

Dutch Oven Recipes

Dutch Oven Basics:

Question: How much Charcoal do I use ?

Answer: You use twice the size of your Dutch Oven. If you have a 12" Dutch Oven you use 24 briquettes. If you have a 10" Dutch Oven you use 20 briquettes. Some people recommend 2/3 of the briquettes go on the lid and 1/3 go under the Oven. I like to use the 3 Up / 3 Down Baseball rule. For a 12" Dutch Oven, I take $12 + 3 = 15$ briquettes and put them on the Lid. This is the 3 Up part. I then take $12 - 3 = 9$ and put these under the Dutch Oven. This is not a hard fast rule, but it works most of the time.

- When it's really cold outside, I'll add a few more briquettes (the Tim Allen Rule).
- If I'm baking Bread, Rolls or Biscuits I'll remove the briquettes from under the oven $\frac{1}{2}$ through baking to keep from burning the bottom of the biscuits.
- If the Briquettes start to burn out, you may have to add more to finish baking.

Question: How often do I Lift the Lid and Check ?

Answer: If you look too often, you're just losing heat and it'll take that much longer to cook. I recommend doing a quick check every 15 minutes. I'll also rotate both the oven and the lid every 15 minutes to ensure that everything cooks evenly.

Pineapple Upside Down Cake

1 yellow cake mix

3 eggs

1 20 oz. can of
pineapple slices

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

1 cup brown sugar

1- $\frac{1}{2}$ cups liquid (water
and pineapple juice)

8 maraschino cherries

Melt butter in a 7 qt. or 12" Lodge Dutch oven. Add sugar, then pineapple, placing a cherry in the center of each pineapple slice. Prepare cake mix as directed and pour over pineapple. Bake at 350° for 25 minutes. Let oven cool with top off. To remove cake cut around sides and insert 2 or 3 paper plates covered with aluminum foil and flip.

Camp Cobbler

- 1 yellow or white cake mix (I usually pick up whatever's cheapest)
- 1 egg (disregard directions on the box that calls for three eggs)
- 3 cans of your favorite fruit pie filling (it's cheaper at the dollar store)
- cinnamon
- 1 stick of margarine
- Aluminum Foil & Pam Spray

Line a 12 inch Dutch Oven with Aluminum foil.

Spay foiled lined Dutch Oven with Pam cooking spray.

Empty cans of pie filling into a 12 inch Dutch Oven. Mix Egg and Cake Mix with enough water to obtain a pancake batter like consistency. (Remember only use only 1 egg. If you use 3 eggs according to the instructions on the box, the cobbler will rise too much and will stick to the lid).

Pour this mixture over the pie filling. Cut the margarine into slices and lay randomly over the top of the cake mixture. Sprinkle cinnamon over everything and bake.

Bake with 2/3 of the coals on top.

Bake for about 45 minutes. Check the cobbler every 15 minutes.

To really make the cobbler special, bring along some Vanilla Ice Cream or Cool Whip to top it off.

Dutch Oven Apple Dumplings (I made this at the Madison Camporee)

- 5 Granny Smith Apples (tennis ball size)
- 3 Large (8 per package) dairy case cans of Large Buttermilk Biscuits
- 2 Cups of Water
- 2 Cups of Sugar
- 2 Sticks of butter or margarine
- Cinnamon or Apples Pie Spice

Core apples (peeling is optional). Slice each apple into 10 slices for a total of 50 slices.

Divide each biscuit into 2 pieces and wrap each apple slice with the dough. Grease (or spray it with Pam) a 12-inch foiled lined Dutch oven. Stack the dumplings on end around

the Dutch oven.. Heat water, sugar and butter until the butter melts and the sugar is dissolved (do not boil). Pour the mixture over dumplings. Sprinkle with cinnamon or apple pie spice.

Bake Dutch Oven with 8-10 charcoal briquettes under and 10-14 briquettes on top of oven. Check after 20 minutes. Dumplings are done when apples are soft and dough is brown.

Top with Ice Cream or Cool Whip

Serves 12 hungry campers

Mr. Alexander's Dutch Oven Chicken and Potatoes

Boneless, skinless chicken breasts (about 6 - 8)

10 medium potatoes, quartered

2 onions, quartered

1 pound carrots, cut (Or use the pre-packaged baby carrots)

1 16oz bottle fat free Italian salad dressing

Cut each chicken breast into two pieces. Put all ingredients into 12" Dutch oven. Place 12 briquettes on top of the Dutch oven, and 12 underneath. Cook for about one hour. When the carrots are tender, it's ready to eat.

Feeds about 6-8

I recommend slicing the chicken at home and putting chicken and salad dressing into a gallon Ziploc freezer bag at home and refrigerate for transportation to the campsite. Don't freeze the chicken/salad dressing, but do use Freezer bags as opposed to the regular Ziploc bags. Freezer bags are more durable than regular Ziploc bags and are more apt to survive the trip to the campsite. This lets the chicken marinate and eliminates re-handling raw chicken at the campsite. The scouts can pour the chicken/salad dressing directly from the bag to the Dutch oven, and then discard the bag.

(Mr. Alexander made this for the adults on the 2002 ski trip inside the OA lodge at Camp Comer. The adults weren't disappointed)

Taco Pie

- 1-1/2 lb ground beef**
- 1 med jar Taco sauce**
- 4 lg corn tortillas**
- 1 8 oz pkg shredded cheddar cheese**
- 1 can (8 oz) tomato puree**

Brown ground beef, drain. Combine taco sauce and tomato puree. Line dutch oven with aluminum foil. Place 2 tortilla shells in Dutch oven. Place 1/2 of ground beef on top, pour 1/2 taco sauce over top. Place 2 more tortilla shells on top and place in rest of beef and pour remaining taco sauce on top. Sprinkle with cheese. Cover and bake until cheese is melted. Variations: Add chopped onions, mushrooms or tomatoes to meat.

Mama Oldani Italian Pasta Salad

(my wife makes this at home in a casserole dish in the oven, and despite the spinach the kids eat it up.)

- 1 lb ground beef
- 1 lb box of pasta shells
- 10oz pkg of chopped frozen spinach
- 2 cups (8oz) shredded mozzarella cheese
- 2 cups (8oz) shredded sharp cheddar cheese
- 1 large jar (1 lb -10oz) of Ragu Sauce
(Chunky Garden Combination is my favorite)

Boil pasta according to directions on the box and brown the ground beef.
Spray the inside of a 12 inch dutch oven with Pam (or other no stick cooking spray)
Drain the pasta and dump into the dutch oven
Drain ground beef and dump into the dutch oven
Add thawed spinach, Ragu, and cheese to dutch oven and stir all the ingredients together.
Bake at 350 for 30 minutes (usually 9 briquettes on the bottom and 15 on top, you might need more if it's cold outside)
Feeds 8 Hungry Campers

Variations: Add Mushrooms, or coarsely chopped green peppers to the mix and bake.

Guadalupe Chile Pie

(from Camp Woodruff 2001 Adult Leader Training)

2 lb ground beef	½ tsp chili powder
1 med onion, chopped	½ tsp salt
1 tbsp margarine	1 8-oz can of Tomato sauce
1 15-oz can chili beans	2 6-oz pkg of cornbread mix
1 14 ½ -oz dice tomatoes & chiles	

Brown beef and onion in the margarine in open oven. Drain grease.

Add beans, diced tomatoes & chiles, chili powder, salt and tomato sauce.

STIR.

Cook for 15 minutes in covered Dutch Oven.

Mix Cornbread according to directions (you might need eggs or milk depending on your cornbread mix). After 15 minutes, pour the cornbread on top of the meat and beans. Place lid on oven. Cook for 20-30 minutes until cornbread is done.

Serves 8.

(Note: when I tested this at home, we had a lot of cornbread. 1 package of cornbread would probably had been enough)

Meat Loaf, Potatoes & Gravy

(very tasty and the only thing you get dirty is the Dutch Oven)

1 lb lean ground beef	¼ cup milk
1 egg	2 tsp dry onions (or some onion soup mix)
½ cup bread crumbs or cracker crumbs	
1 can cream of mushroom soup	
4 potatoes	

Mix everything together but the potatoes and soup and form into a loaf.

Spray inside of 10 inch Dutch Oven with Pam and put the loaf into the Dutch Oven.

Cut potatoes into quarters and place around the loaf. Pour the can of soup over the meat & potatoes. The soup will become gravy for the potatoes.

Cook with most of the heat on the top. It will cook in about 45 minutes to an hour (but check it every 15-20 minutes). This serves 4 heaping servings.

Double the ingredients and use a 12 inch oven to serve 8.

Triple the ingredients and use a 14 inch oven to serve 12.

(larger quantities will take a little longer to cook)

Noodle Casserole (tasty)

1 lb noodles or spaghetti	1 can mushroom soup
2 lb ground beef	1 can peas
1 med. Onion, chopped	1 tsp salt
2 tbsp cooking oil	½ tsp oregano

Cook noodles in a separate pan according to directions on the package and drain.

Brown meat and onions in oil in Dutch Oven.

Wedge a rock or branch under one side of Dutch Oven to tilt it. Move the meat and onion mixture to the High Side of the Dutch Oven. Grease will drain to the Low Side of the oven. Use a spoon to scoop out as much grease as possible.

Re-level the Dutch Oven and add the soup, peas and seasoning. Stir in noodles.

Bake with 2/3 of coals on top for 30 minutes. Serves 8.

Meat Loaf

(another meat loaf recipe. I haven't tried this one yet).

4 lbs. of ground beef	3 eggs
2 cups bread crumbs	1 cup of ketchup
1 large onion	1 cup milk
2 tsp. salt	1/2 tsp. pepper

Mix beef, 1/2 cup of ketchup, and the remaining ingredients thoroughly. Spread into lightly greased Lodge **10" or 12" camp Dutch oven**.

Stew at 350° for 60 minutes and top with remaining ketchup (and brown sugar, if desired) and bake for 15 minutes.

Dutch Oven Potatoes and Onions

10 Potatoes, sliced

5 onions, sliced

2 lb. Bacon

salt and pepper

Place the bacon in the bottom of a 12" dutch oven. Place the lid on the dutch oven, place 12 briquettes on top of the dutch oven, and 12 underneath. Cook the bacon until it is crispy. Add the onion and potatoes. You may add salt and pepper if you wish. Replace the lid, and cook for 20 - 30 minutes. Check it every 10 - 15 minutes. Stir if needed.

Beefy Chili Mac

1 lb Beef cubed steaks

1 tb Vegetable oil

1 md Onion; coarsely chopped

29 oz Canned diced tomatoes (chili-seasoned), undrained

1 1/2 c Uncooked rotini (spiral pasta)

1/2 c Water

1/2 c Shredded Cheddar cheese

Cut beef steaks lengthwise into 1" wide strips and then crosswise into 1" pieces. Heat oil in Dutch oven over medium-high heat until hot. Add beef and onion; cook and stir 3 minutes.

Stir tomatoes, pasta and water into beef. Bring to a boil; reduce heat to low. Cover tightly and simmer 20 minutes or until pasta is tender. Sprinkle with cheese before serving.

NEW! Quick Dutch Oven Stew

2 lb Hamburger

1 15 oz can stewed tomatoes

1 15 oz can corn

1 cup Elbow macaroni

1 c onions, chopped

1 c Water

1 cup grated medium cheddar cheese

Brown beef in dutch oven, (large pan will work too). Drain off the fat. Stir in tomatoes, corn, macaroni, and water. Cook until done. Just before serving add cheese.

Breads:

Fresh breads are very tasty and go well with many of the recipes listed here. You can find many bread recipes for Dutch Ovens, however since we won't have a lot of time to make the bread from scratch and let it rise after skiing, I'd recommend buying the Pillsbury style Pop-N-Fresh Dough Rolls or French Bread and baking them in your Dutch Oven. You can wrap the bread in aluminum foil to keep it warm.

Dutch Oven Enchilada Pie -

- 2 lbs ground beef
- 1 onion chopped
- 1 tsp salt
- 1 can (10 oz) condensed tomato soup
- 2 cans (10 oz) mild enchilada sauce
- 1 cup water
- 9 flour tortillas (8 inch)
- 2 cups grated cheddar or mozzarella cheese
- Green onions, chopped
- Sour cream

Brown in Dutch oven ground beef, salt, onion. Drain off drippings. Add tomato soup, enchilada sauce and water. Simmer mixture 5 minutes. Spoon off into a medium bowl. Layer meat mixture, 3 tortillas and cheese. Repeat three times ending with cheese. Sprinkle with chopped green onions. Cook until cheese melts and tortillas soften about 7 to 10 minutes. Serve with sour cream.

Breakfast for Eight

2 lbs. Sausage	8 eggs
2 lbs. grated potatoes	2 cups grated cheese
1 diced onion	1/4 cup milk or water

Brown sausage and onion in a **12" or 14" camp Dutch oven**. Remove and brown potatoes in sausage grease. Add sausage, egg, and water mixture and bake for 20 minutes until eggs are done. Add cheese and bake until melted.

Mountain Man Breakfast

Ingredients for ~6 people:

- 1/2 lb bacon (or pre-cooked sausage)
- 1 med onion
- 2 lb bag of hash brown potatoes
- 1/2 pound of grated cheddar
- 1 doz eggs
- 1 small jar of salsa (optional)

The following requires 6-9 bottom coals and 12 -15 top coals:
Pre-heat 12" Dutch Oven.

Slice bacon and onion into small pieces and brown in the bottom of the DO until onions are clear.

Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (15-20 minutes)

Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set.(10 - 15 minutes)

Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted.

Optional: cover cheese/egg mixture with a small jar (~ 1 cup) of SALSA.

Cover and cook for an additional 3-5 minutes.

Slice and server like quiche. (Real men don't eat quiche but I sure get lots of requests to cook up the Mountain Man.)

Cooking times will vary with the weather and your state of awake but its almost impossible to screw up.

Monkey Bread

Ingredients:

- 4 cans biscuits (*Wal-mart sells a 4 pack of biscuits for \$1.50*)
- 1 cup sugar
- 1 cup brown sugar
- 4 Tbs cinnamon
- 1 stick oleo

Line a 12 inch Dutch Oven with Aluminum Foil for easier clean-up. Neatly fold the edges of the Aluminum Foil to fit inside the Dutch Oven to ensure a good seal between the Lid and the Dutch Oven. If the Aluminum Foil sticks out when the Lid is closed, then you don't have a good seal and your oven will lose heat and will not bake properly.

Spray the Aluminum Foil with a non-stick cooking spray.

Cut all biscuits into quarters. Mix both sugars and cinnamon in a plastic bag. Drop biscuit quarters, a few at a time, into the bag and shake to coat well. Place in Dutch Oven. Continue until all biscuit quarters have been coated and placed in the oven. Cut oleo in thin slices and scatter across the top of the biscuit quarters. Bake @ 350 degrees for approx. 35 minutes

9 coals on the bottom—15 coals on the lid is about 350 degrees for a 12 inch Dutch Oven.