

Recipe Roundup



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Main Dish

Chicken in India Sauce

1 3Lb. chicken cut in serving pieces
2 tablespoon butter or margarine
1 cup milk
1 1/2 tsp. cream of tartar
1 medium onion thinly sliced
1 clove of garlic minced
1 tsp. paprika

1 tsp. curry powder (we like a little more curry)
1/2 tsp. salt
1/2 tsp. ginger
1/4 tsp. ground clove
pepper to taste
1 tablespoon cornstarch

Brown the chicken in hot butter in a 10 in DO with the temperature at 350 degrees. Combine milk, cream of tartar, cornstarch and spices. Place onion & garlic in the DO. Pour the milk mixture over the chicken. Cook for 45 minutes at 300 degrees. Serve with saffron flavored rice with raisins and pinenuts added.

Posted by: Toby2win

Capt'n Crunch Chicken

10" Iron Skillet
2 cup - Crushed Captain Crunch Cereal
1 1/2 cups - Crushed Corn Flakes
1 - Egg
1 cup - Milk
1 cup - All purpose flour

1 tsp - Onion Powder
1 tsp - Garlic Powder
1/2 tsp - Black Pepper
2 lbs - Bonless Chicken Breast/Tenders
1oz - Oil

Beat egg with milk and set aside. Stir together the flour, onion and garlic powders and black pepper; set aside also. Dip chicken pieces into the seasoned flour. Move around to coat well, shake off excess flour. Dip into egg wash, coating well, then dip into cereal mixture, coating well. Heat oil. Drop coated chicken into hot oil and cook until golden brown and fully cooked (3-5mins). Drain and serve with Creole or Honey Mustard.

Posted by: Cobbler Gobbler

One Pot Chicken Dinner

1 Whole Frying Chicken (cleaned)
1 onion (sliced)
2 stalks celery (sliced)
3 potatoes (peeled and cubed)

2 tbs. Italian seasoning
4 cups water
salt & pepper (to taste)

Place prepared vegetables in a 12" Dutch oven. Place whole chicken over vegetables. Add water & top with Italian seasoning, salt, and pepper. Bake @ 350 degrees for 1 hour

Posted by: Guard Dog

Swiss Steak

2 lbs. round steak (1" thick)	2 tbs. cooking oil
1 can cream of mushroom soup	1 tsp. salt
1/4 cup flour	1 tbs. pepper
1/2 cup water	

Cut steak into serving size pieces. Combine flour, salt, and pepper; coat meat with flour mixture. Add oil to 12" Dutch oven, brown meat on both sides. Combine soup and water and pour over meat. Cover and cook @ 375 degrees for 1 hour

Posted by: Guard Dog

Baked Trout

4 Trout	1 cup butter (melted)
1/2 lb. bacon	parsley sprigs
1/2 fresh lemon (juice)	

Remove head & tail from trout. Fry bacon in 10" Dutch oven. Lay trout in oven belly up and place bacon strip in each fish. Mix lemon juice & butter and pour over trout. Cover and bake @ 350 degrees for 15-20 minutes. Garnish w/ lemon slice & parsley sprig

Posted by: Guard Dog

Sweet n' Spicy Polish Sausage

4 lbs. smoked Polish sausage	1/2 cup spicy mustard
2 med. yellow onions (sliced)	4 cloves garlic (minced)
2 cups brown sugar	1 cup STELLA ARTOIS beer

Place sausage and onion in 12" dutch oven; Combine remaining ingredients and pour over sausage and onions. Cook @ 350 degrees for 1 hour. .Serve with ice cold glass of Stella Artois

Posted by: Guard Dog

Hawaiian Style Spare Ribs

10 boneless spare ribs	1 12 oz. can Dr. Pepper
1 green bell pepper (diced)	2 6 oz. cans tomato paste
1 red bell pepper (diced)	3/4 cup brown sugar
1 yellow onion (diced)	4 cloves garlic (minced)
1 20 oz. can pineapple tidbits (drained)	2 tbs. coarse ground black pepper

Drain pineapple juice into bottom of 12" Dutch oven. Arrange ribs in juice. Mix remaining ingredients together and pour over ribs. Cover and cook @ 325 degrees for 2 hours. Replenish coals after 1 hour to maintain temperature. Turn & baste ribs every 30 minutes

Posted by: Guard Dog

Orange Glazed Pork Chops

6 pork chops	1/4 tsp. salt
Shake n' bake (for pork)	1/4 tsp. cinnamon
1/2 cup orange juice	10 whole cloves
5 tbs. Sugar	3 tsps. grated orange peel
1 1/2 tsps. Cornstarch	Orange slices

Coat pork chops w/ Shake n' Bake and place in 12" Dutch oven. Bake for 40 minutes @ 350 degrees. While pork chops are baking, combine sugar, cornstarch, salt, cinnamon, cloves, orange juice and grated orange peel in saucepan...heat until thickened & clear---pour glaze over pork chops and garnish w/ orange slices...bake additional 15 minutes, until pork chops are tender.

Posted by: Guard Dog

Zippity Doo Dah Sticky Chicken

10 skinless chicken thighs	2 tbs. red onion (minced)
1 1/2 cups ketchup	2 cloves garlic (minced)
2 tbs. olive oil	3 tbs. hot sauce
1 lemon (juiced)	salt & pepper (to taste)

Arrange chicken thighs in bottom of 12" Dutch oven. Mix all ingredients together and pour over chicken. Bake @ 350 degrees for 1 hour)

Posted by: Guard Dog

Cluck n' Spuds

8-10 Naked Chicken Breasts (boneless/skinless)	1 cup Sour Cream
1/2 lb. Bacon	3 cups Grated Cheddar Cheese
2 med. Onions	1 1/2 tsp Seasoning Salt
1 1/2 cups fresh Mushrooms	1 1/2 tsp Poultry Seasoning
12 medium Potatoes	1/2 tsp Garlic Salt
1 can Cream of Chicken Soup	Salt & Pepper (to taste)
1 can Cream of Celery Soup	

Heat 12" dutch oven on full bed of coals. Cut bacon into pieces and fry until brown. Cut chicken breast into pieces. Add chicken, onion, mushrooms, and seasoning salt to bacon; cook until chicken is tender. Add potatoes, stir in soups, sour cream & remaining seasonings. Cover and cook @ 350 degrees for 1 hour. When done, cover top with grated cheese and replace lid until cheese is melted...

Posted by: Guard Dog

Sausage Casserole

8 Sweet Italian Sausage
1 lb sliced cheese (your choice)
1 box elbow macaroni cooked
1 jar marinara sauce

Put a small amount of the sauce in the bottom of a 10 DO. Then add one layer of cooked macaroni, cut up sausage and one layer of cheese. Pour over some of the sauce. Continue adding layers until all ingredients are used. Ending with a sauce layer. Bake at 375 until done.

Posted by: Toby2win

Fresh from the Garden Chowder

7 1/2 Tbls butter (divided)	1/2 cup chopped zucchini
1/2 cup flour	1/2 cup chopped celery
1 cup diced onion	1/2 cup chopped red bell pepper
1 large clove garlic, minced	1/2 cup chopped green bell pepper
4 cups chicken broth	1/2 cup chopped fresh mushrooms
1 can tomato sauce, (15 ounces)	1 Tbl dill weed
12 med sized ripe tomatoes, cored, chopped	1 tsp parsley
1 Tbl fresh basil, chopped	1/2 tsp black pepper
1/2 teaspoon chili powder	Salt, pepper
1/2 cup chopped carrots	Hot pepper sauce to taste

Prepare roux: Melt 4 1/2 Tbls butter in saucepan. Whisk in flour until well blended. Cook over low heat, stirring continuously, for 3 to 5 minutes, until thickened and light brown. Remove from heat and set aside.

Melt remaining 3 Tbls butter in 12" dutch oven. Add onions and cook gently 5 minutes. Add garlic and cook 2 more minutes. Add chicken broth, bring to boil and reduce to simmer. Whisk in roux until stock is thickened and smooth. Add remaining ingredients and simmer 30 to 45 minutes, stirring often. Adjust seasonings to taste. Add more chicken broth if too thick.

Posted by: Corona~Barb

1-2-3-4-5 Chinese Spare Ribs

2 lbs. Boneless pork spareribs
6 green onions (sliced)
2 tbs. vegetable oil
1] tbs. DRY SHERRY
2] tbs. WHITE VINEGAR
3] tbs. SUGAR
4] tbs. SOY SAUCE
5] tbs. WATER

In a greased 12" dutch oven on a full bed of coals, add oil and spare rib pieces. Seer ribs on all sides until brown. Add green onions. Mix remaining ingredients and pour over ribs. Bring liquid to a low boil, then cover and cook on reduced coals @ 350 degrees for 30-40 minutes. Serve with steamed white rice & fortune cookie.

Posted by: Guard Dog

Coffee and Pepper Crusted New York Steaks

2 Tbsp whole Coffee Beans
2 Tbsp whole Black Peppercorns
4 New York strip steaks, each about 3/4 pound and 1" thick
Vegetable Oil Spray for spraying Steaks
Kosher Salt

Coarsely grind the Coffee Beans and Peppercorns in a food processor or coffee grinder. Press the mixture evenly on both sides of the Steaks. Spray Steaks lightly with oil then grill over Direct High Heat for 8 to 10 minutes, turning once halfway through grilling time, or until desired doneness. Remove the Steaks from the grill. Season both sides with Salt. Allow to rest for 2 to 3 minutes before serving. Makes 4 servings.

From: Weber's Art of the Grill

Posted by: Thruwurkin

Satay Beef

Marinade:

1/3 cup coconut milk	1 tablespoon yellow curry powder
2 tablespoon fresh cilantro	1/3 cup fish sauce
3 tablespoon agave nectar	1 tablespoon oil
8 oz sirloin steak cut in long narrow strips 1 inch wide & 3 inches long	

In a large bowl mix together all the ingredients for the marinade. Dip each piece of the meat in the sauce and set aside. Cover and place in cooler for 15 minutes. Weave each strip of meat on to an 8 inch skewer lengthwise. Grill for 5 minutes on each side. Brush with the sauce as it is turned. Serve with Peanut Sauce.

Posted by: Toby2win

Peanut Sauce

1 3/4 cups coconut milk
2 tablespoons red curry paste
1/4 cup fish sauce
3 tablespoon agave nectar
1 cup ground roasted peanuts

Combine all the ingredients in a medium saucepan and simmer for 15 minutes, stirring constantly.

Posted by: Toby2win

Tuna Noodle Casserole

8 oz. medium Egg Noodles, uncooked
½ cup Lite Sour Cream
½ cup Fat Free Milk
1/3 cup Dijon Mustard
1 6oz can Tuna in Water, drained, flaked
1 10oz pkg Frozen Peas and Carrots, thawed

Cook Noodles as directed on package and drain. Place in a 10" Dutch oven. Mix Sour Cream, Milk and Mustard until well blended. Add to Noodles along with Tuna and Vegetables and mix lightly. Bake at 350 OF for 25 to 30 minutes or until thoroughly heated through.

Posted by: Thruwurkin

Slow Cooked BBQ Beef

1 Boneless Rump or Chuck Roast	2 tbs. vinegar
3 cups chopped celery	2 tbs. Worcestershire
1 cup chopped onion	2 tbs. brown sugar
1 cup ketchup	1 tbs. chili powder
1 cup BBQ sauce	1 tsp. salt
1 cup water	1 tsp. garlic powder

Mix all ingredients together and pour over meat in a 12" Dutch oven. Cook 6-7 hours @ 300 degrees. change coals hourly to maintain temperature. Shred meat and serve on toasted hamburger buns

Posted by: Guard Dog

Turkey Breast with Spiced Cherry Sauce

1 Turkey Breast	½ tsp. Cinnamon
1 can Chicken Broth	½ tsp Ground Cloves
1 16 oz. can Dark Sweet Cherries	¼ tsp. salt
¼ cup Brown Sugar	1½ Tbsp Cornstarch
2 Tbsp Vinegar	

Place Turkey Breast in a 14" Dutch oven, skin side up, on a bed of potatoes, carrots and onions cut into one-inch cubes. This suspends the breast toward the middle of the oven vertically without a metal trivet. Add Broth and cook 30 minutes with 24-28 coals on top (a complete ring plus an inner ring of 7) and 14 underneath. Check temperature; cook 30 to 45 minutes more, basting occasionally, until meat thermometer inserted in the center reads 160°. (This is with outside temps in the 40's.) Meanwhile, drain Cherries, reserving juice. Mix all but 3 Tbsp of the Cherry Juice with the Sugar, Vinegar, Cinnamon, and Cloves. Bring sauce to a boil, then reduce heat and simmer for 10 minutes or until the liquid is reduced by one-third. Mix reserved 3 Tbsp Cherry Juice with Cornstarch, then add to the sauce, stirring constantly until thickened. Add Cherries to the sauce and remove from heat. When turkey reaches 160°, take it out of the oven and let it "rest" for a few minutes. Remove the skin and spoon warm Cherry Sauce over the top. Serve with the "trivet" veggies. The sauce turns the turkey kind of purple, but it is an easy way to roast turkey and the cherry sauce is great!

Posted by: Thruwurkin

West of the Pecos Goulash

1½ lb Lean Ground Beef	¼ tsp Pepper
1 lg Onion, chopped	1 can Tomato Soup
1 Green Pepper, chopped	1 can Rotel Tomatoes w/Chiles
1(4oz) can Sliced Mushrooms	1 can Corn
2 tsp Chili Powder	1(12oz) pkg Noodles, cooked and drained
¼ cup Worcestershire Sauce	½ cup Cheddar Cheese; shredded
1 tsp Salt	

In large Dutch oven, brown Ground Beef, Onion, and Green Pepper; drain fat. Add Mushrooms, Chili Powder, Worcestershire Sauce, Salt, and Pepper. Mix thoroughly. Add Tomato Soup, Tomatoes, and Corn. Simmer ½ hour. Add cooked Noodles; stir well. Top with Cheese and bake, covered, 1 hour at 325 degrees F.

Posted by: Thruwurkin

Caveman Casserole

2 lbs. ground beef	salt & pepper (to taste)
1 lrg. onion (diced)	2 bags tater tots (frozen)
7 cloves garlic (minced)	4 cups jack cheese (shredded)

Sauce:

2 cans mushroom soup	2 tbs. worchestershire
1 can cream of chicken soup	2 tbs. Italian seasoning
1/2 cup sour cream	salt & pepper (to taste)

Cook ground beef, onion, garlic, seasoned w/ salt & pepper in bottom of 14" Dutch oven; remove from oven and place in large bowl. Add combined sauce ingredients and mix well. Layer one bag of tater tots in 14" oven, spoon half of meat mixture over taters, sprinkle 2 cups of shredded cheese over meat mixture. Repeat layers and top w/ remaining cheese. Cook @ 375 degrees for 90 minutes. Feeds a caveman and entire tribe.

Posted by: Guard Dog

Baked Chicken & Rice

2 cups long grain rice	1 tbs. worchestershire
1 can of cream of celery soup	2 cans water
1 can of cream of chicken soup	8-10 pieces of chicken
1 cup sour cream	2 tbs. poultry seasoning
1 small onion(diced)	salt & pepper (to taste)
1 stalk celery(sliced)	

In a 12" Dutch oven, pour rice, soups, sour cream, onion, celery, worchestershire, water, and stir. Season chicken and place on top. Bake @ 350 degrees for 1 hour. This recipe is really easy, and was my first cook in a Dutch oven.

Posted by: Guard Dog

Quick n' Easy Loose Meat Cupcakes

1 large can 'heat n' serve' Sloppy Joe Mix
1 package Buttermilk Biscuits
Grated cheddar cheese

Flatten each biscuit and place in greased muffin tin, pressing against sides to top, forming a cup. Fill with Sloppy Joe mixture & top with grated cheddar cheese. Place prepared muffin tin in Dutch oven. Bake @ 350 degrees for 10-15 minutes, until biscuits are golden brown and cheese is melted. Serve with extra napkins

Posted by: Guard Dog

Sloppy Joes

2 lbs ground Hamburger	1 Onion (diced)
2 tbs. Sugar	1 cup Catsup
1 tbs. Vinegar	1/4 cup Mustard
1 Green Bell Pepper, chopped	1 tbs. Worcestershire
1 Red Bell Pepper, chopped	2 Serrano Chili Peppers, minced (optional)

Fry hamburger in a 10" Dutch oven on a full bed of coals until brown. Drain hamburger, add onions and bell pepper; cook until tender. Add remaining ingredients and simmer for 30 minutes. Serve on hamburger buns

Posted by: Guard Dog

Pot Roast Dinner

2-3 lb. Boneless Chuck Roast	2 tbs. cooking oil
1 onion (sliced)	2 tbs. Italian seasoning
6 potatoes (quartered)	salt & pepper (to taste)
6 carrots (sliced)	water

In a 12" Dutch oven, brown all sides of meat in cooking oil; season with salt & pepper. Add enough water to cover roast. Cover and cook @ 350 degrees for 1 hour. Add vegetables, Italian seasoning, and more water if needed. Cook for another hour, until vegetables are done & meat is tender

Posted by: Guard Dog

Lemon Pepper Chicken

Here's a great way to grill chicken using the lid of a Dutch oven. For this recipe I use my Dutch oven lid for a grill. If you don't have a Dutch oven, a charcoal grill will work.

1 lb Chicken Breast
1 Fresh Squeezed Lemon
2 Tbsp Butter
Fresh Ground Pepper

Prepare your charcoals and, while they are getting ready, marinade your chicken in the juice of one Lemon. When ready, place approximately 25 charcoal briquettes on your cooking surface. I used a Dandy stand. Invert a lid holder in the center of the briquettes, and then place an inverted Dutch oven lid on the lid holder. Allow a few minutes for the lid to heat up, then add a pat of Butter and begin grilling the Chicken. At this point, I add lots of Fresh Ground Pepper. Cook until done, about 15 minutes per side. Servings: 4

Posted by: Thruwurkin

Pace Sweet Roasted Onion, Beef, and Rice Skillet

1 Tbsp Vegetable Oil
1 lb boneless Beef Sirloin Steak, cut into strips
1 14oz jar Pace Mexican Creations Sweet Roasted Onion and Garlic Cooking Sauce
1 cup Swanson Clear Beef Broth
1 cup uncooked regular Long-Grain White Rice
Chopped fresh Parsley

In a 10" skillet or Dutch oven, over medium-high heat, heat Oil. Add Beef and cook until browned, stirring often. Add Cooking Sauce, Broth and Rice. Heat to a boil. Cover and simmer 20 minutes, or until rice is done and liquid is absorbed. Sprinkle with parsley. Serves 4.

Posted by: Thruwurkin

Hawaiian BBQ Pork

3 pounds pork shoulder country style ribs, boneless preferred
1 Tbl oil
1 20oz can crushed pineapple
1 21oz bottle Honey Hickory BBQ sauce

Trim all visible fat from pork. In 10" dutch oven, brown ribs in oil. Pour pineapple over pork; pour BBQ sauce over pineapple. Cook at 325 for one hour. Replace coals and cook for another hour, letting coals die down. Check to see if pork is very tender. Spoon off as much grease as possible. Shred meat, removing any visible fat/gristle/bones. Return to coals and allow to bubble until juice is cooked down. You can cover and keep warm for a long time. The longer it cooks, the better it tastes, especially if the top browns a bit.

Posted by: Corona~Barb

Rice Casserole

1½ lb ground Beef or Sausage
1 can Whole Kernel Corn, drained
1 pkg Onion Soup Mix
1 can Cream of Mushroom Soup
1 chopped Bell Pepper
1 can Rotel Tomatoes
2 cups cooked Rice (or instant rice uncooked)
1 cup grated Cheddar Cheese

Sauté Meat & Bell Pepper. Add all remaining ingredients except Cheese. Simmer 30 minutes in a 10" Dutch oven (greased). Top with cheese, let it melt and serve.

Posted by: Thruwurkin

Chicken Sausage Jambalaya

1 Tbl olive oil
1 lb. sausage or kielbasa, sliced into 1/2 inch lengths
1 lb. chicken breasts, boneless, skinless, cut into bite size pieces
1 Tbl butter
2 Tbls flour
1 cup onion, chopped
1 green bell pepper, chopped
2 stalks celery, chopped fine
1 can tomato paste (6 oz size)
1 cup beef stock
3 cups chicken stock
1 cup ground ham
1 bay leaf
1 tsp dried basil
1/2 tsp chili powder
1/4 tsp cayenne pepper powder
ground black pepper to taste
1/2 tsp salt
2 cloves garlic, chopped
1 1/2 cups rice
1 lb cooked shrimp (91-110 to a pound)
hot pepper sauce to taste

Heat oil in 12" Dutch oven and brown sausage and chicken. Remove from pot and set aside. Melt butter in Dutch oven and add flour, stirring to combine. Cook for 5 minutes on low, scraping the bottom of the oven, until medium brown. Add onions, green pepper, and celery and cook until tender, stirring occasionally. Add tomato paste and stir well; add stocks and stir until well combined. Bring to a boil, reduce heat to a simmer and add ground ham, spices, and garlic. Return chicken and sausage to oven, bring to a boil, lower heat and simmer 20 minutes, covered. Add rice and stir well. Return to a boil, then simmer covered for another 30 minutes. Remove from heat and let stand for 1 hour. Before serving, reheat to simmer, remove from heat and add shrimp, stirring well. Let sit for a few minutes for shrimp to heat up. Serve with hot pepper sauce if you want heat.

Posted by: Corona~Barb

Curried Rice and Tuna

2 cups instant rice
1/2 teaspoon salt
1/2 cup raisins
1 6-ounce can of tuna in water
4 cups water
2 teaspoons margarine
2 teaspoons curry powder
1 hard-boiled egg

Cook rice by following the given instructions using the water, salt, and margarine. Peel the hard-boiled egg and finely chop. Drain the tuna. Toss the raisins, curry, chopped egg, and tuna into the cooked rice. Mix thoroughly and heat briefly.

Posted by: Toby2win

Firecracker Barbecue Pork

2 lb Pork Loin Roast
¾ cup Barbeque Sauce
1/3 cup Orange Marmalade

½ tsp Hot Pepper Sauce (Tabasco)
½ tsp grated Horseradish (optional)
Salt and Pepper

Season Roast with Salt and Pepper, place over indirect heat on medium hot grill. Stir together remaining ingredients and baste every 8-10 minutes with mixture, until Roast is done (internal temperature measured with meat thermometer is 155-160F) about 30-35 minutes. Let Roast stand 5-8 minutes before slicing to serve. Discard any leftover basting mixture. Serving 4-6 with leftovers.

Posted by: Thruwurkin

Sue's Cran-Apricot Pork Loin

1 (3-4 lb) pork roast
1 can apricot nectar
1/2 cup chopped dried apricots

1 can whole berry cranberry sauce
1 tbsp dry mustard
1 tbsp balsamic vinegar

Place pork roast in 12" Dutch oven; mix together the rest of the ingredients and pour over the top. Cook at 325 degrees for 1 1/2 - 2 hrs., until meat thermometer reaches 150 degrees.

Posted by: Corona~Barb

Cuban Style Roast

3 lbs - Pork Roast
1/2 cup - Orange Juice
1/4 cup - Lime Juice
2 Tbs - Garlic Powder

2 Tbs - Oregano
2 tsp - Salt
1 tsp - Pepper

Combine all items for marinade. Pour over roast cover and refrigerate overnight. Place roast in 12" Dutch Oven. Cook 350 for 2 hrs or until juices run clear. Make some extra marinade and bring it to a boil, reduce heat. Serve over carved roast. (8 coals bottom/16 coals top)

Posted by: Cobbler Gobbler

Blue Ribbon Kielbasa

12" Dutch Oven

2 lbs - Kielbasa or Smoked Sausage
2 Lg - Onions
2 Lg - Bell Peppers
1 med can - Chunked Pineapple
2 Tbs - Oil

Cut onions and pepper into 3/4" wide strips. Sauté until onion in clear. Cut kielbasa into 1" chunks and add to onions and peppers. Add pineapple and juice. Cover and cook 350 for 35mins. (8 coals bottom/16 coals top)

Posted by: Cobbler Gobbler

Camp Rice

1lb Kielbasa Sausage, cut into 1" pieces
1 medium Onion, chopped
4 cups Long Grain Rice, not Minute Rice
3½ cups Water
3 cups of Whole Kernel Corn, frozen

In a 12" Dutch oven, brown your favorite Kielbasa Sausage and one Onion. Depending on how much grease is left in your oven, you may want to discard some. I usually keep a little in the bottom for flavor. Once you have browned the Sausage and Onion, add Long Grain Rice (not minute rice, the real Japanese long grain rice), Water and Corn. (I like to use the frozen corn if not fresh sweet corn). Cook over 350 degrees for about 35 to 45 minutes. This goes great with DO lemon chicken.

Tod Russell
Posted by: Thruwurkin

Italian Zucchini Pie

2 Tbls butter	1/2 tsp dried basil leaves
4 cups thinly sliced zucchini	1/4 tsp dried oregano leaves
1 cup chopped onions	2 eggs, well beaten
2 Tbls dried parsley flakes	2 cups shredded Mozzarella cheese
1/2 tsp salt	1 (8-oz.) can refrigerated crescent dinner rolls
1/4 tsp pepper	2 tsps prepared mustard
1/2 tsp garlic powder	

Melt butter in skillet; add zucchini and onions and cook for around 6 minutes until tender, stirring occasionally. Stir in parsley flakes, salt, pepper, garlic powder, basil and oregano. In large bowl, combine eggs and cheese, mixing well. Add cooked veggies to eggs and mix gently. Separate dough into 8 triangles and press over bottom and about 1 1/2" up sides of an ungreased 10" Dutch oven. Firmly seal edges. Spread crust with mustard and pour egg mixture into crust. Bake at 375 degrees for around 20 minutes until center is set and a knife comes out clean. Let stand 10 minutes before cutting.

Posted by: Corona~Barb

Pork Chops & Potatoes

10" Dutch Oven	
4 - Pork Chops	3/4 cup - Sour Cream
Salt/Pepper	1 Lg - Onion (1/4" slices)
1 can - Cream of Mushroom	3 Lg - Red Potatoes (1/4" slices)

Brown chops (do not cook all the way through). In DO layer onion, potatoes, salt/pepper. Repeat layers. In bowl mix soup and sour cream together. Spread half of soup mixture on top of potatoes. Add two more layers of onion and potato slices. Spread rest of soup mixture. Add browned chops. Bake 45-60mins (16 coals bottom to fry chops. Reduce to 5 bottom/11 top to bake

Posted by: Cobbler Gobbler

Goulash

1 1/2 lbs. ground beef	1 turnip
2 large cans whole tomato	1 onion
12 oz. elbow macaroni	water
4 carrots	olive oil
3 stalks celery	salt-pepper-Italian seasoning

In a 12" Dutch oven. Lightly cook sliced onion in 2 tblspn. olive oil, add ground beef and cook until brown; add tomato, carrot-celery-turnip (sliced), water, and simmer for 45 minutes. Add elbow macaroni and season to taste, simmer for 15 minutes. **Note:** Water amount can vary to make it a "heavy" goulash texture, or "soupy" according to taste.

Posted by: Guard Dog

Minced Crab (or Lobster)

½ lb Cooked Crabmeat or Lobster (use the cheap canned stuff)
2 Onions, minced fine
4 Tbsp Tomato Paste
2 Tbsp Thyme
2 Tbsp Oil or Butter
Grits
Lime Juice

Put Oil or Butter in Dutch oven and fry the Onions, till lightly browned. Add Crab or Lobster meat, and keep frying till meat is lightly browned. Spoon in Tomato Paste, Salt and Pepper to taste. Add Thyme, and mix well. **NOTE:** If too thick, add a bit of water. Let simmer for at least ½ hr. (more is better). Serve on top of Grits, and squeeze ½ a lime on top. Serves 3-4

Posted by: Thruwurkin

Roast Au-Jus

12" Dutch Oven
3 lbs - Beef Rump Roast
3 pks - Au-Jus Mix
Garlic Powder/Pepper to taste
Water

Sprinkle roast with garlic powder and pepper (be generous) DO NOT salt as there will be enough in Au-Jus. Do not trim fat from roast. Place roast in DO on trivet fat side up. Mix 1pk Au-Jus with 1 cup HOT water. Pour Au-Jus around roast. First hour, cook at 400. Second hour, renew coals and reduce heat to 325 degrees. Mix 2pks Au-Jus with 2 cups HOT water and add to roast. Check temp at 2 1/2 hrs. Temp should be 170-180 degrees. Slice roast and serve with Au-Jus drippings.

Posted by: Cobbler Gobbler

Beef Diablo

3 pounds boneless pot roast (up to 4 lb)	1 Tbl chili sauce
3 potatoes, peeled and sliced	1 Tbl Worcestershire sauce
1 onion, sliced	1 tsp red wine vinegar
2 Tbls flour	1 tsp sugar
1 Tbl prepared mustard	

Trim all excess fat from roast. Place potatoes and onion in bottom of 12" Dutch oven. Place roast on top of potatoes and onions. Make a smooth paste of flour, mustard, chili sauce, Worcestershire sauce, vinegar, and sugar. Spread over top of roast. Cook slowly at 300 degrees for 2 to 3 hours.

Posted by: Corona~Barb

Homemade Vegetable Soup

12" Deep Dutch Oven

2 cans - Stewed Tomatoes	2 cans - Black Eyed Peas
2 cans - Green Lima Beans	4 cups - Sliced Okra
2 cans - Crowder Peas	2 cups - Coarse Chopped Cabbage
2 cans - Whole Corn	2 cans - Canned Roast Beef & Gravy (finger shred beef) **optional
2 cans - English Peas	Water

Empty all contents with their liquids into DO. Top off well with hot water. Stir to mix well. Simmer well for 1 to 1½ hrs stirring occasionally. Serve with cornbread.

Posted by: Cobbler Gobbler

Loaded Potato Soup

(2) 12" Dutch Ovens

3 lbs - Red Potatoes	1/2 cup - Fresh Chives (chopped)
1/4 cup - Melted Butter	1/2 cup - Fresh Parsley (chopped)
1/4 cup - Flour	1 cup - Sharp Cheddar (shredded)
8 cups - Half & Half	White pepper to taste
1(16oz)block - Velveeta (melted)	Garlic Powder to taste
1/2 lbs - Bacon (fried crispy)	

Dice unpeeled potatoes into 1/2" cubes. Place into DO and cover with water. Boil till 3/4 done (10mins or so). In separate DO combine melted butter and flour mixing until smooth. Place over low heat and gradually add half & half stirring constantly. Continue till smooth and it begins to thicken. Add melted Velveeta stirring well. Drain potatoes and add to cream mixture. Stir in pepper and garlic powder to taste. Serve in bowls with chives, parsley, bacon and cheddar.

Posted by: Cobbler Gobbler

Curried Pumpkin Coconut Soup

1/3 Cup chopped onion
1 tsp. minced garlic
2 tsp. curry powder
2 tsp. cumin
2 tbsp butter or margarine
1 Cup pureed pumpkin (or about 1/2 can of pumpkin)
1 tsp nutmeg
1 tbsp. Agave nectar or honey
2 Cups veggie broth
1/2 cup milk
1 cup Coconut milk
1 tbsp cornstarch or arrow root or tapioca powder (use as thickening agent)
2 tbsp heavy cream (optional)
chopped chives (as decoration)

Note: Spices can be adjusted for your taste.

In large pan cook onion, garlic, curry and cumin in the butter or margarine for a few minutes until onion is tender. Add pumpkin, nutmeg, agave nectar and the bay leaf. Stir in the broth and bring to a boil. Reduce heat and simmer uncovered for about 15 minutes. Take out the bay leaf. Stir in coconut milk and cook over low heat for a few minutes. In another bowl, stir together the milk and the cornstarch until dissolved, then add it to the pan. Cook and stir until thickened and bubbly. To serve: Swirl the cream on top, and garnish with chives. Serves 4 – 6

Posted by: Toby2win

Spicy Pork Skillet

¾ lb Boneless Pork, cut into thin strips, trimmed of fat	¼ tsp Salt
1 med Onion, thinly sliced	¼ tsp Ground Red Pepper
1 Tbsp Cooking Oil	12 oz can Whole Kernel Corn, drained
8 oz can Tomato Sauce	1 large Green Bell Pepper, cut into strips
½ cup Water	2 oz jar Sliced Pimentos
1½ tsp Chili Powder	¼ cup Shredded Cheddar Cheese
1 tsp Worcestershire Sauce	

In a 10" skillet or Dutch oven, brown Pork Strips and Onion in hot Cooking Oil. In a bowl, combine Tomato Sauce, Water, Chili Powder, Worcestershire Sauce, Salt and Ground Red Pepper. Add to Meat and Onions in Skillet or Dutch oven. Cover and simmer for 15 minutes or until Pork is tender. Stir in drained Corn, Bell Pepper strips and drained Pimentos. Simmer, uncovered for 10 minutes or until Green Pepper is tender and some of the liquid has evaporated. Sprinkle Cheese on top and serve. Serves 4

Posted by: Thruwurkin

Nacho Pie

1 lb ground beef
1 med onion, chopped
1 can (10 3/4 oz) Cream of Chicken soup
1 can (19 oz) Enchilada Sauce
8-10 Corn tortillas
12 oz cheddar cheese, grated

Fry the onion and beef until the onion is tender and the beef is no longer pink. Stir in soup and enchilada sauce. (This can be done in the dutch oven, but I do it separately in a frying pan on the camp stove or at home, and then just assemble at camp.) Lightly spray or grease a 12" Dutch oven and assemble pie like a lasagna. A little sauce on the bottom, tortillas, sauce, cheese, tortillas, sauce, cheese, ending with cheese. Cover with lid. I never stray very far from 25 coals, 8 under the oven, 17 on the lid. When I start to smell it, I check it, adjusting coals as necessary. I am religious about rotating the oven and the lid in opposite directions during cooking. Rotate two or three times and check at 40 minutes. You can substitute the corn tortillas for flour tortillas, dorito chips, broken taco shells, we have even used canned sliced potatoes. This is usually well liked. This is similar to a recipe in a Lodge pamphlet, but I was making this well before I saw that. Scout's honor.

Posted by: Jjokub

Sweet and Sour Chicken

1 lb. boneless skinless chicken breasts
1 Tbl. olive oil
1 can chicken broth (14 oz)
1/2 cup brown sugar
4 Tbls. cornstarch
1/3 cup wine vinegar
hot cooked rice
2 Tbls. Worcestershire sauce
1 Tbl. soy sauce
1 (20 oz) can crushed pineapple
2 cups mini carrots, cut into quarters
1 green pepper, cut into 1/2" pieces
1 onion, cut in half and sliced

Cut chicken breasts into bite-size pieces. In 12" Dutch oven, brown chicken in olive oil, about 10 minutes. Add chicken broth, cover and simmer over coals for 15 minutes. Meanwhile, make sauce in another saucepan or Dutch oven. Drain pineapple, reserving juice; set aside. Combine brown sugar and cornstarch, whisking to break up lumps. Add vinegar, Worcestershire sauce and pineapple juice, whisking well to combine. Cook over medium heat until thick and bubbly, stirring constantly. Stir in pineapple, carrots, green pepper, and onion. Pour over chicken and cook at 325 degrees for 15 minutes. Remove lid and continue cooking over coals until vegetables are crisp-tender, about 5-10 minutes more. Serve over cooked rice.

Posted by: Corona~Barb

Campfire Gumbo

Meat:

4 lbs of Fish or Fowl
4 oz Smoked Pork Sausage, thinly sliced

Roux:

¼ cup Cooking Oil
¼ cup Flour

Veggies:

3 cups Okra, ¼ inch slices
1 large Onion, chopped
1 large Bell Pepper, chopped
1 cup Celery, chopped

Stock:

½ gallon Water

Tomato Products:

1 14½oz can of Stewed Tomatoes
8oz can Tomato Sauce
2 10oz cans diced Rotel® Tomatoes or Tomatoes w/Green Chilies

Spices:

3 Tbsp Red Wine Vinegar
1 tbsp Worcestershire Sauce
1 tbsp Brown Sugar
1 tbsp Garlic Powder
1 tsp Salt

Use the ½ gallon of Water and boil the meat—not the pork sausage—until tender. I boiled a cut-up fryer for 1 hour. If a tender meat or fish such as Catfish or Bass is used, boil for only about 5 or 10 minutes or just long enough to convert the ½ gallon of water to ½ gallon of stock. Remove the pot from the fire, save the stock, and set the meat aside so it will cool. Stir the veggies and spices for about 1 minute or until the onion becomes translucent. **NOTE:** Add only 1 cup of okra with the veggies. Save the other 2 cups to add with the meat. The 1 cup will cook to pieces and thicken the brew. The 2 cups added later will remain somewhat whole. Add the tomato products. Add the stock, all of it. Then lower the heat and allow mixture to simmer at least 2 hours, stirring occasionally. While you're waiting, debone the fish/fowl meat, if it has bones. Throw away the bones and fat and tear the meat into bite size chunks. Now, while the next 2 hours pass and the pot simmers and all of those different flavors combine and react with each other, I'd pop the top on a cold beer if I was you, and I'd sit back and relax and watch the fire and the pot and I'd wonder about the meaning of life and how the pore folks live. I can tell you for sure that some of us live pretty damn fine. At least we eat mighty fine. After 2 hours of the pot simmering and you relaxing, add to the pot the chunks of fish/fowl meat, the 4 ozs of thinly sliced pork sausage, and the remaining 2 cups of okra. Simmer for at least 1 hour, stirring occasionally. By now you'll probably be famished, but wait that hour—you'll be glad you did. You may need to add water during that last, long hour. You may not. I didn't. Serve with rice, a dash or 2 of genuine Tabasco® sauce, a chunk of white onion, a jalapeno or 2, and crackers or cornbread. Chase it with ice cold beer or dry white wine. Man, you talk about good eating! You'll be amazed at the taste of this gumbo made with readily available spices. The key is the long simmering time which allows the natural flavors time to react with each other. **A suggestion:** Genuine McIlhenny Tabasco Sauce® adds more than just hotness. It is hot, for sure, but it contributes an oak-cask-like flavor to gumbo that can't be beat. If you can't find it locally, order some from their web site before making this or any other gumbo. **Another suggestion:** If you prefer to thicken your gumbo with filé, eliminate the 1 cup of okra in STEP #4. I hung my pot over the fire at 3:45 pm and removed it at 8:15. It was mighty fine eating and well worth the 4+ hours of waiting.

Posted by: Thruwurkin

Campfire Crawfish Gumbo

¾ cup Oil	2 large Garlic Cloves, minced
¾ cup All Purpose Flour	1 Tbsp Salt
2 Onions, finely chopped	1 tsp Cayenne Pepper
8oz Tomato Sauce	2 lbs Crawfish, peeled, with fat
3 quarts Stock, any kind, heated	¼ cup Parsley, fresh, chopped
1½ Bell Peppers, finely chopped	¼ cup Green Onion, chopped

Heat Oil; slowly stir in flour and cook over medium-high heat until brown, stirring constantly. Add Onions and cook until clear. Add Tomato Sauce, and simmer over low heat about 15 minutes. Add hot stock, slowly at first, and mix well. Add Bell Peppers, Garlic, Salt and Cayenne. Bring to a boil and boil hard for 20 minutes. Add Crawfish Fat and continue simmering 40 minutes or until gumbo is the desired thickness, making allowance for water in Crawfish.

Add Crawfish and simmer 15 minutes until done. Adjust seasonings and sprinkle with Parsley and Green Onions. Makes 8 to 10 servings.

Posted by: Thruwurkin

Campfire Cabbage Stew

One head Green Cabbage
Salt Pork
Onions
Stewed Tomatos
Salt, Garlic Salt, Pepper, Cajun Seasoning or Ground Red Pepper

Cut the Salt Pork into small cubes. Slice the Cabbage and Onions (approximately 1/2 & 1/2)
Fry the Salt Pork in a large, hot, cast iron pot until well browned. Do NOT drain. Reduce heat
Add Cabbage and cook until wilted. Add Onions and cook until wilted. Let cook approximately 1 hour over low heat. Add Tomatoes to more than cover. Let cook and cook..... and cook..... Simmer is a good word...You can't really overcook this dish. The flavors will blend nicely the longer it cooks. Add Garlic Salt (small amount). Add Salt and Pepper to taste. Add a very small amount of Cajun Seasoning or Ground Red Pepper. Be sure to taste after adding each time. It takes the seasonings a few minutes to make themselves known. Better to add too little than too much. People can add more at the table if they wish. Stir occasionally. After approximately 2-3 hours, start tasting. It's the cook's sworn duty to taste test. If you feel really brave, offer a spoonful to someone else. Remember, it's not what they say, It's their REACTION to a small taste.. Watch the eyes. However, under no circumstances, let them have more. Pronounce it "not quite ready". This gives them time to tell others about how good it is, thereby guaranteeing you will have nothing left when you are finished serving.

Posted by: Thruwurkin

Campfire Beef Stew

2 Tbsp All-Purpose Flour	2 cloves Garlic, minced
1 lb Beef Stew Meat, cubed	1/2 tsp Dried Basil
2 Tbsp Vegetable Oil	1/2 tsp Dried Thyme
3 cups Vegetable Juice Cocktail	2 1/4 cups Potatoes, peeled and cubed
1 10oz can Rotel Whole Tomatoes & Green Chilies	2 cups Carrots, sliced
1/2 cup Onion, chopped	1 cup Celery, sliced
2 Beef Bouillon Cubes	

Place flour in a food storage bag; add meat cubes a few at a time, shake to coat. In a large Dutch oven, brown meat in hot oil. Stir in Juice, Rotel Tomatoes, Onion, Bouillon, Garlic, Basil and Thyme. Heat to a boil, reduce heat, cover and simmer 1 to 1 1/4 hours. Add Potatoes, Carrots and Celery. Cover and simmer an additional 45 minutes or until tender. Serves 6.

Posted by: Thruwurkin

Campfire Swedish Baked Beans

2 lbs Great Northern Beans	1 Tbsp Dry Mustard
1 large Onion, diced up to 1/2" pieces	1/2 cup Worcestershire Sauce
2 Bay Leaves	1 tsp Ground Ginger
2 cups Brown Sugar, packed	1 tsp Ground Cloves
1 cup Molasses	2 tsp Salt
1 1/2 lb Bacon or Country Ham, diced	

Put Beans in a pot and bring to a boil. Remove from heat and soak overnight, making sure the Beans are covered with water. In the morning, put the Beans and all ingredients into Dutch oven. Put over fire and slow cook for 3 to 5 hours till beans are tender.

Posted by: Thruwurkin

Campfire Beans o' Fire

The ingredients in this recipe may be varied somewhat. Nothing is ever really set in stone, is it? The flavor comes primarily from the sausage. It is not very hot. If you want some heat, use a hot chili seasoning with Jalapeno peppers instead of the banana peppers. Good eating.

Dry Beans, Kidney, White and Pinto	Hot Banana Peppers, diced
1 1/2 lb. Hamburger	Powdered garlic, to taste
1 lb Hot Sausage	Lawrey's Seasoning Salt
1 Green Bell Pepper, diced	2 packs Chili Seasoning, (hot, mild, or regular)
1 large Onion, diced	Water

Using a cast-iron Dutch oven, pour in the Beans with Water. Boil for 30 minutes. Simmer until soft (about 3 hours). Brown Sausage and Hamburger. Dice Green Bell Pepper, Onion, and Banana Peppers. Once the Beans are fairly soft, add the Banana Peppers, Green Bell Peppers, Onion, Sausage, Hamburger, Garlic, Seasoning Salt, 2 chili Seasoning Packets, and some more Water. Allow to simmer for about 30 minutes. Servings: 8

By Rodney Jordan
Posted by: Thruwurkin

Campfire Beans

1 lb dry Large Lima Beans (or any other dry beans)	1 tsp Black Pepper
1 chunk of Smoked Meat	1 Tbsp Salt
1 hambone or chunk of Ham	1 Tbsp Red Wine Vinegar
1 medium or large Onion, chopped	1 Tbsp Garlic Powder
8 cups of Water	1 Tbsp Worcestershire Sauce

Add all ingredients to pot and bring to a rolling boil. Boil for 5 or 10 minutes. Raise pot and simmer for 2 to 3 hours, stirring occasionally. Add water if needed

Posted by: Thruwurkin

Campfire Easy Pot Roast

1 lb Roast
1 envelope of Lipton® Onion Soup Mix
1 10½ oz can of Cream of Mushroom Soup
2 soup cans of Water
2 tsp of Tony Chachere's® Creole Seasoning or your favorite seasoning salt
1 tsp Garlic Powder
1 tsp Kitchen Bouquet® Browning and Seasoning Sauce
5 or 6 medium Potatoes, ¾ x ¾ inch chunks, about 3 cups
6 oz Carrots, sliced or diced, about 1½ cups

Add all ingredients to pot, except Potatoes and Carrots, and simmer for 4 hours or until roast is tender. Add Water as needed. When the Roast pulls apart with a fork, it is tender. When the Roast is tender, add Potatoes and Carrots, if desired. Simmer another hour to cook Potatoes and Carrots. Serves 3 - 4

Posted by: Thruwurkin

Saucy Coffee Chicken

3 pounds boneless chicken breasts	2 Tbl. wine vinegar
Sauce ingredients	1 Tbl. olive oil
¾ cup coffee	2 Tbl. brown sugar
⅓ cup ketchup	1 onion, cut in half
3 Tbl. soy sauce	pepper to taste
2 Tbl. lemon juice	

Cut chicken breasts into small serving pieces (3-4 oz). Place in greased 12" Dutch oven. Combine sauce ingredients in a saucepan and bring to boil. Simmer, uncovered, for 10 minutes and pour sauce over chicken. Cut onion halves into thin slices and layer over chicken; season with pepper to taste. Cook at 350 degrees for 1 hour, until chicken is cooked through and sauce is bubbly.

Posted by: Corona~Barb

Jettie Mae

1½ lb Ground Chuck
2 Tbsp Vegetable Oil
1 Onion, chopped
1 Green Pepper, chopped
1 can Whole Kernel Corn
1 28oz can Diced Tomatoes

1 can Sliced Mushrooms
1 10oz package Spaghetti
4 Beef Bouillon Cubes
1 tsp Italian Seasoning
1 8oz package grated Cheddar Cheese
Salt & Pepper to taste

Spray 12" Dutch oven with vegetable spray. Add 2 tablespoons oil. Brown meat and add Onions and Green Peppers; cook till soft. Add remaining ingredients, reserving one cup of Cheese until later. Do not cook Spaghetti. Break Spaghetti and put in Dutch oven dry. Put lid on Dutch oven and place coals underneath oven and on top. Cook at 350 degrees for 30 minutes. Check for doneness. Add remaining Cheese to top of Spaghetti. Replace lid to melt cheese. Serve.

Recipe by: Phyllis Speer

Posted by: Thruwurkin

Meatloaf Flower

4 lbs. lean ground beef
1 large onion
2 cups bread crumbs
1 cup milk
3 eggs
1 carrot (shredded)
1/2 cup catsup

1/2 cup grated cheddar cheese
2 1/2 tblspns Italian seasoning
salt & pepper to taste
6-8 carrots
6 med. potatoes
15-20 asparagus spears

In a small bowl, crumble bread crumbs, add milk and allow to absorb. In a large bowl add beef, onion, bread & milk mixture, eggs, grated carrot, catsup, cheese, and seasonings (mix thoroughly)
Place mixture into 12" Dutch oven and spread into a ring against side of oven, leaving a cavity in the center for vegetables, cover top of meatloaf ring with catsup. Cut carrots into halves lengthwise, cut potatoes into quarters lengthwise, and trim bottom of asparagus spears. Line the inside of meatloaf ring with carrot sticks; stand potato wedges inside of carrot ring; stand asparagus spears in center, completing meatloaf "flower". Cook for 90 minutes at 350 degrees. Rotate oven/lid every 15 minutes. Serves 6-8. **Note:** have camera ready; this dish makes a pretty picture

Posted by: Guard Dog

Hawaiian Baked Spam

2-3 cans SPAM (sliced)
4 tblspns butter
1/4 cup apricot preserves
1/2 cup hot water
3/4 cup brown sugar

1 tblspn Dijon mustard
ground black pepper (to taste)
pineapple slices (halved)
maraschino cherries (red)

Arrange sliced SPAM in bottom of 12" Dutch oven. Season with black pepper. In a small mixing bowl, combine butter, apricot preserves, brown sugar, Dijon mustard, and hot water. Drizzle sauce mixture over Spam slices, garnish with pineapple and cherries. Bake 1 hour @ 350 degrees (so easy, a caveman can do it...)

Posted by: Guard Dog

Simple Hearty Chili

12" Deep or 14" Dutch Oven	2 (15oz)cans - Light Red Kidney Beans
4 lbs - Ground Beef	2 (15oz)cans - Dark Red Kidney Beans
3 (15oz)cans - Tomato Sauce	3 pkgs - McCormicks Chili Seasoning
2 (15oz)cans - Whole Tomatoes (hand squashed)	1 pk - McCormicks Chili Seasoning (hot)

Brown beef (do not crumble fine, leave sorta chunky). Remove and drain. Place all canned ingredients and chili seasoning in DO mixing well. Add browned ground beef. Simmer until heated through. Serve with cornbread, saltines or brown-n-serve rolls. 22 coals to fry beef. Reduce to 10 bottom/10 top to simmer.

Posted by: Cobbler Gobbler

Pulled Pork BBQ

There are many variations of making this traditional southern delicacy, and they are all good. However, if you are into Dutch oven cooking, you might like to try this slow-cook method at the campground.

Pork Loin or Shoulder Roast	2 Tbsp Brown Sugar
2 Carrots, chopped	1/3 cup Catsup
2 Celery Stalks, chopped	1 tsp Cayenne
2 cups of Water	1 tsp Salt
1 cup Cider Vinegar	

Whether you use pork loin or shoulder is a personal preference, so choose accordingly, but remember that the shoulder meat will have more fat to it than loin meat and produce a juicier barbecue. Place the pork roast on a shallow rack in a 12" deep Dutch oven, prepared for baking at 300°. I use 10-12 coals under and 8-10 coals on top of the Dutch oven. Next add 2 carrots, 2 stalks of celery, and 2 cups of water to the Dutch oven and slow-cook the pork for 2-3 hours, depending on size, until the fats are broken down and the meat is tender enough to easily pull apart with a fork. While slow-cooking, replenish the coals as needed and rotate the Dutch oven and lid occasionally to avoid any hot spots. While the lid is off to be rotated, marinate the roast with the juices and check the water level. Add more water as needed so that there's always some under the roast. When the pork is done, cover it and set it aside for about an hour to cool before pulling it. While waiting for the pork to cool down, strain 1 cup of the pork drippings from the Dutch oven and blend it with the Vinegar, Brown Sugar, Catsup, Cayenne, and Salt. When it's cooled, shred the pork into a large pot, stir in the sauce, and heat. Serve hot on a bun with coleslaw and potato chips.

Posted by: Thruwurkin

Hobo Stew

12" Dutch Oven
1-2 lbs - Ground Beef
1 Sm - Onion (finely chopped)
Pork & Beans

Brown meat and onions together. You can drain grease or leave it for more flavor. Add however many cans of Pork & Beans for quantity. Heat thoroughly stirring occasionally 20mins. You can also add corn, green pepper, etc. Serve with bread. 20-22 coals to fry meat. Reduce to 8 bottom/12 top to heat.

Posted by: Cobbler Gobbler

Blackened Pot Roast

12" Dutch Oven
3 lbs - Pot Roast
2 Tbs - Oil
3 tsp - Blackened Spice Mix
1 - Onion (diced)

1 tsp - Garlic Powder
5 or 6 - Red Potatoes (quartered)
1 tsp - Onion Powder
2 cups - Baby Carrots
2 cups - Water

Pre-heat oven with 20-22 coals bottom. Sprinkle seasonings over roast and rub in. Blacken roast in oil. Remove oven from coals and let cool. Place trivet in oven and place roast on trivet. Add 2 cups water and diced onion. Cook for 1 1/2 hrs 8 coals bottom/16 top. At end of 1st hour add carrots and potatoes. Cook for 1hr more.

Posted by: Cobbler Gobbler

Southern Chicken/Pork Chop Dumplin's

12" Deep Dutch Oven

1 Stewing Hen or 6-8 Heafy Pork Chops
3 tsp – Salt
1/2 stick – Butter
1 can - Biscuits (Grands 10ct)

1 Lg can - Evaporated Milk
Pepper to Taste
Whole Milk

Wash hen thoroughly and pat dry/same if using pork chops. Place hen/pork chops in DO and cover with HOT water. Add 3 tsp salt. Cover and simmer hen 2hrs/pork chops 1hr or until done and tender. Remove meat from broth and let cool. Remove chicken from bones/pinch chops into thumb size pieces. Bring broth back to hard boil. Remove biscuits from can and pinch off thumb sizes pieces and drop into broth one at a time so broth continues to boil. Cover and let boil about 10mins till dumplin's are tender and done. Reduce from boil to simmer. Add approximately as much milk as broth. Add can of evaporated milk. Add stick of butter and meat. Simmer stirring constantly till broth thickens (should have consistency of semi-thick white gravy). 22 coals to boil. 10 coals bottom/10 top to simmer.

Posted by: Cobbler Gobbler

Pork Chops Old Home Style

6 Pork Chops, 3/4" thick
1 Tbsp Cooking Oil
3 Tbsp Margarine
2 cups Seasoned Bread Crumbs

1/4 cup Water
3 medium Potatoes, quartered, peeled or unpeeled
1 can Mushroom Soup
1/2 cup Water

Preheat DO for 15 minutes. Place Pork Chops in DO with 1 Tbsp Cooking Oil, sprinkling with Salt and Pepper. Melt Margarine in DO lid. Mix Bread Crumbs with Margarine and add 1/4 cup Water. Shape Bread Crumbs into balls and place on top of Chops. Place Potato quarters around Chops. Pour can of Mushroom Soup over top and add 1/2 cup Water. Bake for 50-60 minutes

Posted by: Thruwurkin

Rootin' Tootin' Ribs

5 # baby back ribs
spice rub of your choice (or look up mine in recipe section)
1 can root beer
1 bottle bbq sauce

Cover ribs with rub and refrigerate for 2 or more hours. Brown ribs, on grill or in DO. Cut into individual ribs. Put in 12" DO with root beer. Cook at 325 for 1 hour. Stir half way through time. Pour off root beer and pour on bbq sauce. Stir to coat. Cook another hour. Eat!

Posted by: Corona-Barb

Chicken Stew with Parsley Dumplings

1 tsp Vegetable or Olive Oil	2 cups chopped Onion
1 cup sliced Carrots	1 lb boneless, skinless chicken breast, cut into 2 cups sliced
Mushrooms	bite-size pieces, about 2 cups
1 cup frozen Peas	½ tsp Salt, divided
8 cups reduced-sodium Chicken Broth	1 cup All-Purpose Flour
1½ tsp Baking Powder	½ tsp Baking Soda
2 Tbsp chopped fresh Parsley Leaves	¼ tsp Pepper
½ cup Buttermilk	1 Tbsp Olive Oil

In a Dutch oven over medium high heat, add the Oil. Add the Onions and Carrots and sauté for 1 minute. Add the Chicken and cook just until the Chicken starts to brown, but is not cooked through. Add the Mushrooms, Peas, and ¼ teaspoon Salt and stir to combine. Add the Chicken Broth and set pan over high heat. Bring to a boil. Let simmer 10 minutes. Meanwhile, in a medium bowl, combine Flour, Baking Powder, Baking Soda, Parsley, ¼ teaspoon Salt and Pepper. Add Buttermilk and Oil and stir with a fork until mixture comes together. Using a large spoon or a small ice cream scoop, drop 8 golf ball size (mold with your hands, if necessary) dumplings into simmering liquid. Cover pan and cook 5 minutes (no peeking!), until dumplings are puffed up and cooked through.

Posted by: Toby2win

BBQ Pork Sandwich

Dry rub:

2 Tbsp Salt	1 cup Apple Cider Vinegar
2 Tbsp Black Pepper	2 Tbsp Worcestershire Sauce
2 Tbsp Dark Brown Sugar	½ Tbsp Liquid Smoke
2 Tbsp Paprika	½ Tbsp Garlic Powder
½ Tbsp Cayenne	6 soft Hamburger Buns with Seeds
4 lb Shoulder Pork Roast	BBQ Sauce
2 cup Apple Juice	Cole Slaw

Mix the dry rub ingredients in small bowl. Sprinkle dry rub all over the pork roast, pressing into the pork. Cover with plastic and chill for at least 2 hours. Combine liquid ingredients and the garlic powder in a medium bowl and pour into a large Dutch oven. Place pork in the oven and tightly cover with aluminum foil then lid. Roast at 325 for 4 hours or until fork tender and shreds easily. Brush the roast with cooking liquid every hour. Remove from oven and let stand until cool enough to handle. Shred the pork with a fork or tongs into bite size pieces. Serve on hamburger buns topped with BBQ sauce and cole slaw.

Posted by: Toby2win

Prime Rib, Roman Style

Purchase a Prime Rib that will fit into your DO without touching the lid. Wrap Prime Rib in three to four layers of cheesecloth or muslin. Layer bottom of Dutch oven with $\frac{1}{2}$ - $\frac{3}{4}$ " of ice cream salt, not the water softener kind. Place Prime Rib on top of salt then, pack and cover with rock salt. Cook with 16-18 charcoals on bottom and 18-20 charcoals on top. Change charcoal after 45 minutes cooking time.

Rare - 135 degrees 18-20 minutes per pound

Med - 145 degrees 22-25 minutes per pound

Well - 160 degrees 25-30 minutes per pound

Check after about 1-1 $\frac{1}{2}$ hours with meat thermometer for doneness.

Additional Tips:

Buy only prime choice meats. Remember the best prime rib has been seasoned or cured for a period of time. Fresh cut will NOT be the same. You do not have to put any seasonings on your Prime Rib or if you prefer, you can buy them with herbs or seasonings from your butcher or use your own blend.

Measure Dutch oven for size of Prime Rib before buying you meat.

When using a meat thermometer, place about half way through the meat at equal distance from the ends, avoiding fat or bone. Temperatures will be higher at the ends. I prefer the boneless cuts. Why pay for the bone, unless the dog is coming to dinner.

When removing Prime Rib from Dutch oven, slit the cheesecloth with poultry scissors, being careful not to let the salt contaminate the meat and carefully lift Prime Rib out. You may have to break the salt loose from the meat, depending on how fatty your meat was and hot juices has hardened the salt, forming a crust. A small hammer works well here.

Cover your Prime Rib with a layer of aluminum foil and let sit 10-15 minutes before slicing or serving. Meat will continue to cook and temperatures will rise 5-10 degrees, allowing the juices to run for best flavor and also slice easier. Serve with au jus mix, horseradish sauce or meat sauce of your choice. Any cut of meat under 6 pounds will not give you the rare/med/well cut that you are trying to obtain. Weather and temperature conditions may affect number of charcoals required. When changing to new coals, remove old ash and start new. Using a wood stove chimney thermometer on the lid of your Dutch oven, will give you an idea of the temperature of your oven and let you know when the coals are starting to lose their heat value.

Prime Rib in Salt

5 to 6 lb. Roast

2 Onions, sliced

$\frac{1}{4}$ tsp Black Pepper

$\frac{1}{8}$ tsp Garlic Powder

$\frac{1}{4}$ tsp Oregano

$\frac{1}{4}$ tsp Basil

5 to 6 lb. Rock Salt (Do not use finer salt)

6 to 8 Eggs

Brown the Roast in a 12" Dutch Oven with Onions. Combine all the Spices. Sprinkle Spices on the Roast. Mix the Rock Salt with Eggs until well coated. Place Roast in Dutch Oven. Pack Salt around and over the Roast but NOT UNDER. Bake for 2 $\frac{1}{2}$ to 3 hours at 350 0F (10 to 12 coals under and 18 to 22 coals on lid), then check with a meat thermometer for doneness. Remove Roast from Dutch Oven and crack the salt off.

Posted by: Thruwurkin

Pizza Meatballs

Kids think these are 'good eats'

2 lbs ground beef	2 tsp. garlic salt
2 cups seasoned bread crumbs	1/4 tsp. pepper
1/2 cup milk	8 ounces mozzarella cheese, cut into 1/2" cubes
1 (8 oz) can tomato sauce	1/4 cup oil
1 cup chopped onion	2 jars (28 ounces each) pizza sauce

Combine ground beef, bread crumbs, milk, tomato sauce, onion, and seasonings until mixed well. Shape into 48 small meatballs. Put a cube of cheese into the middle of each meatball, covering completely with meat. Brown in oil in 12" Dutch oven. Drain and add pizza sauce. Cook at 350 degrees for 25 to 30 minutes until meatballs are done. You can serve them as is or over pasta or rice.

Posted by: Corona~Barb

Long Island Clam Chowder

This is the recipe my family has cooked for 3 generations.

1/2 lb bacon or salt pork, diced
4 diced carrots
1/2 bunch diced celery and leaves
1/2 doz small red potatoes
2 onions
2 bottles of clam juice
4 cups hot water
18 chowder clams (3 cans of chopped clams can be substituted)
salt and pepper to taste
pinch of thyme
1 can tomatoes

Fry diced bacon or salt pork until grease cooks out. While it is frying, dice the carrots, celery, potatoes and onions. Take the fried bacon and put in a large pot. Add the vegetables, hot water, clam juice, salt, pepper and thyme. Cook for 1 hour. Meanwhile, chop up the clams in a chopping bowl. After the hours time, add the tomatoes and clams and cook slowly. The longer the chowder is cooked the better it is.

Posted by: Toby2win

Pork Chops n' Peaches

6 pork chops	1/4 cup apricot preserves
1 box 'stovetop' stuffing	1 tblspn Dijon mustard
4 tblspns butter	1/8 cup minced onion
1 1/4 cups hot water	salt & pepper (to taste)
1 (20 oz.) canned sliced peaches	

Combine stuffing mix (w/ seasoning packet) butter, water, & juice from canned peaches; spread on bottom of 12" Dutch oven. Season pork chops w/ salt & pepper; Place on top of stuffing mixture. In a small bowl, mix apricot preserves, Dijon mustard, and onion; spread evenly over pork chops. Arrange peach slices on top. Cook @ 350 degrees for 1 hour

Posted by: Guard Dog

Italian Potato Casserole

1 lb Italian sausage	1 can (2-1/4oz) sliced ripe olives, drained
3 cups mashed potatoes	1 tsp. dried basil
1 cup chopped onion	1/2 tsp. dried oregano
3/4 cup chopped green pepper	1 tsp. dried marjoram
2 garlic cloves, minced	1/4 tsp salt
1 Tbl olive oil	1/8 tsp pepper
2 cups sliced fresh mushrooms	1/2 cup grated Parmesan cheese
2 cups chopped fresh tomatoes	1 Tbl chopped fresh parsley or 2 tsp dried parsley flakes

In a skillet, cook sausage until no longer pink and drain well. Put into a 10" Dutch oven and top with potatoes. Sauté onion, green pepper and garlic in oil for a few minutes, until crisp-tender. Stir in mushrooms, tomatoes, olives, and spices and spoon over potatoes. Sprinkle with cheese and parsley and bake at 350 degrees for 30 to 35 minutes until top is slightly browned.

Posted by: Corona~Barb

Kentucky Bourbon BBQ Chicken

8 pcs. Chicken (breasts, thighs, legs)	2 pkts Splenda
1/4 cup Butter	1 tsp Salt
1/4 cup Kentucky Bourbon Whiskey	1/2 tsp Dry Mustard
1/4 cup Unsweetened Diced Tomato	1/2 tsp Ground Black Pepper
1/4 cup Unsweetened Tomato Sauce	1/2 tsp Ground Red Pepper
2 tsp Brown Sugar Twin	1/2 tsp Onion Powder or sprinkling of finely diced dried onion

Melt Butter in a 12" Dutch oven and brown Chicken on all sides. Remove chicken and place on Dutch oven lid. Add other ingredients to Dutch oven, stirring to loosen browned particles that cling to bottom. Warm completely; then add chicken to Dutch oven. Try to distribute sauce as evenly as possible over the chicken. Cover and bake chicken at 350 OF for 45 minutes. Uncover, baste and cook uncovered an additional 15 minutes. Serves 4

Posted by: Thruwurkin

Pam's Zucchini Relleno Casserole

My sister made this for me the last time I visited her in Sacramento.

1 1/2 lbs zucchini, cubed
1/2 cup onion, diced
1 Tbsp oil
4 eggs, slightly beaten
1/2 cup milk
1 tsp salt
Pinch cayenne
2 tsp baking powder
3 Tbsp flour
1/4 cup chopped parsley
2 Tbsp green pepper, diced
1 (4 oz) can green chiles, diced
1 lb jack cheese, grated

Topping:
1/3 cup crushed wheaties
2 Tbsp taco seasoning mix
2 Tbsp butter

Steam zucchini over a small amount of water until crisp tender. Cook onion in oil until softened. Combine eggs, milk, seasonings, baking powder, and flour, mixing to remove lumps. Add peppers, onion, and cheese. Add zucchini and stir gently. Grease a 10" dutch oven and pour zucchini mix in. Mix cereal with taco seasoning and sprinkle on top of casserole; dot with butter. Bake at 350 degrees for 55 minutes.

Posted by: Corona~Barb

Barbecued Beef Sandwiches

This recipe will serve 15 to 20 people. The total number of servings will vary according to the total weight of brisket prepared. Figure about three ounces of cooked meat per portion. By the time you trim excess fat, the yield will be about four servings per pound of brisket.

One four- to five-pound brisket will fit inside a 12-inch Dutch oven.

1 beef Brisket, trimmed (about 4 to 5 pounds)
3 cups Barbecue Sauce
20 to 25 hamburger buns

1 large Onion, sliced
1 cup Chicken Broth

Season the Brisket with Salt and Pepper. Heat a light coating of oil in a 12-inch Dutch oven over medium-high heat. Add the Brisket, brown on all sides and transfer to a platter. Pour off excess fat. Add Onion and cook until caramelized. Place Brisket on top of Onion. Combine Barbecue Sauce and Broth. Pour over Meat and place lid on the Dutch oven. Bake with coals for 300 to 325 degrees for about 2 to 3 hours or until fork tender. Remove Meat from braising liquid and cool. Skim fat from liquid. Thinly slice the meat and return to the Dutch oven and heat. Serve 3 ounces meat on each hamburger bun.

Posted by: Thruwurkin

Chicken Bog

1 whole Chicken	2 lb Polish Sausage, cut in bite size pieces
Salt	1 Tbsp Black Pepper
1 large Sweet Onion, diced	4 cups Instant Rice
4 Tbsp Butter	Chicken Soup Base

Boil the Chicken in salted water until thickest parts are cooked through; reserve stock. While the Chicken is boiling, brown the Onion and Sausage, in the Butter in a 12" Dutch oven. Debone the Chicken and add the meat to the Dutch oven. Add the Pepper and Rice. Mix together. Add Chicken Soup Base to the Chicken Stock to make a flavorful liquid. Add 4 cups liquid (should be enough liquid to just about reach the top of the rice/sausage mixture). Cook 20 min with 10 bottom, 14 top coals or until the rice is tender. Serve with fresh roasted pulled pork and a good vinegar sauce.

Posted by: Thruwurkin

Purloo

3 slices Bacon, chopped	3 cups cooked Rice
1 medium Onion, chopped	1 medium Tomato, seeded and chopped
1 medium-size Green Pepper, chopped	1 tsp Dried Thyme
1 cup thinly sliced Okra	½ tsp Salt
1 clove Garlic, minced	½ tsp Dried Basil
1 cup cooked Ham (about 3 ounces) julienned	1/8 tsp Red Pepper Flakes

Cook Bacon over medium heat in large skillet until brown; drain fat. Stir in Onion, Pepper, Okra and Garlic; sauté 2 to 3 minutes or until Onion is tender. Add Ham; continue cooking 3 minutes. Add Rice, Tomato, Thyme, Salt, Basil and Pepper Flakes. Heat thoroughly; serve as a side dish or a main dish. Makes 4 servings.

Posted by: Thruwurkin

Brats in Beer Sauce

8 Brats	½ tsp dried Marjoram
1 Tbsp All-Purpose Flour	1/8 tsp Caraway Seeds
2 tsp Vegetable Oil	1 cup Dark Beer

Place Brats in center of cooking grate; grill 18 to 25 minutes until no longer pink in the center, turning once halfway through grilling time. Meanwhile, in a small saucepan, heat Flour and Oil over low heat, stirring frequently, until light brown. Add Marjoram and Caraway Seeds. Gradually whisk in Dark Beer. Bring sauce to a boil; reduce heat and simmer, stirring frequently, until sauce is slightly thickened. Place Brats in sauce to coat. Serve with remaining sauce, brown bread, sauerkraut, and sweet mustard. Makes 4 servings.

Posted by: Thruwurkin

Spareribs with Kraut

3 lbs Pork Spareribs	2 Tbsp Brown Sugar
3½ cups Sauerkraut (1 lb 11 oz)	2 tsp Caraway Seed
1 cup Tart Apples, finely chopped, unpared	2 tsp Salt
1 cup shredded Carrot	¼ tsp Black Pepper
1½ cups Tomato Juice	

Cut Ribs into pieces; season with 2 teaspoons salt and ¼ teaspoon pepper; place in Dutch oven and brown well. Combine Kraut (including liquid) with remaining ingredients; spoon over ribs. Simmer, covered, 1¾ hours, or till Ribs are done, basting with juices several times during the last hour. Skim off excess fat. Makes 6 servings.

Posted by: Thruwurkin

Steak Stacks

1 to 1½ lb Round Steak	4-5 medium Carrots, shredded
2-3 medium Potatoes, shredded	½ cup Water
1 Green Pepper, sliced	8 strips Bacon, crisp and crumbled
2 Tbsp Bacon Grease	4 Onions, sliced

Light 25 briquettes to redhot. Cut Round Steak into individual sized servings. Place in a heavy-duty plastic bag with a few teaspoons Flour and pound until thin. Cook Bacon in Dutch oven over 10-12 coals, leaving bacon grease on bottom. Brown Steak, in Dutch oven with Bacon Grease. When first side is brown, turn over and quickly brown other side. While Meat is cooking, place equal amounts of Vegetables on top of each steak piece, Peppers and Onions on top. Add Salt and Pepper if desired.

Pour in Water, cover and simmer. Leave 5 coals below and place 12-15 coals on top of oven. Steam until Vegetables are tender, 15-20 minutes. When done, remove Steak together with Vegetables as a single stack. Serves 4-6

Posted by: Thruwurkin

Tamale Pie

2 lb Ground Turkey, Chicken or Lean Beef	1 cup Celery, chopped
1 pkg Chile Seasoning	1 cup Green Pepper, chopped
1 can Tomato Sauce	1 12oz can Evaporated Milk
1 can Corn, drained	1 box Corn Muffin Mix (Jiffy)
1 small can Black Beans, rinsed	1 cup Shredded Cheddar Cheese
1 cup Onion, chopped	

Brown Meat in DO and drain any excess grease. Add Onion, Celery and Green Pepper and sauté until tender. Mix in Tomato Sauce, Chili Seasoning, Beans and Corn. Mix well and simmer for a few minutes. Mix Milk and Corn Muffin Mix together. Pour on top of meat mixture. Bake in 12" DO with about 8 briquettes on bottom and 16 on top. Bake for about 30 minutes or until the Cornbread is golden brown. Add Cheddar Cheese to top and melt.

Posted by: Thruwurkin

Bratwurst Wraps with Onion-Sauerkraut Filling

4 fresh Bratwurst, 1 lb
1 12oz bottle of Beer
1 cup Onion, chopped
2 Tbsp Vegetable Oil
1 lb fresh Sauerkraut, rinsed and fully drained
2 Tbsp Sugar

½ tsp Salt
¼ tsp crushed Red Pepper
4 10" Flour Tortillas
¼ cup Honey-Dijon Mustard
4 slices Smoked Swiss Cheese

Place Bratwurst and Beer in medium saucepan; bring to a boil. Reduce heat to low; cover and simmer 10 minutes. Remove from heat; let Bratwurst cool in Beer. In 10" frying pan cook Onion in Oil over medium heat until browned, 8 to 10 minutes. Add Sauerkraut, Sugar, Salt, and Red Pepper; mix well and continue cooking for 5 minutes to blend flavors. Place Bratwurst in center of cooking grate. Grill 5 to 6 minutes or until browned and heated throughout, turning once halfway through grilling time. Split each in half lengthwise. Place ¼ of Sauerkraut Mixture down center of each Tortilla. Place 2 Bratwurst halves on top of filling. Spread 1 tablespoon Mustard on Bratwurst and top with a slice of Cheese. Fold two sides of Tortilla over Cheese; fold remaining bottom and top halves of Tortilla to close. Place Tortilla wraps flap side down on grill; grill 3 to 4 minutes or until browned and heated through, turning once halfway through grilling time. Makes 4 servings.

A Weber recipe

Posted by: Thruwurkin

Johnson's DO Sirloin Tips

1½ lb Lean Sirloin Beef, cut in 1" or ¾" pieces
2 tsp Sweet White Onion, minced fine
2 cups sliced fresh Mushrooms
4 cloves of fresh Garlic, minced fine
1/3 cup Olive Oil to brown the meat
½ cup Olive Oil for roux

¾ cup Flour
2 Tbsp Worcestershire Sauce
1 tsp Salt or to taste
½ tsp of coarse ground Black Pepper
1 tsp of Cajun More Spice Seasoning

Add 1/3 cup of Oil to 12" Dutch oven and allow to heat. Add the Sirloin Tips and brown on all sides. Remove to a bowl. Cook the diced Onion, Garlic, and Mushrooms in the DO until the Onions and Garlic are clear but not browned; remove to the bowl with the meat. Add ½ cup of Olive Oil to the DO, and gradually add about ¾ cup of Flour while stirring constantly with a wooden spatula to make the golden brown roux. Get the roux the color and thickness you desire before gradually stirring in 3 cups of heated beef broth (fat removed). Dip out some of the liquid in a measuring cup and blend in extra Flour in the cup to thicken the gravy if needed. Add the mixture back and stir until all is blended well. I do it this way to keep the amount of oil down to a minimum. Add the Meat, Onions, Mushrooms, Worcestershire Sauce, Salt, Tony's Seasoning, and Pepper. Mix well with the gravy and put on the lid. Adjust the coals on top and bottom to about 350 degrees and cook for about 1½ hrs or until the meat is very tender. Serve hot over a bed of white or wild rice.

Posted by: Thruwurkin

Baked Coon and Sweet Potatoes

This is one recipe I have not tried, but being a former girl scout, one always needs to be prepared. It comes from a collection of cajun recipes by Tony Chachere.

1 skinned and dressed whole raccoon	2 sticks margarine
1 cup red wine	4 cloves garlic
1 onion, chopped	1 tablespoon Worcestershire sauce
2 strips bacon	Salt & pepper to taste
1 green bell pepper, chopped	6 medium size sweet potatoes, peeled
2 sticks celery, chopped	

Boil raccoon for 1 hour to tenderize. Remove, dry and season with salt & pepper. Sink holes, 2 on each size and fill with garlic. Place chopped vegetables and on stick margarine inside the cavity. Place in a greased DO (sized to fit the raccoon)and cover with bacon. Pour wine over coon, arrange sweet potatoes around sides and 1 stick margarine to pan. Bake at 300, basting often, until tender. Serve with sweet potatoes and boiled rice. Serves 8

Posted by: Toby2win

Grilled Cheese Sandwich

2 slices of Bread
1 tsp (or more) Smooth Dijon Mustard
1 cup Grated Cheese
Black Pepper
Olive Oil for spritzing.

Find 2 heavy skillets that will nest together. (two 10" cast iron skillets are ideal). Heat them over high heat. Meanwhile, spread Mustard on one slice of bread. Distribute the Cheese evenly over the Mustard, season with fresh Black Pepper. Top with second piece of Bread. Spritz the Bread surface that's staring up at you with Olive Oil using either a Misto or a pump sprayer. A light coat will do, don't soak. When the pans are hot enough to vigorously sizzle a drop of water, remove them from the heat and place the sandwich, top-side down in the middle of one pan. (if your pans are a different size, this would be the smaller one.) Spritz the slice now facing you, as well as the bottom of the other skillet.

Lay the skillet right on top of the sandwich. If the top pan isn't cast iron, weigh it down with a brick, can, or something of similar heft. Wait patiently, crack a beer. When you hear the first bit of cheese run out and sizzle on the pan, it's done. This will take anywhere from 3 to 5 minutes. Carefully remove the top skillet, (you may need to coax it off with a spatula, but I doubt it). Remove to a plate, count to 10 and slice it in half. Take a bite. Take another.

Posted by: Thruwurkin

Peanut Butter n' Jelly Sandwich

Peanut Butter (smooth or chunky)
Jelly or Jam (marmalade can be substituted)
White Bread

Take desired amount of bread slices from loaf (2 slices needed per sandwich). Trim bread crust from slices (optional). Line up bread slices in 2 rows. Apply peanut butter to top row of sliced bread, apply jelly to bottom row of slices. Combine a slice from top & bottom row, allowing peanut butter and jelly to make contact, forming a sandwich. There are many variations to this recipe. One of my favorites is to use Pumpernickle in place of white bread.

Posted by: Guard Dog

Side Dish

Southwest Pork and Black Beans

1 lb Pork Tenderloin, trimmed of all visible fat and cut into 1" cubes
14 ½ oz can Chicken Broth
¼ c chopped fresh Cilantro
½ cup Chopped Onions
2 15 oz cans Black Beans, drained and rinsed
¼ tsp Cayenne Pepper
4 cup hot, cooked (without salt or margarine) Rice

Spray nonstick saucepan or Dutch Oven with nonstick spray and heat until hot. Add Pork and Onion; cook and stir 8-10 minutes or until pork is no longer pink. Add Beans, Broth, and Cayenne; mix well.

Bring to a boil, reduce heat and simmer, uncovered, 10-15 minutes or until hot and flavors are blended. Stir in cilantro. Serve over Rice

Posted by: Thruwurkin

Barley-Mushroom Pilaf

2 cups diced mushrooms
1 tablespoon fresh finely chopped parsley
1 small onion diced
2 cups barley
1/2 cup grape seed oil
4 cups organic chicken broth
salt and pepper
1 bay leaf

Saute mushrooms, parsley, onion and barley in oil. Put into a 10 inch DO with broth and seasonings and cover. Bake at 350 for 45 minutes or until barley is tender and liquid is absorbed. Serves 4-6

Posted by: Toby2win

Cowboy Beans

4 Cans Butter Beans Drained
2 Cans Kidney Beans Drained
2 Cans Pork & Beans Drained
2 lg Onions Chopped
1 lb Bacon Cooked & Crumbled (Save a little grease.)
1 C Vinegar
2 C Brown Sugar

Brown onions in bacon grease. Add vinegar & bacon. Bring to boil. Add beans & bake for 1 hr. with 15 coals top 9 coals bottom. I use my 12" deep as this makes a big batch of beans. If I have some, I use pulled pork instead of the bacon. This seems like a lot of vinegar but it mellows out as you cook it.

Posted by: Huntnhawg

Baked Portobello Caps

6 large Portobello mushroom caps
3 tbs. olive oil
3 cloves garlic (minced)
12 basil leaves

2 roasted beefsteak tomatoes
salt & pepper (to taste)
6 slices Mozzarella cheese

Combine olive oil & garlic in small bowl, rub mushroom caps on all sides in oil mixture. season caps with salt & pepper. Arrange top side down in bottom of well oiled 12" dutch oven. Place 2 basil leaves on each Portobello cap, followed with slices of tomato. Season tomato with salt & pepper. Bake @ 375 degrees for 10-15 minutes, until sizzling. Top with Mozzarella cheese

Posted by: Guard Dog

Candied Jalapeno Peppers

3 Jalapeno Peppers
1 cup Granulated Sugar
2 cups Water

Cut the Peppers lengthwise into four strips, cleaning out white pith and seeds. Combine the Sugar and Water; heat to make a simple syrup. Cook the Jalapeno strips in the simple syrup for a few minutes, then strain the syrup and let the strips cool for a few minutes. Repeat the cooking process three or four times, reusing the syrup, or until the strips are nicely candied.

Posted by: Thruwurkin

New Year's Black-Eyed Peas

2 cans black-eyed peas	3 tsp bouillon in the jar
4 strips turkey bacon	1/4 cup maple syrup
4 oz turkey kielbasa, diced	2 Tbl Rojo seasoning from Penzey's (spicy taco seasoning)
2 cups onion, sliced	1/2 cup water
1/2 cup green bell pepper	3 handfuls of beet greens
1/4 cup garlic	2 or 3 jalapenos, chopped
1/2 cup ketchup	

Cook bacon until crispy; crumble. Combine all ingredients in a 10" Dutch oven and cook at 300 degrees for a couple of hours, then 250 for a couple more, uncovered, until desired thickness.

Posted by: Corona~Barb

Hay & Straw

1/2 cup sun-dried tomatoes	1 teaspoon minced garlic (I like a little more never too much garlic!)
1 lb fresh spinach fettuccine	4 cups tomato sauce or your favorite pasta sauce
1 lb fresh egg fettuccine	2 tablespoons fresh basil
1/4 cup olive oil	Parmesan Cheese

Place sun-dried tomatoes in a small bowl covered with hot water. When softened drain and cut into thin slices. Cook spinach fettuccine and egg fettuccine in separate pots of boiling water. Drain, keep warm. Heat olive oil in medium skillet; add garlic and drained sun-dried tomatoes. Cook garlic until tender. Add tomato sauce and basil; cook until heated through. Season with salt & pepper. Toss pasta with sauce and sprinkle with Parmesan cheese.

Posted by: Toby2win

Creamed Garlic Spinach

This was my father's favorite spring vegetable to cook in the 10 inch cast iron skillet. He had a colorful name for it but we will just say creamed spinach.

2 bunches fresh spinach chopped	3/4 cup Half & Half
1 tablespoon each butter and olive oil	1/4 teaspoon nutmeg
1 large onion finely chopped	1 cup fresh Parmesan Cheese
4 cloves garlic mashed	Salt & Pepper to taste
2 tablespoons all purpose flour	

Lightly steam the fresh spinach and set aside. Combine oil & butter in a 10 inch skillet cook over medium heat. When the butter is melted add onions & garlic. Cook stirring until onions are soft. Stir in flour, blending well. Remove from heat and blend in the half & half and nutmeg. Add the drained spinach and return to high heat, stirring until bubbly. Remove from heat and mix in 1/2 cup Parmesan cheese, salt & pepper. Sprinkle with remaining cheese and serve hot. You can substitute leeks, broccoli, cabbage or fresh asparagus.

Posted by: Toby2win

Squash with Mushrooms

6 summer, crookneck or zucchini squash	1/2 cup zinfandel
1/2 teaspoon salt	1 8oz can tomato sauce
1/8 teaspoon pepper	1/4 pound fresh mushrooms washed and cut up
1 tablespoon butter	1/4 pine nuts
1 large onion chopped	

Wash squash and cut into cubes. In a large saucepan, combine squash with all remaining ingredients. Simmer slowly until squash is just tender (5-7 minutes). This is a hearty dish, a good accompaniment to white fish or beef. Serves 3-4.

Posted by: Toby2win

Paneer

1 package firm or extra firm tofu, well pressed and sliced into 1 inch cubes
2 tbsp olive oil + 1 tbsp
3 cloves garlic, minced
3 tbsp curry powder
1 tsp turmeric
1 tbsp cumin
1/4 tsp ginger
2 tbsp water
1/3 cup soy yogurt
6 bunches of spinach

Sauté tofu and garlic in two tablespoons of olive oil until tofu is lightly crisp. In a separate large skillet, heat the other tablespoon of olive oil. Add the spices and water, then whisk in the yogurt. Add the spinach, stirring to cover in the yogurt sauce. Remove from heat and process the spinach mixture in a food chopper until almost creamy. Return the spinach to the skillet and add the tofu. Cook and stir until the tofu is well mixed with the spinach.

Posted by: Toby2win

Mexican Stuffed Zucchini

1 large 3 - 5 lb zucchini	1 cup sweet corn cooked
2 cans enchilada sauce	1/2 cup slice black olives
2 slices bacon chopped	3 cups cooked rice
1 cup water	1 can chili salsa
1/2 cup chopped bell pepper	2 eggs beaten
1 onion chopped	salt & pepper
2 cups chopped mushrooms	1 cup grated dry parmesan or romano cheese
2 cloves garlic mashed	

Slice the squash lengthwise and scoop the center out, leaving a shell one half-inch thick. If the center is very pithy, discard. If it is firm, it can be chopped and combined with the stuffing. Pour the two cans of enchilada sauce combined with the water in a large shallow pan. Place both halves of the squash, skin side down and steam, covered with foil at 325 for 30 minutes. Sauté the bacon for 4-5 minutes. Then add the bell pepper, onion, mushrooms and garlic. Cook until the onion is clear. Remove from heat. Add corn, olives, rice, chilies salsa, beaten eggs, salt & pepper, and mix all together. Scoop mixture in to the squash shells; top with the dry grated cheese. Cover and bake until squash shell is tender, approximately 30 to 45 minutes. Serves 8

Posted by: Toby2win

Gravel Bar Baked Potatoes

6-8 medium Potatoes
Butter

Scrub potatoes and trim off blemishes. Rub with light coating of butter. Cover bottom of dutch oven with flat bed of pebbles. Place potatoes on top, add 1 1/2 cups water; cover and bake one hour @ 350 degrees. Done when you can stick a fork in it.

Posted by: Guard Dog

Skillet Taters

These are very simple and can be used as a base for many dishes. I usually use these alone as a side, but I have used them as a base for a complete meal. I usually cook them in a skillet, but they can be done in a camp/dutch oven as well.

Pour just enough olive oil into the skillet/oven to coat the bottom and heat oil while cutting up the taters. I usually use a brand called Sun Lite that I get at Publix. They have less carbs but still have a good taste. Once you have the taters cut up and the oil heated, add the taters to the skillet/oven and toss them in the olive oil. I usually let them sizzle a little bit to start the browning. Then I bake them at 350-375. Toss the taters a few times throughout the cook and season to taste.

You can hold these for a while if needed by adding in more olive oil and tossing. I usually add direct heat where needed to the end of the cook to help brown/crisp them, but I like them soft as well.

I sometimes chop up smoked sausage and add it to the taters. Whatever other stuff such as peppers and onions you want can be added as well. They also work great with barbecue or chili poured over the top of them. Stir in some salsa and place in a tortilla for a nice breakfast burrito.

Posted by camp cookie

Ember-Roasted Corn with Adobo Butter

Butter:

¼ cup Unsalted Butter, softened

2 tsp finely chopped, fresh Oregano

½ tsp Kosher Salt

4 ears Sweet Corn (white or yellow), in husks

1/8 tsp Granulated Garlic

1/8 tsp Chipotle Chile Powder

1/8 tsp freshly ground Black Pepper

Prepare the fire by arranging 1 chimney of burning coals for indirect heat. Create 2 piles of coals, 1 on each side of the charcoal grate, and space in between large enough for 4 ears of corn. Let the coals burn down to medium heat. In a small bowl mash the butter ingredients with the back of a fork; mix until the ingredients are evenly distributed. Cut off the silk from the tips of the Corn and carefully lay the ears of corn in a single layer on the charcoal grate between the coals. Cook the Corn, with the lid closed as much as possible, until the husks are dark brown or blackened in spots all over and the kernels are tender, 12 to 15 minutes, swapping the positions of the ears and rolling them over a few times for even cooking. The papery tops of the ears will burn quickly, but that's okay. Carefully remove the ears of Corn from the grill with long-handled tongs. Use a thick kitchen towel to work with the ears over a cutting board. Cut off and discard the burnt, papery tops and about 1 inch of the pointed end of the kernels. Carefully peel off the husk and silk from each ear of corn, leaving the stem ends attached for guests to use as handles. Smear the butter mixture evenly over the kernels. Serve warm. Makes 4 servings

Posted by: Thruwurkin

Jalapeno Treats

2 12oz packages Ground Sausage

2 8oz packages Cream Cheese, softened

30 Jalapeno Chili Peppers

1 lb sliced Bacon, cut in half

Preheat oven to 375 degrees F. Place Ground Sausage in a large, deep skillet and cook over medium high heat until evenly brown. Drain Sausage and place in a medium bowl. Mix with the cream cheese. Cut Jalapenos in half lengthwise and remove the seeds. Stuff each Jalapeno half with equal portions of the Sausage and Cream Cheese mixture. Wrap with half slices of Bacon and secure Bacon with toothpicks. Arrange wrapped Jalapenos in a large, shallow baking dish. Bake in the preheated oven 20 minutes, or until the bacon is evenly brown.

Posted by: Thruwurkin

Creamy Baby Potatoes and Peas

½ package of Bacon, sliced into 1" slices
1 dozen Baby Potatoes or 5-6 med potatoes
1½ cups Milk (Vitamin D Whole Milk is best)
1 cup Water
4 Tbsp Butter

½ package Frozen peas
Pepper
Ms Dash
Seasoning Salt
About 3 Tbsp Flour

Start by lighting up some coals. When they get hot (good bits of white around the edges), cook the Bacon in a 10" Dutch oven until it's crispy; drain off the grease. Add the Potatoes, Milk, butter, Water, and Peas. Add the Pepper and Ms Dash to taste. Apply the heat (7 briquettes on bottom and 12-13 on top) and slow cook the mixture, stirring frequently. In the last 15 to 20 minutes, add the Flour, a tablespoon at a time until it's thick enough

Posted by: Thruwurkin

Triscuit Pizza

This a is a very simple snack or appetizer.

Place a layer of Triscuit crackers in a skillet/oven. Top with shredded cheese and pepperoni (or your topping of choice). Cook with enough heat to melt the cheese and warm the toppings. Serve.

The cheese will melt through the fibers in the cracker and will hold the toppings. Dip in sauce/salsa if desired. I usually use the plain Triscuits, but the cracked pepper and olive oil variety would probably work well too

Posted by: camp cookie

Praline Yam Casserole with Orange Sauce

4 medium yams
2 eggs, slightly beaten
1/2 cup brown sugar, divided
2 tablespoons butter, melted

1/2 teaspoon salt
1/2 cup pecans, chopped
1/4 cup melted butter

Peel the yams and cut in chunks. Boil in a large pot for about 30 minutes until tender. In a large bowl, mash potatoes and beat in eggs, 1/4 cup brown sugar, butter and salt. Spoon mixture into greased 10" Dutch oven. Mix pecans and remaining 1/4 cup brown sugar together. Sprinkle on top of yams and drizzle with melted butter. Bake at 375 for 20 minutes.

Orange Sauce:

1/3 cup sugar
1 tablespoon cornstarch
1/8 teaspoon salt
1 teaspoon grated orange peel

1 cup orange juice
1 tablespoon lemon juice
2 tablespoons butter

Combine sugar, cornstarch, salt, orange peel, orange and lemon juices in saucepan. Bring to boil over medium heat, stirring until sauce is thickened. Remove from heat; stir in butter. Serve warm orange sauce over casserole.

Posted by: Corona~Barb

Eggplant Fritters

1 medium eggplant, cooked and mashed
1 cup pancake mix
1 egg
1/4 cup milk
oil for frying

Heat oil in a medium cast skillet. In a bowl combine the ingredients until smooth. Drop by teaspoon in hot oil. Cook 5-7 minutes or until browned. Makes 3 dozen.

Posted by: Toby2win

Pizza Potatoes

8 medium potatoes, peeled and cut into bite-sized pieces
1 c chopped onion
1/2 cup chopped green bell pepper
1 lb smoked sausage, cut into bite-sized pieces
8 oz jar pizza sauce
1 cup shredded mozzarella cheese

Place potatoes in greased 12" dutch oven. Mix sausage with veggies and put on top of potatoes. Pour pizza sauce over top and cook slowly at 300 degrees for 1 - 1 1/2 hrs until potatoes are tender. Top with cheese and let melt before serving.

Posted by: Corona~Barb

French Onion Potatoes

8 Medium White potatoes
1/4 lb Butter or Margarine, melted
2 Pkgs Onion Soup Mix
6 oz Cheddar Cheese shredded
Parsley, chopped (optional)

Wash and slice potatoes 1/4" or less. Place into a greased #12 Dutch oven. Evenly pour the melted butter over potatoes. Sprinkle on soup mix and toss to coat all pieces. Cover and bake until potatoes are tender, about 45 minutes. Sprinkle on the cheese. Cover and continue to bake until cheese has melted. Garnish with parsley.

Posted by: Huntnhawg

Chili-Lime Corn

1 tsp Chili Powder	1 tsp Table Salt
1 tsp Lime Zest	4 ears Corn
1½ Tbsp fresh Lime Juice	

Preheat grill. Stir together Chili Powder, Lime Zest, Lime Juice and Salt. Brush over husked Corn. Grill Corn over medium heat until tender and lightly charred, about 10 minutes. 4 servings

Posted by: Thruurkin

Campfire Sweet and Salty Corn on the Cob

16 small ears of Corn
2½ tsp Salt

½ cup Honey
¼ cup Water

Gently pull the husks down from the Corn but do not tear them off. Remove the corn silk. Place the Honey, Salt and Water in a small saucepan, bring to a boil and boil gently for 3 minutes. Brush the Corn with this Syrup, pull the husks up around the ears and wrap each ear with aluminum foil.

Place the wrapped corn in the coals. Turn frequently until the corn is tender, about 20 minutes.

Serves 8

Posted by: Thruwurkin

Cloved Cranberries (Sugar Free)

1 lb fresh cranberries
1 cup water or apple cider
1 cup Splenda
4 tablespoons agave nectar

1 tablespoon cinnamon
1 teaspoons ground cloves
1 sliced apple
1 sliced pear

Pick over the berries, put in pot with liquid & other spices. Cook on high heat until berries pop (about 10 minutes) Add apple & pear and splenda, reduce heat and simmer for 15 minutes.

Posted by: Toby2win

Noodle Casserole w/ Apples, Raisins & Apricots (Sugar Free)

1/2 pound broad egg noodles
4 eggs or 1 cup eggbeaters
2 apples, peeled cored and cut into 1/4 inch dice
1/2 cup dried apricots, cut into 1/4 inch dice
1/3 cup seedless raisins
3 tablespoons agave nectar
3 tablespoons maltitol
1/2 cup vegetable oil or melted shortening
Salt
1/4 teaspoon ground cinnamon, 1/4 teaspoon ground nutmeg combined with 3/4 teaspoon Splenda.

In a large, covered pot bring 3 or 4 quarts of lightly salted water to a boil over a high heat. Add a dollop of oil to prevent foaming over. Drop in the noodles and boil for 15 minutes, or until tender. Drain the noodles in a colander and place them in a large bowl. Preheat 10 in DO. Beat the eggs lightly in a small bowl with the agave & maltitol and 1/2 cup oil. Add the mixture to the noodles with the apples, apricots and raisins. Blend together. Lightly coat the bottom of the DO. Pour in the noodle mixture. Sprinkle the top with the cinnamon-nutmeg-Splenda mixture and bake for 40 minutes. Serve hot as an accompaniment to meat or poultry

Posted by: Toby2win

Corn Fritter Caserole

1 8oz. package Cream Cheese
3 Eggs
½ cup chopped Onion
½ cup chopped Red Bell Pepper
3 Tbsp Butter

1 15oz. can Corn, drained
1 15oz. can Creamed Corn
1 package Jiffy Corn Bread Mix
½ tsp Ground Pepper
½ tsp Salt

Mix everything together. Pour into a 10" greased Dutch oven and bake at 375 degrees for about 50 minutes.

Posted by: Thruwurkin

Hot Artichoke Dip

For years this recipe was on the back of Hellman's Mayonaise jars.

2 cans (14 oz) Artichoke hearts, well drained and chopped
2 cups real Mayonaise (no substitutions)
2 cups grated parmesan cheese (from the green plastic jar)

Stir ingredients together and place in a 12" Dutch oven, cover with lid. 8 coals under the oven, 17 on top of lid. Rotate a couple of times and check at 30 minutes until heated thru. You might want to place a few more coals on the lid toward the end of the cooking time to get it nicely browned.

The variations on this recipe are endless--you may add,

Frozen chopped spinach, thawed and well drained

Fresh broccoli, chopped

Fresh asparagus

Roasted red peppers

----outline the outside edge of the dip with roasted red peppers, make a small circle of peppers in the center, use fresh asparagus as spokes(before baking) and you've got yourself "Wagon Wheel Dip")

Walnuts and feta cheese

Sun dried tomatoes

And on and on and . . .

Posted by: Jjokub

Pineapple Casserole

1 20oz can Pineapple Tidbits
½ cup Sugar
3 Tbsp - Pineapple Juice
1 cup Sharp Cheddar, shredded

3 Tbsp All Purpose Flour
½ stick Butter, melted
1 sleeve Ritz Crackers, crushed
1 Tbsp Butter

Pre-heat 8" Dutch oven to 350 degrees. Melt Butter in Dutch oven. Drain Pineapple, saving juice. Combine Sugar and Flour and stir in juice. Add Pineapple and Cheese, mixing well. Combine Cracker Crumbs and melted Butter and sprinkle on top of mixture. Bake at 350 degrees for 20-25mins (4 coals Bottom - 8 coals Top)

Posted by: Thruwurkin

Thanksgiving Sweet Potatoes

12 Sweet Potatoes, baked
1 cup Butter
2 tsp Baking Powder
2 tsp Vanilla
2 tsp Cinnamon

4 Eggs, beaten
1½ cup Sugar
1½ cup Buttermilk
1½ cup Pecans, chopped
2 cups Crushed Gingersnaps
½ cup Butter, melted

Wrap the sweet potatoes in foil and bake in the oven until done. While still warm peel and slice them into a large bowl. Add the cup of Butter to the warm Potatoes and stir in until Butter melts. Add the Baking Powder, Vanilla, Cinnamon, Eggs, Sugar and Buttermilk. Mix well, then fold in the Pecans.

Place in a 12 inch Dutch Oven. Mix the Gingersnap Crumbs with the melted Butter; sprinkle over the potatoes. Bake at 350 degrees for 1 hour. Serves 20-24 people.

Posted by: Thruwurkin

Summer Squash Casserole

2 small Yellow Summer Squash, sliced
¼ cup Onion, chopped
½ tsp Salt, divided
1 Egg
¼ cup Mayo - not reduced fat or fat free

2 tsp Sugar
Black Pepper to taste
¼ cup Shredded Cheddar Cheese
2 Tbsp Cornflakes, crushed
1½ tsp Butter, melted

In a small saucepan, combine Squash, Onion and ¼ teaspoon Salt. Cover with water and bring to boil. Reduce heat and simmer, uncovered, for 2 minutes, until crisp tender. Drain. In a bowl, beat the Egg, Mayonnaise, Sugar, Pepper and remaining Salt until blended. Stir in Cheese and Squash mixture. Put into greased 5" Dutch oven. Toss Cornflakes and Butter and sprinkle over top. Bake at 350 OF for 25-30 minutes, until golden brown and bubbly.

Posted by: Thruwurkin

Darned Good Potatoes (Vegetarian)

5 lbs Red Potatoes, peeled and sliced
6 bunches Green Onions, washed and chopped in 1" lengths

16 oz Fresh Mushrooms, chopped
1½ lb Bacon, sliced into 1" pieces

Fry Bacon in 12" DO, mix in Onions, Potatoes and Mushrooms. One large can of Mushrooms, undrained, may be used to keep Potatoes from sticking on bottom. Cover and stir enough to keep Potatoes from sticking to bottom. Use 24 briquettes, 8 on top and 16 on bottom, approx. 40 min or when Potatoes are tender and Onions soft.

Recipe by: Patricia Casey

Posted by: Thruwurkin

Stuffed Jalapeno Poppers

25-30 Jalapeno Peppers (sliced in half lengthwise)
Tuna Salad (made to your preference)
Pineapple Chunks

Hollow out jalapeno pepper halves, removing all seeds; stuff w/ tuna salad mixture, garnish each stuffed pepper with a pineapple chunk & a pinch of parsley and paprika (for color)

Posted by: Guard Dog

Green Bean & White Corn Casserole (Vegetarian)

3 cans French cut Green Beans, drained	3 cans Cream of Celery Soup
3 cans White Shoe Peg Corn, drained	2 tubes Ritz Crackers, crushed
2 small Onions, finely chopped	2 sticks Butter

Mix all above ingredients and place in a greased 12" Dutch oven Crush Ritz Crackers and mix with 2 sticks of melted Butter. Sprinkle on top of Bean Mixture. Cover and bake at 350 degrees for about 30-45 minutes.

NOTE: Chopped water chestnuts, green pepper and/or celery can be added to the mix

NOTE: Chopped or slivered almonds or grated cheese can also be sprinkled on top, the last 10 minutes of baking

Posted by: Thruwurkin

Sautéed Spinach with Pine Nuts & Golden Raisins (Vegetarian)

2 tsp Extra-Virgin Olive Oil	2 tsp Balsamic Vinegar
2 Tbsp Golden Raisins	1/8 tsp Salt
1 Tbsp Pine Nuts	1 Tbsp shaved Parmesan Cheese
2 cloves Garlic, minced	Freshly ground Pepper to taste
1 10oz bag fresh Spinach, tough stems removed	

Heat oil in a large nonstick skillet or Dutch oven over medium-high heat. Add Raisins, Pine Nuts and Garlic; cook, stirring, until fragrant, about 30 seconds. Add Spinach and cook, stirring, until just wilted, about 2 minutes. Remove from heat; stir in Vinegar and Salt. Serve immediately, sprinkled with Parmesan and Pepper

Posted by: Toby2win

Rosemary Red Potatoes (Vegetarian)

2¼ lb small Red Potatoes	¼ cup Shallots, finely chopped
2 Tbsp Fresh Rosemary, finely chopped	2 Tbsp Virgin Olive Oil

Using 10 briquettes underneath and 16 on the lid preheat Dutch oven. Pour Olive Oil into pre-heated Dutch oven. Add Potatoes and roll around until coated with oil. Add Rosemary and continue to roll until coated. Bake for 50 minutes or until you can pierce with fork easily. Roll Potatoes every 15 minutes.

Serves 6 -8

Recipe by: Steve Robinson

Posted by: Thruwurkin

Vegetable Noodle Casserole

12" Dutch Oven preheat to 350

1 can condensed cream of chicken soup undiluted
1 can condensed cream of broccoli soup undiluted
1 1/2 cup milk
1 cup grated Parmesan cheese divided
3 clove garlic minced
2 tablespoons dried parsley flakes
1/2 teaspoon pepper
1/4 teaspoon salt
1 package (16 oz) wide egg noodles cooked and drained
1 package (16 oz) frozen broccoli, cauliflower and carrot blend thawed
2 cups frozen corn thawed

In a bowl, combine soups, milk, 3/4 cup Parmesan cheese, garlic, parsley pepper, salt and mix well. Add noodles and vegetables; mix well. Pour into Dutch oven. Sprinkle with remaining Parmesan. Cover and bake for 45-50 minutes or until heated through. (9 coals bottom, 15 coals top)

Posted by: Toby2win

Rice Pilaf

3 Tbsp Vegetable or Olive Oil	2 tsp chopped fresh Thyme
1 medium Onion, chopped	2½ cups Long Grain Rice
3 cloves Garlic, minced	4¾ cups Chicken Broth
2 large roasted Red Peppers, chopped	Salt and Pepper to taste

Pour Oil in 12" Dutch oven and heat over medium-high heat. Add Onions and sweat. Add Garlic and sweat until soft. Add Rice, coat with oil and lightly saute until rice is a light brown color. Add Broth, Salt and Pepper and stir to combine. Place lid on oven; arrange 7 charcoal briquettes under the oven and 15 on lid. Bake for 20 to 30 minutes, until done. Fluff Rice. Serves 12.

Posted by: Thruwurkin

Zucchini Cheese Bake (Vegetarian)

3 tbs. Butter	3 roma tomatoes (diced)
1 tbs. olive oil	1 green bell pepper (chopped)
2 large zucchini (chopped)	Italian seasoning-salt-pepper (to taste)
1 large onion (diced)	12 oz. Mozzarella cheese
3 cloves garlic (minced)	

Heat 12" dutch oven on a full bed of coals; Add olive oil & butter. Add zucchini, garlic , and seasonings. Add tomatoes and pepper. Reduce coals to bake @ 350 degrees. Top with Mozzarella cheese and cook additional 20 minutes

Posted by: Guard Dog

Breakfast

Apple Breakfast Lasagna

12" Dutch Oven
1 cup - Sour Cream
1/3 cup - Brown Sugar (firmly packed)
2 (9oz) pks - Frozen French Toast
1/2 lb - Boiled Sliced Ham
2 cups - Sharp Cheddar (shredded)
1 (210z) can - Apple Pie Filling
1 cup - Granola Cereal with Raisins

Small bowl, blend sour cream and brown sugar. Chill. Place 6 French Toast slices in bottom of greased DO. Layer ham, 1 1/2 cups cheese and remaining 6 slices of French Toast. Spread apple pie filling on top and sprinkle with cereal. Bake 350 (9 coals bottom/15 coals top) for 20-25mins. Top with remaining cheese and bake 5mins until cheese is melted. Serve with cream mixture.

Posted by: Cobbler Gobbler

Layered Breakfast

2 8oz. cans Refrigerated Quick Crescent Rolls
1 pkg Pork Sausage, cooked and drained
1/2 lb crumbled Bacon, cooked and drained
3 cups frozen Hash Browns
5 Green Onions, chopped
1 1/2 cups Shredded Cheddar Cheese
13-14 Eggs (enough to cover ingredients)
1 cup Milk
1/2 tsp Pepper
1 cup fresh grated Parmesan Cheese, divided

Pat Crescent Rolls into an ungreased Dutch oven, sealing perforations and bringing the rolls 1 inch up the sides. Brown Pork Sausage and Bacon; drain and crumble over dough. Toss Hash Browns and Onions over Sausage and Bacon. Sprinkle with Cheese. In a bowl, combine Eggs, Milk, and Pepper. Pour over ingredients in Dutch oven. Sprinkle top with 1/2 cup Parmesan Cheese. Bake 30 to 40 minutes (18 top/9 bottom) or until golden brown and firm. Top with remaining grated Parmesan Cheese. Serve it up with sliced melons.

Posted by: Thruwurkin

Sausage Gravy and Biscuits

3 cups milk
6 tablespoons all-purpose flour
salt and pepper, to taste
8 ounces breakfast sausage, regular or spicy
2 3/4 cups biscuit mix
3/4 cup milk

Whisk together the 3 cups milk, flour, and salt and pepper, until flour is dissolved. Pour into a skillet. Simmer, stirring constantly, for 15 minutes. Brown sausage in separate skillet, stirring and breaking up until cooked through; drain. Stir sausage into gravy. Mix biscuit mix with remaining 3/4 cup milk in bowl until soft dough forms. Drop by spoonfuls onto greased Dutch Oven. Bake at 450 degrees for 10 minutes, or until nicely browned. Ladle hot sausage gravy over split biscuits.

Posted by: Toby2win

Irish Delight

2 lb. bag frozen O'Brien Potatoes
1 Tbsp Cooking Oil
¼ head of Cabbage, chopped

1 can of Corned Beef
8 Eggs
. Salt & Pepper to taste

Pre-Heat 12" Dutch Oven, using 10 to 12 briquettes under the kettle and 12 to 14 on the lid. Heat the oil in the DO. Add Potatoes, Cabbage, and Corned Beef. Bake until potatoes are almost done. Use a large spoon to make 8 dents in the potato mixture. Break Eggs one at a time into the dents. Sprinkle with Salt & Pepper to taste. Bake at 350 OF until eggs are done to your taste. This dish is great for breakfast, lunch or supper.

Paul Mantz-Powers
Posted by: Thruwurkin

Dad's Sunrise Breakfast Buffet

12 Eggs
4 cups Shredded Potato
1/8 cup Chopped Tomato
1/8 cup Chopped Green Onion
1/8 cup Chopped Green Pepper
2 Tbsp Chopped Pimento (optional, to taste)

2 Tbsp Chopped Hot Pepper (optional, to taste)
1 lb Pork Sausage
1 pkg Sausage Gravy Mix
1 pkg Shredded Colby
Water

Cook Sausage over hot coals in a heavy skillet until done. Separate Fat and Sausage, retaining Sausage for later. Combine Potato, Tomato, Green Onion, and Green Pepper in the skillet using the sausage Fat to sauté with (cook until tender). Add the Sausage to the skillet. Add the package of Sausage Gravy Mix to the skillet and stir until the powder is dissolved (adding Water as needed).

Once the Gravy Mix is dissolved, add the Eggs and stir. This should look like a chopped up omelet.

When the Egg is almost done, sprinkle Shredded Cheese, Pimento, and Hot Pepper over the top.

Allow the Cheese to melt. Serve with some sort of bread on the side (i.e. bagel, Texas toast, dinner roll, etc.....)

Posted by: Thruwurkin

Shipwreck Breakfast

2 Tbsp Butter or Margarine
4 medium Potatoes, peeled and sliced
½ cup Onion, chopped

¾ cup diced Ham
6 Eggs, lightly beaten
1 cup shredded Vermont Cheddar Cheese

In large skillet, melt Butter or Margarine over medium heat. Add sliced Potatoes and cook until almost tender, flipping occasionally. Add Onion and continue cooking until Onion and potatoes are tender.

Reduce heat slightly and add Ham and Eggs. Cook, stirring frequently, until Eggs are set. Sprinkle Cheese on top of mixture and cover, cooking just until Cheese is melted. Remove from heat and serve.

Posted by: Thruwurkin

Early Morning Sausage Ring

2 lbs Hot Pork Sausage	¼ cup Parsley Flakes
2 Eggs, beaten	1 tsp Red Pepper
1 Onion, chopped fine	1 tsp Cumin
2 cloves Garlic, minced	1 tsp Coriander
1½ cups Italian Bread Crumbs	

Mix ingredients well in large pot. Place small pot in center of Dutch oven. Mold sausage mixture around inside wall of Dutch oven and pot to form ring. Bake at 350 for 20 minutes. Drain off grease. Bake 20 minutes more. Remove small pot and turn ring upside down onto plate. Fill with scrambled eggs.

Posted by: Thruwurkin

Sunrise Hash

24oz. pkg. of Shredded Hash Brown Potatoes	1½ cup Milk
½ cup Butter, melted	3 lg Eggs
½ medium Onion, diced	¼ tsp Salt
8oz. pkg. of Shredded Cheddar-Jack Cheese	¼ tsp Pepper
8oz. pkg. of Sliced processed Ham, diced	

Place the Hash Browns in a 12" or 14" well greased Dutch oven. Sprinkle on Melted Butter and the Onion. Cook for 20 minutes at 350 OF (16 briquettes on top and 10 on the bottom) . Sprinkle on Cheddar-Jack Cheese and Ham. Mix together Milk, Eggs, Salt and Pepper. Pour over the Potatoes and Cheese. Cook for about 40 minutes at 350 degrees. Serve with a spicy taco sauce (Tabasco, Gunslinger, etc..) Serves 8-10 adults.

Dan E. Moss Provo,Utah

Posted by: Thruwurkin

Hobo Hash

4 or 5 large Potatoes, cut into 3/8" chunks	Ham, cut into ¼" chunks
1 small stalk Broccoli, diced into small chunks	Cheddar Cheese, mild or sharp, grated
1 doz. Eggs	

Add a small amount of Olive Oil to Dutch oven. Bring up to temperature. Add Ham and cook until done then remove ham. Add Potatoes and cook until they are well browned. Add Ham, Eggs, and Broccoli. Stir, and cook until done over low heat. Cover with grated Cheese until it all melts. Serve with Toast.

Recipe by: Larry Kraemer

Posted by: Thruwurkin

5" Baby Dutch Mountain Man Breakfast

¼ cup Onions, diced	3 pre-cooked Sausage Links
¼ cup Potatoes, diced	3 Eggs, scrambled
1/8 cup Mushrooms, diced	¼ cup Water
1/8 cup Green Peppers, diced	¼ cup Cheddar Cheese, shredded
1 tsp Worcestershire Sauce	Salt, Pepper and Seasonings to taste

Pre-heat the Baby Dutch with 3 coals below, 4 on top. Scramble the eggs. Add the Worcestershire Sauce and Water; beat well. Mix all ingredients together. Pour into 5" Baby Dutch. It barely fits. Cook for 25 minutes with 3 coals below, 4 on top. It is ready when a knife inserted comes out clean. Top with your favorite salsa.

Mark Case Randleman, NC
Posted by: Thruwurkin

Sausage and Pancake Bake

1 lb. Mild Pork Sausage	¼ Vegetable Oil
2 cups Pancake Mix	2 Apples, peeled and sliced thin
1 1/3 cups Milk	Cinnamon Sugar
2 Eggs	

Brown the Sausage in a skillet; drain the Sausage. Mix Pancake Mix, Eggs, Milk and Oil. Stir in the sausage. Pour into a greased 9 x 12 casserole dish or a 12" Dutch oven. Layer the Apples on top and sprinkle the Cinnamon Sugar on top. Bake at 350 deg. for 30 minutes. Serve with syrup

Posted by: Thruwurkin

One Pot Tortilla Breakfast

2 tsp Vegetable Oil	6 large Eggs, lightly beaten
2 med Green, Red, and/or Yellow Peppers, thin sliced	12 6in Fajita-Size Flour Tortillas, warmed
1 small Red Onion, thin sliced	1 jar of Salsa
1 1¼oz package Taco Seasoning Mix	1 tub of Sour Cream
1 can Evaporated Milk	1 lb Shredded Cheddar Cheese

Heat oil in Dutch oven. Add Pepper, Onion and Seasoning Mix; stir well. Cook well for 3 to 5 minutes or until vegetables are crisp- tender. Transfer to bowl, cover. Combine Evaporated Milk and Eggs in bowl. Pour into oven and scramble until soft curds form. Move Eggs to center of oven. Arrange Vegetables around Eggs. Sprinkle Cheese over Eggs and Vegetables. Serve with Tortillas. Garnish as desired.

Robin Kunzler
Posted by: Thruwurkin

Bread

Garlic Cheddar Biscuits

2 cups flour	1/2 cup shortening
2 Tbsp. sugar	1 egg
4 tsp. baking powder	2/3 cup milk
1/2 tsp. cream of tartar	Shredded cheddar cheese
1/2 tsp. salt	

Cut shortening into dry ingredients, add cheese. Beat milk and egg, stir into dry ingredients just until moist. Drop by spoonful onto cast iron drop biscuit pan. Bake at 450 degrees for 10-12 minutes or until golden. Remove from oven and brush with parsley flakes, 1/4 c melted butter and garlic & onion powder.

Posted by: Toby2win

Cornbread

1 cup butter (melted)	3 cups flour
4 eggs (beaten)	4 tbs. baking powder
3 cups milk	1 tsp. salt
2 cups sugar	2 jalapeno peppers (diced)--[*optional]
2 cups cornmeal	

In a large bowl, mix butter, eggs, and milk. In another bowl, sift together sugar, cornmeal, flour, baking powder and salt. Mix dry ingredients into wet ingredients, one cup at a time until well blended.....Spoon mixture into a greased 12" dutch oven and spread evenly. Bake @ 350 degrees for 45 minutes, until golden brown

Posted by: Guard Dog

Applesauce Bread

1/2 cup Vegetable Oil	2 tsp Baking Soda
1 15oz can Applesauce, unsweetened	1 tsp Salt
2 cup Sugar	1/3 cup Milk
2 Eggs, whole	1/2 tsp Nutmeg
1 tsp Vanilla	1 tsp Cinnamon
4 cup Flour	1/2 cup Walnuts, chopped
1 tsp Baking Powder	2 Tbsp Grated Lemon or Orange Rind

You will need a 12" Dutch Oven and about 24 Charcoal Briquets. Lightly spray Dutch oven with Spray Oil. In a large bowl, combine Oil, Applesauce, Sugar, Eggs, and Vanilla. In a separate bowl, combine Flour, Baking Powder, Baking Soda, Salt, Orange Rind, and Spices. Stir in Walnuts. Add Flour Mixture to Applesauce Mixture alternating with Milk. Mix until ingredients are thoroughly moistened. Pour batter into prepared oven. Mix toppings ingredients and sprinkle on top of batter. Bake approximately for an hour or until toothpick inserted in the center comes out clean. Remove from Dutch oven and place on rack to cool. Serves 8 to 10

Gerry and Chauna Duffin
Posted by: Thruwurkin

Johnny Cake

4 cups buttermilk	2 cups whole wheat flour
4 eggs	1/3 cup sugar
1/4 cup butter (melted)	2 tsp. baking soda
4 cups cornmeal	1 tsp. baking powder
2 cups all purpose flour	1 tsp. salt

In a large bowl mix milk, eggs, & butter. In a separate bowl, sift cornmeal, flours, sugar, baking soda, baking powder, & salt. Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Pour mix into a greased 12" Dutch oven and spread evenly. Bake @ 350 degrees for 45 minutes. Rotate oven/lid every 10 minutes

Posted by: Guard Dog

"Country Bumpkin" Pumpkin Bread

4 eggs	1 tsp. nutmeg
2 cups pumpkin	3 1/3 cup flour
1 cup water	2 tsp. baking soda
3 cups sugar	1/2 tsp. salt
1 tsp. cinnamon	1/2 tsp. baking powder
1 tsp. allspice	2 cups chocolate chips

Topping:

1/2 cup brown sugar
1/2 cup oatmeal
1/4 cup softened butter
1/2 cup chopped nuts
1 tsp. vanilla

Mix all ingredients and pour into a greased dutch oven, cover w/ topping. Bake @ 325 degrees for 1 hour. Test with toothpick.

Posted by: Guard Dog

Sweet Potato Biscuits

2 cups Self-Rising Flour	3 Tbsp Butter-Flavored Shortening
3 Tbsp Brown Sugar	1 cup Sweet Potatoes, mashed
1/4 tsp Ground Allspice	1/4 cup plus 2 Tbsp Milk
1/4 cup Butter or Margarine	2 Tbsp Butter or Margarine, melted

Combine first 3 ingredients in a bowl. Cut in 1/4 cup Butter and Shortening with a pastry blender until mixture is crumbly. Add Sweet Potato and Milk, stirring just until dry ingredients are moistened. Turn dough out onto a floured surface; knead 3 or 4 times. Roll dough to a 1/2-inch thickness; cut with a 2-inch biscuit cutter. Place biscuits in a 12" Dutch oven. Brush with melted Butter. Bake at 400 degrees for 12 minutes. Yield 1 1/2 dozen.

Posted by: Thruwurkin

Cappuccino Maple Buns

1/2 cup maple syrup
1/4 cup butter
1 envelope instant cappuccino mix, any flavor (about 1/4 cup)

1/2 cup chopped pecans
1 can (7-1/2 to 12 oz) refrigerated biscuits

In small saucepan, combine syrup and butter. Bring mixture just to a boil over medium heat. Whisk in cappuccino mix. Reduce heat to low; cook and stir 1 minute. Pour mixture into greased 10" Dutch oven. Sprinkle with pecans. Cut biscuits in half and arrange in Dutch oven. Cover and bake at 400 degrees for 15 minutes until just barely golden. Spoon some of the topping over the buns and serve.

Posted by: Corona~Barb

Cinnamon Scones

2 cups White Flour
1/3 cup Sugar
1 Tbsp Baking Powder
1 tsp Cinnamon
1/4 tsp Salt

1/2 cup Butter
2/3 cup Milk
1 Egg, slightly beaten
1 tsp Vanilla

Preheat oven to 400 degrees. Blend together Flour, Sugar, Baking Powder, Cinnamon and Salt. Cut in Butter. Mix Milk, Egg and Vanilla in another mixing bowl. Add to the Flour Mixture, and stir until just moist. Shape dough into an 8-inch round loaf and place in a 8" Dutch oven. Cut into 8 wedges and separate slightly. Bake for 15-20 minutes. Makes 8

Posted by: Thruwurkin

Apple Butter Cake

3 cups flour
1 1/2 tsp baking soda
3/4 tsp salt
3/4 tsp nutmeg
3/4 tsp cinnamon
3/4 tsp ground cloves
3/4 cup butter, softened
1 1/4 cups sugar

3 eggs
1/2 cup buttermilk
1 1/2 cups apple butter
1/2 cup butter, softened
1/4 cup evaporated milk
2 tsp vanilla
1 lb. (4 cups) powdered sugar

Sift together flour, baking soda, salt, nutmeg, cinnamon, and ground cloves; set aside. Beat butter and sugar (3/4 cup) together until fluffy. Beat in eggs, one at a time. Combine buttermilk and apple butter, and add to egg mixture by 1/4 cupfuls alternately with the flour mixture, mixing well after each addition. Pour into greased 12" dutch oven and bake at 350 degrees for 35 to 40 minutes. Cool completely. In small mixing bowl, combine 1/2 cup butter, evaporated milk, vanilla and powdered sugar. Mix until frosting is smooth and shiny. If too thick, add a few more drops of evaporated milk. Frost cooled cake.

Posted by: Corona~Barb

Baked Apple Jacks

4-5 Golden Delicious Apples
1 tblspn Cinnamon
1/2 tspn. Nutmeg
1/2 cup chopped Pecans

1/2 cup chopped raisins
3/4 cup hot water
butter

Wash apples, remove stem and core, scoop out center of apple, making a reservoir approx. 1 1/2 inches in diameter and 1/2 inch from bottom of apple. Combine cinnamon, nutmeg, pecans, and raisins, then stuff this mixture into hollowed apples. Pour hot water into bottom of 10" Dutch oven, place stuffed apples in oven, and top each apple with a pat of butter. Bake @ 375 degrees for 30-40 minutes. Remove apples & baste with juices from bottom of oven. Serve baked Apple Jacks with a scoop of vanilla ice cream on the side

Posted by: Guard Dog

Polenta Cakes

1 pkg Polenta
1/2 cup Flour
Salt and Pepper to taste

1 Egg, beaten
1 Tbsp Parmesan Cheese
Oil

Wrap Polenta in cling wrap and chill until firm. Cut Polenta into rounds and dip in Egg that has been beaten and dredge in Flour mixed with Parmesan Cheese, Salt and Pepper. Fry in Oil until golden brown. Drain on paper towels. Makes 2 per person.

Posted by: Toby2win

Coconut Crunch Banana Cake

5 Tbls. butter
1 package coconut pecan frosting mix (NOT the can of ready made)
1 cup quick cooking oatmeal
1 cup sour cream
4 eggs
2 large bananas
1 box yellow cake mix

In a saucepan, melt butter, then stir in frosting mix and rolled oats until crumbly; set aside. In a large bowl, blend sour cream, eggs and bananas until smooth. Mix in cake mix, stirring well for 2 minutes. Pour 1/3 of the batter (2 cups) into greased 10" dutch oven. Sprinkle with 1/3 of crumb mixture (1 cup). Repeat twice with batter and crumbs. Bake at 350 degrees for 50 to 60 minutes. Cool well. You could use a dutch oven liner or parchment paper and turn this upside down.

Posted by: Corona~Barb

Dessert

Mississippi Swamp Cake

Use a 12" DO

1 21oz. can Cherry Pie Filling	1 cup Chopped Pecans
1 box Chocolate Cake Mix	1 stick of Butter or Margarine
1 12oz. can of Dr Pepper or Black Cherry Soda	Cooking spray (Pam)
2 cups Shredded Coconut	

Line DO with aluminum foil or don't and spray with a light coat of cooking spray (Pam). Put Cherry Pie Filling in and spread over bottom. Pour dry Cake Mix in and spread. Pour the Soda Pop over the Cake Mix and use a spoon to mix soda. Stir enough to moisten the cake. Cover the top with Coconut and then Pecans. Cut the Butter in pats and arrange over top of everything. Bake with 8 coals under bottom and 15 or so on top. Cook until done, approximately 45 min to 1 hr. Remember to cook top heat only the last 15 to 20 minutes. Cherries tend to scorch so not too much bottom heat. Serve with ice cream if you have any. It's good hot and it's also good cold for breakfast.

Posted by: Thruwurkin

Turtle Cake

1 Box Chocolate Cake Mix (prepared according to directions)
1 can sweetened condensed milk
1 lb. Caramel (melted)
1 cup Pecans
1 cup Chocolate chips

Pour 1/2 of prepared cake batter into greased 12" Dutch oven and bake @ 350 degrees for 20 minutes. The cake will not be done. Pour melted caramel & condensed milk over cake. Add the remaining cake batter and bake additional 10 minutes. Top with pecans and chocolate chips. Finish baking until cake is done. Test with toothpick

Posted by: Guard Dog

Corn Flake Crunchies

1 cup light corn syrup	1 cup sugar
1 1/2 cups creamy peanut butter	1 tsp. vanilla
5 cups corn flakes	

Boil corn syrup and sugar in small Dutch oven until sugar dissolves. Remove from heat, stir in peanut butter & vanilla. Add cornflakes, mix well until all corn flakes are coated. Drop coated corn flakes from a teaspoon onto wax paper. Allow to cool.

Posted by: Guard Dog

EZ Bake Cake

1 box yellow cake mix
3 eggs
1/3 cup vegetable oil
1 30 oz. can sliced peaches

Combine cake mix, eggs, vegetable oil, and syrup from peaches; mix until smooth. Pour into a greased 12" Dutch oven; arrange peach slices on top. Bake @ 350 degrees for 1 hour

Posted by: Guard Dog

Tutti Fruity Muffins (Sugar Free)

1 egg	1 teaspoon vanilla
1/4 cup oil	1 cup flour
2 tablespoons agave nectar	1 teaspoon baking soda
2 tablespoons maltitol	1/4 teaspoon salt
1/4 cup yogurt	2/3 cup blueberries or raspberries or black berries
1 medium banana	1/4 cup coconut

Pre heat oven to 350 degrees. Line 12 muffin cups. In a large bowl beat together egg with oil with a whisk. Beat in agave, maltitol, Stir in mashed banana, yogurt, coconut & vanilla. In a medium bowl, stir together flour, baking soda & salt, then gently stir in the berries. Gently fold in the flour mixture into the banana mixture just to moisten the dry ingredients. Fill muffin cups 2/3 full. Bake 15 to 18 minutes or until golden brown. Allow to cool 5 minutes in pan. Makes 12 muffins.

Posted by: Toby2win

Triple Chocolate Marshmallow Cake

1½ cup Water	2 Cadbury Caramello Bars
1 10oz bag Miniature Marshmallows	½ cup Milk Chocolate Chips
¼ cup Cocoa Powder	½ cup Dark Chocolate Chips
2 Chocolate Cake Mixes; prepared as directed	½ cup White Chocolate Chips
1 cup Light Brown Sugar	

Line the bottom and sides of a 8 qt Dutch oven with heavy aluminum foil. Spray the foil well with cooking spray on sides and bottom. Mix the Water, Cocoa Powder, and Brown Sugar together and pour into the Dutch oven. Add the bag of Marshmallows, spreading them out evenly, then cover them with ½ of the prepared Chocolate Cake Mix. Add a layer of broken up Caramello Bars, then pour the remaining batter over the Chocolate Pieces. Sprinkle Chocolate Chips over the Cake Batter. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top, for 60 minutes. This is approximately 360 degrees F. Serve warm with whipped cream.

Posted by: Thruwurkin

Dutch Babies

3 eggs
1/2 cup flour
1/2 tsp. salt
1/2 cup milk

2 tbs. butter
1 1/2 pts. strawberries
sour cream/whipped cream (optional)

Whisk eggs until well blended. Stir in flour, and salt, add milk. Stir in melted butter. Pour mixture into a greased 10" Dutch oven. Bake @ 375 degrees for 30 minutes. Serve w/ strawberries

Posted by: Guard Dog

Pooch's Poached Pears

4-6 Pears (peeled, cored, and sliced)
1 1/2 cups Red Wine
3/4 cup sugar

2 tbs. lemon juice
2 tbs. vanilla
2 tbs. cinnamon

Combine all ingredients (except pears). Bring to boil, turn down to simmer and add pears. Simmer for 10 minutes, turn pears over and simmer additional 10 minutes, until tender. Remove pears & set aside to cool; boil wine sauce to reduce by half. Pour sauce over poached pears and enjoy.

Posted by: Guard Dog

Black Forest Cream Cheese Pound Cake

4 Eggs
1/2 cup Milk
8oz. Cream Cheese, softened

1 box Super Moist Chocolate Cake Mix
3/4 cup Cherry Pie Filling
1 tsp Almond Extract

Mix Eggs, Milk and Cream Cheese until smooth. Add Cake Mix and Almond Extract; mix well. Pour half into a well-greased and floured 10" bundt pan. Add a layer of Pie Filling then remaining Cake Batter. Place pan on a trivet in a 12" deep Dutch oven. Bake at 350 degrees for 50 minutes.

Posted by: Thruwurkin

Dog's Apple Cobb

1 box Yellow Cake Mix
2 cups Brown Sugar
1 1/2 cups Water
2 cans Apple Pie Filling

Cover bottom of greased 12" Dutch oven with pie filling. Top apple pie filling with brown sugar. Mix water and cake mix, pour cake batter evenly over top. Bake @ 350 degrees for 1 hour. Rotate oven/lid every 15 minutes

Posted by: Guard Dog

Pecan Pie (Sugar Free)

8 inch pie shell unbaked	1/4 maltitol syrup
1 cup pecan halves	1/2 cup agave nectar
3 eggs or 3/4 cup egg beaters	1/4 teaspoon salt
1/2 cup splenda	2 teaspoon vanilla
1/4 cup sugar free maple syrup	1/4 cup melted butter

Make pastry shell with fluted edge. Spread nuts onver bottom of shell. Beat eggs and splenda & syrups, salt, vanilla and butter. Pour filling over pecans. Bake 10 minutes in a 12 in DO with a trivet a in very hot oven 450 degrees. Reduce to 350 and bake for 35 minutes, rotating cover and base. Completely cool before serving. We made this this weeked and comments "Are you sure this is sugar free?" For those who need their sugar fix. Use 1 cup karo syrup and 1/2 cup sugar in the place of the above syrups and splenda

Posted by: Toby2win

Crispy Fruity Cobbler

1 30 oz. can Cherry Pie Filling	1 cup oatmeal
1 30 oz. can pears (diced)	1/2 cup pecans (chopped)
2 cups sugar	1 stick butter 1 tsp. vanilla

Line 12" Dutch oven with aluminum foil. Cover bottom with cherry pie filling and pears. In a mixing bowl, add remaining ingredients, except butter, and stir. Cut butter into small squares, and mix in with fingers until mixture forms crumbs. Distribute evenly over fruit mixture. Bake @ 350 degrees for 50 minutes until golden brown & bubbly

Posted by: Guard Dog

Fruit Cocktail Crumble

2 cups flour	1 cup sugar
2 tsp. baking soda	1 tsp. salt
2 eggs (slightly beaten)	2 cans fruit cocktail
1 cup brown sugar	1 cup chopped nuts
1 cup juice (from fruit cocktail)	

Mix flour, white sugar, baking soda, & salt together. Add egg, fruit cocktail, and juice...pour into 12" Dutch oven, and top with brown sugar and chopped nuts. Cover and bake @ 350 degrees for 45 minutes.

Posted by: Guard Dog

Bread Pudding

Bourbon sauce:

1 stick butter
1 cup sugar

1 egg
1 cup +(1 shot) Bourbon Whiskey
Bourbon shot is for the cook during preparation

Pudding:

1 loaf French bread cut into 1" squares
1 qt. milk
3 eggs
2 cups sugar
2 tbs. vanilla

1 cup raisins
1/4 tsp. allspice
1/2 tsp. cinnamon
3 tbs. butter

Bourbon sauce preparation:

In a saucepan, melt butter, add sugar & egg, whisking to blend well; whisk in bourbon. Remove from heat and allow to cool.

Bread Pudding preparation:

In a large mixing bowl, soak bread in milk, crush w/ hands until well mixed. In a separate bowl, beat eggs, add sugar, vanilla, spices, and raisins. Pour mixture into a greased 12" Dutch oven. Bake @ 350 degrees for 45 minutes. Serve with bourbon whiskey sauce on the side

Posted by: Guard Dog

Dutch Oven Smares

DISCLAIMER #1: I have not tried this recipe.
DISCLAIMER #2: I can't wait to try this recipe!

Graham crackers
Miniature marshmallows
Hershey milk chocolate candy bars

Lightly spray a round cake pan that will fit in the Dutch oven. Break up graham crackers and candy bars. Layer pan with graham crackers, then bars, then marshmallows, and then start over until your pan is full. Place pan inside your dutch oven (on a trivet maybe?) Cook in dutch oven over hot coals about 30 minutes.

This is how I got this recipe, I would also have coals on the top of the lid to try and brown the marshmallows a little. You know, I have graham crackers and marshmallows, I would just have to go to the store to get Hershey bars

Posted by: jjokub

Chocolate Cherry Cheesecake

1 Box Chocolate cake mix (prepare as directed)
1 20 oz. can Cherry Pie Filling
8 oz. Cream Cheese

1 egg
3 tbs. sugar
1 tsp. vanilla

Pour prepared cake mix into greased 12" Dutch oven. Spoon Cherry Pie Filling over cake batter. In a small bowl, combine cream cheese, sugar, egg, and vanilla, blend until smooth. Place dollops of mixture on top of cherry pie filling. Bake @ 350 degrees for 1 hour.

Posted by: Guard Dog

Addie's Quick n' Easy Tomato Spice Cake

1 box Spice Cake Mix
1 can Tomato Soup
1/4 cup Water

Mix cake as directed, using tomato soup and water for liquid add eggs if directed, and bake as instructed on cake package. Top w/ cream cheese frosting.

Posted by: Guard Dog

Mayonnaise Cake

2 cups Flour	1 cup sugar
1/2 cup Cocoa	3/4 cup Mayonnaise
1 1/2 tsp. Baking Soda	1 cup water
1/4 tsp. salt	1 tsp. vanilla

Sift together flour, cocoa, baking soda, & salt; Combine the sugar, mayonnaise, water, & vanilla; stir into a smooth cream. Add dry ingredients into cream mixture, stir until well blended. Pour batter into a greased 12" Dutch oven. Bake @3 50 degrees for 25-30 minutes. Rotate oven/lid every 10 minutes

Posted by: Guard Dog

Blueberry Cheesecake Cake

1 box white cake mix
2 cans blueberries (in light syrup)
16 oz. cream cheese
1 stick butter
1 package sugar cookie mix

Drain blueberries. Stir 1 1/2 cups blueberry syrup into cake mix, then pour into greased 12" Dutch oven. Top with 1 can blueberries and 8 oz. cream cheese. Repeat with another layer of blueberries and remaining cream cheese. Combine melted butter and sugar cookie mix, and spread evenly over top. Bake @ 350 degrees for 1 hour.

Recipe courtesy of Courtney (IRG 1.0)

Posted by: Guard Dog

Earthquake Cake My Way

1 container of pecan/coconut frosting	8 ounces cream cheese, softened
1/2 cup pecans, chopped	1/2 cups margarine melted
1 box German Chocolate Cake Mix	1 teaspoon vanilla
1 pound box powdered sugar	

Grease the bottom and sides of a 12" dutch oven. Combine frosting and pecans and spoon evenly into dutch oven. Mix cake according to directions and pour over nuts. Combine powdered sugar, cream cheese and margarine and heat slowly, stirring to combine. Take off of heat and add vanilla. Pour over top of cake mix and cook at 350 for about 45 minutes until cake looks done. This recipe is a candidate for a Dutch oven liner.

Posted by: Corona~Barb

Toffee Top Cheesecake Bars

I just made these using a dutch oven liner. I will post my comments and pictures under camp gadgets.

1 1/4 cups flour	1 (14 oz) can sweetened condensed milk
1 cup powdered sugar	2 eggs
1/2 cup cocoa powder	1 tsp vanilla extract
1/4 tsp baking soda	1 pkg Heath Toffee Bits, (1 3/4 cups) divided
1 cup (2 sticks) butter or margarine, softened	1/2 cup chocolate chips
1 pkg. (8 oz) cream cheese, softened	

Combine flour, powdered sugar, cocoa and baking soda in a medium bowl; cut in butter until mixture is crumbly. Press into bottom of ungreased 12" Dutch oven; bake at 350 degrees for 15 minutes, until puffy and just barely set. Beat cream cheese until fluffy; add condensed milk, eggs and vanilla and beat until smooth. Stir in 1 cup of toffee bits and chocolate chips. Pour mixture over hot crust and bake for another 25 minutes, until set and edges just begin to brown. Cool for 15 minutes. Sprinkle remaining 3/4 cup toffee bits evenly over top and cool completely; refrigerate if possible for better set. (I put it in a cooler with ice) Store leftovers covered in refrigerator.

Posted by: Corona~Barb

Poor Man's Pie

1 cup flour	1 stick butter
1 cup sugar	1 can (15 oz) Chopped Pears in light syrup
1 cup milk	1 can (20 oz) Chunk Pineapple in their own juice
3 Tablespoons baking powder	

Lightly spray or grease a 12" Dutch oven, add butter and place over about 20 coals to melt butter. Mix dry ingredients, add milk, stir well. Pour over melted butter in oven, DO NOT MIX. Pour canned fruits over dough mixture, juice and all. DO NOT MIX. Cover with lid. (8 coals under oven, 17 on top of lid). Rotate lid and oven at least every 15 minutes. Check at 45 minutes. This can take as long as an hour and fifteen minutes with more coals on the lid during the last part of the cooking time to brown it nicely. Check with a toothpick. Other fruits work good too.

Posted by: jjokup

Stoopid's Fruit Cobbler

1 30 oz. can fruit cocktail	1/2 tsp. nutmeg
1 30 oz. can peaches	1 yellow cake mix (dry)
1 12 oz. can crushed pineapple	1 cup brown sugar
1/2 cup instant tapioca	1/4 lb. butter (cut in pieces)
1/2 tsp. cinnamon	

Dump canned fruit with juices in a 12" dutch oven. Add tapioca, cinnamon, & nutmeg. Stir to mix. Sprinkle dry cake mix over fruit. Sprinkle brown sugar evenly on top of cake mix. Drop butter pieces all over top of brown sugar. Cover & bake @ 375 degrees for 45 minutes. Stoopid tip: stick finger inside cobbler...if it burns it's done.

Posted by: Guard Dog

Raspberry-Kissed Chocolate-Almond Crostada

1 package (7 oz) almond paste
3 Tbls butter, softened
1 egg white
3 oz semisweet baking chocolate, melted
1 refrigerated pie crust (from 15-oz box), softened as directed on box
2 Tbls seedless red raspberry jam
1 egg white
1/4 cup sliced almonds

Garnishes:

1 Tbl powdered sugar
semisweet chocolate curls

You can make this directly in a 12" Dutch oven or use a smaller round flat pan (I use the removable bottom of a tart pan). Line the Dutch oven or pan with cooking parchment paper. Break up almond paste into medium bowl; add butter and egg white and beat until smooth. Beat in melted chocolate until well blended. Unroll pie crust; place on center of pan. Spoon almond filling onto middle of crust; spread evenly to within 1 1/2 to 2 inches of edge. Spread jam over filling. Fold edge of crust over filling, forming pleats; press down slightly. Whip egg white with a fork. Brush over pastry and sprinkle almonds over filling and crust. Bake 25 to 35 minutes at 375 degrees, until crust is golden brown. Cool completely, about 1 hour. Garnish top with sifted powdered sugar and curls of chocolate. (use potato peeler on block of chocolate)

Posted by: Corona~Barb

Orange Cream Squares

1 roll (16.5 oz) refrigerated sugar cookies
2 Tbls grated orange peel (from 2 large oranges)
2 pkgs (8 oz each) cream cheese, softened
1/4 cup granulated sugar
1/2 cup orange marmalade
1 tsp orange-flavored liqueur or 1/4 tsp orange extract
2 eggs
3 Tbls heavy whipping cream
2 drops orange food color (or 2 drops yellow and 1 drop red food color)
1 1/2 tsps butter
1/2 cup white vanilla baking chips

Press cookie dough evenly on bottom and 1 inch up sides of ungreased 12" Dutch oven. (If dough is sticky, use floured fingers.) Sprinkle evenly with orange peel. In medium bowl, beat cream cheese, sugar, marmalade and liqueur about 1 minute until well blended. Add eggs; beat until well blended and mixture is creamy. Spread evenly in crust. Bake 30 - 35 minutes at 350 degrees until crust is golden brown and center is set. Cool 1 hour. Heat whipping cream and food color until almost boiling. Add butter and baking chips and stir until chips are melted. Spread mixture evenly over bars. Chill about 1 1/2 hours until firm.

Posted by: Corona~Barb

Impossible Coconut Pie

1/2 c Bisquick
1/2 c sugar
4 eggs
2 c milk

4 oz coconut
1 teaspoon vanilla
2 tablespoon butter for pie pan

Beat well with a hand mixer. Pour into buttered pie pan. Place the pie pan in 12 in DO on a trivet. Bake for 30 minutes rotating cover and base every 15 minutes.

Posted by: Toby2win

Fudge Crostata with Raspberry Sauce

I won the Beach DOG dessert contest in 2005 with this dessert.

1 package refrigerated pie crusts
1 package (6 oz) semisweet chocolate chips (1 cup)
1/2 cup (1 stick) butter or margarine, divided

2/3 cup sugar
2 eggs, divided
1 cup ground almonds

Raspberry Sauce:

1 package (12 oz) frozen raspberries, thawed, blended
3/4 cup sugar
1 tsp lemon juice

Prepare pie crust according to package directions for 2-crust pie. In 10" tart pan with removable bottom, place one prepared crust; press in bottom and up side of pan. Trim edge if necessary. In small saucepan over low heat, melt chocolate chips and 2 tablespoons butter, stirring constantly until smooth. In medium-sized bowl, beat remaining 6 tablespoons butter with sugar until light and fluffy. Separate 1 egg; set aside egg white; add egg yolk, whole egg, almonds, and melted chocolate to butter mixture; blend well. Spread mixture evenly over bottom of pie-crust-lined pan. To make lattice top, cut remaining crust into 1/2" wide strips. Arrange strips in lattice design over chocolate mixture; trim and seal edges. In small bowl, beat egg white until foamy; gently brush over lattice. Bake pie in a 12" dutch oven at 425 for 10 minutes. Reduce temp to 350, and bake 30 to 35 minutes longer, until crust is golden brown. Cool completely on wire rack.

Note: For camping, I blend the raspberries at home, put in a ziploc bag and finish the recipe onsite. If you don't want to do this ahead of time, then use a potato masher to blend raspberries.

For Raspberry Sauce, blend raspberries at high speed in food processor until smooth. Press through large strainer to remove seeds; discard seeds. In small saucepan, combine raspberry puree, sugar and lemon juice; mix. Place over medium-low heat and bring to a boil; boil 3 minutes, stirring constantly. Remove from heat and cool. **Note:** Cover edge of pie crust with foil strip during last 10 minutes of baking, if necessary, to avoid excessive browning.

Posted by: Corona~Barb

Nestle's Quick Cocoa Cake

3 cups flour	1 tsp. salt
2 cups brown sugar	1 3/4 cups warm water
1/4 cup NESTLE'S QUICK	1 1/4 cups cooking oil
2 tsp. baking soda	4 eggs
2 tsp. baking powder	

Combine all ingredients and mix well; pour into greased 12" Dutch oven. Bake @ 350 degrees for 45 minutes

Posted by: Guard Dog

Almost Pumpkin Pie

Filling:

1 29oz. can Pumpkin
3 tsp. Pumpkin Pie Spice
3 Eggs
1 cup Sugar
1/2 tsp. Salt
1 tsp. Vanilla
1 cup Evaporated Milk

Topping:

1 package Yellow Cake Mix
1 cup Pecans, chopped
1 cup Butter

Mix all Filling Ingredients. Pour into a greased 12" Dutch oven. Cut Butter into Cake Mix with a pastry blender, then mix in Nuts. Sprinkle over top of filling. Bake for 1 hour with 8 charcoal on the bottom and 16 on top. Dessert is done when a knife inserted in the center comes out clean. It is also good cold.

Posted by: Thruwurkin

Oat 'CRAZED' Chocolate Chip Cookies

1 cup butter (room temperature)	1 tsp. salt
1 cup brown sugar (packed)	3 cups oatmeal
1/2 cup sugar	1 cup shredded coconut
2 large eggs	1 cup CRAISINS
1 tsp. vanilla	1/2 cup chocolate chips
1 1/2 cups flour	1/2 cup chopped pecans
1 1/4 tsp. baking soda	1/2 cup chopped walnuts

In a large bowl, cream together butter, sugars, eggs, and vanilla. Stir in flour, baking soda, salt & oatmeal; mix well. Stir in remaining ingredients. In a lightly greased 14" dutch oven, drop tablespoons of cookie dough in small balls, about 2" apart in bottom of oven. Bake @ 325 degrees for 12-14 minutes. Repeat process until all cookie dough is used.

Posted by: Guard Dog

Aunt Betty's Apple Cobbler

Filling: 8 cups Granny Smith apples (peeled & sliced)

1 cup sugar

1/4 cup fresh squeezed lemon juice

1/4 cup water

1 tsp. cinnamon

1/2 tsp. nutmeg

1 cup golden raisins (*optional)

Topping: 2 cups flour

2 cups brown sugar (packed)

1 cup oatmeal

3/4 cup butter (melted)

1/2 tsp. salt

Place peeled & sliced apples in bottom of greased 12" Dutch oven; combine remaining filling ingredients in bowl, pour over apples and toss lightly. Combine all topping ingredients and mix thoroughly; spread topping mixture evenly over apples. Cook @ 350 degrees 45-50 minutes. Rotate oven/lid every 15 min.

Posted by: Guard Dog

Pumpkin Dump Cake

1-29oz. can Pumpkin

3 tsp Pumpkin Pie Spice

3 Eggs

1/2 tsp Salt

1 tsp Vanilla

1 cup Evorapted Milk (Eagle Brand - small can)

1 Yellow Cake Mix

1 cup Chopped Pecans

1 cube Butter

Mix all ingredients, except the last 3, and pour into a greased 12" Dutch oven. Cut Butter into Cake Mix Sprinkle on top of mixture in DO. Sprinkle Pecans on top. Start with 8 coals on bottom & 16 on top cook till done. Add a little water to the top after it heats up, gives a little nicer top. NUMBER 1 thing not to do. DONT forget the Cool Whip.

Posted by: Thruwurkin

Cherry Swirl

3/4 cup Margarine

1 cup Sugar

2 1/4 cups Flour

3/8 tsp Salt

3/8 tsp Baking Powder

3/4 tsp Vanilla Extract

1/4 tsp Almond Extract

3 Eggs, beaten

1/4 cup Milk

Mix all the above ingredients together and put 3/4 of the batter in a 10" Dutch oven. Place 1/2 can Pie Cherries on top, then dollop the remaining batter on top. Bake at 350 degrees for about 30 min. Drizzle powdered sugar frosting on top.

Wayne Jewkes

Posted by: Thruwurkin

Pumpkin Delight

Crust: 1 yellow cake mix (reserve 1 cup of mix)
1 egg (beaten)
1/2 cup butter (melted)

Filling: 1 30 oz. can pumpkin
3 eggs (beaten)
3 tbs. pumpkin pie spice
1 cup milk
3/4 cup brown sugar

Topping: 1 cup cake mix
1/4 cup sugar
3 tbs. butter
1 tsp. cinnamon

PREPARE CRUST- Mix together cake mix, egg, and melted butter; Press into bottom and 1 1/2" up sides of 12" dutch oven.

PREPARE FILLING- In a bowl, combine all ingredients and mix well. Pour filling into pie crust.

PREPARE TOPPING- In a small bowl, combine cake mix, sugar, cinnamon; Stir to mix, cut in butter until crumbs form...sprinkle over topping. Bake @ 350 degrees for 1 hour.

Posted by: Guard Dog

Apple Peanut Butter Crisp

6 to 8 Green Apples, pared and sliced
1/2 cup Water
2 Tbsp Lemon Juice
1 Tbsp Cinnamon

3/4 cup Flour
3/4 cup Brown Sugar
1/3 cup Peanut Butter
1/4 cup Margarine

Arrange Apple Slices in bottom of a lightly oiled 10" Dutch oven. Mix Lemon Juice and Water and pour over Apples. Sprinkle Cinnamon on top. Mix remaining ingredients until crumbly.

Spread evenly over the Apples. Bake at 350 degrees for about 40 minutes or until golden brown.

Serve with a small scoop of vanilla ice cream or a dollop of whipped cream. Mix two tablespoons of caramel sauce with a tablespoon of peanut butter for a decadent sauce.

Posted by: Thruwurkin

Blueberry Blintzes (Sugar Free)

3 cups Blueberries
2 cups Cottage Cheese
1/2 cup Splenda
2 Tbsp Agave Nectar
2 tablespoon maltitol

Tbsp grated Lemon Rind
Pinch of Salt
2 Crepes
1 Tbsp Butter

Combine blueberries, cottage cheese splenda, agave, matitol, lemon rind and salt in a large bowl. Toss gently to mix. Divide filling onto crepes(about 1/3 cup each). Fold crepes into triangles Spread butter on to parchment sheet. Add Crepes. Place in heated dutch oven back at 400 until lightly browned.

Posted by: Toby2win

Pumpkin Cheesecake with Praline Sauce

Crust:

1 cup graham cracker crumbs (about 16 sqs.)
1/4 cup chopped pecans
1/4 cup butter, melted

Filling:

4 (8 oz) pkg cream cheese, softened
1 cup firmly packed brown sugar
2/3 cup sugar
5 eggs
1/4 cup flour
2 tsps pumpkin pie spice
2 Tbl brandy, if desired
1 (16 oz) can (2 cups) pumpkin

Praline Sauce:

1/2 cup firmly packed brown sugar
1/4 cup water
1/4 cut butter (do not substitute margarine)
1 egg, beaten
1/4 cup chopped pecans
1/2 tsp vanilla

Garnish:

pecan halves, if desired

In small bowl, combine crust ingredients; press firmly in bottom of ungreased 9" springform pan. In large bowl, beat cream cheese until smooth and creamy. gradually beat in 1 cup brown sugar and 2/3 cup sugar until smooth. Slowly add 5 eggs, one at a time, beating just until blended. In small bowl, combine flour, pumpkin pie spice, brandy, and pumpkin; mix well. Gradually add to cream cheese mixture; beat until smooth. Pour into crust-lined pan. Bake in 12" dutch oven at 350 degrees for 1 hour 20 minutes to 1 hour 30 minutes, or until center is set. Remove from coals and let dutch oven cool uncovered for 30 minutes. Remove pan and run sharp knife around sides. Cool to room temperature on wire rack. Garnish with pecan halves, if desired. Cover and refrigerate 4 hours or overnight. In small saucepan over medium heat, combine 1/2 cup brown sugar, water, and 1/4 cup butter. Bring to a boil; boil 2 minutes. Gradually blend small amount of hot syrup into beaten egg. Return egg mixture to saucepan; cook over low heat 1 minute, stirring constantly. Remove from heat; stir in 1/4 cup pecans and vanilla. Remove sides of pan from cheesecake. Serve sauce slightly warm over wedges of cheesecake. Store in refrigerator.

Posted by Corona~Barb

Cookie Dough Bread Pudding

6 cups dry bread cubes
1 roll of refrigerated cookie dough
2 eggs
2 1/2 cups milk
1 1/2 tsp vanilla

Topping:

1 cup vanilla yogurt
5 Chips Ahoy chocolate chip cookies, crushed
1/2 cup brown sugar
1/2 cup vanilla yogurt

Grease a 10" DO. Combine bread cubes and cookie dough in DO. In bowl, whisk together the rest of the ingredients, except topping. Pour over bread cubes and stir to combine; allow to soak in for 5 minutes. Cook at 375 degrees for 30 minutes, until set and just starting to brown. Spread cup of vanilla yogurt over warm pudding and top with cookie crumbs. Cover DO with foil and allow to cool. (be sure foil is not touching food)

Posted by: Corona~Barb

5-Inch Peach Cobbler

16oz can Sliced Peaches (or your favorite fruit)
¾ cup Dry French Vanilla Cake Mix
1 Tbsp Butter
3 Tbsp Lemon-Lime Soda

Drain Peaches and retain liquid. Place Peaches in the bottom of the 5" oven. Pour in enough liquid to just cover all of the Peaches. Sprinkle the Cake Mix evenly over the top of the Peaches. Cut the Butter into small pieces and dot the dry cake mix with it. Slowly pour the Sprite over the top. Bake with 4 to 5 coals around the bottom of the oven and 3 to 4 coals on the top. The cobbler is done when the top is browned and the juice is bubbling through and thickened.

Posted by: Thruwurkin

Oatmeal Carmelitas

Crust:

½ cup Oatmeal
¼ cup Flour
¼ tsp Baking Soda
4 Tbsp Butter, melted
¼ cup Brown Sugar

Filling:

¼ cup Nuts, chopped
¼ cup Milk Chocolate Chips, to taste
½ cup Caramel Ice Cream Topping
1½ Tbsp Flour

Mix crust ingredients; press half of mixture into 5-inch Dutch oven. Bake at 350 degrees for 10 minutes. Sprinkle with Nuts and Chips. Mix Caramel Topping and Flour. Pour over Nuts and Chips. Sprinkle with remaining crust. Bake at 350 degrees for 15-20 minutes till golden.
2-4 servings.

Posted by: Thruwurkin

Upside Down Caramel Apple Biscuits

¼ cup butter
½ cup caramel ice cream topping
¼ cup packed dark brown sugar
6 cups sliced peeled Granny Smith apples (about 4 medium)
½ cup chopped pecans
1 can (16.3 oz) Pillsbury® Grands refrigerated biscuits (8 biscuits)

In a skillet, cook butter and caramel topping over medium-high heat, stirring occasionally, until melted and bubbly. Stir in brown sugar and apples. Cook over medium-high heat 12 to 15 minutes, stirring occasionally, until apples are tender. Grease a 10" dutch oven. Sprinkle pecans over bottom and top with caramel-apple mixture. Separate biscuits; gently stretch biscuits and place over caramel-apple mixture. Bake at 350 for 18 to 23 minutes until golden brown. Cool about 10 minutes, then invert on plate. Best served warm.

Posted by: Corona~Barb

Sauces

Creamy Peanut Butter Dip for Apples

1/3 cup Creamy Peanut Butter
2 Tbsp Minced Crisp Bacon
1 cup Dairy Sour Cream

1 tsp Prepared Horseradish
Sliced, unpeeled Red Eating Apples

Combine Peanut Butter and Bacon; beat in sour cream. Stir in Horseradish. Serve as dip for Red Apple slices. Makes about 1 1/2 cups, enough for 8 or more people.

Posted by: Thruwurkin

Great Sauce for Chicken or Veggies or as a Hot Dip

Ingredients (variable to taste) Fire it up

1 + Tbl spoon Chipotle sauce (I use more)
a finely cut red pepper I usually use only half of one
1 tbl spoon butter
salt an pepper to taste

Some oregano
1+tbl spoon crushed garlic
squeeze half a lemon

Fry up the above ingredients just to get them hot. Lower heat

Add 1/2 cup of Feta cheese and get it melted. Mix into 16 oz of sour cream. Pour over hot chicken etc

Posted by: Ma3tt

Pico De Gallo

5 Ripened Tomatoes, seeded, small dice
1 Red Onion, small dice
3 Jalapeno Peppers, seeded, fine dice
½ cup chopped fresh Cilantro

¼ cup fresh Lime Juice
Kosher Salt
Black Pepper

Mix all ingredients in bowl. Season to taste with Kosher Salt and ground Black Pepper. Chill and serve.

El Dorado Hills Fire Department
Posted by: Thruwurkin

Buttered Rum Sauce

3/4 cup whipping cream
3/4 cup sugar
1/4 cup butter

3 tbs. Captain Morgan's Spiced Dark Rum
1/2 tsp. vanilla
1 cinnamon stick

Combine cream & sugar in 8" dutch oven on a full bed of coals. Add cinnamon stick; cook until mixture comes to full boil. Cook with 6 coals on bottom of oven until slightly thickened. Remove from heat and stir in butter, rum & vanilla. Use sauce warm. Serve Buttered Rum Sauce over ice cream

Posted by: Guard Dog