

## **Helps and Hints to Fun Dutch Oven Cooking**

A great all-around usage Dutch oven is a 12 inch.

- Following the manufacturer's directions regarding seasoning when getting a new DO, before cooking the first time.
- Never use metal utensils on a DO.
- Never use soap on a DO.
- After cooking meats or high acid foods spray DO with 1:4 apple vinegar water solution.
- Always coat with a non-salted oil (vegetable oil is best) after using before storing, placing a paper towel wick (especially in the NW). Store in a cool, dry location. If rust does appear, scrub down and re-season.
- Easy Briquette Rule of Thumb – 2 up 2 down / Size of Dutch Oven, add 2 top, subtract 2 bottom – approximately 350 – 375 degrees.
- When “baking” put briquettes in bottom outside ring formation; when boiling, frying, etc, spread evenly underneath.
- Don't keep checking your food during cooking time. Each time you open it, it adds about 15 minutes of cooking time. “When you smell it, it's done!”
- If cooking more than 45 minutes, be prepped to refresh your briquettes.
- Weather can change your cooking time, lengthening it and resulting in additional briquettes.
- Never cook directly on soil. It can mess with your cook time and could cause a fire.



### **White Pizza Dip - serves about 6-8**

1 pint grape tomatoes, tomatoes cut in half	1 teaspoon olive oil
1/4 teaspoon salt	1/4 teaspoon pepper
1 1/2 (12 ounces) blocks cream cheese, softened	8 ounces mozzarella cheese
8 ounces provolone cheese, freshly grated	1/4 cup finely grated parmesan cheese
4 garlic cloves, minced or pressed	1/4 cup freshly chopped basil leaves
2 tablespoons freshly chopped thyme leaves	1/2 tbl freshly chopped oregano leaves
crackers, bread or chips for serving	finely grated parmesan cheese for garnish

### **Cooking Instructions**

1. Preheat the Dutch oven – hot. Add olive oil/salt tossed tomatoes. Stir until tomatoes burst/toasted. Set aside.
2. Mix softened cream cheese with about 7 ounces each of provolone and mozzarella, then add parmesan. Stir in fresh herbs, garlic and roasted tomatoes, mixing well to combine. Transfer mixture cooled, foil-lined Dutch oven. Sprinkle with remaining provolone and mozzarella.
3. Bake for 25-30 minutes, or until top is golden and bubbly. Serve immediately with crackers, chip or toasted bread.

## Dutch Oven Lasagna

3/4 lb lean ground beef  
23 oz spaghetti sauce  
3 eggs  
13 lasagna noodles  
1-1/2tsp dried oregano

3/4 lb sausage  
2-1/2 cups shredded mozzarella cheese  
2-1/4 cups cream style cottage / ricotta cheese  
1/4 heaping cup of shredded Parmesan cheese  
3/4 cup hot water

## Cooking Instructions

1. Preheat the Dutch oven over the briquettes.
2. Brown the ground beef. When done, remove the beef to a large mixing bowl. Add the spaghetti sauce to the beef and mix well.
3. In another bowl, measure the cottage cheese or ricotta cheese, Parmesan cheese, and 1-1/2 cups of the mozzarella cheese. Add the eggs and oregano and mix well.
4. Place the various layers in the oven in the following order: Break up 4 lasagna noodles into the bottom of the oven. Spread about 1/2 of the meat mixture over the noodles. Spread 1/2 of the cheese mixture over the meat mixture. Break up 5 noodles and place over the top of the mixtures. Spread 1/2 of the remaining mixture over the noodles. Spread the remaining cheese mixture over the meat mixture. Break up the remaining noodles and place over the cheese mixture. Spread the remaining meat mixture over the noodles.
5. Pour the hot water all around the edges of the oven.
6. Place the lid on the oven and add the remaining briquettes. Bake about one hour or until done. Check every 15 minutes after the first half hour.
7. When done, sprinkle with the remaining mozzarella cheese, cover and let stand 10 minutes.

**Charcoal Recommendations:** 24 briquettes. Half on top and half on the bottom.

## Brown Sugar Turnovers

1 package refrigerator biscuits  
2 – 3 tbl butter

1/4 cup brown sugar

## Cooking Instructions

1. Preheat foil lined Dutch oven over 15 charcoal briquettes (around the outside edge of the base of the oven).
2. Put the butter in pie tin, put the tin in the DO to melt the butter.
3. Remove pie tin and butter from the DO. Place rings or lift in the base of the oven, and cover to maintain heat.
4. Sprinkle the brown sugar evenly in the butter, cover with biscuits.
5. Return tin to DO, placing on top of the rings or lift. Cover and place 12-14 charcoal briquettes on top.
6. Bake 10 to 12 minutes until biscuits are golden brown.
7. Remove tin from oven by lifting the foil. Cover the tin with a plate that is larger than the tin. Holding the tin and plate together, turnover! Remove tin.

## Breakfast Quiche

1 pie crust in tin  
1-2/3 cups ground sausage  
1/2 cup milk  
5 eggs  
1 – 4 oz can sliced mushrooms  
Salt and Pepper to taste

1 tomato, chopped  
1- 2/3 cup shredded cheddar cheese  
1/2 cup butter, melted  
1/4 cup parmesan cheese  
2 Tbsp Worcestershire sauce  
Italian Seasoning

## Cooking Instructions

1. Preheat oven foil lined Dutch Oven with 10 briquettes on bottom outside ring, and 14 on top, scattered. Place tin on rings or lift in the oven. Cook until “pie” crust is browned. Approx. 10-12 minutes.
2. While pie crust is cooking, in another DO brown sausage and onion in 1 cup of water. Drain liquid. Add mushrooms, tomato and Worcestershire sauce to sausage and onions.
3. In a separate bowl mix milk and eggs.
4. When crust is browned, place meat mixture in the bottom of the pie crust.
5. Pour egg mixture over meat mixture. Sprinkle cheddar cheese over top.
6. Cover and cook. Fresh 12 coals on top, 14 on bottom, 30 minutes. When egg mixture is cooked thoroughly, lift out by tin foil lining for ease of lifting.

**Charcoal Recommendations:** Pie Crust 10 on bottom and 14 on top for baking. Browning meat – 15 to 20 briquettes. Baking quiche 12 on top, 14 on bottom.

## Shrimp Creole

2 tbl olive oil  
2 large onions, chopped  
1 green bell pepper, chopped  
2 cups chicken broth  
Dash Worcestershire sauce  
2 Bay leaves  
4 tbl green onions, sliced (garnish)

4 garlic cloves, minced  
2 stalks celery, chopped  
1 tsp cayenne pepper  
1 (28 ounce) can whole tomatoes, in thick puree  
Dash hot sauce  
Kosher salt and fresh ground pepper  
2 lbs lg shrimp, (abt 32), shelled and deveined

## Cooking Instructions

1. Heat large Dutch oven over medium heat. Add oil. Cook garlic, onions, celery, and bell peppers. Cook until softened, about 5 minutes. Stir in cayenne and let caramelize.
2. Add broth, tomatoes, Worcestershire, hot sauce, and bay leaves. Season with salt and pepper. Simmer 35 minutes.
3. Add shrimp and cook 4 minutes more, until they are bright pink cooked thoroughly.
4. Garnish with green onions.



and

## Homesteader Cornbread

1 1/2 cups cornmeal

2 1/2 cups milk

1 tablespoon baking powder

2/3 cup white sugar

1/2 cup vegetable oil

2 cups all-purpose flour

1 teaspoon salt

2 eggs

2 tbs vegetable oil or Crisco (appx)

## Cooking Instructions

1. Preheat Dutch oven over 15 charcoal briquettes (around the outside edge of the base of the oven).
2. In a small bowl, combine cornmeal and milk; let stand for 5 minutes.
3. In a large bowl, whisk together flour, baking powder, salt and sugar. Mix in the cornmeal mixture, eggs and oil until smooth.
4. Remove DO from heat. Melt appx 2 tbl oil or Crisco in the DO, then add the batter. The oil will rise up the edges and spill over the top of the batter.
5. Cover the DO and return to heat, placing 8-10 coals on the bottom, 14 – 16 on lid. Cook for 30 to 35 minutes, or until a knife inserted into the center of the cornbread comes out clean.

**Charcoal Recommendations:** 15 for heating. Baking 8-10 on bottom, 14-16 on top.

## Sausage and Corn Fritters

2 cups all-purpose flour

Pinch Cayenne

1 tsp kosher salt

1/4 cup sugar

1-1/2 cups corn

1 cup milk

1/2 cup butter, melted

1 tbl baking powder

1 tsp smoked paprika

Pinch cracked black pepper

1/2 cup sausage, cooked

2 eggs

1 tbl chopped fresh thyme leaves

3 tbl canola oil

## Cooking Instructions

1. In a large bowl, whisk together the flour, baking powder, cayenne, paprika, salt, pepper, and sugar. Add the sausage, corn, eggs, milk and thyme. Stir in the melted butter and combine well.
2. Turn your Dutch oven lid over and place on heat source – medium heat. Add canola oil and evenly coat the lid.
3. Ladle 2 to 3 ounces of batter onto the lid, and shape into a mini pancake. Cook for 2 to 3 minutes, then flip and cook the other side. Repeat with remaining batter.



## Apple Ring Fritters

1 cup sifted flour  
1-1/2 tsp baking powder  
2 Tbls sugar  
1/2 tsp salt  
Oil for frying

3/4 cups milk  
1 egg  
4 large apples (Granny Smith)  
Cinnamon & sugar for dipping slices

### Cooking Instructions

1. Preheat the Dutch oven. Pour about 3" of oil in the oven.
2. Heat the oil to frying temperature, 365 to 375 degrees.
3. Mix dry ingredients together, then add the milk and egg. Mix well.
4. Peel and core the apples and slice in rings about 1/4" thick.
5. Dip the rings in batter and drop into the oil one at a time. Fry until golden brown on both sides.
6. After frying, place on a paper towel to drain briefly. Then sprinkle a mixture of sugar and cinnamon on the rings before serving.



## Biscuits & Sausage Gravy

2 lb ground sausage\*  
2 cup half and half  
Seasonings

1/2 cup to 3/4 cup Wondra flour  
1 pkg refrigerator biscuits\*\* (8 count)

### Cooking Instructions

1. Preheat Dutch oven.
2. Break up and brown sausage in "open" Dutch oven over 20-24 coals. Be sure that sausage is cooked all the way (a sick camper is not a happy camper.)
3. Do not drain grease. Stir in milk, then slowly sprinkle in Wondra while stirring to thicken and make the gravy (you may not have to use the entire 3/4 cup).
4. Remove all but 6 coals from the bottom, place lid on Dutch oven and preheat lid with 4-6 coals.
5. Lightly place the biscuits on top of sausage gravy mixture, and cook for 12-15 minutes with DO on, with 12-14 coals on top.

**Charcoal Recommendations:** 20-24 on bottom for browning. 10-12 on bottom and 12-14 on top for baking.

**Hints:** Serves 8 (or two Scoutmasters) \*Roll sausage—like Jimmy Dean

## Dutch Oven Parmesan Potatoes

5 pounds small red potatoes  
1 cup Parmesan cheese, grated

Pam  
Italian and Garlic Seasoning

### Cooking Instructions

1. Wash potatoes. DO NOT peel. Cut in 1/2 inch slices.
2. Line the oven with foil.
3. Spray the DO with pam.
4. Put a single layer potatoes in oven.
5. Spray with pam, layer with Italian, garlic, and cheese.
6. Repeat #4 and #5 until desired amount.
7. Cooking about 20 to 30 minutes or until the potatoes are soft.

**Charcoal Recommendations:** For a 12" DO - 10 on bottom outside ring and 14 on top.

## Dutch Oven Pop Up Pizza

1 lbs ground beef, season to taste  
1 lbs ground sausage  
1 Onion  
1 can sliced olives  
1/2 cup pepperoni slices, quartered  
6-8 oz mozzarella cheese

1-1/2 cup Bisquick  
1/2 cup milk  
1 small can sliced mushrooms  
30 oz jar spaghetti sauce  
1/4 cup Parmesan cheese

### Cooking Instructions

1. Preheat Dutch Oven for 5 minutes.
2. Brown ground beef, sausage & onions in 1 cup water. After browning drain the liquid. Leave meat mixture in the DO.
3. While meat/onion mixture is browning, mix the Bisquick and milk in a separate bowl. Set aside. Add spaghetti sauce to meat/onion mixture. Add other "pizza" items. Cover with mozzarella cheese. Spoon Bisquick mixture over the entire surface. DO NOT STIR IN! Sprinkle with Parmesan cheese.
4. Put lid on DO and bake for 45 to 60 minutes. Remove lid only after 45 minutes.

**Charcoal Recommendations:** 12" DO – 10 on bottom and 14 on top.



## Farmer's Breakfast

8 eggs	1 lbs bacon
1 lbs ground sausage	2 cups shredded cheese
Potatoes, – 2 lbs homestyle hashbrowns	1 can cream of chicken soup
Season to taste	

## Cooking Instructions

1. Preheat Dutch oven.
2. Slice bacon into 1/2" chunks and brown. Drain
3. Brown sausage in 1 cup water. Drain
4. Crack eggs into bowl; mix well.
5. Place bacon, sausage, potatoes, soup and egg mixture into the oven. Mix well.
6. Sprinkle the cheese across the top of the mixture and cover.
7. Cook 30 minutes or until eggs are cooked thoroughly.

**Charcoal Recommendations:** 12" DO – 12 on bottom and 16 on top.

## Breakfast Burritos

1 pkg large flour tortillas	1 sm bag Hashbrowns
1 lb bulk sausage	1 lb cheddar cheese, shredded
1 dozen eggs, scrambled	Favorite salsa—1 bottle (16-24 oz.)
1 medium sized onion, chopped	Salt and pepper
1 garlic, minced	Tabasco™ sauce
Milk	

## Cooking Instructions

1. Preheat Dutch oven. Cook sausage with chopped onion and minced garlic in 1 cup water; drain grease.
2. Beat the eggs and add a little milk, a few drops of Tabasco™ sauce, salt and pepper. Stir into the sausage and cook, stirring often. Add hashbrowns and cook until they are heated through.
3. Turn a lid upside down on a heat source, heating it until hot. Place tortillas on it and turn every few seconds until warm.
4. Place a scope of sausage mixture on one side of the tortilla. Garnish with cheese and salsa.
5. Roll up tortilla. Place back on the lid to brown, turning once.



## Camp Chicken Nuggets

10 Chicken tenders, thawed and chunked  
1/4 to 1/2 tsp creole seasoning  
1 Tbs Johnny's Garlic Spread Seasoning  
2 egg  
Oil for frying

1/2 to 1 cup pancake mix  
1/8 tsp onion salt  
1 cup Panko bread crumbs  
1/4 cup milk

### Cooking Instructions

1. Heat oil (about 2 inches deep) over medium high heat in a large DO.
2. Mix pancake mix, creole seasoning, onion salt, and Johnny's in a Ziploc bag.
3. Whip eggs and milk in a bowl.
4. Place panko bread crumbs in a bowl.
5. Place chicken in flour mixture and shake until completely covered in flour.
6. Coat chicken in egg mixture.
7. Coat chicken in bread crumb mixture.
8. Carefully place in hot oil, cooking and turning until cooked.
9. Place on paper towel to drain – Serve!!

## Tamale Pie

2 lb lean ground beef  
1 cup water  
1 – 11 oz can condensed nacho cheese soup  
1 – 8 oz jar mild chunky salsa  
1 cup Cojack or Colby cheese  
milk

1 medium onion  
2 medium green peppers, chopped  
2 small cans sliced pitted ripe olives (undrained)  
2 boxes corn muffin mix  
2 eggs

### Cooking Instructions

1. Preheat 12 inch Dutch oven.
2. Brown the ground beef, green peppers and onion in 1 cup water. Drain off the liquid.
3. Stir in soup, sliced olives, salsa and water. Bring to a boil and simmer for 5 minutes.
4. Remove from heat. Mix muffin mix according to directions on the package. Spoon the mixture on top of the hamburger mixture, making sure to cover the entire hamburger mixture.
5. Bake covered at 350° for 30-35 minutes or until the corn muffin topping is golden brown. Top with cheese.



## Lazy Cobbler

2 large cans of peaches  
1 can blueberry pie filling  
Cinnamon

1 box yellow cake mix  
Margarine

## Cooking Instructions

1. Preheat the Dutch oven. Spray or line DO.
2. Pour the can of peaches in the oven. Cover with the dry cake mix.
3. Place several pieces of margarine on top of the mix.
4. Sprinkle cinnamon over the mixture.
5. Cook approximately 45 minutes.

**Charcoal Recommendations:** 8–10 briquettes on bottom, outside ring, 10–12 on top.

## Hot Fudge Pudding Cake

2-1/2 cups sugar, divided  
2 cups all-purpose flour  
14 Tbls Hershey's Cocoa®, divided  
(that is 1/2 cup + 6 Tbls)  
4 tsp baking powder  
1/2 tsp salt

1 cup milk  
2/3 cup butter or margarine, melted  
3 tsp vanilla extract  
1 cup packed light brown sugar  
2 1/2 cups hot water

## Cooking Instructions

1. Preheat the Dutch oven until warm but not hot.
2. In mixing bowl combine 1-1/2 cups sugar, flour, 6 Tbls cocoa, baking powder and salt. Blend in milk, melted butter and vanilla; beat until smooth. Set aside.
3. In another mixing bowl combine remaining 1 cup sugar, brown sugar and remaining 1/2 cup cocoa.
4. Pour batter into Dutch oven. Sprinkle dry mixture evenly over batter. Pour hot water over the top; DO NOT STIR. Cover.
5. Bake 40 minutes or until center is almost set.
6. Let stand 15 minutes: spoon into dessert dishes, spooning sauce from bottom of pan over top. Garnish with whipped cream or ice cream if desired.

**Charcoal Recommendations:** 8–10 briquettes on bottom, outside ring, 10–12 on top.

\*\* When mixing brown sugar with other dry ingredients, use pastry cutter or two knives to cut in brown sugar.



## Apple Pie Rustica

- 1 refrigerated pie crust (half of a 15-oz. package, or pastry for one 9-inch single crust pie)
- 1 21 oz. can Apple Pie Filling
- 1 lemon
- 1 Tblsp butter or margarine cut into small pieces
- 1 Tblsp sugar

### Cooking Instructions

1. Lightly oil or spray dutch oven.
2. Place pie crust on piece of parchment paper large enough to fit in your oven.
3. Place pie filling in center of pastry, leaving a 2 inch border all around.
4. Grate 1 tsp of lemon peel; squeeze 2 tsp of lemon juice from the lemon. Sprinkle both over pie filling. Scatter butter over top.
5. Fold pastry back over pie filling to make an uneven edge of 1 1/2 inches, leaving center of pie filling exposed. Sprinkle sugar over pastry border.
6. Bake 20-25 minutes until filling is bubbly and the pastry is golden brown. Cool slightly in oven before removing. Makes 4-6 servings.

## Oh-So-Easy-Salmon

- 4 salmon fillets or a 1 pound piece of salmon
- 3 Tblsp Grey Poupon dijon mustard
- 16 crackers, crushed (about 1/2 cup)

### Cooking Instructions

1. Line the dutch oven with foil, and lightly oil or spray the foil.
2. Place salmon fillet in prepared oven. Spread mustard evenly over fish.
3. Sprinkle with crushed cracker crumbs. Add a little dill weed or lemon pepper.
4. Bake at 400 degrees for 15-20 minutes. Makes 3-4 servings.

## Chicken Curry in a Hurry

- 1 cup white rice
- 1 1/2 tablespoons olive oil
- 1 small yellow onion, thinly sliced
- 2 teaspoons curry powder
- 1/2 cup plain yogurt
- 3/4 cup heavy cream
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1 14.5-ounce diced tomatoes, drained
- meat from 1 rotisserie chicken, sliced /shredded
- 1/4 cup fresh cilantro leaves, roughly chopped

### Cooking Instructions

1. Cook rice according to package directions.
2. Lightly oil or spray dutch oven. Heat the olive oil over a full spread of coals.
3. Add the onion and cook, stirring occasionally, until soft and translucent. Sprinkle with the curry powder and cook, stirring, for 1 minute.
4. Add the yogurt, cream, salt, pepper, tomatoes and chicken.
5. Cover with enough to coals to keep it at a steady simmer.
6. Cook for 15 minutes or until sauce is bubbling and chicken is heated through.
7. Serve over cooked rice and sprinkle with cilantro. Makes 4 servings.



## Easy Pumpkin Scones

2 1/4 cup all-purpose flour  
2 teaspoon baking powder  
1/2 teaspoon cinnamon  
1/4 teaspoon baking soda  
1 egg  
1/3 cup buttermilk

1/4 cup brown sugar  
1/2 teaspoon pumpkin pie spice  
3/4 teaspoon salt  
1/3 cup cold butter  
1 cup pumpkin puree, not pie filling

## Cooking Instructions

1. Prepare a cookie sheet with non-stick spray.
2. Preheat oven to 400 degrees F
3. In a large bowl, combine flour, brown sugar, baking powder, pumpkin pie spice, salt and baking soda.
4. Cut in butter until it has coarse, pea-sized crumbles.
5. In another bowl, whisk eggs, pumpkin and buttermilk.
6. Add dry ingredients to wet ingredients. Combine until moistened.
7. Knead 10 to 12 times.
8. Form dough into a circle.
9. Cut into 8 wedges.
10. Place wedges on a cookie sheet.
11. Bake at 400 degrees 16 to 21 minutes or until lightly browned on the outside.
12. Cool 5 minutes
13. Serve warm
14. Great served with honey butter.



## Tater Tot Breakfast Pizza

30 oz bag tater tots  
6 eggs  
2 cups shredded cheddar cheese  
3/4 cup cooked, crumbled sausage

1/2 tbsp vegetable oil  
Salt / Pepper  
3/4 cup cooked, crumbled bacon

## Cooking Instructions

1. Line the bottom then sides of a greased pie tin with tater tots.
2. Bake for 15 minutes in the dutch oven, lifted from the bottom (canning rings or lift).
3. While baking, heat the oil in another oven over medium heat. Whisk together the eggs and a sprinkle of salt and pepper. Cook the eggs until just set (they will cook more in the oven).
4. Remove the tater tots dutch oven from the heat, open and add layer with one cup of shredded cheddar cheese.
5. Add the scrambled eggs, sausage crumbles and another cup of shredded cheese, making sure the cheese reaches the tater tots on the sides of the pans. Sprinkle with bacon.
6. Use a spatula to press down on top and sides of the pizza to smash the tater tots a bit.
7. Return oven to heat and bake for an additional 10 minutes. May need to add more heat.

## Chicken and Dumplings

**For Dumplings** - 1 cup all-purpose flour

2 tsp baking powder

2 tbsp chives, chopped

**Chicken Soup** - 1 tbsp olive oil

1 large carrot, chopped

1/2 tsp dry thyme

1/3 cup all-purpose flour

1/2 cup frozen peas

1 egg, beaten

1/2 tsp salt

1/2 cup buttermilk

1 onion, chopped

1 large celery stalk, chopped

4 cups chicken broth

salt and pepper to taste

2 cups roasted chicken, shredded



## Cooking Instructions

1. In a large Dutch oven add the olive oil and heat over medium-high heat. Add the chopped onion, carrot and celery to the pot and cook for about 5 to 7 minutes until the onion sweats and becomes translucent.
2. Add thyme to the pot and the 4 cups of chicken broth. In a small bowl whisk the flour with a ladle of the broth from the pot then pour back into the pot and whisk making sure there are no lumps. Stir in the frozen peas and the shredded chicken. Season with salt and pepper and cook for 5 minutes.
3. While the broth is cooking, prepare the dumplings. In a bowl whisk together all the dumpling ingredients, making sure not to overmix, if you overmix the dumplings will turn out too dense.
4. Drop dumpling batter using a spoon into the thick broth. Make sure you don't take too much batter at once because the dumplings will double in size while they cook, so make them as big as you wish.
5. Cover the pot and simmer for about 15 to 20 minutes or until the dumplings are cooked. Make sure you don't peek while the dumplings are cooking, because they need to steam in order for them to cook and be nice and fluffy, lifting the lid will release the steam. After about 15 minutes use a toothpick to test dumplings / cooked through.

## Chicken Marbella

4 chickens - 2 1/2 pounds each quartered (OR - 2 packages of breasts and one package of thighs)

1 head of garlic - peeled and pressed

1/2 cup Red wine vinegar

1 cup pitted prunes

1/2 cup capers - with a bit of juice added

Salt and Pepper to taste

1 cup white wine or Sprite / 7up

1/4 cup Dried Oregano

1/2 cup Olive Oil

1/2 cup pitted Spanish olives

6 Bay Leaves

1 cup brown sugar

## Cooking Instructions

1. Mix ingredients in a large bowl - transfer to double lined large plastic bag, marinate and refrigerate overnight.
2. Prepare 24 coals. Once coals are ready - pour marinated chicken into a 12 inch dutch oven. Mix together brown sugar and white wine / Sprite and pour this over the marinated chicken.
3. Place 12 briquettes under the oven and 12 briquettes on the lid. Recommend preparing another 20 coals for use. After about 15 minutes, remove the lid to see if ingredients are cooking properly - you don't want to burn the food. At the same time, baste the chicken with

the pan juices and continuing doing so about every 15 minutes. If chicken is cooking too quickly, adjust the coals appropriately. After about 30 minutes, it will be necessary to add more fresh coals underneath the pot, as well as on top of the lid.

## **Cajun Crab Dip with Garlic Herb Roll Dippers**

16 frozen yeast dinner rolls	1 tablespoon unsalted butter, for pan
1/3 cup grated Parmesan cheese	1 tablespoon chopped fresh Italian parsley
1 teaspoon garlic salt	1/2 cup unsalted butter, melted
Dip:	
4 oz chive and onion cream cheese, softened	1 cup real mayonnaise
1 cup sour cream	2 tablespoons unsalted butter, melted
1 1/2 tablespoons Cajun seasoning	1 teaspoon garlic powder
1/2 teaspoon seasoned salt	1/4 teaspoon freshly ground black pepper
1 teaspoon hot sauce	2 cups shredded pepper Jack cheese
8 ounces jumbo lump crabmeat	1 tablespoon chopped fresh chives

## **Cooking Instructions**

1. To make the rolls: Place the frozen dinner rolls on a waxed paper-lined baking sheet. Cover with plastic wrap. Allow to thaw at room temperature for 30 minutes – thawed but still cold.
2. Butter the bottom and sides of a large pie tin.
3. Stir together the Parmesan cheese, parsley, and garlic salt into a 1-gallon Ziploc bag.
4. Dip the thawed dinner rolls into the melted butter. Toss them in the Ziploc that contains the Parmesan cheese mixture. Arrange side by side around the edge of the prepared pie tin. Cover with plastic wrap and let rise for 2 to 2 1/2 hours, or until doubled.
5. To make the dip: In a medium-size mixing bowl, using an electric mixer on medium-high speed, whip together the cream cheese, mayonnaise, sour cream, melted butter, Cajun seasoning, garlic powder, seasoned salt, black pepper, and hot sauce until fully combined.
6. By hand, mix in 1 cup of the pepper Jack cheese, the crabmeat, and chives. Unwrap the pie tin and pour the cheese mixture into the center of the skillet. Top with the remaining cup of shredded pepper Jack cheese.
7. Bake for 30 minutes, on a raised platform in the dutch oven, or until the rolls are golden and the dip is heated through, covering the rolls with aluminum foil during the final 10 minutes of baking to prevent over browning, if needed. Let rest for 5 minutes before serving.

## **Dutch Oven Sausage Breakfast Pinwheels**

2 cans pizza crust	1 lbs cooked sausage
1 lbs shredded cheddar cheese	2 cups precooked hashbrowns
Favorite seasonings, i.e. garlic, Italian, salt pepper	4 tbs melted butter

## **Cooking Instructions**

1. Line the inside of the Dutch oven with heavy duty foil.
2. 26 charcoal bricks / 10 bottom 16 top - Approximately 350 degrees.
3. Mix together filling of cooked sausage, precooked hashbrowns, cheese, and seasonings.
4. Roll out 1<sup>st</sup> pizza crust and cut twelve even squares.
5. Roll out 2<sup>nd</sup> pizza crust. Spread 2/3 of the butter on the dough, leaving the last 2 inches of one of the long sides without butter. Layer with filling mixture, leaving the same long side of the dough clean. Roll up jelly roll style beginning with the filled long side and pinch closed at the clean side of the dough.
6. Cut into 12 even slices, using thread.

- Place 3-inch dough piece on the bottom side of the pinwheel (so that the sausage, hashbrowns and cheese don't fall out) and place on foil in Dutch oven.
- Cook at 350 (10 coals on bottom outside ring of oven and 16 coals on top for about 30 to 40 minutes. At approximately 25 min move the bottom coals towards the center of the DO about 2 inches. May need to add more fresh coals to the lid for final browning.

### Mississippi Roast Pot Pie

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| 3 lb boneless beef chuck roast, 1/2" pieces                                       | 1/4 cup all-purpose flour                  |
| 1/2 c butter  | 1 package (1 oz) ranch salad seasoning mix |
| 1/2 c drained sliced pepperoncini peppers   | 1 c Progresso™ beef flavored broth         |
| 2 c diced potatoes  | 1 c frozen peas and carrots                |
| 1 can refrigerated buttermilk biscuits (flaky ones with layers) , cut in quarters |  |

### Cooking Instructions

- Place beef pieces in large Ziploc bag. Add flour; close bag, and shake until evenly coated.
- In 12 or 14-inch dutch oven, melt butter over medium-high heat. Add flour-coated beef; cook 6 to 8 minutes or until lightly browned on all sides.
- Stir in dressing mix, pepperoncini and broth; heat to boiling.
- Stir in potatoes; cover, cook 5 to 8 minutes or until potatoes are tender.
- Stir in frozen peas and carrots.
- Top with biscuit pieces around outer edge of pan.
- Bake 13 to 17 minutes or until biscuits are light golden brown - 12 briquettes on the bottom (evenly spaced) and 14 on top.



### Creamy Spinach Artichoke Chicken

- |   |   |
|---|---|
| cooking oil spray                         | 6 skinless chicken breasts or thighs, 1" pieces |
| 3 tablespoon minced garlic                | 1 cup whipped cream cheese                      |
| 4 cup chicken stock/broth                 | 1 14 oz can artichoke hearts, drained/chopped   |
| 4 cups loosely packed baby spinach leaves | Salt to season                                  |
| 3/4 cup Parmesan cheese                   | 8 oz Egg Noodles                                |

### Cooking Instructions

- Season chicken with salt and pepper.
- Spray dutch oven with cooking oil spray to coat; heat over medium-high heat. Add chicken, cook until browned; drain any excess fat.
- Stir garlic through and fry until fragrant (about 1-2 minutes). Add in cream cheese and stir it until it is melted.
- Add in chicken broth, egg noodles, artichoke and parmesan cheese.
- Bring to the boil, cover and move to the briquettes. 14 on top, 10 on the bottom for 15 mins.
- Stir in Spinach and cook for approximately 10 mins.

### Lemon Blueberry Dump Cake

16 oz Frozen Blueberries  
Yellow Cake Mix

10 oz Lemon Curd  
Can of Lemon-Lime Soda

## Cooking Instructions

1. Prepare the charcoal for the dutch oven. Line your dutch oven with a liner / foil.
2. Dump the entire package of blueberries into the bottom of the lined pot.
3. Layer the lemon curd on top of the blueberries.
4. Mix the cake mix and soda in a separate bowl, and pour batter over the lemon curd.
5. Place the lid on the dutch oven.
6. Create a circle of coals (none in the middle of the circle) and place the pot on top.
7. Place coals on the lid.
8. Bake for 30 to 40 minutes or until a knife poked in the middle comes out clean.

## S'more Cookie Cups

1 cup graham cracker crumbs  
1/2 teaspoon baking soda  
1 stick (8 tablespoons) butter, softened  
1/3 cup sugar  
1 teaspoon vanilla extract  
2 Hershey's chocolate bars (1.55 oz each)

1 1/4 cups flour  
1/4 teaspoon salt  
1/2 cup brown sugar  
1 large egg  
12 lg marshmallows, cut in half



## Cooking Instructions

1. Spray a mini muffin pan with cooking spray.
2. In a small mixing bowl, combine graham cracker crumbs, flour, baking soda, and salt. Stir with a wire whisk. Set aside.
3. In larger bowl, blend the butter, brown sugar, and sugar until creamy and combined. Add in egg and vanilla extract. Mix well.
4. Dump in the bowl of dry ingredients, mix just until combined. The dough will be crumbly.
5. Scoop dough into the mini muffin tins. Fill them full and press down slightly so the dough is even on top. You will have the perfect amount of dough to fill all 24 mini muffin tins.
6. Bake for 8 minutes on a raised stand within the DO. They will look like they're not done.
7. Immediately after baking, take a teaspoon size measuring spoon and press into the dough. You want to make an indent for the marshmallow to sit in. Place a half of marshmallow into each indent in the muffin cups. Sticky side of the marshmallow down. Let cool for 20 minutes. Place one square of chocolate on top of each marshmallow.
8. Return the muffin tins to the DO and load the top of the lid
9. with 15 to 20 coals. 2 to 3 minutes. Watch carefully. This toasts the marshmallows fast.
10. Let cool for about 10 minutes. Eat right away for a warm, gooey s'more or let cool completely.

## Apple Crisp Cups

1 1/4 c. brown sugar (divided)	3/4 c. granulated sugar (divided)
2 sticks unsalted butter, softened (plus more for cooking apples)	
2 eggs	1 tsp. vanilla
1 1/4 c. all-purpose flour	1 3/4 c. rolled oats
1 tsp. baking powder	1/2 tsp. ground cinnamon
1/2 tsp. kosher salt	6 Granny apples, peeled, cored, finely chopped
2 tsp. cornstarch	1/2 tsp. ground nutmeg
1/2 tsp. ground cinnamon	Caramel sauce, for serving

## Cooking Instructions

1. In a large mixing bowl, combine butter, 1/2 cup granulated sugar and 1 cup brown sugar. Beat with hand mixer until light and fluffy. Add eggs and vanilla and mix until evenly combined. Add flour, oats, baking powder, cinnamon and salt and stir until just combined.
2. Spray 2 regular sized muffin tins with cooking spray. Using a medium ice cream scoop, scoop dough into muffin tins, press down with a spoon to create cups. Bake for 15-20 minutes until the cookie cups are golden brown and set.
3. While warm, make the cups. Spray the bottom of a small shot glass with cooking spray and press the shot glass down into the center of each cookie to create cups. Let cool in pan for 15 minutes, then transfer to wire cooling racks.
4. Meanwhile, melt about 2 tablespoons butter in large nonstick skillet over medium-high heat until beginning to brown. Add apples and sauté until beginning to soften. Add the remaining sugars, nutmeg, cinnamon and cornstarch and cook until soft and caramelized.
5. Spoon the apple filling into the cups. Drizzle with caramel and serve warm or at room temperature.

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### **Cheesy Sausage Gnocchi**

1 Tbsp olive oil	12 oz pork sausage
1 tsp garlic powder	1 tsp Italian seasoning
1 tsp salt	1/2 tsp ground black pepper
1 (14.5 oz) can diced tomatoes	1/3 cup heavy cream
1 (16 oz) pkg frozen gnocchi <i>thawed</i>	1 cup shredded mozzarella cheese

### **Instructions**

1. In a large Dutch Oven, heat olive oil over medium-high heat. Add sausage, garlic, Italian seasoning, salt and pepper and cook through; about 5-7 minutes.
2. Drain grease and return sausage to Dutch Oven.
3. Reduce heat to medium and mix in tomatoes, heavy cream, veggies and thawed gnocchi.
4. Cover and cook until gnocchi is done; about 10 minutes.
5. Stir in 1/2 cup mozzarella cheese and top with remaining cheese. Cover again and let melt. Serve immediately.

## **Strada**

2 medium sweet red peppers, julienned	1 medium sweet yellow pepper, julienned
1 large red onion, sliced	3 tablespoons olive oil, divided
3 garlic cloves, minced	2 medium yellow squash, thinly sliced
2 medium zucchinis, thinly sliced	1/2 lbs fresh mushrooms, sliced
1 package (8 oz) cream cheese, softened	1/4 cup heavy whipping cream
2 teaspoons salt	1 teaspoon pepper
6 large eggs	8 slices bread, cubed, divided
2 cups shredded Swiss cheese	

1. In a large skillet, sauté peppers and onion in 1 tablespoon oil until tender. Add garlic; cook 1 minute longer. Drain; pat dry and set aside. In the same skillet, sauté the yellow squash, zucchini and mushrooms in remaining oil until tender. Drain; pat dry and set aside.



2. In a large bowl, beat the cream cheese, cream, salt and pepper until smooth. Beat in eggs. Stir in vegetables, half of the bread cubes and Swiss cheese. Arrange the remaining bread cubes in a greased foil-lined cake pan. Place on risers in the Dutch Oven. Pour egg mixture into pan.
3. Bake, at 325° for 60-70 minutes or until a knife inserted in the center comes out clean. Let stand for 10 minutes before serving. Uncurl foil and lift out of cake pan. Peel back and cut into wedges.

### **Balsamic Braised Chicken Thighs**

8 chicken thighs, skinned	1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper	2 teaspoons olive oil
1/4 cup minced shallots	1 tablespoon minced fresh thyme
1/4 cup Coke	1/4 cup balsamic vinegar
1/4 cup fat-free low-sodium chicken broth	1/4 cup honey
1 bay leaf	

### **Instructions**

1. Season chicken with salt and pepper. Heat olive oil in the Dutch Oven over medium-high heat. Sear chicken thoroughly on all sides until it is a deep, golden color, about 3-5 minutes per side. Transfer chicken to a plate.
2. Add shallots and thyme to the Dutch Oven, and sauté 3-4 minutes, until soft and golden. Pour coke into Dutch Oven and scrape up any bits left from the chicken. Cook 1-2 minutes, until nearly all liquid has evaporated.
3. Add vinegar, broth, honey, bay leaf, and chicken to the pan, and bring to a simmer. Cover tightly reduce heat to low. Cook 20 minutes, turning once, until chicken is cooked through.
4. Transfer chicken to a plate. Remove bay leaf and skim off / discard any fat floating on the surface of the sauce. Cook sauce uncovered on a burner over medium-high heat for 6-8 minutes to reduce liquid by half, until the consistency of syrup. Reduce heat to medium-low, add chicken back to pan, spoon sauce over top, and cook for 2 minutes to reheat. Serve hot.

### **Bacon Wrapped Tater Tot Bombs**

12 tater tots	24 thin slices sharp cheddar cheese, cut the size of the tots
12 slices of thick cut bacon cut in half	3/4 cup light brown sugar

## **Instructions:**

1. Roll each tater tot with a piece of cheese, then a piece of bacon.
2. Don't roll too tight, as it will tighten up more during baking.
3. Put brown sugar in a bowl and dip each bacon bomb into the brown sugar.
4. Pat down sugar so the layer is firm on the bomb.
5. Put each one in the bottom of a foil wrapped Dutch oven seam side down.
6. Bake 15 to 18 minutes or until bacon is brown, approx. 400 degrees.
7. Be careful when removing as the sugar mix is very hot.

## **Baked Flank Steak**

1 to 2 lbs flank steak / butterflied                      2 tbsp panko breadcrumbs  
1 egg yolk    1-1/2 cup mozzarella cheese, shredded  
1 cup spinach, thawed, rinsed, drained              1/2 cup sun-dried tomatoes, chopped  
1/2 tsp garlic salt / divided                                      1 tsp black pepper  
2 tbsp olive oil

1. Butterfly your steak by lining your knife up parallel with a cutting board and slicing through the center of the steak, stopping just short of cutting all the way through. This will open up the steak like sandwich bread, doubling the original length of the steak.
2. Using a meat mallet, even out the thickness of the steak, aiming for 1/4 to 1/2 inch thick.
3. In a large bowl, add egg yolk and lightly whisk with a fork. Add spinach and panko bread crumbs, mixing with the egg. Finish off by tossing in the mozzarella and sun-dried tomatoes until all ingredients are thoroughly mixed.
4. Top butterflied steak with cheese stuffing, spreading it out evenly. Leave a 1 inch border along the edges of the steak clear of stuffing. Sprinkle top of stuffing with 1/4 teaspoon garlic salt and pepper to taste.
5. Roll the steak along the "grain" (the ripples in the meat), starting with the smallest end first. Roll the steak tightly and tuck in any stray pieces.
6. Using cooking twine (100% cotton string), snugly loop & tie the twine along the steak in 2 inch intervals. String should be snug enough to slightly compress meat but not so tight it begins to cut into the steak.
7. Place stuffed & tied flank steak on a raised baking sheet in the Dutch Oven. Drizzle the steak with olive oil and use your fingers to thoroughly rub it into the meat. Sprinkle remaining 1/4 teaspoon garlic on top of the steak.
8. Bake in the oven for 35 minutes 12 coals on the bottom and 16 on the top. Add 10 fresh coals to the top to broil and cook for another 5-10 minutes, to taste. Caution: Depending on how much juice the steak released while cooking, there may be a little smoke while broiling.
9. Remove stuffed flank from oven and let rest for 15 minutes, exposed to air and undisturbed, before serving

## **Garlic and Herb Butter Quick Bread**

1/2 c unsalted butter  
2-1/2 c plain flour  
1 tsp salt

1/2 tsp garlic powder  
1 tbsp sugar  
1-3/4 c buttermilk

2 tsp dried parsley  
4 tsp baking powder

### **Instructions**

1. Foil and grease a 12-inch Dutch Oven.
  2. Put the butter in the Dutch Oven and melt. Mix in the garlic and 1 teaspoon of dried parsley. Rotate the Dutch Oven so that the butter evenly coats the bottom of the oven.
  3. Put the flour, sugar, baking powder, salt and the other teaspoon of dried parsley in a mixing bowl.
  4. Stir in the buttermilk to get a thick batter.
  5. Put the batter in the baking dish and pat it down and into the sides of the dish.
  6. Use a knife and score the bread so it makes 9 pieces.
  7. Bake the bread at 425 degrees for about 20-25 minutes. The bread will have risen and be golden when it's ready.
  8. Let it cool a little in the dish then using the foil lift it out of the Dutch Oven to finish cooling. It's delicious warm or cold.
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