

# Dutch Oven Cooking for Beginners and Beyond

This is a collection of Dutch oven cooking information and recipes that has been accumulated over several years. Much of this information is based on personal experiences.

When I first started Dutch oven cooking, I burned the first couple of tries beyond recognition. That was before I was told by a friend that temperature control was one of the keys to successful cooking. Since then, it has happened from time to time, but never to the degree of the first couple of times.

Dutch oven cooking has been a great deal of fun, good eating and a great source of conversation with family, friends and scouts.

There are only a couple of things to remember about Dutch oven cooking. The first thing to remember is to have fun with this form of cooking. The second thing to remember about Dutch oven cooking is to not rush the cooking process, because heat control is the key to successful cooking. Lastly, nearly any recipe that would normally be done on a stove top or in a conventional oven can be done or adapted to be done in a Dutch oven. The possibilities are limitless; brownies, cobblers, crisps, potatoes, roasted chicken, pork chops, prime rib, stews, chilies, quiches, breads, biscuits and roasts are just the start.

The information that is gathered here is just a guideline, as there are many factors that can effect the cooking times and temperatures.

This cookbook is dedicated to my friends and family who have endured my trials and tribulations as well as the good and the bad attempts with Dutch oven cooking. As well as to Troop 160 that allowed me to pass on this timeless cooking style.

This cookbook is not meant to be the final word in Dutch oven cooking. Rather it is meant to give some basic advice and encouragement to begin creating memorable experiences and meals with Dutch oven cooking. **Have fun.**

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## Selecting a Dutch Oven

Dutch ovens come in a large variety of sizes and shapes. When selecting your Dutch oven, there are just a couple of things that you will need to keep in mind.

- Who do you typically cook for?
  - How many people?
  - How much do they normally eat?
- Where will you typically cook?
  - Camping
  - Backyard
  - Stove / Oven
  - Fireplace
- What do you think that you will typically cook?

The most versatile Dutch ovens are probably the 10" and 12" sizes. You can easily cook any recipe for an average sized family in either of those sizes.

### Sizing your oven:

The first thing you need to decide on is oven size. Sizes are either specified by diameter or by capacity. For example, a 10" oven, 10" is the approximate diameter at the bottom of the oven and it has about a 4 quart capacity.

The chart below is a guideline in determining what size oven is needed for a one pot meal or a side dish.

| Oven Size | Oven Capacity | Main Dish | Side Dish |
|-----------|---------------|-----------|-----------|
| 8"        | 2 quarts      | 2-6       | 8-10      |
| 10"       | 4 quarts      | 4-12      | 16-20     |
| 12"       | 6 quarts      | 6-18      | 24-30     |
| 12" deep  | 8 quarts      | 8-24      | 32-40     |
| 14"       | 8 quarts      | 8-24      | 32-40     |
| 14" deep  | 12 quarts     | 16-30     | 48-60     |

## **What to look for:**

When buying a cast iron Dutch oven, whether new or used, look carefully at these important areas:

- **Legs:** Does the oven you are looking at have three good legs? Only buy a Dutch oven with legs, also called a camp oven. Some are manufactured with flat bottoms and are far more difficult to use while camping and are best suited for use in an inside kitchen. The legs should be long enough to provide clearance to the briquettes and lid handle that will be under the oven.
- **Fit:** Does the lid fit well? The lid should lie flush with the lip of the oven all the way around, with no significant gaps. A good seal also helps with successful cooking.
- **Lip:** Does the lid have a lip? The lid should have a lip all around the outer edge to keep the ash from the charcoal from making its way into your food.
- **Consistency:** Does the thickness of the walls appear to be consistent. There will be some inconsistencies. However, any area that is substantially thicker or thinner (more than 15%) than the surrounding areas will produce hot or cold spots during cooking and cooling. This variation in thickness will also make the oven much more likely to crack or warp. Pay special attention to the bottom and the lid.
- **Handle:** Does the lid have a handle? A securely attached loop handle will make lifting and rotating the lid much easier.
- **Bail:** Does the Dutch oven have a wire bail handle attached to the oven itself. It should be easily movable and strong enough to use for carrying or hanging a heavy pot full of stew without difficulty.
- **Finish:** Does the Dutch oven have heavy pitting? Look for an oven with very little pitting. Heavy pitting will make it difficult for the seasoning to adhere.
- Lodge is just one of several manufacturers that have a consistent quality across their product line.

If these areas pass inspection, you've got a good Dutch oven. Take it home and start having fun.

## Preparing to Use and Care of Your Dutch Oven

### Seasoning your oven:

Once you have a Dutch oven, it must be cured or seasoned (some new ovens are now available pre-seasoned). This process will keep your oven from rusting and produce an interior coating that will prevent food from sticking. The process is actually quite simple. If you have an old rusty oven, scrub it well and use a fine-grade sandpaper, a brass wheel or steel wool to clean up and expose the entire surface, inside and out. Once the metal is exposed, or if you are curing a new oven, follow the following procedure:

1. Pre-heat your oven to 350°. Place a layer of aluminum foil on the bottom rack of your oven to catch any drops of the oil that may drip off of your Dutch oven that will be applied in step 4.
2. Wash the entire Dutch oven well with hot soapy water (this is the only time you should use soap). This will remove the waxy coating from a new oven and any fine metal dust remaining in an old reconditioned one.
3. Dry the Dutch oven completely. Heat your Dutch oven, upside down, in the oven in your home).
4. While the Dutch oven is hot, take a small amount of oil or shortening (only use good quality oil or shortening), and while wearing oven mitts or heavy leather gloves, use a clean cotton cloth or paper towel to wipe the entire surface well, inside and out, to coat it with the shortening or oil.
5. When the Dutch oven is coated, heat it to 350° for an hour. If you do this in your house, expect some smoke.
6. If this is the initial seasoning, apply an additional coating of oil.
7. After an hour of heating, turn off your oven and let the Dutch oven cool slowly. Do not try to force the cooling of a cast iron Dutch oven or skillet, unless you want to risk cracking or warping.
8. The Dutch oven will start turning a dark brown or black during the seasoning process and will continue with each time used.

This initial seasoning of the Dutch oven can also be done on a charcoal grill or a gas grill. If using a charcoal grill; start a hot fire, set the oiled oven on the grate, put the lid on and let the coals burn out. If using a gas grill; pre-heat to at least 400°F, set the oiled oven on the grate, close the lid and leave it on for at least 2 hours.

Once you have your oven cured, it is ready for cooking. However, after each subsequent use and cleaning, you maintain and strengthen the cure by wiping a very light coat of oil, or shortening over the dry, warm oven. Do not use too much or a rancid smell may develop.

## **Cleaning your oven:**

The proper cleaning of a Dutch oven can be a contentious topic. The general consensus is that you never scrape or scour a Dutch oven. Using metal utensils or wire scrubbers or brushes can remove the curing and allow food to stick in the exposed areas unless the oven is re-cured.

Most frequent Dutch oven users have found that wiping out excess food with a paper towel, then washing the pot with hot water and a sponge will produce a clean and sanitary oven. Remember, after each cleaning, be sure to dry the oven completely, and then wipe a light coat of your chosen oil over the entire surface of your oven, inside and out, legs included, using a paper towel or cotton cloth. Soon your oven will have a beautiful dark brown or black coat that will be amazingly easy to keep clean.

If you use too much oil while curing or after cleaning your oven, it will become apparent the next time you use it. Each time you take out the oven, remove the lid and smell the inside. If it smells a little rancid, you used too much oil, but don't worry. Just heat up the oven on your stove or over a fire to allow the oil to melt down and puddle in the bottom of the pot. Wipe out the old oil with a paper towel and you're ready to go. There is no need to clean the oven again before using.

If you have stubborn food deposits or burnt on food, there are options to using soap and water. Hot water and a plastic scraper or scrubby usually works. Loosely wadded up aluminum foil will also work as a scrubby. A last resort to cleaning stubborn food deposits would be to put a thin layer of water and coarse salt to make gentle pumice and lightly scour with a paper towel or burn it out and re-season. Remember to watch your heat and these cleaning methods will rarely have to be used.

## **Accessorizing Your Dutch Oven - Tools:**

You will need all of the same utensils required for cooking, such as spoons, forks, spatulas, etc. However, when you pick utensils to use with your Dutch ovens, choose items made of wood, plastic, or Teflon. Metal utensils tend to scrape off the curing when hungry eaters try to dig the last bite of food out of the oven.

In addition to the utensils you are familiar with, there are other tools unique to Dutch ovens, which will make your efforts safer, easier, and more successful:

- Pair of leather gloves (welding) long enough to cover your wrists (required)
- A lid lifter (required)
- Lid holders, tripod (optional)
- Long-handled tongs for briquette placement (required)
- Charcoal chimney (required)
- Cheap grill or metal oil pan (optional)
- Bricks (optional)
- Windbreak (optional)
- Sturdy steel oven table (optional)
- Wire rack (to lift a pie or similar off of the bottom)
- Ash bucket (optional, to put charcoal ashes into)
- Small broom & shovel (optional, to remove ashes from oven and put into bucket)

## Temperature Control

Possibly, the biggest secret in Dutch oven cooking is controlling temperature. If there are too many briquettes on the bottom, the food will risk burning. And if there are not enough briquettes on the top, the food will probably be on the raw side or cooking times will be very long. Temperature control is almost as much feel as it is anything else. There are some basic guidelines for controlling the heat, but with all of the environmental factors it is an estimate at best.

Almost everything can be cooked in a 325°F to 350°F oven. It is also probably the easiest temperature to attain. The more time that you spend cooking with Dutch ovens, the less time you will spend counting briquettes.

There is one fairly easy way to find out the cooking temperature of the Dutch oven, how long you can hold your hand about 2" above the coals? It is not perfect, but it is way to get close to the oven temperature.

- 7 seconds - 250°F to 300°F
- 5 seconds - 300°F to 350°F
- 2-3 seconds - 350°F to 400°F

Using charcoal briquettes are the easiest way to achieve consistent cooking times and temperatures. Charcoal briquettes will also typically burn hotter and longer than coals from a fire. If you need to use coals from a fire, make sure that they are all of about the same size.

Place the briquettes equally around the rim of the lid and in a circle on the bottom. Try to avoid placing briquettes directly under the center of the oven, especially the smaller ovens. The proper layout for coals or briquettes under the oven is circular. Coals should be approximately one inch apart in a circle under the oven. Never place coals directly under the center of the oven, if you do, you will create a hot spot and burn whatever you are cooking. By placing the coals in a circle, the natural conductivity of the oven will distribute the heat evenly and effectively.

## How Many Briquettes Are Required For Cooking

Always use good quality briquettes. Once you get use to one brand, try not to change unless you have to. One brand may typically burn a little hotter but not as long, while another brand may burn a little cooler but a little longer. The accepted rule of thumb for a 325°F to 350°F oven is take the oven diameter, double it, that will be the number of briquettes that are needed. Always be patient and resist the desire to add too much heat. The most common cause of burned or dried out food is too many briquettes. Also remember that it is easier to add briquettes (heat) than it is to remove it.

Weather conditions, such as wind, humidity, sunlight and temperature, will all play a major factor in how much heat may be required for cooking. Briquettes will typically last anywhere from 45 to 75 minutes based on weather. If the conditions become windy, there will be a lot of heat loss from the sides, build a windbreak around the cooking area.

The type of cooking that you are doing will impact the placement of the briquettes:

- Roasting: The heat source should come from the top and bottom equally (about 1:1 top to bottom).
- Baking: Usually done with more heat from the top than from the bottom (about 3:1, top to bottom).
- Frying, Boiling: All of the heat should come from the bottom.
- Stewing, Simmering: Almost all heat will be from the bottom (about 4:1, bottom to top).

Where you are cooking will also influence the number of briquettes required on the bottom. If you are cooking on bare earth, more briquettes are required than if you are cooking on a metal table or on concrete.

When you need a longer cooking time, you will need to add additional briquettes to the oven. When doing so, reduce the number of briquettes by 2 or 3 on top and bottom because the oven is already pre-heated. That is if you are using 14 briquettes on top and 4 briquettes on the bottom, you will need to add about 12 to the top and 2 or 3 to the bottom.

Cast iron does distribute the heat fairly well, but you can still get hot spots. The best way to avoid hot spots is to rotate the oven about one quarter turn and the lid about one-third to one-quarter turn in the opposite direction every 15 to 20 minutes.

Since most of the Dutch oven recipes can be done with the briquettes set up for baking. Below are some guidelines for baking with a Dutch oven with the following conditions: the Dutch oven and charcoal are placed on a metal surface (such as a metal table or a metal pan), the ambient temperatures are moderate (70°F), and there is little to no wind. Again these are just guidelines.

### Briquette – Temperature Chart

| Oven<br>Top/Bottom | 300°F<br>Slow | 325°F<br>Slow | 350°F<br>Moderate | 375°F<br>Moderate | 400°F<br>Hot | 425°F<br>Hot | 450°F<br>Very Hot |
|--------------------|---------------|---------------|-------------------|-------------------|--------------|--------------|-------------------|
| 8" – total         | 10            | 11            | 12                | 12                | 13           | 14           | 15                |
| Top/Bottom         | 8 / 2         | 9 / 2         | 9 / 3             | 9 / 3             | 10 / 3       | 11 / 3       | 12 / 3            |
| 10" – total        | 16            | 17            | 18                | 20                | 21           | 23           | 24                |
| Top/Bottom         | 12 / 4        | 13 / 4        | 14 / 4            | 15 / 5            | 16 / 5       | 18 / 5       | 18 / 6            |
| 12" – total        | 23            | 25            | 27                | 29                | 31           | 33           | 35                |
| Top/Bottom         | 18 / 5        | 19 / 6        | 21 / 6            | 22 / 7            | 24 / 7       | 25 / 8       | 27 / 8            |
| 14" – total        | 31            | 34            | 37                | 39                | 42           | 45           | 47                |
| Top/Bottom         | 24 / 7        | 26 / 8        | 28 / 9            | 30 / 9            | 32 / 10      | 34 / 11      | 36 / 11           |
| 16" – total        | 41            | 45            | 48                | 51                | 55           | 58           | 62                |
| Top/Bottom         | 31 / 10       | 34 / 11       | 36 / 12           | 39 / 12           | 42 / 13      | 44 / 14      | 47 / 15           |

One rather novel feature of using Dutch ovens is the ability to stack them. Using multiple Dutch ovens allow one to cook more than one dish at a time while conserving charcoal. When stacking Dutch ovens you only need to add briquettes to the top of each additional oven per the chart. For example, stacking a 12" on top of a 14", you would use 9 on the bottom and 28 on the top of the 14" oven and 21 on top of the 12" for a total of 49 briquettes. You can safely put a total of three Dutch ovens in a stack. This does require a little more watching and planning of what goes on each layer (always go largest on the bottom to smallest on the top).

The lid can also be placed on the fire or stove upside down and used as a skillet or griddle. Using the lid in this fashion, you can make virtually error free pancakes and eggs that won't run all over. This is because most lids are shaped like a very shallow bowls so things naturally stay in the center, even if the lid is not level. Use a trivet or three equal sized stones or bricks to support the lid while cooking.

Another tip for cooking foods that have high sugar content (fruit desserts) or even when you are learning is to line the oven with heavy duty aluminum foil. But if you watch your heat, lining the oven is not needed.

## Cooking

### Meats

Meats prepared in a Dutch oven are delectable. They have a flavor and aroma you will never duplicate using any other cooking method. While the taste is always exquisite, some Dutch oven users have difficulty producing visually appealing meat from inside the steamy oven. The secret is simple: regardless of the spice and flavorings you use on any meat or poultry, always brown the meat first.

To brown the meat, place some oil, bacon, or any fatty item in the hot oven to produce a good covering of oil on the bottom, heat the oven, then put the meat you want to cook in the oven and sear or brown it well. This will seal in natural juices and provide the outer texture and color more typical of grilled or fried meats. Once the meat is well browned on all sides, drain off any leftover fat drippings, add whatever seasonings you like, put on the lid, and cook the meat for 30 to 35 minutes per pound of beef, pork, or lamb, or 25 to 30 minutes per pound of poultry.

### Vegetables

Garden vegetables are a magnificent addition to any Dutch oven dinner. Most Dutch oven vegetables are prepared in a sauce of some type, but they may be steamed or boiled as you would on a traditional stove. However, if you choose to bake or roast Dutch oven vegetables, they should cook for approximately three minutes per inch of oven diameter. A 10-inch oven full of squash should cook for about 30 minutes, a 12-inch oven full for 36 minutes. Vegetables to be cooked in sauces, such as sour cream potatoes, broccoli in cheese sauce, or new peas and potatoes in white sauce, should be brought to a rapid boil first, the water discarded, the sauces added, then baked for the proper time noted for other vegetables.

### Baking – Breads, Cakes, etc.

Good Dutch oven breads seem to be a rarity. However, marvelous corn breads, biscuits, rolls, and sourdough loaves are surprisingly easy to perfect in the old black pot. The larger the oven the better when it comes to cooking breads. A 14-inch oven serves nicely to produce three loaves of bread or up to three-dozen rolls or biscuits. To successfully brown breads, however, you must alter the cooking process for the last five to eight minutes of the traditional 25-30 minute, 350° baking time.

First, put a light coat of oil on the interior of a cool oven (including the lid), and let the rolls or bread complete their final rise in the oven prior to applying the coals. Second, place the oven on the coals with the proper number of coals on top as noted earlier. (Remember: no coals directly under the center of the oven.) Third, when there are five to eight minutes left in the cooking time, lift the lids, lightly brush the tops of the breads with butter, replace the lid, then take all the coals from under the oven and distribute them evenly on the top. With all the heat now on the lid, check the bread every couple of minutes until you think it looks perfect. After brushing the coals and ashes from the lid, remove it, tilt the oven over a bread board, and your perfect bread will gently fall out.



## **Basic Instructions**

1. Prepare cooking area. Make sure that combustibles are a safe distance from the cooking area.
2. Put paper in bottom of charcoal chimney. Place an appropriate amount of briquettes in the charcoal chimney (add a few extra if the cook time will be longer than one batch of coals). Light paper. It will take 15 minutes or so until the briquettes are ready to use.
3. Assemble the ingredients for the recipe (lightly oil the Dutch oven first if required).
4. Arrange lower briquettes on the cook surface.
5. Put Dutch oven over the briquettes.
6. Arrange briquettes on the lid.
7. Every 15 minutes or so, rotate the Dutch oven about a quarter turn one direction and the lid a quarter turn in the opposite direction. Be consistent with the directions that you turn each one.
8. Resist the urge to peek. When you can smell it, it is probably done.
9. Start new briquettes, if required by putting new briquettes on top of the left over briquettes in the charcoal chimney.
10. Open oven and enjoy!

## **Basic Guide for Adapting Recipes**

1. Prepare recipe as instructed
2. Determine number of coals needed (normally a 325° to 350° temperature will work)
3. Preheat Dutch oven, if needed
4. At about 2/3 through the recommended cooking time, check for doneness
5. If additional browning is needed, move some heat from the bottom to the lid

## Dutch Oven Recipes

### Dutch Oven Recipes - Breakfast

#### Dutch Oven Quiche

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 12

#### Ingredients

- 1-pound bacon or sausage
- ¾-cup chopped onion
- ¾-cup sliced fresh mushrooms
- ½-cup chopped green pepper
- 1½-cups grated cheese
- 3 cups whole milk
- 1½-cups Bisquick
- 6 eggs
- ¾-teaspoon salt
- ½-teaspoon pepper

#### Directions

- Cut bacon into small pieces and brown.
- Add the onion, mushrooms and green pepper and cook until onions are clear.
- Remove from heat, drain and cool.
- Sprinkle into greased Dutch oven.
- Sprinkle cheese over the bacon mixture.
- Mix, with a wire whisk, in a medium bowl: Bisquick, milk, eggs, salt and pepper.
- Pour over the cheese, bacon, onions, etc. Do not stir.
- Bake at 350° for 30-35 minutes or until top is golden and toothpick comes out clean.
- Let stand without lid for 5 minutes.
- Cut into wedges to serve.

The quiche can also be made with spinach and Swiss or Feta cheese.

## Mountain Man - 1

This is a crowd pleasing breakfast that has as many ways to prepare it as does chili.

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 12

### Ingredients

- 1 package mild sausage link, Brown 'n Serve
- 1 pound bacon
- 2 pounds frozen shredded hash brown potatoes
- 6 eggs
- 1/2 cup milk
- 1 cup cheddar cheese, grated
- salt and pepper, to taste

### Directions

In a preheated 12" Dutch oven, add bacon and sausage and cook until done.  
DO NOT DRAIN OFF GREASE!!!  
Add hash browns and cook until hot.  
Mix eggs and milk in a bowl. Add salt and pepper to taste.  
Pour egg mixture over hash browns and cook until semi firm.  
Spread cheese over top and bake.

You can add mushrooms, onions, and green peppers.  
Think of this dish as a omelet for 12 and add extras to your taste.

## Mountain Man - 2

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 8-10

### Ingredients

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

### Directions

Pre-heat the Dutch oven.  
Slice bacon and onion into small pieces and brown in the bottom of the Dutch oven until onions are clear.  
Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (15-20 minutes).  
Scramble the eggs in a separate container and pour the mixture over the hash browns.  
Cover and cook until eggs start to set.(10-15 minutes).  
Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted.  
Optional: Cover cheese/egg mixture with a small jar (1 cup) of SALSA. Cover and cook for an additional 3-5 minutes.

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

### **Mountain Man -3**

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 12-15

#### **Ingredients**

2 lbs. sausage or bacon, or both  
8-10 potatoes, scrubbed and finely diced or processed  
1 large onion, chopped  
12-18 eggs, mixed together as for an omelette  
1 lb. grated cheese  
Medium salsa  
1 bunch chopped green onions  
Optional: 1 fresh green pepper, chopped  
Optional: 1/2 lb. fresh mushrooms, sliced  
salt and pepper

#### **Directions**

Cook the sausage or bacon in a 12-inch Dutch oven until done.  
Drain off excess grease.  
Add the onions and potatoes.  
Cook over medium heat and stir about every 5 minutes to assure even cooking throughout.  
Season with approximately 2 teaspoons of salt; depending on how many potatoes are being cooked.  
When the potatoes and onions are almost completely cooked (20-25 minutes), add optional peppers and/or mushrooms and then pour the egg mixture (seasoned with 1 tsp salt and 1/4 tsp fresh ground pepper) into the oven over the potato/ onion/ meat mixture.  
Continue cooking over medium to medium low heat under the oven and medium to medium high heat on the lid for about 30 minutes or until the egg mixture is firm and doesn't run when tested with a spoon in the middle.  
Add grated cheese and chopped green onions to the top about 5 minutes before serving so the cheese is melted and bubbly.  
Serve with salsa or your favorite other sauce.

## Easy Breakfast Casserole

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 8-10

### Ingredients

8 slices bread  
2 pounds sausage  
16 ounces grated cheddar cheese  
12 eggs  
1 quart milk  
1½ teaspoon dry mustard  
1 teaspoon salt

### Directions

Line a 12" Dutch oven with heavy-duty foil.

Lightly grease the foil with butter.

Break up bread into the oven.

Crumble cooked sausage meat over bread and cover with cheese.

In a separate bowl, mix eggs (lightly beaten), milk, dry mustard, and 1 teaspoon salt (to taste).

Pour the egg mixture over the layered bread/sausage/cheese in the oven, cover, and bake for 35 to 40 minutes, checking occasionally.

The cheese rises to the top, melting into a golden brown crust over a fluffy layer of eggs, making a super filling camp breakfast for a crowd!

### Variations

- Substitute browned corned beef hash or diced ham for the browned sausage. Add raw or sautéed onions or mushrooms and/or chopped, cooked potatoes.
- For a meatless version, replace the sausage with chopped raw broccoli or spinach. The spinach version is particularly elegant if you use a combination of Swiss and feta cheese and add chopped green onions and a touch of tarragon. Thawed, well-drained frozen spinach works fine.
- Different cheeses or breads will give the dish a different character.

## **Pita Pocket Breakfast**

Oven Size: 12"

Heat: Bottom: 8-10

Serves 6

### Ingredients

- 1 pound sausage (pork, turkey or ground beef)
- 1 medium onion, minced
- 2 tablespoons olive oil, optional
- 1 clove garlic, minced
- 1 bell pepper, diced
- 12 eggs, beaten
- 1 jar salsa
- 6 Pita breads, medium

### Directions

- Pre-heat Dutch oven with bottom heat only.
- Brown sausage and drain fat, saving 2 tablespoons.
- Stir in onion, garlic, pepper, sauté with sausage.
- Add eggs, sausage fat and cook together until eggs are scrambled.
- Spoon into Pita Pockets top with salsa to taste.

### Hints:

Brown sausage and sauté garlic onions and peppers in advance, refrigerate or freeze in zipper bags. Add 2 tablespoons of olive oil when cooking in camp in lieu of sausage fat. This will save time and reduce the sausage fat that will need to be disposed.

## Hash Brown Quiche

Oven Size: 12"

Heat: Top: 24-25 Bottom: 6-7; then Top: 19-21 Bottom: 6-7

Serves 6

### Ingredients

36 oz potatoes (cooked, cooled and shredded ) or 36 oz package hash brown potatoes (thawed)  
1/3 to 1/2 cup melted butter  
1 1/2 cup (6 oz) swiss and/or cheddar cheese, grated  
3/4 to 1 1/2 cup (3-6 oz) hot pepper cheese, grated  
1 1/2 cup (9 oz) cooked ham, diced  
3/4 cup milk  
3 eggs  
1/3 tsp. seasoned salt or Mrs. Dash  
Pepper to taste

### Directions

Grease Dutch oven.  
If using thawed potatoes, press between paper towels to remove excess water.  
Fit potatoes in oven making a solid crust.  
Brush crust with melted butter (be sure to get top edge).  
Bake hot (425°F) with most heat on top for about 25 minutes until crust is golden brown.  
Remove oven from heat.  
Fill crust with layers of cheese and ham.  
Beat eggs with milk and seasonings, pour over ham and cheese.  
Bake moderate (350°F) with most heat on top 30-40 minutes or till done.  
Use knife test as for custard pies.  
Good for dinner but makes a super breakfast also!

## **Grand Denver Omelet**

Oven Size: 12"

Heat: Top: 23-24 Bottom: 6-7

Serves 10-14

### **Ingredients**

- 20 Large Eggs
- 1/2 to 1 lb Bacon, cut up in 1" pieces
- 1 lb lean ham, cut into small cubes
- 1 lb grated cheese
- 1 med onion chopped
- 1 bell pepper (red, yellow or green) chopped
- 2 cans (4 oz.) mushrooms

### **Directions**

- Heat Dutch oven to approx. 400 degrees.
- Brown bacon until crisp but not burnt.
- Add ham, cover and bake approx. 3 min.
- Meanwhile beat eggs well.
- Add peppers and onion, cook until tender.
- Drain remaining grease, and add eggs.
- Cover and cook approx. 3 min.
- Then stir cooked part of eggs into middle of mixture.
- Cover and repeat 2 to 3 times.
- When egg has almost completely set, add mushrooms.
- Remove from bottom heat, and bake with top heat approximately 15 minutes until done.
- After 5 minutes sprinkle cheese on top.



## Dutch Oven Recipes – Bread

### Razorback Cornbread

Oven Size: 12"  
Heat: Top: 24-25 Bottom: 7-8

Serves 10-12

#### Ingredients

- 8 ounces pork sausage
- 2 cups cornmeal
- ½-cup flour, all-purpose
- 3 teaspoons baking powder
- 1-teaspoon baking soda
- 1-teaspoon salt
- 2 eggs -- beaten
- 3 hot chili peppers, canned -- chopped
- 1-large onion -- chopped
- 1-can corn
- 2 cups buttermilk
- ½-cup cheddar cheese -- shredded

#### Directions

- Fry sausage until done.
- Drain and crumble sausage, reserving 2-3 Tbsp of the drippings.
- Combine the cornmeal, flour, baking powder, baking soda and salt.
- In a separate bowl, combine eggs, peppers, onion, corn, buttermilk and cheese.
- Add egg mixture to the cornmeal mixture.
- Stir in sausage and reserved drippings.
- Pour into greased Dutch oven and bake at 450° for 20-25 minutes.

### Tasty Cornbread

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 7-8

#### Ingredients

- 2 cups all purpose flour
- 2 cups corn flour (ground pop corn works well)
- ¾ cups sugar
- 2 tablespoons baking powder
- ⅔ teaspoons salt
- ⅔ cup vegetable oil
- 3 eggs medium
- 2 cups milk

#### Directions

- Combine all the ingredients and mix well.
- Pour into a well oiled 12" Dutch oven.
- Cook for 40-55 minutes.
- Check for doneness with a knife or toothpick in several locations.

Excellent with butter and honey!

## Dutch Oven Dinner Rolls

Oven Size: 12"  
Heat: Top: 20-22 Bottom: 6-7  
Serves 12  
Ingredients

1 tablespoon active dry yeast  
1/4 cup warm water  
1/8 teaspoon sugar  
1 tablespoon sugar  
1 teaspoon salt  
3 cups flour  
1 cup milk, warm  
1 tablespoon butter

### Directions

Mix yeast in warm water. Sprinkle the 1/8 teaspoon of sugar over the yeast mixture to activate. Combine the milk, butter, salt and remaining sugar in a bowl and mix well. Add 1 1/2 cups of flour and mix thoroughly. Add yeast mixture, mix well, then add and mix in 1 more cup of flour. At this time the dough will be stiff. Sprinkle some of the remaining flour on a flat surface. Knead the dough until dough is smooth. Place in a greased bowl, cover and let rise until it doubles its bulk. ( about 1 hour ) Shape dough into smooth rolls and place in a greased Dutch oven. Cover and let rise until they double there bulk again. Bake and serve hot.

## Monkey Bread

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 6-7  
Ingredients

2 cans canned biscuits  
2 Tbsp cinnamon  
2/3 cups sugar  
1/2 cup melted butter  
3 1/2 cups brown sugar

### Directions

Mix cinnamon and sugar. Cut biscuits into quarters. Lightly coat all of the biscuit pieces with the cinnamon-sugar mixture and place in the Dutch Oven. Melt butter and add brown sugar. Pour butter-sugar mixture over the biscuits. Bake for approximately 30 minutes at 350°. Check after 20 minutes and remove bottom coals. Lining with foil will make clean up of this sticky delight much easier.

## **Cinnamon Pull-Aparts**

Oven Size: 12"

Heat: Top: 22-24 Bottom: 7-8

Serves 6 – 8

### Ingredients

4 rolls refrigerator biscuits (10 per roll)  
1/2 cup sugar  
1/2 cup brown sugar  
1/2 pkg. butterscotch pudding (cook type - NOT instant)  
1/2 cup melted butter  
cinnamon - raisins - nuts as desired

### Directions

Oil Dutch oven and pre-heat  
Mix together sugars and pudding.  
Dip rolls one at a time in butter - then roll in sugar mixture.  
Line bottom of oven with rolls; leaving 1/2" between.  
Sprinkle with cinnamon, raisins and nuts.  
Layer with remaining dipped rolls overlapping bottom layer.  
Evenly distribute remaining sugar mixture over rolls.  
Drizzle remaining butter over rolls.  
Sprinkle with additional cinnamon.  
Cover and bake for 30 - 40 minutes at 350°.  
Check after 20 minutes and remove bottom coals.  
Immediately turn out of oven when done.

## **Basic Biscuits**

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 30 biscuits

### Ingredients

3 cups flour  
6 teaspoons baking powder  
1/2 teaspoon salt  
6 tablespoons cooking oil  
1 cup milk

### Directions

Mix all ingredients.  
Roll on flat, floured surface, cut out and place in bottom of oven.  
Cover with lid and bake about 15 minutes.

## **Simple Cornbread**

Oven Size: 12"

Heat: Top: 19-21 Bottom: 7-8

### Ingredients

1 box Jiffy Cornbread Mix

1 can cream corn

1 egg

Milk to make remainder of liquid required for mix

### Directions

Combine all the ingredients, mix well and pour into a well oiled Dutch oven.

Cook for 40-55 minutes.

Check for doneness with a knife or toothpick in several locations.

Add a can of diced green chilies for a little extra zing!

## Dutch Oven Recipes – Side Dish

### Garlic Roasted Potatoes

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

#### Ingredient

4 large baking potatoes - peeled and sliced  
4 cloves garlic - minced  
6 tablespoons butter  
¾-cup Parmesan cheese - grated  
salt and pepper - to taste

#### Directions

Cut potatoes in half lengthwise, slice ¼ inch thick.  
Rinse in cold water and drain thoroughly.  
Mince garlic or put through press.  
Melt butter in saucepan, add garlic and cook on medium for one minute.  
Place potatoes in large bowl; add butter/garlic, ½ of cheese and salt & pepper.  
Stir until potatoes are well coated; pour into a Dutch oven.  
Top with remaining cheese.  
Bake at 375° until golden brown, about 45 minutes.

### Mission Baked Beans

Oven Size: 12"

Heat: Top: 20-22 Bottom: 6-7

#### Ingredients

8 slices bacon -- cooked and crumbled  
2 cans pork and beans  
1-can chili beans  
¾-cup onion -- chopped  
½-cup dark brown sugar -- packed  
8 ounces enchilada sauce  
1-tablespoon flour, all-purpose  
2 teaspoons chili powder  
1-teaspoon cumin powder  
1-cup Monterey jack cheese -- shredded  
2 cloves garlic -- minced  
1-can green chilies -- diced

#### Directions

Cook bacon until crispy and crumble.  
In the bacon drippings, sauté the garlic until just starting to brown.  
Combine all ingredients, except cheese; mix gently.  
Place in a greased Dutch oven.  
Bake for approximately 45 minutes, stirring occasionally.  
Sprinkle with cheese and bake 15 minutes longer.

Great when served with cornbread.  
Add Tabasco sauce for a little extra kick.

## **Cheesy Potatoes**

Oven Size: 12"

Heat: Top: 20-22 Bottom: 6-7

Serves 6-8

### **Ingredients**

2-3 pounds russet spuds, sliced as thin as you can get

2-3 tablespoons melted butter

2-3 medium yellow onions, sliced thin

1-can cheddar cheese soup

¼-cup milk

salt and pepper to taste (as well as garlic)

½-cup breadcrumbs

1-cup grated cheddar cheese

### **Directions**

Take a paper towel and wipe a 12" Dutch oven with a little olive or vegetable oil.

Place one layer of spuds in the Dutch oven and brush with some of the melted margarine and add a little seasoning.

Then put in a layer of onions and keep layering spuds brushed with butter and seasoning until you've used all your spuds and onions.

Thin the soup with the milk and pour over the top.

Sprinkle the breadcrumbs over and add any additional seasoning.

Bake for 40-45 minutes.

Sprinkle the grated cheese over the top and let set for 5 minutes or so before serving.

## **Baked Beans**

Oven Size: 12"

Heat: Browning - Bottom: 10-12; Simmering - Top: 15-18 Bottom: 4-5

Serves 20

### **Ingredients**

¼ pound bacon, diced

½ pound lean ground beef

¼ pound lean cooked ham, cubed

1 onion, small

1 green bell pepper, small

2 28 oz. can pork and beans in tomato sauce

¼ cup brown sugar

¼ cup catsup

1 8 oz. can chili sauce

1 tablespoon prepared mustard

### **Directions**

Preheat a Dutch oven.

Combine bacon, ground beef and onion. Cook and stir until meats are done and onion is tender.

Spoon out grease.

Add brown sugar, catsup, chili sauce and mustard. Cover.

Simmer for 15 minutes.

Add beans and ham.

Cover and simmer for 1 hour with coals on the lid.

## **Rosemary Red Potatoes**

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 6-7  
Serves 6 -8  
Ingredients

2 1/4 pounds of small red potatoes  
2 Tablespoons fresh rosemary ( finely chopped )  
1/4 cup shallots ( finely chopped )  
2 Tablespoons virgin olive oil

### Directions

Pour olive oil into a pre-heated Dutch oven.  
Add potatoes and roll around until coated with oil.  
Add finely chopped rosemary and continue to roll until coated.  
Bake for 50 minutes or until you can pierce with fork easily.  
Roll potatoes every 15 minutes.

## **Baked Corn**

Oven Size: 10"  
Heat: Top: 14-15 Bottom: 4-5  
Serves 8  
Ingredients

1 – 16 oz. can cream-style corn  
1 – 16 oz. can whole kernel corn  
1 – box Jiffy corn bread mix  
1 cup sour cream  
1/2 cup butter, melted  
1 cup cheddar cheese, shredded

### Directions

Combine everything except for cheese  
Pour into lightly oiled Dutch oven  
Bake for 45 minutes  
Add cheese  
Bake for additional 10 minutes  
Let stand 10 minutes

### VARIATION:

Add 4 oz. can of chopped chilies, pimentos or 1 cup chopped red or green bell pepper.

## **Dutch Oven Potatoes**

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 6-7  
Serves  
Ingredients

2-3 lbs. bacon, diced  
7-10 lbs potatoes, scrubbed and diced, but not peeled  
4-6 large onions, diced  
16 oz. sour cream  
1 28 oz. can condensed cream soup (Cream of Mushroom, etc.)  
1-2 Tbsp Salt and 1-2 tsp black pepper, to taste.  
Optional cheese to melt on the top, and other veggies (peppers, etc)

### Directions

Preheat the Dutch oven and cook the bacon until it begins to get crisp.  
Add the diced onions.  
Cook until they are somewhat clear and add the potatoes.  
Stir every few minutes to prevent them from sticking to the bottom.  
Add salt and pepper to taste when nearly done, about 40 minutes.  
Add the sour cream and soup when potatoes are done.  
Stir carefully, heat a few minutes, and serve.

## **Best Sweet Potatoes Ever**

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 6-7  
Serves  
Ingredients

Sweet Potatoes  
2 Big cans – sweet potatoes  
1 cup brown sugar  
¼ cup butter  
¼ tsp salt  
½ cup evaporated milk

### Topping

¾ cup brown sugar  
¼ cup flour  
¼ cup butter  
1 cup pecans

### Directions

Mash sweet potatoes.  
Combine sweet potatoes, sugar, butter, salt and evaporated milk and mix until creamy.  
Turn mixture into Dutch oven, unless you mixed it there.  
Topping: combine brown, sugar, flour, butter and pecans.  
Crumble and spread over sweet potato mixture.  
Bake for about 45 minutes at 350°.



## Dutch Oven Recipes – Main Dish

### No-Fuss Pork Chops

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 6-7

Serves 6

#### Ingredients

1-cup applesauce  
¼ cup soy sauce  
1/8-teaspoon onion powder  
Garlic & Herb Mrs. Dash  
6 pork chops (¾ to 1 inch thick)

#### Directions

Season both sides of pork chops with Mrs. Dash.  
Brown pork chops on both sides over medium-high heat.  
Place into Dutch oven, side by side or slightly overlapping.  
Combine remaining ingredients; spoon evenly over chops.  
Cover, place in oven; bake 60 minutes, or until chops are tender.

### "Feast of the Hunter's Moon" Pork Chops

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 6-7

Serves 6

#### Ingredients

6 pork loin chops - ¾-1" thick  
garlic powder -- to taste  
salt and pepper -- to taste  
1-tablespoon butter  
¾ cup apple cider  
½-teaspoon ground cloves  
1½ teaspoon dry mustard  
2 tablespoons brown sugar  
1½ teaspoons ginger  
1½ teaspoons molasses

#### Directions

Season chops lightly with garlic powder, salt and pepper.  
Brown chops in butter in Dutch oven on both sides.  
Blend all other ingredients in a small bowl and pour over the chops.  
Simmer covered, for 20 minutes.  
Remove cover, simmer until sauce thickens (do not let burn).  
Serve over rice.

## **Beef Braised in Guinness**

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 6-7  
Serves 6

### Ingredients

1½ pounds chuck roast  
2 medium onions - chopped  
½ pound carrots  
2 tablespoons flour - heaping  
3 tablespoons olive oil  
½ teaspoon basil, fresh  
1-tablespoon honey  
2/3-cup beef stock  
2/3-cup Guinness  
salt and pepper - to taste

### Directions

Roast should be about 1" thick and cut into nice bite size pieces.  
Chop onions fairly small and cut the carrots to about the size of your small finger. Season the flour with the salt and pepper.  
Heat a small amount of oil in the Dutch oven.  
Dip pieces of beef in seasoned flour and brown, transfer to bowl or plate for later.  
Heat oil in the Dutch oven, add the onions and cook until tender.  
Scrap up any browned bits as cooking.  
Arrange the meat on top of the onions, and place the carrots around the browned beef.  
Add the basil and Guinness, allow to boil for a couple of minutes, then add the honey and beef stock.  
Return to a boil and then pour over the meat.  
Cover the dish and cook for 1½ hours.

## **Dutch Oven Chicken Parts**

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 6-7  
Serves 6-8

### Ingredients

1-2 pieces chicken parts per person  
1 medium onion  
Spices (as desired, typically chili powder, garlic powder & season salt)

### Directions

Slice 1 onion thinly and layer on the bottom of the Dutch oven.  
Liberally season chicken parts with spices and place on onions.  
Add a splash of white wine, if desired.  
Bake for about 45 minutes.  
Spoon some orange marmalade, blood orange jam, or zesty French salad dressing over the chicken and bake for about 15 minutes longer.

## **Cranberry Pork Chops**

Oven Size: 12"  
Heat: Top: 22-24 Bottom: 6-7

Serves 6

### Ingredients

- 6 pork center loin chops
- 1-can cranberry (whole berry) sauce
- ½ can beef gravy
- ½ cup orange marmalade
- ¼ cup lemon juice
- 1/8-teaspoon ground cinnamon
- 1-teaspoon vinegar
- 1-tablespoon southwestern spices
- 3 tablespoons olive oil
- 2 medium onions - sliced 1/4" thick

### Directions

Heat olive oil in Dutch oven to sauté the sliced onions.

Remove onions.

Pat each side of pork chop with southwestern spices and brown lightly in skillet. Meanwhile, in a medium saucepan, combine cranberry sauce, beef gravy, marmalade, lemon juice and cinnamon: bring to a boil.

Reduce heat: simmer for 10-15 minutes or until thickened, stirring occasionally. Remove from heat and stir in vinegar.

Place the pork chops on top of the bed of sautéed onions.

Pour about 2 cups of sauce over the pork chops.

Cover and bake for 20-30 minutes, or until meat is tender, basting every 5 minutes with remaining sauce.

## **Dutch Oven Beef Roast**

Oven Size: 12"  
Heat: Top: 15-17 Bottom: 5-6

Serves 6-8

### Ingredients

- 1 chuck roast
- Spices (as desired, typically black pepper, garlic & season salt)

### Directions

Brown the roast on all sides.

Liberally season the roast with spices (enough minced garlic to cover).

Bake for about 2-3 hours.

Remove from heat, allow to rest for 10-20 minutes.

Slice & serve.

## Southwestern Beef Brisket

Oven Size: 12"

Heat: Top: 17-19 Bottom: 5-6

Serves 8-10

### Ingredients

- 3 pounds beef brisket
- 1-teaspoon oregano
- 1-teaspoon salt
- ¾-teaspoon cumin
- ¼-teaspoon black pepper
- ½-teaspoon garlic powder
- 2 tablespoons cooking oil
- ¼-teaspoon salt
- 1½-cups water
- ¼-teaspoon ground red pepper
- 8 ounces tomato sauce
- 1/8-teaspoon black pepper
- 1-small onion -- chopped
- 2 medium red bell peppers -- cut into strips
- 2 tablespoons red wine vinegar
- 1 ½-cups carrot -- sliced 1" thick
- 1-tablespoon chili powder

### Directions

Season the beef with salt and pepper.  
In a Dutch oven, heat oil and brown the beef on all sides.  
Meanwhile, combine all remaining ingredients except red peppers and carrots.  
Pour over meat, cover and bake for 2 hours.  
Add red peppers and carrots, cover and bake for 1 hour longer or until meat is tender.  
Remove meat from pan and allow meat to stand for 15 minutes before cutting.  
Thicken juices with a little flour.

## Dutch Oven Roast Chicken

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 4-6

### Ingredients

- 1 whole roaster chicken (3-5 lbs.)
- Spices (as desired, typically chili powder, garlic powder & season salt)

### Directions

Cut out back of chicken out and flatten out.  
Liberally season chicken on all sides with spices and place in the Dutch oven.  
Add a splash of white wine, if desired.  
Bake for about 45 minutes.

## **Apple-Stuffed Pork Tenderloin**

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 4-6

### **Ingredients**

- 1 small apple, chopped (Granny Smith)
- 1/2-cup bread crumbs, soft
- 1/4 cup celery, chopped
- 1/4 cup green onions, chopped
- 2 Tablespoons raisins
- 2 Tablespoons walnuts, chopped
- 2 - 3 pound pork tenderloin, trimmed of fat
- 1/2 cup apple cider
- 1 1/2 teaspoon cornstarch
- 1/8 teaspoon cinnamon
- Dash of nutmeg

### **Directions**

#### **Stuffing:**

Stir together the chopped apple, bread crumbs, celery, raisins, walnuts, green onion, and nutmeg.

Add 1 Tablespoon of the cider. Mix well.

#### **Meat Preparation:**

Butterfly the tenderloin. Cover with clear wrap and pound to 1/2 inch thickness.

Spread stuffing mixture over meat. Roll up from one side.

Tie with cotton string to secure. Brush with some of the remaining apple cider.

Place meat on a rack in a Dutch oven.

Bake for approx. 45 minutes to 1 hour.

#### **Sauce:**

While tenderloin is baking, combine in a sauce pan the rest of the apple cider, cornstarch, and cinnamon.

Cook and stir till thickened and bubbly.

Serve with tenderloin.

## **Dare to be Different Pork Chops**

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Excellent served with rice or pasta.

Serves 6

### **Ingredients**

- 6 pork chops, boneless
- 3 slices bacon, cut up
- 1 cup onions, chopped
- 2 cloves garlic, minced
- 1/4 cup soy sauce
- 3 tablespoons honey
- 1 teaspoon chili powder
- 1 teaspoon curry powder

### **Directions**

- Preheat a Dutch oven.
- Lightly brown the pork chops - 6 minutes per side.
- Remove pork chops and set aside.
- Drain any excess fat from oven.
- Add bacon, onion and garlic.
- Sauté until the onion becomes clear - about 6 minutes.
- In a bowl, combine thoroughly the soy sauce, honey, chili powder and curry powder.
- Add to the bacon mixture and stir well
- Return the pork chops to the oven, spooning the mixture over the pork chops.
- Cover and cook an additional 20 to 30 minutes.

## **Pepper Steak**

Oven Size: 12"

Heat: Bottom: 10-12

Serves 4

### **Ingredients**

- 1 pound boneless beef chuck shoulder steak, trimmed of fat
- 1/4 cup soy sauce
- 1 clove garlic
- 1 1/2 teaspoons ginger, grated or ground
- 1/4 cup salad oil
- 1 cup green onions, thinly sliced
- 1 cup red bell peppers, cut in 1" squares
- 1 cup green bell peppers, cut in 1" squares
- 2 stalks celery, cut into 1/2" pieces
- 2 tomatoes, cut into wedges

### **Directions**

- Cut beef into 1/8" strips across the grain.
- Combine the soy sauce, garlic, ginger, and beef.
- Set aside while preparing the vegetables and preheat your Dutch oven.
- Heat oil in oven; add beef and soy sauce mixture. Toss until browned.
- Cover and simmer for 30 - 40 minutes over low heat until tender.
- Add heat and then the vegetables.
- Toss until the vegetables are tender. (about 10 minutes)
- Add tomatoes.
- Serve over bed of rice.

## **Cheese Enchiladas**

Oven Size: 14"  
Heat: Top: 26-28 Bottom: 8-9  
Serves 16-18

### Ingredients

- 4 c. Monterey Jack, shredded
- 2 c. Cheddar, shredded
- 2 medium onions, chopped
- 1 c. sour cream or plain yogurt
- 1 c. chopped green bell pepper
- 3-15 oz. cans tomato sauce
- 4 T. chopped fresh parsley
- 1/2 t. dried oregano
- 18 flour tortillas
- 3 T. chili powder
- 3/4 t. ground cumin
- 1/2 t. pepper
- 2 cloves garlic, finely chopped

### Directions

Grease Dutch oven.  
Mix Monterey Jack, one cup Cheddar cheese, 1/2 onion (chopped), sour cream, parsley and pepper.  
Spoon about 1/3-1/2 cup mixture onto each tortilla around filling and face seam side down.  
Mix remaining ingredients except cheese.  
Pour over enchiladas.  
Sprinkle with remaining cheese.  
Bake until hot and bubbly, approximately 30 minutes

## **B-B-Q CHICKEN DUMP**

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 6-7  
Serves 6-8

### Ingredients

- 2 lbs. chicken strips
- 1 can coke
- Barbecue sauce

### Directions

Throw it all in the pot and stir.  
Cook for 1 hour

## Zucchini Enchiladas

Oven Size: 14"  
Heat: Top: 26-28 Bottom: 8-9  
Serves 14  
Ingredients

1 c. uncooked rice  
2 c. water  
several cloves of garlic, crushed  
1 large onion, minced  
4 Tbs. olive oil  
1 tsp. salt  
2 red (or green) bell peppers, minced  
10 small zucchini, shredded and squeezed out  
1 tsp. each: cumin, oregano, basil, cayenne, black pepper  
1/2 c. unsalted sunflower seeds  
1 c. slivered almonds  
2 c. sharp cheddar cheese, grated  
Mexican hot sauce....see other recipe  
14 burrito size tortillas

### Directions

Make the filling first and then cook the enchiladas in the Dutch oven, but if you're the adventurous type, the entire dish could be prepared in the Dutch oven.

Wash rice, cook with water and a couple crushed garlic cloves.

Once boiling, reduce heat and simmer for 25-30 minutes.

**DO NOT REMOVE THE LID UNTIL DONE!**

Sauté the garlic and onion in olive oil and add salt as desired.

When the onions are soft, add peppers, zucchini and herbs.

Stir and continue to cook over medium heat another 8 min. stir in sunflower seeds and almonds, cook 2 more minutes.

Remove from heat and stir in the cooked rice and cheese.

Allow to cool to room temperature.

Assemble the enchiladas by placing 1-2 heaping spoonfuls of filling on one side of the tortilla and roll it up.

Pour a small amount of sauce into the Dutch oven, place the enchiladas on top. Layer sauce, enchiladas, sauce, cheese, enchiladas, sauce, cheese.

There should be enough to make two layers.

Bake for 30 minutes until heated through.

Preheating the lid is recommended



## **Prime Rib (Roman Style)**

Oven Size: 12" – 14" (depends on size of Prime Rib)

Heat: Top: 19-21 Bottom: 12-14

Serves 10-12

### Ingredients

Purchase a Prime Rib that is 6 or more pounds, allowing 8 oz. serving per person.

### Directions

Wrap Prime Rib in three to four layers of cheesecloth or muslin.

Line Dutch oven with aluminum foil to protect your seasoning.

Layer bottom of Dutch oven with ½ - ¾" of rock salt.

(Use ice cream salt, not the water softener kind.)

Place Prime Rib on top of salt, pack and cover with rock salt.

Cook: Rare - 135 degrees 18-20 minutes per pound

Med - 145 degrees 22-25 minutes per pound

Well - 160 degrees 25-30 minutes per pound

Check after about 1 - 1 ½ 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. You do not have to put any seasonings on your Prime Rib, but you can use your own blend.
- Measure Dutch oven for size of Prime Rib before buying you meat.
- When using a meat thermometer, place about half way through the meat at equal distance from the ends, avoiding fat or bone.
- 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, because the hot juices have 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.

## **Dutch Oven Enchilada Pie**

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 6-7  
Serves

### Ingredients

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

### Directions

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

## **Pot Roast**

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 6-7  
Serves

### Ingredients

- 2 lbs pot roast
- Salt and fresh ground pepper
- diced green and red peppers
- diced broccoli stems, with outside trimmed off
- diced baby carrots

### Directions

Season the pot roast liberally with fresh ground pepper and salt.  
Begin cooking with most of the heat on the bottom and some on the top Dutch oven.  
Add vegetables after the first 30 minutes.  
Replenish coals after 1 hour.  
Cook more slowly after the first hour.  
Check with a meat thermometer to assure doneness (145 degrees or higher).

Cooking more slowly for a longer period of time after the initial period causes the meat to be more tender and flavorful.

Even very inexpensive roasts turn out to be extremely tasty when cooked this way.

## Best Meatloaf

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves

### Ingredients

- 3 oz Monterey Jack cheese; finely grated, about a cup
- 1 Tbsp butter
- 1 medium onion; chopped fine
- 1 medium rib celery; chopped fine
- 2 medium cloves garlic; minced
- 2 tsp minced fresh thyme leaves
- 1 tsp paprika
- ¼ cup tomato juice
- ½ cup chicken broth
- 2 large eggs
- 1 Tbsp soy sauce
- 1tsp Dijon mustard
- 2/3 cup crushed saltine crackers (bread crumbs will work)
- 2 Tbsp minces fresh parsley leaves
- ¾ tsp salt
- ½ tsp ground black pepper
- 1 lb ground sirloin
- 1 lb ground veal
- 1 lb ground pork
- ½ cup ketchup
- 1 tsp Tabasco sauce
- ½ tsp coriander
- ¼ cup cider vinegar
- 3 Tbsp packed light brown

### Directions

- Heat butter in Dutch oven until foaming.
- Add onion and celery and cook until beginning to brown.
- Add garlic, thyme and paprika, cook while stirring until fragrant.
- Add tomato juice and scrape up browned bits in bottom of Dutch oven.
- Allow to cool.
- Whisk together chicken broth and eggs in a separate mixing bowl.
- Stir in soy sauce, mustard, saltines, parsley, salt, pepper and onion mixture.
- Add ground meats and mix gently with hands until just thoroughly combined.
- Put a pie rack in the bottom of the Dutch oven.
- Make a foil plate to put the meat on (rectangular or smaller in diameter than oven)
- Poke holes in the foil plate to allow the grease to drain through during cooking.
- Put meat on the foil plate making a loaf of constant thickness.
- Cook until meat thermometer reads 135° to 140°, about an hour.
- While the meatloaf is cooking; combine the remaining ingredients in a small saucepan or skillet (ketchup, Tabasco sauce, coriander, vinegar & brown sugar).
- Bring to a simmer, stirring frequently, until thick & syrupy (5-10 minutes)
- Spread half of the glaze over the cooked meatloaf.
- Move all of the heat to the lid & cook for about 5 minutes.
- Spread the remaining glaze over the meatloaf and cook for another 5 minutes.
- Allow the meatloaf to cool for 15-20 minutes before serving.

## **Chicken and Rice**

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves: 8

### Ingredients

8 boneless/skinless chicken breasts

2 Cups rice

1 med onion, diced

1 green pepper, diced

1 cup mushrooms, diced

1 cup water

1 Tbsp flour

1 tsp chicken bouillon

3 Cups water

¼ cup sherry

### Directions

Flour chicken with seasoned flour

Brown in Dutch oven with butter, set aside

Sauté the onion, green pepper & mushrooms

Add 1 cup water & chicken bouillon

Add rice & 4 cups of water to Dutch oven, stir

Return chicken to Dutch oven

After about 45 minutes, add the sherry

Cook until rice has absorbed all the moisture, stirring occasionally.

## Dutch Oven Recipes – One Dish Meal

### Southwest Stew

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serve 6-8

#### Ingredients

- 2 pounds ground beef
- 1 ½-cups onion -- diced
- 1-can tomatoes -- chopped
- 1-can pinto beans -- rinsed and drained
- 1-can corn -- drained
- 1-cup picante sauce
- ¾-cup water
- 1-teaspoon cumin powder
- ½-teaspoon garlic powder
- ½-teaspoon black pepper

#### Directions

In Dutch oven, brown beef and onions, drain excess fat. Add remaining ingredients and bring to a boil. Simmer covered for 15-20 minutes.  
Garnish with shredded cheddar cheese, if desired.

### Chicken Jambalaya

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 8-10

#### Ingredients

- 2 lbs. boneless, skinless chicken breast or thighs
- ¾ pound spicy sausage links
- 1 28 oz. can tomatoes
- 1 cup long grain rice, uncooked
- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 clove garlic, minced
- 1 sprig parsley, sniped
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 teaspoon Tabasco pepper sauce
- 2 tablespoons butter
- 2 cups chicken broth

#### Directions

In a pre-heated Dutch oven brown sausage and cut into bite size pieces. Remove most of the grease from the Dutch oven. Brown chicken breasts and cut into bite size pieces. Add butter and sauté onion, green pepper and garlic until tender. Place chicken, sausage, broth, tomatoes, thyme and Tabasco pepper sauce into the Dutch oven.  
Heat contents to a boil. Stir in rice and reduce heat. Cover and simmer for about 25 minutes or until rice is cooked. Sprinkle with parsley and serve.  
Shrimp can be added or substituted for the chicken. Wild rice can be used instead of long-grained rice.

## **Dutch Oven Lasagna**

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 10-12

### **Ingredients**

¾-pound lean ground beef  
¾-pound Italian sausage  
23 ounces spaghetti sauce  
2 1/2 cups mozzarella cheese, shredded  
3 eggs  
2 1/4 cups ricotta or cottage cheese, cream style  
1/4 cup Parmesan cheese, grated  
1 1/2 teaspoons oregano, dried  
3/4 cup hot water  
13 lasagna noodles (Barilla no boil noodles work the best)

### **Directions**

Brown the meat in a preheated Dutch oven. Drain off excess fat and remove to a large mixing bowl. Add the spaghetti sauce and mix well.

In another bowl, combine ricotta or cottage cheese, Parmesan cheese, and 1 1/2 cups of the mozzarella cheese. Add to this the eggs and oregano and mix well.

Place the various layers in the Dutch oven in the following order: 4 noodles - 1/3 meat mixture - 1/2 cheese mixture – 5 noodles - 1/2 meat mixture - rest of cheese mixture - rest of noodles - rest of meat mixture.

Pour the hot water all around the edges of the noodles. (I substitute additional sauce for the hot water)

Place the lid on the oven and bake for about 1 hour or until done. Check every 15 minutes for the first 1/2 hour.

When done, sprinkle with remaining mozzarella cheese, cover and let stand for 10 minutes.

## **Dutch Oven Spaghetti**

Oven Size: 12"

Heat: Top: 15-17 Bottom: 6-7

Serves 12

### **Ingredients**

2 pounds lean ground beef  
32 oz. jar spaghetti sauce  
2 15 oz. cans tomato sauce  
1 12 oz. package spaghetti, break in half  
2 cups water  
2 cloves garlic, minced  
1 tablespoon oil

### **Directions**

In a pre-heated 12" Dutch oven add oil and garlic, brown ground beef until cooked.

Spoon off the excess grease.

Add tomato sauce and spaghetti sauce.

Add water and bring to boil.

Break spaghetti in half and add to sauce.

Try to get sauce to cover spaghetti.

Cover and cook until spaghetti is tender.

Stir the spaghetti every 5-10 minutes to keep it from turning into a starch log.

## **Chili**

There are a million variations on this recipe - this is just one. You can make it as mild or as HOT as you like - you can make it with meat or meatless.

It all depends on your own personal taste.

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 6

### **Ingredients**

- 1 Tablespoon VEGETABLE OIL
- 2 pounds, boneless round steak - cut into 1/2-inch cubes
- 1 pound, lean pork - cut into 1/2-inch cubes
- 1/2 teaspoon black pepper
- 2 - 14 ounce cans beef broth
- 1 - 8 ounce can tomato sauce
- 1/3 cup chili powder
- 1/2 cup chopped onion
- 2 Tablespoons cumin
- 1 Tablespoon paprika
- 1 1/2 teaspoons garlic powder
- 1 teaspoon brown sugar
- 1/2 teaspoon ground sage
- 1/2 teaspoon thyme
- 1/2 teaspoon dry mustard

### **Directions**

Into a Dutch oven, heat oil until hot, add 1/3 of each of the beef and pork.

Cook until browned on all sides.

Using a slotted spoon, remove meat to a plate - repeat with remaining meat.

Drain off all excess fat and return meat to pot.

Sprinkle with pepper - stir to coat meat.

Add beef broth and tomato sauce - bring to a boil and reduce heat to a simmer until meat is tender (about an hour).

Stir in chili powder, onion, cumin, paprika, garlic powder, brown sugar, sage, thyme, and dry mustard.

Simmer about 1 hour until meat is very tender.

## **Red & Green Chili**

Oven Size: 12"

Heat: Bottom: 10-12

Serves 10-12

### **Ingredients**

- 2 Pounds steak (Cut into chunks)
- 3 Tablespoons Chili Powder
- 2 Cloves Garlic (Crushed)
- 2 Teaspoons Black Pepper
- 1 Teaspoon Salt
- 1 Teaspoon Oregano
- 1 Medium Yellow Onion (Chopped)
- 1/2 Cup Water
- 3 - 28 ounce cans of Kidney beans
- 1 - 28 ounce can crushed Tomatoes
- 1 small can Tomato Paste
- 3 - 7 ounce cans Diced Green Chili

### **Directions**

Combine first 8 ingredients in a zipper seal bag and let it sit in your fridge.

Brown the above in a 12-inch Dutch oven, then add all of the rest of the ingredients, including any liquid from the cans.

Bring to a simmer, and let simmer for at least 1/2 hour stirring regularly. (It is better if it simmers for 2 hours).

## **Tex-Mex Lasagna**

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 8-10

### **Ingredients**

- 1 1/2 lbs. of ground beef
- 1 can refried beans
- 3 16 oz. jars salsa
- 15 large flour tortillas
- 1 pkg of taco seasoning
- 6 cups grated cheddar cheese

### **Directions**

Season the beef with taco seasoning and brown.

Drain off fat.

Remove from heat and set aside.

Line the bottom of Dutch oven with a layer of tortillas.

Add a layer of refried beans; a layer of meat; a layer of salsa; a layer of cheese; and repeat each layer in the same order.

Bake at 350 degrees for one hour.

Top dish with sour cream and sprinkle with jalapeno slices.



## **Quick Shepherd's Pie**

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 10-12

### **Ingredients**

- 2 lbs ground meat
- 2 cans cream of mushroom soup
- 1 lb bag frozen mixed vegetables
- Salt and pepper; to taste
- 2 lb bag tater tots
- 8 oz cheddar cheese; shredded

### **Directions**

- Brown the meat in Dutch oven, then drain.
- Add 1 can cream of mushroom soup and mix well.
- Gently press this mixture in the bottom of the Dutch oven
- Combine 1 can cream of mushroom soup with mixed vegetables
- Layer this over the meat mixture
- Layer the tater tots over the vegetables
- Cook until heated through, about 45 minutes
- Spread the cheese over the tater tots and allow to melt, about 10 minutes

## **Hamburger Stew**

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 10-12

### **Ingredients**

- 2 lbs ground meat
- 1 onion
- 2 cloves garlic; minced
- 4 carrots
- 4 potatoes
- 2 stalks celery
- 1 28 oz can crushed tomatoes
- Salt & pepper; to taste
- 2-3 cups water
- 1 can Grands Biscuits

### **Directions**

- Brown the meat in Dutch oven with onions and garlic, then drain excess fat.
- Chop vegetables into 1" pieces.
- Add vegetables and tomatoes to browned meat.
- Cook for 30 minutes, stir and cook for an additional 15 minutes.
- Move most of the heat to the lid.
- Place the biscuits on top of the stew and cook for another 15-20 minutes.

## **Lasagna Soup**

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 8-10

### **Ingredients**

- 2 tsp olive oil
- 1 ½ lbs Italian sausage (ground beef)
- 2 onions (finely chopped)
- 4 cloves garlic; minced
- 2 tsp oregano
- ½ tsp red pepper flakes
- 2 Tbsp tomato paste
- 1 28 oz can diced tomatoes (crushed will work also)
- 6 cups chicken broth
- 2 bay leaves
- 8 oz. fusilli pasta (or favorite shape)
- ½ cup fresh basil (finely chopped)
- 8 oz Ricotta cheese
- ½ cup grated Parmesan cheese
- Salt & pepper; to taste
- 2-3 cups shredded Mozzarella cheese

### **Directions**

Heat oil and brown the meat in Dutch oven with onions then drain excess fat.  
Add garlic, oregano and red pepper flakes and sauté for 1 minute.  
Add tomatoes, with their juice, the broth and the bay leaves and bring to a boil.  
Reduce heat and simmer for 30 minutes.  
Add the pasta, and then increase heat to medium high and cook until the pasta is tender, an additional 15 minutes.  
Remove the bay leaves and stir in the basil.  
Add salt and pepper if desired.  
In small bowl, mix the Ricotta and Parmesan cheeses.  
Place 1 ½ Tbsp of Ricotta mixture in the bottom of bowl; sprinkle with Mozzarella and ladle on the soup.  
Serve with garlic bread or rolls.

## Dutch Oven Recipes – Sauces

### Mexican Hot Sauce (Sauce for Zucchini Enchiladas)

Oven Size: 10"  
Heat: Bottom: 6-7

#### Ingredients

- 2 c. chopped onion
- several cloves of garlic, crushed
- 2 tsp. salt
- 4 Tbs. olive oil
- 2 tsp. cumin
- 1 tsp. cayenne
- 1 tsp. chili powder
- 1/2 tsp. ground coriander
- 1/2 tsp. black pepper
- 6 c. chopped tomatoes
- 2 c. water
- 4 Tbs. tomato paste
- 3 Tbs. dry red wine

#### Directions

Sauté onion, garlic, and salt in olive oil until the onion is clear.  
Add spices and mix.  
Add tomatoes, water tomato paste, and wine.  
Simmer for 30 minutes or longer, several hours is best.  
Hot spices tend to get hotter as they cook.

### Spaghetti Sauce

Oven Size: 12"  
Heat: Bottom: 8-10

#### Ingredients

- 2 cloves garlic
- 1 onion
- 1 c. chopped mushrooms
- 1 lbs Italian sausage (mild, hot or sweet)
- 2 16oz. tomatoes, do not drain
- 1 4oz. can tomato paste
- 1 tsp. basil
- 1 tsp. oregano
- 1/2 tsp. thyme
- 1 tsp. sugar
- 1 tsp. salt
- 1/2 tsp. pepper

#### Directions

Brown the sausage with onion, garlic and mushrooms.  
Add tomatoes, tomato paste and all spices listed.  
Bring to a boil then simmer at low heat for at least 40 minutes.  
The longer that it is allowed to simmer, the fuller the flavor will be.

## Dutch Oven Recipes – Desserts

### Kathy's Blackberry Pudding

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 6-7  
Serves 10-12

#### Ingredients

- 2 cups blackberries (if frozen, thaw & drain)
- 2 cups sugar
- 1/3-cup butter
- 2 cups flour
- 1-teaspoon salt
- 2 teaspoons baking powder
- 1-cup milk
- 2 cups boiling water

#### Directions

Cream the sugar and butter.  
Sift together the flour, salt and baking powder; then add to the creamed sugar and butter.  
Add the milk.  
Mix all together and pour into a Dutch oven.  
Sprinkle the blackberries over the top and pour the 2 cups of hot water on top of the entire mixture.  
Bake at 350 degrees for about 50 minutes.  
Bake until the top is golden brown; approximately 1 hour.

### Pineapple Upside/Down Cake

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 6-7  
Serves 10-12

#### Ingredients

- 1 pkg. yellow cake mix
- 1/2 cup brown sugar, firmly packed - glaze
- 1-8 oz. can pineapple, sliced and drained - glaze
- 1 small jar maraschino cherries
- Can of PAM non-stick spray (optional)

#### Directions

Mix cake per instructions on package. (Replace some of the liquid needed for the cake mix with juice from canned pineapples for an even more pineapple flavor)  
Spray interior of oven with PAM.  
Arrange pineapple around bottom of Dutch oven.  
Place cherries in centers of pineapple slices - place extras in open spots.  
Sprinkle brown sugar over fruit.  
Cover and bake for 40 minutes. Check with toothpick or knife blade for doneness.  
When done, invert Dutch oven over a plate or serving platter. (You will need some heavy leather gloves to perform this feat)

Let cake set for a few minutes.

## **Fruit Cobbler**

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves: 8-10

### Ingredients

Fruit of choice

Sugar – to taste

1 box yellow cake mix

½ stick butter – cut in small pats

### Directions

Lightly grease Dutch oven and fill ½ -2/3 full of favorite chopped fruit (apples & pears, peaches & blueberries, berry assortment).

Sprinkle with sugar (to taste or pour pancake syrup over the fruit).

Sprinkle 1 yellow cake mix over the fruit.

DO NO STIR.

Place several pats of butter on the cake mix (about 2/3 stick).

Bake at 350° for about 40 minutes or until top is golden brown and fruit is tender.

## **Triple Chocolate Cake**

If you like chocolate, chocolate and more chocolate.

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves: 10-12

### Ingredients

1 chocolate cake mix

1 package instant chocolate pudding mix

1 12 ounce chocolate chips

### Directions

Prepare cake mix per instructions on package.

Stir in pudding mix and chocolate chips.

Pour into a preheated Dutch oven.

Bake until cake springs back to the touch.

About 30 minutes.

Let stand before serving.

## **Cindy's Fruit Crisp**

Oven Size: 10"  
Heat: Top: 15-17 Bottom: 5-6  
Serves: 10-12  
Ingredients

Fruit:  
2 ½-3 lbs fruit (apples, peaches, pears or plums) makes about 6 cups  
½ cup sugar  
1 ½ Tbsp lemon juice  
1 tsp cinnamon  
½ tsp nutmeg  
½ tsp lemon zest

Topping Mixture:  
1 cup quick cooking rolled oats  
½ cup flour  
¾ cup brown sugar  
1 tsp cinnamon  
½ tsp nutmeg  
1 stick butter, melted

### Directions

Lightly oil Dutch oven  
Cut up fruit (add lemon juice to keep apples from browning)  
Sprinkle cinnamon and nutmeg over fruit  
For the topping, melt the butter  
Mix the oats, flour and sugar to the butter  
Cover the fruit with the topping  
Bake for 35-45 minutes

## **Dutch Oven Chocolate Cake**

Oven Size: 12"  
Heat: Top: 19-21 Bottom: 6-7  
Serves: 10-12  
Ingredients

One Chocolate cake mix (Double chocolate or Dark chocolate)  
Eggs as called for on cake mix  
1 cube butter  
2 T cocoa  
1 cup brown sugar  
2 cups water  
1 cup mini marshmallows  
1 can of pop

### Directions

In a Dutch oven melt butter, mix in cocoa and brown sugar.  
Add 2 cups water and marshmallows.  
In a bowl stir up the cake mix with eggs and pop.  
Pour over mixture in Dutch oven, but don't mix.  
Cook about 20 to 30 minutes.  
Serve with cool whip.

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