

Soup/Stew

Big Piney Stew

Serves 4-6 people

6 red potatoes quartered	1 lb. Green beans
1 red onion slices	½ cup flour
water	2 T. oregano
1 T. salt	4 cloves of garlic dices
1 lb. Carrots cut into 2-3" pieces	2-11 oz. cans of tomato juice
	¼ cup olive oil

- Add tomato juice, green beans, carrots, potatoes, and onion to a 6 qt. Dutch oven.
- Top with salt and pepper
- Add enough water to cover contents
- For a 6 qt. Dutch oven, place 9 coals on the bottom and 15 coals on the top.
- Allow to cook for 1-1 ½ hours or until vegetables are tender.
- In a cup, mix the flour with hot liquid from the oven until the flour has dissolved.
- Pour mixture in the oven and stir. If you desire a thicker stew, add more flour mixture.

Casseroles

Spuds and Onions au Gratin

http://www.ceedubs.com/dutch_oven_recipes.htm#spuds

2-3 lbs. russet spuds, sliced as thin as you can get
2-3 Tbsp. melted butter or margarine
2-3 medium yellow onions, sliced thin
1 15 oz. can of cheese soup
1/4 cup milk
Salt and pepper to taste
1/2 cup cracker or bread crumbs (seasoned if you wish)
1 cup grated cheddar cheese

Take a paper towel and wipe a 12" Dutch oven with a little olive or vegetable oil. Place one layer of spuds in the DO and brush with some of the melted margarine and add a little seasoning. Then put in a layer of onions and keep layering spuds brushed with butter and seasoning until you've used all your spuds and onions. Thin the soup with the milk and pour over the top. Sprinkle the bread or cracker crumbs over and add any additional seasoning. Set the Dutch in the firepan with 4-6 briquettes underneath and 16-18 on the top. Bake for 40-45 minutes. Remove the DO from the firepan and sprinkle the grated cheese over the top and let set for 5 minutes or so before serving. Serves 6-8.

Chili Cornbread Pie

<http://papadutch.home.comcast.net/dutch-oven-recipe-chilicornbreadpie.htm>

	Chili	Cornbread
1	lb. Vegeburger	1 cup all purpose flour
1	medium yellow onion; diced	1 1/2 cup cornmeal
1/2	cup red bell pepper; diced	1 tsp. brown sugar
4	cloves garlic; minced	1/2 tsp. salt
1	15 oz. can black beans; drained & rinsed	3/4 tsp. baking soda
1	15 oz. can tomato sauce	1 Tbs. baking powder
1	28 oz. can cut tomatoes; drained	1/2 tsp. Mrs. Dash
1	4 oz. can diced green chilies	1 cup creamed corn
2	Tbs. chili powder	1 cup buttermilk
1	tsp. ground cumin	3 egg whites; beaten stiff
1	Tbs. onion powder	1 Tbs. melted butter
1/2	tsp. garlic powder	
1/2	tsp. salt	

Prepare Chili: Brown Vegeburger in a 12" Dutch oven using 18-20 briquettes bottom heat. Add onion and red bell pepper and cook until tender. Drain off liquid. Add remaining ingredients. Bring contents of Dutch oven to a boil, then simmer 30 minutes.

Prepare Cornbread: In mixing bowl combine all dry ingredients. In separate bowl combine all wet ingredients. Stir wet ingredients into dry until well mixed. Spoon cornbread mixture over top of chili. Cover and bake using 12 briquettes bottom and 16-18 briquettes top for 30 minutes or until cornbread turns golden brown. NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 10 minutes. Serves: 6-8

Zucchini Enchiladas

<http://www.isu.edu/outdoor/dutch.html#enchiladas>

INGREDIENTS

1 c. uncooked rice	2 c. water
several cloves of garlic, crushed	1 large onion, minced
4 Tbs. olive oil	1 tsp. salt
2 red (or green) bell peppers, minced	10 small zucchini, shredded and squeezed out
1 tsp. each: cumin, oregano, basil, cayenne, black pepper	
1/2 c. unsalted sunflower seeds	1 c. slivered almonds
2 c. sharp cheddar cheese, grated	Mexican hot sauce....see other recipe
14 burrito size tortillas	

PREPARATION

Make the filling first and then cook the enchiladas in the Dutch, but if you're the adventurous type, the entire dish could be prepared in the Dutch.

Wash rice, cook with water and a few crushed garlic. Once boiling, reduce heat and simmer for 25-30 minutes. **DO NOT REMOVE THE LID UNTIL DONE!** In a large, heavy skillet, sauté the garlic and onion in olive oil and salt. When the onions are soft, add peppers, zucchini and herbs. Stir and continue to cook over medium heat another 8 min. stir in sunflower seed and almonds, cook 2 more minutes. Remove from heat and stir in the cooked rice and cheese. Allow to cool to room temperature. Assemble the enchiladas by placing 1-2 heaping spoonfuls of filling on one side of the tortilla and roll it up. Pour a small amount of sauce into the Dutch oven, place the enchiladas on top. Layer sauce, enchiladas, sauce, cheese, enchiladas, sauce, cheese. There should be enough to make two layers.

COOKING TIME: 30 minutes, preheat the lid

DUTCH OVEN SIZE: 14 inch

Mexican Hot Sauce

(Sauce for Zucchini Enchiladas)

INGREDIENTS

2 c. chopped onion	several cloves of garlic, crushed
2 tsp. salt	4 Tbs. olive oil
2 tsp. cumin	1 tsp. cayenne
1 tsp. chili powder	1/2 tsp. ground coriander
1/2 tsp. black pepper	6 c. chopped tomatoes
2 c. water	4 Tbs. tomato paste
3 Tbs. dry red wine	

PREPARATION

Sauté onion, garlic, and salt in olive oil until the onion is clear. Add spices and mix. Add tomatoes, water tomato paste, and wine. Simmer for 30 minutes or longer, several hours is best. Hot spices tend to get hotter as they cook.

COOK TIME: 30 minutes or longer

DUTCH OVEN SIZE: 10 inch or smaller

Cheese Enchiladas

<http://www.isu.edu/outdoor/dutch.html#enchiladas>

INGREDIENTS

4 c. Monterey Jack, shredded	2 c. Cheddar, shredded
2 medium onions, chopped	1 c. sour cream or plain yogurt
1 c. chopped green bell pepper	3-15 oz. cans tomato sauce
4 T. chopped fresh parsley	1/2 t. dried oregano
18 flour tortillas	3 T. chili powder
3/4 t. ground cumin	1/2 t. pepper
2 cloves garlic, finely chopped	

PREPARATION

Grease Dutch. Mix Monterey Jack, one cup Cheddar cheese, 1/2 onion (chopped), sour cream, parsley and pepper. Spoon about 1/3-1/2 cup mixture onto each tortilla around filling and face seam side down. Mix remaining ingredients except cheese. Pour over enchiladas. Sprinkle with remaining cheese. Bake until hot and bubbly. Serve about 18.

COOKING TIME: Approximately 30 minutes

DUTCH OVEN SIZE: 14 inc

Vegetarian Lasagna

<http://www.razzledazzlerecipes.com/camping-recipes/vegetarian-lasagna.htm>

1 quart tomatoes
1 quart tomato sauce
1 large onions, chopped
1 small clove garlic, minced
1/2 lb. mushrooms, sliced
4 carrots, chopped
1 green pepper, chopped
6 oz. Parmesan cheese
3/4 teasp. oregano
1/4 teasp. basil
1/8 teasp. black pepper
1 1/2 T. vegetable oil
1 lb pkg lasagna noodles
1 1/2 lbs. cottage cheese
1 lb. mozzarella cheese, grated

Combine vegetables in a 14" Dutch oven and sauté in oil until tender. Add tomatoes, sauce and seasonings. Simmer 10 minutes.

Remove 1/2 of vegetable mixture to a bowl. Cover remaining mixture with a layer of uncooked noodles.

Spoon on a layer of cottage cheese over the noodles and sprinkle with mozzarella.

Repeat with noodles and sauce until all used. Sprinkle with Parmesan cheese and bake with coals on bottom and top for approximately 1 hour.

Vegetable

Cheesy Scalloped Potatoes

<http://www.razzledazzlerecipes.com/camping-recipes/vegetable-recipes.htm>

3 lbs of washed potatoes, more or less, peeled or unpeeled, thinly sliced

2 or 3 medium onions, thinly sliced

6-8 oz. packet of shredded cheese

half gallon of milk

1 or 2 sticks of butter

Salt and pepper

If desired:

Chopped parsley for a bit of color

Paprika for color on top

Warm Dutch oven on fire, wipe inside with small amount of cooking oil. Layer potatoes in bottom of Dutch oven, 3 or 4 layers deep. Add a thin layer of onions and several pats of butter. Sprinkle on small handful of cheese. Add bits of chopped parsley randomly in layers for color. Repeat layering process - potatoes, onions, butter, cheese. When all potatoes are used, do not add cheese or onions to top layer, only butter. Sprinkle top layer with a little salt and touch of pepper to personal taste. Pour in enough milk to just cover top layer of potatoes. Sprinkle with paprika if desired.

Move Dutch oven onto bed of charcoal - 8 to 10 briquettes (more in winter) on aluminum foil, shiny side up. Cover oven with lid and put 2 to 3 times as many coals on top. After a few minutes, contents should be gently bubbling, not boiling. Adjust heat as necessary, probably on bottom. Cook about 45 minutes until potatoes are tender and milk mixture is thick. Add milk as needed to keep from boiling dry before potatoes are ready.

Bread

Byron's Garlic Herb Rolls

<http://papadutch.home.comcast.net/dutch-oven-recipe-garlicrolls.htm>

5 1/2	cups bread flour	1/4	cup butter; melted
2	Tbs. yeast	3/4	tsp. seasoned salt
1/3	cup non-fat dry milk	10	cloves roasted garlic; chopped
1/3	cup sugar		
1	Tbs. salt		Toppings
3	Tbs. dried parsley flakes	2	Tbs. whipping cream
1	Tbs. + 1 tsp. dried basil leaves	2	Tbs. melted butter
1	Tbs. dried thyme leaves	1/4	cup parmesan cheese
2	cups warm water; 120° F.		
1/4	cup vegetable oil		
2	eggs; beaten		

In a mixing bowl combine 2 cups flour, yeast, dry milk, sugar, salt, and herbs; blend well. Stir in water, eggs, and oil. Mix thoroughly. Stir in remaining flour 1 cup at a time until dough pulls away from sides of bowl. Turn dough out onto a floured board and knead it for 5 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to raise until double in size.

Place raised dough on a floured board and punch down. Separate dough into 16 pieces. Form a ball from each piece and pat down into a round. Brush melted butter over tops of round and sprinkle with chopped garlic and seasoned salt. Pull rounds into an oval and fold in half so the garlic is on the inside. Place the folds of 10 rolls against the side of a warm lightly oiled 12" Dutch oven. Place 5 rolls in the inner circle and 1 roll in the center. Cover and let raise in a warm area for 15-20 minutes.

Brush tops of rolls with whipping cream then bake using 10-12 coals bottom and 16-18 coals top until rolls turn a light brown color. Brush tops of rolls with melted butter and sprinkle with parmesan cheese. Cover and continue baking until rolls turn golden brown. Total baking time should be between 20-25 minutes. For even browning make sure to rotate the top and bottom of the oven 1/4 turn in opposite directions every 10 minutes. Yield: 16 rolls.

Herb Cheese Bread

(serves 10-15)

4 1/2 c. Bisquick	2 tsp. garlic salt
2 C. shredded cheddar cheese	1 1/3 c. milk or water
2 tsp. Oregano	1/4 c. butter or margarine, melted

Mix all dry ingredients in a 1-gallon zipper bag. Light 15-20 briquettes to red hot. Preheat Dutch oven with coals on top and 5 coals underneath. Lightly oil inside of Dutch oven. Add cheese and milk to dry ingredients; zip bag and knead just until mixed. Spread evenly in Dutch oven and cover. Add 8-12 briquettes to top and leave 5 coals underneath. Bake for 30 minutes, turning top a quarter turn every 15 minutes. After baking, brush melted margarine over top of bread, sprinkle with a little garlic salt if desired. Serves 15-20 children or 10-15 adults. You may also roll out dough and cut into biscuits and bake for 20-30 minutes.

Dessert

Mississippi Mud Cake

<http://papadutch.home.comcast.net/dutch-oven-recipe-mudcake.htm>

1	yellow cake mix; prepared as directed	Mud
		1/2 cup cocoa powder
	Topping	2 cups brown sugar
10	oz. bag semi-sweet chocolate chips	1 cups hot water
3/4	cup chopped pecans	2 tsp. vanilla
	powdered sugar	1 tsp. cinnamon

Line the bottom and sides of a 12" Dutch oven with heavy foil. To the oven add prepared cake mix.

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

Bake: Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes. Sprinkle chocolate chips and pecans over top of cake about 5 minutes before cake is done.

Dust top of cake with powdered sugar just before service.

Serve warm with whipped cream.

Serves: 10-12

Dutch Apple Crisp

<http://papadutch.home.comcast.net/dutch-oven-recipe-applecrisp.htm>

Filling		Topping	
10	cups granny smith apple slices	2	cups brown sugar
2	Tbs. lemon juice	2	cups flour
3/4	cup sugar	1	cup oatmeal
1/2	cup brown sugar	1/2	cup chopped walnuts (optional)
1/3	cup flour	1	cup butter; melted
2	tsp. ground cinnamon		
3/4	tsp. grated nutmeg		
1/4	tsp. ground cloves		
3/4	tsp. salt		

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 12-14 briquettes bottom and 16-18 briquettes top for 60 minutes. Serve topped with whipped cream.

Serves: 12-14

Cherry Crisp

2 cans cherry pie filling
2 sticks butter, melted
1 white cake mix
1-3/4 c chopped nuts

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

<http://www.macscouter.com/Cooking/DutchOvenRecipes5J.html#5L>

Cobbler

Serves 6-10 people

2 - 20 oz. cans pie filling
(your choice, blackberry, apple, raspberry)
1 box yellow cake mix
1/3 stick of butter
1/3 cup brown sugar

- Line a 6 qt. Dutch Oven with foil
- Butter foil liner
- Pour the pie filling in the oven
- Evenly spread the dry cake mix on top of the pie filling
- Sprinkle the brown sugar on top of the cake and top with 1/4" pads of butter
- For a 6 qt. Dutch Oven, place 9 coals underneath and 15 coals on top
- Let cobbler cook for 40-60 minutes or until done.

Miscellaneous

Dutch Oven Deep Dish Pizza

2 pkgs Pizza Flour mix
1 can Pizza Sauce
8 oz Mozzarella Cheese
8 oz Cheddar Cheese
1 can Olives
1 can mushrooms
Water

Mix both packages of pizza flour according to the package directions. Line the Dutch oven with aluminum foil and oil lightly.

Pat out dough into the bottom of the oven in an even layer. Bring edges of dough up the sides of the oven about 1/2". Brush dough with oil.

Spread a thin layer of pizza sauce over the dough. Put remaining toppings on the pizza, and then add remaining sauce over the top. Put cover on oven.

Place oven over a small amount of coals. Place an even layer of coals on the cover and bake for about 20 - 30 minutes.

The key to success is to not overheat the bottom crust when baking. Use the equivalent of about 6 - 8 charcoal briquettes on the bottom.