

# Dutch Oven Recipes

## **Chicken Pot Pie**

1 lb of Chicken breast (diced into small chunks)  
2 tbsp margarine  
1 cup of diced potatoes  
1 pkg of frozen mixed vegetables (thawed)  
1 can of Cream of chicken  
4 oz can of evaporated milk  
1/2 tsp paprika  
1/8 tsp poultry seasoning (sage)

## **Crust** (kind of like a dumpling)

2 cups of Bisquick  
1 4 oz can of evaporated milk  
1/2 cup of water  
2 tbsp of margarine  
1 egg

## **1- 6 or 7 quart Dutch oven. 18 briquettes.**

Heat coals until dusty. Sauté' Chicken and diced potatoes. Prepare the crust in a mixing bowl. When chicken is no longer pink, add the vegetables, cream of chicken, evaporated milk, and spices. Cook with lid on, until it starts to bubble. Then cover chicken mixture with the crust mixture. Divide the coals so that 8 are on the bottom and 10 are on the top. Bake for 25 minutes. This is good comfort food.)

Variations....1-small can of mushrooms, 1 tsp parsley, 2 tbsp of crumpled bacon.

## **DUTCH OVEN PIZZA**

### *Ingredients:*

1 lb. ground beef  
1 lb. pork sausage  
1 large onion chopped fine  
1 green pepper chopped fine  
1 cup chopped mushrooms  
2 jars 14 oz. pizza sauce  
dash of garlic, dash of dill, dash of oregano  
8 oz. shredded mozzarella cheese  
1 1/2 cups Bisquick mix  
2 cups milk  
2 eggs  
pepperoni (about 30-40 pieces)

### *Directions:*

Brown beef & sausage in a 12 in. deep Dutch oven and drain the grease off. Mix in pizza sauce, onion, green pepper, mushrooms, and add your dashes of garlic, dill and oregano to taste to the meat.

Place cheese on top of meat mix

Mix milk, egg, and Bisquick in a separate bowl, until smooth & pour over mixture, add the pepperoni to the top of the bisquick mix. Bake for 30 minutes or until Bisquick is done, and let stand 5 minutes after it is done cooking to set up. Enjoy!  
(ring the lid with coals, use about 20 coals under in a ring as well.)

*Prep time:* 30 minutes

*Cook time:* 30 minutes

*Serves:* 6-8

## **Shepherds Pie**

Cook 1 lb. bacon cut into 1 inch slices. Drain grease. Add 1-2 lbs ground beef and cook.

While hamburger is cooking, prepare enough instant mashed potatoes (or real if you have the time/energy).

When burger is completely cooked. Add 2 cans corn (drained) and 2 cans green beans (drained).

Then add thick layer of mashed potatoes.

Cover with 10 coals on lid & lower heat on bottom so meat does not burn.

Let oven cook for 10 minutes, then top potatoes with grated cheese & cover until cheese melts!

Season to taste with salt/pepper!

## **Corn Bread Brunch!**

Use a 12" Dutch oven

1 pkg. favorite breakfast sausage  
1/2 small green pepper (optional)  
1/2 small onion (optional)  
8-12 eggs  
salt & pepper  
pancake syrup  
1 large can Marie Callendars Corn Bread Mix or 2 boxes corn bread mix  
cooking oil spray  
1 stick margarine or butter

Surround DO cavity with tin foil, being careful not to puncture or rip foil. Spray foil surface with cooking oil. Mix corn bread and spread half of mixture on bottom of DO. Brown breakfast sausage, green pepper and onion in fry pan, then drain and spread meat mixture evenly over corn bread base. Pour beaten seasoned eggs into frying pan and scramble slightly. Spread partially scrambled eggs over sausage mixture then top with remaining corn bread. Dot top of corn bread with margarine or butter and cover.

Cook at approx. 350 degrees for about 30-40 minutes, or until corn bread top is golden brown. Remove from DO and cut into desired pie slices, top with maple syrup, or country gravy and serve with fresh fruit kabobs on the side. Delicious!

## **Quick Scout Chili (Mild & Sweet)**

- 1 - lb deli roast beef or hamburger
- 4 - green onions diced
- 1 - red pepper diced
- 1 - green pepper diced
- 1 - yellow pepper diced
- 2 - tps of cumin
- 2 - tomatoes large diced
- 2 - cloves of garlic diced
- 1 - package of taco seasoning
- 1 - lime
- 1 - can sweet corn 12 oz.
- 1 - can pinto beans 12 oz.
- 1 - can black beans 12 oz.
- 1 - can small white beans 12 oz.
- 1 - can tomato soup 12 oz
- 1 - small can of green chilis

### Toppings:

- 1 - bag Frito scoops corn chips
- 1 - bag shredded cheese
- 1 - pint sour cream
- 1 - green onion diced
- 1 - bottle of Tapatio' Hot Sauce (Individually add to each bowl)

Brown, combine & cook: medium/High simmer 5-10 minutes  
roast beef 5-10 minutes or hamburger 15-20 minutes (Drain grease if  
hamburger.)  
green onions  
peppers  
garlic  
cumin

Add In: Simmer 5-10 minutes  
tomatoes  
tomato soup  
green chilis  
beans & corn (Add liquid from all cans)  
taco seasoning  
lime juice

## **Dutch Oven Peach Cobbler**

This recipe is to be used in a twelve inch Dutch oven and will serve six. If you're serving guys my size only count on four.

### Ingredients:

4-15 oz. cans of peach halves in syrup  
1-box of yellow cake mix  
1 cup of brown sugar  
1/2 teaspoon of cinnamon  
1 cup fresh raspberries or maraschino cherries (for color)  
1 stick of real butter (margarine will not work as well)  
small amount of water

### Instructions:

Make sure your Dutch oven is well oiled before you start!  
First take your peaches and raspberries and dump them in your oven (dump in syrup as well). Add the brown sugar and cinnamon, mix it well. Next take your cake mix and cut your Butter in like making a pastry. Add a little water (just enough to make it crumbly). Crumble the mix over the top of the peaches in small pellets. You are now ready to cook.

### Cooking Instructions:

Preheat 16 charcoal briquettes (before you use them make sure they are all white). Place six on the lid and ten underneath. Approximate cooking time is twenty minutes. Check every five minutes! If you see it burning or see hot spots adjust your charcoal (take away or shift places). When the top of the cobbler is golden check it with a knife by inserting it into the cobbler, if the knife comes out clean it is ready. If not continue cooking until it does.

### Serving instructions:

It is impossible to remove it from the oven in one piece so it is best to serve the cobbler straight out of the oven with a large spoon. Most important share it with your buddies and enjoy!

## Steve's Red, White, & Blue Cobbler

2 cans each - cherry & blueberry filling  
2 boxes white cake mix  
½ stick butter  
1 large zip lock bag  
1 large tub Kool whip

Combined 2 boxes of cake mix in zip lock bag or bowl  
Line the Dutch oven with aluminum foil.  
Spoon 1/3 of the cake mix on the foil.  
Spread the blueberry filling over the cake.  
Add another even layer 1/3 of cake mix.  
Spread the cherry filling on top of the second layer of the cake mix.  
Add the rest of the cake mix on top of the cherries.  
Cut " pats " of butter over cake mix

Cook at 375 degrees for 45 min. or until crust is golden brown..  
Charcoals : 9/18.....9 on bottom...18 on top, for a 12 inch Dutch oven

## **Black Forest Cake**

Ingredients / Items Needed: 12" Dutch Oven Tin Foil 1 Devils Food Cake Mix (include the eggs, oil and water required for the mix) 18.25 oz size 1 Large Can (44 oz?) or 2 small cans (21 oz) cherry pie filling 1 12 oz can black cherry soda pop To Make: Line Dutch oven with foil (for ease of cleaning). Dump the pie filling in the Dutch oven. Mix up the cake mix according to the directions on the box. Once the cake is mixed up add the black cherry soda pop and stir in. Pour the mixture over top of the cherry filling. Place 12 - 14 coals on top and 12 - 14 coals on the bottom. Bake for approximately 25 - 30 minutes. Cake is done when it springs back when lightly touched. Top with whipped cream, cool whip or vanilla ice cream. Approximately 8 - 10 servings

## **PINEAPPLE PECAN UPSIDE-DOWN CAKE**

(12-inch Dutch oven)

1/2 cube butter or margarine

1/2 to 3/4 cup brown sugar

1 20-oz. pineapple slices (9 slices) or use crushed for more consistent top (SAVE JUICE)

9 Maraschino cherry halves

1/2 cup pecan halves

1 cup chopped pecans

1 yellow cake mix

3 eggs

1/3 cup vegetable oil

1/2 to 1 cup cold water

Melt the butter in the bottom of the Dutch oven. Sprinkle brown sugar evenly over the butter. Place pineapple rings over the mixture and place a cherry half inside each pineapple ring. Place pecan halves among the pineapple rings.

Pour the pineapple juice (and cherry juice if desired) into a measuring cup and add enough water to make 1-1/4 cup. In a large bowl, combine the cake mix, oil, eggs, juice and water, and the chopped pecans. Stir for 3 minutes. Carefully spoon the mix evenly over the pineapple rings.

Bake at 350° (10-12 coals on bottom and 12-14 coals on top) for 30 to 45 minutes or until cake tests done. While still hot, turn cake out onto the lid or a board covered with tin foil.

## **Peach Crisp**

1 29oz can sliced peaches, undrained  
1 spice cake mix  
½ cup margarine or butter

1 cup flaked coconut  
1 cup chopped pecans

Pour peaches (with syrup) into foil lined Dutch oven. Top with dry cake mix. Drop dots of butter on top of cake mix.

Sprinkle coconut and nuts on top of cake. Cook at 325 degrees for 40 to 50 minutes. 6-8 coals under, 12-14 on top.

## **Breakfast Pizza**

1 can crescent rolls  
1 pound sausage cooked and drained  
3 Tablespoons red bell pepper  
3 Tablespoons yellow bell pepper  
1 cup thawed frozen hash browns  
1 green onion  
1 cup sharp cheddar cheese  
3 eggs  
3 Tablespoon milk  
½ teaspoon salt  
1 teaspoon black pepper  
3 Tablespoons Parmesan cheese

Unroll crescent rolls and line the bottom of a 13 inch Dutch oven. Sprinkle even with sausage, bell peppers, hash browns, green onion and cheddar cheese. In a medium bowl whisk together eggs, milk salt and pepper. Pour egg mixture evenly over pizza. Sprinkle with parmesan cheese.

### **Pineapple Dr. Pepper Beans**

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

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

Serves: 10-12