

Campfire Cooking

1,200+ recipes for the campfire, barbecue, grilling, camp stove or Dutch oven



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Version 2 Compiled by Michael Burton

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Appetizer

Cold Appetizers

B&B's Pickled Eggs

Thruwurkin

2 dozen hard boiled Eggs (peeled)
4 cups Vinegar
1 jar or can Jalapeños
1 Onion
1 cup Water
1 Tbsp Tabasco
1 Tbsp Salt

Bring all ingredients except the eggs to a boil.

In a seal-able jar, pour over peeled Eggs.

Let sit for 3 days to 3 months.

Shake once a day.

Serve with Salt, Pepper, Tabasco, and a Beer.

Bacon-Tomato Dip

jeepdad

1 package (8 ounces) cream cheese, softened
1/4 cup mayonnaise
1 medium tomato, peeled and chopped
8 bacon strips, cooked and crumbled
1/4 teaspoon dried basil
1/4 teaspoon pepper
Assorted crackers

In a small bowl, beat cream cheese and mayonnaise until smooth. Stir in the tomato, bacon, basil and pepper. Cover and refrigerate until needed.

Serve with crackers.

Ball Blue Book Salsa

Thruwurkin

10 cups Tomato
5 cups Green Peppers
1 1/4 cup Vinegar
5 cups Onion
2 Tbsp Cilantro
1 Tbsp Salt

3/4 cup Hot Peppers
1 tsp Hot Sauce
3 cloves Garlic, minced

Mix everything together and bring to a boil.

Reduce heat and simmer 10 minutes.

Pack into pint jars and process them in a boiling water bath for 15 minutes.

Makes 6-7 pints.

Some of the liquid can be taken out to thicken it up faster.

Campfire Jam

Thruwurkin

Sugar to taste
Non-flavored gelatin
1/2 tsp Cinnamon per 2 quarts Berries

Put the Berries in a pot and cover with just enough water so they begin to float.

Put them on the fire to boil, stirring occasionally.

Once the Berries begin to burst, add Sugar to taste, (about one cup).

Put about 1/4 tsp of Cinnamon per 2 quarts Berries and continue to boil.

The mix will try to thicken but, at this time it's more like syrup.

Remove from the heat and mix in the Gelatin (according to the instructions on the label) and allow to cool.

Creamy Peanut Butter Dip for Apples

Thruwurkin

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.

Dutch Oven Mozzarella Cheese

fogcrawler

1 gallon milk, whole or 2%, not ultra-pasteurized
1 1/2 teaspoon citric acid, dissolved in 1/4 cup water
1/4 teaspoon liquid rennet, dissolved in 1/4 cup water

1/4 cup cheese salt

Pour the milk into the dutch oven. Stir in the citric acid solution. Over medium heat, slowly warm to 90°F stirring gently. Remove from heat and gently stir in the rennet solution, stirring for 30 seconds. Cover and let stand for 5-10 minutes.

Once the milk has set, cut it into uniform curds: make several parallel cuts vertically through the curds and then several parallel cuts horizontally, creating a grid-like pattern.

Place the oven over medium heat and warm the curds to 105°F. Stir slowly as the curds warm, but try not to break them up too much. The curds will eventually clump together and separate more completely from the whey.

Remove from the heat and continue stirring gently for 3-5 minutes.

Ladle the curds into a strainer and set aside.

Heat the whey to 175°F and add cheese salt.

Place strainer into hot whey and heat curds until internal temperature reaches 135°F, working the curds using rubber gloves.

Using both hands, stretch and fold the curds a few times. Shape the mozzarella into a ball.

Note: The more times the cheese is stretched and folded, the firmer it will become.

Place mozzarella ball into an ice water bath for 30 minutes or serve warm.

Far Western Tavern Salsa

Mike B

2 no. 10 cans diced tomatoes
2 small cans diced green chiles
1 medium sweet onion, diced fine
3-4 cloves garlic, chopped very fine
3 Tbsp optional cilantro, chopped fine
salt
pepper
Tabasco sauce

Mix the first four (or five) ingredients in a large porcelain or stainless steel bowl. Salt, pepper and Tabasco to taste. (Keep in mind that as the Tabasco migrates through the salsa, it will get somewhat hotter).

Refrigerate at least a day before using.

*The Far Western Tavern is a bar/steak house in Guadalupe, CA, near Vandenberg AFB. I don't know if it still exists, as I haven't been back there in over thirty years.

Grilled Corn Peach and Basil Salsa

jeepdad

4 ears grilled corn, cut off the cob
2 large peaches, chopped
1 large tomato, chopped
1/4 red onion, chopped
6 large basil leaves, chopped
1/2 teaspoon salt
1/4 teaspoon black pepper
a few fresh squeezes of lemon juice



Combine all ingredients together and toss. Season with the salt and pepper, then mix again. I find the salsa is best one it's sat together for 2-4 hours. Refrigerate leftovers for up to one week.

Homemade Tomato Jelly

Guard Dog

- 7 lbs. ripe tomatoes
- 2 cups vinegar
- 1 tbs whole clove
- 3 cinnamon sticks
- 3 tbs sugar

Scald and peel tomatoes. Cook 45 minutes (do not add water) stirring often.

Strain tomatoes through a sieve; discard juice and save pulp. In a saucepan combine vinegar and spices (in a tied spice bag).

Boil for 20 minutes; Remove spice bag and add sugar and tomato pulp to spiced vinegar. Simmer on low heat 6-7 hours until reduced to a thick and sticky consistency.

Hummus

dreadcptflint

- 1 16 oz can of chickpeas or garbanzo beans
- 1/4 cup liquid from can of chickpeas
- 3-5 tablespoons lemon juice (depending on taste)
- 1 1/2 tablespoons tahini
- 2 cloves garlic, crushed
- 1/2 teaspoon salt
- 2 tablespoons olive oil

Drain chickpeas and set aside liquid from can. Combine remaining ingredients in blender or food processor. Add 1/4 cup of liquid from chickpeas. Blend for 3-5 minutes on low until thoroughly mixed and smooth.

Place in serving bowl, and create a shallow well in the center of the hummus. Add a small amount (1-2 tablespoons) of olive oil in the well. Garnish with parsley (optional).

Serve immediately with fresh, warm or toasted pita bread, or cover and refrigerate.

Variations

For a spicier hummus, add a sliced red chile or a dash of cayenne pepper.

Storing Hummus

Hummus can be refrigerated for up to 3 days and can be kept in the freezer for up to one month. Add a little olive oil if it appears to be too dry.

Hummus with Curry

Joanne

- 1 15 ounce can chickpeas, drained (garbanzo beans)
- 2 tbsp lemon juice
- 2 cloves garlic

2 tbsp olive oil
1/2 tsp curry powder
1/2 tsp cumin powder
1/4 tsp turmeric
1 tbsp chopped fresh cilantro
1/2 jalapeño pepper, seeded (optional)
dash salt

Process all ingredients in a food processor or blender until smooth.

Jalapeño Jelly

jeepdad

1 lg. red bell pepper
1 lg. green bell pepper
10 jalapeños- leave seeds in!
1 1/2 c. white vinegar
1/2 tsp. salt
6 c. sugar
1 pouch Certo liquid fruit pectin

In food processor, finely chop peppers. Put in large pot with vinegar, salt and sugar.

Boil for 10 minutes stirring often. Add Certo pouch and boil 1 more minute.

Fill canning jars. Water bath for 10 minutes (wait a day or so before serving so the jelly has a change to 'gel').

Makes about 6 half pint jars.

Serve with Triscuits (or any cracker) and cream cheese.

Also use as a dipping sauce for steak or chicken nuggets.

Jalapeño Popper Dip

jeepdad

3 slices bacon, diced
3 to 4 Jalapeños, coarsely chopped
2 8 oz. packages cream cheese, room temp
1/2 cup mayonnaise
1 cup shredded Mexican blend cheese
2 4 oz. can chopped green chiles
1 clove garlic, peeled

Topping:

1 cup Panko bread crumbs
1/2 cup Parmesan cheese
1/2 cup shredded Mexican blend cheese
1/2 stick butter, melted



Sauté bacon over medium heat until starting to brown, about 8 minutes. Stir in chopped jalapeños, and continue to sauté until bacon is fully cooked, being careful not to burn, about 10 minutes more. Set aside to cool.

In a food processor add the rest of the dip ingredients and process until smooth. Add in the bacon and jalapeños and pulse until incorporated, but not completely smooth. You want to be left with little bits of bacon and jalapeño.

Spread the dip into a greased 2 quart casserole.

In a bowl mix Panko and the cheese. Pour melted butter over top crumb mixture and mix well. Sprinkle crumb mixture evenly over the dip and bake in a 375° oven for about 20 minutes. You want the top to get browned and the dip to be heated through and bubble gently on the edges.

Serve hot with thick tortilla chips and veggies.

Jeepdad's Salsa

jeepdad

- 15-20 tomatoes
- 5 jalapeño peppers
- 2 green peppers
- 3 medium onions
- 4 cloves garlic
- 2 cups white vinegar
- 2 tbs sugar
- 2 lemons (the juice from)
- 1 tsp cumin
- 1 tsp cilantro
- 3 tsp oregano
- 1/4 tablespoon salt
- 2 - 3 6oz cans tomato paste

Skin tomatoes, core, and chop into desired size. Place pieces into colander to drain some of the juice.

Chop everything else up into desired size.

Combine all ingredients into a large pan, adding one can of tomato paste.

Bring to a low boil for half an hour and add another can of tomato paste.

Cook half an hour longer and if you need to thicken it up add another can of tomato paste and cook an additional 15 minutes.

Depending on the size of tomatoes, you should get 8-10 pints. I always err on the side of more tomatoes as they bring acid to the party.

Canning:

Add 1 tbs bottled lemon juice to a pint jar. Fill jar with salsa to within an inch of the top.

Process 25 minutes at 10 PSI or water bath in boiling water for 40 minutes.

Store processed pints in a cupboard, and enjoy at your leisure.

Killer Brie

dmb90260

If you do not like garlic or you have vampiric tendencies, proceed no further. Danger Ahead...

Some time in the 80's I found this recipe in the Los Angeles Times. It was a winner from Day One. I belonged to a running group that met at a local park with random music groups for summer listening. I showed up early with my treasure in two brown paper bags which I stuffed under my beach chair.

When time to dine arrived, I pulled it out and I swear every head within 50 feet swiveled and said "What is That?" Over time

my brother and I have come to call it Killer Brie.

Warning, SG RATED Serious Garlic content.

- 2 pounds Brie cheese
- 5 tablespoons minced parsley leaves
- 5 tablespoons freshly grated Parmesan
- 10 sun-dried tomatoes, packed in oil, minced
- 2 1/2 tablespoons oil from sun dried tomatoes
- 12 cloves garlic, mashed
- 2 tablespoons minced fresh basil
- 3 tablespoons toasted pine nuts, coarsely chopped

Chill Brie well before handling. Remove rind from top and place cheese on serving platter. Combine parsley, Parmesan, tomatoes, oil, garlic, basil and toasted pine nuts. Spread on top of Brie.

Serve at once or refrigerate for later use. For optimum flavor, allow Brie to stand 30 to 60 minutes when removed from refrigerator.

I like to fix it a day or so ahead of time and let it "mature" as the oil works into the Brie. Definitely let it sit out for a good long time in a warm space.

So the guests say it has too much garlic, you bring it home, cut some fresh bread and open a bottle of wine and laugh at them.

Onion Marmalade

Willy-England

- 3 large onions, thinly sliced
- 3 cloves garlic, thinly sliced
- 3 tbsp olive oil
- 1 tsp black mustard seeds
- 1 tsp coriander seeds
- 3 tbsp red wine vinegar
- 4 tbsp dark brown sugar
- black pepper

Tip the onions into a large, heavy-based pan and add the garlic, olive oil, mustard and coriander seeds. Stir well to combine and then cook gently over a low heat for 20 minutes, stirring occasionally.

Stir in the vinegar and sugar and continue to cook for another 10-20 minutes until the onions have become completely translucent and the marmalade well reduced, stirring occasionally. Stir in 4 tablespoons of water and continue to cook for another 10 minutes until the marmalade is well thickened and slightly sticky. Season to taste.

If you are not planning on using the onion marmalade immediately, wash a Kilner jar or a couple of jam jars, rinse thoroughly, then dry in a warm oven. Stand them upside down on a clean tea towel.

If you are using jam jars, fill them, then cover the marmalade with a disc of waxed paper while still hot or else completely cold, then seal with a dampened disc of clear plastic, secure with an elastic band and screw back on their tops. Simply secure and close a Kilner jar in the normal way. Label and store in a cool, dark place for up to 2 months, then use as required. Otherwise transfer the marmalade into a serving bowl, cover with cling film and chill until needed.

Pico De Gallo

Thruwurkin

- 5 Ripened Tomatoes, seeded, small dice

1 Red Onion, small dice
3 Jalapeño Peppers, seeded, fine dice
1/4 cup chopped fresh Cilantro
1/4 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.

Author: El Dorado Hills Fire Department

Quick & Easy Bread & Butter Pickles

Darwin

Ingredients for about 2 pints:

2 lbs pickling or other firm, little cucumbers
1/2 yellow onion, sliced
2 red Jalapeño pepper, sliced
3 tbsp kosher salt
2 cups sugar
2 cups white distilled vinegar
1/4 cup water
1 tbsp mustard seeds
1 teaspoon celery seeds
1/8 tsp ground cloves
1/2 teaspoon turmeric
1 tsp black peppercorns
2 cloves garlic, sliced

Roasted Red Pepper Dip

jeepdad

1 medium red bell pepper, stemmed, halved and seeded
1 cup ricotta cheese
4 ounces cream cheese
1/4 cup grated Parmesan cheese
2 cloves garlic, minced
1/2 teaspoon Dijon mustard
1/4 teaspoon salt
1/4 teaspoon herbes de Provence

Grill bell pepper halves, skin side down, on covered grill over medium coals 15 to 25 minutes or until skin is charred, without turning. Remove from grill and immediately place in bowl; cover and let stand 15 to 20 minutes. Remove skin with paring knife; discard.

Place bell pepper in food processor. Add cheeses, garlic, mustard, salt and herbes de Provence; cover and process until smooth. Serve with mini pita pockets or vegetables for dipping, if desired.

Rosie's Cheeseball

Betsy

- 1 cup Philadelphia Cream Cheese
- 1/4 cup Rosie's Hot or Mild Ringers 12oz jar
- 1 cup Shredded Cheddar Cheese

Mix the cream Cheese, 1/2 the bag of shredded cheddar cheese and the entire amount of Rosie's Ringers all together forming a ball. After the ball is formed, place a piece of wax paper on a flat surface and spread the remaining shredded cheddar cheese on it. To finish, roll the formed ball over the cheese covering the entire outer edges with cheese. Enjoy!

Salsa

greekspedoman

- 2-3 Jalapeños
- 8-10 Roma Tomatoes
- 1 bunch Cilantro
- 1 white onion
- 1 lime
- Salt to taste

Chop it all up and let it mellow for 1 day in a refrigerator.

Savory Pineapple Dip

jeepdad

- 1/2 Cup Grated Pineapple
- 1 Package Instant Onion Soup Mix
- 1/4 Cup Minced Cooked Ham
- 4-6- Ounces Cream Cheese Softened
- 1/2 Cup Heavy Whipping Cream

In a small bowl, combine pineapple, onion soup mix, ham, and mix thoroughly.

Combine cream cheese and whipping cream and fold into pineapple mixture.

Cover and refrigerate for an hour.

Serve with chips, crackers, fruit or vegetables.

Makes about 2 Cups.



Stuffed Jalapeño Poppers

Guard Dog

- 25-30 Jalapeño peppers (sliced in half lengthwise)
- Tuna salad (made to your preference)
- Pineapple chunks

Hollow out Jalapeño pepper halves, removing all seeds; stuff with tuna salad mixture, garnish each stuffed pepper with a

pineapple chunk and a pinch of parsley and paprika (for color).

Ultimate Avocado Chunky Dip

Paul

- 2 avocados
- 2 small mangoes
- 1/4 red onion
- 2 Roma tomatoes
- 1/2 English cucumber
- Fresh Parsley to taste
- 1 Tbsp lemon and garlic marinade (from grocery store)

Chop the above and toss lightly with lemon and garlic marinade. Serve with those scoop-shaped tortilla chips.



Vegetarian Hummus

Joanne

- 1 1/2 cups cooked and drained garbanzo beans (instructions below)
- 3 - 6 Tbsp bean cooking liquid or water - how much liquid you need depends on the amount of moisture in the beans. Canned beans tend to be very moist, beans you cook yourself are less so
- 3 Tbsp freshly squeezed lemon juice
- 3 Tbsp olive oil
- 1 -2 cloves garlic, chopped
- 1 tsp ground cumin
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- 1 tiny pinch cayenne
- 1/4 c. unroasted sesame tahini

Rinse and drain the beans in a wire colander. Put the beans, salt and pepper, cayenne and 3 Tbsp bean liquid or water in the blender.

Heat the chopped garlic in the olive oil until lightly roasted. Add the cumin powder to the oil.

Pour the hot oil and spices into the blender. Rinse the pan with the lemon juice and pour it in the blender the lemon juice into the hot oil. Put everything except the tahini* in the blender.

Using a low setting, alternately pulse and poke until smoothly blended. Add a little extra liquid, 1 Tbsp at a time, if the mixture is too thick to pulse or blend easily.

Using a rubber spatula, scrape the mixture into a bowl, and thoroughly mix in the tahini. Adjust seasonings to taste.

*Don't add the tahini to the blender because it's too thick and sticky for blending

**Garbanzo Bean Cooking Directions:*

This makes enough beans for a second batch, or to freeze, or make soup or tabouleh. Using a pressure cooker greatly reduces cooking time, but don't omit the soaking!

Soak 1 cup of garbanzo beans 4 - 8 hours. Use hot water and change several times to cut soaking time in half.

Drain and rinse the soaked beans, cover with cold water to cover and bring to a boil.

Boil ten minutes and skim the foam.

Cover and simmer for 1 - 2 hours, until falling-apart tender.

Zucchini Slice

BIGRT

375 gm. grated zucchini

3 bacon rashers finely diced, no rind

1 cup self raising flour

5 eggs

1 large onion diced

1 cup grated cheese

1/2 cup Canola oil

salt & pepper to taste

Add all the ingredients to a bowl and mix well. Pour into a greased shallow pan (1 - 2").

Place on trivet in a moderate Dutch oven for about 30 – 40 minutes.

Cut into bite-sized squares or fingers.

Can be served hot or cold as an appetizer.

Hot Appetizers

Armadillo Eggs

mandy

- 1 package of sausage
- 1 16 Oz of sharp cheddar
- 6-10 Jalapeños
- Bread crumbs
- 1 egg

Core and seed the Jalapeños. Stuff a piece of cheddar inside.

Then mix the egg and sausage and bread crumbs together and then wrap it around the Jalapeño.

Then roll them in more bread crumbs.

Bake until brown.

Awesome Garlic Stuffed Mushrooms

jeepdad

A while back I made these stuffed mushrooms for friends that came over. It is a new recipe usually I do the sausage/cheese stuffed ones. These mushrooms were surprisingly very tasty and will be added to the recipe file for sure.

I followed the recipe by using panko, which I had never heard of but found at my local grocery store. And I used two cloves of garlic not two heads as the recipe calls for. I found that mistake afterwards when my Bride of 18 years read the recipe and asked about it. The flavor of the two cloves was outstanding. Don't know how two heads would be. I would strongly encourage you to try these with the panko crumbs. It was pleasantly flavorful....and addictive.

2 heads garlic, cloves separated and peeled (I now use 7-9 cloves) 1 cup heavy cream 1 cup panko (Japanese bread crumbs) or plain dried bread crumbs 1 teaspoon salt 24 large button or Crimini mushrooms, stemmed 2 teaspoons olive oil.

In a small saucepan, combine the garlic and cream over low heat. Slowly cook until the garlic is soft enough to mash with a spoon, about 45 minutes. (The cream will be reduced and thick.) Remove from the heat and mash the garlic into the cream with a fork, making a rough puree. Stir in the panko and salt, mixing thoroughly.

Preheat the oven to 450 degrees. Lay the mushroom caps, top side down, on a lightly oiled baking sheet. Brush the edges with olive oil and fill the centers with the garlic mixtures.

Bake until starting to brown, about 15 minutes. Remove from the oven and let stand for 5 to 10 minutes. Transfer the mushrooms to plates or a platter, discarding any released liquid.

Lessons Learned: Use a baking sheet or stoneware that has sides as there will be some liquids that spill out during cooking.

I use one of those hand held Pampered Chef garlic mashing thingies to mash the garlic when placing in the heavy cream instead of using whole cloves and mashing with a fork after simmering.

Makes 4-6 servings.



Beef Nacho Dip

jeepdad

1 tbsp extra virgin olive oil
1 lb/450 g ground beef
1 tbsp Smoky Chili Powder
1/2 cup frozen corn kernels
Everyday Chipotle Tomato Sauce
1/2 cup chopped fresh cilantro
salt
tortilla chips, to serve

Suggested toppings

grated cheddar cheese
Chipotle Sour Cream
Or regular sour cream
Chipotle Tabasco Sauce
Shredded lettuce

In a large skillet, heat the oil over medium-high heat. Add the beef and sauté until browned, breaking it up with a wooden spoon, for about 5 minutes.

Add the chili powder and stir until evenly distributed and aromatic. Add the corn kernels and tomato sauce.

Bring to a simmer, then reduce the heat, partially cover the skillet, and simmer, stirring occasionally, for about 10 minutes, until the beef is cooked through.

Season with salt to taste. Stir in cilantro and spoon into bowls.

Have your toppings ready and pass them around. Serve with tortilla chips for scooping.

Breaded Mozzarella Sticks

fogcrawler

1 lb. mozzarella cheese
2 eggs beaten
2 cups seasoned bread crumbs
olive oil

Slice the cheese into uniform sticks, approximately 3/8" square and 3-4" long.

Dip the cheese sticks into the egg mixture and roll in the bread crumbs.

Repeat the egg/ bread crumb coating one more time.

Deep fry the cheese sticks in hot oil for approximately 30 seconds, until golden brown.

Candied Jalapeño Peppers

Thruwurkin

3 Jalapeño 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 Jalapeño 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.

Crab Dip

toby2win

- 2 oz Cream Cheese (softened)
- 4 tsp. Diced Yellow Onion
- 1 Tbsp. Butter (softened)
- 4 tsp. Finely Diced Green Pepper
- 1/4 C. Sour Cream
- 1/4 tsp. Seasoned Salt
- 1/8 tsp. Paprika
- 1 Tbsp. Mayonnaise
- 1/4 C. Shredded Mozzarella Cheese
- 1 (6 oz.) can Crab Meat (drained)
- Fresh Diced Green Onion (garnish)
- Fresh Chopped Parsley (garnish)

Mix cream cheese, mayonnaise, sour cream and butter until smooth. Blend in seasoned salt and paprika. Stir in yellow onions, crab meat, green pepper, and mozzarella cheese. Place in a lightly greased small shallow baking dish and place in a preheated oven at 350 degrees until mixture bubbles, about 10 - 14 minutes. Serve dip with unsalted or very lightly salted corn chips.

Cloved Cranberries (Sugar Free)

toby2win

- 1 lb fresh cranberries
- 1 cup water or apple cider
- 1 cup Splenda
- 4 tablespoon agave nectar
- 1 tablespoon cinnamon
- 1 teaspoons ground cloves
- 1 sliced apple
- 1 sliced pear

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

Dutch Oven Nachos

bigfoote8

- 1 lb Hamburger
- 1 Pkg. taco seasoning mix
- 1 ea. Onion(Chopped)

- 3 ea. Garlic cloves (minced)
- 1 can Refried beans
- 1 can minced Jalapeños
- 1 can sliced olives
- 1 lb. Shredded Cheese
- 1 Jar Salsa

Brown ground hamburger, add taco seasoning mix, onion, and garlic cook until you can smell the onion. Add a layer of refried bean, minced Jalapeños, sliced olives, shredded cheese and top with a Jar of salsa. Cover and heat through. Serve with corn chips and sour cream.

Fried Mac and Cheese Balls

jeepdad

- 1 pound elbow macaroni
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 2 cups milk, warmed, plus 2 tablespoons for egg wash
- 1 pound grated Cheddar
- 1 pound grated smoked Gouda
- Salt and freshly ground black pepper
- 2 large eggs
- 3 cups seasoned bread crumbs
- Vegetable oil, for frying
- Marinara or Alfredo sauce, to serve



Cook the macaroni according to package instructions. Drain and rinse with cold water to stop the cooking. Drain again and set aside.

In a saucepan, melt the butter over medium heat. Sprinkle the flour into the butter and stir it with a whisk. Cook for 2 minutes. Whisk the warmed milk into the flour mixture, working out any lumps. Cook until the sauce thickens, about 2 minutes, or however long it takes.

Remove from the heat, add the cheeses, and stir until melted and smooth; season with salt and pepper. Fold the cheese sauce into macaroni. Pour the mac and cheese into a shallow pan and refrigerate until cold, at least 2 hours, or overnight.

Shape the cold mac and cheese into meatball-sized balls and place them onto a waxed paper-lined tray. Freeze the balls overnight.

Beat the eggs and 2 tablespoons milk together to form an egg wash and pour it into a shallow bowl. Put the bread crumbs into another shallow bowl. Remove the mac and cheese balls from the freezer. Dip the frozen balls into the egg wash then into the bread crumbs. Fry the balls or put the balls back into the freezer until you are ready to fry.

Heat the oil in a deep-fat fryer to 350 degrees F. Fry the mac and cheese balls until they are golden brown and center is hot, about 3-5 minutes. Serve hot with your favorite marinara or Alfredo sauce or combination or both for dipping.

Fried Pickles

greekspedoman

- 1 egg
- 3/4 cup milk

2 tbs of cayenne
1 cup cornstarch
1 cup yellow cornmeal
2 Tbs dill
2 teaspoons paprika
2 tsp black pepper
1 tsp salt
36 dill pickle slices
Canola oil



Beat egg and milk together in a bowl. In another dish, mix the cornstarch and cornmeal with the cayenne, dill, paprika, salt and pepper. Split the dry ingredients evenly between two bowls.

Cut the pickles into bite sized chunks. Pat each pickle dry and then refrigerate for 10 min.

Dip cold pickle slices in the first dry ingredient bowl, then the egg wash, then into the second dry ingredient bowl. Fry in 1/4 inch of Canola oil in a cast iron skillet. Flip the pickles after 1.5 minutes to make sure both sides are golden browned.

Drain on paper towels and serve with one of the following dipping options:

- Litehouse Homestyle Ranch
- Litehouse Jalapeño Ranch
- Sambal Oelek Chili Paste

Grilled Stuffed Jalapeños

jeepdad

An open flame brings out rich, vibrant flavors in many surprising foods, including Jalapeño chiles.

4 oz. cream cheese, at room temperature
2 oz. soft goat cheese
1 1/4 cups shredded white cheddar cheese
2 green onions (green and pale-green part), thinly sliced
Salt and black pepper
12 large Jalapeño chiles, halved lengthwise, stemmed and seeded
1 heaping Tbsp ancho chile powder



Heat grill to medium.

Whisk together the cream cheese and goat cheese in a medium bowl until smooth. Fold in the cheddar and green onions; season with salt and pepper. Fill each Jalapeño half with about 2 Tbsp of the mixture; sprinkle the top with ancho powder.

Place chiles on the grill, filling-side-up, and cook until slightly charred and tender, about 8 to 10 minutes. Spoon the Grilled Red Pepper–Tomato Sauce (recipe below) onto a platter and top with the Jalapeños.

Serves 6.

Hot Artichoke Dip

jjokub

2 cans (14 oz) Artichoke hearts, well drained and chopped
2 cups real Mayonnaise (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 through. 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

Jalapeño Treats

Thruwurkin

2 12oz packages Ground Sausage
2 8oz packages Cream Cheese, softened
30 Jalapeño 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 sausage with the cream cheese.

Cut Jalapeños in half lengthwise and remove the seeds. Stuff each Jalapeño half with equal portions of the Sausage and Cream Cheese mixture. Wrap with half slices of Bacon and secure Bacon with toothpicks. Arrange wrapped Jalapeños in a large, shallow baking dish.

Bake in the preheated oven 20 minutes, or until the bacon is evenly brown.

Marinated Chicken Wings

Derek Bullock

Chicken wings

Marinade
Soy Sauce
Olive Oil
Sesame Oil
Honey
Crushed Garlic
Crushed Ginger
Sesame Seeds



The quantities are up to you but I reckon about half cup soy sauce, 2 tablespoons sesame oil, same of olive oil, half cup

honey and two teaspoons each of garlic and ginger. I sprinkle the sesame seeds over and give it all a good mix before putting in the oven. Marinate for as long as you can. These were in the marinade for 2 hours.

Cooked them for 45 minutes.

Rumaki

Mike B

12 slices bacon, halved crosswise
12 ounces chicken livers, halved (24 pieces)
12 whole water chestnuts, halved

Marinade:

1/4 cup soy sauce
1 teaspoon fresh minced ginger
2 tablespoons dry sherry
1 teaspoon sugar
(You may substitute Teriyaki sauce for the sugar and soy sauce)



Combine the soy sauce, ginger, sherry and sugar in a small bowl. Add the chicken livers and water chestnut pieces and marinate them in the refrigerator for 1/2 hour.

Place 1 chicken liver piece and 1 chestnut piece in the center of each bacon-half, wrap, and secure with a toothpick.

Bake the appetizers in a 375° F Dutch oven for 20 to 25 minutes (or until the bacon crisps up). Serve hot. Makes 24 appetizers.

Sausage-Tortilla Rarebits

Polly Wog

3 flour tortillas (10 in.) MAKES: 18 pieces
2 tablespoons honey mustard
6 ounces jack cheese with chilies
18 cooked mini-sausages (2 in. long; about 1/2 lb. total)

Stack the tortillas and trim 2 opposite edges off straight to make the center section 6 inches wide; discard the trimmed pieces. Cut the stack lengthwise into 2-inch-wide strips, then cut each strip in half crosswise. Spread mustard evenly onto 1 side of each tortilla piece.

Thinly slice cheese; arrange the slices equally on top of the mustard on each tortilla strip, patching the cheese, if needed, to cover the strip (use all the cheese). Lay a sausage across 1 end of each strip and roll the tortilla and cheese to enclose it.

Thread 3 tortilla rolls crosswise, through seam, sausage, and opposite side of tortilla, onto the tines of a campfire fork or metal skewer (at least 20 in. long). Repeat for each portion, or reuse fork or skewer.

Hold the tortilla rolls about 4 inches above heat source (a campfire or an ignited gas or charcoal barbecue), and turn as needed to cook on all sides until cheese is softened and tortilla is lightly browned, about 1 minute per skewer. Pull rolls off skewers to eat.

Triscuit Pizza

camp_cookie

This 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.

Tuna Tapenade

J2

- 1/2 cup canned pitted black olives
- 1/2 cup jarred pitted green olives
- 4 tablespoons capers
- 1 lemon, zested and juiced or Real Lemon
- 1 garlic clove, minced
- 1 tablespoon olive oil
- 1 (5 to 6-ounce) can tuna, in oil
- Kosher salt and freshly ground black pepper
- Crackers

Blend all the ingredients, except the tuna, in a food processor or using a knife, until smooth but still chunky. Transfer to a medium serving bowl. Drain the tuna but do not rinse. Flake the tuna with a fork. Add to the olive mixture, blending gently with a fork. Season with salt and pepper, to taste. Serve with crackers.

Lunch Items

Sandwiches

Cuban Sandwich

dreadcptflint

- 1 loaf soft bread
- Mayonnaise
- Dijon mustard
- ham about 1/4 of a pound
- 4 slices Swiss cheese
- Kosher dill pickles, sliced
- Butter, for grilling

Slice the bread in half lengthwise.

Spread one half with mayonnaise and the other with mustard.

Layer the ham and Swiss cheese on 1 half of the bread.

Layer the pickle slices over the cheese.

Top with the other bread half. In a large skillet over medium-high heat, heat enough butter to coat the cooking surface.

Place the sandwich in the pan and weight with another heavy pan or a rock wrapped in foil and grill until the cheese is melted.

When you do it right, you will get a crunchy outside and a wonderfully gooey inside.



Cuban Sandwich 2

jeepadad

- 1 1/2 loaves Cuban bread
- yellow mustard
- mayonnaise
- 1/4 lb baked ham, sliced thinly
- 1/2 lb roast pork, sliced thinly
- 1/4 lb swiss cheese, sliced thinly
- 1/4 lb Italian salami, slice thinly
- dill pickle slices



Cut Cuban bread into 6 8-inch pieces. Split bread lengthwise. Spread mustard on six halves of the bread. Spread mayonnaise on the other six halves of the bread.

Layer ham, pork, Swiss cheese, and salami on the mustard halves of the bread. Layer pickles on top of salami; top with mayo halves of bread.

Can be eaten cold, but tastes better "hot pressed". To press: Heat a counter top grill (like a George Foreman grill) and place sandwich between the plates. Press down hard on the sandwich, squeezing the halves together tightly. Grill until the bread is toasted to a light brown on the outside and the cheese is melted.

Alternate method: Heat a heavy pan on top of the stove on medium heat. Place sandwich in pan and press down with another

heavy object (a brick wrapped in foil is good). Toast sandwich until light brown on one side, then turn over. Replace brick on toasted side.

Serve with potato chips and a cold soda.

European Peanut Butter Sandwich

Oysterpot

- 1 1/2 tbs Peanut Butter (crunchy of course)
- 1 fresh banana
- 1 1/2 tbs "Nuttello"
- 2 slices bread of choice

Spread peanut butter on 1st slice and place on left side of plate peanut butter side facing up.

Spread Nuttello on second slice of bread and place on right side of plate, nuttello side facing up.

Peel skin from banana and slice banana in 1/4" slices, with slices covering the peanut butter side of sandwich. Eat any banana that remains when peanut butter is covered.

Place "Nuttello" covered bread slice on top of bread slice that has banana and peanut butter.

This sandwich covers several natural human cravings - The craving for peanuts, banana's and chocolate.

Flatbread Sandwiches

jeepdad

Serves: 8 large sandwiches

- 3/4 teaspoon active dry yeast
- Pinch of sugar
- 3 tablespoons extra-virgin olive oil, plus more for oiling
- 1 1/2 teaspoons salt
- 3 1/4 cups bread flour
- 3 ounces Parmesan, shaved thinly
- 2 cups arugula
- peppered pork loin

Combine the yeast, sugar and 1/4 cup lukewarm water in a small bowl and let the yeast puff up and proof.

Pour the yeast mixture into a large bowl and add 1 cup lukewarm water, the oil and salt. Add 1 cup of the flour and whisk until smoothly combined. Switching to a wooden spoon, add the rest of the flour and stir until you have a soft dough. Rub the dough with a bit more oil, press a square of plastic wrap to its surface and let it rise at room temperature until doubled in size, about 1 hour.

Punch down the dough, transfer it to an oiled plastic bag and let it proof in the refrigerator at least 4 hours or as long as 3 days.

Heat a grill over high heat. Generously oil a baking sheet. Divide the flatbread into eight portions on the baking sheet. Press the dough into thin rounds, about 8 inches in diameter.

Grill the breads over medium-high heat, closing the lid right after putting them on and flipping and turning to avoid any flare-ups. Each flatbread will take about 2 minutes to cook.

Slice peppered pork very thinly. Spread some aioli across the flatbreads and pile some pork on one side of each. Top with shaved Parmesan and a handful of arugula. Fold the sandwiches in half and pile them on a platter for serving.

Grilled BBQ Tofu Sandwich

dreadcptflint

- 1 block extra firm tofu, well pressed
- 1/4 cup soy sauce
- 3 to 4 cloves of garlic
- 2 tbsp sugar

BBQ Sauce

4 Buns

Lettuce and Cucumber (do not skip)

Carefully slice tofu into 1/2 inch strips.

Whisk together the soy sauce, sugar and garlic , and place in a shallow dish. Place the tofu in the dish and spoon some of the marinate on top of the tofu. Allow the tofu to marinade for at least one hour, turning once or spooning more marinade over the top. You can also use a zip-lock bag instead of a dish.

Lightly grease your grill and cook tofu over medium flame for 4 - 5 minutes on each side, basting with BBQ Sauce.



Gloria's SPAM Sandwiches

Aggroman

- 1 can Spam
- 1/2 lb. cheese (American or Cheddar or Velveeta)
- 1 tbsp. pickle relish or try onions
- 3 tbsp. ketchup
- 1 to 2 tbsp. Miracle Whip

Grind Spam and cheese, add remaining ingredients and stir. Use kaiser rolls and bake in foil at 300 to 325 degrees for 20 minutes.

Grilled Cheese Sandwich

Thruwurkin

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

Find 2 heavy skillet that will nest together. (two 10" cast iron skillet 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.

International Peanut Butter n' Jelly [British style]

Guard Dog

Peanut Butter (smooth or chunky)
orange marmalade
English muffin (split in half)

Split English muffin in half and place in toaster until golden brown. Spread peanut butter on one half of muffin, and orange marmalade on the other muffin half; (crumpet can be used in place of English muffin).

Serve prepared muffin halves open faced with a side of mash.

*SERVING SUGGESTION: British style PB&J is best served with a traditional English dessert such as bread pudding, trifle, or spotted dick.

International Peanut Butter n' Jelly [German style]

Guard Dog

Peanut Butter (creamy)
Apple Butter
Pumpernickel bread

Prepare sandwich in the usual manner, spreading peanut butter on one slice of Pumpernickel bread and apple butter on another slice. Combine slices of bread, allowing peanut butter and apple butter to make contact, bonding together in the form of a sandwich; Cut diagonally from corner to corner.

(*serve w/ sauerkraut on the side--and streuselkuchen for dessert)

International Peanut Butter n' Jelly [Italian style]

Guard Dog

Peanut Butter
tomato jelly
1/4 stalk celery (finely chopped)
French bread (thinly sliced)

Spread peanut butter on one slice of French bread; top with finely chopped celery. Spread tomato jelly on another slice of French bread and apply jelly side down on top of peanut butter/celery spread, forming a sandwich. Cut sandwich in half and serve.

International Peanut Butter n' Jelly [Mexican style]

Guard Dog

Peanut Butter
jalapeño jelly
flour tortillas

Spread peanut butter on flour tortilla, covering tortilla to 1 1/2 inches from edge. Spoon dollops of jalapeño jelly on top of peanut butter; fold tortilla in half and grill for 1-2 minutes...flip and grill other side for 1-2 minutes; cut into triangular wedges. Serve hot.

Italian Meatball Sandwich

bigfoote8

3 32 oz tomato sauce -- large cans
2 8 oz tomato sauce -- cans
3 each green pepper -- minced
3 each onion -- minced
2 Tablespoons Italian seasoning
1 teaspoon salt
1/4 teaspoon pepper to taste
6 each garlic bulbs -- minced
1/2 cup sugar -- be careful with the sugar
4 pounds hamburger
2 pounds Italian sausage mild -- Colosimos Italian sausage, packaged like hamburger
1 cup Italian bread crumbs -- cont
2 each eggs
1 6 oz Italian style tomato paste -- can

In food processor, mince onion, green pepper and garlic.

In fry pan cover bottom with virgin olive oil, cook onion, green pepper and garlic for a few minutes, just until they appear clear. Add about 1/3 to sauce, the remaining amount to meatballs.

Sauce: Tomato sauce, onion, garlic, green pepper, 1 Tablespoon Italian seasoning, salt and pepper. Simmer for 2 hours then add meatballs. When adding tomato sauce rinse each can with water and add to sauce.

Meatballs: hamburger, sausage, green pepper, onion, garlic, 1 Tbs. Italian seasoning, 1 cup bread crumbs, 2 eggs. Mold into meatballs then take in 350 degree oven for approx. 45 minutes to an 1 hour. Put into sauce, put water on gray dripping from the meatballs that was baked and scrape into sauce. also, this gives extra flavor. Meatballs should be brown. Cook sauce for about 4 hours after adding meatballs. Put in sugar, to taste, it should not have the biting back effect. Be careful with the sugar.

Use dinner rolls to make sandwiches.

Peanut Butter N' Jelly Sandwich

Guard Dog

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 and 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 Pumpernickel in place of white bread.

Pepperoncini Beef

cliffmeister2000

Uses a slow cooker

1 (3 pound) beef chuck roast
4 cloves garlic, sliced
1 (16 ounce) jar pepperoncini

Make small cuts in roast, and insert garlic slices in cuts. Place roast in the slow cooker, and pour the entire contents of the jar of pepperoncini, including liquid, over meat.

Cover, and cook on Low for 6 to 8 hours.

Pull the beef apart for sandwiches.

Philly Cheesesteak

NissanTech

Requires a pie iron.

two slices bread (I like Italian bread for this one)
leftover steak from dinner, thinly sliced
finely chopped onions, pepper and mushrooms
slice your favorite cheese (mozzarella, provolone, cheddar, swiss, etc)
pizza or BBQ sauce (I don't use any sauce but my daughter can't do without!)

Prepare bread as usual. Place meat, onion, pepper and mushroom mixture, cheese and sauce in center of bread and top with remaining slice of bread. Close pie iron, latch, trim excess bread and cook until golden brown.

Tuna Melt

NissanTech

Requires a pie iron.

one can tuna
chopped pickle
mayonnaise
dash Dijon mustard
two slices of bread
tomato slices
cheese slice (Danish Havarti is great)

Mix tuna, pickle, mayo, and mustard (or use your own tuna salad recipe). Prepare bread as usual. Place tuna salad, a slice of cheese and a slice of tomato between bread. Close pie iron, latch and trim excess bread.

Grill until golden on both sides.

Other Lunch Stuff

BBQ Nachos

Scouter Gar

We had some left over pulled pork and used it to make these nachos. The sweetness of the BBQ sauce mixed with the salty chips really went together well. I served it with Tortilla soup for a great meal.

Left over pulled pork mixed with your favorite BBQ sauce
1 can corn
1 can black beans
1 bag nacho chips
2 bricks of pepper jack cheese shredded
jalapeño peppers to taste

Line Dutch Oven with foil. Layer the chips, pork, corn, black beans and cheese. Top with jalapeño peppers. Bake with 10 coals on top and bottom for 20 - 25 minutes, or until all cheese is melted. Pull out using the foil and watch them disappear.

Cornish Pasties

mikeschn

5 baking potatoes, peeled and sliced
1 onion, chopped
1 cup dried rutabaga
1 pound finely chopped pork
1/4 cup butter
Salt and pepper to taste
2 cloves of garlic, crushed (optional)



Preheat oven to 400 degrees F (200C).

Roll dough into four thin circles. Arrange potatoes, onion, rutabaga, and pork over 1/2 of each dough circle. Dot with butter and season with salt and pepper to taste. Add crushed garlic if desired. Fold dough over the filling; pinch and roll along the edges. Poke a few holes in the top with a fork, and place on a lined cookie sheet.

Bake in the preheated oven for 45 minutes, or until the top is golden brown.

Taco Salad Cups

Staci

6 - 8 egg roll wrappers
Olive oil
1/2# ground turkey
1/2 Taco seasoning packet or to taste
1 small onion, chopped
1/2 cup black beans, drained and rinsed
Toppings:
Cheese
Lettuce
Tomatoes



Black olives
Green onions
Sour cream
Guacamole

Preheat dutch oven to 375

Use large foil muffin tins or make your by molding 2-ply heavy foil over bottom of large muffin pan

Lightly brush each side of egg roll, fold into cavity of large muffin pan

Bake for 10 - 15 minutes - halfway thru baking Remove egg roll wrappers from tin, invert tin and invert egg roll wrapper over tin to brown and crisp the bottoms

Meanwhile, brown the turkey and onion, stir in taco seasoning with a little water, and black beans - simmer for a few minutes and remove from heat

Divide meat in cups and layer toppings

Soups and Chowders

Soups

Albondigas Soup

mikeschn

- 1 1/2 lb Ground beef sirloin
- 5 tbs Acini di pepe pasta divided
- 2 tbs Pine nuts finely chopped (optional)
- 1/3 c Bread crumbs dried
- 2 cans (14 oz) Beef broth
- 2 ea Egg
- 1 can (8 oz) Tomato sauce
- 1/3 c Onion chopped
- 2 tsp beef bullion (I used Orrington Farms)

- 1 tsp Basil dried, divided
- 1/4 tsp Salt
- 1/8 tsp Black Pepper
- 2 clove Garlic minced
- 2 tbs Parsley finely chopped, divided



Combine beef, 2 tbs pasta, pine nuts, bread crumbs, egg, 1 tbs parsley, 1/2 tsp basil, salt, pepper and garlic in a bowl. Form into 1 inch meatballs.

Bring beef broth, tomato sauce, onion and remaining 1/2 tsp basil to a boil in large saucepan over medium-high heat. Carefully add meatballs to broth. Reduce heat to medium-low; simmer, covered, 20 minutes. Add remaining 3 tbs pasta; cook 10 minutes or until tender. Garnish with remaining 1 tbs parsley.

Tip: Acini di pepe is a tiny rice-shaped pasta.

Baked Potato Soup

jeepadad

- 2/3 cup butter
- 2/3 cup flour
- 7 cups milk
- 4 large baking potatoes, baked, cooled, peeled and cubed, about 4 cups
- 4 green onions, thinly sliced
- 10 to 12 strips bacon, cooked, drained, and crumbled
- 1 1/4 cups shredded mild cheddar cheese
- 1 cup (8 ounces) sour cream
- 3/4 teaspoon salt
- 1/2 teaspoon pepper



In a large Dutch oven or stockpot over low heat, melt butter. Stir in flour; stir until smooth and bubbly. Gradually add milk, stirring constantly, until sauce has thickened. Add potatoes and onions. Continue to cook, stirring constantly, until soup

begins to bubble. Reduce heat; simmer gently for 10 minutes. Add remaining ingredients; stir until cheese is melted. Serve baked potato soup immediately.

This baked potato soup recipe serves 6 to 8.

I also added a little of the bacon drippings to the butter and flour mixture for extra flavor. I saved a little of the crumbled bacon and grated cheese to top the soup in the bowl.

Bean, Chicken and Sausage Soup

Mike B

- 1 lb. Italian sausage
- 1/2 medium onion, diced
- 3 strips bacon, diced
- 8 cups water
- 2 cans (14 1/2 oz each) diced tomatoes
- 2 bay leaves
- 2 tsp garlic powder or 2 cloves garlic, diced
- 1 tsp thyme
- 1 tsp savory
- 1 tsp salt
- 1/2 tsp dried basil
- 1/2 tsp oregano
- 1/2 tsp pepper
- 4 cups cubed cooked chicken
- 2 cans (15 1/2 oz each) great northern beans, rinsed and drained
- 1 8 qt Dutch oven (12" deep or 14")



In the Dutch oven, cook the sausage, onion and bacon over medium heat until the sausage is no longer pink. Drain the fat, then add the water, tomatoes and all the seasonings. Cover the oven and simmer for 30 minutes.

Add the chicken and beans. Simmer uncovered for 30 to 45 minutes. Remove the bay leaves before serving.

Beefy Soup

Willy-England

- 425 g (15 oz) can savoury minced beef (ground beef)
- 40 g (1 1/2 oz) lard
- 2 onions, finely chopped
- 1 large potato, cut into 1 cm (1/2 inch) dice
- 1 large green pepper, deseeded and cut into chunks
- 2 teaspoons sweet paprika
- 2 tablespoons tomato puree
- 850 ml (1 1/2 pints) beef stock
- 200 g (7 oz) can sweetcorn, drained
- salt and freshly ground black pepper
- 150 ml (1/4 pint) soured cream
- 1 tablespoon snipped chives, to garnish

Melt the lard in a large saucepan, add the onions and potato and fry gently for about 5 minutes. Add the green pepper and cook for a further 10 minutes, stirring the vegetables occasionally to prevent them from sticking.

Sprinkle the paprika into the pan and cook for 1 - 2 minutes. Add the tomato puree and minced beef, stirring with a wooden spoon to remove any lumps. Cook for 5 minutes, then pour in the beef stock and bring to the boil. Lower the heat and simmer for about 15 minutes, until the potatoes are tender.

Stir in the sweetcorn, heat through for 1 - 2 minutes, then taste and adjust seasoning if necessary.

Pour into warmed individual soup bowls. Top each serving with a swirl of soured cream, sprinkle with the chives and serve at once.

Beer & Cheese Soup

Willy-England

- 1 cup diced onions
- 1 cup diced celery
- 1 cup diced carrots
- 1 cup diced mushrooms
- 3/4 cup butter
- 1/2 cup flour
- 1 tsp dry mustard
- 5 cup chicken or vegetable stock
- 1 bunch broccoli
- 11 fl beer (use a can or bottle and save a swallow for the cook)
- 6 oz cheddar cheese, grated
- 2 tbsp grated Parmesan cheese
- 1 salt
- 1 pepper

Sauté the diced vegetables in butter. Mix flour and mustard into sautéed vegetables. Add the chicken or vegetable stock to mixture and cook for five minutes. Break broccoli into small florets; cut stems into bite-sizes pieces. Steam until tender-crisp. Add beer and cheeses to the soup. Simmer 10-15 minutes. Check seasonings.

To serve, place some broccoli into a soup bowl and ladle the soup over it.

NOTES: Because of the cheese, this soup doesn't survive a night in the refrigerator very well.

Servings: 6 servings.

Cabbage Soup with Bacon

Willy-England

- 2 tablespoons of butter
- 2 large onions finely chopped
- 8 oz. of bacon finely chopped
- 1 small cabbage shredded
- 3 potatoes
- Salt and pepper
- 4-5 cups of vegetable stock

Melt butter in a large pan/saucepan and cook the onions and bacon for about 2-3 minutes. Add the cabbage and potatoes and season to taste, salt may not be needed if the bacon is salty. Add the stock and bring to the boil, then lower the heat and allow to simmer for about 30 minutes until the vegetables are tender.

Castilian Garlic Soup

dmb90260

5 or 6 whole heads of garlic, the cloves separated and peeled (about 1 cup or 1/2 pound of peeled garlic cloves)
1/4 cup extra-virgin olive oil
1 tablespoon dried red pepper
6 cups chicken stock
1/2 cup Spanish amontillado or oloroso sherry
A pinch of ground cumin
A pinch of saffron threads
Sea salt to taste

To serve

4 half-inch-thick slices of crusty bread
1 garlic clove
4 poached eggs (optional)
Freshly grated manchego cheese (optional)

In a heavy soup kettle or a 2-quart saucepan , gently cook the garlic in the olive oil over low heat until the cloves are thoroughly softened, about 10 to 15 minutes. Do not let the cloves get brown. Remove them with a slotted spoon and set aside.

Stir the red chili pepper into the hot oil in the pan, then add the stock and sherry. Bring to a simmer while you stir in the cumin and saffron.

Use a fork to crush the tender garlic cloves to a paste into the soup. Taste and add salt if necessary. Cover the soup and leave to simmer very gently for about 15 minutes.

While the soup cooks, toast the bread slices. Cut the garlic clove in half and rub over the toasted slices. If you want to add an egg to each serving, poach the eggs gently in simmering acidulated water (water to which a couple of spoonfuls of white vinegar have been added), remove with a slotted spoon when done to taste, and drain on paper towels.

Serve the soup as is, hot from the pot, floating a slice of garlicky toast on each serving. If you wish, add a poached egg and sprinkle of grated cheese. When you eat the soup, break the egg and stir it and the cheese into the hot soup.

Author: The New Mediterranean Diet Cookbook by Nancy Harmon Jenkins

Chicken Noodle Soup

dmckruit

1 Tbsp Olive Oil
1 medium onion
5 stalks of celery
4-5 large carrots
1 carton chicken stock (I use Gia Russa brand because it is low salt and contains no MSG)
1 Tbsp dried Basil
1 Tbsp dried parsley flakes
1/2 tsp garlic powder
Black Pepper to taste



- 2 large chicken breasts (with or without skins)
- 1 pkg haluski or egg noodles

Chop onions and celery and sauté in 12" dutch oven in about 1 tbsp olive oil with garlic and black pepper until tender.

Chop carrots and add to dutch oven along with chicken breasts, chicken broth, basil and parsley. Fill rest of the dutch oven with water to about 2" below rim. Place lid on dutch oven and simmer for about 1 to 1-1/2 hours.

Cook noodles separately, and while noodles are cooking, remove chicken and remove bones and skin. Cut up chicken into small pieces and add back to dutch oven.

Drain noodles and add to dutch oven.

Serve and eat with more black pepper and salt if desired. (I usually don't add salt. I think its perfect without).

Chicken Stock

jeepdad

Don't be intimidated by this. It's easy. You have four parts to making a stock -- the COLD water, the bones/meat, the aromatic vegetables (or mirepoix to use the snooty French culinary term) and the seasonings packet (or sachet d'epices, in French).

For a white chicken stock, place the bones/meat directly into the cold water for the stock; for a brown stock, brown the bones in a 350°F oven until dark golden brown, almost an hour. This makes an incredibly rich, flavorful stock with tons of body. If you don't have five hours to make stock, you can do the quick chicken stock in about an hour.



This recipe works well for turkey or duck stocks also.

- 6 quarts cold water
- 8 pounds chicken parts (backs, necks, etc.) and bones, or a whole chicken, cut up

Mirepoix

- 8 ounces onions, chopped
- 4 ounces celery with tops, chopped
- 4 ounces carrots, chopped
- 2 small heads garlic, cut in half horizontally

Sachet d'epices

- 1 teaspoon or so black peppercorns, cracked
- 6-8 parsley stems, chopped
- 1 bay leaf
- 1/4 tsp. dried thyme leaves
- 1/4 tsp. dried tarragon leaves
- 1/4 tsp. dried oregano leaves
- 1/4 tsp. dried basil leaves

The above ingredients are placed into a 4" square of cheesecloth and tied into a sack, or use a metal tea ball.

Remove the skin from the chicken and chop into 3-4 inch pieces, making sure to cut through and expose the bones. Put the chicken in the stockpot with the water and bring slowly to a simmer. Periodically skim off any scum that forms, and if you wish use a skimmer to skim off the fat. (This stock simmering process makes your house smell REALLY good!) Let this simmer for at least three, and preferably four hours. (It is this long simmering process that extracts the maximum flavor from the chicken meat and bones, as well as the natural gelatin from the bones. When refrigerated, a good chicken stock will be clear and gelatinous.)

Add the mirepoix and sachet; tie the sachet closed with some twine and tie the long end of the twine to the handle of the pot; this makes the bag easier to retrieve. (A tea ball also works well.) Simmer for at least one more hour.

Remember that during the simmering process, it's best not to stir the stock. The end result will be much clearer if it is not agitated while simmering.

Strain thoroughly; the best way to do this is to ladle the stock out and pour it through a strainer which has been lined with a couple of layers of damp cheesecloth. If you're using the stock immediately, skim off as much fat as you can with a fat skimmer or a piece of paper towel, otherwise cool the stock right away by placing the container into an ice-water-filled sink, stirring to bring the hot liquid from the center to the sides of the container. Don't just put hot stock in the refrigerator; it won't cool enough to prevent possible multiplication of harmful bacteria. To defat the stock easily, refrigerate overnight, until the fat solidifies on the surface, then skim off.

You'll know you've made a really great stock with lots of body when you refrigerate it overnight, and the next morning when you go to skim off the fat the stock looks like chicken Jell-O. (See it jiggle!)

Makes about 4 quarts of stock.

Chicken Taco Soup

Mamaduck71

- 1 onion, chopped
- 1 (16 ounce) can chili beans
- 1 (15 ounce) can black beans
- 1 (15 ounce) can whole kernel corn (drained or see beer)
- 1 (8 ounce) can tomato sauce
- 1 (12 fluid ounce) can or bottle beer (or use water or juice from corn see above)
- 2 (10 ounce) cans diced tomatoes with green chiles (if you want it spicy, if not, buy tomatoes with no green chiles)
- 1 (1.25 ounce) package taco seasoning
- 3-4 whole skinless, boneless chicken breasts raw; frozen is okay
- shredded Cheddar cheese (optional)
- sour cream (optional)
- crushed tortilla chips (optional)

Place the onion, chili beans, black beans, corn, tomato sauce, beer, and diced tomatoes in a slow cooker. Add taco seasoning, and stir to blend. Lay chicken breasts on top of the mixture, pressing down slightly until just covered by the other ingredients. Set slow cooker for low heat, cover, and cook for 5 hours.

Remove chicken breasts from the soup, and allow to cool long enough to be handled. Shred chicken with 2 forks. Stir the shredded chicken back into the soup, and continue cooking for 2 hours. Serve topped with shredded Cheddar cheese, a dollop of sour cream, and crushed tortilla chips, if desired.

Chicken Taco Soup 2

Mike B

- 1 onion, chopped
- 1 can (15 oz) Ranch Style beans
- 1 can (15 oz) navy beans
- 1 can (8 oz) tomato sauce
- 1 1/2 cups water
- 2 10 oz cans Rotel original diced tomatoes and green chiles
- 1 package taco seasoning
- 3 chicken thighs, skinned, cooked, deboned and shredded
- 10" Dutch oven

Optional toppings

- Cheddar cheese, shredded

sour cream
crushed tortilla chips

Put the onion, Ranch Style beans, navy beans, tomato sauce, water and tomatoes in the Dutch oven. Add the taco seasoning and stir to blend. Add the shredded chicken. Heat to a simmer and simmer covered for two hours. Serve with one or more of the optional toppings.

Cream of Wild Rice Soup

Mike B

I got out my trusty Iron Mountain 10" indoor Dutch oven and whipped this up. It's from a recipe that comes in a little booklet they include in each package of St. Maries Wild Rice, which grows down the road from here.

6 Tbsp. butter, margarine or olive oil
1/2 cup chopped onion
1 diced carrot
1 cup sliced mushrooms
1/2 cup flour
1/4 tsp pepper
1/2 tsp salt
3 cans chicken broth
2 cups cooked wild rice
1 chicken breast, cooked and diced
1 cup half and half
parsley or chives for garnish



Melt butter in the Dutch oven; sauté the onion and carrot until they are tender. Add the mushrooms, sauté 2 minutes longer. Blend in the flour, then gradually stir in the broth. Cook, stirring constantly until the mixture comes to a boil, then boil for a couple of minutes. Stir in the cooked rice, the chicken, salt and pepper and simmer for about 5 minutes. Blend in the half and half, then simmer for another 10 minutes. Garnish with parsley or chives.

To cook the wild rice, wash in cold water using a strainer. Put two cups of wild rice in a pot with 5 to 6 cups of water. Cover and bring to a boil, then boil for 10 minutes. Reduce the heat to a simmer and simmer for another 50 minutes.

Creamy Chicken Noodle Soup

Cobbler Gobbler

12" Dutch Oven

1 - Store bought roasted chicken (any flavor)
1 cup - Diced Onion
3 stalks - Celery (cut 1/4" pieces)
3-4 - Carrots (cut 1/4" pieces)
2 (32oz) - Low sodium chicken broth
2 (10.5oz) cans - Condensed Cream of Mushroom w/roasted garlic
2 Tsp - Italian Herbs
Salt and Pepper to taste
3 cups - Egg Noodles
Save soup can/Add Water if needed

Remove chicken from bone and shred. Chop onion, celery and carrots. Place in with chicken. Add chicken broth and condensed soup stirring well to mix. Add salt/pepper and herbs. Cover, bring to a boil. Reduce heat to simmer. Simmer for

30 minutes then add egg noodles, continue simmer stirring occasionally for 30 minutes more or until noodles are tender. Add water with soup can if too thick. Serve with crusty garlic bread.

Creamy Ham and Potato Soup

bigfoote

- 1 medium onion, chopped
- 1 celery rib, chopped
- 1 medium carrot, grated
- 1/2 cup butter
- 2 tablespoons all-purpose flour
- 4 cups milk
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 1/2 cup cubed process American cheese (Velveeta) or shredded cheddar cheese
- 6 large potatoes, peeled, diced and cooked (about 8 cups)
- 1 teaspoon seasoned salt
- 2 Cups Ham Chopped



In a Dutch oven, saute onion, celery and carrot in butter until tender. Stir in flour until blended. Gradually add milk.

Bring to a boil; cook and stir for 2 minutes or until thickened. Add soup, cheese, potatoes, ham and seasoned salt; mix well.

Cook and stir until cheese is melted and soup is heated through.

Yield: 10-12 servings (3 quarts).

Curried Chicken Rice Soup

Mike B

- 2 large carrots, diced
- 2 celery ribs, diced
- 1 small onion, chopped
- 3/4 cup butter
- 3/4 cup all-purpose flour
- 1 tsp seasoned salt
- 1/2 to 1 tsp curry powder
- 3 cans (12 oz each) evaporated milk
- 4 cups chicken broth
- 2 to 3 cups cubed cooked chicken
- 2 cups cooked long grain rice



In a large saucepan, sauté carrots, celery and onion for 2 minutes. Stir in flour, seasoned salt and curry until smooth.

Gradually add milk. bring to a boil; cook and stir for 2 minutes or until thickened. Gradually add the chicken broth. Stir in the chicken and rice. Return to a boil.

Reduce heat; simmer uncovered for 15 minutes or until the vegetables are tender. Serves 10 to 12.

Curried Pumpkin Coconut Soup

toby2win

- 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.

Cook a couple more minutes.

To serve: Swirl the cream on top, and garnish with chives.

Easy Split Pea Soup

Paul

This recipe makes A LOT of soup! I freeze it in individual serving containers and we take them for lunch. Got about thirty - 14oz. lunches out of it!

- 4.5 lbs split yellow peas
- 6 slices of bacon (chopped)
- 3 Tbsp minced garlic (more if you like)
- 2 large onions (chopped)
- 2 celery sticks (chopped)
- 1 smoked ham hock or ham bone
- 1 lb. cooked or smoked ham (cut into 1/4" pieces)
- 1/2 lb. carrots (sliced thin)

Water (or soup stock)
salt & pepper to taste

Place peas in colander, pick out any that don't look good. Rinse in cold water for a few minutes. There is no need to soak peas overnight.

Sauté bacon. Add garlic and onions.

Add about 3 quarts warm water or soup stock. You want it warm so as not to crack your cast iron. I used water, but I would definitely use soup stock next time around.

Add peas and mix with bacon, onions garlic.

Add the ham hock or bone. Add more water to cover everything by an inch or so.

Let it simmer (covered) for 3 hours but give it a good stir every so often so it doesn't burn on the bottom. As the peas disintegrate the soup will thicken up - add water as necessary so it's not too thick. At this point I remove the ham hock and cut off any remaining fat and meat. Dispose of the fat and finely chop the ham from the bone. Add this back to the soup. It's not necessary, but I used a hand blender to mix everything and make it nice and smooth.

Add chopped ham and carrots and let cook for another 60 minutes. Add salt and pepper to taste.



French Onion Soup

jeepdad

For the best flavor, make the soup a day or 2 in advance. Alternatively, the onions can be prepared through step 1, cooled in the pot, and refrigerated for up to 3 days before proceeding with the recipe.

3 tablespoons unsalted butter , cut into 3 pieces
6 large yellow onions (about 4 pounds), halved and cut pole to pole into 1/4-inch-thick slices (Make sure you get Yellow)
Table salt
2 cups beef stock for deglazing
1/2 cup dry sherry
5 cups beef stock
6 sprigs fresh thyme , tied with kitchen twine
1 bay leaf
Ground black pepper

Cheese Croûtons

1 small baguette , cut into 1/2-inch slices
8 ounces shredded Gruyère cheese (about 2 1/2 cups)



Adjust the oven rack to the lower-middle position and heat the oven to 400 degrees.

Generously spray the inside of a heavy-bottomed large (at least 7-quart) Dutch oven with a nonstick cooking spray. Place the butter in the pot and add the onions and 1 teaspoon salt. Cook, covered, for 1 hour (the onions will be moist and slightly reduced in volume). Remove the pot from the oven and stir the onions, scraping the bottom and sides of the pot. Return the pot to the oven with the lid slightly ajar and continue to cook until the onions are very soft and golden brown, 1 1/2 to 1 3/4 hours longer, stirring the onions and scraping bottom and sides of pot after 1 hour.

Carefully remove pot from oven and place over medium-high heat. Using oven mitts to handle pot, cook onions, stirring frequently and scraping bottom and sides of pot, until the liquid evaporates and the onions brown, 15 to 20 minutes, reducing the heat to medium if the onions are browning too quickly. Continue to cook, stirring frequently, until the pot

bottom is coated with a dark crust, roughly 6 to 8 minutes, adjusting the heat as necessary. (Scrape any fond that collects on spoon back into onions.)

Stir in 1/2 cup beef stock, scraping the pot bottom to loosen crust, and cook until beef stock almost evaporates and pot bottom has formed another dark crust, 6 to 8 minutes. Repeat process of deglazing 2 or 3 more times, until onions are very dark brown. Stir in the sherry and cook, stirring frequently, until the sherry evaporates, about 5 minutes.

Stir in the beef stock, thyme, bay leaf, and 1/2 teaspoon salt, scraping up any final bits of browned crust on bottom and sides of pot.

Increase heat to high and bring to simmer. Reduce the heat to low, cover, and simmer for 30 minutes. Remove and discard herbs, then season with salt and pepper.

Croûtons: While the soup simmers, arrange the baguette slices in single layer on baking sheet and bake in a 400-degree oven until the bread is dry, crisp, and golden at edges, about 10 minutes. Set aside.

Adjust oven rack 6 inches from broiler element and heat broiler. Set individual broiler-safe crocks on baking sheet and fill each with about 1 3/4 cups soup. Top each bowl with 1 or 2 baguette slices (do not overlap slices) and sprinkle evenly with Gruyère. Broil until cheese is melted and bubbly around edges, 3 to 5 minutes. Let cool 5 minutes before serving.

Gazpacho

Mike B

1 qt. V-8 Juice
1 cup fresh seeded tomato chunks
1 can diced green chiles
1/2 cup diced celery
1/2 cup diced green pepper
1/4 cup Heinz chili sauce
1 Tbsp. lime juice
1 tsp salt
1/8 tsp mace
1 1/2 Tbsp. cilantro, chopped very fine
3/4 cup diced red onion
2 Tbsp. red wine vinegar
2 Tbsp. olive oil
1 can (large) diced tomatoes
1/2 cup diced seeded cucumbers
1/2 cup diced cooked carrots
1 diced avocado
2 Tbsp. tarragon
1 Tbsp. Worcestershire sauce
1/2 tsp basil
1 clove garlic, minced
1 Tbsp. parsley, chopped very fine
Tabasco sauce to taste

Mix all the ingredients in a large bowl. Cover and refrigerate overnight before eating.

Great Northern Bean Soup

Mike B

Unless you have a lot of briquettes, this recipe should probably be done over a camp stove. It takes 4 hours to make.

- 1 lb dried great northern beans
- 1 smoked ham hock
- 8 cups water
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 1 medium carrot, shredded
- 1/4 cup parsley
- 1 cup mashed potatoes or 1/3 cup instant potato flakes
- Salt and pepper to taste
- Parsley or chives for garnish
- 1 8 quart Dutch oven (12" deep or 14")



Place the beans and enough water to cover in the Dutch oven. Bring to a boil and boil for 2 minutes. Remove from the heat and let the beans soak for 1 hour. Drain and rinse the beans.

Put the beans back in the Dutch oven, along with the water and the ham hock. Bring to a boil, then reduce the heat; cover and simmer for 2 hours. Skim any fat if necessary.

Add the onion, carrot, parsley, potatoes, salt and pepper, then simmer for 1 hour longer. Remove the meat and bones from the soup.

Remove the meat from the bones, dice it and return to the soup. Heat through. Garnish with parsley or chives.

Ham and Bean Soup

Oysterpot

- 1 (16-oz.) lean ham steak, or 2 cups chopped left over ham
- 2 Tbs. Olive oil
- 1 large onion, diced
- 1 bunch green onions, chopped
- 2 large carrots, diced
- 2 celery ribs, diced
- 1 Tbs. Jarred ham- flavored soup base (mix in 1/3 cup warm water to dissolve)
- 1/2 tsp. Pepper
- 2 (15-oz) cans navy beans drained
- 2 (15-oz.) cans cannellini beans drained
- 1 (15-oz.) can black eyed peas drained
- 4 large Yukon gold potatoes, peeled and diced (about 2 lb.)

Trim fat from ham; coarsely chop ham. Reserve bone.

Cook ham in hot oil in Dutch oven over medium high heat, stirring often, 6 to 8 minutes or until browned. Add diced onions, and next 5 ingredients, and sauté 5 minutes or until onion is tender.

Stir in reserved ham bone, navy beans, and next 3 ingredients; add water to cover. Bring to a boil; cover, reduce heat to low, and cook, stirring occasionally, 45minutes. Remove and discard bone before serving.

Homemade Vegetable Soup

Cobbler Gobbler

12" Deep Dutch Oven

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

Empty all contents with their liquids into Dutch oven. Top off well with hot water. Stir to mix well. Simmer well for 1- 1 1/2 hours stirring occasionally. Serve with cornbread.

Loaded Potato Soup

Cobbler Gobbler

(2) 12" Dutch Ovens

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

Dice unpeeled potatoes into 1/2" cubes. Place into Dutch oven and cover with water. Boil till 3/4 done - 10 minutes or so.

In separate Dutch oven 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.

Mark's Chicken Dumpling Soup

greespeedoman

14" Dutch oven.

- 1.5 lbs chicken (or Chicken Substitute)
- 8 cups of water (you can add some chicken stock in place of this if you want to camp fancy)
- 5-6 carrots (sliced)

2 yellow onions (diced)
 2 red bell peppers (diced)
 3 cups of Corn
 2 bay leaves
 2 cups of Peas (I used Snow peas in their pods from our garden)
 1 cup Mushrooms (I didn't have any when I made this but I know they'd be good)
 Salt and pepper to taste



Dumpling Dough

2 1/2 cups of flour (To make this Gluten Free, like I did, instead of flour, use 2/3 cup potato Starch and 2 1/2 cups Rice flour)
 1/2 cup buttermilk
 2 eggs
 2 tbs shortening

Start by heating your 14" Dutch oven on one ring of briquettes (below). When the oven is hot, add the onions and chicken. When the chicken and onions have browned, pour the water in. Add 6-8 briquettes to the bottom and put a ring of briquettes on the lid. Once boiling, add your bay leaves and carrots. While the carrots are cooking, make your dumpling dough. Once the carrots are soft (about 30 min), add the remaining vegetables and 3/4" round dumplings (The dumplings will double in size). Boil for another 30 minutes or until the dumplings are completely cooked.

Momo's Bean Chicken Soup

gator409

1 tsp olive oil
 1 pound chicken cubes
 1 cup chicken broth
 1 can green chillies
 1 1/2 tsp garlic powder
 1 1/2 tsp cumin
 1 tsp chili powder
 1 can pinto beans (not drained)
 1 can black beans (drained)
 1 can hominy (drained)
 1 onion diced

Cook chicken and onion in olive oil.

Add everything else and cook 10 minutes till warm.

Nettle Soup

Willy-England

Pick young tender nettles well away from pollution or dogs!! Wash leaves well before use.

1 tablespoon of oil
 1 onion finely chopped
 1 lb of potatoes, peeled and diced
 8 oz. of tender nettle leaves
 Salt and pepper
 Grated nutmeg

Heat oil in a large saucepan, add onion and potatoes. Cook gently over a low heat until soft but not browned, add nettles and cook gently for about 5 minutes. Add 5/6 cups of water and bring to the boil, then turn heat down and simmer for 15 - 20 minutes until vegetables are cooked. Blend ingredients or push them through a sieve until they are smooth. Season to taste with salt, pepper and nutmeg and reheat when using.

Never Give You Up Wild Rice Soup

jdarden

1 Lg Onion chopped
1/4 cup flour
1 Tablespoon butter

1 cups of water
2 lg Potatoes chopped
3 chicken bouillon cubes

1 cup wild rice uncooked
1 cup chopped ham
1 can evaporated milk
1 cup chopped carrots
1/4 cup diced almonds

Cook onion in pot with butter until tender then blend in 1/4 cup flour. Gradually add the water, potatoes and bouillon to the pot and heat.

Boil for one minute and add the rest of the ingredients.

Allow soup to stand 30 minutes while cooling. This will allow the rice to soften and absorb flavors. Serve with minced parsley or chives as garnish. Season to taste.

Onion Bacon Soup

Staci

6 slices bacon, cut crosswise into 1-inch pieces
3 large yellow onions, halved and thinly sliced lengthwise
4 cups low-sodium chicken broth
6 baguette slices (1 inch thick)
1 1/2 cups grated Gruyere cheese

In a medium Dutch oven or heavy pot, cook bacon over medium-high, stirring occasionally, until browned, about 5 minutes. Pour off all but 1 tablespoon fat from pot (reserve for another use). Add onions, and reduce heat to medium. Cook, stirring occasionally and scraping up browned bits from pot with a wooden spoon, until onions are very soft and deep golden brown, about 1 hour (reduce heat if onions are over-browning). Add chicken broth and bring to a boil. Remove from heat.

Heat broiler, with rack in top position. With a ladle, transfer soup into six 8-ounce broiler-proof baking dishes set on a rimmed baking sheet. Top each with a baguette slice and 1/4 cup grated cheese. Transfer sheet to oven and broil until cheese is melted and browned in spots, about 3 minutes. Serve immediately.

Cook's Note

You can make the soup, then freeze it. Thaw and reheat before topping with bread and cheese.

Posole

dmb90260

- 2 tbsp Olive oil
- 1 Med Onion finely chopped
- 2 cloves garlic, mash w/garlic press
- 1 lb lean ground pork
- 1 tsp salt
- 1 tsp dry oregano
- 2 tsp cumin
- 1 cup chopped Green Chile
- 1 can (#10) White Hominy with juice



Heat oil in a large skillet and sauté onion and garlic until soft. Stir in ground pork with all spices including green chile and cook until pork is browned.

Add hominy w/liquid to a large pot; stir in pork mixture and cook, covered, for at least an hour. Serve in soup bowl with Red Chili sauce on the side.

Author: New Mexico Cook Book by Lynn Nusom

Potato Leek Soup

Mike B

- 1 diced onion
- 1 diced leek (wash thoroughly before dicing)
- 2 cans chicken broth
- 5 medium potatoes, peeled and cut in medium-sized chunks
- 2 Tbsp butter
- 1/4 cup milk
- salt
- pepper



Coals on the lid of the Dutch oven are not required for this recipe. We will be using it as a cooking pot.

Melt the butter in the oven and add the onion and leek. Cook until they are limp.

Add the chicken broth and the diced potatoes. Bring to a boil. Lower temperature and simmer for 20 minutes.

Remove from heat and mash up the potatoes, leaving some lumps. Add the milk and a bit more butter. Salt and pepper to taste.

This soup goes great with saltine crackers.

Potato Soup

Paul

This is an extremely good potato soup recipe. A lot of prep., but it's easy and very worth the effort! I was making this late at night for a pot-luck the next day. It smelled so good my wife and I each had to have a bowl... and it was 11:30pm! Sorry, but this one isn't for the "Calorie-Conscious"!

Serves about 12.

1-1/2 pounds bacon, chopped
 3 stalks celery, diced
 2 onions, chopped
 5 cloves garlic, chopped
 12 red potatoes, peeled and cubed
 5-6 cups chicken stock, or enough to cover potatoes
 1/4 cup butter
 1/4 cup all-purpose flour
 2 cups heavy cream (whipping cream)
 2 teaspoon dried tarragon
 3 tablespoon chopped fresh cilantro
 1 teaspoon freshly ground black pepper
 3 green onions, chopped
 salt and pepper to taste



In a Dutch oven, cook the bacon over medium heat until done.

Remove bacon from pan, and set aside. Drain off all but 1/4 cup of the bacon grease. In the bacon grease remaining in the pan, sauté the celery and onion until onion begins to turn clear. Add the garlic, and continue cooking for 1 to 2 minutes.

Add the cubed potatoes, and toss to coat. Sauté for 6 to 8 minutes.

Return the bacon to the pan, and add enough chicken stock to just cover the potatoes. I preheated the chicken stock in the microwave - helps cook things a bit faster and is easier on the cast iron. Add pepper. Cover, and simmer until potatoes are tender (15-25 minutes).

In a separate pan, melt the butter over medium heat. Whisk in the flour. Cook stirring constantly, for 2 to 3 minutes. Whisk in the heavy cream, tarragon and cilantro. Bring the cream mixture to a boil, and cook, stirring CONSTANTLY, until thickened. (Don't leave it for a second, without stirring - it will burn FAST). Stir the cream mixture into the potato mixture. Using a potato masher, mash about half the potatoes in the soup - it's a bit of guess-work, but I just mash about 6 times, stirring in-between. Add chopped green onion and adjust seasonings to taste.

Roasted Garlic Soup

dmb90260

26 garlic cloves (unpeeled)
 2 tablespoons olive oil
 2 tablespoons (1/4 stick) butter
 2 1/4 cups sliced onions
 1 1/2 teaspoons chopped fresh thyme
 18 garlic cloves, peeled
 3 1/2 cups chicken stock or canned low-salt chicken broth
 1/2 cup whipping cream
 1/2 cup finely grated Parmesan cheese (about 2 ounces)
 4 lemon wedges

Preheat oven to 350°F. Place 26 garlic cloves in small glass baking dish. Add 2 tablespoons olive oil and sprinkle with salt and pepper; toss to coat. Cover baking dish tightly with foil and bake until garlic is golden brown and tender, about 45 minutes. Cool. Squeeze garlic between fingertips to release cloves. Transfer cloves to small bowl.

Melt butter in heavy large saucepan (cast iron) over medium-high heat. Add onions and thyme and cook until onions are translucent, about 6 minutes. Add roasted garlic and 18 raw garlic cloves and cook 3 minutes. Add chicken stock; cover and simmer until garlic is very tender, about 20 minutes. Working in batches, puree soup in blender until smooth. Return soup to saucepan; add cream and bring to simmer. Season with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate.

Rewarm over medium heat, stirring occasionally.) Divide grated cheese among 4 bowls and ladle soup over. Squeeze juice of 1 lemon wedge into each bowl and serve.

Serves 4.

Author: Bon Appetit, February 1999

Santa Fe Soup

Tennessee Cook

- 2 lbs ground beef (lean)
- 1 onion, chopped
- 2 pkg ranch salad dressing
- 2 pkg taco seasoning mix
- 1 can black beans
- 1 can kidney beans
- 1 can pinto beans
- 1 can diced tomatoes
- 1 can white corn
- 2 cups water

Garnish Ingredients (to be served on the side for toppings):

- Sour cream
- Cheddar cheese, shredded
- Green onion, sliced
- Restaurant style Tortilla Chips

Sauté ground beef until browned.

Add onions and cook for 5 minutes.

Drain fat (if any).

Add ranch dressing and taco mix to meat and stir well.

Add remaining ingredients un-drained, and water.

Simmer for 2 hours.

Serve with garnish ingredients.

Sausage & Mushroom Soup

1960HikerDude

- 2 Tbs olive oil
- 1 1/4 Lbs Italian Sausage
- 1 onion diced
- 5 cloves garlic minced
- 1 Lb mushrooms sliced
- 1 cup carrots thinly sliced
- 1 green pepper diced
- 7 cups low-sodium chicken broth
- 1/2 Tsp dried thyme
- 1 Tsp red pepper flakes
- 1/2 cup parsley



1/8 Tsp ground black pepper
1/4 Lb angel hair pasta

Makes 4 to 5 servings.

Heat 2 tablespoon olive oil in a Dutch oven using medium heat. Brown sausages Remove from pot. Cut into thin slices and set aside.

Add onions and garlic to the Dutch oven. Cook about 5 minutes until onions become translucent. Add mushrooms, green peppers and carrots. Cook about 10 minutes until the vegetables start to soften.

Add chicken broth, thyme, red pepper flakes parsley and black pepper. Bring to a boil. Reduce the heat and simmer covered for about 15 minutes. Stir in the sausages and bring it back to a boil. Add angel hair. Reduce heat and simmer 3 to 5 minutes until the pasta is “al dente”

Shropshire Pea Soup

Willy-England

1/2 stick (4 Tbsp) 2 oz (50 g) butter
1 small onion, skinned and finely chopped
2 lb (900 g) fresh peas, shelled
1.1 litres (2 pints) chicken stock
1/2 tsp (2.5 ml) caster sugar (superfine granulated)
2 large sprigs of fresh mint
salt and freshly ground pepper
2 egg yolks, size 2
2/3 cup (150 ml) 1/4 pt fresh double cream (heavy cream)
sprig of fresh mint to garnish

Melt the butter in a large saucepan, add the onion and cook for 5 minutes until soft.

Add the peas, stock, sugar and sprigs of mint. Bring to the boil and cook for about 30 minutes.

Put the soup through a fine sieve or puree in a blender.

Return to the pan and add the seasoning.

In a bowl beat together the yolks and fresh cream and add to the soup.

Heat gently, stirring, but do not boil otherwise it will curdle.

Transfer to a soup tureen and garnish with a sprig of fresh mint.

Serves 4.

Skillet Posole

Gaelen

1 15oz can white hominy, rinsed
2 lbs. pork loin or country-style (boneless) pork ribs or pork shoulder, cubed
1 tablespoon extra virgin olive oil
1 teaspoon adobe con pimento (adobo with pepper) seasoning mix
2 tablespoons roasted garlic
1 can Rotel tomatoes with green chiles
1/2 can water
1 teaspoon finely ground corn masa



Toast the hominy in the hot oil in the skillet until golden brown; remove from the pan and set aside.

Sprinkle the cubed pork with the adobo seasoning, and brown in the hot skillet, turning until cubes are seared on all sides.

Sprinkle the masa over the pork in the skillet, and stir in the Rotel tomatoes, roasted garlic, water and toasted hominy.

Cover, reduce the heat to medium, and simmer for 15 minutes until the sauce is slightly thickened.

Serve in bowls topped with chopped cabbage, cilantro, and fresh green onions, with crispy tortillas on the side.

Serves four generously.

Smoked Haddock Soup

Willy-England

- Smoked Haddock fillets
- 1 onion
- knob of butter
- small can sweet corn
- frozen garden peas
- 1 teaspoon black pepper
- fish stock or fish bouillon
- oil
- milk
- small carton of cream

Lightly cook onion in oil. Add haddock, milk and butter. Remove fish skin and flake the fish. Add fish stock, sweet corn, peas and pepper. Simmer until the peas are soft. Remove from heat, stir in cream and serve with bread.

Spicy Veg Soup With Pasta

Willy-England

- 500g Carrots
- 1 Medium Potato
- 1 1/2 Pints Veg Stock
- 1 Onion
- 1 Leek
- 1 Small Can Sweet Corn
- Pasta
- Chili Sauce / Flakes
- Salt
- Pepper

Dice onion and sauté in a Dutch oven or large saucepan. Finely chop leeks, potato, carrots. Add sweet corn, pasta and veg stock and simmer until pasta and veg is soft. Add chili sauce, salt, pepper to taste. Remove pasta, puree all ingredients in a blender or push through a sieve. Put pasta back in and simmer to desired temperature and serve.

Tomato Soup

Willy-England

- 30 ml olive oil

900g Tomatoes, halved
2 garlic cloves
1 small potato, peeled and sliced
300 ml water
5 ml sugar

Lightly oil a roasting tin. Arrange the tomatoes, cut side uppermost in the roasting tin. Add the garlic cloves. Season and drizzle over the remaining oil. Roast in the oven at 190°C (375°F/Gas mark 5) for 30 minutes.

Boil the potato in 300ml water until tender. Do not drain the water.

Skin the tomatoes and the garlic and put the tomato pulp and garlic into a food processor or blender with the cooked potato and potato stock and blend until smooth.

Transfer to a saucepan. Add a little extra vegetable stock or water if the soup is too thick. Stir in the sugar.

Tortilla Soup

Scouter Gar

1 16-oz can fat free refried beans

1 15-oz can black beans, rinse, drain
2 cups chicken broth

1 1/2 cup frozen corn
2/3 cup chunky salsa

3/4 cup cubed cooked chicken breast
1/2 cup water

2 cup shredded cheddar cheese, divided
28 tortilla chips, divided

In a large Dutch Oven, combine the first 7 ingredients. Bring to a boil. Reduce heat. Cover and simmer for 10 minutes. Add 1 cup cheese. Stir and cook over low heat until melted.

Crumble half of the tortillas into soup bowls. Ladle soup over chips. Top with remaining chips and cheese.

Trader Joe's Bean & Barley Soup

dmb90260

2 cups Trader Joe's 17 Bean & Barley soup mix
2- 32 oz chicken broth
1 cup each chopped: onion, celery, carrot, bell pepper
1 tsp basil
1 garlic clove crushed
2 tbs olive oil
bay leaf
1/2 tsp Italian seasoning
1 can Trader Joe Canned tomatoes
Salt & pepper to taste

Soak the beans overnight, drain and rinse OR Cover beans with 3 inch water, bring to a boil. Lower heat and cook uncovered for two minutes. Remove pan from heat and soak for an hour.

Add beans to 32 oz broth. In separate pan, sauté the veggies until soft.

Add beans and more broth, cover and simmer for an hour. Salt and pepper to taste.

Turkey Soup

Marebear

- 1 tablespoon vegetable oil
- 3 celery stalks, cut into 1/2-inch chunks
- 1 small onion, chopped
- 3 potatoes, peeled and cut into 1/2-inch chunks
- 2 large carrots, peeled and cut into 1/2-inch slices
- 4 cups chicken or turkey broth
- 1/2 teaspoon dried sage
- 1/2 teaspoon black pepper
- 3/4 cup water
- 2 tablespoons all-purpose flour
- 3 cups leftover cooked turkey, pulled apart into 1-inch pieces

In a soup pot, heat oil over high heat. Add celery and onion, cook 4 to 5 minutes. Add potatoes, carrots, chicken broth, sage, and pepper. Bring to a boil, reduce heat to medium-low, and cook 15 to 18 minutes, or until potatoes are almost fork-tender, stirring occasionally.

In a small bowl, combine water and flour; mix well. Pour into soup pot and stir until thickened. Add turkey and cook 6 to 8 minutes, or until turkey is hot, stirring occasionally.

Turkey Soup with Homemade Noodles

Mike B

Turkey Soup

- 1 roast turkey carcass
- 10-12 cups water
- 1 medium onion, chopped
- 1 cup diced celery
- 1 cup carrots, diced
- 2 bay leaves
- 1 tbsp dried parsley
- 1 can diced tomatoes
- 1/2 tsp dried thyme
- salt and pepper
- homemade noodles (see below)



Remove any stuffing from the carcass. Break the carcass up so it fits in a large pot. Add water and bay leaves. Simmer for 3 hours.

Remove the carcass parts from the pot. Let the parts cool, then strip the meat from the pieces and put the meat back in the turkey broth. Throw the bones away.

Add the onion, celery, carrots, parsley, tomatoes and thyme. Salt and pepper to taste and simmer for a further 30 minutes. Add the noodles and simmer for 6 more minutes. Makes a boatload of soup.

Home Made Noodles

1 egg
1/2 tsp salt
2/3 cup flour

Mix the egg well. Add the salt and mix until dissolved. Add half the flour and mix. Add the rest of the flour and mix. If the dough is too dry add a little water.

Roll the dough out on a floured board, fold over and roll again. Repeat until the dough takes on a smooth texture. Roll out until it is less than 1/8" thick. Slice into 1/4" wide noodles. Let the noodles completely dry before using. Noodles this fresh will only take 5 or 6 minutes to cook.



Tuscan Hearty Bean Soup

dmb90260

This recipe uses dry beans that need to be brined. You can do the full overnight version for a creamier soup or use the one hour soak, both are good. Quick Soak: Add 3 tbs salt to two quarts of water and bring to a boil. Turn off flame and add beans to soak for an hour. Rinse and use.

1# dried Cannellini beans (2 cups) rinsed
1 tbsp olive oil
6 oz pancetta cut into 1/4" pieces (or replace with bacon)
large onion chopped medium (1.5 cups)
3/4 cup chopped celery (I did not use this)
1 cup chopped carrots chunks
8 garlic cloves peeled and crushed or chopped
4 cups low sodium chicken broth
3 cups water
2 bay leaves
bunch of kale or collard greens chopped (8 cups loosely packed)
1 14 oz can diced tomatoes, drained and rinsed
sprig of rosemary
Salt and pepper



Full Brine: add 3 tbsp salt to 4 qt water, add beans and soak overnight. Rinse to use.

Heat oven to 250. Add oil to Dutch Oven sauté pancetta pieces. When lightly brown add onion, celery and carrots. Sauté until onion is translucent. Add garlic and cook until fragrant (1 min)

Add broth, water, bay leaves and beans, bring to a simmer. Cover and put in the oven, cook until beans are almost tender. 45 min -1 hour.

Remove from oven, stir in the greens and tomatoes. Cover and return to oven until beans and greens are tender. 30-45 min.

Remove from oven, stir in rosemary and cover for 15 min.

Remove rosemary and bay leaves, salt and pepper to taste. Serve with a good loaf of 5-minute bread.

Author: Cooks Magazine

Vegan Vermicelli Soup

mexican mama

This is a popular Mexican soup, great as an appetizer or as a main course. The base of the soup can be made and frozen for later use and you can add the noodles when you get ready to serve it - but its best fresh! Make sure when you buy the vermicelli that you double check to be sure its vegan, not made with egg! Some types of vermicelli are sneaky like that, but you can always substitute a pasta that is similar in shape and size that is vegan!

- 2 T olive oil
- 1/3 cup vermicelli
- 1 onion roughly chopped
- 1 garlic clove chopped
- 1 lb tomatoes, peeled, seeded and roughly chopped
- 4 cups vegetable stock or broth
- 1/4 t sugar
- 1 T finely chopped fresh cilantro
- salt and pepper
- fresh chopped cilantro to garnish

First off, heat the olive oil in a frying pan and gently sauté the vermicelli over medium heat until golden brown. Take care not to let the strands burn because they will not taste very awesome if this happens. Remove the vermicelli with a slotted spoon and drain thoroughly on paper towels.

In a blender, puree the onion, garlic, and tomatoes until smooth. Return the frying pan to the heat and add the puree. Cook while constantly stirring for about 5 minutes. Transfer the puree to a pan with the warm stock and vermicelli. Season to taste. Bring to a boil and add the first bit of cilantro. Lower the heat and simmer until the vermicelli is tender. Serve with fresh cilantro and a bit of chili oil if you like!

White Bean and Ham Soup

J2

- 16 ounces dried Great Northern beans
- 1 cup diced sweet yellow onion
- 3 cloves garlic, diced
- 1 tablespoon oil
- 1 1/2 quarts chicken broth or stock
- 2 bay leaves
- 2 cups peeled and diced potatoes
- 2 stalks celery, diced
- 3 carrots, peeled and diced
- 1 1/2 pounds to 2 1/2 pound ham shank
- 1/4 teaspoon black ground pepper
- 1 teaspoon salt
- 1/4 teaspoon ground cumin

Soak beans overnight in salt water, drain.

In bottom of stock pot, add oil and sauté onions and garlic over medium heat until softened (about 4 to 5 minutes). Remove from heat.

Add remaining vegetables, seasonings, ham shank, drained beans, and chicken stock or broth. Bring to a boil.

Reduce heat to simmer, cover and cook 1 1/2 hours.

Remove ham shank from soup. Allow ham shank to cool slightly. Remove meat from bone. Discard bones, fat, and skin. Add meat to soup. Continue cooking on simmer for an additional 30 to 45 minutes or until beans are soft.

Zuppa Toscana

jeepdad

Prep Time: 20 mins, Total Time: 1 hrs 20 mins, Servings: 4-6

- 1 lb Italian sausage (I like mild sausage)
- 2 large russet baking potatoes, sliced in half, and then in 1/4 inch slices
- 1 large onion, chopped
- 1/4 cup bacon bits
- 2 garlic cloves, minced
- 2 cups kale or 2 cups swiss chard, chopped
- 2 (8 ounce) cans chicken broth
- 1 quart water
- 1 cup heavy whipping cream



Chop or slice uncooked sausage into small pieces. Brown the sausage in your soup pot.

Add chicken broth and water to pot and stir. Place onions, potatoes, and garlic in the pot.

Cook on medium heat until potatoes are done.

Add bacon. Salt and pepper to taste. Simmer for another 10 minutes.

Turn to low heat. Add kale and cream.

Heat through and serve.

Chowders

Corn Chowder

fogcrawler

8 slices bacon/chopped
1 lb. skinless chicken/cubed
1 1/2 cups red bell pepper/chopped
1 cup sweet onion/chopped
4 cloves garlic/minced
1/3 cup all-purpose flour
6 cups chicken broth
2 large yukon gold potatoes/chopped
2 cups sweet corn kernals
1 1/2 cups whipping cream
2 bay leaves
crushed pepper to taste
crushed red peppers to taste

Cook bacon, set aside and leave 1 tablespoon of drippings in dutch oven.

Brown chicken, season with salt & pepper and set aside.

Sauté red bell peppers, sweet onions and garlic until tender.

Stir in the flour.

Add the chicken broth and potatoes.

Bring to a boil, reduce heat and cook uncovered for 10 minutes, until potatoes are tender.

Stir in the chicken, corn, whipped cream and add bay leaves.

Simmer uncovered 15 minutes, stirring occasionally.

Remove and discard bay leaves and stir in bacon.

Sprinkle in peppers, seasoning to taste.

Fresh Corn, Bacon and Potato Chowder

Cobbler Gobbler

Large Dutch Oven

10 - Ears Corn
8 cups - Water
1/2 cup (1 stick) Unsalted Butter
1 1/2 cups - Diced Red Onion (about 2 med)
3 cups - Diced Celery (about 6 ribs)
2 1/2 cups - Chopped Red Bell Pepper (about 3 large)
6 cups - Diced Red Potatoes (about 10 med)
1 Tbs - Fennel Seeds
1 Tbs - Celery Seeds
1/2 Tbs - Red Pepper Flakes
3 cups - Heavy Cream

1/4 cup - Chopped Fresh Dill
6 slices - Applewood Smoked Bacon

Cut corn kernels off cobs. Place cobs in large Dutch oven and cover with 8 cups water. Bring to a boil, reduce heat, and simmer, covered, 20 minutes. Remove cobs and discard.

Pour liquid into large bowl and set aside. Cook bacon until crispy, drain and set aside bacon. Melt butter in Dutch oven over medium-high heat. Add onion, celery, bell pepper, potatoes, fennel seeds, celery seeds, red pepper flakes and corn kernels. Cook until onions are tender and vegetables are fragrant. Add corn cob liquid and heavy cream. Bring to a boil, reduce heat, and simmer until potatoes are tender. Just before serving stir in dill. Garnish with crumbled bacon.

Long Island Clam Chowder

toby2win

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.

Rancher's Chowder

dutchovendelights

3 slices bacon, chopped
1 medium onion, chopped
1 pound ground beef
3-4 teaspoons instant beef bouillon
3 1/2 cups water
1/2 teaspoon salt
1/4 teaspoon pepper
1 teaspoon chili powder
1 can red kidney beans, drained (about 9 ounces)
3 1/2 cups hot cooked rice

Cook the bacon until crisp in Dutch oven. Remove bacon and drain on paper towels. Add onion to the drippings and sauté until soft. Add beef; cook until browned. Stir in tomatoes, beef bouillon, water, salt, pepper, chili powder and kidney beans. Simmer about 20 minutes; stirring occasionally. Put 1/2 cup rice into a bowl and pour chowder on top, sprinkle with reserved crumbled bacon.

Redneck Pulled Pork Chowder

Paul

- 8 plum tomatoes
- 1 large red bell pepper
- 1 large onion
- 5 slices bacon, diced
- 2 tsp chili oil
- 3 cloves garlic, minced
- 3 jalapeño peppers, seeded and diced
- 1 cup beer (room temperature)
- 1 cup tomato juice
- 1 (16oz) can crushed tomatoes
- 4 cups smoked chicken stock (I used reg chicken stock with 2-3 Tbsp liquid hickory smoke)
- 2 cups thinly sliced cabbage
- 3 cups pulled pork
- 1/2 cup your favorite BBQ sauce
- 2-3 Tbsp "Bonedust" seasoning (another Ted Reader recipe - it's posted here somewhere)
- 1 cup corn kernels (my addition - not from original recipe)
- Freshly ground pepper
- 2 tbsp chopped flat-leaf parsley



Preheat BBQ to high and grill tomatoes, red pepper and onions for 8-10 minutes, until skin is blistered and charred.

Remove from grill and set aside to cool. Remove charred skins from tomatoes and red pepper. Coarsely chop along with onion but keep onion separate from tomatoes and red pepper.

In a large cast iron pot (what else would you use?), fry diced bacon in chili oil until just crisp. Added grilled onions, garlic and diced jalapeños. Sauté, stirring for about 5 minutes. Deglaze with beer, by stirring brown bits up from bottom of pot.

Add tomato juice, crushed tomatoes and smoked chicken stock. Bring to a boil, stirring occasionally. Add reserved, chopped charred tomatoes, red pepper and cabbage and return to a boil.

Spread out your fire or coals to lower the heat a bit and simmer for 15 minutes. Add pulled pork, corn, BBQ sauce and Bonedust seasoning. Add fresh pepper and additional seasoning to taste. Simmer on a low fire for another 20-25 minutes. When finished add parsley and get ready to serve.

Garnish with a dollop of sour cream and crushed tortilla chips. Enjoy with some fresh bread and an ice-cold brown pop!

Author: Ted Reader's book - "King of the Q's - Blue Plate BBQ"

Seafood Chowder

fogcrawler

- 7 strips of bacon
- 2 cps. onions
- 6 tbs. instant potatoes
- 1 qt. clam juice
- 1 qt. milk
- 1 qt. heavy cream
- 4 lbs. Yukon gold potatoes
- 1 lb. clams
- 1 lb. scallops

1 lb. jumbo shrimp
1 lb. shrimp
1 lb. mixed seafood (octopus, squid, mussel, cuddlefish, etc.)
2 crab
4 oz. spicy brown mustard (spreadable)

Cook bacon diced not too fast or too hot... You want the grease. Add onions. When the onions start to turn translucent, sprinkle the instant potatoes over the mixture and then add the quarts of clam juice, milk and heavy cream. Slice and dice the potatoes and add them to the mixture. Let this cook for a bit.

When the base begins to thicken and the potatoes start to cook. Add the mustard and all of the seafood except the crab and shrimp. Lift the lid occasionally to make sure it's not boiling and stir while the lid is off.

Add the crab meat and whatever shrimp you can without overflowing the oven.

Side Dishes

Casseroles

Apple-Sausage Breakfast Casserole

duke

Makes six servings

- 2 lbs ground pork sausage
- 8 slices bread
- 1 1/2 cups sliced apples
- 2/3 teaspoons dry mustard
- 8 eggs, slightly beaten
- 1 1/2 cups grated sharp cheddar cheese
- 3 cups milk

NIGHT BEFORE

Fry the sausage, breaking it into small bits as it cooks. Reserve a little fat. Drain sausage on paper towel.

Lightly grease a 9 x 13 inch baking dish. Spread sausage over bottom of dish.

Sauté apples in remaining sausage fat.

Remove crusts from bread and tear into small pieces or cut into cubes.

In large bowl, combine apples, bread, mustard, eggs, cheese and milk and mix well.

Pour mixture over sausage.

Cover with foil and refrigerate over night.

NEXT MORNING

Bake covered at 350° F for 30 minutes.

Remove foil and bake uncovered for another 30-35 minutes.

Let stand at least 5 minutes before serving.

Black Beans and Rice

jeepdad

- 1 cup long-grain white rice
- 1 tablespoon olive oil
- 1 onion, chopped
- 1 bell pepper, cut into 1/4-inch pieces
- 2 cloves garlic, chopped
- kosher salt and black pepper
- 1 teaspoon ground cumin
- 2 15.5-ounce cans black beans, rinsed
- 1 teaspoon dried oregano
- 1 tablespoon red wine vinegar



Cook the rice according to the package directions. Meanwhile, heat the oil in a large saucepan over medium-high heat. Add the onion, bell pepper, garlic, 1 teaspoon salt, and 1/4 teaspoon pepper and cook, stirring occasionally, until softened, 5 to 7 minutes. Stir in the cumin and cook for 1 minute.

Add the beans, oregano, and 1 cup water. Simmer, covered, for 10 minutes. Add the vinegar and smash some of the beans with the back of a fork to thicken.

Serve the beans over the rice.

Tip: Pack this hearty dish for lunch: Simply scoop the beans and rice into large tortillas or pitas.

Butter Bean Casserole

Cobbler Gobbler

10" deep Camp Oven

- 3 lbs - Ground Beef
- 6 cans - Big Lima Beans (Lucks)
- 2 cans - Condensed Cream of Tomato
- 1 small - Onion (chopped)

Brown ground beef with salt and pepper. Drain. Oil camp oven. Layer ground beef then butter beans alternately. Top layer should be butter beans. Sprinkle with chopped onions. Cover with cream of tomato. Bake at 350 for 30 - 45 minutes.

Caveman Casserole

Guard Dog

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

Sauce:

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

Cook ground beef, onion, garlic, seasoned w/ salt and 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 with remaining cheese.

Cook at 375° F for 90 minutes.

Cheese Steak Casserole

Cobbler Gobbler

- 1 Tbs - Olive Oil

- 1 lb - Sirloin Steak
- 1 cup - Onion, chopped
- 1 cup - Green Bell Pepper, chopped
- 1 loaf - Italian bread, 1" cubes
- 2 cups - Mozzarella Cheese, shredded
- 2 cans - Evaporated Milk
- 4 large - Eggs
- 1/2 tsp - Salt
- 1/2 tsp - Ground Black Pepper

Slice the sirloin steak into thin 1/8" slices. In a skillet, brown the sirloin and vegetables in the olive oil and set off to the side. In a separate bowl, combine milk, eggs and spices. Line Dutch Oven with parchment paper and place the bread cubes into the Dutch Oven. Evenly spread the meat and vegetables over the bread. Pour egg mixture evenly over the meat, vegetables and bread pressing the bread with the back of a spoon to help the bread absorb the liquid. Top with the cheese. Cover and bake 350 for about a half hour or until mixture has set. Then serve

Chicken, Broccoli & Rice Casserole

MickW

12" Camp Oven

- 5 to 6 -Boneless Skinless Chicken Breasts
- 1 pk - Frozen Broccoli (Florets)
- 1 1/2 cups - Brown Rice
- 1 can - Cream of Chicken Soup
- 1 pk - Ranch Dressing Mix
- 1 cup - Water

Place Rice on bottom of DO. Place Broccoli Florets on top of Rice. Place chicken breast on top of Broccoli. Dust chicken breast with Ranch Dressing Mix. Add 1 cup water (just enough to cover Rice). Spoon soup in dabs over chicken and Broccoli.

Bake 1 1/2 hours at 350° F. 8 coals on top/16 on bottom.

Chile Relleno Casserole

dmb90260

- 1 (7oz) can of whole green chiles
- 1 lb Cheddar Cheese grated
- .5 lb Jack Cheese grated
- 4 eggs
- 2 tbsp flour
- 1 tall can of evaporated milk
- 1/2 tsp salt

Rinse chiles and remove seeds.

Place half chiles in a layer in a greased casserole or 8" Dutch oven. Cover with half the cheese. Repeat with another layer of chiles and cheese.

Beat the eggs, flour, milk and salt together until smooth. Pour over the casserole and bake at 350 for 45 minutes.

The canned Ortega chiles work fine but if I had enough of my roasted NM chiles I would use them.



Chile Relleno Casserole 2

corbano

- 4 (7 ounce) cans whole mild green chilies
- 1 lb Monterey jack cheese
- 5 eggs
- 1 1/4 cups milk
- 1/4 cup flour
- 1/2 teaspoon salt
- 1 dash black pepper
- 4 cups grated cheddar cheese, mild (1 pound)

Slit chiles lengthwise on one side. Remove seeds and drain. Slice Monterey Jack cheese into 1/4-inch thick slices and place inside chiles. Place stuffed chiles in a greased 12" Dutch oven. Mix eggs, milk, flour, salt and pepper well, and pour over chiles. Sprinkle top with grated Cheddar. Bake with mostly top heat for 45 minutes or until egg is set and cheese is golden brown.

This recipe makes a great meal and any left overs you may have are fantastic in a tortilla for breakfast the next morning.

Chile Relleno Casserole 3

toby2win

For a 12" Dutch oven

- 1 lb. bulk spicy pork sausage
- 1 onion diced
- 1 small can evaporated milk
- 1 small can water
- 1/2 teaspoon salt
- 6 eggs
- 1/2 cup flour
- 3 7 oz. cans whole green chilies seeded
- 3 cups grated cheese, mixed cheddar and Monterey Jack



Brown the onion and sausage in the bottom of the oven. Remove and set as side. Beat the eggs, milk, water, salt, and flour together, then stir in 2 cups of the cheese. Open out the chilies and put a layer in the bottom of the oven. Sprinkle 1/2 of the meat and cover with 1/2 of the egg/milk mix. Add another layer of chilies, meat and the rest of the liquid. Top with the remainder of the cheese. I try to save one chilies and arrange it in strips in a star pattern on top to decorate. The book says to cover and cook with a 1 (bottom) to 3 (top) coal ratio at 425 degrees for 30 to 40 minutes. Rotate oven and lid. It should set and get brown on top.

The original recipe called for 1/2 hamburger. Sausage already comes in a pound roll anyway. I liked the taste better also. I use evaporated milk because it's convenient for camping. I don't exactly follow the 1 to 3 ratio for coals because I never noticed that in the recipe until I started to write this out.

Author: Marla Rawlings, The Beginners Guide to Dutch Oven Cooking

Chili Rellenos Casserole

Thruwurkin

- 1/2 lb Ground Beef
- 1/2 lb Ground Pork Sausage
- 1 medium Onion, chopped

- 1 Garlic Clove, pressed
- 2 4 oz cans chopped Green Chilies
- 2 cups Shredded Sharp Cheddar Cheese (divided)
- 4 large Eggs
- 1/2 cup Flour
- 1/2 tsp Salt
- 1/4 to 1/2 tsp Hot Sauce
- 1 1/2 cups Milk

Cook first 4 ingredients in a large skillet till its crumbly and not pink; drain.

Spread 1 can chopped Green Chiles on bottom of greased 10" Dutch oven.

Sprinkle with 1 cup of Cheese.

Spoon Meat Mixture over Cheese layer.

Top with remaining Chiles and Cheese.

Whisk together Eggs and next 4 ingredients until smooth; pour over casserole.

Bake at 350° F for 45 minutes.

Let stand 10 minutes before serving.

Serves 6.

Corn Casserole

Cobbler Gobbler

12" Camp Oven

- 2 cans - Whole Corn (drained)
- 2 cans - Creamed Corn
- 2 small boxes - Jiffy Mix
- 2 cups - Sharp Cheddar (reserve 1/2 cup)
- 2 - Eggs
- 1/2 stick - Butter (melted)

Mix all above ingredients in large bowl with exception of 1/2 cup cheddar and mix well. Pour into Dutch oven and bake 1 hour at 375° F. 8 coals on bottom/18 top. About 5 minutes before being done add remaining cheese over top and melt.



Corn Casserole 2

Mamaduck71

- 1 can cream style corn
- 1 can whole kernel corn
- 1 box Jiffy cornbread mix
- 8 oz. sour cream
- 1 stick butter
- 1 egg, slightly beaten
- 1/2 tsp. salt
- 1/2 tsp. pepper

Melt butter. Put in 2-quart casserole dish. Add egg, corn with juice and remaining ingredients. Mix well.

Bake at 350 degrees for 1 hour.

Corn Casserole 3

apple101

- 1 box of Jiffy Corn Bread muffin mix
- 1 regular sized can of cream corn
- 1 regular sized can of regular corn, drained
- 1 cup of sour cream
- 1 egg
- 1 T sugar

Combine all of the ingredients until well mixed in a bowl. Then pour into a greased medium-sized baking dish.

Slice an entire stick of cold butter and scatter the slices on the top of your mixture in the baking dish.

Bake at 350 degrees for about 45 minutes. Casserole will be lightly toasted on top. Let sit for about 5 minutes before serving.

Corn Fritter Casserole

mfkaplan

- 1 8oz. package cream cheese
- 3 eggs
- 1/2 cup chopped onion
- 1/2 cup chopped red bell pepper
- 3 tablespoons butter
- 1 15 oz. can corn, drained
- 1 15 oz. can creamed corn
- 1 package Jiffy Corn Bread Mix
- 1/2 tsp. ground pepper
- 1/2 tsp. salt

Mix everything together. I usually add the ingredients in order of how they are listed. Pour into a 10" greased dutch oven. 6 coals underneath. and 15 on top. 375 degrees for about 50 minutes.

Crust Topped Pizza Casserole

Corona~Barb

- 1 1/2 lbs. hamburger
- 1 small package sliced pepperoni
- 1 cup chopped onions
- 1 cup chopped green pepper
- 2 minced garlic cloves
- 1 small can black olive, sliced (if desired)
- 16 oz. spaghetti sauce
- 1 cup Mozzarella cheese

Batter:

- 1 cup milk

1 Tbs oil
2 eggs
1 cup flour
1/2 tsp salt
1/4 cup Parmesan cheese
1/4 cup cheddar cheese, grated

In a 12" dutch oven, brown hamburger; drain. Stir in onion, pepper, garlic, olives, spaghetti sauce and simmer for 10 minutes. Top with Mozzarella cheese. In bowl, combine milk, oil and eggs and beat 1 minute until well mixed; add flour and salt and beat for 2 more minutes. Pour batter over cheese, covering completely. Sprinkle with Parmesan and cheddar cheeses and bake at 400° F for 25-30 minutes until puffed and golden brown.

Denny's Mom's Green Enchilada Casserole

killswitch505

12 oz green Chile (blended)
3/4 cup chicken stock
2 tablespoons of minced garlic
1 tsp Mexican oregano (please don't substitute with Italian)
Salt to taste
2 lbs of shredded chicken (I've used supermarket rotisserie and leftover smoked over the years)
1/2 chopped white onion (optional)
1 can sliced olives (optional)
A lot of cheese please (I used cheddar and jack blend)
I used 11 Flour tortillas but corn works (I like flour in casserole and corn in rolled enchiladas)



Make your base chicken stock, garlic, oregano and salt simmer a bit add blended green Chile. Simmer a bit longer. keep in mind how wet you want your casserole. I layer sauce, tortilla(s). chicken, cheese, sauce, olive and onion. Do this until you run out of room of stuff.

Bake at 350° F until cheese is melted and sauce is bubbling.

Dutch Oven Macaroni and Cheese

SeabeeCook

I find that it takes about 1-quart cheese sauce to properly moisten 1-pound dry macaroni, when cooked, for macaroni and cheese.

1 pound elbow macaroni
1/2 cup butter
1/2 cup minced onion
6 tablespoons all-purpose flour
2 tablespoons mustard powder
1 teaspoon paprika
2 bay leaves
1 quart milk
2 cups (8 ounces) shredded cheddar cheese
2 cups (8 ounces) shredded Monterrey jack cheese
1/2 cup shredded Asiago cheese

Kosher salt and white pepper, to taste
2 cups croûtons, crushed

Cook macaroni according to package directions at home. Drain water. Cool macaroni in cold water. Package in zipper-top bag and refrigerate.

If desired, Melt butter in a 12-inch Dutch oven over medium heat. Add onion and sweat until soft. Do not brown onions or butter. Blend in flour, mustard, paprika and bay leaves. Cook until mixture is smooth and bubbly.

Gradually add milk, whisking constantly. Cook sauce over medium heat, stirring constantly. Simmer 5 to 10 minutes while stirring until smooth. Gradually mix in cheese. Stir over low heat until cheese is melted. Season to taste with salt and pepper.

Add pasta to sauce and mix thoroughly. Top with croûtons Place lid on Dutch oven and bake approximately 25 to 30 minutes with coals for 350 degrees. Serves 10 to 12.

Enchilada Casserole

Outpost Jim

I got this recipe from the "Field Guide to Dutch Oven Cooking" compiled by IDOS and published by Lodge MFG Co. Submitted by Kristi Myers and Lisa Blackett. This is a good camp recipe!

1 large onion, chopped
2 lbs ground beef
1 10oz can Tomato Soup
2 10oz cans enchilada sauce
3/4 lb shredded cheddar cheese
8 flour tortillas
1 cup sour cream



Cook ground beef and onion in a 12" Dutch Oven. Remove from oven and place in a large bowl. Stir in the soup and enchilada sauce. Pour enough sauce into Dutch oven for 1/4" layer. Cover this mixture with a layer of tortillas, tearing to fit. Cover tortillas with 1/4 lb (1 cup) shredded cheddar cheese. Repeat layers until all mixture is used. Top with cheese. Place lid on Dutch oven and bake (8 coals bottom - 18 top) for 35-40 minutes, or until mixture is bubbling and heated through. Serve with sour cream.

Different grades of enchilada sauce are available (i.e., mild, medium, hot) or you could add green Chiles or jalapeños.

French Onion Soup Casseroles

SQWIB

3 jumbo yellow onions, sliced
2 tbs. butter
1 (10 3/4 oz.) can cream of chicken soup (or cream of mushroom)
1/2 soup can milk
1 tsp. soy sauce
1/2 pound Swiss cheese slices
Pepper
French bread
Butter



Sauté sliced onions in butter in large skillet on low to medium heat until transparent.

Place onions in a buttered 9 x 13-inch glass baking dish. Whisk together chicken soup (Mushroom), milk and soy sauce. Pour over onions. Cover with Swiss cheese slices and sprinkle with pepper. Top with thinly sliced buttered French bread.

Bake at 350°F for 35 minutes or until bubbly and brown. This can be made ahead and refrigerated and baked at 350°F for 45 to 50 minutes.

Green Bean & White Corn Casserole

Thruwurkin

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

Green Chili Soufflé

DeborahD

- 6-8 whole green chilies (canned or fresh, but come on; you know fresh is so much better)
- 2 cups grated jack cheese
- 2 cups grated sharp cheddar cheese
- 6 large eggs
- 1 cup all-purpose flour
- 4 cups milk
- 1 tablespoon butter
- salt and pepper



Rinse chilies free of seeds and cut into inch pieces and assemble rest of ingredients.

Heat a 10" Dutch Oven with coals 14 top and 6 bottom.

Whisk the eggs in a large bowl. Beat the eggs until they are thick and light yellow. Next whisk in flour and when you have no more lumps mix in the milk and salt and pepper.

Add butter to hot oven and coat the inside. Layer green chilies and cheeses and gently pour in the milk mixture. Replace lid and cook for approximately 40 minutes turning lid and pot 1/4 turn every 15 minutes.

Gunswinger's Casserole

Gunswinger

Casserole:

- 1 cup Finely chopped onion
- 1 cup Finely chopped celery
- 2 Tbsp Olive oil, Extra Virgin
- 2 Bay leaves
- 1/2 tsp Dried thyme
- 1 tsp Lemon pepper
- 1 1/2 tsp House seasoning.(recipe follows)
- 1 can Chicken stock
- 1 can Tomatoes, Diced (14.5oz)
- 1 Okra, frozen 10oz package
- 1 lb. Chicken breast, without skin, cut into small cubes
- 4 oz Chorizo, hot

Topping:

- 1 Egg, beaten
- 1/3 cup Milk
- 12 oz Corn muffin mix, Jiffy

House seasoning (Paula Deen):

- 1 cup Salt
 - 1/4 cup Black Pepper
 - 1/4 cup Garlic powder
- Mix ingredients together and store in an airtight container for up to 6 months.

In an iron pot, sauté onion and celery in oil until onions are clear. Add bay leaves, thyme, lemon-pepper, and house seasoning. Pour in stock and add tomatoes and okra. Cover and allow to simmer for ten (10) minutes. Add chicken and chorizo cover and simmer for an additional 20 minutes.

Preheat oven to 400 degrees F. Mix together egg and milk, add to muffin mix, and combine until just well-blended. Drop by tablespoons full on top of casserole mixture, leaving the center uncovered. Bake for 15 to 20 minutes until the muffin mix has cooked and browned.



Hash Brown Casserole

dutchovendelight

- 2 pounds hash browns
- 1 16 ounce sour cream
- 1 can cream of chicken soup
- 1 stick butter
- 1/2 c green onions (chopped)
- 2 c sharp cheddar cheese (grated)
- 1 can French fried onions

Place potatoes in a large bowl and season with salt and pepper. Melt butter, combine with green onions, sour cream, soup and 1 cup of cheddar cheese. Mix together well and add hash browns. Pour into oiled Dutch oven; ring top with French fried onions and fill the center with cheese. Cook over medium heat over for 45 minutes, or until potatoes are completely warm and cheese melts. I like to use dehydrated shredded hash browns (reconstituted) but the frozen (thawed) work just fine.

Hatch Chile Baked Mac & Cheese

Steve

If you live in the Southwest, most likely you can get Hatch chiles in your grocery store. The Hatch chiles come in a can as well, but fresh is kewl.

If you cannot, just substitute a couple of jalapeños or a Poblano pepper.

You decide on the Dutch Oven of your choice. You are a big person and can make your decision, however a 10" DO works for me. If I use a full 16 oz box of macaroni I add more milk, cheese and more chile to the recipe.

- 8 oz (uncooked) elbow macaroni (I might go the full 16 oz box)
- 1 cup Queso Asadero cheese, shredded
- 1 cup Colby Jack cheese, shredded
- 4 TBSP flour
- 4 TBSP butter
- 1/2 tsp salt
- dash pepper
- 2 cups milk
- 2 large hatch green chiles, stemmed & seeded (substitute chile's if you like)



Preheat oven to 350 degrees. Puree the chile peppers in a food processor until almost unrecognizable. You may need to drizzle a bit of oil into the mixture to get the puree moving.

Cook the macaroni according to package directions to al dente tenderness.

In a medium saucepan, heat the butter over medium heat. When melted, add the flour, salt, and pepper and whisk until bubbly. Slowly add the milk, continuing to whisk until smooth. Bring the mixture to just under a simmer and begin slowly adding the cheese a handful at a time until all cheese is melted. Finally, add the chile puree to the mixture.

Pour the cooked macaroni into the cheese sauce and stir to coat.

Then transfer the entire mixture to a medium baking dish or buttered Dutch oven.

Bake in the oven or DO for 20 minutes or until bubbly and lightly browned on top.

Hearty Bean Casserole

Polly Wog

- 1 lb. ground beef
- 4 slices bacon
- 1/2 cup chopped onion
- 1 28 oz. can baked beans
- 1 15 oz. can light red kidney beans, drained
- 1/2 cup firmly packed brown sugar
- 1/2 cup ketchup
- 1 Tbsp. vinegar
- 1 Tbsp. mustard



Brown ground beef, bacon and onion in Dutch oven over full spread of coals. Drain off fat. Add all remaining ingredients; mix well. Cover and bake at 350 degrees for 30 min. or until bubbly.

Kielbasa and Pepper Casserole

Cobbler Gobbler

- 1 lbs - Smoked Kielbasa or Polish Sausage (cut 1/2" slices)
- 8 - Small Red Potatoes (quartered)
- 1 lg - Vidalia Onion (Halved and Sliced thin)
- 1 lg - Sweet Red Pepper (cut into 1" pieces)
- 4 Tbs - Olive Oil
- 1/4 tsp - Salt
- 1/4 tsp - Pepper
- 1/2 cup Heavy Whipping Cream
- Minced fresh parsley

In bowl combine the sausage, potatoes, onion and red pepper. Drizzle with oil; sprinkle with salt and pepper. toss to coat. Transfer to a greased dutch oven. Cover and bake at 375° F for 45 minutes. Stir in cream; cover and bake 10-15 minutes longer or until vegetables are tender and the cream has thickened. Sprinkle with parsley.

Macaroni and Cheese

Oysterpot

Lodge #6 Dutch oven

- 4 oz Elbow Mac. uncooked
- 1/2 cup Colby cheese shredded
- 1/2 cup sharp cheddar shredded
- 1/2 cup Mexican Mix (4) cheese combo
- 2/3 cup warm milk
- 1-2 tsp prepared mustard or horse radish mustard
- 2 pats butter (quartered)
- 1/2 C cracker crumbs



Cook macaroni as described on package. Drain but don't rinse.

Add 1 ladle of macaroni in bottom of oiled Dutch oven. Sprinkle layer of all cheeses on top of macaroni. Add 4 pieces of butter and pepper to taste.

Repeat all steps till cooked mac is in Dutch oven.

Add mustard to warmed milk and mix. Pour mix over items in Dutch oven. Spread cracker crumbs on top to form a crust.

Set oven on 3 coals and put 8 on top. 40 to 60 minutes later peek to see if top is golden and brown. Remove from heat and let set for 15 minutes.

Dig in. will serve 2. (big helpings)

Mexican Casserole

Wishbone

- Frozen Burritos -Your Favorite
- Canned Chili - Your favorite I like Hormel no beans
- Shredded Cheese- Your Choice - Cheddar, Jack or a Mexican Blend

Lightly oil or butter bottom of Dutch oven.

Place your burritos flat in bottom of Dutch oven till full.

Cover with canned chili.

Cook at 350° F for 45 minutes then spread cheese on top. Cook a few minutes more till cheese melts.

Place on plate and top with sour cream and your favorite salsa.

You can adjust this recipe to fit whatever size DO you have.

Nacho Breakfast Casserole

Dutchovendelights

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

Preheat dutch oven (350 degrees).

Combine sausage, eggs and green onions in medium bowl.

Pour butter in 12 inch DO; add sausage mixture.

Top with chips; sprinkle with cheese.

Bake for 10 to 12 minutes or until eggs are set and cheese is melted; top with salsa.

I like to add a diced jalapeño or some green Chiles too.

Noodle Casserole w/ Apples, Raisins & Apricots

toby2win

A sugar-free dish.

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.

Praline Yam Casserole with Orange Sauce

Corona~Barb

- 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

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

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

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.

Ratatouille

Joanne

- 1 lb Zucchini
- 1 lb Eggplant
- 1 lb Onion
- 4 each Green bell pepper
- 4 each Garlic cloves
- 2 lb Tomatoes (canned may be used if necessary)
- 6 oz Olive oil, or more as needed
- 0.5 cup Chopped parsley
- 1 each Bay leaf
- 0.25 tsp Dried thyme
- Salt to taste
- Pepper to taste

Prepare the vegetables: Cut the zucchini into .5-in. (1-cm) slices. Peel the eggplant and cut into large dice. Slice the onions. Remove the cores and seeds of the peppers and cut into 1-in. (2.5-cm) dice. Chop the garlic. Peel and seed the tomatoes and cut into large dice (leave canned tomatoes whole; they will break up during cooking).

Sauté the zucchini in a little of the olive oil until it is about half cooked. Remove from pan.

Sauté the eggplant in olive oil until half cooked. Remove from pan.

Sauté the onions and peppers until half cooked. Add the garlic and sauté another minute.

Combine all vegetables and seasonings in brazier or heavy saucepan. Cover and cook in a slow oven (325° F/160° C) for about 30 minutes, until vegetables are tender and flavors are well blended. If the vegetables are too juicy, cook uncovered on a range top for a few minutes to reduce. Be careful not to scorch the vegetables on the bottom.

Adjust seasonings. Serve hot or cold.

Reuben Casserole

Guy

Line a buttered Dutch oven with toasted rye bread. Layer on corned beef, 1000 Island dressing, minced onion. Another layer of toasted rye bread, layered with drained sauerkraut, a little Thousand Island dressing and/or mustard and Swiss cheese. Top with buttered toasted rye bread and press down to compact it. Bake at 350° F until warmed through. What a nice smell.

You can make it as meaty or as cheesy as you want.

Rice Casserole

Thruwurkin

- 1 1/2 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 and 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.

Sausage Casserole

toby2win

- 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" Dutch oven. 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° F until done.

Sausage Creole Casserole

Cobbler Gobbler

12" Dutch oven

- 2 lbs - Smoked Sausage/Kielbasa (cut into 1/2" pieces)
- 1 - Red Bell Pepper (sliced)
- 1/2 cup - Onion (chopped)
- 2/3 cup - Celery (chopped)
- 1 1/2 cups - Water
- 2 cans - Stewed Tomatoes
- 4 Tbs - Olive Oil
- 1/2 cup - Green Olives (sliced)
- 2 pkg - Spanish Rice Mix
- 1/2 tsp - Cayenne Pepper

Heat Olive oil in camp oven. Sauté pepper, onion and celery till tender. Combine all other ingredients and bring to a boil. Reduce heat and simmer until rice is tender and liquid is absorbed. 4 top/8 bottom.

Seafood Tortilla Casserole

toby2win

- 2 large cloves garlic, minced
- 1 medium onion, finely chopped
- 1 can cream of chicken soup
- Big pinch of ground nutmeg
- Freshly ground pepper to taste
- 1 (10 ounce) package frozen spinach, thawed and drained
- 8 ounces crab meat (not imitation) or precooked, peeled shrimp, roughly chopped (or a combination)
- 2 cups shredded Monterey jack cheese
- 1 cup milk
- 12 to 14 corn tortillas, quartered

Preheat oven to 350 degrees F.

Combine garlic, onion and canned soup in a large bowl. Add nutmeg and pepper. Divide mixture in half. Add drained spinach, crab and cheese to half of the soup in the large bowl. Add milk to the other half.

Spread half of the quartered tortillas in the bottom of a greased 13 x 9-inch oven-proof casserole. Spread seafood-spinach mixture evenly over tortilla layer. Top with remaining tortilla quarters. Pour milk-soup mixture evenly over casserole. Bake, covered with foil, for 30 minutes. Remove foil and bake for another 5 to 10 minutes, until top is browned.

Variation

Substitute chicken for seafood and pepper-jack cheese for Monterey jack.

Sweet Potato/Yam-Tomato Casserole

Charlee Turner

- 4 tbsp butter or margarine
- 1 large onion thinly sliced and separated into rings
- 1 1/2 pounds yams peeled and sliced thin
- 2 large or 4 small tomatoes peeled and sliced

1 tsp salt
1/2 tsp pepper
1/2 tsp dried basil
2 tbsp Parmesan cheese

In camp oven, melt 2 tbsp butter, add onion and sauté, stirring often until softened. Layer the yams, tomatoes, onion and the seasonings (mixed), lasagna style, ending with a layer of yams. Dot with remaining 2 tbsp of butter.

Bake until yams are tender, about an hour, sprinkle with Parmesan cheese and bake until cheese is melted.

Tuna Noodle Casserole

Thruwurkin

8 oz. medium Egg Noodles, uncooked
1/2 cup Lite Sour Cream
1/2 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° F for 25 to 30 minutes or until thoroughly heated through.

Vegetable Noodle Casserole

toby2win

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.

West Africa Jollof Rice

cliffmeister2000

- 500 g (1 lb) lean beef or chicken
- Salt and ground white pepper, to taste
- Vegetable oil for frying
- 1L (1-3/4 pt) stock or water with 3 crushed stock cubes
- 3 large onions, finely chopped
- 4 cloves garlic, peeled and finely chopped
- 2-3 chillies (hot peppers), finely chopped
- 4 large tomatoes, blanched, peeled and blended or mashed
- 45 g (3 tablespoons) tomato paste
- 250 g (8 oz) each of assorted chopped vegetables, e.g. carrots, green beans, mushrooms and capsicums (sweet or bell peppers)
- 500 g (1 lb) long-grain rice
- Lettuce, parsley or fresh coriander (cilantro) and hard-boiled eggs to garnish



Cut meat or chicken into 5 cm (2 in) cubes or small pieces and season with salt and pepper. Cover and allow to stand for 1-2 hours.

Heat oil in fry-pan and fry the meat or chicken pieces until brown. Remove meat from oil and add to the stock in a large, heavy-based saucepan. Simmer on low heat until meat begins to soften, then remove from heat.

Drain excess oil from fry pan leaving enough oil to fry onions, garlic and chillies (hot peppers) until golden. Add tomatoes, tomato paste, half the combined vegetables and 250 ml (8 fl oz) of stock from the meat mixture. Stir well, adjust seasoning and simmer on low heat for 5-7 minutes. Add this vegetable sauce to the meat mixture in the saucepan and simmer gently. Finally, stir in the uncooked, long-grain rice. Adjust the seasoning again, cover and simmer slowly on low heat for about 15 minutes.

Arrange the remaining vegetables on top of the rice and continue to simmer until the rice absorbs all the stock, softens and cooks, and the meat is tender. It may be necessary to sprinkle additional water mix to help the rice cook. If so use small amounts at a time of approximately 250 ml (8 fl oz) lightly salted water.

Serve hot, garnished with chopped lettuce, parsley or fresh coriander (cilantro) and hard-boiled eggs.

Salads

Broccoli / Cauliflower Salad

Joanne

1 head broccoli florets (cut small)
1 head cauliflower florets (cut small)
1/3 cup chopped onions
1 cup chopped tomatoes
2 hard boiled eggs
8 strips of bacon, crumbled

1 cup mayo
1/3 cup sugar
2 Tbs apple cider vinegar

Combine mayo, sugar and vinegar then pour over salad.

Makes about 1 gallon of salad.

Cap's Cole Slaw

Thruwurkin

1 head Cabbage, shredded
Good shake of Dried Chopped Onion

Dressing:

1 cup Mayonnaise
1/4 cup Sugar
2 Tbsp Fresh Lemon Juice
1/4 to 1/2 tsp Dried Red Chili Flakes

Mix up dressing well then add to Veggies. Mix all well. Put into covered bowl and let age in icebox for a few hours.

Author: Phil Mahan

Chickpea Tomato Basil Salad

Alice The Wonder Bus

1 can chickpeas (garbanzo beans) - drained and rinsed
1 pint grape tomatoes - cut in half
25 or so leaves of fresh basil - chopped.
3 cloves garlic - minced
1 tbsp red wine vinegar
1 tbsp apple cider vinegar
2 tsp olive oil
1/2 tbsp honey
pinch of salt

Mix all together and chill, letting flavors blend for about 20 minutes or more.

Great salad to take camping or enjoy at home. If camping, I would mix the dressing in advance and bring in a sealed container.

Cranberry Salad

Tom Kurth

- 2-3 C. cranberries (12 oz. pkg.)
- 2 C. red seedless grapes, halved (Mom specified Tokay grapes but I haven't seen those in years)
- 1 C. sugar
- 1 C. nut meats (pecan halves or English walnuts)
- 1/2 pt. heavy whipping cream

Grind berries with medium blade food grinder. Mix well with sugar. Put in colander to drain--several hours. (I know it sounds weird but no, the sugar doesn't all disappear.) Just before meal is ready whip cream rather stiff with sugar and vanilla. Fold all ingredients together and serve.

Fennel and White Bean Salad

dmb90260

- 8 ounces thick-cut bacon, cut crosswise into 1/2 -inch pieces
- 1 large (or 2 regular) fennel bulb, cored and thinly sliced, plus 2 tablespoons minced fronds, divided
- 2 garlic cloves, minced
- 2 cans (14.5 ounces each) white beans, drained
- 2 teaspoons lemon juice
- Zest of 1 medium lemon
- 1/4 teaspoon cumin
- 2 teaspoons best-quality olive oil
- Tabasco, or other vinegar-based hot sauce, to taste
- Salt
- Freshly ground black pepper

Prepare your coals using a chimney starter. The coals will be ready when each briquette is glowing slightly and has a thin coating of white ash. Spread the prepared coals in your fire pit or grill. Adjust your grate or rack a few inches above the coals.

Heat a cast-iron skillet for a few minutes until hot, then add the bacon and sauté until crisp, stirring occasionally. Strain the bacon and reserve 2 tablespoons of the grease in the pan to cook the fennel (save the additional grease for another use). Place the strained bacon into a medium bowl.

Add the sliced fennel to the pan and sauté until it just starts to brown, 3 to 5 minutes, stirring frequently. Add the garlic and cook until aromatic, 1 to 2 minutes. Remove the fennel and garlic from the heat, and add to the bacon.

Gently stir the beans into the fennel and bacon mixture, then stir in the minced fennel fronds, lemon juice and zest, cumin and olive oil. Season with a couple dashes of Tabasco and one-fourth teaspoon salt and one-eighth teaspoon pepper, or to taste. Serve immediately or within a couple of hours.

Fire Roasted Veggie Salad

dmb90260

- 1 clove garlic
- 2 tbsp red wine vinegar

4 med zucchini, sliced lengthwise and 1/2" thick
3 ears corn, cleaned
2 ripe tomatoes, cored
1/2 cup olive oil
Kosher salt
Pepper
2 whole onions unpeeled
2 each red and yellow peppers
1 cup mint leaves torn into pieces

Use a cooking grate make a wood fire, heat so you can keep your hand over it for 5-7 sec.

Mash garlic, put in bowl with vinegar and set aside.

Toss zucchini, corn and tomatoes with 2 tbsp oil, 1/2 tsp salt and 1/4 pepper.

Put onions in fire, off to the side. Cook, turn every 10 min until completely black and soft when squeezed with tongs. (25-40 min)

Put peppers on embers and cook until fully charred.

Remove veggies and let cool.

Grill zucchini, corn and tomatoes turning occasionally until you get grill marks (5-35 min)

Remove blackened skin from onions and peppers and put in a bowl.

Cut kernels off corn and add to bowl. Cut up rest of veggies and add them also.

Stir 6 tbsp oil into the vinegar mixture and add salt and pepper.

Toss gently with veggies, add mint and more salt and pepper if needed.

Serve.

Can be done over charcoal or wood fire, your choice.

Fresh Cranberry Congealed Salad

Cobbler Gobbler

1 qt - Bag Fresh Cranberries (chopped fine)
1 1/2 cups - Sugar
2 small pkg - Cherry Jello
1 cup - Boiling Water
1 cup - Cold Water
1 small can - Crushed Pineapple (with juice)
1 cup - Pecans (chopped)

Chop Cranberries in blender or food processor. Boil 1 1/2 cups water and dissolve Jello in water. Add cold water. Pour over other ingredients.

Chill overnight.

Gina's Pea Salad

cliffmeister2000

Gina doesn't measure much, so the measurements are a bit of a guess.

1 15 oz can peas, drained (she uses Green Giant)

1/4 cup mayo (Best Foods or Hellmann's)
2 Tb Italian Dressing (Wishbone)
Chopped red onions to taste (1/8 cup)
Grated cheddar cheese to taste (Tillamook)

Mix it all up and enjoy.

Leaf Lettuce Salad

Tom Kurth

Prepare enough leaf lettuce for four people (use plenty, it will kinda wilt down). Don't shred it fine, just make it bite-size. It doesn't have to be completely dry but too much water will make the dressing thin.

In a separate bowl combine 1 T. white or cider vinegar, 2 T. granulated sugar and 4 T. sour cream. Whisk together until the sugar dissolves. Turn lettuce into dressing until evenly coated.

The salad is fine as is, but there are a couple variations: Add a small can of drained Mandarin oranges or a fresh orange peeled, seeded and cut into bite-size pieces. In addition to oranges you can add 7 or 8 large marshmallows each cut into 3 or 4 pieces.

Loaded Baked Potato Salad

jeepad

7 pounds baking potatoes
Extra-virgin olive oil, for brushing
2 pounds bacon, cut crosswise into 1-inch pieces
2 sticks (1/2 pound) butter, softened
2 pints sour cream
Salt and pepper
1 bunch scallions, thinly sliced
1 pound cheddar cheese, shredded



Preheat the oven to 400°. Pierce the potatoes with a fork; brush with oil. Bake until tender, 1 hour. Let cool, then cut into bite-size pieces.

In a skillet, cook the bacon until crisp, about 10 minutes. Drain.

In a large bowl, combine the butter and sour cream; season with salt and pepper. Stir in the potatoes, bacon, scallions and cheese. Serve at room temperature.

Memphis Chopped Cole Slaw

Bluenose

1 medium head of cabbage, cored and chopped fine
1 jalapeño pepper, seeded and minced
1 carrot, peeled and shredded on box grater
1 onion, peeled and shredded on box grater
2 teaspoons of salt
1/4 cup of yellow mustard
1/4 cup of Chili Sauce
1/4 cup of mayonnaise
1/4 cup of sour cream

1/4 cup of cider vinegar
1 teaspoon of celery seed
2/3 cup packed light brown sugar

Toss cabbage, jalapeño pepper, carrot, onion, and salt in a colander set over medium bowl. Let stand until wilted about 1 hour. Rinse cabbage mixture under cold water, drain well with paper towels, and transfer to large bowl. Add salt, Bring mustard, chili sauce, mayonnaise, sour cream, vinegar, celery seed, and sugar, to a boil in saucepan over medium heat. Pour over cabbage and toss to coat. Cover with plastic and refrigerate at 1 hour or up to 1 day. Serve.

Mom's Fruit Salad

Norman J

Mom's fruit salad is very simple and it is the best fruit salad you will ever eat. Five basic ingredients you don't mess with are:

Apples
Bananas
Pineapple in a can (fresh works but you need some juice)
Walnut pieces from halves (you cut up)
Sliced pitted dates

I also added in:

Cut up oranges (peel with a knife and cut up)
Red Grapes (whole)
Blue berries
Strawberries (cut up)
Sliced kiwi at the end on top for decoration

Also can be used:

Melon
etc.

So the way this works is you cut up all the fruit into pieces such that maybe a spoon holds 3 or 4 chunks. Bananas sliced 1/4" thick, apple split into 8 sections and sliced the same, pineapple rings cut to sections by me, etc.

Save the pineapple juice and pour over everything. This keeps the fruit from turning brown and looking bad. Don't toss until the end and then only enough careful turning to mix. As I said earlier, the Kiwi makes a great final garnish.

Oriental Cole Slaw

jeepdad

3 Tsp sunflower seeds – Toast in microwave 5 minutes
1/2 cup chopped almonds -- Toast in microwave 5 minutes

1/2 head shredded cabbage
4 Spring onions (or 1 Vidalia)
1 pack Ramen Oriental Noodles (or 2 T soy sauce, 1/2 t garlic powder)
If using noodles, crush while in the package

3 Tsp brown sugar
1/2 cup oil
3 Tsp vinegar
1/2 tsp ground oregano



1/2 tsp ground pepper
flavor packet from noodles (or soy plus garlic powder)

Mix all ingredients together and serve.

Quick Kimchi Salad

youngisthan

Cabbage, carrot, garlic and ginger combine in a lip smacking mix of paprika, vinegar and sugar.

Prep time: 10 minutes

Cooking time: 5 minutes

Serves: Two

1 cabbage, diced
1 carrot, grated
2 scallion, diced
1 tsp white vinegar
2 cloves of garlic, minced
1/2 inch ginger, grated
1 dried red chilli, crushed
Salt to taste
1/4 cup water
1 tsp sugar
1 tsp sesame or olive oil



Heat water in a saucepan and boil cabbage and garlic. Cook until tender.

Meanwhile, mix vinegar, ginger, red chilli, salt, sugar and oil in a bowl.

Add the cabbage, garlic, scallion and carrot to the bowl and combine well. Refrigerate for sometime and serve chilled.

Really Good Potato Salad

2wheeler

5 lb red potatoes
2 (12oz package low sodium) bacon
3 cups sour cream
1/4 cup mayonnaise
1/4 yellow mustard
3 bunches green onions
1 16oz jar green pimento stuffed olives drained and diced
10 hard boiled eggs chopped
1 tsp Italian seasoning
1/4 cup Ranch dressing
Paprika to garnish



Boil potatoes till tender, cool, and cube.

Brown bacon till crisp, pat dry and crumble. Save grease.

Mix everything together with 1/2 the bacon grease.

Garnish with paprika.

It's always better the next day.

Red Potato and Tomato Salad

jeepdad

- 1 pound baby red potatoes, halved
- 1 pint (2 cups) cherry tomatoes, halved
- 3 scallions, thinly sliced
- 1/3 cup pitted black olives, halved
- 1/3 cup chopped fresh flat-leaf parsley
- 2 tablespoons capers, rinsed and drained
- 1 tablespoon chopped fresh thyme leaves
- 1/4 cup extra-virgin olive oil
- 1 large lemon, zested
- Kosher salt and freshly ground black pepper



Add the potatoes to a medium saucepan with enough cold water to cover by at least 2 inches. Set the saucepan over medium heat. Bring the water to a boil and continue boiling until the potatoes are tender, about 15 to 20 minutes. Drain the potatoes in a colander and allow them to dry for 5 minutes.

In a serving bowl, add the potatoes, tomatoes, scallions, olives, parsley, capers, thyme, olive oil, and lemon zest. Toss gently until all the ingredients are coated and season with salt and pepper, to taste. Refrigerate for 1 hour and gently toss again before serving.

Tomato Corn Salad

blackpot

This is a cold salad made of end of summer veggies. It is easy to make and goes well with anything off the grill or smoker.

- 2 1/4 cups frozen white corn, thawed
- 2 1/4 cups frozen yellow corn, thawed
- 1 medium cucumber, diced
- 1 small bunch scallion greens cut into ringlets
- 1/4 cup sweet onion, diced
- 3 stalks celery, sliced 1/4 inch
- 2 medium tomatoes, chopped
- 1/4 cup sour cream
- 2 Tbsp mayonnaise
- 1 Tbsp cider vinegar
- 1/2 packet Goya Sazon (or to taste)
- 1/4 tsp ground mustard (or a nickel's worth of ballpark)



In a bowl, combine the veggies. In another bowl, whisk together the remaining ingredients. Pour over the vegetable mixture; toss gently to coat. Refrigerate for at least 2 hours. 9 servings.

Tony's Moms Sicilian Olive Salad

jeepdad

- 1 lb Ripe Spanish Olives- Pitted and coarse chopped
- 1 12 ounce can ripe, pitted black olives-coarsely chopped
- 1 2 oz can, flat fillets of Anchovies-cut, chopped or muddled
- 1 4 oz jar, artichoke hearts-coarsely chopped
- 3 Stalks New celery- split length-wise and coarsely chopped (I hate celery so didn't add it)
- 1 Red onion, peeled and thickly sliced
- 6 (Or so) Pepperoncini ,(small Italian peppers in vinegar brine.) Coarsely chopped.
- Olive Oil, Red wine vinegar, Oregano, fresh ground black pepper-To taste.
- Optional:* Two stalks-Ripe Fennel (Finocchio) split length-wise and coarsely chopped. (Didn't add)



Mix all together and let flavors meddle overnight. As the juices develop, mix occasionally.

Best after second day...

Keep refrigerated.

Tony's Comments: Add Extra Virgin Olive Oil SLOWLY to the ingredients and toss until the whole mixture is thoroughly saturated and "wet."

Add red wine vinegar one ounce at a time and keep mixing until you can notice the taste vinegar in the mixture when sampled.

Oregano and black pepper- Again...Shake 'em on until You can notice the taste when sampled AFTER mixing.

Vegetables

Adirondack Beans

Cobbler Gobbler

12" Dutch oven

- 1/2 lb - Lean Ground Beef
- 1/4 lb - Bacon (cut into small pieces)
- 1/2 cup - Onion (chopped)
- 1/2 cup - Brown Sugar
- 1/2 cup - Ketchup
- 1/4 cup - Molasses
- 1tsp - Mustard
- 1 can - Pork'n'Beans
- 1 can - Chili Beans (drained)
- 1 can - Kidney Beans (drained)

Fry ground beef, onion and bacon. Drain. Add remaining ingredients, cover and cook at 350° F for 1 to 1 1/2 hours.

Anasazi Beans

gator409

- 1 1/2 lbs Anasazi beans
- 3 beef bouillon cubes
- 2 pkg dry onion soup mix
- 1 can Rotel tomatoes

Cover beans with water and add bouillon cubes, onion soup mix and Rotel.

Cook the beans until they are soft.

Made some rice and cornbread on the side good eating there.

Anna Potato

Finn Felton

Boil the potatoes.

Peel and chop them square.

Fry them very little in vegetable oil (or butter).

Add black pepper and salt to taste.

Add some lemon drops if you wish (optional step).

Au Gratin Potatoes

bigfoote8

- 12 Each Potatoes - (Note 12 to 15 Potatoes), Cook until tender about 15 minutes
- 1 Each Onion - Diced

4 Cans Cream of Chicken Soup
1 Cup Sour Cream
3 Cups Grated Cheese
Salt & Pepper to taste
Corn Flakes - mixed with melted butter and onions
1/4 Cup Margarine - Melted

Cook Potatoes for 10-15 minutes. (Until tender). Next cook onion in 1/4 cup butter over medium heat. Add 4 cans cream of chicken soup, 1 cup sour cream, and 3 cups grated cheese. Salt and Pepper to taste. Mix with potatoes. Top with cornflakes mixed with melted butter. Bake at 350 degrees for 40 minutes.

Babushka's Potatoes Romanoff

Staci

Serves 6

6 medium potatoes, boiled and cubed
2 cups cottage cheese
1 cup sour cream
1 teaspoon salt
1 onion, chopped
1-2 Tbsp butter
1 cup sharp cheddar cheese, grated
1/2 teaspoon Hungarian paprika

Lightly cook onions in in butter just until tender. Mix together cottage cheese, sour cream, salt and onions. Stir in potatoes. Spread in casserole or baking dish. Sprinkle with grated cheese and paprika.
Bake 30 minutes at 350 degrees.

Bacon Wrapped Asparagus Bundles

Oysterpot

These bundles can be easily prepared on an outdoor grill or in a hot oven.

1 1/2 pounds asparagus spears, trimmed 4 to 5 inches long tips
Extra-virgin olive oil, for drizzling
A few grinds black pepper
4 slices center cut bacon or pancetta
Chopped chives or scallions, optional garnish
Shaker Italian Seasoning
Shaker Parmesan Cheese



Preheat oven, if using, to 400 degrees F.

Lightly coat asparagus spears in extra-virgin olive oil. Season the asparagus with black pepper. Take a quick count of the spear tips. Divide the total number by four. Gather that number of spears and use a slice of bacon to wrap the bundle and secure the spears together. Repeat with remaining ingredients.

To grill, place bundles on hot grill and cover. Cook 10 to 12 minutes until bacon is crisp and asparagus bundles are tender. For oven preparation, place bundles on slotted broiler pan. Bake 12 minutes.

Baked Beans

Thruwurkin

- 1 lb. Great Northern Beans, dried
- 1 tsp Salt
- 1/2 tsp Pepper
- 1/2 cup Molasses
- 1/2 tsp Dry Mustard
- 1/4 cup Brown Sugar
- 1/2 cup Water
- 1 medium Onion
- 1/4 lb. Salt Pork

The critical part of cooking these beans is in the soaking. Most recipes tell you to soak the beans overnight. Soak 'em overnight but make sure they soak a MINIMUM of 12 hours.

Sort and clean Beans per instructions. Put them in a large kettle to soak with a couple of inches of water over the top of the beans.

After the required soaking time, par boil them in the same water on the stove top. Boil them until the skins peel back when blown on. This doesn't take more than a few minutes of boiling.

Remove the water from the beans (save the water) and pour the beans into a preheated Dutch oven. I warm mine up on the stove top with just a little water in the bottom.

Mix Salt, Pepper, Molasses, Dry Mustard, Brown Sugar and Water in a pan. Bring to a boil while stirring.

Add this mixture to the Dutch oven, along with Onion. Just peel the onion and set it on top of the beans.

Cover the Salt Pork with boiling water and let sit for 2 minutes. Add drained Salt Pork to Dutch oven.

Make diagonal cuts every 1/2" or so through the Salt Pork down to, but not through the rind.

Retrieve the water left from boiling the beans and add enough to the Dutch oven to cover the beans. Save the remaining water to add as the beans cook.

Cover and bake in a pre-heated oven at 300 degrees for 6/8 hours, checking frequently and add water as needed to keep the beans covered.

Towards the end of this process, remove the cover and let the beans cook down to the consistency you are looking for.

Baked Beans 2

Miriam

- Per can of pork and beans or use dried Great Northerns:
- 1 table spoons of brown sugar
- 1+ table spoons of molasses
- 1/4 teaspoon of black pepper (per taste)
- 1/4 cup (per taste) of ketchup (more if looks dry)
- 1/2 small onion
- 2 strips of cooked bacon

Drain the beans and take that fat out! Then mix the ingredients, put in a baking dish and slow bake at 300 degrees for a couple of hours. The slower the better. Enjoy.

Baked Beans 3

RGP Paul

1/2 lb. thick sliced bacon, chopped, cooked, drained
1 (16 oz.) can butter beans
1 (16 oz.) can kidney beans
2 (16 oz.) cans baked beans
1 (16oz.) can crushed pineapple, *drained
1 large onion chopped, cooked
1/2 cup ketchup
1/4 cup brown sugar
1/4 cup vinegar
1/4 cup molasses
2 tablespoons dry mustard
1/2 teaspoon garlic salt

Drain all beans. Mix all ingredients.

Bake, uncovered, in a large Dutch Oven 1 hour at 350.

Makes 20 servings.

*Personally I do not drain the pineapple.

I like to make this in my 10 inch DO. I'll cook the bacon, push it to one side, then cook the onion. Just as the onion starts to go clear I'll add everything else.

I'll set it along side the campfire, giving 1/3 turn & stirring every few minutes until it all simmers down to a nice thick, kinda sweet paste.

Baked Beans 4

bigfoote8

1 lb. Bacon (Cut in bite size pieces)
1 pound hamburger
1 large onion -- chopped (fine)
1 large green pepper -- chopped (fine)
1/2 cup celery -- chopped fine
1 large pork and beans -- tall (bush) 117 oz can
1 cup ketchup
1 Tablespoon Worcestershire sauce
3 Tablespoons brown sugar



Cook Bacon and then remove from pan. Brown hamburger in bacon grease in bottom of Dutch oven (make sure you get this really fine). Salt and pepper hamburger to taste. Add finely chopped onion, green pepper and celery. Cook until clear, then add remainder ingredients. Add cook bacon. Simmer for about 1 hour.

14" Dutch Oven

18 to 20 briquettes on bottom

Cook without Dutch oven lid

Baked Corn

Cobbler Gobbler

2 Tbsp Butter
2 Tbsp Flour
1 1/4cup Milk
1 Tbsp Sugar
2 (15oz) Whole Kernel Corn
2 Eggs beaten
salt & pepper

Melt butter in camp oven. Add flour and blend well. Stir in milk slowly and bring to boil. Stir in sugar and corn. Stir in well beaten eggs and salt/pepper to taste.

Bake 350 for 35-45 minutes.

Baked Corn 2

Outpost Jim

10" Dutch oven.

2 eggs 1 cup milk 1/2 cup crushed saltine crackers
1 16oz can cream corn
2 Tbs chopped green pepper
1 Tbs chopped onion
3 Tbs sugar
3 Tbs melted butter
dash of salt

Mix in order and pour into a buttered casserole dish and bake 40-50 minutes at 350° F (in a 10" oven - this would be 6 coals under and 14 on top).

Baked Corn 3

dmckruit

1 16oz can creamed corn
1 16oz can whole kernel corn
1 stick margarine
1 cup sour cream
1 pkg corn muffin mix
2 eggs
6 or 8 frozen onion rings (optional)

Mix all ingredients together. Place onion rings (if desired) on top. Bake at 350° F for about 40 minutes. Will puff up as it bakes.

Baked Portobello Caps

Guard Dog

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 and garlic in small bowl, rub mushroom caps on all sides in oil mixture. Season caps with salt and 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 and pepper.

Bake at 375° F for 10-15 minutes, until sizzling. Top with Mozzarella cheese.

Baked Wild Mushrooms

greekspedoman

1/2 lb mushrooms
1/2 bunch chopped parsley
2 bulbs garlic
4 tbs miso paste
A handful of fresh basil
1 C bread crumbs (rice bread)
1/4 C extra virgin olive oil
salt and pepper to taste



Chop the mushrooms in half, mix with the olive oil, and add to a hot 10" Dutch Oven.

Finely chop and mix the parsley and fresh basil. Press the garlic and add to the herb and mushroom mix. Mix in the Miso paste.

Bake for 15 minutes then add the bread crumbs. Bake another 5 minutes.

Bar Beans

jhjspecks

These are a favorite for group gatherings or left overs to eat when wife is out of town for the weekend. They can be a side dish or main course.

6 cans of your favorite beans (16oz.) I use black, navy, pinto, Trappeys Jal. black eye peas, kidney, and field snaps
2 cans Rotel (16oz - hot or mild your choice)
1 package your favorite sausage (about 2lbs if using deer or homemade) sliced or quartered
1 medium to large onion - fine diced
3-4 cloves garlic - fine diced. I sometimes roast a whole bulb

Open all cans of beans and Rotel and dump in a big crock pot. (I some times add 2 cans of chicken broth for extra flavor.)

Sauté onions, garlic, and sausage and dump in pot. Turn on low and walk away. I work nights so I make this up and then go to bed. Ready for supper when I wake up. Wife usually makes corn bread and salad with it.

Here's the last step (optional). An hour before it is ready to eat, make up 2 cups of instant rice and stir into crock pot. The rice will soak up the juice and give you a taste filling supper or party snack.

Bar-B-Q Green Beans

Thruwurkin

- 3 strips Bacon
- 1 medium Onion
- 1/4 cup ketchup
- 1/4 cup Sugar
- 1/4 cup Barrel Vinegar
- 3 cans Green Beans, drain liquid from two cans and reserve

Sauté Bacon and Onion in a large skillet or 3 quart saucepan.

Add ketchup, Sugar and Vinegar; stir and cook on low to medium until thoroughly heated.

Drain the liquid from two cans of Green Beans and set the liquid aside.

Add the Beans to the saucepan. Add the third can of Beans, liquid and all, to the saucepan.

Continue cooking on low to medium until beans are warm.

Part of the remaining liquid may be added if needed.

Blodgett Canyon Baked Beans

Lonnie Gillette

Combine the following ingredients in a large mixing bowl:

- 3/4 lb. bacon ends & pieces or thick cut bacon, trimmed of excess fat and fried
- 1 med. onion, chopped and fried with bacon
- 1 16oz. can pork & beans, drain excess liquid but do not rinse
- 1 16oz. can black beans, drained and rinsed
- 1 16oz. can pinto beans, drained and rinsed
- 1/4 C. ketchup
- 1/2 Tbs honey mustard
- 1/2 Tbs cider vinegar
- 1/4 C. brown sugar
- 1/4 C. molasses
- pinch of salt
- pinch of freshly ground pepper
- 1 shot of bourbon

After mixing thoroughly, transfer to a bean pot or 10" dutch oven and bake at 350° F for 1 to 1 1/2 hrs. Stir once or twice during the cooking process and a little water can be added to obtain desired consistency or if the beans are drying out.

I call this recipe Blodgett Canyon Baked Beans in honor of my good friend Don Mackey. He and I spent much time in Blodgett Canyon in the Bitterroot Mountains while we were growing up. He went on to become a Missoula Smoke Jumper and was killed in the Storm King Mountain Fire in Colorado. A bronze statue memorializes him about 1/4 mile up the canyon trail and you can read about his death in the book, "Fire On The Mountain" by John Maclean. **Raise a glass to Don prior to consumption.**

Campfire Beans

Thruwurkin

- 1 lb dry Large Lima Beans (or any other kind of dry beans)

1 chunk of Smoked Meat
1 ham bone or chunk of Ham
1 medium or large Onion, chopped
8 cups of Water
1 tsp Black Pepper
1 Tbsp Salt
1 Tbsp Red Wine Vinegar
1 Tbsp Garlic Powder
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.

Campfire Sweet and Salty Corn on the Cob

Thruwurkin

16 small ears of Corn
1/2 cup Honey
2 1/2 tsp Salt
1/4 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.

Camp Oven Potato Bake

Derek Bullock

Sliced potatoes
Cream
Milk
Cracked black pepper
Grated cheese

Make a parcel with aluminum foil. Place sliced potato in parcel, crack pepper over and pour over equal quantities of cream and milk. Sprinkle over grated cheese, seal parcel and cook for around 20 minutes in camp oven.

Celtic Potatoes

Outpost Jim

1 lb sliced bacon (thin preferred)

4-5 lbs Red potatoes – unpeeled and cubed to bite size
1/8 cup minced garlic
1 large sweet onion – chopped
1 bag of croûtons – plain or seasoned
2 cups shredded cheddar cheese
Salt and pepper to taste
Sour cream
Chives

Fry bacon in bottom of a 12” Dutch oven until crisp. Remove bacon, drain and set aside. Add chopped onion and garlic to bacon drippings and sauté. While this is cooking, crumble the bacon. Add potatoes to oven and stir thoroughly, adding salt and pepper to taste. Remove all but 8 or 9 coals from beneath oven and place on lid, add additional coals as required for 18 to 20 coals on top. Let bake until potatoes are tender, then stir in croûtons. Cover top of mix with shredded cheese, then top with crumpled bacon. Replace lid and bake until cheese is melted. Serve with a dollop of sour cream and sprinkle with chives.

Chile Rellenos (Gluten Free)

greekspedoman

12 peppers (we used Anaheim peppers because we have WAY too many)
4 eggs
2 cups of corn flour
Mozzarella cheese
1 cup Milk
Paprika to taste
Cumin to taste
salt to taste



Put about 1/2” in the bottom of a dutch oven and get it up to heat with only high heat on the bottom and not the lid.

Place the peppers over a gas flame or broil them in the oven until the outside skin bubbles. Rotate them so that all sides are evenly bubbled.

When the peppers are ready, toss them all into a plastic bag together and close the top. Let them sit for a little while. This will steam them a bit and make it easier to remove the outer skin.

While the peppers steam, make the batter for the outside. Mix the 4 eggs and flour together. This will be quite thick but that’s alright. We’ll add milk to thin it out.

Add your spices and salt to the batter. Then thin the mix out with the milk until it has the consistency of cake batter.

Remove the peppers and pull off the skin.

Cut the peppers lengthwise and remove the seeds. Don’t wash the peppers out with water as it will flush out all of the flavors and oils that make them so good.

Put a stick of mozzarella cheese into the pepper and close the pepper around it.

Hold the peppers by their stems and dip them in the batter. Be sure to cover the whole pepper.

Drop the peppers immediately into the dutch oven for frying.

As they fry, spoon a little oil over the top to keep the fry even. Turn them until they are golden brown.

Remove and put into the oven (200 degrees) to make sure the cheese is completely melted.

When ready to serve, pour your sauce (my sauce recipe is below) over the top and eat them.

The Tomato Sauce

- 5 tomatoes blended
- 2 tomatoes diced
- 3-4 cloves of garlic
- 1/2 White Onion
- Salt to Taste

Blend all ingredients together. Add the diced tomatoes for texture. pour over the Chile Rellenos.
That's it. It is delicious. Enjoy.

Chili-Lime Corn

Thruwurkin

- 1 tsp Chili Powder
- 1 tsp Lime Zest
- 1 1/2 Tbsp fresh Lime Juice
- 1 tsp Table Salt
- 4 ears Corn

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.

Collard Greens

jeepdad

- 1/2 pound smoked meat (ham hocks, smoked turkey wings, or smoked neck bones)
- 1 tablespoon House seasoning, recipe follows
- 1 tablespoon seasoned salt
- 1 tablespoon hot red pepper sauce
- 1 large bunch collard greens
- 1 tablespoon butter



In a large pot, bring 3 quarts of water to a boil and add smoked meat, house seasoning, seasoned salt and hot sauce. Reduce heat to medium and cook for 1 hour.

Wash the collard greens thoroughly. Remove the stems that run down the center by holding the leaf in your left hand and stripping the leaf down with your right hand. The tender young leaves in the heart of the collards don't need to be stripped. Stack 6 to 8 leaves on top of one another, roll up, and slice into 1/2 to 1-inch thick slices. Place greens in pot with meat and add butter. Cook for 45 to 60 minutes, stirring occasionally. When done taste and adjust seasoning.

House Seasoning:

- 1 cup salt
- 1/4 cup black pepper
- 1/4 cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months.

Tips from Dan:

- You only need 1 Tablespoon of the House Seasoning. The House Seasoning recipe makes way more than you will need. Go easy on the salt.
- Go very very easy with the house seasoning and seasoned salt. The greens can turn out very salty. You may even consider leaving the seasoning salt out.

Corn and Bacon Succotash with Rice

pappy19

6 strips of bacon (or 1/2 lb. of bacon ends)
1 onion chopped
1/2 bell pepper, chopped
3 cloves garlic, minced
1/2 teaspoon dried thyme
1/4 teaspoon sea salt
1/4 teaspoon crushed red pepper flakes
15 oz. can low sodium chicken broth
4-6 ears fresh corn cooked and cut off cob
2 cups fresh Lima beans or 14 oz. bag frozen cooked
2 cups long grain rice, cooked

Heat a #10 deep Dutch Oven or large cast iron skillet and add bacon. Cook until crisp and set aside. Add onion, cook until lightly browned. Add bell pepper, garlic, thyme, salt and red pepper, stirring about 2-3 minutes. Add chicken broth, stirring up any browned bits, about 2 minutes. Add Lima beans and corn turning often until beans are tender and liquid reduces slightly. Stir in bacon and serve over cooked rice. Season as needed with salt and fresh black pepper. Serve with fresh baked biscuits and side meat.

Cream of Leek Baked Potato

woodbutcher

Start with 4 nice Idaho potatoes. Wash and dry them.

Melt a stick and a half of butter, then add enough of a package of Knorr brand Cream of Leek soup mix (dry mix) to make a loose paste.

Take the potatoes and slice them about (3/4") vertically but NOT all the way through. Then pry each slice open and spoon in some of the mix. Do this between each slice. Wrap up in foil and put them on the grill like any other potato. They will cook a little faster than a plain potato because of the butter. When you can squeeze them and they are soft, open and enjoy.

Creamed Garlic Spinach

toby2win

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
1 tablespoon each butter and olive oil
1 large onion finely chopped
4 cloves garlic mashed
2 tablespoons all purpose flour

3/4 cup Half & Half
1/4 teaspoon nutmeg
1 cup fresh Parmesan Cheese
Salt & Pepper to taste

Lightly steam the fresh spinach and set aside. Combine oil and butter in a 10 inch skillet cook over medium heat. When the butter is melted add onions and 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 and pepper. Sprinkle with remaining cheese and serve hot. You can substitute leeks, broccoli, cabbage or fresh asparagus.

Crispy Hash Browns

Thruwurkin

1 lb Russet Baking Potatoes, peeled and grated
3 Tbsp Olive Oil
Salt and Pepper

Heat Olive Oil in a large stick-free frying pan on medium high heat.

While the pan is heating, use a potato ricer much like you would a garlic press, and press out as much moisture as you can from the grated Potatoes. If you don't have a ricer, you can use paper towels to absorb some of the moisture from the grated Potatoes, but it doesn't work nearly as well.

When the Oil heats up to the point of shimmering, but not smoking, add the grated Potatoes.

Spread the Potatoes out along the bottom of the pan. They should not be too thick in any one place, no more than 1/2" thick.

Sprinkle some Salt and Pepper on the Potatoes. After a few minutes, lift up one edge of the Potatoes and see how done they are. When they have fried to a golden brown they are ready to flip. Use a large spatula to flip the Potatoes over all at once, or divide the large potato cake into halves or quarters and flip.

Again, when golden brown, they are ready to serve.

Serves 4.

Cowboy Beans

Huntnhawg

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 and bacon. Bring to boil. Add beans and bake for 1 hour, 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.

Cowboy Pinto Beans

J2

16 oz package dried pinto beans, rinsed and picked over
4 cups hot water
1 medium onion, chopped
1 Tbsp chili powder
3/4 cup hickory-flavored barbecue sauce
1/2 cup ketchup
1 1/2 Tbsp prepared yellow mustard
Dash of Tabasco sauce
4-6 Tbsp Brown Sugar

Mix together in the crock pot Beans, Hot water, Onions, and Chili powder. Cover and cook on the low heat setting about 7 hours, or until the beans are tender but not falling apart.

Drain off all the cooking liquid. Stir in the Barbecue sauce, Ketchup, Mustard, and Tabasco sauce. Cook, uncovered, 10 to 15 minutes longer, until heated through.

Stir in Brown sugar to taste.

Darned Good Potatoes

Thruwurkin

5 lbs Red Potatoes, peeled and sliced
6 bunches Green Onions, washed and chopped in 1" lengths
1 1/2 lb Bacon, sliced into 1" pieces
16 oz Fresh Mushrooms, chopped

Fry Bacon in 12" Dutch oven, 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.

Author: Patricia Casey

Dauphinoise Potatoes

Willy-England

3 medium/large potatoes, thinly sliced
10 g salted/unsalted butter
1 onion, thinly sliced
2 garlic cloves, crushed
150 g cream cheese
200 ml semi-skimmed milk
Freshly ground black pepper
25 g Gruyere cheese finely grated



Pre-Heat the oven to 200 degree Celsius (390 F), gas mark 6 and lightly grease a baking dish (16cm x 20cm).

Heat the butter in a saucepan and stir in the onion and garlic. Cook over a low heat until they start to soften.

Add the Philadelphia and gradually stir in the milk, continue heating until just melted.

Layer half the potatoes into a greased dish and pour over half of the Philadelphia sauce. Top with the other half of the potatoes and the remaining Philadelphia sauce, seasoning each layer.

Sprinkle with the cheese and bake for 1 - 1.5 hours until golden and the potatoes are cooked through. You will need to cover with foil after 30 minutes of cooking to prevent it browning too much.

Dutch Oven Boston Baked Beans

1960HikerDude

- 1 pound navy beans
- 1/2 pound thick sliced bacon cut into pieces.
- 1 onion, finely diced
- 1/3 cup molasses
- 1/3 cup brown sugar
- 2 teaspoons salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon dry mustard
- 1/4 tsp ground cloves
- 6 oz tomato paste
- 1 tablespoon Worcestershire sauce
- 1 tablespoon apple cider vinegar
- 1/2 cup water.

Soak beans overnight in cold water. Simmer the beans in the same water until tender, 45 minutes to an hour. Drain and save the liquid.

Combine the beans, bacon and onion in a 10" Dutch oven.

In a saucepan, combine molasses, brown sugar, salt black pepper mustard, cloves, tomato paste, Worcestershire sauce, vinegar and water. Bring the mixture to a boil and pour over beans. Pour in just enough of the reserved bean water to cover the beans.

Bake for 3 to 4 hours in the Dutch oven at 350 Deg F using 7 coals beneath and 14 on top until beans are tender. Lift the lid and check the liquid level every time you change out the coals. Add more reserved bean liquid if necessary to prevent the beans from getting too dry.

Dutch Oven Pinto Beans

cliffmeister2000

- 1 pound (2-1/2 cups) dry pinto beans
- 1 onion, chopped
- 2 cups chicken broth
- 2 cups water

For Refried Beans:

- Cooked pinto beans
- 1/4 cup lard or bacon drippings
- 2 cloves garlic, minced
- 1-1/2 teaspoons salt



Place pinto beans in a Dutch oven or heavy stockpot in water to cover and bring to a boil. Reduce heat and simmer for 2 minutes. Remove from heat, cover, and let stand for 1 hour. (Beans may also be soaked in cold tap water overnight in a covered pot.) Drain beans.

Return beans to the Dutch oven. Add onion, chicken broth, and water. Bring to a boil, cover, reduce heat, and simmer for about 2 hours, or until beans are tender.

For Refried Beans: Melt lard or bacon drippings in a large, heavy skillet. Add cooked pinto beans with liquid, garlic, and salt. Mash with a potato masher or fork as the beans heat. Stirring often, cook the refried beans uncovered for 10 to 15 minutes until thick. Do not let them scorch.

Yield: 6 to 8 side servings or about 6 cups.

Dutch Oven Potatoes

Mike B

- 1 lb. thick sliced bacon
- 2 medium yellow onions; sliced
- 5 cloves garlic; minced
- 1 cup fresh mushrooms; sliced
- 15 medium potatoes; peeled and sliced
- 1 10.5 oz. can cream of chicken soup
- 1 10.5 oz. can cheddar soup
- 1 cup sour cream
- 2 Tbsp. Worcestershire sauce
- 1 Tbsp. soy sauce
- Salt and pepper to taste



Heat a 12 inch dutch oven (deep kind) using 18 to 20 briquettes under the oven until oven is hot. Cut bacon into 1 inch slices and fry until brown. Stir in onions, garlic and mushrooms, cooking until onions are clear. Add potatoes.

In a large bowl, combine the remaining ingredients and mix well. Pour the mixture over the potatoes and stir until the potatoes are well coated.

Cover and cook for 60 minutes using 10 to 12 briquettes under the oven and 12 to 14 on the lid. Stir every 15 minutes.

Author: Idaho Game Warden Magazine, Fall/Winter 2005

Dutch Oven Potatoes 2

Polly Wog

- 1 1/2 lbs. thick-sliced bacon, cut into 1-inch squares
- 4 medium onions, sliced
- 2 cloves elephant garlic, crushed
- 10 lbs. potatoes, peeled and sliced 1/8-in thick
- 2 8-oz. jars Cheez Whiz
- 1 c. milk (if potatoes seem dry)
- 6-8 slices American cheese
- paprika

Stir-fry bacon, onion, and garlic in 14 inch dutch oven over hot coals until bacon is done. Add potatoes to mixture, and stir gently until potatoes are coated with bacon fat. Place lid on oven, and place hot coals on the lid.

Cook over hot coals 15-20 minutes. Add Cheez Whiz (and milk, if needed), and stir gently. Heat thoroughly. Add layer of cheese slices on top, and heat until cheese is melted and lightly browned. Sprinkle with paprika.

Fridge Cleanout Potato Dinner

DwarvenChef

4 slices bacon, diced
1 onion, chopped
1 bulb garlic, minced
8 potatoes, sliced
1/2 lb Cheddar, shredded
1 can Corn
8 oz diced ham
Parsley
Salt and pepper to taste

Brown bacon, remove. Drain fat, add onions and garlic till soft.

Add potato, salt and pepper and stir, cover for 15 minutes.

Add ham cover and cook for 15 minutes.

Add Corn, cover and cook another 15 minutes.

Take off heat, add cheddar and cover for a few minutes to melt cheese, garnish with parsley and serve.

Taste when you open the oven to test for seasoning, some ingredients (Bacon, Cooked Ham) may have different seasoning levels and need to be tested during cooking.

Fried Green Tomatoes

Cobbler Gobbler

Green Tomatoes
Corn Meal
Oil
Salt & pepper
Cast Iron



Slice tomatoes and coat slices in corn meal. Fry till golden brown. Salt and pepper to taste.

Fried Green Tomatoes 2

jdarden

3 medium, firm green tomatoes
1/2 cup all-purpose flour
1/4 cup milk
2 beaten eggs
2/3 cup fine dry bread crumbs or cornmeal
1/4 cup olive oil
1/2 teaspoon salt
1/4 teaspoon pepper

Cut unpeeled tomatoes into 1/2 inch slices. Sprinkle slices with salt and pepper. Let tomato slices stand for 15 minutes. Meanwhile, place flour, milk, eggs, and bread crumbs in separate shallow dishes.

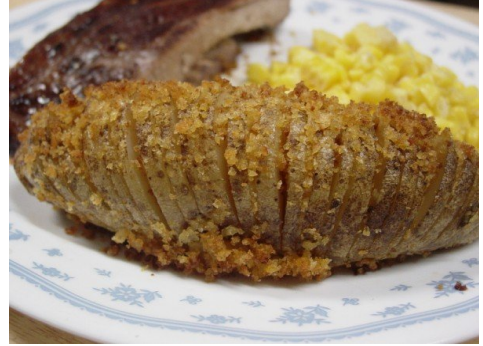
Heat 2 Tbsp of olive oil in a skillet on medium heat. Dip tomato slices in milk, then flour, then eggs, then bread crumbs. In

the skillet, fry half of the coated tomato slices at a time, for 4-6 minutes on each side or until brown. As you cook the rest of the tomatoes, add olive oil as needed. Season to taste with salt and pepper.

Hasselback Potatoes

John

- 8 (6 to 8 ounces each) long baking potatoes*
 - 1/4 cup fresh-grated Parmesan cheese
 - 1/2 cup fine bread crumbs
 - 5 tablespoons butter (melted), divided
 - 1 teaspoon paprika
 - Coarse salt, to taste
 - 2 teaspoons minced fresh parsley (garnish), optional
- * For best results, choose oblong potatoes of uniform size and trim.



Preheat oven to 450° degrees F. Oil a large shallow glass baking dish.

Peel the potatoes. Place the peeled potatoes on a cutting board and cut a narrow 1/4-inch slice from the bottom of each potato; discard the slice (this helps the potato lie flat and not roll).

Place two long handled wooden chopsticks on each side of the potato lengthwise. Use a sharp knife and slice each potato crosswise, making 1/4-inch apart slices, cutting down vertically. The chopsticks will prevent the knife from cutting entirely through the potato. You need to leave 1/4-inch of the bottom of the potato intact.

As you finish cutting each potato, drop them into cold water to prevent discoloring. Gently flex the potato fans open while rinsing under cold running water. This rids the potatoes of excess starch that can impede fanning. Dry potatoes well before baking.

NOTE: Potatoes may be prepared in advanced to the above point. Place potatoes in cold water (to prevent discoloring) until ready to bake. To bake, dry potatoes well.

Place the Parmesan cheese, bread crumbs, 1 tablespoon melted butter, paprika, and salt in a food processor; process until blended.

Brush prepared potatoes with 2 tablespoons melted butter (making sure some gets in the potato cracks), and pat the bread crumb mixture on top of each potato.

Place potatoes in the oiled baking dish; cover with aluminum foil and bake 30 minutes. Remove the aluminum foil and bake an additional 15 minutes until they turn crispy and the flesh is soft. Remove from the oven.

To serve, drizzle with remaining 2 tablespoons melted butter and sprinkle minced parsley over the tops of the baked potatoes.

Makes 8 servings

Honey Glazed Carrots

John

- 10 inch Dutch Oven
- 1/4 cup Butter
- 1 pound baby carrots
- 1/2 cup honey
- 2 Tbs Brown Sugar

Place butter in a warm dutch oven and melt. Add carrots and then pour honey over the top and sprinkle with the brown

sugar. Cover and bake 30 minutes at 325° F using 8 coals on the bottom and 10 on top. Makes 6 servings.

Author: 101 Things To Do with a Dutch Oven Cookbook

Irish Fried Potato Balls

fogcrawler

6 large potatoes, peeled
2 tbsp. butter
1/2 cup milk
1 lb. bacon, crumbled
1 lb. sausage, crumbled
1 cup sharp cheddar cheese, shredded
1 cup mozzarella cheese, shredded
1/4 cup Parmesan cheese, shredded
1 tbsp. Montreal steak seasoning (substitute w/salt & pepper)
3 large eggs
10 oz. seasoned bread crumbs
olive oil

Boil potatoes for 25-30 minutes, drain & place potatoes in a large bowl.

Add 2 tbsp. butter & 1/4 cup milk, mash until smooth and set aside to cool.

Cook bacon, pat dry, crumble & set aside.

Cook sausage, pat dry, crumble & set aside.

When potatoes are cool, add crumbled bacon, crumbled sausage, cheddar cheese, mozzarella cheese and Parmesan cheese. Mix together by hand.

Sprinkle Montreal steak seasoning over mixture and mix in by hand.

Form potato balls, pressing mixture together firmly & set aside.

Beat eggs & 1/4 cup milk together in a small bowl.

Pour bread crumbs onto flat baking pan.

Coat potato balls with egg & roll in bread crumbs to coat evenly.

Fry coated potato balls in hot olive oil until golden brown and warm inside.

Iron Skillet Corn

Cobbler Gobbler

Use fresh ears of corn. Test them by pulling back the shucks and mashing a kernel to make sure the corn is milky. Cut the corn from the cob with sharp knife. Once the corn is off, scrape the cob with the back of the blade to get all the milk out of the cob. Fry half pound of bacon in skillet or dutch oven. Remove bacon and add corn to drippings, cook for a couple of minutes on low heat, stirring constantly. Then add a little water, just past the corn, and cook till the corn is tender and most of the water is gone. Mix flour into milk, several tablespoons to a cup of milk and add to corn. Add crumbled bacon. Add salt and black pepper. Cook a few minutes longer to thicken the white sauce.

Iron Skillet Potatoes

stan41

- 1/4 cup bacon fat
- 4 cups thinly sliced raw potatoes
- 1 medium onion, thinly sliced
- 1 tsp. salt
- 1/8 tsp. black pepper
- 1/2 tsp. rubbed sage
- 1 tsp. chopped parsley

Heat bacon fat in skillet over low heat; add potatoes, onion and seasonings.

Cover and cook about 15 minutes. Turn potatoes and cover.

Continue cooking 15 minutes or until potatoes are tender.

Serves 6.

Jamaican Peas and Rice

Asianflava

- 1 can of Pigeon peas
- 1 can of coconut milk
- 1/2 cup of water
- 2 cups of rice

Optional:

- 2 cloves of chopped garlic
- 2 green onion crushed
- 1 or 2 sprigs of thyme
- salt and pepper to taste

I put it all into the 10" Dutch oven for about 45-60 minutes. I put the standard 7 coals underneath 13 on top.

This goes great with jerk chicken or jerk pork. I've had some Jamaicans try it and thought it was pretty authentic, at least that's what they told me.

Jeepdad's Drip Beans

jeepdad

- 2 large Cans of Bush's Baked Beans - undrained (whichever flavor you like ...I use Bush's "Homestyle")
- 2 large yellow onions - chopped
- 1 yellow bell pepper - diced
- 1 red bell pepper - diced
- 2/3 cup BBQ sauce (any brand)
- 1/3 cup syrup - either maple or cane
- 1/3 cup molasses
- 1/3 cup dark brown sugar
- 3 tsp dry mustard
- 1-1/2 cups leftover meat - chopped (I use leftover pulled pork, spare rib trimmings or brisket, basically whatever I have in the fridge or freezer)



1/4 tsp ground black pepper

1/4 lb uncooked bacon slices - cut in inch pieces (I don't always add the bacon if I added the leftover meat...but sometimes I do)

Tabasco Sauce, to taste

In a tin pan, dutch oven or whatever your will be using, combine all of the ingredients, except the bacon slices. Mix well. The bacon will be added later. A good suggestion is to coat the inside of the pan with Pam or something similar.

Smoke 225-250 for six hours placed under your spare ribs or pork butts. Try not to let these cook at temps above 300 F or the beans will become dried out before they have had a sufficient time to cook.

After 3 hours, stir the bacon slices to the top of the mixture.

Adjust the heat to your liking by adding additional hot sauce or chile powder or shredded habaneros or jalapeños.

Jeepdad's Improvised Refried Beans

jeepdad

4 cans of pinto beans (drained 1 can)

1 Tbsp bacon fat (or 2-3 strips of bacon chopped up)

3 spring onions finely chopped (some green part too)

2 Serrano peppers finely chopped

2 cans of whole tomatoes, drained

6-8 clove of garlic minced

1 Tbsp cilantro

1 heaping tsp red pepper flakes

2 chipotle pepper in Adobo Sauce

Salt and pepper to taste



Add all ingredients except salt and pepper together and cook on med-low for 15 minutes or so. Turn heat down and simmer for an hour (longer if you have the time). Drain beans and place in a food processor in batches. Copped to desired consistency. Add salt and pepper to taste. Serve with cheese.

Layered Cabbage and Potatoes with Bacon

SeabeeCook

Sufficient liquid should be released from the cabbage to keep the dish moist. If the cabbage and potatoes are dry during baking, add 2 to 4 tablespoons water or chicken stock to the dish. When served, you should see a light coating of delicious liquor on the bottom surface of the Dutch oven.

Feel free to substitute your favorite sliced sausage or diced ham for the bacon. Or boost bacon to 12 or 16 ounces and add a second layer.

8 ounces bacon, diced

2 medium onions, thinly sliced

1-1/2 pounds green cabbage, shredded

3 pounds red or gold potatoes, sliced 1/4-inch thick

Salt and pepper, to taste

In a 12-inch Dutch oven over medium high heat, cook bacon until crisp. Remove to plate. Pour off most of the rendered fat, leaving about 3 tablespoons.

Add onion and cabbage. Season to taste with salt and pepper. Sauté, stirring frequently, until it's just beginning to brown and the volume of cabbage is reduced by one-third. If necessary, add an additional tablespoon or two bacon fat to keep cabbage

moist. Remove to separate plate or bowl.

Layer potatoes, cabbage mixture and bacon, lightly seasoning each layer with salt and pepper. Place 1/3 potatoes on bottom of Dutch oven. Spread 1/2 cabbage mixture over potatoes, then spread all of the bacon over the cabbage. Place another third of the potatoes over the cabbage and bacon layer. Layer of remaining cabbage over potatoes. Place remaining potatoes over the cabbage.

Place lid on Dutch oven. Add coals for 375 to 400 degrees, approximately 8 under the oven and 20 on the lid. Bake for 50 to 60 minutes, until the potatoes are tender and they are beginning to brown.

As an entrée, cabbage and potatoes serves 6 hearty eaters. Serves up to 12 as a side dish.

Mandolined Blue Cheese Potatoes

Ira

Here's a recipe I've done a million times and never screwed up once. Real simple, and I would think this would be great in a Dutch oven. You should be a blue cheese fan though, but blue cheese taste doesn't dominate the final dish.

Peel and mandolin a "bunch" of potatoes. You don't have to use a fancy mandolin slicer or anything; you can just cut the round slices as thin as your arthritic hands will allow. Heck, you don't gotta cut 'em THAT thin.

In a mixing bowl, crack a "couple of" eggs. Add a pint of heavy cream (whipping cream is okay), salt, pepper and oregano, and whisk well.

Layer the potatoes flat in a Pyrex, aluminum pan, or in that nutty DO that you guys are always getting excited about.

Pour that liquid goop over the potatoes. Make sure you have enough goop to cover them well and that it really gets in there. (In other words, more is better than less here.)

Take two containers of crumbled blue cheese and spread on top.

Bake at 350 for 50 minutes to an hour, or until the top gets golden brown. (This is one dish that you'll KNOW when it's done.)

That's it. The quantities referred to as "bunch of" and "couple of" are totally up to you, because this ain't rocket science.

Meg's Carrots

jeepdad

1 lb. carrots peeled and cut into chunks or lengths
salt and pepper to taste
Honey

Coat the carrots in olive oil.

Place carrots on a cookie sheet single layer. Drizzle with olive until coated.

Bake at 375 for 45 mins to 1 hour or until carrots are tender.

Remove from oven and drizzle with honey and pieces of butter and serve.



New Year's Black-Eyed Peas

Corona~Barb

2 cans black-eyed peas
4 strips turkey bacon
4 oz turkey kielbasa, diced
2 cups onion, sliced
1/2 cup green bell pepper

1/4 cup garlic
1/2 cup ketchup
3 tsp bouillon in the jar
1/4 cup maple syrup
2 Tbs Rojo seasoning from Penzey's (spicy taco seasoning)
1/2 cup water
3 handfuls of beet greens
2 or 3 jalapeños, chopped

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.

Parmesan Baked Potato Halves

jeepdad

6 small potatoes, scrubbed and cut in half
1/4 cup butter
grated Parmesan cheese
garlic powder
other seasonings (to personal preference...I used onion powder)



Preheat oven to 400 degrees.

Melt butter and pour into a 9x13 inch pan and spread evenly across the bottom.

Generously sprinkle Parmesan cheese and lightly sprinkle other seasonings all over the butter.

Place potato halves face down on the butter and seasonings.

Place in preheated oven and bake for 40 to 45 minutes.

Cool for 5 minutes before removing from pan.

Serve on a plate with a side of sour cream for dipping.

Peas with Bacon and Potatoes

Willy-England

Frozen Garden Peas
New Potatoes
Bacon (With plenty of fat)

Boil peas until soft, boil potatoes until firm to soft and cut bacon in strips and fry until crisp.

Place some potato, peas and bacon strips in a bowl and drizzle with bacon fat.

Pinquito Beans

Mike B

3 lbs Pinquito beans
2 small ham hocks
2 medium onions
7 cloves garlic

2 cans tomato sauce
3 Tbs chili powder
salt and pepper to taste

Wash beans thoroughly and let soak overnight.* Put beans and ham hocks in pot and cover with water. While the beans and ham hocks are boiling, chop onion and garlic and cook in a skillet with vegetable oil until the onions are translucent. Add the chili powder and tomato sauce and simmer for 15 or 20 minutes.

When the beans are half done, add the sauce, salt and pepper and continue to boil until done. This will take about 3 hours. Serves about 20 people.

*Instead of soaking overnight, you can cover the beans with water, bring them to a boil then turn off the heat. Let them cool to room temperature, then drain that water off. Continue with the rest of the recipe.

Also note that S&W sells canned Pinto beans. You can substitute them for the dry beans, but they are already cooked, so you have to take that into account.

Potato Au Gratin Zelix style

Zelix

4 slices of bacon chopped up
1 medium onion
1 can of cream of chicken soup
1/2 can of milk
1 cup+/- cheddar cheese
3-4 potatoes sliced
pepper to taste



Cook up the bacon and onions in a skillet. Mix the soup and milk in a bowl. Layer the potatoes, soup mix, bacon and onions and cheese in 6" Dutch oven. Bake at 350° F for 1-2 hours.

The bacon and onion combine to make the this dish taste awesome.

Power Potatoes

Cobbler Gobbler

10-12" Camp Oven

1 cup - Chopped Onion
10 - Strips Bacons -cut into small pieces
5 - Baking Potatoes - sliced
2 - Bell Peppers - chopped
1 cup - Mushrooms - chopped
1 can - Cream of Mushroom
1 cup - Cheddar or Pepper Jack Cheese

Cook bacon and onion till bacon is cooked almost through (5mins).

Throw in the potatoes and cook 350 for 10-15min more stirring frequently.

Add peppers stirring for 10 more minutes. Add mushrooms and soup again stirring frequently while cooking 5-10 min more. Take off heat and cover with cheese. Serve once cheese has melted.

Praline Sweet Potatoes with Orange Sauce

Corona~Barb

4 medium sweet potatoes
2 eggs
1/2 cup brown sugar, divided
2 tablespoons butter, melted
1/2 teaspoon salt
1/2 cup pecans, chopped
1/4 cup melted butter

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

Cook potatoes in microwave or on top of stove until tender. (I peeled, cut in chunks, and boiled about 30 minutes) Peel and mash in large bowl. 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 potatoes. Drizzle with melted butter. Bake at 375 for 20 minutes.

Orange Sauce

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.

Ranchero Corn

Corona~Barb

1/4 lb. mesquite-smoked or regular bacon, cut into small pieces
1/4 cup sliced green onions
1/4 cup chopped red bell pepper
2 (11-oz.) cans corn, drained
1/4 cup purchased ranch dressing
1 tsp fresh lime juice
1/2 tsp cumin
1/4 tsp crushed red pepper flakes
1 Tbs chopped fresh cilantro
1 lime slice

Cook bacon in large skillet over medium heat until crisp; drain and discard drippings. In skillet, combine cooked bacon, onions, bell pepper and corn. Reduce heat to low; cook 5 minutes until thoroughly heated, stirring occasionally. Combine dressing, lime juice, cumin and red pepper flakes, mixing well. Add dressing mixture to corn mixture and remove from heat. Stir in chopped cilantro. Sprinkle with lime if desired.

Roasted Garlic Corn-on-the-Cob

sarcookie

Ears of corn
melted butter
minced (or granulated) garlic
salt
pepper (black or white)
seasoned bread crumbs

Clean and cook ears of corn as usual.

Roll ears in mixture of melted butter, minced (or granulated) garlic, salt and pepper.

Roll mixture in seasoned bread crumbs.

Roast over fire until bread crumbs are golden-brown.

Serve hot.

Roasted Parmesan Fingerling Potatoes

jeepdad

2 lbs fingerling potatoes
1/4 cup olive oil
3/4 teaspoon kosher salt
cracked pepper to taste
1/4 cup grated Parmesan cheese
1-2 cloves garlic, minced

Preheat oven to 425°. Rinse potatoes and move to bowl. Drizzle olive oil over top; stir to coat. Add salt, pepper fresh garlic, and Parmesan cheese. Spread onto baking sheet and place in oven. Bake for 25 minutes.

Roasted Red Potatoes

jeepdad

2-3 lbs. small red potatoes
1/3 cup olive oil
1 tablespoon smoked (or regular) paprika
1/3 cup freshly grated Parmesan cheese
salt and pepper to taste
1 tablespoon fresh or dried rosemary (optional)

Preheat oven to 350 degrees F. Wash potatoes and slice into quarters. Place in a large plastic bag.

Add the olive oil, paprika, cheese, salt, pepper, and rosemary into the bag. Shake it up really well until everything is thoroughly coated.

Dump the potatoes onto a greased or lined baking sheet and bake for 45-50 minutes or until fork-tender.



Roasted Vegetable Fajitas

Polly Wog

- 2-3 seeded and sliced red, green, or yellow bell peppers
- 2 sliced small zucchini
- 1 large sliced red or sweet onion
- 1 tsp fajita seasoning
- 1/2 tsp. cumin
- black pepper to taste
- 1-2 Tbs olive oil
- Flour tortillas
- Chopped fresh cilantro
- Sour cream
- Grated cheese, optional



Mix vegetables with seasonings and olive oil in DO. Roast in hot oven, 400 to 450 degrees for 15-20 min.. Warm tortillas. Garnish with cilantro, sour cream and grated cheese.

Rocklands Corn Pudding

jeepdad

- 7 cups creamed corn
- 1 1/4 cups yellow cornmeal
- 5 eggs, well beaten
- 1 tablespoon minced, deseeded Jalapeño
- 3/4 cup vegetable oil
- 3/4 teaspoon salt
- 1/4 teaspoon ground white pepper
- 1 1/2 teaspoons baking powder
- 1 cup minced yellow onion
- 10 ounces grated cheddar cheese

Preheat the oven (preferably convection) to 300 degrees.

In a large bowl, combine all the ingredients except the creamed corn and mix well. Add the creamed corn and mix well again. Pour the mixture in a 9-by-13-inch baking dish. Bake for 45 minutes, until pudding is fluffy and golden brown.

Comments

Look for creamed corn that's low on sugar—and, to achieve a fluffy, soufflé-like texture, mix the batter just before you're going to bake it.

One thing to mention ~ if you do use a 9x13 baking dish with this amount, it definitely took more than 45 minutes to bake. By the time the middle part of the budding got cooked, it was about 1.5 hours total.

Rosemary Red Potatoes

Thruwurkin

- 2 1/2 lb small Red Potatoes
- 2 Tbsp Fresh Rosemary, finely chopped
- 1/4 cup Shallots, 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.

Author: Steve Robinson

Santa Maria Beans

jeepdad

- 1 lb. Piquito beans
- 1 ham shank or 1/2 lb bacon ends
- 1 medium onion, chopped
- 1 small can diced green chiles
- salt and pepper
- 1 jar salsa

If using bacon, fry it until it is crisp. Reserve for later.

In a pot, cover the beans with water and cook for 1 1/2 hours on low heat. Add the onion, ham or bacon and green chiles. Salt and pepper to taste.

Cook for 2 or 3 hours longer or until beans are tender. Add salsa right before serving.



Sautéed Spinach with Pine Nuts & Golden Raisins

toby2win

- 2 teaspoons extra-virgin olive oil
- 2 tablespoons golden raisins
- 1 tablespoon pine nuts
- 2 cloves garlic, minced
- 1 10-ounce bag fresh spinach, tough stems removed
- 2 teaspoons balsamic vinegar
- 1/8 teaspoon salt
- 1 tablespoon shaved Parmesan cheese
- Freshly ground pepper to taste

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.

Sichuan Style Eggplant

Joanne

- 2 oz Chili paste with garlic (Sichuan paste)

1 fl oz Soy sauce
2 fl oz Sherry or white wine
1 fl oz Red wine vinegar
1 tsp Sugar
2 fl oz Chicken stock or water
2.5 lb Eggplant
4 each Garlic cloves
1 tsp Ginger root
6 each Scallions
2 fl oz Oil
1 tbsp Sesame oil

Mix together the chili paste, soy sauce, wine, vinegar, sugar, and stock or water.

Peel the eggplant if the skin is tough. Otherwise, leave it on. Cut the eggplant into 1-in. (2.5-cm) dice. Note: Soaking the cut-up eggplant in well salted water for 1/2 an hour will help balance the flavor of the eggplant. Be sure to dry off the eggplant before sautéing it.

Mince the garlic, ginger, and scallions.

Heat the oil in a sauté pan and sauté the eggplant until lightly browned.

Add the garlic, ginger, and scallions and sauté another minute.

Add the chili paste mixture and stir in. Cover and cook over low heat until the eggplant is tender, about 15-20 minutes.

Uncover. The sauce should be quite thick so, if necessary, cook uncovered for a few minutes to reduce the liquid.

Add the sesame oil and serve.

Skillet Taters

camp_cookie

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.



Southwest Pork and Black Beans

Thruwurkin

1 lb Pork Tenderloin, trimmed of all visible fat and cut into 1" cubes
1/2 cup Chopped Onions

2 15 oz cans Black Beans, drained and rinsed
14 1/2 oz can Chicken Broth
1/4 tsp Cayenne Pepper
1/2 c chopped fresh Cilantro
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.

Spinach and Mushroom Lasagna

dutchovendelights

A Vegan dish.

1/2 lb fresh mushrooms, sliced
1 tsp. chopped garlic
2 tbsp. water
2 26-oz jars of spaghetti sauce
9 lasagna noodles (regular lasagna noodles, uncooked)
Soy Parmesan (optional)
Sliced black olives (optional)

Filling:

10 oz frozen chopped spinach, thawed
1 lb tofu (firm, reduced-fat recommended--not silken!)
1 tsp. salt (optional)
2 tbsp. nutritional yeast (adds a cheesy taste)
1 1/2 tsp. oregano
1/2 tsp. garlic powder
1 tsp. basil
1/2 tsp. rosemary, crushed
1/8 tsp. cayenne pepper

Sauté the mushrooms and garlic over a good spread of coals in the 2 tbsp. water until tender; cover between stirring to keep them from drying out. Remove from heat and add the spaghetti sauce.

Place the tofu and thawed spinach in the food processor and process briefly. Add the remaining filling ingredients to the processor and blend until smooth. (You may do this without a food processor by using a potato masher on the tofu.)

Spread half of the sauce in the bottom of a 12 inch Dutch oven. Place a layer of noodles over the sauce, using dry noodles and leaving a little space in between them. Spread half of the tofu mixture on the noodles. Cover with another layer of noodles and then spread the remaining tofu mixture over them. Top with a final layer of noodles, and pour the remaining sauce over this. Cover tightly, and bake for 30 minutes. Then turn the Dutch Oven a half turn and bake for another 30 minutes. Remove and sprinkle with soy Parmesan and sliced black olives if you want. The lasagna will cut better if you allow it to cool for 15 minutes before serving.

Squash with Mushrooms

toby2win

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

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.

Stewed Spinach with Peanut Sauce

Guard Dog

- 2 tbs olive oil
- 3 onions (thinly sliced)
- 1 red bell pepper (seeded and chopped)
- 1 1/2 cups vegetable consommé
- 1/2 cup peanut butter
- 2 tbs cider vinegar
- 1 tsp. sea salt
- cayenne pepper (to taste)
- 2 lbs. spinach (cleaned, stems removed, coarsely chopped)

In a 10" dutch oven on a full bed of coals, add onions and bell pepper, cook 5 minutes until onions have softened. Add vegetable consommé and bring to boil. Stir in peanut butter, vinegar, sea salt and cayenne pepper. Reduce coals to medium heat.

Include spinach and cook, stirring often, until spinach is wilted (approx. 5 minutes).

Stuffed Peppers

greekspedoman

- 4-6 Red or Yellow Bell peppers
- 1 cup of rice (dry)
- 10-12 mushrooms
- 1 tsp. Mongolian Fire Oil
- Smoked Gouda Cheese
- A pound of protein (Chicken, beef, TVP-Total Vegetable Protein)



Steam the rice. While the rice is steaming, chop mushrooms and clean out bell peppers around stems. Shred cheese. When the rice is cooked, mix all but the cheese together. Spoon into the open cavity in the bell pepper. Layer rice and cheese until full. Top with Cheese to seal the pepper. Stand upright in foil to keep the juices inside the pepper. Cook in a 350 degree dutch oven for about 20 minutes. Peppers will blacken on the outside. When baked, removed peppers and serve. Before eating, pull the blackened tough part of the skin off (it should come off easily). The

tough outer skin allowed the inside skin and stuffing to steam. Don't eat all of the peppers at once.

Stuffed Peppers 2

dreadcptflint

I did this a couple of months back which could be adapted to a dutch oven pretty easy:

It is an easy meal that any poultry can be substituted for the chicken. If you haven't figured out brown rice then let me know as I know how to cook it with out it being that glop that my tie-died friends always messed up.

- 2 Green peppers, cut horizontally and seeded
- 1 cup of cooked brown rice
- 1 cup of shredded cooked chicken
- 1/4 cup of your favorite salsa
- 4 pinches of kosher salt
- 2 Tablespoons of fresh chopped Cilantro
- 1/2 cup of shredded Monterrey Jack cheese
- 1/2 cup of beer

Place the peppers into a 9 X9 baking dish or Dutch oven. Sprinkle a pinch of salt into each Green Pepper. Divide the brown rice, chicken, salsa, Cilantro and Cheese into each pepper. Pour 1/2 of beer into dish.

Bake for 25 minutes at 350° F.

Stuffed Pumpkin

rednecksteverino

- 1 cup long grain rice I used brown
- 1 cup wild rice. I substituted a wild and brown rice mix
- 1 1/2 lb bulk country sausage, mild or hot
- 1 can low sodium chicken broth approx 2 cups
- 1 leek rinsed and sliced in half, white part only
- 1 medium yellow onion peeled and sliced
- 1 clove garlic crushed
- 2 Tbs butter
- 6 mushrooms, medium sized, cleaned and sliced
- 3 green onions chopped
- 1/4 lb tasso ham, I substituted regular ham only because of availability
- 2 apples, medium peeled and chopped
- 1/4 cup fresh parsley chopped
- 1 tsp fresh thyme
- 1 tsp sage
- 1/4 cup bourbon had none substituted apple juice
- 1/4 cup raisins
- 1/4 cup golden raisins
- 1/4 cup dried currants
- 1/4 cup dried cranberries
- 1/4 cup dried cherries
- Salt and pepper to taste
- 2 eggs, lightly beaten

Cook the long grain rice as normally would. Rinse the wild rice with cold water. Bring the chicken stock and wild rice to a boil in a sauce pan. Cover and simmer for about 45 minutes. Starting checking doneness after 35 minutes; it is okay if it is a little under cooked and all the liquid is not absorbed.

Brown sausage in a skillet and drain most of the grease.

Wash off the outside of the pumpkin. Clean the pumpkin as you would for a Jack-O-Lantern. Save the top and the seeds. With a fork pierce the inside of the pumpkin being careful not to break the skin. Sprinkle the inside with salt and pepper and set aside.

In a large skillet sauté the onion, leek, and garlic in the butter for a couple of minutes. Add the mushrooms and green onions to the skillet and continue to sauté for a couple minutes more. Add the apples sausage and ham to the skillet; continue cooking until heated through.

Remove from heat. In a large bowl, combine the long grain rice, wild rice, the mixture from the skillet and the rest of the ingredients, including the beaten eggs.

Fill the pumpkin and replace the lid

Place the stuffed pumpkin in a shallow baking dish or on a trivet in a deep DO.

Cook over indirect heat or in a Dutch oven at 350-375° for about an hour and a half or until the out side of the pumpkin is soft.

Let rest 15 minutes after cooking, this allows the juices to be absorbed back into the stuffing.

You can serve the pumpkin two ways, you can slice it or scoop out the contents making sure you get some of the meat of the pumpkin with the stuffing.

Sweet Onion Casserole

Staci

- 1/2 cup real salted butter
- 5 sweet onions sliced into rings or strips
- 1 cup fresh Parmesan; grated and divided**
- 1 sleeve Ritz crackers; crumbled and divided

Melt butter, saute onions until tender. Pour into a 2 quart baking dish. Sprinkle with 1/2 of the cheese and 1/2 of the crackers. Repeat with the remaining cheese and crackers.

Bake at 325 for 30 minutes

Please do yourself a favor and use the fresh Parmesan cheese. If you buy the shredded cheese it doesn't melt as much as it crisps up.

Sweet Potatoes and Onions

1960HikerDude

- 2 lb sweet potatoes thinly sliced
- 1 Large yellow onions sliced into rings
- 4 tablespoons melted butter
- 4 tablespoons REAL maple syrup
- 3 tablespoons brown sugar
- 2 tablespoons thyme

Layer sweet potatoes and onions in an oiled 10 inch Dutch oven. Mix together butter, maple syrup, brown sugar and thyme. Pour mixture over potatoes and onion. Bake using 7 coals on the bottom and 14 coals on top for an hour.

Taters on the Grill

Cobbler Gobbler

- 6 - Potatoes
- 1/2 cup - Olive Oil
- 2 tsp - Lemon Juice
- 1 tsp - Dijon Mustard
- 1/2 tsp - Coriander
- 1/2 tsp - Fresh Ground Pepper
- 1 tsp - Minced Onion
- 2 - Minced Garlic Cloves
- 1 tsp - Paprika

Cut into quarters, leave skins on. Boil about 10-15mins until tender, and coat them with the dressing which you can prepare in advance. Wrap the potato quarters in tin foil and seal edges, place on grill over med-hot coal to brown. Serve with any of your favorite grilled meats.

Thanksgiving Sweet Potatoes

Thruwurkin

- 12 Sweet Potatoes, baked
- 1 cup Butter
- 2 tsp Baking Powder
- 2 tsp Vanilla
- 2 tsp Cinnamon
- 4 Eggs, beaten
- 1 1/2 cup Sugar
- 1 1/2 cup Buttermilk
- 1 1/2 cup Pecans, chopped
- 2 cups Crushed Gingersnaps
- 1/2 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° F for 1 hour.

Serves 20-24 people.

Thrown Together Beans

Zelix

6" Dutch oven

- (2) slices of bacon- slice up in fine pieces
- 1/2 lb of hamburger
- 1 medium onion [chopped]
- 1 small or 1/2 green bell pepper [chopped]
- (1) 15.5oz can of pinto beans
- (1) 4oz. Tomato sauce
- 1/2 cup of brown sugar
- (1) clove of garlic minced
- 1/2 teaspoon of dry mustard



Grabbed my trusty 6" skillet. I cooked up the bacon. I dumped it into the Dutch oven. I then cooked up the hamburger. Drained the hamburger. I threw the onions and bell pepper in and cook for a bit. I then threw them into the Dutch oven.

In a bowl I mixed up the tomato sauce and brown sugar. I tossed in the garlic and mustard. I threw the beans in and gave it a good mix.

I then threw the bowl mixture into the Dutch oven. It was pretty packed out. I mixed it all well. I dropped it into a 350 degree oven for a while.

It actually turned out pretty good.

Tomato Pie

jeepdad

- Flour, for dusting work surface
- 1 (9-inch) ready-made refrigerated rolled pie crust
- 2 large yellow tomatoes, sliced 1/4-inch thick
- 1 red tomato, sliced 1/4-inch thick
- 8 ounces mozzarella, sliced
- 1/4 cup chiffonade basil leaves
- Kosher salt and freshly ground black pepper
- 1/4 teaspoon red pepper flakes
- Extra-virgin olive oil



Preheat your oven to 375 degrees F. Line a baking sheet with parchment paper.

Sprinkle flour on a work surface. Roll out pie dough to form a 10-inch circle and place on baking sheet.

Overlap and alternate the different tomatoes and mozzarella slices in the center of the dough, leaving a 3-inch border.

Scatter the basil leaves on top. Sprinkle with salt and pepper and red pepper flakes.

Fold the uncovered edges of the dough inward over the filling to create a pleated crust. Brush edges and top of pie with olive oil.

Place in the oven and bake for 35 minutes. Remove from the oven to a cutting board. Slice and serve.

Tri-spiced Onion Rings with Horseradish Dipping Sauce

cliffmeister2000

Gluten free.

Horseradish Dipping Sauce

1/2 cup sour cream
2 tablespoons ketchup
1/2 teaspoon McCormick seasoned salt
1/8 teaspoon cayenne pepper
1 1/2 teaspoons prepared horseradish
1/4 teaspoon paprika

Batter

1 cup white rice flour
1 tablespoon chili powder
1 tablespoon ground cumin
1 teaspoon cayenne pepper
1 teaspoon salt
2 large egg yolks
3/4 cup gluten-free beer

Canola oil, for deep-frying
2 white onions, cut into 1/2-inch-thick rings and separated

For the horseradish sauce: In a small bowl, whisk all the ingredients together and set aside.

For the batter: In a medium bowl, whisk together the white rice flour, chili powder, cumin, cayenne pepper, and salt. Gradually whisk in the egg yolks and beer until a smooth, thick batter forms.

In a large, heavy sauté pan or Dutch oven, heat 3 inches Canola oil until it registers 360°F on a deep-frying thermometer. Dip a few onion rings at a time into the batter and then add to the hot oil, cooking until golden brown, 1 to 2 minutes. Using tongs, transfer the cooked onion rings to paper towels to drain. Repeat with the remaining onion rings until all are cooked.

Place the onion rings on a platter and serve with a bowl of the dipping sauce.

Udder Potatoes

cliffmeister2000

1/2 pound of bacon, chopped
2 30-ounce packages frozen shredded hash browns
4 large green onions, chopped
1/2 teaspoon Morton Nature's Seasons Seasoning Blend
2 teaspoons salt
1/2 teaspoon pepper
3 1/2 cups heavy whipping cream
11 tablespoons butter, cut into slices



Set out package of frozen hash browns for about half an hour before baking. Allow them to thaw slightly. Fry bacon in Dutch oven until crisp. Pour off grease. Add hash browns, green onions, and seasonings. Mix gently until evenly distributed.

Pour cream over potato mixture and place butter slices on top. Bake in a 12-inch Dutch oven at 350 degrees (16 coals on top, 10 coals below) for 45 minutes. Remove pot from bottom heat. Put bottom coals on top of lid and tilt the lid slightly open for 15-20 minutes until browned on top.

I guarantee once your Scouts get a taste of this dish, if you ever ask them if they want scalloped or cheese potatoes again, they will all cry out, “No! We want the udder ones!”

Serves: 15-18.

Other Sides

Alien's Mac and Cheese

jeepdad

- 1 cup Heavy Whipping Cream (1/2 for cooking and 1/2 as a finishing sauce)
- 1/4 cup Butter
- 1 can Cheddar Cheese Soup
- 3 Eggs
- 8 oz Pepper Jack Cheese
- 32 oz Extra Sharp Cheddar (2- 16 oz. packages)
- 1/2 cup Sour Cream
- 16 oz Elbow Macaroni
- 3 Greens from 3 stems of Mexican Green Onions
- 1 lb Sirloin Steak (I used rib tips)



Start by placing a pot of water on the stove and heating till it boils. While the water is coming to a boil, prepare the rest of the dish for the smoker.

Place the steak in the smoker and allow it to cook while you are preparing the sauce. This will give each piece of meat a slight smoked flavor and really add a depth of flavor to the dish.

Slice the Pepper Jack and Cheddar cheese into strips, Use 1/2 of the cheddar cheese (1 – 16 oz package) for the initial part of the dish. Save the other 16 oz package for the final topping. Finally, add in the diced Mexican onion greens.

In a disposable pan (this stuff is sticky) place the greens, cheese, and butter together. Move this pan to the smoker to allow the butter to clarify and the cheese / onion greens to meld together. Stir the melted product to insure consistency of flavor in the dish.

By now your water should have come to a boil (approx 10 minutes.) Place the pasta in the water and allow it to cook for approximately 20 minutes until it comes to a boil again. Once the pasta had come to a boil (it's not done yet) remove from heat and sit to the side.

Return to the smoker and remove the cheese and steak from the grill.

Slice the steak into strips and set them to the side.

Drain the pasta and add it to the cheese and onion greens. Stir until the ingredients look smooth.

Add 1/2 cup of sour cream, 1/2 cup of heavy whipping cream and the eggs to the mixture slowly (this will prevent the cream from becoming shocked and curdling.)

Pour in the can of cheddar cheese soup and stir until smooth.

Once the mixture is smooth, add in the steak and mix thoroughly.

Return the pan to the smoker set at 250 degrees and allow it to cook (without foil) for approximately 30 minutes.) This will allow the dish to pick up additional smoke flavoring. After 30 minutes, foil the pan and continue to cook.

Cook an additional hour -- the first 30 minutes covered and the last 30 minutes uncovered. When removing the foil for the last 30 minutes of cooking, be sure to stir the dish before adding any other ingredients.

Place the other package of sliced cheddar cheese on the top of the dish and return the dish to the smoker.

When the dish is done, remove from the smoker and add 1/2 cup of heavy cream. Slowly, fold the cream into the dish until the desired creaminess is achieved.

Many times Mac and Cheese can be very salty, so I suggest that you salt the dish to taste at the end of smoking instead of in the beginning. I like my Mac and Cheese a little spicy, so I added a couple of shakes of chipotle salt to mine before serving. If you feel that you must salt during the cooking process, I suggest 1/2 tsp of GPS (garlic, pepper, and salt) as a start.

And the Beat Goes On Bean Medley

jdarden

2 cans of baked beans
1 can kidney beans, drained
1 can Garbonzo beans, drained
1 can Lima beans, drained (or other beans you like)
Each can is 15 to 16 oz.

3/4 cup of ketchup
1 Tablespoon of mustard
1/2 cup packed brown sugar
1 Tablespoon of molasses
1 Tablespoon of vinegar

1/2 medium onion, chopped and browned
2 Tablespoon vegetable oil for browning onion.

Mix all the beans together using the juice from the baked beans. Add the ketchup, mustard, brown sugar, molasses and vinegar. Add the onion.

Heat this up slowly in dutch oven as you cook your other food.

Variations: Add cooked bacon, cubed ham or turkey to the pot.

Baked Beans

SQWIB

1 #10 can Bush's Original Beans
1 Yellow pepper, diced
1 Orange pepper, diced
1 Jalapeno, diced
1 Onion, diced
1/2 cup Ketchup
2 tbsp Mustard
Salt and Pepper to taste
1 Glass of Killians
1 can of chunked pineapples

Combine ingredients and cook until peppers and onions are soft.

Baked Ravioli

Outpost Jim

This falls under the "stupid-simple" recipes that won't win a cook-off but will feed hungry scouts and scouters with little effort.

1 bag (25oz) frozen ravioli (thawed)
1 large jar spaghetti sauce (45oz)
1/4 cup grated Parmesan cheese
1 cup shredded mozzarella cheese

1/2 cup water

Cover bottom of 12" camp oven with thin layer of spaghetti sauce. Place raviolis, single layer over bottom of oven and cover with half of the remaining sauce and Parmesan cheese. Repeat with a second layer of raviolis covered with remaining sauce and topped with mozzarella cheese. Pour water around edge of oven to add moisture. Bake at 350° F for 45 minutes.

Barley-Mushroom Pilaf

toby2win

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

Sauté mushrooms, parsley, onion and barley in oil. Put into a 10 inch Dutch oven with broth and seasonings and cover. Bake at 350° F for 45 minutes or until barley is tender and liquid is absorbed.

Serves 4-6.

Basque Vegetable Rice

toby2win

Zucchini, onion, tomatoes and bell peppers stud this paella-inspired rice dish. You may add other vegetables, such as mushrooms and peas, or if you like something heartier, some slightly spicy Italian sausage is a good choice or a medley of fresh tuna, scallops and shrimp.

Makes 6 servings, 1 1/3 cups each.

2 tablespoons extra-virgin olive oil
1 small dried red Chile pepper, such as Chile de arbol, broken
1 medium onion, quartered and thinly sliced
2 cloves garlic, minced
2 large ripe tomatoes, seeded and diced
1 medium zucchini, diced
1 red bell pepper, diced
1 green bell pepper, thinly sliced
1 teaspoon paprika, preferably Spanish
1 teaspoon dried thyme
1/2 teaspoon salt
1/8 teaspoon freshly ground pepper
1 1/4 cups short-grain white rice, preferably Valencia (see Tip)
3 cups vegetable broth or reduced-sodium chicken broth
2 tablespoons finely minced fresh flat-leaf parsley for garnish
6 lemon wedges for garnish

Heat oil in a 12-inch Dutch Oven over medium heat. Add Chile pepper, onion and garlic and cook, stirring often, until the onion is soft but not browned, about 6 minutes.

Add tomatoes, zucchini, bell peppers, paprika, thyme, salt and pepper; cover and simmer, stirring occasionally, for 15 minutes.

Add rice; stir to coat well with the tomato mixture. Add broth; bring to a boil. Reduce heat to low, cover and simmer until the rice is tender, 25 to 30 minutes.

Serve hot directly from the pan, garnished with parsley and lemon wedges, if desired.

Tip: Valencia rice (sometimes called paella rice) is Spanish-grown, short-grain rice classically used when making paella. It differs from other short-grain rice because of its ability to absorb moisture without breaking down. When fully cooked, the individual grains of rice remain whole. 'Bomba' is the best variety. Find it in specialty markets or online at tienda.com. Arborio rice can be used as a substitute, but yields a creamier dish.

Butternut Squash Risotto

toby2win

- 1 butternut squash (2 pounds)
- 2 tablespoons olive oil
- Kosher salt and freshly ground black pepper
- 6 cups chicken stock, preferably homemade
- 6 tablespoons (3/4 stick) unsalted butter
- 2 ounces pancetta, diced
- 1/2 cup minced shallots (2 large)
- 1 1/2 cups Arborio rice (10 ounces)
- 1/2 cup dry white wine
- 1 teaspoon saffron threads
- 1 cup freshly grated Parmesan

Preheat the oven to 400 degrees F.

Peel the butternut squash, remove the seeds, and cut it into 3/4-inch cubes. You should have about 6 cups.

Place the squash on a sheet pan and toss it with the olive oil, 1 teaspoon salt, and 1/2 teaspoon pepper.

Roast for 25 to 30 minutes, tossing once, until very tender. Set aside.

Meanwhile, heat the chicken stock in a small covered saucepan. Leave it on low heat to simmer.

In a Dutch oven, melt the butter and sauté the pancetta and shallots on medium-low heat for 10 minutes, until the shallots are translucent but not browned.

Add the rice and stir to coat the grains with butter. Add the wine and cook for 2 minutes.

Add 2 full ladles of stock to the rice plus the saffron, 1 teaspoon salt, and 1/2 teaspoon pepper. Stir, and simmer until the stock is absorbed, 5 to 10 minutes.

Continue to add the stock, 2 ladles at a time, stirring every few minutes.

Each time, cook until the mixture seems a little dry, then add more stock. Continue until the rice is cooked through, but still al dente, about 30 minutes total. Off the heat, add the roasted squash cubes and Parmesan. Mix well and serve.

Camp Friendly Garden Pasta

greekspedoman

- 2 large Zucchini (peeled into broad noodles)
- 1.5 tsp red pepper flakes
- 2 Tbs Olive Oil
- 15 Kalamata olives (diced)

1/2 sweet white onion (diced)
1 carrot (shredded)
1/8 C mozzarella cheese (shredded)
2 Roma Tomatoes (chunked)
1 tsp lemon juice
Salt & Pepper to Taste

In a frying pan, fry the onions and carrots in the olive oil until the onions start to soften. Then add the red pepper flakes, Kalamata olives, and lemon juice. Mix the ingredients until they start to lose a little bit of liquid. Toss in the zucchini “noodles”, mix, and cover the pan. This will steam the zucchini (about 3-5 min). Once the zucchini start to turn bright green, pull everything off of the heat and top with the mozzarella cheese and tomato chunks.

Camp Rice

Thruwurkin

1 lb Kielbasa Sausage, cut into 1" pieces
1 medium Onion, chopped
4 cups Long Grain Rice, not Minute Rice
3 1/2 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 Dutch oven lemon chicken.

Author: Tod Russell

Captain Callahan's Chorizo Stuffing

jeepdad

12 Cups of corn muffins or bread (sweet kind)
4-5 pounds of Chorizo (remove sausage casings) (I use 3 pounds)
1 large Spanish onion, diced
4 large stalks of celery, diced
4 large carrot, diced
1 can of corn
2 tablespoons of smoked paprika
2 tablespoons of Chipotle powder
3 tablespoons of cumin
1 tablespoon of ground coriander
1 teaspoon of ground cardamom
4 tablespoons of chopped garlic
4 tablespoons of chopped cilantro
2 cans of chicken stock
2 tablespoons of sea or kosher salt



2 Sticks of salted butter
3 tablespoons of olive oil

The night before cook the cornbread. Then break the corn muffins/bread into pieces of about 1 in and place them in a large bowl. Leave out and in the open so it can dry a little overnight.

In a very large pot (for surface area) heat olive oil on medium high heat until you can smell it.

Throw in the pot, all the Chorizo and proceed to fry and mix it until it resembles ground hamburger.

Once you see red liquid forming (about 15 minutes) throw diced carrots, onions and celery into the pot. Proceed to cook.

Place all the spices, butter, and remaining vegetables (corn, cilantro and garlic) in the bowl with the Chorizo and vegetables. Mix them lightly.

Once carrots are somewhat soft, take the pot off the burner and add the entire pot to a bowl. Add the corn bread mix into the bowl with the Chorizo and mix well. Add all to baking dish. Then add the chicken stock to add moisture.

Preheat an oven to 375 and when ready put the stuffing into the oven until the top begins to brown and crust over. About 30-40 minutes.

Reset the oven to 350 and cover the stuffing and baking dish in foil and return to oven for an additional 20-25 minutes.

Take out and let rest for 15 minutes and it should be ready to serve.

Cheeseburger Rice

Mamaduck71

Here is another standby recipe that do on the stove, however I think this can be done in a DO as well. Very simple and tasty. Times are for skillet/stove. Adjust for a DO. 1 cup of cheddar cheese is not enough for us, so I always add a lot more. This recipe is very flexible. You can throw in some frozen mix veggies in if you like.

1 lb lean ground beef or turkey
1 3/4 cups water
2/3 cup ketchup
1 tablespoon mustard
2 cups uncooked MINUTE White Rice
1 cup shredded cheddar cheese

Brown ground beef in large skillet; drain. Add water, ketchup and mustard. Bring to a boil.

Stir in 2 cups uncooked Minute rice. Sprinkle with 1 cup shredded cheddar cheese. Cover; cook on low heat 5 minutes.

Cheesy Potatoes and Broccoli

Charlee Turner

2 tablespoons butter
2 tablespoons all-purpose flour
1 teaspoon salt
1/4 teaspoon ground black pepper
1/8 teaspoon ground nutmeg
2 cups milk
1 (3-ounce) package cream cheese, cubed
1/2 cup shredded mild cheddar cheese or process Swiss cheese
16 ounces (about 4 cups) frozen O'Brien potatoes, thawed
2 cups frozen chopped broccoli, cooked and drained

- 1/4 cup fine dry bread crumbs
- 1 tbsp melted butter

In a saucepan over medium low heat, melt the 2 tablespoons butter; blend in flour, salt, pepper, and nutmeg, and milk. Cook and stir until bubbly. Add cream cheese and Cheddar or Swiss cheese, stirring until melted. Stir in potatoes. Spoon half of the mixture into a buttered #10 camp oven. Top with broccoli. Spoon remaining mixture over the broccoli. Cover and bake at 350° for 30 to 35 minutes. Mix bread crumbs with remaining melted butter; sprinkle around edges of casserole.

Bake, with all coals on top of oven, 10 to 15 minutes longer.

Makes 6 to 8 servings.

Chuck Wagon BBQ Rice Round Up

Wishbone

- 1 lb. lean ground beef
- 1 (6.8 oz) pkg. RICE-A-RONI Beef Flavor
- 2 tablespoons margarine or butter
- 2 cups frozen corn
- 1/2 c. prepared BBQ sauce*
- 1/2 c. (2 oz) shredded cheddar cheese

In a 10 inch Dutch Oven over medium-high heat, brown ground beef until well cooked. Remove from DO; drain. Set aside.

In same Dutch Oven over medium heat, sauté rice-vermicelli mix with margarine until vermicelli is golden brown.

Slowly stir in 2 1/2 c. water, corn and special seasonings from Rice-A-Roni; bring to a boil. Reduce heat to low. Cover; simmer 15 to 20 minutes or until rice is tender.

Stir in BBQ sauce and ground beef. Sprinkle with cheese. Cover; let stand 4 to 5 minutes or until cheese has melted.

Country Baked Beans

Tumbleweed

Ingredient	Serve 8	Serve 16	Serve 24	Serve 32	Serve 40	Serve 48
Lean Hamburger	1 lb	2 lb	3 lb	4 lb	5 lb	6 lb
Chopped onion	1 cup	2 cups	3 cups	4 cups	5 cups	6 cups
Pork 'n' Beans	22 oz.	44 oz.	66 oz.	88 oz.	110 oz.	132 oz.
Kidney Beans	15 oz.	30 oz.	45 oz.	60 oz.	75 oz.	90 oz.
Butter Beans/White Beans	15 oz.	30 oz.	45 oz.	60 oz.	75 oz.	90 oz.
Ketchup	1/2 cup	1 cup	1 1/2 cups	2 cups	2 1/2 cups	3 cups
Mustard	1 tsp	2 tsp	1 tbsp	1 tbsp + 1 tsp	1 tbsp + 2 tsp	2 tbsp
Cider Vinegar	2 tsp	1 tbsp + 1 tsp	2 tbsp	2 tbsp + 2 tsp	3 tbsp + 1 tsp	1/4 cup
Brown Sugar	3/4 cup	1 1/2 cups	2 1/4 cups	3 cups	3 3/4 cups	4 1/2 cups
Bacon	1/2 lb	1 lb	1 1/2 lb	2 lb	2 1/2 lb	3 lb

Cook and crumble bacon. Put hamburger and onion in a skillet and cook until burger starts to brown and onion is tender. Drain any grease. Set cooked burger aside. Open the cans of beans and drain the juice from each can into a large bowl. Don't

add the beans yet. Add the ketchup, mustard, vinegar and brown sugar to the bowl of 'bean juice.' Stir until well mixed. (You may need to use a whisk to get the mustard mixed in.) Add the beans, the hamburger and the bacon. Stir to mix. Salt to taste, if desired.

To Freeze: Put bean mixture in a one gallon freezer bag. Seal, label and freeze.

To Serve: Thaw. Put mixture into a 2 quart casserole dish. Bake at 350 degrees for 40 minutes. Serve hot. (Be sure to not let ALL the juice cook out or it will be too dry.)

Note: For best results, this dish really needs to bake. The flavors and textures blend during baking. If you want to serve it from the freezer with just a quick re heat in the microwave, bake it before freezing.

Dumplings for Stew

Willy-England

4 oz self raising flour

4 oz shredded beef suet

salt "good pinch"

Water "approx 5 tablespoons or enough to make a firm but pliable dough"

Mix all together adding water a bit at a time, divide into balls using floured hands, place on top of simmering stew, cover with tight fitting lid and cook for 20 minutes..serve hot...make around 8 dumplings.

Fettuccine Alfredo

Zelix

8~10 ounces dry fettuccine pasta

4 1/2 tablespoons butter

2~6 tablespoons all-purpose flour (can't remember exact amount)

2 1/2 cups milk

1 teaspoon minced garlic

3 drops hot pepper sauce

2 cup grated Parmesan cheese

4 12 oz. beer

Grab a cold beer and start drinking.

Boil pasta in lightly salted water.

Melt butter in a saucepan. Keep drinking.

Add flour and stir. Drink.

Hijack a whisk Okay... time for a new beer.

Whisk these into the pan: milk, garlic, and hot sauce.

Drink beer and enjoy while you stir until thickened (a few minutes). until you finish the beer...if you just sip it along.

Grab another beer and Stir in cheese and stir it up.

Combine the drained pasta with the sauce. Grab a beer and head to the table.

Fettucini with Sweet Peppers and Pine Nuts

jeepdad

1 (16-ounce) package uncooked fettuccini pasta

1/3 cup extra-virgin olive oil
 4 large cloves garlic, coarsely chopped
 1 large sweet yellow bell pepper, cored, seeded and julienned
 1 large sweet red bell pepper, cored, seeded and julienned
 1 large sweet orange bell pepper, cored, seeded and julienned
 1/2 cup pine nuts
 1/2 cup fresh parsley or basil leaves, chopped
 1/2 cup Kalamata olives, pitted and halved
 1/4 cup capers, drained
 1 tablespoon coarse salt or coarse sea salt
 1 tablespoon freshly-ground black pepper or to taste



Cook fettuccini pasta according to package directions to al dente; drain and return to pan to keep warm.

In a large, heavy skillet heat the olive oil. Add garlic and bell peppers (yellow, red and orange), and cook for 10 minutes, stirring continuously.

Add pine nuts and cook approximately 4 minutes or until they turn golden brown.

Gradually stir in basil or parsley. Add olives and capers and heat. Add salt and pepper to taste.

In a serving bowl, toss the sauce mixture with prepared pasta.

Makes 4 to 6 servings.

Filipino Lumpia

jeepdad

1 tablespoon vegetable oil
 1 pound ground pork (I use leftover pulled pork or brisket)
 2 cloves garlic, crushed
 1/2 cup chopped onion
 1/2 cup minced carrots
 1/2 cup chopped green onions
 1/2 cup thinly sliced green cabbage
 1 teaspoon ground black pepper
 1 teaspoon salt
 1 teaspoon garlic powder
 1 teaspoon soy sauce
 30 lumpia wrappers
 2 cups vegetable oil for frying

Mojo Thai Dipping Sauce

1/2 cup sugar
 1/2 cup water
 1/4 cup white vinegar
 1 Tablespoon fish sauce
 1 red chili, chopped

Simmer for 5 minutes, enough to dissolve the sugar. Then cool.

Add:

1 Tablespoon chopped peanuts
 1/4 carrot, finely chopped
 1/4 cucumber, seeded and finely chopped



Lumpia or Coconut Shrimp Dip

- 1/2 cup orange marmalade
- 1 Tbs horseradish
- 2 tsp Dijon mustard
- 2 tsp lemon juice
- 1/4 tsp hot sauce
- 1/4 tsp salt

Garlic Cider Dip

Crush 4 cloves of garlic in a cup of apple cider vinegar, let sit for a few hours.

Place a wok or large skillet over high heat, and pour in 1 tablespoon vegetable oil. Cook pork, stirring frequently, until no pink is showing. Remove pork from pan and set aside. Drain grease from pan, leaving a thin coating. Cook garlic and onion in the same pan for 2 minutes. Stir in the cooked pork, carrots, green onions, and cabbage. Season with pepper, salt, garlic powder, and soy sauce. Remove from heat, and set aside until cool enough to handle.

Place three heaping tablespoons of the filling diagonally near one corner of each wrapper, leaving a 1 1/2 inch space at both ends. Fold the side along the length of the filling over the filling, tuck in both ends, and roll neatly. Keep the roll tight as you assemble. Moisten the other side of the wrapper with water to seal the edge. Cover the rolls with plastic wrap to retain moisture.

Heat a heavy skillet over medium heat, add oil to 1/2 inch depth, and heat for 5 minutes. Slide 3 or 4 lumpia into the oil. Fry the rolls for 1 to 2 minutes, until all sides are golden brown. Drain on paper towels. Serve immediately.

Comments: If uneven browning occurs while frying try adding 2 Tbsp sugar to the water for the wraps while prepping and stir to dissolve. (This helps the rice paper turn golden when fried and crispier texture.)

Hay & Straw

toby2win

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

Hoppin' John

stan41

- 1 pound dried black-eyed peas
- 1 large onion, coarsely chopped
- 1 meaty ham hock
- 4 teaspoons Original TABASCO® brand Pepper Sauce, divided
- 1 bay leaf
- 1 teaspoon salt

1 cup rice
1 cup seeded, diced tomato
1 cup finely chopped green onion
1/4 cup minced parsley
Freshly ground black pepper

Sort and wash peas. Add peas to a 6 to 8-quart stock pot with enough water to cover by 2 inches. Let stand overnight.

The next day, place stock pot over medium-high heat; bring to boil. Add onion, ham hock, 2 teaspoons TABASCO® Sauce and bay leaf. Lower heat; simmer 1 hour. Add salt; continue cooking until peas are very soft. Remove ham hock from pot, shred meat and return to pot.

Cook rice according to package directions. Add to black-eyed peas; simmer over low heat for 2 to 3 minutes. Stir in remaining 2 teaspoons TABASCO® Sauce.

Combine tomato, green onion and parsley in small bowl.

To serve, sprinkle the tomato-onion garnish over black-eyed peas and rice. Season with black pepper.

Makes 8 to 10 servings.

Hot & Spicy Ravioli

Chile Chef

Bag of your favorite frozen ravioli
2 cans of Enchilada Sauce
2 cans of tomato soup
1 can of diced tomatoes with green chiles (or none if your making it for the kiddo's)
1 can of milk (use one of your tomato can's for measurement)
1 clove of minced garlic
1 cup of white loosely chopped onions

Thaw out the bag of frozen ravioli.

Warm the Dutch oven - set the burner to the lowest setting possible.

Open the cans of tomato soup. And pour the soups in the Dutch oven.

Do the same with the milk, onions, minced garlic. Let simmer for 15 minutes before putting the ravioli in.

Pour the diced tomatoes and the enchilada sauce and the ravioli in at the 15 minute mark. let simmer for another 15 minutes.

Let simmer for a total of 45 minutes, Watch the simmer. Dutch ovens even on the lowest heat will even boil.

Serves 10-14.

Idaho Dutch Oven Stew

dutchovendelights

A Vegan dish.

1/4 cup vegetable oil
16oz Morningstar Farms Veggie Steak Strips
2 medium potatoes, cut into 6 pieces
2 large carrots, cut into 6 pieces
2 large ears of corn, quartered

Sauce

28 oz. canned tomatoes
1 small red onion, chopped
2 garlic clove,minced
4 oz. canned green chili peppers, drained, halved, and seeded
1 Tbsp. sesame seeds
1 tsp coriander
1/2 tsp. salt
1/2 tsp. black pepper
1/2 tsp. chili powder
1/2 tsp. ground cumin

First make the sauce. Put all the ingredients into a blender and blend until smooth.

Heat the oil in a Dutch oven. Add the veggie steak strips and fry until browned.

Stir in the sauce and bring to a boil, then cover and simmer gently for 35 - 45 minutes.

Stir in the potatoes, carrots, and corn. Cover again and continue simmering gently for 1 hour or until vegetables are tender. Adjust the seasoning before serving.

Joanne's Greens

Joanne

bag mixed greens (collard, mustard & turnip)
2 strips of bacon
1 slice of onions - rough chopped
1 tsp garlic powder
2 - 3 tbs balsamic vinegar

Fry up the bacon until crisp. Remove from the pan leaving the bacon drippings. Throw in as many greens as will fit in the skillet. They cook down so don't skimp. Cover the skillet and let the greens cook for a minute or so. Lift the lid and turn the greens so they don't burn. Replace the lid. (The lid helps speed cooking because it traps the steam coming from the greens) Chop up the bacon. After about 5 minutes of cooking and turning the greens, add the bacon, onion and garlic powder. Continue cooking and turning until the onions are transparent but not browned. Add the balsamic vinegar and immediately cover. After about a minute, remove from the heat. Mix one last time to make sure the greens are flavored by the vinegar. Plate and serve.

The Balsamic Vinegar is the key to this recipe! It adds a layer of flavor and moistness that makes the greens come alive. Because they aren't boiled to death, these greens are still going to have some texture to them.

Enjoy these greens with some sweet potatoes, and your favorite Q (I vote for pulled pork).

Kimchi

gibguy

1 (2-pound) napa cabbage
1/2 cup kosher salt
About 12 cups cold water, plus more as needed
8 ounces daikon radish, peeled and cut into 2-inch matchsticks
4 medium scallions, ends trimmed, cut into 1-inch pieces (use all parts)
1/3 cup Korean red pepper powder
1/4 cup fish sauce



1/4 cup peeled and minced fresh ginger (from about a 2-ounce piece)
1 tablespoon minced garlic cloves (from 6 to 8 medium cloves)
2 teaspoons Korean salted shrimp, minced
1 1/2 teaspoons granulated sugar

Cut the cabbage in half lengthwise, then crosswise into 2-inch pieces, discarding the root end. Place in a large bowl, sprinkle with the salt, and toss with your hands until the cabbage is coated. Add enough cold water to just cover (about 12 cups), making sure the cabbage is submerged (it's OK if a few leaves break the surface).

Cover with plastic wrap or a baking sheet and let sit at room temperature at least 12 hours and up to 24 hours.

Place a colander in the sink, drain the cabbage, and rinse with cold water. Gently squeeze out the excess liquid and transfer to a medium bowl; set aside.

Place the remaining ingredients in a large bowl and stir to combine.

Add the cabbage and toss with your hands until evenly combined and the cabbage is thoroughly coated with the mixture.

Pack the mixture tightly into a clean 2-quart or 2-liter glass jar with a tightfitting lid and seal the jar.

Let sit in a cool, dark place for 24 hours (the mixture may bubble). Open the jar to let the gases escape, then reseal and refrigerate at least 48 hours before eating (kimchi is best after fermenting about 1 week). Refrigerate for up to 1 month.

Mandy's Chile Rellenos

dmb90260

New Mexico Green Peppers or Pasilla Peppers
Cheddar or Monterey Jack Cheese

1 cup Bisquick or pancake batter
1/2 cup Yellow cornmeal
1 egg beaten
3/4 cup of Milk
1/2 tsp Garlic Salt



Mix all batter ingredients together.

Cut a small slit about a 1/2 inch or smaller on the side of the chile and clean out as many seeds as you can. Stuff sticks of cheddar or Monterey Jack into the slit.

Holding onto the stem, dip the chile into the batter.

Deep fry until golden brown.

Mexican Stuffed Zucchini

toby2win

1 large 3 - 5 lb zucchini
2 cans enchilada sauce
2 slices bacon chopped
1 cup water
1/2 cup chopped bell pepper
1 onion chopped
2 cups chopped mushrooms
2 cloves garlic mashed
1 cup sweet corn cooked

1/2 cup slice black olives
3 cups cooked rice
1 can chili salsa
2 eggs beaten
salt & pepper
1 cup grated dry Parmesan or Romano cheese

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 and 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.

Mexican-Style Rice

Mike B

2 medium tomatoes, cored and quartered
1 onion, quartered, peeled and trimmed
1/3 cup vegetable oil
2 cups long grained rice, rinsed and drained
4 cloves garlic, minced
2-3 Jalapeño chiles, stemmed, seeded and minced
1 can chicken broth
2 Tbsp tomato paste
1 1/2 tsp salt
1 tsp pepper
1/2 cup minced cilantro



Puree the tomatoes and the onion in a food processor. There should be 2 cups of puree.

Heat the oil in a 10" Dutch oven until it shimmers. Add the rice and sauté, stirring frequently, until the rice is golden. This should take about 10 minutes.

Stir in the garlic and the Jalapeños. Cook until the garlic and chiles are no longer raw - about a minute. Stir in the pureed tomato-onion mixture, chicken broth, tomato paste and salt. Bring to a boil.

Cover and bake at 350° F for 15 minutes. Remove lid and stir well. Cover and bake for another 15 minutes, until the rice absorbs all the liquid.

Fold in the cilantro and season with salt and pepper.

Mini Corn Dogs

jeepdad

1 cup all purpose flour
1/2 cup yellow corn meal
1/3 cup white sugar
1 1/2 teaspoons baking powder
1 teaspoon Kosher salt
1 teaspoon paprika (I used my homemade paprika)
3/4 cup milk
1/4 cup yellow mustard
1 egg
2 tsp vegetable oil

8 beef hot dogs, cut in half
16 bamboo skewers



Mix the dry batter ingredients in a mixing bowl. Add in the liquid ingredients and mix thoroughly, then allow to sit for a few minutes.

TIP: The reason for cutting the hot dogs in half is so they will fit better in most home deep fryers or a pot. It just makes them more manageable.

Preheat a deep fryer or dutch oven with 2" deep of oil to 375° F.

TIP: Make sure you wipe the dogs dry before dipping them. This will minimize those eruptions in the crust where it breaks open during frying.

TIP: It's easiest to dip the dogs in something tall and narrow. A Pilsner glass is perfect for this.

Dip the dogs and twirl for a few seconds to let the excess batter slide off. Place gently into the hot oil and allow to fry for 2 minutes for a texture that is golden brown and a little soft or 3 minutes for a darker and crispier crust. It's a preference thing.

Mom's Baked Pineapple

grumpeyyy

1 #2 can crushed pineapple
1/2 cup water
1/2 cup sugar
2 eggs (beaten)
1 TBSP cornstarch
pinch of salt

Mix everything together Dot with cinnamon and butter and bake 350* for 1 hour.

Good with baked ham.

Paneer

toby2win

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.

Purloo

Thruwurkin

3 slices Bacon, chopped
1 medium Onion, chopped
1 medium-size Green Pepper, chopped
1 cup thinly sliced Okra
1 clove Garlic, minced
1 cup cooked Ham (about 3 ounces) julienned
3 cups cooked Rice
1 medium Tomato, seeded and chopped
1 tsp Dried Thyme
1/2 tsp Salt
1/2 tsp Dried Basil
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.

Quick Paella

Corona~Barb

1 Tbs olive oil
1/2 cup chopped onion
1/2 pound smoked sausage
1 cup long grain rice, uncooked
1 tsp dried basil
1 tsp dried marjoram
1/2 tsp dried oregano
1/2 tsp ground turmeric
2 cups chicken broth

1 can (14 1/2 ounces) diced tomatoes
1 pound shrimp, peeled, deveined
1 cup frozen peas
pepper to taste

Cook onion and sausage in olive oil for 3 minutes, stirring, until the onion is softened. Add rice and seasonings and cook for 2 minutes, stirring. Stir in broth and tomatoes and bring to a boil. Reduce heat to low, cover and simmer 15 minutes. Put shrimp and peas on top of rice and cover. Cook on low 8 minutes more until rice is tender and shrimp turn pink. Season to taste with black pepper.

Quick Vegetarian Molé

toby2win

2 tablespoons peanut or safflower oil
1 medium red onion, chopped
1 large red bell pepper, seeded and chopped
2 garlic cloves, crushed
2 teaspoons ground coriander
1 teaspoon ground cumin
1/2 teaspoon ground cinnamon
1 pound sweet potatoes, cut into cubes
1 pound canned chopped tomatoes (about 2 cups)
1 pound canned kidney beans (about 2 cups), rinsed and drained
1 to 2 teaspoons chili powder
1 1/4 cups water
1 tablespoon cocoa powder
2 tablespoons chopped fresh cilantro
Salt and freshly ground black pepper

Heat the oil in a 10 inch dutch oven. Sauté the onion, pepper, garlic and spices for 5 minutes, or until onion is tender and spices fragrant.

Add the sweet potatoes, tomatoes, beans, chili power and water and bring to a boil. Cover, reduce heat to low and simmer for 30 minutes. During the final 5 minutes, stir in the cocoa powder and cilantro. Taste and season with salt and pepper. Ensure the potatoes are cooked through. Serve hot with rice or corn bread.

Ravioli Lasagna

J2

1 lb. of frozen cheese Ravioli, no need to thaw or cook
4-5 cups of spaghetti sauce
1 lb. ground beef- browned and drained of grease
2 cups of grated Mozzarella cheese
1/4 cup of Parmesan cheese
Non-stick cooking spray

Brown ground beef and drain. Remove from Dutch oven until ready to use.

Lightly spray inside of Dutch oven with non stick spray (or leave a little oil from browning the beef).

Layer the ingredients in the following order:

1. 1/3 of sauce
2. 1/2 of frozen ravioli – lay it flat
3. 1/2 of browned ground beef
4. 1/2 of Mozzarella cheese
5. 1/3 of sauce
6. 1/2 of frozen ravioli – lay it flat
7. 1/2 of browned ground beef
8. 1/2 of Mozzarella cheese
9. Last of sauce

Sprinkle with Parmesan cheese.

Bake in Dutch oven for one hour. Use 12 coals on the bottom and 14 on the top. Rotate every 15 minutes. Lasagna is ready when mixture is bubbly and cheese is brown.

Rex's Secret Formula Baked Beans

Bob Roach

- 2 #10 cans Bushes Baked Beans.
- 1 Pound of Brown Sugar
- 2 Sweet Onions cut up small
- Big Squirt of Mustard
- 2 Cups Sweet Baby Rays barbecue sauce
- 3 lbs pulled pork loin

Combine ingredients and cook until hot.

Rice Pilaf

Thruwurkin

- 3 Tbsp Vegetable or Olive Oil
- 1 medium Onion, chopped
- 3 cloves Garlic, minced
- 2 large roasted Red Peppers, chopped
- 2 tsp chopped fresh Thyme
- 2 1/2 cups Long Grain Rice
- 4 1/2 cups Chicken Broth
- 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 sauté 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.

Shropshire Blue and Watercress Flan

Willy-England

- 175 g/6 oz Shortcrust Pastry
- 150 g/+5 oz Shropshire Blue Cheese rind removed and sliced
- 2 Eggs, beaten
- 150 ml/5 fl. oz. Milk
- 1 small Onion, chopped
- 50 g/2 oz Watercress, chopped

Pre-heat oven to 200C, 400F, Gas mark 6. Roll out the pastry and use to line a 20 cm/8inch flan tin. Line with greaseproof paper, fill with baking beans and bake for 15 minutes.

Reduce the oven temperature to 180C, 350F, gas mark 4 and take the partly baked pastry case from the oven. Remove the baking beans and greaseproof paper then place the cheese slices on the base of the flan case. Set aside.

In a mixing bowl, beat together the eggs and milk, then add the onion and watercress and mix well.

Pour the egg mixture over the cheese in the flan case and bake for 40 minutes or until set. Serve hot or cold.

Six-Hour Smoked Beans

jeepdad

- 1 Can of Bush's Original Baked Beans - undrained (7 lb 5 oz can)
- 2 large yellow onions - chopped
- 2/3 cup BBQ sauce (any brand will do)
- 1 entire yellow bell pepper - diced
- 1 entire red bell pepper - diced
- 1/3 cup syrup - either maple or cane
- 1/3 cup molasses
- 1/3 cup dark brown sugar
- 3 tsp dry mustard
- 1-1/2 cups BBQ pulled pork - chopped (from your last Que)
- 1/4 tsp ground black pepper
- 1/4 tsp Chimayo* chili pepper
- 1/4 lb uncooked bacon slices - cut in quarters (After 3 hours, add the bacon slices to the top of the mixture.)
- 3 tsp Texas Pete Hot Sauce
- 1 shot Tabasco Sauce



Combine and cook in smoker for six hours

Sweet & Spicy Barbeque Cups

Art & Pat Burns

- 1 pkg. "JIFFY" Buttermilk Biscuit Mix
- 1 pkg. "JIFFY" Pizza Crust Mix
- 1 cup warm water
- 1-1/2 lbs. ground beef

3/4 cup ketchup
3 Tbsp. brown sugar
1 Tbsp. vinegar
1 tsp. chili powder
1 tsp. garlic powder
1 Tbsp. dried minced onion
1 Tbsp. Worcestershire sauce
1/2 tsp. black pepper
1 cup shredded cheddar cheese

Preheat oven to 375°, grease muffin tins.

Brown ground beef and drain. Add ketchup, brown sugar, vinegar, chili powder, garlic powder, minced onion, Worcestershire sauce and black pepper. In separate bowl, combine biscuit mix, pizza crust mix and warm water. Knead to soft dough. Pat or roll out to 1/4 inch thickness. Using 2-1/2 inch cutter, cut dough, place in muffin cups, pressing dough up sides. Fill with beef mixture and bake 15 minutes. Sprinkle shredded cheese on top and bake 3 minutes longer.

I was thinking if you wanted to make this while camping, use taco seasoning mix instead of all the other spices, then you are only carrying two boxes and an envelope. Making the recipe tonight, will use the taco mix another night and compare.

Sweet Sausage & Sticky Rice Stuffed Bell Peppers

fogcrawler

3 cups uncooked sweet rice (sticky rice)
1 14 oz. can coconut milk
12 bell peppers (assorted colors)
10 slices thick smoked bacon (diced)
3 lbs. mild Italian sausage
1 pork meat (diced)
10 oz. Mang Tomas all purpose sauce (product of the Philippines)
1/2 cup sweet onion (diced)
12 medium sized mushrooms (sliced)
1/4 cup green onions (chopped)
1 tbs. ginger (minced)
1 lb. smoked Gouda cheese (grated)

coconut, shredded (optional)
mango, diced (optional)

Soak sweet rice in cold water the night before making this recipe, rinsing one time before soaking.

Drain rice, place in 12" dutch oven and stir in coconut milk. mixing evenly. Place lid on oven, cook with 6 coals under oven and 10 coals on lid for 1 hour, with quarter rotations at 15 minute intervals.

While rice is cooking, cut a round opening near the top of each bell pepper. Remove core/seeds and place lid of each pepper back in place, set aside.

Remove coals from 12" oven when rice is cooked, leaving covered.

Brown bacon, sausage and pork meat in a 16" oven using a solid layer of coals under the oven, draining off excess oil. Stir in mushrooms, onions. ginger, sauce and simmer for 10 minutes. (Add mango, if used)

Insert a thin layer of rice in each bell pepper, leaving a cavity for other stuffing.

Stuff each pepper with meat mixture.

Wipe inside of 16" oven, place large trivet in bottom and arrange bell peppers in the oven. Bake for one hour using one ring of coals under and one ring on the lid.

Top bell peppers with cheese at 10 minutes remaining during baking. Pepper lids can be discarded at this point if desired.
(When cheese is melted top with coconut, if used)

Tabouleh

jeepdad

- 1/4 cup extra virgin olive oil
- 1/4 cup fresh lemon juice
- 1 Tbsp grated lemon peel
- 4 large garlic cloves, minced
- 1 cup bulgur (cracked wheat)
- 1 cup boiling water
- 1 cup chopped seeded plum tomatoes (or can use cucumber)
- 3/4 cup chopped fresh parsley
- 2 large green onions, chopped fine
- 2 tablespoons chopped fresh mint



Whisk oil, lemon juice, lemon zest, and garlic in small bowl to blend; set aside. Place bulgur in large bowl. Mix in 1 cup boiling water. Let stand until bulgur is tender and water is absorbed, about 15 minutes. Mix in tomatoes, parsley, green onions, and mint. Add oil mixture; toss to blend. Season with salt and pepper. Let stand at least 30 minutes to blend flavors. (Can be made 1 day ahead. Cover; chill.)

Taco Meatball Ring

John

- 2 cups about 8 oz shredded cheddar cheese, divided
- 4 tbs. of water
- 3-5 tbs. of taco seasoning or more to your taste
- 1 lb ground beef or turkey
- 2 tubes (8 oz each) refrigerated crescent rolls
- 1/2 medium head of iceberg lettuce, shredded
- 1 medium tomato, chopped
- 4 green onions, sliced
- 1/2 cup ripe olives, sliced
- 2 jalapeño peppers, sliced
- Sour cream and salsa (optional)

In a large bowl, combine 1 cup cheese, water, and taco seasoning. Crumble beef over mixture and mix well and shaped into 16 balls. Place meatballs on a greased rack in a shallow baking pan. Bake uncovered at 400 degrees for 12 minutes or until meat is no longer pink. Drain meatballs on paper towels and reduce heat to 375 degrees.

Arrange crescent rolls on a greased 15-inch pizza pan (I used a 12 inch dutch oven), forming a ring with pointed ends facing the outer edge of the pan and wide ends overlapping. Place the meatball on each roll, fold point over meatball and tuck under wide end of roll (the meatball will be visible).

Repeat this until all 16 meatballs are in place. Bake this for 15-20 minutes or until the rolls are golden brown. Then transfer the whole thing into a serving platter. Fill the center of the ring with lettuce, tomato, onions, olives, jalapeños, the remaining cheese and sour cream and salsa if desired.

Author: Brenda Johnson of Davison, Michigan via the Taste of Home Magazine

Thai Basil Tofu Fried Rice

foodie

- 2 cups cooked sticky rice
- 4 garlic cloves - minced
- 1 Serrano pepper - diced
- 1/3 cup red bell pepper - sliced into 1/4" slices
- 1/3 cup green bell pepper - sliced into 1/4" slices
- 1 Cup Thai basil leaves (regular basil leaves can be used if Thai basil cannot be found)
- 1/3 cup onion - sliced into 1/4" slices
- 1 TBS soy sauce
- 12oz firm tofu - sliced into 1/2" cubes
- 3 TBS vegetable oil

Heat 1 TBS oil over high heat in a wok. When the oil begins to shimmer, add the tofu. Gently stir, being careful not to break up the tofu, until it becomes a light golden-brown. Remove from wok and set aside.

Place the wok back over high heat, add remaining vegetable oil and heat until oil just begins to smoke. Stir the garlic and Serrano pepper into the wok and sauté until aromatic.

Add red and green bell peppers along with the onion into the wok and stir-fry until the peppers become tender. Mix in the rice, soy sauce, and previously cooked tofu stirring constantly until the rice is heated. Remove from the heat and mix in the Thai basil leaves and serve immediately.



Thai Chicken Fried Rice with Basil

cliffmeister2000

- 2 tablespoons vegetable oil
- 3 cloves garlic, minced
- 1 tablespoon chopped fresh Thai red chili peppers
- 8 ounces boneless skinless chicken breasts, cut into bite-size pieces
- 2 cups cold cooked rice
- 1 tablespoon sugar
- 1 tablespoon fish sauce
- 1 tablespoon soy sauce
- 2 tablespoons chopped shallots
- 1/3 cup Thai holy basil (regular basil okay)
- 1 tablespoon chopped fresh cilantro

In a wok or large skillet, stir-fry garlic in oil until golden; then add chilies and chicken and stir-fry until chicken is cooked.

Add rice, sugar, fish sauce, and soy sauce, and stir-fry, mixing gently.

When well mixed, add shallots, basil leaves and cilantro; cook another minute or so, and serve.

If you desire, serve with lime wedges, chile sauce, fish sauce, or soy sauce at the table.

Tomato Basil Pasta

K.C.

- 1 16 oz box linguine

1 14.5 oz can diced tomatoes
2-4 cloves garlic, thinly sliced
1 small-medium size sweet onion, julienned
2 teaspoons basil
6 cups vegetable broth (1 32 oz box plus 1 14.5 oz can)
1 teaspoon oregano
¼ - ½ teaspoon red pepper
2 tablespoons olive oil

Place pasta, tomatoes, onion, garlic, and basil in dutch oven. Add vegetable broth. Sprinkle red pepper flakes and oregano. Drizzle olive oil over top.

Over 25 coals bring to a boil. (I didn't put any coals on top for this.) Stir at 10 minutes, again at 15 minutes. By about 20 minutes it should be boiling. Remove some coals to form a 12-15 coal ring to maintain a simmer. Cook 15-20 minutes longer or until noodles are tender. Stir every few minutes.

Wild Rice Stuffin'

GunSmoke

1 cup raw wild rice
1 cup diced celery
1/2 cup melted butter
1/2 teaspoon salt
1/4 teaspoon sage
3 cups chicken broth
1/4 cup minced onion
4 oz. can mushrooms
1/2 teaspoon pepper
1/4 teaspoon thyme

Cook rice in boiling broth. Sauté celery, onions and mushrooms in butter for 2-3 minutes. Combine all ingredients. Makes about 6 cups or enough to stuff a 10 pound turkey. Also great with any wild game. My favorite is BBQ pheasant wrapped in bacon.

Breakfast Dishes

Pancakes/Waffles/French Toast

Ain't No Stoppin' Us Now French Toast

jdarden

- 1 loaf of bread (any kind)
- 3 tablespoons of vanilla
- 1/2 cup sugar
- 1 dozen eggs
- 1/2 cup of milk
- 2 packages of sausage patties

Break the bread up into cubes.

Mix the remaining ingredients in a zip lock gallon bag, dump in bread and mix. Keep in cooler over night.

Line 12 inch dutch oven with foil, place sausage patties on the bottom, dump in mixture.

Place coals on bottom and top (350 degrees) and heat for about 45 minutes.

French Toast is done when a fork comes out clean.

Apple Pancakes

MickW

- 1 apple grated
- 1 egg
- 1 cup self raising flour
- 1 cup milk
- 1 pinch of salt
- 1 tbsp honey
- 1 pinch cinnamon

I don't need to tell you how to make pancakes do I? It all goes in together.

I've tried this with dessert apples and cooking apples - I think it works best with cooking apples. I also tried it today with a finely grated ripe pear and it worked really well.

Author: Jamie Oliver

Bacon Pancakes

BIGRT

Take the eye of bacon rasher (short rasher) and pan fry to your satisfaction. Turn the bacon and pour pancake batter over the bacon eye. When pancake is cooked on the first side turn it over. You should now be looking at a pancake with a cooked bacon eye on it. When the 2nd side of the pancake is cooked, take it to a plate. Then place either a fried egg or scrambled eggs on the pancake. (eggs are an option)

This is from my Dutch heritage.

Easy to make and gives lots of energy at the start of the day.

Baked French Toast

jdarden

- 6 large eggs
- 1 baguette French bread or 1 loaf sliced French bread
- 1 1/4 cups whole milk
- 1 cup cream or half & half
- 1 tsp vanilla
- 1/4 tsp nutmeg
- 1 cup brown sugar
- 2 tsp corn syrup
- 1/2 tsp cinnamon
- 1/2 cup butter, softened
- 1/2 cup walnuts, optional or raisins

Cut bread into 1" cubes and put into 9 x 13" greased pan (Use Pam).

Mix eggs, milk, cream, vanilla, cinnamon and nutmeg Pour over bread slowly getting all the bread wet. Refrigerate overnight.

Mix butter, brown sugar, nuts/raisins and corn syrup. "Dab" butter/sugar mixture over bread and bake at 350 degrees for 40 minutes.

Basic Waffle Recipe

Joanne

- 1 3/4 cup flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1 Tbsp sugar
- 3 eggs
- 7 Tbsp vegetable oil
- 1 1/2 cups milk

Preheat the waffle iron.

Separate the eggs, putting the egg whites in a small bowl. Beat the egg whites until they are stiff.

Sift the dry ingredients into a medium sized bowl.

Add the egg yolks, oil and milk all at one time to the dry ingredients.

Mix until there are no lumps in the batter.

Fold the egg whites into the batter using a spatula or other flat utensil.

Put a 1/2 cup of batter in the waffle iron to make a 9-inch round waffle.

This recipe makes about eight 9 inch waffles.

Ben's Friday Pancakes

suemac2000

- 2/3 cup steel cut oats
- 1/3 cup raw buckwheat groats
- 1/2 cup plain whole milk yogurt
- 3/4 cup water
- 1 egg
- 1/4 teaspoon sea salt
- 2 tablespoons unrefined cane sugar
- 1 teaspoon baking powder
- 1/2 teaspoon grated nutmeg

Combine oats, buckwheat, yogurt and water in blender jar. 1 1/4 cup milk* can also be used. Cover and let soak overnight or 6-8 hours in the refrigerator.

Put blender bowl on base. Add remaining ingredients to grains and blend until smooth. Add a little water if needed. Preheat an oiled griddle or skillet. Pour about 1/4 cup batter onto griddle and cook for about 2 minutes on each side or until golden. Repeat until all batter is used. Keep finished pancakes warm in the oven while you finish.

Prep time: 15 minutes plus 8 hours soaking time

Makes 6-8 pancakes They are healthy and delicious.

Blueberry French Toast

green77bus

- 1 Pound Loaf Italian Bread, Cut into 1 inch cubes
- 1 8oz. package cream cheese, diced
- 1 Cup Blueberries (fresh or frozen)
- 12 eggs
- 2 cups milk
- 1/3 cup Maple syrup

Sauce

- 1 Cup White Sugar
- 2 Tbsp Corn Starch
- 1 Cup Water
- 1 cup blueberries
- 1 tbsp butter

In a large bowl, mix together eggs, milk, and maple syrup. Add bread cubes. Place in a ziplock bag and refrigerate. The next day place 1/2 bread mix in the Dutch oven. Sprinkle with cream cheese on top of bread cubes. Top with 1 cup blue berries followed by remaining bread. Bake at 350 for about 60 minutes until golden brown and center is set.

To make sauce:

In a sauce pan, combine sugar and cornstarch and add water. Boil over med heat for 3 min stirring constantly. Stirring constantly. Stir in blueberries and reduce heat. Simmer for 8-10 minutes until the blueberries burst then add the table spoon of butter.

I did this recipe and left the butter out and it tasted great so I will not add it when I do this recipe again. I also made the sauce with only 1/2 cup sugar because I thought that 1 cup seemed like a lot, it was still plenty sweet. We also used this exact recipe in a 12" Do and worked fine.

Author: Fred Camper, IDOS

Dutch Baby Pancakes

dreadcptflint

- 3 eggs
- 3/4 cup flour
- 3.4 cup milk
- 1/4 cup butter

Thoroughly whip eggs (normally blast them 10 seconds with the blender). Add flour and milk. mix well.

Melt butter in 9" round pan. Add batter to pan. Bake at 425° F for 20-30 minutes.

Favorite Waffles

bigfoote8

- 2 eggs, separated
- 1 1/2 cups milk
- 1/2 cup vegetable oil
- 1 3/4 cups flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- 1 teaspoon salt

Lightly spray waffle grids with Pam, Close iron and preheat, I used medium/high setting on my range!

In a small bowl beat egg whites until stiff, but not dry. Set aside. In a large bowl beat egg yolks until thick and lemon colored; continue beating add milk and vegetable oil. Add all dry ingredients and beat until smooth. fold in beaten egg whites.

I poured 1/2 cup plus 1 Tablespoon of batter evenly on preheated grid. Closed the lid baked for about 1 1/2 minutes, or a little less then I turned it over, and baked for another 1 1/2 minutes, or a little less until they were golden brown.

Batter will make about 7 or 8 round waffles.

Ham and Swiss Dutch Baby

BigCAT

Basic recipe for a 12" skillet:

Place 12" skillet in oven and pre-heat oven to 425° F. Remove skillet when hot.

Put 4 XL eggs and 1/2 cup milk in a blender, blend a few seconds. Add 1/2 cup flour to blender and blend for 10-12 seconds.

Spray skillet with PAM, then add 1 Tbs melted clarified butter, swirl to coat. Pour batter into skillet. Add chopped ham and Swiss cheese.

Put skillet back in oven for 17-18 minutes. When done, I use a pastry brush and spread some melted clarified butter on top, then sprinkle with some lemon juice chopped tomato.



Light Crisp Waffles

ncdodave

- 3 1/2 oz. (3/4 c.) AP flour

1 oz. (1/4 c.) cornstarch
1/2 tsp. table salt
1/2 tsp. baking powder
1/4 tsp. baking soda
3/4 c. buttermilk
1/4 c. milk
6 Tbs. vegetable oil
1 large egg separated
1 Tbs. granulated sugar
1/2 tsp. vanilla extract

Heat oven to 200° F. and heat the waffle iron. Mix the flour cornstarch, salt, baking powder and soda in a medium bowl. Measure the buttermilk, milk, and oil in a Pyrex measuring cup; mix in the egg yolk and set aside.

In another bowl, beat the egg white almost to soft peaks. Sprinkle in the sugar and continue to beat until the peaks are firm and glossy. Beat in vanilla.

Pour the buttermilk mixture into the dry ingredients and whisk until just mixed. Drop the egg white onto the batter in dollops and fold in with a rubber spatula until just incorporated.

Pour the batter onto the hot waffle iron (1/2 to 2/3 cup depending on your waffle iron) and cook until the waffle is crisp and brown. (follow your manufacturers directions for timing then adjust to your liking). Set the waffle directly on the oven rack to keep it warm and crisp. Repeat with remaining batter, holding the waffles in the oven (don't stack them). When all the waffles are cooked, serve immediately.

Serves 5, 8 inch waffles.

Mango Pancakes

Carolyn™

2 Cups buttermilk (if not available 1 tablespoon of white vinegar into 1 cup milk can be used)
2 tsp baking soda
4 eggs beaten
2 tablespoons melted butter
1 cup mango puree or 3/4 cup diced mango
2 cups plain flour
2 tablespoons sugar

Preheat and lightly coat cast iron pan or griddle. Griddle is hot when a few drops of water dance on it.

Combine buttermilk and soda. Add eggs, butter and mango. Combine flour and sugar. Add dry to moist and stir.

Pour 1/4 cup bater onto hot griddle for each pancake.

Turn when tops are covered with bubbles and edges are brown. Repeat till batter used.

Freeze any leftover pancakes up to 1 month. Place wax paper between pancakes and wrap with foil.

Oatmeal Pancakes

Carolyn™

2 C dry old fashioned oatmeal
2 C buttermilk
2 eggs
2 tablespoons coconut oil or Canola oil
1/2 C whole wheat pastry flour
1/2 C whole milk (I used 2 %)
2 tablespoons brown sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 tsp cinnamon
1/4 C dried cranberries



The night before, combine the oatmeal, flour and buttermilk in a large bowl. Stir well. Cover with plastic wrap and refrigerate overnight.

The next morning, remove the bowl from the refrigerator. Add the eggs, oil, sugar, baking powder, baking soda, salt and cinnamon.

Stir together. Add milk till it's a good pancake consistency. Mix until just combined. (Half the mixture and put the cranberries in one half and have the others plain).

Cook the pancakes on a hot, buttered griddle. They're ready to turn when the top side is bubbly and puffed up, flip and let cook on other side. Do not smash them down with your spatula even though you may be tempted!

Old Fashioned Waffles

Billnut

1 cup all-purpose flour
1 cup yellow cornmeal, preferably stone-ground
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
2 cups buttermilk
2 tablespoons pure maple syrup, plus more for serving
2 eggs
1/4 cup unsalted butter, melted

Preheat cast iron waffle iron. If you want to hold the finished waffles until serving time, preheat your oven to 200° F.

In a large bowl, whisk together the flour, cornmeal, baking powder, baking soda and salt. In another bowl, thoroughly combine the buttermilk, maple syrup and eggs. Pour the liquid ingredients over the dry ingredients and whisk, stopping when the ingredients are just combined. Stir in the melted butter.

Lightly butter or spray the grids of your waffle iron. Brush or spray the grids again only if subsequent waffles stick.

Spoon out 1/2 cup of batter (or the amount recommended by your waffle iron's manufacturer) onto the hot iron. Use a metal spatula or a wooden spoon to smooth the batter almost to the edge of the grids. Close the lid and bake until browned and crisp. Serve the waffles immediately or keep them, in a single layer, on a rack in the preheated oven while you bake the rest of the batch.

One of Those Baby Things

Paul

Based on one of BigCat's threads.....

Results are very "quiche-like" and you could easily add whatever other ingredients you like.

- 1 cup milk
- 3 Tbs sour cream
- 8 eggs
- 1 Tbs Worcestershire sauce
- 1 tsp garlic
- 1 tsp parsley flakes
- 1 tsp ground pepper
- 1/2 tsp salt
- 1 cup all-purpose flour
- 1 onion
- 1/4 lb. bacon (chopped)
- 1/2 cup shredded cheddar cheese



Place first 8 ingredients in blender and mix for 15 seconds. Keep blender going and slowly add flour. Fry bacon and onions and set aside.

Preheat 10" deep DO with lid in 425 deg. oven. (Get it good and hot!). Remove DO from oven and carefully line with dampened parchment paper (It's easier if you leave your oven mitts on!!!). Evenly place onion and bacon in bottom of DO and pour egg mixture over top. Put lid on DO and return to oven. Bake for 15 minutes. Remove from oven and add shredded cheese to top. (I also added more ground pepper too). Return to oven for another 5-10 minutes. When removed from oven, it will look very "puffed-up", but this will settle as it cools. Wait a couple of minutes and using the parchment paper, lift the entire thing to a serving plate. I just trim the extra parchment paper away and its ready to go!

My kids aren't big on spicy, but this would be great with hot sauce, salsa, mushrooms & Brie cheese, sweet and/or hot peppers... the possibilities are endless.

Peachy Dutch Oven French Toast

Dutchovendelights

- 1 dozen eggs
- 2 cups milk
- 1/2 tsp. vanilla extract
- 1 Tbsp. cinnamon
- 1 loaf French or Italian bread, sliced
- 1/2 lb. butter or margarine
- 1 lb. brown sugar
- 3 (16 ounce) cans peaches, drained and quartered

Heat a large Dutch oven by covering it with coals for 15 minutes.

Beat the eggs, milk, vanilla extract and cinnamon in a large mixing bowl. Slice the bread and let it soak in the egg mixture.

Remove preheated oven from coals and melt butter in the bottom. Add brown sugar and mix well with butter until caramelized. Put the drained peaches over the caramelized sugar. Place the egg/bread mixture on top of the peaches, cover with lid and return the Dutch oven to the coals.

Bake 45 minutes at about 350 degrees (17 coals on top; 8 on bottom). For the first 10 minutes, use coals only on the bottom. Then add coals to the oven top and continue baking until done. With the caramel topping, you probably won't even need

syrup.

Poffertjies

Paul

Requires a cast iron Poffertjies pan.

- 1 cup all purpose flour
- 1 cup buckwheat flour
- 10 ounces warm milk
- 1 egg (lightly beaten)
- 2 tsp. yeast
- 2 tsp. corn syrup
- pinch of salt
- Optional:* vanilla and/or almond extract.



Add yeast to warm milk.

Sift flours and salt together.

Slowly add milk mixture to flour and mix well. Add corn syrup and beaten egg. Cover and let sit in a warm area for one hour before using.

Once pan is hot enough to sizzle (but not too hot), brush with oil and fill each divot to almost full. They will start to rise almost immediately. Using a tooth-pick or skewer, flip each Poffertje when bottom is lightly browned.

Serve with melted butter and icing sugar... or cinnamon and sugar, or maple syrup, or preserves, or whatever your heart desires.

Pumpkin Waffles with Cranberry Syrup

ncdodave

- 1 1/2 cups AP flour
- 1 1/2 cups whole wheat flour
- 1/3 cup sugar
- 2 1/2 tsp. baking powder
- 1 1/2 tsp. pumpkin pie spice
- 1 tsp. baking soda
- 1/2 tsp salt
- 1 1/2 cups buttermilk
- 1 cup canned pumpkin
- 1 large egg
- 1 Tbs. oil
- 1 tsp. vanilla
- 2 egg whites

Preheat oven to 250° F with a large baking pan to hold cooked waffles. Combine AP and whole wheat flours with sugar, powder, soda, pie spice, and salt in a large bowl. Make a well in the center of the dry ingredients and set aside.

Combine buttermilk, pumpkin, egg, oil, and vanilla in a medium bowl and whisk until smooth. Add the buttermilk mixture plus 1/3 cup water to the dry ingredients; stir until a moist batter forms. Set aside.

In a medium bowl, beat egg whites with a hand blender on high speed until stiff peaks form. Gently fold whites into the batter mixture until no white streaks remain. Preheat cast iron waffle iron, or electric, according to manufacturers directions.

Coat iron with vegetable spray and spoon 1/3 cup batter for each 4" waffle (about 1 heaping cup for an 8" round waffle), spread batter to the edge of the iron and close the lid. Cook 3 to 4 minutes or until steaming stops. Turn the cast iron every 1 to 2 minutes to keep both sides hot.

Makes 16 4" waffles or 4 to 5 8" waffles.

Cranberry Syrup

- 1/4 cup honey
- 1/4 cup cranberry juice
- 1 cup fresh or frozen (thawed) cranberries

In a 8" Dutch oven or medium pan, bring honey and cranberry juice to a boil over medium heat. Add 1/2 cup cranberries and cook until they pop, about 5 minutes. Add remaining cranberries and remove from heat. Let stand 5 minutes before serving.

Makes about 1 cup.

Raspberry Dutch Baby

BigCAT

- 4 XL eggs
- 1/2 cup milk
- 1/2 cup flour

Melt 2 Tbs butter in the skillet. Mix eggs, milk, and flour in a blender for 10 seconds and pour into the skillet. Place skillet into pre-heated 425° F oven. Done when golden brown, about 20 minutes. Drizzle with 3 Tbs melted butter, lemon juice, and powdered sugar.

I skip the melted butter on top, juice half a med lemon and then sprinkle the powdered sugar. I also tend to add a little vanilla to the batter and drop in the raspberries after pouring the batter into the skillet. Serves 2-3.



Sausage and Pancake Bake

Thruwurkin

- 1 lb. Mild Pork Sausage
- 2 cups Pancake Mix
- 1 1/3 cups Milk
- 2 Eggs
- 1/4 cup Vegetable Oil
- 2 Apples, peeled and sliced thin
- Cinnamon Sugar

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° F for 30 minutes.

Serve with syrup.

Sweet Potato Pancakes

ndnchf

My wife always makes a big batch of sweet potato casserole for Thanksgiving. We had some leftover and I got the idea to make pancake batter with some of it. I used:

- 1 cup sweet potato casserole
- 1 cup self rising flour
- 1 cup milk
- 2 eggs
- 2 tablespoons of bacon grease



I cooked them on my old Wagner griddle on the gas grill. They came out great and were very tasty topped with butter and cranberry sauce!

Sourdough Pancakes

Oysterpot

- 1 cup all-purpose flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 2+ tablespoons white sugar (I used sorghum syrup)
- 1 teaspoon baking powder
- 1 cup Sourdough Starter (I used my Rye starter)
- 1/3 cup vegetable oil
- 2 eggs
- 1/2 cup milk

In a large bowl, mix together flour, baking soda, salt, sugar and baking powder. Add the sourdough starter, oil, eggs and milk; beat well. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot. Makes 12 pancakes.

Sourdough Waffles

bigfoote8

- 2 cups flour
- 2 Tablespoons sugar
- 1/2 cup sourdough starter
- 2 Tablespoon cornmeal
- 1/2 cup vegetable oil
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 1/2 cups warm water
- 3 each large eggs (separated)

In a medium bowl, combine flour, sugar, and water. Whisk until well combined and no lumps remain. Add more water if necessary to achieve the proper consistency. Add sourdough starter, and whisk to combine, cover with plastic wrap "Glad Wrap", and let sit at room temperature (place it in the sink in case the batter bubbles over). For at least 12 hours.

Heat a nonstick waffle iron. Remove 1/2 cup batter, and add to remaining sourdough batter to keep it alive.

Add cornmeal and salt to batter, and whisk in oil and egg yolks. Combine baking soda with 1 Tablespoon of water, and stir into the batter. In a separate bowl, whisk egg whites to stiff glossy peaks, then fold in batter.

Spray waffle iron with cooking spray. Spoon in batter to fill but not overflow iron. Close lid; bake until no steam emerges from the waffle iron, 3 to 5 minutes. Place the waffle on serving plate. And serve with toppings of choice.

Toppings:

- Whipped cream
- Fruit preserves
- Maple syrup

Super EZ Gluten-free Banana Pancakes

Tommy2tone_1999

- 2 Bananas
- 4 Eggs
- Butter

- 1) Mash bananas in a bowl
- 2) Mix in eggs

Note: An immersion blender works great for this.

Melt butter in a skillet or on a griddle, and cook. Makes about 16 pancakes.

Waffles

Mark Hawkins

- 2 Cups flour
- 1/2 teaspoon salt
- 1 Tablespoon sugar
- 1 Tablespoon baking powder
- 4 Tablespoons butter melted
- 1 egg, beaten
- 2 Cups milk

Mix the dry ingredients together then mix in the egg and the milk.

Waffles for Cast Iron Waffle Iron

Kevin A

- 2 cups flour
- 2 cups milk
- 1/2 cup melted butter
- 2 teaspoons sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 eggs, with whites and yolks beaten separately

Combine all ingredients. Have waffle iron hot and well greased.

Eggs, etc.

Baby Dutch Mountain Man Breakfast

Thruwurkin

1/4 cup Onions, diced
1/4 cup Potatoes, diced
1/8 cup Mushrooms, diced
1/8 cup Green Peppers, diced
1 tsp Worcestershire Sauce
3 pre-cooked Sausage Links
3 Eggs, scrambled
1/4 cup Water
1/4 cup Cheddar Cheese, shredded
Salt, Pepper and Seasonings to taste

Pre-heat a 5" 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.

Author: Mark Case, Randleman, NC

Bacon & Hominy Scramble

Cobbler Gobbler

12" Dutch Oven

1/4 lb - Bacon
1 (20oz) can - Goden Hominy
6 - Eggs
2 cups - Sharp Cheddar (shredded)
1/2 tsp - Salt
1 dash - Pepper

Cook bacon till crisp - remove. Drain all but 2Tbs bacon drippings. Drain Hominy and add to DO. Fry Hominy medium heat till Hominy is light brown. Beat eggs, salt, pepper. Add to Hominy and cook stirring frequently until eggs are almost set. Sprinkle with bacon and cheese. Cover till cheese is melted and eggs are set.

12 coals Bottom to fry bacon - Reduce to 9 bottom to cook.

Baked Scotch Eggs

jeepdad

- 4 lbs pork sausage
- 12 hard boiled eggs
- 2 tbsp. of those dehydrated onions
- 1 tsp. paprika
- 1 tsp. ground garlic
- 1 tsp. Lawry's seasoned salt



Combine sausage, onions, paprika, garlic and season salt; mix well. Divide sausage mixture into 12 portions; shape into patties. Place one egg atop each patty, shaping the sausage mixture around egg till completely covered. Roll each sausage-covered egg in breadcrumbs.

Bake in a preheated 350 degree F. oven for 15-20 minutes until golden brown.

Becky's Breakfast Burritos

BC Toy

- 1 cast iron skillet
- 1/2 lb, 1/2 cubed---1/2 left striped bacon maple smoked best
- 6 eggs scramble w/ salt and pepper
- diced jalapeños to taste or wait until the pico de gallo
- tortilla's big flour ones
- cheese cheddar

Wrap tortilla's in foil and set above fire you just want to warm them not cooking them.

Fry bacon - strain on paper towel to get grease off.

If you got potatoes left from the night before or if you want to cook some cube small and fry them and drain with bacon.

Drain most of the grease put in peppers or just egg cook until you like them. I cook well done - don't want to get sick while camping.

Add bacon cubes and potatoes with the eggs then open foil grab tortilla slap egg mixture put pico de gallo and cheese wrap up and serve with other bacon strips.

Breakfast Burritos

Thruwurkin

- 1/2 lb Ground Beef
- 1/2 tsp Ground Cumin
- 1 small Onion, chopped
- 2 cups Potato, par boiled, diced
- 1/2 small Green Bell Pepper
- 4 Eggs
- 1/2 tsp Salt
- 9 Flour Tortillas
- 1 tsp Ground Black Pepper

1/2 cup Shredded Cheddar Cheese

Brown the Ground Beef with the Onions; drain the fat.

Add the Spices and diced Potatoes.

Whisk the Eggs and Milk slightly; add to Beef/Potato mixture over a medium high.

Mix together as in scrambled eggs.

Warm Flour Tortillas on a hot griddle or an inverted DO lid.

Put Egg/Beef mixture on warmed Tortilla and sprinkle with shredded Cheddar Cheese.

Fold the Tortilla making a burrito.

Serve with salsa of your choice.

Country Breakfast

bigfoote8

1 pound pork sausage

1 box dehydrated (NOT FROZEN) hash brown potatoes

1 dozen eggs

1/2 pound cheddar cheese -- shredded

salt and pepper

In the bottom of the Dutch oven, crumble pork sausage and brown. Then cover with water and boil until sausage is cooked. Add hash brown potatoes, cover with water, salt and pepper to taste, boil until water is absorbed. Fry potato/sausage mixture until potatoes are browned. Remove Dutch oven from the coals. Using a large Tablespoon, make 12 depressions in the top of the potatoes. Crack one egg into each of the depressions salt and pepper eggs to taste. Next place lid on Dutch oven. Add heat to the lid only and heat the top of the Dutch oven long enough to cook the eggs. When the egg whites are white. Now sprinkle the top with cheese, and return to the top heat long enough to melt the cheese. The yolks should be liquid. Eat and enjoy.

Country Breakfast 2

bigfoote

3 slices of bacon 1" bite sized pieces

1 pound pork sausage

1 FROZEN hash brown potatoes

1 dozen eggs

salt and pepper

In the bottom of the Dutch oven, crumble pork sausage, then add sliced bacon, then brown. Add hash brown potatoes, salt and pepper to taste. Fry potato/sausage/bacon mixture until potatoes are browned. Remove Dutch oven from the coals. Using a large Tablespoon, make 12 depressions in the top of the potatoes. Crack one egg into each of the depressions salt and pepper eggs to taste. Next place lid on Dutch oven. Add heat to the lid only and heat the top of the Dutch oven long enough to cook the eggs. When the egg whites are white. The yolks should be liquid. Eat and enjoy.

Dad's Sunrise Breakfast Buffet

Thruwurkin

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 - use according to your taste)
2 Tbsp Chopped Hot Pepper (optional - use according to your 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.....)

Deep Fried Classic Scotch Eggs

jeepdad

4 Eggs 8 oz Sausage
1 tsp All Spice
Large Pinch of Nutmeg
1 tbsp Chopped Parsley
Pinch of Thyme
1 oz Plain Flour (seasoned with Salt and Pepper)
Plain Flour for Sprinkling
1 Beaten Egg (in a small dish)
3 oz Fresh Breadcrumbs (in a small dish)
Oil for deep frying

Place the Eggs into a pan of boiling water and boil for no less than 12 minutes. Meanwhile, mix together the Sausage along with the All Spice, Nutmeg, Parsley and Thyme. Divide this mixture into four equal portions and set aside.

When the Eggs are ready, plunge them immediately into cold water and allow to cool a little. Remove the shells, dry, and then lightly sprinkle with the seasoned Plain Flour.

Sprinkle your hands with some additional Flour and place one of the Sausage portions in your hands. Pat quite flat and then wrap around one of the boiled Eggs. Work the Sausage until the Egg is completely and evenly covered. Do likewise with the other three Eggs.

Brush each Egg in the Beaten Egg and then roll around in the Breadcrumbs. If the Eggs are not sufficiently covered in Breadcrumbs then repeat this.

Finally, deep fry the covered Eggs in preheated Oil and drain on Kitchen paper.

Serve hot or cold.

Usually served cold in brew pubs, which is room temperature, with a spicy mustard sauce.

I used Italian seasoned breadcrumbs, as that's what I had.

While making, I have the eggs peeled in a bowl, and 8 balls of the seasoned pork sausage. I line up a bowl and two plates near it. One plate has the seasoned flour. The bowl has the egg wash and a pastry brush. The other plate has the breadcrumbs.

Heat the oil and drop in a finished egg. Repeat with a second. While they are cooking, make the next two.

Serves 4.

Ham, Tomato and Swiss Quiche

ScouterMom

- 1 package Pillsbury crescent rolls
- 1 cup grated swiss cheese
- 3/4 cup diced smoked ham
- 1/2 cup diced tomato
- 3 eggs, lightly beaten
- 1 cup cream, light or heavy
- Salt
- Pepper

Pat into a 9 inch deep dish pie plate the uncooked crescent roll dough to form a crust. Sprinkle in 1/2 cup of cheese on bottom and top with ham and tomato. In a medium bowl, mix together the eggs and cream. Season with salt and pepper. Pour into pie plate and top with remaining cheese.

Bake at 350° F for 40 minutes or until firm.

Irish Delight

Thruwurkin

- 2 lb. bag frozen O'Brien Potatoes
- 1 Tbsp Cooking Oil
- 1/2 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 Dutch oven.

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° F until eggs are done to your taste.

This dish is great for breakfast, lunch or supper.

Author: Paul Mantz-Powers



John Wayne's Chile-Cheese Soufflé

Polly Wog

I made this recipe today and boy, was it ever good. I made it in my 10 inch DO so I only used 2 8 oz. packages of Cheddar Jack cheese, I think next time I would add one more package to bring it up to a lb. and a half of cheese. If I were making it in a 12" or 14" inch DO I would definitely use the full two pounds. It looks like a lot of cheese but when it cooks, it melts down and blends in with the Chiles. Here's the original recipe, if you can't make it in your DO, try it in your conventional oven, you won't be disappointed. If you are camping and don't want to sprain your wrist beating egg whites you could probably just pour the unbeaten eggs over the cheese and it would probably still be delicious, maybe like a really cheesy Mountain Man breakfast.

This is taken from The Great Entertainer Cookbook from the Buffalo Bill Historical Center in Cody, Wyoming. Supposedly John Wayne gave this recipe to one of the women who worked there in 1976.

- 1 lb. Monterey Jack cheese, grated
- 1 lb. Cheddar cheese, grated
- 2 4 oz. cans green Chiles, drained, seeded, and diced
- 4 eggs, separated
- 1 Tbsp. flour
- 2/3 cup evaporated milk
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 2 medium tomatoes, sliced and halved



Mix cheeses and Chiles and place in buttered, shallow 2 qt. baking dish.

Beat egg yolks slightly, then mix with flour, milk and seasonings. Beat whites until soft peaks form, then fold into yolk mixture. Spread evenly over cheese layer in baking dish. Make an overlapping border around the edge of the dish with tomatoes, pushing slices halfway into mixture.

Bake at 325 degrees for 30-40 minutes.

Kelly's Coal Mine Breakfast

Joanne

- 2 tubes of biscuits (the small ones with 8 per tube)
- 12 eggs
- 1 lb sausage
- 2 packages of country gravy mix (2 cups per package)

Fry the sausage and set aside.

Scramble the eggs and set aside.

Bake the biscuits in the 12" Dutch oven.

Mix up the gravy while the biscuits are baking.

Layer the sausage, scrambled eggs, and gravy over the biscuits.

Heat until piping hot and serve.

Layered Breakfast

Thruwurkin

- 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.

Left Overs

bc toys

1 lb bacon
8 eggs
1/2 large onion [diced]
2 large baking potatoes [peeled and cubed]
1/2 bell pepper [diced]
2 cups of cheese
salt
pepper

Fry bacon and remove some of the bacon grease. Add potatoes. Cook until tender, then add onions and bell peppers. Cook for about 5-10 minutes. Add eggs scrambled [salt and peppered to taste]. When eggs are firm, add bacon crumbled to top with cheese and cook for 20 minutes more or until cheese is to your liking. Serve with biscuits and jam.

Maple Ham and Egg Cups

Staci

I think this would work great in the Lodge biscuit pan.

- 6 slices of your favorite deli ham, I used Boars Head's Maple Glazed Honey Coated Ham
- 6 eggs
- 1 Tbsp butter, melted
- 1 tsp butter, cut in to 6 pieces
- 1 Tbsp maple syrup
- Salt and pepper to taste
- Optional - herbs, cheese, onions, diced veggies, etc.



Preheat oven to 400 degrees. Brush inside of muffin tins with melted butter. Line each tin with a piece of ham.

Pour 1/2 tsp of maple syrup in each ham cup. Put one dab of butter in each ham cup. Crack one egg in each ham cup

Season and bake for about 20 minutes. Remove from oven and twist ham cups gently to loosen from tins.

Serve with toast, on English muffin, or biscuits

When I took the ham/egg cups out there was all of this hammy-maple-buttery goodness in the bottom of each cup - couldn't bring myself to waste it so I drizzled all over my ham/egg cups.

Migas

dmb90260

- 2 ripe Roma tomatoes
- 2 Poblano peppers
- 1 jalapeño pepper
- 9 eggs
- 3 tbs water/cream or milk
- Salt to taste
- 1 tbs oil
- 1 small onion diced
- tortilla chips broken in small bits
- 1 cup shredded cheese

Extras for garnish:

- tortilla chips
- diced tomato
- cheese
- cilantro
- Sour cream

Roast the tomatoes and both peppers until the skin is brown and black. Put hot peppers into a baggie to steam as they cool.

Dice the tomatoes including the skin. Peel peppers, discard blackened skin, de-vein and remove seeds.

Cut poblanos into thin strips, mince the jalapeño.

Mix eggs, water and salt.

Heat oil in skillet or Dutch oven. Add onions and sauté until tender. Add tomatoes and peppers, cook until the juice is reduced. Add egg mixture and cook.

When almost done, add tortilla chips and cook until done. Remove from heat and add garnish as wished.

I have not tried it but it looks like it would work with many different ingredients and amounts. Be sure to have some good fresh salsa available.

I make my own salsa:

- 2-3 tomatoes diced
- Small onion diced
- 1 clove garlic diced
- Cilantro... as much as you like. I use about 1/3 of a big bunch

Mix and let sit to blend the flavors.

I have some dried chipotle peppers I grind up and add also.

Apparently a miga is almost any meal based on eggs and tortilla. cheese, peppers, onions, tomatoes and such vary from region to region.

Mountain Man Breakfast

Joanne

It seems that the "Mountain Man Breakfast" is generic name for any egg and meat casserole cooked in a Dutch Oven. Most use hash brown potatoes although I've seen one recipe that substituted bread. Regardless of how you make it, the Mountain Man Breakfast is a great breakfast and a real crowd pleaser. My version is similar to most of the MM recipes I've seen.

The type of potato that you choose will influence the overall taste of the dish. Russets are traditional but Yukon Gold potatoes will give a rich flavor and slightly firmer texture.

Hint: Be sure to rinse the grated potatoes well before cooking to help keep them from sticking together (especially russets) since it helps wash off the starch.

If you don't want to spend your morning grating potatoes, you can use frozen hash browns from the store. Since the frozen hash browns are pre-cooked, you need to adjust the cooking procedure slightly.

Hint: Although the first few steps of this recipe call for bottom heat, be sure to preheat the lid by setting the lid on a lid holder and adding charcoal. This will speed cooking when the lid goes on.

Serves: 8 - 10

Oven: 12 deep or 14 regular

- 15 eggs
- 4 lbs potatoes
- 1 1/2 lbs country sausage
- 1 lb cheddar cheese (or your favorite)
- 1 medium onion
- vegetable oil
- garlic powder
- salt
- pepper

Grate the potatoes. Rinse well. Place in salted water until ready to cook.

Grate the cheese and set aside.

Chop the onion.

Using bottom heat, fry the country sausage until just done. Remove to a paper towel lined plate (so the grease drains off).

Sauté the onions until lightly browned. Remove to a plate.

Add a little vegetable oil to the oven if there isn't enough oil left from the sausage.

Drain the potatoes and add to the oven. Season with garlic powder, salt and pepper to taste. Put the preheated lid on now. You will want to cook the potatoes until about half done before going to the next step. Stir occasionally to keep from burning.

Crack the eggs into a bowl, break the yolks with a fork, then mix gently.

(If using bagged hash browns, throw them in the oven now).

Once the potatoes are about half cooked, add in the sausage and onions. I like to mix everything up to distribute the flavors, but you can leave it as layers if you prefer.

Gently press down the potatoes then pour the eggs over them. Replace the lid and allow to cook.

Once the eggs are solid, sprinkle on the cheese. Allow to cook until the cheese is melted.

Mountain Man Meal

icreek

- 12 slices of bacon or sausage, cut to about 2" pieces
- 4-6 large baked potatoes, sliced to 1/8" thin
- 8-12 eggs, mixed in a bowl and poured on about 10 minutes to end
- Salt and Pepper or Onions, Peppers, any spices you like
- Handful of shredded cheddar cheese



Start by cooking the bacon in the DO, wait until bacon browns, usually about 15 minutes then add potatoes, can take out some grease if you want.

Add sliced potatoes, can be baked prior in oven or foiled and put in camp fire night before, 1 hour at 350° F if you cook them before.

Add salt, pepper, onion, green pepper, or any spices you like.

After potatoes brown or cook about 20-30 minutes, add eggs - 8-12 eggs mixed in bowl and poured on top.

About 5 minutes before finished, sprinkle some shredded cheese on top.

One Pot Tortilla Breakfast

Thruwurkin

- 2 tsp Vegetable Oil
- 2 medium Green, Red, and/or Yellow Peppers, thin sliced
- 1 small Red Onion, thin sliced
- 1 1 1/4oz package Taco Seasoning Mix
- 1 can Evaporated Milk
- 6 large Eggs, lightly beaten
- 12 6in Fajita-Size Flour Tortillas, warmed
- 1 jar of Salsa
- 1 tub of Sour Cream
- 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 a 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.

Author: Robin Kunzler

Shipwreck Breakfast

Thruwurkin

- 2 Tbsp Butter or Margarine
- 4 medium Potatoes, peeled and sliced
- 1/2 cup Onion, chopped
- 1/2 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.

Shirred Eggs with Ham and Tomato

Allen

- 1 Tbsp unsalted butter
- 2 slices black forest or other cooked ham, trimmed to fit pan
- 2 Tbsp tomato sauce, homemade or good-quality jarred
- 2 extra-large egg
- 1 Tbsp heavy cream
- salt and freshly ground black pepper
- 1 tsp coarsely chopped fresh herbs (tarragon, chervil, and/or chives--just one herb or a mixture)



Preheat the oven to 350.

Melt the butter in a 5-inch cast iron skillet over low heat. Remove the skillet from the heat.

Place the ham in the bottom of the pan. Spread the tomato sauce evenly over the ham. Carefully break the eggs on top; drizzle the cream over the eggs. Season with salt and pepper to taste (go very light on the salt since the ham is salty).

Place the pan in the oven and bake for 5 to 6 minutes, checking occasionally. The whites should be set, but the yolks can still be runny.

Sprinkle the eggs with the herbs and serve in the skillet.

Southwestern Quiche

SeabeeCook

- 5 eggs, beaten
- 1/4 cup all-purpose flour
- 8 ounces cottage cheese
- 1 (4-ounce) can green chili peppers
- 2 tablespoons melted butter
- 1/2 teaspoon baking powder
- 8 ounces shredded pepper jack cheese (2 cups)
- 1 (9-inch) pie shell, unbaked

Combine eggs, flour, cottage cheese and chili peppers in a mixing bowl. Whisk to combine. Stir in butter, baking powder and cheese.

Pour filling into pie shell. Bake at 400 degrees for 10 minutes, reduce heat to 350 degrees, and bake 20 to 25 minutes until set. Let rest 10 minutes.

Cut each pie into 6 or 8 wedges, as desired. Serve with spicy yogurt sauce (recipe follows).

SPICY YOGURT SAUCE

Adjust cayenne pepper to taste.

- 1 cup plain yogurt
- 1 tablespoons mayonnaise
- 3 tablespoons sour cream
- 1 tablespoon chopped cilantro
- 1/2 teaspoon ground cumin
- Pinch cayenne pepper
- Juice of 1 lime

Combine all ingredients in a medium bowl. Season with salt and pepper to taste. Refrigerate. Makes 1-1/4 cups.

Tex-Mex Breakfast "Migas"

tex-mex

- 6-8 corn tortillas
- 1/2 onion chopped
- can of Rotel (optional)
- 1 tbs butter
- 4 eggs
- salsa or picante of your choice

Tear or slice tortillas into 1" strips.

In 10" cast iron skillet or D O heat butter till melted.

Add tortilla strips and onion, cook till slightly browned about 4 minutes. Meanwhile prepare eggs, scramble and salt and pepper to taste, then add the eggs to the tortillas. Let cook for a couple of minutes stirring the dish to make sure the tortillas an eggs blend. Now is the time for Rotel stir in and cook for two more minutes.

Quickly serve while warm and cover with your favorite salsa/picante(optional).

There are several options to this dish : before serving, sprinkle cheese over dish and cook till cheese melts; you can also add diced potatoes with onions, or you can add chorizo if you like: use your imagination.

You can always stuff a flour tortilla, and have a breakfast burrito!!

Other Breakfast Items

Apple Breakfast Lasagna

Cobbler Gobbler

12" Dutch Oven

- 1 cup - Sour Cream
- 1/3 cup - Brown Sugar (firmly packed)
- 2 (9oz) pkg - Frozen French Toast
- 1/2 lb - Boiled Sliced Ham
- 2 cups - Sharp Cheddar (shredded)
- 1 (21oz) 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 Dutch oven. 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 at 350 (9 coals bottom/15 coals top) for 20-25 minutes. Top with remaining cheese and bake 5 minutes until cheese is melted. Serve with cream mixture.

Breakfast Pizza

Cast Iron Dave

I was goofin' off cooking for the crew one morning at work and came up with this recipe for a 12" or 14" Dutch oven. 1 can refrigerator Biscuits - Salsa or Taco Sauce (you chose how hot) - Shredded cheese (again your choice) - 6 Eggs - I lightly greased the bottom of the Dutch oven. Roll the biscuit dough out thin like a pizza dough and line the bottom of the DO with them. Put Salsa or Taco sauce on top like you would Pizza sauce. Generously cover with shredded cheese. With a large spoon make "dents" in the cheese. Carefully break eggs into the dents. Cook until the dough is done and the eggs are the way you like them. You could also top with crumbled bacon, crumbled sausage, jalapeños, chopped ham or my favorite linguica. Simple one pan meal for 3 to 4.

Comfort Breakfast Bake

Cobbler Gobbler

12" Camp Oven

- 5 - Eggs
- 1/4 cup - Milk
- 16oz - Refrigerated Biscuits (Pillsbury Flakey Kind)
- 4 - Scallions
- 1 cup - Shredded Extra Sharp Cheddar
- 16oz - Cooked Center Cut Bacon or Cooked Sausage

Mix your eggs and milk in a large bowl. Cut each biscuit into fours and add it to the bowl. Do this before you cook the bacon/sausage or cut up the scallions - gives the biscuits time to really soak in the eggs.

Cut up your scallions, shred your cheese, cook and break up your bacon/sausage. Add everything to the bowl. Mix it all up and pour into camp oven. Bake 350 for 25 to 30 minutes. Make sure eggs are set.

Cornmeal Mush Cereal

Oysterpot

- 1 1/4 cups cornmeal
- 2 1/2 cups water
- 1/2 teaspoon salt

Mix together cornmeal, water, and salt in a medium saucepan. Cook over medium heat, stirring frequently, until mixture thickens, about 5 to 7 minutes.

If using as cereal, spoon mush into bowls and serve with milk and sugar, if desired. If frying, pour mixture into a loaf pan and chill completely. Remove from pan, cut into slices, and fry in a small amount of oil over medium-high heat until browned on both sides. Serve with sauce of your choice.

Early Morning Sausage Ring

Thruwurkin

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

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° F for 20 minutes. Drain off grease. Bake 20 minutes more. Remove small pot and turn ring upside down onto plate.

Fill with scrambled eggs.

Easy Breakfast Pizza

K.C.

12" oven. Serves 4-6.

- 1 13.8 oz can Pillsbury Pizza Crust Classic refrigerated pizza dough
- 16 oz sausage, cooked
- 2 cups hash browns (thawed)
- 5 eggs
- 1 cup cheese (I use "Pizza blend")

Line oven with parchment paper.

Unroll dough and rolled out over parchment. You want to spread it out so it goes a little way over the crease where liner starts to go up the sides of the oven.



Spread sausage evenly over dough, then spread hash browns the same way. Pour beaten eggs over the hash browns.

Cook with 12 coals in a ring underneath, 30 on top for 25-30 minutes (until eggs have set and crust has browned). When eggs have set I sprinkled 1 cup of "pizza mix" (half mozzarella, half cheddar) cheese over top and cooked a couple more minutes until cheese melted. Lifted out of oven using parchment liner to make it easier to cut.

Fried Cornmeal Mush

Oysterpot

- 2 3/4 cups water
- 1 cup cornmeal
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 cup cold water

Bring 2 3/4 cups water to a boil in saucepan. Combine remaining ingredients in a mixing bowl. Gradually add cornmeal mixture to the boiling water, stirring constantly. Cook until the mixture thickens, stirring frequently. When thickened, cover, turn heat to lowest settings, and cook for 20 to 25 minutes. Pour into a small loaf pan. Cool then chill thoroughly in the refrigerator.

To unmold the cornmeal mush, loosen edges with a spatula. Turn out onto a cutting board. Cut into 1/2-inch slices, dip into extra cornmeal. Fry in a small amount of hot bacon drippings or a combination of oil and bacon drippings. Turn to brown both sides. Serve with butter and hot syrup. Delicious with bacon and eggs, too. Wrap unused cornmeal mush in plastic wrap and store in refrigerator.

Hobo Hash

Thruwurkin

- 4 or 5 large Potatoes, cut into 3/8" chunks
- 1 small stalk Broccoli, diced into small chunks
- 1 doz. Eggs
- Ham, cut into 1/2" chunks
- Cheddar Cheese, mild or sharp, grated

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.

Author: Larry Kraemer

Hominy Grits & Cheddar Breakfast

toby2win

- 1 pound bulk turkey sausage
- 1/2 cup chopped green bell pepper
- 1 cup finely chopped onion
- 1 cup chopped celery
- 2 cups cooked hominy grits
- 1 cup mozzarella cheese (4 ounces)

Preheat small Dutch oven to 325. Grease the oven. In a large skillet, crumble the sausage and cook over medium heat 10 minutes or until browned, stirring to break up meat. Stir in bell peppers, onion, and celery and cook over low heat for 5-10 minutes or until vegetables are tender, stirring occasionally.

In a large bowl, stir together grits, sausage mixture & cheese. Place in dutch oven.

Bake 30 -35 minutes or until firm set. Allow to slightly cool. remove with spatula. Serves 6.

Leatherneck's SOS

jeepdad

- 1 1/2 pounds extra lean hamburger or ground chuck
- 2 tbsp. oleo or butter
- 1 cup chopped onion
- 3 tbsp. flour
- 2 tsp. granulated garlic
- 2 tbsp. soy sauce (or less to taste)
- 1 tbsp. Worcestershire sauce
- 2 cups milk
- salt and pepper to taste
- sliced bread

Brown the meat, then drain. Add oleo. Stir in the onions and cook until you can see through them. Add flour, stir and cook two to three minutes. Add garlic, soy sauce, Worcestershire sauce and mix thoroughly. Add milk and stir until it thickens. Serve over bread.

Peanut Butter Breakfast Pudding

Guard Dog

- 2 eggs
- 1/2 cup milk
- 1/2 cup sugar
- 1 tsp. vanilla
- 1 tsp. cinnamon
- 1/2 cup PEANUT BUTTER (chunky)
- 6 slices bread
- 1/2 cup raisins
- yogurt w/fruit (*optional)

Lightly grease 8"x 8" baking pan.

Break eggs in large bowl, add milk, sugar, vanilla and cinnamon-mix well-add PEANUT BUTTER...whisk until well blended. Tear bread into small pieces & add to mixture - add raisins, stir gently to blend...pour mixture into greased baking pan.

Bake at 350° F until mixture is set & top is golden brown.

Allow to cool--serve w/ yogurt n' fruit topping.

Poffertjes

Paul

1 cup all purpose flour
1 cup buckwheat flour
10 ounces warm milk
1 egg (lightly beaten)
2 tsp. yeast
2 tsp. corn syrup
pinch of salt
Optional... vanilla and/or almond extract.



Add yeast to warm milk.

Sift flours & salt together.

Slowly add milk mixture to flour and mix well.

Add corn syrup and beaten egg.

Cover and let sit in a warm area for one hour before using.

Once pan is hot enough to sizzle (but not too hot), brush with oil and fill each divot to almost full. They will start to rise almost immediately. Using a tooth-pick or skewer, flip each poffertje when bottom is lightly browned.

Serve with melted butter and icing sugar... or cinnamon & sugar, or maple syrup, or preserves, or whatever your heart desires.

Sausage Gravy and Biscuits

toby2win

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° for 10 minutes, or until nicely browned. Ladle hot sausage gravy over split biscuits.

Southern Sausage Cake

Staci

Adapted from "Who's Your Mama, Are You Catholic, and Can You Make a Roux?" by Marcelle Bienvenu

1 pound of hot bulk sausage
1/2 cup of chopped onions
1 cup of chopped red bell peppers
1 cup of chopped green bell peppers
1/4 cup of grated Parmesan cheese

1/2 cup of grated pepper jack cheese
1 egg, beaten
1/4 teaspoon of Tabasco
1 1/2 teaspoons of a combination of salt, black pepper and garlic powder
2 cups of biscuit mix
3/4 cup of milk
1/4 cup of sour cream



Preheat the oven to 350 degrees.

Brown the sausage and vegetables in a skillet over medium heat.

Drain off excess oil. Add the cheeses, egg, hot sauce and seasoning mix.

Make a batter with the biscuit mix, milk and sour cream.

Gently fold the sausage mixture into the batter and put into a greased 9x9 inch baking tin.

Bake until light browned, about 45 minutes.

Remove from the oven and cool to room temperature. At this point, it can be frozen for later use.

To serve, cut into squares.

Sunrise Hash

Thruwurkin

24 oz. pkg. of Shredded Hash Brown Potatoes
1/2 cup Butter, melted
1/2 medium Onion, diced
8 oz. pkg. of Shredded Cheddar-Jack Cheese
8 oz. pkg. of Sliced processed Ham, diced
1 1/2 cup Milk
3 lg Eggs
1/2 tsp Salt
1/2 tsp Pepper

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° F (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° F

Serve with a spicy taco sauce (Tabasco, Gunslinger, etc..)

Serves 8-10 adults.

Author: Dan E. Moss, Provo,Utah

Baked Goods

Bread

Applesauce Bread

Thruwurkin

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

You will need a 12" Dutch Oven and about 24 Charcoal Briquettes.

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.

Artisan Bread (5 Minute)

dmb90260

3 cups lukewarm water.. 110-120 deg.
1.5 Tblsp yeast (two packets)
(I have a yeast measuring spoon from King Arthur Flour that equals one packet, I use two of those.)
Equal amount of salt
6.5 cups of flour (1 cup=125 grams, 6.5=812gr or 28 oz)

Add yeast to water and let it work some. Mix salt into the flour and then add to water. Mix until it forms a ball and hangs together. Scrap into a dough bucket and let rise. After a couple hours put the bucket into the fridge.



You will have enough dough for 3 small boules or make a two larger ones.

To bake: heat oven to 450

Then I take out the amount of dough I want to use and shape it on a floured sheet or board. Let it rise as the oven heats, when the oven hits 450 is about time to put the dough in the oven.

Slash the shaped loaf when you can. It is difficult in a hot DO so I usually do it just before adding the dough to heat. Make your own pattern and also add a bit of flour on top for decoration if you wish.

You can heat a DO in the oven as it is coming to temp (including the lid).

Put in the DO and cover.

Or put the dough on the pizza stone you have heated in the oven (sprinkle some corn meal on it first). It is your choice to add a small metal container of water to make steam or not. I have done it both ways. Steam gets a harder crust but it is fine without steam.

For a camp DO, add some corn meal as the DO oven heats, add coals to reach 450, more on top than bottom. Some parchment paper is not needed but can assist in getting it out of the over.

Call for 30 min whatever method you use.

Do not wash your dough bucket and keep reusing it. Leave a bit of the old dough in there too and over time it will always develop your own "house" sourdough flavor. Mine is very light but nice.

Happy baking and buy the book mentioned in the very first posting, it has much more information in it.

This is just the basic way to get there and definitely not the only way.

The 5-minute refers to the time it takes to shape a loaf after taking the dough out of the fridge. It works and the dough can travel on camping trips too

Artisan No-Knead Bread

SeabeeCook

3 cups plus 3 tablespoons (26.6 ounces) warm water (80 degrees F) (baker's percent: 83%)

1 tablespoon (.35 ounce) instant yeast (1.1%)

4 teaspoons (.85 ounce) kosher salt (2.7%)

2 pounds bread flour (100%)

You will need a 5- to 6-quart food storage container with lid. I used an 8-quart Cambro brand square storage container for the test batch. While a 5- to 6-quart container will accommodate this recipe as it rises in the refrigerator, the larger size lets me multiply the recipe for larger groups. The smaller container will be adequate for most batches.

Mix the dough at home. Start this process at least 48 hours before you intend to bake your first loaf of bread in camp. For example, mix the water, yeast, salt and flour on Thursday evening so that you can bake it Saturday evening in camp. The dough needs a minimum of 48 hours to ferment and develop flavor. You can mix the dough up to a week in advance of the camping trip if desired. It'll just taste that much better in camp.

Dump the water, yeast and salt into the storage container. Dump in the flour and stir with a long handled wooden spoon. The dough will be wet. Loosely place the lid on the container. Do not snap it shut as you want gasses to escape during the long fermentation.

Let the dough sit at room temperature for 2 hours. The dough should rise to the 4-quart mark (or a little beyond) on your container. Place the container in your refrigerator. The yeast will continue to work in the cold environment.

Pack for camp. Remove the container of dough from your home refrigerator and set it inside your cooler. Make sure it sets on the floor of the cooler to lessen the chance of spilling. If necessary, snap the lid closed for the trip. Unsnap the lid when you arrive in camp.

Bake bread in camp. Begin the process of baking a loaf of bread three or more hours in advance of the meal. The dough will take 1 to 2 hours to rise before you bake it in a 10- or 12-inch Dutch oven. Proofing time is dependent on ambient

temperature, altitude and wind chill factor at the camp site.

Dust the surface of the dough with a little flour. This will make it easier to pull off a piece of dough. Pull a piece of dough out, cut with kitchen shears and form into a ball. The dough ball should equal 1/2 or 1/3 of the total dough (14 to 29 ounces). This batch will give you 2 or 3 loaves. Return the remaining dough to the cooler.

Set the dough on a piece of parchment paper. This will make easier to set the dough inside the Dutch oven. Otherwise, rest the dough on a cutting board or pizza peel dusted with cornmeal. Rest the dough for 60 to 120 minutes.

I prefer to proof the dough until it feels like a soft pillow. It should jiggle when touched. You will notice that the dough won't spring up like a standard loaf of bread. The dough will spread, however. With experience, you'll learn the optimum time to bake the loaf. The longer rise gives the bread its characteristic open crumb texture. Cut the loaf with 1/4-inch slashes using a serrated knife or razor blade.

Light a chimney of charcoal briquettes around 30 to 45 minutes before you bake the bread. When the coals are ready, pre-heat a 12-inch Dutch oven for 10 to 15 minutes with coals for 450 degrees (11 under the oven and 22 on the lid).

Remove the lid and carefully set the dough inside the Dutch oven. Replace the lid on the oven. Bake the bread 30 to 35 minutes or until a deep brown color develops. Remove the parchment paper after 20 minutes. Continue baking until the bread is done. Cool the bread before slicing.

This batch will yield 2 or 3 loaves of wonderful bread. Keep the remaining dough in the ice chest. Bake one or more loaves for subsequent meals. you can certainly bake two or more loaves at once with additional Dutch ovens.

Aussie Damper Bread

Black Iron Chef

Double quantity for 12 or 16-inch oven.

- 3 cups self-rising flour
- 1/2 cup milk
- 3 tsp. Salt
- 1/2 cup water or beer
- 90 gm (3 oz) Butter
- Extra flour

Sift flour and salt into bowl. Rub in butter until mixture resembles fine breadcrumbs. Make a well in center of the dry ingredients, add liquid all at once. Mix lightly with a sharp knife in cutting motion. Turn out onto a lightly floured surface and knead lightly.

Knead dough into round and place on foil-covered rack and place in camp oven.

Bake over a slow fire, placing some coals on the lid of the camp oven. When cooked, after approx. 1/2 hour damper should be golden brown and sound hollow when tapped.

Variations: Mixed dry fruit or raisins and some sugar can be added to the mix or grated cheese may be added to the dry mix. Other variations can be tried to your own taste.

Banana Nut Bread

toby2win

Sugar free.

- 2 cups all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup butter

2 tablespoons Splenda
2 tablespoons Maltitol syrup
2 eggs
2 ripe bananas
1 teaspoon white vinegar
1/2 cup milk
1 teaspoon vanilla
1/2 cup chopped walnuts

Sift Flour, baking powder, baking soda and salt. Cream the butter, Splenda and Maltitol syrup. Add the eggs, bananas, vanilla, vinegar and milk. Gradually add the flour mixture. When well blended fold in the nuts. Pour into a greased loaf pan. Bake at 350° F for 1 hour.

Black Hart Bread

dmb90260

3 cups flour
1 pkg or 1/4 oz dry yeast
1.25 tsp salt (same amount of yeast and salt)
1.5 cups stout at room temp
1-3 cups grated cheese



Pre-heat the Dutch Oven in the stove to 450° F.

Quickly mix the flour, yeast, salt and stout. Mix until it just holds together. Place in dough bucket and cover loosely for 12-18 hours.

Turn out on floured surface, flatten some but do not over work it. Add grated cheese and fold the dough over.

At this point you might want to turn the dough over onto a towel.

Dust with flour and drop into the very hot Dutch oven.

Put the lid on and bake for 25 - 30 minutes.

Remove lid and bake 15 minutes to brown some more.

An alternative: flatten the dough more, add the cheese and roll it into a loaf. Seal the ends and slice loaf into two pieces.

Drop into the Dutch oven with the "open" end up.

Bake as above.

Braided Bread

bigfoote8

1 Tablespoons yeast
1 Cups warm water
6 Tablespoons sugar
6 Tablespoons vegetable shortening (margarine or butter)
1 teaspoons salt
1/3 Cup dry milk powder
1 Egg
3 Cups Flour
1 Tablespoons butter (melted)

Mix yeast and water and let stand 5 minutes. Add sugar, shortening (may substitute with margarine or butter), salt, dry milk, egg and 1 cup of the flour. Beat together till smooth. Gradually add remaining flour till soft dough is formed. Turn onto a lightly floured surface and knead till smooth and elastic. Place in greased bowl; cover and let rise till double in bulk.

Divide into three equal portions, then stretch and roll dough into 12" long ropes, then braid the dough.

Grease the Dutch oven then place the dough into the Dutch oven. Butter the top of dough with 1 Tablespoon melted Butter. Cover with the lid and let it rise till double in bulk.

Bake at 375 degrees for 40 minutes.

Bread for Dean

dmb90260

3 cups water
7 cups flour
1 packet of yeast
equal amount of salt.



Water should be warm, between 115-120 for best results for yeast.

King Arthur has a very nice package deal with yeast in a container and a measuring spoon equal to a packet of yeast. That is what I use.

Add yeast to the water and be sure it is working.

Mix salt with flour and add that.

Mix well and put in your dough bucket.

Let it rise.

Then put it in the fridge and take it out when you want bread.

That quantity will make two boules or three mini boules.

Turn the dough on some flour and let it rise as the oven heats to 450.

If dough is rising in a banneton it will have a nice pattern.

Add to heated DO and bake for 30 minutes at 450° F . At 30 min, remove the lid and bake for 15 more and get that fine crust.

Breakfast Monkey Bread

Rayvillian

1 package active dry yeast
1 1/2 cups warm water (105 to 115 degrees)
1 cup unseasoned lukewarm mashed potatoes (we use instant)
2/3 cup sugar
2/3 cup shortening (you can use Crisco ... or we use liquid oil in a pinch)
2 eggs
1 1/2 teaspoons salt
6 to 7 cups all-purpose flour

Dissolve yeast in warm water in large bowl. Stir in potatoes, sugar, shortening, eggs, salt and 3 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until

smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. Cover bowl tightly; refrigerate at least 8 hours but no longer than 5 days (we have gone 7). When you are ready to fix rolls ... pull off as much as you want and shape.

The cinnamon rolls are 1/2 of the dough, 2 tablespoons margarine or butter, softened.

- 1/4 cup sugar
- 1/4 cup brown sugar
- 2 teaspoons ground cinnamon

Roll the dough out like you were making a pie crust ... about 1/4 inch thick. Spread the butter evenly on the dough ... mix the sugars and spices together and evenly sprinkle over the butter. Roll the dough into jellyroll and slice about 1/4 to 1/2 inch slices and place into a greased pan.

Bake about 20-25 minutes in a dutch oven (or 375 degree oven). We used a 12-inch dutch oven and put 10 on the bottom and about 16 on the top.

Bungelboori Bread

Derek Bullock

- 2 Cups self-rising Flour
- 1 Teaspoon baking powder
- 3 teaspoons sugar
- 200 gm sultanas (Golden Raisins)
- Bottle ginger beer

Mix dry ingredients well. Put 300 ml ginger beer into a bowl and mix in dry ingredients spoonful by spoonful until you have a dry sticky dough. Place into a loaf pan (aluminum one is fine). Put pan into pre-heated camp oven and bake for 20 minutes.



Camp Corn Bread

BigNorm

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

In a large bowl mix together butter, eggs, and milk. In a separate bowl sift together sugar, cornmeal, flour, baking powder, and salt. Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Spoon cornbread mixture into a lightly greased 12" Dutch oven and spread evenly.

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

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

Serve warm with honey butter.

Serves: 10-12.

Chapatis

J2

2 cups whole wheat flour, plus more for rolling
Big pinch fine sea salt
1 cup water
1/4 cup olive oil, vegetable oil, melted butter, or ghee



Pour the flour and salt into a large bowl. Slowly pour water into the flour, moving your other hand through the flour in circular motions, until it starts to come together. Then, either in the bowl or on your counter (which you might want to lightly flour to prevent sticking), knead the dough for about 10 minutes. The dough should be soft and pliant.

Return the ball of dough to the bowl and rub the surface of the dough with a little oil to keep it from drying out. Cover with plastic wrap or a damp cloth and allow to rest about 30 minutes.

When you're ready to make chapatis, assemble your tools: a small, flat bowl of whole wheat flour, a small bowl of olive oil or melted butter with a small spoon in it, and a paper towel-lined plate or container for the finished breads.

Heat a flat griddle or cast iron skillet over medium-high heat. Meanwhile, on a lightly-floured surface, work the ball of dough into a long log. Cut into 12 equal pieces by cutting it in half, and then half again. Cut each of the quarters into 3 equal pieces. Return to the bowl and cover with a damp towel to prevent them from drying out.

To roll the chapatis: Roll a piece of dough between your palms to form a ball, and then flatten with your palm. Dunk this puck in the bowl of flour, and then roll until it's a 4-inch circle. Spoon about 1/4 teaspoon of oil in the center of the circle, and spread it out almost to the perimeter of the circle using the back of the spoon. Fold the circle in half, then in half again, so it forms a triangle. Seal the edges, and dunk in flour again if it's sticky.

Start rolling, turning the triangle a quarter turn after each roll, until it's about 6-inches wide, with an even thickness. After some practice you'll be able to roll the chapati and rotate it without picking it up; I do this by weighing down a little on my right hand and pushing the chapati around that way.

Test the griddle by sprinkling a little flour on it; if it turns brown immediately, it's ready. Flapping the chapati between your hands to remove any excess flour, slap the chapati onto the griddle. It should start darkening almost immediately.

When small bubbles start to form, spread a little oil over the surface of the chapati, then flip. It should start to puff up. Spoon a little oil over this side too, and when it's puffed up a little more, flip. Press down on the edges of the chapati with your spatula or (if you're brave!) with a dry rag. This will seal the edges and encourage the entire chapati to puff up. If you spot any holes, press down on those too so the air doesn't escape. Allowing the air to stay inside the whole chapati makes it flaky and light. But don't fret if your first few don't puff up; it takes practice! It will still taste delicious.

Remove to your container. Repeat with the remaining dough, and serve the chapatis hot.

Cheddar Bacon Cornbread

BigCAT

Dry ingredients:

3 cups AP flour
1 1/2 cups stone ground yellow cornmeal
1/4 cup sugar
2 Tbsp baking powder
1 Tbsp kosher salt

Wet ingredients:

3 eggs
2 cups milk



1 cup melted butter

Other ingredients:

2 cups grated cheddar cheese

1/2 cup sliced green onions

3/4 cup crumbled bacon

Mix the dry ingredients together in a large bowl. In another bowl, whisk the eggs, milk, and melted butter. Add the wet to the dry and mix until just incorporated. Fold in 1.5 cups of the cheddar and most of the green onions and bacon. Pour into a pre-heated, oiled 12" Dutch oven (I used 9 coals in a ring under and a full ring on top) and level with a spatula.

Cover and bake about 35-45 minutes. When done, remove the coals and spread the remaining cheese and onions over the top and re-cover to melt.

Cheese Bread

sandyman

3 cup bread flour

2 1/2 cups cheese: I used Asiago but aged Fontina or pecorino Toscano are also recommended. Cut into 1/2 in cubes.

1 tsp salt

3/4 tsp yeast : a little extra does not hurt.

1/2 tsp ground black pepper

1 1/3 cups cool (55 to 65 deg f) water

additional flour, corn meal or wheat bran for dusting



Mix all ingredients together in a medium bowl until you get a wet sticky dough. Cover and let sit at room temp (72 deg f) for a about 18 hours. Yes that is 18 hours!

When first rise is complete generously dust a work surface with flour and scrape the dough onto the work surface in one piece. With floured hands fold edges of the dough into the center making it round.

Generously dust a tea towel with flour or bran and flip the dough seam side down onto it. Fold towel over dough let it rise in a draft free place for 1 or 2 hours.

Preheat oven and baking pot to 475° F 1/2 hour before end of second rising in lower third of oven.

I use a 3 qt Dutch oven so I get a thicker loaf. Instructions say to use 4 1/2 to 5 1/2 qt do. I find bread from that large of a pot is too thin.

Flip the bread into the Dutch oven and cover, back in the oven for 30 min, then remove the pot lid and continue baking until bread is a chestnut brown. Check after 10 min. Remove from pot as soon as done and allow to cool before eating.

Cheesy Beer Bread

AmyH

Mix together in one ziplock bag:

3 cups (about 13.5 oz) all-purpose flour

3 Tbsp sugar

2 tsp baking powder

1 tsp salt

Optional- about 1 Tbsp or so of dried herbs of your own choice (I like dried basil)

In a separate ziplock bag take 1 cup shredded cheese of your own choice (I have tried Cheddar and Fontina in this recipe, and they are both very good), or you can pick up a bag of already shredded cheese at the store.

When you get to camp, mix together the dry ingredients and cheese and add 1 Tbsp olive oil (optional) and one good 12 oz. beer of your own choice (I like a good amber or porter in mine). Mix it up until moist.

Spoon into a lightly oiled loaf pan (I am hoping the Dutch Oven Gurus can chime in with a DO suggestion for this part) and sprinkle with 2 Tbsp melted butter. Cook at around 375 degrees for 35 minutes then sprinkle, or brush on another 2 Tbsp. melted butter. Cook for another 23 minutes or so until a wooden pick inserted comes out clean. Cool for about 5 minutes before slicing.

I am thinking that this would work in a DO just great. Maybe a 10" DO?

Side option, sauté about 1 cup diced onion (sweet onion is great) in the 1 Tbsp of olive oil and add to the batter.

Chilies Cheese Bread

toby2win

- 1 package active dry yeast
- 1/4 cup warm water
- 1 3/4 cup scalded water, potato water or milk
- 2 tablespoon shortening
- 3 tablespoons agave nectar or sugar
- 1 tablespoon salt
- 6 to 6 1/2 cups flour
- 1 cup roasted hatch Chiles finely chopped
- 1 cup shredded cheese your choice



Dissolve yeast in warm water. Pour the rest of the liquid over shortening, agave and salt. Cool to lukewarm. Add dissolved yeast and half the flour and mix well. Add the remaining flour gradually. Toss onto floured board and knead in the chilies and cheese until smooth and elastic. Put dough into a greased 12 in Dutch oven let rise until doubled in size. Punch it down and let rise again.

Bake at 350 degrees for 40-45 minutes or until the bread sounds hollow when thumped with your knuckles.

Chris' Bread

chris

- 3 cups AP flour
- 1/4 tsp rapid rise yeast
- 1 1/2 tsp salt
- 3/4 cup room temperature water
- 1/4 cup mild lager
- 1 Tbsp white vinegar



Whisk dry ingredients, add water, beer and vinegar. Fold until a 'shaggy' ball forms. Let rise 8-24 hrs. at room temperature.

Put 12" x 18" parchment paper in a 10" skillet. Spray with vegetable oil/non-stick spray. Transfer dough to floured surface and knead 10-15 times. Place on parchment. Spray with oil and cover with plastic wrap. Let double. (2+hrs here)

Preheat 12" Dutch oven to 500° F for about 1/2 hour. 'Snip' an 'X' with kitchen shears in the top of the dough. Dust with flour. Lift the parchment paper and dough into the preheated Dutch oven.

Put into oven and reduce heat to 425° F. Bake covered 30 minutes, uncovered 15-20 minutes until center temp is 210° F.

Let cool 1/2-1 hour and eat with vigor.

Chocolate Shortbread

Charlee Turner

1 cup butter at room temperature
1 cup 10X sugar
6 tablespoons cocoa
1 tsp vanilla
1 1/2 cups flour
2 tablespoons cornstarch
1/4 tsp salt
2/3 cup finely chopped walnuts

Grease and flour mold. Cream butter. Add sugar and cocoa and mix until light. Add vanilla. Sift flour, cornstarch and salt together. Stir in nuts and mix into creamed mixture. Press into mold and trim.

Bake at 325 degrees 20-30 minutes until cookie is firm. Cool 10-15 minutes before turning out.

Cider House Rye

Paul

2 cups hard apple cider
1-1/2 cups warm water
1-1/2 Tbsp Yeast
1-1/2 Tbsp Kosher Salt
2 Tbsp Brown Sugar
1 tsp. Cinnamon
2 tsp. Cardamom
5 cups All Purpose Flour (unbleached)
1-1/2 cups Rye Flour



Mix first 7 ingredients in a large tub or bowl. Blend flours together before mixing with liquid. Mix well with wooden spoon, using wet hands to ensure all flour is combined if necessary. Cover lightly and let sit for approx. 2 hours.

Sprinkle dough with flour and cut off one third. Loosely form into ball, wrapping edges underneath. (Remaining dough can be stored in the fridge for up to one week.) Place on parchment paper that has been sprinkled with corn meal. Let sit for another 1 to 1 1/2 hour. Brush with a cornstarch wash and using a serrated knife slash the top in a tic-tac-toe pattern. Sprinkle with sesame or caraway seeds.

Kitchen oven

Preheat to 450° F with cast iron pizza pan or stone in oven.

Have small broiler tray or cake pan inside oven out of the way.

Slide bread onto stone and quickly add one cup of hot water to broiler tray. Bake for 30 minutes until crust is a darker brown. Remove to cooling rack. If you can, wait until bread has cooled before slicing.

Dutch Oven

Preheat cast iron. I used 14 coals on bottom and 26 on top, but my Dutch oven was VERY deep. You may need to play around with the number of coals depending on outside temperature.

Carefully drop loaf (still on parchment paper) into hot dutch oven and cover with lid. Rotate top and bottom (individually) every 15 minutes. Take a peek at 45 minutes but again, Your mileage may vary when it comes to ambient temps and depth of oven. Remove bread and let cool on rack.

Cinnamon Wreath Bread

John

2 Packages (1/4 oz each) Active dry yeast
1 1/2 cups warm water (110-115 degrees)
6 Tbsp butter
1/3 cup nonfat dry milk
1/4 cup sugar
1 egg
3/4 tsp salt
4 1/2-5 1/2 cups all-purpose flour
2 Tbsp butter melted
1/2 cup chopped almonds
1 1/2 tsp cinnamon
1 cup confectioners sugar
1 Tbsp water
1/4 tsp almond extract



In a large bowl dissolve the yeast in the warm water. Add the butter, milk powder, sugar, egg, salt, and 3 cups of flour. Beat on medium speed for 3 minutes. Stir in enough flour to form a soft dough. (The dough will be sticky)

Turn out onto a floured surface and knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 to 1 1/2 hours.

Punch dough down. On a lightly floured surface, roll the dough into an 18 in x 12 in rectangle. Brush with melted butter. Sprinkle with the cinnamon and chipped almonds to within 1/2 inch of the edges. Roll up jelly-roll style starting with the long side and pinch the seam to seal.

Place seam down on a greased baking sheet and pinch the ends together to form a ring. With kitchen scissors, cut from the outside edge to 2/3's of the way towards the center of the ring at 1 inch intervals. Separate the strips slightly and twist to allow the filling to show. Cover and let rise again until doubled. (About 45 minutes to an hour)

Bake at 375 degrees for 20-25 minutes or until golden brown, Combine the confectioners sugar, water, and extract and drizzle over the warm bread.

Cornbread

Guard Dog

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

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 at 350° F for 45 minutes, until golden brown.

Country Bumpkin Pumpkin Bread

Guard Dog

- 4 eggs
- 2 cups pumpkin
- 1 cup water
- 3 cups sugar
- 1 tsp cinnamon
- 1 tsp allspice
- 1 tsp nutmeg
- 3 1/3 cup flour
- 2 tsp. baking soda
- 1/2 tsp. salt
- 1/2 tsp. baking powder
- 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 with the topping.

Bake at 325° F for 1 hour. Test for doneness with a toothpick. If the toothpick comes out clean, the bread is done.

Date & Ginger Loaf

Derek Bullock

- 2 cups Self Raising Flour
- 1 teaspoon baking powder
- 3 teaspoons castor sugar
- 100 grams chopped dates
- 100 grams chopped glazed ginger
- 300 ml ginger beer



Mix dry ingredients and fruit well. Pour ginger beer into a bowl and mix in the dry ingredients one large spoonful at a time until all is well mixed. Place into a well greased loaf pan and bake in a medium/hot oven for 35 minutes. I used a 12" Lodge oven with 6 Heat Beads® under and 18 Heat Beads® on top in a ring.

Dutch Oven Bread

Twodogs

- 1 bag Strong flour
- warm water 1/2 litre (I use 3/4 litre)
- yeast
- 2 tbsp sugar
- 2 tbsp milk powder

salt a bit

I proofed the bread in the dutch oven in the oven at the lowest heat for 45 minutes.
Then 1 hour on gas mark six (350° F?).

Dutch Oven Banana Bread

1960HikerDude

2-3 very ripe bananas
1/3 cup melted butter
3/4 cup of sugar (amount can vary according to taste)
1 egg, beaten
1 teaspoon vanilla extract
1 teaspoon baking soda
Pinch of salt
1 1/2 cups of all-purpose flour
1 hand full of chopped nuts. (optional)



Peel the bananas and mash them up in a mixing bowl until smooth. Stir the melted butter. Add baking soda, salt sugar beaten egg, vanilla extract and flour and nuts. Give it all a good mix.

Grease an 8" Dutch oven liberally with butter. Pour batter into oven.

Bake for 45 minutes using 5 coals beneath and 11 coals on top to get 350 degrees. The bread is done when a toothpick inserted into the center come out clean. Remove the DO from the coals and let it cool uncovered for a few minutes.

Remove the bread from the oven by inserting a flexible spatula around the sides of the oven. Invert the oven onto a plastic plate, allowing the bread to drop out. Invert onto a second second plate or small cutting board and allow to cool further before serving.

Egg Bread

gibguy

2 eggs
2 Tablespoons - Olive oil
2 Tablespoons - Sugar
1.5 Teaspoons - Salt
3 cups of Flour
2 teaspoons Red Star Active Dry Yeast

This is the process I used

Cooked 2 Chicken Breast Sliced in an 8 inch Cast Iron Frying Pan. I actually had (6) Chicken Breast to start with the others I sliced and bagged in zip lock bags, freezing 2 sliced chicken breast per zip lock bag & placing in Freezer for the future.

Fried the Chicken & then thought that looks about like 2 Tablespoon of Olive Oil. It could have been more.

Poured all the Olive oil & everything else into the Bread Machine

Added the water

Used all Flour from frying & added more flour to make up the difference

Thought it looked like I had about 1 egg remaining from frying so added another one.

Poured everything else from above recipe.

English Muffin Bread

Oysterpot

5 cups all-purpose flour
2 envelopes FLEISCHMANN'S RapidRise Yeast
4 teaspoons sugar
2 teaspoons salt
1/4 teaspoon baking soda

2 cups milk
1/2 cup water
Cornmeal



In a large bowl, combine 1-1/3 cups flour, undissolved yeast, sugar, salt, and baking soda. Heat milk and water until very warm (120° F to 130° F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Stir in remaining flour to make a stiff batter. Place batter into 2 (8-1/2 x 4-1/2-inch) loaf pans that have been greased and sprinkled with cornmeal. Cover; let rise in warm, draft-free place until doubled in size, about 45 to 60 minutes. Bake at 400° F for 25 minutes or until done. Remove from pans; cool on wire rack. Slice; toast to serve.

Five Minute Bread

dmb90260

I have been making the 5 min bread for a few weeks now. I have moved from a single batch to the everlasting batch.

3 cups lukewarm water. (I prefer 110-115 deg)
1.5 tsp granulated yeast (2 packets)
1.5 Tbsp coarse salt
6.5 cups (28.4oz) flour

Using an electric table mixer, put the yeast in the warm water.

Whisk the salt into the flour. Add when the yeast is working.

Mix them until it is a sort of wet mass but well mixed.

Add to dough bucket and let rise about 2 hours. Put in the fridge, some can be used in 3 hours. Do not seal the first batch tight. The out gassing will blow the lid off. I just rest the lid on the dough bucket.

Shape and put on corn meal, flour the top for looks, let rise for 30-60 min.

Bake at 450 for 25 minutes. I put mine directly on a pizza stone and spritz the stone and bread with water.



Flour Sack Bread

Thruwurkin

Uses a Ziplock bag instead of the flour sack.

2 1/2 to 3 cups All-Purpose Flour
1 envelope Fleischmann's Rapid Rise Yeast
3 Tbsp Sugar
3 Tbsp Nonfat Dry Milk Powder
1 tsp Salt
1 cup Water
3 Tbsp Vegetable Oil

Combine 1 cup Flour, undissolved Yeast, Sugar, Dry Milk, and Salt in a 1-gallon, heavy duty freezer bag with zipper-lock.

Squeeze upper part of bag to force out air.

Shake and work bag with fingers to blend ingredients.

Heat Water and Vegetable Oil until very warm (120 0F to 130 0F). Add to Flour Mixture. Reseal bag; mix thoroughly by working bag with fingers. Gradually add enough remaining Flour to make a stiff batter that pulls away from the bag.

Remove dough from bag; knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover and let rest 10 minutes.

Roll dough to 12 x 7-inch rectangle. Beginning from short end, roll up tightly as for jelly roll. Pinch seam and ends to seal. Place in greased 8 1/2 x 4 1/2 inch loaf pan.

Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Bake for 30-35 minutes at 375° F until done. Remove from pan and cool on wire rack. Makes 1 loaf.

French Bread

Mike B

- 1 package active dry yeast
- 1 1/4 cups warm water
- 1 Tbsp sugar
- 1 1/2 tsp salt
- 2 3/4 to 3 cups all-purpose flour
- 1 Tbsp cornmeal
- 1 egg white
- 2 Tbsp cold water



Dissolve the yeast in the warm water in a large bowl. Stir in the sugar, salt and 2 cups of the flour. Beat until smooth. Stir in enough of the remaining flour to make the dough easy to handle.

Turn the dough onto a lightly floured surface and knead it until it is smooth and elastic - about 5 minutes. Form the dough into a ball and place it in a greased bowl, then turn the greased side up. Cover the dough with a towel and let it rise in a warm place until the dough doubles in size (approximately 1 1/2 to 2 hours).

Punch the dough down in the bowl, cover it and let it rest for 15 minutes. Grease a cookie sheet, then sprinkle it with the cornmeal. Turn the dough out, knead it down and roll it into a rectangle that tapers at the ends. Roll it up tightly, seal the edge and put it on the cookie sheet. Make 1/4 inch slashes in the loaf at 2 inch intervals. Brush the top of the loaf with cold water. Let the loaf rise until it doubles in size (approximately 1 to 1 1/2 hours).

Heat the oven to 375 degrees F. Brush the loaf with cold water, then bake it for 20 minutes. Mix the egg white with the 2 tablespoons of water and brush it over the loaf. Bake it until the loaf is golden brown and sounds hollow when it is tapped (20 to 25 minutes).

Great-Grandma Gibson's Oatmeal Bread

BigCAT

- 2 cups of boiling milk
- 1 cup of oats (steel cut aka Irish)
- 2 teaspoons of salt
- 1 egg
- 1/2 cup of honey
- 4 tablespoons of shortening



5-5 1/2 cups of flour
2 packets of yeast
1/2 cup of warm water

Add oatmeal to boiling milk, remove from heat, cover, and let stand for two hours.

Dissolve yeast in warm water. Mix yeast and other ingredients with oatmeal (start with five cups of flour and add more a little bit at a time until dough is smooth). Kneading is not necessary, although I find I have to do a little to incorporate the last bit of flour.

Form into loaves, and either fill two loaf pans or place in balls on a parchment-paper lined sheet. Cover and let rise in a warm place until doubled in size (about an hour).

Bake at 350 degrees for 40 to 45 minutes.

Notes: To make the bread pretty, you can brush the loaves with a milk wash (1 Tbsp of milk and 1 Tbsp of water) and then sprinkle oats over the top.

Great Grandma William's Banana Bread

justmike

1/4 cup butter (melted)
1 1/2 cup sugar
2 large eggs
4 banana's (over-ripe and mashed)
6 Tbsp sour cream
3 cups flour
1 tsp baking soda
1 1/2 tsp baking powder
1/2 tsp salt
1/2 tsp vanilla
1 cup walnuts or pecans
(I also add a 1/2 tsp molasses and 1 tsp cinnamon)



Combine butter, sugar and eggs. Stir in the rest of the ingredients.

Pour in a small Dutch oven and bake at 350° F for 45 minutes. Makes 2 small loaves.

Grizzly's Sourdough Damper

Grizzly

Sourdough starter

5 – 6 cups unbleached all purpose flour
Water
1/2 tsp Salt
1 tsp to 1 tbl honey (by taste)
6 – 12 ounces beer, different beers give the Damper a different flavor experiment until you find your favorite, I usually use Fosters Logger

Step 1:

If you think about it take the starter out of the refrigerator the morning before you plan to mix your sponge so it has time to warm to room temperature.

Mix 2 tablespoons or up to 2/3 of your sourdough starter with 2 cups flour.

Add water until the mixture is about twice as thick as pancake batter or thick oatmeal.

Set aside to work in a bowl covered with a damp towel in a warm place at least 4 hours.

I usually do this the night before and allow the sourdough to work overnight.

Step 2:

After the sourdough has had time to fully integrate the “sponge” add 3 cups of flour, ½ Tsp Salt (to taste), 1 Tsp (or more) honey and about 6 oz of beer.

Mix together until it's too thick to stir, flour your hands and knead the dough adding flour or beer until it is proper bread dough consistency, slightly dry and starting to blister.

Place in buttered bowl (not floured) cover with a damp towel.

Note: oil doesn't work – shortening is best, butter next and margarine third. If you flour the bowl the sour dough will eat the flour and end up sticking to the bowl.

Set aside and allow to rise at least 4 hrs or until doubled.

Step 3:

Preheat a 10” Dutch Oven to 350 (either a camp oven with coals or an indoor Dutch Oven).

Carefully turn the dough out of the bowl on to your floured hand, without flattening or punching it down, and place into preheated dutch oven.

Dust with flour for appearance (optional).

Cook for about ½ hour.

Check the bread for color and thump – it will sound hollow when finished. If it seems that the crust is getting too thick lower heat for remaining cooking time. If the top needs to brown more - leave the top off of the Dutch oven for a while if cooking indoors in an oven. Add more coals to the lid if you're cooking outdoors.

I almost always cook this Damper outdoors so my oven temperature varies along with cooking time so I can't be more accurate .

High-Rise Sourdough Bread

ncdodave

- 1 cup sourdough starter
- 1 1/2 cups water
- 5 1/2 cups white flour (bread flour works best)
- 3 Tbs. white sugar
- 4 Tbs. pork lard (or butter)
- 3 tsp dry yeast
- 1 tsp salt

Combine wet stuff, stir in yeast and sugar-set aside.

Combine dry stuff, cut in pork lard.

Start adding dry stuff to wet stuff by the cup full. When dough gets too hard to hand mix, place on work surface and knead in the rest of the dry stuff. Continue kneading this dough until fairly stiff (about 8 minutes) and not sticky feeling, if dough is sticky add a little flour while kneading.

Place dough in greased bowl, flop dough over to grease other side. Let rise until double in bulk. Punch down dough and cut in half, allow to rest 10 minutes, then form 2 round loaves, or loaves for standard loaf pan. if using bread pans lightly grease them, if making round loaves, sprinkle cornmeal lightly on cookie sheets, place formed dough in bread pans or on cookie



sheet and allow to rise again until doubled.

Place in preheated oven at 375° American degrees and bake for 30 to 35 minutes, or until bread is done and sounds hollow when thumped on the bottom of the loaf. Cool on racks.

Baking notes:

No, I do not crisscross slice my loaf tops before baking, you can if you want.

No, I do not bake this bread with a pan of water, or spray water on it while baking, you can if you want.

Yes, I use baker's yeast, Sourdough flavor comes from the bacteria in the starter NOT the yeast! If you want to use just the sourdough starter, go right ahead, rising times will be much longer.

Honey Cornbread

dreadcptflint

- 1 cup AP flour
- 1 cup yellow cornmeal
- 1/4 cup sugar
- 1 Tbsp baking powder
- 1/2 tsp salt
- 2 eggs
- 1 cup heavy cream (I've done this with milk with satisfactory results)
- 1/4 cup vegetable oil
- 1/4 cup honey



In a bowl, combine flour, cornmeal, sugar, baking powder and salt.

In a small mixing bowl beat the eggs. Add cream, oil and honey; beat well.

Stir wet ingredients into the dry ingredients until just moistened.

Pour into a greased 9 inch pan. (I used my 9" Griswold)

Bake at 400° F for 20-25 minutes or until toothpick inserted into middle comes out clean.

Instant Camp Bread

Thruwurkin

- 12 oz Beer, any variety except non-alcohol (keep the bottle or can hidden)
- 2 Tbsp something really sweet (sugar, honey, fruit juice concentrate, etc.)
- 3 cups Self-Rising Flour

Mix the ingredients together and pour the batter into a lightly greased, pre-heated 8" Dutch oven.

Heap it with coals -- keep an eye on them and replace or replenish the coals as necessary (you want it to bake at about 400 degrees).

Soon, the air will be filled with the scent of fresh-baked bread, people will stop by to ask what you're baking, and after 50 minutes your bread will be done to perfection.

The recipe makes one loaf of bread suitable for 2-3 people.

If you plan to use a larger Dutch oven and/or want more servings, adjust the ingredients proportionately.

This bread tastes great fresh from the oven or cold. It will be a rather dense bread with a texture more like muffins or corn bread -- which is actually more period-correct.

I highly recommend using an Irish Stout (like Guinness or Murphy's) for the beer and clover honey as your sweetener.

Johnny Cake

Guard Dog

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

In a large bowl mix milk, eggs and butter. In a separate bowl, sift cornmeal, flours, sugar, baking soda, baking powder and 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 at 350° F for 45 minutes. Rotate oven/lid every 10 minutes.

Johnny Cake 2

chris

- 1 cup cornmeal
- 1/2 tsp soda
- 1 cup white flour
- 1 cup sour cream
- 3/4 cup sugar
- 3 Tbsp melted butter
- 2 tsp salt
- 2 eggs



Mix dry ingredients. Mix wet ingredients. Combine. Pour into a buttered and floured loaf pan. Cook at 375° F for 40 minutes.

King Ranch Pan De Campo

Aggroman

- 5 1/2 cups flour
- 2 cups Biscuit Mix
- 3 oz Evaporated Milk
- 1/2 Tsp Salt
- 1/4 cup Sugar
- 1/2 cup Crisco Lard or butter flavor Crisco

Mix all the ingredients together in a large bowl. After thoroughly mixing, allow the dough to rest for 20 minutes. If using a 14" inch dutch oven, pinch off enough dough to roll out a 12" inch circle that is about 1/4" inch thick. The dough should be 2" inches smaller than the dutch oven being used, such as 8" inch dough for 10" inch Dutch Oven. 10" inch dough for 12" inch Dutch Oven.

Pre-heat the dutch oven to approximately 350 (f) degrees with lid on. Remove lid, grease the inside of the dutch oven with

some Crisco and add the dough. Place lid on the dutch oven and add coals to the top of lid. The coals are about 8-10 on bottom and 18-20 on top. Cook for 15 minutes.

Keep an eye on the bread, checking it after about 5 minutes and flipping it like a pancake to ensure even cooking to a golden brown.

Mom's Cornbread

jeepdad

- 2 cups Corn Meal
- 1 Cup Self Rising Flour -- Mix together
- 1 teaspoon sugar (more or less)
- 1 egg
- Start with one cup then add up until 2 cups Milk.

Mix ingredients to a smooth paste. Pour in Skillet.

Put in oven at 425 for 30-45 minutes until Brown.



Mom's White Bread

Mike B

You could probably do this one in camp, but the recipe is geared toward kitchen baking.

- 1 pkg dry yeast or one cake compressed yeast
- 1/4 cup warm water
- 2 cups milk, scalded
- 2 Tbsp sugar
- 2 tsp salt
- 1 Tbsp shortening
- 6 to 6 1/2 cups all-purpose flour

In a small bowl, soften the active dry yeast in warm water or the cake yeast in lukewarm water.

In a large bowl, combine the scalded milk, sugar, salt and shortening. Stir until the sugar and salt are dissolved. Let the mixture cool to lukewarm.

Stir 2 cups of flour into the milk mixture and beat it until it is lump-free. Add the softened yeast and mix until well combined. Add enough of the remaining flour, a cup at a time, to make a moderately stiff dough.

Turn the dough out on a lightly floured surface and knead it until it is smooth and satiny. This should take 8 to 10 minutes.

Shape the dough into a ball. Put the ball in a lightly greased bowl and turn it once to grease the surface. Cover the bowl with a towel and let the dough rise in a warm place until it has doubled in size (possible 1 to 1 1/2 hours). Turn the dough out, punch it down and knead it into a ball. Put it back in the bowl, cover with a towel and let it rise again until it is double in size.

Turn the dough out on a lightly floured surface, punch it down and knead it again. Cut the dough into two portions. Shape the portions into smooth balls, cover and let them rest for 10 minutes.

Shape the balls into loaves and place in two greased loaf pans. Cover with a towel and let rise until the loaves are double in size (about 1 hour).

Bake the loaves in a 400° F oven for 35 minutes or until the loaves are done. After 15 minutes, check to see if the tops are browning too fast. If they are, loosely cover the loaves with aluminum foil for the remaining 20 minutes.

Turn the loaves out onto a cooling rack or board. While they are still hot, lightly coat the tops with butter.



No Knead Bread

Joanne

I made this bread at the recent IDOS Region II DOG. It's a simple recipe that turns out a nice loaf of bread and is especially suited for Dutch Ovens. I baked it in a regular depth 12" Lodge oven. This recipe assumes that you are cooking in your oven, so it says to remove the lid and let the bread brown. Of course you can't do that when cooking outdoors, so just watch the bread then remove it when it's done. You'll still get a nice crust.

Make up the dough before you go to bed, and the next morning you'll be ready to bake some fresh bread.

3 cups bread flour
1/4 teaspoon instant yeast
3/4 tablespoon kosher salt (or 1 teaspoon table salt)
1 1/2 cups warm water
Covered pot (five-quart or larger cast iron, Pyrex, ceramic, enamel...something that can go into a 450° F oven.)



Mix dough: The night before, combine all ingredients in a big bowl with a wooden spoon until the dough just comes together. It will be a shaggy, doughy mess. Cover with plastic wrap and let sit 12-20 hours on counter top. Dough is ready when its surface is dotted with bubbles.

Shape and preheat: The dough will now be wet, sticky and bubbly. With a wet spatula, dump the dough on a floured surface. Fold ends of dough over a few times with the spatula and nudge it into a ball shape. You can use your hands if you like, just keep your hands wet so that the dough does not stick. Generously dust a cotton towel (not terrycloth) with flour. Set dough seam side down on top of towel. Fold towel over the dough. Let it nap for 2 hours. When you've got about a half hour left, slip your covered pot into the oven and preheat to 450° F.

Bake: Your dough should have doubled in size. Remove pot from oven. Holding towel, dump wobbly dough into pot. Doesn't matter which way it lands. Shake to even dough out. Cover. Bake 30 minutes. Uncover, bake another 15-20 minutes or until the crust is beautifully golden and middle of loaf is 210° F. Remove and let cool on wired rack. If not eating right away, you can re-crisp crust in 350° F oven for 10 minutes.

Yield: one 1 1/2 lb loaf.

Nutter Butter 'Nana Bread

Guard Dog

2 1/2 cups all purpose flour
1 cup sugar
3 1/2 tsp. baking powder
1 tsp. salt
1 cup bananas (mashed)
3/4 cup peanut butter
3/4 cup milk
1/4 cup Canola oil
1 large egg

Grease 9"x 5"x 3" loaf pan.

Combine flour, sugar, baking powder, and salt in large bowl...add banana, peanut butter, milk, Canola oil, and egg. Beat vigorously scraping sides and bottom of bowl until well blended.

Bake at 350° F for 60-65 minutes (until toothpick inserted in middle comes out clean).

*Allow to cool 10 minutes---remove from pan to cooling rack.

Old-Fashioned Brown Bread

Art & Pat Burns

2-1/3 cups boiling water
1 cup old-fashioned oats
1/2 cup butter, cubed
1/3 cup molasses
5-1/2 to 6-1/2 cups all-purpose flour
5 tsp. active dry yeast
2 tsp. salt



In a large bowl, pour boiling water over oats. Stir in butter and molasses. Let stand until mixture cools to 120-130 degrees, stirring occasionally.

In another bowl, combine 3-1/2 cups flour, yeast and salt. Beat in oat mixture until blended. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Shape into greased 9" x 5" loaf pans, or use Dutch oven. Cover and let rise until doubled, about 30 minutes, I shaped loaves and left on work board covered. I cut a circle of parchment paper to put in the bottom of Dutch oven, worked out pretty good, easy clean up.

Bake at 375 degrees for 35-40 minutes or until golden brown. Remove from pans to wire racks to cool.

One Pot Bread

Steve

8" or 10" Dutch oven

2 1/4 cups tepid water
2 tsp salt
1 tsp yeast (about or little more is okay)
4 cups flour

Now you mix all the ingredients in the one pot with a wooden spoon. Let it rise for 1 hour to 1 1/2 hours at room temperature and break it with a wooden spoon. Put Dutch oven or pot in the cooler or refrigerator for over night or about 12 hours, with the cover on. When it comes out you do not break the top again but see how it rose up. Then cook it with coals or in an oven at 425 ~ 450 for about 40 minutes. The bread should turn out of the pot after setting for a while as the sides of the bread will pull away from the pot or Dutch oven.

Note: In an oven you cook pot or DO with the cover off. With coals - you know you have to use coals on the Dutch oven cover.

Author: Jacques Pepin

Paska Bread

Staci

Makes 3 - 4 Loaves of bread

10 - 12 cups flour
2 cups milk
8 eggs, beaten

1 cup sugar
 3 sticks oleo, softened
 1 tsp salt
 2 packets of dry active yeast
 Raisins (optional)
 2 egg yolks
 Water



Mix together 1 Tbsp sugar with yeast.

Scald milk, mix 1 cup of milk with butter – stir until melted. Cool remaining cup of milk to lukewarm (about 120 degrees) and mix with yeast mixture. Stir remaining sugar and salt in milk and butter mixture.

Mix yeast, milk, eggs, and raisins in with flour. Knead until dough is smooth and elastic

Grease bowl – roll dough in bowl, cover and let set until doubled in size. Punch down, let rise again until doubled in size again.

Divide dough into 5 equal portions

*Grease pots, place dough in pots cover and let rise until doubled. With fifth dough portion make braids, twists, crosses, etc. - cover, and let rise. Decorate dough with braids and fasten into lace with toothpicks.

Mix together egg yolks and water, brush on dough.

Bake at 350 degrees for 40 – 50 minutes.

We always used old coffee cans and pots

Pepperoni Bread

campmaster

Pizza Crust in a tube
 Tomato Sauce
 Oregano
 Basil
 Garlic Powder
 Onion Powder
 Pepperoni
 Cheese



Pat out dough. Layer sauce, spices, pepperoni, sauce, spices, then cheese. Leave 1 inch or so on the seam side for sealing. Roll up and put it seam side down. Pull top part of dough out and tuck under end to seal. Use kitchen scissor to cut vents. Cut at least half way down bread. Grill with 15 briquettes per side for 20 minutes or more using indirect heat.

Potato Bread

Mike B

1 medium potato, peeled and diced
 1 1/2 cups water
 2 packages active dry yeast
 3 1/2 cups flour
 3 tbsp sugar
 2 tbsp shortening (melted and warm)
 1 tbsp salt



1 tbsp flour (to dust top of loaf)
10" Dutch oven

Boil the diced potato in the water for 12 minutes or until tender. Do not drain. cool the potato and water to warm and set aside 1/2 cup of the liquid. Mash the potato thoroughly in the remaining water.

In a large mixing bowl, bloom the yeast with the 1/2 cup potato water and the sugar. Add the potato mixture, shortening and salt. Mix thoroughly, then add 2 cups of flour and mix thoroughly. Add the remaining 1 1/2 cups flour and mix thoroughly.

Turn the dough out onto a lightly floured surface. Knead the dough until it is moderately stiff, smooth and elastic. Place the dough in a lightly greased bowl, cover with a towel and let it sit in a warm place for one hour. The dough should roughly double in size.

Turn the dough out and punch it down. Form it into a ball and put it the greased Dutch oven. Cover the oven and let it sit in a warm place for 35 minutes.

Dampen the top of the dough and sprinkle some flour on top. Bake the dough for 40 to 45 minutes at 375° F. Use 16 briquettes on top and 8 on the bottom. Remove from the oven and cool on a rack.

Pumpkin Cornbread (Gluten Free)

greekspedoman

1 1/2 cups Corn Flour
1 1/2 Tbs baking powder
1 1/2 tsp salt
3/4 tsp ground cinnamon
1/2 tsp ground nutmeg
1 1/2 cups cornmeal
3 large eggs
1 1/2 cups pumpkin puree (canned or freshly cooked and processed)
1 cup brown sugar
1/2 cup Canola oil
1 1/2 Tbs molasses



Preheat dutch oven with a ring of about 17 briquettes around the outside of the bottom of the Dutch oven.

Sift flour, baking powder, salt and spices in a large mixing bowl. Whisk in cornmeal.

In separate bowl, beat eggs lightly. Whisk in pumpkin, brown sugar, oil and molasses.

Make a well in the dry mixture. Add pumpkin mixture and blend batter with a few quick strokes.

Pour a thin pool of vegetable oil on the bottom of the Dutch oven. When the batter hits this, it will fry it quickly and make a nice crust. Plus, you can easily get the cornbread out of the Dutch oven when it is done.

Pour batter into the Dutch oven. Bake -with the lid on – for 30 minutes, or until cornbread is browned and the surface has a slightly springy feel. Put an additional 15 briquettes on the lid of the Dutch oven to brown the top.

Rosemary-Parmesan-Olive Bread

dmb90260

An enameled cast-iron Dutch oven with a tight-fitting lid yields best results, but the recipe also works in a regular cast-iron Dutch oven or heavy stockpot. Use a mild-flavored lager, such as Budweiser (mild non-alcoholic lager also works). The bread is best eaten the day it is baked but can be wrapped in aluminum foil and stored in a cool, dry place for up to 2 days.

Makes 1 large round loaf.

3 cups unbleached all-purpose flour (15 ounces), plus additional for dusting work surface
1/4 teaspoon instant or rapid-rise yeast
1 1/2 teaspoons table salt
4 ounces finely grated Parmesan cheese (about 2 cups)
1 tablespoon minced fresh rosemary
3/4 cup plus 2 tablespoons water (7 ounces), at room temperature
1/2 cup chopped green olives (pitted)
1/4 cup plus 2 tablespoons mild-flavored lager (3 ounces)
1 tablespoon white vinegar



Whisk flour, yeast, salt, Parmesan, and rosemary in large bowl. Add water, olives, beer, and vinegar. Using rubber spatula, fold mixture, scraping up dry flour from bottom of bowl until shaggy ball forms. Cover bowl with plastic wrap and let sit at room temperature for 8 to 18 hours.

Lay 12- by 18-inch sheet of parchment paper inside 10-inch skillet and spray with nonstick cooking spray. Transfer dough to lightly floured work surface and knead 10 to 15 times. Shape dough into ball by pulling edges into middle. Transfer dough, seam-side down, to parchment-lined skillet and spray surface of dough with nonstick cooking spray. Cover loosely with plastic wrap and let rise at room temperature until dough has doubled in size and does not readily spring back when poked with finger, about 2 hours.

About 30 minutes before baking, adjust oven rack to lowest position, place 6- to 8-quart heavy-bottomed Dutch oven (with lid) on rack, and heat oven to 500 degrees. Lightly flour top of dough and, using razor blade or sharp knife, make one 6-inch-long, 1/2-inch-deep slit along top of dough.

Carefully remove pot from oven and remove lid. Pick up dough by lifting parchment overhang and lower into pot (let any excess parchment hang over pot edge). Cover pot and place in oven. Reduce oven temperature to 425 degrees and bake covered for 30 minutes. Remove lid and continue to bake until loaf is deep brown and instant-read thermometer inserted into center registers 210 degrees, 20 to 30 minutes longer. Carefully remove bread from pot; transfer to wire rack and cool to room temperature, about 2 hours.

Rustic Country Bread

Joanne

This bread uses a pre-ferment known as “poolish”. It lets the bread develop great flavor and an irregular grain. When it’s done right, the bread will have a crisp crust and a moist, chewy interior with beautiful holes.

This bread is prepared on the cool side. Don’t heat the water and don’t let the dough rise in a warm area. 74°F is the optimum rising temperature.

Poolish:

1 cup cool (not cold!) water
1 3/4 cups unbleached all-purpose flour
1/8 teaspoon active dry or instant dissolving yeast

Mix together in a medium bowl and cover with plastic wrap. Let stand at room temperature for 12 to 16 hours. Look for a bubbly surface, with creases just beginning to form between the bubbles. (Note: The smaller the amount of yeast, the longer the poolish will take to develop.)

Dough:

poolish (all of it)
1 cup cool (not cold!) water
1 table kosher salt
1 teaspoon active dry or instant dissolving yeast
3 to 3 1/2 cups all purpose flour (use only 3 to start)

Combine polish, water, salt, yeast and enough flour to make a soft dough. Turn out onto a lightly floured board and knead for 3 to 5 minutes, until dough is smooth and slightly springy. (Note: Use only minimal flour when kneading. Dough will be soft to very soft, and you may need to use a dough scraper to assist you.)

Place a dry bowl, cover with plastic wrap and let rise for about 40 minutes. Lightly flour the top of the dough and, using your scraper, turn out the dough onto a well flowered surface. **DO NOT PUNCH DOWN!**

Pat the dough gently. Do not deflate it any more than necessary. Stretch the dough and fold in thirds. Turn 90°, stretch, and fold again. Return to the bowl, smooth side up, cover with plastic wrap, and let rise for about 40 minutes. Turn out. Fold and stretch again. Return the dough to the bowl and let rise for about 40 minutes. Turn out and stretch a third time. (Note: If the dough was mixed by hand, do the three sets of turns. If the dough was mixed in a machine, do two sets of turns.)

Return the dough to the bowl and let rise for about 40 minutes. Turn the dough out and divide it in half. Lightly shape each half into a loose round. Cover and let rest 20 minutes.

Gently form into desired shapes. Place on semolina-covered, or lightly greased, baking sheets and let rise until three quarters of the way to doubled.

Preheat oven, with a baking stone, to 450° F to 400° F.

Gently slash the top of each loaf and slide pans onto the baking stone. Immediately spray the inside the oven with water and shut the door. Spray breads and oven with water three times in the first 2 minutes. Reduce oven temperature to 425° F.

Bake the bread for 20 to 25 minutes or until it's golden brown, and it's internal temperature at the center registers 205° F.

Scotch Shortbread

Charlee Turner

- 1 cup butter at room temperature
- 1/4 cup confectioner's sugar
- 2 cups all-purpose flour
- 1/2 tsp vanilla

Preheat oven to 350 degrees. Cream butter, blend in sugar gradually. Add flour gradually, add vanilla. Press mixture into a greased cookie mold.

Bake in the center of a moderate 350 degree oven for 15 minutes, or until light brown on top. (Be careful, these cakes brown very quickly near the end of the baking time) Let shortbread cool in molds 5-10 minutes before removing.

Sourdough Harvest Loaf

chris

- 1 cup proofed (overnight) sourdough starter
- 2/3 cup Sugar
- 1/4 cup Melted butter
- 2 Eggs
- approx. 1 1/2 cups total shredded carrots, apple(USA Gala here), zucchini
- 2 tsp Cinnamon
- 1 tsp Baking powder
- 1/2 tsp sea salt
- 1 3/4 cup AP flour
- Optional (not included here) 1/2 cup chopped Pecans and/or 1/2 cup Coconut



Mix all dry ingredients together. Mix shredded fruit and veggies into dry mix.

Combine all wet ingredients, then add to dry. Mix.

Bake at 350° F for about 1 to 1 1/4 hours. Done when toothpick comes out clean.

Cool, slice and serve (with butter-yum!).

Strawberry Bread

toby2win

Sugar free.

- 3 1/2 C. flour
- 2 tsp. baking soda
- 2 tsp. baking powder
- 1 tsp. salt
- 1 C. Splenda
- 1/8 cup Maltitol
- 1/8 cup agave nectar
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 3/4 C. vegetable oil
- 2 10 oz containers of frozen strawberries
- 1 8 oz pkg. cream cheese, softened

Thaw strawberries and reserve 1/2 cup liquid. Combine all dry ingredients and mix well. Make a well in the flour mixture and pour all liquid ingredients into it. Mix by hand. Grease and flour 2 8"x4" loaf pans. Pour mixture into pan and bake at 350 degrees for 1 hour or until toothpick is inserted and comes out clean. Add strawberry juice to cream cheese for spread. Serve spread on the side or the loaves may be sliced and cream cheese may be placed into the layers.

Stuffed Mexican Cornbread

Outpost Jim

- 2 Boxes Jiffy Brand cornbread muffin mix
- 1 lb ground beef
- 1 cup shredded cheddar cheese
- 1 package chili/taco seasoning
- 1 medium onion – chopped
- 1 green pepper - chopped
- 1 red pepper – chopped
- 1 small can green Chiles
- 1/4 cup shortening
- 1 can of creamed corn

Brown ground beef with onions and chili/taco seasoning on upturned lid of 12" Dutch oven over a full bed of coals or on a propane stove.

Prepare Dutch oven by greasing inside with shortening and dust with regular flour or some of the dry cornbread mix.

Prepare cornbread muffin mix according to directions in a separate mixing bowl. Add diced peppers, chili's and creamed corn to mixed batter. When the beef is cooked, remove from heat and drain excess grease. Pour just enough cornbread batter into the Dutch oven to cover the bottom. Then add ground beef and shredded cheddar cheese and spread evenly. Pour in remaining batter over beef/cheese layer.

Place lid on oven and bake with 9 coals on bottom and 16 coals on top for 45 minutes, or until top of cornbread is golden brown.

Sweet Honey Cornbread

Paul

Finally using my wedge pan for what it was intended for - also just picked up a small corn-stick pan and thought I'd give it a try too. Personally, I like my cornbread sweet and moist, so here ya go...

- 1-1/4 cup all purpose flour
- 1 cup yellow corn meal
- 1/3 cup white sugar
- 3 tsp. baking powder
- 1 tsp. salt
- 1/3 cup honey
- 1 egg
- 1 tsp. vanilla extract
- 1 can sweetened condensed milk (300ml)
- 1/2 cup butter (melted)
(extra milk)



Thoroughly mix all dry ingredients. Add condensed milk, egg, honey, vanilla and butter. The batter should be fairly thick at this point. I add just enough regular milk to thin it out a bit - making it smoother and easier to pour.

Preheat oven and CI pans to 400 deg. When good and hot, lightly oil pan and sprinkle with corn meal. Spoon in batter and return to oven. Bake for 15-18 minutes, until inserted toothpick comes out clean. If using a shallow corn-stick pan, things will cook faster. You need to watch carefully - the higher sugar content means it will burn faster. I only wait a minute or two before removing the cornbread to a cooling rack.

Taco Stuffed Cornbread

Polly Wog

- 1 1/2 pounds ground beef
- 1 cup water
- 1 (1.25-ounce) package taco seasoning mix
- 1 (4-ounce) can whole green Chiles
- 1 large plum tomato, cut into 7 round slices
- 2 (8 1/2-ounce) packages cornbread mix
- 1 (15-ounce) can cream-style corn
- 1 cup water
- 2 large eggs
- 2 cups (8 ounces) shredded cheddar cheese
- Garnish: salsa and sour cream



Preheat oven to 425°F (220°C). Heavily grease 11-inch oven-proof, non-stick skillet.*

Brown beef; drain. Stir in water and seasoning mix; bring to a boil. Reduce heat to low, stirring occasionally, for 5 to 6 minutes or until mixture is thickened.

Spread Chiles apart and slice each Chile lengthwise in half. Place Chiles rib side up in starburst pattern in prepared skillet. Place tomato slices in circle between each Chile tip; place one tomato slice in center of pan.

Combine cornbread mix, corn, water and eggs in large bowl; stir well. Spread half of batter on top of Chiles and tomatoes; top with ground beef and cheese. Spread remaining batter over cheese.

Bake for 35 to 40 minutes or until wooden pick inserted in cornbread comes out clean. Immediately invert skillet onto serving platter. Garnish as desired.

3 Cheese Bread

John

Dough:

- 1/2 Cup milk
- 1 egg
- 1/4 cup of warm water
- 3 TBS olive oil
- 1 tsp salt
- 3 cups bread flour
- 2 tsp yeast

Filling:

- 1 cup (4 oz) shredded sharp cheddar cheese
- 1/2 cup shredded Swiss Cheese
- 1/4 cup grated Parmesan Cheese

In a small bowl mix the yeast and warm water and set aside for about 5 minutes or so. After the 5 minutes, mix 2 of the cups of the flour and all the rest of the dough ingredients. Add the third cup of flour gradually until the dough comes together and is workable. Turn out the dough onto a floured surface and knead for about 10 minutes and is no longer sticky.

Roll the dough out into an 18 x 12 rectangle. Combine the filling ingredients and sprinkle to within 1/2 inch of the edges. Beginning with the long end, roll up tightly, and pinch to seal. Place the seam side down on baking sheet. With a sharp knife, cut lengthwise down the center about 1 inch deep. Keeping the cut side up, form into an "S" shape. Tuck both ends under the center of the "S". Cover and let rise in a warm place until doubled in size.

Bake at about 350 degrees for 35-40 minutes.



Unleavened Bread

Willy-England

- 2 fl oz Lukewarm water
- 2 Tbsp of sugar
- 1 Tbsp yeast "instant"
- 16 fl oz lukewarm milk
- 1 oz Butter at room temperature
- 2 Tbsp spoons salt
- 1 1/2 lbs Pain flour

Combine flour, yeast, salt, butter, sugar, water, milk.

Make a stiff dough, transfer to a floured surface and knead; leave to stand for 2-3 hours.

Place dough in large greased bowl and punch down risen dough with your fist, cover with damp cloth, leave to stand for 30-45 minutes.

Preheat oven, cook at 375° F / 190° C / gas 6.

Bake until brown and firm then cool on a rack.



Zelix Style Kicked Up Cornbread

Zelix

- 3/4 cup of corn meal
- 1 cup of AP flour
- 1 cup of milk
- 2 teaspoon of baking powder
- 3 frozen turkey sausage patties
- 1/2 green bell pepper
- chili powder
- rubbed sage
- onion powder
- 1/2 cup of cheddar cheese



Put a teaspoon of olive oil in the bottom of a heated 6" Dutch oven. Toss in sausage patties and green pepper. Cook at 300 degrees until done.

Toss herbs in sausage patties and green pepper mixture and heat through for 5 minutes.

Mix corn meal, flour, milk, baking powder in a bowl.

Remove the contents from the Dutch oven. Spray the insides with cooking spray.

Pour in 1/2 of cornbread mixture. Toss in the sausage mixture. Spread cheese on top. Pour the other 1/2 of the mixture on top.

Bake at 300 degrees until done.

Cut the top and shove some butter in it. put lid on and let it melt.

Zucchini Bread

Mike B

12" Dutch oven.

- 3 eggs
- 1 cup olive oil
- 2 cups sugar
- 2 teaspoons vanilla
- 2 cups coarsely grated zucchini
- 1 can (8 oz.) crushed pineapple, drained
- 3 cups all purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1/2 teaspoon baking powder
- 1 1/2 teaspoon cinnamon
- 3/4 teaspoon nutmeg
- 1 cup chopped walnuts
- 1 cup raisins

Beat eggs in a bowl. Add oil, sugar and vanilla; continue beating mixture until thick and foamy. Stir in zucchini and pineapple.

In a separate bowl, combine flour, salt, baking powder, baking soda, cinnamon and nutmeg. Add dry ingredients to wet, one third at time, stirring to wet everything. Add walnuts and raisins, blending gently.

Pour the mixture into a Dutch oven that has been sprayed with non-stick vegetable oil or lined with parchment paper. Bake at 350 degrees for an hour, until a toothpick inserted in the center comes out clean. Cool for 10 minutes before turning out of Dutch oven.

Biscuits, Rolls, etc.

Bacon Biscuits

hvac1877

3 strips lean bacon (can add as much you want)
2 cups all purpose flour
2 teaspoons baking powder
1/2 teaspoon backing soda
1 teaspoon salt
1 teaspoon unsalted butter,soften
2/3 cup butter milk(might need 1 cup)
melted butter or buttermilk for brushing tops



Preheat dutch oven to 450 F

fry bacon in cast iron skillet or frying pan until crisp. Pour off 1 teaspoon of the rendered fat as the bacon fries and reserve it. Crumble the bacon.

In a bowl,mix together the flour,baking powder,baking soda,and salt. Sprinkle the reserved bacon fat over the flour and add the butter. Using your fingers,rub in the fat until it disappears into the dry ingredients. Add the bacon and buttermilk and stir until the dough is soft and light but not sticky. Turn dough out onto a floured board.

With floured hands,knead the dough just until smooth. Do not over work. Roll dough out to a 3/4 inch thickness and cut out biscuits with a 3 inch round biscuit cutter. Place the biscuits in the greased dutch oven. Bake for 12 to 15 minutes,at which point the biscuits should have a golden brown top. Remove from the oven and immediately brush tops with melted butter or buttermilk. Serve warm.

Source: From the cookbook *Judith Olney on Bread*.

Bacon Potato & Cheese Dinner Rolls

Carolyn™

2 Cups Plain Flour
1 Sachet dried yeast 7g (1 tsp)
1/2 tsp salt
1 tsp sugar
1 Egg lightly beaten
2 Tbsp melted butter (cooled)
3/4 Cup Warm Water

Topping:

1 Cup diced Bacon
2 Medium Potatoes Diced 5mm
1/2 Cup Grated Tasty Cheese

Optional Flakes Garlic and Chili
Extra oil for brushing



Make A Sponge with 1 Sachet Yeast, 1 tsp Sugar, 1 Tablespoon Flour & 2 Tablespoons Warm Water- wait till it bubbles.

Grease 4 mini tins or tray.

Put into Bowl Flour, sugar, salt, egg, melted butter, yeast sponge and 3/4 cup Warm Water mix and then turn out and knead for approximately 10 minutes or until smooth and elastic.

Put into lightly oiled bowl and put into a warm draft free place covered until double in size. (optional I used small top container of my Thermal Pot)

(Optional I put about 1" hot water into the larger Thermal Pot container)

(Optional I put the small container into the large and the lid on and closed the Thermal Pot.)

The dough doubled within 30 minutes.

Prepare Topping

Diced Potato, Diced Bacon and Grated Cheese.

Fry Bacon in 1 Tablespoon of vegetable oil until starting to brown.

Remove Bacon and Fry Potato until tender and brown, Mix in Bacon and put aside to cool.

Punch Down and Divide Doubled Dough into 4. Shape into four rolls (I divided each roll into 5 and put in tin brush with extra Oil) or put on tray. Spread tops with bacon and potato mix, then Sprinkle on Cheese and pinch of Garlic and Chili flakes if desired. Cover with a clean cloth (some like to use cling wrap) and put in a warm draft free place to again double.

Mine took approximately 1.30 hours.

Bagels

chris

Sponge:

- 1 tsp. instant yeast
- 4 cups bread flour
- 2 1/2 cups warm water

Dough:

- 1/2 tsp instant yeast
- 3 3/4 cups bread flour
- 2 3/4 tsp salt
- 2 tsp malt powder or
- 1 Tbsp malt syrup, honey or brown sugar (I used pure maple syrup)



The night before

Stir yeast and flour in large mixing bowl. Add water, mix until blended then cover with plastic wrap and allow to rise 2 hrs. This is your 'Sponge'. (I placed mine in a sink of warm water for 1 1/2 hrs so as to be able to see the opening ceremonies of the 2010 Olympics)

Remove wrap. Stir in additional yeast, 3 cups flour (I halved mine, so 1 1/2 cups flour were used), and malt powder (or substitute). Mix well. Turn out on floured surface and knead in remaining flour for 10 minutes. Dough will be stiffer than regular bread dough.

Immediately after kneading divide into 12 (6 for me) portions. Roll into a ball. Cover with damp towel and let rest 20 min.

Shape bagels by pushing your thumb through the center and rotate the dough until shaped.

Place on an oiled cookie tray (lined with parchment if you have it). Cover with plastic and allow to rise 20 min.

Refrigerate overnight.

Baking day

Preheat oven to 500° F. Bring a large pot of water to a boil. Add 1 Tbsp. Baking soda to water (Something to do with changing the alkalinity of the water - don't know if it made a difference or not).

When the water is boiling drop in a couple of bagels at a time. Boil 1 minute. Flip them and boil 1 minute on other side.(They will grow here-make sure there's room)

Remove with slotted spoon to a parchment lined tray, sprinkled with corn meal. Top while hot with sesame or poppy seeds, onion or garlic powder or whatever suits you.

Once they're all topped place into oven. Turn heat down to 450° F. Bake 5 minutes, then turn the pan and bake 5 minutes more. Remove from oven. Allow to cool as long as you can stand to. Slice, toast and enjoy!

Bee Sting Buns

Polly Wog

- 2 8 oz. cans refrigerated Crescent Rolls
- 8 oz. package cream cheese
- 1/4 cup (1/2 stick) melted butter or margarine
- 1/4 cup firmly packed light brown sugar
- 3 Tbsp honey
- 1 tsp grated orange peel
- 1/2 tsp. vanilla or almond extract
- 1/3 cup slivered almonds



Preheat oven to 375 degrees.

Unroll Crescents and divide into scored triangles. Cut cream cheese block into 16 cubes. Place one cube at base of each triangle and roll up to enclose cheese. Bring ends of crescents together, forming balls.

Spray 16 muffin cups with nonstick coating. Combine remaining ingredients and spoon into bottoms of muffin cups. Place ball of dough in each cup. Bake 15 to 20 minutes, until golden brown and bubbly. Let cool 1 minute, then immediately invert onto foil.

Biscuits

Tom Kurth

- 2 cups flour
- 2 Tbsp sugar
- 4 tsp baking powder
- 1/2 tsp salt
- 1/2 cup shortening (I use margarine)
- 2/3 cup milk
- 1 large egg beaten

Sift together flour, sugar, baking powder and salt. Cut in shortening.

Combine milk and egg. Add milk/egg to dry ingredients. Stir until dough follows fork around bowl. Turn onto a lightly floured surface and knead about 20 strokes. Roll out to about 3/4" thickness. cut into 2" rounds and place on un-greased cookie sheet 3/4" apart for crusty biscuits, closer for soft sides. Bake in a 450 F oven for 10-14 minutes or until golden brown.

These can be chilled for up to 3 hours before baking. They freeze well, baked or unbaked. Frozen ones should bake a little longer.

For camping I make them ahead and freeze, then try to use before they thaw. In DO I had to turn them halfway through the baking time because the tops weren't browning.

These also microwave well to rewarm after baking. Good enough that I've had to bake 4 batches for my wife to take to work while someone else brought in sausage gravy for a department breakfast.

Bucks Womp-Um Breakfast Buns

Buckru

WOMP BISCUITS- A can of biscuits you womp on the counter to open. Also applies to crescent rolls but are not womped as hard.

- 2 tubes of womp crescent rolls
- Jimmy Dean sausage
- 2 eggs
- grated cheddar cheese
- wax paper or whatever you choose.

Womp one of the crescent roll tubes on the counter to open.

WITHOUT separating the triangular perforations, unroll it onto the wax paper.

Now womp the second tube.

Place the second one along side of the first one and mash the two long sides together to form one big semi square.

In a bowl, beat your eggs, add sausage and mix well.

Spread it out over the crescent rolls leaving a little space around the edges.

Spread cheese on top.

Now roll the concoction up like you would cinnamon rolls into a big log.

Cut the log like you would cinnamon rolls, about 1.5 inches long.

Set em in the DO and bake at 350° F for 20 to 30 minutes or until done.

Its quick, easy and taste pretty good.

Butter Flake Dinner Rolls

John

14" Dutch oven.

- 1/2 cup warm water
- 1 Tbs. yeast
- 1/2 cup sugar
- 1 tsp. salt
- 3 eggs, lightly beaten
- 1 cup warm milk
- 3/4 cup softened butter, divided
- 4-5 cups flour



Dissolve the yeast in warm water. Add the sugar and let stand for 5 minutes. Add salt, eggs, milk and 1/2 cup butter. Mix in 4-5 cups of flour, or enough to form a very soft dough. It will be pretty sticky. Cover and let rise until doubled.

Turn dough out onto a floured surface and divide in half. Roll each half into a circle and spread with additional 1/4 melted butter. Cut into wedges as if you were cutting a pizza. Roll each triangle into a crescent roll and place in a greased DO. Let rise 45 minutes.

Bake at 350° F, using 11 coals on the bottom and 17 on top, for 20 minutes or until golden brown. Remove from heat and brush tops with melted butter. Serves 8-10.

Buttermilk Biscuits

Allen

2 cups all-purpose flour
1 Tbs baking powder
1 tsp baking soda
1 tsp salt
6 Tbs Cold Butter
1 Cup cold buttermilk
10" dutch oven



Mix the dry ingredients.

Chop up the cold butter into small chunks and use a fork to blend it into the flour. Add the buttermilk. Should be a moist consistency.

I had to add two dollops of B-milk beyond 1 Cup to get it right.

Use your hands to form it into a ball. Place on floured surface and fold over 3 times. By hand, gently press into a thick slab.

Cut out biscuits and place into a pre-heated Dutch oven.

Bake till golden brown.

Buttermilk Stick Biscuits

dmb90260

Servings: Makes 6 biscuits.

Note: The dry ingredients can be combined ahead of time and stored in a plastic bag. Use green sticks at least one-fourth-inch thick and 3 feet long, or similar-sized bare wooden dowels that are free of paint or stain and have been soaked in water for 30 minutes to prevent burning.

1 cup flour
1 teaspoon baking powder
1/4 teaspoon baking soda
Heaping 1/4 teaspoon salt
2 tablespoons bacon fat, butter or shortening
1/3 cup buttermilk

Prepare coals in a fire pit or grill. The coals will be ready when they have all caught fire and are glowing a rich red.

While the coals are heating, mix the flour, baking powder, baking soda and salt in a medium bowl. With a fork, cut in the bacon fat until the mixture resembles small peas. Stir in the buttermilk until thoroughly combined, and knead for 1 minute.

Using floured hands, divide the dough into six pieces. Mound dough over the tip of each of six sturdy sticks, and spread the dough over the tip (resembling a cattail), so that it is about 4 to 5 inches in length and 1-inch in diameter.

When the coals are glowing red, spread them in the pit or grill. Place the prepared sticks 4 to 5 inches over a hot fire, turning for even cooking, and cooking until the outside of each biscuit turns golden-brown and the inside is fluffy, 8 to 10 minutes. The biscuits should slide easily off the sticks when done. If the outside is browning too quickly, move the stick a little farther from the heat; if the biscuits are taking too long to cook, move them a little closer. Serve with butter, maple syrup, jam or honey.

Buttery Cloverleaf Rolls

jeepdad

4 1/2 teaspoons (2 packets) active dry yeast
1/2 cup warm water
1 1/2 cups warm milk
1/4 cup honey
1 tablespoon olive oil
1 large egg
1/4 cup unsalted butter, softened
2 teaspoons salt
5 1/2-6 cups all-purpose flour, or more if needed
melted butter for brushing



In the bowl of your electric mixer (with an attached dough hook), combine warm water, yeast, olive oil and 1 tablespoon honey and mix with a spoon. Let sit until foamy, about 10-15 minutes. Add warm milk, remaining honey, egg and butter, and mix on low speed until just combined, then add in 2 cups of flour and salt. Mix on low speed, gradually increasing to medium as flour becomes incorporated. Slowly add the remaining flour 1 cup at a time, stopping at 5 cups. Knead the dough on medium speed for 4-5 minutes, then check to see if the dough is sticky. If it is too sticky, add a bit more flour and knead until it becomes smooth, but you want some stick to it. Remove dough from the bowl and form into a ball with your hands, covering with a bit more flour until it is no longer sticking to your hands.

Brush a large bowl with melted butter. Add dough to the bowl, turning once or twice to cover in butter. Place a towel over top and let rise in a warm place for 1 1/2-2 hours. Punch dough down, then transfer to a floured workspace. Tear small pieces of dough off the larger piece, and roll into balls slightly larger than one inch wide. You will end up with about 90 dough balls. Brush a muffin tin with melted butter, then add 3 dough balls to each tin. Cover and let rise again, in a warm spot, for about an hour.

Preheat oven to 375 degrees. Brush the tops of each clover with a hefty glug of melted butter. Bake for 11-12 minutes, or until tops are just golden brown. Remove from oven and brush tops with melted butter again, repeating the brushing another few times as the rolls cool. Remove from the tins and serve.

Camping Skillet Biscuits

Wishbone

2 cups sifted flour
3-3/4 tsp. baking powder
1 tsp. salt
6 Tbs. cold shortening (can use butter flavored shortening also)
6 Tbs. canned or regular milk
6 Tbs. water

Sift together the flour, baking powder and salt. Work the cold shortening into the flour. With a fork stir in the milk and water.

Turn out dough onto lightly floured board. With floured hands pat into a round. Knead a few seconds or until dough is smooth. Roll to 1/4" thickness. Cut into 2-1/2 inch rounds.

Cook on lightly greased, hot skillet or pancake griddle over very low heat until brown on underside and about 1" high; then turn and brown other side.

Makes about 18 biscuits. Especially good for camping cooking. You can also bake these in any Dutch Oven at 350 degrees.

Cappuccino Maple Buns

Corona~Barb

- 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 for 15 minutes until just barely golden. Spoon some of the topping over the buns and serve.

Carol's Perfect Rolls

John

12 inch Dutch Oven 350 degrees (15 coals on top, 9 coals on bottom) Makes 15 rolls.

- 1 cup hot water
 - 2 tablespoons butter, softened
 - 2 eggs beaten
 - 1/3 cup sugar
 - 1/3 cup instant powdered milk (optional)
 - 1/4 cup extra virgin olive oil
- 1 1/2 teaspoon instant yeast (SAF gold yeast)

- 3 1/4 cups bread flour (approximately, start with 3 cups, you may need to go as high as 4 cups)
- 1 tablespoon wheat gluten (Vital Wheat Gluten)
- 1 1/2 teaspoon salt

In a large bowl mix water, butter, eggs, sugar, powdered milk, and olive oil. Sprinkle in yeast and gently stir.

Add about 3 cups of flour, wheat gluten, and salt. Stir. Add flour as needed to make soft dough. Knead for about five minutes.

Place in a greased bowl. Cover and let rise for about 20 minutes. Knead for about 1 minute and let rise until dough doubles in size.

Divide dough into 3 equal parts. Split each part into 5 equal pieces and form into balls for a total of 15 rolls. Place into a greased 12 inch Dutch oven. (recommend nonstick cooking spray WITH flour). Kitchen scissors work well for cutting the dough. Let rise for 30-45 minutes.

Cook using 15 coals on top, placing them touching all the way around in a circle and 9 coals on the bottom.

Bake Approximately 25-35 minutes. Check the temperature in the center of the center roll. When the temperature reads 180 degrees the rolls are done. Turn out of the Dutch Oven, place on a cooling rack, let cool.

You can also use this recipe to make loaves or any other type bread.

Cathead Biscuits

Zelix

- 2 1/4 cup self-rising flour
- 1-1/3 cup milk or buttermilk
- 1/4 cup oil or bacon drippings

Preheat oven to 350° F. Bake 25 minutes at 350° F.

Broil/toast for 1 or 2 minutes.



CeeDub's Bread Rolls

Charlee Turner

- Mrs Rhodes Frozen Bread rolls (your choice)
- Italian bread crumbs

Melt a few tablespoons of butter in your Dutch oven. Roll bread roll in butter, and then in bread crumbs. Fill the Dutch oven and set aside in a warm place to rise. Bake as you would any bread.

Cheesy Garlic Rolls

chris

I used a simple 1 lb bread machine dough recipe for this, my first attempt.

In the order listed, add the ingredients to the machine.

- 1 egg + enough water to equal 1 cup (room temp.)
- 2 TBL vegetable oil
- 1/3 cup sugar
- 1 tsp. salt
- 3 1/2 cups bread flour
- 1 1/4 tsp. bread machine yeast



Turn the bread machine to 'dough' setting. After the cycle is complete remove dough onto a lightly floured surface and punch down. I separated the dough into 9 pieces. but next time would do 12. Shape them into balls, leaving any 'gathered' areas to the bottom.

In a 10" skillet lightly sauté 4 (I'd use 6 next time) cloves of garlic with 3 TBL butter for about 1 minute. Remove pan from heat, and remove about 2/3 of the garlic butter from the pan. Reserve.

Place rounds of dough in warm skillet. Brush rolls with about 1/3 of the garlic butter, then place in a warm area to rise until doubled. (I used a warmed oven that had been shut off).

Sprinkle rolls with Parmesan cheese to taste (approximately 3 TBL) and bake until golden in a 325F preheated oven. (about 35-40 min). Top with remaining garlic butter when removed. Let cool long enough until you can handle them and eat!

(I'm sure any hand-made non-machine recipe would work similarly, but this was all about ease for the first attempt.)

Cinnamon Pecan Rolls

Staci

- 1 package of active dry yeast

1/4 cup of warm water
2 cups of hot milk (not boiling)
1/2 cup sugar, divided
1 teaspoon salt
1 cup & 3 tablespoons of butter, softened and divided
1 egg, beaten
5 1/2 to 6 cups all-purpose flour
2 teaspoons ground cinnamon
1/2 cup light corn syrup, divided
1/4 cup heavy cream, divided
2 cups pecan halves, divided

Dissolve yeast in warm water. Stir together hot milk, 1/4 cup sugar, salt, and 3 tablespoons of butter until mixture is cool. Stir in yeast mixture then add egg. Gradually stir in flour until a soft dough has formed. Turn dough out onto a lightly floured surface and knead until smooth, for about 5 minutes. Place dough in a greased bowl, turn dough over coat dough with grease. Cover and let rise in warm place until dough has doubled in size, about 2 hours.

Punch dough down then turn dough out onto a lightly floured surface and knead gently for about 1 - 2 minutes. Let rest for 5 minutes. Roll out dough into 18x12-inch rectangle. Spread dough evenly with 1/4 cup of butter. Combine 1/4 cup of sugar with cinnamon and sprinkle evenly on top of buttered dough. Roll dough like a jelly roll from long end. Cut into 1-inch slices.

Melt remaining 3/4 cup butter and divide between two 13x9-inch pans. In a small bowl mix corn syrup, brown sugar, and heavy cream; divide between the two pans and gently stir to spread the mixture. Spread evenly 1 cup of pecans to each pan. Place rolls in pans, cut side down. Cover and let rolls rise in a warm place until rolls have doubled in size.

Bake at 375° for 30 – 35 minutes. Immediately invert pan onto a heat-proof plate or tray. Let pan sit for 3 minutes before removing.

Cinnamon Rolls

bigfoote8

1 cup flour
1/3 cup sugar
1 tsp. salt
4 tsp. yeast

3/4 cup milk
1/2 cup water
1/2 cup margarine (not spread)

1/2 cup flour
2 eggs



Mix flour, sugar, salt and yeast.

In a sauce pan, heat milk, water and margarine. Do NOT get too hot or it will kill yeast. You should be able to stick your finger in without burning yourself.

Add this to dry ingredients. Beat medium speed 2 minutes, scraping bowl.

Beat at high speed 2 minutes.

Stir in 3 cups flour to make a very STIFF batter.

Divide into two pieces dough and put in a greased plastic dish one size bigger than dough. Refrigerate 2 hours to two days.

Flour Tupperware sheet. Roll out dough into a rectangle. Spread with 2 tablespoons butter to edges. Sprinkle with 2 teaspoons cinnamon and 1/2 cup sugar. Can add nuts and raisins. Roll up. Cut into one-inch slices. Put in greased baking dish and let rise 30 minutes.

Bake 375 degrees for 25 minutes.

Frost with 1 1/2 cups confectionery sugar and 2 tablespoon milk, sprinkle salt. Drizzle over.

Corn Bread Muffins

Charlee Turner

- 1 cup all purpose flour
- 1/4 cup sugar
- 3 tsp baking powder
- 1/2 tsp salt
- 1 cup yellow corn meal
- 1 egg, well beaten
- 1 cup milk
- 5 tablespoons butter, melted

Preheat oven to 375 degrees. Mix together flour, sugar, baking powder, salt and cornmeal. Add to mixture: egg, milk and melted butter. Beat until smooth, but don't over mix.

Bake in greased muffin pan at 375 for 12-15 minutes or until lightly browned.

Country Muffins

Charlee Turner

- 1 1/2 cups flour
- 2 tsp baking powder
- 1/2 cup sugar
- 1/2 tsp salt
- 1/4 cup shortening, margarine or butter
- 1 egg
- 1/2 cup milk

Sift together flour and baking powder. Add remaining ingredients. Mix until lumps disappear.

Bake in greased pan at 400 degrees for 20 minutes. (For variety, add 1 cup drained fruit such as blueberries.)

Dinner Rolls

dutchovendelights

- 4 1/2 teaspoons active dry yeast
- 1/2 cup warm water (110° to 115°)
- 2 cups warm milk (110° to 115°)
- 6 tablespoons shortening
- 2 eggs
- 1/4 cup sugar
- 1 1/2 teaspoons salt
- 7 to 7 1/2 cups all-purpose flour



In a bowl, dissolve yeast in warm water. Add the milk, shortening, eggs, sugar, salt and 3 cups flour. Beat until smooth. Stir in enough remaining flour to form soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes (dough will be sticky). Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide into about 24 pieces. Shape each into a roll. Place in greased Dutch oven. Cover and let rise until doubled, about 30 minutes.

Bake at 350° F for 20-25 minutes or until golden brown.

Dutch Oven Oat Dinner Rolls

Trapper

2 1/3 cups water
1 cup Oats
2/3 cup brown sugar
4 Tbsp butter
1 1/2 tsp salt
2 pkg (4 1/2 tsp) yeast
1 cup stone ground wheat flour
4-5 cups white bread flour



In a saucepan, bring water to a boil, then add oats. Reduce heat and simmer for 1-2 minutes.

Stir in brown sugar, and butter.

Transfer to a mixing bowl and let cool to between 90 – 115 degrees.

Stir in yeast, and proof. Stir in wheat flour, then approximately 3 cups of flour. Turn out onto a floured surface and knead and add flour until the dough is no longer sticky. Put in an oiled bowl, cover, and let rise until doubled.

Punch down and knead again on a floured surface. Then form balls and place in the bottom of a greased 12” standard Dutch Oven. Let rise until rolls are about 1-2” from top.

Place 11 briquettes under and 19 on top of Dutch Oven. Bake for 30 minutes.

For conventional oven place balls in 9 x 13” baking pan. Let rise until dough is about 1 – 2” above rim. Bake at 350 for 30 – 35 minutes.

Flaky Buttermilk Biscuits (Gluten Free)

cliffmeister2000

Also known as baking soda biscuits, these buttery morsels are delicious on their own or can be used to make the perfect strawberry shortcakes.

1 cup tapioca flour
1/2 cup sweet white rice flour
1/2 cup white rice flour
1/2 cup potato starch
1/2 cup cornstarch
1 1/2 teaspoons Xanthan gum
4 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon sugar

1 teaspoon salt
5 tablespoons vegetable shortening
4 tablespoons cold unsalted butter, cut into bits
1 1/2 cups buttermilk

Preheat the oven to 425°F. Butter a baking sheet.

In a medium bowl, combine the tapioca flour, sweet rice flour, white rice flour, potato starch, cornstarch, Xanthan gum, baking powder, baking soda, sugar, and salt. Stir with a whisk to blend.

Using your fingers, a pastry blender, or two dinner knives, rub or cut the shortening and butter into the dry ingredients until the mixture is coarse and crumbly. Add the buttermilk and stir just until the dry ingredients are moistened.

Drop 1/4-cup mounds of dough 2 inches apart on the prepared pan.

Bake for 10 to 12 minutes, or until golden brown. Remove from the oven and let cool slightly. Serve warm.

Garlic Cheddar Biscuits

toby2win

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

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 and onion powder.

Gluten Free Biscuit & Dumplings

greekspedoman

Make this Flour Mix first:

2/3 cup potato Starch
2 1/2 cups Rice flour

Biscuit or Dumpling recipe

2 1/2 cups of flour mix (recipe is above)
1/2 cup buttermilk
2 eggs
2 tbs shortening

That's it. the only variation I've made is to add corn starch instead of potato starch for more of a southwest style biscuit.

Herbed Oatmeal Rolls

Carolyn™

2 C water
1 C rolled oats
3 Tbsp butter
4-5 C all-purpose flour
2 Tbsp sugar
2 tsp salt
2 pkg. Active dry yeast
1 egg
1 C grated tasty cheese
1 Tbsp grated Parmesan cheese
1 tsp dried basil leaves
1/2 tsp dried oregano leaves
1/2 tsp garlic powder
4 Tbsp butter, melted
extra 1 teaspoon sugar and flour and 1/2 cup warm water



Bring two cups of water to the boil, add 1 cup of oatmeal, take off the heat and stir in 3 tablespoons of butter. Cool to 120 to 120F (Lukewarm).

In a mug put 2 packets of active dry yeast, 1 teaspoon sugar, 1 teaspoon flour, 1/2 cup warm water and leave to form a sponge.

In a large bowl put 2 Tablespoons sugar, 2 teaspoons salt, 1 egg, 1 cup grated tasty cheese, 4-5 cups flour, the cooled oats and butter and the yeast sponge.

Mix it all well adding enough flour to enable kneading and knead for about 10 minutes until the dough is smooth and elastic.

Press into a large lightly oiled bowl and put aside in a warm place to double - allow 45 minutes or longer (I usually leave for a couple of hours).

Melt 4 Tablespoons of butter and cool.

Punch down risen dough.

Knead lightly into a smooth ball and divide into nine pieces.

I lined my camp oven with baking paper or you can just lightly oil a 12" oven.

Place the first lightly kneaded roll in the center and knead the rest of the rolls spacing them evenly around with spreading room, cover and put in a warm place to double in size.

At this point I heated up my beads using a total of 32 (8 under and 24 on top). Once they had turned white I put 24 on the lid to get it started heating up.

Get ready in a small bowl 1T of grated Parmesan cheese, 1 teaspoon dried basil leaves, 1/2 teaspoon dried oregano leaves and 1/2 teaspoon of garlic powder. (May double next time I make them)

Generously brush the doubled rolls with half the cooled melted butter.

Cook for 15 minutes (8 heat beads under/24 on top).

Again brush with melted butter and sprinkle cheese-herb mixture over. (maybe next time I would double the topping)

I felt it was browning a bit much so I took off one circle of beads and rotated both lid and oven 180 degrees and cooked a further 15 minutes.

Cool before turning out.

Home Style Biscuits

jimm

- 2 cups of flour
- 3 teaspoons baking powder
- 2 teaspoons sugar
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup shortening
- 3/4 cup buttermilk
- 1 egg

Combine dry ingredients. Cut in shortening until mixture resembles crumbs. Add in buttermilk all at once and stir until dough just clings together.

Gently knead dough on a lightly floured surface. Pat or roll to 1/2" thickness. Cut out; place on ungreased sheet. Bake at 425 deg for 12-15 minutes or until golden brown. Serve warm.

Hot Cross Buns

Carolyn™

- 5 Cups plain flour (I used half bread flour half all purpose)
- 1/4 cup Castor Sugar
- 2 teaspoons dried Yeast
- 1 teaspoon allspice
- 1/2 teaspoon cinnamon
- 1 3/4 cups dried fruit (can be varied to taste)
- 1/4 cup melted butter
- 1 lightly beaten egg
- good pinch of salt
- 2 1/2 cups lukewarm milk (or use milk powder and warm water)

Crosses

- 1/4 cup Self Raising (optional plain) flour
- enough water to make into a smooth thick paste

Glaze

- 1/4 Cup Castor Sugar
- 1/4 Cup Water
- 1/4 teaspoon mixed spice



Take from ingredients yeast, 1 tsp sugar, 1 tablespoon flour and about 1/4 cup warm water, mix all together and put aside to make a sponge. Some don't bother with this but its a habit I always do after having a yeast that didn't rise.

In a large bowl put flour, sugar, allspice, cinnamon, mixed fruit.

Add to this lightly beaten egg, warmed milk and warm melted butter and yeast sponge.

Turn out and knead for 10 minutes until smooth, placed in oiled bowl cover and leave to rise till doubled (I left mine for two hours but it might take less).

Grease camp oven and I line mine with baking paper.

Knock it back and divide into 16 pieces. Knead each piece and arrange in Camp Oven. Put in a warm place to again double.

Put the beads on to heat up I used 28 all up. Once the beads had turned white I put them on the Camp Oven lid to start it

heating. (This took about the same time as the doubling of the rolls (about 45 minutes).

Mix the flour and water to make a stiff paste for the crosses. I used a ziplock bag with a very small end sniped off to do this. I also used Self Raising flour but some use plain its up to you.

I put 8 of the beads for the underneath and spread the 20 around the rim of the oven. I turned every ten minutes and found they were cooked at 30 minutes. They should be golden brown and sound hollow if tapped. The official temperature is 200C if you feel the need to use a temperature gauge.

Take them away from heat and for the glaze combine sugar, spice and water in a saucepan stirring till the sugar dissolves and then simmer for about two minutes. Brush it over the hot buns then cool them on a wire rack.

Italian Herb Cheddar Cheese Biscuits

campmaster

Lodge Drop Biscuit Iron

- 2 cups Bisquick (I know its cheating)
- 3/4 Cup Shredded Cheese
- 2 tsp Italian Seasoning (rub in hands to break up)
- 1 tsp Garlic Powder
- pinch of salt and pepper (to taste)
- 1 Cup Milk

Grease Cast Iron. Mix all ingredients, it will be a real thick batter, then spoon out evenly, filling the 7 holes halfway up.

Bake at 350° F for 20 - 30 minutes. The bottom gets a nice brown crust and fluffy on the inside.

Land of Nod Cinnamon Buns

Black Iron Chef

- 20 frozen Bread Dough Rolls
- 1 cup Brown Sugar
- 1/4 cup Vanilla Instant Pudding
- 1 – 2 tbsp Cinnamon
- 3/4 cup Raisins (optional)
- 1/4 – 1/2 cup melted butter

Line a 10” Dutch oven with Aluminum Foil and grease. Add the frozen bread rolls. Sprinkle with the brown sugar, pudding powder, cinnamon and raisins. Pour melted butter over all. Place lid on the Dutch oven and leave in a warm location overnight. In the morning place 14 to 17 coals around the Dutch oven using the 1 to 3 ratio, the first number being the number under the Dutch oven. Bake for 25 minutes rotating the lid and oven every 15 minutes. Let sit for 5 minutes and then turn out and enjoy.

Mexican Cornbread

Joanne

- 1 cup All purpose flour
- 2/3 cup Sugar
- 1/2 cup Corn meal
- 1 Tbs Baking powder
- 1/2 tsp Salt
- 1/3 cup Red and Green bell peppers, chopped
- 1/4 cup Green Chiles, diced (4 oz can)
- 1/2 cup Corn, drained (8 oz can)
- 1 1/4 cup Milk
- 2 Eggs, Large
- 1/3 cup Vegetable oil
- 3 Tbs Margarine



Chop the bell pepper. Drain the corn and the green Chiles.

Beat the eggs, milk, and oil in mixing bowl. Add the dry ingredients, then fold in the bell pepper, corn and Chiles.

Pour into an oiled 12 inch Dutch Oven.

Bake at 450 degrees for 25-30 minutes.

Nutri-Muffins

Charlee Turner

- 1 cup unbleached flour
- 2/3 cup oats
- 1/3 cup soy flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 egg
- 1 cup buttermilk
- 2 tablespoons oil
- 2 tablespoons brown sugar or honey

Combine all dry ingredients. In a separate bowl, combine the liquid ingredients. With a few strokes, moisten the dry ingredients with the liquid. Fill the greased cavities 1/4 full.

Bake at 400 degrees for about 15 minutes. (Several ingredients may be purchased at health food stores).

Oma's Krentenbrot

BIGRT

- 1 1/2 cups self-rising Flour
- 2 Tbsp sugar
- 2 Tbsp vegetable oil
- 1 1/2 cups warmed milk
- 3/4 cup mixed fruit
- 1/4 cup chopped walnuts or similar
- 1 pinch salt
- 1 egg
- 1 Tbsp cinnamon (I can't cook without it)



Combine the dry ingredients, add the eggs and then the milk.

Beat it with a wooden spoon until it's a smooth batter.

Pour into a greased bar tin and placed in a pre-heated oven for 30 -40 minutes.

On this occasion it was a 14" oven with 8 under and 20 on top for 40 minutes.

Orange Biscuits

hvac1877

- 2 cups all-purpose flour
- 4 tsp baking powder
- 1/4 cup plus 2 tsp sugar,divided
- 1/2 tsp salt
- 1/2 cream of tarter
- 1/2 cup shortening
- 2/3 cup milk
- 2 tbsp of soft butter or margarine
- 1/8 tsp ground mace or nutmeg
- 1 1/2 tsp shredded orange peel
- 1 cup sifted confectioners sugar
- 1 to 2 tbsp orange juice



Combine flour,baking powder,2 tsp sugar,salt and cream of tarter in a mixing bowl; cut in shortening until mixture resembles course crumbs. .Add milk ans stir until a soft dough is formed. Shape into ball and turn out onto a lightly floured surface. Knead gently and pat or roll into a 9x18 rectangle.

Spread 2 tbsp soft butter on dough. Mix 1/4 cup sugar,mace and 1/2 tsp orange peel;sprinkle mixture over buttered dough. Beginning at the 9 inch edge, roll like a jelly roll; seal end. Cut into eight slices,about 1 inch thick.

Bake at 375 oven for 25 minutes. Combine 1 tsp orange peel,confectioners sugar and enough orange juice to make a soft icing. Drizzle over warm biscuits.

Source: *Morning Fires,Evening Lights The Marlboro Country Cookbook*

Pizza Style Monkey Bread

dutchovendelights

Dough for 1 loaf of bread (or two large tubes of refrigerated biscuits)
1 Package of Dry Onion Soup Mix
Parmesan Cheese
Italian Seasoning
Pepperoni (or toppings of your choice) - I chop it into smaller pieces 1/4 inch or so
Pizza Sauce
Butter



Cut or tear the dough into about 1 inch pieces.

Add Onion Soup Mix, 1+ cups of Parmesan Cheese, a couple of tablespoons of Italian seasoning in a bowl (I use a zip top bag).

Melt one cube (or so) of butter and butter your Dutch oven (or oil).

Place the dough in the cheese mixture to coat - do it in batches for better coverage.

Put the dough into the prepared Dutch oven. Mix in about 6 oz of pizza sauce and the pepperoni. Dump the remaining cheese mixture on top. Pour butter over the top.

Bake at about 350 for 20 minutes or until done and brown on top.

Pumpkin Muffins

Charlee Turner

1/3-cup vegetable oil (or 5 tablespoons butter or margarine melted)
1 egg, beaten
1/4 cup water or milk
2/3 cup pureed cooked pumpkin (canned or fresh)
1 cup sugar
1 cup all purpose flour
3/4 tsp soda
1/2 tsp salt
1/4 tsp cinnamon
1/4 tsp nutmeg
1/4 tsp ginger

Preheat oven to 350 degrees. Brush the mold with oil or butter. In a bowl, combine the oil, beaten egg, water or milk, and pumpkin. Beat well. Stir together all of the remaining dry ingredients and stir into the liquid until incorporated. Do not beat. Fill greased molds 2/3 to 3/4 full.

Bake for 25 to 30 minutes until lightly brown. Remove from pan and serve warm.

Shepherders Bread

bigfoote8

3 cups hot milk -- very hot
1/2 cup sugar
2 teaspoons Yeast

1/2 cup shortening
2 1/2 teaspoons salt
9 1/2 cups flour -- more or less

In a large bowl combine hot milk, shortening, sugar and salt. Stir until shortening melts. Cool to Luke warm. Stir in yeast, cover and let set 10 to 15 minutes, until bubbly. Stir in flour a little at a time until a good consistency. Punch down and knead a little every 10 minutes 6 times. Knead down and put in Dutch Oven, let it rise until double in bulk.

Bake at 375 degrees for 35 to 40 minutes.

Small Batch Biscuits

kchrste

For pot pie, pre-heat 8" dutch or home oven to 400 degrees, hot filling already in the pot.

For "just biscuits," 475 degrees.

½ cup + 1/3 cup mixture of white, whole wheat and/or white flours
1 1/2 tsp baking powder
1/4 tsp salt
1/4 tsp McCormick Italian Seasoning mix--optional
1/3 cup milk--regular, soy, or reconstituted dry milk (for camping)
1/6 cup olive or Canola oil

Mix in bowl (or premix in zip-top bag for camping) flour, baking powder, salt and Italian seasoning.

In a separate bowl, whisk milk and oil together.

Add liquid ingredients to the dry, stir with a rubber spatula until it pulls from the side of the bowl.

Form into biscuits. Will make 8-10 walnut sized biscuits (a cookie-dough scoop is nice for this,) or 4 biggish ones, formed by hand.

Arrange on hot pie filling, put preheated lid on DO, and cook for 1/2 hour or so.

"Just biscuits" takes 8-12 minutes at 475 degrees.

Sourdough Biscuits

Joyce

2 cups flour
1/4 cup butter or shortening (I used Butter)
1/2 tsp baking soda
1 tsp baking powder
1 tsp salt
1 1/2 to 2 cups sourdough starter

Place the flour in a mixing bowl, add the soda, baking powder, salt and butter/shortening (the butter or shortening can be melted and stirred into the dry ingredients or added cold and cut it into the flour mixture with knives or fingers until the mixture resembles coarse cornmeal). Finally add the starter - if liquid enough the starter will serve to form a soft ball of dough. Break the dough in small balls about the size of eggs and place in a warm Dutch oven with melted butter, flatten the dough to biscuit size. Cover the Dutch oven and let stand for about 10 minutes before baking.

Here's where the recipe gets interesting. There are no baking or temperature instructions. I baked them at 425° F for about 15 minutes.

Sourdough Blueberry Muffins

killswitch505

- 3/4 cup Sourdough starter
- 1/2 cup whole wheat flour
- 1 1/2 cups white flour -- sifted
- 1/2 cup cooking oil
- 1/2 cup sugar
- 1/2 cup canned milk -- undiluted
- 1 each egg
- 1 cup blueberries -- drained
- 1/3 teaspoon baking soda

Mix together the above ingredients in the order of their listing, adding enough Sourdough starter, about 3/4 cup, to make mixture moist and to hold together nicely. Do not beat vigorously. Drop in greased muffin tins, cups half full.

Bake at 375 degrees for 30 to 35 minutes. These muffins bake more slowly than usual so be sure they are done before removing.

Southern Buttermilk Biscuits

n4twz

- 3 Cups All Purpose Flour
- 1/2 tsp Baking Soda
- 1/4 Cup Crisco Vegetable Shortening* use more for stiffer biscuit less for fluffy biscuit
- 1 1/4 Cup Buttermilk

Combine Flour, Baking Soda and Crisco in a bowl. mix in in Buttermilk with a good stiff fork until just sticky, let sit for 10-15 minutes covered. flour your rolling surface and roll out dough (lightly, very lightly) to 1/2" thickness. use biscuit cutter to cut out. you can also just use a large spoon and "drop" them into oven for true drop biscuits.



Place Parchment Paper in bottom of 16" COLD dutch oven.

Place the biscuits in the oven (touching if cut out, about 1" apart if Dropped in) , you usually can get about 20 in there according to how big you cut them.

Place DO on 9-12 coals bottom, add 26-28 coals top, cook for 15 minutes and check, once they start to brown the insides are done, and you can brown to your preference.

Steve's Perfect Biscuits

ndnchf

- 2 C. White Lily brand unbleached self-rising flour
- 1/4 cup lard
- 4 Tbsp butter (for brushing on top of biscuits)
- 1/2 tsp salt
- 2/3 to 3/4 cups buttermilk

Preheat oven to 500 degrees.

Spoon flour into measuring a cup and level with a knife. Measure flour and salt into a large bowl, blend with a whisk. Cut in

lard until mixtures resembles coarse crumbs. Make a well in center of mixture. Using a wooden spoon, blend in just enough buttermilk until dough leaves sides of bowl, no more. Turn onto lightly floured surface and knead gently 2 or 3 times. Roll out 1/2 - 3/4" thick and cut with biscuit cutter. Place on pan with biscuits touching.

Bake at 500 for about 8 minutes or until golden brown. Cool for a few minutes on wire rack. Brush tops with melted butter.

Important Notes

- Do not over mix or over knead dough! This will make the biscuits tough.
- Lard and buttermilk should be very cold.
- Armour brand lard is available at Walmart supercenters in 1 lb. blocks in the butter section. Lard is the best type of fat for biscuits. It makes them light and flaky. Crisco is my 2nd choice.
- Use all purpose flour to dust the board and rolling pin. Use of self-rising flour will cause the outside of the biscuit to taste bitter.
- Don't roll the dough out too thin. 1/2 - 3/4 or 1 inch for tall biscuits.
- When cutting biscuits, use a sharp cutter and press straight down. Don't twist!
- For soft-sided biscuits, place biscuits on the baking sheet touching.
- Don't re-roll the scraps. You want to work the dough as little as possible. Just form the scraps into biscuit shapes by hand.
- The most important ingredient, of course, is the flour. White Lily brand flour is the best thing you can use for biscuits. White Lily flour is made from 100% soft winter wheat and it has much lower protein content than other brands of all-purpose flours. This makes, light and fluffy biscuits.

Sugar Free Monkey Bread

toby2win

1 package active dry yeast
1/4 cup warm water
2 tablespoon Agave
1 cup butter
1/2 cup Splenda
3 eggs
1 teaspoon salt
1 cup warm milk
4 to 5 1/2 cups flour
1/4 cup melted butter
1/2 cup Splenda and cinnamon*
4 oz cream cheese
1/2 cup powdered Splenda**
1-2 tablespoon milk

Dissolve yeast, Agave nectar in warm water. Cream butter and Splenda; add eggs, one at a time, salt, the dissolved yeast, warm milk and the flour. Knead until smooth and elastic. Cover and let rise in a warm place, until doubled in bulk. Roll dough into walnut size balls. Then coat them in the Splenda and cinnamon mixture. Place in a 14 inch Dutch oven. Drizzle the money bread with the melted butter. Cover and let rise until doubled in size.

Bake with 17 coals on top and 11 coals on bottom until browned. 30 to 45 minutes Cool the monkey bread for five minutes.

Beat the cream cheese and powdered Splenda in a bowl until smooth. Add the milk, beating until glaze reached the desired consistency. Spoon the glaze over the money bread.

Fruit Glaze for Monkey Bread

- 1/4 cup your favorite sugar free jam
- 1/2 cup water
- 2 tablespoons cornstarch
- 2 tablespoons Maltitol or agave nectar

Place all ingredients into a small sauce pan heat to a slow boil while constantly stirring until constancy of a glaze is achieved. Spread on top of bread with a spatula.

*Mix together 1/2 cup Splenda and 2 teaspoons cinnamon

** Put 3/4 cup of Splenda and 2 tablespoons cornstarch in a blender and blend until it is a very fine powder.

Sweet Potato Biscuits

Thruwurkin

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

Combine first 3 ingredients in a bowl. Cut in 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.

Sweet Potato Buttermilk Biscuits

Polly Wog

- 2 cups flour
- 2 Tbsp baking powder
- 1/2 tsp. baking soda
- 1 tsp. salt
- 1 Tbsp. sugar
- 1 Tbsp. packed brown sugar
- 1/3 cup vegetable shortening
- 3/4 cup buttermilk
- 3/4 cup mashed cooked sweet potatoes



Preheat oven to 450 degrees. Sift together flour, baking powder, baking soda, salt and sugars. Cut in shortening with pastry blender or two knives until mixture resembles coarse corn meal. Combine buttermilk and potatoes and add to mixture, stirring until all ingredients are moistened.

Turn onto floured surface and knead 8 to 10 times. Roll dough to 1/2 inch thickness and cut with 2 inch biscuit cutter. Bake on lightly greased baking sheet at 450 degrees for 12 minutes. Makes 1 1/2 dozen.

I cut these with a larger cutter so recipe made about a dozen biscuits. I made them in a 12 inch shallow DO lined with parchment paper. I started them in a cold oven and cooked them with 12 coals in a ring on the bottom and as many hot coals that would fit on the top, maybe 28 or 30. I rotated the pot every 5 min. because of the wind, they were cooked and lightly browned in 15 min.. There was just a hint of sweetness from the potato but not overwhelming. Might be a good way to sneak some veggies into your kids. Also, took the easy way out and cooked the sweet potato in the microwave. Very light and tasty.

Sweet Rolls

jeepdad

- 1 Tablespoon Yeast
- 2 Cups Warm Water
- 1 Cup Warm Milk
- 1 Cup Heavy Cream
- 1 Cup (2 sticks) Butter, Melted
- 1/2 Cup Sugar
- 4 Eggs, Beaten
- 1 Teaspoon Vanilla Extract
- 12 Cups All-Purpose Flour (I used 15)
- 1/8 Teaspoon Salt



In a large bowl, dissolve the yeast in the water and milk. Add the cream. Let stand for 5 minutes, or until the yeast is foamy. Generously grease a large bowl.

Add the butter, sugar, eggs, and vanilla to the yeast mixture. Slowly add the flour and salt to the wet ingredients and mix well.

Place the dough on a floured counter top or board and knead for 4 minutes (I didn't knead as I used the Kitchenaid mixer)

Place the dough in the prepared bowl. Place the bowl in a warm, dry place and let the dough rise for 60 minutes. Punch down the dough with your fist and separate into two portions. You can use the dough immediately or refrigerate it for later use.

Yield: 2 melon-size batches (8 or 9 pastries per batch).

Bake sweet rolls at 375 for 35-40 minutes or until done.

Author: Beautiful Breads by Margaux Sky

Upside Down Caramel Apple Biscuits

Corona~Barb

- 1/4 cup butter
- 1/2 cup caramel ice cream topping
- 1/4 cup packed dark brown sugar
- 6 cups sliced peeled Granny Smith apples (about 4 medium)
- 1/2 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.

Whole Wheat Rolls

dutchovendelights

- 1 pkg. yeast
- 3 tsp. shortening
- 4 tsp. molasses
- 3 C. scalded milk
- 1/3 C. lukewarm water (110-115)
- 4 tsp. honey
- 3 tsp. salt
- 6 C. whole wheat flour



Dissolve yeast in water. Melt shortening and combine with honey, molasses, salt and milk. Cook to lukewarm and combine with yeast mixture. Add flour, enough to make a soft dough and knead thoroughly, using extra flour as needed. Shape in rolls and place in Dutch oven. Let rise not quite double.

Bake at 350 degrees F. with 6-8 coals on bottom and 15-18 coals on top for 12" oven. Bake about 30-35 minutes or until done.

Other Baked Items

Aussie Scones

Rabs

- 3 cups of self raising flour
- 1 cup of lemonade
- 1 cup of cream

Add cream to flour then mix in lemonade. Mix until nice bread-like dough. Roll out to about 1 1/2 to 2 inch thick.

Cut into rounds and place in a well greased Dutch oven or baking tray that will fit in a Dutch oven. Bake in hot 375° F approximately 10 to 15 minutes. Brush with a little melted butter after 5 minutes in Dutch oven.

For a really light scone that will rise really well substitute the lemonade with soda water and add 2 tablespoons of sugar.

Bacon, Cheddar and Jalapeño Cornbread

Karl

- 6 pieces Bacon, Diced
- 1/8 Cup Jalapeno slices (from a jar) + 1 TBS juice
- 3 oz. shredded Cheddar Cheese
- 1 Cup Yellow Cornmeal
- 1 Cup All-purpose flour
- 4 TBS Sugar
- 5 TSP Baking Powder
- 1 TSP Salt
- 1 Cup Milk
- 1 Egg
- 1/4 Cup oil (reserved bacon grease plus enough oil to equal the 1/4 cup)

Dice the bacon and cook until crisp. Reserve the grease.

Combine the Corn Meal, Flour, Sugar, Baking Powder and Salt in a large mixing bowl.

Add Milk, Egg, Bacon grease (plus enough oil to equal 1/4 Cup total) and mix until batter is smooth.

Dice Jalapeños and add to mixture with the shredded cheddar and bacon crumbles. Stir until evenly blended.

Grease Dutch oven so as standing white and add mixture. Cook at 425 for 25 minutes or until done.

Banana Strawberries & Cream Muffin

toby2win

Sugar free.

- 1/2 cup butter, softened
- 1/2 cup Splenda
- 3 tablespoons Maltitol
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon lemon extract
- 1/2 cup egg beaters

1 overripe banana
2 cups flour
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 cup sour cream
2 cups sliced strawberries

Preheat oven to 350. Line muffin cups with paper liners. In a large bowl beat together butter, banana, Splenda, Maltitol, vanilla, lemon extract until light and fluffy. Beat in the egg beaters.

In a small bowl, stir together flour, salt, baking soda, cinnamon and nutmeg. Fold flour mixture into the butter mixture alternately with the sour cream. Add the strawberries and beat 2 minutes to break up berries.

Fill the muffin cups. Bake 25- 30 minutes or until muffins spring back when lightly touched. Allow to cool in pan 10 minutes.

Enjoy! For those who need the sugar - substitute 1 cup of sugar for the Splenda and Maltitol. The egg beaters can be replaced with 2 eggs.

Best Ever Cornbread

Allen

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



In a large bowl mix together butter, eggs, and milk. In a separate bowl sift together sugar, cornmeal, flour, baking powder, and salt. Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Spoon cornbread mixture into a lightly greased 12" Dutch oven and spread evenly.

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

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

Serve warm with honey butter.

Blueberry Muffins

toby2win

Sugar free.

2 eggs
1 1/3 cup milk
1 1/2 cup fresh blueberries
3 cups all purpose flour
2/3 cup Splenda

2/3 cup Maltitol syrup
4 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
2 teaspoon vanilla

Pre-heat oven to 375. Grease the muffin cups.

In a small bowl beat egg well. Blend in milk, Maltitol and vanilla. Coat the blueberries with 1/4 flour.

In a large bowl stir together the remaining flour, Splenda, baking powder and salt. Using a pastry blender cut in the butter until the mixture resembles commmeal. Stir in the milk mixture just to moisten dry ingredients; then stir in the blueberries. Fill muffin cups 3/4 full.

Bake 20 minutes or until muffins spring back when lightly touched. Allow to cool in pan for 5 minutes. Makes 18 muffins.

Blueberry Scones

jeepdad

Makes 8 scones

It is important to work the dough as little as possible—work quickly and knead and fold the dough only the number of times called for. The butter should be frozen solid before grating. In hot or humid environments, chill the flour mixture and work bowls before use. While the recipe calls for 2 whole sticks of butter, only 10 tablespoons are actually used (see step 1). If fresh berries are unavailable, an equal amount of frozen berries (do not defrost) can be substituted. An equal amount of raspberries, blackberries, or strawberries can be used in place of the blueberries. Cut larger berries into 1/4- to 1/2-inch pieces before incorporating. Refrigerate or freeze leftover scones, wrapped in foil, in an airtight container. To serve, remove foil and place scones on a baking sheet in a 375-degree oven. Heat until warmed through and re-crisped, 8 to 10 minutes if refrigerated, 16 to 20 minutes if frozen. See final step for information on making the scone dough in advance.

16 tablespoons unsalted butter (2 sticks), frozen whole (see note above)
1 1/2 cups fresh blueberries (about 7 1/2 ounces), picked over (see note)
1/2 cup whole milk
1/2 cup sour cream
2 cups unbleached all-purpose flour (10 ounces), plus additional for work surface
1/2 cup sugar (3 1/2 ounces), plus 1 tablespoon for sprinkling
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon table salt
1 teaspoon grated lemon zest



Adjust oven rack to middle position and heat oven to 425 degrees. Score and remove half of wrapper from each stick of frozen butter. Following photo at left, grate unwrapped ends on large holes of box grater (you should grate total of 8 tablespoons). Place grated butter in freezer until needed. Melt 2 tablespoons of remaining ungrated butter and set aside. Save remaining 6 tablespoons butter for another use. Place blueberries in freezer until needed.

Whisk together milk and sour cream in medium bowl; refrigerate until needed. Whisk flour, 1/2 cup sugar, baking powder, baking soda, salt, and lemon zest in medium bowl. Add frozen butter to flour mixture and toss with fingers until thoroughly coated.

Add milk mixture to flour mixture; fold with spatula until just combined. With rubber spatula, transfer dough to liberally floured work surface. Dust surface of dough with flour; with floured hands, knead dough 6 to 8 times, until it just holds together in ragged ball, adding flour as needed to prevent sticking.

Roll dough into approximate 12-inch square. Following illustrations, fold dough into thirds like a business letter, using

bench scraper or metal spatula to release dough if it sticks to counter top. Lift short ends of dough and fold into thirds again to form approximate 4-inch square. Transfer dough to plate lightly dusted with flour and chill in freezer 5 minutes.

Transfer dough to floured work surface and roll into approximate 12-inch square again. Sprinkle blueberries evenly over surface of dough, then press down so they are slightly embedded in dough. Using bench scraper or thin metal spatula, loosen dough from work surface. Roll dough, pressing to form tight log. Lay seam-side down and press log into 12 by 4-inch rectangle. Using sharp, floured knife, cut rectangle crosswise into 4 equal rectangles. Cut each rectangle diagonally to form 2 triangles and transfer to parchment-lined baking sheet.

Brush tops with melted butter and sprinkle with remaining tablespoon sugar. Bake until tops and bottoms are golden brown, 18 to 25 minutes. Transfer to wire rack and let cool 10 minutes before serving.

Blueberry Scones 2

rednecksteverino

- 4 cups of flour (all-purpose)
- 4-4 1/2 teaspoons of baking powder
- 2 tablespoons cold butter
- 2 fresh eggs
- 6 tablespoons of sugar
- 3/4 cup plus 2 tablespoons milk (divided)
- 1-1/2 cups of fresh or frozen blueberries
- 1/2 teaspoon salt

For a 12" Camp Oven start 6 coals for bottom and 19 for the top.

In a large mixing bowl, take the flour, baking powder, salt and sugar, add in the butter until mixture resembles coarse breadcrumbs. In another mixing bowl, whisk the eggs and the 3/4 cup of milk then add to dry ingredients until moistened.

Turn the contents of the bowl onto a surface which has been lightly floured and gently press in the blueberries. Gently pat dough into a lightly oiled 12" DO. Mix will be a little dry. Brush tops with milk and sprinkle a little sugar on top. Score 8 scones with a dough knife or scraper.

Brush with the remaining milk use more as needed to moisten top. Bake at 375° F for 20 minutes or until golden brown. Serve warm.

Caramel Apple Scones

Oysterpot

8" or 10" Dutch oven.

- 3 cups all-purpose flour
- 1/4 cup white sugar
- 5 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup butter
- 1 egg, beaten
- 3/4 cup milk
- 1/2 15oz can of Caramel Apple pie filling

Preheat oven to 400 degrees F (200 degrees C). Lightly grease Dutch oven.

In a large bowl, combine flour, sugar, baking powder, and salt. Cut in butter. Mix the egg and milk in a small bowl, and stir into flour mixture until moistened. Using pastry cutter/blender, mix in apple filling.

Turn dough out onto a lightly floured surface, and knead briefly. Roll dough out into a 1/2 inch thick round. Cut into 8

wedges, and place in the prepared Dutch oven.

Bake 15 minutes in the preheated oven, or until golden brown.

Cinnamon Icing

1 1/2 Cup confectioners sugar
1/2 tsp Ground Cinnamon
4+ tsp milk
1/2 tsp vanilla extract
pinch of salt
1+ tsp butter melted

Combine first 5 ingredients, add milk as needed 1/4 tsp at a time if too dry. When mixture just starts a drip from whisk, add melted butter.

Chocolate Chip Muffins

Rabs

1 packet of plain muffin mix (I used Mrs greens) which I think is American anyway
2 dessert spoons of golden syrup (or try molasses)
1 cup of water
1 egg
1 teaspoon of dutch cinnamon
1/2 cup of chocolate chips or buttons

Place muffin mix in bowl and add cinnamon and chocolate. Mix syrup in warm water to make a cup of liquid and mix with dry ingredients. Crack 1 egg and blend until smooth and place in either muffin baking tin or cake tin.

Bake for 20 25 minutes in a moderate dutch oven. I baked this on Saturday morning and its now Sunday night and is all gone .

Christmas Fruit Cake

BIGRT

500gms of mixed fruit (Option is to store in Port of Sherry before hand)
250gms of mango or apricot in natural juice.(not syrup)
1 cup only of glazed cherries, glazed ginger, glazed pineapple or chopped dates in any combination

2 eggs
1/2 cup of almonds or walnuts
1 cup of plain flour

Combine mixed fruit and mango or apricot and bring to the boil to the boil for 5 minutes.

Add 1/2 teaspoon baking soda to the mix and thoroughly. Allow mix to cool.

Add glazed fruit, then add the rest of the ingredients and mix.

Pour into an 20cm round tin with baking paper standing 2.5cm above the side of the tin.

Place on a trivet in a pre-heated 12" Dutch oven (180° C) for 10 minutes.

Remove sufficient beads or coals to cook a further 90 minutes at 160° C.

Cinnamon Scones

Thruwurkin

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° F.

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 scones.

Coffee Cake Muffins

toby2win

Sugar-free.

1 1/2 cups all purpose flour
2 teaspoons baking powder
2 tablespoons agave nectar
2 tablespoons Splenda
1/4 teaspoon salt
1 teaspoon vanilla
1/4 cup margarine, chilled
1 egg, beaten well or 1/4 cup egg beaters
1/2 cup milk

Nut Topping

2 tablespoons Splenda
2 tablespoons agave nectar
2 tablespoons all purpose flour
2 teaspoons cinnamon
1/2 cup chopped walnuts
2 tablespoon margarine, melted

Preheat oven to 375° F. Line 12 muffin cups with paper liners. In a large bowl, stir together flour, baking powder, Splenda and salt. Using a pastry blender, cut in margarine until mixture resembles cornmeal.

In a small bowl, beat together egg, milk, vanilla and agave nectar with a whisk, then add to the flour mixture. Spoon batter on the bottom of each cup.

Nut Topping Layer:

In a small bowl, stir together the Splenda, flour, cinnamon and walnuts. Stir in the melted margarine and agave nectar. Add the nut mixture to the top of each muffin.

Bake 20 minutes or until muffins spring back when lightly pressed. Allow to cool in pan for 5 minutes. Makes 12 muffins.

Donuts

dreadcptflint

- 1 1/2 cups milk
- 2 1/2 ounces vegetable shortening, approximately 1/3 cup
- 2 packages instant yeast
- 1/3 cup warm water (95 to 105 degrees F)
- 2 eggs, beaten
- 1/4 cup sugar
- 1 1/2 teaspoons salt
- 1 teaspoon freshly ground nutmeg
- 23 ounces all-purpose flour, plus more for dusting surface
- Peanut or vegetable oil, for frying (1 to 1/2 gallons, depending on fryer)



Place the milk in a medium saucepan and heat over medium heat just until warm enough to melt the shortening. Place the shortening in a bowl and pour warmed milk over. Set aside.

In a small bowl, sprinkle the yeast over the warm water and let dissolve for 5 minutes. After 5 minutes, pour the yeast mixture into the large bowl of a stand mixer and add the milk and shortening mixture, first making sure the milk and shortening mixture has cooled to lukewarm. Add the eggs, sugar, salt, nutmeg, and half of the flour. Using the paddle attachment, combine the ingredients on low speed until flour is incorporated and then turn the speed up to medium and beat until well combined. Add the remaining flour, combining on low speed at first, and then increase the speed to medium and beat well. Change to the dough hook attachment of the mixer and beat on medium speed until the dough pulls away from the bowl and becomes smooth, approximately 3 to 4 minutes. Transfer to a well-oiled bowl, cover, and let rise for 1 hour or until doubled in size.

On a well-floured surface, roll out dough to 3/8-inch thick. Cut out dough using a 2 1/2-inch donut cutter or pastry ring and using a 7/8-inch ring for the center whole. Set on floured baking sheet, cover lightly with a tea towel, and let rise for 30 minutes.

Preheat the oil in a deep fryer or Dutch oven to 365 degrees F. Gently place the donuts into the oil, 3 to 4 at a time. Cook for 1 minute per side. Transfer to a cooling rack placed in baking pan. Allow to cool for 15 to 20 minutes prior to glazing, if desired.

Doug's Pizza Dough

Doug

- 1 pkg dry yeast
- 1 Tbsp. sugar
- 1 cup plus 2 Tbsp. water
- 3 cups flour
- 3/4 tsp. white pepper
- 2 tsp. salt
- 3 Tbsp. either olive oil or lard

In bowl, mix yeast, sugar and water. Let sit 10-12 minutes till foamy.

In processor, mix flour, pepper and salt till blended. Turn on processor and slowly pour in yeast mixture, then olive oil or lard.

Process till ball forms. (If it looks too wet, add a little more flour).

Remove from processor and knead 3-4 minutes. Place in greased bowl, cover and let rise in a warm spot for 1 hour.

Knead again.

Let sit an hour or so before using.

Can be made the night before and refrigerated.

Makes 2 - 12" pizzas.

Dutch Oven Cornbread

1960hikerdude

- 1/2 cup melted butter
- 2 eggs beaten
- 1 1/2 cups milk
- 1 cup brown sugar
- 1 cup cornmeal
- 1 1/2 cup flour
- 2 tsp baking powder
- 1 tsp salt
- 1 bunch finely chopped fresh Dill

In a large bowl mix together butter, eggs, and milk. In a separate bowl sift together brown sugar, cornmeal, flour, baking powder, and salt. Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Spoon cornbread mixture into a lightly greased 10" Dutch oven and spread evenly.

Cover Dutch oven and bake using 5 briquettes bottom and 16 briquettes top for 30 to 45 minutes or until cornbread turns golden brown and a toothpick inserted into bread comes out clean. Rotate the Dutch oven and Lid 1/4 turn in opposite directions every 10 minutes for even browning.

Emmenthal Pecan Mini-Scones

Paul

- 1 cup all-purpose flour
- 1-1/2 tsp baking powder
- 1/2 tsp salt
- 2 tbsp cold butter
- 1/2 cup grated Emmenthal or Gruyere cheese
- 1/2 cup chopped pecans
- 2 tbsp fresh parsley (chopped)
- 1/2 cup milk
- 1 egg - lightly beaten
- 1 tbsp corn meal

Stir flour with baking powder and salt. Grate cold butter into flour and mix until only small bits are visible. Add cheese, nuts and parsley. Toss until evenly distributed. Mix in milk, stir until soft dough forms.

Turn out dough onto floured board and divide in half. Knead each half a few times (adding extra flour if too sticky) and then pat into 3/4" thick rounds (like a big cookie). Cut each round into 8 wedges. Brush tops with beaten egg.

Preheat oven and CI pan to 450*. Best to move rack to just above oven center. Remove pan and lightly oil. Sprinkle pan with corn meal and quickly arrange wedges about an inch apart.

Bake for 10 minutes. Remove to cooling rack. Serve warm with herbed-butter or cream cheese.



Flatbread Pizza Dough

jeepdad

- 1 packet active dry yeast
- 1 1/2 cups warm water
- approx. 3 cups all purpose flour
- 1/2 teaspoon salt
- 1 tablespoon Italian seasoning
- 2 tablespoons olive oil

Mix yeast with warm water and allow to get foamy – about 15 minutes. In a large bowl, mix flour (about 2 1/2 cups to start), salt, and seasoning, making sure it is well combined. Once yeast is foamy, add to dough and mix with hand. If more flour is needed, add it. Cover and let rise in a cool, dark place for 2 hours.



Flour Tortillas

Zelix

- 2 cups of AP flour
- 1 teaspoon baking powder
- 1/4 teaspoon of salt
- 2 tablespoons of shortening

Mix all ingredients together in a bowl. Let dough rest 15 minutes.

Divide into 8 equal portions. Roll out into circles.

Put tortilla into a med-high cast iron skillet. Cook 30 seconds or until puffy. Flip and cook 30 seconds more.



Fruit & Nut Chocolate Mud Muffin

Derek Bullock

- 1 cup Saltanas (Golden Raisins)
- 100 gm butter
- 100 grams dark chocolate
- 1/2 cup castor sugar
- 1/2 cup milk
- 1 and 1/4 cups self raising flour
- 2 tablespoons cocoa
- 2 eggs, lightly beaten
- 1/2 cup chopped walnuts



Place butter, sugar and chocolate in a small camp oven over a low heat to melt it. Stir in milk, flour, cocoa, eggs, sultanas and walnuts until just combined. Don't over stir it. Spoon into paper muffin cups that have been placed in a muffin tray and bake in a preheated camp oven with mainly coals on top for around 25 to 30 minutes.

Hush Puppies

Cobbler Gobbler

To those deep frying fish here's their compliment:

1/2 cup corn meal
5 Tbsp flour
1 onion (chopped small)
2 eggs
1 can diced tomatoes
1 can beer

Mix all ingredients in medium bowl till well blended and ingredients become semi-loose paste.

Drop a tablespoon full at a time into hot oil (350). They are done when they float to the top and are golden brown.

Hushpuppies

jeepdad

2 1/2 cups self rising flour
1 cup white cornmeal
2/3 cup sugar
1 Tbsp baking powder
1 tsp salt
1 egg
1 1/4 cups water
1/4 cup milk

Mix first five ingredients thoroughly; add egg and blend well. Combine milk with cold water and pour over dry ingredients. Mix gently but quickly, just enough to blend everything together. Allow to rest for ten minutes at room temperature. Drop by rounded tablespoons into 325 degree vegetable oil. Fry, rolling frequently, until golden brown, 6-8 minutes.

Italian Bread Wedges

Carolyn™

14" dutch oven
3 tsp. active dry yeast
1 cup warm water
1 tsp. sugar
2 Tbs. oil
1 tsp. salt
2 1/2-3 cups flour

Topping:

1/3 cup Italian salad dressing
1/4 tsp. garlic powder
1/4 tsp. dried oregano
1/4 tsp. dried thyme
dash pepper
1 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese

In a bowl, dissolve the yeast in warm water. Add sugar; let stand for 5 minutes. Add the oil, salt, and 2 cups of flour; mix until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface and knead until smooth and elastic. Place in a greased bowl, turning once to grease the top. Cover and let rise until doubled, about 40 minutes.

Punch dough down. Turn onto a lightly floured surface. Pat dough flat. Let rest for 5 minutes. Press into an oiled 14" dutch oven. Spread with salad dressing. Combine the garlic powder, oregano, thyme and pepper; sprinkle over the dough. Top with cheeses. Bake a 450* for 15-20 minutes or until golden brown. I used 26 coals on top and 14 on the bottom. Be sure to preheat the lid of you DO. Cut into wedges and serve warm. Serves 10-12.

Joanne's Pizza Dough

fogcrawler

- 2 1/2 cups (15 oz) AP flour
- 1 1/2 tbsp sugar
- 1 tsp salt
- 1/2 tsp instant yeast
- 1 tbsp olive oil
- 1 cup water

Mix dry ingredients together. Slowly add liquid ingredients, mixing constantly. Work into a shaggy dough.

Knead until dough is smooth. Refrigerate until 1 hour before baking, let warm to room temperature. Roll out into pizza shape.

Lemon Poppy Cup Cakes

toby2win

Sugar free.

- 3/4 cup butter softened
- 1/2 cup Splenda
- 3 tablespoons agave nectar
- 3 tablespoons Maltitol
- 3/4 cup egg beaters
- 2 teaspoon lemon extract
- 1 1/2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 cup milk
- 1 tablespoon poppy seeds

Place tin muffin liners into a 12 in Dutch oven. In a large bowl beat together the butter, sugar agave nectar and Maltitol until light and fluffy. Beat in the egg beaters 1/4 cup at a time. Beat in the lemon extract and poppy seeds.

Mix in the flour and baking soda and powder alternating with the milk. Blend well. Fill the muffin cups 2/3 full. Bake 20 minutes at 350° F until the tops begin to brown. Makes 12 cup cakes.

My Favorite Pizza Dough

fogcrawler

- 4 1/2 cups chilled unbleached high-gluten flour
- 1 3/4 teaspoons salt
- 1 teaspoon instant yeast
- 1/4 cup olive oil
- 1 1/4 cup ice water

1/2 cup chilled Miller Genuine Draft beer

Make dough day before making pizza.

Stir flour, salt and instant yeast together in a 4-quart bowl. Stir in oil, water and beer with fork, and then knead by hand until consistent.

Lightly coat inside of two zip-lock bags with olive oil spray. Divide dough into two equal parts and place into zip-lock bags. Place zip-lock bags in refrigerator or ice chest.

Orange Glazed Almond Twists

Corona~Barb

The original of this recipe is from the Pillsbury's Bake Off this year. I changed a few things, as usual.

Rolls

1 egg

1/4 cup sour cream

1 can (13.9 oz) Pillsbury refrigerated orange flavor sweet rolls with icing (8 rolls)

Sauce

Icing from can of sweet rolls

2 Tbsp butter

1 Tbsp orange juice

1/2 tsp almond extract

1/4 cup tangerine or orange marmalade

1/4 cup sliced almonds

Butter the bottom and a couple inches up the sides in a 12" dutch oven. Beat egg with a whisk in a small bowl. Add sour cream and whisk until no more lumps.

Unroll dough on cutting mat. Before separating, cut the dough down the middle crosswise, making 16 strips. Dip each strip in egg mixture, then twist several times. Place close together in dutch oven. Bake at 400 degrees for 15 to 20 minutes until golden brown on top.

In a medium saucepan, combine icing, butter, orange juice, and marmalade; heat to boiling, stirring well, then reduce heat to low. Cook around 3 minutes, stirring occasionally, until thick and translucent. Remove from heat and stir in almond extract and almonds.

Drizzle sauce over twists. Loosen the bottoms with a spatula and serve.

Owen's Hush Puppies

jeepdad

2 1/2 cups self rising flour

1 cup white cornmeal

2/3 cup sugar

1 Tbsp baking powder

1 tsp salt

1 egg

1 1/4 cups water

1/4 cup milk



Mix first five ingredients thoroughly; add egg and blend well. Combine milk with cold water and pour over dry ingredients. Mix gently but quickly, just enough to blend everything together. Allow to rest for ten minutes at room temperature. Drop by rounded tablespoons into 325 degree vegetable oil. Fry, rolling frequently, until golden brown, 6-8 minutes.

Peanut Butter Cup Cookies

jeepdad

1 3/4 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup peanut butter 1/2 cup packed brown sugar
1 egg, beaten
1 teaspoon vanilla extract
2 tablespoons milk
40 miniature chocolate covered peanut butter cups, unwrapped



Preheat oven to 375 degrees F (190 degrees C).

Sift together the flour, salt and baking soda; set aside.

Cream together the butter, sugar, peanut butter and brown sugar until fluffy. Beat in the egg, vanilla and milk. Add the flour mixture; mix well.

Shape into 40 balls and place each into an ungreased mini muffin pan.

Bake at 375 degrees for about 8 minutes. Remove from oven and immediately press a mini peanut butter cup into each ball. Cool and carefully remove from pan.

Pecorino Pizza Crust (Gluten Free)

cliffmeister2000

1 cup warm water (110°F)
1 package active dry yeast
1 cup sorghum flour
1/2 cup brown rice flour
1/2 cup white rice flour
1/4 cup tapioca flour, plus extra for dusting
1/4 cup potato starch
1/4 cup golden milled flax seeds
1/4 cup cornstarch
3 tablespoons dry milk powder
1 tablespoon sugar
2 teaspoons Xanthan gum
1/4 teaspoon salt
1/2 cup grated Pecorino, Romano or Parmesan cheese
1/2 cup shredded Mozzarella cheese
5 cloves garlic, roasted
2 tablespoons olive oil
1 large egg, lightly beaten
Pizza sauce, cheese, and toppings, as desired

In a small bowl, sprinkle the yeast over the warm water. In a food processor, combine the sorghum flour, brown rice flour, white rice flour, tapioca flour, potato starch, flax seeds, cornstarch, milk powder, sugar, Xanthan gum, salt, and Pecorino and pulse until mixed. Blend in the Mozzarella cheese and garlic, and then add the olive oil, egg, and yeast mixture, pulsing until a dough ball begins to form.

Transfer the dough to a pastry board lightly floured with tapioca flour. Divide the dough in half and form each into a ball. Place each ball of dough in an oiled bowl, and turn the dough to coat with oil. Cover with a damp towel or plastic wrap, and let rise in a warm place for 1 hour, or until the dough springs back when touched.

Preheat the oven to 500° F with a pizza stone on the bottom rack. Place a dough ball on the lightly floured (with tapioca flour) board and flatten the dough into a round, beginning in the center and working outward. Using a rolling pin, roll the dough from the center outward until the round is 12 inches in diameter. Roll and pinch the edges to make a rim. Lightly sprinkle a pizza peel or baking sheet with cornmeal and slowly slide it under the dough. Dough could also be rolled on a pizza peel, or formed into a pan.

Spoon 1/3 cup sauce, 1/3 cup cheese, and the desired toppings on top of the crust. Try not to overload the pizza with toppings, or you will end up with a soggy pizza.

Transfer the pizza to the oven by carefully sliding it off the peel or pan onto the pizza stone. Bake for 15 to 20 minutes, until the crust is crisp and the cheese is lightly golden brown. While the pizza is baking, prepare the second pizza crust, using the same method.

Polenta Cakes

toby2win

- 1 package Polenta
- 1 egg beaten
- 1/2 cup flour
- 1 tablespoon Parmesan cheese
- Salt and pepper to taste
- 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. Make 2 per person.

Popovers

Paul

- 1-1/2 cups all purpose (unbleached) flour
- 3/4 cups milk (room temperature)
- 1/2 cup sour cream
- 3 eggs (room temperature)
- 1 tsp. kosher salt
- 1/4 cup melted butter

Pre-heat oven to 400° F.

Mix all ingredients (except melted butter) until roughly blended. Do not over-mix. If you use a pitcher instead of a bowl, it is easier to pour the batter into the pan.

Place popover pan into hot oven for 4-5 minutes to pre-heat. Carefully remove and brush cups and entire top of pan with



melted butter. (At this point, I added the remaining melted butter to popover batter and gave it a quick stir).

Fill each cup 2/3 to 3/4 full. Place in oven and bake for 40 minutes - tops should be golden brown.

Remove from oven. Using a sharp knife, poke into the center of each popover to release steam. To my surprise, when I did this - each popover came up with the knife allowing me to remove it to a cooling rack. (Now "that" is true non-stick!)

Pumpkin Fruit Muffins

Derek Bullock

- 1/2 cups of self raising flour
- 1/2 teaspoon salt
- 1/4 of a teaspoon of nutmeg
- 1/4 of a teaspoon of mixed spice
- 1/2 cup sugar
- 1/2 cup sultanas
- 1 egg
- 1/2 cup olive oil
- 1/2 cup cold mashed pumpkin
- 1/2 cup milk



Mix together the flour, salt nutmeg, mixed spice, sultanas and sugar. In a separate bowl beat together the egg, oil, pumpkin and milk. Combine the ingredients but don't over mix. Place in muffin pan then put the pan on a rack in a preheated camp oven. Place oven on a bed of coals with more on top. If you have good hot coals, they should take around twenty minutes.

Raspberry Cream Cheese Bread

John

- 2 1/4 tablespoons active dry yeast
- 1/2 cup warm water
- 1/4 cup butter, soft
- 2 1/2 tablespoons sugar
- 1 egg
- 1/8 teaspoon salt
- 2-2 1/3 cups all-purpose flour

Fruit Filling

- 1 1/2 cups raspberry pie filling

Cheese Filling

- 1 (8 ounce) package cream cheese, softened
- 1/4 cup sugar
- 1/2 tablespoon lemon juice
- 1/4 teaspoon vanilla extract

Optional Icing

- 1/2 cup powdered sugar (optional)
- 1 1/2 tablespoons milk (optional)



In mixing bowl, dissolve yeast in warm water. Let stand for 5 minutes.

Add butter, sugar, eggs, salt and 1 cup of flour. Mix well. Add enough remaining flour to form a soft dough.

Turn onto a floured surface and knead until smooth and elastic.

Place in greased bowl, turning once to grease top. Cover and let rise in warm place until doubled in size; 45 minutes.

Meanwhile combine cream cheese, sugar, lemon juice and vanilla extract. Set aside.

On a floured surface, roll dough into a 15 x 9 inch rectangle. Place on a greased baking sheet.

Spread cream cheese filling lengthwise down center third of dough. Spread the raspberry pie filling on top.

On each long side, cut 1 inch wide strips, 3 inches into center. Starting at one end, fold alternating strips at an angle across filling; seal ends.

Cover and let rise for 20 minutes. Bake at 350 for 25-30 minutes or until golden brown.

Cool if desired. Combine icing ingredients and drizzle over braid.

Savoury Cheese and Chive Muffins

BIGRT

- 2 cups of plain flour
- 1 Tbsp baking powder
- 1/2 tsp salt
- 1/2 tsp dry mustard
- good grind of black pepper
- 1 cup of grated tasty cheese
- 1 Tbsp finely chopped parsley
- 1 Tbsp finely chopped chives
- 2 lightly beaten eggs
- 1 cup milk
- 1/4 cup sunflower kernels
- 2 rashers of bacon..no rind and finely chopped

Sift flower and add all the dry ingredients. Add the cheese, bacon, parsley and chives and combine. Add the milk and eggs and stir. Add the mixture to a muffins pan and place sunflower kernels on top.

Bake in a hot oven (about 200C) for about 20 minutes. Serve hot with butter.

Skillet English Muffins

Oysterpot

- 3 cups all-purpose flour
- 1 tablespoon sugar
- 1 envelope FLEISCHMANN'S RapidRise Yeast
- 1 teaspoon salt
- 2 cups very warm water (120° F to 130° F)
- 3 tablespoons butter or margarine, softened
- Yellow cornmeal



In a large bowl, combine 1 cup flour, sugar, undissolved yeast and salt. Gradually add water and butter to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 cup flour; beat 2 minutes at high speed. Stir in remaining flour to make a thick batter. Cover; let rest 10 minutes.

Heat a lightly greased griddle or skillet to medium (350° F). Place lightly greased 3-1 / 2-inch cookie cutters on skillet. Spoon 1 / 3 cup batter into cookie cutters; spread batter into shape. Sprinkle with cornmeal. Cook muffins for 5 minutes. Carefully remove cookie cutters. Using pancake spatula, turn over muffins and cook for 5 minutes longer, or until lightly browned. Cool on wire racks.

To serve, split muffins in half and toast.

Sugar Free Banana Date Nut Muffins

toby2win

- 1/2 cup butter softened
- 1/2 cup Splenda
- 3 tablespoons Maltitol
- 3 tablespoons Agave nectar
- 1/2 teaspoon lemon extract
- 1 teaspoon vanilla extract
- 3 eggs
- 2 bananas
- 8 oz yogurt
- 2 cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 cup chopped dates
- 1/2 cup chopped walnuts

Preheat oven to 350. Line 12 muffin cups with paper liners. In a large bowl beat together butter, bananas, Splenda, Maltitol, Agave nectar and flavorings until light and fluffy. Beat in the eggs and yogurt.

In a small bowl stir together the flour, salt, baking powder, baking soda and cinnamon. Mix the flour mixture in to the banana and sugar. Add the dates and nuts and mix for 2 minutes.

Fill the muffin cups with 1/3 cup of batter. Bake 25-30 minutes or until the muffins spring back when lightly touched. Allow to cool in pan for 10 minutes.

Sugar Free Pumpkin Cheese Cake Muffins

toby2win

Pumpkin batter:

- 1/2 cup Splenda
- 3 tsp agave
- 3 tsp Maltitol
- 1/2 c. olive oil
- 1 1/2 cups pumpkin
- 2 eggs
- 1 tsp baking soda
- 1/2 tsp. baking powder
- 1/4 tsp salt
- 1 2/3 cups flour
- 1/2 tsp. each of cinnamon, cloves, and nutmeg

Cheesecake batter:

- 1 (8 oz. pkg.) cream cheese, softened
- 1/4 c. Splenda
- 1 tsp. cornstarch
- 1 egg
- 2 Tbs. Heavy whipping cream
- 1 tsp vanilla extract

Preheat oven to 350.

For Pumpkin batter: In large bowl, beat together Splenda, agave, Maltitol, olive oil, pumpkin, and eggs. In medium bowl sift together flour, soda, baking powder, salt and spices. Slowly add the flour mixture to the pumpkin mixture, stirring until well blended. Set aside.

Cream cheese batter: In medium mixing bowl, beat cream cheese until smooth. Blend in sugar and cornstarch until well blended. Add egg, cream and vanilla; beat on low speed until well blended.

Line 12 large muffin cups with papers. Fill approximately 1/4- to 1/2-full with pumpkin batter. Pour 1 heaping Tablespoon cream cheese batter over top. Cover the cream cheese batter with a little more of the pumpkin batter to fill 2/3 full.

Bake for 25-30 minutes or until the center is done. Number of Servings: 12.

Sweet Potato Muffins

depatty

- 3 cups self raising flour
- 1 teaspoon salt
- 1 teaspoon Pumpkin Pie spice - Nutmeg and Allspice will work also.
- 1 cup sugar
- 1 cup raisins
- 2 eggs
- 1/2 cup oil
- 1 1/2 cups cooked mashed sweet potato
- 1 cup milk

Mix together the flour, salt, spice, raisins and sugar in a bowl. In another bowl, beat together the egg, milk, sweet potato and oil. Combine all the ingredients but don't over mix. Place paper muffin cups in the muffin pans and divide the mixture evenly between them (about 2 large spoonfuls per cup worked for me).

Place muffin tray on a trivet in a preheated 12" dutch oven and cook for around twenty minutes per pan or until the tops are lightly browned on the peaks. I was able to cook all 3 pans with one firing of charcoal briquet's. I think I used 12 on bottom and 25 + on top.

Tutti Fruity Muffins

toby2win

Sugar free.

- 1 egg
- 1/4 cup oil
- 2 tablespoons agave nectar
- 2 tablespoons Maltitol (sugar substitute)
- 1/4 cup yogurt
- 1 medium banana
- 1 teaspoon vanilla
- 1 cup flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2/3 cup blueberries or raspberries or blackberries
- 1/4 cup coconut

Pre-heat oven to 350. 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 and vanilla.

In a medium bowl, stir together flour, baking soda and 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.

Wake Up Muffins

toby2win

Sugar free.

- 2 eggs
- 1 1/3 cup milk
- 2 teaspoons dried orange zest
- 3 cups all purpose flour
- 2/3 cup Splenda
- 2/3 cup Maltitol syrup
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup butter
- 2 teaspoons orange extract
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg

Pre-heat oven to 375. Grease the muffin cups or line with muffin cups.

In a small bowl beat egg well. Blend in milk, Maltitol and orange extract.

In a large bowl stir together the flour, Splenda, baking powder, orange zest, cinnamon, nutmeg and salt. Using a pastry blender cut in the butter until the mixture resembles cornmeal. Stir in the milk mixture just to moisten dry ingredients. Fill muffin cups 3/4 full.

Bake 20 minutes or until muffins spring back when lightly touched. Allow to cool in pan for 5 minutes. Makes 18 muffins.

Meat

Beef

Almond-Crusted Steak with Chipotle Butter

jeepdad

- 2 1 inch thick boneless top loin (strip) steaks
- 1 cup blanched almonds, ground to a powder
- Salt
- 2 teaspoons vegetable oil
- Chipotle Butter to serve

Pat the steaks dry and sprinkle with salt. Place the almonds on a plate and press the steaks into the almonds to coat. Set aside for 15 minutes.

In a large heavy skillet, heat the oil over medium-high heat until hot but not smoking. Cook the steaks, one at a time if necessary, about 4 minutes per side for medium-rare. Transfer to a cutting board and let rest 5 minutes before serving.

Slice the steaks, arrange the slices on serving plates, and top with a dollop of chipotle butter. Serve with greens and roasted potatoes.

Serves 4-6.



Baked Corned Beef

J2

- 3 lbs corned beef (in package)
- 10 whole cloves
- 1/4 cup hot sweet honey mustard
- 2 Tbsp brown sugar

Preheat the oven to 350°F.

Drain the corned beef from the package and discard the spice packet.

Lay corned beef, fat side up, on a large piece of heavy duty, wide, aluminum foil (you may have to get creative with the way you wrap the beef if your foil isn't wide enough). Insert the cloves into the top of the slab of corned beef, evenly spaced. Spread the top with the hot sweet honey mustard. Sprinkle brown sugar over the top.

Wrap the corned beef with foil in a way that allows for a little space on top between the corned beef and the foil, and creates a container to catch the juices. Place foil-wrapped corned beef in a shallow roasting pan and bake for 2 hours.

Open the foil wrapping, spread a little more honey mustard over the top of the corned beef, and broil it for 2-3 minutes, until the top is bubbly and lightly browned.

Let rest for 5 to 10 minutes, then place on cutting board and cut at a diagonal, across the grain of the meat, into 1/2-inch thick slices.

Baked Stew

Mike B

- 2 lbs. boneless beef chuck or round steak, cut into 1" cubes
- 1/4 cup flour
- 1 1/2 cups sliced carrots
- 1 can (14 to 16 oz) chopped tomatoes, undrained
- 1 envelope onion soup mix
- 1/2 cup dry red wine or water
- 1 cup fresh or canned mushrooms
- 8 oz. egg noodles
- 10" Dutch oven



Toss the beef in the flour and brown all over in olive oil in the Dutch oven. Stir in the carrots, tomatoes, mushrooms, wine and soup mix. Bake at 350° F for 1 hour, 40 minutes.

Cook the noodles in a pot and drain. If necessary, sprinkle with olive oil to prevent sticking. Serve the stew over the noodles.

Basic Beef and Veggie Stew

nwilson02

10" Indoor Dutch Oven

- 2 lb stew meat, 1" cubes
- 1 large onion, sliced
- 3 tbs oil
- 1 - 10 1/2 can condensed beef broth plus 2 more cans of water⁸¹
- 1/2 cup flour
- 1 clove garlic, minced (I used around 6 cloves)
- 2 tsp salt
- 1/3 cup water
- 1/2 tsp pepper
- 1 bay leaf
- 6 carrots, cut into 1" pieces
- 3 med potatoes, peeled, cubed
- 1/2 cup chopped green peppers
- 1/2 cup green beans
- 1/2 cup whole (or halved) mushrooms
- spices to your taste - suggestions: sea salt, sage, basil, ground pepper, powdered garlic and a pinch of oregano

Coat beef cubes with a mixture of flour, salt and pepper. (2 tbs of flour per pound of meat)

Brown meat in hot oil in bottom of oven.

While oven is still hot, pour some water in and scrape browned beef bits from bottom and sides of the Dutch oven. Then add potatoes, garlic, onions, carrots and spices. Simmer for about 1 - 1 1/2 hours at 300 degrees, stirring every 20 minutes or so. Then place remaining ingredients into oven and cover.

Simmer 30-45 more minutes or until meat is tender and potatoes and veggies are done.

Author: Radio_Guy at the IDOS Forum

Beef and Noodles

DeborahD

12" Dutch oven

Shredded beef
Carrots, diced
Onions, diced
Celery, diced
4 cups beef broth

Noodles

1 1/2 Cup Semolina (I use 1 1/4 semolina and 1/4 cup all-purpose flour)
1/2 Teaspoon Sea Salt
2 Eggs
2 Tablespoons Water
2 Tablespoons Olive Oil

Making the Noodles

Combine Semolina Flour and sea salt. Add beaten eggs, water and oil. Mix to make a stiff dough. If you can pinch the dough and it doesn't stick to your finger you've got enough flour, if not add a bit more.

Knead 10 minutes or until dough is elastic. Wrap dough in a towel or place in plastic bag and let rest for 20 minutes. On a lightly floured surface, roll out to desired thickness, dust with cornstarch to keep from sticking, and cut as desired. If you are just cooking noodles, bring large pot of water containing 1/2 tsp. oil to a boil. Add pasta and cook until tender.

Making the Stew

Sauté carrots, onions, and celery in the 12" Dutch oven. Add beef broth and the shredded beef. Bring to a simmer with the lid on and cook until the vegetables were tender. Add the noodles and bake at 325° F (13 coals over, 6 under) for about 25-30 minutes.

Beef Diablo

Corona~Barb

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



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.

Beef Jerky

dmb90260

- 1.5-2 lbs. Beef flank steak
- 1/3 cup soy sauce
- One garlic clove crushed
- 1/8 tsp salt
- 1/8 tsp pepper

Slice the flank steak lengthwise with the grain into 1/4 inch strips.

Combine soy sauce, garlic, salt and pepper.

Mix with meat strips and let stand 15-20 minutes.

Drain and arrange in a single layer on a rack set in a shallow baking pan.

Bake in a very low oven (150 deg F) overnight or 12 hours until dried.

Cut into 1-inch pieces and store in an air-tight container.

Beef Pea Pod Stir Fry

Oysterpot

- 1/3 c. beef broth
- 3 tbsp. soy sauce
- 2 tbsp. cornstarch
- 2 tbsp. dry sherry
- 1/4 tsp. pepper
- 1 lb. sirloin steak, cut into thin 3 inch strips
- 1/4 c. oil
- 1 tsp. minced garlic
- 1 tsp. ginger root
- 2 1/2 c. sliced mushrooms
- 2 C stir fry veggies
- 1 (6 oz.) pkg. frozen Chinese pea pods, thawed and drained

In small bowl, combine broth, 2 tablespoons soy, 1 tablespoon cornstarch, 1 tablespoon sherry and pepper. Set aside.

In second small bowl, combine steak, 1 tablespoon soy sauce, 1 tablespoon cornstarch, and 1 tablespoon sherry.

In large non-stick skillet, heat oil over high heat. Stir fry half the meat and keep until it loses redness. Remove with slotted spoon. Drain on paper towels. Repeat with remaining beef.

Add garlic and ginger to pan. Sauté 15 seconds. Add mushrooms. Stir fry 1 minute. Stir sauce. Blend into vegetable with pea pods and beef. stir until sauce is thickened and bubbly. Serve with rice.

Beef Ribs Rub

jeepdad

- 16 beef short ribs, or 8 whole beef ribs
- 2 Tbsp kosher salt
- 2 Tbsp coarsely ground black pepper
- 3 Tbsp dark brown sugar
- 1 tsp chili powder
- 1/2 tsp ground turmeric
- 1/2 tsp ground coriander
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 recipe Tangy Sweet Sauce



Peel off the thick membrane that covers the back of the ribs. In a medium bowl, combine the salt, pepper, brown sugar, chili powder, turmeric, coriander, garlic powder, and onion powder until mixed well. Coat each side of the ribs. Place ribs in foil or a foil tray, cover and allow to sit in fridge overnight.

Grill until done.

Beef Stew with Mushrooms

cliffmeister2000

- 2 pounds Beef Stew Meat (sirloin Cut Into Cubes)
- 2 Tablespoons Flour
- 4 Tablespoons Butter
- 2 Tablespoons Olive Oil
- 2 whole Shallots, Minced
- 3 cloves Garlic, Minced
- 8 ounces, weight Crimini Or White Button Mushrooms
- 1/2 cups Red Wine
- 1/2 cans Beef Consommé
- Salt And Pepper (to Taste)
- Pasta - Cooked And Drained
- 2 sprigs Fresh Thyme
- 2 Tablespoons Flour



Sprinkle flour over meat. Toss to coat.

Melt butter with olive oil in heavy pot. Sear meat over high heat in batches; remove to a plate when brown.

Add shallots and garlic to pan (without cleaning); sauté for 2 minutes over medium-low heat.

Add mushrooms and cook for 2 minutes. Pour in wine and consommé. Add salt and pepper to taste, and stir.

Bring to a boil, then add browned meat. Reduce heat to low. Add thyme sprigs to pot.

Cover and simmer for 30 to 45 minutes. After that time, mix 2 tablespoons flour with a little water and pour into the stew. Allow to cook and thicken for ten more minutes.

Remove from coals and allow stew to sit for 15 to 20 minutes before serving.

Serve over noodles, rice, or potatoes.

Beef Stroganoff

dmb90260

1 1/2 lb. fillet of beef
3 tbsp. butter
1/2 lb. sliced mushrooms
1 cup water
Flour
2 medium chopped onions
1 1/2 cup sherry
1 cup sour cream

Cut meat in thin strips, dredge with flour and brown in butter quickly in skillet. Remove meat.

Cook onions and mushrooms in skillet until golden; add meat, salt, and pepper. Add sherry and water, bring to boiling point. Remove from heat. Stir in sour cream, heat but do not boil. Serve immediately.

If egg noodles are desired, 2 cups may be added after the sherry and water, covering the skillet and simmering for about 10 minutes until tender. Makes 4 servings.

Serves 8.

Blackened Pot Roast

Cobbler Gobbler

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 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 hours 8 coals bottom/16 top. At end of first hour add carrots and potatoes. Cook for 1 hour more.

Black Pepper New York Strip Steaks with Horseradish Sauce

Thruwurkin

4 New York Strip Steaks, 10 to 12 ounces each and about 1 inch thick, trimmed of excess fat
2 Tbsp Extra Virgin Olive Oil
2 Tbsp Dijon Mustard
1/2 tsp Kosher Salt
1/2 tsp freshly ground Black Pepper

Sauce:

1/2 cup Sour Cream
2 Tbsp Prepared Horseradish

2 Tbsp finely chopped fresh Italian Parsley
2 tsp Dijon Mustard
2 tsp Worcestershire Sauce
1/4 tsp Kosher Salt
1/4 tsp freshly ground Black Pepper

In a medium bowl, thoroughly mix the sauce ingredients.

Prepare the grill by spreading 1 chimney starter of lit charcoal in a tightly packed, single layer across one-half of the charcoal grate. Put the cooking grate in place, close the lid, and preheat the grill for about 10 minutes. Leave all the vents open.

Lightly brush the Steaks on both sides with the Oil, and then smear the Mustard on both sides.

Season evenly with the Salt and Pepper. Let the steaks sit at room temperature for 20 to 30 minutes before grilling.

Brush the cooking grate clean.

Grill the Steaks over direct high heat, with the lid closed as much as possible, for about 6 minutes, turning once and swapping their positions as needed for even cooking.

Move the Steaks over indirect high heat and cook, with the lid closed, until they reach your desired doneness, about 2 minutes for medium rare.

Remove from the grill and let the Steaks rest for 3 to 5 minutes.

Serve the steaks warm with the sauce on the side.

Makes 4 servings.

Braised Beef and Summer Veggies

dmb90260

Beef

6 garlic cloves minced
2 tbsp chopped rosemary
2 tbsp olive oil
1 tsp kosher salt
1/2 tsp pepper
2 lb. chuck roast

Veggies

1 pt cherry tomatoes stems removed
2 ears corn, cleaned and cut into 3rds
1 onion in 6 wedges
1/2 lb. green beans, ends trimmed and cut in half
6 baby zucchini (1/2 lb) trimmed or reg zucchini cut into chunks
1/2 lb. thin skin potatoes (1" wide)
2 tbsp butter
3 cups chicken broth

Combine garlic, rosemary, oil, 1 tsp salt 1/2 tsp pepper. Rub on beef, put in a sealed baggie. Chill up to two days or freeze.

Put tomatoes corn and onion in one sealed bag. Green beans and zucchini in another. Chill both up to two days. DO NOT chill potatoes.

Melt butter in Dutch oven. Add beef and brown on underside (10 minutes). Turn meat and add two cups of broth, cover and cook. top and bottom coals. Cook for an hour.

Turn meat again, add cup of broth, veg pack with corn, potatoes. Cook covered one hour.

Turn meat and corn, add zucchini pack and more broth if needed. Cook 15-30 min longer.

Author: Sunset Magazine

Camp Hash

len19070

- 1 pound Hamburger
- 2 cans of Condensed Vegetarian vegetable soup
- 1 cup of Minute Rice

In a Frying pan, #8 or bigger brown and drain 1 pound of Hamburger.

Add 2 cans of Condensed Vegetarian vegetable soup, 1/2 cup of water and bring to a boil.

Add 1 cup of Minute Rice, cover and simmer for 5-10 minutes.

Campfire Beef Stew

Thruwurkin

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

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.

Campfire Easy Pot Roast

Thruwurkin

- 1 lb Roast
- 1 envelope of Lipton? Onion Soup Mix
- 1 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, 1/2 x 1/2 inch chunks, about 3 cups
- 6 oz Carrots, sliced or diced

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.

Chinese Beef and Peppers

fatnhappy

Combine and brown in Tab. oil:

- 1 large round steak (2 pounds), cut in strips
- 3 green peppers sliced
- 1 onion sliced
- 2 stalks celery

Add:

- 4 Tbs soy sauce
- 2 tea. sugar
- 2 tea. salt
- clove garlic
- 2 cans mushrooms undrained
- 28 oz. can tomatoes
- 8 oz. tom sauce
- 1 bouillon cube

Cover and simmer 2 hours. Combine 2 Tab. corn starch in 2 Tab. water. Stir into pot. Stir until thickened and clear. Serve over noodles or rice.

Chinese Green Pepper Steak

Zelix

- 1/2 lb. beef
- 1 green bell pepper
- 1 medium size onion
- 1/4 cup of beef broth
- 1 tsp corn starch
- 1 tsp sugar
- 1 tbsp oyster sauce
- 1 tbsp soy sauce



Mix oyster sauce, soy sauce, beef broth, sugar, and corn starch. Mix them up in a bowl.

Slice up the beef in thin slices.

Chop up the bell pepper and onion.

Pour a tbsp of oil in wok. Heat up until hot. Add the beef and cook until done.

Take out the beef and dump in the pepper and onion. Cook for 2-4 minutes.

Dump the beef back in the wok. Let beef heat back up and then dump in the sauce. Stir it and it will thicken up.

Plate and eat.

Chipotle-Paprika Stew

dmb90260

- 2 tsp of vegetable oil
- 2 lbs. beef chuck in 1-1/2 cubes fat removed
- 4 strips hardwood smoked bacon, chopped
- 2 large onions peeled, 1/2 inch wedges
- salt
- 1/2 cup flour
- 1 tbsp smoked paprika
- 1 tsp chipotle powder
- 2-750 ml bottle red wine
- 2 lbs. russet or Yukon Gold potatoes, peeled and chunked
- 1 lb. carrots, peeled 7 cut into 1/4 x 2" pieces
- 1 tbsp butter
- 1/2 cup blue cheese
- Fresh ground pepper
- 1/4 cup minced chives

Heat pan until meat sizzles when dropped in. Add one tbsp oil and add about 1/4 of meat at time. Pieces of meat should not touch each other, keep heat up so new pieces still sizzle when added. Cook until brown and crusty.

This will take about an hour, set each batch aside as it is done.

After the beef is cooked and removed, add bacon to brown and add to beef bowl on the side.

Add onions and 1 tsp salt, cook until tender and to beef side dish.

Add flour to the pot and cook until golden brown and smells like pie crust.

Add paprika and chipotle, cook about 30 sec until fragrant... stirring constantly.

Add wine and increase heat and scrape goodness off the bottom of the pan. Add beef-bacon-onions. Cover and bake at 350 for 1.5 hours.

Add potatoes and bring to boil, add carrots and bring back to boil, lower temps to simmer and cook uncovered for 30 min or vegetables are tender. Stir in butter and salt to taste. Garnish with blue cheese, pepper and chives.

Chuckwagon Cubed Steak

Cobbler Gobbler

12" Camp Oven

- 1 1/2lbs - Cubed Steak (6)
- 1 lb - Baby Carrots
- 3 lbs - Red Potatoes (small ones)
- 1 can - Cream of Mushroom
- 1 can - Cream of Cheddar
- 1 - Soup can of Milk
- 1 - Med Onion (chopped)
- 1/2 cup - Flour (salt/pepper/garlic powder to taste)
- 2 tsp - Worcestershire
- 2 Tbs - Oil

Pre-heat oven. Mix flour, salt, pepper, garlic powder in zip lock bag. Coat steaks thoroughly. Pour 2 Tbs oil in oven. Brown steaks. Mix the 2 cans of soup with milk and onion. When browned, add soup/milk mixture to oven right over steak. Add in potatoes, carrots and Worcestershire. Cook 1 hour at 350° F. If gravy is too thin when done, mix 2 tsp cornstarch with 1/4 cup water and whisk into gravy to thicken.

Coffee and Pepper Crusted New York Steaks

Thruwurkin

In this unusual recipe, the piquancy of peppercorns meets the mellowness of coffee beans with stellar results. Turn the steaks when you see beads of juice on the surface.

- 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.

Author: Weber's Art of the Grill

Country Fried Smothered Steak

Dutch Oven Cook

Here's one of my favorites. Easily adaptable for kitchen stove-top or campfire cooking:

Country Fried Smothered Steak

- 2 large eggs
- 2 cups whole milk, room temperature
- 3 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon hot paprika
- 1/2 teaspoon garlic powder
- 2 cups canola oil, for frying
- 8 6-ounce tenderized top round beef cutlets, room temperature



Skillet Gravy

- Oil left from the skillet
- 2 to 3 tablespoons all-purpose flour
- 2 cups whole milk., room temperature
- 1 teaspoon Tabasco sauce, or to taste
- 2 teaspoons freshly ground black pepper
- Salt

To prepare the steak, tenderize by pounding meat with the edge of a heavy plate or chef's hammer, whisk the eggs and milk together in a bowl and set aside. Combine the flour, salt, pepper, paprika, and garlic powder in another bowl and set aside.

Heat the oil in a cast-iron skillet or Dutch oven over medium-high heat until an instant read thermometer registers 350° F. Dip a cutlet into the egg wash, then in the seasoned flour. Return to the egg wash for a quick dip, then immediately to heated oil in the skillet. (Be careful, the oil will pop, spit, and hiss.) Repeat without crowding the skillet. Cook until brown, 3 to 5 minutes. Using an offset spatula, turn and cook an additional 3 minutes. Remove the steak pieces to a warm plate. Reserve leftover oil from the skillet for the gravy. Thicken the oil with flour and stir while browning. Add milk, stirring til smooth, to make gravy. Return the steak pieces into the gravy and simmer until tender. Add milk, water or stock to thin the gravy if necessary. Serve hot with mashed potatoes or rice, and cornbread or biscuits.

Derek's Hungarian Beef Stew

Chile Chef

- 1-1/2 - 2 lbs round Beef steak
- 2 Tbsp Extra virgin olive oil
- 1/4 cup of Worcestershire sauce
- 1 cup chopped white onion/Spanish onion
- 1 minced garlic clove
- 2 tsp sugar or Splenda
- 1/2 tsp salt/kosher salt
- 1/4th tsp black ground pepper or Ancho Chile powder
- 1/4th tsp ground ginger
- 4 tomatoes cut in eights, Or use 2 10 oz can's of diced tomatoes w/green Chiles
- 2 large red peppers, cut in strips
- 1/2 half cup of cold water
- 1 tbs cornstarch or flour as the thickening agent

Cut the beef into 3'x1' strips. Brown in oil. drain. Put back in the dutch Oven. keep on medium.

In a separate bowl, combine Worcestershire sauce, onions, garlic, sugar, salt, and ginger. Pour over beef.

Cover and cook on medium for 2 hours or until the meat is very tender.

Add tomatoes and red peppers. Cook 1 hour longer.

Combine cold water and cornstarch to make a paste. Cook on high until thickened.

Serve on rice or noodles.

Disco Duck Beef Stew

jdarden

16" deep Dutch oven.

9 pounds of beef stew tips

Three cans of beef broth

Three cans of cream of celery

Three cans of cream of mushroom

One packet of Lipton onion soup

8 large potatoes

1 to 2 large onions

8 to 10 carrots

Add beef and soups to Dutch oven. Cook for three hours.

Add vegetables and cook rapidly for one hour. Let stand for 1/2 hour.

Serves about 30.

Dutch Oven Beef (Gluten Free)

cliffmeister2000

1—2 cloves garlic, slivered

3-4 lb. chuck, rump, or top round roast

1 tsp salt

1 tsp allspice

1 tsp brown sugar

1/2 cup red wine vinegar, or half red wine and half mild vinegar

2 tsp safflower oil

1 cup chopped carrots

1 cup chopped celery

1 cup chopped onions

1 1/2 cup strong regular or decaffeinated coffee

3 tsp brown rice flour

1/4 cup water

Insert garlic slivers into tiny cuts in the roast. Put meat in a bowl.

Combine salt, allspice, sugar, and wine vinegar.

Pour over meat and marinate 4 hours to overnight, turning meat several times. Drain, reserving marinade.

In a Dutch oven, brown the meat in the oil.

When meat is browned, add chopped vegetables, coffee, and reserved marinade.

Reduce heat, cover, and cook slowly until meat is tender, 2 1/2-3 hours.

Remove meat to a warm platter.

Skim off fat from the cooking liquid. Transfer cooking liquid and vegetables to a blender or food processor with steel blade and puree, or mash through a sieve.

Put liquid into a saucepan.

Combine flour and water and stir into the liquid.

Cook, stirring, until it thickens.

Pour over meat.

If you can use wheat and gluten, you can substitute unbleached flour for the brown rice flour.

If you can use gluten but not wheat, you can substitute barley or oat flour for the brown rice flour.

Dutch Oven Beef Stew

esuggs

Recipe for 8 servings in a 12" oven.

- 2 lbs of stew beef, cubed at 1"
- 1 large yellow onion, diced
- 4 celery stalks, chopped
- 4 whole carrots skinned and chopped
- 6 red potatoes, chopped
- 1 large green bell pepper, chopped
- 1/4 cup of parsley, chopped
- 3/4 cup red wine
- 3/4 cup hot water
- 1 can of golden mushroom soup
- 1 vegetable bouillon cube
- your choice of cooking oil



Using 22 coals, sauté the yellows onion in your choice of cooking oil. I used Canola oil.

When onions are transparent, put in the beef. Stirring occasionally to brown beef on all sides.

When beef is brown, stir in the celery, potatoes, bell pepper and carrots. Once mixed, stir into the DO the parsley and bouillon cube with the red wine, hot water and soup.

You can add salt and pepper to taste but I did not.

Leave 16 coals on the bottom and move 6 to the top.

I maintained the temperature and added fresh coal as needed as well as rotated the lid 90° every 20 minutes. Overall cook time from when the were onions started was 2hrs and 15 minutes, or when the carrots are soft.

Dutch Oven Pot Roast

jdarden

- 2 Tbs. bacon grease or olive oil

1 Tbs. balsamic vinegar
2 tsp. dry rosemary; rubbed
3 Tbs. brown sugar
2 med. yellow onions; sliced
1 Tbs. soy sauce
4-5 cloves garlic; sliced
1 bay leaf
3-4 lb. beef chuck roast 1 tsp. black pepper
salt and pepper to taste 1-2 lbs. baby carrots
1 cup hot beef stock or broth
6-8 medium red potatoes; skins on, cut into chunks
1/4 cup honey barbecue sauce 1 tsp. thyme
2 Tbs. red wine vinegar
1 Tbs. parsley flakes

Heat a 12" deep Dutch oven using 20-22 briquettes bottom until oven is hot. Add bacon grease or olive oil, rosemary, and onions; cook 2-3 minutes until you start to see a little color on the onions then add the garlic. Cook for 1 minute longer.

In a large measuring cup combine the beef stock, barbecue sauce, red wine vinegar, balsamic vinegar, brown sugar, soy sauce, bay leaf, and black pepper; stir to mix then pour juice slowly into the oven.

Season the roast with salt and pepper then add roast to oven and cover with as many of the onions as you can. Replace the lid then reduce the number of coals on bottom to 10 and place 14-16 coals on the lid.

Cook for 30 minutes rotating oven every 15 minutes. After 30 minutes add carrots and potatoes. Season with salt, pepper, thyme, and parsley flakes. Replace the lid and continue baking for 60-90 minutes until vegetables are fork tender.

Dutch Oven Stew

Thruwurkin

I use this recipe to cook using a tripod or grate over a campfire, however, it can be made in a camp Dutch oven. I'm sure you'll like it.

1 1/2 lb Boneless Boston Butt, diced into one-inch cubes
5 Russet Potatoes, peeled and diced into one-inch cubes
2 Turnips, peeled and diced into one-inch cubes
3 large Carrots, peeled and sliced into one-inch pieces
Water to almost cover
Salt and Pepper to taste
2 Bay Leaves

After cubing the Meat, put it into a 10" Dutch oven, either a spider or stove-top.

Brown the Meat thoroughly with the lid on.

When the Meat is browned after stirring in the Meat juices, add the other ingredients.

Add enough Water to almost cover.

Let the Stew simmer over a medium low heat until the vegetables are tender, approximately 45 minutes to an hour.

Season to taste and let simmer on low until ready to serve.

Dutch oven stew is always better when the flavors have a chance to blend.

Goan Beef Curry with Vinegar

J2

2 pounds boneless beef top sirloin steak, trimmed of all excess fat, cut into 1-inch cubes

Wet Masala (spice blend):

1 teaspoon cumin seeds

2 (1-inch) pieces cinnamon bark

6 cloves

4 peppercorns

1 teaspoon ground turmeric

2 teaspoon paprika

1/2 teaspoon cayenne, more if you're feeling feisty!

6 cloves garlic, peeled and roughly chopped

1-inch thumb fresh ginger, peeled and roughly chopped

1/2 cup apple cider vinegar

3 tablespoon Canola oil

1 medium red onion, very thinly sliced

1 Serrano pepper, sliced in half

Kosher salt

Serving suggestion: Cooked rice and chapatis (whole wheat griddle bread)



In a small skillet, over medium-high heat, toast the cumin seeds, cinnamon bark, cloves, and peppercorns until fragrant, about a minute or so. Pour into a spice grinder, and process until powdered.

In a small food processor or blender, combine the toasted spice mix and rest of the wet masala ingredients. Process until smooth. Place a large, preferably nonstick pot over high heat, and add oil. When the oil is shimmering, add the onions and Serrano pepper. Stirring frequently, sauté onions until golden brown, about 12 minutes. Cook's Note: Don't let them burn! Turn the heat down to medium-high if they're starting to burn.

Add the ground wet masala, taking care because it will sizzle wildly, and steam up your glasses if you wear them. Stir quite vigorously, and turn down heat if it's bubbling too furiously. Don't wash the food processor cup yet. Keep stirring, with short pauses, until most of the liquid has evaporated and the masala comes together as one mass, about 2 minutes. Also, you may see little droplets of oil on the perimeter of the masala. That's a good sign!

Quickly add the meat, and stir, coating the meat in the masala. Stir and cook about 5 minutes until the meat browns.

Remember that dirty food processor vessel? Fill it with 1 cup of hot water (from the tap is fine), swirl it around so it picks up any leftover masala, and pour that into the pot. Add 1 teaspoon salt, stir and bring the curry to a boil, then turn it down to a simmer. Cover and cook 30 minutes. Then cook with the lid ajar for another 15 minutes, to thicken the gravy slightly.

Check the meat at the end of the cooking time; it should be tender, and not chewy at all. Adjust salt if you like, and serve over rice over with chapatis (whole wheat griddle bread).

Green Chile Stew

Tek465

3 tablespoons vegetable oil

1 1/2 pounds beef sirloin or pork butt, cut in 1-inch cubes

1 1/2 cups diced onion

1 tablespoon minced garlic

6 cups chicken or beef broth

1 pound red or white potatoes, cut in 1/2 to 3/4-inch cubes

2 to 3 teaspoons salt, to taste

3 cups roasted, peeled, chopped green Chile or to taste
3 tablespoons diced red bell pepper
2 tablespoons chopped cilantro, to taste

Heat the oil in a 6-quart pot over high heat and brown the meat in batches. Set aside. In the same oil, sauté the onions until golden.

Add the garlic and sauté 1 minute. Return the meat to the pan along with any juices that may have accumulated. Add the broth, potatoes, salt and bring to a boil. Reduce the heat and simmer for one hour, until the potatoes are tender. Add the green Chile and the red bell pepper, and cook 15 to 20 minutes more. Add the cilantro, stir and serve.

Grilled Flank Steak with Mint-Cilantro Mojo

Steve

Here is a recipe that might tingle your taste buds with any steak that you can cut thin and have the right MoJo on it. I used the Flank steak.

1/4 cup reduced-sodium soy sauce
1 tablespoon jarred and pre-minced fresh ginger * (I used fresh)
1 tablespoon honey
2 teaspoons sesame oil
1 clove garlic
1/4 teaspoon ground black pepper
1 teaspoon Worcestershire sauce * (I added this to the recipe)
1 pound flank steak

Mint-Cilantro Mojo:

1/3 cup cilantro leaves *(You know I was a Liberal with this item)
1/3 cup mint leaves
1/4 cup chopped green onions
3 tablespoons water
1 tablespoon fresh lime juice * (Lime juice is a must and fresh well said ~)
2 teaspoons olive oil
1 clove garlic
Cooking spray



In a blender or food processor, combine soy sauce, ginger, honey, sesame oil, garlic clove, and black pepper. Process until smooth. Pour mixture into a plastic bag, add flank steak and shake to coat. Refrigerate 15 minutes and up to 24 hours.

To make the mojo: In a blender or food processor, combine cilantro, mint, green onions, water, lime juice, olive oil, and garlic clove. Process until smooth.

Coat an outdoor grill or stove top grill pan with cooking spray and preheat to medium-high. Remove steak from marinade (discard marinade) and grill 5 minutes per side for medium meat. Arrange carrots and parsnips alongside steak and grill for 10 minutes, until crisp-tender, turning frequently.

Let steak stand 10 minutes before slicing crosswise into 1/4-inch thick slices. Serve steak with mojo drizzled over top and sliced carrots and parsnips on the side.

Grilled Tri-Tip with Caramelized Onions & Balsamic Pan Sauce

SeabeeCook

1 tri-tip roast, about 1-1/2 to 2-pounds
Salt and pepper to taste

Caramelized onions

- 1 tablespoon vegetable oil
- 1 tablespoon butter
- 2 medium onions, thinly sliced
- Salt and pepper to taste

Balsamic pan sauce

- 1 tablespoon vegetable oil
- 3 tablespoon onions, minced
- 2 cloves garlic, minced
- 2 tablespoons balsamic vinegar
- 3/4 cup beef stock
- 1 tablespoon cold water
- 2 teaspoons cornstarch
- Pan drippings from tri-tip

Prepare a campfire or charcoal briquettes for grilling. Season the tri-tip with salt and pepper to taste and set aside. Meanwhile, caramelize the onions.

To caramelize the onions, heat oil and butter a 10-inch cast iron skillet over medium-high heat. Add sliced onions and season with salt and pepper. Stir onions every 30 seconds during the first 5 to 8 minutes. Reduce heat and continue caramelizing onions until a rich golden brown color develops, about 30 to 45 minutes. Transfer onions into a bowl. Makes about 1 cup.

When the fire is medium-hot, grill roast to desire doneness. Remove roast when meat temperature reaches 135 degrees F. for medium rare and 150 F. degrees for medium. Place roast on a platter and tent with a sheet of aluminum foil. The temperature of the roast will rise 5 to 10 degrees F. while it stands. Reserve drippings.

Return skillet to medium heat to prepare sauce. Heat oil and add onions. Sweat onions until translucent, about 2 to 3 minutes. Add garlic and sweat for 1 minute. Pour vinegar over onions and garlic and reduce until the vinegar is almost completely evaporates. (Watch your nose--the vinegar bites!)

Add beef stock and reduce to about 1/2 cup, about 5 to 10 minutes. Mix slurry of cold water and cornstarch. Pour into sauce and stir. Cook until thickened. Strain sauce if desired.

Carve roast against the grain into thin slices. Spoon 2 tablespoons onions next to each portion of tri-tip. Drizzle 1 to 2 tablespoons sauce over the meat. Serves 6 to 8.

Note: Two skillets also work for this recipe. Instead of grilling the roast over a cooking fire, sear the tri-tip in the first skillet, then make the sauce. Turn the onions into caramelized manna in the second skillet while the tri-tip cooks. Finish the roast in a 350-degree Dutch oven.

Herb-stuffed Yankee Pot Roast with Root Vegetables

jeepdad

FOR THE BEEF:

- 1 beef chuck pot roast (2 1/2-3 lb)
- 3 Tbsp. fresh thyme leaves
- 2 Tbsp. sliced garlic cloves
- 1 tsp. kosher salt
- 1/2 tsp. ground black pepper
- 2 Tbsp. extra-virgin olive oil

FOR THE SAUCE:

- 2 medium onions, diced
- 3 ribs celery, diced
- 2 medium carrots, diced
- 1 Tbsp. tomato paste



1/4 cup flour

3 cups low sodium beef broth

2 Tbsp Worcestershire sauce

1 tsp. Dijon mustard

1 bay leaf

FOR THE VEGETABLES:

2 cups baby red potatoes

3 medium carrots, peeled and cut in 2 inch pieces

2 cups button mushrooms

sprigs of fresh thyme

Preheat the oven to 325° F.

Trim exterior fat from roast. Using kitchen twine, tie roast around its circumference. Combine Thyme, garlic, 1 tsp. salt, and 1/2 tsp pepper. Pat meat dry. Cut 1 inch deep slits into the meat with a paring knife; stuff with thyme mixture. Season roast well on both sides with salt and pepper.

Heat oil in a large oven-proof pot or Dutch oven over medium-high heat. Sear roast on all sides until well browned, 8-10 minutes. Transfer roast to a platter.

Sauté onions, celery, and sliced carrots in the pan drippings, stirring often, until onions start to soften, about 5 minutes. Add tomato paste; stir until it starts to brown on bottom of the pot. Stir in flour.

De-glaze the pot with broth, scraping up any browned bits. Stir in broth; bring liquid to boil return seared roast to the pot. Cover pot, place in oven, and braise for 2 hours.

Remove pot from the oven. Transfer roast to a platter, Strain sauce, discarding the vegetables. Stir Worcestershire, Dijon mustard and bay leaf into sauce. Return sauce and roast to the pot.

Add potatoes and carrot pieces to the pot. Cover the pot; return roast to the oven and cook for 1 to 1 1/2 hours, until the meat is fork tender.

Add the mushrooms to the pot during the final 10 minutes of cooking. Transfer the roast and vegetables to a platter; using a fork, break meat into pieces. Bring sauce to a simmer; skim off and discard fat. Season sauce with salt and pepper.

To serve, spoon sauce over pot roast and vegetables; garnish with a sprig of thyme.

Serves 4.

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Johnson's Dutch Oven Sirloin Tips

MickW

1 1/2 lb Lean Sirloin Beef, cut in 1" or 1/2" 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

1/4 cup Olive Oil for roux

1/2 cup Flour

2 Tbsp Worcestershire Sauce

1 tsp Salt or to taste

1/2 tsp of coarse ground Black Pepper

1 tsp of Tony Chachere's 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 1/4 cup of Olive Oil to the Dutch oven, and gradually add about 1/2 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 1? hrs or until the meat is very tender.

Serve hot over a bed of white or wild rice.

Just a Roast

Paul

Eye of round was on sale so I thought I'd have some fun this afternoon.

Injected it with some store bought marinade, dry rub and browned in the frying pan. Put sliced onion in bottom of DO, added roast and one can of cream of mushroom soup (with roasted garlic) along with a half bottle of beer.



Kids Want More Pot Roast

Corona~Barb

I made this yesterday in a small roaster oven to eat tonight...but it can easily be made in a 12" Dutch oven. I named it 'Kids Want More' because even though my son had eaten dinner, he was sneaking carrots from this dish while it was cooling.

3-4 pound chuck roast

No Salt Seasoning (I use the Costco brand) (soups add plenty of salt)

black pepper

1 Tbs olive oil

1/4 cup water

1 can tomato soup

1 can cream of mushroom soup

3 tsp beef bouillon

2 Tbs minced garlic

1 bay leaf

1 onion, halved and sliced

5-6 small red potatoes, scrubbed and quartered

2-3 cups (or more) mini carrots (I add lots as my kids like cooked carrots)

Trim visible fat from roast. Sprinkle liberally with seasoning and sprinkle with pepper to taste. Heat 12" dutch oven over coals and add oil. Brown roast on both sides; move to a plate. Pour water and some of the tomato soup into dutch oven to

deglaze, scraping the bottom to loosen any crunchy bits. Mix soups, bouillon, garlic, and bay leaf in dutch oven and put pot roast back in, turning to cover with sauce. Top with onions.

Cook at 250° F for 3-4 hours, occasionally checking liquid levels and meat tenderness, and turning meat . When meat is tender, add potatoes and carrots, coating with sauce. Cook for 1 more hour. If sauce needs to thicken, cook longer with lid off.

Killer Dutch Oven Beef Stroganoff

Mike B

- 1 lb. stew meat or round steak, cut into short, thin strips
- 1 package dry onion soup mix
- 2 10 oz. cans cream of mushroom soup
- 2 cups sliced fresh mushrooms or two 4 oz. cans of drained mushrooms
- 1 cup red cooking wine
- flour
- oil
- 1 cup beef broth
- pint sour cream



Lightly flour the meat and then brown it in a bit of oil in your dutch oven. Add the onion soup mix, cream of mushroom soup, mushrooms and wine to the browned meat and mix the result thoroughly. Cook at 350 degrees for at least 1 an hour, stirring occasionally. Add the beef broth and mix thoroughly.

Remove from the coals. If the sauce is too thick, mix in a bit of water or beef broth, then mix in the sour cream. Serve stroganoff over noodles or rice.

Temperature Note: for a 350 degree oven, use the following number of briquettes:

- 10" oven – 12 on top, 8 on bottom
- 12" oven – 14 on top, 10 on bottom
- 14" oven – 16 on top, 12 on bottom

Leftover Brisket Pasta

bc toys

- 2 1/2 cups of brisket
- 1/4 cup BBQ sauce
- 1 lg onion yellow
- 2 tbsp garlic
- 1 bell pepper diced
- 8 oz can tomato sauce
- salt & pepper to taste

Simmer all ingredients except pasta 30 minutes, then add 3 cups penne pasta.

Add water to cover pasta. Simmer till pasta is cooked.

Add water 1/4 cup or less as needed until it stops absorbing it.

Montana Cowboy Pot Roast

dmb90260

12" deep Dutch oven

4-5 lb. chuck roast
medium yellow onion (Maui sweet if you must, I don't)
4-5 cloves of garlic.
2-4 tbsp of olive oil
carrots, cut in pieces
celery, cut in pieces
mushrooms, cut in pieces
small potatoes, cut in half
red wine



Chop or mince onion and garlic and sauté in the Dutch oven until soft.

Dredge the meat in flour and brown on the onions and garlic.

Add a half bottle of red wine.

Add a couple packs of dry gravy mix, I use "au jus" mix (being a snob and all). This comes in a big jar so I just guess as I add it.

Salt and pepper to your taste.

Cook this at 350 for an hour or so, turning once

Add all vegetables then cook for 2 to 3 hours.

Mushroom and Steak Pie

cliffmeister2000

2 lbs chuck roast
1 tsp salt
1 tsp ground black pepper
1/2 C flour
3 Tbsp vegetable oil
5 Tbsp butter, divided
1 lb baby Portobello mushrooms (or 1/2 Portobello 1/2 button), wiped clean and cut into thick slices
2 medium onions diced (small)
3 Tbsp flour
2 Cups dry red wine
1 Cup water
1 cube beef bouillon
4 Tbsp fresh parsley, minced
1 sheet puff pastry, thawed
1 large egg
2 Tbsp milk



Heat the oven to 350 degrees. Pat dry the chuck roast with a paper towel. Cut into 1 inch cubes, roughly. It's okay if they are

somewhat rectangular. Sprinkle with salt and pepper.

Heat 3 Tbsp oil in a dutch oven on high heat. When hot, dredge the pieces of meat in the flour and shake off the excess. Brown the meat in batches in the dutch oven (will take 3 or 4 batches—do not crowd the meat or it will lower the temperature significantly). Turn and brown all sides – it will take about 4 minutes for each batch. Remove to a plate.

In the same dutch oven, turn heat to medium and melt 2 Tbsp butter. Add mushrooms and sauté for a few minutes until mushrooms are browned. Remove and set aside.

In the same dutch oven, turn heat to medium, and melt 3 Tbsp butter. Put the onions in and sauté until softened (about 3 minutes). Sprinkle very lightly with salt and pepper. Add 3 Tbsp flour and stir until incorporated. Add red wine, water, and crumbled beef bouillon cube. Bring to a boil and then simmer until the mixture thickens slightly. Remove contents to a bowl.

Put meat in the bottom of the dutch oven. Then pour mushrooms over, evenly. Then pour the onion/broth/wine mixture over all. Cover with heat proof lid and put it in the oven. Let cook for 2 hours.

Take the pan out of the oven. Add the minced parsley and stir slightly. Let cool completely. You can save the mixture for cooking later, or finish the pie.

Preheat the oven to 425 degrees. Put the puff pastry sheet directly over the filling and tuck the sides down into the casserole. Whisk together the egg and milk and brush it over the top of the dough. Cook for about 30 minutes, or until the top is golden and cooked. Let cool for a few minutes and then serve right away. You may want to serve this with some crusty bread to mop up the gravy.

Pace Sweet Roasted Onion Beef and Rice Skillet

Thruwurkin

- 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.

Pot Roast

Oysterpot

10 inch oven (will feed 3 adults well)

- 1-3 lb roast (chuck)
- 8 small potatoes
- 3 large onions
- 6 medium carrots
- 2 stalks of celery
- Weber's Gourmet Hamburger seasoning
- 1 cup flour
- salt and pepper
- 2 beef bouillon cubes or any beef flavor concentrate
- 3 Tbsp veg oil (your choice of type)

Mix flour and salt and pepper, and Weber's seasoning in a zip lock bag or in a roasting tray. Coat meat on all sides with flour mixture.

Heat oil in Dutch oven to a good frying temp and brown meat on both sides.

In 2 cups of hot water mix bouillon cubes to liquefy.

Slice one onion into 1/4 inch slices and quarter the other 2 onions. Remove meat from pan and place sliced onion on bottom of pan, return meat to pan placing it on top of onion slices. Add hot bouillon to pan, pour along sides of meat.

Place the oven over coals set for 350° F - 13 top and 6-7 on bottom.

Cook for 2 hours - replace coals as needed to maintain temperature. Watch liquid level in pan when you replace coals add water if needed. Do not let pan go dry.

After 2 hours, add veggies that have been cleaned and cut up. Let cook for another hour.

Meat will pull apart with fork when done.

Pot Roast Dinner

Guard Dog

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

In a 12" dutch oven, brown all sides of meat in cooking oil. Season with salt and pepper. Add enough water to cover roast - cover and cook at 350° F for 1 hour. Add vegetables, Italian seasoning, and more water if needed, then cook for another hour, until vegetables are done and meat is tender.

Prime Rib in Salt

Thruwurkin

- 5 to 6 lb. Roast
- 2 Onions, sliced
- 1/4 tsp Black Pepper
- 1/8 tsp Garlic Powder
- 1/4 tsp Oregano
- 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-inch Dutch Oven with onions.

Combine all the spices and sprinkle spices on the roast.

Mix the rock salt with eggs until well coated. Place roast in Dutch oven, then pack salt around and over the roast but NOT UNDER.

Bake for 2 1/2 to 3 hours at 350 degrees (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.

Prime Rib, Roman Style

Thruwurkin

Purchase a Prime Rib that will fit into your Dutch oven without touching the lid.

Wrap Prime Rib in three to four layers of cheesecloth or muslin. Layer bottom of Dutch oven with 1 lb 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 to 1 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.

Use only Kingsford charcoal. Burns the best and longest for good heat control.

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.

Red Wine Steaks

Rabs

- 1 piece of nice rump or blade steak (1 per person)
- 1 ziplock bag

Marinade

- 1 cup of red wine
- 1 dessert spoon of minced garlic
- 1 dessert spoon of onion flakes
- 1 pinch of salt

1 pinch of pepper
1/4 cup of Worcestershire sauce

Mix marinade and add steak and marinade to ziplock bag. Chill for at least 4 hours and then BBQ till desired steak preference. Pour marinade on BBQ plate as you cook. Finish off topped with grated tasty cheese and grilled in pan under grill until cheese is melted and getting browned. Serve with BBQ'd thin slices of potato and sweet potato.

Roast Au-Jus

Cobbler Gobbler

12" Dutch Oven

3 lbs - Beef Rump Roast
3 pkg - 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 Dutch oven on trivet fat side up. Mix 1 package Au-Jus with 1 cup HOT water. Pour Au-Jus around roast. First hour, cook at 400° F. Second hour, renew coals and reduce heat to 325° F. Mix 2 packages Au-Jus with 2 cups HOT water and add to roast. Check temperature at 2 1/2 hrs. Temperature should be 170-180° F. Slice roast and serve with Au-Jus drippings.

Santa Maria Tri-tip

dmb90260

2-3 lbs beef tri-tip roast or top sirloin roast
1 tablespoon black pepper, fresh-ground
2 teaspoons granulated garlic
1 teaspoon granulated onion
1 1/2 teaspoons paprika
1/2 teaspoon cayenne pepper
1 teaspoon rosemary
1 teaspoon salt
1/2 cup red wine vinegar
1/2 cup garlic-infused vegetable oil

Mix together the black pepper, garlic, onion, paprika, cayenne, rosemary, and salt and rub on the meat. Let stand at 1-4 hours.

Prepare the barbecue grill, using water-soaked oak chips (preferred, if you can find them) or mesquite chips on the charcoal to produce smoke.

Drizzle the oil slowly into vinegar, whisking rapidly. Brush on the meat as soon as you put it on the grill.

Grill the meat over direct heat, medium-high. Turn at least 3 times, basting every time. Grill 30-35 minutes, to 140° F.

Slice about 1/8" to 1/4" thick across the grain and serve with corn tortillas and salsa.

Satay Beef

toby2win

8 oz sirloin steak cut in long narrow strips 1 inch wide & 3 inches long

Marinade:

1/3 cup coconut milk
2 tablespoon fresh cilantro
3 tablespoon agave nectar
1 tablespoon yellow curry powder
1/3 cup fish sauce
1 tablespoon oil

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.

Shabushabu Pot

ncdodave

Non-traditional Mongolian Hot Pot in a 12" Ultimate Dutch Oven (UDO)

1 1/2 lbs. beef, sirloin, tenderloin, or rump, sliced paper thin
4 leaves Chinese of Napa cabbage
4 oz. edible chrysanthemum leaves
4 oz. water cress
2 long onions, or green onions
8 fresh Chinese black mushrooms
3 1/2 oz. enokidake (nettle mushrooms)
2 oz. harusame
6 cups Dashi, see recipe below

Ponzu-joyu (dipping sauce):

1 Tbs. lemon juice
2 Tbs. rice vinegar
1/2 cup + 1 Tbs. soy sauce
1 2" piece konbu (dried kelp)
1/2 cup + 1 Tbs. dashi
2 thin lemon slices

Goma-dare (miso and sesame sauce):

1/4 cup white sesame seeds
3 1/2 Tbs. miso
2 Tbs. mirin
2 tsp. soy sauce
2 tsp. rice vinegar
1 Tbs. grated garlic
Red pepper powder
2 tsp. vegetable oil
7 Tbs. dashi

Condiments:

Grated diakon radish with red pepper
Finely chopped scallion

Beef: spread raw beef out on a large serving platter.

Cabbage and chrysanthemum leaves: boil lightly, spread 2 cabbage leaves out on a bamboo sushi mat, arrange chrysanthemum leaves on top of cabbage in the center and roll up. Cut cabbage roll into 1 1/2" lengths, repeat with remaining cabbage and chrysanthemum leaves.

Long onion: cut into diagonal pieces, each onion quartered.

Black mushrooms: cut off stems and make a criss-cross incision in the tops.

Nettle Mushrooms: cut off the very bottom parts (roots)

Harusame: soak in lukewarm water and cut into 4" lengths.

Dipping sauce:

Mix all the ingredients but the lemon slices and let stand 10 minutes. Remove dried kelp and add lemon slices.

Goma-dare:

Roast the sesame seeds in a dry skillet over low heat until they give off a roasted, nutty aroma. Remove to an earthenware mortar and grind until sticky. Add miso, mirin, soy sauce, garlic and red pepper, grind further. Then slowly add oil and dashi, grinding until smooth.

To serve:

At the dinner table, fill a Camp Chef UDO 12" or UDO 14" 1/2 full with dashi and bring to a boil over a single gas burner or over a short table with a solid layer of briquettes under the UDO. Add meat and vegetables a little at a time for each person. And take out as meat and vegetables cook. Add more dashi as it boils off. Dip the cooked meat or vegetables into the ponzu-joyu or goma-dare. Ponzu-joyu is seasoned with condiments. Skim off the froth from the surface of the dashi as meat and vegetables are cooked. Finish off by cooking Buckwheat noodles (udon) in dashi and enjoy!

Note: In addition to the ingredients listed here, the following are also commonly used: chicken breast, chicken livers, pork, white fish, squid, tairagai (a shell fish), etc. All ingredients must be sliced very thin so that they will cook very quickly.

Dashi (3 different ways)

Basic dashi:

2 cup water

1/2 cup dried bonito flakes

Bring water to a boil, then add bonito flakes. When water returns to a boil, remove from heat and let set until bonito flakes sink to the bottom of the pot. Strain through a cloth, discard the flakes.

Dashi with konbu (traditional):

2 cup water

1/2 cup dried bonito flakes

1 4" piece konbu (dried kelp)

Wipe the konbu with a dry towel lightly. Do not wipe off the white powdery substance on the surface, which is one element that provides a unique flavor. Put water in a sauce pan and soak the konbu for 30 minutes, then heat.

As soon as the water begins to bubble, just before coming to a boil, remove the konbu. Do not over cook or the konbu will become slimy and the flavor will be too strong. Add the dried bonito flakes. When water returns to a boil, remove from heat and let set until bonito flakes sink to the bottom of the pot. Strain through a cloth, discard the flakes and konbu.

Instant dashi:

Follow the directions on the package. Although instant dashi is convenient, the flavor is far from the quality of home-made dashi. However, it can come in very handy at times.

Shredded Beef Chimichangas

mexican mama

- 2 pounds boneless beef chuck roast, trimmed of fat
- 1/4 cup water
- 1 1/2 cups beef broth
- 3 tablespoons red wine vinegar
- 2 tablespoons chili powder
- 1 teaspoon ground cumin
- 4 (8 inch) flour tortilla
- 3 tablespoons butter, melted
- 1 1/2 cups shredded Monterey Jack cheese
- 1 cup sour cream
- 1 cup salsa

Place beef in a Dutch oven over medium heat. Pour in water. Cover, and cook for 30 minutes. Remove cover, and cook until liquid has evaporated, and beef is well browned, about 10 minutes. In a medium bowl, combine beef broth, red wine vinegar, chili powder and cumin. Pour over beef. Cover, and cook until meat is very tender, and pulls apart easily, about 2 hours. Allow to cool, then shred and mix with pan juices.

Preheat oven to 500 degrees F (260 degrees C).

Brush both sides of each tortilla with melted butter. Spoon shredded beef filling down center of each tortilla. Fold ends over filling, then fold sides to center to make a packet. Place chimichangas, seam side down, in a 9- by 13-inch baking pan.

Bake in preheated oven for 8 to 10 minutes, or until golden brown. Serve with shredded cheese, sour cream and salsa.

Sirloin Beef Tips

dutchovendelights

- 3 tbsp. all-purpose flour
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/4 to 1/2 tsp. paprika
- 2 lbs. boneless sirloin tip , cut into 1-inch cubes
- 2 tbsp. vegetable oil
- 1 1/2 lg. onions, chopped
- 1 beef bouillon cube
- 3/4 c. boiling water

Combine flour, salt, pepper, and paprika in a plastic bag; shake to mix. Place beef cubes in bag and shake well. Heat oil in Dutch oven; add beef and cook until browned. Add onion; cook until tender.

Dissolve bouillon cube in boiling water; add to beef mixture. Cover; reduce heat and simmer for about 2 hours, stirring occasionally. Serve over noodles or rice. You can add veggies such as carrots, potatoes, celery or any other you like during the last 45 minutes to 1 hour if you like.

Sonofabitch Stew

greekspedoman

This is a historic recipe from the 1800s cowboys out on the prairie of the American wild west. Some have called it "rascal stew" or "Cleveland Stew" -in honor of President Grover Cleveland displacing cowboys from the Cherokee Strip, or sonofabitch stew. No matter the name, it usually has something negative to say about someone. There are some really strange organ eating elements to this recipe. If you're like me and cringe at it, at least appreciate it for its historical value. Oh, and if you do eat it, I'll bet you'll have some crazy hair on your chest when you're done!

- 2 pounds of lean beef
- 1 set of marrow gut
- 1 1/2 pounds of calf liver
- 1 set sweetbreads (these are thymus glands)
- Half a calf heart
- 1 set of brains
- Salt, pepper to taste
- Louisiana hot sauce

Cut the beef, liver, and heart into cubes. Slice the marrow gut into rings. Place these ingredients into the DO and cover with water. Let it simmer for 2 to 3 hours. Add salt, pepper, and hot sauce. Chop sweetbreads and brains into small pieces and add to stew. Simmer another hour.

Southwest Marinated Beefsteak

Paul

- 1 beef flank steak (approx. 1" thick)
- 3 quartered bell peppers (any color)
- 1/2 cup prepared Italian dressing
- 1/4 cup fresh lime juice
- 1 tablespoon honey
- 1 1/2 teaspoons ground cumin

Combine everything except steak and bell peppers in a small bowl. Mix vigorously to make a marinade. Place beef steak and 1/2 cup marinade in a food-safe plastic bag. Close bag securely, turn to coat steak thoroughly and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

Preheat grill to medium-hot. Remove steak and discard used marinade. Brush bell peppers with some of the reserved marinade. Grill flank steak, uncovered, 15-25 minutes for medium-rare to medium doneness, turning steak occasionally. Grill peppers 12-15 minutes, turning often to prevent scorching.

After steak sears, brush steak and peppers occasionally with reserved marinade, but do not baste during last 5 minutes. Slice across the grain into thin slices. Serve with peppers.

Steak Stacks

Thruwurkin

- 1 to 1 1/2 lb Round Steak
- 2-3 medium Potatoes, shredded
- 1 Green Pepper, sliced
- 2 Tbsp Bacon Grease
- 4-5 medium Carrots, shredded
- 1/2 cup Water

8 strips Bacon, crisp and crumbled
4 Onions, sliced

Light 25 briquettes to red-hot.

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.

Swiss Steak

Guard Dog

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

Cut steak into serving size pieces. Combine flour, salt, and pepper, and coat meat w/ flour mixture. Add oil to 12" dutch oven, brown meat on both sides. Combine soup and water and pour over meat.

Cover and cook at 375° F for 1 hour.

Swiss Steak 2

Cobbler Gobbler

12" Dutch Oven

1 - Round Steak (approximately 1 1/2 lbs) *see note
1 - Tsp Garlic Powder
1/3 cup - Vegetable Oil
1- (14 1/2oz) can - Tomato's
1 - Med Onion (cut into strips)
1 - Med Bell Pepper (cut into strips)
2 - Cloves Garlic (crushed)
Salt/Pepper
All Purpose Flour

Cut steak into serving size pieces. Season to taste with garlic powder, salt/pepper. Dust meat with flour. In heavy skillet, brown meat on both sides in oil. Transfer meat to dutch oven. Combine garlic, tomato's, onion, bell pepper and 1 tomato can

measure of water. Pour over steak and simmer 1 1/2 hours over low heat (200) until meat is tender. Adding water if necessary to keep meat partially covered.

** Note: To ensure tenderness, have butcher run meat through cuber.

Texans' Beef Brisket

Thruwurkin

- 6 to 8 Mesquite, Hickory or Pecan wood chunks
- 1 recipe Vinegar Mop Sauce
- 3 to 3 1/2 lb Beef Brisket
- 2 tsp Seasoned Salt
- 1 tsp Paprika
- 1 tsp Chili Powder
- 1 tsp Garlic Pepper
- 1/2 tsp Ground Cumin
- 1 recipe Spicy Beer Sauce
- 12 Kaiser Rolls (optional)

At least 1 hour before smoke cooking, soak wood chunks in enough water to cover and drain before using.

Prepare Vinegar Mop Sauce; set aside. Trim fat from Meat.

In a small bowl combine Seasoned Salt, Paprika, Chili Powder, Garlic Pepper, and Cumin.

Sprinkle mixture evenly over Meat; rub in with your fingers.

In a smoker arrange preheated coals, drained wood chunks, and water pan according to the manufacturer's directions. Pour water into pan, place Meat on grill rack over water pan.

Cover; smoke for 5 to 6 hours or until Meat is tender, brushing occasionally with Vinegar Mop Sauce during the last hour of smoking.

Add additional coals and water as needed to maintain temperature and moisture.

To serve, thinly slice meat across the grain. Serve meat with Spicy Beer Sauce. If desired, serve meat and sauce in Kaiser rolls.

Makes 12 servings.

Vinegar Mop Sauce:

In a small bowl stir together 1/4 cup Beer, 4 tsp Worcestershire Sauce, 1 Tbsp Cooking Oil, 1 Tbsp Vinegar, 1/2 tsp Jalapeño Mustard or other Hot-Style Mustard, and a few dashes bottled Hot Pepper Sauce.

Spicy Beer Sauce:

In a medium saucepan melt

- 2 Tbsp Butter or Margarine

Add

- 3/4 cup chopped, seeded, peeled Tomato
- 1/2 cup chopped Onion
- 1/2 cup chopped Green Sweet Pepper.

Cook about 5 minutes or until Onion is tender, stirring occasionally.

Stir in

- 1 cup Bottled Chili Sauce

1/2 cup Beer
1/2 cup Cider Vinegar
2 Tbsp Brown Sugar
1 to 2 Tbsp chopped Chipotle Peppers in Adobo Sauce
1 1/4 tsp Black Pepper
1/2 tsp Salt

Bring to boiling; reduce heat. Boil gently, uncovered, about 10 minutes or until reduced to about 2-1/4 cups.

Ultimate Roast

Paul

One 8-lb. roast
1 lb. baby carrots
4 cobs of corn
10 med. potatoes, halved
1/4 lb. fresh mushrooms
1 can soda pop (or other liquid)
2 large onions
1 stick of butter
favorite seasonings

Cut roast into three equal portions against grain. Turn the roaster lid upside down over a Camp Chef all-purpose burner on a medium to low heat; add a half stick of butter and melt, then brown roast. Leave cooking rack in roaster and preheat. Lay roasts in around cone. Pile halved potatoes on top of roast. Add layer of mushrooms and carrots. Season with your favorite spices. Lay corn cobs on top. Add a quarter can of soda. Place lid on base of roaster. Set your Camp Chef all-purpose-burner on medium-low heat. Cook approximately 30 minutes or until steam appears around lid seal. Remove and serve from pot.

Serves 8-10.

Variation:

Try using other meats in place of the roast. Ham or lamb make a delicious variation to the Ultimate Roast recipe.

Author: CampChef

Ground Beef

Beef Taters & Maters

Outpost Jim

This is a cross between stew and chili and is a great camping recipe.

- 1 - 1 1/4 lb ground beef
- 1 medium onion - chopped
- 1 green pepper - chopped
- 1/8 cup minced garlic
- 3 lbs potatoes - peeled and cubed
- 1 28oz can diced tomatoes
- 1 10.5oz can tomato soup or tomato sauce
- salt and pepper or Mrs. Dash seasoning

Brown the meat, onions, green pepper and garlic in a 12" D.O. over a full bank of coals. Drain excess grease and season to personal taste. Add potatoes, tomatoes and soup to beef and mix thoroughly. Place lid on oven and shift coals to 9 or 10 below and 14-16 on top and bake until potatoes are tender. Stir and season occasionally.

If you're too lazy to peel potatoes, cube up Red potatoes with the skin on.

Serve with Italian bread and a side of applesauce.

Chuck Wagon Stew

mikeschn

- 1 pound ground beef
- 1 can green beans
- 1 can kidney beans
- 1 can tomatoes
- 2 or 3 potatoes
- 1 beef bullion

Brown the beef, drain, add everything else. When taters are done, dinner is ready.

Classic Meatloaf

dmb90260

Many meatloaf recipes call for ground veal or pork in addition to ground beef. You might want to experiment with a third each of beef, pork, and veal. If you don't have access to spicy ground pork or Italian sausage, add a pinch of fennel seeds and a half teaspoon of hot sauce to regular ground pork.

- 1 cup of finely chopped onion
- 1 celery rib, chopped fine
- 1 Tbsp minced garlic
- 1 carrot, chopped fine
- 1/2 cup of finely chopped scallions (can substitute onion)
- 2 Tbsp unsalted butter
- 2 teaspoon salt (use 1 1/2 teaspoons if using Italian sausage)
- 1 1/2 tsp freshly ground pepper

2 tsp Worcestershire sauce
2/3 cup ketchup
1 1/2 pounds of ground chuck
3/4 pound of spicy ground pork sausage or Italian sausage (a mix of sweet and hot if you are using links)
1 cup fresh bread crumbs
2 large eggs, beaten slightly
1/3 cup minced fresh parsley leaves

Preheat oven to 350° F.

In a large heavy skillet cook the onion, celery, carrot, garlic, and scallions in butter, over medium heat, stirring, for about 5 minutes. Cover the skillet and stir occasionally until the carrots are tender, about 5 more minutes. Stir in salt and pepper, Worcestershire sauce, and 1/3 a cup of ketchup. Cook for 1 more minute.

In a large bowl, combine the meats, eggs, vegetables, bread crumbs, and parsley. Form into a loaf and put into a rectangular baking pan with 2-inch high sides. Cover the loaf with remaining ketchup.

Bake the meatloaf in the oven for 1 hour.

Serves 4 to 6, with plenty for leftovers for meatloaf sandwiches.

Country Cottage Pie

Staci

2 pounds of ground beef
2-15 oz cans of mixed vegetables, drained
1-15 oz can of whole kernel corn, drained (optional)
1-7 oz box of instant mashed potatoes, prepared per package instructions or 4 cups of homemade mashed potatoes
2 cups of shredded cheddar cheese
1 medium-large onion, chopped
1/4 cup beef stock or water
2 Tbsp Worcestershire sauce
2 Tbsp ketchup
2 Tbsp flour
1 tsp season salt + additional to taste
1/2 tsp garlic salt + additional to taste
1/2 tsp cracked pepper + additional to taste

Preheat oven to 350 degrees

Over medium heat and in medium pot brown ground beef with chopped onions and seasonings -drain off 3/4 of liquid, reserving some in pot with meat mixture – return to heat.

Lightly sprinkle flour over meat mixture, stirring constantly. Add Worcestershire sauce, ketchup, and stock, mix well – simmer until sauce has thickened.

Stir in mixed vegetables until well incorporated. Taste meat and vegetable mixture – re-season if necessary – remove from heat.

In a 9x13 baking or casserole dish spoon meat mixture in the bottom. Evenly layer the corn over meat mixture (optional).

Spoon and gently spread the prepared mashed potatoes evenly over the corn, fluff the top of potatoes with fork. Sprinkle cheese evenly over the mashed potatoes layer.

Bake for 20 – 30 minutes until cheese has melted and/or browned and has been heated through.

If you like your cheese a little more browned and bubbly, place under broiler for a couple of minutes – watching carefully so it doesn't over-brown.

Dutch Oven Goulash

Chile Chef

- 1 lb. ground beef, cooked not drained
- 1 cup white onion's loosely chopped. (or less if you don't like onions)
- 2 cans of tomato soup
- 1 can of green Chiles in the juice
- 2 cans of water "use your tomato soup can"
- 1/2 lb. bacon, cooked
- 1 clove garlic loosely chopped
- 1 Tbsp Smoked paprika
- Roughly 1 Tbsp of lemon juice
- 1 Can of diced tomatoes
- Pinch of salt
- Add as many noodles as you wish

Add a pinch of salt to the burger and start the frying process. When the burger gets mostly brown, add the garlic and the onion.

Don't drain the grease. Add 2 cans of tomato soup and 1 can of diced tomatoes. Bring to it to a boil, let it boil for 5-8 minutes. Add everything else and turn it down to a simmer Medium/Medium Low. Add the noodles. Turn the stove off at the 15 minute mark then let it cook 15 minutes more with the lid on.

Dutch Oven Lasagna

hvac1877

- 1 1/2 lb lean ground beef
- 23 oz spaghetti sauce
- 9 oz shredded mozzarella cheese
- 3 eggs
- 2 1/4 C cottage or ricotta cheese
- 1/4 C grated Parmesan cheese
- 13 lasagna noodles
- 1 1/2 tsp oregano
- 3/4 C hot water



Preheat Dutch oven. Brown the ground beef. When done, remove the beef to a large mixing bowl. Add spaghetti sauce (I used Prego) to beef and mix well. In another bowl, add the cottage or ricotta cheese, Parmesan cheese, mozzarella cheese (reserve some for topping), eggs and oregano and mix well.

Layer in Dutch oven as follows:

- 4 noodles broken
- 1/3 meat mixture
- 1/2 cheese mixture
- *****
- 5 noodles broken
- 1/2 remaining meat mixture
- remaining cheese mixture

- *****
- remaining broken noodles
- remaining meat mixture
- remaining mozzarella sprinkled on top

Pour hot water around the edges of the Dutch oven. Cover and bake for one hour. Check frequently.

Hint: 12 briquettes on top, 12 on bottom. I added more on top during the last 10 minutes to brown the top layer of mozzarella.

Dutch Oven Meatloaf

SeabeeCook

Most recipes (including this one) instruct you to avoid over-mixing the meatloaf. While giving the loaf a thorough mix is essential, mixing it longer than needed will yield a tough loaf. Mix the loaf just to the point where each ingredient is developed into a smooth texture. This will help the loaf hold together.

- 1 tablespoon olive oil
- 1/2 cup onion, finely chopped
- 1/2 cup carrot, finely grated
- 3 cloves garlic, minced
- 1 pound ground beef
- 1 pound ground pork
- 1/3 cup bread crumbs
- 1/2 cup ketchup
- 2 large eggs, lightly whipped
- 3/4 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- Pinch cayenne pepper (optional)

Glaze

- 1/4 cup ketchup
- 2 tablespoons packed brown sugar
- 1 teaspoon prepared mustard
- 1/2 teaspoon Worcestershire sauce
- Pinch nutmeg



Preheat a 12-inch camp-style Dutch oven over a bed of charcoal briquettes or camp burner. Pour in olive oil. Add onion, carrot and garlic. Sauté until onions are translucent. Do not brown vegetables. Place vegetables in a medium bowl and cool slightly. Wipe Dutch oven with paper towel.

Add beef, pork, bread crumbs, ketchup, eggs, salt, pepper and cayenne to bowl with vegetables. Mix with your hands, until thoroughly blended. Do not over mix. Mold meat mixture into a round, about 7 to 8 inches in diameter. Place into a 12-inch camp-style Dutch oven.

Combine glaze ingredients in a small bowl. Brush glaze over meat loaf. Place lid on oven. Bake with coals for 350 degrees (approximately 8 charcoal briquettes under oven and 16 to 20 on lid) about 60 minutes, or until internal temperature reaches 165 degrees. Rest 10 minutes before slicing.

Dutch Oven Meatloaf 2

Mike B

- 1 lb. extra lean ground beef
- ¼ lb. lean ground pork
- ¼ lb. lean ground veal
- 1 cup bread crumbs
- 1 cup nonfat milk
- ¼ cup chopped onions
- 2 egg whites (or 1 egg)
- 1 Tbsp. Worcestershire sauce
- 1 tsp. salt
- ¼ tsp. pepper
- ¼ tsp. celery salt
- ¼ tsp. garlic salt
- ¼ tsp. dry mustard
- ¼ tsp. Sage

Spray vegetable oil spray into dutch oven.

Combine all the ingredients and mix until combined. Turn into the Dutch oven and bake for 75 to 90 minutes at 350° F. Remove from the oven and let set for 10 minutes before cutting.

Dutch Oven Spaghetti

dreadcptflint

- 1 lbs. ground chuck
- 1 onion, chopped
- 1 green pepper, chopped
- 1 can whole kernel corn
- 1 (28 oz.) can diced tomatoes
- 1 can sliced mushrooms
- 1 (10 oz.) package spaghetti
- 4 beef bouillon cubes
- 1 tsp. Italian seasoning
- 1 (8 oz.) package grated Cheddar cheese
- Salt and pepper to taste

Spray Dutch oven with vegetable spray. Add 2 tablespoons oil. Brown meat. Add onions and peppers and cook until soft. Add remaining ingredients, reserving one cup of cheese until later.

DO NOT COOK SPAGHETTI. Break spaghetti and put in oven dry. Put lid on oven and place coals underneath and on top. Cook at 350° F for 30 minutes. Check for doneness. Add remaining cheese on top of spaghetti. Replace lid to melt cheese.

El Dorado Casserole

luvs_rust

- 1½ lb. ground beef browned and drained
- 2 (8 ounce) cans of tomato sauce
- 1 medium onion diced
- 1 package mild taco seasoning
- 1 (24 ounce) container cottage cheese
- 1 (8 ounce) container sour cream
- 2 (4 ounce) cans chopped green chilies (optional)
- 1 (11 ½ ounce) bag Doritos
- 3 cups shredded Monterey Jack cheese



Mix beef, tomato sauce, taco seasoning and diced onion. Mix cottage cheese, sour cream and chilies. Crush Doritos. Layer one time in a 12" DO in the following order. ¾ bag of Doritos, hamburger mixture, cottage cheese mixture, Monterey Jack cheese, remaining Doritos.

Bake at 350 for 35 minutes.

Serves 8-10

Enchilada Stack

dmb90260

- 1/2 lb ground beef
- 1 tsp oil
- 1/2 cup chopped onion
- 1 large garlic clove crushed
- 1 tbsp chili powder
- 1 tsp salt
- 15 oz can tomato sauce with tomato bits
- 6 corn tortillas
- soft butter
- 6 hard boiled eggs, sliced
- 1.5 cups Muenster cheese
- 1 qt shredded iceberg lettuce
- Pitted ripe olives

Brown beef in oil, add onion and garlic, cook until tender.

Add chili powder, salt and tomato sauce, simmer 5 minutes.

Spread tortillas lightly with butter. Place one tortilla in a shallow baking pan and spread with 1/3 cup of the sauce. Add one sliced egg over sauce and sprinkle with cheese. Add second tortilla, top with sauce, egg and cheese. Keep adding the other tortillas until used up.

Cover pan with foil, bake at 350 for 20-25 minutes.

Put shredded lettuce on serving platter, add the tortilla stack.

Garnish with egg slices and olives. top with guacamole and sour cream.

Frikadellen

mikeschn

First of all, what the heck are frikadellen? They are German style hamburgers... they start with something similar to a meatloaf mix, but rather than baking a big ole loaf in the oven, they shape it like burger patties and pan fry it.

- 1 Cup Bread Crumbs, Dry
- 1 Egg
- 1 Small Onion, Finely chopped
- Salt
- 1/2 Lb Ground Beef
- Pepper
- 1/2 Lb Ground Pork
- Butter



Soak breadcrumbs in cold water. Squeeze to remove excess water. In a small bowl, combine soaked breadcrumbs, onion, ground meats egg, salt and pepper. Shape into 4 firm patties. Flatten slightly. In a medium skillet, fry patties in hot butter or oil, until nicely browned on both sides. Do not overcook or they will be hard and dry. Serve hot with tomatoes, sauerkraut, cabbage and creamed potatoes or fresh crusty bread.

Goulash

Guard Dog

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

In a 12" dutch oven, lightly cook sliced onion in 2 tbsp 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.

Hamburger and Vegetable Bake

depatty

Made this last night in the 12" Dutch over. Nothing here is sacred, just use what ya got to fill the pot.

Note that this recipe will feed a passel of folks. We have eaten 5 platefuls so far and there are another 7 or 8 left.

- 1 pound hamburger
- 4 to 6 medium potatoes - Cut into 1 inch cubes. Peeled or not as you like them, I wash good and leave the skins on.
- 4 carrots - Cut into chunks 1 inch or less.
- 4 stalks celery - Cut into 1 inch or less slices.
- 1/2 head cabbage - Remove core and cut into bite sized chunks.
- 1 bell pepper - Remove seeds and stem end and chop into small bits.

2 medium onions - Slice, chop, or cut into segments like an orange, your choice.
2 shakes Worcestershire sauce
2 shakes Soy sauce
2 tablespoons vegetable oil
Salt to taste
Pepper likewise
Basil 1/2 teaspoon
Cajun seasoning to taste
36 to 40 charcoal briquettes

Start the charcoal and put all the coals under and around the bottom of the Dutch oven at first.

Add the oil to the Dutch oven and brown the hamburger. Add salt, pepper, Worcestershire and Soy to meat as it cooks. Separate it into bite sized or smaller chunks as you turn it.

After meat has cooked and browned a bit add everything else and mix it up good to coat it all with the oil and juices from the hamburger.

Put lid on and move all but 12 to 14 coals to lid and cook for about 20 minutes then remove top and stir it up again then pat it down so nothing is too close to the lid. Replace lid and cook for another 40 minutes. Remove lid and check to see if potatoes and carrots are done. If not done cover and cook an additional 30 minutes and check again. Repeat as necessary.

It took about 2 hours for the pan full I did last night to fully cook and as I was using cheap charcoal I had to start another batch and add to the pile at about an hour and a half to get it to finish off. It was quite cool and windy outside where I was cooking so your mileage may vary.

You will probably want to taste and add seasoning (salt) as necessary after cooking.

Hamburger Pie

Wishbone

1 pound extra lean ground beef
1 (6-ounce) box seasoned croûtons, divided
1 (4-ounce) can tomato sauce
1/4 teaspoon chili powder
1 tablespoon dried minced onion
1/2 teaspoon salt
2 eggs, beaten and divided
1 cup mushrooms, sliced
1 green bell pepper, seeded, deveined and chopped
1 cup Cheddar cheese, grated
1 tomato, sliced

In a large bowl, combine beef, 1 cup seasoned croûtons, tomato sauce, chili powder, onion, salt and 1 egg. Mix well and press into sides and bottom of a 10" Dutch Oven.

In a separate bowl, combine remaining croûtons, egg, mushrooms, green pepper and cheese. Mix well and layer on top of beef crust. Arrange tomato slices over pie.

Bake at 375 degrees for 40 minutes. 16 coals on Top 7 coals under bottom.

Serves: 6.

Hamburger Steak

Zelix

1/2 lb of hamburger [i will try this with ground turkey next time]
Wylers reduced sodium beef bullion cube [will look for no sodium]
1/4 cup of water
1/2 onion chopped
2 tablespoon garlic minced
2 tablespoon of corn starch + 1/8 cup of water
2 table spoons of herb infused no salt butter
a few shakes of the crushed red pepper flakes



Make the hamburger patties. Cook them until done in a cast iron skillet.

Heat up 6" dutch oven. Add herb infused butter. When butter is melted throw in onions. When they get translucent add garlic.

Put bullion cube in 1/4 cup water. Pop in microwave for a minute.

Mix corn starch and 1/8 cup of water in separate bowl.

Pour bullion water in Dutch oven. Mix it up with onion mixture. Pour in the corn starch water. Mix it up. Add hamburgers.

Simmer on a low heat to make it all happy.

Hobo Stew

Cobbler Gobbler

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 throughly 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.

Hungarian Goulash

Chile Chef

2 Tbs. olive oil
2 cans tomato soup
1 lb. lean ground beef
2 1/2 soup cans water
1 large yellow onion; diced
2 1/2 tsp. paprika
1 large green bell pepper; diced
1/2 tsp. cayenne pepper
2 cloves garlic; minced
2 tsp. salt
1 1/2 cups frozen whole kernel corn

- 12 oz. bag pasta shells
- 1 cup fresh mushrooms; sliced
- 3 cups grated cheddar cheese
- 1/2 cup olives; sliced

Brown ground beef using 2 Tbs. olive oil in a 12" Dutch oven using 20-22 briquettes bottom heat. When beef has been browned add onion, bell pepper, mushrooms, and garlic. Sauté until vegetables are tender. Add corn, olives, tomato soup, hot water, paprika, cayenne pepper, and salt. Stir to mix well. Bring contents to a boil then stir in pasta shells.

Place lid on Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top heat for 30-40 minutes. Sprinkle cheese over top and bake for an additional 10 minutes until cheese is melted.

Serves: 6-8

Author: Byron's Dutch Oven Cooking Page

Island Burgers

jeepdad

- 1 1/2 pounds lean ground beef
- 1 packet beefy onion soup mix (recommended: Lipton)
- 2 tablespoons ginger Teriyaki marinade mix (recommended: McCormick Grill Mates)
- 1 (8-ounce) can pineapple rings, drained, juice reserved
- Salt and freshly ground black pepper
- 1/3 cup mayonnaise
- 1 tablespoon wasabi paste
- 1 tablespoon soy sauce
- 4 whole-grain burger buns
- Lettuce, tomato, onion, for serving



Set up grill for direct cooking over high heat. Oil grate when ready to start cooking.

In a mixing bowl, stir to combine ground beef, soup mix, Teriyaki marinade mix, and 1/4 cup reserved pineapple juice.

Form 4 patties slightly larger than bun. Gently press pineapple rings into tops of burgers.

Season burgers with salt and pepper and place on grill pineapple side down. Cook 8 minutes per side for medium.

Mix together mayonnaise, wasabi, and soy sauce.

Serve hot on toasted buns with lettuce, tomato, onions, and wasabi mayonnaise.

Comments: I added a half a cup of pineapple juice. And I didn't have the ginger Teriyaki marinade mix so I made my own with fresh ginger, brown sugar, fresh garlic and soy sauce.

Jane's Meatloaf

pappy19

- 2 lbs lean ground meat (beef or wild game)
- 1 large onion chopped
- 2 eggs
- 4 generous shakes of Worcestershire sauce
- 4 generous shakes of Lawry's seasoned garlic salt
- 1 large Idaho russet potato grated
- 1 capful liquid smoke (optional)

1-1/2 cups corn flakes or Total cereal
1/4 cup milk to moisten if needed

Mix all ingredients WELL and form into loaf. Cover with ketchup and garnish with green pepper rings. Bake at 375 for 1-1/2 hours. Serve with a heated can of UNDILUTED tomato soup with 1 teaspoon Worcestershire sauce and pour over sliced meat loaf. Makes great next day sandwiches if there's any left over.

Jettie Mae

Thruwurkin

1 1/2 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.

Author: Phyllis Speer

Kafta

t9e99

1 lb hamburger
1/2 lb pork sausage
1 sautéed onion
Pinch of salt and pepper
1 tsp turmeric
1/2 tsp cumin seed powder
1 Tbsp or 2 chopped cilantro or parsley (you can also try epezote)
Some bread crumbs to make it stiffer



Mix all the ingredients just like you would to make hamburgers. Basically mince it.

Then take about racket ball's worth into your hand and roll it out like a cigar. Push a skewer through it. (the flatter the skewer the better.. ME ones are about 1" wide)

Commence grilling. 5 minutes on each side or so - you kind of have to pay attention.

Serve with your favorites. I made veggie kabobs seen in the picture and steamed couscous. plain kefir or plain yogurt goes great with this.

Layered Skillet Casserole

SeabeeCook

This recipe has been a family favorite of the Karoly's since our July 1981 wedding. You can easily prepare it in a large skillet instead of a Dutch oven. Today, I use ricotta cheese in place of cottage cheese.

- 1 pound lean ground beef
- 1 medium onion, chopped
- 16 ounces marinara sauce
- 2 cloves garlic, minced
- 1 tablespoon dried basil
- 1 teaspoon dried oregano
- 1 teaspoon salt
- 1-1/4 cups water
- 1 pint cottage cheese, 2% fat
- 6 ounces egg noodles, medium-wide
- 1/2 pound mozzarella cheese, shredded

Crumble beef into a 3- to 4-quart frying pan or Dutch oven. Add onion and cook, oven medium heat until meat browns; drain off fat.

Stir together the sauce, garlic, basil, oregano, salt and water and spoon about half over meat mixture. Spoon cottage cheese over; then top evenly with uncooked noodles. Spoon over remaining sauce.

Cover and bring to a boil, then reduce heat and simmer for 30 to 40 minutes or until noodles are tender; remove from heat.

Sprinkle cheese evenly over top; replace cover and let stand for 10 minutes to melt cheese.

Source: *Sunset Magazine, August 1981*

Macaroni and Hamburger

wolffy

- 2 lbs ground beef
- 3 tbs olive oil
- 8oz elbow macaroni
- 1/2 onion, chopped
- 1 green pepper, diced
- 1/4 cups celery, chopped
- 1/4 cups green onion, chopped
- 1 can stewed tomatoes
- 1 can tomato sauce
- 2 cups water
- 2 tbs Worcestershire sauce
- 8 drops Tabasco sauce

- 1 tsp salt
- 1/2 tsp lemon pepper
- 1/2 tsp celery salt
- 2 cans kidney beans

In Dutch oven brown meat in olive oil. Drain and retain drippings. Return 3 tbs of drippings to oven and sauté macaroni, onion, green pepper, celery, and green onion for 5 minutes, stirring constantly. Return meat to oven, add tomato sauce, stewed tomatoes, and water. Mix well. Add remainder, except kidney beans, and mix well. Cover and simmer for 25 minutes. If ingredients are dry, add more water. Add kidney beans and simmer for another 10 minutes. Serve.

Meatloaf Flower

Guard Dog

- 4 lbs. lean ground beef
- 1 large onion
- 2 cups bread crumbs
- 1 cup milk
- 3 eggs
- 1 carrot (shredded)
- 1/2 cup ketchup
- 1/2 cup grated cheddar cheese
- 2 1/2 tbs 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 and milk mixture, eggs, grated carrot, ketchup, 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 w/ ketchup.

Cut carrots into halves lengthwise, cut potatoes into quarters lengthwise, and trim bottom of asparagus spears.

Line inside of meatloaf ring w/ 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.

Mexican Tamale Pie

toby2win

Filling:

- 1 lb ground beef, chicken, or turkey
- 1 large onion chopped
- 1 large green pepper chopped
- 2 cloves garlic minced
- 1 can (16 oz) pinto beans
- 1 can (16 oz) diced tomatoes

1 package (10 oz) frozen corn kernels
1 can (4 oz) chopped green Chiles
1/2 cup sliced black olives
2 tablespoon Chile powder
1 tablespoon cumin
1 tablespoon dried cilantro

Crust:

1 1/2 cup yellow cornmeal
2 tablespoons flour
1 tablespoon sugar
1 1/2 teaspoon baking powder
1/2 teaspoon salt
1 1/4 cup milk
1 egg
1 cup Monterey Jack cheese, grated

Brown the meat over a medium heat in a 10 inch Dutch Oven, add onion green pepper and garlic. Sauté 3-4 minutes. Add the tomatoes, beans, corn chilies, and spices. Stir to blend, cover and cook for 10 minutes.

In a small mixing bowl, combine all the dry ingredients. Stir in the milk and egg.

Sprinkle the cheese over the meat mixture. Spread the crust on top. Bake 30-35 minutes at 375 degrees until the topping is lightly browned and the casserole is bubbling.

Mickey's Mistake

alanjackson

1 lb. of bacon
1 lb. of hamburger
1 medium onion
1 box of macaroni
1 can of chopped tomatoes
1 cup of tomato juice
1 cup of cheddar cheese

Cook macaroni as directed on pkg. Fry bacon and drain.

Sauté onions in bacon grease. Cook hamburger and drain. Mix all ingredients in a greased dutch oven reserving some of the cheese to sprinkle on top. Put the lid on the dutch oven and set over some hot coals. Put a few on top and cook for about 30 minutes. Since everything is already cooked, all you really need to do is heat until the cheese is melted and all the tomato juice has been absorbed.

Mike C's Meatloaf

Mike C.

1 lb ground chuck
2 lb ground venison
1 pkg onion soup mix
some Italian bread crumbs
a handful of saltines
the ends off a loaf of bread
about 1/2 C of ketchup

a couple of eggs
salt and pepper

I made it into a loaf that was round and smaller than my DO, so there was about 1/2" all the way around the outside of it. Cooked it at 350° F for just over an hour. Made a glaze out of ketchup and brown sugar, poured it over the top and cooked it for another 15-20 minutes until the temp hit 155 degrees or so.

It was so good, I had to put it away so I would have leftovers for sandwiches!

Moussaka

toby2win

10" Dutch oven

1 large eggplant
1 pound ground beef or lamb
2 medium potatoes
Vegetable oil
3 tablespoons dried onion flakes
2 cloves garlic, minced
1 teaspoon salt
1/4 teaspoon thyme
1.4 teaspoon oregano
1/4 teaspoon nutmeg
2 tablespoons chopped parsley
1 1/4 cups canned tomatoes
1/2 cup white wine
2 egg whites
1/2 cup bread crumbs
2 tablespoons Parmesan Cheese

Slice the eggplant into 1/4 inch slices. Dip in egg whites then breadcrumbs. Brown the eggplant in vegetable oil. Set aside.

Brown the meat with onion flakes and garlic. Drain off the fat. Add the salt, seasonings, parsley, tomatoes and wine. Cover and cook slowly for 30 minutes.

Slice the potatoes. Place them in the bottom of a slightly greased Dutch oven. Layer the meat and eggplant. Pour sauce; see below, over this mixture. Top with cheese and bake at 350° F. for 45 minutes.

Sauce:

3 tablespoons butter
3 tablespoons flour
1 1/2 cups milk
2 egg yolks
1/4 teaspoon salt
1/4 teaspoon pepper

Melt the butter. Add the flour slowly, stirring constantly. Remove from heat. Slowly stir in the milk. Return to heat and stir until the sauce thickens. Beat the egg yolks well. Gradually stir the yolks, salt and pepper into the sauce. Blend well.

Mozzarella Stuffed Smoked Meatballs

jeepdad

2 slices quality white sandwich bread, crust removed and bread torn into small pieces
1/2 cup buttermilk (see note)
3/4 pound 85 percent lean ground beef
1/4 pound ground pork
1/4 cup grated Parmesan cheese
2 Tablespoons minced fresh parsley leaves
1 large egg yolk
1 medium garlic clove, minced or passed through a garlic press (about 1 teaspoon)
3/4 teaspoon table salt
1/8 teaspoon ground black pepper



Mash the bread and buttermilk to a smooth paste in a large bowl. Let stand 10 minutes.

Add the beef, pork, cheese, parsley, egg yolk, garlic, salt, and pepper to the mashed bread; stir gently until uniform. Gently form into 1 1/2-inch round meatballs (about 14 meatballs). When forming the meatballs use a light touch; if you compact the meatballs too much, they can become dense and hard. Stuff the center of the meatball with a cube of mozzarella and form around it.

Smoke meatballs with several small pieces of Hickory at 225-250 for 1-2 hours depending on size.

Notes: The shaped meatballs can be covered with plastic wrap and refrigerated for several hours ahead of serving time.

*If you don't have buttermilk, you can substitute 6 tablespoons of plain yogurt thinned with 2 tablespoons of milk.

*If you prefer baking the meatballs make at 350 for about an hour.

Orzo Stuffed Peppers

Polly Wog

1 pound ground beef
1 cup uncooked orzo pasta
1 (29-ounce) can tomato sauce, divided
1 teaspoon dried basil
1 teaspoon garlic powder
salt to taste
1/2 teaspoon black pepper
6 medium-sized green bell peppers, tops removed and cored
2 cups water
1/4 cup Parmesan cheese

Lightly oil or spray a 12 inch dutch oven.

In large bowl combine the ground beef, orzo, 1 1/2 cups tomato sauce, basil, garlic powder, salt and pepper; mix well. Loosely stuff the peppers with beef mixture.

Stand the peppers in prepared dutch oven. Pour 2 cups of water in bottom of oven.

Cook at 375 degrees for 30-35 minutes or until beef is browned on top. Pour remaining sauce over peppers and sprinkle with Parmesan cheese. Cook for ten minutes more or until cheese has melted and sauce is bubbling.

Serves 5-6.

Quick n' Easy Loose Meat Cupcakes

Guard Dog

- 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 and top with grated cheddar cheese.

Place prepared muffin tin in dutch oven. Bake at 350° F for 10-15 minutes until biscuits are golden brown and cheese is melted.

***serve w/ extra napkins.

Rainbow Stew

jeepr

- 1 package of hot dogs
- 2 pounds ground beef
- 1 Tbsp fresh garlic
- 1 small onion
- 1/2 Green pepper
- 8 ounces uncooked elbow macaroni
- 1/2 cup water
- 1 28 oz. jar spaghetti sauce
- 1/2 teaspoon Black pepper
- 1 cup Mozzarella cheese

Brown ground beef, hot dogs, garlic, onion, and green pepper over medium-high heat until beef is no longer pink, stirring frequently. Drain off excess liquid. Add spaghetti sauce, macaroni, water and black pepper; mix well.

Pour the mixture into pre-heated dutch oven (or a baking dish). Cover and bake approx 30 minutes. Top with Mozzarella cheese and bake 10 or 15 to minutes more, or until cheese has melted and casserole is heated through (un-covered if in baking dish in the oven).

You want to cook it at around 350 degrees. It will take some experimenting with your dutch oven. If you brown everything in the D.O., you obviously just add the rest of the ingredients to the pot after draining the excess fat.

Serve it up with some fresh bread.

Reuben Meatloaf

Polly Wog

- 1 1/2 lbs. ground beef
- 1 1/2 cups rye or pumpernickel crumbs
- 1 egg
- 1/2 cup chopped onion
- 1/4 cup pickle relish
- 1/4 cup Russian or Thousand Island dressing
- 1 tablespoon Worcestershire sauce
- salt and pepper
- 2 cups shredded Swiss cheese



1 14 oz. can sauerkraut, drained

Combine first seven ingredients, add salt and pepper to taste. Spread on wax or parchment paper and form into rectangle. Sprinkle with sauerkraut and 1 1/2 cup Swiss cheese. Roll like a jelly roll and form into loaf, sealing all edges. Place on baking sheet or in Dutch oven.

Bake 50 min to 1 hr. at 350 degrees. Melt remaining cheese over meat loaf 5 minutes before removing from oven. Let sit a few minutes before slicing.

Salsa Hamburgers

bigfoote8

1 or 2 patties person hamburger patties
salsa medium enough to cover patties "We use Pace"
salt and pepper

Salt and pepper hamburger patties, then brown them on your barbecue grill. Now place one layer of hamburger patties on bottom of Dutch oven, next cover with salsa. Add another layer of patties and salsa. Keep repeating until all your patties are in your Dutch oven covered with salsa. Cook at 350 degrees for 30 to 45 minutes.

Serve with hamburger buns; you can add ketchup, mustard, onions, tomatoes, and lettuce if desired. They are great plain too.

Baked beans go great with meal!

Seabecook's Layered Skillet Casserole

K.C.

1 pound lean ground beef
1 medium onion, chopped
16 ounces (2 cups) marinara sauce. I used "Newman's Own" brand
1 teaspoon garlic powder
1 tablespoon dried basil
1 teaspoon dried oregano
1 teaspoon salt
1-1/4 cups water
1 pint cottage cheese, 2% fat
6 ounces (2 1/2 cups) medium egg noodles
1/2 pound mozzarella cheese, shredded



Brown the hamburger and onions in a 12" dutch oven. Use 25 coals underneath.

Spread 1/2 the marinara sauce over the hamburger. Spread the cheese and dry noodles over the cheese. Pour the rest of the marinara sauce over the noodles. Cook 35 – 40 minutes over the same 25 coals. Check every 10 minutes while cooking.

Shepherd's Pie

Willy-England

1 1/2 lbs minced/ground round beef or lamb
1 onion chopped
1-2 cups vegetables - chopped carrots, corn, peas
1 1/2 - 2 lbs potatoes (3 big ones)
8 tablespoons butter (1 stick)

1/2 cup beef broth
1 teaspoon Worcestershire sauce
Salt, pepper, other seasonings of choice

Peel and quarter potatoes, boil in salted water until tender (about 20 minutes).

While the potatoes are cooking, melt 4 Tablespoons butter (1/2 a stick) in large frying pan.

Sauté onions in butter until tender over medium heat (10 minutes). If you are adding vegetables, add them according to cooking time. Put any carrots in with the onions. Add corn or peas either at the end of the cooking of the onions, or after the meat has initially cooked.

Add ground beef and sauté until no longer pink. Add salt and pepper. Add Worcestershire sauce. Add half a cup of beef broth and cook, uncovered, over low heat for 10 minutes, adding more beef broth as necessary to keep moist.

Mash potatoes in bowl with remainder of butter, season to taste.

Place beef and onions in baking dish. Distribute mashed potatoes on top. Rough up with a fork so that there are peaks that will brown nicely. You can use the fork to make some designs in the potatoes as well.

Cook in 400 degree oven until bubbling and brown (about 30 minutes). Broil for last few minutes if necessary to brown.

Simple Perfect Enchiladas

Ree Drummond

Serves: 8 servings

Sauce:

2 tablespoons canola oil
2 tablespoons all-purpose flour
One 28-ounce can enchilada or Mexican red sauce
2 cups chicken broth
1/2 teaspoon salt
1/2 teaspoon black pepper

Meat:

1 pound ground beef
1 medium onion, finely chopped
1/2 teaspoon salt

The Rest:

Canola oil, for frying
10 to 14 corn tortillas
Two 4-ounce cans diced green chilies
1 cup chopped green onions
1/2 cup chopped black olives
3 cups grated sharp Cheddar cheese
Cilantro, for garnish

For the sauce:

In a saucepan over medium-low heat, combine the canola oil and flour. Whisk together and allow to bubble for 1 minute. Pour in the red sauce, chicken broth, salt and pepper. Bring to a boil. Reduce the heat and simmer while you prepare the other ingredients.

For the meat:

While the sauce is simmering, brown the ground beef with the onions in a large skillet over medium-high heat. Drain the fat,

add the salt and stir to combine. Turn off the heat and set aside.

For the rest:

In a small skillet over medium heat, heat some canola oil. Lightly fry the tortillas just until soft. Do not crisp. Drain on a paper towel-lined plate. Repeat until all the tortillas have been fried.

Preheat the oven to 350 degrees F.

Spread 1/2 cup of the sauce in the bottom of a 9- by 13-inch baking dish. Next, one at a time, dip each tortilla into the sauce. Set the sauce-soaked tortilla on a plate. Place on some of the meat mixture, chilies, green onions and black olives. Top with a generous portion of grated Cheddar. Roll up the tortilla to contain the filling inside.

Place the tortilla seam side down in the baking dish. Repeat with the rest of the tortillas and pour the remaining sauce over the top. End with a generous sprinkling of cheese and any other bits of chiles, green onions or olives you have left over from the filling.

Bake the enchiladas for 20 minutes, or until bubbly. Sprinkle chopped cilantro over the top and serve.

Simple Shepherd's Pie

K.C.

12" dutch oven

This is one of my all-time favorites. Warm, filling, and tastes great! It is called shepherd's pie because it originally was made with lamb or mutton, and since shepherds are traditionally connected with sheep, it was given the name shepherd's pie. This recipe requires about 36 charcoal briquettes.

2 lbs lean ground beef (hamburger)

1 small onion chopped (approx ½-1 cup. You decide how “onion-y” you want to make it.)

2 10 ¾ oz cans tomato soup

1 can (14 to 16 oz) green beans, drained

3 packages instant mashed potatoes—the kind you only need to add to boiling water (each package should make 2 cups).

If you make this in camp you'll need a method of boiling water.

2 cups shredded cheddar cheese

Green onions (optional)

Lightly oil or spray your dutch oven

Over a full compliment of coals (about 25), brown the ground beef along with the chopped onion. Drain. (Hint: While you're browning the ground beef preheat the dutch oven lid with the remaining coals.)

Add the 2 cans of tomato soup and the drained green beans and thoroughly mix into the ground beef-onion mix.

Spread an even layer of mashed potatoes over the meat mixture. (I use a spatula to “trowel” the potatoes to an even layer.) If you made the potatoes ahead of time and refrigerated them you may need to let them heat up a bit to soften so you can spread them.

With 12 coals in a ring underneath and 20-22 coals on top, bake for 20-30 minutes. (If you browned the hamburger in the dutch oven and the potatoes are hot when you put them on it's not going to take very long to complete cooking this.) It's done when meat mix and potatoes are heated through.

When it's done, sprinkle cheese over the potatoes (and chopped green onions if you want those) and bake about 5 minutes longer or until the cheese has melted.

Serves 6-8.

Simple Tamale Pie

Corona~Barb

- 1 pound ground beef
- 1 pkg taco seasoning
- 1 can (8 ounces) tomato sauce
- 1 can (14 ounces) red or black beans, undrained
- 3/4 cup water
- 1 package (8 ounces) corn muffin mix
- 1 cup shredded Cheddar cheese
- 1/4 cup sliced green onions

Brown meat in skillet and drain. Stir in seasoning, tomato sauce, beans and water. Bring to boil; reduce to low and cover; simmer 10 minutes. Fix corn muffin mix according to package directions. Drop by small spoonfuls on top of meat. Cover and cook on low heat 15 minutes until corn bread is cooked through. Sprinkle with cheese and green onions, cover and wait 5 minutes for cheese to melt.

Sisters on the Fly Stuffed Bell Peppers

Polly Wog

I have made this in a 10 and 12 inch oven, both came out great. Depending on the temp. of your oven, keep an eye on them because they can cook pretty quickly.

Edith Berry (Sister #614 is acknowledged as one of the best cooks in the Sisterhood. She has collected hundreds of campfire recipes. This old fashioned favorite can be put together in advance and stored in a cooler until supper time. Serves 6.

- 14 soda crackers (Saltines), crushed into fine pieces
- 1 1/2 lb. lean ground beef
- 1 large onion, chopped
- 3 stalks celery, chopped
- 1 14 oz. can tomato sauce
- 2 eggs, slightly beaten
- 2 cloves garlic, minced
- 6 large red, green, orange, or yellow bell peppers
- 2 cups water
- 1/4 cup Parmesan cheese, grated (I use shredded Mozzarella)

Start 27 charcoal briquettes. Let them burn until they are covered in light gray ash. In a large bowl, mix together the soda crackers, ground beef, onion, celery, and half the tomato sauce. Add the eggs and garlic and mix well. Cut off the top of the peppers and clean out the insides. Stuff the peppers with the meat mixture and place them in a 14 inch Dutch oven. Add 2 cups water to the bottom of the Dutch oven and steam the peppers for 1 hour, using approximately 12 charcoal briquettes on the bottom of the Dutch oven and 15 on the lid. When the peppers are cooked, pour the remaining tomato sauce over the peppers and sprinkle with Parmesan cheese. Cook for a few more minutes, until the cheese is melted.

Sloppy Joes

Guard Dog

- 2 lbs ground hamburger
- 2 tbs sugar
- 1 tbs vinegar
- 1 green bell pepper (chopped)

- 1 red bell pepper (chopped)
- 1 onion (diced)
- 1 cup ketchup
- 1/4 cup mustard
- 1 tbs Worcestershire
- 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.

Smoked Meatballs

jeepdad

- 2 slices quality white sandwich bread, crust removed and bread torn into small pieces
- 1/2 cup buttermilk (see note)
- 3/4 pound 85 percent lean ground beef
- 1/4 pound ground pork
- 1/4 cup grated Parmesan cheese
- 2 Tablespoons minced fresh parsley leaves
- 1 large egg yolk
- 1 medium garlic clove, minced or passed through a garlic press (about 1 teaspoon)
- 3/4 teaspoon table salt
- 1/8 teaspoon ground black pepper



For the meatballs: Mash the bread and buttermilk to a smooth paste in a large bowl. Let stand 10 minutes.

Add the beef, pork, cheese, parsley, egg yolk, garlic, salt, and pepper to the mashed bread; stir gently until uniform. Gently form into 1 1/2-inch round meatballs (about 14 meatballs). Stuff with mozzarella or whatever cheese you like. When forming the meatballs use a light touch; if you compact the meatballs too much, they can become dense and hard

Smoke with hickory or your favorite wood at 225 for 1-2 hours depending on size of meatballs.

Notes: The shaped meatballs can be covered with plastic wrap and refrigerated for several hours ahead of serving time.

*If you don't have buttermilk, you can substitute 6 tablespoons of plain yogurt thinned with 2 tablespoons of milk.

*If you prefer baking the meatballs make at 350 for about an hour.

SmokeHound's Meatloaf

jeepdad

- 3 lbs ground chuck or 85/15 ground beef
- 3/4 C rolled oats
- 1/2 C. grated carrot
- 2 Tbs dried oregano
- 7 cloves garlic
- 1 med green pepper (cored, seeded and quartered)
- 1/3 C. tomato juice (V8 will work)
- 3 Tbs Worcestershire sauce
- 2 pkg onion soup mix (~8 Tbs)
- 2 Tbs onion powder or granulated onion



3 Tbs ranch dressing mix (dry)
1 medium onion (white or brown) (quartered)
3 eggs

3-5 slices bacon, cooked and crumbled

Preparation:

Put ground beef in a very large mixing bowl. Put oats in food processor and process several times to break up oats (about 20-30 seconds) – pour into bowl of meat. Add in grated carrot.

In the food processor, pulse the dried oregano and garlic until garlic is finely minced. Add in the green pepper and pulse 4-5 times. Add in the tomato juice, Worcestershire, onion soup mix, onion powder and ranch dressing – pulse several times, then add in the onion and process until the onion starts to break down to a DICE. Add the eggs and pulse 3 times (do not over pulse with the egg in it). Pour this mixture into the bowl of meat, oats and carrots. Mix well by hand, ensuring everything is mixed together very well. Turn loaf out onto a baking sheet lined with plastic wrap – then form the loaf to the desired thickness and shape. (alternatively, you can line a loaf pan with plastic and stuff the loaf pan with the meat). Cover with plastic wrap and refrigerate overnight (or put in freezer for 2-3 hours).

One hour before cooking the loaf, prep the smoker coals. Use a large drip tray/method of some kind to capture all of the meat drippings – one of those cheap-o aluminum baking tins from the dollar store works great or even HD foil (make a lip). . just position it right under the loaf.

Remove plastic wrap from loaf, put the loaf on a cheap-o cooling rack (dollar store!) and place that right on the grates in the center of the smoking compartment. Insert digital thermometer, propping up with foil-ball. Keep the smoker around 250°F. Start basting the loaf with the glaze (recipe below) when the internal temp hits 155°F – 2 or 3 times is enough. Continue smoking until internal temp hits 165°F. Give or take a 3 hour cook. Pull loaf off the smoker and allow to rest covered in foil for 20 minutes before slicing.

Sprinkle with crumbled bacon, then slice and serve with additional glaze on side. Serves 6-8.

Glaze:

1/2 C BBQ sauce
1/4 C tomato juice
2 Tbs honey
2 Tbs brown sugar
2 Tbs Worcestershire

Mix everything together in a small saucepan and cook on low until sugar is dissolved.

Smoky Bacon Cheeseburger Roll Arounds

Staci

1 pound ground beef
6 pieces bacon, chopped
1 small yellow onion, chopped
3 tablespoons smoky barbecue sauce
1 teaspoon chipotle seasoning
8 ounces Velveeta Cheese, cut into small cubes
1 pkg. (13.8 oz.) refrigerated pizza crust



Preheat oven to 400°F.

Brown the ground beef with bacon and onions in large skillet on medium-high heat; drain.

Return meat mixture to skillet and add barbecue sauce, seasoning and Velveeta; stir frequently until cheese is melted. Cool 10 min. Roll out dough; top with meat mixture; place them on baking sheet which has been sprayed with cooking spray seam side down. Bake 20 – 22 minutes until golden brown.

Southwestern Meat Loaf

Thruwurkin

- 1 1/2 lb Lean Ground Beef
- 3/4 cup crushed Baked Corn Tortilla Chips
- 1 large Egg
- 1 15oz can Whole-Kernel Corn, drained
- 1 11oz jar medium-hot Chunky Salsa (approx 1 1/4 cup)
- 1/2 tsp Salt
- 1/4 tsp coarsely ground Black Pepper

Preheat oven to 375 degrees.

In large bowl, mix Ground Beef with Tortilla Chips, Egg, Corn, 1 cup Salsa, Salt and Pepper until just well combined; do not over mix or meat loaf will be tough.

Transfer meat mixture to a small roasting pan (14 x 10) and shape into 10-inch by 5 inch loaf.

Spread remaining Salsa on top of loaf.

Bake 1 hour or until temperature on meat thermometer inserted in center reaches 160° F.

Let meatloaf stand 10 minutes for easier slicing.

Sweet and Sour Meatballs

Mike B

Meatballs

- 1 lb. ground beef
- 1/2 cup seasoned bread crumbs
- 1/4 cup milk (or 1/8 cup evaporated milk and 1/8 cup water)
- 2 Tbsp chopped onion (or 2 Tbsp freeze-dried onion)
- 1 tsp salt
- 1 egg

Sauce

- 16 oz can Contadina Sweet and Sour sauce
- 20 oz can pineapple chunks, drained
- 14.5 oz can diced tomatoes

Mix all ingredients for meatballs except the ground beef. Allow the liquid to be completely absorbed by the bread crumbs. Add the ground beef and mix thoroughly. Make 1 1/4" to 1 1/2" meatballs from the mixture and place in the dutch oven.

Cook at 350 degrees until the meatballs are completely brown. Drain and add the tomatoes, pineapple chunks and sweet and sour sauce, in that order.

Cook at 350 degrees until entire mixture is bubbling, about 30-35 minutes. Serve over rice or noodles.

Temperature Note: for a 350 degree oven, use the following number of briquettes:

- 10" oven – 14 on top, 6 on bottom
- 12" oven – 16 on top, 8 on bottom
- 14" oven – 18 on top, 10 on bottom

Tamale Pie

Thruwurkin

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

Brown Meat in Dutch oven 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" Dutch oven 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.

Tamale Pie 2

Black Iron Chef

- 1 1/2 lbs. ground beef
- 1 clove garlic, minced
- 1 onion, coarsely chopped
- 1 green pepper, cut in 1 inch squares
- 1 can (1 pound) tomatoes, cut up
- 1/2 cup stuffed green olives (or black olives), coarsely chopped
- 1 to 2 teaspoons chili powder
- 1 teaspoon salt
- Freshly ground pepper to taste
- 1 package (11 ounces) corn muffin mix
- 1 can (8 oz) cream corn
- 1/3 cup milk
- 1/2 cup shredded cheddar cheese

Brown ground beef in Dutch oven drain excess fat off. Add garlic, onion and green pepper and sauté' 5 minutes or until tender. Add tomatoes, olives, chili powder, salt and pepper and simmer 10 minutes. In a bowl stir together muffin mix, corn and milk until evenly moistened. Spoon over ground beef mixture and sprinkle with cheese. Bake at 400 degrees for approximately 20 minutes, or until browned.

Tamale Pie 3

Bud-wie-ser

Cornbread

- 1 cup melted butter
- 1-1/3 cup sugar
- 4 beaten eggs
- 1 tsp baking soda
- 2 Cups Buttermilk
- 2 Cups yellow corn meal
- 2 Cups Flour
- 1 tsp salt
- 1 small can diced green chiles
- 1 can sweet corn

Filling

- 1-1/2 lbs ground beef
- 1 medium onion
- 2 Tbsp minced garlic
- 2 Tbsp Cumin
- 2 Tbsp Coriander
- 1 Tbsp Chipotle Chile Powder
- 1 small can diced green chiles
- 1 can sweet corn
- Salt to taste



Cornbread:

Stir the sugar into the melted butter. Add the eggs. Mix the soda into the buttermilk, then add to the sugar mixture. Stir in the cornmeal, flour and salt. Mix well, then add the drained chiles and corn.

Pie:

Brown the ground beef, add the onions and garlic. Sauté until the onions are soft. Add the seasonings and the drained chiles and sweet corn.

Pour the corn bread mixture over the top of the filling.

Bake in a 12 inch dutch oven over medium heat (375 degrees) for approximately 45 minutes.

Taste of Greece Skillet Dinner

Corona~Barb

- 1 pound ground beef
- 1/2 cup chopped onion
- 1 can (14 1/2 ounces) beef broth
- 1 1/2 cups penne pasta, uncooked
- 1 can (14 1/2 ounces) diced tomatoes
- 1 1/2 cups frozen cut green beans
- 2 Tbs tomato paste
- 1 tsp ground oregano
- 1/2 tsp ground cinnamon
- 1/2 tsp garlic powder
- 3/4 cup crumbled feta cheese, divided

Brown beef with onion in large skillet and drain. Add broth and bring to boil. Stir in pasta, bring back to a boil, and reduce heat to low. Simmer, covered, for 8 minutes. Stir in the rest of the ingredients, plus 1/2 cup cheese. Return to boil and simmer, uncovered, 7 to 10 minutes, until sauce thickens slightly. Sprinkle with remaining cheese.

Thai Peanut Burgers

Guard Dog

1/2 cup peanut butter (chunky)
1 tbs lime juice
1/2 tbs soy sauce
1/2 tbs finely grated ginger
1/2 tbs chopped cilantro
cayenne pepper (to taste)

1 lb. lean ground beef
Hamburger Buns (4)

Whisk together peanut butter, lime juice, soy sauce, ginger, cilantro and cayenne pepper in a large bowl until well blended; add ground beef and mix well.

Form prepared ground beef into 4 patties. Grill/broil or Pan Fry.

Serve on hamburger buns with Thai hot sauce or your favorite condiments.

The Legendary Bigfoot Burger

The Teardrop Nanny

Features:

Scratch Artisan Buns
Smash Cooking Technique
Smoked Swiss Cheese
Beer Battered Bacon Wrapped Onion Ring

Scratch Artisan Buns

Makes 8 buns

3/4 -1 cup lukewarm water
2 tbsp. butter
3 1/2 cups all-purpose flour
1 egg, beaten
1/4 cup sugar
1 1/4 tsp. salt
1 tbsp. instant yeast
3 tbsp. melted butter (for brushing)

Mix all dry dough ingredients together, add egg and water, mix by hand to make a smooth dough.

Cover and let dough rise for 1-2 hours, until nearly doubled in size.

Gently deflate the dough and divide it into 8 equal pieces. Shape each piece into a ball. Flatten each ball to about 3"



diameter. Place the buns in a parchment paper lined dutch oven(s). Cover and let rise for 1 hour, until they are puffed up. Brush the buns with half of the melted butter and bake at 375F for about 20 minutes, or until golden brown. Remove buns from the oven and place on a wire rack. Brush them with the remaining melted butter and let them cool.

The Smash Burger

Makes 8 burgers

- 8 tbsp. melted butter
- 2 lbs. ground beef (20% fat)
- Montreal steak seasoning
- 8 slices smoked swiss cheese

Preheat a lightly oiled 12" skillet over medium heat for five minutes.

Divide burger into 8 equal portions, approximately 1/4 lb. each. Form each portion into a 2" tall cylinder, loosely pressing together until it holds its shape, without the meat falling apart. Sprinkle each cylinder with Montreal Steak Seasoning, on both sides.

Increase heat to high, until skillet is smoking, brush 1 tablespoon of melted butter in the area where the burger will be cooked. Place meat cylinder onto buttered cooking surface and smash into a patty, within 30 seconds after meat is placed onto cooking surface. Hold pressure on smashed burger for 10-15 seconds.

Cook without moving, until golden brown crust forms. (Approx. 2 - 2 1/2 mins.) Carefully drive spatula under the crust to flip the burger. Add cheese, cover and cook for one more minute.

Beer Batter

- 1/2 cup all-purpose flour
- 1/2 cup semolina flour
- 1 egg, beaten
- 1 tsp. garlic powder
- 1/2 tsp. ground black pepper
- 1 - 1 1/2 cups beer

Deep Fried Beer Battered Bacon Wrapped Onion Rings

Makes 8 onion rings

- 2 large sweet yellow onions
- 16 -20 slices of good quality bacon
- Beer batter
- olive oil

Slice onions and select 8 rings.

Slice bacon long ways, leaving both strips attached at one end. (About 1/2" from the end)

Hang a piece of bacon over onion ring and wrap each strip in opposite directions, make sure to tuck each end under itself to keep it from unwrapping. Continue until onion ring is completely wrapped.

Carefully place each wrapped ring on a barbecue grill and cook until bacon is soft cooked.

Remove from grill and dip in beer batter. Fry rings in hot oil (375F) until golden brown.

West of the Pecos Goulash

Thruwurkin

- 1 1/2 lb Lean Ground Beef

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

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 1/2 hour. Add cooked Noodles; stir well.

Top with Cheese and bake, covered, 1 hour at 325° F.

Whitey's Tamale Pie

jeepdad

1/4 cup oil
2 lbs lean Ground beef
2 cups chopped onions
1 green bell pepper chopped
1 Serrano pepper minced
8 oz tomato sauce
1 8oz can corn
1/4 cup chili powder
1 1/2 tsp salt
1 tbsp ground cumin
1 tbsp garlic powder
1 tbsp dried Mexican Oregano
2 packages Jiffy or pioneer corn bread mix
1 small can of sliced olives
1/2 tsp of cayenne



Brown and drain the meat. Brown the onions, pepper and chili for 3-5 minutes. Add the tomato sauce, corn, chili powder, salt, cumin, garlic and oregano. Cook for about 10 minutes.

Mix up the cornbread. You can put half the mix in the bottom and then spoon the meat mixture over it and finish by putting the rest of the cornbread mixture over the meat. Put the olives and the cayenne on top.

I like to just put all the cornbread mix right on top. The key of course is not to place too much heat on the lid. Run 5-6 briquettes under and 10-12 on top. Just don't open the D.O too often, but take a look after 10-15 minutes to make sure you don't have too much heat on top.

Pork

Barbeque Pork Spare Ribs

Dutch Oven Cook

Barbecue ribs with charcoal grill and dutch oven for a melt-in-your-mouth backyard, tail gate or campground dinner.

Needed: Charcoal grill, Deep 12" dutch oven, most of an afternoon, and 4-6 hungry folks.

Preparation time: 1/2 hour

Cook time: 4 hours

Total time: 4-1/2 hours

- 3 slabs of pork ribs
- 1/2 pint of BBQ sauce
- 1/2 pint of Apple Juice
- Vegetable oil
- Black pepper

Prepare charcoal grill for ash white hot coals and maximum grill height for slow browning.

While coals are burning down, split slab ribs into individual rib pieces and swab with cooking oil. Pepper liberally and then brown on both sides. Do not pre-boil ribs.

Prepare deep 12" dutch oven by placing an inverted pie pan, trivet or other spacer into oven bottom. This prevents ribs on the bottom from sticking and burning. Place dutch oven on the charcoal grill and add the browned ribs.

Slow cook ribs covered, about 2-3 hours or until meat begins to fall off bone. You may line the DO with aluminum foil to ease clean up chores. Add briquettes to the fire as necessary. When the pot is about half full of ribs I add apple juice and BBQ sauce to cover those ribs on the bottom layers only. Continue loading the Dutch oven with the browned ribs. Some folks prefer to add sauce after cooking, but do add the apple juice. The steaming sauce/juice flavors the bottom ribs thoroughly and the top ribs somewhat less.

Bourbon-Marinated Pork Tenderloin

Bud Lite

- 2 1/2 lbs pork tenderloins
- 3/4 cup soy sauce
- 1/2 cup bourbon [Maker's Mark Kentucky Straight Bourbon Whiskey]
- 1/4 cup Worcestershire sauce
- 1/4 cup water
- 1/4 cup Canola oil
- 4 garlic cloves, minced
- 3 tablespoons brown sugar
- 1 teaspoon ground black pepper
- 1 teaspoon white pepper
- 1/2 teaspoon ground ginger
- 1 teaspoon salt

Garnish:

- fresh parsley sprigs

Rinse tenderloins, and pat dry.



Combine soy sauce and next 9 ingredients in a large zip-top plastic freezer bag or shallow dish; seal or cover, and chill at least 12 hours.

Remove pork from marinade, discarding marinade. Sprinkle evenly with salt.

Grill over high heat (400 to 500) 30 minutes or until a meat thermometer inserted into thickest portion registers 155, turning occasionally.

Remove from heat; cover with aluminum foil, and let stand 10 minutes or until thermometer registers 160. Garnish, if desired.

Author: Southern Living JULY 2004

Braised Chipotle Pork Chops

Steve

- 4 thin pork chops
- 6 Tbsp Oil
- 1/2 cup flour for dredging
- 1 large white onion, sliced thin
- 3 canned Chipotle chilies, diced + 1 TBSP Adobo sauce
- 3 cloves garlic, bashed
- 1/2 cup beef broth
- 8 oz. tomato sauce
- salt and pepper
- Dash celery salt



Preheat oven to 350 degrees. Heat a large cast iron skillet or Dutch oven over medium high heat and add the oil. When the oil is smoking hot, season the chops with salt and pepper then dredge lightly in flour. Add the chops to the hot oil and brown on both sides.

Remove chops from skillet.

Reduce heat to medium and brown the onions and garlic. You may need to add more oil here to keep them loose. When the onions are soft and caramely (it's a technical term), add the Chipotles, Adobo, celery salt, tomato sauce and broth. Bring to a simmer and return the chops to the pan, pushing them down in the mixture.

Cover tightly with a lid or aluminum foil. Cook in the oven for 1 hour.

Remove this melt in your mouth pork from skillet or DO and serve. The chops should be fork tender.

Cajun Garlic Pork Loin

John

- 4 lb. boneless pork loin roast
- 1/2 teaspoon red pepper flakes (I use a little more – probably 1 tsp.)
- 1 teaspoon seasoned salt
- 1 teaspoon chili powder (I use heaping teaspoon)
- 1 tablespoon oregano leaves, crushed
- 1 teaspoon ground cumin (I use about 1 1/2 tsp.)
- 1 tablespoon ground pepper (coarse grind is best, and make it a heaping tablespoon!)
- 1 1/2 tablespoons minced garlic
- 2 cans chicken broth
- Pam or other non-stick vegetable spray

Spray Dutch oven with non stick vegetable spray. Blend seasoned salt, oregano, black pepper, garlic, red pepper, chili powder and cumin together well and rub the mixture over all surfaces of the pork loin. I usually make a cut under the fat on top of the loin and put the rub under that, then put more on top. Place trivet in bottom of Dutch oven and put pork loin on trivet. Pour chicken broth in DO. Cook at about 325 degrees until meat thermometer registers 160 degrees F (2 hours or better).

We usually add an extra can of chicken broth after about an hour or hour and a half, then put small red potatoes, or cubed potatoes, baby carrots, and small pieces (thirds) of corn on the cob in the broth (set the corn up around the edge of the oven, put potatoes and carrots next to the pork). Remove the pork loin from the oven a little while before serving and let set a minute or two before slicing.

Author: Ronda Barnow

Carnitas #1

Paul

Not exactly a Dutch oven recipe, but I did use my CampChef Ultimate Roaster so I'm going with it anyway. I'm no expert, but my family sure enjoyed this dish - even my kids ate it.

Carnitas are a Mexican dish using pork. You could roast it, but my recipe called for deep frying and the crispy edges are what really makes this dish. This is an OUTDOOR recipe in my book as you need to be VERY CAREFUL using oil near an open flame. I used a propane burner WELL away from the house and NEVER left the oil unattended.

- 1 or 2 pork butts
- 2 pounds of vegetable lard (or oil)
- 2 lemons
- 1 or two cans of Coke

Seasoning - I suggest Ted Reader's "Bonedust Seasoning" recipe - it is truly AMAZING - I use on it on almost everything!!! I bought his BBQ cookbook, but I'm pretty sure you could Google the recipe.

- Fresh salsa
- Tortillas or fresh buns
- Red Onions and Cilantro diced and mixed together



Trim excess fat from pork butt. Cut pork into large 3"-4" chunks and coat in Bone Dust Seasoning. Place in bowl with Coke and let marinate for minimum 2 hours - I usually leave it over night. Remove pork from coke at least an hour before ready to fry. Coat again in Bone Dust seasoning and let sit.

SLOWLY heat oil in DO (without lid). Using a deep-fryer thermometer, heat oil until it is around 350-375 deg. F. If it starts to smoke, it's too hot.

Slowly add pork piece by piece - BE EXTREMELY CAREFUL of splatter and make sure you don't cause the oil to overflow the pot!!! If the oil cools too much, wait until it heats up again before adding more pieces of pork. Stir the oil occasionally to make sure nothing is sticking to the sides. The pork should cook until it has an internal temp. of 180 deg F. I'd say about 20 minutes should do it, but you can always take a piece out and use an instant read thermometer to be sure. The pork should be nicely browned and crispy on the outside. When finished, remove pork and let it sit in a metal strainer over a another pan or pot to let excess oil drip off.



Chop up the meat with a large knife - you should be able to shred some of it too. Add some fresh lemon juice and mix it up.

You can eat with tortillas or on buns with the onion/cilantro mix and fresh salsa.

We served OUTSIDE with fresh buns, corn-on-the-cob, baked beans and lots of beer! OK, I had lots of beer - the kids had ginger ale!

Carnitas #2

jeepdad

- 3 1/2-4 pounds boneless pork butt roast (sometimes called boneless pork shoulder or boneless picnic roast)
- 2+ cups water (enough to cover the pork in the pot)
- 1 white or yellow onion, peeled and halved
- 4-6 cloves garlic, smashed and peeled
- 2 tablespoons lime juice (about 1 lime)
- 2 tablespoons red wine vinegar
- 1 teaspoon dry oregano
- 1 teaspoon ground cumin
- 2 bay leaves salt and pepper
- 1 orange



For serving:

- Small corn or flour tortillas
- grated cheese
- pico de gallo
- mango pico de gallo
- mint-pineapple pico de gallo
- guacamole
- sliced avocado
- sliced white onion
- sprigs of cilantro
- fresh lime wedges, etc.

Place the oven rack in the lower middle position and preheat the oven to 300 degrees.

Trim the pork of excess fat and cut into 2" chunks. Place the pork in a heavy lidded pot like a Dutch oven. Add enough water to cover the pork and then add onion, garlic, lime juice, red wine vinegar, oregano, cumin, bay leaves, 1 teaspoon kosher salt, 1/2 teaspoon ground black pepper, and the juice from the orange. After squeezing the juice from the orange, toss the rinds into the pork mixture and stir to combine. Bring to a boil over medium heat, stirring occasionally.

Cover the pot and transfer to the oven. Cook for about 2 hours or until the pork falls apart when poked with a fork. When the pork is fork-tender, remove the pot from the oven.

Remove the orange rinds, onion, and bay leaves. Line a rimmed baking sheet with aluminum foil. Using a slotted spoon, transfer the pork from the liquid to the foil-lined baking sheet. Set aside.

Return the pot to the stovetop and bring the liquid to a boil over high heat. Boil for 8-15 minutes (longer or shorter if necessary) until the liquid is thickened and glaze-y and, when stirred, the spoon leaves a trail in the liquid (you should have about 1 cup of liquid).

Use your fingers to pull apart the pork pieces, discarding any particularly fatty pieces (or removing the fat from them).

Drizzle with the cooking liquid. Turn your oven broiler on high and place the pork in the oven for 5-8 minutes or until the pork starts to brown and the edges become crispy. Remove the baking sheet from the oven and use a spatula to flip the pork. Return to the oven for another 5-8 minutes, broiling until the pork is browned and crispy (but not charred, unless that's your thing).

Serve in warmed tortillas with desired toppings. Makes about 12 servings.

Chile Rubbed Pork Shops with Corn Salsa

jeepdad

serves 4

I roasted the corn my way not the way the recipe calls for and I used the gasser not the charcoal grill.

4 pork rib chops, 1 1/2" thick

For the brine:

1 quart of cold water
2 tablespoons kosher salt
2 tablespoons molasses

For the rub:

1 tablespoon paprika
1 teaspoon chili powder
1 teaspoon granulated garlic
1 teaspoon onion powder
1 teaspoon cumin
1/2 teaspoon cayenne pepper
1/2 teaspoon sugar
1/2 teaspoon kosher salt
1/4 teaspoon black pepper

For the salsa:

4 ears of corn, husked
4 plum tomatoes, cored, seeded, and diced
1 medium red onion, diced
1 small jalapeño, seeded and diced
3 heaping tablespoons of finely chopped cilantro
3 cloves of garlic, minced
Juice from 1 lime
Kosher salt
Freshly ground black pepper



To make the brine, mix the salt and molasses in the cold water until completely dissolved. Wash the pork chops and place in the brine, completely submerging them. Brine the pork in the refrigerator for 1 hour.

While the pork is in the brine, mix all the ingredients for the rub together in a small bowl.

Remove the pork chops from the brine and wash in cold water. Pat the chops dry with paper towels. Liberally season each chop all over with the rub, wrap in foil, and place back in the refrigerator for 2 hours to overnight.

Remove the pork chops from the refrigerator to allow them to come to room temperature. Light one chimney full of charcoal. When all the charcoal is lit and covered with gray ash, pour out and build a two zone fire, with a thin layer of coals on one side of the charcoal grate, and the rest piled on the other side.

Wrap the ears of corn in tin foil and place on the hotter side of the grill. Grill covered for 15 minutes, turning four times during cooking. Remove the foil from the corn and continue to cook until lightly browned all over, about another five minutes. Remove the corn from the grill and set aside to cool.

Remove the pork chops from the foil and place them on the hotter side of the grill. Grill until each side is nicely browned, about 3 minutes per side. Move the chops to the cooler side of the grill, cover, and continue to cook until an instant read thermometer registers 135 degrees in the thickest part of the chop. Remove from the grill and tent with foil.

Cut off the corn kernels into a medium bowl and discard the cobs. Add the rest of the salsa ingredients and gently toss until

well combined. Taste and adjust seasoning with salt and pepper.

Remove the pork chops from the foil, top with the corn salsa, and serve.

Chinese Spare Ribs

Guard Dog

- 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 at 350° F for 30-40 minutes.

*serve w/ steamed white rice and fortune cookie.

Cider Braised Pork Steaks With Apples

cliffmeister2000

- 4 large shoulder chops
- salt and pepper
- 3 tablespoon Canola oil
- 1 medium onion, peeled and chopped into a large dice
- 2 cloves of garlic minced
- 2 large granny smith apples
- 1 tbs Dijon mustard
- 2 cups apple cider
- 1 tbs cider vinegar
- 3 sage leaves
- Cooked egg noodles
- Sweet pickles



Preheat oven to 325 degrees

Cut the chops in half leaving bone on.

Heat the oil and brown the pork on both sides and transfer to Dutch oven.

Brown the onions and place on top of pork.

Peel, core and dice both apples and place on top of onions. Stir mustard, vinegar and garlic into cider and pour over pork chops, apple and onion mixture. Add sage leaves, cover with lid and put in oven and bake for 1 1/2 to 2 hours.

When pork is tender remove from Dutch oven and strain the cooking liquid and save apples and onions. Add cooking liquid back to Dutch oven and cook until reduced and is sauce consistency.

I boil egg noodles and once sauce is reduced I add the noodles to reduced sauce, folding in the cooked apples and onions.

Serve the egg noodles with the braised pork steaks.

Country Ham with Red Eye Gravy

jeepdad

Country Ham, cured and thinly sliced
½ cup Coffee, black and strong
½ cup water
1 Tablespoon Butter

Cut large ham slices in half for ease in cooking. Cut slits in the skin and fat around the ham edges to prevent curling while cooking.

Place a skillet over medium heat on your stove top. Add Butter. Add ham slices. Cook ham slices, turning at least once, until cooked as desired. Ham should reach at least 165° surface temperature to be fully cooked. Remove ham slices and place on platter.

Pour cold coffee into skillet, scraping pan to deglaze and loosen any ham bits. Add the cool water. Stir well.

Let the gravy simmer and reduce for about 2-3 minutes. Continue to stir the bottom of the pan.

Serve red eye gravy over grits and the ham slices. Enjoy!

NOTE: Red Eye Gravy is also good to dip your homemade biscuits in.

Cuban Pork

dreadcptflint

3 pounds pork roast
3 medium potatoes
4 carrots
10 cloves of garlic
1 lime
1 teaspoon of garlic powder
1 red onions
Mojo seasoning

Cut slits in roast and insert garlic cloves. Place into Large ziplock bag with garlic powder and the zest and juice of one lime. Marinate for several hours - overnight is best.

Brown roast in Dutch oven. Cover and roast for two hours over medium hot coals. (350 degrees or 14 top and 6 bottom for a 10" Dutch oven)

Cuban Style Roast

Cobbler Gobbler

12" Dutch Oven

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 Dutch oven. Cook at 350° F for 2 hours 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.

Dutch Oven Cinnamon Whiskey Apple Stuffed Pork Loin

1960HikerDude

4 1/2 Lb Pork Loin
Salt & Pepper to taste
1/2 cup Flour
3 TBS Olive Oil
Butcher's twine

Stuffing

1 tsp ground cloves
1 TBS Dried Rosemary
Brown Sugar
1 1/2 Granny Smith apples diced
2 to 3 TBS Cinnamon Whiskey

Basting Sauce/Glaze

3 1/2 Granny Smith apples diced
1 12 Oz bottle hard apple cider
1/2 Cup Cinnamon Whiskey
1/2 Cup Brown Sugar

Butterfly the pork loin. Leave the fat cap on. Season both sides liberally with salt and pepper. Rub dried rosemary and ground cloves into the inside of the pork loin. Spread brown sugar on top. Arrange diced apple over the brown sugar. Sprinkle cinnamon whiskey over the apples and brown sugar.

Roll up the pork roast and tie it up with the butcher's twine. Heat up the olive oil in your Dutch oven with bottom heat only. Coat the roast in flour and sear in the hot oil, about 3 minutes on each side. Remove the roast, drain the oil and wipe out the Dutch oven with paper towels.

Place diced apples in the bottom of the 12 inch Dutch Oven. Place roast on top of the apples with the fat cap facing up. Mix together hard cider, cinnamon whiskey and brown sugar, Pour over top of roast. Bake at 350 Degrees with 9 coals on the bottom and 16 on top. Use a turkey baster to baste the roast every 15 to 20 minutes

Remove roast from Dutch oven when the internal temperature of roast reaches 160 degrees. Set the roast aside, cover with foil and let it rest. Simmer the sauce un-covered using bottom heat until thickened. Slice the roast and and serve covered with the sauce.

Dutch Oven Jamaican Jerk Pork Ribs

Dutch Oven Cook

2 slabs of spareribs (or 3 slabs of baby backs), split in half
1 tablespoons garlic powder
1 tablespoon onion powder
1 tablespoon ground thyme
2 teaspoons celery salt
2 teaspoons ground allspice
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon

1/2 teaspoon ground ginger
2 tablespoons dark brown sugar
1 tablespoon black pepper
2-3 Scotch Bonnet or Habanero Chile peppers, minced
Barbecue sauce

In a jar with tight-fitting lid, shake together all spices and peppers until well-blended. Rub mixture onto all surfaces of ribs. Wrap in plastic wrap and refrigerate overnight. Wash hands after handling peppers!

Grill ribs over indirect heat in covered charcoal grill or smoker with oak or hickory wood, turning occasionally, until ribs are almost tender, about 1-1/2 hours at about 275 deg. (or roast ribs on rack in shallow pan in 300 deg. oven for 1-1/2 hours). Place ribs in a large, deep (#12 or 14) cast iron dutch oven. Add apple juice or cola 1" deep in the DO. Cover and return to the heat, 275-300 deg. for another 1-1/2 hours or so. After about a half hour check the liquid. Don't let ribs cook dry. Add more juice or cola as needed. Continue cooking until ribs are as tender as you like. These ribs will fall off the bone and will be the most flavorful, spicy, tender and juicy ribs ever.

Cut into 1 or 2 rib portions to serve with your favorite BBQ sauce.

Dutch Oven Pineapple Pork Chops

1960HikerDude

1 20 Oz. can pineapple chunks in juice
1/2 cup brown sugar
1/4 cup soy sauce
1 Tbs grated ginger
3 cloves garlic finely diced
1 Tbs cornstarch
3 Tbs water
Vegetable oil
2 thick pork chops
flour
1 red bell pepper diced



In a small sauce pan or a 6 inch dutch oven mix juice from canned pineapple, brown sugar, soy sauce, ginger and garlic. Dissolve 1 Tbs of cornstarch in water and add it to the sauce pan. Bring the mixture to a boil using bottom heat. Reduce heat and simmer uncovered while we prep the chops.

Heat about 1/2 inch vegetable oil in the bottom of a 12 inch Dutch oven using bottom heat. Coat the pork chops in flour. Sear the chops about 2 to 3 minutes each side. until browned Remove chops from DO, drain the oil and put them back in.

Cover the chops with pineapple chunks and peppers. Pour the sauce on top. Bake for 45 minutes using 9 coals beneath and 16 coals on top to get 350 degrees in your 12 inch Dutch oven. Serve and enjoy.

Dutch Oven Pork Chops and Veggies

bigfoote8

2 T. all-purpose flour
1/4 t. salt
1/4 t. pepper
6 pork loin rib chops, cut 1" thick
2 T. cooking oil
2 (10-3/4 oz) cans of condensed cream of mushroom soup
3/4 cup water

1/2 t. crushed dried basil
1 cup sliced carrots
1 large onion, thinly sliced then separate rings
6 medium potatoes, peeled, sliced
1 (4 oz) can sliced mushrooms (drained) or 1/2 cup sliced fresh mushrooms
1 large apple, cored and sliced (optional)

Combine flour, salt and pepper in shallow dish. Dip chops into flour mix to coat. Place Dutch oven with 2 T. oil over 25 hot coals. Brown chops in hot oil.

Meanwhile, combine soup with water and basil in medium bowl, set side. Return chops to oven (if you took them out).

Layer carrots, onions, potatoes, and mushrooms over chops, top with apple. Pour soup mixture over all and cover with lid.

Bake at 350 degrees for 1 hour.

Makes 6 servings .

Dutch Oven Pulled Pork

1960HikerDude

2 tablespoons vegetable oil
8 Lb pork shoulder roast
2 cups BBQ sauce
1 cup apple cider vinegar
1 cup chicken broth
1/2 cup brown sugar
2 tablespoons mustard
2 tablespoons Worcestershire sauce
2 tablespoons chili powder
3 teaspoons thyme
4 cloves garlic minced
2 large onions diced

Place vegetable oil in the bottom of Dutch oven. Place roast in Dutch oven. Mix all other ingredients together and pour over the roast. Place 10 coals on the beneath the oven and 16 coals on top. Bake in Dutch oven for 6 hours until done. Pork is done when it shreds easily with a pair of forks. Shred the pork and mix it well with the sauce.

Easy Bake Pork Chops n' Peaches

Guard Dog

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

Combine stuffing mix (w/ seasoning packet) butter, water and juice from canned peaches; spread on bottom of 12" dutch

oven.

Season pork chops w/ salt and 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 at 350° F for 1 hour.

Father Neroda's Pork Chops and Biscuits

Outpost Jim

2 Tbsp Margarine or butter
1 small onion, chopped
1 rib celery, chopped
4 bone-in pork chops
1 tube (8 count) refrigerator buttermilk biscuits
1 can (10 3/4 oz.) cream of mushroom soup
Salt and pepper to taste

Place a 12" Dutch oven over 12-14 hot charcoal briquettes. Melt margarine, then sauté onion and celery until onions are clear. Season pork chops with salt and pepper and add to oven to brown thoroughly. While pork chops are browning, remove biscuits from can and separate. Cut each biscuit into quarters. In a separate bowl, mix biscuit quarters with cream of mushroom soup. Pour this mixture over the pork chops and bake with 9 coals on bottom and 14-15 coals on top for 45 minutes or until biscuits are golden brown. Serves 4, but smaller cut pork chops (boneless) can yield more servings.

Hawaiian Roast Pork Loin

John

2 lbs Boneless pork Loin
1 cup finely chopped fresh pineapple
1/2 cup Honey
1/2 cup light soy sauce
1/4 cup white wine vinegar
2 Tbsp grated fresh ginger
2 cloves garlic, minced
1 teaspoon coarsely ground black pepper

Score the loin in 1 inch diamonds with a sharp knife (about 1/4 inch deep)

Place in a resealable plastic bag. Combine all remaining ingredients in a small bowl, pour over pork loin and marinate a minimum or 2 hours to overnight in the refrigerator.

Heat the oven to 350 degrees. Remove the loin from the marinate and place in a foil lined baking pan. Roast for 1 to 1 1/2 hours until internal temp reaches 145-150 degrees. Place the remaining marinate in a small sauce pan, bring to a boil. Baste the meat with the marinate during the last 30 minutes of roasting.

Let stand 10 minutes before serving.

Hawaiian Style Spare Ribs

Guard Dog

10 boneless spare ribs
1 green bell pepper (diced)

- 1 red bell pepper (diced)
- 1 yellow onion (diced)
- 1 20 oz. can pineapple tidbits (drained)
- 1 12 oz. can Dr. Pepper
- 2 6 oz. cans tomato paste
- 3/4 cup brown sugar
- 4 cloves garlic (minced)
- 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 at 325° F for 2 hours. Replenish coals after 1 hour to maintain temperature. Turn and baste ribs every 30 minutes.

Lasagna

bigfoote8

- 1 pound ground beef
- 1 pound ground sausage
- 1 each diced onion
- 2 large bottle spaghetti sauce
- 1 pound cottage cheese
- 1 package lasagna noodles
- Italian seasoning
- 1/2 pound sliced mushrooms
- 1 pound grated mozzarella cheese

Brown ground beef and ground sausage, add diced onion, add 1 bottle of spaghetti sauce. Remove half meat mixture from oven. Spread remaining mixture evenly on the bottom of the Dutch oven. Spread 1/2 cottage cheese over meat mixture. Arrange 1/2 package of uncooked lasagna noodles on top. Add the remaining meat mixture. Spread the other 1/2 package of cottage cheese over meat. Arrange the remaining uncooked noodles with on top. Next add the other bottle of spaghetti sauce. Sprinkle top with Italian seasoning.

Bake for 45 minute at 350 degrees or until noodles are done. Top with 1/2 pound of sliced mushrooms and 1 pound of mozzarella cheese. Bake until cheese is melted, Approximately 10 - 15 minutes.

Lima Beans & Ham Hocks

Charlee Turner

- 1 1/2 cup of dry Lima beans
- 3 cups of water
- 2 to 2 1/2 pounds of ham hocks
- 1 large onion
- 2 bay leaves
- 1 green pepper, sliced
- 2 teaspoons of salt
- 1/2 teaspoon of thyme
- 1/4 teaspoon of (ground) cloves
- Black pepper to taste

Soak beans in water overnight. Or cover beans with water. Boil for 2 minutes. Cover, let stand for 1 hour without draining beans.

Add ham hocks, bay leaves and additional water if needed to cover beans. Simmer 1 hour or until beans are just tender.

Add onion, green pepper, tomatoes, salt, thyme, black pepper and cloves, if used. Mix carefully until blended. Cover and simmer for about 45 minutes until meat is tender. Remove meat from ham hocks. Discard fat and bones. Return meat to pot. Heat through and serve immediately.

Maple Pork Roast

1960HikerDude

- 6 Lb pork loin roast
- All purpose flour
- Vegetable oil
- 1 cup REAL maple syrup (friends don't let friends use the fake stuff)
- 1 cup ketchup
- 4 cloves garlic

Coat pork roast with all-purpose flour. Place about a 1/2 of vegetable oil in bottom of a 12 inch Dutch oven. Heat oil using about 25 coals beneath the oven. With the lid off, sear the roast about one minute on all sides. Remove roast from Dutch oven and drain oil.

Whisk maple syrup ketchup and garlic together. Place roast back in oven and pour the maple-ketchup-garlic mixture over the roast. Place lid on oven and cook using 9 coals beneath and 16 coals on top until the internal temperature reaches 170 deg. F. Refresh coals every 45 minutes.

Mexican Meat Loaf

Gunslinger

- 1 lb Breakfast sausage, regular or hot
- 1 lb ground beef
- 1 medium onion chopped well
- 2 eggs
- 1 can Rotel diced tomatoes drained well
- bread crumbs as needed
- 1 tbsp Cumin
- 1 tbsp Chili powder
- 1 tbsp 6 pepper flakes
- 1 tsp onion salt
- 1 tsp garlic salt
- 1/2 tsp table salt

Mix well adding bread crumbs to produce a dense meatloaf. Place in 10 inch dutch oven that has been sprayed with non stick spray. Cover and cook for about 30 minutes or until almost done. (bake 350)

While that is cooking mix two boxes of cornbread mix according to instructions on box then add the following.

- 1 small onion chopped fine
- 1 can creamed corn
- 2 medium jalapeños seeded and chopped fine

Mix well.

Remove meat from heat. Carefully drain off any liquid. Pour cornbread mixture over the top of the meat and return to heat for approximately 20 minutes. Watch this carefully, check for doneness with a tooth pick.

When I drained the meat loaf I took it out of the dutch oven and poured the oils out of the dutch oven holding it with my heavy gloves, I replaced the meat then added the cornbread mixture. I placed most of the coals on top for the cornbread to bake. If too much heat is left on the bottom, the meat will burn, or have a heavy crust. I also could not find the bread crumbs and I used saltine crackers crumbled instead. Got to make do with what you got. You can vary the spices to your taste. Some like it hot and some like it with a little more seasoning.

Orange Glazed Pork Chops

Guard Dog

- 6 pork chops
- Shake n' Bake (for pork)
- 1/2 cup orange juice
- 5 tbs sugar
- 1 1/2 tsp cornstarch
- 1/4 tsp. salt
- 1/4 tsp. cinnamon
- 10 whole cloves
- 3 tsp grated orange peel
- orange slices

Coat pork chops w/ Shake n' Bake and place in 12" dutch oven, bake for 40 minutes at 350° F.

While pork chops are baking, combine sugar, cornstarch, salt, cinnamon, cloves, orange juice and grated orange peel in a saucepan. Heat until thickened and clear. Pour the glaze over pork chops and garnish with orange slices. Bake for an additional 15 minutes, until pork chops are tender.

Pancho Villa Stew

Polly Wog

- 3 Cups Cooked Ham (diced)
- 1 Pound Smoked Sausage
- 3 Cans Chicken Broth (14 ounces)
- 1 Can Diced Tomatoes (15 ounces)
- 1 Can Chopped Green Chilies (7 ounces)
- 1 Onion (chopped)
- 2 Cans Pinto Beans (15 ounces, liquid reserved)
- 1 Can Whole Kernel Corn (15 ounces)
- 1 teaspoon Garlic Powder
- 2 teaspoons Ground Cumin
- 2 teaspoons Cocoa
- 1 teaspoon Salt
- 1 teaspoon Dried Oregano

Cut sausage into 1/2-inch pieces.

In slow cooker, combine all ingredients and stir well.

Cover and cook on low for 5 to 7 hours.

Serve with buttered flour tortillas.

Author: <http://www.stewrecipes.net/>

Peppered Pork Loin

jeepdad

- 1/2 cup sugar
- 1/4 cup salt
- One 3 1/2-pound pork loin roast, fat cap left on
- 3 tablespoons black peppercorns
- 5 tablespoons butter
- 6 cloves garlic, finely grated
- 3 tablespoons apple cider vinegar
- 2 tablespoons chopped fresh thyme
- 2 tablespoons canola oil



For the peppered pork loin: To give the roast moisture and added flavor, in enough water to cover the loin stir together 1/2 cup sugar and 1/4 cup salt. Place loin on the mixture, cover and refrigerate for 1 hour or preferably overnight.

Preheat the oven to 375 degrees F.

Blot the roast dry. Crush the peppercorns with a mortar and pestle (I used a ziplock bag and mallet) to a medium-coarse texture. (Some will be finely ground, but you want the larger pieces to resemble cracked pepper.) Rub the pepper into the meat, saving what doesn't stick for the marinade.

Heat a small saucepan over medium-low heat, and add the butter and garlic. Cook until the butter bubbles; add the vinegar, thyme and remaining black pepper, and remove from the heat.

Sprinkle the pork with 1 teaspoon salt. Heat an ovenproof skillet large enough to fit the pork roast over high heat and add the oil. Brown the meat quickly on all sides.

Brush the meat generously with some of the pepper mixture, put the skillet in the oven and roast for 10 minutes. Remove the skillet, roll the roast to another side and baste it with more of the pepper mixture. Continue to roast the meat, removing it from the oven every 10 minutes or so to flip and mop, until an instant-read thermometer inserted in the center of the roast reads 145 degrees F, about 50 minutes total.

Transfer the meat to a platter and let it rest for at least 10 minutes, rolling the pork around to sop up its exuded juices. Refrigerate the pork until using. (The pork could also be sliced and served hot at this point.)

Pig Chops

jeepdad

- 4 pork chops, 1 1/2" thick

For the brine:

- 1 quart of cold water
- 2 tablespoons kosher salt
- 2 tablespoons molasses

For the rub:

- 1 tablespoon paprika
- 1 teaspoon chili powder
- 1 teaspoon granulated garlic
- 1 teaspoon onion powder
- 1 teaspoon cumin
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon sugar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper



To make the brine, mix the salt and molasses in the cold water until completely dissolved. Wash the pork chops and place in the brine, completely submerging them. Brine the pork in the refrigerator for 1 hour.

While the pork is in the brine, mix all the ingredients for the rub together in a small bowl.

Remove the pork chops from the brine and wash in cold water. Pat the chops dry with paper towels. Liberally season each chop all over with the rub, wrap in foil, and place back in the refrigerator for 2 hours to overnight. (I skipped the putting back in fridge part. Rubbed the chops up and put them on the grill. Serve with corn salsa.

Pigs in the Cornfield

Thruwurkin

- 6 ears Corn
- 1 lb Kielbasa
- 1 Potato per person
- 1 Onion, diced
- 1 cup Celery, diced
- 2 Carrots, sliced
- 2 small cans Green Chiles
- 2 cans Southwest Pepper Jack Soup
- 1 Pork Chop per person

Line the oven standing half ears of corn on the cob. Stand links of Kielbasa Sausage in between the corn. In the center place some sliced potatoes, diced onions, diced celery, diced carrots, diced green Chiles. Top with a can of Campbell's Southwest Pepper Jack soup.

Season some pork of your choice, like pork chops. Place on top and then cover with another can of Pepper Jack soup.

Cook till done. Best to do in a deep oven if possible allowing more head room.

Very tasty one pot meal; you can substitute any flavors of soup you desire, or mix and match. Vary vegetables as well. Lots of choices.

Pork and Beer Stew

DwarvenChef

- 2 ounces salt pork, cut 1/4-inch thick
- 1 pound pork shoulder, cut in 1" cubes
- 2 tablespoons flour
- 3 large button mushroom, sliced 1/4-inch thick
- 1/2 cup carrot, diced
- 1/2 cup celery, diced
- 1 large red onion, diced
- 2 large red potato, diced
- 2 each chipotle peppers, whole
- 1 each bay leaf
- 1 cup beer
- 1 cup stock
- salt and pepper to taste

Pre-heat oven to 350° F.

Place salt pork in heated DO, stove top fine for this part, render fat till salt pork is crispy, remove crispy pork bits and reserve.

Coat diced pork shoulder in the flour. In two batches brown the pork, and set aside.

Add mushrooms to the pot, when browned add Onion, Celery, and Carrots. Cook for a few minutes. Add Beer and stock to de-glaze pot, stir. Add remaining ingredients and bring to a boil stirring occasionally. Once boiling put on tight fitting lid and put in hot oven for 1 hour.

Pork Chops & Potatoes

Cobbler Gobbler

10" Dutch Oven

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

Brown chops (do not cook all the way through). In Dutch oven, 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 45-60 minutes with 5 coals on bottom, 11 on top to bake.

Pork Chops n' Potatoes

Bud Lite

Use a 10" Lodge Dutch Oven.

- 2 pork chops
- 1 potato in 1/4" slices
- 1 medium yellow onion sliced
- 1 can cream of mushroom soup
- 1/2 can water

Add 1/8" extra virgin olive oil to the empty Dutch Oven.

Brown pork chops both sides.

Remove pork chops.

Add onions and sauté.

Put back pork chops, onions on top.

Add potato slices over onions.

Add water and soup mix over all.

Simmer until chops and potatoes are fork tender. Chops 165F with instant thermo. (30 min to 1 hour)

Notes:

LARGE pork chops were VERY tender and very moist. Will do again.

To even out hot spots, every 15 minutes rotate Dutch Oven 1/4 turn one way and rotate the lid 1/4 turn the other way.

Pork Chops Old Home Style

Thruwurkin

- 6 Pork Chops
- 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 Dutch oven for 15 minutes. Place Pork Chops in Dutch oven with 1 Tbsp Cooking Oil, sprinkling with Salt and Pepper.

Melt Margarine in Dutch oven 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 at 350° F for 50-60 minutes.

Pork Roast with Black-Eyed Peas

Thruwurkin

- 1 lb Bacon, sliced in fourths
- 1 large Onion, chopped
- 4-6 Pound Boneless Pork Roast
- Meat Tenderizer
- Salt
- Pepper
- 2 cloves of Garlic, finely chopped or pressed
- Cup of Water
- 2 15 oz cans Black-Eyed Peas, undrained
- 1 15 oz cans Dark Red Kidney Beans, undrained
- 1 to 2 Tbsp Chili Powder

Temp: Equivalent of about 350° F to 375° F

Lightly brown Bacon in a 12" Dutch Oven (do not drain). Add Onion and cook about 5 minutes longer.

Prepare Pork Roast: sprinkle with Tenderizer, Salt, and Pepper on both sides. Put two sliced or pressed Garlic Cloves on top of the Roast and spread on top.

Put Bacon and Onions to sides of Dutch Oven and put the Roast in the middle. Add up to cup Water to keep the Roast moist.

Cover and cook about 1 to 2 hours. Make sure that the bottom of the Dutch Oven stays moist add slightly more Water as needed.

Add 1 tsp Salt, 1/2 tsp Pepper, and Chili Powder to the Peas & Beans. When the Roast is almost cooked, add the Black-Eyed Peas and Kidney Beans.

Sprinkle some Chili Powder on top of roast.

Cook about 1 hour longer.

Remove Roast to cutting board and slice.

Serve sliced Pork in juices with the Peas & Beans on the side.

Author: Bill LeVere author of "Backyard Dutch Oven"

Pork Tenderloin with Peach & Pecan Sauce

Cobbler Gobbler

10" Skillet or 10" Dutch oven

- 1 Tbs - Olive Oil
- 1 - Pork Tenderloin (about 1lb), cut into 3/4" slices
- 2 - Cloves Garlic, minced
- 2 - Green Onions, sliced (about 1/4 cup)
- 1 can -Condensed Golden Mushroom Soup
- 1 can(15oz) - Sliced peaches in juice, Drained, reserve juice
- 3 Tbs - Low Sodium Soy Sauce
- 2 Tbs - Honey
- 1/4 cup - Pecan Halves, toasted and broken into large pieces
- Hot Cooked Rice

Heat the oil in a 10" skillet or Dutch oven over medium high heat. Add the pork and cook until well browned on both sides. Remove the pork from skillet and set aside.

Add the garlic and onions to the skillet and cook and stir for 1 minute. Stir the soup, peach juice, soy sauce and honey into the skillet and heat to a boil. Cook for 5 minutes or until the soup mixture is slightly reduced.

Return the pork to the skillet. Stir in the peaches. Reduce the heat to low. Cook until the pork is cooked through. Stir in pecans. Serve over hot rice.

Pulled Pork Burritos

bc toys

- 3-4 lb pork roast
- 1 medium onion
- Poblano Peppers [roast over fire and sweat and peel] or get can ones [dice up] about 4 cups
- 1 tsp cumin [I used a little more like the flavor]
- cilantro [a hand full diced up]
- 1 tbs salt and pepper
- 1/2 cup water
- 24 oz or big can of green enchilada sauce
- large flour tortillas

In a 12" Dutch oven put water in pot. Salt and pepper pork and add to pot. Simmer for about 3 hours at about 250° F.

When fork tender, shred or chop the pork. Add back to pot. Add the rest of the stuff and mix well. Simmer another 3-4 hours until veggies are soft. If the sauce is too thin, add corn starch and simmer until it thickens.

Wrapped some up and added cheese for enchiladas.

Ribs

microage97

- 2-3 pounds of ribs
- 2-3 onions
- 4 gloves of garlic (pieces)

Oil bottom of Dutch oven liberally.

Chop onions, garlic and place in Dutch oven and coat onions so they don't stick. Put ribs on top of onions and garlic.

Cook until tender about 2 hours, using about 14 coals on top of a 12" DO and 7 on the bottom.

Rootin' Tootin' Ribs

Corona~Barb

- 5 lbs 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 Dutch oven. Cut into individual ribs. Put in 12" Dutch oven with root beer. Cook at 325° F for 1 hour. Stir half way through time. Pour off root beer and pour on BBQ sauce. Stir to coat. Cook another hour. Eat!

Salsa Verde Braised Pork

dmb90260

- 3-4 lb. bone-in-pork shoulder (aka pork butt)
- one 15 oz bottle salsa verde
- 1 medium onion, finely chopped
- 3 cups chicken broth
- 2 tsp EACH cumin seeds and coriander seeds
- 1 tsp dried oregano
- 1/2 cup chopped fresh cilantro plus some leaves
- Salt

Trim excess pork fat. Put meat in Dutch Oven with salsa, onion, broth, cumin, coriander and oregano. Bring to a boil over high heat, reduce heat, cover and simmer until meat is very tender when pierced, about 3 hours.

Preheat oven to 375. Transfer meat to another pan, bake until richly browned, 30 minutes.

Skim juices and discard fat from original DO. Boil juices until reduced to 2 3/4 cups, 8-10 minutes.

With two forks, shred the meat. Add to juice pan, add chopped cilantro. Season with salt. Spoon into a serving bowl and sprinkle on more cilantro leaves. Serve with tortillas and more salsa verde.

Author: Sunset Magazine

Smothered Pork Roast over Rice

jeepdad

This roast embodies the simple, not necessarily spicy, style of Cajun cooking (notice there is no cayenne). The stewing method for cooking meat is also used in several other Cajun dishes calling for venison, duck, rabbit, and chicken. Technically the preparation is an étouffée, which means "smothered," but everyone in these parts favors the Southern term when used for larger cuts of meat swimming in onions and sauce. –Donald Link

Yield: 8 to 10 servings

- 1 (6- to 7-pound) boneless pork roast (shoulder or butt)

Kosher salt
 Ground black pepper
 2 large onions, thinly sliced
 8 garlic cloves, thinly sliced
 3 tablespoons fresh thyme leaves
 1 tablespoon dried rosemary, crumbled
 2 tablespoons vegetable oil
 8 tablespoons (1 stick) butter
 1/2 cup all-purpose flour
 4 cups chicken broth
 Juice of 1/2 lemon (optional)
 3 cups cooked rice



Preheat the oven to 275°F.

Season the pork very generously with salt and pepper, rubbing the seasonings into the fat and flesh of the meat. Set the roast aside for at least 30 minutes or up to 1 hour at room temperature.

Combine the onions, garlic, thyme, and rosemary in a medium mixing bowl and toss to combine.

Heat the vegetable oil in a Dutch oven over medium-high heat. When the oil is very hot, sear the meat on all sides until deeply browned and crusty, 10 to 12 minutes total.

Transfer the meat to a plate, reduce the heat to medium, and then stir in the butter. When the butter has melted, stir in the flour to make a roux and continue to cook, stirring, until the roux turns a dark peanut butter color, about 10 minutes.

Add the onion mixture and cook, stirring, until all the ingredients are well coated and the mixture is thick. Whisk in the chicken broth and bring to a simmer, stirring constantly. Return the pork to the Dutch oven, spoon some of the onion mixture over the meat, cover and roast for about 3 hours, turning and basting the pork every 30 minutes or so, until the meat breaks apart when pressed gently with a fork.

At this point, you can serve the roast right out of the pan, or transfer it to a platter, then simmer the pan drippings, skimming off excess fat, until reduced by about one-third, or until it coats the back of a spoon. Add the lemon juice and taste for seasonings.

Before serving, sprinkle the roast with some additional salt. Serve the roast smothered with a generous amount of sauce and hot steamed rice.

Spanish Ham with Rice

Thruwurkin

1/2 Onion chopped
 1 can of SPAM diced
 Package of Lipton Spanish Rice Mix
 1 can diced Tomato-sauce liquid
 1 can Tomato Sauce
 1 Bell Pepper - diced (optional)
 Salt/Pepper/Onion Powder to taste

Sauté Onions, Bell Peppers and Ham (or SPAM) in skillet. Add Spanish Rice Mix.

Use the liquid from the canned Tomatoes instead of Water. Add Tomato Sauce and Seasonings to mixture.

Cook till liquid is absorbed and Rice is done.

Makes 4 hefty servings.

Spareribs with Kraut

Thruwurkin

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

Cut Ribs into pieces; season with 2 teaspoons salt and 1/2 teaspoon pepper; place in Dutch oven and brown well.

Combine Kraut (including liquid) with remaining ingredients; spoon over ribs.

Simmer, covered, 1 1/2 hours, or till Ribs are done, basting with juices several times during the last hour.

Skim off excess fat.

Makes 6 servings.

Spicy Green Pork

Echo

- 1 white onion, chopped
- salt and pepper to taste
- 2 1/2 pounds pork shoulder roast
- 1 (16 ounce) jar green salsa (such as Frontera)
- 1/2 cup chopped fresh cilantro
- 2 Serrano Chile peppers, or to taste

Layer the chopped onion into the bottom of a Dutch oven. Season the pork shoulder with salt and pepper; place atop the chopped onion. Pour the green salsa over the pork. Sprinkle the the cilantro over the salsa and pork. Drop the Serrano Chile peppers into the Dutch oven.

Cook until the meat falls apart easily, about 2-3 hours. Gently remove the pork to a cutting board. Strain and discard about half the remaining liquid from the Dutch oven, reserving the rest. Discard the onions, peppers, and cilantro if desired.

Shred the pork shoulder with a pair of forks. Mix the pork with the reserved liquid from the Dutch oven to serve.

You can use coals or a slow fire if you wish.

Serve with warm tortillas, cheese, onions, lettuce, sliced avocados and sour cream if desired. And ice cold Bell's Two Hearted Ale if you can find it.

Spicy Pork Skillet

Thruwurkin

- 3/4 lb Boneless Pork, cut into thin strips, trimmed of fat
- 1 medium Onion, thinly sliced
- 1 Tbsp Cooking Oil
- 8 oz can Tomato Sauce
- 1/2 cup Water

1 1/2 tsp Chili Powder
1 tsp Worcestershire Sauce
1/4 tsp Salt
1/4 tsp Ground Red Pepper
12 oz can Whole Kernel Corn, drained
1 large Green Bell Pepper, cut into strips
2 oz jar Sliced Pimentos
1/2 cup Shredded Cheddar Cheese

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.

Stuffed Mediterranean Pork Loin

jeepdad

1 pork loin
salt
pepper
garlic, minced
onion, diced
cherry peppers stuffed with cream cheese
sun-dried tomatoes
black olives, minced
Serrano ham

Steven Raichlen's Mediterranean Herb Rub

3 T dried tarragon
3 T dried oregano
3 T dried dill
3 T dried thyme
3 T dried rosemary
3 T coarse salt
2 T lemon pepper
1 T garlic flakes

Brine

2 quarts cold water (substitute apple juice, or a combo if you like)
1/4 cup kosher salt
1/4 cup sugar (white, brown, your choice)
Ground pepper
Crushed garlic (2-3 cloves)
Crushed fresh rosemary
The juice from an orange, or tangerine



Season pork loin with kosher salt, fresh ground pepper, minced garlic and Steven Raichlen's Mediterranean Rub. Put some Spanish Serrano ham on top of the loin part. (I use honey ham or prosciutto as my deli didn't have Serrano). Topped that with diced onion, cream cheese stuffed cherry peppers, sun dried tomatoes and minced black olives. Roll the thing and tied it up, seasoned with coarse salt and cracked peppercorns for the crust and some more SR rub. Put on the smoker at 225-250 for 45 minutes per pound. Smoke with some Hickory or whatever wood you have.

Rub

Combine all ingredients in a bowl. Use 2-3 teaspoons per pound of meat.

Lemon pepper is exactly that ground black pepper flavored with lemon zest. I used the zest from one lemon and mixed it into the rub.

Brine

Mix all ingredients until salt and sugar are dissolved in liquid – not necessary to heat it.

Sue's Cran-Apricot Pork Loin

Corona~Barb

- 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° F for 1 1/2 - 2 hours, until meat thermometer reaches 150° F.

Author: Corona~Barb's sister Sue.

Sugar Free Ribs

toby2win

- 1 tablespoon garlic granules
- 1 teaspoon paprika
- 2 tablespoons Splenda or Maltitol
- 2 tablespoons chili powder
- 1 tablespoon black pepper
- 1/2 teaspoon sea salt
- 1/2 teaspoon cayenne pepper
- 1 teaspoon cumin
- 2 tablespoon dry mustard
- 2 tablespoons white wine vinegar
- 2 tablespoons low salt Teriyaki sauce
- 2 tablespoons spicy brown mustard
- 1 medium onion, thinly sliced
- 2 pounds pork ribs

Coat a 12" Dutch oven with cooking spray, set aside.

In a small mixing bowl, combine ingredients except onions and ribs; blend well to make a paste. Using clean hands rub spice mixture all over ribs, then place in the Dutch oven. Sprinkle onions on top of the ribs.

Cook at 300° F, turning ribs occasionally until done.

To serve remove ribs to a platter, (they will be super tender; the meat will fall off the bone) skim the fat from the drippings and bass the drippings separately as and extra BBQ sauce, if desired.

Sweet & Sour Pork

bigfoote8

2 pounds pork roast or boneless ribs -- cut 1 inch cubes
1 20 ounce can pineapple chunks in juice -- do not drain
2 each green peppers -- cubed
1 cup beef broth
1/2 cup sugar -- 1/2 to 3/4 cup
salt and pepper -- to taste
garlic powder -- to taste
dash or two hot sauce
cornstarch mixed with water
1/2 cup vinegar -- 1/2 to 3/4 cup
soy sauce -- to taste
rice -- steamed or cooked

Season pork with salt, pepper and garlic powder. Brown in 12 inch Dutch oven on medium heat. Cook until well browned. Add beef broth, sugar, Juice from pineapple, hot sauce and vinegar. Simmer for about 20 minutes. Add green peppers, pineapple chunks and desired soy sauce. Cook until meat is very tender. This will take about 30 to 40 minutes. Add more beef broth of vinegar and sugar while cooking if needed. Mix water and cornstarch together then slowly add to sweet and sour mixture. Cook until thick. Serve over rice.

Teriyaki Marinated Smoked Pork Loin

Tumbleweed

Teriyaki Marinade:

1 cup soy sauce
1 cup water (you may substitute apple juice if desired)
¾ cup white sugar
¼ cup Worcestershire sauce
3 Tablespoons distilled white vinegar
3 Tablespoons vegetable oil
1/3 cup dried onion flakes
2 teaspoons garlic powder
1 teaspoon grated fresh ginger(or powdered)

In a medium bowl, mix the soy sauce, water, sugar, Worcestershire sauce, vinegar, oil, onions, garlic powder and ginger. Stir together until sugar dissolves.

Buy a full center cut boneless pork loin, around 9-11 lbs. usually, I like the Hormel brand from Winco and it is around \$2.25/lb.

Leave the fat on, and cut the loin into 1-1/4" to 1-1/2" chops. (For easier cutting, freeze the meat for an hour or two to chill

it)

Bag the meat into 1 gallon freezer ziplock bags, you should get 3-4 ziplocks full to a loin. Add marinade, dividing into all the bags.

Marinate the meat overnight in the fridge, turn the bags a couple times so the marinade gets all over the meat.

Put meat on smoker grille on low (smoke) setting for 3-1/2 hours. Then bring heat up to medium high heat (300*)for about 45 minutes until internal temp of meat is 160 or better.

You can add pineapple slices to the grille also for 15 minutes or so for a treat.

Ground Pork/Sausage

Blue Ribbon Kielbasa

Cobbler Gobbler

12" Dutch Oven

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

Cut onions and pepper into 3/4" wide strips. Sauté until onion is clear. Cut kielbasa into 1" chunks and add to onions and peppers. Add pineapple and juice. Cover and cook at 350° F for 35 minutes. 8 coals bottom/16 coals top.

Brats in Beer Sauce

Thruwurkin

- 8 Brats
- 1 Tbsp All-Purpose Flour
- 2 tsp Vegetable Oil
- 1/4 tsp dried Marjoram
- 1/8 tsp Caraway Seeds
- 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.

Bratwurst Wraps with Onion-Sauerkraut Filling

Thruwurkin

- 4 fresh Bratwurst, 1 lb
- 1 12 oz bottle of Beer
- 1 cup Onion, chopped
- 2 Tbsp Vegetable Oil
- 1 lb fresh Sauerkraut, rinsed and fully drained
- 2 Tbsp Sugar
- 1/2 tsp Salt
- 1/2 tsp crushed Red Pepper
- 4 10" Flour Tortillas

1/4 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 1/4 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.

Breakfast Sausage

jeepdad

12 lbs. meat; 7 lbs of venison, 5 lbs pork (roast, shoulder, Boston butt etc)
2 Tbsp Garlic Powder
1 Large Onion - cut fine
1/4 cup Salt
1 1/2 Tbsp Black Pepper
3 Tbsp Ground Sage
1 Tbsp Thyme
1 cup Sugar
2 cups Oatmeal
3/4 cup wine (1/2 white wine, 1/2 red wine)
Cilantro (to taste)
Oregano (to taste)

Clean, wash and grind venison. Mix herbs, salt, pepper, sugar, and oatmeal. Add wine and mix thoroughly. Let sit overnight, mix thoroughly again and package, or put into casings and pack - or casings and smoke - maker's choice.

** I usually pack this as loose sausage, but you can put into casings if you prefer. I don't smoke this sausage, but if you want to, smoke at low temp (90-100 degrees) for 3-5 hours.

Cabbage Tamales

gator409

- 2 lbs Owens or Jimmie Dean pork sausage
- 3 cups Uncle Ben's rice (uncooked rice)
- 1 28 oz can diced tomatoes (drain and reserve liquid)
- 1 bottle Gebhardts chili powder
- 8 pods of garlic (diced)
- 1 teaspoon salt
- 2 or 3 large heads of cabbage (loose leaves)



Mix together sausage, rice, tomatoes, 1/2 of the bottle of chili powder and 1/2 of the diced garlic and salt.

Place the cabbage in boiling water to loosen leaves.

Place a large spoon of mixture in a leaf and fold. Use a tooth pick to secure the fold.

Place in a circular pattern in a stock pot or large boiler. As you layer up salt, pepper and place rest of garlic between layers.

Pour tomato juice and other 1/2 bottle of chili powder in stock pot. add water until almost covered.

Cook real slow for 1 1/2 to 2 hours. Check a tamale on top to be sure the rice and sausage is done.

Cajun Jambalaya - No Zatarains - The Cajun Way

cajunmeats

No offense to Zatarains fans...While Zatarains is a great product, a real Cajun jambalaya requires more love and some cast iron!

This recipe is a pork and smoked sausage version and does not rely on any pre-packaged gravy mixes or concentrated stock to make the gravy base. You will extract and "brown" the natural renderings from the meat.

To simplify preparation, I recommend cooking the necessary rice for this dish separately in a rice cooker, as opposed to cooking the rice with the meat and gravy. While it is authentic to cook the rice with the meat, it is risky because, if the water ratio is not just right, you may wind up having to start over. So, my recommendation removes the risk and should simplify success.

- Cubed Pork Seasoned (with Tony's) 3 lbs
- Smoked Sausage (Sliced 1/4") 1 lbs
- Chopped Onion 2 cups
- Chopped Bell pepper 1 cup
- Chopped Garlic 2 oz
- Sweet Basil 1 tsp
- Tony Chachere Seasoning To taste
- Vegetable Oil 1/8" layer in Pot
- Cooked Rice 8-10 cups (cooked)
- Chopped Green Onions 1/2 cup
- Large Cast Iron Pot

I start with adding a thin layer of oil to the pot and getting the oil very hot and start browning the meat.

You must read below on makin' brown gravy to familiarize yourself with this technique to ensure everything works out as expected.

Once the meat is browned add sweet basil, cover the pot, and reduce the heat to a simmer for 1 hour and 15 minutes. The meat will tenderize and the gravy will reduce during this time. It may be necessary to add a little water to get the level back

to barely covering the meat. You will need this “gravy” when it is time to mix with the rice. A final taste test to adjust the seasoning should be done at this time. I recommend using Tony Chachere’s seasoning to adjust. I like the gravy to be a bit salty to compensate for the mixing in of the rice.

Ten minutes prior to serving, mix in 2/3 of the cooked rice, green onions and give it a taste test. Add additional seasoning or rice if necessary. I personally like a meaty jambalaya so I add rice accordingly. You can add remaining rice to stretch it out a little bit but remember to adjust the seasoning.

One last tip on seasoning. If the meat is seasoned heavily enough, you probably will not have to add very much at the end. My motto is – you can always add, but you cannot take away. Add, stir and taste.

Makin' Brown Gravy

For those who have a homemade gravy recipe and have mastered the art of making a brown gravy the old fashion way, my hats off to you. I’ll do my best to explain how this is done for those who need a little help by breaking down the process. Important to note, my homemade gravy is not made with any prepackaged gravy mixes. They are great for simplifying, but at the end of the day, it is not homemade. Through trial and error you will perfect your own efforts and create your own homemade gravies.

Getting prepared initially is important. I like to season all meat pieces prior to entering the pot. This seasoning will contribute to the “browning”, especially if a little sugar is part of the seasoning blend. Some meats are more difficult to brown than others and a little sugar rubbed on the raw meat will contribute to the browning of the gravy. I have used sugar when cooking chicken or pork. Chicken pieces are harder to brown than beef. There is less blood in chicken meat, therefore, less renderings to work with. Sugar does add sweetness to whatever you are cooking, so be careful. Also, a thick walled pot, such as cast iron, is recommended for heat control. Thin wall pots or pans generate hot spots resulting in burning. The idea is to brown without burning, which can be debatable topic concerning “brown” gravies.

I recommend viewing my homemade gravy recipe as a 3 step application. One - rendering out the meat; Two - initial browning; Three- final browning with vegetables.

Step One

I start with adding a thin layer of oil to the pot and getting the oil very hot. The meat is added and will begin to brown until the water and juices start to bleed out of the meat. By no means will enough glazing occur at this time to finish the dish. Your goal initially here is to allow all the liquids produced to boil out completely while never lowering the heat.

Step Two

Once boiled out and frying sounds can be heard, the browning of the meat can begin. This continues until you feel you may be burning the meat (10-20 minutes depending on how much meat, available heat, etc.). You can add a little water to the pot and see what color bubbles up to determine if it is burning and reduce heat accordingly. Continue on and build up the glaze at the bottom of the pot as much as possible. When you think you have enough glaze, allow another 5-8 minutes, trust me! Now you will want to deglaze the bottom of the pot to release anything that has coated the bottom. Do this by adding 8-10 ounces of water and stirring vigorously until the pot bottom is free of glazing.

Step Three

The liquid must be boiled out again to repeat the browning process. Listen for the frying sounds then add the vegetables (not the green onions) and any additional meat items if call for in a recipe. Continue browning, as described above, then add enough water at the end of browning to barely cover all of the meat. What results from this process should be an earth tone brown gravy with meat that is ready to be tenderized.

Final seasoning and touch-up to the gravy will be done after the meat is tenderized. To often meat is served tough because it is was not allowed to simmer long enough. Any cut of meat can be tenderized if cooked the proper amount of time and in the right environment. With the meat submerged in the newly made gravy, cover and simmer.

Chicken should simmer for 40 min covered and Pork or Beef should simmer a min 1:15 minutes covered for tenderizing.

Cassoulet - French Bean Stew

dmb90260

1 lb (2 cups) Cannellini beans

2 medium celery stalks
1 bay leaf
4 sprigs fresh thyme
1 1/2 lb. French garlic sausage (brats or bangers will work)
4 oz Salt Pork
Veg/olive oil
1 1/2 lb. pork shoulder cut in 1" cubes
1 large onion chopped fine
2 med carrots, peel and cut 1/4" pieces (1 cup)
4 garlic cloves, minced or garlic press
1 Tbsp tomato paste
1/2 cup white wine
1 can diced tomatoes (14 oz)
4 cups chicken stock (32oz)
4 large slices good white bread (no Wonder stuff)
1/2 cup chopped fresh parsley

Soak beans over night (8-24 hours) in 3qt water with 2 tbsp salt, rinse well before using.

Use a muslin bag or tie celery, bay leaf and thyme into a bundle. Blanch sausages and salt pork. Put in sauce pan and cover with water, bring to a boil and then lower heat to simmer for 5 minutes. Remove pork and sausage, cut sausage into 1" chunks after it has cooled a little.

Add a couple tbsp oil to a dutch oven on high heat. When it smokes add the sausage and brown on all sides. REMOVE. Add pork shoulder cubes and brown, leave it in oven and add onion and carrots. Sauté until translucent, add tomato paste and garlic. Sauté until fragrant. Add browned sausage, stir and add wine, scrape bottom of pan for good stuff. Cook until liquid reduces 50%. Add tomatoes, celery bundle and salt pork.

Add broth and beans, leveling out the bean layer. Add water if beans are not covered. (A 5.5 Qt DO will be very full, 6Qt is better if you have one)

Heat on stove top and bring to a simmer.

Cover pot and put in oven pre-heated to 300 deg. Cook until beans are tender, about 90 min.

Remove the celery bundle and salt pork. Skim any fat, season with salt and pepper to taste.

Raise oven temp to 350, bake UNCOVERED for 20 min.

Use a food processor w/metal blade to make bread crumbs, from the slices. Add parsley and a couple tbsp oil to the mix as the crumbs are being made. or toss together in a bowl.

Remove DO, add a cup of bread crumbs over the beans, COVER and bake for 15 min.

Remove lid and bake UNCOVERED added 15 min.

Add remaining bread crumbs and bake UNCOVERED until golden brown, about 30 min.

Remove from oven and let rest for 15 min before serving.

Author: Cooks Illustrated

Chili Rubbed Pork Chops with Corn Salsa

jeepdad

4 pork rib chops, 1 1/2" thick

For the brine:

1 quart of cold water

2 tablespoons kosher salt

2 tablespoons molasses

For the rub:

1 tablespoon paprika

1 teaspoon chili powder (I used some Dizzy Pig Red Eye Express instead)

1 teaspoon granulated garlic

1 teaspoon onion powder

1 teaspoon cumin

1/2 teaspoon cayenne pepper

1/2 teaspoon sugar

1/2 teaspoon kosher salt

1/4 teaspoon black pepper

*I added Habanero powder for some added flavor and heat

For the salsa:

4 ears of corn, husked (I used frozen corn...after I cooked it)

4 plum tomatoes, cored, seeded, and diced (I left the seeds)

1 medium red onion, diced (left it out)

1 small jalapeño, seeded and diced (I used two and left the seeds)

3 heaping tablespoons of finely chopped cilantro (I halved it)

3 cloves of garlic, minced

Juice from 1 lime

Kosher salt

Freshly ground black pepper



To make the brine, mix the salt and molasses in the cold water until completely dissolved. Wash the pork chops and place in the brine, completely submerging them. Brine the pork in the refrigerator for 1 hour.

While the pork is in the brine, mix all the ingredients for the rub together in a small bowl.

Remove the pork chops from the brine and wash in cold water. Pat the chops dry with paper towels. Liberally season each chop all over with the rub, wrap in foil, and place back in the refrigerator for 2 hours to overnight. (I didn't wrap in foil just rubbed the chops and let them sit for 15-20 minutes.)

Remove the pork chops from the refrigerator to allow them to come to room temperature. Light one chimney full of charcoal. When all the charcoal is lit and covered with gray ash, pour out and build a two zone fire, with a thin layer of coals on one side of the charcoal grate, and the rest piled on the other side. (I used the gasser)

Wrap the ears of corn in tin foil and place on the hotter side of the grill. Grill covered for 15 minutes, turning four times during cooking. Remove the foil from the corn and continue to cook until lightly browned all over, about another five minutes. Remove the corn from the grill and set aside to cool. (I used frozen corn cooking it)

Remove the pork chops from the foil and place them on the hotter side of the grill. Grill until each side is nicely browned, about 3 minutes per side. Move the chops to the cooler side of the grill, cover, and continue to cook until an instant read thermometer registers 135 degrees in the thickest part of the chop. Remove from the grill and tent with foil.

Cut off the corn kernels into a medium bowl and discard the cobs. Add the rest of the salsa ingredients and gently toss until well combined. Taste and adjust seasoning with salt and pepper. Remove the pork chops from the foil, top with the corn salsa, and serve. (I made the salsa an hour or so before and let it sit in the fridge).

Chili Sausage with Vegetables or Fruit Kebabs

Willy-England

1 lb Sausage Meat

1 tsp Garlic Powder

Soy Sauce "A good splash"

Chili

Bread Crumbs

2 Eggs "Beaten"

Assorted vegetables "Mushrooms,Onions,Red and Green pepper" or Fruit "I use Apple,Orange and Grapes"

Combine the spice and liquid ingredients in a plastic bag. Mix the sausage meat,bread crumbs and beaten eggs and shape in balls. Place in a plastic bag or bowl to marinate "The longer the better". Place on skewers with Veggies or Fruit. Grill until sausage is cooked through.

Chunky Sausage Stew

Cobbler Gobbler

6 - Small Red Potatoes (unpeeled, quartered then halved)

1 - Small Onion (cut into 8 wedges)

2 (14.5oz) Cans Stewed Tomatoes Undrained (seasoned if you like)

1 lb - Smoke Sausage (cut into 3/4" pieces)

1/2 med Cabbage (cut into 6 to 8 wedges)

In large skillet w/lid or Dutch oven, combine potatoes, onion, tomatoes and sausage stirring well to mix. Place cabbage wedges on top. Cover and bring to a boil. Reduce to medium-low heat for 25-30mins or until veggies are tender. Serve with salad and some crusty bread.

Hawaiian Baked SPAM

Guard Dog

2-3 cans SPAM (sliced)

4 tbsp butter

1/4 cup apricot preserves

1/2 cup hot water

3/4 cup brown sugar

1 tbsp Dijon mustard

ground black pepper (to taste)

pineapple slices (halved)

maraschino cherries (red)

Arrange sliced SPAM in bottom of 12" dutch oven. Season w/ 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 w/ pineapple and cherries.

Bake for 1 hour at 350° F.

Home Made Chorizo

Mike B

2 lbs ground pork

2 tsp salt

2 Tbsp cider vinegar

2 Tbsp paprika

1 1/2 Tbsp chile powder

1 tsp dried oregano

2 tsp cayenne pepper
3 cloves finely minced garlic
1/2 tsp pepper
1/8 tsp cumin
1/4 cup water

Before starting, make sure that the ground pork is well chilled. **DO NOT USE PORK SAUSAGE.**

Using your fingers, mix all ingredients well. If you want to freeze the result, put it in plastic wrap and roll into a sausage shape, then freeze. It will also keep in the refrigerator for 3 or 4 days.

For a milder sausage, use 1 1/2 tsp cayenne instead of 2 tsp.

Italian Sausage and Onions

Chessie92

4 Italian sausage links
1 med sweet onion
roasted red peppers, sliced
1 green bell pepper, sliced
2 cloves garlic, minced
small amount white wine or chicken broth
basil, oregano

Heat pan. (Dutch oven or skillet)

Place 4 sausages in pan, and brown on all sides. Remove and slice in half, lengthwise.

Put about 2 tbsp olive oil in pan, add sliced onion and garlic, cook about 5 minutes.

Add peppers, herbs, and liquid, cook until tender.

Add sausages back in, cover, and cook on low for 15 minutes.

Italian Sausage Lasagna

ScouterMom

1 lb Bulk Italian Sausage or lean ground beef
1 med onion chopped (1/2 cup)
1 clove garlic, finely chopped
3 tbsp chopped fresh parsley (I often substitute fresh spinach from my garden)
Basil -1 tbsp chopped fresh, or 1 tsp dried
1 tsp brown sugar (or to taste)
1 14.5 oz can diced tomatoes undrained (or fresh tomatoes, diced)
1 15 oz can tomato sauce
8 uncooked lasagna noodles (from 16 oz box)
1 container Ricotta Cheese or small curd cottage cheese (2 cups)
1/2 cup grated Parmesan cheese
2 cups shredded Mozzarella
Oregano 1 tbsp chopped fresh or 1 1/2 tsp dried



Cook sausage/beef, onion and garlic in pan until meat is no longer pink – drain grease.

Stir into meat 2 tbsp spinach/parsley basil, brown sugar, tomatoes and tomato sauce. Heat to boiling, reduce heat and simmer for 45 min or until slightly thickened.

Cook noodles (if using boil first noodles) and drain when done.

Mix ricotta/ cottage cheese, 1/4 cup of the Parmesan, oregano and remaining spinach/parsley.

Start layering in pan - meat/ tomato mixture, noodles, ricotta cheese mix, mozzarella cheese, repeat layers ending with mozzarella and topping off with remaining 1/4 cup Parmesan.

In a 13 X 9 pan, at home, you should get 2 layers – bake for 30 min covered and 15 uncovered. But to be honest, I don't think I've ever made this in a 13X9 pan/home oven!

In a DO – maybe 3 layers or more... just make sure you have meat on bottom and cheese on top and all dry noodles are covered when you're done! Bake for 30-40 min until bubbly, noodles cooked and top toasty golden brown.

Let stand 15 min before serving – If you can make them wait that long!

Tips

I've made this often for scouts and camping groups – so I often double or triple the recipe. Even when I make it at home, I usually double the meat sauce and cheese mix and freeze half of each for a quick dinner or to take camping later. Then you can just layer the different parts at the campsite, no mess and very little prep time, esp if you package them in throw-away packaging. I take 4 packages camping – meat sauce, cheese mix, box of no-cook Barrilla noodles and baggie of mozzarella/ Parmesan cheese. Coals heat while you do the layers –put the DO on to cook, and while it's cooking, put up your tent. By the time camp is set up – dinner is ready!

Because I double the recipe – it is very easy to use 1/2 Italian sausage and 1/2 ground beef (1 lb of each) I also use 1/2 Ricotta and 1/2 cottage cheese. Fresh spinach is easy to grow, as are many spices like Basil and oregano and is a great way to sneak some iron-rich vegetables in for kids - I almost always use chopped fresh spinach instead of parsley.

I will sometimes also add a drained can of mushrooms and/or a handful of some other chopped up green veggies to the sauce, to sneak some veggies into my kid's diet.

I like the Barrilla brand no-cook lasagna noodles – especially for camping. WalMart carries them, as well as Jewel and others. They don't have to be boiled ahead, and are the perfect size and break easily for fitting in a round dutch oven. I think they taste better, too, as they absorb some flavor from the sauce as they are cooking.

Italian Sausages with Peppers and Onions

Thruwurkin

- 4 lb Italian Sausage, browned
- 1 26oz jar Spaghetti Sauce
- 2 med Yellow Onions; halved and sliced
- 2 Green Bell Peppers; sliced into strips
- 5 cloves Garlic; minced
- 2 tsp Dry Leaf Basil; rubbed
- 2 tsp Dry Leaf Oregano; rubbed

Combine all ingredients in a 12" Dutch oven and stir to mix.

Place lid on oven and bake using 6-8 briquettes bottom and 12-14 briquettes top for 2 hours.

Serve on hard or hoagie rolls.

Serves: 8-10.

Jambalaya

bc toys

1/4 lb butter
2 lbs smoke sausage
2 lbs cubed chicken
4 1/2 cups of chicken broth
3 cups rice (minute rice for me)
2 lrg onions (diced)
2 bunched green onions (diced)
1 bell pepper (diced)
1 can Rotel tomatoes
1 -8oz can tomato sauce
garlic powder (sprinkle over chicken while browning)
Lea & Perrins Worcestershire sauce (about 3 tbsp good place to start)
Tabasco sauce (about 1 tbs good place to start)
Paul Prudhomme's Poultry Magic Seasoning (sprinkle over chicken while browning)
salt & pepper

The last 5 ingredients are to taste

Melt butter then add sausage. Brown about 10 minutes; spoon out leaving as much butter as you can. Brown chicken in rest of butter. Spoon out chicken.

Put in yellow onion and cook for about 15 minutes - until it starts just turning light.

Add sausage and chicken back in pot. Add chicken broth, tomato sauce, Rotel tomatoes, bell pepper, Worcestershire sauce, Tabasco and 1/2 of the green onions.

Simmer about 2 hours. Light simmer then turn up heat to a boil for about 15 minutes. Add rice turn down to a LOW. Simmer 1 hour adding chicken broth as needed.

Feeds about 8 to 10. Best with corn bread.

Joe Grey...Gypsy Stew

Willy-England

6 sausages
6 rashers of bacon
4 large tomatoes, or a tin of tomatoes
4 large potatoes. sliced
1 onion
3 stock cubes

Fry the sausages, bacon and onion in a pan until brown.

Cover with water, and add the sliced potatoes. Simmer.

After about 10 minutes, add the tomatoes and sprinkle the stock cubes all over. Let it simmer.

Joe Grey should be served as a runny stew, with crusty bread and butter.

Serves 4.

New Mexico Pork Stew

dmb90260

2-3 lbs. pork
1 can diced tomatoes 15 oz
1 can tomato sauce 15 oz
1 package frozen roasted corn
2 cans chicken broth 28 oz
1 med onion diced
3-6 garlic cloves minced
6 red potatoes cubed
12 oz mushrooms
3 carrots diced
1 bay leaf
1 tsp cumin
3 roasted NM Chili's chopped (replace with a can of diced green Chiles)
2 tsp of various chili powders
1 dried Habanero pepper
1 tsp oregano
1/2 tsp thyme
Salt & pepper to taste

Brown the meat in olive oil, remove and sauté onions and garlic. When soft return the meat, add tomato, sauce, all spices and chicken broth.

Bring to boil and then simmer, covered, for an hour.

Add the potatoes, mushrooms and carrots. Cook until the potatoes are soft. If needed, add 1 tsp cornstarch as a thickener.

Serve with the corn bread you made while you were waiting.

Pigs-In_a_Blanket Bake

Polly Wog

2 16 oz boxes frozen buttermilk pancakes
4 eggs
1 1/2 cups half and half
1 14 oz package cocktail-sized smoked link sausages, chopped
1 to 1 1/2 cups shredded Cheddar cheese
Maple syrup

Lightly oil or spray 12 inch dutch oven.

Remove pancakes from boxes; unwrap and carefully separate. Set aside to partially thaw.

In large bowl, beat eggs and half and half with whisk.

Coarsely chop pancakes. Add pancake pieces and chopped sausage to egg mixture; toss to coat. Let stand 5 minutes.

Pour mixture into prepared dutch oven. Bake at 350 degrees for 40 minutes.

Sprinkle with cheese, cover and cook for 10-15 minutes more or until edges are set and light golden brown.

Let stand for 10 minutes. Cut into squares; serve with maple syrup. Makes 8-10 servings.



Quick Easy Jambalaya

madjack

1-2 lbs. of smoked sausage and/or chicken
1 large onion(chunked)
1 med green bell pepper(chunked)
2 tbs spoons diced garlic
2-3 15 oz cans Rotel brand diced tomatoes and peppers(more/less hot/original/mild to taste)
salt/pepper to taste
2 cups(16oz) uncooked rice
4 cups water

Cut sausage/chicken into 1/4" chunks. I like to split sausage in half lengthwise first.

Brown sausage to remove excess grease. Add onion/bell pepper/garlic and sauté until onions start to go clear. Add Rotels, water bring to boil.

Add chicken (if used) and rice, bring back to boil. Lower heat to lowest setting and cover.

After 15 minutes, remove cover and stir bringing, ingredients on bottom to top. Re-cover and finish simmering for 20 minutes, remove from heat and allow to sit 15 minutes so flavors can finish "marrying".

Redneck Gourmet Kielbasa Stew

Polly Wog

1 lb. bacon, cut into 2" pieces
1 pkg. kielbasa cut into 1/2" pieces
1 pkg. little smokies sausage
6 Polish sausages, cut into 1/2" pieces
1-2 sweet onions, chunked
6-8 red potatoes, chunked
6-8 carrots, sliced
1 ea. green, red & orange pepper, chunked
1 bunch broccoli, cut into florets
2 Tbsp. Italian seasoning
1 Tbsp. garlic powder
Salt & pepper to taste

Cook bacon in Dutch oven until partially done. Add kielbasa, little smokies, and Polish sausages. Cook about 10 minutes. Add potatoes, carrots, onions, bell peppers and seasonings. Stir well. Cook in a 12" Dutch oven with 14 briquettes under and 24 on top. Stir about every 15 minutes. Cook about 45 minutes. Add broccoli last 15 minutes of cooking time.

Sausage and Bean Stew

dmb90260

2 cans (15 oz) Cannellini beans and garbanzos (chick peas) (Any kind of canned bean should work) drained and rinsed.
1/3 cup oil
1 tbs Chopped fresh Rosemary
1/2 each red and yellow bell peppers sliced
1 Poblano pepper sliced
4 medium garlic cloves chopped

1.5 lb. cooked Italian sausage (Aidells or your favorite local meat) cut 1 inch pieces
1/4 cup fresh oregano leaves

Mix all ingredients but oregano, into a Dutch oven. Coals on the bottom, cook until sausages swell and peppers are soft, 30-45 minutes.

Garnish with oregano and serve.

Notes

Their recipe and instructions above, I would have equal coals on top and bottom for 350° F.

Any beans and any peppers should work. No half peppers, use it all. Theirs are not hot peppers but you can change that.

If you want to kick up the flavors, add 1/2 lb. of bacon and cook that before adding the rest. Bacon cures all things, especially food.

Author: Sunset Magazine

Sausage & Chicken Jambalaya

Thruwurkin

6-8 Bacon Slices, cut in 1" pieces
2 cups Onions, chopped
2 cups Green Bell Peppers, chopped
1 cup Celery, chopped
3 tsp Kosher Salt
1 tsp Cayenne Pepper, divided
2 tsp Garlic, minced
1 1/2 lb Kielbasa, or other Smoked Sausage, cut crosswise in 1/2" slices
3 lbs Boneless Chicken, cut into 1 inch cubes
3 Bay Leaves
3 cups White Rice, medium grain
6 cups Chicken Stock, heated, can use half stock & half water
1 bunch Green Onions, chopped
1/2 tsp Tabasco Sauce (or to taste)
1 Tbsp Worcestershire Sauce

In a 12" Dutch oven, cook Bacon over 14-16 coals until crisp, approximately 10 minutes.

Remove Bacon and set aside.

Season the Chicken with the 1 tsp Salt and 1/2 tsp Cayenne

Sauté cubed Chicken until brown on all sides and some pieces are sticking to the bottom of the pot, approximately 20 minutes. This is very important as the brown color of jambalaya is derived from the color of the meat.

Add Sausage and stir fry an additional 10-15 minutes, scraping the bottom and sides of the pot to loosen any browned particles.

Tilt the pot to one side and ladle out all oil, except for one large cooking spoon.

Add the Onions, Bell Peppers, and Celery and continue cooking until all vegetables are soft and well caramelized, however, be very careful as vegetables will tend to scorch since the pot is so hot.

Add the Garlic toward the end of cooking the other vegetables so it won't burn.

Scrape the bottom and sides of the Dutch oven to loosen any browned particles.

Add the Rice and stir for 2 minutes to coat evenly.

Add the heated Chicken Stock and Bay Leaves.

Season to taste using Salt, Cayenne, Tabasco and Worcestershire.

Spicy Pork 'n Beans

Gaelen

- 1 lb fresh ground pork
- 1/2 cup coarsely chopped onions
- 2-3 cloves garlic, chopped
- 1/2 cup coarsely chopped red pepper
- 1/2 cup coarsely chopped mushrooms
- 5 plum tomatoes, diced
- 1 tablespoon smoked paprika
- 1 teaspoon smoked chipotle Chile powder (if you don't have this, cayenne pepper works just fine)
- 1 tablespoon ground cumin
- salt and pepper to taste
- 2 tablespoons of your favorite spicy barbecue sauce
- 1 15 oz can or 1 3/4 cups cooked butter beans
- shredded cheddar cheese to top each bowl

Brown the ground pork in a hot cast iron skillet. When some of the fat begins to come off the ground meat, stir in the chopped vegetables (onions, mushrooms, pepper, garlic) and cook them for about 5 minutes with the browned pork.

After the vegetables soften, stir in the diced tomatoes and the paprika, Chile pepper, cumin, salt and pepper to taste. Cook together about 10 minutes until all the flavors are blended.

When the meat is cooked through, stir in the drained butter beans and the BBQ sauce, and cook just until the beans are hot (about 3 minutes).

Ladle into bowls and serve with shredded cheese on top. Makes 4-5 generous servings.

Sweet and Heat Smoked Sausage Dinner

campmaster

- 1 lb Smoked Sausage
- 1 Bell Pepper
- 1 Anaheim Pepper
- 1 Large Sweet Onion
- 1/4 tsp Hot Pepper Flakes
- 1 tbsp Brown Sugar
- 1/4 cup Barbecue Sauce, Nothing Fancy
- 2 tbsp Hot Sauce
- 2 tbsp Cider Vinegar
- Vegetable Oil



Cut the smoke sausage into 1" thick rounds and set aside. Cut onion and peppers into large bite size chunks and set aside. In a measuring cup add barbecue sauce, hot sauce, cider vinegar, brown sugar and hot pepper flakes. Stir well to dissolve the brown sugar and set aside.

This recipe will require shifting charcoals from top to bottom twice to complete the dish, but its worth it.

Start with 20 charcoal briquettes. Put 10 coals under a 10" Dutch Oven. Add a tiny amount of vegetable oil, wipe oil to cover bottom of the Dutch Oven. Add the smoked sausage to the Dutch and brown on both sides. Add the chopped vegetables and

sauce mixture to the Dutch Oven, stir and cover. Remove all but 4 or 5 coals from the bottom and put on top with the remaining coals. Bake for about one hour stirring occasionally. Add more coals as needed. Once the vegetables are tender, remove lid and put about 10 coals underneath. Bring mixture to a slow boil to reduce and thicken the sauce. Be careful not to burn the sauce. If it gets too hot remove a few coals from underneath.

Serve the Sweet and Heat Smoked Sausages with refried beans and tortillas. The hot peppers and hot sauce can be bumped up for the heat lovers and the cider vinegar is what gives it that little sour twang. "Oh Boy" is this GOOD!

Sweet n' Spicy Polish Sausage

Guard Dog

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

Place sausage and onion in 12" dutch oven; Combine remaining ingredients and pour over sausage and onions.

Cook at 350° F for 1 hour. Serve w/ ice cold glass of Stella Artois.

Toad in the Hole

Willy-England

Batter / Hole / Yorkshire Pudding

- 1 Cup Self Raising Flour
- Salt and Pepper to taste
- 1 Egg
- 1 Cup of Milk
- 3 Tbs of Butter, Dripping, Lard or Oil

Sausage / Toad

- 6-8 Good quality Sausages

Mix batter until smooth and shiny and set aside.

Fry / Grill the sausages until cooked "Brown".

Preheat fat until smoking.

Place the sausages in a pan / tin and pour batter over the sausages.

Bake until crisp and golden or for 30-40 minutes.



Tom's Dutch Oven Lasagne

1960HikerDude

- 1 Lb Italian sausage meat
- salt
- pepper
- 10 cloves garlic
- 1 yellow onion diced
- 1 green bell pepper diced



1 pint ricotta
2 cups grated mozzarella
1 cup grated Parmesan
2TBS Italian seasoning
1 box no-boil lasagne noodles
2 cans spaghetti sauce

Brown the sausage meat in a large skillet season to taste with salt and pepper. Sauté garlic, onion and pepper In a 12” Dutch Oven until soft. Drain the sausage and transfer the veggies to a bowl. Wipe out your DO.

Mix the mozzarella, ricotta, Parmesan and Italian seasoning until well blended.

Pour some spaghetti sauce into the DO. Add layer of lasagne noodles. Spread about half the cheese mixture on top of the noodles. Add all of the sausage to the and distribute evenly. Pour a liberal amount of sauce over the beef and add another layer of lasagne noodles. Add the remaining cheese mixture and distribute it evenly. Add the veggies and distribute evenly. Add pour a generous amount of sauce. Add another layer of noodles. Cover the top layer of noodles with sauce and sprinkle some grated Parmesan on top.

Bake for one hour using 9 coals on the bottom and 16 coals on top to achieve at 350 Deg F. Serve and enjoy!

Barbecue

Barbecued Beef Sandwiches

Thruwurkin

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)
- 1 large Onion, sliced
- 3 cups Barbecue Sauce
- 1 cup Chicken Broth
- 20 to 25 hamburger buns

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.

Best BBQ Beans

woodbutcher

- 1 lb smoked brisket or bacon cut into 1/4" slivers
- 1 15oz can black beans
- 1 15oz can dark red kidney beans
- 3 15 oz cans of Pork n beans
- 1 Large sweet onion
- 1 red bell pepper, cored ,seeded and chopped fine
- 1 Poblano or green pepper ,cored ,seeded and chopped fine
- 4 cloves garlic minced
- 3-6 Jalapeño peppers seeded and diced (note I only used 1 1/2)
- 2 cups sweet red BBQ sauce
- 1 1/2 cups firmly packed light brown sugar
- 1/2 cup Dijon mustard
- 2 tsp liquid smoke optional (omit if you used smoked brisket)
- Coarse salt and fresh ground pepper to taste



If using bacon, brown until crispy and drain off fat. In a colander drain and rinse all the beans. Add all the other ingredients

and mix well. Taste and adjust salt and pepper. Cook in DO or on the grill in a foil pan using indirect heat. Stir a few times during cooking and cook to the thickness you like. Awesome on a smoker grill if you like a nice smoke flavor.

Author: Steven Raichlen "BBQ USA" book

BBQ Pork Sandwich

toby2win

Pork Roast

Dry rub:

2 tablespoons salt
2 tablespoons black pepper
2 tablespoons dark brown sugar
2 tablespoons paprika
1/2 tablespoon cayenne
4 pound shoulder pork roast
2 cup apple juice
1 cup apple cider vinegar
2 tablespoons Worcestershire
1/2 tablespoon liquid smoke
1/2 tablespoon garlic powder

6 soft hamburger buns with seeds
BBQ sauce
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 coleslaw.

BBQ Pork Steaks

Paul

5 lbs - 10 lbs country style pork steaks
2 C. honey
1 C. syrup
1 C. brown sugar
1/3 C. ketchup
1/3 C mustard
1 tsp. garlic salt
2 tsp. season salt
1 C. red wine vinegar
2 C. honey barbecue sauce

Stir together honey, syrup, brown sugar, ketchup,barbecue sauce, mustard. Add vinegar, season salt and garlic salt in a big

bowl.

Note: Garlic cloves crushed up is always a good addition with some cayenne pepper for a sweeter hot kick.

Now dip the meat into mixture and put into a pre-warmed Dutch oven. Cook for 1 - 1 1/2 hours. Rotate steaks in oven every 1/2 hour so the bottoms don't burn. Baste steaks every time you rotate them. Use 12 or so charcoals on bottom and 15 to 20 on the top.

Country Spareribs

bigfoote8

- 1 each 10-inch Dutch oven
- cooking oil
- 3 pounds country spareribs
- salt and pepper
- Worcestershire sauce
- barbecue sauce, any brand

Heat Dutch oven with small amount of oil. When oil is hot enough to sizzle, add enough ribs to cover bottom. Brown lightly on both sides. Remove. Brown remaining spareribs. Pour off excess fat. Replace ribs, salt and pepper lightly. Splash with Worcestershire sauce and pour barbecue sauce over ribs, according to personal preferences. Cover and place Dutch over 5-7 briquettes on bottom. Place 8-12 briquettes on top. and cook about 45 minutes.

Dutch Oven Best Ever BBQ Beef

bigfoote8

- 2 lbs Beef Chuck Roast
- 1/2 cup Chopped Celery
- 1/2 cup Chopped Onion
- 1/2 cup Chopped Green Pepper
- Water - about a quart
- 1 1/2 cups Ketchup
- 3 Tbsp Taco Sauce
- 2 Tbsp Brown Sugar
- 2 Tbsp Vinegar
- 1 tsp Minced Garlic
- 1 tsp Salt
- 1 tsp Dry Mustard
- 1 tsp Chili Powder
- 1 ea Bay Leaf
- 8 ea Hamburger Buns

Put beef, celery, onion, pepper in Dutch oven. Add water until beef is just covered. Cook 2.5 hours remove meat, but keep liquid in Dutch oven. Break meat into large pieces to help it cool faster. When cool enough to handle, shred beef and return to Dutch oven. Add all ingredients except buns.

Cook for 1 hour. Serve on buns.

Firecracker Barbecue Pork

Thruwurkin

- 2 lb Pork Loin Roast

3/4 cup Barbecue Sauce
1/3 cup Orange Marmalade
1/2 tsp Hot Pepper Sauce (Tabasco)
1/2 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.

Grilled Chicken with Whiskey BBQ Sauce

dmb90260

Another prep at home, cook in camp recipe.

Sauce

1 1/4 cup ketchup
1-2 tsp hot sauce (Tabasco or your favorite)
2 tbsp EACH dark molasses, Dijon mustard, whiskey (your favorite) and Worcestershire sauce
1 tbsp vinegar
1 large garlic clove minced

Slaw

1 lb. cabbage cut into shreds
1/4 red onion cut into long slivers
1/2 red bell pepper cut into thin strips
2 tbsp chopped cilantro
1/4 cup olive oil
2 tbsp EACH sugar and Champagne vinegar
1 tbsp lime juice
1/2 tsp red chili flakes and kosher salt
1/4 tsp pepper

Chicken

6 chicken legs with thighs or small bone-in breasts (3.25 lb.)
1 tbsp olive oil

AT HOME

Sauce. combine sauce ingredients in a sauce pan. Cover and simmer 45 minutes, stir as needed and add a little water if it thickens too much. Cool and transfer to the fridge for up to a week.

Slaw: Toss veggies to blend and put in a baggie. Remainder of ingredients into another container. Fridge for up to 2 days.

Chicken: Coat with oil, put in baggie in fridge for 2 days or freeze.

IN CAMP

Heat grill to 350 or so (hand over fire for 5-7 sec). Grill chicken until browned all over. Brush chicken with sauce and cook longer. Repeat 2-3 times,

Toss slaw with dressing and serve with extra sauce on the side.

Author: Sunset Magazine

Hawaiian BBQ Pork

Corona~Barb

- 3 pounds pork shoulder country style ribs, boneless preferred
- 1 Tbs oil
- 1 - 20 oz can crushed pineapple
- 1 - 21 oz 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.

Kentucky Bourbon BBQ Chicken

Thruwurkin

- 8 pieces Chicken (breasts, thighs, legs)
- 1/4 cup Butter
- 1/4 cup Kentucky Bourbon Whiskey
- 1/4 cup Unsweetened Diced Tomato
- 1/4 cup Unsweetened Tomato Sauce
- 2 tsp Brown Sugar Twin
- 2 packets Splenda
- 1 tsp Salt
- 1/2 tsp Dry Mustard
- 1/2 tsp Ground Black Pepper
- 1/2 tsp Ground Red Pepper
- 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° F for 45 minutes.

Uncover, baste and cook uncovered an additional 15 minutes.

Serves 4.

North Carolina BBQ

Oysterpot

- 5 lb. bone-in pork butt
- Sauce (make a day or so ahead so the flavors will blend)*
- Salt
- Apple cider vinegar
- Brown sugar

Crushed red pepper
Texas Pete
Water

Sauce

Pour 1/4 inch of salt in the bottom of a 1/2 gallon jug (I use the vinegar jug). Fill 3/4 full with apple cider vinegar. Pour in Texas Pete until the vinegar has a red tint. Add about 1 tbsp brown sugar. Pour crushed pepper in until the top surface is covered. Finish filling with water. Shake well.

If doing this over the campfire, I usually slice the pork into a couple of big chunks so the sauce permeates through the meat and it fits easier in the dutch oven. Sear over an open flame until well browned. Put meat in a dutch oven, cover with BBQ sauce. Cook over open flames for about 1 1/2 - 2 hours, until meat is falling apart tender. Shred the meat with a fork. Leftover BBQ sauce will keep indefinitely.

Pulled Pork BBQ

Thruwurkin

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 Carrots, chopped
2 Celery Stalks, chopped
2 cups of Water
1 cup Cider Vinegar
2 Tbsp Brown Sugar
1/3 cup ketchup
1 tsp Cayenne
1 tsp Salt

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° F. 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, ketchup, 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.

Slow Cooked BBQ Beef

Guard Dog

1 Boneless Rump or Chuck Roast

- 3 cups chopped celery
- 1 cup chopped onion
- 1 cup ketchup
- 1 cup BBQ sauce
- 1 cup water
- 2 tbs vinegar
- 2 tbs Worcestershire
- 2 tbs brown sugar
- 1 tbs chili powder
- 1 tsp. salt
- 1 tsp. garlic powder

Mix all ingredients together and pour over meat in a 12" dutch oven.

Cook 6-7 hours at 300° F. Change the coals hourly to maintain temperature.

Shred the meat and serve on toasted hamburger buns.

Southwest BBQ Pepperjack Chicken

Kendall

- 6-8 Boneless Chicken breasts; thawed and pounded out
- 8 slices of Pepperjack Cheese
- 2 bottles of your favorite BBQ sauce. We like Stubbs or Bullseye
- Toothpicks

Layer 12" Dutch oven with bottle of BBQ sauce.

Place slice of Pepperjack on top of pounded out chicken. Roll up and stick with toothpicks to keep together. Repeat until chicken is all used up. Place these in Dutch Oven on the layered BBQ sauce. Spread other bottle of BBQ sauce on top of chicken.

Bake in Dutch oven at 375 for 45 minutes to 1 hour. (based on thickness of chicken).

Sugar-Free BBQ Pork Ribs

toby2win

- 1 tablespoon garlic granules
- 1 teaspoon paprika
- 2 tablespoons Splenda or Maltitol
- 2 tablespoons chili powder
- 1 tablespoon black pepper
- 1/2 teaspoon sea salt
- 1/2 teaspoon cayenne pepper
- 1 teaspoon cumin
- 2 tablespoon dry mustard
- 2 tablespoons white wine vinegar
- 2 tablespoons low salt Teriyaki sauce
- 2 tablespoons spicy brown mustard
- 1 medium onion, thinly sliced
- 2 pounds pork ribs

Coat a 12" DO with cooking spray, set aside.

In a small mixing bowl, combine ingredients except onions and ribs; blend well to make a paste. Using clean hands rub spice mixture all over ribs, then place in the Dutch oven. Sprinkle onions on top of the ribs.

Cook at 300° F, turning ribs occasionally until done.

To serve remove ribs to a platter, (they will be super tender; the meat will fall off the bone) skim the fat from the drippings and bass the drippings separately as and extra BBQ sauce , if desired.

Tangy Bar-B-Que Baby Back Ribs

bigfoot8

12-Inch Dutch Oven.

6 Racks Baby Back Pork Ribs, Cut into individual -- ribs (6 to 8 racks)
2 Recipes Emeril's Southwest Seasoning" or any other -- dry barbecue rub

Bar-B-Que. Sauce Ingredients: -- (Sweet, not hot)

1 Bottle Heinz Ketchup (20 ounce)
1 Bottle Heinz Chili Sauce
1/2 Cup Heinz 57 Sauce
1 medium Onion, finely chopped
1 Cup Brown Sugar, firmly packed
1/2 Cup Honey
1 Teaspoon Balsamic Vinegar
1 Teaspoon Figaro Mesquite Smoke Marinade
1 Teaspoon Wright's Liquid Hickory Smoke
2 Teaspoons Lawry's Season Salt
2 Teaspoons Lawry's Season Pepper
1 Teaspoon Worcestershire Sauce

Lightly rub Emeril's Southwest Seasoning on individual ribs and place in 12-inch Dutch oven on their sides, packed loosely (like wagon wheel spokes). (Using a round cake rack in the bottom of the pan will keep the ribs out of the grease.) Continue until you have as many ribs as you desire. This recipe calls for 2 layers of ribs stacked on top of each other (curves going opposite directions). (The dry seasonings give the ribs a little extra zing, help the liquid sauce stay in place and alleviates the need to brown the ribs.)

Add cup of water to the pot and cook with *1 ring of charcoal on the bottom and *1 1/2 rings on top (350 degrees), for about 1 hour to render the grease.

Then remove the top layer of ribs to a plate. Slide the remaining ribs to one side and, while tilting oven, absorb the rendered grease and water with a pair of tongs and paper towels or you can use a metal tipped turkey baster to remove the grease. Reposition bottom row of ribs, add about 1/2 cup of boiling water to the pot, and brush Bar-B-Que. Sauce onto the ribs. Return the removed ribs to the oven and brush on Bar-B-Que. Sauce. Cover with lid with fresh charcoal on it, (and under pot) and continue cooking, adding water and basting with Bar-B-Que. sauce as needed. The water steams the ribs without burning. Add boiling water as necessary and never let the pot go dry.

Ribs will be tender and ready to eat after 2hours, but you can leave them in the oven for an additional 30 minutes, if this meets your needs, just keep them basted.

Author: Duane and Sandy Dinwiddle (IDOS)

Chili

#1 Original San Antonio Chili

perterra

2 lbs beef shoulder, cut into 1/2-inch cubes
1 lb pork shoulder, cut into 1/2-inch cubes
1/4 cup suet
1/4 cup pork fat
3 medium-sized onions, chopped
6 garlic cloves, minced
1-quart water
4 Ancho Chiles
1 Serrano Chile
6 dried red Chiles
1 Tablespoon Comino seeds, freshly ground
2 tablespoons Mexican oregano
Salt to taste

Place lightly floured beef and pork cubes in with suet and pork fat in heavy chili pot and cook quickly, stirring often. Add onions and garlic and cook until they are tender and limp. Add water to mixture and simmer slowly while preparing Chiles. Remove stems and seeds from Chile and chop very finely. Grind Chiles in molcajete and add oregano with salt to mixture. Simmer another 2 hours. Remove suet casing and skim off some fat. Never cook frijoles with chilies and meat. Serve as separate dish.

Aowa Red Chili

wolffy

3 lbs ground deer or hamburger
3 large onions, chopped
3-4 large cloves of garlic minced
1 quart water
1 8 oz. can tomato paste
1 8 oz. can tomato sauce
1/3 cup chili powder
1 tablespoon salt
2 teaspoons Tabasco sauce
1 teaspoon ground cumin
1 teaspoon oregano
1 teaspoon paprika
1 dash of cinnamon

Brown meat in large dutch oven along with the onions and garlic. Add remaining ingredients and stir to mix well. Bring to a boil and reduce heat to a slow simmer for 2 hours, uncovered. This stuff is thick and rich and should be served over rice, pinto beans or any of your favorite beans that should be cooked separately. It really shines on Coney Island style hot dogs.

Beef Brisket Chili with Beans

jeepdad

Your favorite rub for Brisket

4-5 lb brisket cut into 3/8 inch cubes

1 12oz bottle Dos Equis Amber Beer
2 small packets of Sazon Goya Seasoning
2 envelopes McCormick's Original Chili Seasoning
Chili Seasoning to taste
2 16 oz cans Bush Dark Red Kidney Beans
2 16 oz cans Bush Light Kidney Beans
2 16 oz cans Bush Black Beans
2 Cans Fire Roasted Diced Tomatoes
1 small can tomato paste
32 oz Beef broth
bottle Spicy V8 juice (use as a thinner if needed)



Fresh Ingredients

1-3 whole fresh jalapeño peppers (adjust to your taste)
1-2 Serrano peppers (adjust to your taste)
1 red chili pepper (adjust to your taste)
1 can chipotle peppers in adobo (adjust to your taste)
1/2 lb bacon chopped
1 lb finely diced chorizo (I use andouille instead at times)
1 1/2 med onion finely chopped or pulsed in a processor
2 bell peppers 1 red 1 yellow diced

Chili Topping

16 oz sour cream
1-2 lbs grated 4 cheese mix
1-2 Tbsp ground cumin
2 fresh limes

Smoke brisket at 225 degrees to 190 or so internal (want a little bite left before cubed up). Place pan under the flat to catch juices. Once brisket hits 185-190 wrap in foil to rest for two hours. Reserve any remaining juice.

While brisket is resting you may prep the fresh ingredients then zip lock or Tupperware until needed.

In dutch oven add chopped bacon. Remove bacon adding onions and couple Tbsp chili seasoning to the bacon grease to sweat. Remove onions.

Dice and brown the chorizo (or andouille) add bell peppers, onion and bacon back to pot with McCormick's seasoning. Add the beer.

Dice the brisket and add to pot (and any juice from brisket). Add beans, diced tomatoes, tomato paste, 2 more Tbsp Chili Seasoning, Sazon Goya seasoning, add beef broth.

Chop up 3 chipotle peppers in adobo sauce. Float fresh jalapeño and hot peppers and simmer for 30-60 minutes.

Dump chili into an aluminum pan. Place in smoker for 90 minutes at 225 with a small chunk of hickory.

Chili Topping

Mix 16 oz sour cream and 1 Tbsp Cumin (adjust to your liking). Unlike sour cream alone the addition of the cumin actually opens up and enhances the chili's flavor.

After smoking put the chili back in the dutch oven with a bit more beef broth or some spicy V8 to thin to your liking. Served up with cheese, sour cream cumin, and a wedge of flour tortilla.

Before this is served to guests or sent to the judges squeeze the juice of one fresh lime into the pot (a second lime if your taste dictate).

Bill Richards' Famous Chili

stan41

- 8 lbs. coarse ground meat (the best is from around the neck bones)
- 3 lbs. suet (Beef fat)
- 4 pods dried red chili peppers
- 6 cloves garlic
- 1 tsp. cumin seed
- 10 pods dried chili petines
- 1 tsp. black pepper
- 1 Tablespoon salt

Place meat and suet in a large skillet and brown until the suet melts. Pour this into a large covered pot.

Boil all the 4 chili pods in a pint of water until they are soft.

Open the pods and let seeds out in water. Set aside.

Grind the red hot peppers first and then grind the chili petines, garlic and cumin seed. (Follow with three crackers to clean the grinder)

Add salt and black pepper and dump into the meat. Use a wire strain - pour red colored water off the peppers into the pot. Do not allow any seed in pot.

Simmer about 45 minutes covered, stirring occasionally.

Black Bean Citrus Chili (Gluten Free)

greekspedoman

- 2 onions chopped
- 3 cans of black beans (drain off all of the liquid)
- 1 can of refried beans
- 1.25 lbs of hamburger
- 1-2 Tbs Ancho chile powder
- 2 cups diced tomatoes
- 1 tbs cumin
- 1 tbs chili powder
- 3 cups beef stock
- 1 fresh lime
- 1 bunch fresh cilantro



Pour some olive oil in the Dutch oven and add the onion. Once onion softens and starts to change color, add the hamburger. Sauté until burger is browned.

While the onions and burger brown, combine the can of refried beans and spices with the beef stock and stir until it is a consistent mixture. Add this stock to the onions and burger.

When boiling, add the black beans and cook for about 10 min. Then add the tomatoes. Don't stir the Dutch oven - just let the tomatoes warm up in the middle and absorb some of the juices for about 2-3 minutes. Dish the chili into bowls and garnish

with fresh cilantro and a slice of lime.

The trick with this recipe is to keep the acids out of the dutch oven to avoid ruining the seasoning. Keeping it warm was easy because of bobhenry's suggestion of the BBQ. The other trick is to keep from drooling into it as you cook it.

Black Bean and Kielbasa Chili

jeepdad

Chili is a winter standard, but I tire of the traditional kidney bean version, so I cook up black bean and kielbasa chili as a tasty alternative.

Instead of dicing the sausage, I grind it in a food processor to the consistency of ground beef. (If you don't own a food processor, just chop the kielbasa as finely as possible.) Kielbasa adds a distinctive smokiness that adds a mystery flavor in the chili. To keep this chili on the lighter side, use turkey kielbasa instead of the beef or pork version.

Sauté the kielbasa with chopped onion and green bell pepper, and season with minced garlic, chili powder, cumin and oregano.

When the kielbasa, vegetables and seasonings have been sautéed, red wine (an ingredient not usually found in chili recipes) is added for additional flavor. The wine is reduced and hardly detectable in the finished dish.

The final additions to the dish are all canned ingredients: a small can of tomato sauce, some diced tomatoes and rinsed and drained black beans.

The chili gets a brief simmer. Top the chili with a dollop of sour cream, grated cheddar cheese and sliced jalapeños, if desired.

- 1 pound turkey kielbasa, cut into chunks (I used Hot pork sausage)
- 1 cup chopped onion
- 1 cup chopped green bell pepper
- 2 teaspoons minced garlic
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon oregano
- 1 cup red wine
- 1 8-ounce can tomato sauce
- 1 28-ounce can diced tomatoes, undrained
- 2 15-ounce cans black beans, rinsed and drained



Place cubed kielbasa in a food processor and pulse until ground. Heat a Dutch oven or large skillet over medium-high heat. Add the kielbasa, onions and peppers and sauté until vegetables are tender, about 5 minutes. Stir in the garlic, chili powder, cumin and oregano and simmer a few minutes to bring out their flavor. Add the red wine and bring to a boil, until reduced slightly, about 5 minutes. Add the remaining ingredients and simmer, covered, for 20 minutes.

Makes 6 servings.

Bobby & Becky's Chili

bc toys

- 3 lbs. top sirloin cut into 1/4 " cubes
- 1 tsp Wesson oil
- 1/8 tsp seasoning salt
- 3/4 tsp garlic salt
- 1/4 tsp garlic powder
- 1/4 tsp meat tenderizer
- 2-13 oz cans chicken broth

1-6 oz can beef broth
1-8 oz Hunts tomato sauce
1/2 medium yellow onion finely chopped
1/2 medium white onion finely chopped
5 tbsp Gebhardt Chile powder
6 tbsp California Chile powder
4 tsp New Mexico Chile powder
1 tbsp Pasilla
2 tbsp cumin finely ground
1 tsp salt
1/4 tsp coriander optional
1 tsp Tabasco brand pepper sauce optional
1/2 tsp oregano
1/4 tsp cayenne pepper

Brown meat about 1 pound at a time with oil, 1/8 tsp seasoning salt, 1/4 tsp garlic salt, 1/4 tsp garlic powder and 1/4 tsp meat tenderizer. Drain all excess grease.

Put meat into cooking pot and add following ingredients:

1 can chicken broth
beef broth
tomato sauce
onions
garlic
5 tbsp Gebhardts Chile powder
5 tbsp California Chile powder
1 tbsp New Mexico Chile powder
1 tbsp Pasilla
1 tbsp cumin
1/2 tsp salt
1/4 tsp coriander (optional)
1 tsp Tabasco (optional)

Mix well and simmer for 1 1/2 hours. Add the other can of chicken broth if needed after it has simmered. Add

1/2 tsp oregano
1/4 tsp cayenne pepper
1 tsp New Mexico Chile powder
1 tbsp California Chile powder
1/2 tsp salt
1 tbsp cumin
1/2 tsp garlic salt

Cook 1 to 1 1/2 hour more. Keep your eye on pot from time to time for sticking.

Buck Snort Chili

jeepdad

Billy Bones Beef Master Rub
4-5 lb brisket cut into 3/8 inch cubes

1 12oz bottle Dos Equis Amber Beer
2 small packets of Sazon Goya Seasoning
2 envelopes McCormick's Original Chili Seasoning
Billy Bones Buck Snort Chili Seasoning to taste
2 16 oz cans Bush Dark Red Kidney Beans
2 16 oz cans Bush Light Kidney Beans
2 16 oz cans Bush Black Beans
2 Cans Fire Roasted Diced Tomatoes
1 small can tomato paste
32 oz Beef broth
Large bottle Spicy V8 juice (use as a thinner)

1-3 whole fresh jalapeño peppers (adjust to your taste)
1-2 Serrano peppers (adjust to your taste)
1 red chili pepper (adjust to your taste)
1 can chipotle peppers in adobo (adjust to your taste)
1/2 lb bacon chopped
1 lb finely diced chorizo
1 1/2 med onion finely chopped or pulsed in a processor
2 bell peppers 1 red 1 yellow diced

Chili Topping

16 oz sour cream
1-2 lbs grated 4 cheese mix
1-2 Tbsp ground cumin
2 fresh limes

Smoke brisket at 225 degrees to 190 or so internal (want a little bite left before cubed up). Place pan under the flat to catch juices. Once brisket hits 185-190 wrap in foil to rest for two hours. Reserve any remaining juice.

While brisket is resting you may prep the fresh ingredients then zip lock or Tupperware until needed.

In Dutch oven add chopped bacon. Remove bacon adding onions and couple Tbsp Buck Snort Chili seasoning to the bacon grease to sweat. Remove onions.

Dice and brown the chorizo add bell peppers, onion and bacon back to pot with McCormick's seasoning. Add the beer.

Dice the brisket and add to pot (and any juice from brisket). Add beans, diced tomatoes, tomato paste, 2 more Tbsp Buck Snort Chili Seasoning, Sazon Goya seasoning, add beef broth.

Chop up 3 chipotle peppers in adobo sauce. Float fresh jalapeño and hot peppers and simmer for 30-60 minutes.

Dump chili into an aluminum pan. Place in smoker for 90 minutes at 225 with a small chunk of hickory.

Chili Topping

Mix 16 oz sour cream and 1 Tbsp Cumin (adjust to your liking). Unlike sour cream alone the addition of the cumin actually opens up and enhances the chili's flavor.

After smoking put the chili back in the dutch oven with a bit more beef broth or some spicy V8 to thin to your liking. Served

up with cheese, sour cream cumin, and a wedge of flour tortilla.

Before this is served to guests or sent to the judges squeeze the juice of one fresh lime into the pot (a second lime if your taste dictate).

By Guess By Gosh Hot Chili

dmb90260

- 1 medium onion
- 2 Green peppers, chopped and sautéed
- 2-5 garlic cloves
- 1 1/3 lbs ground beef (that is what was in the package)
- 1 lb. Italian hot sausage 1 tsp paprika (sweet type-there is plenty hot stuff to follow)
- 1 tsp oregano
- 1 tsp ground cinnamon
- 2 tsp cumin
- 3 tbs ground plain chili powder
- 3 tbs Pasilla ground chili powder
- 2 small dried Habenero peppers chopped fine
- 1 med Chipotle pepper chopped fine
- 1 15 oz can tomato sauce
- 1 15 oz can diced tomatoes
- 1 15 oz can black beans
- 1 15 oz can pinto beans
- 2 cups broth
- 1 tbs salt
- fresh ground black pepper to taste

Sauté the onion, pepper and garlic. Add meat and brown. Add the dry ingredients to the meat and stir will, heat some. (I am hoping this will lock the flavors in the meat.)

Add canned products and stir. Heat some, taste and add salt and pepper as you need to. Once the pot is bubbling, reduce heat and simmer for 2-4 hours, stirring as needed.

I have never made chili from scratch before but the first taste indicates it may be a little warm. No complaints here.

Chili

dreadcptflint

- 4 cans small red beans
- 1 Onion, chopped
- 1 Clove garlic, chopped
- 1 lb ground beef (chili grind)
- 1 large can diced tomatoes
- 1 can tomato sauce
- chili powder
- 1 tsp sugar
- salt
- pepper



Sauté garlic and onion in a bit of oil, add ground beef and brown. Add salt, pepper and chili powder (I used about 2 tsp)

In crock pot, combine tomatoes, sauce and beans. Add sugar, chili powder (about 1 Tbsp in this case). Simmer gently while meat is cooking.

When meat is browned, drain the mixture and add to the crock pot. Give it a good stir and let it burble until it turns into chili.

If using a commercial chili powder, use 1 Tbsp in the meat and 2 Tbsp in the tomato/bean mix.

Chili ala Chili-O Mix

Frosty

- 1 pkg of French's Chili-O mix
- 1 lb ground beef (I've used ground turkey too and it's great!)
- 1 can dark red kidney beans
- 1 can fine diced tomatoes
- 1 medium onion
- 1/3 can water

This is basically the same as the package directions with the exception of the onion. I brown the meat and onion together, add spice, stir, add tomatoes and beans, 1/3 can water and rinse the cans out with the water, then add to chili. bring to boil, Simmer 20 minutes with the lid on.

Chili and Beans

Joanne

14" Deep Dutch oven

You can cut the recipe in half for a 12" standard depth oven.

This is a pretty simple chili but we get a lot of great reviews every time we serve it. It may sound obvious, but the quality of chili powder you use will determine if it's good chili or great chili. I like to go to the Mexican market and buy various bags of ground chili powder, then mix them to my liking. Of course an oven full of corn bread goes great with it!

- 3 pounds ground beef
- 2 pounds country sausage
- 3 cups onions, chopped
- 3 cups bell peppers, chopped
- 3 tablespoons garlic, minced
- 5 bay leaves
- 1 1/2 teaspoons oregano
- 1 large bottle chili powder
- 1 tablespoons ground cumin
- 2 teaspoons cayenne pepper
- 3 tablespoons paprika
- 3 tablespoons flour
- 3 quarts beef broth
- 6 8 oz cans beans (red, black & pinto)
- 2 16 oz cans tomato, crushed

Brown the beef and sausage. Add onions, bell peppers and garlic. Simmer for 10 minutes.

Add bay leaves, oregano, chili powder, ground cumin, cayenne pepper, paprika, and flour. Cover and simmer for 5 minutes.

Add beef broth, beans and crushed tomatoes. Cover and simmer for 2 hours.

Chili Crab From Oz

Carolyn™

- 1 x 1 kg Mud Crab
- 1/3 cup peanut oil
- 1 teaspoon finely chopped Ginger
- 1 teaspoon finely chopped Garlic
- 1/2 cup tomato sauce
- 1 tablespoon Sambal Oelek
- 1 tablespoon soft brown sugar
- 1/3 cup of water

Preparing The Crab

Place crab in ice slurry until totally immobile. Remove top shell of the crab. Twist off legs and claws. Remove the feathery gills and other internals. Using a knife chop the body into four Crack the claws with a good hit with the back of a heavy knife.

Heat the oil in a wok and cook a quarter of the crab for 2 minutes or until it changes color, remove to a bowl.

Cook the remaining crab in batches adding them to the bowl.

Add the ginger and garlic to the oil in the wok cook gently till golden brown.

Add tomato sauce, sambal oelek, brown sugar and water.

Bring to the boil, simmer about 3 minutes or until oil rises to the surface.

Add the crab and cook turning for 8 minutes.

Serve with steamed rice.

Chile Verde

Mike B

- 1 Tbsp olive oil
- 1 1/2 lbs cubed pork stew meat
- salt and pepper to taste
- 1 large yellow onion, diced
- 4 cloves garlic, minced
- 3 Pasilla chiles, roasted and diced
- 1 14.5 oz. can diced tomatoes with juice
- 1 1/2 cups salsa verde
- 2 cans chicken broth
- 1/2 tsp dried oregano
- 1 pinch ground cloves



Heat the olive oil in a Dutch oven or a large pot over medium-high heat. Season the pork with salt and pepper to taste, then add it to the hot oil. Cook until it is golden brown on all sides. Once browned, remove the pork and set it aside. Reduce the heat to medium, then stir in the onion and garlic. Cook and stir until the onion has softened and turned translucent.

Return the pork to the pot and stir in the Pasilla chiles, diced tomatoes with juice, salsa verde and chicken broth. Add the oregano and clove. Bring to a simmer over medium-high heat, then reduce the heat to medium-low. Cover and simmer 20 minutes.

After 20 minutes, remove two cups of the liquid (with no pork cubes in it) and put the liquid in a blender. Puree the liquid until it is smooth, then pour it back into the cooking pot. Continue to simmer, stirring occasionally until the pork is tender; at

least 35 minutes.

Chili Verde

BC Toy

2 lbs pork or chicken- cubed 1/2"
1 large onion yellow
2 qt of green Chiles or 30 diced New Mexico Hatch Chiles
1/2 tsp minced or 1 1/2 granulated garlic
2 1/2 tbsp chicken base
1 tsp celery salt
1 tbsp cornstarch
1 tsp Mexican oregano
1 tsp cumin
1/2 tbsp jalapeños or 2 diced fine or more to taste
1 tbsp cilantro diced fine
14 oz chicken broth
10 oz enchilada sauce
8 oz hot green Chile puree
1 tsp of Habanero sauce or more if you like hot
1 tbsp green chili powder or green Tabasco sauce
Water about 12 oz
Salt and pepper to taste

Brown and drain meat. Add 1/2 cup of onion and chicken broth. Simmer 1 hour; stir often if sticking.

Add spice mix celery salt, oregano, 1/2 tsp cumin, garlic powder. If you use minced garlic, wait. Add water simmer 1 hour stir as needed.

Add enchilada sauce. Simmer 1/2 hour, stirring as needed.

Add green Chiles diced about 1" cubes, green Chile puree, jalapeños, habanero sauce, 1/2 tsp cumin. Simmer 20 minutes. Add fresh cilantro and serve to all your friends and family.

Best with Mexican corn bread. Enjoy.

Chilli

NEIL AND RAMONA

1 lb. ground beef
1 onion
1 tsp black pepper
1 tsp chili powder
2 tsp salt

2 cans diced tomatoes with chili seasoning
1/2 can tomato paste
16 oz. water
1 can dark red kidney beans
1 can light red kidney beans
1 can pinto beans
2 tsp chili powder

Combine first 5 ingredients in a 10" Dutch oven and brown. Drain extra grease.

Add rest of ingredients and cook for 90 minutes.

Chris' Chili

Christn

- 1 lb ground buffalo
- 1 lb ground lamb
- 2 lb ground chuck
- 4 Roma tomatoes cut into 1/8's
- 1 large sweet onion, chopped
- 1 tbsp paprika-Hungarian
- 1 tbsp chili powder
- 1/2 tbsp garlic powder
- 1 tbsp oregano
- 3 tbsp parsley flakes
- 1 tsp curry powder
- 1/2 tsp cumin
- 1/2 tbsp sweet basil
- 5 8 oz cans Hunt's tomato sauce (with basil, oregano, garlic)

Brown all the meat in the Dutch oven. Dump in the rest of the ingredients and stir. Simmer for about 1-1/2 hours.

Chunky Chili

Aggroman

- 1 pound stew meat
- 1 pound boneless chicken breast, cut up
- 1 onion, chopped
- 1 bell pepper, chopped
- 2 cans pinto beans with jalapeños
- 2 packages chili seasoning
- 2 cans Mexican style diced tomatoes

Brown meat, chicken, pepper, and onion in a little olive oil until brown. Add chili seasoning, beans, and tomatoes. Simmer for one hour.

Dehydrated Chili for Backpacking

1960HikerDude

Making your own dehydrated backing food is great way to save money and enjoy better, healthier food on the trail. Here's how I make dehydrated chili for backpacking.

- 1 pound lean ground beef
- 1 large onion diced
- 3 stalks celery diced
- 1 large green bell pepper diced
- 6 jalapeño peppers diced

10 cloves garlic, minced
2 (10.75 ounce) cans tomato puree
2 (15 ounce) can kidney beans
1 (15 ounce) can cannelloni beans
3 tablespoons chili powder
1 tablespoon cumin
1 tablespoon basil
1 tablespoon oregano
1 tablespoon parsley
1 tablespoon Liquid Smoke
2 tablespoons Frank's Red Hot sauce

Place the beef in a skillet over medium heat, and cook thoroughly. Be sure to break up any clumps Drain grease. Rinse cooked beef with hot water in a colander to remove any remaining grease.

Place the beef in a slow cooker. Add remaining ingredients.

Cover, and cook 6 to 8 hours on low.

Spread evenly on fruit roll trays in dehydrator or trays lined with parchment paper. Dehydrate 6 to 8 hours at 160 Deg. F. About halfway through the process, flip chili over so the bottom dries too. Chili is fully dehydrated when it is hard and crumbly.

Divide into 4 even servings. Package in resealable freezer bags or vacuum seal bags.

To rehydrate boil 2 cups of water. Place your freezer bag with the chili in a cozy. Pour in enough water to cover chili by 1/2 inch. Place cover on cozy. Check chili after 10 minutes. Add more hot water, if necessary. Place cover back on chili and let it sit another 5 to 10 minutes and check again. If chili is fully rehydrated, enjoy.

Flingshot Green Chili

flingshot

3 lbs of pork (cubed)
3 7 oz. cans of diced green Chiles
6 stalks of celery, diced
2 green peppers, chopped
1 onion chopped
3 cans of diced tomatoes
water to cover
Cayenne Pepper
Black pepper
a little garlic



Brown the pork in the Dutch oven. Add the Chiles and cook for a while with the pork.

Add the rest of the ingredients and cook until done.

In the Shadow of Lambeau Chili

jeepdad

- 2 lbs ground sirloin
- 1 small sweet onion diced
- 2-4 jalapeños seeded and diced
- 8 Tbs chili powder mix
- 1 can red kidney beans, drained and rinsed
- 1 can petite diced tomatoes, drained slightly
- 1 cup beef stock
- 1 cup V8 vegetable juice



Heat dutch oven and sauté veggies in olive oil till soft.

Move veggies to one side and brown meat. I normally leave the meat in the form it is in the package and sear it off like a steak without breaking it up.

Add chili mix, beef stock, and V8 and break up meat -- bring to a simmer.

Add tomatoes and beans and simmer until chili is thick and not much liquid remains, normally about 1-2 hours.

Jerky Chili

jeepdad

- 4 tablespoon olive oil
- 1-2 medium yellow onion, diced
- 2 teaspoon cumin
- 2 teaspoon dried oregano
- 2 teaspoon paprika
- 1 teaspoon ground black pepper
- 3 jalapeño, minced
- 1-2 lb beef jerky
- 4 cans chili beans (various kinds whatever you like)
- 28 ounce can crushed tomatoes
- 16 ounce Beef Broth (or whatever you have)



In a large saucepan, heat the olive oil over medium-high. Add the onion, cumin, oregano, paprika, black pepper and jalapeños Sauté for 5 minutes, or until the onion is very tender.

Meanwhile, place the jerky in the food processor and pulse until well chopped. Add the jerky to the pan and sauté for 3 minutes.

Add the beans, crushed tomatoes and beef broth then bring to a simmer. Cover the pan, reduce heat to low and simmer for 60 minutes or longer....until the jerky is tender. Makes 12 servings.

Mike's Michigan Red Chili

mikeschn

(not too spicy, but leaves a nice warm sensation after eating!)

- 1 can (29 oz) tomato sauce

1 can (29 oz) diced tomatoes
1 cup diced onion
1/2 tbs Italian seasoning
1/2 lb bacon, diced
1 lb bulk sausage
1 lb ground beef
1/2 bottle smoky BBQ sauce (Sweet Baby Rays)
1/2 cup chili powder
2 cans kidney beans, drained
2 oz dark chocolate, chopped
1/2 tsp Habanero sauce

In a skillet over medium heat, brown the bacon and sauté the onion until clear. Place into large pot.

In the same skillet over medium heat, brown the sausage and beef, drain and place into the same large pot.

In the same large pot, add tomato sauce, diced tomatoes and Italian seasoning. Stir in barbecue sauce and chili powder. Simmer for 30 minutes.

Add kidney beans, chocolate, and Habanero sauce and simmer for 10 minutes longer.

Serve with tortilla chips.

Mrs Owen's Cook Book Chili

perterra

From an 1880 Cookbook.

lean beef -- cut in small dice
oil
onions
1 clove garlic -- chopped fine
1 tablespoon flour
2 tablespoons espagnole
1 teaspoon ground oregano
1 teaspoon ground cumin
1 teaspoon ground coriander
dried whole peppers
cooked beans

This may be the earliest printed recipe for chili con carne and it is surprisingly authentic, save for the suspect addition of "espagnole", white sauce seasoned with hame, carrot, onion, celery, and clove. The words are Mrs. Owen's own.

This might be called the national dish of Mexico. Literally, it means 'pepper with meat' and when prepared to suit the taste of the average Mexican, is not misnamed. Take lean beef and cut in small dice, put to cook with a little oil. When well braised, add some onions, a clove of garlic chopped fine and one tablespoon flour. Mix and cover with water or stock and two tablespoons espagnole, 1 teaspoon each of ground oregano, camino, and coriander. The latter can be purchased at any drug store. Take dried whole peppers and remove the seeds, cover with water and put to boil and when thoroughly cooked pass through a fine strainer. Add sufficient puree to the stew to make it good and hot, and salt to taste. To be served with a border of Mexican beans (frijoles), well cooked in salted water.

Frijoles or Mexican brown beans. Boil beans in an earthen vessel until soft (four to eight hours). Mash and put them into a frying pan of very hot lard and fry until comparatively dry and light brown. Sometimes chopped onions are put into the lard before the beans are added and sometimes pods of red pepper or grated cheese.

My Chili Recipe

stan41

3-1/2 Lbs. Hamburger Meat - Coarse Ground
1 Medium Onion, Chopped
2 Cloves Garlic, Minced
3 - 10 oz. Cans Tomatoes, Juice and all
6 Tablespoons Gebhardt's Chili Powder
2 Tablespoons Ground Cumin
1-1/2 Pints Water
4 Teaspoons Salt
Hot Pepper if desired

Brown Meat in skillet. Put browned meat and all other ingredients in slow cooker or dutch oven. Mash with potato masher to crush tomatoes. Cook on low about 4 hours.

Norm's Kitchen Sink Chili

BigNorm

I made this up with what I had in a big skillet.

Fry up one yellow onion until browned. Add 1 lb hamburger until browned. Add 2 cans of off the shelf chili.

Add one can of ranch beans and add cayenne pepper to taste. I like it hot but the wife not so much so I just added a small sprinkle. This went wonderfully with the cornbread I had made in my Dutch oven.

Quinoa Adobo Chili

greekspedoman

1 cup quinoa
1 tablespoon Extra Virgin Olive oil
1 onion
1 cup corn (I used frozen that Senior Management preserved this summer)
1/4 cup semi-sweet chocolate
6 cloves garlic
3/4 lb ground turkey (Vegetarian Option: TVP)
2 cans of black beans
1/2 teaspoon cinnamon
1.5 tablespoon cumin
1 tablespoon chili powder
1 quart of tomatoes (I used canned tomatoes from our garden)
3 cups water
2 red, yellow, or orange bell peppers
1 zucchini (I used shredded frozen zukes from our garden)
2 tbsp of adobo sauce with 2 constituted chipotle peppers (this adds a nice smoky flavor)
1 bunch of cilantro
1 lime
salt and pepper to taste



Pre-heat the 14" dutch oven with a solid circle of briquettes on the bottom.

Rinse the quinoa in a strainer until clear water is running through it. Toast the quinoa for about 3 minutes in a cast iron skillet. When toasted, add 2 cups of the water to the skillet, cover, and let it simmer for about 15 minutes. The quinoa is done when it starts to split open.

Chop the pepper, zucchini, and onion.

Thoroughly rinse the black beans in a strainer.

When Dutch oven is hot, add the olive oil and onions. Sauté the onions until they start to change color then add the garlic (pressed) and turkey (or TVP). Cook the turkey until it is no longer pink but still not done (about 2 minutes).

Add the Cinnamon, cumin, chili powder, salt and pepper, and chipotle adobo sauce. Stir mixture for about 3 minutes.

Add the tomatoes, black beans, bell pepper, quinoa, zucchini, and the remaining cup of water. Mix well.

Move 1/2 the briquettes to the lid of the Dutch oven to form a ring. Reform the bottom briquettes into one ring.

Let mixture simmer for about 15 minutes then mix in the chocolate and let it simmer for another 5 minutes.

Garnish with fresh cilantro and a slice of lime.

Romana's Spanish-American Cookery Chili

perterra

From 1929

- 2 pounds lean beef
- 1/4 pound beef fat
- 12 large red chile peppers -- OR to taste
- 2 tablespoons chile powder
- 1 tablespoon paprika
- 2 pods garlic
- 2 teaspoons chopped oregano
- 1/2 cup olive oil
- 1 cup minced onion
- beef stock -- as needed
- salt and pepper -- to taste

This California-based cookbook, edited and "modernized" in 1929 by Pauline Wile-Kleeman, has three chili recipes. The one labeled "Texas style" contains onions, beans and tomatoes, plus a whole cup of extra fat, half suet and half lard! The "California" version is also made with beans, but without tomatoes or onions. The first, and best recipe has none of these things.

Remove the seeds and veins from the chile peppers, place in sufficient hot water to cover, bring to boiling point, and cool in the water, drain and remove the pulp with a spoon. Cut the meat and suet in 3/4 inch cubes, heat the oil and fry the meat and suet to a light brown, then add onions and garlic and continue to cook, stirring continuously; before the onions start to brown add chile pulp, paprika, stir a few minutes, then add oregano, salt and pepper and sufficient stock to finish cooking till the meat is tender. Serve with beans or Spanish rice.

Simple Hearty Chili

Cobbler Gobbler

12" Deep or 14" Dutch Oven

- 4 lbs - Ground Beef
- 3 (15oz)cans - Tomato Sauce

- 2 (15oz)cans - Whole Tomatoes (hand squashed)
- 2 (15oz)cans - Light Red Kidney Beans
- 2 (15oz)cans - Dark Red Kidney Beans
- 3 pkg - McCormick's Chili Seasoning (mild)
- 1 pkg - McCormick's Chili Seasoning (hot)

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

Texas-Style Low Carb Chili

mikeschn

- 1 cup fresh onion, chopped
- 2 cloves garlic, minced
- 3 tbsp olive oil
- 2 lb of lean beef, chopped small (Not ground beef!!)
- 2 cups tomatoes, undrained (fresh is best, but one 14 oz can diced tomatoes works too)
- 2 cups of beef broth (one 14 oz can)
- 2 tsp salt
- 2 tsp black pepper
- 2 bay leaves
- 1 tsp oregano
- 1/4 tsp crushed whole cumin
- 2 1/2 tbsp chili powder



For the lean beef, I use my grocery stores "lean stew meat" be sure you buy the lean variety however as it make a huge difference in taste. I also chop this meat or whatever meat you buy) into about 1/2 inch squares.. the stew meat I buy is much bigger chunked and too big. It takes some time to chop it up, but it is worth the effort!

In a pan, cook the garlic, chopped onions, olive oil, and beef together over medium heat for about 10 to 15 minutes or until all the red in the beef has turned gray or brown (no red showing as you stir it)

Next turn down the heat to low, and add tomatoes, beef stock and stir in all the seasonings. Cover with lid, and simmer for about 1 1/2 hours or until the beef is very tender. (Also be sure you don't drain the beef or chili at any time - the juices are sooo yummy and make it so flavorful!) Remove the two bay leaves. Serve and Enjoy!

Makes 9 servings at only 5 carbs per serving.

* Note that using tomatoes in canned vinegars or oils could raise the carb count significantly. Use only plain diced tomatoes if in a can. Also, more tomatoes used in the recipe would cause more carbs per serving. You could reduce the tomatoes to no tomatoes at all, add another can of beef broth instead and further reduce the carb count per serving to about 3 carbs per serving.

U.S. Army Chili

perterra

1896-1944

- 1 beefsteak (round)
- 1 tablespoon hot drippings
- 2 tablespoons rice
- 1 cup boiling water

flour
salt
onion -- (optional)
2 large dried red chile pods

Soldiers of the U.S. Army on the Western frontier had been eating chili since the war with Mexico (1846) but not necessarily in their messes. The first Army publication to give a recipe for chili was published in 1896, The Manual For Army Cooks (War Department Document #18). By World War I, the Army had added garlic and beans; by World War II, tomatoes. This was a national pattern: Fannie Farmer did exactly the same (see the editions for 1914, 1930, and 1941)

Chili con carne (1896) (per soldier). 1 beefsteak (round); 1 Tbs. hot drippings; 2 Tbs. rice; 1 cup boiling water; 2 large dried red chile pods; 1 cup boiling water; flour, salt, and onion (optional).

Cut steak in small pieces. Put in frying pan with hot drippings, cup of hot water, and rice. Cover closely and cook slowly until tender. Remove seeds and parts of veins from chile pods. Cover with second cup of boiling water and let stand until cool. Then squeeze them in the hand until the water is thick and red. If not thick enough, add a little flour. Season with salt and a little onion, if desired. Pour sauce over meat-rice mixture and serve very hot.

Walker's Red Hot Chile Con Carne

perterra

From 1918

1 pound beef -- cut in small pieces
1/4 pound beef suet -- ground fine or lard
2 tablespoons Walker's Mexene
1 medium onion -- minced
water

In 1918, Walker Austex was producing 45,000 cans of Walker's Red Hot Chile Con Carne (with beans) and 15,000 cans of Mexene Chili Powder a day in their new factory in Austin, Texas. But Walker had already been selling canned Mexican foods for over a quarter century and may have been the first to can chili. Gebhardt's didn't start canning chili (as opposed to making chili powder) until 1911. Walker's 1918 recipe booklet had recipes for "chile huevos" and "chili mac" -- plus something called "combination chili con carne" -- one can chili mixed with one can tomatoes.

Genuine Mexican Chile Con Carne. One pound of beef cut in small pieces; 1/4 lb. beef suet, ground fine (or you can use lard). Add two tablespoons of Walker's Mexene, one medium sized onion minced; add water and boil until thoroughly cooked. The gravy from this chili con carne is fine for macaroni, spaghetti and vegetables. If beans are wanted, use any good red bean. For instance -- California Bayous, California Pinks or Pinto Beans. When these are not convenient, use French Red Kidney Beans. Boil the beans separately and add beans when serving.

Willie

jeepdad

White Chicken Chili (I doubled)

2 7.5 lb whole chickens (rubbed with your fav rub, smoked)
7 (15.5 oz) cans Great Northern beans, drained
4 (15.5 oz) cans White corn, drained
2 (6 3/4 oz) cans of chopped green chilies
3 (10.75 oz) cans condensed cream of chicken soup
3 (15 oz) can chicken broth
1 Tbsp your favorite rub.



Smoke chicken, rest, debone, shred.

In a pot, combine all ingredients. Stir well.

Bring to a boil then lower heat to a low simmer.

Salt and Pepper to taste.

Simmer for 30 mins. Serve

Play with the liquid amount of the chicken broth to your preference. Same with your favorite rub add to your taste.

Zelix Chili

Zelix

6" Dutch oven.

1 can of bush chili beans in chili sauce

1 can of stewed tomatoes

1/3 of a onion chopped

1/2 packet of chili seasoning

1/2 lb hamburger

Cook the hamburger. Drain and add the other ingredients. Cook until hot.



Pizza

ABC Pizza

toby2win

(Avocado, Beef & Beans and Cheese Pizza)

Flour Tortilla Shell
Two cups of all-purpose flour
1 1/2 teaspoons of baking powder
1 teaspoon of salt
2 teaspoons of vegetable oil
3/4 cups of warm milk

Toppings:

1 lb ground beef
1/2 onion
1 t chili powder
1/2 cup tomato sauce
1/2 cup refried beans
1 cup jalapeño cheese shredded
1 cup Monterey jack cheese shredded
1 avocado sliced
Sour cream for garnish
Salsa for garnish



Mix ingredients until a dough ball forms. Let the dough rest for ten minutes. Roll out the dough to fit the pan.

Brown the ground beef with the diced onion and drain the excess grease.

Add the chili powder and the tomato sauce. Cook until a nice taco meat consistency is achieved. Set aside.

Spread the refried beans on the tortilla shell, add some additional tomato sauce and a thin layer of cheese on top.

Layer the meat on the shell, top with the remaining cheese.

Bake at 400 degrees until the edges of the tortilla shell are browned and the cheese has melted. Top with the sliced avocado, sour cream and salsa.

Caddy Pizza (Gluten Free)

greekspedoman

Crust:

4 cups gluten free flour (1-1-1, Corn Starch, Sorghum Flour, and Rice flour) – or make this with regular bleached flour (same amount)
1 package active yeast
1/2 teaspoon sugar
1 1/4 cups warm water
1/2 stick unsalted butter, softened
2 teaspoons salt
2 tablespoons olive oil

Toppings:

1 batch of Mark's Killer Pizza Sauce (see below)



1 lb. sausage (or meat substitute)
1/2 white Onion
1/2 c Greek Olives (sliced)
1/2 ball fresh mozzarella (sliced)
1/2 cup Parmesan cheese
1/4 cup fresh basil leaves

Preheat dutch oven to about 400° F. In an electric mixer, combine the yeast, sugar and water and let stand 5 minutes until it foams up. Add the butter (softened), flour and salt and combine well, using the paddle attachment. Add 1 to 2 tablespoons water if dough is dry and not coming together. If dough is too wet, add 1 to 2 tablespoons flour. Remove the dough from the bowl. Grease the bowl with olive oil and return the dough to the bowl. Cover and let the dough rise until it doubles in volume (about 1 hour). Turn the dough out onto a floured surface and divide in half. Shape the dough into two balls, cover and let rest for 20 minutes. Line a 14" Dutch Oven with olive oil and Corn Meal to keep the dough from sticking.

Pat the dough into a circle and transfer it to the skillet. Press dough down into bottom of skillets and up the sides. Drizzle a little olive oil over the crust then layer the sauce, sausage, olives, onion, and mozzarella. Bake for about 30 minutes or until the crust is golden brown. Remove Dutch Oven from coals and open top. As the pizza rests (about 10 min) top it with the Parmesan and fresh basil.

Mark's Killer Pizza Sauce

2 tablespoons extra virgin olive oil
4 cloves garlic
1 quart of canned tomatoes (and their juice)
2 teaspoons dried oregano
1/2 green Bell pepper (chopped really small)
4 Roma Tomatoes (diced)
1/2 teaspoon red Chile flakes
2 tablespoons tomato paste
Salt and Pepper to Taste

Heat the olive oil in a small cast iron skillet. Chop or crush the garlic and add to the skillet, sautéing until golden. Add the tomatoes with their juice. Add salt, oregano and Chile flakes, stirring well. Make a hot spot in the bottom of the pan and add tomato paste using a cookie cutter, allowing it to caramelize a bit before stirring it into the mix. Reduce heat to low and cook, uncovered, until the sauce thickens.

Chicago Style Deep Dish Pizza

jeepdad

For a big, 14" deep-dish pizza pan or use two 9" round cake pans.

Crust

4 cups Unbleached All-Purpose Flour
3 tablespoons yellow cornmeal
1 3/4 teaspoons salt
2 3/4 teaspoons instant yeast
2 tablespoons olive oil
4 tablespoons butter, melted
2 tablespoons vegetable oil or salad oil
1 cup + 2 tablespoons lukewarm water

Filling

Pepperoni



3/4 lb. mozzarella cheese, sliced

1 pound Italian sweet or hot sausage, cooked and sliced; or about 3 cups of the sautéed vegetables of your choice

28-ounce can plum tomatoes, lightly crushed; or 28-ounce can diced or chopped tomatoes

2 to 4 garlic cloves, peeled and minced, optional

1 tablespoon sugar, optional

1 to 2 teaspoons Pizza Seasoning or mixed dried Italian herbs (oregano, basil, rosemary), to taste

1 cup freshly grated Parmesan or Asiago cheese

2 tablespoons olive oil, to drizzle on top

(I added red pepper flakes too.)

To make the crust: Mix the dough ingredients, and knead to make a smooth crust. This will take about 7 minutes at medium-low speed in a stand mixer. You can also make the dough in a bread machine set on the dough or manual cycle.

Place the dough in a lightly oiled bowl, cover, and let rise till very puffy, about 60 minutes.

While the dough is rising, ready your 14" deep-dish pizza pan. Grease it with non-stick vegetable oil spray, (I used butter flavored Crisco) then pour in 3 to 4 tablespoons olive oil, tilting it to cover the bottom of the pan, and partway up the sides.

Stretch the dough to make as large a circle as you can. You can do this on a lightly oiled baking mat, if you choose; or simply stretch the dough in your hands.

Lay the dough in the pan, and stretch it towards the edges till it starts to shrink back. Cover, and let it rest for 15 minutes. Start preheating the oven to 425°F while the dough rests.

Stretch the dough to cover the bottom of the pan, then gently push it up the sides of the pan. The olive oil may ooze over the edge of the crust; that's OK. Let the crust rest for 15 minutes or so, as your oven comes up to 425°F.

Bake the crust for 10 minutes, until it's set and barely beginning to brown. While it's baking, prepare the filling. (I put a pizza stone in the oven while it is preheating and put the pie pan on the stone when cooking)

Drain the tomatoes thoroughly. Combine them with the Pizza Seasoning or herbs, and the garlic and sugar (if you're using them). Add salt to taste; you probably won't need any additional salt if you've used the Pizza Seasoning.

Cover the bottom of the crust with the sliced mozzarella, fanning it into the crust. Add the sausage (or sautéed vegetables), then the tomato mixture.

Sprinkle with the grated Parmesan, and drizzle with the olive oil.

Bake the pizza for about 25-35 minutes, or until the filling is bubbly and the topping is golden brown. Remove it from the oven, and carefully lift it out of the pan onto a rack. A giant spatula is a help here. Allow the pizza to cool for about 15 minutes (or longer, for less oozing) before cutting and serving.

Deep Dish Pizza

Paul

Dough

400 grams white bread flour

100 grams semolina flour

1 level tablespoon salt

1 x 8g package of dried yeast

1 tablespoon demerara brown sugar

2 tablespoons extra virgin olive oil

325 ml lukewarm water

Sauce

1 can pizza sauce

1 small can tomato paste

1/2 cup white wine



two anchovies fillets (these will dissolve into sauce)

4 drops liquid smoke

1 tsp balsamic vinegar

3 tsp sugar

salt, pepper, Italian seasoning, sweet basil, garlic, Worcestershire... and whatever else I had around

Some Possible Toppings

ground beef

breakfast sausage

red-green-orange sweet peppers

bacon

onions

celery

fresh parsley

mozzarella cheese

cheddar cheese

Dough

Mix the flours and salt in a large bowl and make a well in the middle. In a jug, mix the yeast, sugar and olive oil into the water and leave for a few minutes, then pour into the well. Using a fork, bring the flour in gradually from the sides and swirl it into the liquid. Keep mixing, drawing larger amounts of flour in, and when it all starts to come together, work the rest of the flour in with your clean, flour-dusted hands. Turn onto a floured board or counter and knead until you have a smooth, springy dough.

Place the ball of dough in a large flour-dusted bowl and flour the top of it. Cover the bowl with a damp cloth and place in a warm room for about an hour until the dough has doubled in size.

Now remove the dough to a floured surface and knead it around a bit to push the air out with your hands (knocking back the dough). You can either use it immediately, or keep it, wrapped in plastic wrap, in the fridge (or freezer) until required. Should be enough for 2-3 medium pizzas.

Sauce

Put all sauce ingredients in a pan. Bring all to a slow boil, stirring constantly.

Pizza

Spread pizza dough in a big cast iron pan lined with parchment paper. Top with sauce and toppings.

Bake at 475° F for 20-25 minutes.

Dutch Oven Pizza

BigCAT

Dough

3.75 c bread flour

0.75 c whole wheat flour

1.0 tsp kosher salt (slightly rounded tsp)

0.5 pkg quick-rise yeast

0.25 c EVOO

1.25 c ice water

0.5 c Guinness Draught (cold)

Sauce

1.0 can San Marzano D.O.P. whole peeled tomatoes 28oz.

4.0 cloves garlic (next time use two)

2 Tbs EVOO



0.25 tsp red pepper flakes
1.0 tsp Italian seasonings
0.5 tsp sugar
0.5 tsp kosher salt
0.5 c water

Dough

Make dough day before making pizza.

Stir flour, salt and instant yeast together in a 4-quart bowl. Stir in oil, water and beer with fork, and then knead by hand until consistent.

Lightly coat inside of two zip-lock bags with olive oil spray. Divide dough into two equal parts and place into zip-lock bags.

Place zip-lock bags in refrigerator or ice chest.

Sauce

Cut the tomatoes in half and remove the seeds. Just get what you can without spending a whole lot of time on it. I guess the seeds give the sauce a bitter flavor. Then crush the tomatoes by hand or using a potato masher. Also, mix in a small pinch of baking soda. After stirring it in, skim off the foam that will surface. This really mellowed out the bite in the sauce. Simmer for 30 minutes or so. I put it in my blender for several seconds to smooth it out. I don't think I would like chunky pizza sauce.

Assemble pizza in a 14" Dutch oven. Lay down parchment paper or some cornmeal, then the rolled out dough. Add sauce to taste and your favorite toppings.

Bake at 475° F until done.

Grilled Chicken, Bacon and Spinach Flatbread Pizza

jeepdad

6 oz grilled chicken, shredded
6 slices bacon, fried and torn apart
4 cups spinach
2 tablespoons olive oil
1 garlic clove
1/2 block (4 oz) cream cheese
1 cup Parmesan cheese
1 cup grated mozzarella cheese
1/2 cup grated smoked cheddar cheese
flatbread pizza dough



Preheat oven to 375.

Divide pizza dough in half and spread out on a round pan or baking sheet. Bake alone for 15 minutes. Remove and set aside.

Sauté spinach in 1 tablespoon of olive oil, with one minced garlic clove until it is cooked down. While it is still warm, combine it with cream cheese and 1/2 cup Parmesan cheese. Mix until thoroughly combined.

Brush dough with 1 tablespoon olive oil. Spread spinach mix on dough. Top with 1/2 cup mozzarella. Add on grilled chicken and bacon. Sprinkle with remaining Parmesan, cheddar, and mozzarella cheeses.

Bake for 20-25 minutes, or until cheese is golden brown and bubbly.

Maple Breakfast Pizza

justmike

12" Dutch oven.

- 1 pkg maple sausage
- 2 crescent roll cans (refrigerator section)
- 2 eggs lightly beaten
- 6 oz cream cheese softened
- 1 1/2 granny smith apples (peeled and sliced)
- 2 tbsp sugar
- 1 tsp cinnamon
- 1 cup of shredded mild cheddar cheese



Brown sausage. Separate crescent rolls and press together. Combine beaten eggs and cream cheese and whisk until smooth.

Pour evenly over pizza, toss apples with cinnamon and sugar. Sprinkle cooked sausage over cream cheese and top with apples and cheese.

Cook until crust is golden brown.

Panzarotti

Paul

- Your favorite pizza dough with 2 tbsp Italian seasoning added
- Shredded cheese
- yellow/green sweet peppers, sliced
- onions, diced
- mushrooms, sliced
- ground beef, cooked
- salami



Roll dough out for a 12" pizza. Add sauce, but take care to stay about an inch away from the edge. Add toppings to 1/2 of the sauced part. Fold the side without toppings over onto the toppings. Pinch the edge so it won't come apart. Put in a cast iron baking dish.

Bake at 475° F until browned.

Pizzadilly

justmike

Pizza dough

- 2 1/2 cups(15oz) AP flour
- 1 1/2 tbsp sugar
- 1 tsp salt
- 1/2 tsp instant yeast
- 1 tbsp olive oil
- 1 cup water

Filling

- Lots of swiss cheese (I used 7 slices)
- pickled bell peppers (maybe 3/4 cup)
- sautéed mushrooms (6 medium)



left over prime rib

Dough

Mix dry ingredients together. Slowly add liquid ingredients, mixing constantly. Work into a shaggy dough. Knead until dough is smooth.

Refrigerate until 1 hour before baking, let warm to room temperature. Roll out into pizza shape.

The rest is very simple. Make it upside down, as the bottom will become the top.

Add filling. Fold the ends in first, then lay the sides over each other. Carefully turn over and place in a 12 inch DO.

Apply an egg wash. Sprinkle with sesame seeds and coarse ground sea salt. Cut a few slits in the top.

I cooked it for 45 minutes. with 10 coals on the bottom and 14 on the top.

Stuffed Pizza Rolls

John

1 roll refrigerated pizza dough* (or make your own)

marinara/pizza sauce

2 T grated Parmesan cheese

1 T olive oil or melted butter

1/2 t garlic powder

1 t dried Italian seasoning

mozzarella cheese

Pizza toppings of your choice: i.e., ham and pineapple, pepperoni slices, sausage, etc.

Preheat oven to heat specified on pizza dough package. Usually it's 400 degrees. If you make your own dough, 400 is usually a good heat as well.

Unroll your pizza dough onto a lightly floured surface. Pat or roll the dough so it's about 12" by 8". You're going to want to cut it into 24 squares, so just eyeball it if you need to. Use a pizza cutter to slice the dough into 24 squares (bet ya didn't see that one comin' did ya?)

Place cheese and desired toppings on each square. (Note that you're not putting the marinara sauce on the dough- it's for dipping after) You guys are smart, right? Just eyeball how much. You just need to be able to enclose the toppings in the dough so keep that in mind. For these ones pictured I used a teaspoon each of cheese, Canadian bacon, and pineapple.

When all of your dough squares have cheese and toppings on them, carefully lift up each square and wrap the dough around the toppings. Pinch to make sure each ball is sealed shut and then place them seam side down in a lightly sprayed pie pan (or similar sized dish).

Brush the tops of the dough balls with olive oil or melted butter (I've used both and there's not much difference in result) and then sprinkle with the garlic and Italian seasoning and top with Parmesan cheese. (In lieu of the Parmesan, garlic, and Italian seasoning you could substitute this garlic bread seasoning.)

Cook them in the oven for about 15-20 minutes or until golden brown on top. Keep an eye on them! Doughs vary, so I'd check them after even 10 minutes.

Serve warm with warmed marinara sauce on the side for dipping.

Zucchini Pizza

Outpost Jim

- 3 cups thin sliced un-pared zucchini
- 1 cup Bisquick®
- 1/2 tsp salt
- 1/2 tsp season salt
- 1/2 tsp oregano
- 1/4 tsp garlic salt
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 2 Tbsp parsley
- 1/2 cup grated Parmesan cheese
- 1/2 cup shredded mozzarella cheese
- 1/2 cup vegetable oil
- 4 eggs beaten
- 1/4 cup shortening
- 1/4 cup flour



Prepare a 12” camp oven by coating the inside with a thin layer of shortening and dusting with flour. Thoroughly mix remaining ingredients in order into a large mixing bowl. Pour into camp oven and spread evenly. Bake at 350F (9 coals ringed below, 17-18 coals above) for 40 minutes or until golden brown.

Diced ham, pepperoni, or crumpled bacon could also be added if you desire meat in the recipe. Other veggies can also be added.

Bake for about 45 minutes.

Poultry

Chicken

Baked Chicken & Rice

Guard Dog

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

In a 12" dutch oven, pour rice, soups, sour cream, onion, celery, Worcestershire, water, and stir. Season chicken and place on top.

Bake at 350° F for 1 hour.

Baked Stuffed Chicken and Veggies

depatty

- 1 whole young chicken - 3 to 5 pounds
- 5 or 6 medium potatoes
- 2 or 3 carrots
- 2 stalks of celery
- 3 strips thick cut fatty bacon
- Salt
- Pepper
- Sage
- Chives
- Thyme
- Parsley
- 1 pkg Stove Top Stuffing (yeah, I cheated)
- 5 tablespoons butter, spread, whatever you use. *
- 2 cups water *

*or whatever the Stove Top stuffing package you use calls for. The pack I used is a institutional size and isn't what you get in the box at most stores.

Wash veggies and scrub potatoes and carrots with a brush. To peel potatoes and carrots or not is totally up to you. I just trim out the dark and bad spots and cook with peeling on. Cut everything into 1 to 2 inch chunks and place layer in bottom of DO. Reserve the rest to place around the bird.

Remove chicken from packaging and take giblet pack out of cavity. I didn't use the giblets in this dish. Wash bird inside and out and remove skin and fat, or at least most of it. Place bird in bowl and set aside.

Mix up stuffing according to package directions. Stuff birds cavity with as much dressing as you can pack in and set unused portion aside to put in DO later in the cooking cycle. Holding it's legs together to keep the stuffing in, place bird in center of DO and place remaining veggies around sides. Add salt, pepper and other seasonings as you see fit. Place bacon strips over exposed part of bird and move veggies in close around.

Cook at around 350-400 degrees F until core temperature of bird and stuffing is 165-170 degrees F. With 15 briquettes under and 28 on top it took 2 1/2 hours. Wind was blowing fairly strong the whole time I was cooking this, so your mileage may vary.

About an hour into cooking turn bacon over, and cook another 30 - 45 minutes.

At 1 hour 30 to 45 minutes, move bacon to the sides and spoon remaining stuffing over exposed portion of bird and on top of bacon and veggies around sides trying to keep stuffing off sides of DO to prevent excess browning.

Cook for at least another 30 to 45 minutes to brown stuffing.

Cook until birds core temp (check with a meat thermometer) is 165-170 degrees F.

Balsamic Braised Chicken

bigfoote8

- 1 package chicken thighs (about 4-6 thighs)
- 1 package chicken drumsticks (about 6 drumsticks)
- 3/4 tsp pepper
- 1/2 tsp salt
- 2 Tbsp vegetable oil
- 3 garlic cloves, chopped
- 1 (6-ounce) can tomato paste
- 1/2 cup chicken broth
- 2/3 cup balsamic vinegar
- 3 Tbsp honey
- 1/4 cup thinly sliced green onions



Lightly oil or spray your Dutch oven.

Salt and pepper chicken pieces. Brown chicken and garlic in vegetable oil over a full complement of coals. Drain off excess oil.

Whisk together tomato paste, chicken broth, vinegar and honey. Pour over chicken, completely covering each piece with sauce.

Bake at 375 degrees for 35-40 minutes or until chicken is done. Baste chicken pieces with sauce halfway through cooking time.

Spoon balsamic glaze mixture over chicken and sprinkle evenly with green onions.

Serves 4-6.

Beer Can Chicken

jeepdad

- 1 whole chicken (4-5 pounds)
- 1 12 ounce can beer (room temperature)
- 2 cloves garlic, minced
- 2 sprigs fresh rosemary

2 teaspoons olive oil
1 teaspoon dried thyme
1/2 teaspoon red pepper flakes, crushed
Juice of 1 lemon

For Rub:

1 teaspoon paprika
1 teaspoon salt
1 teaspoon fresh rosemary, chopped
1 teaspoon dried thyme
1/2 teaspoon black pepper, ground
1/2 teaspoon lemon zest

Basic Brine

1 Gallon Water
3/4 cup kosher salt
3/4 cup sugar
2 Tbs pepper
2 tsp cayenne pepper
several sprigs of thyme



Remove chicken from brine and rinse with cold water.

Combine all rub ingredients in a small mixing bowl. Set aside.

Remove giblets and the neck from chicken. Sprinkle all over with rub, including cavity. Open can of beer and discard half of it. Place, minced garlic, rosemary, thyme, lemon juice, and pepper flakes in it. Make sure to pierce two more holes on the top of beer can. Place chicken on top of can.

Preheat grill. Place birds grill balanced by the beer cans. Grill over indirect medium heat for 1 1/2 to 2 hours until internal temperature of thigh is 165-180 degrees. Remove chicken when finished cooking and let sit (with beer can still intact), for 10 minutes before carving.

TIP: we put the bird in a pan before putting it on the grill and then we plug up the neck hole on the bird with a small potato. The potato helps keep the steam inside the bird to make it extra juicy and the pan catches any juices to keep the grill a little cleaner. **BONUS** - the potato bakes at the same time for a yummy side dish! Also, with about 30-45 minutes of cook time left, we'll add some chunked up veggies (potatoes, carrots, sweet onions) to the bottom of the pan. Just season them with salt and pepper, coat them in olive oil, and dump them in. The juice that drips down from the chicken gives them a great flavor!

Burgoo

DHass

Big pot
2 1/2 lbs red potatoes, bite size chunks

Bring potatoes to a boil, simmer for 1 hour, then drain. Mash about a quarter of the potatoes for a thickener. Set aside.

Large stock pot
1-2 lbs boneless chicken, chop
1-2 lbs beef stew meat, chop
4 C chicken stock
2 C water

Bring to boil and simmer for 1 hour. Add taters.

1 cabbage, chop

1 onion, chop
1 green pepper, chop
1 can diced tomatoes, drain
1 can tomato sauce
1 can peas, drain
1 can green beans, drain
1 can corn, drain
1 can carrots, drain
2 T brown sugar
1 T salt
1 T black pepper
1 T garlic powder
1 tsp cayenne
1/2 cup vinegar
1/4 cup Worcestershire

Cover and simmer. At 1 hour, start stirring up from the bottom until desired thickness, can easily burn and thickens real quick. Keep stirring up from the bottom.

Cajun Chicken and Sausage Jambalaya

jdarden

2 pounds mild smoked pork sausage, or any lean high-quality smoked pork sausage, sliced 1/4-inch thick
2 1/2 pounds boneless skinless chicken thigh meat
1 1/2 pounds onions, diced
2 tablespoons minced fresh garlic
1 pound tasso, cubed
3/4 tablespoon whole fresh thyme leaves
3/4 tablespoon chopped fresh sweet basil leaves
1/2 tablespoon coarsely ground black pepper
1/2 tablespoon white pepper
1/2 tablespoon red pepper flakes
1/3 gallon chicken stock
1 1/4 pounds long-grain rice
1 tablespoon freshly chopped curly parsley leaves

The most important thing is to use the right equipment and I would suggest the following: a 2-gallon cast iron Dutch oven, a high BTU gas stove, and a large stainless steel chef's spoon.

Use high heat to preheat the Dutch oven and add the sausage. Using a chef's spoon or large spoon, constantly move the sausage from the bottom of the pot. Be careful not to burn the meat. (Normally I use Manda's sausage because it has little fat, however at this point you may want to drain off all of the excess grease to reduce the fat content from the dish.)

Add the thigh meat and brown the chicken on all sides. Again use the spoon to scrape the meat from sticking and burning to the bottom of the pot. Browning the sausage and chicken meats should take 20 minutes. Be careful not to over cook the thigh meat to the point that it shreds.

Lower the heat to medium and add the onions and garlic; sauté for about 15 minutes or until the onions are very limp and "clear". Scrape the bottom of the pot to remove all the "graton". This is where the jambalaya gets its distinct brown color and taste.

Add the tasso, thyme, basil and black and white pepper. Simmer over low heat for 10 minutes. This will give the seasonings time to release their oils and flavors.

At this point the jambalaya concentrate can be transferred to smaller containers, cooled to room temperature, covered and refrigerated for future use. (This is what we do commercially; it allows the seasonings to marry.)

When you are ready to cook the jambalaya, add the stock to the concentrate and bring to a rolling boil. Add the rice, reduce the heat to medium and gently break up the rice. Using the stainless steel paddle, continue to insure that the rice is not sticking to the bottom of the pot; this is very important!

After about 5 minutes, fold in the parsley. Continue to scrape the pot to insure that no rice sticks to the bottom. When the jambalaya returns to a boil, reduce heat to the lowest possible setting and simmer, covered, for at least 25 minutes. Do not remove the cover while the rice is steaming.

Campfire Fajitas

Steve

- 1 pound boneless, skinless chicken breasts (Steak works well too)
- 1 large green bell pepper
- 1 large red bell pepper
- 1 medium yellow onion (White Onion may be more authentic)
- 5 cloves garlic, minced
- 1/2 cup olive oil
- 1 tablespoon salt
- 1/2 teaspoon ground cayenne pepper (I prefer fresh chopped Serrano peppers to taste)
- 1 tablespoon dried cilantro (I prefer fresh cilantro)
- 1 tablespoon dried oregano (a must)
- 1 teaspoon ground cumin (a must for me and you, if you like this smoky earthy Mexican flavor)
- 2 tablespoons liquid smoke (a must if you really want the smoke flavor else it can be skipped)
- 1 lime (fresh lime is a must as it is a Mexican culture food staple to put the pizzazz in the fajitas at end to have a fresh finish)
- 2 tablespoons Butter
- flour tortillas (corn tortillas maybe a good choice as well)
- Guacamole
- sour cream
- shredded cheese (Mexican three cheese mix works fine or some sharp cheddar for that flavor)

At home: Slice chicken into 2-3 inch strips, place in a large zipper bag, add olive oil, garlic, liquid smoke and spices, and refrigerate. De-seed and core the peppers, slice them into 2-3 inch strips as well, then do the same with the onion.

Place all of these together in an air-tight container and refrigerate.

At camp: Get a hot fire going and place the chicken across the campfire grate or CI grill. While the chicken is cooking, in a large skillet melt the butter and add the vegetables. sauté over medium heat, until the onions become translucent. Combine everything in a flour tortilla and enjoy!

Capt'n Crunch Chicken

Cobbler Gobbler

10" cast 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 - Boneless Chicken Breast/Tenders
- 1 oz - 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 (3-5 minutes). Drain and serve with Creole or Honey Mustard.

Cast Iron Fried Chicken

Paul

Marinade

- 500ml buttermilk
- 175g natural yogurt
- 1tsp. parsley, garlic powder, chicken stock powder

Coating

- 1-1/2 cup all purpose flour
- 1 cup self-rising cake and pastry flour
- 1 heaping tbsp corn starch
- 3 tbsp corn meal
- 3 tsp Italian dressing dry mix
- 1 tsp tarragon
- 2 tsp paprika
- 2 tsp parsley
- 1 tsp cumin
- 1 tsp ginger
- cut up chicken - 4 thighs, 6 drumstick and 1 breast



Marinate chicken in fridge for 24 hrs.

Remove from fridge about an hour before frying. Place on rack to drain.

As the chicken will still be covered in buttermilk - dredge in coating mixture and place on a wax-paper lined cookie sheet. Let sit for 10-15 minutes. Beat three eggs. Dip in egg and dredge chicken a second time in the coating mix. Return to cookie sheet and place in fridge for 10 minutes.

Cook at 350° F in oil until done.

Chicken ala Queen (Gluten Free)

greespeedoman

- 2 lbs of cubed fresh chicken
- 4 cups of uncooked Macaroni (corn noodles for me)
- 1 chopped yellow onion
- 1/2 cup vegetable oil
- 1 quart canned tomatoes (ours are home canned)
- 2 1/2 cups of water
- 1 cup shredded extra sharp cheddar
- Salt and pepper to taste



Preheat 10" Dutch Oven to 350° F.

Once ready, pour the oil into the Dutch oven and let it heat up. When the oil is warm, dump in the onions and dry macaroni noodles. This will soften the onions and crisp the macaroni to add some crunch to the dish. Plus it will keep the macaroni from falling apart when cooked. Once the macaroni starts to change color, dump in the chicken and stir until the chicken starts to change color.

Then dump in the water, tomatoes, salt, and pepper. Stir until well mixed. Put the lid on the Dutch oven and leave to boil for 10-15 minutes. At the end of the 10-15 minutes, remove the Dutch oven from the coals, take the lid off and sprinkle the cheese on top. Replace the lid and let sit for 2-3 minutes or until the cheese is melted.

Chicken and Rice

cliffmeister2000

- 1 cup rice (uncooked)
- 1 soup can water
- 1 can cream of mushroom soup
- 1 whole chicken cut up
- 1 can cream of chicken soup
- 1 can cream of celery soup

Combine soups, water and rice--pour into cake pan that has been sprayed with Pam.

Lay chicken pieces on top, season (I used salt, pepper, celery salt and paprika).

Bake at 300 degrees for 2 hours.

Chicken Breasts In Orange Sauce

Corona~Barb

- 6 boneless, skinless chicken breasts
- 1 envelope onion soup mix
- 1/4 cup fresh thyme leaves
- 1/2 cup sliced onions
- 1 Can frozen orange juice concentrate -- (6 oz.) undiluted



Place chicken in 12" dutch oven. Combine soup mix and thyme and sprinkle over chicken. Lay onion slices over that and spoon orange juice on top. Cook for 45 minutes at 350° F until chicken is done.

You could also cut the chicken into bite-size pieces and it would be done quicker, maybe 30 minutes.

Chicken Cordon Bleu #1

Charlee Turner

- Boneless skinless chicken breasts
- Lean sliced ham
- Sliced Swiss Cheese (Or grated)
- 1 egg
- 1/2 c milk
- flour
- Italian bread crumbs
- salt and pepper
- butter



I deliberately did not give amounts. For "smallish" breast pieces, one per person. For larger breasts, it's a judgment call.

Mix the egg and milk until frothy, set aside.

Pound the chicken with a meat mallet until about 1/4 inch thick. Layer on ham slices to cover the flattened chicken. Layer on Swiss cheese slices or put on a layer of grated Swiss cheese about 1/4 inch thick.

Roll the chicken breast, secure if needed with toothpicks. Roll the breast in flour, dip in flour, rolling to cover. Dip into egg wash and then into Italian bread crumbs.

Place into Dutch oven, dot with butter. Bake at 350 degrees for 1/2 hour or 45 minutes.

To reduce calories, I did not use the butter, used extra lean ham and fat free Swiss cheese.

Chicken Cordon Bleu #2

bigfoote

- 4 chicken breasts skinless and boneless
- 4 thin slice smoked ham
- 4 slices Swiss cheese
- 1/4 cup all-purpose flour
- Kosher salt and freshly ground black pepper
- 1 cup Italian bread crumbs
- 4 sprigs fresh thyme, leaves only
- 1 clove garlic, peeled and finely minced
- 2 tablespoons unsalted butter, melted
- 2 eggs
- Extra-virgin olive oil



Preheat oven to 350 degrees F.

Lay the chicken breast between 2 pieces of plastic wrap. Using the flat side of a meat mallet, gently pound the chicken to 1/4-inch thickness. Remove the top sheet of plastic and lay 1 slice of ham neatly over the top to cover the breast add on slice Swiss cheese on top of the ham. Tuck in the sides of the breast and roll up tight like a jellyroll inside the plastic wrap. Squeeze the log gently to seal and twist both ends tight to form a nice log. Repeat with remaining chicken.

Season the flour with salt and pepper. Mix the bread crumbs with thyme, garlic and kosher salt, pepper, and melted butter. The butter will help the crust brown. Beat together the eggs and season so the flour, the eggs and the crumbs are all seasoned.

Remove the plastic wrap. Lightly dust the chicken with flour, dip in the egg mixture and gently coat in the bread crumbs. Lightly coat a baking pan with olive oil and carefully transfer the roulades onto it. Bake for 20 to 25 minutes until browned and cooked through.

Chicken Cordon Bleu with Bacon Wrap

Oysterpot

- 4 skinless, boneless chicken breast halves
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper
- 6 slices Swiss cheese
- 4 slices cooked ham
- 1/2 cup seasoned bread crumbs
- 4 slices of bacon



Preheat oven to 350 degrees F (175 degrees C). Coat a 7x11 inch baking dish with nonstick cooking spray.

Pound chicken breasts to 1/4 inch thickness.

Sprinkle each piece of chicken on both sides with salt and pepper. Place 1 cheese slice and 1 ham slice on top of each breast. Roll up each breast, and secure with a toothpick. Place in baking dish, and sprinkle chicken evenly with bread crumbs.

Bake for 30 to 35 minutes, or until chicken is no longer pink. Remove from oven, and place 1/2 cheese slice on top of each breast. Return to oven for 3 to 5 minutes, or until cheese has melted. Remove toothpicks, and serve immediately.

Chicken Enchilada Ring #1

woodbutcher

14" Dutch Oven.

- 2 cups cooked shredded chicken
- 1 cup cheddar cheese
- 1 small can chopped Chiles, undrained
- 1 cup sour cream
- 1 cup re fried beans
- 1 package taco seasoning
- 2 packages of crescent rolls



NOTE: I added 1 medium onion sautéed and 1 small can of chopped black olives.

Stir together chicken, cheese, chilies, sour cream, re fried beans and taco seasoning. Unroll crescent dough and separate triangles. Arrange them in the dutch oven, making a circle with wide ends overlapping in the center and points toward outside. Spread chicken mixture evenly onto widest end of each triangle. Bring points of triangles up and over filling and tuck under wide ends of dough at the center of the ring.

Bake at 375 degrees for 20 to 25 minutes. Serve with salsa and sour cream, if desired. Serves 6.

Chicken Enchilada Ring #2

tapone

- 2 cans cooked chicken
- 1 cup sour cream
- 1 can refried beans

- 1 4oz. can chopped green chiles
- 1 pkg. taco seasoning
- 1 c shredded cheddar cheese
- 2 pkgs. crescent rolls (Pillsbury, etc.)

Mix ingredients in a mixing bowl.

Arrange crescent rolls in the bottom of a 12" Dutch Oven, wide sides on the bottom with the points up the side of the DO. Spread filling on the bottom and then tuck the points of the rolls into the bottom dough.

Bake at 350 degrees until the rolls are golden brown. About 30 minutes.

Serve with Mexican rice, sour cream, salsa, sliced black olives, etc.

Can add this to some cooked Italian sausage and serve over pasta. Sprinkle with Italian parsley and Parmigiano-Reggiano cheese. Quick, fast and easy.

Chicken Fajitas

jeepdad

Serves: 4

Chicken Fajita Marinade

- 1/3 cup orange juice
- 1/4 cup lime juice
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 2 garlic cloves, minced
- 1/4 cup chopped cilantro
- 2 teaspoons Worcestershire sauce
- 1 1/2-pounds boneless skinless chicken breasts
- 1 tablespoon canola or vegetable oil
- *I added a cap full of vinegar to offset the lime juice.

Vegetables

- 1 tablespoon canola or vegetable oil
- 3 bell peppers
- 2 onions
- 1 garlic clove, minced (I added 5-6 cloves)
- 1 whole jalapeño, seeded and minced (I had a boatload of jalapeños)

Serving

- 12 tortillas, warmed
- Shredded lettuce
- Sour cream
- Guacamole
- Pico De Gallo (I used homemade salsa)



Depending on how thick the chicken breasts are, you may need to slice them in half horizontally, creating two thinner breasts. Each halved breast needs to have a center thickness of 1/2-inch to 3/4-inch. If the chicken breasts are already on the thinner side, leave them and continue to the next step.

Whisk together the orange juice, lime juice, chili powder, cumin, salt, minced garlic, cilantro and the Worcestershire sauce in a medium bowl. Add the chicken and nestle into the marinade. Cover bowl with plastic wrap then let chicken sit at room

temperature for 30 minutes to 1 hour. You can marinate the chicken for longer. To do so, cover the chicken then let chicken sit in the refrigerator up to 8 hours. Then, about 30 minutes before cooking, remove them and let sit at room temperature to take the chill off.

Heat a large heavy-bottomed frying pan or cast-iron skillet over medium heat. Then, add 1 tablespoon of the oil.

Now, remove the chicken from marinade by lifting out and shaking a little to remove any extra liquid. Lay chicken into the pan. Depending on how wide the pan is, you may need to cook the chicken in two batches. Fit as many chicken breasts into the pan so that there is about 1/2-inch between pieces.

Cook chicken 2 to 3 minutes until browned, flip chicken then cook another 2 to 3 minutes so that the second side becomes browned. Check chicken for doneness by either cutting into a breast or checking the internal temperature, which should read 165 degrees F. If the chicken is not done, continue to cook until it is.

Remove chicken to a clean plate then cover with aluminum foil.

Add the second tablespoon of oil to the pan then add bell peppers and onions. Cook about 2 minutes without stirring so that the vegetables start to brown. Stir then cook another 2 to 3 minutes, until the vegetables have wilted, but still have a little crunch. Add garlic and jalapeño (if using) and cook for 1 minute.

Slice chicken against the grain into strips. Then, nestle on top of the vegetables. Serve immediately with tortillas and your favorite fajita toppings.

Chicken Lasagna

Outpost Jim

- 1 1/2 - 2 lbs diced chicken breast
- 1/4 cup margarine or Extra Virgin Olive Oil
- 2-3 cloves minced garlic to taste
- 2 tsp lemon juice
- 1/2 cup flour
- 3 tsp chicken bullion
- 4 cups milk
- 1/4 cup Parsley
- 3/4 cup grated Parmesan cheese
- 3 cups shredded mozzarella cheese
- 24 oz. ricotta cheese or cottage cheese
- salt and pepper to taste
- 11 lasagna noodles *



Place margarine or olive oil into a pre-heated 12” camp oven and brown chicken with garlic, salt and pepper. When chicken is done, add lemon juice, flour, milk and bullion and mix. Reduce heat to medium (about 8-9 coals), add parsley and stir mixture constantly until it thickens and begins to boil. Remove chicken sauce mixture to another bowl.

With bottom of Dutch oven coated with some sauce, add 1 layer of noodles breaking to fit cover with 1/3rd ricotta, 1/3rd Parmesan, 1/3rd sauce and 1/3rd mozzarella. Repeat layering 2 more times finishing with the mozzarella cheese.

Bake at 325 to 350F (12 coals on the bottom, and 12 coals on top) for 1 hour or until cheese is bubbling. Let stand for 10 minutes before serving.

*you can pre-cook noodles, or use raw but add 1 1/2 cups of warm water to the outer edge of recipe just before baking.

Chicken, Moroccan Style

cliffmeister2000

- 3 medium onions, sliced
- 2 tablespoons vegetable oil
- 1 broiler-fryer chicken (2 1/2- to 3-pound size), cut up
- 1 can (8 ounce size) tomato sauce
- 1 cup water
- 2 medium carrots, cut into 2-inch slices
- 2 teaspoons salt
- 1/2 teaspoon chili powder
- 1/2 cup bulgur or instant barley
- 3 medium sweet potatoes, cut into 1/2-inch slices
- 1 can (16 ounce size) garbanzo or kidney beans
- 1/2 pound pepperoni, cut into 1/2-inch slices, or fully cooked ham, cut up



Cook and stir onions in oil in Dutch oven until tender; remove onions. Brown chicken pieces in Dutch oven, adding more oil if necessary; drain.

Return onions to Dutch oven. Stir in tomato sauce, water, carrots, salt and chili powder. Heat to boiling; reduce heat. Cover and simmer 30 minutes.

Stir bulgur into liquid in Dutch oven, lifting chicken if necessary. Add sweet potatoes and beans (with liquid). Heat to boiling; reduce heat.

Cover and simmer until sweet potatoes are tender, 25 to 30 minutes. Add pepperoni; heat until pepperoni is hot.

Chicken in Butter

bigfoote8

- 2 each chicken -- cut in pieces
- 3 pounds margarine or butter
- Lawry's seasoning salt

Cut chicken in pieces, sprinkle with seasoning salt (on both sides). Start by melting 2 pounds of butter. Add the chicken to the melted butter in Dutch oven. Add more butter to cover chicken (a cube at a time). Cook for approximately 2 hours or until the chicken starts to fall off the bones cook at a light simmer at 300 degrees.

The chicken goes great with cowboy potatoes!



Chicken in Peanut Sauce

cliffmeister2000

Serve with fried sliced plantains, chopped raw peanuts, chutney, chopped tomatoes, diced green pepper, chopped onion and diced cucumber.

- 1 1 ounce can anchovy fillets
- 2 tablespoons peanut oil or vegetable oil
- 1 2 1/2 to 3 pound broiler-fryer, chicken, cut up
- 1 cup hot water
- 2 tablespoons tomato paste

1 14 1/2 ounce can whole tomatoes, with liquid
1 medium onion, sliced
1 clove garlic, finely chopped
3 to 4 dried chiles, crumbled
1 tablespoon chopped candied ginger or
1/4 teaspoon grated ginger root
1 1/2 teaspoons chili powder
1/2 teaspoon salt
1 to 1 1/2 cups crunchy peanut butter
Whole chiles

Drain oil from anchovies into Dutch oven; add peanut oil. Heat until hot. Cook chicken over medium heat until brown on all sides, about 15 minutes.

Remove chicken. Drain fat from Dutch oven.

Heat anchovies, water, tomato paste, tomatoes, onion, garlic, dried chiles, ginger, chili powder and salt to boiling in Dutch oven; reduce heat. Cover and simmer 10 minutes.

Add chicken; cover and simmer 45 minutes.

Stir some of the hot liquid into peanut butter; stir back into chicken mixture. Turn chicken to coat with sauce. Cover and cook until chicken is done - 10 to 15 minutes.

Garnish with whole chiles.

Yields 8 servings.

Chicken Paprika

Mike B

8 chicken thighs
3 tbsp oil
1 medium onion, thinly sliced
1 tsp pepper
1 tsp salt
1 tbsp + 1 tsp paprika
2 tsp minced garlic
1/2 cup flour
1 can chicken broth
1 pint sour cream
12" or 14" Dutch oven



Remove some of the fat from the chicken thighs, but leave the skin on. In a bowl, mix the flour, salt, pepper and 1 tablespoon paprika together.

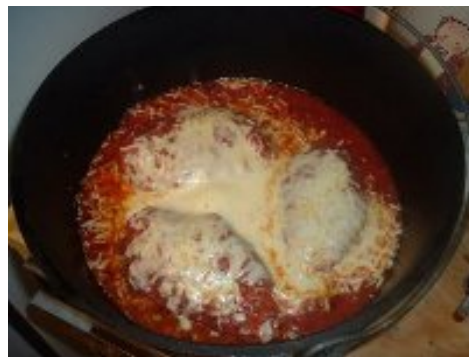
In the Dutch oven, heat the oil and sauté the onion slices until they are limp. Remove the onions, then coat each chicken thigh with the flour mixture and sauté them until they are brown. Remove the oil and rendered chicken fat. Add the onions, chicken broth and garlic. Salt and pepper to taste, then cover the Dutch oven and cook at 350° F for 40 minutes or until the chicken is thoroughly cooked. Mix one teaspoon paprika into the sour cream, then add it to the chicken and mix. Cook another 10 minutes.

Serve this with either rice or noodles. I prefer Basmati rice because of its nutty flavor.

Chicken Parmesan

Outpost Jim

- 4 boneless, skinless chicken breasts
- 1/2 cup breadcrumbs (plain or seasoned)
- 1/4 cup flour
- 1/4 cup Parmesan cheese
- 1 egg beaten
- 3 tbsp olive oil
- 1 20 oz jar spaghetti sauce
- 8 oz shredded mozzarella cheese



Pre-heat a 12" Dutch oven over 14 to 16 coals and add olive oil.

In a bowl, mix the breadcrumbs, flour and Parmesan cheese. Rinse and clean chicken breasts with cold water and pat dry. Dip chicken breast in egg and then roll in breadcrumb mixture.

Place coated chicken breasts in Dutch oven and brown 3 to 5 minutes on each side. Remove all but 6 or 8 coals from bottom of oven, pour spaghetti sauce over chicken breasts and cover with 12 or so coals on lid and let simmer for 40 minutes.

Spread mozzarella cheese over top for the last 5 or 10 minutes and let melt.

Serve with buttered noodles and dinner rolls.

Chicken Parmesan #2

1960HikerDude

Breading Mixture

- 1 cup dry bread crumbs
- 1/4 cup grated Parmesan cheese
- 1 1/2 Tbs. Italian seasoning
- 1 Tsp. garlic powder
- 1 Tsp dry parsley flakes
- 1/4 Tsp. salt
- 1/8 Tsp pepper

- 2 chicken breasts pounded flat to about 1/2 inch thick
- 1/2 cup flour
- 1 egg, beaten
- 1 Tbs. milk
- Vegetable oil
- 24 oz pasta sauce
- 3/4 cup shredded mozzarella cheese
- 1/4 cup Parmesan cheese, grated
- Hot cooked pasta

In a shallow bowl combine the ingredients for the breading mixture. In a second shallow bowl, combine the egg and milk. Put the flour in third shallow bowl. Coat each piece of chicken in flour, then in the egg, and finally in the breading mixture.

Heat the oil in a 10" Dutch oven using bottom heat. Brown both sides until breading turns golden brown. Remove the chicken, drain the excess oil from the pot and CAREFULLY wipe the inside with paper towels.

Add pasta sauce to pot. Add chicken breasts, Top with mozzarella and Parmesan. Bake at 350 Deg. F for 30 minutes using 7

coals on the bottom and 14 on top. Serve over hot cooked pasta. Garnish with fresh parsley sprig. Serves 2

Chicken Saltimbocca

jeepdad

Buy cutlets that are approximately 5 to 6 inches long. If the tip is too thin, trim back 1 to 2 inches to make the cutlet of uniform thickness. If cutlets are unavailable, you can make your own with four (8-ounce) boneless, skinless chicken breasts. Although whole sage leaves make a beautiful presentation, they are optional and can be left out. Make sure to buy prosciutto that is thinly sliced, not shaved; also avoid slices that are too thick, as they won't stick to the chicken.

- 1/2 cup unbleached all-purpose flour
- Ground black pepper
- 8 thin-cut, boneless, skinless chicken cutlets (about 2 pounds), trimmed of ragged edges as necessary (see note)
- 1 tablespoon minced fresh sage leaves , plus 8 large leaves (optional)
- 8 thin slices prosciutto , cut into 5- to 6-inch-long pieces to match chicken (about 3 ounces)
- 4 tablespoons olive oil
- 1 1/4 cups dry vermouth or white wine
- 2 teaspoons juice from 1 lemon
- 4 tablespoons unsalted butter , cut into 4 pieces and chilled
- 1 tablespoon minced fresh parsley leaves
- Table salt



Adjust oven rack to middle position and heat oven to 200 degrees. Combine flour and 1 teaspoon pepper in shallow dish.

Pat cutlets dry with paper towels. Dredge chicken in flour, shaking off any excess. Lay cutlets flat and sprinkle evenly with minced sage. Place 1 prosciutto slice on top of each cutlet, pressing lightly to adhere; set aside.

Heat 2 tablespoons oil in 12-inch skillet over medium-high heat until beginning to shimmer. Add sage leaves (if using) and cook until leaves begin to change color and are fragrant, about 15 to 20 seconds. Using slotted spoon, remove sage to paper towel-lined plate; reserve. Add half of cutlets to pan, prosciutto-side down, and cook until light golden brown, 2 to 3 minutes. Flip and cook on other side until light golden brown, about 2 minutes more. Transfer to wire rack set on rimmed baking sheet and keep warm in oven. Repeat with remaining 2 tablespoons oil and cutlets, then transfer to oven to keep warm while preparing sauce.

Pour off excess fat from skillet. Stir in vermouth, scraping up any browned bits, and simmer until reduced to about 1/3 cup, 5 to 7 minutes. Stir in lemon juice. Turn heat to low and whisk in butter, 1 tablespoon at a time. Off heat, stir in parsley and season with salt and pepper. Remove chicken from oven and place on platter. Spoon sauce over cutlets before serving.

Chicken Sate with Peanut Sauce

jeepdad

Sate

- 1 lb boneless chicken breasts cut into thin strips
- 1 Tablespoon brown sugar
- 2 1/2 Tablespoons soy sauce
- 2 teaspoons grated ginger
- 1 teaspoon grated Lime peel
- 1/2 teaspoon crushed red pepper
- 2 garlic cloves, minced



Mix sate sauce ingredients and combine with chicken. Let stand at least 10 minutes. When ready to grill, thread on skewers

and grill about 5 minutes a side.

Peanut Sauce

- 1 Tablespoon brown sugar
- 1 1/2 Tablespoons soy sauce
- 1 Tablespoon fresh Lime juice
- 2 Tablespoons peanut butter
- 1/4 teaspoon crushed red pepper
- 1 garlic clove, minced

Mix and serve.



Chicken Sausage Jambalaya

Corona~Barb

- 1 Tbs 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 Tbs butter
- 2 Tbs 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.

Chicken Supreme With a Harvest Twist

bigfoote8

- 1 cube butter
- 3 each skinless - boneless chicken breasts
- 6-8 each red potatoes -- quartered
- 3 each carrots -- skinned and sliced
- 1 large red onion -- chopped
- 1 26 ounce can cream of mushroom soup
- 1 26 ounce can cream of chicken soup
- 1 Tablespoons Lawry's seasoning salt
- 1 teaspoon garlic salt
- 1 teaspoon black pepper

Melt butter in Dutch oven, and brown chicken breasts. Add potatoes, carrots, and onion, simmer until onion starts to clear. Next add cream of mushroom soup, cream of chicken soup, seasoning salt, garlic salt, and pepper.

Bake at 350 degrees for 30 minutes, then add the Harvest Twist:

- 1 yellow zucchini chopped
- 1 green zucchini chopped
- 1 summer zucchini chopped
- 2 celery stalks of celery sliced
- 1 bell pepper chopped
- 1 head of broccoli chopped

Continue baking for another 20 minutes.

Chicken Taco Cornbread Pie

Corona~Barb

- 2 Tbs oil
- 3 lb. boneless, skinless chicken breasts, cut into bite-sized pieces
- 1 large green pepper, chopped
- 1 onion, chopped
- 2 cloves garlic, minced
- 2 pkg. (1-1/4 oz.) taco seasoning mix
- 1 1/2 cups water
- 2 cups shredded Cheddar Cheese
- 2 pkg (8-1/2 oz.) corn muffin mix

In a 12" dutch oven, cook chicken and drain. Add green pepper, onions, garlic, seasoning mix and water, mixing well. bring to boil and simmer 10 minutes, stirring occasionally. Sprinkle with cheese. Prepare muffin mix as directed on package; spoon on top, covering cheese layer. Bake at 350° F for 30 minutes until golden brown. Let stand 5 minutes before serving.

Chicken & Vegetable Au Gratin

BIGRT

- 2 lbs cubed chicken breast
- Variety of cubed vegetables 3/4" square

Potato
Sweet potato
Carrots
1 large diced onion
cup of peas
cup of beans
can of creme of chicken soup
4 tablespoons of mayonnaise
1 cup of milk
cup of grated tasty cheese
1/2 cup of bread crumbs

Parboil carrots, potato, sweet potato. (for about 15 minutes in a saucepan)

Heat 3 or 4 spoons of olive oil in a hot camp oven. Add the onion and stir occasionally till golden. Add the cubed chicken and brown it. Add the vegetables that were parboiled. Add the greens.

Combine the mayonnaise, cup of milk and the creme of chicken soup and then pour it over the chicken and vegetables.

Put the lid on the oven and place over a bed of med to hot coals (don't let it burn). Allow to cook for about 25 minutes (usually till veges are done). Sprinkle the bread crumbs over the meal, then sprinkle the cheese over.

Return the Dutch oven with lid on over a moderate heat. Place a good shovel of hot coals on the lid to brown for about 3-5 minutes.

Should now be ready to serve.

Chicken Wings

John

1 cup soy sauce
1 cup water
1/4 cup oil
1/4 cup sugar
1/4 to 1/2 cup pineapple juice
1 teaspoon vinegar
1 teaspoon garlic powder
1 teaspoon ginger



Mix ingredients and marinade wings in mixture overnight.

Put on a cookie sheet or in a single layer in a dutch oven. Bake at 350 degrees for 1 to 1 1/2 hours depending on how brown you like them.

Chimichangas

bc toys

8 flour tortillas
2 cups of cooked chicken
8oz Philly cream cheese
8oz bag Monterey jack cheese
8oz bag cheddar cheese
1 1/2 Tbsp taco seasoning

1 can chiles drain use to taste
salsa on side

In a bowl mix Philly cheese, Monterey cheese, 1/2 cheddar cheese, chiles, taco season and cooked chicken. Mix well, then put into tortillas and roll up. Place them face down in the Dutch oven and bake at 350 about 30 minutes, until the tortillas start to turn brown. Took 2-12" Dutch ovens, 4 tortillas in each oven.

Cilantro Pesto Chicken

justmike

Marinade

3 tbs chopped walnuts
5 large cloves garlic
3/4 cup extra virgin olive oil
3 cups fresh cilantro (leaves and soft stems)
3 cups fresh parsley (leaves and soft stems)
2 tbs cayenne pepper

Breading

6 cups flour
12 egg whites
1 1/2 cups corn starch
1tbls. baking soda (for browning)
3/4 cup butter milk
sea salt
fresh ground pepper
cayenne pepper



Marinade

Grind walnuts, and garlic in a food processor. Then add cilantro, and parsley and chop down a bit. Add oil, a little at a time while pulsing processor. Then puree to a fine, fairly thin paste (add more oil if needed). Add cayenne pepper and blend once more.

In a ziplock bag, mix chicken (I did about 3 lbs.) and marinade, and put it in the fridge for 24 hours.

I used a 3 step breading process.

1st dish: 3 cups flour, lots of salt and pepper (I didn't measure)
2nd dish: egg whites, beaten until bubbly.
3rd dish: remaining flour, salt, soda and pepper then mix together.

Slowly add and stir in butter milk until it looks crumbly.

I deep fried it at 350° F for 15 minutes on medium high heat, flipping it half way through the cooking cycle. Then returning the heat to 350 before starting another batch.

Clucks n' Spuds

Guard Dog

8-10 naked chicken breasts (boneless/skinless)
1/2 lb. bacon
2 med. onions
1 1/2 cups fresh mushrooms

12 medium potatoes
1 can cream of chicken soup
1 can cream of celery soup
1 cup sour cream
3 cups grated cheddar cheese
1 1/2 tsp seasoning salt
1 1/2 tsp poultry seasoning
1/2 tsp garlic salt
salt & pepper (to taste)

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 and remaining seasonings. Cover and cook at 350° F for 1 hour.

When done, cover top w/ grated cheese and replace lid until cheese is melted.

Coconut Chicken and Vegetables

Derek Bullock

1 lb. (1/2 kilo) chicken thigh fillets
1 cup of peas
couple of potatoes cut in chunks
carrot cut in chunks
chopped garlic - as much as you like
1 large chopped onion
4 tablespoons tomato paste
12 oz. (350 gm) can coconut cream
1 cup water
corn flour to thicken
salt and pepper to taste



Cut chicken in bite size pieces. Place chicken, peas, potatoes, carrots and onion in camp oven. Mix together coconut cream, tomato paste, garlic and water. Pour over other ingredients in camp oven. Season with salt and pepper.

Cook in 12" camp oven for about an hour. Thicken with corn flour and serve on a bed of rice.

Crispy Cheddar Chicken

bc toys

2 lbs chicken tenders or 4 large chicken breasts
2 sleeves Ritz crackers
1/4 teaspoons salt
1/8 teaspoon pepper
1/2 cup whole milk
3 cups cheddar cheese, grated
1 teaspoon dried parsley

Sauce:

1 10 ounce can cream of chicken soup
2 tablespoon sour cream

2 tablespoon butter

Crush crackers. If using chicken breasts and not tenders, cut each chicken breast into 3 large pieces. Pour the milk, cheese and cracker crumbs into 3 separate small pans. Toss the salt and pepper into the cracker crumbs and stir the mixture around to combine. Dip each piece of chicken into the milk and then the cheese. Press the cheese into the chicken with your fingers. Then press the cheesy coated chicken into the cracker crumbs and press it in.

Spray a 9×13 pan with cooking spray and lay the chicken inside the pan. Sprinkle the dried parsley over the chicken. Cover the pan with tin foil and bake at 400 degrees for 35 minutes. Remove the tin foil, bake for an additional 10-15 minutes, or until the edges of the chicken are golden brown and crispy.

In a medium sized sauce pan combine the cream of chicken soup, sour cream and butter with a whisk. Stir it over medium high heat until the sauce is nice and hot. Serve over the chicken.

Dan's Chicken Schnitzel

jeeptad

Prep Time: 15 min Cook Time: 20 min

Serves: 4 serving

- 2 bone-in chicken breasts
- 3/4 cup flour
- 2 large eggs beaten
- 1 cup plain breadcrumbs (I used Panko)
- Kosher salt, to taste (I used reg salt)
- Freshly ground black pepper, to taste
- 1/4 cup canola oil
- 2 tablespoons unsalted butter (I used salted butter)
- 1 (8-ounce) package sliced mushrooms
- 1 teaspoon chopped garlic (I used more garlic)



Slice each thick boneless breast in half lengthwise. Put them between pieces of plastic wrap and pound them with a mallet or a small skillet until they are 1/4-inch thick.

Set up a breading station with three pie plates or shallow dishes. Put the flour in one and season it with a generous pinch of salt and pepper.

Take the eggs beaten with 2 tablespoons of water in another, and the breadcrumbs in the third. I stirred in about 2 tbsps. of chopped herbs (I used parsley and thyme but you can use other herbs that you think will go well with chicken).

Dredge the chicken pieces in the flour, then the egg wash, then the breadcrumbs. Set aside.

In a large skillet over medium heat, add the oil. When the oil is hot, add the chicken in 1 layer and cook until it is golden brown and crispy, about 4 minutes per side. Drain on paper and keep warm while you make the shrooms.

In another skillet over medium heat, add the butter. When it is melted, add mushrooms and season them with salt and pepper. Cook until they are browned, about 6 minutes. Add the garlic and cook for a couple mins.

Serve the Schnitzel with the shrooms poured over the top, or on the side. And gravy of course.

Dutch Oven Chicken and Rice

Black Iron Chef

- 10-12 boneless skinless chicken breasts
- 3 cups rice
- 2 cans of Golden Mushroom soup

- 4 cups water
- 1 package of Lipton's Golden Onion dry soup mix

Mix ingredients together in Dutch oven. Put in chicken and stir. Cook until rice has absorbed all the moisture, stirring occasionally, for approximately 45 minutes, depending on the ambient conditions this will take anywhere from 35 to 50 minutes to fully cook. Use 10 coals on bottom and 12 on top.

Serves 10 to 12 persons.

Dutch Oven Chicken and Rice 2

jeepdad

- 6 boneless skinless chicken breasts cut up
- 1.5 cups rice
- 1 can of Cream of Mushroom soup
- 2 cups water (I used one can of chicken broth instead)
- 1 package of Lipton's Golden Onion dry soup mix

Mix ingredients together in Dutch oven. Put in chicken and stir.

Cook until rice has absorbed all the moisture, stirring occasionally, for approximately 45 minutes, depending on the ambient conditions this will take anywhere from 35 to 50 minutes to fully cook.

Use 10 coals on bottom and 12 on top.



Dutch Oven Chicken Enchiladas Verdes

Mike B

- 1 lb. cooked, shredded chicken (thighs are preferable, but any part will work)
- 12 regular corn tortillas (taco-sized)
- 2 cans enchilada verde sauce (you can also add a can of salsa verde for more kick)
- 1 can sliced olives
- 16 oz. shredded cheddar or Mexican-style cheese

Heat the enchilada sauce in a sauce pan until it is warm, but not hot. Thoroughly drench a corn tortilla in the sauce and put it in the dutch oven. Put some chicken, cheese and olives in a straight line down the center of the tortilla and roll it up. Place it seam down against the edge of the oven. Repeat this with all the corn tortillas, or until you run out of space in the dutch oven.

Scatter the remaining chicken over the top of the enchiladas. Pour the remaining enchilada sauce over the enchiladas. Cover with the remaining olives and the remaining cheese. Bake at 300 degrees for 30 minutes, until bubbly. Best served with Spanish rice and beans.



Dutch Oven Chicken Wings

1960HikerDude

4 Pounds Chicken Wings
2 tablespoons butter
1/2 cup soy sauce
2 tablespoons ketchup
1 cup honey
3 cloves finely diced garlic
1 tablespoon grated fresh ginger
1 tablespoon Tabasco sauce
salt and pepper to taste
2 table spoons cornstarch
2 table spoons water

Optional

sesame seeds
Fresh parsley



In a small Dutch oven or sauce pan combine butter, soy sauce, ketchup honey, garlic, ginger, Tabasco sauce. Add salt and pepper to taste. Mix cornstarch and water and add it to the sauce pan. Give it all a good mix. Simmer using bottom heat for about 15 minutes until it thickens.

While the sauce simmers, line a 12 inch Dutch oven with heavy duty aluminum foil. Add chicken wings to the Dutch oven. Pour the thickened sauce over the wings. Bake using 9 coals beneath and 18 coals on top for about 45 minutes.

Place thin spacers between the pot and the lid, to allow the oven to vent. Place additional coals on the lid. Cook for an additional 45 minutes or until the wings caramelize,

Optional: Garnish with sesame seeds and fresh parsley. Serve and enjoy.

Dutch Oven Fried Chicken, Wrapped in Bacon

bigfoote8

12" Dutch Oven. 18-22 coals underneath, no coals on top, lid off.

1-1 1/2 lbs chicken Tenderloins
1 lb thick-sliced, peppered bacon (you can use thin, unpeppered, if you must)
Salt
Juice of 2-3 lemons
You'll also need some wooden skewers

Poke a skewer through the end of a bacon strip, then poke the skewer through the entire chicken tender. Then tightly wrap the bacon around the chicken, then poke a strip of bacon from the other side of the chicken, then wrap it tightly until both strips meet in the middle, mold bacon and chicken tender by hand. Then cut off skewers leaving small ends. Repeat on each chicken tender.

Then salt to taste, cook the bacon wrapped chicken on a medium heat for 20 to 25 minutes until the bacon is well browned, then add lemon juice and simmer for 5 to 10 minutes.

You can't go wrong with this one.

Dutch Oven Paella

cliffmeister2000

- 1/2 cup red wine
- 1/2 tsp saffron
- 1 1/2 tsp salt
- 1 1/4 tsp smoked paprika
- 1 tsp black pepper
- 6 skinless and boneless chicken thighs, each cut into thirds OR 2 lb firm tofu, pressed dry and cut into 1" slices
- 4 oz chorizo, thinly sliced OR 4 oz soy "chorizo style" sausage, thinly sliced
- 1 Tbsp olive oil
- 1 large onion, chopped
- 4 cloves garlic, minced
- 1 1/2 cups brown rice
- 2 cups vegetable broth
- 1 (14.5 oz) can diced tomatoes, undrained
- 1/3 cup chopped sun-dried tomatoes in olive oil
- 2 1/2 cups shelled peas, either fresh or frozen



Preheat the oven to 400 degrees F.

Mix together the wine and saffron, and set aside.

Stir together the salt, smoked paprika, and black pepper, and rub the spice mixture over the chicken or the tofu slices.

Coat a large Dutch oven or other oven-friendly skillet or pot with cooking spray, then brown the chorizo or soy-chorizo slices over medium-high heat for around 3 minutes. Transfer the chorizo or soy-chorizo to a plate.

Add the olive oil to the Dutch oven, then add the chicken or the tofu and cook until browned - approx. 4 minutes per side. Transfer the chicken or tofu to another plate.

Reduce the heat to medium, add the onion, and cook until translucent.

Add the garlic, and stir for 30 seconds.

Add the brown rice, and stir to coat.

Add the wine-saffron mixture and bring to a boil, scraping browned bits from the bottom of the Dutch oven.

Add the vegetable broth, the tomatoes with their juice, and the sun-dried tomatoes. Bring the mixture to a simmer, then stir in the chorizo or the soy-chorizo.

Place the chicken or the tofu gently atop the mixture in the Dutch oven.

Cover the Dutch oven, making sure the lid fits snugly, then transfer to the oven and bake until the rice is tender and most (but not all) of the liquid is absorbed - approx. 40 to 50 minutes.

Remove the Dutch oven from the oven, transfer the chicken or tofu back to a plate, and stir the peas into the rice mixture. Season to taste with salt and pepper.

Return the chicken or tofu back atop the rice mixture, then return the Dutch oven to the oven and cook for 10 more minutes. Serve warm.

Easy Chicken and Potatoes

MarkM

- 4-5 Chicken Breasts
- Large Can of Cream Of Chicken

Two Onions
7-9 Potatoes
Small bag of baby Carrots

In 12 inch Dutch oven pour half the can of Cream Of Chicken. Take the chicken breasts and place them in the bottom of the Dutch oven using them to spread the soup around. Slice potatoes and onions on top of chicken put in the carrots. Pour the remainder of the soup on the top with about a 1/4 a can of water. Cook with 8-9 briquettes on bottom and 12-14 on top. Stir and turn the pieces of chicken over after about 30 min. Cook until potatoes and carrots are done to your liking (about 1 to 1 1/2 hours).

Easy Chicken and Potato Bake

Outpost Jim

4 boneless skinless chicken breasts cut into bite size chunks
6-8 potatoes peeled and sliced
2-3 carrots peeled and sliced
Seasoned salt
Pepper
Parsley
1/2 onion diced
1 clove minced garlic
1/4 cup Extra Virgin Olive Oil
1 can cream of chicken soup
1/2 cup milk
1 cup sour cream

Put olive oil, onion and garlic into a 12" Dutch oven over 12 or so coals. Add chicken and season with seasoned salt and parsley while browning. In a separate bowl, mix the soup, milk and sour cream. Layer the potatoes and carrots evenly over chicken and season heavily with parsley, seasoned salt and pepper. Then pour soup mix onto chicken and potatoes. Bake at 350F (9 coals under and 15 coals on top) for 1 hour or until potatoes and carrots are done.

Enchilada-zagna

Polly Wog

Must be craving enchiladas lately, found this recipe on the Nestle Foods site. Another good way to use up leftover chicken. I baked it in a 12 inch regular DO with 12 coals on the bottom and about 24 on top. Was hot and bubbly in under 30 minutes. I added extra cheese on the top during the last 10 min. of cooking time. Would suggest letting it sit for a good 15 minutes before serving for the juices to be absorbed. Also overlapped 5 smaller sized corn tortillas to completely fill in each layer. You could really play with this dish, adding black beans, roasted vegetables or ground beef in place of the chicken.

2 to 3 cooked, boneless, skinless chicken breast halves, cut into small pieces (about 3 cups), divided
1 can (28 oz.) or 2 cans (15 oz. each) mild red enchilada sauce (I used one 19 oz. can of Old El Paso and it made plenty of sauce)
1 container (8 oz.) sour cream
1 can (12 fl. oz.) Evaporated Milk
2 cups (8-oz. pkg.) shredded cheddar cheese (plus a little more for the top)
1 can (4 oz.) diced green chilies
1 pkg. (12 tortillas) 7-inch corn tortillas



Preheat oven to 350° F. Grease 13 x 9-inch baking dish.

Combine enchilada sauce and sour cream in medium bowl. Combine evaporated milk, cheese and chiles in medium saucepan. Cook over medium heat, stirring constantly, until cheese has melted and mixture is smooth. Remove from heat.

Spread 1 cup enchilada sauce mixture on bottom of prepared baking dish. Layer with 4 tortillas, 1 cup enchilada sauce mixture, 1 1/2 cups chicken, 1 cup cheese sauce; repeat layers one more time, starting with tortillas. Top with remaining tortillas, enchilada sauce mixture and cheese sauce. Cover with foil.

Bake for 40 minutes. Uncover; cool for at least 10 minutes before serving.

Tips

Different brands of enchilada sauce may have different heat levels. A hotter enchilada sauce can be used if a spicier dish is desired.

Sliced black olives may be added to the layers.

E-Z Bacon Wrapped Chicken Breast

The Teardrop Nanny

2 chicken breasts; slit cuts in sides before cooking

4 asparagus stalks, uncooked and trimmed on the bottoms

2 pieces of uncooked bacon

Approximately 1/8 cup of shredded cheese split between the two pieces

1/2 cup of unsalted veggie or chicken broth for liquid base

(OR 1/2 c. of liquid drippings from one whole cooked chicken)

A pinch of each of these seasonings: onion salt, celery salt, & coarse black & red peppers*

*Seasonings listed above were the ones used in this recipe; adjust as suits your taste



It is important to use the liquid as it helps to "poach" cook the chicken, bacon, & asparagus

Pre-heat an 8 inch Dutch oven to 325 degrees F (10 coals on top, 5 on the bottom)

Put 1/2 cup of liquid from one whole cooked chicken (or 1/2 cup of salt free broth) into the bottom of an 8 inch Dutch Oven. Slit a small cut down the side of each piece of raw chicken and spread it apart enough so it lays slightly flat. Arrange 2 stalks of the trimmed asparagus across each open chicken breast. Sprinkle half of the shredded cheese on the inside of each piece, along with the onion and celery salt. Close the seasoned piece of meat back together, and wrap one strip of bacon around each of the chicken breasts. Now you are ready to finish off the tops with the coarse ground pepper and a dash of the celery and onion salts.

Place each piece of chicken side by side in the bottom of the oven so that the bulk of the **chicken breast is facing the top, and the bacon wrap is tucked underneath on the bottom.

**This would be a good time to insert a thermometer (if you are using one) to check the INTERNAL temperature of the cooked meat, which should read 160+ degrees F when done.

Replace the lid, being careful not to spill ash coals into the oven. Allow meat to cook fully, leaving it covered, for 15-20 minutes at 325 degrees Fahrenheit (10 coals on top/5 on the bottom) before checking the meat's temperature. When the chicken meat has reached the appropriate temperature, remove from oven and enjoy your meal.

Fried Chicken

mikeschn

2 tbs paprika

1 tbs onion salt

1 tsp celery salt

1 tsp rubbed sage
1 tsp garlic powder
1 tsp ground oregano
1 tsp chili powder
1 tsp black pepper
1 tsp basil leaves
1 tsp marjoram leaves

1 c flour
2 tbs brown sugar
1 tsp salt

milk
2 eggs
chicken



In a plate or wide bowl, thoroughly mix the milk and eggs.

In another plate or wide bowl, mix 4 tsp spice mix with 1 c flour, 2 tbs brown sugar, and 1 tsp salt.

Dredge chicken in milk mixture, then in flour mixture. Fry in oil until internal temperature reaches 180° F.

Fried Chicken (Gluten Free)

cliffmeister2000

8 chicken drumsticks/thighs
2 cups Bob's All Purpose Gluten Free Baking Mix (many local HyVees carry it)
3 tbsp. Creole Seasoning Mix
2 cups buttermilk
3-4 cups Canola oil for frying

In a large shallow dish, coat the chicken in buttermilk and set aside. In another shallow dish or bowl, combine the baking mix and Creole seasoning. One at a time, take a piece of chicken and coat it generously with the seasoned flour mixture.

Heat about one to 1 1/2 inches of oil in a large skillet with high sides, or in a dutch oven (a very large pot). Make sure you have a lid or aluminum foil to cover the skillet. Heat the oil to 360 degrees or when a small piece of broccoli fries instantly when you dip it in the oil using a fork.

Carefully place as many pieces of chicken as will fit into the skillet. Cover and reduce heat to medium. Fry for about six minutes per side, or until the chicken is fried to a deep honey color. If your pieces are particularly thick, finish off in the oven at 350 degrees for approximately another 10 minutes.

Let the chicken set for at least half an hour. Serve with mashed potatoes, corn and green beans for a classic home-style meal.

Author: Diane Balagna

Grandma's Chicken

dmb90260

This adapted from the Feb 09 Sunset magazine. Sunset used to be a great source for recipes but tends to get too cute and elite at times with fewer recipes. It still comes up with some winners. I have too much chicken for Fried chicken week so this fit right in. It is very simple and easy to fix and might do well over charcoal too. (Sunset sez Grandmother, I prefer Grandma's)

This based on a classic French dish, poulet grand-mere.

2 tsp olive oil
 one 4-5 lb. chicken, cut into six pieces
 1 tsp each salt and pepper
 6 large garlic cloves UNPEELED *
 2 sprigs fresh thyme
 1 lb. baby Yukon gold potatoes, halved
 3 slices thick bacon sliced into 1/4 in wide pieces
 1 lb. button mushrooms, quartered
 2 cups reduced sodium chicken broth



Preheat oven to 375. Heat oil in a 4-5 qt heavy pot over medium heat. Season chicken with salt and pepper, add to the pot skin down. Cook until crispy and deeply browned (12 min or so). Remove and set aside.

Pour off all but 2 tbsp of oil, cooking fat. lower heat to medium low and add garlic, onions and thyme. Cook, stir often until onions are soft. Add potatoes and bacon. Continue stirring and cook until mixture is well browned. Pour off excess fat.

Add mushrooms and broth, bring to a boil and cook until liquid is reduced by one-fourth. Arrange chicken, skin side up, on top of veggies.

Put pot in over and cook uncovered until the chicken is cooked through, about 20 minutes.

*Rustic French cooking often leaves garlic in the husk while cooking. When done, take it out, squeeze onto bread and spread. Enjoy.

Grecian Chicken Breasts Stuffed with Spinach & Feta Cheese

ScouterMom

6 chicken breasts
 1 10 oz pkg chopped spinach, thawed
 1 8 oz pkg Feta cheese, crumbled
 1/2 c mayo
 1 clove garlic, minced
 1/4 c flour
 1/2 tsp paprika
 12 strips bacon
 salt & pepper



Combine flour and paprika in shallow dish, set aside.

Cut a pocket in each breast, salt and pepper them, and set aside.

Thaw, drain and squeeze excess liquid from spinach DO NOT COOK!

Mix Spinach, Feta cheese, Mayo and Garlic – stuff into pockets in chicken breasts. Lightly coat stuffed chicken in flour mixture, wrap whole with 2 strips of bacon each. Tuck bacon ends under or may use toothpicks to hold together and keep stuffing inside.

*Bacon does not have to be cooked first - but you CAN fry it up some before you wrap it around the chicken if you prefer. If wrapped around the chicken raw - it is chewy and we don't usually eat it. But the bacon fat adds flavor and kinda 'bastes' the chicken while cooking.

Tips from The Dukes - who tweaked this recipe up a gourmet notch or two:

"I upped the garlic to 3-4 cloves, depending on size, finely minced and into the stuffing mixture. Before I stuff the chicken breasts, I season them inside and out with fresh ground pepper and McCormick's Monterey Chicken Grill Mate seasoning. I reduce the Chicken spice to a powder with my spice grinder. I use no salt due to the saltiness of the Feta cheese. I also doubled the paprika amount in the flour mixture.

It cooked to perfection and importantly, the judges liked it! Over all it was a great day for The Dukes cooking team. "

Greek Yogurt Chicken

elizabeth_wallace

- 4 lbs chicken pieces
- 1 cup Greek yogurt (I used Fage 0% plain)
- 2 tablespoons olive oil
- ½ table spoon dried oregano
- 2 cloves garlic, minced
- ¼ bunch fresh parsley
- 1 lemon
- ½ tablespoon salt



Mix the Greek yogurt, olive oil, minced garlic, oregano, salt and some freshly cracked pepper in a bowl.

Scrape the thin layer of yellow zest from the lemon skin into the same bowl. Also add about 1-2 tablespoons from the juice of the lemon.

Mix everything together. Then roughly chop a big handful, or about ¼ bunch, of parsley and stir it into the marinade.

Mix everything together again. Now your freshly made marinade is finished.

Add the chicken pieces, mix them around in the marinade. Put it in the fridge and let it sit and marinate for about 30 minutes.

Bake the chicken in a preheated 375 degree oven for 45-60 minutes. All done!

Grilled Chicken with Zesty Peanut Sauce

Guard Dog

- 8 boneless, skinless chicken breasts

Marinade:

- 1 tbs brown sugar
- 2 tbs Peanut butter
- 1/4 cup Canola Oil
- 1/2 oz. soy sauce
- 1/3 cup fresh lime juice
- 2 cloves garlic (minced)
- cayenne pepper (to taste)
- 1/2 tsp. salt

Zesty Peanut Sauce:

- 1 cup Peanut butter
- 1 cup unsweetened coconut milk
- 1/4 cup fresh lime juice
- 3 tbs soy sauce
- 2 tbs brown sugar
- 2 tsp. ginger root (minced)
- 2 cloves garlic (minced)
- cayenne pepper (to taste)
- 1/2 cup chicken stock
- 1/2 cup heavy cream
- chopped cilantro (garnish)

Wash, trim, and pound chicken to flatten to consistent thickness.

Mix brown sugar, peanut butter, Canola oil, soy sauce, lime juice, garlic, cayenne pepper, and salt in small bowl for marinade.

Place chicken in shallow dish; cover with marinade for 1 hour at room temperature, or overnight in refrigerator.

Remove chicken from marinade, place on hot grill; cook 4-6 minutes on each side, turning only once.

Combine peanut butter, coconut milk, lime juice, soy sauce, brown sugar, ginger, garlic, and cayenne pepper in saucepan for peanut sauce. Cook over medium heat for 15 minutes, stirring constantly until thickened; whisk in chicken stock and heavy cream.

* pour prepared peanut sauce over chicken breasts. Serves 8.

Hawaiian Stuffed Chicken

Corona~Barb

- 2/3 cup hot water
- 2 Tbs butter
- 2 cups herb-seasoned stuffing mix
- 1 (8 oz) can crushed pineapple, undrained
- 6 boneless, skinless chicken breast halves, pounded to 1/4-inch thick
- 1 bell pepper, diced
- 2 Tbs brown sugar
- 2 Tbs vinegar
- 1/4 tsp ground ginger

Combine water and butter. Stir in stuffing mix and 1/2 the pineapple. Spoon stuffing mix evenly over chicken breasts, roll tightly, securing with toothpicks. Place in greased 12" dutch oven. Spoon any remaining stuffing in the center. In a small bowl, mix remaining pineapple, bell pepper, brown sugar, vinegar, and ginger. Spoon on top of chicken and bake at 375° F for 30 minutes until chicken is done.

Humboldt County Fried Chicken

fogcrawler

- 1 cup all-purpose flour
- 1 cup bread crumbs
- 1/4 cup paprika
- 1/4 cup sage
- 2 tbsp. pepper
- 2 tbsp. salt
- 1 1/2 tbsp. garlic powder
- 1 tbsp. ground mustard
- 1 tbsp. thyme
- 1 tsp. ground ginger
- 1 tsp. ground oregano

- 4 beaten eggs
- 1 qt. buttermilk
- 12 large chicken thighs with skin on

Gravy

- Drippings
- All-purpose flour
- Water

Mix together dry ingredients and divide into two equal parts (Save one for later if possible).

Mix together beaten eggs and buttermilk in large bowl. Soak chicken thighs in wet mixture for one hour.

Place one part of dry mixture in a shallow dish or zip-lock bag. Coat chicken thighs one piece at a time in dry mixture.

Place one entire chimney of briquettes under 16" dutch oven.

Place 1/2" olive oil in dutch oven and brown chicken on both sides in hot oil. Remove chicken from dutch oven and drain oil from oven.

Place large trivet in bottom of dutch oven and return chicken to dutch oven.

Bake for one hour using one ring of coals under the oven and two rings of coals on the lid.

Remove chicken and trivet to make gravy.

Mix 1/2 cup flour with 1 cup water and stir into drippings using left over coals to simmer. As gravy thickens continue stirring and add additional water or water and flour as needed.

Hunter Style Chicken

Black Iron Chef

- 1 tablespoon cooking oil
- 1 cut up chicken or pheasant (about 2 1/4 pounds in all)
- 1 teaspoon salt
- 1/2 teaspoon fresh-ground black pepper
- 1 tablespoon butter
- 1 onion, chopped
- 3/4 pound mushrooms, sliced
- 2 cloves garlic, minced
- 1 1/2 teaspoons flour
- 6 tablespoons white wine
- 2/3 cup canned low-sodium chicken broth or homemade stock
- 1 cup canned crushed tomatoes, drained
- 1/4 teaspoon dried thyme
- 2 tablespoons chopped fresh parsley

In a large Dutch Oven, heat the oil over moderately high heat. Season the chicken with 1/4 teaspoon each of the salt and pepper and add to the pan. Cook until browned, turning, about 8 minutes in all. Remove. Pour off all but 1 tablespoon fat from the pan. Add the butter to the pan and reduce the heat to moderately low. Add the onion and cook, stirring occasionally, until translucent, about 5 minutes. Raise the heat to moderately high. Add the mushrooms, garlic, and 1/4 teaspoon of the salt. Cook, stirring frequently, until the vegetables are browned, about 5 minutes.

Add the flour and cook, stirring, for 30 seconds. Stir in the white wine and bring back to a simmer. Stir in the broth, tomatoes, thyme, and the remaining 1/2 teaspoon salt. Add the chicken and any accumulated juices. Reduce the heat; simmer, covered, until the chicken is done, about 10 minutes. Stir in the parsley and the remaining 1/4 teaspoon pepper.

Karaage (Japanese style fried chicken nuggets)

Zelix

- 1 pound boneless and skinless chicken breasts (cut into small pieces)
- 1 cup of soy sauce
- 6 tablespoons sake
- 1/8 cup of sugar
- Corn starch to coat the chicken
- Oil for deep frying

Cut up chicken into small cubes. Put in bowl. Pour all ingredients for marinade into bowl. Stir up and let sit for 1/2 hour in fridge.

Dredge the chicken into the cornstarch.

Fry until done.



Kate's Sour Cream Chicken Enchiladas

Polly Wog

12 inch Dutch Oven

- 12 flour tortillas
- 1 pint sour cream
- 1 pint cottage cheese
- 12 oz. shredded Mozzarella, 1/2 to 1 cup set aside to sprinkle as topping
- 1 onion, chopped
- 1 can diced green chiles
- 1 can cream of chicken soup
- 1 large can of chicken



In a large bowl, combine sour cream, cottage cheese, chicken, chicken soup, diced green chiles, chopped onion and Mozzarella cheese. Mix together to make the filling.

Spoon the combined ingredients into tortillas, reserving a small portion to pour over the tortillas. Fold and place the filled tortillas into lightly oiled Dutch Oven to create tightly packed layers of enchiladas.

Pour the reserved portion of the filling over the enchiladas. Top with remaining Mozzarella.

Bake until bubbling and a golden brown crust has formed.

Note: If you're in a hurry, simply shred the tortillas into the mixture and stir everything together. Pour it all into the Dutch Oven, top with Mozzarella and bake until bubbling and a golden brown crust has formed.

I made this with low fat sour cream and used a mixture of shredded Mozzarella and Cheddar cheeses. Also used 3 cups of shredded pre-cooked rotisserie chicken. You could use any leftover cooked chicken or turkey if you don't want to use the canned version. This was quick and easy to make and very creamy and delicious. I used my 12 inch deep oven with 12 coals on the bottom and 24 on top. It took almost 50 minutes to bake but it was a cold and windy day. The sour cream melts down and keeps the tortillas from drying out and sticking to the bottom. Also added the last topping of cheese during the last 15 minutes of cooking time and used chopped scallions instead of the onion for a little dash of color.

Killswitch Pad Thai

jeepdad

- 1 pound chicken (cut into strips)
- 1 package of extra firm Tofu (cut into cubes)
- 1/4 cup vegetable oil (i use WOK oil)
- 4 eggs
- Crushed red pepper (to taste)
- 2 cups bean sprouts
- 1/4 cup crushed peanuts
- 3 green onions
- 1 lime
- 1 package rice noodles (around 12oz mine was 13.5oz)

Add the sauce right after the noodles

- 2 tablespoon rice vinegar
- 3 tablespoons fish sauce
- 3 tablespoons of soy sauce
- 3 tablespoons sugar
- ? chili paste (i like a lot)



You have to soak rice noodles in warm water for 20-30 minutes. Fry the Tofu first then the chicken add the rest in order. Cook the noodles for a few minutes they can turn to mush really quickly.

Kristen's Cheesy Roughin' It Enchiladas

apple101

- 1 can of tomato soup
- 1 can of cream of chicken soup
- 1 regular sized can of enchilada sauce
- 2 cups of canned chicken, drained
- About 2 cups of your favorite shredded cheese

Make your sauce by combining the soups and the enchilada sauce.

Use enough flour or corn tortillas to line a large baking dish or Dutch oven with your enchiladas (About 12 to 15 depending on how big you stuff them). Be sure to spray your dish with some cooking spray.

Lightly coat the bottom of your tortilla with the sauce. Then add about 2 tablespoons of chicken, according to your desire. Top the chicken with about 2 tablespoons of cheese. Then roll up your tortilla and place seam side down in the dish. Continue until you've filled the dish a single layer deep. Once you're finished, pour the remaining sauce over the top and top with the remaining cheese. Bake at 350 degrees for about 30 minutes until the cheese is completely melted. You can add chopped black olives, black beans, rice, or even green chilies to this recipe as well.

Kung Pao Chicken

dmb90260

- 1 tbsp dry sherry
- 1 tbsp cornstarch
- 1/2 tsp salt

1/8 tsp white pepper
1 1/2 lbs. Chicken breasts, skinned & boned, cut into bite size pieces
4 tbsp cooking oil
4 - 6 small, dry hot chile peppers (Serrano work well)
1 tsp minced garlic
1 tsp fresh ginger
2 whole green onions cut in 1.5 inch length

Cooking Sauce

2 tbsp soy sauce
1 tbsp white wine vinegar
1 tbsp dry sherry
3 tbsp chicken broth or water
2 tsp sugar
2 tsp cornstarch

In a bowl, combine all the cooking sauce ingredients.

Combine the sherry, cornstarch, salt and pepper. Add to chicken and coat, then stir in the oil and let stand for at least 15 minutes to marinate.

Heat wok or Dutch over medium heat. When hot, add 1 tbsp of oil. Add whole peppers and peanuts, cook stirring until the peppers just begin to char. If the peppers become completely black, discard and start over. Remove peppers and peanuts and set side.

Add two tbsp of oil and increase heat to high. When the oil is hot add the garlic and ginger. Stir once and add chicken, stir-fry until chicken is opaque (3 min or so).

Add the peppers and peanuts and onion to the wok or Dutch oven.

Stir the cooking sauce and add to the wok or Dutch oven and cook until it thickens.

Makes 4-6 servings.

Author: 1979 Sunset Chinese Cookbook

Lemon Pepper Chicken

Thruwurkin

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.

Lemon Tarragon Chicken

J2

- 2 chicken breast halves (2 oz. each) boned and skin removed
- Salt and pepper
- 1 cup fresh mushrooms, sliced
- 2 tbsp. diet butter
- 1/2 tsp. instant minced onion
- 1/2 tsp. celery salt
- 1/4 tsp. tarragon leaves
- 2 tsp. lemon juice
- 1 cup cooked spinach noodles

Preheat oven to 400 degrees. Tear off two 12x18 inch sheets of heavy aluminum foil.

With a rolling pin, flatten chicken breasts to 1/4 inch thickness. Place chicken on lower half of foil sheet. If desired, season with salt and pepper. Top with mushroom slices. Dot with butter; sprinkle with minced onion, celery salt and tarragon leaves. Drizzle with lemon juice.

Fold upper half of foil sheet over food so top edge meets bottom edge. Turn up edges, forming 1/2 inch fold. Double fold and press edges tightly together to seal, allowing space for heat circulation and expansion.

Place foil packets on cookie sheet. Cook 18 minutes. To serve, cut "X" in top of packet; fold foil back. Spoon over spinach noodles. Makes two servings.

Mexican Chicken Lasagna

Black Iron Chef

- 10 inch soft Corn Tortillas
- 4 cups shredded cheese (Mexican White Cheese if possible, though I have used the Tex Mex shredded cheese from Kraft as well)
- 5 diced chicken breasts (1/2 inch Dice)
- 1 tbsp Olive Oil
- 1 large jar Your Favorite Salsa
- 1 8 oz can Black Olives diced / chopped up
- 1 small yellow onion small diced
- 1 small green pepper small diced
- 2 cloves garlic minced
- 1 tsp chili powder
- Pinch dried chili flakes

You will need two pots for this recipe. In one pot heat the olive oil and cook the chicken, onion, green pepper, and garlic, until the chicken is completely cooked. Add the salsa, olives, chili powder and dried chili flakes. Set aside.

Line a 10 inch Dutch Oven with foil (it will help with clean-up later), place one of the corn tortillas in the bottom of the oven spoon chicken mixture over the tortilla, sprinkle with cheese, add another tortilla on top and repeat chicken and cheese layer, continue until you run out of Chicken mixture, you last layer should have the chicken mixture on the top. Sprinkle the last layer with the remaining cheese.

Bake at 350 Degrees until hot and bubbly. Allow to cool for 5 to 10 minutes and cut into wedges to serve.

Serve with a tossed Green Salad.

Miriam's Fried Chicken

Miriam

- 1 1/2 cups of flour
- 1/2 cup of cornmeal
- 1 teaspoon of sea salt
- 1 teaspoon of black pepper
- 2 teaspoons Lawry's seasoned salt (Really to taste as some people are more sensitive to salt)

chicken



Mix flour and seasonings.

Put the flour in a gallon baggie, put in the chicken and covered with flour mix. Take the chicken out, dip in water, back in the flour and straight to the pan. Water doesn't burn like egg or milk.

Fry in a cast iron skillet on medium heat until brown.

Monterey Chicken

Aggroman

- 2 cups ketchup
- 2 cups tomato sauce
- 1 1/4 cups brown sugar
- 1 1/4 cups red wine vinegar
- 1/2 cup unsulfured molasses
- 4 teaspoons hickory-flavored liquid smoke
- 2 tablespoons butter
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon chili powder
- 1 teaspoon paprika
- 1/2 teaspoon celery seed
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon cayenne pepper
- 1 teaspoon salt
- 1 teaspoon coarsely ground black pepper



In a large saucepan over medium heat, mix together the ketchup, tomato sauce, brown sugar, wine vinegar, molasses, liquid smoke and butter. Season with garlic powder, onion powder, chili powder, paprika, celery seed, cinnamon, cayenne, salt and pepper.

Reduce heat to low, and simmer for up to 20 minutes. For thicker sauce, simmer longer, and for thinner, less time is needed. Sauce can also be thinned using a bit of water if necessary. Brush sauce onto any kind of meat during the last 10 minutes of cooking.

Monterey Chicken and Rice

Corona~Barb

- 1 cup cottage cheese
- 1 (8 oz.) pkg. cream cheese, room temperature
- 1 cup sour cream
- 2 (10 3/4 oz.) cans cream of chicken soup
- 1 tsp. salt
- 1/2 tsp garlic powder
- 2 (4 oz.) can diced green chiles
- 6 cups cooked chicken in bite-sized pieces
- 2 cup grated Monterey Jack cheese
- 1 (14 oz) can tomatoes, diced
- 6 cups cooked rice
- 1 1/2 cups crushed corn chips

Blend cottage cheese, cream cheese, and sour cream until smooth. Add soup, spices and chiles, blending well. Stir in remaining ingredients except corn chips. Pour into a 12" dutch oven and sprinkle with corn chips. Bake at 350 degrees for 25-30 minutes.

Mozzarella Chicken

2wheeler

- 8 Skinless boneless chicken breast halves
- 1/4 Cup butter melted
- 8 Slices Mozzarella cheese
- 3 Eggs beaten
- 2 Cups white flour
- 2 Cups Progresso Garlic & Herb bread crumbs
- 1 Package onion soup mix

Sauce

- 1/2 Cup butter
- 4-6 Garlic cloves minced
- 2 Cups Dry White Wine



Hammer chicken breast to about 1/4 in. thick. Coat inside of breast with butter. Roll Mozzarella up in chicken. Use a toothpick to hold it together. Coat chicken in flour.

Combine soup mix with bread crumbs. Roll floured chicken in eggs. Coat chicken in bread crumbs and place in a 14" Dutch Oven.

In a sauce pan combine butter wine and garlic. Let simmer for a few minutes. Pour sauce in around chicken.

Bake at 350-400° F for about 30 minutes.

Oktoberfest Chicken

jeepdad

- 1/2 cup pickling spices

1/2 cup kosher salt
1 whole chicken 3-1/2 to 4 pounds
3 tablespoons unsalted butter, melted

In a Dutch oven or stockpot combine the pickling spices and salt with 1 gallon of water. Bring to a boil over high heat. Remove from the heat and allow to cool to room temperature, about 2 hours.

Remove and discard the neck, giblets, and excess fat from the chicken. Rinse the chicken, inside and out, under cold water, drain, and submerge in the cooled pickling marinade. Cover and refrigerate for 8–12 hours.

Remove the chicken from the Dutch oven and discard the brine. Pat the chicken dry with paper towels. Truss the chicken with cotton string.

Grill, breast side up, over indirect medium heat until the juices run clear and the internal temperature reaches 170 degrees in the breast and 180 degrees in the thickest part of the thigh, 1 to 1-1/4 hours. Brush occasionally with the butter.

Remove the chicken from the grill and allow to rest for about ten minutes before removing the string and cutting into serving pieces. Serve warm.

Opulent Chicken

Cobbler Gobbler

12" Dutch Oven

8 - Boneless Skinless Chicken Breast
3 cans - Cream of Chicken Soup
1/2 cup - Sour Cream
1 Tbs - Lemon Juice
10oz - Swiss Cheese (sliced)
2 cups - Ritz Crackers (crushed)
1/2 cup - Melted Butter

Place chicken in bottom of DO. Cover with slices of Swiss cheese. Mix soup, sour cream and lemon juice. Pour over top of chicken and cheese. Mix crushed crackers with butter and sprinkle over top of sauce completely covering it. Bake at 275° F for 2 1/2 to 3 hrs.

6 coals Bottom - 8 coals Top

Oven Fried Chicken

luvs_rust

4 chicken breasts or 6 thighs. (bone in)
2/3 cup Bisquick
1 1/2 tsp. paprika
1 1/4 tsp. salt
1/4 tsp. pepper
2 tbsp. butter

Mix dry ingredients in a zip-loc bag. Wash chicken, place in zip-loc and coat thoroughly.

Cooking instructions for a 12" DO.

Start with a full bed of coals, place butter in the Dutch oven then add chicken and let it sear for about a minute. Cover and bake at 425. I used 10 coals on the bottom and 21 on top. Cook for 35 minutes, turn chicken and cook for another 15



minutes.

We used skinless/boneless thighs that were thin so we reduced the total cooking time by about 10 minutes.

Oven Roasted Chicken Thighs with Garlic Gravy

bigfoote8

12" Dutch oven.

3 tablespoons olive oil, divided
6 chicken thighs, skin on, bone in
salt and pepper
2 teaspoons fresh thyme, chopped
1/4 teaspoon nutmeg
4 large garlic cloves, unpeeled
12 baby potatoes, cut into quarters
5 organic carrots, peeled and halved vertically

1/4 cup of white wine
2 Tablespoons white flour
1/2 cup chicken stock
pepper

Preheat oven to 450.

Pour 1 Tablespoon olive oil in dutch oven. Combine salt, pepper, thyme and nutmeg in a small bowl. Rub all over chicken. Place chicken in dutch oven, skin side up. Throw in the 4 garlic cloves. Cook for 30 minutes.

In the meantime, prep the carrots and potatoes. Put in a bowl with 2 Tablespoons of oil, salt and pepper.

After 30 minutes, take the chicken thighs out of the oven and place on a plate. Put veggies in dutch oven and cook for another 20 minutes. Then add the chicken thighs back in, coating with juices, and cook for another 20 minutes.

Take the dutch oven out and scoop the chicken and veggies and put in a serving bowl and cover with foil. Put the pan on the stove on medium heat. Take the garlic out of the skins and mash up in pan. Scrape up all the brown bits on the bottom of the pan. Add the wine and cook for a minute. Slowly whisk in flour. Whisk in chicken stock and season with pepper. Pour over chicken and serve.

Pan-Roasted Chicken with Olives and Lemon

Staci

One 4-lb. chicken, cut into eight pieces
Kosher salt and freshly ground black pepper
1 medium lemon
1 Tbs. unsalted butter; more as needed
1 Tbs. extra-virgin olive oil
5 medium shallots, peeled and quartered lengthwise
3/4 cup jarred brined olives, rinsed, pitted, and halved
8 fresh sage leaves
6 small fresh or 3 dried bay leaves
2 sprigs fresh thyme, plus 1 tsp. chopped



Position a rack in the center of the oven and heat the oven to 425°F.

Season the chicken generously on all sides with salt and pepper.

Cut the ends off the lemon, stand it on one end, and slice off the peel and the bitter white pith to expose the flesh. Cut the lemon segments from the membranes, letting them drop into a small bowl. Cut each segment crosswise into 4 pieces.

Heat the butter and the oil in a 12-inch ovenproof skillet over medium-high heat. Working in batches if necessary, cook the chicken skin side down until golden-brown, 5 to 6 minutes. Transfer the chicken to a plate. Pour off all but 2 Tbs. of the fat. Add the shallots, olives, sage, bay leaves, thyme sprigs, and lemon segments, and cook until fragrant, 1 to 2 minutes.

Return the chicken to the pan skin side up and transfer to the oven. Roast until an instant-read thermometer inserted into the thickest part of a thigh registers 165°F, 18 to 20 minutes. Serve, sprinkled with the chopped thyme.

Pecan Crusted Boneless Chicken Breast

Gunslinger

- 3 or 4 skinless, boneless chicken breasts
- buttermilk
- 2 cups self-rising flour
- 2 cups crushed pecans
- Paula Deen house seasoning (salt, pepper, garlic powder)
- 3 eggs
- 3 tbsp milk



Cut chicken breasts into three strips. Soak in buttermilk for over an hour at room temperature.

Mix flour and pecans in a plate or wide bowl.

Remove chicken from buttermilk and sprinkle it with house seasoning.

Dredge the chicken in the flour mixture, then the egg mixture, and finally through the flour mixture again.

Placed the chicken on a wire rack for thirty minutes to set the crust on the chicken.

Fry for about 6-8 minutes in a cast iron skillet on each side on moderate heat.

Peruvian Roasted Chicken

jeepdad

- 1 whole chicken (about 4 pounds)
- 4 tablespoons white vinegar
- 3 tablespoons white wine
- 3 tablespoons Canola oil
- 2 1/2 tablespoons garlic powder (I used some fresh minced garlic too)
- 2 tablespoons paprika
- 1 1/2 tablespoons cumin
- 2 teaspoons black pepper
- 1 teaspoon salt
- juice of 1 lemon
- 1 quart cold water



Combine vinegar, wine, oil with garlic powder, cumin, paprika, black pepper, and salt. Mix well to form a paste. Add lemon juice to cold water. Trim chicken of any excess or loose fat. Wash chicken thoroughly with lemon water. Place chicken in zip-top bag. Pour spice paste over chicken. Coat chicken completely with mixture rubbing into every surface. Try to get the paste under the skin as much as possible.

Seal bag and place chicken in refrigerator for at least 2 hours. The chicken will have more flavor the longer it "marinates" in

the spice mixture. Do not refrigerate more than 24 hours however.

Preheat grill and prepare rotisserie. Place chicken on rotisserie and on the grill for approximately 1 1/2 hours at a temperature around 300 degrees F. (150 degrees C.) Test chicken for doneness by measure in the temperature in the thickest part of the thigh. Chicken is done at 165 degrees F. (75 degrees C.).

This chicken is frequently served with dipping sauce. A simple version of this sauce is made from combining 1/2 cup of mayonnaise with 2 tablespoons mustard and 2 tablespoons lime juice.

Pollo Diablo

jeepdad

- 3 Tbs extra-virgin olive oil
- 3 Tbs fresh orange juice
- 3 Tbs fresh lemon juice
- 2 Tbs fresh rosemary, finely chopped (I used dried)
- 1 Tbs minced garlic
- 1 Tbs crushed red pepper flakes
- 2 tsp. kosher salt
- 3-4 pounds chicken parts (I use skinless, boneless breasts)



Whisk together the marinade in a small bowl. Rinse the chicken parts and pat dry with a paper towel. Put the chicken in a Ziplock bag and pour in the marinade. Seal, turn the bag to distribute the marinade, and place the bag in a bowl. Refrigerate for 4-6 hours or longer, turning occasionally.

Shake off the excess marinade from the chicken. Grill the chicken, skin-side up, over indirect high heat until the juices run clear and the temperature reads 165 degrees F. at the thickest part (about 35-50 minutes).

Roast Chicken

ironhead

12" deep Dutch oven.

- 1- whole fryer (I use a 4 to 5 pound for a 8DO)
- 1-onion chopped
- 3-medium potatoes (cubed)
- baby carrots (optional)
- 2-T minced garlic
- 1/2 stick butter
- salt
- pepper
- Italian seasoning
- paprika
- cayenne pepper
- 1/4 cup chicken broth

Preheat oven to 400 degrees, heat DO to medium high, melt butter add onion and garlic stir together, sear chicken on both sides and sprinkle with spices (It's up to you how much to add) place chicken breast side up in broth in DO cook in oven for 45 minutes, then add potatoes (place on bottom or around chicken) cook an additional 45 minutes for a total of 1 1/2 hours or until all is tender.

Roast Chicken and Carrots

Bud Lite

12" Dutch oven.

- 2 tablespoons butter
- 2 tablespoons olive oil
- 2 cups diced yellow onions
- 6 garlic cloves, minced
- 3 1/2 cups diced celery
- 4 cups sliced carrots
- 2 bay leaves
- 2 sprigs fresh thyme
- 3-4 pound roasting chicken
- 1 cup chicken stock or bullion
- 1/2 cup dry white wine
- 3 cups stewed tomatoes salt and pepper to taste
- 2 tablespoons fresh parsley

Put butter, oil, onions, garlic and celery in Dutch oven and sauté over medium heat until softened. Add carrots, bay leaves and thyme and cook another five minutes. Add chicken (if you don't have a deep oven, cut the chicken into quarters so they lay flat), chicken stock, wine, tomatoes, salt and pepper.

Place the lid on the oven and bake at 300 degrees for 1 1/2 hours or until legs are loose and meat is falling off the bone. Replenish coals every 30 minutes and turn oven and lid every 15 minutes.

Roti

mhatcher

Roti is many things to different cultures and I haven't found a version I don't like. This recipe is from Granada, the spice island.

- One whole chicken
- 2 large potatoes
- Handful of carrots
- 2 onions
- Curry (what ever form of curry you like to use)
- Largest tortilla shells you can find
- Salt
- Pepper
- Garlic (dry or cloves, the more the better)
- Oil
- Liquid, as needed

Put your chicken on a sturdy cutting surface and dice up the chicken, bones and all. Put Chicken in pre warmed pan with the oil and cook chicken about half way, cube veggies, add liquid, add everything else and stew till veggies are fully cooked and chicken is falling off the bone. Serve on tortilla shell and fold shell around contents. I realize most people will not chop up the whole chicken they way they do it, but the marrow does add a different flavor to the meal. The native way of chopping the chicken results in eating the meal slowly while looking for small bones and bone chips-Enjoy!

Saucy Coffee Chicken

Corona~Barb

3 pounds boneless chicken breasts

Sauce ingredients

3/4 cup coffee
1/3 cup ketchup
3 Tbs soy sauce
2 Tbs lemon juice
2 Tbs wine vinegar
1 Tbs olive oil
2 Tbs brown sugar
1 onion, cut in half
pepper to taste

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.

Southern Chicken and Wild Rice Casserole

apple101

4 cups of canned chicken, drained
1 package (6 ounces) of Uncle Ben's Long Grain and Wild Rice Original Recipe
1 can of cream of celery soup
2/3 cup of Miracle Whip (don't substitute any different mayonnaise)
1 can (8 oz) of diced water chestnuts, drained (I like to chop mine a bit smaller than they come in the "diced" can)
1 2 oz. jar of sliced pimento peppers. (diced is fine also)
1 regular sized can of French cut green beans, drained
1 1/2 cups of chicken broth OR water
2 Tablespoons of pre-grated Parmesan cheese (the stuff in the green can is just fine.)

Combine all of the ingredients in a mixing bowl and mix well with a spoon. Transfer to a Dutch oven, or a pre-greased baking dish if you're cooking in a solar oven. Top the dish with the Parmesan Cheese. If using a solar oven, be sure to cover the dish with foil. If using the Dutch Oven, simply put on the lid.

Bake at 400 degrees for 25 to 30 minutes until it's bubbling and the rice has cooked. Let cool about 5 minutes and then serve.

Southern Chicken/Pork Chop Dumplin's

Cobbler Gobbler

12" Deep Dutch Oven

1 - Stewing Hen or 6-8 Hefty 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 Dutch oven and cover with HOT water. Add 3 tsp salt. Cover and simmer hen 2 hours/pork chops 1 hour 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 10 minutes 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.

Southwest Chicken & Beans

MickW

10" Camp Oven

- 1 can - Kidney Beans - Drained
- 1 can - Whole Kernel Corn - Drained
- 1 (16oz) Jar - Salsa
- 1 can - Tomato Soup
- 1/2 tsp - Cumin
- 2 - Boneless Skinless Chicken Breast

Place Kidney Beans, Corn, Salsa, Soup, and Cumin into DO and mix. Cut chicken breast into large chunks and place in mixture. Cook 8 coals bottom and 14 coals top for 45mins. With two forks shred chicken. Cook for 15mins more. Serve over rice.

Spicy Mexican Chicken

Mike B

- 4 lbs. Chicken legs and thighs
- 1 teaspoon celery salt
- 1 teaspoon rosemary
- 1 teaspoon freeze-dried parsley
- 1 can cream of mushroom soup
- 1 can cream of chicken verde soup
- 1/2 can evaporated milk
- 1/2 teaspoon chili powder

Arrange the chicken in a 14" Dutch oven. sprinkle with celery salt, rosemary and parsley. Cover and bake at 350 F for 1 hour. Drain the grease from the Dutch oven.

In a bowl, mix the soups, milk and chili powder. Cover the chicken with the mixture and bake for a further 15 minutes. Serve with rice, potatoes or dressing.

Stupid Simple Chicken and Biscuits

Outpost Jim

- 1 50oz can Sweet Sue Boned Chicken
- 1 10.5 oz can cream of celery soup
- 2 10.5 oz cans cream of chicken soup

2 cans refrigerated biscuits (buttermilk or flaky)

Place 14" Dutch oven over 7 or 8 hot coals. Empty contents of boned chicken and soups into oven and stir thoroughly. Place biscuits over chicken/soup mix. The last two or three biscuits might have to be wedged in. Cover oven with lid and about 18 hot coals. When biscuits are golden brown, it's ready!

Sweet & Sour Chicken

killswitch505

2 green bell peppers chopped
2 red bell peppers chopped
1 onion chopped
1 can pineapple (reserve juice)
1 1/2 cups rice
1 cup orange juice
1/4 cup lemon juice
1/2 cup brown sugar
1/2 Teriyaki sauce
3 Tbsp garlic salt
3 Tbsp crushed red pepper
5-6 chicken breast or maybe a pork loin



Mix the Bell peppers, onion, pineapple and rice in DO. Mix OJ, PJ and lemon juice (no more than 2 cups total) pour over vegetables and rice. Sprinkle with half the garlic salt, brown sugar, Teriyaki and red peppers. Put the chicken on top of the mixture and season with remaining dry ingredients. Cook at 375(ish) for an hour and a half.

Tequila Lime Chicken

Joanne

1/4 red bell pepper - sliced
1/4 green bell pepper - sliced
1/4 yellow bell pepper - sliced
1/4 yellow onion - sliced

2 cloves fine chopped garlic
1 tbsp fine chopped bell pepper
1 tbsp fine chopped onion

3/4 cup chicken stock
1/4 cup tequila (I used Jose Cuervo gold)

2 chicken legs
2 chicken thighs

1 lime
1 "handful" of cilantro - fine chop

salt
pepper



olive oil
corn starch

Preheat oven to 350° F. Preheat cast iron skillet.

Pour 1 tablespoon of olive oil in hot skillet. Sear chicken to a golden brown, remove from skillet.

Pour off grease leaving approximately 1 tablespoon. Add fine chopped garlic, bell pepper and onion. Gently sauté.

De-glaze pan with tequila and chicken stock, bring to a gentle boil, remove from heat. Return chicken to the skillet.

Add bell pepper and onions to the skillet. Put the skillet in the oven for 30 minutes or until the chicken is nearly done.

Add cilantro to the skillet. Squeeze lime juice into the skillet. Mix 1 tsp of corn starch with a small amount of water to create a slurry, add to skillet. Stir to combine, return to the oven for another 10 minutes.

Add salt and pepper to taste.

Remove and serve with rice or pasta.

TexMex Chicken Enchiladas

Paul

2 boneless, skinless chicken breasts
Texmex marinade (store-bought)

6-10 large flour tortillas (10")
1 large Spanish onion, chopped
1 celery stick, chopped
2 cloves garlic, minced
1/2 cup red pepper, chopped
1 cup fresh cilantro, chopped
1 can of black beans
1 jar of salsa
2 cups Monterey Jack cheese (with Jalapeño), shredded
16 oz half & half cream
1 or 2 jalapeño peppers, finely chopped
1 cup white wine
1.5 cups chicken stock

ground pepper, cumin, hot chili powder, sweet chili sauce



Cut chicken breast into 3-4 pieces each and place in marinade per directions on package. I left them in for 1 hour and then grilled on the BBQ until nicely browned. Let them sit for a few minutes then chop into good size chunks. Wrap in tinfoil and set aside.

Sauce

Using a deep frying pan, fry onion in oil or butter until clear. Set aside half of the fried onion for use later.

Add chopped celery and garlic to remaining onion in pan. Once this has browned, add chicken stock and white wine. Bring to a boil.

At this point I added about 1/3 cup each salsa and sweet chili sauce, a bit of the chopped jalapeño and season with the pepper, hot chili powder and cumin.

Let this simmer over med-low heat for 30 minutes and pour into a blender or food processor. Let 'r rip until everything is nice and smooth and all the chunks are gone.

Return mixture to frying pan and bring to a boil. Slowly add cream while stirring constantly. Slowly add 1 cup of the shredded cheese and keep stirring. Watch the heat so as not to burn. Taste test and add more seasoning if needed. Once everything has thickened up a bit, remove from heat and set aside.

Making the Enchiladas

Chopped up the grilled chicken into good sized chunks. (Take it slow and practice with the first tortilla - you don't want to overfill them.)

Lay out one tortilla. Place some chicken in the middle. Add some of the fried onion, red pepper, jalapeño, black beans, salsa, fresh cilantro and cheese. Roll up the tortilla, folding the ends over so they are inside the roll.

Cover the bottom of your greased Dutch oven with about 1/8" of the sauce.

Arrange the filled tortillas seam-side down in the sauce. I was using a 14" Dutch oven and managed to get 6 of these babies on the bottom. I don't suggest stacking them, one layer is probably the best.

Pour the remaining sauce over the filled tortillas - cover them all evenly.

Bake (uncovered) in a pre-heated oven at 350° F for 30-35 minutes. I put the broiler on in the last few minutes just to brown the top, but you have to watch it carefully so as not to burn.

The hot enchiladas are easily removed with a couple of spatulas.

Serve with rice, salad, corn on the cob - some nice cold beer or a big pitcher of Sangria would just top-it-off!

Thai Style Chicken

1960HikerDude

5 pounds chicken thighs and/or chicken wings

1 16 oz jar hot salsa

1/2 cup peanut butter

2 tablespoons lime juice

2 tablespoons soy sauce

2 tablespoons minced ginger

2 tablespoons minced garlic

1 cup peanuts

1/2 cup fresh chopped cilantro.

Coat the bottom of a 12-inch Dutch oven with oil. Place chicken in dutch oven. Whisk together salsa and peanut butter. Mix in lime juice, soy sauce, ginger and garlic.

Cook in Dutch oven 2 to 2 1/2 hours using 9 coals underneath and 18 coals on top. Mix in cilantro and peanuts. Cook for an additional 1/2 hour until chicken easily falls of the bones.

Trisha's Easy General Tso's Chicken

cliffmeister2000

1 lb boneless skinless chicken breasts (cubed)

3 eggs, beaten

1/2 cup cornstarch

7 dried chili pods

Sauce

8 teaspoons cornstarch

6 tablespoons rice vinegar

8 tablespoons rice wine

12 tablespoons sugar

12 tablespoons soy sauce

In a large bowl, mix 1/2 cup of cornstarch and 3 eggs thoroughly.

Toss chicken in mixture to coat.

In a small bowl, combine the rest of the cornstarch, rice vinegar, rice wine, sugar, and soy sauce.

Heat 1-2 inches of peanut oil in a wok over medium-high heat.

Fry chicken in small batches long enough to cook through, but not golden brown.

Remove from pan and place on a paper towel.

Leave a tablespoon or two of peanut oil in the wok.

Add chicken and chili pods to the wok and stir fry until crispy and brown.

Once chicken is done, add the sauce mixture over the chicken in the wok and toss over heat until sauce thickens.

Serve immediately. Goes great with fried rice and an egg roll.

Yakitori

Zelix

2 chicken breasts, cut into about 3/4 inch pieces

1 Tbsp sugar

2 Tbsp honey

1/4 cup Mirin

1/4 cup soy sauce



Soak bamboo skewers in water to prevent them from burning.

Mix up all the ingredients in a plastic bag. Put in refrigerator and let marinade for a while.

Thread chicken on skewers, then grill.

Zippitydoodah Sticky Chicken

Guard Dog

10 skinless chicken thighs

1 1/2 cups ketchup

2 tbs olive oil

1 lemon (juiced)

2 tbs red onion (minced)

2 cloves garlic (minced)

3 tbs hot sauce

salt & pepper (to taste)

Arrange chicken thighs in bottom of 12" dutch oven. Mix all ingredients together and pour over chicken.

Bake at 350° F for 1 hour.

Chicken Stews

Authentic Chicken and Sausage Gumbo

MickW

Here is my recipe for a boneless version of this classic I prepare for clients all the time. Should feed 10-12 hungry Campers.

- 2 lbs. boneless chicken breast (cubed & seasoned)
- 1 lb. boneless chicken thighs (cubed & seasoned)
- 1 lb. Andouille or smoked sausage (cubed)
- 20 oz chicken stock
- 1 1/4 gal water
- 16 oz Savoies dark roux
- 2 cups chopped onion
- 1/2 cup chopped bell pepper
- T minced garlic
- 1 bay leaf
- 1 cup chopped green onion and parsley (Fresh)

Bring 1 1/4 gal water to a boil – add chicken stock, roux and dissolve as described above –Add Onion, Bell pepper, garlic, bay leaf and sausage – simmer 15-20 min. Add chicken--bring to a boil then add chopped green onion and parsley and simmer add 30 minutes.

Season to taste with Tony Chachere Cajun Seasoning (it is my favorite blend). It is important to adjust the seasoning at the end because soups will boil out and could get concentrated resulting in an over seasoned or salty Gumbo. Roux based gumbos and sauces should be, at the least, salted to blend all the flavors properly.

I like to serve gumbo in a large bowl w/small portion of cooked white rice with a slice of Garlic French Bread and a Baked Sweet Potato to compliment the dish.

Tips

Most failed attempts at making Gumbo reside with water/stock to roux ratio. It is critical to use the right amount of roux. The idea is to add enough roux to the water to remove all clarity plus (2) tbs +/- to attain desired heartiness. If you can see through it, you must add another tablespoon of roux.

Monitor the level of stock during cooking, it may boil out and become concentrated. Just add extra water should this happen.

Catalina Chicken

justmike

- 8 pieces of chicken: (about) 4 legs & 4 thighs
- 1 bottle: Catalina dressing
- 1 package: Lipton onion soup mix
- 1 jar: orange marmalade

Cook in a 12" Dutch oven, one ring on bottom, one and a half on top for one hour or until chicken falls easily off the bone.

Pour over the top of your favorite kind of rice (one plate full at a time) and enjoy.

Catalina dressing can be substituted with barbecue sauce.

Chicken in India Sauce

toby2win

- 1 3 lb. 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" Dutch oven with the temperature at 350. Combine milk, cream of tartar, cornstarch and spices. Place onion and garlic in the Dutch oven. Pour the milk mixture over the chicken. Cook for 45 minutes at 300.

Serve with saffron flavored rice with raisins and pine nuts added.

Chicken Paprika and Fluffy Biscuit Dumplings

Mamaduck71

- 4 skinless/boneless chicken breast
- 1/2 cup diced onion
- 1 1/2 cups chicken broth
- 1 cup sour cream
- 2 tablespoons paprika (add more or less to taste or add HOT paprika, if you like that)
- 2-3 thaw raw biscuit dough. Schwans product #668 or use like Pillsbury frozen biscuit dough
- about 1/4 cup flour

Cut chicken into 1" cubes. Sauté chicken in lightly oiled non-skillet until light brown. Stir in onions and cook until tender. Add chicken broth cover and simmer for 10 minutes. Stir in sour cream and paprika.

Cut thawed biscuit dough into 6 pieces. Roll them in flour and drop into chicken paprika sauce. Cover and simmer for 10 minutes or until dumpling/biscuits are cooked. They will puff up.

Note: If you do not have biscuit dough, you can spoon chicken/sauce over egg noodles or rice. Best is over spaetzles.

Chicken Pot Pie #1

hvac1877

- 4 boneless, skinless chicken breast halves; diced
- 2 (10.5 oz.) cans cream of chicken soup
- 3 Tbs. bacon grease or olive oil
- 1/2 cup evaporated milk
- 4 cloves garlic; minced
- 1 1/2 tsp. poultry seasoning
- 1 yellow onion; diced



1 Tbs. Worcestershire
4 medium potatoes; diced
salt and black pepper to taste
1 (16 oz.) bag frozen mixed vegetables; thawed
1 can refrigerated crescent rolls

Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. To hot oven add bacon grease, chicken and garlic; season with salt and black pepper to taste. Cook chicken stirring frequently until chicken is no longer pink. Add onions and potatoes and continue cooking until onions are translucent but still firm. Stir in mixed vegetables, soup, evaporated milk, poultry seasoning and Worcestershire; season with salt and pepper. Let mixture come to a low boil. Unroll the crescent rolls and create a top crust by layering flat rolls across the top of ingredients.

Reduce the heat on bottom to 8-10 briquettes and add 14-16 briquettes to the lid. Bake for 25-30 minutes until the rolls are golden brown and flaky. Check to make sure potatoes are cooked through. If not, then remove all briquettes from the lid and continue to cook maintaining bottom heat to keep pie bubbling an additional 15 minutes until potatoes are cooked through.

Chicken Pot Pie #2

ScouterMom

4 boneless, skinless chicken breast halves; diced
2 (10.5 oz.) cans cream of chicken soup
3 Tbs. bacon grease or olive oil
1/2 cup milk
4 cloves garlic; minced
1 1/2 tsp. poultry seasoning
1 yellow onion; diced
1 Tbs. Worcestershire
4 medium potatoes; diced (smaller chunks cook faster and more evenly)
salt and black pepper to taste
1 (16 oz.) bag frozen mixed vegetables; thawed
1 can refrigerated crescent rolls



Heat a 12" Dutch oven using 20-22 briquettes bottom until hot.

To hot oven add bacon grease, chicken and garlic; season with salt and black pepper to taste. Cook chicken stirring frequently until chicken is no longer pink. Add onions and potatoes and continue cooking until onions are translucent but still firm.

Stir in mixed vegetables, soup, milk, poultry seasoning and Worcestershire; season with salt and pepper. Let mixture come to a low boil. Unroll the crescent rolls and create a top crust by layering flat rolls across the top of ingredients. Reduce the heat on bottom to 8-10 briquettes and add 14-16 briquettes to the lid.

Bake for 25-30 minutes until the rolls are golden brown and flaky. Check to make sure potatoes are cooked through. If not, then remove all briquettes from the lid and continue to cook maintaining bottom heat to keep pie bubbling an additional 15 minutes until potatoes are cooked through.

Serves: 6

For a bigger crowd, (Scout troop or patrol of hungry teens) we added 3+ lbs boneless skinless chicken thighs, cubed and doubled the veggies and potatoes.

Substitutes:

- A cup or so of southern style hash browns instead of fresh potatoes.
- The small diameter tubes of buttermilk biscuits-2 tubes(not the jumbo biscuits) These seem to absorb more and are more like dumplings than crust.

- 1 can Cream of Chicken soup and one of any other cream soup.

In the Dutch oven I filled the top of lid with coals to brown biscuits-rotate lid to brown evenly.

In a regular kitchen oven, use the temperature for the biscuits, not covered.

Chicken Pot Pie #3

Frosty

14" shallow Dutch oven.

- 1 whole chicken, cut up
- 2 boxes Betty Crocker Pie Crust Mix
- 2 cans Campbell's Cream of Chicken soup 10oz.
- 1 1/2 cup chicken broth
- 6 Tbsp flour, slightly heaping
- 4-5 stalks of celery, diced
- 1 small bag of mixed vegetables (peas, carrots, baby Limas, green beans, corn.) THAWED
- Flour (for coating your rolling surface and rolling pin)
- No salt. The soup is salty enough. Pepper if you like



Cut up chicken and boil until just done. You don't want it falling off the bone unless that is your preference. It should be tender and juicy.

Remove chicken from water and cool-down until its cool enough to de-bone.

While chicken is cooling, prepare one pie crust according to the recipe. Form a ball with the dough and place it on your flat rolling surface. My mom used to use a brown grocery bag, slit up the side and laid across the table as a rolling surface. Your rolling pin can be a drinking glass. Scatter flour on your surface and roll it out flat as possible. If you have time, chill the crust a bit beforehand to make it easier, but it will work either way.

If you dough starts to stick to rolling surface or rolling pin, dust with flour.

Place the crust in the bottom of your dutch oven. No need to grease the oven, the crust has plenty of it already.

TIP: to get crust from rolling surface to dutch oven, fold the crust in half, then fold in half again. Lift gently and place the "point" in the center of the dutch oven. Unfold and continue. Be gentle with your crust.

You want to spread it out to where it is up the sides about 2 inches. If it splits, no problem, just pinch off the irregular pieces and putty the splits with the pieces of dough. You do not want any splits or tears in the crust. If you get them, fix it. Don't worry about the sides being even at this point, just make sure that its all at least 2 inches high on the sides.

De bone the chicken into chunks. Mix soup, chicken broth and flour together. Add chicken, celery and thawed vegetables.

Spread evenly into dutch oven all the way to the sides. Make sure it's even.

Mix other pie crust, roll out and put it on top of chicken. Next, even the sides and crimp with a fork or pinch with fingers. Remove excess crust from sides at this point. You can use a dull knife point to "cut" the remaining crust off. Don't scratch your oven, but if you are gentle with it, you won't have any problems.

Cut 6 slits in the top of the crust with a knife point.

Bake at 400 degrees for about 45 minutes or until top crust is golden brown and bubbly. About 36 coals, 10-11 underneath. Rotate every 10-15 minutes. You will need more coals for a deeper oven.

Remove from heat and let sit for about 10 minutes to firm up. Serve.

Chicken Pot Pie #4

tapone

- 4 boneless chicken breasts, cubed and cooked
- 1 can Cream of Potato Soup
- 1 can Broccoli Cheese Soup
- 1 pkg frozen veggies (your choice)
- 1 cup milk
- Salt and Pepper to taste
- 3 cups Baking Mix (Bisquick)
- 2 eggs
- 1 cup milk

Place chicken chunks in Dutch Oven. Add next 5 ingredients and mix.

Combine Bisquick, eggs and milk in a bowl. Pour over chicken mixture.

Cook at 350 degrees for about an hour or until top is golden brown. If cooking with charcoal, heat to 350 degrees (more coals on lid) and cook for 1 hour, rotating cover and dutch oven every 15 minutes to avoid hot spots.

Chicken Pot Pie #5

bc toys

12" Dutch oven feeds about 6-10 people

- 1 box rolled pie crust (2 to box)
- cooked chicken 2 cups
- 1 onion diced
- 1 bell pepper diced
- 2 stalks celery diced
- 5 slices bacon
- 3 Tbsp flour
- salt pepper to taste
- 1 bag mixed vegetables
- 3 potatoes cubed 3/4" and par boiled (drain set aside)
- 2 boxes 12oz boxes chicken broth

Fry 5 slices of bacon cut into 1" slices. Remove the bacon and add onions, celery and bell pepper. Cook about 10 minutes.

Add flour (3-4 Tbsp). Stir or whisk until you have a Roux. Add the chicken broth it takes about 2 boxes 12oz (Start with 1). Add the bag of mixed vegetables (carrots peas and green beans). Add cooked cubed 3/4" potatoes. Add cooked chopped chicken. Add bacon crumbled back in if there is any left.

Cook till the mixture is boiling. Cover with pie crust. Cut 3 slits in the top of the crust and bake at 425 (2 full rings of coals on top and 1 ring on bottom). Cook until the crust is golden brown.

Chicken Pot Pie #6

1960HikerDude

- 2 boneless, skinless chicken breast halves; diced
- 3 Tbs. olive oil
- 1 sweet onion; diced

1 10.5 oz. cans cream of chicken soup
 8 oz Vidalia Onion Salad Dressing
 8 cloves garlic; finely diced
 1 1/2 tsp. poultry seasoning
 1 Tbs. Worcestershire
 2 medium potatoes; diced
 salt and black pepper to taste
 1 (16 oz.) bag frozen mixed vegetables; thawed
 1 can refrigerated crescent rolls



Boil the potatoes until they begin to soften (about 20 minutes).

In the meantime, heat a 10" Dutch oven using bottom heat. Add olive oil, chicken and and garlic. Season with salt and black pepper to taste. Cook chicken stirring frequently until chicken is no longer pink. Add onions and continue cooking until onions are translucent but still firm.

Drain the potatoes and add them to the Dutch oven. Stir in mixed vegetables, soup, salad dressing, poultry seasoning and Worcestershire; season with salt and pepper. Let mixture come to a low boil.

Unroll the crescent rolls and create a top crust by layering flat rolls across the top of ingredients.

Bake using 7 coals on the bottom and 14 coals on top to get 350 Deg. F. for 25-30 minutes until the rolls are golden brown and flaky.

Chicken Stew with Parsley Dumplings

toby2win

1 teaspoon vegetable or olive oil
 2 cups chopped onion
 1 cup sliced carrots
 1 pound boneless, skinless chicken breast, cut into bite-size pieces, about 2 cups
 2 cups sliced mushrooms
 1 cup frozen peas
 1/2 teaspoon salt, divided
 8 cups reduced-sodium chicken broth
 1 cup all-purpose flour
 1 1/2 teaspoons baking powder
 1/2 teaspoon baking soda
 2 tablespoons chopped fresh parsley leaves
 1/4 teaspoon pepper
 1/2 cup buttermilk
 1 tablespoon 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 1/4 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, 1/4 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.

Chicken or Turkey Boudine

Black Iron Chef

- 2 cups cooked egg noodles
- 2 (10 3/4-ounce) cans cream of mushroom soup
- 3/4 cup chicken broth
- 4 cups chopped cooked chicken or left over turkey
- 3 cups grated cheddar cheese, divided
- 1 (2 1/4-ounce) package slivered almonds, toasted
- 1 small can drained and diced water chestnuts (optional, adds more crunch)
- 1/4 cup drained, chopped pimentos (or use diced red peppers)
- 1 (4-ounce) can sliced mushrooms, drained
- Salt and pepper

Preheat oven to 350° F.

In a large bowl, toss together the noodles, soup, broth, and sherry. Add the chicken, 2 cups of the cheese, the almonds, pimento, mushrooms, water chestnuts and salt and pepper, to taste, and toss gently to combine. Transfer the mixture to a greased 12 inch Dutch Oven and top with the remaining cup of cheese.

Bake for 30 minutes, or until bubbly. Serve with a Green Salad.

Dutch Oven Chicken Paprika

Mike B

- 4 lb. chicken
- 3 Tbsp oil
- 1 medium onion, thinly sliced
- 1 tsp pepper
- 1 tsp salt
- 1 tsp paprika
- 2 tsp minced garlic
- 1/2 cup all purpose flour
- 1 cup chicken stock
- 1 pint sour cream

Cut the chicken into serving sizes, clean and pat dry. In a bowl, mix together flour, paprika, salt and pepper.

In a 12" Dutch oven, heat the oil and sauté onion slices till tender. Coat the chicken with the flour mixture then sauté until brown. Add the chicken stock and garlic. Salt and pepper to taste. Simmer for 30 minutes or until the chicken is thoroughly cooked. Add the sour cream and simmer about 5 to 10 minutes. Remove from the heat and serve with white rice or noodles.

Coals: 8 coals on bottom, 16 coals on top.

French Country Stew

Cobbler Gobbler

12" Dutch Oven

- 1 - Rotisserie Chicken (any flavor)
- 2 Tbs - Oil
- 1 qt - Chicken Broth
- 2 med - Onions (quartered)

3 - Cloves Garlic (chopped)
4 cans - Great Northern Beans (rinsed)
2 cups - Monterey Jack Cheese (shredded)
Water
Salt/Pepper to taste

Quarter onions into thumb sized petals. Chop garlic. Pour beans into colander and rinse thoroughly. De-bone chicken. Place 2 Tbs oil into Dutch oven and sauté onions until clear and tender. Add garlic and sauté 2 minutes more. Add chicken, beans, then chicken broth. Mix thoroughly. Top off with water to just above mixture. Simmer 30 minutes stirring occasionally. Then add 2 cups cheese to stew and blend. Let simmer for 15 minutes more. Serve with loaf of French bread to dip with.

12 coals to sauté - reduce to 6 bottom and 6 top to simmer.

KAMS Shrimp Chicken Sausage Gumbo

jeepdad

First start boiling the chicken, sausage and veggies.

6 quarts of water
1-chicken 4 to 5 lb, cut up
2 lbs smoked sausage, sliced, reserve 1 cup cubed for Roux
1/2 cup parsley, finely chopped
1 cup green onion, chopped
1 cup white onion, diced
3/4 cup bell pepper, diced
1 cup celery, chopped
6 cloves of garlic, minced
4 bay leaves
2 Tbsp Tony Chachere's



Let chicken boil for 45 minutes, pull chicken, cool and then de-bone.

ROUX

1 cup vegetable oil
1 1/2 to 2 cups all purpose flour

1/8 cup parsley, finely chopped
1/4 cup green onion, chopped
1/2 cup white onion, diced
1/2 cup bell pepper, diced
1/2 cup celery, chopped
1 cup sausage, cubed (that was reserved)
2 cloves garlic, minced

Over medium heat in a cast iron skillet, heat oil, then slowly add flour, stirring constantly, until you achieve a pancake batter consistency, cook until paper bag brown and starting to smoke a little, reduce heat to simmer, then add rest of ingredients.

Then stirring occasionally until vegetables caramelize and Roux takes on a deep dark rich color. (Don't Burn Your Roux!)

Let Roux cool and add to the chicken and sausage stock. Bring to a boil. Add de-boned chicken then bring down to a simmer. Simmer for 1 hr stirring often so it doesn't stick to bottom.

If at this point my Gumbo is too thick, I make up some chicken stock from Bouillon Cubes.

At this point I season to taste with Tabasco Sauce, Gumbo File, Tony Chachere's, Red Pepper, and 4 fresh Cayenne Peppers. From this point my Gumbo normally cooks for 5 hrs, it should achieve a nice dark color. This is the basics for my Gumbo. You can substitute chicken for shrimp, crab, or turkey. I also like boiling eggs and then peeling them and dropping them in my gumbo's Enjoy.

One Pot Chicken Dinner

Guard Dog

- 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 and top w/ Italian seasoning, salt, and pepper.

Bake at 350° F for 1 hour.

One-Pot Chicken Dinner 2

Art & Pat Burns

- 1 Whole Chicken
- 5 Potatoes peeled and quartered
- 3 Small sticks of celery, light chop
- 1 Small Onion, quartered
- 1/2 Bag of baby carrots



Place potatoes, carrots, 1/2 of onion and celery in pot. Add enough water to cover vegetables.

Put remaining onion and celery inside chicken and rub with olive oil and sprinkle on Italian seasoning. Place on top of vegetables.

Cook at 375 degrees for approx 1 1/2 hrs or until chicken and vegetables are done.

Lemon Chicken with Artichokes, Capers and Orzo

chris

- 2 Tbsp olive oil
- 1 Sm. onion, diced
- 3 garlic cloves, minced
- 2 skinless, boneless chicken breasts, cubed
- 3 C. veg./chicken broth
- 1/4 C. Lemon juice
- 1 1/2 Tbsp. caper
- 1/2 6 oz jar marinated artichokes, rinsed and chopped
- 2 C. orzo
- Parsley for garnish, Salt, pepper, basil and oregano to taste



Heat oil. Soften garlic and onion. Add chicken and cook until almost done. Add all remaining ingredients. Reduce heat and cook about 20 minutes. Check and stir occasionally. Some orzo takes up more moisture than others-so a little water may be required throughout the cooking time.

Plate and garnish with parsley.

Panang Chicken Curry

Joanne

Curry dishes are very flexible. You can use just about any vegetable that you like and make a great dish. This recipe reflects the fact that I love bell peppers. You can substitute your own favorite vegetables for the bell peppers. You can also substitute yellow curry for the panang curry.

This dish is a braise so it's ideal in a Dutch Oven.

- 1 4 oz can chicken broth (low sodium)
- 1 14 oz can coconut milk
- 1 6 oz can Panang curry paste
- 1/2 onion cut into strips
- 1/2 green bell pepper cut into strips
- 1/2 red bell pepper cut into strips
- 1/2 yellow bell pepper cut into strips
- 4 medium potatoes peeled, 1" dice
- 3 cloves garlic minced
- 2 stalks celery sliced
- 1/2 cup whole snow peas
- 1 chicken cut into pieces (8 way cut)
- 1 teaspoon sesame oil
- 1 tbs vegetable oil
- salt
- pepper

Cut up the vegetables. Take two strips of the onion and a couple pieces of the celery them mince them.

Cut the chicken into pieces, season with salt and pepper.

Preheat the Dutch oven to medium heat using bottom coals. Add vegetable oil and sesame oil to the Dutch oven. Add minced onion, celery, and about 1 clove worth of minced garlic to oven and sauté.

Increase the heat under the oven and add the chicken - brown on all sides.

Move some bottom coals to the lid so it can pre-heat.

Add the remaining minced garlic to the oven, then add chicken broth to oven, stir to deglaze. Add coconut milk and curry paste, stir to combine. Add the potatoes. Place the lid on the oven - cook about 15 minutes with even coals top and bottom (approximately 350° F).

Add all the remaining vegetables (onion, bell pepper and celery) - cook about 20 minutes. Add the snow peas - cook 10 minutes. Check chicken and potatoes for doneness (don't overcook or you will have soggy vegetables).

Serve with rice.

This recipe cooks nicely in a 10" deep or 12" regular oven.

Serves 3 to 4.

Smoked Chicken Pan Pie

jeepdad

3-4 cooked smoked chicken breasts

1 can of cream of chicken

1 can cream of celery

1 can chicken broth

1 1/2 cups Bisquick

1 1/2 cups milk

1 stick butter



Cut chicken breasts into bite-sized pieces and add to Dutch oven.

Mix together the soups and the chicken broth. Pour over the chicken.

Mix the Bisquick and milk together and spread evenly over the chicken.

Melt and pour butter over the whole dish.

Bake at 350° F for 45 minutes.

Smokey Bob's Gumbo

SmokeyBob

1/3 cup Vegetable shortening

1/3 cup Flour, all-purpose

1 12oz pkg of frozen season blend Onions

2 16oz pkg of frozen gumbo mix

3 14oz cans of chicken broth

4 chicken breast cooked and cubed

16 ounces smoked sausage, sliced about 1/4" to 1/2" thick

2 14oz cans of Mexican or Chipotle diced Tomatoes

1 1/2 tbsp File

1 cup Uncooked rice

1 tbsp minced garlic

1 tbsp of Tony Chachere's creole seasoning

1 tbsp of Mrs. Dash chipotle seasoning

1 tbsp of Mrs. Dash herb & garlic seasoning

In large pot or 10" or 12" Dutch oven, melt shortening over low heat; add flour and cook, stirring, until brown, about 10 minutes (do not hurry; if flour burns, roux is ruined).

Add onions; cook until onion is translucent, about 5 minutes.

Slowly add broth; stir until broth reaches a boil.

Add rice, garlic, tomatoes, gumbo mix, seasonings, file, chicken and sausage.

Cover and simmer about 20 to 30 minutes.

Serve with cornbread.

Sweet and Sour Chicken

Corona~Barb

- 1 lb. boneless skinless chicken breasts
- 1 Tbs olive oil
- 1 can chicken broth (14 oz)
- 1/2 cup brown sugar
- 4 Tbs cornstarch
- 1/3 cup wine vinegar
- 2 Tbs Worcestershire sauce
- 1 Tbs 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

hot cooked rice

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 for 15 minutes. Remove lid and continue cooking over coals until vegetables are crisp-tender, about 5-10 minutes more. Serve over cooked rice.

Turkey

Dutch Oven Turkey Pot Pie

1960HikerDude

- 1 1/2 pounds cooked turkey breast
- 2 tablespoons olive oil
- 10 cloves garlic minced
- 1 yellow onion diced
- 4 medium potatoes diced
- 1 12 oz bag frozen mixed vegetables (thawed)
- 2 10.5 ounce cans condensed cream of chicken soup
- 1/2 cup evaporated milk
- 1 tablespoon thyme
- 1 1/2 teaspoons poultry seasoning
- 1 tablespoon Worcestershire sauce
- salt and pepper to taste
- 2 cans refrigerated crescent rolls



Sauté onions and garlic in olive oil until translucent over medium bottom heat. Add potatoes, vegetables, soup, milk, thyme, poultry seasoning, Worcestershire sauce, salt and pepper. Bake at 350 degrees for 25 to 30 minutes. Arrange crescent rolls to form a topping. Continue baking for another 30 minutes until topping is golden brown. Serve and enjoy!

Healthier Red Bean & Rice

Zelix

- 1 can of kidney beans
- 2 tablespoon olive oil
- 1/2 chopped medium onion
- 1/2 chopped green bell pepper
- 1 tablespoons minced garlic
- 1/2 chopped stalk celery
- 1 cup of beer
- 2 cups water
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried sage
- 1/2 tablespoon dried parsley
- 1 teaspoon Cajun seasoning
- 4 turkey sausage patties crumbled



Of course you'll need rice made according to manufacturer's recommendations.

Cook up the sausage in a skillet while you prepare the rest of the dish.

Pour olive oil in a 6" dutch oven.

Heat up the dutch oven.

Toss in the vegetables and herbs and cook them up.

Open a can of kidney beans. Rinse beans in a colander. Dump the beans into the dutch oven.

Add the beer and water to the dutch oven. Add the cooked sausage and stir up.

Proceed to let it cook for as long as possible. I baked mine in the dutch oven on 300 degree heat for 2.5 hours.

Mini Lasagnas

chris

Makes 12.

- 12 oz. Ground turkey
- 1 cup chopped onion
- Chopped tomato (or crushed canned, or sauce)
- Garlic, oregano, basil to taste
- Mushrooms(about 1/2 C. Chopped)
- 1 1/2 cups Ricotta or Cottage Cheese
- 1 1/2 cups Shredded Mozzarella Cheese
- 24 Won-ton wrappers

Fry turkey, onion and mushrooms in skillet, season and add tomato and reduce sauce until thick enough.

Place 1 won-ton wrapper in each greased (buttered) muffin tin. Add approximately 1 tsp. seasoned cottage cheese. Add about 1 tsp. sauce mixture and some mozzarella cheese. Repeat for second layer, ending in mozzarella cheese.

Bake at 375° F for 10-15 minutes. Cool and remove from pan.



Smoked Turkey

tapone

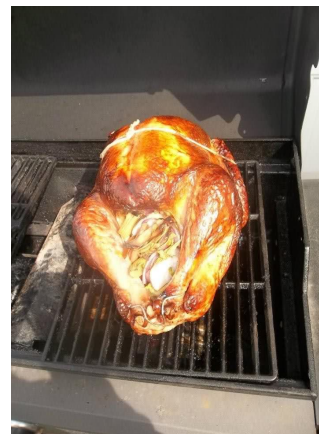
- 1 turkey

Brine:

- 12 c water
- 1 c salt
- 1 lg onion sliced
- 1/2 stalk celery, chunked
- 1/2 lb baby carrots
- 1 c honey
- 1/3 c cajun seasoning
- 2 T black pepper

Soak turkey in brine overnight, then drained the water. Dry the turkey and put all of the veggies in the cavity, and drizzle with olive oil.

Roast over aromatic wood (apple, cherry, etc) at 300 degrees for about 3 hours.



Swedish Meat Flats

cliffmeister2000

Sleeve of saltines, smashed
1 lb ground turkey
1 egg
1/8 cup of milk
1-1/2 tsp Lowery's
1-1/2 tsp pepper
dash garlic powder
dash onion powder



Mix everything together, make 1-1/2" diameter patties about 1/2" to 3/4" thick. fry to brown, transfer to Corningware dish and bake for 20 minutes at 300.

We usually eat these with mashed potatoes, garlic green beans, and a salad.

Turkey Breast with Spiced Cherry Sauce

Thruwurkin

1 Turkey Breast
1 can Chicken Broth
1 16 oz. can Dark Sweet Cherries
1/2 cup Brown Sugar
2 Tbsp Vinegar
1/4 tsp. Cinnamon
1/8 tsp Ground Cloves
1/2 tsp. salt
1 1/2 Tbsp Cornstarch

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° F. (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° F, 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!

Turkey Molé

toby2win

1 med. onion, finely chopped
1 can diced tomatoes
1/4 c. cilantro, chopped
2 tbsp. plus 2 tsp. chili powder
2 tbsp. unsalted smooth peanut butter
2 tbsp. raisins, chopped
1 tbsp. cocoa powder
2 clove garlic, minced
1/2 tsp. salt
1/2 tsp. sugar
1/2 tsp. cinnamon
1/4 tsp. ground cloves
1/8 tsp. ground anise seed
1 1/2 c. chicken stock
Vegetable oil

6 (3 oz.) 1/2 inch thick turkey breast slices

SAUCE:

Add onion to heavy large nonstick skillet over low heat. Cover and cook until soft, stirring frequently about 8 minutes. Add next 12 ingredients and stir to combine. Meanwhile, bring chicken stock to boil in small saucepan. Gradually stir stock into vegetable spice mixture. Cover partially and simmer until sauce thickens, stirring occasionally, about 45 minutes.

Heat large nonstick skillet over medium heat. Brush lightly with oil. Add turkey and cook until light golden and no longer pink in center, about 3 minutes per side. Spoon sauce over turkey.

Other Meats/Wild Game

Apricot Glazed Cornish Game Hens

Kendall

- 2-4 Cornish Game Hens (Giblets removed and rinsed)
- 1-2 Onions
- 1 Navel Orange
- 1/2 Cup Apricot Preserves
- 2 Tablespoons Dijon Mustard
- 2 Tablespoons Honey
- 2 Tablespoons Soy Sauce



Slice onions into rings and place on the bottom of a 12" or 14" Dutch Oven to keep hens off of bottom. (A rack can be used)

Slice Orange into quarters with peel on.

Place 1/4 of Orange in cavity of each game hen and place on onions.

Bake at 375 Degrees for 1 hour.

When hour is almost up, combine the rest of the ingredients.

At 1 hour mark glaze hens with the Apricot Glaze. Bake for an additional 15 minutes.

Baked Coon and Sweet Potatoes

toby2win

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

Boil raccoon for 1 hour to tenderize. Remove, dry and season with salt and 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)

Author: Tony Chachere

Braised Rabbit Dream

dmb90260

Large heavy duty pot with lid (a cast iron dutch oven works best)
2 slices of bacon or pancetta, chopped (you can skip the bacon if you prefer)
Extra virgin olive oil
1 medium onion, chopped
1 leek, white part, sliced
1 celery stalk, chopped
Any other aromatic vegetables you would like (fennel bulb, carrots, celery root, potatoes, garlic, etc.)
1 rabbit, whole or cut up (or poultry)
2-3 cups chicken or veal stock
Fresh thyme and one bay leaf
Coarse salt and freshly ground black pepper to taste

Get your heat source, whether a campfire, fire pit, grill or fireplace, nice and hot.

Place the dutch oven directly over your heat either by laying directly on your grill grate or hang it by its handle over your fire.

After allowing the pot to heat up somewhat, add a couple tablespoons of olive oil and the chopped bacon. Sauté for a few minutes until the bacon is starting to brown and throw off its fat.

Season the rabbit on all surfaces with salt and pepper. Add the rabbit and cook briefly on each side to brown all the surfaces. Remove to a plate and hold.

Add the onion, leek, celery and any other aromatic vegetables you want to include and stir. Sauté until the onions soften and turn translucent but before they change color.

Add back the rabbit, along with any juices which have accumulated. Add the bay leaf and a few sprigs of fresh thyme.

Pour over the stock just to partially cover the rabbit. Season well with salt and pepper. Cover.

Let sit to slowly braise. Occasionally check to stir and adjust the heat as needed to maintain a light boil. After a while, flip the rabbit.

Continue to braise until the meat is tender and starting to fall off the bone. This varies considerably depending on the heat of your fire, the type of meat and the size of the rabbit or poultry.

Remove from the heat and let rest a few minutes before serving. Be sure to spoon over some of the juices and vegetables on each plate.

Colton's Bear Pot Roast

The Teardrop Nanny

Marinade:

12 oz. merlot wine
2 tbs. black pepper
1 tbs. powdered garlic

Ingredients:

5-7 lb. bear roast
1 qt. beef broth
1/3 bulb elephant garlic, chopped

1 sweet onion, chopped
2 whole parsnips, chopped
6 whole carrots, chopped
1 whole bunch celery, chopped

Marinate roast for 24 hours.

Place roast and marinate into a 12" camp oven.

Pour beef broth into the oven.

Place garlic into the oven, on and near to the roast.

Toss remaining vegetables into the oven and cover with lid.

Cook at 325F for 4-5 hours, using 15 briquettes on lid and 8 briquettes under oven, changing coals every hour.

Remove roast when internal temperature reaches 160-170F

Cover roast and let it rest 10 minutes before slicing.

Serve with cooked vegetables and broth.

Cornish Game Hens

bigfoote8

1 each Cornish game hens -- per person
2 cubes butter or margarine -- melted
1/2 cup honey
Lawry's Seasoned Salt
turkey baster

In a 12" Dutch oven, melt butter and then add honey. Now you can add 4 game hens - Seasoned with Lawry's seasoned salt - to your Dutch oven.

Baste tops of the hens with a spoon or a turkey baster. Cover and bake at 350 degrees. About every 20 minutes re-baste the hens. Every 40 minutes turn hens over. Cook for about 1 1/2 to 2 hours or until meat starts to fall away from the bones.



Dutch Oven Cornish Game Hens

1960HikerDude

2 Cornish game hens
1 1/2 pounds red potatoes cut into 1" pieces
2 large carrots sliced
8 ounces baby bella mushrooms
2 stalks celery sliced
1 medium onion coarsely chopped
Salt and pepper to taste
10 whole cloves garlic
1 1/4 stick butter cut into pats
1/4 cup white wine
1 lemon
4 sprigs fresh rosemary
3 tablespoons poultry seasoning
olive oil
cornstarch



Add potatoes, carrots, mushrooms, celery and onion to your 12 inch Dutch oven. Season liberally with salt and pepper. Add some olive oil and give it a good mix. Place garlic cloves and butter on top of the vegetables. Add white wine and lemon juice.

Cut game hens in two by slicing through the breast and backbone with a large knife. Rinse each half and pat dry. Season both sides liberally with poultry seasoning. Arrange game hen half on top of the vegetables. Place a sprig of fresh rosemary beneath each piece.

Bake using 9 coals on the bottom and 16 on top to get 350 Deg F in your 12 inch dutch oven.

When the vegetables begin to soften, transfer the broth from bottom of the DO into a sauce pan or another small 6" dutch oven using a turkey baster. Add a 1/4 stick of butter. Season with salt, pepper and poultry seasoning. Thicken the broth with cornstarch and reduce using bottom heat to make gravy.

While the gravy is thickening, add more coals to the lid to brown the skin on the game hens.

Total baking time is 1 1/2 to 2 hours. The meal is done when the internal temperature of the hens reaches 165 Deg. F. and the vegetables are soft.

Farm Rotisserie Duck

jeepdad

- 1 duck (4-5 lbs), whole
- 2 T. olive oil
- 1/4 tsp. salt
- 1/4 tsp. cracked black pepper
- 1/4 tsp. rosemary
- 1/4 tsp. thyme
- 1/4 tsp. sage



First you skewer the duck onto the rotisserie forks securely and tie the legs and wings with kitchen grade cotton twine so they don't hit the heating element of the rotisserie.

To help drain the duck fat during the cooking process, we will often take a small wooden skewer and poke small holes under the skin of the duck throughout, being careful not to skewer the meat in the process.

Combine the olive oil, salt, pepper, rosemary, thyme, and sage and brush the mixture over the entire duck.

Place the prepared duck into the rotisserie cook for roughly 18+ minutes per pound or until the internal temperature reaches 165°F.

Most of the latest rotisseries do not have temperature settings but an estimated cooking temperature may be 350-375°+ F.

Note that in the rotisserie, the duck may cook more quickly than it would in a standard oven so keep careful watch.

This method allows for a delicious and moist duck every time and is a great alternative to chicken.

Serves 3-4.

Italian Flavoured Lamb Chops

Derek Bullock

- Lamb Chops
- Tomato
- Onion
- Olives
- Italian Herbs
- Salt and pepper

Make an aluminum parcel. Spray with oil. Place chops on foil and top with tomato, onion, olives, herbs and season well. Seal aluminum parcel and cook over fire for around 25 minutes.

Fruit Stuffed Pheasant

ncdodave

- pheasant
- 2 onions, peeled and quartered
- 2 carrots, peeled and cut into chunks
- 2 apples, cored and cut into eights
- 1/4 cup dried cranberries
- 1/8 cup dried blueberries
- 1 banana, peeled and cut in half lengthwise
- 6 slices bacon
- 1 tsp. dried Italian seasoning
- 1/2 c. chicken broth
- 1/2 pomegranate, seeds removed

In a 12" Dutch oven, place the onions and carrots in the bottom. Stuff the cavity of the bird with one apple and all the berries. Chunk the remaining apple and place it with the onions and carrots. Place the stuffed bird in the center of the Dutch oven on top the vegetables. Put some of the pomegranate seeds in the cavity of the bird and rub 1/4 of pomegranate all over the skin of the bird. Place 1/2 banana on each side of the breast over the wings and legs to hold the banana on the bird. Cover with 4 pieces of bacon side by side, lengthwise, covering the top of the bird. Cross the remaining 2 slices of bacon across the thighs. Sprinkle Italian seasoning all over bacon and veggies. Pour in chicken broth against a side of the oven, away from the bird. Cover and bake 90 minutes at 350° F. Serves 4.

Italian Venison Sausage

jeepdad

- 5 lbs ground venison
- 2 lbs ground pork (roast, shoulder, Boston butt, etc)
- 5 Tbsp Sage
- 3 Tbsp Paprika
- 2 Tbsp Salt
- 2 tsp Black pepper
- 4 Tbsp fennel seed, crushed
- 3 Tbsp Oregano
- 3 Tbsp Basil
- 2 tsp Cayenne Pepper
- 1 tsp Garlic Powder

Red Pepper Sauce or Dried Red Pepper - as desired to make hot sausage.

Add all seasonings to ground meat and mix well. Put into casings (if desired) and package.

**This is a sweet Italian Sausage that is great in sauces, grilled or anything else you would use regular Italian Sausage for.

Lamb Flat Out

BIGRT

- 1/4 cup extra virgin olive oil
- 3 cloves of thinly sliced garlic – (I usually put in more than that)
- 1/2 teaspoon cracked black pepper
- 2 tabs wholegrain honey mustard Red wine – (I just pour some in)
- Fresh rosemary leaves
- 2 teaspoons sea salt
- 1/4 cup chicken stock
- 2 Tabs mint jelly

Butcher will usually butterfly the lamb for you. BONED OUT LEG

Place the lamb in a large shallow dish. Pour over the combined oil, garlic, pepper, mustard, marinade, wine and rosemary. Cover and refrigerate for a few hours or overnight. It gets messy in the dish and I find it better to roll it up and put it all in a large zip top bag – then in a dish - to marinate. That way you can easily turn the bag from time to time.

Reserve the excess marinade from the meat when you are ready to cook and add the chicken stock.

Cook meat to liking – i.e., still “bleating” or “not bleating” – most like it rare and pink, we like it cooked.

(Mate did it in a hooded BBQ. I will try it in a CO/DO. Probably seer the meat top, bottom and ends. Then place on a trivet for 40 minutes in a moderate to hot CO)

In the meantime, bring to boil the reserved marinade and stock and slowly pour over the cooked and sliced meat.

Make more marinade than the recipe says, because the meat seems to soak it up and there is often not quite enough marinade to pour over at the end of the cooking process.

Lamb with Anchovies

chris

- 1 Leg of lamb, surface scored with a sharp knife
- 2+ tsp chili peppers
- 1 Tbsp Rosemary
- 1 tsp Oregano
- 1 Tbsp flour
- 1+ clove garlic
- 1 Lg. sliced carrot
- 4+chopped celery stalks
- 2 med chopped onions
- 1/2 bottle beer / 1/2 c wine for the pot, 1/2 for the cook
- 6 anchovies, coarsely chopped
- 1-14 oz can plum tomatoes
- 1 handful fresh parsley/cilantro, roughly chopped



Preheat oven to 350° F. Season the lamb with salt and pepper. Press chili, rosemary and oregano into lamb. Dust with flour. Heat Dutch oven to med-high. Add oil and brown meat. Add garlic, carrot, celery, onion and cook until softened. Add beer/wine and simmer 2 minutes. Add anchovies(this really brings out the flavor-don't worry-it won't taste fishy) Add tomatoes. Bring to a boil. Put lid on and cook in oven for 1 1/2 hrs. Remove lid and cook for another 1/2 hr. Remove, skim off any fat. Add parsley and serve with rice, potatoes or bread.

Moroccan Lamb Stew

hometownhiker

- 1 Bone-in lamb shoulder
- 2 cans of low-sodium chicken broth
- 1 can diced tomato
- 1 can chick peas
- 1 onion diced
- 1 cup sliced carrot
- 2 stalks chopped celery
- 1 cup diced dried apricots
- 3 tbsp olive oil
- salt and pepper
- 6 cloves crushed garlic
- 2 tsp curry powder
- 1 tsp smoked paprika
- 1 tsp Garam Marsala (cinnamon, cumin, coriander, black pepper, cloves, cardamom)
- 1 tsp ground cumin
- 1/4 tsp ground cayenne



Salt and pepper the lamb shoulder and brown it all sides in a 10" cast iron dutch oven in 3 tbs. of olive oil.

When it's browned, pour one of the cans of the chicken broth over it, put on the lid, and bake at a low heat (around 300F) for 4 hrs. After 4 hrs. the lamb was cooked and the chicken broth was mostly evaporated. Put the lamb in a dish and placed it in the refrigerator for a few hours. When ready to use the meat, it was easily separated. Cut it into bite-sized pieces.

To start, scrape most of the lamb fat out of the bottom of the dutch oven (up to you), but try to leave some of the good drippings for taste.

Add a little olive oil and brown the onion. Pour in 1 can of chicken broth. Add carrots, celery, canned tomatoes, garlic, and dry spices. Spices should be used to taste. Bring to a boil, reduce to simmer.

Add meat and apricots. Simmer for one to one and half hours until carrots are tender. (I did have to add 1 cup of hot water before it was through)

Serve over couscous.

Rabbit Andouille Sausage and Wild Mushroom Gumbo

jeepdad

- 1 rabbit, about 3 pounds, dressed, cut into serving pieces
- 1 tablespoon Rustic Rub, recipe follows
- 1 cup brown roux
- 2 cups chopped onions
- 2 cups chopped celery
- 1 cup chopped bell peppers
- 1 tablespoon chopped garlic
- 1 tablespoon chopped shallots
- 3 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon black pepper
- 3 bay leaves
- 1/2 pound andouille sausage, cut into 1/2-inch links



2 cups sliced assorted wild mushrooms
3 quarts water
3 cups cooked long-grain rice, warm
2 tablespoon chopped parsley
Essence, recipe follows

Rustic Rub:

8 tablespoons paprika
3 tablespoons cayenne
5 tablespoons freshly ground black pepper
6 tablespoons garlic powder
3 tablespoons onion powder
6 tablespoons salt
2 1/2 tablespoons dried oregano
2 1/2 tablespoons dried thyme

Combine all ingredients and store in an airtight container.

Creole Seasoning

2 1/2 tablespoons paprika
2 tablespoons salt
2 tablespoons garlic powder
1 tablespoon black pepper
1 tablespoon onion powder
1 tablespoon cayenne pepper
1 tablespoon dried leaf oregano
1 tablespoon dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container.

Season the rabbit with the Rustic Rub. In a large pot, heat the oil, over high heat. When the pan is smoking hot, brown the rabbit, about 3 to 4 minutes on each side. Remove to a platter and set aside.

Reduce heat to medium, add the brown roux. Add the onions, celery, bell peppers, shallots, and garlic. Cook for about 5 minutes, stirring constantly until vegetables are wilted. Add the salt, cayenne, black pepper, and bay leaves.

Add the rabbit, andouille sausage, and wild mushrooms, and cook for 2 minutes.

Add the water, stirring to mix well. Bring to a boil and reduce heat to a simmer. Add Creole seasoning to taste.

Simmer for 1 hour or until the rabbit is tender.

To assemble, ladle the gumbo into an over-sized bowl and top with the rice.

Rack of Lamb with Mint-Basil Pesto

jeepdad

1 1/2 cups lightly packed fresh mint leaves
3/4 cup lightly packed fresh basil leaves
1/2 cup walnuts, toasted
2 tablespoons freshly grated Parmesan
2 tablespoons fresh lemon juice
2 garlic cloves
3/4 teaspoon salt, plus more for seasoning

1/2 teaspoon freshly ground black pepper, plus more for seasoning
1/3 cup plus 2 tablespoons extra-virgin olive oil
3 (1 1/2-pounds each) racks of lamb, trimmed and Frenched

Blend the mint, basil, nuts, cheese, lemon juice, garlic, 3/4 teaspoon of salt, and 1/2 teaspoon of pepper in a food processor until the herbs are finely chopped. With the machine running, gradually blend in 1/3 cup of oil until the mixture is smooth and creamy.

Preheat the oven to 400 degrees F.

Generously sprinkle the lamb racks with salt and pepper. Heat the remaining 2 tablespoons oil in a grill pan or heavy large skillet over high heat. Place 1 lamb rack in the skillet and cook just until brown, about 3 minutes per side. Transfer the lamb rack meat side up on a heavy large baking sheet. Repeat with the remaining 2 lamb racks.

Roast the lamb in the oven until cooked to desired doneness, about 20 minutes for medium-rare. Transfer the lamb racks to a work surface. Set aside for 10 minutes.

Cut the lamb between the bones into single chops. Spread the pesto over 1 cut side of each chop. Arrange the chops, pesto side up, on plates or a platter, and serve.

Do-Ahead Tip: The pesto and lamb racks may be prepared up to this point 1 day ahead. Cover the pesto and lamb separately and refrigerate. Allow extra time for the chilled lamb to roast.

Roasted Quail with Mushrooms

Cobbler Gobbler

12" Dutch Oven

4 - Quail
4 - Slices Bacon
1 Tbs - Butter
Juice of 1/2 lemon
1 (3oz) can - Mushrooms

Rinse quail and pat dry inside and out. Bind each bird with a slice of bacon. Put birds into buttered Dutch oven. Roast at 350° F using 8 coals bottom and 17 on top. Baste occasionally, cook about 30 minutes or until tender. Remove birds and add butter, a little water and lemon juice to drippings in pan stirring to make a gravy. Add mushrooms. Serve birds on toast with gravy poured over them.

Sloppy Derek's

Chile Chef

Semi Healthy Sloppy Joes

Warning: "It has ground lamb in it, Just in case there is are some people on the forum who doesn't want to eat cute little animals"

1-1/4 pounds ground Ground Lamb
2/3 large diced White onion
2/3 large diced Red Bell Pepper
2/3 celery stalk, diced
1 (10.75 ounce) can tomato soup
3/4 teaspoon cumin
1/8 teaspoon Worcestershire sauce
4 hamburger buns
2 X slices of Munster cheese per sandwich

Place the Dutch Oven over medium heat / high heat. Crumble the ground lamb into the Dutch oven and cook until brown. Add the onion, pepper, and celery and cook until soft. Stir in the tomato soup, ground cumin, Worcestershire sauce, salt, and pepper; simmer until hot.

Ladle meat onto hamburger buns; top with Munster cheese.

Fish/Shellfish

Fish

Alaska Salmon

bigfoote8

1/2 pound salmon per person fresh Sockeye or Atlantic
salt
lemon pepper
Italian seasoning (jar)
lemon juice
2 each large onions
3 ounce pkg. cream cheese
Parmesan cheese
2 cups mushrooms -- optional
3 Tablespoons cooking oil

Sauté the onions (and mushrooms?) until limp.

Poke numerous holes in the non-skin side of each fillet with a fork. (helps the spices absorb).

Now "rub in" each fillet with salt, then lemon pepper, then Italian seasoning. The spread cream cheese equally across all fillets.

Oil the Dutch oven.

Now place three or four fillets in the bottom, skin down, with no overlaps. Then dash each liberally with lemon juice (but not so much the spices drain off). Spread onions, and mushrooms. Sprinkle Parmesan cheese over top.

Place Dutch oven over 5 or 6 briquettes; load about 25 on top.

Bake for 30 minutes, but check in 20 minutes. Check fillet with a fork to see if the fillet is done. Should flack easily and salmon should be moist.

Hint: Save some prep time in camp. Sauté onions and mushrooms in advance at home, place them in a plastic bag and freeze them. Then when you leave for the outing take them out of the freezer and wrap in newspaper.

Issue: How do you keep salmon fresh until cooking time? You can freeze it but that ruins the taste. For up to 6 to 8 hours put the refrigerated salmon in a zip lock bag and wrap in newspapers along with one or two "blue ice" Or, put in a small cooler, also with blue ice.

Baked Trout

Guard Dog

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

Remove head and 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 and butter and pour over trout.

Cover and bake at 350° F for 15-20 minutes. Garnish w/ lemon slice and parsley sprig.

Breaded Pan-fried Trout

Buckru

I made this recipe up on the fly during a backpacking trip into the Olympic National Forest. Caught a 23" steelhead and considering we were on day 9 of a 13 day trip it was whatever we had in our backpacks. One thing I always carry on a trip is Ritz crackers.

Trout
Gorp
Ritz crackers

Fillet the fish. Pull the pistachios out of the gorp. Place gorp in a baggie and crush with a rock.

Throw Ritz crackers into baggie and crush with above rock.

Roll and press mixture into fish and sauté in olive oil.

Salt and pepper to taste.

Die and go to heaven.

Campfire Crawfish Gumbo

Thruwurkin

1/2 cup Oil
1/2 cup All Purpose Flour
2 Onions, finely chopped
8 oz Tomato Sauce
3 quarts Stock, any kind, heated
1 1/2 Bell Peppers, finely chopped
2 large Garlic Cloves, minced
1 Tbsp Salt
1 tsp Cayenne Pepper
2 lbs Crawfish, peeled, with fat
1/4 cup Parsley, fresh, chopped
1/4 cup Green Onion, chopped

Make roux:

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.

Campfire Gumbo

Thruwurkin

Meat

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

Roux

- 1/2 cup Cooking Oil
- 1/2 cup Flour

Veggies

- 3 cups Okra, 1/2 inch slices
- 1 large Onion, chopped
- 1 large Bell Pepper, chopped
- 1 cup Celery, chopped

Stock

- 1/2 gallon Water

Tomato Products

- 1 14 oz can of Stewed Tomatoes
- 8oz can Tomato Sauce
- 2 10 oz 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 1/2 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 1/2 gallon of water to 1/2 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 oz. 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 jalapeño 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.

Catfish Fried in Bacon Fat

jeepdad

- 1 Cup White Cornmeal
- 1/3 Cup All Purpose Flour
- 1 Tablespoon Salt
- 1/4 teaspoon Ground Black Pepper (or more to taste)
- 1/4 teaspoon Cayenne Pepper
- 1/8 teaspoon Ground White Pepper
- 2 (12 oz) Catfish Fillets, sliced into two inch chunks
- 6 Tablespoons rendered Bacon fat



Whisk together the cornmeal and flour in a large bowl. In a small bowl, whisk together the salt, black pepper, cayenne, and white pepper. Sprinkle the catfish with the seasonings and allow the fish to “marinate” for at least 10 minutes at room temperature, or cover with plastic and refrigerate even longer (up to 1 day is fine). This step will make the fish “sweat,” giving it some moisture for the flour to cling to.

When you are ready to cook, toss the catfish pieces with the cornmeal mixture. Transfer the catfish pieces to a plate or baking sheet, dusting off excess flour.

Heat the bacon fat in a medium skillet over medium-high heat. Sprinkle a bit of cornmeal in the fat to test the heat; It will be hot enough when there is instant foam and a nice sizzle. Add half of the fillets, dropping the fish away from you so you don't splatter yourself, and cook until evenly golden brown, 2-3 minutes on each side. Remove the first batch with a slotted spatula, drain them on paper towels, and immediately add the second batch and repeat. I like to give the fillets an extra grinding of black pepper when they come out of the fat.

Serve the fried fish immediately, with your favorite coleslaw and spicy cocktail sauce.

Cedar Planked Salmon (Gluten Free)

greekspedoman

- 2 salmon fillets (about the size of 1.5 decks of cards)
- Maurer's “Essence of the Northwest” Seasoning
- Maurer's “Spicy Ginger” Marinade

After rubbing the fillets with the Northwest Seasoning, I put the salmon into the marinade for about 1/2 hour (during which I got the DO warm). Then I planked them and baked for about 20 min (or until the fish flakes).



Cheater Ratatouille Dinner

Black Iron Chef

- 1 onion
- 1 small zucchini
- 1 small eggplant
- 1 green pepper

1 pint grape tomatoes, cut in half
3 cloves garlic, minced
1 1/2 tsp Basil
1 tsp oregano
3/4 tsp salt
Pinch chili flakes
Pinch granulated sugar
4 thin "white" fish fillets, about 6 oz each

Dice in about 1 inch dice, onion, zucchini, eggplant, and green pepper. Lightly coat bottom of a dutch oven with olive oil, fry the onion until soft stir in the other diced vegetables, tomatoes, and seasonings. Cover and place in the oven at 350 degrees stirring occasionally. After about 30 minutes, Season the fish fillets with salt and pepper, place on top of the vegetable mixture, spoon some of the mixture on top of the fish, cover and cook until fish is completely cooked, approximately 20 to 30 minutes, serve immediately.

Serves 4.

Crispy Loco's Shrimp Enchiladas

Corona~Barb

My son made this the first time he had us over for dinner. He's quite the cook. The name comes from his ice hockey nickname when he played club hockey a few years back (he's Chris P. Anderson - "loco" comes from his mean defense man tricks).

1/4 cup butter
1/4 cup flour
1 cup chicken broth
1 can condensed cream of chicken soup
1 cup sour cream
1/2 cup medium salsa
1 cup small curd cottage cheese, blended smooth in blender
1 pound cooked small shrimp
1 1/2 cup Monterey Jack cheese, shredded
1 can (4 oz) chopped green mild Chiles
1 cup fresh cilantro, chopped, stems removed
1 package (12) flour tortillas

Melt butter in pan and stir in flour. Add broth and soup, whisking until smooth. Cook at low boil for 2 minutes until thickened. Remove from heat and stir in sour cream and salsa; set aside.

Combine cottage cheese, shrimp, cheese, Chiles, and cilantro. Spread 3/4 cup of sauce in bottom of greased 12" dutch oven. Put 1/3 cup of shrimp mixture in tortilla and roll up; place in dutch oven, seam side down. Continue until tortillas are all used up. Top with remaining sauce and bake at 350 degrees for 30 - 35 minutes until bubbly. Sprinkle with additional cilantro if desired.

Curried Rice and Tuna

toby2win

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.

Dutch Oven Baked Greek Fish

1960HikerDude

2 pounds white fish cut into 1 to 1 1/2 in pieces
salt to taste
29 oz can of crushed tomatoes
1 large yellow onion coarsely chopped
1 cup pitted and halved kalamata olives
1/2 cup freshly minced parsley
1 1/2 tablespoons capers drained
4 garlic cloves minced
1 red bell pepper seeded and cut into strips
1 yellow bell pepper seeded and cut into strips
1 cup crumbled feta cheese
1/2 cup white wine
3/4 cup olive oil

Place fish in 12 inch Dutch oven. Season lightly with salt

Distribute crushed tomatoes, onion, olives, parsley, capers, garlic red pepper, yellow pepper and feta over the fish. Pour in wine and olive oil.

Bake using 9 coals on the bottom and 16 coals on top for 35 to 40 minutes or until the fish flakes easily.

Dutch Oven Fish Tacos

1960HikerDude

Taco Sauce:

1/2 cup thinly sliced green onions
1/2 cup chopped fresh cilantro
1/3 cup mayonnaise (regular or fat free)
1/3 cup sour cream (regular or light)
Zest from 1 lime
Juice from 1 lime
1/2 tsp salt
2 cloves garlic, minced

Fish Spice Mix:

1 tsp ground cumin
1 tsp ground coriander
1/2 tsp paprika
1/4 tsp cayenne pepper
1/4 tsp garlic powder
1/2 tsp salt

1 1/2 lbs white fish

cooking spray
corn tortillas
2 cups shredded cabbage

1 can sliced black olives.

Start a full chimney of charcoal, enough for 2 Dutch ovens.

Blend cumin, coriander, paprika, cayenne pepper, and garlic powder. Sprinkle generously on fish. Oil the inside of a 10" Dutch oven. Place fish in oven.

Place corn tortillas in an 8" Dutch oven.

When charcoal is ready, bake the fish at 425 Deg F using 9 coals on the bottom and 8 coals on top. Bake the tortillas at 350 Deg. F using 5 coals on the bottom and 9 coals on top. Set a timer for 10 minutes.

In the meantime, blend ingredients for the sauce in a small bowl.

After 10 minutes check the fish. Fish is done when it is completely opaque and flakes easily.

If the fish is done, remove fish and tacos from heat. Keep the tacos warm in the Dutch oven. Transfer the fish to a bowl and break into small pieces.

To serve, place a small bed of cabbage in the taco shell, add fish, taco sauce and black olives. Enjoy.

Dutch Oven Salmon and Asparagus

1960HikerDude

1 tablespoon vegetable oil
2 salmon steaks
1 bunch asparagus
1 to 2 cups Virginia Brand Vidalia Onion Vinaigrette
2 cups cooked rice

Place vegetable in bottom of an 8-inch Dutch oven. Place salmon steaks in oven. Break off asparagus tips and place in dutch oven. Discard stalks. Pour onion vinaigrette over the asparagus. Place 7 coals beneath oven and 9 coals on the lid. Bake 45 minutes to an hour, rotating the pot and lid every 15 minutes. Serve over rice.

Grilled Salmon with Peanut Hoisin Sauce

Guard Dog

1/2 cup Peanut butter
1/2 cup Hoisin sauce
1/4 cup white onion (finely chopped)
1/2 cup green onion (finely chopped)

1/4 cup rice wine vinegar
1/2 cup water
2 cloves garlic (minced)
salmon fillets (4)
salt/pepper (to taste)
olive oil

Whisk Peanut butter, hoisin sauce, onion, vinegar, water, and garlic and bring to a boil. Reduce heat and simmer 5 minutes, stirring often.

Coat both sides of salmon fillets with olive oil, season w/ salt and pepper.

Grill salmon fillets to your preference; Top with warm hoisin sauce and garnish with sliced green onion.

Jambalaya

jeepdad

1 tablespoon olive oil
1 medium onion, chopped
1 each medium green and yellow bell pepper, chopped
1 can (14 1/2 ounces) fire roasted or regular diced tomatoes, undrained
1 cup water
1 package ZATARAIN'S Jambalaya Mix
1 pound large shrimp, peeled and de-veined
1 package (12 ounces) Andouille sausage, cut into 1/4-inch slices
1/4 cup chopped fresh parsley (optional)



Heat oil in large deep skillet or 5-quart Dutch oven on medium heat. Add onion and bell peppers; cook and stir 7 minutes or until vegetables begin to soften.

Stir in tomatoes, water and Jambalaya Mix. Bring to boil. Reduce heat to medium-low; cover and simmer 15 minutes.

Stir in shrimp and sausage. Cover and cook 10 minutes longer or just until shrimp turn pink and rice and vegetables are tender, stirring occasionally. Remove from heat. Let stand 5 minutes. Sprinkle with parsley, if desired.

Macaroni & Cheese with Tuna and Onions

Joanne

1 box Velveeta Shells & Cheese
1 can tuna fish, drained & flaked apart
1/4 onion, finely diced

Cook the pasta according to the instructions on the box. Drain.

Stir in the Velveeta cheese package, tuna and onions.

Return to the stove over low heat, stirring frequently until hot. Be careful not to let it scorch.

Pan-fried Trout

dmb90260

1/2 cup flour
1/2 cup cornmeal

Salt
Freshly ground black pepper
6 (10 to 12 ounces each) trout, scaled and cleaned
2 lemons, cut into 1/8-inch-thick slices
2 tablespoons capers
12 sprigs parsley
Bacon grease, butter or shortening for frying

Prepare coals in a fire pit or grill. Meanwhile, in a shallow baking pan, mix the flour and cornmeal with one-half teaspoon salt and one-fourth teaspoon black pepper.

Season the cavity of each fish with a good pinch each of salt and pepper. Place three to four lemon slices, 1 teaspoon capers and 2 sprigs of parsley inside each cavity; seal with a toothpick.

Season the outside of each fish with a good pinch each of salt and pepper, rubbing the seasoning evenly over each fish. Dredge each fish in the flour mixture and set aside in a cool place while the coals heat.

When the coals are completely covered with a thin layer of white ash, spread them in the ring or grill, leaving some mounded in the center. Heat a cast-iron skillet on a rack a few inches above the coals. When the skillet is medium hot (you will be able to hold your hand 6 inches above the skillet for several seconds), place a couple tablespoons of bacon grease (or butter or shortening) in the skillet and allow it to coat the bottom completely.

Place two or three fish in the skillet -- do not crowd the pan -- and fry on one side until golden brown, 6 to 7 minutes. Allow the fish to sizzle gently but consistently; if it fries too quickly, the skin will burn before the fish is cooked. If the pan is too cool, move it closer to the coals; if too hot, move the pan farther from the coals. Add additional grease as necessary to keep a light film on the bottom of the pan. Turn the fish over and fry the fish on the other side, another 6 to 7 minutes. Repeat with the remaining fish. Remove toothpicks, and serve immediately.

Each serving: 424 calories; 39 grams protein; 17 grams carbohydrates; 1 gram fiber; 21 grams fat; 7 grams saturated fat; 193 mg. cholesterol; 619 mg. sodium.

Servings: 6.

Pan Roasted Halibut with Prosciutto, Lemon, White Wine, and Capers

jeepdad

Total Time: 35 min Prep: 15 min Cook: 20 min Yield: 2 servings

1/2 cup all-purpose flour
Salt and freshly ground salt and pepper
2 (6-ounce) halibut fillets
Extra-virgin olive oil
3 tablespoons butter
2 slices prosciutto, cut into strips
1/2 cup white wine
1/2 lemon, juiced
2 teaspoons capers
2 tablespoons chopped fresh flat-leaf parsley plus whole sprigs, for garnish



Preheat the oven to 375 degrees F.

Put the flour on a deep plate or in a shallow bowl and season well with salt and pepper. Dredge the fish in the flour. Put a large skillet over medium-high heat, add 1 tablespoon oil and the butter and get the skillet hot. Add the fillets and cook until browned on 1 side, 2 to 3 minutes. At the same time, add the prosciutto and cook, stirring, to brown. Then flip the fish, put the skillet in the oven, and roast until the fish is just cooked through, about 10 minutes.

Remove the fish to 2 serving plates. Dump the prosciutto out onto paper towels to drain. Put the skillet back over medium

heat. Add another tablespoon olive oil, the white wine, lemon juice, capers, the remaining 2 tablespoons butter and the parsley and bring to a boil; boil until reduced and thickened. Season with salt and pepper. Pour the sauce over the fish, top with the prosciutto, and serve immediately.

Salmon Steaks and Asparagus

1960HikerDude

1. This is the easiest DO recipe I know.
2. Put some oil in the bottom of an 8" DO
3. Place 2 salmon steaks in the DO.
4. Cover salmon steaks with asparagus tips.
5. Cover salmons and asparagus with Vidalia Onion Dressing
6. Bake for 45 minutes to an hour @ 350 Deg. with 5 coals on the bottom and 11 on top
7. Serve over hot cooked rice.

Salmon wrapped in Phyllo dough

John

Make-ahead: Can be assembled early in the day and refrigerated until ready to bake.

Tip: The key to success with phyllo (or filo) is to keep it covered and work quickly. Gently unfold the thawed dough; cover with plastic wrap and then a damp kitchen towel. Every time you remove a sheet, re-cover the remaining dough immediately or it will dry out and crumble. You can re-freeze any unused dough, just be sure to wrap it well. For assembly, brush butter on the edges first, then work your way into the center.

4 large (or 8 small sheets) phyllo dough, thawed
1/4 cup butter, melted
1 tablespoon minced fresh dill (or 1 teaspoon dried)
1 teaspoon lemon zest
Salt and pepper to taste
4 4-ounce salmon fillets
Salt and pepper to taste
1 5.2-ounce box Boursin cheese

Preheat oven to 350°F . Spray a baking sheet with no-stick spray; set aside.

Lay one sheet of phyllo pastry on a work surface; brush with melted butter. Sprinkle evenly with a little minced dill and lemon zest. Top with a second sheet; brush with butter, sprinkle with dill and lemon zest. Repeat with third sheet and remaining dill and lemon zest. Top with fourth sheet; butter. Cut stacked dough into 4 equal rectangles. (Note: if using the smaller sheets, make 2 stacks of 4 sheets and cut each stack in half)

Generously season salmon with salt and pepper. Place seasoned salmon off-center along one long side of a dough rectangle. Top fish with slices (which will crumble) of Boursin cheese. Fold sides of dough over salmon; wrap and roll pastry to fully encase the fish and cheese. Brush with melted butter. Place seam side down on the prepared baking sheet. Bake 25-30 minutes or until golden brown. Let stand 5 or 6 minutes before serving.

Author: Amy's Table: Food for Family and Friends Orange Frazer, Wilmington, OH

Shellfish

Ceviche

dreadcptflint

3 lbs small raw shrimp(we used 51-60s), cleaned
4 large tomatoes, seeded and diced
6 limes, juiced
4 lemons, juiced
1 cup cilantro leaves, chopped
1 Serrano Chile, seeded and finely chopped
1/2 of a cucumber, peeled and diced
1 red onion, diced
salt and pepper to taste
3 tablespoons tomato sauce

Throw shrimp in 1 gallon zip lock bag. Pour lemon and lime juice over them and refrigerate for 3 hours. Turn it every 1/2 hour or so. The juice will "cook" the shrimp. Toss with remaining ingredients and refrigerate for one more hour or longer. Enjoy with tortilla chips or as a topper for grilled fish!

We used threw it on some shells with a little cheese and it made for some nice summery tacos. We had a large crowd and there are many recipes out there.

Cioppino

dmb90260

Cioppino is a sort of fish stew that was developed by the Italian fisherman at the harbor in San Francisco. It is a perfect match with SF sour dough bread.

There are two basic styles, one is light on tomatoes and the other has a heavy tomato sauce. Both are as good as the ingredients which are anything from the sea. The more spectacular have crab claws and legs sticking out. It is very easy to make and great comfort food on cold rainy days.

Medium onion
Bell Pepper (green, red, yellow or all three)
A head of garlic (I like a lot of garlic, use as much or as little as you like)

Large can Trader Joe's Marinara sauce (Any sauce will do and I usually add another can or so of tomato sauce)
Chicken Broth to add if the mixture is too thick for your tastes or use without the tomato sauce if you like a clearer broth

Shrimp
Calamari
Thick slices of halibut, shark or any steak size cuts cut into chunks
Clams or mussels
Crab, whole or canned

Oregano
Parsley
A little thyme
One or Two Bay leaves
Salt and pepper to taste

Sauté the veggies in a cast iron pot until soft. Add the marinara and another liquids. As that warms add the fishy items. (Mine are usually frozen which will add a little more liquid.)

I add a tablespoon of oregano but I never actually measure it. 1 tsp of parsley and thyme, adding more as I taste it later. At least one TBS of salt and fresh ground pepper.

Cover and simmer at least an hour but on low it can cook for hours. Stir often to make sure nothing is sticking to the bottom.

Cheats: I often start with the frozen Trader Joe Cioppino which sets the flavors nicely. Then I add my other items. I also use one of Trader Joe's frozen seafood medley which is a nice mix of seafood. Crab-in Shell looks good but is sort of sloppy to deal with when eating. I have used canned crab or Costco crab from their deli which adds the flavor without the mess of shelling.

The local fish market has the version with less or no tomato. It is just as tasty.

Crab Cakes with Lemon Aioli Sauce

jeepdad

- 2 pounds crab meat
- 2 eggs
- 1 teaspoon lemon juice
- 1/2 cup mayonnaise
- 1/3 cup mustard
- 1 small onion, finely chopped
- 1 green pepper, finely chopped
- 1 cup crushed saltine crackers
- 1 teaspoon Tabasco
- 2 teaspoons Worcestershire sauce
- 1-1/2 teaspoons Old Bay seasoning
- 1 ounce parsley
- Dash of garlic powder

Lemon Aioli Sauce

- 1/2 cup mayonnaise
- 2 tablespoons whipping cream, non whipped
- 1 lemon, juice and zest of
- 1 tablespoon prepared horseradish
- 1-2 minced fresh garlic cloves (or to taste)
- 1/2-1 teaspoon dried thyme



Combine all ingredients in a large bowl, mixing well. Form into crab cakes and refrigerate for an hour to form all ingredients. Broil in oven or fry in olive oil and a little butter until golden brown. Serve with fresh salsa or favorite condiments each side.

Sauce

Mix it all together and serve over hot crab cakes.

Crab Cakes with Jalapeño Remoulade

jeepdad

1 pound best-quality lump crab meat (not pasteurized)
1 tablespoon butter
1/2 small onion, finely chopped
1/2 Poblano Chile, stemmed, seeded, and finely chopped
1 garlic clove, minced
1 teaspoon salt
1/4 teaspoon pure Chile powder (like Ancho, New Mexico, or chipotle)
1/4 teaspoon ground black pepper
1/4 teaspoon cayenne
1 egg, lightly beaten
1/4 cup mayonnaise
1 teaspoon Creole (or whole-grain) mustard
Several dashes of Louisiana hot sauce
1 scallion (white and green parts), finely chopped
2 tablespoons chopped Italian parsley
Juice of 1/2 lemon
3/4 cup fresh bread crumbs
2 tablespoons vegetable oil, plus more as needed



Jalapeño Remoulade (recipe follows)

Jalapeño Remoulade Makes about 1 1/4 cups For the best results, make this spicy condiment a few hours in advance and then cover and refrigerate, so the flavors have time to develop.

1 small jalapeño pepper, stemmed, seeded, and finely chopped
1 bunch scallions (white parts only), thinly sliced
1 cup mayonnaise
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon crushed red pepper flakes
2 teaspoons red wine vinegar
Juice of 1 lime

Place the crab meat in a large mixing bowl and carefully pick through for shells, then set aside.

Melt the butter in a medium skillet over medium heat. Add the onion, Poblano, garlic, salt, Chile powder, black pepper, and cayenne and cook, stirring, until the vegetables are softened but not brown, 3 to 4 minutes. Transfer the vegetable mixture to a mixing bowl and set aside to cool for about 15 minutes.

Add the crab, the egg, mayonnaise, mustard, hot sauce, scallion, parsley, lemon juice, and 1/4 cup of the bread crumbs to the vegetable mixture. Using your hands, gently combine the ingredients.

Using a 1-cup measuring cup, form the mixture into cakes, packing gently; they should look like hockey pucks, about 2 inches thick with straight sides. Cover the cakes and chill for 20 to 30 minutes, or overnight.

When you are ready to cook the crab cakes, place the remaining 1/2 cup bread crumbs in a pie tin. Dredge both sides of each cake in the crumbs, shaking off the excess. Heat 2 tablespoons of vegetable oil in a large skillet over medium-high heat. When the oil is hot but not smoking, fry the crab cakes for 4 to 5 minutes on each side, until golden brown. Do not overcrowd the pan-fry in batches if necessary, adding more oil if needed. Serve immediately, with Jalapeño Remoulade.

Crawfish Etouffee

CajunCastIron

- 1 yellow onion
- 2 clove of garlic
- 1 bunch of green onions
- 1 bunch of parsley
- 1 lb of crawfish tails with fat
- 1 8 oz. can tomato sauce
- 1 can of flour or 1 can cream of mushroom
- 1 stick of butter
- 3 cups medium grain rice
- salt
- seasoning to taste

Finely Dice 1/2 yellow onion. Finely slice 1 to 2 cloves of garlic. Chop 1/2 cup of green onions. Chop 1/2 cup of fresh parsley.

Melt 1 stick of butter in a 12" Dutch oven. Sauté yellow onions and garlic until translucent. Add several cups of water. Add green onions and parsley.

Add half a can of tomato sauce and seasoning. For Seasoning I use a mix like Slap Ya Mama or T-Boy's, most of you would have access to Tony's, but I find it salty so you may want to try your own blend. I would sprinkle red pepper back and forth over the pot a couple times, salt a couple times, then add a little black pepper and garlic powder.

Bring to a boil.

Now you will want to thicken the gravy with flour or optionally cream of mushroom. Continue to adjust with flour and water until you get a good consistency.

Add 1 lb of crawfish tails with fat. If you are lucky enough to have some tails left over from a crawfish boil, they taste great in an etouffee.

Add a little more seasoning and bring to a gentle boil.

Then reduce heat to simmer. You will want to add your tails at the end and not boil them long to avoid the tails toughening.

Preparing the rice in a black pot

Add 3 cups of rice and 3 cups of water to a black pot. Sprinkle a little salt over the rice and stir.

Bring to a boil and allow to boil until visible water has cooked off.

Cover and reduce heat to simmer. Allow to steam for several minutes.

Dutch Oven Crawfish Etoufee

amr6987

You will need one 4-5 gallon Jambalaya Pot or One 12-20 QT Dutch Oven. My philosophy has always been, I'd rather have a dutch oven too large than one too small. You will also need a controllable heat source, whether it be an oven top or propane burner.

- 1/3 cup vegetable oil
- 1/4 cup flour
- 1 tsp black pepper
- 1 tsp salt
- 1 bell pepper, finely chopped
- 1 onion, finely chopped

2 cloves garlic, finely chopped
2 stalks celery, chopped
2 tomatoes, peeled and chopped or 1 can of Rotel Tomatoes (do not drain)
2 cups of water or fish stock or clam juice
1/2 teaspoon basil
1/4 teaspoon thyme
1 bay leaf
3 pounds crawfish, peeled (shrimp can be substituted)
1 cup chopped green onions, including the greens
4 teaspoons Hot Sauce - your preference or replace with a dash of cayenne

Step one: Make a Roux!

This is one of the most important parts. One of the things that gives this recipe such a rich taste is the fact that I make a roux from scratch. If you've never made a roux, relax, it's not that hard. You just need to pay particular attention to the job at hand or things can go awry. The key to making a good roux is to cook it long enough to get a dark brown color with a rich taste, but cook it slow enough not to burn it. A scorched roux makes for bad tasting etoufee.

To make a roux heat your dutch oven or jambalaya pot to a high heat then add the oil. Heat the oil until very hot and add the flour, salt and black pepper. At this point reduce the heat slightly and stir the mixture with a large spoon or paddle. IMPORTANT: DO NOT LET THE FLOUR SIT FOR VERY LONG WITHOUT STIRRING OR YOU WILL SCORCH YOUR ROUX.!!! Stir almost continuously until your roux reaches the desired color, the darker the roux the richer the taste. This should take several minutes. Remember, patience is a virtue and it takes patience to make a roux.

Step two: Begin mixing ingredients

At this point, mix the bell pepper, onion, garlic and celery one item at a time into the dutch oven. Your roux will "dry up" but don't worry. Cook these items until they begin to soften. Remember to stir frequently to keep from scorching the dish or having the roux stick to the dutch oven.

Step three: Add tomatoes, spices and water

After the onions and peppers begin to soften, add the water, tomatoes, basil, thyme, bay leaf and either the cayenne or hot sauce. Cook on medium high heat. Stir well then reduce heat, cover the dutch oven or jambalaya pot and let simmer for about fifteen minutes. The stock should thicken some.

Step four: Add crawfish or shrimp

After simmering for about fifteen minutes, remove the dutch oven cover and add your choice of meat to the dish. Bring this to a slow boil and cook for five to ten minutes uncovered.

Step five: Remove and serve

After boiling for approximately ten minutes, remove the dutch oven from the heat source and remove the bay leaf from the dish. Re-cover the dish and let stand until ready to serve. A gauge of how long to let the dish stand is to prepare the rice while the dish stands.

Step six: Serve and watch your guests' come running back for more.

Dutch Oven Lobster Paella

Polly Wog

2 Tbs olive oil
1 onion, chopped
2 garlic cloves, chopped
1 roasted red pepper, chopped
1 tomato, chopped
4 1/2 cups chicken stock

1/2 tsp. Saffron
2 cups rice
Salt and pepper
1 cup frozen peas
meat of 2 cooked 1 lb. lobsters
1/2 lb peeled shrimp



Sauté onion, garlic, red pepper, and tomato in olive oil over full spread of coals until onion is translucent. Add rice and stir until well coated with olive oil. Add chicken stock, salt, pepper and Saffron. Bring to a simmer, cover with a ring of coals on top and cook for 20 minutes in a hot oven until liquid is almost completely absorbed. Add lobster, peas and shrimp. Cover and cook for another 5-10 minutes until seafood is heated through. Stir. Serve with lemon wedges.

If you can't find lobsters, you can substitute them with more shrimp or any other seafood you have available to you. If the seafood is raw when you add it, allow more cooking time, if already cooked, cover and cook just long enough to heat through.

Dutch Oven Seafood Gumbo

1960HikerDude

3/4 cup flour
1 1/2 sticks butter
1 cluster garlic minced
2 green bell peppers diced
5 celery stalks chopped
1 large yellow onion diced
3 cups chicken broth
1 28 oz can diced tomatoes
Creole or Cajun seasoning to taste
3 bay leaves
1 bunch of cilantro or parsley finely chopped
2 Lb Shrimp
1Lb bay scallops
1 8 oz can oysters
8 oz crab meat
Hot cooked rice
Tabasco sauce (Optional)

Start by making a roux. Melt butter in the bottom of a 12 inch Dutch Oven using 15 to 20 coals beneath. Slowly stir in flour with a whisk. Whisk the mixture continuously until it turns dark brown (like the color of peanut butter). Be careful not to burn it.

Remove the Dutch Oven from the coals. Add garlic, bell peppers, celery, onion, chicken broth, diced tomatoes, Creole or Cajun seasoning, bay leaves, and cilantro or parsley. Cover and cook for two to two and a half hours with 9 coals beneath and 16 coals on top until vegetables are almost fully softened.

Stir in shrimp, scallops, oysters and crab meat. Cook for another 30 to 45 minutes until seafood is cooked. **BE CAREFUL NOT TO OVER COOK SEAFOOD.**

Serve over hot cooked rice. Have Tabasco sauce available for your guests who prefer a spicier gumbo.

Easy Garlic Shrimp or Prawns

Paul

6-8 large shrimp (Raw & de-veined with a bit of the tail left on)

3 Tbsp butter
1 Tbsp sweet chili sauce
1 Tbsp chopped garlic
1 tsp. parsley
1 tsp. lemon juice
1 green onion, finely chopped
a few drops of Tabasco sauce



Preheat oven to 400° F.

In a small sauce pan, melt butter and add all ingredients except shrimp.

Bring to a light simmer and set aside.

Place shrimp in cast iron pot and pour butter sauce over top. Place lid on pot and put in pre-heated oven for no more than 15 minutes.

I served mine over mushroom Basmati rice with Caesar salad on the side. I'm thinking a nice loaf of fresh bread would be great with this too!

Fiery Hot Habanero Shrimp

jeepdad

3 Tablespoons Marie Sharp's Fiery Hot Habanero Pepper Sauce (or whatever you have)
1/2 Cup Butter
1/4 Cup Worcestershire Sauce
1/4 Cup Lemon Juice
1 Tablespoon Old Bay Seasoning
1 Tablespoon Black Pepper
3 Cloves Garlic, Minced
1 Tablespoon Cajun Seasoning
6 Pounds Medium Shrimp, shelled and de-veined

Preheat oven to 350° F. In a bowl, combine all sauce ingredients except shrimp. Toss shrimp with sauce, and transfer to a roasting pan. Bake in oven for 15 to 20 minutes.

Grilled Paella

jeepdad

2 medium, ripe tomatoes (about 12 ounces)

16 large shrimp (about 12 ounces), peeled and deveined
1 teaspoon smoked Spanish paprika (pimentón dulce)
Freshly ground black pepper
1 pound boneless, skinless chicken thighs, cut into 1-inch pieces

8 ounces Spanish chorizo, cut into 1/4-inch-thick rounds
1 to 2 tablespoons olive oil, as needed
1 medium yellow onion, small dice
2 medium garlic cloves, finely chopped
1 large pinch saffron threads
2 cups paella rice (about 1 pound), sometimes labeled bomba or Valencia
1 teaspoon kosher salt, plus more for seasoning the shrimp and chicken
4 cups (1 quart) low-sodium chicken broth
16 mussels, Manila clams, or a combination, scrubbed
2 tablespoons coarsely chopped fresh Italian parsley leaves
2 medium lemons, cut into 8 wedges each, for serving



Paella, the classic grilled rice dish from Spain, is perfect for a barbecue because everything cooks together in one pan and absorbs the smoky flavor from the fire. The key to this dish is the crusty caramelized layer of rice, called socarrat, that forms on the bottom of the pan. While the combination of ingredients ranges from the traditional rabbit and snails to vegetables and seafood, this version, known as paella mixta, contains seafood, Spanish chorizo, and chicken. For more Spanish flair, sip on glasses of sangría while the paella's on the grill.

Special equipment: This dish is named after the two-handled pan it is cooked in. You will need a 15-inch paella pan because its wide surface area ensures that the rice cooks in a thin, even layer.

What to buy: Spanish chorizo (not to be confused with its Mexican counterpart) is a dried, smoked, ready-to-eat pork sausage. It can be mild or spicy, and is found at gourmet markets or online. If you can't find Spanish chorizo, you can sub in some andouille sausage.

Paella rice, sometimes labeled bomba or Valencia, is a white short-grain rice prized for its ability to stay firm when cooked. It can be found in gourmet grocery stores. If you can't find paella... read more

INSTRUCTIONS

Core and halve the tomatoes. Grate the flesh side of each half on the large holes of a box grater set over a medium bowl, stopping when you get to the skin. Discard the skins. You should have about 3/4 cup of tomato pulp and juice; set aside.

Place the shrimp in a medium bowl, add 1/4 teaspoon of the paprika, and season with salt and pepper. Toss to combine and refrigerate.

Place the chicken in a medium bowl and season generously with salt and pepper; set aside.

Heat an outdoor grill to high (about 450°F to 550°F). Place a 15-inch paella pan on the grill, cover, and heat until hot, about 2 minutes. Add the chorizo to the pan, close the grill, and cook, stirring occasionally, until the sausage is starting to brown and the fat is rendered, about 2 to 3 minutes. Using tongs or a slotted spoon, transfer the chorizo to a large bowl; set aside.

There should be a thin layer of rendered fat in the pan. If there's not enough, add 1 to 2 tablespoons of olive oil. Add the seasoned chicken to the pan in a single layer, close the grill, and sear, stirring occasionally, until both sides of the chicken pieces are golden brown, about 6 minutes total. (You will need to rotate the pan occasionally on the grill to evenly distribute the heat.) Using tongs or a slotted spoon, transfer the chicken to the bowl with the chorizo; set aside.

Add the onion to the pan, season with salt and pepper, close the grill, and cook, stirring occasionally, until softened, about 5 minutes, adjusting the heat as needed on a gas grill or moving the paella pan to a cooler part of a charcoal grill so that the onions don't burn. Add the garlic, remaining 3/4 teaspoon paprika, and saffron, stir to combine, and cook until fragrant, about 30 seconds.

Add the reserved tomato pulp and juice and cook until the mixture has slightly darkened in color, scraping up any browned bits from the bottom of the pan, about 3 minutes. Add the rice and measured salt and stir to coat in the tomato mixture.

Add the broth and stir to combine. Arrange the rice mixture in an even layer. Distribute the reserved chorizo and chicken over the rice, adding any accumulated juices from the bowl. (Do not stir the rice from this point on.)

Close the grill and bring the mixture to a lively simmer. Continue to simmer, checking occasionally, until the rice grains

have swelled, most of the liquid has been absorbed, and the rice begins to make a crackling sound, about 12 minutes. (Make sure to rotate the pan occasionally to evenly distribute the heat, and adjust the heat as needed to maintain a lively simmer.)

Arrange the reserved shrimp and the shellfish (hinge-side down) in the rice, nestling them slightly. Close the grill and cook until the shellfish have opened, the shrimp are just cooked through, and the rice is tender but still al dente, about 10 to 12 minutes.

Remove the pan from the grill, cover with foil, and let stand for 5 minutes. Before serving the paella, discard any unopened shellfish and sprinkle the dish with the parsley. Serve with the lemon wedges.

Source: <http://www.chow.com/recipes/29656-grilled-paella-mixta-paella-with-seafood-and-meat>

Yields 6 Servings.

Mad Jack's Etouffee

dmb90260

- 1-large onion
- 1-medium bell pepper
- 2,3-stalks of celery
- 2,3-pods of garlic
- 1-stick of butter
- 2,3-tablespoons of flour
- 2-cups of water
- 4-chicken bouillon cubes
- 1-batch green onion/shallots
- 1#-meat(peeled shrimp/crawfish.etc)
- pepper to taste...I prefer a mix of pepper flavors for this(green/red/black/white)
- a shot or two of tabasco(optional)
- there should be enough salt in the bouillon cubes, making adding additional salt unnecessary
- 1-cup uncooked rice per 2 people



Cook rice and set aside.

In a large pan, melt butter and sauté chopped onion/bell pepper/celery/garlic. Add flour and stir well. Add water slowly, stirring while adding. Add bouillon cubes. Add pepper and additional seasonings. Simmer for an hour. This should make a fairly thick "gravy"(thicker than it was at the LCG) so add more flour if needed. Add shrimp and simmer another 15 minutes(or so). Add chopped green onions/shallots and serve over rice.

Mussels in White Wine

jeepdad

- 3 pounds cultivated mussels
- 1/3 cup all-purpose flour
- 2 tablespoons unsalted butter
- 2 tablespoons good olive oil
- 1 cup chopped shallots (5 to 7 shallots)
- 1 1/2 tablespoons minced garlic (5 to 6 cloves)
- 1/2 cup chopped canned plum tomatoes, drained (4 ounces)
- 1/2 teaspoon good saffron threads
- 1/3 cup chopped flat-leaf parsley
- 1 tablespoon fresh thyme leaves



1 cup good white wine
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper

To clean the mussels, put them in a large bowl with 2 quarts of water and the flour and soak for 30 minutes, or until the mussels disgorge any sand. Drain the mussels, then remove the "beard" from each with your fingers. If they're dirty, scrub the mussels with a brush under running water. Discard any mussels whose shells aren't tightly shut.

In a large non-aluminum stockpot, heat the butter and olive oil over medium heat. Add the shallots and cook for 5 minutes; then add the garlic and cook for 3 more minutes, or until the shallots are translucent.

Add the tomatoes, saffron, parsley, thyme, wine, salt, and pepper. Bring to a boil.

Add the mussels, stir well, then cover the pot, and cook over medium heat for 8 to 10 minutes, until all the mussels are opened (discard any that do not open). With the lid on, shake the pot once or twice to be sure the mussels don't burn on the bottom.

Pour the mussels and the sauce into a large bowl and serve hot with crusty bread.

Sauces/Rubs/Marinades/Spices

Sauces

Aioli

jeepdad

- 1 cup mayonnaise, such as Kraft Homestyle
- 6 tablespoons extra-virgin olive oil
- Pinch of salt
- 1/2 teaspoon freshly ground black pepper
- 1 clove garlic, finely grated
- Zest and juice of 1 lemon (2 tablespoons juice)

Stir together the mayonnaise, olive oil, salt, pepper, garlic and lemon zest and juice in a medium bowl. Refrigerate until using.

Basic Vinegar Sauce

jeepdad

- 2 cups cider vinegar
- 1 cup ketchup
- 1/2 cup hot sauce
- 2 T salt
- 2 T coarsely ground black pepper
- 1 T red pepper flakes
- 1/2 cup sugar

In a stockpot over medium heat, combine the vinegar, ketchup, and hot sauce. Stir together. Pour in all the remaining ingredients and stir to dissolve. Do not boil. When the spices are thoroughly dissolved, take the pot off the heat, and funnel the sauce into a bottle. The sauce will keep, refrigerated, for up to 1 year.

BBQ Sauce

SQWIB

- 3 cups ketchup
- 1 cup brown sugar
- 1 cup rice wine vinegar
- 1/2 cup stone ground mustard
- 1/3 cup Worcestershire sauce
- 1 teaspoon cayenne pepper
- 1 tablespoon sea salt

BBQ Sauce (Modified)

SQWIB

- 3 cups ketchup

1 cup brown sugar
1 cup Cider Vinegar
1/2 cup Yellow Mustard
1/3 cup Worcestershire sauce
1 teaspoon cayenne pepper
1 tablespoon sea salt

I also cut this in half sometimes with a mix of KC Masterpiece and Sweet Baby Rays.

Boneless Ribeye Roast Slather

jeepdad

Fresh garlic
Salt and Pepper
Mustard (I use Grey Poupon)
Worcestershire sauce
Rosemary

I just eyeball it and don't really measure. Smoke at 18-20 minutes a pound at 225-250° F (or higher temps if desired). Add mustard slather to the roast the night before in a Ziploc bag place in fridge. I have also added the slather a couple hours before smoking works well too. Cook to an internal temp of 130-140 (rare), 140-150 (medium), anything beyond medium you run the risk of a dried out and tough piece of meat.

Brandy Apple Dijon Sauce

jeepdad

Bacon, 6 slices finely diced
1 Cup Apple Juice concentrate (I used reg AJ it just takes a lil longer to reduce)
1/4 Cup Brandy
1/4 Cup Apple Cider Vinegar
2 Tbsp Grey Poupon Dijon Mustard
2 Tbsp Mailie whole grain mustard
1/2 Cup Heavy Whipping Cream
Shallot, diced
Garlic, minced
Fresh Thyme
Salt and Pepper, to taste

Set a sauce pan over medium heat and add bacon. Cook until fat is rendered then drain bacon to paper towel leaving about a tablespoon of fat in the pan.

Add the shallot and sauté 3 to 4 min then add garlic and sauté for another 2 minutes.

De-glaze pan with Brandy (about 1/4 cup), add apple juice (about a cup) and vinegar (about 1/4 cup) and reduce liquid by half.

Strain off liquid and add back to sauce pan.

Whisk both mustards (about 2 tablespoons each) to the reduction.

Simmer 3 to 4 minutes slowly whisk about a half cup heavy cream to the sauce.

Season to taste and add fresh thyme and finely minced bacon.

Remove from the heat..top your favorite meat or poultry with this..great balance of sweet to tangy!

Bread Spread

Cobbler Gobbler

- 1 - Loaf sliced French Bread
- 1 - 8oz Cream Cheese (softened)
- 1 - Packet Ranch Dressing
- Sharp Cheddar Cheese (shredded)

In bowl mix cream cheese and ranch dressing thoroughly.

Spread sorta thick onto slices of French Bread topping with shredded cheddar.

Bake 400 till bread is done and cheddar is melted.

CB's Habanero Peach Hot Sauce

jeepadad

- 14 Habaneros, seeds and membrane included: halved
- 4-5 cloves fresh garlic: crushed
- 1 big can peach halves
- 1 cup orange-mango juice
- 2 tablespoons Olive Oil

- 1/2 cup white vinegar
- 1 Teaspoon salt
- 1 Teaspoon Dry Mustard Powder
- Fresh cracked black pepper: to taste

Everything into a sauce pan, bring to a boil.

Turn down to a light simmer for 20 minutes.

Let cool then add to food processor to puree to a nice smooth texture.

Put into jars should keep for a month or so as long as its refrigerated.



Buttered Rum Sauce

Guard Dog

- 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 and sugar in 8" dutch oven on a full bed of coals. Add cinnamon stick and 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 and vanilla.

Use sauce warm.

* serve Buttered Rum Sauce over ice cream.

Chopotlepeppafeta Sauce

Ma3tt

- 1 + Tbs spoon Chipotle sauce (I use more)
- Some oregano
- 1 finely cut red pepper I usually use only half of one
- 1 + tbs spoon crushed garlic
- 1 tbs spoon butter
- squeeze half a lemon
- salt and pepper to taste
- 1/2 cup Feta cheese

Fry up the above ingredients (except the cheese) just to get them hot. Lower heat and add 1/2 cup of Feta cheese and get it melted.

Mix into 16 oz of sour cream.

Pour over hot chicken, etc.

Cilantro Herb Butter

Steve

This is a quick and delicious way to add spice to grilled fish and chicken. It is especially tasty using red snapper.

- 4 tablespoons salted butter
- 1/4 teaspoon finely grated lemon peel (I might try lime peel)
- 2 tablespoons finely chopped cilantro
- 1/4 teaspoon finely chopped Serrano chiles, seeds and membranes removed * (Me NOT remove membranes)
- 1/2 teaspoon ground coriander
- 1/4 teaspoon finely minced garlic
- 1/2 teaspoon finely grated ginger root

Soften the butter. Add the rest of the ingredients and mix until well combined. Place on plastic wrap and roll it, forming a log about 1 1/2" thick and 4" long. Put it in the freezer to harden, and keep it frozen until ready to use.

To use: cut thin "coins," about 1/4-inch thick, from the roll and place them on fish or chicken during the final few minutes in the broiler or on the barbecue, just long enough for the butter to melt. Two "coins" per 4-6 ounce piece of meat should be plenty. Garnish with sprigs of cilantro. For a more elegant presentation, spread the soft butter into a 1/4-inch thick sheet rather than the roll, then freeze. Cut decorative shapes from the frozen butter and place on fully cooked meat, once it is on the final serving plate.

Corn Salsa

jeepdad

- 4 ears of corn, husked and roasted
- 4 plum tomatoes, cored, seeded, diced (I just diced the tomatoes didn't core or seed them)
- 1 medium red onion, diced
- 2 jalapeño, seeded and diced (I used four and did seed them we were feeding kiddos)
- 1.5 tablespoons of finely chopped cilantro
- 3 cloves of garlic, minced
- Juice from 1 lime



Kosher salt

Freshly ground black pepper Cut off the corn kernels into a medium bowl and discard the cobs. Add the rest of the salsa ingredients and gently toss until well combined. Taste and adjust seasoning with salt and pepper. Remove the pork chops from the foil, top with the corn salsa, and serve.

Cranapple Sauce

Al Johnson

12 Oz. bag fresh cranberries
½ C White sugar
½ C Brown Sugar
1 C Apple cider/juice
1 Diced baking apple such as Haralson, or what have you
1/2 tsp cinnamon
Pinch of nutmeg

In a medium saucepan over medium heat, dissolve the sugars in the apple cider. Stir in the cinnamon and nutmeg. Bring to a boil, add the cranberries, and simmer about 5 minutes, stirring frequently. Add apple and cook another 5 minutes, stirring frequently. Careful, it has a tendency to boil over. If you desire softer apple, add apple with cranberries and simmer 10 minutes. Cool in refrigerator overnight to meld flavors.

Crazy Smoked Hot Sauce

jeepdad

7 Smoked Jalapeños chopped
3 Smoked Poblanos chopped
1/2 apple chopped in four pieces
1 small onion chopped
4 cloves fresh garlic minced
1 3/4 cups Apple Cider Vinegar
1 1/2 cups water

1 Tablespoon California Chile Powder
1 Tablespoon Arbol Chile Powder
1 Tablespoon Red Chile Powder
1 Teaspoon Habanero Chile Powder



Put all ingredients in a sauce pan. Bring to a boil and simmer for two hours.

Remove from heat. Put the sauce through a sieve to remove all the large bits. Put the result through a cheesecloth and squeeze the juice out.

Let the juice come to room temperature before trying it.

Curry Orange Baste for Chicken

jeepdad

1 Large Egg
1 C. Vegetable Oil

- 1 C. Fresh Lime Juice or Distilled White Vinegar
- 1 C. Fresh Orange Juice
- 3 Tbs. Coarse Salt (Kosher or Sea)
- 2 Tbs. Curry Powder
- 2 Cloves Garlic, Minced
- 1/2 Tsp. Freshly Ground Black Pepper

Mix all ingredients. Baste roasting chicken.

Dan's Salsa

jeepdad

- 1 14.5 oz can diced tomatoes
- 1 can original Ro-tel tomatoes
- Cilantro
- Jalapeño pepper, seeded Or not
- 1/2 onion, chopped
- Juice of 1 lime
- 1 clove garlic
- 1/4 tsp cumin
- 1 tsp honey
- 1/2 t. Salt



Blend or process all together and eat!

Dr. Pepper Finishing Sauce for Pulled Pork

Paul

- 1/4 cup butter
- 2 sweet onions chopped fine

- 2 Tbsp chopped garlic
- 1 cups ketchup
- 1 cup Bull's Eye Original BBQ sauce
- 3 cup Dr. Pepper (NOT diet)
- 1/4 cup lemonade
- 3/4 cup apple cider vinegar
- 4 Tbsp brown Sugar
- 1/2 Tbsp ground pepper
- 1/2 Tbsp onion powder
- 1/2 Tbsp mustard powder
- 2 Tbsp Worcestershire sauce



Melt butter in a 10" dutch oven.

Add onions and garlic, sauté until tender. Add remaining ingredients and bring to a boil. Reduce heat and simmer for 45-60 minutes.

If you prefer a smoother sauce, use a blender to further dissolve the onion pieces. Pour over warm pulled pork and mix well

Dutch Oven Pasta Meat Sauce

1960HikerDude

- 2 Tbs olive oil
- 16 oz sliced mushrooms
- 2 bell peppers diced
- 2 onions diced
- 10 cloves garlic finely chopped
- 1.5 pounds lean ground beef
- 2 cans pasta sauce
- 3 TBS Italian seasoning
- 1 TSP black pepper

Pour olive oil in the bottom of a 12 inch Dutch oven. Add mushrooms, peppers, onions and garlic. Add ground beef to a large skillet. Sauté veggies and brown ground beef over medium heat on our camp stove.

Drain grease from ground beef and add it to the Dutch oven. Add canned pasta sauce, Italian seasoning and black pepper.

Bake for 90 minutes with 9 coals on bottom and 16 coals on top. Serve over hot pasta.

Drunken Cranberry Sauce

Thruwurkin

- 1 12 oz bag of Cranberries
- 1 to 1 1/4 cups of Sugar
- 1/4 tsp Ground Cinnamon
- Dash of Nutmeg
- 1/4 cup of Bourbon

Preheat oven to 350° F.

Combine Cranberries, Cinnamon, Sugar and Nutmeg in an 8" square pan.

Cover with foil and bake for 50 minutes to an hour (until cranberries have softened and become juicy).

Uncover pan and immediately stir in the Bourbon. The alcohol will evaporate and leave just the liquor's flavor.

Refrigerate, covered, until ready to serve.

Makes 2 cups.

El Chicos Salsa Fria

jeepdad

- 3 tablespoons key lime juice
- 1/2 cup sweet onions, like the Texas 1015
- 2 cups very ripe chopped tomatoes
- 3 tablespoons fresh jalapeños, minced
- 1/2 teaspoon sea salt
- 1/2 teaspoon fresh pepper
- 2 tablespoons cilantro

Throw it all in a bowl and let it meet and greet each other covered for 3 hours or preferably overnight. Don't keep for more than 2 days.

Serve as garnish for fajitas, quesadillas, or enjoy with nacho's.

Enchilada Sauce

Zelix

1/4 cup New Mexico chili powder
1 (8 ounce) can tomato sauce
1 1/2 cups water
1/4 teaspoon ground cumin
1/4 teaspoon garlic powder
salt to taste

Throw everything into a saucepan. Cook on med to low heat to make it all happy.

Everyday Chipotle Tomatoes Sauce

jeepdad

This recipe adds a bit of smoke and heat to your standard tomato sauce. Use it with Huevos Rancheros, Polenta Cakes, Beef nacho Dip, in your favorite pasta or pizza recipe, or as a topping for tacos or enchiladas.

1-2 dried chipotle chiles
2 tbsp extra virgin olive oil
1 medium yellow onion, chopped
2 garlic cloves, finely chopped
1 lb 12 oz/800 g canned whole tomatoes in juice
1 tsp cider vinegar, or to taste
1 tsp sugar, or to taste
salt

Preheat a small, heavy skillet (preferably cast iron) over medium heat. Place the chiles on the skillet, pressing down on them with a spatula for about 20 seconds to lightly toast, then turn over and toast on the other side for about 20 seconds.

Remove the chiles from the skillet and place them in a bowl. Pour in hot water to cover and soak for about 30 minutes, or until fully hydrated, stirring occasionally or placing a plate on top the chiles to keep them submerged.

Drain the chiles and discard the soaking water. Remove the stems and seeds and finely mince the chiles.

In a medium saucepan, heat the oil over medium heat. Add the onion and sauté until softened, about 5 minutes. Add the chile and cook, stirring for 2 minutes, Add the garlic and sauté until softened, about 1 minute.

Crush the tomatoes with your hands directly into the pan, along with their juice.

Add the vinegar, sugar, and salt to taste and bring to a simmer.

Reduce the heat, partially cover the pan, and simmer for 30 minutes, stirring occasionally.

Taste and add more salt, vinegar, or sugar if needed.

Fake Bailey's

DHass

1 C half & half
14 oz sweetened condensed milk
2 C whiskey
1 tsp instant coffee
2 T chocolate syrup
1 tsp vanilla extract

1 tsp almond extract

Mix and bottle it up.

Forty Creek BBQ Sauce

Paul

3/4 Cup Forty Creek Whiskey
1 1/2 Cup Chili Sauce
2 Cup Orange Juice
1 Cup Molasses
1/2 Cup Honey
1/4 Cup Steak Sauce
1/8 Cup Worcestershire Sauce
1/8 Cup Brown Sugar
1 Clove Garlic (minced)
1/2 tsp Chili Powder
1 tsp Cayenne Pepper
2 tsp Celery Seeds
1 tsp Coriander (ground)

Combine all ingredients in a sauce pan and bring to boil. Keep bubbling at medium-low heat, stirring occasionally until thickened and reduced to less than half the original volume.

Frito Lay Bean Dip

stan41

1 (15 oz) can refried beans
5 slices bottled jalapenos (nacho slices)
1 tablespoon brine from bottled jalapeno slices
1/2 teaspoon salt
1/2 teaspoon sugar
1/4 teaspoon onion powder
1/4 teaspoon paprika
1/8 teaspoon garlic powder
1/8 teaspoon cayenne pepper
2 or 3 tablespoons water.

Combine all ingredients in food processor or blender

Puree at high speed.

Chill at least an hour before serving.

Gobblers BBQ Sauce

Cobbler Gobbler

2 tsp Salt
2 cup White Sugar
1 cup Dark Sugar

12 cups Beef Broth
2 cup Prepared Mustard
1 cup White Vinegar
1/2 cup Liquid Smoke
2 cup Worcestershire Sauce
4 small cans Tomato Paste
4 Tbs Chili Powder
4 Tbs Black Pepper
2 tsp Tabasco Sauce

Mix everything in a large pot and simmer about 2 hours.

I use this as a finishing sauce on my pulled pork. This is a thin sauce. Is very good with grilled chicken warmed up and used as a dipping sauce.

Green Tomato Relish

Guard Dog

1 Qt. onion (chopped)
1 head cabbage (chopped)
1 Qt. green tomatoes (diced)
6 green bell peppers (chopped)
6 red bell peppers (chopped)
6 yellow bell peppers (chopped)
1/2 cup salt
6 cups sugar
4 cups vinegar
2 cups water
2 tbs celery seed
ground pepper (to taste)

Combine all prepared vegetables with salt; Cover and let stand overnight.

Pour vegetable mix into dutch oven and add remaining ingredients. Simmer 30 minutes. Allow to cool. Chill and serve.

Yields 8-10 pints.

Grilled Red Pepper–Tomato Sauce

jeepdad

1 large red pepper, grilled, peeled, and chopped
4 plum tomatoes, grilled and charred on all sides, chopped
2 cloves garlic, chopped
2 Tbsp red-wine vinegar
1 Tbsp honey
1/4 cup fresh cilantro, chopped
1/4 cup olive oil
Salt and freshly ground black pepper

Combine the red pepper, tomatoes, garlic, vinegar, honey, and cilantro in a food processor; process until smooth. With the motor running, slowly add oil and season with salt and pepper.

Hell Fire Teriyaki Sauce

Hell Fire Grill

- 1 C Soy sauce
- 1 C Marin
- 1 C Brown Sugar
- 4 Tbs. Red Wine Vinegar
- 2 Tbs. Corn Starch
- 2 Tsp. Ground Ginger
- 2 Tsp. Sesame Seeds
- 1 Tbs. Sesame Oil
- 1 Tbs. Red Pepper Flakes
- 2 Tsp. Dry Chopped Onion Flakes
- 4 Cloves Garlic
- 1 Tsp. Salt

Mix everything together and refrigerate.

Homemade Onion Dip

jeepdad

Serves: 8 servings (1 1/2 cups)

- 4 tablespoons (1/2 stick) salted butter
- 1 medium sweet onion, cut into 1/2-inch-thick rings
- Fine sea salt and freshly ground black pepper
- 1 teaspoon honey
- 3 cloves garlic, chopped
- 1/4 cup dry vermouth or dry white wine
- 3/4 cup sour cream
- 1/4 cup (2 ounces) cream cheese, at room temperature
- 1 tablespoon finely chopped fresh chives, plus more for garnish
- Dash of cayenne pepper



First, clarify the butter so that you can fry the onions at high heat and put a very dark, almost burnt crust on them. Heat the butter in a small skillet over medium-high heat until it foams and browns. Remove from the heat. Tilt the skillet and carefully spoon off the foam, saving it in a small bowl. Pour the clear butter into another bowl, and pour the dark dregs at the bottom of the skillet into the bowl with the foam. Add the clear butter to a larger heavy skillet. (Discard the butter foam and dregs.)

Heat the skillet over medium-high heat. Add the onions, 3/4 teaspoon salt and 1/4 teaspoon pepper. Fry the onions, flipping them now and then, until they're dark on the edges, even black and crispy in spots, about 10 minutes. Add the honey and garlic and cook for 1 more minute. Add the vermouth, bring to a simmer and cook until the liquid thickens, about 3 minutes. Remove from the heat and let cool.

Put the sour cream and cream cheese in a mixing bowl and mix with a rubber spatula until smooth. Finely chop the fried onions on a cutting board and add them, along with their pan juices, to the cream cheese mixture. Stir in the chives. Add the cayenne and season with salt.

Transfer to a small bowl and garnish with more chives. (This can be made ahead of time and refrigerated.)

Horseradish Sauce

jeepdad

- 1/2 cup sour cream
- 1/2 cup mayonnaise
- Horseradish to taste (fresh is best but prepared works)
- 2 Tbsp drained capers (optional)
- 1 tsp sugar
- 1 tsp of the liquid from capers

Mix and chill.

Jane's Barbecue Sauce for Ribs

mikeschn

- 2 tbsp bacon drippings
- 1 med Spanish onion, finely chopped
- 1 clove garlic, minced
- 14 oz bottle ketchup
- 6 tbsp Worcestershire sauce
- 2 tbsp cider vinegar
- 1/4 cup dry white wine
- 1 tsp dry mustard
- 2 tbsp dark brown sugar, packed
- 1 to 2 tbsp pure ground hot red Chile
- 1 to 2 tbsp pure ground mild red Chile
- 1/4 tsp cayenne pepper
- 3/4 tsp ground cumin <--- if you don't have this, don't even bother...
- 1/4 tsp ground coriander seed
- 1 tsp liquid smoke

Melt the bacon drippings in a 2 qt saucepan over med heat, then add the onion and garlic and sauté until the onion is transparent.

Add the remaining ingredients through the liquid smoke, reduce the heat to low, and simmer, uncovered, for 15 minutes, stirring occasionally. Set the sauce aside until you are ready to use it.

This is enough sauce for 4 to 6 pounds of baby back pork ribs.

Jeep's Cherry Habanera Rib Glaze

jeepdad

- 1/2 Cup Honey
- 1/2 Cup Sriracha Garlic Chili Sauce
- 1/3 Cup BBQ sauce
- 1/3 Cup apple juice
- 1/2 Cup Cherry Preserves
- 2 Heaping Teaspoons Habanero Powder

Mama Ninfa Lorenzo's Red Sauce

jeepdad

- 4 medium-sized very ripe tomatoes, coarsely chopped
- 3 garlic cloves, peeled
- 1 fresh jalapeño, stem removed
- 2 dried chiles de arbol, diced
- 4 cilantro sprigs, chopped
- 1 teaspoon salt

Bring enough water to cover the tomatoes to boil in a medium saucepan over medium heat; add the tomatoes and garlic. Reduce the heat and simmer for 5 minutes, or until the tomatoes are soft.

Remove from the heat and drain.

Place tomatoes and garlic in a blender and add the chiles, cilantro and salt. Blend until smooth.

Turn into a bowl; cover with plastic wrap and chill.

Meg's Spaghetti Sauce

jeepdad

- olive oil
- garlic
- crushed red pepper flakes (optional)
- 28 oz can Crushed Tomatoes
- 1 can Diced Tomatoes
- 1 can Tomatoes Sauce
- 1 Can Tomato Paste (we have these in the garage)

- Oregano
- Basil
- Italian Seasoning
- smidge of rosemary
- sugar
- salt



Put some olive oil in pan. Sauté garlic (however much you want) over low to medium heat for a couple minutes, then add crushed red pepper flakes if you wish.

Add all the tomato-based ingredients. Measure by pouring a little more than quarter-sized into your palm for each spice.

Also add a couple tablespoons of sugar and some salt (1-2 teaspoons)

Let simmer until ready to serve.

Mike's Chipotle Hot Sauce

Mike B

A fairly hot sauce with a smoky flavor. Lends a kick to breakfast burritos, tacos, etc.

- 10 red chile peppers
- 2 Serrano peppers
- 1 7 oz. can Chipotle peppers in Adobo sauce

4 cloves garlic (chopped fine)
1+ cup apple cider vinegar
water

Remove the stems from the red chile peppers and the Serrano peppers. Cut them up into thick slices and put them in a sauce pan. Add the Chipotle peppers, garlic and 1 cup of apple cider vinegar.

Cook covered for one hour. Remove from heat and put into a blender. Blend, adding apple cider vinegar as necessary to get all the ingredients moving in the blender.

Pour into a strainer and press the thick liquid through the strainer, leaving the seeds and larger bits. Be sure to wipe off the liquid from the bottom of the strainer when you are through. Toss away the seeds and bigger bits.

Add enough water to the liquid to make it pourable. Bottle and refrigerate.

Makes about 12 oz.

Mike's Easy Hot Sauce

Mike B

chiles of your choice (mild to extremely hot), chopped up to make 1 cup
2 mild yellow chiles, chopped
2 or 3 cloves garlic, chopped
vinegar

Put the chiles and the garlic in your food processor and process them until they are fine and make a paste. Add enough vinegar to change the consistency from a paste to a sauce. Refrigerate.

I used Ancho chiles, which are very mild.

This goes very well on pork as a condiment, and also is very good on eggs at breakfast. It has replaced Tapatío hot sauce as my condiment of choice.

Mike's Hot Sauce #2

Mike B

10 red chili peppers, seeded, de-veined and chopped
1 large Jalapeño pepper or 1 Serrano pepper, seeded, de-veined and chopped
2 large cloves garlic, chopped
vinegar



Put peppers and garlic in a blender and blend until smooth. Add a bit of vinegar to loosen up the mixture and allow it to be blended well. Add enough vinegar to make a smooth sauce and blend some more. Refrigerate the result. Shake before using.

Note: Pick the green pepper you are comfortable with. The Serrano can be up to 3 times hotter than the Jalapeño.

Mojo de Cilantro (Green Cilantro Sauce)

SeabeeCook

Mojo (red, green or orange) originates in the Canary Islands. It's typically made with oil and vinegar and is served on potatoes, meat and fish.

6 cloves garlic
3 jalapeño chili peppers

1-1/2 teaspoons ground cumin
1-1/2 teaspoons kosher salt
1 tablespoon fresh oregano
6 tablespoons fresh parsley
1-1/2 cups fresh cilantro
1 cup extra virgin olive oil
1/2 cup sherry vinegar or red wine vinegar

In a food processor or blender, process garlic, jalapeño, cumin, salt, oregano, parsley and cilantro to form a smooth paste. With food processor running, drizzle in olive oil. Add small amount of water until sauce is thick. Drizzle in vinegar to taste until smooth. Adjust seasoning.

Mustard Baste for Chicken

jeepdad

1 Large Egg
1/2 C. Extra Virgin Olive Oil
1/2 C. Mustard Oil, or more Olive Oil
1/4 C. Dijon Mustard
2 C. Distilled White Vinegar
3 Tbs. Coarse Salt (Kosher or Sea)
1 Tbs. Mustard Seeds
2 Cloves Garlic, Minced
1/2 Tsp. Freshly Ground Black Pepper

Mix all ingredients. Use to baste roasting chicken.

Peanut Sauce

toby2win

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.

Pepper Butter

Staci

This is like a honey mustard sauce - but so much better (I'm not crazy about honey mustard but love this stuff!).

It's great as a dip (we use pretzels and meat and cheese tray items - yum!), on a sandwich as you would use mustard, as a marinade, or as a roasting or BBQ sauce.

Makes about 8 1/2 pints

36 peppers (hot banana or Hungarian Wax - you want to use the yellow-green ones)
1 quart yellow mustard
1 quart vinegar

6-8 cups sugar (I use 6)
1/2 cup flour or 1/3 cup ClearJel, not instant
1/2 cup cold water

Stir together the flour and water until smooth - set aside.

Clean the peppers - (wash, stem, seed). Puree peppers in a food processor or in a blender until fairly smooth.

In a large pot combine the pureed peppers, mustard, vinegar, and sugar.

Over medium-high heat bring to a low boil, stirring constantly until sugar is melted and all ingredients are incorporated well (about 5 minutes).

Stir in flour and water while stirring to thicken. You can double the flour and water to make thicker if you like.

Still stirring constantly, simmer for about 5 more minutes.

Turn heat to low.

Ladle into hot jars, seal, and process in water bath for 10 minutes.

Roasted Hatch Chile-White Peach Salsa

jeepdad

Yield: Makes about 3 cups

Please note that the prep time does not include roasting the peppers, which will add about 20 minutes.

1 cup roasted hatch chiles, seeds and stems removed and cut into a small dice
1 cup finely diced red onion
2 cups finely diced fresh white peaches, washed and dried (I didn't have white peaches so I used regular locally grown peaches)
Quarter cup finely chopped cilantro, washed and dried
2 tablespoons fresh lime juice
sea salt and sugar to taste (I didn't use sugar)



Combine the chiles, onion, peaches, cilantro and lime juice in a medium-sized mixing bowl. Stir gently to evenly distribute all of the ingredients.

Season to taste with salt and (if necessary).

Salsa Verde

Mike B

4 medium tomatillos
1/2 cup chopped cilantro
1 cup chopped green onion (tops)
3 to 5 Serrano peppers
1 tsp salt
3 cloves garlic, chopped

Put all the ingredients in a food processor and blend until smooth. Refrigerate when not using the salsa.

Salsa Verde #2

Mike B

6 Serrano peppers
6 medium tomatillos, quartered
1/2 medium onion, quartered
4 cloves garlic, peeled
1/2 cup chopped cilantro
salt

Roast the peppers, tomatillos, onion and garlic until they are soft. Put everything plus the salt and cilantro in a food processor and blend on low until the mixture is fairly smooth. If it is too thick, add some water.

This recipe is fairly hot. You can adjust the heat by adding or removing Serrano peppers. These peppers are about 2 to 3 times hotter than Jalapeño peppers, so take care.

Secret Sauce

Norman J

My favorite place to eat in the late 70's was Yamato's in Newport Beach's Fashion Island. Wow, I loved the food they served, but most of all---I loved the green beans with "special" sauce. The sauce was nut-flavored and made the beans really stand out. But what was their recipe? After many years, I finally figured it out. It turns out the easiest of recipes is always the best---three ingredients.

Best Foods mayonnaise, soy sauce, sesame oil. It is that simple and that good. Take a couple tablespoons mayo, a teaspoon (or more) soy sauce, and a drizzle of sesame oil. Stir and serve over the veggie of choice.

This is a photo of the broccoli this past weekend. the more soy, the thinner the sauce---but it is all good, as long as you have the sesame oil.



Smoked Chuck Roast Sammie Sauce

jeepdad

1-1/2 cups sour cream
3 Tablespoons fresh chives, snipped (I left this out didn't have any)
1/4 teaspoon salt
2-3 Tablespoons prepared horseradish (the REAL stuff, not the creamed)
1/2 teaspoon season salt
1 Tablespoon lemon juice

Mix all and refrigerate for at least 2 hrs before using.

Southern Mustard Sauce

DHass

1 cup vinegar
1 cup yellow mustard
1 tsp black pepper
1 T Worcestershire
1 cup dark brown sugar

1/2 tsp cayenne
1/2 tsp salt
1 tsp Tabasco
1 T liquid smoke
Flour to thicken

Cook (do not boil), mix, cool, jar it.

Spinach Artichoke Dip

1960HikerDude

6 unpeeled garlic cloves
1 10oz package of chopped spinach (thawed).
1 14oz can artichoke hearts (drained)
10 oz Alfredo sauce
4 oz cream cheese
1 cup mozzarella cheese
1/3 cup parmesan cheese

Place unpeeled garlic cloves in an oiled 8-inch Dutch oven. Roast cloves for 20 to 30 minutes using 5 cloves beneath and 9 coals on top.

While garlic is roasting, mix the remaining ingredients together in a bowl.

When garlic is fully softened, remove the garlic from the Dutch oven. Squeeze the softened garlic from the peels and mix it in with the other ingredients. Place entire mixture into the Dutch oven and return the oven to the coals. Bake mixture for about 30 minutes until cheese is bubbly.

Spritz Mist

Thruwurkin

1 Cup Cider Vinegar
1/2 cup Worcestershire Sauce
1/2 cup Soy Sauce
1/2 cup Olive Oil
1/2 cup Water

Mix all ingredients. Apply with a spray mister.

Super Smoking Sauce

bigfoote8

This is enough sauce for 16 chickens or 2 turkeys. It is equally good when used to smoke and kind of beef, ham, or lamb.

1 pound corn oil margarine
2/3 cup sherry or red wine
2 tablespoons Worcestershire sauce
2 tablespoons soy sauce
2 cloves garlic, finely chopped
1/2 cup chopped parsley
2 teaspoon salt
1 cup water

Combine all ingredients in heavy saucepan and bring to a boil. Lower heat and simmer for 30 minutes. Paint on meat surfaces before, once during and at the end of smoking. Keeps indefinitely refrigerated.

Tangy Sweet Sauce

jeepdad

- 1 cup Basic Vinegar Sauce
- 1 cup light corn syrup
- 1 18 ounce jar peach preserves

Combine all the ingredients in a blender, and blend until thoroughly combined. Scrape into a large container or bottle. Store, refrigerated, for up to 1 year.

Tater Sauce

Cobbler Gobbler

I mix this up to dip taters in when I do a low country boil:

- 3/4 cup Mayo
- 1/4 cup Sour Cream
- 1 1/2 cups Finely Chopped onion
- Salt/Pepper to taste

Mix well and chill at least 2 hours.

For roasted taters, grilled taters or boiled taters.

** This is just a base sauce and many other things could be added: Sun Dried tomato and basil, red pepper, sweet cubed pickles, cilantro, etc.

Tonkatsu Sauce

Zelix

- 1/4 cup ketchup
- 4 teaspoons rice wine
- 4 teaspoons soy sauce
- 4 teaspoons Worcestershire sauce
- 2 teaspoons sugar
- 2 teaspoons applesauce
- 4 teaspoons rice wine vinegar
- 4 teaspoons yellow mustard
- 1/4 teaspoon ground allspice
- 1/8 teaspoon ground clove
- 1/4 teaspoon garlic powder

Mix all ingredients.

Vodka Sauce

tapone

- 2 T Olive Oil
- 4 minced garlic cloves

1 medium onion minced
1 28 oz can tomatoes
1 shot Vodka (or more)
8 oz heavy whipping cream
Salt/Pepper to taste
Pinch Basil/oregano/Thyme

Sauté onions and garlic for a few minutes in olive oil until onions are translucent. Add tomatoes, salt, pepper, basil and oregano and simmer for 10 minutes. Add vodka and whipping cream and simmer another 10 minutes. Do not boil.

Whitey's White Sauce

jeepdad

1/2 cup mayonnaise
1/4 cup vinegar
1/2 teaspoon prepared horseradish
1/2 teaspoon salt
1/2 teaspoon black pepper
1/8 teaspoon cayenne pepper
1 tablespoon sugar
1/2 teaspoon lemon juice
2 tablespoons apple cider

Mix together and refrigerate. Serve with smoked chuck.

Rubs

Basic Pork Rub

SQWIB

- 1/3 cup coarse salt (kosher or sea)
- 1 ½ cup (packed) Brown Sugar
- 1 ¼ cup paprika
- 1 Tbsp freshly coarse ground black pepper
- 2 Tbsp garlic powder
- ¼ cup dried onion flakes
- ¼ cup onion powder
- 1 tsp cayenne pepper
- 2 tsp chili powder
- 2 tsp coriander
- 1 Tbsp rosemary

Mix all ingredients.

Bay Seafood Seasoning Blend

toby2win

- 1 tablespoon ground bay leaves
- 2 1/2 teaspoons celery salt
- 1 1/2 teaspoons dry mustard
- 1 1/2 teaspoons black pepper
- 3/4 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground ginger
- 1/2 teaspoon paprika
- 1/2 teaspoon red pepper
- 1/4 teaspoon ground mace (optional)
- 1/4 teaspoon ground cardamom (optional)

Combine all ingredients; store in an airtight container.

This is great on any grilled fish. I use it when making stuffed clams and mushrooms.

Beer Can Chicken Spice Rub

thefoodfighter

- 1/2 cup Hungarian hot paprika
- 4 tablespoons light brown sugar
- 2 teaspoons kosher salt
- 2 teaspoons freshly cracked black pepper
- 1 heaping teaspoon cayenne pepper
- 1 heaping teaspoon ancho chile powder
- 2 teaspoons chili powder

2 teaspoons onion powder
2 teaspoons garlic salt

Combine the above ingredients to create the spice rub. Enough for 2 beer can chickens.

Bonedust Seasoning Rub

Steve

Makes 2 cups

According to Ted Reader, author of "King of the Q's Blue Plate BBQ" (Penguin Group), "all great grilled food needs a little rubbin' and lovin' to get things seasoned right." This is Reader's signature rub. He recommends it for everything from ribs to popcorn.

(see the cookbook recipe for Carnitas. - Editor)

1/2 cup paprika
1/4 cup chili powder
3 tablespoons salt
2 tablespoons ground coriander
2 tablespoons garlic powder
2 tablespoons curry powder
2 tablespoons hot mustard powder
2 tablespoons sugar
1 tablespoon freshly ground black pepper
1 tablespoon dried basil
1 tablespoon dried thyme
1 tablespoon ground cumin
1 tablespoon cayenne pepper

Combine all ingredients and mix well. Store in an airtight container in a dry, cool place away from light and heat. To use the rub, sprinkle it over the meat at least an hour before grilling. Allow meat to come to room temperature before grilling.

Dry Rub 101

Bob Roach

1/2 Cup Paprika
1/2 Cup Brown Sugar
4 Table Spoons Pepper
4 Table Spoons Salt
1 Table Spoon Dry Mustard
2 – 4 Tea Spoons Cayenne Pepper

This basic dry rub formula has worked fine for Pork, Beef, and I would not worry about trying it on Chicken either.

Ex-Rub

jeepdad

1/2-3/4 teaspoon cayenne pepper
2 Tablespoons paprika
2 Tablespoons ground black pepper

2 Tablespoons Head Country Rub
2 Tablespoons Turbinado sugar
1 Tablespoon salt
1 teaspoons dry mustard

This will make enough for 2 slabs of ribs for sure.

Jeff's Pork and Chicken Rub

mb82

8 parts Brown sugar
2 parts kosher salt(1 part for fast cooked items like chicken or pork chops)
1 part rosemary
1 part tarragon
1 part chili powder
1 part crushed red pepper flakes

These parts can be anything a teaspoon to a 5 gallon bucket if you need to make that much. Makes for easy changing of size of the recipe if you need to make different size batches.

Typically I use this rub on my ribs but on chicken in the Dutch oven it is great just remember to use less salt.

Jerky Dry Rub

mikeschn

1 Tbsp salt
2 Tbsp brown sugar
2 Tbsp maple sugar
1 1/2 Tbsp Worcestershire sauce (It should have been 2 but I ran out)
1 tsp onion powder
1 tsp garlic powder

Combine all ingredients and store in a Ziplock bag.

To use, rub on thinly sliced meat and refrigerate overnight. Dry in a smoker.

Meat and Poultry Rub

Corona~Barb

1/3 cup brown sugar
1 tsp garlic powder
3/4 tsp ancho chile powder
2 tsp salt (1 tsp if using BBQ sauce later)
3/4 tsp pepper
1 tsp smoked paprika
1/4 tsp ground cayenne pepper
1/4 tsp chipotle powder

Memphis Rub

cookie

- 1/4 cup paprika
- 1 tablespoon firmly packed brown sugar
- 1 tablespoon granulated sugar
- 2 teaspoon salt
- 1 teaspoon celery salt
- 1 teaspoon freshly ground black pepper
- 1 to 3 teaspoons cayenne pepper or to taste
- 1 teaspoon dry mustard
- 1 teaspoon garlic powder
- 1 teaspoon onion powder

Mix all ingredients. Will keep for 6 months. Store away from heat and light.

Philly Style Dry Rub

SQWIB

- ¼ c. kosher salt (updated, was 1/4 cup , increase to 1/2 cup if using low sodium broth in the finishing sauce)
- ¼ c. black pepper (freshly ground if possible)
- ½ c. Italian seasoning (OR equal parts: basil, oregano and rosemary)
- ½ c. Minced Onion Flakes
- 2 tsp. chili powder
- 2, 7- 10lb Pork Butt

Added 1/4 cup of Montreal Steak Seasoning for this cook

Pigs Worst Nightmare Apple Rub

jeepdad

Here is an apple rub that is good on ribs and chicken.

- 6 Tbsp Ground Dried apple
- 3 Tbsp Brown Sugar
- 3 Tbsp Turbinado Sugar
- 3 Tbsp Coarse Salt
- 1 Tsp Sweet Paprika
- 1 Tsp Garlic Powder
- 1/2 Tsp Ground Black Pepper

Dried apple is not available in a lot of places so you can make your own by doing this.

Take 3 apples, slice them VERY thin. Spray or butter a cooking sheet. Place the thin apple slices on the tray and salt the apple slices, add brown sugar to the apple slices. To dry them out, put them in the oven at 150 degrees for 2-3 hours. They will not become completely dried out and crunchy in the oven, after it appears they are drying you can take them out and let them rest. I usually let them sit over night and they are very crunchy in the morning ready to grind up.

Pork Rub

Escopeton

Two tbs of kosher salt.
one teaspoon of cumin, ground.
one teaspoon of New Mexico Red Chile, ground.
Three large cloves of garlic, minced.
one teaspoon of freshly ground black pepper.

Rib Rub

bc toys

1 lb brown sugar
1 cup white sugar
1/2 cup paprika (smoked if can get it)
2 tbs dried mustard
2 tbs garlic powder
2 tbs onion powder
2 tbs chili powder
1 tbs hickory smoked pepper (if you can find it) or black pepper
3 tbs salt
1 tbs or less cayenne pepper
1 tbs cinnamon
dried basil, time, or cilantro, or what ever herbs you like

Best after sitting for a day, but you can rub them down and let set in the refrigerator at least 1 hour. This is a lot of rub but you can put it on brisket, chicken, pork butt, pork chops, or about 1/4 cup in chili big pot.

Rib Rub #2

Cobbler Gobbler

1/2 cup - Brown Sugar
1/4 cup - Paprika
1 Tbs - Black Pepper (fresh cracked)
1 Tbs - Salt
1 Tbs - Chili Powder
3/4 Tbs - Garlic Powder
3/4 Tbs - Onion Powder
1 Tsp - Cayenne

Mix well and rub ribs. Let stand in fridge 4hrs to overnight to cure. Throw on grill low and slow.

Rib Rub #3

SQWIB

3 tablespoons light brown sugar
1 teaspoon cayenne powder

2 tablespoons garlic powder
2 tablespoons onion powder
2 tablespoons white pepper
2 tablespoons kosher salt
1 tablespoon dry mustard, such as Coleman's
1 tablespoon course black pepper
5 teaspoons seafood seasoning, such as Old Bay
1 teaspoon ginger powder

Mix all ingredients.

Santa Maria Rub

Lucky

1 Tbs. fresh-ground black pepper
2 tsp. granulated garlic
1 tsp. granulated onion
1 1/2 tsp. paprika
1/2 tsp. cayenne pepper
1 tsp. rosemary
1 tsp. salt

Mix together and rub on meat. Let stand at 1-4 hours before grilling.

Southern Succor Rub

jeepdad

1/4 cup ground black pepper
1/4 cup paprika
1/4 cup Turbinado sugar
2 Tablespoons table salt
2 teaspoons dry mustard
1 teaspoon cayenne pepper

Mix ingredients thoroughly. Makes enough rub for one 8-10 pound pork butt.

Standing Rib Roast Rub

cliffmeister2000

2 Tbsp Kosher salt
1 Tbsp garlic powder
1 Tbsp onion powder
1 tsp thyme
1 tsp fresh ground bay leaf (lauris nobilis - not California bay!)
1 tsp fresh ground black pepper

The fresh bay leaves make the rub. The fresh ground pepper helps a bunch. The first time I made this, I ground the bay leaves with a mortar and pestle. It was a lot of work! Then, I bought a bullet type coffee grinder that I reserve for grinding bay leaves. It has never had anything else in it. A good \$10 investment. I don't know how well it would work on "lesser cuts" of beef, but I'm betting it needs a full flavored cut to excel. I wouldn't be tempted to try it on a round steak.

Marinades

Beer & Butter Poultry Injection

blackpot

- 1/2 lb butter
- 6 ounces beer
- 2 Tbsp salt
- 2 Tbsp Lea & Perrins
- 2 Tbsp Tabasco sauce
- 1 Tbsp soy sauce
- 2 tsp garlic powder
- 2 tsp onion powder

Combine all ingredients in a sauce pan over low heat. Stir and heat until salt is dissolved and the mixture is even and runny. Keep warm (BUT NOT HOT) to inject.

Black Diamond Steak Marinade

rich11coop

- Cover just the bottom of a casserole dish with soy sauce.
- 1 tablespoon of veg. oil (do this first)
- 1 tablespoon of honey (the oil from above keeps it from sticking)
- 2 or more cloves of crushed garlic

Mix it all together as best you can. Place steak in the dish, cover and refrigerate for 4 hours to overnight, flipping steaks halfway through that time period.

Chicken Marinade

Corona~Barb

- 1/2 cup soy sauce
- 1/2 cup apple juice
- 3 Tbs balsamic vinegar
- 2 Tbs olive oil
- 2 Tbs granulated sugar
- 1/2 tsp ground ginger
- 1 Tbs chopped garlic

Mix well and use as marinade.

Honey and Pineapple Marinade for Pork

Corona~Barb

- 1/2 cup honey
- 1/2 cup soy sauce
- 1/4 cup white wine vinegar
- 1 cup finely chopped fresh pineapple

2 Tbs grated fresh ginger or 1 tsp ground ginger
2 garlic cloves, minced

Combine all ingredients and pour over pork. Let marinate overnight in refrigerator; remove 1 to 2 hours before grilling. Baste meat with marinade during last 5 to 10 minutes of grilling. Yield 2 cups.

Jungle Juice

Cobbler Gobbler

Makes a gallon (may be scaled down)

1 - Empty milk jug
32oz - Red wine vinegar
16oz - Real Lemon
Worcestershire sauce

Put vinegar and lemon juice in jug and top it out with Worcestershire. Put on lid and shake. Good on chicken roast and wild game.

Lemon Herb Marinade

Corona~Barb

1/2 cup olive oil
1/2 cup soy sauce
4 Tbs lemon juice
3 Tbs brown sugar
4 cloves garlic, minced
1 Tbs whole cloves
1 tsp ground black pepper
2 Tbs chopped fresh thyme, or 2 tsp dried thyme

Mix all ingredients well. Use to marinate chicken.

Orange Soy Marinade for Chicken

Corona~Barb

1/4 cup soy sauce
1/4 cup orange juice
2 Tbs lemon juice
1 Tbs oil
1 Tbs honey
1 tsp grated orange zest
1/2 tsp grated lemon zest
1 shallot, minced
1 tsp ground ginger
1/4 tsp ground cloves
sprinkle of black pepper

Mix together ingredients and pour over chicken breasts; cover and refrigerate. Turn regularly.

Grill meat as desired. Marinade can be reserved, brought to a boil in small saucepan and serve as light sauce for grilled meat.

Quick Chicken Fajita Marinade

jeepdad

- 4 cloves garlic minced
- 1 tablespoon red pepper
- 2 teaspoons Mexican Oregano
- 1 tablespoon Cilantro
- Juice of 2 Limes

Mix with enough olive oil to barely cover all the meat and let it stand in the fridge overnight.

Smokin' Okie's Holiday Turkey Brine

jeepdad

- 1 gallon water
- 1 cup coarse kosher salt
- 3/4 cup soy sauce
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/2 cup honey
- 1/2 cup apple cider vinegar
- 4 tablespoons black pepper
- 3 - 4 tablespoons chopped garlic
- 1 teaspoon allspice

Mix together. Brine turkey for 12 hours.

Soezy Venison Roast Brine

jeepdad

- 1 cup of sea salt
- 1/2 cup sugar
- 1/4 cup soy or Teriyaki
- sprig of thyme
- pinch of sage
- 4 - 6 whole cloves, (more if you like the flavor, less if you don't).

Brine for 2 or 3 days, I like to pat them dry out of the brine then air dry in the fridge at least 4 hours, (given the choice and the time), then cook to 160 - 165 internal that's about 4 - 4.5 hours at 250 over Hickory or Oak.

You can also help protect it with a prosciutti wrap, I've done it both with and without and I like it a little more with prosciutti.

Gallon of boiling water and an 8 lb bag of ice... makes 2 gallons of brine.

Turkey Marinade

Paul

- 1 cup lemon juice
- 1/2 cup liquid crab boil
- 1/2 cup olive oil
- 1/2 cup butter
- 2 tablespoons onion powder
- 2 tablespoons garlic powder
- 2 tablespoons Cajun seasoning
- 1 teaspoon Tabasco
- 1 teaspoon cayenne pepper

Combine all ingredients in a saucepan. Heat until butter is melted. Stir and continue heating until sauce is very liquefied. Inject while still hot enough to stay liquid.

Spices

Charlie's Chili Powder

jeepdad

- 3 ounces New Mexico chili pods
- 3 ounces Chili pasilla
- 1 ounce Chili de Arbol
- 2.5 tbs cumin seed (toast and grind to a fine powder)
- 2.5 tbs garlic powder
- 1.5 tbs Mexican oregano

- Blender or spice grinder
- small sieve wire mesh strainer
- various bowls
- large cookie sheet

Pre-heat the oven to 300 degrees and begin deseeding your Chiles. Now, this part can be almost deadly if you do it wrong! Well, not really deadly, but you may want to die if you get a nose full of the dust or inhale through your mouth at the wrong time.

To de-seed I tear off the stem end of the pod and "roll" the pepper in my fingers until most of the seeds have come out. With the exception of the Arbol's, I split all of the peppers lengthwise so that they may lay flat on the cookie sheet to dry more evenly.

After you have all of the peppers deseeded. place them in a single layer on the cookie sheet and put them into the oven. The Arbols will dry much faster than the others, so you may want to put them on a separate sheet. Pull the Arbols from the oven after about 6 minutes and let the remaining peppers dry for another 6-7 minutes.

Once the peppers are done in the oven you will want to let them cool off quite a bit. Fresh from the oven they will still feel a bit leathery, let them dry and they should be very brittle.

Once they are cool, crumble some of them into the blender. I do about 1/2 of them at a time. Hit the blender and pulse it until you have a good powder. After a little bit you will notice that there are still some chunks in the blender and there isn't much you can do about it until the next step.

Place the tight sieve wire mesh strainer into the bowl and pour the contents of the blender into it. Again, watch the nose at this point! Gently shake the sieve around until you have gotten all of the powder out that you can. Then pour what ever is left in the sieve back into the blender and add the rest of the peppers and the other ingredients.

Repeat the blend and strain process until you feel you have ground all that you can.

Chipotle Butter

jeepdad

- 1/2 cup (1 stick) unsalted butter, softened.
- 4 tsp minced canned chipotle chilies in adobo sauce, or to taste.
- 1 tbsp adobo sauce from canned chipotle chilies.
- 1 1/2 tsp fresh lime zest
- 2 tsp fresh lime juice
- 1/4 tsp salt



Place all the ingredients in a food processor and blend until fully incorporated. Place the mixture in a container, cover, and refrigerate until ready to use.

The Big Chili

dreadcptflint

- 3 Ancho chiles, stemmed, seeded and sliced
- 3 Cascabel chiles, stemmed, seeded and sliced
- 3 dried Arbol chiles, stemmed, seeded and sliced
- 2 tablespoons whole cumin seeds
- 2 tablespoons garlic powder
- 1 tablespoon dried oregano
- 1 teaspoon smoked paprika

Place all of the chiles and the cumin into a medium nonstick sauté pan or cast iron skillet over medium-high heat. Cook, moving the pan around constantly, until you begin to smell the cumin toasting, approximately 4 to 5 minutes. Set aside and cool completely.

Once cool, place the chiles and cumin into the carafe of a blender along with the garlic powder, oregano, and paprika. Process until a fine powder is formed. Allow the powder to settle for at least a minute before removing the lid of the carafe. Store in an airtight container for up to 6 months.

Desserts

Pies

Almost Pumpkin Pie

Thruwurkin

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.

Apple Butter Pumpkin Pie

Guard Dog

- 1 cup canned pumpkin puree
- 1 cup apple butter
- 1/4 cup dark brown sugar
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/4 tsp. salt
- 3 eggs (beaten)
- 1 cup evaporated milk
- 9" unbaked deep dish pie shell

Streusel Topping:

- 3 tbsp. butter
- 1/2 cup all purpose flour
- 1/3 cup dark brown sugar
- 1/2 cup pecans, chopped

In a large bowl, combine pumpkin puree, apple butter, sugar, spices, and salt. Stir in eggs and evaporated milk. Pour mixture

into pie shell. Place on trivet in bottom of 12" Dutch oven and bake at 350° F for 50-60 minutes. Done when knife inserted into pie comes out clean.

In a small bowl, combine butter, flour, and sugar. Stir until mixture resembles coarse crumbs. Stir in pecans sprinkle topping evenly over pie and bake for additional 15 minutes.

Caramel Pecan Sweet Potato Pie

bc toys

Crust:

3 Cups Ginger Snap Crumbs
1/2 Cup Sugar
8 Tablespoons Butter melted

Filling:

4 eggs
1 (14 ounce) can Sweetened Condensed Milk
1 Cup Brown Sugar
1/4 cup butter melted
2 tsp ground cinnamon
1 tsp Nutmeg
1 teaspoon vanilla extract
1/2 teaspoon Kosher salt
4 cups mashed cooked sweet potatoes

Topping:

1/4 Cup Butter
1 1/2 Cups Brown Sugar
1/2 Cup half and half
1 1/2 Cups Chopped Pecans
1/4 tsp Cinnamon

Crust:

Combine crust ingredients and form into the bottom of a 10 in Dutch oven, or a spring form pan.

Filling:

In a mixing bowl, combine ingredients; mix well. Beat in sweet potatoes. Pour into pie shells. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 30-35 minutes longer or until a knife inserted near the center comes out clean.

For 10 in Dutch oven, cook with the ring method on the bottom and double ring on the lid for the first half hour, then remove the middle ring and cook for a half hour more.

Topping:

Melt the butter, add in the brown sugar and half & half, mix till smooth, then add the pecans and simmer till slightly thick. Place the topping on the pie and low broil for 5 minutes or till bubbly. Pull out and chill to room temperature. Enjoy!!!

Author: Jamie Boyle and David Grover

Chocolate-Coconut Macaroon Pies

jeepdad

Heaping 3/4 Cup Sugar
Scant 1/2 Cup Egg Whites (from about three large eggs)
3/4 pound (scant 2 1/2 cups) sweetened flaked coconut, such as Baker's
8 ounces semisweet chocolate, chopped (I used the chocolate chips)
1/2 Cup Heavy Cream
A few toasted almonds, chopped



Heat the oven to 350 degrees.

Mix the sugar, egg whites, and coconut together. Put a spoonful into each of 24 nonstick mini-muffin cups or individual tart molds. Press the "dough" into the molds to make little cups, with sides and a well for holding the chocolate filling. Bake until golden, 12-15 minutes. Let cool completely in the pans, then gently remove. You may need to run a plastic knife around the rim of the cups to loosen them.

To make the filling, place the chocolate in a bowl. Heat the cream in a small sauce –pan just until boiling, then pour it over the chocolate and let it sit for 1 minute. Whisk gently to melt the chocolate completely. Keep whisking until smooth and glossy.

Fill the tarts by pouring in the warm chocolate filling. Sprinkle a few pieces of chopped almond in the center of each tart while they're still warm. Let them set at room temperature for at least 1 hour before serving, and serve them the same day they are made.

The coconut shells can be baked up to 2 days in advance and kept at room temperature in an airtight container. The chocolate ganache can be refrigerated for up to 5 days; rewarm it in the microwave or in a bowl set over simmering water until it is pour-able.

Double Crusted Apple Pie

John

Here's the recipe for the pie we made. The changes we made from this recipe is that we made it in a 10 inch deep dutch oven with parchment strips so that we could lift it out after cooking. We did not use the foil on the edge of the crust either.

From the Joy of Apples Cookbook.

Crust

2 cups all purpose flour
1 teaspoon salt
2/3 cup shortening
1 tablespoon cold butter
4-5 tablespoon ice cold water (approximately)

Filling

2/3 cups sugar
1/4 cup all purpose flour
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/8 teaspoon salt
7 cups tart cooking apples peeled, cored, and cut into 1/4 inch slices
1 teaspoon vanilla extract
2 tablespoons cold butter, cut up

Preheat oven to 400 degrees.

Crust: Mix Flour and salt. Cut in shortening and butter with pastry blender until mixture resembles coarse crumbs. Stir in water with a fork until just moistened. Divide dough in half, form each into a ball, flatten slightly. Wrap 1 ball of dough in plastic wrap and refrigerate. Roll remaining dough into about a 12 inch circle on a lightly floured surface with a floured rolling pin. Fold into quarters, place into a 9 inch pie plate. Unfold the dough, pressing firmly against bottom sides. Trim crust to 1/2 inch from the edge of the pan and set aside.

Filling: Mix sugar, flour, cinnamon, nutmeg, and salt in a large bowl. Stir in apples. Spoon into the prepared crust. Drizzle with vanilla and dot with butter.

Roll out the refrigerated dough into a 12 inch circle. Fold into quarters, place over filling, unfold. Trim, seal, and flute the edge. Cut 5 slits in crust. Cover the edge of the crust with a 2 inch strip of aluminum foil. Bake 35 minutes. Remove the foil and continue baking for about 20 more minutes or until crust is lightly browned and juices begin to bubble through the slits.

EZ Apple Pie

ScouterMom

At home, put all dry ingredients in ONE large Ziploc baggie

- 2/3 C brown sugar
- 1/4 C flour
- 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- Dash of salt

Also pack:

- 6-8 med Granny Smith or other tart cooking apples
- 2 frozen pie crusts in Aluminum pans
- 2 tbsp butter



Peel and slice apples. Make slices thin and separate them - drop them in baggie with dry ingredients. Shake/ mix bag until well coated and mixed.

Take first frozen pie shell and dump apple mixture into shell – press apples down – they should be heaped up in center, but they will ‘cook down’ so make sure they are kinda packed in without big air pockets. Slice pats of butter over the top of apple mixture.

Take 2nd pie shell and invert it over the first one. Seal and pinch the edges.

Cut a few slits in the top of the pie to let out cooking steam.

IMPORTANT! Seal the edges well, or much of your yummy ‘juices’ will bubble out the sides and make a caramelized mess in the bottom of your Dutch oven.

Take the **EMPTY** pie tin and place it upside down in your Dutch oven. (bottom up)

Place your finished pie on top of the inverted pan. This puts your pie in the **CENTER** of your oven and makes it bake evenly without burning.

Put enough coals to bring the oven to about 400 - 425 deg with 2/3 of coals on the **TOP** and 1/3 on the bottom.

Bake 35- 45 min, or until the smell is making everyone drool, juice is bubbling through the slits, and top is golden brown.

You are **SUPPOSED** to let this cool for 2 hrs before eating – ours never last that long. ... However, if your apples are especially fresh and juicy, it **DOES** pay to let the pie sit and cool for a few minutes, as the hot juices will firm up and re-absorb somewhat into the apples and crust.

Note – you have to have a **DO** large enough to hold an inverted aluminum pie tin – I use my 12” deep/ 8Qt Texport. If your pie is too tall, or you don’t have a deep **DO**, you can eliminate the inverted pie pan, but then watch your bottom heat carefully. A ‘circle’ of coals under the bottom outside edge of your **DO** is recommended to keep from burning the bottom, if you don’t raise the pie inside.

Tips: Pinch off the 'edge' of the 2nd pie shell before inverting it – if the edge crust is too thick it tends to break off instead of seal, and doesn't bake well.

Invert the 2nd crust over the pie IN it's aluminum pan – then gently remove the top pan. This will keep the slightly thawed crust from coming apart.

'Seal' the edges by running a lightly wet finger around the edge first – this helps the top crust 'glue' to the bottom one. A wet finger can also help seal any cracks that appear in the raw crust.

Hillbilly Pie

Wishbone

12" Dutch oven.

- 1 stick butter
- 1 cup milk
- 1 cup flour
- 1 cup sugar
- 1 tsp baking powder
- 1 can Crushed Pineapple
- 1 cup coconut more or less



Melt butter in bottom of 12" Dutch Oven.

Mix together flour, sugar, milk and baking powder in separate bowl and pour over melted butter. Don't Stir Mixture in butter!!

Drain pineapple and pour over mix. Don't Stir!!

Sprinkle Coconut over pineapple in Dutch Oven. Don't Stir!!

Bake at 350 degrees for 20 to 25 minutes or until Golden Brown. 17 or 18 coals on top and 8 or 9 underneath Dutch oven.

You can chop up "Fine" your favorite nuts and put on top of the coconut. You can also substitute Pie Filling instead of Pineapple.

The secret to this Recipe is "Don't Stir".

Impossible Coconut Pie

toby2win

- 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" Dutch oven on a trivet. Bake for 30 minutes rotating cover and base every 15 minutes.

Jerri Anne's Tomato Tart

jeepdad

Bake pie shell

Put ½ cup mozzarella cheese on bottom of shell.

Cut 4-5 tomatoes in wedges and layer over cheese.

Layer ~1/4 cup fresh basil and 1 garlic clove, chopped, over tomatoes.

In a bowl, combine ½ cup mayo, ¼ cup parmesan cheese, ½ cup mozzarella cheese plus ½ teaspoon pepper, spread over tomatoes.

Put tin foil over outside edge of crust to keep from burning.

Bake at 375 for 35-40 min. until bubbly.

Serve at room temperature.

No Cook Pie

bc toys

- 2 pie crust (gram cracker or short bread)
- 3 -8oz Philly cream cheese (soften to room temp)
- 1 lg tub Cool Whip
- 1 cup sugar
- 1 cap full vanilla
- pecans about 1/2 cup each pie
- coconut flakes toasted
- caramel sauce (the kind for ice cream)

In a bowl whip cream cheese, sugar and vanilla well. Add Cool Whip and blend.

Pour ½ of the mixture in each pie crust, smooth out, then add pecans and coconut and drizzle with caarmel sauce.

Chill in refrigerator before serving (if you can wait that long) .

Pecan Pie

toby2win

Sugar free.

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

Make pastry shell with fluted edge. Spread nuts over bottom of shell. Beat eggs and Splenda and syrups, salt, vanilla and butter. Pour filling over pecans. Bake 10 minutes in a 12" Dutch oven 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.

Pineapple Cherry Cream Cheese Pie

jeepdad

- 1 8 oz Graham Cracker Crust
- 8 oz. Cream Cheese
- 1/3 Cup Lemon Juice
- 1 Tsp Almond Extract
- 1 Can 14 oz Sweetened Condensed Milk
- 2 Cups Crushed Pineapple in Heavy Syrup
- 1 Cup canned sweetened Cherry Pie Filling



Blend softened cream cheese and sweetened condensed milk until smooth and creamy.

Once blended add 1/3 cup lemon juice and teaspoon of almond extract and blend well.

Pour mixture into graham cracker crusts and let them sit in the refrigerator for 4-6 hours or overnight.

Drain crushed pineapple.

Just before serving, carefully spoon the cherry pie filling around the outer edge of the pie. Then spoon the drained crushed pineapple in the center and spread evenly.

Serve.

Pooch's Peanut Butter Pie

Guard Dog

- 3/4 cup dark corn syrup
- 1/4 cup Peanut Butter (smooth)
- 3 eggs
- 1/4 cup sugar
- 1 tsp. vanilla
- 1/8 tsp. salt
- 1/2 cup coarsely chopped peanuts
- 1 unbaked pastry pie shell
- whipped cream (*optional)

Blend corn syrup and Peanut Butter in mixing bowl; Mix in eggs, sugar, vanilla and salt until smooth.

Arrange chopped peanuts in bottom of pie shell. Pour prepared Peanut Butter mixture over peanuts.

Bake at 425° F for 10 minutes. Reduce heat to 350° F and bake additional 25 minutes.

*Allow to cool- serve with whipped cream topping (garnish with nutmeg)

Poor Man's Pie

jjocub

- 1 cup flour
- 1 cup sugar
- 1 cup milk
- 3 Tablespoons baking powder
- 1 stick butter
- 1 can (15 oz) Chopped Pears in light syrup

1 can (20 oz) Chunk Pineapple in their own juice

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.

Bake with 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.

Pumpkin Pie

toby2win

Sugar free.

- 2 eggs slightly beaten
- 1 (16 oz.) can solid pack pumpkin pie
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. ground ginger
- 2 1/2 Tbsp. Splenda
- 2 1/2 Tbsp. Maltitol
- 1/4 tsp. ground cloves
- 1/4 tsp. ground nutmeg
- 1 can evaporated milk

Mix well and pour into a 9 inch pie shell. Bake in 425 degree oven for 10 minutes. Reduce temperature to 350 degrees and bake 30 minutes or until knife inserted into the center of the pie filling comes out clean.

Sopapilla Cheesecake Pie

hvac1877

- 2 (8 ounce) packages cream cheese, softened
- 1 cup white sugar
- 1 teaspoon Mexican vanilla extract
- 2 (8 ounce) cans refrigerated crescent rolls
- 3/4 cup white sugar
- 1 teaspoon ground cinnamon
- 1/2 cup butter, room temperature
- 1/4 cup honey



Preheat dutch oven to 350 degrees F (175 degrees C). Prepare 12 inch dutch with cooking spray or dutch oven liner.

Beat the cream cheese with 1 cup of sugar and the vanilla extract in a bowl until smooth.

Unroll the cans of crescent roll dough. Press one piece into the bottom of a 12 inch dutch oven. Evenly spread the cream cheese mixture into the dutch oven, then cover with the remaining piece of crescent dough. Stir together 3/4 cup of sugar, cinnamon, and butter. Dot the mixture over the top of the cheesecake.

Bake until the crescent dough has puffed and turned golden brown, about 30 minutes. Remove from the oven and drizzle with honey. Cool completely in the pan before serving.

Sugar Free Blueberry Pie

toby2win

- 1 prepared 9 inch pie shell
- 2 pints blueberries
- 1/2 cup water
- 4 tablespoons corn starch
- 3 tablespoons Agave nectar
- 3 tablespoons Maltitol syrup
- 1 tablespoon butter
- 1/2 teaspoon cinnamon
- 1 teaspoon lemon extract

Combine the water, cornstarch, Agave nectar, and Maltitol syrup. Pour into a sauce pan. Add the blueberries, butter, cinnamon and butter; bring to a boil. Continue cooking until the mixture thickens. About 15 minutes. Pour into the prepared pie shell and cool. When at room temperature, place in the refrigerator until chilled.

Top with whipped cream to serve. Serves 8.

Sugar and Spice Apple Pie

cliffmeister2000

This American classic delivers a luscious burst of brown sugar and cinnamon. Serve it on its own, or with vanilla ice cream.

- 3 pounds McIntosh apples (6 to 8), peeled, cored, and thinly sliced
- 1 1/2 cups packed light brown sugar
- 2 tablespoons freshly squeezed lemon juice
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt
- Double-Crust Pie Dough
- 1 tablespoon cornstarch
- 4 tablespoons unsalted butter, cut into bits

Preheat the oven to 425° F. In a large bowl, combine the apples, brown sugar, lemon juice, cinnamon, nutmeg, and salt. Stir to blend. Let stand for 15 minutes.

Roll out the dough between two pieces of waxed paper into a 12-inch round. Remove the waxed paper from the top of the round and invert the pie plate on top of the dough. Place your other hand under the waxed paper and turn the round over so that the dough falls into the pan. Tuck the dough into the pan and then peel off the waxed paper. Let the overhang drape over the edge of the pie plate, while gently fitting the dough into the pan. Using scissors, trim the dough to a 1-inch overhang. Fold the overhang under evenly. Crimp the edges of the pie crust with your thumb and forefinger or press it with the tines of a fork.

Stir the cornstarch into the filling and pour into the pie shell, smoothing the top with a rubber spatula. Sprinkle the butter over the filling.

Roll the other dough ball into an 12-inch round between two pieces of waxed paper. Remove the waxed paper from the top of the dough round and invert the dough over the filling, carefully peeling off the waxed paper. Using your fingers, tuck the edges of the top crust under the lower crust and press together lightly to form a seal, and using a knife, trim the dough even with the edge of the pan. Then, using a fork, crimp the edges of the pie crust around the border of the pan.

Cut a few air vents in the top crust and bake the pie for 20 minutes. Decrease the oven temperature to 300°F and continue baking for another 20 to 25 minutes, or until golden brown. Remove from the oven and let cool completely on a wire rack. Cut into wedges to serve.

Chef's Tip:

To avoid a mess, place a sheet pan under the pie while baking in the oven, to catch drippings.

Cakes

[5 minute] Chocolate Mug Cake

Guard Dog

4 Tbs. flour
4 Tbs. sugar
2 Tbs. cocoa
1 egg
3 Tbs. milk
3 Tbs. oil
3 Tbs. chocolate chips *(optional)
dash of vanilla extract

Add dry ingredients into a large coffee mug and mix together. Add egg and mix thoroughly. Pour in milk and oil and mix. Add chocolate chips* and vanilla. Place mug in microwave oven and cook 3 minutes.

Allow to cool; Tip on to plate and serve.

Addie's Quick n' Easy Tomato Spice Cake

Guard Dog

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 with cream cheese frosting.

Apple Butter Cake

Corona~Barb

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.

Banana Pudding Cake

bc toys

- 1 yellow cake mix
- 1 small pkg of vanilla instant pudding
- 3 large bananas, ripe and mashed
- 4 eggs
- 1 cup water
- 1/4 cup oil

Mix all the ingredients together and pour in a 10" Dutch oven.

Bake at 350° F for 45 to 60 minutes.

Blackberry Apple Upside Down Cake

Polly Wog

- 3/4 cup butter, softened and divided
- 1/2 cup firmly packed light brown sugar
- 1/4 cup honey
- 2 large Gala apples, peeled and cut into 1/4-inch-thick slices
- 1 cup fresh or frozen blackberries*
- 1 cup granulated sugar
- 2 large eggs
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 cup milk
- 1 teaspoon vanilla extract



Preheat oven to 350° F. Melt 1/4 cup butter in a lightly greased 9-inch round cake pan (with sides that are at least 2 inches high) over low heat. Remove from heat. Sprinkle with brown sugar; drizzle honey over brown sugar. Arrange apple slices in concentric circles over brown sugar mixture, overlapping as needed; sprinkle with blackberries.

Beat granulated sugar and remaining 1/2 cup butter at medium speed with an electric mixer until blended. Add eggs, 1 at a time, beating until blended after each addition.

Stir together flour and baking powder. Add flour mixture to sugar mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla. Spoon batter over blackberries in pan.

Bake at 350° F for 45 to 50 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes. Carefully run a knife around edge of cake to loosen. Invert cake onto a serving plate, spooning any topping in pan over cake.

*1 cup fresh or frozen cranberries may be substituted.

Author: Southern Living, Sept. 2010

Black Forest Cream Cheese Pound Cake

Thruwurkin

- 4 Eggs 1/2 cup Milk
- 8 oz. Cream Cheese, softened
- 1 box Super Moist Chocolate Cake Mix
- 1/2 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.

Black Forest Cream Cheese Pound Cake 2

Derek Bullock

- 3 eggs
- 1/2 cup milk
- 250 gm Philly cream cheese
- 370 gm White Wings moist chocolate cake mix
- 425 gm can of pitted cherries, drained
- 1 teaspoon almond essence (optional)



Beat the eggs, softened cream cheese and milk until smooth and creamy then mix in the cake mix and almond essence and beat until a smooth batter. Grease a cake tin, preferably a spring form pan and pour in half the batter. Spread the cherries on top then pour over the rest of the batter. Place in a preheated camp oven at 180 degrees for around 50 minutes.

Blueberry Cheesecake Cake

Guard Dog

- 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 at 350° F for 1 hour. [recipe courtesy of Courtney (IRG 1.0)]

Blueberry Dump Cake

apple101

- 2 cans of blueberry pie filling
- 1 box of yellow cake mix (18.25 ounces)
- 12 tablespoons of butter or margarine

Simply dump the blueberry pie filling in your baking dish or Dutch oven. Top it with the box of yellow cake mix. Top that with the butter or margarine (melted or in cold pieces)

Bake at 350 degrees for 35-45 minutes until light golden brown on top.

If you have a way to make ice cream, this is a yummy dish served warm with some vanilla ice cream on top.

Blueberry Dumpcake - Will's Way

Dutchin' Dave

- 1 Can crushed pineapple (with juice)
- 1 Bag frozen blueberries
- 3/4 Cup sugar
- 1 Box white cake mix
- Brown sugar to taste
- 3/4 Stick of butter, cut into pats

Pour pineapple (w/ juice) into 12" Dutch oven. Add blueberries, then sprinkle sugar on top. Dump cake mix in the middle. GENTLY spread it around, but do NOT mix it in!

Sprinkle brown sugar on top to taste. I think I ended up using no more than one cup.

Bake at 350 degrees for about one hour, until top is brown.

Arrange pats of butter around surface and allow to melt down.

You're best to just leave it sit and do the 15-minute lid-turning thing for the first 45-55 minutes. Nothing really happens until the last 15-20 minutes of baking. Near the end, I will check the top of the dump cake at the 15-minute turning intervals.

Blueberry Upside-Down Cake

BigCAT

Topping

- 4 Tbs Unsalted Butter, cut into 4 pieces
- 2/3 cup Tightly packed light Brown Sugar
- 3 Cups Fresh Blueberries
- 2 tsp Lemon Zest
- Cinnamon
- Vanilla

Preheat 10" Dutch Oven.

Melt Butter over low heat. Stir in Brown Sugar and cook, stirring until mixture is smooth and bubbling. Remove from heat.

Arrange Blueberries over the Brown Sugar mixture. Add Lemon Zest over Blueberries.

Cake batter

- 2 Cups Flour



2 tsp Baking Powder
Pinch of Salt
1 Cup Splenda for Baking Sugar
3 Eggs
2 tsp Vanilla Extract
1 Cup Unsweetened Coconut Milk
2+ Oz. White Chocolate, Coarsely Chopped
1/2 Cup Unsalted Butter, Softened
1 Whole Orange Zest

Mix Flour, Baking Powder, and Salt into a Bowl.

In another Bowl mix Butter and Sugar. Add Eggs and mix. Add Vanilla and mix. Add White Chocolate and Orange Zest and mix. Add 1/2 of the Flour Mixture. Add Coconut Milk and mix. Add other half Flour Mixture. Spoon the batter over the Blueberries.

Bake 35 -45 Minutes at 350° F.

Let Cool, Then run Plastic knife around edge to release from sides.

Invert onto a Serving Plate.

Budweiser's Dutch Oven Carrot Cake

jeepad

2 Cups Flour
1 3/4 Cups Sugar
2 teaspoons Baking Soda
2 teaspoons Cinnamon
1 teaspoon Salt
3/4 Cup Oil
2 Eggs
3/4 Cup Water
2 Cups grated Carrots
Walnuts (optional)



Mix dry ingredients. Add carrots and other ingredients. Mix well and set aside.

Filling

8 oz Cream Cheese at room temperature
1/2 Cup Sugar
1 Egg

Cream together filling until smooth.

Pour 1/3 Cake Batter into well oiled or lined Dutch Oven (I use foil or line the bottom with parchment paper). Add filling, then pour in the rest of the batter. Bake in 350 degree Dutch Oven for 50-60 minutes.

Cool and top with Icing.

Cream Cheese Icing

4 oz Cream Cheese
1/4 Cup Butter or Margarine (Softened)
2 Cups Powdered Sugar

Mix together until smooth. Add a few drops of water or milk if needed.

Butterfinger Cake

jeepdad

- 1 box German Chocolate Cake Mix (baked according to package directions)
- 5 Butterfinger candy bars
- 1 jar caramel ice cream topping
- 1 can sweetened condensed milk
- Cool Whip for topping
- Chocolate Syrup

Bake the cake according to package directions and in a 13 x 9 inch pan. When it's done, and while it's still hot, punch holes in the cake and pour the sweetened condensed milk over the top making sure some of it sinks in the holes.

Do the same with the caramel ice cream topping.

Sprinkle on some of the broken candy pieces.

When it's cool, spread the Cool Whip topping on the top, and then sprinkle the rest of the broken bars. Then drizzle more caramel all over and then drizzle chocolate syrup all over in zig zags.

Put all your candy bars in the freezer. When you're ready to use them, take them from the freezer. Leave the wrappers on and take a mallet or a hammer and smash them inside the wrappers. Keep cool until you need them.



Camel Gulch Carrot Cake

jeepdad

- Unsalted butter for greasing pan
- 2 Cups unbleached all-purpose flour
- 1 1/2 teaspoons baking soda
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 2 Cups sugar
- 1 1/2 cups vegetable oil
- 4 Eggs
- 2 Cups grated carrots
- 1 can (8 ounces) crushed pineapple, drained
- 1 Cup flaked coconut
- 1/2 cup chopped walnuts

Lightly butter a 12" Dutch oven or 9" x 12" baking pan.

In a large bowl combine flour, baking soda, baking powder, salt, and cinnamon. Stir in sugar, vegetable oil, eggs, carrots, pineapple, coconut, and walnuts. Pout batter into Dutch oven or pan.

Bake in Dutch oven for 30-40 minutes, or in 350 degree F oven for 45-55 minutes. Let cool and frost with Cream Cheese Frosting.

12-15 Servings

Cream Cheese Frosting

- 8 ounces cream cheese, softened
- 1/2 Cup unsalted butter
- 1 teaspoon vanilla extract



1/3 Cup confectioners' sugar

Combine cream cheese, butter, and vanilla; beat until fluffy. Gradually add the confectioners' sugar. Beat again until smooth.

Caramel Apple Pudding Cake

greekspedoman

1 tsp Vanilla
2 sliced apples
3 tbs Lemon juice
1 C flour (for Gluten free substitute Bette Hagman's flour recipes)
1/2 tsp Cinnamon
1/8 tsp nutmeg
1 C brown sugar (packed)
1 t baking powder
1/4 t baking soda
1/2 C milk
2 tbs butter
3/4 C Caramel ice Cream topping
1/2 C Water



Combine the caramel topping, water and 1 tbs of butter in a glass bowl. Microwave or heat on the stove top until the mixture is fluid.

Cut the apples and then sprinkle the cinnamon and nutmeg on them. Mix until it looks like the apples are relatively even with spices.

Mix the batter: In a large mixing bowl combine the flour, sugar, baking soda, and baking powder. Mix until even. Then add the milk, 2 tbs of butter (melted), and the vanilla while whisking.

Pre-warm the Dutch Oven to about 375 degrees (later it will bake at 350 but 375 will give you more working time while the oven is off of the coals). When the oven is warm, dump in the apples. Then pour the batter over the apples trying to keep it evenly distributed. Lastly, combine the caramel mixture over the top. As it bakes, the caramel will sink to the bottom and the batter will rise to the top. Bake for about 30-40 minutes at 350 degrees. When it is done, top with vanilla ice cream and eat it while it is still warm.

Cherpumple Cake

Polly Wog

It's like the Turducken of the dessert world.

1 8-inch frozen pumpkin pie
1 box spice cake mix
1 8-inch frozen apple pie
1 box yellow cake mix
1 8-inch frozen cherry pie
1 box white cake mix
eggs and oil according to the cake mix
3 tall tubs of cream cheese frosting
3 8½-inch-round cake pans



Bake pies according to instructions and cool to room temperature overnight.

Mix cake batter according to instructions. For each layer, pour about 1 1/3 cup of batter in the cake pan.

Carefully de-tin the baked pie and place it face up on top of the batter in the cake pan. Push down lightly to release any trapped air.

Pour enough batter on top to cover the pie. Bake according to box instructions.

Cool and remove from pans then frost it like you mean it.

Chocolate Cherry Cheesecake

Corona~Barb

Crust

2 cups chocolate cookie crumbs

3 Tbs butter, melted

Filling

4 (8 oz) packages cream cheese, softened

3 eggs, room temperature

3/4 cup sugar

1/2 tsp almond extract

1/2 cup whipping cream

1 (21 oz) can cherry pie filling

Glaze

1/2 cup whipping cream

1 (6 oz) package semisweet chocolate chips (1 cup)

Heat oven to 325. In medium bowl, combine crust ingredients; mix well. Press in bottom and 1" up sides of un-greased 10" spring form pan.

Beat cream cheese in large bowl until smooth. Add eggs 1 at a time, beating well after each addition. Add sugar and almond extract; beat until smooth. Add 1/2 cup whipping cream; blend well. Spoon 3-1/2 cups cream cheese mixture into crust-lined pan, spreading evenly. Carefully spoon 1 cup pie filling evenly over cream cheese layer. (Reserve remaining pie filling for topping.) Spoon remaining cream cheese mixture evenly over pie filling. Bake for 1 hour 5 minutes to 1 hour 15 minutes, until center is set. Cool in pan on wire rack for 1 hour.

Bring 1/2 cup whipping cream to a boil in small saucepan. Remove from heat. Stir in chocolate chips until melted. Line cookie sheet with waxed paper. Remove sides of pan. Place cheesecake on paper-lined sheet. Spread glaze over cooled cheesecake, allowing some to flow down sides. Refrigerate at least 3 hours or overnight. Serve topped with remaining pie filling.

Chocolate Cherry Cheesecake 2

Guard Dog

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 at 350° F for 1 hour.

Chocolate Idaho Bean Cake

Thruwurkin

- 2 cups mashed pinto or red beans
- 2 eggs
- 1 cup sugar
- 1 1/2 tsp. vanilla
- 1/4 tsp. salt, nutmeg & cloves
- 1/4 cup chopped nuts
- 2 cups diced apples or 1 large can apple pie filling
- 1/2 cup chocolate chips or 4 tbsp. coca if desire
- 1 cup flour
- 1 tsp. Baking Soda
- 1 tsp. Cinnamon
- 3/4 cup Raisins optional
- 1/4 cup Butter

Cream together beans, eggs, butter and sugar. Add salt, Baking Soda, Vanilla and remaining spices. Stir in Flour and Blend well. Fold in Apples, Raisins, and Chocolate. Pour into a warmed and oiled 10 or 12 inch Dutch Oven and sprinkle the nuts on top. Bake on 10 or 12 briquettes in a circle underneath the oven. 325° F in your oven at home, sit the dutch oven on a cookie sheet so you do not bend your oven grates. Use a deflector shield with a propane stove. This should bake in about 35 to 40 minutes. The smell will tell you when it's done.

Chocolate Lover's Dream

Copanocruisin

- 1 pkg Premixed chocolate chip cookie dough
- 1 pkg Oreos
- 1 pkg brownie mix
- 10" Dutch oven

Mix up the brownie mix per instructions.

Spray the DO with PAM or other non-stick spray. Line the bottom of the oven with chocolate chip cookie dough. Place Oreos on the top of the dough, ensuring the Oreos do not touch each other. Pour the brownie mix over the Oreos.

Cook for 45 minutes at 350 degrees.

Chocolate Pound Cake

Charlee Turner

- 1 1/2 cups sugar
- 1/2 cup butter
- 1/4 cup Crisco
- 2 1/2 Tbsp cocoa
- 3 eggs, separated
- 1 tsp vanilla butter and nut flavoring
- 1/4 tsp baking powder
- 1 1/2 cups flour
- 1/2 cup milk

Cream together sugar, butter, and Crisco. Add cocoa, then add beaten egg yolks. Add Flavoring and blend well. Sift together

baking powder and flour. Add to creamed mixture alternately with milk. Mix thoroughly, then fold in stiffly beaten egg whites; blend well. Fill greased cavities 3/4 full.

Bake at 350° F approximately 15 to 20 minutes.

Chocolate Zucchini Cake

bigfoote8

- 3/4 cup shortening
- 2 cups sugar
- 3 eggs
- 2 tsp. vanilla
- 2 cup shredded zucchini
- 1/2 cup milk
- 1/2 cup cocoa
- 2 1/2 tsp. baking powder
- 1 1/2 tsp. soda
- 1 tsp. salt
- 2 tsp. cinnamon
- 2 1/2 cup flour

Frosting

- 1 square margarine (soften)
- 7 cups powder sugar
- 2/3 cup evaporated milk
- pinch salt
- 1/2 cup + 2 Tablespoons cocoa

Cream shortening, sugar. Add eggs and vanilla. Then add the milk and the zucchini. Sift dry ingredients and then slowly add to the liquid mixture. Pour batter into a 9 x 13 pan. Bake 1 hour at 350 degrees. Frost with Almond flavored Frosting.

Frosting

Cream margarine, add a pinch of salt. Add 1 tsp almond flavoring, mix 1 cup powder sugar with cocoa, separately. Set Aside. Slowly add powder sugar alternating with can milk, mix together to desired consistency. Add powder sugar cocoa mixture.

Cinnamon Coffee Cake

J2

Topping

- 1 cup brown sugar
- 3 tablespoons flour
- 3 teaspoons cinnamon
- 1/4 cup butter
- 1/2 cup walnuts or pecans, finely chopped (optional)

Cake

- 1 1/2 cup flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup butter
- 3/4 cup sugar
- 1 egg, slightly beaten



- 1 cup milk
- 1 teaspoon vanilla extract

Preheat oven to 350 degrees.

Spray nonstick cooking spray on a 9-inch spring-form pan or a 9-inch baking pan. (The spring-form pan is nice if you want to be fancy and bring the whole cake to the table. Cut wedges to serve. But the square baking pan works just fine.)

Make the topping: Combine sugar, flour, cinnamon and butter in food processor.

Pulse until the mixture is crumbly. Or mix together sugar, flour and cinnamon in a small bowl, then cut in butter with a pastry blender or fork until the mixture is crumbly.

In a small bowl, sift together flour, baking powder and salt, or just push it all through a fine sieve.

In a medium bowl, cream butter and sugar. Beat in the egg. Add half the flour mixture, half the milk, the rest of the flour, then the rest of the milk. Combine.

Stir in vanilla. Pour mixture into prepared pan.

Spoon half the topping over batter and swirl in. It's a generous amount, so you'll have nice pockets of cinnamon stuff.

Spoon the remaining topping over the top of the batter and sprinkle with nuts.

Bake at 350 for 35 minutes and test for doneness. May require up to 10 more minutes of baking time.

Makes 8 servings.

Coconut Crunch Banana Cake

Corona~Barb

- 5 Tbs. 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.

Death By Chocolate

dmb90260

- 2 pkg of Decadent Brownie mix (available from Costco)
- 1 pkg Inst Chocolate pudding mix
- Chocolate Syrup
- 2 cans cherry pie filling (I never bothered but it sounds good)
- Chocolate morsels

Mix brownies per instructions BUT where it calls for oil, use chocolate syrup.



Add the pudding mix dry, without liquids in the instructions.

Add a handful of chocolate chips and mix well.

Pour into a preheated Dutch Oven and cook 30-45 minutes at 350.

Serve with cherries on the side.

NOTE: IT WILL HELP WITH CLEANUP IF YOU LINE THE DO WITH PARCHMENT PAPER. Chocoholics do not care what it looks like.

Devils Tooth Cheesecake

2wheeler

Crust

1/2 cup butter, melted

1 1/2 package chocolate cookie wafers, crushed (Famous Amos chocolate wafers)

Filling

16 ounces cream cheese, softened

1 cup sugar

16 ounces ricotta cheese

6 eggs

1/2 cup sour cream

12 ounces semisweet chocolate chips

1/4 cup butter

1/2 cup whipping cream

5-6 drops almond extract

2 teaspoons vanilla extract



Crust

Blend the butter with the cookie crumbs and press into a 10" Dutch oven at least 1" up the side.

Filling

Mix cream cheese, sugar, ricotta, eggs, and sour cream until smooth. Set aside.

Melt chocolate chips, butter, and whipping cream over low heat until smooth.

Add almond flavoring. Pour 1/3 of the cheese mixture into the chocolate mixture and mix well.

Pour this into crust. Add vanilla to remaining cheese mixture and carefully pour this over the chocolate layer.

Bake in Dutch oven at 350 for about 1 1/2 hours or until the top cracks and the cake is firm.

Serve warm or chilled.

Dutch Oven Chocolate Pecan Upside Down Cake.

1960HikerDude

2 to 3 tablespoons melted butter

1 to 3 table spoons brown sugar

1 1/2 cups pecan halves

1 chocolate cake mix prepared according to directions on box.

Place melted butter on the bottom of 10 inch Dutch oven. Use just enough butter to cover the bottom about 1/8 inch. Evenly distribute a single layer of pecan halves on the bottom of the oven. Sprinkle just enough brown sugar to form a thin layer

over the pecans. (BE CAREFUL NOT TO USE TOO MUCH BUTTER OR BROWN SUGAR) Pour in chocolate cake mix and distribute evenly.

Cover Dutch oven and bake using 5 briquettes bottom and 16 briquettes top for 30 to 45 minutes or until a toothpick inserted into cake comes out clean. Rotate the Dutch oven and Lid 1/4 turn in opposite directions every 10 minutes for even cooking.

When cake is done, remove cover and run a plastic knife or small flexible spatula between the cake and the sides of the Dutch oven. Place a plate across the top of your Dutch oven. In one quick motion, invert the Dutch oven and plate and gently drop them on a table so the cake falls onto the plate. Lift the Dutch oven off the plate and serve.

Dutch Oven Pineapple Upside-Down Cake

1960HikerDude

- 3 Tablespoons melted butter
- 3 Tablespoons brown sugar
- 7 Pineapple rings
- 7 Maraschino cherries
- 1 Box yellow cake mix prepared according to directions

Generously grease the sides of a 10 inch Dutch oven. Pour melted butter into oven. Distribute evenly. Arrange pineapple rings in the bottom of the Dutch oven. Place a maraschino cherry in the center of each pineapple ring. Evenly sprinkle brown sugar on top of the fruit. Slowly pour cake batter over the top of the fruit. Distribute evenly.

Bake with 7 coals beneath and 14 coals on top.

Every 15 minutes rotate the pot and lid 90 degrees in opposite directions.

Cake is done when it is pulling away from the sides of the pot and a inserted toothpick comes out clean.

Remove oven from the coals and allow to cool 10 minutes. Run a soft spatula around between the cake and the sides of the Dutch oven. Place a plate over the top of the pot. Wearing thick gloves, invert the Dutch and plate in one swift motion. Allow the oven to drop the last inch or so when you set it down on the table. This will help the cake fall away from the bottom of the oven.

Carefully lift the pot off the cake.

Earthquake Cake

Corona~Barb

12 inch Dutch Oven.

- 1 1/2 cups coconut
- 1 1/2 cups pecans, chopped
- 1 box German Chocolate Cake Mix
- 1 pound box powder sugar
- 8 ounces cream cheese, softened
- 1/4 cups margarine melted
- 1 teaspoon vanilla

Grease dutch oven with oil. Mix pecans and coconut together; spread in bottom of oven. Mix cake according to package direction and pour over pecans and coconut. Mix other ingredients and drop by spoonfuls on top of cake mixture. Bake at 350 degrees...17 coals on top and 8 on bottom. Cook for about 40 to 45 minutes.

EZ Bake Cake

Guard Dog

- 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 at 350° F for 1 hour.



Firepit Dutch Oven Rootbeer Apple Dump Cake

bobhenry

- 2 cans of apple pie filling
- 1 box of spice cake mix
- 1 can of root beer
- Butter
- Ground cinnamon

Put five pats of butter in the bottom of a greased 12" deep Dutch oven pot. Mix cake mix with root beer. Put half of the cake batter in the bottom of the Dutch oven. Add apple pie filling (no need to get rid of the "juice" since apples are packed thick) Top with other half of the cake batter. Five pats of butter on top. Ground cinnamon to taste. Cover the pot securely.

Cook for 30-45 minutes with 9 hot coals on bottom and approximately 16 hot coals on top (350° F).

German Apple Cake

bc toys

- 2 cups flour
- 1 cups sugar
- 3/4 cup butter
- 1 1/2 tsp vanilla
- pinch of salt
- 1 1/2 tsp baking powder
- 2 Tbs milk
- 3 eggs
- 2-3 apples sliced and peeled

Mix everything but the apples together. Pour in a 10" Dutch oven. Smooth top until flat. Gently at random push apple slices into cake. Bake at 350° F for 25 minutes, then remove coals and let sit with top on until cool.

German Chocolate Dump Cake

bc toys

- 1 cup nuts(I used 1/2 pecans and walnuts)
- 1 cup of shredded coconut
- 8 oz cream cheese

1 cup butter
16 oz powdered sugar
1 box of German chocolate cake mix
water, oil eggs for cake mix

Grease a 10" Dutch oven. Put nuts in oven. Cover with coconut.

Mix cake mix per directions on box and pour over nuts and coconut.

In a medium size bowl, mix cream cheese, butter, and sugar. Swirl it over cake mix.

Bake at 350° F for 45 minutes.

Honey Bun Cake

hvac1877

1 box yellow cake mix 4 eggs
1 cup sour cream 1 cup raisins (I used 3/4 cup)
3/4 cup Wesson oil 1/2 cup sugar
1 cup brown sugar 5 tsp cinnamon

Topping:

2 cups confectioners sugar 4 Tbsp milk
2 tsp vanilla
(nuts can be also added to topping)



Mix cake mix, sour cream, Wesson oil, sugar and eggs all together, adding eggs one at a time. Mix raisins, brown sugar and cinnamon in separate bowl.

Pour part of first cake batter into 9X13 inch pan or 12" Dutch oven, then swirl some dry mix. Pour remainder of batter, then rest of dry mixture (swirl).

Bake at 275 to 300 for 45 to 50 minutes. Let cake cool and mix topping and pour over cake. Let it set up then serve!

Hot Fudge Pudding Cake

Cobbler Gobbler

8" Camp Oven

3/4 cup Sugar
1 cup All Purpose Flour
3 Tbs Cocoa
2 tsp Baking Powder
1/4 tsp Salt
1/2 cup Milk
1/3 cup Melted Butter
1 1/2 tap Vanilla Extract

In a bowl mix the above ingredients and stir until smooth. Pour into un-greased Dutch oven.

In a bowl mix the following: 3/4 cup Sugar, 1/2 cup Brown Sugar, 4 Tbs Cocoa and sprinkle over batter. Add 1 1/4 cup hot water over mixture. Do Not Stir.

Bake 6 coals bottom and 12 top for 35 to 40 minutes. Let set for 15 minutes. Serve.

Kelly's Pineapple Upside Down Cake

Joanne

- 2 sticks of unsalted butter (1/2 cup or 1/2 pound)
- 1/2 cups brown sugar
- 2 Tbs cinnamon
- 3/4 tsp clove
- 2 tsp vanilla
- maraschino cherries
- 1 20 oz can of pineapple rings in heavy syrup (save the syrup for mixing the cake)
- 1 box yellow cake mix

Melt butter in a small sauce pan. Add brown sugar, cinnamon, clove, vanilla. Heat until just starting to boil, then remove from heat.

Spray Dutch oven liberally using Pam with flour. Place the pineapple rings and cherries.

Pour the pineapple syrup into a measuring cup, then add water to the level called for by the instructions on the cake box. Mix the cake using the pineapple syrup and water.

Pour in the sugar and cinnamon mixture.

(note: this recipe makes a bit too much of the sugar and cinnamon mixture for a 12" oven. I recommend using about 3/4 of the total mixture)

Pour the cake batter over the previous ingredients.

Bake using about 9 coals on bottom and 16 on top for about 20 minutes.



Mayonnaise Cake

Guard Dog

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

Sift together flour, cocoa, baking soda, and salt. Combine the sugar, mayonnaise, water, and 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 at 350° F for 25-30 minutes. Rotate oven/lid every 10 minutes.

Mississippi Swamp Cake

Thruwurkin

12" Dutch oven.

- 1 21 oz. can Cherry Pie Filling
- 1 box Chocolate Cake Mix
- 1 12 oz. can of Dr Pepper or Black Cherry Soda
- 2 cups Shredded Coconut

1 cup Chopped Pecans
1 stick of Butter or Margarine
Cooking spray (Pam)

Line Dutch oven 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 hour. 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.

Mom's Easy Coffee Cake

Polly Wog

1 2 layer package yellow cake mix
1 envelope dry yeast
1 cup flour
2 eggs
2/3 cup water
1 21 oz. can cherry pie filling
5 Tbsp. melted butter
1 cup confectioner's sugar
1 Tbsp. corn syrup
1 Tbsp water



Beat 1 1/2 cups cake mix and next 4 ingredients in mixer bowl for 2 min.. Spread in greased 9 by 13 inch baking pan. Spoon pie filling over dough. Sprinkle mixture of remaining cake mix and butter over top.

Bake at 375 degrees for 30 minutes. Cool then drizzle with mixture of remaining ingredients. Yield 12 servings.

Mom's Pound Cake

jeepdad

1/2 lb. butter
1/2 c. Crisco
3 c. sugar

6 eggs (one at a time)
3 c. flour
1 t. vanilla
1/2 t. baking powder
1/4 t. salt
1 c. canned milk
1 t. lemon flavoring (I add 2 t)



Blend together butter, Crisco and sugar. Add rest of ingredients. Pour into a greased fluted cake pan.

Start with a cold oven. Bake at 375 for 1 hour and 15 minutes.

Nestle's Quick Cocoa Cake

Guard Dog

3 cups flour
2 cups brown sugar
1/4 cup Nestle's Quick
2 tsp. baking soda
2 tsp. baking powder
1 tsp. salt
1 3/4 cups warm water
1 1/4 cups cooking oil
4 eggs

Combine all ingredients and mix well. Pour into greased 12" dutch oven.

Bake at 350° F for 45 minutes.

Oatmeal Chocolate Chip Cake

Cobbler Gobbler

12" Camp Oven

1 3/4 cup boiling water
1 cup uncooked oatmeal
1 cup packed brown sugar
1 cup sugar
1/2 cup softened butter
3 eggs
1 3/4 all-purpose flour
1/4 cup cocoa
1 tsp baking soda
1/4 tsp salt
2 1/2 cups chocolate chips
1 cup chopped walnuts

In a mixing bowl, boiling water over uncooked oatmeal. Let stand 10 minutes. Add packed brown sugar, sugar and softened butter, stirring until butter is melted. Add eggs one at a time, beating well after each addition.

In a separate bowl mix together all-purpose flour, cocoa, baking soda and salt. Add to batter; mix well. Stir in 1 1/2 cups chocolate chips.

Spray Dutch oven with oil. Pour batter into Dutch oven. Sprinkle chopped Walnuts and 1 cup additional chocolate chips on top.

Bake with 10 coals bottom and 16 coals top for 45-60 minutes or until toothpick inserted in center comes out clean. Cool in Dutch oven, then serve.

Pastry & Cake Flour Mix (Gluten Free)

greekspedoman

As with any baked item, it will take time to learn the way of the GF flour. In general, you'll want to make your batter ever so

slightly wetter than a regular wheat flour recipe.

Cake & Pastry Flour Mix:

2/3 C Rice Flour

2/3 C Tapioca Flour

2/3 C Corn Starch

For every Cup of flour mix in your recipe:

1 tsp unflavored gelatin

1/2 tsp Xanthan gum

Simply mix the flours together and use the mix as you would wheat flour. When you make your recipe, add the gelatin and xanthan gum (binding agents).

Sorghum flour can also be used in this recipe and can be substituted for any of the other flours. Sorghum is usually a finer ground product and may smooth out the consistency of the Corn Starch.

This recipe makes 2 cups of flour mix.

The flavor, I'm told, is similar to wheat. It has been so many years since I've tasted wheat that I don't really remember anymore. Usually, the texture will be slightly different than wheat products but the difference is negligible. I think it is good and it is nice to have a substitute to work straight across with other recipes.

What I usually do is make a bunch of this flour mix at once and store it in a labeled sealed container until I need to use it for baking. That saves time when you want to make something.

Usually a bulk foods store will have most of these flours. In a pinch, you can visit <http://www.bobsredmill.com/home.php> and find it all there. It is cheaper to find it locally, if possible.

Pineapple Upside Down Cake

jeepr

10" Dutch oven

1/2 C butter

3/4 C brown sugar

1 can of pineapple rings

maraschino cherries

box of yellow cake mix



Pre-heat the DO, melt the butter in it, sprinkle with the brown sugar, lay the pineapple rings on top of that, place the cherries in so they are in the holes of the pineapple rings and a few between. Pour the cake batter (all mixed up per the directions on the box) over the top of it all. Bake 30-40 minutes until a toothpick comes out clean. Let it cool for a while, run a spatula around the outside and turn it over onto a piece of cardboard covered with aluminum.

I cheated on my last one and cooked it at 350 in the oven. But if I was camping, it would be 6-7 underneath and 14-16 on top, depending on the weather and wind.

You can play with the amount of butter and brown sugar. More or less doesn't make that much difference. The one I cooked up tonight had 1/2 C of butter and 1 C of brown sugar.

I also use the juice from the pineapple rings to make up some of the liquid required in the cake batter.

Pineapple Upside Down Cake (Gluten Free)

greekspedoman

12" Dutch oven or cast iron biscuit pan.

1/2 cup butter

1 cup brown sugar
 1 (20 oz) can pineapple slices
 Juice from pineapple and enough water to make 1 1/4 cups
 maraschino cherries
 1 yellow cake mix (Gluten Free Betty Crocker)
 3 eggs



Melt butter in DO. Sprinkle with brown sugar. Place pineapple slices over brown sugar. There should be room for 7-8 slices. Place a cherry in the center of each slice. In a medium bowl, combine cake mix, eggs and reserved juice and water. Stir for 2 minutes. Spoon over pineapple slices.

Place over 6 coals with 18 on lid. Cook at 350 for 25-30 minutes. (I had to extend cooking time a little) When done, place serving plate inverted over DO and carefully flip the oven. Remove oven and replace any pineapple that may have stuck. Serve warm with ice cream or whipped cream (although it's good plain). Enjoy!"

Pork N Beans Cake

Polly Wog

2 cups sugar
 1 cup vegetable oil
 4 eggs
 2 cups all purpose flour
 2 tsp baking soda
 2 tsp cinnamon, ground
 1 tsp baking powder
 1/2 tsp salt
 1 (16 oz) can, pork and beans, drained
 1 (8 oz) can crushed pineapple, drained
 1 tsp apple pie spice



Cream Cheese Frosting

1/4 cup softened oleo or butter
 8 oz cream cheese, softened
 16 oz confectioner's sugar
 2 tsp vanilla extract
 1/2 cup pecans, finely chopped

Heat oven to 350 degrees F.

Sift together flour, baking soda, cinnamon, apple pie spice, salt and baking powder. Add eggs and oil. Blend until smooth.

Remove large, solid, chunks of pork and discard. Blend drained, "pork and beans" with mixer until smooth. Add crushed and drained pineapple and pork and beans to batter and blend. Pour into greased 9" x 9" pan or Bundt pan.

Bake at 350° F for 40 to 45 minutes.

Cool and frost with cream cheese frosting.

Frosting

Blend butter, cream cheese, sugar and vanilla until smooth. Spread on cooled cake and sprinkle with chopped pecans. Add a "dollop" of freshly whipped cream if desired, before serving.

Pound Cake

Charlee Turner

1 1/2 cups sugar
1/2 cup butter
1/4 cup Crisco
3 eggs, separated
1 tsp vanilla butter and nut flavoring
1/4 tsp baking powder
1 1/2 cups flour
1/2 cup milk

Cream together sugar, butter, and Crisco. Add beaten egg yolks. Add Flavoring and blend well. Sift together baking powder and flour. Add to creamed mixture alternately with milk. Mix thoroughly, then fold in stiffly beaten egg whites; blend well. Fill greased cavities 3/4 full.

Bake at 350° F approximately 15 to 20 minutes.

Pumpkin Cheesecake with Praline Sauce

Corona~Barb

Crust

1 cup graham cracker crumbs (about 16 squares.)
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 tsp pumpkin pie spice
2 Tbs brandy, if desired (I've never used this but I bet it would be good)
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

Heat oven to 350F. In small bowl, combine crust ingredients; press firmly in bottom of un-greased 9" spring form pan.

In large bowl, beat cream cheese at medium speed until smooth and creamy. Gradually beat in 1 cup brown sugar and 2/3 cup sugar until smooth. At low speed, 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 at 350 for 1 hour 20 minutes to 1 hour 30 minutes, or until center is set. Turn oven off; let cake stand in oven 30 minutes with door open at least 4 inches. Remove from oven. Run sharp knife

around sides of pan. 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.

Pumpkin Dump Cake

Thruwurkin

- 1-29oz. can Pumpkin
- 3 tsp Pumpkin Pie Spice
- 3 Eggs
- 1/2 tsp Salt
- 1 tsp Vanilla
- 1 cup Evaporated Milk (Eagle Brand - small can works good, its one cup)
- 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 Dutch oven. Sprinkle Pecans on top.

Start with 8 coals on bottom and 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. DON'T forget the Cool Whip.

Raspberry Cream Cheese Coffee Cake (Gluten Free)

greekspedoman

- 2 1/4 Cup gluten-free flour mix
- 3/4 Cup sugar
- 3/4 Cup butter
- 1/2 Teaspoon baking powder
- 1/2 Teaspoon baking soda
- 1/4 Teaspoon salt
- 3/4 Cup sour cream
- 1 egg
- 1 Teaspoon almond extract
- 8 oz, package cream cheese, softened
- 1/4 Cup sugar
- 1 egg
- 1/2 Cup raspberry preserves



Bake this in a 10" Dutch oven or in a spring-form pan in a 12" Dutch oven. Grease and flour the pan you use.

In a large bowl, combine flour and 3/4 cup sugar. Cut in butter until mixture resembles coarse crumbs. Reserve 1 cup of mixture for topping later. To the rest add baking powder, baking soda, salt, sour cream, 1 egg and almond extract. Blend well. Spread over bottom and slightly up sides of oven or pan. Should be about 1/4" thick on sides.

In a small bowl, combine cream cheese, 1/4 cup sugar and 1 egg. Blend well and pour over batter in pan. Carefully spoon preserves over this filling.

Sprinkle reserved crumb mixture over top. Bake at 350 degrees for 45 to 50 minutes until filling is set and crust is deep golden brown. Cool for 15 minutes. Cut into wedges.

Raspberry Upside Down Cake

jeepdad

- 1/4 cup margarine or butter
- 1/4 cup sugar
- 1 1/2 cups raspberries
- 2 tablespoons sliced almonds (I used pecans)
- 1 1/2 cups Bisquick Original baking mix
- 1/2 cup sugar
- 1/2 cup milk or water
- 2 tablespoons vegetable oil
- 1/2 teaspoon vanilla
- 1/2 teaspoon almond extract
- 1 egg
- Sweetened whipped cream or ice cream, if desired



Heat oven to 350 F. Heat margarine in round pan, 9x1 1/2 inches, or square pan, 8x8x2 inches, in oven until melted. Sprinkle 1/4 cup sugar evenly over melted margarine. Arrange raspberries with open ends down; sprinkle with almonds.

Beat remaining ingredients except whipped cream in medium bowl on low speed 30 seconds, scraping bowl constantly. Beat on medium speed 4 minutes, scraping bowl occasionally. Pour batter over raspberries.

Bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Immediately turn pan upside down onto heatproof serving plate; leave pan over cake a few minutes. Remove pan. Let cake stand at least 10 minutes before serving. Serve warm with whipped cream.

Root Beer Float Cake

Wishbone

This cake has good old fashioned flavor. The kids will love it! For decoration you can sprinkle crushed root beer candies over the top. This cake is best served with vanilla ice cream.

- 1 (18.25 ounce) package yellow cake mix
- 1 (12 fluid ounce) can or bottle root beer
- 1/4 cup vegetable oil
- 3 eggs
- 1/2 cup confectioners' sugar
- 3 tablespoons root beer

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a medium bowl, stir together the cake mix, 12 ounces root beer, oil and eggs until smooth. Pour batter into the prepared pan.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool cake in pan for 15 minutes before inverting onto a wire rack to cool completely. Poke holes in the cake with a skewer at 2 inch intervals. Pour Root Beer Glaze evenly over cake.

To make the Root Beer Glaze: combine the confectioners sugar and 3 tablespoons of root beer in a small bowl. Beat until smooth.

Sour Cream Coffee Cake

Goodnaye

3/4 cup butter
2 cups sugar
2 eggs
2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon vanilla
1 cup sour cream

TOPPING:

6 tablespoons butter
1 cup brown sugar
2 teaspoons cinnamon
1 cup chopped walnuts

Cream butter and sugar. Add eggs and beat well. Blend in vanilla. Add flour, baking powder and salt. Blend in sour cream.

Cream the butter, brown sugar and cinnamon in a separate bowl. Add nuts and mix well.

Spread 1/2 of the batter in the bottom of a pre-heated 12" Dutch oven.

Sprinkle 1/2 of the topping mixture over the batter.

Cover with remaining batter and sprinkle with remaining topping.

Cover with lid and bake at 350° F for 1 hour. Check and cook another 20 minutes if not pulling from the sides of oven.

I used 8 briquettes on BOTTOM and 16 briquettes on TOP.

Spiced Green Tomato Cake

jdarden

2 1/4 cups sugar
1 cup vegetable oil or melted shortening
3 eggs
2 teaspoons vanilla
3 cups flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1 cup pecans or walnuts
1 cup raisins
2 1/2 cups diced green tomatoes
coconut (optional)

Preheat oven to 350° F. In mixing bowl, beat sugar, vegetable oil or shortening, eggs and vanilla until smooth and creamy. Sift together the flour, salt, baking powder, cinnamon and nutmeg; slowly beat into egg mixture. Blend well. Stir in pecans, raisins and tomatoes.

Pour into greased 9x13-inch pan. Top with coconut if desired. Bake for one hour, or until a wooden pick or cake tester inserted in center comes out clean.

Serves 12.

Sugar Beet Upside Down Cake

justmike

thinly sliced sugar beets (to look like pineapple rings)
1/2 cup brown sugar
1/4 cup melted butter
maraschino cherries

2 eggs
4 cups grated sugar beets
1 1/4 cups sugar

2 tsp cinnamon
1/2 cup oil (I used Canola)
1 cup chopped nuts (I used pecans)
2 cups flour
1 tsp salt
2 tsp baking soda

In a bowl, mix the eggs, grated sugar beets and sugar. Add cinnamon, oil, nuts, flour, salt and baking soda. Mix thoroughly.

In a cold 10" Dutch oven, butter the sides with cold butter(to prevent sticking). Place sugar beet rings in the bottom, put in cherries into the holes of rings and a few scattered around. Spread brown sugar on bottom, over rings and cherries, then pour on melted butter.

Next pour on the cake mix above and cook for 40-45 min. at 350 or until a toothpick comes out clean.

Leave in Dutch oven to cool. Then cut around sides to loosen the cake from the Dutch oven. Flip the cake (quickly) onto the lid, or whatever your serving it on and cut, serve, and eat.

Sugar Free Peach Cake

toby2win

8" Dutch oven.

1 stick butter
1 1/4 cups flour
1 tsp baking powder
1/2 tsp salt
1 tablespoon Splenda
1 tsp vanilla
1 egg
2 tablespoons milk
1 can sugar free peaches

Topping:

3/4 cup Splenda
1 1/2 tablespoons flour
3 tablespoons butter
1 tablespoon cinnamon
1 cup nuts (your choice) ground

Sift flour, baking powder, salt and sugar together. Cream the butter well, and then add the egg, milk and vanilla. Mix well. It

will make stiff dough. Grease or line with parchment paper an 8" Dutch oven and press the dough in the Dutch oven. Arrange the sliced peaches on the top of the dough.

Mix all the topping ingredients together to form crumbs. Spread evenly over the fruit.

Bake for 50 minutes at 375° F.

Tres Leches Cake

Thruwurkin

- 1 box French Vanilla Cake Mix
- 1 cup Water
- 1/3 cup Vegetable Oil
- 3 Eggs
- 1 tsp Rum Extract - I like to extract it from a bottle of good rum
- 1 can Carnation Evaporated Milk
- 1 can Eagle Brand Condensed Milk
- 1 pint Heavy Whipping Cream
- 1 tsp Vanilla Extract

Combine Cake Mix, Water, Oil Eggs and Rum; mix thoroughly. This can be done in a baggie before hand and store in a cooler until ready to cook.

Preheat a 12" Dutch oven with 8-10 charcoal briquettes under the oven and 16-18 on top.

Spray inside of oven with Pam Butter Flavored. Pour in mixture and bake until done.

Rotate the oven 1/4 turn on the coals and the lid on the oven every 15 or 20 minutes until done, about an hour.

Cake is done when a toothpick inserted near the center will come out clean.

Let cake cool for at least an hour in a refrigerator or cooler.

While the cake cools, combine last four ingredients.

When cake has completely cooled cut holes in top of cake and pour milk mixture over cake, sprinkle with cinnamon and garnish with whipped cream.

This is easy to eat. As with all desserts in Texas add Blue Bell to taste.

Triple Chocolate Delight

hvac1877

- 1 Chocolate cake mix
- 1 Large package of chocolate chips
- 1 can chocolate frosting

Mix cake as per instructions on box. Add the chocolate chips and mix in well. Line oven with Aluminum foil and spray with cooking spray. Pour batter into oven and bake at 30-35 minutes. or until toothpick comes out clean. Rotate lids every ten minutes. Use 6 coals on bottom and 10 on top.



Turtle Cake

Guard Dog

- 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 at 350° F for 20 minutes- CAKE WILL NOT BE DONE.

Pour melted caramel and condensed milk over half-cooked 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 a toothpick)

Warm Caramel Apple Cake

John

Cake

- 1/2 cup butter or margarine
- 1/4 cup whipping cream
- 1 cup packed brown sugar
- 1/2 cup chopped pecans
- 2 large cooking apples, peeled, cored and thinly sliced (about 2 1/3 cups)
- 1 box Betty Crocker® SuperMoist® yellow cake mix
- 1 1/4 cups water
- 1/3 cup vegetable oil
- 3 eggs
- 1/4 teaspoon apple pie spice

Topping

- 2/3 cup Betty Crocker® Whipped fluffy white frosting (from 12-oz container)
- 1/2 cup frozen (thawed) whipped topping
- Caramel topping, if desired



Heat oven to 350°F. In 1-quart heavy saucepan, cook butter, whipping cream and brown sugar over low heat, stirring occasionally, just until butter is melted. Pour into 13x9-inch pan. Sprinkle with pecans; top with sliced apples.

In a large bowl, beat cake mix, water, oil, eggs and apple pie spice with electric mixer on low speed until moistened. Beat on medium speed 2 minutes. Carefully spoon batter over apple mixture.

Bake 40 to 45 minutes or until toothpick inserted near center comes out clean. Cool in pan 10 minutes. Loosen sides of cake from pan. Place heatproof serving platter upside down on pan; carefully turn platter and pan over. Let pan remain over cake about 1 minute so caramel can drizzle over cake. Remove pan.

In small bowl, mix frosting and whipped topping. Serve warm cake topped with frosting mixture and drizzled with caramel topping.

Tips & Techniques

You can use cinnamon for the apple pie spice for a slightly different flavor.

Granny Smith and Braeburn are good apple choices to use in this recipe

Wishbone's Apple Dessert

Wishbone

- 1 Spice cake mix
- 1/3 cup soft butter
- 1 egg

2 cans Apple Pie Filling add cinnamon to taste

Topping:

1/2 cup packed brown sugar

1/2 cup chopped nuts

1 teaspoon cinnamon

1 cup sour cream

1 egg

1 teaspoon vanilla



Mix cake mix, margarine and egg; pat into buttered 12" Dutch Oven (this makes the crust)

Pour apple pie mixture over cake mix.

Mix brown sugar, nuts and cinnamon. Crumble over apples. Combine sour cream, egg and vanilla and pour over top.

Bake at 350° for 40-50 minutes. Let it cool down before serving.

Cobblers

Apple Dump Cobbler

esuggs

- 5-6 Rome Apples cut in thin wedges
- 2 tbsp of cinnamon
- 3/4 cup brown sugar
- 1 yellow cake mix; dry
- 1 can Sprite or 7-up
- 4 tbsp butter; cut into pieces
- vanilla ice cream



Add apples and cinnamon to Dutch oven. Stir to mix. Sprinkle brown sugar over fruit. Spread the dry cake mix evenly over the fruit. Evenly pour the sprite over the dry cake mix. Dot top with butter.

Place lid on Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45-60 minutes.

Serve warm with vanilla ice cream. Serves: 8-10.

Apple-Vanilla Cream Cheese Cobbler

fogcrawler

12" Dutch oven.

Apple Filling

- 8- medium apples; peeled and sliced
- 2 1/4- cups sugar
- 6- tablespoons all purpose flour
- 3/4- teaspoon salt
- 2- teaspoons pure vanilla extract
- 2- tablespoons melted butter
- 1 1/2- teaspoons cinnamon
- 3/4- teaspoons nutmeg
- 1/2- cup cold water

Vanilla Cream Cheese (8" Oven)

- 12- ounces cream cheese
- 1/4- cup milk
- 1- cup powdered sugar
- 1- tablespoon pure vanilla extract

Batter

- 3/4- cup egg substitute
- 6- tablespoons melted butter
- 2- cups all purpose flour
- 2- cups sugar
- 2- teaspoons baking powder
- 1- teaspoon salt

Combine apple filling ingredients in a large bowl, stir until well mixed and set aside.

Simmer/stir vanilla cream cheese ingredients in an 8" dutch oven until smooth and set aside.

Pour 2/3 of the apple filling into a well oiled 12" dutch oven. (No preheating)

Pour vanilla cream cheese evenly over the apple filling. Pour remaining apple filling over vanilla cream cheese.

Prepare batter: mix egg substitute and butter in a separate bowl. Stir flour, sugar, baking powder, salt in a separate bowl and combine with the egg and butter mixture.

Pour batter evenly over the remaining apple filling.

Place the 12" Dutch oven over 10 briquettes and place 20 briquettes on oven lid. Bake for 45 minutes with quarter rotations of oven and lid every 15 minutes.

Aunt Betty's Apple Cobbler

Guard Dog

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 and 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.

Bake at 350° F for 45-50 minutes. Rotate oven/lid every 15 minutes.

Baked Banana Splits

mandy

1 Banana

Some Chocolate Chips

Some Marshmallows

2 tbs Strawberry jam

Peel and split the banana. Place marshmallows and chocolate chips inside.

Wrap with foil and place in coals for 5-10 minutes. Let cool then unwrap while still warm add Strawberry jam or what ever jam you want or not. Best part is you can throw away the dishes.

Blackberry Dump Cobbler

esuggs

The original recipe called for lining the DO with aluminum foil. I used butter to coat the inside. This butter is in addition to the 4 tbsp called for in the recipe. Also, white sugar throughout would be fine but I like the taste of brown sugar and the original recipe called for it. Use a 12" Dutch oven.

- 2 1-quart bags of blackberries
- 2 tbsp of white sugar
- 3/4 cup brown sugar
- 1 yellow cake mix; dry
- 1 can Sprite or 7-Up
- 4 tbsp butter; cut into pieces
- vanilla ice cream

Add blackberries and white sugar to DO. Stir to mix. Sprinkle brown sugar over fruit. Spread the dry cake mix evenly over the fruit. Evenly pour the sprite over the dry cake mix. Dot top with butter.

Place lid on Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45-60 minutes.

Serve warm with vanilla ice cream. Serves: 8-10

Author: Byron's Dutch Oven web site

Blackforest Cobbler

mandy

- 1 chocolate cake mix
- 1/2 can of lemon lime soda
- 1 can of cherry pie filling
- whipped cream

First you mix up the cake according to the cake mix directions.

In the meantime open the can of cherries, dump it in the DO or regular sized cake pan if at home; then pour a half a can of lemon lime soda onto the cherries. I know it looks watery but it will work out. Lastly pour the cake mix on the cherry stuff.

Place coals on top and bottom (make a judgment call because I cook with coals from the camp fire) or if in an oven 250 degrees the cake is done when you stick a toothpick in it and it comes out clean, or when you pushdown on the middle and it springs back up.

When you are ready to serve spoon out as much as you want and put some whipped cream on top.

Blueberry Cream Cheese Cobbler

Scouter Gar

12" Dutch oven.

- 1 box white cake mix
- 2 cans blueberries in light syrup
- 2- 8 ounce packages of cream cheese
- 1 package sugar cookie mix
- 1 cube softened butter (may use more or less depending how the cookie mix crumbles)

Pour cake mix on bottom of DO. Strain some of the juice from each can of blueberries and mix with cake mix. Drop spoonfuls of cream cheese all over mixture. Pour on top of this the blue berries.

In separate container mix with a fork the butter and sugar cookie mix until crumbly. Sprinkle on top of blueberries.

Cover Dutch oven and bake for 1 hour with 15-20 coals on top and 9-12 coals on bottom. Turn lid every 15 minutes * turn clockwise and turn bottom * turn counterclockwise. Check top of cobbler and take off some coals if it gets too dark. You can smell when it is done!

Blueberry-Vanilla Cream Cheese Cobbler

Joanne

12" Dutch oven - 5" Dutch oven optional

Vanilla cream mixture:

8 oz cream cheese
1/4 cup milk
1 cup powdered sugar
1 tbs pure vanilla extract

18.25 oz white cake mix
12 oz can ginger ale
2 - 15 oz cans blueberries (drain and discard syrup)

17.5 oz sugar cookie mix
1/4 cup egg substitute
1 1/4 sticks butter (melted)

Mix the cream cheese, milk, powdered sugar and vanilla in a 5" Dutch oven or sauce pan. Simmer and stir until the mixture is consistent. Set aside.

Lightly spray or coat inside of cold 12" Dutch Oven with olive oil and add the white cake mix and ginger ale. Stir until mixture is consistent.

Add the blueberries and the vanilla cream mixture from the 5" Dutch oven into the 12" Dutch oven and stir.

In a separate bowl, mix and add the sugar cookie mix, egg substitute and melted butter. Add the mixture into the 12" Dutch oven.

Place cold Dutch Oven and contents over 12 briquettes and place 22 briquettes on oven lid. Bake for 50-60 minutes with quarter turn rotations of oven and lid every 15 minutes.

Your nose will tell you when this one is done!

Bruiseberry Cobbler

BigCAT

2 C fresh blackberries
1 C fresh blueberries
4 Tbs (1/2 stick) butter
1 C sugar
1 C AP flour
1.5 tsp baking powder
0.5 tsp salt
0.5 tsp cinnamon



1 C milk

Cut any large blackberries in half. Using a potato masher, press on the blueberries until you hear them pop. Mix the fruit together with 1 Tbsp of sugar and let set. Mix the remaining sugar, flour, baking powder, salt, and cinnamon in a bowl. Add the milk and mix well. Melt the butter in the Dutch oven over 6 coals in a ring. Swirl the butter to coat the sides of the Dutch oven. Add the fruit and spread out evenly. Pour the batter over the fruit and then put your Dutch oven lid on. I used a ring of coals on the lid plus two, one on each side of the handle. Takes about 30 minutes or so to be yummy!

Carmel Apple Cobbler

mandy

First thing you do is get the following ready ahead of time:

Cut 4-6 Apple (Depending on how big of a batch you want to make) and drizzle a little of lemon juice on them (so they don't darken).

Butter

In a ZipLock Bag put the following things:

1 tsp of cinnamon

1 tsp of pumpkin pie spice (if you want)

2 tsp of corn starch

1/2 - 1 cup of sugar (depends on how big a batch you are making)

1 cup of brown sugar

French toast topping:

3-4 eggs

Vanilla

Cinnamon

4-6 slices of bread (depending on how big a batch you are making)

When you are ready line the DO with Foil and Cut up some butter and place it all over the bottom.

Next put the apple pieces into the ziplock and and shake it up, then place the entire contents into the DO. Place the lid on and put your coals on the top and bottom, (not sure how many I just used fire wood coals) Cook the apples for 45-50 minutes or until they are tender.

Now heres the fun part:

When it gets to be the last 10-15 minutes take the DO off the coals take off the lid. Then make French Toast using the above ingredients and place the bread on top of the apples, replace the lid and cook for another 10-15 minutes or until the French Toast on top is browned.

Cherry/Peach Spice Cobbler

Cobbler Gobbler

12" Dutch Oven.

1 (29oz) can - Sliced Peaches

1 can - Cherry Pie Filling

1 box - Spice Cake Mix (dry)

16oz - Root Beer

Drain Peaches and place in bottom of Dutch oven (I like to cut the slices in half).

Place Cherry pie filling in with peaches and mix up. Keep fruit about a fingers width away from side of Dutch oven.

Spread Spice cake mix evenly over fruits. Pour Root Beer over cake mixture starting at outside and work your way to the center.

Bake with 25 coals bottom and 10 coal top for 15 minutes. Remove bottom coals and place them all on top for 5 minutes or until top is crusty.

Chocolate Cobbler

dreadcptflint

- 1 cup All-purpose Flour
- 2 teaspoons Baking Powder
- 1/4 teaspoons Salt
- 7 Tablespoons Cocoa Powder, Divided
- 1 1/4 cup Sugar, Divided
- 1/2 cups Milk
- 1/3 cups Melted Butter
- 1 1/2 teaspoon Vanilla Extract
- 1/2 cups Light Brown Sugar, Packed
- 1 1/2 cup Hot Tap Water



First stir together the flour, baking powder, salt, 3 tablespoons of the cocoa, and 3/4 cup of the white sugar. Reserve the remaining cocoa and sugar.

Stir in the milk, melted butter, and vanilla to the flour mixture. Mix until smooth.

Pour the mixture into an ungreased 8-inch baking dish. We used our eight inch skillet.

In a separate small bowl, mix the remaining white sugar (it should be 1/2 cup), the brown sugar, and remaining 4 tablespoons of cocoa. Sprinkle this mixture evenly over the batter.

Pour the hot tap water over all. DO NOT STIR!

Bake for about 40 minutes at 350 degrees or until the center is set.

Let stand for a few minutes if you can hold yourself back. Warning, you are advised to cut with Vanilla ice-cream or the chocolate will over whelm.

Cornbread Crusted Rhubarb Strawberry Cobbler

Gaelen

Filling

- 1 pound rhubarb, thick stalks halved vertically, then cut crosswise into 1/4-inch-thick slices (4 to 4 1/2 cups)
- 1 pound strawberries, hulled, large ones cut into eighths, medium ones cut into quarters, small ones halved (about 3 cups)
- 1/2 teaspoon almond extract
- 1 cup sugar
- 2 tablespoons cornstarch

Topping

- 1 cup cornmeal
- 1 cup flour
- 3 tablespoons sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup low-fat or regular buttermilk

1 large egg, lightly beaten
4 tablespoons (1/2 stick) unsalted butter, melted and cooled

Preheat the oven to 375 degrees.

For the fruit: Combine the rhubarb, strawberries, almond extract, sugar and cornstarch in a large bowl, mixing to coat the fruit.

For the topping: Whisk together the cornmeal, flour, sugar, baking powder and salt in a medium bowl, mixing well.

Whisk together the buttermilk, egg and melted butter in a large measuring cup. Add to the cornmeal mixture and stir just until combined to form a thick batter.

To assemble: Pour the fruit into a shallow, medium baking dish (2 1/2- to 3-quart capacity), then spoon the topping over the fruit; it should not completely cover the fruit. Bake for 30 to 35 minutes, until the topping begins to brown and fruit juices are bubbling at the edges of the cobbler. Transfer the baking dish to a wire rack to cool for 10 to 15 minutes; serve warm.

Crispy Fruity Cobbler

Guard Dog

1 30 oz. can Cherry Pie Filling
1 30 oz. can pears (diced)
2 cups sugar
1 cup oatmeal
1/2 cup pecans (chopped)
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 at 350° F for 50 minutes - until golden brown and bubbly.

Dog's Apple Cobb

Guard Dog

1 box yellow cake mix
2 cups brown sugar
1 1/2 cups water
2 cans apple pie filling

Cover the bottom of a 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 at 350° F for 1 hour. Rotate oven/lid every 15 minutes.



Dutch Oven Peach Cobbler

JudoBaggins

1 Box Duncan Hines yellow cake mix
2 29 oz cans sliced peaches
3 eggs

1 cup sugar
1/2 cup brown sugar
Oil (at least 1/3 cup plus 4 teaspoons)
1 teaspoon cinnamon
Water
Large Ziploc bag to mix cake in

In Ziploc bag, mix cake mix, 3 eggs, 1 and 1/3 cup water, 1/3 cup oil.

Preheat oven over 8 burning coals. Add 4 teaspoons oil to pot. Add 1/2 cup brown sugar to pot.

When sugar has melted, dump in peaches (with no more than 1/2 cup of the juice), Add 1 cup sugar, Add 2 teaspoons cinnamon and stir. Pour cake batter on peaches S-L-O-W-L-Y.

Put lid on oven and add 12 burning coals on top of lid. After 15 minutes remove oven from coals on bottom and continue baking from top until cake is brown and cake is done (check with toothpick). Allow cake to cool 30 minutes before serving.

Easy Cobbler Batter

Wishbone

2 cups Flour
2 cups Sugar
1 tsp Cinnamon
4 tsp Baking Powder
Pinch Salt
1 tsp Vanilla
2 cups Milk
1 stick butter

Mix all dry ingredients well. Add milk and vanilla. Mix well.

In 12 inch deep Dutch oven, melt one stick of butter. Pour batter in first then add whatever fruit (I Drain) You like on Top of Batter.

Notes:

I prefer Milnot instead of milk. (Milnot is a brand of Evaporated Milk)

Cook on bottom and top heat. 325 to 350 degrees. Watch carefully until the batter has risen to cover the fruit then remove from bottom heat.

Cook on top heat until browned to your satisfaction.

Easy Peach Cobbler

Zelix

6" Dutch oven. Serves 2.

1/4 stick of butter
1 can sliced peaches
1/2 cup self rising flour
1/2 cup of sugar
1/2 cup of milk
cinnamon to taste



Chunk butter in the Dutch oven and heat up.

Drain most of the juice out of the peach can. Add can of peaches to Dutch oven. Sprinkle with cinnamon.

Mix flour, sugar and milk together in a bowl. Pour over the peaches in the Dutch oven. Sprinkle with cinnamon.

Bake until done. I baked on 350 degrees for a approx. 20 minutes.

Easy Peach Crisp

Polly Wog

2 15 oz. cans of sliced peaches in heavy syrup, drained

1/3 cup flour

1/3 cup firmly packed brown sugar

1/3 cup old fashioned oats

1/4 tsp. cinnamon

1/4 cup butter or margarine, melted



Place fruit in 1 qt. shallow baking dish.

Combine flour, sugar, oats and cinnamon. Mix in butter until crumbly, sprinkle over fruit.

Bake at 375 degrees for 30 min. or until golden brown. I used 7 coals in a circle on the bottom and 12 on top.

EZ Peach/Pineapple Cobbler

Joanne

12" Dutch oven.

2 large cans of sliced peaches (around 30 oz cans)

1 small can of crushed pineapple (8 oz can)

2 tubes Pillsbury Cinnamon Rolls

1 Tbs cinnamon

1 tsp nutmeg

1 Tbs corn starch

Note: I like to preheat the lid when I am cooking this cobbler. Set the lid on a holder and throw on 16 coals. Leave the coals on the lid while you prepare the cobbler.

Open and drain the peaches and pineapple.

Mix 1 tablespoon of corn starch into 1/4 cup (or less) of water, mixing until no lumps.

Pour the peaches, pineapple, cinnamon and nutmeg into the oven. Mix together. Pour the corn starch mixture over the peaches and mix in. This will cause the juices to thicken a bit and keep the cobbler from getting too runny. If you don't have corn starch available, just skip this step. The cobbler will still be good.

Place the cinnamon rolls on top of the peaches. You can leave them whole, or you can tear them into little pieces. I leave them whole because they look nice.

Place the pot over the 10 lower coals and put the preheated lid on. This should take around 15 minutes to cook. I suggest that you spin the lid 1/4 turn every 5 minutes or so. After 10 minutes sneak a quick look to see how the rolls are cooking. Remove the cobbler from the heat when the rolls are golden brown.

Drizzle the frosting that came with the cinnamon rolls all over the top.

Serve and enjoy.

Keep in mind that the peaches and pineapples are already cooked. You just want them nice and hot, so don't overdo bottom

heat. You need top heat to bake the cinnamon rolls, so add a few more coals to the top if the rolls aren't cooking the way you want.

If you are cooking in a 12 deep oven, add an additional 3 to 4 briquettes on the lid.

Fruit Cobbler

Mike B

1 Can Peaches – 28 oz
1 Can Fruit Cocktail – 16 oz
1 Crushed Pineapple – 8 oz
2 Cups BISQUICK
2 Tablespoons Brown Sugar
2/3 Cup Milk or Water
Dash Ground Cinnamon

Preheat 12 inch Dutch Oven.

Pour fruit and dash of cinnamon into Dutch Oven and heat.

In a separate bowl mix BISQUICK, brown sugar and milk. Add a dash of cinnamon. Put over fruit in Dutch oven.

BAKE: 350° F for about 30 to 40 minutes. Use 8 to 10 briquettes under the kettle and 12 to 14 briquettes on the lid.

Author: Paul Mantz-Powers

Fudge Pecan Torte

John

Fudge Torte

11 tablespoon(s) butter, cut up
4 ounce(s) unsweetened chocolate , coarsely chopped
1 1/2 cup(s) all-purpose flour
1/2 teaspoon(s) baking powder
1/2 teaspoon(s) salt
2 cup(s) sugar
3 large eggs
1/2 cup(s) coffee-flavored liqueur
3/4 cup(s) coarsely chopped pecans

Chocolate Ganache:

1 1/4 cup(s) (7 1/2 ounces) semisweet chocolate chips
1 tablespoon(s) light corn syrup
1 cup(s) heavy cream
1/4 cup(s) coarsely chopped pecans
3 whole(s) pecans, for garnish

Prepare torte: Preheat oven to 350 degrees F. Grease 9-inch round spring form pan. Line bottom of pan with parchment paper ; grease parchment.

In 2-quart saucepan, heat butter and unsweetened chocolate on medium 5 minutes or until melted, stirring often. Remove from heat; cool slightly.

Meanwhile, on sheet of waxed paper, combine flour, baking powder, and salt. In large bowl, with mixer on medium-high speed, beat sugar and eggs 3 minutes or until pale yellow. Beat in chocolate mixture, then liqueur. With mixer on low speed,

gradually add flour mixture. Beat just until incorporated. Using spatula, stir in 3/4 cup chopped pecans; pour batter into prepared pan.

Bake torte 40 minutes or until top is dry and toothpick inserted in center comes out slightly wet. Cool completely in pan on wire rack. Remove sides of pan, then invert torte onto wire rack. Remove and discard parchment paper. Set wire rack over jelly-roll pan.

Prepare chocolate ganache: In large bowl, combine chocolate chips and corn syrup. In 2-quart saucepan, heat cream to boiling. Immediately remove from heat and pour over chocolate mixture. Stir until smooth, then pour over torte. With spatula, quickly spread Chocolate Ganache to evenly coat top and side of torte. Let stand 10 minutes or until set. Using long, sturdy spatulas, carefully transfer torte to cake plate. Sprinkle 1/4 cup chopped pecans in ring around top of cake; arrange whole pecans in the center.

Author: Paula Deen

Gobbler's Caramel Apple Cobbler

Cobbler Gobbler

12" Dutch Oven

- 2 - Cans Apple Pie Filling
- 1 - Box Caramel Cake Mix
- 16oz - Root Beer
- Ground Cinnamon

Place apple pie filling in DO. Shake on the Cinnamon (to taste) I like a good bit. Level out the pie filling some. Cover pie filling with dry Caramel Cake mix leveling it out. Place 16oz of Root Beer over cake mix. Put the oven over 16 coals bottom and 8 on top (preheat top). Let it "percolate" for about 5mins. Take 8 coals from the bottom and place them on top. Cook for about 20-30 minutes until cake is done. Rotating once.

Maple Walnut Bars

Staci

Cinnamon Shortbread Crust

- 1/4 cup sugar
- 1 cup all purpose flour
- 1/2 tsp ground cinnamon
- 1/4 tsp salt
- 6 tbsp butter, chilled and cut into 4-6 pieces

Walnut Maple Topping

- 2 cups coarsely chopped walnuts
- 1/2 cup brown sugar
- 1/2 cup maple syrup
- 2 large eggs
- 2 tbsp butter, melted and cooled
- 1 tbsp all purpose flour
- 1/2 tsp vanilla extract

Preheat oven to 350F. Line a 9×9-inch square pan with aluminum foil.

In the bowl of a food processor, combine all of the crust ingredients. Pulse several times until a coarse, sandy mixture forms. Pour into prepared baking dish and press into an even layer.

Bake for 13-15 minutes, until crust is very lightly browned around the edges.

Spread walnuts in an even layer over the still-warm crust (crust does not need to cool before filling).

In a medium bowl, make the rest of the topping. Whisk together sugar, maple syrup, eggs and melted butter until very smooth. Add in flour vanilla and whisk until well combined. Pour over walnuts and put the baking pan back in the oven.

Bake for about 30 minutes, or until tart is set and topping is golden brown.

Cool bars completely in the pan, then use the aluminum foil to easily lift them out before slicing.

Makes 20 bars. Serves 10-12.

Mom's Bisquick Cobbler

dmb90260

2 tbsp. butter

1 c. Bisquick

1/2 c. sugar

1/2 c. milk

3 c. cut up peaches or other fruit of your choice (can be fresh, frozen (thawed) or canned)

Turn oven to 375°F.

Melt 2 tablespoons butter in 8 x 8 inch baking dish. Mix Bisquick, sugar, and milk. Pour over melted butter. Spoon fruit over. If using canned peaches, pour on some of the juice also.

Bake at 375°F for 30 minutes. Can double the recipe. Bake in 9 x 13 inch pan.

Peach Pastel

Cobbler Gobbler

14" Dutch oven.

1 cup - Sugar

1 cup - Flour

1 cup- Milk

1 med can - Peaches

1 stick butter

1 tsp - cinnamon

1 tsp - allspice

1 tsp - baking powder

Melt 1 stick butter in 14" Dutch oven. Mix all other ingredients together and pour into Dutch oven.

Cook slow 300-325 and watch close. The longer it cooks the more crust it makes. 45 minutes to 1 hour with 9 coals on bottom and 17 coals on top.

Peachy Keen Cobbler

cliffmeister2000

2 large (32-ounce) cans of peaches

3/4 cup brown sugar

1/3 cup tapioca

2 tablespoons cinnamon

1 teaspoon fresh lemon juice

- 1 teaspoon lemon zest
- 1 teaspoon vanilla

Topping

- 1 1/2 cups flour
- 1 package (3 ounces) peach Jell-O
- 1 teaspoon lemon zest
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/3 cup cold butter
- 1/2 cup honey
- 2 eggs, beaten



Drain peaches, saving the juice. Combine peaches, brown sugar, tapioca, cinnamon, lemon juice, lemon zest, and vanilla in Dutch oven.

In a bowl, Mix flour, Jell-O, lemon zest, baking powder, and salt. Cut in butter until coarse. Add honey and eggs and stir in until just mixed (it will be very thick). Drop by spoonfuls onto peach mixture in Dutch oven (it will look somewhat like dumplings).

Cook for 45 to 50 minutes or until a toothpick inserted into topping comes out clean. Remove from heat and make sauce while cobbler cools.

Sauce

- 1/4 cup flour
- 3/4 cup peach syrup
- 3/4 cup brown sugar
- 1/4 teaspoon salt
- 1/3 cup butter
- 1 teaspoon lemon zest
- 1/4 cup lemon juice

In a small Dutch oven, mix flour with peach syrup until smooth (no lumps).

Add brown sugar, salt, butter, and zest. Bring to a boil, stirring often until sauce thickens.

Remove from heat and stir in lemon juice. Pour the sauce over cobbler in the Dutch oven and serve with vanilla ice cream or half-and-half.

Pear-Raspberry Cobbler

cherokeegeorge

Filling

- 5 or 6 firm pears
- small basket of raspberries (blackberries are good too)
- 1/4 to 1/2 cup sugar (to taste)
- cinnamon

Topping

- 2 cups flour
- 1 cup sugar
- 1 tsp baking powder
- 1 pinch salt
- 2 sticks butter
- 1/2 cup pecan pieces

1 tbs (more or less) vanilla extract

Topping

Mix ingredients together with a fork till its the texture of small crumbles.

Filling

Slice up pears and add the other ingredients and mix.

Pour filling in 12" dutch oven, sprinkle topping on top evenly (do not pack down).

Coals - I use 10 under and 15 Over and as usual when you can smell it its done the top should be lightly browned.

Poor Man's Pudding with Maple Syrup Sauce

sparky567

1/2 cup softened butter or 1/2 cup margarine

1 cup of sugar

2 eggs

1 teaspoon vanilla

2 cups of flour

1 teaspoon baking powder

1 1/3 cups of milk

1 1/2 pure maple syrup

1 1/2 cups of brown sugar

1 1/2 cups 35% cream

1/3 cup butter

Cake

In a large bowl, with an electric mixer, mix the butter and sugar till the mix is light.

Add eggs and vanilla and mix.

In another bowl, mix flour and baking powder.

Alternate flour mix and milk to the butter mix.

Pour into a 13 inch by 9 inch greased pan.

Maple Sauce

In a large casserole, bring to boil the syrup, brown sugar, cream and butter and constantly stir.

Reduce heat and and gently cook 2 minutes or till sauce has reduced a little bit.

Pour sauce gently over cake

Bake at 325°f (160°c) about 35 minutes or till cake is light brown and when toothpick inserted comes out clean.

Red, White & Blue Cobbler

Cobbler Gobbler

12" Camp Oven

2 cans each - Cherry & Blueberry Pie Filling

2 boxes - White Cake Mix

1/2 stick - Butter

1 - Large Zip Lock Bag or Bowl

1 tub - Cool Whip

Combine 2 boxes of cake mix in bag or bowl. Spoon 1/3 cake mix into Camp Oven. Spread Blueberry filling over cake mix. Add another 1/3 of cake mix evenly over blueberries. Spread Cherry filling over 2nd layer of cake mix. Spread remaining 1/3rd cake mix over cherries. Cut pats of butter over cake mix. Bake 75 for 45 minutes or until cake is golden. Serve with Cool Whip topping.

Simple Cobbler

Lostjohn

This is a very simple recipe.

Melt 1 stick of butter (or margarine) in 12" Dutch oven.

Mix 1 cup self-rising flour, one cup milk, and one cup sugar together, this will be a thin batter.

Pour over butter-Do not stir!

Put one can fruit pie filling or one can of drained fruit (peach is real good) over batter-do not stir!

Bake at 350 for about 40 minutes. Your fire will vary.

I do like to add some powdered cinnamon to the batter.

When we double the recipe, we use a 14 Dutch oven.

Simpler Apple Cobbler or Crisp

Wishbone

24 Archway Oatmeal cookies (The Hard ones)

2 cans Apple Pie Filling

1-12 Dutch Oven

Crush 12 Oatmeal cookies and place in bottom of lightly buttered Dutch oven. Pour the 2 cans of Apple Pie filling on Top of crushed Cookies. Crush remaining Cookies and sprinkle on Top of Pie filling.

Cook with 16 coals on top and 7 coals underneath for 20 to 30 minutes till Pie Filling is hot. (325 degrees) Serve with whipped cream or ice cream.

Solo Peach Cobbler

Thruwurkin

5" Dutch oven.

16 oz can Sliced Peaches (or your favorite type of fruit)

1/2 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.

Spiced Apple Rings

stan41

2 c water
1 1/2 c apple cider vinegar
1 1/2 c sugar
1 1/2 tsp cinnamon
1/2 tsp ginger
1/2 tsp allspice
1/4 tsp ground cloves
6-8 drops red food coloring, optional
6 large Granny Smith apples not peeled

In 12 inch skillet heat all ingredients except apples to boiling. Reduce heat, cover, and let simmer 5 minutes to blend flavors. Red food coloring is optional, but makes these very pretty.

Meanwhile, core apples (but leave peel on) and slice into 1/4 inch thick rings. Cook half of rings at a time in liquid. Simmer until tender but FIRM, about 3-5 minutes. Dip out first half of apples rings and cook second half in same liquid.

Place all apple rings in a serving bowl and pour liquid over all. Cover and refrigerate for up to one week. Serve cold as a side dish or appetizer. Great with poultry or pork. Can also be used as a topping for ice cream.

Stoopid's Fruit Cobbler

Guard Dog

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

Dump canned fruit with juices in a 12" dutch oven. Add tapioca, cinnamon and 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 and bake at 375° F for 45 minutes.

*Stoopid tip: stick finger inside cobbler: if it burns, it's done.

Strawberry Jalapeño Thumbprint Cookies

Staci

- *1/2 cup strawberry jalapeño jam
- 2 sticks butter (real, salted)
- 2/3 cup sugar
- 2 egg yolks
- 1 tsp vanilla
- 2 1/4 cups flour
- 1/2 tsp baking powder

*If you can't find strawberry jalapeño jam in the store you can easily make your own - take a few pickled jalapeño slices, rinse, pat dry, and mince. Mix jalapeño with 1/2 cup strawberry jam, over medium heat allow to bubble slowly for about 1 minute. Remove from heat and allow to cool prior to filling cookies.

Whisk together flour and baking powder.

Cream together sugar and butter until fluffy. Add egg yolk and vanilla, mix well.

Stir in flour mixture, just until combined and crumbly in texture. Use hands to form into a ball.

Pinch off enough dough to make 1" balls. Make wells in dough balls with finger then use 1/4 - 1/2 tsp of jam to fill.

Bake at 350 for about 20 minutes. Let cool completely before serving.



Sucker for Cobbler

dreadcptflint

- 1 C. butter
- 2 C. flour
- 2 C. sugar
- 4 tsp. baking powder
- 1/2 tsp. salt
- 1 1/2 C. milk
- 3 cups peaches (2 dole jars)
- 1/2 tsp. pepper
- 1/2 tsp. Cinnamon
- 1 1/2 tsp. nutmeg

Melt butter in 12" DO. Mix flour, milk, sugar, baking powder, salt, nutmeg, cinnamon and pepper until smooth. Pour into melted butter, stirring gently. Add fruit WITHOUT stirring again. Bake with 15 coals on bottom and 20 coals on top for 30-40 minutes or until crust is browned.

Zucchini Cobbler

toby2win

Filling:

- 9 cups Zucchini, Peeled And Diced
- 1/2 cups fresh Lemon Juice
- 2/3 cups Granulated Sugar
- 2/3 cups Brown Sugar

2 teaspoons Cinnamon
1/4 teaspoons Nutmeg
1 teaspoon ground Ginger

Topping:

1 1/2 cup Brown Sugar
1 cup Flour
1- 1/2 cup Quick Oats
3/4 cups Butter, Cubed
1 teaspoon Cinnamon
1 teaspoon ground Ginger
1/4 teaspoons Nutmeg



For the filling, in a saucepan, cook zucchini with lemon juice on medium-low heat for about 15 minutes. Add the granulated sugar and brown sugar with cinnamon and nutmeg. Stir and heat for about 2 minutes. Pour in a buttered 10 inch dutch oven.

For the crisp, in a separate bowl, mix brown sugar with flour, oats, butter, cinnamon and nutmeg. Use your hands to combine butter until crumbly. Crumble the mixture on top of the zucchini.

Bake in a 375° F oven for about 45-50 minutes, until bubbly and caramelized. 13 coals on top and 8 on bottom.

Other Desserts

Apple Dew Delights

Polly Wog

- 2 Granny Smith Green Apples, seeded and cut into 8ths
- 2 tubes Crescent rolls
- 2 sticks butter
- 1 1/2 cups sugar
- cinnamon to taste
- 1 can Mountain Dew
- 1 12-inch Dutch oven (or a 9x13 casserole dish for sissy's)

Open tubes of Crescents and roll out. Place 1 slice of apple at wide end and roll up tight. Place in lightly oiled Dutch oven. Repeat for remaining slices. Melt butter, then add sugar and mix well. Pour mixture over top of apple turnovers. Open and pour half a can of Mountain Dew around outside edge of oven but not over the apples. Drink the rest of the can. Bake at 350 degrees using 9 coals in a ring under the oven, and 15 coals top also in a ring along the rim for about 45 minutes. Great served with vanilla bean ice cream. Caution ! Very addicting ! Prepare at your own risk!

Apple Dumplings

Wishbone

- 1 1/4 cups sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 tablespoons butter or margarine
- 2 1/4 cups all-purpose flour
- 2/3 cup shortening
- 6 small apples

For syrup, mix 1 cup of sugar, 1/4 teaspoon cinnamon, 1/4 teaspoon nutmeg and 1 3/4 cups water. Bring to a boil; reduce heat. Simmer 5 minutes. Remove from heat; stir in butter.

For pastry, mix flour and 1/4 teaspoon salt. Cut in shortening until coarse crumbs form. Add 6 to 8 tablespoons water, a little at a time, mixing until moistened. Form into a ball. Roll into an 18x12 inch rectangle; cut into six 6-inch squares.

Peel and core apples. place one fruit on each pastry square.

Combine remaining sugar, cinnamon and nutmeg. Sprinkle over fruit.

Moisten edges of pastry; fold corners to center atop fruit. Pinch to seal. Place in an dutch oven. Pour syrup over dumplings.

Bake in a 375 degree oven about 45 minutes or till fruit is tender and pastry is brown. Serve with ice cream if desired. Serves six. I've seen them stuffed with different types of nuts too.

Apple Peanut Butter Crisp

Thruwurkin

10" Dutch oven.

- 6 to 8 Green Apples, pared and sliced
- 1/2 cup Water

2 Tbsp Lemon Juice
1 Tbsp Cinnamon
1/2 cup Flour
1/4 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.

Baked Apple with Raisins

Thruwurkin

5" Dutch oven

1 Baking Apple
1/4 cup Raisins
1/4 cup Brown Sugar
1/4 cup Boiling Water
1 Tbsp Butter
1/4 tsp Ground Cinnamon
1/4 tsp Ground Nutmeg

Core the Apple and peel about 1/2 of the way down. Put in the Dutch oven. Fill the center of the Apple with the Raisins. Mix the Water with the Butter, Cinnamon, and Nutmeg. Pour it over the Apple and cook on low heat for about 30-40 minutes.

Serve warm or cold.

Baked Apple Jacks

Guard Dog

4-5 Golden Delicious Apples
1 Tbsp. cinnamon
1/2 tsp. 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 w/ a pat of butter.

Bake at 375° F for 30-40 minutes. Remove apples and baste with the juices from the bottom of the oven.

Better Than Crack Brownies

jeepdad

Brownies

- 4 oz. unsweetened chocolate
- 1 1/4 c. flour
- 2/3 c. butter
- 1 t. baking powder
- 2 c. sugar
- 1 t. salt
- 4 eggs

Topping

- 1/2 cup salted peanuts (if don't have salted, add sea salt)
- 1 cup chopped Reese's peanut butter cups
- 1 1/2 cup milk chocolate chips
- 1 1/2 cup creamy peanut butter
- 1/2 tablespoon butter
- 1 1/2 cups Rice Krispies Cereal



Brownies

Melt chocolate and butter. Stir in eggs, then add dry ingredients. Stir in vanilla last. Spread in greased 9 X 13 pan. Bake at 350 for 30 minutes.

Remove and apply top with peanuts and peanut butter cups, and bake for 4-6 minutes more.

Topping

Melt chocolate chips, peanut butter and butter. Stir in cereal.

Remove brownies from oven and evenly pour chocolate mixture over top.

Refrigerate for 2 or more hours before serving.

Blueberry Blintzes

toby2win

Sugar free.

- 3 cups blueberries
- 2 cups cottage cheese
- 1/2 cup Splenda
- 2 tablespoon agave nectar
- 2 tablespoon Maltitol
- 1 tablespoon grated lemon rind
- pinch of salt
- 12 crepes
- 1 tablespoon butter

Combine blueberries, cottage cheese Splenda, agave, Maltitol, 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.

Bread Pudding

Guard Dog

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:

1 stick butter
1 cup sugar
1 egg
1 cup +(1 shot) Bourbon Whiskey

*--Bourbon shot is for the cook during preparation

Bourbon sauce preparation

In a saucepan, melt butter. Add sugar and 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 with 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 at 350° F for 45 minutes. Serve with bourbon whiskey sauce on the side.

Bread Pudding 2

toby2win

2 eggs
2 cups milk
1/2 cup sugar
4 cups dry bread in cubes
Nutmeg and cinnamon to taste
1/4 raisins
1/4 sliced almonds

Beat the eggs, add milk, sugar, nutmeg and cinnamon; pour liquid over the bread in a 10 inch dutch oven, let stand until thoroughly soaked, add the raisins and almonds. Bake 20 minutes or until firm in a moderate oven, 350 degrees.

Bread Pudding 3

Willy-England

225g Stale Bread
110g Currants
Raisins or Sultanas

50g Brown Sugar
1/2 tsp Mixed Spice
1 Egg
Milk

Pre-heat the oven to Gas 3, 170 Centigrade. Tear the bread into small pieces and soak in cold water for one hour. Strain the bread and squeeze out as much as possible. Place the bread into a bowl and mash with a fork. Add the fruit, sugar, and mixed spice and mix together well. Add the egg and as much milk as necessary to make the mixture sticky but not too wet. It should drop easily from a spoon. Pour the mixture into a well greased baking tray, spread out and sprinkle the surface with more brown sugar.

Bake in the oven for one hour. Check after one hour by pushing a table knife into the middle. The knife should come out clean. If necessary cook for a further 15 minutes. Serve hot with custard or allow to cool and enjoy cold.

Brown Sugar Brownies

jeepdad

2 2/3 cups flour
2 cups brown sugar
2 tsp baking powder
2 eggs
1 tsp salt
2 tsp vanilla
1 cup butter

Mix all ingredients until well blended. Spread in a greased 9 X 13 pan.

Bake at 350 for 25-30 minutes.

Caramel Peach Crunch

Polly Wog

1 cup flour
1 3/4 cup uncooked rolled oats
1 1/2 cups brown sugar
1 tsp. cinnamon
1 tsp. salt
1 cup butter or margarine, melted
2 29 oz. cans sliced or halved peaches, drained



Line Dutch Oven with parchment paper or foil. Combine all ingredients except peaches. Combine well and place mixture on bottom of oven. Add drained peaches. Place lid on oven and cover with hot coals.

Cook for 30-45 minutes. I used a 12" Dutch oven with about 10 coals on the bottom and 16 on the top and it cooked in about 30 minutes. I rotated halfway through cooking.

Camp Oven Coconut Rum Custard Bread Pudding

Steve

12" Dutch Oven.

Loaf Italian Bread or other bread cubed into 1 inch pieces = enough to 3/4 fill a 12" Dutch oven

12 Eggs or enough for 2 1/2 cups beaten
1 cup sugar
1 Table spoon of Vanilla Extract
1/2 cup Coconut Rum (Malibu)
1/2 cup Shredded Coconut
1/2 cup – 1 cup diced Pineapple
5 cups Milk

Line Dutch oven with parchment paper or non stick foil. Break bread into Dutch oven 3/4 full.

Beat Eggs in large bowl. Mix eggs, Sugar, Vanilla, Coconut Rum, Shredded Coconut, Pineapple and milk together. Pour over and press down on bread.

Bake with 9 coals under 15 on top about 1 hour at 350-375° F, Turn every 15 minutes.

(Optional dust 1/2 cup toasted coconut sprinkles on top after cooking)

Let cool before trying to take out of Dutch oven for a better presentation.

Cherry Clafouti

toby2win

Clafouti (kla-foo-TEE) is a traditional dessert from the Limousin region of France during the peak cherry season and is often served as a breakfast dish. In France, the dish is often made without pitting the cherries because the pits are thought to enhance the flavor of the batter with a perfume faintly reminiscent of almonds. Whole cherries are also less likely to bleed into the batter.

This is an easy-to-make dessert using fruit suspended in a batter similar to that used for crepes. Substitute a pound of pitted plums, peaches, berries, sliced apples or any other fresh fruit, if you wish.

1 tablespoon butter
4 eggs
1 cup sugar, divided
1 teaspoon pure vanilla extract
1 teaspoon almond extract
1 tablespoon brandy*
1 cup all-purpose flour
1 1/2 cups milk
1 pound stoned/pitted cherries**
Powdered sugar (confectioner's sugar), for dusting



* I like to substitute Amaretto liqueur because of it's almond flavor.

**Use fresh black, sweet cherries in season. Otherwise, use drained, canned, pitted Bing cherries or frozen cherries (thawed and drained).

Preheat the oven to 375 degrees F. Butter an oven-proof dish, deep dish pie plate, or cast-iron pan (at least 1 1/2-inches deep).

Place eggs, 3/4 cup sugar, vanilla extract, almond extract, brandy, flour, and milk in a blender: puree till smooth.

In a mixing bowl, toss the cherries with the remaining 1/4 cup sugar. Place three-quarters of the cherries and their juices in the bottom of the baking dish. Pour the batter over the fruit; arrange the remaining cherries on top.

Bake for 40 to 45 minutes or until the top is brown and a knife inserted into the middle of the dish comes out clean. Remove from the oven and cool for 5 minutes before serving (cake will sink slightly). Sprinkle with powdered sugar over the top

with a sieve. Serve the Cherry Clafouti warm.

Yield: about 6 to 8 servings

Variations: Substitute other seasonal fruit (pears, apples, berries, plums) for the cherries if you like. When using very juicy fruit, increase the amount of flour in the recipe to from 2/3 to 1 1/4 cups.

For a chocolate version: add 3 tablespoons cocoa powder and chocolate liquor with strawberries as the fruit. To create the sugar-free version: substitute the sugar as follows:

1/2 cup Splenda
4 tablespoons Maltitol
and leave out the brandy.

Cherry Crumb Bars

Corona~Barb

1 pkg. yellow cake mix
1 1/4 cups rolled quick oats, divided
1/2 cup butter, softened, divided
1 egg
1 (21 oz) can cherry pie filling
1/4 cup brown sugar
1/2 cup chopped pecans

Combine cake mix, 6 Tbs butter and 1 cup rolled oats. Reserve 1 cup for crumb topping. Add egg to remaining mixture and mix well. Press into a greased 12" dutch oven. Pour cherry filling over crust and spread to cover. In large bowl, mix remaining 1 cup crumb mixture, 1/4 cup oats, 2 Tbs butter, nuts and brown sugar, mixing well. Sprinkle over cherry mixture.

Bake at 350 for 30-40 minutes.

Cherry Swirl

Thruwurkin

1/4 cup Margarine
1 cup Sugar
2 1/2 cups Flour
3/8 tsp Salt
3/8 tsp Baking Powder
1/4 tsp Vanilla Extract
1/4 tsp Almond Extract
3 Eggs, beaten
1/2 cup Milk
1 can cherry pie filling

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° F for about 30 minutes.

Drizzle powdered sugar frosting on top.

Chocolate Pecan Toffee Cookie

dutchovendelights

1 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 small package of Chocolate pudding mix
1 - 12oz bag chocolate chips
1 - 8oz bag Toffee pieces
1/4 cup whole Pecans

Preheat Dutch oven lid.

Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Sift together flour, baking soda, salt and chocolate pudding mix. Stir in flour, chocolate chips and half of the Toffee chips.

Evenly press the dough into a 10 inch Dutch oven, sprinkle Toffee chips over the top and then place the Pecans around the top.

Bake for about 30 minutes in the preheated Dutch oven (12-14 coals on top – 8 coals on bottom), or until edges are nicely browned and a tooth pick comes out of the center clean.

Cinnamon Almond Cookies

toby2win

Sugar-free.

1 1/2 cups flour
1 teaspoon baking powder
1/4 teaspoon cream of tartar
1 teaspoon cinnamon
pinch of salt
1/2 cup shortening
1/2 cup Splenda
2 tablespoons agave nectar
3 tablespoons Maltitol sweetener
1 egg or 1/4 cup egg beaters
1 teaspoon vanilla
1/2 cup slivered almonds

Sift flour, baking powder, cream of tartar, cinnamon and salt. Cream shortening. Add Splenda, agave and Maltitol. Beat until fluffy. Add egg and almonds. Beat well. Then gradually add the flour and flavoring. Roll into small balls. Place 1 inch apart on a greased cookie sheet. Flatten with the bottom of a glass dipped into Splenda. Bake at 400 about 10-12 minutes.

Cookie Dough Bread Pudding

Corona~Barb

- 6 cups dry bread cubes
- 1 roll of refrigerated cookie dough
- 2 eggs
- 2 1/2 cups milk
- 1/2 cup brown sugar
- 1 1/2 tsp vanilla
- 1/2 cup vanilla yogurt

Topping

- 1 cup vanilla yogurt
- 5 Chips Ahoy chocolate chip cookies, crushed into crumbs

Grease a 10" Dutch oven. 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)

Corn Flake Crunchies

Guard Dog

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

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

Creamsicle Sugar-free Sugar Cookies

toby2win

- 1 Box Sugar-Free Orange Jello
- 1/2 cup butter
- 1 1/2 cup flour
- 4 tablespoons Maltitol
- 2 teaspoons vanilla
- 1 egg
- 1/2 teaspoon baking powder
- 1/2 teaspoon cream of tartar

Cream the butter with the Jello and Maltitol, add the egg and vanilla mix until blended. Add the flour, baking powder and cream of tartar. Mix until a very soft dough forms.

On a greased cookie sheet, place a tablespoon of dough about an inch apart. Once all the dough is on the sheet, press with the bottom of a glass dipped in Splenda to flatten the dough into small rounds. Bake at 350 for 10 minutes or until lightly browned.

Creme Bruleé

jeepdad

Total Time: 2 hr Prep: 15 min Inactive: 1 hr Cook: 45 min Yield: 5 to 6 servings

- 1 extra-large egg
- 4 extra-large egg yolks
- 1/2 cup sugar, plus 1 tablespoon for each serving
- 3 cups heavy cream
- 1 teaspoon pure vanilla extract
- 1 tablespoon orange liqueur



Preheat the oven to 300 degrees F.

In the bowl of an electric mixer fitted with the paddle attachment, mix the egg, egg yolks, and 1/2 cup of the sugar together on low speed until just combined. Meanwhile, scald the cream in a small saucepan until it's very hot to the touch but not boiled. With the mixer on low speed, slowly add the cream to the eggs. Add the vanilla and orange liqueur and pour into 6 to 8-ounce ramekins until almost full.

Place the ramekins in a baking pan and carefully pour boiling water into the pan to come halfway up the sides of the ramekins. Bake for 35 to 40 minutes, until the custards are set when gently shaken. Remove the custards from the water bath, cool to room temperature, and refrigerate until firm.

To serve, spread 1 tablespoon of sugar evenly on the top of each ramekin and heat with a kitchen blowtorch until the sugar caramelizes evenly. Allow to sit at room temperature for a minute until the caramelized sugar hardens.

Crunchy Apple Dessert

Goodnaye

12" Dutch oven.

- 2 cans apple pie filling
- 1 1/2 c. flour
- 1/4 tsp. salt
- 1/2 c. brown sugar, packed
- 1 1/2 sticks butter (3/4 cup)
- 1/2 c. brandy (optional, but needed this time of year)
- 1/2 c. pecans, chopped
- 1/2 c. regular oatmeal
- 1/2 tsp. baking soda
- 1/2 c. white sugar
- 1/2 c. raisins

Filling:

Pour apple pie filling into slightly oiled oven. Stir in raisins (note: the raisins are delicious when well soaked in brandy before adding to the apples).

Topping:

In a bowl, mix dry ingredients together - flour, salt, brown sugar, white sugar, oats and baking soda. Cut in the butter with a pastry blender until well mixed to a granular texture. Sprinkle over the top of apples, even out to smooth. Sprinkle chopped nuts on top.

Cook 1 hour or until topping is done (crisp, browned and firm). Bake at 350 Deg. using 8 - 10 coals under and 14 coals on top for 10-15 minutes. Remove bottom coals after the 10-15 minutes and continue with top heat.

Date Loaf

Tom Kurth

- 1 lb. graham crackers
- 10 oz. marshmallows (large, the minis won't work right)
- 1 lb. dates (un-sugared)
- 1 pt. heavy whipping cream

Crush graham crackers to a fine meal. Cut marshmallows into 3 or 4 pieces each--use a kitchen shears and dip blades in water to keep marshmallows from sticking. Cut dates into 3 or 4 pieces each. Whip cream. Combine all ingredients and form into two loaves, each 3-4 inches in diameter. Wrap in wax paper and chill thoroughly--12 hours or more. Cut into 3/4" slices and serve topped with sweetened whipped cream with vanilla.

Dutch Babies

Guard Dog

- 3 eggs
- 1/2 cup flour
- 1/2 tsp. salt
- 1/2 cup milk
- 2 Tbs. butter
- 1 1/2 pt. 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 at 375° F for 30 minutes. Serve with strawberries.

Dutch Oven Apple Crisp

bigfoote8

Apple Filling:

- 3 1/2 cups sliced Apples (Granny Smith)
- 3/4 cup Sugar
- 1/2 tsp. cinnamon
- 3/4 cup apple juice
- 2 tbsp. lemon juice
- 1/8 tsp. nutmeg

Crust:

- 1 cup rolled oats
- 1 cup all-purpose flour
- 1 cup packed brown sugar
- 1 tsp. ground cinnamon
- 1/2 cup margarine or butter, melted

Apple Filling

Combine all ingredients except apples, mix together. Add apples, mix and put in bottom of a 12" Dutch oven.

Crisp Topping

Combine oats, flour, brown sugar and cinnamon. Add margarine, or butter, stir until mixed. Put crisp topping on apple filling and cover.

Cook on low heat for 20 - 30 minutes or until apples reach desired consistency.

Use 6 briquettes on bottom and 22 on top.

Dutch Oven Baklava

Thruwurkin

24 sheets Phyllo Dough

1 cup Butter

1 1/2 cups Walnuts, finely chopped

2 Tbsp Sugar

1 tsp Cinnamon

Lemon Honey Syrup:

1 1/2 cups Sugar

3/4 cup Water

1/2 tsp Lemon Juice

1 Tbsp Honey

Prepare Honey Syrup by combining all ingredients and bring to a boil. Boil 1 minute then chill.

Melt butter and mix Walnuts, Sugar and Cinnamon; set aside.

Butter the bottom of a 12 inch Dutch oven generously. Lay 1 sheet of Phyllo Dough in bottom of the Dutch oven. Using a pastry brush, butter the top, beginning at the edges and working towards the center. Repeat this step until you have placed 8 sheets of Phyllo in the Dutch oven, buttering each layer.

Sprinkle 1/2 of Nut Mixture evenly over Phyllo Dough.

Place 8 more sheets of Phyllo Dough on top of nut mixture, buttering between each layer. Sprinkle remaining Nut Mixture on top layer. Repeat with 8 more sheets of Phyllo Dough. Drizzle remaining Butter on top.

Cut excess Phyllo dough from around the edge of the dutch oven. Cut into diamond shaped pieces without cutting through the bottom layer of Phyllo dough.

Place lid on Dutch oven.

Bake at 350° F for 35-40 minutes or until lightly golden. Use 8 coals on bottom and 16 on top.

Remove from heat and pour chilled syrup over the Baklava. Finish cutting through the bottom layer of Phyllo.

Fried Ice Cream

jeepdad

3 c. vanilla or chocolate ice cream

2 beaten eggs

1/2 tsp. vanilla

4 1/2 c. sweetened corn flakes or (rice crisp cereal, crushed)

1 tsp. ground cinnamon

Cooking oil for deep fat frying

Ice cream topping

Place six scoops about 1/2 cup each of ice cream in a small pan (freeze for 1 hour). Combine eggs, vanilla in a small mixing bowl. In pie plate combine cereal and cinnamon. I break up the cereal several times careful not to break it up too much. Dip

each frozen ice cream ball in egg mixture. Then in cereal mixture.

Return coated ice cream balls to pan and freeze (1 hour) or until firm. Reserve remaining cereal mixture. Cover and chill remaining egg mixture (I usually throw the egg mixture away and start a new batch). Remove coated ice cream ball from freezer. Dip ball in remaining egg and cereal mixture, return to pan. I break up the cereal into finer pieces this time to fully cover the ice cream ball. Cover and freeze for several hours.

Fry frozen ice cream balls (1 or 2 at a time) in deep hot oil at 350 degrees in deep frying pan or deep fryer, 15 seconds or until brown (golden brown). Drain a few seconds, return ice cream balls to freezer while frying remaining ones. Serve immediately with ice cream topping.

(Serves 6 persons.)

Fruit and Nut Toffee Crunch

Carolyn™

- 1 cup of butter (no substitutes)
- 1 cup of sugar
- 1 Tablespoon water
- 1 teaspoon vanilla
- 3 cups nuts (I used Macadamia and pecans)
- 1/2 cup Craisins (I feel these could be optional)



I cut a double circle of baking paper to go on my camp oven lid but you could just grease the camp oven lid or grease tinfoil dishes. Put 12 heat beads on to heat up if you're using them.

Whenever possible I dry fry or roast nuts to achieve just a slightly toasted taste. I chopped these very lightly.

Melt butter over a low heat then add sugar and water and stir constantly until sugar is completely dissolved and no longer grainy (about 10 minutes). If sugar granules stick to the sides, wipe them down with a wet pastry brush.

When the sugar is completely dissolved turn the heat up to medium (I put the other six beads under the camp oven. Stir constantly until toffee becomes a medium caramel color, mine took about 20 minutes. If you have a candy thermometer (I don't) it should be 300 degrees.

Take it off the heat quickly stir in the nuts, Craisin, and vanilla and then spread over the baking paper on the camp oven lid or press into alfoil trays. Cool (you can refrigerate it) and then break into pieces.

Fruit Cocktail Crumble

Guard Dog

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

Mix flour, white sugar, baking soda, and salt together. Add egg, fruit cocktail, and juice.

Pour into 12" Dutch oven, and top with brown sugar and chopped nuts.

Cover and bake at 350° F for 45 minutes.

Fudge Crostata with Raspberry Sauce

Corona~Barb

- 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 on-site. 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.

Gâteau Basque

jeepdad

- 3/4 cup (90 grams) slivered almonds
- 1 1/3 cups (200 grams) all-purpose flour
- 1 tsp (5 grams) baking powder
- 1 scant teaspoon salt
- 4 large eggs
- 1 cup (200 grams) sugar
- 1 vanilla bean, split
- 14 Tbsp (1 3/4 sticks) (200 grams) unsalted butter, melted and cooled
- 1 Tbsp dark rum or orange flower water
- 1 1/3 cups (340 ml) pastry cream (recipe follows), at room temp
- 10 oz (275 grams) low-sugar cherry preserves, or the same weight of fresh pitted cherries

For pastry cream:

- 2 cups (500ml) whole milk
- 1 vanilla bean, split, or 1 teaspoon extract
- 1/2 cup (100 grams) sugar



1/4 cup (30 grams) cornstarch, sifted
6 large egg yolks
2 Tbsp (30 grams) unsalted butter

For cake:

Place the almonds in the bowl of a food processor and process until finely ground, about 45 seconds. Transfer to a medium bowl. Sift the flour, baking powder and salt over the almonds. Gently whisk until combined and set aside. Place 3 eggs and the sugar in a large bowl. Scrape the seeds from the vanilla bean into the bowl (reserve the pod for another use) and whisk the eggs until thickened and pale. Whisk in the melted butter. Whisk in the dry ingredients and rum. Let the batter stand for 20 minutes.

Preheat the oven to 400° F. Butter a 9" spring form pan. Dust the pan with flour, tapping out the excess. Put the pastry cream into a medium bowl and whisk it until smooth. Scrape half the cake batter into the pan and smooth the top with a spatula. Spread the cherry preserves over the batter. Fill a pastry bag fitted with a 1/2" plain tip with 1 1/3 cups of the pastry cream (reserve the rest for some other use). Pipe the pastry cream over the preserves, beginning 1/4" from the edge of the pan and piping a spiral toward the center in tight coils. Scrape the remaining cake batter over the pastry cream and smooth it into an even layer, covering the cream as much as possible. Lightly beat the remaining egg and lightly brush the tops of the cakes with the egg wash.

Bake the cake for 45 to 50 minutes, until golden brown on top and a toothpick inserted into the center comes out clean. Cool the cake in the pan on a rack for 10 minutes before unmolding and cooling completely. Dust the top decoratively with icing sugar, if desired.

For Pastry Cream:

Line a shallow baking pan (such as a 9" square pan) with plastic wrap. Put the milk in a medium saucepan, scrape the seeds from the vanilla bean into the pan, and add the bean. Bring to a boil and remove from heat. Whisk together the sugar and cornstarch in a small bowl. Place the yolks in a medium bowl; whisk in the sugar mixture and whisk until the mixture turns pale yellow and is thick and smooth. Gradually pour half of the hot milk into the yolk mixture and whisk to combine. Return the mixture to the saucepan and cook over medium heat, whisking constantly, until the mixture thickens and comes to a boil. Boil for several seconds, then remove the pan from the heat and whisk in the butter until completely melted. Scrape the pastry cream into the prepared pan, spreading it evenly with a rubber spatula. Cover the pastry cream with plastic wrap, placing it directly against the surface to prevent a skin from forming. Refrigerate until needed, or up to 3 days. Remove the vanilla bean before using the pastry cream.

Grandmas Bread And Butter Pudding

Derek Bullock

3 slices bread
Butter
Strawberry jam
Sultanas (golden raisins)
1 cup milk
2 eggs
Sugar



Butter bread on both sides and cut into quarters. Jam one side of half the bread and layer it into the baking dish. Sprinkle sultanas over to your liking. Layer the rest of the bread on top and sprinkle with sugar. I like mine sweet. Beat the eggs and milk and pour over the top. Allow to soak for ten minutes then place in camp oven.

Bake at 350° F for about 30 minutes.

Hazelnut Roll with Raspberry Cream

jeepdad

3 1/2 oz roasted hazelnuts
5 eggs, separated
3/4 cup sugar
1 teaspoon vanilla Extract
1/3 cup self-rising flour
1 tablespoon plain flour
cream, raspberries and chocolate curls to decorate

Raspberry Cream

2/3 cup cream
6 1/2 oz raspberries, lightly mashed
1 tablespoon sugar
1 tablespoon brandy



Preheat the oven to 350 degrees. Brush a 12 x 10 swiss roll pan with oil. Line the base and sides with paper and grease the paper. Sprinkle with a little sugar. Chop the hazelnuts in a food processor for 15 seconds, or until finely crushed.

Beat the egg yolks and sugar with electric beaters until thick and pale, then add the vanilla.

In a clean, dry bowl, beat the egg whites until stiff peaks form. Using a metal spoon, fold the whites and sifted flours into the yolks, one-third at a time. Fold in the nuts with the last third.

Spoon the mixture into the tin and smooth the surface. Bake for 15 minutes, or until lightly golden and springy to touch. Turn into a dry tea towel covered with greaseproof paper and sprinkled with sugar and leave to stand for 1 minute. Using the tea towel as a guide, carefully roll the cake up with the paper, then leave for 5 minutes, or until cool. Unroll and discard the paper.

To make the raspberry cream, beat the cream until stiff peaks form. Fold in the raspberries, sugar and brandy (cream should have a marbled look). Spread the cream over the cake, leaving a 5/8 border. Gently re-roll and refrigerate for 2 hours before serving. Decorate with cream, raspberries, and chocolate curls.

Jam Roly Poly

Willy-England

175 g self raising flour
Pinch of salt
75 g vegetable suet
4 tbsp strawberry jam

Preheat the oven to 180C/350F/Gas Mark 4. Fill the kettle and put on to boil. Mix the flour, salt and suet together in a bowl. Use a round bladed knife to stir in about 90ml/6tbsp cold water to give a soft dough. Transfer to a lightly floured surface and knead to make a smooth, elastic dough.

Roll out the dough on a floured surface to a 25 x 20cm (10x8in) rectangle. Spread the jam over the surface leaving a 5mm 1/4" border clear of jam.

Brush the border with milk, then starting from a short end roll up the pastry like a Swiss roll. Lay a large piece of foil out on the work surface, top with a piece of baking parchment. Place the pastry roll seam side down in the center of the baking parchment and wrap loosely, folding the ends to seal but leave enough room for the pastry to rise.

Place the roly poly in a roasting tin, add 1cm boiling water from the kettle to the roasting tin and bake for 1 hr. Delicious served with custard.

Kolaczki

t9e99

- 1 cup butter or margarine, softened
- 1 package (8 oz.) cream cheese, softened
- 1/4 tsp vanilla extract
- 2 1/4 cups flour
- 1/2 tsp salt
- thick jam or canned fruit filling (apricot or prune)

Mix butter and cream cheese until fluffy. Beat in vanilla. Combine flour and salt. Add in fourths to butter mixture, blending well after each addition. Chill dough until easy to handle. Roll dough to 3/8 inch thick on a floured surface. Cut out 2 inch circles or other shapes. Place on an ungreased cookie sheet. Make a "thumb print" about 1/4 inch deep in each. Fill with jam.

Bake at 350 for 10 to 15 minutes or until slightly browned on edges. Makes about 3 1/2 dozen.



Lemon Apple Crisp

Thruwurkin

- 6 cups tart Apples, peeled, cored, and sliced
- 2 Tbsp fresh Lemon Juice
- 1/2 cup Sugar
- 1/2 cup Raisins
- 1 cup Brown Sugar
- 1 cup Oats
- 1/2 cup Flour
- 1/4 cup Soft Butter or Margarine
- 1/2 cup Nuts, chopped
- 1 Tbsp Grated Lemon Rind
- 2 tsp Cinnamon
- 1 tsp Nutmeg

Mix Apples, Lemon Juice, Sugar and Raisins in bottom of 10" Dutch Oven; cook, over bottom coals, stirring until sugar dissolves.

Mix remaining ingredients and sprinkle over top of Apple Mixture.

Bake for 20 minutes with 13 coals on top and 8 on bottom then remove from bottom heat.

Continue cooking with top coals only until apples are tender and topping is brown.

Serves 10 – 12.

Maple & Pecan Cookies

toby2win

Sugar free.

- 2 cups flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon cream of tartar

1/4 teaspoon salt
1/2 cup shorting
1/2 cup sugar free maple syrup
1/2 cup Splenda
1 egg
1 cup chopped pecans
1 teaspoon maple extract
Splenda and cinnamon

Sift flour, baking powder, baking soda, cream of tartar and salt together. Cream the shortening, add the Splenda and maple syrup beat until fluffy. Add egg and flavoring. Beat well. Gradually add the flour and the pecans.

Roll into small balls. Place on greased sheet 1 inch apart. Flatten with the bottom of a glass. Sprinkle with Splenda and Cinnamon.

Bake at 400 for about 10 - 12 minutes.

Mexican S'mores

mexican mama

peanut butter
chocolate chips
small marshmallows
flour tortillas

On a tortilla, generously spread the peanut butter. Add marshmallows and chocolate chips. Roll the tortilla.

Wrap the rolled tortilla in a foil, twist the ends.

Grill it for 5 minutes.

Take the tortilla S'mores off the foil and serve.

Neiman-Marcus Cookies

Steve

(Recipe may be halved ~ Makes 112 cookies)

2 cups butter
24 oz. Chocolate chips
4 cups flour
2 cups brown sugar
2 tsp. Soda
1 tsp. Salt
2 cups sugar
1 8 oz. Hershey Bar (grated)
5 cups blended oatmeal
4 eggs
2 tsp. Baking powder
2 tsp. Vanilla
3 cups chopped nuts (your choice)

Measure oatmeal, and blend in a blender to a fine powder.

Cream the butter and both sugars. Add eggs and vanilla, mix together with flour, oatmeal, salt, baking powder, and soda Add chocolate chips, Hershey bar, and nuts. Roll into balls, and place two inches apart on a cookie Sheet.

Bake for 10 minutes at 375 degrees. Makes 112 cookies.

Oat 'Crazed' Chocolate Chip Cookies

Guard Dog

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

In a large bowl, cream together butter, sugars, eggs, and vanilla. Stir in flour, baking soda, salt and oatmeal. Mix well then 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 at 325° F for 12-14 minutes. Repeat process until all cookie dough is used.

Oat Crumble

Twodogs

12" Dutch oven.

- 5 cooking apples
- 5 large sticks of rhubarb
- pack of butter
- 1 small bag of light brown sugar
- 4 cups of rolled oats
- 2 cups of plain flour
- cinnamon

Wash core and cut into chunks the apple and the rhubarb. Put them in the Dutch oven with half the bag of sugar and a bit of cinnamon, plus half a cup of water.

Place the flour and cubed butter in a bowl and rub it till crumbed. Add half of the remaining sugar. Cover the apple and rhubarb, but don't pack it down. Put the last of the sugar and a bit more cinnamon over the crumb mix.

Hot coals top and bottom for about 30 minutes.

Oatmeal Carmelitas

Thruwurkin

Crust:

- 1/4 cup Oatmeal
- 1/4 cup Flour
- 1/2 tsp Baking Soda
- 4 Tbsp Butter, melted
- 1/4 cup Brown Sugar

Filling:

- 1/4 cup Nuts, chopped
- 1/8-1/4 cup Milk Chocolate Chips, to taste
- 1/4 cup Caramel Ice Cream Topping
- 1 1/2 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.

Oatmeal Raisin Cookies

mandy

Sugar-free.

- 1 Cup Smart Balance Butter
- 1 Cup Splenda Brown Sugar
- 1 /2 Cup Regular Splenda Sugar
- 2 eggs
- 1 tsp vanilla
- 1 1/4 Cup whole wheat flour
- 1 tsp cinnamon
- 1 tsp baking powder
- 3 1/4 cups Old Fashioned Oats

Optional:

- 1/2 cup Raisins (make sure they are organic they have no added sugar)
- Nuts

Cream the butter, the two Splenda sugars, and eggs. Add the vanilla.

Next add the flour, oatmeal, baking powder, cinnamon (and if you want raisins and nuts).

Drop the by rounded teaspoonfuls onto an un-greased baking sheet.

Bake about 10 to 12 minutes or until golden.

Old Fashioned Candy Apples

jeepdad

8 Apples
Parchment Paper
8 Lollipop Sticks
2 Cups Sugar
3/4 Cup Water
1/2 Cup Light Corn Syrup
1/2 Teaspoon Red Food Coloring
4 Drops Cinnamon Extract



Wash and dry apples.

Line a cookie sheet with parchment paper.

Insert a lollipop stick into the stem end of each apple.

Add sugar, water and corn syrup to discada; mix well.

Using a candy thermometer, measure temperature until it reaches 290 degrees; turn discada off.

Add food coloring and cinnamon extract to discada; mix well.

Rotate apples into candy mixture until completely covered (may have to use a spoon to cover apple completely).

Place apples on cookie sheet and let cool.

Options:

After coating the apples, roll apples in chopped nuts, M&Ms, peppermint whatever you like.

To make eight caramel apples do steps 1-3 above. Then over high heat, cook 3/4 cup of heavy cream, 3/4 cup of light corn syrup, 1 stick of unsalted butter, and 1 cup of sugar to 280 degrees F; at this point the syrup will be golden. Remove from the heat and carefully swirl in 1/4 cup of heavy cream and 1 teaspoon of vanilla extract. Use caution; this is very hot and it may splatter.

Orange Cream Squares

Corona~Barb

1 roll (16.5 oz) refrigerated sugar cookies
2 Tbs grated orange peel (from 2 large oranges)
2 pkg (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 Tbs heavy whipping cream
2 drops orange food color (or 2 drops yellow and 1 drop red food color)
1 1/2 tsp butter
1/2 cup white vanilla baking chips

Press cookie dough evenly on bottom and 1 inch up sides of un-greased 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.

Original Nestle Toll House Chocolate Chip Bar Pan Cookies

jeepdad

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
1 (12 ounce) package NESTLE TOLL HOUSE Semi-Sweet Chocolate Morsels



PREHEAT the oven to 375 degrees F (190 degrees C). Grease a 10x15 inch jelly roll pan.

COMBINE flour, baking soda and salt in small bowl and set aside. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Hand stir in morsels and nuts. Spread into greased 15 x 10-inch jelly-roll pan.

BAKE for 20 to 25 minutes in the preheated oven, or until golden brown. Cool in pan on a wire rack, then cut into bars.

Peach, Blackberry and Almond Crisp

dmb90260

Note: Use Grade-B maple syrup if possible for richer flavor. This recipe calls for a 4-quart (10-inch) camp-style Dutch oven. The finished crisp is great served with a drizzle of heavy cream.

2 1/2 pounds ripe peaches, peeled and quartered
2 pints blackberries
1/4 cup plus 2 tablespoons maple syrup, divided
3/4 teaspoon almond extract, or 1 tablespoon almond liqueur
Zest of 1 orange
1/2 cup flour
3/4 cup oats
2/3 cup almond meal or finely ground almonds
1/4 teaspoon nutmeg
1/2 teaspoon cinnamon
3/4 teaspoon salt
6 tablespoons softened butter

Prepare the coals without starter fluid in a chimney starter: For a 4-quart (10-inch) Dutch oven, you will need 27 coals hot enough to have formed a thin coating of white ash over the surface of each coal.

Combine the peaches and blackberries in the Dutch oven, and toss with 2 tablespoons maple syrup, the almond extract and orange zest.

Separately, combine the flour, oats, almond meal, nutmeg, cinnamon and salt. Stir in the softened butter, then the remaining maple syrup, until you have a crumbly mixture. Sprinkle the crumble over the fruit, then cover with the lid.

Place the oven over nine of the hot coals (evenly spaced), and evenly space 18 coals over the lid. Cook until the crumble topping is a rich golden color and the fruit is soft, 15 to 20 minutes. Serve immediately.

Peach Clafoutis

greespeedoman

A clafouti is a custard-like baked French dessert that is typically made by baking fresh fruit and a batter, similar to pancake batter, in a baking dish.

This recipe will fit a 10" DO.

Shortening or butter
1 pint of canned peaches
1/4 C flour (for Gluten free substitute Bette Hagman's flour recipes)
1/2 C sugar
More sugar for dusting the DO
1/4 tsp of salt
3 eggs
1 C half & half



Combine all of the dry ingredients (flour, salt, and 1/2 C Sugar) in a small bowl and mix thoroughly. While whisking the flour, add the three eggs. Whisk until smooth. Slowly pour in the half & half, whisking the whole time.

Cut the peaches into bite sized chunks. Stir in the peaches.

Grease the inside of your dutch oven with butter or shortening.

Dust the inside of the Dutch Oven with extra sugar.

Pour the batter into the dutch oven.

Bake at 375 degrees (F) for 30 minutes.

The Clafoutis will puff up quite a lot. You will need to check your temperatures to make sure the sugar coating the inside of the pan doesn't burn. If this dish is made correctly, the sugar will melt and make a nice gooey layer on the outside of the Clafoutis. This dish is usually served hot and puffed up. However, as it cools, it will deflate. But it still tastes good.

Peanut Butter Crunchies

Guard Dog

1 cup sugar
1 cup corn syrup
1 1/2 cups Peanut Butter
6 cups corn flakes

In a large saucepan combine sugar and corn syrup, bring to boil, stirring constantly, and simmer for 2-3 minutes.

Remove from heat and add Peanut Butter; Mix thoroughly.

Place corn flakes in large bowl. Pour Peanut Butter mixture over corn flakes and mix well.

Drop by teaspoon onto waxed paper.

*Allow to cool before serving

Pecan Butter Balls

jeepdad

- 2 cups flour
- 1/4 cup sugar
- 1/2 tsp salt
- 1 cup soft butter
- 2 tsp vanilla
- 2 cups minced pecans

Mix everything except the pecans with your hands. Then add the minced pecans.

Shape in balls and bake at 325 for 25 minutes. Take out of the oven and roll in a bowl of granulated sugar.



Pecan Shortbread with Chocolate Pudding

jeepdad

Pecan Shortbread

- 3 ounces pecan, toasted
- 3 tablespoons granulated sugar
- 1/2 cup (1 stick) butter
- 1/2 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/2 teaspoon salt

Chocolate Pudding

- 1 cup heavy cream
- 1/4 cup granulated sugar
- 3 egg yolks
- 3 1/2 ounces dark chocolate, coarsely chopped
- 1 ounce milk chocolate, coarsely chopped
- 1 tablespoon butter
- 1/4 teaspoon vanilla extract
- Pinch of salt

- 1 pound cream cheese
- 1/2 cup plus 2 tablespoons confectioners sugar
- 2 cups heavy cream
- Chocolate shavings, for garnish



Place the pecans and sugar in a food processor and pulse together for 30 seconds.

In the bowl of an electric mixer, cream together the butter, vanilla, and the pecan sugar mixture, then stir in the flour and salt until just mixed. Chill the dough for 30 minutes.

Preheat the oven to 325° F.

Use your fingers to press the chilled dough into a 9-inch square baking dish. Prick the dough with a fork and bake 10 to 15 minutes, until lightly golden. Cool the cooked dough while preparing the remaining layers.

Heat the cream for the pudding in a heavy-bottomed saucepan over medium heat. Stir together the sugar and egg yolks in a mixing bowl. When the cream is hot (but not boiling), temper the cream into the yolks by slowly adding half of the cream while stirring vigorously, then stir the egg mixture back into the cream in the saucepan. Cook over medium-low heat for 5 to 7 minutes, until it is thick enough to coat the back of a spoon.

Place the dark and milk chocolate in a mixing bowl with the butter, vanilla, and salt. Pour the hot cream mixture over the chocolate and stir until the chocolate and the butter are melted. Spread the pudding in a shallow dish to cool and cover with a piece of plastic wrap placed directly over the surface so a skin does not form.

In a small mixing bowl or the bowl of an electric mixer, beat the cream cheese and ½ cup confectioners sugar together until smooth.

In the bowl of an electric mixer, or by hand, whip the cream into soft peaks, then add the remaining 2 tablespoons of sugar and whip a few minutes more, until stiff peaks form.

Spread the cream cheese over the cooled shortbread crust, top with the pudding, and then add the whipped cream. Refrigerate for at least 1 hour, or overnight. Garnish with additional chocolate shavings, if desired.

Pecan Tassies

Carolyn™

Makes 30

For the dough:

- 2 cups all-purpose flour
- 1/2 cup salted butter
- 1/4 cup brown sugar
- 1/4 cup milk
- 1 teaspoon vanilla
- 1/2 cup cream cheese
- 1/4 teaspoon cinnamon

For the filling:

- 1/2 cup chopped pecans
- 1 tablespoon butter, melted
- 1/4 sugar
- 1/3 cup golden syrup, or corn syrup
- 1/2 teaspoon vanilla
- 1 tablespoon flour
- 1 egg



Heat the oven to 350° F.

In the bowl of a food processor combine the flour, butter, sugar, milk, vanilla, cream cheese, and cinnamon. Pulse until the mixture forms a shaggy dough. Turn out onto a lightly floured surface and form into a ball.

In a medium bowl combine the butter, sugar, golden syrup, vanilla, flour, and egg until well mixed.

Divide the dough into 30 even pieces. Press the dough into the cups of a mini-muffin tin using your fingers, or a dough tamper. Divide the pecans amongst the cups and then top with the filling until it nearly reaches the top of the cup, about two teaspoons.

Bake for 20 to 25 minutes, or until puffed all over and golden brown.

Pfefferneusse (Peppernuts)

Tom Kurth

These German spice cookies are hard little rocks that you tuck into your cheek to absorb saliva before you can chew them.

This recipe comes from my paternal grandmother--Maria Magdalena (Lena) Weiss Kurth.

- 1 cup dark corn syrup
- 1/8 tsp cinnamon
- 1/8 tsp allspice
- 1/4 tsp baking powder
- 1/4 cup sugar
- 1 small pat butter
- 2 1/4 cups flour

Stir together. (I recommend using a heavy duty stand mixer as this makes a VERY stiff dough.) Form by teaspoonful into small, round balls.

Bake at 350° F for 10 minutes.

Pineapple Casserole

Cobbler Gobbler

8" Dutch oven.

- 1(20oz) can - Pineapple Tidbits
- 1/2 cup - Sugar
- 3 Tbs - Pineapple Juice
- 1 cup - Sharp Cheddar (shredded)
- 3 Tbs - All Purpose Flour
- 1/2 stick - Melted Butter
- 1 sleeve - Ritz Crackers (crushed)
- 1 Tbs - Butter

Pre-heat Dutch oven to 350. Melt 1Tbs butter in DO. 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° F for 20-25 minutes with 4 coals on bottom - 8 coals on top.

Pooch's Poached Pears

Guard Dog

- 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 and set aside to cool. Boil wine sauce to reduce by half. Pour sauce over poached pears and enjoy.

Pumpkin Cranberry Bars

Corona~Barb

- 1 box (18 ounce size) yellow cake mix
- 2 cups finely chopped pecans

1/2 cup butter, softened
3 tsp pumpkin pie spice, divided
1 can (16 ounce) cranberry or cran-raspberry sauce
1 Tbs orange juice
3 eggs
1 can (15 ounce size) pumpkin
1 can (14 ounce size) sweetened condensed milk
1 Tbs vanilla extract

Combine cake mix, nuts, butter and 1 teaspoon pumpkin pie spice until crumbly. Set aside 1 1/2 cups crumb mixture; press remaining crumb mixture into bottom of greased 12" dutch oven. Put cranberry sauce and orange juice in small saucepan and heat, stirring until smooth. Set aside and cool.

Beat eggs well; add pumpkin, condensed milk, vanilla, and remaining 2 tsp pumpkin pie spice, mixing well. Spread cranberry sauce over crust and pour pumpkin mixture over cranberry. Sprinkle top with reserved crumbs.

Bake 45 minutes until crumb topping is golden brown.

Pumpkin Delight

Guard Dog

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 at 350° F for 1 hour.

Raspberry Cheesecake Cookie Pizza

Corona~Barb

3/4 cup butter
3/4 cup sugar
1 egg yolk
1 tsp vanilla

1 1/2 cups flour
8 oz. cream cheese, softened
1 egg
1 Tbs sugar
1/3 cup seedless raspberry preserves
1/4 cup sliced almonds, toasted

Beat butter until light and fluffy. Add 3/4 cup sugar and beat until combined. Beat in egg yolk and vanilla until combined. Stir in flour, beating until well mixed. Spread dough in greased 12" dutch oven. Bake at 350F about 25 minutes until golden. Beat together cream cheese, 1 egg and the 1 tablespoon sugar until smooth. Spread over hot crust to within 1/2 inch of the edge. Drop preserves by spoonfuls over top. Draw a knife through the preserves to swirl. Sprinkle with almonds. Bake 5 to 10 minutes more until filling is set. Cool, then cut in wedges.

Raspberry-Kissed Chocolate-Almond Crostada

Corona~Barb

1 package (7 oz) almond paste
3 Tbs 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 Tbs seedless red raspberry jam
1 egg white
1/4 cup sliced almonds

Garnishes

1 Tbs 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, 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)

Self Saucing Chocolate Pudding

Derek Bullock

2 cup self-raising flour
4 tablespoons cocoa powder
1 cup brown sugar
2/3 cup butter, melted, cooled
2/3 cup milk
4 tabs Kahlua (Alcohol liqueur)
2 eggs, lightly beaten
Thick cream and berries, to serve

SAUCE

1 1/2 cup brown sugar



4 tablespoons cocoa powder, sifted
2 1/2 cups boiling water

Grease a 10 inch camp oven with butter. Sift flour and cocoa into a large bowl. Stir in sugar. Combine butter, milk, Kahlua and egg in another bowl and slowly add to flour mixture, whisking until well combined and smooth. Spoon mixture into your camp oven and smooth the top.

Sprinkle the combined sauce sugar and cocoa over pudding then slowly pour boiling water over the back of a large metal spoon to cover the pudding. Bake for 35 to 40 minutes at 350° F (180° C) or until pudding bounces back when pressed gently in center.

Snickers

jeepdad

2 tablespoons water
1/4 cup light corn syrup
2 tablespoons butter
1 teaspoon vanilla extract
2 tablespoons peanut butter
Dash of salt
3 cups powdered sugar (I back off and use a little over 2 cups)
35 unwrapped Kraft caramels
1 cup (or two 3.5 ounce packages) dry-roasted salted peanuts
Two 12-ounce bags milk chocolate chips



With the mixer on high speed, combine 1 tablespoon water, corn syrup, butter, vanilla, peanut butter, and salt until creamy. Slowly add the powdered sugar.

When the mixture has the consistency of dough, remove it from bowl with your hands and press it into a lightly greased 9 x 9 inch pan. Set in the fridge.

Melt the caramels in a small pan with two tablespoons water over low heat.

When the caramel mix is soft, mix in the nuts. Pour the mixture over the refrigerated nougat in the pan. Let this cool in the fridge.

When the refrigerated mixture is firm, melt the chocolate over low heat in a double broiler or in the microwave set on high for two minutes. Stir halfway through cooking time.

When the mixture in the pan has hardened, cut into 4x1 inch sections.

Dip each chunk into the melted chocolate removing any excess. Place the chunks on wax paper to cool at room temperature....could take several hours but the bars set best this way. You can speed up the process by putting the bars in the fridge for thirty minutes.

Makes about two dozen bars.

Spiced Peaches

stan41

2 (29 oz.) cans peach halves
1 1/3 cup apple cider vinegar
2 cinnamon sticks
1 teaspoon whole cloves
1 1/2 cups sugar

Drain peaches, reserving syrup. Combine peach syrup, sugar, vinegar, cinnamon sticks and cloves in a saucepan. Bring to a boil then lower heat and simmer 10 minutes. Pour hot syrup over peach halves, let cool. Chill thoroughly before serving. Store in refrigerator. Yield 2 quarts.

Spiced Raisin Bread Pudding

toby2win

Sugar free.

- 8 slices cinnamon raisin bread
- 4 eggs or 1 cup egg beaters
- 2 cups milk
- 1 tsp vanilla
- 2 tsp agave nectar
- 2 tsp Maltitol syrup or sugar free maple syrup
- 1/4 cup melted butter
- 1/2 cup raisins
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp ground clove
- 1 tsp ground ginger

Mix all ingredients except bread in a bowl.

Tear bread into 1 inch squares and drop in Dutch oven preheated to 325 degrees.

Pour egg mixture over bread.

Cook for 45-50 minutes.

Spotted Dick

Guard Dog

- 8 oz. flour
- 1 tsp. salt
- 3 oz. fresh breadcrumbs
- 3 oz. shredded suet (*optional)
- 4 oz. butter
- 2 oz. sugar
- 4 oz. raisins
- 6 Tbs. milk

In a mixing bowl, combine flour and salt together, then blend in butter. Add sugar, *suet, breadcrumbs, raisins, and milk. Mix well. Remove mixture and roll into a 'log' shape. Grease some aluminum foil and wrap loosely around 'log' to seal. Place foiled roll into a steamer and steam for 1 1/2 hours.

Allow to cool; cut into thick slices and serve Spotted Dick warm, dusted with powdered sugar.

[Note*** This is a traditional British dessert...I didn't name it.]

Springerle Cookies

dmb90260

Makes 60 cookies.

- 4 large eggs
- 3 cups flour
- 4 1/4 cups powdered sugar (1 pound)
- 1 tablespoon freshly grated lemon zest
- 1 teaspoon baking powder
- 1/2-1 teaspoon anise extract
- anise seed

In large mixer bowl, beat eggs at high speed until thick and lemon colored.

Continue beating while adding sugar slowly; add flour, baking powder, lemon peel and anise extract- beat together completely.

On a well-floured board, roll out some of the dough with a plain rolling pin to about 1/2" thickness; lightly flour Springerle rolling pin and roll it firmly across dough to impress patterns (try to keep dough about 1/2" thick).

Cut cookies apart between patterns.

Place cookies 1/2" apart on un-greased cookie sheets, and allow them to dry uncovered overnight (12 hours).

When ready to bake, preheat oven to 250-300° F and place cookies 1/2" apart on lightly greased cookie sheets. Bake 25-30 minutes until firm but still white.

Remove to wire racks to cool.

Store cookies in a tightly covered container with some anise seeds.

Flavor develops fully after about 2 weeks.

Properly stored they will keep for months.

Perfect coffee and maybe hot chocolate dunkers.

Sticky Date Puddings with Butterscotch Sauce

Derek Bullock

- 3/4 cups coarsely chopped dates
- 2/3 cups water
- 1 teaspoon bicarbonate soda
- 1 teaspoons cinnamon
- 40 grams butter
- 1/3 cup castor sugar
- 1 egg
- 3/4 cup self raising flour

Sauce

- 1/2 cup brown sugar
- 100 grams butter
- 3/4 cups cream

Combine dates and water in a small camp oven and bring to boil. Remove from heat and soda. Stir and allow settling and then stirring in cinnamon. Cream butter and sugar in a bowl then gradually add eggs one at a time. Stir through sifted flour until well combined then add in date mixture. Spoon mixture into a well greased six cup muffin pan, place the pan on a trivet

in a preheated camp oven and bake for 25 minutes.

To make sauce combine butter brown sugar and cream in small camp oven, stir over heat without boiling until sugar dissolves. Simmer until sauce thickens.

Sugar Cookies

Charlee Turner

- 1-cup butter, softened
- 3/4 cup sugar
- 1/2 tsp salt
- 2 eggs
- 2 tsp vanilla
- 3 cups all purpose flour

Mix butter and sugar until light and fluffy. Add salt, eggs, and vanilla, mix well. Add flour and stir until mixture is well combined. Press dough into mold.

Bake 15-18 minutes or until a golden brown at 350 degrees. Let cool 1 minute. Place cooling rack over mold and invert carefully. Remove mold and allow cookies to cool. Makes 2 pans of molded cookies.

Sugar Free Bread Pudding

toby2win

- 2 eggs
- 2 cups milk
- 4 tablespoons Maltitol
- 4 tablespoon Splenda
- 4 cups dry bread in cubes
- Nutmeg and cinnamon to taste
- 1/4 cup raisins
- 1/4 cup sliced almonds

Beat the eggs, add milk, Maltitol, Splenda, nutmeg and cinnamon; pour liquid over the bread in a 10 inch dutch oven, let stand until thoroughly soaked, add the raisins and almonds. Bake 20 minutes or until firm in a moderate oven, 350 degrees.

Sugar Free Cookies

MarcyOne

- 1 cup flour
- 1/2 tsp. baking soda
- 1 1/2 cups quick oatmeal
- 1/2 to 3/4 cup Sugar Twin
- 1 tsp. vanilla
- 1 cup raisins
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg
- 2 egg whites, slightly beaten
- 1/2 cup skim milk
- 1/3 cup oil
- 1/2 cup nuts

Sift dry ingredients all but oats. Add oats. Add rest of ingredients, mix. Drop by teaspoon on greased cookie sheets. Bake at 375 degrees for 12-15 minutes.

Swiss Cookies

Charlee Turner

14 tablespoons unsalted butter
1/2 cup confectioner's sugar
1 tsp vanilla extract
2 tsp lemon juice
2 1/2 cups flour

Preheat oven to 450 degrees. Beat butter until light then beat in the confectioner's sugar. Add vanilla and lemon juice. Mix in the flour until the dough is smooth and stiff. You will have to do this with your hands. Press into mold.

Bake at 425 degree oven for approximately 8-10 minutes or until golden brown. Makes 2 pans of molded cookies.

Tapioca Parfait Topped with a Strawberry and Fennel Compote

foodie

This is the perfect desert for relaxing after a long day of exploring. The dessert can be quickly assembled on the trail by performing much of the prep-work at home. The tapioca can be made prior to the trip and stored in a reusable plastic container, ready for use.

1/2 cup small pearl tapioca
3 cups whole milk
1/4 teaspoon salt
2 eggs
1/2 cup of sugar
1/2 teaspoon of vanilla
1 teaspoon fennel seeds
1 quart strawberries, trimmed
1/2 lemon
3 Tbsp sugar



Cooking Instructions - Tapioca

Combine tapioca, milk, and salt in 1 1/2 quart pan on medium high heat. Stir until boiling. Simmer 5 minutes, uncovered at the lowest possible heat, adding sugar gradually.

Beat eggs in a separate bowl. Mix in some of the hot tapioca very slowly to equalize the temperature of the two mixtures (to avoid curdling).

Return eggs to pan with tapioca. Slowly bring mixture barely to a boil, stirring constantly. Reduce heat and stir several minutes at a low simmer, stirring constantly until you get a nice thick pudding consistency. Cool 15 minutes. Add vanilla. Serve either warm or chilled.

Pre-Trip Preparation

Coarsely grind the fennel seeds using a mortar and pestle. Place, with the sugar, in a small reusable plastic container.

Cut the strawberries into 1/4" pieces and place in an appropriately sized plastic zipper-bag.

Assembly Instructions

Combine the lemon juice, sugar, and fennel seed with the strawberries in the zipper-bag. Mix, crushing the strawberries with your fingers, until fully incorporated. Spoon the strawberry mixture into the bottom of 1/4 of a clear plastic wineglass, tapping to help settle. Next, spoon tapioca into the wineglass until approximately 3/4 full. Continue filling the remaining space with the strawberry mixture.

Toffee Top Cheesecake Bars

Corona~Barb

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

Combine flour, powdered sugar, cocoa and baking soda in a medium bowl; cut in butter until mixture is crumbly. Press into bottom of un-greased 12" dutch oven; bake at 350 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.

Triple Berry Almond Crumble

BigCAT

10" deep Dutch oven.

Filling:

- 6 oz pkg of fresh raspberries
- 18 oz pkg of blackberries
- 2 cups of blueberries
- 1/4 cup sugar (keeping it on the tart side in honor of the raspberries.)
- 1 Tbs (slightly rounded) tapioca powder (flour?) (you can probably substitute cornstarch)

Crumble Topping:

- 1-3/4 cups AP flour
- 1/3 cup brown sugar
- 1/3 cup sugar
- 1 tsp cinnamon
- 1/2 tsp ginger
- 1/2 cup butter, melted
- 1/2 cup almonds, finely chopped



Mix berries of any proportion to have 8 cups. Mix with sugar and tapioca and set aside.

Mix the topping dry ingredients together. Stir in the melted butter, making coarse crumbles.

Oil your Dutch oven, pour the filling in and gently spread to even out. Pour topping over the filling, gently spreading to even it out. Bake at moderate heat (350° F) 45-60 minutes until the filling is bubbling and the topping is browned to your liking. Let it cool because it WILL be HOT! Enjoy!!

White Chocolate Candy Cane Cookies

Paul

Makes around 50 cookies.

- 8 ounces white chocolate chips (made with cocoa butter)
- 1/2 cup butter, softened
- 1 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 teaspoon vanilla
- 2 3/4 cups all-purpose flour
- 2/3 cup finely crushed peppermint candy cane (works out to about one box of 8 large candy canes)



Preheat oven to 375°F Line cookie sheet with parchment paper; set aside. In a small saucepan or double boiler, heat and stir half of the white chocolate chips (4 ounces) over low heat until melted (careful not to burn). Set saucepan aside to cool chocolate slightly.

In a large mixing bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking powder, and salt. Beat until combined, scraping bowl occasionally.

Beat in eggs and vanilla and melted white chocolate. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour.

Stir in the remaining (4 ounces) white chocolate chips and crushed candy canes. I put the candy canes in two heavy plastic freezer bags and surrounded that with a tea towel, then proceeded to smash the heck out them with a meat hammer. Them candy canes are tough!

Drop dough by rounded teaspoons 2 inches apart onto prepared cookie sheet. Bake in preheated oven for 8 to 10 minutes or until cookies are lightly browned around edges. Transfer cookies to a wire rack and let cool.

Beverages

Cold Drinks

Death From the Kettle

Thruwurkin

6 tsp Instant Coffee
2 tsp Malt Powder
3 tsp Cocoa Powder
1 Tbsp Chocolate Ice Cream
Milk

Put the Powders in the bottom of a tall glass.

Add a little boiling water, just enough to turn the powders into a thick paste.

Fill the rest of the glass with Milk, then mix in the Ice Cream.

Serves 1.

Mexican Style Bloody Mary Mix

Thruwurkin

1 64oz can of Campbell's Tomato Juice
2 7 3/4oz cans of El Patio Mexican style Tomato Sauce
1/2 tsp Tabasco Classic Red Hot Sauce
Juice of 1/2 small Lime (Mexican lime)
Good shake Celery Salt and Black Pepper

Shake it all up, then make a Bloody Mary, or drink a glass straight without liquor in it as a morning tonic, or quick pick me up during the day.

Hot Drinks

Andean Hot Chocolate

ncdodave

- 4 c. whole milk
- 1/2 cup honey
- 16 tea bags, black tea
- 4 oz. dark chocolate, broken up in a coffee mill or food processor (sub. Chocolate chips)

This recipe came from a fellow beekeeper who went to the Andes for several months. The natives there use Yak milk, we use cows milk. This is a very energizing version of hot cocoa.

In a 10" Dutch oven, scald the milk with the tea bags. Steep the tea for about 4 or 5 minutes. Remove the tea bags and squeeze the liquid out of the bags. Stir in the honey until dissolved. Stir in the chocolate until melted and well blended. Serve hot, stirring consistently while filling cups.

Cinnamon-Spiced Coffee

Thruwurkin

You'll find this mix reminiscent of the costly name brands -- and it is so simple to make!

- 1/4 cup Instant Coffee Granules
- 1/4 cup plus 3 Tbsp Sugar
- 1/2 cup plus 1 Tbsp Nondairy Creamer
- 1/8 tsp Cinnamon

Grind the Instant Coffee into powder using a coffee grinder.

Mix Coffee, Sugar, Creamer and Cinnamon in a small bowl.

Store in a sealed container.

To make coffee, measure 2 tablespoons powdered mix into a coffee cup. Add 8 ounces (1 cup) boiling water and stir.

Makes 9 servings.

Hot Orange Almond Punch

Kendall

- 3 quarts of water
- 2 cups of sugar
- 1 16 oz. can of frozen orange juice concentrate
- 3 Tbsp lemon juice
- 1 tsp vanilla
- 1 tsp almond extract

In a large saucepan or pot heat the water and sugar to a boil until sugar is dissolved. Add everything else, heat through once more and serve. It's actually good cold too.

Hot Russian Tea

up&atom

- 1 cup instant tea powder (unsweetened)
- 2 cups Tang, or any orange flavored drink mix (unsweetened)
- 2 cups sugar, (we prefer Splenda or Equal equivalent)
- 2 tsp. ground cinnamon
- 1/2 tsp. ground cloves

In a large bowl, combine instant tea powder, orange drink mix, sugar/sweetener, cinnamon and cloves and mix thoroughly with a wire whisk. Store in a sealed jar in a cool place.

To use, combine 3 to 4 tablespoons of the mix with 1 cup boiling or cold water.

Adjust amount used to taste.

Hot Witches' Brew

hvac1877

- 2 qt apple cider
- 1 3/4 cup lemon-lime soda
- 2 cups OJ
- 1 tsp cinnamon
- 1/2 tsp allspice
- 1/4 tsp nutmeg
- 1/4 tsp ground cloves
- 1/4 cup brown sugar

Combine cider, soda, OJ, spices and brown sugar in a large pot over medium heat. Simmer, stirring often, until heated through; Ladle into cups.

Makes 24 cups.

Mexican Coffee

Dutch Oven Cook

- Hot coffee
- 1 shot of Kahlua
- 1 shot of Tequila
- optional: cream and sugar

Alcoholic Drinks

Amaretto

Thruwurkin

- 1 Lemon
- 3 cups Granulated Sugar
- 2 cups Water
- 3 cups Vodka
- 3 Tbsp Brandy
- 2 Tbsp Almond Extract
- 2 tsp Vanilla Extract
- 1 tsp Chocolate Extract

Peel Lemon, leaving inner white skin on fruit; reserve Lemon for another use.

Cut Lemon rind into 2" x 1/4" strips.

Combine Lemon rind strips, Sugar and Water in medium saucepan; bring to a boil; cover, reduce heat, and simmer 30 minutes.

Remove from heat; remove and discard Lemon rind strips.

Cover and chill thoroughly.

Add Vodka and remaining ingredients to chilled mixture; stir well.

Store in an airtight container at room temperature at least 1 week before serving.

Use in any recipe calling for Amaretto.

Yields 6 cups.

Blue Monday Margarita

jeepdad

- 6 oz Triple Sec
- 6 oz Tequila
- 6 oz Beer (Mrs Jeepdad likes it better without the beer)
- 6 oz Limeade

Add Ice to blender. Add Blue Curacao to color.



Cafe L'Orange

Guard Dog

- 8 oz. strong coffee
- 1 1/2 oz. Grand Marnier liqueur
- Whipped Cream
- orange peel
- nutmeg

In bottom of 8 oz. mug, pour 1 1/2 oz. Grand Marnier liqueur and add strong, hot coffee. Top with Whipped Cream, garnish with nutmeg and orange zest.

Chocolate Pierre

Guard Dog

- 1 quart milk
- 8 Tbs Ghirardelli chocolate (powdered)
- 4 oz. Grand Marnier liqueur
- 2 oz. Creme de Cacao
- Whipped cream
- nutmeg
- orange peel

Heat milk; do not boil.

Prepare in 8 oz. mugs - 2 Tbs Ghirardelli chocolate, 1 oz. Grand Marnier, 1/2 oz. Creme de Cacao. Add hot milk and stir. Top with Whipped Cream, garnish with nutmeg and orange peel.

Serves 4.

Cucumber and Chili Margarita

jeepdad

- 1 1/2 ounces tequila
- 1 1/2 ounces Cointreau
- 1/4 cup fresh lime juice
- 8 thin slices of cucumber
- cayenne pepper
- 1 lime wedge
- kosher salt
- ice

In a shaker, mix together the tequila, Cointreau, lime juice, cucumber, and cayenne pepper. Shake or stir.

Rub the rim of a glass with a lime wedge, then dip the edge in a dish of kosher salt. Fill the glass with ice and top with the mixed margarita.

Jalapeño Margaritas

jeepdad

- 1 jalapeño, poked with a knife
- 1 1/3 cups tequila
- 1 cup orange liqueur
- 1 cup fresh lime juice (10 limes)
- 3 tablespoons superfine sugar
- Kosher salt and ice

In a jar, steep the jalapeño and tequila; keep at room temperature for 3 days.

Strain the tequila into a large pitcher and discard the jalapeño. Stir in the orange liqueur, lime juice and sugar.

Pour the salt and a small amount of the margarita onto 2 rimmed plates. Dip the rims of 6 glasses into the margarita, then into the salt. Fill each glass with ice, pour in the margarita and serve.

Mocha Margarita

jeepdad

- 1 cup chocolate ice cream, softened
- 1/3 cup prepared espresso
- 1/4 cup blanco (white) tequila (such as Sauza Blanco)

Combine all ingredients in a cocktail shaker, add ice, and shake until well chilled and ice cream is smooth and pour able. Serve in a chilled martini or margarita glass.

Ted Reader's Killer Sangria

Paul

- 1 lemon
- 1 lime
- 1 orange

- 24 oz Port
- 8 oz Grand Marnier
- 8 oz Brandy
- 16 oz soda water

Slice fruit into 1/4" wheels and place in large pitcher or punch bowl.

Add port, Grand Marnier and brandy - stir and refrigerate until ready to serve.

To serve, fill 6 highball glasses 2/3's with ice - pour enough sangria over ice so it also fills 2/3's of each glass.

Finish with some soda water and garnish with sangria-soaked slices of lemon, lime and orange.

Vodka Slushie

jeepdad

- 7 Cups Water
- 1 Cup Sugar
- 12 oz can OJ Frozen
- 12 oz can Lemonade Frozen
- 2 Cups Vodka

On the stove top melt the sugar in the water. Cut stove off add remaining ingredients. Put in container and freeze 24 Hours. Serve. If drink is too thick dilute with a little 7Up or Sprite, Sprite Zero.



Cold Treats

Ice Cream

Avocado Ice Cream

Guard Dog

- 8 oz. heavy cream
- 1 Tbs. fresh lemon juice
- 1/2 cup sugar
- 8 oz. milk
- 2-3 ripe avocados

Peel, seed and mash avocados, add milk and whisk into a puree.

Pour puree into mixing bowl, add sugar, lemon juice, and cream. Beat until creamy. Transfer mixture into ice cream maker and freeze according to directions.

Baggie Ice Cream #1

Thruwurkin

- 2 Tbsp Sugar
- 1 cup Half & Half
- 1/2 tsp Vanilla Extract
- 3/4 cup Salt (the bigger the granules, the better. Kosher or rock salt works best)
- Ice Cubes (enough to fill a gallon-size bag about half full)
- 1 pint Ziplock Bag
- 1 gallon Ziplock Bag

Combine the Sugar, Half & Half, and Vanilla extract in the pint Bag and seal it tightly.

Place the Salt and Ice in the gallon Bag. Place the sealed smaller Bag inside as well. Seal the larger Bag.

Shake the Bags until the mixture hardens (about 5 minutes). Feel the small bag to determine when it's done.

Take the smaller bag out of the larger one, add mix-ins (cookies, candies, fruit, etc.), and eat the ice cream right out of the bag.

Serves 1.

Baggie Ice Cream #2

Thruwurkin

- 1 cup Half & Half
- 1/4 cup Sugar
- 1/2 tsp Vanilla

Put ingredients in a small ziplock freezer bag. Seal well and place in larger ziplock bag containing 3/4 cup Rock Salt and Ice.

Seal well and wrap in 5 layers of newspaper. Tape well.

Put on Rock 'n' Roll music, about three songs will do it, and shake bags around or toss back and forth.

Open and serve.

One bag serves 2.

Ball Toss Ice Cream

Thruwurkin

1 cup Whole Milk
1 cup Heavy Cream
1/3 cup Sugar
2 1qt Ziploc Bags
2 1gal Ziploc Bags
3/4 cup Rock Salt
Ice, cubed not crushed
Newspaper
Duct Tape

In a 1 quart Ziploc, combine Milk, Cream and Sugar. Squeeze as much air out of the bag as you can. Close the bag and place inside another 1 quart Ziploc. (Double bagged for strength)

Set the Ice Cream mixture in a 1 gallon Ziploc bag. Fill the area between with Ice and Rock Salt alternately. Seal the bag. Put this bag inside a second 1 gallon bag.

Open up sections of newspaper as if you were reading the center page. Stack the newspaper on top of each other until you have a half inch high stack. Place the Ice Cream package in the corner of the paper. Lift the corner and roll the whole package again until you have covered the entire package with newspaper. Repeat until all newspaper is used. Tape the newspaper shut with duct tape.

Secure the ball on all sides so that it will retain its shape when tossed. Each pair of kids or adults can toss the "Ice Cream" ball back and forth for 15 to 20 minutes.

Makes about 2 cups.

Banana Buzz

Guard Dog

1 pint cream
1/3 cup sugar
1 tsp. vanilla
1/2 banana (peeled & chopped)
1/2 oz. Galiano liqueur

Combine all ingredients until well blended. Pour into ice cream maker and freeze according to directions.

Banana-Coconut Ice Cream

Thruwurkin

2 cups Sweetened Flaked Coconut
1 cup Sugar
6 Egg Yolks

4 cups Milk
2 cups Half & Half
1 15oz can Cream of Coconut
2 tsp Vanilla Extract
3 Bananas, very ripe, mashed
Garnish: toasted Sweetened Flaked Coconut

Bake Coconut in a shallow pan at 350° F, stirring occasionally, 10 minutes or until toasted.

Whisk together Sugar, Egg Yolks, and Milk in a heavy saucepan over medium heat. Cook, whisking constantly, 20 minutes or until mixture thickens and will coat a spoon; do not boil.

Remove from heat; whisk in toasted Coconut, Half & Half, Cream of Coconut, and Vanilla. Fold in Banana.

Cover and chill 3 hours.

Pour mixture into freezer container of a 1-gallon hand-turned or electric ice-cream freezer.

Freeze according to manufacturer's instructions.

Pack freezer with additional ice and rock salt, and let stand 1 hour before serving.

Garnish, if desired.

Yield: 2 1/2 quarts

Author: Southern Living, July 2002

Chocolate Covered Banana

Guard Dog

1 pint cream
1/3 cup sugar
1 tsp. vanilla
3 Tbs. chocolate syrup
1/2 banana (peeled and chopped)
2 Tbs. finely chopped peanuts

Combine cream, sugar, vanilla and chocolate syrup. Mix well, until sugar dissolves. Add banana and peanuts, then pour into ice cream maker. Freeze as directed.

Chocolate Mocha Ice Cream

Guard Dog

1 Pint cream
1/3 cup sugar
1 tsp. vanilla
1/4 cup chocolate syrup
1/2 oz. Kahlua coffee liqueur

Combine all ingredients and mix well, until sugar is dissolved. Pour into ice cream maker and freeze as directed.

Coffee Ice Cream

toby2win

- 1 pint of strong black coffee
- 1/2 cupful of sugar
- 1/2 pint can of condensed milk
- 1 teaspoonful of vanilla

Add the sugar to the hot coffee, and stir until it is dissolved; add the milk, using water enough to rinse out the cans; add the vanilla. When the mixture is cold, freeze, turning it rapidly toward the end of the freezing.

This will serve four persons.

Green Tea Ice Cream

Guard Dog

- 1/3 cup water
- 1/3 cup sugar
- 2 tsp. Green Tea (powdered)
- 8 oz. light cream
- 8 oz. heavy cream

Combine water and sugar in small saucepan over low heat, stirring until sugar melts. Simmer syrup for 5 minutes. In a separate bowl, mix 1 tbs syrup with Green Tea powder. Add Green Tea mixture to syrup in saucepan, stir until evenly mixed. Add light and heavy cream. Pour entire contents into ice cream maker and freeze as directed.

Guinness Stout Ice Cream

Guard Dog

- 1/2 cup water
- 2 Tbs. cornstarch
- 1/2 cup sweetened condensed milk
- 3/4 cup evaporated milk
- 1/4 tsp. salt
- 1/2 cup sugar
- 1/2 cup Guinness Stout

In a saucepan whisk together water and cornstarch, simmer over moderate heat and whisk for 2 minutes. Add the milks, salt, and sugar. Stir an additional 2 minutes, until sugar is dissolved. Remove from heat and allow to cool completely. Stir Guinness Stout into mixture and pour into ice cream maker. Freeze as directed.

Homemade Ice Cream in a Coffee Can

Wishbone

- 1 cup milk
- 1 cup whipping cream
- 1/2 cup sugar
- 1/2 teaspoon vanilla
- Ice cream salt (rock salt) 1 large 3 pound coffee can with plastic lid

1 small 1 pound coffee can with plastic lid
Some ice

Freeze both cans overnight.

Mix the milk, cream and sugar together in small coffee can. Put lid on and place it in larger coffee can (I usually duck tape lid on).

Pack ice into larger can around smaller can and sprinkle with salt so that it makes your coffee can ice cream maker really cold.

Put lid on large coffee can and start rolling (I tape it shut too) It takes a while so be patient. Replace ice when it starts to melt. Add more salt too.

Roll till contents are thick - 20 to 30 minutes.

You can add some of you favorite things to flavor your Ice Cream Chocolate, Strawberries, Pineapple, Etc.

Honeydew Melon Ice Cream

Guard Dog

1 pint heavy cream
1/3 cup sugar
1 tsp. vanilla
1/4 lemon (squeezed)
1/2 oz. Midori melon liqueur

Combine cream, sugar, vanilla, lemon juice and Midori liqueur. Mix well until sugar is dissolved. Pour into ice cream maker and freeze as directed.

McMullen's Irish Delight

Guard Dog

1 cup heavy cream
1/3 cup sugar
1/2 tsp. vanilla
1 oz. espresso
1/2 oz. Baileys Irish Cream

Combine all ingredients until well blended. Pour into ice cream maker and freeze according to directions.

(No Peanut) Butter Pecan

Guard Dog

1 pint cream
1/3 cup sugar
1 tsp. vanilla
1/3 cup pecans (chopped)
1 Tbsp butter

Blend butter (softened) with 2 Tbsp of the cream and 2 Tbsp of the sugar.

Mix together cream, sugar and vanilla. Pour into ice cream maker. Add Butter Pecan flavoring and chopped pecans. Freeze as directed.

Oven Baked Ice Cream Bowls

Guard Dog

Small bowls to use as formation molds

3/4 cup sugar
1 large egg
2 Tbs. butter (softened)
1 tsp. vanilla
1/4 cup milk
1/2 cup All Purpose flour

Preheat oven to 300 degrees.

In a mixing bowl, beat the sugar into the egg until thickened. Whisk in butter, vanilla and milk. Gently stir in flour. Drop a heaping tablespoon of batter onto a non stick cookie sheet and spread into circle approx. 6" in diameter. Place into preheated oven.

Bake for 15 minutes, or until lightly browned. Remove 'cookie' with a flexible spatula and place directly over inverted bowl - the 'cookies' will fall around sides of mold and harden as they cool.

Repeat the process until prepared batter is depleted.

Peanut Butter Ice Cream

Guard Dog

1 cup heavy cream
1/2 cup sugar
1/2 tsp. vanilla
1 pinch salt
1/4 cup peanut butter

Combine all ingredients, stir until sugar dissolves; Pour into ice cream maker and freeze according to directions.

Pistachio Ice Cream

toby2win

1 quart of cream
1/2 pound of sugar
1/2 pound of shelled pistachio nuts
1 teaspoonful of almond extract
10 drops of green coloring

Blanch and pound or grate the nuts. Put half the cream and all the sugar in a double boiler. Stir until the sugar is dissolved and stand aside to cool. When cold, add the nuts, the flavoring and the remaining cream, then mix. Add the coloring, and turn into the freezer to freeze.

If green coloring matter is not at hand, a little spinach or parsley may be chopped and rubbed with a small quantity of alcohol. This quantity will serve six persons.

Pluot Ice Cream

toby2win

- 12 ripe pluots
- 1/2 pint of water
- 4 pluot kernels
- 2 half pint cans of unsweetened condensed milk
- 1/2 pound of sugar

Put the sugar, water and peach kernels over the fire; stir until the sugar is dissolved, and boil three minutes. Pare the pluots and press them through a colander, add to them the strained syrup. When cold, turn the mixture into the freezer and turn the crank slowly until partly frozen; add the milk, and continue the freezing.

Raspberry Ice Cream

toby2win

- 1 quart of cream
- 1 quart of raspberries
- 12 ounces of sugar
- Juice of one lemon

Mash the raspberries; add half the sugar and the lemon juice. Put the remaining sugar and half the cream in a double boiler; stir until the sugar is dissolved, and stand aside to cool; when cold, add the remaining cream, turn the mixture into the freezer, and stir until partly frozen. Remove the lid and add the mashed raspberries, and stir again for five or ten minutes until the mixture is sufficiently hard to repack.

This will serve eight or ten persons.

Spumoni Dutch oven Ice Cream

ncdodave

- 1 package pistachio instant pudding (3.4 oz.)
- 1 package chocolate instant pudding (3.4 oz.)
- 1 package vanilla instant pudding (3.4 oz.)

For each package of pudding:

- 2 c. milk
- 1/2 c. sugar
- 1 egg
- 1/2 tsp. lemon juice
- 1 can evaporated milk (12 oz.)
- 1 c. heavy whipping cream

For pistachio flavor:

- 1/2 c. pistachio nuts, shelled and chopped
- For strawberry flavor 1/2 cup strawberry flavored Nestle's Quick or similar
- 1/8 tsp red food coloring
- 1/2 c. dehydrated cherries

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

Pack the Dutch ovens in ice layered with rock salt within 1/2" from the top of the oven.

For each flavor, mix pudding and milk. In a separate bowl, mix sugar and egg, add to pudding mixture. Pour mixture into a dry Dutch oven, add whipping cream and evaporated milk; stir. Cover with lid.

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

Serves 24 to 30.

Strawberry Ice Cream

toby2win

- 1 quart of cream
- 1 quart of strawberries
- 12 ounces of sugar
- Juice of one lemon

Mash the strawberries; add half the sugar and the lemon juice. Put the remaining sugar and half the cream in a double boiler; stir until the sugar is dissolved, and stand aside to cool; when cold, add the remaining cream, turn the mixture into the freezer, and stir until partly frozen. Remove the lid and add the mashed strawberries, and stir again for five or ten minutes until the mixture is sufficiently hard to repack.

This will serve eight or ten persons.

Strawberry Ice Cream 2

NEIL AND RAMONA

- 1 cup 2% milk
- 1 cup Half & Half
- 2 cups heavy whipping cream
- 1 1/2 cups sugar
- 3 cups strawberries

Cut strawberries. Add 1/2 cup sugar and let stand for 2 hours.

Mash up 1/2 of the strawberries. Add milk, half & half and sugar. Stir until sugar is dissolved, then add the rest of the strawberries and the cream. Freeze with your ice cream freezer.

Tutti Frutti Ice Cream

Guard Dog

- 1 pint cream
- 1/3 cup sugar
- 1 tsp. vanilla
- 1 Tbs. maraschino cherries -red- (finely chopped)
- 1 Tbs. maraschino cherries -green- (finely chopped)
- 1 1/2 Tbs. pineapple (finely chopped)
- 1/2 oz. Galiano liqueur

Combine cream, sugar, vanilla and Galiano liqueur. Mix well. Add chopped fruit. Pour into ice cream maker. Freeze according to directions.

White Chocolate Avalanche

Guard Dog

- 1 Quart cream
- 2/3 cup sugar
- 1 Tbs. vanilla
- 1/2 cup chocolate syrup
- 2 Nestles CRUNCH (White) candy bars, chopped

Combine cream, sugar, vanilla and chocolate syrup. Mix well, until sugar is dissolved. Add 1/2 of chopped candy bar and pour into ice cream maker. Begin to freeze. Wait until ice cream mixture begins to slightly thicken, add remaining chopped candy and stir. Finish freezing process according to directions.

Sorbet/Sherbet

7UP Lemon Sorbet

Guard Dog

- 8 oz. 7UP
- 3/4 cup sugar
- 1 cup lemon juice (fresh squeezed)
- 5 Tbs. lemon zest

In a saucepan, heat 7UP and sugar. Bring to boil, then lower heat and simmer 2 minutes. Allow to cool. Add lemon juice and zest to sugar syrup. Refrigerate to chill. Pour mixture into ice cream maker and freeze as directed.

Cranberry Sherbet

Thruwurkin

- 1 lb Cranberries (4 cups)
- 2 1/2 cups Water
- 2 cups Sugar
- Juice of 2 Lemons
- 1 tsp Knox Plain Gelatin, dissolved in 1/2 cup cold Water

Boil Cranberries in the Water until the popping stops. Run the entire hot mixture (water and berries) through a sieve. Add Sugar and heat until dissolved. Cool to room temperature.

Stir in strained Lemon Juice and Gelatin/Water mix. Pour into container to freeze.

This has been tried in both a stirring ice cream maker and "still-frozen". The "still-frozen" is far superior for texture/appearance.