

DUTCH OVEN COOKING:

FOR OUTDOOR ENTHUSIASTS



BY

DAVID & CHERYL YOUNG



Dutch Oven Cooking for Outdoor Enthusiasts/David W. and Cheryl Young

Includes Table of Contents and index

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Dutch Oven Cooking is one of the best and most delicious ways to feed that hungry appetite and the cleanup is a snap.

We never forget to bring at least one or more Dutch ovens when we go camping. Nothing is more delicious and less time consuming when you want to cook outside with friends, family and even just a few others than that black pot. Take your ingredients, put them in the pot, let the items slow cook and blend the tastes together.

Numbers of friends and family seem to grow as your traditions do for an outside Dutch oven meal and or barbeque. We love to entertain outside on our large deck, under the pergola, while we're camping or just when it's too hot to cook inside. A meal from the good old Dutch oven when you're out camping, fishing, etc. can be as gourmet as you want. If you love to just put the items in a pot and come back later to a delicious meal this style of cooking is for you!!

We hope you enjoy this cookbook as much as we've enjoyed eating these delicious recipes!



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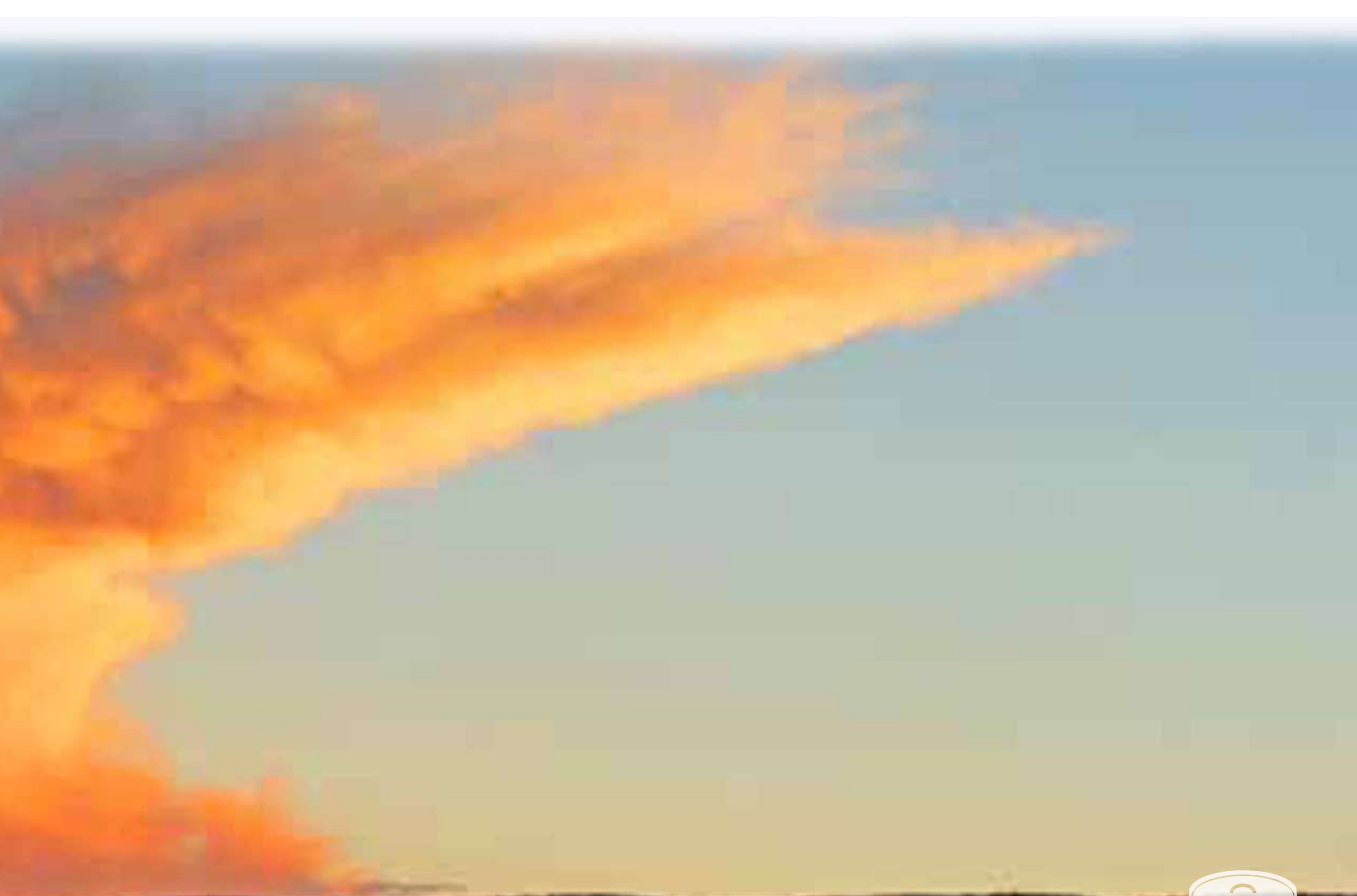
CONDITIONING A NEW OVEN

Most of the new ovens are already conditioned and this step can be omitted. But if you acquire an oven that is not seasoned, use the following procedure.

Place the Dutch oven upside down inside the kitchen oven, or place outside in a gas barbecue. Close the oven door or barbecue lid over the inverted Dutch oven. Turn on medium heat or flame and heat for about 20 minutes. All smoking should stop when the oven is properly heated. This procedure burns off the protective wax coating.

Wash with a citrus-based soap and pat dry with a paper towel. Next wipe a thin, even coat of vegetable oil inside and outside the oven.

Return the Dutch oven into the oven or closed barbecue. Turn off heat and cool. The color should be black--not gray or amber. Continue the above procedure until the Dutch oven turns black.



CAST IRON CLEANING

Put 3-4 cups of warm water in the Dutch oven. Use a bristled brush and clean out the inside of the oven thoroughly. Scrub the outside of the oven to remove burnt embers and dripped food.

Rinse thoroughly and dry by patting with a paper towel. If difficult food stains remain, add water to the Dutch oven and bring it to a boil. A gas burner stove is the quickest way to do this, but returning the oven to a hot bed of coals is an alternative. Scrub thoroughly with the brush and the stains and burnt food remains should be easy to remove. Pat dry with a paper towel.

Once cleaned, wipe all areas of the Dutch oven with a very thin coat of vegetable oil and store with the lid ajar in a clean dry area.

Often I like to disinfect or sterilize the Dutch oven by boiling water in it. This 212° F boiling temperature does an excellent job of killing any bacteria or viruses. Always pat dry and lightly oil the oven after cleaning or sterilizing it.

The use of soap can be detrimental to the desired patina of the oven. This patina serves as a non-stick, Teflon-like surface. If you must use soap for a really stubborn stain, select a citrus-based soap. But once soap is used, the oven needs to be conditioned by drying it thoroughly, wiping it down with vegetable oil, placing it inside your kitchen oven, and heating it up to 350°F for just a few minutes. An alternative method is to place the oven upside down over a gas burner flame on medium heat. Remember, the desired color is black. A gray or amber color indicates improper seasoning. The black patina is a non-stick surface that is easy to clean and harbors few harmful bacteria.





TEMPERATURE REGULATION

The heat source for a Dutch oven can be either charcoal briquettes or campfire coals. Charcoal briquettes are the most convenient way to heat. They are of uniform size and emit an even, long-lasting heat that lasts for just over one hour. The use of campfire coals makes it more difficult to precisely regulate the temperature. They can initially burn hot, quickly go out and reduce the temperature.

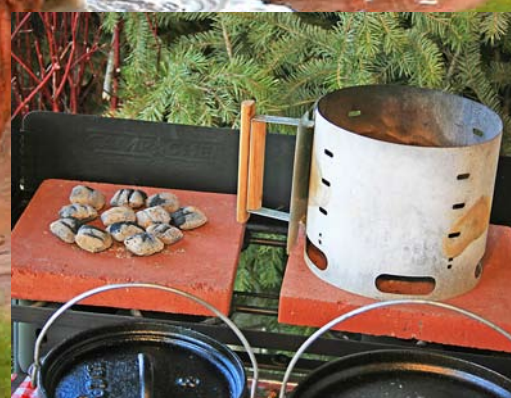
The use of charcoal briquettes is also preferred because you can count the number of briquettes to control the temperature. A simple guideline for a constant 350° F heat is to match the diameter of the oven size, and then double the number of briquettes. For example, a 10 inch oven would have 10 briquettes on the top and 10 on the bottom in order to create a temperature of 350° F. The briquettes will then burn for about 50 minutes at this desired temperature.

For an 8 inch Dutch oven, use 8 briquettes on top and 8 on bottom. This will generate a 350° F temperature for about 50 minutes. It will gradually burn out and the oven's temperature will decrease.

Sometimes, such as in times of extreme cold, the oven may require additional briquettes, especially if there is a wind because the wind chill factor will influence heating.

Rarely is it too hot so as to require fewer briquettes, but this scenario is possible in temperatures exceeding 90° F. In such circumstances decrease the number of briquettes.

When baking pies, cakes, breads and rolls, fewer briquettes are placed on the oven's bottom and more briquettes are placed on top. For example, baking a pie in a 10 inch oven would require about 1/3 of the 20 briquettes on the bottom and 2/3 on top. This would prevent the bottom crust from burning and evenly cook the remainder of the pie. Pies don't sit in the middle of the oven's lower one third. Hence, most of the pie is in direct contact with the bottom and far away from the top. To compensate, for even baking more heat is needed above.





ACCESSORIES

1. A stove pipe is useful for efficiently lighting the charcoal briquettes.
2. Thermal gloves prevent burned fingers when handling hot ovens. Handling hot Dutch ovens can cause painful burns. Protective gloves are helpful.
3. 12" x 12" x 2" concrete paving bricks are a useful surface to cook on. The concrete helps maintain a surface with an even temperature. The lighted briquettes burn efficiently on this surface.
4. Long handled tongs are helpful for handling lighted briquettes.
5. A lid lifter is helpful for opening the lid to check cooking and to rotate the lid during baking. It also can be used to lift the oven.
6. A lid holder provides a clean surface to place 2 hot lids on.
7. A metal brush or broom helps clear away hot, burned-out briquette coals.
8. Paper towels
9. Vegetable oil
10. Cleaning Brush





Beef

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TACO BAKE

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 30-35 minutes

1 onion, finely chopped
1 (2-pound) package ground beef
1 (1.25-ounce) package taco seasoning mix
1 cup Pace Picante sauce
2 cups shredded Monterey Jack cheese blend
4 (8-ounce) cans refrigerated crescent roll dough
1 large egg, lightly beaten
Garnish: sour cream, shredded cheese, cilantro

INSTRUCTIONS

In a large skillet, combine onion and ground beef; cook over medium-high heat until beef is browned and crumbles. Drain well

Stir in taco seasoning mix and Picante sauce. Bring to a boil, reduce heat, and simmer 5 minutes. Stir in cheese. Remove from heat; set aside to cool slightly.

Unroll 2 cans crescent rolls. Press into bottom of prepared Dutch oven, pressing edges together to seal. Bake 8 minutes. Spoon meat mixture evenly over partially baked crust and sprinkle with cheese. Unroll remaining cans of dough. Place over meat and cheese mixture to cover, pressing edges together to seal. Brush dough with beaten egg. Bake 23 to 25 minutes or until lightly browned. Let cool 5 minutes. Cut into squares and serve with sour cream, shredded cheese, and chopped cilantro, if desired.



AZTEC PIE

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 15-20 minutes

1 pound lean ground beef
1 small can green salsa
1 can cream of chicken soup
12 corn tortillas
1 onion, diced
Oil
¼ cup milk
2 cups shredded Monterrey Jack or cheddar cheese
Salt and pepper to taste

INSTRUCTIONS

In a skillet add enough oil to fry tortillas. Place tortillas in oil for few seconds on each side to soften and coat. Place on a plate with paper towels to soak up excess oil. When finished, drain remaining oil and sauté onions until translucent; add ground beef and brown. In a 12-inch Dutch oven, layer 4 tortillas or enough to cover the bottom. Then add meat mixture. Layer with another layer of tortillas and meat. Repeat one more time. In a blender, make sauce by adding cream of chicken soup, green salsa, and milk. Mix well until blended. Pour over layered dish. Sprinkle with cheese. Bake at 350° for 15-20 minutes until cheese is completely melted. Serves 6-8.



BEEF RIBS

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 50 minutes

2 sets of ribs stacked on top of each other
1 teaspoon sea salt
McCormick Montreal Grill Mate Steak seasoning
Honey BBQ sauce

INSTRUCTIONS

Salt and season ribs thoroughly and place inside (overlap them so they are not in contact) the Dutch oven. Bake for 40 minutes. Baste ribs evenly with the honey BBQ sauce. Roast for an additional 10 minutes.

Note: The Dutch oven acts like a roasting bag and helps meat retain its natural juices and moisture. This allows for well-done, tender ribs that are not dried out. The BBQ sauce seems to penetrate the meat while it is steaming inside the Dutch oven.



BEEF STROGANOFF

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 25-30 minutes

10-inch cast iron fry pan
1 round steak cut into $\frac{3}{4}$ inch cubes (remove all fat)
4 tablespoons olive oil
 $\frac{1}{2}$ –1 cup chopped yellow onion
2 cans beef gravy
10-12 sliced new red potatoes
1 $\frac{1}{2}$ cups sliced fresh mushrooms
 $\frac{1}{2}$ teaspoon sea salt, $\frac{1}{2}$ teaspoon McCormick Grill Mate
Montreal Steak seasoning

INSTRUCTIONS

In a 10-inch cast iron fry pan, stir-fry beef, olive oil, mushrooms, and onions until desired meat doneness. I prefer well done. In a 10-inch Dutch oven, place potatoes on bottom and cooked beef, onions, and mushrooms on top. Add 2 cans beef gravy. Season with salt and steak seasoning. Bake for 25-30 minutes.

Note: This is a hearty beef-and-potatoes dish that is not only tasty but healthy. All of the fat is trimmed away and only a very small amount of olive oil is used. The Dutch-oven-baked new potatoes take on the flavor of the seasoning, onions, beef, and mushrooms. Use canned beef gravy or make your own.



MEAT LOAF

8-inch Dutch oven

8 briquettes on the lid

8 briquettes on the bottom

Baking time: 350° for 50 minutes

1 pound ground lean beef or turkey burger

1 cup soda crackers, crushed

1 cup oatmeal

½ cup ketchup

1 egg beaten

½ cup tomato soup

½ teaspoon sea salt

½ teaspoon McCormick Montreal Steak seasoning

½ cup chopped yellow onion

INSTRUCTIONS

Thoroughly mix ground beef, crackers, oatmeal, egg, soup, onion, salt, and seasoning. Bake for 50 minutes. Top with ketchup for the last 5 minutes of baking.

Note: This recipe makes an excellent meat loaf that tastes great even when used for leftovers such as sandwiches. It has a hearty beef and onion flavor.



ROAST BEEF AND VEGETABLES

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 50 minutes

Round steak (approximately 1 pound) or small
roast (Enough for 2)
3 small new red potatoes
3 small new white potatoes
6 Brussels sprouts
½ cup broccoli
½ cup cauliflower
10 small new carrots
Sea Salt
McCormick Grill Mate Steak seasoning

INSTRUCTIONS

Place all of the above ingredients inside the Dutch Oven. Season with sea salt and McCormick Grill Mate Steak seasoning.

Roast for about 50 minutes (until briquettes are spent)

Note: The round steak will be well cooked and moist and all the veggies will be tender and well seasoned. The closed system of the Dutch oven is the best way to cook moist beef steak. This closed system keeps steam in and the seasoning penetrates the veggies.



SWEET AND SOUR CABBAGE ROLLS

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 40 minutes

2 pounds ground beef
1 cup cooked rice
½ teaspoon ground thyme
1 teaspoon salt
½ teaspoon pepper
¼ teaspoon garlic salt
1 (8-ounce) can tomato sauce
¾ cup finely diced onion
2 cloves garlic, minced
1 large head green cabbage
1 recipe Sweet and Sour Sauce

INSTRUCTIONS

Ahead of time, combine all ingredients except cabbage and Sweet and Sour Sauce; mix well and set aside. Microwave rinsed whole cabbage for 4 minutes on high power. Carefully remove whole, individual cabbage leaves from head. Fill one leaf at a time with meat mixture, about ½ cup or enough to fill adequately. Do not overstuff. Fold burrito style, making about 10 cabbage rolls. Place rolls in a plastic bag and carry with you. Also make ahead of time the Sweet and Sour Sauce and place in a covered dish to take with you.

Once you are ready to cook, place rolls in Dutch oven. Pour Sweet and Sour Sauce over cabbage rolls. Bake for about 40 minutes or until beef is done. Makes about 10 cabbage rolls. Tastes great served with rice. Be sure to buy sweet cabbage that is not tough.

Sweet and Sour Sauce

1 ¼ cup chicken broth
4 tablespoons ketchup
1 tablespoon soy sauce
¾ cup sugar
½ cup vinegar
1 tablespoon cornstarch
Combine all ingredients in a medium bowl. Microwave sauce 1 minute to dissolve. Use as directed for Sweet and Sour Cabbage Rolls.



MEXICAN STEW (PICADILLO)

12-inch Dutch oven
16 briquettes on the lid
8 briquettes on the bottom
Baking time: 40 minutes

2 tablespoons oil
1 teaspoon ground cumin
2/3 cup chicken broth
1 pound lean ground beef
4 yellow or red potatoes, peeled and diced small
1 15 ounce tomato sauce
Salt and pepper to taste
½ white onion, diced small
2 garlic cloves, minced
3 large carrots, peeled and diced small

INSTRUCTIONS

In a pre-heated Dutch oven, add oil, onions, and garlic and saute until translucent. Add ground beef, carrots, and potatoes until well mixed. Pour in tomato sauce and chicken broth. Then add cumin, and salt and pepper; stir well. Bake at 350 F for 40 minutes or until meat, carrots, and potatoes are cooked and tender. Serves 8.

Delicious when served over rice.



BAKED CORN DOGS

12-inch Dutch oven
12 briquettes on the top
12 briquettes on the bottom
Cast iron bread pan
Baking time: 20-30 minutes

6 hot dogs
1 cup corn meal
1 cup water
½ cup milk
½ teaspoon salt

INSTRUCTIONS

Place cast iron bread pan on top of 6 briquettes. Add corn meal, water, milk, and salt. Stir over heat until crust thickens. Scrape the bottom and side of the pan thoroughly as it cooks to ensure an even mixture. Once it is thickened, sink the hot dogs into the crust.

Now place the bread pan inside the 12-inch Dutch oven. Bake for 20-30 minutes until crust is golden brown.

Note: These corn dogs avoid the deep fryer and provide a delicious corn dog that is as healthy as a corn dog can be. Select lean hot dogs.



DAVE'S LASAGNA

10-inch Dutch oven
15 briquettes on the lid
9 briquettes on the bottom)
Baking time: 45 minutes

2 pounds ground beef
Lasagna noodles
1 quart Prego spaghetti sauce
1 pound grated mozzarella cheese
1 16-ounce carton cottage cheese
1 chopped onion
2 tablespoons brown sugar

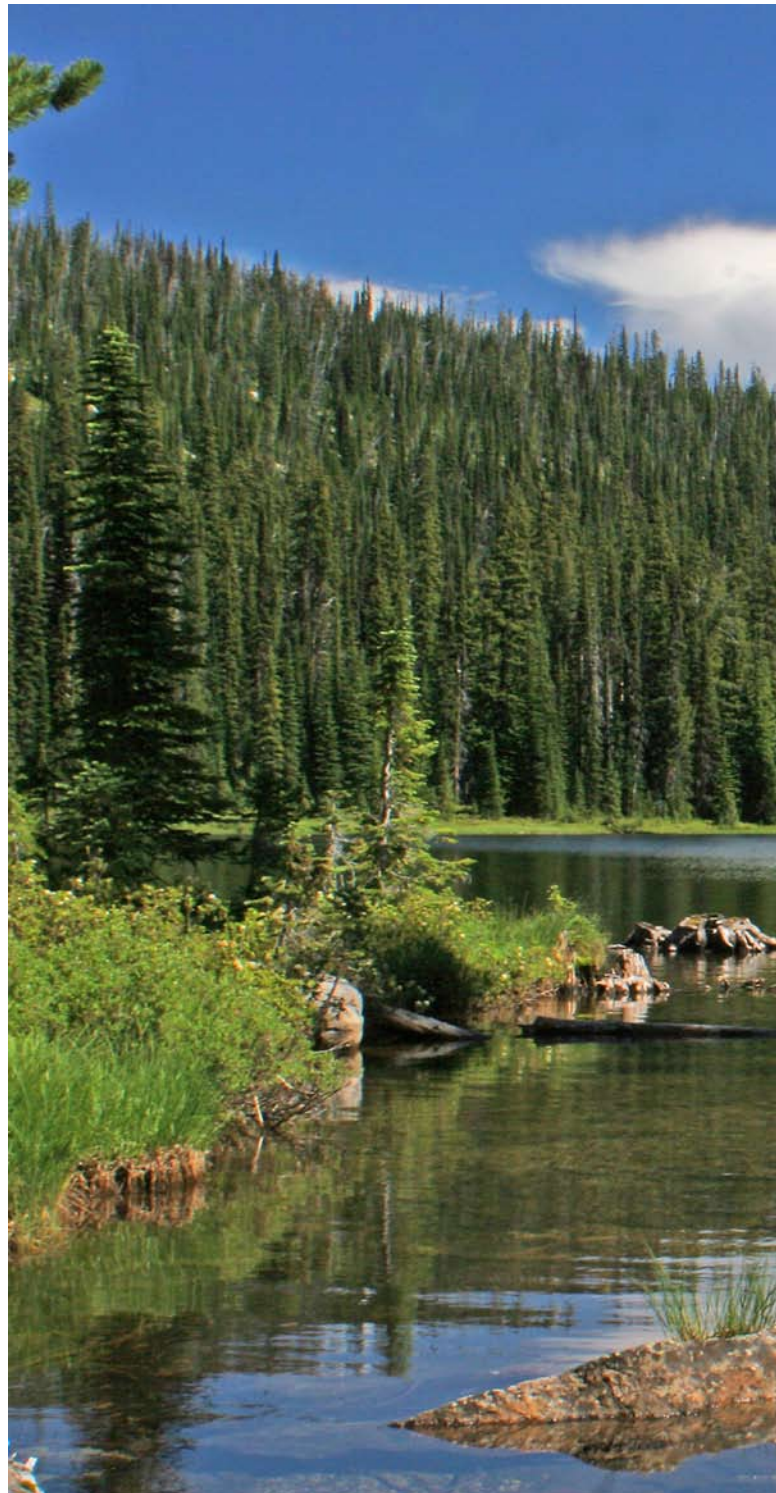
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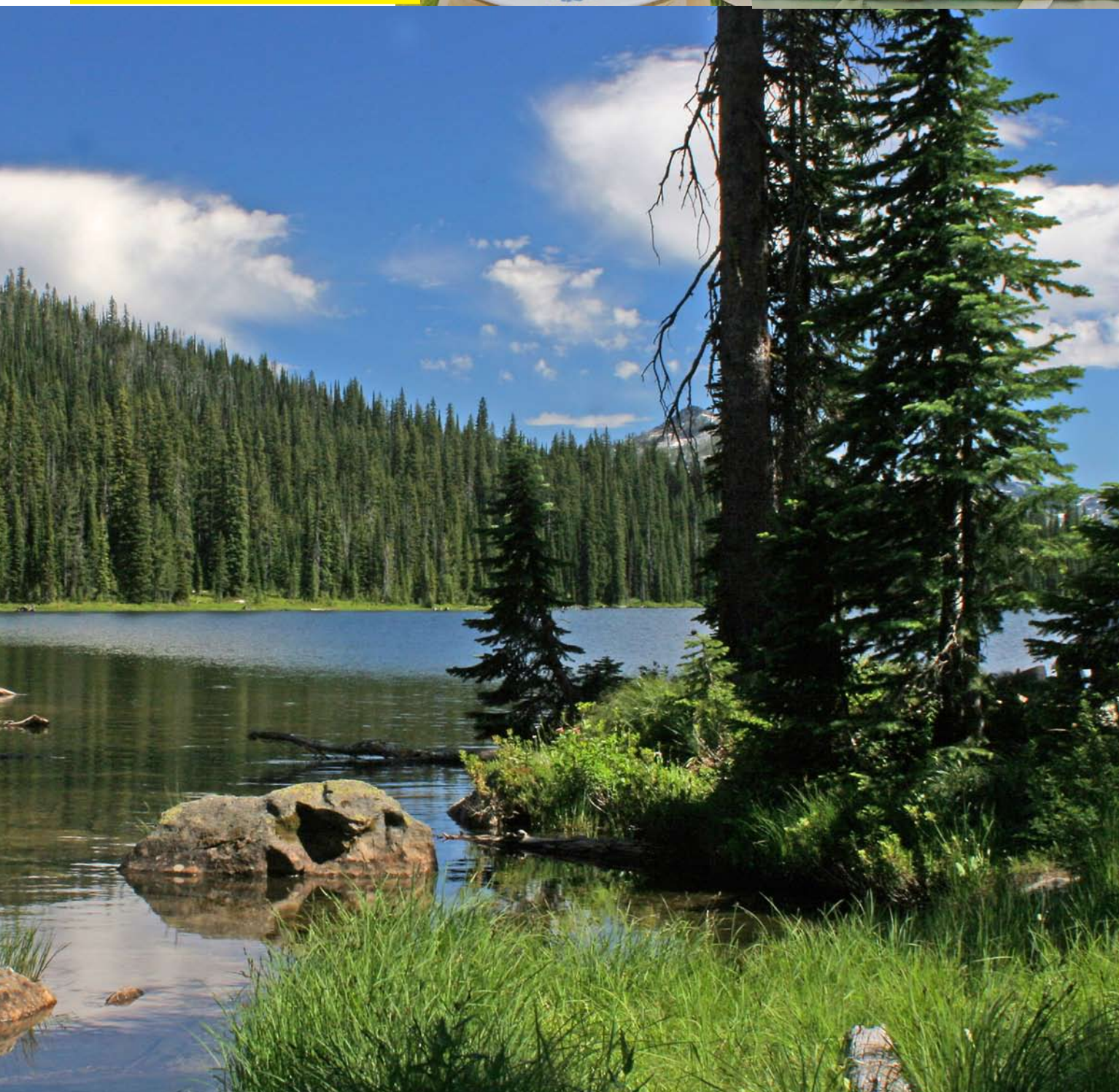
Cook ground beef in Dutch oven and drain the grease. Season to taste. Add onion to the ground beef and cook until onions are translucent. Pour ground beef and onion into large bowl; add Prego sauce and brown sugar. Stir cottage cheese and grated cheese in medium bowl until well mixed. Pour 1/3 of meat mixture into Dutch oven; put on a layer of noodles and 1/3 of the cottage cheese mixture. Repeat layering two more times. Cover with lid. Rotate oven and lid every 15 minutes. Bake at 350° for 45 minutes. Let cool for 10-15 minutes.



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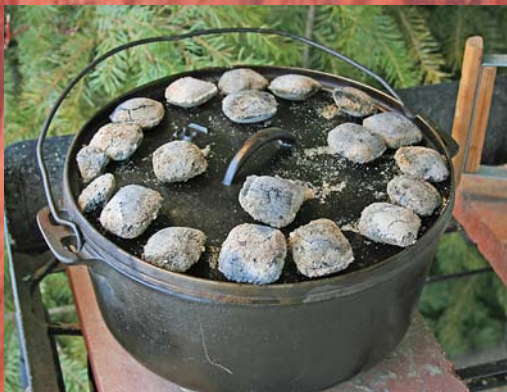


SUCCULENT CHICKEN POT PIE

12-inch Dutch oven
16 briquettes on the lid
16 briquettes on the bottom
1- inch deep cast iron fry pan
Glass pie pan
Baking time: 30 minutes

2 or 3 boneless chicken breasts cut up uniformly into $\frac{1}{2}$ by $\frac{3}{4}$ inch chunks
Green onions
Olive oil
Cauliflower
Baby carrots sliced
Brussels sprouts
New red potatoes sliced
Broccoli
Refrigerated pie crust
 $\frac{1}{2}$ teaspoon sea salt
 $\frac{1}{2}$ teaspoon McCormick Montreal chicken seasoning
1 can chicken broth





INSTRUCTIONS

In cast iron fry pan, sauté chicken chunks with green onion and olive oil. Fully cook and brown chicken.

Place bottom crust in pie pan. Layer it with chicken and all the vegetables. Season with salt and chicken seasoning. Add ½ can of chicken broth. Place top crust on and seal edges. Make about 3 slits in top crust. Bake 30 minutes until crust is golden brown.

Note: This is the best chicken pie that I've ever tasted. Healthy chicken, veggies, and some olive oil make it good for you too.



CHICKEN TURNOVERS

12-inch Dutch oven

16 briquettes on the lid

8 briquettes on the bottom

Baking time: 400° for 15 minutes

1 pound chopped chicken breast

½ pound mushrooms or 2 small cans of mushrooms

4 chopped green onions

1 small package of cream cheese

2 packages refrigerated biscuits

1 can cream of chicken soup

1 cup sour cream or Imo sour cream substitute

INSTRUCTIONS

Brown chicken and onions in Dutch oven until well done. Place chicken and onions in large bowl. Stir in cream cheese and mushrooms until well mixed. Take 6-8 biscuits and put in bottom of Dutch oven. Flatten out and add 1 tablespoon of meat mixture on each biscuit. Top each meat mixture with another flattened biscuit, crimping the bottom and tops together. Cook for 15 minutes or until done. Warm up cream of chicken soup mixed with sour cream and pour over turnovers.



CHICKEN HAM POCKETS

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 25-30 minutes

1 chopped bell pepper
2 cups chopped cooked chicken
2 cups shredded Swiss cheese
½ cup chopped cooked ham
1 (10.4-ounce) can cream of chicken soup
1 (8-ounce) package cream cheese, softened
1 (.7-ounce) package dry ranch salad dressing mix
1 (13.8-ounce) can refrigerated pizza crust dough
2 tablespoons olive oil

INSTRUCTIONS

In a large bowl, mix chicken, cheese, ham, soup, cream cheese, bell pepper, and ranch salad dressing seasoning until completely mixed.

On a clean, flat surface, unroll pizza dough. Cut dough in half crosswise. Spoon half of chicken mixture into the center of each rectangle. Fold 1 short side of dough over filling, pressing or crimping edges to seal. Place chicken pockets on prepared baking sheet. Brush evenly with olive oil. Place in Dutch oven and bake 25-30 minutes or until lightly browned. Let cool 5 minutes before serving.



CAN OPENER ENCHILADAS

12-inch Dutch oven
16 briquettes on the top
8 briquettes on the bottom
Baking time: 45 minutes

¼ cup oil
1 pound chicken breasts cut in small pieces, or 2 cans already cooked chicken
4-5 small green onions, chopped
1 can cream of chicken soup
1 can cream of mushroom soup
1 can corn
1 container sour cream or Imo sour cream substitute
1 can green chilies
1 small can olives
Optional:
1 can potatoes or 2 medium potatoes peeled and chopped into small pieces
½ cup celery chunks
1 package flour tortillas
Grated cheese

INSTRUCTIONS

Brown chicken in oil with chopped onion. Pour into large bowl. Add remaining ingredients (except tortillas and cheese) and mix well. Take tortillas one at a time and put 2-3 tablespoons of chicken mixture in each. Roll up and put into Dutch oven. Put remaining mix on top of tortillas and spread cheese on top. Bake for 45 minutes or until brown.



CHICKEN ARTICHOKE CASSEROLE

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 30 minutes

½ cup butter
3 cloves garlic, minced
2 green onions, minced
1 cup heavy whipping cream
1 (8-ounce) package cream cheese, softened
1 (5-ounce) package grated parmesan cheese
2 cups chopped, cooked chicken, or two cups
canned chicken breast (Kirkland)
1 (14-ounce) can quartered artichokes, drained
and chopped
1 (10-ounce) package frozen chopped spinach,
thawed and squeezed dry
½ teaspoon salt
¼ teaspoon ground black pepper
2 cups (1/2-inch cubes) croutons--ranch style

INSTRUCTIONS

Sauté 2 cups chicken in large, cast iron skillet. Pour chicken into a bowl with artichokes, spinach, salt, and pepper; set aside. Melt butter in cast iron skillet over medium-high heat. Add garlic and shallot; cook 2 minutes, stirring occasionally. Stir in cream; simmer 5 minutes. Add cream cheese and Parmesan cheese, stirring until combined. Stir in chicken, artichokes, spinach, salt, and pepper. Remove from heat. Spoon all ingredients into 12-inch Dutch oven. Sprinkle croutons on top of casserole. Bake in Dutch oven for 30 minutes or until browned.



CHICKEN BREASTS AND VEGGIES

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 50 minutes

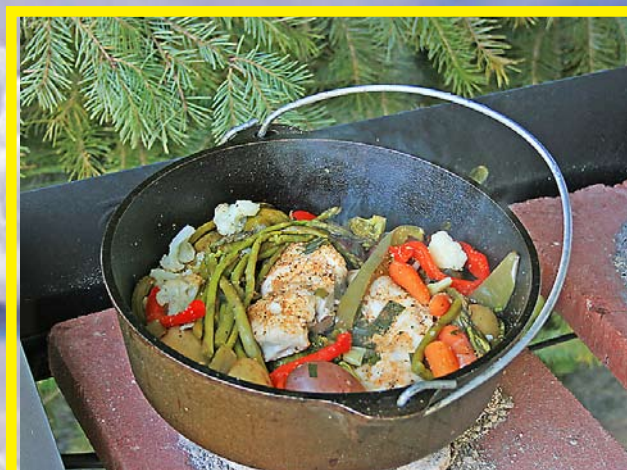
2 boneless chicken breasts
3 small new red potatoes
3 small new white potatoes
6 Brussels sprouts
½ cup broccoli
½ cup cauliflower
20 asparagus spears
10 new carrots
Green bell pepper strips
Red bell pepper strips
Sea Salt

INSTRUCTIONS

Place all of the above ingredients inside the Dutch Oven. Season with sea salt and McCormick Grill Mate Montreal Chicken seasoning.

Roast for about 50 minutes (until briquettes are spent)

Note: The chicken breast will be well cooked and moist and all the veggies will be tender and well seasoned. The closed system of the Dutch oven is the best way to cook moist chicken breast. This closed system keeps steam in and the seasoning penetrates the veggies. I think this is the best way to cook chicken.



PARMESAN CHICKEN

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 45 minutes

2 cups crushed Ritz crackers
3 tablespoons grated Parmesan cheese
2 teaspoons garlic salt
8 boneless, skinless, chicken breasts
1 cup plain yogurt
¼ cup butter, melted
1 recipe Sour Cream Chicken Sauce

INSTRUCTIONS

Combine cracker crumbs, Parmesan cheese, and garlic salt. Dip each piece of chicken in yogurt to coat and then dip in crumb mixture. Arrange in greased 12-inch Dutch oven. Drizzle with melted butter. Top with Sour Cream Sauce, if desired. Bake for 45 minutes.

Sour Cream Chicken Sauce
2 10-ounce cans cream of chicken soup, undiluted
1 tablespoon garlic powder
1 cup sour cream
2 tablespoons fresh parsley

In a small pan heat soup, garlic powder, parsley, and sour cream together over low heat, stirring frequently.



ASIAN CHICKEN SALAD

10-inch cast iron fry pan
10 briquettes on bottom of pan
Baking time: 10 minutes

1 package oriental noodles, dry and broken up
1 can mandarin oranges
½ cup sliced almonds
½ cup sliced red onions
¼ cup sesame seeds, toasted if desired
Green prepackaged salad mix or a mixture of lettuce, spinach, purple cabbage, carrots, etc.

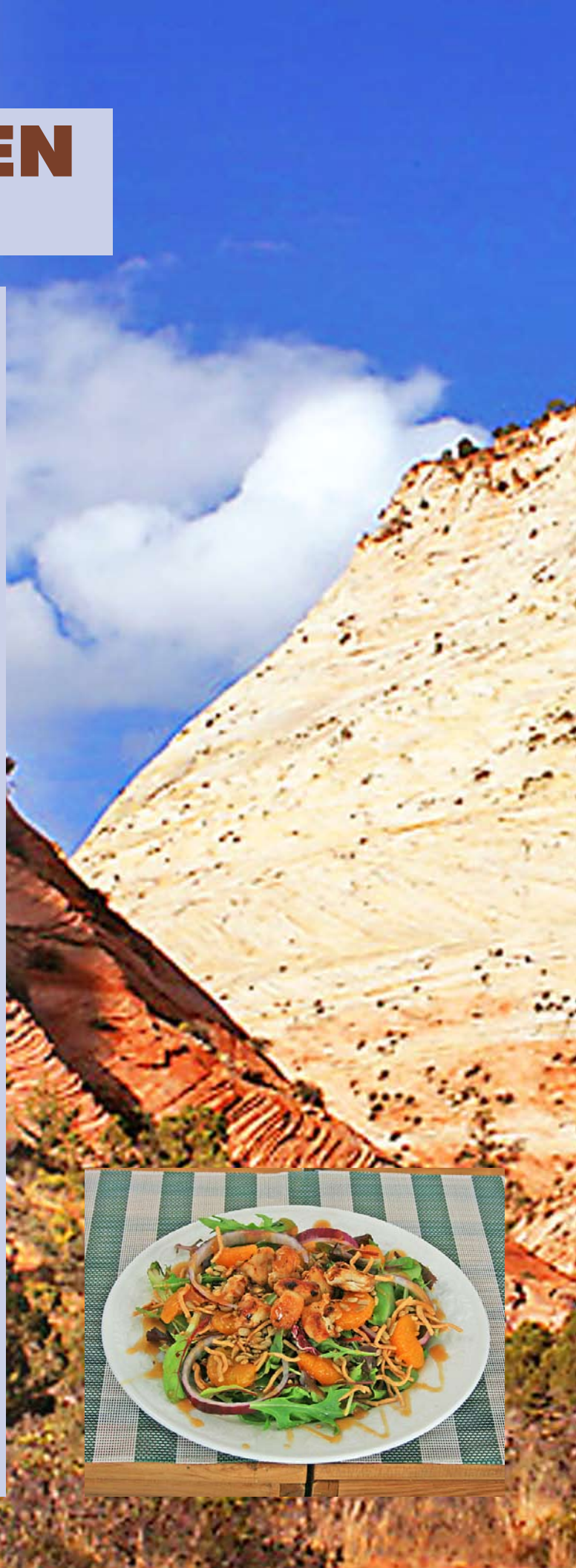
¼ cup olive oil
½ cup sliced green onions
2 or 3 boneless chicken breasts cut up into ½ to ¾ inch chunks
½ teaspoon sea salt
½ teaspoon ground pepper
½ cup oriental dressing

INSTRUCTIONS

Stir-fry chicken and green onion in olive oil until brown and cooked through.

In a large bowl place salad mix, red onions, mandarin oranges, oriental noodles, sesame seeds, and sliced almonds. Mix and toss thoroughly; add chicken, seasoning (salt and pepper), and oriental dressing

Note: This is a healthy salad that is not only nutritious but tasty as well.



CHICKEN CASHEW CASSEROLE

12-inch Dutch oven
15 briquettes on the lid
9 briquettes on the bottom
Baking time: 15 minutes

½ cup onions, chopped
1 cup celery, chopped
2 tablespoons butter or margarine
2 cans mushroom soup
1 can chicken broth
1 ½ tablespoons soy sauce
1/8 teaspoon pepper
2 cups or more cubed cooked chicken
1 small can Chinese noodles
1 cup chopped cashew nuts
1½ cups cooked rice

INSTRUCTIONS

Sauté onions and celery in butter or margarine in cast iron skillet. Mix all ingredients together in a large bowl in order given. Bake in 12-inch Dutch oven for 25 minutes at 350° F.



ROSEMARY LEMON CHICKEN

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Seasoning injector
Baking time: 350° for 50 minutes

1 whole chicken
Lemon zest
½ cup lemon juice for injector
1 tablespoon minced fresh rosemary
1 tablespoon McCormick Grill Mate Montreal
Chicken seasoning
3 tablespoons lemon juice for exterior rub
1 teaspoon sea salt
Lemon slices

INSTRUCTIONS

Lemon zest is made by grating only the outside yellow rind of a lemon. Avoid grating deeper into the white rind layer. Add 3 tablespoons lemon juice to lemon zest and thoroughly rub mixture outside and inside of chicken. Add salt and seasoning along with the minced rosemary. Evenly coat chicken with this seasoning. Inject lemon juice inside the chicken breast, thighs, and legs. Roast for 50 minutes and serve with lemon slices as garnishment.

Note: This chicken is tender, moist, and deliciously flavored with rosemary and lemon. Again the advantage of the Dutch oven's lid is to seal in the flavors and avoid drying out the chicken breasts.



CHICKEN BROCCOLI CASSEROLE

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 25-30 minutes

2 (10-ounce) packages frozen broccoli florets
6 chicken breasts, cooked and cubed
Salt and pepper to taste
½ cup grated cheddar cheese
2 (10 ounce) cans cream of chicken soup
½ cup sour cream
1 teaspoon lemon juice
2 cups crushed cornflakes or ½ cup bread crumbs
2 tablespoons melted butter

INSTRUCTIONS

Cook broccoli according to package directions; drain and place in greased 12-inch Dutch oven. Place cooked and cubed chicken breasts over broccoli. Lightly salt and pepper. Sprinkle with cheese. In a bowl, stir together cream of chicken soup, sour cream, and lemon juice. Spoon sauce evenly over broccoli, chicken, and cheese. Place cornflakes or bread crumbs in a small bowl and combine them with the butter to coat. Sprinkle over sauce. Bake for 25 to 30 minutes.



MEXICAN CHILAQUILES

10" Dutch oven

12/8 (12 briquettes on top and 8 on the bottom)

Baking time: 15 minutes

2 cups shredded and cooked chicken breast

12 corn tortillas

1 28 oz can of crushed tomatoes

¼ of a fresh jalapeno or more if preference is real spicy

1 white onion

1 cup oil

6 sprigs of fresh cilantro

1 ½ cup of Monterrey jack, Cheddar or Mozzarella cheese

Salt to taste

Sour cream

INSTRUCTIONS

Ahead of time cut tortillas into strips or triangles. Deep fry in oil until golden brown. Set aside. Then make sauce by placing tomatoes, ½ the onion chopped, cilantro and salt in blender until pureed. In a saucepan add 2 Tbsp of oil and heat. Add sauce and simmer for 10 minutes. In a 10" Dutch oven layer some of the tortillas, sauce and chicken. Repeat the step once more. Sprinkle with cheese and remainder of raw sliced onions. Bake at 350° F for 15 minutes. Garnish with sour cream or Mexican cream.



SWEET AND SOUR CHICKEN

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 45-60 minutes

Sauce:

(Double recipe for extra sauce to go over rice)

1 1/4 cups chicken broth or water
4 tablespoons ketchup
1 tablespoon soy sauce
3/4 cup sugar
1/2 cup vinegar
1 tablespoon cornstarch

INSTRUCTIONS

Microwave sauce 1 minute to dissolve, or dissolve on low heat. I usually double the sauce for extra sauce on the rice.

Coating:

1 1/2 cups cornstarch
1 1/2 cups flour
3 eggs
3 pounds chicken
Garlic salt

Directions:

Sprinkle chicken with garlic salt; refrigerate for an hour. Mix flour and cornstarch. Coat chicken with beaten eggs, then dip in cornstarch and flour mixture, then in the eggs again. Place enough oil in a cast iron skillet to lightly brown chicken. Once all the chicken pieces have been browned, place them in the Dutch oven. Pour 1/2 of sauce over to slightly cover the chicken. Bake 45 minutes to 1 hour. Every 15 minutes, coat chicken with sauce. Serve over hot sticky rice.

Note: Delicious!! Don't plan on any leftovers. This is a very old recipe that has been handed down for generations. It is the best sweet and sour chicken I've eaten.



Pork

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BBQ PORK LOIN SANDWICHES

8-inch Dutch oven
8 briquettes on the lid
8 briquettes on the bottom
Baking time: 50 Minutes

1 boneless pork loin roast
Honey BBQ sauce

INSTRUCTIONS

Bake pork roast for 50 minutes until done. Shred and add honey BBQ sauce. Mix thoroughly. Serve on your favorite buns. I like sourdough buns. Add tomato slices, purple onion slices, and lettuce. Serve with potato chips.

Note: Super BBQ pork sandwich flavor.



STUFFED PORK CHOPS

8-inch Dutch oven
8 briquettes on the lid
8 briquettes on the bottom
Baking time: 50 minutes
Meat thermometer: 170 F

2 thick boneless pork chops
Toothpicks
New potatoes, red and white
Stove top stuffing made according to package directions
Broccoli
Cauliflower
Small carrots
Brussels sprouts
Sea salt
McCormick Grill Mate Montreal Chicken seasoning
Chopped green onions

INSTRUCTIONS

Butterfly fillet pork chops, fill with stuffing, and close with toothpicks. Place pork chops on top of about 4 small potatoes. Add the remainder of vegetables. Season with sea salt and chicken seasoning.

Roast for about 50 minutes. Test temperature with meat thermometer. Pork should test out at 170° when thoroughly cooked.



PORK STIR FRY

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 15 to 20 minutes

1 (1 1/2 pound) pork tenderloin, trimmed,
and cut into 1/4 inch-thick slices
1/2 teaspoon salt
1/4 teaspoon ground pepper
2 tablespoons vegetable oil
2 cups fresh broccoli florets
1 cup snow peas
2 medium carrots, thinly sliced
1/2 cup chopped red bell pepper
3/4 cup apricot preserves or orange
marmalade
1/4 cup honey
1/4 cup rice vinegar
1 clove garlic, minced
Hot cooked rice

INSTRUCTIONS

Sprinkle tenderloin with salt and pepper
In a large cast iron skillet, heat vegetable oil
over medium-high heat. Add pork; cook, in
batches if necessary, 4 to 5 minutes, or until
lightly browned. Remove from skillet and
keep warm.

Add broccoli, snow peas, carrots, and bell
pepper to skillet. Cook, stirring constantly,
5 minutes or until tender.

In a small bowl, combine honey, rice vin-
egar, and garlic. Add to vegetable mixture
stirring to coat. In a 12 inch Dutch oven,
add pork and vegetables; cover and bring
to a simmer. Cook 5 to 10 minutes, or until
sauce has thickened. Serve over hot cooked
rice.



BAKED SAUSAGE AND VEGGI ZITI

12-inch Dutch oven
14 briquettes on the lid
10 briquettes on the bottom
Baking time: 30 minutes

1 jar of spaghetti sauce
1 Hillshire Farms smoked sausage, sliced diagonally
1 medium onion, diced
2 zucchini, chopped
2 yellow squash, chopped
1 package penne pasta
1 small can whole black olives
1 cup shredded mozzarella cheese
1 cup fresh grated Parmesan cheese

INSTRUCTIONS

Ahead of time, boil and cook pasta al dente (approximately 5 minutes). In a skillet, sauté onions and sliced sausage until cooked. Add zucchini and squash and continue to cook until they are slightly tender. In a bowl, combine pasta, onions, olives, sausage, zucchini, and squash with spaghetti sauce. Place mixture in a 12-inch Dutch oven and sprinkle with cheeses. Bake at 350° for 30 minutes. Serves 6-8.

Note: We usually bring the cooked pasta in a container when we go camping.



PORK CHIMICHANGAS & GREEN CHILI SALSA

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 1 hour

5 pound pork roast
1 white onion
3 garlic cloves
Salt and pepper to taste
2 cups water
Oil
Flour Tortillas
Lettuce
Guacamole
Sour cream
Grated Monterrey Jack or cheddar cheese

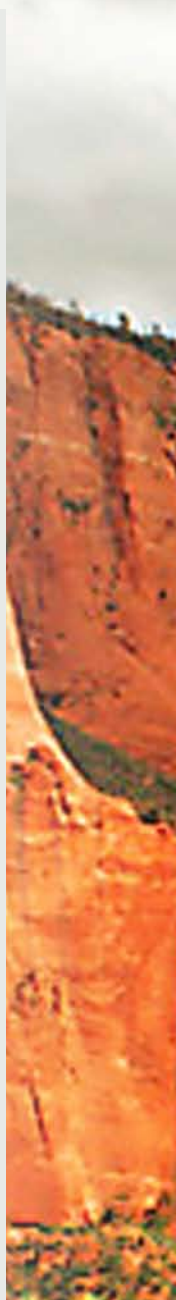
In a 12-inch Dutch oven, place pork topped with sliced onions and slightly crushed garlic. Sprinkle with salt and pepper. Add water to oven. Bake for 1 hour or until meat is tender. Reserve juices and drain them into a bowl. Prepare green chili sauce as directed. Shred pork and roll it in flour tortillas burrito style. (Fold right and left side towards the middle then fold top and bottom over to close.) Make sure that tortillas have been heated so that they are easily pliable. In cast iron skillet put enough oil to fry the Chimi's until golden brown on both sides. Pour Green Chile Sauce over them and garnish with sour cream, cheese, lettuce and guacamole.

Fresh Guacamole
2 tomatoes
1 white onion
2 ripe avocados
4 springs of cilantro
Juice of one lime
Salt to taste
Chop onions, tomatoes, and cilantro
Dice avocados and mash. Add onions tomatoes, lime juice, and cilantro to avocado mixture. Mix well. Add salt.

Green Chili Sauce

Juices from roast
1 onion
1 can of chopped green chilies
2 7-ounce cans of green chili salsa
¼ teaspoon garlic powder
2 tablespoons flour
2 teaspoon/ salt
1 teaspoon ground cumin

In a cast iron skillet sauté onions and green chilies for 1 minute. Add garlic powder, salt, salsa, cumin, and flour. Bring to a boil; reduce heat and simmer for 5 minutes or until sauce thickens.



HAM & BEAN SOUP

10 -inch Dutch oven

10 briquettes on the lid

10 briquettes on the bottom

Baking time: 350° for 1st hour, simmer for 2nd hour

Mixed dried beans

1 can chicken broth

10 ounces chopped ham (spiral ham leftovers)

½ cup chopped yellow onion

½ teaspoon sea salt

½ teaspoon McCormick Grill Mate Montreal

Chicken seasoning

1-2 cups water

INSTRUCTIONS

Soak beans overnight; drain and wash beans. Mix beans, broth, chopped ham, onion, and water and season it with salt and Montreal Chicken seasoning. Bake for 1 hour and let briquettes go out. Let it continue to simmer for the second hour.

Note: This is a tasty ham and bean soup, hearty and healthy, although it is not an attractive dish.



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SHRIMP CREOLE

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 26-28 minutes

2 tablespoons vegetable oil
2 onions, chopped
1 red bell pepper, chopped
1 green bell pepper, chopped
1 cup diced celery
3 cloves garlic, minced
2 (14-ounce) cans whole tomatoes, chopped with liquid
2 cups chicken broth
1 (6-ounce) can tomato paste
2 teaspoons sugar
2 teaspoons Creole seasoning
1 bay leaf
½ teaspoon crushed red pepper flakes
½ teaspoon ground black pepper
1 1/2 pounds medium fresh shrimp, peeled and deveined
Hot cooked rice
Garnish: chopped fresh parsley

INSTRUCTIONS

In a large Dutch oven, heat oil over medium-high heat. Add onion, bell peppers, celery, and garlic; cook 6 to 8 minutes, or until tender. Stir in tomatoes, broth, tomato paste, sugar, Creole seasoning, bay leaf, red pepper flakes, salt and pepper; bring to a boil over medium-high heat. Reduce heat by taking some coals off; cover and simmer 20 minutes. Add shrimp; cook 4 to 5 minutes, or until shrimp are pink and firm. Serve over hot cooked rice. Garnish with chopped fresh parsley, if desired.



TUNA NOODLE CASSEROLE

12-inch Dutch oven
14 briquettes on the lid
8 briquettes on the bottom
Baking time: 30-35 minutes

½ package of wide egg noodles
2 cans albacore tuna, drained
2 cans cream of mushroom soup
1 small bag of frozen peas
2 cups crushed cornflakes
2 tablespoon butter, melted

INSTRUCTIONS

Ahead of time, boil and cook noodles al dente (approximately 5 minutes). Drain and put in a large bowl. Add cream of mushroom soup, tuna, and frozen peas. Mix well and place in 12-inch Dutch oven. Combine cornflakes and butter until well coated. Sprinkle over noodle mixture. Bake at 350° for 30-35 minutes or until casserole is bubbly. Serves 6-8.



SALMON, TROUT, OR STEELHEAD FILLET

8-inch Dutch oven
8 briquettes on the lid
8 briquettes on the bottom
Baking time: 25-30 minutes

½ teaspoon sea salt
Fresh ground pepper
½ lemon, sliced
¼ cube butter or margarine

INSTRUCTIONS

Place fillet in oven. Add lemon juice. Season with salt and pepper. Top evenly with butter or margarine. Add lemon slices on top.

Bake in Dutch oven for 25-30 minutes. Remove lid for the remaining 5 minutes. This helps dry out the fish somewhat, giving it a firmer texture. Serve with wild rice.

Note: This is a simple way to prepare salmon/trout/or steelhead while out camping or on a fishing trip. The fresher the fish, the better the flavor. The lemon juice, butter or margarine, and seasoning adds to the flavor.



HALIBUT

8-inch Dutch oven
8 briquettes on the lid
8 briquettes on the bottom
Baking time: 20-25 minutes

½ teaspoon sea salt
¼ cube butter or margarine
Juice of ½ lemon
3 lemon slices
Fresh ground pepper

INSTRUCTIONS

Place fillet in the bottom of the oven. Baste with lemon juice. Season with salt and pepper. Evenly pat on butter or margarine. Top with lemon slices. Bake for 15-20 minutes. Remove lid for 5-10 minutes before serving. This dries out the fish somewhat.

Note: This fish has a delicate taste of lemon, butter, pepper, and sea salt. It is some of the best tasting fish. You can substitute Walleye fillet and have similar great results. It is a super shore lunch while on a camping and fishing trip. The fresher the fish, the better tasting it is.



CAZANDRA'S CRAB AND SHRIMP ENCHILADAS

12-inch Dutch oven

16 briquettes on the lid

8 briquettes on the bottom

Baking time: 20 minutes

1 package of 36 corn tortillas

2 cans cream of chicken soup

1 small can green salsa

4 sprigs of fresh cilantro

1 ½ pounds of medium raw shrimp

1-2 pounds King crab legs

1 onion

2 garlic cloves, minced

2 cups shredded Monterrey Jack cheese or Colby Jack

½ cup milk

Sour cream

Avocados, sliced

Oil

INSTRUCTIONS

Peel and devein shrimp; set aside. Steam crab legs for 10 minutes; once cool enough to handle, peel and shred. In a skillet, sauté onions and garlic until translucent. Add shrimp and cook another 5 minutes. Then add crab meat and mix well for another couple of minutes so all the flavors are combined. In a frying pan, add enough oil to fry tortillas for a few seconds on each side to soften. Place on a plate with paper towels to soak up excess oil. Let tortillas cool enough to handle. In the meantime, make sauce by adding cream of chicken soup, salsa, milk, and cilantro in a blender; mix well. Next place about 2 table spoons of shrimp and crab mixture in each tortilla and roll up. Place 18 rolled up tortillas in a 12-inch Dutch oven. Spread with ½ of the sauce and cheese. Layer with the remaining tortillas, sauce and cheese. Bake at 350° F for 20 minutes. Serves 8-10.

Garnish with sour cream and sliced avocados.



PANFISH

8-inch Dutch oven

8 briquettes on the lid

8 briquettes on the bottom

Baking time: 20-25 minutes at 350°

Boneless fillet of pan fish (6 ounce) (Bluegill, perch, walleye, bass, flounder)

1 egg

1 ½ cup cornmeal

½ cup crushed soda crackers

¼ teaspoon sea salt

Lemon pepper or fresh ground pepper

½ cup vegetable oil

½ lemon

2-3 lemon slices

INSTRUCTIONS

Place fillet in cornmeal and cracker mixture.

Thoroughly cover fillet with mixture. Dip fillet in beaten egg and return to cornmeal and cracker mixture. Again thoroughly dust fillet with mixture.

Heat oil in Dutch oven on top of 10 coals. Place the fillet in the Dutch oven when the oil starts to crackle. Fry until crust becomes golden brown. Turn and fry other side until golden brown. Remove fillet and pour out oil. Change bottom heat to 8 briquettes. Place browned fillet in oven. Add sea salt and pepper. Squeeze lemon juice on top of fillet and place lemon slices on top. Return lid to top of Dutch oven and place 8 hot briquettes on the lid. Bake for 20-25 minutes.

Note: The fish's crust will remain golden brown and the fillet will take on the lemon juice flavor as it bakes. Fish is delicious cooked in this manner. It is tender and the crust is not greasy. The fresher the fish, the better. This is my favorite shore lunch while fishing.



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SPINACH AUGRATIN

8-inch Dutch oven

8 briquettes on the lid

8 briquettes on the bottom

Baking time: 20 minutes

¼ cup butter

2 cups chopped onion

¼ cup flour

1 cup cream

2 cups milk

5 (10-ounce) packages frozen chopped spinach,
thawed

1 ½ cups freshly grated Parmesan cheese divided

1 tablespoon salt

½ teaspoon pepper

2 tablespoons chopped flat-leaf parsley

INSTRUCTIONS

In a large heavy skillet, melt butter over medium heat. Add onions and sauté until tender, about 10 minutes. Add flour. Cook an additional 2 minutes, add cream and milk. Continue stirring until thickened. Set aside. Squeeze as much liquid as possible from spinach and add spinach to sauce. Add ½ cup Parmesan cheese, parsley, and mix well. Stir in salt and pepper. Transfer spinach mixture to Dutch oven. Sprinkle with remaining Parmesan cheese. Bake for 20 minutes or until hot. May be used as a side dish or as a hot dip with chips or crackers.



VEGETABLE MEDLEY

8-inch Dutch oven
8 briquettes on the lid
8 briquettes on the bottom
Baking time: 20-25 minutes

Yellow summer squash
Zucchini
Baby carrots
Broccoli
Cauliflower
 $\frac{1}{2}$ teaspoon sea salt
 $\frac{1}{4}$ stick butter or margarine

INSTRUCTIONS

Slice up squash, zucchini, and carrots on a cutting board. Cut up the broccoli and cauliflower heads to desirable sizes. Place inside Dutch oven and stir a little to evenly distribute the vegetables.

Sprinkle salt over the top of the vegetables. Place the butter or margarine evenly over the top. Bake for 20-25 minutes.

What makes these veggies delicious is that the Dutch oven's sealed lid allows the veggies to bake inside their own juices. The salt and butter add flavoring.



GOOD ZUCCHINI CASSEROLE

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 50 minutes

12 zucchini squash, sliced
1 large onion, chopped
1 (15-ounce) can tomato sauce
1 (8-ounce) package shredded mozzarella cheese
3 large eggs, lightly beaten
1 1/2 teaspoons Italian seasoning

INSTRUCTIONS

In a 12-inch Dutch oven, combine squash, onion, and season with salt and pepper; add water to cover. Bring to a boil; reduce heat and simmer 10 minutes or until vegetables are tender. Drain well.

Spoon zucchini mixture into a large bowl. Stir in tomato sauce, cheese, eggs, Italian seasoning, and salt. Pour mixture back into Dutch oven.

In a small bowl, combine crackers and butter. Sprinkle evenly over zucchini mixture. Bake 50 minutes or until center is set. Serve immediately.



VEGGIE FRITTATA

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 20-25 minutes

10 eggs, lightly beaten
¼ cup butter or margarine
1 pound asparagus, trimmed and cut into 1-inch pieces
1 (8-ounce) package sliced baby Bella mushrooms
1 red bell pepper, chopped
1 green bell pepper, chopped
½ cup chopped fresh basil
1 teaspoon salt
½ teaspoon ground black pepper

INSTRUCTIONS

In a 12-inch Dutch oven, melt butter or margarine. Add asparagus, mushrooms, bell peppers, and onion; cook 8 minutes, or until tender. Remove from heat.

In a large bowl, whisk together eggs, basil, salt, and pepper. Add to asparagus mixture, stirring to combine.

Bake for 20-25 minutes, or until set. Let stand 5 minutes. Cut into wedges to serve.



STUFFED MUSHROOMS

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 15 minutes

12 ounces pork sausage
1 (8-ounce) package cream cheese
2 pounds fresh mushrooms
2-3 cups bread crumbs
2 tablespoons fresh, flat leaf parsley

INSTRUCTIONS

Place Dutch oven on coals and brown sausage until cooked through. Remove from heat and drain fat. Place in a medium bowl and stir in cream cheese. Wash and remove stems from mushrooms. Chop the mushroom stems and parsley, and mix in with the sausage mixture. Fill mushroom caps with mixture. Turn stuffed mushrooms upside-down and dip in bread crumbs. Turn back right side up. Place back in Dutch oven and bake for 15 minutes. Makes 40 medium stuffed mushrooms.



CHINESE VEGETABLES

12-inch Dutch oven
16 briquettes on the lid
8 briquettes on the bottom
Baking time: 30 minutes

3 celery stalks cut diagonally in 1 inch slices
3 green onions, sliced
8 ounces fresh mushrooms, sliced
1 bag snow peas
1 bag sugar peas
1 teaspoon salt
1 10-ounce can cream of chicken soup
1 9.5-ounce can chow mein noodles or cooked rice
½ cup slivered almonds, toasted
¼ cup butter or margarine
1 cup chicken broth

INSTRUCTIONS

Ahead of time in a saucepan, cook celery in water until tender. Remove celery with a slotted spoon. Bring the celery water back to a boil. Add the sugar snap peas and snow peas and blanch for 3 minutes. Drain and run under cold water to stop the cooking. In a cast iron skillet, cook and stir the onions and mushrooms. In a large bowl combine celery, onions, mushrooms, chicken broth, and cream of chicken soup. Place in a 12-inch Dutch oven and bake at 350° for about 30 minutes. Stir in snow and sugar peas. Let simmer until heated through. Serve over chow mein noodles or rice. Top with toasted almonds. Makes 6-8 servings.



SPICY ARTICHOKE DIP

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 15 minutes or until heated through

½-1 tablespoon of Tabasco sauce, depending on taste
½ cup mozzarella cheese
½ cup sour cream
½ cup mayonnaise
½ cup grated Parmesan cheese
1-2 teaspoons Dijon mustard
Dash of white pepper
14-ounce can artichoke hearts, quartered and chopped
1 cup coarsely chopped spinach, fresh or frozen
½ cup red onion, chopped (medium onion)

INSTRUCTIONS

In a large bowl combine mozzarella cheese, sour cream, mayonnaise, ¼ cup Parmesan cheese, mustard, Tabasco sauce, and pepper. Stir in artichoke hearts, spinach, and onion. Spread mixture evenly in a 10-inch Dutch oven. Sprinkle with remaining ¼ cup Parmesan cheese.

Bake at 350° for about 15 minutes or until heated through. Serve with pita wedges, French bread, and /or crackers.

Make ahead directions: Prepare as above and cover and chill up to 24 hours. Place in Dutch oven and bake as directed

Note: Delicious and quick for a late night snack around the fire.



MUSHROOM AUGRATIN

10-inch Dutch oven

12 briquettes on the lid

8 briquettes on the bottom

Baking time: 10 minutes

½ pound cooked and crumbled bacon

16 ounces sliced mushrooms

2 tablespoons butter

½ cup sour cream

1 egg yolk

1/3 cup shredded Swiss or Monterey Jack cheese

2 tablespoons chopped parsley

INSTRUCTIONS

Heat butter in a skillet over medium-low heat.

When butter is foamy, add mushrooms and cook until lightly browned, stirring constantly.

Whisk together the sour cream, egg yolk, salt, and pepper; stir into the mushrooms. Spoon mushroom mixture into a 10-inch Dutch oven; sprinkle with the chopped parsley, bacon, and shredded cheese.

Bake at 425° for 10 minutes, until cheese is melted.



BAKED EGGPLANT

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 30-35 minutes

1 medium eggplant
1 egg, beaten
2 teaspoons. melted butter
2 teaspoons chopped onion
1 cup stewed tomatoes
1 cup bread crumbs
½ cup grated cheese
1 tablespoon Italian seasoning
¼ teaspoon Lawry's seasoning

INSTRUCTIONS

Ahead of time, peel eggplant and cut into 1 inch cubes. Cook in boiling, salted water for 8 to 10 minutes. Drain and add egg, butter, onion, tomatoes, crumbs, Italian seasoning, Lawry's seasoning, and cheese. Mix gently. Place in a greased 10-inch Dutch oven and bake for 30-35 minutes.



PARTY POTATOES

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 30 minutes

12 large potatoes or 1 (32-ounce) bag frozen
shredded hash browns
2 (10 ¾-ounce) cans cream of chicken soup
2 cups sour cream
1 cup grated cheddar cheese
½ cup butter, melted
1/3 cup chopped green onion
2 cups crushed corn flakes
2 tablespoons butter, melted

INSTRUCTIONS

Ahead of time, peel potatoes and boil for 30 minutes until just tender. Cool and grate into a large bowl. Add oil to Dutch oven and sauté the chopped green onions until cooked. In a medium bowl combine soup concentrate, cheese, and sour cream. Blend into potatoes. Dump mixture into Dutch oven. Combine crushed corn flakes and the 2 tablespoons melted butter. Sprinkle on top. Bake for 30 minutes.



SAVORY POTATOES AND ONIONS

12-inch Dutch oven
16 briquettes on the lid
8 briquettes on the bottom
Baking time: 45-60 minutes

1 pound of bacon, cut into 1 inch pieces
5-7 pounds of potatoes
2 bell peppers, chopped small
3 onions
2 cups of chicken broth
Salt and pepper
2 tablespoons minced flat-leaf parsley

INSTRUCTIONS

Place bacon in a preheated Dutch oven. While bacon is cooking, peel and slice the potatoes and onions in 1/4 inch slices. When bacon is crisp, add potatoes, bell pepper, minced parsley, and onions. Stir and add chicken broth. Salt and pepper to taste. Bake at 350° for 45-60 minutes. Check potatoes after 30 minutes; if they are tender, remove some briquettes and let it continue to simmer for another 15 minutes.



BAKED ASPARAGUS

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 10 minutes

2 pounds fresh asparagus
¼ teaspoon sea salt
¼ cup butter, melted and divided
½ cup sour cream
½ cup bread crumbs
1 cup chopped red bell pepper
1 cup chopped baby Bella mushrooms

INSTRUCTIONS

Trim woody ends from asparagus and discard. Cook asparagus in a large pot of boiling water until crisp-tender, about 3 minutes. Drain. Rinse asparagus under cold water; drain well. Place in a 10-inch Dutch oven along with the chopped bell pepper and mushrooms. Spoon 2 tablespoons melted butter over top. Spread with sour cream. In a bowl, combine bread crumbs and remaining 2 tablespoons melted butter. Sprinkle over top of asparagus dish. Bake for 10 minutes.



MEXICAN CHEESY CARROTS

Mexican Cheesy Carrots

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 30-40 minutes

5 cups raw carrots, sliced or diced
1 onion, sliced
½ cup butter
½ pound Velveeta cheese
12 Ritz crackers

INSTRUCTIONS

Cook carrots in a large pan until done; drain. Sauté onion in butter, then in a 10-inch Dutch oven, layer carrots and cheese. Pour onions and butter over top. Break up Ritz crackers and sprinkle over top. Bake for 30-40 minutes.



LOADED POTATO BAKE

12-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 15-20 minutes

8 large baking potatoes (I substituted a small bag of red potatoes; they seem to be more moist)
1 stick of butter
1 cup crumbled, cooked bacon
1 cup sour cream
1 cup cheese
1 finely chopped green onion
¼ teaspoon Lawry's seasoned salt
As much pepper as you like

INSTRUCTIONS

Ahead of time, cook and crumble bacon. Bake your potatoes on a cookie sheet in a 400° oven for an hour (make sure they are cooked through) You can also poke each potato, wrap in foil, and place in the Dutch oven for 1 hour. When the potatoes are cool, peel and dice or shred them. In a bowl, combine softened butter, sour cream, salt, pepper, chopped onion, and cooked bacon. Add the potatoes and mix. Place mixture in a 12-inch Dutch oven and cover with a cup of cheese. Bake for 15-20 minutes.

Note: I like to take the potatoes already cooked, then shred, chop, or dice them where we're cooking our meal.



BAKED GREEN BEANS

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 35 minutes

3 green onions, sliced
1 pound bacon, cut into squares and cooked until crisp
2 pounds fresh green beans
1 can cream of mushroom soup
½ cup lemon juice
10 fresh mushrooms, sliced

INSTRUCTIONS

Sauté onions and mushrooms in oil until cooked. Mix all ingredients except bacon and put in Dutch oven. Scatter bacon all over the top of the beans. Bake for 35 minutes.



Breakfast

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BIG BREAKFAST

8-inch Dutch oven

8 briquettes on the lid

8 briquettes on the bottom

Baking time: 20-30 minutes

6 or 7 new red potatoes, sliced

4 beaten eggs

$\frac{3}{4}$ pound chopped ham (spiral ham leftovers)

$\frac{1}{2}$ cup grated cheese (sharp cheddar)

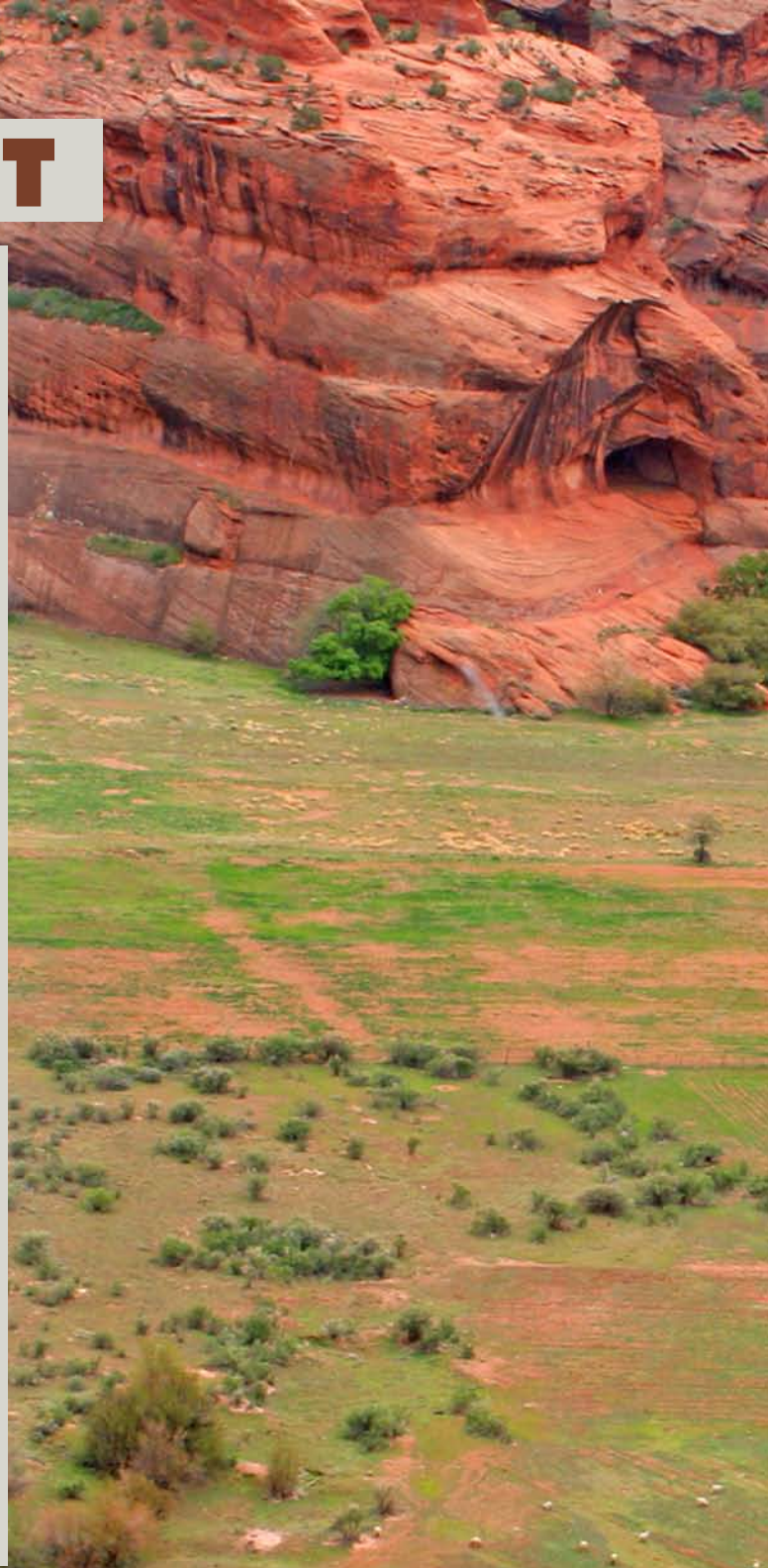
$\frac{1}{2}$ teaspoon sea salt

$\frac{1}{2}$ + teaspoon McCormick Grill Mate Montreal
Steak seasoning

INSTRUCTIONS

Place sliced potatoes in bottom of Dutch oven. Season with sea salt and Montreal Steak seasoning. Pour eggs over top of potatoes. Add the ham layer. Place grated cheese on top. Note: if someone dislikes cheese, place a divider made of thin cardboard from a cooking box and don't put cheese on a portion. Bake 20-30 minutes until eggs and potatoes are done.

Note: This makes a hearty breakfast that contains no oil or frying. Great for the health-conscious person because it provides the desired ham, potatoes, and egg taste plus a little flavoring.



SOUTHWEST EGGS

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 30 minutes

12 eggs
3 sprigs of cilantro, chopped fine
½ small can green salsa
1 (7-ounce) can diced mild green chilies
2 cups grated Monterey Jack cheese
1 (16 ounce) carton sour cream

INSTRUCTIONS

Drain chilies. Combine with cheese, cilantro, and salsa. Place in greased Dutch oven. In a large bowl, whisk together eggs and sour cream. Pour over top of chilies and cheese mixture. Bake for 30 minutes.



BACON HASH BROWNS

8-inch Dutch oven

8 briquettes on the lid

8 briquettes on the bottom

Baking time: 25 minutes

5 bacon slices (2 slices diced)

1/3 cup Walla Walla sweet onion (chopped)

2 ½- 3 cups hash browns (frozen, shredded)

½ teaspoon sea salt

½ teaspoon McCormick Grill Mate Montreal
Steak seasoning

INSTRUCTIONS

Place oven on top of 8 briquettes. Add sliced and whole bacon slices, and chopped onion. Brown bacon and caramelize onion. Pour out excess bacon fat. Add hash browns and mix with diced bacon and onions. Place whole browned bacon slices on top. Salt and pepper evenly. Place Dutch oven lid on and add 8 generated briquettes.

Note: Hash browns take on a pleasant bacon and caramelized onion flavor. The added seasoning complements this dish. These are good hash browns.



MORNING GET-OUT-OF-BED

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 30 minutes

12 large potatoes or (32-ounce) bag frozen hash brown potatoes
1 pound bacon or 2 cups cubed precooked ham
2 teaspoons salt
1 teaspoon pepper
1 onion, chopped
1 red pepper, chopped
½ cup butter
2 cups sour cream
2 cups grated cheddar cheese, divided in half

INSTRUCTIONS

Scrub potatoes and cut into bite-sized chunks. place in a large stockpot. Cover with water. Boil with lid on just until tender (about 20 minutes). If using frozen hash browns, thaw. Place bacon in frying pan and cook until well done but not crisp. Drain bacon and potatoes. Sprinkle salt and pepper over potatoes and blend. Cut bacon into pieces. In a bowl, microwave onion and red pepper in butter for about 3 minutes. Stir in sour cream, 1 cup of the cheddar cheese, and bacon pieces. Stir carefully into cooked potatoes or thawed hash browns. Place in 12-inch Dutch oven. Sprinkle with remaining 1 cup cheddar cheese. Bake for 30 minutes.



BACON & NEW RED POTATOES

8-inch Dutch oven

8 briquettes on the lid

8 briquettes on the bottom

Baking time: 45-50 minutes

8-10 new red potatoes, small (less than 2 inches in diameter) sliced

½ teaspoon sea salt

McCormick Grill Mate Montreal Steak seasoning

2 pieces of bacon, sliced or cubed

¼ cube butter or margarine

INSTRUCTIONS

Brown bacon in Dutch oven over 10 hot briquettes. Drain bacon fat. Add potatoes and mix evenly with bacon. Season with salt and seasoning. Place butter or margarine evenly on top of potatoes. Place lid on oven and add 2 briquettes from bottom along with 6 other hot briquettes. Bake 40-45 minutes until potatoes are done.

Note: Potatoes take on a hint of bacon and butter flavor. The Dutch oven retains the potato's natural moisture. This makes for super good eating potatoes. Optional: cheese can be added 10 minutes before done.



BREAKFAST OMELET

10-inch Dutch oven
20 briquettes on the bottom or use a gas flame
Zip lock freezer bags (be sure to use freezer bags not regular bags or they will split)
Eggs beaten
Sea salt
McCormick Grill Mate Montreal Chicken seasoning (sharp cheddar)
Fresh sliced mushrooms
Sliced green onion
Sliced bell pepper

INSTRUCTIONS

Bring several inches of water to a boil inside the Dutch oven. A gas flame is faster than the charcoal briquettes. Put desired omelet ingredients inside the freezer zip lock bag. Pre-spray the inside of the bag with Pam. Place filled bag in boiling water and cook until egg is done.

Note: This is a simple but effective way to prepare omelets that are not overcooked or burnt. No egg lace here!



HASH BROWN QUICHE

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 30 minutes

8 shredded, frozen hash brown potato patties
½ cup butter, melted
1 cup cubed precooked ham
1 cup shredded cheddar cheese
1 cup shredded Swiss cheese
1 bell pepper, chopped
3 green onions
8 eggs
2 cups whole milk or cream
½ teaspoon salt
2 tablespoons butter

INSTRUCTIONS

Place hash brown potato patties in greased Dutch oven. Pour melted butter evenly over the surface of potato patties. Bake for 20 minutes. Remove from heat. Sauté onions and bell pepper in 2 tablespoons butter in a cast iron skillet until done. Sprinkle potatoes with ham, bell pepper, onion, and cheeses. In a large bowl, beat eggs. Add milk or cream and salt. Pour egg mixture over cheeses, ham, and potatoes. Place back on coals and bake for 30 minutes.





SAUSAGE GRAVY AND BISCUITS

8-inch Dutch oven
13 briquettes on the lid
5 briquettes on the bottom
10-inch cast iron fry pan
Baking time: 15 minutes

¼ cup corn starch
1 1/2 cups water
¾ pound fresh ground pork sausage (lean)
½ teaspoon McCormick Grill Mate Montreal
Steak seasoning
Refrigerated Biscuits

INSTRUCTIONS

In cast iron fry pan, brown pork sausage. Season with sea salt and Montreal Steak seasoning. Remove cooked pork from pan. Make gravy by adding corn starch and water. Stir until mixture thickens and is bubbly. Return pork sausage to pan.

Bake prepared biscuits in 8-inch Dutch oven for about 15 minutes until golden brown. Serve biscuits hot with sausage gravy poured over them.



Note: This is one of the best tasting outdoor breakfasts around. Use lean ground pork to reduce calories.

SMOKED SAUSAGE AND NEW POTATOES

8-inch Dutch oven

8 briquettes on the lid

8 briquettes on the bottom

Baking time: 350° F for 40-50 minutes

Hillshire Farms smoked sausage, sliced on bias

8-10 new red potatoes, small, sliced

½ cup Walla Walla sweet onion, diced

2 bacon strips, diced

½ teaspoon sea salt

Dash of Montreal steak seasoning

INSTRUCTIONS

Place sliced sausage, bacon, and diced onion in Dutch oven over 8 hot charcoal briquettes. Stir to caramelize onion and brown bacon and sausage. Add red potatoes and stir evenly distribute potatoes, sausage, onions, and bacon. Season with salt and steak seasoning. Place Dutch oven lid and add 8 hot briquettes to the oven's top. Bake for 30-40 minutes until potatoes are done.

Note: These new potatoes take on the flavor of the caramelized sweet onions with hint of bacon. The sausage and bacon add to this dish's flavor.



EASY CHEESY BACON QUICHE

10-inch Dutch oven
12-13 briquettes on the lid
7-8 briquettes on the bottom
Baking time: 45 minutes

½ (15-ounce) package refrigerated pie crust
1 (1-pound) package bacon, cooked and crumbled
1 (8-ounce) package shredded Colby and Monterey Jack cheese blend
6 large eggs
¾ cup sour cream
1 green bell pepper, chopped
½ teaspoon salt
½ teaspoon ground black pepper
Garnish: chopped cooked bacon

INSTRUCTIONS

Fit pie crust into bottom of a 10-inch Dutch oven. Bake crust 5 minutes. Sprinkle bacon, bell pepper, and cheese evenly over crust.

In a small bowl, whisk eggs and sour cream together. Whisk in salt and pepper. Pour over cheese. Bake 40 minutes, or until center is set. Cut into wedges to serve. Garnish with chopped cooked bacon, if desired.



GERMAN PANCAKES

10-inch Dutch oven
14 briquettes on the lid
6 briquettes on the bottom
Baking time: 15-20 minutes

5 eggs
1 cup milk
1 cup flour
½ teaspoon salt
5 tablespoons butter, melted

INSTRUCTIONS

Beat eggs until they are thick and lemon colored; slowly blend in melted butter, milk, and flour. Bake in well-greased 10-inch Dutch oven at 450° for 15-20 minutes. Top with jam, whipped cream, syrup, fresh fruit, or powdered sugar.



MOUNTAIN MAN BREAKFAST

8-inch Dutch oven
8 briquettes on the lid
8 briquettes on the bottom
Baking time: 20-30 minutes

6 or 7 new red potatoes, sliced
4 beaten eggs
3/4 pound sausage, ham, bacon, or small link
sausages cut into pieces
1/2 cup grated cheese (sharp cheddar)
1/2 onion
1/2 teaspoon sea salt
1/2 + teaspoon McCormick Grill Mate Montreal
Steak seasoning

INSTRUCTIONS

If onions are used carmelize in the bottom of the Dutch oven with a small amount of oil and season to taste. Set aside. Set aside. Place sliced potatoes in bottom f Dutch oven. Season with sea salt and Montreal Steak seasoning. Layer onions on top. Pour eggs over top of potatoes. Add ham, sausage, bacon, sausage or small link sausage layer. Put grated cheese on top.

Note: This makes a hearty breakfast that contains lots of breakfast goodies. Delicious because it provides the desired meat, potatoes, and egg taste plus lots of flavoring.



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SPLIT PEA AND HAM SOUP

10-inch Dutch oven
8 briquettes on the lid
8 briquettes on the bottom
Cooking time: 1 hour

1 12 ounce package dried split peas
1 teaspoon sea salt
½ teaspoon McCormick Grill Master Montreal
Chicken seasoning
½ cup chopped yellow onion
½ cup chopped precooked ham (left over from a
spiral ham)
3-4 cups water

INSTRUCTIONS

Add dried peas to 3-4 cups water in Dutch oven. Season with sea salt and chicken seasoning. Add chopped onion and ham. Stir to mix thoroughly. Bake at 350° for one hour and allow to simmer.

Note: This provides a great tasting soup that is thick and hearty. As it simmers it gets better with age. My favorite split-pea soup.



WILD RICE

8-inch Dutch oven
8 briquettes on the lid
8 briquettes on the bottom
Baking time: 25-35 minutes

2/3 cup wild rice mixture
1 cup water
1/2 teaspoon sea salt
1 tablespoon butter or margarine

INSTRUCTIONS

Place rice, water, salt, and butter or margarine in Dutch oven. Cover and cook for 10 minutes until mixture is boiling. Remove 8 briquettes, 4 from top and 4 from bottom. Simmer for 20 to 25 minutes.

Note: The advantage of a Dutch oven is that it's an enclosed oven that cooks in the moisture without losing any of it. This means that the rice requires less water and once done, its texture is ideal. This is a great way to prepare brown and whole rice varieties.



HEARTY CHILI

12-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 45 minutes

1 14-ounce can petite diced tomatoes
1 15-ounce can tomato sauce
1 15-ounce can pinto beans
1 15-ounce can red kidney beans
1 15-ounce can chicken or beef broth
1 packet chili seasoning mix
1 teaspoon ground cumin
3-4 tablespoons brown sugar
½ bell pepper, finely chopped
1 stock of celery, finely chopped
1 pound pork tenderloin, sliced (ask your butcher to slice it for you)

INSTRUCTIONS

Heat 12-inch Dutch oven to medium heat. Sauté onions, bell peppers, and celery until translucent. Slice the tenderloin and add to vegetables; stir the mixture until the meat is brown. Add in the beans, tomatoes, brown sugar and broth. Sprinkle in the chili seasoning mix. Mix all together. Bake in a 12-inch Dutch oven. Serve hot; garnish with shredded cheese, onions and sour cream.



OUTHOUSE CHILI

8-inch Dutch oven
8 briquettes on the lid
8 briquettes on the bottom
Baking time: 20 minutes at 350°

½ cup Walla Walla sweet onion (diced)
1 can chili con carne (your choice of mild, medium, or hot)
1 cup grated cheese (sharp cheddar)

INSTRUCTIONS

Simply pour can of chili into oven and add diced onion with half of the cheese. Stir to evenly distribute onion and cheese.

Place lid with 8 briquettes on top and 8 briquettes on bottom. Bake for 20 minutes. Serve with remainder of cheese placed on top. Additional sliced onion may be desired. Alternative: allow briquettes to burn out while the chili continues to simmer; the simmered chili takes on the sharp cheddar and sweet onion flavor.

Note: This is a good, quick, hot meal. Beware of certain smells coming from fellow campers.



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PIZZA

12" Dutch oven
12 briquettes on bottom
12 briquettes on top
Aluminum foil

12" Genobli Pizza Crust
Prego Spaghetti sauce
Grated cheese Mozzarella or your choice
Pepperoni
Sliced red and green bell pepper
Sliced fresh mushrooms
Chopped olives
Sliced Roma tomatoes
Pineapple tidbits

INSTRUCTIONS

Line the Dutch oven with aluminum foil so you can lift the pizza out easily when it is done. Put crust in Dutch oven. Place spaghetti sauce on crust. Sprinkle on grated cheese. Add the remaining ingredients evenly over the pizza crust. Bake for 15 to 20 minutes.

Note: You can substitute whatever toppings that you prefer. This is an amazingly delicious pizza. The crust and veggies are moist and tender. Incredible pizza while out camping!



BISCUITS

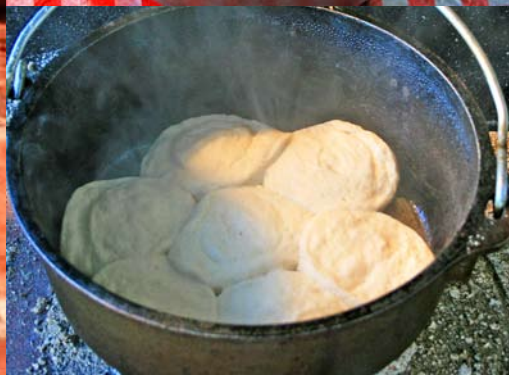
8-inch Dutch oven
12 briquettes on the lid
6 briquettes on the bottom
Baking time: 12-15 minutes

Pre-packaged refrigerated biscuits
Butter or margarine

INSTRUCTIONS

Place biscuits evenly inside the Dutch oven. Bake at 350° for 12 to 15 minutes until golden brown. Baste tops with butter or margarine.

Note: This is a fast, easy way to prepare fresh biscuits while camping. Hot rolls top off any dish. Hot biscuits go along with any breakfast.



CHERRY SWEET ROLLS

8-inch Dutch oven
12 briquettes on the lid
8 briquettes on the bottom
Baking time: 20-25 minutes

1 package refrigerated cinnamon rolls
1 can cherry pie filling

INSTRUCTIONS

Place rolls on bottom of lightly-greased Dutch oven. Add the can of cherry pie filling. Spoon filling over the rolls.

Bake for 20-25 minutes until done. Serve with the frosting which came with the rolls if desired.

Note: This is a super easy recipe to serve while on an outdoor campout.



CINNAMON ROLLS

14-inch Dutch oven
Cast iron roll pan
18 briquettes on the lid
10 briquettes on the bottom
Baking time: 15-20 minutes

Rhoades Frozen Cinnamon rolls

INSTRUCTIONS

Place frozen rolls in cast iron roll pan. Allow them to defrost and rise for about 3 hours in a warm place (70-80 F). Place roll pan inside 14-inch Dutch oven and bake at 350° for 15-20 minutes until golden brown. Remove roll pan and serve with frosting kit provided

Note: These rolls are worth the wait! Nothing better than fresh, hot cinnamon rolls!



CROISSANTS

8-inch Dutch oven

10 briquettes on the lid

6 briquettes on the bottom

Baking time: 12-14 minutes

Refrigerated croissant rolls

Butter or margarine

INSTRUCTIONS

Place rolls inside oven. But first you need to roll them up properly as directed on package. I always roll the first one wrong, but the rest are correct.

Bake for 12-14 minutes until golden brown. Baste with butter or margarine.

Note: These are classy looking and tasty rolls that can really dress-up the camping.





CORN BREAD

10-inch Dutch oven
12 briquettes on the lid
8 briquettes on the bottom
Baking time: 45-50 minutes

2 Jiffy corn bread mixes
1 yellow cake mix
3 eggs
1 1/4 cup milk or soy milk
1/4 cup oil

INSTRUCTIONS

Mix together all of the above ingredients. No matter how thoroughly I mix it, I can always spot a few lumps. Do not worry; these lumps cook out. Pour into the Dutch oven.

Bake 45-50 minutes until golden brown.

Note: This corn bread is super moist. The sealed Dutch oven causes the milk and oil to penetrate the bread. This is super good corn bread, better than what you can bake inside your kitchen oven!



FRENCH BREAD

10-inch Dutch oven

12 briquettes on the lid

8 briquettes on the bottom

Baking time: 25-30 minutes

Pre-packaged refrigerated Pillsbury crusty French Loaf

Butter or margarine

INSTRUCTIONS

Place refrigerated dough in a circle in the Dutch oven pinching ends together. Cut 56 or six deep cuts with knife on top of dough. Cool before slicing.

Note: We usually bake french bread on top of another oven and then we have hot bread with our meal.



ORANGE SWEET ROLLS

14-inch Dutch oven
18 briquettes on the lid
10 briquettes on the bottom
Cast iron muffin pan
Baking time: 15-20 min

Rhodes frozen Orange Sweet Rolls

INSTRUCTIONS

Place frozen rolls in muffin pan. Place in a warm place, 70-80 F, for about 3 hours. The rolls will double in size. Place muffin pan inside the 14" Dutch oven. Bake 15-20 minutes until golden brown.

Serve with frosting kit provided with rolls.

Note: Hot, fresh rolls will not last long.



CORN BREAD FINGERS

12-inch Dutch oven
16 briquettes on the lid
8 briquettes on the bottom
Cast iron cornbread pan
Baking time: 15-20 minutes

Jiffy corn muffin mix
1/3 cup milk or soy milk
1 egg

INSTRUCTIONS

Beat mixture completely. Some lumps may be present but these will bake out. Pour mixture into cornbread pan. Place pan inside the 12-inch Dutch oven. Bake 15-20 minutes until golden brown.

Note: These look like miniature corn cobs. This novelty, along with the good tasting corn bread, makes it a great side order to just about any meal.



CORN BREAD BISCUITS

12-inch Dutch oven
16 briquettes on the lid
8 briquettes on the bottom
Cast iron cornbread pan
Baking time: 15-20 minutes

Jiffy corn muffin mix
1/3 cup milk or soy milk
1 egg

INSTRUCTIONS

Mix milk, egg, and cornbread mix in a bowl. Some inadvertent lumps will be present. Fill each cup about 2/3 full. Place this cast iron roll pan inside the 14-inch Dutch oven. Bake for 15-20 minutes until golden brown. Test by penetrating with a toothpick; when it comes out clean, the rolls are finished baking.

Note: Rolls baked inside the Dutch oven come out moist. Cornbread tends to become dry, but when baked inside the Dutch oven it retains more moisture. The cast iron roll pan evenly distributes the heat and therefore prevents overcooking of the roll's sides and bottom.



DINNER ROLLS

8-inch Dutch oven

10 briquettes on the lid

6 briquettes on the bottom

Baking time: 350° for 15-20 minutes

5 or 6 Rhodes frozen dinner rolls

INSTRUCTIONS

Place frozen rolls in the Dutch oven in a warm place to thaw and rise to double their size. Cover them with plastic wrap (oiled so it won't stick). This usually takes about 3 hours.

Place 6 hot briquettes on oven bottom and 10 on top. Bake for 15-20 minutes. They are done when golden brown. Baste tops of rolls with butter or margarine and serve warm.



WHITE BREAD

12-inch Dutch oven
16 briquettes on the lid
8 briquettes on the bottom
Cast iron bread pan
Baking time: 25-30 minutes

INSTRUCTIONS

Place frozen bread dough inside greased, cast iron bread pan. Cover with plastic top also greased with Pam to prevent the dough from sticking. Place bread in a warm place to thaw and rise. This normally takes 6-8 hours. Bread is ready to bake when dough has doubled in size.

Place bread pan inside a 12-inch Dutch oven with 8 hot briquettes underneath and 16 on top. Bake for 25-30 minutes until golden brown. Baste top with butter or margarine. Serve warm; slice bread by placing loaf on its side.

Note: The Dutch oven bakes bread that is moist--never dry. I believe that it bakes some of the most delicious fresh bread possible. Such a feat while camping is a real treat.



MONKEY BREAD

12-inch Dutch oven
15 briquettes on the lid
9 briquettes on the bottom
Baking time: 35 minutes

2 cans of Pillsbury refrigerated biscuits
½ cup sugar
½ cup brown sugar
3 tablespoons cinnamon
1 stick butter
½ cup chopped walnuts

INSTRUCTIONS

Cut biscuits into quarters
Mix sugar and cinnamon in plastic bag
Drop each biscuit quarter into bag and shake to coat well
Place in Dutch oven
Melt butter and pour over biscuits
Sprinkle chopped walnuts on top
Bake at 350° for 35 minutes.



BOMBA BREAD

10-inch Dutch oven
13 briquettes on the lid
7 briquettes on the bottom
Baking time: 25-35 minutes

1 cup warm water
3 teaspoons dry yeast
½ cup white sugar
3-4 cups all-purpose white flour
½ cup olive oil

INSTRUCTIONS

In a large mixing bowl, add yeast to warm water. Let soak to activate yeast for 10-15 minutes. Add ½ cup olive oil, salt, and sugar. Mix until sugar dissolves. Add 3-4 cups flour and mix until dough forms. Knead dough for about 5 minutes.

Place dough inside the Dutch oven and allow to rise until dough doubles in size. This requires a warm place (70-80 F).

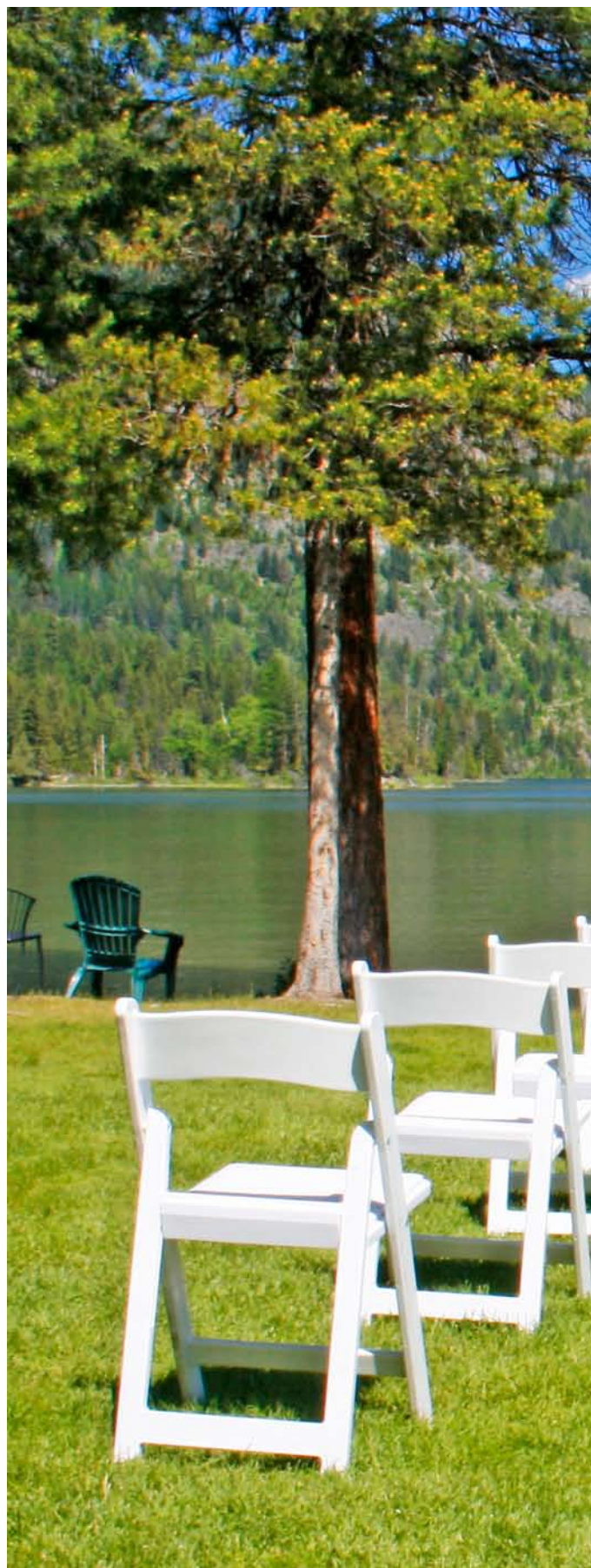
Bake inside Dutch oven for 25-35 minutes until golden brown. Note: make sure dough has risen sufficiently or you may have a doughy inside portion of bread.

Note: This is delicious, Italian-flavored bread. Also makes a great pizza crust.



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PINEAPPLE UPSIDE DOWN CAKE

10-inch" Dutch oven
15 briquettes on the lid
8 briquettes on the bottom
Bake time: 40-45 minutes

1 yellow cake mix
1 can pineapple rings

INSTRUCTIONS

Arrange pineapple rings on the bottom of the oven. Pour in all of the juice from the can. Sprinkle yellow cake mix evenly over the top.

Bake 40-45 minutes. Flip over on a plate.

Note: This is a traditional Dutch oven dessert which is easy to prepare when out camping. Tasty, almost crumb cake with sweet pineapple flavor.



SMORES CAKE

12-inch Dutch oven
15 briquettes on the lid
20 briquettes on the bottom)

1 18.25-ounce package chocolate cake mix with pudding
1 1/4 cups graham cracker crumbs
3 tablespoons melted butter
1 1/4 cups water
1/3 cup vegetable oil
3 large eggs
Marshmallow Crème Frosting
Garnish: graham cracker crumbs and strawberries

INSTRUCTIONS

In a bowl, combine cracker crumbs and melted butter. Place in bottom of Dutch oven to form a crust. Bake for 5-10 minutes.

Follow instructions for chocolate cake mix. Pour onto prepared crust in Dutch oven. Bake for 30 minutes, or until a wooden toothpick inserted in center comes out clean. Cool completely.

Spread Marshmallow Crème Frosting evenly over cake. Sprinkle with graham cracker crumbs and top with strawberries, if desired.

Marshmallow Crème Frosting:

1 7-oz. jar of marshmallow crème
1/2 cup butter or margarine, softened
3 1/2 cups confectioners sugar
2 tablespoons milk or rice milk
1 teaspoon pure vanilla extract

In a medium bowl, mix marshmallow creme and butter or margarine with electric beater or by hand. Gradually add in confectioners sugar until smooth; slowly add in milk and vanilla.



CHERRY PIE

12-inch Dutch oven
16 briquettes on the lid
8 briquettes on the bottom
Baking time: 30-40 minutes
9 inch pie pan

Refrigerated 9 inch pie crust
2 21 oz. cans cherry pie filling
1 teaspoon white sugar

INSTRUCTIONS

Lay one of the pie crusts in the bottom of the pie pan. Pour in both cans of the filling. Make 3-4 slits evenly through top crust. Brush top crust with milk and sprinkle it with the sugar. Bake for 30-40 minutes until crust is golden brown.

Note: So much fun to surprise everyone with a hot cherry pie!



BLACKBERRY PIE

12-inch Dutch oven
16 briquettes on the lid
8 briquettes on the bottom
Baking time: 30-40 minutes
9 inch pie pan

4 cups blackberries (fresh)
½ cup white sugar
½ cup white all-purpose flour
2 teaspoons milk
¼ cup white sugar
Refrigerated 9 inch pie crust

INSTRUCTIONS

Combine 3 1/2 cups of black berries with sugar and flour, reserve small amount of sugar for top of pie crust. Mix evenly. Spoon into an unbaked pie crust. Spread out the remaining ½ cup of berries on top. Cover with top pie crust and seal and crimp edges. Make 3-4 slits evenly through top crust. Brush top crust with milk and sprinkle it with the sugar. Bake for 30-40 minutes until crust is golden brown.

Note: This is a great-tasting pie, especially when your family picks the berries while out camping! Now if you only had some vanilla ice cream!



GRANDMA'S CAKE

10-inch Dutch oven
14 briquettes on the lid
6 briquettes on the bottom
Bake time: 35 minutes

3 eggs
1 1/2 cups sugar
3/4 cup shortening
1 1/2 cups milk
2 cups flour
Dash of salt
3 teaspoons baking powder
1 1/2 teaspoons vanilla

INSTRUCTIONS

Cream eggs, sugar, shortening, salt, baking powder, and vanilla until all a white color. Gradually add milk and flour alternately, stirring until mixture is smooth. Pour cake into lightly greased Dutch oven. Bake.

Note: This recipe has been handed down through my family since the early 1800's. Absolutely delicious for strawberry shortcake or frosted. Recipe can also be used for chocolate cake. Instead of 2 cups of flour use 1 3/4 cup of flour and 1/4 cup cocoa.



CHERRY DUMP CAKE

10-inch Dutch oven
6 briquettes on the lid
6 briquettes on the bottom
Baking time: 35-45 minutes

1 yellow cake mix
1 can cherry pie filling
1 can pineapple (crushed or tidbits)
¼ cube melted margarine or butter

INSTRUCTIONS

Add cherry pie filling and pineapple to bottom of Dutch oven. Evenly sprinkle dry yellow cake mix over fruit. Drizzle melted butter or margarine over top. Bake at 350° 35-45 minutes until done.

Note: This is an easy-to-make desert which is perfect for the campsite. It is a tasty treat of cherries, pineapple and sort of a crumb cake.



STRAWBERRY PIE

Graham Cracker Crust

8 inch Dutch oven

8 briquettes on the bottom

Baking time: 8 minutes

Graham crackers(19-24 squares) crushed until fine,
about 1 1/4 c.

2 tbsp. sugar

3/4 stick butter, melted

1/8 tsp. cinnamon

INSTRUCTIONS

Mix the crumbs, sugar, cinnamon and melted butter. Mix well. Press in 9 inch pie pan. Place pie pan in Dutch oven and bake crust for 8 minutes. Let cool.

Strawberry Filling

8 inch Dutch oven

8 briquettes on the bottom

Junket Danish Dessert

1 3/4 cold water

Stir contents of package into 1 3/4 cups cold water in Dutch oven or camping stove in sauce pan. Bring to full boil.

Boil 1 minute, stirring constantly. Cool slightly. Fold in 4 cups sliced fresh strawberries. Pour into pie crust. Cool. Serve as is or with whipped cream.

Note: delicious camping treat



APPLE CRISP

10-inch Dutch oven
12 briquettes on the lid
8 briquettes on the bottom
Baking time: 350° for 45 minutes

3 pounds Granny Smith apples
2 tablespoons lemon juice
½ cup light brown sugar, packed
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg

INSTRUCTIONS

Peel, core, and slice the apples. Toss in a bowl with lemon juice. In a separate bowl, prepare the topping as directed. Place apples in 10-inch Dutch oven and add the topping. Bake at 350° for 30 minutes; remove lid for last 15 minutes.

Topping

1 cup brown sugar
¾ cup flour
¾ cup oats
1 teaspoon cinnamon
½ cup butter

Mix butter, sugar, and cinnamon until smooth. Add flour and then oats. Mix well. Spoon over apple mixture.



CHOCO-CHERRY DUMP CAKE

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 35-40 minutes

2 (21-ounce) cans cherry pie filling
1 package chocolate w/pudding cake mix
½ cups butter or margarine, melted
Whipped cream

INSTRUCTIONS

Pour cherry pie filling into lightly greased Dutch oven. Sprinkle cake mix over cherries. Melt butter and pour evenly over cake mix and cherries, making sure to completely cover cake mix. Bake for 35 to 40 minutes. Serve warm with whipped cream or ice cream. May also be made with a yellow cake mix.

Note: Melts in your mouth like creamy fudge



BERRY COBBLER

10-inch Dutch oven
12 briquettes on the lid
8 briquettes on the bottom
Baking time: 20-30 minutes

Filling

2/3 cup sugar
2 tablespoons unbleached all-purpose flour
4 cups fresh or thawed, frozen blueberries (16 oz)

Crust

1 cup unbleached all-purpose flour
1 teaspoon baking powder
2 tablespoons sugar
2 tablespoons butter or margarine
1/4 cup milk
Flour for rolling out dough
Sugar and cinnamon

INSTRUCTIONS

To make the filling, combine sugar and 2 table spoons flour. Add blackberries. Mix together and pour into a 10-inch Dutch oven.

Mix 1 cup flour, baking powder, and sugar. Cut in butter or margarine with pastry blender or fork until mixture is like cornmeal. Stir in milk to make a soft dough and knead until it is evenly mixed and smooth. Lightly flour a clean board and roll dough into a circle to match the size of your Dutch oven for the top.

Put dough evenly over the berries. Cut slits in the dough and sprinkle some sugar and cinnamon over the crust. Bake in Dutch oven 20-30 minutes.

Note: Delicious with whipped cream on top



STRAWBERRY SHORTCAKE

10-inch Dutch oven
14 briquettes on the lid
6 briquettes on the bottom
Baking time: 25 minutes
10-inch cast iron fry pan

Yellow cake mix
1 package Junket Danish Dessert (strawberry)
4 cups sliced strawberries
1 3/4 cups water

INSTRUCTIONS

Make yellow cake mix as directed on package. Pour into lightly greased Dutch oven and bake for about 25 minutes. Test with a toothpick for doneness.

Using a cast iron fry pan over low heat, dissolve the strawberry Danish Dessert in the water. Stir until mixture bubbles and thickens. Remove from heat and add strawberries.

Place strawberry mixture over the yellow cake when cake is cool. Top with whipped cream (or Dream Whip or Cool Whip whichever is more convenient).



BAKED APPLES

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 50-60 minutes or until softened

4 Rome or Gala apples
1 lemon
½ cup raisins, coarsely chopped
¼ cup brown sugar
1 teaspoon ground cinnamon
¼ teaspoon ground cloves
½ cup dates, coarsely chopped
½ cup walnuts

INSTRUCTIONS

Using corer or paring knife, make a 1-inch diameter hole through core of each apple. Place apples, right side up, in 10-inch Dutch oven.

Grate peel from lemon into a medium bowl. Cut lemon in half and squeeze juice into bowl. Discard lemon. Stir in raisins, dates, walnuts, brown sugar, cinnamon, and cloves. Spoon into apples.

Add honey to garnish.

Bake for 50 to 60 minutes, or until softened. Serve warm.



PINEAPPLE OATMEAL COOKIES

12 -inch Dutch oven
16 briquettes on the lid
8 briquettes on the bottom)
Baking time: 15 minutes

1 cup shortening
1 cup sugar
2 eggs
½ cup crushed pineapple
1 cup chopped nuts
1 large cup raisins and chopped dates
3 cups flour
½ cup buttermilk or regular milk
2 ½ cups oatmeal
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg

INSTRUCTIONS

Cream shortening, sugar, eggs, baking soda, salt, cinnamon, and nutmeg. Add the crushed pineapple and stir. Add the flour and milk. Mix until smooth. Add oatmeal, raisins, and nuts. Lightly spray the bottom of the Dutch oven with oil. Bake for 15 minutes. Optional: Add 2 tablespoons of flax seed, instead of using 3 cups flour use 1 cup white flour and 2 cups wheat flour, or use 2 ¾ cups wheat flour.

Note: I save some of the batch so we can have some left over for a quick grab-and-run breakfast, (If there are any left) I usually double the batch.



EASY FRUIT COBBLER

10-inch Dutch oven

10 briquettes on the lid

10 briquettes on the bottom

Baking time: 34-40 minutes

1 white or yellow cake mix

1 12-ounce can of Sprite or 7-Up

2 cans fruit pie filling: cherry, blueberry, or fruit of your choice

INSTRUCTIONS

Lightly spray Dutch oven with oil. Pour fruit pie filling into it. In a separate bowl, mix Sprite or 7-Up with cake mix. Batter will be lumpy. Pour over top of pie filling.

Bake with 10 coals on top and 10 on the bottom until cake is golden color. Serve hot.

Great served alone or with vanilla ice cream.

Note: This is a delicious quick dessert



CONGO BARS

10-inch Dutch oven
14 briquettes on the lid
6 briquettes on the bottom
Baking time: 350° for 35 minutes

2 cups brown sugar
3 eggs beaten
2 ³/₄ cups flour
2 ¹/₂ teaspoons baking powder
¹/₂ teaspoon salt
²/₃ cup oil
¹/₂ package peanut butter chips
¹/₂ package chocolate chips
1 cup chopped nuts
1 teaspoon vanilla

INSTRUCTIONS

In a bowl, mix sugar and oil. Add the eggs and vanilla. In a separate bowl, sift together flour, baking powder, and salt. Add dry ingredients to oil and sugar. Mix well, add chocolate chips, peanut butter chips, and nuts. Place in a lightly greased 10-inch Dutch oven. Bake at 350° for 35 minutes until light golden brown.



PEANUT BUTTER BANANA BARS

10-inch Dutch oven
12 briquettes on the lid
12 briquettes on the bottom
Baking time: 25-30 minutes

½ cup pecans
2 cups flour
2 teaspoons baking powder
1/8 teaspoon cinnamon
2-3 bananas
¼ cup butter, softened
1 cup sugar
2 eggs
1 teaspoon vanilla
½ cup peanut butter chips

INSTRUCTIONS

Chop pecans. In a separate bowl, combine flour, baking powder, and cinnamon. Mash the bananas to equal 1 cup. Cream together butter and sugar. Add eggs, vanilla, and bananas and mix thoroughly. Add dry ingredients including pecans and peanut butter chips and mix until well combined. Spread in 10-inch Dutch oven; bake at 350° F for 20-25 minutes. Cut into small bars and serve.



RAISIN BREAD PUDDING

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 45-50 minutes

8 slices cinnamon raisin bread
4 eggs
2 cups milk
1 teaspoon vanilla
¼ cup sugar
½ cup raisins
1 teaspoon cinnamon

INSTRUCTIONS

Mix all ingredients except bread in a bowl. Tear bread into 1 inch squares and drop in Dutch oven. Pour ingredients over bread. Bake for 45-50 minutes.



CHEWY BARS

10-inch Dutch oven
10 briquettes on the lid
10 briquettes on the bottom
Baking time: 20 minutes

1/3 cup butter or margarine, melted
1 1/2 cups crushed graham crackers
1 cup chocolate chips
1 cup chopped pecans
1 cup flaked coconut
1 (14-ounce) can sweetened condensed milk
1/2 cup chocolate syrup

INSTRUCTIONS

Mix butter and graham crackers. Press into Dutch oven. Sprinkle chocolate chips, pecans, and coconut over crust. Pour sweetened condensed milk evenly over top. Bake for about 20 minutes. Cut into bars when cool. Drizzle with chocolate syrup.



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