



## **A Quick Start to Dutch Oven Cooking 2010**

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Dutch Oven cooking is a little training and a lot of imagination. You can cook anything in you Dutch Oven that you cook at home in your oven. The only limitation you have is size. Remember don't be afraid to try new things and new combinations. I have always approached Dutch Oven cooking following this old saying

**Love like you have never been hurt,  
Dance like there is no one watching,  
And approach cooking with reckless abandonment.**

**“Where there is fear there is no creativity”** Christopher  
Lowe

# Chapter 1

## Seasoning, Care and Use of Dutch Oven

### Seasoning

When you purchase a new Dutch Oven (DO), or any cast iron product, you must first remove the protective coating. The coating is placed there after manufacture to protect from rust. The best way to remove the coating is with hot soapy water and a wire scrubber.

Scrub the DO two or three times, rinsing after each time to feel if the coating is still there.

After the cleaning, rinse with hot water to clean off the soap.

Next, the DO needs to be dried till there is no moisture left on the oven. The easiest way dry a Dutch oven is to put it in a warm (160ish) kitchen oven for 30 minutes, then let the DO cool enough to handle it.

Now you are ready to begin the seasoning process. I prefer white shortening like Crisco or good grade of Olive Oil, **Note:** do not use any oil that contains corn oil because the corn oil tends to make the DO very sticky afterwards.

Using a paper towel, apply the shortening or oil to the inside and outside of the oven until all is coated. Put s little extra inside the oven. Do the same with the lid.

**Warning Note: cast iron Dutch ovens do not like quick changes in temp, cold to hot or hot to cold. Never put a hot oven in cold water, the cast Iron is brittle and will crack.**

Put the DO in a **cold** kitchen oven upside down with the lid right side up on top of legs. Set the oven for 425 degrees turn on oven and bake for one hour. Then let the oven cool till the DO can be handled. Wipe off any excess oil, leaving a thin coating on the oven and let cool. Now you are ready to start cooking.

### **First Time use**

It is best to begin with foods which require a lot of oil or liquid and stay away from tomato sauce for the first few times the DO is used. Baking things like cakes or bread is a good starter as they tend to help to build up the coating on the DO.

### **Note:**

**Be careful with high acidic foods as they will eat away at the seasoning on the DO.**

### **Clean Up**

After each use wash only in hot water to clean. If you baked bread in foil just rinse and wipe dry and apply a light coating of seasoning on the DO and you are ready to go again. If you cooked something which stuck to the DO, put the DO back on the heat source half full of with water . Heat until water boils and use a plastic spoon to remove the stuck food. Never put an empty DO in a fire to burn off the food the DO may warp or crack from too much heat.

If the oven gets rusty, you can clean it up by soaking the rusty area in Coca Cola for an hour or so. Then scrub with wire scrubber only where it is rusty. Then, rinse it out and re-season that part of the oven again by applying a coat of seasoning and heat to 425 degrees for 30 minutes.

There are times when, during the process of seasoning it, too much seasoning is applied and a build up occurs and, after a while, it will begin to flake off. The only remedy here is to clean off the flaking material and start over again or just continue to cook in it as it is.

## **Storage**

If you are going to store your oven, place a paper towel inside the oven to help absorb any moisture. Almost any seasoning will become rancid if you leave it for a long time. If you are going to store your oven or not use it for a long time, simply store it without the lid and apply a light coat of mineral oil and the mineral oil will not become rancid. Store in a location where it is protected from moisture and dust.

## **Use**

A well seasoned Dutch oven is a prized possession and will last a lifetime and can be passed on to your family as an heirloom which will function as long as it is taken care of properly. Enjoy every minute of your time while cooking in these wonderful ovens. They provide so much wonderful food and wonderful times when they are properly cared for. This requires a minimal amount of care after each use.

The biggest sin in using the Dutch oven is to use it and then not clean it for days or even weeks. There *are* actually people who do that, requiring the oven to be seasoned again.

## **HAPPY COOKING!**

## **Dutch Oven Temperature control**

### **Heat Source**

Traditionally DO's were used on an open fire with coals placed on the DO from the fire. This works fine but takes much more close attention to keep the heat and cooking time correct. The type of wood and fire can make all the difference in time and quality of you DO cooking. There is also much more restrictions on open fires so DO tables and holders work well. The objective is to get the DO hot enough to cook the food before the food dries out, it's all about controlling the cooking process. In most cases, if the food is sputtering and popping a lot, the heat is too high. If the temperature is hot enough to suit the needs of a blacksmith, it's too hot to cook and could likely damage your Dutch oven. Charcoal briquettes work the best and are the most consistent

### **Charcoal**

There are many types of briquettes on the market but I recommend Kingsford Charcoal it lights quickly, burns consistently and will stay lit on its own. The bargain brand charcoal seems to work when placed in a pile but when the briquettes are spread out individually they go out. The most important thing is to remember to keep your charcoal in a plastic bucket with a sealing lid, especially out camping this will keep the charcoal dry and provide a place to sit.

### **Propane**

Propane burners can also be used especially is you are browning meat or heating liquids. Camp Chef makes a one or two burner stove that DOs will fit on and can be used any where because the cooking surface is free standing.

## Dutch Oven Placement

A DO is heavy cast iron and needs a good solid surface to sit on. The three legs are small in diameter and will sink into the ground if not placed on a solid non-flammable surface. The damp ground will pull heat from the charcoal and if a fire pit is used there is a very good chance that the DO will get too hot.

An old cookie sheet or any metal surface can be used. Getting the DO off the ground allows the heat to be regulated better. The DO can be stacked one on top of another this saves charcoal because the top charcoal on one DO is the bottom charcoal on another. You can stack 4 DO high but you must make sure the DO;s are sitting on a real solid surface.

## Temperature Tests

One good way to regulate the temperature is called the 2-3 briquette rule. Using this rule, you take the size of the DO (12, 14 or 16 in for Lodge DO's) and place that amount of briquettes equal to the number on the lid. Example twelve briquettes on top and twelve briquettes on the bottom for a 12 in DO.

Then take 2-3 briquettes from the bottom and move them to the top. This technique will maintain a temperature of 325 to 350 degrees. Refer to the table below for common oven sizes.

Use this chart as a starting point and adjust the heat from there!

Oven size	Briquettes on top	Briquettes on bottom
8"	8 – 10	6 - 8
10"	10 - 12	8 - 10
12"	12 - 14	10 - 12
14"	14 - 16	12 - 14
16"	16 - 18	14 – 16

Bake = coals in rings 2:1 ratio top over bottom

Stew or Simmer = coals split evenly \*

Broil = coals in checkerboard 2:1 ratio top over bottom

Fry or Boil = all coals on the bottom

For every 2 briquettes added or subtracted to/from the DO, the net change in DO temperature is about 25 degrees. If you are cooking in a higher elevation, check these settings with an oven thermometer to make sure they are OK. I mention this because temperatures inside a DO are effected by altitude.

There are a couple of other things to remember about temperature control.

First rotate your DO a third of a turn every ten minutes. And then rotate the lid a third of a turn the other direction.

Second if you are baking bread, rolls, or cake remove the bottom heat after two thirds of the cooking time. It will finish cooking from the top heat. This will keep it from burning on the bottom.

To keep breads and cakes from burning on the bottom use a trivet (wire cooling rack ) or something to keep the item you are baking from coming in direct contact with the bottom of the DO.

Trivet types

Round wire cooling racks

In cold, wet or windy areas more briquettes may be needed. If you are forced to cook in the rain try to set up in an area that is covered but well ventilated. If not use Aluminum foil to make a tent to keep the rain off the briquettes. Foil can also be used to provide a wind break for the DO.

Have plenty of briquettes started at different times, especially if you cook for a large group or have long cooking times.

When coals are 'hot', they are barely covered with white ash and you can hold your hand near them for only 2 or 3 seconds. You can hold your hand near 'medium' coals for about 5 seconds. Low coals are covered with ash. You should be able to hold your hand near them for about 7 seconds.

**Note: It is always better to add heat Dutch Ovens take a long time to loose heat.**

If the DO is too hot use your tongs, remove about one fourth of the briquettes at a time from the top and underneath until the cooking slows to a steady simmer.

Preheating your Dutch oven isn't normally needed. But there are a couple of exceptions. For example:

- When you want to sear a roast prior to roasting, bring the oven up to temperature, then brown the meat on all sides in a bit of oil, then add vegetables, etc. and cook.
- When using the lid as a griddle to cook pancakes, turn it inside up, place over your coals and bring to cooking temperature before pouring the batter. I judge pancake temperature with a couple of drops of water. If the water droplets pop or explode into vapor, the lid is too hot to properly cook pancakes. If the water does nothing or gently sizzles, it's too cool. If the water dances around the lid, you're ready to cook.



## Chapter 2

### Measurements and tools.

#### Dutch oven sizes

Standard Lodge Dutch ovens

5" oven =	1 pint - serves 1-2:	any food
8" oven =	2 quarts - serves 2-4:	vegetables, desserts
10" oven =	4 quarts - serves 4-7:	beans, rolls, cobblers
12" oven =	6 quarts - serves 12-14:	main dishes, side dishes, rolls, desserts
12 Deep" =	8 quarts - serves 16-20:	turkeys, hens, hams, standing rib roasts
14" oven =	8 quarts - serves 16-20:	main dishes, side dishes, rolls, potatoes, desserts
14 Deep" =	10 quarts - serves 22-28:	turkeys, hens, hams, standing rib roasts
16" oven =	12 quarts - serves 22-28:	any food for a large group

#### **MEASUREMENTS**

Here are the abbreviations that will be used here:

oz - Ounce  
lb - Pound  
tsp - Tea Spoon  
Tbs - Table Spoon  
pt - Pint  
c - Cup (8 oz)  
pkg - Package  
qt - Quart  
gl - Gallon

Here are a few measurement conversions you may need:

1 Tbs = 3 tsp 1 Stick Butter = 1/4 lb or 1/2 c or 8 Tbs  
2 Tbs = 1 oz

1/4c = 4 Tbs  
1 lb bread loaf = About 17 slices, 1 1/4 lb loaf = About 20, 1 1/2 lb loaf = About 23  
1/3c = 5 1/3 Tbs  
1/2c = 8 Tbs  
1 c = 8 oz  
1 qt = 4 c  
1 gl = 4 qt  
2 c = 1 pt

#### **SUBSTITUTIONS**

1 c Milk = 1/2 c evaporated milk + 1/2 c water  
1 c reconstituted dry milk + 2 tsp margarine or butter  
1 c Buttermilk = 1 tbs vinegar + 1 c sweet milk  
1/4c butter + 3/4c milk  
1 1/2 tsp cornstarch = 1 tbs all purpose flour  
1 c Honey = 1 1/4c sugar + 1/4c water or other liquid

## Tools

### **Lifters:**

There are many different designs of lid lifters. Most work some work better than others. The best lifters hold the lid securely and level so ash will not fall into the food.



### **Lid holders:**

When the lid is removed to check the food inside the Dutch oven the lid needs to be placed on a solid surface not the ground. If placed on the ground or rocks (a favorite scout trick) the dirt adheres to the inside of the lid and when you put the lid back on the dirt goes into the food. There are commercial fold out steel lid holders but a 3 lb coffee can works well or a home made lid holder from horse shows can be used to hold a lid upside down so the lid can be used as a fry pan.



**Charcoal Starters:**

Here again there are many commercial starter cans on the market. A 3 lb coffee can will work but does not last long and is hard to handle with out pliers. The starters that have an insulated handle such as wood and hold the briquettes are the best. The handle allows you to pour out the briquettes on to the Dutch oven.

**Tongs:**

Long handled tongs are the best. The briquettes will need arranged and moved during the cooking time.

**Folding metal shovel:**

Most camping supply even Wal Mart carries the small folding shovel patterned after the US Army trenching tool. The shovel allows you to move briquettes around and with no wood handle to burn.

**Corn stalk wisk broom:**

Use wisk broom to dust off ash from the top of the Dutch oven. This will keep the scout pepper out. The corn stalk will burn a little but will not melt like the synthetics.

**Dutch oven base:**

Placing charcoal briquettes directly on the ground unless in a fire pit can be a fire hazard or the damp ground will pull heat from the briquettes. The Dutch oven needs a stable base to sit on. Even an old cookie sheet or metal shelf do.



## **Breakfasts**

### **Sausage Egg Casserole**

8 Slices of Bread  
1 1/2 lbs Sausage  
6 Eggs  
2 1/4 Cups of Milk  
1 lb. Cheddar Cheese  
1 Can Cream of Mushroom Soup

Brown Sausage and drain. Put meat in the lid of Dutch oven. Cut bread into squares, place in bottom of oven. Cover the bread with the sausage. Beat eggs, blend in 2 cups of milk, and pour over bread and sausage. Grate cheese place over the meat, eggs and bread. Place approx 8 to 10 bricks on bottom and top, cook approx 1.5 hrs. About 1/2 hour before it is done. Mix Cream of Mushroom Soup and remaining milk and pour over the mixture let cook until soup has thickened. Serves between 4 to 6 depending how hungry you are.

Cecil Wheeler - Riverdale, Utah

### **Tennessee Pride Hash brown Casserole**

- 2 pounds Tennessee Pride sausage (hot or mild)
- 2 cups shredded cheddar cheese
- 1 can (10 3/4 oz.) cream of chicken soup
- 1 cup sour cream
- 1 (8-oz) cup of French onion dip
- 1 cup chopped onion
- 1/4 cup each green and red bell pepper
- Salt and pepper to taste
- 1 (30 oz.) package frozen hash brown shredded potatoes, thawed

In a skillet cook the sausage until browned. Drain well. In a large mixing bowl, combine the cheese, chicken soup, sour cream, French onion dip, chopped onion, bell peppers, salt and pepper. Fold in thawed hash brown potatoes. Mix well.

Spread 1/2 of the hash brown mixture over bottom of a 9 x 13" greased baking dish. Spread 1/2 of the browned sausage over has browns. Repeat layering second 1/2 of has brown mixture. Top with remaining sausage. Bake at 350 for about one hour or until casserole is golden brown.

Shared by Coweyes Brown

## Hash Brown Casserole

SR821, SR865

12 or 14 in DO

Serving Size: 12

2 pound package frozen hash brown potatoes

3/4 cup butter -- divided

16 ounces sour cream Or for a different zing add **Ranch dressing**

1 can cream of chicken soup

minced onion -- to taste

1/2 cup milk

2 cups grated cheese

cornflakes to cover

Mix hash browns with 1/4 cups melted butter and place in a greased 9x13-inch casserole dish. In a bowl, mix sour cream, soup, onion and milk. Pour over the hash browns. Sprinkle cheese on top of the casserole. Top with cornflakes and pour 1/2 cup of melted butter over all.

Bake at 350 degrees for 1 1/4 hours.

## Mountain Man Breakfast

They call this recipe "Mountain Man Breakfast." But I have found that it doesn't matter what gender you are. On those cold camp mornings, this is a dish that will please any mountain or valley people!

### Ingredients:

1 lb bacon  
1 large onion, chopped  
1 32oz bag O'brian potatoes (Hash Brown or shredded potatoes can be substituted)  
12 eggs, beaten  
1/2 lb pepper cheese, grated  
1 jar salsa  
1 1/2 lbs grated cheddar cheese

### Cookware:

12 inch Dutch Oven

### Instructions:

1. Pre heat Dutch oven.
  2. Cut bacon into small pieces and cook bacon and onion until clear.
  3. Remove mixture and add O'brian potatoes. Do not rain bacon drippings.
  4. Fry until golden brown. Stir bacon mixture back in, then add eggs. Cover and cook until eggs are almost solid.
  5. Sprinkle with cheese and continue cooking until eggs are set and cheese melted. Serve with salsa.
- Note: Fire Mountain style -- add 1 tbs chili powder, 2 tsp red pepper, and 1 tsp tobasco sauce to egg mixture before cooking.

## **BREAKFAST PIZZA (06)**

### Ingredients:

biscuit dough, pre-made from the store or homemade if you have the time

eggs

ham, bacon, and sausage, your preference or all three

cheese

### Procedure:

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 and the Scouts will eat it up.

## Dinners

### **Shepherds Pie**

Cook 1 lb. bacon cut into 1 inch slices. Drain grease. Add 1-2 lbs ground beef and cook. While hamburger is cooking, prepare enough instant mashed potatoes (or real if you have the time/energy).

When burger is completely cooked. Add 2 cans corn (drained) and 2 cans green beans (drained).

Then add thick layer of mashed potatoes.

Cover with 10 coals on lid & lower heat on bottom so meat does not burn.

Let oven cook for 10 minutes, then top potatoes with grated cheese & cover until cheese melts!

Season to taste with salt/pepper!

Enjoy! Jody Cox

### **Forty Mile Stew**

12 to 14 inch Dutch oven

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

Prepare: 1 qt. diced carrots

Prepare: 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.

J Lynn Bendall

## **Enchilada Casserole; SR711, SR821, SR978, SR1047**

### **For one 12 in DO**

Pace Panache Sauce	Lg Bottle
Sausage	1 Lb
Hamburger	1-2 Lb
Bell Pepper	1
Onion	1 Lg white
Garlic	4 cloves
Tortillas	1 pk of 12 in
Cheese (shredded)	1 pk
Olives (sliced canned)	1 cans

Cook in a skillit or DO the sausage, hamburger, chopped onions, and chopped pepper and drain. Line DO with foil then pull foil out and place trivet on the bottom of the DO and place foil on top of trivet. will keep the bottom of the casserole from burning.

Place a tortilla in the bottom and cover with a few spoon full's of Panache sausage, cooked meat mixture and cheese.

Then place another tortilla and continuing the layer process until the DO is full. Bake for 30 or let heat thoroughly.

## Hawaiian Pork Loin: SR821, SR865

Brine:

- Apple juice
- Pineapple Juice
- Garlic – 6 to 8 cloves of sliced thinly
- Ginger (fresh)– about a one inch piece, sliced thinly
- Onion – one small sliced
- Soy Sauce – ¼ cup
- Teriyaki Sauce – ¼ cup

Directions: Place boneless pork loin in a non-reactive container. Add soy and teriyaki sauce as well as the ginger, onion, and garlic. Cover the pork loin with the apple and pineapple juices. Place in refrigerator overnight or longer.

Once brined, the pork loin can be either cooked in the oven or on the grill. (A gas grill is preferable because you can better control the heat.) If oven roasting, place the brined pork loin on a rack in a shallow pan with one inch of the brining solution in the bottom. (This prevents splattering, and keeps the oven relatively clean.) Preheat the oven to 500 degrees. Place the pork in the oven for five minutes, and then reduce the oven temperature to 325 degrees. Roast until a meat thermometer placed in the center of the loin registers 160 degrees. Remove from oven and allow to rest for 20 minutes before carving. (This allows the juices to set within the protein.)

If grilling, light gas grill and keep on the highest setting for at least 5 minutes. Place meat on the grill, and sear. Turn the loin with tongs – never a fork – and sear on all sides. Once searing is accomplished (this seals the juices inside the loin) turn the grill temperature to medium-low. Turn with tongs every 10 minutes or so. Grill until internal temperature reaches 160. Remove from grill, cover with aluminum foil, and allow to rest for 20 minutes as above before carving.

Serve with: Rice, tossed salad, grilled fresh pineapple, or Hawaiian Potato Salad.

## Hawaiian Potato Salad

4-5 large potatoes  
1 cup shell macaroni-dry  
1-2 carrots chopped  
2 celery stalks-chopped  
2-3 pickles to taste-chopped  
1 cup peas  
2 stalks green onion-chopped  
salt and pepper to taste  
Dressing:  
1 cup mayonnaise  
1/2 cup Zesty Italian dressing  
2 T. pickle juice (or less)

Boil potatoes until tender. Cool and cut into cubes. Cook macaroni per package directions. Toss with remaining ingredients. Add dressing.

## Pork and Sausage Jambalaya

3 pounds cubed pork  
2 pounds sliced andouille (Cajun sausage)  
1/4 cup Crisco or bacon drippings  
2 cups chopped onions  
2 cups chopped celery  
1 cup chopped bell pepper  
1/2 cup diced garlic  
8 cups beef or chicken stock  
2 cups sliced mushrooms  
1 cup sliced green onions  
1/2 cup chopped parsley salt and black pepper  
Louisiana Gold Pepper Sauce  
5 cups Uncle Ben's Long Grain Rice (32oz bag)

In a 8-quart cast iron Lodge Dutch oven, heat Crisco or bacon drippings over medium-high heat. Sauté cubed pork until dark brown on all sides and some pieces are sticking to the bottom of the pot, approximately 30 minutes. This is very important as the brown color of jambalaya is derived from the color of the meat. Add andouille and sauté an additional 10, 15 minutes. Tilt the pot to one side and ladle out all oil, except for one large cooking spoon. Add onions, celery, bell pepper and garlic. Sauté until all vegetables are well caramelized. Be careful, as vegetables will tend to scorch since the pot is so hot. Add beef stock, bring to a rolling boil and reduce heat to simmer. Cook 15 minutes for flavors to develop. Add mushrooms, green onions and parsley. Season to taste using salt, pepper and Louisiana Gold. I suggest that you slightly over-season since the rice tends to require a little extra seasoning. Add rice, reduce heat to simmer and cover. Cook rice 30-45 minutes, stirring at 20 minute intervals.

P

rep Time: 2 1/2 Hrs Serves: 8-10 Submitted by: John Gregory

## **Beef Stroganoff; SR711**

### Ingredients:

1/4 Cup Butter  
1/4 Cup Flour  
1 Pound Tenderloin, Beef -- cut in pieces  
1/2 Cup Onions -- diced  
1 Clove Garlic -- minced  
8 Ounces Fresh Mushrooms -- sliced  
1 Can Beef Consommé  
1/4 Cup Dry Sherry  
1 Cup Sour Cream  
1 cup Powered Ranch Dressing

### Cooking Directions:

Melt butter in Dutch oven with medium heat, Place flour & spices in a plastic bag. Add tips to flour. Close bag and shake. , Sauté onions and garlic in butter for a few minutes.  
Add tips and mushrooms to pan and brown lightly. , Stir in consommé, sherry, and cook over low heat for about 20 minutes. at leas. Add powered ranch and cream and cook an additional 5 minutes. serve over noodles.

## **Pot Roast**

16" Dutch Oven  
1 7-10 lb Roast  
2 Vidalia Onions  
2 bottles of Catalina dressing (Kraft or which ever brand you buy)  
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 enjoy.

## Chicken Fajita

1 4 lb package chicken breasts, boned and skinned

3 tbs oil

6 tbs Tone's Spicy Spaghetti Seasoning  
(or favorite fajita seasoning)

2 tbs coarse ground black pepper

3 large red bell peppers cut in strips

2 onions, cut in strips

2 large green peppers, cut in strips

hot peppers (optional - use to taste)

8 limes

flour tortilla shells

salt to taste

14 inch dutch oven

Pour the oil in the Dutch oven. Add the chicken and sprinkle with spices. Cook just until the pink is gone. Remove from pan and cut in strips.

Cook the peppers and onions in the pan and cook just until no longer crisp and the onions are clear. Add the chicken and finish cooking.

Remove the lid of the Dutch oven and place upside down over coals, using the inside surface to cook the tortilla shells. Use a little oil if you want them to crisp a little more. Use the tortilla to wrap a spoonful of chicken and peppers, squeeze a half a lime over the chicken. Serve with additional lime wedges. Wrap and eat.

Serves 10-12 normal people, or 8 teenagers.

## Chicken and Rice; SR711, SR821, SR865

Chicken – family pack leg quarters 6

1 bunch Celery

1 lg Onion

4 cans Chicken broth

2 cans Canned biscuits

1 pound Rice –

Add chicken broth

Boil chicken, chopped onion, and celery in until chicken comes off bone

If possible de-bone chicken. Do not drain.

Add rice to and cook until rice is done, using only briquettes on the top.

Add biscuits on the top of the chicken and rice and cook until biscuits are brown.

## Fiesta Chicken With Black Beans

- |   |  |     |   |
|---|--|-----|---|
| 1 | (15 oz.) cans corn; drained                      | 2   | Tbs. chili powder                                       |
| 1 | (15 oz.) cans black beans; drained               | 1   | tsp. salt (to taste)                                    |
| 1 | yellow onions; halved and thinly sliced          | 1-2 | tsp. coarse ground black pepper (to taste)              |
| 1 | green bell peppers; cut in strips                | 4-6 | boneless, skinless chicken breast halves; cut in strips |
|   | 2 cloves garlic; minced<br>tbsp                  |     |   |
| 1 | (15 oz.) can whole tomatoes; drained and chopped | 1   | lb. pepper jack cheese; grated                          |
| 1 | (6 oz.) cans tomato paste                        | 1   | lb. cheddar cheese; grated                              |
| 1 | (8 oz.) can diced green chiles; drained          |     |   |

In a 12" Dutch oven cook chicken thru until no longer pink then combine corn, black beans, onion, bell pepper, garlic, tomatoes, tomato paste, chiles, chili powder, salt and black pepper; stir to mix well. Taste and adjust for seasoning. stir to mix in. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45-60 minutes. Spread cheese over top replace lid and bake for 5 additional minutes until cheese has melted.

Serve with warmed flour tortillas or over rice.

Serves: 6-8

## Baked Chicken And Rice

2 cups long grain rice	2 tbs cloves garlic; minced
1 can cream of mushroom soup	2 cans water
1 can cream of chicken soup	8-10 pieces of chicken
1 cup sour cream	2 tsp. poultry seasoning
1 small onion; diced	salt and pepper to taste
1 stalk celery; diced	1 Small bell pepper diced

To a 12" Dutch oven cook chicken thru until no longer then add rice, soups, sour cream, onion, celery, garlic, and water. Stir to mix. Season chicken with poultry seasoning and salt and pepper then place over top of rice mixture.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 45-60 minutes.

Serves: 8-10

## Chicken And Potato Delight

4-6 boneless, skinless chicken breasts	1 cup sour cream
1/2 lb. bacon	1 1/2 cups grated cheddar cheese
1 medium yellow onions; diced	1 1/2 tsp. seasoning salt
1 Small can mushrooms; sliced	1 1/2 tsp. poultry seasoning
6-7 medium potatoes; peeled & sliced	1/2 tsp. garlic salt
(1) 10 1/2 oz. can cream of chicken soup	salt and pepper to taste
(1) 10 1/2 oz. can cream of mushroom soup	

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

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

## Chicken Pot Pie

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

Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. To hot oven add bacon grease, chicken and garlic; season with salt and black pepper to taste. Cook chicken stirring frequently until chicken is no longer pink. Add onions and potatoes and continue cooking until onions are translucent but still firm. Stir in mixed vegetables, soup, evaporated milk, poultry seasoning; season with salt and pepper. Let mixture come to a low boil. Unroll the crescent rolls and create a top crust by layering flat rolls across the top of ingredients.

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

## Chicken Parmesan

Cook Time: 2 hr 47 min

14in deep

DO

12in DO

20 serv	12 serv	4 serv	<b>Ingredients</b>
15	9	3	tablespoons olive oil
5	3	1	teaspoon chopped fresh rosemary leaves
5	3	1	teaspoon chopped fresh thyme leaves
5	3	1	teaspoon chopped fresh Italian parsley leaves
0	0		Salt and freshly ground black pepper
120	72	24	oz (3-ounces each) chicken cutlets
7.5	4.5	1.5	cups Simple Tomato Sauce follows or marinara sauce
2.5	1.5	0.5	cup shredded mozzarella
20	12	4	Tbl grated Parmesan
10	6	2	tablespoons unsalted butter, cut into pieces

### **Directions**

Preheat the oven to 500 degrees F.

Stir the oil and herbs in a small bowl to blend. Season with salt and pepper. Brush both sides of the cutlets with the herb oil. Heat a heavy large oven-proof skillet over high heat. Add the cutlets and cook just until brown, about 2 minutes per side. Remove the skillet from the heat.

Spoon the marinara sauce over and around the cutlets. Sprinkle 1 teaspoon of mozzarella over each cutlet, then sprinkle 2 teaspoons of Parmesan over each. Sprinkle the butter pieces atop the cutlets. Bake until the cheese melts and the chicken is cooked through, about 3 to 5 minutes.

### ***Simple Tomato Sauce:***

20 serv	12 serv	4 serv	
2.5	1.5	0.5	cup extra-virgin olive oil
5	3	1	small onion, chopped
10	6	2	cloves garlic, chopped
5	3	1	stalk celery, chopped
5	3	1	carrot, chopped
0	0		Sea salt and freshly ground black pepper
10	6	2	can (32-ounce) crushed tomatoes
20	12	4	basil leaves
10	6	2	dried bay leaves
20	12	4	tablespoons unsalted butter, optional

In a large casserole pot, heat oil over medium high heat. Add onion and garlic and saute until soft and translucent, about 2 minutes. Add celery and carrots and season with salt and pepper. Saute until all the vegetables are soft, about 5 minutes. Add tomatoes, basil, and bay leaves and simmer covered on low heat for 1 hour or until thick. Remove bay leaves and check for seasoning. If sauce still tastes acidic, add unsalted butter, 1 tablespoon at a time to round out the flavors.

SR978

## Chicken Chow Mein

30 4 to  
6

### Ingredients

5	1	1 pound mung bean sprouts
10	2	2 boneless, skinless chicken breasts thinly sliced
10	2	2 tablespoon oyster sauce
10	2	2 teaspoon soy sauce
0		Salt and black pepper, to taste
0		1 cornstarch (mix in water)
1.3	0.25	1/4 low-sodium chicken broth
2.5	0.5	1/2 pound dry wonton noodles
10	2	2 medium celery medium sliced
2.5	0.5	1/2 white onion medium sliced
10	2	2 cups cabbage meduim sliced
5	1	1 green onion (scallion, spring onion) long sliced
0		2 glove garlic chopped
20	4	4 tbsp of sesame oil

\*\* snowpeas and mushroom can be use if desire

1. One or 2 hours before cooking, rinse the mung bean sprouts so that they have time to drain thoroughly.
2. Cut the chicken into thin strips and set aside.
3. Soften the noodles by placing them in boiling salted water. Plunge into cold water to stop the
4. Heat a wok or frying pan over medium-high to high heat. Add 2 tablespoons oil. When the oil is
5. Heat 2 tablespoons oil in a wok. Add garlic and meat. Let the meat brown briefly, then stir
6. Add the rest of the vegetables (except for the green onion), chicken broth mix well for
7. Making a "well" in the middle of the wok for the sauce. Add oyster sauce, soy sauce,
8. Place on serving plate and it ready to serve. Best serve hot.

**SR978**

**Cashew Chicken (腰果鸡丁)**

People

		4 to 6		<b>Ingredients:</b>
80	30			
16	5	1	lb	1 boneless & skinless chicken breast, about 10 oz. (cut into small cubed pieces)
8	2.5	0.5	cup	1/2 cup cashew nuts
16	5	1	ea	1 small green bell pepper, about 4 oz. (cut into small square pieces)
80	25	5		5 slices ginger
4	1.3	0.25		1/4 onion (cut into small square pieces)
				<b>Marinate:</b>
16	5	1		1 teaspoon baking soda
16	5	1		1 teaspoon corn starch
8	2.5	0.5		1/2 teaspoon rice wine
				<b>Sauce:</b>
8	2.5	0.5		<a href="#">1/2 tablespoon oyster sauce</a>
12	3.8	0.75		<a href="#">3/4 teaspoon soy sauce</a>
48	15	3		3 tablespoons water
48	15	3		3 dashes white pepper powder
8	2.5	0.5		1/2 teaspoon sugar
8	2.5	0.5		1/2 teaspoon rice wine
2	0.6	0.13		<a href="#">1/8 teaspoon sesame oil</a>
	0			Salt to taste

**Preparation**

1. Marinate the chicken meat with the baking soda for 15-20 minutes and then rinse the chicken thoroughly. (make sure that the chicken is properly rinsed clean of the baking soda.)
2. Pat the chicken meat dry with paper towels and then marinate with the rest of the ingredients for 15 minutes.
3. Mix the sauce together and set aside.
4. Heat up a wok with 1 tablespoon of cooking oil and stir-fry the chicken meat until the color turns white or half-cooked. Dish out and set aside.
5. Add another 1 tablespoon of cooking oil into the wok and add in the ginger slices, bell peppers and onions.
6. Stir-fry until you smell the peppery aroma from the green peppers and add the chicken meat back in.
7. Add in the cashew nuts and do a few quick stirs.
8. Add in the sauce and stir continuously until the chicken meat is cooked and well coated with the sauce.
9. Add salt to taste, dish out and serve the Cashew Chicken hot with steamed white rice.

## Roast Chicken with Sausage-Apple Stuffing

½ cup plus 2 Tbs. butter  
1 cup chopped scallions  
1 tsp. fresh thyme, chopped  
1 pound pork sausage  
1 tsp. fresh sage, crushed  
1 egg, beaten  
1 tsp. fresh rosemary, crumpled  
3 cups cubed, dried bread  
1 tsp. pepper  
1 tsp. salt  
1 roasting chicken, about 6 pounds  
3 tart apples, peeled, cored, and cubed

Melt butter in a small oven. Add half of the thyme, sage, rosemary, salt, and pepper; this is the herb butter. Set aside. In large oven (14 deep) melt 2 Tbs. butter over medium heat. Add scallions and cook until wilted. Scrape butter and scallions into a large bowl. Set aside.

Add sausage to pan and cook, stirring to crumble until browned. Remove and add to scallions. Add egg, bread cubes, apples and the rest of the seasoning; mix well. Loosely stuff chicken cavity and tie legs together. Save the rest of the stuffing. Place chicken, breast side up, on a rack in oven. Brush with herb butter and roast with 22 coals top and 19 bottom until internal temp. is 175 degrees and chicken is golden brown basting every 30 minutes. Add extra stuffing during last 30 minutes of roasting

## Jerk Chicken: SR865

(3) 16 inDO	16 DO	12 in DO		
80	30	6		serves
36	12	6	qt	Size
				<b>Jerk Sauce</b>
80	30	6	ea	green onions diced
13	5	1	ea	Medium onion
7	3	0.5	can	Dr Pepper (add more to bring up liquid)
10	4	0.75	cup	Soy Sauce
7	3	0.5	cup	Red wine vinegar
3	1	0.25	cup	Olive oil
3	1	0.25	cup	Brown sugar
27	10	2	Tbl	Fresh Tyme
13	5	1	tea	Whole crushed cloves
13	5	1	tea	black pepper
7	3	0.5	tea	ground cloves
7	3	0.5	tea	ground nutmeg
7	3	0.5	tea	ground allspice
7	3	0.5	tea	cinnamon
40	15	3	lb	chicken breasts or leg quarters

### Jerk Sauce

Process all ingredients, except chicken, in a steel blade food processor or chop as fine as possible

Marinate chicken 4 to 6 hours in refrigerator covering chicken with sauce

### Bake

Using a wire trivet to keep the chicken off the bottom of the DO

Bake for aprox an hour at 375 degrees, in marinade

## **Dirty Rice Casserole; SR865**

CDKitchen <http://www.cdkitchen.com>

**Category:** Dirty Rice

**Serves/Makes:** 80 | **Difficulty Level:** 2 | **Ready In:** 1-2 hrs

**Ingredients:** 20 pounds Ground beef  
20 pounds Mild pork sausage  
13 1/3 Onion -- chopped  
6 2/3 Bell pepper -- chopped  
13 1/3 Rib celery -- chopped  
13 1/3 cans chicken broth  
20 cups Raw rice

### **Directions:**

Sauté ground beef, pork sausage, and then pour off drippings. Sauté onion, bell pepper and celery. Add all cream of mushroom soup, celery soup, chicken soup and rice. Pour into greased 13 x 9 x 2 inch dish.

Cover tightly with foil. Bake at 325 degrees F for 1 1/2 hours.

**You have scaled this recipe to serve/make 80 (originally served 6). Please adjust for pan sizes, cooking times, measurements in the directions, and divided ingredients accordingly.**

## Chicken Marcella; SR711, SR821, SR865, SR978, SR1047

		Chicken Marcella			
People DOs	4	30	80		
	#1-12	#2- 14D	#4- 14D		
	4.00	32.00	80.00		chicken breasts
	0.50	4.00	10.00		cups Marcella wine
	6.00	48.00	120.00		oz sliced mushrooms (fresh if possible)
	0.25	2.00	5.00		cup flour
	1.00	8.00	20.00		sm can (14 oz) Chicken broth
	0.50	4.00	10.00		tesp Basel dried
	3.00	24.00	60.00		Tbl butter
	3.00	24.00	60.00		Tbl Olive oil
	1.00	8.00	20.00		cup Onion
	1.00				Clove Garlic to taste
					Italian seasoning to taste
					Noodles or Linguine
					Can
	1	5	12		Loves frozen bread
		1	2		Lg can Pasta sauce
					Rosemary garlic spice for bread toping and dipping butter

In a medium to hot Dutch oven add oil, butter, onions, garlic and brown  
 Cut chicken breasts into large pieces or use chicken finger size pieces  
 Season flower to taste and dredge chicken pieces and brown with onions and garlic.  
 Add mushrooms and wine and simmer at low to medium heat for at least an hour, keep  
 moist add chicken broth if needed.  
 Serve over noodles or Linguine

**Olive Garden Pasta e Fagioli (Chile Soup); SR711, SR821, SR865,SR978, SR1047**

12 in DO	14 in DO	
1 lb	2 lb	Ground beef
1 sm (1 cup)	1 lg (2 cup)	Onion, diced
1 lg (1 cup)	2 lg (2 cup)	Carrot, julienne
3 stalks (1 cup)	6 stalks (2 cup)	Celery, chopped
2 Cloves	4 Cloves	Garlic, minced
1 (28 oz can)	2 (28 oz can)	Diced tomatoes
1 can (15 oz)	2 can (15 oz)	Red kidney beans (with liquid)
1 can (15 oz)	2 can (15 oz)	Great northern beans (with liquid)
1 can (15 oz)	2 can (15 oz)	Tomato sauce
1 can (12 oz)	2 can (12 oz)	V-8 juice
1 Tbl	2 Tbl	1 Tbl white vinegar
1 ½ teaspoons	3 teaspoons	Salt
1 teaspoon	2 teaspoon	Oregano
1 teaspoon	2 teaspoon	Basil
½ teaspoon	1 teaspoon	Pepper
½ teaspoon	1 teaspoon	Thyme
½ pound	1pound	Ditali pasta

1. Brown the ground beef in a 12 inch DO over medium heat and drain most of the fat.
2. Add onion, carrot, celery and garlic and sauté for 10 minutes
3. Add remaining ingredients, except pasta, and simmer for 1 hour if more liquid is needed add water, or V-8 Juice. To bring up to the soup consistency you want
4. Add pasta and simmer until pasta tender, additional liquid may be needed for the pasta, if you cook the pasta in the soup.

## Adirondack Beans; SR711, SR821, SR978, SR1047

- ½ lb Hamburger
- ¼ lb Bacon cut into small pieces
- ½ Cup Chopped Onion
- 2 cloves garlic
- ½ Cup brown sugar
- ½ Cup catsup
- ¼ Cup Molasses
- 1 tsp. Mustard
- 1 Can pork and beans
- 1 Can Chili Beans (drain and discard excess liquid)
- 1 Can Kidney Beans (drain and discard excess liquid)

Fry hamburger, onion, garlic, and bacon together I bottom of Dutch oven. When meat is brown, drain of excess grease. Add all remaining ingredients, cover and place hot coals under and on top of oven. Bake for one to 1 ½ hours, stirring occasionally.

This dish provides a well balanced meal, as well as a tasty one.

<u>10in DO</u>	<u>12in DO</u>	<u>12in Deep</u>	<u>14in Deep DO</u>		
1/2 lb.	1 lb	1.5 lb	2 lb	Hamburger	
1/4 lb.	1/2 lb	3/4 lb	1 lb	Bacon cut into small pieces	
1/2 cup	1cup	1.5 cup	2 cup	Chopped onion	
2 Cloves	4 Clove	6 Clove	8 Clove	Garlic (As needed)	
1/2 cup	1cup	1.5 cup	2 cup (1 Lb Box)	Brown sugar	
1/2 cup	1cup	1.5 cup	2 cup (28 oz Bottle)	Catsup	
1/4 cup	1/2 cup	3/4 cup	1 cup	Molasses	
1 tsp	2 tsp	3 tsp	4 tsp	Mustard	
1 can	2 can	3 can	4 can	Pork and beans	
1 can	2 can	3 can	4 can	Chili beans (drain and discard excess liquid)	
<u>1 can</u>	<u>2 can</u>	3 can	<u>4 can</u>	Kidney beans ( drain and discard excess liquid)	
68 Oz	136 oz		272 oz		
2.1	4.3	6.4	8.5	<<Qts	

From Scouting Magazine.

## Dutch Oven Bread

3 cups very hot water  
1/2 cup butter  
1/2 cup sugar  
2 1/2 tsp salt

2 Tbs instant yeast  
oil for oven  
8 cups flour

Combine water, butter, sugar, salt, yeast and stir until butter is melted. Add approximately 5 cups flour and mix to form a thick batter. Continue adding flour until a stiff dough forms. Knead on a floured board until smooth (about 10 minutes). Placed in a greased 12 inch oven, cover with the lid and let rise until doubled (about 45 minutes). Punch down and knead for a few minutes and place back in greased oven. Let rise until almost doubled. Bake at 350 degrees (12 coals on top and 8 on bottom) for 45 minutes. The top will be golden brown. Tastes great hot out of the oven with honey butter. Leftovers, if there are any, are great for French toast.

John Lopic

## Pre Made Frozen loafs or rolls with Rosemary garlic seasoning SR711, SR821,SR865, SR978, SR1047

Follow the directions on the label of the frozen dough.

Line a Dutch Oven with foil and use a trivet

Oil or spray foil

Add frozen dough as loaf or rolls on foil

Sprinkle with olive oil and spices such a Rosemary-Garlic

Let dough raise to desired height, to decrease the time a few charcoal can be added on top and bottom

After the dough has risen sprinkle a little more rosemary-garlic and bake per label instruction.

## Rich Honey Rolls

Makes 24 lg. rolls for 14" DO.		Quantity is increases by 1/3 for 2-12" DO 32 rls	
2 Tbs yeast	1/3 cup warm water	2 2/3 Tbs yeast	1/2 cup warm water
4 cups flour	3 slightly beaten eggs	5 1/3 cups flour	4 slightly beaten eggs
2/3 cup milk	1/2 cup shorting	7/8 cup milk	2/3 cup shorting
1/4 cup sugar	1/4 cup hone	1/3 cup sugar	1/3 cup honey
2 tsp salt	3 tbs butter.	2 2/3 tsp salt	4 tbs butter.

Baste: 3 Tbs butter, 3 Tbs honey.

Baste: 4 Tbs butter, 4 Tbs honey.

Soften yeast in warm water. In a small Dutch Oven, combine milk, shortening, sugar, honey, and salt. Heat with a few coals, and stir until shortening melts and sugar dissolves. Cool to lukewarm. In a large bowl combine shortening mixture with 1 1/2 cups flour. Beat well. Add softened yeast and eggs, beat well. Stir in the remaining flour to make a soft dough. Place dough in the greased 14 inch Dutch Oven, cover and let rise until double. After 1 1/2 hours, punch down. Turn dough on a lightly floured surface and divide and divide into 24 pieces. Shape the rosettes by rolling each piece into a 12" long rope. Tie a loose knot in each rope, leaving the two long ends . Tuck the top end under the roll and bring the bottom end up and tuck into the center of the roll. Melt 3 tbs of butter and dip rolls in before placing in Dutch Oven. Let rise in Dutch Oven until they are about 1 1/2 to 2 inches below the top (about 1 1/2 hours). Preheat the Dutch Oven lid by placing 20 coals on the top. Put 12 coals under the Dutch Oven and replace the lid (400 degrees). Cook for 20 to 30 minutes rotating the Dutch Oven and lid 1/4 turn every 10 minutes. for even cooking. The rolls will be done when the rolls pull away from the sides of the oven, and the top is light golden brown. The interior of the roll should be rich and a little flaky. Brush with honey butter baste and serve.

Bob Harries, Decatur AL.

## Pepper Bread with Parmesan Dipping Butter

### Ingredients:

3 cups very warm water (110-115°)  
1/4 cup sugar  
3 Tbs. Saf instant yeast  
1 1/2 Tbs. salt  
6 Tbs. vegetable oil  
1 egg, lightly beaten  
3 red anaheim peppers chopped  
up to 6 cups flour

### Instructions:

Mix water, sugar and oil. Add salt, and 2 lightly beaten eggs. Stir lightly and swirl around the bowl. Add three cups of flour one at a time and mix well. Add two/three more cups of flour one cup at a time until you have a soft dough. Knead until the dough is well formed. Cover in an oiled bowl and let rise until double in size, about 60 minutes.

Bake at 350 degrees for about 45 minutes. Use about 6-8 coals on the bottom and 18 on top. For the first fifteen minutes arrange four extra coals in the center of the lid and then remove these extra coals. Rotate the lid and the pot every fifteen minutes for even baking. Pull from bottom heat after about 30 minutes.

After about 20 minutes check for browning. The bread should be at the top of the oven. When the bread begins to brown on top raise the lid with three clothespins about 1/2 inch. Continue to bake until the top sounds hollow when tapped.

The trick to this recipe is to avoid bottom heat, concentrating instead on top and side heat.

### Parmesan dipping butter:

1/2 cup margarine  
2 Tbs. grated Parmesan cheese  
1/2 tsp. thyme  
Melt in a small oven

## Deserts

### **Carmel Apple Crisp**

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

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

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

Cover Dutch oven and bake using 10 briquettes bottom and 15 briquettes top for 60 minutes.

## Dutch Apple Crisp

### Filling

- 10 cups granny smith apple slices
- 2 Tbs. lemon juice
- 3/4 cup sugar
- 1/2 cup brown sugar
- 1/3 cup flour
- 2 tsp. ground cinnamon
- 3/4 tsp. grated nutmeg
- 1/4 tsp. ground cloves
- 3/4 tsp. salt

### Topping

- 2 cups brown sugar
- 2 cups flour
- 1 cup oatmeal
- 1/2 cup chopped walnuts (optional)
- 1 cup butter; melted

**Prepare Filling:** In a 12" Dutch oven add apples and lemon juice; stir to coat apples. In a separate dish combine remaining filling ingredients and stir to mix. Pour dry ingredients over apples and stir until apples are well coated.

**Prepare Topping:** In a separate bowl combine brown sugar, flour, oatmeal, and walnuts; stir to mix. Using a fork, mix in butter. Spread topping evenly over apples.

**Bake:** Cover Dutch oven and bake using 10 briquettes bottom and 14 briquettes top for 60 minutes.

Serve topped with whipped cream or ice cream.

Serves: 12-14

## Apple Cobbler Deluxe

<b>Filling</b>		<b>Topping</b>	
8	cups Granny Smith apples; thinly sliced	2	cups flour
1	cup dried currants or raisins	2	cups sugar
1	cup sugar	2	tsp. baking powder
1	tsp. cinnamon	1/2	tsp. salt
1 1/4	cup coarsely chopped pecans; divided	2	eggs; well beaten
		1	cup evaporated milk
		1/2	cup butter; melted

Prepare Filling: Place apples in a buttered 12" Dutch oven. Sprinkle raisins over the apples. In a separate bowl combine sugar, cinnamon, and 1 cup of the pecans; stir to mix. Sprinkle over top of apples.

Prepare Topping: In a large bowl sift together the flour, sugar, baking powder and salt. In a separate bowl mix together eggs, evaporated milk and melted butter. Add liquid ingredients to dry all at once and mix until smooth. Pour batter over apples then sprinkle with remaining pecans.

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

Serve with vanilla ice cream.

Serves: 12-14

## **Snickers Cake**

12' Dutch oven

### **Cake:**

4 oz Baker's Sweet German Chocolate  
1/2 cup boiling water  
1 cup butter or margarine  
2 cups sugar  
4 egg yolks  
1 tsp. vanilla  
2 1/4 cups sifted flour  
1 tsp. baking soda  
1/2 tsp. salt  
1 cup buttermilk  
4 egg whites (stiffly beaten)

### **Filling:**

25 caramels  
1 stick butter or margarine  
1/3 cup milk  
1 cup chocolate chips  
3/4 cup chopped peanuts  
1 bottle caramel syrup  
1 bottle chocolate syrup

Melt chocolate in boiling water, cool. Cream butter and sugar until fluffy. Add yolks, one at a time, beating well after each. Blend in vanilla and chocolate. Sift flour with soda and salt; add alternately with buttermilk to chocolate mixture beating after each addition until smooth. Fold in beaten whites. Pour 1/2 mixture into greased 12' oven. Cook 17-19 minutes at 350 degrees. Over low heat, melt caramels, butter, and milk together. Pour over baked mixture. Sprinkle chocolate chips and peanuts over caramel layer. Pour remaining cake batter over top. Bake at 275 degrees for 18-19 minutes then 10-15 minutes at 350 degrees. Let cool. Drizzle chocolate and caramel syrup over top.

## **Black Forest Cake**

Dave Jones

Ingredients for a 12" Dutch Oven

1 Devils Food Cake Mix

(include the eggs, oil and water required for the mix)

1 Large Can (44 oz?) or 2 small cans (21 oz) cherry pie filling

1 12 oz can black cherry soda pop

To Make: Line Dutch oven with foil (for ease of cleaning). Dump the pie filling in the Dutch oven. Mix up the cake mix according to the directions on the box. Once the cake is mixed up add the black cherry soda pop and stir in. Pour the mixture over top of the cherry filling. Place 12 - 14 coals on top and 12 - 14 coals on the bottom. Bake for approximately 25 - 30 minutes. Cake is done when it springs back when lightly touched. Top with whipped cream, cool whip or vanilla ice cream. Approximately 8 - 10 servings

## **Pineapple Upside down Cake SR711, SR821, SR865**

12-inch Dutch oven, foil lined

1/2 cube butter or margarine

1/2 to 3/4 cup brown sugar

1 20-oz. can pineapple slices (9 slices, save juice)

9 Maraschino cherry halves

1/2 cup pecan halves

1 cup chopped pecans

1 yellow or Pineapple cake mix

3 eggs, 1/3 cup Mayonnaise, 1/2 to 1 cup Mt Dew or 7up

Melt the butter in the bottom of the Dutch oven. Sprinkle brown sugar evenly over the butter. Place pineapple rings over the mixture and place a cherry half inside each pineapple ring. Place pecan halves among the pineapple rings.

Pour the pineapple juice (and cherry juice if desired) into a measuring cup and add enough Soda to make 1-1/4 cup. In a large bowl, combine the cake mix, Mayo, eggs, juice and soda, and the chopped pecans. Stir for 3 minutes. Carefully spoon the mix evenly over the pineapple rings.

Bake at 350° (10-12 coals on bottom and 12-14 coals on top) for 30 to 45 minutes or until cake tests done. While still hot, turn cake out onto the lid or a board covered with tin foil. Serves many!

## **ORANGE OATMEAL CAKE (06) SR821, SR865**

### Ingredients:

1¼ cups quick rolled oats  
1½ cups orange juice (warm)  
½ cup margarine or butter  
¾ cup brown sugar  
2 eggs  
2 teaspoons vanilla  
1½ cups flour  
1 teaspoon baking soda  
½ teaspoon salt  
½ teaspoon sweet nutmeg  
¼ teaspoon cloves  
1 cup raisins  
¾ cup sugar

### Preparation:

Line Dutch oven with aluminum foil and grease. Preheat oven.

Combine rolled oats and orange juice, let cool. Cream margarine, sugar, and brown sugar until fluffy. Add eggs and juice mixture alternating. Shift flour, baking soda, salt, cinnamon, nutmeg and cloves and add to first mixture. Add raisins and mix well. Pour into oven. Bake for 35 minutes or until done.

## Coconut Lime Layer Cake



- 2 large limes (juice and zest)
- 1 c sweetened shredded coconut
- 1 1/4 c self-rising flour
- 3/4 c sugar
- 1 1/2 sticks butter (room temperature)
- 3 large eggs (lightly beaten)
- 1 1/2 tsp baking powder

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### Directions

Pour coconut into a small bowl and add lime juice. Let the coconut absorb the lime juice for one hour. In large bowl, sift the flour. Mix in all other cake ingredients, including the lime zest and coconut. Beat until thoroughly combined. Use two Dutch ovens to make two 8" cake layers. Bake for 20 minutes.

#### Icing

- 2 lg limes juiced
- 2-1/2 cups powdered sugar

Use a citrus zester to remove the lime zest in long, thin, curly strips for garnish. With sharpest knife, remove all the white pith from limes, then carefully remove membranes from each segment, catching juice over bowl. Drop segments into the bowl, and squeeze all juice from pith. Sift the powdered sugar over the lime a little at a time, stirring it carefully so as not to break up the lime. When all sugar is incorporated, let the icing stand for 5 minutes. Put the first layer on cake stand, and frost the top only. Add second layer and frost just the top. Arrange zest curls over the top and refrigerate for 30 minutes to firm icing. The overall effect is something like the thrill of biting into a Margarita!

## **Fruit Cobblers**

Fruit is put on the bottom to help prevent burning. There are many mixtures of fruit & cake mixes that can be used. Don't be afraid to try new tastes. Here is one of my favorites:  
Pineapple Peach Cobbler (for 12 in DO)

1 lg can sliced peaches  
1 can crushed pineapple  
1 yellow cake mix  
3 eggs, ½ cup Mayo, 1 cup Mt Dew  
½ cup brown sugar

pour peaches & pineapple in bottom of DO  
sprinkle brown sugar on fruit, pecans also can be added  
mix cake batter per cake mix instruction  
Pour batter evenly over fruit  
Bake per mix instructions

## **Dump Cobbler**

Using the same fruit ingredients dump the powdered cake mix over the fruit and bake. The cake won't rise but will make a nice topping on the fruit like an apple crisp.

## **Mississippi Swamp Cake (06) SR821**

### **Ingredients:**

1 21 oz Cherry pie filling  
1 box Chocolate cake mix  
1 12 oz Can ; Dr pepper  
2 cups Coconut  
1 cup Chopped pecans  
1 stick Margarine

Put cherry pie filling and spread over bottom of dutch oven. Pour dry cake mix in and spread. Pour " Dr Pepper" over top of cake mix and use a spoon to mix in soda. Stir enough to moisten cake mix. Cover top with coconut and then pecans. Arrange over cake 5 small pats of margarine or butter. Cover and cook for about one hour. Put 17 coals on top and 8 on bottom. This will make oven 350 degrees.