



Dutch Oven Chicken Recipes dutchovenmania.com

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Orange Chicken

2 lbs boneless, skinless chicken, cut
1/2 cup frozen orange juice concentrate into chunks
3 Tbsp. sugar
1/3 cup cornstarch
1 Tbsp. soy sauce
Oil for frying
3 Tbsp. water
1 Tbsp. grated fresh ginger root
1 tsp cornstarch
1 tsp. minced garlic
Cooked white rice
1/4 tsp red pepper flakes

Toss chicken pieces in cornstarch until covered. Heat a small amount of oil in Dutch oven over medium heat, add chicken chunks and cook until well browned. Mix water and cornstarch together and set aside. Mix rest of ingredients together then pour over the chicken. Cook for about 10 minutes, stirring occasionally. After 10 minutes stir in the cornstarch mixture the cook just long enough for the cornstarch to thicken. Serve over rice. Serves 6.

Dutch Oven Chicken

6 chicken breasts
1/2 cup butter
3 cups celery
1 can cream of chicken soup
1 2/3 cups water
1 package chicken stuffing mix
1 cup chicken broth

Cut chicken breast into cubes. Brown chicken and sauté celery in 1/2 cup butter. Add 1 can cream of chicken soup, 1 cup of chicken broth. Simmer for 20 minutes. Add together stuffing mix and water, spread on top of chicken mixture. Bake 20 minutes at 350°. Stir chicken and stuffing together before serving.

BBQ Ribs and Chicken

2 lbs boneless, skinless chicken breasts
2 lbs beef ribs
2 lbs pork ribs
4 cup ketchup
2 onions, sliced
1 clove garlic, minced
1 cup brown sugar, packed
1 can cherry cola
2 Tbsp Worcestershire sauce

Sauté onions and garlic in 12" Dutch oven. Add ketchup, cola and brown sugar, stirring well. Add both beef and pork ribs and simmer for 1 hour, uncovered. Add chicken. Cover and bake at 350° 17 coals on top; 8 on bottom for 1-1/2 hours more, until done

Chicken Devan

6 cups cooked rice
4 cans cream of chicken soup
4 boneless chicken breasts, cubed
3 cups frozen broccoli
1/2 cup white grape juice
1/4 cup mayo
1/4 tsp lime juice
1/4 cup bread crumbs

Slice the chicken breasts into small bite-size pieces. Set aside. In a separate medium mixing bowl, combine soup, white grape juice, mayo, and lime juice. Mix until smooth. Line the bottom of the Dutch oven with the rice. Take a spatula and even the rice out. Put the cubed chicken over the rice in a single layer. Pour the soup mixture over the chicken. Even out the soup mixture. Put the broccoli over the soup mixture in a single layer. Spread the bread crumbs over the broccoli so it is even. Bake at 350°, with 14 coals on top and 8 on bottom or until the chicken is cooked and the mixture is bubbly. Check at 45 minutes to see if chicken is cooked.

Chicken Enchiladas

12 10-inch flour tortillas

Filling:

3 Tbsp olive oil
1 large yellow onion, quartered and thinly sliced
4 cloves of garlic, minced
½ cup chopped black olives
5 cups cooked chicken breast, shredded
1 tsp chili powder
1 tsp cumin
Salt and pepper to taste

Sauce:

2 10.5-ounce cans of condensed cream of chicken soup
¼ cup sour cream
4 ounce can diced green chilies
3 cloves garlic, minced
½ cup cooked crumbled bacon
1½ tsp chili powder
1 tsp cumin
Salt and pepper to taste

Topping:

3 cups cheddar cheese, shredded
1 green onion, finely chopped

In a medium sized bowl combine all the sauce ingredients and stir to mix well. Heat the Dutch oven using 16-18 briquettes on the bottom until hot. To hot oven add olive oil, onion, garlic, and olives; cook until onions are soft. Remove cooked onion mixture to a large mixing bowl. To the cooked onion mixture add chicken, chili powder, cumin, salt, pepper and ¾ cup of prepared sauce. Stir to mix. Take oven off the heat, wipe out clean, and re-oil generously. Spoon ¾ cup of sauce mixture into the bottom of the Dutch oven spread evenly. Place tortillas (still in sealed bag) in the sun to warm slightly until they become soft and flexible. Spoon ½ cup of chicken filling down the center of each tortilla. Fold in the ends and roll up the tortillas. Place tortillas seam side down in Dutch oven. Spoon the remaining sauce over the top of the tortillas. Spread cheddar cheese and onions over the top. Cover and bake using 10 briquettes on the bottom and 16-18 on the top at approximately 350° for 20 minutes.

Southern Fried Chicken

1 chicken
1 egg
2 tsp. garlic powder
1 tsp. black pepper
1 cup flour
1/2 cup milk
1 tsp. paprika
1 tsp salt

Prepare one frying chicken. Prepare flour mixture by mixing dry ingredients. Prepare milk and egg mixture, and add 1 tablespoon of flour to the mixture. Dip chicken in egg mixture, then in flour mixture, repeat, and shake well. Fry in hot grease, with chicken pieces half covered in Crisco, and well-spaced, until brown, and turn. Cover with lid for 7-8 minutes on lower heat source. Drain on paper towels.

Chicken and Dumplin's

2 cups flour
1 cup whole milk
1 egg beaten
1 chicken
3 tbsp. baking powder
2 tsp. lard or Crisco
1 tsp. salt

In a 7 or 9 qt. Dutch oven boil a quartered chicken until the bones can be removed easily. Mix up dumplin' dough ingredients and spoon into boiling chicken pot liquor. Cover pot and shift to cooler eye. Let cool 20 min. and serve.

Andouille and Chicken Jambalaya

1/2 c Vegetable oil
3 c Chopped onions
1 c Chopped bell peppers
3 ts Salt 1 1/4 ts Cayenne pepper
1 lb Andouille sausage; cut 1/4 slices (or other smoked sausage such as chorizo)
1 1/2 lb Boneless white and dark chicken meat, cut 1" cube
3 Bay leaves
3 c Medium-grain white rice
6 c Water
1 c Chopped green onions

Heat the oil in a large cast-iron Dutch oven over medium heat. Add the onions, bell peppers, 2 teaspoons of the salt and 1 teaspoon of the cayenne. Stirring often, brown the vegetables for about 20 minutes, or until they are caramelized and dark-brown in color. Scrape the bottom and sides of the pot to loosen any browned particles. Add the sausage and cook, stirring often for 10 to 15 minutes, scraping the bottom and sides of the pot to loosen any browned particles. Season the chicken with the remaining 1 teaspoon salt and remaining 1/4 teaspoon cayenne. Add the chicken and the bay leaves to the pot. Brown the chicken for 8 to 10 minutes, scrapping the bottom of the pot to loosen any browned particles. Add the rice and stir for 2 to 3 minutes to coat it evenly. Add the water, stir to combine, and cover. Cook over medium heat for 30 to 35 minutes, without stirring, or until the rice is tender and the liquid has been absorbed. Remove the pot from the heat and let stand, covered for 2 to 3 minutes. Remove the bay leaves. Stir in the green onions and serve. This recipe yields 10 to 12 servings.

Chicken Supreme

2-3 pound chicken, cooked and diced; (note: this just needs to be 2-3 lbs of chicken; you can use a whole cooked chicken or an equivalent amount of chicken thighs or breasts. Recommend that you use boneless parts as it cuts down on the trash at the campsite.

1 cup cheese, diced
1 cup celery, diced
1 onion, diced
1 can cream of mushroom soup
2 eggs
2 cups Ritz crackers
1 cup chicken broth

Before the campout:
Cook the chicken and freeze it

At the campsite:
Dice the onion, celery, and cheese. Mix all ingredients except 1/4 cup of cracker crumbs. Pour into Dutch oven. Top with remaining crumbs. Bake in Dutch oven for 45 min.

Chicken Pot Pie

Filling:

3 to 3½ pounds chicken
chopped parsley
2½ teaspoons salt
4 hard-boiled eggs, cut into wedges
1 stalk of celery, chopped
1 medium onion, chopped
½ teaspoon saffron
4 large potatoes, peeled, cut
4 stalks celery, thinly sliced
¼ teaspoon pepper

Dough:

2 cups sifted flour
2 eggs
½ teaspoon salt
4-6 tablespoons water

Preparation:

Place chicken in Dutch oven, add salt, pepper, celery, onion and saffron. Add water to almost cover chicken. Bring to a boil, reduce heat, cover and simmer about 1 hour or until the chicken is tender. Do not overcook. Remove the chicken from the broth. To make dough, place the flour into a mixing bowl. Make a well in the center of the flour and add the eggs and salt. Gradually work eggs into the flour, adding only enough water to make a soft but not sticky dough. Knead five minutes. Cover the dough with clean cloth and let rest 30 minutes. Divide the dough in half and roll out each as thinly as possible into a 15" square and cut each square into 2" squares with a sharp knife. Add potatoes and celery to the broth, simmer 25 minutes until vegetables are tender. Taste the broth and add more salt or pepper if needed. Add the chicken pieces and bring to boil. Slide the squares of dough into the broth, a few at a time, pushing them down gently. Cover and simmer 20 minutes. Ladle the pot pie into large soup bowls and garnish with chopped parsley and the wedges of hard cooked eggs.

Baked Chicken with Cheese

8 chicken breasts, deboned
6 tablespoons peanut oil
2 tablespoons lemon juice
2 tablespoons thyme
salt and pepper
8 slices boiled ham
8 slices cheese
8 slices tomato

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

Breast of Chicken Paprika

(6 servings)
3 chicken breasts, skinned and deboned, cut in half
3 tablespoons paprika
3 tablespoons chopped shallots
¼ cups butter
2 cups champagne (or sparkling apple cider)
3 cups heavy cream
salt and pepper to taste

Sprinkle the chicken with paprika, salt and pepper.. Place in Dutch oven and add shallots, butter and champagne.

Cover and bake at 350 degrees F until chicken is done (about 25 minutes). Remove chicken and keep warm. Reduce cooking liquid by 2/3. Over medium heat, pour in heavy cream, stirring until thickening takes place. Strain the sauce over the warm chicken breasts and serve immediately.

Baked Chicken with Rice

(6 servings-8)
4 skinless chicken breasts (cut into halves)
2 cups rice uncooked regular long grain rice (wild rice may also be used)
1 package dry Lipton Onion Soup Mix
2 cans chicken broth
2 cans cream of mushroom soup
½ teaspoon paprika
½ teaspoon pepper
1 can water

Line 4 quart Dutch oven with aluminum foil. Pour uncooked rice into Dutch oven. In a separate bowl, combine chicken broth, cream of mushroom soup and 1 can of water. Pour mixture over the rice and mix well with rice. Place cut up chicken parts on top of rice and sauce mixture. Sprinkle Lipton Onion Soup Mix, paprika, and pepper over chicken. Bake at 350 degrees F for about 45 minutes or until chicken and rice are done.

Chicken and Dumplings

(serves 2-3)
1 envelope chicken noodle soup mix (NOT single serving size)
1 6½-ounce can boned chicken
butter/milk biscuit mix (check box for additional ingredients)

Mix soup mix with about half the normal water, add boned chicken and bring to a boil. Mix biscuit mix and drop by spoonfuls on the chicken mix. Cover tightly and SIMMER (not too hot) until dumplings are done (usually takes 12-20 minutes). I have made a double recipe and served six by adding a small can of mixed vegetables.

Apricot Glazed Cornish Hens

6 Cornish game hens
wild rice and sausage dressing mix (1 to 1½ pounds)
1 12-ounce jar apricot preserves
salt
½ cup water

Rinse hens, remove giblets and pat dry. Sprinkle cavity with salt. Lightly stuff each hen with about 1 cup of dressing. Tie legs together with string. Place into Dutch oven. In small saucepan, combine preserves and water and bring to a boil, stirring occasionally, set aside. Place hens on a rack in Dutch oven. Do not place on bottom, they will burn. Bake hens at 350 degrees F for 1½ to 2 hours or until tender. During last ½ hour of baking, baste hens frequently with preserves mixture. Remove strings before serving. If desired, split in half for smaller servings. Serve with remaining preserves.

Chicken Gumbo

2 pounds chicken breasts, cut into 1" cubes
2 pounds fresh okra, sliced ¼" slices
2 large onions, chopped
2 large bell peppers, chopped
½ cup celery, chopped
4 tablespoons cooking oil
3 tablespoons flour
3 large tomatoes, cut up
2 cloves garlic, minced
salt & pepper to taste

Prepare a roue with cooking oil and flour. Cook until brown, stirring often. Add onion, bell pepper, and garlic. Slowly stir in 1 quart of water. Add salt and pepper to taste. Add cut-up tomatoes, okra and celery. Cover and cook about 30 minutes, until vegetables are done. Add chicken and simmer an additional 6 minutes.

Chicken Pie

1 4 pound ready to cook stewing chicken
4 cups water
1 cup chopped onion
1 rutabaga, peeled and cut in chunks
½ cup sliced celery
½ teaspoon ground sage
1/3 cup all purpose flour
1 beaten egg

In a Dutch oven, combine chicken, water, onion, 1 tablespoon salt, and ¼ teaspoon pepper. Bring to a boil. Reduce heat and simmer, covered, until chicken is tender, about 1½ hours. Remove chicken and cool. Remove meat from bones, discard skin. Cut up meat and set aside. Skim fat from broth; remove ½ cup of broth and set aside. Measure ¾ cups of the remaining broth; return to Dutch oven. Add rutabaga, celery and sage. Bring to a boil. Reduce heat and simmer, covered, until vegetables are tender, about 20 minutes. Meanwhile, prepare the lattice crust. Blend the reserved ½ cup of broth slowly into flour and stir into vegetable mixture. Cook and stir until thickened. Add chicken and heat through. Transfer mixture into 2 quart casserole. Place 5 pastry strips atop hot mixture. Place 5 more strips atop at right angles. Trim to fit (or weave a lattice on waxed paper and flip on top of pie.) Place remaining 3 strips around edge of casserole and trim to fit. Seal and flute edges. Brush with egg. Place pie on baking sheet on oven rack. Bake at 375 degrees F until the crust is browned, 35 to 40 minutes.

Lattice Crust... 1¼ cup all purpose flour ¾ teaspoon salt 1/3 cup of lard 1 beaten egg 2 tablespoons cold water. Mix flour and salt; cut in lard until pieces are the size of small peas. Combine egg and cold water; sprinkle over flour mixture, 1 tablespoon at a time. Gently toss with fork. Repeat until all is moistened. Form into a ball. Roll on a lightly floured surface to a 10 x 9 ¾ inch rectangle. Cut into 13 10 x ¾ inch strips.

Arroz Con Pollo

3-4 pound chicken, cut up
2 bouillon cubes
1 cup chopped onion
1 cup diced ham
1 cup green pepper, chopped
1 14-ounce can tomatoes
1 2-ounce jar pimento, diced
1 10-ounce package frozen peas, thawed
¾ teaspoon chili powder
1 teaspoon salt
1 3½-ounce jar stuffed green olives, drained

½ teaspoon white pepper
1 teaspoon paprika
2 cloves garlic, minced
1 cup raw rice (long grain)

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

Eighty Cloves of Garlic

(8 servings)
4 tablespoons butter
1 teaspoon dried thyme
2 tablespoons olive oil
2 teaspoons salt
2 chickens, cut up
½ teaspoon freshly ground black pepper
80 garlic cloves, unpeeled
4 tablespoons lemon juice

Preparation:

In a large Dutch oven, melt the butter in the olive oil. Add the chicken pieces and cook until golden on all sides (approximately 5 to 10 minutes). Remove all but 2 tablespoons of the fat. Add the garlic and stir until it is coated. Sprinkle garlic/chicken mixture with the remaining ingredients and add ½ cup of water. Cover tightly and bake for 1½ hours.

Hoopla Chicken Lasagna

1 1-pound package Creamette lasagna, cooked and drained
1 cups chopped onion
2 garlic cloves, chopped
2 tablespoons margarine or butter
2 26-ounce cans Classico pasta sauce, any flavor
½ cup water
1 4-ounce can chopped green chilies, drained
1 teaspoon ground cumin
1 8-ounce package cream cheese, softened
2 teaspoons Wylers or Steero Chicken Flavor Instant Bouillon
3 cups chopped cooked chicken
4 cups shredded mozzarella cheese
¾ cup chopped celery

Preheat Dutch oven to 375 degrees F. In Dutch oven, over medium heat, cook onion and garlic in margarine until tender. Stir in pasta sauce, water, chilies and cumin. Bring to a boil; reduce heat and simmer 10 minutes. In bowl, beat cream cheese with bouillon until fluffy. Stir in chicken, 1 cup mozzarella and celery. On bottom of Dutch oven, spread ¾ cup sauce. Top with half each of the lasagna, chicken mixture, sauce and 1½ cups mozzarella. Repeat layering, ending with sauce. Cover; bake 45 minutes or until hot and bubbly. Uncover. Top with remaining 1½ cups mozzarella. Bake 5 minutes longer. Refrigerate leftovers.

Potatoes and Chicken Dijon

4 medium potatoes, cut into ¼ inch slices
1 pound chicken breasts, boned and skinned, cut into ½ inch slices

2 tablespoons vegetable oil
1/4 cup prepared honey-Dijon barbecue sauce
1 teaspoon dried tarragon

Place potatoes in Dutch oven and add just enough water to cover potatoes. Cook until just tender. Remove potatoes and water. Add oil, cook chicken until done. Add potatoes; toss until potatoes are lightly browned. Add barbecue sauce and tarragon; toss until heated through.

Potatoes and Chicken Rosemary

1 1/3 pounds (4 medium) potatoes, cut into 1/4-inch slices
1 pound chicken breasts, boned and skinned, cut into 1/2 inch slices
2 cloves garlic, minced
2 tablespoons olive oil
2 teaspoons dried rosemary, crumbled
salt and pepper, to taste

Place potatoes in Dutch oven and add just enough water to cover potatoes. Cook until just tender. Remove potatoes and water. Add oil, and cook chicken and garlic until done. Add potatoes; toss until potatoes are lightly browned. Add potatoes and rosemary; toss until potatoes are lightly browned. Season with salt and pepper.

Potatoes and Chicken Santa Fe

1 1/3 pounds (4 medium) potatoes, cut into 1/4-inch slices
1 pound chicken breasts, boned and skinned, cut into 1/2 inch slices
2 tablespoons olive oil
1 cup prepared tomato salsa
1 8-3/4 ounce can whole kernel corn, drained

Place potatoes in Dutch oven and add just enough water to cover potatoes. Cook until just tender. Remove potatoes and water. Add oil, and cook chicken until done. Add potatoes; toss until potatoes are lightly browned. Add potatoes; toss until potatoes are lightly browned. Add salsa and corn; toss until heated through.

Chicken Creole

1 broiler-fryer (about 3 pounds), cut up
1/4 cup flour
1 tablespoon chili powder
2 teaspoons salt
1/2 teaspoon pepper
2 tablespoon oil
1 large onion, chopped (1 cup)
1/2 large green pepper, chopped (1/2 cup)
1 large clove garlic, crushed
1 16-ounce can tomatoes, cut up
1 cup chicken broth or bouillon
1 10-ounce package frozen whole okra, thawed slightly to separate (optional)

Coat chicken with mixture of flour, chili powder, salt and pepper. Brown on all sides in hot oil in Dutch oven; push to one side. Add onion, green pepper and garlic; sauté until tender. Add tomatoes and broth; bring to boil. Stir in rice; cover and simmer 40 minutes, stirring occasionally, or until chicken and rice are tender and most of the liquid is absorbed. Add okra; cover and cook 10 minutes or until okra is barely tender.

Honey Baked Chicken

(6 servings)
3½ pounds cut-up chicken
¼ cup honey
1 tablespoon mustard, prepared
1 teaspoon curry powder
¼ cup butter

Preparation:

Melt butter in Dutch oven. Add honey, mustard, and curry powder to melted butter and mix well. Coat chicken pieces on all sides with mixture. Place chicken in oven skin side down. Bake at 350 degrees F for ½ hour. Turn chicken pieces over and baste. Cover and bake another ½ hour. Serve with rice and vegetables.

Chicken Breasts with Rice

(8 servings)
2 2½-ounce jars dried beef
4 stalks celery, chopped
2 small onion, chopped
2 tablespoons butter or margarine
4 cups cooked rice
4 tablespoons chopped parsley
2 1-ounce jars pine nuts (optional)
4 chicken breasts, cut in half, deboned
1 teaspoons seasoned salt
2 teaspoons paprika

Snip beef into small pieces. Place in Dutch oven. Add celery, onion and margarine and cook until onions are crisp tender. Stir in rice, parsley, and pine nuts. Arrange chicken breasts skin sides up and thickest parts to outside on rice mixture. Sprinkle with seasoned salt and paprika. Cover and cook at 350 degrees F for 30 minutes or until chicken is fully cooked.

Chicken Bake with Ham and Bacon

(8 servings)
8 thin ham slices
4 chicken breasts, deboned, skinned, cut in half
16 slices bacon
1 can cream of chicken soup
1 can regular milk
10 ounces sour cream

Place ham slices on chicken breast halves and wrap each with two slices of bacon. Secure bacon with a toothpick through the side of the chicken breast. Place chicken into hot Dutch oven and cook until bacon is cooked. In a separate bowl, combine soup, milk and sour cream. Mix well. Pour over chicken. Cover with aluminum foil. Cover oven and bake at 350 degrees F for about 1 hour.

20 Minute Chicken Creole

(8 servings)
8 medium chicken breast halves(3 pounds total), skinned, boned, cut into 1-inch strips*
4 cloves garlic, minced
2 tablespoons chopped fresh basil or 2 teaspoons dried basil, crushed
2 14-ounce cans tomatoes, cut up
2 tablespoons chopped fresh parsley or 2 teaspoons dried parsley
2 cups low sodium chili sauce

3 cups chopped green pepper
½ teaspoon crushed red pepper
½ teaspoon salt
1 cup chopped celery
nonstick spray coating
½ cup chopped onion

Cook chicken in Dutch oven, stirring, for 3 to 5 minutes, or until no longer pink.

Reduce heat. Add tomatoes and their juice, low sodium chili sauce, green pepper, celery, onion, garlic, basil, parsley, crushed red pepper, and salt. Bring to boiling; reduce heat and simmer, covered, for 10 minutes. Serve over hot cooked rice or whole wheat pasta.

*You can substitute 1 pound boneless, skinless, chicken breasts, cut into 1-inch strips, if desired.

Sonoma Supper Cassoulet

(4 servings)

1 pound smoked turkey sausage, cut on the diagonal into ¼ inch slices
3 15½-ounce cans cannelloni (white kidney) beans, rinsed and drained
1 jar (8 ounces) Sonoma marinated dried tomatoes, drained and coarsely chopped
¾ cup chicken bouillon (made from instant granules)
1 teaspoon dried thyme leaves
salt and pepper, to taste

In Dutch oven, over medium-high heat cook sausage, tossing occasionally, until lightly browned, about 10 minutes. Reduce heat to medium; add beans, tomatoes, bouillon and thyme. Cook about 20 minutes, tossing occasionally, or until heated through. Season with salt and pepper.

Oven Fried Chicken

(8 servings)

2/3 cup oil
2/3 cup butter
2 cups all-purpose flour
2 teaspoons salt
3 teaspoons ground black pepper
2 teaspoons garlic salt
2 teaspoons dried marjoram (optional)
16 chicken pieces (legs, thighs, breasts)

Preparation:

Place butter and oil in Dutch oven and melt butter over low heat.

In a large sack, combine flour, and seasonings. Coat two pieces of chicken with butter and oil mixture. Put chicken into sack and shake well, insuring all the chicken is coated. Place coated chicken into Dutch oven, skin side down, and repeat with remain chicken until all pieces have been coated. Cover oven and bake at 375 degrees F for 45 minutes. Remove lid and turn pieces over. Replace lid and bake and additional 10 minutes. Can be eaten hot or cold.

Lemon Chicken

(8 servings)

2 fryer chickens
4 tablespoons butter
4 tablespoons olive oil
8 garlic cloves, cut into thin slices
½ cup chopped parsley
2 teaspoons oregano
1 teaspoon cumin
½ cup dry white wine

2/3 cup chicken broth
salt and pepper to taste

Sprinkle chicken with salt and pepper. Heat butter and oil in Dutch oven. Brown chicken on all sides then remove from oven. Add garlic to oven and cook to golden brown. Add wine and stir to dissolve all brown particles in oven. Cook until wine almost evaporates. Add broth, lemon juice, parsley, oregano and cumin. Return chicken to Dutch oven. Cover and cook at 300 degrees F for about 45 minutes or until chicken is tender. Serve with rice if desired.

Lemon Chicken II

(6 servings)
3 pounds frying chicken, cut up
2 tablespoons butter
2 tablespoons oil
2 tablespoons lemon juice
1 teaspoon salt
1 teaspoon dried oregano leaves
¼ teaspoon pepper
4 medium baking potatoes

Preparation:

Peel and cut potatoes into wedges, cutting lengthwise through potato. Brush chicken with butter on both sides. Beat oil, lemon juice, salt, pepper and oregano leaves in small bowl. Brush mixture on both sides of chicken. Place chicken skin side down in Dutch oven (pieces should not touch). Bake at 350 degrees F for 15 minutes. Baste chicken with juices. Bake another 15 minutes. Turn pieces over and place in potato wedges. Baste chicken and potato wedges with juices. Bake another 25 minutes or until chicken and potatoes are brown and tender.

Spanish Rice with Chicken

(8 servings)
6 pounds fryer chicken, cut up
4 tablespoons oleo
2 cups regular rice, uncooked
2 16-ounce cans tomatoes, chopped, drained
2 cups boiling water
2 tablespoons minced onion
4 teaspoons parsley flakes
2 tablespoons dried green pepper flakes
1 teaspoon sugar
¼ teaspoon mince garlic
salt and pepper to taste

In Dutch oven over medium heat, cook rice in oleo until golden brown in color. Stir constantly while cooking rice. Stir in tomatoes, water, onions, garlic, sugar, pepper flakes, parsley flakes and ½ teaspoon of salt. Bring to boil, then remove ½ mixture. Arrange chicken pieces in Dutch oven over remaining mixture. Sprinkle lightly with salt and pepper. Pour removed mixture over chicken and cover with aluminum foil. Place cover on Dutch oven and bake at 350 degrees F for 1 hour or until chicken is tender.

Chicken Baked with Honey

(6 servings)
2 young chickens, cut-up
¼ cup butter
1 cup chopped onions
1 teaspoon salt
½ teaspoon pepper
½ teaspoon rosemary

1 tablespoon honey for each piece of chicken
1 cup chicken stock
flour as needed

Sprinkle each pieces of chicken with flour. Melt butter in Dutch oven and sauté chicken on both sides. Remove chicken to paper toweling. Sauté onions until golden brown. Place chicken in oven on onions and sprinkle with salt, pepper, rosemary and drizzle each piece of chicken with honey. Cover and bake at 350 degrees F for about 1 hour. BASTE FREQUENTLY.

Oven Baked Chicken II

(4 servings)
1/8 teaspoon marjoram
1/8 teaspoon rosemary, crushed
5 cups corn flakes, crushed
2½ pounds cut up broiler-fryer -chicken pieces
½ cup butter or margarine, melted
1/3 cup all-purpose flour
1½ teaspoons salt
1/8 teaspoon thyme

In medium bowl combine butter, flour, salt, thyme, rosemary and marjoram. In shallow dish place cereal. Dip chicken in butter mixture; roll in cereal to coat. Place in Dutch oven and bake at 375 degrees F for about 1 hour or until golden brown.

Chicken and Dumplings II

1 chicken, cut up
3 small onions, cut in quarters
4 carrots, sliced
2 celery stalks, sliced
1 can Campbell's Chicken Broth
2½ teaspoons salt
2 bay leaves
1/8 teaspoon pepper
1/4 teaspoon thyme
3 cups water
2 tablespoons lemon juice
6 tablespoons flour
Dumplings:
1 cup bisquick
1/3 cup milk

Put all ingredients in Dutch oven, except 1½ cups water and flour. Bring to a boil, reduce heat and simmer 35 minutes. Add ½ cup water and 6 tablespoons flour (mix together first). Bring to a boil, then reduce heat and simmer. Make dumplings by mixing the bisquick and milk. Drop on top. Cook uncovered for 10 minutes, then cover and cook 10 more minutes.

Szechwan Chicken

(6 servings)
6 tablespoons peanut oil
3 small red chili peppers, seeded and broken up
1 cup chopped carrots
8 skinned and boned chicken thighs, cubed
2 bunches green onions, chopped
3 tablespoons chopped garlic
½ cup water

4 tablespoons soy sauce
4 teaspoons vinegar
4 tablespoons cornstarch
4 tablespoons sugar
steamed rice

Add oil to Dutch Oven. When oil begins to smoke, add crushed peppers and carrots. As the carrots become limp, add chicken. When the chicken is about 90 percent cooked, add the onions and garlic. Cook an additional 3 minutes or until the chicken is cooked through. Combine water, soy sauce, vinegar, cornstarch and sugar and stir into the oven until sauce thickens slightly. Note: the recipe called for 6 tablespoons of soy sauce and no water, but we liked a less salty flavor.

Peachy Chicken

(6 servings)
3 pounds chicken, cut up
1 cup whole wheat flour
1 cup white wine
½ cup butter
½ cup water
8 cup sliced peaches
1 cup chopped walnuts

In Dutch oven, melt together wine, butter, and water. Roll chicken in flour; place in oven. Bake at 350 degrees for 30 minutes. Add peaches and walnuts. Bake another 30 minutes to finish.

Arroz Con Pollo II

(4 servings)
2-3 pounds chicken pieces, drumsticks,
½ cup onion, chopped
1 clove garlic, minced
1 large tomato, chopped
3 cups water
1 cup uncooked rice
1 tablespoon parsley, minced
2 tablespoons salt
½ teaspoon paprika
¼ teaspoon black pepper
1-2 teaspoons hot curry powder (Indian curry)
1 bay leaf

Heat a bit of oil in Dutch oven. Brown chicken for approximately 5 minutes. Throw everything else into the Dutch oven. Bring to boil, then reduce heat and simmer for approximately 45 minutes or until thickest part of the chicken is tender. The rice may not absorb all of the water, but that's OK -- what remains will thicken when it cools a bit.

Coq Au Vin

(6 servings)
3 pound boiler-fryer chicken, cut up and skinned
1 slice bacon, chopped
1 cup chopped onion
½ cup chopped carrot
1 tablespoon all-purpose flour
1 cup dry red wine
1 tablespoon snipped fresh parsley
¼ teaspoon salt

½ teaspoon dried thyme, crushed
1 bay leaf
½ pound (3 cups) fresh small whole mushrooms

Rinse chicken and pat dry. In a Dutch oven, cook bacon, onion and carrot until onion is tender, but not brown. Stir in flour. Stir in wine all at once. Cook and stir until slightly thickened and bubbly. Add chicken parsley, salt, thyme and bay leaf. Cover and simmer for 30 minutes; stir in mushrooms. Cover and simmer for 10 minutes more or until chicken and mushrooms are tender. Transfer chicken and mushrooms to serving platter; pour sauce over chicken.

Dutch Oven Stewed Chicken

(6 servings)
4 pounds chicken, 6 portions
4 tablespoons oil
1 cup flour
1 teaspoon salt
½ teaspoon pepper
1 jar spaghetti sauce, large
16 ounces tomatoes, stewed
16 ounces egg noodles
1 tablespoon sugar

Wash the chicken, cut away and discard excess skin and fat. Cut the chicken into pieces, dip into cold water and pat dry. Shake the chicken pieces in a paper or plastic bag with seasoned flour (flour, salt and pepper). Preheat Dutch oven. When it is hot, put in cooking oil and add the chicken pieces. Brown thoroughly on both sides (about 20 minutes). Add additional oil if needed.

Pour the jar of spaghetti sauce and can of stewed tomatoes over the oven-fried chicken. Add 1 tablespoon sugar. Put lid on oven and add coals on top. Bake over medium heat, for 40 minutes, about 1 hour total cooking time. Cook egg noodles and pour sauce from the oven over them.

Dutch Oven Orange Honey Ginger Chicken

1 3 to 4 pound whole chicken
1 6-ounce can orange juice concentrate
1 can Fresca or Squirt
1 cup honey
1/2 teaspoon paprika
1/2 teaspoon tarragon
1 teaspoon onion powder
1 teaspoon ground ginger
1 teaspoon ground pepper
2 tablespoon canola oil
1/4 cup wild rice
3/4 cup long rice
1 cups water
½ pound fresh pea pods
cherry tomatoes for garnish

In a bowl mix orange juice, soda pop, honey, & spices. Reserve 1 cup of mixture. Brush chicken inside and out with the mixture. Tie the legs together and tuck the tail between them to close the chicken. Place the chicken into a heated 12 inch deep Dutch oven. Cook using top and bottom heat for 1½ to 2 hours. Baste with the honey mixture several times while cooking. About 40 minutes before chicken is finished, sauté both rices in hot oil in a 10 inch oven. Stir until toasted. Add 1½ cups water and ½ cup of the reserve mixture. Cover & cook until liquid disappears and rice is soft and flaky. About 15 minutes before chicken is finished, steam pea pods, for 5 minutes over the rice. Serve by placing rice on 12 inch Dutch oven lid. Place chicken on rice bed and garnish with pea pods, and tomatoes sliced in half.

Chicken Cacciatore

(4 servings)

3 pounds chicken legs, skins removed and cut into leg/thigh pieces
1 tablespoon oil
1 large onion
½ cup converted long-grain white rice
1 28-ounce can crushed tomatoes
1 cup water
1 tablespoon minced garlic
1 teaspoon dried rosemary, crumbles
1 teaspoon salt
¼ teaspoon crushed red pepper
2 large green bell peppers, cut into ¼" pieces

Heat oil in Dutch oven. Add chicken and cook on medium-high heat about 7 minutes, turning the chicken occasionally. Remove chicken. Add onions and rice. Stir 3-4 minutes until onions are translucent. Stir in tomatoes, water, garlic, rosemary, salt and crushed pepper. Return chicken to oven. Bring to boil. Scatter bell pepper over chicken, reduce heat, cover and simmer 25 minutes or until chicken and rice are tender.

Festive Chicken Bake

¼ cup flour
2/3 cup light molasses
1 teaspoon salt
¼ teaspoon pepper
2½ to 3 pound fryer chicken
1 tablespoon prepared mustard
2 tablespoons oil
1 tablespoon cider vinegar
1 8-ounce can sliced pineapple
1 16-ounce can sweet potatoes, drained

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

Chicken Cordon Bleu Casserole

1 lb. baby red potatoes, cut into 1-inch chunks
1 lb. chicken breast tenders
1 bag (12 oz.) broccoli florets
1 can (10 oz.) condensed cream of chicken soup
8 oz. cooked ham in 1 piece, cut into 1/2-inch chunks
1 cup shredded Swiss cheese
1/2 cup milk
2 Tbsp. chopped fresh parsley leaves
1 garlic clove, finely chopped

Prepare Dutch oven. Combine all ingredients in Dutch oven; mix well. Place 18 briquettes on top and 14 on bottom. Bake 50-55 minutes or until chicken loses its pink color throughout and cheese begins to brown.

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