



**DUTCH OVEN
COOKBOOK**

SPRING 2011

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

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

DUTCH OVEN COOKBOOK

SPRING 2011



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RECIPES BY: THE SPRING CLASS OF 2011**

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INTRODUCTION

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

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

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

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

BUYING A DUTCH OVEN

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

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

SEASONING

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

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

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

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

COOKING

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

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

Roasting and Slow Cooking

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

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

When the fire has burned down to coals, shovel out two thirds of them and level the rest. Secure the lid on the Dutch oven and place it in the hole. Then shovel all remaining coals on top, covering the Dutch oven completely. Leave the handle up for easier removal later. Lastly, cover the coals with about ten inches of dirt. Your meal will be ready in four or five hours.

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

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

Baking

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

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

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

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

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

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

CLEANING AND STORING

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

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

PLANNING FOR TRIPS

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

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

SAFETY

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

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

TIPS FOR THE MASTER

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

APPENDIX

WHICH DUTCH OVEN SHOULD I USE?

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

HOW MANY BRIQUETS?

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

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

HOW HOT IS IT?

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

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



BEER BREAD

COOK

Will Moran

RECIPE CREDIT

www.dutchovenuniversity.com

INGREDIENTS

3 cups whole wheat flour
1-1/2 cups white flour
1/2 cup white cornmeal
1/2 cup bran
5-1/2 teaspoon baking powder

1-1/2 teaspoon baking soda
1/2 teaspoon sugar
1 - 12 ounce bottle dark beer
1/2 cup warm water
1/3 cup vegetable oil

PREPARATION

Mix dry ingredients in bowl. Add beer and warm water. Stir in vegetable oil and mix until dry ingredients are moistened. Pour batter into well oiled Dutch oven then bake in preheated Dutch oven at 350°

COOKING TIME

35-40 minutes

DUTCH OVEN SIZE

12 inch

BEST EVER CORNBREAD

COOK

David Myers

RECIPE CREDIT

Byron Bill's

INGREDIENTS

1 cup butter, melted
2 cups sugar
3 cups milk
4 eggs, beaten

2 cups cornmeal
1 teaspoon salt
4 teaspoon baking powder
3 cups all-purpose flour

PREPARATION

In a large bowl, mix together butter, eggs, and milk. In a separate bowl sift together sugar, cornmeal, flour, baking powder, and salt. Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Spoon cornbread mixture into a lightly greased Dutch oven and spread evenly. Cover Dutch oven and bake at 350° using 8-10 briquettes bottom and 14-16 briquettes top for 45 minutes or until cornbread turns golden brown. For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 10 minutes. NOTE: Serve warm with honey butter.

COOKING TIME

45 minutes

DUTCH OVEN SIZE

12 inch

FATHERS FAVORITE BREAD

COOK

Ashley Evans

RECIPE CREDIT

Dani England

INGREDIENTS

3 tablespoons yeast
3 cup warm water
3/4 cup sugar
2 eggs

1 teaspoon salt
1/4 cup oil
8 cups flour

PREPARATION

Start by adding the yeast, warm water, and sugar together in a mixing bowl and let it sit for 5 minutes, allowing it to foam. Add eggs, salt, and oil to the yeast mixture. Mix 7 cups of the flour 1 cup at a time until it doesn't stick to the sides of the bowl anymore. Remove the dough from the bowl and kneed for 5 minutes to make sure it's mixed well. Use the remaining 1 cup of flour if needed. Let the dough sit and rise while you get the Dutch oven ready. Spray the Dutch oven with non-stick spray or line with parchment paper. After you are finished make 2 inch round balls with the dough and place in the Dutch oven. Put 8 coals on the bottom and 20 on top (375°) for 25 minutes, or until they are golden brown.

COOKING TIME

25 Minutes

DUTCH OVEN SIZE

14 inch

BEST EVER CORNBREAD

COOK

David Liljenquist

RECIPE CREDIT

Byron Bills

INGREDIENTS

1 cup butter, melted
2 eggs, beaten
3 cups milk
2 cups sugar

2 cups corn meal
3 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt

PREPARATION

In a large bowl, mix together butter, eggs, and milk. In a separate bowl sift together sugar, cornmeal, flour, baking powder, and salt. Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Spoon cornbread mixture into a lightly greased Dutch oven and spread evenly.

COOKING TIME

45 minutes

DUTCH OVEN SIZE

12 inch

MONKEY BREAD

COOK

Kristin Ricks

RECIPE CREDIT

Dutch Oven Dude

INGREDIENTS

2 rolls of Pillsbury biscuits
3 tablespoon cinnamon
1/2 cup butter

1/2 cup brown sugar
1/2 cup sugar

PREPARATION

Tear biscuits into quarters. Mix sugar and cinnamon in plastic bag. Drop each quarter into bag and shake to coat well. Place in Dutch oven. Melt butter and pour over biscuits.

Bake at 350 °, with seven coals on the bottom and fifteen on top. Bake until your monkey bread is nice fluffy. You may want to line the bottom with tin foil to catch the melted butter and sugar.

COOKING TIME

35 minutes

DUTCH OVEN SIZE

12 inch

BEST EVER CORNBREAD

COOK

Sheila Mitchell

RECIPE CREDIT

Byron's Dutch Oven Recipes

INGREDIENTS

1 cup butter, melted
4 eggs, beaten
3 cups milk
2 cups sugar

2 cups cornmeal
3 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt

PREPARATION

In a large bowl, mix together butter, eggs, and milk. In a separate bowl sift together sugar, cornmeal, flour, baking powder, and salt. Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Spoon cornbread mixture into a lightly greased Dutch oven and spread evenly. Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes on top for 45 minutes or until cornbread turns golden brown. Note: For even browning, make sure to turn the oven and lid ¼ turn in opposite directions every 10 minutes. Serve warm with honey butter.

COOKING TIME

45 minutes

DUTCH OVEN SIZE

12 inch

LEMON POPPY SEED BREAD

COOK

Carma McDermott

RECIPE CREDIT

Mom's Best Made Easy 2009
Taste of Home Cookbook

INGREDIENTS

18 ¼ ounces white cake mix	4 eggs
3.4 ounces instant lemon pudding mix	½ cup canola oil
1 cup warm water	4 teaspoons poppy seeds

PREPARATION

In a large bowl, combine the cake mix, pudding mix, water, eggs and oil; beat by hand until smooth. Fold in Poppy seeds. Pour into a buttered and floured Dutch oven. Cover Dutch oven and bake at 350°. Allow to cook for 10 minutes, rotate the Dutch oven. Finish baking for another 10 to 15 minutes or until a toothpick inserted into the middle comes out clean.

COOKING TIME

25-30 minutes

DUTCH OVEN SIZE

14 inch

MONKEY BREAD

COOK

Jessica Lopez

RECIPE CREDIT

www.peterandrewryan.com

INGREDIENTS

1½ tablespoon active dry yeast	¾ cup scalded milk
½ cup sugar, divided	5 cups flour
1 cup butter, divided	3 eggs
1 teaspoon salt	5 teaspoons cinnamon
¼ cup warm, water	¾ cup sugar

PREPARATION

Dissolve the yeast with 1 teaspoon of sugar in the warm water. In a separate bowl, combine ½ cup of butter with the rest of the cup sugar. Pour hot milk over the butter and sugar mixture to melt butter. Let it cool. Add the yeast mixture to the butter mixture and then add half the flour. Beat in the eggs and mix thoroughly. Add the remaining dough to make soft dough. Turn dough onto a floured surface and knead well. Place in a buttered bowl and let rise until doubled. Punch down. In a small bowl, mix together the ¾ cup sugar and cinnamon. Melt remaining butter. Pull 1 inch balls of the dough and dip into the butter. Roll in the cinnamon and sugar mixture until covered. Arrange the balls onto the Dutch oven. Allow them to rise again for about 30 minutes. Bake at 375° until golden brown.

COOKING TIME

45 minutes

DUTCH OVEN SIZE

12 inch

ITALIAN ONION BREAD

COOK

Chelsea Jordan

RECIPE CREDIT

Best of the Best from Idaho
Cookbook

INGREDIENTS

1 package yeast	1 tablespoon cornmeal
½ teaspoon salt	1 medium onion
2-3 cups white flour	2 tablespoons Parmesan cheese
3+ tablespoons olive oil, divided	1 teaspoon rosemary
1 cup water	¼ teaspoon black pepper

PREPARATION

Combine yeast, salt, and 2 cups white flour. Heat 2 tablespoons olive oil and water. Mix into white flour mixture. Stir in more flour if needed to reduce stickiness. Knead dough for 8 minutes. Cover and let rise for 5 minutes. Oil Dutch oven and sprinkle bottom with cornmeal. Pat the dough out to fit oven, then cover with lid. Let rise for 30 minutes, using a few briquettes for warmth if the environment is cool. Slice the onion and cook in a little olive oil in another pan until translucent. Press down the dough to flatten and sprinkle with remaining 1 tablespoon olive oil. Place covered Dutch oven over 7-8 coals on bottom and 15 on top (aim for 400°) for 15 minutes. Remove lid and top with onion, Parmesan cheese, rosemary, and pepper. Bake another 8 minutes then remove Dutch oven from bottom coals and bake an additional 10 minutes with only top coals.

COOKING TIME

35-40 minutes

DUTCH OVEN SIZE

12 inch

CORN BREAD

COOK

Hailey Martin

RECIPE CREDIT

Marie Calendar's

INGREDIENTS

4 cups Bisquick	4 eggs
¾ cups cornmeal	2 cups milk
2 cups sugar	1 cups butter, melted

PREPARATION

Combine the dry ingredients. Stir in the eggs and milk, and then add melted butter. Pour into Dutch oven and bake at approximately 350°. Note that this recipe has been adjusted from its original Marie Calendar's recipe for a 12 inch Dutch oven.

COOKING TIME

35-40 minutes

DUTCH OVEN SIZE

12 inch

QUICK CHUCKWAGON WHEAT BREAD

COOK

Julie Lakey

RECIPE CREDIT

Colleen Sloan

INGREDIENTS

2 cups wheat flour	1 1/2 tablespoon butter
2 cups buttermilk	1 teaspoon soda
3 tablespoon molasses or honey	1 teaspoon salt
1 teaspoon baking powder	1 egg, beaten
1/2 cup raisins	

PREPARATION

Combine egg, buttermilk, molasses and melted butter. Mix dry ingredient in a spate bowl. Stir dry ingredients into egg mixture. Stir in raisins, and spoon batter in to 2 greased loaf pans. Pans can be baked in Dutch oven, by placing a few rocks in the bottom to set the pans on, the rocks must be flat and even. Bake with seven coal on bottom and 14 on top (400°) until bread is golden brown on top.

COOKING TIME

1 hour

DUTCH OVEN SIZE

14 inch

TEXAS TWISTED BEER BREAD

COOK

Malia Bird

RECIPE CREDIT

Phil Mahan

INGREDIENTS

3 cups self-rising flour	1 can of a 12 ounce beer (not dark)
3 tablespoon sugar	¼ teaspoon dried crushed chili flakes
3 tablespoon dried onion flakes	1/8 teaspoon dried granulated garlic

PREPARATION

First you will mix all of the dry ingredients. Pour in beer. Mix together and lay on work surface. Knead just a little to form a dough ball. NOTE: the more you knead the dough, the harder that the baked bread is going to get. Flatten it out and place the dough ball in a well greased Dutch over. Place the oven in coals. One-third of the coals (8) will be on the bottom and two-thirds of the coals (15) on the top. Bake about 15 to 25 minutes. Check after the first 10 minutes or so to see the progress. When the bread is nice and brown on the top you will remove the break and knock on the bottom. If you hear a THUNK from this knock you will know your delicious bread is done.

COOKING TIME

15-25 minutes

DUTCH OVEN SIZE

12 inch

ZUCCHINI SQUASH BREAD

COOK

Sean Brown

RECIPE CREDIT

Ronalee West

INGREDIENTS

2-3 eggs	2 teaspoons vanilla
1 cup oil	3 cups flour
½ teaspoon salt	2 cups sugar
2 teaspoons baking soda	2 cups squash, grated
½ teaspoon baking powder	2 teaspoons cinnamon
1 cup chopped nuts (optional)	2 cups chocolate chips (optional)

PREPARATION

Beat the eggs until tight and foamy. Add oil, sugar, and squash to eggs and mix gently. Add dry ingredients and mix thoroughly. Bake with seven coals on bottom and 22 on top at 325° until the bread bounces back up in the middle.

COOKING TIME

60 minutes

DUTCH OVEN SIZE

12 inch

DOCTOR'S OFFICE GINGER BREAD

COOK

Peter Joyce-instructor

RECIPE CREDIT

random magazine article

INGREDIENTS

1½ cup flour	1 cup whole wheat flour
¾ cup turbinado sugar	1 teaspoon cinnamon
¼ teaspoon salt	¼ cup molasses
2 eggs	½ cup canola oil
½ cup buttermilk	2 teaspoons baking soda
1 cup boiling water	½ cup gingerroot, minced

PREPARATION

Dissolve the baking soda in the boiling water. Mix together the molasses, eggs, oil, and buttermilk. Add the water and baking soda. In a separate bowl combine the flours, sugar, cinnamon and salt. Fold the wet mixture into the dry ingredients. Squeeze out the moisture from the minced gingerroot. Fold the gingerroot into the other ingredients. Pour into a buttered and floured Dutch oven. Bake at 350° for 40 or so minutes or until a toothpick comes out clean. Note: Some folks believe that gingerroot soothes nausea, eases joint pain, fight infection, promotes circulation, stimulates digestion, and balances energies.

COOKING TIME

40 minutes

DUTCH OVEN SIZE

12 inch

CHOCOLATE CHOCOLATE MARBLED BANANA BREAD

COOK

Andrea Shaw Student

RECIPE CREDIT

Half hour meals

INGREDIENTS

2 cups all-purpose flour	2 eggs
4 over-ripe bananas, mashed	1 cup Brown Sugar
1/2 cup butter, melted	1 tablespoon milk
16 ounces semi-sweet chocolate chips	1 1/2 teaspoon baking powder
1/2 teaspoon baking soda	1/4 teaspoon salt
1/8 teaspoon nutmeg	1/4 teaspoon cinnamon

PREPARATION

Preheat oven to 350°. Grease a Dutch oven, set aside. Melt and cool 2 ounces of chocolate in medium bowl and set aside. In a large bowl combine the flour, baking powder, baking soda, salt, nutmeg and cinnamon. Make a well in the center of the flour mixture and set aside. Melt butter in medium bowl, allow cooling slightly. Add to the butter the mashed bananas, sugar, milk and eggs. Combine the egg mixture to the flour mixture. Stir just until combined, batter should be lumpy add remaining chocolate chips. Transfer 1 1/4 cups of batter to the bowl with the melted chocolate and fold until thoroughly combined. Drop alternating spoonful's of the plain and chocolate batter into the prepared pan. Using a long knife or metal spatula, gently cut through the batters to marble. Bake 55-60 minutes or until toothpick inserted near the center comes out clean. Cover loosely with foil for the last 15 minutes if necessary to prevent over-browning. Cool in the pan for 10 min. Remove from the pan and cool completely.

COOKING TIME

Bake 55-60 min

DUTCH OVEN SIZE

12 inch

MONKEY BREAD

COOK

Ray Fox

RECIPE CREDIT

Myrna Lamb

INGREDIENTS

4 – 12 ounce cans pre-made biscuits	1 cup sugar
1 cup brown sugar	1 tablespoon cinnamon
1/2 cup butter	

PREPARATION

Cut biscuits into quarters, mix sugar and cinnamon in plastic bag, drop quarters into bag and coat well. Place in Dutch oven. Melt butter and pour over quarters. Bake at 350° for 35 minutes or until golden brown.

COOKING TIME

35 minutes

DUTCH OVEN SIZE

12 inch

GARLIC CHEESE ROLLS

COOK

Jordan Neill

RECIPE CREDIT

Byron's Dutch Oven Recipes

INGREDIENTS

Dough:

5-6 cups all purpose flour
2 tablespoon active dry yeast
1/3 cup sugar
1 tablespoon salt
2 cups milk, scalded (120 F.)
1 egg, beaten
1/3 cup butter, melted

Filling:

2 tablespoons butter, melted
1/3 pound cheddar cheese, shredded
1/3 pound Mozzarella cheese, shredded
1 teaspoon garlic, granulated
1 teaspoon Lowry's Seasoned Salt

Topping:

2 tablespoon butter melted
3 tablespoon Parmesan cheese

PREPARATION

Prepare Dough:

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

Assemble Rolls For Baking:

Punch dough down then roll into a rectangular shape about 9" x 13". Brush dough with melted butter, spread on cheeses, then sprinkle with garlic and seasoned salt. Roll dough lengthwise like a jellyroll and cut into 13 1-inch rolls. Place rolls in a lightly greased Dutch oven. Cover Dutch oven and let rise for 15 minutes. Bake using 10 briquettes bottom and 18-20 briquettes top until rolls turn a light brown color. Brush tops of rolls with butter and sprinkle with parmesan cheese then bake until golden brown. Total baking time will be 20-25 minutes. For even browning rotate oven and lid every 10 minutes.

COOKING TIME

20 to 25 minutes

DUTCH OVEN SIZE

12 inch

GLUTEN-FREE CORNBREAD

COOK

Becky Kelsch

RECIPE CREDIT

Bob's Red Mill

INGREDIENTS

2 packages of Bob's Red Mill Cornbread Mix 3 cups soy milk
2/3 cup oil or butter, melted 4 eggs

PREPARATION

Have all the ingredients at room temperature. Preheat Dutch oven with a few charcoals. Generously grease a 12-inch Dutch oven. Place 2 entire packages of cornbread mix in larger mixer bowl. Add milk, eggs, and oil or butter. Mix until blended. Beat quickly for another 30 seconds. Pour into the Dutch oven. Bake 375° for 30 minutes or until nicely browned.

COOKING TIME

30 minutes

DUTCH OVEN SIZE

12 inch



COWBOY POTATOES

COOK

Darcy Anderson

RECIPE CREDIT

Dian Thomas

INGREDIENTS

12 medium potatoes, sliced
3 medium onions, diced
12 sliced bacon, diced

1-2 cups frozen peas
2 cups cheddar cheese, grated
salt and pepper to taste

PREPARATION

Brown the bacon in a Dutch oven using 15 coals on the bottom. When well browned, use a slotted spoon to remove bacon from the grease. Place bacon on paper towel to drain and set aside. Lightly brown onions in bacon grease. Stir in sliced potatoes and salt and pepper. Cook 35-45 minutes until potatoes are tender. Use 9 coals on the bottom and 15 on top. When potatoes are tender, stir in frozen peas and bacon. Sprinkle cheese on top. Remove coals from the bottom but leave approximately 15 coals on the lid to melt the cheese.

COOKING TIME

60 minutes

DUTCH OVEN SIZE

12 inch

DUTCH OVEN SQUASH

COOK

Kayleigh Walker

RECIPE CREDIT

Jessica McKinney

INGREDIENTS

2 tablespoon oil
1 teaspoon garlic
5-6 small squash

1 large onion
1 cup cheese, grated
salt and pepper to taste

PREPARATION

Cut squash and onions mix them in the Dutch oven. Mix oil and garlic in a different container pore over squash mix in. Salt and pepper to taste. When squash is soft put cheese on let sit in till the cheese is melted.

COOKING TIME

30 minutes

DUTCH OVEN SIZE

12 inch

DUTCH OVEN POTATOES

COOK

Rick Jensen

RECIPE CREDIT

Blain S. Nay

INGREDIENTS

6-8 medium baking potatoes
2 large onions, sliced
1/4 cup bell pepper, chopped
1 pound bacon

1/2 cup mushrooms, sliced
1/2 teaspoon black pepper
1/2 teaspoon salt

PREPARATION

Cut bacon into 1-inch pieces and brown in uncovered Dutch oven. Add onion slices and pepper, cover and cook until onions are limp and transparent, about 10 minutes. Cut potatoes into bite-size chunks and add to oven. Cook an additional 30 minutes. Add mushrooms and continue to cook until potatoes are tender, about 15 more minutes.

COOKING TIME

60 minutes

DUTCH OVEN SIZE

12 inch

STUFFED MUSHROOMS

COOK

Dan Christman

RECIPE CREDIT

Mariah Jensen

INGREDIENTS

1 pound Italian sausage
1 tablespoon minced garlic
20 mushrooms

1 package (8 ounces) cream cheese softened
1 tablespoon Mrs. Dash
1 teaspoon salt

PREPARATION

Place sausage in Dutch oven and brown with nine coals on bottom and an open oven. Stir frequently until cooked thoroughly and crumbled into small pieces. Drain excess grease from oven. Place browned sausage, cream cheese, garlic, salt, and Mrs. Dash in a separate container and mix thoroughly. Scoop the stem and a small hollow out of each mushroom cap. Stuff hollowed mushrooms with the sausage mixture and place top down in Dutch oven. Bake with eight coals on bottom and eighteen on top for 30 minutes until mushrooms are cooked through. Serve hot.

COOKING TIME

45 minutes

DUTCH OVEN SIZE

14 inch

ZUCCHINI CHEESE BAKE

COOK

Kimberly Wach

RECIPE CREDIT

Byron Bills

INGREDIENTS

6 tablespoons unsalted butter
2 tablespoons olive oil
4 large zucchini, chopped
2 large white onions, chopped
6 cloves garlic, minced

6 Roma tomatoes
2 large green bell peppers, chopped
dried Italian seasoning to taste
salt and pepper to taste
24 ounces mozzarella cheese, shredded

PREPARATION

Prepare all vegetables by washing and chopping. Heat Dutch oven using 16-18 briquettes on the bottom until hot. Add butter and olive oil to hot Dutch oven. Once butter is melted add zucchini, onions and garlic; season with salt and pepper. Cook 5-10 minutes until onions turn golden brown. Stir in tomatoes and bell peppers; season with Italian seasoning and additional salt and pepper. Top vegetables with cheese then cover and bake using 8-10 briquettes bottom and 14-16 briquettes top until vegetables are tender and cheese is bubbly.

COOKING TIME

30 minutes

DUTCH OVEN SIZE

14 inch

DROWNED BROCCOLI

COOK

Shalae Wheeler

RECIPE CREDIT

justdutchovenrecipes.com

INGREDIENTS

2 pounds broccoli
1/2 cup olive oil
2 large onions, thinly sliced
6 tablespoons parsley, chopped

4 ounce Provolone, finely diced
16 olives, pitted and chopped
3/4 cup red wine, dry

PREPARATION

Cut stalks from broccoli; peel stalks and cut into 3 inch lengths and thinly slice lengthwise. Separate broccoli crowns into florets. Heat oil in large Dutch oven. Over med-high heat. Add broccoli stalks, sliced onions, parsley and sauté until onions are tender; about 10 minutes. Mix in cheese, chopped olives. Stir mixture for 2 minutes. Reduce heat to low, cover Dutch oven and simmer for 45 minutes. Uncover and cook broccoli another 10 minutes until tender and wine evaporates. Season with salt and pepper to taste.

COOKING TIME

45 minutes

DUTCH OVEN SIZE

12 inch

CORN AND BROCCOLI VEGETABLE DISH

COOK

Ji Shi

RECIPE CREDIT

cook.com

INGREDIENTS

1 can cream style corn	2 tablespoons butter, melted
1 bag frozen broccoli	2 cups croutons
1 egg, beaten	6 slices bacon

PREPARATION

Mix corn and broccoli together. Add egg and butter. Put in Dutch oven. Top with croutons and sliced bacon. Bake at 325° for 1 hour.

COOKING TIME

1 hour

DUTCH OVEN SIZE

12 inch

NATE'S CHEESY VEGETABLES

COOK

Amber Jacobs

RECIPE CREDIT

Mike

INGREDIENTS

1 cup carrots	1/2 cup butter
4 cups broccoli	1 cup cheddar cheese
4 cups cauliflower	1 teaspoon salt
1 cup onions	2 teaspoons pepper
1½ cups half and half	

PREPARATION

Chop up vegetables to bite sized pieces and place them in Dutch oven. Then pour half and half over the vegetables until the Dutch oven is half full. Salt and Pepper to taste. Evenly place butter on top of the vegetables. Bake at 350° for 45 minutes. Check to vegetables after 30 minutes for tenderness. Cook until the vegetables have almost reached your desired tenderness. Then add as much shredded cheddar cheese as you want. Replace the lid and cook until cheese is melted.

COOKING TIME

About 45 minutes

DUTCH OVEN SIZE

14 inch

ORANGE GINGER CARROTS

COOK

Adam Settell

RECIPE CREDIT

Dutch Oven Delights

INGREDIENTS

2 pounds carrots

½ cup orange juice concentrate

½ teaspoon salt

½ cup water

1 tablespoon honey

1 tablespoon brown sugar

1 teaspoon ginger

PREPARATION

Quarter carrots lengthwise and cut into 2 to 3 inch sections. Place in Dutch oven with water and cook for about 20 minutes. Bake at about 350°. Stir once or twice. Mix remaining ingredients and pour over carrots, mixing well. Continue to cook until carrots are tender. Spoon the sauce over carrots to serve.

COOKING TIME

20-40 minutes

DUTCH OVEN SIZE

12 inch

RED SKINNED POTATOS

COOK

Kevin Higgins

RECIPE CREDIT

Mamma Higgins

INGREDIENTS

4 pounds red skinned potatoes

1 white onion

2 tablespoons minced garlic

½ cup butter

garlic salt

pepper

PREPARATION

Cut the red skinned potatoes into fourths if big and halves if small. Cut onion to size of choosing. Add the butter, minced garlic, and seasonings. Put all ingredients in the Dutch oven and bake until soft. Stir about half way through and then when finished.

COOKING TIME

1 hour, or until soft

DUTCH OVEN SIZE

12 inch

ROASTED VEGGIES

COOK

Chad Clayson

RECIPE CREDIT

Renee Farmer

INGREDIENTS

2 parsnips	¼ cup vegetable oil
3 carrots	1 tablespoon Roy's Rub
½ pound small red potatoes	1 tablespoon rosemary, chopped(fresh) if
1 sweet potato	dried 1 teaspoon
2 medium onions	1 yam

PREPARATION

Cut red potatoes in half. Peel the sweet potato, yam, carrots and parsnips. Cut into 1 inch pieces. Peel onions and also cut into 1 inch pieces. Place all vegetables into Dutch oven. Stir in oil and seasonings. Pepper to taste. Bake at about 400° until the veggies are tender.

COOKING TIME

60 minutes

DUTCH OVEN SIZE

12 inch

CURRIED LENTILS AND VEGETABLES

COOK

Katie Swindle

RECIPE CREDIT

www.justdutchovens.com

INGREDIENTS

2 cups dry lentils	1 teaspoon fresh gingerroot, grated
1 ½ cups carrots, chopped	4 cups water or broth of choice
1 cup celery, chopped	1 teaspoon salt
1 ½ cups onion, chopped	1 teaspoon curry powder
2 cloves garlic, minced	

PREPARATION

Rinse lentils and drain. In a Dutch oven combine lentils, water (or broth), carrots, onions, celery, garlic, curry powder, ginger and salt. Bring to a boil; reduce heat. Cover and simmer 30 minutes or until lentils are tender. To add crunch to the meal, toast pita bread wedges and serve with the lentils.

COOKING TIME

30-40 minutes

DUTCH OVEN SIZE

10 or 12 inch

VIDALIA POTATOES

COOK

Matthew Wilson

RECIPE CREDIT

David Hoffman

INGREDIENTS

8 small red potatoes
4 large Vidalia onions

3 table spoons of season salt
1/2 cup butter

PREPARATION

Clean and quarter potatoes and peel onions and quarter, and season salt and butter with quarter cup of water. Cook for 30 minutes with lid on at 400 °. Remove lid and cook for 20 minutes.

COOKING TIME

50 minutes

DUTCH OVEN SIZE

12 inch

YUMMY POTATOES

COOK

Chelsy Dalton

RECIPE CREDIT

Bryon Bills

INGREDIENTS

1 pound extra lean ground beef
1 yellow onion, diced
½ cup butter
6 medium potatoes, grated
1 can cream of chicken soup

1 cup sour cream
1 cup cheddar cheese, grated
salt and pepper
½ cup milk
½ cup Ritz cracker crumbs

PREPARATION

Preheat a Dutch oven. To hot oven add butter, ground beef, and onions. Sauté until beef is brown and onions are soft. Add potatoes and stir to mix. Place lid on Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 15-20 minutes or until potatoes start to soften. In a bowl combine soup, sour cream, cheddar cheese and milk. Stir to mix. Season with salt and pepper. Pour soup mixture over potatoes and stir gently to mix. Sprinkle cracker crumbs over top of potatoes. Replace lid and continue baking for 30 minutes.

COOKING TIME

50 min

DUTCH OVEN SIZE

12 inch

CHEESY STEAMED VEGETABLES

COOK

Trevor Williams

RECIPE CREDIT

Joshua Balls

INGREDIENTS

8 cups of any vegetables

¼ cup of water

8 ounces of fresh parmesan cheese, grated

½ cup butter

8 ounce sharp cheddar cheese, grated

pepper

salt

PREPARATION

Cut the vegetables up into bite size pieces. Put the water in the Dutch oven and then add the vegetables. Season with salt and pepper as you see fit. Place slices of butter on top of the vegetables and close the lid. Cook until vegetables are steaming. Then remove half the coals. Steam the vegetables for another 15 minutes. If you are cooking potatoes or carrots then wait until they are tender. Remove the Dutch oven from the coals and remove the water with a baster. Cover vegetables with the grated cheese; serve when the cheese is melted.

COOKING TIME

45 minutes

DUTCH OVEN SIZE

12 inch

LETTUCE WITH OYSTER SAUCE

COOK

Yuqing Pan

RECIPE CREDIT

Fujie Zhou

INGREDIENTS

½ cup oil

2 spoonfuls soy sauce

6 cups water

2 teaspoon sesame oil

1 head lettuce

¼ teaspoon garlic, minced

½ teaspoon pepper

6 tablespoons oyster sauce

1 teaspoon msg

PREPARATION

Boil the water with salt and a little oil, and then put the lettuce into the boiling water. Take them out as soon as they become soft. Put the lettuce in a clean dish. Next, heat the oil in the Dutch oven. When it heats, put in the garlic, and then follow with soy sauce, oyster sauce, msg, salt and water. When the water boils, drip the sesame oil in. Finally, sprinkle the mixed sauce on the lettuce.

COOKING TIME

10 minutes

DUTCH OVEN SIZE

12 inch

DUTCH OVEN POTATOES

COOK

Amber Davis

RECIPE CREDIT

Grandma Davis

INGREDIENTS

¼ pound bacon	freshly ground black pepper
1 small onion, chopped	½ cup water
2 tablespoons butter, cut in small pieces	1 tablespoon seasoned salt
¼ cup chopped parsley leaves	
2 ½ pounds russet potatoes, peeled, chopped	

PREPARATION

Cut bacon into 1-inch pieces and potatoes into bite-size pieces. Cook bacon until crisp and add onions. Cook for about 5 minutes, or until transparent. Put potatoes into a large mixing bowl. Add parsley, seasoned salt and pepper, to taste. Mix all ingredients well. Put potatoes into the Dutch oven, and add water and butter. Cook covered until potatoes are browned and tender.

COOKING TIME

20 minutes

DUTCH OVEN SIZE

12 inch



ALABAMA 4 ALARM CHILI

COOK

Wesley McWaine

RECIPE CREDIT

justdutchovenrecipes.com

INGREDIENTS

1 1/2 pounds Italian sausage
4 cups garlic, minced
2 cups Hunt's chili beans, not drained
1 cup Hunt's whole tomatoes
2 tablespoons Gebhardt's chili powder
1 teaspoon cinnamon
1 yellow bell pepper, diced
your favorite cheese, shredded (optional)

1 large onion, diced
2 tablespoon olive oil
2-15 ounce cans Hunt's tomato sauce
1 cup beer or beef stock
2 jalapeno peppers, diced
1 red bell pepper, diced
Sour cream (optional)

PREPARATION

Heat olive oil in a Dutch oven. Cook sausage, onion and garlic until sausage is no longer pink. Drain, then add remaining ingredients. Simmer for 45 minutes stirring every 15 minutes. Serve with sour cream or shredded cheese if desired.

COOKING TIME

45 minutes

DUTCH OVEN SIZE

12 inch

BARBEQUE CHICKEN

COOK

Alisa Zabel

RECIPE CREDIT

Paul Zabel

INGREDIENTS

1 large onion
8 medium potatoes
3 large carrots
3 celery ribs

4 medium chicken breasts
1 can coca-cola
1 16oz bottle of Masterpiece BBQ sauce

PREPARATION

Cut the chicken breasts, potatoes, carrots, celery ribs, and onion into small stew sized chunks. Put pieces into Dutch oven. Pour entire bottle of BBQ sauce and entire can of coca cola in Dutch oven. Mix all ingredients together. Allow to cook approximately an hour at 350°.

COOKING TIME

60 minutes

DUTCH OVEN SIZE

12 inch

CHEESY BROCCOLI - RICE CASSEROLE

COOK

Shauna Christiansen

RECIPE CREDIT

Cooks.com

INGREDIENTS

1/2 cup butter	1/2 soup can milk
1 small onion, minced	1 (8 oz.) jar Cheez Whiz
2 celery stalks, minced	2 cups cooked rice
3 cups fresh broccoli, chopped	1/2 cup bread crumbs
1-10 3/4 ounce can cream of mushroom soup	

PREPARATION

Melt butter in Dutch oven. Then add onion, broccoli and celery. Sauté. Mix soup, milk and Cheez Whiz together. Stir sauce and rice into broccoli mixture. Sprinkle with bread crumbs. Cook covered in Dutch oven at 350° for 20 minutes.

COOKING TIME

20 minutes

DUTCH OVEN SIZE

12 inch

SHEPHERD'S PIE

COOK

Chelsea Blair

RECIPE CREDIT

Brandi, Cooks.com

INGREDIENTS

1.5 pounds lean ground beef	1 small yellow onion, chopped
15 ounce can corn	6 cups mashed potato flakes
15 ounce can mixed peas & carrots	6 tablespoon butter
1 package of brown gravy mix	salt and pepper
1 cup mild cheddar cheese, shredded	1 premade pie crust

PREPARATION

In a skillet combine onion and ground beef until beef is browned and crumbly, drain excess fat. Prepare the gravy mix by adding 1 cup of water and bringing to a boil. Add the gravy to the beef/onion mixture. Prepare the mashed potatoes using salt, pepper and butter to taste. Drain the corn and peas & carrots. Roll out the pie crust on the bottom of the Dutch oven. Spread the meat mixture over the pie crust and then evenly spread the corn, peas and carrots over the meat mixture and top with the mashed potatoes. Bake at 350°. Half way through cooking time sprinkle cheese on top of the mashed potatoes.

COOKING TIME

60 minutes

DUTCH OVEN SIZE

12 inch

CHICKEN AND BROCCOLI CASSEROLE

COOK

Michelle Aleman

RECIPE CREDIT

Dutch Oven and Outdoor
Cooking 2

INGREDIENTS

4 chicken breast halves
1 cup cream of chicken soup
½ cup mayonnaise
1 teaspoon lemon juice

2 pounds fresh broccoli
½ cup milk
1 cup cheddar cheese
1 cup bread crumbs

PREPARATION

Cook and cube chicken. Place chicken on the bottom of the Dutch oven then place chopped broccoli on the top. Mix the cream of chicken soup, milk, mayonnaise, cheddar cheese, and lemon juice together in a bowl, and spread over the broccoli and chicken. Bake at 350 ° for about 30 minutes. 5 minutes before it is finished, sprinkle bread crumbs over the top.

COOKING TIME

30 minutes

DUTCH OVEN SIZE

12 inch

CHICKEN SALSA

COOK

Mike Strangfeld

RECIPE CREDIT

Lisa Strangfeld

INGREDIENTS

1 pound chicken
1 can black beans, drained
¼ cup jalapenos, diced
1 cup salsa
Tortillas

½ cup water
¾ cup brown sugar
1 cup pepper jack cheese, shredded
¼ cup onion, diced
Salt and pepper

PREPARATION

Cut chicken into thin strips. Drain your black beans; dice your jalapenos and onions. Add salsa, brown sugar, water, onions, black beans, jalapenos, and chicken to your oven. Bake at 400° until the chicken is easily able to shred. Serve over tortillas with cheese.

COOKING TIME

60 minutes

DUTCH OVEN SIZE

12 inch

CHICKEN ENCHILADAS

COOK

Tara Loving

RECIPE CREDIT

Grandma Loving

INGREDIENTS

5 cans El Pato sauce

1 can black beans

1 can corn

1 block of cream cheese

1 green bell pepper chopped

1 large jar of enchilada sauce

4-5 chicken breasts

1 small bag of Mexican shredded cheese

1 large container of sour cream

1 bag shredded lettuce

2 large tomatoes chopped

12 (10") flour tortillas

PREPARATION

In a 5+ qt. Crockpot pour 1 can of El Pato to cover bottom of Crockpot. Lay chicken breasts on top of the sauce in a single layer. Pour remaining 4 cans of El Pato to cover chicken. Cook on med-high for approximately 4 hours, or until chicken is easily shredded. *TIP: check chicken frequently to make sure sauce is not burning on, add a little water if needed. When chicken is finished cooking, transfer to a cutting board to shred. Spoon $\frac{3}{4}$ of enchilada sauce into the bottom of the Dutch oven and spread evenly. Combine chicken, black beans, corn, $\frac{1}{2}$ bag of shredded cheese, chopped bell pepper, and cream cheese. Spoon $\frac{1}{2}$ cup of chicken filling down the center of each tortilla. Fold in the ends and roll up each tortilla. Place seam side down in the Dutch oven. Spoon the remaining sauce over the top and top with cheddar cheese. Cook for approximately 20 minutes or until warm. Before serving, top enchiladas with shredded lettuce, tomatoes, and sour cream. Enjoy

COOKING TIME

60 minutes

DUTCH OVEN SIZE

12 inch

COKE CHICKEN

COOK

Trae Perry

RECIPE CREDIT

Log Cabin Dutch Oven

INGREDIENTS

14 pieces of chicken

24 ounce bottle of ketchup

2 - 12 ounce cans of Coke

PREPARATION

Add all ingredients, (except 1 Coke) cover and cook at 350°. While waiting for chicken to cook, drink the other Coke. Check chicken at 35 minutes, enjoy.

COOKING TIME

35 minutes

DUTCH OVEN SIZE

12 inch

DUTCH OVEN PORK ROAST

COOK

Nate Poorman

RECIPE CREDIT

Sept. 2009 Taste of Home

INGREDIENTS

1 boneless whole pork loin roast (3 to 4 pounds) 1-16 ounce jar salsa
1-16 ounce can kidney beans, undrained ¼ teaspoon salt
¼ teaspoon pepper

PREPARATION

Line the Dutch oven with heavy-duty aluminum foil; add pork. Combine the salsa, kidney beans, salt and pepper. Then pour over pork. Cover Dutch oven. Place Dutch oven directly on top of 10-12 of them. Then place another 10-12 briquettes on the pan cover. Cook for 1 ¼ to 1 ½ hours or until a meat thermometer reads 160°.

COOKING TIME

75-90 minutes

DUTCH OVEN SIZE

12 inch

DUTCH OVEN TERIYAKI CHICKEN

COOK

Chad Seibold

RECIPE CREDIT

Log Cabin Dutch Oven cook book

INGREDIENTS

14-16 pieces chicken 2 tablespoon cooking oil
2 cups brown sugar 1 onion, sliced (optional)
1-12ounce or more bottle teriyaki sauce

PREPARATION

Put oil in bottom of Dutch oven and arrange the chicken. Sprinkle brown sugar over the chicken, pour on the teriyaki sauce, and add onion. Cover pot and cook at 350° for 1 hour. Check the pot and if the chicken is pulling from the bone it is done. If not return to heat and cook 15 to 20 minutes more.

COOKING TIME

60 minutes

DUTCH OVEN SIZE

12 or 14 inch

DUTCH OVEN SWEET CORN AND BELL PEPPER LASAGNA

COOK

Tony Law

RECIPE CREDIT

Adapted from Rachel Ray's
Summer Sweet Corn
Fettuccini

INGREDIENTS

Noodles

4 cups flour

4 large eggs

1 teaspoon salt

Sweet Corn Filling

3 tablespoon extra virgin olive oil

6 cups frozen or fresh sweet corn

6 medium shallots

4 medium cloves of garlic

2-3 red bell peppers, seeded and chopped

2 cups cream

2 cups Mozzarella

½ cup extra virgin olive oil

6 tablespoon water

1 cup vegetable stock

4 tablespoon fresh thyme, chopped

½-1 cup fresh basil

1 cup parmesan cheese

hot sauce of choice

1-2 Serrano peppers, seeded (if desired)

flour or corn starch if filling is to wet

PREPARATION

Noodles: Place flour in a pile and make a large well in the center. Crack and beat eggs in the well. Gradually incorporate eggs with flour from the inside of the flour. Finish combining with your hands. Knead dough for 1-2 minutes and let rest under a bowl for at least 20 minutes. Use pasta roller or rolling pin to desired thickness and cut to desired shape.

Note: If the dough is wet and sticky add approx. 1 tbsp of flour. If dough is too dry add approx 1 tbsp water. If done in advance, wrap dough in plastic wrap and refrigerate. Noodles can be substituted with pre-boiled dried pasta.

Sweet Corn Filling: In a large skillet over medium heat olive oil, and cook shallots, bell peppers, garlic, Serrano peppers and ¾th corn until tender. Blend remaining corn and cream in a food processor until smooth. Pour stock into the pan and let simmer to reduce for at least 1 min, or reduced by ½ to ¾. Stir in thyme, ½ cup parmesan ches and corn-cream mixture and cook for 4-5 minutes or until it has thickened. Add hot sauce and season with salt and pepper to taste.

Note: Corn starch or flour can be added to thicken to your liking. If the mixture is to thin, reserve the cooking liquid to use as a sauce after baking.

Layer the lasagna in a Dutch oven starting with the Sweet Corn Filling then fresh noodles. Sprinkle each layer of filling with mozzarella cheese reserving enough to cover the top of the lasagna.

COOKING TIME

1 hour

DUTCH OVEN SIZE

12 inch

SUPER COOL DAVE'S LAMB CURRY OF EXTREME AWESOMENESS

COOK

David Allen

RECIPE CREDIT

David Allen

INGREDIENTS

2 carrots, sliced	2 cloves of garlic
2 celery sticks sliced	4 ounce Spice World ground ginger
6 pounds of lamb, ½ inch cubes	4 ounce Tia Kitchen red curry
4 red potatoes, ½ inch cubes	2 boxes of Golden Curry sauce mix
1-15 ounce can of sweet peas	1 teaspoons oregano
1 medium red bell pepper	2-12 ounce can coconut milk
1 medium green bell pepper	5 tablespoons yellow curry powder
2 bushels of cilantro	

PREPARATION

Bring coconut milk to a boil, stirring constantly. Mix everything into the Dutch oven and cook for 3 hours.

COOKING TIME

3 hours

DUTCH OVEN SIZE

12 inch

EASY BEEF STEW FOR CAMPING

COOK

Hilary Eskelson

RECIPE CREDIT

Cooks.com

INGREDIENTS

3 tablespoons flour	1 bay leaf
1 teaspoon salt	⅛ tablespoon thyme
¼ teaspoon pepper	6 medium potatoes, quartered
2 pounds beef stew meat	6 small onions
3 tablespoons shortening	4 medium carrots, cut in 1 inch pieces
2 cups water	3 stalks celery, sliced
1-9 ounce package frozen cut green beans	flour for gravy

PREPARATION

Combine flour, salt and pepper. Dredge meat in flour mixture. Heat the shortening and brown meat in Dutch oven. Drain off fat. Add water, bay leaf and thyme. Cover tightly and cook for 2 hours. Add vegetables and continue cooking covered for 30 minutes or until meat is tender and vegetables are done. Use flour to thicken cooking liquid to desired consistency for gravy.

COOKING TIME

40 minutes

DUTCH OVEN SIZE

12 inch

HOT AND SPICY CHICKEN

COOK

Serena Davis

RECIPE CREDIT

legendsofamerica.com

INGREDIENTS

2 chickens, quartered and skinned	2 tablespoon cornstarch
Sesame seeds	$\frac{3}{4}$ cup brown sugar
2 tablespoons soy sauce	1 tablespoon cooking sherry
2 tablespoons red wine vinegar with garlic	$\frac{1}{2}$ teaspoon cayenne pepper
$\frac{1}{8}$ teaspoon cloves	$\frac{1}{8}$ teaspoon nutmeg
1 teaspoon ginger	$\frac{3}{4}$ cup water

PREPARATION

Bake chicken in Dutch oven for 40-50 minutes at about 350°. Meanwhile, mix together everything except water and starch. Bring to a boil. Mix water and starch and add to boiling mixture. Stir until thickened. Spoon mixture over chicken the last 20 minutes of cooking. Sauce could be made ahead.

COOKING TIME

40-50 minutes

DUTCH OVEN SIZE

12 inch

HUNTERS AM FEAST

COOK

Zach Stringham

RECIPE CREDIT

Grandpa Lonnie Stringham

INGREDIENTS

1 pound bacon/sausage	10-12 medium potatoes, sliced
2 medium yellow onions, diced	12 eggs, beaten
$1\frac{1}{2}$ cups fresh mushrooms, sliced	salt and pepper to taste
1 green bell pepper, diced	3 cups cheddar cheese, grated
3 cloves garlic, minced	hot sauce/salsa to taste

PREPARATION

Preheat Dutch oven. Cut bacon into 1-2 inch slices. Put in Dutch oven and fry until brown. Add onion, mushrooms, bell pepper and cook until onions are clear like glass. Add potatoes and season with salt and pepper. Cover and bake using 8 briquettes on bottom and 14-16 briquettes on top for 30 minutes. Then pour eggs over top of potatoes and season with salt and pepper again. Cover and bake for another 20 minutes. Stir gently every 5 minutes. When eggs are done, cover the top with cheese and replace lid. When cheese is melted it's done! Serve with salsa or hot sauce.

COOKING TIME

50 minutes

DUTCH OVEN SIZE

12 inch

KADEE'S PULLED PORK SANDWICHES

COOK

KaDee Foran

RECIPE CREDIT

KaDee Foran

INGREDIENTS

3 ½ pounds slow cooked pork roast
Barbecue Sauce
2-8 ounce cans tomato sauce each
½ cup dark brown sugar, packed
3 tablespoon vinegar
3 tablespoon prepared yellow mustard
2 teaspoon garlic powder

¼ teaspoon ground red pepper
1 tablespoon soy sauce
1 teaspoon onion powder
½ teaspoon salt
16 hamburger buns

PREPARATION

Mix all barbecue sauce ingredients in Dutch oven, and simmer while you pull the pork apart. Pull pork into small pieces, and add to barbecue sauce. Simmer for 30- 40 minutes until heated through to allow flavors to blend. Spoon onto buns, and serve. Note: For best results, cook roast ahead of time for 6-7 hours in a slow cooker. Make sure the roast is very tender as this makes it easier to pull.

COOKING TIME

40 minutes

DUTCH OVEN SIZE

12 inch

SWEET CHILI

COOK

Ryan Whitworth

RECIPE CREDIT

Byron's Dutch Oven Recipes

INGREDIENTS

1 pound lean ground beef
4 cans pinto beans
2 large yellow onions, diced
8 cloves garlic, minced
1 pound bacon, cubed
2 teaspoons salt
1½ teaspoons ground black pepper

2 cans stewed tomatoes
1 cup honey
2 teaspoons cinnamon
1 teaspoon cloves
1 teaspoon allspice
2 tablespoons chili powder

PREPARATION

Brown ground beef in a well-oiled Dutch oven. Add beans, onion, garlic, uncooked bacon, salt, pepper, tomatoes, honey, cinnamon, cloves, allspice, and chili powder. Cover and let it simmer for 60 minutes.

COOKING TIME

60 minutes

DUTCH OVEN SIZE

12 inch deep dish

MEATBALLS AND GRAVY

COOK

Lisa Brown

RECIPE CREDIT

JRK Family Outdoors

INGREDIENTS

2½ pounds ground beef

1½ cup milk

1 egg

½ cup onions, chopped

½ a sleeve of crushed Ritz crackers

⅛ teaspoon allspice

1 teaspoon garlic

1 teaspoon Italian seasoning

salt and pepper for taste

2 tablespoons vegetable oil

1 can cream of mushroom soup

PREPARATION

Put ground beef in a separate bowl, adding ½ cup of milk, 1 egg slightly beaten, onions, Ritz crackers, allspice, garlic, Italian seasoning, and salt and pepper for taste. Mix up well. Make 1 ½ inch sized meat balls and place in Dutch oven coated with 2 table spoons of vegetable oil. Gravy mix- Add remaining milk, cream of mushroom soup and salt and pepper to taste. Whisk mixture. Pour over the meatballs. Cover and bake at 350°.

COOKING TIME

45 to 60 minutes

DUTCH OVEN SIZE

14 inch

SOUTH OF THE BORDER SOUP

COOK

Justin Huntsman

RECIPE CREDIT

Heidi Payne

INGREDIENTS

2 pounds lean hamburger

1 can cream style corn

15 ounce can stewed tomatoes

15 ounce can dice tomatoes

1 onion, chopped

15 ounce can kidney beans

8 ounce can tomato sauce

1 can chili con carne

Taco seasoning packet

PREPARATION

Brown Burger with onions. Drain. Mix all ingredients with burger. If you are to eat right away simmer for 35 minutes. Serve with chips, grated cheese, and sour cream.

COOKING TIME

35 minutes

DUTCH OVEN SIZE

12 inch

SPINACH AND RICE CASSEROLE

COOK

Peter Joyce-instructor

RECIPE CREDIT

Moosewood Cookbook

INGREDIENTS

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

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

PREPARATION

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

COOKING TIME

35 minutes

DUTCH OVEN SIZE

14 inch

THE BEST DARN GREEN BEAN CASSEROLE

COOK

Melodie Halstead

RECIPE CREDIT

Cooks.com

INGREDIENTS

3 cans green beans, long cut-drained
10 ¾ ounce cream of mushroom soup
10 ¾ ounce can cream of chicken soup
1/3 cup milk

1 ½ tablespoons dried minced onion
¼ teaspoon black pepper
1 cup Stove Top Stuffing (or similar)

PREPARATION

Mix soup, milk, dried onion and pepper in a Dutch oven. Stir in beans. Cover Dutch oven and cook at 350° for 35 minutes. Top with stuffing bake uncovered for an additional 10-15 minutes or until stuffing is slightly browned.

COOKING TIME

45-50 minutes

DUTCH OVEN SIZE

12 inch

TOMATO SAUCE SPAGHETTI

COOK

Pei Yu Chen

RECIPE CREDIT

Web article

INGREDIENTS

2 cup onion, chopped	8 garlic cloves, minced
¼ cup vegetable oil	1½ teaspoon salt
½ teaspoon pepper	½ teaspoon sugar
8 cup tomatoes, coarsely chopped and peeled	

PREPARATION

Cook the spaghetti noodles in advance. In a Dutch oven over medium heat, sauté onion and garlic in oil until tender. Add tomato, parsley, salt, pepper and sugar; bring to a boil. Reduce heat; cover and simmer for 1 hour. Last 10 minutes, mix noodles with tomato sauce.

COOKING TIME

1 hour

DUTCH OVEN SIZE

12 inch

TOMATO, BASIL AND ONION TART

COOK

Jarrold Zweigart

RECIPE CREDIT

Jon Green

INGREDIENTS

oil	10 ounces Parmesan cheese, shredded
1 Puff Pastry Sheets (Pepperidge Farm)	10 ounces mozzarella cheese, shredded
flour	black pepper, salt, garlic powder
3-4 tomatoes, sliced	1 egg + water
2 cups fresh basil, chopped	1-2 onions, thin sliced

PREPARATION

Slice the tomatoes and onions. Oil the Dutch oven before use. Use flour to roll the puff pastry sheets out. Lay the sheets in the bottom of Dutch oven until the bottom is covered and flaps of pastry are hanging over the edge. Next, make 3 separate layers on top of pastry with tomatoes, basil, onions, parmesan, and mozzarella. Then lightly season with pepper, salt and garlic powder. Apply the previously added ingredients making three different layers. Do not just put 3 layers of tomatoes together, apply one round of ingredients then apply another round and so forth. Fold overhanging edges of pastry into the center loosely. Now get yourself a small bowl of water (1-2 teaspoon) and mix with one egg white. Use egg white and brush a light coat of this mixture onto the top of your pastry. Bake with 6 coals on the bottom and a ring of coals on the lid until crust is golden brown

COOKING TIME

45 minutes

DUTCH OVEN SIZE

12 inch

VEGETARIAN BLACK BEAN CHILI

COOK

Darla Johnson

RECIPE CREDIT

Martha Stewart

INGREDIENTS

2 tablespoons olive oil	
2 medium onions chopped	4-19 ounce black beans drained and rinsed
4 cloves garlic minced	2-28 ounce cans crushed tomatoes
4 zucchini quartered and sliced thin	2-10 ounce packages frozen corn, thawed
4 carrots, sliced thin	2 cups water
2 tablespoons chili powder	salt and pepper to taste
2 teaspoons cumin	

PREPARATION

Heat Dutch oven. Add oil, onion and garlic; season with salt and pepper. Cook stirring occasionally, until onion begins to soften. Add zucchini, carrots, chili powder, and cumin. Cook stirring occasionally until carrots are crisp tender, 6 to 8 minutes. Add beans, tomatoes, corn, and 2 cups water. Simmer until slightly thickened and carrots are soft. 8 to 10 minutes more.

COOKING TIME

30 minutes

DUTCH OVEN SIZE

12 inch

WILD RICE HAMBURGER CASSEROLE

COOK

Steven Jordan

RECIPE CREDIT

LaWanna Peterson

INGREDIENTS

½ cup wild rice, washed	2¾ cup water
1 pound hamburger	1 cup celery, chopped
½ cup onion, chopped	¼ cup carrots, chopped or sliced
¼ cup parsnips, sliced	1-10 ¾ ounce can Cream of Mushroom soup
½ cup uncooked white rice	salt and pepper to taste

PREPARATION

Combine wild rice and 1¼ cups water in Dutch oven. Cover with lid and place over 8 hot briquettes. Cook for 30-45 minutes or until rice is fluffy. Remove rice from oven, then brown hamburger. Mix celery, onion, carrot, and parsnips into hamburger. Add cooked wild rice, Cream of Mushroom soup, 1 ½ cups water, white rice, salt and pepper. Stir until blended. Cover with lid and set oven over 8 fresh briquettes. Continue cooking 20-30 minutes or until rice is fluffy and liquids are absorbed. Serve hot.

COOKING TIME

80 minutes

DUTCH OVEN SIZE

10 inch

BOHEMIAN STUFFED SHELLS with HERBED TOFU RICOTTA

COOK

Peter Joyce, Instructor

RECIPE CREDIT

Mama Ronzoni

INGREDIENTS

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

PREPARATION

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

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

COOKING TIME

30-45 minutes

DUTCH OVEN SIZE

14 inch



6 LAYER BARS

COOK

Jed Pond

RECIPE CREDIT

Diane Sorensen

INGREDIENTS

2 cups graham cracker crumbs
2 cups coconut
1 can sweetened condensed milk
1 cup butterscotch chips
1 cup nuts, chopped
1 cup chocolate chips
½ cup butter

PREPARATION

Mix crumbs and butter in Dutch oven. Add remaining ingredients in layers, ending with the milk. Bake at about 300° for 25 minutes. Cut soon after removing from the coals, coconut should be browned.

COOKING TIME

25 minutes

DUTCH OVEN SIZE

12 inch

ADAM SANDERS' PEACH COBBLER

COOK

Adam Sanders

RECIPE CREDIT

Mike Denman (Uncle)

INGREDIENTS

1 large can sliced peaches
1 box yellow cake mix
8 tablespoons butter
spices if wanted

PREPARATION

Prepare Dutch oven to 350°. When heated, pour can of peaches with juices inside adding cake mix on top. Do not stir. Cube the butter and place evenly on top of the cake mix. Dust with spices if desired. Bake 40 minutes, turning oven and lid every ten minutes to avoid hot spots and evenly distribute heat. Replace coals after twenty minutes. Check with a knife, if not done replace coals again and cook ten more minutes. Check again.

COOKING TIME

40 minutes

DUTCH OVEN SIZE

12 inch

BANANA COFFEE CAKE

COOK

Kalio Benao

RECIPE CREDIT

www.dutchovendude.com

INGREDIENTS

1 box yellow butter cake mix
2 ripe bananas
1 teaspoon flour

$\frac{3}{4}$ cup brown sugar
 $\frac{1}{2}$ teaspoon cinnamon
1 teaspoon butter, melted

PREPARATION

Place a pie tin in the Dutch oven, resting on 3 or 4 stones. Prepare the cake mix according to the box instructions and pour it into the pie tin. Mash the 2 bananas and pour them into the pie tin. In a mixing bowl, mix together the butter, the cinnamon, the flour, and the brown sugar. Sprinkle the cinnamon-flour mixture on the mashed bananas. Cover and bake for about 25 minutes at 350°. Insert a butter knife through the center and if it comes back clean, the cake is ready.

COOKING TIME

25 minutes

DUTCH OVEN SIZE

12 inch

BLUEBERRY BOY BAIT

COOK

Hayleigh Rasch

RECIPE CREDIT

Ronda Rasch

INGREDIENTS

2 cups flour
 $\frac{2}{3}$ cup butter, firm
1 teaspoon salt
 $1 \frac{1}{4}$ cup blueberries

$1 \frac{1}{2}$ cup sugar
2 eggs
1 cup milk
2 teaspoons baking powder

PREPARATION

Cut the butter in to pieces, approximately the size of a pea. Separate the egg yolk from the egg whites. Sift the flour and sugar together. Add the butter pieces. Set $\frac{3}{4}$ of mixture aside for topping. Add baking powder, egg yolks, salt and milk to batter. Beat together for three minutes. In another bowl beat egg whites into peaks, and then fold into batter. Pour mixture into Dutch oven. Top batter with blueberries and topping that was set aside. Bake at about 350° or until the cake is golden brown.

COOKING TIME

45 minutes

DUTCH OVEN SIZE

12 inch

CAMPFIRE BERRY PEACH COBBLER

COOK

Andrew Berg

RECIPE CREDIT

Louis Berg

INGREDIENTS

2 - 30 ounce cans peaches, drained
1 cup fresh blueberries

1 yellow cake mix, dry
1 can Sprite

PREPARATION

Spread drained peaches and blueberries on bottom of the cast iron Dutch oven. Pour the cake mix over the fruit, and then the sprite over the cake mix. Stir to mix evenly. Cover with lid, and place 12 charcoal briquettes on top and 12 underneath. Bake for one hour, rotating oven and lid every 15 minutes.

COOKING TIME

60 minutes

DUTCH OVEN SIZE

12 inch

CHERRY UPSIDEDOWN SURPRISE CAKE

COOK

Kim Gale

RECIPE CREDIT

Cooks.com

INGREDIENTS

3/4 cup sourdough
3/4 cup milk
1/3 cup shortening
3/4 cup brown sugar
1/3 teaspoon vanilla
1/3 teaspoon cinnamon
1 1/2 teaspoon nutmeg
1/3 teaspoon ground cloves

1/3 teaspoon baking soda
1 1/2 teaspoon baking powder
1 egg
1/3 teaspoon salt
1 1/2 cups flour
16 ounce package marshmallows
21 ounce can cherry pie filling

PREPARATION

Combine the sourdough and milk and set aside. Combine shortening, sugar, vanilla, spices, baking powder, and baking soda in a bowl. Next beat in the egg. Add the sourdough and sugar and thoroughly mix. Add the salt and flour and mix until the batter is smooth. Cover the bottom of the Dutch oven with marshmallows, then pour the cake mix over the top and spread the pie filling on top of the cake mix. Bake at 350°.

COOKING TIME

45 minutes

DUTCH OVEN SIZE

14 inch

CHOCOLATE TURTLE CAKE

COOK

Ann-Kathrin Herrmann

RECIPE CREDIT

Dorothy Lamb

INGREDIENTS

1 cup water	1 cup brown sugar
10 ounce package miniature marshmallows	½ teaspoon baking soda
1 cup butter, melted	1 chocolate cake mix
1 package caramels	1 cup pecans

PREPARATION

Line Dutch oven with foil or grease well. Mix cake mix with the above ingredients, except the caramels. Pour into Dutch oven and sprinkle the top with the unwrapped caramels. Cook over low coals for 20 - 25 minutes with lid on. You can also save the pecans and put on top, then put the caramels on top of the pecans.

COOKING TIME

20-25 minutes

DUTCH OVEN SIZE

12 inch

CARAMEL APPLE COBBLER

COOK

Teresa Fink

RECIPE CREDIT

Kara Lloyd

INGREDIENTS

French vanilla cake mix
1 bag caramels
½ can Sprite
¼ cup butter
2 cans apple pie filling

PREPARATION

Pour pie filling in Dutch oven. Cover with cake mix, add Sprite. Add caramels and sliced pieces of butter on top. Bake at 350°. Variations: try using caramel bits and add some warmed Mrs. Richardson's caramel.

COOKING TIME

30-45 minutes

DUTCH OVEN SIZE

12 inch

FUDGY CAKE BARS

COOK

Sharen Caldera

RECIPE CREDIT

Dutchovenmadness.blogspot.com

INGREDIENTS

1 yellow cake mix
2 eggs
1/3 cup oil
1 can sweetened condensed milk
1 cup semi-sweet chocolate chips

PREPARATION

Combine cake mix, eggs and oil and press 2/3 of it into a greased Dutch oven. In a separate bowl, combine milk and chocolate chips. Melt the chocolate chips. Pour chocolate mixture in Dutch oven. Sprinkle remaining crust over chocolate. Bake at 350° for 20 minutes or until they start to turn golden.

COOKING TIME

20 minutes

DUTCH OVEN SIZE

12 inch

DUTCH APPLE CRISP

COOK

Justin Venemon

RECIPE CREDIT

Cast Iron Cuisine

INGREDIENTS

2 cans apple pie filling or any fruit filling
1 white cake mix
1 cup nuts, chopped (optional)
2 tablespoons butter
1 tablespoons cinnamon

PREPARATION

Mix together cake mix and butter until mixture feels like cornmeal. Add nuts if desired. Put pie filling in bottom of Dutch oven. Spread cake mixture over the top of the pie filling. Sprinkle with cinnamon and more nuts. Bake at 350° for 45 minutes.

COOKING TIME

45 minutes

DUTCH OVEN SIZE

12 inch

PIONEER CARROT CAKE

COOK

Jacqueline Brown

RECIPE CREDIT

Ahappycamper.com

INGREDIENTS

2 cups flour

¾ cup vegetable oil

¾ cup sugar

3 eggs

½ cup buttermilk

2 teaspoon vanilla

2 teaspoon cinnamon

2 cups grated carrots

1 ½ cup flaked coconut

1 cup nuts, chopped

1 cup crushed pineapple drained

2 teaspoon soda

½ teaspoon salt

PREPARATION

Sift together first 4 ingredients, set aside. Beat eggs and add oil, buttermilk, sugar and vanilla. Mix well. Add flour mixture, pineapple, carrots, coconut (optional) and nuts. Pour batter into a warm and greased oven. Bake at 350° for about 55 minutes or until you can smell it. A toothpick will come out clean when inserted. *Cream Cheese Frosting:* In a bowl, mix 3 cups powdered sugar, 12 ounce cream cheese, 1 teaspoon milk, and 1 teaspoon vanilla. *Hint:* Adding a pinch of baking powder to powdered sugar frostings will help it stay moist and not crack.

COOKING TIME

55 minutes

DUTCH OVEN SIZE

12 inch

EASY PEACH DUMP COBLER

COOK

Wes Howard

RECIPE CREDIT

Byron Bills

INGREDIENTS

60 ounces sliced peaches

1 dry yellow cake mix

1 can Sprite or 7up

ice cream of your choice

PREPARATION

Into the Dutch oven add peaches and spread out. Pour cake mix over peaches then pour the soda over the cake mix. Stir to mix completely. Place lid on oven. Bake for 45 minutes to an hour at 350°. Rotate oven and lid every 15 minutes.

COOKING TIME

45 minutes

DUTCH OVEN SIZE

12 inch

JORDAN RIVER MUD

COOK

Makenna Nolte

RECIPE CREDIT

Sandy Watts

INGREDIENTS

10 ounce bag miniature marshmallows
½ cup dry baking cocoa
2 cups brown sugar
4 cups hot water
2 teaspoon vanilla
1 package chocolate chips

1 chocolate cake mix
3 eggs
1½ cups water
⅓ cup vegetable oil
1 package Cool Whip

PREPARATION

Line Dutch oven with foil and preheat. Blend cake mix, water, vegetable oil, and eggs. Pour the prepared batter into the preheated oven. Add the marshmallows. Mix the cocoa, brown sugar, hot water, and vanilla to make the "Mud." Pour over the marshmallows. Cover the oven with 8-10 coals on the lid 8 coals on bottom and bake about 40 minutes. Remove the lid about 5 minutes before baking time is up and sprinkle on the chocolate chips. Allow the chocolate chips to melt for a few minutes. Serve with cool whip.

COOKING TIME

40 minutes

DUTCH OVEN SIZE

12 inch

CHOCOLATE CHERRY COBBLER

COOK

Elisha Stutzman

RECIPE CREDIT

Mikel Kline

INGREDIENTS

2 cans cherry pie filling
¾ cup water
¾ cup butter

2 boxes chocolate cake mix
1 - 12 ounce bag chocolate chips

PREPARATION

Empty 2 cans of cherry pie filling into the bottom of the Dutch oven and spread evenly. Pour in 2 boxes of chocolate cake mix and spread evenly. Sprinkle cake mix with. Top with chocolate chips and butter cut into slices.

COOKING TIME

45 minutes

DUTCH OVEN SIZE

12 inch

STRAWBERRY SHORTCAKE

COOK

Brittany Paddock

RECIPE CREDIT

Bisquick

INGREDIENTS

2 ⅓ cups Bisquick mix
1/2 cup milk
3 tablespoons sugar
3 tablespoons butter, melted

1 large container frozen sliced
sweetened strawberries (24 ounces)
1 can whipped cream

PREPARATION

Stir Bisquick mix, milk, sugar and butter together in mixing bowl till soft dough forms. Drop in desired size spoonful into a buttered and floured Dutch oven. Bake at 350° for about 15-20 minutes, or until golden brown. Then top with desired amount of strawberries and whip cream.

COOKING TIME

15 minutes

DUTCH OVEN SIZE

12 inch

DUTCH OVEN PEACH ORANGE DUMP COBBLER

COOK

Kayla Brawley

RECIPE CREDIT

Byron's Dutch Oven Recipes

INGREDIENTS

2 cans (30 ounces) sliced peaches drained
2 cans (8 ounces) mandarin oranges drained
1½ teaspoon cinnamon
¾ cup brown sugar

1 yellow cake mix, dry
12 ounces orange soda
4 tablespoons butter, cut into pieces
vanilla ice cream (optional)

PREPARATION

Line the Dutch oven with aluminum foil. Add peaches, oranges, and cinnamon to the Dutch oven and stir the mixture. Sprinkle brown sugar over the fruit. Dump the cake mix in a large pile over the center of fruit. Make a well in the center of the cake mix and pour orange soda into the well. Then stir the cake mix in to moisten. Spread the mixture evenly over fruit. Put the butter slices on the top of the moistened cake mix evenly spread out. Place the lid on Dutch oven and bake 350° for 45-60 minutes. Serve warm with vanilla ice cream.

COOKING TIME

45-60 minutes

DUTCH OVEN SIZE

12 inch

WALNUT COFFEE CAKE

COOK

Meng Yi Kuo

RECIPE CREDIT

tasteofhome.com

INGREDIENTS

1/2 cup margarine or butter
2 eggs
1 cup sour cream
1 1/2 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon cinnamon

1 1/2 cup sugar
1 teaspoon vanilla
2 cups sifted flour
1 teaspoon soda
1 cup walnuts, chopped
1 1/2 cups seedless raisins

PREPARATION

Cream the butter and 1 cup of sugar in a bowl until fluffy. Add the eggs and vanilla and beat well. Blend in the sour cream. Sift the flour, baking powder, soda and salt together and stir into creamed mixture. Spread half of the batter in a greased Dutch oven. Mix the walnuts, remaining sugar and cinnamon and sprinkle half the mixture over batter. Sprinkle with raisins. Add the remaining batter and top with remaining walnut mixture. Bake at 350° for 40 minutes. Cut into squares and serve warm.

COOKING TIME

40 minutes

DUTCH OVEN SIZE

12 inch

PUMPKIN CRISP

COOK

Staria Fenton

RECIPE CREDIT

Gary at discusscooking.com

INGREDIENTS

1 can pumpkin (about 16 oz)
8 ounce evaporated milk
1 cup sugar
1 teaspoon vanilla extract
1 teaspoon cinnamon

1 box yellow cake mix
1 cup pecans, chopped
1 cup butter, melted

PREPARATION

Mix first 5 ingredients, and then pour into lightly greased Dutch oven. Sprinkle cake mix evenly over mixture. Sprinkle pecans evenly over cake mix. Drizzle melted butter over mixture. Bake at 350° for 1 hour until lightly browned on top. Serve hot with whipped cream or ice.

COOKING TIME

60 minutes

DUTCH OVEN SIZE

12 inch

SUGAR BABY BROWNIES

COOK

Terrel McDermott

RECIPE CREDIT

Pillsbury

INGREDIENTS

19.5 ounces brownie mix
6 ounces Sugar Babies candies
2 eggs
½ cup flour

½ cup cooking oil
¾ cup milk
2 cups walnuts (optional)

PREPARATION

Place all ingredients in a large bowl and thoroughly mix. Line the inside of the Dutch oven with aluminum foil, coat with non-stick cooking spray. Pour the batter into prepared Dutch oven. Cover and bake at 350°. Allow to cook for 10 minutes, then rotate the entire oven one-quarter turn. Bake for another 10 to 15 minutes or until the sides pull away from oven. Allow to cool for 5 minutes. Remove brownies with aluminum foil and place on cutting board. Cut and serve.

COOKING TIME

25-30 minutes

DUTCH OVEN SIZE

12 inch

MEL'S DUTCH OVEN APPLE CRISP

COOK

Kali Centa

RECIPE CREDIT

Mother in law

INGREDIENTS

Filling:

10 Granny Smith apples, sliced
2 tablespoon lemon juice
¾ cup sugar
½ cup brown sugar
1/3 cup flour
2 teaspoon cinnamon, ground
¾ teaspoon nutmeg, grated

¼ teaspoon cloves, ground
¾ teaspoon salt
Crust:
2 cups brown sugar
2 cups flour
1 cup oatmeal
1 cup butter, melted

PREPARATION

To make the filling: In a Dutch oven add apples and lemon juice; stir to coat apples. In a separate dish combine remaining filling ingredients and stir to mix. Pour dry ingredients over apples and stir until apples are well coated. To make the crust: In a separate bowl combine brown sugar, flour, oatmeal, and walnuts; stir to mix. Using a fork, mix in butter. Spread topping evenly over apples. Bake at 350° for 1 hour.

COOKING TIME

1 hour

DUTCH OVEN SIZE

12 inch

DUTCH OVEN S'MORES

COOK

Kayla Brawley

RECIPE CREDIT

A Happy Camper Site

INGREDIENTS

8 to 10 whole honey graham crackers
1 package fudge brownie mix
2 eggs
¼ cup water
⅓ cup vegetable oil
2 cups miniature marshmallows
1 cup (6 ounces) semisweet chocolate chips
1 cup butterscotch chips
⅔ cup peanuts, chopped (optional)

PREPARATION

Mash the graham crackers and put them in the bottom of the Dutch oven. Prepare the brownie batter according to the box mix. Spread the brownie batter over the graham crackers. Bake at 350° for 25 to 30 minutes or until a toothpick inserted near the center comes out clean. Sprinkle the chocolate chips, butterscotch chips, peanuts (optional), and marshmallows on the top of the brownies. Bake 5 minutes longer or until marshmallows are slightly puffed and golden brown. Let the s'mores cool slightly before serving.

COOKING TIME

40 minutes

DUTCH OVEN SIZE

12 inch

PINEAPPLE UPSIDE-DOWN CAKE

COOK

Camille Schei

RECIPE CREDIT

Betty Crocker

INGREDIENTS

2 cups brown sugar
¾ cup butter
yellow box cake mix
1 cup pecans, crushed
4 ounce can sliced pineapple

PREPARATION

Melt the butter in the bottom of the pan, add the brown sugar to create a layer of brown sugar along the bottom of the pan, add the sliced pineapple and lay them on the brown sugar, then add your pecans, in a separate bowl mix your cake mix then add it on top of the other ingredients

COOKING TIME

40 minutes

DUTCH OVEN SIZE

12 inch