

Byron's Dutch Oven Recipes



Contains the recipes and other site content from “*Byron's Dutch Oven Cooking*” web site, created by Byron Bills.

**Compiled by Michael Burton
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Introduction to Dutch Ovens

An Introduction to Dutch Ovens



One of the best pieces of advice I can offer anyone looking to purchase their first Dutch oven is to select an oven that is well made. The walls of the oven should be the same thickness all the way around. Inspect the oven's bail, it should be made of sturdy heavy gage wire and be securely attached to molded, NOT riveted, tangs on the side of the oven. Rivets can break off under a heavy load, such as when the oven is full of food. Make sure the bail is long enough that it can be lowered around one side of the oven without hanging on the lid. The bail should also stand up at a 45° angle on the opposite side which will keep the bail from getting hot, and will also offer easier access to it when positioning the oven or removing it from heat.

Check the Dutch oven lid to make sure it fits tight. It should lie flush with the lip of the oven all the way around. This is to ensure that the steam created inside the oven does not escape. Make sure the lid handle is a loop attached to the lid on both ends with a hollow center so that it can be easily hooked by a lid lifter. Avoid ovens that have a molded solid tab on the lid for a handle because they are hard to lift and manage when they are loaded with coals on top.

There are two basic types of Dutch ovens. The ovens I like to use are generally made of heavy cast iron, have three short legs on the bottom, and a tight fitting lid with a lip or ridge around the outer edge for holding coals and for keeping ash from falling into the food. These ovens are commonly referred to as "Camp" or "Outdoor" Dutch ovens. The second type of ovens are also generally made of heavy cast iron, have a flat bottom with no legs, and have a highly domed basting lid without an outer rim. These ovens are commonly referred to as "Bean Pots" or "Kitchen" ovens. These ovens can be used with briquettes, but their flat bottom is better suited for use on a stove top or in your kitchen oven.

When selecting a "Camp" or "Outdoor" Dutch oven pay particular attention to the legs. Legs maintain the height of the oven above ground allowing air to flow around the coals beneath while cooking. Avoid ovens with short stubby legs or they may sit directly on top of the coals. Also, pay attention to the thickness of the leg where it attaches to the bottom of the oven. Some cheaper ovens have very skinny legs which can punch through the bottom of the oven when much weight is placed on them. I watched this happen at a competition once when someone stacked too many ovens on top of each other and the bottom oven collapsed!

Something else to consider when selecting a Dutch oven is the roughness of the cast metal. Some people recommend purchasing ovens with a smooth cast because they feel food won't stick to it as

easily. I on the other hand have found that a rougher surface works out better in the long run. The rougher surface offers more surface area for oil to adhere to when "seasoning" the oven. As the oil builds up and hardens with cooking use it creates a very smooth surface to cook on. I have had several ovens with smooth casts "peel" when I cleaned them because the protective coating had nothing to adhere itself to. I also have had ovens that retained a nice shiny gray spot on the inside bottom because the surface was so smooth the oil could not get into the pores of the metal.

Dutch ovens are manufactured by many companies today and are available in most cities if you know where to look. Outdoor sporting goods, variety, and farm and ranch stores are your best choices. I recommend buying Lodge Dutch ovens for regular cooking use, and MACA Dutch ovens when cooking for larger groups. Lodge Dutch ovens in my opinion are of better quality than some others available, but they do come at an increased price. Remember, nothing worthwhile in life comes free. MACA Dutch ovens have a thicker cast and are deeper than the Lodge ovens so they are much heavier and a bit more costly. MACA Dutch ovens can also be custom cast with your name, scout troop number, etc...



Selecting The Right Dutch Oven

With so many sizes and shapes of Dutch ovens to pick and choose from, selecting the right oven is a big key to cooking great food. Shorter standard ovens spread heat to the center of the oven faster than deeper ovens so they are good for cooking foods that need higher temperatures. Deep Dutch ovens on the other hand are ideal for cooking foods at lower temperatures or where you want to control the amount of heat on top of the oven for things such as rolls and bread where you want even browning. The oven size in inches (diameter and depth) will determine how much room you have for your food.

<i>Sizes And Capacities Of Lodge Dutch Ovens</i>				
Oven Size	Oven Capacity	Depth	Weight	Types Of Dishes
8"	2 Quarts	3"	11 lbs.	Side dishes, vegetables, desserts, and sauces. Ideal when cooking for 2 or 3 people.
10"	4 Quarts	3 ½"	15 lbs.	Side dishes, vegetables, beans, small roasts, desserts, and sauces.
12"	6 Quarts	3 ¾"	20 lbs.	Roasts, poultry, fish, stews, potatoes, beans, rolls, breads, and desserts.
12" D	8 Quarts	5"	23 lbs.	Standing rib roasts, hams, whole chickens, stews, potatoes, beans, rolls, and breads.

14"	8 Quarts	3 ¾"	26 lbs.	Larger roasts, poultry, stews, potatoes, rolls, breads, and desserts.
14" D	10 Quarts	4 ½"	28 lbs.	Standing rib roasts, hams, hens, stews, potatoes, rolls, and breads.
16"	12 Quarts	3 ¾"	32 lbs.	Large quantities of meat, stews, potatoes, rolls, breads, and desserts.

<i>Sizes And Capacities Of MACA Dutch Ovens</i>				
Oven Size	Oven Capacity	Depth	Weight	Types Of Dishes
9"	5 Quarts	6"	17 lbs.	Soups and stews, beans, vegetables, and sauces.
11"	9 Quarts	6 ½"	24 lbs.	Smaller standing rib roasts, small hens, vegetables, stews, potatoes, and beans.
13"	12 Quarts	6 ½"	41 lbs.	Standing rib roasts, hams, whole chickens, stews, potatoes, and beans.
15"	18 Quarts	7 ½"	49 lbs.	Small turkeys (up to 15 lbs.), large cuts of meat, stews, and beans.
17"	28 Quarts	9"	73 lbs.	Larger turkeys (up to 30 lbs.), large quantities of meat, stews.
22"	49 Quarts	9 ½"	158 lbs.	We call these "drag and drops" because you drag them out of your truck and wherever they drop you cook in them.

I recommend a 12" Lodge Dutch oven for anyone just starting out. It is a very versatile oven and one that is not overly large. Also, most Dutch oven recipes are written for a 12" oven. A 12" Deep or 14" standard Lodge or 13" MACA Dutch oven would be my next choices.

Cast Iron or Aluminum?

Most people think "Cast Iron" when it comes to Dutch ovens, but they are also manufactured from cast aluminum. Here is a comparison of the two types:

Aluminum is lighter than cast iron. A 12" aluminum oven weighs about 7 pounds as opposed to about 20 pounds for a cast iron oven.

Aluminum is easier to care for. Because it doesn't rust you can wash aluminum ovens in mild soap and water. Cast iron, however, requires protection from rust. Bare cast iron rusts very quickly so it must be "seasoned" to protect the metal. This seasoning is usually done by burning some kind of oil or animal fat into the pores of the metal forming a hard protective barrier. Soap should never be used to clean a seasoned oven because it will dissolve the formed protective barrier and embed itself into the pores of the metal where it will return to taint your next meal.

Aluminum reacts quickly to temperature changes. Aluminum Dutch ovens will heat up much faster than cast iron ovens, but they also cool down much faster after removing them from heat. Aluminum ovens are ideal for cooking foods that need to be cooled down quickly. Cast iron Dutch ovens react more slowly to temperature changes so you don't burn food as easily in them. Cast iron ovens also retain their temperature for quite a while after they have been removed from heat.

Because aluminum reacts quickly to changes in temperature it is much harder to keep at a constant temperature on a windy day. Cast iron, on the other hand, because it retains heat well, fairs better in windy weather.

Aluminum ovens can melt if too much heat is applied to them! The melting point of aluminum cast alloy is around 1200° F. as opposed to cast iron's melting point of over 2000° F. It is possible to reach temperatures of 1200° F. if too many coals are used during cooking, or if the bottom of the Dutch oven is in direct contact with the coals.

When weight is not an issue, I prefer to use a cast iron Dutch oven over an aluminum oven.

Note: My primary resource for this information was from 'Dutch Oven Cooking' at The MacScouter.

Dutch Oven Care

Seasoning Your Dutch Oven

Cast iron Dutch ovens, if properly cared for, will last for many generations. Constant and proper Dutch oven care beginning from the day the oven is purchased will keep it in service for many years. All quality ovens are shipped with a protective coating that must be removed prior to seasoning. Removing the protective coating requires a good scrubbing with a little soap, some hot water, steel wool, and a little elbow grease. **This is the only time you will ever use soap on your Dutch oven.** Once the oven has been cleaned, it should be rinsed well, then towel dried and allowed to air dry.

You can use your kitchen oven to season a Dutch oven but just a word of warning, **You will smoke up your house if you season your Dutch ovens indoors.** I recommend using an outdoor gas barbecue in a well ventilated area. Preheat your barbecue or kitchen oven to 375°. After your Dutch oven is dry, place it on the center rack with the lid ajar. Allow it to warm slowly so it is just barely too hot to handle with bare hands. This preheating does two things, it drives any remaining moisture out of the metal and opens the pores of the metal.

Note: You can also season a Dutch oven in your fireplace. I installed a cast iron pot hanger to the back wall of my fireplace so I could hang my ovens over the fire. If your chimney flu has a good draw you won't get much grease smoke in your house, however, I still recommend opening a few windows and doors.

Now, using a paper towel or a clean 100% cotton rag, apply a thin layer of cooking oil. I prefer using vegetable oil over peanut and olive oils because the burning point of vegetable oil is lower so it will set up and harden at lower temperatures. Tallow or lard can also be used but they tend to break down over time so are not recommended on ovens that will be stored for long periods of time. Make sure the oil covers every inch of the oven, inside and out and replace it on the center rack, this time upside down with the lid resting on top of the legs. This will keep oil from pooling in the bottom of the oven. Bake the oven for about an hour or so at 375°. This baking hardens the oil into a protective coating over the metal.

After baking, allow the Dutch oven to cool slowly. When it is cool enough to handle, apply another thin coating of oil. Repeat the baking and cooling process. When the oven can be handled again apply another thin coating of oil. Do not leave any standing oil in the oven! Standing oil can turn rancid ruining the protective coating you just applied. Allow the oven to cool completely. Now it should have three layers of oil, two baked on and one applied when it was warm. The oven is now ready for use.

This seasoning procedure only needs to be done once, unless rust forms or the coating is damaged in storage or use. This baked on coating will darken and eventually turn black with age. This darkening is a sign of a well kept oven and of its use. The seasoning's purpose is two fold, first and most important,

it forms a barrier between moisture in the air and the surface of the metal. This effectively prevents the metal from rusting. The second purpose is to provide a nonstick coating on the inside of the oven. When properly maintained, this coating is as nonstick as most of the commercially applied coatings.

Note: Avoid cooking anything with a high acid content such as tomatoes, or a lot of sugar such as cobblers for the first 2 or 3 times after seasoning your oven. The acid and sugars can break down the protective covering before it has a chance to harden properly.

Aluminum Dutch ovens do not require a "seasoning". Most aluminum ovens are shipped with a protective coating and a simple washing with soap and hot water will remove it. Since aluminum doesn't rust, no further protection is required. However, if you season an aluminum oven like you do a cast iron oven, food will not stick in it as often as it would if left untreated.

Cleaning Your Dutch Oven

Dutch oven care starts with the seasoning of the metal, but the second step is to make sure you clean your ovens properly after each use. More often than not, cleaning cast iron Dutch ovens is much easier than scrubbing pots and pans. For cast iron, the cleaning process is in two steps. First, food is removed and second, maintenance of the protective coating. To remove stuck on food, place some warm clean water into the oven and heat until almost boiling. Using a plastic mesh scrubber or coarse sponge and No Soap, gently break loose the food and wipe away. After all traces have been removed, rinse with clean warm water. **Soap is not recommended because it will break down the protective covering and will get into the pores of the metal to taint the flavor of your next meal.**

After cleaning and rinsing, allow the oven to air dry. Then heat it over the fire just until it is hot to the touch. Apply a thin coating of oil to both the inside and outside of the oven and the top and underside of the lid. Allow the oven to cool completely. If you do not oil the outside of the oven, then with use, the protective barrier will break down and the oven will start to rust. As a suggestion, it is a good idea to keep a scrubber for cast iron and never use it with soap.

For aluminum ovens, the cleaning is the same as for ordinary pots and pans. Use soap and water and scrub them as you would your other pans.

“Ready To Use” Cast Iron Care

It was inevitable that someone would eventually figure out a way to produce cast iron cookware with the same type of heirloom finish that made your grandmother's cast iron skillet such a prized possession. The manufacturers of these "Ready To Use" cast iron products have taken the work out of having to season your new cast iron skillets and Dutch ovens by seasoning them for you. Lodge, Camp Chef, Cabela's, and Cee Dubs are just a few of the manufacturers and retailers of these fine products. With proper care and maintenance these cast iron utensils will service you well for many generations. I have outlined the proper care instructions for these products below.

1. Before using your "Ready To Use" cast iron cookware for the first time simply rinse it out with hot water (do not use soap as it will remove the seasoning). Towel dry the utensil thoroughly.
2. Before each time cooking, prepare the cooking surface by wiping it down with vegetable oil or spraying it with non-stick cooking spray.
3. After each time cooking, clean your utensil with a stiff brush under hot water (do not use soap) and towel dry thoroughly.
4. After the utensil is dry and while still warm from cleaning, wipe all surfaces down lightly with vegetable oil or spray all surfaces lightly with non-stick cooking spray.
5. Allow the utensil to cool and then store in a cool, dry place. Do not store pots or ovens with the lid on top to allow for air circulation.
6. If you notice a metallic taste or notice signs of rust on your cookware simply follow the steps for Stripping Rusty Or Rancid Dutch Ovens outlined below then follow the steps for Seasoning Your Dutch Oven outlined above.

Stripping Rusty or Rancid Dutch Ovens

Inevitably there will come a time when you will need to strip and re-season a rusting or rancid Dutch oven. Relax! It's not that difficult. I've found the easiest way to strip an oven is to place it upside down on the bottom rack of a self cleaning oven with the lid placed on top of the legs. Set the oven to self clean for 2 hours and let it be. Allow the oven to cool completely before removing the Dutch oven.

If you don't have a self cleaning oven or would prefer not to heat up your house then you can use an outdoor propane stove to accomplish the same thing. I like to use my Cache Cooker for this because it has a large burner that generates a lot of heat. The secret to successfully stripping an oven over a propane burner is to keep moving the oven around so every surface of the oven has a chance to be directly over the burner, this also helps prevent warping should the metal become too hot. Light the burner and adjust it to generate a medium blue flame. Place the Dutch oven upside down over the flame and let it slowly heat for 10 minutes or so. Once the oven is hot turn up the burner to it's hottest setting and let the oven heat until it smokes heavily for about 5 minutes then rotate the oven to burn a new surface. Make sure to burn both the inside and the outside of the oven. As the metal burns it will take on a shiny oily look and may look white in some areas which is fine, keep heating the oven until all surfaces inside and out have this look then remove the oven from heat and allow it to cool slowly.

Once the Dutch oven has been burned and allowed to cool the remaining detritus must be removed from the oven surfaces. This is done by scrubbing the oven with a piece of steel wool or a metal scouring pad under hot running water until all surfaces are clean. Once clean, towel dry the oven then allow it to air dry. The Dutch oven is now ready to re-season.

Recently I came across this interesting web page authored by Bill Dickerson entitled [Rust Removal By](#)

[Electrolysis](#) where Bill has documented how to clean rusty metal and cast iron using electricity, water, and a little washing soda. He has included pictures of his setup so you can see how the process works. The setup takes a little time and a few items but the results look fantastic (he's cleaning car parts but rusty Dutch oven's or cast iron pans will clean just as well).

Storing Your Ovens

It is important when storing your Dutch ovens to keep the lid cracked so that air can circulate into it. This can be accomplished by laying a paper wick, made from a napkin or paper towel folded accordion style, across the rim of the oven leaving a small amount outside, and then setting the lid down on top of it. The wick also acts to draw any moisture out of the oven. If air cannot circulate into the Dutch oven, the oil used to protect it will turn rancid and will permeate the pores of the metal with a sour odor. **DO NOT** cook anything in a rancid oven, you will not be able to stomach the food! A rancid oven must be stripped of its protective coating and then be re-seasoned again.

When storing my Dutch ovens I like to put them in a protective cover to keep them from collecting dust, and to keep anything that might brush up against them from getting dirty. The covers also help protect the outside finish on the ovens from being scratched up in transit when camping or transporting ovens.

A Few Cast Iron No-No's

1. Never, and I repeat, **NEVER** allow cast iron to sit in water or allow water to stand in it. It will rust despite a good coating.
2. Never use soap on cast iron. The soap will get into the pores of the metal and won't come out very easy, but will return to taint your next meal. If soap is used accidentally, the oven should be re-seasoned, including removal of the present coating.
3. Do not place an empty cast iron pan or oven over a hot fire. Aluminum and many other metals can tolerate it better but cast iron will crack or warp, ruining the metal.
4. Do not get in a hurry to heat cast iron, you will end up with burnt food or a damaged oven or pan.
5. Never put cold liquid into a very hot cast iron pan or oven. They will crack on the spot!

Note: This section taken from The MacScouter.

Dutch Oven Cooking Tips & Techniques

Regulating Cooking Temperature

Regulating cooking temperature is by far the hardest thing to master when learning to cook in a Dutch oven. Hopefully the few tips I have to offer will help you out.

First and foremost, always use high quality briquettes. I recommend using Kingsford charcoal. Kingsford is packed tighter than most other brands so it won't pop and spit, and it tends to burn longer than other brands. Avoid using "Match Light" charcoal as it burns hot so it doesn't last as long. Kingsford charcoal will generate good heat for about an hours time. For recipes that take more than an hour to cook, after an hour remove the remaining briquettes and ash from the oven and replenish them with new briquettes. **Note: because the Dutch oven is already hot, you will not need as many briquettes as when you started cooking.** I usually remove 2-3 briquettes from the top and bottom the first time I replenish them.

The general rule of thumb to produce about a 350° heat is to take the size of the Dutch oven in inches, double the number, and use that many total briquettes. So, for a 12" oven you would use 24 briquettes, for a 14" oven you would use 28 briquettes, etc.. **Remember this is just a rule of thumb and does not work for all makes of ovens!** This rule for instance does not work when cooking with MACA deep Dutch ovens because they are much deeper and they are manufactured with more metal. This will be better explained below.

Lodge Cast Iron Mfg. has recently put out a baking temperature chart for use with their ovens listing the total number of briquettes necessary to bring an oven to different temperatures. You can download a copy of the document [here](#).

Generally speaking **each briquette will produce about 10° - 15° F. worth of heat on a moderately warm day with no wind.** However, do not use these numbers to try and formulate how many briquettes you should use to generate internal oven temperatures. Instead, use the general rule of thumb to calculate the number of briquettes to reach 350° F. and then add or subtract briquettes to reach the temperature you desire. Why shouldn't you use the heat values to determine temperature? The answer is, other factors such as the amount of metal used to manufacture the oven, the size of the oven (volume), and the amount of free airspace inside the oven affect the final internal temperature the oven will reach when using a set number of briquettes. **The more metal, volume of food, and internal air space you have to heat up, the more heat will be required to bring your oven to the desired temperature.**

Other factors such as ambient air temperature, humidity, altitude, and wind all influence how much heat is generated by burning briquettes. **Cool air temperatures, high altitudes, shade, and high humidity will decrease the amount of heat generated by briquettes. Hot air temperatures, low altitude, direct**

sunlight, and wind will increase the amount of heat generated by briquettes. Also note that in windy conditions briquettes will burn faster due to the increased air flow around them, so they will not last as long.

Heat placement around the Dutch oven is crucial to yield the best cooking results. Briquettes placed under the oven should be arranged in a circular pattern no less than 1/2" from the outside edge of the oven. Briquettes placed on the lid should be spread out in a checkerboard pattern. Try to avoid bunching the briquettes as this causes hot spots.

The number one question I am asked is "**How many briquettes should I put on the lid and how many should go underneath the oven?**". The answer is "**It depends on what you are cooking**".

For food you wish to simmer such as soups, stews, and chili's; place 1/3 of the total briquettes on the lid and 2/3 under the oven.

For food you wish to bake such as breads and rolls, biscuits, cakes, pies and cobblers (rising); place 2/3 of the total briquettes on the lid and 1/3 underneath the oven.

For food you wish to roast such as meats, poultry, casseroles, quiche, vegetables, and cobblers (non-rising); use an even distribution of briquettes on the lid and underneath the oven.

The golden rule of Dutch oven cooking is "go easy with the heat". If the oven isn't hot enough you can always add more briquettes, but once food is burned, it's burned.

Campfire Cooking Tips

I have received a lot of response from people asking how to use their Dutch ovens over a campfire. I have two separate campfire cooking methods I like to use, each depending on the amount of time I want to spend tending my ovens.

The first method involves using charcoal briquettes which are lit in the campfire. I prefer to use charcoal for cooking as opposed to cooking over an open fire because temperatures can be easily regulated with briquettes whereas an open fire is riddled with hot spots that can lead to burned food if your Dutch ovens are not watched carefully. I simply add a pile of charcoal to the center of the campfire to be started by the flames. Once the charcoal is lit, the briquettes are removed from the fire and arranged for cooking near the edge of the fire pit away from the campfire flames. Then cooking proceeds just like it would at home.

The second method entails burying your Dutch oven in coals and is about like cooking in a crock pot set on low heat. I usually use this method when out hunting or fishing (in a campfire safe area) and I don't want to spend a lot of time over my ovens. It starts by digging a hole 18-20 inches deep and 20-24 inches in diameter in the center of the campfire pit. Line the sides of the hole with flat stones and check to make sure the oven will fit in the hole. Next, start a campfire in the bottom of the hole to get coals going. Keep adding wood to the fire until the hole is 1/2 - 2/3 full of coals. Next kick the fire out and

remove the larger pieces of remaining wood. Dig a hole in the coals that the Dutch oven containing the evening meal can be set in then cover the Dutch oven with the remaining coals (you want at least 2-3" of coals on top of the lid) followed by a 2" layer of dirt spread out over the coals. Spread 2 wet burlap bags over the dirt and cover them with rocks so they won't be blown away in the event a wind comes up. The burlap bags will help to hold the heat in. Then leave the oven to sit for the day. When you return to camp in the evening the food will be ready for eating. Simply dig the oven up and brush it off with a whisk broom prior to opening it.

Helpful Dutch Oven Cooking Tips

Many problems can be avoided by watching your ovens while you are cooking so don't be afraid to lift your oven lids to check on your food. If you see steam escaping from around your oven lids then your ovens are too hot. Dutch ovens act as a sort of pressure cooker steaming the food from the inside out making it more tender. If you let the steam out of your Dutch oven, it doesn't help the food and more often than not the top or bottom will be burned.

To keep from generating hot spots which cause uneven browning and burned spots, rotate your Dutch ovens every 15 minutes by turning the oven 90° in one direction and the lid 90° in the opposite direction. The easiest way to manage this is to lift the lid, rotate the oven 90° clockwise, then put the lid back on so it is facing the same way it was when you lifted it. I usually look at the number cast on the lid when I do this. When rotating the oven properly **the number on the lid should stay in the same place during the whole cooking process.**

When I lift the lid to rotate my ovens I usually peek inside to see what the food is doing. This way I know if the oven temperature is right or if I need to adjust the number of briquettes.








"Stacking" your Dutch ovens is a convenient way to save space and share heat. Stacking is best done when ovens need the same amount of heat on top and bottom. (I.E. - Do not mix and match ovens that require different amounts of heat on top and bottom. Placing an oven with a cake, pie, or rolls in it, on top of an oven loaded with coals on the lid is not a very good idea.)

A Dutch oven lid can be placed over 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 don't run all over. This is because most lids are shaped like a very shallow bowl so things naturally stay in the center, even if the lid is not level.

Many people have asked me how to turn an upside down cake out of an oven without getting cake everywhere. Here's the method I use: First, let the cake cool for 10 minutes or so in the oven with the lid cracked. Next run a rubber spatula around the inside edge of the oven to loosen the cake. To turn the cake out, first lay a piece of parchment paper across the top of the oven so it lays flat and replace the lid so that it holds the paper in place. Make sure you have an available lid stand resting on your table for the next step. Using gloved hands place one hand on the oven lid and your other hand under the oven

and carefully flip the oven over so the cake falls onto the lid. Rest the oven upside down on the lid stand and tap the bottom and sides of the oven lightly with your hand to make sure the cake didn't stick. Then lift the oven off the lid. The cake will be resting on the parchment lined lid and can be cooled this way or slid off the lid using the parchment paper.

Tools You Will Need

	<p>Make sure to have some wooden utensils on hand for stirring your food. Avoid using metal utensils in your ovens as they can scratch off the protective coating. Heavy plastic utensils can also be used, but remember, they are plastic and will melt if left resting against a hot oven for any period of time. Plastic is also hard to clean off the oven once it has been baked on.</p>
	<p>A good pair of leather gloves will prove invaluable around a hot fire. A pair of work style gloves will do, but I recommend using either camp or welders gloves. Although these typically cost more, they offer thicker leather and an inner insulated lining. The camp gloves pictured to the left are manufactured by Lodge.</p>
	<p>A charcoal starter or "chimney" offers a fast way of lighting briquettes without using lighter fluid. Simply place your charcoal in the chimney, then wrinkle up 3-4 pieces of newspaper and place under the chimney. Light the paper with a match stuck through the vent holes in the side. That's it, in 10-15 minutes your charcoal is hot and ready for use. Charcoal starters can be purchased at most outdoors sporting goods stores.</p>
	<p>Long handled metal tongs work well for moving and placing briquettes. The long handle keeps your hands away from the flame and heat. If you are using coals from a fire, you can use a standard garden or fireplace shovel.</p>
	<p>Another item that will prove useful is some sort of lid lifter or hook. A large pair of pliers will also do the job. I prefer to use Mair lifters, pictured at left, because they allow you to control the lid easily and securely.</p>
	<p>A lid stand offers a nice place to rest your lid and keep it out of the dirt while you are stirring your ovens. They can be made easily, a #2 ½ aluminum can will work, or there are a number of them available on the market. The lid stands pictured at left are manufactured by Lodge.</p>
	<p>A whisk broom does a good job removing ashes from the top of your lids before serving your food. This will help keep ashes from falling into your tasty dishes.</p>

Other Helpful Items



Cooking tables can eliminate back strain by getting your Dutch ovens up off the ground at a level where you can work with them easily without having to bend over. Tables come in many shapes and sizes. I advise people when purchasing a table to make sure it comes with a wind screen. The table pictured at left is manufactured by Lodge. (A flat bottomed charcoal barbecue can also be used, just remove the cooking rack and use the bottom of the barbecue like you would a cooking table. Open the vents and close the lid and you have an effective wind screen.)



Dust covers will help keep dust off your ovens when in storage. They also protect your clothing and vehicle from picking up oil from off the oven when lifting or transporting it. The cover pictured at left is manufactured by [Kirkham's Outdoors Products](#) and is my favorite choice. These covers are made of heavy duty canvas with brass grommets in the bottom that the oven legs pass through so they don't wear holes in the bottom of the cover.



Volcano cook stoves allow you to cook your favorite dishes using fewer briquettes. These cook stoves are of the finest quality and are very durable. The ventilated design keeps the outside of the stove cool to the touch even when loaded with coals.

Breakfast

Breakfast Pizza

(Submitted by Page Davies)

1 can crescent rolls	1 cup shredded sharp cheddar
1 lb. sausage; browned & drained	3 eggs; beaten
3 Tbs. diced red bell pepper	3 Tbs. milk
3 Tbs. diced yellow bell pepper	1/2 tsp. salt
1 cup thawed frozen hash browns	1 tsp. ground black pepper
1 green onion; sliced	3 Tbs. Parmesan cheese

Unroll the crescent rolls. Line the bottom of a 12" Dutch oven with a layer of flattened crescent rolls. Sprinkle evenly with sausage, bell peppers, hash browns, green onion, and cheddar cheese. In a medium bowl whisk together eggs, milk, salt and pepper. Pour egg mixture evenly over top of pizza. Sprinkle with Parmesan cheese.

Cover and bake using 8-10 briquettes bottom and 12-14 briquettes top for 20-30 minutes until eggs are set.

Serves: 6-8

Breakfast Sausage Soufflé

12-15 slices bread; cubed	¾ cup milk
6 Tbs. butter; melted	1 tsp. dry mustard
1 lb. shredded Cheddar cheese	salt and pepper to taste
18 eggs	1 lb. cooked sausage

Add bread cubes to a well greased 12" Dutch oven. Drizzle butter over bread then sprinkle cheese over the top. Whisk together eggs, milk, and mustard. Season with salt and pepper. Pour eggs over bread and cheese. Sprinkle sausage over the top. Cover and bake using 6-8 briquettes bottom and 12-14 briquettes top for 30-45 minutes until eggs are set.

Serves: 8-10

(This recipe was one that floated around to me. I think the original recipe came from "Dutch Oven Cookin'" by Dick Stucki.)

German Pancakes

1 ½ cups milk	6 Tbs. butter
9 eggs	lemon juice
1 ½ cups flour	powdered sugar
¾ tsp. salt	

In a mixing bowl whisk together milk, eggs, flour, and salt to form a thin batter.

Heat a 14" Dutch oven using 14-16 briquettes bottom and 18-20 briquettes top until very hot. Add butter to Dutch oven and let melt. Pour batter into oven and cook for 25-30 minutes until pancake is fluffy and light brown.

Sprinkle pancake with lemon juice and dust with powdered sugar.

Serves: 6

Mountain Man Breakfast

1 lb. bacon	10-12 medium potatoes; sliced
2 medium yellow onions; diced	12 eggs; beaten
1 ½ cups fresh mushrooms; sliced	salt and pepper to taste
1 green bell pepper; diced	3 cups grated Cheddar cheese
3 cloves garlic; minced	picante sauce

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot. Cut bacon into 1 inch slices. Add to Dutch oven and fry until brown. Add onion, mushrooms, bell pepper and sauté until onions are translucent. Add potatoes and season with salt and pepper. Cover and bake using 8 briquettes bottom and 14-16 briquettes top for 30 minutes. Season eggs with salt and pepper then pour eggs over top of potatoes. Cover and bake another 20 minutes. Stir gently every 5 minutes. When eggs are done, cover top with cheese and replace lid. Let stand until cheese is melted. Serve topped with picante sauce.

Serves: 10-12

Mountain Man Breakfast Omelet

1 lb. country sausage	2 cups chopped; mushrooms
1 lb. bacon	18 eggs
1 large yellow onion; diced	¾ cup milk
3 cloves garlic; minced	salt and pepper to taste

1 green bell pepper; chopped 3 cups grated Cheddar cheese
1 red bell pepper; diced picante sauce

Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. Add sausage to oven and fry until brown. Remove sausage from oven. Cut bacon into 1 inch slices. Add to Dutch oven and fry until brown. Add sausage, onions, garlic, bell peppers, and mushrooms. Sauté until vegetables are tender. Whisk together eggs and milk. Season with salt and pepper. Pour eggs over vegetable mixture. Cover and bake using 8 briquettes bottom and 14-16 briquettes top for 20 minutes until eggs are set up. Cover top with cheese and replace lid. Let stand until cheese is melted.

Serve topped with picante sauce.

Serves: 8-10

Breads, Biscuits & Rolls

Apple Cinnamon Dessert Bread

3 Tbs. butter; melted	2 Tbs. quick rise yeast
2 apples; peeled, cored, and sliced	2 tsp. salt
½ cup brown sugar	1 ½ cups warm water; 120° F.
1 tsp. ground cinnamon	2 eggs; beaten
1/3 cup chopped walnuts	1/3 cup vegetable oil
¾ cup raisins	1 tsp. ground cinnamon
4 ½ cups bread flour	½ cup sugar
½ cup sugar	

In a large bowl combine 2 cups of the flour, sugar, yeast, and salt. Stir to mix. Add water, eggs, and oil and mix in well. Mix in remaining flour 1/2 at a time and work until dough forms a ball. Place dough on a floured board and knead for 5 minutes. Put dough in greased bowl, cover and place in a warm area free from drafts until dough has doubled in size.

In a 12" Dutch oven add melted butter, apples, brown sugar, cinnamon, raisins, and walnuts. Stir until brown sugar has dissolved and the apples are well coated. Spread apples out evenly on bottom of oven.

To a small bowl add 1/2 cup sugar and 1 tsp. cinnamon. Stir to mix well. Punch dough down and form into 1" size balls, roll in cinnamon sugar mixture, and arrange in Dutch oven allowing them to touch.

Cover oven and let dough raise for 20 minutes. Bake using 10-12 briquettes bottom and 14-16 briquettes top for 35-40 minutes. Remove Dutch oven from heat and allow to rest with the lid on for 10 minutes. Remove bread from oven by inverting the oven so the bread lies on the lid, then remove the oven.

Serve warm.

Serves: 12-14

Baking Powder Biscuits

4 cups all-purpose flour	½ cup Crisco
2 Tbs. baking powder	2 cups cold milk
2 tsp. salt	

To a mixing bowl add flour, baking powder, and salt. Stir together using a fork. Cut in the Crisco until

the mixture is like coarse meal with no lumps larger than a green pea. Add milk to the mixture and stir it with a fork until there are no areas of dry flour. You want the dough to be sticky and moist. This is what makes baking powder biscuits so tender and flaky.

Generously flour a large cutting board or smooth countertop making sure to coat your hands in flour too. Scoop the dough out of the bowl and put it on the floured surface. With the palm of one (or both) hands, press down on the dough and push it away from you. The dough will stretch into the shape of an oval. Next, lift the far end of the oval and bring it towards you, so it resembles a thick taco shell with the opening facing towards you. Then, rotate the dough a quarter turn and repeat the process, gently pushing, folding and turning, about 10 times. If dough begins to stick to your hand, it is fine to use a little more flour to cut the stickiness. Pat the dough into a circular shape about 1/2" thick.

Using a 2" cookie or biscuit cutter cut out biscuits by pressing cutter into the dough and then lifting it straight out. **Make sure not to twist the cutter as this releases air in the dough causing the biscuits to turn out flat.** Place biscuits in a greased 14" Dutch oven leaving 1/2" space between.

Place lid on Dutch oven and let raise for 10 minutes then bake using 12-14 briquettes bottom and 18-20 briquettes top (400° F.) for 15-20 minutes.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 5-10 minutes.

Serve warm.

Yield: About 18 biscuits

Best Ever Cornbread

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

Variation: I like to substitute 1 can of corn with liquid for 1 cup of the milk.

Byron's Baking Powder Biscuits

4 ½ cups all-purpose flour 3 tsp. salt
2 ¼ Tbs. baking powder 3 ¾ cups heavy cream; chilled
4 ½ tsp. sugar

In a large bowl whisk together the flour, baking powder, sugar, and salt. While stirring with a wooden spoon, slowly pour the cream into the center of the bowl. Continue to mix until the dough just comes together. Transfer the dough to a lightly floured board and roll into a 3/4" thick circular shape being careful not to work the dough too much.

Using a 2" cookie or biscuit cutter cut out biscuits by pressing cutter into the dough and then lifting it straight out. **Make sure not to twist the cutter as this releases air in the dough causing the biscuits to turn out flat.** Place biscuits in a greased 14" Dutch oven leaving 1/2" space between.

Place lid on Dutch oven and let raise for 10 minutes then bake using 12-14 briquettes bottom and 18-20 briquettes top (400° F.) for 15-20 minutes.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 5-10 minutes.

Serve warm.

Yield: About 18 biscuits

Byron's Garlic Herb Rolls

5 ½ cups bread flour	¼ cup butter; melted
2 Tbs. yeast	¾ tsp. seasoned salt
1/3 cup non-fat dry milk	10 cloves roasted garlic; chopped
1/3 cup sugar	
1 Tbs. salt	Toppings
3 Tbs. dried parsley flakes	2 Tbs. whipping cream
1 Tbs. + 1 tsp. dried basil leaves	2 Tbs. melted butter
1 Tbs. dried thyme leaves	¼ cup Parmesan cheese
2 cups warm water; 120° F.	
¼ cup vegetable oil	
2 eggs; beaten	

In a mixing bowl combine 2 cups flour, yeast, dry milk, sugar, salt, and herbs; blend well. Stir in water, eggs, and oil. Mix thoroughly. Stir in remaining flour 1 cup at a time until dough pulls away from sides

of bowl. Turn dough out onto a floured board and knead it for 5 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to raise until double in size.

Place raised dough on a floured board and punch down. Separate dough into 16 pieces. Form a ball from each piece and pat down into a round. Brush melted butter over tops of round and sprinkle with chopped garlic and seasoned salt. Pull rounds into an oval and fold in half so the garlic is on the inside. Place the folds of 10 rolls against the side of a warm lightly oiled 12" Dutch oven. Place 5 rolls in the inner circle and 1 roll in the center. Cover and let raise in a warm area for 15-20 minutes.

Brush tops of rolls with whipping cream then bake using 10-12 coals bottom and 16-18 coals top until rolls turn a light brown color. Brush tops of rolls with melted butter and sprinkle with Parmesan cheese. Cover and continue baking until rolls turn golden brown. Total baking time should be between 20-25 minutes. For even browning make sure to rotate the top and bottom of the oven 1/4 turn in opposite directions every 10 minutes.

Yield: 16 rolls.

Note: Tina and I served these rolls at the World Championship Dutch Oven cook-off in 1998 where we took 3rd place.

Cinnamon Apple Pull-Apart Bread

Bread

5 cups bread flour
½ cup sugar
2 Tbs. active dry yeast
2 tsp. salt
1 ¾ cup scalded milk; 120° F.
2 eggs; beaten
1/3 cup butter; melted

Filling

3 granny smith apples; peeled & chopped
¾ cup raisins
¾ cup walnuts; chopped
1 ½ tsp. ground cinnamon
½ tsp. ground nutmeg
¾ cup brown sugar
3 Tbs. butter; melted

Coating

½ cup butter; melted
¾ cup sugar
1 ½ tsp. ground cinnamon

Icing

2 cups powdered sugar
2 Tbs. hot water
1 tsp. vanilla extract

Prepare Dough: In a large bowl combine 2 cups of the flour, sugar, yeast, and salt. Stir to mix. Add milk, eggs, and butter; beat until smooth. Mix in remaining flour 1 cup at a time and work until dough forms a ball. Place dough on a floured board and knead for 5-7 minutes. Put dough in greased bowl,

and turn once so top side of dough is greased. Cover bowl and place in a warm area free from drafts until dough has doubled in size.

Prepare Filling: In a small mixing bowl combine apples, raisins, walnuts, cinnamon, nutmeg, brown sugar, and butter. Stir until brown sugar has dissolved and fruit is coated.

Prepare Coating: To a small bowl add 1/2 cup sugar and 1 tsp. cinnamon. Stir to mix well.

Assemble For Baking: Punch dough down and cut into thirds. Cut each third into 16 pieces. On a lightly floured board pat each piece into a small 2 1/2" circle. Place 1 tsp. of the filling in the center of the circle; wrap dough around filling pinching edges together to form a ball. Dip ball in melted butter and then roll in cinnamon and sugar coating. Then place in a 12" deep Dutch oven starting around the outside working towards the middle until bottom of oven is covered. Spoon 3/4 cup filling over top of rolls. Repeat process until dough has been completely used. Cover oven and let raise for 30 minutes.

Bake using 8-10 briquettes bottom and 18-20 briquettes top for 30-40 minutes rotating oven and lid every 5-10 minutes until bread is just golden brown. Remove Dutch oven from heat and cool for 10 minutes with the lid on, then turn out onto a serving platter. Prepare frosting by mixing all ingredients together and beating until smooth. Drizzle frosting over top and sides of bread.

Enjoy!

Serves: 12-14

Crusted Arabian Cheese Bread

<i>Bread</i>	<i>Topping</i>
2 ½ cups all purpose flour	2 Tbs. chopped onion
1 Tbs. active dry yeast	¼ cup melted butter
1 Tbs. sugar	½ tsp. paprika
1 ½ tsp. salt	½ tsp. oregano
¾ cup milk; scalded	½ tsp. garlic salt
¼ cup water	1 cup cheddar cheese
1 Tbs. butter; melted	

Prepare Dough: Add water to hot milk and let cool to 115° F. In a mixing bowl combine 1 cup flour, yeast, sugar, and salt; mix well. Stir in milk and butter. Mix thoroughly. Stir in remaining flour and work into a dough. Place dough on a lightly floured board and knead for 5-7 minutes until dough is elastic and sticky. Set dough in a greased bowl and turn dough over so top side of dough has been greased. Cover and place in a warm area free from drafts until dough has doubled in size.

Prepare Topping: In a small bowl combine all ingredients and stir to mix.

Assemble For Baking: Punch dough down then press into the bottom of a 14" Dutch oven. Prick dough with a fork then spread topping evenly across the top. Cover oven and let rise for 30 minutes.

Bake using 12-14 briquettes bottom and 16-18 briquettes top for 20-25 minutes.

Serves: 8

Garlic Cheese Rolls

Dough

5 – 6 cups all purpose flour
2 Tbs. active dry yeast
1/3 cup sugar
1 Tbs. salt
2 cups milk; scalded (120° F.)
1 egg; beaten
1/3 cup butter; melted

Filling

2 Tbs. melted butter
1/3 lb. cheddar cheese; shredded
1/3 lb. mozzarella cheese; shredded
1 tsp. granulated garlic
1 tsp. Lowry's Seasoned Salt

Topping

2 Tbs. butter; melted
3 Tbs. Parmesan cheese

Prepare Dough: In a mixing bowl combine 2 cups flour, yeast, sugar, and salt; blend well. Mix in warm milk, egg, and melted butter. Mix thoroughly. Mix in remaining flour 1 cup at a time until dough pulls away from sides of bowl. Turn dough out onto a floured board and knead it for 5 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to raise until double in size.

Assemble Rolls For Baking: Punch dough down then roll into a rectangular shape about 9" x 13". Brush dough with melted butter, spread on cheeses, then sprinkle with garlic and seasoned salt. Roll dough lengthwise like a jellyroll and cut into 13 1-inch rolls. Place rolls in a lightly greased 14" Dutch oven with 8 rolls around the outside edge, 4 rolls forming an inner circle, and 1 roll in the center. Cover Dutch oven and let raise for 15 minutes.

Bake using 10 briquettes bottom and 18-20 briquettes top until rolls turn a light brown color. Brush tops of rolls with butter and sprinkle with Parmesan cheese then bake until golden brown. Total baking time will be 20-25 minutes. For even browning rotate oven and lid every 10 minutes.

Yield: 13 rolls

Hawaiian Braided Bread

5 ½ cups bread flour	¾ tsp. lemon extract
2 Tbs. yeast	1 ½ tsp. vanilla extract
½ cup sugar	2 eggs; beaten
1/3 cup instant potato flakes	
1 Tbs. salt	¾ cup chopped Macadamia nuts
½ cup butter; melted	2 Tbs. melted butter
1 ¾ cups scalded milk; 125° F.	poppy seeds

In a mixing bowl combine 2 cups flour, yeast, sugar, potato flakes, and salt; blend well. Stir in milk, melted butter, extracts, and eggs. Mix thoroughly. Stir in remaining flour 1 cup at a time until dough pulls away from sides of bowl. Turn dough out onto a floured board and knead it for 5 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to raise until double in size.

Place raised dough on a floured board and divide into thirds. Roll each piece of dough into equal length ropes about ¾" in diameter. Roll each rope in chopped macadamia nuts pressing nuts lightly into the surface of the dough. Make a braid out of the 3 ropes leaving enough length on each end so you can braid them together. In a warm greased 12" Dutch Oven make a ring out of the braid and finish braiding the ends together. Cover the oven and let bread raise until double in size (about 30-45 minutes).

Brush top of bread with melted butter and sprinkle with poppy seeds. Bake using 10 coals bottom and 16 coals top for 30-40 minutes. When top of bread starts to brown, remove the Dutch Oven from all heat and let rest with the lid on for about 5 minutes. The residual heat from the oven will finish baking the bread.

Serve bread warm with fresh honey butter.

Serves: 14

Johnny-cake

4 cups sour milk	2 cups whole wheat flour
4 eggs; beaten	1/3 cup sugar
¼ cup butter; melted	2 tsp. baking soda
4 cups cornmeal	1 tsp. baking powder
2 cups all-purpose flour	1 tsp. salt

In a large bowl mix together milk, eggs, and butter. In a separate bowl sift together cornmeal, flours,

sugar, baking soda, baking powder, and salt. Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Spoon 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 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: 12-16

Lemon Poppyseed Rolls

5 ½ cups bread flour	1 ¾ cups scalded milk; 125° F.
2 Tbs. yeast	1 ¼ tsp. lemon extract
½ cup sugar	1 tsp. vanilla extract
1/3 cup instant potato flakes	2 eggs; beaten
1 Tbs. salt	2 Tbs. melted butter
½ cup butter; melted	poppy seeds

In a mixing bowl combine 2 cups flour, yeast, sugar, potato flakes, and salt; blend well. Stir in milk, melted butter, extracts, and eggs. Mix thoroughly. Stir in remaining flour 1 cup at a time until dough pulls away from sides of bowl. Turn dough out onto a floured board and knead it for 5 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to raise until double in size.

Place raised dough on a floured board and divide into halves. Divide each half again into halves. Roll each piece of dough into equal length rolls about 8 inches long. Cut each rope into fourths to make sixteen rolls. Flatten each piece of dough into a flat circle about 3" in diameter then pull on the edges and fold them underneath to the center to make a nice ball with a tight round top. Place each formed roll round side up into a warm greased 12" Dutch oven; twelve around the outside edge, five in a circle inside the outer ring, and one in the center. Cover the oven and let rolls raise for 20 minutes.

Brush top of rolls with melted butter and sprinkle with poppy seeds. Bake using 10 coals bottom and 16 coals top for 30-40 minutes. When top of rolls starts to brown, remove the Dutch Oven from all heat and let rest with the lid on for about 5 minutes. The residual heat from the oven will finish baking the rolls.

Serve warm with fresh honey butter.

Yield: 16 rolls

Parmesan Herb Rolls

1 ½ cups warm water	1 tsp. dried thyme
½ cup non-fat dry milk	3 Tbs. parsley
1/3 cup sugar	1/3 cup vegetable oil
1 Tbs. yeast	1 tsp. salt
1 egg; beaten	
4-5 cups bread flour	Topping
3 Tbs. dried onion	2 Tbs. whipping cream
1 tsp. dried dill weed	¼ cup Parmesan Reggiano cheese
1 tsp. dried rosemary	

In a mixing bowl add water, dry milk, sugar, and yeast. Let sit until mixture bubbles. Add egg, 2 1/2 cups flour, dried onion, dill weed, rosemary, and parsley. Beat until well blended. Let sit until batter bubbles. Mix in oil, salt, and the remaining flour (1 cup at a time) until a soft dough is formed. Turn dough out onto a floured board and knead it for 5-7 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to raise until double in size.

Place raised dough on a lightly floured board and punch down. Form into 13 balls. Place in a greased 12" Dutch oven. Cover oven and let raise for 10 minutes.

Bake using 8-10 coals bottom and 16-18 coals top until rolls are lightly browned. Brush with whipping cream and sprinkle with Parmesan cheese. Cover and bake until golden brown. Total baking time is 20-25 minutes.

Yield: 13 rolls.

(Recipe by Ruth Kendrick and Janet Froh.)

Note: These rolls helped Ruth and Janet win the 1998 World Championship Dutch Oven cook-off.

Sour Cream Banana Bread

½ cup + 1 Tbs. butter; room temp.	6 cups all-purpose flour
3 eggs	1 ½ Tbs. baking powder
1 ½ cup sour cream	2 Tbs. baking soda
3 cups sugar	1 ½ tsp. salt
2 ¼ cups mashed ripe banana	3 cups coarse chopped nuts
3 Tbs. lemon juice	

In a mixing bowl cream together butter, eggs, sour cream, and sugar.

In a separate bowl combine bananas and lemon juice. Stir to mix well.

In a separate bowl sift together flour, baking powder, baking soda, and salt.

Alternately mix flour mixture and bananas into wet ingredients, beginning and ending with flour. Stir in chopped nuts.

Pour batter into a well greased 12" Dutch oven. Place lid on oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 30-35 minutes or until toothpick inserted into center of bread comes out clean.

Serves: 15-20.

Sweet Rosemary Rolls

2 cups whole wheat flour	3-4 cups white bread flour
3 Tbs. fresh rosemary; finely chopped	cornmeal
2 Tbs. active dry yeast	
2 tsp. salt	Glaze
2 ¼ cups warm water; 120° F	2 Tbs. honey
½ cup honey	2 Tbs. warm water
3 Tbs. olive oil	

In a mixing bowl add whole wheat flour, rosemary, yeast, and salt. Stir to mix. Add warm water, honey, and olive oil; mix well. Stir in white bread flour 1 cup at a time until a soft dough is formed.

Turn dough onto a floured surface and knead for 5-7 minutes, adding flour as necessary, until dough is smooth and elastic. Set dough in a lightly oiled bowl then turn dough over so the top has a light coating of oil. Cover bowl with plastic wrap or a towel and set in a warm place free from drafts to raise until doubled, about 1 hour.

Lightly grease the edges of a 12" Dutch oven, then dust bottom of Dutch oven with cornmeal.

Place raised dough on a lightly floured board and punch down. Cut dough into 13 pieces. Form pieces into balls and place them in prepared Dutch oven, 8 around the outside edge, 4 in an inner circle, and 1 in the center. Place lid on Dutch oven and let raise for 30 minutes.

In a small cup or bowl combine honey with water and stir until honey is dissolved. Brush rolls lightly with glaze then bake using 10-12 briquettes bottom and 18-20 briquettes top for 20-25 minutes until rolls are golden brown. To ensure even browning make sure to rotate the oven and lid in opposite directions every 5-10 minutes.

Yield: 13 rolls.

Desserts

Cakes

Apple Spice Cake

8 large granny smith apples; peeled, cored, sliced & quartered	2 Tbs. flour
½ cup dried currants or raisins	1 tsp. ground cinnamon
½ cup chopped walnuts	1 tsp. ground nutmeg
1 cup packed dark brown sugar	1 spice cake mix; prepared as directed

In a 12" Dutch oven add apples, currants, walnuts, brown sugar, flour, cinnamon, and nutmeg and stir until well mixed and apples are well coated. Pour cake batter over top of apples and spread evenly. Bake using 14-16 briquettes top and 8-10 briquettes bottom for 60 minutes or until top center of cake springs back when touched. Serve with whipped cream.

Serves: 16

Applesauce Cake

<i>Cake</i>	3 cups applesauce
3 cups sugar	6 cups all-purpose flour
1 ½ cups butter; softened	1 ½ cup raisins
1 tsp. salt	1 ½ cup coarse chopped nuts
3 tsp. cinnamon	
1 ½ tsp. nutmeg	<i>Frosting</i>
1 tsp. ground cloves	8 oz. brick cream cheese; softened
1 ½ Tbs. cocoa powder	½ cup butter; room temperature
¼ cup cold water	3 cups powdered sugar
3 tsp. baking soda	1 tsp. vanilla

Prepare Batter: In a large bowl cream together sugar, butter, and salt. Add cinnamon, nutmeg, cloves, and cocoa powder; cream well. Stir soda into cold water then add to applesauce. Mix applesauce then flour into wet ingredients. Stir in raisins and nuts.

Bake: Grease and flour the bottom and sides of a 12" Dutch oven. Pour batter into Dutch oven and spread evenly to sides. Bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-90 minutes or until toothpick inserted into center of cake comes out clean. For best results rotate oven and lid 90°

in opposite directions every 15 minutes while baking. Allow cake to cool in pan for 15 minutes. Invert cake onto a cooling rack and finish cooling. Cut cake in half horizontally. Separate halves.

Prepare Frosting: Cream together all ingredients until lumps are all gone and frosting is smooth.

Assemble Cake: Set 1 cake layer on a plate cut side up. Spread frosting across top of cake half. Top with second cake layer, cut side down. Frost top and sides with remaining frosting.

Serves: 12-15

Banana Pineapple Cake

Cake

3 cups all-purpose flour

2 cups granulated sugar

1 tsp. baking soda

1 tsp. salt

1 tsp. cinnamon

1 cup crushed pineapple; undrained

3 eggs; beaten

1 ½ cups vegetable oil

2 cups mashed ripe bananas

2 tsp. vanilla

1 ½ cups chopped walnuts or pecans

Icing

4 Tbs. butter; room temperature

3 cups powdered sugar; sifted

3 Tbs. pineapple juice

1/3 cup crushed pineapple; drained

Prepare Cake: In a large bowl sift together flour, sugar, soda, salt and cinnamon. Add remaining ingredients and mix together until just thoroughly combined. Turn batter out into a greased and floured 10" Dutch oven and spread evenly. Place lid on oven and bake using 6-8 briquettes bottom and 12-14 briquettes top for 60-75 minutes or until a toothpick inserted into the center of the cake comes out clean.

Remove all heat from Dutch oven and let cake rest uncovered for 20 minutes. Run a rubber spatula around the edge of the oven to loosen the cake. Lay a piece of parchment paper across the top of the oven then put the lid on and carefully invert the oven so that the cake drops onto the lid. Lift the oven off the lid then slide the cake off the lid onto a cooling rack and remove the parchment paper. Allow the cake to cool to room temperature.

Prepare Icing: In a medium bowl cream butter until light. Add powdered sugar and pineapple juice and mix together until smooth. Stir in pineapple.

Spread icing on top and sides of cake.

Serves: 10-12

Blueberry Fantasy Cake

<i>Cake</i>	1 cup flaked coconut
2 cups all purpose flour	½ tsp. cream of tartar
1 tsp. baking soda	
½ tsp. salt	<i>Filling</i>
1 cup butter	1 can blueberry pie filling
1 tsp. vanilla extract	
1 tsp. butter flavor	<i>Whip Cream Frosting</i>
2 cups sugar	2 cups cold whipping cream
5 egg yolks (reserve whites)	1 cup powdered sugar
1 cup buttermilk	½ tsp. vanilla extract

Prepare Batter: Sift together flour, baking soda and salt. In a large mixing bowl beat butter, vanilla, and butter flavor until soft. Gradually mix in 1 1/2 cups sugar until light. Beat in egg yolks 1 at a time. Alternately mix in flour and buttermilk starting and ending with flour. Stir in coconut. In a separate bowl beat egg whites and cream of tartar until soft peaks form. Gradually mix in the remaining 1/2 cup sugar and continue beating until stiff but not dry. Gently fold egg whites into batter one half at a time.

Bake: Grease the bottom and sides of a 12" Dutch oven. Pour batter into Dutch oven and spread evenly to sides. Bake using 8-10 coals bottom and 14-16 coals top until lightly golden and top springs back when touched, about 60 minutes. For best results rotate oven and lid 90° in opposite directions every 15 minutes while baking. Allow cake to cool in pan for 15 minutes. Invert cake onto a cooling rack and finish cooling. Cut cake in half horizontally. Separate halves.

Prepare Frosting: In a chilled bowl whip the cream. Mix in powdered sugar and vanilla. Chill for 5 minutes.

Assemble Cake: Set 1 cake layer on a plate cut side up. Spread on blueberry pie filling. Top with second cake layer, cut side down. Frost top and sides with whip cream frosting.

Garnish with fresh blueberries and white chocolate curls.

Serves: 12-15

Carrot Pineapple Cake

<i>Cake</i>	1 tsp. cinnamon
1 ½ cups vegetable oil	1 tsp. salt
2 cups sugar	½ cup flaked coconut
3 eggs	1 cup chopped nuts

2 ½ cups grated carrots
1 cup crushed pineapple
1 Tbs. grated orange peel
2 tsp. vanilla
3 cups all purpose flour
2 tsp. baking soda
2 tsp. baking powder

Frosting

8 oz. brick cream cheese; softened
½ cup butter; room temperature
3 cups powdered sugar
1 tsp. vanilla
½ cup crushed pineapple; well drained

Prepare Batter: In a large bowl mix together oil, sugar, eggs, carrots, pineapple, orange peel, and vanilla. In a separate bowl sift together flour, baking soda, baking powder, cinnamon, and salt. Stir flour mixture into wet ingredients then stir in coconut and nuts.

Bake: Grease and flour the bottom and sides of a 12" Dutch oven. Pour batter into Dutch oven and spread evenly to sides. Bake using 8-10 coals bottom and 14-16 coals top for 45-60 minutes or until toothpick inserted into center of cake comes out clean. For best results rotate oven and lid 90° in opposite directions every 15 minutes while baking. Allow cake to cool in pan for 15 minutes. Invert cake onto a cooling rack and finish cooling. Cut cake in half horizontally. Separate halves.

Prepare Frosting: Cream together all ingredients. Transfer 1/3 of the frosting to another bowl and stir in pineapple.

Assemble Cake: Set 1 cake layer on a plate cut side up. Spread the pineapple frosting across top of cake half. Top with second cake layer, cut side down. Frost top and sides with remaining frosting.

Serves: 12-15

Cherry Chocolate Surprise Cake

1 chocolate cake mix; prepared as directed	1 egg
1 (20 oz.) can cherry pie filling	3 Tbs. sugar
1 (8 oz.) brick cream cheese	1 tsp. vanilla

Pour prepared cake batter into a greased 12" Dutch oven. Spoon cherry pie filling into clumps over cake batter. In a small mixing bowl cream together cream cheese, egg, sugar, and vanilla until smooth. Drop by tablespoons over top of cake.

Place lid on oven. Bake using 8-10 briquettes bottom and 14-16 briquettes top for 1 hour or until top center of cake springs back when touched.

Serve warm with whip cream as topping.

Serves: 10-12

Chocolate Lovers Delight

1 1/2 cup water	1 (10 oz.) bag miniature marshmallows
1/4 cup cocoa powder	1 chocolate cake mix; prepared as directed
1 cup light brown sugar	6 oz. semi-sweet chocolate chips

Line the bottom and sides of a 12" Dutch oven with heavy foil. Mix the water, cocoa powder, and brown sugar together and pour into the Dutch oven. Add marshmallows and spread them out evenly. Pour prepared chocolate cake mix over marshmallows. Sprinkle chocolate chips over cake batter.

Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes.

Serve warm with whipped cream.

Serves: 10-12

Easy "Peachy" Cake

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

In a large mixing bowl mix together cake mix, eggs, vegetable oil and syrup from peaches until smooth (about 2 minutes). Pour batter into a buttered 12" Dutch oven. Arrange peach slices over top of batter. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes or until top center of cake springs back when touched.

Serve topped with whipped cream.

Serves: 8-10

Mississippi Mud Cake

1 yellow cake mix; prepared as directed	Mud
	1/2 cup cocoa powder
Topping	2 cups brown sugar
10 oz. bag semi-sweet chocolate chips	1 cup hot water
3/4 cup chopped pecans	2 tsp. vanilla
powdered sugar	1 tsp. cinnamon

Line the bottom and sides of a 12" Dutch oven with heavy foil. To the oven add prepared cake mix.

Prepare The Mud: In a separate bowl combine all "Mud" ingredients and stir until well mixed. Pour mud mixture over the cake batter.

Bake: Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60- 90 minutes replenishing coals after 60 minutes if cake is not done. Sprinkle chocolate chips and pecans over top of cake about 5 minutes before cake is done.

Dust top of cake with powdered sugar just before service.

Serve warm with whipped cream.

Serves: 10-12

Piña Colada Cake

Cake

3 $\frac{3}{4}$ cups all purpose flour
(1) 3.4 oz. box vanilla instant pudding
1 Tbs. baking powder
2 $\frac{1}{2}$ tsp. baking soda
1 tsp. salt
1 cup + 2 Tbs. butter; softened
1 tsp. vanilla extract
1 $\frac{1}{2}$ tsp. grated orange zest
2 $\frac{2}{3}$ cup sugar
8 egg yolks; room temperature
1 cup pineapple juice
1 cup water
 $\frac{1}{2}$ cup Captain Morgan's Spiced Dark Rum

1 cup flaked coconut
8 egg whites; room temperature
 $\frac{1}{2}$ tsp. cream of tartar

Frosting

8 oz. brick cream cheese; softened
 $\frac{1}{2}$ cup butter; softened
1 tsp. vanilla extract
 $\frac{3}{4}$ tsp. coconut extract
(2) 16 oz. boxes powdered sugar
2 Tbs. Captain Morgan's Spiced Dark Rum
 $\frac{1}{2}$ cup crushed pineapple; well drained
12 oz. toasted flaked coconut

Sift together flour, pudding, baking powder, baking soda and salt. In a large mixing bowl beat butter, vanilla, and orange zest until soft. Gradually mix in 2 cups sugar until light. Beat in egg yolks 1 at a time. Combine pineapple juice, water, and rum in a measuring cup. Alternately mix in flour and pineapple juice mixtures starting and ending with flour. DO NOT over-beat the batter. Stir in coconut. In a separate bowl beat egg whites and cream of tartar until soft peaks form. Gradually mix in the remaining $\frac{2}{3}$ cup sugar and continue beating until stiff but not dry. Gently fold egg whites into batter one half at a time.

Grease the bottom and sides of a 12" Dutch Oven. Pour batter into Dutch Oven and spread evenly to sides. Bake using 10-12 coals bottom and 14-16 coals top until lightly golden and top springs back when touched, about 90 minutes. For best results rotate oven and lid 90° in opposite directions every 15 minutes while baking. Allow cake to cool in pan for 15 minutes. Invert cake onto a rack and finish cooling. Cut cake in half horizontally. Separate halves. Place in icebox until chilled.

In a large bowl cream together cream cheese, butter, vanilla, and coconut extract. Slowly mix in powdered sugar and rum. Transfer 1 cup frosting to another bowl and stir in pineapple.

Set 1 cake layer on a plate. Spread with pineapple frosting. Top with second cake layer, smooth side up. Frost top and sides of cake with remaining frosting. Press toasted coconut into frosting on top and sides of cake. Return to icebox and chill for 1 hour.

Garnish with whipped cream and sliced strawberries.

Serves: 18

Note: Tina and I served this dish as our dessert at the World Championship Dutch Oven cook-off in 1999. This dish was voted the number 1 dessert that year. I know you will enjoy it!

Pineapple Upside Down Cake

Topping

4 Tbs. Butter
1 cup brown sugar
8 pineapple rings
8 maraschino cherries

Cake Batter

1 yellow cake mix
1 cup pineapple juice
1/3 cup water
3 eggs
1/3 cup oil

Prepare Cake Topping: Melt butter in bottom of a 12" Dutch oven. Sprinkle brown sugar evenly over butter being careful not to touch the sugar once it has begun to dissolve into the butter. Carefully place pineapple rings on top of the brown sugar, 7 around the outside and 1 in the center. Place a maraschino cherry in the center of each pineapple ring.

Prepare Cake Batter: In a mixing bowl combine cake mix, pineapple juice, water, eggs and oil; mix well. Spoon cake batter carefully over the top of pineapple rings. Spread batter evenly to edges.

Bake: Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 45 minutes or until top of cake springs back when touched.

Let the cake cool for 10 minutes or so in the oven with the lid cracked. Next run a rubber spatula around the inside edge of the oven to loosen the cake. To turn the cake out, first lay a piece of parchment paper across the top of the oven so it lays flat and replace the lid so that it holds the paper in place. Make sure you have an available lid stand resting on your table for the next step. Using gloved hands place one hand on the lid and the other hand under the oven and carefully lift and flip the oven over so the cake falls onto the lid. Rest the oven upside down on the lid stand and tap the bottom and sides of the oven lightly with your hand to make sure the cake didn't stick. Then lift the oven off the lid. The cake will be resting on the parchment lined lid and can be cooled this way or slid off the lid using the parchment paper. Allow cake to cool slightly before service.

Serve with vanilla ice cream or whipped cream as topping.

Serves: 8-10

Strawberry Pecan Cake

Cake

1 white cake mix
1 (3 oz.) box Strawberry Jell-o
1 cup vegetable oil
4 large eggs; beaten
½ cup milk
1 cup flaked coconut
1 cup mashed strawberries
1 cup chopped pecans

Frosting

1 (8 oz.) brick cream cheese; room temperature
4 Tbs. butter; room temperature
1 tsp. vanilla
¾ cup mashed strawberries
1 ½ lbs. powdered sugar
½ cup chopped pecans

Prepare Cake: In a large bowl stir together cake mix and Jell-o. Mix in oil, eggs, and milk until well mixed. Stir in coconut, strawberries, and pecans.

Spray a 10" Dutch oven with cooking spray then pour in cake batter and spread evenly. Cover oven and bake using 6-8 briquettes bottom and 12-14 briquettes top for 45 to 50 minutes or until top center of cake springs back when lightly touched. Remove heat from oven and let cake rest in oven with the lid cracked for 10 minutes.

Run a rubber spatula around the edge of the oven to loosen the cake. Lay a piece of parchment paper across the top of the oven then put the lid on and carefully invert the oven so that the cake drops onto the lid. Lift the oven off the lid then slide the cake off the lid onto a cooling rack and remove the parchment paper. Allow the cake to cool to room temperature.

Prepare Frosting: In a large bowl cream together the cream cheese and butter. Mix in vanilla and powdered sugar until a firm spreadable consistency is achieved. Chill the frosting if it seems a bit soft. Stir in strawberries and pecans.

Slice cooled cake in half horizontally and remove top half. Frost the cut side of bottom cake half then replace top half of cake cut side down. Frost top and sides of cake generously with frosting.

Serves: 10-12

Cobblers

Apple Cobbler Deluxe

Filling

8 cups Granny Smith apples; thinly sliced
1 cup dried currants or raisins
1 cup sugar
1 tsp. cinnamon
1 ¼ cup coarsely chopped pecans; divided

Topping

2 cups flour
2 cups sugar
2 tsp. baking powder
½ tsp. salt
2 eggs; well beaten
1 cup evaporated milk
½ cup butter; melted

Prepare Filling: Place apples in a buttered 12" Dutch oven. Sprinkle raisins over the apples. In a separate bowl combine sugar, cinnamon, and 1 cup of the pecans; stir to mix. Sprinkle over top of apples.

Prepare Topping: In a large bowl sift together the flour, sugar, baking powder and salt. In a separate bowl mix together eggs, evaporated milk and melted butter. Add liquid ingredients to dry all at once and mix until smooth. Pour batter over apples then sprinkle with remaining pecans.

Cover and bake for 45 to 60 minutes using 8-10 briquettes bottom and 14-16 briquettes top until topping is golden brown.

Serve with vanilla ice cream.

Serves: 12-14

Banana Crumble

10 ripe bananas; peeled	1 tsp. salt
1 ½ cup brown sugar	1 cup flour
1 ½ cups orange juice	1 ½ sticks butter; cut into pieces
1 tsp. nutmeg	1 cup instant oats
2 tsp. vanilla	

Slice bananas into 1/4" pieces and place in a lightly buttered 12" Dutch oven. Combine orange juice and vanilla and pour over bananas.

In a separate bowl combine flour, oats, brown sugar, nutmeg and salt; stir to mix. Cut in the butter until

mixture is about the size of small peas. Spoon crumble mixture over fruit.

Cover and bake for 20 to 30 minutes using 10-12 briquettes bottom and 16-18 briquettes top until crumble is golden brown.

Serve with vanilla ice cream.

Serves: 8-10

Blackberry Cobbler

2 sticks butter	1 egg
2 cups flour	4 cups fresh blackberries or 2 bags frozen (thawed)
2 cups sugar	½ cup sugar
1 Tbs. baking powder	1 ½ tsp. fresh grated lemon zest
1 tsp. salt	1 tsp. cinnamon
1 ½ cup milk	

Melt butter in a 12" Dutch oven using 10-12 briquettes bottom heat.

Wash fresh blackberries and drain. In a large bowl combine blackberries, sugar and lemon zest; stir to coat blackberries. Let rest.

In a separate bowl combine flour, sugar, baking powder, salt, milk, and egg; mix until smooth. Pour batter over melted butter -- do not stir. Carefully spoon blackberries over top of the batter -- do not stir. Sprinkle cinnamon over top.

Cover and bake using 10-12 briquettes bottom and 18-20 briquettes top for 35 to 45 minutes rotating the oven and lid 1/4 turn in opposite directions every 10 minutes until crust is golden brown.

Serve topped with whipped cream or serve with vanilla ice cream.

Serves: 10

Blueberry Cobbler

2 sticks butter	4 cups fresh blueberries or (24 oz.) frozen (thawed)
2 cups flour	½ cup sugar
2 cups sugar	1 tsp. fresh grated lemon zest
1 Tbs. baking powder	1 tsp. lemon juice
1 tsp. salt	2 tsp. cinnamon
1 ½ cup milk	¼ cup water
1 egg	

Melt butter in a 12" Dutch oven using 10-12 briquettes bottom heat.

Wash fresh blueberries and drain. In a large bowl combine blueberries, sugar, lemon zest, lemon juice, 1 tsp. of the cinnamon and water; stir to coat blueberries. Let rest.

In a separate bowl combine flour, sugar, baking powder, salt, milk and egg; mix until smooth. Pour batter over melted butter -- do not stir. Carefully spoon blueberries over top of the batter -- do not stir. Sprinkle remaining cinnamon over top.

Cover and bake using 10-12 briquettes bottom and 18-20 briquettes top for 35 to 45 minutes rotating oven and lid 1/4 turn in opposite directions every 10 minutes until crust is golden brown.

Serve topped with whipped cream or serve with vanilla ice cream.

Serves: 10

Caramel Apple Crisp

Filling

8-10 large granny smith apples; peeled, cored and sliced
2 Tbs. lemon juice
2/3 cup sugar
1/3 cup flour
2 tsp. ground cinnamon
3/4 tsp. ground nutmeg
1/4 tsp. ground cloves
1 (12 oz.) jar caramel sauce

Topping

2 cups brown sugar
2 cups flour
1 cup instant oatmeal
1/2 cup chopped walnuts
1 cup butter; melted
3/4 tsp. salt

In a buttered 12" Dutch oven add apples and lemon juice; stir to coat apples. In a separate dish combine sugar, flour, cinnamon, nutmeg, cloves and salt; stir to mix. Pour dry ingredients over apples and stir until apples are well coated. Spread out apples and pour caramel sauce over the top.

In a medium bowl combine brown sugar, flour, oatmeal, and walnuts; stir to mix. Using a fork mix in melted butter to form coarse crumbs. Spread topping evenly over apples.

Cover Dutch oven and bake using 10-12 briquettes bottom and 16-18 briquettes top for 60 minutes.

Serves: 16

Cherry Crisp Cobbler

2 (30 oz.) cans cherry pie filling	1/2 cup chopped pecans
2 cups sugar	1 cup butter
2 cups flour	1 tsp. vanilla

1 cup oatmeal

Line a 12" Dutch oven with heavy duty foil. Pour cherry pie filling into oven and spread evenly. In a separate bowl combine sugar, flour, oatmeal, and pecans; stir to mix. Add vanilla. Cut butter into 1 Tbs. size pieces then using your fingers work butter into the crumb mixture until coarse pea sized crumbs form. Spread topping evenly over cherries.

Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45-60 minutes until crisp is golden brown and fruit is bubbly. Serve topped with whipped cream.

Variation: Stir in one 30 oz. can of drained sliced peaches or diced pears to the cherry pie filling.

Serves: 12-14

Dutch Apple Crisp

Filling

10 cups granny smith apple slices

2 Tbs. lemon juice

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup brown sugar

$\frac{1}{3}$ cup flour

2 tsp. ground cinnamon

$\frac{3}{4}$ tsp. grated nutmeg

$\frac{1}{4}$ tsp. ground cloves

$\frac{3}{4}$ tsp. salt

Topping

2 cups brown sugar

2 cups flour

1 cup oatmeal

$\frac{1}{2}$ cup chopped walnuts (optional)

1 cup butter; melted

Prepare Filling: In a 12" Dutch oven add apples and lemon juice; stir to coat apples. In a separate dish combine remaining filling ingredients and stir to mix. Pour dry ingredients over apples and stir until apples are well coated.

Prepare Topping: In a separate bowl combine brown sugar, flour, oatmeal, and walnuts; stir to mix. Using a fork, mix in butter. Spread topping evenly over apples.

Bake: Cover Dutch oven and bake using 12-14 briquettes bottom and 16-18 briquettes top for 60 minutes.

Serve topped with whipped cream.

Serves: 12-14

Easy Fruit Cobbler

2 sticks butter	1 tsp. salt
2 cups flour	1 ½ cup milk
2 cups sugar	1 egg
1 Tbs. baking powder	2 (20 oz.) cans pie filling

Melt butter in a 12" Dutch oven using 10-12 briquettes bottom heat.

In a separate bowl combine flour, sugar, baking powder, salt, milk and egg; mix until smooth. Pour batter over melted butter -- do not stir. Spoon pie filling by tablespoons over batter -- do not stir.

Cover and bake using 10-12 briquettes bottom and 18-20 briquettes top for 35 to 45 minutes rotating oven and lid 1/4 turn in opposite directions every 10 minutes until crust is golden brown.

Serve topped with whipped cream or with vanilla ice cream.

Serves: 12

Easy Peach Cobbler

2 (30 oz.) cans sliced peaches; drained	1 can Sprite or 7Up
1 yellow cake mix; dry	ice cream of your choice

Into a 12" Dutch oven add peaches and spread out. Pour cake mix over peaches then pour the soda over the cake mix. Stir to mix completely. Place lid on oven. Bake for 45 minutes to an hour using 12 briquettes top and 12 briquettes bottom. Rotate oven and lid every 15 minutes.

Variation: Use the whole can of peaches; juice included, and stir in 1/3 cup of instant tapioca. As the cobbler cooks the tapioca will absorb the juices and make a nice bubbly cobbler. Serve warm with ice cream. Serves: 8-10

Easy Peach Cobbler 2

2 sticks butter	1 ½ cup milk
2 cups flour	1 egg
2 cups sugar	4 cups sliced peaches
1 Tbs. baking powder	1 tsp. cinnamon
1 tsp. salt	

Melt butter in a 12" Dutch oven using 10-12 briquettes bottom heat.

In a separate bowl combine flour, sugar, baking powder, salt, milk and egg; mix until smooth. Pour

batter over melted butter -- do not stir. Carefully add peaches over top of the batter -- do not stir. Sprinkle cinnamon over top.

Cover and bake using 10-12 briquettes bottom and 18-20 briquettes top for 35 to 45 minutes rotating oven and lid 1/4 turn in opposite directions every 10 minutes until crust is golden brown.

Serve topped with whipped cream or with vanilla ice cream.

Serves: 12

French Apple Cobbler

Filling

9 granny smith apples; sliced

2 ¼ cup sugar

6 Tbs. flour

¾ tsp. salt

2 tsp. vanilla

2 Tbs. butter; melted

1 ½ tsp. cinnamon

¾ tsp. nutmeg

½ cup cold water

Batter

3 eggs; slightly beaten

6 Tbs. butter; melted

2 cups flour

2 cups sugar

2 tsp. baking powder

1 tsp. salt

Prepare Filling: In a large bowl combine all filling ingredients and stir until well mixed. Pour filling into a well oiled 12" Dutch oven.

Prepare Batter: Beat together eggs and butter. Stir together flour, sugar, baking powder, and salt then mix into wet ingredients. Pour batter evenly over apples.

Bake: Place lid on Dutch oven and bake using 10-12 briquettes bottom and 16-18 briquettes top for 45-60 minutes.

Serve topped with whipped cream.

Serves: 10-12

Fruit Cobbler Delight

1 (30 oz.) can fruit cocktail

1 (30 oz.) can sliced peaches

1 (12 oz.) can crushed pineapple

1/2 cup instant tapioca

1/2 tsp. ground cinnamon

1/2 tsp. ground nutmeg

1 yellow or lemon cake mix; dry

1 cup brown sugar

1/4 lb. Butter; cut into pieces

Into a 12" Dutch oven add canned fruit (juice included), tapioca, cinnamon, and nutmeg. Stir to mix. Sprinkle cake mix evenly over top of fruit. Sprinkle brown sugar over top of cake mix. Dab butter all over top of brown sugar. Place lid on oven. Bake for 45 minutes to an hour using 12 briquettes top and 12 briquettes bottom heat. Cobbler is done when top is brown and cake has absorbed fruit juices and is no longer dry.

Variation: Combine 1 cup of crushed pecan halves with the brown sugar for a crunchier topping.

Serves: 8-10

Fruit Cobbler Deluxe

1 (30 oz.) can sliced peaches; drained	1 (20 oz.) can crushed pineapple
1 tsp. cinnamon	1 can Eagle Brand Sweetened Condensed Milk
1 (30 oz.) can sliced apricots; drained	1 tsp. almond extract
1 box white cake mix	1/3 cup toasted sliced almonds

Line a 12" Dutch oven with heavy duty foil. To lined Dutch oven add fruit, almond extract, cinnamon, and 1/2 cup of the dry cake mix; stir to mix.

In a separate bowl mix together the remaining cake mix and the sweetened condensed milk to form a batter. Pour batter over the top of the fruit and sprinkle with toasted almonds.

Cover and bake for 45 to 60 minutes using 8-10 briquettes bottom and 14-16 briquettes top until topping is golden brown.

Serve topped with whipped cream or serve with vanilla ice cream.

Serves: 8-10

Old Home Apple Crisp

Apple Filling

1 cup dried currants
1/4 cup spiced dark rum
8-9 large granny smith apples; peeled, cored, and sliced
1 lemon; juice from
1/3 cup instant tapioca
1 1/4 cups sugar
2 tsp. ground cinnamon
3/4 tsp. grated nutmeg
1/4 tsp. ground cloves

3/4 tsp. salt

Crisp Topping

1 cup all-purpose flour
1 cup old fashioned oats
1 cup brown sugar; packed
3/4 cup chopped pecans or walnuts
1/2 tsp. ground cinnamon
1/2 cup + 2 Tbs. unsalted butter; chilled

Prepare Filling: In a large mixing bowl soak currants in 1/4 cup rum for 30 minutes. Add the remaining filling ingredients and stir to mix well. Cover with plastic wrap and set aside for 1 hour until juices run.

Prepare Crisp Topping: In a medium mixing bowl add all topping ingredients except butter; stir to combine. Cut butter into small pieces and add to other ingredients. Use your fingers to work butter into flour mixture until coarse crumbs form.

Assemble Crisp: Add prepared filling to a clean lightly oiled 12" Dutch oven; spread evenly. Sprinkle crisp topping evenly over top of filling.

Cover oven and bake using 10-12 briquettes bottom and 18-20 briquettes top (375° F.) for about 1 hour until crisp is golden brown and filling is bubbly. For even browning make sure to rotate the base and lid of the oven a 1/4 turn in opposite directions every 10-15 minutes.

Serve warm with vanilla ice cream or topped with whipped cream.

Serves: 12-14

Peach-Orange Dump Cobbler

2 (30 oz.) cans sliced peaches; drained	1 yellow cake mix; dry
2 (8 oz.) cans mandarin oranges; drained	1 can Orange soda
1 ½ tsp. cinnamon	4 Tbs. Butter; cut into pieces
¾ cup brown sugar	vanilla ice cream

Line a 12" Dutch oven with heavy duty foil. To Dutch oven add peaches, oranges, and cinnamon. Stir to mix. Sprinkle brown sugar over fruit. Dump cake mix in a large pile over center of fruit. Make a well in the center of the cake mix. Pour orange soda into the well then stir cake mix in to moisten. Spread mixture evenly over fruit. 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

Cookies

Oatmeal-Craisin-Chocolate Chip Cookies

1 cup butter; room temperature	1 tsp. salt
1 cup brown sugar; packed	3 cups old fashioned oats

½ cup granulated sugar	1 cup shredded coconut
2 extra large eggs	1 cup raisins
1 tsp. vanilla	½ cup chocolate chips
1 ½ cups all purpose flour	½ cup chopped pecans
1 ¼ tsp. baking soda	½ cup chopped walnuts

In a large mixing bowl cream together butter, sugars, eggs, and vanilla. Stir in flour, soda, salt, and oats; mixing well. Stir in remaining ingredients.

Lightly oil a 14" Dutch oven. Using a tablespoon, drop cookie dough in small balls about 2" apart in Dutch oven. Cover and bake using 12 briquettes bottom and 16 briquettes top for 12-14 minutes or until tops of cookies just start turning brown. Remove cookies from oven using a plastic pancake turner and let cool. Repeat process until all cookie dough is used.

Enjoy!

Yield: About 4 dozen cookies

Pies

Bumble Berry Hazel Nut Crumb Pie

Crust	3 Tbs. butter
2 ½ cups roasted hazel nuts; peeled & chopped	1 cup blackberries
3 ½ cups all-purpose flour	1 cup raspberries
1 cup sugar	1 cup blueberries
1 ½ cups butter; chilled	1 cup strawberries; sliced
	1 cup chopped apple
Filling	1 cup rhubarb; sliced
1 ¼ cups sugar	2 Tbs. lemon juice
½ cup all-purpose flour	

Prepare Pie Filling: To a large mixing bowl add flour and sugar; stir to mix. Cut in butter. Add fruit and lemon juice; stir to coat all fruit pieces. Cover and set aside.

Prepare Crumb Crust: In a mixing bowl combine all but 1/2 cup of the chopped hazel nuts, flour, and sugar; stir to mix well. Cut in butter until coarse crumbs form.

Assemble Pie: Press 2/3 of the crumb mixture into the bottom and 2" up sides of a 12" Dutch oven. Spoon in fruit filling and spread evenly. Sprinkle remaining crumb mixture over top of filling. Sprinkle reserved hazel nuts over top of crust.

Bake: Place lid on oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-75 minutes or until topping is golden and filling is bubbly.

Note: Due to the amount of sugar in the crumb crust it is important to rotate the oven and lid every 10 minutes to avoid generating hot spots which cause uneven browning.

Allow pie to cool for 2 hours prior to serving.

Serves: 8-10

Fresh Raspberry Peach Pie

Filling

1 cup granulated sugar

¾ cup brown sugar

½ tsp. ground cinnamon

¼ tsp. ground nutmeg

8 tsp. instant Clear Jel

8 cups sliced fresh peaches

2 cups fresh raspberries

2 tsp. almond extract

2 Tbs. lemon juice

2 Tbs. butter; cubed

Crust

3 cups all purpose flour

1 ½ cups shortening

¼ tsp. salt

¾ cup HOT water

¼ cup milk

Prepare Filling: In a large bowl mix sugars, spices, and Clear Jel. Gently stir in fruit, extract, and lemon juice. Stir only to mix and moisten, being careful not to mash the fruit. Reserve the cubed butter.

Prepare Pie Crust: Cut flour, salt, and shortening together with a pastry cutter or 2 knives. Add hot water one half at a time. Stir with a fork just to moisten. Knead dough 4 or 5 times. Divide dough in half.

Assemble Pie: Place one piece of dough on a lightly floured board and gently roll out to 1/4" thickness. Place dough in a clean oiled 12" Dutch oven to cover bottom and 2-3 inches up the sides. Spoon in the filling. Dot the top of the fruit with cubed butter. Roll out the top crust and cut into 1/2" strips. Form strips into a lattice top over pie and seal edges with water. Brush top crust with milk.

Bake Pie: Cover and bake pie using 9 briquettes bottom and 16-18 briquettes on the lid for about 1 hour until top crust is golden brown and filling is bubbly. For even browning make sure to rotate the base and lid of the oven a 1/4 turn in opposite directions every 10-15 minutes.

Serves: 12

Recipe courtesy of Terry and Sheilamarie Lewis of Tabiana, UT

Old Home Apple Pie With Buttered Rum Sauce

No Fail Pie Crust

4 cups all purpose flour
¾ cup chilled butter; cut into pieces
½ cup chilled lard; cut into pieces
¼ cup cold milk
1 egg; beaten
1 Tbs. apple cider vinegar
¾ tsp. salt

Egg Wash

1 Egg Wash
1 Tbs. heavy cream

Buttered Rum Sauce* as desired

Apple Filling

1 cup dried currants
¼ cup spiced dark rum
8-10 large granny smith apples; peeled, cored, and sliced
2 ½ Tbs. lemon juice
1/3 cup instant tapioca
1 ¼ cups sugar
2 tsp. ground cinnamon
¾ tsp. grated nutmeg
¼ tsp. ground cloves
¾ tsp. salt

Prepare Pie Crust: In a large mixing bowl add flour and salt and stir to mix. Cut butter and lard into flour until large coarse crumbs form. In a separate bowl combine all wet ingredients and mix well. Mix wet ingredients into flour mixture a little at a time until dough forms a ball. Cut 1/3 of the dough off, wrap in plastic, and refrigerate. Wrap remaining dough in plastic and refrigerate.

Prepare Filling: In a large mixing bowl soak currants in 1/4 cup rum for 30 minutes. Add the remaining filling ingredients and stir to mix well. Cover with plastic wrap and set aside for 1 hour until juices run.

Assemble Pie: On a floured board or pastry cloth gently roll the larger piece of dough to 1/8" thickness. Lay dough into bottom of a cool 12" Dutch oven so that it fits snugly on bottom and 3 inches up the sides. In a small bowl stir together egg yolk and cream to prepare wash. Brush entire surface of bottom crust with egg wash. Pour apple filling into pie shell pressing apples down gently. Gently roll out remaining pie dough to 1/8" thickness. Dampen edges of bottom crust with water. Place top crust over filling and seal edges by gently pressing top and bottom crust together. Trim excess dough with a knife then flute edges. Using a paring knife cut a 1/2" hole in the center of the top crust. Cut 5-6 more slits in a spoke pattern. Sprinkle 2 Tbs. sugar over top of pie crust.

Bake pie using 12 coals bottom and 18 coals top for about 1 hour until top crust is golden brown and filling is bubbly. For even browning make sure to rotate the base and lid of the oven a 1/4 turn in opposite directions every 10-15 minutes.

Serve with warm Buttered Rum Sauce spooned over the top of each piece.

Serves: 12-14

* The Buttered Rum Sauce recipe can be found in the Sauces section.

Note: Tina and I served this dish as our dessert at the World Championship Dutch Oven cook-off in 1998. This dish was voted the first place dessert that year. I know you will enjoy it!.

Variety

Bavarian Apple Tort

Crust

¾ cup butter

½ cup sugar

½ tsp. vanilla

1 ½ cup flour

Filling

12 oz. cream cheese

6 Tbs. sugar

2 eggs; well beaten

¾ tsp. vanilla

Topping

4 cups thinly sliced apples

½ tsp. ground cinnamon

1/3 cup sugar

½ cup sliced almonds

Prepare Crust: In a small mixing bowl combine all ingredients and cut together to make a soft dough. Press dough into the bottom of a 12" Dutch oven making sure the dough comes up the sides of the oven about 1 1/2".

Prepare Filling: In a small bowl cream together all ingredients until smooth. Spoon filling into crust and spread evenly.

Prepare Topping: In a bowl add apples, cinnamon, and sugar and mix until apples are well coated. Spread apples over top of filling. Sprinkle almonds over the apples.

Replace the lid and bake using 8-9 briquettes bottom and 16 briquettes top for about 45 minutes or until crust is lightly browned. Make sure to rotate the oven and lid every 10 minutes to keep from developing brown spots on the crust.

Serves: 8-10

(Recipe courtesy of Chuck Peppler of Fruit Heights, UT).

Pumpkin Delight

Crust

1 yellow cake mix; reserve 1 cup of mix

1 egg; beaten

½ cup butter; melted

Topping

1 cup cake mix

¼ cup sugar

1 tsp. cinnamon

3 Tbs. cold butter

Filling

1 (30 oz.) can pumpkin

3 eggs; beaten

3 tsp. pumpkin pie spice

1 cup milk

¾ cup dark brown sugar

Prepare Crust: Mix together cake mix, egg, and melted butter. Press into bottom and 1 1/2" up sides of a well greased 12" Dutch oven.

Prepare Filling: In a bowl combine all filling ingredients and mix well. Pour filling into Dutch oven to fill crust.

Prepare Topping: In a small bowl combine cake mix, sugar, and cinnamon. Stir to mix. Cut in butter until coarse crumbs are formed. Sprinkle over top of pumpkin filling.

Bake: Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 1 hour.

Serve with vanilla ice cream or whipped cream as topping.

Serves: 8-10

Entrées

Beef

Barbecue Beef Brisket

5-6 lbs. prime fresh beef brisket; well trimmed	3 lg. sweet onions; thickly sliced
6 lg. cloves garlic; pressed or minced	½ cups chili sauce (your favorite)
2 Tbs. onion salt	½ cup light brown sugar
2 Tbs. celery salt	½ cup beer (your favorite brand)
1 Tbs. course ground black pepper	½ cup Worcestershire sauce
4 Tbs. Wright's liquid smoke	

Advance Preparation: The day before cooking, place the brisket in a large flat bottomed plastic or glass container. Sprinkle the garlic, salts, pepper and 3 Tbs. of the liquid smoke over both sides of the beef, then hand rub over all. Return to fat side up, then arrange the onion slices over the top. Seal the container with an air tight lid or with plastic wrap and place in the refrigerator to marinate overnight (24 hours).

In a 10" Dutch oven combine chili sauce, brown sugar, beer, the remaining liquid smoke, and Worcestershire sauce. Heat using 8-10 briquettes bottom and let simmer until all sugar has been dissolved.

Place the beef brisket in a 12" Dutch oven and arrange onions back over the top. Pour 1/2 of the prepared sauce over the brisket then cover and bake using 6-8 briquettes bottom and 8-10 briquettes top for 5 hours.

When beef is tender remove from the oven and allow to rest for 5 minutes. Slice brisket across the grain in thin slices and make sandwiches using the remaining barbecue sauce, reheated.

Note: For those of you who like to cook over a campfire this recipe works very well when the oven is buried in hot ashes and allowed to slow cook all day.

Serves: 10-12

Byron's One Pot Dinner

(1) 3 lb. London broil; cut into 1" cubes	<i>Meat Marinade</i>
2 medium yellow onions; sliced thick	1/3 cup red wine vinegar
7 cloves garlic; minced	¼ cup balsamic vinegar
6-8 carrots; cut into 1" pieces	¼ cup Worcestershire sauce

2 medium bell peppers; cut into 1" pieces	2 Tbs. soy sauce
1 ½ cups mushrooms; sliced	5 cloves garlic
6-8 medium potatoes; cut into 1" cubes	½ tsp. Tabasco Sauce
2 cups barbecue sauce	½ cup olive oil
1 cup salsa	
rosemary sprigs	

Advance Preparation: Prepare the marinade in a blender by adding vinegars, Worcestershire sauce, soy sauce, garlic and Tabasco; blend to puree. Continue blending while adding olive oil slowly until oil is completely emulsified. Put cubed meat into a large ziploc bag and add marinade. Seal the bag and shake to completely coat meat. refrigerate for 12-24 hours turning meat twice.

Heat a 12" deep Dutch oven using 22-24 briquettes bottom. Drain marinade off the meat and add meat to hot oven and fry until brown. Spoon off most of the juice. Add onions and garlic. Stir, then cover and cook until onions are translucent. Add carrots, bell pepper, and mushrooms. Cover and bake using 10-12 briquettes bottom and 14-16 briquettes top for 20 minutes. Add potatoes, barbecue sauce and salsa and stir to mix. Place 3 sprigs of rosemary on top. Cover and cook 30-45 minutes using 10-12 briquettes bottom and 12-14 briquettes top heat. Stir pot gently every 10 minutes removing rosemary from top before and replacing after. When vegetables are done remove rosemary and discard.

Serves: 10-12

Campfire Dutch Oven Pizza

1 ½ lbs. lean ground beef	½ medium red onion; diced
2 tsp. Italian seasoning	3 Tbs. diced green bell pepper
1 tsp. garlic powder	3 Tbs. diced red bell pepper
salt and black pepper to taste	1 (8 oz.) can mushroom stems & pieces; drained
2 Tbs. olive oil	12 black olives; sliced
1 can crescent rolls	8 oz. shredded Cheddar cheese
1 jar pizza sauce	8 oz. shredded Mozzarella cheese

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot. In a medium bowl add ground beef, Italian seasoning, garlic powder, salt and pepper; mix together with your hands. Drop ground beef by small pieces into the hot Dutch oven and fry until brown. Remove browned beef from Dutch oven and wipe oven down with a paper towel.

Pour olive oil into Dutch oven and spread evenly over bottom of oven. Unroll the can of crescent rolls and line the bottom of the oven with a layer of flattened rolls. Spoon pizza sauce evenly over crescent rolls. Sprinkle evenly with seasoned ground beef, red onion, bell peppers, mushrooms, olives, and top

with Cheddar and Mozzarella cheeses.

Cover and bake using 8-10 briquettes bottom and 16-18 briquettes top for 20-30 minutes until crust is browned on edges and cheese is bubbly.

Serves: 6-8

Chili Cornbread Pie

Chili

1 lb. extra lean ground meat
1 medium yellow onion; diced
½ cup red bell pepper; diced
4 cloves garlic; minced
(1) 15 oz. can black beans; drained & rinsed
(1) 15 oz. can tomato sauce
(1) 28 oz. can cut tomatoes; drained
(1) 4 oz. can diced green chiles
2 Tbs. chili powder
1 tsp. ground cumin
1 Tbs. onion powder
½ tsp. garlic powder
½ tsp. salt

Cornbread

1 cup all purpose flour
1 ½ cup cornmeal
1 tsp. brown sugar
½ tsp. salt
¾ tsp. baking soda
1 Tbs. baking powder
½ tsp. Mrs. Dash
1 cup creamed corn
1 cup buttermilk
3 egg whites; beaten stiff
1 Tbs. melted butter

Prepare Chili: Brown ground meat in a 12" Dutch oven using 18-20 briquettes bottom heat. Add onion and red bell pepper and cook until tender. Drain off liquid. Add remaining ingredients. Bring contents of Dutch oven to a boil, then simmer 30 minutes.

Prepare Cornbread: In mixing bowl combine all dry ingredients. In separate bowl combine all wet ingredients. Stir wet ingredients into dry until well mixed. Spoon cornbread mixture over top of chili. Cover and bake using 12 briquettes bottom and 16-18 briquettes top for 30 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.

Serves: 6-8

Dutch Oven Pot Roast

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
¼ 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.

Serves: 8-10

Dutch Oven Spicy Enchiladas

Filling

2 lbs. lean ground beef
1 medium yellow onion; chopped
3 cloves garlic; minced
(1) 11 oz. can mexicorn; drained
(1) 15 oz. can black beans; drained
1 cup black olives; chopped
3 Tbs. fresh cilantro; chopped
2 tsp. chili powder
1 tsp. paprika
1 tsp. ground cumin
salt and pepper to taste

Sauce

1 Tbs. olive oil
1 medium yellow onion; diced small
4 cloves garlic; minced
½ cup green bell pepper; diced small
(2) 14 oz. cans tomato sauce
(1) 4 oz. can diced green chiles
1 Tbs. chili powder
½ tsp. paprika
½ tsp. ground cumin
½ tsp. red pepper flakes
salt and pepper to taste

2 lbs. cheddar jack cheese; shredded

(24) 10" flour tortillas

Prepare Filling: Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. To oven add ground beef, onions, and garlic. Cook until beef is brown and onions are translucent. Spoon off excess grease. Stir in mexicorn, black beans, olives, cilantro, chili powder, paprika, and cumin. Salt and pepper to taste. Heat thoroughly then remove mixture from Dutch oven.

Prepare Sauce: Heat a 10" Dutch oven using 12-14 briquettes bottom until hot. Add olive oil, onion, garlic, and bell pepper. Sauté until peppers are soft and onions are translucent. Stir in tomato sauce, green chiles (juice included), chili powder, paprika, cumin, and red pepper flakes. Salt and pepper to taste. Bring sauce to a boil and simmer gently 10 minutes. Remove from heat.

Assemble Enchiladas: Place a tortilla in oven with sauce covering both sides of tortilla. Place on a plate and fill with 1/4 - 1/3 cup of the meat filling and sprinkle with cheese. Fold in ends and roll up tortilla. Place in original 12" Dutch oven seam side down. Repeat process for each tortilla covering the bottom of the Dutch oven. Make additional layers as needed. Cover tops of enchiladas with remaining meat filling. Pour remaining sauce over top and sprinkle with remaining cheese.

Bake: Cover and bake using 12-14 briquettes bottom and 12-14 briquettes top for 20 minutes until sauce bubbles and cheese is melted.

Serves: 10-12.

Easy Barbecue Beef Ribs

8 lbs. beef back ribs; well trimmed

4 cloves garlic; minced

Emeril's Rustic Rub* to taste

3 Tbs. dry minced onion

1 (12 oz.) bottle hickory barbecue sauce

1-2 tsp. red pepper flakes (to taste)

1 (12 oz.) bottle chili sauce

Separate ribs by cutting between the bones so they are in single rib pieces. Trim excess fat from both skin and membrane sides of each rib. Season ribs with Emeril's Rustic Rub then place in a large ziploc bag and refrigerate for 1 hour.

Arrange ribs in a 12" deep Dutch oven. In a medium bowl mix together the remaining ingredients and spoon over ribs. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top (325° F.) for 2 hours. Baste with pan drippings every 15-20 minutes. Replenish briquettes after 1 hours cooking time.

*The recipe for Emeril's Rustic Rub can be found in the Seasonings section.

Easy Cheesy Meat And Potatoes

Dinner

2 lbs. extra lean ground beef
1 large yellow onion; diced
7 cloves garlic; minced
salt and pepper to taste
2 bags frozen tater tots
4 cups Colby jack cheese; shredded

Sauce

(2) 10 ½ oz. can cream of mushroom soup
(1) 10 ½ oz. can cream of chicken soup
1 ½ cup sour cream
2 Tbs. Worcestershire sauce
1 Tbs. soy sauce
1 ½ tsp. thyme
1 ½ tsp. marjoram
salt and pepper to taste

Heat a 14" Dutch oven using 22-24 briquettes bottom until oven is hot. Add ground beef, onions, and garlic to hot oven, season with salt and pepper, and fry until beef is brown and onions are translucent. Remove the ground beef and onion mixture from the oven and place in a large bowl. To the bowl add all the sauce ingredients and stir to mix.

Layer 1 bag of tater tots in bottom of oven. Spoon one half of the ground beef sauce mixture over the the tater tots. Sprinkle one half of the cheese over the sauce. Layer again with the second bag of tater tots, the rest of the remaining sauce, and the remaining cheese.

Cover and cook 90 minutes using 12-14 briquettes bottom and 14-16 briquettes top heat rotating oven and lid every 10-15 minutes. Serves: 15-20

Hungarian Goulash

2 Tbs. olive oil	2 cans tomato soup
1 lb. lean ground beef	2 ½ soup cans water
1 large yellow onion; diced	2 ½ tsp. paprika
1 large green bell pepper; diced	½ tsp. cayenne pepper
2 cloves garlic; minced	2 tsp. salt
1 ½ cups frozen whole kernel corn	12 oz. bag pasta shells
1 cup fresh mushrooms; sliced	3 cups grated cheddar cheese
½ 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

This is a Dutch oven adaptation of a Bills' family favorite.

Meat Roll-Ups With Rice

2 cups long grain rice	1 tsp. thyme
1 can cream of chicken soup	1 tsp. marjoram
1 can cream of mushroom soup	salt and pepper to taste
1 cup sour cream	8 slices deli roast beef
1 yellow onion; diced	8 boneless, skinless chicken breasts
1 ½ cup fresh mushrooms; sliced	16 slices bacon; partially rendered
1 green bell pepper; diced	6 cloves garlic; minced
2 cans water	1 ½ tsp. poultry seasoning
1 tsp. rosemary	

To a 12" Dutch oven add rice, soups, sour cream, onions, mushrooms, bell pepper, water, herbs, salt and pepper. Stir to mix completely.

Place a chicken breast between two pieces of wax paper and pound to about 1/4 inch thickness using a meat mallet. Repeat for each breast. Lay a piece of roast beef out flat. Place a chicken breast over the roast beef. Sprinkle garlic over chicken breast and season with poultry seasoning. Place two pieces of bacon over chicken breast then roll up. Repeat process making 8 meat rolls. Place meat rolls over rice mixture.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 60 minutes.

Serves: 8

Meatloaf Flower Dinner

4 lbs. extra lean ground beef	1 tsp. oregano
1 large yellow onion; diced	1 tsp. rosemary
2 cups bread cubes	¼ tsp. ground ginger
1 cup milk	1/8 tsp. cumin
3 eggs	2 tsp. salt
1 small carrot; shredded	½ tsp. ground black pepper
½ cup ketchup	

½ cup grated Cheddar cheese	6-8 carrots
2 tsp. thyme	6 medium potatoes
2 tsp. marjoram	10-20 asparagus spears
	additional ketchup as needed

In a small bowl add bread cubes and pack down. Add milk to bread cubes and allow to absorb.

To a large mixing bowl add beef, onions, bread and milk, eggs, grated carrot, ketchup, cheese, and seasonings. Mix thoroughly. Place mixture in a 12" deep Dutch oven and spread it into a ring against the sides of the oven leaving a cavity in the center for vegetables. Cover the top of the meatloaf ring evenly with ketchup.

Cut the carrots into halves lengthwise and the potatoes into quarters lengthwise. Trim the bottoms of the asparagus. Line the inside of the meatloaf ring with carrot halves. Inside the carrots stand potato quarters in a ring. Stand the asparagus spears in the center.

Roast using 12-14 briquettes top and bottom for 90 minutes. Rotate the Dutch oven and lid every 15 minutes.

Serves: 6-8

(This recipe courtesy of Len and Jerrye Stillman of Salt Lake City, UT).

Sweet Onion Brisket Of Beef Carbonnade

5-7 lbs. fresh beef brisket (well trimmed)	1 med. red bell pepper; finely chopped
2 tsp. dried rosemary needles	4 cloves garlic; pressed or minced
2 whole bay leaves	1 ½ cup chili sauce (your favorite)
2 tsp. salt	1 can (12 oz.) beer (your favorite)
1 tsp. fresh ground black pepper	½ cup beef broth
4 lg. Walla Walla sweet onions, sliced	2 Tbs. light brown sugar
½ lb. fresh mushrooms; sliced	1 Tbs. Worcestershire sauce
4 ribs celery with leaves; sliced	

Place the trimmed brisket, fat side up, in a 12" Dutch oven . Season with the rosemary, bay, salt and pepper. Arrange the sliced onions, mushrooms, celery (with leaves), bell pepper and garlic over the meat. In a medium-size mixing bowl, combine all of the remaining ingredients, whisk well, then pour the mixture over the top of everything in the oven. Cover and bake using 6-8 briquettes bottom and 10-12 briquettes top for 4 hours replacing briquettes every hour. Baste meat often with pan drippings.

When meat is tender remove from oven and let rest for 5 minutes then carve brisket against the grain in 1/4" thick slices. Serve with the pan juices and onions, etc...

Note: This recipe works well when the oven is buried in hot ashes and allowed to slow cook all day.

Serves: 6-8

Wild Mushroom Stuffed Beef Tenderloin

Roast

3 lb. beef tenderloin roast
2 Tbs. olive oil

Stuffing

¼ cup butter
½ cup red onion; diced
1 cup chanterelle mushrooms; diced
¼ cup pine nuts
4 cups dried bread cubes
1 ½ tsp. fresh rosemary; chopped
1 ½ tsp. fresh sage leaves; rubbed
3 Tbs. fresh parsley; chopped
2 eggs; beaten
¾ cup chicken broth
salt and black pepper to taste

Marinade

1/3 cup red wine vinegar
¼ cup balsamic vinegar
¼ cup Worcestershire sauce
3 Tbs. molasses
5 cloves garlic
2 tsp. finely grated fresh ginger
¾ cup olive oil
1 ½ Tbs. fresh thyme; rubbed
1 Tbs. fresh rosemary; chopped
1 Tbs. fresh sage leaves; rubbed
1 tsp. red pepper flakes
1 tsp. fresh cracked black pepper
1 tsp. salt

Prepare the marinade in a blender by adding vinegars, Worcestershire sauce, molasses, garlic and ginger; blend to puree. Continue blending while adding olive oil slowly until oil is completely emulsified. Add herbs, red pepper flakes, salt and pepper and stir to mix.

Put tenderloin in a large ziploc bag and add marinade. Seal the bag and shake to completely coat loin. Refrigerate for 12-24 hours turning meat twice.

Heat a 12" deep Dutch Oven using 14-16 briquettes bottom. To the oven add butter, onions, pine nuts, and mushrooms to sauté. In separate bowl combine bread cubes, and herbs. Mix in egg and chicken broth. Add sautéed vegetables and stir until well mixed. Salt and pepper to taste. Cover and set aside.

Reheat original oven using 18-20 briquettes bottom. When oven is hot add olive oil. Remove tenderloin from marinade and place in preheated oven. Sear on all sides 3 minutes per side until meat turns a nice dark brown. Remove from oven, cover, and allow to cool.

Cut a deep pocket lengthwise down the narrow side of the loin and put as much stuffing as you can

inside. Be careful not to rip the ends while stuffing. Tie with cotton string to hold together if necessary.

Place roast back in oven and roast using 12-14 briquettes bottom and 14-16 briquettes top for 40-50 minutes basting meat once with leftover marinade, until internal temperature of thickest part of meat reaches 145° F. (Medium rare). Remove roast from Dutch Oven and let stand for 5 minutes before service.

Serves: 6

Note: Tina and I served this dish as our main entrée at the World Championship Dutch Oven cook-off in 1998. This dish finished in a tie as the first place entrée that year. I know you will enjoy it!

Pork

1,2,3,4,5 (Chinese Spare Ribs)

2 Tbs. vegetable oil	2 Tbs. rice or white vinegar
2 lbs. boneless pork spare ribs; cut into 2" pieces	3 Tbs. sugar
6 green onions; cut into 1" pieces	4 Tbs. soy sauce
1 Tbs. rice wine or dry sherry	5 Tbs. water

Heat a well oiled 12" Dutch oven using 20-22 briquettes bottom until hot. To hot oven add oil and spare rib pieces; sear ribs on all sides until brown. Add green onions. Mix together the remaining ingredients then pour over browned ribs. Bring liquid to a low boil then cover oven and simmer for 30-40 minutes using 10-12 briquettes bottom and 12-14 briquettes top; stirring every 10 minutes.

Serve with steamed white rice.

Serves: 4

Barbecue Pork Spare Ribs

5-6 lbs. boneless pork spare ribs	3 sweet yellow onions; thickly sliced
(1) 2 liter bottle Coca-Cola	2 cups Byron's Smokey Barbecue Sauce*

Trim most of the fat from ribs. Place ribs in a large bowl and pour coke over them until they are covered. Cover bowl with plastic wrap, place in the refrigerator and allow to marinate 12-24 hours. Pour liquid off ribs. Place one layer of ribs in a 12" deep Dutch oven. Place a layer of onions over ribs. Repeat process until all meat and onions have been used. Pour barbecue sauce over the top of ribs and onions. Cover and cook 90 minutes using 12-14 briquettes bottom and 12-14 briquettes top heat.

Serves: 10-12

* The Smokey Barbecue Sauce recipe can be found in the Sauces section.

Crown Roast Of Pork

Crown Roast

1 crown roast of pork
3 Tbs. olive oil
12 oz. can frozen apple juice concentrate
2 cinnamon sticks
6 whole cloves
2 tsp. rosemary
1 tsp. thyme
10 whole pepper corns

Seasonings

1 Tbs. sweet Hungarian paprika
1 tsp. onion salt
1 tsp. garlic powder
½ tsp. thyme
¼ tsp. ground rosemary
¼ tsp. ground sage
¼ tsp. celery seed
2 tsp. salt
1 tsp. ground black pepper

Advance Preparation: In a small bowl combine paprika, onion salt, garlic powder, thyme, rosemary, sage, celery seed, salt, and pepper; mix completely. Pat roast dry of all excess moisture. Rub roast all over with olive oil then apply seasoning mix and work into the meat. Place roast in large ziploc bag and refrigerate 12-24 hours.

Let roast stand at room temperature for 1/2 hour prior to cooking. Then wrap the ends of the ribs with foil to prevent them from burning. Place a crumpled piece of foil into the center of the roast.

To a 14" deep Dutch oven add apple juice concentrate, cinnamon sticks, cloves, rosemary, thyme, and pepper corns. Bring to a low boil using 22-24 briquettes bottom heat. Place crown roast in oven and cook using 10-12 briquettes bottom and 10-12 briquettes top (325° F.), basting often with juice, until internal meat temperature reaches 165° F.

Remove roast from Dutch oven and let rest for 5 minutes before carving for service.

We usually accompany this roast with our Dutch Oven Stuffing.

Easy Baked Pork Chops

6 pork chops; center cut, bone in	1 (20 oz.) can sliced peaches
salt and pepper to taste	¼ cup apricot preserves
1 box stove top stuffing for pork	1 Tbs. Dijon mustard
4 Tbs. butter; melted	1 Tbs. dry minced onion
1 ¼ cups hot water	

To a 12" Dutch oven add stuffing mix (including seasoning packet), butter, hot water and juice from canned peaches; stir to mix then spread evenly. Season pork chops with salt and pepper and arrange over top of stuffing. In a small bowl mix together preserves, mustard and minced onion. Spoon

preserve mixture over top of chops and spread to coat. Arrange sliced peaches over the top.

Cover oven and bake using 8-10 briquettes bottom and 16-18 briquettes top for 60 minutes. Serves: 6

Orange Barbecue Pork Spare Ribs

5-6 lbs. boneless pork spare ribs	3 sweet yellow onions; thickly sliced
(1) 2 liter bottle Coca-Cola	2 cups Orange Barbecue Sauce*

Trim most of the fat from ribs. Place ribs in a large bowl and pour coke over them until they are covered. Cover bowl with plastic wrap, place in the refrigerator and allow to marinate 12-24 hours. Pour liquid off ribs. Place one layer of ribs in a 12" deep Dutch oven. Place a layer of onions over ribs. Repeat process until all meat and onions have been used. Pour barbecue sauce over the top of ribs and onions. Cover and cook 90 minutes using 12-14 briquettes bottom and 12-14 briquettes top heat.

Serves: 10-12

* The Orange Barbecue Sauce recipe can be found in the Sauces section.

Orange Glazed Stuffed Pork Chops

<i>Meat</i>	<i>Stuffing</i>
(10) 8 oz. pork chops w/pockets cut	1 ½ cup yellow onion; diced
salt and pepper to taste	1 cup celery; diced
4 Tbs. olive oil	12 Tbs. butter
1 cup hot water	2 cups bread cubes; 1/2" cubes
	1 large apple; cored, peeled, and diced
	¼ cup slivered almonds
	2 Tbs. parsley flakes
	1 tsp. rosemary
	1 tsp. paprika
	1 tsp. allspice
	2 tsp. salt
	2 tsp. fresh ground black pepper
	½ cup water

Heat a 14" deep Dutch oven using 20-22 briquettes bottom heat. When oven is hot add butter, onions, and celery. Sauté until tender. Return oven to the heat to stay hot.

In a large bowl combine bread cubes, apple, almonds, parsley, rosemary, and seasonings. Mix in the onions and celery. Add enough water to moisten the dressing.

Stuff the mixture into the pork chops. Seal the pockets with toothpicks and tie with butcher string. Season both sides of the chops with salt and pepper.

Add olive oil to the 14" deep Dutch oven. Place chops in oven and brown both sides. Stand chops on end so they rest on the bone. Add HOT water to the oven. Cover and simmer using 14 briquettes bottom and 14 briquettes top for 45 to 60 minutes or until internal meat temperature reads 175° F.

In an 8" dutch oven add juice and zest from 4 oranges and the remainder of the glaze ingredients. Stir to mix. Heat using 12 briquettes bottom stirring frequently until mixture boils. Reduce briquettes on bottom to 4 and let simmer 15 minutes.

Remove chops from the Dutch oven, dip in glaze, and place on a serving platter.

Serves: 10

(Recipe courtesy of Chuck Pepler of Fruit Heights, UT).

Pineapple Dr. Pepper Spare Ribs

8-10 boneless pork spare ribs	1 (6 oz.) can tomato paste
1 green bell pepper; diced	1 cup medium Pace Picante sauce
1 yellow onion; diced	¾ cup brown sugar
1 (20 oz.) can pineapple tidbits	4 cloves garlic; minced
1 (12 oz.) can Dr. Pepper	2 tsp. coarse ground black pepper

Trim most of the fat from ribs. Arrange ribs in the bottom of a 12" Dutch oven. Drain pineapple reserving juice. Sprinkle bell pepper, onions and pineapple evenly over ribs. In a large bowl stir together the remaining ingredients including the reserved pineapple juice and pour over ribs. Cover oven and cook for 2 hours using 6-7 briquettes bottom and 12-14 briquettes top heat (325° F.) replenishing briquettes once after 1 hour of cooking time. Turn and baste ribs in oven juices carefully every 1/2 hour.

Serves: 8-10

Pineapple Glazed Standing Rib Roast

(2) 6-rib pork loin roasts; bones Frenched	½ tsp. oregano
3 Tbs. olive oil	½ tsp. cayenne
1 Tbs. sweet Hungarian paprika	¼ tsp. celery seed
2 tsp. garlic powder	1 Tbs. salt
1 tsp. onion powder	1 tsp. ground black pepper
½ tsp. thyme	1 ½ cups Pineapple Glaze*

Combine all herbs and seasonings in a small bowl and mix. Pat roasts dry of all excess moisture. Rub roasts all over with olive oil then apply seasoning mix and work into the meat. Place roasts in large ziploc bags and refrigerate 12-24 hours.

Let roasts stand at room temperature for 1 hour prior to cooking. Heat a 14" deep Dutch oven with 14 coals bottom and 16 coals top. Place roasts fat side up in the hot oven and roast for 1 1/2 hours or until internal meat temperature of thickest part of meat reaches 160° F. Brush roasts generously with pineapple glaze the last 5 minutes of cooking. Remove roasts from Dutch oven and allow to stand for 10 minutes then carve into chops and brush with additional glaze.

Serves: 12

* The pineapple glaze recipe can be found in the Sauces section.

Note: Tina and I served this dish accompanied by Harvest Pilaf at the World Dutch Oven Championship cook-off in 1999 where we placed second.

Poultry

Baked Chicken And Rice

2 cups long grain rice	3 cloves garlic; minced
1 can cream of mushroom soup	1 Tbs. Worcestershire sauce
1 can cream of chicken soup	2 cans water
1 cup sour cream	8-10 pieces of chicken
1 small onion; diced	2 tsp. poultry seasoning
1 stalk celery; diced	salt and pepper to taste

To a 12" Dutch oven add rice, soups, sour cream, onion, celery, garlic, Worcestershire, and water. Stir to mix. Season chicken with poultry seasoning and salt and pepper then place over top of rice mixture.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 90 minutes.

Serves: 8-10

Calico Chicken

6 chicken breast halves; boneless, skinless	(1) 4 oz. can diced green chiles; drained
1 packet taco seasoning	(1) 11 oz. can mexicorn; drained
8 oz. pepper jack cheese	(1) 15 oz. can black beans; drained
¼ cup melted butter	½ cup black olives; sliced
½ cup melted butter	½ cup green onions; sliced
½ cup corn flakes; crushed	

Place 1 chicken breast between 2 pieces of waxed paper and gently pound with a meat mallet until about 1/8" thick. Repeat with remaining chicken breasts. Sprinkle about 1/2 tsp. of taco seasoning on the boned side of each breast. Place a 1/2" x 1 1/2" slice of pepper jack cheese on each chicken breast then roll up jelly roll fashion. Tuck in ends and seal well with a toothpick. Dip each chicken roll in melted butter then roll in corn flake crumbs, turning to thoroughly coat each roll. Place in a lightly greased 12" Dutch oven. Bake using 10-12 briquettes bottom and 16-18 briquettes top for 35-45 minutes or until chicken is lightly browned. Remove chicken from oven and remove toothpicks. Wipe the oven clean with a paper towel.

In a large bowl mix together green chiles, mexicorn, black beans, tomato, olives, green olives and 2 Tbs. of the taco seasoning. Spoon vegetables into Dutch oven. Place chicken rolls on top of the vegetable mixture. Grate the remaining cheese and sprinkle over the chicken rolls. Cover and bake an additional 10-15 minutes until vegetables are warmed through and the cheese has melted.

Serves: 6

(This recipe is courtesy of Chuck Pepler from Fruit Heights, UT)

Cheesy Chicken Italian-o

1 lb. bacon	¼ cup honey
8 chicken breasts; cut into chunks	2 tsp. ground oregano
3 cloves garlic; minced	2 tsp. basil
1 large yellow onion; sliced	1 ½ tsp. parsley
6 large tomatoes; diced	1 tsp. salt
1 red bell pepper; cut into chunks	1 tsp. ground black pepper
1 green bell pepper; cut into chunks	3 cups Mozzarella cheese; grated
1 cup mushrooms; sliced	3 cups Cheddar cheese; grated
(1) 10 3/4 oz. can tomato puree	½ cup Parmesan cheese; grated
¼ cup balsamic vinegar	

Heat a 12" Dutch oven using 20-22 briquettes bottom. Slice bacon into 1" strips then add to hot oven and fry until brown. Remove bacon from oven. Remove and reserve all but 2 Tbs. of the bacon grease from the oven. Add chicken and garlic to oven and cook, turning frequently, until juices run clear when chicken is pierced with a fork. Remove chicken from oven and add reserved bacon grease. Line the bottom of the oven with onion slices then put chicken on top of the onion. Add tomatoes, red and green bell pepper, and mushrooms. Cover and bake using 12 briquettes bottom and 12-14 briquettes top for 30 minutes.

In a large measuring cup make a sauce with the tomato puree, balsamic vinegar, honey, oregano, basil,

parsley, salt, and pepper. Stir to mix well. Sprinkle bacon over top of cooked vegetables then pour sauce over vegetables. Cover and bake another 15 minutes. Sprinkle cheeses over the top. Replace lid and let sit for 15 minutes until cheese is melted.

Serves: 16

Chicken And Potato Delight

8-10 boneless, skinless chicken breasts	1 cup sour cream
½ lb. bacon	3 cups grated cheddar cheese
2 medium yellow onions; diced	1 ½ tsp. seasoning salt
1 ½ cup fresh mushrooms; sliced	1 ½ tsp. poultry seasoning
12-14 medium potatoes; peeled & sliced	½ tsp. garlic salt
(1) 10 ½ oz. can cream of chicken soup	salt and pepper to taste
(1) 10 ½ oz. can cream of mushroom soup	

Heat a 12" deep Dutch oven using 18-20 briquettes bottom until hot. Cut bacon into 1 inch slices. Add to hot oven and fry until brown. Cut chicken breasts into bite size pieces. Add chicken, onions, mushrooms, and ½ tsp. of the seasoning salt to the bacon. Stir, then cover and cook until onions are translucent and chicken is tender. Add potatoes. Stir in soups, sour cream, and the remaining seasonings. Salt and pepper to taste. Cover and cook for 45-60 minutes using 8-10 coals bottom, and 14-16 coals top heat. Stir every 10-15 minutes. When done, cover top with cheese and replace lid. Let stand until cheese is melted.

Variation: Stir in 1 lb. frozen peas or broccoli florets prior to topping with cheese. Serves: 8-10

Chicken Enchiladas

Filling

3 Tbs. olive oil
 1 lg. yellow onion; quartered and thinly sliced
 4 cloves garlic; minced
 ½ cup chopped black olives
 5 cups cooked chicken breast; shredded
 1 tsp. chili powder
 1 tsp. ground cumin
 salt and pepper to taste

Sauce

2 (10.5 oz.) cans condensed cream of chicken soup
 1 ¼ cup sour cream
 1 (4 oz.) can diced green chiles
 3 cloves garlic; minced
 ½ cup cooked crumbled bacon
 1 ½ tsp. chili powder
 1 tsp. cumin
 salt and pepper to taste

12 (10") flour tortillas

Topping

3 cups cheddar (longhorn) cheese; shredded
1 green onion; finely chopped

In a medium sized bowl combine all sauce ingredients and stir to mix well.

Heat a 12" Dutch oven using 16-18 briquettes on bottom until hot. To hot oven add olive oil, onion, garlic and olives; cook until onions are soft. Remove onions to a large mixing bowl. To the onions, add chicken, chili powder, cumin, salt and pepper, and 3/4 cup of the prepared sauce. Stir to mix.

Wipe the Dutch oven clean then re-oil generously. Spoon 3/4 cup of the sauce into the bottom of the Dutch oven and spread evenly.

Place tortillas (still in the sealed bag) in the sun to warm slightly until they become soft and flexible. Spoon 1/2 cup of the chicken filling down the center of each tortilla. Fold in the ends and roll up the tortillas. Place seam side down in the Dutch oven. Spoon the remaining sauce over the top and top with cheddar cheese and green onions.

Cover and bake using 10 briquettes bottom and 16-18 briquettes top for 20 minutes.

Serves: 6

Chicken Pot Pie

4 boneless, skinless chicken breast halves; diced	2 (10.5 oz.) cans cream of chicken soup
3 Tbs. bacon grease or olive oil	½ cup evaporated milk
4 cloves garlic; minced	1 ½ 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.

Coca-Cola Chicken

8 boneless, skinless chicken breast halves	3 cloves garlic; minced
1 can Coca-Cola	1 Tbs. onion powder
1 ½ cups ketchup	2 Tbs. chili powder

Arrange chicken breasts in an oiled 12" Dutch oven. In a large bowl add remaining ingredients and stir to mix well. Spoon sauce over chicken. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-75 minutes or until chicken is cooked through basting with pan juices every 15 minutes. Serves: 8

Dutch Oven Turkey & Rice Casserole

½ lb. bacon; 1/2" pieces	(2) 10 oz. cans cream of chicken soup
2 cups long grain white or wild rice	2 cups water
4 cups diced cooked turkey	2 tsp. dried parsley flakes
1 large yellow onion; diced	¾ tsp. poultry seasoning
1 ½ cup sliced mushrooms	½ tsp. paprika
1 cup chopped green bell pepper	salt and pepper to taste
4 cloves garlic; minced	2 cups grated cheddar cheese

Fry bacon in a 12" Dutch oven using 22-24 briquettes bottom heat until crisp. Add white or wild rice and continue cooking until rice is slightly toasted. Add turkey, onion, mushrooms, bell pepper, garlic, cream of chicken soup, water, and seasonings. Stir to mix completely. Bring contents to a boil then cover and bake for 60 minutes using 10-12 briquettes bottom and 14-16 briquettes top heat. When rice is tender sprinkle cheese over the top then replace lid and let stand for 5 minutes until cheese is melted.

Serves: 10-12

Dutch Oven Turkey Chili

½ lb. bacon; cubed	(2) 5.5 oz. cans tomato paste
2 large yellow onion; diced	2 Tbs. Worcestershire sauce
3 cloves garlic; minced	2 Tbs. chili powder
1 cup chopped celery	2 tsp. paprika
2 lbs. cooked turkey; 1/2" cubed	2 tsp. cumin
(2) 28 oz. cans whole tomatoes	(2) 19 oz. cans red kidney beans; drained

Fry bacon in a 12" Dutch oven using 22-24 briquettes bottom heat until crisp. To oven add onion, garlic, and celery and continue to sauté until vegetables are soft. Add turkey, tomatoes, tomato paste,

Worcestershire sauce, chili powder, paprika, and cumin. Bring to a boil then cover and continue to cook using 8-10 briquettes bottom and 14-16 briquettes top for 25-30 minutes stirring occasionally to break up tomatoes. Add kidney beans and cook 10 minutes longer to heat through.

Serves: 8-12

Easy Pineapple-Apricot Chicken

10 chicken thighs; well trimmed	¾ cup French dressing
¾ cup pineapple-apricot preserves	1 (1 oz.) pkg. onion soup mix

Arrange chicken thighs in a 12" Dutch oven. In a medium sized bowl combine preserves, French dressing and soup mix. Stir to mix. Pour pineapple-apricot mixture over chicken then cover and bake using 10-12 briquettes bottom and 14-16 briquettes top for 60-75 minutes.

Serve over rice.

Serves: 6-8

Fiesta Chicken With Black Beans

2 (15 oz.) cans corn; drained	3 Tbs. ground cumin
2 (15 oz.) cans black beans; drained	2 Tbs. chili powder
2 yellow onions; halved and thinly sliced	2 tsp. salt (to taste)
2 green bell peppers; cut in strips	1-2 tsp. coarse ground black pepper (to taste)
6 cloves garlic; minced	8 boneless, skinless chicken breast halves; cut in strips
1 (30 oz.) can whole tomatoes; drained and chopped	Emeril's Southwest Spice* to taste
2 (6 oz.) cans tomato paste	1 lb. pepper jack cheese; grated
1 (8 oz.) can diced green chiles; drained	2 lb. cheddar cheese; grated

In a 12" Dutch oven combine corn, black beans, onion, bell pepper, garlic, tomatoes, tomato paste, chiles, cumin, chili powder, salt and black pepper; stir to mix well. Taste and adjust for seasoning. Season chicken with Emeril's Southwest Spice then add to Dutch oven contents; stir to mix in. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 1 1/2 - 2 hours until chicken is cooked through and no longer pink. Spread cheese over top replace lid and bake for 5 additional minutes until cheese has melted.

Serve with warmed flour tortillas or over rice.

*The recipe for Emeril's Southwest Spice seasoning can be found in the Seasonings section.

Serves: 10-12

Herb Roasted Turkey

Turkey

(1) 15 lb. fresh turkey
1 onion quartered
1 bay leaf
2 cloves garlic; sliced
6 cloves garlic; pressed
1 cup water

Mashed Potatoes

7 medium potatoes; peeled & sliced
salt and pepper to taste
¼ cup butter
¼ cup milk

Basting Sauce

½ cup butter; melted
1 tsp. dried mint leaves
½ tsp. dried thyme
½ tsp. dried sage
½ tsp. dried marjoram
½ tsp. sweet basil
1 tsp. celery salt
1 tsp. salt
1 tsp. fresh ground black pepper

Gravy

2 Tbs. cornstarch
½ cup water
salt and pepper to taste
drippings from Dutch oven

Rinse turkey, making sure it is thawed completely. Pat dry. Twist wings in behind. Place quartered onion, bay leaf, and sliced garlic in the cavity of the turkey. Rub pressed garlic all over the outside skin of the turkey. Place the turkey into a 15" deep Dutch oven. Pour 1 cup of warm water into the bottom of the Dutch oven. Cover and cook using 15-18 briquettes bottom and 24-28 briquettes top.

Prepare basting sauce in a small dish by adding melted butter and herbs. Stir until well blended. Brush turkey with basting sauce often as turkey cooks. Replace coals every 50-60 minutes until a thermometer inserted into the thickest part of the breast meat reaches 170° F.

Arrange potatoes in bottom of Dutch oven around the turkey about one hour before meat is to be done. When potatoes are cooked, remove them from the oven and mash them with butter and milk. Season with salt and pepper.

When turkey is done remove it from the Dutch oven. Increase briquettes on bottom of Dutch oven to 28. Add cornstarch to 1/2 cup water and stir until dissolved. Whisk cornstarch mixture into drippings in

Dutch oven. Stir until mixture comes to a boil. Season gravy with salt and pepper.

Enjoy!

Serves: 12+

Honey Clove Turkey

(1) 15 lb. fresh turkey	1 Tbs. dried rosemary
4 cups hot water	2 tsp. dried thyme
1 pint honey	12 whole cloves
1 Tbs. dried sage leaves	15 pepper corns; cracked

Mix water, honey, herbs and seasonings in a 15" deep Dutch oven. Heat water to boiling using 30 briquettes bottom and 25 briquettes top. When water is boiling add turkey breast side down. Let turkey simmer for 5 minutes spinning turkey every minute or so to keep the skin from sticking to the bottom of the oven. Turn turkey over so it is breast side up and continue to simmer basting often. Make sure to keep spinning the bird every 10 minutes so the skin won't stick to the bottom. As the bird cooks the honey will caramelize and brown the skin. Don't put too much heat on top of the bird early, or the top of the bird will get too dark. When a meat thermometer inserted into the thickest part of the breast reaches 155° F. increase number of briquettes on top to 36-40. Continue cooking until bird is golden brown. Bird is done when the thickest part of the breast meat reaches 170° F. (usually between 2 1/2 - 3 hours cooking time). If the bird is brown but not to temperature don't worry. Replace the lid, remove all heat from the top of the oven and let it sit for 20 minutes. The steam built up in the oven will finish cooking the bird leaving the meat nice and juicy.

For even browning make sure to rotate the lid every 15 minutes. Replace the briquettes on bottom and top every hour.

Be careful! A 15" Dutch oven will stay hot for a long time when it has food in it. Don't burn yourself.

Note: Unfortunately this bird is usually not the prettiest thing to look at when it's done. Most times when I try to remove it from the oven the legs fall off and occasionally the breast will pull right off. What it lacks in beauty, though, it more than makes up for in taste. This bird is requested by everyone at Thanksgiving each year. I know you will enjoy it!

Raspberry Apricot Glazed Cornish Hens

5 Cornish hens	1 Tbs. Volcano seasoning or seasoned salt
1 can apricot nectar	salt and pepper to taste
1 cup raspberry vinaigrette	rosemary sprigs

1 cup apricot jam

Inject nectar into hens the night before cooking. Mix vinaigrette, and jam together and set aside. Heat a 16" Dutch oven using 22-24 briquettes top and bottom. Wash Corning hens and season with Volcano seasoning, salt, and pepper. Place 1 or 2 sprigs of rosemary inside each hen.

Place hens in pre-heated Dutch oven. Cover and cook 45 to 60 minutes. As the hens brown reduce the heat to prevent burning. Glaze hens with dressing mixture about 20 minutes before they are finished cooking. Remove the rosemary from the hens and discard. Glaze hens again before serving.

Serves: 5-10

(Recipe courtesy of Jeff Currier (Riverton, UT) and Dick Hill (Riverton, UT)).

Note: Jeff and Dick placed second at the 1998 World Championship Dutch Oven cook-off with help from these beautiful hens.

Zippy Sticky Chicken

10 skinless chicken thighs	2 Tbsp. red onion; minced
2/3 cup ketchup	2 cloves garlic; minced
2/3 cup chutney	2 tsp. hot sauce
2 Tbs. olive oil	1 tsp. salt
1 lemon; juiced	1 tsp. coarse ground black pepper

Arrange chicken thighs in a 12" Dutch oven. In a medium bowl mix together olive oil, ketchup, chutney, garlic, onion, salt, pepper, hot sauce and lemon juice. Pour sauce over chicken then cover and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-75 minutes. Serve over rice.
Serves: 8-10

Rabbit

Dutch Oven Rabbit

½ lb. smoked sliced bacon; cut into 1" pieces	4 cloves garlic; minced
1 tsp. dry rosemary; crumbled	1 yellow onion; chopped fine
1 (3 lb.) rabbit; cut into pieces	1 ½ cup sliced fresh mushrooms
½ cup all-purpose flour	¾ cup beef stock
1 tsp. seasoned salt	2 Tbs. balsamic vinegar
1 tsp. coarse ground black pepper	1 cup sour cream

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot. Add bacon to hot oven and fry until

half cooked. Add rosemary.

In a large bowl combine flour, seasoned salt and black pepper; stir to mix. Dredge rabbit pieces in seasoned flour then add to Dutch oven. Fry rabbit pieces with bacon until brown on all sides. Add garlic, onion and mushrooms and continue cooking until vegetables are soft and onions are translucent. Combine beef stock and vinegar; pour over all then cover oven. Replenish briquettes with 10-12 on bottom and 14-16 on the lid; bake for 1 hour. After an hour stir in sour cream then replenish briquettes with 8-10 on bottom and 12-14 on the lid and continue cooking an additional 45-60 minutes or until rabbit is tender.

Serve over steamed white rice or cooked fettuccine noodles.

Serves: 6

Rabbit Stew

4 Tbs. butter	1 tsp. dry rosemary; crumbled
3 lbs. rabbit meat; cut into pieces	1 bay leaf
½ cup all-purpose flour	4 cups hot water
2 tsp. seasoned salt	4 cups dry red wine
2 tsp. coarse ground black pepper	3 cups diced carrot
5 cloves garlic; sliced	6 medium potatoes; peeled and diced
1 ½ cup sliced fresh mushrooms	1 (1 lb.) bag frozen peas
3 stalks celery (include leaves); chopped	1/3 cup all-purpose flour
2 medium yellow onions; chopped	½ cup cold water
1 tsp. salt	

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot. Add butter and let melt.

In a large bowl add flour, 1 tsp. of seasoned salt and 1 tsp. of the black pepper; stir to mix. Dredge rabbit pieces in seasoned flour then add to hot oven. Brown rabbit pieces on all sides. Add mushrooms and garlic; continue cooking until mushrooms soften. Add celery, onion, salt, remaining seasoned salt, remaining black pepper, bay leaf, hot water and red wine. Cover oven and bring contents to a boil.

When contents of oven come to a boil replace the bottom briquettes with 12 freshly lit briquettes and add 10 briquettes to the lid. Continue to simmer contents for 1 hour stirring regularly.

After 1 hour stir in the carrots, potatoes and peas. Replace bottom and top briquettes with freshly lit briquettes, 12 on bottom, and 10 on the lid. Continue to simmer stew for 30-45 minutes or until carrots and potatoes are fork tender.

Combine 1/3 cup all-purpose flour with 1/2 cup cold water; stir until well blended and smooth. Stir

flour mixture into the stew; continue to cook and stir stew until thickened. (Contents must be at a low boil to reach maximum thickness so adjust bottom heat if necessary.)

Serves: 6-8

Sausage

Italian Sausages With Peppers And Onions

4 lbs. Italian link sausages; browned	5 cloves garlic; minced
1 (26 oz.) jar spaghetti sauce	2 tsp. dry leaf basil; rubbed
2 med. yellow onions; halved and sliced	2 tsp. dry leaf oregano; rubbed
2 green bell peppers; sliced into strips	

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

Sweet And Spicy Polish Sausage

4 lbs. smoked polish sausages; cut into 1/2" slices	½ cup spicy mustard
2 med. yellow onions; halved then sliced	4 cloves garlic; minced
2 cups brown sugar	1 cup beer (your favorite)

To a 12" Dutch oven add sausage and onion. In a medium bowl combine remaining ingredients and stir to mix well. Pour over sausages and onion and then stir to mix. Place lid on oven and bake using 8-10 briquettes bottom and 12-14 briquettes top for 1 hour stirring every 15 minutes.

Serves: 8

Sauces

Buttered Rum Sauce

¾ cup whipping cream	3 Tbs. Captain Morgans Spiced Dark Rum
¾ cup granulated sugar	½ tsp. pure vanilla extract
¼ cup butter	1 cinnamon stick

Combine cream and sugar in an 8" Dutch oven; stir to mix. Add cinnamon stick. Cook using 10-12 briquettes bottom until mixture comes to a low boil, then reduce briquettes to 6 on bottom. Continue cooking for 1 to 2 minutes until sauce thickens slightly. Remove sauce from heat and stir in butter, rum, and vanilla. Use sauce warm.

Yield: About 1 cup

Byron's Smokey Barbecue Sauce

2 Tbs. olive oil	1 tsp. celery salt
5 cloves garlic; finely minced	1 tsp. onion salt
3 cups Homestyle® Chili Sauce	1 tsp. ground black pepper
½ cup light brown sugar	½ tsp. Tabasco Sauce
½ cup Worcestershire sauce	2 Tbs. Wright's Liquid Smoke
1/3 cup red wine vinegar	

Heat a 10" Dutch oven using 14-16 briquettes bottom until hot. Add olive oil and garlic and sauté for about 1 minute. Do not let the garlic burn. Add remaining ingredients and bring to a boil. Reduce briquettes on bottom to 10 and let simmer for 30 minutes. Sauce is great for beef, pork and chicken.

Yield: About 4 cups

Pineapple Glaze

1 1/3 cups dark brown sugar	2 tsp. mashed roasted garlic
1 cup pineapple juice	3 Tbs. minced white onion
2/3 cup water	2 Tbs. crushed pineapple
¼ cup Kikoman Teriyaki Sauce	1 Tbs. Jack Daniels Whiskey
3 Tbs. lemon juice	¼ tsp. cayenne pepper

In an 8" Dutch oven combine brown sugar, pineapple juice, water, Teriyaki sauce, and lemon juice. Cook using 12-14 briquettes bottom stirring occasionally until mixture boils. Reduce briquettes on

bottom to 7. Add remaining ingredients and stir. Let mixture simmer for 35-45 minutes or until sauce has reduced by about half and is thick and syrupy.

Yield: 1 cup glaze

Knock-Off Barbecue Sauce

1 ½ cups ketchup	2 tsp. liquid smoke
1 cup white vinegar	1 tsp. salt
½ cup balsamic vinegar	½ tsp. garlic powder
¾ cup molasses	½ tsp. onion powder
¾ cup honey	½ tsp. Tabasco Sauce

In a 10" Dutch oven combine all ingredients and whisk until smooth. Cook using 14-16 briquettes bottom until mixture comes to a boil. Reduce briquettes on bottom to 10 and let simmer uncovered for 30-40 minutes until sauce thickens slightly.

Yield: About 4 cups

Orange Barbecue Sauce

2 cups ketchup	2 cloves garlic; minced
2 Tbs. tomato paste	1 cup orange marmalade
2 Tbs. Worcestershire sauce	2 Tbs. Dijon mustard
1 medium onion; minced	

Add all ingredients to a well oiled 10" Dutch oven. Stir to mix. Heat using 14-16 briquettes bottom until sauce boils. Reduce briquettes on bottom to 10 and let simmer for 30 minutes.

Yield: About 3 ½ cups

Seasonings

Emeril's Rustic Rub

This is the recipe for Emeril Lagasse's "Rustic Rub" seasoning as found on the Food Network recipe pages.

2 Tbs. + 2 tsp. paprika	1 Tbs. cayenne pepper
2 Tbs. garlic powder	1 Tbs. onion powder
2 Tbs. salt	2 ½ tsp. dried oregano
1 Tbs. + 2 tsp. ground black pepper	2 ½ tsp. dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container

Yields ¾ cup.

Emeril's Southwest Spice

This is the recipe for Emeril Lagasse's "Southwest Spice" seasoning as found on the Food Network recipe pages.

2 Tbs. chili powder	1 Tbs. dried oregano
2 Tbs. paprika	2 tsp. ground cumin
1 Tbs. ground coriander	1 tsp. black pepper
1 Tbs. garlic powder	1 tsp. cayenne pepper
1 Tbs. salt	1 tsp. crushed red pepper

Combine all ingredients thoroughly and store in an airtight jar or container

Yields about ½ cup.

Essence (Emeril's Creole Seasoning)

This is the recipe for Emeril Lagasse's "Essence" creole seasoning as found on the Food Network recipe pages.

2 ½ Tbs. paprika	1 Tbs. onion powder
2 Tbs. salt	1 Tbs. cayenne pepper
1 Tbs. black pepper	1 Tbs. dried leaf oregano
2 Tbs. garlic powder	1 Tbs. dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container

Yields about 2/3 cup.

Sides

Byron's Dutch Oven Potatoes

1 lb. thick slice bacon	(1) 10 ½ oz. can cheddar cheese soup
2 med. yellow onions; sliced	1 cup sour cream
5 cloves garlic; minced	2 Tbs. Worcestershire Sauce
1 ½ cup fresh mushrooms; sliced	1 Tbs. Soy sauce
15 medium potatoes; peeled & sliced	salt and pepper to taste
(1) 10 ½ oz. can cream of chicken soup	

Heat a 12" deep Dutch oven using 18-20 briquettes bottom until oven is hot. Cut bacon into 1 inch slices and place in oven and fry until brown. Add onions, garlic, and mushrooms. Stir, then cover and cook until onions are translucent. Add potatoes. In a large bowl combine remaining ingredients and mix well. Pour soup mixture over potatoes and stir until all potatoes are coated. Cover and cook 60 minutes using 10-12 briquettes bottom and 12-14 briquettes top heat. Stir pot gently every 15 minutes.

Serves: 12

Dutch Oven Stuffing

1 lb. pork sausage	2 Tbs. dry sage leaves
½ cup butter	1 Tbs. dry thyme
2 red onions; diced	1 Tbs. tarragon leaves
6 stalks celery; diced	2 Tbs. dry parsley
2 cups fresh mushrooms; sliced	4 eggs; beaten
6 cloves garlic; minced	2 cups chicken broth
¾ cup pine nuts	2 tsp. salt
9 cups dried bread cubes	1 ½ tsp. black pepper

Brown sausage in a 12" Dutch oven using 20-22 briquettes bottom. Add butter, onions, celery, mushrooms, garlic, and pine nuts. Sauté until vegetables are tender.

In a large bowl combine remaining ingredients and mix until bread cubes have absorbed all the broth. Add bread stuffing mixture to the sautéed vegetables in the Dutch oven and stir until well mixed.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 60 minutes.

Serves: 12-15

Dutch Oven Turkey Stuffing

1 lb. fresh turkey or chicken giblets	6 cloves garlic; minced
1 ½ cup water	9 cups dried bread cubes
½ tsp. onion powder	1 cup sweet dried cranberries (Craisins)
½ tsp. garlic powder	2 Tbs. dry sage leaves
½ tsp. celery salt	1 Tbs. dry thyme
½ tsp. coarse ground black pepper	1 Tbs. tarragon leaves
½ cup butter	2 Tbs. dry parsley
¾ cup pine nuts	4 eggs; beaten
2 red onions; diced	1 ½ cups milk
6 stalks celery; diced	2 tsp. salt
2 cups fresh mushrooms; sliced	1 ½ tsp. black pepper

To a small sauce pan add giblets, water, onion powder, garlic powder and celery salt. Bring to a boil over med-high heat then reduce heat to medium-low, cover pan and simmer for 20 minutes.

Remove giblets from pan reserving liquid. Allow giblets to cool then chop finely.

Heat a 12" Dutch oven using 18-20 briquettes bottom. Add butter and pine nuts. Sauté until pine nuts start taking on a light color. Add onions, celery, mushrooms, and garlic. Continue to sauté until vegetables are tender. Remove vegetables from Dutch oven and allow to cool slightly.

In a large bowl combine remaining ingredients, the cooked vegetables and the reserved giblet liquid. Mix together until bread cubes have absorbed all the liquid. Spoon stuffing mixture into the Dutch oven and spread evenly.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 60 minutes.

Serves: 12-15

Harvest Pilaf

7 cups chicken stock	1 cup brown rice
1 cup wild rice	1 cup long grain white rice
2 tsp. dried thyme leaves	3 cloves garlic; minced
2 tsp. dried marjoram leaves	¾ cup dried currants
1 Tbs. dried parsley flakes	¾ cup chopped green onion
2 tsp. salt	¾ cup sliced almonds; toasted
1 tsp. ground black pepper	¾ cup pine nuts; toasted

Bring chicken stock to a boil in a 12" Dutch oven using 24 briquettes bottom heat. Add wild rice, herbs, salt and pepper. Return to a boil. Cover and cook for 45 minutes, then add remaining ingredients. Return to a boil then reduce briquettes on bottom to 14 and let simmer until all the water has been absorbed, about 40 minutes.

Serves: 12

Note: Tina and I served this dish as an accompaniment to our Pineapple Glazed Standing Rib Roast at the World Dutch Oven Championship cook-off in 1999 where we placed second.

Hearty Trail Beans

2 lbs. dry pinto beans; soaked overnight	2 yellow onions; diced
10 cups hot water	8 cloves garlic; minced
24 oz. (3 cups) Coca-Cola	1 lb. smoked sliced bacon; cut into 1" pieces
¾ cup ketchup	6 Tbs. chili powder
¼ cup Worcestershire sauce	3 Serrano peppers; minced
¼ cup Heinz 57 steak sauce	4 tsp. toasted caraway seeds; ground
1 (30 oz.) can whole tomatoes	

Add all ingredients to a 12" deep Dutch oven. Bring to a boil using 18-20 briquettes bottom stirring beans frequently. Cover beans and continue to simmer using 6-8 briquettes bottom and 12-14 briquettes top for 2-3 hours. Stir beans from the bottom up every 15 minutes. Add additional water if beans begin to dry out. Beans should be soft but not mushy and just a bit soupy.

Serves: 8-10

Parsnip Puffs

4 cups mashed cooked parsnips	½ tsp. salt
1 cup all-purpose flour	¼ tsp. mace
2 tsp. baking powder	shortening for deep frying
3 eggs; beaten	

In a bowl combine parsnips, flour, baking powder, eggs, salt, and mace; mix well.

Heat shortening to 375° F. in a 12" Dutch oven using 18-20 briquettes bottom. Drop parsnip batter by tablespoon into hot shortening and fry for 2-3 minutes until golden brown. Remove puffs from hot shortening and drain on paper towels.

Enjoy!

Yield: 25 puffs

Pineapple Dr. Pepper Beans

½ lb. smoked bacon; sliced	½ cup tomato paste
1 large yellow onion; diced	½ lb. summer sausage; sliced
2 bell peppers; diced	1 cup brown sugar
1 cup chopped mushrooms	1 cup medium Pace Picante Sauce
4 cloves garlic; minced	(1) 16 oz. can pineapple tidbits; drained
(2) 28 oz. cans Pork & Beans	1 can Dr. Pepper
2 tomatoes; diced	

Heat a 12" Dutch oven using 18-20 briquettes bottom until oven is hot. Slice bacon into 1/2" strips then fry in preheated oven until crisp. Add onions, bell peppers, mushrooms and garlic and continue cooking until tender. Add remaining ingredients. Reduce briquettes on bottom to 12-14. Cover and simmer 30 minutes stirring every 10 minutes. Serves: 10-12

Sweet Potatoes and Onions

2 yellow onions, thinly sliced	1/3 cup maple syrup
4 Tbs. brown sugar	1/3 cup butter, melted
salt and pepper (to taste)	4 tsp. dried thyme
4 lbs sweet potatoes, peeled and thin sliced	

Arrange onion slices in bottom of a well oiled 12" Dutch oven. Sprinkle with brown sugar, salt and pepper. Layer sweet potato slices over onions, overlapping.

In a small bowl combine maple syrup, melted butter, and thyme. Pour over sweet potatoes and onions.

Place lid on Dutch oven and bake using 10-12 briquettes bottom and 12-14 briquettes top for 1 hour or until sweet potatoes and onions are tender.

Serves: 10-12

Vera's Baked Beans

1 lb. lean ground beef	½ cup ketchup
½ lb. bacon	16 oz. Homestyle® Chili Sauce
1 large yellow onion; diced	2 Tbs. prepared mustard
1 small green pepper; diced	½ lb. pre-cooked ham; cubed
½ cup brown sugar	(2) 31 oz. cans pork and beans

Heat a 12" Dutch oven using 18-20 briquettes bottom until oven is hot. Add ground beef and cook until

brown. Remove browned beef and drain grease.

Cut bacon into 1 inch slices and place in oven and fry until brown. Add onions and green pepper and sauté until onions are translucent. Drain off excess fat. Reduce briquettes on bottom to 12-14. Add browned beef, brown sugar, ketchup, chili sauce, and mustard. Simmer for 15 minutes. Add ham and beans. Cover and add approximately 15 briquettes to the lid. Simmer for 2 hours stirring every 15 minutes.

Serves: 12

This recipe has been handed down by Vera Sorensen of Manti, Utah. It is loved by everyone who has tried it. You'll love it too!

Yummy Potatoes

1 lb. extra lean ground beef	1 cup sour cream
1 yellow onion; diced	1 cup grated cheddar cheese
½ cup butter	salt and pepper to taste
6 medium potatoes; grated	½ cup milk
1 can cream of chicken soup	½ cup Ritz cracker crumbs

Preheat a 12" Dutch oven using 18-20 briquettes bottom heat. To hot oven add butter, ground beef, and onions. Sauté until beef is brown and onions are soft. Add potatoes and stir to mix. Place lid on Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 15- 20 minutes or until potatoes start to soften.

In a bowl combine soup, sour cream, cheddar cheese and milk. Stir to mix. Season with salt and pepper. Pour soup mixture over potatoes and stir gently to mix. Sprinkle cracker crumbs over top of potatoes. Replace lid and continue baking for 30 minutes.

Serves: 10-12

Recipe courtesy of Karen Bills of Price, UT.

Soups, Stews & Chili

Dutch Oven Sweet Chili

1 lb. lean ground beef	2 (32 oz.) cans stewed tomatoes
6 cups dry red or pinto beans	1-2 cups honey (to taste)
2 large yellow onions; diced	2 tsp. cinnamon
8 cloves garlic; minced	1 tsp. cloves
1 lb. bacon; cubed	1 tsp. allspice
2 tsp. salt	2 Tbs. chili powder
1 ½ tsp. ground black pepper	1-2 tsp. Tabasco (optional)
HOT water to cover beans	

Brown ground beef in a well oiled 12" deep Dutch oven using 18-20 briquettes bottom. Add beans, onion, garlic, uncooked bacon, salt, pepper, and enough hot water to cover beans. Cover and simmer using 14-16 briquettes bottom and 10-12 briquettes top for 1-2 hours or until beans are tender adding additional water as necessary.

Stir in tomatoes, honey, and remaining seasonings. Cover and continue to simmer for 1 hour.

Serves: 10-12

This is an adaptation of a recipe handed down through our family by my grandmother Emily Weeks/Call.

Wagon-Master Camp Stew

2-3 lb. boneless chuck roast	1 tsp. sugar
½ cup flour	2 Tbs. Worcestershire sauce
1 tsp. salt	½ tsp. paprika
1 tsp. pepper	½ tsp. Tabasco
¼ cup olive oil	5 carrots; peeled & sliced
1 large onion; diced	4 stalks celery; sliced
1 head garlic; minced	6 medium potatoes; diced
1 quart hot water	1 lb. bag frozen corn
2 packets brown gravy mix	1 lb. bag frozen petite peas
1 packet mushroom gravy mix	1 lb. bag frozen green beans
2 bay leaves	15 oz. can kidney beans

1 tsp. thyme

Trim excess fat from meat and cut into 1" cubes. In a medium size bowl combine flour, salt, and pepper and stir to mix. Add meat and mix until meat is well coated.

Heat a 12" deep Dutch oven using 24 briquettes bottom heat. Add olive oil then meat and brown meat on all sides. Add onion and garlic and continue cooking until onions are soft and translucent.

Add HOT water, gravy mixes, bay leaves, thyme, sugar, Worcestershire sauce, paprika, and Tabasco. Stir to mix completely. Bring to a boil then add carrots and celery. Return to boil and let cook 15 minutes.

Stir in remaining ingredients and bring contents to a boil. Cover Dutch oven and reduce briquettes on bottom to 12 and add 6 briquettes to the lid. Simmer for 30-45 minutes or until vegetables are soft.

Serves: 15-20

Sourdough

Byron's Sourdough Biscuits

2 ½ cups all-purpose flour	½ cup Crisco
3 Tbs. Sugar	2 cups sourdough starter
1 Tbs. baking powder	melted butter
1 tsp. salt	

Make sure to feed your sourdough start and leave out to ferment prior to making biscuits. If you need a sourdough start I have a recipe here.

To a mixing bowl add flour, sugar, baking powder, and salt. Stir together using a fork. Cut in the Crisco until the mixture is like coarse meal with no lumps larger than a green pea. Using a fork stir sourdough starter into the mixture until dough comes together.

Generously flour a large cutting board or smooth countertop. Scoop the dough out of the bowl and put it on the floured surface. With the palm of one (or both) hands, press down on the dough and push it away from you. The dough will stretch into the shape of an oval. Next, lift the far end of the oval and bring it towards you, so it resembles a thick taco shell with the opening facing towards you. Then, rotate the dough a quarter turn and repeat the process, gently pushing, folding and turning, about 10 times.

Cut dough into halves then cut each half into 9 equal sized pieces. Roll each piece of dough into a ball then dip in melted butter and place in a greased 14" Dutch oven, 11 around the outside edge, 6 in an inner circle, and 1 in the middle. Try to leave a 1/2" space in between dough balls. Place lid on Dutch oven and let biscuits raise for 20-25 minutes.

Bake using 12-14 briquettes bottom and 18-20 briquettes top (400° F.) for 20-25 minutes until golden brown.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 5-10 minutes.

Serve warm.

Yield: 18 biscuits

Grandma's Sourdough Biscuits

¾ cup sourdough starter	2 tsp. baking powder
1 ½ cups milk	¾ tsp. baking soda

3 ¾ cups flour

1 tsp. salt

2 Tbs. sugar

bacon grease

Advance Preparation: In a non-metal mixing bowl combine the starter, milk, and 1 1/2 cups of the flour; stir to mix well. Cover bowl with a cloth and let rest for 8-12 hours or leave out overnight for morning biscuits.

Turn sourdough mixture out onto a large cutting board or smooth countertop that's been floured with 1 1/4 cups of flour. In a separate bowl mix together remaining 1 cup of flour, sugar, baking powder, baking soda, and salt. Sprinkle flour mixture over sourdough mixture and then work into a soft dough, kneading lightly. Roll dough out to 1/2" thickness. Cut out biscuits with a 2" biscuit cutter by pressing cutter straight down into the dough and then lifting the cutter straight out. Dip biscuits in bacon grease then arrange in a lightly greased 14" Dutch oven leaving a 1/4" space between biscuits.

Place lid on oven and let biscuits raise for 30 minutes then bake using 10-12 briquettes bottom and 18-20 briquettes top (375° F.) for 25-30 minutes until biscuits are golden brown.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 5-10 minutes.

Serve warm.

Yield: About 18 biscuits

Old Time Sourdough Starter

2 cups unsifted flour

1 ½ cups warm water

2 Tbs. sugar

1 Tbs. vinegar

1 Tbs. salt

¼ tsp. dry yeast

Prepare Starter: Combine flour, sugar, salt, and yeast in a stone crock or bowl. Stir to mix well. Add water and beat to a smooth batter. Add vinegar. Cover with cheesecloth and set in a warm place until thoroughly sour. (Determine this by the yeasty smell.) Takes about 12 hours. Pour starter into a quart jar, cover jar, and refrigerate. For best results the start should be used once per week, however, starter can be frozen indefinitely.

To Use Starter: Pour starter into a clean glass bowl. Add 2 cups warm water (90° F.) and 2 1/2 cups flour. Stir to mix (don't worry about lumps). Batter will be thick but will thin as it ferments. Cover bowl with cheesecloth and place in a warm spot to rest for 12 hours. Pour 3 cups of the sourdough into a quart jar, cover the jar, and refrigerate for up to 2 weeks for use as the next starter. This leaves about 4 1/2 cups of sourdough for use in your recipe.

NOTE: Never add anything but warm water and flour to the starter.

This recipe is courtesy of Karen Bills of Price, UT.

Sourdough Banana Bread

½ cup + 1 Tbs. butter; room temp.	3 Tbs. lemon juice
3 eggs	6 cups all-purpose flour
2 cups active sourdough starter	1 ½ Tbs. baking powder
3 cups sugar	2 Tbs. baking soda
1 ½ tsp. vanilla	1 ½ tsp. salt
2 ¼ cups mashed ripe banana	3 cups coarse chopped nuts

In a mixing bowl cream together butter, eggs, sourdough starter, sugar, and vanilla.

In a separate bowl combine bananas and lemon juice. Stir to mix well.

In a separate bowl sift together flour, baking powder, baking soda, and salt.

Alternately mix flour mixture and bananas into wet ingredients, beginning and ending with flour. Stir in chopped nuts.

Pour batter into a well greased 12" Dutch oven. Place lid on oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 30-35 minutes or until toothpick inserted into center of bread comes out clean.

Serves: 15-20.

Sourdough Cornbread

1 ½ cups sourdough starter	3 eggs; beaten
2 ¼ cups canned milk	6 tsp. butter; melted
2 ¼ cups yellow corn meal	1 tsp. baking soda
3 Tbs. sugar	¾ tsp. salt

Mix sourdough starter, milk, corn meal, sugar, and eggs; stir well. Add melted butter, soda, and salt; stir until well mixed. Turn mixture into a lightly greased 12" Dutch oven and spread evenly.

Place lid on Dutch oven and bake using 12-14 briquettes bottom and 18-20 briquettes top for 25-30 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 hot with honey butter.

Serves: 10-12

Sourdough Oatmeal Bread

1 ½ cup scalded milk	1 ½ Tbs. active dry yeast
2 Tbs. butter	1 ½ Tbs. sugar
3 Tbs. honey	2 tsp. salt
3 cups sourdough starter	1 ½ tsp. baking soda
1 ½ cup whole wheat flour	1 ½ cup white flour
1 ½ cup oatmeal	

Stir butter and honey into scalded milk, then add to sourdough starter. Stir in wheat flour, oatmeal, and yeast. Blend together sugar, salt and soda; sprinkle over top of dough and stir in gently. Cover dough with a cloth and let rise in a warm place for 20 minutes. Stir in remaining flour until dough is too stiff to stir with a spoon. Knead dough with heel of hand 100 times only or bread will be too dry. Dough should not be heavy and feel a bit tacky.

Add dough to a lightly greased 12" Dutch oven and press flat. Using your fingers, lightly grease the top of the dough. Place lid on Dutch oven and let rise in warm place for 30-45 minutes.

Bake bread using 10-12 briquettes bottom and 18-20 briquettes top for 20 minutes then remove 4 briquettes from the lid and 2 from below and continue baking until bread shrinks from the side of the oven or gives a hollow sound when thumped on top, about 15-20 minutes. Tip bread out onto a wire rack and butter top.

Serves: 10-12.

Vegetarian

Baked Portobello Caps

6 large portobello caps; cleaned	2 roasted beefsteak tomatoes; sliced
2-3 Tbs. olive oil	salt and black pepper to taste
2 cloves garlic; minced	6 slices mozzarella cheese
12 fresh basil leaves	

Combine the olive oil and garlic in a small bowl and rub the mushroom caps on all sides with the mixture. Season caps with salt and pepper then arrange top side down in a well oiled 12" Dutch oven. Place 2 basil leaves on top of each portobello cap followed by slices of roasted tomato. Season tomatoes with salt and pepper.

Cover oven and bake using 12-14 briquettes bottom and 16-18 briquettes top for 10-15 minutes until vegetables are sizzling. Top each cap with a slice of mozzarella and continue baking until cheese is melted and bubbly.

Serves: 6

Vegetarian Pizza

2 Tbs. olive oil	1 cup canned crushed tomatoes
1 cup diced red onion	2 cloves garlic; minced
1 cup diced green pepper	¾ tsp. dry oregano
4 cloves garlic; minced	¾ tsp. dry rosemary needles; crushed
1 ¾ cup sliced mushrooms	½ tsp. salt
1 ½ tsp. dry oregano	½ tsp. ground black pepper
1 tsp. dry leaf basil	1 can crescent rolls
¾ tsp. dry thyme	1 cup shredded Monterey Jack cheese
½ tsp. salt	¾ cup shredded provolone cheese

Heat a 12" Dutch oven using 16-18 briquettes bottom until hot. To hot oven add olive oil, onion, bell pepper and garlic. Cook for 5 minutes stirring frequently. Add mushrooms, oregano, basil, thyme and salt. Continue cooking until vegetables are tender. Remove vegetables from oven and let cool. Wipe oven clean then lightly oil bottom and sides.

In a medium bowl combine crushed tomatoes, garlic, oregano, rosemary, salt and pepper; stir to mix.

Unroll the crescent rolls. Line the bottom of oven with a layer of flattened crescent rolls. Spread

seasoned tomatoes evenly over top of flattened rolls. Spoon cooked vegetables evenly over the tomatoes. Sprinkle cheeses over the top.

Cover and bake using 8-10 briquettes bottom and 14-16 briquettes top for 20-30 minutes rotating oven and lid every 5 minutes.

Serves: 6-8

Zucchini Cheese Bake

3 Tbs. unsalted butter	3 Roma tomatoes; chopped
1 Tbs. olive oil	1 large green bell pepper; chopped
2 large zucchini; chopped	dried Italian seasoning to taste
1 large white onion; chopped	salt and pepper to taste
3 cloves garlic; minced	12 oz. shredded mozzarella cheese

Heat a 12" Dutch oven using 16-18 briquettes bottom until hot. To hot oven add butter and olive oil to melt butter. Add zucchini, onion and garlic; season with salt and pepper. Cook 5-10 minutes until onion turns golden brown. Stir in tomatoes and bell pepper. Season with Italian seasoning and additional salt and pepper to taste. Top vegetables with cheese then cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 20 minutes until vegetables are tender and cheese is bubbly.

Serves: 4-6