

# SCOUTER'S DUTCH OVEN COOKBOOK

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Scouting volunteers of the**



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## DUTCH OVEN HISTORY

On a gloomy November day in 1813, in a log cabin on the Missouri frontier near where Dundee now stands, a man named John Colter died of “jaundice”. With him at the time were his bride Sally and a couple of neighbors. Possibly one of these neighbors was old Dan’l Boone, then in his eighties, who lived nearby.

Colter was a veteran of the Lewis and Clark expedition who chose to remain in the Rockies, and went on to discover “Colter’s Hell” and what is now Yellowstone National Park. He was also America’s first “Mountain Man”.

For the purpose of this tale, however, it is only pertinent to point out that the sale bill of Colter’s personal property, as listed by his executor, contained the following item:

“To John Simpson - one Dutch oven- \$4.00.”

By this time the Dutch oven had already been part of frontier history and legend for more than one hundred years. It is also interesting to note that in 1813 Colter’s oven cost the equivalent of a week’s pay at the executor’s auction. Today you can buy an identical Dutch oven for only a few hours’ work.

One of the most efficient cooking devices ever developed, the Dutch oven evolved out of necessity, as do many practical inventions. As the frontier moved westward, settlers developed a mobile society and a tradition for practical innovations. Their constant packing up and starting over again required the settlers to limit baggage to essentials, and to evolve equipment that was versatile and dependable. The Dutch oven was one of these - readily portable, amazingly simple and versatile and it eliminated the need for bulky stoves, or even a fireplace.

It didn’t take the frontier cooks long to find out that with this gadget they could bake bread and biscuits; boil potatoes and other vegetables; fry fish, bacon and eggs; make deep-dish pies; and fix the best dog-gone stew you ever tasted. The Dutch oven was also ideal for baking pies, cookies, and even cakes either directly in the bottom of the pot or on flat rocks placed inside baking pans on top of these.

Stews could be cooked any old way - on top of the fire or with the oven buried in the coals. Frontier cooks also learned to heap coals on top of the lid to improve its roasting and baking qualities. Later models were then cast with a turned-up flange around the edge of the lid to hold the coals.

The Dutch oven went westward - to the Mississippi and beyond, across the wide Missouri and up to its very source, over the Continental Divide to the old South Sea, which we now call the Pacific. It went across the plains to Santa Fe, to the Canadian Frontier, and northward to Alaska and the Yukon.

The early explorers, the military expeditions, the trappers and fur traders, the first sodbusters - all depended upon the Dutch oven. On such an expedition was that of Lewis and Clark which left Wood River in May of 1804. The men embarked on an adventure comparable in those times to

the first astronaut flight to the moon today. Not only was their journey filled with unknown dangers, but it was an undertaking for which the simple logistics of supply were overwhelming.

How did history's most famous overland journey manage to cross, on foot and by canoe, more than eight thousand miles of raw Indian Territory without maps and credit cards, without electronic communications, without refrigeration, and even without the aid of the friendly nearby motor club tow truck? To begin with it might be noted that the commanders were not only amazingly compatible and experienced, in spite of their youth, but certainly can be described as two of the most talented and able leaders this nation has even produced. Moreover, the expedition was perhaps the best armed, best fed, and best equipped hunting and fishing excursion ever undertaken - and at government expense too.

The expedition took twelve thousand pounds of food: such as salt, pepper, flour, parched meal, shelled corn, coffee, sugar, tea, lard, whiskey, brandy, rum and "portable soup". The corps' hunters killed (in round numbers) about 3,000 deer, 800 elk, 600 buffalo, 400 antelope (pronghorn), tons of waterfowl of all kinds, plus tremendous quantities of fish, bear (for oil), cougar, moose, and bighorn sheep - the latter being the greatest delicacy that any frontier ever offered.

The party also ate wild berries, fruits, greens, Indian corn, squash, watermelon, pumpkin, herbs and roots. Side dishes of coyote, wolf, crow, fox, badger, eagle, gopher, hawk, squirrel, wildcat, raccoon, otter, muskrat, beaver, shrimp, mussels, turtle, dog meat, horse meat, seal meat, whale blubber, and even mushrooms were consumed. Mushrooms were unknown in the American diet, and, fortunately for history, in this instance only the non-toxic varieties were sampled.

These supplies took this expedition to the unknown West and back on trek lasting two years, four months, and ten days. It was the longest, writin'est, shootin'est, eatin'est, fishin'est cross-country adventure ever recorded in American tradition. And one of their most valued pieces of equipment, toted all the way up the Missouri, across the Bitterroots, and down the Columbia to the Pacific, and back home again, was **large-size Dutch Ovens**.

### WHY A DUTCH OVEN

This ingeniously designed pot is a self-contained baking unit. Dutch ovens made to use with coals or briquettes have legs and a lid with a lip to hold the briquettes or coals and those used in a conventional oven don't and the lids are domed with no lip. Dutch ovens are available in both cast iron and aluminum, but nothing can compare to the seasoning and cooking quality of cast iron. Aluminum does not heat as well and can melt if put directly on a hot fire.

Cast iron cookware can help save energy. Cast iron heats gradually and evenly letting you cook with lower temperature. Foods won't burn or stick as easily.

Cast iron cookware is durable resisting warping, denting and chipping. Cast iron is so durable some utensils are kept in family for generations.

Dutch ovens can be purchased in surplus, sporting goods, variety, and house wares stores. They usually come in diameter sizes six inches to sixteen inches. They come in standard and deep sizes. The standard depth is better for baking and cooking with small amounts of liquid. The deep ovens are good for soups, stews and meals using more liquid. The 8-inch ovens are good for two people, 12-inch ovens are for seven to ten people and the 16-inch ovens hold meals for twenty to twenty-five people.

### **Preparation and Seasoning of a New Dutch Oven**

A new unseasoned Dutch Oven has a coating from the factory that needs to be removed before you start using it. Unseasoned ovens need to be seasoned before you use it the first time. You can use mild dish soap then rinse out the oven with clean water to remove all the soap. It is very important that all the soap is removed. Your oven should be rinsed in warm water several times. Boiling water in the Dutch oven will help get everything out of the pores of the metal.

Another method to clean a new oven is to run your dishwasher with nothing in it for one cycle, then with NO SOAP run your Dutch oven through two or three cycles. The hot water will remove the factory coating. Make sure to do the lid at the same time. With either method you will notice a light discoloration of the metal. The seasoning process will remove this discoloration but it is important to start the seasoning process as soon as the cleaning process is completed as the metal is now unprotected and rusting has already started.

Check the lip of the lid and top of the oven to make sure there is a good seal. If you find a bump on the lid or oven it should be removed with emery paper or a file. Make sure not to go into the base metal. If you rotate the lid on the oven, any bumps will turn shiny and those are the ones you want to remove.

Now you are ready to season your oven. This can be done in a kitchen oven or with briquettes. This process will create an odor, so if you do it inside choose a day when you can open a window or door. The process will take several hours.

Start by putting a light coating of **solid vegetable shortening** (Do Not Use a Liquid Oil) on the inside and outside of your oven and lid. If you use a kitchen oven, place the lid and oven on aluminum foil in the oven at 250 degrees. Check the lid and oven after 20 to 30 minutes. You will find that the metal has absorbed the shortening, then re-coat and continue with the same heat in the oven. Keep checking and re-coating as required, as the metal absorbs more shortening it will take longer between coats. This process can take 6 hours or more. When the oven looks black and quits taking shortening the seasoning process is complete.

## **DUTCH OVEN TIPS**

Charcoal briquettes are the best heating source for a Dutch oven. They are easy to carry, giving off an even heat. They will remain hot long enough to bake most recipes. If a campfire is burning, start the briquettes by placing them on a grate over the fire. Another method is to place the briquettes in a pile and soak with charcoal lighter fluid. The approved Boy Scout method is to use charcoal starters, lighting the starter and placing the briquettes around the starter. Once started, the briquettes will turn gray in ten to fifteen minutes and are then ready to use for baking. Timing is important. If briquettes are started too early, they will burn out before the dish is baked. Never start or use briquettes in an enclosed space, since they are toxic and can cause asphyxiation.

When the briquettes are ready, transfer them to the Dutch oven with tongs. If your oven is a long distance from the fire, a small shovel is helpful to carry them over the intervening space. (Don't forget the potholder). Coals underneath would be just within the outside edge, not bunched together, but spread out, so that the heat will radiate evenly. Those on top are placed around the outside edge of the cover against the lip, evenly spaced - two to four can be placed in the center.

Avoid the temptation to lift the cover while the Dutch oven dish is baking, since you lose about ten minutes of cooking time each time you do this. You may also be tempted to use more coals than necessary the first couple of times, doubting that so few briquettes can do so much. It is advisable to heat a few more briquettes than the recipe calls for in the event some are lost in the fire. As a rule, the baking time is slightly longer than in a home oven. Test with a knife or use the "nose" test. When you begin to smell the finished product, wait five or ten minutes, then check it. This test is highly accurate and your dish will usually be done.

The first few time you use a new Dutch oven try to avoid acidic foods, such as tomatoes, eggs, or milk products. The more you use the oven the more resistant to acidic food it becomes.

Seasoning prevents rust and keeps food from sticking. Care should be taken not to remove the seasoning. Re-seasoning should take place before storing your Dutch oven.

Keep all your Dutch oven equipment in a container(s) so you will have all the things you need when you go to use the Dutch oven.

## **DUTCH OVEN COOKING**

This course has been carefully written to give you as much information as possible. There are, however, a few things that you must learn by experimenting on your own. Recipes that are easy to do at home can probably be done in the Dutch oven while you are camping or picnicking. It is advisable you try recipes at home prior to going outside of the home.

Wind, rain, snow and sunshine all play a big role in the success of your cooking. Let's break it down some:

Sunshine:                      Most recipes are planned for a 70-degree day.



Wind:	This will cause your coals to burn quicker and cool the Dutch oven.
Rain:	This will put out your coals and also cool your oven.
Snow:	This can do both of the above items.

The solution is **PLANNING:**

Time must be added to cooking and preparation time as everything takes longer in bad weather. In the cold, you must plan your menu for longer cooking times. Adding more charcoal increases the risk of burning the dish. A **covered cooking area** is needed in these conditions. Having a **wind shield** will make a big difference when cooking in bad weather.

### **DUTCH OVEN CARE AND CLEANING**

**SEASONING A DUTCH OVEN** (Seasoning prevents rust and keeps the foods from sticking).

1. Wipe out all left-over food with a paper towel or plastic spatula.
2. Put some hot water in the Dutch oven and remove the rest of the food with a stiff nylon brush. **Never use** soap, steel wool or a metal scrapper on a seasoned Dutch oven.
3. Cover the Dutch oven with a thin coating of vegetable shortening with a cloth or paper towel. Do not use salted fat, margarine, butter, or liquid oil. Warm the oven and let the shortening be absorbed into the metal. Don't over-heat the oven. Be certain that the entire surface of the Dutch oven, including corners, has been coated thoroughly inside and out. This process should be repeated after every meal and before storing.
4. Store your oven in a clean, dry location and use a few pieces of cardboard or paper as a spacer between the lid and the oven.

### **CARE FOR A RUSTY DUTCH OVEN**

Ovens with heavy rust can be buffed out with a nylon brush on a drill. After the rust is removed season the Dutch oven for 8 or more hours until rusty area is black and quits taking grease.

An oven with light rust: warm the Dutch oven and melt shortening to cover the rusty area. Then pour a liberal amount of salt over the area. Using a non-metal scrubbing pad rub area until rust is gone. Then remove shortening and salt with a paper towel. If rust is still present, repeat process until rust is gone. When rust is removed, seasoning will be required (see **Seasoning A Dutch Oven** above).

**Note: protect your hand by scrubbing with a heavy glove or use a wooden spoon to move the scrubber.**

## **SIZE AND SELECTION OF DUTCH OVENS**

The selection of the right size Dutch oven depends on the kinds of food one wants to cook and the number of people one wishes to serve. The diameter of the Dutch oven determines the size. A number, usually cast on the lid, indicates the diameter.

The following chart refers to Lodge Dutch Ovens. All sizes are 4" deep.

<u>SIZE</u>	<u>CAPACITY</u>	<u>SUGGESTED USES AND SERVINGS</u>
8	2 Quarts	main dishes, 2-6 servings side dishes, 8-10 servings
10	4 Quarts	main dishes, 4-12 servings side dishes, 16-20 servings
12	6 Quarts	main dishes, 6-18 servings side dishes, to 30 servings
14	8 Quarts	main dishes, 8-25 servings side dishes, to 40 servings
16	12 Quarts	main dishes, 12-38 servings side dishes, to 60 servings

(Main dishes are based on 10-oz. serving. Side dishes are based on a 6-oz. serving)

### TWO-THIRDS TIMING METHOD

Bread, rolls, or other food baked directly on the bottom of a Dutch oven usually require more care to maintain a proper temperature to prevent burning. Timing plays a critical part in overcoming this problem.

The “two-thirds timing method” is a starting point. It means to cook the food with both top and bottom heat for about 2/3’s of the total baking time. Then, remove the Dutch oven from bottom heat and finish baking with top heat only.

For example, a recipe for rolls requires a total of 15 minutes baking time. Bake the rolls at the temperature suggested by the recipe for 10 minutes with both top and bottom heat. Then, take the Dutch oven off the bottom heat and continue baking for 5 minutes with top heat only.

As with all suggestions, time will vary depending on the food item. Some breads need a little longer than the 2/3’s time. The method works well for foods without much moisture content.

### COOKING WITH DUTCH OVENS

Cooking with a Dutch oven, one determines a certain temperature by knowing the correct amount of charcoal briquettes to use and how to place them.

The following chart gives the amount of briquettes required to heat different sizes of Dutch ovens to 325 degrees. “Top heat” refers to the briquettes placed on the lid. “Bottom heat” refers to the fuel placed under the Dutch oven. Modify the 325 degrees temperature by adding or subtracting briquettes. Two briquettes provided 20-25 degrees of heat. To raise the temperature

20-25 degrees, add one more briquette to the top and one more to the bottom. To lower the heat 20-25 degrees, remove one briquette each from the top and bottom. To raise the temperature 45-50 degrees, add two briquettes to the top and two to the bottom, and so on.

For frying, steaming, or boiling add 3-6 briquettes on the bottom, eliminating top heat. Reduce the bottom heat for simmering. Under ideal conditions, freshly lit briquettes yield up to one hour of cooking time.

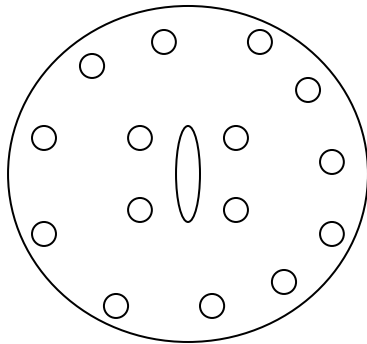
A rule of thumb for cooking with Dutch ovens is to use the 2 briquettes per inch = 325 degree” method. It is based on the Dutch oven’s diameter and the use of full-sized briquettes. The diameter plus 3 equals the number of briquettes for the top heat. The diameter minus 3 equals the number for the bottom heat. This heats the Dutch oven to 325 degrees. For example, a 12” Dutch oven uses 15 (12 + 3) top briquettes, and 9 (12-3) bottom briquettes to reach a temperature of 325 degrees. Dishes with a lot of moisture (soups and stews for example) use this formula for heat. Dishes with less moisture may require more top heat and less bottom heat.

<u>Oven Size:</u>	<u>8”</u>	<u>10”</u>	<u>12”</u>	<u>14”</u>	<u>16”</u>
top heat	11	13	15	17	19
bottom heat	5	7	9	11	13

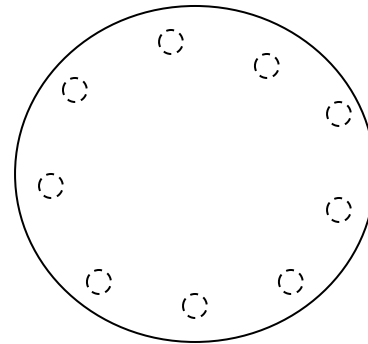
### CHARCOAL PLACEMENT

When placing briquettes for cooking purposes, form a consistent pattern, as shown in the following chart:

Charcoal on lid



Charcoal under Dutch oven



The briquettes’ size and heating capacity declines as they burn. To maintain a consistent temperature, add new coals every 60 minutes or sooner if conditions are very cold or windy. In windy and very cold conditions a wind shield should be used. Keep briquettes’ off the ground. The ground will take away heat. Use a metal plate or table to cook on.

## DUTCH OVEN COOKING KIT

### Essential

charcoal  
charcoal starter  
newspapers  
matches  
metal tongs  
lid lifter  
leather gloves or pot holder  
flat metal shovel  
windshield  
aluminum foil  
lid holder for each Dutch oven  
Teflon pads or brush  
paper towels  
garbage bags  
whisk broom  
storage box  
metal can for ashes  
waterproof container for charcoal  
plastic scraper  
metal table or plate (cookie sheet)

### Handy Gear When Cooking

baker's parchment  
long- handled fork and spoon  
long- handled spatula  
measuring spoons and cups  
serving ladle  
large knife and paring knife  
mixing bowls  
meat thermometer  
cutting board  
wire whip  
can opener  
timer  
water container  
dish cloths, dish towels and dish soap  
wash basin, hand towels and hand soap  
plastic table cloth  
pot to boil water  
spice kit  
dish pan  
2 cake pans that fit inside the Dutch oven  
1 pie tin that fits inside the Dutch oven  
3 canning jar rings per Dutch oven

## **APPETIZERS**

### **ENGLISH MUFFIN PIZZA**

1 package English muffins  
1 jar pizza sauce  
2 cups graded Italian cheese

**Topping** - Pepperoni, Canadian bacon, pineapple, olives, sausage, baked chicken or any topping you like.

Cut muffins in half and place each half, cut side down, in an 8-inch cake pan. Place pan in a preheated 12-inch Dutch oven on three canning jar rings. Cook until muffin is crisp but not brown, about 3 to 5 minutes. Remove pan and muffins from the Dutch oven. Spread pizza sauce over cut side of each muffin half. Cover sauce with a layer of cheese then add topping as desired. Place muffins back on cake pan and bake about 12 to 15 minutes until cheese is melted and toppings are hot.

Coals: 12 briquettes on the top, 12 on bottom

### **SMOKIES**

1 large jar grape jelly

2 packages Smokies (little sausages)

With 9 briquettes on the bottom, bring to simmer for 1 to 2 hours and serve hot.

### **SCOUT BARBEQUE**

4 lbs. chicken wings  
1 can (12 oz.) Coca Cola  
1 12-oz. bottle ketchup or barbecue sauce  
salt and pepper to taste

Heat a 12-inch Dutch oven, add small amount of oil. Brown chicken wings. Pour coke and ketchup or barbecue sauce over wings and simmer 350° for 45 minutes. Use 12 briquettes on top and 12 on bottom.

## **BREAKFAST**

### **BISCUITS AND GRAVY**

1 lb. breakfast sausage  
1 can biscuits in can  
4 cups milk or 2 cups evaporated milk and 2 cups water  
Other spices to taste

2 tbs. Roux (see page 29)  
½ tsp white pepper  
salt to taste (optional)

Cook breakfast sausage until done but do not brown. As the sausage cooks break into small pieces and drain. Remove from Dutch oven and set aside in a bowl.

Add milk to Dutch oven and warm don't boil. Slowly add Roux stirring constantly to thicken the milk to make a **very thin gravy**. Add breakfast sausage, pepper, other spices and salt.

Place biscuits on top of gravy mix and place lid on Dutch oven. Add 15 coals on top and 9 on bottom. Bake until biscuits are done, about 17 to 25 minutes.

### **BREAKFAST CASSEROLE**

4 slices bread, cubed	1 pound bulk sausage, ham or spam
1 cup grated cheddar cheese	6 beaten eggs
2 cups milk	1/8 teaspoon pepper

Place cubed bread in a greased 12-inch Dutch oven. In a separate 12-inch Dutch oven or a frying pan, brown the meat. Spoon over the cubed bread and sprinkle with 1 cup grated cheddar cheese. In a separate bowl mix the beaten eggs with the milk and pepper. Pour over the bread and meat mixture. Bake 40 minutes at 350° (or until knife comes out clean). If top of casserole is starting to brown, remove top heat and finish cooking with bottom heat only. Could take up to an hour to cook.

Coals: 15 briquettes on top, 9 on bottom

### **SCOUT BREAKFAST**

1 package mild sausage link (Brown 'n Serve)	½ cup milk
1 lb. bacon	1 cup grated cheddar cheese
2 lbs. frozen shredded hash brown potatoes	salt & pepper to taste
18 eggs	

1. In a pre-heated 12" Dutch oven, add bacon and sausage and cook until done.
2. DO NOT DRAIN OFF GREASE!!!
3. Add hash browns and cook until hot.
4. Mix eggs and milk in a bowl. Add salt and pepper to taste.
5. Pour egg mixture over hash browns and cook until semi-firm.
6. Spread cheese over top and bake and bake for 30 minutes.

CHARCOAL HINTS: Use 6 bottom and 14 on the lid.

PREPARATION HINTS: You can add mushrooms, onions, green peppers. Think of this dish as an omelet for 12 and add extra ingredients to your taste.

A hot and hearty breakfast that everyone will enjoy. Serve with hot biscuits or camp toast. Preparation time: 20 min. Cook time: 30 min. Stand time: 10 minutes. Total time: 1 hour

## **BREAKFAST BURRITOS**

1 package 10-inch flour tortilla	Tabasco sauce, to taste
1 lb. pork sausages or taco meat – beef / chicken	salsa
16 oz. can refried beans	salt and pepper to taste
12 eggs	¼ lb. shredded cheddar cheese
1 small sweet onion, minced	1 clove garlic minced

1. Pre-heat a 12” Dutch oven. Fry sausage, onion and garlic.
2. Beat eggs and add milk. Add Tabasco to taste. Add to sausage mixture and cook. Stir often.
3. Heat refried beans in a separate saucepan. This is the time to spice the beans up with Tabasco or your favorite hot sauce.
4. To heat the tortillas, use your Dutch oven lid, inverted over about 20 briquettes, or your camp stove.
5. Spread refried beans on tortilla and add a generous helping of the egg mixture, cheese and salsa, burrito style.
6. Roll tortilla and fold the ends in. You don’t want to lose any of the goodies inside.

CHARCOAL HINTS: To cook sausage/egg mixture, use 12 - 14 briquettes underneath the uncovered Dutch oven.

SERVING HINTS: Garnish with sour cream, guacamole, chopped green onions, chopped olives, chopped peppers or chopped tomatoes - be creative. Use whatever appeals to your taste.

## **SOUPS**

### **BEAN SOUP**

2 pounds dry pinto beans	1 teaspoons garlic powder
3 meaty ham bones (smoked ham hocks)	1 teaspoon salt
1 large minced onion	2 teaspoons pepper

Thoroughly wash pinto beans. Soak overnight in 16 cups cold water. Drain and rinse.

In 12-inch deep Dutch oven add 12 cups cold water, beans, ham bones (ham hocks), onion, salt, pepper, chili powder, and garlic powder. Cover and bring to a boil; simmer about 4 hours.

Bring to a boil with 15 briquettes underneath and 15 on top. Then remove 6 coals from the top and the bottom after it comes to a boil. Continue to cook for a total of 4 hours changing coals every hour.



## **CHICKEN NOODLE SOUP WITH BARLEY**

1 ½ lbs. chicken breast boneless, skinless, cubed ½”	1 tsp. salt (optional)
1 ½ cups carrots chopped- thin slices	½ tsp. pepper
1/2 cup onions chopped – thin slices	½ tsp. poultry seasoning
1 cup celery chopped	½ tsp. rubbed sage
½ cup pearl barley	1 bay leaf
4 cups chicken broth	1 tsp. basil
1 cups noodles small shell or egg noodles	8 cups of water
1 Tbsp Worcestershire sauce	¼ tsp. garlic powder

4 hours before cooking, cut chicken into cubes and in a bowl add chicken, pepper, Worcestershire, and garlic. Cover and refrigerate until ready to start cooking. Add water, chicken broth, spices, onions and cubed chicken and bring to a simmer. After ingredients reaches a simmer add chopped carrots, celery and barley continue simmering for 50 minutes. Add uncooked noodles and simmer 15 minutes longer or until noodles are tender.

Start cooking with 12 coals on top and bottom. When dish reaches a simmer with all the ingredients, except the noodles, reduce bottom and top heat to hold a simmer. About 6 bottom and 9 on top.

## **CLAM CHOWDER SOUP**

1/2 cup onions chopped fine	6 medium potatoes cubed 1/4” cubes
1 cup celery chopped fine	4 cans 6.5 oz. minced clams with juice
2 Tbsp. butter or margarine	1/4 cup flour
1 qt milk	1/4 cup water
1/4 tsp. white pepper	Salt to taste (Optional)
¼ tsp. thyme	1 clove garlic chopped fine

In a 12” Dutch oven with 12 coals on the bottom only melt 2 Tbsp. butter then add chopped garlic, onions and celery until tender but not brown. Have 12 coals ready when adding the other ingredients. Add milk, clams with juice, and potatoes and 12 coals to the top until simmering but not boiling. Remove some bottom heat if soup reaches a full boil. In a bowl mix the flour and water with a whisk until smooth. Slowly add flour water mixture stirring continuously when potatoes are tender (al-dente) but not soft. Let simmer until soup has thickened (about 10 minutes). Note: Using 5% milk will make soup creamier but also adds a lot of calories.

## **MINISTRONE SOUP**

12 ounces pork sausage	1 cup chopped onions
1 ½ cups carrots, sliced thin	1 ½ cups diced celery
2 garlic cloves, minced	3 cans of minestrone soup (10 oz.)
2 cans of kidney beans with liquid	1 ½ cups uncooked small shelled pasta
4 cups water	2 tsp. basil
½ tsp. black pepper	2 bay leaves
salt to taste	

### MINESTRONE SOUP cont.

1. In a 12-inch Dutch oven place 9 briquettes on bottom. Cook meat until just starting to brown.
2. Meat should be broken into small pieces while cooking. Remove from Dutch oven and drain.
3. Place onions, celery, carrots, and garlic in Dutch oven with same briquettes and cook until tender.
4. Add beans (with liquid), cooked meat, soup, water and spices. Add 3 additional briquettes to bottom, place lid on Dutch oven and add 12 briquettes to the lid. Bring to a boil then simmer for 15 minutes by reducing the number of briquettes on the top and bottom.
5. Add pasta, and cook 12 minutes or until pasta is tender.

### RICH 'N CREAMY POTATO SOUP

½ cup chopped onion	1 ½ cups water
2 Tbsp. butter or margarine	8 oz. pkg. cream cheese, <b>softened</b>
4 medium potatoes, peeled & diced	¼ cup flour
2 cubes chicken bouillon or 1 ½ cups broth	3 cups milk
Salt to taste	

**(chicken broth replaces water and bouillon cube)**

In a 12-inch deep Dutch oven sauté onion in butter until tender. Add potatoes, bouillon cube and water. Cover and cook 15 minutes or until tender (12 briquettes on top and 12 on bottom). Blend softened cream cheese and flour until smooth. Stir into potato mixture. Add milk. Heat on medium until boiling, stirring frequently. Remove briquettes from top and bottom and let stand for 2 minutes with lid on. Season to taste. Garnish each serving with chives.

## MAIN DISHES

### LASAGNA

1 ½ pounds lean ground beef	1 ¼ heaping cups grated Parmesan cheese
32 oz. spaghetti sauce	1 ½ tsp. dried oregano
8 oz. (2 cups) shredded mozzarella cheese	13 lasagna noodles – cook until slightly softened
3 eggs - beaten	¾ to 1 cup hot water
2 ¼ cups small curd cottage cheese or ricotta cheese	

Preheat a 12-inch Dutch oven. Brown ground beef, then remove to a large mixing bowl and add spaghetti sauce to meat. In separate bowl, mix cottage (or ricotta) cheese, ¼ cup Parmesan cheese, mozzarella cheese, beaten eggs and oregano - mix well. In another pot cook noodles per instruction on package until soft and drain water.

Place layers in Dutch oven: 1st - layer of meat sauce; 2nd - layer of noodles; 3rd - layer of cottage cheese mix; 4th - layer of noodles. Repeat until oven is filled making sure that the last layer is meat sauce. Pour hot water around edges. Bake 1 hour and check every 15 minutes after first ½ hour. Add remaining Parmesan cheese to top, recover and let stand for 10 minutes.  
Coals: 10 bottom, 12 top.

## VEGETABLE LASAGNA

8 ounces lasagna noodles	¼ cup olive oil or vegetable oil (divided)
1 medium onion, finely chopped	8 ounces mushrooms, thinly sliced
1 teaspoon dried basil	1 teaspoon dried thyme
1 teaspoon dried oregano	1 32-ounce jar spaghetti sauce
4 large carrots, grated	3 small zucchinis, thinly sliced
3 cups shredded mozzarella cheese (12-ounces)	¼ cup grated parmesan cheese
2 10-ounce packages frozen chopped spinach (thawed)	8 ounces ricotta cheese or small curd cottage cheese

Cook lasagna noodles in boiling water as directed on package, until tender to the bite. Drain and spread on large piece of foil.

In 2 tablespoons oil, sauté onion, mushrooms, basil, thyme and oregano until onion is soft and liquid has evaporated, 5 to 8 minutes. Remove from heat. Stir in spaghetti sauce and set aside.

Heat remaining 2 tablespoons oil in separate skillet. Add grated carrots and zucchini and sauté until tender, 5 to 7 minutes. Set aside. Thaw spinach then squeeze as much liquid as possible from spinach. Mix spinach and cottage cheese or ricotta cheese and set aside.

Spread one-third of the sauce in bottom of a 12-inch Dutch oven. Arrange half of lasagna noodles over sauce. Spread half of sautéed carrot-zucchini mixture, half of spinach-ricotta mixture and half of mozzarella cheese over top. Repeat layers. Spread remaining sauce on top. Sprinkle with parmesan cheese. Bake until hot in center, about 25 minutes. Let stand 5 minutes before serving.

Coals: 10 bottom, 12 top

## TACO MEAT -BEEF

3 pounds ground beef	1 teaspoon chili powder
1 ½ cups warm water	1 teaspoon garlic powder
1 cup catsup	2 tablespoons oregano
½ cup chopped onion	2 tablespoons sweet basil
1 teaspoon salt	1 tablespoon pepper

In a 12-inch Dutch oven break up the ground beef in the water, add catsup and onion. Let simmer 30 minutes, stirring often. Add the next 6 ingredients and simmer 15 minutes longer, stirring occasionally. DRAIN MEAT THOROUGHLY saving the juice and grease for the Bean Soup and Rice recipes.

## TACO MEAT -CHICKEN

3 pounds chicken breasts skinless	1 teaspoon chili powder
4 cups chicken broth	1 teaspoon garlic powder
1 cup catsup	2 tablespoons oregano
½ cup chopped onion	2 tablespoons sweet basil
1 teaspoon salt	1 tablespoon pepper

## **TACO MEAT -CHICKEN cont.**

In a 12-inch Dutch oven add whole chicken breast and all other ingredients. Let simmer 1 hour or until breast are falling apart, stirring occasionally. DRAIN MEAT THOROUGHLY saving the juice and grease for the Bean Soup and Rice recipes. When warm shred chicken breast with a fork, pull the meat apart with the grain of the meat. Use meat to make tacos, enchiladas, or breakfast burritos.

## **CHICKEN FAJITAS**

6 boneless/skinless chicken breasts	2 tablespoons oil
2 packets Fajitas seasoning mix	16 tortillas
2 medium onions, sliced	2 small tomatoes, wedged
2 bell peppers, sliced	½ cup water

Slice chicken breasts into thin strips. Add spice mixes to water and stir into chicken. Place oil in a 12-inch Dutch oven and heat over 12 coals on the bottom. Add chicken and cook until white. Add the prepared vegetables and stir until tender. Do not overcook vegetables. Serve hot.

Have tortillas already warmed in another Dutch oven.

## **ENCHILADAS**

20 oz. taco meat	1/3 pound grated cheddar cheese
1 onion, finely chopped	20 oz. enchilada sauce (green or red)
1 medium can Ortega chopped green chili	16 corn tortillas

Warm a tortilla to soften, place meat in a line on center of tortilla. Cover meat with a light sprinkle of onion, green chili, and cheese; roll and place in a cold 12-inch Dutch oven. Repeat until oven has one layer covering the bottom. Pour sauce over the enchiladas until covered. Cook slowly for 30 minutes. Remove lid and place a light sprinkle of grated cheese over top of enchiladas. Cover and let set for 5 minutes and serve.

Coals: 9 on bottom, 15 top

## **MEXICAN RICE**

4 cups white rice	¼ cup grease from taco meat	¼ teaspoon salt
8 cups juice from taco meat (add water to juice to make 8 cups)		

Put ¼ cup of grease from taco meat in 12-inch Dutch oven and heat. Add rice, cook until lightly golden. Add 8 cups hot juice/water mixture from taco meat, and ¼ teaspoon salt; cover and bring to a vigorous boil. Then reduce heat as low as possible, 8 coals on the bottom and 8 on top. Continue cooking 14 minutes. Do not stir or lift cover. Remove lid and stir, letting extra moisture cook off.

## **CHICKEN CHILI VERDE WITH CORN BREAD**

4 to 6 boned chicken breasts, cut into bite size pieces	eggs
3 - 10 oz. cans Old El Paso <b>green</b> enchilada sauce	milk
1 - 10 oz. can Cream of Chicken soup	¼ teaspoon salt
1 small box corn bread	¼ teaspoon pepper
1 small can chopped green chilies	vegetable oil to sauté chicken
1 small can chopped jalapeno chilies (optional)	water as needed

Start with all the coals on the bottom of a 12-inch Dutch oven. Brown chicken in vegetable oil, spice to taste. Add chilies, enchilada sauce and soup, stir to mix. Move all the coals except for 6 to the top of the oven; coals should be spaced evenly on both the bottom and on the lid. Close oven and simmer for about 15 minutes. If the sauce is too thick, add water as needed. Mix corn bread in bowl and pour on top of the chicken mixture. How fast the corn bread will brown depends on the heat of the coals – check after about 6 or 7 minutes. When the corn bread is a golden brown, it is ready to serve.

Coals: 12 on bottom, 12 top

## **JEAN'S CHILI**

### **Ingredients:**

3 cups pinto beans/soaked for 8 hrs before cooking	1 tsp. salt
2 lbs. stew meat (diced in ½ inch cubes)	½ tsp. chili powder
1 large onion - chopped	1 ½ Tbsp. oregano
1 tsp. garlic chips	1 tsp. pepper
4 cups of water	2 cans tomato sauce - 15 oz.
1 6-ounce can tomato paste	1 ½ Tbsp. basil

Step 1: Soak beans overnight, or 8 hours before cooking. Keep covered with water.

Step 2: Place in oven: drained beans, meat, fresh water, garlic, and chopped onions. Cook slowly for at least 4 hours in a 12-inch deep Dutch oven with 9 briquettes on bottom and 9 on top. Check every half hour and if beans are not covered with water, add water to completely cover the beans.

Step 3: Add balance of ingredients and cook for 2 more hours. As chili thickens it can burn easily. Reducing the number of briquettes on the top and bottom may be required to keep the chili at a low simmer. 6 to 8 briquettes on the top and bottom may be sufficient to keep the chili simmering. The longer chili cooks, the better it is.

**Note: other beans can be used in place of the pintos or they can be mixed.**

## TEXAS CAMPFIRE CHILI

2 pounds stew meat or lean hamburger	2 cloves garlic, minced
1 large onion	2 cups beef broth
4 Tbsp. chili powder	2 tsp. Worcestershire sauce
1 tsp. salt	4 cups spicy tomato juice
½ tsp. cayenne pepper	2 Tbsp. Masa (corn flour)
½ tsp. pepper	2 Tbsp. water

Brown meat and onion then drain. Add all ingredients except Masa and water and simmer over low heat for two hours. Combine Masa and water; stir until smooth. Add to bubbling chili and continue cooking for 15 minutes or until thickened. Garnish with cheese and sliced jalapeno, if desired. Serves 8. Coals: 12 bottom, 12 top.

## DILL HOLLANDAISE FISH

3 lbs. fish fillet	½ tsp. dried dill seed
1 package Hollandaise sauce mix	1 tsp. lemon juice

Step 1: Mix Hollandaise per instructions on package. Mix dill in sauce.

Step 2: Line bottom of Dutch oven with aluminum foil and place fish in 12-inch Dutch oven. Sprinkle lemon juice over fish and cover with sauce.

Step 3: Bake in Dutch oven for about 20 to 30 minutes. When done, fish will be flaky.

Watch your bottom heat as too much heat can burn this dish. Use 12 briquettes on the top and 9 on the bottom.

## SEAFOOD NEWBURG

1 ½ cups bay shrimp	2 Tbsp. lemon juice
1 ½ cups bay scallops	1 bay leaf
1 ½ cups fresh fish (cubed)	1 Tbsp. lemon pepper
1 can evaporated milk	1 tsp. garlic chips
1 cup fresh milk	2 Tbsp. dried minced onion chips
8 oz. canned or fresh mushrooms	1 Tbsp. basil
1 Tbsp. Worcestershire sauce	Salt to taste (Optional)

### Thickener (rue):

## SEAFOOD NEWBURG cont.

Melt  $\frac{3}{4}$  cube of butter (or margarine in a frying pan or Dutch oven. Add  $\frac{3}{4}$  cup flour and stir constantly over low heat until butter and flour are smooth but not brown.

Step 1: Cut fish into 1" cubes. If scallops are large cut them into 1" cubes. If you use fresh mushrooms, slice them into thick slices.

Step 2: Place all ingredients, **except thickening mix**, in the Dutch oven and warm to a simmer. **Very Important: do not let boil.** Let it simmer for 20 minutes. Add half of the thickener, stirring in slowly. Do not over thicken; it will take a few minutes for the thickening action to start. The consistency should be creamy so you may need to add more thickener. Serve over steamed rice.

Coals: 9 briquettes on the bottom. You may need to remove some coals from bottom to keep from boiling.

Other sea foods you can substitute:

steamer clams (cooked and removed from shells)

crab (cooked and removed from shells)

oysters or mussels

(canned white tuna can be substituted for the fresh fish)

## TUNA FISH CASSEROLE

1 can 12 oz. White Albacore Tuna

1 can 12oz. evaporated milk

2  $\frac{1}{4}$  cups water

3  $\frac{1}{2}$  cups egg noodles

16 oz frozen baby peas

$\frac{1}{4}$  Tsp. white pepper

1 Tbsp. Worcestershire sauce

$\frac{1}{2}$  cup flour

6 Tbsp. butter or margarine

Salt to taste (Optional)

**Substitutions:** Use 3 cups of milk in place of canned milk and water.

Use canned chicken in place of tuna.

Cook noodles in a pot per instruction on package. Drain and set aside in a bowl. In a warm Dutch oven place butter. When melted whisk in flour. Continue stirring with whisk until flour and butter are smooth, about 3 to 5 minutes, i.e. Roux. **Don't** let the mixture brown. Slowly add premixed milk and water and spices. Cook until creamy. Add noodles and drained tuna (or drained chicken), cover and bake for 25 minutes. Cook peas per instruction on package in another pot 15 minutes before casserole is done. Add to casserole and mix in just before serving.

Make Rue with 6 coals on bottom only. Increase to 9 coals on bottom and add milk. After adding noodles & tuna reduce bottom heat to 6 coals and 9 on top.

## SCOUTERS' BEEF STEW

2 lb. stew meat (cut into ½ “ cubes)	2 beef bouillon cubes
2 medium onions	gravy mix (1 or more pkgs.)
3 lb. potatoes (cut into ¾” cubes)	1 cans Cream of Mushroom soup (10 ¾ ounce)
2 lb. carrots (sliced into ½” rings)	3 cups water (approximately)
add other vegetables as desired	spice to taste

Heat lightly oiled 12-inch Dutch oven. Brown stew meat and onions, then drain off the oil. Add bouillon cubes and water. Cook for 1.5 hour. Then add potatoes, carrots and any other fresh vegetables you desire (Note some vegetables cook faster and should be added after potatoes and carrots are partial cooked). Put in Cream of Mushroom soup and 1 can of water. Don't add any salt, but you can use any other seasonings you like. Simmer 1 hour until the vegetables are cooked, stirring occasionally. When vegetables are cooked, add the brown gravy mix to thicken. You may need more than 1 package to achieve desired thickness. Salt to taste after thickening as gravy mixes and bouillon both add salt. Canned or frozen vegetables are added the last 10 minutes of cooking. Coals: 12 briquettes on bottom and 12 on top.

## MEAT LOAF

2 cloves garlic minced	1 lb. lean ground beef
1 cup onion finely minced	½ lb. lean ground pork
1 stock of celery finely minced	½ lb. ground veal
1 carrot grated	½ cup fresh bread crumbs
2 tbsp. butter or margarine	¼ cup milk
1 tsp. salt	2 eggs, beaten
¾ tsp. pepper	1/8 cup dried parsley
½ Tbsp. Worcestershire sauce	¼ cup tomato ketchup

In a 12-inch Dutch oven with 12 briquettes on the bottom, melt butter or margarine. When melted add garlic, onions, celery, and carrots and cook until tender. Stir in salt, pepper and Worcestershire sauce. Remove Dutch oven from heat and transfer vegetables into a bowl to cool.

In a separate bowl mix bread crumbs and milk. Stir until all crumbs are moist.

Line a cooling rack with aluminum foil. Perforate the aluminum foil to let grease and liquid drain.

In a large mixing bowl combine the three meats, bread crumb mixture, beaten eggs, parsley and the cooled cooked vegetables. Mix until thoroughly combined. Shape meat mixture into loaf shape and place loaf on the lined cooling rack.

Bake at 350° with 12 briquettes on top and 12 on bottom for 1 hour. Then spoon on tomato ketchup on top of loaf, add 12 new briquettes on both bottom and top and bake an additional 30 minutes or until thermometer reaches 160 degrees. Remove from heat, drain liquid and let sit in covered Dutch oven for 10 minutes.



## BEEF STROGANOFF DINNER

2 lbs. lean hamburger	1 onion minced
2 cans cream of mushroom soup	2 cloves garlic minced
1 ½ cups sour cream	2 Tbsp. Worcestershire sauce
1 medium can sliced mushrooms	Salt to taste (Optional)

Combine cream of mushroom soup, sour cream, mushrooms, and Worcestershire sauce in a separate bowl.

In a 12-inch Dutch oven with 12 briquettes on bottom break hamburger into small pieces and cook. Hamburger should be cooked but not **dark brown**. Keep stirring meat to cook evenly and break up any large clumps of meat. When done remove from Dutch oven into a separate bowl and sauté onion and garlic. Onions and garlic should be cooked and tender but **not brown**. Add cooked meat back into Dutch oven with onions and garlic. Reduce heat to 9 briquettes on the bottom and 9 on top. Add the mixture of soup, mushrooms, sour cream and Worcestershire to the meat, onions and garlic. Warm slowly. **Do not let boil**. When the mixture is warm, remove from heat and serve over a bed of cooked noodles.

### Noodles

16 oz. small spiral noodles. Bring 2 quarts water to a boil, add noodles. Cook uncovered for 6 to 8 minutes, stirring occasionally, until tender. Drain and serve.

## BAKED CHICKEN AND STUFFING WITH CARROTS

1 whole chicken	1 lb. carrots, quartered
1 bag seasoned stuffing mix	Salt to taste (Optional)
½ tsp. pepper	½ tsp. poultry seasoning
½ tsp. garlic powder	½ tsp. onion powder

Remove giblets from chicken and clean and pat dry with paper towels. Mix stuffing per instructions on package. Mix the spices in a separate bowl then rub spices on inside and outside of chicken. Loosely fill cavity of chicken with stuffing mix and place in a 12-inch Dutch oven and cover. Cook for ¾ hour. Place quartered carrots around the chicken after chicken and baked for an additional ¾ hour or until chicken is done. Total prep and cooking time 2 hours.

Place 12 briquettes on the top and 12 on the bottom. Cook about 2 hours until meat thermometer reaches 170° to 180°. New coals need to be added on top and bottom after 1 hour of baking.

(Two chickens can be baked in a deep 12-inch Dutch oven. You will need to cook an additional ½ to 1 hour, depending on the size of chickens. Coals need to be changed every hour)

## **STUFFED CORNISH GAME HENS**

4 each Cornish game hens  
2 boxes Farmhouse 4 oz. long grain & wild rice with herb & butter  
2 lbs. carrots, peeled & quartered (baby peeled carrots make it easy)  
1 1/3 cup water (for rice)                              ¼ tsp. pepper  
1 tsp. garlic chips    2 tsp. onion chips  
1/4 cup water    Salt to taste (Optional)

Thaw and wash hens, remove giblets and pat dry with paper towels (this step can be done at home; refrigerate or keep on ice until ready to cook). Put 1 1/3 cups cold water in a pan on the stove and add rice and seasoning packets from the rice boxes. **Uncovered**, bring rice to a simmer and let cook 12 minutes. Rice should be close to dry by this time (do not burn, watch your heat). Let rice cool for 5 minutes in the pan. Stuff rice in hens and place in 12-inch Dutch oven. Season hens inside with pepper, garlic and onion chips. After 30 minutes add 1/4 cup water and carrots over top and along the sides of hens. Place the covered Dutch oven on pre-heated briquettes (use 9 briquettes on the bottom & 15 on top) and cook for 1 ¼ hours (add new briquettes after 1 hour). Check after 1 ¼ hours - hens and carrots should be tender. Cooking time may vary with weather conditions and size of hens.

## **CHICKEN-N-STUFFING**

4-6 skinless/boneless chicken breasts (cut into bit size pieces)	1 can Cream of Mushroom soup (10 3/4 oz.)
½ cube butter	1 can Cream of Chicken soup (10 3/4 oz.)
1 cup chopped onion	2 bags seasoned stuffing mix (approx. 10 oz.)
1 cup chopped celery	Salt and pepper to taste
	2 cups water or chicken broth

Preheat Dutch oven. Sauté onions, celery and chicken in butter until meat is white on both sides. Stir in salt and pepper to taste and add condensed soups and 2 cups water or chicken broth. Simmer 20 minutes. Add dry stuffing mix, stir and cook an additional 10 minutes. Coals: 12 bottom, 14 top.

## **BARBECUED BAKED CHICKEN**

13 chicken parts    1 bottle barbecue sauce (18 oz)

Place a layer of chicken in a 12-inch Dutch Oven and cover with barbecue sauce. Repeat until oven is filled ½ inch from top.

Cover and bake for about 1½ hours. Use 12 briquettes on the bottom and 12 on top. **NOTE:** Place briquettes on outer bottom edge. Put top briquettes evenly over entire lid.

## CHICKEN AND RICE

12 chicken thighs or one chicken/cut up	2 cups sliced mushrooms
1 can Cream of Mushroom soup (10 3/4 oz.)	1 medium onion/chopped
1 can Cream of Celery soup (10 3/4 oz.)	2 cups rice ( <b>NOT</b> instant)
2 packages Lipton onion soup mix	2 soup cans of water

Brown chicken in heated 12-inch Dutch oven.

In mixing bowl mix all the soups, chopped onions, sliced mushrooms, rice and water.

When chicken is lightly brown, place chicken, skin side down; pour soup mixture over chicken and **do not stir**. Cover and bake in medium hot Dutch oven 350° for 1 1/2 hours.

If steam is escaping from lid, lower bottom heat. Coals: 9 bottom, 15 top.

## CHICKEN FANTASY

8 - 10 small chicken breasts - boned. Brown chicken in 2 Tbsp. oil. Remove chicken.

Combine in a 12-inch deep Dutch oven and bring to a boil using 15 briquettes on bottom stirring constantly using **juice from**:

1 can pineapple chunks (12 oz.), 1 can mandarin oranges, one 10 oz. jar maraschino cherries.

Then mix in the following ingredients:

½ tsp. salt	1 package Shilling dry Sweet & Sour mix
1 cup brown sugar	1 tsp. ginger
¼ cup vinegar	2 Tbsp. cornstarch - to thicken
1 Tbsp. soy sauce	

After above ingredients come to a boil, add the following items:

1 can 8 oz. drained water chestnuts	3 carrots sliced
1 can drained mandarin oranges	3 stalks celery sliced
1 can drained pineapple chunks	1 chopped red onion
1 10 oz. jar drained cherries	1 chopped bell pepper

Add the chicken and stir. Steam for 1 hour over medium heat. Coals: 15 on top, 9 on bottom

## SIDE DISHES

### CARROT BAKE WITH BASIL

2 lb. carrots quartered (3" pieces)	1 teaspoon basil
½ cup water	2 tablespoon butter or margarine, melted
½ teaspoon black pepper	Salt to taste (Optional)
2 teaspoons brown sugar	

Place carrots in a 12-inch Dutch oven. Mix water, spices and brown sugar in a separate bowl then pour over carrots. Cover; bake at 350° with 9 briquettes on the bottom and 15 on the top for about 1 hour, or until tender. Drain any remaining liquid. Stir in melted butter or margarine over carrots.

### GREEN BEAN BAKE

1 can cream of mushroom soup (10 3/4 oz can)      1 tsp. soy sauce  
1 small can French fried onion rings                  Salt to taste (Optional)  
3 cans cut green beans without liquid (14 ounce cans)  
1/8 teaspoon pepper

In a 12-inch Dutch oven mix soup and soy sauce until smooth. Mix in green beans, pepper and 1/2 can of the French fried onion rings. Bake at 350° with 15 coals on top and 7 coals on bottom. Bake for 25 minutes. Top with remaining onion rings and bake an additional 5 minutes.

### STEAMED RICE

2 cups uncooked rice    2 chicken (or beef) bouillon cubes  
4 cups **cold** water    1/4 cup warm water

In a small bowl place 1/4 cup warm water and the two bouillon cubes and let them dissolve. Do this about 15 minutes before starting the dish.

Put uncooked rice, water and dissolved bouillon cubes in a 12-inch Dutch oven; cover with lid. Place 15 briquettes on bottom and 9 on top. When steam escapes from under lid, remove 6 briquettes from bottom and add them to the top. Continue cooking 14 minutes. **Do not stir or lift cover.**

### STEVE JENSEN'S BEANS

1/2 lb. bacon, cut into pieces                              1 cup brown sugar  
1 medium onion, diced                                    1 cup catsup  
1 medium green pepper, diced                        2 - #303 cans pork & beans

Brown bacon in a 12-inch Dutch oven. Add onion and green pepper and sauté until onion pieces are clear. Drain excess grease. Add catsup, brown sugar and beans. Stir until well mixed. Simmer for at least 2 hours. Serve warm.

Coals: 9 briquettes on bottom and 9 on top

### CHEESY SPUDS & BROCCOLI

1/2 large red onion, coarsely diced                      1 can 7-Up  
2 cans Cream of Chicken soup (10 3/4 oz.)          1/4 lb. bacon cooked & chopped  
7 - 8 large red potatoes, cubed                        2 large bunches fresh broccoli cut up  
1/2 lb. medium grated cheddar cheese                salt and pepper to taste (optional)

Cook bacon in a 12-inch Dutch oven until crisp. Remove bacon and drain on a paper towel. Pour out most of the bacon grease and discard. Add diced onion and sauté. Add soup and 7-Up to onion and stir. Add potatoes and stir until potatoes are well coated. Cook with 9 briquettes on

### **CHEESY SPUDS & BROCCOLI cont.**

bottom and 15 on top **until potatoes are tender.** When potatoes are tender add small cut pieces of broccoli with stems down into potatoes. Cook until broccoli is tender. Add grated cheese and finely chopped cooked bacon over top of broccoli. Cover until cheese is melted.

### **SCALLOPED POTATOES**

6 lbs. potatoes, sliced	1 cup flour
5 cups milk	3 Tbsp. minced onions
1/3 lb. grated cheddar cheese	salt and pepper to taste

Peel and slice potatoes into 1/8-inch pieces. Place 1/3<sup>rd</sup> of the potatoes in a layer in the Dutch oven. Cover each layer of the potatoes with 1/3<sup>rd</sup> cup of flour, a dash of pepper, 1 Tbsp. onion chips, and 1 2/3<sup>rd</sup> cups of milk. Fifteen minutes before potatoes are done, add cheese to top of potatoes and finish cooking.

Cover and bake for about 1 ½ hours. Use 12 briquettes on the bottom and 12 on top.

**NOTE:** Place briquettes on outer bottom edge. Put top briquettes evenly over entire lid.

### **GEARHART POTATOES**

10 medium-sized potatoes	1 Tbsp. pimento, chopped
½ lb. bacon	¼ cup green pepper, diced
¼ cup green onion, chopped	1 small can French fried onion rings
Salt to taste (Optional)	

Boil potatoes and cool. Cook bacon and crumble into pieces. Dice potatoes and fry in bacon grease in frying pan or a 12-inch Dutch oven until browned. Add chopped onions, bacon, peppers, and pimento; continue frying for 10 minutes.

### **GOURMET POTATOES**

12 medium potatoes, diced	½ tsp. pepper
½ lb. bacon, diced	1 cup cheddar cheese, grated
6 medium onions, diced	salt to taste

Brown bacon and onions in a hot 12-inch Dutch oven. Stir in potatoes. Bake for 30 minutes at 350°. Then stir the ingredients and continue baking for an additional 20 minutes, add cheese and cover for 5 minutes.

Coals: 12 briquettes on top and 12 on bottom

## SAUCES AND GRAVEY

### TERIYAKI MARINADE FOR CHICKEN & STEAK

½ cup vegetable oil                      1 cup soy sauce              3 Tbsp. brown sugar  
3 mashed cloves or garlic              1 Tbsp. grated fresh ginger root

Combine and mix the ingredients. Marinade the meat 4 to 12 hours in refrigerator. Baste with marinade during cooking. Makes 2 cup of sauce.

### ROUX

1 cup flour    1 ¼ cube butter or margarine

In a Dutch oven melt the butter or margarine. Whisk in flour slowly. For white gravy or cream sauces cook until well blended and the mixture become a past about 4 minutes. For brown gravy or sauces let cook longer until past starts to turn brown. **Be careful not to burn as this will give the gravy a bad taste.** Add more butter if mixture is dry. When done Roux can be used or frozen for future use. Freeze in 2 tablespoon packages as this size works well for many recipes. Make less by reducing ingredients equally.

## BREADS AND BAKED GOODS

### BUTTERMILK CORNBREAD

4 eggs, beaten    ½ tsp. baking soda  
¾ cup sugar    1 ½ tsp. salt  
2 cups flour    2 cups buttermilk  
1 1/3 cups corn meal                                      ½ cup melted butter  
4 tsp. baking powder

Mix dry ingredients together, then add buttermilk, melted butter, and eggs. Mix thoroughly and pour into greased 12-inch Dutch oven. Cook for 25 minutes with 6 briquettes on bottom and 14 on top.

## **DUTCH OVEN DINNER ROLLS**

1 Tbsp. rapid rise active dry yeast  
¼ cup warm water  
1/8 tsp. sugar  
1/8 cup sugar  
1 beaten egg

1 tsp. salt  
3 ½ cups flour  
1 cup milk, warmed  
2 Tbsp. shortening  
(for greasing the bowl)

1. Mix yeast in warm water. Sprinkle the 1/8 tsp. sugar over the yeast mixture to activate.
  2. Combine the egg, milk, butter, salt & remaining 1/8 cup sugar in a separate bowl and mix well.
  3. Add 1 ½ cups flour and mix thoroughly. Add yeast mixture, mix well, then add & mix in 1 more cup of flour.
  4. At this time the dough will be stiff. Sprinkle some of the remaining flour on a flat surface. Knead the dough until dough is smooth. Place in a greased 12-inch Dutch oven warmed with 3 briquettes on the bottom and 4 on top (Dutch oven should be warm to the touch – NOT HOT), cover and let rise until it doubles its bulk, about 1 hour.
  5. Shape dough into smooth rolls and place in a greased Dutch oven. Cover and let rise until they double its bulk again.
  6. Bake and serve hot.
- Coals: 9 briquettes on bottom, 13 on top

Prep 2:00 hours, Cook Time: 15 to 20 minutes

## **DILLY BREAD**

1 package rapid rise dry yeast  
¼ cup warm water  
1 cup cottage cheese  
1/8 tsp. sugar  
1 Tbsp. minced onion  
1 Tbsp. butter

2 tsp. dill seed  
1 tsp. salt  
¼ tsp. baking soda  
1 beaten egg  
2 ½ cups flour  
1 Tbsp. sugar

In a small bowl, add yeast to warm water and 1/8 teaspoon sugar, mix thoroughly, and set aside. Heat cottage cheese and butter to lukewarm in a small saucepan. In a large bowl mix onion, dill seed, salt, egg, 1 tablespoon sugar and cottage cheese mixture. Add yeast mixture. Add flour and baking soda and mix to a soft dough. The dough may be made into rolls or a single loaf. Place dough in a greased 12-inch Dutch oven, or in a 9-inch pie plate, which is then placed in the Dutch oven. Place the Dutch oven on 3 briquettes, put 3 on the lid, and allow the dough to rise until about double in size (about 30 minutes). Light 24 briquettes. After the dough has raised, remove the 6 old briquettes and place the Dutch oven on 9 fresh briquettes on bottom with 15 briquettes on the top. Bake for 20 minutes then continue to bake with top heat only for an additional 30 minutes or until crust is golden brown. While hot, brush with butter.

## DUTCH OVEN BISCUITS

4 cups Bisquick mix

1 1/8 cups milk

Mix all ingredients together. Drop spoonfuls of the dough in a circle around the outer edge and one in the center of a greased 10-inch cake pan. Place 3 canning jar rings in a 12-inch Dutch oven. Cover and bake with 12 briquettes on the bottom and 12 on top for about 12 minutes or until done. Makes 12-14 biscuits.

## WHOLE WHEAT BREAD

	<u>Two Loaves</u>	<u>Three Loaves</u>
Whole wheat kernels	2 cups	3 cups
Gluten flour	1/3 cup	1/2 cup
White flour	1 1/2 cups	2 cups
Nuts & Grains cereal	1/3 cup	1/2 cup
Salt	1 tsp.	1 1/4 tsp.
Vegetable oil	1/8 cup	1/4 cup
Yeast	1 1/2 Tbsp.	2 Tbsp.
Sugar	1/3 cup	1/2 cup
Water	2 cups	3 cups

Place hot water (from the tap), sugar and yeast in the bowl of a mixing machine with dough hook. Stir slightly to mix. Let stand about 10 minutes. Grind whole wheat into flour, and combine with gluten flour, nuts and grains cereal, salt and mix thoroughly. Add vegetable oil to yeast mixture. Turn mixing machine on, add whole wheat flour mixture and slowly add white flour until dough begins to clean the sides of the mixing bowl. Let machine knead dough for 10 minutes. Place kneaded dough into a large, greased bowl, cover with a damp towel, and allow to rise in a warm, non-drafty place for 40 minutes. Punch dough down, separate into loaves, place in greased loaf tins, and allow to rise as described above, in oven, for 25 minutes. Leaving loaf tins in oven, carefully remove damp towel, turn on oven, and bake for 20 minutes at 425°. Remove bread from loaf tins and cool on a rack. (Note: The loaf tins need to be in the center of the oven. If they are too high, the top of the bread will be too dark. If too low, the bottom will be too dark).



## DESSERTS

### APPLE CRISP

4 cups ¼-inch sliced apples (4 medium)      1/3 cup margarine or butter, softened  
½ cup regular or quick oats                      ¾ teaspoon ground cinnamon  
½ cup all-purpose flour                              ¾ cup packed brown sugar

Pre-heat a 12-inch Dutch oven to 375° with 14 briquettes on top and 14 on bottom. Place 3 canning jar rings in bottom of the Dutch oven. Grease an 8x8x2-inch baking pan. Peel and slice apples, ¼-inch thick. Arrange apples in the greased pan. Mix remaining ingredients with fork; sprinkle over apples. Bake until apples are tender and topping is golden brown, about 30 minutes. Makes 6 servings.

Coals: 14 briquettes on bottom, 14 on top

### MIXED BERRY CRISP

30 oz. mixed berries (fresh or frozen) 2/3 cup brown sugar  
½ cup all-purpose flour                              1/3 cup butter or margarine  
½ cup regular or quick oats

Preheat a 12-inch Dutch oven to 375°. If using frozen berries, thaw and drain about half the moisture from the berries. In a greased baking pan 8"x 8"x2" fill the pan with berries about ¾ full. Some juice should be in the bottom of the pan but not over the top of the berries. In a bowl mix remaining ingredients with a fork. Sprinkle over top of berries. Place 3 canning jar rings in bottom of Dutch oven with baking pan on top of rings and bake 30 minutes or until topping is golden brown. Fruit juice should be bubbling.

Coals: 14 briquettes on top, 14 on bottom

### FRUIT COBBLER

2 large cans or frozen fruit or berries (fill oven 1/3 full of fruit)  
1 pkg. cake mix (yellow or white)                      cinnamon if desired

Add fruit to the bottom of a 12-inch Dutch oven. Add juice to just below top of the fruit – **do not cover** the fruit with juice. In a mixing bowl, mix cake mix as instructed on box, **except add half** the water then pour over fruit. The juice from the fruit will add moisture to the cake.

Place 12 briquettes on top and 12 on bottom. Bake about 45 minutes and check. If the cake is light brown on top remove the top heat and let cook on bottom heat until done. Use a fork or toothpick to check if cake is cooked all the way through. Toothpick should come out clean when cake is done. Cake may take up to 15 minutes longer to completely cook using only bottom heat, depending on the fruit and juice level.

## **PEACH CINNAMON SPICE COBLER**

2 - 29 oz. cans sliced peaches  
2 packages spice cake mix  
1 cube butter or margarine

1 ½ cups brown sugar  
3 tsp. cinnamon

Grease a 12-inch Dutch oven. Add 1 can sliced peaches, with juice. Dot with ½ cube butter or margarine, cut into pats. Add ¾ cup brown sugar and 1 ½ tsp. cinnamon. Sprinkle 1 cake mix (dry) on top, but do not mix. Add a second can of peaches with juice, dot again with ½ cube butter or margarine, cut into pats. Sprinkle with ¾ cup brown sugar and 1 ½ tsp. cinnamon. Mix 1 spice cake mix as directed on the package and pour over other ingredients and level top. Place over heat and cook from bottom only, using a slow, bubbly boil. Cobbler is finished when cake bakes through, about 1 ½ hours. Cool and serve with whipped cream.

Coals: 10 briquettes on bottom only – adjust briquettes

## **FRUIT TURNOVERS**

1 box pastry dough  
brown or white sugar to taste  
cinnamon to taste on apples or peaches  
shortening for greasing pan

2 cups fresh fruit such as:  
apples, blueberries or blackberries  
(frozen or canned can be used, drained)  
2 Tbsp. butter or margarine

Preheat oven to 375°

Cut each piece of dough into four pieces. Fresh apples should be sliced into 1/8 inch pieces and placed in a bowl; add sugar to sweeten and cinnamon to taste. Berries should be placed in a bowl and sweetened to taste. Place 3 heaping tablespoons fruit of choice in center of dough and a small dab of butter. Raise two diagonal corners of the dough and press together above the fruit. Do the same to the other two corners. Press together the four seams in each corner. Fruit is completely covered at this time. Poke holes in dough with a toothpick or fork to vent. Place on a 9-inch greased cake pan. Place up to 5 turnovers in a pan. Place 3 canning jar rings in the bottom of a 12-inch Dutch oven and place pan on top of rings.

Cook dough until golden, about 15 minutes.

Coals: 14 briquettes on top and 14 on bottom

## **BERRY PIE**

3 cups fresh or frozen berries  
2 tbsp. cornstarch or 4 tbsp. flour  
1 package pie crust

2/3 to 1 cup sugar  
1 tbsp. butter or margarine

Line a 9-inch pie plate with pie crust; fill with berries. Mix sugar, cornstarch and sprinkle over the berries. Dot with butter; adjust top crust. Place 3 canning jar rings in the bottom of a preheated Dutch oven. Bake at 400° 40 to 50 minutes.

Coals: 16 briquettes on bottom, 16 on top

## PERFECT APPLE PIE

6 or 7 tart apples  
¾ to 1 cup sugar  
2 Tbsp. flour  
½ to 1 tsp. cinnamon

dash salt  
pastry for 2-crust 9" pie  
2 Tbsp. butter

Pare apples and slice thin. Combine sugar, flour, cinnamon and salt; mix with apples. Line 9" pie plate with pastry, fill with apple mixture; dot with butter. Adjust top crust and poke holes in the top of the crust to vent; sprinkle with sugar for sparkle. Place a pie tin and 3 canning jar rings inside a preheated 12-inch Dutch oven. Bake for 50 minutes. Place 9 briquettes on the bottom and 15 on top of Dutch oven.

## PIE CRUST

¾ cups softened margarine (or shortening)  
2 cups flour

½ cup ice cold water  
½ tsp. salt

1. In a mixing bowl blend margarine (or shortening) and flour with a fork until fine mixture.
2. Add the ½ cup ice water, slowly mixing as you go. Shape into a firm ball. Cover.
3. Let set 10 minutes in an ice chest or refrigerator.
4. Roll dough out in two 1/8-inch thick circles, large enough to cover the pie tin.
5. Place one piece of dough into pie tin and shape to pan.
6. After filling has been added to pie cover with the other piece, press edge of pie with your finger to attach top crust to the bottom. With a fork poke holes in top crust to let moisture escape.

## COLUMBIA RIVER MUD PIE

1 cake mix - mix according to directions and set aside.

### **The "MUD"**

½ cup dry baking cocoa  
2 cups brown sugar  
4 cups hot water

2 tsp. vanilla  
1 tsp. cinnamon (optional)

### **Topping**

1 package chocolate chips  
Cool Whip

nuts (optional)

Preheat a 12-inch Dutch oven. Pour the prepared batter into the preheated oven. Mix the

### **COLUMBIA RIVER MUD PIE cont.**

“MUD” in a separate bowl and pour over the batter. Cover the oven (10 briquettes on top and 8 on bottom) and bake about 40 minutes. Remove the lid about 5 minutes before baking time is up and sprinkle on the chocolate chips and nuts. Allow the chocolate chips to melt for a few minutes. Serve with a scoop of Cool Whip.

### **PINEAPPLE UPSIDE-DOWN CAKE**

1 yellow cake mix	1 cup brown sugar, firmly packed
2 eggs	1 6-oz. jar Maraschino cherries-cut in half
1 8-ounce can sliced pineapple	

1. Prepare cake mix per instructions on package but use 2 eggs instead of 3.
  2. Pre-heat a 12-inch Dutch oven - just before you place your pineapple, generously spray with Pam or other non-stick spray.
  3. Arrange sliced pineapple into the pre-heated Dutch oven; put ½ of a cherry into each center.
  4. Crumble brown sugar over the pineapple.
  5. Cover with yellow cake batter. Spread evenly.
  6. Cover and cook for about 45 minutes or until the cake pulls away from the sides easily.
- Coals: 8 briquettes on bottom, 16 on top

**SERVING HINTS:** When done, run a knife around the edge of the cake and quickly invert Dutch oven with the lid left on. Do this as evenly as possible. Serve on hot lid by placing a few stones or a lid holder underneath it. Leave Dutch oven over cake for a few minutes before removing. Wear heavy gloves when you do this.

Preparation: 30 minutes, Cook: 45 minutes, Stand: 10 minutes, Total Time: 1.25 hours

### **CRAZY CAKE**

1 ½ cups flour	1 cup sugar
3 Tbsp. cocoa	1 tsp. baking soda
½ tsp. salt	

Mix all the dry ingredients in an 8”x8”x2”bowl. Mix until color and texture are even. Level mixed dry ingredients in bowl.

1 Tbsp. vinegar	5 Tbsp. salad oil
1 tsp. vanilla	1 cup water

### **CRAZY CAKE cont.**

Make three depressions in the dry mixture. Place in one depression vinegar, then vanilla in one and salad oil in the third depression. Pour the water over the whole thing. Stir with a fork until all ingredients are mixed thoroughly. Beat for 8 minutes then place in an **8" ungreased pan.** Place cake pan on 3 canning rings. Bake in a preheated 12-inch Dutch oven with 10 briquettes on bottom and 15 on top for 30 minutes. Test cake to see if done with a toothpick. If it comes out clean, remove the cake from the Dutch oven and let cool. Frost with the following recipe or with canned frosting.

### **CHOCOLATE FROSTING**

In a bowl beat 3 Tbsp. softened butter or margarine. Add 1 1/3 cups powdered sugar and 1/4 cup Hershey's cocoa. Mix in 2 to 3 Tbsp. milk and 1/2 tsp. vanilla extract. Beat to spreading consistency. Makes 1 cup of frosting.

### **CHOCOLATE CAKE**

1 box cake mix

eggs, oil, and water per instructions on box

Mix cake per instruction on box and place in two greased cake pans. In two heated 12-inch Dutch ovens, with 3 canning jar rings in the bottom, place cakes and bake per instructions on box. Heat should be even. When a toothpick inserted in the cake comes out clean it is done. Remove and let cool. Frost when cooled.

Coals: 9 briquettes on bottom, 15 on top (at 45 minutes check the top of cake – if the top looks done, remove top heat and finish with bottom heat)

### **BUTTER FROSTING**

In a bowl beat 3 tablespoons softened butter or margarine. Add 1 1/3 cups powdered sugar, 2 to 3 tablespoons milk and 1/2 teaspoon vanilla extract. Beat to spreading consistency. Makes 1 cup of frosting. If frosting is too thin, add additional powdered sugar. THIS IS FOR ONE CAKE PAN.

### **GELATIN POKE CAKE**

1 pkg. (2-layer size) white cake mix  
1 pkg. (3 oz.) JELL-O Raspberry Flavor  
Gelatin

1 cup boiling water  
1 cup cold water  
2 cups Cool Whip

### GELATIN POKE CAKE cont.

Prepare cake mix as directed on package, baking in 2 well-greased and floured 8x8x2-inch pans. Place in two preheated 12-inch Dutch ovens on 3 canning jar rings. Bake per directions on cake mix box. Cool cakes in the pan on a rack 15 minutes. Dissolve gelatin in boiling water; add cold water and stir thoroughly. Poke warm cakes with a fork at 1/2-inch intervals. Spoon warm gelatin over cakes. Chill 3 to 4 hours. Top with Cool Whip. Coals: 12 briquettes on top and 12 on bottom.

### DUTCH OVEN CINNAMON ROLLS

1 envelope dry yeast	1 egg
¼ cup warm water	¾ cup sugar
1/8 tsp. sugar	¾ tsp. salt
2 cups milk	6 - 8 cups flour
*½ cup brown sugar	*8 Tbsp. cinnamon
4 Tbsp. butter	nuts and/ or raisins per taste (optional)
4 Tbsp. <b><u>softened butter</u></b> for rolled-out dough	

\*Both brown sugar and cinnamon should completely cover the rolled out dough. Move of these two ingredients can be used if needed.

Mix yeast, water and 1/8 tsp. of sugar and set aside. Bring milk and 4 Tbsp. butter to a boil, allow to cool to lukewarm. Add yeast mixture, egg, sugar and salt to the milk & butter mixture. Add 6 cups flour to above ingredients. Knead dough and add additional flour as needed until dough is soft and not sticky. Let rise in a 12-inch Dutch oven until doubled in size. The Dutch oven should be warmed, but not hot. Use 3 briquettes on bottom, 4 on top. Roll dough into a rectangle, about ½-inch thick. Spread with 4 Tbsp. softened butter, sprinkle with cinnamon, brown sugar, raisins and nuts. Roll up in jellyroll fashion, and cut into 1-inch individual rolls. Arrange in two “warmed to the touch but **not hot**” 12-inch Dutch ovens. Let rise until rolls double in size. Use 3 briquettes on bottom, 4 on top. Bake 45 to 50 minutes with 14 briquettes on top and 6 on the bottom. Remove rolls from Dutch oven. After rolls have cooled, frost with icing, (recipe below).

#### Frosting

4 Tbsp. softened butter	milk
2 cups powdered sugar	1 tsp. vanilla

Mix all ingredients, adding only enough milk to give desired consistency.

## CHOCOLATE CHIP COOKIES

2 ¼ cups all-purpose flour	¾ cup granulated sugar
1 tsp. baking soda	1 tsp. vanilla extract
1 tsp. salt	2 large eggs
1 cup (2 sticks) margarine or butter, softened	2 cups (12-oz. pkg.) semi-sweet chocolate morsels
¾ cup brown sugar, packed	1 cup chopped nuts (optional)

Preheat Dutch oven to 375°.

Combine flour, baking soda and salt in a bowl. Beat butter, brown sugar, granulated sugar and vanilla extract in large mixing bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop a rounded tablespoon of dough onto ungreased 9-inch cake pan. Place 3 canning jar rings in bottom of a 12-inch Dutch oven and place cake pan on top of rings. Bake for 9 to 11 minute or until golden. Have a second pan with cookie dough ready when first batch is done remove from oven and replace with second pan. After cookies have cooled for 2 minutes remove from pan and put on a wire rack. Wipe out pan and start over with the next batch. Use 18 briquettes on top and 10 on bottom. Briquettes need to be changed after 1 hour of cooking or preheat.

Option: You can buy pre-made cookie dough. Follow cooking direction on package.

## OATMEAL COOKIES

1 ¼ cups margarine	1 tsp. salt
¾ cup firmly packed brown sugar	1 tsp. cinnamon
½ cup granulated sugar	¼ tsp. nutmeg
1 egg	3 cups quick cooking oats
1 ½ cups flour	1 tsp. vanilla
Optional: chocolate chip, raisins, nuts	1 tsp. baking soda

Preheat Dutch oven to 375°

In a large bowl beat margarine and sugars until fluffy. Beat in egg and vanilla. In another bowl combined flour, baking soda, salt and spices; mix well. Add flour mix to bowl of margarine and sugar. Stir in oats. Drop rounded tablespoon full of dough onto ungreased 9-inch cake pan. Place 3 canning jar rings in the bottom of a 12-inch Dutch oven and place cake pan with dough on top of rings. Bake 8 to 9 minutes for a chewy cookie; 10 to 11 minutes for a crisp cookie. Cool 2 minutes in pan; remove to wire rack until completely cooled.

Prepare a second cake pan with dough. When first pan is removed from Dutch oven replace with the second pan. Repeat until all cookies are baked.

Use 14 briquettes on the top and 14 on bottom. Briquettes need to be changed after one hour of cooking or pre-heating

Option: You can buy pre-made cookie dough. Follow cooking directions on package.

## SNICKER DOODLES

1 ½ cups sugar	2 teaspoons cream of tartar
1 cup softened butter or margarine	1 teaspoon baking soda
2 eggs	¼ teaspoon salt
2 ¾ cups all-purpose flour	2 tablespoons sugar
	2 teaspoons ground cinnamon

Preheat Dutch oven to 375°

In a large bowl mix 1 ½ cups sugar, butter (or margarine) and eggs. In a separate bowl mix flour, cream of tartar, baking soda and salt. Stir into other mixture. Chill dough for 30 minutes. Shape dough by rounded teaspoonfuls into balls. Mix 2 tablespoons sugar and cinnamon; roll balls in mixture to coat. Place about 2 inches apart on ungreased 9-inch cake pan. Place 3 canning jar rings in the bottom of a 12-inch Dutch oven then the cake pan on top of the rings. Bake until set, 8 to 10 minutes. After cookies have cooled for 2 minutes remove from cake pan and cool on cooling rack. Have a second cake pan to put in when the first one is removed. Repeat until all dough is baked. Use 18 briquettes on top and 12 on the bottom. Add new briquettes after 1 hour of preheating or cooking.



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