

## ***Apple Dumplings***

*12" dutch oven (+ additional oven for sauce)*

*2 whole Granny Smith Apples  
2 cans (8 Oz. Cans) Crescent Rolls  
2 sticks Butter  
1-½ cup Sugar  
1 teaspoon Vanilla  
Cinnamon, To Taste  
1 can (12 Oz.) Mountain Dew Soda*

- 1. Peel and core apples.*
- 2. Cut each apple into 8 slices each.*
- 3. Roll each apple slice in a crescent roll.*
- 4. Place in a 12" buttered dutch oven.*
- 5. In separate oven pot, melt butter, then add sugar and barely stir.*
- 6. Add vanilla and stir, you want the mixture lumpy and grainy, so just barely stir.*
- 7. Pour entire mixture over apples.*
- 8. Pour Mountain Dew around the edges of the pan.*
- 9. Sprinkle with cinnamon and bake at 350 degrees for 40 minutes, or until the tops are golden.*
- 10. Serve with ice cream, and spoon some of the sweet sauces from the pan over the top.*

*Serves 8.*

## ***Dutch Oven Lasagna - 12" dutch oven***

*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*

- 1. Brown the ground beef and remove to a large mixing bowl.*
- 2. Add the spaghetti sauce to the beef and mix well.*
- 3. 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.*
- 4. Break up four lasagna noodles into the bottom of the oven.*
- 5. Spread about 1/3 of the meat mixture over the noodles.*
- 6. Spread 1/2 of the cheese mixture over the meat mixture.*
- 7. Break up five noodles and place over the top of the preceding mixtures.*
- 8. Spread 1/2 of the remaining meat mixture over the noodles.*
- 9. Spread the remaining cheese mixture over the meat mixture.*
- 10. Break up the remaining noodles and place over the cheese mixture.*
- 11. Spread the remaining meat mixture over the noodles.*
- 12. Pour the hot water all around the edges of the oven.*
- 13. Place the lid on the oven and bake one hour or until done.*
- 14. 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.*

***Bongo Bars***  
*12" dutch oven*

*3/4 cup butter or margarine, softened*  
*2 cups brown sugar*

*2 3/4 cups flour*  
*2 1/2 tsp. baking powder*

*3 eggs*  
*1 pkg. chocolate chips*  
*1/2 cup chopped nuts (optional)*  
*1 tsp. vanilla*

- 1. Cream together the butter and brown sugar.*
- 2. Add the vanilla and eggs, one at a time and mix well.*
- 3. Add the dry ingredients and mix well.*
- 4. Mix in the chocolate chips*
- 5. Spread batter in the bottom of a well greased dutch oven and bake at 350° for 30 minutes or until golden brown.*
- 6. Cool completely. Serves 10-12.*

## ***Fudgey Cake Bars***

*12" dutch oven*

*1 yellow cake mix*

*2 eggs*

*1/3 cup oil*

*1 can sweetened condensed milk*

*1 cup chocolate chips*

- 1. In a bowl, combine cake mix, eggs and oil.*
- 2. Press 2/3 of the mixture into greased 12" dutch oven.*
- 3. In a separate oven over a full bed of coals, melt the chocolate chips into the milk.*
- 4. Pour chocolate mixture over crust.*
- 5. Sprinkle remaining crust over chocolate.*
- 6. Bake at 350 degrees for 20 minutes or until they start to turn golden.*

*Serves 12.*

**No Fuss Chicken**

*12" dutch oven*

*350°*

*2/3 cup flour*

*1 tsp. rubbed sage*

*1 tsp. basil*

*1 tsp. season salt*

*6 boneless skinless chicken breasts*

*1/4 cup butter*

*16 oz. chicken broth*

*Rice and Vegetable (Pkg. of Frozen Spinach)*

- 1. In a bowl, combine flour, sage, basil and seasoned salt; coat chicken. Reserve remaining flour mixture.*
- 2. Melt the butter and brown the chicken on all sides.*
- 3. When chicken is browned, remove from the DO.*
- 4. Add 1/4 cup of reserved flour mixture to the DO and stir for 1 minute.*
- 5. Stir in the chicken broth and bring to a boil for 1 minute.*
- 6. Add rice.*
- 7. Return chicken to the DO and coat with sauce.*
- 8. Place sliced vegetables on top.*
- 9. Cover and bake at 350 for 30-40 minutes (or until chicken is cooked through).*

— 10 DUTCH OVEN RECIPES —

**Shepherd Pie** (2" deep dish dutch oven)

*Ingredients:*

*3 lbs. of ground beef*

*1 lb. of country sausage (You can use mild, hot or regular country sausage or omit it)*

*1 package of dry onion soup mix*

*1 large package of frozen mixed vegetables (Or several bags of your favorite vegetables or use both).*

*1 1/2 lbs. of grated cheddar cheese*

*2 (26 oz) cans of cream of mushroom soup*

*1 medium sized onion chopped*

*1-2 teaspoon of chopped minced garlic*

*1-2 cans or bags of French fried onion rings*

*1-2 boxes of instant garlic mashed potatoes*

*2-3 teaspoons of hickory liquid smoke*

*dash of salt and pepper*

- 1. Wearing rubber gloves mix hamburger, sausage, liquid smoke, onion mix, onion, minced garlic and salt and pepper together in a bowl.*
- 2. Coat oven with oil.*
- 3. Brown meat mixture*
- 4. Drain off the grease.*
- 5. Spread the cream of mushroom soup over meat mixture.*
- 6. Add layer of frozen or fresh vegetables.*
- 7. Top with grated cheese.*
- 8. Spread the garlic mashed potatoes little by little on top.*
- 9. Cover with French fried onion rings.*

*Bake at 350 degrees until the potatoes start to pull away from the side of the oven and start to turn golden brown—about 45 minutes.*

***Pizza Casserole - 12" dutch oven***

*1 lb. lean ground beef  
1 lg. onion, chopped  
1 green pepper, chopped*

*1/2 tsp. garlic salt  
1/4 tsp. pepper  
1/4 tsp. dried whole oregano  
1/4 tsp. dried whole basil  
1 jar commercial pizza sauce*

*1 (8 oz.) pkg. uncooked macaroni  
1 (3 1/2 oz.) pkg. sliced pepperoni  
1 pkg. shredded Mozzarella cheese  
1 pkg. shredded Cheddar cheese*

*Combine first 3 ingredients in a large Dutch oven. Cook until meat is browned, stirring to crumble. Drain well. Return meat mixture to Dutch oven.*

*Add garlic salt, pepper, oregano, basil, and pizza sauce and stir well. Cover; bake for 15 minutes.*

*Add unsalted, cooked macaroni to meat mixture; stir well.*

*Top evenly with pepperoni. Cover and bake at 350 degrees for 20 minutes.*

*Top with cheeses and bake until cheese is melted.*

***Mountain Man Breakfast - 12" dutch oven***

*1/2 pound bacon cut into small pieces*

*32 oz. bag hash brown potatoes*

*1 medium onion, chopped*

*12 eggs*

*1 pound grated cheddar cheese*

*8 oz. jar of mild salsa*

- 1. Brown bacon.*
- 2. Add onion and cook until clear.*
- 3. Remove the bacon and onion from Dutch oven and drain on paper towels.*
- 4. Wipe excess grease out of oven and place back over hot briquets.*
- 5. Stir in hash brown potatoes and fry until golden brown,*
- 6. Mix the bacon and onions back in.*
- 7. Break 12 eggs into medium mixing bowl and beat thoroughly.*
- 8. Pour over potatoes, bacon and onions.*
- 9. Cover with 14 briquets on top of lid and cook until eggs are solid.*
- 10. Sprinkle with grated cheese and continue cooking until eggs set and cheese melts.*
- 11. Just before serving, cover with salsa.*

*Serves 8-10. (35-40 minutes cooking time)*

## ***Spinach and Cheese Stuffed Meatloaf***

*12" dutch oven - Serves 6-8.*

*1-1/2 lbs. lean ground beef  
3/4 cup bread crumbs  
2 eggs  
1 tsp. salt  
1/2 tsp. onion powder  
1 (10 oz.) pkg. frozen chopped spinach, thawed and drained  
1/8 tsp. pepper  
3/4 cup shredded mozzarella cheese  
3 Tbs. grated Parmesan  
1 tsp. Italian seasoning  
1/4 tsp. garlic powder  
3 Tbs. ketchup*

- 1. Combine the ground beef, bread crumbs, eggs, salt, onion powder and pepper; mix well.*
- 2. On a length of waxed paper or aluminum foil, pat the meat mixture into a 10 x 12 rectangle.*
- 3. Mix together the spinach, 1/2 cup cheese, Parmesan cheese, Italian seasoning and garlic powder.*
- 4. Spread over the beef mixture to within 3/4" of the edges. Starting at the short end, roll the meat up as you would a jelly roll. Seal meat over the filling on the ends.*
- 5. Place roll, seam side down, in your DO. Bake at 350° for 1 hour.*
- 6. Spread ketchup over top of meatloaf and bake 15 minutes more.*
- 7. Remove from heat and sprinkle with remaining cheese. Cover and let the meatloaf stand for 10 minutes.*
- 8. Use 14 coals on top and 10 on the bottom. (I also completely replaced the coals about 45 minutes into cooking.)*

**Guadalupe Chili Pie**

***Guadalupe Chili Pie - 12" dutch oven***

*2 lb ground beef  
1/2 tsp chili powder  
1 medium onion, chopped  
1/2 tsp salt  
1 tbsp margarine  
1 8-oz can tomato sauce  
1 15-oz can chili beans  
2 6-oz pkg cornbread mix*

- 1. Brown beef and onion in the margarine in open oven.*
- 2. Add beans, chili powder, salt and sauce and cook for 15 minutes in covered oven.*
- 3. Mix the cornbread as directed and add to the top of meat and beans.*
- 4. Place lid on oven.*
- 5. Cook for 20-30 minutes, until cornbread is done.*

*Serves 8.*