, minced
1 1/2 cups Italian bread crumbs
1/4 cups parsley flakes
1 tsp red pepper
1 tsp cumin
1 tsp coriander

Mix ingredients well in large pot. Place small pot in center of Dutch oven. Mold sausage mixture around inside wall of Dutch oven and pot to form ring. Bake at 350 for 20 minutes. Drain off grease. Bake 20 minutes more. Remove small pot and turn ring upside down onto plate. Fill with scrambled eggs or EGGS ALA KING (see entry)

EGGS ALA KING

12 hard-boiled eggs
2 pkg white sauce mix
2 can mushrooms
1 green pepper, chopped
1/4 cups pimentos, chopped
1 can green chilies, chopped

Peel eggs and cut into 1/4s. Make white sauce according to package directions. Add eggs and rest of ingredients. Stir and serve over toast or in center of EARLY MORNING SAUSAGE RING (see entry)

Mexican Roll-Ups

Ingredients: (8 servings)

2 medium potatoes, diced
2 tablespoons olive oil
½ medium bell pepper (red or green), chopped
1 small onion, chopped
salt and pepper, to taste
2 tablespoons chopped cilantro (if you've got it)
2 eggs, beaten
8 to 10 corn tortillas, warmed
½ cup shredded pepper Jack or Cheddar cheese
½ cup salsa

Preparation:

In Dutch oven, add diced potatoes and cover with water. Cook potatoes until almost done. Remove potatoes and empty water. Heat oil in oven and add potatoes, bell pepper, onion, salt, pepper and cilantro. When all is cooked, stir in eggs and heat just a minute until set. Divide filling into 8 to 10 portions; place each portion on a warm tortilla, top with cheese and salsa and roll up tortillas.

Biscuits & Gravy

1 lb ground sausage
2 package Country Gravy Mix
1 – 2 rolls biscuits

Biscuits – Line the Dutch oven with foil (it makes it easier to get the biscuits out) and place biscuits in bottom of Dutch oven and cook according to directions on package. Remember most of the coals need to be on the top of the oven.

Gravy – Mix gravy in a pot on the stove according to package. Cook sausage either in a frying pan. When done drain grease and add to gravy. Mix well.

LUNCH

I only have a few lunch recipes right now. If you have any more please let me know and I will gladly add them.

Tacos in a Bag or Walking Tacos

Feeds four:

1 pound ground beef

1 Package taco mix

8 single serve bags of Fritos, Doritos, etc.

Chopped tomatoes, onions, lettuce

Shredded cheddar cheese

Hot sauce optional

Brown the ground beef and add taco mix according to directions. Crush the chips in each bag. Add the taco and meat mix. Top with cheese, onions, tomatoes and lettuce.

For a no cleanup meal, Prepare the meat and taco mix at home. Place in a zip-lock bag. Carefully squeeze out air and securely seal. Heat the entire bag in a pot of boiling water. Use wooden chopsticks you can save at burn at the evening camp fire. *Hahnz Teope*

PHILLY CHEESE STEAK SANDWICH

3 onions, sliced thin

4 tbs margarine

1 lb thin sliced roast beef

2 jars cheese whiz

8 steak rolls, almost split

Sauté onions in margarine in large skillet. When onions are clear, add roast beef and cook until steak steams. Place slices of beef rolls followed by onions. Heat cheese whiz and pour at least 3 tbs cheese on each sandwich.

TAILGATE SANDWICH

2 loaves French bread, cut lengthwise

2 green peppers, sliced thin

2 tbs olive oil

2 tbs red wine vinegar 6 thin slices mozzarella cheese

1/2 lb leaf lettuce

8 slices tomato

2 onions, sliced

pepper

8 slices smoked ham

Brush insides of bread with olive oil then vinegar. On the bottom half, lay the mozzarella in a layer. Repeat with leaf lettuce, then tomato, then onions, then ham. Season with pepper. Place top half of bread on sandwich. Wrap in aluminum foil and grill for 5 minutes to a side. Unwrap, cut into slices, and serve.

3 Minute Pizza

1 pkg. pita bread
1 can spaghetti sauce
1 cup grated mozzarella cheese
1 pkg. sliced pepperoni
Any other toppings as desired

Cut pita in half and spoon spaghetti sauce into pocket spreading evenly. Add mozzarella and pepperoni and any other "toppings" you wish.

Wrap in heavy duty foil and place in coals. Cook for 1 1/2 minutes on each side. (You just want it to get warm and to melt the cheese. For really hot coals this is plenty of time.)

Serve with salad for a quick meal or it makes a great campfire snack!

Pizza (English Muffin Style)

Preheat the Dutch oven with more coals on the lid than the number (i.e. >12 on a 12" Dutch oven) and an equal number under the oven.

Cut English Muffins in half (Or use a whole *Boboli* bread)
Spread margarine on the crust side of the muffins
Spread tomato slice or pizza sauce or spaghetti sauce or tomato paste on the top side of the muffins
Add grated cheese (provolone or mozzarella preferred, others fine)
Add sliced pepperoni and/or sausage and/or sliced olives and/or leftover cooked bacon
Bake until the cheese is melted

DELI STYLE PEPPERONI ROLLS

1 lb thin sliced sandwich style pepperoni
1 lb each provolone and mozzarella cut into thin strips
3 cups fresh spinach, shredded
1 1/3 cups shredded carrots
2/3 cups radishes, sliced thin-1 red onion, sliced into rings
12 cheery tomatoes, cut in 1/2
1/2 cups red wine and vinegar dressing
3 tsp Dijon mustard

Cut pepperoni slices in 1/2. Combine pepperoni, cheese, spinach, carrot, radishes, onion rings, and tomatoes in large pot. Blend dressing and mustard well. Pour over pepperoni mixture and mix well. Cut a slice off the top of each deli roll. Hollow out leaving a 1/2in shell. Reserve crumbs. Divide pepperoni mixture between rolls. Use crumbs to finish stuffing rolls and put tops back on. Serve.

Cheesers

Soft tortilla shells
Monterey Jack or cheddar cheese
Salsa

Heat a tortilla in skillet; place cheese on top and spread out. Place another tortilla on top, flip and heat until cheese is melted. Cut in 4's and eat.

Dutch Oven Nachos:

This is even simpler than fruit cobbler. Line your Dutch oven with aluminum foil and heap your nachos in. Add whatever you like on top, usually shredded cheese, tomatoes and browned beef. Cover and put in a medium to low fire for a few minutes. Remove from fire when cheese is melted and serve. Add salsa and sour cream if you like

DUTCH BURRITO

8 flour tortillas
48 slices shaved ham
8oz shredded Swiss cheese
4 cups lettuce, chopped fine
2 tomatoes, diced
1 green pepper, diced
3 green onions, chopped
1 cup salad dressing
1 1/2 tsp mustard
3 tsp sugar
1 tsp celery seed
4 tbs milk

For each burrito, arrange 6 slices ham on each tortilla. Sprinkle with Swiss cheese. Roll and secure with toothpicks. Bake in Dutch oven at 350 for 10 minutes or until cheese is melted. Combine lettuce, tomato, green pepper, and green onions in large pot. Toss until blended. Combine salad dressing, mustard, sugar, celery seed, and milk in small pot. Blend until well mixed. Remove burritos from oven, open tortillas 1/2way and spoon salad mixture evenly along center of each. Spoon dressing mixture on top. Roll up and serve.

Salads and Appetizers

BUTTER LETTUCE WITH WALNUT VINAIGRETTE

1 head butter-leaf lettuce
2 tbs Dijon-style mustard
3 tbs red wine vinegar
1/2 cups olive oil
1/2 cups walnut pieces
1 tbs parsley flakes
salt & pepper to taste

Rinse and tear lettuce leaves into bite-sized pieces. Put into gallon double zip-lock in cooler until ready to serve. Combine mustard and vinegar in small pot until mixed well. Slowly add oil and beat until very well mixed. Then add nuts and parsley and beat again. Cover and put into cooler until ready to serve. Beat well just before pouring over salad.

WILTED SPINACH AND BACON SALAD

1 bunch fresh spinach
6 bacon strips
1/2 cups toasted sesame seeds
2 hard cooked eggs, finely chopped

DRESSING

3 tbs red wine vinegar
1/2 tsp sugar
1 tsp Dijon mustard
1 tsp garlic powder
1 tsp onion powder

Rinse and drain spinach leaves, remove stems and break into bite-sized pieces. In small pot, combine vinegar, sugar, mustard, garlic and onion powder to make dressing and set aside. Cook bacon crisp in skillet over medium heat. Remove bacon with slotted spoon and drain on paper towels. Add half of spinach to bacon drippings and cook for about 30 SECONDS. Add rest of spinach and cook for another 30 SECONDS. Toss gently while cooking. Remove from heat; add vinegar dressing and sesame seeds. Divide into serving bowls and sprinkle crumbled bacon and chopped eggs over top.

TOMATO AND ONION SALAD

2 green onions
3 fresh tomatoes
1 small red onion
VINAIGRETTE DRESSING

1/4 cups olive oil
1 tsp red wine vinegar
1 tbs water
1 tsp dry mustard
1 tsp oregano
1 tsp basil
1 tsp black pepper

In small pot, combine dressing ingredients. Slice tomatoes and red onions very thin. Slice green onions in 3/4in pieces. Spread veggies on large pot lid, pour on dressing. Toss lightly and serve.

Sides

Dutch Oven Potatoes

Ingredients

1 lb. bacon, diced
2 onions, diced
2 green peppers, diced
12 med potatoes, red pontiac, peeled and sliced dollar size
1 lb. sharp cheddar cheese
1/4 lb. Swiss cheese
salt and pepper
mushrooms, optional

Fry bacon in Dutch oven. Add onions, peppers (and mushrooms) and sauté. 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

Garlic Potatoes Recipe

Ingredients:

6 potatoes
garlic salt
1/2 pint of cream

Preheat Dutch oven to 325 degrees. Peel potatoes and cut into thin slices. Place a layer of potatoes in the D.O. Sprinkle garlic salt over the top. Repeat for all potatoes. Pour cream over the top. Cook for 1 hour.

Baked Beans Recipe

Ingredients:

1 2-lb. Can pork and beans
1/4 cup mustard
4 slices of bacon
1/4 cup ketchup
1 chopped onion
1/8 cup cider vinegar
1/2 cup brown sugar

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

Hearty Potatoes Recipe

Ingredients:

8 slices bacon
3 medium potatoes
1 onion
1/2 bell pepper
1 cup shredded cheddar cheese
1 package frozen green peas

Cook the bacon until crispy and let it cool. Crumble it into pieces. Slice potatoes thin. Chop onion and bell pepper. Place all ingredients in D.O. Cook for 35 minutes at 325 degrees.

Dutch Oven Stuffing

Ingredients:

1lb Pork Sausage
½ cup butter
2 red onions, diced
6 stalks celery, diced
2 cups fresh mushrooms, sliced
6 cloves garlic, minced
9 cups dried bread cubes
2 tbs. dry sage leaves
1 tbs. dry thyme
1 tbs. dry parsley
4 eggs, beaten
2 cups chicken broth
2 tbs. salt
1 ½ tbs. black pepper

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

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

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

Serves: 12-15

Sweet Potatoes and Onions

Ingredients:

2 yellow onions
4 tbs. brown sugar
salt and pepper to taste
4 lbs. sweet potatoes< peeled & thinly sliced
1/3 cup maple syrup
1/3 cup butter, melted
4 tsp. dried thyme

Arrange onion slices in bottom of a well oiled 12" Dutch oven. Sprinkle with brown sugar, salt and pepper. Layer sweet potato slices over onions, overlapping.

In a small bowl combine maple syrup, melted butter, and thyme. Pour over sweet potatoes and onions.

Place lid on Dutch oven and bake using 10-12 briquettes bottom and 12-14 briquettes top for 1 hour or until sweet potatoes and onions are tender.

Serves: 10-12

Breads & Biscuits

Dutch Oven Biscuits

Ingredients

1/4 cup lard or shortening
1/2 cup warm water
2 cups flour
1/2 cup dry milk powder
2 Tb sugar
1 Tb plus 1 tsp baking powder
1/2 teaspoon salt

Build a charcoal fire with 36 briquettes, and let them burn until they are covered with ash. Place 12 of the coals in a circle. Place a 12 inch Dutch oven over the circle of coals. Add the shortening to the Dutch oven and heat until melted. Using pot holders, tilt the Dutch oven to lightly coat the interior with the melted shortening. Pour the melted shortening into the warm water, and combine with the dry ingredients, which have been mixed together well. Stir just to make a soft dough. Drop heaping tablespoons of the dough into the Dutch oven. Place the lid on top and use a spade to place the remaining coals on the lid. Cook the biscuits until lightly browned, 15-20 minutes. Serve hot with wild honey.

Monkey Bread

Ingredients

2 c. water (real warm)
1/2 c. sugar
1 T. salt
1 T. yeast
6 c. flour
1/4 c. oil
2 large eggs (beaten)
1/4 lb. butter

Mix 2 cups real warm water, 1/2 cup sugar, 1 tablespoon salt, and 1 tablespoon yeast. Let set until bubbly. Add 2 large beaten eggs and 3 cups flour, stir-do not beat. Add 1/4 cup oil and 3 cups more flour. Dough will be sticky; cover and let rise until double in bulk.

Roll dough out on a floured surface to 1/2 inch thickness. Cut into 2 1/2 inch circles.

Melt 1/4 pound of butter in a deep 14" Dutch oven. Do not let butter get too hot. Dip circles of dough in butter, coating both sides. Lay circles of dough on inside edge of Dutch oven, overlapping approximately one third. Place the second layer of dough circles like shingles inside the first ring.

Cook with 11 briquettes on the bottom of each oven and 15-20 briquettes placed around the outer rim of each lid. Bake for about 25 minutes. Remove the ovens from the bottom briquettes and finish cooking with top heat only for approximately 10-15 minutes more. When finished remove from Dutch oven and serve warm.

Variations

Garlic Parmesan Monkey -- Bread Follow above recipe adding 1/2 teaspoon garlic powder to the melted butter in the Dutch oven. After circles of dough are placed in the Dutch oven sprinkle the top with 3/4 cup Parmesan cheese.

Sesame Seed Monkey -- Bread Follow the above recipe adding 1 tablespoon sesame seeds to the melted butter in the Dutch oven. After circles of dough are placed in the Dutch oven sprinkle the top with 1 tablespoon sesame seeds

Wild Onion Bread

1 ½oz package onion soup mix

¾ cups hot water

1 pkg dry yeast

2 tbs sugar

2 tbs warm water

1 egg

2 recipes dry baking mix (see listing)

1 cup sourdough starter (see listing)

Add soup mix to ¾ cups hot water; let stand until lukewarm. In a separate container, soften yeast and sugar with 2 tbs warm water. Beat soup mixture and yeast mixture together with egg, 1 cup dry baking mix, and sourdough starter. Stir in remaining dry baking mix to make a stiff dough. Place on a floured surface; knead until smooth and elastic. Place in a greased pot, turning to grease top. Cover and let rise for 2 hours. Shape into a round loaf. Line a Dutch oven with foil and grease. Place loaf in oven, cover and let rise 45 minutes. Bake for 35 minutes or until loaf is brown

Camp Bread

Ingredients:

3 Cups Self rising Flour

1 Can Ginger Ale (or any flavored soda)

1 tsp. Salt

1 tsp. Oil (optional)

1 tbs. Sugar (optional)

Mix ingredients and place loaf into a Dutch oven. Cook until golden brown

Crescent Rolls on a Stick

1 tube of refrigerated Crescent rolls

Butter or margarine

Jam, jelly or honey

Using a thick green stick about 1 inch in diameter, wrap the dough for a crescent roll spiral fashion around the tip of the stick. Leave space with the spiral for the heat to reach all of the dough. Press the ends of the dough to the stick..... Hold the stick over coals for 15-20 min., turning frequently as you salivate. When golden brown, slip the roll of the stick and spread with butter, jam, jelly, or honey. Plan for 1-3 rolls per Scout.

Cornbread

Ingredients:

1 Aluminum pie tin
1 cup Corn meal
3 tsp. Baking powder
2 cup Flour
1 Egg
1/2 cup Sugar
1/2 cup Shortening
1 cup Milk

Preheat Dutch oven to 350 degrees. Combine dry ingredients. Mix in shortening and egg. Mix in small amounts of milk until it becomes a batter. Pour into pie tin. Bake about 20 minutes, until toothpick inserted in center comes out clean.

Trail Bread

2 cups fluffed flour
1 cup milk
1/4 cup bacon grease, shortening or butter
1 level tsp. salt
1 level tbsp. baking powder

To Mix: Combine all dry ingredients in a pan or bowl, then with fork or your fingers, work the fat into the flour mixture only until it appears to be like a coarse cornmeal. Pour milk and egg into the mix and stir only enough to take up the moisture.

To Bake; Grease the Dutch oven liberally and dump the dough into the warmed oven. Spread the dough out in the pan. Smear grease on the top of the bread and bake. Cover and bake in the Dutch oven for 20 to 25 minutes at 350 degrees. Texture is like a fry bread/ can be flipped over after 15 minutes of baking.

Variation:

Add 1/4 cup sugar to the dough

Best Ever Cornbread

1 Cup butter, melted
4 Eggs, beaten
3 cups milk
2 cups sugar
2 cups cornmeal
3 cups all-purpose flour
4 tsp. baking powder
1 tsp. salt

In a large bowl mix together butter, eggs, and milk. In a separate bowl sift together sugar, cornmeal, flour, baking powder, and salt. Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Spoon cornbread mixture into a lightly greased 12" Dutch oven and spread evenly.

Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45 minutes or until cornbread turns golden brown.

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

DINNER

Chicken Pot Pie

Ingredients

2 large chicken breasts, cooked and cubed
2 large cans mixed vegetables
1 can cream of chicken soup
1 can cream of mushroom soup
1 10-pack refrigerated biscuits

Mix chicken, vegetables including liquid, and both cans of soup. Put in a Dutch oven and warm over coals. Do not boil. When warm, place biscuits on top of chicken mixture and cover with lid. Place coals on lid. Check after 15 minutes. Cook until biscuits are done. Usually takes about 30 minutes. Serves four.

Barbecue Meat Roll

Ingredients

4 pounds ground beef
2 cups oatmeal
4 eggs
3 tablespoons Worcestershire sauce
1 large sweet onion
1 small green pepper
8 oz. mushrooms
1 garlic clove (crushed)

Barbecue Sauce

Mix together:

2-8 oz cans tomato sauce
1/2 cup brown sugar
2 tablespoons cornstarch
1 teaspoon dry mustard
1/2 teaspoon cloves
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/4 teaspoon allspice
2 tablespoons Worcestershire sauce

Pat meat out on Saran wrap, aluminum foil or a cookie sheet. Use the rolling pin to roll it out to a rectangle about 1/2 inch thick. Place diced vegetables on top of rectangle. Remove Saran wrap or foil if you used it. Roll meat and vegetables as you would a cinnamon roll. Place in an aluminum foil lined 12 inch Dutch oven, if you had to make a seam in the foil, make sure the seam is down. Bend the meat roll to fit the Dutch oven if necessary. Bake for 15-20 minutes and baste with 1/2 of the barbecue sauce. Bake another 15 minutes. Add the remaining sauce. Bake for approximately 1 hour with coals on top and bottom.

Sausage Balls

1 lb Sausage (Mild or hot)

1 Egg

6 oz Grated Cheddar Cheese

3 c Bisquik

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

Basic Hamburger, Beans & Biscuits

2 lb lean Hamburger or Turkey Hamburger

2 - 2 lb cans of Pork & Beans

1 jar Hickory Smoked BBQ sauce

1 jar Mesquite BBQ sauce

1 jar Regular BBQ sauce

1 cup shredded Cheese

Ketchup

Mustard

Onions

Your favorite Rollout Biscuit Mix

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

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

Taco Pie

1-1/2 lb ground beef

1 med jar Taco sauce

4 lg corn tortillas

1 8 oz pkg shredded cheddar cheese

1 can (8 oz) tomato puree

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

Forty Mile Stew

2 qts. sliced potatoes, put in cold water until ready to use.

1 qt. diced carrots

1 1/2 cup chopped onions

1 1/2 Lbs. grated sharp cheese

1 1/2 Lbs. hamburger

1 1/2 Lbs. link sausage, cut into 4 pieces each, cook this ahead!

In Dutch oven:

Cook the hamburger in the hot Dutch oven, until brown. At this point, add the lightly drained potatoes, carrots, onions, and salt and pepper.

Mix, and return the lid until vegetables are done.

Now, you may add the sausage, and grated cheese, (do not stir at this point) and return the lid, until the sausage is heated, and the cheese is melted.

Use 15 charcoals under & 10 on top of oven.

This will probably fill a 12 to 14 inch Dutch oven. Enjoy!!

Ann's Brisket

3-4 lb beef brisket

Seasoned tenderizer

2-3 tbs flour

Salt and pepper

Coat brisket well with tenderizer. Wrap with 2 layers of heavy duty foil. Refrigerate overnight. Place in Dutch oven, cover and cook 225 to 250 for 6 to 7 hours. You can cook it faster but it is juicier cooked slowly.

Remove from foil and place on warm serving plate. Using the juice, flour, salt and pepper, make a thin gravy.

Pour gravy over brisket before serving

Little Two-Bit Casserole

1 lb. ground Beef

1/2 cup Onions

1/2 cup Green Pepper

1 can Vegetable Soup

1 can Stewed Tomatoes

1/2 cup Water

1/2 tsp. Salt

1/2 tsp. Pepper

1 Tbsp. Sugar

2 to 3 cups Pasta

1 cup grated cheese

In a 12" Dutch Oven, Brown 1 lb. ground beef, Sauté 1/2 cup chopped onions and 1/2 cup green peppers.

Mix in 1-can vegetable soup and 1 can stewed tomatoes and 1/2 cup water. Add 1/2 tsp. pepper and 1 Tbsp. sugar. Add 2 to 3 cups of pasta and bake in you Dutch oven for 35 to 40 minutes. In your Volcano or Lift-N-Grill, use 12 briquettes only, or put 10 on the bottom and 15 on top of your Dutch oven. Before serving, sprinkle 1 cup grated cheese on top and let melt.

Road Kill Chicken

1 Italian Sausage
1 cup Pork
1 cup Chicken
1 onion
2 cans of Cream of Mushroom or Cream of Celery or Cream of Chicken
2 Boxes of Stuffing Mix
15 to 20 Mushrooms or 2 small cans

Cut up chicken, Italian sausage and pork just let them cook together. When this is 3/4 done add the onion and mushrooms. When done add 2 cans of Cream of whatever and the 2 boxes of stuffing. Add enough water to make it creamy. Cook until done. Pull off the coals and add all the coals to the top of your Dutch oven to brown the top of stuffing if you like about 3/4 of the way through so, you will brown the top of your stuffing and finish cooking the meal. You should be done in 15 to 20 min. You wait for the smell then you will know when it is done.

Pizza Hot Dish

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

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

1 lg onion 1 clove garlic, crushed
1 tsp sugar 1 tsp oregano leaves
3/4 tsp salt 3/4 tsp basil leaves
1/2 tsp marjoram leaves 1 can (8 oz) tomato sauce
4 c hot cooked spaghetti 1 can (16 oz) whole tomatoes

For Meatballs:

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

Meatballs: Mix all ingredients, shape into 1-1/2 inch meatballs. Place in Dutch oven and bake at 400 until done and light brown, 20 to 25 min. Prepare spaghetti according to package instructions. Mix all ingredients except meatballs, break up tomatoes. Heat to boiling, reduce heat. Cover and simmer, stirring occasionally, 30 min. Stir meatballs onto mixture, Cover and simmer stirring occasionally, 30 min longer. Serve over spaghetti and if desired, with grated parmesan cheese.

Mike's Chili

2 lb ground beef
4 tbs water
1 tbs oil
2 tsp ea: salt, sugar, Worcestershire
1/2 tbs tobasco sauce, cocoa, ground cumin, oregano
1 lg onion chopped
1-1/2 tbs chili powder
2 cans kidney beans
3 c canned tomatoes

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

Beef Stew

2 lb stew meat, 1" cubes
1 lg onion, sliced
3 tbs oil
1 can (1lb 12oz) tomatoes
1/2 c flour 1 clove garlic, minced
2 tsp salt 1/3 c water
1/2 tsp pepper 1 bay leaf
6 carrots, cut into 1" pieces
3 med potatoes, peeled, cubed

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

CROSS OVER CHICKEN

6 to 8 chicken thighs or boneless breasts
Italian style bread crumbs (brand name Bella's works well)
milk
butter

Place chicken in Zip lock bag and partially fill bag with milk to "wet" the chicken. In another Zip lock bag, pour in 1/2 to 1 cup of bread crumbs. Place a piece of the "wet" chicken in the bag full of bread crumbs and coat the chicken with bread crumbs. Repeat until all pieces of chicken have been coated with bread crumbs.

Line a Dutch oven with foil. Place a small amount of water (1/2 cup) in the Dutch oven. Place the chicken in the Dutch oven. Put a slice of butter on each piece of chicken. Bake in Dutch oven for 30 min to 45 min until done.

Chicken Pot Pie

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

Dough:

2 c sifted flour
2 eggs
1/2 tsp salt
4-6 tbs water

Place chicken in Dutch oven, add salt, pepper, celery, onion and saffron. Add water to almost cover chicken. Bring to a boil, reduce heat, cover and simmer about 1 hour or until the chicken is tender. Do not overcook.

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

CAPTAIN MUTTS LOST RECIPE MEATLOAF

Ingredients: (6 servings)

2 pounds ground beef
3 onions, chopped
3 potatoes, with skin, 1/2" cube
2 carrots, grated (with saw?)
1 cup potato chips
2 large marshmallows
2/3 cup catsup
2 ounces Tabasco

Preparation:

Mash ingredients together. Place in Dutch oven. Put the lid on, and place over small pile of hot coals (4-5) and cover lid with additional coals (4-5). Cook for approximately 30 minutes.

Spaghetti Bake

Ingredients: (8 servings)

- 2 pounds ground beef
- ½ cup chopped onion
- ¼ teaspoon garlic powder
- 32 oz spaghetti sauce
- 8 ounces spaghetti, broken into 2" pieces and cooked
- 8 ounces mozzarella cheese, shredded
- ½ cup parmesan cheese, grated

Preparation:

In Dutch oven, cook ground beef and onion until golden brown. Drain fat. Add in sauce and garlic powder. Bring mixture to boil and simmer for 15 minutes. Remove ½ of mixture. Add cooked spaghetti to oven and mix well. Sprinkle with mozzarella cheese.

Top with remaining mixture and sprinkle on parmesan cheese. Bake at 350 degrees F for 30 minutes.

SLOPPY JOES

Ingredients:

- 1 pound ground beef (very lean)
- ½ cup chopped onion OR 2 tablespoons dry onions (just as good & much easier)
- 1/8 teaspoon pepper
- 1 tablespoon flour
- 1 cup water
- 2 teaspoons Worcestershire sauce
- ¾ cup ketchup

Preparation:

In Dutch oven, put in meat and next 3 ingredients. Cook until meat loses red color, stirring occasionally. Drain off any fat. Stir in water, Worcestershire sauce, and ketchup. Cook uncovered for about 20 minutes.

Chip 'n' Chili Casserole

Ingredients: (6 servings)

- 1 pound ground beef
- 1 cup corn chips
- 1 cup American cheese, grated
- 1 can chili with beans
- 1 teaspoon minced onions

Preparation:

Brown ground beef in Dutch oven. Drain fat. Add chili and simmer 5 minutes. Remove mixture. Place ½ mixture in bottom of Dutch oven. Add ½ corn chips then ½ of cheese. Repeat layers. Cover and bake at 350 degrees F for 20 minutes.

Pork Chops with Potatoes and Gravy

Ingredients:

8 pork chops
10 medium potatoes, cubed
4 cans cream of mushroom soup
2 medium onions, sliced
2 cans water
cooking oil

Preparation:

Line 6 quart Dutch oven with aluminum foil.

Add 1/8 inch oil in oven, heat oil and brown pork chops. Drain off excess oil and add cubed potatoes, onions, and cream of mushroom soup mixed with enough water to cover ingredients. Cover oven and simmer until potatoes are tender, about 1 hour. Season to taste.

Oven-Braised Country Ham

Ingredients: (6 servings)

6 4-ounce slices country ham
2 tablespoons brown sugar
1/4 cup water

Preparation:

Place slices of ham in lightly greased Dutch oven. Sprinkle with brown sugar. Pour water around ham. Cover and bake at 350 degrees F for 30 minutes. Serve immediately.

Sausage Skillet

Ingredients: (8 servings)

8 red potatoes
16 Italian-style sausages
2 onions, diced
2 green bell peppers
2 red bell peppers
8 red potatoes, cut in 1/2" cubes
8 Italian-style sausages, cut into 1/4" slices
2 onions, diced
1 bell pepper, cut into lengths
1 red pepper, cut into lengths

Preparation:

In Dutch oven, cover potatoes and sausage with water; simmer, covered, until sausage is fully cooked, about 30 minutes. Drain off water; add vegetables to potatoes and sausage in Dutch oven. Simmer 15 minutes, stirring occasionally. Serve immediately.

Apricot Glazed Cornish Hens

Ingredients:

6 Cornish game hens
wild rice and sausage dressing mix (1 to 1½ pounds)
1 12-ounce jar apricot preserves
salt
½ cup water

Preparation:

Rinse hens, remove giblets and pat dry. Sprinkle cavity with salt. Lightly stuff each hen with about 1 cup of dressing. Tie legs together with string. Place into Dutch oven. In small saucepan, combine preserves and water and bring to a boil, stirring occasionally, and set aside. Place hens on a rack in Dutch oven. Do not place on bottom, they will burn.

Bake hens at 350 degrees F for 1½ to 2 hours or until tender. During last ½ hour of baking, baste hens frequently with preserves mixture. Remove strings before serving. If desired, split in half for smaller servings. Serve with remaining preserves.

Chicken Bake (With Ham & Bacon)

Ingredients: (8 servings)

8 thin ham slices
4 chicken breasts, deboned, skinned, cut in half
16 slices bacon
1 can cream of chicken soup
1 can regular milk
10 ounces sour cream

Preparation:

Place ham slices on chicken breast halves and wrap each with two slices of bacon. Secure bacon with a toothpick through the side of the chicken breast. Place chicken into hot Dutch oven and cook until bacon is cooked.

In a separate bowl, combine soup, milk and sour cream. Mix well. Pour over chicken. Cover with aluminum foil. Cover oven and bake at 350 degrees F for about 1 hour.

BACON AND CHEESE MACARONI BAKE

Ingredients:

1 pound sliced bacon
1 small onion, chopped
2 cans condensed (10¾ ounce) Cheddar cheese soup
½ cup milk
1 tablespoon Worcestershire sauce
1 teaspoon dry mustard
8 ounces elbow macaroni, cooked and drained OR 1 package of the boxed stuff
1 cup sharp cheddar cheese (the sharper the better), shredded
2 tablespoons diced pimiento (optional)

Preparation:

Line Dutch oven with aluminum foil. In Dutch oven, cook bacon. Drain fat saving about ¼ cup of drippings. Crumble bacon, reserving 4 or 5 strips for the top of dish. Sauté onion in remaining drippings. Add cheese soup, milk, Worcestershire sauce and mustard; mix well and heat through. Stir in the bacon, macaroni, shredded cheese and pimiento. Place in casserole dish (I use 3 quart). Top with remaining strips of bacon. Bake in a Dutch oven 375 degrees F for 25 minutes.

Vegetable beef stew

Ingredients: (8 servings-10 people)

2 pounds beef, bite sized cubes (round, 7 bone, blade, or chuck)
2 medium onions, chopped or minced (may use dehydrated)
2 tablespoons cooking oil
2 pounds potatoes, bite sized cubes
2 28-ounce can tomatoes
2 11 to 15-ounce cans corn
1 pound carrots, diced
1 teaspoon parsley flakes
1 teaspoon salt
½ teaspoon pepper
heavy duty aluminum foil
water as required

Preparation:

Line 6 quart Dutch oven with foil. Triple fold sheets if necessary. Brown beef and onions using the cooking oil and drain well. Add potatoes, tomatoes, corn, carrots, parsley, salt and pepper. Be sure to use all liquid in the cans. Add enough water to cover the vegetables. Cover with lid and simmer until potatoes can be broken with a fork and meat is tender, generally about 45 minutes. Stir occasionally. Season to taste

Camp Stew

Ingredients: (8 servings)

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

Preparation:

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

Deep Woods Deep-Dish Pizza

Ingredients:

1 loaf frozen bread dough or 1 package frozen pizza crust dough
2 cups grated mozzarella cheese
1 package pre-sliced pepperoni or 1 pound cooked Italian sausage or your favorite pizza topping
cooking oil
1 jar pizza or tomato sauces
½ medium onion
½ chopped green pepper

Procedure:

Let bread dough thaw and partially rise. Meanwhile, grease Dutch oven inside-bottom and sides- with cooking oil. Press risen dough to cover entire bottom of Dutch oven, being careful not to tear dough. Let dough bake until light brown.

Pour and spread sauce evenly over dough, leaving edges clear. Sprinkle cheese as desired onto sauce. Add meat, onions, peppers as decided.

Place covered oven in coals: then cover the lid with coals. Bake for 15 to 20 minutes, checking every 10 to 15 minutes for doneness. Cook until outside crust is brown and cheese is bubbling in center.

Pizza Hot Dish

Ingredients:

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

Preparation:

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

Spread pizza sauce on dough. Add browned beef, the cheeses and use second package of rolls to form a top crust. Bake 30 minutes at 350 degrees F.

Calzone

Ingredients:

Dough:

2 cup warm water (about 112 degrees F)
1 tablespoon sugar
1 packet yeast (approx. 1 tablespoon)
1 teaspoon salt
6 cups all purpose flour
¼ cup olive oil

Filling:

Your choice

(pizza sauce, sausage, cheese, mushrooms, hamburger, veggies, to name a few)

Preparation:

Mix water, yeast and sugar and let bubble. Add salt, 2 cups flour, olive oil and mix. Add approximately 4 more cups of flour ½ cup at a time until you have a workable dough. Let it rest. Divide into eighths; flatten into pizza thin rounds on floured board. Put ¼ cup pizza filling of your choice on each round. Fold over and seal. Bake in the middle of a very hot Dutch oven with coals piled on the lid for approximately 15 minutes. This is also good with chili beans and with curries

Dutch Oven Lasagna

Ingredients:

1½ pounds lean ground beef
23 ounces spaghetti sauce
9 ounces shredded mozzarella cheese
3 eggs
2¼ cups cottage or ricotta cheese
¼ cup grated Parmesan cheese
13 lasagna noodles
1½ teaspoon oregano
¾ cup hot water

Preparation:

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

Place the layers in the oven in the following order: Break up four lasagna noodles into the bottom of the oven. Spread about 1/3 of the meat mixture over the noodles. Spread ½ of the cheese mixture over the meat mixture. Break up five noodles and place over the top of the preceding mixtures. Spread ½ of the remaining meat mixture over the noodles. Spread the remaining cheese mixture over the meat mixture. Break up the remaining noodles and place over the cheese mixture. Spread the remaining meat mixture over the noodles. Pour the hot water all around the edges of the oven. Place the lid on the oven and bake one hour or until done. Check frequently.

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

Deserts

Dump Cobbler

1 pkg yellow or white cake mix
2 cans pie filling or 1 lg can fruit cocktail
Cinnamon
Butter

Pour cans of filling or fruit cocktail in bottom of Dutch oven. Sprinkle cake mix over top of fruit, DO NOT STIR! Sprinkle with cinnamon and cut pads of butter and let fall on surface. DO NOT STIR, it will burn. Cover and bake until bubbly and top is lightly browned, about 30-45 min. Any combination of fruits can be used. I recommend 1 can apple filling and 1 can of fruit cocktail.

PINEAPPLE UPSIDE DOWN CAKE

1 pkg "complete" white cake mix
1 can pineapple rings
1 small bag pecans
1 small jar maraschino cherries
1/2 cup brown sugar
foil
margarine
flour

cardboard circle cut slightly- smaller than inside of Dutch oven then covered with foil

Line Dutch oven with foil. Grease and flour well. Layer bottom of oven with pineapple rings. Save juice. Use pecans and maraschino cherries to fill in holes. Sprinkle over pineapple: brown sugar, 2 to 2 1/2 tbs pineapple juice, 4 to 5 pats margarine. Prepare cake mix. Use rest of pineapple juice as liquid in mix. Pour into oven. Cover and bake in oven. Use 6 briquettes on bottom and 18 on top. Keep briquettes in a B1 to 3 ratio to keep up heat. Bake 20-30 minutes. Let oven cool. Place foiled cardboard on top of cake and invert oven to remove cake. Slowly peel off foil from cake. Serve. *J.D. Kuehn, Cahokia Mounds District Executive*

CHOCOLATE LOVER'S UPSIDE DOWN CAKE

1 C flour 2 tbs. melted butter
¾ C sugar 1 C chopped pecans
2 tsp baking powder 1 C boiling water
¼ tsp. salt ½ C sugar
5 tsp. cocoa ½ C brown sugar
½ C milk ¼ C cocoa
1 tsp. vanilla

In small pot, mix flour, sugar, baking powder, salt and cocoa. Stir in milk and vanilla. Add melted butter and pecans. Line Dutch oven with foil, grease and flour. Pour batter in oven. Combine ½ C sugar, ½ C, and ¼ C cocoa. Sprinkle mixture over cake batter, Pour 1 C boiling water over top of cake. Bake at 350° for 30-35minutes. When done, carefully turn oven over with lid on. Remove cake from oven, leaving it on lid. When cool, carefully peel off foil and serve.

Krispy Kreme Dutch Oven Bread Pudding

2 dozen Krispy Kreme donuts
1 large can fruit cocktail with juice
1 can sweetened condensed milk
2 eggs
1 cup raisins
1 tsp. cinnamon

Break up donuts and mix all other ingredients and combine. Place in Dutch oven and bake for 45 minutes to an hour.

Outdoor Old Goat Apple Crisp

1 cup flour
3 cup dry oatmeal
1 ½ cup brown sugar
1 2/ tsp salt
3 tsp cinnamon
1 cup margarine, melted
1 gallon can apples

Mix thoroughly in medium pot flour, oatmeal, brown sugar, salt, and cinnamon. Add melted margarine and mix well. Mixture should be crumbly. Place large pot upside down in Dutch oven and line with foil. Grease well with margarine. Add apples. Top with oatmeal mixture. Cover and place coals on bottom and top of oven in 1 to 3 ratio. Bake 1 hour. Serve warm. Peaches, pineapple, or cherries can be substituted for apples.

Hobo Popcorn

Popcorn
Oil
Heavy duty aluminum foil
Stick

In the middle of an 18" x 18" piece of aluminum foil, place 1 teaspoon of oil and 1 tablespoon of popcorn. Bring foil corners together to make a pouch. Secure the edges of the foil but leave plenty of room for the popcorn to pop. Tie the pouch to a stick and hold the pouch over the hot coals. Shake constantly until all the popcorn has popped. Add butter and salt to taste.

"Mother of Invention" Dutch Oven Cobbler

1 box yellow cake mix
2 boxes Jiffy brand cornbread (or muffin) mix
2 eggs
2 Tbs vegetable oil

Ingredients required by cake mix

Water to make a medium-thick batter

1 can pineapple chunks or crushed pineapple

Combine all 3 boxes of mixes together, mixing well. Add the oil and eggs, and any other ingredients that your particular cake mix calls for. Add water until the resulting batter is fairly thick yet. This doesn't seem to be too critical, except if it is too thick it seems to burn easier. Preheat the Dutch oven slightly and oil up good. Add the batter. Drain the pineapple juice and spread the pineapple out evenly over the top of the batter.

Place the cover on the oven. Use a very small amount of coals on the bottom, about four or five charcoal briquettes worth. Cover the oven top with coals, and bake for about 30 minutes. Replenish the coals on top if needed

Bread Pudding

2 cups Dry Bread (broken up, left over sweet rolls or toast.)
4 cups Milk
4 Eggs
1/2 cup Sugar
1 tsp. Vanilla
1/4 tsp. Salt
1/2 cup Raisins

Beat together milk, eggs, sugar and Vanilla, raisins and salt. Pour over bread or what ever you are using. Pour in a warmed and oiled 10" Dutch oven. Sprinkle a little Nutmeg over the pudding. Bake for 1 hour or when a knife inserted comes out clean. Lemon sauce, whipped cream or half and half can be served with this dish. Warm or cold it's a great dish. 10 briquettes in a Volcano, and be sure not to put any heat in the center of the Dutch oven. 8 bottom and 12 top if using your Dutch oven table. In your oven at home 350 degrees for about an hour. The smell will tell you when it's done.

S'mores

8 to 10 whole gram crackers (about 5" x 2.5")
1 Package of fudge brownie mix
2 cups miniature marshmallow
1 cup (6 ounces) semisweet chocolate chips
2/3 cup chopped peanuts

Mash the gram crackers and put in the bottom of your Dutch oven. Prepare the brownie batter according to the box mix. Spread over the gram crackers. Bake at 350 degrees for 25 to 30 minutes or until a toothpick inserted near the center comes out clean. Sprinkle with marshmallow, chocolate chips and peanuts. Bake 5 minutes longer or until marshmallows are slightly puffed and golden brown. This will be hot so you will want to let it cool a little before serving.

Sugar Cookies Recipe

Ingredients:

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

Preheat Dutch oven to 400 degrees.

Combine butter and sugar, stirring until well mixed. Blend in egg and vanilla. Add remaining ingredients and mix well.

Drop onto greased pie tin (if you don't have a pie tin use aluminum foil). Place on inverted pie tin in D.O. Bake for 6 to 7 minutes.

Chocolate Chip Cookies Recipe

2-1/4 cup flour
2 eggs
1 cup soft butter
1 (12oz) bag semi-sweet chocolate chips
3/4 cup sugar
3/4 cup brown sugar
1 tsp vanilla extract

Preheat Dutch oven to 350 degrees.

Beat butter, sugar, brown sugar, and vanilla extract in large bowl until smooth. Beat in egg. Gradually mix in flour. Stir in chocolate chips. Drop spoonfuls onto un-greased pie tin. Place on inverted pie tin.

Cook for 5 to 8 minutes, depending on your D.O. temperature

Apple Crisp Recipe

6 apples
2 tsp cinnamon
2 tsp nutmeg
3 cup quick oats
1 cup flour
2 cup brown sugar
1 tsp baking powder
2 tsp salt
1 cup butter

Slice apples. Mix apple slices, cinnamon, and nutmeg in a bowl. Mix oats, flour, sugar, baking powder, salt, and butter to make crust. Press half the crust mix into the bottom and sides of the Dutch oven. Pour the apples onto the crust. Cover apples with the rest of the crust mix.

Bake covered about 45 minutes, until top crust is light brown and apples are tender.

Banana Boats Recipe

1 banana per person
mini-marshmallows
chocolate chips
butterscotch chips
M&Ms
Reese's Pieces
brown sugar
other optional bits

NOTE: If you can peel back the peel and leave it attached at one end, it works better.

Eat the sliced out banana piece as a taste of things to come.

The 1/4 of the peel that is on the inside of the curve needs to be peeled out of the way. Leave the rest on to hold the banana together. Try to leave the top peel attached. Cut out a groove of banana to make your boat. Fill the boat with whatever cargo you want - chips, marshmallows, brown sugar, lay the peel back on top.

Wrap it tightly in tin foil.

Cook in campfire coals for 4-5 minutes.

YOUR RECIPE HERE

If you have a favorite recipe, please send it to me and I will add it to the cook book.

My email address is:
daveneumann66@hotmail.com

The cook book will be on Troop 495'S web site at
<http://troop495.nwsc.org/>