



Other Dutch Oven Meals

dutchovenmania.com

Dutch oven Stromboli Recipe.....	2
Dutch Oven Potatoes	2
Popcorn.....	2
Pizza	2
Beef Stroganoff	3
Bean Hole Beans	3
Meat Loaf	3
Wild Turkey.....	4
Barbecue Sauce	4
Barbecued Beef Sandwich.....	4
Swiss Steak.....	4
Halibut Au Gratin	5
Pork Tenderloin with Peach Glaze	5
Enchilada Casserole.....	5
Baked Salmon with Lemon	6
Dutch Oven Potatoes II.....	6
Buffalo Chicken Dip.....	6
Dutch Oven Hot Chili Recipe.....	6
Dutch Oven Meat Loaf Recipe II	7

Dutch oven Stromboli Recipe

1/3 pound bread dough
4 slices of cooked sandwich ham
4 slices salami
1/3 pound mozzarella cheese shredded
hot peppers if desired
olive oil

Roll dough out just smaller than Dutch oven. Oil dough, then place ham, salami, cheese & hot peppers on dough. fold dough over to close. Poke fork holes in dough. Place on round metal pan. Place in Dutch oven. Place approx. 7 to 8 coals on bottom of oven, 10 to 12 coals on top. Bake to a golden brown approx 15 to 20 min.

Dutch Oven Potatoes

1 lb bacon
2 lbs onions
5 lbs potatoes
Salt & pepper

Use 12" Deep Dutch Oven

Slice bacon into one inch squares and cook in hot oven. Add sliced onions to bacon. When onions are slightly soft, add sliced potatoes, peeled or not. Bake for about 30-40 minutes, stirring once (stirring too often will end up with mush). Salt and pepper to taste. Garnish with cheese.

Popcorn

Margarine
Popcorn
Salt

Melt 1 stick of margarine in Dutch oven. Cover most of bottom of the oven with one layer of popcorn. Place lid on the oven, and bake until the sounds indicate all the corn has popped; during the popping time, you should lift the oven by the handle and rotate the oven to better stir the whole batch of corn.

Pour popped corn into a paper bag, pour additional melted margarine and salt for desired taste. Shake the bag to distribute salt. Serve while warm.

Pizza

1 Tbsp olive oil
1 can Pillsbury pizza dough
1 8 oz can tomato sauce
1 package spaghetti seasoning
1-2 cups cheddar cheese
1-2 cups mozzarella cheese
6 ounce package pepperoni
6 ounce package Canadian bacon
1 cup pineapple chunks
1 cup sliced olives
1 small sliced mushroom
½ cup red bell pepper, chopped
½ cup chopped green bell pepper

Grease bottom of Dutch oven with olive oil. Spread pizza dough evenly across the bottom of the Dutch oven. Pour tomato sauce over the dough into a thick layer. Sprinkle spaghetti seasoning over tomato sauce to taste, this will take approximately 1-2 Tbsp. Add mixture of cheeses to desired thickness. Place slices of pepperoni and Canadian bacon over cheese using enough meat to cover pizza. Add sliced mushrooms, bell peppers, pineapples, and olives. Bake with 12-16 coals on bottom and 14-18 coals on top until cheese is completely melted and crust is not doughy. Cool, and enjoy!

Beef Stroganoff

1 round steak, cut into bite size portions
1 container (16 oz) sour cream
1 can cream of mushroom soup
1½ onions, diced
1 clove garlic, diced
Dash paprika
Egg noodles
Dash salt
Dash pepper

Brown meat, onion and garlic in 10" Dutch oven. Cook until soft. Drain. Add salt, pepper and paprika. Stir in soup. Cook 15 minutes on low heat. Stir in sour cream. Cook 15 minutes more. Serve over egg noodles.

Bean Hole Beans

2 lbs. great northern white beans
2 medium yellow onions
2 cups maple syrup
1 cup molasses
2 lbs. lean salt pork
1 tbsp. dry mustard
2 tsp. salt
2 tsp. pepper

Soak 2 lbs beans overnight completely covered in water.... Remember to use this water later. Prepare bean hole - a hole in the ground 2 ½ to 3 feet deep and of a large enough diameter to have a 6 inch space all around the Dutch oven. To help hold the heat, add stones in the hole before starting fire or adding briquettes. If using coals, start fire with a good dry hardwood. The hole should be ¾ full of hot coals.

Quarter onions and place in 8 or 10 qt. deep camp Dutch oven. Quarter salt pork and add 1 section. Add approximately 1/4 of beans, 2 more pieces of salt pork, and then add another 1/4 of beans. Add molasses, brown sugar, mustard, salt and pepper and the remainder of beans. Place last piece of salt pork on top, then add the bean water until everything is covered. Cook 6 hours in bean hole.

Meat Loaf

4 lbs. of ground beef
3 eggs
2 cups bread crumbs
1 cup of ketchup
1 large onion
1 cup milk
2 tsp. salt
1/2 tsp. pepper

Mix beef, 1/2 cup of ketchup, and the remaining ingredients thoroughly. Spread into lightly greased 10" or 12" camp Dutch oven.

Stew at 350° for 60 minutes and top with remaining ketchup (and brown sugar, if desired) and bake for 15 minutes.

Wild Turkey

1 turkey 10-12 lbs.
4 slices bacon
1 lb. pork sausage
1 medium onion
6 cups soft bread crumbs
2 tbs. poultry spices

Sprinkle turkey with game seasoning or poultry spice. Fry diced onion and crumbled sausage in a 12" or 14" deep camp Dutch oven. Combine with bread crumbs and mix. Stuff turkey cavity loosely and lace closed. Bake for 3-1/2 hours, breast side up with bacon strips covering breast.

Barbecue Sauce

3 cups tomato sauce
4 tsp. celery seed
1 chopped onion
2 tsp. sugar
6 tbsp. vinegar
Garlic salt & hot sauce

Mix and simmer ingredients in a 2 qt. camp Dutch Oven for 20-30 minutes. Add garlic salt and hot sauce to taste. Add water to thin for marinade.

Barbecued Beef Sandwich

2 Tbsp. butter or margarine
1/4 tsp. red pepper
1 Tbsp. Worcestershire sauce
2 Tbsp. brown sugar
1 1/2 lbs. round steak, sliced into thin strips
1 1/2 Tbsp. cornstarch
1 clove minced garlic
1/2 tsp. salt
1/4 cup chili sauce
6 slices cheddar cheese
1 tsp. horseradish
1/4 tsp. paprika
1/4 cup lemon juice
6 hoagie or steak sandwich buns

Brown steak with margarine in Dutch oven on medium heat until no longer pink. Mix the cornstarch with half of the beef broth and set aside to add later. Turn the heat to low and add the remaining ingredients to meat, cover and cook for 45 minutes to an hour, stirring occasionally. When the meat is tender, add the cornstarch and broth mixture cooking until thick. Butter inside of buns and grill on griddle until golden, top buns with meat and cheese and enjoy. Makes 6 sandwiches.

Swiss Steak

2 lbs. round steak cut into 2 inch wide strips
Salt and Pepper
1 cup burgundy wine or beef stock
1 8 oz. can tomato sauce
1 package dry onion soup mix

Brown steak with a small amount of oil in Dutch oven. Mix rest of ingredients and pour over steak and simmer for 40 to 45 minutes until tender. Add more moisture if necessary. Serve over hot buttered noodles.

Halibut Au Gratin

4 lbs. thick sliced Halibut
12 slices cooked & crumbled bacon
6 cups milk
1/2 cup diced onion
1 cup real butter
2 cups grated sharp cheddar cheese
2/3 cup flour
1 1/2 tsp. salt
9 cups potatoes, cooked & diced
1/2 tsp. pepper
1 lemon cut in wedges

Heat 14" Dutch oven over medium heat. Make a white sauce by melting butter in Dutch oven, mix in flour, then slowly add milk to mixture and cook until thickened. Add diced onion and season with the salt and pepper. Remove half of the mixture from roaster and set aside. Add potatoes to Dutch oven and mix with white sauce that is left in roaster. Lay halibut filets on top of potatoes and squeeze a small amount of lemon juice from wedges over the top of fish. Cover with remaining white sauce then cheese and crumbled bacon. Cover Dutch oven and cook at 325°F for 45 minutes or on burner at low heat until fish is done, adding more milk if needed.

Pork Tenderloin with Peach Glaze

2 lb. pork tenderloin
1 cup chicken broth
10 oz jar of peach preserves
1 Tbsp. minced garlic
3 Tbsp. vinegar
Salt and Pepper to taste

In Dutch oven brown tenderloin, seasoned with salt and pepper. Cook until well browned on all sides. Mix the rest of the ingredients together than pour over tenderloin. Cover and simmer on low heat for about 1 hour turning occasionally adding more broth if necessary. Cook until internal temperature is 155° F. Slice and serve with left over sauce from oven. Serves 8.

Enchilada Casserole

1 lb. hamburger
2 cans enchilada sauce
8 large flour tortillas
1 can refried beans
1 onion chopped
2 8 oz cans tomato sauce
2 cups cheese grated
Salt, pepper & garlic powder
Sour cream, for garnish

Mix the enchilada sauce and tomato sauce in medium size bowl and set aside. Season the hamburger and onion with salt, pepper and garlic powder then brown in a Dutch oven over medium heat. Remove meat from Dutch oven and drain grease. Mix meat with 1 cup of the enchilada sauce mixture in a separate container. Add 1/4 cup enchilada sauce to the bottom of the Dutch oven and place 2 tortillas over the sauce. Top with additional 1/4 cup of sauce and 1/2 of the meat mixture. Top with 2 more tortillas and another 1/4 cup sauce. Spoon on the refried beans and 1/2 of the cheese. Top with 2 more tortillas and another 1/4 cup of the sauce. Add the rest of the meat mixture and 2 more tortillas. Finish off with the rest of the sauce and cheese. Turn burner on low and cook for 15 to 25 minutes or until the cheese is melted and casserole is bubbly. Slice and serve. Top with sour cream.

Baked Salmon with Lemon

1 large salmon filet
1 tsp. Lemon pepper
1/2 cup real butter cut into slices
1 tsp. garlic powder
1 cup water
1 lemon, sliced
1/2 tsp salt

Lay salmon filet skin side down on bottom of 14" Dutch oven, pour water over salmon then season with salt, lemon pepper and garlic powder. Lay slices of butter on top of fish then lemon slices on top of butter. Cover tightly with lid and cook at medium heat for 20 to 30 minutes or until fish flakes easily. Serve with lemon wedges.

Dutch Oven Potatoes II

Butter
Potatoes, sliced thin (with or without skins)
Sliced onions, bacon and mushrooms (optional)
Grated cheese
Any kind of liquid (ex: a can of beer, pop or mushroom soup)
Salt and pepper or your favorite seasoning

Cut bacon into 1 inch pieces and fry in Dutch oven until crisp. Remove bacon but leave grease in oven. Layer potatoes, onions, cheese, bacon, mushrooms, and spices then dot with butter. Keep repeating layers until oven is full. Pour liquid over the top. Cover and cook on medium to low burner for 35 to 45 minutes. Check often you may need to add more moisture. When potatoes are done sprinkle with another layer of cheese, cover and let cheese melt then serve.

Buffalo Chicken Dip

1 box of cream cheese, softened
1 1/2 cups grated cheddar & monterey jack
1/2 cup melted butter
Buttery crackers or crusty bread
1 cup mayo, mixed with dry ranch dressing packet

In mixing bowl blend melted butter, mayo mixture, cream cheese and red pepper sauce to taste, mix until well blended. Stir in cheese and then chicken. Place in Dutch oven and cook uncovered over medium heat for about 8 to 10 minutes or until cheese is melted and chicken is heated through, stirring if necessary. Serve with buttery crackers or crusty bread. Serves 4 to 6.

Dutch Oven Hot Chili Recipe

1lb. lean ground beef
1 small onion
2 cloves garlic, minced
3 jalapeno peppers, chopped fine
1tsp. salt
2Tbs. chili powder
1/2Tbs. cumin
1/2Tbs. oregano
1 can tomatoes (20oz), chopped

Brown meat, garlic, and onions.
Stir in peppers.
Add all ingredients.
Cook covered for 1 hour.

Dutch Oven Meat Loaf Recipe II

3lb. ground beef
1/2 cup chopped bell pepper
1-1/2 cup quick oats
2 pkg. onion soup mix
2 eggs
1-1/2 tsp. salt
1/2 tsp. dry mustard
1/4 tsp. marjoram

Mix all ingredients (could mix before leaving for camp)
Pack into tin casserole pan and place pan in the dutch oven.
Bake covered at 350 degrees for 45 minutes to 1 hour.