

UofS

Dutch Oven Cooking Class

Dutch Oven Recipes

Prepared by Ted Luebbert
Assistant ScoutMaster

Troop 777

Ph. 618.304.4874

Email ted.luebbert@gmail.com

Dry Measurements

Remember these are all leveled at the top which means that a tablespoon has a level top, not a big round hill in the center and valleys along the edges.

Cups	Decimal	Tablespoons	Teaspoons
1	1.00	16	48
3/4	0.75	12	36
2/3	0.67	11	32
1/2	0.50	8	24
1/3	0.33	5	16
1/4	0.25	4	12
1/8	0.13	2	6
1/16	0.063	1	3

3 teaspoons = 1 tablespoon

1 ounce = 28 grams

1 pound = 16 ounces = 454 grams

1 kilogram = 2.2 pounds

8 quarts = 1 peck

4 pecks = 1 bushel

1 pinch \approx about 1/16 teaspoon \approx the amount you can hold between your thumb and two fingers

Wet Measurements

Wet volumetric measurements like tablespoons, teaspoons, allow for a little bubble in the center but the edges of the liquid should meet the edges of the spoon. In cups it is the center of the meniscus that you measure too. The meniscus is the upward slope where the liquid contacts the sides.

Cups	Decimal	Ounces	Tablespoons	Teaspoons	Milliliters	Grams
1	1.00	8	16	48	237	236.56
3/4	0.75	6	12	36	177	177.42
2/3	0.67	5	11	32	158	157.71
1/2	0.50	4	8	24	118	118.28
1/3	0.33	3	5	16	79	78.85
1/4	0.25	2	4	12	59	59.14
1/8	0.13	1	2	6	30	29.57
1/16	0.063	0.5	1	3	15	14.785

1 dash \approx 3 drops \approx 1/16 teaspoon

3 teaspoons = 1 tablespoon

1 pint = 2 cups = 1 pound (a pint's a pound the world around)

1 quart = 2 pints = 4 cups = 32 fluid ounces = 0.95 liters

1 gallon = 4 quarts = 128 fluid ounces = 3.785 liters = 3785 cubic centimeters

1 liter = 100 centiliters = 1000 milliliters = 34 fluid ounces = 1.0 quarts

1 #10 can = 0.75 gallons

Mexican Tortilla Breakfast

- 2 tsp. vegetable oil
- 2 medium green, red, and/or yellow peppers thin sliced
- 1 small red onion thin sliced
- 1 (1.25 oz.) package taco seasoning mix
- 1 can evaporated milk
- 6 large eggs, lightly beaten
- 12 (6 in.) fajita- size flour tortillas, warmed
- 1 jar of salsa
- 1 tub of sour cream
- 1 lb. shredded cheddar cheese

Heat oil in Dutch oven. Add pepper, onion and seasoning mix, stir well. Cook well for 3 to 5 minutes or until vegetables are crisp- tender. Transfer to bowl, cover. Combine evaporated milk and eggs in bowl. Pour into oven and scramble until soft curds form. Move eggs to center of oven. Arrange vegetables around eggs. Sprinkle cheese over eggs and vegetables. Serve with tortillas. Garnish as desired.

Mountain Man Breakfast Recipe

- 1 lb. pork sausage – cooked and crumbled
- 1 lb. bacon – cooked and crumbled
- 1 lb. ham – diced
- 1 bag frozen shredded hash browns
- 12 eggs
- 1 lb. shredded cheddar cheese

Prepare meat as necessary. Grease the bottoms and sides of a deep camp Dutch oven. Spread hash browns in the bottom of the Dutch oven. Whisk eggs in a mixing bowl and pour evenly over hash browns. Sprinkle with meat and cheese. Cook until the eggs are set, about 20 – 30 minutes. Serves 10 – 12

Layered Country Breakfast

2 pounds Ground Sausage
9 ounces real bacon bits
Frozen Shredded potatoes
One dozen eggs
2 Cups shredded cheddar cheese
2 can biscuit dough
Salt and pepper to taste

Place the Dutch oven over hot coal and cook the sausage until browned. Remove from heat and add the hash browns and bacon bits to the Dutch oven and mix with sausage. Scramble 12 eggs and pour over the potato layer as evenly as possible. Sprinkle the cheddar cheese as the next layer. Then place the biscuits all over the cheese. Cover and cook for 45 minutes at 350 degrees. Remove from fire and rest for 5 minutes before serving.

Eggs in The Hole

8 slices of bread
About 4 tbsp. butter, softened
8 large eggs
About 1/8 tsp. kosher salt
About 1/8 tsp. pepper

Butter bread. Cut a hole in each slice. Put bread in pan, pressing down slightly to flatten, and set over medium-low heat. Put about 1/2 tsp. butter in each hole, then crack an egg into each. Sprinkle eggs with a little salt and pepper. Cook until bottom of bread is golden. Flip toast and eggs carefully with a wide spatula. Sprinkle eggs with salt and pepper. Cook until underside of toast is golden, and egg is done the way you like, about 3 minutes more for softly set. Transfer eggs and toast to plates. Serve with bacon.

Breakfast Casserole

Butter or nonstick spray

12 eggs, scrambled

1/2 cup milk

1 bag (32 oz.) Ore-Ida Hash Browns, thawed

1 can Rotel

1/2 medium onion, chopped

1 pound shredded cheddar cheese (or more for extra cheesiness!)

9 ounces package real bacon bits

Salt

Pepper

Coat the inside of your Dutch Oven.

Combine eggs and milk; beat well with fork until blended and add to Dutch oven.

Add hash browns, Rotel, onion, cheese, bacon and salt and pepper. Mix well until all ingredients are coated and submerged in egg mixture.

Bake at about 375 degrees for 45 minutes, turning oven and lid regularly to avoid burning.

Check after 45 minutes, using a knife to poke the middle checking for liquid. Keep checking every 15 minutes until the middle isn't runny.

Sprinkle with more cheese (if desired) during last 15 minutes of cooking.

Remove from fire and rest for 5 minutes before serving.

Dutch Oven Biscuits

1/4 cup lard or shortening

1/2 cup warm water

2 cups flour

1/2 cup dry milk powder

2 Tb sugar

1 Tb plus 1 tsp baking powder

1/2 teaspoon salt

Add the shortening to the Dutch oven and heat until melted. Using pot holders, tilt the Dutch oven to lightly coat the interior with the melted shortening.

Pour the melted shortening into the warm water, and combine with the dry ingredients, which have been mixed together well.

Stir just to make a soft dough.

Drop heaping tablespoons of the dough into the Dutch oven.

Cook the biscuits until lightly browned, 15-20 minutes.

Goopy Caramel Cinnamon Rolls

3 rolls of cinnamon rolls

½ cup brown sugar

1 teaspoon cinnamon

½ cup graham cracker crumbs

Frosting that comes with cinnamon rolls

⅓ cup caramel ice cream topping

Cut each roll into 4 pieces and arrange in the bottom of a Dutch oven lined with aluminum foil or sprayed with non-stick cooking spray.

In a zip top bag combine brown sugar, cinnamon, and cracker crumbs.

Sprinkle evenly over cut rolls.

Cover with lid and bake at 350°F for 25-30 minutes.

For icing combine frosting with caramel topping in another zip top bag. Cut the corner and drizzle over cinnamon rolls while still warm.

Monkey Bread

1 cup granulated sugar

2 teaspoon cinnamon

2 cans refrigerated biscuits

1 cup firmly packed brown sugar

1 cup butter or margarine, melted

½ cup chopped walnuts, optional

½ cup raisins, optional

Coat Dutch Oven with cooking spray.

In large -storage plastic food bag, mix granulated sugar and cinnamon.

Separate dough into 16 biscuits; cut each in half and roll into balls. Shake in bag to coat.

Arrange in pan, adding walnuts and raisins among the pieces if using.

In small bowl, mix brown sugar and butter; pour over biscuit pieces.

Bake 30 to 35 minutes or until golden brown and no longer doughy in center. Turn upside down onto serving plate; pull apart to serve. Serve warm.

Chicken Pot Pie

2 large chicken breasts, cooked and cubed

2 large cans mixed vegetables

1 can cream of chicken soup

1 can cream of mushroom soup

1 10-pack refrigerated biscuits

Mix chicken, vegetables including liquid, and both cans of soup.

Put in a Dutch oven and warm over coals. Do not boil.

When warm, place biscuits on top of chicken mixture and cover with lid. Place coals on lid.

Check after 15 minutes. Cook until biscuits are done. Usually takes about 30 minutes.

Hunters' Dumplings

2 cups diced chicken or leftover turkey

1/2 stick butter

1 can cream of chicken soup

1 teaspoon salt

1/2 teaspoon pepper

2 large cans chicken broth

or 2 quarts water with 8 bouillon cubes

8 flour tortillas

Bring broth and seasonings to boil

Slice tortillas into thin strips.

Place in the boiling broth and cook for about 15 minutes.

Add chicken pieces and cook for 15 more minutes uncovered. Serves 4-6.

BBQ Chicken and Potatoes

3 pounds chicken breasts
1 pound of bacon, cut into ¼" cubes (or 9 ounces real bacon bits)
8 small potatoes, sliced into ¼" - ½" slices
1 red onion, chopped
1 stick butter (optional)
1 bottle of your favorite BBQ sauce
Can of Coca-Cola
Oil (optional)

Cook bacon until cooked. Drain the grease leaving about 2 Tbsp. in bottom of Dutch oven
(If using bacon bits, add bacon bits and about 2 Tbsp. oil)
Add onions and potatoes, stir to coat in oil, then add chicken breasts, BBQ sauce, and butter if desired into the Dutch oven. (Rinse out the BBQ Sauce bottle with just enough Coca-Cola to clean sides and add to Dutch oven)
Cover and cook about 35-50 minutes at 375 degrees, or until the chicken is done

Dutch oven Potatoes

1 lb. bacon, diced
2 onions, diced
2 green peppers, diced
12 med potatoes, red Pontiac, peeled and sliced dollar size
1 lb. sharp cheddar cheese
1/4 lb. Swiss cheese
Salt and pepper
Mushrooms, optional

Fry bacon in Dutch Oven.
Add onions, peppers (and mushrooms) and sauté.
Pour part of the bacon grease off and add potatoes.
Add salt, pepper and seasoning to taste. Mix together, but don't stir while cooking.
Cook approx. 45 minutes.
Check with fork - when done, grate the cheese together and sprinkle evenly over the top of the potatoes and replace the hot lid.
When cheese is melted thoroughly, remove from heat and eat.

Hot & Spicy Chicken

2 chickens, quartered and skinned
Sesame seeds
2 T. soy sauce
2 T. red wine vinegar with garlic
1/8 tsp. cloves
1 tsp. ginger
2 T. cornstarch
3/4 c. brown sugar
1 T. cooking sherry
1/2 tsp. cayenne pepper
1/8 tsp. nutmeg
3/4 c. water

Bake chicken in Dutch Oven for 40-50 minutes or until done at about 350 degrees.
Meanwhile, mix together everything except water and starch. Bring to a boil. Mix water and starch and add to boiling mixture. Stir until thickened. Spoon over chicken the last 20 minutes of cooking. Sauce may be made ahead.

Prairie Steamer

3 young chickens, cut into eighths
18 small potatoes, peeled and cut into 1/2" cubes
12 small onions
12 sausages
One dozen ears of corn.

Scrub the potatoes.
Pour in 1 quart water.
Add potatoes, onions, chicken, sausage, and corn.
Cover the pot and steam over fire for 1 1/2 hours or until done.

CAMP CHILI & CORNBREAD

3 pounds of ground beef
1 large onion, diced
1 green bell pepper, diced
8 cloves of garlic, minced
1/2 teaspoon of dried oregano
1 28-oz can of diced tomatoes
1 6-oz tomato paste
1 16-oz can kidney beans
1 16 oz. can black beans
5 tablespoons of chili powder
2 tablespoons of ground chipotle powder
1 tablespoon of ground cumin
1 can V-8
2 - 8.5-oz boxes of Jiffy cornbread (or any other corn bread mix you like)
(eggs and milk for the Jiffy cornbread mix, according to directions)
Salt and black pepper

Cook the ground beef until it starts to brown, breaking up the meat as it cooks.

Add the onions, garlic, and bell pepper and continue to cook until the vegetables are softened

Add the chili powder, chipotle powder, cumin, diced tomatoes, and tomato paste.

Add the can of V-8 and beans and cook for another 10-15 minutes.

Season with salt and pepper to taste.

Make the cornbread mix in a bowl and pour over the top of the chili.

Place the lid on top of the Dutch oven and cook at 400 for 15 minutes

Check to see if the cornbread is done cooking by lifting the lid and poking a skewer through the cornbread. If it comes out clean the chili is done.

Cowboy Beans

2 cups dried red beans
2 cups dried pinto beans
1 large yellow onion, chopped
3 tablespoons garlic, chopped
3 green Chile peppers, grilled and diced
3 vine-ripened tomatoes, grilled, seeded and chopped
1 tablespoon vegetable oil
7 quarts water or vegetable stock
1 smoked ham hock
1 teaspoon toasted coriander seed
1 bay leaf
2 whole dried red Chile peppers
Salt and pepper, to taste

Soak beans overnight in water to cover, changing water once; drain.

When beans are ready, sauté onion, garlic, green chilies and tomatoes in oil in a large soup pot or Dutch oven over medium-high heat.

Add water or stock and ham hock; bring to a boil.

Add beans, coriander seed, bay leaf and dried chilies.

Continue to boil for 30 minutes, then lower heat, cover and simmer for three to four hours, until beans are tender.

Season with salt and pepper to taste. Makes 16 servings.

Chili Mac Dutch Oven Recipe

1 lb. hamburger
1 onion, chopped
2 cans of Ro-Tel diced tomatoes with chilies, undrained
1 1/2 cup elbow macaroni or other fun shapes
1 cup water
1/2 cup cheddar cheese, shredded

Brown hamburger and onion in Dutch Oven.

Stir in tomatoes, water, and pasta.

Bring to a boil.

Reduce heat to about 250 degrees, cover, and Simmer for 20 minutes or until pasta is tender.

Jambalaya

- 1 tablespoon olive oil
- 1 pound smoked sausage, cut into ¼-inch thick slices
- 1 pound chicken breasts cooked and cut into chunks
- 1 large onion, chopped
- 1 cup chopped green bell pepper
- 1 cup chopped red bell pepper
- 1 cup chopped celery
- 1 teaspoon Cajun seasoning, or to taste
- 1 1/2 cup uncooked white rice
- 2 (14.5 ounce) can diced tomatoes, with juice
- 1 tablespoon minced garlic
- 2 cups chicken broth
- 1 Tbsp. Italian Seasoning
- 1 pound peeled and deveined medium shrimp

Heat the olive oil in a Dutch oven over medium heat. Stir in the sausage and chicken, and cook for 2 minutes.

Add the onion, bell pepper, and celery; season with salt and Cajun seasoning.

Cook and stir until the vegetables are soft, 6 to 8 minutes.

Stir in the rice until evenly coated in the vegetable mixture, then pour in the tomatoes with juice, garlic, chicken broth, and Italian seasoning. Bring to a simmer and simmer 20 minutes.

After 20 minutes, stir in the shrimp, and cook 10 minutes uncovered until the shrimp turn pink and are no longer translucent in the center.

Remove from fire and rest for 5 minutes before serving.

Corn Casserole

- 2 boxes Jiffy brand cornbread mix
- 2 - 15 oz. cans creamed corn
- 2 - 15 oz. cans whole kernel corn, drained
- 2 large eggs
- 2 cups grated mixed cheeses (taco blend), divided
- 1/4 cup butter melted or cut into small chunks

Grease the inside of your Dutch oven and the underside of the lid with vegetable oil and set aside. In a large bowl mix together all ingredients except for 1/2 cup of the cheese. Stir to combine well and pour into the greased Dutch oven. Cover and bake for 60 minutes at 375 degrees, in the last 15 minutes, add the remaining 1/2 cup of cheese to the top of the casserole and put the lid back on. Remove from fire and rest for 5 minutes before serving.

Chili Mac Dutch Oven Recipe

1 lb. hamburger
1 onion, chopped
2 cans of Ro-Tel diced tomatoes with chilies, undrained
1 1/2 cup elbow macaroni or other fun shapes
1 cup water
1/2 cup cheddar cheese, shredded

Brown hamburger and onion in Dutch Oven.
Stir in tomatoes, water, and pasta.
Bring to a boil.
Reduce heat to about 250 degrees, cover, and Simmer for 20 minutes or until pasta is tender.

Dutch Oven Pot Roast

1/2 lb. roast beef per person
3 teaspoons bacon grease or vegetable oil
1 beef bouillon cube
1 cup boiling water
4 teaspoons catsup
1 teaspoon Worcestershire sauce
1 small onion
1/2 clove garlic (minced)
2 teaspoons salt 1/2 teaspoon pepper
1 teaspoon celery salt
1 small can mushrooms
4 teaspoons flour
1 cup sour cream

Heat bacon grease or vegetable oil in Dutch oven (don't let the fire get too hot)

Add roast and brown on all sides

Dissolve the bouillon cube in boiling water.

Add catsup, Worcestershire sauce, chopped onion, salt, garlic, garlic salt, and pepper. Stir and pour over roast. Put the lid on and cook for 2 to 2 1/2 hours over low heat until the meat is tender.

Remove Dutch oven from heat and take out roast.

Blend flour into cooled liquid to make gravy.

Return to heat and add mushrooms and sour cream (stir until gravy is smooth and hot) Slice beef and serve with gravy.

Bacon Cheese Pull Apart

1 package heat and serve dinner rolls

¼ Cup Butter

2 Cups Shredded Cheddar

8 pieces of bacon chopped, or store bought bacon bits

Pour butter into Dutch Oven and heat to melt

Divide rolls into half and roll into balls

Coat rolls in butter and arrange in Dutch Oven

Add cheese and bacon

Cover with lid and let rise until double in size off of fire

Bake at 350 for 20-25 minutes

Barbecue Meatroll

4 pounds ground beef

2 cups oatmeal

4 eggs

3 tablespoons Worcestershire sauce

1 large sweet onion

1 small green pepper

8 oz. mushrooms

1 garlic clove (crushed)

Barbecue Sauce

Pat meat out on Saran wrap, aluminum foil or a cookie sheet. Use the rolling pin to roll it out to a rectangle about 1/2 inch thick.

Place diced vegetables on top of rectangle. Remove Saran wrap or foil if you used it.

Roll meat and vegetables as you would a cinnamon roll.

Place in a 12 inch Dutch Oven. Bend the meal roll to fit the Dutch oven if necessary.

Bake for 15-20 minutes and baste with 1/2 of the barbecue sauce. Bake another 15 minutes. Add the remaining sauce.

Bake for approximately 1 hour with coals on top and bottom.

Campfire Nachos

1 tablespoon oil or cooking spray

1/2 lb. tortilla chips

1 (7.75 oz.) can El Pato hot tomato sauce or equivalent

1 cup shredded Mexican cheese blend

1 (14.5 oz.) can black beans drained

1 large avocado cubed

2-3 green onions sliced

Handful of fresh cilantro chopped

Lightly oil the bottom of a large Dutch oven, to prevent the nachos from sticking.

For the first layer, evenly spread 1/3 of the chips into the Dutch oven, top with 1/4 can El Pato, 1/4 can black beans, 1/4 cup cheese, Repeat for the second layer.

For the third layer, use the remaining chips, sauce, black beans, cheese, and the avocado, onion, and cilantro.

Cover and cook for 10 -15 minutes at 350 degrees or until cheese is melted.

Mexican Casserole

1 lb. breakfast sausage hot or regular

1 lb. ground beef

1 medium onion chopped well

2 eggs

1 can Rotel diced tomatoes drained well

Saltine Crackers as needed

Mix all ingredients, adding crackers as necessary to produce a dense meatloaf.

Place in a Dutch oven that has been sprayed well with a nonstick spray.

Cover and cook for about 30 min or until almost done.

While meat is cooking, mix 2 boxes of cornbread mix according to the instructions given and add the following:

1 small onion finely chopped

2 medium jalapenos finely chopped

1 can of creamed corn

Mix well.

Remove meat from oven and carefully drain off any liquid.

Pour cornbread mixture over the top of the meat and return to oven for approximately 20 min. Watch this carefully. Check for doneness with a toothpick.

Sausage and Vegetables

2 tablespoons extra-virgin olive oil

8 uncooked bratwurst style sausages*

2 pounds Yukon gold baby potatoes

1 large onion, sliced

1 clove garlic, smashed

10 to 12 assorted small sweet peppers, stems removed

2 cups chicken broth

2 sticks butter

¼ cup Italian Seasoning

Coarse salt or sea salt and freshly-ground black pepper

** You could use any sausage of your choice, such as Italian, Polish, Chicken, or Turkey sausages.*

In your Dutch oven over medium-high heat, heat the olive oil. When olive oil is hot, add the sausages, turning the sausages frequently to assure all sides are evenly browned.

Once sausages are browned, add the potatoes, onions, garlic, sweet peppers, Italian seasoning, and chicken broth.

Reduce heat to low, cover pot, and let simmer for 45 minutes (checking liquid level on occasion and add additional broth if necessary).

Let sit for 5 minutes before serving.

Chicken Pot Pie Dutch Oven Recipe

4 Tbsp. oil
2-3 lb. chicken breast meat
2 tsp minced garlic (or 4 cloves)
1 onion
4 potatoes
3/4 cup milk
1/4 cup flour
2 cans cream of chicken soup
2 tsp poultry seasoning
1 lb. mixed vegetables
1 tube refrigerated crescent rolls

Dice chicken.

Put oil in Dutch Oven and heat to 375 degrees for Stewing.

Add chicken and garlic.

Stew and stir until chicken is done. If using canned chicken, heat for about 5 minutes.

While cooking chicken, dice potatoes and onion.

Add potatoes and onion to chicken; stew and stir for 10 minutes.

Mix milk and flour in a cup.

Add milk mix and all ingredients except crescent rolls to chicken mix.

If it seems too thick, add more water.

Bring chicken mix to a boil.

Unroll crescent rolls and create a dough layer on top of the chicken mix.

Put lid on Dutch Oven and Bake at about 350 degrees.

Check at 20 minutes, then every 5 to 10 minutes. Pot Pie is done when rolls are golden brown and flake.

Potato Soup

6 medium potatoes, peeled and cubed

2 carrots, chopped

6 celery ribs, chopped

8 cups chicken broth

1 onion, chopped

6 tablespoons butter, cubed

6 tablespoons all-purpose flour

1 teaspoon salt

1/2 teaspoon pepper

1-1/2 cups 2% milk

In a Dutch oven, cook the potatoes, carrots and celery in water until tender, about 20-30 minutes.

Drain, reserving liquid and setting vegetables aside.

In the same pan, sauté onion in butter until tender.

Stir in the flour, salt and pepper; gradually add milk.

Bring to a boil, cook and stir for 2 minutes or until thickened.

Gently stir in cooked vegetables.

Add reserved cooking liquid until soup is desired consistency.

Dutch Oven Pizza

Vegetable oil or nonstick spray

Tube of pre-made pizza crust

Small can of tomato sauce

Shredded mozzarella cheese

Grated cheddar cheese

Garlic powder

Salt and pepper to taste

Sliced onions

Pepperoni Slices

Coat the Dutch oven with oil or nonstick spray

Take the pizza dough out of the tube and spread the dough in the bottom of the Dutch oven, it will have to be patched in the corners and some places

Spread the tomato sauce over the pizza dough and sprinkle with garlic powder, salt, and pepper to taste. Add sliced onions and sliced pepperoni. If you would like to add additional toppings, now is the time to do it.

Place the lid on the Dutch Oven and bake at 400 for approximately 10 minutes

After the pizza has cooked approximately 10 minutes and the dough is baked, remove the lid.

Sprinkle the mozzarella cheese and cheddar cheese over the top of the hot pizza.

Place lid back on the Dutch Oven and bake for another 5 -10 minutes or until the cheese is melted

Remove from fire and rest for 5 minutes before serving.

Garlic Cheese Pull Aparts

24 Rhodes frozen rolls, thawed

1 stick butter

2 tablespoons garlic salt

2 tablespoons Italian seasoning

2 cups Italian cheese (parmesan and mozzarella)

Heat Dutch oven over coals and melt butter, garlic, and Italian Seasoning.

Remove from heat.

Split rolls in halve and coat each one with butter mixture and randomly place in Dutch oven.

Add cheese to top of mixture.

Cover and cook for 10 minutes at 350 degrees or until cheese is melted.

Remove from fire and rest for 5 minutes before serving.

Dutch Oven Lasagna

Cooking Spray

1 package oven ready lasagna noodles

1 lb. Italian sausage, cooked and crumbled

1 lb. ground beef, cooked and crumbled

3 jars of spaghetti sauce

1 cup mozzarella cheese

2 cups Colby Monterrey jack cheese

¾ cup grated parmesan cheese

Coat the Dutch oven with cooking spray
Combine 1 ½ jars of spaghetti sauce with the ground beef and sausage.
Spread ½ jar sauce on the bottom of the Dutch oven.
Put 3-4 lasagna noodles across the bottom.
Spoon a generous layer of meat sauce, sprinkle parmesan cheese, and put a layer of the Colby Jack cheese on top of noodles
Repeat two-three more times until out of noodles
Pour an additional jar of spaghetti sauce over the lasagna, making sure all the noodles are covered.
Top generously with mozzarella cheese.
Cover and cook for about 60 minutes at 350 or until noodles are cooked and cheese is melted.

Apple Cobbler

3 – 20 ounce cans Apple Pie Filling
1 box of yellow cake mix
1/2 pound brown sugar
1/2 stick of unsalted butter

Add apple pie filling to Dutch oven and spread evenly.
Sprinkle 1/2 of the brown sugar on the pie filling and then pour the cake mix evenly on top.
Sprinkle some more brown sugar on top and cut up the butter and add pats evenly on top of cake mix.
Cover and cook for 45-60 minutes at 350 degrees.
Remove from fire and rest for 5 minutes before serving.

Super Simple Apple Cobbler

2 large (21 oz.) cans apple pie filling
2 cans refrigerated cinnamon rolls with icing

Spray Dutch Oven with Cooking Spray
Dump the cans of pie filling in your Dutch oven.
Open the cinnamon rolls and separate into individual rolls.
Cut the cinnamon rolls in half and drop in a single layer over the pie filling.
Bake at 350° until the cinnamon rolls are golden brown.
Drizzle with icing and serve.

Dutch Oven Cobbler

6-10 refrigerated pie crusts

1 gallon of sliced fruit

Brown sugar

Cinnamon

Butter or margarine

Grease your Dutch oven and add a pie crust or two.

Put in a layer of sliced fruit then sprinkle with brown sugar and cinnamon and add plenty of butter.

Add another pie crust and repeat until you are out of fruit and pie crusts.

Add the last pie crust. Takes about 3 hours and not much fire under the oven.

Apple Crisp

5 pounds baking apples

2 Tbsp. flour

1 cup sugar

2 sticks margarine

Pinch of salt

2 cups sifted flour

2 Tbsp. cinnamon

2 cups brown sugar

2 Tbsp. nutmeg

Peel apples and cut in slices.

Mix apples, sugar, salt, cinnamon, nutmeg and 2 tbsp. flour in Dutch oven. Combine margarine, flour and brown sugar mashing until crumbly.

Sprinkle this mixture over apple mixture.

Bake 35-45 minutes with coals in Dutch oven, or bake 30-40 minutes in 350 F oven.

S'mores Cake

Butter or nonstick spray

1 pre-baked angel food cake from the bakery at the grocery store.

6 Hersheys Chocolate Bars

1-2 packages of Honey Maid Graham Cracker Squares

1/2 of the large package of Jet Puffed Jumbo Marshmallows

Coat the Dutch oven with butter or nonstick spray.

Tear the Angel Food cake into pieces and place in the bottom of the Dutch oven.

Break the Honey Maid squares into pieces and cover the cake, mix a few pieces into the cake pieces. Layer on the Hershey's Chocolate Bars (I used about 5 bars, you can use more or less depending on what you like).

Cover the top with the Jet Puffed Marshmallows.

Cover and cook at 350 degrees until the marshmallows are golden brown and toasted.

Remove from fire and rest for 5 minutes before serving.

Giant Pecan Ring

2 1lb loaves frozen bread dough, or homemade 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 sifted 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 3 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, if desired. Serves 16.

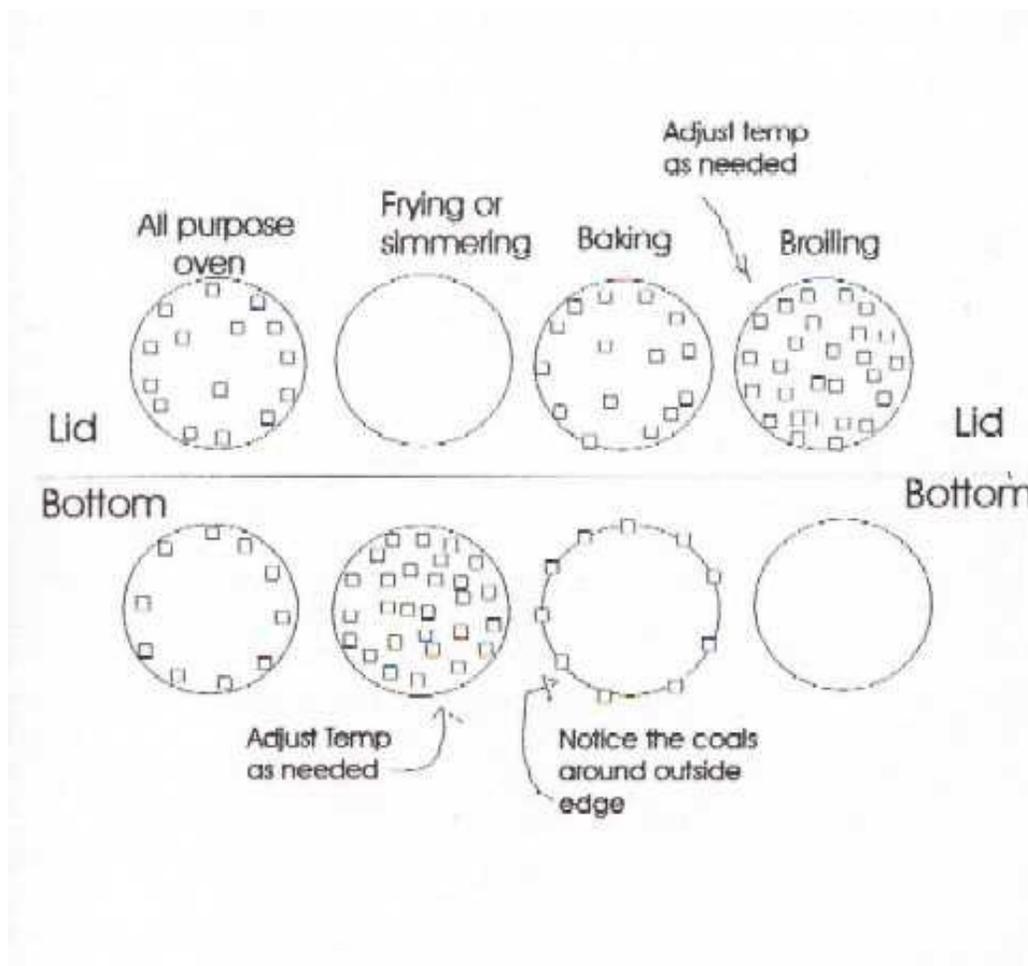
Coal Placement

As with everything, Always remember that there are as many ways to place your coals as there are Dutch oven cooks this is just one of them. this rule of thumb will work for you until you develop your own rule

The 325 Degree Three Coal Rule

Starting with the diameter of the Dutch oven. Subtract 3 from the diameter and add that number of coals to the bottom. then add 3 to the diameter and add that number of coals to the top. This will produce a 325 degree temperature in your oven. *example:* For a 12 inch Dutch oven, use 9 coals on the bottom and 15 on top. (This is a General purpose oven.Or an oven that you can cook most things in.)

Then for every 2 coals added or subtracted, the temperature raises or lowers 25 degrees. Remember 3, 2, and 25 degrees. but remember this is not an exact science!



Baking Temperature Chart for Dutch Oven Cooking by Lodge Cast Iron

Oven top/bottom	325°	350°	375°	400°	425°	450°
8"	15	16	17	18	19	20
*****	10/5	11/5	11/6	12/6	13/6	14/6
10"	19	21	23	25	27	29
*****	13/6	14/7	16/7	17/8	18/9	19/10
12"	23	25	27	29	31	33
*****	16/7	17/8	18/9	19/10	21/10	22/11
14"	30	32	34	36	38	40
*****	20/10	21/11	22/12	24/12	25/13	26/14

Servings Per Dutch Oven- These are approximate as some people can eat more than others but they do serve as an aid:

Oven Size	Persons Served
8"	1-2
10"	4-7
12"	12-14
12"deep	16-20
14"	16-20
14"deep	22-28

Baking temperatures taken from regular cookbooks, sometimes refer to Slow, Moderate, Hot, or Very Hot ovens. Those terms normally reflect following temperatures; Slow-250° to 350°; Moderate-350° to 400°; Hot-400° to 450°; Very Hot-450° to 500°.

Temperature Chart for Cast Iron Dutch Ovens										
	Dutch Oven Sizes/ Number of Coals									
	8 inch 2 quart		10 inch 4 quart		12 inch 6 quart		14 inch 8 quart		16 inch 12 quart	
Temp. °F	Top	Bottom	Top	Bottom	Top	Bottom	Top	Bottom	Top	Bottom
300°	9	4	12	5	15	7	19	9	21	11
325°	10	5	13	6	16	7	20	10	22	12
350°	11	5	14	7	17	8	21	11	24	12
375°	11	6	16	7	18	9	22	12	24	13
400°	12	6	17	8	19	10	24	12	27	13
425°	13	6	18	9	21	10	25	13	28	14
450°	14	6	19	10	22	11	26	14	30	14
500°	15	7	20	11	23	12	28	14	32	15

Adjust Charcoal Placement to match Cooking Method and Weather

Roasting – Place the same number/amount of coals on the lid as under the Dutch Oven.

Frying and Boiling – All the heat should come from underneath the Dutch Oven.

Baking – Place the coals on the lid and underneath the Dutch Oven in a 3:1 ratio, with the most coals on the lid.

Simmering/Stewing – Most of the heat should be from the bottom of the Dutch Oven. The coals should be placed underneath and on the lid of the Dutch Oven in a 4:1 ratio.

When Boiling, Baking, Simmering, or Stewing, never place coals under the center of the Dutch Oven. Always place them in a ring around the oven's perimeter.

Maintain a constant temperature by adding more coals to supplement those that have burned away.

The above Temperature Chart is approximate and subject to variation in relation to wind, sunlight, and air temperature. Adjustments should be made to allow for weather.

Judging Temperature with the Hand

Place palm of hand at place where food will go over coals for broiling. Count "One and one," "Two and two," and so on for the number seconds you can hold your hand there. Move your hand to find the temperature you want.

Seconds	Heat	Temperature
6 to 8	Slow	250°F - 350°F
4 to 5	Moderate	350°F - 400°F
2 to 3	Hot	400°F - 450°F
1 or less	Very Hot	450°F - 500°F