

## **Dutch Oven Cooking:**

### *Baked Beans*

- 2 large cans Bush's brand baked beans, vegetarian style
- 1 cup brown sugar
- ½ cup ketchup
- ¼ cup yellow prepared mustard
- 1 cup sliced green peppers
- 1 medium sliced onion

Pour all ingredients into a 12-inch Dutch Oven and stir together. Put 8 coals under and 15 coals over. Cook for 15 minutes. Remove the bottom coals and simmer with top coals only.

### *Cornbread*

- 2 cups cornmeal
- 2 tsp baking powder
- 1 cup whole wheat flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 3 tbsp brown sugar

Mix those ingredients and then add:

- 2 tbsp butter or oil
- 2 beaten eggs
- 2 cups buttermilk

Preheat well-greased cast iron Dutch Oven. Add batter and bake for 10-15 minutes with 10 coals in a circle below the oven and 18 coals on top. Remove from bottom heat and continue to cook for approximately 5 minutes.

### *Dutch Oven Parmesan Chicken*

- 3 lbs broiler-fryer chicken, cup up
- 1-1/4 cups grated Parmesan cheese
- 1 tsp salt
- ¼ tsp pepper
- 1/3 cups butter or margarine, melted

Remove skin from chicken. Mix cheese, salt, and pepper. Dip chicken into butter, then coat with cheese mixture. Place chicken in 12-inch Dutch Oven. Cover with coals and cook 45-50 minutes or until golden brown.

### *Scalloped Potatoes and Ham*

- 10-12 potatoes, peeled and sliced
- 3 (1 lb) precooked ham steaks, cubed
- 2 lbs block Velveeta cheese, sliced
- 5 cups milk
- 1/2 cup margarine
- 6 Tbsp flour

Line two 12" - 14" Dutch Ovens with foil. Layer 1/8 of the potatoes into the bottom of each oven. Sprinkle 1 tsp of flour over each. Top with a layer of 1/6 of the ham and then 1/6 of the cheese. Dot each with 1 tsp margarine, cut into small pieces. Repeat layers three times. End with a final layer of potatoes. Scald milk in a saucepan over cook stove. Pour 1/2 of the milk over contents of each Dutch Oven. Cover Dutch Oven. Place 6-7 coals below and about 15 on top of the oven. Cook approximately 35 minutes then remove from bottom heat and continue to cook an additional 20 minutes.

### *Dutch Oven Ribs*

- 2 bottles barbecue sauce
- 1 large jar applesauce
- 3 lbs pork ribs

Brown pork ribs in frying pan. Mix barbecue sauce and applesauce together and pour into bottom of 12" Dutch Oven. Add pork rib meat. Cover and cook with 12-14 coals below and 14-18 coals on top for at least 2 hours stirring occasionally. (Remember to add new coals after 1 hour of cooking time).

### *Hawaiian Chicken*

- 12 - 24 chicken legs and/or thighs (depending on appetites)
- 1 package dry onion soup mix
- 2 (8 oz.) jars apricot jam
- 1 (12 oz.) bottle Russian dressing
- 9 (16 oz.) cans pineapple chunks

Combine sauce ingredients and dip chicken in mixture. Then, pour remainder over chicken in a well-seasoned Dutch Oven. Bake with 9 coals below and 15 coals on top for 40 minutes. Remove from bottom heat and continue to cook for an additional 20 minutes until chicken is done.

### *Cherry Brownies*

- 1 box brownie mix for 9" x 13" pan
- milk and/or eggs per package directions
- 1 can cherry pie filling

Line inside of a Dutch Oven with foil. Mix brownies per package directions. Spread cherry pie filling into bottom of 12" - 14" Dutch Oven. Pour brownie mix over it in the pan. Place cover on top of Dutch Oven. Bake using 6-7 coals below and 15 coals on top for about 20 minutes. Remove from bottom heat and continue to cook an additional 10 minutes.

### *Shepherd's Pie*

- 1 lb bacon, cut into 1-inch pieces
- 1-2 lbs ground beef
- Instant mashed potatoes
- 2 cans corn, drained
- 2 cans green beans, drained
- Grated cheese
- Salt and pepper

Cook bacon, drain grease. Add ground beef and cook. While hamburger is cooking, prepare enough instant mashed potatoes. When burger is completely cooked, add corn and green beans. Add a thick layer of mashed potatoes. Cover with 10 coals on lid and lower heat on bottom so meat does not burn. Let oven cook for 10 minutes, then top potatoes with grated cheese and cover until cheese melts. Season to taste with salt/pepper.

### *Enchilada Pie*

- 2 lbs ground beef
- 1 medium onion, chopped
- 1 (11.5 oz) can condensed tomato soup
- 2 (10 oz) cans mild or hot enchilada sauce
- 1 cup water
- 9 (8 in) flour or tortillas
- 1 ½ to 2 cups (8 oz) cheddar or Monterey Jack cheese, shredded

Heat a 12-inch Dutch Oven over 9 hot coals. Brown meat and onion. Pour off drippings. Add soup, enchilada sauce, and water and simmer 5 minutes. Spoon 2/3 of this mixture into a medium bowl, leaving remaining 1/3 in the Dutch oven. Arrange 2-3 tortillas over the meat mixture and sprinkle with 1/3 of the cheese. Layer with half of the remaining meat mixture and 1/3 of the cheese, repeat. Cover the Dutch Oven lid and place 12-15 coals on top. Cook, covered, 10 – 15 minutes, or until cheese melts and tortillas soften.

### *First Night Out Pizza*

One 10-inch frozen pizza and extra toppings to taste. Heat 12-inch Dutch Oven to 450 degrees with 4 – 6 coals on bottom and 18 on top (more or less as needed). Put pizza in hot Dutch Oven and cook as directed on package with additional time needed for thick extras. Retain the pizza box to use as insulated disposable plate.

### *Apple Crunch*

- ¼ cup (1/2 stick) butter or margarine
- ½ cup brown sugar
- ¼ tsp cinnamon
- ¼ tsp nutmeg
- 6 cooking apples, peeled, cored and sliced
- 2 cups sugar cookie crumbs

Heat a 12-inch Dutch Oven over 12 hot coals, melt butter, and stir in sugar, cinnamon, and nutmeg and cook, stirring frequently, until sugar dissolves and a syrup forms. Cook apples in the syrup for 10 to 20 minutes, or until apples are soft. Top with cookie crumbs and serve hot or cold. (You may want to line the Dutch Oven with heavy-duty aluminum foil before cooking for easy cleanup.)

### *Tasty Campfire Apples in Tin Foil*

- 3 - 4 apples
- 1 cup chopped walnuts
- 1 cube butter
- ½ cups maple syrup

Peel and cut apples into slices taking out the core. Combine the melted butter, maple syrup, and nuts in a bowl. Place a small handful of apples into a piece of aluminum foil. Top the apples with a large spoonful of the nut mixture. Fold the foil, leaving an opening for ventilation. Place on the campfire and cook 30-40 minutes, or until the apples are soft but not mushy.

### *Dressed Poultry*

- 12 skinless/boneless chicken breast
- ½ cup margarine
- ½ cup chopped celery
- 1 medium onion, chopped
- 2 cans cream of mushroom soup
- 1 box stuffing mix
- Salt and pepper to taste

Sauté margarine, onions, celery, and chicken until meat are white on both sides. Stir in soup, salt, and pepper. Simmer 1 hour. Add dry stuffing mix. Cook 10 minutes and serve. (15 coals top and bottom)

### *Bubbling Brown Bread Pudding*

- 2 eggs, beaten
- 2 ¼ cups milk
- ½ tsp cinnamon
- ¼ tsp salt
- 2 cups 1-inch bread cubes
- ½ cup brown sugar
- ½ cup raisins

Combine eggs, milk, vanilla, cinnamon, and salt. Stir in bread cubes. Stir in brown sugar and raisins. Pour mixture into greased Dutch oven and cook about 45 minutes or until knife comes out clean. (13 coals top and bottom)

### *Pork Chop Bake*

- 6 pork loin chops, ½ inch thick
- 1 tablespoon margarine
- ½ cup chopped onions
- 1 ¼ cup instant rice
- 1 ¼ cups water
- 1 cup diced tart apple (with or without peel)
- 1 peeled and diced orange
- 1/8 teaspoon black pepper
- 1/8 teaspoon savory
- 1/8 teaspoon cumin

Trim all the fat you can from the chops. Brown them quickly in margarine using a Dutch Oven lid. Sauté the onion in the drippings. Stir in the remaining ingredients and arrange the chops on top. Cover the oven and bake until the chops are tender, approximately 45 – 55 minutes at 350 degrees.

### *Asparagus – Pea Oven Dish*

- 1 15-ounce can asparagus, drained
- 1 15-ounce can peas, drained
- 1 10 ¾-ounce can mushroom soup
- 3 hard boiled eggs, diced
- 1 medium green pepper, chopped
- 1 6-ounce can onion rings

Layer half of all ingredients (except onion rings) in a Dutch Oven. Repeat, topping with onion rings. Bake.

*Creamy Cheese Green Beans*

- 2 15-ounce cans green beans, any style
- Salt and pepper
- 1 10 3/4-ounce can celery soup
- 1 cup finely chopped mild cheese (optional)

Drain the beans and place them in a Dutch Oven with salt and pepper. Pour soup over the beans. Bake 25 minutes at 300 – 400 degrees. Remove half of the charcoal from on top of and underneath the oven. Sprinkle chopped cheese over the ingredients. Bake 5 to 10 minutes more until the cheese melts.