BSA TROOP 1778

Dutch Oven Cookbook

Little Original Thought...
Just Good Recipes.

April 2006
Table of Contents

<table>
<thead>
<tr>
<th>Breakfast Dishes</th>
<th>3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breads</td>
<td>10</td>
</tr>
<tr>
<td>Beef</td>
<td>12</td>
</tr>
<tr>
<td>Chicken and Assorted “Birds”</td>
<td>21</td>
</tr>
<tr>
<td>Chili Dishes</td>
<td>30</td>
</tr>
<tr>
<td>Pasta and Pizza</td>
<td>33</td>
</tr>
<tr>
<td>Pork</td>
<td>37</td>
</tr>
<tr>
<td>Possum Recipes (&amp; assorted road kills)</td>
<td>39</td>
</tr>
<tr>
<td>Seafood</td>
<td>43</td>
</tr>
<tr>
<td>TEXMEX</td>
<td>45</td>
</tr>
<tr>
<td>VEGGIES and Soups</td>
<td>49</td>
</tr>
<tr>
<td>Desserts</td>
<td>52</td>
</tr>
</tbody>
</table>

⭐⭐⭐ Next to a menu item means the boys liked it.

Hints...

- Don’t forget to bring charcoal...
- Whenever possible, line your Dutch Oven with parchment—this makes clean-up a breeze.
- Never put a Dutch Oven away wet
- And always treat your Dutch Oven with Vegetable Oil or Crisco after you use it and before you put the Dutch Ovens back in the trailer.
Note – If you see the three stars of excellence

★★★★ It means the boys really liked it.  ★★★★

**Breakfast Dishes**

*** Breakfast tip ***
- Turn the lid upside down on the coals and make french toast or eggs on it.
- Bake jelly danish by adding a little sugar and butter to a biscuit recipe. Drop on pie tin.
  Make a depression in middle and fill with spoon of jelly. When baked, drizzle mixture of powdered sugar and vanilla (just a little goes a long way) over top for icing!

**ARMY SOS**

- 1 ½ pounds extra lean hamburger
- 2 Tsp. garlic powder
- 2 Tbls. oleo or butter
- 2 Tbs. soy sauce (or less to taste)
- 1 cup chopped onion
- 2 cups milk
- 3 Tbls. flour
- salt and pepper to taste

Brown meat: add oleo and stir. Add onions and cook until you can see through them. Add flour, stir and cook 2-3 minutes. Add garlic powder, soy sauce and mix thoroughly. Add milk and stir until it thickens. It don’t get no better. You gonna tink you died and gone back to boot camp.

**Monkey Bread**

- 4 cans Biscuits
- 1 c Sugar
- 1 c Brown sugar
- 4 tbs Cinnamon
- 1 stick oleo

Cut biscuits into quarters. Mix sugar and cinnamon in plastic bag. Drop quarters into bag and coat well. Place in dutch oven. Melt oleo in lid and pour over quarters. Bake 350 for 35 min.

**Pita Pocket Breakfast**

- 1 lb sausage (pork, turkey or ground beef)
- 1 medium onion, minced
- 6 Pita breads, medium
- 1 bell pepper, diced
- 12 eggs, beaten
- 1 jar salsa
- 1 clove garlic

Pre-heat DO (@12 coals on the bottom). Brown sausage drain fat, saving 2 TBS. Stir in onion, garlic, pepper, sauté with sausage. Add eggs, sausage fat and cook together until eggs are scrambled. Spoon into Pita Pockets top with salsa to taste. (Hints: Brown sausage and sauté garlic onions and peppers in advance, refrigerate or freeze in Ziploc
bags. Add 2 TBS of Olive Oil when cooking in camp in lieu of sausage fat. This will save time and reduce the sausage fat that will need to dispose of). David Drabkin, Scouter, Washington, DC

**Troop 1778 Breakfast Belly Bomb**

- 1 pound pork sausage
- ½ pound of bacon
- 1 onion (or one bunch of scallions)
- 1 bell pepper (may want to use one green and one red pepper for color)
- 1 large bag hash brown potatoes (frozen)

In the bottom of the Dutch Oven, crumble the pork sausage and bacon. Add a finely chopped onion. Cook until pork is brown. Add frozen hash brown potatoes and chopped bell pepper(s). Replace the lid (remove lid occasionally to stir). Fry potato/sausage mixture until potatoes are browned. Remove the Dutch oven from the coals. Season with garlic salt/powder and pepper. Using a large spoon, make several depressions in the top of the potatoes. Break eggs and mix them into the mixture ensuring yolks are broken (may want to mix eggs separately and then pour over mixture). Sprinkle with cheese, replace lid and cook until eggs are done (3 to 5 minutes). Eat and enjoy.

**Quick & Easy Breakfast Casserole**
(a.k.a. - Cholesterol Casserole)

- 8 slices of bread
- 2 pounds of sausage
- 16 oz grated cheddar cheese
- 12 eggs
- 1 qt. Milk
- 1-1/2 tsp. Dry mustard
- 1 tsp salt

Line a 12" Dutch Oven with heavy-duty foil. Lightly grease the foil with butter. Break up bread into the oven. Crumble cooked sausage meat over bread and cover with cheese. In a separate bowl, mix eggs (lightly beaten), milk, dry mustard, and 1 tsp. salt (to taste). Pour the egg mixture over the layered bread/sausage/cheese in the oven, cover, and bake for 35 - 40 minutes, checking occasionally. The cheese rises to the top, melting into a golden brown crust over a fluffy layer of eggs, making a super filling camp breakfast for a crowd!

Frank Chesson, Cubmaster - Pack 82, Assistant Scoutmaster - Troop 92, Stonewall Jackson Area Council
Train Wreck Breakfast

(CAREFUL – the last time we tried this the whole troop got the creeping gundies. Contamination is possible when the cherry cobler sets all night)

Take the Dutch Oven you used for Cherry Cobbler the night before. Scrape out the big chunks of uneaten cobbler. Toss in the left over hamburger from last night's foil packs. Cook it up so that the grease is rendered. Toss in the chopped onions left over from last night's foil packs. Stir. Pour the grease into the lid upside down over the coals and brown up the leftover thin-sliced potatoes from last night's foil packs. Once the potatoes are brown, dump them into the Dutch Oven. Stir, being careful to flip over the potatoes so that you don't mash them all up. Once the potatoes are cooked, put in about 6 eggs. Stir. Serve once the eggs are cooked. Sprinkle liberally with Tabasco (TM) sauce. If you've got some shredded Taco Cheese, throw that on top.

Mountain Man Breakfast ★★★

• 1/2 lb bacon (or pre-cooked sausage)
• Med onion
• 2 lb. bag of hash brown potatoes
• 1/2 pound of grated cheddar
• 1 doz. eggs
• Small jar of salsa (optional)

The following requires 6-9 bottom coals and 12 -15 top coals:

Pre-heat 12" Dutch Oven. Slice bacon and onion into small pieces and brown in the bottom of the DO until onions are clear. Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (15-20 minutes) Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set.(10 - 15 minutes)

Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted. Optional: cover cheese/egg mixture with a small jar (~ 1 cup) of SALSA. Cover and cook for an additional 3-5 minutes. Slice and server like quiche. (Real men don't eat quiche but I sure get lots of requests to cook up the Mountain Man.) Cooking times will vary with the weather and your state of awake but its almost impossible to screw up. Serves 6. Rich Locke, Adviser, Post 486, Williamsburg, VA

Crustless Quiche

• 1/4 lb Butter
• 3 oz Cream cheese
• 1/2 c Flour
• 2 c Cottage Cheese (approx. 1 lb)
• 10 Eggs
• 1 tsp Baking Powder
• 1 c Milk
• 1 tsp Salt
• 1 lb Monterey Jack Cheese
• 1 tsp Sugar

Melt butter and add flour. Cook into a light rue. Beat eggs, milk, 3 cheeses, baking powder, salt and sugar together. Stir into rue until well blended. Pour into Dutch oven and bake 350 for 45 min.
**Breakfast Muffins**

- 1/2 lb butter, softened
- 2 c sugar
- 2 c boiling water
- 5 tsp baking soda
- 4 eggs
- 1 qt buttermilk
- 5 c flour
- 6 c raisin bran

Warning: This makes 6 dozen. Can be refrigerated for up to 6 weeks covered.


**Biscuits & Gravy**

- 1/2 lb ground sausage
- 3 tbs chopped onion
- 2 tbs flour
- 2 c hot milk
- Black pepper to taste


**Breakfast Pizza**

All you need is biscuit dough pre-made from the store or homemade if you have the time, eggs, ham, bacon, sausage your preference or all three and cheese. First stretch the biscuit dough thin a spread it over the bottom of the Dutch oven so none of the oven can be seen. Then pour a small layer of scrambled eggs over the dough. Add your preference of ham, bacon or sausage or all on top of the eggs if you use bacon pre-cook it. Then spread the cheese over that and cook for 10 to 15 minutes and the Scouts will eat it up. It work for us and was given to our lodge by a Scoutmaster and his troop credit must go to Troop 29 of Union, Mississippi. Happy Cooking. Joe Maxwell, Scouter, OA Lodge Advisor

**Blueberry Muffins**

- 2 c flour
- 1/2 c Milk
- 2/3 c sugar
- 1/2 c melted butter
- 1 tbs baking powder
- 3/4 c blueberries
- 1/2 tsp salt
- 1/4 c sliced almonds
- 1/2 tsp nutmeg
- 1 tbs sugar
- 2 eggs, beaten

Combine dry ingredients. Save 1 tbs of mixture. Combine eggs, milk and butter. Add to dry ingredients. Stir until well moistened. Toss blueberries with reserved flour mixture. Stir into batter. Spoon into greased muffin pans. Sprinkle with almonds and 1 tbs sugar. Bake 15 min at 400
**Cinnamon Sugar Donuts**

- Several tubes of refrigerator biscuits
- Mixture of sugar and cinnamon
- Cooking oil

Heat about one and a half inches of cooking oil in the Dutch Oven. Be careful not to allow it to become too hot. Heat over coals, NOT FLAMES! Prepare the biscuits by sticking your thumb through them to make a ring. CAREFULLY drop them from a spoon into the hot oil. Turn them once. Remove them from the oil and roll them in the cinnamon and sugar mixture. WARNING: These are habit forming.

Bob Harrold, Council Commissioner, Potawatomi Area Council (Wisconsin)

**Pecan Caramel Rolls**

- 1 tube of refrigerator biscuits (10 count)
- 1/2 cup brown sugar
- 1 stick butter or margarine
- Generous amount of chopped pecans
- Cinnamon
- Raisins (optional, but good)

Melt butter, brown sugar, cinnamon, and a tablespoon of water in the cover of a chef kit. (large frying pan) Stir well until sugar/butter becomes a caramel. Add pecans and raisins to the caramel mixture. Cut the biscuits into quarters. Stir into the caramel mixture, coating each part with caramel. Place the pan in the Dutch Oven using the "three stone method" bake the biscuits until they are golden brown. About 15 minutes. Enjoy.

**Australian Brumbies in the Sandhills**

**Filling:**

- Cold cooked meat
- Any vegetables you have
- Some oil

**Batter:**

- 2 cups SR flour
- Pinch salt
- Milk
- 1 egg

Place flour, salt and the egg in a bowl and mix well slowly adding a little milk until you have a smooth batter. Chop vegetables and leftover cooked meat then mince the vegetables and meat together then mix into the batter. Have hot oil in the camp oven. Spoon mixture into the hot oil. Turn them when the edges look like crumpets that are bubbly. Fry till golden brown. Serve as they are but I like them with Bacon and eggs!

**Corn Meal Mush**

- 1 qt boiling water
- 1 c cornmeal
- Salt

Bring water to boil with salt. Slowly stir in cornmeal. Cook 20 min stirring often.
**Hasty Pudding** (Fried Cornmeal Mush)

- 1 recipe cornmeal mush
- 1 tbs oil
- Flour

Mold mush and refrigerate overnight. Slice into 1/2" slices. Flour lightly and pan fry in small amount of oil until brown, about 15 min a side.

**Indian Pemmican**

- 2 lb dried beef
- 1 c raisins
- 1/2 c yellow raisins
- Beef suet

Using a blender, mince meat to a fine pulp. Stir in raisins. Chop just enough to break up raisins. Turn into bowl and mix well. Pour melted suet over top, using only enough to hold beef and raisins together. Allow to cool slightly. Turn onto a jelly roll pan and allow to cool completely. Cut into strips and then into bars about 1" wide and 4" long. Store in Ziploc bags. These bars can be stored for several months.

**TEXMEX Cackle Berries On A Shingle**

**Breakfast Casserole**

- 2 Dozen Eggs
- 2 Pounds of Pork Sausage
- 2 Finely Chopped Onions
- 2 Bell Peppers
- 1 Can of Mushrooms
- 24 oz of shredded cheese
- 1 Large Jar of Taco sauce or Salsa
- 1 Large Container of sour Cream
- 40 Soft Taco Shells

In a large D.O., brown the sausage, onions, and peppers. Just before the sausage is done, add the mushrooms. Then, add in the eggs and scramble all ingredients together. Serve on soft Taco shells – add taco sause, cheese, and sour cream to taste.

**Breakfast Corncake**

- 1 16-oz can Marie Calendar cornbread
- 1/3 cup minced onions
- 1 7-oz can whole kernel corn, well drained
- 1 8-oz can MILD chopped chilies, well drained
- 1 8-oz package grated cheese - sharp cheddar if possible
- 1/4 lb pre-cooked ham per person
- 1 small jar molasses, or pancake syrup
- 1 small can crushed pineapple, well drained
- 1 small tub margarine
- 1 4-lb bag instant charcoal briquettes

Fire up the briquettes. In a separate pot, mix up the cornbread according to directions. But only use half the water specified. Then add in all remaining ingredients except margarine and molasses, being sure corn, chilies, and pineapple are well drained. Grease the Dutch oven with margarine, bottom and sides.
Ready to bake. Pour it all in the Dutch oven. Cover. Place over 5 hot briquettes, with about 20 on top. Done when a clean knife inserted in the cornbread comes out clean. Probably 30 – 40

**It's Time To Make The Donuts!**

- Canned Biscuits
- 1 Gallon of Canola Oil
- Powdered or confectioners sugar

Place Canola oil into flat bottomed Dutch Oven and place on stove. Bring oil up to 350 degrees (if you don’t have a thermometer – drop in a grasshopper. If it sizzles up, the oil is ready). Take a canned biscuit and poke a hole in the middle. Carefully place donut in hot oil. Once the down side is brown, flip the donut. Once its done take it out. To make a glaze for the donut, take a cup of powdered sugar and SLOWLY add small amounts of water. Mix the sugar and water until it’s a paste. Dip the hot donuts in the glaze and get out of the way.
Breads

**Homemade Biscuits**

- 1c + 2tbs flour
- 1/4 tsp baking soda
- 1 tsp baking powder
- Pinch of salt
- 2 tbs crisco(solid)
- 1/2 c buttermilk

Place 1 tbs Crisco in bottom of oven. Place coals on oven to bring temperature to 500 while making dough. Combine flour, baking soda, salt and baking soda in bowl. Cut in Crisco until mixture becomes grainy. Add buttermilk and stir with fork until it forms dough. Turn out on floured surface and briefly knead. Do not over-knead. Flatten to 1/2" thick. Cut out with glass or cup. Place in oven and turn once to coat on both sides. Bake at 500 for 10 min. or until done.

**Quick Biscuits**

- Box of Bisquick
- Milk

While you are preheating the Dutch oven (10 charcoal briquettes underneath), make rolled (or drop, if you're camping) biscuits, using the recipe off a Bisquick box. Powdered milk just fine.

Put the biscuits into the Dutch oven and cover. Let sit for 5-7 minutes (this browns them on the bottom). Lift the Dutch oven off the bottom coals, and put 25 coals on top. Cook another 8-10 minutes (check at 5 minutes to make sure they aren't burning). Key--oven needs to be HOT. Pete Farnham, CM, Pack 1515, Alexandria, VA

**CHILE CORNBREAD PIE**

- 1 lb extra lean ground meat
- 1 cup chopped onion
- 1/2 cup chopped red bell pepper
- 2 cloves garlic chopped fine
- 1 15 oz can black beans drained and rinsed
- 1 15 oz can tomato sauce
- 1 28 oz can cut tomatoes
- 1 4oz can whole green chili’s chopped (optional)
- 4 tbsp chili seasoning or 2 tbsp chili powder
- 1 tsp cumin
- 1 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp salt

Preheat oven to 400 degrees. Brown meat in the D.O. Add onion and peppers and cook until limp. Drain, add remaining ingredients, bring to a boil, and simmer. Place cornbread batter and bake at 400 degrees until browned on top.
**CORN BREAD**

- 1 cup all-purpose flour
- 1 1/2 cup cornmeal
- 1 tsp brown sugar
- 1 cup creamed corn
- 1/2 tsp salt
- 1 tbsp butter
- 3/4 tsp baking soda
- 1 tbsp baking powder
- 1 cup buttermilk
- 3 egg whites beaten
- 1/2 tsp Mrs Dash

Combine dry ingredients. Combine wet ingredients. Mix wet and dry ingredients together. Pour over chili mixture.
**BEEF**

*French Style Roast Beef*
- 3 lb Boneless chuck or rolled rump roast
- 6 whole cloves
- 1 bay leaf
- 4 c water
- 2 med. onions, quartered
- 2 med. stalks celery, cut into 1" pieces
- 1 tsp salt
- 5 peppercorns
- 1 lg clove, garlic
- 4 med. carrots cut into quarters
- 2 med. turnips cut into quarters

Place beef roast, salt, thyme, clove, peppercorns, bay leaf and garlic in Dutch oven, add water. Heat to boiling, reduce heat and simmer covered for 2-1/2 hours. Add remaining ingredients. Cover and simmer until beef and vegetables are tender, about 30 min. Remove beef and vegetables. Cut beef into 1/4" slices. Strain broth and serve with beef and vegetables.

*Beef Pot Roast*
- 3-4 lb rump roast or pot roast
- 3 med potatoes, pared and halved
- 3 med carrots, cut into 2" pieces
- 2 med onions, halved
- 1 tsp salt
- 1/4 tsp pepper
- 1/2 c water or beef broth

Brown roast in oven on all sides in small amount of oil. Remove meat, salt and pepper. Place half of vegetables in bottom of oven, return meat to oven and add remaining vegetables and liquid. Cover and cook at 300 for 3-5 hours depending upon size of roast and degree of doneness desired. Remove meat and vegetables carefully and place on serving platter.

*Ann’s Brisket*
- 3-4 lb beef brisket
- Seasoned tenderizer
- 2-3 tbs flour
- Salt and pepper

Coat brisket well with tenderizer. Wrap with 2 layers of heavy duty foil. Refrigerate overnight. Place in Dutch oven, cover and cook 225 to 250 for 6 to 7 hours. You can cook it faster but it is juicier cooked slow. Remove from foil and place on warm serving plate. Using the juice, flour, salt and pepper, make a thin gravy. Pour gravy over brisket before serving. By Ann Audleman, Ft Walton Beach, Fl
Swiss Steak

- 3 lb round steak
- 3 stalks celery, peeled, chopped fine
- 3 tbs butter
- 1/2 c catsup
- 1 tsp salt
- 1 tbs chopped parsley
- 1 lg onion, diced

Brown steak in butter. Add celery, catsup, parsley, and onion. Cover and simmer 2 to 2-1/2 hours. 1/2 c water may be needed if mixture thickens too much.

Onion Swiss Steak

- 3 lb round steak, 3/4" thick
- 2 cans (10 oz) tomatoes
- 2 pkg onion soup mix
- 1/4 tsp pepper
- 1/2 tsp salt
- 1-1/2 tsp salt

Cut steak into serving pieces, season with salt and pepper and place into dutch oven. Sprinkle onion soup mix over top and pour tomatoes over all. Cover and cook over slow fire for 2 to 3 hours or until meet is done and tender.

Steak & Mushrooms

- 1 lb mushrooms sliced
- 1/2 tsp salt
- 1 c onions, diced
- 1/2 tsp pepper
- 1/4 lb butter
- 1 round steak
- 8 oz can tomato sauce
- flour
- 1 tbs Worcestershire sauce

Cut meat into strips and coat with flour. Saute in melted butter for 5 min. Add onion and mushrooms, cook another 5 min or until onion turn clear. Add remaining ingredients and stir well. Simmer 1 to 1-1/2 hours. Serve over rice.

Flank Steak Teriyaki

- 4-6 flank steaks
- 4-6 pineapple slices
- 1 tbs salad oil
- 1/2 c soy sauce
- 1/4 c sugar
- 2 tbs sherry (optional)
- 1 tsp ginger
- 1 clove garlic, crushed
- 1/2 tsp MSG

To form marinade, combine all except steaks and pineapple. Mix well and pour over steaks. Let marinate 1 to 1-1/2 hours. Fry steaks in very hot oven or skillet brushing once with marinade. Add pineapple during last few minutes, brush with marinade and cover. Cook 3-5 min. Serve over rice.
**Corned Beef with Dijon Glaze**

- 3 lb corned beef brisket
- 4 c water
- 1/4 c vinegar
- 1/4 c Worcestershire Sauce
- 2 bay leaves
- 8 whole cloves
- 3 cloves garlic, crushed
- 1/2 c dijon mustard
- 1/2 c orange marmalade
- 2 tbs horseradish
- 2 tbs Worcestershire Sauce

Place brisket in Dutch oven. Add water and next 5 ingredients, bring to a boil. Cover, reduce heat and simmer 2-1/2 to 3 hours or until tender. In a small saucepan, combine Dijon mustard, marmalade, horseradish, and Worcestershire sauce. Cook over medium heat, stirring constantly, until bubbly. Remove brisket and drain. Return to oven and spread with 1/2 c glaze. Bake at 350 for 20 min. Serve with remaining glaze.

**Beef Goulash**

- 3 lb beef, cubed
- 1 tsp salt
- 2 tbs Cooking oil
- 1 can mushroom soup

Brown the beef in cooking oil. Add salt and soup. Cover and simmer about 1 hour.

**Hungarian Goulash**

- 2 lb beef tips, 2" cubes
- 2 tsp paprika
- 1 sm onion
- 1-1/2 tsp salt
- 3 tbs Wesson oil
- 1/4 tsp pepper
- 1 can whole tomatoes
- 1 c sour cream
- 4 oz whole mushrooms
- 2 tbs flour

Brown beef tips and onion in oil, add whole tomatoes, mushrooms and seasonings. Cover and simmer. Stir occasionally until meat is tender, about 1-1/2 hours. Blend flour and sour cream. Gradually stir into meat mixture. Heat to serving temperature.

**Beef Burgundy**

- 2 lb beef round roast
- 2 cans beef gravy (or pkgs of instant)
- 1 clove of Garlic
- 1/4 tsp oregano
- 3 med onions, sliced
- 1/2 c burgundy wine
- 4 tbs butter
- 1/2 pt sour cream

Cut beef into 1 inch cubes. Sprinkle with tenderizer. Sauté garlic and onions in butter slowly until onions are clear or slightly browned. Remove onions and brown meat slowly in the drippings. Add beef gravy, salt, pepper and onions to pan. Simmer 15 min. Serve over rice.
**Beef Stew**

- 2 lb stew meat, 1" cubes
- 1 lg onion, sliced
- 3 tbs oil
- 1 can (1lb 12oz) tomatoes
- 1/2 c flour
- 1 clove garlic, minced
- 2 tsp salt
- 1/3 c water
- 1/2 tsp pepper
- 1 can (1lb 12oz) tomatoes
- 1 bay leaf
- 6 carrots, cut into 1" pieces
- 3 med potatoes, peeled, cubed

Coat beef cubes with a mixture of flour, salt and pepper. Brown in hot oil in bottom of oven. While oven is still hot, pour water in and scrape brown bits from bottom. Place remaining ingredients into oven and cover. Simmer 1 to 2 hours or until meat is tender and potatoes are done.

**Easy Beef Stew**

- 2 lb. Stew meat
- 3 large onions
- Potatoes
- Corn
- Carrots
- Peas
- Cauliflower
- 2 Beef bouillon cubes
- Mushrooms
- Seasonings
- Cornstarch
- Water
- Kitchen Bouquet

Cut meat into pieces of eating size, Cut onion into quarters, Cut vegetables and potatoes into desired size for eating. Put 1/4 inch of oil in Dutch oven and place on coals. When oil is hot, add meat and onions. Cook until meat is browned. Remove pot from fire and drain off excess oil. Add all vegetables, potatoes, and mushrooms. Add seasoning to taste. Add bouillon cubes. Add enough warm water to cover vegetables. Cover and place pot on coals. Put 10 coals on top. Cook until vegetables are tender. When vegetables are tender, add corn starch to thicken water mixture. Add some Kitchen Bouquet to create browner gravy.

**Great Beef Stew**

- 1/4 lb chuck steak (cheap) for each person
- 5 pounds of potatoes
- 5 pounds of carrots
- Salt
- pepper
- bay leaves,
- water

Let the beef cook for 30 minutes after the water is a full boil, (make sure pot has a cover for more efficient heating) throw in carrots + potatoes, bring to boil and serve once carrots and potatoes are soft. Jack Clow, Scouter
Stew and Biscuits

- 1 roast (1/4 - 1/2 lb. per person; cheaper than stew meat)
- 1 bottle Zesty Italian salad dressing
- 1 tbsp. Worcestershire sauce
- 1 tbsp. butter or margarine
- 1 large onion
- 1 tsp. pepper
- 1 tsp. garlic salt
- 2 - 3 1 lb. bags frozen vegetables (chef's choice - many combinations are available at the supermarket)
- 1 tsp. seasoning salt
- 1/2 cup corn starch
- 1 - 2 cans refrigerated jumbo biscuits
- 1 large Ziploc bag

Note: The onion can be omitted if the frozen vegetable package includes onion. It's nice to include a specialty mixture of vegetables for color and variety.) 1 package mushroom (or brown) gravy mix. Also, (a package of e.g., McCormick, beef stew seasoning can be used in place of the seasonings and corn starch)

The morning of the dinner, cut up the roast into bite-sized cubes, put the cubes in the Ziploc bag, and add the salad dressing and Worcestershire sauce. Seal the bag and knead to mix the contents. Put the bag back in the cooler until its time to cook. It is best if the meat can marinade at least four hours (this imparts a wonderful flavor to the meat as well as tenderizes it).

Dice the onion. Sauté' in the butter in the Dutch oven. Then add the marinated meat and spices and brown the meat. After the meat has browned, add the mixed vegetables and stir. When everything is combined, mix the gravy mix with water in a separate cup per the instructions on the package and add to the stew. If there is not enough liquid to the mixture, add a little more water. Cover the Dutch Oven and allow to cook for about 1/2 hour, stirring occasionally. There will be extra liquid in the stew from the marinade, vegetables, and added water, which will have to be thickened. To do this, mix the corn starch with cold water in a separate cup until it is a thick white liquid. Slowly stir this into the stew over heat until it starts to thicken. Cover and allow to simmer on low heat for 5 - 10 more minutes, stirring frequently. Pull the oven off the fire and uncover. Place jumbo biscuits on top of the stew leaving a small gap between the biscuits. Cover the oven and place the oven on a pile of coals, then place coals on the lid. Check periodically until the biscuits are light golden brown.

Genuine Australian Camel Stew

NOTE: Recipe requires a quite large Dutch oven, Recommended for entertaining V.I.P's in Camp.

- 3 Medium sized Camels
- 1 ton salt
- 500 bushels Potatoes
- 200 bushels carrots
- 3000 sprigs parsley
- 2 small rabbits
- 1000 gallons of brown gravy
Cut camels into bite sized pieces, cube vegetables. Place meat into pan and cover with 1000 gallons of brown gravy. Simmer slowly for 4 weeks. Garnish with Parsley, Should serve 3800 people. If more are expected add 2 rabbits.

**Squirrel Stew, Georgia Style**

- 2 squirrels, cleaned, cut into 6 pieces each
- 2 c bouillon
- Leafy tops of 2 stalks of celery
- 1/8 lb salt pork, 1/2" cubes
- 2 c fresh lima beans
- 2 tbs flour
- 2 large ripe tomatoes, peeled
- 1 tsp salt
- 1 c fresh corn kernels
- 1/4 tsp pepper
- 1 tsp Worcestershire sauce
- 2 large onions, thinly sliced
- 1-2 tbs flour

Fry salt pork until very crisp, and then remove pieces from the pan. Dredge squirrel in seasoned flour and sauté in fat until brown on all sides. When nearly brown, add onions and cook until soft. Place meat in Dutch oven, together with broth and celery tops. Cover and bake at 350 for 1 hour. Remove celery tops; add lima beans, tomatoes, corn and Worcestershire sauce. Cover and bake until vegetables are tender-about 30 min. Skim off excess fat and thicken gravy with flour and 1/2 c cold water. Serve hot topped with crisp pork cracklings.

**Australian Beef 'N' Beer**

- 1 lb. Chuck steak or similar (diced)
- 1 packet of French Onion Soup mix
- 1 tablespoon brown sugar
- Pinch of dry mustard
- 1 can beer (about 12 oz)

Combine ingredients in the oven and cook slowly for 3 - 4 hours. Note there is no alcohol left after the cooking, and you can use low alcohol beer if you like. Bruce Ward, Australian Scouter

**Sausage Balls**

- 1 lb Sausage (Mild or hot)
- 1 Egg
- 6 oz Grated Cheddar Cheese
- 3 c Bisquik


**Corned Beef & Cabbage**

- 2 lb well trimmed corned beef
- 1 small onion, quartered
- Boneless brisket or round
- 1 clove garlic, crushed
- 1 small head green cabbage, cut into 6 wedges
- 6 med carrots cut into quarters
Pour enough cold water on corned beef in Dutch oven to just cover. Add onion and garlic. Heat to boiling, reduce heat. Cover and simmer until beef is tender, about 2 hours. Remove beef to warm platter, keep warm. Skim fat from broth. Add cabbage and carrots, heat to boiling. Reduce heat and simmer uncovered 15 min.

**Round Steak Hawaiian**

- 1/4 c cooking oil
- 1 can sliced water chestnuts, drained
- 1-1/2 lb round steak
- 1 jar home-style beef gravy
- 1 bell pepper cut into strips
- Chow mien noodles
- 1 lb mushrooms, sliced 1/2 tsp salt

Cut steak into 1/4” strips. Heat oil over medium-high heat. Add steak, onion, green pepper, mushrooms and salt. Cook until meat is brown, stirring constantly. Drain and add water chestnuts and gravy. Cover and simmer 1-1/2 to 2 hours, stirring occasionally. Serve over rice and sprinkle with chow mien noodles.

**Dutch Oven Barbecued Steak**

- 2 lb Deer or Elk round steak
- 2 tb Vegetable Oil
- 3/4 c Onion
- 1 tb Prepared Mustard
- 3/4 c Catsup
- 1/2 c Vinegar
- 1/2 c Brown Sugar
- 1 tb Worcestershire Sauce
- 1/2 ts Salt
- 3/4 c Water
- 1/8 ts Pepper
- 1/2 T Oil
- 1/4 c Honey or Molasses
- 1 t Ground red pepper
- 1 t Chili powder
- 2 t Hot pepper sauce
- 1/2 t Mustard; dry

Cut steak in pieces. Put oil into Dutch oven and heat. Brown meat on both sides. Take meat out and add onions; brown lightly.

Add rest of ingredients to make a barbecue sauce and simmer 5 minutes. Put steaks back in Dutch oven and bake for about two hours or until tender.

**Extra Hot n Spicy Barbecued Ribs**

- 4 lb Beef chuck short ribs with bone...
- OR 2 1/2 lbs without bone
- 1/3 c Vinegar
- 1/4 c Honey or Molasses
- 1 t Ground red pepper
- 1 t Chili powder
- 2 t Hot pepper sauce
- 1/2 t Mustard; dry

In a large Dutch oven, cook onion and garlic in hot oil until tender but not brown. Stir in catsup, vinegar, molasses, red pepper, chili powder, hot pepper sauce and dry mustard. Bring to boiling. Trim fat from meat. Cut ribs into serving size pieces. Place ribs in a Dutch oven; add enough water to cover the ribs. Bring to boiling. Reduce heat and simmer, covered, about 1 1/2 hours or until meat is tender.
**Ground Beef Main Dishes**

**Poor Man's Steak**

- 2 lb pkg Ground beef
- 1 1/3 c Milk
- 2 tsp Salt
- Margarine
- 1/4 tsp Pepper
- 2 cans Mushroom Soup
- 2 c Cracker Crumbs
- 1 c Water

Mix together meat, salt, pepper, crumbs, and milk. Pack into loaf pans. Let stand in refrigerator overnight or as least 6 hours. Cut into slices and brown in margarine. Mix soup with 1 c of water and pour over meat placed in Dutch oven. Bake at 350 for 1-1/2 hours.

**Salisbury Steaks**

- 2 lb ground beef
- 2/3 c bread crumbs
- 1 tsp salt
- 1/2 tsp pepper
- 2 eggs
- 2 lg onions, sliced
- 2 cans (10 oz) condensed beef
- 2 cans (4 oz) mushrooms, drained
- Broth
- 1/4 c cold water
- 4 tbs cornstarch

Mix ground beef, bread crumbs, salt, pepper and eggs, shape into 8 oval patties, each about 3/4" thick. Cook patties over medium heat, turning occasionally, until brown, about 10 min, drain. Add onions broth and mushrooms. Heat to boiling, reduce heat. Cover and simmer until beef is done, about 10 min.

**Meat Loaf**

- 3 lb ground beef
- 1/2 c bell pepper
- 1-1/2 c quick oats
- 2 pkg onion soup mix
- 2 eggs
- 1-1/2 tsp salt
- 1/2 tsp dry mustard
- 1/4 tsp marjoram

Mix all ingredients and put in casserole pan. Place in Dutch oven. Bake 1 hour, covered.

**Basic Hamburger, Beans & Biscuits**

- 2 lb lean Hamburger or Turkey Hamburger
- 2 ea, 2 lb cans of Pork & Beans
- 1 jar Hickory Smoked BBQ sauce
- 1 jar Mesquite BBQ sauce
- 1 jar Regular BBQ sauce
- 1 cup shredded Cheese
- Ketchup
- Mustard
- Onions
- Your favorite Rollout Biscuit Mix

Brown and drain the Hamburger. Add both cans of Pork & Beans. Fix well. Add as much or as little of the three BBQ sauces to the mix. Again, mix well. Add Ketchup and Mustard.
to taste. Once all is mixed, add a handful of chopped onions (the finer the better). Let simmer on low heat for 15 minutes.

Make your Rollout Biscuits. Cut out in circles. Cut circles in half giving two half circles. Stir the Beans & Hamburger. Arrange biscuit halves on top of simmering beans. Stand biscuit halves on end so that round halves are up. Cover the complete top of the beans and hamburger mix with biscuit halves. Add all shredded cheese on top of biscuits. Bake for 30 minutes at 400 degrees. It's done when the biscuits are done.

**Mess**

- 1-1/2 lb ground beef
- 1 can (16 oz) french style green beans
- 1 can tomato soup
- 1 sm onion chopped
- 1 can mushrooms

In dutch oven or large pot, brown ground beef and onion until onion is clear. Drain and add other ingredients. Heat thoroughly and salt to taste. Serve plain or on top of noodles or spaghetti. Lynne Waltz, Troop 546, Niceville, FL

**Taco Pie**

- 1-1/2 lb ground beef
- 1 med jar Taco sauce
- 4 large corn tortillas
- 1 8 oz pkg shredded cheddar cheese
- 1 can (8 oz) tomato puree

Brown ground beef, drain. Combine taco sauce and tomato puree. Line Dutch oven with aluminum foil. Place 2 tortilla shells in Dutch oven. Place 1/2 of ground beef on top, pour 1/2 taco sauce over top. Place 2 more tortilla shells on top and place in rest of beef and pour remaining taco sauce on top. Sprinkle with cheese. Cover and bake until cheese is melted. Variations: Add chopped onions, mushrooms or tomatoes to meat.
Chicken and Assorted “Birds”

**Chicken in a Pot (4-6 hours)**

- 3-4 lb whole frying chicken
- 1 tsp poultry seasoning
- 1/2 tsp salt

- 1/4 tsp basil
- 1/4 tsp pepper

Wash chicken and pat dry. Sprinkle cavity with salt, pepper, and poultry seasoning. Put in Dutch oven and sprinkle with basil. Cover and bake for 4 to 6 hours or until tender.

**Easy Chicken Dinner**

- 2 Chickens
- Flour
- Seasonings

- Potatoes
- Carrots
- Broccoli

Cut vegetables & potatoes into bite-sized pieces. Skin chicken & cut into 8 parts.

Mix flour and seasonings in plastic bag. Place 2 chicken parts at a time in bag and shake. Remove chicken from bag when coated and repeat until all chicken is coated.

Place potatoes in bag and shake then...remove potatoes from bag.

Put about 1/2 inch of oil in Dutch oven and place on coals. When oil is hot, add chicken and completely brown on all sides. Remove chicken from pot and drain excess oil from pot. Put chicken back in pot. Add approximately 1/4 inch of warm water. Place potatoes and vegetables over chicken. Cover pot and place back on coals.

Put 10 coals on top of oven. Cook for 1 hour or until chicken is tender. Check periodically to ensure there is always a small amount of moisture in the Dutch oven. Bruce Rosen, Scoutmaster Troop 1948, Rockville, MD

**Arroz con Pollo**

- 3-4 lb chicken, cut up
- 2 bouillon cubes
- 1 c chopped onion
- 1 c diced ham
- 1 c green pepper, chopped
- 1 can (14 oz) tomatoes
- 1 jar (2 oz) pimento, diced
- 1 pkg (10 oz) frozen peas, thawed

- 3/4 tsp chili powder
- 1 tsp salt
- 1 jar (3-1/2 oz) stuffed green olives, drained
- 1/2 tsp white pepper
- 1 tsp paprika
- 2 cloves garlic, minced
- 1 c raw rice (long grain)

Mix salt, pepper, and paprika together. Season chicken with this mixture. Put all ingredients except rice and peas in Dutch oven. Cover and cook at 300 for about 2 to 3 hours. Add rice and peas and cook at 375 for 1 hour. Water may be needed near end of cooking.
**Festive Chicken Bake**

- 2-1/2-3 lb frier chicken
- 2/3 c light molasses
- 1 tsp salt
- 1/4 tsp pepper
- 1/4 c flour
- 1 tbs prepared mustard
- 2 tbs oil
- 1 tbs cider vinegar
- 1 can (8 oz) Sliced pineapple
- 1 can (16 oz) sweet potatoes, drained

Combine flour, salt and pepper. Coat chicken pieces in flour mixture. Brown in hot oil. Drain pineapple, reserving juice. Combine juice, molasses, mustard, and vinegar, mix well. Place chicken in Dutch oven, arrange potatoes around chicken. Brush with half of the sauce. Cover and bake at 350 for 30 minutes. Top with pineapple, brush with remaining sauce, cook 30 min more.

**Baked Chicken with Cheese**

- 8 chicken breasts, deboned
- 6 tbs peanut oil
- 2 tbs lemon juice
- 2 tbs thyme
- Salt, pepper
- 8 slices of boiled ham
- 8 slices of cheese
- 8 slices of tomato

Cut foil into 12" squares, place chicken in center. Combine oil, lemon juice, thyme and mix well. Spoon over breasts. Seal foil well and place in 350 Dutch oven. Bake 30 min. Open foil and place one slice ham, cheese and tomato over each breast. Bake open for 3 to 5 min. Remove from foil and place on serving platter.

**Easy Chicken Casserole**

- 1 Whole chickencooked, boned, chopped
- 2 cans Cream of Chicken Soup
- 1 c Mayonnaise
- 1 box "Stove Top" stuffing, chicken flavor

Combine soup and mayonnaise in a large bowl. Add seasoning package from stuffing mix and 3/4c stuffing crumbs. Add chicken and mix well. Place in Dutch oven and top with remaining crumbs. Bake at 350 for 30 min or until bubbly and crumbs are brown. Variation: Substitute 1 can Golden Mushroom soup for Cream of Chicken soup. Add shredded cheddar cheese in soup mixture or sprinkle on top.
**Chicken Cacciatore**

- 3 lb frying chicken, cut up
- 1/4 tsp black pepper
- 3 tbs oil
- 1/4 tsp cayenne pepper
- 2 med onions, thinly sliced
- 1 tsp oregano
- 2 cloves garlic, minced
- 1/2 tsp basil
- 1 can (1 lb) tomatoes
- 1/2 tsp celery salt
- 1 can (8 oz) tomato sauce
- 1 bay leaf
- 1/3 c minced green pepper
- 1/4 c Chianti wine
- 1 tsp salt

Brown chicken pieces in hot oil in lid of oven. Layer onions in oven. Put browned chicken pieces on top of onions and add remaining ingredients. Cover and cook 1 to 2 hours. Discard bay leaf and serve chicken and sauce over buttered spaghetti.

**Chicken and Dumplings**

- 4 cups of water
- 2 tablespoons of pepper
- 2 Large cans of Chicken Broth
- 16-24 oz can of boned chicken
- 1 pinch of salt
- 16 to 20 canned biscuits
- Other Spices as required
- 1 cup of diced carrots
- 1 cup of diced celery

Mix water, chicken broth, boned chicken, spices, carrots and celery in a pot. Bring to a boil and then reduce heat until carrots are tender. Bring back to a boil and then cut each biscuit into quarters. Drop the biscuits into the boiling broth one or two at a time. As they plump up and float, stir into the stew. Serve and enjoy.

**Chicken Pot Pie**

- 3 to 3-1/2 lb Chicken
- Chopped parsley
- 2-1/2 tsp salt
- 4 hard-boiled eggs, cut into wedges
- 1 stalk of celery, chopped
- 1 med onion, chopped
- 1/2 tsp saffron
- 4 med potatoes, peeled, cut
- 4 stalks celery, thinly sliced
- 1/4 tsp pepper
- 1/2 tsp salt
- 4-6 tbs water

Dough:
- 2 c sifted flour
- 2 eggs

Place chicken in Dutch oven, add salt, pepper, celery, onion and saffron. Add water to almost cover chicken. Bring to a boil, reduce heat, cover and simmer about 1 hour or until the chicken is tender. Do not overcook. Remove the chicken from the broth to make dough, place the flour into a mixing bowl. Make a well in the center of the flour and add the eggs and salt. Gradually work eggs into the flour, adding only enough water to make a soft but not sticky dough. Knead five minutes. Cover the dough with clean cloth and let rest 30 minutes. Divide the dough in half and roll out each as thinly as possible into a 15"
square and cut each square into 2” squares with a sharp knife. Add potatoes and celery to the broth, simmer 25 min. until vegetables are tender. Taste the broth and add more salt or pepper if needed. Add the chicken pieces and bring to boil. Slide the squares of dough into the broth, a few at a time, pushing them down gently. Cover and simmer 20 min. Ladle the pot pie into large soup bowls and garnish with chopped parsley and the wedges of hard cooked eggs.

**Chicken Gumbo**

- 2 lb chicken breasts, 1” cubes
- 2 lb fresh okra, sliced 1/4” slices
- 2 med onions, chopped
- 2 med bell peppers, chopped
- 1/2 c celery, chopped
- 4 tbs cooking oil
- 3 tbs flour
- 3 med tomatoes, cut up
- 2 cloves garlic, minced
- Salt & pepper to taste

Prepare a rue with cooking oil and flour. Cook until brown, stirring often. Add onion, bell pepper, and garlic. Slowly stir in 1 quart of water. Add salt and pepper to taste. Add cut-up tomatoes, okra and celery. Cover and cook about 30 min, until vegetables are done. Add chicken and simmer an additional 6 min.

**Duck with Sauerkraut**

- 2 qt Sauerkraut
- 2 med onion, quartered
- 3 tbs brown sugar
- Salt
- Pepper
- 1 c water
- 1 whole game duck

Bake duck in 375 oven for 25 to 30 min. Pour sauerkraut, water, onions, brown sugar, salt and pepper over duck and stir well. Simmer for 1-1/2 hours. Good served with mashed potatoes.

**Apricot Glazed Cornish Hens**

- 6 Cornish Game Hens
- Wild rice and sausage dressing mix (1 to 1-1/2 lb)
- 1 jar (12 oz) Apricot preserves
- Salt
- 1/2 c water

Rinse hens, remove giblets and pat dry. Sprinkle cavity with salt. Lightly stuff each hen with about 1 c of dressing. Tie legs together with string. Place into Dutch oven. In small saucepan, combine preserves and water and bring to a boil, stirring occasionally, set aside. Place hens on a rack in Dutch oven. Do not place on bottom, they will burn. Bake hens at 350 for 1-1/2 to 2 hours or until tender. During last 1/2 hour of baking, baste hens frequently with preserves mixture. Remove strings before serving. If desired, split in half for smaller servings. Serve with remaining preserves.
**BLOW IT OUT YER BLOW HOLE BALSAMIC CHICKEN**

- 10 boneless chicken pieces - thighs or breasts
- 4 TB flour
- 6 TB's olive oil
- 2 medium zucchini, sliced
- 3/4 lbs mushrooms, thickly sliced
- 2 bay leaves (optional)
- 3/4 cup water • 1 28-oz can diced tomatoes [undrained]
- 1 large onion, chopped
- 1/3 cup balsamic vinegar
- 1 to 2 tsp. basil • 3/4 tsp. Salt
- 1 gallon-sized plastic bag
- 1 4 lb bag "instant" charcoal briquettes

Fire up the briquettes. In a fry pan, heat 2 TB's olive oil. Add sliced zucchini, sliced mushrooms, and chopped onions. Sauté 3-5 minutes, until onions are soft. Set aside. Dump the flour in the plastic bag. Then dump in the chicken, a few pieces at a time, and shake up to coat the chicken..

Add the remaining olive oil to Dutch oven. Cook the chicken on both sides until lightly brown. Now add all the remaining items. Stir to mix. Place the lid on the Dutch oven. Set over six hot coals underneath and about 20 on top. Cook until chicken is done and everything is bubbling - approximately 20 minutes.

Recommendation: Save a little time by cutting and sautéing the veggies the night before the outing: sauté, place in a freezer bag, and put in the refrigerator overnight. Next morning wrap in a newspaper to keep cool until oven time.

Additional Recommendation: Get 3 roasted chickens at the deli. De-bone. Put the meat in a freezer bag and freeze the night before the outing. Then wrap in newspaper to keep cool until oven time. This way you won't have to brown the chicken before baking in the Dutch oven, and it speeds up the total cooking time.

**MINERS RESCUE CHICK PICK**

- 5 lbs mixed chicken pieces
- 1 small [5 oz] bottle Worcestershire Sauce
- 1 Tbs. garlic powder • 4 medium to large onions
- 1 16-oz [approx.] jar apple jelly [apricot tastes good too]
- 1 8-oz bottle French dressing
- small box of 5-minute rice
- 1 tsp. salt, 1/2 tsp. pepper • cooking oil or margarine
- 1 4-lb bag "instant" charcoal briquettes

Break up chicken into small pieces. Brown it in an oiled fry pan. Peel and cut onions, then sauté in oiled fry pan. Pack chicken into bottom of Dutch oven that has been greased with oil or margarine. Mix all the remaining ingredients except rice [but including onions] together and pour over chicken. Apply hot briquettes to the oven in the standard manner and let'er cook. Now cook rice as instructed. Check oven in about 15 minutes. If the chicken on the bottom is burning or looks like it might, take oven off of the bottom briquettes. The meal is ready to serve when chicken sort of falls apart. Add salt and pepper to taste.
Recommendation: Save preparation time and dirty dishes on the outing. Instead of buying chicken parts and browning them in camp, get 5 lbs of barbecued chicken at the deli. Break up the chickens into small pieces and place in a plastic freezer bag[s] and place in the freezer the night before leaving on the outing. Then wrap the frozen chicken bag[s] in newspapers and they will stay cold until Dutch oven time.

Likewise: Peel, slice and sauté the onions the night before the outing. Same thing: place in a freezer bag, freeze, and wrap in newspaper for transport on the outing.

**DILLY CHICKEN and POTATOES**

- 1 3-Pounds Chicken Cut in Pieces
- 1/2 CUP Melted Butter
- 1/4 tsp Salt
- 1/4 tsp Black Pepper
- 1 tsp Season-all
- 1/8 tsp Onion Powder
- 1 tsp Dill Weed
- 1/4 tsp Paprika
- Flour

Clean and dry chicken. Dip in mixture of butter, salt, pepper, Season-All, onion powder, dill weed and paprika. Dredge in flour and place, skin side down, in oven. Spoon any remaining seasoned butter over chicken. In a 12 inch oven, with lid ajar cook at high heat (425 F.) 30 minutes. Turn chicken, add small amount water, cover and continue cooking 15 minutes or until tender and brown. Serves 3 to 4.

- 4 Medium (6 oz) Potatoes
- Chicken Bullion Mix
- 1/4 tsp Seasoned Salt
- 1/4 tsp Seasoned Pepper 1/8 tsp Basil
- 2 TBSP butter
- 1/4 Cup Sharp Cheddar
- 1/8 tsp Parsley
- 1/4 Cup Sour Cream
- 1/4 tsp Dill Weed

Scrub potatoes with skin on. Pare any bad spots. Cut every 1/3 inch on the diagonal to about 3/4 depth. Turn and repeat on other diagonal. Boil in 1/2 inch chicken bouillon until almost done (about 40 minutes). Drain. Place between chicken and bake.

Just before chicken is done melt butter; add salt, pepper, basil, and parsley. Spoon over potato. Top with cheese and bake to melt. Top with sour cream, sprinkle with dill and serve.

**Troop 1778 Buttermilk Bingo Chicken**

- 4 skinless, boneless chicken breasts, cut almost in half horizontally, to create more surface for stuffing
- 3 tablespoons vegetable oil
- 1 1/2 cups small bread cubes
- 1/8 pound of ham (prosciutto is the best), minced or chopped
- 1 tablespoon chopped fresh parsley
- 1 teaspoon chopped fresh rosemary, or 1/2 teaspoon dried, crushed
- 1/4 cup buttermilk
- 3 tablespoons chopped scallions
- Salt and freshly ground black pepper
Makes 4 servings

1. Preheat the Dutch oven to 400 F.

2. Sauté the scallions in 1 tablespoon of the oil over medium heat for 1 minute. Add the rosemary and sauté for another minute. Add the ham and stir for 1 minute more. Stir in the parsley and add the bread cubes. Stir and sauté for about 4 minutes, until the bread absorbs the oil and the ingredients are well blended. Remove from the heat and add the buttermilk. Allow to cool slightly; season with the salt and pepper, to taste.

3. Place some stuffing along the middle of each breast, press it slightly to condense it, then fold the chicken over it in thirds to enclose the stuffing. Use toothpicks to secure.

4. Heat about 2 tablespoons of the oil in a sauté pan over medium heat. When hot, brown the chicken on each side for a total of 4 minutes.

5. Place the chicken in the Dutch oven pan and bake for 20 minutes. Remove the string or toothpicks and slice each chicken roll diagonally. Arrange the slices on 4 plates.

**Dutch Oven Chicken and Rice**

- 10-12 boneless skinless chicken breasts
- 3 cups rice
- 2 cans of Golden Mushroom soup
- 4 cups water
- 1 package of Lipton's Golden Onion dry soup mix

Mix ingredients together in Dutch oven. Put in chicken and stir. Cook until rice has absorbed all the moisture, stirring occasionally.

Use 10 coals on bottom and 12 on top.

Serves 10 to 12 persons.

**Baked Chicken And Rice**

<table>
<thead>
<tr>
<th>2 cups long grain rice</th>
<th>3 cloves garlic; minced</th>
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<tbody>
<tr>
<td>1 can cream of mushroom soup</td>
<td>1 Tbs. Worcestershire sauce</td>
</tr>
<tr>
<td>1 can cream of chicken soup</td>
<td>2 cans water</td>
</tr>
<tr>
<td>1 cup sour cream</td>
<td>8-10 pieces of chicken</td>
</tr>
<tr>
<td>1 small onion; diced</td>
<td>2 tsp. poultry seasoning</td>
</tr>
<tr>
<td>1 stalk celery; diced</td>
<td>salt and pepper to taste</td>
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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
**Chicken and Saffron Rice**

- 2 pounds chicken, split whole
- 1/2 tablespoon oil, olive
- salt & pepper
- 1 cup onion, chopped
- 1/3 cup pepper, green bell
- 1/3 cup wine, dry white
- 2 cloves garlic, minced
- ¼ teaspoon saffron, threads, generously measured
- 1 teaspoon paprika, dried
- 1 cup rice, long-grain white
- 2 cups stock, canned chicken
- 1 bay leaf, dried turkish
- ¼ teaspoon oregano, dried
- 3 tomatoes, canned whole peeled
- 3/4 cup peas, frozen
- 1 tablespoon parsley, fresh italian, chopped

Begin by heating our Dutch oven over medium-low heat (350 degrees). Next, we prep all the vegetables. We have bowls with the onion, green pepper, garlic, and frozen peas. We want all the vegetables ready since we need to cut up the chicken. We sprinkle the chicken with salt and pepper and wash our hands again.

We add the olive oil to the Dutch oven and raise the heat to medium. When it is hot enough, we add the chicken skin-side down, tilting the pan to distribute the oil. We wash up again and wash the whole cutting board area. With tongs, we turn the chicken pieces when they are brown on the one side, and continue to brown on all sides. This takes about 12 minutes. With clean tongs, we remove the browned chicken to a clean dinner plate.

Using the tongs and paper towels, we remove all but 1 tablespoon of oil from the Dutch oven. We lower the heat to medium-low and add the onions. We stir well with a wooden spoon, scraping up some of the browned bits on the bottom of the pan. We add the green pepper and cook for another couple of minutes. The bottom of the pan is getting dark so we deglaze with the wine at this point and allow it to boil for a couple of minutes. When it is almost completely reduced, we add the garlic and stir. Next we add the oregano and paprika and stir well. We add the rice and cook, coating the rice with the oily veggies. We stir in the chicken stock, and add the bay leaf and saffron. We open a can of tomatoes and squeeze 3 of them with our hands into a measuring cup. We strain the liquid back into the can, and add the tomato flesh to the Dutch oven. We put the remainder of the can in a plastic container and refrigerate for another use. When the liquid in the pan is boiling, we add a bit more salt and then we add the chicken back to the pot in one layer, cover, and put in the oven.

We bake the chicken for 20 minutes in the oven. Using potholders, we remove the Dutch oven, uncover carefully, and stir in the cold peas and remove the bay leaf. We cover and let sit on the stove for 10 more minutes to heat the peas and finish cooking the chicken. At this time, the liquid is absorbed, the rice is tender, and the chicken is cooked through. We sprinkle on parsley and serve.
**CHICKEN WITH RICE**

- 2 cut up chickens
- 2 cans beer
- 2 c. water
- 2 chicken bouillons
- 3 tbsp. Tabasco
- 2 c. rice, uncooked
- 1 med. Onion
- 1 can or bag peas

Put chicken and onions in large baking dish, salt and pepper. Broil until golden brown on both sides.

Put beer, water, chicken, bouillons and Tabasco in saucepan and boil.

After chicken is golden, remove from pan. Add rice then peas to baking dish. Put chicken on top, pour beer sauce over chicken and rice just to the top no more then 1" from top, could be a little less. Cover with foil, put on cookie sheet to avoid spills on oven. Bake at 375 degrees for 45 to 50 minutes and serve. Preheat oven.

**DUTCH OVEN CHICKEN**

- 1 Whole chicken -- cut up
- 1 can Cream of chicken soup
- 1 can Cream of mushroom soup
- 1 can Cream of celery soup
- 1/2 pkg Dried onion soup

Mix and place in bottom of Dutch oven undiluted soup and rice. Place chicken on top. Sprinkle with 1/2 package of dried onion soup. Cook for forty five to sixty minute.

**JAPANESE CURRY CHICKEN WITH RICE (serves 8-10)**

- 4 cups jasmine rice
- 1 large sweet onion
- 4-6 Chicken Breasts (cubed)
- 1 package Golden Curry roux (8.4 oz)
- ½ pound baby carrots, split length-wise
- 2 potatoes, sliced thin
- 1 cup cottage cheese (optional)
- 2 tbsp butter
- 4 cloves garlic
- 1 package Golden Curry roux (8.4 oz)
- 1½ cups water
- 1 can corn, drained
- 2 large green bell peppers
- 2 cups plain yoghurt (optional)

Add garlic, onion, and butter to Dutch oven. Cook until onions are transparent. Add & cook the chicken.

Add water and curry roux. Heat until it starts to boil. Roux will dissolve at this point. Add other vegetables. Cook until meat is done.

Add yoghurt and cheese mixture. Cook until cheese has melted, and potatoes are cooked. Cook rice separately over stove or in another Dutch oven. Serve over rice.
CHILI DISHES

Mike's Chili

- 2 lb ground beef
- 4 tbs water
- 1 tbs oil
- 2 tsp each of salt, sugar, Worcestershire Sauce, cocoa, ground cumin, oregano
- 1/2 tbs Tabasco sauce
- 1 lg onion chopped
- 1-1/2 tbs chili powder
- 2 cans kidney beans
- 3 c canned tomatoes

Brown ground beef in oil. Add onion and cook until it turns clear. Add remaining ingredients except kidney beans and simmer 1 hour covered. Add kidney beans and cook 1 additional hour uncovered.

Texas Chili

- 2 lb lean chuck roast
- 1 large onion
- Bacon grease
- 6 cloves garlic, minced
- 6 jalapeno peppers, seeded & chopped
- 2 tsp salt
- 4 tbs chili powder
- 1 tbs cumin
- 1 tbs oregano
- 1 (20 oz) can tomatoes, chopped

Brown meat, garlic and onions in bacon grease. Add jalapeno peppers and mix well. Add remaining ingredients, cover and cook 1 hour.

Chili a La 1778

- 1/2 lb dried pinto beans
- 1 lb hot sausage
- 1 lb ground beef
- 2 medium onions, chopped
- 2 cloves garlic, minced
- 1 can (6-ounce) tomato paste
- 1 quart tomato juice
- 3 tbsp chili powder
- 1 tbsp dry mustard
- 1 tbsp vinegar
- 1 tbsp Worcestershire sauce
- 1/2 tsp ground cumin
- 1/2 tsp coriander
- 1 tsp salt
- 1 tsp pepper
- 3/4 tsp ground allspice
- 1/2 tsp ground cinnamon
- 5 bay leaves
- Dash of hot sauce
- Pinch of red pepper

Combine ground meat, onion, and garlic in a large Dutch oven; cook until meat is browned, stirring to crumble meat. Drain off pan drippings. Add remaining ingredients, mixing well. Cook, uncovered, over low heat 1 1/2 hours, stirring occasionally. Remove bay leaves. Yield, about 2 1/2 quarts. Cook beans separate and add to chili.
**Homestyle Chili**

- 1 lb ground beef
- 1 tbs Worcestershire sauce
- 1 lg yellow onion, chopped
- 3 cloves garlic, minced
- 1 tbs cumin
- 2 tbs chili powder
- 1 (20 oz) can tomatoes, chopped
- 1 green bell pepper, chopped
- 1 c red wine(dry)
- Salt & pepper to taste
- 1 lb uncooked kidney beans

Cover beans with 2"-3" water. Bring to boil, remove from heat and let stand 1 hour. Drain and set aside. Brown ground beef with onion and garlic. Add remaining ingredients. Cover and simmer about 1 hour. Variations: Use black beans instead of kidney beans. Add fresh ground ginger, paprika or cocoa.

**Green Chili**

- 2 lb lean pork
- 1/2 c Ortega Green Chilies
- 2 stalks of celery, chopped 1/2"
- 6 cloves garlic, minced
- 3 tbs jalapeno pepper sauce

Brown pork in a dab of oil. Add remaining ingredients and mix well. Add 1-2 cups water. Cover and simmer 45 min to 1 hour. If it is too thin, remove cover and continue to simmer until thickened.

**Chili Rellano Casserole**

- 2 lg cans whole green chilies
- 1 lb cheddar cheese
- 1 lb Monterey Jack Cheese
- 1 can (13 oz) evaporated milk
- 3 tbs flour
- 4 eggs, separated
- Salt & Pepper

Place 1/2 of chilies in bottom of greased casserole dish, cover with all of cheddar cheese. Top with rest of chilies. Cover with all of jack cheese. Beat egg whites until stiff. Beat yolks with flour, milk, salt and pepper in large bowl. Fold egg whites into yolk mixture. Pour over casserole. Bake in 325 Dutch oven for 45 minutes or until knife inserted in center comes out clean.
Troop 1778 Chili Chowder 🌶️
(or, the Music Lovers Chili)

- 1 lb of lean hamburger
- 1 lg onion (chopped)
- 1 cup of celery
- ½ green pepper, chopped
- 1 28oz can of stewed tomatoes
- 1 8oz can of tomato sauce
- 2 cups of water
- 2 bay leaves
- 1 teaspoon seasoning salt

- ½ teaspoon chili powder
- ½ teaspoon thyme
- ¼ teaspoon pepper
- 1 cup potatoes (diced)
- 1 can kidney beans (drained)
- 1 can pinto beans (drained)
- 1 ea 11 oz can of corn
- 8 oz of grated cheese

Brown hamburger. And onion, celery, and green pepper and cook until tender. Add and bring to tomatoes, tomato sauce, water, bay leaves, seasoning salt, chili powder, thyme, and pepper. Stir in potatoes, kidney beans, pinto beans, and corn. Simmer for one hour. Sprinkle with grated cheese and serve.

1778 Black Bean CHILE 🌶️

- 1 lb extra lean ground meat
- 1 cup chopped onion
- 1/2 cup chopped red bell pepper
- 2 cloves garlic chopped fine
- 1 15 oz can black beans drained and rinsed
- 1 15 oz can tomato sauce
- 1 28 oz can cut tomatoes

- 1/2 tsp garlic powder
- 4 tbsp chili seasoning or 2 tbsp chili powder
- 1 tsp onion powder
- 1 4oz can whole green chilies chopped (optional)
- 1/2 tsp salt
- 1 tsp cumin

Preheat oven to 400 degrees. Brown meat in the D.O. Add onion and peppers and cook until limp. Drain, add remaining ingredients, bring to a boil, and simmer. Let simmer about an hour.
Pasta and Pizza

Spaghetti & Meatballs

- 1 large onion
- 1 clove garlic, crushed
- 1 tsp sugar
- 1 tsp oregano leaves
- 3/4 tsp salt
- 3/4 tsp basil leaves
- 1/2 tsp marjoram leaves
- 1 can (8 oz) tomato sauce
- 4 c hot cooked spaghetti
- 1 can (16 oz) whole tomatoes

For Meatballs:
- 1 lb ground beef
- 1/2 c dry bread crumbs
- 1/4 c milk
- 3/4 tsp salt
- 1 egg
- 1/2 tsp Worcestershire sauce
- 1/4 tsp pepper
- 1 small onion diced (1/4 c)

Meatballs: Mix all ingredients, shape into 1-1/2 inch meatballs. Place in Dutch oven and bake at 400 until done and light brown, 20 to 25 min.

Spaghetti: Prepare spaghetti according to package instructions. Mix all ingredients except meatballs, break up tomatoes. Heat to boiling, reduce heat. Cover and simmer, stirring occasionally, 30 min. Stir meatballs onto mixture, Cover and simmer stirring occasionally, 30 min longer. Serve over spaghetti and if desired, with grated Parmesan cheese.

Calzone

Dough:
- 2 cup warm water
- 1 Tbsp sugar
- 1 packet yeast (approx. 1 Tbsp.)
- 1 tsp salt
- 6 cups all purpose flour
- 1/4 cup olive oil
- Filling: Your choice

Mix water, yeast and sugar and let bubble. Add salt, 2 cups flour, olive oil and mix. Add approximately 4 more cups of flour 1/2 cup at a time till you have a workable dough. Let it rest. Divide into eighths. Flatten into pizza thin rounds on floured board. Put 1/4 cup pizza filling of your choice on each round. Fold over and seal. Bake in the middle of a very hot dutch oven with coals piled on the lid for approximately 15 minutes. This is also good with chili beans and with curries. Fred Maslan, Scouter

33
**Pizza Hot Dish**

- 2 pkg Crescent rolls
- 8 oz Shredded Cheddar Cheese
- 1 jar Pizza Sauce
- 8 oz Shredded Mozzarella Cheese
- 1-1/2 lb Ground Beef

Brown ground beef, drain. Line Dutch oven with 1 package of crescent rolls. Spread pizza sauce on dough. Add browned beef, the cheeses and use second package of rolls to form a top crust. Bake 30 min. at 350.

**Dutch Oven Lasagna**

- 1-1/2 lb. lean ground beef
- 23 oz spaghetti sauce
- 9 oz shredded mozzarella cheese
- 3 eggs
- 2-1/4 c cottage or ricotta cheese
- 1/4 cup grated Parmesan cheese
- 13 lasagna noodles
- 1-1/2 tsp. oregano
- 3/4 c hot water

Preheat the Dutch oven. Brown the ground beef. When done remove the beef to a large mixing bowl. Add the spaghetti sauce to the beef and mix well. In another bowl, add the cottage or ricotta cheese, Parmesan cheese, mozzarella cheese (reserve a few ounces for later), eggs, and oregano, and mix well.

Place the layers in the oven in the following order: Break up four lasagna noodles into the bottom of the oven. Spread about 1/3 of the meat mixture over the noodles. Spread 1/2 of the cheese mixture over the meat mixture. Break up five noodles and place over the top of the preceding mixtures. Spread 1/2 of the remaining meat mixture over the noodles. Spread the remaining cheese mixture over the meat mixture. Break up the remaining noodles and place over the cheese mixture. Spread the remaining meat mixture over the noodles. Pour the hot water all around the edges of the oven. Place the lid on the oven and bake one hour or until done. Check frequently.

Hints: This recipe works well with charcoal (12 briquettes on bottom and 12 on top). Cooking time can be reduced by pre-cooking and draining the lasagna noodles. Carole Pludum, Scouter
DEEP DISH GUT GRENADES

One slice of this stuff is a full meal. Its about 3 inches thick. You can put most anything in it. Its called "deep woods" pizza because we had it on the ninth day of a ten day canoe trip in 1992 far in the woods of Quetico Park, Ontario Province. We were supposed to catch a lot of fish for meals but didn't, so we were plenty hungry. This guy came out of the woods with a long beard and torn clothes. He said he'd been lost for weeks. He asked if he could join us for supper, and he contributed his last ration of dried salami. The pizza was great. Turns out the "salami" was the remaining sole of his old sneakers, and he'd just walked through some moose flaps. But it was good!

- 1/2 green pepper, chopped
- 1 21/4 oz can [dry weight] of sliced ripe olives
- 1ea 3-oz package of pre-sliced pepperoni
- 1ea 8-oz bag of shredded mozzarella cheese
- 1ea 4-oz bag of shredded sharp cheddar cheese
- 2 or 3 TB's of cooking oil or margarine
- 1ea 15-oz can [plastic squeeze bottle better] pizza sauce
- 1ea small or medium onion, peeled and sliced
- 1ea 4-lb bag of "instant" charcoal briquettes
- 2ea 10-oz cardboard rolls of Pillsbury Pizza Crust [in refrigerator section], or brand substitute

NOTE: After you buy the pizza crust store it in the refrigerator. For transportation on an outing wrap it in several layers of newspaper and keep it out of the sun. Otherwise it might blow up!

DIRECTIONS: While the briquettes are firing up, oil the oven liberally - bottom and sides. Open both pizza crust rolls and combine them into one big ball. Now place the ball in the center bottom of the oven and mash/pound it down and out, until you get a layer of even thickness across the bottom and up the sides about inch. Try not to create any rips or holes; if you do patch them with some dough taken from a place where it is too thick. Pour and spread the pizza sauce evenly, leaving edges clear.

Sprinkle cheese on top of sauce, first the mozzarella and then the cheddar. Now spread evenly all the rest - olives, onion rings, pepper slices.

Ready to bake. Place the oven on the usual 5 or 6 hot coals, then 20 - 25 on the lid. Baking time is about 40 minutes. Check every 15 to be sure there is no burning, especially of the bottom crust. If so remove the underneath coals. Pizza is ready when the outside crust is brown and the cheese is bubbling.
**Fettuccine Alla Carbonara Recipe**

- 1/4 pound pancetta (Italian style bacon), cut in 1-inch pieces
- 3 tablespoons olive oil
- 1 medium onion, finely chopped
- 1 pound fettuccine, freshly made
- 1/2 cup chopped parsley
- 1-2 cloves of garlic
- 1 cup finely diced Fontina cheese
- 1 cup freshly grated Parmesan cheese
- 2 egg yolks, lightly beaten
- salt and freshly ground black pepper
- hot red pepper flakes
- (optional... add package of frozen peas

This moves quickly, have all ingredients ready at hand. Have a hot dish for tossing and hot bowls to receive individual portions. Cook bacon in Dutch Oven, stirring frequently, until crisp. Remove with slotted spoon and place on paper towel to drain. Pour off most of fat from Dutch Oven. Add olive oil, garlic cloves and onion... cook until tender & browned. Set aside until needed.

Cook fettuccine until just done. Drain thoroughly in large colander, lifting strands with 2 forks to make sure all water runs off. Pour into hot Dutch Oven. Add onion, bacon, parsley, Fontina, 1/2 cup Parmesan, and egg yolks. Toss. The heat of the pasta will cook the eggs on contact. Add salt, freshly ground pepper and red pepper flakes to taste. Serve at once.

Notes: You can use regular bacon, commercial Parmesan and commercial fettuccine. It makes a slight difference in the flavor. I also mince a clove or two of garlic in with the onions during frying.

Serves 6.

**Fettucini Carbonara Recipe (30 minutes)**

- 1/2 pound Prosciutto ham
- 8 slices bacon
- 1 pound linguini
- 8 ounces grated Parmesan cheese
- 1-2 cloves of garlic
- 2 onions, chopped
- freshly ground pepper
- 3 tablespoons chopped parsley (optional)
- 1 1/2 pint heavy cream
- (optional... add package of frozen peas

Boil water and cook pasta. Fry bacon, ham and onions in Dutch Oven. Drain off fat. When pasta and bacon are done, combine them in the Dutch Oven... add the cheese, cream, pepper and parsley.

Serves/makes 6.
**Pork**

**Pork Main Dishes**

**Barger Pork Chops**

- Family package Pork Chops (8)
- 1 c Soy Sauce
- 1 tsp Garlic Salt
- 1/2 c Brown sugar
- 2 tsp Cinnamon
- 1 tsp Molasses
- 1/2 c Sherry

Combine all except pork chops for a marinade. Pour over chops and marinate overnight in refrigerator. Place chops about 6"-8" above fire. Turn frequently and baste with marinade while cooking. Done in 35 to 45 min.

**Pork Chops & Garden Vegetables**

- 6 (1" thick) pork chops
- 3 tbs butter, melted
- 3 carrots, cut 1/2" slices
- 1 tsp basil
- 6 (1/4 oz) instant onion soup mix
- 2 c water
- 1-1/2 c fresh green beans, cut 1" lengths
- 3 small potatoes, peeled, 1/2" cubes

Brown chops on both sides in butter in bottom of oven, drain. Place vegetables in bottom of oven and replace chops on top. Combine dry soup mix and water, mixing well. Pour over chops and bring to a boil. Cover and reduce heat, simmer 45 min or until chops are tender.

**Texas Pork Roast**

- 1 small leg of pork
- 2 tbs lemon juice
- 1 tsp salt
- Dash of Tabasco sauce
- Pepper to taste
- 1 c melted cinnamon-flavored
- 1/8 tsp allspice or plain apple jelly
- 1 tsp chili powder
- 1 tbs Worcestershire sauce
- 1-1/4 c chili sauce

Place pork in oven and sprinkle with mixture of salt, pepper, allspice and chili powder. Combine remaining ingredients, and spread evenly on pork. Roast at 350 for 30 min per pound. Baste frequently with well seasoned drippings in the pan. Serves 14-16.

**Ham & Chicken la**

- 1-1/2 c baked ham, 1/2" cubes
- 3 tbs flour
- 1/2 c cooked chicken, 1/2" cubes
- 1 c hot chicken stock
- 1 c light sour cream
- Salt
- Ground pepper
- 1 large green pepper, chopped
- 3 tbs butter
- 1 large pimento cut in small squares
• 1 c sliced mushrooms

Sauté mushrooms and green pepper in butter; remove to a hot platter. Add flour to the oven and blend well. Gradually stir in hot stock, cream, salt & pepper. Place over low heat and simmer for about 10 min. Combine chicken, ham, mushroom mixture and pimento, and add to the sauce. Heat thoroughly. Serves 8 to 10.

**Northshore Jambalaya**

- 1/2 lb pork tenderloin, chopped
- 1/2 lb smoked sausage, 1/2" slices
- 1/4 c vegetable oil
- 1/4 c all-purpose flour
- 1 c chopped onion
- 1 c chopped celery
- 1 bunch green onions, chopped
- 4 cloves garlic, minced
- 1/2 lb pork tenderloin, chopped
- 1 tbs chopped parsley
- 1/2 tsp Hungarian paprika
- 1/4 tsp red pepper
- 6 c uncooked rice
- 1 (8 oz) can tomato sauce
- 1 tsp garlic salt
- 1/2 tsp dried thyme
- 1/4 tsp red pepper

Cook sausage and pork until browned; drain well. Set aside. Cook rice according to package and set aside. Heat oil in Dutch oven, add oil and cook over medium-high heat stirring constantly, until rue turns dark brown. Stir in onion, celery, 1/2 of green onion, garlic and parsley. Cook over medium heat 10 min stirring frequently. Add tomato sauce and seasonings. Reduce heat and simmer 5 min, stirring occasionally. Stir in meat and remaining green onions. Cook until thoroughly heated. Add cooked rice and mix well. Simmer 5 min covered.

**Red-Hots with Kidney Beans**

- 1 lb frankfurters
- 1 tbs lemon juice
- 2 slices bacon, chopped
- 1 tbs Worcestershire sauce
- 1/4 c chopped onion
- 1 tbs brown sugar
- 1 (8 oz) can tomato sauce
- 1 tsp salt
- 1 can kidney beans
- 1/2 tsp chili powder
- 1/4 c catsup
- 1/8 tsp garlic salt

Fry bacon bits in oven over low flame until crisp. Remove and reserve bits. Sauté onions in bacon fat until light brown. Add tomato sauce into which flour has been blended. Cook until slightly thickened, stirring constantly. Add kidney beans and bean liquid. Blend together liquid and dry seasonings separately; then combine them and stir thoroughly into bean mixture. Cover and simmer 15 min. Cut frankfurters into 1" pieces. Add to beans, cover and cook for 8 min longer. Sprinkle with bacon bits.
Possum and Assorted Road Kill Recipes

Mountain Man Possum Stew

- 1 possum, cut-up
- 1/2 cup oil
- 2 garlic cloves, minced
- 1 medium onion, sliced
- 4 carrots, cut in thick slices
- 8 ounces tomato juice
- 1/4 cup white vinegar
- 10 drops Tabasco
- salt and pepper to taste
- 5 medium potatoes, peeled and sliced

Brown possum in oil in a Dutch oven or heavy skillet. Add all ingredients except potatoes. Cover and simmer for 1 hour. Add potatoes. Simmer another 30 minutes. Roasted Sassafras Possum

Road Kill Etouffee

- 1 skinned and dressed possum cut-up
- 3 cups sliced carrots
- 6 cups onions, quartered
- 6 cups potatoes, quartered
- 1 clove garlic minced
- 1 can cream of mushroom soup
- 1 cup flour
- 2 tablespoons Worcestershire sauce
- 6 cups potatoes, quartered
- 3 cups water
- salt and pepper

Note: Ramps can be substituted for onions.

Place the cut up possum and vegetables in a ovenproof iron pot. Add the rest of the ingredients to the pot. Bake at 350 degrees F for about 1 1/2 to 2 hours (depending on size of possum).

Coon Hound Possum Gravy

- 1 fat possum cut-up
- cooking oil or grease
- flour
- 1 can cream of mushroom soup
- 1 onion, chopped and sautéed
- salt and pepper to taste
- pinch of oregano
- pinch of rosemary
- 1/2 cup cooking sherry/or home-made wine

Fry possum in large pan or Dutch oven. Fish out possum pieces and feed to hound. Add water and stir up crunchies. Thicken with flour and water. Mix remaining ingredients and add to pan. Simmer for about 1 hour, stirring occasionally. Serve gravy over biscuits.
West Virginia-Mex Possum Stew

- 1 lean possum cut-up
- flour
- cooking
- 1 cup chopped onions or ramps
- 1 clove garlic, minced
- 1 can (4 ounces) hot chili peppers
- 1 teaspoon black pepper
- 8 ounces red wine
- 1 can (15 ounces) canned tomato sauce
- 1 can beef broth

Dredge meat in flour to coat. Brown pieces in hot skillet in cooking oil. Add remaining ingredients. Stir and cover. Reduce heat and simmer 1 1/2 to 2 hours stirring occasionally. Serve with cornbread or rice.

Raccoon Kabobs
(Also known as "Ringtail Surprise")

- 2 pounds, fresh raccoon, cut into 1-inch cubes
- 1/2-half cup homemade French dressing
- 2 green peppers, cut into squares
- 1 large onion, cut into one-inch pieces
- 1/3 pound mushroom caps

Place raccoon cubes in a ceramic bowl and pour dressing over cubes. Let marinate two or more hours. Remove cubes, reserving marinade. Alternate raccoon cubes with pepper squares, onion pieces and mushroom caps on skewers. Brush all with reserved marinade and broil over hot coals until done to desired degree. Turn frequently and baste with marinade as needed.

Moose-and-Squirrel Meat Balls

- 3 lbs ground moose or squirrel
- 1/2 cup water
- 1 & 1/2 cups chopped onion
- Freshly ground pepper
- 2 TBS flour
- 1/2 loaf of sandwich bread
- 1/3 cup butter
- 2 TBS chopped parsley
- 1 & 1/2 cups milk

Serves eight

Pennsylvania Possum Pot Pie
(Often served to unsuspecting bed-and-breakfast tourists in Amish country)

- 5-pound possum, cut into serving pieces
- water
- salt
- 1 onion quartered
- 4 egg yolks
- 12 peppercorns
- 2 ribs celery
- 2 carrots chopped
- 2 cups flour
- 6 tablespoons hot water

Place possum in kettle. Add water to cover, salt to taste, peppercorns, celery, carrots and onion. Simmer until possum is thoroughly tender, about two hours. Strain broth and pour into clean kettle. Simmer while preparing remaining ingredients. Remove possum from bones. Discard bones and skin. Cut possum into bite-size pieces. Sift flour and one-half teaspoon salt together onto board. Make well in center and put egg yolks into it. Gradually work yolks into flour until stiff dough is formed, adding hot water as needed. Knead until smooth, about five minutes. Cut dough in half. Roll each half until paper thin. Cut dough into noodles about one inch wide. Add possum to simmering broth. Gradually add noodles. Continue boiling until noodles are done, about five minutes.

Serves eight to twelve.

**Skunk Skillet Stew**
(A sensory entree, not recommended for the weak-stomached)

- Two adult skunks, skinned, deboned and shredded save scent sacs and set aside
- one-fourth cup finely chopped parsley
- one-fourth cup oil
- ;;; two cloves garlic
- one-fourth cup butter
- finely minced; one bay leaf
- two cups finely chopped celery
- two tablespoons flour
- two carrots, chopped
- one cup beef broth
- one pound ripe, red tomatoes, peeled.chopped
- one cup cooking sherry
- salt
- one-fourth teaspoon nutmeg
- freshly ground pepper to taste
- juice of half-lemon
- Optional cup Madeira wine
- one-fourth cup Madeira wine

Preheat Dutch oven to 350 degrees. Brown skunk well in oil and butter, add carrots and stir until lightly browned. Sprinkle with flour. Add broth as needed when mixture starts to brown. Stir to dissolve brown particles. Add remaining broth, red wine, cognac, tomatoes, salt and pepper. Place in oven, cover and bake three hours. Strain gravy, pressing as much of cooked vegetable mixture as possible through sieve. Bring strained mixture to boil. Add lemon juice, nutmeg, Madeira. Carefully puncture scent sacs and add fluids to mixture. Simmer five minutes. Pour sauce over skunk.

Serves eight.

Note: If any of these species are not commonly found on roadsides in your geographic area, you may easily substitute such other carrion delicacies as armadillo, alligator or mongoose meats. Be creative. Bon appétit!
**Possum with Sweet Potatoes**

- One 2½-pound possum
- Salt and pepper to taste
- ¼ cup all-purpose flour
- ½ cup water
- 2 large sweet potatoes
- ¼ cup Steen’s pure cane syrup

Preheat your Dutch oven to 350 degrees. Trim the possum of any excess fat. Wash thoroughly with warm water, and salt and pepper well – inside and out. Sprinkle the entire carcass (inside, too) with the flour. Place the water in a large roasting pan and roast the possum breast side up for 50 minutes. Peel the sweet potatoes and split them in half. Remove the possum from the oven and arrange the sweet potatoes around it in the pan. Mix the cane syrup with a bit of the pan juices (just use more water if the pan is a bit dry) and pour the mixture over the sweet potatoes and possum. Cover the roaster tightly with a lid or aluminum foil and roast for another 30 minutes, until the potatoes are tender.
Seafood

**Seafood Main Dishes**

**Lobster Chowder**

- 1 lg onion, chopped
- 1 tomato, seeded, peeled & chopped
- 3 green leeks, slivered
- 2 med carats, peeled, diced
- 2 c clam juice
- 4 tbs flour
- 5 tbs butter
- 1 c oysters
- 1 c shredded lobster
- 3 c lobster shells & tails, broken up

Sauté onion, tomato, leeks, and carrot in 1 tbs of butter until onion turns clear. Add oyster juice and lobster shells. Bring to boil, reduce heat and simmer 40 to 45 min. Remove shells and discard. Remove most of vegetables and set aside. Strain liquid to remove small bits of shell. Make a rue using 4 tbs butter and 4 tbs flour. Cook until it turns light brown. Pour 1/2 of liquid back into oven, whisk well. Add rest of liquid while stirring constantly. Bring to a boil stirring occasionally. Add vegetables, lobster meat and oysters. Simmer 5 to 10 min. Variation: use clams instead of oysters, add celery or bell pepper.

**Shrimp Etoufee**

(Pronounced A-TO-FAY)

- 3/4 lb butter
- 5 c diced onion (or equal volume to meat)
- 1 c parsley, chopped
- 3 tbs salt
- 1 tbs Louisiana Hot Sauce
- 2 tbs lemon juice
- 4 lb peeled shrimp
- 2 tbs Worcestershire Sauce

Cook onion in butter until clear. Add parsley, salt, lemon juice, hot sauce and Worcestershire sauce and simmer 5 min. Add shrimp, cover and simmer until shrimp turns pink and are done.

**Scallop Gumbo**

- 2 lb small scallops
- 2 lb fresh okra, sliced 1/4" slices
- 2 med onions, chopped
- 2 med bell peppers, chopped
- 1/2 c celery, chopped
- 4 tbs cooking oil
- 3 tbs flour
- 3 med tomatoes, cut up
- 2 cloves garlic, minced salt & pepper to taste

Prepare a rue with cooking oil and flour. Cook until brown, stirring often. Add onion, bell pepper, and garlic. Slowly stir in 1 quart of water. Add salt and pepper to taste. Add cut-up tomatoes, okra and celery. Cover and cook about 30 min, until vegetables are done. Add scallops and simmer an additional 6 min.
**Catfish Etouffee**  
(Pronounced A-TO-FAY)

- 2 lb catfish cut into 1" chunks  
- 2 lemon slices, 1/4" thick  
- 4 lbs brown rue  
- 1 lbs Worcestershire sauce  
- 1 c onions, chopped  
- 1 bay leaf  
- 1 c scallions, chopped (including some of the green tops)  
- 1 can (1 lb) tomatoes, drained and coarsely chopped  
- 1/2 c celery, chopped  
- 1 tsp black pepper  
- 1/2 c bell pepper  
- 1 c bay leaf  
- 1 tsp minced garlic  
- 1 c court bouillon  
- 2 c parsley, chopped

If rue is not fresh, warm over low heat stirring frequently. Add onions, scallions, celery, green pepper and garlic. Cook 5 min, stirring often, until soft but not brown. Add court bouillon stirring constantly. Add tomatoes, lemon, and seasonings. Reduce heat and simmer, partially covered, 30 min. Add catfish and parsley, stir gently to moisten fish evenly. Simmer partially covered and without stirring, 10 min. Taste for seasoning. Serve immediately.

**Fish Court Boui**

- 3 tbs olive oil  
- 2 tbs lemon juice  
- 4 c diced onion  
- 1 lbs soy sauce  
- 1 c celery, chopped  
- 2 lbs Worcestershire Sauce  
- 2 c parsley, chopped  
- 1 tbs Louisiana Hot Sauce  
- 3/4 c bell pepper, chopped  
- 2 c cooking wine (or Chablis)  
- 3 c green onion, chopped  
- 6 tbs salt  
- 1 c grated carrot  
- 4 lbs fish, chopped  
- 1 tbs minced garlic  
- 12 c water

Pour oil in oven and heat. Place onion, celery, peppers, parsley, green onion and grated carrot in and sauté until onion starts to turn clear. Add garlic and lemon juice and stir and simmer some more. Add remaining ingredients except water, and stir and simmer some more. Pour just enough water to cover mixture. Bring to boil, reduce heat and cover. Simmer for about 30 min.
TEX-MEX

Enjilatas

- 40 oz of canned chicken, or 3 roasted chickens from the deli
- 1 1/2 lbs sharp cheddar cheese, grated
- 2 cans cream of chicken soup [undiluted]
- 15 oz Rotel tomatoes [or some other canned tomatoes with Mexican spices]- don't drain
- 2 cans cream of mushroom soup [undiluted]
- About 24 corn tortillas
- 2 onions [diced]
- 4 TBLS red chili powder
- A little cooking oil or margarine to grease the Dutch oven
- 1 4 lb bag "instant" charcoal briquettes
- 2 cans cream of mushroom soup [undiluted]

On a camp stove heat the two soups, about a third of the grated cheese, chopped onions, tomatoes, and chili powder. While this is going on, roll the chicken and the remaining cheese in the tortillas. Oil the Dutch oven, bottom and sides.

Cover the bottom with some of the pre-heated soup stuff - an inch or so. Layer in the tortillas. Neatness of stacking won't be noticed at serving time. Pour the rest of the soup stuff over the tortillas.

Place the oven on top of 8 to 10 red hot briquettes, evenly spaced. Put the rest on the lid - 20 or so.

Check in 30 minutes. If the bottom is burning, remove the oven from the underneath coals.

Done when top is golden brown and bubbly - maybe 45 minutes total.

Three Nice extras: Serve with arroz - Mexican rice - buy 2 or 3 5-oz boxes of Rice-a-Rone Red Beans and Rice, and prepare [not in the Dutch oven] according to directions. And serve with frijoles - canned refried beans - buy 2 16-oz cans and prepare according to directions. And serve with a green salad - a 24-oz bag of pre-packaged salad does fine, along with a small bottle [plastic, if possible] of salad dressing.

B-B-Q CHICKEN (1 Hour)

INGREDIENTS:
- 2 lbs. chicken strips
- 1 can coke
- barbecue sauce

PREPARATION: Throw it all in the pot and stir.
**MOUNT DIABLO CASSEROLE**

- 1 TBs margarine or vegetable oil
- 2 lbs ground beef • 2 med. onions, peeled and chopped
- 1 ea 8-oz package shredded cheddar cheese
- 1 ea 16-oz cans Maria Calendar corn meal mix
- 3 ea 15-oz cans chili with beans
- 17-oz can whole kernel corn, drained
- 16-oz can whole tomatoes, drained and cut up
- 1 oz can crushed pineapple, drained
- 1 4.5 oz can chopped or sliced ripe olives, drained
- 1 4 lb bag of "instant" charcoal

While the briquettes are firing up, in a large fry pan sauté the beef and onions [together] until onions are soft. Drain off extra grease. Open all cans, being sure liquids are thoroughly drained. Oil the oven, bottom and sides. Now dump everything in, including the grated cheese, but not the corn bread mix. Stir thoroughly. Salt and pepper to taste. In a separate pan, mix up the corn bread according to directions. Spread the mix on top of the casserole [don't stir in] around the inside edge of the oven.

Ready to bake. The usual five coals under and about twenty on top of the lid.

Cooking time is 25 - 30 minutes. But check in fifteen minutes, and remove bottom briquettes. Casserole is done when you can put a clean sharp knife down into the corn bread and it comes out clean.

Recommendation: Save cooking time and a messy fry pan in camp. Sauté the beef and onions the night before the outing. Place them in a plastic bag and put them in the freezer overnight. Next morning wrap in newspapers and pack away from sun. By Dutch oven time they will be thawed and ready to stir in.

**QUETZALCOATL QUICHE** (50 Minutes)

**Crust:**
- 2 1/4 c. flour
- 1 c shortening

**Filling:**
- 1 medium onion chopped
- 1 T butter
- 8 eggs, beaten
- 1/2 c. salsa or Mexican style tomatoes
- 1 t salt
- hot pepper, to taste
- 6 T water
- 1/2 c cheddar, shredded (reserve a sprinkle for the top)
- 3/4 c half and half
- 2 T flour
- 1 pkg taco seasoning

Sauté onion and green peppers in butter until tender. Set aside and wipe out Dutch. For crust combine flour and salt. Cut in shortening until a fine texture is reached. Add water and mix lightly. Do not over mix! Roll flat (1/8 inch thick) and lay in bottom of Dutch. Press crust onto sides and flute with fork. Cover and bake 10-15 minutes or until golden
brown. Meanwhile combine all filling ingredients in separate bowl and mix well. Pour into crust and sprinkle with handful grated cheddar. Cook 25-35 minutes or until knife inserted in center comes out clean. Garnish as desired.

**CHEESE ENCHILADAS** (30 minutes)

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

Mix Monterey Jack, one cup Cheddar cheese, 1/2 onion (chopped), sour cream, parsley and pepper. Spoon about 1/3-1/2 cup mixture onto each tortilla around filling and face seam side down. Mix remaining ingredients except cheese. Pour over enchiladas. Sprinkle with remaining cheese. Bake until hot and bubbly. Serve about 18.

**EASY TACO BAKE** (30 minutes)

- 1 lbs. ground beef
- 1/2 c. chopped green pepper
- 1/2 c. chopped onion
- 1 pkg. taco mix
- 1/2 c. Miracle Whip
- 8 corn tortillas
- 1 jar salsa
- 1 c. shredded Monterey jack cheese
- 3/4 c. water

PREPARATION: Brown meat with green pepper and onion. Drain. Stir in taco mix and cook five minutes. Arrange tortillas to overlap on bottom of Dutch. Top tortillas with meat mixture, and then with cheese. Let stand for 15 minutes.

**ZUCCHINI ENCHILADAS** (30 minutes, preheat the lid)

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

PREPARATION: Make the filling first and then cook the enchiladas in the Dutch, but if you're the adventurous type, the entire dish could be prepared in the Dutch. Wash rice, cook with water and a few crushed garlic. Once boiling, reduce heat and simmer for 25-30 minutes. **DO NOT REMOVE THE LID UNTIL DONE**! In a large, heavy skillet, sauté the garlic and onion in olive oil and salt. When the onions are soft, add
peppers, zucchini and herbs. Stir and continue to cook over medium heat another 8 min. stir in sunflower seed and almonds, cook 2 more minutes. Remove from heat and stir in the cooked rice and cheese. Allow to cool to room temperature. Assemble the enchiladas by placing 1-2 heaping spoonfuls of filling on one side of the tortilla and roll it up. Pour a small amount of sauce into the Dutch oven, place the enchiladas on top. Layer sauce, enchiladas, sauce, cheese, enchiladas, sauce, and cheese. There should be enough to make two layers.

(Mexican Hot Sauce for Zucchini Enchiladas)

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

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

COOK TIME: 30 minutes or longer
DUTCH OVEN SIZE: 10 inch or smaller

**LITTLE SHOP OF HORROR STUFFED PEPPERS (25 minutes)**

- 1 lbs. Italian sausage
- broccoli
- yellow squash
- mushrooms
- pea pods
- 8 medium bell peppers (red, green, yellow)
- black pepper
- wooden skewers (large toothpicks)
- 4 Tlbs. dry falafel mix
- water
- 1 small yellow onion, diced
- garlic, diced
- basil
- mushrooms, diced

Meat filling: Mix falafel mix with enough water to make a paste. Brown sausage and falafel paste separately. Falafel should be cooled until crumbly. Set meat and falafel aside. Sauté onions, garlic, basil, and mushrooms together. Add meat and falafel and mix together. Set aside. Vegetable filling: Cube or dice all vegetables. Mix in bowl; set aside. Prepare bell peppers: Cut tops of peppers, remove seeds and cut a design in top of peppers. Skew peppers together so they won't fall apart in oven. After peppers are secure stuff them full with fillings (4 veggie, 4 meat). Place circle of peppers on top of tomato sauce (see below). Sauce should be about 1 1/2 inch deep. Cook for 25 minutes or until veggies are tender but slightly crunchy. Garnish as desired or just eat.

COOKING TIME: 25 minutes
VEGGIES and Soups

**ROAD KILL SOUP**

- 1/2 lb. of ground up road kill
- ¾ cup chopped onion
- 4 tbsp. margarine
- 2 cups chicken broth
- 4 cups dry macaroni
- ¼ cup flour
- 16 oz Velveeta
- 1 cup Moo Juice
- ¾ tblsp. salt
- ½ tsp. pepper
- ½ tsp. garlic powder
- ¼ cup sour cream (optional)

In a saucepan, brown the road kill, drain, and set aside (note – recommend you don’t use raccoon or possum, its fairly greasy. Skunk works the best but in a pinch, use hamburger). Sauté onion with some margarine about 10 minutes until tender. Add broth and beef and bring to a boil. Add Pasta – boil for 5 minutes. Reduce heat, cover and simmer 10-12 minutes or until potatoes are tender. Then, in a small skillet, melt remaining butter. Add flour; cook and stir for 305 minutes or bubbly. Add to soup and bring to a boil. Cook and stir for approximately 2 minutes. Reduce heat to low. Add cheese, milk, salt, pepper and other spices. Cook and stir until cheese is melted. Remove from heat and blend in sour cream.

**Mike’s Broccoli Pie**

- 2 10 oz pkg Chopped Broccoli
- 3 eggs
- 3 c Shredded Cheddar Cheese
- 2/3 c Chopped onion
- 1 1/3 c milk
- 3/4 c Bisquick
- 3/4 tsp Salt
- 1/4 tsp white pepper

Mix broccoli, 2 c of cheese, and onion in Dutch oven. Beat eggs, milk, bisquick, salt and pepper until smooth. Pour into oven. Bake until toothpick comes out clean, 25-30 min at 400. Top with remaining cheese and melt, 1-2 min longer.

**Ham & Potatoes Au Gratin** *(25 – 30 minutes)*

- 1-1/2 c Cooked Ham, Diced
- 2 c Milk
- 3 c Potatoes, Diced
- Seasoned Salt and Pepper
- 4 tbs Margarine
- 1/2 c Grated Cheese
- 1 onion, minced
- 2 tbs Fine bread crumbs
- 3 tbs Flour

Melt margarine and sauté’ onion. Blend in flour to make a light rue. Gradually add milk and cook; stirring until thickened. Add pepper and seasoned salt. Pour over ham and potatoes in Dutch oven. Sprinkle cheese and bread crumbs over top.
Old Fashioned Macaroni and Cheese

- 8 oz macaroni
- 8 oz sour cream
- 2 c cottage cheese
- 8 oz cream cheese
- 1 small onion, chopped
- Salt & pepper
- 8 oz sharp cheddar cheese

Prepare macaroni according to package instructions. Mix all ingredients together and place in pan. Put pan in 350 Dutch oven for 30 min or until cheese is melted and bubbly.

Rosie Higher, Ft Walton Beach, Fl

Asparagus Tart (25-40 minutes)

- 1 precooked pie shell
- 1 c Shredded Cheddar cheese
- 1 lb asparagus, trimmed, cut
- 3 tbs red pepper strips
- 1-1/2", cooked tender-crisp
- 2 tbs cornstarch
- 1/2 tsp salt
- Pinch of pepper
- 1-1/2 c half-&-half
- 3 eggs, slightly beaten
- 1/4 c grated Parmesan cheese

Line shell with cheese. Top with asparagus and pepper strips. In medium bowl combine cornstarch, salt and pepper. Gradually stir in half and half until smooth. Stir in eggs and Parmesan until well blended. Pour into pastry shell. Bake in 375 oven 35 to 40 min or until knife inserted in center comes out clean. Let stand for 5 to 10 min before serving.

Beef-Vegetable Soup

- 2 beef soup bones
- 7 c water
- 1-1/2 lb stew beef, 1" cubes
- 1-1/2 tsp salt
- 1 tsp pepper
- 4 med potatoes, cubed
- 4 med carrots, coarsely chopped
- 2 (8 oz) cans tomato sauce
- 1 hot red pepper
- 1/2 cabbage, coarsely chopped
- 1 (17 oz) can whole kernel corn
- 1 (15 oz) can English peas

Drain corn and peas reserving liquid. Add liquid, water and bones in large Dutch oven, bring to a boil. Cover, reduce heat and simmer 1 hour. Add beef cubes, salt and pepper, cover and simmer 1 hour more. Add all except corn and peas cover and simmer 40 min. Add corn and peas and simmer uncovered 30 min. Makes 4-1/2 quarts

Potatoes and Broth

- 2 lb new potatoes, well washed
- 6 c water
- 6 beef broth cubes

Heat water to boiling and add cubes to form cube. Place potatoes in broth and simmer 45 min or until potatoes are done. Serve as a soup with a potato.

Garlic Potatoes
Cowboy Soup

- 1 lb ground beef
- Potato chunks
- 1 can peas
- 1 can green beans
- 1 med onion
- 1 can baked beans
- Chili powder
- 1 can tomato soup
- 1 can corn
- 1 can tomatoes
- Bay leaf
- Nutmeg, salt, pepper

Brown ground beef and onion together. Add all except seasonings. Do not drain vegetables. Cook until potatoes are done. Add seasonings and cook 30 min.

- 6 medium sized potatoes
- Garlic salt
- 1/2 pint of cream

Peel potatoes and cut into thin slices. Place the potatoes in the oven in layers, sprinkling some garlic salt on top of each layer. Pour cream over the lot, and cook for an hour or so until the potatoes are cooked through.

GREEN BEANS, BACON and ONION

- 3 cans green beans OR... 3 lbs. Fresh Green Beans (tripped 1/2 inch length)
- 1 1/2 large frozen green beans
- 1 med Onion diced
- 9 Slices bacon diced
- 1-1 1/4 lbs. Baby (tiny) Potatoes (2-3 per person)
- 3/4 tsp pepper
- 1+ tsp salt

In 12-inch oven, bring 1/2-inch salted water to boil. Add green beans and potatoes; cover and simmer until tender (approx. 1-1.5 hours). In separate oven, cook bacon until almost crisp, add onion and cook until onions are translucent but not browned. Drain green beans and potatoes (leave several tablespoons liquid). Add bacon and onion, cook covered over low heat for 30 minutes. Season before serving. Serves 6 to 9.

PINEAPPLE DR. PEPPER BEANS

- 2x 28 oz. cans Pork & Beans
- 2 bell peppers chopped
- 2 small onions chopped
- 2 tomatoes chopped
- 1 cup brown sugar
- 2 garlic cloves chopped
- 1x 16 oz can pineapple tidbites
- 1 lb summer sausage sliced
- 1 can Dr. Pepper

Combine beans, onions, tomatoes, sausage, pineapple, and peppers in a 12" D.O. In a bowl combine remaining ingredients. Stir until sugar dissolves. Pour over the beans. Cover and cook 30 to 45 minutes.
Vegetarian Dishes

Many dishes in this cookbook can be made into Vegetarian dishes simply by leaving out the meat. What follows are additional vegetarian meals.

**POTATO & CHICKPEA CURRY WITH RICE** *(serves 8-10)*

- 3 cups jasmine rice
- 3 large russet potatoes (6 cups cubed)
- 3 (14 1/2 oz cans diced tomatoes, drained
- 9 garlic cloves, chopped (3 Tbsp
- 3 cups baby spinach leaves, roughly chopped (tightly packed)

3 cups low sodium vegetable broth
3 (15 oz) cans chickpeas, rinsed & drained
1 medium onion, diced (1 cup)
3 tablespoons curry powder

Preheat oven to 450 degrees
Generously spray inside of 5 1/2 or 6-quart Dutch oven with cooking spray.
Stir together rice and 2 1/4 cups broth in pot.
Top with potatoes, season with salt and pepper, then add chickpeas.
Combine tomatoes, onion, garlic, curry powder, and remaining 3/4 cup broth in bowl.
Season with salt and pepper.
Spread tomato mixture over chickpeas, then top with spinach.
Cover pot, and bake 53 minutes... until rice and potatoes are done
Desserts

COBBLERS – there are only two cobblers worth fixing in a Dutch oven. They are listed by 3 stars below.

Cobbler Tip – line the Dutch oven with parchment paper before placing anything into the Dutch oven and clean up will be a snap.

**Palmer’s Graham Cracker Cobbler** (20 to 30 minutes)  
Graham Cracker Cherry Cobbler
- 20 Graham Crackers
- 1 / 4 cup butter
- 1 / 2 cup chopped pecans
- 3 cans cherry pie filling
- 2 tablespoons sugar

Mash crackers and combine with softened butter, nuts and sugar. Line bottom and sides of Dutch oven. Pour in cherries. Top with more crushed crackers and several pats of butter. Bake for 20 to 30 minutes.

**Dump Cobbler** (30 to 45 minutes)
- 1 pkg (2 layer) yellow or white cake mix
- 2 cans pie filling or 1 lg can fruit cocktail
- Sugar if using fresh fruit
- Cinnamon
- Butter

Pour cans of filling or fruit cocktail in bottom of Dutch oven. Sprinkle cake mix over top of fruit, DO NOT STIR! Sprinkle with cinnamon and cut pads of butter and let fall on surface. DO NOT STIR, it will burn.

Cover and bake until bubbly and top is lightly browned, about 30-45 min. Any combination of fruits can be used. One can apple filling and 1 can of fruit cocktail is a good combination.

**Grandma Audleman’s Bread Puddin’** (30 to 40 minutes)
- 2 c Milk
- 2 tsp cinnamon or nutmeg
- 1/4 c Butter
- 1/4 tsp salt
- 2 eggs
- 8 slices week old bread
- 1/2 c Sugar
- 1/2 c Raisins

Dice bread into small cubes. Beat eggs and salt together. Place milk and butter in 2 qt saucepan and heat until scalded. Mix in bread sugar cinnamon and eggs. Stir until bread is well soaked. Stir in raisins and pour mixture into 1 1/2 qt casserole dish and put into Dutch oven on a trivet. Bake until toothpick comes out clean at 350, about 30-40 min. Top with cinnamon sugar or brown sugar. Magretta Audleman, Shalimar, Fl
"Mother of Invention" Dutch Oven Cobbler (30 minutes)

- 1 box yellow cake mix
- 2 boxes Jiffy brand cornbread (or muffin) mix
- 2 Tbs vegetable oil
- Water to make a medium-thick batter
- 1 can pineapple chunks or crushed pineapple and one other flavor of pie filling.
- 2 eggs

Combine all 3 boxes of mixes together, mixing well. Add the oil and eggs, and any other ingredients that your particular cake mix calls for. Add water until the resulting batter is fairly thick yet. This doesn't seem to be too critical, except if it is too thick it seems to burn easier. Preheat the Dutch oven slightly and oil up good. Add the batter. Drain the pineapple juice and spread the pineapple out evenly over the top of the batter.

Place the cover on the oven. Use a very small amount of coals on the bottom, about four or five charcoal briquettes worth. Cover the oven top with coals, and bake for about 30 minutes. Replenish the coals on top if needed.

Easy Peach Cobbler (30 to 45 minutes)

- 1 Box Duncan Hines yellow cake mix
- 2 29 oz cans sliced peaches (or equivalent)
- 3 eggs
- 1 cup sugar
- 1/2 cup brown sugar
- Oil (at least 1/3 cup plus 4 teaspoons)
- 1 teaspoon cinnamon
- 1 stick of butter
- Water
- Large Ziploc bag to mix cake in

In Ziploc bag, mix cake mix, 3 eggs, 1 and 1/3 cup water, 1/3 cup oil.

Preheat oven over 8 burning coals. Add 4 teaspoons oil to pot. Add 1/2 cup brown sugar to pot. When sugar has melted, dump in peaches (with no more than 1/2 cup of the juice), Add 1 cup sugar, Add 2 teaspoons cinnamon . . . and . . .Stir. Pour cake batter on peaches S-L-O-W-L-Y (do not stir) and slice butter into patties on top.

Put lid on oven and add 12 burning coals on top of lid. After 15 minutes remove oven from coals on bottom and continue baking from top until cake is brown and cake is done (check with toothpick). Allow cake to cool 30 minutes before serving. Bruce Rosen, Scoutmaster Troop 1948, Rockville, MD.

Cherry Crisp (30 to 45 minutes)

- 2 cans cherry pie filling
- 2 sticks butter, melted
- 1 white cake mix
- 1-3/4 c chopped nuts

Pour pie filling in bottom of oven. Sprinkle cake mix over top and DO NOT STIR. Top with nuts. Pour melted butter over top. Bake for about 30 min at 350 degrees.
**Indian Bread Pudding** (10 to 20 minutes)

- 2 c milk
- 1/4 tsp Ginger
- 1/4 c Yellow cornmeal
- 1 egg
- 2 tbs Sugar
- 1/4 c Molasses
- 1/2 tsp Salt
- 1 tbs butter
- 1/2 tsp Cinnamon

Place 1 1/2c milk in Dutch oven and heat to scalding. Combine cornmeal, sugar, salt, cinnamon and ginger, add to milk stirring constantly. Cook 2 min. Combine egg, molasses and butter. Add small amount of the hot milk mixture, slowly. Then add to remaining milk mixture. Stir and cook until thickened, 2-5 minutes. Pour remaining milk OVER (do not stir in!) pudding. Cook until set, 5 minutes. LET STAND 10 to 15 minutes before serving.

**Memphis Molly** (20 to 30 minutes)

- 1 15-16oz can tart cherries (not pie filling)
- 1 15-16oz can blueberries (not pie filling)
- 1 smaller can crushed pineapple
- 1 small package of chopped walnuts
- 2 boxes Jiffy cake mix
- 1/2 stick butter pats

Add ingredients order, spread fruit and nuts in bottom of Dutch oven. Sprinkle cake mix over all and put butter pats on top. Cook 20 -30 minutes or until "cake" is done. Michael Holmes, Scouter.

**Hawaiian Pie**

- 1 stick margarine
- 1/2 c chopped nuts (pecans, peanuts, almonds)
- 1 c sugar
- 1 tsp vanilla
- 2 eggs
- 1 tsp vinegar
- 1/2 c coconut
- 1 unbaked pie shell
- 1/2 c raisins

Combine margarine, sugar and slightly beaten eggs. Add remaining ingredients. Mix well and pour into pie shell. Place on trivet or inverted pie tin in 350 Dutch oven. Bake for 30 min. Let stand in oven about 5 min after removing coals.

**Giant Cinnamon-Pecan Ring** (30 to 40 minutes)

- 2 1lb loaves frozen bread dough
- 1/2 c butter, melted
- 1/2 c sugar
- 1/2 c packed brown sugar
- 2 tsp cinnamon
- 1/2 c chopped pecans
- 1-1/4 c sufted powdered sugar
- 1/2 tsp vanilla
- Milk (about 4 tsp)
- Cinnamon sticks (optional)
- Pecan Halves (Optional)
Lightly grease inside of Dutch oven. On a lightly floured surface, flatten thawed dough slightly. Cut each loaf into 4 pieces (total of 8). Form each piece into a rope about 18” long. Brush each rope on all sides with melted butter. Stir together sugar, brown sugar, and cinnamon. Place mixture on sheet of foil. Roll rope in sugar mixture to coat evenly. Shape rope into a coil in the center of the Dutch oven. Roll another rope in sugar. Attach securely to end of first rope and continue coil. Continue coating ropes and attaching to form a 10-11” circle. Sprinkle any remaining sugar over coil. Sprinkle with chopped pecans. Cover and let rise in a warm place for about 30-40 min. Bake at 350 for 30 to 35 min or till done. Cover with foil last 15 minutes to prevent over browning if necessary. Cool about 15 min. Stir together powdered sugar, vanilla, and enough milk to make a thick glaze. Spoon over top of cake. Decorate with cinnamon sticks and pecan halves. Serves 16

**Maple Custard Pie** (40 to 50 minutes)

- 1 c brown sugar
- 1-1/2 c scalded milk
- 1/4 tsp maple extract
- 2 tbs melted butter
- 1 tbs cornstarch
- 1/2 c cold milk
- 3 beaten eggs
- Pinch of salt
- 2 uncooked pie shells nutmeg

Makes 2 pies into scalded milk, mix sugar, extract and melted butter. Combine cold milk and cornstarch and mix well. Add to mixture along with salt and eggs. Beat well. Pour into pie shell. Place on top of inverted pie tin and bake at 450 for 10 min. Top with nutmeg and bake another 25 min at 350

**Sugar Cookies** (10 to 15 minutes)

- 1/2 c softened butter
- 1/2 tsp salt
- 1 c sugar
- 2 tsp baking powder
- 1 egg
- 2 c flour
- 1/2 tsp vanilla extract

Combine butter and sugar, stirring until well mixed. Blend in egg and vanilla. Add remaining ingredients and mix well. Drop onto greased pie tin or aluminum pan. Place on trivet or inverted pie tin in 400 dutch oven. Bake for 6 to 7 min.

**Chocolate Chip Cookies** (10 to 15 minutes)

- 2-1/4 c all purpose flour
- 2 eggs
- 1 c butter, softened
- 1 (12oz) semi-sweet morsels
- 3/4 c sugar
- 3/4 c brown sugar
- 1 tsp vanilla extract

In large bowl, combine butter, sugar, brown sugar, and vanilla extract. Beat until smooth. Beat in egg. Gradually add flour. Stir in chocolate chips. Drop onto ungreased pie tin or aluminum pan. Place on trivet or inverted pie tin in 350 Dutch oven
**Pineapple Upside Down Cake** (20 to 30 minutes)

- Yellow cake mix (Jiffy cake mix doesn't require eggs)
- Pineapple slices
- Brown sugar
- Maraschino cherries
- Butter or margarine

Use a metal pan that will fit into the Dutch oven *or* use foil. Put the pan into the oven so that it rests above or on top of 1/2 inch of water in the bottom of the oven. If you are using foil, wrap the foil over the sides of the Dutch oven, so that you have a "pan" inside that just rests on top of the water/other but won't fall in. Use several layers of foil. Put dots of butter in pan. Sprinkle brown sugar over bottom. Place pineapple slices in a single layer on the bottom. Place maraschino cherries in the holes in the pineapple slices. Pour cake batter over this. Close up Dutch oven, place coals on top if desired or possible, and bake until done. Also, you can include walnuts.

**Devil's Tooth Cheesecake** (1 ½ hours)

**Crust**
- : 1/2 cube melted butter
- 1 package chocolate cookie wafers (Nabisco), crushed

**Filling**
- 2 packages 8-oz cream cheese
- 1 cup sugar
- 1ea 16-oz tub ricotta
- 6 eggs
- 1/2 cup sour cream
- 1.5 tsp almond flavoring
- 1.5 tsp vanilla
- 12 oz Nestles chocolate chips
- 1/4 cup butter
- 1/2 cup whipping cream

Mix butter and crumbs and press into a 10-inch Dutch Oven, going up the sides at least 1-inch.

Then mix first five ingredients (cream cheese, sugar, ricotta, eggs, sour cream) until smooth. Melt chips, butter and whipping cream over low heat until smooth. Add almond flavoring. Pour 1/3 of white mixture into chocolate mixture and mix well. Pour this into crust. Add vanilla to remaining white mixture and carefully pour this over the chocolate layer already in the Dutch. This is very dense and takes about 1.25 hours to bake, so be patient. It is done when the top cracks and is firm. This dessert if great warm, but to true chocoholics, it becomes the ultimate after cooling all night in the cold Idaho mountain air and enjoyed with a cup of morning coffee.

**Chocolate Trifle** (8 hours)

- 1 - 19.8 oz package of Fudge Brownie mix
- 1/2 c coffee flavored liqueur
- 4 tbs strong brewed coffee
- 12 oz container whipped topping
• 3ea - 3.9 oz package instant chocolate pudding mix
• 1 tbs sugar
• 6ea - 1.4 oz English toffee candy bars (crushed)

Prepare the brownie mix and bake according to package directions. Prick the top of the warm brownies at 1 inch intervals using a fork and drizzle with kahula or coffee. Let cool and crumble.

Prepare pudding mix according to package directions, omitting chilling. Place 1/3 of crumbled brownies in the bottom of Dutch oven which has been chilled to freezing (i.e.: place in snow for 1/2 hour). Top with 1/3 of pudding, whipped topping and crushed candy bars. Repeat layers twice with remaining ingredients, ending with crushed candy bars. Chill for 8 hours.

**Sopapillas (30 to 40 minutes)**

- 4 cups sifted all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons sugar
- 2 tablespoons vegetable shortening
- 1 cup milk
- Vegetable oil for frying

Mix flour, baking powder, salt and sugar into a large bowl. Cut in shortening until mixture resembles cornmeal. Stir in milk until mixture forms a firm dough. Knead dough on lightly floured aluminum foil or waxed paper just until smooth. Cover; let rest 20 minutes. Roll out to 1/4 inch thickness; cut into squares or diamonds. Heat oil in a Dutch Oven until hot. Fry sopapillas, a few at a time, turning often so they fry evenly until golden brown. Remove from oil with slotted spoon to paper towels to drain. Serve hot with butter & honey or sprinkled with cinnamon sugar.

**Dutch Oven Peach Dump Cake Dutch Oven (Serves 8)**

- 1 Duncan Hinds yellow or white cake mix
- 1/4 stick butter
- 2-3 cans Lite sliced peaches
- 1 teaspoon Cyanine Pepper

Start with only heat on the bottom, boil this cake until the cake mix is all wet, now put the heat on the top until brown and sugar is caramelized,

Pe-heat Dutch Oven, but not too hot
Add peaches and stir in Cyanine Pepper
Dump the DRY cake mix over the peaches and boil until the cake mix is wet
Then pour melted butter over the cake mix
Cover Dutch & add 4-6 coals on lid
Cook, for 45 minutes to 1 hour