

Dutch Oven Cooking

For Beginners and Pros

Caring for your Kettles and Coals

Dutch oven cooking is a “radical” method of cooking. It is not a controlled environment like your conventional oven. So many outside forces create a variance on the heat of your oven. For example if it’s a hot sunny day with no wind, and you are cooking on your back patio, you could easily be adding 50 degrees or more to the calculated heat you desire for your oven.

Likewise, if a wind comes up on that same sunny day, it could in-flame your coals, and raise the heat another 100 degrees easily. A cold and cloudy day could create opposite problems. You would then have the problem of trying to maintain heat in your Dutch Ovens.

All of this creates a radical environment for cooking. Experience will make these kinds of problems easy to deal with. However, until experience takes over I hope the following tips will help you.

Choosing the right oven

For outdoor cooking, it is most important that you purchase the “camp” or “outdoor” Dutch oven that has three stubby legs on the bottom and a flanged lid. The legs create space for coals or charcoal briquettes under the oven, and the flanged lid is to keep the coals from rolling off of the domed lid, thus supplying the necessary heat to the inside of the oven.

Camp ovens come in a variety of sizes and capacities from 8 inch up to a 20 inch. Unless you have a large den or troop, you will need 10 to 14 inch ovens.

Oven Size	Oven Capacity	Suggested uses
8-inch	2 quarts	Main dish for 2-4 servings Side dish for 6-10 servings
10-inch	4 quarts	Main Dish 2-8 servings Side dish 10-12 servings
12-inch	6 quarts	Main dish 6-10 servings Side dish 12-16 servings
12-inch Deep	8 quarts	Main dish 6-14 servings Side dish 16-22 serving
14-inch	8 quarts	Main dish 6-14 servings Side dish 16-22 servings
14-inch Deep	10 quarts	Main dish 12-22 servings Side dish 18-26 servings
16-inch	12 quarts	Main dish 26-36 servings
20-inch	16 quarts	Main dish 40+ servings

When shopping for Dutch Ovens you should look for:

Consistent metal thickness and finish. *This means the walls and bottom should be relatively smooth with only a few or no pits in the metals surface. Avoid any with swirl marks, that are warped, or have visible cracks.*

Snug fitting lids. *Loose lids allow heat to escape*

The inside finish. *It should be smooth, flat and free of metal runs. A grainy texture may be present but seasoning will take care of that*

No grinding marks. *Manufacturers will grind the metal to hide imperfections*

Keep in mind that when looking to buy Dutch Ovens not all ovens are created the same so look carefully

Deep and shallow sided Dutch ovens

It's generally accepted that the ovens with shallow sides are called "bread ovens" Remember your high school physics class- heat rises. Therefore, it is more difficult to move heat into the oven from the lid than to let it rise into the oven from the bottom. When baking, the heat source on the lid needs to be close to the object being baked. Your rolls or biscuits will then be brown on the top as well as the bottom.

The deeper sided ovens allow room to cook meats, vegetables, soups, and stews. Not only are the oven contents close to the lid, but foods containing moisture, produce some steam, which helps maintain an even oven temperature.

Basic Dutch Oven Equipment

When cooking outdoors in a Dutch oven you will some equipment in addition to your oven. The following basic equipment is necessary to ensure safe and proper cooking practices.

1. Long handle tongs. Tongs should be made of metal, and are used to handle hot charcoal. These tongs are to be used **only** for handling coals and never should be used to handle food.

2. Lid Lifter. Remember, after placing coals underneath and on top of your oven it will be very hot. A good lid lifter will save a lot of burned fingers and hands. Look for a lid lifter that gives you good control of your lid, so you do not drop ashes from the coals into your food. Make sure it can grab the bale of your oven for ease in moving the oven around while cooking and serving.

3. Protective cooking surface. A surface such as a drum lid that is elevated above the ground will keep the charcoal heat from causing damage.

4. Wooden spoons. You are going to spend a lot of time giving your oven a proper seasoning and maintaining it, do not ruin it by dragging a metal spoon through it and scratch it off.

Highly Recommended Optional Equipment

1. Charcoal Starter. Sometimes referred to as a chimney starter, this is basically a metal cylinder with a metal grate in the middle and holes in the bottom to allow air to enter. You put three or four sheets of crumpled newspaper in the bottom under the grate and charcoal on top of the grate and ignite the newspaper. Within 10-15 minutes you will have charcoal ready to cook with.

2. Leather Welding Gloves. They just make handling a hot oven so easy.

3. Lid Stand. This will turn your oven's lid into a griddle.

4. Cooking Table. Cooking tables come in all shapes and sizes, and can handle anywhere from one to thirty ovens. Usually a table is made of heavy steel and is elevated off the ground some even come with removable wind breaks on the sides and back.

Once you're past the basics and want to expand your horizons, take a look at some other equipment on the market, such as propane stoves, charcoal baskets, whisk brooms for sweeping off the charcoal ash, scrapers, and a trivet for keeping meat off the bottom and out of its juices.

Dutch Oven Seasoning and Care

Please **DO NOT FORGET TO SEASON YOUR DUTCH OVEN!**

When you buy a Dutch Oven, or have one that smells strange, or the finish has gone bad, you need to season your oven. Cast Iron is a porous metal; seasoning fills in those pores and makes your oven non stick. There are lots of ways to season a Dutch Oven but here is a basic method.

If new the oven will be coated with a food grade wax that only need a good washing in hot water to remove it. Dry it completely, and it's ready to be seasoned.

Use a good grade of Olive or Vegetable Oil or Vegetable Shortening (Crisco) to season your oven. Spread the oil on the inside and outside of the oven, including the lid and the legs. Place the oven and the lid in a preheated 350°f oven, upside down, over an aluminum foil wrapped oven rack. Bake for at least one hour and turn oven off. Allow the Dutch oven to stay in the oven until cool. Your oven is now seasoned and ready for use.

Keep in mind that when you season your Dutch oven this way, the oil will start to smoke. Some people avoid having the smoke in their house by using their grill to season the Dutch oven, but you must be careful not to heat the DO up too much or you will lose the seasoning all together.

There is now a different way to season your oven and it goes exactly as describe above but you increase the oven temperature to 450°f. This does produce a harder seasoning and a lot more smoke.

Cleaning Your Dutch Oven

After scraping out all of the food from your oven, use hot water and a plastic or natural fiber pad or brush to wash out the oven. **Never, Never** pour cold water into a hot oven or you will cause permanent damage! Dry the entire oven, inside and out thoroughly and then re-coat with Olive or Vegetable oil. If your oven is extremely greasy you may use a **mild detergent** to clean your oven. Use or two drops only unless you plan to reseason the oven. Rinse the oven several times to get all the detergent out, remember cast iron is porous and the soap will get into the pores.

Storing the Oven

DO NOT STORE YOUR OVEN WITH THE LID ON TIGHT! Always leave the lid open enough to allow air movement inside the oven. Most long time Dutch Oven cooks place several sheets of paper towels inside the oven and roll up another sheet to place between the lid and the oven to keep the lid ajar.

Transporting your Ovens

Some cooks place their ovens in cloth sacks or bags while others continue to use the cardboard box the oven came in. Others have lidded wooden boxes that just fit their ovens and can be stacked in order to save floor space. Whatever you use, treat your ovens with care and don't drop them or let them bounce around and become damaged. Cast iron Dutch Ovens are great investments that will last for centuries of good use if given the right care.

Heating and Coal Placement

After seasoning your oven, the first step to get cooking is to start up some hot coals of briquettes to cook with. If using wood, get a fire going 30-45 minutes before you needing coals. If using briquettes, ignite them 10-20 minutes before you need them. As the coals are getting hot, prepare your ingredients and ovens for cooking. Should your dish take a long tome to cook, over 45 minutes, additional coals will be necessary. This will also vary depending on the temperature and wind where you are cooking. Every year state and national parks place more restrictions on open fires and gathering of firewood, charcoal is a great alternative to wood embers and is easier to obtain, transport and control the amount of heat in your oven. Also when it comes to Charcoal a name brand charcoal will always burn easier and more consistently then a cheap brand. I always use Kingsford.

Arrange the number of briquettes needed by placing them under the oven's bottom in a circular pattern at least $\frac{1}{2}$ inch inside the edge. Arrange the briquettes on the lid in a checkerboard pattern. Top or bottom do not bunch them together as it will cause hot spots and burn the food or damage the Dutch Oven. To prevent "hot spots" rotate the oven $\frac{1}{4}$ turn every 15-20 minutes and then rotate the lid $\frac{1}{4}$ turn in the opposite direction. Check your foods occasionally to make sure they're not cooking too fast, or not cooking fast enough. Be careful when removing the lid so as not to flavor the dish with ashes. If it is necessary to add briquettes, do so in the same proportion on top and bottom of the oven. With practice, you'll become better at controlling your cooking temperatures. However here are some rules of thumb to help you along in judging temperature.

Only use a name brand charcoal, like Kingsford, they will burn the longest and have the most consistent quality of the available brands. With charcoal briquettes you can under normal conditions, predict and control the temperature of your Dutch Oven. A good quality charcoal is the difference between a great meal and one that is burnt or raw.

To determine the amount of coals needed, take the pan size and double the number. This is the total number of coals needed Put one third of the coals on the bottom. The remainder goes on the lid. For example if you are using a 12" Dutch Oven $12 \times 2 = 24$; 24 coals needed. $24/3 = 8$. 8 coals on the bottom, 16 on the lid. This will provide a 350°f oven temperature. If you are using a deep oven add 2 to 4 coals to the lid.

Just like in your kitchen, frying, boiling, and steaming need higher temperatures so more heat will be needed on the bottom while baking requires a more even temperature on the top and bottom.

Most of the cooking in a Dutch oven is done at 350°f. The formula for maintaining that temperature in different size ovens is:

Oven size	8"	10"	12"	14"	16"
Charcoal on top	11	14	16	18	22
Charcoal on Bottom	5	7	8	9	11

You need to watch the heat as the coals burn down. The temperature will drop over time and you will need to add coals for items that require more than one hour of cooking time. Watch your cooking process and adjust as needed. If you are cooking on a windy day your coals will burn out more quickly than on a calm day. It is ok to look in the oven as often as you want, just keep in mind the more you look the longer your cook time. Cake will not fall like in a conventional oven because cast iron holds heat very well.

Accumulating ashes will also affect temperature and cooking times. Brush off the ashes often with a whisk broom.

Baking requires special briquette placement and use. Most baking is done at 350°f but more heat is needed on the top, so placement of the coals is different. Place bottom coals in an evenly spaced pattern without a coal in the middle. On the top, place coals around the rim of the lid touching each other. This will allow for more even distribution of the heat across the top and down the sides of the oven.

Rolls, cakes, pies and breads will continue to cook when removed from the coals because the oven will retain heat for several minutes. Remove baked items from the oven as soon as they firm up to eliminate water condensation. You don't want to serve soggy food.

Filling an oven full of meat or other food will require longer for the oven to heat up to temperature. Sometimes two half full ovens will meet your time demands better.

Most of your cooking will be done in a 12 inch or a 14 inch oven. A 12 inch oven has the same cooking surface as a 9x13 cake pan, so it will accommodate one cake mix. A 14 inch oven will accommodate 1 ½ times that amount.

Remember, even though you are cooking outside, germs can find you. You are not invisible, so use indoor cleanliness practices. Keep cold food at 38-40 degrees, hot foods above 140 degrees and meat dishes should be cooked to 160 degrees, and the most important rule is to wash hands often.

Cooked Meat Temperature

Raw meat and poultry should always be cooked to a safe internal temperature. Temperatures (160°f to 212°f) reached in baking, roasting, frying, and boiling will destroy bacteria that can cause food borne illnesses.

When roasting meat and poultry, use an oven temperature no lower than 325°f. Cook ground meats to an internal temperature of 160°f. Steaks and roasts should be cooked to an internal temperature between 145°f (medium rare) and 170°f (well done).

A turkey is fully cooked when the thermometer reads 170°f in the deepest part of the breast; or 180°f in the thickest part of the thigh. But be careful not to overcook it, this is the number one reason people do not like Turkey, it is overcooked.

Despite what Mom said Pork does not have to be overcooked to be safe. The secret to tender, juicy pork is simple; think pink. When cooked correctly, pork is done to juicy perfection at 160°f with just a touch of pinkness in the center. Use a meat thermometer to test for doneness and remember to remove large cuts at 5°-10° before it is done. The meats internal temperature will continue to climb after it removed from the oven.

Let the roast rest for 15-20 minutes to allow this to happen and to allow the juices inside the meat to redistribute evenly throughout the roast.

Weather Tips

As stated earlier, the weather can be a great concern when cooking. There is nothing worse then having company come over for a scheduled dinnertime, only to find out that you're an hour behind because you've been fighting with the cool wind and cloud cover.

For colder weather make sure you maintain extra coals in your furnace. When the colder weather seems to be taking charge of your meal, add more fuel to your oven. On average, every two briquettes of the most popular brands of charcoal equal 25 degrees of heat. So if you had a boil going on your stew and the cold weather has cooled it down, simply add more coals. Likewise if the wind has kicked u and enflamed your coals, be attentive and remove some heat for a while if necessary.

I use a piece of metal roofing as a windbreak, just use four to five inch widths and clip it with a heavy-duty paper clip

Start Cooking

Let's start cooking! Soon you will be among the elite, cooking away in your Dutch Ovens, and swapping stories about your successes and failures. With a little experience you will be creating some of the greatest meals you could ever imagine. Before you know it you will be out in the woods sharing a great time with Den, Patrol and Troop enjoying a meal fit for a king.

Dutch Oven Checklist

- Dutch Ovens
- Lid Lifter
- Lid Rest
- Dutch Oven Trivets
- Charcoal Briquettes
- Charcoal Chimney
- Matches
- Cook Kit (Spoons, Knives, Can Opener, Cutting Boards, Hot Pads,
Vegetable peeler, Measuring cups and spoons)
- Cookbook
- Long Tongs
- Whisk
- Gloves
- Storage Bags
- Paper Towels
- Scrapers
- Vinegar
- Oil
- Food**

Beginners Recipes

Baked Apple French Toast

Ingredients:

1/2 cup butter

1/2 cup brown sugar

1 tbsp water

3 lg green apples (peeled and thinly sliced)

8 eggs

3 cups milk

2 tbsp vanilla

6-12 slices bread, any type

cinnamon

Directions:

Melt butter, add sugar, and water, let cool slightly. Slice apples and put on top of mixture. Slice bread in half and place over apples. Beat together eggs, milk and vanilla. Pour evenly over bread, making sure bread is wet. Sprinkle tops of bread with cinnamon. Bake for about 50-75 minutes (350 degrees) or until bread is golden brown. Serve with syrup. (You can also top with fresh fruit if desired.)

Mountain Man Breakfast

1 Lb Bacon

10-12 Medium Potatoes; sliced

2 medium onions; diced

12 eggs; beaten

1 ½ cups Fresh Mushrooms; Sliced

1 Green Bell Pepper; Diced

3 Cups Grated Cheddar Cheese

3 Cloves Garlic; Minced

Plicate' Sauce

heat a 12" Dutch oven using 18-20 briquettes bottom until hot. Cut bacon into 1 inch slices. Add to Dutch oven and fry until brown. Add onion, mushrooms, bell pepper and sauté until onions are translucent. Add potatoes and season with salt and pepper. Cover and bake using 8 briquettes bottom and 14-16 briquettes top for 30 minutes. Season eggs with salt and pepper then pour eggs over top of potatoes. Cover and bake another 20 minutes. Stir gently every 5 minutes. When eggs are done, cover top with cheese and replace lid. Let stand until cheese is melted. Serve topped with Plicate' sauce. Serves: 10-12

Breakfast Pizza

(Submitted by Page Davies)

1	can crescent rolls	1	cup shredded sharp cheddar
1	lb. sausage; browned & drained	3	eggs; beaten
3	Tbs. diced red bell pepper	3	Tbs. milk
3	Tbs. diced yellow bell pepper	1/2	tsp. salt
1	cup thawed frozen hash browns	1	tsp. ground black pepper
1	green onion; sliced	3	Tbs. parmesan cheese

Unroll the crescent rolls. Line the bottom of a 12" Dutch oven with a layer of flattened crescent rolls. Sprinkle evenly with sausage, bell peppers, hash browns, green onion, and cheddar cheese. In a medium bowl whisk together eggs, milk, salt and pepper. Pour egg mixture evenly over top of pizza. Sprinkle with parmesan cheese.

Cover and bake using 8-10 briquettes bottom and 12-14 briquettes top for 20-30 minutes until eggs are set.

Serves: 6-8

Breakfast Sausage Souffle

12-15	slices bread; cubed	3/4	cup milk
6	Tbs. butter; melted	1	tsp. dry mustard
1	lb. shredded Cheddar cheese		salt and pepper to taste
18	eggs	1	lb. cooked sausage

Add bread cubes to a well greased 12" Dutch oven. Drizzle butter over bread then sprinkle cheese over the top. Whisk together eggs, milk, and mustard. Season with salt and pepper. Pour eggs over bread and cheese. Sprinkle sausage over the top. Cover and bake using 6-8 briquettes bottom and 12-14 briquettes top for 30-45

minutes until eggs are set.

Serves: 8-10

German Pancakes

1	cups milk	6	Tbs. butter
1/2			
9	eggs		lemon juice
1	cups flour		powdered sugar
1/2			
3/4	tsp. salt		

In a mixing bowl whisk together milk, eggs, flour, and salt to form a thin batter.

Heat a 14" Dutch oven using 14-16 briquettes bottom and 18-20 briquettes top until very hot. Add butter to Dutch oven and let melt. Pour batter into oven and cook for 25-30 minutes until pancake is fluffy and light brown.

Sprinkle pancake with lemon juice and dust with powdered sugar.

Serves: 6

Mountain Man Breakfast Omelet

1	lb. country sausage	2	cups chopped; mushrooms
1	lb. bacon	18	eggs
1	large yellow onion; diced	3/4	cup milk
3	cloves garlic; minced		salt and pepper to taste
1	green bell pepper; chopped	3	cups grated Cheddar cheese
1	red bell pepper; diced		picante sauce

Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. Add sausage to oven and fry until brown. Remove sausage from oven. Cut bacon into 1 inch slices. Add to Dutch oven and fry until brown. Add sausage, onions, garlic, bell peppers, and

mushrooms. Saute until vegetables are tender. Whisk together eggs and milk. Season with salt and pepper. Pour eggs over vegetable mixture. Cover and bake using 8 briquettes bottom and 14-16 briquettes top for 20 minutes until eggs are set up. Cover top with cheese and replace lid. Let stand until cheese is melted. Serve topped with picante sauce.
Serves: 8-10

MAPLE SAUSAGE AND WAFFLE CASSEROLE

6-8 FROZEN WAFFLES
1PD MAPLE BREAKFAST SAUSAGE CRUMBLED
1 ½ CUPS SHREDDED CHEDDAR CHEESE
6 LARGE EGGS
1 ¼ CUP MILK
¼ CUP MAPLE SYRUP
¼ TEASPOON SALT
1/8 TEASPOON PEPPER

Bake waffles at 375° for 10 minutes per side, while the waffles are baking brown the sausage breaking it apart, drain grease. Grease a 12" Dutch oven ; place half of the waffles in a single layer in the oven, add half of the sausage and ½ cup of the cheese. Repeat the layers. Blend together the eggs milk, syrup, salt and pepper until smooth. Pour egg mixture over waffle layers being sure all waffles are covered in the egg mixture. Cover and Refrigerate at least 1 hour or overnight. When ready to cook let the casserole set for 20 minutes at room temperature. Uncover and sprinkle with remaining cheese. Bake at 325° until edges and center are puffed, 45 to 50 minutes. Let stand 5 minutes before cutting into pieces.

Sausage & Swiss Deep Dish

8 ounces link sausage
1 cup biscuit baking mix
1/4 cup water
2 cups shredded Swiss cheese
2 large eggs
1/4 cup milk
salt & pepper

1. Cook sausage and drain.
2. Mix biscuit baking mix and water until a soft dough forms; beat vigorously for 20 strokes.
3. Press the dough in the bottom of a greased 10-inch DO and 1 inch up the sides.
4. Arrange the sausages in a spoke fashion on the dough. Sprinkle with shredded Swiss cheese.
5. Beat eggs with a fork in a small bowl; stir in milk, salt, and pepper. Pour over the sausages and cheese.
6. Bake at 350°F until puffed and golden brown, about 25 minutes

Cheese and Bacon Grits

4 cups chicken stock or water
3 tablespoons unsalted butter
1 1/2 cups regular grits
1 cup cooked, drained and crumbled smoked bacon (about 1 pound uncooked)
1 3/4 cups shredded Monterey Jack
4 green onions, thinly sliced
1 tablespoon Tabasco Jalapeno sauce
Kosher salt to taste
Freshly ground pepper to taste

In a 12-inch DO, bring the chicken stock to a boil. Adjust the heat to a simmer. Add 1 tablespoon of the butter. When it has melted, begin to pour in the grits with one hand while constantly whisking long-handled wooden spoon and stir until the grits become thick and absorb the liquid. This should take from 7 to 10 minutes.

Remove from the heat and stir in the remaining 2 tablespoons

butter, bacon, cheese, green onions and Tabasco. Combine everything thoroughly and season with salt and pepper. Preheat the DO lid (350°F) . Bake for 30 minutes or until they are heated through. Serve hot.

Nacho Breakfast Casserole

8 ounces breakfast sausage, cooked, drained and crumbled
4 large eggs, lightly beaten
1/4 cup sliced green onions
2 tablespoons melted butter
tortilla chips, coarsely crumbled
2 cups shredded cheddar cheese
1 (16-ounce) jar Salsa

Preheat dutch oven (350 degrees).

Combine sausage, eggs and green onions in medium bowl. Pour butter in 12inch DO; add sausage mixture. Top with chips; sprinkle with cheese. Bake for 10 to 12 minutes or until eggs are set and cheese is melted; top with salsa. I like to add a diced jalapeno or some green chilies too.

This serves about 4 boys.

Dutch Oven Blueberry/Sausage Cake

Cake Ingredients:

2 cups all purpose flour 2 eggs
1 tsp. Baking powder 1 8oz sour cream
1/2 tsp. Baking soda 1 lb pork sausage
1/2 cup butter Cooked/well drained
3/4 cup sugar 1 cup blueberries
1/2 cup packed brown sugar 1/2 cup chopped pecan

Directions:

In a medium mixing bowl stir together flour, baking soda, and baking powder; set aside.

In a large mixing bowl beat butter and the sugars till combined. Add eggs one at a time, beating after each addition. Add flour mixture and sour cream beating until combined. Fold in the sausage and berries.

Pour batter into 12 inch Dutch oven sprayed with pam. Sprinkle nuts on top. Bake at 350 degrees (19 top 6-7 bottom) for 35-40 minutes or until toothpick comes out clean. Serve warm with Blueberry sauce below. Makes 15 servings.

Blueberry Sauce:

In a medium saucepan combine ½ cup sugar, 2 tbl cornstarch. Add ½ cup water and 2 cups fresh or frozen blueberries. Cook and stir over medium heat till thickened and bubbly. Cook and stir 2 minutes more. Stir in ½ tsp lemon juice. Cool slightly. Makes 2 cups sauce.

Huevos Rancheros

6 6-inch corn tortillas

2 tablespoons vegetable oil

1/2 cup chopped onion (we used a whole onion)

1 clove garlic, minced (use more)

3 large ripe tomatoes, peeled and chopped (I chopped pretty small)

1/4 teaspoon salt (we added black pepper also)

4-ounce can green chilies, undrained (we also added a couple chopped jalapenos)

Refried beans

6 eggs

1 cup grated cheese

Sauté onion and garlic until crisp-tender in 12" Dutch oven. Add tomatoes, chilies and salt. Simmer, uncovered, 10 minutes, stirring occasionally.

While vegetables are simmering heat oil in skillet. Dip the tortillas, one at a time, in hot oil, 5 seconds on each side just

until softened. Drain tortillas on paper towels. Remove vegetables from Dutch oven & line tortillas, letting tortillas extend 1/2 inch up the side of the oven.

Spread refried beans over tortillas, then pour vegetable mixture over beans. Make 6 indentations in tomato mixture, and break an egg into each. Bake at 350°F for 25 minutes. Sprinkle with grated cheese and bake an additional 2 minutes. Serve immediately. Makes 3 to 4 servings.

Chorizo Garbage Plate

Recipe courtesy Chris Schwartz, co-owner Franks in Kenosha, WI

2 to 3 tablespoons vegetable oil
2 cups shredded potatoes, or store-bought hash browns
1/2 cup diced onion
1/2 cup diced green pepper
1 tablespoon diced jalapeno peppers, optional
1 cup ground chorizo, browned
1/2 cup diced tomato
5 eggs
1/2 cup shredded Cheddar
Toast or tortillas, for serving

Preheat flat grill or a nonstick skillet over medium-high heat. Add the vegetable oil, potatoes, diced onion, green pepper, jalapeno pepper, if using, and chorizo. Mix together slightly. Cook for 4 to 8 minutes, flipping once. Add the tomato and eggs. Mix together and cook for another 2 to 3 minutes, flipping over once. Add cheese and cook until slightly melted. Mix hash together to distribute cheese and tomatoes throughout.

Serve with toast or tortillas.

Taco Casserole

1 bag of Soft Tortillas (cut in eighth's)
1 large can Refried Beans
1 regular can Pinto Beans
1 large can Tomato Sauce
3 8 oz bags of Mexican blend shredded cheese
4 pounds hamburger
3 packs of Taco seasoning mix (needed more)
2 medium onions chopped
Season all (Tony's)

Brown hamburger and cook till almost done. Add onions and finish browning.

Remove extra fluid then mix in 3 packs of taco seasoning then set aside.

Mix Pinto beans and Refried beans. (Next time I would buy 3 regular cans of

each) Blend the beans together to make the refried beans easy to spoon out.

Mix together Tomato sauce and 1 pack of taco seasoning to make an enchilada

sauce. (next time I will just buy the sauce already made, 1 jar per layer)

(Tony's and some Kroger brand chili seasoning mix, not powder, was added to

the meat blend AND the sauce blend to enhance the flavor)

Oil your DO and spoon in some sauce.

1) Cover the bottom with Tortillas pieces overlapping till completely covered.

2) Add a 1/3 of the meat and spread it evenly.

3) Dollop the bean mixture.

4) Spread some sauce all over.

5) spread one bag cheese.

Repeat steps 1-5 two more times. And bake at around 350 until cheese is

melted and all the flavors have meld together. Any ingredients not used in

the casserole can be used with Nacho Chips for snacking on until the

casserole is finished.

STUFF Casserole

1 lb lean hamburger meat
1 purple onion, 1 potato
1 carrot
1 pkg. peas, corn, or mixed vegetables
Cream of Mushroom Soup
Grated Cheese

Layer items in above order, turn to MEDIUM or 250 degrees until VALVE flutters actively and then reduce to low.

This is a recipe by Saladmaster, the Waterless Stainless Steel cookware company. You will have to adjust with more liquid for a dutch oven.

I am going to guess this will fit in a 10 inch dutch oven, or double everything for a 12 inch oven.

Time and temperature are anyone's guess, but It says 250 degrees and I would guess about 30 minutes.

The next time someone asks what is cooking, you can tell them Stuff and see what they say.

PIZZA CASSEROLE

1 ½ lbs ground meat(I used sausage)
1 cup chopped onions
1 cup chopped green pepper
2 cloves garlic minced
16 oz spaghetti sauce
8 oz Mozzarella cheese

Topping;
1 cup milk
1 teaspoon oil
1 cup shredded cheddar cheese
2 eggs
1 cup flour
½ teaspoon salt
½ cup Parmesan cheese

Preheat 12"Dutch oven. Brown ground meat; drain now stir in onion, pepper, garlic, spaghetti sauce..simmer for 10 minutes. In a mixing bowl, combine milk, oil, and eggs. Beat to mix then add in the flour and salt, beat another couple of minutes. Pour meat mixture into Dutch oven; top with mozzarella. Pour topping over cheese covering completely. Sprinkle with the Parmesan. Bake at 400° for 25-30 minutes until the topping has puffed and turned golden brown

Chicken and dumplings

3 split skinless boneless chicken breast cut-up
onion
celery
carrots
a bag of frozen veggies.
1 can of mushroom soup
1 can of cream of chicken soup
1 soup can of water
1 soup can of milk
Parsley
basil
salt and pepper
1 large garlic clove
1 can of mushrooms
a good shake of crushed red pepper seeds
chicken flavoring, it like Miller's soup base

Chop all the veggies
mixed all that up and put in a 12" deep DO

9 coals on the bottom and 15 on top for about 45 minutes.
***(it was windy so I lightly cover coals with some foil to help hold in the heat)

after 45 minutes make dumplings

1 cup of all purpose flour
1 1/2 teaspoon baking powder
1/2 teaspoon salt

1/2 cup of milk
1 egg
2 tablespoons chopped parsley or 1 tablespoon dried parsley
1 tablespoon salad oil

Mix together flour, baking powder , salt
mix together milk , egg, parsley,oil
and then both together
drop Tablespoons of batter into gently boiling broth
makes about 18 dumplings
Cook UNCOVERED over low heat 10 minutes
COVER tightly cook 10 minutes

Atlanta Baked Ham Recipe

1 seven-pound half or whole ham
2 tablespoons prepared mustard
1/3 cup firmly packed brown sugar
2 tablespoons peanut butter
1 teaspoon horseradish
18 to 20 whole cloves
1/2 cup Coca-Cola

TO PREPARE:

Preheat oven to 325 degrees. Bake ham 25 minutes per pound for a

half ham, or slightly less for a whole ham. Combine mustard, brown sugar, peanut butter, and horseradish, mixing well. Set aside. When about 45 minutes baking time remain, remove ham from oven. Trim off rind and fat; pour excess fat from pan. Stud top of ham with cloves, and spread with mustard sauce. Pour Coca-Cola in pan and return to oven, basting ham several times with pan juices.

SERVES: 8 - 10

Dutch Oven Stroganoff

2 large onions – chopped
1 C. hot water
1 bell pepper – chopped
4 10.5oz cans mushroom soup mix
1 TBS garlic powder
¼ C. parsley flakes
3 lbs. ground beef
¼ C. Flour
4 beef bullion cubes 1 16oz
package wide egg noodles
Butter
1 large carton sour cream

Melt butter in bottom of 12” Dutch oven. Add onions, peppers and garlic powder, and cook approximately 5 minutes with 14 coals on bottom and 10 coals on top. Mix in the ground beef and continue to cook till meat is brown.

While meat is browning, dissolve bullion in hot water and mix with undiluted soup, parsley flakes, and flour. Spread UNCOOKED noodles over beef mixture. DO NOT STIR! Pour soup mixture over noodles. DO NOT STIR!

Reduce coals under the oven to 9 and increase coals on top to 14. Cook till noodles become tender, about 30 minutes. Stir noodles into meat mixture, stir in sour cream and simmer for 5 minutes. Remove from heat and enjoy.

Beefy Mac

2 lb ground beef
1 ¼ tsp salt
1 C. onions – chopped
½ tsp cayenne pepper
1 large can chopped tomatoes
2 C. elbow macaroni
1 (8oz) can tomato sauce
2 C. Water
1 ½ tsp chili powder
12 oz Monterey Jack
cheese – shredded

Brown ground beef and onions in a 12' Dutch oven, with 15 coals on bottom. Drain fat. Stir in tomatoes, tomato sauce, and seasonings. Heat till boiling. Add macaroni, and water, bring to a boil, reduce bottom coals to 9 and cover, placing 15 coals on top. Cook for 20 minutes or until macaroni is tender. Sprinkle cheese over top and serve.

Dutch Oven lasagna

2 lbs ground beef
½ C. grated parmesan cheese
1 large jar of spaghetti sauce
3 eggs
12 oz shredded mozzarella cheese
2 tsp oregano
16 oz cottage cheese
15 lasagna noodles
8 oz Ricotta cheese
1 C. hot water

Brown the ground beef in 12” Dutch oven, and remove to large bowl. Add spaghetti sauce and mix well.

In a separate bowl mix cheeses, eggs and oregano, (save some Mozzarella cheese for topping).

Layer in the oven in the following order: Break up 5 noodles and place in bottom of oven, Spread 1/3 of meat mix over noodles, top with 1/2 of cheese mix. Next break up 5 noodles, and spread over cheese, then 1/3 of the meat and the other half of the cheese mix. Finally break up the last 5 noodles, spread over cheese mix, then the remaining meat. Pour the hot water around the edges of the pot, cover and bake with 10 coals on bottom and 16 coals on top, for 1 hour. When almost done, add the remaining Mozzarella cheese to the top and cover to melt.

I have made pasta from scratch, and it is great, but never have cooked it in the DO's. No real reason, just haven't tried it I guess. Scratch

Pasta is real different to cook, takes very little time and is easily overcooked since it is not dried out like the box stuff. The great thing about making it from scratch is that you can add your own seasonings right to the dough, so if you like say, oregano or garlic, you can make pasta with oregano and/or garlic right in it.

Chicken and Rice

Ingredients

1 cup butter or margarine
2 cups rice
2 tablespoons onion flakes
2 teaspoons salt
4 cups water
2 cans golden mushroom soup
2 cans chunked chicken (or 4-5 boneless breasts, cubed)
dash of pepper

Preparation

For a 12" DO, prepare about 26 coals. Place dutch over approx. 14 and melt butter. Stir in rice, onion flakes, soup, salt and water. (Some people prefer to brown the rice before adding the soup and water.) Cover and place remaining coals on top. Bake about 20 minutes and stir to keep rice from sticking to bottom. If using fresh chicken, add it now. With canned chicken, bake another 20 minutes and stir in chicken. Sprinkle with pepper, and bake another 10-20 minutes or until rice is tender.

Cooking Time: Approx. 60 minutes

Baking Powder Biscuits

4 cups all-purpose flour 1/2 cup Crisco
2 Tbs. baking powder 2 cups cold milk
2 tsp. salt

To a mixing bowl add flour, baking powder, and salt. Stir together using a fork. Cut in the Crisco until the mixture is like coarse meal with no lumps larger than a green pea. Add milk to the mixture and stir it with a fork until there are no areas of dry flour. You want the dough to be sticky and moist. This is what makes baking powder biscuits so tender and flaky.

Generously flour a large cutting board or smooth countertop making sure to coat your hands in flour too. Scoop the dough out of the bowl and put it on the floured surface. With the palm of one (or both) hands, press down on the dough and push it away from you. The dough will stretch into the shape of an oval. Next, lift the far end of the oval and bring it towards you, so it resembles a thick taco shell with the opening facing towards you. Then, rotate the dough a quarter turn and repeat the process, gently pushing, folding and turning, about 10 times. If dough begins to stick to your hand, it is fine to use a little more flour to cut the stickiness. Pat the dough into a circular shape about 1/2" thick.

Using a 2" cookie or biscuit cutter cut out biscuits by pressing cutter into the dough and then lifting it straight out. **Make sure not to twist the cutter as this releases air in the dough causing the biscuits to turn out flat.** Place biscuits in a greased 14" Dutch oven leaving 1/2" space between.

Place lid on Dutch oven and let raise for 10 minutes then bake using 12-14 briquettes bottom and 18-20 briquettes top (400° F.) for 15-20 minutes.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 5-10 minutes.

Serve warm.

Yield: About 18 biscuits

Best Ever Cornbread

1	cup butter; melted	2	cups cornmeal
4	eggs; beaten	3	cups all-purpose flour
3	cups milk	4	tsp. baking powder
2	cups sugar	1	tsp. salt

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 12" Dutch oven and spread evenly.

Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45 minutes or until cornbread turns golden brown.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 10 minutes.

Serve warm with honey butter.

Serves: 10-12

Flip a lid over on a lid stand and use the lid for a griddle for French toast, scrambled eggs, cheese crisps, pizza, Raspberry stuffed French toast - take 2 pieces of French bread and make a Raspberry jam sandwich with some cream cheese in between also. Then dip it in the egg & fry on the griddle. Dust with some powdered sugar and syrup. Yum

Campfire Hash

Ingredients :

2 tbl Cooking oil
1 lrg Onion, chopped
2 x Garlic cloves, minced
4 lrg Potatoes, peeled and cubed
1 lb Smoked sausage, cubed
1 can Chopped green chilies, (4 oz)
1 can Whole kernel corn, drained

Method :

In a Dutch oven, heat oil. Sauté onion and garlic until tender. Add potatoes. Cook, uncovered, over medium heat for 20 mins., stirring occasionally. Add sausage; cook and stir until potatoes are tender and well browned, about 10 mins. more. Stir in chilies and corn; cook until heated

BBQ Ribs

½ lb of Ribs per person
Bottled BBQ Sauce

Use a full amount of coals on the bottom only. Put in ribs and add BBQ sauce to covers. Bring pot up to a simmer and remove ½ the coals. Simmer until fork tender.

Old Fashioned Pot Roast

1 boneless beef chuck roast (about 3 lb)
6 T. all purpose flour divided
6 T. butter or margarine divided
3 C. hot water
2 t. beef bouillon granules
1 medium onion quartered
1 celery rib cut into pieces
1 t. salt
1/2 t. pepper
4 carrots cut into 2" pieces

Sprinkle the roast with 1 T. flour. In a Dutch oven, brown the roast on all sides in half of the butter. Add the water, bouillon, onion, celery, salt and pepper; bring to a boil. Reduce heat; cover and simmer 1 hour. Add carrots; cover and simmer 45-60 minutes longer or until meat is tender. Remove meat and carrots to a serving platter and keep warm. Strain cooking juices; set aside. In the same Dutch oven, melt remaining butter. Stir in remaining flour; cook and stir until bubbly. Add 2 C. of the cooking juices and blend until smooth. Cook and stir until thickened; add additional cooking juices until gravy has desired consistency.

DUTCH OVEN TATER-TOT POTATO CASSEROLE

6 lbs of frozen tater tot potatoes
2 cans of cream of chicken or mushroom soup
½ cup melted butter
1 large onion, chopped
1 cup sour cream
2 cups cheddar cheese, grated
1 can of diced green chilies (or can use jalapeno)
2 cups of diced ham (optional)

Grease a 12” Dutch oven with oil. Mix in potatoes and other ingredients inside the Dutch oven and bake approximately 50-60 minutes using 10-12 coals under the Dutch Oven and approximately 25 coals on top (approximately 400 F).

Jungle Stew

2 lbs. hamburger or 4 cups left-over meat
2 onions
1/4 cup fat
1 cup uncooked macaroni
3 (15 oz.) cans cooked kidney beans
salt, pepper
2 (1 lb. 3 oz) cans tomatoes (5 cups)

1. Brown onions and meat in fat in a skillet.
2. Boil macaroni until tender and drain.
3. Combine all ingredients and simmer for 20 minutes

Stuffed Bell Pepper Casserole

1½ lbs ground beef
2 bell peppers – chopped
2 cans tomato sauce
1 can water (use the tomato sauce can for measure)
1 cup ketchup
salt & pepper to taste
2 cups minute rice
2 cups shredded cheese

Brown the hamburger in a skillet. Add bell peppers, tomato sauce, water, ketchup, salt & pepper and cook until peppers are tender. Add rice and mix well. Pour mixture into a 9 x 13 casserole dish and spread evenly. Cover with 2 cups of cheese. Bake at 350° for 30 minutes. Optional add items: Worcestershire sauce, picante sauce, Italian sausage,

Red Beefy Enchiladas

1 pkg. corn tortillas
2 lbs hamburger meat
can of diced green chilies
large can red enchilada sauce
large onion, diced
can of sliced olives
large bag of shredded cheese
1 can of kernel corn, drained

Fry hamburger in DO. Remove and set aside. Layer corn tortillas; in large bowl, mix cooked hamburger meat, green chilies, diced onion, drained corn; spread a portion of the mixture on top of the tortillas; pour a bit of the red enchilada sauce over top; spread some

cheese over top; now start another layer and repeat.
On top layer, add sliced black olives to top. Bake at
350 for about 30 minutes. YUMMY! Have sour cream and
salsa on hand

Ronda's Goulash

2 pounds lean ground beef
1 medium onion, chopped
1 chopped green (or red) green pepper
1 chopped jalapeno (optional)
A couple good shakes of each of the following:
Seasoning salt
Ground black pepper
Garlic powder
Red pepper flakes
2 11 ounce cans Mexi-corn, undrained (the kind with red & green
peppers in it)
2 10 ounce cans Rotel tomatoes with green chilies
1 4 ounce can chopped green chilies
1 16 ounce package egg noodles
1 12 ounce can spicy V-8 juice

Brown ground beef, add onion and seasonings and sauté until onion is
tender.

Add remaining ingredients, mixing egg noodles in well with liquids.
Bake at 350 degrees for about 20-30 minutes, or until noodles are
tender.

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Dutch Oven Stuffing

1 lb. pork sausage
2 Tbs. dry sage leaves
1/2 cup butter
1 Tbs. dry thyme
2 red onions; diced
1 Tbs. tarragon leaves
6 stalks celery; diced
2 Tbs. dry parsley
2 cups fresh mushrooms; sliced
4 eggs; beaten
6 cloves garlic; minced
2 cups chicken broth
3/4 cup pinenuts
2 tsp. salt
9 cups dried bread cubes
1 1/2 tsp. black pepper

Brown sausage in a 12" Dutch oven using 20-22 briquettes bottom. Add butter, onions, celery, mushrooms, garlic, and pinenuts. Saute until vegetables are tender.

In a large bowl combine remaining ingredients and mix until bread cubes have absorbed all the broth. Add bread stuffing mixture to the sauteed vegetables in the Dutch oven and stir until well mixed.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 60 minutes.

Serves: 12-15

Dutch Oven Potatoes

1lb. thick slice bacon
(1)10 ½ oz. can cheddar cheese soup
2med. yellow onions; sliced
1cup sour cream
5cloves garlic; minced
2Tbs. Worcestershire Sauce
1 1/2cup fresh mushrooms; sliced
1Tbs. Soy sauce
15medium potatoes; peeled & sliced
salt and pepper to taste
(1)10 ½ oz. can cream of chicken soup

Heat a 12" deep Dutch oven using 18-20 briquettes bottom until oven is hot. Cut bacon into 1 inch slices and place in oven and fry until brown. Add onions, garlic, and mushrooms. Stir, then cover and cook until onions are translucent. Add potatoes. In a large bowl combine remaining ingredients and mix well. Pour soup mixture over potatoes and stir until all potatoes are coated. Cover and cook 60 minutes using 10-12 briquettes bottom and 12-14 briquettes top heat. Stir pot gently every 15 minutes.
Serves: 12

Strawberry Coffee Cake

Crumble Topping:

2 cups flour

1 cup sugar

2 sticks of butter or margarine, cold from the fridge

To make crumble topping, sift the sugar and flour together in a large bowl. Place the margarine in the center of the bowl and sprinkle a little of the sugar and flour mixture over it. Place all 10 fingers on the stick and start crumbling it by making cat-kneading gestures with your fingers so the margarine turns into little pea sized bits. Keep crumbling until the stick is completely whittled down. Keep the bowl of crumbles in the fridge until you're ready for it.

Coffee Cake Batter:

4 cups flour

2 cups sugar

4 Tbsp. baking powder

2 tsp. salt

4 tsp. cinnamon

4 tsp. vanilla extract

2 cup milk

4 eggs

1/2 cup margarine, melted

6 cups strawberries, sliced

Sift the first four ingredients together in a bowl and set aside. Whisk the milk, eggs, vanilla, and melted margarine together in a bowl. Add the mix of wet ingredients to the bowl of dry ingredients. Beat together with a handheld mixer until well incorporated. Pour into a pre-greased 12-inch Dutch Oven. Arrange the sliced strawberries on top of the batter. Sprinkle the crumble toppings. Bake at 350 degrees, using 24 briquettes, 9 below and 15 on top, for 40-45 minutes.

Camp Cobbler Delight

- 1 can Sliced peaches, large
- 1 can Fruit cocktail, large
- 1 can Crushed pineapple, small
- 1/2 cup Instant tapioca
- 1/4 lb Margarine
- 1 cup Brown sugar
- 1 pkt Cake mix

In 12 inch foil lined Dutch Oven, combine fruit and tapioca. Sprinkle cake mix evenly over top of fruit. Sprinkle brown sugar over cake mix. Dab butter all over top of brown sugar.

Place lid on oven. Bake 45 minutes to 1 hour. Use 6 to 8 coals on the bottom and 14 to 16 on the top. Cake is done when top is brown and cake has absorbed juices and is no longer dry.

DO APPLE COBBLER

- 2-cans Apple Pie Filling
- 1-white or yellow cake mix (I like SUPERMOIST)
- Cinnamon
- Butter or margarine stick
- brown sugar (optional)

Pour cans of filling in bottom of Dutch oven. (I line it with aluminum foil for easy clean up) Sprinkle cake mix over top of fruit, **DO NOT STIR!** Sprinkle with cinnamon (and a little brown sugar!) and cut pads of butter. (I like to use squeeze margarine)

Using 16 coals on top and 12 coals under the Dutch Oven bake for about 40-45 minutes or until brown. Be sure to occasionally rotate the Dutch Oven and the lid so as to avoid any scorching from possible hot spots.

MISSISSIPPI SWAMP CAKE

12 inch Dutch Oven

1 21 ounce can cherry pie filling
1 box chocolate cake mix
1 12 ounce can "Dr.Pepper"
2 cups coconut
1 cup chopped pecans
1 stick margarine or butter
cooking spray
aluminum foil

Line Dutch oven with aluminum foil. Spray foil with a light coat of cooking spray. Put in cherry pie filling and spread over bottom. Pour dry cake mix in and spread. Pour "Dr. Pepper" over top of cake mix and use a spoon to mix in soda. Stir enough to moisten cake mix. Cover top with coconut and then pecans. Arrange 5 small slices of butter or margarine over cake.

Cover and cook for about one hour. Put 17 coals on top and 8 on bottom. This will make oven 350 degrees.

Cherry Crisp

2 cans cherry pie filling

2 sticks butter, melted

1 white cake mix
1-3/4 c chopped nuts

Pour pie filling in bottom of oven. Sprinkle cake mix over top and **DO NOT STIR**. Top with nuts. Pour melted butter over top. Bake for about 30 min at 350 degrees.

Easy Pineapple Upside-Down Cake

½ cup Butter

1 cup Brown Sugar

1 (20oz) can Pineapple slices

Juice from pineapple plus water to make 1 ¼ cups

8 Maraschino Cherries

1 Yellow Cake Mix

3 eggs

In a 12inch Oven, melt butter. Sprinkle with Brown sugar. Place Pineapple rings over brown sugar. There will be room for 7-8 slices. Place a cherry in the center of each slice. In a bowl, combine cake mix, eggs and reserved juice and water. Stir for two minutes. Spoon over pineapple slices. Place over 6 coals with 18 on the lid. Cook for 25-30 minutes. When done carefully flip over the oven onto a serving plate. Remove and replace any Pineapple that may have stuck to the oven.

Nighthawk's Delightful Dump Cake

You will be making new friends at the campground, when fellow campers walk past your campsite and get a whiff of this dessert.

Ingredients:

3 cans of Comstock or equivalent raspberry and cherry pie filling

You can substitute any kind of pie filling or canned fruit you want

2 boxes white cake mix

¼ lb of butter or margarine

1 can of 7-UP

vanilla ice cream or Whipping Cream Optional

Instructions:

Dump the raspberries and cherries into a 12-inch Dutch oven and mix.

If you use other kinds of fruit just make sure you drain the juice off.

You don't want it too liquidly. A paste is more like it.

Dump the dry cake mixes evenly on top of the fruit.

Spread pats of butter completely over the top of the cake mix.

Place about half the can of 7-UP evenly on top of the cake mix.

Using 16-18 coals on top and 6-8 coals under the Dutch oven, cook for about 45 minutes or until golden brown on top.

Be sure to occasionally rotate the Dutch oven lid so as to avoid any scorching from possible hot spots. Note when the

pie filling starts to boil through removed the coals on the bottom.

Serve warm with a big scoop of vanilla ice cream or whipping cream.

Variations:

Any type of pie filling will do or even canned fruit. I have even used fruit cocktail. Just remember to drain off the juice. You don't need any eggs or even mix up the cake mix. Just place it on there dry. You will see why, when it is done. If the pie filling is to pasty add some 7-up to loosen it up. The 7-up will make the cake rise better when added to the top of the cake mixes. Once again I have used Mountain Dew, Sprite, Cherry 7-up, Coke, and Pepsi. As far as the cake mix goes I use white cake mixes but I have used cherry, yellow, sprinkles, cake mixes. Use your imagination.

Cherry Crisp Cobbler

2(30 oz.) cans cherry pie filling
1/2cup chopped pecans
2cups sugar
1cup butter
2cups flour
1tsp. vanilla
1cup oatmeal

Line a 12" Dutch oven with heavy duty foil. Pour cherry pie filling into oven and spread evenly. In a separate bowl combine sugar, flour, oatmeal, and pecans; stir to mix. Add vanilla. Cut butter into 1 Tbs. size pieces then using your fingers work butter into the crumb mixture until coarse pea sized crumbs form. Spread topping evenly over cherries.

Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45-60 minutes until crisp is golden brown and fruit is bubbly.

Serve topped with whipped cream.

Variation: Stir in one 30 oz. can of drained sliced peaches or diced pears to the cherry pie filling.

Serves: 12-14

Peach-Orange Dump Cobbler

2(30 oz.) cans sliced peaches; drained
1 yellow cake mix; dry
2(8 oz.) cans mandarin oranges; drained
1 can Orange soda
1 1/2tsp. cinnamon
4Tbs. butter; cut into pieces
3/4cup brown sugar
vanilla ice cream

Line a 12" Dutch oven with heavy duty foil. To Dutch oven add peaches, oranges, and cinnamon. Stir to mix. Sprinkle brown sugar over fruit. Dump cake mix in a large pile over center of fruit. Make a well in the center of the cake mix. Pour orange soda into the well then stir cake mix in to moisten. Spread mixture evenly over fruit. Dot top with butter. Place lid on Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45-60 minutes. Serve warm with vanilla ice cream.

Chocolate Lovers Delight

1 1/2cup water
1(10 oz.) bag miniature marshmallows
1/4cup cocoa powder
1chocolate cake mix; prepared as directed
1cup light brown sugar
6oz. semi-sweet chocolate chips

Line the bottom and sides of a 12" Dutch oven with heavy foil. Mix the water, cocoa powder, and brown sugar together and pour into the Dutch oven. Add marshmallows and spread them out evenly. Pour prepared chocolate cake mix over marshmallows. Sprinkle chocolate chips over cake batter.

Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes.

Serve warm with whipped cream.

Cherry Chocolate Surprise Cake

1chocolate cake mix; prepared as directed
1egg
1(20 oz.) can cherry pie filling
3Tbs. sugar
1(8 oz.) brick cream cheese
1tsp. vanilla

Pour prepared cake batter into a greased 12" Dutch oven. Spoon cherry pie filling into clumps over cake batter. In a small mixing bowl cream together cream cheese, egg, sugar, and vanilla until smooth. Drop by tablespoons over top of cake.

Place lid on oven. Bake using 8-10 briquettes bottom and 14-16 briquettes top for 1 hour or until top center of cake springs back when touched.

Serve warm with whip cream as topping.

Serves: 10-12

Candied Apples Recipe

Required:dutch oven

aluminum foil

Ingredients:Each serving:

1 apple

1 oz. raisins

1 Tbsp brown sugar

1 cherry

1 pineapple ring

Notes:dessert

Instructions:line the dutch oven with foil.

Core the apples and fill the bottom of oven with apples standing stem up.

Pack brown sugar and raisins into the core holes.

Place a pineapple ring on top of each apple.

Place a cherry in center of each ring.

Pour pineapple juice over the apples.

Cover and let cook for 30 minutes.

Orange-Peach Dreamsicle Dump Cake

One box of orange cake mix

One large can of peaches with its juice

20 oz bottle of orange Soda

Dump peaches into bottom of 12 inch dutch oven

Sprinkle orange cake mix over peaches

Top with Orange soda

Bake at 350 or about one hour until top of cake is golden.

enjoy

Hot Peach Crumble

24 shredded wheat biscuits
1 ½ C. chopped nuts
6 17oz cans of peach slices
6 TBS. lemon juice
3 C. brown sugar – firmly packed
3 tsp. cinnamon
3 sticks butter

Melt butter in 12” Dutch oven. Combine brown sugar, nuts, lemon juice, cinnamon, and peach juice in a bowl. Add melted butter. Place shredded wheat biscuits in the bottom of the Dutch oven. Arrange peach slices over top, pour butter mixture over top of peaches. Heat in covered Dutch oven till hot. Approximately 20 minutes with 9 coals on bottom, and 15 coals on top.

Apple & Raisin Pancake

2 Large Apples 1 1/3 C. milk

2/3 C. Raisins 1 1/3 C.
flour

4 TBS Brown Sugar – packed 4 TBS melted butter

1 tsp. cinnamon Powdered Sugar

8 eggs

Combine apples, raisins, brown sugar and cinnamon in 12” Dutch oven. Bake with 9 coals on bottom and 15 coals on top till apples begin to soften. Usually 10-15 minutes.

Meanwhile, mix eggs, milk flour and butter until blended. Pour batter over softened apple mixture. Bake an additional 15 minutes until pancake is golden brown. Dust with powdered sugar and enjoy.

Apple Lasagna

2 C. shredded cheddar cheese 6 TBS. flour

1 C. ricotta cheese ½ C. brown sugar -
packed

1 egg – slightly beaten ¼ C. quick-cooking oats

¼ C. sugar ½ tsp. cinnamon

1 tsp. almond extract 1/8 tsp. nutmeg

2 20oz cans apple pie filling 3 TBS. butter

8 lasagna noodles – cooked 1 C. sour cream

Combine cheeses, egg, sugar and almond extract in bowl, blend well. Spread 1 can pie filling into bottom of 10” Dutch oven. Layer half the noodles over filling, spread cheese mixture over noodles, top with remaining noodles, and then the remaining pie filling. Mix flour, 6 TBS. brown sugar, oats, cinnamon and nutmeg. Cut in butter until mixture crumbles, spread over top of lasagna. Cover and bake with 7 coals under and 16 coals on top for approximately 45 minutes, or till hot and bubbly. Allow to cool 15 minutes before serving. Prepare garnish by blending the remaining brown sugar with the sour cream till smooth. Serve with the lasagna.

Caramel Puffs

½ C. pecans

½ pint whipping cream

3 cans biscuits

1 C. brown sugar –packed

Cut biscuits into quarters, and place in bottom of 12” Dutch oven. Mix brown sugar in carton of whipping cream, and pour over top of biscuit pieces. Sprinkle pecans over top. Cover and bake with 9 coals on bottom and 15 coals on top for approximately 20 minutes. Be careful not to overheat the bottom or the sugar will burn. When done turn upside down on plate to serve or enjoy right from Dutch oven.

Carmel Apple Cake

2 cans of apple pie filling

1 jar of your favorite Carmel ice cream topping (I like Smucker's Milky Way topping)

1 box of either Spice cake mix or Carmel cake mix (the Carmel cake is my favorite)

Grease a 12 inch Dutch oven and pour in the 2 cans of pie filling. Mix the cake mix as directed on the box and pour the batter over the apples. Bake the cake for about 45 minutes to an hour using one ring of coals on the bottom and one ring plus a couple extra on the top. Once the cake is done, pour the Carmel over the top and place the lid back on long enough to let the Carmel melt into the cake. Serve with whipped topping or ice cream.

40 in a 12inch

This is simply 40 biscuits in a 12 inch Dutch Oven. The 40 biscuits can be from 4-10 count tubes of refrigerated biscuits. These are then packed into the Dutch Oven, the end result being like monkey bread. Simple ingredients & preparation that result in a surprisingly pleasing looking bread or dessert.

For a dessert, you can add sweet ingredients like inserting chocolate chips & nuts in each roll, coat each roll with melted sugar and brown sugar, place them on their sides next to each other, touching with no space in between while lining the oven, and then bake at about 350-375F* for about 30 minutes. When done, invert the oven after you've swept off the ashes off the lid, and remove the bread whole from the Dutch oven, serve upright on an upturned lid on a lid stand, with chocolate or butterscotch syrup drizzled over it. The biscuits will be pulled off the clump while being served, typical of monkey bread.

For savory bread, you can do something similar but use a garlic butter or oil and cheese instead of the chips.

Kitty Litter Cake

1 package spice cake mix
1 package white cake mix
1 package white sandwich cookies
Green food coloring
12 small Tootsie Rolls
1 box vanilla pudding mix (not instant)

Prepare cake mixes and bake according to directions. Prepare pudding mix and chill until ready to assemble. Crumble white sandwich cookies in small batches in blender; They tend to stick, so scrape often. Set aside all but about 1/4 cup. To the 1/4 cup cookie crumbs add a few drops of green food coloring and mix, using a fork.

When cakes are cooled to room temperature, crumble into a large bowl. Toss with half the remaining cookie crumbs and chilled pudding. Gently combine. Line a new, clean, cat litter box. Put mixture into litter box. Put three unwrapped Tootsie Rolls in a microwave-safe dish and heat until soft and pliable. Shape ends so they are no longer blunt, curving slightly. Repeat with three more Tootsie Rolls and bury in mixture.

Sprinkle the other half of the cookie crumbs over the top. Scatter the green cookie crumbs lightly over the top. (This is supposed to look like the chlorophyll in Kitty Litter.) Heat the remaining Tootsie Rolls, 3 at a time, in microwave until almost melted. Plop them on top of cake and sprinkle with any remaining cookie crumbs. Serve with a new cat litter scoop.

Experienced Dutch Oven Cooks Recipes

Southwestern Cowboy Omelet

1 small jalapeno pepper, minced
1 Onion Chopped
1 T Oil
1 Ripe Avocado, chopped
1 Tomato, chopped
8-10 strips of Bacon, fried and chopped
1 cup shredded Cheese
8 Eggs beaten with $\frac{1}{4}$ cup Milk
 $\frac{1}{2}$ cup Salsa

Over a full bed of coals, sauté onion and pepper in oil until tender. Remove from oil. Pour egg mixture into oven, cover and cook 3-5 minutes. Combine onion and pepper with avocado, tomato, bacon and $\frac{1}{2}$ the cheese. Spread over eggs and fold eggs over. Sprinkle with remaining cheese. Cut in slices and serve with Salsa and Tortillas.

German Pancake

6 T Butter
1 cup Flour
1 tsp salt
6 Eggs
1 cup Milk
 $\frac{1}{2}$ Lemon
Powdered Sugar, Cinnamon
1 $\frac{1}{2}$ cups applesauce or fried apples

Preheat the Lid with 16 coals. Spread bottom and sides of oven with butter. In a bowl combine the flour and salt. In another bowl beat the eggs until light, add the milk and mix together. Add the flour and salt mixture to the eggs. Pour the batter into the oven and place over 8 coals. Put on preheated lid and bake for 30-35 minutes. Squeeze lemon over the top. Sprinkle with powdered sugar and cinnamon. Serve with applesauce or fried apples.

Pecan Praline French Toast

1 loaf French bread (13 to 16 ounces)
8 large eggs
2 cups half-and-half
1 cup milk
2 tablespoons granulated sugar
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
Dash salt
Praline Topping, recipe follows
Maple syrup

Slice French bread into 20 slices, 1-inch each. (Use any extra bread for garlic toast or bread crumbs). Arrange slices in a generously buttered 9 by 13-inch flat baking dish in 2 rows, overlapping the slices. In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a rotary beater or whisk until blended but not too bubbly. Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture in between the slices. Cover with foil and refrigerate overnight.

The next day, preheat oven to 350 degrees F.

Spread Praline Topping evenly over the bread and bake for 40 minutes, until puffed and lightly golden. Serve with maple syrup.

Praline Topping:

1/2 pound (2 sticks) butter
1 cup packed light brown sugar
1 cup chopped pecans
2 tablespoons light corn syrup
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
Combine all ingredients in a medium bowl and blend well. Makes enough for Baked French Toast Casserole.

Monkey Bread Recipe

2 rolls of Pillsbury biscuits

1/2 cup sugar

1/2 cup brown sugar

3 Tbsp cinnamon

1 stick butter

Instructions: Cut biscuits into quarters.

Mix sugar and cinnamon in plastic bag.

Drop each quarter into bag and shake to coat well.

Place in Dutch oven.

Melt butter and pour over biscuits.

Bake at 350 degrees for 35 minutes

Bauernfruestueck ("Farmer's Breakfast")

which would fill up a ditchdigger. The following is this Southern boy's ditchdigger breakfast: Might substitute "cotton-picker" for "ditchdigger"

Ingredients:

1 cup grits

3 cups water

4 sausage patties, crumbled

4 large eggs

4 slices American or Swiss cheese

Directions:

In a large saucepan place the grits and water. Over medium heat bring to a

boil and continue to boil until grits thicken, stirring occasionally to

prevent

scorching. While waiting for this, crumble the sausage and remove wrapping

from

cheese. Once grits has thickened, add the eggs, stirring to

thoroughly mix,

then add sausage and finally cheese. Stir until cheese has melted.

Makes 4

generous servings. Have salt & pepper available but cheese will

probably
make it
salty enough

Bauernfrühstück

Ingredients:

6 slices bacon
1 tablespoon butter
1 onion, chopped
4 potatoes, cooked and finely diced
6 eggs
1/2 teaspoon salt
freshly ground black pepper
1/4 cup milk

Directions:

In a frying pan, fry the bacon until crisp. Remove and drain on paper towel. Remove the bacon fat from the frying pan, add the butter and saute' the onion until soft. Add the potatoes and brown lightly. Beat the eggs lightly and add the salt, pepper and milk, and finally the chopped bacon. Pour the egg mixture over the onions and potatoes and stir occasionally until cooked.

Apple Sausage

1 lb breakfast sausage
1/2 tsp nutmeg
3 C. sliced apples
2 cans biscuits
1 tsp. cinnamon

Crumble and cook sausage in bottom of 12" Dutch oven till browned. Drain excess grease and set sausage aside. Wipe out Dutch oven and place apples, cinnamon and nutmeg in Dutch oven and cook till apples are soft. Smooth apples out in bottom of oven, and pour sausage evenly over top. Place biscuits on top of sausage, cover and cook for approximately 20-30 minutes with 9 coals on bottom and 15 coals on top till biscuits are browned. Flip upside-down onto platter to serve.

French Toast Casserole

1 large loaf French bread
1 tsp cinnamon
8 eggs
3/4 tsp. salt
3 cups milk 1 tsp. vanilla
4 TBS. sugar
4 TBS. butter, cut into small pieces

Tear French Bread into 1-2 inch chunks. Put the torn-up bread in a 12” Dutch oven. Beat together all remaining ingredients except the butter. Pour this mixture evenly over the bread. Dot the top with butter. Bake with 9 coals on the bottom and 15 coals on the top. It's done when the egg mixture is fully set, about 30 to 45 minutes. Serve warm with syrup or other topping. Options: add raisins, apples or other fruit before baking. Can also be done with pre-cooked sausage patties on the bottom for an all-in-one breakfast.

Chili Rellenos Breakfast

4 slices white bread
Softened butter
2 cup shredded Monterey Jack cheese
2 cups shredded cheddar cheese
1 (4-ounce) can chopped green chilies (drained)
6 large eggs
2 cups milk
1 teaspoon salt
1 teaspoon dried oregano leaves
1/2 teaspoon ground black pepper
1/4 teaspoon garlic powder
1 teaspoon chili powder

Lightly butter bread slices and place into a greased DO
Sprinkle cheeses evenly over bread slices, then sprinkle chilies over the cheese.

Combine the remaining ingredients in a medium bowl, mixing well. Pour over bread and cheese. Put the lid on the DO and keep cold overnight. Bake at 325°F for 35-45 minutes. Garnish with more cheese.

Chorizo Breakfast Burritos

1 1/2 pounds Basque chorizo
6 large eggs
1 (10-ounce) can corn, drained
1 cup cooked rice (left over, or instant is ok)
12 flour tortillas
Salsa for accompaniment

Slice chorizo and cook in a skillet until brown, stirring frequently.
Add eggs, stirring constantly. Stir in canned corn (drained) and cooked rice.
Spoon onto flour tortillas and roll or fold to enclose the filling.
Serve with salsa.
Makes 12 burritos

Chicken, Tomatillo & Jalapeño Stew

1 med. onion, cut into 1/4-inch thick rounds
4 med. red-skinned potatoes, cut into 1/4-inch thick rounds
1/4 tsp. salt
6 boneless, skin less chicken thighs (1 1/2 lbs.)
1 cup loosely packed fresh cilantro leaves, plus more for garnish
1 1/2 lbs. tomatillos (12-16 med.), papery husks removed, rinsed and cut into 1/4-inch rounds
1/4 cup sliced jalapeños, plus 2 tbsp. juice

Preheat lid to 400°F. In a 5-to-6 quart Dutch oven arrange onion slices in a slightly overlapping layer covering the bottom. Spread potatoes on top of the onions in overlapping layers and sprinkle with salt. Place chicken on top of potatoes, followed by cilantro and a layer of tomatillos. Top with jalapeño slices and drizzle with pickling juice. Bake the stew, covered, for 45 min. Crack the lid and bake for 15 to

20 min. more to reduce the juices. Serve hot, garnished with cilantro.

DUTCH OVEN CHICKEN POT PIE

3 large cans of chicken meat

1 can of corn

1 can of peas

2-3 medium potatoes, chop into small cubes

2 cans of cream of chicken soup

Tube of refrigerator crescent rolls or biscuits

Salt and pepper

If desired: add chopped mushrooms, onions, and other veggies

Warm Dutch oven. Add chicken with juice to oven that has been oiled and add enough water to cover meat. Bring to boil to cook the chicken and then add the cans of soup and thawed vegetables, stirring gently until mixed. Sprinkle salt, pepper. Create a top crust with crescent roll dough (flat not rolled) or biscuit halves layered on top of ingredients. Put lid on Dutch oven, place oven on bed of 8-10 charcoals and put 12-15 more coals on lid. Bake about 20 minutes, then check crust. When crust is brown and flaky on top, lower top heat by removing most coals. Maintain bottom heat to keep pie bubbling, about 45 minutes total baking time until potatoes are tender.

Campfire Dutch Oven Pizza

1 lbs. lean ground beef	1/2 medium red onion; diced
2 tsp. Italian seasoning	3 Tbs. diced green bell pepper
1 tsp. garlic powder	3 Tbs. diced red bell pepper
salt and black pepper to taste	(8 oz.) can mushroom stems 1 & pieces; drained
2 Tbs. olive oil	12 black olives; sliced
1 can crescent rolls	8 oz. shredded Cheddar cheese
	8 oz. shredded Mozzarella cheese
1 jar pizza sauce	

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot. In a medium bowl add ground beef, Italian seasoning, garlic powder, salt and pepper; mix together with your hands. Drop ground beef by small pieces into the hot Dutch oven and fry until brown. Remove browned beef from Dutch oven and wipe oven down with a paper towel.

Pour olive oil into Dutch oven and spread evenly over bottom of oven. Unroll the can of crescent rolls and line the bottom of the oven with a layer of flattened rolls. Spoon pizza sauce evenly over crescent rolls. Sprinkle evenly with seasoned ground beef, red onion, bell peppers, mushrooms, olives, and top with Cheddar and Mozzarella cheeses.

Cover and bake using 8-10 briquettes bottom and 16-18 briquettes top for 20-30 minutes until crust is browned on edges and cheese is bubbly.

Serves: 6-8

RAGIN' CAJUN CASSEROLE

1 pound smoked sausage, cut into 1/4-inch pieces
1 onion, diced
1 celery stalk, diced
1 large green pepper, cut into thin strips (I just chop it)
2 garlic cloves, minced
1 (14 1/2-ounce) can diced tomatoes with basil, garlic and oregano
1 (14-ounce) can chicken broth
2 teaspoons Creole seasoning (we use more)
1/2 teaspoon ground red pepper (we use 3/4 - 1 tsp)
1 cup uncooked long-grain rice
Sauté smoked sausage in Dutch oven over medium-high heat until browned.
Add onion, celery, green pepper and garlic; sauté until tender.
Add tomatoes, chicken broth, Creole seasoning and red pepper.
Bring to a boil, and stir in rice; cover, reduce heat to low, and simmer until liquid is absorbed, about 15-20 minutes.

American Goulash

4 small onions, peeled and diced
green pepper, if desired, cut small
1 tbsp. fat
3 lbs. hamburger steak
4 (16 oz) cans spaghetti and tomato sauce
salt, pepper

1. Fry onion and green pepper in fat until brown.
2. Pour off excess fat.
3. Add hamburger steak and cook until well done, but not crisply brown.
4. Add spaghetti and heat well.
5. Season to taste. Serve hot.

Enchilada Casserole

1 onion, chopped

2 pounds Ground Beef

1 (10oz can) Tomato Soup

2 (10oz cans) Enchilada Sauce

12oz Grated Cheddar Cheese

8 10inch Flour Tortillas

1 cup Sour Cream

Green Onions, Black Olives, Chopped Tomato, and Guacamole for Garnish

Cook the Ground Beef and Onion over a full bed of coals. Remove the Ground beef mixture and place in a large bowl. Stir in the soup and Enchilada sauce. Put a $\frac{1}{4}$ layer of this mix on the bottom of the Dutch Oven. Cover with a layer of Tortillas, tearing to cover. Cover the Tortillas with the Shredded cheese. Repeat layers until all is used up and you end with the cheese. Place lid on oven and pull 15 briquettes from the bottom and put on the lid. Bake for 35-40 minutes, or until mixture is bubbling and heated through.

Baked Ham

1 Half Ham (choose a quality ham with not a lot of added water)

$\frac{1}{2}$ cup Apple Juice

$\frac{1}{2}$ Cup Brown Sugar

10 whole Cloves

With a knife score the ham with a cross hatch pattern. Push the cloves into the ham. Mix the Apple Juice and the Brown Sugar and pour into the bottom of a 12 inch Deep Dutch Oven. Place Ham on top of juice. Bake with 14 coals under and 14 coals on top for 1 hour basting every 15-20 minutes. Bake another $\frac{1}{2}$ hour basting twice with the following

$\frac{1}{4}$ cup Apple Juice

$\frac{1}{2}$ cup Brown Sugar

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

Cook for $\frac{1}{2}$ hour over low heat until thickened before basting ham with this.

Camp Pot Roast

½ cup Flour
1 tsp Salt
1 tsp pepper
4-6 pound Chuck Roast
½ cup oil
¾ cup Ketchup
3 Carrots, peeled, cut into 2 inch rounds
3 potatoes, peeled, cut into 2 inch rounds
1 Onion, chopped
4 Garlic Cloves
2 cups Beef Stock or Broth

Season the flour with salt and pepper. Roll the chuck roast in flour mixture. Heat oil in oven and sear roast on both sides. Add the vegetables and ketchup and cook for 5 minutes. Add beef stock or broth and cover. Cook using 7 coals on the bottom and 16 on the top for 2 ½ to 3 hours or until the beef is tender,

Camp Chicken Surprise

5 lbs boneless skinless chicken breasts
3 cans (10 ¾ oz size) cream of mushroom soup
3 (6 oz) boxes of Stove Top Stuffing
1 2 lb package of American cheese or enough singles to cover
1 12 oz can Sierra Mist
1 Stick butter
14 inch DO

Cut the chicken into bite size pieces and place evenly in the bottom of the Dutch Oven. Pour the soup over the top and spread out evenly. Slice the butter and spread over the top and cover with cheese slices. Add the Stove Top Stuffing to the top. Pour the Sierra Mist over the stuffing mix. Cook until the chicken is done. (about an hour) Stir. Cook until it is the thickness you like. Serves 15-20. I use one ring of coals under and 1 and ½ rings o the top.

New Ulm Chicken

3 lbs boneless chicken breasts cut into 1 inch cubes
enough slices of American cheese singles to cover the chicken
1 8 oz package of Pepperidge Farms seasoned bread crumbs (not cubes)
½ cup melted butter
1 can Cream of Chicken soup
4 oz chicken broth

Grease a 12 inch Dutch oven. Add the cubed chicken and place the cheese slices on top of the chicken. Mix the can of soup with the chicken broth and pour on top of the cheese. Cover with the crumbs and drizzle the melted butter on top of the crumbs. Bake in the Dutch oven at 325-350 degrees for 1 to 1 ½ hours.

Smothered Chicken

2 3 1/2 lb.frying chickens, each cut into 8 pieces
1 tsp. plus 1 T. salt
1 tsp. plus 1 T. freshly ground black pepper
2 c. plus 2 T. all purpose flour
1/2 c. vegetable oil
2 lg. onions, coarsely chopped
2 green bell peppers, cored, seeded, and coarsely chopped
2 stalks celery, coarsely chopped
2 c. water

Trim the excess fat from the chicken pieces and sprinkle them with 1 tsp. each of the salt and pepper. Season 2 c. of the flour with the remaining 1 T. each of salt and pepper.

Dredge the chicken pieces in the flour until coated on all sides.
Shake off any excess flour.

Heat the vegetable oil in a heavy deep skillet (cast-iron is perfect)

over med. heat, until the edge of a chicken piece dipped into the oil gives off a lively sizzle.

Add as many chicken pieces to the skillet as will fit without touching.

Fry until the pieces are browned on all sides, about 6 mins. Adjust the heat as necessary during frying to keep a lively sizzle without overbrowning.

Remove the fried chicken to drain, and repeat with the remaining pieces.

Pour off all but 4 T. of drippings from the skillet.

Reduce the heat to med., and add the onions, peppers, and celery to the skillet. Cook, stirring occasionally, until brown and tender, about 10 mins.

Move the vegetables to one side of the skillet, and sprinkle the 2 T. of flour over the other side of the skillet.

Cook the flour until golden brown, stirring constantly. Be careful not to let the flour burn. Slowly pour in the water, and stir until the gravy is smooth.

Divide the chicken between two heavy skillets with lids or place them all in a lg. heavy Dutch oven.

Top with the gravy and vegetables, and cover the skillets or Dutch oven tightly.

Simmer over low heat until the vegetables are tender, and the chicken is cooked through, about 15 mins.

Check the seasoning, and add salt and pepper, as necessary. Serve the chicken, spooning some of the gravy and vegetables over each piece. Pass extra gravy.

Makes 8 servings

Granny Clampets Lemon Garlic POSSUM

I found this on one of our local grocery store's deli menu. NO I did not try it but asked my Dad about it and he said when he was growing up*(HE IS 80) that his MOM would catch one around the chicken house and put it up in a wire coop and feed it sweet potatoes and corn with canned sardines for 10 days before cooking.. As he recalled they also did this with Groundhogs. THANK GOODNESS FOR BURGER KING TODAY!!!!!!!!!!!!

Prep: 10 min, to dress, cut into quarters, parboil and cook

4 quarters fresh possum

1 Tbs. margarine or butter

3 garlic cloves, minced

2 cups water

2 cups rice, uncooked

2 chicken bouillon cubes

1 lemon, halved

1-1/2 cups frozen broccoli, carrots and cauliflower

In voiler parboil possum in enough water to cover--remove from pot drain and continue below.

Melt margarine in large nonstick skillet. Add parboiled possum heat on medium-high heat 5 to 7 minutes or until light brown. Add garlic and cook briefly. Add water, rice, bouillon cubes and juice from one lemon half. Bring to a boil. Cover, reduce heat and simmer 20 minutes. Add broccoli, carrots and cauliflower; continue cooking 5 minutes or until internal juices of possum run clear.

Cut remaining lemon half into slices and use for garnish.

Wild Rice Pilaf

1/2 cup Butter

2 cups Raw Wild Rice

1 cup Chopped Yellow Onion

2 cups Fresh Mushrooms, sliced

6 cups Chicken Stock or Broth

1/2 tsp. Poultry Seasoning

Salt and Pepper to taste

1 T Garlic, minced

¼ to ½ cup Pine Nuts or Chopped Pecans (optional)

Melt Butter in 12 inch Dutch Oven over a full bed of Coals. Sauté Mushrooms and Garlic until lightly Browned.

Add Wild Rice, Broth and Seasonings. Cover and Simmer for one hour, stirring occasionally, until rice is tender

Add nuts, if using right before serving

BBQ Baked Beans

Serving Size: 8

1/4 lb bacon

1 med onions

4 cloves garlic

1 lb beans of your choice, soaked overnight

1 cup strong black coffee

1/4 cup dark brown sugar

1 tbs molasses

1 1/2 tbs Gulden's brown mustard

1/2 cup BBQ sauce

1 tsp Tabasco sauce

salt and ground black pepper

Heat 6 qt. Dutch Oven over med. heat for 2 minutes, add bacon and cook until lightly browned. Stir in onion,

cook until softened. Add garlic and stir.

Add beans, coffee, brown sugar, molasses, mustard, BBQ sauce, Tabasco,

2 tsp salt. Bring to a low boil, then cover with lid and simmer about

1 hour over low heat.

Cornbread

2 ½ cups self rising cornmeal
¼ cup Sugar
1 cup milk
¼ cup Vegetable Oil
2 Eggs, slightly beaten

Preheat lid with 16 coals. Grease the bottom and sides of the oven. In a large bowl mix the remaining ingredients until combined. Spoon into the oven. Put over 8 coals and cover with lid. Bake for 20-25 minutes or until golden

Tex-Mex Biscuits

2 cups biscuit/baking mix
2/3 cup milk
1 cup finely shredded cheddar cheese
1 can (4 ounces) chopped green chilies, drained

In a bowl, combine biscuit mix and milk until a soft dough forms. Stir in cheese and chilies. Turn onto a floured surface; knead 10 times. Roll out to 1/2 inch thickness; cut with a 2 1/2 inch biscuit cutter. Place on an ungreased baking sheet. Bake at 450 degrees for 8 to 10 minutes or until golden brown.

Makes about 1 dozen.

Buttermilk Biscuits

½ cup Butter
2 ½ T Granulated Sugar
1 beaten egg

¾ cup Club Soda
1 tsp Salt
5 cups Bisquick biscuit mix

Grease and heat a 12inch Dutch oven with 8 coals on the bottom and 17 on the top. Combine all ingredients. Knead the dough by hand until smooth. Flour your hands. Pat the dough flat to ¾ inch thickness, cut out biscuits. Place in oven and bake for 12-15 minutes or until golden. Brush with ¼ cup melted butter

Mandarin Cheesecake Bread Pudding

1 can (15 oz) mandarin orange segments, drained, juice reserved
4 cups dried white bread cubes (6-7 slices)
1 package (8 oz) cream cheese, room temperature
2 eggs, slightly beaten
1 cup mandarin orange juice
1 cup half n half
¼ cup butter, melted
½ cup sugar
1 teaspoon ground nutmeg
1 teaspoon vanilla

Drain oranges, reserving juice for use. In a large bowl, combine oranges with bread cubes. In a bowl, soften cream cheese by stirring well; add eggs and beat until combined. Slowly add orange juice and half n half, mixing well after each addition. Add melted butter, sugar, nutmeg, and vanilla and mix well. Pour over bread cubes, and gently combine.

Pour into greased 10" Dutch oven. Cook at 350 degrees (14 top, 7 bottom) for about 50 minutes. Watch at the end of cooking time that it does not burn. Remove coals and lid and allow to cool.

Mandarin Orange Sauce

1 can (15 oz) mandarin orange segments
1 cup sugar
2 Tbl cornstarch
1/4 cup butter
2 teaspoons vanilla

In blender, blend orange segments and juice until liquefied. Pour into a saucepan and bring to a boil. In another saucepan, combine sugar and cornstarch. Slowly stir in boiling orange liquid and bring back to a boil. Reduce heat and boil gently for 5 minutes, stirring occasionally. Remove from heat and stir in butter and vanilla. Allow to cool, and then pour over bread pudding.

Cinnamon Chocolate Caramel Sin

12 inch DO
Bisquick biscuits (Mixed per package) or 4 packages of tube biscuits. (Or your favorite)
2 cups sugar
4 teaspoons cinnamon Extra Fine Ground
1 cup chocolate chips
1 package caramel apple wraps
1+ stick butter sliced
1 gallon size zip lock bag
1 small apple cored and sliced - leave in form of an apple. Save core.
Place cinnamon and sugar in zip lock bag. (Close) and shake to mix. Let settle for a minute, while you open the tube of biscuits or make the Bisquick biscuits. Add 4 biscuits to the zip lock bag - zip closed and shake. Remove coated biscuits one at a time. Lay flat on DO cover. Place 4 chocolate chips point down into biscuit* (Push in until flush - it will pop out some. Do both sides.) Stack with a pat of butter between each biscuit. Repeat for the other biscuits.
Lightly coat the inside of the DO with some butter on the sides only. Add the biscuits placing them on their side to form a ring. Keep slightly away from side of DO. Place apple in center. Slice a 1/4 inch piece of the core - No seeds, no stem or end. Place in center of apple in DO. Fill 1/2 way with cinnamon sugar. Top off with chocolate chips. Cover the top of the biscuits

and apple with balance of cinnamon sugar from zip lock bag. Place balance of pats of butter around top of biscuits with one in the center of the apple. Place caramel apple wraps over the top of the biscuits tucking them around the DO against the side. If you cut a piece off the caramel apple sheet to make a flat edge to go against the side of the DO it makes the placement easier. Place the cut pieces over the apple. Bake at 350 degrees until you just start to smell the biscuits approx. 15 to 25 minutes. Just note the cooking time for the biscuits on the package.

Apple Cinnamon Dessert Bread

3 Tbs. butter; melted
2 Tbs. quick rise yeast
2 apples; peeled, cored, and sliced
2 tsp. salt
1/2 cup brown sugar
1 1/2 cups warm water; 120° F.
1 tsp. ground cinnamon
2 eggs; beaten
1/3 cup chopped walnuts
1/3 cup vegetable oil
3/4 cup raisins
1/2 cup sugar
4 1/2 cups bread flour
1 tsp. ground cinnamon
1/2 cup sugar

In a large bowl combine 2 cups of the flour, sugar, yeast, and salt. Stir to mix. Add water, eggs, and oil and mix in well. Mix in remaining flour 1/2 at a time and work until dough forms a ball. Place dough on a floured board and knead for 5 minutes. Put dough in greased bowl, cover and place in a warm area free from drafts until dough has doubled in size.

In a 12" Dutch oven add melted butter, apples, brown sugar, cinnamon, raisins, and walnuts. Stir until brown sugar has dissolved and the apples are well coated. Spread apples out evenly on bottom of oven.

To a small bowl add 1/2 cup sugar and 1 tsp. cinnamon. Stir to mix well. Punch dough down and form into 1" size balls, roll in cinnamon sugar mixture, and arrange in Dutch oven allowing them to touch. Cover oven and let dough raise for 20 minutes. Bake using 10-12 briquettes bottom and 14-16 briquettes top for 35-40 minutes. Remove Dutch oven from heat and allow to rest with the lid on for 10 minutes. Remove bread from oven by inverting the oven so the bread lies on the lid, then remove the oven.

Serve warm.

Serves: 12-14

Turtle Cake

1 Chocolate Cake Mix

3 Eggs

1 1/4 cups Water

1/3 cup oil

Or whatever ingredients are called for on the cake mix

16 oz Carton of Carmel Apple Dip (found in the Produce section)

12 oz Package of Chocolate Chips

1 cup Pecans, chopped

Grease a 12 inch Dutch Oven and set aside. Mix Cake mix according to package directions. Pour a thin layer of batter in the bottom of the prepared oven (about 1/4 inch). Bake with 6 coals under and 18 on top for 15 minutes or until layer is almost cooked. Remove from heat and spoon Carmel dip over cooked layer. Spoon very carefully so as not to tear the cake. Sprinkle with 1/2 of the nuts and 1/2 of the chips. Spoon the remaining cake batter over this layer being sure to cover all of the Carmel. Sprinkle the top with the rest of the nuts and chips. Bake with 5 coals on the bottom and 16 on the lid for 30 minutes or until top layer is done.

Real from Scratch Sticky Buns

Dough:

1 C. warm water
1 tsp. salt
¼ C. warm milk
3 eggs – beaten
½ C. sugar
½ C. melted butter
2 TBS. yeast
4½ C. cake flour

Cinnamon Filling:

8 TBS. butter
2 TBS. flour
1 C. brown sugar – divided
¼ C. raisins
4 TBS. water
½ C. pecans –chopped
1 tsp. cinnamon

Heat water and milk together, to about 130 degrees. Dissolve sugar and yeast in liquid.

In a separate bowl mix together salt, eggs and melted butter. Pour yeast mixture into eggs and stir well. Stir in flour to make a soft dough. Sprinkle some flour on a board, and knead dough till elastic and soft. Let dough sit for 10-15 minutes. Mix the filling while dough rests.

Melt and cool butter, set aside 2 TBS. butter, then mix the melted butter, ¾ C brown sugar, and water and set aside. Mix together cinnamon, flour, and remaining brown sugar. Roll dough out to about ¼ inch thickness and brush with remaining butter. Sprinkle with cinnamon mix and raisins. Roll up like a jelly roll, and cut into ½ inch thick rolls.

Pour brown sugar and water mixture in bottom of a 12” Dutch oven, sprinkle nuts over top of mixture and place rolls on top of nuts. Cover and bake with 9 coals on bottom, and 15 coals on top for approximately 20-30 minutes, or till rolls are golden brown. To serve, flip upside-down onto lid or cookie sheet and enjoy.

Apple Cinnamon Rolls

1 pkg. yeast
¼ C brown sugar -packed
¼ C. warm water
1 TBS cinnamon
1 C. warm milk
4 C. tart apples peeled & chopped
1 tsp. salt
½ C. walnuts -chopped
⅓ C. butter
¼ C. raisins
⅓ C. sugar
1 TBS lemon juice
2 eggs
1 tsp. lemon peel – grated
5 C. flour

GLAZE:

2 C. powdered sugar
⅓ C. apple juice

Mix yeast and water and let stand for 10 minutes. Mix milk, salt, butter and sugar, and let cool. Mix the milk mixture, yeast mixture and eggs into a bowl. Add flour to make a soft dough, and knead for 5 minutes until dough is soft and elastic. Form dough into a smooth ball, and lightly grease the entire surface. Place in a greased bowl and cover. Allow to rise in a warm place for 1 hour or till doubled in size.

While dough is rising, mix brown sugar, cinnamon, apples, nuts, raisins, lemon juice, and lemon peel together. Roll out dough to about ¼ inch thick. Spread filling over dough and roll up like a jelly roll. Cut dough into ¾ inch wide rolls.

Place rolls into a warm 12” Dutch oven, and allow to rise for 1 hour. Bake with 9 coals on bottom and 15 coals on top for approximately 20-30 minutes, or until rolls are golden brown.

While rolls are baking mix the powdered sugar and apple juice till smooth. Brush over hot rolls when baking is done.

Almost Pumpkin Pie

1 (29oz) can Pumpkin
1 T Pumpkin Pie Spice
3 Eggs
1 cup Sugar
½ tsp Salt
1 tsp Vanilla
1 cup Evaporated Milk

Topping

1 Pkg. Yellow cake mix
1 cup Pecans, chopped
1 cup Butter

Mix together all of the filling ingredients. Pour into a greased 12 inch Dutch Oven. Cut butter into Cake Mix with a pastry blender then mix in nuts. Sprinkle over Pumpkin. Bake for 1 hour with 8 coals on the bottom and 16 on the top.

Dinner rolls

Mix
2 T sugar
1 Tablespoon yeast
1/2 t salt
1 c flour
Add ¾ c hot water and mix 2 minutes
Add
1/4 c butter melted
2 eggs

Add enough flour to make a soft dough. Knead until the dough is very smooth. Cover and let rise in a warm place until double in size. Punch down and shape into rolls. Cover and let rise until double. Brush on milk and sprinkles with grated Asiago cheese. Bake in a 350 oven for about 15 minutes. It depends on the size of the rolls.

Very Berry Cobbler 14"DO

- 2 Cups Fruit, Blueberries, Blackberries, Raspberries
Or other Fruit
- 1 Cup Sugar
- 1 tsp Cinnamon
- 1/2 tsp Ground Cloves
- 1/4 tsp Ginger
- 1/4 tsp Nutmeg
- 1 tsp Lemon Extract

Mix Sugar and Spices into Fruit and set aside.

- 2 Cups Hot Water
- 2 Cups Sugar

Dissolve Sugar in water and set aside.

Crust:

I used a box mix called Pillsbury Hot Roll Mix
Or you can use the following

- 1 1/2 Cups Flour
- 1/2 Cup shortening (Crisco)
- 1 1/2 tsp baking powder
- 1/3 Cup Milk

Mix ingredients well. Roll out into rectangle shape
1/4-1/2 in thick. Spread Fruit on dough and roll up
Jelly roll fashion. Cut into 12 pieces.

Melt 1 stick butter in bottom of 14" DO. Place rolls
Cut side down in DO. Pour sugar and water mixture over
Top. Cook @ 350 F (11-12 coals on bottom and 16-17
Coals on top) for 1 Hour. Turn lid and DO every 15
Minutes.

Fire in the Hole Cooking

How to cook with a Dutch Oven buried in the Ground

When you decide to try this method of cooking there are some rules to follow for a successful Meal.

First we need to dig a pit in the ground. It should be deep enough to cover the Dutch oven you are going to use by several inches. It also needs to be wider than the Dutch oven you are using.

When building a fire remember hardwood burns hotter and your fire lasts longer but softwood will also do a good job. Fill the pit with wood and pile it high enough so when the wood has burned down all that remains is red hot coals. Make sure there are enough coals to fill the entire pit.

Have your Dutch Oven loaded and ready for the pit. Use a shovel and remove half of the hot coals and set them aside. Set your Dutch Oven on the remaining coals in the hole, making sure the lid is well seated on the oven. Put the hot coals, you set aside, back in the pit on top of the lid of the Dutch Oven.

Set an old metal garbage can lid on top of the hot coals and cover everything with about 2 inches of soft soil.

Wait until the recommended cooking time has passed. Remove the dirt off of the pit, and then remove the garbage can lid (careful things will be hot). Use heavy duty oven gloves to remove the Dutch Oven from the coals. Once the oven is out of the pit, dust off the lid, open and eat.

This method is great while camping because you can do other things while your meal cooks it can even be done early in the day. Just build the pit like before but this time line it with rocks before you build the fire. Then follow the instructions as before. The rocks will keep the heat in the pit even longer than before. Just make sure the rocks do not touch the oven or you will burn the food, I usually dig the hole one foot wider and one foot deeper than my Dutch Oven.

After you are done with the pit, make sure to fill in the hole and tamp the dirt down.

Fire in the Hole Pork Dinner

1 ½ lbs Lean pork roast, cut into 1 inch cubes

6 Red Potatoes, cut into cubes

4 carrots, Peeled and cut into 1 inch pieces

1 medium Yellow Onion, cut into quarters

1 (28 oz) can Whole Tomatoes

2 cups Water

1 T beef bouillon

1 tsp Salt

1 tsp pepper

½ tsp Paprika

3 T Cornstarch

¼ cup Water

In the Dutch Oven, mix the vegetables and the meat. Add seasonings and water. Mix together carefully so as not to break up tomatoes.

Cook in the hole for 4 hours as described earlier.

Mix cornstarch and ¼ cup water together. Over some hot coals, add this mixture to the Dutch Oven and bring to a boil to thicken.

Barbecue Chicken in a Hole

1 Chicken, cut into 8 pieces
1 large Onion, sliced thin and separated into rings
2 tsp minced Garlic
1 Green Pepper, chopped
2 (10 ³/₄ oz) cans Tomato Soup
¹/₄ cup Brown Sugar, packed
¹/₄ cup Vinegar
¹/₄ cup prepared Mustard
¹/₄ cup Worcestershire Sauce
2 dashes (or more) Tabasco Sauce
2 tsp fresh Ginger, ground
1 cup Water

Place Chicken on a Trivet in the Dutch Oven. Place Onion Rings over chicken. Mix together soup and water. Add rest of ingredients and pour over Chicken.

Cook for 4 Hours in the hole as directed above.

Chicken Stew in a Hole

8 skinned Chicken Thighs
1 (10 ³/₄ oz) Cream of Mushroom Soup
Salt and Pepper to taste
3 Potatoes, peeled and cut into cubes
2 onions, Chopped
1 (8 oz) can Tomato Sauce
1 pkg. Onion Soup Mix
1 (12 oz) can Whole Kernel Corn, drained
3 cups water

Place Chicken in the bottom of an oven. Salt and pepper chicken to taste. Place potatoes, onions, and corn over the top of the chicken. In a separate bowl mix remainder of the ingredients and pour over Chicken.

Bake for 4 hours in the hole as described before.

Corned Beef and Cabbage in a Hole

2 ½ -3 lbs Corned Beef Brisket
2 Onions, quartered
1 pound Baby Carrots
6 Red Potatoes cut in half
1 small Head of Cabbage, cut into wedges
6 Whole Cloves
2 tsp. prepared Mustard
1 tsp. Grated Orange Peel
¼ cup Brown Sugar, packed
1 cup Apple Juice
4 cups Water

Trim off fat from Brisket and place on a Trivet in the Dutch Oven. Arrange vegetables around the brisket. Place cloves evenly among the vegetables. Mix together apple juice, brown sugar, water, orange peel and mustard and pour over meat and vegetables.
Cook for 4 hours in a hole as described before.

Beef Stew in a Hole

Put together your favorite beef stew recipe and bake for 4 hours in a hole as described before.

Ice Cream in a Dutch Oven

Dutch Oven Style Spumoni Ice Cream

Contributed by David Herzog

1 package pistachio instant pudding (3.4 oz.)

1 package chocolate instant pudding (3.4 oz.)

1 package vanilla instant pudding (3.4 oz.)

For each package of pudding:

2 c. milk

½ c. sugar

1 egg

¼ tsp. lemon juice

1 can evaporated milk (12 oz.)

1 c. heavy whipping cream

For pistachio flavor:

¾ c. pistachio nuts, shelled and chopped

For strawberry flavor

1 10 oz. package frozen strawberries, thawed and blended

1/8 tsp red food coloring

¼ c. dehydrated cherries

3 10" Dutch ovens, chilled in ice and rock salt, one for each flavor

Pack the Dutch ovens in ice layered with rock salt within ¼ inch from the top of the oven.

For each flavor, mix pudding and milk. In a separate bowl, mix sugar and egg, add to pudding mixture.

Pour mixture into a dry Dutch oven, add whipping cream and evaporated milk; stir. Cover with lid.

Lift the lid and stir every 15 minutes. Add ice and rock salt as needed, and drain water every 30 minutes. Total freezing time, about 90 minutes, or longer if it's hot out. May be eaten soft but more time is needed for a harder product. When frozen, combine all 3 flavors and lightly swirl together just before serving. Or, layer in another Dutch oven like a cake. Serves 24 to 30

I found that because of the acid in the strawberries I needed to use something different so the ice cream would properly freeze and set up. Try strawberry flavored milk or milk flavoring powder like nesquick.

Make your own Dutch Oven Table

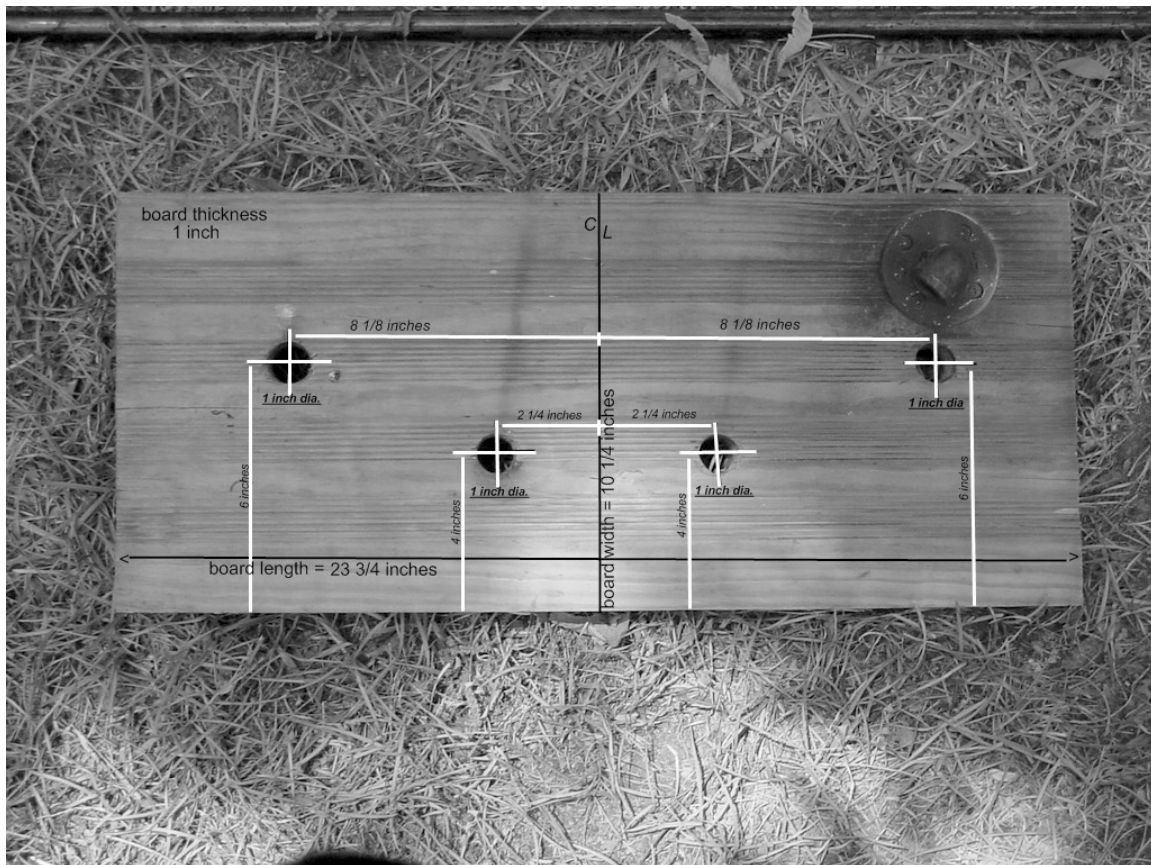
Contributed by my friend Stan

OK, I don't have any actual drawing-type plans but I'll measure everything tomorrow and see what I can put together. I'll let you know when I post it to the files section. Meanwhile, here's the how-to part.

The wooden ends are from a 48" outdoor stair tread that I bought at the local Lowe's store and cut in half making 2 - 24" sections. The support rails are 4-60" pipes, 1/4" I.D. The original builder said to use black iron pipe and I did, but I got to tell you, that stuff rusts like nobody's business. If I were doing it again, I'd use the galvanized stuff. The pans are 14" dia. metal oil drain pans and are scarce as hen's teeth around here. I first tried some 12" steel feed pans and they were OK but didn't give much air flow room for my big pots.....and I REALLY wanted the big pans anyway so I searched through every auto parts store nearby and only found them at O'Reily's (I didn't check NAPA). Unfortunately, each O'Reily's store only stocks 1 pan at a time (though they will order them for you) so I went to 3 stores in 2 cities to get them. They were worth the trouble. The legs were my own addition. They are 48", 1/4 I.D. pipes with caps on the bottoms to keep the dirt out and a "street-L" to screw into on the top side. I'm not real sure just WHAT the name of that round piece that the street-L is screwed into but you'll need 4 of them and 4 good wood screws to attach each one to the wood (16 screws total). You also need 8 more pipe end caps for the ends of the support rails.

Now then, In my opinion, I wanted the bottom support rails about 1/3 of the way in from each side, If the bottom was 12", and I think it was, I wanted the centers of the holes to be 2" on either side of the center of the end piece when measured long ways. I measured the height of the pans top to bottom and decided how high up the sides I wanted my upper support poles and centered about 7 1/4" each side of the center line. Actually, I used the 4 divisions on the wooden end piece that you can see in one of the photos for the heights and it seemed just fine. At this time I wasn't really planning any legs yet. The holes need to be bigger than the outside diameter of the pipes but smaller than the outside diameter of the caps. This keeps the pipes from sliding out when you don't want them to. Think about That. Not pretty. Anyway, unless you're a very accurate woodworker (I'm not) give your pipes a little wiggle room because the two sets of holes will probably not match up perfectly. Put the caps on one end of each support pole (pipe wrenches, small) and slide the poles through the holes in both end pieces. Sometimes it is easier to slide them through the first one, stand the thing on its end with the pipes sticking up and work the second end piece down over the pipes. It will get easier with use. Put the caps on the other ends and lay your table top down. The pans should fit in easily.

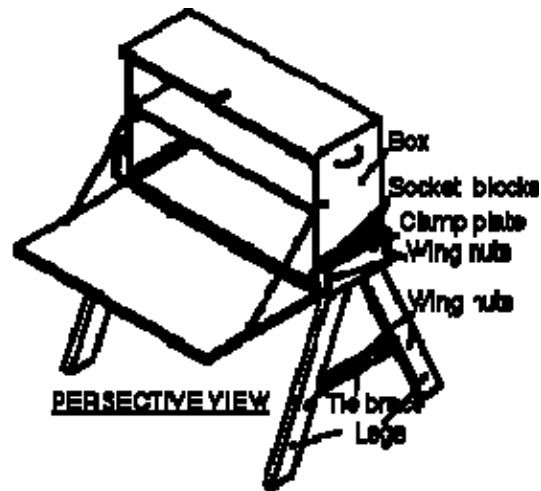
Now for the legs. Warning, this is going to be frustrating. Figure out how high you want your table to be and find a way to support it at about that height. I used two sawhorses. That's also how I figured out the height, however tall those two sawhorses made it. Now take the street-L and screw it into the center hole of the leg-base (whatever the name is) tighten it in as tight as humanly possible with the wrenches because it has a tendency to shift. Do this for each leg. Now put a cap tightly on one end of each leg and screw the other end into the street-L. Hand tight will do here. OK, the leg-base whatcha-ma-calits go in the upper right-hand corner of the end pieces. Start with the inside corners and thread the leg over the outside and under the inside support pole on the right hand side. Make it tight against the inside bar with the end pushing hard against the ground. Now put in the wood screws, at least two, the others can be added later. Keep the table level. Do the other inside leg exactly the same with the base in ITS upper right corner, threaded the same way. Check the photos to clarify. You might want to print some out. Once the inside legs are attached, go to one end and pull the upper and lower right hand support poles towards you about 3". Now install the outer leg threading it the same way you did the inner ones. Now do the other end the same way. I think you're finished now. leave the lower support poles sticking out just enough to brace the legs, or you could just use slightly longer poles I guess. If you used the black iron, go ahead and get some high-temp grill paint and paint all the iron or it will zoom rust away.



Make your own Chuck Box

Materials List and Cutting Guide:

- 1 sheet 3/4" Plywood (4'x8')
- (* save scrap for nailing strips)
- 2 - 8' - 2" x 4" (Legs & Socket Blocks)
- 1 - Heavy Duty Piano Hinge
- 1 - Hasp Set
- 4 - 3 1/2" x 1/4" bolts
- 4 - 3" x 1/4" bolts
- 8 - 1/4" wing nuts & washers
- Plastic veneer for interior
- Rope for Handles
- Rope or chain for drop front



Dutch Oven Box

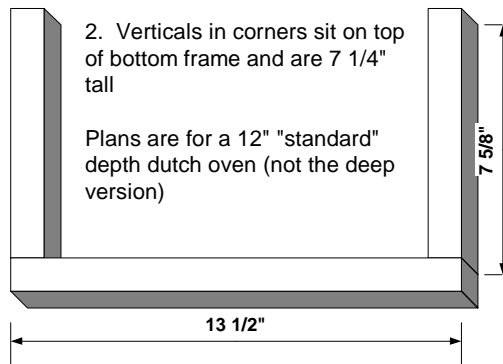
If you put together the next three drawings you will have an awesome box for your 12 inch Dutch Oven.

Frame consists of 2x2 good quality wood

1. Build bottom frame using
 - * (2) 13 1/2" lengths and
 - * (2) 10 5/8" lengths

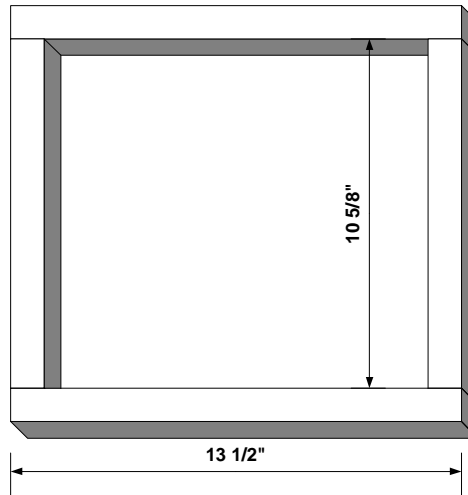
2. Verticals in corners sit on top of bottom frame and are 7 1/4" tall

Plans are for a 12" "standard" depth dutch oven (not the deep version)



Vertical corner frame

Frame



Bottom Frame

Lid Stand

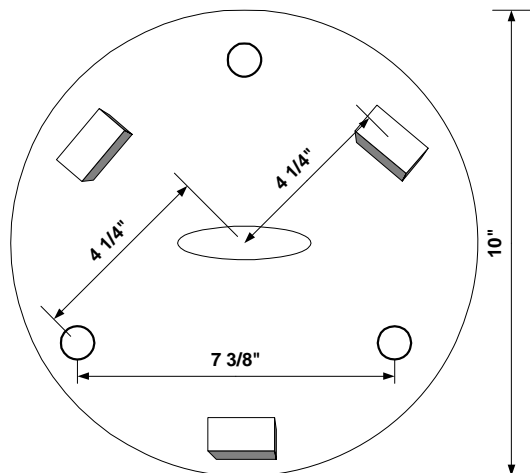
Lid stand is from a 2x10, cut into a 10" diameter circle.

Leg holes are centered at a radius of 4 1/4" and are 7 3/8" center to center (equilateral triangular).

The center trough (for the lid handle) is 4" long by 5/8" deep by 1" wide.

There are small blocks of 2x2x1 to prevent the lid from rocking glued on top of the stand. They are on the same radius as the leg holes, and at the space between the leg holes.

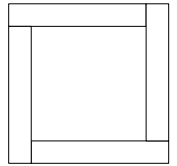
WARNING: The leg holes for a 12" regular Dutch oven are different from a 12" deep oven! Check your legs - these measurements fit a Lodge, 12" regular oven.



Exterior

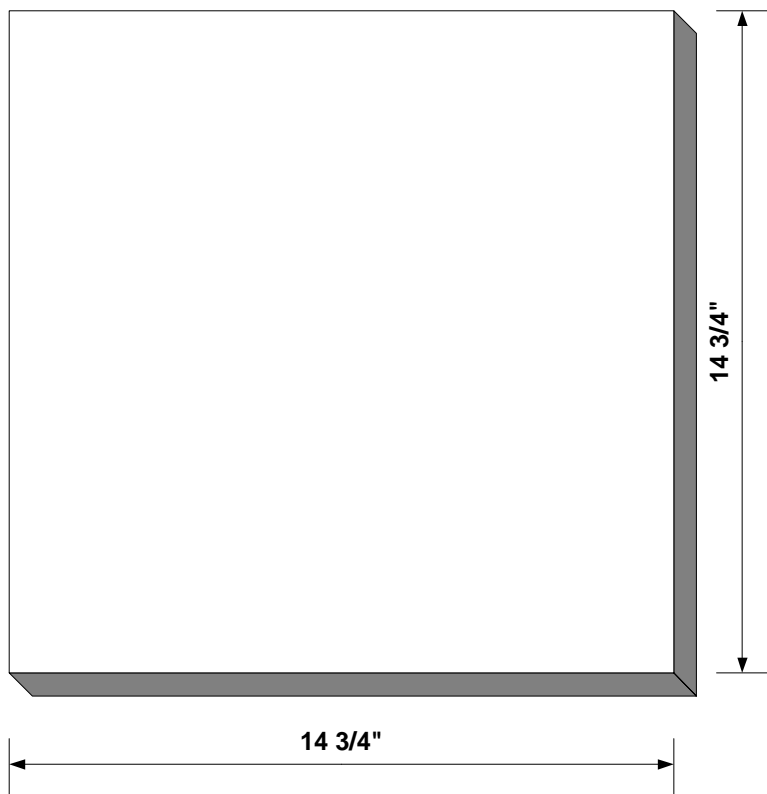
Exterior consists of 1/2" 1-side good plywood

1. Sides fit inside bottom
2. Sides are each 1/2" off center - covering one side's end - as in figure below

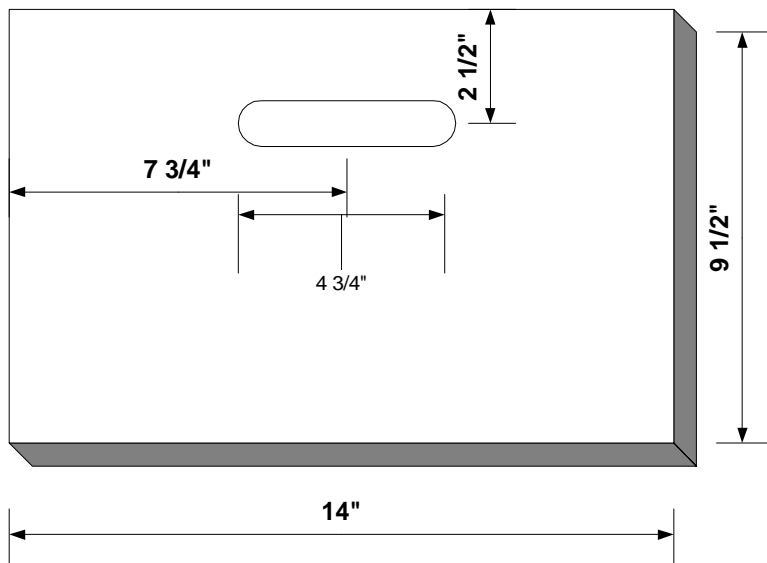


Top fits inside exterior walls, resting on top of inside vertical frame, with top flush with top of sides.

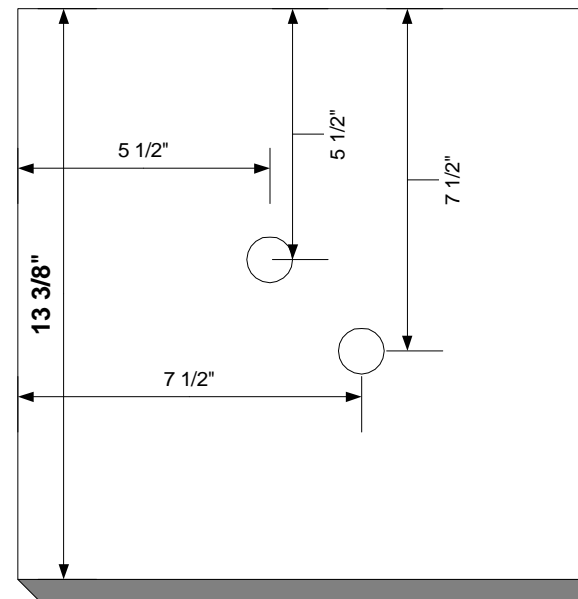
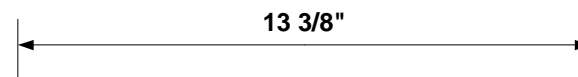
Each side has a handle hole, 1" diameter by 4 3/4" long. This hole is offset 1/4" from center to allow for the way the sides are put together.



Bottom

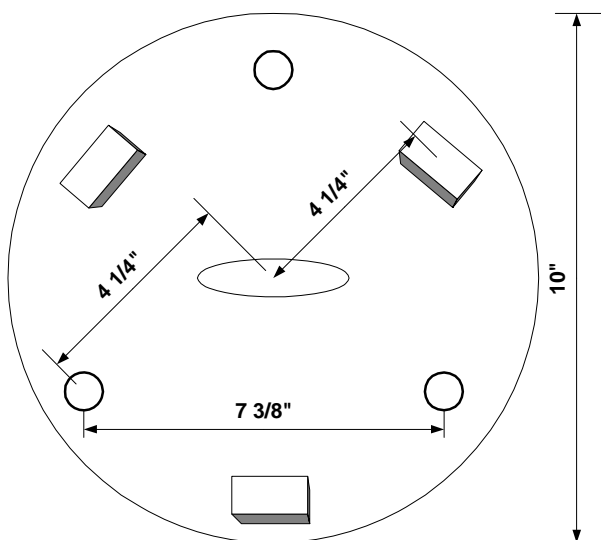


Sides



Top

Lid Stand



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Special Thanks go out to all my Dutch Oven Friends; Randy Hebert, The Other Ken, Kim the Girl Scout Leader, Rusty Oxydado, Myriah Crimmins (of Pack 345 in Bowling Green, Ohio), Mark and Barbara Wilkins, Biscuit And all the other helpers on Dutchovencooking.

Also to Lodge Cookware, Camp Chef Cookware, and Dale Smith

Check Out these Places on the World Wide Web for more Ideas and helpful hints.

badog's@yahoogroups.com

dutchovencooking@yahoogroups.com

CAMP-RECIPE@yahoogroups.com

Scout Xing.com

USSSP

MacScouter

Dutch Oven Dave

Byron's Dutch Oven Recipes