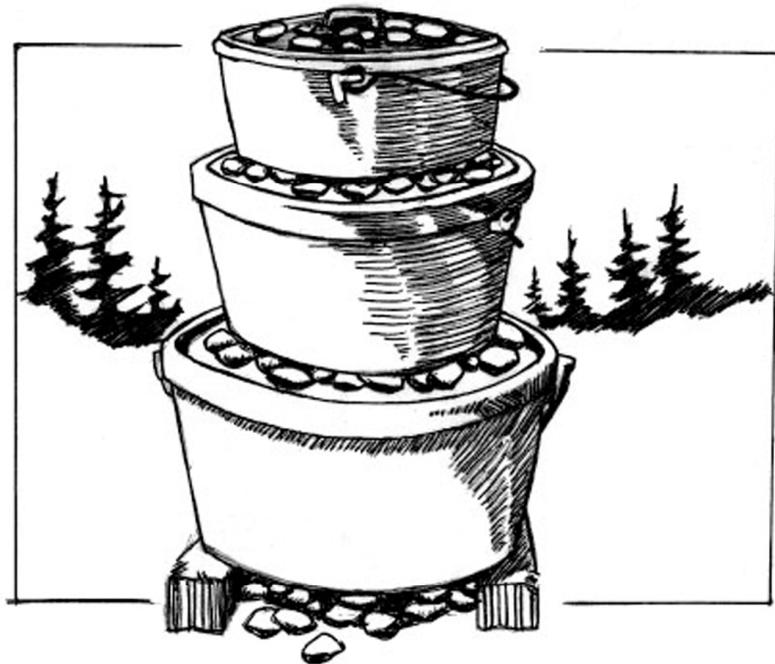


# **DUTCH OVEN COOKBOOK**

**RECIPES COMPILED BY  
IDAHO STATE UNIVERSITY  
DUTCH OVEN COOKING CLASS**

**IDAHO STATE UNIVERSITY  
SPORTS SCIENCE & PHYSICAL EDUCATION  
OUTDOOR ADVENTURE CENTER**

# **DUTCH OVEN COOKBOOK**



**INTRODUCTORY MATERIAL: SCOTT TYSON**

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## ***INTRODUCTION***

The Dutch oven is one of the most versatile cooking utensils ever made. It can be used to fry, braise, sauté', simmer, stew, roast and bake. You can use it in your oven at home, in an open fireplace, on a Coleman stove, or over coals in the backcountry.

The Dutch oven's versatility is due to its unique design. Traditionally made of heavy cast iron, one-third to one-half inch thick, it holds heat well and distributes it evenly. The three legs on the bottom keep the Dutch oven from making direct contact with coals. The handle is easy to use and the outside of the lid has a raised lip to prevent coals from falling off. The inside of the lid is gently curved. Good for frying eggs. And the depth of the oven allows for raising bread, biscuits or cake.

Dutch ovens are most often found in sizes from eight inches to sixteen inches. Sizes ten and twelve are good for families, while fourteens and sixteen's are best for large group cooking.

There are generally two styles of Dutch ovens. The camp or baking Dutch oven with three legs and a flanged lid is built for use with an open wood or charcoal fire. Dutch ovens with a rounded self basting lid and no legs are made for the home oven, but with a little adapting; work just as well on coals.

## ***BUYING A DUTCH OVEN***

There are several types of Dutch ovens on the market. The camp Dutch oven is not regularly stocked by supermarkets, but can often be found in hardware stores. You may also order it directly from the manufacturer or a river runner's supply catalog. The important thing to watch for when purchasing a camp Dutch oven is that it has legs and has no cracks or deep groves in the bottom. *Look carefully for a Dutch oven with a snug fitting lid.*

The aluminum Dutch oven is popular with some cooks because it is light-weight, rustproof, and requires no seasoning. Cast iron devotees argue that though iron is heavier than aluminum and takes longer to heat, the oven heats more evenly and stays hot for a longer period of time. Still the aluminum Dutch oven is one-third the weight of cast iron, and thus is more portable on light weight camping trips. Aluminum and iron Dutch ovens generally cost about the same. It is important that you do not over heat an aluminum oven which can cause permanent damage.

## ***SEASONING***

Dutch ovens and other cast iron utensils must be seasoned before they are used. Seasoning prevents the iron from rusting, and also prevents food tastes from being absorbed into the porous virgin cast iron. A properly seasoned Dutch oven retains a cooking surface much like Teflon and requires very little cleaning. One of the greatest qualities of cast iron cookware is that it actually gets better with age.

A new oven should first be washed in hot, soapy water, and dried with a paper towel. If any burrs or irregularities are found in your Dutch oven, or on the underside of the lid, these should be filed or sanded off. There are two methods to seasoning a new Dutch oven: one is to simply deep fry. Frying chicken, home fired potatoes, deep fried vegetables, or 'Crustos' will season a new Dutch oven just fine. Lodge Manufacturing Company, maker of cast iron cookware, recommends the following seven steps:

1. Heat cookware and peel off label.
2. Wash, rinse and dry.
3. Oil cookware. Pour about one tablespoon pour oil into the cookware; spread it over the entire surface with cloth or paper towel.
4. Add more oil and heat. Add enough oil to cover the bottom of the utensil. Place in medium oven until oil is hot and thin (but not smoking!).
5. Remove from heat, swirl oil. Swirl oil in pan to cover sides and bottom completely.
6. Add a little more oil, heat in slow oven, 200-250. Turn off after one hour. Leave utensil in oven over-night.
7. Remove, rub down with paper towel and enjoy.

An old Dutch oven that has been resurrected from a barn or yard sale is still usable. Sandblasting will remove excessive rust, and soap and a scouring pad will remove any old rancid grease or oil. Be sure to re-season before using.

## ***COOKING***

As mentioned before, the Dutch oven can be used in a variety of ways. The source of heat can be the home oven, camp stove, fireplace, campfire or charcoal on the back porch. Methods and recipes are as varied as the cooks themselves.

For fireplace cooking, the Dutch oven is recommended for pies, casseroles and other recipes that call for baking at high temperatures.

### **Roasting and Slow Cooking**

As good charcoal will provide good heat for only about 2 hours, slow cooking with charcoal will require several courses of coals. One way to resolve this problem is to light a new batch of coals every 90 minutes. An easier way is to lay a new briquette on each old briquette right on your Dutch oven. The old coals will light the new coals and your heat should never slow down. If you wish to leave your Dutch oven while it is cooking, try the following method.

Ted Trueblood, a famous writer and Idaho Outdoorsman, considers the Dutch oven “The original slow cooker”. To use Ted’s method, dig a pit approximately the diameter of your Dutch oven, and two feet deep. Build a fire in the hole, and as it gets larger, add more wood until the hole is full. Take care to provide enough air space for the fuel to burn. As the fire is burning down, prepare your recipe. If it’s a pot roast you are planning, brown the roast in the Dutch oven in three tablespoons of oil. Stew meat does not need browning. Cut up your vegetables and place them in the pot along with the meat. Correct the seasoning and add liquid and thickening if you are making a stew.

When the fire has burned down to coals, shovel out two thirds of them and level the rest. Secure the lid on the Dutch oven and place it in the hole. Then shovel all remaining coals on top, covering the Dutch oven completely.

Leave the handle up for easier removal later. Lastly, cover the coals with about ten inches of dirt. Your meal will be ready in four or five hours.

Another helpful tip is to place a brown paper bag between the Dutch oven and its lid. The edges outside of the Dutch oven will burn off, but the remaining paper will act as a gasket, providing a tight seal. This also helps prevent ashes and soil from accidentally falling into your stew.

*\*\* This procedure is not recommended in wilderness areas or undisturbed outdoor areas since it can create pits, and leave scars in the vegetation.*

## **Baking**

Any homemade cake, pit, bread, vegetable dish, or entrée' can be baked in a Dutch oven. Again there are a variety of methods. You can use the Dutch oven directly as the baking utensil or you can use it as an oven and place another pan inside, such as a pie pan, muffin tin, etc. Elevating the pan with pennies, pebbles or a cake rack will allow the heat to spread more evenly, making it less likely that your dish will burn, in addition to facilitating cleaning later on.

First of all, a hearty bed of hot coals is needed. If charcoal is being used, plan on about 18-24 briquettes for a twelve inch Dutch oven.

For biscuits, grease the Dutch oven or inner pan, mix and shape the biscuits and fit them in. When coals are ready (briquettes will be coated with gray ash) rake a small pile out to the side. Put the lid on the coals, bottom side up. Set the Dutch oven on the lid and leave them both while the lid heats and the biscuits rise—about ten to fifteen minutes. Be sure the Dutch oven is level.

Now place the lid on top of the Dutch oven and arrange your coals. *\*Remember when baking to place twice as many coals on top as on bottom.* Biscuits should be ready to serve in another fifteen to twenty minutes.

Generally, baking time in a Dutch oven will correspond with the recipe's recommended baking time in a convection oven. Remember to rotate the lid and the Dutch oven in opposite directions to assure even heating. After the minimum recommended time has elapsed, check the contents. If more time is needed, replace the lid and tap the coals. At this point be sure to keep checking occasionally so the item does not overcook. Generally, when you can smell your dish without opening the Dutch oven, dinner is ready!

In addition to your Dutch oven, it is helpful to have a variety of other utensils. Leather gloves, a shovel, and pliers or a lid lifter are essential. Sturdy utensils such as a metal spatula, spoons, tongs, a potato peeler, and a sharp knife are also handy.

## ***CLEANING AND STORING***

Dutch ovens, skillets and other cast iron cookware improve with age and require only minimum care. After cooking, food particles can usually be removed by scraping and wiping the Dutch oven out with paper towels or a scrubber. If that is not effective, then add a little water to the pot and heat it until the hardened materials have softened enough to be scraped out with a wooden spoon or scrubber, being careful not to scrape so that you gouge the seasoning. After cleaning with water, wipe dry with a paper towel, and set on the stove or fire for about five minutes to dry. Remove and rub lightly with oil. Badly burned cast iron utensils can be resurrected by scouring with steel wool and soap. However, they will have to be re-seasoned before using again.

Remember the cardinal rule in Dutch oven care is to lightly oil your Dutch oven before and after each use, and to *never* use soap inside your Dutch oven, as this will dissolve the seasoning and you will have to start again from scratch. Additionally, always wipe all excess oil out of your Dutch oven, as this will thicken and become goeey. Just a light coating of oil will do.

## ***PLANNING FOR TRIPS***

When planning for river trips, I usually estimate 1 ½ pounds of charcoal per Dutch oven cooked. If the first dinner requires 2 Dutch ovens then I plan 3 pounds of coals for that meal. Keep in mind that many meals can be cooked on a Coleman stove, and if your charcoal is running low, wood can always be supplemented. Also, if you are prudent, dinner and dessert can be cooked with the same coals. We usually take about 40 pounds of charcoal for a week river trip, and return with about 10 pounds extra. (That's for an average of 10 people per trip.)

KINGSFORD charcoal is about twice as expensive as other brands, but KINGSFORD lights the *first* time and is ready to cook in about 30-45 minutes. Although other brands are cheaper, they often require at least 1 hour lighting time and usually provide much less heat.

## ***SAFETY***

Dutch oven cooking can be a fun and enjoyable experience for the whole family. Each family member or friend can be given their own task involving everyone in the dinner preparations. Keep in mind though, that Dutch ovens, lids, and utensils are HOT and remain hot for long periods of time. Keep these things out of reach from little hands. Also, the soil beneath a Dutch oven will remain hot long after dessert has been served; keep bare feet and sandals away from this as well as from hot coals.

Today's outdoor enthusiast must take responsibility for the wilderness more than the adventurer of yesteryear. Boaters, hikers, hunters, and others annually invade Idaho's outdoors by the thousands, many with little regard for following parties, so please remove ash, coals, and any other sign of your visit. Fire-pans have become an essential part of cooking equipment, and should be used in all areas of Idaho's great outdoors wherever Dutch oven chefs practice their art.

## TIPS FOR THE MASTER

1. *Always start your coals 30-45 minutes before cooking.*
2. *When baking, use twice as many coals on top as on bottom. Also, pre-heating the lid cuts baking time.*
3. *Start with fewer coals and work your way up. It is preferable to feed your guests late than burn their dinner!*
4. *To prevent hot-spots, rotate your Dutch oven  $\frac{1}{4}$  turn every 15 minutes. Rotate the lid the opposite direction.*
5. *Allow air to circulate underneath your Dutch oven to keep the coals alive.*
6. *When cooking with Dutch ovens in a stack, put the dish that requires the longest cooking time and least amount of attention on the bottom.*
7. *While allowing bread to rise, use four coals on the bottom and five coals on top of a 12 inch Dutch oven. Rising slow doesn't burn out the yeast.*
8. *When baking with melted chocolate, be sure your fire isn't too hot. If it is, the chocolate will separate and rise to the top.*
9. *Use a wok ring to hold coals on top of a dome lid. If a wok ring isn't available, chain laid around the lid will work.*
10. *It's more fun if you don't time your cooking. When the aroma reaches you, it's time to eat!*
11. *Always be careful when removing the lid. Many a dish has been garnished by ash and coals!*
12. *Be careful where you put your lids. Lids in the sand mean sand in the teeth.*
13. *Lard or mineral oil is actually best for seasoning your Dutch oven. Grease and vegetable oil can become rancid. Also, the salt in some fats attract moisture which promotes rust.*
14. *If your Dutch oven is hot, never add cold water and NEVER set a hot Dutch oven in a cold river.*
15. *If you tap your coals to remove the ash they conduct heat better.*

## APPENDIX

### WHICH DUTCH OVEN SHOULD I USE?

<u>SIZE</u>	<u>CAPACITY</u>	<u>USES</u>
8 inch	2 qts.	<i>Recipes for 2 people, vegetables, beans, sauces, etc.</i>
10 inch	4 qts. (1 gallon)	<i>Entrees for 2-3 people, loafs of bread, rolls, vegetable, cobbler.</i>
12 inch	6 qts. (1.5 gallons)	<i>Main dishes, side dishes, desserts, feeds 6-10 people. The real workhorse of all Dutch ovens!</i>
14 inch	8 qts. (2 gallons)	<i>Main dishes, breads, desserts, feeds 10-15 people, but is difficult to handle when full!</i>
16 inch	14 qts. (3.5 gallons)	<i>Call your fiends – Call your neighbors – You're having a party! And don't forget the backhoe to move this thing around!</i>

### HOW MANY BRIQUETS?

A general rule of thumb for briquettes is to remember that the size of your Dutch oven, (12, 14, etc.) is equal to the number of coals that go on top! Use half as many on bottom.

<u>Size</u>	<u>#Coals on Top</u>	<u>#Coals on Bottom</u>
8 inch	8-10	3-5
10 inch	10-12	5-7
12 inch	12-14	6-8
14 inch	14-18	7-10
16 inch	16-20	8-12

### HOW HOT IS IT?

Hold an open palm 6-8 inches above your Dutch oven, rotating your hand in a circle. If you can hold your hand there for the seconds listed below, the heat and temperature will be as follows:

<u>Seconds</u>	<u>Heat</u>	<u>Temperature</u>
8	Slow	250-350 F.
5	Moderate	350-400 F.
3	Hot	400-450 F.
1	Very Hot	450-500 F.



## **BANANA BREAD**

### **COOK**

Larry Morris

### **RECIPE CREDIT**

Tami Tuli

### **INGREDIENTS**

3 medium sized bananas  
1 cup of sugar  
3 eggs  
1 teaspoon of vanilla extract

1 cup of butter  
2 cups of flour  
1 teaspoon of baking soda

### **PREPARATION**

The first step is to mix your wet ingredients (Butter, vanilla extract, and eggs). Next you chop your bananas into chunks or slices and mix those as well. Then you mix your other dry ingredients (Flour, baking soda, and sugar). and then you cook it at 350 for an hour check at 45 minute. (Spray Dutch oven with Pam so it won't stick)

### **COOKING TIME**

60 minutes

### **DUTCH OVEN SIZE**

12 inch

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## **PARMESAN BREAD STICKS**

### **COOK**

Lindsey Dewey

### **RECIPE CREDIT**

Mark Hansen

### **INGREDIENTS**

1 1/2 cup warm water  
1 tablespoon yeast  
1 tablespoon honey  
1teaspoon Salt

4 cup bread flour  
1/2 cup melted butter  
Parmesan cheese and other seasonings

### **PREPARATION**

In a bowl, add water, yeast, and honey. Let the yeast activate. Add salt and flour, gradually adding the flour. Knead dough for 10 minutes. Pour the melted butter into the bottom of the Dutch oven. Spread the dough out over the bottom. Cut the dough into strips and sprinkle the parmesan and other seasonings over the top. Set aside to rise for 20-30 minutes. After it has risen a little, put it on the coals for 20-30 minutes. Bake with 12 coal on bottom and 22 above.

### **COOKING TIME**

70 minutes

### **DUTCH OVEN SIZE**

12 inch

## YUMMY CHEDDAR BAY BISCUITS

### COOK

Kalissa Cotten

### RECIPE CREDIT

Kalissa Cotten

### INGREDIENTS

4 cups Bisquick  
1 1/3 cups milk  
1 cup shredded Cheddar cheese  
12 tablespoons butter

1 teaspoon garlic powder  
1/2 teaspoon Old Bay Seasoning  
1 tablespoon parsley

### PREPARATION

Combine Bisquick with 4 tablespoons butter using a pastry cutter or large fork. Add milk, cheddar cheese, and parsley and stir together. Finally, spoon mixture onto a greased baking sheet and put into a 14 inch Dutch oven and bake at 450 degrees for 8-10 minutes. In a small sauce pan combine 2 tablespoons butter, garlic powder, and Old Bay seasoning and heat until the butter is melted. Spoon butter mixture over hot biscuits and enjoy!

### COOKING TIME

8-10 minutes

### DUTCH OVEN SIZE

14 inch

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## SOUTHWEST CHEESE BREAD

### COOK

Rebecca Pratt

### RECIPE CREDIT

Kathleen Murray

### INGREDIENTS

2 boxes Krusteaz Honey Cornbread  
2 eggs  
1 1/3 cup milk  
1 cup tomatoes, diced  
2/3 cups vegetable oil

1 cup corn, drained  
2 cups shredded cheese, any kind  
2 jalapenos, minced  
Non-stick cooking spray

### PREPARATION

Prepare Krusteaz Honey Cornbread as directed on package. Dice tomatoes and place on paper towel to remove excess moisture. Mince jalapenos to very small pieces. Add corn, cheese, jalapeno, and tomatoes to cornbread mixture. Spray non-stick cooking spray over entire surface of 12" Dutch oven and add mixture. Bake with seven coals on bottom and 22 on top (400°) until bread is a light golden brown.

### COOKING TIME

45-50s minutes

### DUTCH OVEN SIZE

12 inch

## **DUTCH OVEN BUTTERMILK CORNBREAD**

### **COOK**

Michelle Sorensen

### **RECIPE CREDIT**

Bob Taylor, Food Network

### **INGREDIENTS**

2 cups cornmeal

1½ teaspoons baking powder

½ teaspoon baking soda

1 teaspoon salt

12 ounce can creamed corn

1 cup buttermilk

2 eggs

2 tablespoons lard (*substitute=shortening*)

### **PREPARATION**

In a large bowl, mix the dry ingredients together, and then add the creamed corn, buttermilk, and eggs, and mix thoroughly. Position a 10-inch or 12-inch Dutch oven over where your fire will be, and then arrange 15 charcoal briquettes around the bottom. Heat the Dutch oven over the fire. Melt the lard (*I am substituting this ingredient with vegetable shortening*), and then add the cornbread batter. The lard will rise up the edges and spill onto the top of the batter. Cover the [Dutch oven](#) and place 10 coals on the lid. Cook for about 30 minutes, or until the bread is brown and firm. Let cool for 5 to 10 minutes before cutting. Serve warm.

### **COOKING TIME**

30 minutes

### **DUTCH OVEN SIZE**

10-inch or 12-inch

## **MONKEY BREAD**

### **COOK**

Mindy M. Wilson

### **RECIPE CREDIT**

Ahappycamper.com  
(with modifications by me!)

### **INGREDIENTS**

4 cans refrigerated tube biscuits  
1 cup sugar  
½ cup brown sugar  
4 teaspoons cinnamon  
1 cup butter  
½- 1 cup raisins (optional)

### **PREPARATION**

Prepare Dutch oven by coating with shortening to prevent sticking. Preheating is not necessary. Combine the sugars and cinnamon into a gallon-size Ziploc bag and mix well. Open the biscuit dough and cut each one into quarters. Make sure they don't stick together and add them in small batches to the sugar mixture in the Ziploc bag. Make sure the bag is zipped securely and shake to coat the dough thoroughly. Remove dough from bag and make a layer in the bottom of the Dutch oven. You should use approximately half of the dough. After covering the bottom of the oven, sprinkle raisins around on top. Then continue coating dough and make another layer on top of the raisins. After using all the dough, melt butter in a small sauce pan or another Dutch oven. Pour into a metal bowl and add some or all of the remaining sugar mixture. Mixture should still be somewhat thin, so be careful not to add too much sugar. Pour over the top of the dough, coating as much as possible. Bake with 6-8 coals on bottom and 12-14 on top (350°).

### **COOKING TIME**

30-40 minutes

### **DUTCH OVEN SIZE**

12 inch

## **JALEPENO CORNBREAD**

### **COOK**

Kaylee McCullough

### **RECIPE CREDIT**

Chuck Wagon Recipes

### **INGREDIENTS**

3 cups yellow cornmeal

1½ cups flour

2¼ tablespoons baking powder

3 tablespoons brown sugar

5 eggs

2 cups milk

¾ cup butter, melted

1½ cups canned corn, drained

¾ cup grated cheddar cheese

¾ cup grated onion

¾ cup fresh jalapenos, finely chopped

### **PREPARATION**

Preheat a lightly greased Dutch oven to 400°F. In a large bowl, mix cornmeal, flour, baking powder, and brown sugar together. In a separate bowl mix together eggs, milk, and butter; add to dry ingredients. Add remaining ingredients and combine thoroughly. Pour mixture into Dutch oven. Bake with seven coal on bottom and 22 on top (400°) until a toothpick inserted into the center of the corn bread comes out clean, about 30 minutes. Remove Dutch oven from heat and let cool for at least 15 minutes before serving.

### **COOKING TIME**

30 minutes

### **DUTCH OVEN SIZE**

12 inch

## MONKEY BREAD

### COOK

Sunny Rae Hibbert

### RECIPE CREDIT

Boy Scout Trail

### INGREDIENTS

2 rolls Pillsbury Biscuits  
½ cup brown sugar  
½ cup butter

½ cup sugar  
3 tablespoons cinnamon

### PREPARATION

Tear biscuits into quarters. Mix sugar and Cinnamon in plastic bag. Drop each quarter into bag and shake to coat well. Place in Dutch oven. Melt butter and pour over biscuits. Bake at 350° degrees for 35 minutes or until fluffy and slightly browned. Serves 6 - 8. Can be doubled. You may want to line the Dutch oven with foil to catch melted sugar.

### COOKING TIME

40 minutes

### DUTCH OVEN SIZE

12 inch

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## BANANA BREAD

### COOK

Maggie Tang

### RECIPE CREDIT

Darlene French

### INGREDIENTS

2 eggs  
1 cup sugar  
1 teaspoon soda  
2 cup flour

3 ripe mashed bananas  
½ teaspoon salt  
½ cup melted shortening or butter  
½ cup nuts (pecan)

### PREPARATION

Cream sugar, shortening or butter, and eggs together. Add bananas and mix well. Add salt and soda to flour. Add to creamed mixture. Bake at 350° for 45 minutes to an hour.

*Note: To cook outdoors on campfire, put 10 coals on top of Dutch oven and 8 coals on bottom. This equals 350°.*

### COOKING TIME

45 minutes to an hour

### DUTCH OVEN SIZE

12 inch

## DOCTOR'S OFFICE GINGER BREAD

### COOK

Peter Joyce-instructor

### RECIPE CREDIT

random magazine article

### INGREDIENTS

1½ cup flour  
¾ cup turbinado sugar  
¼ teaspoon salt  
2 eggs  
½ cup buttermilk  
1 cup boiling water

1 cup whole wheat flour  
1 teaspoon cinnamon  
¼ cup molasses  
½ cup canola oil  
2 teaspoons baking soda  
½ cup gingerroot, minced

### PREPARATION

Dissolve the baking soda in the boiling water. Mix together the molasses, eggs, oil, and buttermilk. Add the water and baking soda. In a separate bowl combine the flours, sugar, cinnamon and salt. Fold the wet mixture into the dry ingredients. Squeeze out the moisture from the minced gingerroot. Fold the gingerroot into the other ingredients. Pour into a buttered and floured Dutch oven. Bake at 350° for 40 or so minutes or until a toothpick comes out clean.

*Note: Some folks believe that gingerroot soothes nausea, eases joint pain, fight infection, promotes circulation, stimulates digestion, and balances energies.*

### COOKING TIME

40 minutes

### DUTCH OVEN SIZE

12 inch

## FRENCH BREAD

### COOK

Zain Alabdain Alqattan

### RECIPE CREDIT

My Mother

### INGREDIENTS

2 cup flour	¼ cup mushrooms
½ cup melted butter	¼ cup raisins
½ teaspoon salt	1 teaspoon yeast
1 cup warm water	½ cup black olive

### PREPARATION

Dissolve the yeast in the warm water in a bowl or mixer. Add the flour and salt (in that order) and mix thoroughly. Cover the bowl with plastic wrap and let rest on a counter at room temperature at least two hours. Sprinkle a bit of flour over the top as it will be very sticky. Don't knead, just fold the dough over onto itself a couple of times, and shape into a ball. Add some black olive, mushrooms and raisins for the balls. Pour into a buttered and floured Dutch oven. Bake at 400° for 40 minutes. It will be ready to eat.

### COOKING TIME

40 minutes

### DUTCH OVEN SIZE

12 inch

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## MEXICAN CORN BREAD

### COOK

Caroline Davids

### RECIPE CREDIT

C.W. "Butch" Welch

### INGREDIENTS

1 cup yellow corn meal	½ cup olive oil
1 can cream corn	¾ cup milk
7 ounce can green chilies drained and diced	⅛ teaspoon salt
½ cup cheddar cheese, grated	½ teaspoon cumin or Mexican seasoning
2 eggs	

### PREPARATION

In a mixing bowl make a batter with the corn meal, oil, milk, eggs, salt, and the creamed corn. Add cumin or Mexican seasoning to batter and stir until well mixed. Pour half the batter into a 10 inch Dutch oven which you've greased. Take the chopped chilies and make a thin layer over the top of the batter. Cover the chilies with the grated cheese and pour the remaining batter over it. Bake with three briquettes underneath and 12-16 on the lid for 25-30 minutes.

### COOKING TIME

25-30 minutes

### DUTCH OVEN SIZE

10 inch

## **RED LOBSTER'S BREAD**

### **COOK**

Chana Gunn

### **RECIPE CREDIT**

*"Top Secret Restaurant  
Recipes 2," Todd Wilbur*

### **INGREDIENTS**

2 ½ cups Bisquick baking mix

4 tablespoons cold butter

1 heaping cup cheddar cheese, grated

¼ teaspoon dried parsley flakes

pinch salt

¾ cup cold whole milk

¼ teaspoon garlic powder

2 tablespoons butter, melted

½ teaspoon garlic powder

### **PREPARATION**

Preheat your oven to 400°. Combine Bisquick with cold butter in a medium bowl using a pastry cutter or a large fork. You don't want to mix too thoroughly. There should be small chunks of butter in there that are about the size of peas. Add cheddar cheese, milk, and ¼ teaspoon garlic. Mix by hand until combined, but don't over mix. Drop approximately ¼-cup portions of the dough onto an ungreased cookie sheet using an ice cream scoop. Bake for 15 to 17 minutes or until the tops of the biscuits begin to turn light brown. When you take the biscuits out of the oven, melt 2 tablespoons butter in a small bowl in your microwave. Stir in ½ teaspoon garlic powder and the dried parsley flakes. Use a brush to spread this garlic butter over the tops of all the biscuits. Use up all of the butter. Makes one dozen biscuits.

### **COOKING TIME**

40 minutes

### **DUTCH OVEN SIZE**

12 inch

## INDIAN FRY BREAD

### COOK

Drew McConnell

### RECIPE CREDIT

Grandpa Blakeslee

### INGREDIENTS

3 cups flour

3 teaspoons baking powder

1 teaspoon salt

1 heaping teaspoon sugar

1 cup luke warm water

### PREPARATION

Mix all ingredients well. Add flour, roll out to about half an inch thick. Cut into squares and cut 2 slits in each square. Use Dutch oven fry in hot oil much like you would a scone. When it floats flip over and cook other side till it is golden brown. Serve with honey butter or jam.

### COOKING TIME

50 minutes to get all the bread cooked in batches

### DUTCH OVEN SIZE

12 inch

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## 7-UP BISCUITS

### COOK

Danielle Swenson

### RECIPE CREDIT

Pinterest

### INGREDIENTS

2 cups Bisquick

½ cup sour cream

½C 7-up

¼ cup butter

### PREPARATION

Add sour cream into Bisquik and mix together, add 7-Up. The dough will be very soft. Sprinkle additional Bisquick onto the counter and gently pat the dough out to desired thickness (about 1 inch). Use the bottom of a glass or a biscuit cutter to cut out biscuits. Melt butter in bottom of Dutch oven and put in biscuits. Bake at 450° until golden brown.

### COOKING TIME

10-15 minutes

### DUTCH OVEN SIZE

12 inch



**RANTOTT SARGANÉPA**  
**(Hungarian Sweet and Sour Carrots)**

**COOK**

Peter Joyce-instructor

**RECIPE CREDIT**

Jeanette Rowe

1982 ISU Gourmet Cooking Class

**INGREDIENTS**

3 pounds baby carrots

2 teaspoons salt

½ cup vinegar

½ cup honey

2 teaspoons paprika

2 tablespoons fresh (2 teaspoons dried) dill weed, finely chopped

2 pounds green beans

2 cans tomato soup

½ cup butter

½ cup ginger root, peeled and finely grated

2 tablespoons fresh parsley, chopped

**PREPARATION**

Cover carrots with ginger root in hot water and simmer 5 minutes. Add green beans and simmer until tender. Drain water, and add all the other ingredients, mix well. Cook slowly for 20 minutes. Garnish with parsley.

**COOKING TIME**

40 minutes

**DUTCH OVEN SIZE**

12 inch

## RAHUL SHAH'S HERB ROASTED VEGETABLES

### COOK

Rahul Shah

### RECIPE CREDIT

Internal Dutch oven Society

### INGREDIENTS

24 oz. frozen California blend vegetables  
1 teaspoon garlic salt  
½ teaspoon sugar  
¼ teaspoon pepper

4 teaspoon olive oil  
1 teaspoon dried oregano  
½ teaspoon dried thyme

### PREPARATION

In a Dutch oven put the frozen vegetables. Arrange the veggies in a single layer in the Dutch oven. In a small cup combine the oil and all the spices. Pour this mixture over the frozen vegetable layer and the toss to coat. Bake at 425° for 30 to 35 minutes. Stir Occasionally.

*Note: Best results if used 15 coals on the bottom and 23 coals on top.*

### COOKING TIME

45 minutes

### DUTCH OVEN SIZE

14 inch

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## VEGETABLE NOODLE CASSEROLE

### COOK

Kristi Shell

### RECIPE CREDIT

Dutch Oven Madness!

### INGREDIENTS

10 ¾ ounce can cream of mushroom soup  
10 ¾ ounce can cream of broccoli soup  
1½ cups milk  
1 cup grated Parmesan cheese, divided  
3 cloves minced garlic  
2 tablespoons dried parsley flakes

½ teaspoon pepper  
¼ teaspoon salt  
16 ounce package egg noodles  
16 ounce package frozen vegetables  
2 cups frozen corn, thawed

### PREPARATION

Grease the bottom and sides of the Dutch oven with either cooking spray or butter. In a bowl, combine soups, milk, ¾ cup Parmesan cheese, garlic, parsley, pepper and salt; mix well. Add the noodles and vegetables and mix until well combined. Pour into the greased Dutch oven and sprinkle with the remaining Parmesan cheese. Bake at 350° for 45 minutes or until heated through. Serves 12.

### COOKING TIME

45 minutes

### DUTCH OVEN SIZE

12 inch

## VEGETABLE PARMESAN

### COOK

Marja Slifka

### RECIPE CREDIT

Marja Slifka

### INGREDIENTS

cooking spray

2 small eggplants, ¼ inch slices

4 green zucchini, ¼ inch slices

1 red bell pepper, ¼ inch slices

1 orange bell pepper, ¼ inch slices

Kosher salt and ground pepper, to taste

26 ounce jar of marinara sauce

1 cup parmesan cheese, shredded

olive oil for drizzling

2 leeks, mostly whites, rinsed and sliced

2 yellow squash, ¼ inch slices

1 yellow bell pepper, ¼ inch slices

3 cloves garlic, smashed

oregano, to taste

3 cups mozzarella cheese, shredded

1 cup bread crumbs or crushed croutons

### PREPARATION

Grease Dutch oven. Slice all vegetables, drizzle with olive oil and sprinkle generously with kosher salt, ground pepper and oregano. Grill the veggies in a cast iron grill pan or on a BBQ grill. Pour a small amount of the marinara sauce in Dutch oven. Dividing vegetables in thirds, layer 1/3 of each veggie, 1/3 of the sauce, 1/3 of the mozzarella cheese and 1/3 of the parmesan cheese. Repeat two more times. Top off with the bread crumbs and some melted butter if you choose. Bake in a 12-14 inch Dutch oven at 350°F for 40 minutes or until bubbly and browned on top.

### COOKING TIME

40 Minutes

### DUTCH OVEN SIZE

12 Inch – 14 inch

## HOT POT POTATOES

### COOK

Xiaofeng Qiao

### RECIPE CREDIT

Shiqi Wang

### INGREDIENTS

6 potatoes, cut into slices  
12 peppers, cut into slices  
2 teaspoons chicken essence

1 onion, cut into slices  
3 teaspoons salt  
½ teaspoons sugar

### PREPARATION

First of all fry potato slices cooked unto golden yellow, then, combine with salt, chicken essence and sugar, pour into the bowl with plastic wrap and let sit half an hour for curing. Finally, combine with onion slices and pepper slices and bake with 10 coals on the bottom and 15 on top, then, wait 50 minutes.

### COOKING TIME

50 minutes

### DUTCH OVEN SIZE

12 inch

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## GREEN BEAN CASSEROLE

### COOK

Cody Ramsayer

### RECIPE CREDIT

Campbell's Kitchen

### INGREDIENTS

1 cup milk  
2 teaspoons soy sauce  
2 cans 10¾ ounce Campbell's Condensed cream of mushroom soup  
2 ⅔ cups French's French Fried Onions or 8 cups cooked green beans

dash ground black pepper  
4 cans 14.5 cut green beans, drained

### PREPARATION

Mix soup, milk, soy sauce and black pepper together. Add beans and 1⅓ cup onions in Dutch oven. Bake at 350°F for 25 minutes or until hot. Stir. Then sprinkle with remaining onions. Bake 5 minutes.

### COOKING TIME

30 minutes

### DUTCH OVEN SIZE

12 inch

## **ROASTED ASPARAGUS WITH CHERRY TOMATOES AND PINE NUTS**

### **COOK**

Sheldon Harris

### **RECIPE CREDIT**

Everyday Dutch Oven

### **INGREDIENTS**

2 pounds fresh asparagus, trimmed  
2 cups cherry tomatoes  
3-4 shallots, finely chopped  
½ cup toasted pine nuts

4 tablespoons good olive oil  
salt and pepper  
Parmesan cheese

### **PREPARATION**

Lightly oil or spray the Dutch oven. Break off the tough ends of the asparagus and then cut stalks into bite sized pieces. Pile asparagus into prepared oven, top with tomatoes, shallots and pine nuts. Drizzle with olive oil and season with salt and pepper. Roast at (400°) for 20 to 30 minutes or until asparagus is tender. Sprinkle with Parmesan cheese.

### **COOKING TIME**

20-30 minutes

### **DUTCH OVEN SIZE**

14 inch

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## **ZUCCHINI CASSEROLE**

### **COOK**

Trena John

### **RECIPE CREDIT**

Bonnie John

### **INGREDIENTS**

4 tablespoons butter  
3 cups zucchini  
1 can cream of chicken soup

1 box stove top dressing  
1 medium onion  
8 oz. sour cream

### **PREPARATION**

Shred zucchini and drain well (this requires squeezing juice out with the hand) or dish will be watery. Sauté zucchini and onion in butter. Make dressing as directed, except use ¼ cup less water. Mix all together. Bake with coals on bottom and on top (350°).

### **COOKING TIME**

45-60 minutes

### **DUTCH OVEN SIZE**

12 inch

## PARMESAN STUFFED ZUCCHINI

### COOK

Daphne Eline

### RECIPE CREDIT

Diana Rattray

### INGREDIENTS

6 medium zucchini

½ cup Parmesan cheese, grated

1 small onion, minced

2 eggs, beaten

2 tablespoons butter

3 tablespoons parsley, minced

1/8 teaspoon pepper

1 teaspoon salt

3 cups butter cracker crumbs, crumbled

### PREPARATION

Wash zucchini and cut off ends; do not peel. Cook zucchini in boiling salted water for 4 to 5 minutes, or until just tender. Cut zucchini in half lengthwise; remove pulp with spoon; place zucchini shells in a large baking pan or jelly roll pan. Combine zucchini pulp, cracker crumbs, cheese, onion, parsley, salt, pepper, and the beaten eggs. Fill zucchini shells with mixture and dot with divided butter. Sprinkle with additional Parmesan cheese and bake at 350° for 30 minutes.

### COOK TIME

35 minutes

### DUTCH OVEN SIZE

14 inch

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## ONION ROASTED POTATOES

### COOK

Ian Bogert

### RECIPE CREDIT

Mary Bogert

### INGREDIENTS

5 pounds red potatoes

1 cup olive oil

2 packets Lipton onion soup mix, dry

1 medium onion, diced

### PREPARATION

Wash potatoes but do not peel, cut into bite sized pieces. Place potatoes, olive oil, onion soup mix and onion into a large Ziploc bag. Shake the bag to mix ingredients. Pour contents of bag into Dutch oven and cook at 425° for 30 - 40 minutes.

### COOKING TIME

30 - 40 minutes

### DUTCH OVEN SIZE

12 inch



## **BROWN SUGAR & MAPLE STEAK BITES**

### **COOK**

Zachary Crawl

### **RECIPE CREDIT**

Zachary Crawl

### **INGREDIENTS**

1/3 bottle McCormick Grill Mates Smokehouse Maple seasoning  
4 steaks, sirloin or top round  
1 1/2 tablespoon cinnamon  
2 cup brown sugar

### **PREPARATION**

Cut steaks as thin as possible into small strips. Pour the maple seasoning in a bowl with the brown sugar and cinnamon. Then add the steak strips and stir until the sauce is thick. Last place steaks into the Dutch oven and wait 20 to 30 minutes at 350°.

### **COOKING TIME**

20-30 minutes

### **DUTCH OVEN SIZE**

12 inch

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## **VEGETARIAN CHILI**

### **COOK**

Anne Gordon

### **RECIPE CREDIT**

Anne Gordon, adapted from  
everydaydutchoven.com

### **INGREDIENTS**

2 tablespoons olive oil  
2 large onions, chopped  
56 ounces crushed tomatoes, not drained  
1 1/3 cup picante sauce  
3 teaspoons chili powder  
3 teaspoons ground cumin  
1 teaspoon salt  
2 large red bell pepper, chopped  
32 ounces kidney beans, rinsed and drained  
32 ounces black beans, rinsed and drained  
2 large zucchini, chopped  
32 ounces canned corn, drained

### **PREPARATION**

Lightly oil or spray Dutch oven. Heat 2 tablespoons of olive oil over a full spread of coals, about 7 coals on bottom. Roughly chop, then sauté the onions for 10 minutes or until softened. Chop and combine the bell peppers and zucchini into about 1/2 inch chunks. Pour those vegetables into the Dutch oven. Then combine crushed tomatoes, picante sauce, kidney beans, black beans, corn, and the spices. Pour into the Dutch oven. Stir well. Cook with 7 coals around the bottom and 14 on the lid. Cover and simmer until vegetables are tender and chili is bubbling.

### **COOKING TIME**

90 minutes

### **DUTCH OVEN SIZE**

12 inch

## **TACO SOUP**

### **COOK**

Calvin Cotten

### **RECIPE CREDIT**

Calvin Cotten

### **INGREDIENTS**

1 pound hamburger

1½ cup onion, chopped

2 teaspoon garlic, chopped

2 cups whole kernel corn

2 cups kidney beans

1 cup olives

4 cups diced tomatoes

1 package dry ranch dressing mix

1 package taco seasoning

½ pound cheese for garnishing

1 medium bag Fritos corn chips

### **PREPARATION**

Brown the hamburger in the Dutch oven. Add chopped onion and garlic to hamburger. Drain excess grease from hamburger. Add corn, kidney beans, olives, diced tomatoes, dry mixes to Dutch oven. Add water to desired consistency. Bring to boil, mixing occasionally. Let it simmer for 20 minutes. Dish up into bowls, add cheese and chips.

### **COOKING TIME**

20 minutes

### **DUTCH OVEN SIZE**

12 inch

## JOE MAMA'S HOT CAMP CHILI

### COOK

Joseph Lew

### RECIPE CREDIT

Joseph Lew

### INGREDIENTS

2 pounds ground beef	2 15-oz cans diced tomatoes
1 cup onion, chopped	4 tablespoons chili powder
¼ cup minced Mezzetta hot chili peppers	1 tablespoon paprika
3 15-oz cans beans of your choice (I use white, kidney, and chili beans)	1 teaspoon cumin
	1 teaspoon garlic powder

### PREPARATION

Chop onion and mince chili peppers then put them in the Dutch oven along with the ground beef for about fifteen minutes until ground beef is brown all the way through to the middle. Then add the rest of the ingredients to the Dutch oven, I use white, kidney, and chili beans. Cover and cook for about 30 to 45 minutes at about 350°, stirring occasionally. Serves about 12, or more people, depending on the size, of the servings. For added flavor you can also top with, graded cheese of your choice, minced onion, and saltine crackers.

### COOKING TIME

30 to 45 minutes

### DUTCH OVEN SIZE

12 inch

## SPINACH AND RICE CASSEROLE

### COOK

Peter Joyce

### RECIPE CREDIT

Moosewood Cookbook

### INGREDIENTS

4 cups cooked brown rice  
1 tablespoon ginger root, grated  
3 tablespoon olive oil  
1 cup milk  
2 tablespoons soy sauce  
¼ cup sunflower seeds, shelled  
⅛ teaspoon nutmeg  
20 ounces frozen spinach, chopped

3 cups water  
3 cloves garlic  
4 eggs, beaten  
1½ cup cheddar cheese, grated  
½ teaspoon salt  
⅛ teaspoon cayenne  
1 cup onions, chopped  
4-5 medium carrots

### PREPARATION

Wash rice before cooking. Crush one clove garlic and place with rice, ginger, and water in pot; cover and bring to a boil; lower heat to a simmer. Cook rice 35-40 minutes. Cut carrots into half inch rounds. Place the carrots in water and bring to a boil, remove from heat, and set aside. Sauté the onions, minced garlic, and salt in olive oil. While onions are cooking squeeze out all water from thawed spinach. When onions are soft add spinach, cayenne, and nutmeg. Sauté the spinach mixture an additional five minutes. Combine with all the ingredients except the sunflower seeds. Spread mixture into a greased, preheated Dutch oven and sprinkle the sunflower seeds on top. Bake at 350° for 35 minutes. Serve warm.

### COOKING TIME

35 minutes

### DUTCH OVEN SIZE

14 inch

## SOUR CREAM CHICKEN ENCHILADAS

### COOK

Ryan Hughes

### RECIPE CREDIT

Patti Hughes

### INGREDIENTS

6 ounces sour cream

4-oz can chopped green chilies

1 pound boneless skinless chicken breast

30 flour tortillas

2 cans cream of chicken soup

½ pound cheddar cheese, shredded

1 cup green onions

1 can enchilada sauce

### PREPARATION

Cube chicken breasts into small bite size pieces, approximately ¾" x ¾". Cook in frying pan just to the point to turn the outside white then remove from the heat and allow to cool. Chop the green onions into ¼" pieces. Now combine all ingredients (except for the tortillas, enchilada sauce, and 1 can of cream of chicken soup) in a large mixing bowl. Fill tortillas with a heaping tablespoon and roll them up. Spray the inside of the Dutch oven with non stick spray before placing the filled tortillas inside. Continue to fill tortillas until either the oven fills up or you run out of filling. Now pour the entire can of enchilada sauce and the other can of cream of chicken soup over the top of the filled tortillas. Bake with six coals on bottom and eighteen on top (350°) until the filling is hot and bubbly.

*Optional:* After removing from the oven top with additional cheese and sliced black olives.

### COOKING TIME

30-40 minutes

### DUTCH OVEN SIZE

12 inch

## DUTCH OVEN CHICKEN NOODLES

### COOK

Timm Priess

### RECIPE CREDIT

Gladys Harris (Great Great Grandmother)

### INGREDIENTS

1 pound frozen Grandma's egg noodles  
12 ounce can evaporated milk  
8 cups chicken stock  
3 pound precooked chicken

4 tablespoons flour  
½ cup graham cracker crumbs  
4-8 tablespoons butter (optional)  
salt and pepper (to taste)

### PREPARATION

Thaw the noodles and heavily coat with flour. Bring chicken stock to a boil in Dutch oven (400°) and add noodles slowly. As you add the noodles keep stirring so noodles won't stick together. Then put the cover on the Dutch oven (slightly ajar) and simmer. Do not allow to go below 300°. Stir occasionally to prevent noodles from sticking to the bottom. Let the noodles cook for 1+ hour or until tender. While the noodles cook, pull the chicken into desired size chunks and remove all bones. Just before noodles are done add a few fresh coals. Then add the chicken and can of evaporated milk, continue to cook for 15 minutes. If the meal is not rich enough add 4-8 tablespoons of butter (optional to create a creamier sauce).

### COOKING TIME

1 hour and 30 minutes

### DUTCH OVEN SIZE

12-inch

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## BALTIS CHORIZO

### COOK

Natalie James

### RECIPE CREDIT

Baltis Cenarrusabethia

### INGREDIENTS

2 packages of Chorizo, chopped  
3 large potatoes, chopped  
3 green apples, sliced  
¼ cup brown sugar  
1 teaspoon salt

½ yellow onion, chopped  
3 tablespoon butter, soft  
1/3 cup special sauce  
extra ½ cup water if needed  
1 teaspoon pepper

### PREPARATION

Combine potatoes, onions, and soft butter in Dutch oven. Cook for about 25 minutes, or until potatoes' are tender. Then add apples, brown sugar, salt, and pepper. Mix ingredients with spoon. Then add chopped Chorizos, special sauce, and extra water if needed. Cook for 20-30 minutes. Cook at (375°) 8 charcoal on top and 10 on bottom.

### COOKING TIME

50-60 minutes at most.

### DUTCH OVEN SIZE

12 inch

## JAMBALAYA

### COOK

Ryan Farrell

### RECIPE CREDIT

Paula Deen

### INGREDIENTS

2 ½ cups water

1 (8 ounce) can tomato sauce

½ pound medium shrimp, peeled and deveined

*Jambalaya mix:*

1 cup long-grain rice

1 tablespoon dried parsley flakes

½ teaspoon dried thyme leaves

½ teaspoon ground black pepper

¼ teaspoon salt

1 (14 ounce) can diced tomatoes

½ pound cooked smoked sausage

3 tablespoons dried minced onion

1 tablespoon beef bouillon granules

½ teaspoon garlic powder

¼ teaspoon cayenne pepper

1 bay leaf

### PREPARATION

To prepare the Jambalaya mix, in a small bowl, combine rice, onion, parsley, beef bouillon, thyme, garlic powder, black pepper, cayenne pepper, salt, and bay leaf. Pour into cellophane bag. In a Dutch oven, combine mix, water, tomatoes, tomato sauce and smoked sausage. Bring mixture to a boil over medium-high heat. Cover, reduce heat and let simmer for 20 minutes. Add shrimp and cook for an additional 5 to 7 minutes, or until shrimp are pink.

### COOKING TIME

25-30 Minutes

### DUTCH OVEN SIZE

12 inch

## **BOHEMIAN STUFFED SHELLS with HERBED TOFU RICOTTA**

### **COOK**

Peter Joyce

### **RECIPE CREDIT**

Mama Ronzoni

### **INGREDIENTS**

2 large jars pasta sauce	½ teaspoon nutmeg
2 package jumbo pasta shells	16 ounce tofu, firm
1 teaspoon oregano	1 teaspoon basil
2 teaspoon sea salt	1 teaspoon thyme
¼ cup ginger, grated	3-10 ounce packages fresh baby spinach
16 ounce mozzarella cheese, shredded	½ teaspoon black pepper
1 large onion, chopped	1 cup raisins (optional)
1 cup filberts, toasted and chopped	½ cup sunflower seeds
2 small cans black olives, chopped	2 or more garlic cloves, minced
2 tablespoons oil	

### **PREPARATION**

Heat the pasta sauce. Sauté onion, ginger and garlic in oil until onions are transparent. Add spinach, olives, sunflower seeds, nuts and nutmeg to sauté, cook until the spinach has wilted in size. Puree the tofu, salt, pepper, oregano, basil, and thyme in a food processor until the mixture resemble the consistence of ricotta cheese. Remove sauté from heat. Add tofu mixture to the sauté; add mozzarella cheese mix well.

Prepare the pasta as directed on box. Stir carefully, so not to ruin shells. Rinse in cold water and set shells out on wax paper or foil. Fill shells with stuffing. Pour ½ the sauce on bottom of Dutch oven. Arrange shells in a layer, pour on layer of sauce. Add remaining shells and cover with remaining sauce.

### **COOKING TIME**

30-45 minutes

### **DUTCH OVEN SIZE**

14 inch

## FARIKAL

### COOK

Tearle Buck

### RECIPE CREDIT

Sons of Norway

### INGREDIENTS

1¼ pound lamb chunks on the bone  
1 medium cabbage  
2 cloves garlic  
1 onion  
2 medium carrots  
water

2 medium new potatoes  
1 tablespoon whole peppercorns  
dried rosemary  
1 beef stock cube  
2 tablespoons butter

### PREPARATION

Chop the onions, carrots, and cabbage into bite-size pieces. Chop the potatoes into large pieces, mince or crush the garlic. In the Dutch oven, melt one tablespoon of butter and sauté the onions until they turn transparent. Add the garlic and lamb chunks and sear the lamb. Once the lamb is seared, add the peppercorns and rosemary, cook for 3-5 minutes. Add the carrots, cabbage, and potatoes and stir. Cook until the potatoes and carrots are slightly softened, approximately 5-10 minutes. Fill the Dutch oven with enough water to cover  $\frac{2}{3}$  or the ingredients, crumble the stock cube and the remaining butter. Bring the water to a boil, then simmer covered for 2 hours, stirring occasionally. Add or remove coals as needed.

### COOKING TIME

2 hours and 15 minutes

### DUTCH OVEN SIZE

12 inch

## JAMBALAYA

### COOK

Jeremy Tarver Gaye Hodge

### RECIPE CREDIT

### INGREDIENTS

1 pound smoked sausage  
4 chicken breasts  
1 lg. onion  
2 green bell peppers  
½ teaspoon garlic, minced  
3 cups rice  
6 cups water  
2 tablespoon Worcestershire sauce

1 teaspoon Liquid Smoke  
1½ teaspoon liquid shrimp and crab boil  
½ teaspoon red cayenne pepper  
½ teaspoon black pepper  
1½ tablespoon salt  
½ teaspoon seasoning salt  
¼ cup cooking oil  
½ teaspoon Cavender's Greek seasoning

### PREPARATION

Filet, skin and cut chicken breast into 1 inch squares. Cut sausage into 1/8 inch slices. Chop onions, garlic and peppers.

Put oil in pan and heat to frying temperature. Add chicken pieces and sprinkle with Cavender's and seasoning salt. Cook until done, stirring frequently. When chicken is done, add sausage, onion, green peppers and garlic, cooking until onions are tender. Add Worcestershire sauce, liquid smoke, shrimp and crab boil, cayenne and black pepper, salt and water. Bring to a full boil, add rice and stir only once. Bring to a boil again and reduce heat to low and cover. Cook for about 25 to 30 minutes. Check after 15 minutes. When liquid has been absorbed by the rice, gently turn the rice by sliding a spoon down the inside of the Dutch oven and moving to the middle. Gently lift and turn. Do not stir! Serve.

Helpful Hints: If, when you check the rice after about 15 minutes of cooking and the liquid is all gone reduce the heat even more.

Any kind of meat can be used; pork or beef can be substituted for the chicken. Shrimp and other seafood can be used for a totally different flavor. For tender stomachs, the amount of pepper and crab boil can be reduced or omitted. Cut the cayenne and black peppers down to half for children or those who can't take the burn.

### COOK TIME

60-70 minutes

### DUTCH OVEN SIZE

12-14 inch

## CHICKEN CORDON BLEU CASSEROLE

### COOK

Michele Nelson

### RECIPE CREDIT

Dutchovenmania.com

### INGREDIENTS

1 lb. baby red potatoes, cut into 1-inch chunks	1 lb. chicken breast tenders
1 can (10 oz.) condensed cream of chicken soup	1 bag (12 oz.) broccoli florets
8 oz. cooked ham, cut into 1/2-inch chunks	1 cup shredded Swiss cheese
1/2 cup milk	2 Tbsp. chopped fresh parsley leaves
1 garlic clove, finely chopped	

### PREPARATION

Prepare Dutch oven. Combine all ingredients in Dutch oven; mix well. Place 18 briquettes on top and 14 on bottom. Bake 50-55 minutes or until chicken loses its pink color throughout and cheese begins to brown.

### COOKING TIME

50-55 minutes

### DUTCH OVEN SIZE

12 inch

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## EASY DUTCH OVEN BBQ

### COOK

Katie Burkey

### RECIPE CREDIT

Sheila Roberts modified by  
Katie Burkey

### INGREDIENTS

8 chicken breasts	1 can Lil' Smokies
1 can Sprite soda	18 ounces barbeque sauce
1/3 cup grape jelly	

### PREPARATION

Begin preheating Dutch oven. Slice chicken into small pieces. In a bowl combine Sprite, barbeque sauce, and grape jelly. Stir until well mixed. Add chicken and Lil' Smokies to the sauce. Pour entire mixture into the Dutch oven. Add approximately 15 coals to the top and bottom of the Dutch oven or until Dutch oven is about 350°. Let mix cook for 25 minutes, then stir and check chicken. Repeat this process every 15-20 minutes until chicken is done (about an hour).

### COOKING TIME

Approximately 60 minutes

### DUTCH OVEN SIZE

12 inch

## MALATANG

### COOK

Shiqi Wang

### RECIPE CREDIT

Shiqi Wang

### INGREDIENTS

1 lettuce	2 bundles of spinach
5 hot peppers	2 boxes of tofu
2 potatoes	1 sausage
10 mushrooms	1 bag Chafingdish
3 spoons sugar	2 bags bamboo stick

### PREPARATION

Wash all vegetables, cut them, and use bamboo stick string up vegetables. Pour a bag of Chafingdish into a pot, pour a lot of water, and take the pot over carbon. After the water boiling, put all vegetables with bamboo stick into the pot.

### COOKING TIME

60 minutes

### DUTCH OVEN SIZE

12 inch

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## STEWED CHICKEN WITH ONION

### COOK

Xi Chen

### RECIPE CREDIT

Qing Li

### INGREDIENTS

½ cup onion, chopped	½ cup dry chili
¼ cup ginger, chopped	¼ cup green onion, chopped
10 chicken legs	1 teaspoons salt
2 teaspoons soy oil	2 teaspoons vinegar
¼ teaspoons sugar	2 teaspoons cooking wine

### PREPARATION

Chop the onion, ginger and green onion into small pieces. Combine chicken legs, onion, green onion, ginger, and dry chili in Dutch oven. Mix salt, sugar, soy oil, vinegar, cooking wine. Pour mixed condiment over the chicken mixture. Pour 3 cups of water into Dutch oven. Backed with seven coal on bottom and 22 on top until the chicken mixture is bubbly and the crust in brown.

### COOKING TIME

60 minutes

### DUTCH OVEN SIZE

20 inch

## **DEEP DISH PIZZA OR CALZONE**

### **COOK**

Tammy Mulkey

### **RECIPE CREDIT**

Addapted from Alan Pratt

### **INGREDIENTS**

4 packages pizza crust or frozen pizza crust	2 jars pasta sauce
2 cups mozzarella and cheddar cheese	cooking oil
1 can of olives, sliced	¼ cup corn meal
1 package Canadian bacon	1 can pineapple

### **PREPARATION**

Follow the directions on making the dough from the box mix or allow the frozen dough to thaw. (depends upon which way you choose to do the dough. You can do homemade dough, from a box, frozen, or even biscuits) Meanwhile, use cooking oil to grease the Dutch oven inside bottom and sides. Also place the corn meal on top of the cooking oil, then place ½ of the dough prepared inside the Dutch oven and press down on the bottom and up the sides about 1 and ½ inches. Poke a few holes in to the dough which will prevent large air bubbles in the dough. Pour 1 jar of pizza sauce on the dough, layer with cheese, and desired toppings. Add a second layer of pizza sauce, cheese, and desired toppings. Roll out the second half of the dough the same way as the first and place on top. Pinch the edges of both crusts together around the entire perimeter. Poke a few holes in the top of the dough to ventilate. Place the lid on the Dutch oven and put over hot coals. Add hot coals on top and bake until the crust is golden brown, about 30 minutes. If you only want one layer of dough eliminate the top layer for a regular deep dish pizza. You can choose which toppings to add depending on what you like, such as onions, peppers, sausage, bacon, hamburger,

### **COOKING TIME**

30 minutes

### **DUTCH OVEN SIZE**

14 inch

## RATATOUILLE

### COOK

Sarah Davidson

### RECIPE CREDIT

Sarah Davidson

### INGREDIENTS

1 medium eggplant	2 cups mushrooms, sliced
3 medium size zucchini	2 green peppers, sliced
2 cups onion, sliced	3 cloves garlic, smashed
¼ cup olive oil	2 teaspoon salt
2 cans diced tomatoes	2 tablespoon parsley
2 teaspoon thyme	

### PREPARATION

Peel and slice eggplant, zucchini, green peppers, onion, and mushrooms ⅛ to ¼ inch slices. Add the olive oil to the bottom of the pan. Add garlic, place eggplant in a layer over the oil and garlic, add zucchini and other vegetables in layers one after another. Add salt, and seasonings in between layers of vegetables. On the top add tomatoes and remaining seasonings, cover and steam vegetables for 30 to 45 minutes.

### COOKING TIME

30-45 minutes

### DUTCH OVEN SIZE

12 inch

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## HAROLD'S CHICKEN AND NOODLE SOUP

### COOK

Raeann Blakeslee

### RECIPE CREDIT

Harold Blakeslee

### INGREDIENTS

3- 4 chicken breasts	1 can Sprite
1 can chicken broth	1 medium onion
2 bags egg noodles	1 bag frozen pea and carrot mix
1 can mushroom soup	your choice of seasonings

### PREPARATION

Cut chicken into bite size and brown in oil, when chicken turns clear add onion, add broth. When it begins to boil add both bags of egg noodles. Then add ½ can Sprite. Continue boiling for 10 minutes then add mushroom soup. Add peas and carrots about 15 min prior to finishing. If it's dry add rest of sprite. Right before it looks done add a little milk to create a cream sauce.

### COOKING TIME

30 minutes

### DUTCH OVEN SIZE

14 inch

## MARGAUX' SAUSAGE AND (MOSTLY) WINTER VEGETABLE SOUP

### COOK

Margaux Burleson

### RECIPE CREDIT

Margaux Burleson

### INGREDIENTS

1 pack hot Italian sausage, without casings  
1 carton Pacifica low sodium chicken stock  
1 carton Pacifica vegetable broth  
water to cover vegetables  
1 cup onion  
2 cups fresh fennel (both bulb and stock)  
1 1/2 large turnips  
1 cup waxy potato (either redskins or Yukon golds)  
1 cup parsnip  
2 bunches kale  
1/2 garlic cloves  
(vegetable amounts can vary depending on what you like)

### PREPARATION

Peel parsnip and turnip, chop into cubes approximately 1/2 in square. Chop fennel bulb and onion into spears, chop fennel stalk and potato onto approximately 1/2 in pieces. Though the pieces should be approximately 1/2 in, it's more fun if you make them different shapes so you can tell what vegetable you're about to eat. Peel the garlic, but leave in cloves. Tear the kale into 2-3in pieces, at the same time removing the stalk. Chop the stalk into 1/2 in pieces. Keep half of the fennel, half of the onion, and all of the kale leaf separate, but put the rest of the veggies in a bowl together. Set out cartons of stock. Unwrap the sausage. Make sure you have a stirring spoon/spatula, available, and an extra bowl. Start by browning the sausage in the bottom of the Dutch oven. Make sure you cook the sausage completely. Remove the sausage, and set aside in the extra bowl. Add the stalk and veggies to the Dutch oven (no need to brown the vegetables). If the stalk doesn't cover the veggies completely, add a few cups of water until the veggies are covered. Cook 30 minutes at about 350°. Taste. Add the sausage and the remaining fennel and onion. Salt as necessary. Cook another 15 minutes. Add kale and remove from the heat.

### COOKING TIME

1 hour

### DUTCH OVEN SIZE

12 inch

## **SUN-DRIED TOMATO PESTO STUFFED CHICKEN**

### **COOK**

Jocelin Dillard

### **RECIPE CREDIT**

Brooks and Lindsay

### **INGREDIENTS**

8-10 boneless skinless chicken breasts pounded out until about double in size

8-10 slices provolone cheese

8-10 slices dry salami

¼ cup pesto

¼ cup sun-dried tomatoes

salt and pepper

*Sauce:*

4 ounces sour cream

3 cups heavy cream

2 tablespoon butter

2 tablespoon flour

1 cup Parmesan cheese

### **PREPARATION**

Start by pounding out your chicken breasts using a rolling pin or a mallet. (Hint: I put my chicken breasts in a freezer bag and pound it until it almost touches all the sides.) In a blender or food processor, mix the pesto and the tomatoes until fully blended. You may need to add some more olive oil if it seems too dry. Season each side of the breasts with salt and pepper. In the middle of the breast place a teaspoon of the pesto mixture, a slice of cheese and slice of salami. Fold the chicken, similar to a burrito, as to not have anything leak out from the middle. Wrap in a Tupperware, and keep cool until you are ready to cook. Repeat with all the chicken

In a Dutch oven, over 12-15 briquettes (or camp stove to start) brown the chicken breasts, seam side down first, in a tablespoon of butter. Once browned on all sides, remove from oven, and let rest covered in foil. To the Dutch oven, add the rest of the butter, and whisk in the flour. Add the cream, sour cream, and cheese. Stir over the heat until it begins to tighten. Put the chicken back into the sauce and cover. Cook 50 minutes using 10 briquettes on bottom, and 10 on top.

### **COOKING TIME**

45-50 minutes

### **DUTCH OVEN SIZE**

12 inch

## PIZZA LASAGNA

### COOK

Chelsea Zimmerman

### RECIPE CREDIT

Chelsea Zimmerman

### INGREDIENTS

4 12 inch frozen pizzas (any flavor), thawed	3-4 chive onions
1 package fresh mushrooms	1 can large pitted olives
1 tablespoon oil or melted butter	other desired toppings

### PREPARATION

Chop chive onions. Slice mushrooms and olives. Oil sides and bottom of Dutch oven to prevent sticking. Unwrap one frozen pizza and place in the bottom of Dutch oven. Sprinkle top of pizza with ¼ of the mushrooms, olives, onion, and any other desired toppings. Keep layering pizzas then toppings. Put the lid on the Dutch oven and place on coals. If you like very cheesy pizza, sprinkle shredded cheese between each pizza layer.

### COOKING TIME

30 minutes

### DUTCH OVEN SIZE

12 inch

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## MOTHER'S DUTCH OVEN DINNER

### COOK

Candice Perry

### RECIPE CREDIT

Perry family recipe

### INGREDIENTS

½ cup salted butter	1 large onion
10 carrots	8 medium potatoes
1 can cream of chicken condensed soup	salt and pepper
1 can cream of mushroom condensed soup	½ can milk or water

### PREPARATION

Cut the butter into tablespoon portions and cover the bottom of Pan. Cut potatoes and carrots into bite size pieces and onion into tiny pieces. Mix together and pour over butter. Salt and pepper vegetables. Mix cream of mushroom and chicken soup and milk together. Pour over veggies. Cover with lid. 12 briquettes on top and 16 on bottom.

### COOKING TIME

1-2 hours

### DUTCH OVEN SIZE

12 inch

## GERMAN SAUERBRATEN

### COOK

Alison Anglesey

### RECIPE CREDIT

Kim Anglesey

### INGREDIENTS

4 pounds of chuck roast (rump)  
2 onions, sliced  
2 bay leaves  
15 peppercorns  
10 whole cloves  
2 teaspoons salt

1½ cup red wine vinegar  
1 cup of boiling water  
2 tablespoons of vegetable oil  
12 gingersnaps, crushed  
2 teaspoons of sugar  
cornstarch for thickening

### PREPARATION

Place roast in glass bowl (never metal) or large food storage bag with onions, bay leaves, peppercorns, cloves salt, vinegar and boiling water; cover bowl or seal bag. Marinate 3 days or more in refrigerator; turn meat twice a day with two wooden spoons (never pierce meat with a fork); remove meat and onions, reserving marinade mixture and discarding all solid spices from mixture. Brown meat on all sides in hot vegetable oil in heavy skillet or bottom heated Dutch oven. Place meat in Dutch oven along with 1-2 cups marinade mixture and cover. Cook for 2 hours at 350° for 2 hours (16 coals on lid, 12 coals underneath). The internal temperature of the roast should reach approximately 160° before being removed from the Dutch oven to let rest. To prepare gravy, remove the roast from the Dutch oven and add the crushed gingersnaps and sugar to the drippings. Simmer until liquid thickens into gravy, adding additional water, gingersnaps, or cornstarch stirred into water as needed for thickness.

### COOKING TIME

2 hours

### DUTCH OVEN SIZE

Deep dish 14 inch

## CHEESE STEAK SOUP

### COOK

Tara Babcock

### RECIPE CREDIT

Aaron McCargo Jr.

### INGREDIENTS

¼ cup canola oil	2½ pounds beef tenderloin, cubed
1 tablespoon kosher salt	3 cups water
2 teaspoons freshly ground black pepper	3 cups beef stock
2 to 3 cups all-purpose flour	16 ounces Velveeta cheese
1 tablespoon granulated onion powder	1½-2 white or yellow onions, chopped
2 tablespoons garlic powder	chives, sliced

### PREPARATION

In a Dutch oven, heat oil. Add onions and sauté for 2 to 3 minutes on high until fragrant and tender. In a large bowl, mix salt, pepper, flour, onion powder, and garlic powder together. Add meat flour. Dredge to coat and add meat, along with 2 tablespoons of flour, to pot with onions. Cook until meat is lightly browned, stirring frequently for 10 minutes. Add water and beef stock to pot and continue to cook and stir on high until soup begins to thicken. Bring to a boil. Turn heat off and add cheese. Cover the pot with a lid and allow the cheese to sit and melt.

### COOKING TIME

45 minutes

### DUTCH OVEN SIZE

12 inch

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## DUTCH OVEN CHICKEN ENCHILADAS

### COOK

Jennifer Pickering

### RECIPE CREDIT

Carol Gibson

### INGREDIENTS

2 cups cooked, shredded chicken	4 ounce can diced green chilies
1 pound cheese, shredded	1 cup chopped onion
10 ounce can Rotelle stewed tomatoes	2- 2.25 ounce cans sliced olives
10 ounce can enchilada sauce	1 package burrito size tortilla shells
10 ounce can tomato soup	

### PREPARATION

Mix shredded chicken, tomatoes, onion, soup, enchilada sauce, chilies and olives in a bowl. Cover bottom of Dutch oven with chicken mixture, layer with 1 tortilla, chicken mixture, cheese, tortilla, chicken mixture cheese until you have no more chicken mixture, end with cheese on top. Cook in Dutch oven until bubbling around the edges and cheese is melted. Serve topped with sour cream

### COOKING TIME

40-60 minutes

### DUTCH OVEN SIZE

12 inch

## WAIKIKI MEATBALLS

### COOK

Karolyn Taylor

### RECIPE CREDIT

Karolyn Taylor

### INGREDIENTS

1 cup brown sugar

2/3 cup vinegar

1 onion sliced

16 ounce can pineapple chunks with juice

64 Hawaiian meatballs

1/4 cup cornstarch

2 tablespoons soy sauce

1 green pepper sliced

2 cups pineapple juice.

### PREPARATION

To make sauce, stir together in a medium bowl: brown sugar, cornstarch, pineapple juice, vinegar and soy sauce. Stir well until brown sugar begins to dissolve. Put meatballs then pineapple chunks into lightly greased Dutch oven, pour sauce over all. Lay slices of onion and Green pepper on top of meatball/pineapple mixture. Cook at 350° for 30 minutes.

### COOKING TIME

30 minutes

### DUTCH OVEN SIZE

12 inch

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## HAWAIIAN MEATBALLS

### COOK

Karolyn Taylor

### RECIPE CREDIT

Karolyn Taylor

### INGREDIENTS

1 1/2 pound ground beef

2/3 cup cracker crumbs

1/2 cup minced onion

1 egg

1 1/2 teaspoon salt

1/4 teaspoon ginger

1/4 cup milk

1 tablespoon shortening

### PREPARATION

In a medium mixing bowl add ground beef, cracker crumbs, minced onion, egg, salt, and ginger mix, pour milk over all, kneading until well mixed. Shape mixture by rounded tablespoon sized (or use a small scoop) into meatballs. Melt shortening in large skillet. Add meatballs, brown and cook. Remove from pan and drain well. If using right away follow above recipe. You can freeze for 3 months or keep in fridge for 1 week.

### COOKING TIME

30 minutes

### DUTCH OVEN SIZE

12 inch



## PEACH-BERRY CAKE

### COOK

Sarah Uptain

### RECIPE CREDIT

My flatmate's uncle

### INGREDIENTS

2 15¼ ounce cans sliced peaches  
1 box lemon cake mix  
1 cup water

½ cup vegetable oil  
3 eggs  
1½ cup raspberries

### PREPARATION

Mix together the cake mix, water, oil, and eggs until smooth. Pour into a buttered Dutch oven. Pour the peaches over the cake batter. Sprinkle the raspberries over the peaches. Bake at 350° for 45 minutes or until a toothpick comes out clean.

### COOKING TIME

45 minutes

### DUTCH OVEN SIZE

12 inch

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## EASY TRIPLE CHOCOLATE DELIGHT

### COOK

Scott Wood

### RECIPE CREDIT

*Camp Dutch Oven Cooking*  
101 Lodge Manufacturing  
Company

### INGREDIENTS

15 ounce chocolate cake mix  
12 ounce can chocolate frosting  
1 cup oil

11 ounces chocolate chips  
3 eggs  
¼ cup water

### PREPARATION

Mix the cake as per the instructions on the boxes. Add the chocolate chips and mix in well. Spray the Dutch oven with cooking spray. Pour the batter into the Dutch oven and bake 30-35 minutes or until a toothpick comes out clean. Allow to cool and frost. For an added delight serve with ice cream.

### COOKING TIME

35 minutes

### DUTCH OVEN SIZE

12 inch

## ORANGE GLAZE CAKE

### COOK

Cory Tillotson

### RECIPE CREDIT

*Lovin' Dutch Ovens* by Joan S. Larsen

### INGREDIENTS

1¼ cups sugar	2 cups powder sugar
1 cup butter	2 tablespoons butter
3 eggs	¼ cup warm orange juice
1½ teaspoons baking powder	dash salt
2½ cups flour	1 tablespoon orange rind, grated

### PREPARATION

Prepare oven by greasing sides and bottom of oven. Cream until light the 1¼ cups sugar and 1 cup butter. Mix in 3 eggs. Add in 1½ teaspoons baking powder, ½ cups flour and 1 tablespoon of grated orange rind. Pour batter into oven and bake at 350° for 15-20 minutes. While the cake is cooking blend 2 cups powdered sugar, 2 tablespoons butter, ¼ cup of warm orange juice and a dash of salt. While the cake is still hot, cover with glaze mixture. Perforate the cake with a fork so glaze will soak into the cake. Let stand and mellow before serving.

### COOKING TIME

15-20 minutes

### DUTCH OVEN SIZE

12 inch

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## LAZY DUMP CAKE

### COOK

Joan Shannon

### RECIPE CREDIT

Beth Shannon

### INGREDIENTS

2 cans sliced peaches with syrup	1 package cake mix (white, yellow or spice)
½ cup butter	cinnamon to taste
vanilla ice cream (optional)	

### PREPARATION

Place oven over hot bottom briquettes. Pour contents of peach cans into oven. Then spread the cake mix evenly over the top of the peaches. Sprinkle cinnamon over to taste. Cut butter evenly over the top. (Like a checkerboard pattern). Cover and bake at 350° for 45 minutes or until done. Serve with Vanilla ice cream.

### COOKING TIME

45 Min

### DUTCH OVEN SIZE

12 Inch

## DUTCH OVEN CHERRY BERRY CLAFOUTI

### COOK

Leticia

### RECIPE CREDIT

LoraSylvia Sabori

### INGREDIENTS

6 ounces frozen cherries  
2 large eggs  
½ cup whole milk  
½ cup all-purpose flour

6 ounces frozen mixed berries  
¼ cup sugar  
1 teaspoon vanilla extract  
butter, for the Dutch oven

### PREPARATION

Prepare charcoal for cooking outdoors by heating coals in a chimney starter until hot and ashy. Butter the bottom and sides of Dutch oven. If using fresh cherries, rinse, stem and pit the cherries. Place the cherries and mixed berries into a colander and allow to thaw completely before using. Discard the juice. Spread the cherries evenly over the bottom of the Dutch oven. In a mixing bowl, whisk together the eggs and sugar until frothy and lightened in color. Add the milk, vanilla and flour and whisk to combine. Pour the batter over the cherries. Cook at 350° with the lid on for 25 minutes. Remove the lid and cook for another 5 minutes or until golden on top and a knife comes out clean when inserted into the middle. Allow to cool for 30 minutes before removing from the Dutch oven, slicing and serving.

### COOKING TIME

30 minutes

### DUTCH OVEN SIZE

12 inch

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## PEACH COBLER

### COOK

Montana Barlow

### RECIPE CREDIT

Mother

### INGREDIENTS

60 ounces canned peaches  
¼ cup butter

1 box white cake mix  
12 ounces lemon lime soda

### PREPARATION

Drain the juice off the canned peaches. (Frozen peaches are the best). Sprinkle box of white cake mix all over the peaches. Cut up the ¼ cup of butter into small pieces and spread around the Dutch oven. Take the lemon lime soda and pour 1/2 to ¾ over the cake mix trying to not leave any dry spots. Bake at 350° for 40 or so minutes or until a toothpick comes out clean.

*Note: if you use aluminum foil it's a lot easier to clean out the Dutch oven.*

### COOKING TIME

30 minutes to 1 hour

### DUTCH OVEN SIZE

12 inch

## **DUTCH OVEN COBBLER**

### **COOK**

Michelle Reedy

### **RECIPE CREDIT**

American Chuck Wagon  
Association

### **INGREDIENTS**

1 cup butter

2 cups sugar

1½ cup all-purpose flour

½ teaspoon salt

¾ cup water

4 cups sweetened canned fruit, with juice

2 teaspoons baking powder

¾ cup evaporated milk

### **PREPARATION**

Melt butter in a 12 inch Dutch oven over low heat. Mix sugar, flour, baking powder, and salt in a medium bowl. Stir in milk and water gradually, mixing just until moistened. Pour into Dutch oven. Pour fruit over top. Cover with a lid, place coals on top, and cook for 30-40 minutes, or until batter is lightly browned on top. Check to make sure that batter is fully cooked through. Remove from heat, let cool slightly, and then serve warm.

### **COOKING TIME**

30-40 minutes

### **DUTCH OVEN SIZE**

12 inch

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## **RASPBERRY COBBLER**

### **COOK**

Holly Larsen

### **RECIPE CREDIT**

Jeff Baldwin

### **INGREDIENTS**

2 cans raspberry pie filling

1 box white cake mix

12-oz can 7-Up

1 box raspberry Jell-O mix

### **PREPARATION**

Lightly grease bottom and sides of Dutch oven. If using cast iron, it is recommended to line the oven with aluminum foil to prevent acidic fruit from eating the seasoning. Spread fruit filling along bottom to approximately 1-1½ inch thickness. Spread dry cake mix powder over fruit evenly. Pour 7-Up over cake mix. Allow the 7-Up to fizz for a moment before sprinkling Jell-O mix over top. Bake with more coals on top and few on bottom for 40 minutes at 350°. A toothpick inserted in cobbler should come out clean when ready to eat.

### **COOKING TIME**

40 minutes

### **DUTCH OVEN SIZE**

12 inch

## CHOCOLATE TURTLE CAKE

### COOK

Kaysha Gutierrez

### RECIPE CREDIT

Dutch Oven Mania

### INGREDIENTS

1 cup water	1 cup brown sugar
10 ounces miniature marshmallows	½ teaspoon baking soda
1 cup butter, melted	1 chocolate cake mix
10-14 ounces wrapped caramels	1 cup pecans, finely chopped

### PREPARATION

Line Dutch oven with foil. Mix cake mix with the above ingredients, except caramels and pecans. Unwrap caramels. Pour cake mixture into Dutch oven and sprinkle top with the unwrapped caramels and pecans. Bake with six coals on bottom and 12 on top (350°) until cake is baked through and caramel is bubbling.

### COOKING TIME

20-25 minutes

### DUTCH OVEN SIZE

12 inch

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## CITRUS-PEAR HONEY COBBLER

### COOK

Kelsey Hansen

### RECIPE CREDIT

[www.food.com](http://www.food.com)

### INGREDIENTS

2 32-oz. canned pears  
1½ cup honey  
3 teaspoons grated orange rind  
¾ cup orange juice  
2 packages cake mix, (1 lemon mix, 1 vanilla mix)  
2 12-oz. cans of Sprite or 7-Up  
¼ cup butter, cubed into 1 inch chunks

### PREPARATION

Mix pears and honey in Dutch oven. Stir in orange rind and orange juice. In a separate bowl, combine cake mixes and Sprite/7-Up. Consistency will be clumpy. Pour cake batter over fruit mixture and sprinkle butter chunks on top of mix. Bake with 14 coals on top and 6 coals underneath and rotate oven every 15 minutes until cake mix is a golden brown or until it can be smelled from the outside. Makes 12 servings.

### COOKING TIME

About 35-45 minutes

### DUTCH OVEN SIZE

12 inch

## APPLE CAKE WITH CARAMEL SAUCE

### COOK

Collette Harris

### RECIPE CREDIT

Mom; her source unknown

### INGREDIENTS

1 cup margarine, softened	2 teaspoons salt
2 cup sugar	1 cup chopped nuts (optional)
2 eggs, beaten	½ cup brown sugar
2 teaspoons nutmeg	½ cup granulated sugar
2 teaspoons cinnamon	½ cup butter
4 cups unpeeled apples, shredded or diced	½ cup whipping cream
2 teaspoons vanilla	½ teaspoon vanilla
2 cups flour	2 cups whipped topping
2 teaspoons soda	

### PREPARATION

In one bowl, thoroughly mix the 2 cups sugar, nutmeg, cinnamon, flour, soda, and salt. Then add the margarine, eggs, apples, and the 2 teaspoons vanilla. Mix well. Stir in nuts, if desired. Pour into the Dutch oven and bake with about six coals on the bottom and 12 on top (325°) for about 60 to 70 minutes, or until a wooden toothpick inserted near the center comes out clean. Next, the cake needs to be topped with caramel sauce. Store bought or homemade sauce can be used. To make caramel sauce, combine the brown sugar, the ½ cup sugar, butter, whipping cream, and the ½ teaspoon vanilla in a saucepan. Using a fire, an outdoor stove, or a conventional indoor range top, boil until everything is dissolved. If the caramel sauce was made ahead or purchased, warm it by putting it into a glass jar and setting the jar down into hot coals until warm (about 10 minutes). Top the cake with warm caramel sauce and whipped topping. Serve immediately.

### COOKING TIME

60 to 70 minutes

### DUTCH OVEN SIZE

12 inch

## SKOR CAKE

### COOK

Jacob Thorne

### RECIPE CREDIT

Jason Kotter

### INGREDIENTS

1 box chocolate cake mix	2 eggs
¼ cup vegetable oil	⅓ cup water
1 can sweetened condensed milk	1 jar caramel sauce
2-3 crushed Skor or Heath candy bars	

### PREPARATION

Mix cake mix, oil, eggs, and water according to directions on cake mix box. Pour batter into Dutch oven. Bake at 350° until cake is fully cooked (test with a fork or toothpick). Pour condensed milk and caramel on top of cake. Sprinkle candy over cake. Let cool before serving.

### COOKING TIME

30 minutes

### DUTCH OVEN SIZE

12 inch

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## CHOCOLATE CARAMEL APPLE SPICE COBBLER

### COOK

Brigham Larsen

### RECIPE CREDIT

Brigham Larsen

### INGREDIENTS

2 cans apple pie filling	1 bottle caramel ice cream topping
1 box spice cake mix	1 cup water
½ cup vegetable oil	3 eggs
1 bag chocolate chips	

### PREPARATION

Lightly grease bottom and sides of Dutch oven. If using cast iron, it is recommended to line the oven with aluminum foil to prevent acidic fruit from eating the seasoning. Spread fruit filling along bottom to approximately 1-1½ inch thickness. Pour the Caramel topping over the top of the fruit. Make cake mix according to the directions on the box. Evenly pour the cake batter over the fruit and caramel topping. Bake with more coals on top and few on bottom for 40 minutes at 350°. In the last 5 minutes of cooking sprinkle the chocolate chips across the top and allow them to melt. A toothpick inserted in cobbler should come out clean when ready to eat.

### COOKING TIME

40 minutes

### DUTCH OVEN SIZE

12 inch

## DUTCH OVEN CARAMEL APPLE PIE

### COOK

Ashley-Grae Outsen

### RECIPE CREDIT

Rhodes Bake-N-Serv Blog

### INGREDIENTS

2 Granny Smith apples, peeled and diced                      ½ cup brown sugar  
1 teaspoon cinnamon    ½ cup graham cracker crumbs

#### *Icing:*

18 Rhodes AnyTime!<sup>TM</sup> Cinnamon Rolls, thawed but still cold  
2 packets cream cheese frosting (with rolls)                      ⅓ cup caramel ice cream topping

### PREPARATION

Prepare Dutch oven (spray with non-stick cooking spray or line with aluminum foil). Peel and chop apples. Mix apples with brown sugar, cracker crumbs, and cinnamon. Cut cinnamon rolls into quarters. Place the cut rolls evenly into the bottom of the Dutch oven. Cover the rolls with the apple mixture. Bake with 18 coals on top, 10 on bottom (350°) for 25-30 minutes. Mix the caramel with the cream cheese frosting. Drizzle caramel and cream cheese icing over pie while still warm. Serve and enjoy!

### COOKING TIME

25-30 minutes

### DUTCH OVEN SIZE

14-inch

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## EASY PEACH COBBLER

### COOK

Harley Morris

### RECIPE CREDIT

Matthew Paulson

### INGREDIENTS

2 16-oz cans peaches, drained    1 can lemon lime soda  
1 box yellow cake mix

### PREPARATION

Pour the two cans of peaches into the Dutch oven. Then on pour the box of yellow cake mix on top of the peaches. Add the can of soda and mix and until the cake mix is moist. Bake at 350 for 30-40 minutes until the cake mix is golden and the peaches are caramelized.

### COOKING TIME

30-40 minutes

### DUTCH OVEN SIZE

12 inch