

Scout
Dutch Oven Cookbook



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Scout
Dutch Oven Cookbook



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Scout Dutch Oven Cookbook

Introduction



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Introduction

First, cooking is easy, baking (from scratch) is hard. When you cook, experiment with the recipe, adjust to your taste, size to the servings you need. It will probably come out just fine and most likely you will like it better and because you did it, the recipe is now “yours”.

When you bake from scratch, don't mess with the ingredients, temperatures, or cooking times unless you know what you're doing or it could be a mess. It won't raise, it won't brown, it will burn, everything you can imagine and everything else you can't. You won't find much baking in this book unless it's using cake mixes.

Second, Dutch Ovens are fun, Dutch Ovens are cool, Dutch Ovens are easy, food from Dutch Ovens tastes great. What could be better? People will see (actually smell) you cooking with a Dutch Oven at a campground and want to stop and talk and sample. They will inevitably say they wish they had thought of it and go away sorry they're having hot dogs.

Third, Dutch Ovens aren't necessarily better than barbequing or grilling but certainly equal and they sure do compliment outdoor cooking. And if you're cooking for a large group, set up the Dutch Ovens and get them going (stack them!) then grill something, and you'll have an incredible outdoor experience. Everyone will be happy, guaranteed.

Dutch Ovens

There are basically two type of Dutch Ovens: indoor and outdoor, or camp and kitchen, or similar characterizations. The distinctions between the two are:

- Camp Dutch Ovens have legs and flanges
- Kitchen Dutch Ovens do not (have legs and flanges)



Dutch Ovens are also cast iron. Sometimes they may be a glazed “European” style, but they are still cast iron and as such require specific care for cast iron. However, “specific care” does not mean “hard work”, just skilled use to be discussed later.



Dutch Ovens are also aluminum. However, I don't consider cooking in aluminum to be healthy and would not recommend aluminum. Also, aluminum Dutch

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Ovens are subject to wider temperature variations. They heat faster, cool faster, and if a high wind fans the coals, an extreme high temperature can be achieved very quickly, like a blast furnace, and actually melt the aluminum. I personally have no appetite for aluminum in my diet.

Both styles of Dutch Oven also have a “tab” molded into one side to hold onto while tipping it to serve, drain or clean.

Camp Dutch Ovens

Legs and flanges. Camp Dutch Ovens are designed to sit above charcoal or an open fire, hence the legs to provide airflow to coals or fire underneath. They are also designed to place coals on the lid to provide heat to the top and sides of the oven, hence the flanges. Flanges around the top of the lid keep the coals on the lid from rolling off.



Stacking

One big advantage of cooking with camp Dutch Ovens outdoors is that the legs and flanges lend themselves to stacking the Dutch Ovens when cooking. This makes for an absolutely awe inspiring display for a Scout troop, or any campsite for that matter. But be sure your location is safe of disturbances. You certainly don't want them falling over. Don't stack more than 5 high and always use reasonable judgment depending upon the firmness of the ground surface, nearby activity and other considerations of safety.



By stacking a few Dutch Ovens, you can cook for very large groups easily and have everything ready at the same time! You can't beat that combination.

Stacking also saves charcoal as the heat from each oven rises to heat the next higher one. Stacked Dutch Ovens cook very fast, use fewer coals all the way up the stack, about 8 on the bottom and 8 on each lid as you go up. The coals on the lids heat the top of the oven below and the bottom of the oven above.

A display like this will always be remembered by kids and great food enjoyed by everyone. Have your camera handy.



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Kitchen Dutch Ovens

Kitchen Dutch Ovens look more like traditional kitchen pots; flat bottom, lid and a little different handle. I'll also generally assume a kitchen Dutch Oven is used on a stove. They can, of course, be placed in an oven and should be if you need to provide heat from a source other than the bottom. But for the purposes of this cookbook, I'll assume a stovetop use of the kitchen Dutch Ovens, simply because that is the way I prefer to use a Dutch Oven when I have to cook indoors.

Dutch Oven Lids



Dutch Ovens all have a loop of some kind at the top to lift the lid. You'll only forget to use a mitt, pliers or a special lid lifter once. Remember, use ice on a burn, not butter. And use it as soon as possible to help prevent blisters.

Dutch oven lids can vary a little bit. The undersides may be slightly concave or may have little points molded into them. This difference impacts the circulation of moisture in the Dutch Oven. The concave lids will return moisture to the inner sides of the Dutch Oven. The lids with the little points will return moisture to the center of the Dutch Oven distributing it throughout the dish. It's difficult to say which is better, they're just different. I find the concave lids tend to brown cobblers and breads and dumplings better.



The smooth convex lids do have one other advantage. They can be used as a griddle! Just turn them upside down. But be sure the lid is properly seasoned as well.

Be very careful lifting a lid with charcoals on it. Use two hands (with oven mitts) and pliers, one on the eye in the lid, one on the flange.

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Dutch Oven Sizes

There are a wide variety of Dutch Ovens; small, large, shallow, deep. A Dutch Oven is usually characterized by its diameter or volume. I will refer to three general sizes for estimating the appropriate size for a recipe:

Size	Serves	Diameter	Quarts
Small	4-10	8"-10"	2-6
Medium	8-24	12"	6-8
Large	12-36+	14"	10-12

Dutch Ovens are also characterized by their depth. They each have their own best uses:

Description	Depth	Typical Uses
Shallow	3 ½" - 4"	Baking pies, cakes, rolls
Deep	5"	Cooking casseroles, roasts, chickens, stews, chili

Dutch Oven Brands

I'm sure there are more Dutch Oven brands than I'm aware of, but I know of basically five:

- Lodge
- Ridgeway
- Texsport
- Maca
- "Generic"

In my opinion Lodge is by far the best product. On the other hand, I also have a "generic" Dutch Oven built in China and it has served me very well. I'm sure they're all serviceable. You might look for a good price for your Scout troop, but you might want to get a quality oven for your personal use.

The Lodge ovens are a high quality product. Uniformly smooth and consistent in thickness and the lids of Lodge ovens seal tight. I can tell the difference in the lid seal when cooking with a Lodge oven. Little moisture leaks unless pressure gets built up and consequently more moisture stays in your dish. Or I suppose less people smell your dish cooking (just kidding).

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My Texsport ovens and the Ridgeway oven our troop has is quite serviceable. Maca ovens are designed with significantly deeper sides to hold much larger dishes. As a result, they are much heavier and I would not recommend them for cooking with children or “normal” families. But consider them for church groups or other gatherings.

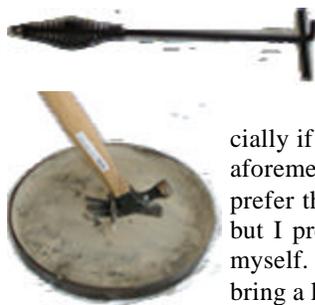
Dutch Oven Accessories

You can buy all kinds of accessories to make your Dutch Oven cooking experience easier. I tend to make use of things I have around the house and they work just fine. But buy stuff if you want. Here are my accessories:

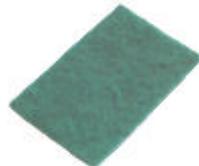


A scraper for when I need to break up that burned stuff quickly. A Scout dad taught me to get a stainless steel utensil and grind the corners to match the shape of the bottom of the Dutch Oven. A few quick licks to break up that mess you made and then steam cleaning will be a piece of cake.

Heat proof mitts. Get those things that are made for kitchens. Leather gloves are just not the same, they don't insulate heat well. You don't want to be dropping that hot cast iron lid on anything you value.



You need something to lift the lid. You can buy a fancy lid tool, they work fine. But pliers work well too especially if you have sense enough to use aforementioned heat proof gloves. I prefer the “channel-lock” style. Vise grips work well too, but I prefer the feel of the grip of holding the lid tightly myself. I also discovered recently (having forgotten to bring a lid lifter) that a hammer works pretty well too!



You'll need tongs for cleaning with steam. And you'll need one of those green scrubby things. No, you won't scrub hard, don't worry. We'll cover that later.



You'll also need something to move around the coals. You'll need to take coals off, put coals on, shift them around, especially if the recipe calls for 60 minutes or more of heat. I use a common garden trowel, one of the wide ones,

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they hold a few more charcoals. Some people prefer a small hand shovel which has a longer handle



Another nice addition to your Dutch Oven accessories is a pie or cake pan. You can cook most any pie or cake recipe in a pie or cake pan inside the Dutch Oven. You may find it useful to lift the pan of the bottom

of the Dutch Oven with three washers or other metal spacers to keep the bottom from burning.



Seasoning

Seasoning is the process of sealing the cast iron of the Dutch Oven. Seasoning makes cleaning the Dutch Oven easy, a kind of first generation Teflon coating. Cooking with the Dutch Oven imparts it's own seasoning to the cast iron and also returns flavors to your dishes. Seasoning is really easy.

First Time Seasoning – Virgin Dutch Ovens Only

If you have a new Dutch Oven you need to wash off that wax (or wax-like substance), you may or may not be able to see. The manufacturer used it for coating and sealing the Dutch Oven so it looks pretty when you buy it. This is the **ONLY** time you can use soap cleaning a Dutch Oven. Soap is bad for Dutch Ovens and all cast iron for two reasons. It will clean the seasoning out of a Dutch Oven and the seasoning is what makes it easy to clean and the food taste so good. And soap will imbed itself into the cast iron and subsequently leech into your next masterpiece. If that happens, no one will ever want to dine with you again.

Rinse your virgin Dutch Oven under water. Use a brush or scrubby pad with a little dishwashing detergent and wash the Dutch Oven inside and out, lid too. Then rinse off all the soap.

Now you can dry the Dutch Oven a few ways:

- Let it dry naturally (but make sure it is thoroughly dry before proceeding with seasoning)
- Fire up the coals and heat the covered Dutch Oven over the coals until dry.
- Dry it in your kitchen oven. It's kind of cheating, but easy and fast. Turn it upside down and put the lid beside it and heat it until dry.



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When your Dutch Oven is nice and dry you need to coat it with an oil or shortening. I personally prefer Crisco shortening, but you can use most any oil you may have in your kitchen, olive oil, vegetable oil, etc. Coat it inside and out, top and lid, apply liberally using paper towels or a dish cloth.

Now you need to bake that seasoning into your new Dutch Oven. Again, you have a couple of ways:

- Fire up the coals and heat the covered Dutch Oven over the coals for 60 minutes or so.
- Heat up your kitchen oven. Place aluminum foil on the bottom rack to catch dripping oil. Turn your Dutch Oven upside down and put the lid beside it on the second rack. Bake it at 450 degrees for 60 minutes or so. This method provides a deep black glaze to your new Dutch Oven. The disadvantage of this approach is your kitchen will fill with smoke and smell while the new seasoning bakes in.

Now that you know how to properly season a Dutch Oven, you know better than to lend it to anyone. After all, do you want to go through all that again? If you lend it to someone it will be because they don't have a Dutch Oven which means they don't know how to care for it, which means it will get burned, the seasoning will leech out and it will not be re-seasoned properly, it will be rusty because it was damp when they finished cleaning it and they stored it with the lid on, so it rusted: You get the idea, don't lend your Dutch Oven to anyone.

Re-seasoning

Re-seasoning is the process of re-sealing the cast iron of the Dutch Oven. Re-seasoning is generally only necessary when a Dutch Oven is going to be stored for a long time or you have cooked something that has leached the seasoning from the cast iron. Or of course if the Dutch Oven has been neglected and has lost it's seasoning.

How will you know if a Dutch Oven has lost it's seasoning? Parts of it could look like fresh new cast iron, clean and gray. Or perhaps it will show signs of mild rust.

Regular use of the Dutch Oven will continue to impart it's own seasoning from your cooked dish on the Dutch Oven.

Often it is sufficient to just re-coat your Dutch Oven with shortening or oil prior to storage to re-season it. But if there is visible rust or cast iron exposure, lightly scrub it off with that green scrubby thing, re-coat it and reheat the



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Dutch Oven to bake the seasoning into it again. But don't scrub it bare, leave as much seasoning as possible. By the time you rinse it and coat it and heat it, your Dutch Oven will be plenty clean for it's next use.

Charcoal

The secret to camp Dutch Oven cooking is placement of the coals. I don't suggest putting the Dutch Oven over an open fire, it is just too difficult to manage the temperature of an open fire and the temperature inside a Dutch Oven builds up very fast.

Learning how many coals are needed and where they should be placed takes practice, but there are a few easy tips for beginners and you can hone your skills as you go along:

- You can generally start with 24 charcoals for a good hour of cooking. You'll need 12-24 more for cleaning. Place these "cleaning" charcoals on your hot dinner charcoals before serving dinner, then your cleaning charcoals will be ready after dinner.
- Of course these charcoal estimates vary with outside temperature, but this is a good start for normal summers.
- As a rule, when you are cooking (not baking) such as casseroles, chili, stews, soups, or even roasting beef or chicken, put two thirds (16) of the coals on the bottom of the Dutch Oven and one third (8) on the lid. This will put most of the heat on the bottom of the dish, but be sure to stir once in a while.
- If you are baking, such as cobbler, breads, pizza, dumplings and most desserts, put one third (8) of the charcoals on the bottom of the Dutch Oven and two thirds (16) of the charcoals on the lid. This will put most of the heat on the top and sides to brown nicely.
- The distribution of charcoals is often referred to as "rings". That is because the charcoals are typically placed in a ring around the bottom of the Dutch Oven and the lid. A ring is typically 8-10 charcoals.
- If you have to keep a camp Dutch Oven hot for more than 60 minutes, or if it is very cold outside or especially if it is windy, you will need to keep hot coals ready to feed to the top and bottom of the oven. As the coals reach half their original size and smaller they lose significant heat and you will need to stage fresh hot coals to the Dutch Oven.

Charcoal Staging

Large roasts, whole chicken and turkey and other dishes take a little to cook. You need to be prepared to stage hot coals above and below the Dutch Oven. The most you can get out of a set of charcoals is about an hour's worth of heat.

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After an hour the charcoal has diminished significantly and provides little value in cooking. If you're only cooking for an hour or less that works out just fine. But if you need keep the temperature of the Dutch Oven up for more than an hour you'll need to stage hot coals onto the Dutch Oven, and you still need hot coals to steam the Dutch Oven clean when you're done.

The key to successful staging is to not try to heat the charcoals by placing unheated ones among the white hot ones on the Dutch Oven. The new charcoals will not heat consistently and the temperature will fluctuate. Plan on preparing a charcoal "bone yard" to feed optimally hot charcoals to the Dutch Oven. For example:

If you need 24 charcoals for the first hour of cooking, fire up twice as many, 48 charcoals. When they're white hot, place 24 on the top and bottom of the Dutch Oven. Leave the remaining 24 in your "bone yard" and add another 24 immediately. Keep an eye on the coals on the Dutch Oven and replace them in about 45 minutes when the charcoals are about half their original size. Place the aged coals back in the bone yard. And feed another 12 new charcoals into the bone yard.

Continue this until the roast is done. When you remove the roast from the Dutch Oven, fill it with about ½ inch of water, cover and place over the bone yard to steam while you eat.

Outside temperature and wind will of course demand adjustments, more so in extended cooking times such as this.

Cleaning

NEVER USE SOAP. It doesn't get much easier than that. There is of course an exception for new Dutch Ovens mentioned above.

Cleaning is a piece of cake if you seasoned the Dutch Oven properly and if you keep it seasoned. And seasoning was easy, remember? So cleaning is easy.



You just need to turn water into steam. Then let the steam clean the oven. Easy.

Pour about a half inch of water into the Dutch Oven. Cover the Dutch Oven and boil the water with coals or a kitchen burner under the bottom. Let it boil for about 10 minutes and remove the lid. Use your tongs and green scrubby thing to gently wipe down and debris from the sides and bottom of the lid.



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You shouldn't have to scrub the bottom much. A loose ball of aluminum foil works great too (it's too soft to damage the seasoning as long as you're not trying to polish the oven!) You should never have to scrub too hard or you haven't steamed it enough.

If you have managed to burn the bottom, use your scraper to loosen it up. Boil the water more to soften it if you need to, add water to keep it steaming if you need to. Then scrub with the green scrubby thing some more. Even the worst of burned messes cleans up quite easily with a well seasoned Dutch Oven. Really.

When you serve your delight, scoop out all the food into a serving bowl and immediately put water in it and place it on hot coals refreshed with some new coals. This way the Dutch Oven can steam while you eat! You may need to pour a little more water in if you are a social butterfly while you eat. But this is much easier than trying to get coals heated back up for cleaning.

Storage

You need to keep a Dutch Oven dry because cast iron rusts. Rust is undesirable. Keep it in a dry place, your climate determines if that is in the house or if the garage will be adequate.

Keep the lid off during storage otherwise moisture left over from cleaning will condense and rust your Dutch Oven. I set the lid on wood and set the Dutch Oven on top of the lid. That works fine for Dutch Ovens with legs. For the indoor type, don't seal the lid on the Dutch Oven, tilt it and preferably have some paper towels hanging between the sides and lid to absorb moisture.

Aluminum Foil

Aluminum foil is a terrifically versatile kitchen tool and can be very useful for cooking. However, I believe it has no place in Dutch Oven cooking, unless you want to use it in place of that green scrubby thing to help clean the Dutch Oven after cooking.

Yes, many people use it to line the Dutch Oven to make cleaning "easy". But inevitably, the foil tears and you need to clean the Dutch Oven anyway! And I've already discussed the simplicity of cleaning a Dutch Oven and if you use aluminum foil to keep the food from the cast iron you are countering the beneficial effects of cooking in a Dutch Oven. Let your food blend with the seasoning to draw flavor, and continue to season the Dutch Oven. If you want to use Aluminum foil, you might as well use a stainless steel stock pot!

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Abbreviations and Terminology

I'll assume this book is for untrained, inexperienced (and probably male) chefs who enjoy dabbling with Dutch Ovens, but don't really fully understand recipe terminology. So I'll explain some common abbreviations found in recipes:

<u>Abbr./Term</u>	<u>Meaning</u>
tsp	Teaspoon
tbsp	Tablespoon (3 teaspoons)
oz	Ounce
lb	Pound
c, cup	8 ounces
pt	Pint
bunch	However they come wrapped in the produce department: a handful
pkg	However they come from the freezer: open it, empty it
minced	Chopped really tiny, too small to pick up with your fingers
diced	Chopped not a tiny as minced, you can pick up diced pieces between your fingertips, probably, most of the time.
shredded	small strips, shavings: use the big holes on the grater
grated	dusty, powdery, tiny: use the little holes on the grater
can/jar	Usually 12-15 ounces
small can/jar	Usually 4-8 ounces
large can/jar	Usually 24-28 ounces
roux	A mixture of flour and other ingredients (typically at) used as a thickening agent
ring	Charcoal placed in a ring around the outside bottom or top of the Dutch Oven
full ring	Typically 8-10 charcoals
half ring	Typically 4-5 charcoals
zest	grated peel from orange or lemon
DO	Dutch Oven. I won't call a Dutch Oven and "DO" but some people do. Oh, and I capitalize Oven in Dutch Oven.

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Measurement Equivalents Chart

Spice Measurements	Equivalent
3 teaspoons	1 tablespoon
4 tablespoons	1/4 cup
8 tablespoons	1/2 cup
16 tablespoons	1 cup
2 tablespoons	1 fluid ounce

Liquid Measurements	Equivalent	Equivalent
1 cup	8 ounces	1/2 pint
2 cups	16 ounces	1 pint
4 cups	2 pints	1 quart
8 pints	4 quarts	1 gallon

Weight Measurements	Equivalent
4 ounces	1/4 pound
8 ounces	1/2 pound
16 ounces	1 pound

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Meat Temperature Chart

Meat	Doneness	Temperature
Ground Meat		
	Turkey, Chicken	170°
	Beef, Veal, Lamb, Pork	160°
Beef		
	Rare	140°
	Medium Rare	145°
	Medium	160°
	Well	170°
Veal / Lamb		
	Medium	160°
	Well	170°
Pork		
	Medium	160°
	Well	170°
Ham		
	Fresh	160°
	Precooked	140°
Poultry		
	Whole Chicken & Turkey	180°
	Roasts & Breasts	170°
	Thighs & Wings	160°



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Recipes



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Starting Comments

The top of each recipe has a little quick search table summarizing the estimated cooking time and number of servings. It also has a little icon of the types of Dutch Oven the recipe is best suited for and an approximate size of oven appropriate for the recipe. This way you can quickly flip through the book to make an assessment of the recipe best suited to your circumstances.

Cooking Time	Servings	Ovens	Size
minutes	Serves		Medium Deep

Recipes are only a place to start. Some flavors are strong and ethnic and you just might not like them. Curry, many peppers, hot sauces often require an acquired taste. If you see an ingredient that you are not familiar with, try it out. But if you didn't really quite like the dish when all was said and done, just pull that unfamiliar ingredient and substitute one you like. You may discover "your" version of Mexican or Italian or Asian.

With so many of these recipes, you need to bring the dish to a boil and let it simmer. Since a Dutch Oven hold heat so well, that means taking off coals or your dish will burn.

If you like to peek often, add more coals to the lid to keep the heat built up in the oven. And be very careful lifting a lid with charcoals on it. Use two hands (with oven mitts) and pliers, one on the eye in the lid, one on the flange.

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Beef / Chili

Chili is a natural for the Dutch Oven. As with all recipes in this cookbook, only consider them a starting point for your creative juices.

Substitutions:

Here are some typical substitutions you can try on your chili recipes to suit your taste.

- Water—Beer—Wine
- Ground Beef—Bulk Sausage—Ground Turkey—Cubed Beef
- Cayenne—Chili Powder—Crushed Red Peppers—Cajun
- Tomato Sauce—Ketchup
- Green bell pepper—Red bell pepper—Yellow bell pepper—Pasilla pepper
- Jalapeno pepper—Chipolte pepper—Habanero pepper

Chili Toppings:

Try the following toppings on any chili recipe.

- Shredded cheese
- Chopped onion
- Crackers
- Tortilla chip bits

Tips:

- Make notes in the book right alongside the recipe about what you have liked best.
- The longer you heat the chili recipe the more the flavors will blend.
- Freely double or triple the recipes, but be sure to adjust heating times to heat through.
- Use low fat beans and low fat cheese if you prefer.

Scout Dutch Oven Cookbook

Beer Chili

Cooking Time	Servings	Ovens	Oven Size
2½ hours	Serves 10-12		Medium Deep

Ingredients

- 2 lbs. lean ground beef
- 1 small can tomato sauce
- 1 can beer
- 1 can chili beans
- 1 onion, chopped
- 2 cloves garlic, chopped
- ¼ cup ground red chili
- 1½ tsp cumin
- 1 tsp oregano
- 1 tsp salt
- ½ tsp paprika
- Pinch cayenne pepper
- ¾ lb Jack cheese, grated

Instructions

1. In Dutch oven, brown ground beef, drain.
2. Add tomato sauce, beer, red chili, garlic, onion, oregano, paprika, cumin, salt.
3. Bring to a boil and simmer for 60 minutes.
4. Add cayenne and beans.
5. Simmer for another 60 minutes.
6. Stir in cheese.
7. Simmer for another 30 minutes.

Scout Dutch Oven Cookbook

Bottoms-up Chili

Cooking Time	Servings	Ovens	Oven Size
3½ hours	Serves 16-20		Large Deep

Ingredients

- 6 lbs. sirloin, cut into ¾" cubes
- 1 lb dry kidney beans
- 3 onions, chopped
- 3 stalks celery, chopped
- 1 large can tomatos
- 2 small cans green chili, drained
- 2 tbsp canned jalapeno peppers, diced
- 4 cloves garlic, minced
- 6 tbsp red chili powder
- 1 tbsp oregano
- 1 tbsp basil
- 3 bay leaves
- 2 tsp cumin
- 2 tsp sugar
- 2 tsp brown sugar
- ¼ tsp cinnamon
- 2 cans of beer
- 3 tbsp cooking oil

Instructions

1. In Dutch oven, soak kidney beans in warm water and simmer for 30 minutes. Drain excess water and set aside.
2. Brown beef in oil in Dutch Oven. Drain and set aside.
3. Place onions, celery, tomatoes, peppers, chili and garlic in Dutch Oven and cook until onions are clear.
4. Add meat, beans and remaining ingredients and simmer about 3 hours until meat is tender.

Scout Dutch Oven Cookbook

Cajun Chili

Cooking Time	Servings	Ovens	Oven Size
90 minutes	Serves 10-12		Medium Deep

Ingredients

- 2 lbs. lean ground beef
- 1 lb. hot bulk pork sausage
- 1 cup finely chopped onions
- 1 cup bell peppers, celery
- 1 cup green onions
- 3 small cans tomato sauce
- 3 tbsp. chili powder (to taste)
- 1 tsp. salt
- 1 tsp. cumin
- 1 tsp. garlic powder
- ½ tbsp. Cajun seasoning
- Tabasco sauce (red, green or both)
- Water as needed

Instructions

1. In Dutch oven, begin frying pork sausage, stirring occasionally.
2. When sausage is about half done, add ground meat, stirring occasionally.
3. When meat is browned, pour in roux, tomato sauce, seasonings and water or beer as needed. Adjust seasonings.
4. Cook for approximately 1½ hours.

Comments

Can be eaten as is or served over cooked rice. Add longhorn or cheddar cheese and tortilla chips as a topping if you wish.

Variations

Amount and type of seasoning and hot sauce may be changed to suit taste. This is a Cajun dish, so you can do anything with it!

For Roux:

- ¾ cup flour
- ⅓ cup oil

Instructions for Roux:

1. In Dutch oven, heat oil; add flour; stir continuously.
2. When roux is a dark golden color, add all vegetables to sauté in the roux.
3. Continue to stir until it is a light chocolate brown.
4. Remove from fire and place roux and vegetable mixture in a separate metal container.
5. Be careful! It will be VERY HOT! (Do not burn roux. If roux has a burnt smell, throw it away and start over.)

Scout Dutch Oven Cookbook

Chili a La 1772

Cooking Time	Servings	Ovens	Oven Size
90 minutes	Serves 8-10		Medium Deep

Ingredients

- 1 lb ground beef
- 1 lb hot sausage
- ½ lb dried pinto beans
- 1 can (6-ounce) tomato paste
- 1 quart tomato juice
- 2 medium onions, chopped
- 2 cloves garlic, minced
- 3 tbs. chili powder
- 1 tbs. dry mustard
- 1 tbs. vinegar
- 1 tbs. Worcestershire sauce
- ½ tsp ground cumin
- ½ tsp coriander
- 1 tsp salt
- 1 tsp pepper
- ¾ tsp ground allspice
- ½ tsp ground cinnamon
- 5 bay leaves
- Dash of hot sauce, pinch of red pepper

Instructions

1. Combine ground meat, onion, and garlic in Dutch oven;
2. Cook until meat is browned, stirring to crumble meat.
3. Drain off pan drippings.
4. Add remaining ingredients, mixing well.
5. Cook, uncovered, over low heat 1 ½ hours, stirring occasionally.
6. Remove bay leaves.
7. Yield, about 2 ½ quarts.
8. Cook beans separate and add to chili.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Cowboy Chili

Cooking Time	Servings	Ovens	Oven Size
60-65 minutes	Serves 4-6		Medium

Ingredients

- ½ lb lean ground beef
- ½ lb hot Italian sausage, cut into 1" slices
- 6 slices bacon
- 1 large Spanish onion, chopped
- 1 bell pepper, chopped (red or orange for color & sweetness),
- 1 can kidney beans
- 1 can pinto beans
- 6 cups Italian tomatoes (pear shaped)
- ½ jalapeno chili pepper, diced
- 2 cloves garlic
- 1 cup dark red wine
- ½ cup Worcestershire sauce
- 1 tsp hot dry mustard
- 1 tsp chili powder
- ½ tsp salt
- 1 tsp celery seeds
- 1½ tsp black pepper

Instructions

1. Brown bacon in Dutch Oven, drain, crumble bacon and set aside.
2. Brown sausage, drain and set aside.
3. Brown ground beef, drain and set aside.
4. Brown onion, garlic, chili pepper, bell pepper.
5. Stir in pepper, wine, Worcestershire sauce, simmer for 10 minutes.
6. Stir in mustard, celery seeds, chili powder, salt and pepper, simmer 10 more minutes.
7. Mash tomatoes, add tomatoes, meats, beans and remaining ingredients, simmer for 45 minutes.

Scout Dutch Oven Cookbook

Dave's Easy Chili

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 8		Medium Deep

Ingredients

The key to the recipe are fresh ingredients!

- 2 lbs lean ground beef
- 4 cans of chili beans, undrained (chili, Caribbean black bean, piqueno, Tex-mex, etc.) mix & match, when in doubt, stay with the seasoned beans, don't get unseasoned!
- 1 can corn, drained
- 1 onion
- 1 pasilla pepper (low heat, lots of flavor),
- 1 jalapeno (red is better),
- 1 bell pepper (red or orange for color & sweetness),
- 1 bunch of cilantro,
- 1 bunch of green onions
- Garlic (optional)
- Cheese, onions, sour cream (fat free), tortillas or tortilla chips on the side

Instructions

1. Sauté ground beef, peppers, yellow onions in Dutch Oven & drain the fat.
2. Put all other ingredients in the Dutch Oven & heat.
3. On the side have cheese, onions, sour cream (fat free), warm tortilla's or tortilla chips available.

Variations

- If you need to expand, just maintain the 2 to 1 bean to beef ratio.
- If you like more heat, add 1-2 Habanero peppers or a green jalapeno.
- You can also add cumin & cayenne pepper for heat, you shouldn't need any chili powder.

Scout Dutch Oven Cookbook

Mike's Chili

Cooking Time	Servings	Ovens	Oven Size
1 hour	Serves 8		Medium Deep

Ingredients

- 2 lb ground beef
- 2 cans kidney beans
- 3 cups canned tomatoes
- 1 large onion chopped
- 4 tbsp water
- 1 tbsp oil
- 2 tsp salt
- 2 tsp sugar
- 2 tsp Worcestershire Sauce
- 2 tsp cocoa
- 2 tsp ground cumin
- 2 tsp oregano
- ½ tbsp Tabasco sauce
- 1 ½ tbsp chili powder

Instructions

1. Brown ground beef in oil.
2. Add onion and cook until it turns clear.
3. Add remaining ingredients except kidney beans
4. Simmer 1 hour covered. Add kidney beans
5. Cook 1 additional hour uncovered.

Scout Dutch Oven Cookbook

Pinto Bean Chili

Cooking Time	Servings	Ovens	Oven Size
2½ hours	Serves 6-8		Medium Deep

Ingredients

This recipe is for the adventuresome bean-soaker!

- 1 lb dried pinto beans
- 2 lbs lean ground beef
- 1 medium onion, chopped
- 3 celery ribs, chopped
- 3 tbsp all-purpose flour
- 4 cups water
- 1 large can crushed tomatoes
- 2 tsp cider vinegar
- 2 tbsp chili powder
- 2 tbsp ground cumin
- ½ tsp sugar
- 1½ tsp salt

Instructions

1. Place beans in Dutch Oven, add water (unmeasured) to cover by 2 inches.
2. Bring to a boil for 2 minutes.
3. Remove from heat and let stand for 1 hour.
4. Drain and rinse beans, set aside
5. Sauté ground beef, onion and celery, drain the fat.
6. Stir in flour until blended.
7. Gradually stir in water.
8. Add beans, chili powder, cumin and sugar.
9. Cover and simmer for 90 minutes or until beans are tender.
10. Stir in tomatoes, vinegar and salt, heat through.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Super-Duper Chili

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 14		Medium Deep

Ingredients

- 1 lb lean ground beef
- 1 lb bulk pork sausage
- 2 cans hot chili beans
- 1 can kidney beans, rinsed and drained
- 1 can pinto beans, rinsed and drained
- 1 jar salsa
- 1 can sliced tomatoes, undrained
- 1 can cream of mushroom soup, undiluted
- 1 small can tomato sauce
- 8 ounces processed cheese (Velveeta), cubed
- 1½ tsp chili powder
- ½ tsp cayenne pepper

Instructions

1. Cook ground beef and pork sausage, drain.
2. Stir in all other ingredients in the Dutch oven.
3. Bring to a boil and simmer for 30 minutes

Scout Dutch Oven Cookbook

Taco Chili

Cooking Time	Servings	Ovens	Oven Size
15 minutes	Serves 8-10		Medium Deep

Ingredients

- 2 lbs lean ground beef
- 1 can kidney beans, rinsed and drained
- 1 can great northern beans, rinsed and drained
- 1 can butter beans, rinsed and drained
- 1 can black beans, rinsed and drained
- 1 jar salsa
- 1 small can tomato sauce
- 1 small can tomato paste
- 3 cups tomato juice
- 1 small can chopped green chilies
- 1 envelope taco seasoning

Instructions

1. Cook ground beef in Dutch Oven, drain.
2. Stir in all other ingredients in the Dutch oven.
3. Bring to a boil and simmer for 30 minutes.

Scout Dutch Oven Cookbook

Texas Chili

Cooking Time	Servings	Ovens	Oven Size
2 hours	Serves 4-6		Small

Ingredients

- 2 1/2 lbs beef round steak, cubed
- 1 can condensed beef broth
- 1 small can green chili peppers, seeded and crushed
- 1 clove garlic
- 2 tbsp cooking oil
- 1 1/2 cup water
- 2 tsp dried oregano, crushed
- 2 tbsp cornmeal
- 1 tsp sugar
- 1 1/2 tsp cumin seed, crushed
- 1/2 tsp salt
- 2 bay leaves

Instructions

1. Brown beef cubes and garlic in Dutch Oven, drain.
2. Add beef broth, water, oregano, sugar, cumin, salt and bay leaves.
3. Simmer 90 minutes.
4. Stir in chili peppers and cornmeal.
5. Simmer another 30 minutes.
6. Remove bay leaves and serve.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Vegetable Chili

Cooking Time	Servings	Ovens	Oven Size
25 minutes	Serves 7		Medium

Ingredients

- 1 can pinto beans, rinsed and drained
- 1 cup fresh or frozen corn
- 1 can diced tomatoes and green chilies
- ½ cup salsa
- 1 can vegetable broth
- 1½ cups chopped onions
- ¾ cup chopped sweet red pepper
- ¾ cup chopped green pepper
- 1 tbsp chili powder
- 1 tsp ground cumin
- ¾ tsp garlic powder
- 1 cup (4 oz) shredded reduced-fat cheddar cheese

Instructions

1. In Dutch Oven, bring onions, peppers and broth to a boil.
2. Cover and simmer for 5 minutes.
3. Add beans, corn, tomatoes, salsa and seasoning, return to a boil.
4. Simmer for 15 minutes.
5. Garnish each serving with cheese.

Scout Dutch Oven Cookbook

Beef / Meat Loaf

Meat loaf recipes are prepared with raw ground beef. Because of this, be sure to test that the beef is cooked all the way through. Use an “instant” style meat thermometer and bring the beef to 160°.

I also recommend the smallest Dutch Oven that will accommodate the recipe. This will give you a meat loaf with depth and not just a shallow meat pie.

Substitutions:

As usual, just use these recipes to inspire your taste. Consider the following substitutions to any recipe to suit your taste.

- Cream of Mushroom soup—Cream of Celery soup—Cream of Broccoli soup
- Tomato sauce—Ketchup—Spaghetti sauce—BBQ sauce
- Bread crumbs—Bread slices, torn—Crackers—Oatmeal
- Cheddar cheese—Mozzarella cheese—Jack cheese

Be careful substituting ground turkey for ground beef in meat loaf. There aren't quite enough other flavors in meat loaf to cover for the lost flavor of beef. That said, we use ground turkey in Scout programs to avoid potential grease fires with cheap cuts of ground beef and you just need to be a little more adventuresome with spices. If you don't like dead cow, give ground turkey a try. Take a look at the Turkey Meat Loaf recipe in the Turkey section for spice ideas.

Tips:

You can also place your meat loaf in a traditional meat loaf pan, pie pan or cake pan and place it directly in the Dutch Oven if you like. Use something like washers or a round cooling tray to lift the pan off the bottom of the Dutch Oven to prevent burning.

Scout Dutch Oven Cookbook

Best-Ever Meat Loaf

Cooking Time	Servings	Ovens	Oven Size
75 minutes	Serves 6		Small

Ingredients

- 1½ lbs lean ground beef
- 2 eggs
- 3 slices bread, torn into pieces
- ½ cup chopped onion
- ½ cup grated carrot
- 4 ounces shredded cheddar or mozzarella cheese
- 1 tbsp chopped fresh parsley or 1 tsp dried parsley
- 1 tsp dried basil or sage, optional
- 1 tsp salt
- ¼ tsp pepper

Topping

- ½ cup tomato sauce
- ½ cup packed brown sugar
- 1 tsp prepared mustard

Instructions

1. In a large bowl, beat eggs
2. Add milk and bread.
3. Let stand a few minutes until bread absorbs the liquid
4. Stir in onion, carrot, cheese, herbs, and seasonings.
5. Add beef.
6. Mix well.
7. Press into a small Dutch Oven.
8. Bake for 45 minutes
9. Combine the topping ingredients, spoon some over the meat loaf
10. Bake 30 minutes more until meat is no longer pink

Comments

1. Spoon remaining topping over meat loaf before serving.
2. Let stand 10 minutes before slicing.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Easy Meat Loaf

Cooking Time	Servings	Ovens	Oven Size
90 minutes	Serves 4		Small

Ingredients

- 1 lb lean ground beef
- 1 can condensed French onion soup, undiluted
- 1 can condensed golden mushroom soup, undiluted
- 1 egg, lightly beaten
- 1 1/3 cups crushed butter-flavored crackers (about 33 crackers)

Instructions

1. In a bowl, combine egg, onion soup and cracker crumbs.
2. Crumble beef over mixture and mix well.
3. Pack in small Dutch Oven and bake for 30 minutes.
4. Pour mushroom soup over loaf and bake 60 minutes longer until meat is no longer pink, drain.

Comments

Let stand 10 minutes before slicing.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Italian Meat Loaf

Cooking Time	Servings	Ovens	Oven Size
45-60 minutes	Serves 10-12		Medium

Ingredients

- 4 lbs lean ground beef
- 1 lb ground Italian sausage
- 1 ½ cup quick oats
- 1 cup Italian bread crumbs
- 5 eggs
- ¼ cup fresh mushrooms, chopped
- 1¾ cup spaghetti sauce
- 3 minced garlic cloves
- ½ cup chopped onion
- ¼ tsp oregano

Instructions

1. Separate out ¼ cup spaghetti sauce
2. Brown ground beef and sausage, drain
3. Mix together ingredients and place in Dutch Oven.
4. Top with ¼ cup spaghetti sauce.
5. Cook for 45-60 minutes

Comments

18-20 coals on top and 6-8 under
Let stand 10 minutes before slicing.

Scout Dutch Oven Cookbook

"Make You Want More" Meatloaf

Cooking Time	Servings	Ovens	Oven Size
90 minutes	Serves 4-6		Medium

Ingredients

- 2 lbs. lean ground beef
- 2 cloves garlic, minced
- 1 onion, chopped
- 1 egg
- 2/3 cup evaporated milk
- 1/2 or 2/3 cup raw oatmeal
- 1/2 tsp cayenne pepper
- 1/2 tsp black pepper
- 1/2 tsp white pepper
- 1/4 tsp celery salt
- 1 tbsp Worcestershire sauce
- 1 bell pepper (chopped)

Tomato Glaze (optional)

- 1/4 cup onion chopped
- 1 clove garlic
- 1/4 tsp basil
- 1 tbsp red wine
- 1 (8 oz.) can tomato sauce
- salt and pepper.
- Saute onion and add other ingredients.

Instructions

1. Mix all ingredients by hand.
2. Form a loaf and place into Dutch Oven.
3. Cook at 350 degrees (1 ring of charcoals underneath and 1 1/2 rings on top) for 1 1/2 hours.

Comments

Let stand 10 minutes before slicing.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Pepper Jack Meatloaf

Cooking Time	Servings	Ovens	Oven Size
55-60 minutes	Serves 6		Small

Ingredients

- 1½ lbs. lean ground beef
- ¼ cup chopped onion
- 1 egg
- 1 cup bread crumbs
- 1 tsp salt
- ½ tsp pepper
- 1 cup (4 ounces) shredded pepper Jack or Monterey Jack cheese, divided

Instructions

1. In a large bowl, combine egg, bread crumbs, onion, salt and pepper.
2. Crumble beef over the mixture and mix well.
3. Press half of the beef mixture onto the bottom of a small Dutch Oven and partway up the sides.
4. Sprinkle ¾ cup cheese over meat.
5. Press remaining beef over cheese and close top and sides of beef.
6. Bake for 50-55 minutes or until meat is no longer pink.
7. Sprinkle with remaining cheese.
8. Bake 5 more minutes until cheese is melted.

Comments

Let stand 10 minutes before slicing.

Scout Dutch Oven Cookbook

Beef / Stew

Stews are another recipe just perfectly suited to Dutch Ovens. How can you miss with garlic, onions, beef and veggies? Pile in everything and let it simmer, the longer the better. If you're in a hurry, use frozen veggies (thawed). If cooking to a discriminatory crowd, use fresh veggies!

Variations:

- Need to serve more? Toss in more veggies, toss in more potatoes.
- Don't like peas because they explode in your mouth? Toss in what you like!
- Are yellow onions too boring? Try hot torpedo onions, or sweet Visalia onions, or sauté your onions first.
- Like it thick? Cut the liquid in half. Or add flour
- Like it hot? Go crazy with Cajun, cayenne, chili powder or crushed peppers. Add Tabasco, Dave's Insanity or any of those many, many of hot sauces. Just be sure everyone likes it hot!
- Try red or yellow bell peppers or Pasilla peppers instead of green bell peppers.
- Add jalapeno, Habanero or chipolte peppers if you like.
- Sprinkle in Mrs. Dash. I love that stuff.

Scout Dutch Oven Cookbook

Black-Eyed Pea Sausage Stew

Cooking Time	Servings	Ovens	Oven Size
15-20 minutes	Serves 6		Small

Ingredients

- 1 pkg (16 ounces) smoked sausage links, halved lengthwise and sliced
- 1 cans black-eyed peas, rinsed and drained
- 1 can diced tomatoes, drained
- 1 small can tomato sauce
- 1 cup beef broth
- 1 small onion, chopped
- 1½ cups frozen corn, thawed
- ¼ tsp garlic powder
- ¼ tsp Cajun seasoning
- ¼ tsp pepper
- 1/8 tsp salt
- 1/8 tsp cayenne pepper
- 1/8 tsp hot pepper sauce

Instructions

1. Brown sausage and onion in Dutch Oven, drain.
2. Stir in peas, corn, tomatoes, tomato sauce, broth and seasonings.
3. Cook 15-20 minutes.

Scout Dutch Oven Cookbook

Cookhouse Stew

Cooking Time	Servings	Ovens	Oven Size
3 hours	Serves 14-18		Large Deep

Ingredients

- 5 lbs stew meat
- 5 medium potatoes
- 2 cups cut green beans
- 1 can stewed tomatoes
- 1 large onion, chopped
- 1 lb carrots, cut in ½" rounds
- 2 cups kernel corn
- ½ bunch celery
- 2 small cans sliced mushrooms
- 1 bell pepper
- Salt, pepper and garlic salt, to taste
- Cooking oil, unmeasured
- Flour, unmeasured

Instructions

1. Flour meat cubes and brown meat in a small amount of cooking oil in Dutch Oven.
2. Add onion and celery and sauté.
3. Cover meat with water and add salt, pepper, and garlic salt.
4. Simmer until meat is tender, approximately 90 minutes.
5. Add carrots and simmer another 30 minutes.
6. Add potatoes, green beans, stewed tomatoes, corn, celery, mushrooms, bell pepper and bring to a boil.
7. Simmer another 60 minutes. Stir occasionally.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Forty Mile Stew

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 8-10		Medium

Ingredients

- 1½ lbs. lean ground beef
- 1½ lbs. link sausage, cut into 4 pieces each, cook this ahead!
- 2 qts. sliced potatoes
- 1 qt. diced carrots
- 1½ cup chopped onions
- 1½ lbs. grated sharp cheese

Instructions

1. Put sliced potatoes in cold water until ready to use.
2. Cut link sausage into 4 pieces each, cook this ahead!
3. Cook the hamburger in the hot Dutch oven, until brown.
4. At this point, add the lightly drained potatoes, carrots, onions, and salt and pepper.
5. Mix, and return the lid until vegetables are done.
6. Now, you may add the sausage, and grated cheese, (do not stir at this point) and return the lid, until the sausage is heated, and the cheese is melted.

Comments

Use 15 charcoals under & 10 on top of oven. This will fill a 12 to 14 inch Dutch oven.

Scout Dutch Oven Cookbook

Roundup Stew

Cooking Time	Servings	Ovens	Oven Size
45 minutes	Serves 6		Medium Deep

Ingredients

- 1½ lbs lean ground beef
- 6 potatoes, cubed
- 1 cup carrots, sliced
- 1 can tomato soup
- 1 can cream of mushroom soup
- 1 large onion, chopped
- ½ cup celery, chopped
- Water as desired
- Salt and pepper to taste

Instructions

1. Brown ground beef in Dutch Oven, drain.
2. Add onion and celery, season to taste, brown with beef.
3. Add potatoes and carrots and water, bring to boil.
4. Return beef mixture.
5. Bake 45 minutes.

Variations

- Freely add other vegetables.
- Freely add dry spices to taste.

Scout Dutch Oven Cookbook

Shepherds Pie

Cooking Time	Servings	Ovens	Oven Size
15 minutes	Serves 4-6		Medium

Ingredients

- 1-2 lbs lean ground beef
- 1 lb. bacon
- Real or instant mashed potatoes
- 2 cans corn, drained
- 2 cans green beans, drained
- Grated cheese

Instructions

1. Cook bacon cut into 1 inch slices. Drain grease. Add ground beef and cook.
2. While ground beef is cooking, prepare enough instant mashed potatoes (or real if you have the time/energy).
3. When burger is completely cooked. Add corn and green beans. Then add thick layer of mashed potatoes.
4. Cover with 10 coals on lid & lower heat on bottom so meat does not burn.
5. Let oven cook for 15 minutes, then top potatoes with grated cheese & cover until cheese melts!
6. Season to taste with salt/pepper.

Scout Dutch Oven Cookbook

Stew with Herb Dumplings

Cooking Time	Servings	Ovens	Oven Size
2-2½ hours	Serves 8-10		Medium

Ingredients

- 2 lbs round steak, cut into 1" cubes
- 4 cups potatoes, cubed
- 2 cups carrots, sliced
- 1 cup celery, sliced
- 1 large onion, chopped
- 1 turnip, cubed
- ¾ cup flour
- 2 tsp salt
- ½ tsp pepper
- ¼ cup oil
- 4 cups water
- 4 beef bullion cubes
- 2 bay leaves
- ¼ cup parsley
- ½ tsp fresh thyme
- ¼ cup oil

Herb Dumplings

- 4 cups Bisquick
- ½ tsp sage
- ½ tsp thyme
- 1¾ cups water

Instructions

1. Mix flour, salt and pepper in a large bag, add meat and shake until meat is well coated.
2. Heat oil in Dutch Oven until hot, add beef and remaining flour mixture and cook until beef is well browned.
3. Add 4 cups water and beef bullion cubes.
4. Bring to a boil, then reduce heat and simmer for 90 minutes.
5. Add bay leaves, parsley, thyme, potatoes, carrots, celery, onion and turnip.
6. Refresh briquettes, cover and simmer for 30 minutes.
7. Mix dumpling ingredients and spoon on top of stew.
8. Cook for 10 minutes, remove bottom heat and cook with top heat only until knife comes out of dumplings clean.

Tip

1. If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Beef / Mexican

I'm no Mexican, but how can you make Mexican food you don't like? Corn tortillas and flour tortillas, layer them, or wrap your meal in them, or just have them on the side. Chilies, salsas, hot, mild, red green, try them all. Top with cheeses and/or tortilla chips. And so many sauces, you can experiment until you find something you like.

Spices:

Adjust your Mexican recipes with these seasonings to your taste:

- Tone's Fajita Seasoning
- Habanero pepper flakes
- Chipotle pepper flakes
- Ancho chili pepper
- New Mexico chili pepper
- De Arbol chili pepper

Tips:

- Freely double or triple the recipes, but be sure to adjust heating times to heat through.
- Use low fat beans and low fat cheese if you prefer.
- Top or serve any Mexican dish with sour cream or guacamole.

Scout Dutch Oven Cookbook

Mexican Casserole

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 4-6		Medium

Ingredients

- 1½ lbs lean ground beef
- 2½ cups water
- 1 can mushroom soup
- 1 can cream of chicken soup
- 1 small can chopped green chilies, drained
- 1 small can condensed milk
- 1 small can taco sauce
- 1 large onion, diced
- 1 lb cheddar cheese, grated
- 1 dozen soft corn tortillas, cut in half

Instructions

1. Warm the Dutch oven and brown the meat.
2. In a bowl mix the soups, water, chilies, milk and taco sauce.
3. Remove ½ the meat from the Dutch oven.
4. Layer soup mix, tortilla, cheese, more meat, soup mix, etc until all the ingredients are used up.
5. Bake for 30 minutes using the ring method at 350 degrees F.

Comments

This is great with a side salad and Mexican rice.

Scout Dutch Oven Cookbook

Mexican Lasagna

Cooking Time	Servings	Ovens	Oven Size
30-40 minutes	Serves 6-8		Small

Ingredients

- 2 lbs lean ground beef
- 9 flour tortillas (6")
- 4 cups shredded cheddar or taco cheese
- 1 can refried beans, warmed
- 1 small onion, chopped
- Taco sauce, sour cream, chopped green onions

Sauce

- 2 pkgs (1½ oz, each) enchilada sauce mix
- 3 cups water
- 1 (12 oz.) tomato paste
- 1 garlic clove, minced
- ½ tsp. pepper
- Salt to taste

Instructions

1. Mix sauce ingredients, set aside.
2. In Dutch Oven over bottom layer of coals, brown the beef.
3. Drain, stir in one-third of the sauce.
4. Spread another third on the bottom of a greased Dutch Oven.
5. Place two tortillas over sauce, tearing to fit bottom of Dutch Oven.
6. Spoon half of meat mixture over tortillas, sprinkle with half onions and one-third of cheese.
7. Layer with two more tortillas torn to fit Dutch Oven.
8. Spread refried beans over tortillas (may need to mix a little taco sauce to make spreadable), top with remaining meat, and sprinkle with second third of cheese and remaining onions.
9. Layer remaining two tortillas (torn to fit bottom), layer with remaining sauce and sprinkle with remaining cheese.
10. Bake in 12" Dutch Oven at 350 for 30 to 40 minutes until cheese has melted and sauce is bubbling. Let stand for 10 minutes before cutting.

Comments

Serve with sour cream and chopped green onions decorating top as desired.

Scout Dutch Oven Cookbook

Tex-Mex Bake

Cooking Time	Servings	Ovens	Oven Size
40-50 minutes	Serves 6		Small

Ingredients

- 1 pound lean ground beef
- 4 oz. can chopped green chilies, drained
- 1 medium green pepper, chopped
- 1 small can (8 oz.) tomato sauce
- 1 cup Monterey Jack cheese, grated
- 1 envelope Lipton Onion Soup mix
- 1 tablespoon water
- 1 large egg, beaten
- 2 cups crushed corn chips

Instructions

1. Combine corn chips, egg, and water; press into Dutch oven.
2. Bake for 10 minutes with one ring on bottom and one ring on top (350°)
3. Meanwhile, in large bowl, combine onion soup mix, ground beef, chilies, and ½ cup cheese, evenly press into prepared crust.
4. Top with tomato sauce, then green pepper.
5. Bake for an additional 30 minutes.
6. Top with remaining cheese, then bake an additional 5 minutes or until cheese is melted and beef is done.

Scout Dutch Oven Cookbook

Tortilla Casserole

Cooking Time	Servings	Ovens	Oven Size
50-60 minutes	Serves 8		Small

Ingredients

- 1½ lbs lean ground beef
- 1 onion
- 1 large can tomatoes
- 1 (10 oz) can enchilada sauce
- 1 (2¼ oz) can sliced ripe olives (include liquid)
- 1 tsp salt
- ¼ tsp. garlic powder
- 1/8 tsp. pepper
- ¼ cup oil
- 1 cup cottage cheese
- 1 egg
- tortillas
- ½ lb sliced Jack cheese
- ½ cup grated Cheddar cheese
- ½ cup crushed tortilla chips

Instructions

1. Brown meat and onion.
2. Blend in tomatoes and enchilada sauce, ripe olives and juice, salt, pepper, and garlic salt.
3. Bring to boil; simmer 20 minutes.
4. Sauté tortillas in oil until softened and drain on paper towels.
5. Cut them in half.
6. Beat the cottage cheese and the egg.
7. Spread 1/3 meat mixture in greased casserole, ½ of Jack cheese, ½ cottage cheese mixture, ½ tortilla halves. (Cheddar cheese can be included throughout the casserole.)
8. Bake at 350° for 30 to 40 minutes,

Comments

The recipe can be made without sautéing the tortillas.

Scout Dutch Oven Cookbook

Beef / Roast

Large roasts are a breeze in Dutch Ovens. Just marinade, use dry rub or otherwise spice the roast, drop it in and keep the Dutch Oven hot.

Tip

Since large roasts just take a little while to cook, you need to be prepared to stage hot coals above and below the Dutch Oven. If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Rubs:

Try these favorite dry rubs for your roasts:

- McCormick Old Bay Seasoning
- Pappy's Much like Old Bay, but with black and red pepper..
- Durkee Six Pepper Blend

Scout Dutch Oven Cookbook

Beef Brisket with Gravy

Cooking Time	Servings	Ovens	Oven Size
2—2½ hours	Serves 6-8		Medium

Ingredients

- 1 fresh beef brisket (about 2 pounds, not corned beef brisket!)
- 2 tbsp vegetable oil
- 1 cup hot water
- 1 envelope beefy onion soup mix
- 2 tbsp cornstarch
- ½ cup cold water

Instructions

1. In Dutch Oven, brown brisket in oil, both sides.
2. Combine hot water and soup mix, pour over brisket.
3. Cover and bake for 2—2½ hours or until meat is tender.
4. Set brisket aside 10-15 minutes to cool.
5. Drain off fat, combine cornstarch and cold water until smooth.
6. Bring gravy to a boil and cook about 2 minutes or until thickened.
7. Slice meat across the grain and serve with gravy.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Blackened Pot Roast

Cooking Time	Servings	Ovens	Oven Size
90 minutes	Serves 6-10		Medium Deep

Ingredients

- 3 lb. pot roast
- 2 tbsp oil
- 3 tsp. blackened spice mix
- 1 onion diced
- 5–6 potatoes, quartered
- 2 cup baby carrots
- 1 tsp garlic powder
- 1 tsp onion powder

Instructions

1. Sprinkle seasonings over roast and rub in.
2. Brown roast in oil over hot coals.
3. Add 2 cups water and diced onion.
4. Cook for 1½ hours.
5. Add carrots and potatoes.
6. Cook for an additional 1 hour.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

French Style Roast Beef

Cooking Time	Servings	Ovens	Oven Size
3 hours	Serves 6-10		Medium Deep

Ingredients

- 3 lb Boneless chuck or rolled rump roast
- 4 med. carrots cut into quarters
- 2 med. turnips cut into quarters
- 2 med. onions, quartered
- 2 med. stalks celery, cut into 1" pieces
- 6 whole cloves
- 1 bay leaf
- 4 cup water
- 1 tsp salt
- 5 peppercorns
- 1 large clove, garlic

Instructions

1. Place beef roast, salt, thyme, clove, peppercorns, bay leaf and garlic in Dutch oven, add water.
2. Heat to boiling, reduce heat and simmer covered for 2 ½ hours.
3. Add remaining ingredients.
4. Cover and simmer until beef and vegetables are tender, about 30 min.
5. Remove beef and vegetables.
6. Cut beef into ¼" slices.
7. Strain broth and serve with beef and vegetables.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Herbed Roast Beef

Cooking Time	Servings	Ovens	Oven Size
2 ½ - 3 ½ hours	Serves 10-12		Large

Ingredients

- Bone-in beef rib roast (4-6 pounds)
- 2 medium onions, sliced
- 2 tsp fennel seed, crushed
- 2 tsp dried rosemary, crushed
- 2 tsp dried basil
- 2 tsp dried marjoram
- 2 tsp dried savory
- 2 tsp dried thyme
- 2 tsp rubbed sage
- 2 fresh rosemary sprigs

Horseradish Sauce

- ½ cups sour cream
- ¼ cup prepared horseradish
- 2 tbsp snipped chives
- 3 tbsp lemon juice

Instructions

1. Trim and tie the roast if desired.
2. In a small bowl combine the fennel seed, crushed rosemary, basil, marjoram, savory, thyme and sage.
3. Rub over roast.
4. Place roast fat side up in large Dutch Oven.
5. Bake roast in Dutch Oven for 2½ to 3½ hours or until meat reaches desired doneness (meat thermometer: rare—140°, medium—160°, well—170°)
6. In a small bowl combine the sauce ingredients

Comments

- Discard onions and rosemary.
- Let stand 10-15 minutes before slicing.
- Serve sauce with the beef.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Pappy's Roast

Cooking Time	Servings	Ovens	Oven Size
1½ hour	Serves 4-6		Small

Ingredients

- 2 lb roast
- 2 cups water
- 4 baking potatoes
- 1 medium onion, sliced
- 1 garlic clove, crushed
- 2 tbsp oil
- Pappy's Seasoning (or Old Bay), unmeasured

Instructions

1. Rub Pappy's or Old Bay on all sides of roast (if you use Old Bay, add fresh ground pepper to your rub)
2. Brown roast on all sides on bottom of hot Dutch Oven.
3. Pour in water, add onion and garlic.
4. Wrap potatoes in foil and place around roast.
5. Cover and bake for about 90 minutes or until instant thermometer reads 160°

Tip

1. After removing roast, potatoes and onions, stir in flour and simmer to desired thickness. Serve on sliced beef and potatoes.
2. If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Peppered Rib Roast

Cooking Time	Servings	Ovens	Oven Size
2 - 2¾ hours	Serves 12-14		Large

Ingredients

- 1 boneless rib eye roast (5-6 pounds)
- 1 cup soy sauce
- ¾ cup red wine vinegar or cider vinegar
- 1 tbsp tomato paste
- 1 tsp paprika
- ½ tsp garlic powder

Dry Rub

- ¼ cup coarsely ground pepper
- ½ tsp ground cardamom

Gravy

- 1½ tsp cornstarch
- ¼ cup cold water

Instructions

1. Combine the pepper and cardamom and rub over roast
2. In gallon size resealable plastic bag, combine the soy sauce, vinegar, tomato paste, paprika and garlic powder; add the roast
3. Seal bag and turn to coat.
4. Refrigerate overnight
5. Drain and discard marinade
6. Bake roast in Dutch Oven for 2 to 2¾ hours or until meat reaches desired doneness (meat thermometer: rare—140°, medium—160°, well—170°)
7. Let stand 10-15 minutes before slicing
8. While roast cools, skim fat in Dutch Oven drippings, stir cold water and cornstarch in Dutch Oven until smooth. Heat until thickened. Serve with the roast

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Sirloin Roast

Cooking Time	Servings	Ovens	Oven Size
2 - 2½ hours	Serves 12-14		Medium Deep

Ingredients

- 1 boneless beef sirloin tip roast (about 4 pounds)
- ½ cup beef broth
- ½ cup teriyaki or soy sauce
- ½ cup vegetable oil
- 2 tbsp brown sugar
- 2 tbsp finely chopped onion
- 3 garlic cloves
- 1 tsp Worcestershire sauce
- ½ tsp Tabasco sauce

Instructions

1. In a large resealable plastic bag, combine all ingredients, add roast.
2. Seal bag and turn to coat.
3. Refrigerate overnight
4. Drain and discard marinade
5. Bake roast in Dutch Oven for 2 to 2½ hours or until meat reaches desired doneness (meat thermometer: rare—140°, medium—160°, well—170°)

Comments

Let stand 10-15 minutes before slicing

Variations

- Add various vegetable in the last 30 minutes of cooking for a complete meal.
- Add potatoes in the last 60 minutes if space permits.

Tip

- If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Beef / Misc.

Well, it almost looks like this should be the Italian chapter. Many, many recipes are suited for Dutch Oven cooking. Throughout the cookbook I have tried to focus on recipes that involve progressive browning, mixing, blending or layering of ingredients in the Dutch Oven. This makes the Dutch Oven experience easier and more pleasant. I just don't see people getting carried away with complex gourmet recipes and many mixing bowls when cooking outdoors.

A number of these recipes are lasagna, and lasagna is very well suited to adjustments to your taste. The Camp Lasagna recipe is a relatively simple, minimal ingredient dish, but you can certainly add more spices or substitute sauces to your taste and come up with a flavorful, easy recipe.

Substitutions:

Try the following substitutions to any of these recipes.

- Lasagna noodles—Shell noodles—Rotini noodles—Penne noodles
- Egg pasta—Tomato pasta—Spinach pasta
- Ground Beef—Ground Turkey
- Spaghetti sauce—Spaghetti sauce with mushrooms, with onions, etc.
- Mozzarella cheese—Jack cheese—Swiss cheese

Tips:

- Try some of those Mrs. Dash varieties. Or any of the pre-blended spices for an easy flavor twist.
- Use low fat cheese if you prefer.

Scout Dutch Oven Cookbook

Australian Beef 'N' Beer

Cooking Time	Servings	Ovens	Oven Size
3-4 hours	Serves 4		Small

Ingredients

- 1 lb. Chuck steak or similar (diced)
- 1 packet of French Onion Soup mix
- 1 tablespoon brown sugar
- Pinch of dry mustard
- 1 can beer

Instructions

1. Combine ingredients in the oven
2. Cook slowly for 3 - 4 hours.

Note:

There is no alcohol left after the cooking, and you can use low alcohol beer if you like.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

BBQ Meatballs

Cooking Time	Servings	Ovens	Oven Size
60 minutes	Serves 4-6		Medium

Ingredients

- 2 lbs lean ground beef
- 1 can evaporated milk
- 2 eggs
- 2 cups quick oatmeal
- 1 cup onion, minced

Sauce

- 2 cups catsup
- 1½ cup brown sugar
- 2 tbsp Liquid Smoke
- 2 tsp salt
- ½ tsp pepper

Instructions

1. Mix ground beef, milk, eggs, oatmeal and onion.
2. Make 72 walnut sized meatballs (small meatballs cook faster).
3. Mix sauce ingredients in Dutch Oven over low heat and remove.
4. Place meatballs in Dutch Oven as flat as possible on the bottom.
5. Pour sauce over meatballs.
6. Bake for 60 minutes.

Scout Dutch Oven Cookbook

Beef and Broccoli Bake

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 12-15		Medium Deep

Ingredients

- 2 lbs lean ground beef
- 1 small can tomato sauce
- 1 small can tomato paste
- 1 8 oz pkg spiral macaroni
- 1 pkg frozen broccoli
- 1 pkg dry spaghetti sauce mix
- 1 small can mushrooms, undrained
- 2 medium onions, chopped
- 1 clove garlic, minced
- ½ cup soft bread crumbs
- 4 oz grated American cheese
- ¼ cup salad oil
- ½ tsp salt
- ¼ tsp pepper
- ½ cup sour cream (optional)
- Parmesan cheese, unmeasured

Instructions

1. Prepare macaroni according to package, set aside.
2. Prepare broccoli, save liquid
3. Brown beef, onion and garlic in Dutch Oven, drain.
4. Add spaghetti sauce mix, tomato sauce, tomato paste, mushrooms, liquid from broccoli.
5. Beat eggs, bread cheese, broccoli and salad oil. Stir in macaroni and spread over meat mix.
6. Spread sour cream over top is desired.
7. Bake 30 minutes.
8. Top with Parmesan cheese before serving.

Scout Dutch Oven Cookbook

Camp Lasagna

Cooking Time	Servings	Ovens	Oven Size
30-45 minutes	Serves 10-12		Medium Deep

Ingredients

- 1 lbs lean ground beef
- 2 boxes lasagna noodles (no boil type)
- 2 jars spaghetti sauce
- 1 bag mozzarella cheese
- grated parmesan

Instructions

1. Brown meat in bottom of Dutch oven
2. Remove meat and mix with sauce.
3. Layer sauce and meat mixture, then noodles, then cheeses, then more sauce, noodles, cheese.
4. Top with sauce and cheese and bake covered in Dutch oven till noodles are tender. 30-45 minutes.

Comments

- You may have to break noodles to fit the bottom of Dutch oven. Just fill in spaces with the broken pieces.
- Noodles will absorb moisture from sauce as it cooks.
- Insure bottom heat is not too hot or your pasta will burn, turn oven during cooking to avoid hot spots.

Scout Dutch Oven Cookbook

Corned Beef & Cabbage

Cooking Time	Servings	Ovens	Oven Size
2 ¼ hours	Serves 4-6		Medium

Ingredients

- 2 lb well trimmed corned beef
- 1 small head green cabbage, cut into 6 wedges
- Boneless brisket or round
- 6 medium carrots cut into quarters
- 1 small onion, quartered
- 1 clove garlic, crushed

Instructions

1. Pour enough cold water on corned beef in Dutch oven to just cover.
2. Add onion and garlic.
3. Heat to boiling, reduce heat.
4. Cover and simmer until beef is tender, about 2 hours.
5. Remove beef to warm platter, keep warm.
6. Skim fat from broth.
7. Add cabbage and carrots, heat to boiling.
8. Reduce heat and simmer uncovered 15 min.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Dutch Oven Lasagna

Cooking Time	Servings	Ovens	Oven Size
1 hour	Serves 6		Medium

Ingredients

- 1½ lb. lean ground beef
- 13 lasagna noodles
- 23 oz spaghetti sauce
- 9 oz shredded mozzarella cheese
- 3 eggs
- 2¼ cup cottage or ricotta cheese
- ¼ cup grated Parmesan cheese
- 1½ tsp. oregano
- ¾ cup hot water

Instructions

1. Preheat the Dutch oven, brown the ground beef.
2. When done remove the beef to a large mixing bowl.
3. Add the spaghetti sauce to the beef and mix well.
4. In another bowl, add the cottage or ricotta cheese, Parmesan cheese, mozzarella cheese (reserve a few ounces for later), eggs and oregano, and mix.
5. Place the layers in the oven in the following order:
 - Break up four lasagna noodles into the bottom of the oven.
 - Spread about 1/3 of the meat mixture over the noodles.
 - Spread ½ of the cheese mixture over the meat mixture.
 - Break up five noodles and place over the top of the preceding mixtures.
 - Spread ½ of the remaining meat mixture over the noodles.
 - Spread the remaining cheese mixture over the meat mixture.
 - Break up the remaining noodles and place over cheese mixture.
 - Spread the remaining meat mixture over the noodles.
6. Pour the hot water all around the edges of the oven.
7. Place the lid on the oven and bake one hour or until done.

Tip

- This recipe works well with charcoal 12 on bottom and 12 on top.
- Cooking time can be reduced by pre-cooking and draining the lasagna noodles.

Scout Dutch Oven Cookbook

Onion Swiss Steak

Cooking Time	Servings	Ovens	Oven Size
2-3 hours	Serves 6-8		Medium

Ingredients

- 3 lb round steak, 3/4" thick
- 2 pkg onion soup mix
- 1 ½ tsp salt
- 2 cans (10 oz) tomatoes
- ¼ tsp pepper

Instructions

1. Cut steak into serving pieces,
2. Season with salt and pepper and place into Dutch oven.
3. Sprinkle onion soup mix over top and
4. Pour tomatoes over all.
5. Cover and cook over slow fire for 2 to 3 hours or until meat is done and tender.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Oven BBQ Beef and Beans

Cooking Time	Servings	Ovens	Oven Size
90 minutes	Serves 6-8		Medium

Ingredients

- 2 lbs lean ground beef
- 1 large can pork and beans
- 1 can kidney beans
- 1 can garbanzo beans
- 1 medium onion, chopped
- 1 cup brown sugar
- ½ cup hickory smoke flavor BBQ sauce
- Salt and pepper to taste

Instructions

1. Brown beef, add salt and pepper to taste.
2. Mix in beans, onions, brown sugar and BBQ sauce.
3. Bake 90 minutes.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Pizza Casserole

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 6		Medium

Ingredients

- 1½ lb lean ground beef
- 1 jar pizza sauce
- 1 pkg pepperoni slices
- 1 10 oz pkg grated Mozzarella cheese
- 1 medium onion, chopped
- ¼ cup chopped green pepper
- 2 cups noodles
- 1 tsp salt
- Salt and pepper to taste

Instructions

1. Boil noodles with salt according to package instructions.
2. Brown beef and onion, drain.
3. Add green pepper, season with salt and pepper to taste.
4. Mix in noodles and pizza sauce.
5. Add layer of pepperoni slices.
6. Add layer of cheese.
7. Bake 30 minutes.

Scout Dutch Oven Cookbook

Pizza Hot Dish

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 6		Medium

Ingredients

- 1½ lb Ground Beef
- 2 pkg Crescent rolls
- 1 jar Pizza Sauce
- 8 oz Shredded Cheddar Cheese
- 8 oz Shredded Mozzarella Cheese

Instructions

1. Brown ground beef, drain.
2. Line Dutch oven with 1 pkg of crescent rolls.
3. Spread pizza sauce on dough.
4. Add browned beef, the cheeses and use second pkg of rolls to form a top crust.
5. Bake 30 min. at 350.

Scout Dutch Oven Cookbook

Porcupines

Cooking Time	Servings	Ovens	Oven Size
50 minutes	Serves 6-8		Medium

Ingredients

- 1½ lb lean ground beef
- ½ cup uncooked rice
- ½ cup half and half
- 1 can or 1 envelope onion soup mix
- 1 can (4-6oz) tomato juice
- ½ cup finely chopped green onions
- 3 cloves garlic finely chopped
- 1 tsp sugar or to taste
- salt and pepper to taste

Instructions

1. Beat egg with half and half.
2. Add green onions, garlic, ground meat, salt, pepper. Mix well.
3. Add ¼ cup of the rice.
4. Shape into balls.
5. Roll in remaining ¼ cup of rice, pressing it lightly into meat.
6. Bring tomato juice to boiling.
7. Stir in onion soup mix and sugar.
8. Place meat balls in sauce, cover.

Comments

Simmer 50 minutes with stirring to avoid burning sauce, until rice puffs out around meat and is tender.

Scout Dutch Oven Cookbook

Red-Hots with Kidney Beans

Cooking Time	Servings	Ovens	Oven Size
20-25 minutes	Serves 4-6		Small

Ingredients

- 1 lb frankfurters
- 2 slices bacon, chopped
- 1 can kidney beans
- 1 tbs lemon juice
- 1 tbs Worcestershire sauce
- 1/4 c chopped onion
- 1 tbs brown sugar
- 1 (8 oz) can tomato sauce
- 1 tsp salt
- 1/2 tsp chili powder
- 1/4 c catsup
- 1/8 tsp garlic salt

Instructions

1. Fry bacon bits in oven over low flame until crisp.
2. Remove and reserve bits.
- 3.auté onions in bacon fat until light brown.
4. Add tomato sauce into which flour has been blended.
5. Cook until slightly thickened, stirring constantly.
6. Add kidney beans and bean liquid.
7. Blend together liquid and dry seasonings separately; then combine them and stir thoroughly into bean mixture.
8. Cover and simmer 15 min.
9. Cut frankfurters into 1" pieces.
10. Add to beans, cover and cook for 8 min longer.
11. Sprinkle with bacon bits.

Scout Dutch Oven Cookbook

Southwestern Spaghetti

Cooking Time	Servings	Ovens	Oven Size
25-30 minutes	Serves 8		Medium Deep

Ingredients

- 1½ lb lean ground beef
- 12 oz uncooked spaghetti
- 1 small onion, chopped
- 1 envelope taco seasoning
- 1 large jar spaghetti sauce
- 1 small jar sliced mushrooms, drained
- 1 small can ripe olives, drained
- 2 cups shredded cheddar cheese
- Shredded lettuce, diced tomatoes, sour cream and salsa or picante sauce

Instructions

1. Cook spaghetti according to package.
2. Meanwhile in brown beef and onion in Dutch Oven, drain.
3. Stir in taco seasoning and spaghetti sauce, mushrooms and olives.
4. Drain spaghetti and stir in the Dutch Oven.
5. Sprinkle with cheese bake 25-30 minutes or until heated through.

Comments

Serve with lettuce, tomatoes, sour cream and salsa.

Scout Dutch Oven Cookbook

Slum Gullion

Cooking Time	Servings	Ovens	Oven Size
90 minutes	Serves 6-8		Medium Deep

Ingredients

- 2 lbs lean ground beef
- 1 can spaghetti sauce
- 1 large can tomatoes
- 1 can peas or pkg frozen peas
- 2 large potatoes, peeled and sliced
- 1 large onion, thinly sliced
- 2 tbsp butter
- Garlic salt, pepper, and paprika to taste

Instructions

1. Place ground beef on bottom of Dutch Oven.
2. Add onion, spaghetti sauce mix, tomatoes, peas in layers. Season each layer with garlic salt and pepper.
3. Cover with potatoes slices.
4. Shake paprika on top, dot with butter.
5. Cover and bake for 90 minutes.

Comments

Brown ground beef first and you can cut cooking time in half

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Swiss Cheese Lasagna

Cooking Time	Servings	Ovens	Oven Size
60-75 minutes	Serves 4		Small

Ingredients

- 1 pound ground beef
- 1 large onion, chopped
- 1 garlic clove, minced
- 1 pkg (8 oz) lasagna noodles (no boil type)
- 1 can (12 oz) tomato paste
- 3 cups water
- 8 ounces Swiss Cheese
- 1 carton (12 oz) small-curd cottage cheese
- ½ cup mozzarella cheese, shredded
- ½ tsp dried rosemary, crushed
- ¼ tsp pepper

Instructions

1. Brown meat, onions and garlic in bottom of Dutch oven
2. Stir in water, tomato paste, salt, rosemary and pepper.
3. Bring to a boil, then simmer for 30 minutes.
4. Layer sauce and meat mixture, then noodles, then Swiss cheese, then more sauce, noodles, cheese.
5. Top with sauce and Swiss cheese, sprinkle with mozzarella cheese and bake covered in Dutch oven till noodles are tender. 30–45 minutes.

Comments

- You may have to break noodles to fit the bottom of Dutch oven. Just fill in spaces with the broken pieces.
- Noodles will absorb moisture from sauce as it cooks.
- Insure bottom heat is not too hot or your pasta will burn, turn oven during cooking to avoid hot spots.

Tip

- If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Texas Hash

Cooking Time	Servings	Ovens	Oven Size
60 minutes	Serves 4		Small

Ingredients

- 1 lb lean ground beef
- 1 can tomatoes
- 1 cup chopped onion
- 1 cup chopped green peppers
- ½ cup tomato soup
- 1 cup cooked rice
- 1 tsp chili powder
- Salt and pepper to taste
- Cheese and crumbs for topping

Instructions

1. Brown meat and onions in bottom of Dutch oven, drain.
2. Add remaining ingredients.
3. Bake for 60 minutes.

Scout Dutch Oven Cookbook

Wild Rice Hamburger Casserole

Cooking Time	Servings	Ovens	Oven Size
50-75 minutes	Serves 6-8		Small

Ingredients

- 1 lb lean ground beef
- ½ cup wild rice, washed
- ½ cup white rice
- 2 ¾ cups water, divided
- 1 cup chopped celery
- ½ cup chopped onion
- ¼ cup chopped carrots
- ¼ cup sliced parsnips
- 1 can cream of mushroom soup
- Salt and pepper to taste

Instructions

1. Combine wild rice and 1¼ cup water in Dutch Oven.
2. Cover and cook for 30-45 minutes until rice is fluffy, remove and set aside.
3. Brown meat in bottom of Dutch oven, drain.
4. Add remaining ingredients and 1½ cup water.
5. Bake for 20-30 minutes until all rice is fluffy and liquids absorbed.

Variations

Substitute beef bullion for water

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Chicken

You can do just about anything with chicken! Cook it whole, stuff it, halve it, strip the skin, use breast meat only, serve a wing dish, the variations just never end. Real chicken aficionados will rub their seasonings up under the skin of the chicken.

Spices:

Adjust your recipes with these poultry seasonings to your taste:

- Mrs. Dash There are now many varieties, try them all.
- McCormick Old Bay Seasoning
- Pappy's Much like Old Bay, but with black and red pepper.
- Lawry's Perfect Blend Chicken & Poultry Seasoning and Rub
- Schilling Cajun Seasoning
- Schilling Caribbean Jerk Seasoning
- Milpas Pico Fajitas
- Tone's Fajita Seasoning

Substitutions:

Here are some typical substitutions you can try on your chicken recipes to suit your taste.

- Milk—Any creamed soup, undiluted
- Water—White wine—Chicken broth
- Mozzarella cheese—Jack cheese—Swiss cheese—Colby cheese

Tip:

- Make notes in the book right alongside the recipe about what you have liked best.
- Be sure to cook chicken to 180°, use an instant thermometer if necessary

Scout Dutch Oven Cookbook

Arroz con Pollo

Cooking Time	Servings	Ovens	Oven Size
3-4 hours	Serves 6-8		Small

Ingredients

- 3-4 lb chicken, cut up
- 1 cup diced ham
- 1 cup raw rice (long grain)
- 1 pkg (10 oz) frozen peas, thawed
- 1 cup green pepper, chopped
- 1 jar (3-1/2 oz) stuffed green olives, drained
- 1 can (14 oz) tomatoes
- 2 bouillon cubes
- 1 cup chopped onion
- 1 jar (2 oz) pimento, diced
- 3/4 tsp chili powder
- 1 tsp salt
- 1/2 tsp white pepper
- 1 tsp paprika
- 2 cloves garlic, minced

Instructions

1. Mix salt, pepper, and paprika together.
2. Season chicken with this mixture.
3. Put all ingredients except rice and peas in Dutch oven.
4. Cover and cook at 300 for about 2 to 3 hours.
5. Add rice and peas and cook at 375 for 1 hour.
6. Water may be needed near end of cooking.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Baked Chicken with Cheese

Cooking Time	Servings	Ovens	Oven Size
35 minutes	Serves 6-8		Small

Ingredients

- 8 chicken breasts, de-boned
- 6 tbsp peanut oil
- 2 tbsp lemon juice
- 2 tbs pthyme
- Salt, pepper
- 8 slices of boiled ham
- 8 slices of cheese
- 8 slices of tomato

Instructions

1. Cut foil into 12" squares, place chicken in center.
2. Combine oil, lemon juice, thyme and mix well.
3. Spoon over breasts.
4. Seal foil well and place in 350 Dutch oven.
5. Bake 30 min.
6. Open foil and place one slice ham, cheese and tomato over each breast.
7. Bake open for 3 to 5 min.
8. Remove from foil and place on serving platter.

Scout Dutch Oven Cookbook

Barbecued Chicken Wings

Cooking Time	Servings	Ovens	Oven Size
40-45 minutes	Serves 4		Small

Ingredients

- 18-24 chicken wings
- 1 cup water
- ¼ cup cooking oil
- 2 eggs
- 1 cup corn starch
- ½ tsp onion powder
- ½ tsp garlic powder
- ½ tsp salt
- ¼ tsp pepper

Sauce

- ¾ cup chicken broth
- ¼ cup brown sugar
- ½ cup sweet chili sauce
- ¼ cup catsup
- ¼ cup vinegar

Instructions

1. Wash chicken wings, remove tips, cut in half.
2. Place chicken wings and water in Dutch Oven and bake for 20 minutes.
3. Drain and save the broth. Remove chicken and set aside.
4. Add cooking oil to Dutch Oven.
5. Beat eggs in medium bowl.
6. Mix corn starch, onion powder, garlic powder, salt and pepper in a plastic bag.
7. Combine sauce ingredients in small bowl.
8. Coat wings in corn starch mixture and brown in Dutch Oven.
9. Cover wings with sauce.
10. Simmer for 20-25 minutes, stir to prevent sticking.

Scout Dutch Oven Cookbook

Cashew Chicken

Cooking Time	Servings	Ovens	Oven Size
45-55 minutes	Serves 4		Small

Ingredients

- 1 lb boneless skinless chicken breasts, cut into 1" cubes
- 1 medium onion, chopped
- 2 cups frozen broccoli cuts
- 1 cup uncooked long grain rice
- 1 ½ cup water
- 1 jar sliced mushrooms, drained
- ½ tsp ground ginger
- Pepper to taste
- ¾ cup halved cashews

Instructions

1. Combine all ingredients except cashews in Dutch Oven.
2. Bake 45-55 minutes until rice is tender and chicken no longer pink.
3. Stir in ½ cup of cashews and sprinkle the remainder on top, then serve.

Scout Dutch Oven Cookbook

Cheddar Chicken Pie

Cooking Time	Servings	Ovens	Oven Size
50-55 minutes	Serves 6		Small

Ingredients

- 2 boneless chicken breasts
- 2 tbsp vegetable oil
- 1 pkg frozen chopped broccoli, thawed and drained
- 3 cups (12 ounces) shredded cheddar cheese, divided
- 2/3 cup finely chopped onion
- 1 1/3 cup milk
- 3 eggs
- 3/4 cup biscuit/baking mix
- 3/4 tsp salt
- 1/4 tsp pepper

Instructions

1. In Dutch oven (or lid), brown the chicken and onion in the vegetable oil, 15 minutes or until cooked.
2. Cube chicken.
3. In a bowl, combine chicken, 2 cups cheese, broccoli, and onion..
4. Spread into small Dutch Oven.
5. In a small bowl, beat milk, eggs, biscuit mix, salt and pepper until smooth..
6. Pour over chicken and broccoli mix, do not stir.
7. Bake 30-35 minutes or until knife inserted in center comes out clean.
8. Sprinkle with remaining cheese and serve.

Scout Dutch Oven Cookbook

Chicken a la Dutch

Cooking Time	Servings	Ovens	Oven Size
60 minutes	Serves 4-6		Small

Ingredients

- 3 to 3 ½ pounds frying chicken with bone or 2 ½ pounds uncooked chicken breasts de-boned
- ¼ cup flour
- ¼ cup butter
- 2/3 cup Evaporated milk
- 1 can cream of mushroom soup
- 1 cup grated cheddar or Colby cheese
- 2 to 3 medium onions, peeled and sliced thin
- 1 can mushroom slices
- salt and pepper to taste
- dash of paprika for garnish

Instructions

1. Warm Dutch Oven over 1 ring of coals and place in butter to melt.
2. Place raw washed chicken in the ¼ cup flour to coat and then put pieces in the Dutch Oven, turn to brown both sides.
3. While this is browning, in a bowl mix the milk, soup, cheese, onions, mushrooms and salt and pepper.
4. Pour over chicken.
5. Put on lid and add 1 ½ rings coals.
6. Let cook 1 hour

Scout Dutch Oven Cookbook

Chicken Casserole

Cooking Time	Servings	Ovens	Oven Size
75 minutes	Serves 8-10		Large

Ingredients

- 8 boneless chicken breasts
- 1 cup flour
- ½ cup butter
- 1 large clove garlic, quartered
- 2 tsp salt
- 1 tsp pepper
- 2 small onions, chopped
- 4-5 potatoes, quartered
- 1 cup chopped celery
- 1 cup sliced carrots
- ½ cup fresh mushrooms, sliced
- ½ cup chicken broth
- ¼ cup fresh parsley, minced
- 2 bay leaves
- Pinch of marjoram
- Pinch of thyme
- Dash of Worcestershire sauce

Instructions

1. Place butter and garlic in bottom of Dutch Oven.
2. Mix flour, salt and pepper in bag.
3. Rinse chicken, drain and coat in bag with flour mix.
4. Place chicken in oven with butter and garlic and bake for 45 minutes.
5. Remove chicken and set aside.
6. Sauté onions, potatoes, celery, carrots and mushrooms.
7. Add remaining ingredients, place chicken on top.
8. Cover and cook for 30 minutes.

Scout Dutch Oven Cookbook

Chicken Pot Pie

Cooking Time	Servings	Ovens	Oven Size
25 minutes	Serves 8		Small

Ingredients

- 1 lb of chicken breast (diced into small chunks)
- 1 pkg of frozen mixed vegetables (thawed)
- 1 cup of diced potatoes
- 1 can of cream of chicken
- 2 tbsp margarine
- 4 oz. can of evaporated milk
- ½ tsp paprika
- 1/8 tsp poultry seasoning (sage)

Crust (kind of like a dumpling)

- 2 cups of Bisquick
- 1 4 oz can of evaporated milk
- ½ cup of water
- 2 tbsp of margarine
- 1 egg

Instructions

1. Sauté chicken and diced potatoes.
2. Prepare the crust in a mixing bowl.
3. When chicken is no longer pink, add the vegetables, cream of chicken, evaporated milk, and spices.
4. Cook with lid on, until it starts to bubble.
5. Then cover chicken mixture with the crust mixture.

Comments

Divide the coals so that 8 are on the bottom and 10 are on the top.

Variations

1. 1-small can of mushrooms, 1 tsp parsley, 2 tbsp of crumpled bacon.
2. Use Pillsbury biscuits to top the pie if cooking indoors without coals and only have bottom heat.

Scout Dutch Oven Cookbook

Dutch Chow Ging

Cooking Time	Servings	Ovens	Oven Size
30-45 minutes	Serves 4		Small

Ingredients

- 4 boneless chicken breasts
- ½ cup cooking oil
- 1 can chicken broth
- 1 can bean sprouts, drained
- 1 small can water chestnuts, drained
- ¼ cup soy sauce
- ¼ cup water
- 2 cups diced celery
- 2 cups cabbage
- 1 cup broccoli florets
- 1 cup fresh mushrooms, sliced
- 1 large green pepper, cut in strips
- 1 large onion, sliced thin
- 2 cloves garlic, minced
- 6 tbsp cornstarch
- 1 tbsp sugar
- 1 tsp salt
- ¼ tsp pepper

Instructions

1. Stir fry chicken in oil in Dutch Oven until cooked.
2. Add celery, cabbage, broccoli, mushrooms, green pepper, onion, garlic, bean sprouts and water chestnuts.
3. Fry for 5 minutes.
4. Add sugar, salt, pepper and chicken broth.
5. Simmer for 10 minutes
6. Mix cornstarch, soy sauce and water in small bowl and add to Dutch Oven.
7. Cook 30 minutes or until thick and clear.

Variations

Add shrimp during last 10 minutes..

Scout Dutch Oven Cookbook

Festive Chicken Bake

Cooking Time	Servings	Ovens	Oven Size
60 minutes	Serves 4		Small

Ingredients

- ¼ c flour
- 2/3 c light molasses
- 1 tsp salt
- 1/4 tsp pepper
- 2½ -3 lb fryer chicken
- 1 tbsp prepared mustard
- 2 tbsp oil
- 1 tbsp cider vinegar
- 1 can (8 oz) Sliced pineapple
- 1 can (16 oz) sweet potatoes, drained

Instructions

1. Combine flour, salt and pepper.
2. Coat chicken pieces in flour mixture.
3. Brown in hot oil.
4. Drain pineapple, reserving juice.
5. Combine juice, molasses, mustard, and vinegar, mix well.
6. Place chicken in Dutch oven, arrange potatoes around chicken.
7. Brush with half of the sauce.
8. Cover and bake at 350 for 30 minutes.
9. Top with pineapple, brush with remaining sauce, cook 30 min more.

Scout Dutch Oven Cookbook

Garlic-Lime Chicken

Cooking Time	Servings	Ovens	Oven Size
30-35 minutes	Serves 8		Medium

Ingredients

- 8 bone-in chicken breasts
- ½ cup lime juice
- ¼ cup cider vinegar
- 6 garlic cloves, minced
- 2 tbsp minced fresh oregano or 2 tsp dried oregano
- 1 tbsp dried coriander
- 2 tsp pepper
- 1 tsp salt
- 1 tsp paprika

Instructions

1. In a large resealable bag, combine all ingredients except chicken. Mix well
2. Add chicken, turn to coat
3. Refrigerate overnight
4. Discard marinade
5. Cook in Dutch Oven 30-35 minutes.

Scout Dutch Oven Cookbook

Honey Mustard Chicken

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 6-8		Small

Ingredients

- 2 lbs chicken tenders
- 10 slices bacon
- 1 cup sliced mushrooms
- 8 oz honey mustard
- 1 cup shredded cheese
- Rice

Instructions

1. Cut bacon in one inch pieces and sauté in Dutch Oven.
2. When almost cooked, add mushrooms and chicken cut in bite sized pieces.
3. Add mustard and cook until done, 30 minutes, add cheese and replace lid until melted, then serve over hot rice.

Comments

Use full ring on bottom while cooking bacon, half ring after that and full ring on top.

Scout Dutch Oven Cookbook

Parmesan Chicken

Cooking Time	Servings	Ovens	Oven Size
20-25 minutes	Serves 6		Small

Ingredients

- 6 boneless, skinless chicken breasts (about 2 pounds) or about 2 pounds of chicken tenders
- 2 tbsp margarine melted (optional)
- ½ cup grated Parmesan cheese (2 oz)
- ¼ cup dry bread crumbs
- 1 tsp each dried oregano leaves and parsley flakes
- ¼ tsp each paprika, salt and black pepper

Instructions

1. Prepare charcoal for a 400° F oven.
2. Combine dry ingredients.
3. Dip chicken in melted margarine, if desired.
4. Coat with dry ingredient mixture.
5. Arrange in a single layer in Dutch oven.
6. When all of the briquettes are lit spread about 11 briquettes evenly inside a circle no larger than the bottom of the oven for bottom heat; spread the remaining briquettes evenly on top of the oven.
7. Bake 20 to 25 minutes or until tender. About half way through cooking, the breasts can be turned to brown both sides, if desired. Remember to turn the oven 1/4 to 1/3 turn every 8 to 10 minutes.

Comments

When preparing for large gatherings like a pot luck dinner or covered dish dinner use chicken tenders or chicken nuggets (tenders cut into pieces about 3/4 inch long). Use a larger Dutch oven for larger quantities. A 14-inch Dutch oven can hold about 12 chicken breasts or about 4 pounds of chicken tenders/nuggets.

Variation

- Spicy option: substitute up to ¼ tsp red pepper for black pepper

Scout Dutch Oven Cookbook

Pineapple Chicken Casserole

Cooking Time	Servings	Ovens	Oven Size
25-30 minutes	Serves 4-6		Small

Ingredients

- 4 boneless, skinless chicken breasts
- 1 can condensed cream of mushroom soup, undiluted
- 1 can pineapple tidbits
- 2 celery ribs, chopped
- 1 tbsp chopped green onions
- 1 tbsp soy sauce
- 1 can chow mein noodles, divided

Instructions

1. Brown chicken in Dutch Oven, cut into cubes.
2. Add soup, pineapple, celery, green onions and soy sauce.
3. Fold in ½ noodles.
4. Sprinkle remaining noodles on top.
5. Bake 20 to 25 minutes.

Scout Dutch Oven Cookbook

Pot Roasted Chicken with Roasted Root Vegetables

Cooking Time	Servings	Ovens	Oven Size
75 minutes	Serves 6-12		Medium Deep

Ingredients

- 1 4 lb. (approx.) whole chicken
- 1 stick butter, softened
- 1 cup chicken broth, non-fat
- 1 to 3 lbs root vegetables (carrots, potatoes, onions)
- 1 small jar mushrooms
- 1 bay leaf
- 1 garlic clove, crushed
- ½ tsp each sage, oregano, basil, thyme
- Salt and pepper to taste
- 2 tbsp olive oil

Instructions

1. Split bird down back, or butterfly.
2. Chop herbs & mix w/butter.
3. Work half of the herbed butter under skin of chicken.
4. Drizzle bottom of Dutch oven with olive oil.
5. Place chicken, skin-side-up, in oven.
6. Season w/salt & pepper to taste.
7. Top chicken w/remaining herbed butter.
8. Add root vegetables, sliced to maximum of one-half inch thick.
9. Add liquid.
10. Cook for 90 minutes.

Comments

- Use approximately 12 briquettes under bottom of oven and about 16 on top.
- There will be lots of broth, so make a pan of cornbread. Place big slice cornbread in bowl - top w/chicken & veggies. Dress with a few more Fresh herbs.

Variations

- Substitute wine for chicken broth.
- Remove skin before cooking to reduce fat (chicken is boiled/steamed so it won't dry out)

Scout Dutch Oven Cookbook

Cornish Hen

Cornish hens are an interesting change from chicken! Cook it whole, stuff it, halve it, strip the skin, use breast meat only, serve a wing dish, the variations just never end.

Spices:

Adjust your recipes with these poultry seasonings to your taste:

- Mrs. Dash There are now many varieties, try them all.
- McCormick Old Bay Seasoning
- Pappy's Much like Old Bay, but with black and red pepper.
- Lawry's Perfect Blend Chicken & Poultry Seasoning and Rub
- Schilling Cajun Seasoning
- Schilling Caribbean Jerk Seasoning
- Milpas Pico Fajitas
- Tone's Fajita Seasoning

Substitutions:

Here are some typical substitutions you can try on your recipes to suit your taste.

- Milk—Any creamed soup, undiluted
- Water—White wine— Chicken broth
- Mozzarella cheese—Jack cheese—Swiss cheese—Colby cheese

Tip:

- Make notes in the book right alongside the recipe about what you have liked best.
- Be sure to cook Cornish hens to 180°, use an instant thermometer if necessary

Scout Dutch Oven Cookbook

Apricot Glazed Cornish Hens

Cooking Time	Servings	Ovens	Oven Size
1½-2 hours	Serves 6-12		Medium

Ingredients

- 6 Cornish Game Hens
- Wild rice and sausage dressing mix (1 to 1-1/2 lb)
- 1 jar (12 oz) Apricot preserves
- Salt
- 1/2 c water

Instructions

1. Rinse hens, remove giblets and pat dry.
2. Sprinkle cavity with salt.
3. Lightly stuff each hen with about 1 cup of dressing.
4. Tie legs together with string.
5. Place into Dutch oven.
6. In small saucepan, combine preserves and water and bring to a boil, stirring occasionally, set aside.
7. Place hens on a rack in Dutch oven.
8. Do not place on bottom, they will burn.
9. Bake hens at 350 for 1-1/2 to 2 hours or until tender.
10. During last 1/2 hour of baking, baste hens frequently with preserves mixture.
11. Remove strings before serving.
12. If desired, split in half for smaller servings.
13. Serve with remaining preserves.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Cornish Game Hens

Cooking Time	Servings	Ovens	Oven Size
70-75 minutes	Serves 6-12		Medium

Ingredients

- 6 Cornish game hens
- Salt, unmeasured

Basting Sauce

- 1/2 cup chicken broth
- 1/2 cup parsley, finely chopped
- 1/4 cube melted butter

Stuffing

- 1/4 cup butter
- 1/2 lb pork sausage
- 1 cup fresh mushrooms, sliced
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1 small can water chestnuts
- 1 16 oz package prepared bread stuffing
- 1 can chicken broth
- 1/2 tsp salt
- 1/4 tsp pepper
- Poultry seasoning to taste

Instructions

1. Wash hens and rub cavities with a small amount of salt.
2. Prepare stuffing:
3. In Dutch Oven, brown pork sausage in butter.
4. Stir in and sauté until soft onion, celery and mushrooms.
5. Add water chestnuts, packaged stuffing, chicken broth, salt, pepper and poultry seasoning.
6. Remove from Dutch Oven.
7. Fill hens with stuffing.
8. Place hens in oven rack and pour in 1/4 to 1/2 inch of water.
9. Steam for 25-30 minutes.
10. Add heat to lid and bake for 45 minutes, basting often.

Scout Dutch Oven Cookbook

Turkey

Turkey doesn't get me quite as excited as chicken, but it certainly is loaded with protein and is very low in fat if you stick with breast meat.

Spices:

Try adjusting your turkey recipes with these poultry seasonings to your taste:

- Mrs. Dash There are now many varieties, try them all.
- McCormick Old Bay Seasoning
- Pappy's Much like Old Bay, red and salty.
- Lawry's Perfect Blend Chicken & Poultry Seasoning and Rub
- Schilling Cajun Seasoning
- Schilling Caribbean Jerk Seasoning
- Milpas Pico Fajitas
- Tone's Fajita Seasoning

Substitutions:

Here are some typical substitutions you can try on your chicken recipes to suit your taste.

- Milk—Any creamed soup, undiluted
- Water—White wine— Chicken broth
- Mozzarella cheese—Jack cheese—Swiss cheese—Colby cheese

Tip:

- Make notes in the book right alongside the recipe about what you have liked best.
- Be sure to cook turkey to 180°, use an instant thermometer if necessary

Scout Dutch Oven Cookbook

Barbecue Turkey and Beans

Cooking Time	Servings	Ovens	Oven Size
60 minutes	Serves 6-8		Medium

Ingredients

- 2 to 3 pounds bone in skinless turkey thighs
- 1 28 oz can baked beans
- 1 ½ cups chopped onions (or to taste)
- 1 cup barbecue sauce
- 1 tbsp spicy brown mustard
- 1 teaspoon cumin
- salt to taste

Instructions

1. Place turkey in Dutch oven.
2. Combine the balance of the ingredients, pour over turkey.
3. Cook until the meat falls off the bones, about 60 minutes.
4. Remove the bones and shred the meat, return to the pot.

Comments

Serve over rice, baked potato, on buns as a sloppy Joe, or just eat. You need to adjust the timing according to the size of the turkey thighs. If camping, freeze the thighs first. (pack them together as tight as possible and they will remain solid for 1 or 2 days and help keep the cooler cold).

Scout Dutch Oven Cookbook

Ground Turkey and Zucchini Bake

Cooking Time	Servings	Ovens	Oven Size
15 minutes	Serves 6-8		Small

Ingredients

- 1½ lbs ground turkey
- 4 medium zucchini, sliced
- 1 small onion, chopped
- 1 clove garlic, minced
- 1 cup fresh mushrooms, sliced
- 2 cups soft bread crumbs
- 2 tbsp chopped parsley
- 1 tsp poultry seasoning
- ½ tsp salt
- ½ tsp pepper
- ½ cup butter
- ¼ cup olive oil
- 2-3 cups Jack cheese

Instructions

1. Brown turkey, onion, garlic mushrooms and zucchini in olive oil and butter in Dutch Oven.
2. Add bread crumbs, parsley, poultry seasoning, salt and pepper.
3. Cover with Jack cheese
4. Bake 15 minutes.

Scout Dutch Oven Cookbook

Turkey Meat Loaf

Cooking Time	Servings	Ovens	Oven Size
60 minutes	Serves 6-8		Small

Ingredients

- 2½ lbs ground turkey
- 1 medium onion, finely chopped
- 1 tbsp canola oil
- 2 eggs
- 2 cups soft whole wheat bread crumbs (about 5 slices)
- 1 package frozen chopped spinach, thawed and squeezed dry
- ½ cup 2% milk
- 2 tsp lemon juice
- 1 tsp salt
- 1 tsp dried basil
- ½ tsp dried oregano
- ½ tsp pepper
- 1 tbsp butter or margarine, melted

Instructions

1. In small Dutch Oven, sauté onion in oil until tender. Set aside.
2. In a bowl, combine eggs, milk, lemon juice, salt, basil, oregano and pepper.
3. Add the bread crumbs, spinach and reserved onion. Stir to combine.
4. Crumble the turkey over mixture and mix until blended.
5. Press into small Dutch Oven.
6. Bake for 30 minutes.
7. Drizzle with butter.
8. Bake for another 30 minutes.

Scout Dutch Oven Cookbook

Marinated Turkey and Broccoli

Cooking Time	Servings	Ovens	Oven Size
25 minutes	Serves 4-6		Small

Ingredients

- 2½ lbs turkey breast
- 1/3 cup oil
- 2 cups broccoli spears
- 1 small can sliced water chestnuts
- 1 can chicken broth
- 1 clove garlic, minced
- 2 tsp sugar
- 1 tsp salt
- ½ tsp pepper
- 1 small packages pea pods
- ½ cup peanuts
- ¼ cup white wine or 7-up
- 3 tbsp soy sauce
- 3 tbsp cornstarch
-

Marinade

- 1½ cups white wine or 7-up
- ¼ cup oil
- ¼ cup soy sauce
- 1 tbsp horseradish
- 1 tsp garlic powder

Instructions

1. Cut turkey into ½ to ¼ inch strips.
2. Marinate overnight.
3. Cook turkey in oil in Dutch Oven 10 minutes or until turkey changes color.
4. Add broccoli, water chestnuts, chicken broth, garlic, sugar, salt and pepper.
5. Cover and simmer 10 minutes or until vegetables are crisp-tender.
6. Add pea pods and peanuts.
7. Blend in white wine or 7-up, soy sauce and cornstarch, pour over turkey.
8. Cook 4 minutes or until mixture thickens, stir constantly.

Comments

Serve on rice.

Wine give a salty flavor, 7-up a sweet flavor.

Scout Dutch Oven Cookbook

Pork / Sausage / Ham

Ham loves cloves, cinnamon, orange juice, apples and applesauce. Pork sausage is begging to get spicy. Generally, pork is suited to spices typically used for poultry, but pork sausage is suited to spices used for beef.

Be sure to bring all pork and ham (if not precooked) to at least 160°. Use an instant thermometer.

Spices:

- Mrs. Dash There are now many varieties, try them all.
- McCormick Old Bay Seasoning
- Pappy's Much like Old Bay, but with black and red pepper.

Tips:

- Cover ham with thawed condensed orange juice or fresh or canned apples. Add cinnamon and cloves.
- Add mustard to ham or pork recipes.
- Try the many different mustard varieties.
- Substitute honey for sugar.
- Try the many different honey varieties.
- Score the surface of ham so the flavoring will cook in deeper.
- Cook root (sweet potatoes, carrots, etc.) vegetables with ham

Scout Dutch Oven Cookbook

Applesauce Pork Loin

Cooking Time	Servings	Ovens	Oven Size
2-2½ hours	Serves 10-12		Medium Deep

Ingredients

- 1 boneless pork loin roast (3 lbs)
- ½ tsp salt
- ¼ tsp pepper
- 2 tbsp vegetable oil
- 1 cup applesauce
- 2 tbsp Dijon mustard
- 1 tbsp honey
- 3 fresh rosemary sprigs

Instructions

1. Sprinkle roast with salt and pepper.
2. In Dutch Oven, brown roast on all sides in oil.
3. Combine applesauce, mustard and honey, spread over roast.
4. Place roast on rack in Dutch Oven, top with sprigs of rosemary.
5. Bake 2-2½ hours or until it reaches 160°
6. Let stand for 10 minutes before slicing

Variations

Try the various applesauce varieties; cinnamon, raspberry, etc.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

One Pot Ham Dinner

Cooking Time	Servings	Ovens	Oven Size
1 hour 45 minutes	Serves 12-14		Medium Deep

Ingredients

- 6lb ham
- 6-8 golden delicious apples peeled and diced
- 1 sweet potato halved
- ¼ cup cinnamon sugar
- dumplings or tubes of buttermilk biscuits

Instructions

1. Pre-heat Dutch Oven.
2. Add ham w/½ cup water place ½ sweet potato on each side.
3. Bake 1 hour
4. Add diced apples.
5. Bake ½ hour.
6. Remove ham and sweet potato
7. Add cinnamon sugar - stir.
8. Place biscuits on top of apples.
9. Bake until biscuits are browned about 15-20 minutes.

Comments

Use biscuit tubes when cooking indoors on a stove, without a heat source on the lid.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Pork Chili

Cooking Time	Servings	Ovens	Oven Size
60 minutes	Serves 6-8		Medium

Ingredients

- 3 lbs lean boneless pork
- 2 onions, chopped
- 1¼ cup water
- 2 cloves garlic, minced
- 3 tsp tomato paste
- 2 tbsp salad oil
- 1 tsp ground cumin
- 1½ tsp salt
- ½ cup whipping cream
- 1½ tsp oregano
- 1 tsp sugar
- Serve with tortillas, avocado, sour cream (optional).

Instructions

1. Trim pork fat, cut into 1" cubes and brown in Dutch Oven with oil, remove and set aside.
2. Brown onion and garlic.
3. Add chili powder, cumin, oregano.
4. Stir in water, sugar, salt and tomato paste, return pork.
5. Simmer for 60 minutes.
6. Skim off fat, add cream, bring to a boil while stirring.
- Optionally, serve with tortillas, avocado, sour cream.

Scout Dutch Oven Cookbook

Pork Chops & Garden Vegetables

Cooking Time	Servings	Ovens	Oven Size
45 minutes	Serves 6		Medium

Ingredients

- 6 (1" thick) pork chops
- 1 ½ cup fresh green beans, cut 1" lengths
- 3 small potatoes, peeled, ½" cubes
- 3 carrots, cut ½" slices
- 6 (¼ oz) instant onion soup mix
- 3 tbsp butter, melted
- 1 tsp basil
- 2 cup water

Instructions

1. Brown chops on both sides in butter in bottom of oven, drain.
2. Place vegetables in bottom of oven and replace chops on top.
3. Combine dry soup mix and water, mixing well.
4. Pour over chops and bring to a boil.
5. Cover and reduce heat, simmer 45 min or until chops are tender

Scout Dutch Oven Cookbook

Texas Pork Roast

Cooking Time	Servings	Ovens	Oven Size
3-4 hours	Serves 14-16		Large Deep

Ingredients

- 6-8 lb small leg of pork
- 2 tbsp lemon juice
- 1 tsp salt
- Dash of Tabasco sauce
- Pepper to taste
- 1 c melted cinnamon-flavored
- 1/8 tsp allspice or plain apple jelly
- 1 tsp chili powder
- 1 tbsp Worcestershire sauce
- 1 1/4 cup chili sauce

Instructions

1. Place pork in oven and sprinkle with mixture of salt, pepper, allspice and chili powder.
2. Combine remaining ingredients, and spread evenly on pork.
3. Roast at 350 for 30 min per pound.
4. Baste frequently with well seasoned drippings in the pan.

Tip

If cooking with charcoal, be sure to read the section on charcoal staging in the Introduction.

Scout Dutch Oven Cookbook

Veggies and Ham

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 4		Small

Ingredients

- 2 cups cubed cooked ham
- 3 cups frozen cut green beans, thawed
- 2 cups frozen corn, thawed
- 1 can condensed cream of chicken soup, undiluted
- 2 tbsp butter or margarine
- 1 tbsp all-purpose flour
- ½ cup sour cream
- 1 cup (4 ounces) shredded cheddar cheese

Instructions

1. In Dutch Oven (or lid), sauté green beans and corn in butter.
2. Sprinkle with flour, mix well.
3. In a bowl, combine soup, sour cream and ham.
4. Stir into vegetable mixture.
5. Bake for 30 minutes.
6. Sprinkle with cheese and serve..

Scout Dutch Oven Cookbook

Zesty Sausage Pasta

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 8-10		Medium

Ingredients

- 5 cups hot, cooked rotini pasta (mild or pasta of your choice)
- 8 oz. bulk sausage
- 1 large can or jar spaghetti sauce
- 2 cans diced tomatoes, drained
- 1 can kidney beans, drained
- ½ cup salsa

Instructions

1. In Dutch Oven, cook and crumble sausage until browned.
2. Add remaining ingredients, mixing well, and cook until well heated throughout.
3. Garnish top with shredded cheddar cheese, if desired. Serve hot

Scout Dutch Oven Cookbook

Fish

Fish and shell fish like much the same spices as poultry, light flavors that won't overwhelm the unique flavor of each fish.

Remember fish only needs to be cooked for about 5 minutes until it flakes or until the shell fish turns pink. Prepare your Dutch Oven dish, let the other ingredients cook and blend and then drop the fish or shell fish in to cook the last few minutes.

Spices:

Adjust your recipes with these poultry seasonings to your taste:

- Mrs. Dash There are now many varieties, try them all.
- McCormick Old Bay Seasoning
- Pappy's Much like Old Bay, but with black and red pepper
- Lawry's Perfect Blend Chicken & Poultry Seasoning and Rub
- Schilling Cajun Seasoning
- Schilling Caribbean Jerk Seasoning

Tips:

When you use hot spices with fish, use smaller portions than you would with beef. I apply spices to only one side of the fish to help me limit myself.

Scout Dutch Oven Cookbook

Cajun Bar-B-Que Shrimp

Cooking Time	Servings	Ovens	Oven Size
45 minutes	Serves 4-6		Small

Ingredients

- 2 lbs. shrimp in the shell
- 1 large onion, finely chopped
- 1 bottle Italian dressing
- 1 tsp. red/cayenne pepper
- 1 tsp. black pepper
- 2 tbsp. rosemary, crumbled
- 2 tbsp. parsley, chopped
- 2 sticks margarine or butter

Instructions

1. Melt margarine in a Dutch Oven.
2. Add the rest of the ingredients including the shrimp.
3. Mix well and bake for 45 minutes.

Comments

Serve with plenty of bread to sop up the juices. To eat, pick up one of the shrimp and pop the whole thing in your mouth to get all the flavors off the shell, then peel and eat the shrimp.

Scout Dutch Oven Cookbook

Seafood Stew

Cooking Time	Servings	Ovens	Oven Size
30-40 minutes	Serves 6		Small

Ingredients

- 8 ounces orange roughy or red snapper fillets, cut into 1-inch pieces
- 4 ounces medium shrimp, peeled and deveined
- 2½ cups chicken broth
- ½ cup long grain rice
- ¾ cup orange juice concentrate
- 1 can diced tomatoes, undrained
- ¾ cup julienned green pepper
- ¾ cup julienned sweet red or yellow pepper
- ½ cup thinly sliced onion
- 2 tsp chili powder
- 2 garlic cloves

Instructions

1. In Dutch Oven, bring broth to a boil.
2. Add rice, chili powder and garlic, return to a boil.
3. Cover and simmer for 15-20 minutes or until rice is tender.
4. Add tomatoes, peppers and onion.
5. Cover and simmer another 20 minutes or until vegetables are tender.
6. Add fish, shrimp and orange juice concentrate.
7. Cover and simmer another 2-4 minutes or until fish flakes easily and shrimp turn pink

Scout Dutch Oven Cookbook

Vegetables

It almost seems like a waste to “only” put vegetables in a Dutch Oven. But shed that thought and focus on making a really great vegetable dish. Maybe you have a couple of Dutch Ovens going with meat in the other and you want the vegetables to have their own flavor ,or maybe you are grilling your meat and a great flavorful vegetable casserole is just what your meal needs.

Variations:

Try adding any of these ingredients to any vegetable recipe for variety:

- Creamed soups (cream of mushroom, cream of broccoli, etc.), undiluted
- Celery, sweet onion
- Parsley, basil, thyme, oregano
- Sugar (powdered, granule, light brown)
- Salts (table, garlic, celery)
- Light spice blends (like Mrs. Dash)
- Butter or margarine
- Mild cheeses (Swiss, Jack, mild cheddar)
- Milk or egg
- Top the dish with sprinkled (canned) fried onions or chip crumbs (any kind)

Scout Dutch Oven Cookbook

Broccoli Corn Casserole

Cooking Time	Servings	Ovens	Oven Size
30-35 minutes	Serves 4-6		Small

Ingredients

- 1 pkg frozen chopped broccoli, thawed
- 1 can cream style corn
- 1 egg
- 1½ cups stuffing mix
- ½ cup butter or margarine, melted

Instructions

1. In a bowl, combine broccoli, corn and egg.
2. Place in Dutch Oven.
3. Sprinkle with stuffing mix and drizzle with butter.
4. Bake about 30 to 35 minutes until lightly browned..

Scout Dutch Oven Cookbook

Broccoli Pie

Cooking Time	Servings	Ovens	Oven Size
25-30 minutes	Serves 4-6		Small

Ingredients

- 2 10-oz pkg chopped Broccoli
- 3 cups shredded cheddar cheese
- 2/3 cups chopped onion
- 1 1/3 cup milk
- 3 eggs
- 3/4 cup Bisquick
- 3/4 tsp salt
- 1/4 tsp white pepper

Instructions

1. Mix broccoli, 2 cups of cheese, and onion in Dutch oven.
2. Beat eggs, milk, Bisquick, salt and pepper until smooth.
3. Pour into oven.
4. Bake until toothpick comes out clean, 25-30 min at 400.
5. Top with remaining cheese and melt, 1-2 min longer.

Scout Dutch Oven Cookbook

Cajun Mexican Corn

Cooking Time	Servings	Ovens	Oven Size
45 minutes	Serves 20		Medium Deep

Ingredients

- 3 cans cream corn
- 2 cans whole kernel corn
- 2 pounds crawfish or shrimp meat
- 1 can cream of mushroom soup
- 2 1 ounce cans chopped chile peppers, drained
- 2 large onions, chopped fine
- 3 stalks celery, chopped fine
- 1 large red bell pepper, chopped fine, for color
- 1 pound sharp cheddar cheese, grated
- 1½ cup white corn meal
- 4 eggs, beaten
- ¼ teaspoon cayenne red pepper
- ½ teaspoon basil
- ½ teaspoon thyme
- 1 teaspoon baking powder
- ¾ cup vegetable oil
- 3 tablespoons garlic salt

Instructions

1. In 4 quart iron pot, heat oil on medium heat and sauté onions, celery, garlic and red bell pepper until onion is limp. Remove and set aside.
2. In a large bowl mix crawfish or shrimp, mushroom soup, eggs, Corn, cornmeal, seasonings, and baking powder.
3. In another bowl, mix chopped Chile peppers, cheese, and sautéed veggies.
4. Pour mixtures into Dutch Oven in alternating layers.
5. End up with cheese mix on top.
6. Bake in oven, uncovered, for 45 minutes at 350°F.

Comments

Serve with Mexican corn bread, and a good tossed salad. Top off meal with ice cold watermelon or home made ice cream.

Scout Dutch Oven Cookbook

Corn Casserole

Cooking Time	Servings	Ovens	Oven Size
30-45 minutes	Serves 4-6		Small

Ingredients

- 1 can cream style corn
- 1 can whole corn, drained
- 1 cup crushed Ritz crackers
- 2/3 cup evaporated milk
- 3 tbsp sugar
- 1 cup grated cheese
- 1/4 cup dried onion
- Large egg
- 1/4 lb margarine
- 4 oz green chiles
- Salt and pepper to taste

Instructions

1. Oil Dutch oven, and place on full ring of coals to heat, mixing ingredients together in the Dutch oven.
2. Put on cover and remove part of coals, ending with half a ring on the bottom and a full ring on the top.
3. Bake about 30 to 45 minutes until lightly browned.

Scout Dutch Oven Cookbook

Italian Green Beans

Cooking Time	Servings	Ovens	Oven Size
55 minutes	Serves 10		Small

Ingredients

- 2 lbs fresh green beans, cut into 1 inch pieces
- 1 small onion, chopped
- 2 tbsp olive or vegetable oil
- 2-3 garlic cloves, minced
- 1 can stewed tomatoes, coarsely mashed
- ½ cup water
- 3 tbsp minced fresh oregano or 1 tbsp dried oregano
- 4½ tsp minced fresh basil or 1½ tsp dried basil
- 1 tsp sugar
- 1 tsp salt
- ¼ tsp coarsely ground pepper
- 2 tbsp grated Romano or Parmesan cheese

Instructions

1. Place beans in Dutch Oven, cover with water and boil for 10 minutes, drain
2. In upside down lid, sauté onion in oil until tender
3. Add garlic, sauté one minute longer
4. Add onion and garlic, and tomatoes, water, oregano, basil, sugar, salt and pepper to beans
5. Bring to a boil
6. Simmer for 40 minutes
7. Add tomato mixture and cheese, cook for 5 minutes more

Scout Dutch Oven Cookbook

Potatoes

Potatoes will become whatever you make of them. They really blend well with milk, mild cheeses, onions and creamed soups. Potatoes usually need a little more salt than most dishes. Sprinkle paprika on top before serving to add color.

Variations:

Try adding any of these ingredients to any potato recipe for variety:

- Creamed soups (cream of mushroom, cream of broccoli, etc.), undiluted
- Celery, sweet onion, garlic
- Parsley, basil, thyme, oregano
- Salts (table, garlic, celery)
- Light spice blends (like Mrs. Dash)
- Butter or margarine
- Mild cheeses (Swiss, Jack, mild cheddar)
- Milk or egg

Tips:

- If you want the top to brown, put more coals on top of the Dutch Oven like you are baking a dough. 2/3 on top, 1/3 on bottom.
- Use a knife or fork to be sure the potatoes are soft before serving. Piling a lot of raw potatoes or potato slices together in a Dutch Oven can take a while to cook through.

Scout Dutch Oven Cookbook

Cheddar Taters

Cooking Time	Servings	Ovens	Oven Size
30-35 minutes	Serves 8-10		Medium

Ingredients

- 1 package (32 oz) frozen Tater Tots
- 1 can condensed cream of chicken soup, undiluted
- 1 can evaporated milk
- 1 cup sour cream
- ½ cup butter or margarine, melted
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 ½ cups shredded cheddar cheese
- 1 cup lightly crushed potato chips (Ruffles, Fritos, etc.)

Instructions

1. Combine soup, evaporated milk, sour cream, butter and spices
2. Stir in Tater Tots
3. Sprinkle with cheese and potato chips
4. Bake 30-35 minutes

Scout Dutch Oven Cookbook

Cheesy Scalloped Potatoes

Cooking Time	Servings	Ovens	Oven Size
60-70 minutes	Serves 8		Medium

Ingredients

- 5 large potatoes, peeled and thinly sliced
- 3 tbsp all-purpose flour
- 1¼ cups shredded reduced-fat cheddar cheese, divided
- 3 ounces reduced-fat Swiss cheese slices, finely chopped (¾ cup), divided
- 2 medium onions, finely chopped
- 1½ cups 2% milk
- 2 tbsp minced fresh parsley
- 1½ tsp salt
- ¼ tsp pepper

Instructions

1. Place one third of potatoes in Dutch Oven.
2. In a small bowl, combine flour, salt and pepper. Sprinkle half over potatoes..
3. Sprinkle with ¼ cup of cheese and half the onions.
4. Repeat layers.
5. Top with remaining potatoes.
6. Pour milk over all.
7. Bake 50-60 minutes or until potatoes are nearly tender.
8. Sprinkle with remaining cheeses.
9. Bake 10 minutes longer until cheese is melted and potatoes are tender.
10. Sprinkle with parsley and serve.

Scout Dutch Oven Cookbook

Ham & Potatoes Au Gratin

Cooking Time	Servings	Ovens	Oven Size
20 minutes	Serves 4		Small

Ingredients

- 1 ½ cup Cooked Ham, Diced
- 2 cup Milk
- 3 cup Potatoes, Diced
- Seasoned Salt and Pepper
- 4 tbsp Margarine
- ½ cup Grated Cheese
- 1 onion, minced
- 2 tbsp Fine bread crumbs
- 3 tbsp Flour

Instructions

1. Melt margarine and sauté' onion.
2. Blend in flour to make a light rye.
3. Gradually add milk and cook; stirring until thickened.
4. Add pepper and seasoned salt.
5. Pour over ham and potatoes in Dutch oven.
6. Sprinkle cheese and bread crumbs over top.
7. Bake at 400° for 20 min.

Scout Dutch Oven Cookbook

Hot Shot Potatoes

Cooking Time	Servings	Ovens	Oven Size
75 minutes	Serves 6		Small

Ingredients

- 2 lbs. potatoes, sliced
- 1 cup onion, chopped
- 6 tablespoons butter
- 1 can mushroom soup
- 2 cups cheddar cheese, shredded, sharp
- 1½ cups sour cream
- ¼ cup mayonnaise
- 2 cups Rice Krispies crushed
- ½ stick butter, melted
- salt to taste
- red pepper to taste

Instructions

1. Heat Dutch oven to 350°.
2. Sauté onion in 6 tablespoons butter.
3. In a bowl combine rest of ingredients except cereal and ¼ stick butter. Mix well.
4. Spread in Dutch oven.
5. Evenly distribute cereal and un-melted butter on top.
6. Bake at 350 degrees for a hour and 75 minutes.

Scout Dutch Oven Cookbook

Sparkling Potatoes

Cooking Time	Servings	Ovens	Oven Size
60 minutes	Serves 10-12		Small

Ingredients

- 10 new red potatoes, scrubbed
- 1 lb. bacon
- 1 large onion, chopped
- 1 clove garlic, minced
- ½ lb. fresh mushrooms (cleaned & sliced)
- 1 can Sprite
- ½ lb. grated cheddar cheese
- ½ cup chopped parsley
- salt & pepper to taste

Instructions

1. Fry bacon, cut in small pieces, (can be done ahead to save time) drain & add sliced onion, cook until transparent, add minced garlic, fry a bit, then layer potatoes & mushrooms with bacon & onions.
2. Pour can of sprite over top and sprinkle with salt & pepper.
3. Cover and steam until tender, stir once to prevent burning. (more sprite can be added for more moisture, too much makes it soupy)
4. Just before serving, top with ½ lb grated cheddar cheese and ¼ cup chopped parsley.

Comments

Put hot briquettes on lid to cook evenly.

Scout Dutch Oven Cookbook

Rice

Much like potatoes, rice will absorb any flavor you throw at it. Put water and rice in the bottom of most any Dutch Oven dish to add starch if you like and it will also absorb the flavor of the dish. Or just “fancy up” the rice with tomatoes, cheese, creamed soups or spices.

Substitutions:

- Water—Creamed soups, undiluted
- White rice—brown rice—wild rice—instant rice

Variations:

Try adding any of these ingredients to any rice recipe for variety:

- Creamed soups (cream of mushroom, cream of broccoli, etc.), undiluted
- Celery, sweet onion, garlic
- Parsley, basil, thyme, oregano
- Salts (table, garlic, celery)
- Light spice blends (like Mrs. Dash)
- Butter or margarine
- Mild cheeses (Swiss, Jack, mild cheddar)
- Stewed or diced tomatoes

Tips:

Generally, I only find instant rice useful when adding starch to another dish. When I cook a “rice only” dish I prefer a rice of more substance. But instant rice is an alternative for the meek rice burners and when in a hurry.

Scout Dutch Oven Cookbook

Spanish Rice

Cooking Time	Servings	Ovens	Oven Size
25 minutes	Serves 6		Small

Ingredients

- 2 cups rice
- 4 cups water
- 2 tbsp vegetable oil
- 1 onion (chopped)
- 2 tomatoes (peeled and chopped)
- 1 garlic clove
- pinch of cumin seeds
- pinch of pepper corn

Instructions

1. Lightly brown rice in oil and add onion, tomatoes and water.
2. Grind the cumin seeds, pepper corn and garlic clove then add to rice.
3. Stir together and bring to boil.
4. Cover and let simmer 25 minutes.

Scout Dutch Oven Cookbook

Vegetable Rice

Cooking Time	Servings	Ovens	Oven Size
45 minutes	Serves 4		Small

Ingredients

- 1 cup rinsed rice
- 2 cups water
- 1 tablespoon butter
- ¼ cup frozen or fresh peas
- ¼ cup diced or coarsely grated carrots

Instructions

- Place water in small Dutch Oven.
- When water is warm but not boiling add remaining ingredients.
- Cook 15 minutes with 1 ring on bottom and 1 ½ rings on top.
- Then reduce top ring to 1 and cook 15 more minutes.
- Remove from heat and let sit 15 minutes

Scout Dutch Oven Cookbook

Beans

You need a warning about beans. They suck the seasoning out of a Dutch Oven. It's not the end of the world, you just need to be prepared. Be sure to season the Dutch Oven again after cooking with beans (or chili) and cleaning the Dutch Oven. Wipe it down with oil or shortening before storing it.

Substitutions:

Here are some typical substitutions you can try on your bean recipes to suit your taste.

- Cayenne—Chili Powder—Crushed Red Peppers—Cajun
- Tomato Sauce—Ketchup—BBQ Sauce
- Green Bell Pepper—Red Bell Pepper—Yellow Bell Pepper
- Sugar—Molasses—Honey

Scout Dutch Oven Cookbook

Baked Bean Chili

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 14-16		Medium Deep

Ingredients

- Oven Baked Beans (see corresponding recipe)
- 2 cans diced tomatoes, undrained
- 1 medium onion, chopped
- 2 celery ribs, chopped
- 1 medium carrot, chopped
- 4 tsp chili powder
- Salt and pepper to taste

Instructions

- Prepare Oven Baked Beans.
- Stir in all remaining ingredients
- Bring to a boil and simmer for 15 minutes.

Scout Dutch Oven Cookbook

Bean Pot

Cooking Time	Servings	Ovens	Oven Size
60 minutes	Serves 8-10		Medium Deep

Ingredients

- 2 cans beans in tomato sauce
- 2 cans kidney beans
- 2 cans lima beans
- ½ cup chopped onion
- ½ cup catsup
- 1 tsp dry mustard
- 1 cup brown sugar
- ½ tsp garlic powder

Instructions

- Mix all ingredients in Dutch Oven.
- Bring to a boil and simmer for 60 minutes.

Comments

Serve with beef, ham or chicken and tossed salad and rolls.

Scout Dutch Oven Cookbook

Oven Baked Beans

Cooking Time	Servings	Ovens	Oven Size
15 minutes	Serves 12-15		Medium Deep

Ingredients

- 6 cans great northern beans, rinsed and drained
- 3 small cans tomato sauce
- ½ pound sliced bacon
- 1 large onion, chopped
- 2/3 cup packed brown sugar
- 1/3 cup molasses
- 2/3 cup cider vinegar
- 1 tsp ground mustard
- 1 tsp Worcestershire sauce
- ¼ tsp pepper

Instructions

- Cook the bacon in the Dutch Oven, drain, crumble the bacon.
- Stir in all remaining ingredients
- Bring to a boil and simmer for 15 minutes.

Scout Dutch Oven Cookbook

Soups

It seems that everything is perfectly suited to a Dutch Oven. Can I keep the enthusiasm up? But really, soups are another one of those dishes that you can just load into a Dutch Oven and let it simmer as long as you like and it will come out perfect.

Substitutions:

Water—Milk—Chicken broth—Creamed soups, undiluted

Variations:

Try adding any of these ingredients to any soup recipe for variety:

- Creamed soups (cream of mushroom, cream of broccoli, etc.), undiluted
- Celery, onion
- Parsley, basil, thyme, oregano
- Salts (table, garlic, celery)
- Light spice blends (like Mrs. Dash)
- Mild cheeses (Swiss, Jack, mild cheddar)
- Milk
- Vegetables
- Toss in more veggies, toss in more potatoes.
- Cut the liquid in half or add flour to thicken

Scout Dutch Oven Cookbook

Baked Potato Soup

Cooking Time	Servings	Ovens	Oven Size
15 minutes	Serves 10		Medium

Ingredients

- 3-4 medium baking potatoes, baked
- 5 bacon strips, sliced
- 2 cans condensed cream of potato soup, undiluted
- 1 can condensed cheddar cheese soup, undiluted
- 3½ cups milk
- 2 tsp garlic powder
- 2 tsp Worcestershire sauce
- ½ tsp onion powder
- ¼ tsp pepper
- Dash liquid smoke, optional
- 1 cup sour cream
- Shredded cheddar cheese

Instructions

1. Peel and dice the baked potatoes, set aside.
2. Cook the bacon until crisp, remove to paper towels, drain grease but do not wipe oven.
3. Add soups, milk, garlic powder, Worcestershire sauce, onion powder, pepper, liquid smoke if desired and reserved potatoes.
4. Cook 15 minutes

Comments

Stir in sour cream prior to serving. Garnish with cheddar cheese and bacon.

Scout Dutch Oven Cookbook

Beef Barley Soup

Cooking Time	Servings	Ovens	Oven Size
25 minutes	Serves 8-10		Medium Deep

Ingredients

- 2 lbs ground beef
- 1 cup quick cooking barley
- 2 cans diced tomatoes with garlic and onion, undrained
- 2 cans beef broth
- 3 cups water
- 2 medium onions, chopped
- ½ cup chopped celery
- 2 tsp Worcestershire sauce
- 1 tsp salt
- 1 tsp dried basil

Instructions

1. In Dutch Oven brown the beef, onions and celery, drain.
2. Stir in water and broth
3. Bring to a boil
4. Add barley, cover and tomatoes, Worcestershire, salt and basil.
5. Cook for 10 minutes.

Scout Dutch Oven Cookbook

Beefy Tomato Pasta Soup

Cooking Time	Servings	Ovens	Oven Size
15 minutes	Serves 10		Medium Deep

Ingredients

- 1 lb ground beef
- 2 cups uncooked spiral pasta
- 2 cans Italian diced tomatoes, undrained
- 1 small can tomato paste
- 5 cups water
- 2 medium green peppers, cut into 1-inch chunks
- 1 medium onion, cut into chunks
- 2 garlic cloves, minced
- 1 tbsp brown sugar
- 3 tsp Italian seasoning
- 1 tsp salt
- ¼ tsp pepper

Instructions

1. In Dutch Oven brown the beef, green peppers, onion and garlic, drain.
2. Add water, tomatoes, tomato paste, brown sugar, Italian seasoning, salt and pepper.
3. Bring to a boil
4. Add pasta.
5. Cook for 15 minutes.

Scout Dutch Oven Cookbook

Cheesy Ham & Rice Soup

Cooking Time	Servings	Ovens	Oven Size
15 minutes	Serves 12		Medium

Ingredients

- 3 cups cubed fully cooked ham
- 4 cups cooked wild rice
- 3 cups cooked brown rice
- 3 tbsp chicken bullion granules
- 8 cups water
- 2 cups half-and-half cream
- 4 celery ribs, chopped
- 1 large onion, chopped
- 4 medium carrots, shredded
- ¼ cup butter or margarine
- 1/3 cup all-purpose flour
- 1 tsp salt
- ½ tsp pepper
- 8 ounces processed cheese (Velveeta), cubed
- Slivered almonds, optional

Instructions

1. In Dutch Oven, sauté celery and onion in butter until tender.
2. Add carrots, cook and stir for 1-2 minutes.
3. Combine flour, salt and pepper, add to Dutch Oven.
4. Gradually stir in cream, bring to a boil.
5. Cook and stir for 2 minutes or until thickened.
6. Stir in cheese until melted.
7. Stir in wild rice, brown rice, ham, bullion and water.
8. Return to a boil
9. Sprinkle bowl with slivered almonds when serving if desired.

Scout Dutch Oven Cookbook

Cheesy Vegetable Soup

Cooking Time	Servings	Ovens	Oven Size
15 minutes	Serves 10		Medium

Ingredients

- 1 pkg frozen California-blend vegetables
- 1 pkg (30 ounces) frozen shredded hash brown potatoes
- 6 cups water
- 4 tsp chicken bullion granules
- 1 lb process Velveeta cheese, cubed
- 2 cans condensed cream of mushroom soup, undiluted
- 1 cup milk

Instructions

1. Bring water to a boil in the Dutch Oven
2. Add hash browns, vegetables and bullion.
3. Cover and simmer for 10 minutes.
4. Stir in the cheese, soup and milk.
5. Cook and stir until cheese is melted.

Scout Dutch Oven Cookbook

Chicken & Long Grain Rice Soup

Cooking Time	Servings	Ovens	Oven Size
25-30 minutes	Serves 10		Medium

Ingredients

- 4 boneless, skinless chicken breasts (about 2-3 pounds), cut into bite sized pieces
- 3 quarts water
- 1½ tsp salt
- ¼ tsp pepper
- ¼ tsp poultry seasoning
- 1 tsp chicken bullion granules
- 3 medium carrots, chopped
- 1 small onion, chopped
- ½ cup long grain rice, uncooked

Instructions

1. Add all ingredients in Dutch Oven.
2. Cook 25-30 minutes until chicken is cooked and vegetables and rice are tender.

Scout Dutch Oven Cookbook

Chicken and Rice Soup

Cooking Time	Servings	Ovens	Oven Size
15-20 minutes	Serves 16		Medium

Ingredients

- 4 boneless, skinless chicken breasts (about 2-3 pounds), cut into bite sized pieces
- 3 quarts chicken broth
- 2 cups chopped celery
- 1 can condensed cream of mushroom soup, undiluted
- 1 cup uncooked instant rice
- 1 envelope onion soup mix
- 1 tsp poultry seasoning
- ½ tsp seasoned salt
- ½ tsp dried thyme
- ½ tsp pepper

Instructions

1. Simmer celery in broth until tender.
2. Stir in remaining ingredients
3. Bring to a boil..
4. Simmer for 5-10 minutes until rice is tender.

Scout Dutch Oven Cookbook

Cowboy Soup

Cooking Time	Servings	Ovens	Oven Size
60 minutes	Serves 6-8		Medium Deep

Ingredients

- 1 lb ground beef
- Potato chunks
- 1 can peas
- 1 can green beans
- 1 can baked beans
- 1 can corn
- 1 can tomatoes
- 1 medium onion
- 1 can tomato soup
- Chili powder
- Bay leaf
- Nutmeg, salt, pepper

Instructions

1. Brown ground beef and onion together.
2. Add all except seasonings.
3. Do not drain vegetables.
4. Cook until potatoes are done, about 30 minutes.
5. Add seasonings and cook 30 min.

Scout Dutch Oven Cookbook

Four Bean Chowder

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 6-8		Medium Deep

Ingredients

- 1 lb lean ground beef
- 1 cup raw tomatoes
- 1 pkg frozen green beans
- 1 can kidney beans, drained
- 1 can pinto beans, drained
- 1 can garbanzo beans, drained
- 1 can corn
- 1 small zucchini squash, cubed
- 1 large onion, chopped
- 1 cup celery with leaves, chopped
- ½ green pepper, chopped
- 1 large can whole tomatoes
- 1 small can tomato sauce
- 2 cups water
- 2 bay leaves
- 1 tsp seasoning salt
- ½ tsp chili powder
- ½ tsp thyme
- ¼ tsp pepper
- Dash of Tabasco to taste
- Parmesan cheese, unmeasured

Instructions

1. Brown the ground beef in the Dutch Oven and drain.
2. Add onion, celery and green pepper and cook 15 minutes or until tender.
3. Add tomatoes, tomato sauce, water, bay leaves, salt, chili powder, thyme, pepper and Tabasco and bring to a boil.
4. Reduce heat to simmer and add potatoes, beans, corn and squash.
5. Simmer for 15 minutes until potatoes and green beans are tender.
6. Serve sprinkled with grated Parmesan cheese.

Scout Dutch Oven Cookbook

Hamburger Soup

Cooking Time	Servings	Ovens	Oven Size
15-30 minutes	Serves 8-10		Small

Ingredients

- 1 lb lean ground beef
- 1 onion, chopped
- 1 can cream of celery soup
- 1 can cream of potato soup
- 1 cup water
- 4 cups tomato juice
- 1 cup grated carrots
- 1 cup green beans
- 1 cup corn
- 1 tsp sugar
- 1 bay leaf
- ¼ tsp pepper
- 1/8 tsp margoram
- Sprinkle garlic salt

Instructions

1. Brown the ground beef in the Dutch Oven and drain.
2. Combine all ingredients and simmer for 15 to 30 minutes.

Scout Dutch Oven Cookbook

Mushroom Veggie Chowder

Cooking Time	Servings	Ovens	Oven Size
15 minutes	Serves 10-12		Medium

Ingredients

- 1 pound fresh mushrooms, sliced
- 1 large onion, chopped
- ½ pkg frozen broccoli cuts, thawed
- 1 pkg frozen corn, thawed
- 1 carton (32 ounces) chicken broth
- 3 cups milk
- ½ cup butter or margarine
- ½ cup flour
- 1 tbsp salt
- ½ tsp pepper
- 2 cups (½ lb) shredded cheddar cheese

Instructions

1. Sauté the mushrooms and onions in butter in Dutch Oven until tender.
2. Combine the flour, salt and pepper, stir into mushroom mixture until well blended.
3. Gradually stir in milk.
4. Cook and stir until the mixture comes to a boil.
5. Cook 2 minutes longer or until thickened and bubbly
6. Stir in broth, broccoli and corn, heat through 15 minutes until vegetables are tender.
7. Just before serving stir in cheese until melted.

Scout Dutch Oven Cookbook

Pasta Meatball Soup

Cooking Time	Servings	Ovens	Oven Size
15 minutes	Serves 10		Medium

Ingredients

- 32 frozen Italian meatballs (about 1 lb—thawed)
- 1 cup uncooked spiral or shell pasta
- 2 cans chicken broth
- 1 large can diced tomatoes, undrained
- 1½ cups frozen sliced carrots
- 1 can kidney beans, rinsed and drained
- 1 jar meatless spaghetti sauce
- 1 small jar sliced mushrooms, drained
- 1 cup frozen peas

Instructions

1. Cook pasta according to package directions
2. Meanwhile, combine remaining ingredients in Dutch Oven
3. Bring to a boil cover and simmer for 15 minutes
4. Drain pasta and add to the soup
5. Heat through

Scout Dutch Oven Cookbook

Pizza Soup

Cooking Time	Servings	Ovens	Oven Size
25 minutes	Serves 10		Medium

Ingredients

- 2 cans diced tomatoes, undrained
- 2 cans condensed tomato soup, undiluted
- 2½ cups water
- 1 pkg (3½ ounces) sliced pepperoni, quartered
- 1 medium sweet red pepper, chopped
- 1 medium green pepper, chopped
- 1 cup sliced fresh mushrooms
- 2 garlic gloves, minced
- ½ tsp rubbed sage
- ½ tsp dried basil
- ½ dried oregano
- Salt and pepper to taste
- 10 sliced of toasted French bread
- 1½ cups shredded mozzarella cheese

Instructions

1. Bring tomatoes, soup and water to a boil
2. Cover and simmer for 10 minutes
3. Mash with a potato masher
4. Add pepperoni, red and green peppers, mushrooms, garlic sage, basil, oregano, salt and pepper.
5. Cover and simmer for 10 minutes until vegetables are tender.

Comments

Ladle into bowls, top each bowl with a slice of bread and sprinkle with cheese.

Scout Dutch Oven Cookbook

Spicy Soup

Cooking Time	Servings	Ovens	Oven Size
35-45 minutes	Serves 4-6		Medium

Ingredients

- 1 lb lean ground beef
- 2 cans Mexican stewed tomatoes
- 1 can corn, undrained
- 1 cup frozen peas
- 1 cup long grain rice, uncooked
- 4 cups water
- 1 medium onion, chopped
- 1 large clove of garlic, crushed
- 1 pkg au jus mix
- 3 beef bullion cubes
- 1 tbsp white wine Worcestershire
- 1 tsp Creole seasoning
- 1 tsp crushed sweet basil leaves
- 1 tsp oregano
- 1 tsp garlic salt
- 1 tsp parsley
- 1 tsp salt
- 1 tsp pepper
- 1½ cup chopped celery
- 1½ cup sliced carrots

Instructions

1. Brown beef, onion and garlic in Dutch Oven, drain.
2. Add remaining ingredients, except rice.
3. Bring to boil and simmer for 10-15 minutes.
4. Stir in rice and cook for 25-30 minutes.
5. Add peas during the last 10 minutes of cooking.

Comments

Serve with bread or rolls

Scout Dutch Oven Cookbook

Split Pea Soup with Ham

Cooking Time	Servings	Ovens	Oven Size
3¼-3¾ hours	Serves 6-7		Medium Deep

Ingredients

- 2 lbs meaty ham bones
- 1 lb split peas
- 2 qts water
- 1 turnip, grated
- 2 stalks celery, diced
- ½ cup chopped celery leaves
- 3 carrots, diced
- 1 tsp salt
- ½ tsp pepper
- ½ tsp marjoram

Instructions

1. Cover split peas with water in Dutch Oven.
2. Cook for 5 minutes, remove from heat
3. Let soak for 1 hour.
4. Add ham bones, onion, turnip, celery leaves, salt, pepper and marjoram.
5. Place over heat and bring to a boil.
6. Simmer for 1½ to 2 hours.
7. Remove bone from soup, cut off meat and dice.
8. Discard bone and fat, return meat to Dutch Oven.
9. Cook for another 45 minutes, leave lid slightly cracked to release moisture and thicken soup.

Scout Dutch Oven Cookbook

Taco Soup

Cooking Time	Servings	Ovens	Oven Size
120 minutes	Serves 10		Medium Deep

Ingredients

- 2 lbs lean ground beef, optional
- 2 cans kidney beans, dark
- 2 cans whole kernel corn
- 2 cans pinto beans w/Jalapeno
- 2 cups rice
- 2 cans tomatoes, stewed
- 2 cans tomatoes, rotel
- 1 pkg. ranch dressing mix
- 1 pkg taco seasoning mix
- water as desired
- grated cheese
- taco chips

Instructions

1. Brown 2 lbs. hamburger meat with onions and drain.
2. Pour all the cans (including liquid) and seasonings into hamburger mixture.
3. Simmer for 2 hours.

Comments

- You can thicken with a little flour if desired. Garnish with shredded cheese and taco chips.
- If you substitute turkey meat, only use ½ turkey and ½ lean hamburger meat. Flavor is lost a lot if you use all turkey.
- This makes lots of soup. Freeze portions in bags for use later.

Scout Dutch Oven Cookbook

Vegetable Bean Soup

Cooking Time	Servings	Ovens	Oven Size
15 minutes	Serves 8		Small

Ingredients

- 1 can kidney beans, rinsed and drained
- 1 can Italian diced tomatoes, undrained
- 3 cans low sodium chicken broth
- 1 medium zucchini, cubed
- 1 medium carrot, diced
- 2 celery ribs, chopped
- 2 green onions, sliced
- ¼ cup fresh spinach
- 3 tbsp quick-cooking barley
- ¼ cup minced fresh parsley
- 1 clove garlic, minced
- ½ tsp salt

Instructions

1. Combine all ingredients in Dutch Oven.
2. Bring to a boil and heat for 15 minutes

Variations:

Try adding any of the following:

- 1 can great northern beans
- 1 can garbanzo beans
- 1 can pinto beans
- 1 can black beans
- 1 can bean with bacon soup, undiluted
- 1 bay leaf
- 1 tbsp cilantro

Scout Dutch Oven Cookbook

Breakfast

Breakfast is a special occasion in a Dutch Oven. Yes, you have to get up early to get hot coals ready. On the other hand, one pot can feed quite a few with only a little effort from the early birds. You will get unending appreciation from all those deadheads that can't get out of their sleeping bag. In fact, the smell of breakfast in the Dutch Oven may be the only thing to get them out of bed in the morning.

Spices:

I suggest keeping spices for breakfast dishes on the side to suit the morning tastes of individuals:

- Mrs. Dash There are now many varieties
- Durkee Six Pepper Blend
- Tabasco or any of the many hot sauces
- Ketchup
- Salsa
- Salt and pepper

Tips:

Bake in a pie tin if you prefer. Be sure to put washers or a round cooling rack underneath to prevent burning.

Scout Dutch Oven Cookbook

Cinnamon Sugar Donuts

Cooking Time	Servings	Ovens	Oven Size
10 minutes	Serves 612		Small

Ingredients

- Several tubes of refrigerator biscuits
- Mixture of sugar and cinnamon
- Cooking oil

Instructions

1. Heat about one and a half inches of cooking oil in the Dutch Oven.
2. Be careful not to allow it to become too hot.
3. Heat over coals, NOT FLAMES!
4. Prepare the biscuits by sticking your thumb through them to make a ring.
5. CAREFULLY drop them from a spoon into the hot oil.
6. Turn them once.
7. Remove them from the oil and roll them in the cinnamon and sugar mixture.

Scout Dutch Oven Cookbook

Denver Omelet Pie

Cooking Time	Servings	Ovens	Oven Size
40-45 minutes	Serves 6		Small

Ingredients

- 6 eggs
- 3 cups frozen shredded hash brown potatoes
- ½ cup fully cooked ham, diced
- ½ cup green pepper, chopped
- 1 cup (4 ounces) shredded Swiss cheese
- ½ tsp onion powder
- ½ tsp dried thyme
- ½ tsp salt
- 1/8 tsp pepper
- 1 medium tomato, thinly sliced

Instructions

1. In Dutch Oven, beat the eggs, onion powder, thyme, salt and pepper.
2. Stir in the potatoes, cheese, ham and green pepper.
3. Bake 40-45 minutes or until a knife inserted in the center comes out clean.

Comments

Garnish with tomato slices

Scout Dutch Oven Cookbook

German Pancakes

Cooking Time	Servings	Ovens	Oven Size
20 minutes	Serves 4		Small

Ingredients

- 6 eggs
- 1 cup flour
- 1 cup milk
- 1 tsp salt
- 1 square butter or margarine

Instructions

1. Preheat Dutch Oven and lid.
2. Mix flour, milk, salt and eggs in medium bowl.
3. Melt butter in Dutch Oven.
4. Pour batter in Dutch Oven.
5. Bake for 10-15 minutes with top and bottom heat.
6. Remove from heat and let baking finish until center of pancake is finished.
Test that knife comes out clean.
7. Cut into wedges and serve.

Comments

Serve with fruit filling or syrup.

Scout Dutch Oven Cookbook

Grand Junction Omelet

Cooking Time	Servings	Ovens	Oven Size
15-20 minutes	Serves 15-20		Small

Ingredients

- 24 eggs
- ½ pound bacon, cut into small pieces
- 1 pound cooked ham, diced
- ½ lb cheddar cheese, grated
- 1 medium onion, chopped
- 1 green pepper, chopped
- 1½ cup sliced mushrooms, divided
- 1 pimento, chopped

Instructions

1. Scramble eggs in large bowl.
2. Brown bacon pieces, drain.
3. Stir in onion, pepper, 3/4 cup mushrooms, pimento, ham.
4. Add eggs. Stir and fold every 3-5 minutes until mixture is Jello-like.
5. Sprinkle top with cheese and remaining mushrooms.
6. Cover and bake for 15-20 minutes.

Scout Dutch Oven Cookbook

Mountain Man Breakfast

Cooking Time	Servings	Ovens	Oven Size
15-20 minutes	Serves 6-8		Small

Ingredients

- 12 eggs
- ½ pound bacon, cut into small pieces
- 1 32 oz bag hash brown potatoes
- 1 medium onion, chopped
- 1½ lb cheddar cheese, grated
- 1 small jar salsa

Instructions

1. Scramble eggs in medium bowl.
2. Brown bacon pieces, drain.
3. Stir in onion and cook until clear.
4. Remove bacon and onions and set aside.
5. Fry hash browns until golden brown.
6. Stir bacon and onions back in.
7. Pour eggs over potatoes, bacon and onions
8. Cover and bake for about 5-10 minutes, or until eggs are almost solid.
9. Sprinkle top with cheese.
10. Cover and bake for 5-10 minutes until eggs set and cheese melts.
11. Serve with salsa.

Variations

- Add bell pepper
- Add mushrooms

Scout Dutch Oven Cookbook

One Oven Breakfast

Cooking Time	Servings	Ovens	Oven Size
1-2 hours	Serves 4-6		Small

Ingredients

- ½ lb bacon
- ½ lb bulk sausage
- 1 can cream of mushroom soup
- 10 eggs
- 8 slices bread, buttered and cut into cubes
- 2 cups cheddar cheese
- 2¼ cups whole milk
- 3 tsp mustard
- Dash of Tabasco
- Salsa (optional)

Instructions

1. Brown bacon and sausage in Dutch Oven, drain and set aside.
2. Layer bread, cheddar cheese and sausage and bacon in Dutch Oven.
3. Mix eggs, milk, mustard and Tabasco in a medium bowl.
4. Pour egg mixture over other layers.
5. Let stand for 15 minutes.
6. Mix soup and milk in a small bowl.
7. Pour soup mixture over eggs.
8. Bake 1-2 hours.
9. Serve plain or with salsa.

Variations

- Use one full pound of bacon or one full pound of bulk sausage or one full pound of diced ham or Canadian bacon alone.
- Try Swiss, Jack, Colby instead of cheddar or any blend to taste.
- Use cream of celery soup in stead of cream of mushroom.
- Substitute hash browns for bread.

Scout Dutch Oven Cookbook

Pioneer Cinnamon Rolls

Cooking Time	Servings	Ovens	Oven Size
20 minutes	Serves 6-8		Medium Shallow

Ingredients

- 2½ cups Pioneer Low Fat Biscuit & Baking Mix.
- 1 cup water or skim milk
- 3 tsp. cinnamon
- 8 tbsp. sugar
- Parkay squeeze vegetable oil spread (yellow bottle).
- Pam Olive Oil Spray

Instructions

1. Mix Pioneer Mix with liquid well.
2. Turn onto floured (biscuit mix) surface.
3. Knead 3 to 4 times, shape into a ball.
4. Roll ball out into rectangular sheet ½ inch thick.
5. Spread Parkay Spread thinly over top of dough, covering to edges.
6. Sprinkle well-mixed cinnamon and sugar on top of Parkay. (See Comments)
7. From one long side, carefully roll dough as for a jelly roll.
8. Slice crosswise 1" apart.
9. Spray Pam into 9" cake pan covering bottom and insides well.
10. Place cut roll pieces into sprayed pan.
11. Place pan into Dutch oven previously heated to 400 degrees F. using 10 hot briquets under and 19 on top.
12. Bake for about 20 minutes or until rolls are light brown and enjoy.

Comments

- If wished, well-chopped pecans, walnuts, or peanuts, and raisins can be added in on top of the cinnamon/sugar mix before rolling the dough.
- You may also use 1 cup powdered sugar mixed with enough water to make a paste and spread on top of the rolls before serving.

Scout Dutch Oven Cookbook

Pita Pocket Breakfast

Cooking Time	Servings	Ovens	Oven Size
20 minutes	Serves 6-8		Medium Shallow

Ingredients

- 1 lb sausage (pork, turkey or ground beef)
- 1 medium onion, minced
- 6 Pita breads, medium
- 1 clove garlic
- 1 bell pepper, diced
- 12 eggs, beaten
- 1 jar salsa

Instructions

1. Pre-heat Dutch Oven (12 coals on the bottom).
2. Brown sausage drain fat, saving 2 tbsp.
3. Stir in onion, garlic, pepper, sauté with sausage.
4. Add eggs, sausage fat and cook together until eggs are scrambled.
5. Spoon into Pita Pockets top with salsa to taste.

Hints

- Brown sausage and sauté garlic onions and peppers in advance, refrigerate or freeze in Ziplock bags.
- Add 2 tbsp of Olive Oil when cooking in camp in lieu of sausage fat. This will save time and reduce the sausage fat that will need to dispose of.

Scout Dutch Oven Cookbook

Quiche

Cooking Time	Servings	Ovens	Oven Size
30-35 minutes	Serves 6-8		Small

Ingredients

- 6 eggs
- 1 pound bacon, cut into small pieces
- 1½ cups cheese, grated
- ¾ cup chopped onion
- ½ cup chopped green pepper
- ¾ cup sliced mushrooms
- 3 cups whole milk
- 1½ cups Bisquick
- ¾ tsp salt
- ½ tsp pepper

Instructions

1. Brown bacon pieces, drain.
2. Stir in onion, pepper, mushrooms.
3. Cook until onions are clear.
4. Layer with cheese.
5. Mix in large bowl, with wire whip: milk, Bisquick, eggs, salt and pepper.
6. Pour mix in Dutch Oven, do not stir.
7. Cover and bake for 30-35 minutes, or until top is golden brown and knife comes out clean
8. Let stand for 5 minutes, cut into wedges and serve.

Scout Dutch Oven Cookbook

Quick & Easy Breakfast Casserole

Cooking Time	Servings	Ovens	Oven Size
30-35 minutes	Serves 6-8		Small

Ingredients

- 2 pounds of sausage
- 8 slices of bread
- 16 oz grated cheddar cheese
- 12 eggs
- 1 qt Milk
- 1½ tsp Dry mustard
- 1 tsp salt

Instructions

1. Break up bread into the oven.
2. Crumble cooked sausage meat over bread and cover with cheese.
3. In a separate bowl, mix eggs (lightly beaten), milk, dry mustard, and 1 tsp. salt (to taste).
4. Pour the egg mixture over the layered bread/sausage/cheese in the oven, cover, and bake for 35 - 40 minutes, checking occasionally.
5. The cheese rises to the top, melting into a golden brown crust over a fluffy layer of eggs.

Scout Dutch Oven Cookbook

Sausage Hash Brown Bake

Cooking Time	Servings	Ovens	Oven Size
55 minutes	Serves 10-12		Medium Shallow

Ingredients

- 1 lbs bulk pork sausage
- 1 pkg (30 ounces) frozen shredded hash brown potatoes
- 1 can condensed cream of chicken soup, undiluted
- 2 cups (8 ounces) shredded cheddar cheese, divided
- 1 cup sour cream
- 1 carton (8 ounces) French onion dip
- 1 cup chopped onion
- ¼ cup chopped green pepper
- ¼ cup chopped sweet red pepper
- 1/8 tsp pepper

Instructions

1. Brown sausage in Dutch Oven until no longer pink, drain.
2. In a large bowl, combine 1 3/4 cups cheese, soup, sour cream, French onion dip, onion, peppers, pepper.
3. Fold in hash browns, reserving a handful.
4. Top with sausage and reserved hash browns
5. Bake 55 minutes.

Scout Dutch Oven Cookbook

Scrambled Eggs and Ham

Cooking Time	Servings	Ovens	Oven Size
10 minutes	Serves 4-6		Medium Shallow

Ingredients

- ½ lb precooked ham, cut into ½ " cubes
- 12 eggs
- 1 cube butter
- ½ cup milk

Instructions

1. Mix eggs thoroughly in bowl..
2. Heat butter on bottom of Dutch Oven, pour in egg.
3. Using a flat utensil, slowly scrape the bottom. Start at one side and work across.
4. Keep repeating until eggs are almost cooked through but still moist and glossy.
5. Fold in cubed ham.
6. Remove from heat and serve immediately.

Variations

- Add cubed cheese to eggs and melt before serving.
- Add sautéed mushrooms, green peppers, jalapenos, or onions.
- Stir in fresh chives or finely chopped parsley.

Comments

Only use 8 briquettes on bottom of Dutch Oven. Eggs cooked over high heat turn rubbery.

Scout Dutch Oven Cookbook

Southern Fried French Toast

Cooking Time	Servings	Ovens	Oven Size
10 minutes	Serves 4		Medium Shallow

Ingredients

- 6-8 bread slices cut diagonally
- 4 eggs
- 1 cup flour
- 1 teaspoon baking powder
- ½ cup milk

Instructions

1. Mix flour and baking powder together.
2. Add egg.
3. Mix till smooth thick paste.
4. Gradually add the milk until it has the consistency of heavy cream or pancake batter.
5. Place ¾ inch of oil in Dutch oven and place over hot fire.
6. Heat oil in Dutch oven till a small drop of batter bubbles rapidly in the oil.
7. Fry both sides till golden brown and crispy
8. Drain on paper towels and serve with syrup or powdered sugar.

Comments

Serving size 1½ slices

Scout Dutch Oven Cookbook

Desserts / Cobblers

I saved the best for last. It seems like everyone has tasted peach cobbler from a Dutch Oven. Desserts just don't get any better. It seems like the less effort you put into a Dutch Oven cobbler, the better it turns out. Honestly, it makes not sense, but it's true. I've had Scout patrols mix all the right ingredients, carefully layer as specified and other patrols just toss everything in unmixed and amazingly the unmixed Dutch Oven cobbler comes out better!

And really, why stop with just peaches? Substitute any fruit you like. Use canned fruit if you're in a rush, or use fresh fruit for a killer dessert.

Use baking mixes, cakes or biscuits for simplicity, or use your favorite scratch cake and add fruit.

Or have a young Scout patrol use canned fruit and cake mixes and an older Scout patrol use fresh fruit and scratch cake and have them compare.

Substitutions:

Water—7-up or Sprite—or any soda well suited to the fruit choice

Toppings:

Try any of the following toppings on any dessert for variety:

- Walnuts, pecans, almonds
- Cinnamon (good with apples and peaches), nutmeg (good with peaches)
- Powdered sugar
- Ice cream (of course)

Scout Dutch Oven Cookbook

Black Forrest Cobbler

Cooking Time	Servings	Ovens	Oven Size
30-45 minutes	Serves 8-10		Small

Ingredients

- 1 can cherry pie filling
- 1 pkg. chocolate fudge cake mix
- ½ can water
- ½ stick butter or margarine
- ½ cup chopped nuts, optional

Instructions

1. Prepare charcoal for a 350° F oven. (For a 12 inch oven, use about 26 full briquettes - this can vary depending manufacturer of briquettes and the size of the oven used).
2. While charcoal is igniting, pour the pie filling in bottom the Dutch Oven.
3. Add water and mix
4. Sprinkle cake mix evenly over fruit mixture.
5. Dot top of cake mix with pats of butter or margarine(Squeeze margarine can be used if desired).
6. Sprinkle nuts on top of cake mixture, if desired.
7. When all of the briquettes are lit spread 9 briquettes evenly inside a circle no larger than the bottom of the oven for bottom heat, place the oven over thee briquettes; spread the remaining briquettes evenly on top of the oven. (The hand thermometer method can be used to verify the temperature of the heat source)
8. Bake for 30 - 45 minutes, or until toothpick comes out of cake mixture clean. Remember to turn the oven 1/4 to 1/3 turn every 10 to 15 minutes.

Comments

This can be prepared with other chocolate cake mixes but I think that the fudge mix produces the best results, a very dark, rich looking cobbler that is delicious. It is so dark it may look burned when done. Monitor this cobbler frequently as it nears completion, since it is so dark it can be a little tricky to tell if it starts burning.

Scout Dutch Oven Cookbook

Easy Fruit Cobbler

Cooking Time	Servings	Ovens	Oven Size
25-30 minutes	Serves 8-10		Small

Ingredients

- Cake mix (usually white or yellow that doesn't require eggs or milk)
- Your favorite fruit (add fruit juice for liquid requirement usually peach, pineapple, strawberry, or raspberry)

Instructions

1. Just mix the cake mix and your favorite fruit, and juiced in a mixing bowl
2. Mix to the consistency of pancake batter and pour into a Dutch oven that is buttered down or has a liner for easy removal.
3. Cook on medium coals for 25 - 30 minutes, spreading some coals on the top for even temperatures.

Scout Dutch Oven Cookbook

Apple Cobbler

Cooking Time	Servings	Ovens	Oven Size
35 minutes	Serves 10-12		Medium

Ingredients

- 10-14 granny smith apples, cored, peeled and sliced.
- 1 9 oz packaged yellow cake mix
- 5 tbsp. sugar
- 2 tbsp. cinnamon
- 1 tbsp. minute tapioca (dry)
- 1 cup copped pecans
- 2 cubes of butter

Instructions

1. Put the following ingredients into a zip lock bag (prior to leaving the comfort of your kitchen):
2. Melt butter and pour into the mixture in the bag.
3. Place apples into Dutch Oven.
4. Spread the contents of the bag onto the apples (do not mix together).
5. Cook with 15 coals on top and 9 on the bottom approx. 35 min.

Comments

Top with ice cream, whipped cream (my family likes it with frozen Cool Whip) or caramel ice cream topping.

Scout Dutch Oven Cookbook

Apple Crisp

Cooking Time	Servings	Ovens	Oven Size
60 minutes	Serves 10-15		Medium

Ingredients

- 16 medium Granny Smith apples
- 2 cup brown sugar
- 1½ cup sugar
- 1 cup flour
- 1 cup water
- 1 cup butter or margarine
- Cinnamon

Instructions

1. Peel and slice apples and arrange in bottom of Dutch oven.
2. Make a syrup with the white sugar and water and pour over apples.
3. Sprinkle with cinnamon.
4. Mix brown sugar, flour, and butter and pat over apples.
5. Bake for 1 hour.

Comments

Serve warm with ice cream.

Scout Dutch Oven Cookbook

Dave's Best Apple Crisp

Cooking Time	Servings	Ovens	Oven Size
20 minutes	Serves 2-4		Small

Ingredients

- 2 apples, sliced, unpeeled
- 1½ cups flour
- ½ cup brown sugar
- ½ cup sugar
- ½ cup oatmeal
- Milk, unmeasured
- 1½ cup butter or margarine, divided
- ½ tsp baking soda
- Cinnamon
- Nuts (optional)

Instructions

1. Cut butter into thin slices, put 1/3 on the bottom of a small Dutch Oven.
2. Put apple slices on top of butter.
3. Add milk until the apples are just covered.
4. Mix dry ingredients and place on top of apples, butter and milk.
5. Put remaining butter slices on top of the dry ingredients
6. Cover and cook. 6 briquettes on the bottom, 12 on top for 20 minutes

Comments

Sprinkle top with walnuts before serving if desired..

Scout Dutch Oven Cookbook

Lemon Apple Crisp

Cooking Time	Servings	Ovens	Oven Size
30-45 minutes	Serves 4-6		Small

Ingredients

- 6 cups Fuji or Granny Smith apples, peeled, cored and sliced
- 2 tbsp fresh lemon juice
- ½-cup sugar
- ½-cup raisins

Topping

- 1 cup brown sugar
- 1 cup oats
- ¾ cup flour
- ½-cup soft butter
- ½-cup chopped nuts
- 1 tbsp grated lemon rind
- 2 tsp cinnamon
- 1 tsp nutmeg

Instructions

1. Mix ingredients (not topping).
2. Spread evenly in Dutch Oven.
3. Mix topping ingredients in small bowl.
4. Spread topping over apple mix.
5. Bake 20-25 minutes.
6. Remove bottom heat and continue cooking until apples are tender and topping is brown.

Variation

- Use your favorite granola cereal as topping to save time.
- Use oranges instead of lemons

Scout Dutch Oven Cookbook

Cherry Cobbler

Cooking Time	Servings	Ovens	Oven Size
45 minutes	Serves 8-10		Small

Ingredients

- 2 cans (14½ oz.) cherries save the juice
- 2 cups all purpose flour
- 2 tsp. baking powder
- 1 cube butter or margarine
- ½-cups sugar
- 1 tsp. poppy seeds
- 1 cup brown sugar

Instructions

1. Put 7-8 charcoal briquettes under Dutch oven
2. and melt the butter or margarine.
3. Mix the flour, sugar, baking powder, poppy seeds and about 2/3 juice from the cherries to make a fairly dense batter.
4. Add a little more juice until you can just stir it with a heavy spoon.
5. Pour gently on top of the melted butter.
6. Mix the brown sugar into the cherries.
7. Pour gently into the middle of the batter.
8. Put the lid on and add about 16-18 charcoal briquettes to the top around the rim.
9. Bake for 45 minutes to about one hour (Be sure to pull the bottom heat at about 30 minutes.)
10. Check it at 30 minutes. The cobbler should be as high as it is going to get. Check it too early and it will probably crash, turning it into a flat something. (Still good to eat!) Check with a table knife.

Comments

You can also put your Dutch oven in your regular oven without the lid at 350°, just remove the racks first and add a little more time.

Scout Dutch Oven Cookbook

Easy Cherry Crisp

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 8-10		Small

Ingredients

- 2 cans cherry pie filling
- 2 sticks butter, melted
- 1 white cake mix
- 1-3/4 c chopped nuts

Instructions

1. Pour pie filling in bottom of oven.
2. Sprinkle cake mix over top and DO NOT STIR.
3. Top with nuts.
4. Pour melted butter over top.
5. Bake for about 30 min at 350 degrees.

Scout Dutch Oven Cookbook

Peach Cobbler—Easy

Cooking Time	Servings	Ovens	Oven Size
35-40 minutes	Serves 8-10		Small

Ingredients

- 1 regular size spice cake using package directions
- 1 quart of canned peaches - drained.
- $\frac{3}{4}$ cup of brown sugar.
- 8 $\frac{1}{4}$ " pats of real butter

Instructions

1. In Dutch place one quart of canned peaches
2. Mix cake using package directions, pour over peaches.
3. Sprinkle brown sugar over top.
4. Place pats of butter on top - $\frac{1}{4}$ " thick use a checkerboard pattern.

Comments

- Put approximately 14 to 16 coals on top and 10 to 12 underneath.
- Cook for 35 to 40 minutes.
- Test for doneness using toothpick method.
- Whipped topping or ice cream is a bonus, but not necessary.

Scout Dutch Oven Cookbook

Peach Cobbler—Scratch

Cooking Time	Servings	Ovens	Oven Size
60 minutes	Serves 8-10		Small

Ingredients

- 4 cups fresh peaches
- 2 cups flour
- 4 tsp. baking powder
- 1 cup butter (2cubes)
- 1½ cups sugar
- ½ tsp. salt
- add cinnamon to taste
- 1½ cups milk

Instructions

1. Melt 1-cup butter in Dutch oven and let cool.
2. Place peaches in a bowl and pour sugar over them & mix.
3. Set a side and let stand.
4. In a bowl mix flour mixture together.
5. Pour evenly over melted butter in Dutch oven.
6. Pour peach mixture evenly over the dough in Dutch oven.
7. Cook time: 1 hour @ 375 deg.

Comments

- If using canned peaches pour all of the juice off.

Variations

- You can use any kind of fruit with this recipe.
- Substitute any soda for milk in this recipe!

Scout Dutch Oven Cookbook

"Mother of Invention" Pineapple Cobbler

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 8-10		Medium

Ingredients

- 1 can pineapple chunks or crushed pineapple
- 1 box yellow cake mix
- 2 boxes Jiffy brand cornbread (or muffin) mix
- 2 eggs
- 2 tbsp vegetable oil
- Ingredients required by cake mix
- Water to make a medium-thick batter

Instructions

1. Combine all 3 boxes of mixes together, mixing well.
2. Add the oil and eggs, and any other ingredients that your particular cake mix calls for.
3. Add water until the resulting batter is fairly thick yet. This doesn't seem to be too critical, except if it is too thick it seems to burn easier.
4. Preheat the Dutch oven slightly and oil up good.
5. Add the batter.
6. Drain the pineapple juice and spread the pineapple out evenly over the top of the batter.
7. Place the cover on the oven.
8. Use a very small amount of coals on the bottom, about four or five charcoal briquettes worth.
9. Cover the oven top with coals
10. Bake for about 30 minutes.
11. Replenish the coals on top if needed.

Scout Dutch Oven Cookbook

Desserts / Misc.

Baked Apple Surprise

Cooking Time	Servings	Ovens	Oven Size
30-35 minutes	Serves 4		Small

Ingredients

- Water, unmeasured
- 4 pineapple rings
- 4 Granny Smith apples
- ½ cup maraschino cherries, chopped
- ½ cup crushed pineapple, drained
- ½ cup dried currants
- ½ cup chopped pecans

Topping

- 1 cup brown sugar
- ¼ cup butter
- 2 tbsp flour
- 1 tsp cinnamon
- ½ tsp nutmeg
- ½ tsp salt

Instructions

1. Preheat Dutch Oven with 1/4" water in bottom.
2. Place pineapple rings in greased cake pan that fits in Dutch Oven.
3. Carefully remove core from blossom end of apple without cutting through to other end.
4. Enlarge opening to about 1".
5. Mix cherries, crushed pineapples, currants and pecans.
6. Fill apples with mixture (not topping).
7. Set apples on pineapple rings, sprinkle with topping.
8. Place pan in oven and steam bake 30-35 minutes until apples are tender.
9. Cool and serve with ice cream or whipped cream.

Variations

- Try a variety of apples, like Fuji.
- Fill the center with hot cinnamon candies, or butter and brown sugar

Scout Dutch Oven Cookbook

Brownies

Cooking Time	Servings	Ovens	Oven Size
20 minutes	Serves 4-6		Small

Ingredients

- 3 eggs
- 1¼ cups brown sugar
- ¾ cup butter, melted
- ¼ cup milk
- 1½ cup flour
- 1 cup chopped nuts
- ½ cup cocoa
- 2 tsp vanilla
- ¾ tsp salt

Instructions

1. Mix all ingredients in mixing bowl until well blended.
2. Pour into Dutch Oven lined with baker's parchment or greased and floured.
3. Bake 10-15 minutes with top and bottom heat.
4. Remove bottom heat.
5. Bake with top heat until knife comes out clean.
6. Set aside to cool, remove lid to prevent moisture buildup.

Variations

Try any or a mix of the following variations:

- Melt a layer of miniature marshmallows on top before removing from heat.
- Frost with chocolate icing when cool.
- Melt a layer of mint flavored chocolate on top.
- Drizzle with melted milk chocolate.
- Top with vanilla ice cream
- Serve with hot fudge, whipped cream, chopped nuts
- Add a cherry on top.

Scout Dutch Oven Cookbook

Black Forest Cake

Cooking Time	Servings	Ovens	Oven Size
25-30 minutes	Serves 8-10		Small

Ingredients

- 1 large can (44 oz) or 2 small cans (21 oz) cherry pie filling
- 1 devils food cake mix (include the eggs, oil and water required for the mix) 18 oz size
- 1 can black cherry soda pop

Instructions

1. Dump the pie filling in the Dutch oven.
2. Mix up the cake mix according to the directions on the box.
3. Once the cake is mixed up add the black cherry soda pop and stir in.
4. Pour the mixture over top of the cherry filling.
5. Place 12-14 coals on top and 12-14 coals on the bottom.
6. Bake for approximately 25-30 minutes.
7. Cake is done when it springs back when lightly touched.
8. Top with whipped cream, cool whip or vanilla ice cream.

Scout Dutch Oven Cookbook

German Bars

Cooking Time	Servings	Ovens	Oven Size
40-45 minutes	Serves 6-8		Small

Ingredients

- 6 eggs
- 1 lb brown sugar
- 2½ cups flour
- 1 ½ tsp cinnamon
- ½ tsp cloves
- ½ tsp salt
- 1 tsp vanilla

Topping

- ¾ cup butter, melted
- 1¼ cup brown sugar
- 4 tbsp cream
- 2 cups coconut
- 1 tbsp vanilla

Instructions

1. Beat the eggs well in a mixing bowl.
2. Add brown sugar to eggs slowly, beat until creamy.
3. Blend in remaining ingredients (not topping).
4. Pour into Dutch Oven with baker's parchment formed to fit the bottom and up the sides, or greased and floured.
5. Bake 20-25 minutes
6. While baking, mix topping ingredients in small bowl.
7. After the 20-25 minutes, spread topping over batter.
8. Replace lid and move all charcoals to lid.
9. Continue baking about 20 minutes until topping bubbles and browns.
10. Let stand to cool and cut into bars.

Scout Dutch Oven Cookbook

Lemon Bars

Cooking Time	Servings	Ovens	Oven Size
45-50 minutes	Serves 4-6		Small

Ingredients

First layer (cookie dough):

- 2 cups flour
- 1 cup soft butter
- 1/2 cup powdered sugar
- Dash of salt

Second layer:

- 6 eggs, beaten
- 3 cups sugar
- 1 cup flour
- 1/2 cup lemon juice
- 1 tsp lemon rind, chopped fine

Instructions

1. Blend the ingredients of the first layer.
2. Press cookie dough on baker's parchment or greased and floured in Dutch Oven.
3. Bake for 18-20 minutes until crust is slightly browned.
4. While baking, combine ingredients of second layer.
5. After baking first layer, pour second layer over cookie crust.
6. Bake 10 minutes, then remove coals from bottom of Dutch Oven.
7. Continue cooking for 15-20 minutes until knife comes out clean.
8. Sprinkle lemon bars with powdered sugar
9. Let cool and cut into bars.

Scout Dutch Oven Cookbook

pudding Cake—Chocolate

Cooking Time	Servings	Ovens	Oven Size
30 minutes	Serves 8-10		Small

Ingredients

- 1 Chocolate or Devil's Food Cake Mix
- 3 Eggs
- ½ Cup Oil
- 1¼ Cup Water
- 1 package miniature marshmallows
- ½ Cup Brown Sugar
- ½ Cup Cocoa
- 2 Cups Hot Water
- 1 package walnuts (optional)
- Powdered Sugar (optional)

Instructions

1. Mix the hot water, brown sugar, and cocoa in a small bowl, and then pour it into the bottom of the Dutch Oven .
2. Add some nuts, and about half the package of marshmallows on top.
3. Mix the cake mix in another bowl as directed on the back of the box (add eggs, oil, and water and mix for 2 minutes).
4. Pour the cake batter into the Dutch Oven .
5. Cook at 350° for about 30 minutes, or until the cake mix is fluffy.

Comments

When it's all done, turn the oven upside down onto of a serving dish. The "pudding" should be a little bit sticky. Sprinkle some powdered sugar on the top. Put the remaining marshmallows on the top of the cake. Serve with vanilla ice cream!

Scout Dutch Oven Cookbook

pudding Cake—Lemon

Cooking Time	Servings	Ovens	Oven Size
40-45 minutes	Serves 8-10		Small

Ingredients

- 2-3 lemons (2 tbsp zest and 1/3 cup juice)
- 1 pkg (18.25 oz) yellow cake mix
- 1 cup skim milk
- 2/3 cup sugar
- 2 tbsp cornstarch
- 1½ cups very warm water (120-130°F)
- powdered sugar
- fresh berries (optional)

Instructions

1. Lightly spray oven with oil. Preheat to 375°.
2. Zest lemons to yield 2 tbsp lemon zest.
3. Combine cake mix, milk and lemon zest; mix well.
4. Pour into prepared oven.
5. Combine sugar and cornstarch.
6. Add lemon juice and warm water to sugar mixture; mix well with a whisk.
7. Pour lemon mixture over batter.
8. Bake until done (40-45 min.) or until tester inserted in center comes out clean.
9. Cool slightly and dust with powdered sugar.

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Indian Bread Pudding

Cooking Time	Servings	Ovens	Oven Size
15 minutes	Serves 4		Small

Ingredients

- ¼ cup Yellow cornmeal
- 2 cup milk
- ¼ tsp ginger
- 1 egg
- 2 tbsp sugar
- ¼ cup molasses
- ½ tsp salt
- 1 tbsp butter
- ½ tsp cinnamon

Instructions

1. Place 1 ½ cup milk in Dutch oven and heat to scalding.
2. Combine cornmeal, sugar, salt, cinnamon and ginger, add to milk stirring constantly.
3. Cook 2 min.
4. Combine egg, molasses and butter.
5. Add small amount of the hot milk mixture, slowly.
6. Then add to remaining milk mixture.
7. Stir and cook until thickened, 2-5 minutes.
8. Pour remaining milk OVER (do not stir in!) pudding.
9. Cook until set, 5 minutes.
10. LET STAND 10 to 15 minutes before serving.

Scout Dutch Oven Cookbook

Kitty Litter Cake

Cooking Time	Servings	Ovens	Oven Size
30-35 minutes	Serves 8-10		Small

Ingredients

- Box cake mix (white, yellow, or another light color cake mix)
- 3 tbsp of cocoa powder
- tootsie rolls

Instructions

1. Use the box cake mix and follow the recipe to the batter stage.
2. Divide the batter into two equal parts
3. Add about 3 tablespoons of cocoa powder to one of the batters.
4. Fold a piece of foil in half and then fold each side down to make about a 3 inch ridge. The foil needs to be large enough to cover the inside of the oven. Use a rolled up piece of aluminum inside the ridge to make an air space between the two halves. Then stuff the foil into the oven making two even sides with the air space divider down the center.
5. Pour each of the batters into one of the sides of the oven.
6. Put the oven over coals and place several coals on top.
7. Keep an eye on things for 30 minutes until the cake is done and not burned.
8. When the cake is done, remove from the heat, pull out the foil and peel away slightly to allow the cake to cool enough to work with.
9. Remove the cake and using forks, shred it into crumbs and mix the two colors.
10. Add as many tootsie rolls as you like.
11. Put the crumbs and tootsie rolls back in the oven (use another piece of foil in the oven to avoid the need to clean up later) and return to the heat a few minutes to slightly melt the tootsie rolls.
12. Remove from the heat and serve.

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Memphis Molly

Cooking Time	Servings	Ovens	Oven Size
20-30 minutes	Serves 8-10		Small

Ingredients

- 2 boxes Jiffy cake mix
- 1 15-16oz can tart cherries (not pie filling)
- 1 15-16oz can blueberries (not pie filling)
- 1 smaller can crushed pineapple
- 1 small package of chopped walnuts
- 1/2 stick butter pats

Instructions

1. Add ingredients order, spread fruit and nuts in bottom of Dutch oven.
2. Sprinkle cake mix over all and put butter pats on top.
3. Cook 20 -30 minutes or until "cake" is done.

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Ending Comments

Am I excited about Dutch Ovens or what? You really won't believe what you can cook in camp with a Dutch Oven.

Just like so many others, I was exposed to Dutch Ovens in a cooking demonstration during Boy Scout leader training. I was never a Boy Scout, but do dabble in the kitchen and was amazed at the peach cobbler and a giant Dutch Oven brownie at the Scout leader training.

Cooking with Dutch Ovens outdoors is a great way to introduce the concept of cooking for yourself to boys. Stick with the simple "no fail" recipes for all young children and for the few that show a special interest, have some spices or alternative ingredients with you (that's why I added substitutions, spices and tips at the beginning of each chapter) and let them smell, taste and choose some to add to the recipe on their own. You absolutely won't believe the beaming pride of that budding chef when everyone exclaims the excellence of the meal. This is how self-esteem gets "dished out". Not by shallow compliments, but by making their own decisions, taking ownership and hearing compliments.

And they get to lean the full experience of cooking; preparing ingredients, placement in the Dutch Oven, heating techniques, and what better way to introduce "cleanup" than adding water and steaming it clean?

Now, don't attack me for only talking about boys. I have also taught Dutch Oven cooking to Girl Scouts at Camporees (they're much more attentive) and they too are amazed at how great food can be when camping out. Although I think the realization is a bit different. It's like they have something a little more familiar to an otherwise high anxiety experience.

Like I said before:

**"Dutch Ovens are fun,
Dutch Ovens are cool,
Dutch Ovens are easy,
food from Dutch Ovens tastes great."**

Scout Dutch Oven Cookbook

Sample Meal Evaluation Sheet

Here's an evaluation sheet for Patrol Leaders have in their Troop Leaders Notebooks and use from time to time to evaluate how their meal process is (or is not) going:

- Was the food good?
 - Was there enough food for everyone?
 - Was there not too much food wasted?
 - Did everyone get his fair share of food?
 - Was the duty roster posted and used?
 - Did everyone do his job without complaining?
 - Did everyone offer to help others with their jobs when they could?
 - Was it a well-balanced meal?
 - Did you say grace before the meal?
 - Did you give your patrol yell?
 - Is the patrol area clean after the meal?
 - Was there enough water for the meal?
 - Was there enough water to put out the fire?
 - Was the fire prepared on time?
 - Did you use a fire starter?
 - Was it a "legal" fire starter?
 - Was there a ready means for putting out the fire in case it got out of control?
 - Was there enough firewood for the entire meal (without having to go get more)?
 - Was the fire kept going through the meal until the KPs were through?
 - Was the fire properly extinguished when KPs were done?
 - Was the fire always attended (never left alone)?
 - Was the fire the right size for the job?
 - Did anyone who was not busy offer to help the fire/water crew?
 - Was the meal prepared on time?
 - Was the food warm when it was served?
 - Did the cooks wash their hands before they started?
 - Did the cooks have the food ingredient list for this meal?
 - Did the cooks have all the food ingredients they needed?
 - Did the cooks know how to prepare the meal?
 - Were the cooks ready to cook when the fire was ready?
 - Did you have the right hardware to do the job (for example, pots, pans, utensils, can opener, gloves, HPTs)?
- (Continued next page)

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- Were missing hardware items written down by the Patrol Quarter master so that you will have them next time?
- Was the fire right for cooking (not too cold or too hot)?
- Were the outside of cooking pots soaped before they went on the fire?
- Did the cooks serve the food?
- Was the entire meal ready and served at the same time?
- Did the cooks have enough help?
- Was a little water put in emptied pots to keep food from hardening?
- Did the cooks make sure the kitchen area was clean when the meal was done
- Did anyone who was not busy offer to help the cooks?
- Was KP completed on time?
- Was a sump hole used for the wash water?
- Was the sump hole located in a proper place?
- Was the wash water hot when the patrol finished eating?
- Was there enough fire to heat the water quickly?
- Did everyone AP his own personal gear?
- Did the KPs AP the kitchen gear?
- Was everything AP'd before it was washed?
- Was the gear washed and rinsed properly?
- Was the Dutch oven properly cared for?
- Was the sump hole filled in if this was the last meal of the day?
- Did anyone who was not busy offer to help the KPs?

Information provided by Scott Dillard, Scouter



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