



# TOAP Cook Team Recipes and Information

The Outdoor Adventure Place  
Michigan State University  
July 29 to August 2, 2006

### TEMPERATURE GUIDE FOR 12" DUTCH OVEN

<b>Temp Name:</b>	<b>Oven Temp.</b>	<b>Volcano</b>	<b>Cooking on Ground</b>	<b>Or Charcoal Table</b>
		<b>Bottom Heat</b>	<b>Top Heat</b>	<b>Bottom Heat</b>
<b>Slow Oven</b>	<b>250 - 300</b>	<b>8 - 10</b>	<b>10 - 12</b>	<b>7 - 9</b>
<b>Moderate Oven</b>	<b>325</b>	<b>10 - 12</b>	<b>15</b>	<b>9</b>
<b>Moderate</b>	<b>350</b>	<b>12</b>	<b>17</b>	<b>9</b>
<b>Moderate Quick</b>	<b>375</b>	<b>13 - 14</b>	<b>19</b>	<b>10</b>
<b>Moderate Hot</b>	<b>400</b>	<b>15 - 16</b>	<b>19 - 20</b>	<b>12</b>
<b>Hot</b>	<b>425 - 450</b>	<b>17 - 18</b>	<b>21 - 23</b>	<b>12</b>
<b>Extremely Hot</b>	<b>475 - 500</b>	<b>19 - 20</b>	<b>22 - 24</b>	<b>14</b>

**Add 2 briquettes to the lid for every 25 degrees you wish to add to the cooking temperature.**

**Remember when cooking in the cold or wind to use the larger number of briquettes!**

## CHARCOAL CHART

Where to start? Wash your hands is always a good place to begin. Now what are you going to cook and how? Most Scout cooking is done over charcoal (Kingsford)! The main thing you need to know is how much to use. The chart below will give you a good place to start. Enjoy and good luck.

Yours In Scouting

Jim Byrd a.k.a. "DOC" (Dutch Oven Cook). TOAPCHEF@sbcglobal.net

Oven Size	*Volcano	**Lift-n-Grill	***Ground or Dutch Oven Table	Temp
	Bottom Only	Bottom Only	Top Heat / Bottom Heat	325-350
8" Inch	8 to 10 Briquettes	8 to 10 Briquettes	8 to 10 / 4 to 6 Briquettes	325-350
10" Inch	9 to 11	9 to 11	10 to 12 / 6 to 8	325-350
12" Inch	10 to 12	10 to 12	12 to 17 / 8 to 10	325-350
14" Inch	15 to 18	15 to 18	15 to 21 / 10 to 12	325-350
16" Inch	10 on bottom 10 - 14 on top	10 on bottom 10 - 14 on top	18 to 24 / 12 to 16	325-350

# Remember when cooking in cold or wind to use the larger number of briquettes!

- \* You can order Volcanos from me.
- \*\* Lift-n-Grills are on page 15 in the Camping Section of the 2004 BSA Official Retail Catalog Leaders Edition.
- \*\*\* Dutch Oven Tables are on page 16 in the Camping Section of the 2004 BSA Official Retail Catalog Leaders Edition.

# BAKED BEANS

Made By: Bryan Nieman

## **Ingredients:**

2 pounds dried navy or pea beans 4 cups water  
1 teaspoon salt  
1/4 cup brown sugar  
1/2 cup molasses | 1 cup ketchup  
2 tablespoons vinegar  
2 teaspoons dry mustard 8 oz. can tomato sauce | medium onion, sliced 3 slices  
bacon

## **Instructions:**

Rinse, sort beans. Cover with water and soak overnight.

Drain beans; place in Dutch oven. Add water; cover; cook until tender. Add the rest of the ingredients except bacon; mix well. Top with bacon strips, cover. Cook to reduce the Liquid. About one hour.

Serves 12-14,

# Basic Beef Stir Fry

Stirred up By: Bob Nieman

## Ingredients:

½ pound beef  
2 teaspoons soy sauce  
1 teaspoon cornstarch  
¼ teaspoon baking soda  
1 tablespoon vegetable oil  
2 tablespoons oil for stir-frying  
1 clove garlic, smashed  
1 tablespoon Chinese rice wine or dry sherry  
½ teaspoon sugar

## Instructions:

1. Cut the beef across the grain into thin strips. Add the soy sauce, corn starch, and baking soda to the meat, in that order. Use your hands to mix in the cornstarch and baking soda. Marinate the meat for 30 minutes, add the vegetable oil, and marinate for another 30 minutes.
2. Add oil to a preheated wok or skillet. When oil is hot, add the garlic and stir-fry briefly until aromatic. Add the beef, laying it flat on the wok. Let the meat cook for a minute, turn over and brown on the other side, and then begin stir-frying. When it is nearly cooked through, add the rice wine and sugar. When the meat is cooked, remove from the wok and drain on paper towels.

# Basic Chicken Stir Fry

Done By: Bob Nieman

## Ingredients:

1 pound chicken meat  
2 tablespoons oil for stir-frying  
1 garlic clove, minced  
2 thin slices ginger  
1/2 cup chicken stock or broth  
1 tablespoon Chinese or dry sherry  
1 teaspoon sugar  
1/4 teaspoon salt

## Instructions:

1. Wash the chicken meat, pat dry, and cut into cubes or thin slices.
2. Add oil to a preheated wok or skillet. When oil is hot, add the garlic and ginger. Stir-fry briefly until aromatic. Add the chicken and stir fry until the chicken changes color.
3. Add the chicken stock, rice wine, sugar, and salt and bring, Simmer, covered, until the chicken is cooked.

# Basic Cornbread

By: Bryan Nieman

## Ingredients:

¾ cup cornmeal .  
1 cup milk  
½ cup whole wheat flour  
½ cup all purpose flour  
4 tsp baking powder  
¼ cup sugar  
1 egg  
1/3 cup oil

## Instructions:

Preheat the Dutch oven to 400F and lightly grease a 9-inch pan. Mix the cornmeal and milk in a small bowl so the cornmeal can soak while preparing the rest of the ingredients. In a large bowl mix together the flours, baking powder and sugar. Mix the egg and oil together well and stir into the cornmeal. Add the cornmeal to the flour and stir to moisten. Pour into the prepared part and bake for 25 minutes or until a toothpick comes out clean from the center of 1 pan. Makes 16 squares.

I like to vary this and make it more nutritionally complete by adding a few extras to the flour before stirring in the cornmeal. One variant is to fry up a few sausages, chop them-into little bits, and add them to the flour. Another is to chop up some green (or red) pepper and onion (zucchini is also nice) and add that to the flour with a teaspoon of oregano. I haven't tried both together yet, but probably will sometime.

# Beef with Peppers

By: Bob Nieman

## Ingredients:

1 1/2 pounds beef; such as eye of round  
2 tablespoons dark soy sauce  
2 tablespoons Chinese rice wine or dry sherry, divided  
1 teaspoon sesame oil  
1 tablespoon cornstarch  
1/2 red bell pepper  
1/2 green bell pepper  
1/2 cup canned bamboo shoots  
1/4 cup water  
2 tablespoons soy sauce  
2 teaspoons sugar  
4 1/2 tablespoons oil  
2 garlic cloves, chopped  
2 slices ginger, chopped

## Instructions:

1. Cut the beef in thin slices, across the grain. Mix in the dark soy sauce, 1 tablespoon rice wine, sesame oil, and cornstarch, adding the cornstarch last. Marinate the beef for 30 minutes.
2. Remove the seeds from the peppers and cut into thin strips, about 2 1/2 inches in length. Wash the bamboo shoots.
3. Mix together the water, 1. tablespoon rice wine, soy sauce, and sugar.
4. Add 3 tablespoons oil to a preheated wok or skillet. Add the garlic and ginger and stir-fry briefly until aromatic. Add the beef and stir-fry in batches until it changes color. Remove and set aside.
5. Wipe the wok with a paper towel. Add 1 1/2 tablespoons oil. When the oil is hot, add the red and green peppers. Stir-fry briefly and add the bamboo shoots. Add the sauce and bring to a boil. Add the beef. Mix everything through and serve hot.

# Broccoli & Cheese Casserole

By: Jon Galo

## Ingredients:

1 lb. bag **frozen** Broccoli

1 large onion chopped

1 cup cooked rice

1/4- 1/2 tsp- salt

1 can of Cream of Mushroom Soup

3/4 cup grated cheddar cheese

1/2 cup milk

1/4 cup butter

buttered bread crumbs.

\*optional: add 2 cooked chicken breasts (chopped) into mixture.

## Procedure:

Cook broccoli & onion in sauce pan & butter

Mix broccoli onion, rice, soup, cheese, salt, and milk in a bowl

Grease a 2 1/2 Qt. Casserole pan

Spoon in mixed ingredients

Add the bread crumbs as a topping.

Cook at 350 degrees for 1/2 hr.

# Brown Betty

By: Will Healy

Serves: 8

## Ingredients

3 cups Apples  
1 ½ Cups graham cracker crumbs  
½ Cup butter (to be melted)  
1 ½ Cup brown sugar  
1 ½ Tbsn cinnamon  
1 Ts powdered cloves  
½ Cup lemon Juice

## Cooking Instructions

mix crumbs and butter, grease the and bottom of the Dutch oven, and press the buttered crumbs thickly on the bottom and the sides to forma crust.

Mix the sugar and spices together

Peel and core the apples. Slice them into about ¼ to ½ inch slices.

Put a layer of apples on the bottom of the pan, and sprinkle with brown sugar mixture and a few drops of lemon juice.

Continue adding layers until all the apples are used up. Spread a layer of buttered crumbs on the top and dot with butter.

Cover the oven and bake In coals for 30 to 40 minutes.

Note: You can also use peaches, pears, apricots, cherries or berries. Although apple should work the best.

# Cajun Jambalaya

By: Rob Galbraith

4 cups Uncle Bens converted rice  
4 cups chicken stock  
3 ½ cups water  
½ stick butter  
4 slices thick smoked bacon  
1 ½ lbs boneless chicken breasts, cut up 2" x 1" cubes  
1 ½ lbs large shrimp, shelled and deveined  
1 ½ lbs smoked sausage, sliced diagonally  
2 Vidalia or Spanish onions, chopped  
2 green bell peppers, chopped  
2 cups celery, chopped  
2 fresh Jalapeño peppers, seeded and finely chopped  
3 cloves garlic, minced  
1 package frozen whole okra, thawed, stems removed, cut in half  
3 each 15 oz. cans Delmonte stewed tomatoes (original)  
1 cup fresh Italian parsley, stems removed  
2 Tbs fresh thyme leaves, or 1 tsp dried thyme

1 Tbs Cajun spice blend, includes salt  
1 Tbs chili powder  
1 tsp fresh ground black pepper  
1 tsp paprika  
1 tsp ground coriander  
1 tsp ground cumin  
1 Tbs flour

Worcestershire sauce  
Franks original hot sauce

## Preparation

Blend dry spices and flour in a small bowl. Place half of this mixture in each of two gallon zip lock bags. Add shrimp to, one bag, and chicken to other bag. Shake bags thoroughly coat the pieces, and refrigerate to marinate as you begin. To prepare rice, bring chicken stock, water and butter to a boil. Add rice and stir as you turn down heat to simmer. Cook for 18 minutes or until liquid is absorbed. Turn down heat to keep warm. After adding rice to boiling water, begin to sauté bacon in paella pan or other large fry pan(16") until bacon is nearly crisp. Remove bacon to paper towel to drain fat. Saute onions and bell peppers in bacon fat. When onions turn clear, add smoked sausage, celery and minced garlic. Cook for a few minutes, then add tomatoes, jalapeños, and okra. Turndown heat to simmer and add marinated shrimp, chicken and bacon (cut in pieces). Sprinkle in some hot sauce and Worcestershire sauce to taste. Cook until chicken is done and then add parsley and thyme, and simmer 5 more minutes. Carefully pour or spoon this Cajun delight into the warm rice, fold in, and place stock pot on medium heat. Heat through, stirring every minute for 5 minutes, and serve. Feeds 15 to 20 hungry campers.

# Camp Tuna Casserole

By: Andy Mckinnon

## Ingredients

1 lb Rigatoni  
1 Lb Hamburg or ground turkey  
1 can Cheddar cheese soup  
1 can Cream of chicken soup  
1 can of Tuna fish (drained)  
1 lb of Longhorn cheddar cheese  
Milk for consistency

## Preparation

Boil the Rigatoni. While it is boiling, cook the hamburg and drain it, and combine with the soups and the tuna. Cut up the cheese into small squares. Mix everything together and keep on low heat to melt all the cheese together. Add milk to desired consistency.

# Campfire Chili

By: Nick Haber

## Ingredients:

1lb. ground beef  
1lb. sausage meat w/sage  
2 med. Onions  
2 cans kidney beans (undrained)  
2 cans crushed tomatoes  
1 sm. can diced Ortega chilies  
2 packages Lawery's Chili mix  
3 bay leaves  
1 small tub sour cream to garnish in bowl (optional)

## How to Prepare:

Brown the ground beef and sausage meat in the bottom of a Dutch oven. Add chopped onions and cook until tender. Drain excess fat from oven. Add remaining ingredients and mix everything together. Simmer chili for 1 hour and serve. Throw a little blob of sour cream in the middle of each bowl. Excellent served with corn bread.

## **Campsite Paella**

1-pound boneless chicken breast	2 cups rice
1-pound boneless pork loin	Chicken broth
1-pound beef	Olive oil
(1) 35 ounce can chopped tomatoes	3 cloves chopped garlic
(1) 20 ounce can red kidney beans	4 packets of imitation saffron
(1) 12 ounce can chickpeas	Large frying pan or paella pan
(1) 12 ounce can string beans	

Cut all meat into small 1 inch cubes. Prepare 20 charcoal briquettes and place in volcano with air shutter half way open. Place pan over charcoal and add enough olive oil to coat the bottom of the pan and the garlic. Once garlic has begun to brown move to the outer of the pan and then add pork. Cook pork until it is about done then add chicken and beef. When all your meat is cooked, move to the outer of the pan, and add the can of tomatoes. Make almost like a thick soup in the middle of pan by chopping tomatoes with spatula. Next sprinkle chickpeas, kidney beans, and string beans over the pan. Allow the mixture to cook for a couple of minutes. Finally add 2 cups rice and however much chicken broth as called for by the directions on the rice. Finally, add the four packets of saffron and then cover the pot with heavy-duty aluminum foil and allow the rice to cook for the amount of time called for by the directions on the rice. Lastly when the rice is ready your dish should be done.

### **Variations**

You can add sausage in with the meats.

You can also add shrimp to the dish about 5 minutes before the rice is done.

Enjoy!

# Caramel Apple Crisp

By: Kevin Simmons

Ingredients:

## **Filling**

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

## **Topping**

2 cups dark brown sugar  
2 cups whole wheat flour (can use white) | cup instant oatmeal  
1/2 cup walnuts, chopped  
.1 cup oil (safflower or canola)

Equipment:

12" Dutch oven  
Charcoal  
Mixing bowl  
Teaspoon  
Tablespoon  
Measuring cup - dry  
Measuring cup - liquid  
Mixing spoon  
Fork

Instructions:

1. In a buttered 12" Dutch oven place apples and lemon juice; stir to coat apples.
2. In a separate dish combine sugar, flour, cinnamon, nutmeg, cloves and salt; stir to mix.
3. Pour dry ingredients over apples and stir until apples are well coated.
4. Spread out apples and pour caramel sauce over the top.
5. In a mixing bowl combine brown sugar, flour, oatmeal, and walnuts; stir to mix
6. Using a fork mix in oil to form coarse crumbs.
7. Spread topping evenly over apples.
8. Cover Dutch oven and bake using 10-12 briquettes bottom and 16-18 briquettes top for 60 minutes.

Serves: 16

# Brian's Cheese Cake

By: Brian Marchetti

## Ingredients

1 pre-made graham cracker crust  
1 tablespoon sugar  
18-ounce package cream cheese  
2 tablespoons flour  
1/2 cup milk  
1/8 teaspoon salt  
2 beaten egg yolks  
1/3 cup sugar  
1/2 teaspoon vanilla extract  
2 stiff-beaten egg whites

## Preparation

Sift flour, salt and 1/3 cup sugar; cut cheese into sifted dry ingredients. Add milk, egg yolks, and vanilla; mix well. Fold into egg whites; pour mixture into crumb-lined pan. Bake in slow Dutch oven (325) for 45 minutes or until set. Cool before removing from pan.

Note: for best result use a clean hard anodized aluminum Dutch oven. This will eliminate any oil contamination from a properly seasoned cast iron Dutch oven.

# Chewy Oatmeal Cookies

By:

## Ingredients

3/4 Cup Flour  
1 3/4 cup Oats  
1/2 tsp Baking Soda  
1/2 Cup Oil  
1/2 tsp Salt  
1/4 Cup Water  
1 Cup Brown Sugar  
1 tsp Vanilla

\*optional additions: chips, raisins, M&M s

## Cooking Instructions

1. Mix flour, salt, brown sugar, baking soda and oats.
2. Stir in oil, water and vanilla
3. Drop by teaspoonfuls on greased cookie sheet (they will spread)
4. Let stand for 1 minute after baking, and then cool on a rack.

# Chicken Pot Pie

By: Dominic Fischer

## Filling:

3 to 3-1/2 lbs Chicken  
1 bunch 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 & cubed  
4 stalks celery, thinly sliced  
1/4 tsp pepper

## Dough:

2 cup sifted flour  
2 eggs  
1/2 tsp salt  
4-6 tbs water

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 bowl, garnish with chopped parsley and the wedges of hard cooked eggs.

# CAMPING RECIPES

## RUSSIAN CHERRY DELIGHT

1 15 OZ CAN CRUSHED PINEAPPLE  
1 21 OZ CAN CHERRY PIE FILLING  
1 21 OZ CAN STRAWBERRY PIE FILLING  
2 21 OZ CANS APPLE PIE FILLING  
1 8 OZ BAG CHOPPED PECANS  
1 18 OZ BOX YELLOW (BUTTER RECIPE)  
CAKE MIX (DUNCAN HINES)  
1 TO 2 STICKS BUTTER  
1 CUP SMALL MARSHMALLOWS  
1 2.37 OZ JAR CINNAMON

PREHEAT A LIGHTLY GREASED 12 INCH DUTCH OVEN TO 350 DEGREES.

POUR IN DRAINED CRUSHED PINEAPPLE, SPREAD EVENLY, AND COVER LIGHTLY WITH CINNAMON. FOLLOW THE SAME PROCEDURE WITH THE CHERRY PIE, STRAWBERRY PIE, AND APPLE PIE FILLINGS, EXCEPT APPLY A HEAVY COAT OF CINNAMON ON THE APPLE PIE FILLING.

POUR IN **DRY** CAKE MIX AND SPREAD EVENLY. SPRINKLE PECAN PIECES EVENLY OVER THE DRY CAKE MIX.

CUT BUTTER STICK INTO THIS SQUARES AND APPLY OVER ENTIRE TOP; SPRINKLE BABY MARSHMALLOWS OVER TOP.

BAKE ONE HOUR AT 350 DEGREES, WITH NINE CHARCOAL BRIQUETTES UNDER THE OVEN AND 15 ON THE LID. CHECK AFTER 20 MINUTES ; IF NECESSARY, ADJUST THE NUMBER OF BRIQUETTES.

SERVE WARM OR COLD, **WITH ICE CREAM OR WHIPPED TOPPING.**

**SERVES 10 TO 12.**

## CHERRY PINEAPPLE SURPRISE

1 20 OZ CAN CRUSHED PINEAPPLE (NOT DRAINED).  
1 21 OZ CHERRY PIE FILLING  
1 BOX (18.25 OZ) YELLOW CAKE MIX  
1 BAG (7 OZ) SHREDDED COCONUT  
1 CUP CHOPPED NUTS (MACADAMIA, PECAN OR WALNUTS)  
1 CUP BUTTER, MELTED.

LAYER INGREDIENTS IN A LIGHTLY GREASED 12 INCH DUTCH OVEN, IN THE ORDER LISTED. DRIZZLE MELTED BUTTER OVER THE TOP EVENLY. BAKE AT 325° "F" FOR 70 MINUTES. COOL, CUT AND SERVE **WITH ICE CREAM OR WHIPPED TOPPING.**

**SERVES 10 TO 12.**

# Devil's Tooth Cheesecake

By: Dave Mason

## Ingredients

### Crust:

½ cube melted butter  
1 package chocolate cookie wafers (Nabisco) crushed.

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

### Filling:

2 packages 8-oz cream cheese  
1 cup sugar  
1 16-oz tub ricotta  
6 eggs  
½ cup sour cream  
1.5 tsp almond flavoring  
1.5 tsp vanilla  
12 oz Nestles chocolate chips  
¼ cup butter  
½ cup whipping cream.

## Cooking Instructions

Mix first five ingredients (cream cheese, sugar, ricotta, eggs, and 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 Oven.

The mixture is very dense and takes about 1.25 hours to bake, so be patient. It is done when the top cracks and is firm.

# Donuts

By: Mark Simmons

## Ingredients:

### **At home, combine in a zipper-lock bag:**

1 cup Biscuit Mix (see below)  
2 tablespoon honey,  
1 teaspoon cinnamon

### **Pack separately:**

1 cup vegetable shortening

### **On trail, add to Biscuit Mix:**

1/3 cup water or more as needed

## Instructions:

Stir well and knead dough until smooth. Pat into a 1/2-inch-thick slab four inches deep. Cut doughnuts 1/2 inch wide. Fry in hot fat, removing when golden brown. If the fat is too cool, the doughnuts will be greasy; if it is too hot, the doughnuts will burn. When the dough hits the grease, sinks to the bottom, and then bounces back to the surface- bubbling all the while-you'll get crispy, tender doughnuts.

# Biscuit mix

By: Mark Simmons

## Ingredients:

### **At home, combine in a zipper-lock bag:**

1 Cup unbleached flour  
2 Teaspoons Baking powder  
2 Tablespoons Oil  
1 Cup Whole wheat flour  
½ Teaspoon Salt  
1/3 cup Powdered milk

# Dutch Oven Peach Cobbler

By: Jim Byrd

## Ingredients:

1 Box of White or Yellow Cake Mix  
1lb. 15 oz. can of sliced peaches in lite syrup. (2-15 oz cans will do)  
1 bottle of cooking oil (I prefer Carapelli's Extra Virgin Olive Oil and Kingsford Charcoal)

## Instructions:

Into a lightly oiled foil pan put the 1 lb. 15 oz. or 2 - 15 oz. cans of sliced peaches in lite syrup. Pour 1 box of cake mix (a store brand works) over the peaches. Move the pan around to level the cake mix. Sprinkle cinnamon on top if you like. Place on the trivet in the pre-heated Dutch Oven. In a Volcano or Lift-n-Grill bake with 21 briquettes. After 20 minutes of cooking add 4 oz. of water, pouring it over the cobbler. Move 15 to the top and leave 5 on the bottom. Check after 10 minutes with a skewer or fork to see if it's done. **Note!** You can make this in your home oven, but you'll have to mix your peaches and cake mix together and bake in a preheated 350 degree oven for about 30 to 40 minutes.

# Dutch Oven Sweet Chili

By: Kevin Simmons

## Ingredients:

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

## Equipment:

Dutch oven (12" deep)  
Charcoal briquettes  
Sharp knife for dicing mincing cutting  
Cutting board  
Can opener  
Teaspoon  
Tablespoon  
Large spoon for stirring

## Instructions:

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

Serves 10-12

# Easy "Peachy" Cake

By: Kevin Simmons

## Ingredients:

1 yellow cake mix  
1/3 cup oil (safflower or canola)  
3 eggs  
1 (30 oz.) can sliced peaches  
Butter or cooking spray (to grease oven)  
Whipped cream (*optional*)

## Equipment:

12" Dutch oven  
Charcoal briquettes  
Mixing bowl  
Whisk for mixing  
Rubber spatula  
Can opener  
Measuring cup – liquid

## Directions:

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

Serve topped with whipped cream

Serves: 8-10

# French Style Roast Beef

By: Chris Turek

3 lbs Rump roast  
6 Whole cloves  
1 Bay leaf  
4 cups water  
2 med. Onions, quartered  
2 med. Stalks celery cut into 1" pieces  
1 tsp. Salt  
5 Peppercorns  
1 large 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 into the Dutch oven, add water. Heat to boiling, reduce heat and simmer covered for 2-1/2 hrs. 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

# GEEZER CORNBREAD

Made By: Bryan Nieman

## **Ingredients:**

3 cups yellow cornmeal  
1 cup flour  
2 tbs sugar  
4 tsp baking powder  
2 tsp baking soda  
2 tsp salt  
2 cups Monterey jack, shredded  
1/2 jar jalapenos, finely chopped  
4 eggs, beaten  
3 cups buttermilk  
6 tbs margarine, melted

## **Instructions:**

In a large pot, combine dry ingredients and mix well. Add cheese and jalapenos. Toss well. Add buttermilk and melted margarine. Add eggs and mix well to make batter. Pour into well greased Dutch oven and bake at 400 for 25-30 minutes.

# Hawaiian Pie

By: Eric Cruanes

## Ingredients

1 stick margarine, softened  
1 cup raisins  
1 cup sliced almonds  
1 cup sugar  
1 tsp vanilla  
2 eggs  
1 tsp white vinegar  
1 cup coconut  
1 cup crushed pineapple, liquid squeezed out  
1 banana, mashed  
1 unbaked pie shell

## Preparation

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 degree Dutch oven. Bake for 30 minutes. Let stand in oven about 5 minutes after removing coals.

# Honey Sweetened Cornbread

By: Bryan Nieman

Prep Time: 10 minutes

Bake Time: About 20 minutes

Makes: 8 Servings

## **Ingredients:**

1 cup whole or 2% milk

2 large eggs

1/3 cup honey

4 tablespoon (1/2 stick) butter or margarine, melted

1 cup all-purpose flour

3/4 cup yellow cornmeal

1 teaspoon baking powder

3/4 teaspoon salt

Butter and honey (optional)

## **Instructions:**

1. Preheat Dutch oven to 425 degrees. Oil an 8-inch square pan.
2. In a medium bowl, whisk milk, eggs, honey, and butter until blended. Stir in flour, cornmeal, baking powder, and salt until thoroughly blended.
3. Pour into prepared pan and bake in center of oven for 20 minutes or until top is puffed and golden.
4. Cut into squares and serve hot with butter and honey, if desired.

# Hornets Nest Cake

## “Nick Cake”

By: Nick Haber

### Ingredients:

1 package 3.4 oz vanilla instant pudding  
2 Cup whole milk  
1 yellow cake mix  
1 11oz. pkg. butterscotch chips  
1Cup chopped pecans

### How to Prepare:

Blend pudding mix and milk in a large bowl. Fold in the cake mix stir until smooth. Pour the batter into oven and smooth the top with a spatula.

Scatter the butterscotch chips on top of batter, and then sprinkle the pecans on top of chips. Bake at 350 degrees for 35-40 minutes or until cake springs back when lightly pressed. 6 to 9 coals on bottom, 12 to 16 on top.

## JIM'S EASY LASAGNA

The following recipes below were developed to be baked in a round Giant Casserole Foil Pan 9-1/2 by 2-3/4 inches deep. This size fits inside a 12 inch Dutch Oven.

1/2 lb. Uncooked lasagna noodles. (9) Noodles (**DON'T PRE-COOK THE NOODLES!!!**)  
1 Quart of sauce (28 oz. Jar and add 4 oz. of water)  
1 lb. Mozzarella (shredded)  
1 lb. Ricotta (16 oz.) if you can find it! 15 oz. will do.  
1 lb. Ground Chuck, browned if you want meat, you can also use Turkey Sausage (after you remove the casing). You can leave out the meat and use Chopped Spinach.  
Italian Seasoning  
Garlic Powder  
Onion Powder  
Parmesan & Romano Cheese  
Cooking oil  
1 – 10oz. box of thawed and drained chopped Spinach

### **Always oil the pan first!!**

Put in a layer of sauce with **1 tsp.** Of Italian Seasoning, 1 tbs. Garlic Power, 1tbs. Onion Power, 1 tbs. Parmesan & Romano Cheese. Next add 3 of the noodles, break them to fit the pan. Add 1/3 of the browned Ground Chuck or Turkey if using meat. If using Spinach (mix the chopped Spinach) with the ricotta and spread 1/3 of the mixture with a spoon. Next sprinkle about 1/3 of the mozzarella. Repeat for two more layers.

All the noodles will be under the sauce and top with a small sprinkling of mozzarella. Place your foil pan on a trivet (cake rack) in the pre-heated Dutch Oven and cook for about an hour then test the noodles with a skewer or fork to make sure they are done. If you can feel the noodles, it's not done yet. If cooking in a Volcano or Lift-n-Grill you'll need 21 briquettes and open the air damper 50 %. This will give you 500 degrees of cooking temperature. If cooking on the ground or charcoal table you'll need 22-24 briquettes for Top Heat and 14 briquettes for Bottom Heat. This will give you 475 – 500 degrees to cook with. If you cook in a home oven, cover with foil, shiny side down. It will take 2 hours at 375, about 1-3/4 hours at 400.

**Enjoy!**

### **Dutch Oven Peach Cobbler**

1 Box of White or Yellow Cake Mix  
1 lb. 15 oz. can of sliced peaches in lite syrup. (2-15 oz cans will do)  
1 bottle of cooking oil—(I prefer Carapelli's Extra Virgin Olive Oil and Kingsford Charcoal)  
Into a lightly oiled foil pan put the 1 lb. 15 oz. or 2- 15 oz. cans of sliced peaches in lite syrup. Pour 1 box of cake mix (a store brand works) over the peaches. Move the pan around to level the cake mix. Sprinkle cinnamon on top if you like. Place on the trivet in the pre-heated Dutch Oven. In a Volcano or Lift-n-Grill bake with 21 briquettes. After 20 minutes of cooking add 4 oz. of water, pouring it over the cobbler. Move 15 to the top and leave 5 on the bottom. Check after 10 minutes with a skewer or fork to see if it's done. **Note!** You can make this in your home oven, but you'll have to mix your peaches and cake mix together and bake in a preheated 350 degree oven for about 30 to 40 minutes.

**Have fun and enjoy! Jim "DOC" Byrd** (a.k.a. Dutch Oven Cook)

# John's Cheese Cake

By: John Legoz-Sinclair

## Ingredients

1 Package of Graham crackers  
1 Stick melted butter  
Cake  
2 Eggs  
½ Cup sugar  
2 Tsp vanilla  
1 ½ Cup sour cream  
1 lb Soft cream cheese  
2 Tablespoons melted butter

## Preparation Instructions

Start 20 charcoal briquettes in Volcano.

Crush up crackers and pour in melted butter (as much as needed). Line pan with crumbs.

Put eggs, sugar, vanilla, and sour cream into a bowl.

Blend for 15 seconds with electric mixer, or mix until smooth.

Add cream cheese as you are mixing. Add melted butter.

Pour mixture into prepared cake pan and bake at about 325 F for about 35 minutes or until the top of the cake cracks.

Let sit it for a few minutes. Serve warm then or next morning cold with coffee.

# Kick The Can Ice Cream

By:

## Ingredients

1 Cup Cream

1 Cup Milk

1/2 Cup Sugar

3/4 tsp Vanilla

(also 3/4 cup salt, not mixed in with above ingredients and Ice)

\*optional flavorings: chocolate syrup, fruit, etc...

## Instructions

Mix all ingredients in a clean 1 lb. coffee can. Secure lid. Place inside a 3 lb. coffee can and pack crushed ice around the sides. Pour  $\frac{3}{4}$  cup salt or  $\frac{1}{2}$  cup rock salt over the ice and secure the lid. Roll or kick the can around for 10-20 minutes. Open up and check. If not frozen enough, place in freezer until it reaches the consistency of soft ice cream.

# JIM'S EASY LASAGNA

By: Jim Byrd

## Ingredients:

The following recipes below were developed to be baked in a round Giant Casserole Foil Pan 9- 1/2 by 2-3/4 inches deep. This size fits inside a 12 inch Dutch oven.

½ lb. Uncooked lasagna noodles. (9) Noodles (DON'T PRE-COOK THE NOODLES!!!)

1 Quart of sauce (28 oz. Jar and add 4 oz. of water)

1 lb. Mozzarella (shredded)

1lb. Ricotta (16 oz.) if you can find it! 15 oz. will do.

1 lb. Ground Chuck, browned if you want meat, you can also use Turkey Sausage (after you remove the casing). You can leave out the meat and use Chopped Spinach.

Italian Seasoning

Garlic Powder

Onion Powder

Parmesan & Romano Cheese

Cooking oil

1 - 100z. Box of thawed and drained chopped Spinach

## Instructions:

Always oil the pan first!!

Put in a layer of sauce with 1 tsp. Of Italian Seasoning, 1 tbs. Garlic Power, 1 tbs. Onion Power, 1 tbs. Parmesan & Romano Cheese. Next add 3 of the noodles, break them to fit the pan. Add 1/3 of the browned Ground Chuck or Turkey if using meat. If using Spinach (mix the chopped Spinach) with the ricotta and spread 1/3 of the mixture with a spoon. Next sprinkle about 1/3 of the mozzarella. Repeat for two more layers.

All the noodles will be under the sauce and top with a small sprinkling of mozzarella. Place your foil pan on a trivet (cake rack) in the pre-heated Dutch oven and cook for about an hour then test the noodles with a skewer or fork to make sure they are done. If you can feel the noodles, it's not done yet. If cooking in a Volcano or Lift-n-Grill you'll need 21 briquettes and open the air damper 50 %. This will give you 500 degrees of cooking temperature. If cooking on the ground or charcoal table you'll need 22-24 briquettes for Top Heat and 14 briquettes for Bottom Heat. This will give you 475 - 500 degrees to cook with. If you cook in a home oven, cover with foil, shiny side down. It will take 2 hours at 375, about 1-3/4 hours at 400. Enjoy!

# Monkey Bread

By: Zach Shapiro

## Ingredients

5 cans of refrigerated biscuits  
1 cup Brown sugar  
1 cup sugar  
5 Tbsp Cinnamon  
5 oz Butter

## Cooking Instructions

Cut biscuits into pieces (about fourths). Mix sugars and cinnamon in a large plastic bag. Drop pieces biscuits into bag, shake and coat well with sugar. Drop all pieces into the bottom of well oiled Dutch oven and add butter evenly over the top of the biscuits. Bake for 20 minutes. Turn over and dump out while still hot. Pull apart and serve.

Preparation time: 10 – 15 minutes

Cook time: 20 minutes

# Peach Glazed Pork Roast

By: Zach Shapiro

## Ingredients

2-3 lb Pork loin roast  
2 Tsp. Volcano seasoning  
1 Tsp Thyme  
1 Tsp Sage  
1 Cup Peach jam  
2 Tsp. Worchester Sauce  
1 Tsp. ginger  
4-6 Red new potatoes quartered  
1 Onion, peeled and sliced

## Cooking Instructions

Blend volcano seasoning, thyme and sage together and rub on all sides of pork roast. Brown roast on all sides in a small amount of oil in the bottom of a Dutch oven, or on the barbecue grill on your volcano.

After browning, place roast on trivet in the in the bottom of a Dutch oven. Surround on sides with quartered potatoes, carrots and onion. Cook for 1 hour 15 minutes. Combine jam, Worchester sauce and ginger. Remove roast from over with fork. Coat with mixture and place back in oven. Cook another 15-20 minutes with lid just slightly cracked open.

14-16 briquettes on your volcano, open draft to brown, 50% draft to finish. 18 -22 briquettes if you are going to start your meat on the barbecue grill.

# Peachy Desert

By:

## Ingredients

6 peach halves (canned)  
10 Vanilla Wafers  
Whipped Cream

## Instructions

1. Drain Liquid off peaches
2. Place wafers in a paper bag and crush
3. Pour wafer crumbs into a bowl, and then roll peach halves in the crumbs.
4. Place halves on dessert dishes and squirt whipped cream on each.

# Pineapple Upside Down Cake

By: Joe Legoz

## Ingredients

1/4 cup butter  
1/2 cup brown sugar  
1 can sliced pineapple  
1 box yellow cake mix  
1 egg

## Cooking Directions

Place butter and brown sugar in oven and stir until well mixed. Place the pineapple in the butter and sugar mix. In a separate bowl, mix the cake mix as directed on the box and the 1 egg. Pour this batter over the pineapple in the oven, then place lid on the oven and bake for 30-40 minutes. Test cake doneness with straw. When cake is done, remove lid, and let the oven cool for 10 minutes. Using a large cutting board or a piece of corrugated cardboard covered in wax paper, hold the board on top of the oven and invert the oven quickly. This will allow the cake to fall on the board and the pineapple will be on top.

Serves 5 to 8

# Pineapple Upside Down Cake

By: Kevin Simmons

## Ingredients:

### *Topping*

4 Tbsp. Butter or margarine  
1 cup Brown sugar  
8 Pineapple rings  
8 Maraschino cherries

### *Cake Batter*

1 Yellow cake mix  
1 cup Pineapple juice  
1/3 cup Water  
3 Eggs  
1/3 cup Oil (safflower or canola)

## Equipment:

12" Dutch oven charcoal  
Tablespoon  
Teaspoon  
Can opener  
Measuring cup, dry  
Measuring cup, wet  
Whisk or fork for mixing  
Rubber spatula  
Large spoon  
Parchment paper  
Lid stand for oven  
Insulated gloves

## Instructions:

*This is an easy dessert to make. The trick is turning it out of the Dutch oven.*

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

*Prepare Cake Batter*

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

*Bake*

7. Put lid on Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 45 minutes or until top of cake springs back when touched.
8. Let the cake cool for 10 minutes or so in the oven with the lid cracked. Next run a rubber spatula around the inside edge of the oven to loosen the cake. To turn the cake out, first lay a piece of parchment paper across the top of the oven so it lays flat and replace the lid so that it holds the paper in place. Make sure you have an available lid stand resting on your table for the next step. Using gloved hands place one hand on the lid and the other hand under the oven and carefully lift and flip the oven over so the cake falls onto the lid. Rest the oven upside down on the lid stand and tap the bottom and sides of the oven lightly with your hand to make sure the cake didn't stick. Then lift the oven off the lid. The cake will be resting on the parchment lined lid and can be cooled this way or slid off the lid using the parchment paper. Allow cake to cool slightly before service.

Serves: 8-10

# Pizza Hot Dish

By: Nick Tucciarone

2 pkg Crescent rolls

8oz 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 pkg of crescent rolls. Spread pizza sauce on dough. Add browned beef, the cheeses and use second pkg of rolls to form a top cmst. Bake 30 min. at 350.

# Potato Chips

By Kevin Simmons

## Ingredients:

Large potatoes with tight skins  
Oil (safflower or. olive)  
Salt  
Water

## Equipment:

Sharp knife for slicing  
Cutting board  
Long-handled fork or tongs  
Dutch oven  
Propane stove  
Paper towels  
Baking soda (1 box)

## Instructions:

### 1. Heat oil.

- a. Pour ½" oil into Dutch oven. Begin heating over high heat.
- b. Oil is hot when a few drops of cold water dropped into oil sputters and sizzles.

## Caution

You must carefully monitor the Dutch oven to avoid overheating the oil, which could result in fire. If oil begins to smoke, reduce heat immediately.

Baking soda can be used to smother an oil fire.

### 2. Prepare potatoes while oil is heating

- a. Remove eyes and any bad spots from potatoes. Do not peel.
- b. Slice potatoes into 1/16" thin slices (no thicker than 1/8").

### 3. Fry potatoes.

- a. Carefully place potato slices into hot oil. Do not overlap.
- b. When partially cooked, turn potatoes over.
- c. Potatoes are done when they are semi-transparent and begin to turn golden brown.
- d. When potatoes are done, remove from oil using fork or tongs. Drain them on paper towels to absorb excess oil.
- e. Salt chips as desired.

# Quick Pan Flat Bread

By: Mark Simmons

## **Ingredients:**

*At home*, combine, mix well, and place in a plastic bag:

1/4 cup whole wheat flour

1/2 teaspoon brown sugar

1/4 teaspoon baking powder

1/16 teaspoon salt

1/2 teaspoon olive oil

1 tablespoon finely chopped nuts

## **Instructions:**

This recipe is designed for the minimal backcountry kitchen-all you need is a pan (or pot) and a lid. The dough is the consistency of bread dough and bakes into a flatbread that tastes like whole wheat Syrian bread, or pita bread, but without the pocket. This flatbread should be eaten promptly, when it is still warm and the aroma of fresh bread lingers; it is especially good with chowder.

*On trail*, add: 1 1/2 tablespoons water Stir until all liquid is absorbed, then knead the bag briefly by squeezing it in one hand, then the other, about 20 times. Let dough rest 3 minutes, then squeeze dough into a disk about 1/8 inch thick and 4 1/2 inches in diameter. The dough will be slightly thicker than a tortilla. Pan bake by placing in a lightly greased, covered pan over moderate heat. (You can also use a pot, though it will be harder to turn the flatbread.) *Note:* Be careful that the flatbread does not burn. When one side is browned, flip it over and brown the other side. The bread will need about 2 to 2 1/2 minutes per side, but the exact time depends on your stove.

*Servings:* Makes one serving.

*Nutritional information:* 179 calories, 11 grams fat, 25 grams carbohydrate, and 2 grams protein.

## **DESERT**

Impossible Pecan Pie 1 1/2 cups chopped pecans  
3/4 cup packed brown sugar  
3/4 cup milk  
3/4 cup light or dark corn syrup  
1/2 cup Bisquick baking mix  
1/4 cup margarine or butter, softened  
4 eggs  
1 1/2 teaspoon vanilla

Grease pie plate. Sprinkle pecans in plate. Beat remaining ingredients until smooth. Pour into pie plate. Put into dutch oven and bake until knife, when inserted into center, comes out clean. Approximately 50-60 minutes.

Pineapple Upside Down Cake 1 can pineapple (6 oz)  
1/2 cup pecans  
1/2 cup brown sugar  
1 square margarine  
2 yellow cake mixes, or 3 golden pound cake mixes

Mix cake mixes according to directions.

Line the dutch oven with aluminum foil, place oven onto the heat, level it and melt the margarine in the oven. When melted, add the brown sugar, then the pineapple slices, then the pecans. This will be the glaze.

Pour cake on top of glaze. This dessert doesn't require much heat on the bottom, just enough to brown the glaze - about 8 briquettes should be plenty. Bake for approximately 25 minutes. Check it every 15 minutes and when golden brown, test it to see if it is done. If it is, take off the heat and lift the cake out of the oven by the aluminum foil. Put a pan or board on it and then turn it over quickly so that the glaze is on top. Remove the foil.

WHEN BAKING IN A DUTCH OVEN WITH A CAKE PAN OR PIE PAN, PUT 1 INCH DIAMETER FOIL BALLS IN THE BOTTOM OF THE OVEN TO LIFT THE PAN OFF THE BOTTOM TO KEEP THE FOOD FROM BURNING AND DISTRIBUTE THE HEAT MORE EVENLY.

## **Main meal**

Tasty Beef Roast 1 3 lb to 5 lb beef roast  
1 can cream of mushroom soup  
1 package dry onion soup mix

Brown roast. Pour 1/2 can mushroom soup around meat. Pour onion soup mix over meat, then the remaining mushroom soup over all. Let bake to desired doneness. Approximately 30 to 45 minutes to pound.

## Peach Glazed Pork Roast

serves 6-8

2-3 lb pork loin roast	2 tsp. Worcestershire sauce
2 tsp. Volcano seasoning	$\frac{3}{4}$ tsp. ginger
1 tsp. Thyme	4-6 red new potatoes, quartered
1 tsp. Sage	1 onion, sliced
$\frac{1}{2}$ cup peach jam	3 carrots, peeled and sliced

Blend volcano seasoning, thyme, and sage together and rub on all sides of roast. Brown roast on all sides in small amount of oil in the bottom of a Dutch oven or on the barbecue grill on your volcano.

After browning, place roast on trivet in the bottom of a Dutch oven. Surround on sides with quartered potatoes, carrots and onion. Cook for 1 hour 15 minutes. Combine jam, Worcestershire sauce and ginger. Remove roast from oven with fork. Coat with mixture and place back in oven. Cook another 15-20 minutes with lid just slightly cracked open.

14-16 briquettes on your volcano, open draft to brown, 50% draft to finish. 18-22 briquettes if you are going to start your meat on the barbecue grill.

## **Sean Cake**

(For the chocolate lovers)

Ingredients: (For one dish)

(2) 21oz. Cans of Blueberry Pie Filling

(1) box of chocolate cake mix (powder)

(1) bag of semi-sweet or extra sweet chocolate chips

(1) Giant Casserole Foil Pan 9-1/2 by 2-3/4 inches deep. This size fits inside a 12" Dutch Oven

Cool Whip

Instructions: First open both cans of pie filling, then smoothly create a thin layer of blueberries on the bottom of the pan. Next sparingly layer about 25 to 50% of the cake mix on the blueberries (Spread evenly. Open the bag of chocolate chips and sprinkle them onto the cake mix. Next empty contents of first can onto the cake and spread evenly. Then use about 50% of the cake mix on this layer. Next add the chocolate chips. For the last layer use all the contents of the second can and spread on top of the last layer, then empty the chocolate cake powder on top of the blueberries and spread out evenly. Finally sprinkle more chocolate chips on top.

Place 21 briquettes in the Volcano or Lift-n-Grill and open the air shutter fully. (If not using a Volcano or Lift-n-Grill, check the charcoal chart). Place the foil pan into the Dutch Oven on a trivet. Let it cook for 20 minutes or until spots of light colored cake mix turns dark brown. Then sprinkle 5 oz. of water over the light cake mix to make it a darker color. Let it cook for 30 to 40 minutes. Use a skewer to see if its done. If no wet cake mix comes out on the skewer, your cake is done. If it's not done, let it cook for another 15 minutes and check again. When it's done let it cool for about 10 minutes. For extra taste serve with a scoop of cool whip.

**Enjoy!**

# Shepherds Pie

By: Dave Moskel

## Ingredients

1 lb Hamburger (or ground Turkey)  
1 small onion  
1 jar brown gravy  
1 Medium package Monterey jack cheese  
1 Tbs Cinnamon  
½ Tsp Parsley  
½ Tsp Thyme  
¼ Tsp Rosemary  
Mashed Potatoes flakes (enough for 4 servings)  
1 16oz can corn or peas  
2 quart or larger deep dish baking tin

## Cooking Instructions

Sauté onions. Brown Hamburg, add spices and continue to cook for a few minutes. Drain fat. Spoon Hamburg into baking dish, then layer corn, gravy\* (3/4 of the jar), spread mashed potatoes over the top. Place 4-5 strips of cheese on top of this. Cover and bake at 350 for 30 minutes or until bubbly.

\*You can use all the gravy if desired.

# Stuffed Peppers

By: Kevin Simmons

## Ingredients:

Biscuit mix (Bisquick)  
2 Potatoes  
4 Bell peppers (red or green), whole  
1 1/2 lb. Hamburger  
3-4 large Onions (Bermuda)  
Baby carrots  
Oil (safflower or olive)  
Salt  
Water

*This recipe is easily altered by adding other ingredients such as canned corn, tomato paste, and various herbs and spices. Don't be afraid to experiment.*

## Equipment:

Sharp knife for slicing, chopping  
Cutting board  
Spoon (teaspoon or tablespoon for cleaning peppers)  
Spoon (large, for stirring)  
Dutch oven pot with lid for cooking potatoes  
Propane stoves (2)  
Aluminum foil

## Instructions:

1. Prepare biscuit mix.
  - a. Follow package directions. This can be done using the pot for cooking rice.
  - b. When desired consistency is achieved, remove mix from pot and place on aluminum foil. Leave it in a large lump and cover with more foil for protection.

*As an alternative, you can use frozen biscuit mix (available in tubes).*

2. Prepare potatoes.
  - a. Wash potatoes and remove any eyes or bad spots. Do not peel.
  - b. Dice potatoes into small chunks. (Large chunks will not cook quickly or mix well with other ingredients.)
  - c. Cook potatoes in salted water. When soft, remove from heat. Drain excess water and let potatoes sit in pot until ready to use.

3. Pre-cook hamburger.
  - a. Use Dutch oven on propane stove.
  - b. Drain off and discard excess grease.
  - c. Cooked hamburger can be stored on inverted lid of Dutch oven.
  
4. Prepare onions, carrots, and peppers.
  - a. Peel and coarsely chop a large quantity of onion. You will need enough to cover the bottom of the Dutch oven at least  $\frac{1}{2}$ " thick and some to flavor the hamburger.
  - b. Slice off tops of peppers about  $\frac{1}{2}$ " from top (making a "lid" for the upright pepper). You may leave stems intact.
  - c. Use spoon to remove seeds from pepper. Discard seeds.
  - d. Slice baby carrots in half lengthwise.
  
5. Combine ingredients.
  - a. Mix rice, hamburger, onion, and salt to taste.
  - b. Place mixture inside peppers, overfilling slightly. Place tops on peppers.
  
6. Shape biscuits.
  - a. Roll biscuit dough into a log about 1" thick.
  - b. Cut log into pieces about 1" long.
  
7. Prepare Dutch oven.
  - a. Generously oil bottom and sides of Dutch oven to prevent sticking
  - b. Cover bottom of Dutch oven with  $\frac{1}{2}$ " of chopped onion. This will add some flavor and provide some insulation for the peppers to prevent burning the bottoms before the top cooks.
  - c. Place stuffed peppers on the bed of onions.
  - d. Place sliced carrots on the onions between and around the peppers.
  - e. Add about 1 teaspoon of water to the inside of each pepper. This will promote cooking. Don't add water to the Dutch oven, or the biscuits will be soggy.
  - f. Place biscuits around peppers, interspersed among carrots.
  - g. Cook for about  $\frac{1}{2}$  hour over moderately high heat. Since rice and meat are already cooked, this is mainly to cook the vegetables and biscuits and allow flavors to blend.

# Stuffed Pork Loin Dinner

By: Terry Chase & Ron DePietro

## **Ingredients:**

1 4 LB Pork Loin (Bone Out)  
1 Box Jiffy Corn Muffin  
1 LB Sweet Italian Sausage  
2 Granny Smith Apples - Diced  
1 Medium Onion-Fine Diced  
Salt & Pepper to Taste  
1 LB Thick Sliced Bacon (Slab Preferred)  
7 LBS Sweet Potatoes  
1 Onion  
1 TBLS Nutmeg  
2 TSP Cinnamon  
2 1/2 LBS Fresh Cut Green Beans  
3 Lemons  
5 Plum Tomatoes  
3 Yellow Tomatoes  
1/2 LB Mushrooms (Shits - Preferred)  
2 Red Onions  
1 Cup Olive Oil  
Herbs (Parsley, Rosemary, Thyme)

## **Stuffing:**

Bake the corn muffin mix in a loaf pan, in a Dutch oven, per the instructions on the package.

Sauté together the apples and (1) diced onion until the onions are almost clear.

Cook the sausage and chop.

Add sausage to apples/onions, salt & pepper to taste, and allow to cool.

Crumble corn bread and mix with sausage and onion/apple mixture.

## **Stuffing the Loin and cooking instructions:**

Roll/tilt the knife towards both ends to make a pouch in the loin (knife needs to be very sharp).

Stuff the loin making sure that the stuffing is pushed back into the ends of the pouch to start. Use caution not to overstuff the loin.

Preheat Dutch oven to approximately 350 degrees.

Brown all sides of the loin in a skillet, ensure that the outside of the loin is properly seasoned.

Put loin into Dutch oven and cook for approximately 1 hour & 45 minutes or until stuffing is 150 to 160 degrees.

### **Lemon Beans:**

Steam Beans until tender and then add juice of two lemons.

### **Sweet Potato Bacon Hash:**

Peel and dice the sweet potatoes

Dice one onion and bacon.

Cook the bacon and onion in a Dutch oven until onions are brown and bacon is almost crispy.

Add the sweet potatoes. Let cook for a couple of minutes and add nutmeg and cinnamon.

Cook at approximately 275 to 300 degrees until the potatoes are tender.

### **Relish:**

Chop mushrooms and put into an aluminum foil pouch with olive oil and a little water. Place in Dutch oven with pork loin and cook for approximately 15 minutes (until soft). Remove from Dutch oven and allow to cool (put in cooler).

Dice tomatoes and red onions.

Add mushrooms to tomatoes and onions and herbs. Add olive oil and lemon juice. Serve chilled.

# Sweet & Sour Chicken

By: Dave Moskel

## Ingredients

2 bottles Wish-Bone Russian dressing  
2 jars apricot preserves  
1 pkg. Lipton onion soup mix: ,  
18 pieces chicken (thighs or legs)

## Cooking Instructions

In a saucepan, put the salad dressing, preserves, and soup mix. Stir together; cook over low heat until the preserves are melted. Wash chicken and put in a deep dish. Cover chicken with sauce. Bake at 350 for 1 hour. Great with rice pilaf as a side dish.

# The Ultimate Barbecue Sauce

Built by: Bryan Nieman

## Ingredients:

- 3 Onions
- 1 Tsp. Cayenne pepper, or to taste
- 2 Tbsp Margarine
- 1 Tsp Dry mustard
- 1 Bottle Steak sauce
- 1 Medium Can s Tomato sauce
- 4 oz. dark plum jam or to suit taste
- 6 Tbsp. Hot sauce
- 2 Cups Tomato sauce
- 1 Tbsp. Soy sauce
- 2 Tbsp. Chili sauce
- 1 Tsp. Tabasco sauce
- 1 Tsp. Salt
- ¼ Tsp. Pepper
- 1 Clove Garlic (crushed)

## Instructions:

Place margarine in Dutch oven and heat. Chop onions and peppers finely and sauté in margarine until tender. Add all other ingredients and simmer 15 minutes; add more spices to suit your taste.

12 – 14 Briquettes in your volcano stove.

## Let's Go Grillin'

# Val's Chili Con Carne

By: Val Maitz

## Ingredients

4 Pounds Ground beef  
8 Medium onions, chopped  
4 Cans tomatoes 1 lb 12 oz.  
4 Cans kidney beans (drained) reserve liquid 15 ½ oz.  
1 Can tomato sauce 15 oz.  
2 Tablespoons sugar  
3 Tablespoons chili powder.  
1 Tablespoon Plus 1 ½ teaspoons salt

## Cooking Directions

Cook and stir ground beef and onions in Dutch oven until meat is brown. Drain off fat.

Stir in tomatoes, reserve kidney bean liquid, the tomato sauce and seasonings. Heat to boiling. Reduce heat, simmer uncovered for 1 hour and 15 minutes. Stir in beans. Simmer, stirring occasionally, about 15 minutes or until desired consistency.

# Volcano Pizza

By: John Legoz-Sinclair

## Ingredients

1 Thin Crust Boboli Pizza Crust  
1 Small jar of any tomato sauce  
3 cups of shredded cheese  
Pepperoni, Sausage, Peppers, any other topping you want  
Large piece of heavy duty tin foil  
Vegetable Oil

## Preparation Instructions

Start 15 briquettes in the Volcano.

Screw in the screws around the rim of the Volcano and put the grill on. Flip a cast iron Dutch oven lid over and place on grill.

Pour a 1 to 2 inch diameter circle of Vegetable Oil on the lid and spread it around. Place the crust on the lid, then spread the tomato sauce on the crust. Sprinkle cheese on crust, and then place any other toppings you want on as well.

Any meats like sausage or hamburger have to be cooked already, they will not cook, just heat up.

Take tin foil and place over pizza, shiny side down, and secure to knobs by molding the foil.

Cook for 8-12 minutes, or until cheese is completely melted.

# Ziti Casserole

By: Nick Tucciarone

## Items

1 Dutch oven

1 Pasta pan

1 Mixing bowl

1 set of measuring spoons

1 Cutting board

1/4 teaspoon pepper

2 each 18 ounce containers of pasta sauce

## Ingredients

1 pound of Ziti

1 fifteen ounce container of ricotta cheese

4 ounces of diced mozzarella cheese

1 ounce parmesan cheese

1 egg

First, put out the two pasta pans. Fill the pans on the bottom with enough sauce so that you can't see the bottom of the pan. Place pasta over the sauce until you can't see the sauce anymore. Next, in your mixing bowl, take the ricotta cheese, the mozzarella cheese, the parmesan cheese, the egg and the pepper and mix them together to make your cheese sauce. Next you will need to layer the ziti and the tomato sauce in the pan. It should go sauce, ziti, cheese, sauce, ziti, cheese, sauce. Place the pan on the Dutch oven and bake at three hundred and fifty degrees for forty minutes until bubbly-hot. When the meal is finished, let it cool because it will be very hot.