

Dutch Oven Recipes

APPLE CRISP.....	32	Flank Steak Teriyaki	20
APPLES - BAKED.....	27	Goulash.....	24
Beef & Sausage Stew	12	Goulash - Beef	24
Beef Burgundy	21	Goulash - Hungarian.....	24
Beef Pot Roast.....	18	Jambalaya.....	22, 23
Beef Stew	13, 14	KIELBASA & SAUERKRAUT	21
Beef Stew - Easy.....	14	Lasagna	27
Beef Stew - Great.....	15	Meat Loaf	11
BEEF Stew and Biscuits	15	Meatloaf Sweet and Sour with BBQ Dipping Sauce	12
Brisket	18	Mexican Casserole	11
Cake - Black Forest.....	30	PINEAPPLE PECAN UPSIDE-DOWN CAKE .	34
Chicken / Crab Meat	5	Pork Chops - Baked.....	7
Chicken / Pork.....	3	Pork Chops Stuffed AND Marinated.....	7
-CHICKEN BROCCOLI -RICE CASSEROLE....	6	PORK CHOPS WITH RICE	9
CHICKEN CACCIATORE	6	Pork Roast Texas STYLE.....	9
Chicken Pot Pie.....	6	Pork Tenderloin Apple Stuffed.....	8
Chicken RoastED with Sausage-Apple Stuffing	3	PORKY	8
Chicken Saucy	4	POT ROAST	9
Chicken Saucy Roll-ups	4	POT ROAST - BLACKENED	16
Chili	25	Potatoes with Cheese.....	28
Chili - Green	26	Raspberry Cream Cheese Coffee Cake	32
Chili Rellano Casserole.....	26	Roast Beef.....	13
CHOCOLATE LOVER'S UPSIDE DOWN CAKE	30	Roast Beef French Style.....	17
CHOP SUEY	22	Round Steak Hawaiian	16
Cobbler - Blackberry	31	Salisbury Steaks	16
Cobbler - Fruit	31	Sausage Balls	17
Cobbler - Peach	31	SCALLOPED POTATOES AND HAM.....	21
COOKIES - OOY-GOOEY CHOCOLATE CHIP	30	Shepherds Pie	23
Corn Bread.....	28	SHORT RIBS WITH MUSTARD.....	10
Corn Bread Brunch	29	Snickers Cake.....	34
Corned Beef & Cabbage.....	17	SQUASH - BAKED	28
Corned Beef with Dijon Glaze.....	20	Steak & Mushrooms	19
CORNISH GAME HENS STUFFED	10	Swiss Steak	18
EGG SAUSAGE CASSEROLE.....	29	SWISS STEAK.....	19
ELK CHILI WITH BLACK BEANS.....	10	Swiss Steak with Onion	19
ELK RIB OR BRISKET BARBEQUE	25	Tips on Cooking.....	2

Tips on Cooking

You can figure that each charcoal briquette is worth about 15 degrees Fahrenheit. 24 coals will give about 360 degrees.

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

1/3c = 5 1/3 Tbs

1 1/4 lb loaf = About 20

1/2c = 8 Tbs

1 1/2 lb loaf = About 23

1 c = 8 oz

1 qt = 4 c

1 gal = 4 qt

2 c = 1 pt

Stick butter

Bread loaf, 1-1/4 lb loaf and 1-1/2 lb

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.

CHICKEN / PORK

Use a 12" DO

6 loin chops or chicken

1 pkg. dry onion soup mix

1 can cream of mushroom soup

1 can cream of celery soup

1 1/2 can water

1 3/4 cup Uncle Ben's rice (not instant rice)

salt & pepper to taste

one package of favorite frozen vegetables

Season and brown pork quickly both sides. (Undercook pork as it will continue cooking in DO). Remove meat, add water to deglaze pan then immediately stir in both cans of soup, add in dry onion soup mix, salt and pepper to taste and blend well. When soup mixture is smooth stir in rice. Set browned pork loin or chicken on top of soup/rice mixture and then spread frozen vegetables evenly over top of meat and cover. Set DO in approx. 20-24 briquets with 10-12 on top. Cook for approx. 45 minutes/1 hr. or until rice has cooked through. (Note: Over cooking will dry out rice mixture but it will still have an awesome flavor).

CHICKEN SAUCY - 12" Dutch oven

6 to 8 boneless skinless chicken breasts
2 Tbs. canola oil
1 medium onion chopped
1 medium green pepper chopped
1/3 cup cider vinegar
1/2 cup brown sugar
3 Tbs. soy sauce
12 oz can tomato paste
1/2 cup mild salsa

Brown chicken in oil. Combine rest of ingredients and pour over chicken. Simmer in dutch oven until cooked (approx 1 hour).

CHICKEN SAUCY ROLL-UPS

1 4 lb package chicken breasts, boned and skinned
3 tbs oil
6 tbs Tone's Spicy Spaghetti Seasoning
(or favorite fahita 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. (We used 8-10 coals and just turned the tortillas over with our fingers, but you can use a fork. Use a little oil if you want them to crisp a little more, but it's not necessary to do anything more and warm them) 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. Probably serves 10-12 normal people, or 8 teenagers. Six if they're hungry boys.

CHICKEN / CRAB MEAT

4 chicken breasts, boneless & skinless
1 12-ounce bottle LAWRY'S Lemon Pepper Marinade
16 fresh asparagus spears
1 cup crab meat
4 medium mushrooms, sliced
1 small onion, sliced
8 tablespoons shredded Monterey Jack and cheddar cheese mixture
4 slices of bacon
2 sandwich-size slices Swiss or Mozzarella cheese
2 sandwich-size slices American cheese
1 medium avocado
1 Roma tomato
2 tablespoons sliced almonds
1/2 tablespoon sesame seeds
LAWRY'S Lemon Pepper
LAWRY'S Seasoned Salt

Butterfly cut each chicken breast, leaving the halves attached.

Place them in one-half of the LAWRY'S marinade sauce and let them sit for at least 30 minutes.

Remove the marinated breasts and lay them open on a flat surface. Discard the excess used marinade. Sprinkle each breast with LAWRY'S Lemon Pepper and LAWRY'S Seasoned Salt to taste. Place four asparagus spears on one half of each breast. Spread 1/4 of the crabmeat over the asparagus on each breast. Evenly distribute mushroom and onion slices on top of the asparagus spears. On top of the slices, sprinkle one tablespoon of shredded cheese.

Fold over the remaining breast half onto the mixture to form a "sandwich."

Wrap one slice of bacon around each "sandwich" and place them in a 12-inch Dutch oven. Pour one-half of the remaining unused marinade sauce over the chicken. Sprinkle the sesame seeds and almond slices over the breasts.

Cook at about 350°F. (8-10 charcoal briquettes under the oven and 16-18 on top) for about 45 minutes or until done. Maintain an even cooking temperature by rotating the oven between the layers of charcoal every 10 to 15 minutes.

Do this by turning the oven 90 degrees in one direction and then rotating the lid back 90 degrees.

While the chicken is cooking, cut each slice of cheese along both diagonals to create four triangles. Peel and slice the avocado and slice the tomato into round slices. When the chicken is done, carefully remove each piece and place it on a serving platter. On top of each chicken breast, arrange four cheese triangles in alternating layers presenting a colorful "V" or chevron pattern. The heat from the chicken will melt the cheese slices. On top of the cheese, garnish with slices of avocado and tomato on each breast. Drizzle some of the remaining marinade sauce over the chicken. Top it off with about 1 tablespoon of shredded cheese.

Yield: 4 servings

CHICKEN POT PIE

1 lb of Chicken breast (diced into small chunks)
2 tbsp margarine
1 cup of diced potatoes
1 pkg of frozen mixed vegetables (thawed)
1 can of Cream of chicken
4 oz can of evaporated milk
1/2 tsp paprika
1/8 tsp poultry seasoning (sage)

Crust (kind of like a dumpling)

2 cups of Bisquick
1 4 oz can of evaporated milk
1/2 cup of water
2 tbsp of margarine
1 egg

6 or 7 quart Dutch oven / 18 briquettes

Heat coals until dusty. Sauté' Chicken and diced potatoes. Prepare the crust in a mixing bowl. When chicken is no longer pink, add the vegetables, cream of chicken, evaporated milk, and spices. Cook with lid on, until it starts to bubble. Then cover chicken mixture with the crust mixture. Divide the coals so that 8 are on the bottom and 10 are on the top. Bake for 25 minutes.

CHICKEN CACCIATORE

5-6 skinless, boneless chicken breasts
1 large jar pizza sauce (Contadina)
8oz. Shredded mozzarella cheese
parmesan cheese
1 lb. Bag pasta (Angel hair, linguine, fettuccine, etc.)

Place chicken in oven. Pour pizza sauce over chicken. Sprinkle mozzarella cheese on top and bake @ 350 for 1 hour. Serve with cooked pasta and parmesan cheese.

CHICKEN BROCCOLI- -RICE CASSEROLE

5-6 skinless, boneless chicken breasts (may use cut up chicken chunks)
1 pkg. Frozen broccoli
1 1/2 C. uncooked rice
1 can cream of mushroom soup
1 C. milk or water

Place uncooked rice on bottom of oven. Add broccoli and chicken or layer to fit. Combine soup and milk/water and pour over rice and chicken. Make sure there is enough liquid to cover rice. Bake @ 350 for 1 1/2 hours.

PORK CHOPS STUFFED AND MARINATED

4-1" thick pork chops (butterfly to the bone)
1 bottle Honey Mustard dressing or marinade

Cover bottom of a glass bowl with dressing/marinade. Pour dressing/marinade into a chop and place in the bowl. Pour dressing/marinade over the chop. Layer chops in bowl with dressing/marinade in and over each chop.

Cover and let chops cure in the refrigerator overnight or for 10-12 hours. Place bottle of unused dressing/marinade in the refrigerator for later use. 6 oz. box Stove Top Pork Stuffing mix 1 cup Ocean Spray craisins 1 large unpeeled carrot (grated) 1 2/3 cups water ¼ cup Crisco butter flavor Prepare per instructions on the box, except add carrot and craisins to water along with the seasoning packet and Crisco.

Remove chops from dressing/marinade sauce and discard sauce. Fill inside of chop with stuffing and place into 12" oven with the bone in the center of the oven. Fill and place remaining chops in oven to form a clover leaf with the bones in the center of the oven. Bake at 350° for 30 minutes.

(Hold the remainder of the stuffing aside for later use).

Remove most of the fat/liquid from the oven with paper towels. Don't move the chops. Lightly baste the top of the chops with dressing/marinade spoon the remainder of the stuffing over the top. Continue to bake at 350° for 30 to 40 minutes.
Garnish and serve.

PORK CHOPS - BAKED

4 Tablespoons OLIVE OIL
½ Cup FLOUR
1 Tablespoon PEPPER
1 Tablespoon SALT
2 EGGS, beaten
1-1/2 cups FRESH BREAD CRUMBS
1 Cup fresh ground PARMESAN CHEESE
1 Tablespoon dried SAGE
1 Teaspoon grated fresh LEMON PEEL
4 PORK CHOPS, (1 inch thick center cut)

Instructions:

1. Pre heat a 12-inch Dutch Oven with Olive Oil.
2. In a pie plate mix Flour, Pepper, and Salt.
3. In a 2nd pie plate beat 2 Eggs.
4. In a 3rd pie plate mix Bread Crumbs, Parmesan Cheese, Sage, and Lemon Peel.
5. Roll each chop in flour, then egg, then bread crumb mixtures, and put into kettle over medium heat.
6. Cook chops for about 2 minutes on each side until golden brown.
7. Place lid on the kettle and bake at 400~ for about 20 minutes.
8. Use about 20 briquettes under the kettle to brown chops. Use about 10 to 12 briquettes under the kettle and about 14 to 16 the lid.
9. Invert lid and place chops on the lid.
10. Put about 20 briquettes under the kettle and use drippings to make gravy.

PORKY

3 lbs. diced pork ½ lb. fresh mushrooms

2 cans cream of mushroom soup 1 box (12 oz) Stove Top stuffing

Pre-heat 12" Dutch oven from the bottom for 5 min. Place diced pork in oven. Stir until brown. Add soup. Mix with the pork. Simmer for ½ hour to 45 min. (This tenderizes the meat.) Place mushrooms on top. Prepare stuffing mix according to directions. Place on top of mushrooms Bake 30 minutes with 5 coals on the bottom and 10 coals on top.

PORK TENDERLOIN APPLE STUFFED

Serves 4

1 small apple, chopped (Granny Smith)

1/2-cup bread crumbs, soft

1/4 cup celery, chopped

1/4 cup green onions, chopped

2 Tablespoons raisins

2 Tablespoons walnuts, chopped

2 - 3 pound pork tenderloin, trimmed of fat

1/2 cup apple cider

1 1/2 teaspoon cornstarch

1/8 teaspoon cinnamon

Dash of nutmeg

COOKING INSTRUCTIONS:

Stuffing:

1. Stir together the chopped apple, bread crumbs, celery, raisins, walnuts, green onion, and nutmeg.
2. Add 1 Tablespoon of the cider. Mix well.

Meat Preparation:

1. Butterfly the tenderloin. Cover with clear wrap and pound to 1/2 inch thickness.
2. Spread stuffing mixture over meat. Roll up from one side.
3. Tie with cotton string to secure. Brush with some of the remaining apple cider.
4. Place meat on a rack in a 12" Dutch oven.
5. Bake for approx. 45 minutes to 1 hour.

Sauce: While tenderloin is baking, combine in a sauce pan the rest of the apple cider, cornstarch, and cinnamon. Cook and stir till thickened and bubbly. Serve with tenderloin.

CHARCOAL HINTS: Use 10 to 12 briquettes underneath and 12 to 14 on the lid.

Hint: I used this stuffing in a 5 - pound Buffalo roast that I cut to 1/2 inch and then pounded, boy was it moist and tender. It served about 15 campers.

PORK ROAST TEXAS STYLE

1 small leg of pork
2 tbs lemon juice
1 tsp salt
Dash of Tabasco sauce
Pepper to taste
1 c melted cinnamon-flavored
1/8 tsp allspice or plain apple jelly
1 tsp chili powder
1 tbs Worcestershire sauce
1-1/4 c chili sauce

Place pork in oven and sprinkle with mixture of salt, pepper, allspice and chili powder. Combine remaining ingredients, and spread evenly on pork. Roast at 350 for 30 min per pound. Baste frequently with well seasoned drippings in the pan. Serves 14-16.

PORK CHOPS WITH RICE

6 – 8 boneless pork chops
2 C. uncooked rice
2 cans peas with juice
2 cans sliced carrots with juice
2 cans cream of mushroom soup
1 C. milk or water

Place pork chops on bottom of oven. Pour rice, peas, carrots over the chops. Pour soup and milk/water over all. Cook 1 – 1 1/2 hours @350 until chops are done and tender.

POT ROAST

4 lb. Beef roast
1 C. water or beef broth
8 small potatoes cut in 1/2
8 medium carrots cut in 1/4's or 1 bag (2lbs) of small carrots
8 small onions (pearl or 1in. size)

Sprinkle roast with salt & pepper (optional). Add ingredients to oven and add water or broth. Cook @350 for 2 1/2 – 3 hours.

SHORT RIBS WITH MUSTARD

4-6 lbs. Beef short ribs, cut into pieces
1/3 C. mustard
2 T. brown sugar (may use white sugar)
2 T. lemon juice (may use orange juice, apple juice or water)
2 medium onions sliced

Mix mustard, sugar and juice. Place ribs in oven along with onions. Spread mustard mixture over beef and cook 2-3 hours @ 350. May add sauerkraut if desired.

CORNISH GAME HENS STUFFED

2 Cornish game hens
2 Cups water
10 oz stuffing mix
2 eggs
½ lb. butter
2 tsp. chicken bouillon
2 tbs. lemon pepper seasoning
½ C onion

Boil eggs for 3-5 minutes. Place stuffing mix in a mixing bowl and blend in bouillon solution and melted butter until stuffing is moist. De-bone hens and place a thin layer of stuffing on the breast portion of birds. Place a shelled egg in the center of the breast and cover with a thin layer of stuffing (do not over stuff). Sew the back skin of the birds together with thread and place in a Dutch oven. Mix lemon pepper seasoning with 1 cube of butter and baste the birds and place the remaining stuffing around the birds in the oven. Bake at 300° for 1 ½ to 2 hours. Baste approximately every 30 minutes.

ELK CHILI WITH BLACK BEANS

2 tbs Vegetable oil	1 tsp. coarse black pepper
2 lbs. Elk burger or elk roast cut ½" cubes	1 tsp. ground cumin
3 - 4 Italian sausages cut into pieces	2 cans black beans drained
2 medium onions diced	2 cans diced tomatoes (do not drain)
2 tsp. crushed garlic	2 cans Rotel (do not drain)
2 tbs. chili powder	1 tbs. Tabasco sauce
2 tsp. salt 1-2 C water	

In Vegetable oil, brown meat in three batches, removing to bowl as it browns. In drippings, cook onion and garlic for a few minutes. Return meat to pot, add spices, cook for 1 minute. Add beans, tomatoes, Rotel, and Tabasco. Add water if necessary. Heat to boiling, then simmer for at least 30 minutes. Chili will be spicy but not extremely hot. Add more chili powder if desired. Serve with crackers, onions and/or shredded cheese.

MEXICAN CASSEROLE

Combine the following together in a large bowl:

1lb breakfast sausage - hot or regular

1lb ground beef

1 medium onion chopped well

2 eggs

1 can Rotel diced tomatoes drained well

bread crumbs as needed

Mix well adding bread crumbs to produce a dense meatloaf. Place in a #10 Dutch oven that has been sprayed well with a non stick spray. Cover and cook for about 30 min or until almost done.

While that is cooking, mix 2 boxes of cornbread mix according to the instructions given and add the following:

1 small onion finely chopped

2 medium jalapenos finely chopped

1 can of creamed corn

Mix well

Remove meat from oven and carefully drain off any liquid. (A turkey baster is good for this.) Pour cornbread mixture over the top of the meat and return to oven for approximately 20 min. Watch this carefully. Check for doneness with a toothpick.

MEAT LOAF

3 lb ground beef

1/2 c bell pepper

1-1/2 c quick oats

2 pkg onion soup mix

2 eggs

1-1/2 tsp salt

1/2 tsp dry mustard

1/4 tsp marjoram

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

MEATLOAF SWEET AND SOUR WITH BBQ DIPPING SAUCE

3 lbs. lean (15%) ground beef
3 red Anaheim peppers seeded/chopped
3/4 cup bread crumbs
1/2 cup Parmesan cheese
1/4 cup maple syrup
1/4 cup red wine vinegar
2 eggs

Instructions:

Mix all the ingredients together.
Place on a trivet in a twelve inch Dutch oven.
Bake until internal temperature reaches 170°.

Dipping BBQ sauce: (8 inch oven)

1 green bell pepper, chopped
1 small white onion, chopped
1/4 cup brown sugar
1 tsp. dry mustard
1 Tbs.. fresh lemon thyme (or 1 tsp. lemon juice)
1/2 cup ketchup
1/4 cup dark molasses
1/4 cup soy sauce
2 Tbs. red wine vinegar
powdered chili peppers or cayenne pepper according to your own taste.

BEEF & SAUSAGE STEW

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.

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

ROAST BEEF

16" Dutch Oven

1 7-10 lb Roast

2 Vidilla 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.

BEEF STEW

12" Deep Dutch oven

Serves 15 to 20 people, depending on how hungry they are (ENJOY)

3 to 5 lbs. (cheap) beef roast

2 packages "Schwans" (or equivalent) frozen vegetable stew blend (2-1lb)

8 beef bullion cubes

1/4 to 1/2 cup vegetable oil

1/2 to 1-cup flour

6 to 8 cups water

garlic & onion powder to taste

salt & pepper to taste

3 Tbs. Worcestershire sauce

Dissolve bullion in hot water

Cut up roast into 3/4 inch cubes (trim off fat)

Brown meat in oil on high heat

Add enough flour to absorb oil, and coat meat. Cook until lightly brown

Stir on dissolved bullion and water. Bring to a boil then reduce heat to a simmer.

Add Worcestershire, Garlic, Onion, and Black Pepper to taste.

Simmer about 2 hours, or until meat is tender.

Add Vegetables and bring to a med simmer,

(Vegetables are cold so add extra heat for a jump-start)

Cook 20 minutes or until vegetables are fork tender

Add Salt and Pepper to taste.

High heat 14 to 16 coals under 4 on top, remove coals to create slow simmer.

About 3 to 4 coals check to see if you have a slow simmer.

You may have to add and remove depending upon cooking conditions

Beef Stew

2 lb stew meat, 1" cubes
1 large 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 medium 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.

Beef Stew - Easy

2 lb. Stew meat 3 large onions
Potatoes
Corn
Carrots
Peas
Cauliflower
2 Beef bouillon cubes
Mushrooms
Seasonings
Cornstarch
Water
Kitchen Bouquet

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

BEEF STEW - GREAT

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

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

BEEF STEW AND BISCUITS

1 roast (1/4 - 1/2 lb. per person; cheaper than stew meat)
1 bottle Zesty Italian salad dressing
1 tbs.. Worcestershire sauce
1 tbs.. butter or margarine
1 large onion
1 tsp. pepper
1 tsp. garlic salt
1 tsp. seasoning salt
1/2 cup corn starch
1 - 2 cans refrigerated jumbo biscuits
1 large Ziplock bag
2 - 3 1 lb. bags frozen vegetables (chef's choice - many combinations are available at the supermarket.

Note: The onion can be omitted if the frozen vegetable package includes onion. It's nice to include a specialty mixture of vegetables for color and variety.) 1 package mushroom (or brown) gravy mix. Also, (a package of e.g., McCormick, beef stew seasoning can be used in place of the seasonings and corn starch)

The morning of the dinner, cut up the roast into bite-sized cubes, put the cubes in the Ziplock bag, and add the salad dressing and Worcestershire sauce. Seal the bag and knead to mix the contents. Put the bag back in the cooler until its time to cook. It is best if the meat can marinate at least four hours (this imparts a wonderful flavor to the meat as well as tenderizes it). Dice the onion. Sauté' in the butter in the Dutch oven. Then add the marinated meat and spices and brown the meat. After the meat has browned, add the mixed vegetables and stir. When everything is combined, mix the gravy mix with water in a separate cup per the instructions on the package and add to the stew. If there is not enough liquid to the mixture, add a little more water. Cover the Dutch Oven and allow to cook for about 1/2 hour, stirring occasionally. There will be extra liquid in the stew from the marinade, vegetables, and added water, which will have to be thickened. To do this, mix the corn starch with cold water in a separate cup until it is a thick white liquid. Slowly stir this into the stew over heat until it starts to thicken. Cover and allow to simmer on low heat for 5 - 10 more minutes, stirring frequently. Pull the oven off the fire and uncover. Place jumbo biscuits on top of the stew leaving a small gap between the biscuits. Cover the oven and place the oven on a pile of coals, then place coals on the lid. Check periodically until the biscuits are light golden brown.

ROUND STEAK HAWAIIAN

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

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

SALISBURY STEAKS

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

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

POT ROAST - BLACKENED

3 lb. pot roast 2 tbs. oil
3 tsp. blackened spice mix 1 onion diced
1 tsp. garlic powder 5 – 6 potatoes, quartered
1 tsp. onion powder 2 C baby carrots
Sprinkle seasonings over roast and rub in. Brown roast in oil over hot coals. Add 2 cups water and diced onion. Cook for 1 ½ hours. Add carrots and potatoes. Cook for an additional 1 hour.

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.

CORNED BEEF & CABBAGE

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

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

ROAST BEEF FRENCH STYLE

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

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

BEEF POT ROAST

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

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

BRISKET

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

Coat brisket well with tenderizer. Wrap with 2 layers of heavy duty foil. Refrigerate overnight. Place in Dutch oven, cover and cook 225 to 250 for 6 to 7 hours. You can cook it faster but it is juicier cooked slow. Remove from foil and place on warm serving plate. Using the juice, flour, salt and pepper, make a thin gravy. Pour gravy over brisket before serving.

By Ann Audleman, Ft Walton Beach, Fl

SWISS STEAK

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

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

SWISS STEAK

2 1/2 – 3 lbs. Round steak cut into serving size pieces. (may use cubed steak)
1 medium onion chopped
1 – 2 stalks celery chopped
1 envelope brown gravy or aujus mixed as directed
1 – 2 cans chopped tomatoes with liquid

Put all ingredients into oven. Cook @350 until meat is tender or about 2-3 hours. May served with salad, vegetables or baked potatoes.

SWISS STEAK WITH ONION

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

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

STEAK & MUSHROOMS

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

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

FLANK STEAK TERIYAKI

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

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

CORNERED BEEF WITH DIJON GLAZE

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

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

BEEF BURGUNDY

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

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

SCALLOPED POTATOES AND HAM

8 – 10 medium potatoes washed and sliced thin
1 small onion chopped
1 can cream of mushroom soup
1 can cream of celery soup
6 – 8 slices of ham steak cut into cubes or buy packaged cubed ham.
1 C. milk

Layer potatoes, onions, and ham into oven. Combine soups and milk and pour over potatoes. Cook 2 – 2 1/2 hours @350 until potatoes are fork tender.

Variation: May add shredded cheddar cheese to milk and soup mixture or can be made with layering pork chops.

KIELBASA & SAUERKRAUT

8 – 10 links kielbasa
1 large jar or bag sauerkraut (with caraway seeds optional)
1/2 C. brown sugar

Cut kielbasa into 1 inch lengths and put into oven. Add sauerkraut with the liquid and sprinkle brown sugar over top. Cook 2-3 hours @350 until kielbasa is tender. Can be served with fried potatoes.

CHOP SUEY

2 lbs. Beef cubed
1 ½ C. uncooked rice
1 can cream of chicken soup
1 can cream of mushroom soup
½ C. water
1 28oz. Can chop suey vegetables with juice
1 C. celery chopped (optional)
3 T. soy sauce

Put all ingredients in oven. Cook 1 1/2 – 2 hour @350 until meat is tender.

DUTCH OVEN JAMBALAYA

1/4 cup Crisco or bacon drippings
3 pounds cubed pork
2 pounds sliced Andouille
2 cups onions, chopped
2 cups celery, chopped
1 cup bell pepper, chopped
1/2 cup garlic, diced
8 cups beef or chicken stock
2 cups mushroom, sliced
1 cup green onion, sliced
1/2 cup parsley, chopped
4-5 cups long grain white rice, or use your favorite
Salt and pepper to taste
Louisiana gold hot sauce to taste (about 2 tsp)

In a 8-quart Dutch oven (12 inch deep), heat Crisco or bacon drippings over medium-high heat on cooker(12 charcoal briquettes on bottom only). 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. Add vegetables and 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 (6-8 briquettes on bottom). Cook 15 minutes for flavors to develop. Add mushrooms, green onions and parsley. Season to taste using salt, pepper and Louisiana Gold hot sauce. I suggest that you slightly over-season since the rice tends to require a little extra seasoning. Add rice, cover and simmer (6-8 briquettes on bottom, 10-12 briquettes on top). Cook rice 30-45 minutes, stirring frequently. Serve with French bread. Serves 8-10

NORTHSHORE JAMBALAYA

1/2 lb pork tenderloin, chopped
1/2 lb smoked sausage, 1/2" slices
1/4 c vegetable oil
1/4 c all-purpose flour
1 c chopped onion
1 c chopped celery
1 bunch green onions, chopped
4 cloves garlic, minced
1 tbs chopped parsley
1 (8 oz) can tomato sauce
1 tsp garlic salt
1/2 tsp pepper
1/2 tsp Hungarian paprika
1/2 tsp dried thyme
1/4 tsp red pepper
6 c uncooked rice

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

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!

GRANDPA'S GOULASH

In a large Dutch oven put in some steak, ham, pepperoni, pork chops, chicken, different kinds of sausages, potatoes, green peppers, hot peppers, onions, carrots, cabbage, celery, really just about anything you can think of and then some. Cook with about 16-18 coals on top and 8-10 underneath about one hour, or until the coals are gone.

BEEF GOULASH

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

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

HUNGARIAN GOULASH

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

Brown beef tips and onion in oil, add whole tomatoes, mushrooms and seasonings. Cover and simmer. Stir occasionally until meat is tender, about 1-1/2 hours. Blend flour and sour cream. Gradually stir into meat mixture. Heat to serving temperature.

ELK RIB OR BRISKET BARBEQUE

3 – 4 lbs. Boneless elk brisket or elk ribs 1 – 2 C hearty burgundy wine

3 – 4 tbs. Cooking oil 6 – 8 cans beer

3 – 4 cloves garlic 2 medium onions

Trim and pat dry ribs or brisket; cut brisket into ½ - 1 lb. chunks. Start 20 – 25 charcoal briquettes. When briquettes are well started, spread out half of them and set Dutch oven over them. Make sure the Dutch oven is level.

Add cooking oil to Dutch oven and press garlic cloves into the oil as it warms. Sauté for 2-3 minutes. Add meat and turn frequently for a few minutes. Quarter or dice onions and arrange on top of meat. Leave 1" of space on top. Add wine and six pack of beer. Put lid on and add remaining briquettes to the lid. Be prepared to add more briquettes in about 1 – ½ hours after starting. Check occasionally and add more liquid if necessary.

BARBEQUE SAUCE:

2 ½ C catsup ½ C prepared mustard

¾ C brown sugar 1 tbs. celery seed

1 ½ C chili sauce 4 tbs. Worcestershire sauce

1 ½ C wine vinegar 2 tbs. soy sauce

1 ½ C water 2 cloves garlic (minced)

¾ C lemon juice dash of bottled hot pepper sauce

ground black pepper to taste

Mix all ingredients together. Use as a marinade or cooking sauce.

CHILI

2 lb ground beef

4 tbs water

1 tbs oil

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

1/2 tbs Tabasco sauce

1 large 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.

GREEN CHILI

2 lb lean pork
2 stalks of celery, chopped 1/2"
2 medium tomatoes, chopped
1/2 c Ortega Green Chilies
6 cloves garlic, minced
3 tbs jalapeno pepper sauce

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

CHILI RELLANO CASSEROLE

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

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

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

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

LASAGNA

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

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

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

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

BAKED APPLES

6-8 baking apples (Golden Delicious, Rome Beauty) washed and cored
1-2 T. brown sugar (may use white sugar)
1 tsp. butter
cinnamon

Place apples in bottom of pot upright. Put sugar, butter and cinnamon in center of each apple. Pour 1/2 C. water in bottom of pot. Cook until fork tender or about 1 hour @ 375. Serve with juice from pot poured over apples.

Variations: 1. Granola – omit cinnamon and place crushed granola with sugar and butter into apples.

2. Honey – use honey in place of sugar

3. Raisins – raisins may be added to ingredients

BAKED SQUASH

- 2 – 4 Acorn squash, cut in ½ with seeds and fibers removed
- 4 – 8 T. honey, brown sugar or maple syrup
- 4 – 8 T. butter

Place cut side up with enough water (1/2 in) in bottom of oven. Place 1 T. of rest of ingredients in each cavity of squash. Bake 1 hour @350 until tender. May also use applesauce.

Variations: May cook with pork roast or chops and increase cooking time accordingly.

CHEESE POTATOES

- 1 lb. bacon
- 3-4 onions
- 5 lbs. potatoes
- 1 lb. cheddar cheese grated
- 1 pt. sour cream
- salt and pepper

Cut bacon in 1 inch pieces and fry until very crisp in a 12 inch deep Dutch oven. While bacon is cooking, peel and cube potatoes (approx. 3/4 inch cubes) and chop onions. Remove bacon from oven and set aside leaving bacon grease in the oven. Add onions to the bacon grease and cook till the onions are clear. Add potatoes, bacon, salt and pepper to taste and stir to coat the potatoes with bacon grease. Place the lid on the oven and cook for one hour at 350 degrees (12 coals on top and 8 on the bottom). Carefully fold in grated cheddar cheese and sour cream.

CORN BREAD

- 1 cans whole kernel corn
- 1 cans creamed corn
- 1 boxes corn bread mix
- 1 stick margarine or butter
- salt & pepper

Melt margarine or butter and coat sides of DO.

Dump in all cans of corn.

Mix corn bread packages into the corn.

Salt and pepper to taste and mix in

Cook at approx. 350 degrees for about 30-40 minutes, or until corn bread top is golden brown.

Will feed approximately six.

CORN BREAD BRUNCH

Use a 12" Dutch oven

1 pkg. favorite breakfast sausage

1/2 small green pepper (optional)

1/2 small onion (optional)

8-12 eggs

salt & pepper

pancake syrup

2 boxes corn bread mix

cooking oil spray

1 stick margarine or butter

Coat surface of DO with cooking oil. Mix corn bread and spread half of mixture on bottom of DO. Brown breakfast sausage, green pepper and onion in fry pan, then drain and spread meat mixture evenly over corn bread base. Pour beaten seasoned eggs into frying pan and scramble slightly. Spread partially scrambled eggs over sausage mixture then top with remaining corn bread. Dot top of corn bread with margarine or butter and cover.

Cook at approx. 350 degrees for about 30-40 minutes, or until corn bread top is golden brown. Serve and top with maple syrup.

EGG SAUSAGE CASSEROLE (serves 6)

6 eggs beaten

1 lb. Sausage broken into pieces (may use mild spicy)

2 C. milk

1 tsp. mustard

1-2 C. shredded cheddar cheese

2-3 slices bread, crusts removed and cubed

Mix all ingredients together and pour into oven. Cook 45 minutes to 1 hour @ 350 until center is no longer jiggle. Can be made night before and refrigerated then bake as directed.

BLACK FOREST CAKE

Ingredients / Items Needed:

12" Dutch Oven

Tin Foil

1 Devils Food Cake Mix 18.25 oz size

(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

OOEY-GOOEY CHOCOLATE CHIP COOKIES

2 ½ C flour

¾ C packed brown sugar

1 tsp. baking soda

1 tsp. vanilla

1 tsp. salt

2 eggs

1 C butter flavored Crisco

1 bag semi sweet chocolate chips

1 C sugar

Sift flour, baking soda and salt. Cream Crisco, sugar, brown sugar and vanilla until smooth. Add eggs. Stir until well mixed and fluffy. Add flour mixture, a little at a time. Add chocolate chips. Line bottom of 12" Dutch oven with foil. Press mixture firmly and evenly into oven. Use 30 coals to bake. Place 4 coals under middle of oven, and 6 coals around the bottom outside edge. Place 4 coals in the center of the lid, and 16 coals around the rim. Bake for 30 minutes. Lift cookie out using foil, cool on rack. Cut into pieces.

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.

COBBLER for Any Fruit – Nick's Recipe

Biscuick mix (1 big box) one you only need to add water to
Water
2 pie filling cans
cook for about 2 hrs
keep hot coals on top and bottom

OR

2 Packages of cake mix
(add the ingredient that you would need to bake a cake like eggs and milk)
Then add the 2 cans of pie filling
bake until done (about a 1 hr)

FRUIT COBBLER:

Just mix a cake mix (usually white or yellow that doesn't require eggs or milk) and your favorite fruit in a mixing bowl (add fruit juice for liquid requirement usually peach, pineapple, strawberry, or raspberry). Mix to the consistency of pancake batter and pour into a 10" to 12" Dutch oven that is buttered down or has a liner for easy removal. Cook on medium coals for 15 - 20 minutes, spreading some coals on the top for even temperatures.

PEACH COBBLER

In a 12 inch Dutch place one quart of canned peaches - drained.
Mix one regular size spice cake using package directions, pour over peaches.
Sprinkle 3/4 cup of brown sugar over top.
Place pats of real butter on top - 1/4 inch thick use a checkerboard pattern. Use about 8 pats.
Put approximately 14 to 16 coals on top and 10 to 12 underneath. Cook for 35 to 40 minutes. Test for doneness using toothpick method. Whipped topping or ice cream is a bonus, but not necessary.

BLACKBERRY COBBLER

Lightly grease the Dutch oven or line with foil then spread two drained cans of blackberry's evenly on bottom, cover with one box white cake mix {dry} spread evenly over the top of the berry's. Pour one can of 7-up soda over the top of the cake mix then put the lid on the Dutch oven. Place coals or charcoal briquets evenly on the top and bottom of the Dutch oven and cook until it "smells done". The 7-up provides all the moisture needed for the cake mix and the carbonation makes it fluffy. If you don't want blackberry it works equally well with peaches blueberry's or whatever you like

APPLE CRISP

16 medium Granny Smith apples 2 C brown sugar

1 ½ C sugar 1 C flour

1 C water 1 C butter or margarine

Cinnamon

Peel and slice apples and arrange in bottom of 14" Dutch oven. Make a syrup with the white sugar and water and pour over apples. Sprinkle with cinnamon. Mix brown sugar, flour, and butter and pat over apples. Bake for 1 hour. Serve warm with shipped cream or ice cream.

Raspberry Cream Cheese Coffee Cake

2¼ cups all-purpose flour ¾ cup margarine or butter

½ teaspoon baking powder ½ teaspoon baking soda

¼ teaspoon salt ¾ cup sour cream

1 teaspoon almond extract 2 eggs

½ cup raspberry preserves ¼ cup sugar

½ cup sliced almonds 8-ounce package cream cheese, softened

Grease and flour bottom and sides of oven. In a large bowl, combine flour and ¾ cup sugar; mix well. With pastry blender or fork, cut in margarine until mixture resembles coarse crumbs. Reserve 1 cup of crumb mixture.

To remaining crumb mixture, add baking powder, baking soda, salt, sour cream, almond extract, and 1 egg of the eggs: blend well.

Spread batter over bottom and 2 inches up sides (about ¼ inch thick) of greased and floured pan.

In small bowl, combine cream cheese, ¼ cup sugar and 1 other egg; blend well. Pour into batter-lined pan. Carefully spoon preserves evenly over cream cheese mixture.

In small bowl, combine reserved crumb mixture and sliced almonds. Sprinkle over preserves. Bake at 350° for 45-55 minutes or until cream cheese filling is set and crust is deep golden brown. Cool 15 minutes. Makes 16 servings.

PINEAPPLE PECAN UPSIDE-DOWN CAKE

(12-inch Dutch oven)

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 cake mix	3 eggs
1/3 cup vegetable oil	1/2 to 1 cup cold water

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 water to make 1-1/4 cup. In a large bowl, combine the cake mix, oil, eggs, juice and water, 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.

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.