

*The Second Edition*

T&TTT members

# Dutch Oven Cookbook



**And other camp recipes**  
**A guide to cooking outdoors**

**Editor: Michael Burton**



Thanks to all the forum members who posted recipes in the recipe section. Hopefully we'll find a hard copy of this 2<sup>nd</sup> edition of the Dutch Oven Cookbook in every teardrop or tiny travel trailer.

If you have a recipe you'd like to share, post it in the recipe section, so we can get it in the next edition of the Dutch Oven Cookbook, and yes, pictures help!

Print this out and keep it in your teardrop or tiny travel trailer. You never know when you'll need it! Consider printing on both sides of the page to save weight, and paper!

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So until the next edition of the Dutch Oven Cookbook, have fun!

Cover photograph of 2005 Rathdrum, ID Dutch oven workshop by Michael Burton.

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# Breakfast

## Pancakes & Waffles

### **Pumpkin Waffles Recipe By Kevin A**

This recipe makes 12 waffles. - from Gourmet Magazine.

2.5 cups of flour	1/3 cup packed light brown sugar
2.25 teaspoons baking powder	1 teaspoon baking soda
1/2 teaspoon salt	2 teaspoons ground cinnamon
1 teaspoon ground ginger	1/4 teaspoon ground cloves
4 eggs	1 cup whole milk
1 cup well-shaken buttermilk	1 cup canned solid-packed pumpkin
3/4 stick (6 Tablespoons) unsalted butter, melted	vegetable oil for brushing waffle iron

Accompaniment: Warm pure maple syrup (accept no substitutes!)

Special equipment: a waffle iron (preferably nonstick)

Preheat oven to 250 degrees and preheat waffle iron.

Sift together flour, brown sugar, baking powder, soda, salt and spices.

Whisk eggs in a large bowl until blended, then whisk in milk, buttermilk, pumpkin, and butter until smooth. Whisk in dry ingredients just until smooth.

Brush waffle iron lightly with oil and spoon batter (about 2 cups for four 4-inch Belgian waffles) into waffle iron, spreading quickly. Cook according to manufacturer's instructions.

Transfer waffles to rack in over to keep warm and crisp. Make more waffles in the same manner.

### **Alton Brown's Waffles By Laredo**

Pretty much anything by Alton Brown is yummy.

Here's his recipe for waffles.

- 4 3/4 ounces all-purpose flour, approximately 1 cup
- 4 3/4 ounces whole-wheat flour, approximately 1 cup
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 3 tablespoons sugar
- 3 whole eggs, beaten
- 2 ounces unsalted butter, melted
- 16 ounces buttermilk, room temperature
- Vegetable spray, for waffle iron

Preheat waffle iron according to manufacturer's directions.

In a medium bowl whisk together the flours, soda, baking powder, salt, and sugar. In another bowl beat together eggs and melted butter, and then add the buttermilk. Add the wet ingredients to the dry and stir until combined. Allow to rest for 5 minutes.

Ladle the recommended amount of waffle batter onto the iron according to the manufacturer's recommendations. Close iron top and cook until the waffle is golden on both sides and is easily removed from iron. Serve immediately or keep warm in a 200 degree F oven until ready to serve.

For camp convenience, it's okay to mix the dry ingredients together at home and take along pre-mixed.

If buttermilk seems unhandy, remember you can get the powdered kind.

## **Blueberry-Pecan Pancakes By The Teardrop Nanny**

For so many years, from the time I was a kid, I made items for my family and friends for the holiday season. Keeping this in mind, especially with many people having a tighter budget, I still love the idea of giving homemade, edible gifts. You can skip the wrapping paper and package the gifts in reusable containers (recycled ones such as jars as well) and keep it simple with a ribbon and gift tag. Homemade gifts from the kitchen, and your heart! With the spirit of keeping your holidays "green" this year...may these recipes inspire you to package up your own tradition and version of a holiday homemade gift from your kitchen.

Say goodbye to box or frozen mixes> Store in an airtight container at room temperature for up to 1 month or freeze for up to 3 months.

Makes 2 1/2 cups dry mix, for 16 pancakes

### *Mix Recipe*

Whisk 1 cup all-purpose flour, 1/2 cup each whole-wheat flour, dried blueberries and finely chopped toasted pecans, 3 tablespoons light brown sugar, 2 teaspoons baking power, 1 teaspoon ground cinnamon and 1/2 teaspoon salt in a medium bowl.

(You may package the above mix up to keep on hand for the holiday or make multiple batches to give as gifts.)

### *To Make Pancakes*

Whisk 2 large eggs, 2 large egg whites, 1 1/2 cups nonfat buttermilk and 2 tablespoons canola oil in a medium bowl. Put Blueberry-Pecan Pancake Mix in a large bowl. Make a well in the center of the mix; add wet ingredients and stir until just combined. Use about 1/4 cup batter for each pancake. Makes 8 servings, 2 pancakes each.

## **Special K Waffles By TLC**

Recently while coaching Dobyman on the fine art of making waffles in a CI waffle iron, I got to thinking. (Dangerous in my case) There's two things I carry in my camper at all times. Krusteaz wheat and honey pancake and waffle mix and Special K (in this case blueberry) Well, I thought why not combine the two. So I poured about a cup of the cereal into a zip lock bag and crushed it with the back of a spoon. Added the cereal to my Krusteaz and adjusted the water to make the proper consistency batter. The resulting waffles were awesome in my opinion. Blueberry favor was there, no sticking, and the waffles were crispier than just plain waffles. A little more texture to them as well.





## **Pancakes By gus55**

8 cups flour  
2 cups nonfat dry milk  
2 cups Canola oil, or some other kind of oil, (olive, safflower, corn)  
2 tbsp baking powder  
1 tbsp salt  
2 tsp cream of tartar  
1 tsp baking soda

Mix well with an electric mixer until it becomes mealy.

For pancakes just add egg. Add water or milk.

## **Pancakes By High Desert**

4 cups of start  
2 eggs  
2 tbsp sugar  
2 cups oil (veg or olive)  
1/4 tsp vanilla  
1 tsp salt (optional if you have sodium issues. Works fine without it)

Mix well, then add 1 level tsp baking soda. Allow to rise while griddle is heating.

This batter will be a little thinner than most other types, that's just the way it turns out when it's right. For sourdough keep the griddle temps a little lower than for regular cakes, around 325\*. Hotter temps diminish the flavor.

If you want to make waffles (best thing ever) add an extra tbsp of oil.

Also, for higher altitudes you can add an extra 1/2 tsp or so of baking soda to get the mix to rise properly.

## **Waffles for Two By Geron**

1/2 cup heart smart Bisquick mix  
1/2 cup whole wheat or buckwheat pancake mix (your fav. brand)  
1 egg  
Some olive oil -- I never measure  
Buttermilk -- I never measure

Approx. 3/4 cup mix makes one 8-9 inch waffle.

## **Velvet Waffles By Miriam C.**

1/2 cupful Wesson Oil	4 teaspoonfuls baking powder
1 3/4 cupfuls milk	1 teaspoonful salt
3 eggs	2 cupfuls flour

Sift together the flour, salt and baking powder. Separate the eggs, beat the yolks until light, stir the milk into

them and add the Wesson Oil. Stir this mixture gradually into the dry ingredients, beat well, then fold in the whites of the eggs beaten stiff and dry.

Bake on hot waffle iron until medium brown in color.

### **Chocolate Waffles By Miriam C.**

1/2 cupful Wesson Oil	2 squares melted chocolate
1 teaspoon vanilla	2 cupfuls flour
2 eggs	1/4 cupful sugar
1/2 teaspoonfuls baking powder	1 1/2 cupfuls milk

Sift flour, sugar salt and baking powder together. Beat egg yolks and add to milk

Combine mixtures, add Wesson Oil and melted chocolate. Fold in beaten egg whites last. Serve plain or with ice cream.

### **Rice Waffles By Miriam C.**

1/4 cupful Wesson Oil	2 tablespoonfuls sugar
2 cupfuls cooked rice	1 1/2 cupfuls milk
4 teaspoonfuls baking powder	1 egg
1 teaspoonful salt	

Mix and sift dry ingredients. Work in rice with finger tips.

Add the milk and the yolk of the eggs, which have been beaten together. Add Wesson Oil and fold in the white of the egg, beaten stiff. Bake on a hot waffle iron.

### **Maryland Cream Waffles By Miriam C.**

1/2 cupful Wesson Oil	1 1/4 cupfuls milk
3 teaspoonfuls baking powder	2 cupfuls flour
2 tablespoonfuls sugar	3 eggs
1 teaspoonful salt	

Mix and sift dry ingredients. With a rotary beater, beat into the egg yolks first the oil and then the milk. Combine the two mixtures. Beat until smooth. Fold in beaten egg whites. Bake on a hot waffle iron for 3 minutes. (until brown)

### **Palm Beach Waffles By Miriam C.**

1/3 cupful Wesson Oil	1 cupful flour
3/4 cupful milk	2 eggs
1 teaspoon salt	

Sift together the flour and salt. Add the milk and egg yolks which have been beaten together. Beat for one minute with egg beater. Stir in Wesson Oil and fold in the stiffly beaten whites of eggs. Preheat waffle iron thoroughly before baking.

### **Blueberry Waffles By Miriam C.**

1/4 cupful Wesson Oil	1 cupful milk
1 cupful blueberries	1 3/4 cupfuls flour
3 teaspoonfuls baking powder	5 tablespoonfuls sugar
2 eggs	1/2 teaspoonful salt

Mix and sift dry ingredients. With a rotary beater, beat into the egg yolks first the oil then the milk. Combine the mixtures. Beat until smooth. fold in blueberries and beaten egg whites. Bake on a hot waffle iron for 3 minutes. Serve for breakfast or serve as dessert with whipped cream.

### **Cherry Waffles By Miriam C.**

1/4 cupfuls Wesson Oil	1 cupful milk
1 cupful sweetened cherries	1 teaspoonful salt
1 teaspoonful sugar	3 teaspoonfuls baking powder
2 eggs	1 3/4 cupfuls flour

Mix and sift the dry ingredients. With a rotary beater, beat into the egg yolks the oil and then the milk. Combine the two mixtures. Beat until smooth. fold in well drained cherries and beaten egg whites. Bake on a hot waffle iron for three minutes. Serve as dessert with whipped cream or pudding sauce.

### **Sausage Waffles By Miriam C.**

1 tablespoonful Wesson Oil	1 3/4 cupfuls flour
3 teaspoonfuls baking powder	1/2 teaspoonful salt
1 cupful milk	2 eggs
1/2 lb. sausage	

Mix and sift dry ingredients. Beat together eggs, milk and Wesson Oil. Combine mixtures and beat until smooth. Pour into hot waffle iron. Sprinkle top of batter with sausage and bake three minutes. This makes a delicious main course for luncheon or dinner as well as breakfast!

### **Date Torte By Miriam C.**

3 tablespoons Wesson Oil	1 1/3 cupfuls flour
1 teaspoon baking powder	1 cupful walnuts
1 cupful sugar	1 package dates
1 cupful boiling water	1/2 teaspoonful salt
2 eggs	1/2 teaspoonful vanilla

Over the chopped dates, pour the boiling water and allow to stand until cool. Add the Wesson oil and eggs which have been beaten together, and the dry ingredients, which have been sifted together. Stir in the nuts and vanilla. Bake on a moderately hot waffle iron for four minutes. Serve with hard sauce or whipped cream. This is a delicious dessert for luncheon, dinner or informal supper parties.

### **Cheese Waffles By Miriam C.**

1/4 cupful Wesson Oil	3 teaspoonfuls baking powder
2 cupfuls flour	1 teaspoon salt
2 eggs	2 tablespoonfuls sugar
1/4 lb. American cheese (fairly strong)	1 1/2 cupfuls milk

Mix and sift the dry ingredients. With a rotary beater, beat into the egg yolks first the oil, then the milk. Combine the two mixtures. Beat until smooth. Fold in beaten egg whites. Cover the bottom grid of a hot waffle iron with batter. Lay on slices of very thinly sliced cheese. Cover this with a layer of batter. Close iron and bake. serve as a main course for luncheon.

### **Bacon Waffles By Miriam C.**

1/4 cupful Wesson Oil	3 teaspoonfuls baking powder
2 cupfuls flour	2 tablespoonfuls sugar
8 slices bacon	1 teaspoonful salt
2 eggs	1 1/2 cupfuls milk

Mix and sift the dry ingredients. With a rotary beater, beat into the egg yolks first the oil and then the milk. Combine the two mixtures. Beat until smooth. Fold in beaten egg whites. Cover The bottom grid of a hot waffle iron with batter. Lay on two slices of crisply fried bacon, which has been cut in quarters. Cover this will a layer of batter. Close iron and bake. Serve for breakfast or luncheon.

### **Whole Wheat Waffles By Miriam C.**

4 tablespoonfuls Wesson Oil	2 cupfuls milk
2 cupfuls whole wheat flour	1 teaspoonful salt
3 teaspoonfuls baking powder	1 egg

Mix and sift dry ingredients. With a rotary beater, beat into the eggs first the oil then the milk. Combine the two mixtures. Bake on a hot waffle iron for three minutes. Use as hot bread for any meal or serve with butter and syrup as a waffle.

### **Pecan Waffles By Miriam C.**

1 3/4 cupfuls flour	3 teaspoonfuls baking powder
1 tablespoonful sugar	1 teaspoonful salt
3/4 cupful chopped pecans or walnuts	1/4 cupful Wesson Oil
1 cupful milk	2 eggs

Mix and sift the dry ingredients. With a rotary beater, beat into the eggs yolks first the oil then the milk. combine the two mixtures. Beat until smooth. Fold in chopped pecans and beaten egg whites. Bake on a hot waffle iron for three minutes.

## Waffles By jplock

My favorite waffle recipe it is great! It is good with pecans.

1 1/2 cups all-purpose flour	1/2 tsp. baking soda
1/2 tsp. baking powder	1 tsp. salt
1/4 cup sugar	1/4 cup melted butter
1 egg	3/4 cup half and half
1/2 cup buttermilk	1/2 tsp. vanilla extract
Optional: 1/4 cup pecans	

Combine flour, salt, baking powder, and baking soda.

Cream together sugar, melted butter, and egg with a mixer.

Slowly beat in half and half, buttermilk, and vanilla.

Slowly beat in dry mixture.

Pour 1/2 cup of batter into a preheated, greased waffle iron and cook for 3-4 minutes, or until lightly browned. Repeat with remaining batter.

## Pancake/Waffle Mix By tjt

1 cup Bisquick	1/2 cup Oatmeal
1/2 cup Flax seed meal	1 whole egg
1 egg whites (additional protein)	2 Tbsp Vanilla (optional)
1 cups Milk	1/2 cup water, more as needed
(for waffles - add 1 1/2 Tbsp Oil)	

Mix dry ingredients in the bowl, then add liquid ingredients. Stir up and let sit to soak up the liquids. If it is too thick, add more milk or water.

Add in chopped walnuts or banana slices.

The flax seed will make them brown up quickly, so they will be a really dark brown, rather than the light golden color you get with regular pancake batter.

\*\*I usually pre-mix dry ingredients to have on hand when camping.

## **Other Breakfast**

### **Breakfast Pizza By Eunice**

This is the breakfast that the directors cooked at the IDOS fall convention. I don't think of it as a pizza but it was really good.

- 14" dutch oven
- 19 frozen biscuits
- 1 lb. sausage cook separately
- 1 lb. bacon cook separately
- 1 onion diced add to eggs
- 1 green pepper diced add to eggs
- 1 small can green chilies diced add to eggs
- 18 eggs scrambled cook separately
- 2c shredded cheese
- 2 pkgs country style gravy mixed up

Lay biscuits on bottom of greased DO. Layer all items . Add scrambled eggs with onion and bell pepper and green chilies. Add bacon the sausage. pour gravy over all. add cheese.

Cook at 400 degrees for 30 to 45 minutes or until biscuits are done. Most of the coals on the bottom. Move to the top to melt the cheese.

I make my own milk gravy with the sausage instead of the packages. Cut in half this still serves about 6-8 people .

### **Biscuits and Gravy By Mike B**

I made biscuits and gravy again this weekend for everyone at the Fourth of July Teardrop Fun at Carnation, WA. Note that the following recipe has no real fixed portions for the ingredients; you just make as much as you need.

The biscuits are easy - a box of Bisquick (I prefer Jiffy mix, myself). Mix 'em up according to the directions on the box and spoon them or cut them and put them in a DO sprayed with PAM. When baking, most of the heat should be on top. So for a 14" DO, I put about 8 coals on the bottom in a circle, and at least 22 on the top. Let them cook at least 15 minutes before checking them. When they are golden brown, they are done. We made four batches of biscuits for the number of people we were feeding.

The gravy is the hard part. I used 6 pounds of bulk pork sausage for the number of people we were feeding. It was barely enough.

Using a 12" DO with lots of coals underneath, I browned 3 pounds of sausage. When it was done, I used a slotted spoon to remove the sausage and leave the pork fat. If you have lean sausage, you should add more fat or oil to cover the bottom of the DO (I used olive oil). I then slowly added flour to the fat, stirring constantly to eliminate lumps. I kept adding flour until I ended up with a very thick paste and the fat was all absorbed by the flour.

You then cook the paste for just a bit to eliminate the flour taste, then slowly start adding milk to the paste, stirring all the time. The milk will be absorbed into the paste and it will thicken up again. Keep adding milk until you have a mixture you think is the right consistency. Note that this will take a lot of milk. You should

have a least a gallon handy for this. Then add just a touch more milk, as the whole mixture will thicken as you cook it. Add the sausage back into the mixture. Salt and pepper to taste and let cook for at least another 5 minutes.

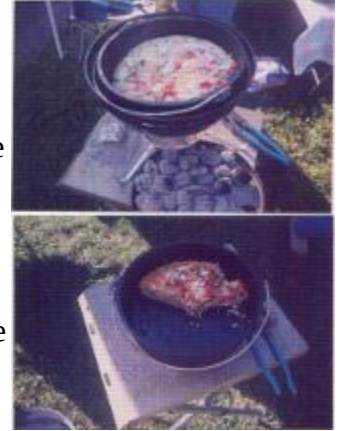
Serve over biscuits, hash browns or whatever else you like in the morning.

### **Breakfast Pie By bobhenry**

Breakfast is your most important meal.

Here is a little ditty that works well ,butter the foil liner generously and press hash brown potatoes into a "pie crust" . Dice red ,green,and yellow peppers mushrooms and add pre-cooked sausage and onions. Cover with a beaten egg mixture and bake approx 30 - 45 minutes. When a fork is inserted and comes out clean the casserole is thoroughly cooked. Peak at the crust if you can, it should be golden brown. Top with cheese and remove from heat and let rest 5 - 10 minutes to melt cheese topping. Then slice and enjoy. For those with a dutch oven move all the heat to the lid and you can brown the cheese topping in that same 5 - 10 minutes as seen in the pictures

Allow about 3 eggs per person. substitute what you wish it is great with ham , pepperoni , bacon, even those left over.



### **Steel Cut Oats By Dagny**

My family likes steel cut oats for breakfast. We cook in a mini-crock pot overnight. (not the candle kind, but the kind you might make a queso dip in)

- 1c steel cut oats
- 4c liquid (water, milk, combo)
- 1/2 cup dried or fresh fruit

Plug in, turn on warm setting, go to bed. After eating wash out crock before it dries to super glue.

### **Boiling Bag Omelets By Cindy**

- Big Pot of boiling water (Good use for the turkey fryer)
- Zip-lock Sandwich size freezer bags
- Permanent Marker
- 2 eggs
- Shredded cheese
- Cooked meats (bacon, sausage, briquette, chicken, etc)
- Chopped veggies (mushrooms, peppers, onion, etc)
- Salt & Pepper

Put your name on the bag. This becomes important later when they come out of the water.

Crack the eggs into the bag. Pick out the shells. Add in whatever you think would be good in an omelet. Don't skimp on this step.

Mash to mix it all up but make sure the egg yolks are broken. Squeeze out as much of the air as you can, and seal the bag. Let somebody else check the seal. This is highly important if you don't want egg drop soup.

Put everybody's omelets in the pot at a time (We have cooked 30 at once in a BIG pot. Cook for exactly 13 minutes.

Sort the bags, open carefully (It will be hot) and let the omelet roll out onto a plate. Eat & enjoy!



# Meat

## Beef Roast, Brisket & Ribs

### **Skillet Country Ribs in Chili-Mustard Sauce By Gaelen**

I've made this in a Crockpot (pork goes in first, followed by vegetables and liquids, cook for 3 hours on high), but today I made it in a deep (chicken fryer) skillet on the top of the stove. It would work as well in a deep skillet or in a DO on either campfire or camp stove. It's quick, the way I like my camping meals--prep to table in under 30 minutes. Enjoy!

- 1 1/4 pounds boneless pork country style ribs (or pork sirloin chops)
- 1/2 cup chopped onion
- 4 cloves garlic -- sliced
- 1/2 cup sliced mushrooms
- 1 tablespoon fresh thyme leaves
- 1 tablespoon fresh sage -- finely shredded
- 1/4 teaspoon cayenne
- 1/2 teaspoon smoked chili powder (I used smoked poblano Chiles, ground)
- 2 tablespoons Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1 tablespoon extra virgin olive oil
- 1 1/4 cups Campbell's Low Sodium Cream of Mushroom Soup

Heat the extra virgin olive oil in a deep skillet or chicken fryer. Stir in the chopped onion and sliced garlic, and fry 3-5 minutes or until onions are softened.

Roughly cube the pork. If you can't get 'country style boneless ribs,' you can also use boneless pork chops. Put the cubed pork into the hot skillet with the onions. Stir in the chopped fresh herbs and sliced mushrooms, and brown the pork on all sides.

When the pork is browned, reduce the heat and add the Worcestershire sauce, Dijon mustard and cream of mushroom soup to the pan. Add in the cayenne and smoked chili powder. Stir to coat all the pork thoroughly, cover and simmer 15 minutes or until the pork is tender and just cooked through.

Remove the cover and continue to simmer 5-10 minutes or until sauce is thickened. Serves four.

### **Summer Sausages By Laredo**

*Beef Council Summer Sausage:*

Prep: 10 minutes

Refrigerate: overnight

Cook: 1 hour

Servings: 2 one-pound logs

- |                              |                               |
|------------------------------|-------------------------------|
| 2 pounds low-fat ground beef | 1 tsp. black pepper           |
| 1/2 tsp. garlic powder       | 1 Tbsp. Liquid Barbecue Smoke |

1 Tbsp. mustard seed  
3/4 cup water

1 Tbsp. Morton's Tender Quick Salt

### *Beef Summer Sausage*

Combine all ingredients. Divide mixture in half and place each half on a sheet of foil. Shape the mixture into logs (like salami) and roll up in the foil.

Refrigerate overnight or up to 24 hours.

Remove from foil, lay on wire rack on cookie sheet and bake at 350F for one hour. Re-wrap in foil and refrigerate or freeze until ready to serve.

### *Cajun Boudin Sausage*

2 pounds ground beef  
4 cups cooked rice  
cloves garlic (10-25 ); minced  
2 stalks celery, minced  
1 large sweet green pepper; minced  
6 green onions; minced  
1/3 cup minced cilantro  
1 teaspoon black pepper  
1/4 teaspoon thyme  
1/4 teaspoon rosemary

2 pounds ground pork  
4 large onions; minced  
6 small Hot Chile Peppers, (Serrano, Etc); minced  
1 large sweet red pepper; minced  
2 medium leeks; minced  
1 cup minced parsley  
1 teaspoon red pepper flakes  
2 tablespoons sugar  
1/4 teaspoon sage  
1/4 teaspoon savory

Mix thoroughly. Stuff into casings. Dry overnight in slow oven or smoke overnight above hardwood coals (oak or pecan).

### *Wiley's Summer Sausage*

2 pounds pork sausage  
5 pounds ground venison  
1 teaspoon peppercorns  
1 teaspoon red pepper  
2 tablespoons mustard Seed

2 tablespoons black pepper  
2 tablespoons liquid smoke  
5 tablespoons Morton Tender Quick Salt  
2 tablespoons garlic salt

1st. day: Mix well, refrigerate (covered) 24 hours. 2nd. day: Repeat above 3rd. day: Repeat above 4th. day: Divide into 5 equal parts (1 1/2 lbs. each). Shape into 5 rolls (12-14" long) You can either back on broiler rack in oven for 8 1/2 hours, or can use smoker and smoke until done. I have a Gander Mountain brand electric smoker with the water pan. I used it the last time I made the sausage and smoked it for 4 hours. Much better tasting than using the oven. Only problem is that my smoker has no settings, just plugs in. \* Keeps 3 weeks in refrigerator, and DO NOT use metal dish for mixing or storing. Wiley Mixon

### *K's Summer Sausage -- Texas Hill Country Style*

5 pounds deer meat  
3/4 teaspoon onion powder  
3/4 teaspoon dry mustard

4 tablespoons Morton's Tender Quick  
3/4 teaspoon garlic powder  
1 1/2 teaspoons coarse ground black pepper

1 1/2 tablespoons ground cayenne pepper	1 tablespoon soy sauce
2 tablespoons Worcestershire sauce	3 tablespoons water

After mixing all ingredients shape into rolls and place in ice-box(refrigerator) 24 to 48 hours to cure. Place rolls on smoker and smoke with low heat (180F) 45 minutes. Turn over and smoke another 45 minutes. Increase heat in smoker to 300F after 45 minutes turn over and cook another 30 minutes. Sausage is now done. ----- NOTES : Here is a Summer Sausage recipe we enjoy here. If you would like a sweeter version add 1 1/2 cups of brown sugar to this recipe. You may want to experiment with the Cayenne to suit your taste. .... K

*Hill Country BBQ List: Wild Game Summer Sausage*

5 pounds wild game.; (90/10) Make sure you have at least 10% fat total in the meat.	
4 tablespoons Morton Tender Quick; (level)	3/4 teaspoon onion powder
3/4 teaspoon garlic powder	3/4 teaspoon mustard powder
2 1/2 teaspoons coarse ground black pepper	1 1/2 tablespoons red pepper flakes
1/2 tablespoon liquid smoke	1 tablespoon soy sauce
1 1/2 tablespoons Worcestershire sauce	3 tablespoons water

For 10 or 20 pound batches just double or quadruple. Follow the directions your first time.

You will be surprised how such small amounts of ingredients flavor the sausage. Place the meat in a large non-reacting mixing pan (glass, enamel or ceramic).

Mix all dry ingredients in a bowl. Sprinkle 1 tablespoon over meat Mix meat Sprinkle another 1 tablespoon over meat Mix meat Continue until out of the dry ingredients Mix all liquid ingredients and sprinkle across meat. Knead well. Roll into 4 or 5 rolls and cover. Place in refrigerator all night. This must be done for the meat to cure.

All night is the shortest time I recommend. Two days does have a better flavor. I have left it in the refrigerator for a week before cooking. Smoke between 150 and 200 degrees for two hours. Turning over at the hour mark. After two hours up the temperature to 325 degrees for an hour, turning over at the 30 minute mark. Should be about done then. (Ground chuck or hamburger can be used in place of wild game too, remember 90/10) By Kurt Lucas, Kent Wible and MC\_Buster.

**Sweet Italian Sausage Recipe By chorizon**

- 5-lbs coarsely ground pork
- 1-cup cold white wine
- 1-cup chopped fresh parsley (1 bunch, regular is fine, flat-leaf is better)
- 5-tsp salt (Kosher, preferably)
- 4-6 garlic cloves, minced
- 1-Tbsp black pepper
- 1-tsp cayenne pepper
- 3-Tbsp fennel seed
- 1-tsp crushed red chili flakes
- 3-Tbsp paprika (your favorite kind)

Toast fennel seed in pan over medium heat, constantly moving until they start to turn light brown, about 5 minutes. Set aside to cool. Grind seeds and combine with all other spices. Add spices to the ground pork and

mix together. Add cold wine last and mix. Place in the refrigerator for an hour. Divvy the sausage up into conveniently sized zip-locks, et viola! You're done! Should keep in the freezer for a few months.

### **BB King's BBQ Ribs By Spotman**

2 Pounds Pork Loin Ribs  
4 cups canned tomato sauce  
1/4 cup firmly packed brown sugar  
2 tablespoons dried onion  
1/4 cup water  
Accompaniments

Dry Spice Rub (recipe follows)  
1/2 cup diced tomato  
1/4 tablespoon Worcestershire sauce  
1/4 cup soy sauce  
Coleslaw and grilled corn on the cob as

Rub ribs well with some of the Dry Spice Rub and refrigerate, covered, for 4 to 6 hours.

In a saucepan combine tomato sauce, tomato, sugar, Worcestershire sauce, onion, soy sauce, water, and 1/2 cup Dry Spice Rub and cook over very low heat for 3 hours.

Preheat a grill or smoker over low heat until hot. Add ribs and cook, covered, for 3 to 5 hours. Brush with sauce during last minutes of cooking. Serve with remaining sauce, coleslaw, and corn.



#### *Dry Spice Rub:*

1 cup chili powder  
1 teaspoon onion powder  
1 1/2 teaspoons salt

1 tablespoon garlic granules  
1/2 teaspoon cumin  
2 tablespoons seasoned salt

In a jar combine all ingredients well and store in a dry place, covered, until ready to use.

### **Easy Grilled Kabobs By caseydog**

This is another good meal that allows you to do most of your preparation at home.



Inexpensive cuts of steak (sirloin, stew beef, what's on sale)  
Fresh yellow or red bell peppers (they are sweeter than green)  
Fresh mushrooms.  
Fresh onion  
Olive oil spray (or PAM)  
Kosher salt and ground black pepper  
Bamboo skewers

At home, cut all your ingredients into bite size pieces, and put them in zip-lock bags. Pack in your cooler. At your campsite, build your skewers. Put beef and onions on one set of skewers, and the bell peppers and mushrooms on another set. This will allow you to cook the meat and onions longer than the delicate vegetables.

Prepare a good hot grill. Spray your skewers with a light coating of olive oil or PAM, and sprinkle with kosher salt and pepper.

Put the meat skewers on the grill first, and rotate regularly to get good even cooking. When the meat skewers are about half done, add the veggie skewers, and rotate them regularly, too. The veggies will only take a couple of minutes on a hot grill.

Pull the skewers, and use a fork to slide your food off the skewers and onto a plate. Eat!

### **Dutch Oven Pot Roast By cuyeda**

3 onions, thickly sliced

1 rolled beef rump, round bone or blade pot roast (4-5 lbs.)

1/4 tsp. cracked black pepper

1 to 2 cups beer or red wine

2 Tbsp. vegetable oil

1 tsp. salt

1 to 2 cups barbecue sauce

Boiled carrots, turnips and potatoes

Fry sliced onions in oil in a large Dutch oven until golden; remove and set aside.

Season meat with salt and pepper. Brown meat on all sides in Dutch oven, adding oil if needed. Pour in 1 cup each, barbecue sauce and beer. Cover tightly and simmer over low heat for 2 hours, adding barbecue sauce and beer as needed.

Add onions; cover and cook 30 minutes to 1 hour, until meat is tender. Serve with carrots, turnips and potatoes. Makes 8 to 10 servings.



## Poultry

### **Baked Chicken and Rice By Mike B**

2 cups long grain rice	1 can cream of mushroom soup
1 can cream of chicken soup	1 cup sour cream
1 small onion, diced	1 stalk celery, diced
3 cloves garlic, minced	1 Tbsp Worcestershire sauce
2 cans water	10-12 pieces of chicken
Poultry seasoning	Salt
Pepper	

To a Dutch oven (at least 12"), add rice, soups, sour cream, onion, celery, garlic, Worcestershire sauce and water. Stir to mix. Season the chicken with poultry seasoning and salt and pepper, then place the chicken on top of the rice mixture. Cover the Dutch oven and bake at 350 degrees for 90 minutes.

### **Chicken Rice and Biscuits By SmokeyBob**

2 cups long grain rice	2 cups frozen mixed vegetables
1 can cream of mushroom soup	1 can cream of chicken soup
1 cup sour cream	1 cup frozen onion seasoning blend
2 Tbsp Mrs Dash garlic & Herb	1 Tbsp Worcestershire sauce
2 1/2 cups water	
4 chicken breast, sprinkled with lemon pepper, cooked and cubed	
1 10-pack refrigerated biscuits	

In 10" Dutch Oven

Mix chicken, rice, sour cream, onion, Mrs Dash, vegetables, and both cans of soup, Worcestershire sauce and water. Place biscuits on top of mixture and cover with lid.

Place 14 coals on lid and 8 on bottom. Cook until biscuits are done. Usually takes about 30 to 40 minutes.

### **40-Clove Turkey Thighs By Gaelen**

This is a simple recipe that I have made in a casserole in the oven, a deep skillet on the top of the stove, and in a Crockpot. I usually make it in a Crockpot when camping, but figured it would be a good test for my new Camp Chef 6 qt. dutch oven, which is about 12" diameter and 4" deep. I usually do this recipe with a whole 3-4 lb. chicken, cut up into pieces, but turkey thighs were on sale this week.

40-Clove Turkey Thighs  
2 tbsp olive oil  
3 lbs. turkey thighs  
~ 40 cloves of garlic (about two heads), smashed and peeled  
half a head of celery, cut into two-inch pieces  
1/4 cup dry vermouth (use chicken broth if you don't want the alcohol)



a whole lemon, unpeeled and cut into quarters \*  
3 Tbsp. fresh parsley, chopped  
salt and ground black pepper to taste

\* I only had half a lemon, so cut up a lime and added it to this batch. Oranges work well, too.

Serves four.

*In a skillet or casserole for the oven:*

Heat the pan and add the oil. Stir in the garlic, celery and parsley.

Salt and pepper the skin side of the poultry, and lay it skin side down in the hot pan. Cook 5-8 minutes or until skin starts to brown.

Pour in the vermouth or broth. Squeeze in the juice from the lemon quarters\* and then toss the quarters into the pot, too.

Cover and simmer on the top of the stove about 1 hour or until poultry is cooked through and celery and garlic are caramelized.

Remove the meat from the pan, arrange the vegetables on the side of the meat, and discard the lemon quarters. Pour the pan juices over the poultry and serve.

*In the Crockpot:*

Layer in the Crockpot the oil, parsley, garlic, celery stalks, and salt and peppered poultry, skin side down.

Pour the vermouth or broth and lemon juice over the poultry, toss the lemon quarters in the top, and cover.

Cook on high 3-4 hours, or until poultry is cooked through. Serve as above.

*In a 12" six-quart Dutch oven:*

Start with around 24 briquettes in the fire pan (ok, I didn't go nuts counting. 24 briquettes more or less fills up the pan I was using as a fire pan, give or take one or two...)

Put the DO over the coals to heat it up, and add the oil. Stir in the garlic, celery and parsley.

Salt and pepper the skin side of the poultry, and lay it skin side down in the hot pan. Cook 5-8 minutes or until skin starts to brown. Turn the poultry to the unbrowned side.

Pour in the vermouth or broth. Squeeze in the juice from the lemon quarters and then toss the quarters into the pot, too.

Cover the pan and set it off to the side. Pull 12-14 of the briquettes from the fire pan and put them on the DO lid (leave around 10 briquettes in the fire pan to heat the bottom).

Every 15 minutes rotate the DO lid a quarter turn in one direction, and rotate the whole oven on the coals in the fire pan a quarter turn in the opposite direction. I added five or six coals to the top of my DO after about a half-hour; it was windy and my top fire was burning down too quickly.

Check the poultry after at 30 minutes and 45 minutes (two turning cycles.) My turkey thighs were done and the celery and garlic cloves were caramelized after 45 minutes.

Remove the meat from the pan, arrange the vegetables on the side of the meat, and discard the lemon quarters. Pour the pan juices over the poultry and serve.

## **BBQ chicken Cordon Bleu w/Potato Logs By tjx**

BBQ Chicken Cordon Bleu with Potato Logs

Submitted by: Tina & Jerry Libberton

2 oz Parmesan cheese

4 whole chicken breasts, halved

4 slices Swiss cheese

1/4 cup melted butter

4 potatoes cut in quarters

1 tbsp paprika

8 thin slices cooked ham

Thyme

1/2 cup BBS

Pound chicken down to 1/8 thick. Layer ham, Swiss cheese and jelly roll. Dip in melted butter and place in 12" DO, add potatoes and bake w/coals on top and bottom for 40 minutes. Baste with butter, BBQ sauce, thyme. Garnish w/Parmesan cheese and paprika.



## Pork

### **Sweet Italian Sausage By parnold**

1 lb ground sausage (or take out of casings)  
1 lb chicken breast cubed into bite sized pieces  
3 cloves garlic diced  
1 medium onion diced  
1/4 cup chopped sun-dried tomatoes  
1 tsp Thyme  
1 12oz can artichoke hearts  
1 bag fresh spinach  
1 lb pasta (I usually use penne)  
1 cups chicken stock  
1/2 cup cream (I usually use light cream since I always have it for coffee)  
Cajun or Creole seasoning mix to taste  
2 Tbs Olive Oil  
2 Tbs flour

Sauté garlic thyme and onions till soft and translucent along with sausage. Add 1 cup chicken stock, cubed chicken, and sun dried tomatoes cook till chicken is close to done.

Hopefully you are already boiling your water for pasta at this time.

Add artichoke hearts, cream, spinach, and Cajun/creole seasonings.

Bring mixture to very low boil while the pasta is finishing cooking.

Sprinkle the 2 Tbs flour over the mixture after the spinach has cooked down and stir in, continuing with the low boil to thicken (yes you can start with a roux if you want, I'm lazy)

Drain the pasta and add the sauce to the pasta, or serve the sauce over the pasta. I usually combine the pasta and sauce together.

This recipe can be made mild, or spicy (as I prefer). You can also add shrimp at the last minute so as not to overcook, and you can substitute the sausage with Hot Italian or Chorizo.

## Steak

### **Best Steak Ever By Dean in Eureka, CA**

1. Have wife purchase 12lb. 5-bone prime rib for a dutch oven gathering.
2. Turn 12lb. prime rib roast into a 10lb. 4-bone prime rib roast by slicing off one bone and corresponding roast beside it. (About 3" worth)

This will assure that the roast will fit into a 14" DCO for the dutch oven gathering.

3. On the day after the dutch oven gathering, take said cut-off from prime rib roast (Bone included) and barbecue on smoker with hickory.

### **Grilling Steaks By caseydog**

Anyhow, forget marinating and/or tenderizing, unless you buy the wrong cuts of beef for grilling. The key to a good steak is to buy good quality meats, and the right cuts for grilling, which is a "hot and fast" cooking method, as opposed to "low and slow" cooking used to "barbecue" meats like brisket.

My favorite is rib eye. NY Strips are a good second choice, IMO, and if you want lean meat, use tenderloin. Sirloin is cheaper, and always on sale, but it is usually a bit tough, and sometimes downright shoe-leather.

Certified Natural Angus Beef (NCAB) is available in most good stores, and is probably grass fed in pastures, as opposed to corn fed in feed lots (requiring antibiotics). Grass fed beef tastes better, and is a little healthier, too.

Look for well marbled steaks. Not big chunks of fat, but lots of small veins of fat. Those veins of fat cook down, keeping the meat moist and tender, and adding flavor to the steak.

Cook on a very hot grill, and get a nice sear on the meat. Do NOT puncture the meat when it is hot!!! Use tongs or a spatula to turn the meat, not a fork.

It takes practice to get good at telling doneness, but the softer the meat feels, the less done it is, and the firmer the meat feels, to more done it is. Just press it with your finger in the middle. Clench a fist, and press on your inside forearm muscle -- that is approximately what medium will feel like.

Let the meat rest for a few minutes after you take it off the grill, so all the juices won't run out when you cut the steak.

If your meat is undercooked, zap it for about 30 seconds in the microwave. If it is overcooked, it should still taste good, and you'll know more the next time you grill steak.

Bottom line: Buy the right cut of meat, buy quality meat, and you won't need to marinate or tenderize your steaks.

### **Grilled Steak By chorizon**

Rib-eye steak, NY Strip, T-bone (add 1-1/2 minutes to any cut with the bone-in/per side)  
Kosher Salt  
Black Pepper (preferably fresh-ground)

Sprinkle the Kosher Salt and crack some Black Pepper on both sides and rub it in.



Pre-heat grill on high heat and let it warm up.

Throw the steaks on when the grill is good and hot (500-600 degrees)

Close the lid and forget about it (yeah right!) for 3 minutes.

Then give the steaks a flip and grill for 3 more minutes.

Put the steaks on a plate and cover them with tinfoil for 5 minutes to let them rest.

Then serve!

These steaks turn out phenomenal.

Good stuff!

One other thing to note, when I yank the steaks off the grill they are probably somewhere between rare and medium-rare. After the "resting" period they are a perfect medium-rare!

## Other Meat

### Osso Buco By Paul C (via Miriam C)

3 tablespoons Olive Oil  
Plain Flour (For Dusting)  
8 Lamb Shanks (Or Veal Shanks Cut 2 Inches Thick)  
1 Brown Onion (Peeled And Chopped Roughly)  
2 Carrots (Peeled And Chopped Roughly)  
2 sprigs Rosemary (Leaves Taken Off And Chopped Roughly)  
2 sprigs Tarragon (If Using Veal Shanks)  
5 Tomato Puree (Not Too Fine - A Bit Chunky)  
Dry White Wine (To Cover Lamb)  
Sea Salt (& Cracked Pep  
1 cup Fresh Berlotti Bean  
10 Cloves Garlic (Crushed)  
2 Zest Of Lemons  
4 tablespoons Chopped Parsley  
1 cups Polenta (Medium Grain)  
4 cups Boiling Salted Water  
1 cup Cream  
1 cup Grated Parmesan

Dust the shanks lightly in flour. Heat half the oil in a fry pan and seal the shanks on all sides until they are golden.

Heat the rest of the oil in a casserole dish and fry off the onions, carrot and rosemary until just softened (with no color).

Place the shanks on top of the vegetables and pour in the tomato.

Cover with the white wine and season with salt & pepper.

Bring to the boil, then turn down the heat to a simmer and cover.

Simmer for 90 minutes.

Turn the shanks over and add in the beans, lemon zest, parsley and garlic and simmer covered for another 45 minutes until the beans are cooked and the lamb is falling off the bones. (If using dried beans soak them in water overnight. If using tinned just add them in near the end of cooking to heat through).

Pour the polenta in (Grits for you Southerners)

into the boiling salted water in a saucepan and stir with a wooden spoon constantly until it has thickened and cooked out for about 10 minutes (turn the heat down if it starts to stick to the bottom).

Add the cream and cheese and season with a touch of pepper.

Place the osso buco on the plate and spoon some polenta mash next to it.

Garnish with a parsley sprig and enjoy with a glass of red .

## **Fish & Seafood**

### **BBQ Oysters By dmb90260**

I had BBQ oysters last night and they were splendid served up with Caesar salad French bread and some tooth-staining-dry-red wine.

I did not get the exact recipe so i searched the web. A word to the wise, if you see any recipes that tell you to shuck the oysters first or dump the juice, dump those recipes.

One main thing is to have everything else done and set up ahead of time, these cook fast and are eaten fast.

Get your oysters, 10-12 each person will work, and scrub the shells well.

Sauté some chunked garlic in olive oil and have it handy.

Have the grill hot, place the oysters on with the curved side down, flat side up. Cook until they start to open. With welders gloves pick each one up, pop the upper shell and remove it. Detach the oyster from the shell and put it back on the fire trying to save the juices. Add a tsp of hot garlic & oil and let cook for 30-60 secs. Remove and serve. toppings are whatever you prefer, Tabasco, lemon wedges, butter, horseradish. I loved the Tabasco Chipotle sauce.

These were nice and big Washington State oyster. Maybe next time I will remember to bring a camera.

They may a great main dish or appetizers and a wonderful presentation with the steaming oysters in their own shells.

### **Semi World Famous Tuna Casserole By evilme28**

This is my recipe for my semi world famous tuna casserole. Well maybe county famous?. Errmmm well my friends like it a lot.

Depending on the number of people your serving you just double or triple up on the ingredients, but what I'm giving you is the amounts necessary for 2-3 people and easily bake able in a toaster oven.

1 drained can of tuna (I prefer in water)	1 can whole kernel corn
1 can cream of mushroom soup	2 heaping table spoons of miracle whip
1/3 loaf of mild cheddar cheese shredded	1 small bag of large shell noodles

Mix the tuna, cream of mushroom soup, corn, miracle whip, and about 2/3rds of the cheese you've shredded in a large bowl. Boil the shell noodles and mix with the contents of the bowl and then spread out in a 8x8 pan and spread the rest of your cheese over the top. Bake at about 375 degrees for about 15-20 min or until it starts to bubble around the edges.

### **The Dog's Easy Shrimp Stir Fry By caseydog**

This is a great camping recipe for tear-droppers because you can prepare everything at home, and use the dump-n-cook method at your campsite.

You will need a one burner stove, and one 10-inch skillet.

Here is the recipe for one person. Multiply as needed.

Ten medium to large shrimp (wild caught in USA, please)

One large bell pepper  
One small onion  
Kosher salt  
Ground black pepper  
Garlic  
Olive oil

Rough dice (3/8 to 1/2 inch pieces) your onion and bell pepper and place them in separate plastic bags. Peel your shrimp, and cut into approximately half-inch pieces, and place in a plastic bag. Pack bags in your cooler before hitting the road.

When you are ready to cook, heat your pan, add a tablespoon or so of olive oil, and put the chopped onion into the pan first, and sweat them for a minute or two. Then, add the bell peppers. Stir or toss as they cook down for another minute or two. While they cook, add salt and pepper to your personal taste. Add the finely chopped or crushed garlic, and then the shrimp.

The shrimp will cook in about a minute. Look for them to "puff out" and become completely opaque. do not overcook.

You can serve this plain in a bowl, or over rice if you wish. It is light, healthy, and full of flavor and textures.

You are left with one pan, one bowl, an a couple utensils to clean after your tasty meal. You can throw the plastic bags away.

Why eat from a can, when it is this easy to eat fresh.

### **Basic Grilled Salmon By Juneaudave**

Summer means fresh salmon, and at our house, we're always looking for quick and easy ways to enjoy this seasonal treat. This is our everyday recipe for the grill, and a recipe sure to please! The brown sugar and soy sauce marinade needs no further seasoning.

About ½ hour before grill time, place salmon fillets in a marinade made by mixing:

¼ cup brown sugar	¼ cup soy sauce
¼ cup olive oil	¼ cup rice vinegar

While the fish is marinating prepare a medium hot grill. We prefer charcoal for salmon. The oil in the marinade will prevent the fish from sticking, so there isn't a need to oil the grill itself.

To grill, place the fish skin side up to first glaze the face of the fish and get the nice grill marks. When ready, flip the fish and finish with the skin side down. We've found that about 3 or 4 minutes per side per ½ thickness is about right for salmon. Enjoy!!!



## Cajun Blackened Redfish By chorizon

Not a true "blackened" recipe but is very good.

1/4 cup butter, melted	1 teaspoon cayenne pepper
1 teaspoon freshly ground black pepper	1 teaspoon lemon pepper
1 teaspoon garlic powder	1 teaspoon salt
1 1/4 cups Italian-style salad dressing	4 (4 ounce) fillets red drum



I made up the mixture at home (besides the redfish) and refrigerated it in a tupperware container.

At camp, I took my 10 inch skillet and seared the redfish on high-heat in olive oil with kosher salt and fresh pepper for a couple of minutes per side.

Then add the mixture, lower heat to simmer and cover with tin-foil for 20-30 minutes.

# One-pot meals

## Beans

### **Easy Black Beans By caseydog**

I do this one all the time with barbecue.

This is a normal size mixture, but you can double or triple it for larger gatherings.

Two cans black beans.

One can diced Rotel tomatoes and Chiles (choose hot or milder to suit your taste)

One can of Sweet corn.

Mix it all up, and simmer it long enough for the flavors to blend. You can add shredded cheese if you want, or keep it healthy without the cheese.

### **Skillet Beans By greasywheats**

In a small non-stick pan, with a tsp. of olive oil (or other)

Cook 3 slices of prepackaged polenta (or homemade ahead of time) over medium heat for about 7-8 minutes per side (i like my polenta with a tiny bit of crisp). Then add about 1/2 can of drained black beans and about 1/2 cup of frozen corn and 3 or 4 large spoonfuls of salsa (hot or mild to suit your taste). Let simmer on low for about 5 minutes to heat everything up, then toss on some shredded cheese for a couple more minutes, and viola, delicious single-skillet beans. Note- this is for a single-serving version...Its pretty easy to eyeball all the ingredients to get the amount of food you need. Wipe pan out with paper towel while warm and you're good to go. Of course add Chiles, Tabasco, sour cream, etc as you like! Enjoy!

### **Texas Style Pinto Beans By chorizon**

1# dried pinto beans

1 medium onion, yellow or sweet, coarsely chopped

4 cloves garlic, minced

1 tsp. Ground Comino (Cumin)

1 Tbsp. Black Pepper

1 Tbsp. Salt

4 slices hickory smoked bacon, sliced in 1/2" pcs.

~~~or~~~

1 smoked ham-hock

~~~or~~~

1 Tbsp vegetable oil

Wash the beans in a colander to remove any dirt. Cull any discolored beans and discard.

Place beans in a 4 1/2 or 6 quart pot and cover with water and let soak overnight.

Discard soak-water and add water back to pot to cover beans by an inch or so.



Bring to boil over high heat, adding other ingredients. Keep covered.

Upon boil, reduce heat to simmer and crack the lid a little to allow some steam to escape.

Stir occasionally, do not let the beans stick to the bottom.

If you need to add water while cooking make sure its HOT water, cool water is no good.

Cook for 2 1/2-3 hours and serve immediately or turn the burner on low and they'll stay on the stove all day if you want.

I prefer the bacon, it basically just melts into the beans and adds a hint of the hickory smoke in the background.

Sometimes I'll do the ham-hock thing, its very good, too.

Substitute the vegetable oil for the meat, and your vegan friends will beg you for the recipe!

Occasionally I'll add (1) chipotle pepper "en adobo" at the beginning to fire this recipe up a lil, but the 1 Tbsp of black pepper does a pretty good job of that already.



## **Beef**

### **Dutch Oven Beef Stroganoff By Mike B**

- 1 lb. stew meat or round steak, cut into short, thin strips
- 1 package dry onion soup mix
- 2 10 oz. cans cream of mushroom soup
- 2 cups sliced fresh mushrooms or two 4 oz. cans of drained mushrooms
- 1 cup red cooking wine
- flour
- oil
- 1 cup beef broth
- 1 pint sour cream



Lightly flour the meat and then brown it in a bit of oil in your dutch oven. Add the onion soup mix, cream of mushroom soup, mushrooms and wine to the browned meat and mix the result thoroughly. Cook at 350 degrees for at least 1 hour, stirring occasionally. Add the beef broth and mix thoroughly.

Remove from the coals and mix in the sour cream. Serve stroganoff over noodles or rice.

Temperature Note: for a 250 degree oven, use the following number of briquettes:

- 10" oven - 10 on top, 5 on bottom
- 12" oven - 12 on top, 6 on bottom
- 14" oven - 16 on top, 8 on bottom

### **Camp Beef n' Noodles By dh**

- 1 can condensed cream of mushroom soup
- 1.5 lb beef. I've used stew meat or sirloin steak, both work well
- Noodles, Whatever you like, I think it works better with broad noodles.
- Whatever seasoning you like, I usually just use salt and pepper

Get campfire or charcoals going.

Cut meat into bite sized pieces, season, and place on skewers.

Get the water boiling for the noodles in a 3qt pan. Personally, I do this on the camp stove.

Put meat on grill/fire and put noodles in boiling water, cook both until done.

Drain water from noodles.

Add cream of mushroom soup to noodles, DO NOT DILUTE, just add water until its nice and saucy.

Add meat, stir, enjoy.

## Beef Stew By Cliffmeister2000

2 lbs stew meat  
1 cup flour  
2 Tbs olive oil  
4 medium potatoes, quartered  
1/2 package brown gravy package  
package of sliced mushrooms  
whole large yellow or white onion, chopped  
1/2 bottle red wine  
1/4 cup of water  
3 celery stalks, chopped  
Vegetables that you like (carrots, green beans, etc)



Dredge meat in flour, salt and pepper.

Brown stew meat in olive oil.

Add wine, simmer meat in wine for 1 hour.

Add gravy mix and water, stir. Add potatoes.

Simmer 30 minutes.

If needed, add slight amounts of flour to thicken gravy to desired thickness.

Add mushrooms, celery, vegetables, simmer an additional hour.

## Cajun

### **Dutch Oven Crayfish Etoufée by Carl Wachsman**

|  |   |
|--|---|
| 1 cup fish stock or clam juice   | 1/2 teaspoon basil                              |
| 1/4 teaspoon thyme   | 1 bay leaf                                      |
| 1 pound crayfish, peeled   | 1/2 cup chopped scallions, including the greens |
| 4 tablespoons Louisiana Hot Sauce  | 1 small Bell pepper, diced                      |
| 1/3 cup vegetable oil  | 1/4 cup flour                                   |
| 1 medium onion, chopped  | 2 cloves garlic, minced                         |
| 2 stalks celery, diced   | freshly ground black pepper                     |
| 2 medium tomatoes, peeled and chopped (do not substitute with canned tomatoes) |   |

Carl Wachsman, Wednesday 24 March 2004:

The following recipe comes via Bill Burdick. The original recipe comes from *The Whole Chile Pepper Book* by Dave Dewitt and Nancy Gerlach. This dish begins, as with all traditional Cajun dishes, with a roux – or the browning of flour in a fat or oil for use as a thickening agent. Serves 3-4

“I’m not a great cook but I do follow recipes; for me, the simpler the better. I do not do well with rare spices and stuff like that. I do not see why [this recipe] cannot be done in a DO on coals. The tricky part is the roux.” –Carl

To make the roux: heat oil in a heavy skillet until hot. Gradually stir in the flour and stir constantly until the mixture turns brown. Be very careful you don’t burn roux. If you see dark flecks forming in the roux, it’s burnt and it is best to throw it out and start over.

Sauté the onions, garlic, celery, and bell pepper in the roux for five minutes. Add the tomatoes, stock, basil, thyme, and bay leaf. Bring to a boil, stirring constantly.

Reduce the heat and simmer for fifteen minutes or until it thickens to a sauce. Add the hot sauce, crayfish, and scallions and simmer for an additional five minutes or until the crayfish/shrimp are cooked. Remove the bay leaf and serve over cooked rice.

### **Smokey Bob's Gumbo By SmokeyBob**

- 1/3 cup Vegetable shortening
- 1/3 cup Flour,all-purpose
- 1 12oz pkg of frozen season blend Onions
- 2 16oz pkgs of frozen gumbo mix
- 3 14oz cans of chicken broth
- 4 chicken breast cooked and cubed
- 16 ounces smoked sausage, sliced about 1/4" to 1/2" thick
- 2 14oz cans of Mexican or Chipotle diced Tomatoes
- 1 1/2 tbsp File
- 1 cup Uncooked rice
- 1 tbsp minced garlic
- 1 tbsp of Tony Chachere's creole seasoning
- 1 tbsp of Mrs. Dash chipotle seasoning
- 1 tbsp of Mrs. Dash herb & garlic seasoning

In large pot or 10" or 12" Dutch oven, melt shortening over low heat; add flour and cook, stirring, until brown, about 10 minutes (do not hurry; if flour burns, roux is ruined).

Add onions; cook until onion is translucent, about 5 minutes.

Slowly add broth; stir until broth reaches a boil.

Add rice, garlic, tomatoes, gumbo mix, seasonings, file, chicken and sausage.

Cover and simmer about 20 to 30 minutes.

Serve with cornbread.

## Chicken Dishes

### **A Different Stir Fry By Lynn Coleman**

Here's a little recipe I came up with today that was mighty tasty and I believe can be done well in DO or other camp cooking.

I made this for two people but we had plenty to eat - probably more than we should have.

Sautéed 2 boneless chicken breasts sliced in thin strips and cut in half if too long.  
1 medium onion sliced in rings  
3 small yellow or summer squash sliced long ways and wedged  
1 small tomato diced  
1 large potato sliced into 1/4" strips the length of the potato  
1c shredded cabbage  
salt & Pepper to taste  
1/4 c ginger teriyaki marinade

Sauté meat and veggies in olive oil and your oil of choice in a large DO pan. Salt and pepper to taste. Add ginger teriyaki marinade for the last seven minutes of cooking time.

Serve with flour tortillas.

### **Italian One-Pot By Laredo**

Boil two quarts of water. Dump in 2 packets of orzo or aceite (pepper seed) pasta (Moderno makes good noodles at a good price) for a total of 12 oz of pasta. Stir well, sprinkle with salt. When it returns to the boil, reduce heat to a simmer, pour in one undiluted can of chicken broth and add a package of frozen spinach. Stir in 1/2 to 3/4 cup cold cooked chicken and 1/2 to 3/4 cup meatballs. Cover and cook for 30 - 45 minutes (thaw and heat through all ingredients). It's like a cross between Italian wedding soup and a casserole.

### **BBQ One-Pot By KingMick217**

Boil up some wide egg noodles, & strain.

Fry up some sausage and or chicken pieces (about 3/8" cubed).

Combine pasta, meat, and a bottle of BBQ sauce.

If it is too sweet add yellow mustard to taste.

### **Hot & Spicy Ginger Chicken Stir Fry By SomewhereInND**

Pan 1: Make some rice, fried rice is better, but more work.

Pan 2: Reheat fired ground chicken that you made at home.

Add to pan 2 onions that you sliced up at home, then froze in a convenient zip-lock bag.

Add in some Hoisin Sauce.

Add in some Roasted Chili Paste.

Toward the end, add some ginger paste (tends to cook off, so don't heat it too long) .

Serve on a bed of rice.

Quantities of ingredients? Well that depends on how many you serve, how much onion you like, and how hot you want it. Search for spicy ginger chicken recipe to get a start.

Personally, I like lots of onions, lots of heat. If your lips are tingling after you eat it, and if your lips burn the next morning when you shower.....you did good.

I use ginger paste because it is easy to mix in, make sure you mix it in well. You don't want the glob of ginger to be in your first spoonful. Ginger is actually a hot spice.

Sriracha Hot Chili Sauce is the best hot sauce I have found for chicken. Comes in a clear plastic bottle, with a green cap, contents are red ITS HOT, but has an assume taste. Sold at Walmart in Asian isle.

May your lips burn in the morning!

## **Ragout Of Chicken Legs In Hearty Red Wine Sauce By bdosborn**

Printed from COOKS.COM

Serves 4. This is a country dish of chicken legs whose say made from sautéing the chicken in bottom fat and simmering it in red wine and stock, is thick with chopped vegetables. Accompany it with sautéed potatoes, 1 inch thick slices of French bread and that have been brushed with oil and baked until golden.

|   |  |
|---|--|
| 1/4 lb. slab or thickly sliced bacon                  | 4 whole chicken legs                         |
| 1 onion, finely chopped                               | 1 carrot, finely chopped                     |
| 1/2 leek, trimmed, rinsed thoroughly & finely chopped | 2 tbsp. flour                                |
| 1 c. red wine   | 1/2 c. chicken stock                         |
| 1 tomato, peeled, seeded & cut into strips            | 2 cloves garlic, crushed                     |
| 1 bay leaf  | Salt & freshly ground black pepper, to taste |
| Pinch of dried thyme or 1 tsp. fresh thyme            | Extra sprig of fresh thyme (optional)        |

Set the oven at 450 degrees. Cut the bacon into thin strips and cook them in large cast-iron skillet (or another heavy skillet with heatproof handle) until they render all their fat and turn golden brown.

Remove the bacon pieces from the skillet and transfer them to a plate lined with a paper towel. Add the chicken legs to the pan, skin side down and cook them over medium-high heat, turning often for 5 minutes or until they are golden brown all over.

Remove the chicken from the pan. Spoon off and discard all but 2 tablespoons of fat from the pan. Add the onion, carrot and leek. Cook these vegetables on medium heat for 5 minutes or until they are soft, do not brown.

Sprinkle the flour over the vegetables and continue cooking them, stirring constantly, until the flour turns golden brown. Whisk in the red wine and chicken stock, stirring until the mixture is smooth. Then add the tomato, garlic, bay leaf, salt, pepper and thyme. Replace the chicken skin side up, sprinkle it with the bacon strips and let the sauce return to the boil.

Without covering the pan, transfer it to the preheated oven and cook the chicken for 25 minutes until it is cooked through. Carefully remove the skillet from the oven (the handle will need a double thickness of pot holder) and set it over a burner.

Lift the legs from the pan and cut them in half and separate the drumsticks from the thighs. Return the skillet to a burner and let the sauce come to a boil, remove the bay leaf and, if the sauce is too thick, add a few spoonfuls of extra chicken stock or water. If it is too thin, let it bubble steadily for a few minutes and reduce

it slightly.

Set a drumstick and thigh on each of 4 dinner plates and spoon the sauce around them. Sprinkle with fresh thyme, if available, and serve at once.

### **Grilled Potluck Chicken Legs By caseydog**

This is so simple, I am reluctant to call it a recipe. I have made it at several gatherings for Saturday Potluck Dinner, and it is always a hit. As a bonus, it can be prepared at home for quick, easy cooking at your campsite.

One Family Pack of chicken legs/drumsticks  
Fresh ground black pepper

Kosher Salt  
Garlic powder

At home, season your chicken legs with kosher salt, fresh ground pepper, and garlic powder, and place them in a zip lock bag, or vacuum sealed bag if you have a Foodsaver.

At your campsite, grill the chicken slowly on a charcoal grill with a lid. Let the charcoal burn down to an even medium heat before you add the chicken . Turn and move the chicken regularly so it will cook all the way through and have a nice, golden brown skin.

*Tips:* Covering the chicken as it grills will keep flare-ups to a minimum, and allow the chicken to bake as it grills. Your grill will have hotter and cooler zones, so move the chicken around to cook evenly.

To get my chicken from my campsite to the Potluck table, I line a small cooler with aluminum foil, and put the chicken inside. I then wrap the foil down onto the chicken. When people are ready to eat, I open the cooler and pull back the foil, and the chicken is still good and hot. The cooler is my serving dish.



## **Chili**

### **Turkey Chili By sHootR**

|  |                             |
|--|-----------------------------|
| 1 lb. Ground Turkey                    | ½ tsp Beef bullion Granules |
| 1 cup cut celery                       | ½ tsp cumin                 |
| 1 16 oz. Can diced tomatoes            | 1 tsp basil (crushed)       |
| 1 8 oz. Can tomato sauce               | 1 Bay leaf                  |
| 2 cans beans (red, pinto, kidney, etc) | ¼ tsp garlic powder         |
| 1 6 oz. Can V8 juice                   | 1 to 2 Tbsp Chili powder    |
| ¼ tsp red pepper (optional)            |                             |

Spray Dutch oven with Pam, add turkey and celery. Cook until no longer pink, add the remaining ingredients (undrained).

Add ½ cup of water and simmer uncovered for 20 to 30 minutes, stirring occasionally. Discard the Bay leaf and serve.

### **Chili Fritos Bag Dinner By Woodbutcher**

This is one of those things that people make fun of until they try it - then, they're hooked. But you must have those little individual sized bags of Frito's for it - the fun is eating it right out of the bag.

|  |                                   |
|--|-----------------------------------|
| Any chili - yours, your mom's, or out of a can (the can is easier) | Fritos, the individual sized bags |
| Shredded cheddar cheese, sharp                                     | Hot Sauce                         |

Heat the chili.

Open Frito bag.

Spoon some chili in the bag - yes, IN the bag.

Top with some cheese, IN the bag.

Add a few drops hot sauce, IN the bag.

Add a spoon and eat, OUT of the bag.

### **Cheaters Chili By jimmcnic**

1 lb of ground meat (Turkey or Beef).  
24 to 32 Oz of salsa. Hot, medium or mild, your preference  
1 packet of chili seasoning mix. Hot, medium or mild, your preference.

Fry up the meat, drain off the liquid if you want, mix in the chili Seasoning mix to coat the meat. Then add the Salsa.

You should have Cheaters Chili in about 30 to 45 minutes. Need more for a bigger group, just double or triple the ingredients.

Eat and enjoy. You can put shredded cheese on top. If you want it hotter add Chili powder when you add the chili seasoning packet.

## Meaty Chili By mikeschn

1 lb ground beef  
2 cloves garlic, pressed  
2 celery ribs, diced  
1 can (28 oz) diced tomatoes  
1 can (12 oz) tomato juice  
1/4 cup ketchup  
1 t salt  
1/2 t dried thyme leaves

1/2 lb sausage  
2 jalapeño peppers, diced  
1 large onion, chopped  
1 can (15 oz) pinto beans, drained  
1 cup water  
1 t sugar  
2 T ground cumin  
1/8 t ground black pepper



Brown beef, sausage, garlic, jalapeño, peppers, celery and onion in a large pot or dutch oven until onion is tender, stir often.

Add remaining ingredients and simmer over medium low heat for 30 minutes, stirring occasionally.

Ladle into bowls. Garnish with cheese and/or onions if desired.

## Trail Chili By Laredo

To feed 12 people trail chili, you need:

Five pounds lean meat (game, beef, mixture -- avoid pork, poultry & fish)  
Half a dozen each dried guajillo, ancho and chilpotle peppers (seeded, stemmed, crushed)  
2/3 cup of fresh Chile petines, rinsed, stemmed and roughly chopped  
1 head of garlic, peeled and minced  
2 large onions, peeled and minced  
fist-sized lump of beef suet or vegetable shortening  
16" Dutch oven with tight lid  
1 1/3 cups flour  
up to 1/3 cup toasted cornmeal  
1 tablespoon coarse ground black pepper  
1 teaspoon each ground cumin seed, cayenne, paprika  
1 tablespoon shaved piloncillo or brown sugar  
1 gallon boiled cooled water \*or\* cold coffee

Melt shortening or suet in Dutch oven.

Sift flour with black pepper, cumin seed, sugar, cayenne and paprika.

Roll cubes of meat in seasoned flour to coat and brown by batches in hot fat. When brown, remove and reserve.

Mix remaining seasoned flour with 1/2 cup of liquid (water or coffee) and stir to remove lumps.

Cook garlic and onions in hot fat until onions turn clear. Put meat back in pan. Stir in flour mixture. Stir to

coat all pieces of meat. Add remaining liquid; bring to boil. Reduce heat to simmer. Cover tightly and simmer 1 1/2 hours or until meat is tender. If chili is too thin / soupy, add toasted cornmeal and simmer ten more minutes to thicken.

Serve hot over biscuits or cornbread or split baked potatoes.

Garnish with fresh sliced jalapeños, shredded Mexican or cheddar cheese, sour cream or avocado slices.

Properly fixed chili has no tomatoes or beans in it, and you'll notice this recipe has no oregano, marjoram or similar herbal ingredients. If you prefer more comino flavor, adjust to taste.

## Hamburger

### **Cajun Turtleburgers By B52**

WOW!!! Only in Louisiana

Here's a new twist on how to serve burgers and if you don't cook, give this handy little guide to someone that does and request them.

Handmade ground beef patties, topped with sharp cheddar cheese, wrapped in a bacon weave, then the next step, add hot dogs as the heads, legs with slits for toes and tail.

Next step. Place on an oven rack, covered loosely with foil and baked for 20-30 minutes at 400 degrees. A little crispy, not too crunchy...just how a turtle should be, no?



### **Camp Hash One-Pot By len19070**

Brown a pound of ground beef in a big pot with a lid, drain.

Add 2 cans of Condensed Alphabet soup

Add a cup of minute rice, a half cup of water, stir, cover and let simmer till rice is done.

You can also substitute elbow noodles for rice...but that would take 2 pots.

## **Macaroni & Cheese**

### **McCheeseburger Helper By nissan300z90**

I have a quick and simple recipe I came up with the other night. Just grill up a couple hamburger patties on the grill the way you like them and cook some macaroni and cheese the way you like it. To serve just break the grilled hamburger into smaller chunks over the mac and cheese and you are ready to enjoy.

### **Easy Peesy Mac N Cheesy By Catoosa Grani**

I fixed this at Beavers Bend and everyone seemed to like it. Todah asked that I post it here for others to try. Hope you like it as well as we do. This was sent to me in the Family Camping Newsletter from Paha Que Wilderness.

|  |                                 |
|--|---------------------------------|
| 1 lb package of shell noodles                      | 1/2 cube of butter              |
| 1/2 lb grated cheddar cheese                       | 1/2 lb grated jack cheese       |
| 1 cup grated Parmesan cheese, divided into 2 bowls | 1 cup heavy cream               |
| 1/2 tsp white pepper                               | 2 dashes Worcestershire sauce   |
| 1 tsp paprika                                      | 1 cup tuna or chicken, optional |

Grease a 10" dutch oven with Canola oil on a paper towel. Boil noodles in a large pot for about 4 minutes. Drain and put noodles aside. Add butter to dutch oven allowing it to melt. In a large mixing bowl, add all other ingredients and half the Parmesan. At this point I also add the noodles and mix thoroughly, then pour into the dutch oven. The recipe calls for 4 hot coals on lid and 6 underneath, but we found it necessary to use more, and bake for half an hour. Adjust to your own way of cooking. Remove the lid and add the additional Parmesan on top, replace lid and continue baking another 5 minutes.

This recipe works well when adding additional items, what ever sounds good to you.

## **Mexican Dishes**

### **Dutch Oven Enchiladas By jpllock**

1 1/2 lbs Hamburger  
1 green pepper  
Colby cheese grated

1 onion  
pepper jack cheese grated  
2 small cans Old El Paso Red Enchilada Sauce

Brown 1 1/2 lb of hamburger meat with onions and green peppers. Then layer corn tortillas then meat, enchilada sauce, and cheese. Then repeat the procedure until meat is used up. The top layer is finished with enchilada sauce and cheese. Baked in a 12" dutch oven until cheese is melted and bubbling.

### **Mexican Type Dish Very Easy By Tcurr**

I made something like this that has been a huge hit.

You take a tortilla shell spread refried beans on it, sprinkle shredded chicken on, a little bit of salsa and cover with cheese, do the same thing about 10 layers high. Pile cheese on the top and pour in enchilada sauce to cover up to top layer. Bake until cheese is melted on the top, about half hour.

When done cut like a pie and serve with the hot sauce over the top.

I made it two weeks ago camping. Since have made it 2 more times at home since it is a huge favorite of the kids and wife.

Pack of tortilla shells.

1 can refried beans 2 if you want it a bit thicker.

1,2 cans enchilada sauce.

2 medium cans diced chicken breast, or make the shredded from your favorite parts.

2 bags of your favorite shredded cheese. I use sharp cheddar.

2 normal size jars of salsa one to use after with chips.

1 bag of scoops to have with the meal.

I use my 10 or 12 DO to bake it depending on what size tortillas you use.

### **Chile Relleno Casserole By mkkaplan**

I've made this for several potlucks. I get a clean pot back and people ask for the recipe. The original recipe comes from *The Beginners Guide to Dutch Oven Cooking* by Marla Rawlings. I've changed some of the ingredients.

1 lb. bulk spicy pork sausage

1 onion diced

1 small can evaporated milk

1 small can water

1/2 teaspoon salt

6 eggs

1/2 cup flour

3 7 oz. cans whole green Chiles seeded

3 cups grated cheese, mixed cheddar and Monterey Jack

Brown the onion and sausage in the bottom of the oven. remove and set aside. Beat the eggs, milk, water, salt, and flour together, then stir in 2 cups of the cheese. Open out the Chiles and put a layer in the bottom of the oven. Sprinkle 1/2 of the meat and cover with 1/2 of the egg/milk mix. Add another layer of Chiles, meat

and the rest of the liquid. Top with the remainder of the cheese. I try to save one Chile and arrange it in strips in a star pattern on top to decorate. The book says to cover and cook with a 1 (bottom) to 3 (top) coal ratio at 425 degrees for 30 to 40 minutes. Rotate oven and lid. It should set and get brown on top.

The original recipe called for 1/2 hamburger. Sausage already comes in a pound roll anyway. I liked the taste better also. I use evaporated milk because its convenient for camping. I don't exactly follow the 1 to 3 ratio for coals because I never noticed that in the recipe until I started to write this out.

### **Spicy Mexican Chicken By Mike B**

I whipped this up from scratch last night, and it came out great. It's ideally suited for a Dutch oven.

|                                |                                   |
|--------------------------------|-----------------------------------|
| 4 lbs. Chicken legs and thighs | 1 teaspoon celery salt            |
| 1 teaspoon rosemary            | 1 teaspoon freeze-dried parsley   |
| 1 can cream of mushroom soup   | 1 can cream of chicken Verde soup |
| 1/2 can milk                   | 1/2 teaspoon chili powder         |

Arrange the chicken in a 14" Dutch oven. sprinkle with celery salt, rosemary and parsley. Cover and bake at 350 F for 1 hour. Drain the grease from the Dutch oven.

In a bowl, mix the soups, milk and chili powder. Cover the chicken with the mixture and bake for a further 15 minutes. Serve with rice, potatoes or dressing.

### **Smothered Burrito Casserole By SomewhereInND**

Serves 2 to 8, depending on how much ingredients you use.

Pan 1: Boil a bag of Spanish rice.

Layer 1: Dump onto plate.

Pan 1: Heat up some Campbell's Cream of Chicken Soup, Fiesta Soup, or Nacho Soup.

Pan 2: (Frying Pan) Reheat ground chicken you made at home.

Mix in Taco Seasoning, Black Beans, Black Olives.

Layer 2: Place Large Burrito Tortilla Shell on top of plate of rice

Layer 3: Place Chick, Beans, Olives on top of that

Layer 4: Another Tortilla shell

Layer 5: Dump Soup on top.

Optionally heat at 350 for 25 minutes, or until contents are hot.

Smother with Shredded Cheese, Sour Cream, Chunky Salsa, Guacamole, Shredded Lettuce.....use your imagination.

A preheated dutch oven would work great as the plate.

I have a plate the size of a large tortilla, with about a 1 1/2 inch side lip, works great.

For smaller quantities, you probably would not be able to fit full cans of soup, beans, olives, on a small plate.

For larger quantities, use baking pan with large side, instead of plate.

## Enchilada Casserole By Outpost Jim via cuyeda

I got this recipe from the "Field Guide to Dutch Oven Cooking" compiled by IDOS and published by Lodge MFG Co. Submitted by Kristi Myers and Lisa Blackett. This is a good camp recipe!

|                                |                             |
|--------------------------------|-----------------------------|
| 1 large onion, chopped         | 2 lbs ground beef           |
| 1 10oz can Tomato Soup         | 2 10oz cans enchilada sauce |
| 3/4 lb shredded cheddar cheese | 8 flour tortillas           |
| 1 cup sour cream               |                             |

Cook ground beef and onion in a 12" Dutch Oven. Remove from oven and place in a large bowl. Stir in the soup and enchilada sauce. Pour enough sauce into Dutch oven for 1/4" layer. Cover this mixture with a layer of tortillas, tearing to fit. Cover tortillas with 1/4 lb (1 cup) shredded cheddar cheese. Repeat layers until all mixture is used. Top with cheese. Place lid on Dutch oven and bake (8 coals bottom - 18 top) for 35-40 minutes, or until mixture is bubbling and heated through. Serve with sour cream.

Different grades of enchilada sauce are available (i.e. mild, medium, hot) or you could add green Chiles or Jalapeños.

## Chell's Mexican Taco Salad By chamas

|   |  |
|---|--|
| 1 Pound ground beef                               | 1 med. onion chopped                     |
| 1 Envelope taco seasoning                         | 1 large head of lettuce, chopped         |
| 1 1/2 cups diced tomatoes                         | 1 small can black olives sliced          |
| 1 1/2 cups shredded sharp cheddar cheese          | 1/2 cup shredded Monterey jack cheese    |
| 2 (15ounce) cans of kidney beans, drained         | 16 ounces thousand island salad dressing |
| 1/2 bag of tortilla chips crushed to small pieces |  |



In a large skillet over medium heat, cook ground beef and onions. Make sure beef is evenly browned. Drain fat, add taco seasoning then set aside to cool.

Once beef is cool in a large bowl, mix together the beef stuff, lettuce, tomatoes, cheese and kidney beans. Cover and chill for at least 1 hour.

Right before serving, add the dressing and chips and toss until evenly coated.

Serve with sour cream on the side.

## Mexican Pile On (Chicken Fajita Version) By Laredo

We do a variation of this at church pot-lucks here in Texas.

You will need (to feed 10 teenagers or 12-15 regular people):

About 10 chicken leg quarters or about 3 1/2 lbs chicken thighs (more if they're not boneless thighs).  
2 lbs dry beans (red or pinto work best but black are okay), sorted & soaked  
(OR, if you're in a tearing hurry, small can each ranch style beans with sweet onion, ranch style beans with jalapeño, and ranch style pinto beans)  
3 cups raw rice



1/2 lb seasoning bacon  
 18 ounce can diced tomatoes with green Chiles, drained, juice reserved  
 18 ounce can diced tomatoes with Chipotles, drained, juice reserved  
 3 cups diced onion (divided use)  
 1 cup diced celery (divided use)  
 1/3 cup minced garlic (divided use)  
 3/4 cup seeded chopped jalapeño (divided use)  
 1 bunch cilantro, stemmed (optional: if you hate it leave it out!)  
 3-4 cups shredded lettuce  
 2 cups finely shredded Mexican four-cheese blend  
 2 cups Pico de Gallo  
 2 cups sour cream  
 3/4-1 cup mashed fresh avocado  
 1 cup lime juice (divided use)  
 large can Hatch green Chiles, roasted (whole or chopped), MEDIUM  
 1 cup tomatillo salsa  
 3 qts water (divided use)  
 salt & pepper to taste  
 3 tbsp cooking oil  
 2 tbsp Better than Bouillon Chicken Base  
 1 pkg Cheesy Mexican Rice seasoning mix  
 1 pkg regular Fajita or regular taco seasoning mix  
 1 tsp cayenne (divided use)  
 1/2 cup sliced ripe olives, drained  
 1/2 cup sliced pimiento-stuffed olives, drained  
 large bag Fritos or tortilla chips

Chop bacon in 1/2 inch dice and cook in a deep heavy pot until crispy. Remove, reserving fat in pan. Set bacon aside.

To fat add 1 cup onion, a third of the celery, 3 tbsp garlic 1/4 cup diced jalapeño.

Cook, stirring, until softened and onions are clear.

Add half the cayenne. Add beans, canned tomatoes, and if necessary water to cover beans 1" deep (OR: canned beans and canned tomatoes, plus water to cover).

Bring to boil and simmer until beans are very soft.

Remove from heat; stir in bacon and cilantro, if using, and one fourth of the lime juice.

Before serving dip half the beans out with a slotted spoon and mash as for mashed potatoes. Stir mashed beans back in; season with salt and pepper if needed.

Meanwhile, in a heavy deep skillet, heat cooking oil (the chicken can poach while the beans are cooking!).

Add remaining onion, celery, garlic, jalapeño, and canned green Chiles.

Cook over low heat, stirring as needed, until onions begin to turn brown. Add chicken, remaining cayenne, half the lime juice, and fajita or taco seasoning; cover with water and bring to a boil.

Reduce to a simmer and cook 30 minutes or until done. Strain off broth and reserve to cook rice.

Set chicken aside to cool; measure rice.

Combine reserved tomato juices with broth.

If needed, add water to the broth sufficient to cook the rice.

Stir in chicken base and Mexican rice seasoning mix.

Bring to boil, add rice; bring back to boil, reduce heat to very low.

Cover rice and cook for 30 minutes or until liquid is absorbed.

While rice cooks, remove skin and bones from chicken. Shred meat.

Mash avocado with remaining lime juice; blend in tomatillo salsa.

*To serve:*

Spread cooked rice evenly in bottom of a casserole dish.

Top with, in order: beans, meat, pico, sour cream, shredded cheese, lettuce, and olives. Serve with chips and avocado-tomatillo dip.

If you want a vegetarian version skip the bacon and chicken; add 1 tbsp liquid mesquite smoke to the beans at beginning of cooking and 1 tsp liquid mesquite smoke to the rice.

To sub ground beef or turkey for the chicken, you'll need about 3 1/2 lbs ground chuck (you'll want to brown and drain it) or about 3 lb ground turkey. Add the liquid smoke to the meat for a 'campfire' flavor.

### **Easy Chicken Chili Verde By S. Heisley**

- 2 Tablespoons Oil, margarine, or butter
- 2 Chicken Breasts cut into bite-sized pieces
- 1 Can Progresso Chicken Corn Chowder (Gluten Free)
- 1 Can Black Beans, washed and drained
- 1 Four Ounce Can Diced Mild Green Chiles
- 1 Four Ounce Can Diced Jalapeños, 1 tablespoon at a time\*
- 1 Tablespoon Lime Juice
- 2 Tablespoons Chopped Cilantro

Shredded Mexican cheese blend or shredded cheddar cheese for garnish (optional)

Fry chicken in oil, margarine or butter until cooked through. Add in chicken corn chowder, washed/draind beans, chilies and jalapeños\*, and bring to a boil. Lower heat and cook for 5 more minutes, to blend flavors. Remove from heat and mix in lime juice and cilantro. Serve in bowls. Garnish with shredded Mexican cheese blend or shredded cheddar cheese.

\*Some jalapeños seem hotter than others; so, it is best to add them 1 tablespoon at a time, tasting until the desired effect and flavor is achieved.

## **Other Meals**

### **Foil Pouch Meal By devigata**

Spray a generous sheet of heavy duty aluminum with olive oil. Lay down a slice of onion and cover with your choice of vegetables, the same amount you'd put on your plate. They can be fresh or frozen. Add a slice of tomato on top of the vegetables. Sprinkle a chicken breast with Cajun spices and lay on top of vegetables, seal well. Place pouch over the coals and when it poofs (like jiffy pop popcorn), your meal is ready, cooked by the steam.

### **Pierogi Casserole By cccamper**

You will have to adjust this to your cooking method for Dutch Oven. I don't even have a camp one, just enameled DO.

This is for when even Mac & Cheese isn't comforting enough! Potatoes and cheese and butter and pasta. That's enough carbs and dairy to heal about anything!!!!

Serves : 6-8

Prep. Time : 1:00

- 10 med. potatoes - boiled
- 10 oz. grated cheddar cheese
- 8 oz cream cheese - softened
- 1 cup real butter
- 4 med. onions - minced
- salt and pepper - to taste
- 1 Lb. lasagna noodles - cooked, drained

Beat together potatoes, cheddar, and cream cheese until cheese is melted and no potato lumps remain.

Sauté onions in butter until soft. Stir 1/3 of the onions into the potato mixture; salt and pepper to taste.

Place a layer of lasagna noodles in the bottom of a greased 9" X 13" X 2" pan.

Spread 1/3 of the potato mixture over the noodles.

Repeat layers, ending with noodles. Pour remaining onions over all.

Bake, covered, in a 350 degree oven until heated through, about 30 minutes

You might want to sprinkle shredded cheese over the top

### **Kielbasa One-Pot By EffieRover**

It's that time of year when I clean out my camp recipe book and look for new stuff to put in it for next year. I tend to gravitate toward the one-pot dishes and have noticed some here. Any other favorites?

My kids favorite:

- 1 kielbasa or smoked sausage
- 1 2lb bag of frozen tortellini
- bags of frozen mixed veggies including squash, zucchini, carrots and red peppers, totaling 2lbs of veg

healthy pinch each parsley, oregano and basil  
olive oil

Heat your skillet to just below screamin-hot and add olive oil. Brown sausage (about 3 min), then add veggies. Brown veggies, turning often, then turn heat down a tad (about 5 min). Add frozen tortellini and cook, turning often, until heated through and well-coated with oil (about 3 min). Sprinkle with herbs and serve hot.

### **Dutch Oven One-Pot By KingMick217**

Butter... Lots of it.

Canned tomatoes

jalapeños

green pepper

onions

celery

beer

One or all of the following:

ground pork, beef, sausage, chicken, shrimp, craw-daddy tails

Melt the butter, and add your meat of choice. Give it a quick spin around the cast iron to get it started cooking. Add all the rest of the ingredients to suit your liking. Keep adding beer until the pot starts looking REALLY soupy. At this time add your favorite spices. I prefer Cumin, Garlic powder, Chili powder, and Sage. Cover and let it cook for 25 to 30 minutes, give it a stir about every four minutes or so. When the flavors have blended nicely, add enough Minute rice to thicken the dish. Remove it from the heat, cover and let stand. You should be able to eat it with a fork if you choose to.

I usually cook this over a campfire in my cast iron dutch oven... left-overs make for awesome omelets the next morning.

I know there aren't any quantities listed... but there really isn't a wrong way to make Jambalaya.

### **Chicken Pot Pie By Zollinger**

1 bag, 16 ounces frozen fresh crinkled carrots

1 bag, 16 ounces frozen broccoli

1 bag, 16 ounces frozen fresh golden sweet corn

2 cans, 10 ounces chunk chicken

29 ounces chicken broth

1½ cups milk

2 cups all purpose flour

1 cup butter, (2 sticks)

1 cup celery, chopped

1 cup onion, chopped

1 teaspoon salt

1 teaspoon course ground pepper

2- 9 inch pie crusts

Pam cooking spray



Take the pie crust out and let thaw out in wrapper. Rinse broccoli, corn and carrots in cold water to separate; drain well. In a separate pot or pan, melt two sticks of butter. Add celery and onions. sauté for a few minutes. Add salt, pepper, flour, chicken broth and milk to mixture. Bring to a boil. Add carrots, corn, broccoli and chicken. Do not drain chicken. Bring mixture to a boil and cook for about five minutes. Be sure to keep stirring mixture. If it gets too dry, add some more water or milk.

Spray bottom of oven with Pam cooking spray. Unfold one pie crust and place in bottom of oven. Pour mixture in on top of the pie crust. Add second pie crust on top. Place 16 coals on top and 8 coals on bottom. Can be baked in oven at 350° for about one hour. I sometimes freeze half for another time.

## **New Orleans School Of Cooking Jambalaya By digimark**

Recipe feeds 12 people who eat properly, or four people who want to pig out.

- 1/4 cup cooking oil (We use canola)
- 1 lb chicken, cut up or boned. (We use boneless chicken breast.)
- 1 1/2 lbs sausage. (Long links sliced into discs work well. Consider Cajun andouille for authenticity, but most anything firm and low-fennel will do.)
- (Optional) 1 lb peeled and de-veined shrimp (no Old Bay seasoning)

The Holy Trinity (common group of ingredients in New Orleans cooking) -- All diced and chunky:

- 4 cups chopped onions
- 2 cups chopped celery
- 2 cups chopped green pepper
  
- 1 Tbsp chopped garlic (Sometimes called the "pope" to the "Holy Trinity".)
- 4 cups long grain, converted or premium long grain rice
- 5 cups chicken stock or stock substitute
- 2 heaping tsp salt
- Cayenne pepper to taste
- 1-2 tbsp. Kitchen Bouquet-style browning sauce
- (Optional) 2 cups chopped green onion.

Using a large pot, brown chicken in oil over medium high heat.

Add sausage to pot and sauté with chicken. Add shrimp if desired and cook thoroughly. Remove all from pot and put aside temporarily.

Sauté onions, celery, green pepper and garlic to tenderness. Return the chicken and sausage to the pot.

Add chicken stock, salt and pepper to the pot and bring to a boil. Add the Kitchen Bouquet and rice and return to a boil. Cover and reduce heat; simmer for 30 minutes. 10 minutes into the simmer, remove cover and quickly turn rice from top to bottom completely and re-cover.

When rice has cooked and absorbed most of the liquid (after the 30 minutes simmer), add the green onions and/or shrimp if desired.

(This jambalaya is a "brown" jambalaya, which we liked best. If you prefer a "red" jambalaya, use 1/4 cup

paprika instead of the Kitchen Bouquet, and you might want to use 1/2 stock and 1/2 V-8 vegetable juice or tomato juice for the liquid. Adding some chopped/diced tomatoes will also enhance the "redness".)

## Pizza

### **Pizza Crust By Judeyramone**

|                     |                     |
|---------------------|---------------------|
| 3 1/2 cups flour    | 1 cup warm water    |
| 2 tablespoons yeast | 2 tablespoons honey |
| 1/4 cup olive oil   | 1/2 teaspoon salt   |

Pour warm water into a bowl. The water should be about 85 to 115° F. Test it with your hand. It should feel very warm, but comfortable. Add the honey and salt. Mix by hand (I use a whisk) until well blended. Add the yeast and mix some more. Let this mixture sit for about 5 minutes. Add 1 cup of flour and the olive oil and mix until well blended (whisk, once again). Add the rest of the flour and mix well. The dough should turn into a ball.

Once the dough is balled up, place the ball on a floured board and knead for about a minute. This builds the gluten which helps the dough to rise and become fluffy when cooked. Place the dough in a plastic grocery bag and store in a warm, dry area to rise.

(You can leave it in the plastic grocery bag for quite a while, in the 'Fridge... overnight, or longer)

After about 45 minutes the dough should have about doubled in size. Show it who's boss and punch it down. That's right, give it a good smack so it deflates. Let it rise for another hour. The dough is now ready to be rolled out. You can punch the dough down one more time if you want and wait another hour or two before rolling out. The choice is yours.

(I rarely punch down at all... usually dinner is in order & I have no time for such shenanigans)

You're now ready for the next step: Rolling out the dough.

This dough can also be made in advance and refrigerated for a day or so, or even frozen. Be sure to let it come to room temperature before using.

One mistake most people make when working with dough is not using enough muscle. Dough fights back. You push it, it pushes back. Don't be afraid of the dough. It won't bite you and you can't really damage it, either. When working with dough, use plenty of flour, but don't let it get too dry. It should be fun to work with, not too sticky and not too crumbly.

Form it into a flat ball about six to eight inches wide.

Using both hands, one on top of the other, press from the center outwards on it to start stretching it out, turning the dough a bit on each push. You can also pick up the dough and squeeze the edges of it while turning it like a steering wheel. This allows the weight of the dough to stretch it.

(nonsense: form a ball & use a rolling pin)

Once the dough is about 1/2" thick all the way around, use a rolling pin to flatten it out to about 1/4" thick. I usually run the pin over once or twice, flip the dough over and give it a quarter turn and roll it again to make it even.

Take a fork and put puncture holes all over the dough. This keeps it from bubbling up while cooking and it also helps to hold the sauce on as well.

Transfer dough to pizza peel sprinkled corn meal or place it on a lightly greased cookie sheet.

Top with sauce, cheese and/or toppings and bake in a 400° F. oven until the crust is light brown. Bake on

either baking stones or on the cookie sheet or a pizza pan.

### **Frozen Pizza on a Grill By SomewhereInND**

Frozen Pizzas are easy to make on a grill.

Lighter Crusts with reasonable amount of ingredients work best.

Low heat, If you have a 2 burner grill, at some point, move pizza to non heated side of grill and close lid.

If pizza came with a cardboard plate as part of the packing, slide heated pizza onto cardboard, cut, serve, no dishes.

Totinos pizzas in the red boxes work very well, they are light, and 1 pizza serves 1 person. Only problem is that pepperoni is the only one that tastes good.

Top with Sriracha Chili Sauce, to make your lips burn in the morning will showering.



# Vegetables

## Camp oven potato bake By rabs

This is one of my favorite dishes that i cook when camping. You will need

- 4 large potatoes
- 2 cups of cheese (mozzarella mixed with a strong tasty cheese works well)
- 1 large onion

Peel and slice potatoes about 1/4 inch thick. Peel and slice onion.

Place a layer of potato on a well greased round cake tin, add layer of cheese and some onion then add another layer of potato, cheese and onion, when you have a final layer sprinkle cheese on top and bake in a moderate CO until potato is nice and soft and the top is crunchy brown, serve up and drizzle with ranch dressing.

## Sweet Potato Fries By Todah Tear

I fry them as at the last minute prior to dinner to assure that they will be crisp when the reached the serving table (No one likes cold fries.)

Cut raw sweet potatoes in strips

Douse strips with orange juice and cranberry juice (or juice of choice)and sprinkle cinnamon, nutmeg, salt, Splenda (or sugar), and any other spice that you like on them.

Mix 1/2 cup of flour with cinnamon (or whatever spices you like..maybe some ginger) and 1/4 cup of Splenda in a bowl or a bag

Place the strips in the bowl or bag and make sure they get covered with the mix.

Deep fry strips for about 5-10 minutes; sweet potatoes are more dense than white potatoes so they need to cook longer.

You will know that they are ready when the potato turns from dark orange to a light orange.

Sample a few before pulling the whole batch out of the grease.

Remove fries from grease and place on a plate covered with paper towels (I've noticed that sweet potatoes absorb less grease than white potatoes.)

Sprinkle some more salt, cinnamon, sweetener, etc on them.

Sample a few more.

Sample a few more.

Whatever is left, serve them up!

## Baked Potato Casserole By stbuch

Much requested, here it is. I'm not a measurer when I cook but this is basically what you'll need to make a 9x13 dish.

6-8 Potatoes (I choose Yukon Gold)  
4 green onions chopped  
6 slices bacon cooked and chopped  
one stick butter  
one 16 oz tub of sour cream  
2 cups shredded sharp cheddar cheese

I wash the taters and cook them in the microwave. Then I cut them in cubes with the skins still on. Put in a large bowl and put in the butter while they are still hot, stir. Add the onions, bacon, and sour cream and stir. Put half the mixture in the pan then add a layer of shredded cheese.

Put the rest of the mixture on top of that and top with the rest of the cheese. Bake at 350F until bubbly. Yum!

### **Braised Red Cabbage and Apples By cccamper**

Serve with brats for an easy meal.

(I love this stuff and used to fuss with in a pan on stove top. This is great!)

Difficulty: Easy

Prep Time: 35 minutes

Cook Time: 1 hour

Yield: 8 servings

2 small red cabbages, quartered  
1 onion, peeled and sliced thin  
6 tart apples, peeled, cored, and sliced thin  
1/2 cup firmly packed brown sugar  
3 teaspoons salt  
Pepper to taste  
1/2 cup red wine vinegar (I like apple cider vinegar)  
2 cups chicken stock

Place cabbage, onions, and apples into a baking dish.

In a saucepan, combine sugar, salt, pepper, red wine vinegar and chicken stock. Heat until sugar is dissolved.

Pour the liquid over the cabbage mixture. Cover and bake in a preheated 350 degree oven for 1 hour, until cabbage is soft.

(I like juniper berries so throw about 8 in when heating the liquids. I never eat the berries but they aren't poison )

### **Deep Fried Corn on the Cob By moreforles**

Didn't think it would be worth the trouble, but friends of ours wanted to try it in the cooker..... worked great, tastes even better....

Soaked corn in sugar water (just because it wasn't particularly sweet corn, but some of the sweeter ones probably wouldn't require the sugar) .

400 degree oil and in two to three minutes or until golden brown, done.

## **Cracker Barrel Old Country Store Hash Brown Casserole By cccamper**

(copycat recipe)

This would be a good DO recipe for a Gathering potluck!

Serving Size: 12

- 1 2 lb. pkg. frozen Hash Browns
- 16 oz. Sour cream
- 1 can cream of chicken soup
- 1 stick butter
- 1/2 C. Chopped onion
- 2 C. grated sharp Cheddar Cheese

Melt butter and set aside to cool down.

Place potatoes in a greased 10x14 inch dish. (or adapt to DO, I don't have a camp DO so cannot do it for you)

Season hash browns with salt and pepper. (and anything else you want)

In a bowl gently combine minced onions, sour cream, and cream of chicken soup. Stir in cooled but still melted butter. Mix these items together.

Pour soup mixture over potatoes; sprinkle with Cheddar Cheese.

Bake at 350 degrees for 45 minutes, or until all is completely warm, and the cheese begins to melt.

Variation: Substitute 1 cup Pepper Jack Cheese for 1 cup cheddar

Add chopped chili peppers or bell peppers.

## **Sweet Potato Burritos By Todah Tear**

- 1 large sweet potato
- cinnamon and spices
- large flour tortillas
- jar of Nestle's Sugar-free Carmel Vanilla Creamer
- Butter-flavored Crisco spray, frying pan or grille

Cut the sweet potato up in thin slices, so that it will cook quicker

Mash the potatoes up after it has cooked and add butter, some sugar (or sweetener) and cinnamon and spices to your taste.

NOTE: This can be done at home. Place mashed sweet potato mixture in a plastic storage bag or container and refrigerate for later when you take it on your camping trip.

Take a tortillas and spray both side with the butter-flavored Crisco.

Sprinkle some of the Vanilla Carmel Creamer on one side of the tortillas and scoop about 2 to 3 table spoons of the sweet potato mixture on top.

Fold the tortilla around the sweet potato mixture and sear both sides of the combo in a hot frying pan or on the grill. The Crisco that you sprayed on will make the tortillas crispy when you sear it.

Sprinkle some more Vanilla Carmel Creamer and cinnamon on the outside of the burrito after you remove it from the frying pan.

The resulting burrito is a delicious and crispy treat!

### Spanish Rice By Laredo

You can get "Spanish Rice" flavors from Rice A Roni or Uncle Ben's and some of the generic / store brand similar mixes.

Scratch-made from home beforehand is easy if you do it this way:

(Serves 4)

- 1 cup raw rice
- 2 cups water
- 3 tbsp Better Than Bouillon soup base, chicken flavor
- 1 can Mexican Recipe stewed tomatoes
- 1 tsp olive oil OR 2 slices bacon
- 1/2 cup each diced onion and bell pepper
- 1 clove garlic, peeled and minced (or 1 tsp jarred minced garlic)
- salt and pepper to taste

Heat oil (or fry bacon until crisp and fat has rendered out; set aside and crumble when you can handle it safely). In hot oil fry garlic, diced onion and bell pepper until onion is clear. Remove veggies and add water to pan. Bring to a boil, and stir in soup base. Add rice, bring back to a boil, reduce heat to a simmer, cover and cook 20 minutes.

Stir in Mexican Recipe tomatoes, garlic, onion and bell pepper, and bacon if you made it. Cover and set back over low heat 5-7 minutes or until liquid is absorbed. Serve warm.

### Green Bean Curry By mikeschn

- |  |                                     |
|--|-------------------------------------|
| 15 fresh curry leaves, chopped                     | 1 tablespoon ground cumin           |
| 1/4 teaspoon cayenne                               | 1/4 teaspoon turmeric               |
| 2 teaspoons garlic ginger paste                    | 2 tablespoons butter or coconut oil |
| 1 teaspoon brown mustard seed                      | 2 tablespoons white rice            |
| 3/4 pound green beans, trimmed and cut into pieces | 1 teaspoon salt                     |

Put 1/3 of the curry leaves and put into a medium bowl. Add cumin, cayenne, turmeric and garlic ginger paste and mix well.



Add water (about 1/2 shot glass) to above mixture, then set aside.

Heat butter or oil in a large skillet over medium heat. Add mustard seed and rice and fry until mustard seeds pop, about 2 minutes. Add remaining 2/3rds of the curry leaves.

When leaves have crackled but are still green, about 30 seconds, add green beans, salt and 2 tablespoons of water and stir to mix well. Cook and cover, stirring often, until beans begin to soften yet are still slightly crunchy, about 5 minutes.

Add mixture to green beans. Add another 1/2 shot of water, mix well, cover and simmer for an additional 3 minutes. Serve.

# Sauces, Salads, Dips & Dressings

## Roux By tinksdad

In the past whenever I made my roux for gumbo, I did it in the bottom of the stock pot and basically just enough for that pot of Gumbo. I would always wimp out when it reached peanut butter or caramel color and toss in my onion, celery and bell peppers to stop the roux from cooking further.

Today I decided to go for the gusto and make a bigger batch of roux just to have on hand (in a glass container in the fridge); plus I wasn't stopping at caramel!! It's the first time I have ever tried doing a roux in my CI 12" skillet as well. Started out with 2 cups of oil and 2 cups AP flour. Stirred constantly. I was resolved to pee my pants at the stove if the necessity arose just so as to not stop stirring!! I got it to dark chocolate before I removed the skillet from the heat. Kept stirring while the pan cooled; and the final color is almost black coffee.

Question(s):

How can you tell if it's burnt?? If you scorched it, the smell would be obvious. It had no smell, no black specks floating while cooking, no visual tell tales at all.

What should a roux this dark, without the veggies, taste like? This is a first for me at this color, so I am clueless. It doesn't taste burnt. It's kind of nutty, tastes a little bit like toast.

## Baked German Potato Salad By @ ADK

3/4 cup diced bacon. I just crumbled mine.  
1 cup chopped celery  
1 cup chopped onion  
3 tbsp flour  
1 1/3 cup water  
2/3 cup apple cider vinegar  
2/3 cup sugar  
3 tsp. salt  
1/2 tsp. pepper  
8 cup cubed cooked potatoes (about 8 medium). I used red at ADK.

Cook bacon in large skillet; drain off fat. Measure fat and return 1/4 cup to skillet. Add celery and onion; cook 1 minute. Blend in flour. Stir in water and vinegar; cook, stirring constantly, until mixture is thick and bubbly. Stir in sugar, salt and pepper.

Pour mixture over potatoes and bacon in a greased 3-qt. casserole; mix lightly. Cover; bake in moderate oven (350) 30 minutes.

When doing in a DO #12 short - about 3 charcoal on bottom and 15 on top. I usually start the 15 on the lid while I am making the skillet mixture above.

## Olive and Garlic Tapenade By Gaelen

I didn't invent this recipe...a friend brought it to 'Happy Hour by the water' last week, where after the show we all hang out in camp chairs and watch the sunset (we get a waterfront site every year). She brought Fritos

to scoop it up with, but I used slices of hard salami to scoop and some people scooped it up with fresh veggies. It was good on all three choices.

1 jar (about a cup) of pitted black olives  
3-5 cloves garlic (about 3 tablespoons, minced)

1 jar (about a cup) of pimento-filled green olives  
1 tablespoon red wine vinegar

Drain and finely chop the olives.

Mince up the garlic cloves.

Stir together. Serve at room temperature.

I like to get my olives from the supermarket olive bar--when I made this at home, I used 2 cups of mixed olives, pitted, that had been marinated in extra virgin olive oil and vinegar so I didn't add any more vinegar. I used 5 cloves of garlic because I love garlic...and I 'chopped' them by giving them a quick whirl in the food processor. Easy, quick...and after it made its first appearance at Happy Hour, we actually drove into town to get more olives to make more every day.

### **Mike's Really, Really Easy Hot Sauce By Mike B**

Chiles of your choice (mild to extremely hot), chopped up to make 1 cup  
2 mild yellow Chiles, chopped  
2 or 3 cloves garlic, chopped  
vinegar

Put the Chiles and the garlic in your food processor and process them until they are chopped fine and make a paste. Add enough vinegar to change the consistency from a paste to a sauce. Refrigerate.

I used Ancho Chiles, which are very mild.

This goes very well on pork as a condiment, and also is very good on eggs at breakfast. It has replaced Tapatio hot sauce as my condiment of choice.

#### *Red Hot Sauce*

I have kind of switched over to a recipe for red hot sauce:

8 red Chile peppers, unseeded and chopped  
2-3 cloves garlic, chopped  
vinegar

Put the peppers and the garlic in the food processor and pulse until chopped. Scrap down the sides of the processor and add a bit of vinegar. Turn on processor and add more vinegar while processing until the mixture is smooth enough for you and is not too thick. Refrigerate between uses.



## **Pico de Gallo By chorizon**

Fresh flavor from from fresh ingredients. The darker the jalapeños the hotter they will be. You can add a light green jalapeño for flavor; that's the way a like this. Spicy with a good balanced flavor!

- 1-1/2 # Roma Tomatoes, diced
- 3-4 fresh jalapeños, minced fine
- 1 medium onion (any kind, each adds its own flavor), chopped fine
- 1 bunch fresh cilantro, chopped
- 2-3 small limes or 8-10 key limes, juiced
- Kosher salt to taste

Combine all ingredients in bowl. Add lime juice and then salt to taste.

Cover with saran wrap and let sit in frig for 20 minutes to let flavors meld.

Stir and serve with your favorite tortilla chips. This is the best fresh salsa recipe you'll find!



# Soups

## Chicken Taco Soup By Joamon

This is normally done in a crock pot, but I don't see why you could not do it in a dutch oven. You can double it if you have a bigger DO.

I love this for the winter! It is really easy. All are pretty much open the cans and dump it into the crock pot. Makes a bunch too.

- 1 onion, chopped
- 1 (16 ounce) can chili beans
- 1 (15 ounce) can black beans
- 1 (15 ounce) can whole kernel corn (drained or see beer)
- 1 (8 ounce) can tomato sauce
- 1 (12 fluid ounce) can or bottle beer (or use water or juice from corn see above)
- 2 (10 ounce) cans diced tomatoes with green chilies (if you want it spicy, if not, buy tom with no green chilies)
- 1 (1.25 ounce) package taco seasoning
- 3-4 whole skinless, boneless chicken breasts raw; frozen is okay
- shredded Cheddar cheese (optional)
- sour cream (optional)
- crushed tortilla chips (optional)

Place the onion, chili beans, black beans, corn, tomato sauce, beer, and diced tomatoes in a slow cooker. Add taco seasoning, and stir to blend. Lay chicken breasts on top of the mixture, pressing down slightly until just covered by the other ingredients. Set slow cooker for low heat, cover, and cook for 5 hours.

Remove chicken breasts from the soup, and allow to cool long enough to be handled. Shred chicken with 2 forks. Stir the shredded chicken back into the soup, and continue cooking for 2 hours. Serve topped with shredded Cheddar cheese, a dollop of sour cream, and crushed tortilla chips, if desired.

## Dutch Oven Potato Leek Soup by Mike B

- |                      |  |
|----------------------|--|
| 1/2 diced onion      | 1 diced leek (wash thoroughly before dicing)             |
| 2 cans chicken broth | 5 medium potatoes, peeled and cut in medium-sized chunks |
| 2 Tbsp butter        | 1/4 cup milk   |
| salt                 | pepper   |

Coals on the lid of the dutch oven are not required for this recipe. We will be using it as a cooking pot.

Melt the butter in the oven and add the onion and leek. Cook until they are limp.

Add the chicken broth and the diced potatoes. Bring to a boil and cook at that temperature for 20 minutes.

Remove from heat and mash up the potatoes, leaving some lumps. Add the milk and a bit more butter. Salt and pepper to taste. Serve with saltine crackers.

## Seafood Chowder By Dean in Eureka, CA

|                            |   |
|----------------------------|---|
| 7 strips of bacon          | 2 cps. onions   |
| 6 tbs. instant potatoes    | 1 qt. clam juice  |
| 1 qt. Milk                 | 1 qt. heavy cream   |
| 4 lbs. Yukon gold potatoes | 1 lb. clams   |
| 1 lb. Scallops             | 1 lb. jumbo shrimp  |
| 1 lb. Shrimp               | 1 lb. mixed seafood (octopus, squid, mussel, cuddle fish, etc.) |
| 2 crab                     | 4 oz. spicy brown mustard (spreadable)                          |

Makes 10 quarts... Works out to 7 dollars per quart.

(Use a 14DCO or larger)

Start off by cooking bacon diced not too fast or too hot... You want the grease.

Add 2 cups of diced onions...

When the onions start to turn translucent, sprinkle the instant potatoes over the mixture and then add the quarts of clam juice, milk & heavy cream.

Slice and dice the potatoes and add them to the mixture... Let this cook for a bit.

When the base begins to thicken and the potatoes start to cook... Add the mustard and all of the seafood except the crab and shrimp. Lift the lid occasionally to make sure it's not boiling and stir while the lid is off.

Now take the two crabs and back them so you can easily crack the body and leg meat. (Note to self... Remember my apron next time)

The chowder is cooking away while I'm off cracking crab...

Add the crab meat and whatever shrimp you can without overflowing the oven...

There ya have it... 10 quarts of awesome seafood chowder.

## Chowder with Saffron Normandy Style By Prem

2 tablespoons of unsalted butter  
2 medium celery ribs with the leaves, chopped  
2 cloves of garlic chopped  
2 fat leeks, sliced in half moons, white and pale green part only  
1/2 cup of a decent white wine (Sauvignon Blanc)  
2 cups of bottled clam juice and 1 cup of water or, if you are fortunate,  
3 cups of good fish stock  
1/4 teaspoon of tarragon leaves  
1/4 teaspoon of crumbled thyme leaves  
1/2 teaspoon of fennel seed (toasted in a dry pan for 20 seconds)  
3 generous pinches of sea salt  
1/2 teaspoon of crushed red pepper flakes  
1 lb. of tiny red potatoes, or fingerling's, scrubbed and cut in chunks  
1/2 to 3/4 cup of heavy cream  
2 pinches of crumbled saffron  
Chopped fresh parsley for garnish  
1 1/2 lbs. of cod or haddock fillets, cut in large chunks

In a large sauce pan, melt the butter and sauté the leeks, celery and garlic over medium low heat. Cook stirring occasionally until the veggies are limp but not brown, about 5 minutes.

Add wine and bring to a boil.

Add stock thyme, tarragon, fennel seed, salt and red pepper flakes.

Reduce heat to medium low and add the potatoes and cook stirring gently until the potatoes are fork tender between 25 and 30 minutes.

Warm the cream and bloom the saffron. (rub the saffron threads to break up and add to the warmed cream and let it rest)

Stir the cream into the broth and potato mixture.

Taste the broth and adjust for salt (you may need more the potatoes soak up a lot of the salt flavor and you want to adjust here before you add the fish)

Add the chunks of fish, turn heat to low. Cover and cook for 5-8 minutes until the fish is opaque. Try not to stir and break up the fish.

Serve immediately in soup bowls and sprinkle with parsley.

### **Yellow Split Pea Soup with Green Beans By mikeschn**

|   |   |
|---|---|
| 1 cup dried yellow split peas, sorted, rinsed and drained | 3 cups water                                |
| 1/4 teaspoon ground turmeric                              | 8 ounces fresh green beans, cut into pieces |
| 2 tablespoons butter                                      | 1 teaspoon mustard seed (black or yellow)   |
| 1/2 teaspoon cayenne powder                               | 1 tablespoon coriander seed                 |
| 1 teaspoon salt   | 10 to 12 fresh curry leaves                 |

Heat yellow split peas, water and turmeric to boiling in 3-quart saucepan; reduce heat. Partially cover and simmer 45 minutes, skimming off any foam that floats to the top.

Stir in green beans. Simmer 12 to 15 minutes or until green beans are tender.

While peas and beans are simmering, heat 1 tablespoon of butter and mustard seed in a 6 inch skillet over medium high heat. Once the seed begins to pop, cover skillet and wait until popping stops. Stir the mustard seed into the the pea and bean mixture.

Using the same skillet heat the remaining 1 tablespoon of butter until melted. Add the cayenne powder & coriander seed and roast for 30 seconds.

Stir butter cayenne/coriander mixture, salt and curry leaves into pea and bean mixture. Cover and simmer 2 minutes to blend flavors. Serve with rice if desired.



### **Crushed Lentil Soup By mikeschn**

|                           |                  |
|---------------------------|------------------|
| 1/4 cup water             | 1/2 large onion  |
| 1 bell pepper             | 5 cups veg stock |
| 1 cup red lentils, rinsed | 2 teaspoons salt |

1 tablespoon cumin  
1/2 teaspoon ground black pepper  
lemon juice from a fresh lemon

1 tablespoon coriander  
1/3 cup brown Basmati rice, uncooked  
cilantro



Heat water in a pot and sauté onions and pepper over medium heat for 10 minutes. Add remaining ingredients except lemon juice and bring to a boil. Cover and cook over medium heat for 45 minutes. Puree; then return to pot and reheat. Stir in lemon juice, sprinkle with cilantro and serve.

# Bread, Rolls & Biscuits

## Joanne's Mexican Corn Bread By Joanne

|   |   |
|---|---|
| 1 cup All purpose flour                 | 2/3 cup Sugar                             |
| 1/2 cup Corn meal                       | 1 Tbs Baking powder                       |
| 1/2 tsp Salt                            | 1/3 cup Red & Green bell peppers, chopped |
| 1/4 cup Green chilies, diced (4 oz can) | 1/2 cup Corn, drained (8 oz can)          |
| 1 1/4 cup Milk                          | 2 Eggs, Large                             |
| 1/3 cup Vegetable oil                   | 3 Tbs Margarine                           |

Chop bell pepper. Drain corn, green chilies. Beat eggs, milk, and oil in mixing bowl. Add dry ingredients. Fold in bell pepper, corn and chilies. Pour into oiled, preheated, 12 inch Dutch Oven.

Bake at 450 degrees for 25-30 minutes.

## Garlic-Herb Bread By Joanne

1 oz minced fresh garlic (about 5 medium cloves)  
1 tbsp granulated garlic  
1 tbsp olive oil  
1 oz fresh compressed yeast (substitute 1 tbs dry active yeast)  
1 pint warm water (105 to 115 degrees)  
1 egg white  
1 oz unsalted butter, at room temperature  
1 oz granulated sugar  
2 tbs salt  
4 tsp ground dried oregano  
4 tsp ground dried basil  
4 tbs dried onion  
1 tbs granulated onion  
2 lb 2 oz bread flour  
water  
whole wheat flour

Sauté the garlic in olive oil over low heat to soften the flavor; do not allow the garlic to brown. If the garlic is very strong, reduce the amount. Set the cooked garlic in the oil aside to cool.

Dissolve the yeast in the warm water. Stir in the egg whites, butter, sugar, salt, oregano, basil, cooked garlic, granulated garlic, granulated onion, onion flakes and all but a few ounces of the bread flour. Using the dough hook on medium speed, knead the dough, adding the reserved bread flour as required, until the dough is fairly stiff and smooth.

Place the dough in an oiled bowl, turn to coat both sides with oil, cover, and let rise for 1 hour.

Punch down the dough and divide into 3 equal pieces, approximately 1 pound 2 ounces each. Shape each piece into a round loaf. Starting with the loaf formed first, shape each into a tight oval loaf. The loaves should spring back when pressed lightly.

Place the loaves, seam-side down on sheet pans lined with baking paper. Brush with water and sprinkle lightly with whole-wheat flour. Make diagonal slashes across each loaf, about 1/4 inch deep. Let rise until doubled in volume.

Bake at 375 degrees for about 30 minutes. Cool on racks.

Yields 3 loaves - 1 pound 2 ounces each.

*Notes:* Rolls can be made from this recipe by cutting 2oz pieces of dough and rolling them into dinner rolls. Dust with flour before putting them into the oven to keep them from sticking together.

To cook rolls in a 14" deep oven, use 24 coals on top and 12 on bottom. Preheat the lid before starting to bake the bread. Add additional coals around the bottom for the first five minutes of baking.

### **Muffulatta By Laredo**

|   |  |
|---|--|
| 12-inch Round sourdough loaf *          | 6 oz drained pimiento stuffed green olives |
| 6 oz drained onion stuffed green olives | 4 oz drained black olives                  |
| 1 Tbsp capers, drained                  | 4 cloves peeled garlic                     |
| 1/2 tsp Lea & Perrins sauce             | 2/3 Tsp cayenne                            |
| 1/3 Tsp paprika                         | 1/3 Tsp red chili flakes                   |

Combine above ingredients in blender and process until smooth. Remove from processor bowl. Add 1 Tbsp Creole Mustard and mix well. Split sourdough horizontally. Smear spread on both pieces of bread.

Thinly slice two cans of luncheon meat (aka Spam; if you want to use the Tabasco flavored Spam, go ahead: just be sure you've got some milk nearby when you eat!) and layer these on the spread. Now thinly slice a quarter-round of extra sharp cheddar cheese and layer these slices over the Spam. Now thinly slice about 1/3 pound of Cajun-spiced or mesquite-smoked turkey breast and layer these over the cheese. Now cover the turkey with a layer of sliced smoked provolone cheese. Now shred about 1/3 pound of roast beef and layer this over the provolone. Finish with about 1/3 cup of grilled onions and about 1/3 cup of butter-fried sliced portobello mushrooms. Combine sandwich halves; wrap in heavy duty foil and bake at 375 F for about 10 minutes. Slice as you would pizza. Open slices and add sliced tomatoes and shredded lettuce before serving.

Makes enough for six football fans, if served with chips, dip and a drink.

\*you can buy a bread-machine mix for San Francisco Sourdough and bake it in a DO if you're camping. Very tasty!

### **Golden Syrup Dumplings By rabs**

#### *Batter*

|              |                         |
|--------------|-------------------------|
| 1 tbs butter | 1 cup self rising flour |
| 1 egg        | 2 tbs milk              |

Soften/melt the butter. Mix well. It should have the consistency between toothpaste and soft dough.

#### *Sauce*

|                             |                    |
|-----------------------------|--------------------|
| 1 1/2 cups water            | 1/2 cup sugar      |
| 1 1/2 tbs butter            | 1 tbs GOLDEN SYRUP |
| good squeeze of lemon juice |                    |

Prepare this in another saucepan and have it simmering when ready to use (below)

Grease the camp oven and put in dollops of the batter using a tablespoon - "roll" it off the spoon with your finger so that you end up with the base of the camp oven covered in balls of batter about 2" round. Doesn't matter if they run together a bit.

Pour on the sauce. The batter balls will float up.

Bake in a reasonably hot oven (190c equivalent) for 20 to 30 min. Coals on top to give a crisp, golden top.

2 or 3 dumplings per person with some of the syrup with ice cream or cream is enough. I usually make 2 or 3 times the quantity and this fills a large camp oven.

This is a recipe that I came across awhile back and is terrific eating when done in a camp oven. Try it some time if you like your desserts after a good camp oven roast.

### **Aussie Damper By rabs**

2 to 3 cups of self raising flour (this would feed approx 4 people)  
good pinch of salt  
2 tablespoons of sugar  
1 can of beer (a light amber beer works well or if you want a robust bread try some dark beer)

Mix dry ingredients and pour enough beer to make a moist dough. Mix until you get a bread roll kinda shape.

Place in a hot camp oven that has some oil in the bottom.

Cook slow, test with skewer to see when it comes out clean (it will be ready when the skewer comes out clean also if you tap the damper it should sound hollow) .

### **Monkey Bread By daveleb55**

|                             |                     |
|-----------------------------|---------------------|
| 1 package active dry yeast  | ¼ cup warm water    |
| 2 tablespoon Agave          | 1 cup butter        |
| ½ cup Splenda               | 3 eggs              |
| 1 teaspoon salt             | 1 cup warm milk     |
| 4 to 5 ½ cups flour         | ¼ cup melted butter |
| ½ cup Splenda and cinnamon* | 4 oz cream cheese   |
| ½ cup powdered Splenda**    | 1-2 tablespoon milk |

Dissolve yeast, Agave nectar in warm water. Cream butter and Splenda; add eggs, one at a time, salt, the dissolved yeast, warm milk and the flour. Knead until smooth and elastic. Cover and let rise in a warm place, until doubled in bulk. Roll dough into walnut size balls. Then coat them in the Splenda and cinnamon mixture. Place in a 14 inch Dutch oven. Drizzle the monkey bread with the melted butter. Cover and let rise until doubled in size. Bake with 17 coals on top and 11 coals on bottom until browned. 30 to 45 minutes  
Cool the monkey bread for five minutes.

Beat the cream cheese and powdered Splenda in a bowl until smooth. Add the milk, beating until glaze reached the desired consistency. Spoon the glaze over the monkey bread.

\*Mix together ½ cup Splenda and 2 teaspoons cinnamon

\*\* Put ¼ cup of Splenda and 2 tablespoons cornstarch in a blender and blend until it is a very fine powder.

### Hamburger buns By Judeyramone

3 cups all purpose flour  
1 tablespoon sugar  
2 teaspoons yeast  
2 tablespoons melted butter (melted butter isn't necessary... very soft butter works just as well - as long as you can work it into the dough. My butter lives on the counter in a covered dish... very melty during the summer. That's what I use, guesstimating my measurement)

2 tablespoons dry milk  
1 1/4 teaspoons salt  
1 cup warm water



Makes eight big buns or one 4.5 x 8 loaf.

Mix all together and knead by hand for 10 minutes. Let rise in oiled bowl for an hour (mine rose way over double) form into eight rolls and place on sheet pan. Cover and let rise for an hour. Bake at 375 for 12-15min.

I formed them the way I saw someone doing Kaiser rolls. Press ball of dough out into a circle about the size of the finished buns and then fold the edge over to the center and press it down. Repeat 5-6 times around the edge (think pinwheel). Flip over and press back down with the palm of hand (no... don't do this pressing down part - just make them nice & pretty & round). Bake with that pleated side down.

They don't look pretty because I can bake (even tho I can...), they look pretty because it's an idiot-proof recipe.

When I shape them, I turn out the dough onto the counter (It doesn't even need flour... it's a solid dough, and oil from the bowl keeps it from sticking), and divide it with my big kitchen knife, like I would slice a pizza, into 8 "slices". Then I shape them into flat rounds & fold them over as detailed. This is a fool-proof recipe. Having made dozens of them, I have yet to end up with a bad batch. Make them in advance (unless you can bake on-site), but eat them within 24hrs. I'm a purist, so I never store them in plastic bags, but that would keep them better, longer (my girlfriend does this). Know in advance, these are not buns you can get at the store... they're not light, fluffy buns you're used to... they're denser than store-bought. But, once you've tried them, you'll never go back. Also good for sloppy joes, and I have shaped them for hot dogs as well (much less successfully, due to the consistency of the finished product).

### Hush Puppies By Kathy53

2 cups corn meal  
4 tsp sugar...can use more if you like  
1 tsp salt  
2 tsp baking powder  
(optional) 1/4 to 1/2 cup of flour I used 1/4  
1 cup milk  
1/2 onion finely chopped  
(optional) beer (if using beer decrease amount of milk (1/2 cup milk, 1/2 cup beer or 1/4 cup milk and 3/4 beer etc) (you can decrease the sugar or not if you use beer. I did not. I actually added about a teaspoon more, as I remember them having a sweet taste.



Mix batter and drop teaspoons full of mix in to hot oil. I would drop only 1 tsp of mix first to test. Use butter flavor oil or shorting. I used butter flavor Crisco shorting. Done when both sides are golden brown.

### Hush Puppies By Coca Cola Teardrop

|                              |                                   |
|------------------------------|-----------------------------------|
| 1 cup yellow cornmeal        | 1 cup flour                       |
| 1/3 cup sugar                | 4 t. baking powder                |
| 1 t. salt                    | 1/2 cup chopped bell pepper       |
| 1/2 cup chopped green onions | 1 cup beer or boiling water       |
| 1 egg                        | (we also added jalapeños in some) |

This makes a large batch so you might want to half this recipe. We did this recipe twice for about 60 people. Mix all ingredients and drop with teaspoon into hot grease.

### Apple Fritters By dontpanik

Not sure how they're made where you purchased them, but I was raised with the apple ring style of apple fritters:

|                            |                    |
|----------------------------|--------------------|
| 1/2 C flour, plus some     | 1 Tbsp lemon juice |
| 1/2 tsp ground allspice    | 1 egg, separated   |
| 1/4 C water or apple juice | 1 tsp oil          |
| confectioner's sugar       | 2 large apples     |
| oil for frying             |                    |

Peel, core and slice apples into 1/4 inch rings. place apple rings into a bowl with water and some lemon juice to avoid browning.

Beat the flour, allspice, egg yolk, water and oil together. In a separate bowl, beat the egg white until stiff and fold into the batter.

Drain the apple slices. Pat the apples dry and dredge in some flour, then dip in the batter. Gently slide the apples into a preheated Fry-daddy or large skillet with at least 1 inch of oil covering the bottom. Fry for 2-3 minutes or until golden brown and crispy on the outside. -Flip the slices within the first minute so they do not become bottom heavy and difficult to turn.

Remove from oil and drain on paper towels. Sprinkle liberally with powdered sugar. Serve hot.



# Desserts

## Strawberry Sundae ice Cream By kajamelu4

eggbeaters = to 4 eggs (\* See note below)  
2 1/2 cups sugar  
1 16 oz. pk strawberries (fresh or frozen, mashed)  
1 or 2 ripe bananas, mashed  
1 20oz can crushed pineapple  
1 cup chopped nuts (we prefer pecans, but walnuts, almonds, any kind)  
1 16oz can strawberry soda  
1 15oz can sweetened condensed milk  
1 15oz can evaporated milk  
2 cups heavy whipping cream  
2 cups half and half

In a large bowl, beat eggbeaters until foamy. Add sugar, and beat until sugar is dissolved. Add remaining ingredients and stir well. Pour into ice cream freezer and process. Makes about 6 quarts.

\* Egg beaters are a pasteurized egg product. If you use these instead of raw eggs in ice cream mixtures, you don't have to heat the mixture to pasteurize the eggs.

## Aussie Scones By rabs

3 cups of self raising flour  
1 cup of lemonade  
1 cup of cream

Add cream to flour then mix in lemonade. Mix until it's a nice bread-like dough.

Roll out to about 1 1/2 to 2 inch thick

Cut into rounds and place in a well greased CO or baking tray that will fit in CO. Bake in hot 375F approx 10 to 15 mins and brush with a little melted butter after 5 mins in CO .

For a really light scone that will rise really well substitute the lemonade with soda water and add 2 tablespoons of sugar.

## Kitty Litter Cake recipe By elmo

### *Cake Ingredients:*

|  |   |
|--|---|
| 1 box spice or German chocolate cake mix | 1 box of white cake mix                     |
| 1 package e white sandwich cookies       | 1 large package vanilla instant pudding mix |
| A few drops green food coloring          | 12 small Tootsie Rolls or equivalent        |

### *Serving "DISHES And Utensils"*

|                      |                            |
|----------------------|----------------------------|
| 1 NEW cat-litter box | 1 NEW cat-litter box liner |
| 1 NEW pooper scooper |                            |



Prepare and bake cake mixes, according to directions, in any size pan. Prepare pudding and chill. Crumble cookies in small batches in blender or food processor. Add a few drops of green food coloring to 1 cup of cookie crumbs. Mix with a fork or shake in a jar. Set aside.

When cakes are at room temperature, crumble them into a large bowl. Toss with half of the remaining cookie crumbs and enough pudding to make the mixture moist but not soggy. Place liner in litter box and pour in mixture.

Unwrap 3 Tootsie Rolls and heat in a microwave until soft and pliable. Shape the blunt ends into slightly curved points. Repeat with three more rolls.

Bury the rolls decoratively in the cake mixture. Sprinkle remaining white cookie crumbs over the mixture, then scatter green crumbs lightly over top.

Heat 5 more Tootsie Rolls until almost melted. Scrape them on top of the cake and sprinkle with crumbs from the litter box. Heat the remaining Tootsie Roll until pliable and hang it over the edge of the box. Place box on a sheet of newspaper and serve with scooper.

### Popcorn S'Mores By cccamper

- |  |   |
|--|---|
| 1 cup firmly packed light brown sugar    | 1/2 cup (1 stick) butter or margarine         |
| 1/2 cup corn syrup                       | 1/2 teaspoon baking soda                      |
| 10 cups freshly popped popcorn           | 1 package (10 1/2 oz.) miniature marshmallows |
| 2 cups mini graham cookies (teddy bears) | 1 cup chocolate chips                         |

Combine brown sugar, butter and corn syrup in medium saucepan. Cook over high heat for 5 minutes; remove from heat and stir in baking soda.

Combine popcorn and marshmallows in large bowl. Pour sugar mixture over popcorn to coat. Gently stir in graham cookies and chocolate chips. Spread mixture evenly into greased 15 x 10 inch pan. Let cool completely.

Break into pieces. Store in an airtight container.

Yield: 20 pieces

*Nutritional Information:*

(Based on 1 serving)

Total calories: 250 Fat: 10 g Carbohydrate: 44 g Sugar: 30 g Fiber: 1 g Protein: 2 g Sodium: 170 mg  
Cholesterol: 10 mg

### Cranberry-maple pudding cake By DRYVEM

Bon Appétit | January 2008

Alice Medrich

Servings: Makes 6 to 8 servings

2 cups fresh or frozen cranberries  
1 cup pure maple syrup (grade B or grade A dark amber)  
2/3 cup heavy whipping cream  
3/4 teaspoon finely grated orange peel  
Pinch plus 1/2 teaspoon salt  
2/3 cup all purpose flour  
1/3 cup yellow cornmeal (preferably stone-ground)  
1 1/2 teaspoons baking powder  
1 large egg  
3 tablespoons sugar  
1/2 cup whole milk  
1/2 cup (1 stick) unsalted butter, melted  
1 teaspoon vanilla extract  
Crème Fraîche, softly whipped cream, or vanilla ice cream

Position rack in center of oven and preheat to 400F. Combine first 4 ingredients and pinch of salt in medium saucepan. Bring to boil, stirring occasionally. Reduce heat and simmer 1 minute. Remove from heat.

Whisk flour, cornmeal, baking powder, and 1/2 teaspoon salt in medium bowl. Whisk egg and sugar in another medium bowl. Whisk milk, melted butter, and vanilla into egg mixture. Add flour mixture to egg mixture; whisk to blend. Pour warm cranberry mixture into 11x7x2-inch or 8x8x2-inch glass or ceramic baking dish. Pour batter over.

Bake cake until golden and cranberry mixture bubbles at edges, about 28 minutes. Cool 15 minutes. Serve cake warm topped with crème fraîche, whipped cream, or vanilla ice cream.

My DO conversion: I baked this in a 12" DO with 12 on bottom, 18 on top for about 25 minutes. It was very cold outside though.

### **Bavarian Apple Torte By DRYVEM**

I made this recipe from Byron's dutch oven site. It was very good. I left off the almonds as some in the group have allergy issues.

#### *Crust*

|                  |                 |
|------------------|-----------------|
| 3/4 cup butter   | 1/2 cup sugar   |
| 1/2 tsp. vanilla | 1 1/2 cup flour |

#### *Filling*

|                     |                  |
|---------------------|------------------|
| 12 oz. cream cheese | 6 Tbs. sugar     |
| 2 eggs; well beaten | 3/4 tsp. vanilla |

#### *Topping*

|                             |                          |
|-----------------------------|--------------------------|
| 4 cups thinly sliced apples | 1/2 tsp. ground cinnamon |
| 1/3 cup sugar               | 1/2 cup sliced almonds   |

Prepare Crust: In a small mixing bowl combine all ingredients and cut together to make a soft dough. Press dough into the bottom of a 12" Dutch oven making sure the dough comes up the sides of the oven about 1 1/2".

Prepare Filling: In a small bowl cream together all ingredients until smooth. Spoon filling into crust and spread evenly.

Prepare Topping: In a bowl add apples, cinnamon, and sugar and mix until apples are well coated. Spread apples over top of filling. Sprinkle almonds over the apples.

Replace the lid and bake using 8-9 briquettes bottom and 16 briquettes top for about 45 minutes or until crust is lightly browned. Make sure to rotate the oven and lid every 10 minutes to keep from developing brown spots on the crust.

Serves: 8-10

### **Blueberry Cream Cheese Cobbler By mercy**

I normally use canned blueberries in a light syrup. My mistake was that I got blueberry pie filling which was in a heavy syrup. It still tasted good, but the cake mix on the bottom wasn't thoroughly cooked (still powdery).

12" DO

1 box white cake mix

2 cans blueberries in light syrup

2- 8 ounce packages of cream cheese

1 package sugar cookie mix

1 cube softened butter (may use more or less depending how the cookie mix crumbles)

Pour cake mix on bottom of DO. Strain some of the juice from each can of blueberries and mix with cake mix. Drop spoonfuls of cream cheese all over mixture. Pour on top of this the blue berries.

In separate container mix with a fork the butter and sugar cookie mix until crumbly. Sprinkle on top of blueberries.

Cover DO and bake for 1 hour with 15-20 coals on top and 9-12 coals on bottom. Turn lid every 15 minutes - turn clockwise and turn bottom counterclockwise. Check top of cobbler and take off some coals if it gets too dark. You can smell when it is done!

### **Jiffy Fruit Cobbler By DRYVEM**

1 C. butter

2 C. sugar

1/2 tsp. Salt

3 cups you favorite fruit

1 1/2 tsp. nutmeg

2 C. flour

4 tsp. baking powder

1 1/2 C. milk

1/2 tsp. pepper

Melt butter in 12" DO. Mix flour, milk, sugar, baking powder, salt nutmeg and pepper until smooth. Pour into melted butter, stirring gently. Add fruit WITHOUT stirring again. Bake with 15 coals on bottom and 20 coals on top for 30-40 minutes or until crust is browned. ( I will use less coals on the bottom next time, due to excessive browning on the bottom)

## **Chocolate Mug Cake By parivercat**

4 tablespoons each of Flour and Sugar  
2 tablespoons Cocoa  
1 egg and a splash of Vanilla Extract  
3 tablespoons each of Milk and Oil  
3 tablespoons chocolate chips (optional)  
1 large coffee mug (a must)

Put all dry stuff together in the mug and mix well.

Mix the remaining stuff together and mix it well with the stuff already in the mug.

Put mug in a 1000 watt microwave oven for 3 minutes.

Let the thing cool for 1 minute so you don't get burnt, then either dump it on a plate or eat it right out of the mug your choice.

Add Vanilla ice cream if you like (optional of course).

## **Apple Cobbler By vroom3440**

Using 12" DO:

8-10 fresh apples cut up into ~1/4" slices unpeeled (I used Fuji)  
Some amount of apple juice so about 2/3 of apples are swimming.  
Sprinkle liberally with cinnamon.

Dump spice cake mix over apples, do not mix just level.

Apply about 1/2 cube of butter over top in pats.

Sprinkle MORE cinnamon.

Close'r up and cook for 30-45 minutes like any other dump cobbler. Good stuff.

## **Apple Cobbler By chezrad**

2 cans of apple pie filling  
1 can of root beer

1 box of spice cake

Five pats of butter in the bottom of a greased DO.

Mix cake mix and root beer. Put half of the cake mix in the bottom of the DO. Add apple pie filling (no need to get rid of the "juice" since apples are packed thick. Add other half of the cake mix. Five pats of butter on top. Cinnamon to taste.

9 coals on bottom

16 coals on top

(This is for a 10" deep DO)

## **Peach Cobbler By John T. Hodgen**

My girlfriend and I went camping on the Maiden Voyage of the 'Costa Lotta' and had a Great time!!! Linda tried a recipe for peach cobbler that she cooks at home. She calls it her Cuppa,Cuppa,Cuppa Peach Cobbler--yea she's Italiano. The recipe is 1 cup flour, 1 cup sugar, 2 Tbs baking powder, 3/4 cup of milk, vanilla, large can of peaches (we had home canned Ga peaches, 1 stick of butter you melt first. We put all the dry ingredients in a zip-lock bag. anyway...an hour later, it turned out perfect and we feasted all day on it. Her first attempt at cooking in a DO with only 15 briquettes. We both were impressed!!

## **Root beer Cobbler By HMK**

I used to belong to a group of Blacksmiths and they had monthly meetings. One the members little girl is a member of the Dutch Oven Society. Sometimes they were nice and cooked for us. Man, those meals were lip smacking good. One day in particular they made us what they called Root beer Cobbler. I just had to get the recipe.

Anyway, it's so easy a caveman could do it. Hope I didn't offend any cavemen.

|                        |                                 |
|------------------------|---------------------------------|
| 1 box spice cake mix   | 2 cans apple pie filling (16oz) |
| 1 can Root beer (12oz) | 2 tablespoons butter            |

In a 12-quart Dutch oven, spread butter on bottom. Pour apple pie filling into the Dutch oven, and sprinkle the cake mix evenly over the top. With end of fork or spoon, make a swirl in cake mix and then pour in a can of Root beer. Cover with lid. Put 8-10 charcoal briquettes on bottom, 16-18 on top. Cook for 50 minutes to 1 hour, or to a golden brown.

This will make you slap your pappy. The first time that I made it at home, I almost ate the whole thing.

## **Awesome Dutch Oven Cobbler By Ranger Rod**

I've made a lot of Dutch Oven Cobblers over the years (was big in scouting, Wood Badge etc.), but this is the best one I've ever had.

|                               |                             |
|-------------------------------|-----------------------------|
| 1 #2 1/2 Can Sliced Peaches   | 1 #2 1/2 Can Fruit Cocktail |
| 1 Small Can Crushed Pineapple | 1/2 cup Instant Tapioca     |
| 1/4 pound Butter              | 1 cup Brown Sugar           |
| 1 Dry Cake Mix                |                             |

Mix fruit & tapioca (Line Dutch Oven with foil to make easier cleanup. Sprinkle cake mix over top, follow with Brown Sugar and Butter on top.

Cook about 45 minutes with 6-8 coals on bottom and 12-16 on the top. It is done when top is brown and cake has absorbed juices, but is not dry.

## **Dutch Oven Fruit Cobbler By Laredo**

My beloveds version uses one stick of butter and a half cup sugar.

He doesn't add pineapple to his, though, and his technique is a bit different:

12" Dutch oven

1 18 oz box yellow cake mix

5 16 oz cans sliced peaches (or pears, apricots, fruit cocktail, or cherries)  
1 tbsp each ground ginger, nutmeg and allspice  
2 tbsp ground cinnamon  
1 stick butter  
half cup brown sugar

Rub the butter over the inside of the Dutch oven first to reduce sticking; reserve remainder.

Open one can of fruit. Using a fork, put peaches into the buttered oven, reserving juice in can. Continue with remaining fruit, saving all juice into one can.

Last, open the cake mix carefully. Pour 2/3 of it into an empty can and mix in enough juice to make a pancake-batter consistency. Pour remaining juice over fruit, then batter over the juice and fruit. Mix spices and brown sugar into remaining cake mix (put them in the bag and knead to mix). Pour this over the top of the batter, then dot with remaining butter.

Set Dutch oven out of the wind, over 9 coals with 12 on the lid. Bake 40-45 minutes. Cobbler is done when edges are bubbly and crust light brown on top.

Try this with a mixture of fruit: 3 cans sliced peaches, 1 can pitted cherries, 1 can apricots.



# Drinks

## For Everyone

### **Slim's Cowboy Coffee By Slim and Gabby**

Some of you were asking for my "Cowboy Coffee" recipe; here you go:

One 1lbs. bag of roasted chicory <http://www.orleanscoffee.com/>

1lbs. of roasted coarse-ground cornmeal, not the fine ground stuff

1lbs. of split green-peas: these should be ground before they're roasted for a faster roasting time; a hand cranked meat-grinder works very well

Do your roasting OUTSIDE on a propane type high-heat stove in a cast-iron skillet. Roast your ingredients separately stirring constantly, this takes about 10-15 minutes each, it will begin to smoke; DON'T PANIC, it's supposed to do that, that's why you do it outside! Once you have attained your color, a very dark brown, remove promptly from the skillet, as the cast iron will retain the heat and continue to cook. Pour into a bowl you know will not melt to cool. Immediately put your second ingredient, corn or peas, before the skillet cools; repeat process.

Notes: corn-meal will clump when roasted, these clumps can be broken down when cooled.

Let the ingredients cool before mixing, breaking up the clumps as you mix. This is not coffee, so it will not go stale like coffee does, but should be kept in an air tight container to keep out pests. Depending on how strong you like your "coffee" you should play with the amount of water you use, but about two Tbs. per quart.

### **Strawberry Julius w/o blender By SomewhereInND**

Fill glass with crushed ice, finer the better. Rubber mallet/ziploc bag of ice works good.

Add Yo-J Yogurt/Juice Drink, which comes in 2 quart milk containers, usually next to OJ & other Juices in the refrigerated section.

If you run out of liquid, add more Yo-J

Something like a used peanut butter jar works great, because you can shake it. There are other containers with 4"-5" screw on lids that are easier to clean.

### **Junebug By honeask**

Initially this is an alcoholic drink but can be made without it also. I have had it either way.

We use a 16 oz. Tervis glass because of the sections in the glass is good for measuring.

Fill with crushed ice.

Pour grenadine to the first line in glass.

Pour Simply Orange to fourth line.

Pour Canada Dry Ginger Ale to the top and stir.

This is a refreshing summer drink.

Note: If you add Bacardi Rum for an adult beverage, adjust your add-ins accordingly. It is hard to mess up this drink. It tastes good however you mix it.

## **With Alcohol**

### **Adult Drink Mix By apm12309**

Here's a great, easy summer drink recipe for adults:

Mix one can of concentrated orange juice, one can of concentrated lemonade, 12 oz of whiskey, 3 cans of water, and a good tablespoon of ice tea mix. Mix all together, and freeze. (won't freeze hard b/c of the whiskey)

To serve, scoop some into a cup and fill with lemon-lime soda. Enjoy!

### **Wabo-rita By prohandyman**

Nothing beats a Wabo-rita

*Waborita 1:*

- 1 ounce fresh lime juice
- 1 ounce Cointreau
- 2 ounces Cabo Wabo tequila

*Waborita 2:*

- 1 ounce fresh lime juice
- 1 part Cabo Wabo tequila
- 3 parts soda (7-up, Sprite, etc.)

*Waborita 3:*

- 1 ounce fresh lime juice
- 1 ounce triple sec
- 2 ounces Cabo Wabo tequila

*Waborita 4:*

- 1 ounce fresh lime juice
- 1 ounce Cointreau
- 2 ounces Cabo Wabo tequila
- Splash of Grand Marnier

### **Margarita By Steve Cox**

On the rocks

- 1 part Sauza Tres Generaciones Plata
- 1 part Hiram Walker Triple Sec
- 2 parts freshly squeezed lime juice

Shake with ice and pour into a margarita glass

### **Blender Margarita By caseydog**

Dump 1-small can of Minute Maid frozen concentrated limeade in the blender, then fill the empty limeade can with Tequila, and dump that in. Then, half fill the can with either Triple Sec or Grand Marinier, and dump that in.

Top off the blender with ice, and blend until smooth.

### **Easy Margarita By NutmegJoe**

12 oz bottle of Corona  
12 oz gold Tequila  
12 oz frozen lime juice

### **Margarita By CAJUN LADY**

1 Can Frozen Limeaide  
1 Can full of your favorite Tequila  
1 Tablespoon of Sugar

Blend all together with some ice

Add salt or sugar (your preference) to the rim.

### **Margarita By Greywolf**

3 parts Tequila  
2 parts roses sweetened lime juice  
1 part triple sec

Blend with ice.

If you want it on the rocks I sometimes add 1 part water to tone it down a bit.

### **Chili's Margarita By rebapuck**

1 1/4 ounces tequila (SAUZAS COMMEMORATIVO)  
1/2 ounce Cointreau liqueur  
1/2 ounce brandy (PRESIDENTE)  
4 ounces liquid sweet and sour cocktail mix  
1/8-1/4 fluid ounce lime juice (splash)

Place all ingredients in a Bar Shaker. Shake-up very well. Pour over a salt rimmed margarita glass filled with ice .

### **Original Puerto Rican Piña Colada By caseydog**

The birthplace of the Piña Colada is San Juan, Puerto Rico. My family lived in Puerto Rico for a while, and there I grew to love an authentic Piña Colada, and learned how to properly make them.

It is so simple, so forget the pre-made mixes and make it the real way. I have made these at campsites many

times. They are a great way to make friends.

Coco Lopez coconut cream (available at liquor stores and many grocery stores)  
Pineapple juice (not from concentrate)  
Light Rum (I recommend Cruzan or DonQ)

Pour the contents of one can of Coco Lopez coconut cream into a blender. Use the empty Coco Lopez can to measure out one can of pineapple juice. Add to blender. Use the same can to measure out your rum. A full can of rum is normal -- cut back if you want a weaker drink, but not less than 3/4 of a can, or the Piña Coladas will not taste right.

Equal parts Coco Lopez, Pineapple juice and rum -- can it be any easier than that?

Top off the blender with ice cubes, and blend until your Piña Coladas are nice and creamy in texture.

If you want to get fancy, use a wedge of fresh cut pineapple as a tasty garnish.

# Condiments, Rubs & Marinades

## Salt-Free Rub by Steve Cox

Not a chef, but love to cook, no sugars, salt or MSG.

How about a blend of heat and strong flavors:

|                             |                       |
|-----------------------------|-----------------------|
| 2 tbs ground Chiles         | 1 tsp powdered garlic |
| 1 tsp coarse black pepper   | 1 tsp powdered onion  |
| 1/2 tsp ground mustard seed | 1/2 tsp coriander     |
| 1/4 tsp cayenne pepper      |                       |

## Refrigerator Pickles By WarPony

*Veggies:*

Cucumbers cut in half and then quartered.  
Celery  
Onion  
Jalapeño peppers  
Baby carrots  
Green pepper

*Pickling juice:*

1/2 C Morton's pickling salt  
1/2 C sugar  
6 C white vinegar  
4 C water  
1/4 Tsp. celery seed  
1 Tbsp. hot pepper flakes

I cut the veggies in pieces that would fit into each jar and then just crammed "this" and "that" into 5 pint Mason jars and set them into a pan of water on the stove and turned on the heat. While that was going I boiled the "juice" ingredients in another pot. When both came to a boil, I poured the "juice" into each jar up to the neck and continued to boil the jars for about 10 minutes. Then I put new lids on and screwed the rings on, took the jars out of the water and will let them cool off.

## Blue Apple Pickles (aka The Healthy Koolickle) By dreadcptflint

Ingredients & Quantity: 1 (46-ounce) jar whole dill pickles (Not Kosher nor Garlic)

1 (16-ounce) Tree Top Frozen Apple Juice concentrate, thawed  
1/4 cup Sugar  
1 teaspoon of Blue Food coloring

Prep Time: 10 minutes active 6 days inactive

Drain and discard the juice from the pickle jar. Remove the pickles from the jar and cut each one in half

lengthwise. Return the pickles to the jar and set aside.

In a large measuring cup, combine the thawed Treetop concentrate juice, the sugar, water and blue food coloring. Mix until the sugar has completely dissolved. Pour enough of the liquid into the pickle jar to cover the pickles. Discard any excess.

Cover the jar and refrigerate at least 24 hours. Six days will produce the best results.

Makes one 46-ounce jar of pickles.

Serving Size: 1 oz. (about 1 half pickle)

Number of Servings: usually 28

Additional Serving Instructions or Suggestions:

Follow this recipe and you end up with a sweet, sour, salty pickle treat which kids of all ages love. They can be eaten plain or used as you would a pickle. You can put them on hot dogs, hamburgers or use them in your favorite potato salad recipe. (When was the last time that you ate a red, white and blue potato salad?) Every kid in your house will go crazy when you pull out a jar of Blue Apple Pickles.



## **JuneauDave's Almost Famous Spicy Jalapeño Garlic Dills By JuneauDave**

*Recipe for 12 Quarts*

- 15 Lbs. Medium Sized Pickling Cucumbers (Mixed sizes work best)
- 3 qts. Water
- 3 qts. Distilled Vinegar
- 3/4 Cup Pickling Canning Salt
- 1 Cup Sugar
- 1 Jar Pickling Spice (Optional)
- 1 or 2 Fresh jalapeño Pickles per jar
- 6 Fresh Garlic Cloves per jar
- 3 Fresh Peeled Pearl Onions per jar
- 1 Fresh Dill Head per jar
- 12 Wide Mouth Quart Canning Jars and Lids

For Seattle cukes, cukes should be ready for pickling during the first two weeks of August .

Put water, vinegar, salt and sugar in a pan on low heat .

Heat Jars and lids in separate water baths to sterilize, set clean jars aside.

\* Put 1 teaspoon of pickling spice in each jar (optional).

Pack cukes, garlic, onions, and peppers in each jar. While stuffing jars, bring brine to boil. Pour or ladle the boiling brine into jars leaving 1/4 inch head space.

Wipe moisture from rim of jars. Adjust and tighten caps.

Pickles will be crispier if you do not process jars in a boiling water bath.

Good luck and have fun.

And, for best results do not open till Thanksgiving.

JuneauDave's Secret: "Only can cukes that have been picked within the past 24 hours"

\* I prefer my pickles without the spices.

### **Hot Marinade By len19070**

I've been making what I call a "Hot Marinade" Bar-B-Que Chicken for years now with excellent results.

That is; (very basically)

Equal parts of Italian Salad Dressing and BBQ Sauce.

Put Skinless chicken in the oven (or boil it), 350 degrees for 34-40 minutes, Take it out while its still hot and put it into a Zip-Lock bag full of the marinade, let it cool then refrigerate it for a day or so.

Warm it over the grill and its done. No basting or anything.

I have started to make "Jerk Chicken" a Jamaican dish that I think can be done very similarly.

Italian Seasoning, cup of Orange & Lemon juice an onion, some Banana Peppers and liberal splashes of Death hot sauce all whipped up in the blender.

The stuff is great.

Except!

None of the hot sauce gets into the meat.

My thoughts are if I can get an already Thin marinade to thicken up, more of this already hot sauce will stick to the chicken.

My Question?

What can I use to thicken the marinade?

There is a ton of stuff that you can use to thicken your recipe.

1. Do a reduction. A little heat and a little stirring on a stove and viola thicker sauce.
2. Add a natural ingredient such as filé or sassafras leaves (both are used to thicken Gumbo).
3. Use an artificial chemical to thicken it. Here is one that I found on-line and should be at your drugstore. <http://www.thickitretail.com/>

What ever you do to your sauce (whether removing water or adding an ingredient) will change the final flavor of the sauce. It just depends on what you want to add to it.

### **EZ BBQ Marinade By len19070**

Italian Salad Dressing  
Barbecue Sauce

This is a trimmed down recipe that I condensed from a great BBQ Chef. All the ingredients he explained for 1/2 of the mix were in "Italian Salad Dressing". SO I USED ITALIAN DRESSING! All the ingredients for the second half were in BBQ sauce, So....I USED BBQ SAUCE. If you want you can make your own Italian dressing & BBQ Sauce, but why?

Remember, this is the "EZ BBQ".

Cook chicken, ribs, steak or what ever you like in the oven for 30 min. at 350 degrees. While it's cooking,



mix Italian salad dressing and BBQ sauce, half & half in a bowl (you can add spices/hot sauce to taste at any time). Get some big Zip lock freezer bags and pour some of the mix in it.

Remove the meat from the oven.

While the meat is still hot drop it into the bag and seal it, allow to cool. While it's cooling it's sucking the mix into the meat (capillarity action). After it's cooled you can freeze it or put it in a cooler if your going to use it soon. Throw the meat on the grill just to warm it up and put "Grill Marks" on it and you are a Hero.

No muss, no fuss, no basting, it's done. And you can save what's in the bag to use again.

### **Hot Rub By Steve Cox**

Not a chef, but love to cook, no sugars, salt or MSG

How about a blend of heat and strong flavors:

- 2 tbs ground chilies
- 1 tsp powdered garlic
- 1 tsp coarse black pepper
- 1 tsp powdered onion
- 1/2 tsp ground mustard seed
- 1/2 tsp coriander
- 1/4 tsp cayenne pepper

# Appetizers

## Devilish Eggs by WarPony

Here's a favorite of mine taken from the "Texas Home Cooking" book. I've gotten great reviews from these in the past. I'm making a batch for the Superbowl party we are going to today.

- 12 hardboiled eggs
- 2 Tbsp sweet relish mixed with minced Jalapeño to taste
- 2 Tbsp prepared yellow mustard
- 2 Tbsp minced parsley
- 1 Tbsp minced onion
- 1 Tbsp minced celery
- 1/2 Tsp paprika, plus more for garnish later
- 1/4 C Miracle Whip (or mayo if you choose)
- 1/4 C sour cream
- 1/4-1/2 Tsp salt, to taste

Cut the eggs lengthwise and put the yolks in a bowl. Crumble the yolks and add the relish, mustard, parsley, onion, celery, salt and paprika, mixing lightly. Add the Miracle Whip and sour cream and use an electric beater to mix it all together. Spoon the mixture into the egg halves, sprinkle with paprika and BINGO..... PARTY TIME!!!!

## Spam Poppers By Gaelen

It's state fair time, and for some reason I entered the Spam contest. This year they're specifically looking for appetizers, and I was going to make a version of stuffed mushrooms substituting Spam for chopped ham.

And then my jalapeño crop came in.

So today, I made a trial recipe of Spam Poppers. I did them inside on my cast iron grill pan, but they'd be great on an outdoor grill, or maybe even in a pie oven.

- 6 medium sized jalapeño peppers (about 3 1/2-4" long)
- 1 batch of filling
- 3 oz. of Spam (any flavor--I used original)
- 1 1/2 oz. of softened cream cheese
- 1 tablespoon of dill pickle relish (or to taste)
- 1 teaspoon spicy brown or Dijon mustard

Clean and hollow out the jalapeños, removing all the seeds and the white parts that hold the seed core in. If making in a pie iron, slice off the stem end and then use an apple corer or small sharp knife to take out the seeds and pith. If using a regular grill, slice off the stem end and then slice them in half the long way. Clean the seeds and pith out with a melon baller, spoon or sharp knife. Set aside.

In a small bowl, coarsely mash the Spam with a fork. Mix in the softened cream cheese, pickle relish and mustard.

Put a teaspoonful of filling into each jalapeño half, or two teaspoons into a whole pepper. Don't overfill them!

If making in a pie iron: Place the whole peppers in an oiled pie oven and grill for four minutes, or until the pepper skins are charred and the filling is hot.

If making on a grill pan: Place the halves, pepper side down, on the hot grill. Cook for 3 minutes, rotating as needed to get the peppers charred all over. When the peppers are cooked through, flip them briefly to the filling side, and cook for 30 sec. to 1 minute, or until the filling is golden brown.

Serve warm. Makes 6 whole poppers, or 12 'halves.'

### **Roll a Fattie By caseydog**

One of the most simple and effortless things to BBQ in your smoker is the classic fattie. These little gems are guaranteed to make you a couple of new friends, as long as you are willing to share. And why not? We all know that BBQ is all about sharing and, of course, deliciousness.

There are many variations to this wonderful little creation. One of them actually made national headline news back in January as the Bacon Explosion. This simple fatty requires a little less effort to make and there isn't any weaving involved.

The recipe is as follows: take a log of Jimmy Dean Premium Pork Sausage (or any other brand of your choosing), remove it from the packaging and roll it in your favorite BBQ Rub. Be sure to get good coverage. Smoke this log for a couple of hours between 225-250°F or until you reach the Jimmy Dean recommended internal temperature 160°F. Slice into mouth-watering medallions and prepare to be popular.

These are perfect little appetizers and/or breakfast food they go perfectly on a bagel with some cream cheese. you can do an Internet search and find a multitude of variations for barbecuing a fattie, but I recommend trying this simple version first.

### **Mexican Shrimp Cocktail By Ageless**

|  |  |
|--|--|
| 2 pounds cooked shrimp, peeled and de-veined | 1 tablespoon crushed garlic              |
| 1/2 cup finely chopped red onion             | 1/4 cup fresh cilantro, chopped          |
| 1 1/2 cups tomato and clam juice cocktail    | 1/4 cup ketchup                          |
| 1/4 cup fresh lime juice                     | 1 teaspoon hot pepper sauce, or to taste |
| 1/4 cup prepared horseradish                 | salt to taste                            |
| 1 ripe avocado - peeled, pitted and chopped  |  |

Place the shrimp in a large bowl. Stir garlic, red onion, and cilantro. Mix in tomato and clam juice cocktail, ketchup, lime juice, hot pepper sauce, and horseradish. Season with salt. Gently stir in avocado. Cover, and refrigerate 2 to 3 hours. Serve in one large bowl or ladle into individual bowls.

### **Homemade Granola Bars By tjx**

By Denise Garoutte

|   |                          |
|---|--------------------------|
| 2 1/2 cups rolled oats (old-fashioned or instant) | 1 cup shredded coconut   |
| 1/2 cup raw sunflower seeds                       | 1/4 cup sesame seeds     |
| 1/2 cup wheat germ                                | 1/2 cup slivered almonds |
| 4 tablespoons butter or margarine                 | 1/4 cup dark brown sugar |
| 1/2 cup honey                                     | 1 cup raisins            |
| 2 teaspoons vanilla extract                       |                          |

While your oven is preheating to 300°F, spread the oats, coconut, sunflower seeds, sesame seeds, wheat germ and almonds evenly on a 9" x 12" baking sheet. Bake these dry ingredients for 20 minutes, stirring them occasionally.

Meanwhile, heat the butter (or margarine), brown sugar and honey in a small saucepan, allowing the brew to simmer until the oat mixture is ready to come out of the oven. (If you or yours like really crispy granola, bake the dry ingredients an additional few minutes.) As soon as the oat mixture is out, add the raisins, stirring them into the other ingredients.

Now remove the honey from the heat and stir in the vanilla extract, then pour the hot liquid over the oat mixture and stir until all the dry ingredients are coated.

Next, press the granola firmly into the bottom of a greased 8" x 8" pan and place it in the still-warm oven to bake (at the same 300°F as before) for 20 minutes. (An 8" x 8" pan makes bars about an inch thick; if you want thinner bars, use a slightly larger pan.)

When you remove the granola from the oven, allow it to cool only slightly before cutting it into squares, but wait until it's completely cool before removing the bars from the pan.

#### *VARIATIONS ON THE THEME*

While the following suggestions for altering the basic granola recipe certainly aren't the only acceptable modifications, at least they've all been tried and proven delicious.

Add diced figs, dates, apples, apricots or other dried fruit when you stir in the raisins.

Add 1/2 cup crunchy peanut butter to the honey mixture. Substitute a cup of rolled wheat or rye for one of the 2-1/2 cups of oats.

Add 1/2 cup poppy seeds, soy grits, seven-grain cereal or bran to the oat mixture.

Use carob chips or peanuts (or your favorite nut) in the dry ingredients, either in addition to or in place of the almonds. Use a little molasses in place of part of the honey.

You can also experiment with various other flavorings. For instance, try adding cinnamon with diced dried apples, or a little shredded orange peel with orange juice (but be careful to use no more than half a cup of juice, since too much liquid will make the bars fall apart).

#### *THERE'S NO COOKIN' LIKE HOME COOKIN'!*

The cost of making these nutrition- and flavor-packed granola bars is less than half that of their store-bought counterparts. But what I like even better than their low cost and high food value is that they're truly delicious - as any snack food (nutritious or otherwise) must be in order to succeed.

## **Jerky By tjx**

(Jerry Libberton)

|  |                            |
|--|----------------------------|
| 6 lb beef eye of round, top round or boneless beef ribs. | 1/4 cup liquid smoke       |
| 3 cups lite soy sauce                                    | 2 oz. Worcestershire sauce |
| 1/4 cup brown sugar (if like sweeter use 1/2 cup)        | 1 tbsp garlic              |
| 1 tbsp black pepper                                      |                            |

Slice the meat with the grain into 1/2 in. slices. Place the meat in a non-reactive pan such as stainless steel or a plastic container with a tightly sealing lid. Mix the rest of the ingredients until they are well incorporated. Pour the marinade over the meat and place it in the refrigerator overnight. By letting the meat sit in the

marinate the acids in the soy sauce and Worcestershire sauce will work to tenderize the tougher cut of meat. Lay the marinated meat strips on a wire rack with a catch pan underneath. Place all in a 175-180 degree oven for 5 hrs. (We like to use the food dehydrator). When done allow to cool and place in zip lock bags. Store in a cool place or freeze until ready to use.

### Mike's Beef Jerky By mikeschn

|                      |                              |
|----------------------|------------------------------|
| 2 pounds flank steak | 1 1/2 T salt                 |
| 6 T apple juice      | 1 1/2 T Worcestershire sauce |
| 1 t onion powder     | 1 t garlic powder            |

Slice the flank steak thin with the grain. Mix the remaining ingredients to make a marinade.

Put a layer of flank steak in the bottom of a flat bottom dish. Sprinkle with marinade. Add another layer of flank steak. Sprinkle with marinate again. Repeat until all the flank steak is in the dish. Add ALL the remaining marinade to the dish. Get into the dish with your hands and mix the flank steak and the marinade well. Cover with Saran wrap and let set in the fridge overnight.

The next morning, soak the wood of your choice, like cherry, hickory, apple etc in water. Then wrap the wood in foil and pierce the foil with a sharp knife.

Start up your smoker. Build a big enough fire in the fire pit to bring the smoker up to about 250°. Add the foil wrapped wood to the fire. Lay the flank steak on the grill in the smoke chamber.

Add 5 or 6 coals to the fire pit every half hour, keeping the smoke chamber at 250°. Smoke for a total of 2 to 2 1/2 hours, longer if you like it dryer.

