

Dutch Oven Recipes

Burger, Beans, & Biscuits

Ingredients: 2lb. lean hamburger
2 2lb. cans of baked beans
1 cup favorite BBQ sauce
1 cup shredded cheddar cheese
1/2 cup ketchup
1/2 cup mustard
1 small onion, chopped fine
Bisquick mix for one dozen biscuits

Instructions: Heat dutch oven to 325 for *Frying*.
Brown the hamburger in the dutch oven.
Stir in baked beans.
Stir in BBQ sauce.
Stir in ketchup and mustard.
Stir in onion.
Cover and *Bake* on low heat (275 degrees) for 15 minutes.

While baking, prepare the Bisquick mix to make a dozen biscuits.
Stir the burgers and beans.
Cover the top of the bean mixture with the biscuits, completely covering the top.
Sprinkle the cheese over the entire top of the biscuits.
Bake covered for 30 minutes, until the biscuits are done.

All recipes use a 12-inch dutch oven, unless specified.
If no temperature is listed, use 350 degrees.
See **Heat Settings** page for temperature and coal placement
for *Frying, Stewing, Roasting, Baking, and Simmering*.

Let me know how you enjoyed your Burger, Beans, & Biscuits!
Send a photo of your meal so I can add it here.

Easy Brisket

Ingredients: 3 lb beef brisket
Seasoned tenderizer
2 Tbsp flour
Salt
Pepper

Instructions: Before going camping, coat brisket well with tenderizer.
Wrap with heavy duty aluminum foil.
Wrap with another layer.
Keep it in the refrigerator until you pack up to leave - this gives the tenderizer time to soak in.
Place in 250 degree dutch oven and cover.
Roast at 250 degrees for 6 hours or more for full flavor and juiciness.
You can cook faster on a higher heat, but it is not nearly as good.
Remove meat from foil.
Use the meat juice, flour, salt, and pepper to make a gravy and pour it over served meat.

All recipes use a 12-inch dutch oven, unless specified.
If no temperature is listed, use 350 degrees.
See **Heat Settings** page for temperature and coal placement
for Frying, Stewing, Roasting, Baking, and Simmering.

Let me know how you enjoyed your Easy Brisket!
Send a photo of your meal so I can add it here.

Enchiladas

Ingredients: 1 lb. hamburger
1 pkg. dry taco seasoning
1/2 cup water
1/2 chopped onion
1 cup grated cheddar cheese
1 15oz. can enchilada sauce
6-8 tortillas (9-inch size)

Instructions: Heat dutch oven to 350 degrees for *Frying*.
Brown hamburger, crumbling into small pieces.
Add onion, taco seasoning, and water.
Stir five minutes, or until water is absorbed.
Pour hamburger into separate container.

Spread 2 tablespoons of enchilada sauce on tortilla.
Spoon 1/6 of hamburger onto tortilla.
Sprinkle cheese on hamburger.
Roll up tortilla tightly and lay in dutch oven.
Repeat for all tortillas.
Pour remaining sauce over tortillas in dutch oven.
Sprinkle remaining cheese over tortillas.
Bake at 350 degrees for 30 minutes.

Serves: 4

Try to pack the enchiladas close together. Cut one or two in half to fill in the edges. This helps keep the sauce spread over all the enchiladas.

It's very easy to double the recipe and make a second layer of enchiladas in the dutch oven - lay them crossways to the first layer.

Hobo Stew

Required: 10 inch dutch oven

Ingredients: 3 potatoes
3 carrots
1/4 head cabbage
3 celery stalks
1 lb smoked sausage
1/8 tsp lemon pepper
1/8 tsp black pepper
water

Instructions: Dice the potatoes, carrots, celery.
Shred the cabbage.
Cut the sausage into 1 inch pieces.
Combine all ingredients in dutch oven.
Add just enough water to cover.
Place over coals and cook 2 hours or until fork
can be inserted into carrots without trouble.

Serves 4

Double ingredients in 12 inch dutch oven to
serve 6 to 8.

Pizza Casserole

Ingredients: 2 pkg. crescent rolls
8 oz. cheddar cheese
1 can pizza Sauce
8 oz mozzarella cheese
1-1/2 lb ground beef

Instructions: Shred all cheese.
Brown ground beef, drain.
Let dutch oven cool, then line with 1 package of rolls.
Spread pizza sauce on dough.
Add browned beef.
Add all cheese.
Form a crust on top with the 2nd package of rolls.
Bake 30-40 minutes at 350 degrees.

CCC Casserole

Ingredients: 1 lb. lean hamburger
1.5 cups Fritos
1 cup cheese - American, cheddar, colby, or mix
1 can of chili
1 quarter onion

Instructions: Chili, Chips, and Cheese Casserole, that is.

Chop the onion.
Grate the cheese.
Brown the hamburger and onion in dutch oven, heated to 350 degrees for *Frying*, crumbling it as it cooks.
If there's lots of grease, remove it. But some is fine.
Add chili.
Bring to boil while stirring and *Simmer* about 5 minutes.
Mix corn chips into chili.
Spread cheese over the top.
Cover and *Bake* at 350 degrees for 20 minutes.

Makes about 6 servings

Could serve into soft tortillas.
Easy to double this recipe - but use 1.5 cups instead of 2 cups cheese or there is too much cheese on top.

Chicken Pot Pie

Required: 4 Tbsp oil
1 to 1.5 lb. chicken breast meat (or 2 12oz. cans)
2 tsp minced garlic (or 4 cloves)
1 onion
4 potatoes
3/4 cup milk (or 1/4 cup powdered milk and 3/4 cup water)
1/4 cup flour
2 cans Campbell's cream of chicken soup
2 tsp poultry seasoning (McCormick's)
1 lb. mixed vegetables (carrots, corn, peas)
1 tube refrigerated crescent rolls

Instructions: Dice chicken.
Put oil in dutch oven and heat to 375 degrees for *Stewing*.
Add chicken and garlic.
Stew and stir until chicken is done. If using canned chicken, heat for about 5 minutes.

While cooking chicken, dice potatoes and onion.
Add potatoes and onion to chicken; *stew* and stir for 10 minutes.

Mix milk and flour in a cup.
Add milk mix and all ingredients except crescent rolls to chicken mix.

If it seems too thick, add more water.

Bring chicken mix to a boil.

Unroll crescent rolls and create a dough layer on top of the chicken mix.

Put lid on dutch oven and *Bake* at about 350 degrees.

Check at 20 minutes, then every 5 to 10 minutes. Pot Pie is done when rolls are golden brown and flake.

Serves about 6

Chicken and Dumplings

Ingredients: 2 large envelopes chicken noodle soup mix (not single serving)
1 12 oz. can chicken meat
Buttermilk biscuit mix

Instructions: Heat dutch oven to 250 degrees for *Stewing*.
Mix soup mix with about half the normal water.
Put soup mix and chicken into dutch oven and bring to a boil.
Mix biscuit mix and drop by spoonfuls on the chicken soup.
Cover and *Bake* at about 350 degrees for 30 minutes or until dumplings are done.

Can also add a can of corn, peas and carrots, or mixed vegetables if that sounds good to you.

Serves about 4

Lasagna

Required: dutch oven
2 bowls

Ingredients: 1-1/2 lb. hamburger
24 oz. spaghetti sauce
8 oz. shredded mozzarella cheese
3 eggs
2 Cup ricotta cheese
1/2 cup grated Parmesan cheese
12 lasagna noodles
1-1/2 tsp. oregano
3/4 Cup water

Instructions: Brown hamburger in the dutch oven at about 350 degrees for *Frying*.
Mix spaghetti sauce into the hamburger then move to a bowl.
Set aside about 1 oz. of mozzarella cheese for later.
Mix ricotta cheese, Parmesan cheese, mozzarella cheese, eggs, and oregano in a second bowl.
Break ends of about 4 lasagna noodles to fit in dutch oven, making one layer covering the bottom.
Spread 1/3 of the hamburger mixture over the noodles.
Spread 1/2 of the cheese mixture over the hamburger.
Make another layer of lasagne noodles.
Spread 1/2 of the remaining hamburger mixture over the noodles.
Spread the est of the cheese mixture over the hamburger.
Make one more layer of noodles.
Spread the remaining hamburger mixture on top.
Pour the water around the inside edge of the dutch oven.
Cover and *Bake* at 300 degrees for about 45 minutes.
If you can stick a knife through to the bottom with no resistance from the hard noodles, it is done.
When cooked, sprinkle remaining mozzarella cheese on top and cover for 5 minutes

Serves 8