

Dutch Oven Recipes

Dutch Oven Cooking



University of Idaho
Extension

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*Appropriate to be used with Dutch Oven Cooking Units I and II.

**Appropriate to be used with Dutch Oven Cooking Units III and IV

Acknowledgments:

This Dutch oven cookbook is a collection of recipes from a variety of sources. The collection was put together by Claudia Brush, Joey Peutz and Nancy Shelstad.
2010

Recipes included in this cookbook are from the following sources:

- “Dutch Oven Cookin”, Dick Stucki, Bonneville Publishing Co.
- “Let’s Cook DUTCH –A Complete Guide for the Dutch Oven Chef”, Robert L. Ririe, Horizon Publishers and Distributors, Inc.
- “Today’s Tips for Easy Living”, Dian Thomas, HP Books
- “Lovin’ Dutch Ovens”, Joan S. Larsen, LSF Publications
- “Championship Dutch Oven Cookbook”, Val & Marie Cowley, General Publishing & Binding
- “ISU Ourdoor Program Spring ‘91”, Idaho State University
- LuJuana Winder
- Linda Short
- Sam Maggard
- Joel Jeremiah Eskelson
- Dale Dalley
- “The ABC’s of Dutch Oven Video”
- Ruth Anne and Reuben Winder
- Claudia Brush
- <http://papadutch.home.concast.net/>

Introduction

Select one or more of the following recipes to meet the requirement as stated in the beginning of the Dutch Oven Cooking project manual. Remember, all the recipes you choose to cook and put into your recipe book for exhibit must be neatly written or typed. You may use the recipe cards attached if you want. For all the recipes, use the “3 up, and 3 down, = 325 degrees” formula unless otherwise noted. **WATCH CAREFULLY!**

NOTE: a 12-inch Dutch oven will serve anywhere from 6 to 18 servings, depending if it is a side dish or the main dish.

Read about cooking temperatures in your project manual carefully before beginning.

Table of Dutch Ovens*

Diameter	Weight	Capacity	Serves
5"	3 ³ / ₄ #	1 qt.	1-3
8"	9 ¹ / ₄ #	2 qts.	2-6
12"	18+ #	6 qts.	6-18
12" Deep	19 ³ / ₄ #	8 qts.	6-25
14"	24 ¹ / ₂ #	8 qts.	8-28
14" Deep	27 #	12 qts.	10-34
15" Deep	46 ³ / ₄ #	14 qts.	a lot of folks
16"	33 #	12 qts.	12-38

*C.W. "Butch" Welch, *Cee Dub's Dutch Oven and Other Cookin'*, 1996

Soups & Stews

Chicken Barley Soup

12" Dutch Oven

Ingredients:

1 broiler-fryer chicken (2 to 3 pounds) cut up	1 chicken bouillon cube
2 ½ quarts water	½ tsp salt
1 ½ cups diced carrots	½ tsp poultry seasoning
1 cup diced celery	½ tsp pepper
½ cup barley	½ tsp dried sage
½ cup chopped onion	1 bay leaf

Preparation:

In your Dutch oven, boil chicken in water until tender. Use 16 coals on bottom and 14 on top. Water should keep bubbling throughout cooking time. Cool broth and skim off fat. Bone the chicken and cut meat into bite sized pieces.

Return to the Dutch oven along with remaining ingredients. Put back on coals and cook for about 1 hour or until vegetables are tender. Remove the bay leaf. Add more liquid if necessary. Cook with 8 coals on the bottom and 14 on the top.

Taco Soup

12" Dutch Oven

Ingredients:

1 pound hamburger	2 cups kidney beans
1 quart tomatoes	¾ cup shredded cheddar cheese
1 package taco seasoning	tortilla or corn chips
2 cups whole kernel corn	

Preparation:

Brown hamburger; drain off fat. Add tomatoes, taco seasoning, corn, and beans. Cook with 9 coals on bottom and 14 on the top for 30 minutes. Serve in bowls topped with cheese.

German Potato Soup

12" Dutch Oven

Ingredients:

3 cups peeled cubed potatoes
1 ¼ cups sliced celery
½ cup chopped onion

6 cups water
½ tsp salt
1/8 tsp pepper

Drop Dumplings:

1 egg beaten
1/3 cup water

½ tsp salt
¾ cup all-purpose flour

Preparations:

Combine first 6 ingredients in Dutch oven and cook until they are tender, about 1 hour. (Put 8 coals on bottom and 12 on top). When vegetables are tender, mash with a potato masher.

For drop dumplings: combine egg, water, salt, and flour. Stir until smooth and stiff. Drop by teaspoon onto hot soup. Cover with lid and place back on the coals for about 15 more minutes to cook dumplings. Do not lift during cooking time.

Hamburger Vegetable Soup

12" Dutch Oven

Ingredients:

1 pound ground beef
1 cup chopped onion
2 cups diced potatoes
2 cups shredded cabbage
1 ½ cups sliced celery

4 cups canned tomatoes
½ cups rice
5 cups water
1 bay leaf

Preparation:

Cook the ground beef and onion until meat is brown. Drain off excess fat. Add all other ingredients and cook for 1 hour or until vegetables are tender.

Cook with 9 coals on bottom and 14 on top.

Waldorf Astoria Stew

12" Dutch Oven

Ingredients:

2 lbs. lean round steak, cubed	3 Tbsp minute tapioca
2 medium onions cut in chunks	1 tsp salt
1 cup celery, sliced	1-10 ³ / ₄ oz. can tomato soup
2 cups carrots, sliced	1 soup can water
4 potatoes, in lengthwise wedges	

Preparation:

Place small pieces of beef in Dutch oven and arrange vegetables around them in an attractive pattern. Sprinkle with salt and tapioca.

Mix soup and water together. Pour this over all ingredients in the Dutch oven. Cook with 9 coals on bottom 13-15 coals on top for approximately 1 hour or until vegetables are tender. You may need to add more liquid.

Venison Stew

12" Dutch Oven

Ingredients:

1 lb Venison/Elk/Pork Chops	½ lb bacon, chopped
1 med onion, chopped	3 cloves garlic, minced
6 potatoes, sliced	1 can corn, drained
1 can cream of mushroom soup	2 stalks celery, chopped
1 med red/green pepper, chopped	1 can mushrooms, drained

Preparation:

Brown bacon, partially. Add venison, onion, and garlic. Cook until venison is about done. Add remaining ingredients and simmer 1 hour. Number of briquettes; 12 on top, 9 n bottom. Cooking time, 1 ½ - 2 hours.

One Pot Dishes/Main Dishes

Shepherd's Pie

12" Dutch Oven

Ingredients:

1 lb. hamburger	1-14 ½ oz. can drained green beans
½ cup chopped onion	2 cups mashed potatoes
1-10 ¾ oz. can tomato soup	½ cup grated cheddar cheese

Preparation:

Brown hamburger in Dutch oven and then drain. Add 1 can tomato soup and stir in green beans. Top with mashed potatoes and cheese. Bake for 30 minutes or until hot and the cheese melts. Use 9 coals on bottom and 14 on top.

Excellent Chili Relleno

12" Dutch oven

Ingredients:

2-7 oz. cans whole, peeled, green chilies	2-15 ½ oz. cans evaporated milk
1 lb. grated cheddar cheese	1 lb. grated Monterey Jack cheese
4 eggs	1-16 oz. can tomato sauce
2 Tbsp. flour	

Preparation:

Cover bottom of Dutch oven with open and flattened green chilies. Sprinkle cheese evenly over chilies. In separate bowl, mix flour, and evaporated milk. Pour mixture over cheese and chilies. Bake for about 40 minutes (Coals – 9 bottom, 14 top). After baking, cover top with Monterey Jack and tomato sauce. Cook 15 minutes longer. Serve hot!

Dutch Oven Layered Dinner

12" Dutch Oven

12 coals on the bottom and 12-14 on top. Use the 2/3 method. Cook 30 to 45 minutes.

8 to 10 servings.

Fry 2 pounds of hamburger and set aside. Peel and slice at least one medium potato per person. Peel and slice at least one carrot per person. Two sliced onions.

Layer each item in Dutch Oven and add hamburger to the top. Mix one can of Cream of Mushroom soup with $\frac{1}{2}$ can of milk and pour over the top of the other ingredients. Bake until carrots and potatoes are done. Salt, pepper, and season to taste.

Desserts

Pineapple Upside Down Cake

12" Dutch Oven AND Aluminum foil

Ingredients:

1-15 ¼ oz. can pineapple (use 6 slices)	1 ½ tsp baking powder
2/3 cup brown sugar	½ tsp salt
1/3 cup butter or margarine	¾ cup milk
8-10 Maraschino cherries	1 egg
1 ¼ cup flour	1 tsp vanilla
1 cup sugar	

Preparation:

Line Dutch oven with foil. Preheat oven to about 350 degrees. Melt butter in oven. Sprinkle brown sugar over butter. Arrange pineapple slices over butter/sugar mixture with cherries in pineapple rings. Take off heat while making batter.

Mix remaining ingredients in a bowl, beat by hand or mixer for about 3 minutes or until smooth. Pour batter over pineapple topping. Bake over 6 coals on bottom and 14-16 on lid of 30 minutes. Remove from heat and continue for 15 more minutes or until done. Let cool for 15-20 minutes. Invert oven over lid. Serve cake on the lid. Serves 8.

Dump Cake

10" Dutch Oven

Ingredients:

½ cup butter or margarine
1-21 oz. can fruit pie filling of your choice
1 box cake mix - coordinate with the fruit filling
1-12 oz. can Lemon-Lime Soda

Preparation:

Line your oven with aluminum foil. In a 10 inch Dutch oven place ¼ cup of butter or margarine, place on heat, and melt. Add pie filling, sprinkle cake mix on top of cake mix. Pour soda over all and bake 20 to 30 minutes. Bake with 6-7 coals on bottom and 12-13 coals on top.

Cookie Apple Cobbler

10" Dutch Oven

Dough Crust:

$\frac{3}{4}$ cup sugar	1 $\frac{1}{2}$ cups flour
$\frac{1}{3}$ cup butter	1 $\frac{1}{4}$ tsp baking powder
1 egg beaten	$\frac{1}{4}$ tsp salt
1 Tbsp milk	
$\frac{1}{2}$ tsp vanilla	

In a mixing bowl, combine sugar and butter thoroughly. Add egg, milk, and vanilla. Sift dry ingredients together. Beat into creamed mixture. Chill dough while preparing filling.

Filling:

6 cups sliced and peeled apples	1-1/2 tsp cinnamon
$\frac{3}{4}$ cup brown sugar	dash nutmeg
2 Tbsp flour	1- $\frac{1}{2}$ Tbsp lemon juice

Combine the 1 Tbs. sugar and cinnamon. Sprinkle on top of dough. Bake 30-40 minutes until golden brown. Top finished cobbler with whipped cream if desired. Bake with 6-7 coals on bottom and 12-13 coals on top.

Simply Chocolate Cake

12" Dutch Oven

Ingredients:

2 cups sugar	$\frac{2}{3}$ cup vegetable oil	chocolate chips
3 cups flour	2 cups cold water	powdered sugar
1 tsp salt	2 Tbsp vinegar	
$\frac{1}{2}$ cup cocoa	2 tsp baking soda	

Preparation:

Mix all dry ingredients thoroughly. Add remaining ingredients and mix well. Oil and flour Dutch oven as you would a cake pan. Pour in cake batter, sprinkle as many chocolate chips on top as you like. For a 12" oven use 9-10 coals on the bottom and 15-17 coals on the top. Bake for 30-40 minutes. Rotate oven every 5-7 minutes. Remove from bottom heat after 20-25 minutes and finish baking with top heat only. Test with tooth pick when done. Remove from heat, leave lid cracked open. Sprinkle with powdered sugar before serving.

Peach Cobbler

12" Dutch Oven AND Aluminum foil

Ingredients:

2 ½ cups flour	2/3 cup shortening	2 tsp vanilla
1 cup sugar	3 tsp baking powder	2- 16 oz. can peaches,
1 cup brown sugar	2 eggs	drained, (keep juice)
1 tsp salt	1 ½ cups milk	

Preparation:

Line oven with foil. Put drained peaches in bottom of Dutch oven. In mixing bowl; mix up batter, make sure it is thick enough to pour (add peach juice if too thick). Bake 30-35 minutes over 6-8 coals and 14-16 on lid. Check top to make sure it is done.

Apple Crunch

12" Dutch Oven

Ingredients:

1 cup regular rolled oats (not quick or instant)	4 cans (each 21 oz.) apple pie filling
½ cup brown sugar	about 1 to 2 Tbsp honey
2 tsp cinnamon	1 tsp. lemon juice
dash nutmeg	

Preparation:

Simmer apple pie filling in oven while preparing dry ingredients. Swirl honey over hot apple filling. Sprinkle lemon juice over filling. Mix dry ingredients and shake evenly over apples. Cook for 15-20 minutes until oats are browned. Use 8-10 coals on bottom and 14-16 on lid.

Breakfast

German Pancakes

12" Dutch Oven

Ingredients:

1 cup milk	¼ tsp salt
1 cup flour	6 Tbsp margarine
6 eggs	

Preparation:

Heat Dutch oven – melting margarine. Gradually mix milk, flour, eggs, and salt until smooth. Pour into Dutch oven. Bake 20-25 minutes. Place 9 coals on bottom and 14 on top. Use 2/3 Timing Method. Take pancake out and serve with your favorite toppings.

Yummy Country Breakfast

12" Dutch Oven

Ingredients:

1 ½ pounds ground sausage	¾ tsp salt
8 eggs	9 slices bread with crust removed
3 cups milk	¾ pound grated cheddar cheese

Preparation:

Brown and drain sausage and set aside. Mix eggs, milk, and salt, together; heating slightly. Tear bread into 1 inch squares and stir into egg mix. Add the sausage and cheddar to the egg mix. Pour back into oiled Dutch oven and bake for 45-60 minutes. Place 8 coals on bottom and 14-16 on top. Use the 2/3 Timing Method.

Note: If you don't like sausage, you could substitute hamburger or even chopped ham or spam.

Mountain Man Breakfast

12" Dutch Oven

Ingredients:

1 – 32 ounce package hash browns
12 eggs, beaten
3 pounds sausage
1 pound cheese, grated

Preparation:

Pre-cook sausage in Dutch oven. Take out sausage; leave enough drippings in oven to cover the bottom. Pour eggs and into reserved drippings and stir well. Stir in hash browns, cheese, and top with sausage. Cook for approximately 30 minutes in a 350 degree oven. Makes 10-16 servings. Use 14 coals on the top and 9-10 coals on the bottom. Pour eggs and into reserved drippings and stir well. Stir in hash browns, cheese, and top with sausage. Cook for approximately 30 minutes in a 350 degree oven. Makes 10-16 servings. Use 14 coals on the top and 9-10 coals on the bottom.

Scrambled French Toast

12" Dutch Oven

Ingredients:

4 eggs	1 cup milk
1/8 tsp nutmeg	6 Tbsp butter/margarine
3 Tbsp sugar	1/2 tsp salt
8 slices of bread, cubed	1/2 tsp cinnamon

Preparation:

Beat egg, milk, sugar, and spices in a bowl. Add the cut bread to the egg mixture and mix well. Let stand for a few minutes to absorb the egg and milk.

Melt butter in Dutch oven over 6 hot coals (watch carefully!!) Add 4 more coals under the Dutch oven for extra heat. Into this hot pan, pour the egg mixture and bread cubes. Cook and stir with folding strokes until golden brown. Serve with your favorite syrup. Make 4 servings.

Quick Breads

Biscuits

12" Dutch Oven

Ingredients:

2 cups Dry Baking Mix (recipe below)

½ cup water

Preparation:

Mix dry baking mix and water until all liquid has been absorbed. Pat out or roll on a floured surface, leaving dough about ½ inch thick. Cut using biscuit cutter or soup can. Grease Dutch oven lightly. Place biscuits in oven. Then, brush tops of biscuits with melted butter if desired. Bake with 7-8 coals on the bottom and 16-18 coals on top for 10-15 minutes. Use the 2/3 Timing Method.

Dry Baking Mix

Ingredients:

2 cups flour

1 Tbsp sugar

1 Tbsp baking powder

½ tsp salt

1/3 cup lard or shortening

Preparation:

Sift or mix dry ingredients. Cut in lard until mixture resembles fine meal. Store in a tight lidded container.

Cream Soda Biscuits

12" Dutch Oven

Ingredients:

4 cups self-rising flour
1/3 cup oil
1- 12 ounce can cream soda

Preparation:

Mix all ingredients together to make a soft dough. Roll out on a lightly floured board to about ½ inch thickness. Cut with a biscuit cutter or an open, clean soup can. Place the biscuits into a greased Dutch oven and bake about 20-25 minutes or until golden brown on the top. Use 9-10 coals on the bottom and 15-16 on the top. Use the 2/3 Timing Method.

Quick Corn Bread

10" Dutch Oven

Ingredients:

2 eggs	½ tsp soda
2 cups Bisquick or dry baking mix	½ cup oil
6 Tbsp cornmeal	2/3 cup sugar
1 cup milk	3 Tbsp flour

Preparation:

Mix all ingredients together until they are a smooth

Mexican Cornbread

10" Dutch Oven

Ingredients:

2 eggs well beaten	½ tsp salt
½ tsp baking soda	¼ cup milk
1 cup corn meal	1.2 lb. grated cheese
1 onion chopped	1/3 cup melted margarine or butter
1 -17 oz. can creamed corn	1 -4 oz. can green chilies (drained)

Preparation:

In a mixing bowl, combine eggs, corn meal, creamed corn, milk, melted butter, soda, onion, and salt. Mix together but do not over mix.

With a paper towel, spread some shortening on bottom and sides of Dutch oven. Spread half the corn bread mixture on the bottom. Top this with half the grated cheese then add all the chilies. Spread the remaining corn bread mixture on the chilies and top with the rest of the cheese. Bake about 20-30 minutes in a 350 degree oven. Makes 5 to 6 servings. Use 8 – 10 coals on the bottom and 10-12 on the top. Use 2/3 Timing Methods.

Vegetables and Grains

Spanish Rice

12" Dutch Oven

Ingredients:

8 slices bacon	1 cup instant rice <i>or</i> 2 cups precooked regular rice
½ cup finely chopped onion	
¼ cup chopped green pepper	½ cup chili sauce
1-1 lb. can tomatoes	1 tsp salt
1 cup water	1 tsp brown sugar
	½ tsp Worcestershire sauce

Preparation:

Cook bacon until crisp, and then remove from oven. Pour off ½ the fat. In remaining fat, cook onion and green pepper till tender but not brown. Add all remaining ingredients. Cover and cook 10 minutes with 5 coals on bottom and 9 on top. Just before serving crumple bacon and put on top. Trim with parsley.

Dutch oven Vegetables

12" Dutch Oven

Ingredients:

5 cups sliced vegetables: (broccoli, zucchini, cauliflower, carrots etc.)	1 ½ cups cheddar cheese
1 cup chopped onion	1 ½ cups Monterey jack cheese
1 clove minced garlic	Salt and pepper
2 eggs, slightly beaten	½ tsp Italian seasoning

Preparation:

Grate the cheeses and cut up the vegetables. Set aside. Blend Italian seasonings, salt, and pepper together in a bowl. To this, add onion, garlic, eggs, and half of each of the cheeses.

Coat the bottom and sides of the Dutch oven with butter flavored shortening and layer the vegetables in the oven. Pour egg mixture over the vegetables. Then sprinkle the remaining cheese on top. Bake for approximately 45 minutes with 8-10 coals on the bottom and 14-16 on the top. Check for tenderness. Serve and enjoy! (4-6 servings)

Steamed Veggies

12" Dutch Oven

Ingredients:

Use about 1 ½ cups of prepared vegetables per person. The following are a few suggestions:

Cauliflower	Broccoli (use heads)
Onions	Mushrooms
Summer Squash (zucchini, crooked neck, etc.)	Carrots
	Peppers (green, yellow, etc.)

Water plus Salt and Pepper to Taste

Preparation:

Wash and peel those vegetables that require it and cut into bite size pieces. Cove the bottom of the Dutch oven with about ½ inch of water and add the vegetables. Cook with 9 coals on the bottom and 12-14 on top. Steam until tender crisp. Drain remaining water and serve hot with either the Lemon Butter or Butter Sauce (recipes listed below). Serves 6 to 8.

Lemon Butter

Using a 10" Dutch oven and 6 coals on Bottom, melt ½ cup butter and add juice of one lemon and 1 teaspoon parsley. Drizzle this over hot vegetables.

Butter Sauce

Using a 10" Dutch oven and 6 coals on bottom, melt ½ cup butter first, then add ¼ tsp. salt, 1 Tbsp. Parmesan cheese, and 2 finely chopped green onions. Drizzle mixture over hot vegetables.

Sparkling Potatoes

12 inch Dutch Oven

Ingredients:

1 lb. of bacon	1 12 ounce can of Sprite
1 large onion, diced	1 tsp. salt
4 medium sized carrots, sliced	½ tsp. pepper
10 medium sized potatoes, sliced	½ lb. mild cheddar cheese, grated
½ lb. pound fresh mushrooms, sliced	

Preparation:

Cut bacon into small pieces and brown in bottom of Dutch oven. Remove bacon and set aside. Remove part of bacon drippings and add onion and carrots and fry until onions are clear, stirring often.

Add potatoes and mushrooms, stir, and pour in Sprite. Sprinkle with salt and pepper and steam until potatoes and carrots are tender. Just before serving, top with cheese and continue cooking until it melts. Serve directly from oven and spoon sauce over portions.

Cook with 10-12 coals on the bottom and 14-16 on the lid. This takes about 30-45 minutes.

Makes 10-12 Servings

Creamed Peas and Potatoes

12" Dutch Oven

Ingredients:

Small red potatoes (2 or 3 per person)	Butter /Margarine
1 small box frozen peas	3 cups water
1 small onion chopped	

Preparation:

Wash but do not peel potatoes. Cut into bite sized pieces. In Dutch oven and add water, potatoes, and onion and cook until just tender. Add peas and heat until warm. Set aside and make white sauce. Cook with 9 coals on bottom and 12-14 on top. Makes 4 to 6 servings.

White Sauce (Use a 10" Dutch oven)

Ingredients:

3 Tbsp butter	3 Tbsp flour
½ tsp salt	1 cup milk

Melt butter over love heat (6 coals on bottom). Blend in flour and cook over low heat until bubbly but not brown. Remove from heat and add milk and stir until smooth. Return to heat and stir constantly, heat until thickened. Do not boil. Add white sauce to peas and potatoes and heat and serve.

Orange Carrots

12" Dutch Oven

Ingredients:

2 lbs. carrots
¼ cup butter/margarine
1 jar orange marmalade

Preparation:

Peel carrots and slice into rounds. Melt butter in bottom of Dutch oven and spread carrots evenly over the butter. Pour marmalade over the carrots.

Bake approximately 45 minutes or until carrots are tender using 10 coals on the bottom and 12-14 on the top.

Calico Beans

12" Dutch Oven

Ingredients:

1 lb. hamburger	2 tsp salt
½ lb. chopped bacon	¾ cup brown sugar
1 large onion, chopped	1-29 oz. can pork & beans
1 cup ketchup	1-15 oz. can garbanzo beans
1 Tbsp vinegar	1-15 oz. can kidney beans
½ cup molasses (optional)	1 lb. frozen baby lima beans

Preparation:

Fry bacon in Dutch oven. Add hamburger and onion. Cook 7-10 minutes. Add rest of ingredients and mix well. Cover and bake for 1 hour in a 350 degree oven using 6-8 coals on the bottom and 14-18 on the top. Makes 6 servings

String Bean Casserole

10" Dutch Oven

Ingredients:

2-14 ½ oz. cans green beans	1-10 ¾ oz. can cream of mushroom soup
1-14 oz. can bean sprouts	1 cup grated cheddar cheese
1- 4 oz. can mushrooms sliced	1-2.8 oz. can french fried onions
1-5 oz. can water chestnuts, sliced	

Preparation:

Drain liquid from string beans, bean sprouts, mushrooms, and water chestnuts. Combine vegetables in Dutch oven. Add soup and stir. Top with grated cheese. Bake approximately 30 minutes with 8-10 coals on the bottom and 10-12 on the top. Add French fried onions and bake an additional 15 minutes. 5-6 servings

Zucchini Cheese Surprise

12" Dutch Oven

Ingredients:

3 or 4 small zucchini
1 cup water
2 cups grated cheese

Preparation:

Wash and quarter zucchini. Pour water into Dutch oven and add zucchini.

Steam until tender using 10-12 coals on the bottom and 12-14 on the top. Drain and top with cheese, cover and bake until cheese melts. Makes 6 Servings

Zucchini Fries

10" Dutch Oven

Ingredients:

1 large zucchini	¼ cup parmesan cheese
2 cups flour	Oil
1 cup very fine dry bread crumbs	

Preparation:

Pour about 3 inches of vegetable oil into Dutch oven and heat over about 14 coals. Watch carefully because oil can burn and even burst into flames.

Peel zucchini and discard seeds. Cut zucchini into fries. Combine flour, bread crumbs, and cheese. Dredge in flour mixture. Carefully put the fries into the hot oil using a slotted spoon. Use the spoon to retrieve the fries when they are golden brown. Drain on paper towel covered plate and salt, if wanted, before serving. Makes 4-5 servings.

Note: Potatoes can be substituted for zucchini.

Cooking on the Lid

Grilled Cheese

10" or 12" Dutch Oven Lid

Ingredients:

4 slices bread
American, Cheddar or Provolone Cheese
Butter or margarine

Preparation:

Spread butter or margarine on one side of each slice of bread. Place two slices of bread, butter side down on preheat lid, place cheese on bread, add remaining slices of bread on top of cheese, butter side up. Grill to light brown, turn over and grill second side until light brown.
Serves 2

Meatloaf Burgers

12" or 14" Dutch Oven Lid

Ingredients:

2 lbs hamburger	1 small onion, chopped
¼ cup catsup	2 eggs
6 – 8 saltine crackers, crushed	1 Tbsp Worcestershire sauce
¼ cup BBQ sauce	1 tsp salt
1 tsp pepper	1 tsp Season All
1 Tbsp chopped parsley	1 tsp crushed oregano

Preparation:

Mix all ingredients together. Form into 8 burgers. Place up to 4 burgers on preheated lid. Cook for 4 to 5 minutes, then turn. Cook for 4 to 5 minutes or until desired doneness.

Dessert Burritos

10" or 12" Dutch Oven Lid
10" Dutch Oven

Ingredients:

1 dozen flour tortillas
1 lg can pie filling (apple, cherry or berry)
Whipped topping

Preparation:

Dump pie filling into Dutch oven to warm.

On preheated lid, place one tortilla and warm on first side, then turn and warm other side. Remove tortilla to a towel or foil to keep them warm, continue to do the same with remaining tortillas. To assemble your burrito, take one tortilla, fill with pie filling, roll up like a burrito and top with whipped topping.

French Toast

10" or 12" Dutch Oven Lid

Ingredients:

4 eggs	1 tsp vanilla
½ cup milk or half & half	Bread
1 tsp cinnamon	Vegetable oil & paper towel

Preparation:

Place Dutch oven lid upside down over coals – place two pieces of wood parallel or three similar size rocks on the coals and rest the lid on them to leave air space under lid. Pour some vegetable oil on the paper towel and wipe the lid to cover in a thin film of oil.

Mix all the ingredients together with a wisp or fork until well blended. Quickly dip the bread into mixture and coat both sides. Place on a greased Dutch oven lid and cook until lightly browned on both sides.

Pancakes

10" or 12" Dutch Oven Lid

Ingredients:

2 cups all- purpose flour
2 ½ tsp baking powder
½ tsp salt
1 egg

1 ½ cup milk
2 Tbsp melted butter
Vegetable oil & paper towel

Preparation:

Pour flour, baking powder, and salt into a zip-loc bag and mix well. In a separate bowl, mix egg and milk. Pour flour mixture into bowl, stirring only until smooth. Blend in melted butter.

Place Dutch oven lid upside down over coals – place two pieces of wood parallel or three similar size rocks on the coals and rest the lid on them to leave air space under lid. Pour some vegetable oil on the paper towel and wipe the lid to cover in a thin film of oil.

Pour about ¼ cup of batter in the center of the griddle. Cook until brown and dry around edges with bubbles on top. Flip over and brown the other side.

Makes 12 – 16 pancakes.

Yeast Breads

Quick Yeast Bread

12" Dutch Oven

Ingredients:

1 cup warm water	1 tsp salt
1 package dry yeast	1 egg
2 Tbsp sugar	2 Tbsp shortening or oil
2 ½ cups flour	

Preparation:

In a large mixing bowl, dissolve yeast in water with sugar. Stir in half the flour. Add the salt. Beat with a spoon until smooth. Add the egg and shortening. Beat in the rest of the four until smooth. Cover and let the dough rise until double in size, about 30 minutes.

Stir down dough and spoon it into greased oven and let rise until double in size again, about 30 minutes. Bake with 6-8 on the bottom and 12-14 on top until brown, about 20 to 25 minutes. Remember the 2/3 Timing Method.

Fabulous French Rolls

12" Dutch Oven

Ingredients:

1 ½ cups water	2 Tbsp. butter or margarine
1 package yeast (2 tsp)	4 cups flour
1 Tbsp. sugar	Sesame seeds (if desired)
1 tsp. salt	

Preparation:

Heat water in Dutch Oven. Remove ½ cup at lukewarm stage and mix with yeast and sugar in separate bowl to dissolve. Set aside and let the mixture start to bubble or foam.

Add salt and butter to remaining hot water in the Dutch Oven. In large mixing bowl, combine hot water mixture and 2 cups flour and beat until well blended. Add yeast mixture and 1 cup flour; mix, and add another cup of flour. Blend. Add more flour if necessary to make moderately stiff dough.

Put dough onto a lightly floured clean countertop. Knead dough until satiny and well mixed. Let rise in a warm place for ½ hour. Punch down and form into balls. Dip balls into melted butter and place into Dutch Oven. Sprinkle with Sesame seeds. Cover and allow rising until doubled in size. Bake with 6 coals on the bottom and about 15 on top. Rotate oven ¼ turn every 5 minutes. Butter the tops of the rolls when they are golden brown and serve. Use a 12 inch Dutch Oven. Remember the 2/3 Timing Method. Makes 12 rolls.

Snake River Sticky Buns

Use a 8" or 10" Dutch Oven and a 12" Dutch Oven

Ingredients:

1 cup milk
1/2 cup sugar
1/4 cup butter
1 tsp salt

1 Tbsp dry yeast
1/4 cup warm water
1 egg, beaten
3 cups flour

Bottom Mixture:

1/2 cup butter, melted
1 cup brown sugar
1 tsp vanilla
1 cup pecans

Filling:

1/2 cup soft butter
1/2 cup brown sugar
1/2 cup chopped dates or raisins
1 Tbsp cinnamon

Preparation:

In 8 or 10 inch Dutch Oven, over 6 coals, heat milk until bubbles form around the edge of pan; remove from heat. Add sugar, butter, salt; stir to melt butter. Cool to lukewarm.

In small bowl, stir yeast into warm water to dissolve. Stir into lukewarm milk mixture and add egg and stir well. Gradually add flour and stir until mixed. This will be a very soft dough. Cover egg and stir until mixed. This will be a very soft dough. Cover with towel and let rise in a warm place, free from drafts, until double in bulk – about 1 hour.

While dough is rising, make the bottom mixture and the filling. **BOTTOM MIXTURE:** In a small bowl, mix the melted butter, brown sugar and vanilla. In the bottom of a 12 inch Dutch Oven, evenly spread this mixture. Sprinkle the chopped pecans over this mixture. Set this aside.

Punch down the dough and roll into a 16 x 12 inch rectangle. Spread dough with the soft butter and sprinkle the brown sugar over this. Then, sprinkle the dates or raisins and the cinnamon on. Roll up jelly roll fashion from the long side. Cut the roll into 12 slices using a 12 inch length of dental floss. Slide the floss under the roll and cut a slice by crossing it on the top and pulling the floss through the dough. Place the slices on top of the mixture in the Dutch Oven.

Cover the oven with a towel and let rise for about 1 hour. Bake for 15 minutes with 10 coals on the bottom and 12-14 on top. Use the 2/3 Timing Method. Serves 12.

Braided Sesame Bread

12" Dutch Oven

Ingredients:

1 cup milk, scalded	2 ½ tsp salt
1 ½ Tbsp dry yeast	5 ½ cups flour
3 Tbsp. sugar	1 egg white, beaten foamy
1 ½ cups warm water	2 Tbsp butter or margarine
1/3 cup oil	4 cups flour

Preparation:

In oven over 6 coals, heat milk until bubbles form around edges of pan. Cool to lukewarm. Stir in yeast, sugar and water. Set aside until yeast is foamy. Then add oil, salt and gradually the flour. Mix well and knead until smooth and satiny. Let rise until double in bulk, about 1 hour.

Divide dough in half and then each half into thirds. Repeat with 3 more ropes. Place around the inside a Dutch Oven. As each braid is placed in the oven, brush with beaten egg white and sprinkle with Sesame seeds.

Let raise for about one hour or until double in bulk. Bake in a 350 degree oven until bread begins to brown and pulls away from the side of the oven. This takes about 30-40 minutes. After 2/3 of the cooking time, remove most of the heat from the bottom. Makes 10-12 servings. Bake with 9 coals on the bottom and 16 on the top.

Deep-Fried Pizza

12" Dutch Oven

Ingredients:

Pizza Sauce (start this before dough):

2 8 oz. cans of tomato sauce
1 or 2 cloves of fresh garlic

1 Tbsp chopped onion
½ tsp Italian seasoning
1 Tbsp oil

Heat oil; add garlic and brown. Add onions and sauté. Add tomato sauce and Italian seasoning. Cook to desired consistency. (Make dough recipe below while cooking sauce).

Pizza Dough:

1 pkg. active dry yeast
1 cup warm water (105-115°)
1 tsp salt

1 tsp vegetable oil
2 ½ cups flour

Dissolve yeast in warm water. Stir in remaining ingredients, beat vigorously 20 strokes. Let rest about 5 minutes.

Making the Pizza:

Pepperoni
Olives
Mushrooms

Pineapple
Mozzarella Cheese or Favorite Topping

Take a small ball of pizza dough, roll it out into a 5-inch circle.. Place cheese, and whatever topping you like on half the circle. Be careful not to put too much on, or it will burst while cooking. Fold empty half over topping and seal tightly by pinching edges together. Place into 3 inches of preheated oil (350 ° F. – USE THERMOMETER). Let cook until golden brown.

Remove cooked pizzas carefully to avoid splatters, and place on paper towels to drain, then place on plate and top with pizza sauce, and if desired more grated cheese.

Heat oil by using 16-18 coals on bottom. No top heat.

WATCH CAREFULLY

Meats

BBQ Beef Tri Tip

Ingredients:

2 3 – 5 lb tri tip roast
1 Tbsp oil
2 medium onions, chopped
2 tsp chopped garlic
6 oz beer
4 cups BBQ Sauce

Preparation:

In 12 or 14 inch Dutch oven, sauté onion and garlic in oil. Add both roasts, brown on all sides. Add beer, cover and cook at about 400 degrees for about 1 hour or until meat thermometer reads 150 degrees, medium rare. Remove roasts from oven and slice. Put sliced tri tip back into the oven, cover with BBQ sauce, cover and cook at least ½ hour longer. Serve in BBQ sauce. Serves 8 to 12.

Peppered Beef Tri Tip

Ingredients:

2 3 – 5 lb tri tip roast
McCormick Grill Mates Montreal Steak Seasoning

Preparation:

Rub roasts all over with seasoning. Wrap in foil. Refrigerate overnight. Heat 12 or 14 inch Dutch oven to 400 to 425 degrees, add foil wrapped meat, cover and cook for about 45 minutes to 1 hour. Remove foil to brown meat and continue cooking cover until desired doneness, about ½ hour for medium rare, 150 degrees. Serves 8 to 12

Sam's BBQ Sauce

Ingredients:

1- 28oz bottle ketchup	1 tsp salt
1/4 cup vinegar	1 Tbsp black pepper
1/4 cup brown sugar	2 tsp cayenne pepper
1/4 cup honey	2 Tbsp olive oil
1/2 cup molasses	1 med onion
3 Tbsp Worcestershire sauce	1 med green pepper (optional)
1 Tbsp liquid smoke	2 cloves garlic

Preparation:

Sautee onions, garlic and green peppers in olive oil. Add remaining ingredients and simmer for 1 hour. Make a big batch and stick some in your freezer.

Baked Chicken and Rice

Ingredients:

2 cups long grain rice	3 cloves garlic; minced
1 can cream of mushroom soup	1 Tbsp Worcestershire sauce
1 can cream of chicken soup	2 cans water
1 cup sour cream	8 – 10 pieces of chicken
1 small onion; diced	2 tsp poultry seasoning
1 stalk celery; diced	Salt and pepper to taste

Preparation:

To a 12" Dutch oven add rice, soups, sour cream, onion, celery, garlic, Worcestershire, and water. Stir to mix. Season chicken with poultry seasoning, salt and pepper then place over top of rice mixture.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 90 minutes. Serves 8 – 10

Orange Glazed Stuffed Pork Chops

Ingredients:

Meat

10 – 8 oz. pork chops w/ pockets cut
Salt and pepper to taste
4 Tbsp olive oil
1 cup hot water

Glaze

4 oranges; juice & zest
1 ½ cup sugar
1 tsp ground cinnamon
1 tsp salt
1Tbsp cornstarch
10 whole cloves

Stuffing

1 ½ cup yellow onion; diced
1 cup celery; diced
12 Tbsp butter
2 cups bread cubes; ½” cubes
1 large apple; cored, peeled, & diced
¼ cup slivered almonds
2 Tbsp parsley flakes
1 tsp rosemary
1 tsp paprika
1 tsp allspice
2 tsp salt
2 tsp fresh ground black pepper
½ cup water

Preparation:

Heat a 14” Dutch oven using 20-22 briquettes bottom heat. When oven is hot add butter, onions, and celery. Sauté until tender. Return oven to the heat and stay hot.

In a large bowl combine bread cubes, apple, almonds, parsley, rosemary, and seasonings. Mix in the onions and celery. Add enough water to moisten the dressing.

Stuff the mixture into the pork chops. Seal the pockets with toothpicks and tie with butcher string. Season both sides of the chops with salt and pepper.

Add olive oil to the 14” deep Dutch oven. Place chops in oven and brown both sides. Stand chops on end so they rest on the bone. Add HOT water to the oven. Cover and simmer using 14 briquettes bottom and 14 briquettes top for 45 to 60 minutes or until internal meat temperature reads 175° F.

In an 8” Dutch oven add juice and zest from 4 oranges and the remainder of the glaze ingredients. Stir to mix. Heat using 12 briquettes bottom, stirring frequently until mixture boils. Reduce briquettes on bottom to 4 and let simmer 15 minutes.

Remove chops from the Dutch oven, dip in glaze, and place on a serving platter. Serves 10

Pineapple Dr. Pepper Spare Ribs

Ingredients:

8-10 boneless pork spare ribs	1 (6 oz) can tomato paste
1 green bell pepper; diced	1 cup medium Pace Picante souce
1 yellow onion;diced	$\frac{3}{4}$ cup brown sugar
1 (20 oz) can pineapple tidbits	4 cloves garlic; minced
1 (12 oz) can Dr. Pepper	2 tsp coarse ground black pepper

Preparation:

Trim most of the fat from ribs. Arrange ribs in the bottom of a 12" Dutch oven. Drain pineapple reserving juice. Sprinkle bell pepper, onions and pineapple evenly over ribs. In a large bowl stir together the remaining ingredients including the reserved pineapple juice and pour over ribs. Cover oven and cook for 2 hours using 6-7 briquettes bottom and 12-14 briquettes top heat (325° F) replenishing briquettes once after 1 hour of cooking time. Turn and baste ribs in oven juices carefully every $\frac{1}{2}$ hour. Serves 8 – 10