

# TROOP 344/9344

# COOKBOOK

Version 8.2 - December 2023

NO SCOUT EVER  
STARVED TO DEATH  
ON OUR CAMPOUTS!



**GOOD NEWS!**

**THERE'S A TASTY WAY  
TO ENJOY WHOLE  
GRAINS AND LEAFY  
GREENS!**

**FEED THEM TO A COW  
AND THEY'LL TURN  
INTO A DELICIOUS,  
SATISFYING STEAK.**

# Troop 344/9344 Cookbook

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# Dutch Oven Cooking

## Introduction

Where did the Dutch oven come from? Sources claim the name originated with the Dutch merchants who used the ovens for bartering. Addition of the lid flange goes to Napoleon who disliked ashes falling into his food. Supposedly, Paul Revere standardized the sizes. Some say their most notable journey was with Lewis and Clark on the Northwest Expedition. Pioneers, faced with limited cargo, included the oven as essential. Cattle drivers, sod busters, gold miners, and military expeditions moved with Dutch ovens in tow.

Dutch ovens are versatile, easy to cook in and simple to clean. With correct use and proper care, a well-seasoned oven produces a unique flavor unequaled by any other cooking utensil. Functions include frying, baking, roasting, steaming, stewing, and simmering. Just about any food adapts to cooking in the Dutch oven with two limitations: the oven size and one's own imagination.

The goal for this book is to provide reference material for an individual who is planning or cooking a meal for six to ten people. For larger groups, most of the recipes can be easily doubled or tripled and two or more Dutch ovens may be needed.

This book is intended to be reproduced by and for members of the World Brotherhood of Scouting and is viewed as a growing document containing Dutch oven tips, techniques and recipes.

## Selecting a Dutch Oven

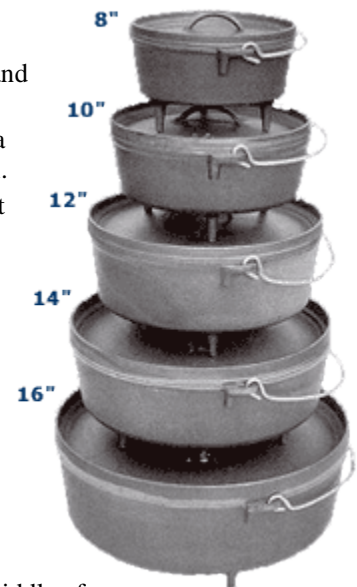
There are two basic kinds of Dutch ovens; Cast Iron and Cast Aluminum. These pages will focus solely on Cast Iron. You need to pick a quality Dutch oven. There are many brands out there but one of the best is the Lodge. Buying cast iron can last a life time.

This is what you need to look for no matter what brand you decide on:

1. The walls of the oven should be the same thickness all the way around.
2. There should only be three pieces in your Dutch oven; The Body, The Lid and The Bail
  - a. The Bail should be thick and sturdy and should not be attached to a riveted tang. The Tang should be molded into the body of the oven.
  - b. The lid should fit securely in the body but able to come off without resistance.
  - c. The Bail should extend beyond the rim so you can get lid lifter on it easily.
  - d. The Lid Loop should be welded to the lid on both sides.
  - e. For outdoor Dutch oven cooking (Is there any other kind?) the body should have legs on it, normally there will be three legs.
3. Don't get ovens with really short legs (not an issue for Lodge). This makes it real hard to get coals underneath them and makes it harder to do stack cooking.

Dutch ovens come in all sizes and shapes; round oval, deep, shallow, skillets, deep fryers, specialty ovens for bread, corn bread, fish, etc. Remember, you use top and bottom heat in most cases, so the shorter the oven the better heat will penetrate the middle of the oven. The taller the oven is results in the opposite.

Taller ovens are good for large stews, casseroles, bread and other dishes where the heat needs to be more controlled. Dutch ovens are typically measured by their circumference and depth. Typically Lodge Dutch ovens are the most common you'll find.



We recommend a 12" Dutch oven for anyone just starting out. 12" Dutch ovens are a good size for patrols. It is a very versatile oven and one that is not overly large. Also, most Dutch oven recipes are written for a 12" or 14" oven. A 12" Deep or 14" Deep Dutch ovens are the next best choices.

Lodge Dutch Ovens				
Size	Capacity	Depth	Weight	Description
8"	2 qt	3"	11 lbs.	Side dishes, vegetables, desserts, and sauces. Ideal when cooking for 2 or 3 people.
10"	4 qt	3 ½"	15 lbs.	Side dishes, vegetables, beans, small roasts, desserts, and sauces.
12"	6 qt	3 ¾"	20 lbs.	Roasts, poultry, fish, stews, potatoes, beans, rolls, breads, and desserts.
12" (deep)	8 qt	5"	23 lbs.	Standing rib roasts, hams, whole chickens, stews, potatoes, beans, rolls, and breads.
14"	8 qt	3 ¾"	26 lbs.	Larger roasts, poultry, stews, potatoes, rolls, breads, and desserts.
14" (deep)	10 qt	5"	28 lbs.	Standing rib roasts, hams, hens, stews, potatoes, rolls, and breads.
16"	12 qt	4 ¼"	32 lbs.	Large quantities of meat, stews, potatoes, rolls, breads, and desserts.

## Seasoning a Dutch Oven

There are almost as many techniques for seasoning your new Dutch oven as there are owners of Dutch ovens. Practically every book on Dutch ovens includes a section on seasoning your oven. Lodge includes directions on this subject with their ovens.

- If starting with a new unseasoned pot, follow the manufactures instruction for removing casting release and the light waxy substance that is used to protect the pot during shipping and storage. Then remove excess water with a cloth and thoroughly dry by warming the pot to between 100 and 120 degrees Fahrenheit. This is a temperature whereby you can handle the pot safely with a hot pad.
  - If your oven comes pre-seasoned you may not need this step. However, a pre-seasoned pot usually needs additional seasoning.
  - Don't wash your pot unless you are ready to season it. Even the slightest bit of moisture can rust a naked pot.
- After washing, dry the oven with lint-free clean white rags. Paper towels leave remnants all over your pot.
- If you have a gas range turn on a burner and place the lid on the burner for about a minute or two. This will complete the drying process. Do this separately for both sides of the lid and both sides of the "pot." If you have an electric range turn the oven on "warm" and place the lid and pot separately in the oven, with the door slightly open. This is a routine you should get into for every time you rinse your Dutch oven. The heat will pretty much insure no moisture is left on the Dutch oven.
- If you season your cast iron in the house, be prepared for the odor and a lot of smoke. Chances are you'll set off the smoke detector. You can use an outdoor propane grill providing it is big enough. The Dutch oven should fit under the hood and the hood should completely close.
- Before starting you'll need the following:
  - Start your oven or grill preheating to 475°F.
  - Oven mitts
  - Canola oil.
  - A sturdy lid/pot lifter
  - A lid/pot rack for placement between seasoning steps
  - Resting bars. You can use 1/4' stainless steel pipes to keep the cast iron off the grill surface. You want as little of the cast iron touching your grill as you can. This makes for a better finish and better circulation.
- Lightly coat the surface with canola oil. Why canola oil? Canola oil has a fairly high temperature smoke point of about 440°F while the smoke point of shortening or vegetable oil is around 320°F. The smoke point of corn oil is even lower and animal fats such as butter or lard lower still.
  - The advantages of the higher temperature smoke point oils are they are thinner and have less hydrogen atoms (the kitchen chemistry lesson continues). You've probably heard the term "hydrogenated vegetable shortening" or "saturated fats" and have you ever wondered what the fats are saturated with? The answer is hydrogen atoms.
  - The idea behind the seasoning process is to remove all the non-carbon components in the oil while leaving only carbon behind in such a manner that this carbon-carbon bond is formed. The

non-carbon components are hydrogen and oxygen. During seasoning not all of the carbon stays on the pot. The majority of the carbon boils off the surface along with the oxygen and hydrogen. This is called "smoke" and carbon dioxide. Enough is left behind to do the job. When you start with oil that has less of the non-carbon components, the higher the carbon density of the oil and the harder the finished carbon-carbon bond surface will become. That is why Canola oil is a good choice.

7. With a dry, lint-free rag wipe the excess oil so that there is a thin uniform coating on the entire pot and lid. Preheat the oven to 475°F. After the oven reaches temperature, carefully place the pot and lid in the oven on separate racks and close the oven door. If you are in the house, quickly run and open all the doors and windows to the house and turn on the exhaust fans. After 30 minutes, turn off the oven and leave the pot in the oven until the pot and lid are cool enough to handle. When it is removed, it's black. So black you would think it was painted with True Value High Temperature Semi-gloss Black Spray Paint.....but seriously folks...don't paint your pots.
8. If using your grill, place the cast iron on the metal resting bars in your grill and close the lid. Wait until ALL the smoke has stopped, this will let you know that it is finished for this round. Carefully (Because it's really hot at this point) remove the pot and lid using oven mitts and the lid lifter and place it on the rack. Do not put it on the ground, even with legs, hitting the cold ground could crack your pot. When the Dutch oven is still warm but not too hot to handle (you should be able to touch it without getting burnt), re-coat the Dutch oven with another thin coat of Canola. Repeat this process 3-4 times. The more you do it the better the season will be. Finally, when you are done let the pot get cold. Cover in a Dutch oven case or cloth bag and store until ready to use. A properly seasoned Dutch oven works better than Teflon. Putting Aluminum Foil in a Dutch oven to prevent sticking is about as close to Blasphemy as you can get.

## **Cleaning a Dutch Oven**

Nothing is worse for Dutch ovens than people who don't know how to care for cast iron and resort to lining it with aluminum foil. Never put aluminum foil in a Dutch oven. It doesn't heat evenly, makes it hard to get the food out, sticks to the bottom, and worst of all, it causes a reaction that will actually remove your seasoning. Cleaning a Dutch oven is easy.

Vinegar and water is the only thing you need to clean ANY cast iron. Mix white vinegar in a spray bottle at a 3-to-1 mixture (3 parts water to 1 part vinegar). When your Dutch oven is still warm, spray it on the entire inside surface and put the lid back on for a few minutes. You will notice that all the stuff left in your Dutch oven is now nice and soft. Just take a scraper of some sort and scrape off the excess. Then wipe with a cloth rag. Repeat this process a couple of times, and you should have a clean Dutch oven.

If you had an "oops" and burned the bottom or have some real heavy caked on food in your Dutch oven, fill it with water and put in a cup or so of vinegar. Heat the water until boiling. Put on the lid and within 10-15 minutes all the food will have disintegrated to the point that it'll almost wipe out with a rag.

Remember to heat your Dutch oven after every cleaning to evaporate the moisture from the pores of the Dutch oven. Apply a thin layer of Canola oil to all surfaces of the Dutch oven, including the lid, and wipe off any excess. Allow to cool and then place a paper towel between the Dutch oven and the lid. It is now ready to be used for the next meal or to be stored away.

## **Restoring Old or Rusty Dutch Ovens**

You can recover almost any cast iron cookware no matter how bad of shape it's in, but there are many do's and don'ts. It is a multi-stage project to get the job done correctly.

1. On your next camp out, when the fire is blazing, place your Dutch oven upside down in the fire and let it get red hot. This will burn off any food, grease, oil and even bad layers of metal which may remove much of the rust if there is any. After doing this your cookware is naked, ANY water or moisture that gets on it will rust it immediately so take extreme caution. Also be really careful, when cast iron gets this hot it is dangerous to handle and any sudden temperature changes will crack it.

2. After the fire treatment you may use coarse steel wool, a wire brush or a drill with a coarse cup base steel brush. After successfully removing the rust, immediately go into **seasoning** mode which was explained in detail above.

## Regulating Temperature in Dutch Ovens

Keep in mind the briquettes must be applied to both the top and the bottom. The chart below tells how many briquettes to use for a desired temperature. As a rule of thumb to achieve 325° use the following method. Take the size of the oven and take that number of briquettes less three for the bottom and that number plus three for the top. For example with 12" oven you would place 9 briquettes on the bottom (12 - 3) and 15 briquettes on the top (12 + 3).

Temperature in Dutch Ovens

Temperature Degrees F	8" Oven		10" Oven		12" Oven		14" Oven		16" Oven	
	Top	Bottom	Top	Bottom	Top	Bottom	Top	Bottom	Top	Bottom
300°	10	4	12	6	14	8	16	10	18	12
325°	11	5	13	7	15	9	17	11	19	13
350°	12	6	14	8	16	10	18	12	20	14
375°	13	7	15	9	17	11	19	13	21	15

Note: Adding one set of briquettes (one on top and one on bottom) will raise the temperature of the Dutch oven approximately 25°. Or conversely removing one set of briquettes will lower the temperature by 25°.

## Other Things You Will Need For Dutch Oven Cooking

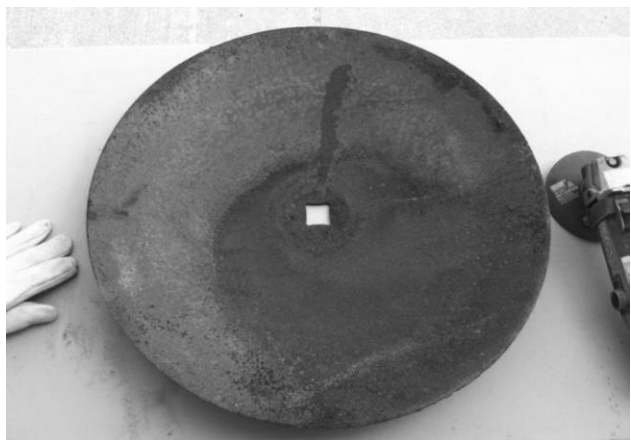
A good pair of leather gloves can save time and prove invaluable around a hot fire. A pair of Work Style gloves will do, but I recommend you look at a Fire and Safety Supply house or a store that supplies fireplace accessories and locate a pair of fire handling gloves. Although these typically cost more, they offer thicker leather and an inner insulating lining. They allow you to literally place your hand into hot coals, though I don't recommend doing so. Because of my experience on the Fire Department, the extra protection and quality far outweigh the few extra dollars they cost. You will have to weigh the quality against the higher price for yourself.

Something else you will need is a shovel. The standard garden type will be sufficient. It will be used for stirring the coals and lifting them out of the fire pit to the oven. The style and length of the handle is up to you, the user. The longer ones are great but not practical on hikes and canoe trips. While the short "ARMY" folders are great for hiking and canoes, they suffer from short handles, getting you and your hands closer to the fire.

Another item which will prove to be worth their weight in gold is a pair of hot pot pliers. The pair listed in the Boy Scout Troop/Patrol Equipment catalog are probably the best designed for the job. They are inexpensive, well built, and light weight. The pliers have a specially designed jaw that grips the oven lid very securely. The handle has a hook that is used to grab the bail handle when it is too hot to hold or when it is hanging down in the coals.

## Dutch Oven Stands

Obtain a 14" or 16" used farm disc. Buy 3 - 3/4 inch nuts and weld them on the convex side near the outside edge spacing them evenly apart. Buy bolts however long you want the legs. Screw the bolts into the nuts and "Viola", you have a leave no trace Dutch oven cook stand that can easily be collapsed for storage. The one pictured below also has as an option horse shoes welded to the edge for handles.



### A Few No No's When Using Dutch Ovens

1. Never allow cast iron to sit in water or allow water to stand in or on it. It will rust despite a good coating.
2. Never use soap on cast iron. The soap will get into the pores of the metal and won't come out very easy, but will return to taint your next meal, though. If soap is used accidentally, the oven should be put through the pre-treatment procedure, including removal of the present coating.
3. Do not place an empty cast iron pan or oven over a hot fire. Aluminum and many other metals can tolerate it better but cast iron will crack or warp, ruining it.
4. Do not get in a hurry to heat cast iron, you will end up with burnt food or a damaged oven or pan.
5. Never put cold liquid into a very hot cast iron pan or oven. They will crack on the spot!

### Dutch Oven Techniques

**Roasting:** The heat source should come from the top and bottom equally. Coals should be placed under the oven and on the lid at a 1 to 1 ratio.

**Baking:** Baking is usually done with more heat from the top than from the bottom. Coals should be placed under the oven and on the lid at a 1 to 3 ratio, having more on the lid.

**Frying, Boiling, Etc.:** All of the heat should come from the bottom. Coals will be placed under the oven only.

**Stewing, Simmering:** Almost all heat will be from the bottom. Place the coals under and on the oven at a 4 to 1 ratio with more underneath than on the lid.

**The Lid:** The lid can be placed on the fire or stove upside down and used as a skillet or griddle. Using the lid in this fashion, you can make virtually error free pancakes and eggs that don't run all over. This is because most lids are shaped like a very shallow bowl so things naturally stay in the center, even if the lid is not level!

### Measurement 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:

Abbr./Term	Meaning
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	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  
rue or roux                A mixture of flour and other ingredients (typically 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.

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



"It's cold and dark out in the garage. I thought my new Dutch oven would feel better sleeping with us."

# Recipes

## Beef / Meatloaf

### Best-Ever Meat Loaf

- 1 1/2 lbs. lean ground beef
- 2 eggs
- 3 slices bread, torn into pieces
- 1/2 cup chopped onion
- 1/2 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
- 1/4 tsp pepper

#### Topping

- 1/2 cup tomato sauce
- 1/2 cup packed brown sugar
- 1 tsp prepared mustard

In a large bowl, beat eggs. Add milk and bread. Let stand a few minutes until bread absorbs the liquid. Stir in onion, carrot, cheese, herbs, and seasonings. Add beef. Mix well. Press into a small Dutch oven. Bake for 45 minutes. Combine the topping ingredients, spoon some over the meat loaf. Bake 30 minutes more until meat is no longer pink. Spoon remaining topping over meat loaf before serving. Let stand 10 minutes before slicing. Serves 6.

### Best Meatloaf

Servings 6

*For the Meatloaf*

- 2 lbs. Ground Beef
- 1-6 oz. Box Stovetop Stuffing
- 2 Large Eggs
- 1/2 Cup Milk
- 1/4 Cup Ketchup
- 1 Tbsp. Worcestershire Sauce
- 1 Tbsp. Garlic Powder
- 1 Tbsp. Onion Powder
- 1 tsp. Seasoned Salt
- 1/2-1 tsp. Black Pepper

*For the Glaze*

- 3/4 Cup Ketchup
- 3 Tbsp. Brown Sugar
- 2 tsp. White Vinegar
- 2 tsp. Rice Vinegar, or Apple Cider Vinegar
- 2 tsp. Worcestershire Sauce
- 1 tsp. Onion Powder
- 1 tsp. Garlic Powder
- 1/4 tsp. Black Pepper
- 1/4 tsp. Salt

Preheat the oven to 350°F degrees. Line a rimmed baking sheet/dish with foil and spray with non-stick cooking spray. Or, spray a loaf pan with nonstick spray and set aside. Add all of the ingredients for the meatloaf into a large bowl. Use your hands to mix everything together just until combined. Don't overmix. Place the meat mixture onto the prepared pan and shape in to a loaf about 8×4 inches. Or, if using a loaf pan add the meat to the pan and press down gently to form the meat to the shape of the dish. Bake in the preheated oven for 40 minutes. While the meat is cooking, whisk together all of the ingredients for the glaze in a medium bowl until combined. After the meatloaf has cooked for 40 minutes, carefully remove from the oven and spoon or brush the glaze evenly over the meat. Return to the oven and cook for 10-15 more minutes. Allow the meatloaf to rest at room temperature for 10 minutes before slicing and serving.

### Easy Meat Loaf

- 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)



In a bowl, combine egg, onion soup and cracker crumbs. Crumble beef over mixture and mix well. Pack in small Dutch oven and bake for 30 minutes. Pour mushroom soup over loaf and bake 60 minutes longer until meat is no longer pink, drain. Let stand 10 minutes before slicing. Serves 4.

### Italian Meat Loaf

- 4 lbs. lean ground beef
- 1 lb. ground Italian sausage
- 1 1/2 cup quick oats
- 1 cup Italian bread crumbs
- 5 eggs
- 1/4 cup fresh mushrooms, chopped
- 1 3/4 cup spaghetti sauce
- 3 minced garlic cloves
- 1/2 cup chopped onion
- 1/4 tsp oregano

Separate out 1/4 cup spaghetti sauce. Brown ground beef and sausage, drain. Mix together ingredients and place in Dutch oven. Top with 1/4 cup spaghetti sauce. Cook for 45-60 minutes. 18-20 coals on top and 6-8 under. Let stand 10 minutes before slicing. Serves 10-12.

### "Make You Want More" Meatloaf

- 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
- *Tomato Glaze (optional)*
- 1/4 cup onion chopped
- 1 clove garlic
- 1/4 tsp basil
- 1 Tbsp. red wine
- 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)
- 1 (8 oz.) can tomato sauce
- Salt and pepper.
- Sauté onion and add other ingredients.

Mix all ingredients by hand. Form a loaf and place into Dutch oven. Cook at 350 degrees (1 ring of charcoals underneath and 1 1/2 rings on top) for 1 1/2 hours. Let stand 10 minutes before slicing. Serves 4-6.

### Meat Loaf

- 3 lbs. ground beef
- 1/2 cup bell pepper
- 1-1/2 cups quick oats
- 2 pkg onion soup mix
- 2 eggs
- 1-1/2 tsp salt
- 1/2 tsp dry mustard
- 1/4 tsp marjoram
- 3/4 cup shredded sharp cheddar cheese
- 3 eggs
- 1/2 cup milk
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- Glaze Ingredients
- 3/4 cup ketchup
- 2-1/2 tablespoons brown sugar
- 1-1/2 teaspoon yellow mustard

Mix all ingredients and put in casserole pan. Place in Dutch oven. Bake 1 hour, covered.

### Meatloaf, Copycat Cracker Barrel Recipe

Servings: 8

- 2 pounds ground beef
- 1/2 onion diced
- green pepper diced
- 1 1/2 sleeves of crushed Ritz crackers

Preheat oven to 350 degrees F. In a large bowl, combine the ground beef, onion, bell pepper, eggs, crushed Ritz crackers, cheese, milk, salt and black pepper. Mix well until everything is combined. On a foil lined baking sheet form the meatloaf mixture into a loaf shape. Or place it in a loaf pan if you prefer. Bake for 30 minutes. While it bakes combine the ketchup, brown sugar, and mustard. Remove the meatloaf from the oven and spread the ketchup glaze all over the top of the meatloaf. Pop back in the oven and cook for another 40 minutes. Use a meat thermometer to make sure it has reached 165 degree F internally. Remove from oven and let rest for 10 minutes. Slice and serve!

### Meatloaf Flower Dinner

- 4 lbs. extra lean ground beef
- 1 large yellow onion; diced
- 1 tsp oregano
- 1 tsp rosemary
- 2 cups bread cubes
- 1/4 tsp ground ginger
- 1 cup milk
- 1/8 tsp cumin
- 3 eggs
- 2 tsp salt
- 1 small carrot; shredded
- 1/2 tsp ground black pepper
- 1/2 cup catsup
- 6-8 carrots
- 1/2 cup grated Cheddar cheese
- 6 medium potatoes
- 2 tsp thyme
- 10-20 asparagus spears
- 2 tsp marjoram
- Additional catsup as needed

In a small bowl add bread cubes and pack down. Add milk to bread cubes and allow to absorb. To a large mixing bowl add beef, onions, bread and milk, eggs, grated carrot, catsup, cheese, and seasonings. Mix thoroughly. Place mixture in a 12" deep Dutch oven and spread it into a ring against the sides of the oven leaving a cavity in the center for vegetables. Cover the top of the meatloaf ring evenly with catsup. Cut the carrots into halves lengthwise and the potatoes into quarters lengthwise. Trim the bottoms of the asparagus. Line the inside of the meatloaf ring with carrot halves. Inside the carrots stand potato quarters in a ring. Stand the asparagus spears in the center. Roast using 12-14 briquettes top and bottom for 90 minutes. Rotate the Dutch oven and lid every 15 minutes. Serves 6-8.

### Pepper Jack Meatloaf

- 1 1/2 lbs. lean ground beef
- 1/4 cup chopped onion
- 1 egg
- 1 cup bread crumbs
- 1 tsp salt
- 1/2 tsp pepper
- 1 cup (4 oz.) shredded pepper Jack or Monterey Jack cheese, divide

In a large bowl, combine egg, bread crumbs, onion, salt and pepper. Crumble beef over the mixture and mix well. Press half of the beef mixture onto the bottom of a small Dutch oven and partway up the sides. Sprinkle 3/4 cup cheese over meat. Press remaining beef over cheese and close top and sides of beef. Bake for 50-55 minutes or until meat is no longer pink. Sprinkle with remaining cheese. Bake 5 more minutes until cheese is melted. Let stand 10 minutes before slicing. Serves 6.

### Philly Cheesesteak Meatloaf

- 2 Tbsp. butter
- 1 small yellow onion diced
- 1 small green bell pepper diced
- 8 oz. brown mushrooms minced
- 1/2 tsp. Kosher salt
- 1/2 tsp. fresh ground black pepper
- 2 lbs. ground beef 80/20 or 85/15
- 2 Tbsp. ketchup
- 2 Tbsp. Worcestershire sauce
- 2 eggs
- 1 cup panko breadcrumbs
- 8 oz. Provolone cheese Slices

Preheat the oven to 375 degrees and spray a large loaf pan with cooking spray. In a large skillet, add the butter and the onions and bell peppers, mushrooms, salt and pepper. Let brown for 1-2 minutes before stirring, then let brown for another 1-2 minutes before stirring again. Let cool for five minutes. In a large bowl add the ground beef, ketchup, Worcestershire sauce, eggs, panko breadcrumbs and the cooled vegetable mixture. Add half the mixture to your loaf pan then add half of the cheese to the middle of the pan in a 2 inch wide section (I cut the slices into thirds for the right width). Cover with the rest of the meat and form into a rounded top loaf shape. Cook for 40 minutes, then pull out of the oven, cover with remaining cheese and put back in. Cook for 15-20 minutes, then let rest for 10 minutes before cutting. Serves 8.



### **Pork's Companion**

- 1 1/2 lbs. ground beef
- 8 oz. ground pork
- 2 eggs, beaten
- 1/2 cup wheat germ
- 1/2 cup bread crumbs
- 1 8 oz. can tomato sauce
- 1/4 cup finely chopped onion
- 1/4 cup chopped green pepper
- 1/4 cup chopped celery
- 1 Tbsp. Worcestershire sauce
- Dash dried thyme, crushed
- 1/2 tsp dried oregano
- 1/2 tsp dried sage
- 1 tsp salt

Combine all ingredients and mix well. Shape mixture into a loaf and place in Dutch. Bake in Dutch oven for 1 hour at moderate heat. Serves 6-8.

## **Beef / Stew**

### **Beef Stew and Biscuits**

- 1 roast (1/4 -1/2 lb. per person)
- 1 bottle Zesty Italian salad dressing
- 1 Tbsp. Worcestershire sauce
- 1 Tbsp. butter or margarine
- 1 large onion
- 1 tsp pepper
- 1 tsp garlic salt
- 1 tsp seasoning salt
- 1/2 cup corn starch
- 1 -2 cans refrigerated jumbo biscuits
- 1 large Ziploc bag
- 1 package mushroom (or brown) gravy mix.
- 2 -3 1 lb. bags frozen vegetables (chef's choice – many combinations are available at the supermarket.

**Note:** The onion can be omitted if the frozen vegetable package includes onion. It's nice to include a specialty mixture of vegetables for color and variety.) Also, (a package of beef stew seasoning can be used in place of the seasonings and corn starch)

The morning of the dinner, cut up the roast into bite-sized cubes and put the cubes in the Ziploc bag, add the salad dressing and Worcestershire sauce. Seal the bag and knead to mix the contents. Put the bag back in the cooler until it's time to cook. It is best if the meat can marinate at least four hours (this imparts a wonderful flavor to the meat as well as tenderizes it).

Dice the onion. Sauté in the butter in the Dutch oven. Then add the marinated meat and spices and brown the meat. After the meat has browned, add the mixed vegetables and stir. When everything is combined, mix the gravy mix with water in a separate cup per the instructions on the package and add to the stew. If there is not enough liquid to the mixture, add a little more water.

Cover the Dutch Oven and allow it to cook for about 1/2 hour, stirring occasionally. There will be extra liquid in the stew from the marinade, vegetables, and added water, which will have to be thickened. To do this, mix the corn starch with cold water in a separate cup until it is a thick white liquid. Slowly stir this into the stew over heat until it starts to thicken. Cover and allow it to simmer on low heat for 5 - 10 more minutes, stirring frequently.

Pull the oven off the fire and uncover. Place jumbo biscuits on top of the stew leaving a small gap between the biscuits. Cover the oven and place the oven on a pile of coals, then place coals on the lid. Check periodically until the biscuits are light golden brown.

### **Beef Stew #1**

- 2 lbs. stew meat
- 3 large onions
- Potatoes, corn, carrots, peas, cauliflower
- 8 oz. fresh, sliced mushrooms
- 2 beef bouillon cubes
- Seasonings
- Cornstarch
- Water
- Kitchen Bouquet

Cut meat into pieces of eating size, Cut onion into quarters, Cut vegetables and potatoes into desired size for eating. Put 1/4 inch of oil in Dutch oven and place on coals. When oil is hot, add meat and onions. Cook until meat is browned. Remove pot from fire and drain off excess oil.

Add all vegetables, potatoes, and mushrooms. Add seasoning and bouillon cubes to taste. Add enough **warm water** to cover vegetables. Cover and place pot on coals. Put 10 coals on top. Cook until vegetables are tender. When vegetables are tender, add corn starch to thicken water mixture. Add some Kitchen Bouquet to create browner gravy.

### **Beef Stew #2**

- 1/4 lb. chuck steak for each person
- 5 lbs. of potatoes
- 5 lbs. of carrots
- salt, pepper, bay leaves, water

Let the beef cook for 30 minutes after the water is a full boil, (make sure pot has a cover for more efficient heating) throw in carrots and potatoes, bring to boil and serve once carrots and potatoes are soft.

### **Beef in Mushroom Soup**

- 3 lbs. beef, cubed
- 1 tsp salt
- 2 Tbsp. Cooking oil
- 1 can mushroom soup

Brown the beef in cooking oil. Add salt and soup. Cover and simmer about 1 hour.

### **Cookhouse Stew**

- 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 1/2" rounds
- 2 cups kernel corn
- 1/2 bunch celery
- 2 small cans sliced mushrooms
- 1 bell pepper
- Salt, pepper and garlic salt, to taste
- Cooking oil, unmeasured
- Flour, unmeasured

Flour meat cubes and brown meat in a small amount of cooking oil in Dutch oven. Add onion and celery and sauté. Cover meat with water and add salt, pepper, and garlic salt. Simmer until meat is tender, approximately 90 minutes. Add carrots and simmer another 30 minutes. Add potatoes, green beans, stewed tomatoes, corn, celery, mushrooms, bell pepper and bring to a boil. Simmer another 60 minutes. Stir occasionally. Serves 14-18.

### **Dutch Oven Salt Crusted Prime Rib**

- 5 to 7 lbs. beef prime rib, bone in
- 3 to 4 Tbsp. coarse ground pepper
- 2 to 3 tsp garlic powder
- 2 tsp ground rosemary
- 10 to 12 lbs. non-iodized rock salt

Prepare the Dutch oven with about an inch thick layer of rock salt. In a bowl, combine all the ingredients for the rub and mix well. Rub this mixture onto the prime rib, thoroughly patting in the spices onto the meat. Place the seasoned meat onto the bed of rock salt, fat side up. Completely cover the entire prime rib with rock salt with about an inch of rock salt on the top of the roast. Place 12-14 briquettes on the bottom and 12-14 briquettes on the lid. Roast 2 to 2-1/4 hours or until a thermometer reaches 130° for medium-rare; 145° for medium. (Temperature of roast will continue to rise about 15° upon standing.) Take off the heat and let stand 20 minutes. Then pull prime rib out of the rock salt. Scrape off excess seasoning. Slice and serve. Horseradish sauce may be added as a garnishment for the prime rib. Cook longer for well done, or cut cooking time for rare. Serves 10.

### **Forty Mile Stew**

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

Put sliced potatoes in cold water until ready to use. Cut link sausage into 4 pieces each, cook this ahead! Cook the hamburger in the hot Dutch oven, until brown. At this point, add the lightly drained potatoes, carrots, onions, and salt and pepper. Mix, and return the lid until vegetables are done. 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. Use 15 charcoals under and 10 on top of oven. This will fill a 12 to 14 inch Dutch oven. Serves 8-10.

### **Maumee River Stew**

- 2 lbs. beef chuck, cut in 1/2-inch cubes
- 1 lb. ground pork sausage
- 2 cups hot water
- 1 garlic clove
- 3 medium onions, sliced
- 2 bay leaves
- 1 Tbsp. salt
- 2 tsp black pepper
- 6 carrots, sliced
- 4 potatoes, cubed
- 2 green peppers, seeded and chopped
- 6 fresh tomatoes, cubed
- 8 oz. cheddar cheese, grated (2 cups)

Brown beef and sausage in a skillet or Dutch oven. Drain well. Add hot water, garlic, onions, bay leaves, salt, pepper, carrots, potatoes, green peppers, and tomatoes. Cover and simmer for 45 to 50 minutes, stirring occasionally to keep from sticking. Remove bay leaves and garlic clove.

Cook another 10 minutes or until vegetables are tender. Sprinkle cheese on top and cover; heat until cheese melts. Serves 8-10.

### **McCormick Beef Stew**

- 3 cups water
- 1 package McCormick® Beef Stew Seasoning Mix
- 2 lbs. beef stew meat, cut into 1-inch pieces
- 3 Tbsp. vegetable oil
- 1/4 cup flour
- 1 tsp salt
- 1 tsp pepper
- 1 1/4 cups cut-up fresh potatoes
- 1 1/4 cups cut-up fresh carrots
- 1 1/4 cups cut-up fresh celery
- 1 1/4 cups sliced onions

Place the salt, pepper, and flour in a large sealable plastic bag. Add the beef and shake to coat pieces. In a Dutch oven, heat the oil and brown the meat on all sides. Add remaining ingredients and stir to mix well. Cover and cook until the meat is tender. Stir the stew occasionally. Serves 8.

### **Roundup Stew**

- 1 1/2 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
- 1/2 cup celery, chopped
- Water as desired
- Salt and pepper to taste

Brown ground beef in Dutch oven, drain. Sauté onion and celery with beef, season to taste. Add potatoes and carrots and water, bring to boil. Return beef mixture. Bake 45 minutes. Serves 6.

### **Shepherd's Pie**

- 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

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

### **Stew with Herb Dumplings**

- 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
- 3/4 cup flour
- 2 tsp salt
- 1/2 tsp pepper
- 1/4 cup oil
- 4 cups water
- 4 beef bouillon cubes
- 2 bay leaves
- 1/4 cup parsley
- 1/2 tsp fresh thyme
- 1/4 cup oil

#### *Herb Dumplings*

- 4 cups Bisquick
- 1/2 tsp sage
- 1/2 tsp thyme
- 1 3/4 cups water

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

### **Beef Stew**

- 3 lbs. beef chuck, cut into 2 inch cubes
- 1 tsp salt
- 1 tsp ground black pepper
- 1/2 cup flour
- 3 Tbsp. vegetable oil
- 1 large onion, chopped
- 2 -3 cloves garlic, minced
- 6 cups V-8 vegetable juice
- 2 tsp Worcestershire sauce
- 2 cups beef broth
- 2 bay leaves
- 1 tsp dried thyme
- 1 tsp dried marjoram
- 3 cups celery, sliced
- 3 cups carrots, sliced
- 4 medium potatoes, peeled and cubed

Place the salt, pepper, and flour in a large sealable plastic bag. Add the beef and shake to coat pieces. In a Dutch oven, heat the oil and brown the meat on all sides. Add the onions, garlic, vegetable juice, beef broth, bay leaves, thyme, marjoram, and Worcestershire sauce. Bring to a boil. Cover; simmer for 1 1/4 hours, stirring every 10 minutes or so (making sure no residue thickens on the bottom of the pan). Stir in celery, potatoes, and carrot. Cover; simmer until vegetables are tender, stirring every 10 minutes or so. Remove bay leaves before serving. Serves 6-8.

### **Venison Stew**

- 2 cloves garlic
- 4 green peppers
- 1 sliced onion
- 3 sliced potatoes
- 3 Tbsp. shortening
- 4 carrots
- 2 lbs. of cubed venison or beef
- 1 can tomato sauce
- 6 medium onions
- 1 cup water
- Salt and pepper to taste

Fry sliced onion, garlic and shortening in Dutch oven. Add the meat and brown. Remove garlic. Cover with tomato sauce and water. Add carrots, peppers, potatoes and whole onions. Add more water if necessary along with the seasonings. Cook for 1 hour. Add hot coals to top of lid as well. Serves 6-8 guests.

### Wild Mushroom Beef Stew

- 4 lb. beef stew meat, cut into 1 inch squares
- 4 Tbsp. all-purpose flour
- 1 tsp salt
- 1 tsp pepper
- 6 Tbsp. vegetable oil
- 3 cups beef broth
- 2 tsp Worcestershire sauce
- 2 cloves garlic, minced
- 2 small bay leaves
- 16 oz. portabella mushrooms, sliced
- 4 medium carrots, sliced
- 6 medium potatoes, diced
- 1 large onion, chopped
- 2 large celery stalks, sliced

Place the salt, pepper, and flour in a large sealable plastic bag. Add the beef and shake to coat pieces. In a Dutch oven, heat the oil and brown the meat on all sides. Add remaining ingredients and stir to mix well. Cover and cook until the meat is tender. Stir the stew occasionally. Remove bay leaves before serving. Serves 10.

### Witches Brew

- 1 lb. uncooked bacon
- 1 lb. hamburger
- 1 cup diced celery
- 1 cup diced onion
- 1 28 oz. can tomatoes
- 2 14.5 oz. cans red kidney beans
- 1 10 oz. can sliced mushrooms
- 1 cup egg noodles, uncooked

Fry bacon and hamburger in Dutch oven or large skillet. Drain off fat. Add celery, onion, tomatoes, beans, mushrooms, and noodles. Bake 45 minutes in Dutch oven. Serves 8.

## Beef / Mexican

### Burrito Bowl

Servings: 8

- 1 Tablespoon olive oil
- 1/2 cup red bell pepper, chopped
- 1/2 cup sweet onion, chopped
- 1 lb. lean ground beef
- 1/2 cup salsa, I used Thick n' Chunky Medium spice
- 15 oz. can black beans, rinsed and drained
- 15 oz. can corn, drained
- 14.5 oz. can diced tomatoes
- 4 oz. can diced green chilies
- 1 cup jasmine rice, rinsed
- 1 Tbsp. taco seasoning
- 1/2 tsp. chili powder, use 1-2 tsp if you like more spice
- 2 cups chicken stock, or vegetable broth works too
- 1 cup shredded cheddar/jack cheese
- Salt and pepper to taste
- Optional Toppings: Sour cream, cilantro, green onions, tomatoes, guacamole or sliced avocados, jalapenos or hot sauce

In a large pan, heat the olive oil over medium heat. Sauté the onions and red peppers. Add in hamburger and cook until browned. Drain grease. Salt and pepper to taste. Stir in salsa, black beans, corn, tomatoes, green chilies, jasmine rice, taco seasoning and chili powder. Pour in chicken stock and then bring to a light boil. Cover the pan and reduce heat to low. Cook for an additional 15 minutes, or until the rice is all the way cooked. Stir and season to taste. Add cheese if desired. Cover pot with lid and let rest for 5 minutes for the cheese to melt. Spoon into bowls and top with your favorite toppings. We like to serve over lettuce in a salad bowl and eat with tortilla chips.

*Variation:* You could also make this recipe with chicken. Dice the chicken into 1-inch cubes and cook in place of the hamburger. You can also use a can of Rotel in place of the separate cans of tomatoes and green chilies. You can add extra veggies in with the peppers. Add 1/4 cup extra broth if adding more.

### Deep Dish Enchilada

- 2 lbs. Ground beef
- 1 tsp Salt
- 1 large onion, chopped
- 1 10 oz. can tomato sauce
- 1 4.5 oz. can chopped green chilies
- Sour cream
- 210 oz. cans enchilada mild sauce
- 1 15 oz. can black beans, rinsed and drained
- 6 large corn tortillas, uncooked
- 2 cup shredded cheddar cheese

Add the ground beef, onion, and salt and cook until the beef is browned. Add tomato sauce, enchilada sauce, green chilies, and beans. Simmer together for 5 minutes. Remove  $\frac{3}{4}$  of the mixture. Place 3 corn tortillas on top of the remaining mixture. Add another layer of the meat mixture on top of the corn tortillas. Sprinkle with  $\frac{1}{2}$  of the cheese. Add another layer of the meat mixture. Add 3 more corn tortillas on top of the meat mixture. Add another layer of meat mixture, and sprinkle the remaining cheese on top. Cover with the lid, add some briquettes to the lid and let simmer for 10-15 minutes. Serve with sour cream.

### **Dutch Oven Enchiladas**

- 2 lbs. ground beef
- 1 onion, diced
- 1 green bell pepper, seeded and diced
- Seasoned salt to taste
- 1  $\frac{1}{2}$  Tbsp. plus 4 Tbsp. ground cumin
- Ground black pepper to taste
- 1 28 oz. can tomato sauce
- 1 12 oz. can tomato paste
- 1 10 oz. can enchilada sauce (medium-hot)
- 1 dozen corn tortillas, 8-inch diameter
- 10 fresh mushrooms, sliced
- 1 medium ripe avocado, peeled, pitted, and diced
- 3 fresh tomatoes, cut into 8 sections each
- 2 lbs. sharp cheddar cheese, grated (8 cups)
- 1 head lettuce, torn in leaves
- Sour cream and hot sauce for garnish

Brown the beef with onion and green pepper. Pour off grease. Season to taste with seasoned salt, 1  $\frac{1}{2}$  tablespoons cumin, and pepper. In a separate pan, heat tomato sauce, tomato paste, enchilada sauce, and remaining 4 tablespoons cumin. Simmer for 5 minutes. Dip each of six tortillas into the heated sauce to make it soft. Lay each tortilla on a plate and spread beef mixture across the middle of each. Put several mushrooms, a spoonful of avocado, two tomato sections, and several spoonful's of grated cheese on top of beef for each tortilla. Roll up tortillas to make enchiladas. Place six rolled enchiladas in a 12" Dutch oven fold-side down. Pour some sauce over top of enchiladas; spread remaining cheese over sauce. Repeat process with remaining six tortillas, and stack on top of others. Put any remaining meat mixture, vegetables, and cheese on top. Cover. For Dutch oven cooking, line the outside of the lid with charcoal briquettes, place four briquettes in the center, and place eight briquettes underneath. Bake 30 minutes, checking center and making sure the heat is not too hot. Bake 15 to 20 minutes more. Take coals off and let stand 10 minutes before serving. Serve enchiladas on beds of lettuce leaves. Top with sour cream and hot sauce. Serves 6-8.

Variations: You can replace the ground beef with chopped and browned round steak. To make this dish vegetarian, replace beef with brown rice held together with mozzarella cheese and seasoned with cumin. Or make an enchilada pie with the same ingredients, in flour layers, using three tortillas cut into fourths to start each layer. Bake the same way in a Dutch oven.

### **Layered Taco Pie**

- 1- $\frac{1}{2}$  lbs. ground beef
- 8 oz. taco sauce
- 4 large corn tortillas
- 8 oz. cheddar cheese
- 8 oz. tomato puree

Preheat Dutch oven to 325 degrees. Shred cheddar cheese. Combine taco sauce and tomato puree. Brown ground beef, remove and drain. Place 2 tortillas in Dutch oven. Pour  $\frac{1}{2}$  of ground beef on tortillas. Pour  $\frac{1}{2}$  of taco sauce over beef. Place 2 more tortillas on top. Pour rest of beef. Pour rest of taco sauce. Sprinkle with cheese. Cover and bake until cheese is melted.

### **Mexican Casserole**

- 1  $\frac{1}{2}$  lbs. lean ground beef
- 2  $\frac{1}{2}$  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

Warm the Dutch oven and brown the meat. In a bowl mix the soups, water, chilies, milk and taco sauce. Remove  $\frac{1}{2}$  the meat from the Dutch oven. Layer soup mix, tortilla, cheese, more meat, soup mix, etc. until all the ingredients



are used up. Bake for 30 minutes using the ring method at 350 degrees F. This is great with a side salad and Mexican rice. Serves 4-6.

### Mexican Lasagna

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

Mix sauce ingredients, set aside. In Dutch oven over bottom layer of coals, brown the beef. Drain, stir in one-third of the sauce. Spread another third on the bottom of a greased Dutch oven. Place two tortillas over sauce, tearing to fit bottom of Dutch oven. Spoon half of meat mixture over tortillas, sprinkle with half onions and one-third of cheese. Layer with two more tortillas torn to fit Dutch oven. 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. Layer remaining two tortillas (torn to fit bottom), layer with remaining sauce and sprinkle with remaining cheese. 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. Serve with sour cream and chopped green onions decorating top as desired. Serves 6-8.

### Mexican Stew

- 1 lb. Hamburger
- 1/4 cup chopped onion
- 1/2 cup chopped green pepper
- 1 24 oz. can V-8 juice
- 1 can corn
- 1 pkg taco seasoning mix
- 3/4 cup uncooked rice
- 1 14.5 oz. can red kidney beans

Brown hamburger in Dutch oven and drain off grease. Add all ingredients and simmer 2 hours (try about 6 briquettes under and 4 on top). Add taco chips when served.

### Nacho Dip

- 1 lb. ground beef
- 1 lb. hot pork sausage
- 1 pkg hot taco seasoning mix
- 1 tsp cumin
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 small jar jalapeno peppers, drained
- 1 14.5 oz. can refried beans
- 8oz shredded Monterey Jack cheese
- 8oz shredded cheddar cheese
- 1 jar salsa
- 1 bag tortilla chips

Brown ground beef, pork sausage, onions, and garlic in a Dutch oven over hot coals. Drain off grease. Add taco seasoning, cumin, and 1/4 cup water. Stir and simmer for 3-5 minutes. Spread beans over meat, then cheese, then jalapenos, then salsa. Bake at 325 for 30 minutes with 3/4 of coals on top. Scoop out of D.O. on tortilla chips or spoon into individual bowls. Serves 4-6.



"I'm short an ingredient. What's a good substitute for flank steak?"

### One Pot Burrito Bowls

- 1 Tbsp. olive oil
- 1/2 cup red bell pepper
- 1/2 cup diced sweet onion
- 1 lb. lean hamburger
- 1/3 cup Medium Thick n' Chunky Salsa
- 1 14.5 oz. can black beans, rinsed and drained
- 1 14.5 oz. can corn, drained
- 1 14.5-ounce can diced tomatoes
- 1 4 oz. can diced green chilies
- 1 cup jasmine rice
- 1 Tbsp. taco seasoning
- 1/2 tsp chili powder use 1-2 tsp if you like a little spice
- 2 cups chicken stock vegetable broth works too
- 1 cup shredded cheddar/jack cheese
- Salt and pepper to taste

#### *Optional toppings:*

- Sour cream
- Cilantro
- Green Onions
- Tomatoes
- Guacamole or sliced avocados
- Jalapenos or hot sauce

In a large pan heat the olive oil over medium heat. Sauté the onions and red peppers. Add in hamburger and cook until browned. Drain grease. Stir in salsa, black beans, corn, tomatoes, green chilies, jasmine rice, taco seasoning and chili powder. Pour in chicken stock and then bring to a light boil. Cover the pan and reduce heat to low. Cook for an additional 15-20 minutes, or until the rice is all the way cooked. When rice is done, salt and pepper to taste. Top with your favorite toppings. You can also use this mix to top over nachos or place in a tortilla to make burritos. Serves 8

#### *Notes*

For variation you could also make this with chicken. Dice the chicken into 1-inch cubes and cook in place of the hamburger. You can use a can of Rotel in place of the tomatoes and green chilies.

### Ropa Vieja

- 1 1/2 lb. flank steak
- 1 Tbsp. olive oil
- 1 medium green bell pepper, chopped
- 1 jar (1 lb. 8 oz.) Ragu® Chunky Pasta Sauce
- 1/2 cup beef broth
- 1 can (4 oz.) chopped green chilies, drained
- 1/4 tsp. crushed red pepper flakes

Season steak, if desired, with salt and pepper. Heat olive oil in a Dutch oven and brown steak with green pepper. Stir in pasta sauce, broth, green chilies and red pepper flakes. Bring to a boil stirring occasionally. Reduce heat and simmer covered 1 hour or until meat is fork-tender. Remove meat from sauce; cool slightly. Shred meat with two forks. Return meat to sauce and heat through. Serve, if desired, over hot cooked rice. Serves 6.

### Steak Fajitas #1

- 1 1/2 lbs. boneless sirloin, cut into thin strips
- 2 Tbsp. vegetable oil
- 2 Tbsp. lemon juice
- 1 -2 garlic clove, minced
- 1 1/2 tsp ground cumin
- 1 tsp seasoning salt
- 1/2 tsp chili powder
- 1 green bell pepper, thinly sliced
- 1 onion, thinly sliced
- 6 -8 flour tortillas

#### **Optional Ingredients**

- Shredded cheddar cheese
- Salsa
- Guacamole
- Sour cream
- Shredded lettuce
- Chopped tomatoes

Brown the steak in oil in a Dutch oven. Add lemon juice, garlic, cumin, salt, and chili powder. Mix well. Cover and cook for 1 1/2 hours, or until meat is tender. Add green pepper and onion; cover and cook for 1 hour more. Serve on flour tortillas along with any optional ingredients. Serves 6-8.

### Steak Fajitas #2

- 1 lb. lean flank steak
- 2 tsp cumin
- 2 tsp chili powder
- 1/4 tsp salt
- 1/8 tsp garlic powder
- 1/8 tsp black pepper
- 1/8 tsp cayenne pepper
- 4 flour tortillas, 8-inch diameter
- 1 tsp canola oil
- 2 cups diced onion
- 1/3 cup green bell pepper strips
- 1/3 cup red bell pepper strips
- 1/3 cup yellow bell pepper strips
- 1 Tbsp. lime juice
- Sour cream
- Salsa and cilantro sprigs for garnish

Trim fat from steak. Slice diagonally across grain into thin strips. Combine steak, cumin, chili powder, salt, garlic powder, black pepper, and cayenne pepper in a zip-top bag. Seal bag and shake well to coat. Wrap tortillas in foil and heat in Dutch oven. Heat oil in skillet. Add steak, onion, and bell peppers and stir-fry for 6 minutes or until steak is medium rare. Remove from heat and add lime juice. Divide mixture among tortillas and roll up. Serve with sour cream, salsa, and cilantro. Serves 4.

### Sweet and Spicy Jalapeno Poppers (Rock Bottom Restaurant)

- 6 jalapeno peppers
- 4 oz. cream cheese, softened
- 2 Tbsp. shredded cheddar cheese
- 6 bacon strips, halved widthwise
- 1/4 cup packed brown sugar
- 1 Tbsp. chili seasoning mix

Cut jalapenos in half lengthwise and remove seeds; set aside. Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face. In a small bowl, beat cheeses until blended. Spoon into pepper halves. Wrap a half-strip of bacon around each pepper half. Combine brown sugar and chili seasoning; coat peppers with sugar mixture. Place in a greased 15 x 10 x 1-in. baking pan. Bake at 350° until bacon is firm, 18-20 minutes. Makes 1 dozen.

### Tater Tot-Chos (Sonic Drive-In)

- 4 cups frozen miniature Tater Tot
- 1 lb. ground beef
- 1 envelope reduced-sodium taco seasoning
- 2/3 cup water
- 1/2 cup shredded cheddar cheese
- 2 cups shredded lettuce
- 1/4 cup sliced ripe olives, optional
- 1/4 cup taco sauce
- 1/2 cup sour cream

Bake Tater Tot according to package directions. Meanwhile, in a large skillet, cook beef over medium heat until no longer pink, breaking into crumbles, 6-8 minutes; drain. Stir in taco seasoning and water. Bring to a boil; cook and stir until thickened, about 2 minutes. To serve, top Tater Tot with beef mixture, cheese, lettuce and, if desired, olives. Serve with taco sauce and sour cream. Serves 6.

### Terry's Nacho Dip

- 32 oz. block Velveeta Cheese (Regular or Queso)
- 1- 25 oz. can (or 2 - 15 oz. cans) Hormel No-Bean Chili
- 2 - 4.5 oz. cans diced green chilies
- 1 - 16 oz. jar medium heat Pace Picante Sauce
- 16 oz. sour cream
- 2 large bags tortilla chips

Place all ingredients in Dutch oven over hot coals and stir until the cheese is melted. Scoop out of Dutch oven on tortilla chips or spoon into individual bowls. Serves 12-16



### Tex-Mex Bake

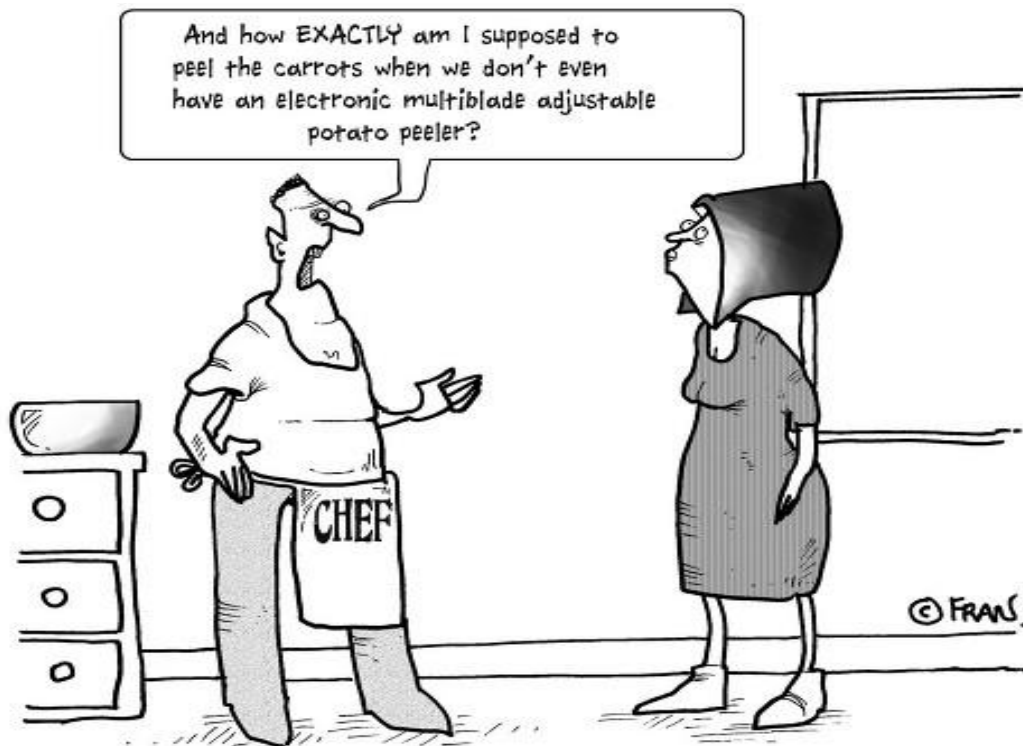
- 1 lb. lean ground beef
- 4 oz. can chopped green chilies, drained
- 1 medium green pepper, chopped
- 1 small can (8 oz.) tomato sauce
- 1 cup Monterey Jack cheese, grated
- 1 envelope Lipton Onion Soup mix
- 1 Tbsp. water
- 1 large egg, beaten
- 2 cups crushed corn chips

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

### Tortilla Casserole

- 1 1/2 lbs. lean ground beef
- 1 onion
- 1 large can tomatoes
- 1 (10 oz.) can enchilada sauce
- 1 (2 1/4 oz.) can sliced ripe olives (include liquid)
- 1 tsp salt
- 1/4 tsp garlic powder
- 1/8 tsp pepper
- 1/4 cup oil
- 1 cup cottage cheese
- 1 egg
- tortillas
- 1/2 lb. sliced Jack cheese
- 1/2 cup grated Cheddar cheese
- 1/2 cup crushed tortilla chips

Brown meat and onion. Blend in tomatoes and enchilada sauce, ripe olives and juice, salt, pepper, and garlic salt. Bring to boil; simmer 20 minutes. Sauté tortillas in oil until softened and drain on paper towels. Cut them in half. Beat the cottage cheese and the egg. 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.) Bake at 350° for 30 to 40 minutes. The recipe can be made without sautéing the tortillas. Serves 8.



## Beef / Roast

### Barbecue Beef Brisket #1

- 5-6 lbs. flat cut beef brisket
- 4 Tbsp. olive oil
- 2 tsp kosher salt
- 1 1/2 tsp freshly ground black pepper
- 2 large onions cut in rings
- 4 large carrots, cut in 3-inch chunks
- 3 celery stalks, cut in 3-inch chunks
- 3 cloves garlic, minced
- 14.5 oz. can chicken or beef broth
- 1 cup Kansas city barbecue sauce
- 2 Tbsp. Worcestershire sauce
- 2 Tbsp. soy sauce
- 4 Tbsp. brown sugar
- 14.5 oz. can fire roasted diced tomatoes

Preheat oven to 300 degrees. Add 3 tablespoons olive oil to Dutch oven over medium heat. Add brisket and sear meat for about 5 minutes on each side, seasoning with salt and pepper; when nicely browned, remove from pot, cover, and keep warm. Add 1 tablespoon olive oil to Dutch oven over medium heat. Cook onions until translucent. Add garlic and cook 1 additional minute. Add carrots, celery, chicken broth, barbecue sauce, Worcestershire sauce, soy sauce, brown sugar, tomatoes and stir to mix thoroughly. Return brisket to pot. Cover and place in oven. Turn the brisket over a couple of times while cooking. Cook until fork tender; approximately 4 hours. Slice against the grain if it does not fall apart while trying to slice. Serve warm with extra sauce.

### Barbecue Beef Brisket #2

- 5-6 lbs. prime fresh beef brisket; well-trimmed
- 3 large sweet onions; thickly sliced
- 1/2 cups chili sauce
- 1/2 cup light brown sugar
- 1/2 cup beer
- 1/2 cup Worcestershire sauce
- 4 Tbsp. Wright's liquid smoke
- 6 large cloves garlic; pressed or minced
- 2 Tbsp. onion salt
- 2 Tbsp. celery salt
- 1 Tbsp. course ground black pepper

**Advance Preparation:** The day before cooking, place the brisket in a large flat bottomed plastic or glass container. Sprinkle the garlic, salts, pepper and 3 Tbs. of the liquid smoke over both sides of the beef, then hand rub over all. Return to fat side up, then arrange the onion slices over the top. Seal the container with an air tight lid or with plastic wrap and place in the refrigerator to marinate overnight (24 hours).

In a separate pot combine chili sauce, brown sugar, beer, the remaining liquid smoke, and Worcestershire sauce. Heat over a stove and let simmer until all sugar has been dissolved. Place the beef brisket in a 12" Dutch oven and arrange onions back over the top. Pour 1/2 of the prepared sauce over the brisket then cover and bake using 6-8 briquettes bottom and 8-10 briquettes top for 5 hours. When beef is tender remove from the oven and allow to rest for 5 minutes. Slice brisket across the grain in thin slices and make sandwiches using the remaining barbecue sauce, reheated. Serves 10-12.

### Barbecue Baby Back Ribs

- 5 lbs. baby back ribs or 5 lbs. ribs of your choice
- 1 large onion, chopped
- 1 red bell pepper
- 1 yellow bell pepper
- 1 (24 oz.) bottle ketchup
- 1 tsp dry mustard
- 2 Tbsp. Worcestershire sauce
- 1/3 cup brown sugar
- 2 Tbsp. Tabasco sauce
- 1 tsp liquid smoke

Slice bell peppers and onion and place in bottom of Dutch oven. Add remaining ingredients, except ribs. Cook for 15 minutes, just simmering, stirring often. Add ribs making sure they are thoroughly coated with sauce and cover with lid. Cook slowly at 250 degrees for 2-3 hours, occasionally turning, until tender. Serves 6.

### **Barbeque Beef Short Ribs**

- 3 to 4 lbs. bone-in beef short ribs
- 1 Tbsp. canola oil
- 2 1/2 cups water, divided
- 1 can (6 oz.) tomato paste
- 1 cup ketchup
- 1 garlic clove, minced
- 3/4 cup packed brown sugar
- 1/2 cup chopped onion
- 1/2 cup white vinegar
- 2 Tbsp. prepared mustard
- 1 1/2 tsp salt

In Dutch oven, brown ribs in oil. Add 2 cups water and bring to a boil. Reduce heat. Cover and simmer for 1-1/2 hours; drain. Combine the tomato paste, ketchup, garlic, brown sugar, onion, vinegar, mustard, salt and remaining water. Pour over ribs and bring to a boil. Reduce heat; cover and simmer for 1 hour or until meat is tender. Serves 4-6.

### **Barbecue Ribs, Best Ever**

- 1/4 cup brown sugar
- 2 tablespoons chili powder
- Kosher salt and freshly ground black pepper
- 1 teaspoon dried oregano
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 2 racks baby back ribs
- 1 cup low-sodium chicken broth
- 2 tablespoons apple cider vinegar
- 1 cup barbecue sauce

Combine the brown sugar, chili powder, 1 tablespoon salt, 1 teaspoon black pepper, the oregano, cayenne, garlic powder and onion powder in a small bowl and rub the mixture on both sides of the ribs. Cover and refrigerate 1 hour or overnight. Preheat the oven to 250 degrees F. In a roasting pan, combine the broth and vinegar. Add the ribs to the pan. Cover with foil and tightly seal. Bake 2 hours. Remove the ribs from the pan and place them on a platter. Pour the liquid from the pan into a saucepan and bring to a boil. Lower the heat to a simmer and cook until reduced by half. Add the barbecue sauce. Preheat an outdoor grill to medium high. Put the ribs on the grill and cook about 5 minutes on each side, until browned and slightly charred. Cut the ribs between the bones and toss them in a large bowl with the sauce. Serve hot. Serves 6.

### **Beef Brisket**

- 3-4 lbs. beef brisket
- seasoned tenderizer
- 2-3 Tbsp. flour
- salt and pepper

Coat the brisket well with tenderizer. Wrap with 2 layers of heavy duty foil. Refrigerate overnight. Place in Dutch oven, cover and cook at 225 to 250 degrees for 6 to 7 hours. You can cook it faster but it is juicier when cooked slowly. Remove from foil and place on warm serving plate. Using the juice, flour, salt and pepper, make a thin gravy. Pour gravy over brisket before serving.

### **Beef Brisket with Gravy**

- 1 fresh beef brisket (about 2 lbs., not corned beef brisket!)
- 2 Tbsp. vegetable oil
- 1 cup hot water
- 1 envelope beefy onion soup mix
- 2 Tbsp. cornstarch
- 1/2 cup cold water

In Dutch oven, brown brisket in oil, both sides. Combine hot water and soup mix, pour over brisket. Cover and bake for 2—2½ hours or until meat is tender. Set brisket aside 10-15 minutes to cool. Drain off fat, combine cornstarch and cold water until smooth. Bring gravy to a boil and cook about 2 minutes or until thickened. Slice meat across the grain and serve with gravy. Serves 6-8.

### **Beef Pot Roast #1**

- 3-4 lbs. rump roast or pot roast
- 3 medium potatoes, pared and halved
- 3 medium carrots cut into 2" pieces
- 1 tsp salt
- 2 medium onions, halved
- 1/4 tsp pepper
- 1/2 cup water or beef broth

Brown the roast in the oven on all sides in small amount of oil. Remove meat, salt and pepper. Place half of vegetables in bottom of oven, return meat to oven and add remaining vegetables and liquid. Cover and cook at 300 degrees for 3-5 hours depending upon size of roast and degree of doneness desired. Remove meat and vegetables carefully and place on serving platter.

### Beef Pot Roast #2

- 1/2 cup flour
- 2-1/2 lbs. chuck roast (minimum)
- 1/2 tsp salt
- 1/8 tsp black pepper
- 3 Tbsp. shortening
- 8 medium carrots
- 8 small onions
- 8 small potatoes

Mix flour, salt, pepper and meat in bag and shake. Press mixture into meat. Place shortening in Dutch oven and heat to very hot. Sear meat on both sides. When browned, put rack in bottom of oven under meat and add water. **\*\*BE CAREFUL, grease will splatter wildly\*\*** Reduce heat and simmer for 1/2 hour. Add sufficient water to keep at bottom of meat. About 1 hour before serving, peel, cut potatoes, carrots, onions and place in Dutch oven. Simmer for 20 minutes until vegetables are soft. Serves 6. Blackened Pot Roast

- 3 lbs. 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

Sprinkle seasonings over roast and rub in. Brown roast in oil over hot coals. Add 2 cups water and diced onion. Cook for 1 1/2 hours. Add carrots and potatoes. Cook for an additional 1 hour. Serves 6-10.

### Corned Beef Brisket with Dijon Glaze

- 3 lb. corned beef brisket
- 4 cups water
- 1/4 cup vinegar
- 1/4 cup Worcestershire Sauce
- 2 bay leaves
- 8 whole cloves
- 3 cloves garlic, crushed
- 1/2 cup Dijon mustard
- 1/2 cup orange marmalade
- 2 Tbsp. horseradish
- 2 Tbsp. Worcestershire Sauce

Place brisket in Dutch oven. Add water and next 5 ingredients, bring to a boil. Cover, reduce heat and simmer 2-1/2 to 3 hours or until tender. In a small saucepan, combine Dijon mustard, marmalade, horseradish, and Worcestershire sauce. Cook over medium heat, stirring constantly, until bubbly. Remove brisket and drain. Return to oven and spread with 1/2 c glaze. Bake at 350 for 20 min. Serve with remaining glaze.

### Flank Steak Teriyaki

- 4-6 flank steaks
- 4-6 pineapple slices
- 1 Tbsp. salad oil
- 1/2 cup soy sauce
- 1/4 cup sugar
- 2 Tbsp. sherry (optional)
- 1 tsp ginger
- 1 clove garlic, crushed
- 1/2 tsp MSG

To form marinade, combine all except steaks and pineapple. Mix well and pour over steaks. Let marinate 1 to 1-1/2 hours. Fry steaks in very hot oven or skillet brushing once with marinade. Add pineapple during last few minutes, brush with marinade and cover. Cook 3-5 min. Serve over rice.



### French Style Roast Beef

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

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

### Herbed Roast Beef

- Bone-in beef rib roast (4-6 lbs.)
- 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*

- 1 1/2 cups sour cream
- 1/4 cup prepared horseradish
- 2 Tbsp. snipped chives
- 3 Tbsp. lemon juice

Trim and tie the roast if desired. In a small bowl combine the fennel seed, crushed rosemary, basil, marjoram, savory, thyme and sage. Rub over roast. Place roast fat side up in large Dutch oven. Bake roast in Dutch oven for 2 1/2 to 3 1/2 hours or until meat reaches desired doneness (meat thermometer: rare—140°, medium—160°, well—170°). In a small bowl combine the sauce ingredients. Discard onions and rosemary. Let stand 10-15 minutes before slicing. Serve sauce with the beef. Serves 10-12.

### Mom's Roast Beef (Cracker Barrel)

- 1 Tbsp. canola oil
- 1 beef eye round roast (about 2 1/2 lbs.)
- 1 garlic clove, minced
- 2 tsp dried basil
- 1 tsp salt
- 1 tsp dried rosemary, crushed
- 1/2 tsp pepper
- 1 medium onion, chopped
- 1 tsp. beef bouillon granules
- 1 cup brewed coffee
- 3/4 cup water

#### *Gravy*

- 1/4 cup all-purpose flour
- 1/4 cup cold water

**Roast:** In a Dutch oven, heat oil over medium heat; brown roast on all sides. Remove from pan. Mix the garlic and seasonings; sprinkle over roast. Add onion to same pan; cook and stir over medium heat until tender; stir in bouillon, coffee and 3/4 cup water. Add roast; bring to a boil. Reduce heat; simmer, covered, until the meat is tender, about 2 1/2 hours. Remove roast from pan, reserving cooking juices. Tent with foil; let stand 10 minutes before slicing.

**Gravy:** Mix flour and cold water until smooth; stir into cooking juices. Bring to a boil, stirring constantly. Cook and stir until thickened, 1 -2 minutes. Serve with roast. Serves 8.

**Meat and Potato Pot Roast Option:** Prepare roast as directed above. Simmer 1 3/4 hours. Cut 16 small red potatoes in half and 5 carrots into chunks. Quarter 2 onions. Add to Dutch oven; cover and simmer for 45 minutes or until meat and vegetables are tender. Remove meat and vegetables; keep warm. Make gravy as directed above.



### **Pappy's Roast**

- 2 lbs. roast
- 2 cups water
- 4 baking potatoes
- 1 medium onion, sliced
- 1 garlic clove, crushed
- 2 Tbsp. oil
- Dry rub for roast beef, unmeasured

Rub the dry rub on all sides of roast. Brown roast on all sides in a hot Dutch oven. Pour in water, add onion and garlic. Wrap potatoes in foil and place around roast. Cover and bake for about 90 minutes or until meat thermometer reads 160°. After removing roast, potatoes and onions, stir in flour and simmer to desired thickness. Serve on sliced beef and potatoes. Serves 4-6.

### **Peppered Rib Roast**

- 1 boneless rib eye roast (5-6 lbs.)
- 1 cup soy sauce
- 3/4 cup red wine vinegar or cider vinegar
- Dry Rub*
  - 1/4 cup coarsely ground pepper
- Gravy*
  - 1 1/2 tsp cornstarch
- 1 Tbsp. tomato paste
- 1 tsp paprika
- 1/2 tsp garlic powder
- 1/2 tsp ground cardamom
- 1/4 cup cold water

Combine the pepper and cardamom and rub over roast. In gallon size resealable plastic bag, combine the soy sauce, vinegar, tomato paste, paprika, and garlic powder; add the roast. Seal bag and turn to coat. Refrigerate overnight. Drain and discard marinade. Bake roast in Dutch oven for 2 to 2¾ hours or until meat reaches desired doneness (meat thermometer: rare—140°, medium—160°, well—170°). Let stand 10-15 minutes before slicing. 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. Serves 12-14.

### **Pot Roast Gravy**

- Drippings from roast
- 4 Tbsp. flour
- salt and pepper
- water

Add water to drippings to make approximately 2 cups and bring to a boil. Add flour to make slurry, simmer 10 minutes and add salt and pepper to taste.

### **Prime Rib**

- One standing rib roast, 3 to 7 ribs (estimate serving 2 people per rib), bones cut away from the roast and tied back to the roast with kitchen string (ask your butcher to prepare the roast this way)
- Salt
- Freshly ground black pepper
- Meat thermometer

Remove the beef roast from the refrigerator 3 hours before you start to cook it. Sprinkle it with salt all over and let it sit, loosely wrapped in the butcher paper. Roasts should be brought close to room temperature before they go into the oven, to ensure more even cooking. Tie roast with kitchen string: If your butcher hasn't already done so, cut the bones away from the roast and tie them back on to the roast with kitchen string. This will make it much easier to carve the roast, while still allowing you to stand the roast on the rib bones while cooking. Preheat your Dutch oven to 500°F. Pat the roast dry with paper towels (pre-salting should have made the roast release some moisture), and sprinkle the roast all over with salt and pepper. Place the roast fat side up and rib bones down in the Dutch oven. Brown the roast at a 500°F temperature in the Dutch oven for 15 minutes. Lower Dutch oven temperature to 325°F to finish roasting. To figure out the total cooking time, allow about 11-12 minutes per pound for rare and 13-15 minutes per pound for medium rare. The actual cooking time will depend on the shape of the roast and how chilled your roast still is when it goes into the Dutch oven. A flatter roast will cook more quickly than a thicker one. A chilled roast will take more time than one closer to room temp. There are so many variables involved that affect cooking time, this is why you should use a meat thermometer. A prime rib roast is too expensive to "wing it". Err on the rare side, you can always put the roast back in the Dutch oven to cook it more if it is too rare for your taste.

Roast in Dutch oven until thermometer registers 115°F for rare or 120°-130°F for medium. (The internal temperature of the roast will continue to rise after you take the roast out of the oven.) Check the temperature of the roast using a meat thermometer an hour before you expect the roast to be done. For example, with a 10 pound roast, you would expect 2 hours of total cooking time for rare (15 minutes at 500° and 1 3/4 hours at 325°). In this case, check after 1 hour and 15 minutes of total cooking time, or 1 hour after you lowered the Dutch oven temp to 325°. If the roast is cooking too quickly at this point, lower the Dutch oven temperature to 200°F. Once the roast has reached the temperature you want, remove it from the Dutch oven and place it on a carving board. Cover it with foil and let it rest for 30 minutes before carving. The internal temperature of the roast will continue to rise while the roast is resting. Cut away the strings that were used to hold the roast to the rack of rib bones. Remove the bones (you can save them to make stock for soup if you want.) Then, using a sharp carving knife, slice meat across the grain for serving, making the slices about 1/2-inch to 3/4-inch thick.

**Making gravy:** To make the gravy, remove the roast from the Dutch oven. Remove excess fat, leaving 1/4 cup of fat plus the browned drippings and meat juices in the Dutch oven. Using bottom heat only, use a spatula to scrape up drippings that might be sticking to the Dutch oven. When the fat is bubbly, sprinkle 1/4 cup of flour over the fat and drippings in the Dutch oven. Stir with a wire whisk to incorporate the flour into the fat. Let the flour brown (more flavor that way and you don't have the taste of raw flour in your gravy.) Slowly add 3 to 4 cups of water, milk, stock, or beer to the gravy. Continue to cook slowly and whisk constantly, breaking up any flour lumps. The gravy will simmer and thicken, resulting in about 2 cups of gravy. (If you want less gravy, start with less fat and flour, and add less liquid.) Season the gravy with salt and pepper and herbs to taste. 2 people served per rib.

### Salt Crusted Prime Rib

- Prime rib 5-7 pounds, bone in
- 2 to 3 teaspoons garlic powder
- 3 to 4 tablespoons coarse ground pepper
- 2 teaspoons ground rosemary

Remove the prime rib from the refrigerator 3 hours before you start to cook it. Cut the bones away from the roast and tie them back on to the roast with kitchen string. Mix the pepper, garlic powder, and rosemary together. Rub this mixture onto the prime rib, thoroughly patting in the spices onto the meat and let it sit loosely wrapped in the butcher paper. Roasts should be brought close to room temperature before they go into the oven, to ensure more even cooking. Prepare the Dutch oven with about an inch thick layer of rock salt. Place the prime rib in the Dutch oven, bones down, and cover it with about an inch of rock salt. The meat does not get salty. You need moisture to get the saltiness into the meat. The rock salt makes a great moisture barrier, keeping the juices inside the meat. What you end up having is an oven inside your Dutch oven. Place the coals on the rim of the Dutch oven and allow to cook. Place 12-14 charcoal briquettes on the rim of the lid and 12-14 under the oven for target temperature of 250 degrees F. Each hour, add about 6 coals to the lid and 4 coals under the oven. DO NOT OPEN Your Dutch Oven before two hours. After 2 hours check the internal temperature of the prime rib with a meat thermometer. It takes about 2 to 2.5 hours for the prime rib to cook to 130 degrees for medium rare. Once the desired temperature is achieved, carefully remove the roast and place it on a cutting board. Discard the salt. Place an aluminum foil tent over it to retain heat. Let the roast rest for about 15-20 minutes. The internal temperature will raise to approximately 140 degrees while resting. Cut away the strings that were used to hold the roast to the rack of rib bones. Remove the bones. Then, using a sharp carving knife, slice meat across the grain for serving, making the slices about 1/2-inch to 3/4-inch thick. Horseradish sauce may be added as a garnishment for the prime rib. Cook longer for well done, or cut cooking time for rare. Serves: 8-10.

### Sirloin Roast

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

In a large resealable plastic bag, combine all ingredients, add roast. Seal bag and turn to coat. Refrigerate overnight. Drain and discard marinade. Bake roast in Dutch oven for 2 to 2½ hours or until meat reaches desired doneness (meat thermometer: rare—140°, medium—160°, well—170°). Let stand 10-15 minutes before slicing. Serves 12-14.

**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.

## **Smothered Steaks with Mushroom Sauce**

Servings: 4

- 4 (6-oz.) beef tenderloin filets (1 inch thick)
- 1/2 tsp. black pepper
- 2 1/2 tsp. kosher salt, divided
- 1 Tbsp. canola oil
- 1 cup beef stock
- 2 Tbsp. unsalted butter
- 8 oz. fresh wild mushrooms, chopped (about 4 cups)
- 1 medium shallot, finely chopped (2 Tbsp.)
- 3 garlic cloves, finely chopped (1 Tbsp.)
- 1/2 cup heavy whipping cream
- 2 tsp. Dijon mustard
- 2 tsp. Worcestershire sauce
- 1 Tbsp. chopped fresh tarragon
- Flaky sea salt

Sprinkle steaks with pepper and 2 teaspoons of the salt. Heat oil in a large cast-iron skillet over high until smoking. Cook steaks, turning often, until a thermometer inserted into thickest portion registers 125°F, about 10 minutes. Transfer steaks to a plate, and loosely cover with aluminum foil. Wipe skillet clean. Reduce heat to medium-high. Add stock; bring to a simmer. Cook until reduced to about 1/4 cup, 3 to 5 minutes. Pour into a heatproof bowl. Melt butter in same skillet over high. Add mushrooms; cook, stirring occasionally, until browned, about 5 minutes. Reduce heat to medium-high; add shallot and garlic. Cook, stirring often, until softened, 1 to 2 minutes. Return reduced stock mixture to skillet; add heavy cream, mustard, Worcestershire, and remaining 1/2 teaspoon salt. Return steaks to skillet, and cook over medium-high until sauce thickens, 1 to 2 minutes, flipping steaks halfway through cook time. Remove from heat. Spoon sauce over steaks; garnish with tarragon and flaky sea salt. Serve with mashed potatoes.

## **Beef / Miscellaneous**

### **All American “Ham” Burger**

- 1 1/2 lbs. ground beef (blend of ground chuck and lean sirloin, 80/20 ratio)
- 1/2 white onion, chopped
- Salt and freshly ground black pepper
- 4 oz. Velveeta sharp cheddar cheese
- 2 Tbsp. milk
- 1 tsp Franks Red Hot or other hot sauce
- 1/2 lb. shaved ham
- 4 onion buns, pretzel buns, or other rolls, split
- 1000 Island Dressing
- Dill pickle spears

#### *Hamburger Directions*

In a bowl, mix together the ground beef, white onions and some salt and pepper until just combined. Don't overwork it. Form the beef into four 1-inch-thick patties and grill on a reversed Dutch oven lid to desired doneness.

#### *Cheese Sauce Directions*

In a microwave safe dish, add the cheese, milk, and hot sauce. Microwave on low for 20 second intervals and stir between intervals until smooth. Alternative method: heat ingredients in a sauce pan on low heat while stirring constantly until smooth and bubbly.

#### *Ham and Buns Directions*

Wrap shaved ham in aluminum foil and set on the edge of the Dutch oven lid and cook until warmed through, about 5 to 10 minutes. Turn the ham often to ensure even heating. Meanwhile, toast buns on a Dutch oven lid as hamburgers near completion.

#### *Assemble the Hamburgers*

Place a grilled hamburger patty on the bottom half of a bun. Add 1000 Island dressing. Add 1/8 pound of shaved ham. Top with cheese sauce and the top half of the bun. Serve with dill pickle spears. Serves 4.

### **Australian Beef 'N' Beer**

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

Combine ingredients in the oven. Cook slowly for 3 - 4 hours. There is no alcohol left after the cooking, and you can use low alcohol beer if you like. Serves 4.

### Barbeque Beans

- 3/4 – 1 lb. ground beef
- 1 med onions chopped
- 5 strips bacon
- 1/2 – 1 cup celery diced
- 1 14.5 oz. can kidney beans
- 1 14.5 oz. can baked beans
- 1 14.5 oz. can butter beans
- 1/2 cup firmly packed brown sugar
- 3/4 cup Ketchup
- 1 Tbsp. Worcestershire sauce

In Dutch oven, cook and stir bacon, hamburger, and onion. Drain. Add remaining ingredients and mix well. Bake at 325 degrees for 60 minutes. 8 servings.

### Barbeque Beef and Beans

- 2 lbs. lean ground beef
- 1 large can pork and beans
- 1 14.5 oz. can kidney beans
- 1 14.5 oz. can garbanzo beans
- 1 medium onion, chopped
- 1 cup brown sugar
- 1/2 cup hickory smoke flavor BBQ sauce
- Salt and pepper to taste

Brown beef, add salt and pepper to taste. Mix in beans, onions, brown sugar and BBQ sauce. Bake 90 minutes. Serves 6-8.

### Barbecue Cheeseburgers

*For the barbecue sauce:*

- 2 tablespoons vegetable oil
- 1 red onion, chopped
- 2 cloves garlic, chopped
- 1 1/2 tablespoons chili powder
- 3/4 cup ketchup
- 1/4 cup apricot preserves
- 3 tablespoons yellow mustard
- 3 tablespoons apple cider vinegar
- 1 tablespoon soy sauce
- 1 tablespoon Worcestershire sauce

*For the burgers:*

- 2 1/2 pounds ground beef chuck
- Kosher salt and freshly ground pepper
- 1 red onion, sliced into rings
- 1 tablespoon vegetable oil
- 6 slices Monterey jack or pepper jack cheese
- 6 sesame seed hamburger buns, split
- 2 avocados, sliced

Make the barbecue sauce: Heat the vegetable oil in a medium saucepan over medium heat. Add the onion and garlic and cook, stirring, until softened, about 4 minutes. Add the chili powder and cook, stirring, until toasted, about 1 minute. Stir in the ketchup, preserves, mustard, vinegar, soy sauce, Worcestershire sauce and 1/2 cup water. Bring to a simmer and cook until slightly thickened, about 10 minutes. Transfer to a blender and puree until smooth; let cool to room temperature. Make the burgers: Combine the ground beef and 3 tablespoons of the prepared barbecue sauce in a bowl; mix with your hands until just combined. Form the meat into six 1/2-inch-thick patties; season both sides with salt and pepper. Preheat a grill to medium. Toss the onion with 1 tablespoon of the barbecue sauce and the vegetable oil. Grill (use a grill basket if you have one), turning occasionally, until lightly charred, about 8 minutes. Transfer 1/2 cup of the remaining barbecue sauce to a separate bowl for brushing. Increase the grill temperature to medium high and grill the patties, brushing with the barbecue sauce and flipping occasionally, about 8 minutes for medium rare; top with the cheese during the last minute and cover to melt. Toast the buns on the grill. Serve the burgers on the buns; top with the grilled onions, avocado slices and more barbecue sauce. Serves 6.

### Barbeque Hamburger

- 3 lbs. hamburger
- 1 large onion, chopped
- 16 oz. ketchup
- 16 oz. tomato juice
- 3 Tbsp. flour
- 1 Tbsp. Worcestershire sauce
- 1 tsp curry powder
- Salt and pepper
- Cayenne pepper powder or hot sauce for a kick (optional)
- 10 hamburger buns

Put Dutch oven over hot coals to heat. Brown hamburger and onion, breaking into small bits and cooking thoroughly. Drain off grease. Pour in ketchup, tomato juice, and season with salt and pepper (and cayenne pepper or hot sauce if desired). Bring to a boil while stirring. Dissolve flour and curry powder in a cup with Worcestershire sauce and enough water to thin the mixture. Mix into hamburger. Simmer at about 325 degrees for an hour or so. Serve 8-12 people on buns.

### **Barbeque Hamburger, Beans and Biscuits**

- 2 lbs. lean Hamburger
- 2 2-lbs cans of Pork and Beans
- 1 jar Hickory Smoked BBQ sauce
- 1 jar Mesquite BBQ sauce
- 1 jar Regular BBQ sauce
- 1 cup shredded Cheese
- Ketchup Mustard
- Onions
- Rollout Biscuit Mix

Brown and drain the Hamburger. Add both cans of Pork and Beans. Mix well. Add as much or as little of the three BBQ sauces to the mix. Again, mix well. Add Ketchup and Mustard to taste. Once all is mixed, add a handful of chopped onions (the finer the better). Let simmer on low heat for 15 minutes.

Make your Rollout Biscuits. Cut out in circles. Cut circles in half giving two half circles. Stir the Beans and Hamburger. Arrange biscuit halves on top of simmering beans. Stand biscuit halves on end so that round halves are up. Cover the complete top of the beans and hamburger mix with biscuit halves. Add all shredded cheese on top of biscuits. Bake for 30 minutes at 400 degrees. It's done when the biscuits are done.

### **Barbeque Meatballs**

- 2 lbs. lean ground beef
  - 1 can evaporated milk
  - 2 eggs
  - 2 cups quick oatmeal
  - 1 cup onion, minced
- Sauce*
- 2 cups catsup
  - 1 1/2 cup brown sugar
  - 2 Tbsp. Liquid Smoke
  - 2 tsp salt
  - 1/2 tsp pepper

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

### **Barbecue Sauerkraut**

- 1 lb. ground beef
- 1 qt Sauerkraut
- 1/2 onion
- 1 cup brown sugar
- 3/4 cup barbecue sauce
- 1 8 oz. can of tomato sauce

Brown the burger and onion. Mix all ingredients and bake in a Dutch oven at 350 degrees for 30 to 45 minutes. Serves 8.

### **Beef Burgundy**

- 2 lb. beef round roast
- 2 cans beef gravy (or pkg of instant)
- 1 clove of Garlic
- 1/4 tsp oregano
- 3 medium onions, sliced
- 1/2 cup burgundy wine
- 4 Tbsp. butter
- 8 oz. sour cream

Cut beef into 1 inch cubes. Sprinkle with tenderizer. Sauté garlic and onions in butter slowly until onions are clear or slightly browned. Remove onions and brown meat slowly in the drippings. Add beef gravy, salt, pepper and onions to pan. Simmer 15 min. Serve over rice.

### Beef Casserole

- 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
- 1/2 cup soft bread crumbs
- 4 oz. grated American cheese
- 1/4 cup salad oil
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/2 cup sour cream (optional)
- Parmesan cheese, unmeasured

Prepare macaroni according to package, set aside. Prepare broccoli, save liquid. Brown beef, onion and garlic in Dutch oven, drain. Add spaghetti sauce mix, tomato sauce, tomato paste, mushrooms, liquid from broccoli. Beat eggs, bread cheese, broccoli and salad oil. Stir in macaroni and spread over meat mix. Spread sour cream over top is desired. Bake 30 minutes. Top with Parmesan cheese before serving. Serves 12-15.

### Beef Delight

- 2 lbs. ground beef
- 8 oz. elbow macaroni
- 1 large onion, chopped
- 1/4 cup finely chopped bell pepper
- 1/4 cup finely chopped celery
- 1 16 oz. can stewed tomatoes
- 1 16 oz. can tomato sauce
- 2 cups water
- 2 Tbsp. Worcestershire sauce
- 1 tsp salt
- 1/2 tsp pepper
- 2 16-ounce can kidney beans

In large Dutch oven brown meat. Add and sauté, onion, bell pepper, and celery, for about 5 minutes, stirring constantly. Add tomato sauce, macaroni, stewed tomatoes, and water. Mix together. Add the remainder of the ingredients, except for the kidney beans, and mix thoroughly. Cover and simmer for 25 minutes, stirring frequently. Add kidney beans and simmer for an additional 10 minutes. 8 to 10 servings

### Beef Noodles

- 3 lbs. boneless beef round steak or chuck roast
- 9 Tbsp. all-purpose flour
- 6 Tbsp. vegetable oil
- 3 (32 oz.) cans beef broth
- 3/4 tsp ground black pepper
- 1 tsp salt
- 2 lbs. frozen egg noodles

Trim fat from beef. Cut beef into 3/4-inch cubes. Place flour in a resealable plastic bag. Add beef cubes and shake to coat. In a 12 inch Dutch oven, brown the beef cubes in hot oil, adding additional oil if necessary. Drain off fat. Stir in broth and pepper. Bring to a boil; reduce heat. Simmer, covered, for 1 1/4 to 1 1/2 hours or until meat is desired tenderness. Stir frozen noodles into the Dutch oven. Bring to a boil; reduce heat. Cook, uncovered, for 25 to 30 minutes or until noodles are tender, stirring occasionally. Serve over Mashed Potatoes. Serves 12.

### Big Bean Pot

- 3/4 lb. (12 slices) bacon diced
- 3 medium Onions chopped
- 1 tsp Garlic powder
- 1/2 tsp Dry mustard
- 1/2 cup Firmly packed brown sugar
- 1/3 cup Cider vinegar
- 1/4 cup Ketchup
- 1 can (15.5 oz.) Green Giant/Joan
- 1 can (15.5 oz.) Light Red kidney beans, drained
- 1 can (15 oz.) butter beans; drained
- 2 can (16 oz.) Baked style beans

In Dutch oven, cook and stir bacon and onion till bacon is crisp and onion tender. Drain. Add remaining ingredients and mix well. Bake at 350 degrees for 60-70 minutes or until hot and bubbly. 12 servings.

### Big Mac Casserole

- 2 tablespoons olive oil
- 1/2 cup chopped yellow onion
- 2 pounds ground chuck
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 cup Big Mac Sauce (See recipe below. You can use 1000 Island Dressing instead. Its taste is similar to Big Mac Sauce)
- 1/4 cup Dill relish.
- 2 cups shredded cheddar cheese
- 32 ounce bag of tater tots

Preheat oven to 350 degrees. Spritz baking dish with nonstick cooking spray, set aside. In a large skillet, over medium heat pour the oil and add the onion. Cook until the onions are translucent. Add the ground beef. Break the meat into smaller pieces. Add the seasonings and cook until the ground beef is browned and there is no more pink. Drain the majority of fat from the pan. Add the burger sauce and the dill relish (or diced pickles). Mix to combine. Next sprinkle in 1/4 cup of shredded cheese. Mix until the cheese is melted. Pour the ground beef mixture into the prepared casserole dish. Top with the remaining cheese. Finish by adding the frozen tater tots in a single layer on top. Bake in a preheated oven for 40 to 45 minutes or until the tater tots are golden brown. Cool for a few minutes. Serve and enjoy! Serves 8.

### Big Mac Sauce Recipe

- 1 cup mayonnaise
- 4 Tablespoons sweet pickle relish
- 2 Tablespoon grated yellow onion (with juices)
- 4 teaspoons yellow mustard
- 1 teaspoon white vinegar
- 1 teaspoon paprika
- 1 teaspoon onion powder
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon garlic powder

Grate the onion using a box grater. Be sure to use any juices that accumulate with the onion. In a small bowl, mix all ingredients together.

### Boeuf Bourguignon

- 6 strips uncooked bacon, cut in 1/2-inch pieces
- 3 lbs. beef rump or chuck, cut in 1 1/2-inch cubes
- 1 large carrot, peeled and sliced
- 1 medium onion, sliced
- 1 1/2 tsp salt
- 1/8 tsp black pepper
- 3 Tbsp. unbleached all-purpose flour
- 1 can (10.5 oz.) condensed beef broth
- 1 1/2 cups beef broth
- 1 tsp tomato paste
- 4 garlic cloves, minced
- 1 1/2 tsp dried thyme
- 1 bay leaf
- 8 oz. small white onions, peeled
- 1 lb. fresh mushrooms, sliced
- 2 Tbsp. butter

Cook bacon in Dutch oven or skillet until crisp. Remove bacon. Add beef cubes and brown well in the bacon fat. Remove browned beef and set aside. Brown carrot and onion. Season with salt and pepper. Stir in flour. Add condensed broth and mix well. Put beef back in Dutch oven, or place all in 2-quart casserole dish. Add cooked bacon, remaining broth, tomato paste, garlic, thyme, bay leaf, and onions. Bake in Dutch oven for 45 minutes on medium heat, or cover and bake in 350°F conventional oven for 45 minutes. Meanwhile, sauté mushrooms in butter. Add mushrooms to Dutch oven; cook 15 more minutes. Remove bay leaf before serving. Serves 6-8.



### **Cabbage Roll Casserole**

- 2 pounds ground beef
- 1 large onion, chopped
- 3 garlic cloves, minced
- 2 cans (15 ounces each) tomato sauce, divided
- 1 teaspoon dried thyme
- 1/2 teaspoon dill weed
- 1/2 teaspoon rubbed sage
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon cayenne pepper
- 2 cups cooked rice
- 4 bacon strips, cooked and crumbled
- 1 medium head cabbage (2 pounds), shredded
- 1 cup shredded part-skim mozzarella cheese
- Coarsely ground pepper, optional

Preheat oven to 375°. In a large skillet, cook beef and onion over medium heat until meat is no longer pink, breaking beef into crumbles. Add garlic; cook 1 minute longer. Drain. Stir in 1 can tomato sauce and next 6 ingredients. Bring to a boil. Reduce heat; simmer, covered, 5 minutes. Stir in rice and bacon; remove from heat. Layer a third of the cabbage in a greased 13x9-in. baking dish. Top with half the meat mixture. Repeat layers; top with remaining cabbage. Pour remaining tomato sauce over top. Cover and bake 45 minutes. Uncover; sprinkle with cheese. Bake until cheese is melted, about 10 minutes. Let stand 5 minutes before serving. If desired, sprinkle with coarsely ground pepper. Serves 12.

### **Campfire Stew**

- 3 lbs. cubed chuck
- 1/2 cup flour
- 1/2 lb. bacon
- 1 tsp thyme
- 1 large onion, diced
- 1 green pepper, diced
- 1 lb. carrots
- 2 1/2 lbs. potatoes
- 4 stalks celery, diced
- 32 oz. can tomato sauce
- 1/4 cup vinegar

Fry bacon in oven. Flour beef and brown with bacon. Add onions, stir and cook 5 minutes. Add all other ingredients and bring to a boil. Cover and cook for 1 to 1 1/2 hours, stirring occasionally. 12 servings.

### **Cheeseburger French Fry Casserole**

- 2 pounds lean ground beef (90% lean)
- 1 can (10-3/4 ounces) condensed golden mushroom soup, undiluted
- 1 can (10-3/4 ounces) condensed cheddar cheese soup, undiluted
- 1 package (20 ounces) frozen crinkle-cut French fries

Preheat oven to 350°. In a large skillet, cook and crumble beef over medium heat until no longer pink; drain. Stir in soups. Pour into a greased 13x9-in. baking dish. Arrange the French fries on top. Bake, uncovered, until the fries are golden brown, 50-55 minutes. Serves 8.

### **Cheesy Pizza Casserole**

- 1 pound ground beef
- 1 package (3-1/2 oz.) sliced pepperoni
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 1 jar (4-1/2 oz.) sliced mushrooms, drained
- 7 ounces vermicelli, cooked and drained
- 1/3 cup butter, melted
- 1 can (15 oz.) tomato sauce, divided
- 1 cup shredded Swiss cheese
- 4 cups shredded part-skim mozzarella cheese
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil

In a large skillet, cook the beef, pepperoni, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in mushrooms; set aside. Combine vermicelli and butter in a greased 13x9-in. baking dish; toss to coat. Pour 1 cup tomato sauce over pasta; top with half of meat mixture. Combine Swiss and mozzarella cheeses; sprinkle half over top. Sprinkle with oregano and basil. Layer with remaining meat and cheese mixtures. Pour remaining tomato sauce over top. Bake, uncovered, at 350° for 25-30 minutes or until bubbly. Serves 10.



### Chinese Beef Casserole

Servings: 8

- 2 lbs. ground beef
- 1 cup chopped onion
- 1 cup chopped celery
- 2 cans (10-3/4 oz. each) condensed cream of mushroom soup, undiluted
- 1 can (14 oz.) bean sprouts, undrained
- 1/4 cup reduced-sodium soy sauce
- 1/2 tsp. pepper
- 1 cup uncooked long grain rice
- 1 can (8 oz.) sliced water chestnuts, drained
- 2 cups frozen peas, thawed
- 1 can (5 oz.) chow mein noodles

In a large skillet, cook the beef, onion and celery over medium heat until meat is no longer pink, breaking it into crumbles; drain. Stir in the soup, bean sprouts, soy sauce and pepper. Bring to a boil. Pour into a greased 13x9-in. or 3-qt. baking dish. Stir in rice and water chestnuts. Cover and bake at 350° for 30 minutes. Uncover; stir in peas and sprinkle with noodles. Bake until heated through, 15-20 minutes longer.

### Corned Beef and Cabbage

Servings: 4

- 8 slices bacon
- 1 large head green cabbage, cut into 6 wedges
- 1 large onion, chopped
- 3 to 4 tsp crushed red pepper
- 1/4 tsp salt
- 5 cups water
- 1 1/2 lbs. corned beef, sliced

Wash cabbage, and cut into 4 wedges (do not separate leaves). Cook bacon in a Dutch oven until crisp; remove and crumble bacon when cool. Combine cabbage, bacon, red pepper, salt, and water in Dutch oven. Cover and cook over medium heat for 30 minutes. Add corned beef, and cook an additional 10 minutes.

### Country Fried Steak and Gravy

- 4 cube steaks, 8 oz. each
- 1 1/2 tsp kosher salt, plus more to taste
- 1 tsp black pepper, plus more to taste
- 2 large eggs
- 2 3/4 cups whole milk, divided
- 1 1/2 cups all-purpose flour, divided, plus 3 Tbsp.
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp paprika
- 1 cup vegetable oil
- 3 Tbsp. unsalted butter
- 1/2 cup heavy cream

Preheat the oven to 225°F. Set a steak in the center of a cutting board and cover with a piece of plastic wrap. Using a meat mallet, pound the steak evenly to 1/4-inch thick. Season with salt and pepper on both sides. Repeat with the remaining meat. In a wide, shallow dish, whisk together the eggs and 1 cup of milk. In a separate shallow dish, mix together the 1 1/2 cups of flour, pepper, salt, garlic powder, onion powder, baking soda, baking powder, and paprika. Dredge the steaks in the flour mixture, then dip in the egg mixture, letting any excess egg drip off. Coat again in the flour mixture. Set aside for 10-15 minutes, until the coating has dried out a bit.

Meanwhile, heat the oil in a 10-inch pan over medium-high heat until it reaches 375°F. Fry the steaks, 2 at a time, for 3 minutes, until golden brown and crispy. Flip and cook on the other side for 3 minutes more, until golden brown and cooked through when the internal temperature reaches 155°-165°F. Transfer the steaks to a paper towel-lined plate or baking sheet and immediately season with salt. Once all of the steaks are done frying, transfer to the oven while you prepare the gravy. Pour the hot oil into a heatproof bowl and let cool before discarding. Leave any browned bits in the pan. In the same pan, without wiping it out, melt the butter over medium heat. Add the remaining 3 tablespoons of flour, whisking to incorporate. Cook for 2-3 minutes, until the roux is a light brown color. Add the heavy cream and remaining milk. Bring to a simmer and cook, whisking constantly, until thickened, 5-7 minutes. Season with salt and pepper. If the gravy gets too thick, add in a little more milk. Ladle the gravy over the steaks and serve with mashed potatoes and your favorite green veggies. Serves 4.

### Dutch Oven Sloppy Joes

- 3 lbs. lean ground beef
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 1 1/4 cup ketchup
- 1/2 bell pepper, seeded and chopped
- 5 Tbsp. Worcestershire sauce
- 1/4 cup packed brown sugar
- 3 Tbsp. prepared mustard
- 3 Tbsp. cider vinegar
- 2 tsp chili powder
- Hamburger buns

In a Dutch oven, brown ground beef with onion and garlic. Drain off excess fat. Combine ketchup, bell pepper, Worcestershire sauce, brown sugar, mustard, vinegar, and chili powder with the ground beef mixture. Cover and cook 2 hours, stirring occasionally. Serve spooned over hamburger buns. Serves 8.

### Dutch Oven Beef Stroganoff

- 1 1/2 lbs. beef sirloin steak, 1/2" thick
- 8 oz. fresh mushrooms, sliced
- 1 large onion, thinly sliced
- 1 garlic clove, finely chopped
- 1/4 cup butter
- 12 oz. beef broth
- 1/2 tsp salt
- 1 tsp Worcestershire sauce
- 1/4 cup flour
- 1 1/2 cups sour cream
- 3 cups egg noodles

Cut beef across grain into about 1 1/2 x 1/2 inch strips. Cook beef, mushrooms, onions, and garlic in butter in a 12" Dutch oven over medium heat, until onions are tender and beef is brown. Stir in 1 cup of beef broth, the salt, and Worcestershire sauce. Heat to boiling. Cover and simmer 15 minutes. While simmering, boil water in another pot; cook and strain the noodles. Stir remaining 1/2 cup broth into flour; stir into beef mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in sour cream; heat until hot (do not boil). Mix in the noodles and serve. Serves 6.

### Easy Cheesy Meat And Potatoes

#### Dinner

- 2 lbs. ground beef
- 1 large yellow onion; diced
- 7 cloves garlic; minced
- Salt and pepper to taste
- 2 bags frozen tater tots
- 4 cups Colby Jack cheese; shredded

#### Sauce

- 2-10 1/2 oz. can cream of mushroom soup
- 1-10 1/2 oz. can cream of chicken soup
- 1 1/2 cup sour cream
- 2 Tbsp. Worcestershire sauce
- 1 Tbsp. soy sauce
- 1 1/2 tsp thyme
- 1 1/2 tsp marjoram
- Salt and pepper to taste

Heat a 14" Dutch oven using 22-24 briquettes bottom until oven is hot. Add ground beef, onions, and garlic to hot oven, season with salt and pepper, and fry until beef is brown and onions are translucent. Remove the ground beef and onion mixture from the oven and place in a large bowl. To the bowl add all the sauce ingredients and stir to mix.

Layer 1 bag of tater tots in bottom of oven. Spoon one half of the ground beef sauce mixture over the tater tots. Sprinkle one half of the cheese over the sauce. Layer again with the second bag of tater tots, the rest of the remaining sauce, and the remaining cheese. Cover and cook 90 minutes using 12-14 briquettes bottom and 14-16 briquettes top heat rotating oven and lid every 10-15 minutes. Serves 15-20.



### **Goulash, Old Fashioned**

- 2 lbs. ground beef
- 3 tsp minced garlic
- 1 large yellow onion, diced
- 2 1/2 cups water
- 1/2 cup beef broth
- 1/3 cup olive oil
- 2 15-oz. cans tomato sauce
- 2 15-oz. cans diced tomatoes
- 1 Tbsp. Italian seasoning
- 1 Tbsp. adobo Seasoning
- 3 bay leaves
- 1 Tbsp. salt
- 1/2 Tbsp. black pepper
- 2 cups elbow macaroni, uncooked
- 1 cup shredded mozzarella cheese
- 1/2 cup shredded cheddar cheese

In a Dutch oven, sauté the ground meat over medium-high heat until half cooked. Add garlic, onions, olive oil and continue sautéing until meat is fully cooked. Add water, broth, tomato sauce, diced tomatoes, Italian seasoning, bay leaves, salt, pepper and adobo seasoning. Mix well. Lower heat and cover. Allow to simmer for about 20 minutes, stirring occasionally. Add in the uncooked elbow macaroni. Stir well until everything is combined. Cover once again and continue to simmer for about 30 minutes. Once cooked, remove the bay leaves. Add only the cheddar cheese and mix until combined. Add mozzarella right before serving. Serves 8.

### **Goulash, Hungarian**

- 2 Tbsp. olive oil
- 2 cans tomato soup
- 1 lb. lean ground beef
- 2 1/2 soup cans water
- 1 large yellow onion; diced
- 2 1/2 tsp. paprika
- 1 large green bell pepper; diced
- 1/2 tsp. cayenne pepper
- 2 cloves garlic; minced
- 2 tsp salt
- 1 1/2 cups frozen whole kernel corn
- 12 oz. bag pasta shells
- 1 cup fresh mushrooms; sliced
- 3 cups grated cheddar cheese
- 1/2 cup olives; sliced

Brown ground beef using 2 Tbsp. olive oil in a 12" Dutch oven using bottom heat. When beef has been browned add onion, bell pepper, mushrooms, and garlic. Sauté until vegetables are tender. Add corn, olives, tomato soup, hot water, paprika, cayenne pepper, and salt. Stir to mix well. Bring contents to a boil then stir in pasta shells. Place lid on Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top heat for 30-40 minutes. Sprinkle cheese over top and bake for an additional 10 minutes until cheese is melted. Serves 6-8.

### **Hamburger Stroganoff**

- 6 Tbsp. margarine
- 3 small onions
- 3 cloves of garlic
- 3 lbs. ground beef
- 1 1/2 tsp pepper
- 1 tsp salt
- 24 oz. mushroom pieces
- 6 Tbsp. flour
- 3 cups sour cream
- 6 Tbsp. parsley
- 3 bags egg noodles
- 3 10.5 oz. cans cream of mushroom soup

Melt margarine in pan and brown beef, onion and garlic. Add seasonings, mushrooms and soup. Stir thoroughly and simmer 20 minutes. Add sour cream and serve over cooked noodles. Serves 16.

### **Hot and Juicy Reuben Sandwiches**

- 1 corned beef brisket (about 2-3 lbs.)
- 2 lbs. sauerkraut, drained
- 1/2 cup beef broth
- 1/2 tsp coriander seeds
- 1 tsp garlic powder
- 1/2 onion powder
- 1 tsp dried thyme
- 1 tsp paprika
- 2 Tbsp. crushed peppercorns
- 16 slices pumpernickel/rye bread, toasted
- 8 thick slices of Swiss cheese
- 1 cup 1000 Island Dressing
- 1/2 cup sweet pickle relish
- 1 Tbsp. prepared horseradish

Add sauerkraut and broth to Dutch oven. Mix onion powder, garlic powder, thyme, caraway seeds and peppercorns and rub on top of the beef. Place corned beef on sauerkraut. Cover and cook for 2 hours (or until the meat reaches an internal temperature of 185 degrees). In a separate bowl, mix the 1000 Island dressing, relish, and horseradish. Spread about 1 Tbsp. of dressing evenly on each of 16 toasted bread slices. When meat is done, remove from Dutch oven and cut across the grain into 1/4-inch-thick slices. Divide evenly on 8 slices of bread. Top each slice with 1/2 cup drained sauerkraut mixture and one slice Swiss cheese. Close sandwiches. Serves 8.

### **Juicy Hamburgers**

- 1 lb. Ground beef
- 1 Tbsp. Olive oil
- 1 Tbsp. Worcestershire sauce
- 1/2 tsp Garlic powder
- 1/2 tsp brown sugar
- 1/4 tsp onion powder
- 1 tsp Sea salt
- 1/2 tsp Black pepper

Place all ingredients in a large bowl. Work through using your hands until just combined, being careful not to overwork the meat. Divide the meat mixture into thirds. Take 1/3 of the meat mixture and use your hands to press it into the shape of a hamburger patty that is about 3/4 inch thick. Make an indentation in the middle of the patty to prevent bulging in the center of the hamburger as it cooks. Repeat with the remaining meat mixture, making 3 hamburgers.

Preheat a grill, pan, or Dutch oven to medium-high heat. Add the burgers and cook 4-5 minutes with the lid closed, until browned on the bottom and the only juices visible are no longer red. Do not push down on the burgers or move them around. Flip over and cook 2-3 minutes for medium, or until done as desired. If adding cheese, lay a slice of cheese on each burger patty about 1 minute before taking the burgers off the grill, so the cheese has a chance to melt. Remove burgers from heat. Let the burgers rest for a few minutes before serving.

### **Juicy Lucy Hamburgers**

- 1 1/2 lbs. ground beef
- 1 Tbsp. Worcestershire sauce
- 3/4 tsp garlic salt
- 1 tsp black pepper
- 4 slices American cheese
- 4 hamburger buns, split

Combine ground beef, Worcestershire sauce, garlic salt, and pepper in a large bowl; mix well. Form 8, thin patties from the beef. Each patty should be slightly larger than a slice of cheese. Cut each slice of American cheese into 4 equal pieces; stack the pieces. Sandwich one stack of cheese between 2 ground beef patties. Tightly pinch edges together tightly seal the cheese within the meat. Make a tight seal to avoid a cheesy eruption as the cheese melts, creates steam, and tries to find its way out. Repeat with the remaining cheese and patties. Preheat a cast-iron or other heavy bottomed skillet over medium heat. Cook burgers until well browned, about 4 minutes. It is common for burgers to puff up due to steam from the melting cheese. Turn burgers and prick the top of each to allow steam to escape; cook until browned on the outside and no longer pink on the inside; about 4 minutes. Serve on hamburger buns. For the juiciest burgers, be sure your ground beef is at least 20% fat. Serves 4.

### **Mac and Cheese Meatloaf Bacon Balls**

- Foil baking cups
  - 2 packages of thick sliced bacon
- Meatloaf Ingredients
- 2 lbs. Ground beef
  - 1/2 cup Barbeque sauce or ketchup
  - 2 Tbsp. Worcestershire sauce
  - 1 egg
  - 1 Tbsp. crushed garlic
  - 1/2 teaspoon pepper
  - 1/4 tsp salt
  - 1/2 tsp basil
  - 1 cup bread crumbs
  - 1 Tbsp. Parmesan
  - Mac and Cheese Ingredients
  - 2 cups elbow macaroni
  - 2 oz. cream cheese
  - 3/4 cups sour cream
  - 1/4 cup milk
  - 1 1/4 cups shredded sharp Cheddar cheese
  - Toothpicks

### Step 1: Preparing Meatloaf.

Place ground meat into large bowl or pan. Press meat into a large bowl shape. Place all Meatloaf ingredients into meat bowl. Use your hands to mash everything together until thoroughly mixed. Cover and set aside until needed.

### Step 2: Making the Mac and Cheese

In large pan, boil enough water to cook your noodles. When water is boiling, add noodles and then reduce heat. Cook the noodles until they are soft and then drain the water. Place the milk and cheeses in another medium size pan, and simmer on low to medium heat. Stir often until the cheeses are melted and mixed into a soupy substance. In a large pan, mix cheese sauce with the noodles until well blended.

### Step 3: Bacon Ball Assembly

Preheat oven to 400 degrees. Place strip of bacon evenly in the center of one of the foil muffin cups. Place another strip on bacon in the same cup, making an X of bacon. Coat the bacon on the inside of the cup with BBQ Sauce. Place a golf ball size amount of meatloaf mixture into the cup and gently pat it into the form of a cup. The bigger the hole in your meat, the more Mac and Cheese you can stuff into it. Place a large spoonful of Mac and Cheese into the meat cup and press it down gently. The Mac and Cheese should be about level or slightly mounded. Don't try to stack it too high! Place a small sized meat patty, big enough to completely cover the Mac and Cheese, on top of the meat cup and lightly press and seal the edges together thoroughly. Cover with another spoonful of BBQ sauce and then fold tips of bacon over the top of your meatball in a circular order. Pin the bacon with a toothpick. Bake in Dutch oven at 400 degrees for about 40 - 45 minutes. Remove from tray, cover with BBQ sauce one more time (optional) and then let sit for 5 minutes before serving. This recipe should make 8 bacon balls.

### Maple Glazed Meatballs

- 1-1/2 cup ketchup
- 1 cup maple syrup or maple flavored syrup
- 1/3 cups soy sauce
- 1 Tbsp. quick cooking tapioca
- 1-1/2 teaspoon ground allspice
- 1 tsp dry mustard
- 32 oz. frozen meatballs
- 20 oz. can pineapple chunks, drained

Combine the ketchup, maple syrup, soy sauce, tapioca, allspice, and mustard in the Dutch oven and stir to combine. Carefully stir the meatballs and pineapple into the ketchup mixture. Cover and cook for 2 hours stirring occasionally. Serve over cooked rice. Serves 6.

### Meatballs in Gravy

- 1/2 cup cooking oil, or less
- 2 lbs. hamburger
- 2 eggs
- 1/2 cup ketchup
- 1 cup dry bread crumbs or more
- 1 pkg onion soup mix
- 1 pkg gravy mix
- 2 cans mushroom soup

In bowl, mix hamburger, eggs, ketchup, and onion soup mix. Mix in bread crumbs until the consistency seems right to form small balls. With your hands, roll hamburger into 1.5 inch balls. Heat a thin layer of cooking oil in Dutch oven to around 350. Brown meatballs well, rolling them around occasionally. Drain off excess oil and fat. Prepare gravy mix with water, following instructions on package. Pour gravy over meatballs. Pour on mushroom soup. Add some water if it looks too thick. Simmer for about 40 minutes with 2/3 coals under and 1/3 on top. Serve 6 people on plates of noodles.

### Meatball Sub Sandwiches

- 1 lb. ground beef
- 1/2 lb. bulk Italian sausage
- 2 eggs
- 1/2 cup Italian bread crumbs
- 1 tsp garlic powder
- 1/2 tsp salt
- Freshly ground black pepper
- 1 (26-oz) jar pasta sauce
- 1 medium onion, chopped
- 6 submarine/hoagie/Italian rolls (about 6 inches long each)
- 8 oz. shredded mozzarella cheese
- Grated Parmesan cheese, optional

In a medium bowl, combine ground beef with egg, bread crumbs, garlic powder, salt, and pepper. Mix with hands or a large spoon until all ingredients are well incorporated. Form mixture into 18 meatballs, taking care not to make

them too compact. Place meatballs in the bottom of Dutch oven. Pour pasta sauce over meatballs, making sure that each one is completely covered.

Cook until meatballs are done. To serve, halve each roll lengthwise and place 3 meatballs inside. Sprinkle with mozzarella cheese. The hot meatballs should cause the cheese to melt. Sprinkle with Parmesan cheese, if desired. Serves 6.

Optional: To save time, 40 frozen fully cooked meatballs may be substituted for the homemade meatballs.

### Mess

- 1-1/2 lbs. ground beef
- 1 can (16 oz.) French style green beans
- 1 can tomato soup
- 1 small onion chopped
- 1 can mushrooms

In Dutch oven or large pot, brown ground beef and onion until onion is clear. Drain and add other ingredients. Heat throughout and salt to taste. Serve plain or on top of noodles or spaghetti.

### Mountain Meatballs

#### Meatballs

- 2 tsp olive oil
- 2 red onions finely chopped
- 3 lbs. lean ground beef ( 3 pounds )
- 1 tsp Dijon mustard
- 1 tsp dried oregano
- 1/4 tsp ground cumin
- 1 tsp coriander seeds crushed
- 2 cups breadcrumbs fresh
- 3 eggs large
- salt and black pepper to taste
- 2/3 cup cheddar cheese grated

#### Sauce

- 1 Tbsp. olive oil
- 1 red onion finely chopped
- 1 red bell pepper chopped
- 1 yellow bell pepper chopped
- 2 Tbsp. fresh garlic crushed
- 2 red chilies de-seeded and finely chopped
- 1/2 tsp paprika
- 1/3 cup tomato sauce (ketch-up)
- 1/3 cup Worcestershire sauce
- 1/3 cup cider vinegar
- 1/3 cup molasses
- 2 Tbsp. Dijon mustard
- 1 1/2 cups beef broth
- 1 cup cherry tomatoes halved
- 1 Tbsp. parsley chopped

*Meatballs:* Heat the oil in skillet and sauté the red onions until soft – remove from the skillet and leave to cool completely. Place the Ground Beef, Mustard, Oregano, Cumin, Coriander seeds, breadcrumbs and the eggs in a large mixing bowl – add the cooled onion – season to taste with salt and black pepper and mix thoroughly. Divide the meatball mixture in eight equal portions – roll into balls (the balls will be slightly bigger than a tennis ball) – make an indentation in each meatball – divide the cheese in eight and press into the indentations – press the meatballs to close securely. Arrange the meatballs in a Dutch oven and bake for 45 minutes at 350 degrees until golden brown.

*Sauce:* Meanwhile, using the same skillet – heat the oil for the sauce and sauté the onion, both bell peppers, garlic, chili and paprika until soft. Stir in the tomato sauce, Worcestershire sauce, cider vinegar, molasses, mustard, beef broth and tomatoes. Reduce heat to medium low and simmer until the sauce has thickened (about 20 minutes).

Spoon away most of the fat around the meatballs in the Dutch oven. Pour the sauce over the meatballs and continue baking for 5 minutes or until heated through. Sprinkle with parsley and serve. Serves 8.



### **Mushroom Burgers with Swiss Cheese**

- 1 lb. ground beef (blend of ground chuck and lean sirloin, 80/20 ratio)
- 1 small onion (4 oz.), peeled and quartered
- 8 oz. white button mushrooms
- 3 Tbsp. olive oil, divided
- 1 tsp kosher salt, divided
- 1/2 tsp freshly ground black pepper
- 2 tsp Worcestershire sauce
- 4 thin slices of Swiss cheese
- 1/4 cup mayonnaise
- 4 burger buns
- Leafy greens
- Optional: tomato slices, pickles, mustard, ketchup

Combine the mushrooms and onion in a food processor and pulse to finely chop. Heat 2 tablespoons of olive oil in a Dutch oven over medium-high heat. When oil is shimmering hot, add the mushroom mixture plus 1/2 teaspoon salt. Cook, stirring occasionally, until the mushrooms have lost most of their moisture and are starting to brown, about 10 minutes, then scrape into a bowl to cool slightly. Stir ground beef into mushroom mixture along with the remaining 1/2 teaspoon salt, Worcestershire sauce, and pepper. Form into 4 patties about 3/4 inch thick. Wipe out the Dutch oven and return it to medium-high heat with remaining 1 tablespoon of olive oil. When shimmering hot, add the burgers and cook undisturbed until they release and flip easily with a spatula, about 4 minutes. Continue cooking on second side until browned, about 4 minutes more. Top burgers with cheese and cover. Cook to an internal temperature of 165 F. To assemble burgers, spread mayonnaise on buns, add the burgers and top with greens. Serves 4.

### **Onion Swiss Steak**

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

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

### **Philly Cheese Steak**

- 2 lbs. round steak, thinly sliced (the more thinly they are sliced, the less cooking time is required)
- 1/2 tsp pepper
- 1/2 tsp garlic powder
- 1 large onion, sliced
- 1 large bell pepper, seeded and sliced
- 32 oz. beef broth
- 6 French rolls
- 12 slices of Provolone, American, or other cheese

Rub the steak with pepper and garlic powder. Place in the Dutch oven. Add onion, bell pepper and beef broth. Stir to mix. Cook until meat is tender. Toast open rolls for several minutes until slightly crusty. Lay a piece of cheese on both sides of the roll. Use tongs to remove meat, onions and bell peppers from Dutch oven (letting juices drip off) and pile on top of rolls. Serves 6.

### **Philly Cheese Steak Casserole with Ground Beef**

Servings: 6

- 1 lb. lean ground beef
- 1 medium onion, red if you have it, sliced
- 1/2 large bell pepper, green
- 1 tsp. salt more to taste
- 1/2 tsp. black pepper
- 16 oz. pasta, shells or any other small pasta, uncooked
- 4 cups beef broth or chicken broth
- 8 oz. cream cheese
- 8 oz. mozzarella cheese shredded

Preheat large Dutch oven on the stove top on low-medium heat. Add ground beef, onion, and green pepper and stir, chopping up ground beef as it cooks. Cook for 10 minutes or until ground beef is browned and onion and green pepper are softened. Drain off any extra fat if desired. Stir in salt and black pepper. To the pot, add uncooked pasta and broth and bring to a boil on high. Lower heat to low, cover, and cook for 15 minutes. Uncover and stir. Let simmer on low for 5 minutes. Turn heat off. Add cheeses and stir. Let sit uncovered for 10 minutes, stirring often until melted and thickened.

### **Poor Man's Steak**

- 2 lbs. ground beef
- 1 1/3 cups milk
- 2 tsp salt
- Margarine
- 1/4 tsp pepper
- 2 10.5 oz. cans cream of mushroom soup
- 2 cups cracker crumbs
- 1 cup water

Mix together meat, salt, pepper, crumbs, and milk. Pack into loaf pans. Let stand in refrigerator overnight or at least 6 hours. Cut into slices and brown in margarine. Mix soup with 1 c of water and pour over meat placed in Dutch oven. Bake at 350 for 1-1/2 hours.

### **Porcupines**

- 1 1/2 lbs. lean ground beef
- 1/2 cup uncooked rice
- 1/2 cup half and half
- 1 can or 1 envelope onion soup mix
- 1 can (4-6oz) tomato juice
- 1/2 cup finely chopped green onions
- 3 cloves garlic finely chopped
- 1 tsp sugar or to taste
- salt and pepper to taste

Beat egg with half and half. Add green onions, garlic, ground meat, salt, pepper. Mix well. Add 1/4 cup of the rice. Shape into balls. Roll in remaining 1/4 cup of rice, pressing it lightly into meat. Bring tomato juice to boiling. Stir in onion soup mix and sugar. Place meat balls in sauce, cover. Simmer 50 minutes with stirring to avoid burning sauce, until rice puffs out around meat and is tender. Serves 6-8.

### **Salisbury Steak #1**

- 2 lbs. ground beef
- 2/3 cup bread crumbs
- 1 tsp salt
- 1/2 tsp pepper
- 2 eggs
- 2 large onions, sliced
- 2 cans (10 oz.) condensed beef broth
- 2 cans (4 oz.) mushrooms, drained
- 1/4 cup cold water
- 4 Tbsp. cornstarch

Mix ground beef, bread crumbs, salt, pepper and eggs, shape into 8 oval patties, each about 3/4" thick. Cook patties over medium heat, turning occasionally, until brown, about 10 min, drain. Add onions broth and mushrooms. Heat to boiling, reduce heat. Cover and simmer until beef is done, about 10 min.

### **Salisbury Steak #2**

#### *Meat Mixture:*

- 1 lb. lean ground beef
- 1 medium yellow onion, divided
- 1/3 cup panko breadcrumbs
- 1 large egg
- 2 teaspoons Ketchup
- 1 teaspoon Dijon mustard
- 1 teaspoon coarse kosher salt, (if using fine salt use less)
- Dash Worcestershire sauce
- 2 tablespoons olive oil

#### *Gravy:*

- Remainder of onion from above, sliced
- 8 ounces sliced white mushrooms
- 1 teaspoon minced garlic
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 2 cups low-sodium beef broth, (I like Better than Bouillon Base)
- 1 tablespoon ketchup
- 1 teaspoon Dijon mustard
- 1 teaspoon Worcestershire sauce

Place the beef in a large bowl. Finely dice or grate 1/4 cup of the onion. Add the 1/4 cup onion to the ground meat. Slice the remaining onion and reserve for the gravy. Add the breadcrumbs, egg, ketchup, mustard, salt, and Worcestershire. Mix until combined and form into four oval patties about 3/4 inch thick. In a large skillet, heat olive oil over medium-high heat. Brown the meat patties on each side about 2 minutes. Remove cooked patties from the pan onto a plate. Add the onions and mushrooms and cook on medium-high for about 3-4 minutes or until onions are soft and mushrooms are golden brown. Add more olive oil if needed. Add the garlic and cook for 30 seconds. Lower the skillet to medium heat and melt the butter in the pan. Sprinkle the flour on top and cook for one minute. Slowly



whisk in the beef broth. Add the ketchup, Dijon mustard, and Worcestershire. Continue cooking for 4-5 minute or until mixture starts to thicken. Taste gravy and add salt and pepper as needed. Add the patties back into the pan with the onion gravy and heat for a few minutes until patties are cooked through. Serve over mashed potatoes, egg noodles, or rice if desired. Store leftover Salisbury steak in an airtight container. Serves 4.

### **Shish Kabob**

- 5 oz. soy sauce (2/3 cup)
- 1/4 cup brown sugar
- 1 tsp lemon juice
- 1 tsp Worcestershire sauce
- 1 lb. Beef cubes
- 1 1/2 cups water
- A few small onions
- A few Cherry tomatoes
- 1 large Green or red bell pepper

Mix ingredients into casserole dish and marinate overnight. Arrange meat, onions and peppers on skewer and cook over open fire for 10 minutes. Add tomatoes, mushrooms and complete cooking (10 more minutes) until meat fully cooked. Serves 8.

### **Sloppy Cheesesteaks**

- 2 pound ground beef
- 2 medium green pepper, chopped
- 1 large sweet onion, chopped
- 2 teaspoons garlic powder
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 loaves of your favorite frozen garlic bread
- 8 slices provolone cheese
- Mayonnaise, optional

Preheat oven according to directions for garlic bread. In a large skillet, cook and crumble beef with pepper and onion over medium-high heat until no longer pink, 5-7 minutes; drain. Stir in seasonings. Bake garlic bread according to instructions. Cut garlic bread into 6 inch sections. Place bottoms on a baking sheet. Top with beef mixture, then with cheese. Broil until cheese is melted, 45-60 seconds. If desired, spread the tops with mayonnaise. Close sandwiches and serve. Serves 8.

### **Sloppy Joe #1**

- 2 lbs. ground beef
- 1/4 cup flour
- 1/4 cup brown sugar
- 2 Tbsp. Worcestershire sauce
- 2 tsp salt
- 1 tsp chili powder
- 24 oz. tomato sauce
- 1 large onion, diced

Brown meat and drain off grease. Add remaining ingredients. Simmer 20 to 25 minutes. Serve on split hamburger buns. Serves 12.

### **Sloppy Joes #2**

- 3 lbs. ground beef
- 24 oz. tomato sauce
- 1 1/2 cup ketchup
- 1/2 to 3/4 cup brown sugar
- 1/2 cup Worcestershire sauce
- 1 Tbsp. prepared mustard
- 1 1/2 tsp garlic powder
- 3/4 tsp onion powder
- Freshly ground black pepper to taste
- 12 Hamburger buns

Set a large pot over medium-low heat. Add a few drops of extra-virgin olive oil, and sauté the garlic for a minute or two until just fragrant and very light golden brown. Add ground beef, increase heat to medium/medium high, and cook until no longer pink, breaking apart and stirring as meat cooks. Drain grease from meat.

While meat is browning, make sauce. In a medium bowl, stir together tomato sauce, ketchup, brown sugar, Worcestershire sauce, mustard, garlic powder, onion powder, and freshly ground black pepper, to taste, until well combined. Pour over browned meat, stir, and simmer for a few minutes until heated through (or longer, if you have time, to allow the flavors to meld). Serve on hamburger buns. Serves 12

Notes: If you like your Sloppy Joe meat with onions and peppers, dice up half an onion and half of a bell pepper and cook them in a tablespoon of olive oil until softened (about 5 to 10 minutes) before browning the beef. Remove the

onions and peppers from the pot and proceed with the recipe, cooking the meat and then stirring the onions/peppers back in at the same time you add the sauce.

### **Slum Gullion**

- 2 lbs. lean ground beef
- 1 can spaghetti sauce
- 1 large can tomatoes
- 1 8 oz. pkg frozen peas
- 2 large potatoes, peeled and sliced
- 1 large onion, thinly sliced
- 2 Tbsp. butter
- Garlic salt, pepper, and paprika to taste

Place ground beef on bottom of Dutch oven. Add onion, spaghetti sauce mix, tomatoes, and peas in layers. Season each layer with garlic salt and pepper. Cover with potatoes slices. Shake paprika on top, dot with butter. Cover and bake for 90 minutes. Brown ground beef first and you can cut cooking time in half. Serves 6-8.

### **Son of a Gun Stew**

- 1/2 lb. bacon
- 2 lbs. cubed beef
- 1 lb. carrots, sliced
- 3 lbs. potatoes, dices
- 2 green peppers, chopped
- 2 Tbsp. Worcestershire sauce
- 3/4 cup soy sauce
- 7 to 8 drops Tabasco sauce
- 5 stalks celery, sliced
- 1 large onion, chopped
- 32 oz. tomatoes

Fry bacon in oven. Add beef and onions and brown well. Add everything else and while stirring, bring to a boil. Cover and cook until vegetables are tender, stirring occasionally. Serves 12.

### **Steak and Mushrooms**

- 1 lb. mushrooms sliced
- 1/2 tsp salt
- 1 c onions, diced
- 1/2 tsp pepper
- 1/4 lb. butter
- 1 round steak
- 8 oz. can tomato sauce
- flour
- 1 Tbsp. Worcestershire sauce

Cut meat into strips and coat with flour. Sauté in melted butter for 5 min. Add onion and mushrooms, cook another 5 min or until onion turn clear. Add remaining ingredients and stir well. Simmer 1 to 1-1/2 hours. Serve over rice.

### **Swiss Steak**

- 3 lbs. round steak
- 3 stalks celery, peeled, chopped fine
- 3 Tbsp. butter
- 1/2 cup catsup
- 1 tsp salt
- 1 Tbsp. chopped parsley
- 1 large onion, diced

Brown steak in butter. Add celery, catsup, parsley, and onion. Cover and simmer 2 to 2-1/2 hours. 1/2 c water may be needed if mixture thickens too much.

### **Texas Hash**

- 1 lb. lean ground beef
- 1 can tomatoes
- 1 cup chopped onion
- 1 cup chopped green peppers
- 1/2 cup tomato soup
- 1 cup cooked rice
- 1 tsp chili powder
- Salt and pepper to taste
- Cheese and crumbs for topping

Brown meat and onions in bottom of Dutch oven, drain. Add remaining ingredients. Bake for 60 minutes. Serves 4.

### Wild Rice Hamburger Casserole

- 1 lb. lean ground beef
- 1/2 cup wild rice, washed
- 1/2 cup white rice
- 2 3/4 cups water, divided
- 1 cup chopped celery
- 1/2 cup chopped onion
- 1/4 cup chopped carrots
- 1/4 cup sliced parsnips
- 1 can cream of mushroom soup
- Salt and pepper to taste

Combine wild rice and 1 1/4 cup water in Dutch oven. Cover and cook for 30-45 minutes until rice is fluffy, remove and set aside. Brown meat in bottom of Dutch oven, drain. Add remaining ingredients and 1 1/2 cup water. Bake for 20-30 minutes until all rice is fluffy and liquids absorbed. You can substitute beef bullion for water. Serves 6-8.

### Wisconsin Butter Burgers

- 1 pound lean ground beef (90% lean)
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon pepper
- 1/2 pound fresh mushrooms
- 2 tablespoons plus 4 teaspoons butter, divided
- 4 hamburger buns, split
- Optional toppings: Tomato slices, lettuce leaves, dill pickle slices, ketchup and mustard

Sprinkle ground beef with seasoned salt and pepper. Pulse mushrooms in a food processor until finely chopped. Add to seasoned beef, mixing lightly but thoroughly. Shape into four 1/2-in.-thick patties. In a large skillet, heat 2 tablespoons butter over medium heat. Add burgers; cook 6-8 minutes on each side, basting with butter, until a thermometer reads 160°. Remove from heat; keep warm. Add bun tops to skillet; toast until golden brown. Transfer burgers to bun bottoms. Top each with 1 teaspoon butter. Replace bun tops. Serve with toppings. Serves 4.

### Witches Brew

- 1 lb. uncooked bacon, chopped
- 1 lb. lean hamburger
- 2 cloves garlic, chopped
- 1 cup celery, diced
- 1 cup onion, diced
- 28oz can tomatoes, with juice
- 2 15 oz. cans dark red kidney beans
- 2 cups uncooked egg noodles
- 1 10 oz. can sliced mushrooms
- 1 tsp black pepper
- 1 tsp seasoned salt
- 1 tsp cayenne pepper

Brown bacon, hamburger, and garlic in Dutch oven. Drain fat, if desired. Add celery, onion, tomatoes, beans, noodles, and mushrooms - liquid from cans also. Add seasonings and stir. Bake 45 minutes in Dutch oven at about 350 degrees. Serves 6 guests.



## Chicken

### Arroz con Pollo

- 3-4 lb. chicken, cut up
- 2 bouillon cubes
- 1 cup chopped onion
- 1 cup diced ham
- 1 cup green pepper, chopped
- 1 can (14 oz.) tomatoes
- 1 jar (2 oz.) pimento, diced
- 1 pkg (10 oz.) frozen peas, thawed
- 3/4 tsp chili powder
- 1 tsp salt
- 1 jar (3-1/2 oz.) stuffed green olives, drained
- 1/2 tsp white pepper
- 1 tsp 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 for about 2 to 3 hours. Add rice and peas and cook at 375 for 1 hour. Water may be needed near end of cooking.

### Bacon Chicken Nuggets

- 4 skinless, boneless chicken breasts
- 1 lb. bacon slices (16 slices)
- 32 toothpicks
- 1 cup teriyaki marinade

Cut bacon strips in half, so there are 32 slices about 6 inches long. Cut each chicken breast in half lengthwise, then each half into quarters, to create 8 chunks. Tightly wrap one of the short bacon strips around a chicken chunk and toothpick it in place. Repeat for all the chicken chunks and lay them in Dutch oven. Heat Dutch oven to about 375 degrees on coals for frying. Fry for about 15 minutes, flipping the chicken chunks over every few minutes. Pour teriyaki or barbeque sauce over chicken, and stir. Cover with Dutch oven lid. Move some heat to the lid and heat to about 350 degrees. Bake for about 20 minutes. Serves 6.

### Baked Chicken

- 2 chickens cut up
- 1/4 lb. bacon
- 2 Tbsp. Worcestershire sauce
- 6 Tbsp. ketchup
- 6 Tbsp. vinegar
- 4 Tbsp. brown sugar
- 4 Tbsp. melted butter
- 2 Tbsp. lemon juice
- 2 Tbsp. soy sauce
- 2 tsp salt
- 2 tsp paprika
- 2 tsp chili powder
- 2 tsp dry mustard
- 1/2 cup water

Prepare the sauce by mixing all ingredients except the chicken and bacon. Fry the bacon in the oven. Dip the chicken in the sauce and place in the oven. Spoon all but 1.2 cup of the sauce over the chicken. Cover and bake for 40 minutes. Turn the chicken if needed. Top the chicken with the remaining sauce and continue baking until done. Serves 12.

### Baked Chicken with Cheese

- 8 chicken breasts, deboned
- 6 Tbsp. peanut oil
- 2 Tbsp. lemon juice
- 2 Tbsp. thyme
- Salt and pepper
- 8 slices of boiled ham
- 8 slices of cheese
- 8 slices of 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 Dutch oven. Bake 30 min. Open foil and place one slice ham, cheese and tomato over each breast. Bake open for 3 to 5 min. Remove from foil and place on serving platter. Serves 6-8.

### Barbecued Chicken Wings

- 18-24 chicken wings
- 1 cup water
- 1/4 cup cooking oil
- 2 eggs
- 1 cup corn starch
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp salt
- 1/4 tsp pepper

#### *Sauce*

- 3/4 cup chicken broth
- 1/4 cup brown sugar
- 1/2 cup sweet chili sauce
- 1/4 cup catsup
- 1/4 cup vinegar

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

### Bourbon Chicken

- 2 pounds boneless skinless chicken thighs
- Kosher salt and pepper, to taste
- 1/3 cup bourbon, whiskey, apple juice, or chicken broth
- 3/4 cup brown sugar
- 3/4 cup soy sauce
- 2 cloves garlic, minced
- 2 tablespoons cornstarch
- 3 tablespoons cold water

Season the chicken thighs with salt and pepper on both sides and place them in the bottom of the Dutch oven. In a medium bowl add the bourbon, brown sugar, soy sauce, and garlic. Stir well to combine. Pour over the chicken in the Dutch oven. Cover with the lid and cook 1 hour at 350 degrees Fahrenheit. Add the cornstarch and water in a small bowl and whisk until combined. Whisk the cornstarch slurry into the sauce 30 minutes before the chicken is done cooking. This will thicken the sauce. Enjoy the chicken over rice and garnish with green onions. Serves 6.

### Cajun Chicken Creole

- 3 lbs. skinless chicken thighs
- 1 red bell pepper, chopped
- 1 large onion, chopped
- 2 stalks celery, diced
- 1 (15 oz.) cans stewed tomatoes, chopped and undrained
- 1 garlic clove, minced
- 1 1/2 Tbsp. brown sugar
- 1 tsp paprika
- 1 tsp Cajun seasoning
- 1 tsp salt
- 1 tsp fresh ground pepper
- Hot sauce, to taste
- 2 cups cooked rice

Put all ingredients into Dutch oven except for the last 2 ingredients with thighs at bottom. Bring to a boil and cook for 2 hours. In the last hour, add hot sauce to taste. **Optional:** In last hour of cooking add shrimp, hot sauce to taste, and lemon juice. Serve over cooked rice. Serves 6-8.

### Calico Chicken

- 2 cut up fryers
- 1/2 cup flour
- 1/2 lb. bacon
- 1 cup chicken bouillon
- 2 Tbsp. parsley
- 16 oz. frozen corn
- 1 green pepper, chopped
- 16 oz. tomato sauce

Fry bacon in the oven. Add flour coated chicken and brown all sides of the chicken. Drain the fat. Add tomato sauce and the bouillon. Cover and simmer 40 minutes. Add pepper, corn, and parsley. Mix well and cook 15 to 20 minutes more or until the chicken is done. Serves 12.

### Cashew Chicken

- 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 1/2 cup water
- 1 jar sliced mushrooms, drained
- 1/2 tsp ground ginger
- Pepper to taste
- 3/4 cup halved cashews

Combine all ingredients except cashews in Dutch oven. Bake 45-55 minutes until rice is tender and chicken no longer pink. Stir in 1/2 cup of cashews and sprinkle the remainder on top, then serve. Serves 4.

### Cheddar Chicken Pie

- 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

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

### Cheesy Chicken Italiano

- 1 lb. bacon
- 1/4 cup honey
- 8 chicken breasts; cut into chunks
- 2 tsp ground oregano
- 3 cloves garlic; minced
- 2 tsp basil
- 1 large yellow onion; sliced
- 1 1/2 tsp parsley
- 6 large tomatoes; diced
- 1 tsp salt
- 1 red bell pepper; cut into chunks
- 1 tsp ground black pepper
- 1 green bell pepper; cut into chunks
- 3 cups Mozzarella cheese; grated
- 1 cup mushrooms; sliced
- 3 cups Cheddar cheese; grated
- 1-10 3/4 oz. can tomato puree
- 1/2 cup Parmesan cheese; grated
- 1/4 cup balsamic vinegar

Heat a 12" Dutch oven using 20-22 briquettes bottom. Slice bacon into 1" strips then add to hot oven and fry until brown. Remove bacon from oven. Remove and reserve all but 2 Tbs. of the bacon grease from the oven. Add chicken and garlic to oven and cook, turning frequently, until juices run clear when chicken is pierced with a fork. Remove chicken from oven and add reserved bacon grease. Line the bottom of the oven with onion slices then put chicken on top of the onion. Add tomatoes, red and green bell pepper, and mushrooms. Cover and bake using 12 briquettes bottom and 12-14 briquettes top for 30 minutes.

In a large measuring cup make a sauce with the tomato puree, balsamic vinegar, honey, oregano, basil, parsley, salt, and pepper. Stir to mix well. Sprinkle bacon over top of cooked vegetables then pour sauce over vegetables. Cover and bake another 15 minutes. Sprinkle cheeses over the top. Replace lid and let sit for 15 minutes until cheese is melted. Serves 16.

### Chicken a la Dutch

- 3 to 3 1/2 lbs. frying chicken with bone or 2 1/2 lb. uncooked boneless chicken breasts
- 1/4 cup flour
- 1/4 cup butter
- 2/3 cup Evaporated milk
- 1 10.5 oz. 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

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

### **Chicken and Asparagus Stir-Fry**

- 1 lb. boneless, skinless chicken breasts, cut into 1-inch thick strips
- 1 Tbsp. plus 2 tsp cornstarch
- 1 tsp plus 2 tsp vegetable oil
- 1/4 tsp salt
- 1/8 tsp freshly ground black pepper
- 1/2 pound fresh asparagus
- 1 cup chicken broth
- 1 tsp sugar
- 1 tsp sesame oil
- 1 tsp soy sauce
- 1/2 red bell pepper, finely chopped
- 1 piece (1 inch long) fresh ginger root, peeled and finely chopped
- 2 garlic cloves, finely chopped
- 1/4 tsp cayenne pepper

Combine chicken, 1 tablespoon of the cornstarch, 1 teaspoon of the vegetable oil, salt, and black pepper. Cover and chill for 15 minutes. In a large skillet or Dutch oven, heat 1/4 inch of water to boiling. Break off woody ends of asparagus and cut each spear crosswise into 1-inch pieces. Add asparagus pieces to water and cook 2 to 3 minutes or until almost tender. Drain and set aside. In a small bowl, combine broth, the remaining cornstarch, sugar, sesame oil, and soy sauce; set aside. Heat the remaining 2 teaspoons vegetable oil and add red bell pepper and ginger root. Stir-fry 1 minute. Add garlic and cayenne and stir-fry another 30 seconds. Add chicken and stir-fry 3 minutes. Stir in broth mixture and heat until thickened and chicken is cooked through, about 2 minutes. Stir in asparagus and heat through. Serve immediately. Serves 4.

### **Chicken and Cheese Noodle Bake**

Servings: 12

- 1 package (16 oz.) spaghetti, broken
- 2 medium onions, chopped
- 1 medium green pepper, chopped
- 1 medium sweet red pepper, chopped
- 1/2 cup butter, cubed
- 6 Tbsp. all-purpose flour
- 2 cups 2% milk
- 4 cups cubed cooked chicken
- 1 can (10-3/4 oz.) condensed cream of chicken and mushroom soup, undiluted
- 1 can (10-3/4 oz.) condensed cream of mushroom soup, undiluted
- 1 cup sour cream
- 1/2 tsp. celery salt
- 1/2 tsp. pepper
- 2 cups shredded part-skim mozzarella cheese
- 1 cup shredded cheddar cheese

Preheat oven to 350°F. Cook spaghetti according to package directions. Meanwhile, in a Dutch oven, sauté onions and peppers in butter until tender. Stir in flour until blended; gradually add milk. Bring to a boil; cook and stir until thickened, about 2 minutes. Stir in chicken, soups, sour cream, celery salt and pepper. Drain spaghetti; add to sauce mixture and toss to coat. Transfer to 2 greased 11x7-in. baking dishes. Sprinkle with cheeses. Cover and bake 20 minutes. Uncover and bake until bubbly, 5-10 minutes longer.

### **Chicken and Chops**

- 6 Tbsp. olive oil
- 12 pork chops, trimmed of fat
- 12 chicken thighs, skinned
- 12 chicken breasts, skinned
- Lots of coarsely ground black pepper
- 1 tsp garlic powder
- 1 15 oz. can sweet-and-sour sauce
- 1 large onion, chopped
- 2 green peppers, seeded and chopped
- 4 ounces fresh mushrooms, chopped

Heat oil in Dutch oven or large skillet. Brown pork chops and chicken with pepper and garlic powder (may have to do in batches). Layer in large Dutch oven and pour sweet-and-sour sauce over the top. Add onion, green peppers, and mushrooms. Bake in Dutch oven with mostly top heat for 40 to 50 minutes until meat falls off the bones. Serves 15.

### **Chicken and Dumplings**

- 1 pkg chicken noodle soup mix (NOT single serving size)
- 1 6-1/2 oz. can boned chicken
- buttermilk biscuit mix

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). Serves two or three. You can make a double recipe and served six by adding a small can of mixed vegetables.

### **Chicken and Wild Rice Casserole**

- 2 medium onions, finely chopped
- 3 celery stalks, thinly sliced
- 2 (6 oz.) packages Uncle Ben's Long Grain and Wild Rice mix
- 2 1/2 cups water
- 1 10.5 oz. can cream of mushroom soup
- 1/2 cup butter
- 1/2 lb. processed American cheese
- 1/2 cup sliced fresh mushrooms

Place in a Dutch oven the onions, celery, rice mix, water, condensed cream of mushroom soup, butter, American cheese and mushrooms. Mix well. Cover, and cook until chicken is done. Serves 8.

### **Chicken Bleu Breasts**

- 6 large boneless chicken breasts, halved
- 8 oz. Swiss cheese, grated
- 6 slices of ham (from deli)
- Chopped chives
- Cooking oil
- 1/2 cup flour
- Salt
- Pepper
- 2 eggs
- 2 Tbsp. water
- 1 cup herb-flavored bread crumbs, finely ground

Place each chicken breast between two pieces of plastic wrap. Gently pound flat, using a rolling pin or rubber mallet, until 1/4 inch thick. Work from the center out. Remove the wrap from one side. Sprinkle with salt and pepper. Center 1/2 slice boiled ham, cut to fit, on each piece. Sprinkle ham with 2 Tbsp. shredded Swiss cheese and 1/2 tsp chopped chives. Fold one end of chicken over ham and cheese. Fold in sides, then finish rolling up. Press ends to seal. Wrap in plastic wrap. Chill for 1 hour. Preheat a 12 inch Dutch oven with 1/4 cup cooking oil. Combine in bowl 1/2 cup flour, 1/2 tsp salt, and 1/4 tsp pepper. In a second small bowl whip 2 eggs with 2 Tbsp. water. Place in a third container the 1 cup of herb-flavored bread crumbs, finely ground. Coat chicken with flour mixture. Next, dip in egg. Roll in bread crumbs. Place in oven. Bake at 350 degrees for 30 minutes or until tender. Turn as needed to prevent burning. Optional: Prepare Creamy Garlic Dijon Sauce to serve over the chicken breasts. Serves 12.

### **Chicken Cacciatore #1**

- 15 pieces chicken parts
- 1 lb. carrots
- 1 lb. green peppers
- 1 lb. onion
- 4 cans tomato paste (large)
- thyme, basil, oregano

Combine all ingredients. Add spices to taste. Simmer for 20 minutes and serve. Serves 12.

### **Chicken Cacciatore #2**

- 3 lb. frying chicken, cut up
- 1 tsp salt
- 1/4 tsp black pepper
- 3 Tbsp. oil
- 1/4 tsp cayenne pepper
- 2 med onions, thinly sliced
- 1 tsp oregano
- 2 cloves garlic, minced
- 1/2 tsp basil
- 1 can (1 lb.) tomatoes
- 1/2 tsp celery salt
- 1 can (8 oz.) tomato sauce
- 1 bay leaf
- 1/3 cup minced green pepper
- 1/4 cup Chianti wine



Brown chicken pieces in hot oil in lid of oven. Layer onions in oven. Put browned chicken pieces on top of onions and add remaining ingredients. Cover and cook 1 to 2 hours. Discard bay leaf and serve chicken and sauce over buttered spaghetti.

### Chicken Cacciatore #3

- 3 lbs. boneless, skinless chicken thighs
- 2 jars (1 lb. 8 oz.) Ragu Pasta Sauce
- 2 green bell pepper, sliced
- 1 large onion, sliced
- 1/2 cup chicken broth
- 1 tsp garlic powder
- 1/2 tsp ground black pepper
- 8 oz. fresh mushrooms, sliced

Arrange chicken in a Dutch oven and add remaining ingredients. Mix and cook for 2 hours or until chicken is thoroughly cooked. Serve, if desired, over hot cooked rice. Serves 12

### Chicken Cacciatore #4

- 6 garlic cloves, sliced
- 1 large onion, sliced
- 1 1/2 tsp dried oregano leaves
- 1 1/2 tsp chopped fresh sweet basil
- 1 tsp chopped fresh parsley
- 1 tsp anise seeds
- 1 cup fresh mushrooms, cut in half
- 3 Tbsp. plus 1 Tbsp. olive oil
- 1 large cut-up chicken
- 3 cans (6 ounces each) tomato paste
- 5 cans (8 ounces each) tomato sauce
- 1 cup water
- 1 can (6 ounces) pitted black olives, drained
- 2 Tbsp. sugar
- 1/2 tsp salt
- 1/2 tsp black pepper
- 2 Tbsp. grated Parmesan cheese
- 5 whole bay leaves

In a large Dutch oven, sauté garlic, onion, oregano leaves, basil, parsley, anise seeds, and mushrooms in 3 tablespoons of the olive oil. Set aside. In a frying pan, brown chicken in remaining tablespoon of oil. In a separate bowl, mix tomato paste, tomato sauce, water, olives, sugar, salt, pepper, Parmesan, and bay leaves. Add the browned chicken and tomato sauce mixture to the Dutch oven. Simmer for 3 hours. Remove bay leaves. When properly cooked, the chicken meat will just fall off the bones. Serve over noodles or cornbread. You can use any leftover sauce to make pizza. Serves 6.

### Chicken and Cashews

- 2 Tbsp. oil
- 1/2 cup onion, chopped
- 1/2 bell pepper, chopped
- 2 1/2 lbs. chicken tenders, chunked
- 3 carrots, sliced
- 4 stalks celery, sliced
- 1 1/2 cups cashew halves
- 3/4 cup water, divided
- 1 cup sugar
- 1/2 cup vinegar
- 3 Tbsp. ketchup
- 4 Tbsp. cornstarch
- 1 20 oz. can pineapple chunks, in natural juice

Sauté onion and bell pepper in a Dutch oven; cook and stir for 2 minutes. Add chicken breasts, carrots, celery and cashews. Reduce heat and cook for 15 minutes, stirring often. Add 1/4 cup water. In a medium bowl, mix 1/2 cup water with sugar, vinegar, ketchup and cornstarch. Blend until smooth then stir in pineapple (including juice). Add cornstarch mixture to chicken and bring to a boil, stirring constantly. Lower heat and simmer for another 20 minutes or until chicken is done. Serve over hot rice. Serves 4.



### Chicken and Cheese Noodle Bake

Servings: 12

- 1 package (16 oz.) spaghetti, broken
- 2 medium onions, chopped
- 1 medium green pepper, chopped
- 1 medium sweet red pepper, chopped
- 1/2 cup butter, cubed
- 6 Tbsp. all-purpose flour
- 2 cups 2% milk
- 4 cups cubed cooked chicken
- 1 can (10-3/4 oz.) condensed cream of chicken and mushroom soup, undiluted
- 1 can (10-3/4 oz.) condensed cream of mushroom soup, undiluted
- 1 cup sour cream
- 1/2 tsp. celery salt
- 1/2 tsp. pepper
- 2 cups shredded part-skim mozzarella cheese
- 1 cup shredded cheddar cheese

Preheat oven to 350°F. Cook spaghetti according to package directions. Meanwhile, in a Dutch oven, sauté onions and peppers in butter until tender. Stir in flour until blended; gradually add milk. Bring to a boil; cook and stir until thickened, about 2 minutes. Stir in chicken, soups, sour cream, celery salt and pepper. Drain spaghetti; add to sauce mixture and toss to coat. Transfer to 2 greased 11x7-in. baking dishes. Sprinkle with cheeses. Cover and bake 20 minutes. Uncover and bake until bubbly, 5-10 minutes longer.

### Chicken Casserole #1

- 8 boneless chicken breasts
- 1 cup flour
- 1/2 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
- 1/2 cup fresh mushrooms, sliced
- 1/2 cup chicken broth
- 1/4 cup fresh parsley, minced
- 2 bay leaves
- Pinch of marjoram
- Pinch of thyme
- Dash of Worcestershire sauce

Place butter and garlic in bottom of Dutch oven. Mix flour, salt and pepper in bag. Rinse chicken, drain and coat in bag with flour mix. Place chicken in Dutch oven with butter and garlic and bake for 45 minutes. Remove chicken and set aside. Sauté onions, potatoes, celery, carrots and mushrooms. Add remaining ingredients, place chicken on top. Cover and cook for 30 minutes. Serves 8-10.

### Chicken Casserole #2

- 2 packages (10 ounces each) frozen broccoli, thawed and drained
- 2 cups chopped, cooked chicken
- 1 can (10 1/2 oz.) cream of chicken or cream of mushroom soup
- 1/2 cup mayonnaise
- 1 Tbsp. lemon juice
- 1/2 tsp curry powder
- 2 oz. cheddar cheese, grated (1/2 cup)
- 1/2 cup bread crumbs
- 2 Tbsp. unsalted butter, melted

Line a 12" Dutch oven with broccoli. Top with chicken. In a separate bowl, mix chicken soup, mayonnaise, lemon juice, and curry powder. Pour over chicken. Mix cheese, bread crumbs, and butter, and sprinkle on top. Bake in Dutch oven for 25 to 30 minutes. Serves 6 to 8.

### 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. Serves 8

### Chicken Enchilada Pie

- 3 12oz. cans of white chicken meat
- 1 onion
- 1 cup water
- 9 11-inch flour tortillas
- 2 tsp Seasoned salt
- 1 10oz. can tomato soup
- 2 10oz. cans of enchilada sauce
- 1 lb. shredded cheddar or mozzarella cheese
- 1 lb. frozen or canned corn
- extras: green onions, tomatoes, sour cream, whatever sounds good

Place chicken and liquid from cans into Dutch oven. Break up chicken with a fork. Add salt, condensed soup, enchilada sauce, corn, onions and water to make a sauce. Simmer and stir over bed of coals for 10 minutes to heat thoroughly. Remove about 3/4 of the sauce into bowl or pot, leaving a layer in the Dutch oven. Sprinkle a layer of cheese over mixture remaining in Dutch oven. Lay two tortillas on cheese. Add sauce, cheese and tortillas in three layers: ending with sauce and cheese. Cook for 30 minutes with 6 briquettes under and 14 on lid. Serves 8 to 10.

### Chicken Enchilada Soup

- 2 lbs. boneless, skinless chicken breasts
- 1 medium onion, diced
- 1 green pepper, diced
- 1 14 oz. can pure pumpkin
- 2 cups frozen sweet corn
- 2 14oz. cans black beans
- 1 28 oz. can fire roasted diced tomatoes
- 2 10oz. cans of enchilada sauce
- 1 4 oz. can diced green chilies
- 3 cups chicken broth
- 1 box Uncle Ben's Long Grain and Wild Rice
- 1 Tbsp. cumin
- 2 Tbsp. chili powder
- 1/4 tsp ground red pepper
- 1 tsp garlic powder
- 1/4 cup heavy cream
- 1 cup shredded cheddar cheese plus extra for serving
- Sour cream

Combine onion, green pepper, green chilies, spices, enchilada sauce, tomatoes, beans, corn, rice, chicken and broth in a Dutch oven. Stir together to combine all ingredients. Place 18 briquettes on top and 14 on bottom. Bake 50-55 minutes or until chicken is tender. Remove chicken from Dutch oven and shred. Return to pot and stir in cheese and cream. Continue baking until cheese is melted. Serve into bowls and top with sour cream, cilantro, crushed chips, more cheddar and a slice of lime if desired. Serves 8.



### **Chicken Fajitas**

- 1/4 cup vegetable oil
- 2 Tbsp. soy sauce
- 2 Tbsp. lemon juice
- 2 chopped green onions
- 1 tsp celery salt
- 2 minced garlic cloves
- 6 chicken breasts
- 1 cup grated cheese
- 1 jar salsa
- 2 medium onions
- 1 bag soft tortillas

Mix oil, soy sauce, lemon juice, green onions, salt garlic and chicken into casserole dish. Marinate chicken for several hours. Slice chicken into strips and fry. Serves 8.

### **Chicken Fajitas (Chili's)**

- 4 Tbsp. canola oil, divided
- 2 Tbsp. lemon juice
- 1 1/2 tsp seasoned salt
- 1 1/2 tsp dried oregano
- 1 1/2 tsp ground cumin
- 1 tsp garlic powder
- 1/2 tsp chili powder
- 1/2 tsp paprika
- 1/2 tsp crushed red pepper flakes, optional
- 1 1/2 lbs. boneless skinless chicken breast, cut into thin strips
- 1/2 medium sweet red pepper, julienned
- 1/2 medium green pepper, julienned
- 4 green onions, thinly sliced
- 1/2 cup chopped onion
- 6 flour tortillas (8in.), warmed
- Optional: Shredded cheddar cheese, taco sauce, salsa, guacamole and sour cream

In a large bowl, combine 2 tablespoons oil, lemon juice and seasonings; add chicken. Turn to coat; cover. Refrigerate for 1-4 hours. In a large skillet, sauté peppers and onions in remaining oil until crisp-tender. Remove and keep warm. Drain chicken, discarding marinade. In the same skillet, cook chicken over medium-high heat for 5-6 minutes or until no longer pink. Return pepper mixture to pan; heat through. Spoon filling down the center of tortillas; fold in half. Serve with toppings as desired. Serves 6.

### **Chicken Gumbo**

- 2 lb. chicken breasts, 1" cubes
- 2 lb. fresh okra, sliced 1/4" slices
- 2 medium onions, chopped
- 2 medium bell peppers, chopped
- 1/2 cup celery, chopped
- 4 Tbsp. cooking oil
- 3 Tbsp. flour
- 3 medium tomatoes, diced
- 2 cloves garlic, minced
- salt and pepper to taste

Prepare a roux 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 min, until vegetables are done. Add chicken and simmer an additional 6 min.

### **Chicken in a Pot**

- 3-4 lb. whole frying chicken
- 1 tsp poultry seasoning
- 1/2 tsp salt
- 1/4 tsp basil
- 1/4 tsp pepper

Wash chicken and pat dry. Sprinkle cavity with salt, pepper, and poultry seasoning. Put in Dutch oven and sprinkle with basil. Cover and bake for 4 to 6 hours or until tender. Serves 6.

### Chicken Lo-Mein

- 1-1/2 chicken (in parts)
- 2 cups celery
- 2 cups carrots
- 1 large onion
- 1 clove garlic
- 3 cubes chicken bouillon
- 2 cans bamboo shoots
- 2 cans water chestnuts
- 2 cans bean sprouts
- 8 Tbsp. corn starch
- 10 Tbsp. vegetable oil
- 1 package stir fry seasoning mix
- 1 cup water
- 1/2 cup mushroom pieces
- 1 cup green pepper

Add 1/3 of oil to pot and brown chicken and onions. Add dry ingredients, water and undrained chopped canned vegetables and simmer 5 minutes. Add remaining ingredients and simmer 10 minutes. Allow water to boil down to thicken. Serve over Chinese noodles. Serves 10.

### Chicken Malibu

- 1 large chicken breast per person
- 1 slice Swiss cheese per person
- 1 medium slice of ham per person
- 1 tsp paprika
- 1 stick of butter

Melt the butter with the paprika. Baste the chicken with the butter/paprika mix. Bake for about 1 hour, turning and basting as necessary. Top with the ham and Swiss cheese. Melt and serve.

### Chicken Marinara

- 4 whole chicken breasts, halved, skinned and boned
- 2 eggs, beaten
- Bread crumbs for coating chicken
- Unsalted butter and olive oil, for frying
- 16 oz. marinara sauce
- 1/2 cup milk
- 8 thin slices Swiss cheese
- 8 thin slices mozzarella cheese
- 2 ounces Parmesan cheese, grated (1/2 cup)

Dip chicken breasts in eggs and roll in bread crumbs to coat. Fry chicken in butter and olive oil.

In a small bowl, dilute marinara sauce with milk. Cover bottom of Dutch oven with sauce mixture. Layer chicken on top of sauce. Top with slices of Swiss and mozzarella cheese. Sprinkle Parmesan over all. Bake in Dutch oven for 30 minutes. Serves 6 to 8.

### Chicken Pasta with Herbs

- 1-2 tsp. salt free seasoning blend
- 1 tsp. poultry seasoning
- 1 lb. boneless skinless chicken breasts, cut into chunks
- 2 Tbs. vegetable oil
- 4 Tbs. butter, divided
- 2/3 cup water
- 2 Tbs. teriyaki sauce
- 2 Tbs. onion soup mix
- 1 envelope savory herb and garlic soup mix, divided
- 8 ounces of your favorite pasta
- 2 Tbs. Parmesan cheese, fresh
- 1 Tbs. Worcestershire sauce

Use a non-stick cooking spray to coat the Dutch oven. You can also line with tin foil and spray. Combine the seasoning blend and poultry seasoning, sprinkle over the chicken. Sauté the chicken in oil and 2 Tbs. butter over a full spread of coals until juices run clear. Add the water, teriyaki sauce, onion soup mix and 2 Tbs. herb and garlic soup mix. Bring to a boil. Cover and move about 1/4 of the coals from the bottom of the Dutch oven to the top, and simmer for 15 minutes. In a separate pot, cook the pasta according to package directions. Drain and add to the chicken mixture. Add the Parmesan cheese, Worcestershire sauce, remaining butter, and remaining herb and garlic soup mix. Toss to coat and serve immediately. Serves 4.

### Chicken Pot Pie

- 4 boneless, skinless chicken breast halves; diced
- 2 10.5 oz. cans cream of chicken soup
- 3 Tbsp. bacon grease or olive oil
- 1/2 cup evaporated milk
- 4 cloves garlic; minced
- 1 1/2 tsp poultry seasoning
- 1 yellow onion; diced
- 1 Tbsp. Worcestershire
- 4 medium potatoes; diced
- 1 16 oz. bag frozen mixed vegetables; thawed
- 1 can refrigerated crescent rolls
- Salt and black pepper to taste

Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. To hot oven add bacon grease, chicken and garlic; season with salt and black pepper to taste. Cook chicken stirring frequently until chicken is no longer pink. Add onions and potatoes and continue cooking until onions are translucent but still firm. Stir in mixed vegetables, soup, evaporated milk, poultry seasoning and Worcestershire; season with salt and pepper. Let mixture come to a low boil. Unroll the crescent rolls and create a top crust by layering flat rolls across the top of ingredients. Reduce the heat on bottom to 8-10 briquettes and add 14-16 briquettes to the lid. Bake for 25-30 minutes until the rolls are golden brown and flaky. Check to make sure potatoes are cooked through. If not, then remove all briquettes from the lid and continue to cook maintaining bottom heat to keep pie bubbling an additional 15 minutes until potatoes are cooked through. Serves 6.

### Chicken Pot Pie Casserole

Servings: 6

#### Ingredients

- 12 oz. package of medium egg noodles
- 2 cans of cream of chicken
- 1 can of cream of mushroom
- 2 cans of chunk chicken breasts drained or you could use rotisserie chicken
- 1 package of frozen veggies
- 1 soup can of chicken broth
- 2 cups cheddar cheese
- 1 cup sour cream
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

In a large pot, cook egg noodles according to package directions. Drain water and pour the noodles back into the large pot. Add cream of chicken, cream of mushroom, chicken chunks, frozen veggies, chicken broth, cheddar cheese, sour cream, garlic powder, salt, and pepper. Mix everything together with the noodles. Cook on medium heat, for 15-20 minutes. Serve with Pillsbury grand biscuits.

### Chicken Pot Pie with Biscuit Crust

#### Filling:

- 2 tablespoons butter
- 2 medium onions, diced
- 1 celery rib, diced
- 1 large carrot, diced
- 3 cups cubed (1-inch) cooked chicken
- 1 1/2 cups fresh or frozen green peas
- 1 cup diced fresh mushrooms
- Salt and freshly ground black pepper
- 1/4 cup vegetable shortening
- 1/4 cup all-purpose flour
- 1 1/2 cups chicken broth
- 1 cup half-and-half

#### Biscuit Crust:

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 cup chilled vegetable shortening
- 1 cup whole milk

Grease a 12 inch Dutch oven. To make the filling, melt the butter in the Dutch oven over medium heat, add the onions, celery, and carrot, and stir until the vegetables soften, about 5 minutes. Stir in the chicken, peas, and mushrooms, season to taste with salt and pepper, and set aside. In a heavy medium saucepan, melt the shortening over medium heat, sprinkle the flour over the top, and stir constantly for 3 minutes; don't let the roux color. Remove from the heat and gradually add the broth and half-and-half, stirring constantly until well blended. Return the mixture to the heat and cook, stirring constantly, until the sauce thickens. Pour over the chicken and vegetables in the casserole. Preheat the Dutch oven to 425. To make the biscuit crust, in a medium bowl, whisk the flour, baking powder, and salt together. Add the shortening and cut it in with a pastry cutter or rub it into the flour with your

fingertips until the mixture is mealy. Add the milk and stir just until the dough forms a ball. Transfer to a lightly floured work surface, knead about 8 times, and then pat the dough out about 1/3 inch thick. Cut the dough to fit the Dutch oven and drape it over the filling, and secure the edges by crimping them. Cut a few vents in the top with a sharp knife and bake until the crust is nicely browned and juices are bubbling up through the vents, about 25 minutes. Serves 6.

### **Chicken Provençal**

- 2 lbs. boneless skinless chicken thighs, each cut into quarters
- 2 medium red peppers, cut into 1/4 inch thick slices
- 1 medium yellow pepper, cut into 1/4 inch thick slices
- 1 onion, thinly sliced
- 1 (28 ounce) cans plum tomatoes, drained
- 3 garlic cloves, minced
- 1/4 teaspoon salt
- 1/4 teaspoon thyme
- 1/4 teaspoon fennel seed, crushed
- 3 slices orange rind
- 1/2 cup fresh basil leaf, chopped

Place all ingredients in the Dutch oven, except for the basil leaves. Mix thoroughly. Cover and cook until chicken is tender. Stir occasionally. Add a little water if necessary to keep from burning. Sprinkle with basil to serve. Serves 6.

### **Chicken Ranch Tater Tot Casserole**

- 3 cups shredded or chopped cooked chicken
- 1 tub (16 oz.) sour cream
- 1 can (10 oz.) cream of chicken soup
- 1 packet (1 oz.) dry ranch dressing mix
- 5 - 6 slices bacon, cooked and crumbled
- 2 cups shredded cheddar cheese or Colby Jack
- 2 - 3 green onions, chopped
- 1 bag (32 oz.) frozen tater tots
- 1/2 tsp black pepper

Combine the chicken, sour cream, cream of chicken soup, dressing mix (dry), crumbled bacon, shredded cheese and green onions in a large mixing bowl. Season with black pepper. Stir well to combine. Add the tater tots. Gently mix to combine. Pour into a 13x9-inch casserole dish that's been sprayed with nonstick cooking spray. Bake in a preheated 350-degree F oven for about 45 minutes. Garnish with additional chopped green onions or fresh minced chives, if desired. Serves 8.

### **Chicken Salad (Chick-Fil-A)**

- 1/2 cup mayonnaise
- 1/3 cup sweet pickle relish
- 1/3 cup finely chopped celery
- 1/2 tsp sugar
- 1/4 tsp salt
- 1/4 tsp pepper
- 1 hard-boiled large egg, cooled and minced
- 2 cups chopped cooked chicken breast
- 4 slices whole wheat bread, toasted
- 2 romaine leaves

Mix the first 7 ingredients; stir in chicken. Line 2 slices of toast with lettuce. Top with chicken salad and remaining toast. Serves 2.

### **Chicken Tater Bake**

Servings: 12

- 2 cans (10-3/4 oz. each) condensed cream of chicken soup, undiluted
- 1/2 cup 2% milk
- 1/4 cup butter, cubed
- 3 cups cubed cooked chicken
- 1 package (16 oz.) frozen peas and carrots, thawed
- 1-1/2 cups shredded cheddar cheese, divided
- 1 package (32 oz.) frozen Tater Tots

In a large saucepan, combine the soup, milk and butter. Cook and stir over medium heat until heated through. Remove from the heat; stir in the chicken, peas and carrots, and 1 cup cheese. Transfer to 2 greased 8-in. square baking dishes. Top with Tater Tots. Cover and freeze 1 casserole for up to 3 months. Bake the remaining casserole at 400° until bubbling, 25-30 minutes. Sprinkle with 1/4 cup cheese; bake until cheese is melted, about 5 minutes longer. To use frozen casserole: Remove from the freezer 30 minutes before baking (do not thaw). Sprinkle with 1/4 cup cheese. Cover and bake at 350° until heated through, 1-1/2 to 1-3/4 hours.

### **Chicken Tetrazzini**

Servings: 8

- 1 package (12 oz.) spaghetti
- 1/3 cup butter, cubed
- 1/3 cup all-purpose flour
- 3/4 tsp. salt
- 1/4 tsp. white pepper
- 1 can (14-1/2 oz.) chicken broth
- 1-1/2 cups half-and-half cream
- 1 cup heavy whipping cream
- 4 cups cubed cooked chicken
- 3 cans (4 oz. each) mushroom stems and pieces, drained
- 1 jar (4 oz.) sliced pimientos, drained
- 1/2 cup grated Parmesan cheese

Cook spaghetti according to package directions. Meanwhile, in a Dutch oven, melt butter. Stir in the flour, salt and pepper until smooth. Gradually add the broth, half-and-half and whipping cream. Bring to a boil; cook and stir until thickened, about 2 minutes. Remove from the heat. Stir in the chicken, mushrooms and pimientos. Drain spaghetti; add to the chicken mixture and toss to coat. Transfer to 2 greased 11x7-in. baking dishes. Sprinkle with cheese. Cover and freeze 1 casserole for up to 2 months. Bake the second casserole, uncovered, at 350° until heated through, 20-25 minutes.

### **Chicken with Sauerkraut**

- 2 qt Sauerkraut
- 2 medium onion, quartered
- 3 Tbsp. brown sugar
- Salt and pepper
- 1 cup water
- 1 whole chicken

Bake chicken in 375 oven for 25 to 30 min. Pour sauerkraut, water, onions, brown sugar, salt and pepper over chicken and stir well. Simmer for 1-1/2 hours. Good served with mashed potatoes.

### **Chicken with Shiitake Mushrooms**

- 1 tsp vegetable oil
- 10 oz. shiitake mushrooms
- 2 medium shallots, minced
- 1/4 garlic clove, minced
- 2 Tbsp. white vinegar or chicken broth
- 2 Tbsp. chopped fresh parsley
- Juice of 1/2 lemon
- 4 boneless, skinless chicken breasts
- 2 Tbsp. balsamic vinegar
- 10 oz. chicken stock or broth
- 2 Tbsp. olive oil
- 1 Tbsp. chopped fresh thyme
- 1 Tbsp. chopped fresh tarragon
- 1 Tbsp. chopped chives

Heat oil in a Dutch oven until very hot. Sauté mushrooms, shallots, and garlic until wilted. Deglaze Dutch oven with vinegar or broth. Remove from heat and fold in parsley and lemon juice. Cut a small pocket into the side of each chicken breast. Divide mushroom mixture into quarters and stuff into pockets. Tie with string to keep in place. Sauté breasts until golden on both sides. Bake in Dutch oven for 10 to 12 minutes. Remove chicken from Dutch oven and pour off excess fat. Deglaze Dutch oven with vinegar and chicken stock or broth. Reduce drippings by half; then whip in olive oil, thyme, tarragon, and chives. Pour over chicken and serve. Serves 4.

### **Chili Chicken Strips**

- 8 “skinless-boneless” chicken breasts
- 2 Tbsp. butter
- 2 Tbsp. olive oil
- 1 clove garlic, minced
- 3/4 cup flour
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 medium onion, diced
- 1 10-oz can chicken broth
- 1 cup whole milk
- 1/2 cup sour cream
- 2 7-oz cans of diced green chilies
- 1 1/2 cup mild cheddar cheese, grated
- 1 1/2 cup Jack cheese, grated
- 2 cups rice

Heat in a Dutch oven the butter, olive oil, and garlic. In a separate bowl mix the flour, salt, and pepper. Slice chicken breasts into 1/2-inch strips. Coat with flour mixture. Place in hot oven and cook slowly until lightly browned. Add the onion and cook until tender. Stir in the chicken broth, milk, sour cream, and green chilies. Bring to a slow simmer.



Add the cheddar and Jack cheese. Cook the 2 cups of rice according to the directions on the box or bag. Serve over steamed rice. For a hotter flavor, substitute habanera chilies for the green chilies. Serves 8.

### **Crack Chicken Sliders**

Servings: 12 sliders

- 3 cups cooked chopped chicken
- 1 cup cooked chopped bacon
- 2 cups shredded cheddar cheese
- 1 cup bottled ranch dressing
- 1 (12-oz.) package Hawaiian rolls
- 1/4 cup melted butter
- 1 1/2 Tbsp. package ranch dressing mix

Preheat oven to 350°F. Combine cooked chicken, bacon, cheddar cheese and ranch dressing. Set aside. Without separating the rolls, cut the entire loaf horizontally and place the bottoms in a 9×13-inch baking dish. Spread chicken mixture over the bottom buns. Place top buns on top of the cheese. Whisk together melted butter and ranch seasoning. Spoon ranch butter over the top of the rolls. Bake 20 to 25 minutes or until golden brown and the cheese has melted.

### **Creamy Chicken Enchiladas**

- 1/2 pound skinless, boneless chicken breasts, baked
- 1 package (10 ounces) frozen chopped spinach, thawed and well drained
- 1/4 cup thinly sliced scallions
- 1 cup sour cream
- 1/4 cup plain yogurt
- 2 Tbsp. unbleached all-purpose flour
- 1/4 teaspoon ground cumin
- Salt to taste
- 1/4 cup milk
- 1 can (4 oz.) diced green chilies, drained
- 6 flour tortillas, 7-inch diameter
- 3 oz. Monterey Jack cheese, grated (1/3 cup)
- Salsa and chopped scallions for garnish

Shred cooked chicken into bite-size pieces. Combine chicken, spinach, and scallions; set aside.

In a separate bowl combine sour cream, yogurt, flour, cumin, and salt. Stir in milk and chilies. Divide sauce in half. Combine chicken mixture and half the sauce. Divide this filling among the tortillas and roll them up. Place rolled tortillas in the bottom of a Dutch oven or baking pan. Spoon the remaining sauce over the enchiladas. Bake in Dutch oven for 25 to 30 minutes. Sprinkle with the cheese and let stand for 5 minutes. To serve, garnish with salsa and additional chopped scallions. Serves 6.

### **Creamy Chicken Gnocchi Soup (Olive Garden)**

- 1 lb. boneless skinless chicken breasts, cut into 1/2-in. pieces
- 1/3 cup butter, divided
- 1 small onion, chopped
- 1 medium carrot, shredded
- 1 celery rib, chopped
- 2 garlic cloves, minced
- 1/3 cup all-purpose flour
- 3 1/2 cups milk
- 1 1/2 cups heavy whipping cream
- 1 Tbsp. chicken bouillon granules
- 1/4 tsp coarsely ground pepper
- 1 pkg. (16oz.) potato gnocchi
- 1/2 cup chopped fresh spinach

In a Dutch oven, brown chicken in 2 tablespoons butter. Remove and keep warm. In the same pan, sauté the onion, carrot, celery and garlic in remaining butter until tender. Whisk in flour until blended; gradually stir in the milk, cream, bouillon and pepper. Bring to a boil. Reduce heat; cook and stir until thickened, about 2 minutes. Add the gnocchi and chopped spinach; cook until spinach is wilted, 3-4 minutes. Add the chicken. Cover and simmer until heated through (do not boil), about 10 minutes. Serves 8.

Note: Look for potato gnocchi in the pasta or frozen foods section.

### **Dutch Chow Ging**

- 4 boneless chicken breasts
- 1/2 cup cooking oil
- 1 can chicken broth
- 1 can bean sprouts, drained
- 1 small can water chestnuts, drained
- 1/4 cup soy sauce
- 1/4 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
- 1/4 tsp pepper

Stir fry chicken in oil in Dutch oven until cooked. Add celery, cabbage, broccoli, mushrooms, green pepper, onion, garlic, bean sprouts and water chestnuts. Fry for 5 minutes. Add sugar, salt, pepper and chicken broth. Simmer for 10 minutes Mix cornstarch, soy sauce and water in small bowl and add to Dutch oven. Cook 30 minutes or until thick and clear. Variations: Add shrimp during last 10 minutes. Serves 4.

### **Easy Chicken Casserole**

- 1 Whole chicken cooked, boned, chopped
- 1 cup Mayonnaise
- 2 cans Cream of chicken Soup
- 1 box "Stove Top" stuffing, chicken flavor

Combine soup and mayonnaise in a large bowl. Add seasoning package from stuffing mix and 3/4c stuffing crumbs. Add chicken and mix well. Place in Dutch oven and top with remaining crumbs. Bake at 350 for 30 min or until bubbly and crumbs are brown. Variation: Substitute 1 can Golden Mushroom soup for Cream of Chicken soup. Add shredded cheddar cheese in soup mixture or sprinkle on top.

### **Easy Chicken Dinner**

- 2 Chickens
- Flour
- Seasonings
- Potatoes
- Carrots
- Broccoli

Cut vegetables and potatoes into small pieces for eating. Cut chicken into 8 parts. Skin chicken. Mix flour and seasonings in plastic bag. Place 2 chicken parts at a time in bag and shake. Remove chicken from bag when coated and repeat until all chicken is coated. Place potatoes in bag and shake. Remove potatoes from bag. Put about 1/2 inch of oil in Dutch oven and place on coals. When oil is hot, add chicken and completely brown on all sides. Remove chicken from pot and drain excess oil from pot. Put chicken back in pot. Add approximately 1/4 inch of warm water. Place potatoes and vegetables over chicken. Cover pot and place back on coals. Put 10 coals on top of oven. Cook for 1 hour or until chicken is tender. Check periodically to ensure there is always a small amount of moisture in the Dutch oven.

### **Faye's Deluxe Chicken Sandwiches**

- 3 cups shredded, cooked chicken (1 lb.)
- 1 cup mayonnaise
- 1 cup chopped celery
- 3/4 cup minced onion
- 1 1/2 cup grated cheddar cheese
- 3 Tbsp. lemon juice
- 3/4 tsp salt
- 12 buns
- Aluminum foil

Mix everything together in a large bowl. Spread the chicken mixture between buns and wrap separately in foil. Place foil wrapped sandwiches in a preheated Dutch oven and bake for 15 minutes at 350 degrees. Serve hot. Serves 12.

### **Fiesta Chicken**

- 1 can (10-3/4 oz.) condensed cream of chicken soup, undiluted
- 1 can (10-3/4 oz.) condensed cream of mushroom soup, undiluted
- 2 small tomatoes, chopped
- 1/3 cup picante sauce
- 1 medium green pepper, chopped
- 1 small onion, chopped
- 2 to 3 tsp. chili powder
- 12 corn tortillas (6 inches), cut into 1-inch strips
- 3 cups cubed cooked chicken
- 1 cup shredded Colby cheese

In a large bowl, combine the soups, tomatoes, picante sauce, green pepper, onion and chili powder. In a greased 13x9-in. baking dish, layer half of the tortilla strips, chicken, soup mixture and cheese. Repeat layers. Cover and bake at 350° until bubbly, 40-50 minutes.

### **Fiesta Chicken with Rice and Beans**

- 2 cans (10 oz. each) diced tomatoes and green chilies, undrained
- 1 can (15 oz. each) tomato sauce
- 1 can (15 oz. each) whole black beans, drained, rinsed
- 1 cup frozen whole kernel corn
- 1 pkg taco seasoning mix
- 2 cups water
- 1-1/2 pounds boneless skinless chicken breasts, cut into 24 pieces
- 1-1/2 cups parboiled white long-grain rice, uncooked

Place all ingredients, except rice, in a Dutch oven. Cover and cook until chicken is tender. Add rice, stir and cook 30 minutes more or until rice is tender and liquid is absorbed. Stir again before serving. Serves 8.

### **Festive Chicken Bake**

- 1/4 cup flour
- 2/3 cup light molasses
- 1 tsp salt
- 1/4 tsp pepper
- 2 1/2 - 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

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 for 30 minutes. Top with pineapple, brush with remaining sauce, cook 30 minutes more. Serves 4.

### **Fried Chicken**

- 3 1/2 lb. Chicken; (1 whole chicken)
- 1 large Egg
- 1 1/2 cup Buttermilk
- 1 cup Flour
- 1 tsp salt
- 1/2 tsp Freshly ground black pepper
- 1 1/2 qt Vegetable oil

In a soup kettle bring two inches of water to a boil. Place a rack over the water, setting the chicken on top. Cover the pot and steam the chicken until it is almost cooked, approximately 15 to 18 minutes. Remove the chicken from the pot and cool. Cut into 8 serving pieces. In a medium bowl whisk the egg and buttermilk together. In a separate bowl, combine the flour, salt and pepper. Marinate the chicken in the buttermilk mixture for a few minutes; remove from the buttermilk and then dredge in the seasoned flour. In a Dutch oven heat oil to 365 degrees. Deep fry the chicken in batches, if necessary, for approximately 7-10 minutes. Remove the chicken and place onto paper towels and drain. Serve immediately. This recipe yields 4 servings.

### Garlic-Lime Chicken

- 8 bone-in chicken breasts
- 1/2 cup lime juice
- 1/4 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

In a large resealable bag, combine all ingredients except chicken. Mix well. Add chicken, turn to coat. Refrigerate overnight. Discard marinade. Cook in Dutch oven 30-35 minutes. Serves 8.

### Grandma's Chicken 'n' Dumplings

- 2 cups chopped cooked chicken
- 1 10.5 oz. can cream of mushroom soup
- 1 10.5 oz. can cream of chicken soup
- 2 soup cans water
- 2 Tbsp. butter
- 1 medium onion, diced
- 4 tsp all-purpose flour
- 2 tsp chicken bouillon granules
- 1/2 tsp black pepper
- 1 can refrigerated buttermilk biscuits (8 biscuits)

Mix all ingredients, except biscuits, in a Dutch oven. Cut biscuits into quarters and gently stir into mixture. Heat until bubbling. Cover and cook 1 hour. Serves 4-6.

### Hashbrown Chicken Casserole

- 2 lbs. frozen hashbrowns
- 3/4 cups butter
- 2 cups cornflakes
- 1 can of chicken - 10 oz.
- 1 10.5 oz. can Cream of Chicken soup
- 1 pint sour cream
- 1/2 large onion
- 2 cups shredded cheddar cheese
- 1 tsp salt
- 1/4 tsp pepper

Chop the onion. Melt the butter in the Dutch oven. Pour in the cornflakes and sauté in butter, then scoop out the cornflakes, leaving remaining butter. Pour in the hashbrowns and continually stir them until they are defrosted and soft. Add all ingredients except cornflakes and mix together. Sprinkle the cornflakes over the top. Bake covered at about 350 degrees for about 40 minutes. Serves about 6.

### Honey Mustard Chicken

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

Cut bacon in one inch pieces and sauté in Dutch oven. When almost cooked, add mushrooms and chicken cut in bite sized pieces. Add mustard and cook until done, 30 minutes, add cheese and replace lid until melted, then serve over hot rice. Use full ring on bottom while cooking bacon, half ring after that and full ring on top. Serves 6-8.

### Hot Chicken Salad

Servings: 8

- 2 pounds boneless skinless chicken breasts
- 2 bay leaves
- 4 cups diced celery
- 1 can (10-1/2 ounces) condensed cream of chicken soup, undiluted
- 2 cups mayonnaise
- 2 cups sour cream
- 2 cans (8 ounces each) water chestnuts, drained
- 1 can (8 ounces) mushroom stems and pieces, drained
- 1 cup slivered almonds
- 2 tablespoons chopped onion
- 2 tablespoons lemon juice
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 2 cups shredded cheddar cheese
- 2 cans (2.8 ounces each) french-fried onions
- Chopped green onions, optional

Preheat oven to 350°F. Place chicken in a Dutch oven and cover with water; add bay leaves. Bring to a boil. Cook, uncovered, until chicken juices run clear. Drain chicken and discard bay leaves. Cut chicken into 1/2-in. cubes; place in a large bowl. Stir in the next 11 ingredients. Transfer to a 13 x 9-in. baking dish (dish will be full). Sprinkle with cheese and french-fried onions. Bake, uncovered, until heated through, about 30 minutes. Garnish with green onions if desired.

### **Kentucky Casserole**

Servings: 6

- 2 cups chicken broth
- 8 oz. penne pasta
- 2 cups cooked, chopped turkey or chicken
- 3 garlic cloves, minced
- 1/2 of a can of diced tomatoes (I freeze the leftovers)
- 1 (15 oz.) jar Bertolli garlic alfredo sauce
- 1/2 cup cooked and crumbled bacon (5–6 pieces)
- 1/2 cup shredded mozzarella
- 2 Tbsp. shredded parmesan cheese

Pour broth into Dutch oven. Sprinkle in the penne. Dump in the turkey/chicken, garlic, tomatoes and Alfredo sauce. Don't stir. Put the lid on the Dutch oven and cook at 350 degrees F until pasta is al dente. Remove the lid. Stir in the bacon. Sprinkle the cheese on top, replace the Dutch oven lid and let melt. Serve and enjoy!

### **King Ranch Chicken Casserole**

- 1 10.5 oz. can condensed cream of chicken soup
- 1 10.5 oz. can condensed cream of mushroom soup
- 1 cup chicken broth
- 1 10 oz. can Rotel tomatoes with green chili peppers
- 1 12 oz. package corn tortillas, cut into slices
- 3 cups cooked, diced chicken
- 1 onion, chopped
- 1 green OR red bell pepper, chopped
- 8 oz. grated Cheddar Jack cheese
- 1 tsp chili powder
- 1 tsp garlic powder

1. Lightly oil or spray Dutch oven. Combine chicken soup, mushroom soup, broth, tomatoes with chilies, chili powder and garlic powder.
2. Layer 1/2 of tortilla strips, 1/2 the chicken, 1/2 the onion, 1/2 bell pepper and 1/2 the cheese in prepared Dutch oven. Pour 1/2 of the soup mixture over the layers.
3. Repeat the layers of tortillas, chicken, onion and bell pepper. Pour remaining soup mixture over the top.
4. Bake at 350 degrees for 30 minutes or until soup is bubbling and casserole is heated through.
5. Top with remaining cheese, cover and cook for 10 minutes or until cheese is brown and melted. Serves 6.

### **Layered Chicken and Black Bean Enchilada Casserole**

- 2 cups diced chicken breast meat
- 1/2 tsp ground cumin
- 1/2 tsp ground coriander
- 1 (15 oz.) can black beans, rinsed and drained
- 1 (4.5 oz.) can diced green chili peppers, drained
- 1 (10 oz.) can red enchilada sauce
- 8 (6 inch) corn tortillas
- 2 cups shredded Mexican blend cheese
- 1 (8 oz.) container sour cream

Prepare charcoal for a 375° F oven. Heat a large skillet over medium heat, and spray with vegetable cooking spray. Sauté chicken with cumin and coriander until chicken is cooked through. Transfer to a medium bowl. Stir in the black beans and green chili peppers. Spread half of the enchilada sauce over the bottom of a 12 inch Dutch oven. Place 4 tortillas over the sauce, overlapping if necessary. Spoon half of the chicken mixture over the tortillas, and sprinkle with half of the cheese and half of the sour cream. Spoon the remaining enchilada sauce over the cheese, and make another layer of tortillas. Layer the remaining chicken mixture over the tortillas. Put the lid on the Dutch oven and bake for 45 minutes. Remove the lid and sprinkle the remaining cheese over the top and dot with sour cream. Continue cooking for an additional 10 minutes or until cheese melts. Let stand 10 minutes before serving.

### **Mediterranean Chicken Thighs**

- 3 Tbsp. extra-virgin olive oil
- 1/2 cup dry white wine
- Juice of 1 lemon
- 1 Tbsp. lemon zest
- Salt and pepper
- 2 cloves garlic, peeled and finely chopped
- 1/2 tsp dried rosemary
- 8 chicken thighs, bone-in, with skin on

Combine 2 tbsp. olive oil with wine, lemon juice, lemon zest, plenty of salt and pepper, garlic and rosemary in a large bowl, then add the chicken thighs and toss them with tongs or a wooden spoon so that marinade covers all surfaces. Let sit overnight. Bone-in thighs with the skin still on stay juicier, but if you like, you may substitute boneless, skinless ones. If you do, bake them for 5-10 minutes less. Cover bowl with plastic wrap and refrigerate overnight or for at least 8 hours, tossing several times. To cook, preheat Dutch oven to 375 degrees F. Place remaining olive oil in Dutch oven and lay the chicken thighs in it side by side. Bake for 25-30 minutes or until chicken is cooked through (15-20 minutes if using boneless, skinless thighs), turning once.

### **Mom's Famous Casserole**

- 12 oz. wide egg noodles, cooked
- 2 cups diced, cooked chicken
- 1 10.5 oz. can cream of chicken or cream of mushroom soup
- 2 large bunches of broccoli, cut into chunks
- 4 oz. cheddar cheese, grated (1 cup)
- Mayonnaise, as needed to moisten

Combine all ingredients in a Dutch oven. Bake in Dutch oven for 30 to 40 minutes. Serves 6.

### **Mountain Dew Chicken**

- 1/2 lb. bacon
- 1 gallon Ziploc bag with 1 cup flour
- 5 chicken breasts
- 5 potatoes
- 10 carrots
- 1 large onion
- 1 can Mountain Dew soda
- 1/2 cup shredded cheddar cheese

Preheat Dutch oven by setting on bed of coals. Chop bacon into 1-inch pieces. Dice vegetables. Cut chicken breasts in half lengthwise. Fry bacon in Dutch oven until crispy. Remove bacon from Dutch oven but leave grease. Shake chicken breasts in baggie of flour to coat. Cook in bacon grease to brown, about 5 minutes, turning a couple times. Pour vegetables, bacon, and Mountain Dew on top of chicken. Cover with lid and cook at 350° for 45 minutes with 3/4 of coals on lid. Using tongs or fork, lift chicken breasts so they are resting on top of vegetables. Sprinkle cheese over the chicken. Cook an additional 10 to 15 minutes. Serves 6 to 8.

### **Mushroom-Stuffed Chicken Breasts with Artichokes**

- 8 oz. fresh mushrooms, sliced
- 2 Tbsp. plus 4 Tbsp. unsalted butter
- 6 to 8 chicken breasts, boned and skinned
- 1/2 tsp paprika
- 1/4 tsp black pepper
- 1 package frozen artichoke hearts, thawed and drained
- 2 Tbsp. unbleached all-purpose flour
- 2/3 cup chicken broth
- 2/3 cup dry sherry
- Salt to taste

Sauté mushrooms in 2 tablespoons of the butter until browned. Place each chicken breast, boned side down, between two pieces of waxed paper. Pound each breast lightly with a meat mallet. Put mushrooms in the center of each breast, using all mushrooms, and roll up. Heat 4 tablespoons butter in a large skillet or Dutch oven, place breasts fold-side down in pan, and brown. Sprinkle breasts with paprika and pepper. Arrange breasts and artichokes in a Dutch oven. Stir flour into butter remaining in pan and gradually add broth and sherry. Bring to boil, stirring constantly. Add salt to taste. Pour sauce over chicken and artichokes. Bake 45 minutes in Dutch oven, basting occasionally. Serves 6.

### **Nipponese Chicken**

- 1/4 cup butter
- 2-11 oz. cans mandarin oranges
- 2/3 cups soy sauce
- 2 Tbsp. cornstarch
- 2 Tbsp. prepared mustard
- 1/2 tsp garlic powder
- 1 large onion, chopped
- 2 cans chunk pineapple
- 2 chickens, cut up and skinned
- 1/2 cup flour
- 1/2 tsp ginger
- 2 Tbsp. vinegar
- 1 cup sugar
- 1 cup diced green pepper
- 1/2 tsp nutmeg

In a ziplock bag, mix flour, ginger, nutmeg, and a dash of salt and pepper. Flour the chicken and fry in the butter in a hot Dutch oven until browned. Drain the juices from the pineapple and oranges into a sauce pan. Add soy sauce, cornstarch, vinegar, garlic, and onion and stir well. Pour around the chicken and bake for 20 to 25 minutes, stirring and basting occasionally. Add the peppers, pineapple, and oranges. Cover and cook until the chicken is done. Serves 12.

### **Paprika Chicken Stroganoff**

- 8 oz. uncooked wide egg noodles
- 1-1/2 lbs. boneless skinless chicken breasts, cut into 1/2-inch-thick strips
- 2 t tsp paprika
- 1-1/2 tsp salt, divided
- 3/4 tsp pepper, divided
- 1 Tbsp. olive oil
- 1 lb. sliced baby portabella mushrooms
- 1 Tbsp. butter
- 1 large red onion, halved and sliced
- 3 garlic cloves, minced
- 2 cups chicken stock
- 1 Tbsp. Worcestershire sauce
- 1 Tbsp. Dijon mustard
- 1 cup sour cream
- 1 Tbsp. minced fresh Italian parsley

Cook noodles according to package directions; drain. Meanwhile, toss chicken with paprika, 1/2 teaspoon salt and 1/4 teaspoon pepper. In a Dutch oven, heat oil over medium-high heat. In batches, sauté chicken until browned, 2-3 minutes. Remove from pan. In same pan, sauté mushrooms in butter until lightly browned, 4-5 minutes. Add onion; cook and stir until softened, 3-4 minutes. Add garlic; cook and stir 1 minute. Add stock, Worcestershire sauce and mustard; bring to a boil. Cook, uncovered, 10-12 minutes. Stir in chicken; cook, uncovered, over medium-low until chicken is no longer pink, 3-5 minutes. Stir in sour cream, parsley and the remaining salt and pepper; remove from heat. Stir in noodles. Serves 6.

### **Parmesan Crusted Chicken**

- 3/4 cup mayonnaise
- 1/3 cup grated Parmesan cheese
- 6 boneless, skinless chicken breast halves (about 2 lbs.)
- 6 tsp Italian seasoned dry bread crumbs

Preheat oven to 425°. Combine mayonnaise with cheese in medium bowl. Evenly top the chicken with mayonnaise mixture, then sprinkle with bread crumbs. Place in Dutch oven and bake until chicken is thoroughly cooked, about 20 minutes. Serves 6

### **Pineapple Chicken Casserole**

- 4 boneless, skinless chicken breasts
- 1 10.5 oz. can condensed cream of mushroom soup, undiluted
- 1 14.5 oz. can pineapple tidbits
- 2 celery ribs, chopped
- 1 Tbsp. chopped green onions
- 1 Tbsp. soy sauce
- 1 can chow mien noodles, divided

Brown chicken in Dutch oven, cut into cubes. Add soup, pineapple, celery, green onions and soy sauce. Fold in 1/2 noodles. Sprinkle remaining noodles on top. Bake 20 to 25 minutes. Serves 4-6.

### Pot Roasted Chicken with Roasted Root Vegetables

- 1 4 lbs. (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
- 1/2 tsp each sage, oregano, basil, thyme
- Salt and pepper to taste
- 2 Tbsp. olive oil

Split bird down back, or butterfly. Chop herbs & mix w/butter. Work half of the herbed butter under skin of chicken. Drizzle bottom of Dutch oven with olive oil. Place chicken, skin-side-up, in oven. Season w/salt and pepper to taste. Top chicken with the remaining herbed butter. Add root vegetables, sliced to maximum of one-half inch thick. Add liquid. Cook for 90 minutes. Serves 6-12.

### Saucy Chicken

- 6 chicken breasts, skinned, trimmed of excess fat, split, and halved
- 2 Tbsp. olive oil
- 1 large onion, chopped
- 2 medium shallots, minced
- 2 Tbsp. unsalted butter
- 12 ounces fresh mushrooms, sliced
- 2 tablespoons unbleached all-purpose flour
- 2 1/3 cups chicken stock or canned broth
- 1/2 cup sour cream
- Salt and black pepper to taste
- 2 jars (4 ounces each) pimientos, drained and diced
- 2 Tbsp. minced cilantro

Brown chicken in oil until partially cooked. Set aside. Cook onion and shallots in butter until softened and slightly browned. Add mushrooms and cook for 6 to 8 minutes. Stir in flour and cook for an additional 5 minutes. Add 1/3 cup chicken broth and cook until the mixture becomes thick and pasty. Gradually add the rest of the stock or broth, stirring until stock is thickened slightly. Stir in sour cream and adjust seasoning with salt and pepper to taste. Stir in pimientos and cilantro. Cut the chicken off the bones, add to sauce, and let cook about 5 minutes or until chicken is cooked through. Serves 6-8.

### Sausage-Stuffed Chicken Breasts

- 4 large whole chicken breasts, halved, skinned, and boned
- 3 Tbsp. plus 1 Tbsp. unsalted butter
- 1/4 cup unbleached all-purpose flour
- 3/4 cup milk
- 3/4 cup chicken broth
- 1/3 cup white vinegar
- 1/4 cup chopped scallions
- 1/2 pound ground sausage, cooked
- 4 oz. fresh mushrooms, chopped
- 1/2 cup wheat germ
- 2 Tbsp. fresh parsley, snipped
- 1/2 tsp salt
- Dash black pepper
- 4 oz. Swiss cheese, grated (1 cup)
- 1/2 tsp paprika

Place each chicken piece, boned side up, between two pieces of waxed paper. Working from the center out, pound each piece lightly with a meat mallet to make cutlet about 1/8 inch thick. Set aside. In a saucepan, melt 3 tablespoons of the butter or margarine. Blend in flour. In a separate bowl, stir together milk, chicken broth, and vinegar. Pour into butter-flour mixture in saucepan. Cook and stir until sauce thickens and bubbles. Set aside. Sauté scallions in the remaining 1 tablespoon of butter until tender but not brown. Stir in ground sausage, mushrooms, wheat germ, parsley, salt, and pepper. Stir in 2 tablespoons of the sauce. Top each chicken piece with about 1/4 cup of the sausage mixture. Fold sides in and roll up. Place rolls seam-side down in a Dutch oven. Pour remaining sauce over all. Bake in a Dutch oven with coals on top and underneath for 40 to 45 minutes. Uncover and sprinkle with cheese and paprika. Bake 2 minutes longer or until cheese melts. Serves 8.





### **Sherried Chicken and Rice**

- 8 boneless chicken breasts or equivalent of chicken tenders
- Garlic salt and pepper to taste
- 1 cup melted butter
- 2 cups sour cream
- 2 10.5 oz. cans of condensed cream of mushroom soup
- 2 cups fresh mushrooms, chopped
- 1 cup cooking sherry
- 2 boxes Uncle Ben's Long Grained and Wild Rice

Mix all ingredients together in a Dutch oven and add water as per instructions on the boxes of rice. Cook for 1 hour or until chicken is tender and mixture is thick. Stir occasionally to prevent scorching. Makes 8 servings.

### **Southwestern Chicken**

- 2 1/2 cups chicken, cooked and chopped
- 2 cups shredded Cheddar cheese, divided
- 1 10 3/4 oz. can cream of mushroom soup
- 1 10 3/4 oz. can cream of celery soup
- 1 10 oz. can RoTel Diced Tomatoes and Green Chilies, undrained
- 1 4 oz. can diced green chilies
- 3/4 cup sliced green onions
- 10 flour tortillas (8 inch), cut into small pieces
- 1 Tbsp. sliced green onions for garnish

Combine chicken, 1 cup cheese, both soups, undrained tomatoes, green chilies and the 3/4 cup green onions in large bowl. Mix tortilla wedges into chicken mixture. Spoon mixture into prepared Dutch oven. Bake at 350 degrees for 30 minutes or until bubbling and hot. Top with remaining 1 cup cheese, bake for 5 minutes or until cheese has melted. Let sit for 10-15 minutes before serving. Garnish with 1 tablespoon green onions. Serves: 6

### **Sticky Chicken**

- 1 jar (8 ounces) apricot or pineapple jam
- 1/2 envelope dry Lipton onion soup mix
- 1 bottle (8 oz.) spicy French dressing
- 1 large chicken, cut into 8 pieces
- Salt and black pepper to taste

Mix together the jam, dry soup, and French dressing. Chill for 1 hour or longer to blend the flavors. Place chicken parts in a Dutch oven and pour sauce over them. Season with salt and pepper to taste. Bake in Dutch oven for 45 to 50 minutes until tender. Serves 6.

### **Swiss Chicken**

- 6 oz. chicken breasts or thigh cutlets (boneless skinless)
- Several slices Swiss cheese
- 1 can cream of chicken soup
- 1/3 cup water

Lay chicken breasts out flat in a shallow pan. Season to taste with a bit of salt, pepper, garlic. Mix soup and water together, and pour over chicken. Lay out cheese slices over the chicken. Cover, and bake at 350° for 30-45 minutes. The cheese will be bubbly, melted and delicious over the top of these juicy pieces of chicken.

### **Szechwan Chicken**

- 6 Tbsp. 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 Tbsp. chopped garlic
- 1/2 cup water
- 4 Tbsp. soy sauce
- 4 tsp vinegar
- 4 Tbsp. cornstarch
- 4 Tbsp. 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. Serves 6.

### Turkey and Rice Casserole

- 1/2 lb. bacon cut into 1/2" pieces
- 2-10 oz. cans cream of chicken soup
- 2 cups long grain white or wild rice
- 2 cups water
- 4 cups diced cooked turkey
- 2 tsp dried parsley flakes
- 1 large yellow onion; diced
- 3/4 tsp poultry seasoning
- 1 1/2 cup sliced mushrooms
- 1/2 tsp paprika
- 1 cup chopped green bell pepper
- Salt and pepper to taste
- 4 cloves garlic; minced
- 2 cups grated cheddar cheese

Fry bacon in a 12" Dutch oven using 22-24 briquettes bottom heat until crisp. Add white or wild rice and continue cooking until rice is slightly toasted. Add turkey, onion, mushrooms, bell pepper, garlic, cream of chicken soup, water, and seasonings. Stir to mix completely. Bring contents to a boil then cover and bake for 60-90 minutes using 10-12 briquettes bottom and 14-16 briquettes top heat. When rice is tender sprinkle cheese over the top then replace lid and let stand for 5 minutes until cheese is melted. Serves 10-12.

### Turkey Tetrazzini

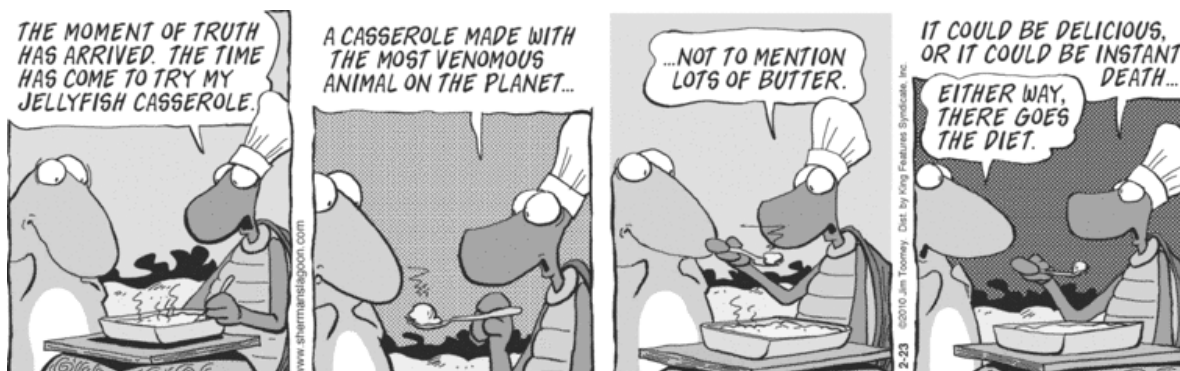
- 16 oz. thin spaghetti, broken into 3-inch lengths, cooked, rinsed, and drained
- 3 cups shredded Cheddar cheese, divided
- 1/2 cup Parmesan cheese, divided
- 4 to 6 cups diced cooked turkey
- 16 oz. frozen peas
- 2 Tbsp. butter
- 8 oz. sliced mushrooms
- 1 medium onion, chopped
- 2 cans cream of mushroom soup
- 1 cup chicken broth
- 1/2 cup cooking sherry
- Salt and pepper, to taste

Combine the cooked spaghetti with 2 cups Cheddar cheese and half of the Parmesan cheese. Add turkey and peas. In a Dutch oven, melt butter and sauté mushrooms and onions just until tender; add to the turkey mixture along with remaining ingredients. Gently stir to combine ingredients and sprinkle with remaining cheeses. Cover and bake at 350° for about 45 minutes, or until hot and bubbly. Serves 12 to 16.

### Zippy Chicken Enchiladas (The Cheesecake Factory)

- 1 can (16oz.) refried beans
- 10 flour tortillas (8 in.), warmed
- 1 can (10 3/4 oz.) condensed cream of chicken soup, undiluted
- 1 cup sour cream
- 3 to 4 cups cubed cooked chicken
- 3 cups shredded cheddar cheese, divided
- 1 can (15oz.) enchilada sauce
- 1/4 cup sliced green onions
- 1/4 cup sliced ripe olives, optional
- Shredded lettuce, optional

Spread about 2 tablespoons of beans on each tortilla. Combine soup and sour cream; stir in the chicken. Spoon 1/3 to 1/2 cup down the center of each tortilla; top with 1 tablespoon cheese. Roll up and place seam side down in a greased 13x9-in. baking dish or 12" Dutch oven. Pour enchilada sauce over top; sprinkle with the onions, olives (if desired), and remaining cheese. Bake, uncovered, at 350° for about 35 minutes or until heated through. Just before serving, sprinkle lettuce around enchiladas if desired. Serves 10.



## Chili Dishes

### 4-way Cincinnati Chili

- Vegetable cooking spray
- 3 1/2 cup chopped onion; divided
- 1 cup chopped green pepper
- 2 Cloves garlic; minced
- 1 lb. ground round
- 2 tsp ground cinnamon
- 2 tsp paprika
- 1 tsp chili powder
- 1 tsp ground cumin
- 1/2 tsp ground allspice
- 1/2 tsp dried marjoram
- 1/4 tsp ground nutmeg
- 3/4 tsp salt
- 1/4 tsp pepper
- 2 can (14.5-oz.) diced tomatoes; undrained
- 4 1/2 cup hot cooked spaghetti
- 3/4 cup (3 oz.) shredded cheddar cheese
- 36 oyster crackers

Place a large Dutch oven over medium-high heat until hot. Add 2 cups onion, chopped green pepper, minced garlic and ground round; cook until meat is browned, stirring to crumble. Add the rest of the ingredients; simmer uncovered for 20 minutes. To serve, arrange spaghetti on individual serving plates. Spoon chili over spaghetti; top with shredded cheese and remaining 1-1/2 cups onion. Serve with crackers. Serves 6.

### Baked Bean Chili

- 6 10.5 oz. cans great northern beans, rinsed and drained
- 1 28 oz. can tomato sauce
- 1/2 pound cubed ham
- 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
- 1/4 tsp pepper
- 1 28 oz. can diced tomatoes, undrained
- 1 medium onion, chopped
- 2 celery ribs, chopped
- 1 medium carrot, chopped
- 4 tsp chili powder
- Salt and pepper to taste

Stir in all ingredients and bring to a boil and simmer for 15 minutes. Serves 12-15.

### Beer Chili

- 2 lbs. lean ground beef
- 1 8 oz. can tomato sauce
- 1 can beer
- 1 can chili beans
- 1 onion, chopped
- 2 cloves garlic, chopped
- 1/4 cup ground red chili
- 1 1/2 tsp cumin
- 1 tsp oregano
- 1 tsp salt
- 1/2 tsp paprika
- Pinch cayenne pepper
- 3/4 lb. Jack cheese, grated

In a Dutch oven brown ground beef and drain. Add tomato sauce, beer, red chili, garlic, onion, oregano, paprika, cumin, salt. Bring to a boil and simmer for 60 minutes. Add cayenne and beans. Simmer for another 60 minutes. Stir in cheese. Simmer for another 30 minutes. Serves 10-12.



"Honey, we are out of chilli peppers.  
Can I borrow your pepper spray?"

### Bottoms-up Chili

- 6 lbs. sirloin, cut into 3/4" cubes
- 1 lb. dry kidney beans
- 3 onions, chopped
- 3 stalks celery, chopped
- 1 28 oz. can diced tomatoes
- 2 4 oz. 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
- 1/4 tsp cinnamon
- 2 cans of beer
- 3 Tbsp. cooking oil

In Dutch oven, soak kidney beans in warm water and simmer for 30 minutes. Drain excess water and set aside. Brown beef in oil in Dutch oven. Drain and set aside. Place onions, celery, tomatoes, peppers, chili and garlic in Dutch oven and cook until onions are clear. Add meat, beans and remaining ingredients and simmer about 3 hours until meat is tender. Serves 16-20.

### Cajun Chili

- 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
- 1/2 Tbsp. Cajun seasoning
- Tabasco sauce (red, green or both)
- Water as needed

*For Roux:*

- 3/4 cup flour
- 1/3 cup oil

In Dutch oven, heat oil; add flour; stir continuously. When roux is a dark golden color, add all vegetables to sauté in the roux. Continue to stir until it is a light chocolate brown. Remove from fire and place roux and vegetable mixture in a separate metal container. Be careful! It will be VERY HOT! (Do not burn roux. If roux has a burnt smell, throw it away and start over.) In Dutch oven, begin frying pork sausage, stirring occasionally. When sausage is about half done add ground meat while stirring occasionally. When meat is browned, pour in roux, tomato sauce, seasonings and water or beer as needed. Adjust seasonings. Cook for approximately 1 1/2 hours. Can be eaten as is or served over cooked rice. Add longhorn or cheddar cheese and tortilla chips as a topping if you wish. Serves 10-12.

### Chili a La 1772

- 1 lb. ground beef
- 1 lb. hot sausage
- 1/2 lb. dried pinto beans
- 1 can (6-oz.) tomato paste
- 32 oz. tomato juice
- 2 medium onions, chopped
- 2 cloves garlic, minced
- 3 tbs. chili powder
- 1 Tbsp. dry mustard
- 1 Tbsp. vinegar
- 1 Tbsp. Worcestershire sauce
- 1/2 tsp ground cumin
- 1/2 tsp coriander
- 1 tsp salt
- 1 tsp pepper
- 3/4 tsp ground allspice
- 1/2 tsp ground cinnamon
- 5 bay leaves
- Dash of hot sauce, pinch of red pepper

Combine ground meat, onion, and garlic in Dutch oven; cook until meat is browned, stirring to crumble meat. Drain off pan drippings. Add remaining ingredients, mixing well. Cook, uncovered, over low heat 1 1/2 hours, stirring occasionally. Remove bay leaves. Yield, about 2 1/2 quarts. Cook beans separate and add to chili. Serves 8-10.

### Chili Mac

- 1 lb. elbow macaroni
- 2 lbs. ground beef
- 1 large sweet onion, chopped
- 1 green pepper, chopped
- 3 Tbsp. chili powder
- 1/2 cup brown sugar
- 1 (8-oz.) can beef broth
- 1 (28-oz.) can diced tomatoes in juice
- 1 (32-oz.) can dark red kidney beans, undrained
- 4 celery ribs, chopped
- 1 can (8 oz.) tomato sauce
- 16 oz. sharp cheddar cheese

In a Dutch oven, cook ground beef and onion over medium-high heat, stirring frequently, until thoroughly cooked; drain. Stir in the rest of the ingredients. Heat to boiling, stirring frequently. Reduce heat to medium-low; cover and simmer 10 to 12 minutes, stirring occasionally, until pasta is tender. Remove from heat; let stand uncovered 5 minutes. Stir in cheese until melted. Serves 10-12.

### Chili Mac, Slow Cooker

- 1 pound lean ground beef
- 2 cups frozen peppers and onions
- 1 envelope chili seasoning 1 ounce
- 3 cloves garlic minced
- 1 can diced green chilies 4-ounce can
- 1 can tomatoes with green chilies 10-ounce can
- 1 can red kidney beans, drained 15-ounce can
- 1 can black beans, drained 15-ounce can
- 1 can tomato paste 6-ounce can
- 1 tablespoon sugar
- 2 cups beef broth or chicken broth
- 8 ounces macaroni noodles
- 2 cups cheddar cheese shredded, divided
- Scallions for topping

Heat a medium skillet over medium-high heat. Brown and drain your ground beef. Add the ground beef, chili seasoning, onion and bell peppers, garlic, green chilies, tomatoes, tomato paste, red kidney beans, black beans, sugar, and beef broth to the slow cooker. This is all the ingredients except for the macaroni and shredded cheese. Stir to combine. Cover and cook on low for 4-6 hours. 20-30 minutes before serving, add the elbow macaroni, stir to mix, and turn the heat high. 5 minutes before serving, stir in half of the shredded cheese. Top the chili with the remaining cheese and put the lid back on the slow cooker. The cheese should melt into a gooey layer on top. Add green onions and your favorite toppings, and serve. Serves 8.

### Chili Rellano Casserole

- 2 large cans whole green chilies
- 1 lb. cheddar cheese
- 1 lb. Monterey Jack Cheese
- 1 can (13 oz.) evaporated milk
- 3 Tbsp. flour
- 4 eggs, separated
- salt and Pepper

Place 1/2 of chilies in bottom of greased casserole dish, cover with all of cheddar cheese. Top with rest of chilies. Cover with all of jack cheese. Beat egg whites until stiff. Beat yolks with flour, milk, salt and pepper in large bowl. Fold egg whites into yolk mixture. Pour over casserole. Bake at 325 in Dutch oven for 45 minutes or until knife inserted in center comes out clean.



### Cincinnati Chili

- 1/2 lb. dried pinto beans
- 1 lb. hot sausage
- 1 lb. ground beef
- 2 medium onions, chopped
- 2 cloves garlic, minced
- 1 can (6-ounce) tomato paste
- 1 quart tomato juice
- 3 tbsp. chili powder
- 1 Tbsp. dry mustard
- 1 Tbsp. vinegar
- 1 tbsp. Worcestershire sauce
- 1/2 tsp ground cumin
- 1/2 tsp coriander
- 1 tsp salt
- 1 tsp pepper
- 3/4 tsp ground allspice
- 1/2 tsp ground cinnamon
- 5 bay leaves
- Dash of hot sauce
- Pinch of red pepper

Combine ground meat, onion, and garlic in a large Dutch oven; cook until meat is browned, stirring to crumble meat. Drain off pan drippings. Add remaining ingredients, mixing well. Cook, uncovered over low heat for 1 1/2 hours, stirring occasionally. Remove bay leaves. Yields about 2 1/2 quarts. Cook beans separately and add to chili.

### Cowboy Chili

- 1/2 lb. lean ground beef
- 1/2 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 and sweetness),
- 1 can kidney beans
- 1 can pinto beans
- 6 cups Italian tomatoes (pear shaped)
- 1/2 jalapeno chili pepper, diced
- 2 cloves garlic
- 1 cup dark red wine
- 1/2 cup Worcestershire sauce
- 1 tsp hot dry mustard
- 1 tsp chili powder
- 1/2 tsp salt
- 1 tsp celery seeds
- 1 1/2 tsp black pepper

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

### Dave's Easy Chili

- 2 lbs. lean ground beef
- 4 cans of chili beans, undrained (chili, Caribbean black bean, piqueno, Tex-mex, etc.) mix and 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 and 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

The key to the recipe are fresh ingredients! Sauté ground beef, peppers, yellow onions in Dutch oven and drain the fat. Put all other ingredients in the Dutch oven and heat. On the side have cheese, onions, sour cream (fat free), warm tortillas 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 Habanera peppers or a green jalapeno. You can also add cumin and cayenne pepper for heat, you shouldn't need any chili powder. Serves 8.

### Fire and Ice Chili

- 1 (20 oz.) can pineapple chunks
- 1 (28 oz.) can diced tomatoes
- 1 (6 oz.) can tomato paste
- 1 (4 oz.) can green chilies
- 2 garlic cloves, peeled and minced
- 1 large yellow onion chopped
- 1 green pepper, chopped
- 1 (15 oz.) can white beans
- 3 Tbsp. chili powder
- 4 tsp ground cumin
- 2 Tbsp. chopped jalapeno chilies (optional)
- 2 tsp salt
- 1 tsp cayenne pepper
- 3 Tbsp. olive oil
- 3 lbs. lean boneless pork butt, cut into 1 inch cubes
- Optional Toppings*
- Green Onions
- Shredded cheddar cheese
- Sour Cream

In a Dutch oven heat olive oil and brown pork on all sides. Brown the pork with the chopped onions and garlic. Add the pineapple, tomatoes, tomato paste, chilies, bell pepper, white beans, chili powder, cumin, and salt. Cover and simmer for about 3 hours, stirring occasionally. Serve with optional topping of green onions, cheese, and sour cream. \*TIP\* If you want to keep your pineapple crispier add it to the chili for about 30 minutes before serving.

### Green Chili

- 2 lbs. lean pork
- 2 stalks of celery, chopped 1/2"
- 2 medium tomatoes, chopped
- 1/2 cup Ortega Green Chilies
- 6 cloves garlic, minced
- 3 Tbsp. jalapeno pepper sauce

Brown pork in a dab of oil. Add remaining ingredients and mix well. Add 1-2 cups water. Cover and simmer 45 min to 1 hour. If it is too thin, remove cover and continue to simmer until thickened.

### Homestyle Chili

- 1 lb. ground beef
- 1 large yellow onion, chopped
- 3 cloves garlic, minced
- 1 Tbsp. cumin
- 2 Tbsp. chili powder
- 1 Tbsp. Worcestershire sauce
- 1 (20 oz.) can tomatoes, chopped
- 1 green bell pepper, chopped
- 1 cup red wine (dry)
- Salt and pepper to taste
- 1 lb. uncooked kidney beans

Cover beans with 2"-3" water. Bring to boil, remove from heat and let stand 1 hour. Drain and set aside. Brown ground beef with onion and garlic. Add remaining ingredients. Cover and simmer about 1 hour. Variations: Use black beans instead of kidney beans. Add fresh ground ginger, paprika or cocoa.

### Mike's Chili

- 2 lbs. ground beef
- 2 14.5 oz. 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
- 1/2 Tbsp. Tabasco sauce
- 1 1/2 Tbsp. chili powder

Brown ground beef in oil. Add onion and cook until it turns clear. Add remaining ingredients except kidney beans. Simmer 1 hour covered. Add kidney beans. Cook 1 additional hour uncovered. Serves 8.

### **Pinto Bean Chili**

- 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 tbsps. chili powder
- 2 tbsps. ground cumin
- 1/2 tsp sugar
- 1 1/2 tsp salt

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

### **Scout Chili #1**

- 1 lb. ground beef
- 1 packet taco seasoning mix
- 1 large can tomatoes (any type)
- 1 cup water
- 1 can Kidney Beans (Dark)
- 1 can kidney beans (light)

Brown ground beef, drain juice. Add seasoning mix with water according to package. Add beans and bring to boil. Simmer 20 minutes stirring occasionally. Serves 10.

### **Scout Chili #2**

- 2 lbs. ground beef
- 4 Tbsp. water
- 1 Tbsp. oil
- 2 tsp salt
- 2 tsp sugar
- 2 tsp Worcestershire sauce
- 1/2 Tbsp. Tabasco sauce
- 1/2 Tbsp. cocoa
- 1/2 Tbsp. ground cumin
- 1/2 Tbsp. oregano
- 1 large onion chopped
- 1-1/2 Tbsp. chili powder
- 2 cans kidney beans
- 3 cups canned tomatoes

Brown ground beef in oil. Add onion and cook until it turns clear. Add remaining ingredients except kidney beans and simmer 1 hour covered. Add kidney beans and cook 1 additional hour uncovered.

### **Super-Duper Chili**

- 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
- 1 1/2 tsp chili powder
- 1/2 tsp cayenne pepper

Cook ground beef and pork sausage, drain. Stir in all other ingredients in the Dutch oven. Bring to a boil and simmer for 30 minutes. Serves 14.

### **Taco Chili**

- 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

Cook ground beef in Dutch oven, drain. Stir in all other ingredients in the Dutch oven. Bring to a boil and simmer for 30 minutes. Serves 8-10.



### **Terry's Chili**

- 2 lbs. ground beef
- 1 large yellow onion, chopped
- 1 tsp garlic powder
- 2 Tbsp. chili powder
- 2 tsp salt
- 2 Tbsp. Brown sugar
- 1 Green pepper, diced
- 8 oz. Mushrooms, diced
- 1 Tbsp. Worcestershire sauce
- 3/4 tsp ground black pepper
- 1/8 tsp cayenne pepper
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1/2 tsp paprika
- 2 (14.5 ounce) cans Rotel diced tomatoes and green chilies
- 2 (15 ounce) can tomato sauce
- 2 (15 ounce) cans dark red kidney beans with liquid

Combine ground beef and onion in large stockpot. Cook and stir over medium heat until beef is brown. Drain. Stir in the rest of the ingredients. Heat to boiling, reduce heat to simmer, and cover. Cook, stirring occasionally, for 1.5 hours. Serves 8.

### **Texas Chili #1**

- 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

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

### **Texas Chili #2**

- 2 lbs. lean chuck roast
- 1 large onion
- bacon grease
- 6 cloves garlic, minced
- 6 jalapeno peppers, seeded and chopped
- 2 tsp salt
- 4 Tbsp. chili powder
- 1 Tbsp. cumin
- 1 Tbsp. oregano
- 1 (20 oz.) can tomatoes, chopped

Brown meat, garlic and onions in bacon grease. Add jalapeno peppers and mix well. Add remaining ingredients, cover and cook 1 hour

### **Two Rivers Chili**

- 2 lbs. ground beef
- 2 cups onion
- 2 cups celery
- 1 Tbsp. sugar
- 2 tsp salt
- 1 tsp garlic powder
- 6 tsp chili powder
- 1-1/2 tsp oregano
- 1/2 tsp pepper
- 30 oz. tomato sauce
- 12 oz. tomato paste
- 10 cups water
- 30 oz. kidney beans
- 8 oz. spaghetti

In a large pot, brown the meat and onions. Add remaining ingredients except beans and spaghetti, and simmer 30 minutes. Add beans and spaghetti and simmer 10 minutes until noodles are soft. Serves 12.

### Vegetable Chili

- 1 can pinto beans, rinsed and drained
- 1 cup fresh or frozen corn
- 1 can diced tomatoes and green chilies
- 1/2 cup salsa
- 1 can vegetable broth
- 1 1/2 cups chopped onions
- 3/4 cup chopped sweet red pepper
- 3/4 cup chopped green pepper
- 1 Tbsp. chili powder
- 1 tsp ground cumin
- 3/4 tsp garlic powder
- 1 cup (4 oz.) shredded reduced-fat cheddar cheese

In Dutch Oven, bring onions, peppers and broth to a boil. Cover and simmer for 5 minutes. Add beans, corn, tomatoes, salsa and seasoning, return to a boil. Simmer for 15 minutes. Garnish each serving with cheese. Serves 7.

### White Bean Chicken Chili

- 2 Tbsp. olive oil
- 1 large onion; chopped
- 2 cloves garlic; minced
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1/2 tsp ground black pepper
- 1/4 tsp cayenne pepper
- 1 tsp salt
- 1 lb. boneless; skinless chicken meat; cut into bite-sized pieces
- 2 can (19-oz) white kidney or great northern beans
- 1 (14.5 oz.) can chicken broth
- 2 (4 oz.) cans chopped green chilies
- 1/2 cup heavy whipping cream
- 1 cup sour cream
- Grated cheddar

Heat oil in Dutch oven over medium heat. Add onion, garlic, cumin, oregano and cayenne pepper. Sauté 5 minutes. Season chicken with salt and pepper and add to pan. Sauté chicken for about 5 minutes. Drain beans of liquid. Mix Great Northern beans, chicken broth, and green chilies into chicken mixture; bring to a boil. Reduce heat and simmer until flavors have blended, about 30 minutes. Remove chili from heat; stir in sour cream and whipping cream until incorporated. Serve with grated cheddar as garnish. Serves 4 - 6.



**“Think back...did you add anything different to your chili recipe this time?”**

## Pasta and Pizza

### Alfredo Pasta Shells with Broccoli and Ham

- 1 pound small pasta shells
- 4 cups small broccoli florets (from 1 medium head broccoli)
- 1/4 cup olive oil
- 3 tablespoons butter
- 3 cups cubed fully cooked ham
- 1 sweet red pepper, finely chopped
- 1 medium onion, chopped
- 8 ounces mushrooms, chopped
- 1 jar Alfredo sauce
- 1/2 cup grated Parmesan
- Salt and pepper

Bring a large pot of salted water to boil. Add pasta and cook until al dente, 8 to 10 minutes. Add broccoli for last 2 to 3 minutes of cooking time. Drain and return to pot. While pasta is cooking, melt butter over medium heat in a large skillet. Add onion, red pepper, and mushrooms, and sauté until softened, about 3 minutes. Add ham and cook, stirring, 2 minutes longer. Stir in Alfredo sauce; bring to a simmer and cook, stirring occasionally, until thickened, 3 to 5 minutes. Scrape cream mixture into pot with pasta and broccoli. Add cheese and toss to combine. Season with salt and pepper and serve immediately, passing more Parmesan, if desired. Serves 6

### Amish Macaroni Salad

- 1 box elbow macaroni 16 ounces
- 2 hard-boiled eggs chopped
- 1/2 onion diced
- 3 celery stalks diced
- 1 red pepper diced
- 2 tablespoons pickle relish
- 2 cups mayonnaise
- 1/2 cup granulated sugar
- 3 tablespoons yellow mustard
- 2 tablespoons white vinegar
- 3/4 teaspoon celery seed
- 1/2 teaspoon salt

Cook the macaroni according to package directions until al dente. Be sure not to overcook it, as you want it to be firm in the salad. Once cooked, drain and rinse with cold water to stop the cooking process. While the macaroni is cooking, chop the onion, celery, red pepper, and hard-boiled eggs into small, bite-sized pieces. Mix the mayonnaise, mustard, vinegar, pickle relish, sugar, salt, and celery seed in a large bowl. Stir until smooth and creamy. Add the cold noodles, chopped veggies, and eggs to the bowl and gently mix everything until evenly coated with the creamy dressing. Cover the salad with plastic wrap and refrigerate it for 2 hours before serving. Serves 10.

### Bacon Cheeseburger Pasta

- 8 bacon strips, chopped
- 2 lbs. ground beef
- 1/2 large red onion, chopped
- 12 oz. uncooked spiral pasta
- 4 cups chicken broth
- 2 cans (15oz.each) crushed tomatoes
- 1 can (8oz.) tomato sauce
- 1 cup water
- 1/4 cup ketchup
- 3 Tbsp. prepared mustard
- 2 Tbsp. Worcestershire sauce
- 1/4 tsp salt
- 1/4 tsp pepper
- 2 cups shredded cheddar cheese, divided
- 1/3 cup chopped dill pickle
- Optional: Chopped tomatoes, shredded lettuce, sliced pickles, and sliced red onion

In a 12 inch Dutch oven, cook bacon over medium heat, stirring occasionally, until crisp, 6-8 minutes. Remove with a slotted spoon; drain bacon on paper towels. Discard drippings. In the same pot, cook ground beef and onion over medium heat until meat is no longer pink, 6-8 minutes, breaking into crumbles; drain. Add next 10 ingredients; bring to a boil. Reduce heat; simmer, covered, until pasta is al dente, stirring occasionally, about 10 minutes. Stir in 1 cup cheese, pickle and bacon; cook and stir until cheese is melted. Serve with the remaining cheese and, if desired, tomatoes, lettuce, pickles and red onions. Serves 12.

### **Baked Penne**

- 1 pound uncooked penne
- 1-1/2 pounds bulk Italian sausage
- 1 jar (28 ounces) meatless spaghetti sauce
- 1 large egg, lightly beaten
- 1 carton (15 ounces) ricotta cheese
- 2 cups shredded part-skim mozzarella cheese
- 1/2 cup grated Romano cheese

Cook pasta according to package directions; drain. Crumble sausage into a Dutch oven. Cook over medium heat until no longer pink; drain. Stir in spaghetti sauce and pasta. In a large bowl, combine egg, ricotta cheese and mozzarella cheese. Spoon half the pasta mixture into a greased shallow 3-qt. baking dish; layer with cheese mixture and remaining pasta mixture. Cover and bake at 375° for 40 minutes or until a thermometer reads 160°. Uncover; top with Romano cheese. Bake 5 minutes longer or until heated through. Serves 12.

### **Baked Ziti**

- 2 Tbsp. olive oil
- 4 ounces thinly sliced pancetta, chopped
- 2 pounds Boston butt pork shoulder, cut into 1/4-inch cubes
- Salt and freshly ground black pepper to taste
- 1 pound Italian hot sausages, casings removed and sliced
- 2 cups chopped onion
- 3/4 cup chopped carrot
- 2 stalks celery, chopped
- 6 fresh thyme sprigs
- 6 garlic cloves, chopped
- 2 bay leaves
- 1/2 tsp (or to taste) dried crushed red pepper
- 2 cups beef broth
- 1 can (28 ounces) chopped plum tomatoes, juice reserved
- 1 can (12 ounces) crushed tomatoes
- 1 1/4 pounds ziti pasta
- 8 ounces whole-milk mozzarella cheese, coarsely grated (2 cups)
- 2 ounces Parmesan cheese, grated (1/2 cup)

Heat Dutch oven or heavy large pot over medium-high heat and add oil. Add pancetta and sauté until brown and crisp. Using slotted spoon, transfer pancetta to bowl. Season pork with salt and pepper. Add half of pork to drippings in pot; sauté until brown. Transfer pork to bowl with pancetta. Repeat with remaining pork. Add sausage and sauté until no longer pink, breaking up with back of fork. Add onion, carrot, celery, thyme, garlic, bay leaves, and crushed red pepper. Sauté until vegetables are tender, about 10 minutes. Add broth and bring to boil, scraping up browned bits. Return pancetta and pork with any accumulated juices. Add chopped tomatoes with juice along with crushed tomatoes. Cover and simmer until pork is very tender, about 2 hours. Adjust heat as needed to maintain gentle simmer and stir occasionally. Uncover pot; tilt to one side and spoon off fat from surface of sauce. Remove bay leaf. Season sauce to taste with salt and pepper. Cook pasta in a large pot according to package directions until tender but firm to bite, stirring occasionally. Drain pasta; mix into sauce. Sprinkle with both cheeses. Bake until heated through and golden, about 20 minutes. Serves 6.

### **Beefaroni #1**

- 16 oz. elbow macaroni
- 1 lb. ground beef
- 30 oz. tomato sauce
- 2 tsp dried minced onion
- 1 tsp basil
- 1 tsp thyme
- 1 tsp oregano
- 1 tsp salt
- 2 cups shredded cheddar cheese

Cook macaroni in boiling water until done, about 6 minutes, drain. While pasta is cooking, brown ground beef in a large skillet, drain. Add beef back to the skillet and add in tomato sauce, onion, basil, thyme, oregano, and salt. Simmer for 10 minutes on medium-low heat. Taste sauce and add additional salt if needed. Add cooked macaroni to tomato sauce mixture, turning to coat well. Spread half of macaroni mixture in the bottom of a 4 quart baking dish. Sprinkle 1 cup cheddar over, then repeat layers with remaining macaroni and cheddar. Bake in 350 oven for 20 minutes or until cheese is melted and casserole is heated through. Serves 8.

## **Beefaroni #2**

### *Beefaroni*

- 1 lb. ground beef
- Salt and pepper to taste
- 1/2 cup yellow onion diced
- 3 Tbsp. butter
- 3 cloves garlic minced
- 2 Tbsp. flour
- 1 Tbsp. tomato paste
- 2 cups cheddar cheese
- 1/2 lb. macaroni equal to 2 cups

### *Sauce*

- 1 1/2 cups beef broth
- 8 oz. tomato sauce
- 1/2 cup half and half
- 1 tsp. Worcestershire sauce
- 1 tsp. yellow mustard
- 1 tsp. ketchup
- 1/2 beef bouillon cube see notes
- 3/4 tsp. dried oregano
- 3/4 tsp. dried basil
- 3/4 tsp. dried parsley

Combine sauce ingredients in a large measuring cup with a spout and set aside. Measure remaining ingredients before beginning. Season the ground beef with salt/pepper. Heat a large skillet over medium-high heat and add the ground beef. Cook and crumble for 3 minutes, then add the onions. Sauté until the beef is cooked through, 5-6 minutes. Drain grease and set aside on a plate. Begin boiling a pot of water for the pasta. Add ½ tablespoon salt once a boil is reached. Meanwhile, melt the butter in the same skillet over medium heat. Add the garlic, flour, and tomato paste and stir to combine. Cook for 1-2 minutes. Add the sauce mixture (from step 1) in small splashes, stirring continuously. Do this slowly to ensure the roux doesn't break and that the sauce remains thick. Bring the sauce to a boil, then reduce to a simmer. Simmer, uncovered, while you boil the pasta to al dente, stirring occasionally as it cooks. Drain once cooked. Gradually sprinkle the cheese into the sauce, stirring continuously. (Optional: save some to melt on top at the end.) Add the ground beef/onions back to the sauce and stir to combine. Stir in the macaroni. If desired, sprinkle with remaining cheese and close the lid to allow it to melt. Serves 6.

## **Beefy Mac**

- 1 lb. uncooked penne pasta
- 1 lb. Ground beef
- 8 oz. shredded mozzarella
- 1 32 oz. jar, spaghetti sauce
- 1 cup water
- 1 15 oz. can, diced tomatoes
- 2 - 4 cloves of garlic
- 1 medium onion
- 1 medium green pepper
- 12 oz. fresh mushrooms
- 1 tbs. oregano
- 1 tbs. basil
- salt and pepper to taste

Prepare vegetables by dicing the onion, green pepper and garlic. Wash and slice the mushrooms. Brown the ground beef in your Dutch oven, drain off the fat. Add in the vegetables along with the oregano and basil. Stir in the diced tomatoes including the liquid. Pour tomato sauce into the mix, rinse out the jar with the water and add to the mix. Stir in the uncooked pasta and top it off with the cheese. Bake at 350° for about an hour. The liquid in the mixture will cook the pasta. Serves 8

## **Calzone**

### *Dough:*

- 2 cup warm water
- 1 Tbsp. sugar
- 1 packet yeast (approx. 1 Tbsp.)
- 1 tsp salt
- 6 cups all-purpose flour
- 1/4 cup olive oil

### *Filling:* Your choice

Mix water, yeast and sugar and let bubble. Add salt, 2 cups flour, olive oil and mix. Add approximately 4 more cups of flour 1/2 cup at a time till you have a workable dough. Let it rest. Divide into eighths. Flatten into pizza thin rounds on floured board. Put 1/4 cup pizza filling of your choice on each round. Fold over and seal. Bake in the middle of a very hot Dutch oven with coals piled on the lid for approximately 15 minutes. This is also good with chili beans and with curries.

### **Cheese Stuffed Garlic Bread Pepperoni Pizza Bites #1**

Servings: 30 Pizza Bites

- 3 cans Pillsbury Buttermilk Biscuits 10 biscuits per can
- 56 pepperoni slices or favorite pizza toppings
- 1 16 oz. block Colby & Monterey Jack Cheese
- 1 egg beaten
- Parmesan cheese
- Italian seasoning
- Garlic powder
- 1 jar pizza sauce to dip the bites in

Cut the block of cheese into at least 28 squares. Flatten a biscuit out and stack pepperoni and cheese on top. Gather up the edges of the biscuit. Line the rolls up in a greased 9x13 in. pan. Brush with beaten egg. Sprinkle with parmesan, Italian seasoning and garlic powder. Bake at 425°F for 18-20 minutes. Serve the rolls with warm pizza sauce for dipping.

### **Cheese Stuffed Garlic Bread Pepperoni Pizza Bites #2**

- 3 cans Pillsbury Buttermilk Biscuits 10 biscuits per can
- 56 pepperoni slices
- 8 oz. Swiss cheese (cut into cubes)
- 8 oz. cheddar cheese (cut into cubes)
- Butter
- 1 egg
- 1 jar pizza sauce to dip the bites in

*Garlic spread:*

- 1 Tbsp. of basil (chopped)
- 1 clove of garlic (minced)
- 3 Tbsp. of butter (melted)

Lay out all your biscuits on your working surface. Chop the pepperoni into small pieces, then cut the Swiss and cheddar cheese into cubes. Start spreading one biscuit and stuff it with cheese cubes and pepperoni, then form it into a ball. Make sure to seal it properly, so the cheese will not leak out. Repeat with the other biscuits. Grab an oven-safe dish or pan, and grease it with butter. Place the dough balls onto the greased pan, making sure there are spaces between each piece. Crack an egg and beat it. Brush it over the balls. This will give them a nice golden brown color. Place inside the oven and bake at 350°F for about 12 to 15 minutes. While waiting for the bread to bake, make the garlic butter spread. In a small bowl, combine 1 tablespoon of chopped basil, minced garlic, and 3 tablespoons of melted butter. Once it's done baking, pour the garlic butter spread on top. Let them cool for a little bit before serving. Serve with your favorite pizza sauce. Enjoy them while warm!

### **Cheesy Pizza Casserole**

Servings: 10

- 1 lb. ground beef
- 1 package (3-1/2 oz.) sliced pepperoni
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 1 jar (4-1/2 oz.) sliced mushrooms, drained
- 7 ounces vermicelli, cooked and drained
- 1/3 cup butter, melted
- 1 can (15 oz.) tomato sauce, divided
- 1 cup shredded Swiss cheese
- 4 cups shredded part-skim mozzarella cheese
- 1/2 tsp. dried oregano
- 1/2 tsp. dried basil

In a large skillet, cook the beef, pepperoni, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in mushrooms; set aside. Combine vermicelli and butter in a greased 13x9-in. baking dish; toss to coat. Pour 1 cup tomato sauce over pasta; top with half of meat mixture. Combine Swiss and mozzarella cheeses; sprinkle half over top. Sprinkle with oregano and basil. Layer with remaining meat and cheese mixtures. Pour remaining tomato sauce over top. Bake, uncovered, at 350° for 25-30 minutes or until bubbly.

### **Cheesy Ravioli Pasta Bake**

- 4 (9-ounce) packages cheese ravioli (do not thaw if frozen)
- 2 tablespoons olive oil
- 1 pound sliced mushrooms
- Kosher salt
- Freshly ground black pepper
- 2 cloves garlic, minced
- 1 (24-ounce) jar good marinara sauce, like Newman's Own
- 8 ounces fresh mozzarella cheese, thinly sliced, divided
- 1/2 cup grated Parmesan cheese

Bring a large pot of salted water to a boil. Add the ravioli and cook until it's quite al dente, about 2 minutes, or 2 minutes less than suggested on package instructions, as it will keep cooking when baked. Drain and set aside. Heat the oil in a sauté pan large enough to fit the ravioli over medium heat. Add the mushrooms, season with salt and pepper, and sauté until softened and lightly browned, 4 to 5 minutes. Stir in the garlic and cook until fragrant, about 1 minute. Add the marinara sauce and stir to combine. Remove from the heat and stir in the cooked ravioli.

Pour half of the ravioli mixture in Dutch oven and spread into an even layer. Cover with half of the sliced mozzarella. Pour the remaining ravioli mixture over the mozzarella. Top with the remaining mozzarella and Parmesan. Bake until the top is lightly golden and the cheese is bubbling, 20 to 25 minutes. Let cool for about 10 minutes before serving. Serves 8-10.

### **Chicken Pasta, Olive Garden**

- 3-4 boneless skinless chicken breast (2 pounds)
- 2 cups Italian Dressing
- 1/4 cup parmesan cheese, shredded or shaved
- 8 ounces cream cheese, (1 block)
- ground black pepper to taste, optional
- 8 ounces pasta, penne, rotini or your family favorite

Spray the inside of your slow cooker with cooking spray. Put the chicken breasts in the bottom of the slow cooker. Make sure they are thawed. Pour Italian dressing over the top. Sprinkle the parmesan cheese on top. Then cut up a block of cream cheese and distribute it around the meat. Put the lid on the crock pot and let it cook on low for 5-6 hours or on high for 3-4 hours. About 20-30 minutes before you want to eat cook the pasta according to the package direction and drain. Take the lid off the slow cooker. Use two forks to shred the chicken. It should fall apart without much effort. Stir to mix the cream cheese together with the shredded meat. Add the pasta and stir to combine. Serves 6.

### **Deep-Fried Mac and Cheese Shells (California Pizza Kitchen)**

- 2 cups uncooked small pasta shells
- 20 uncooked jumbo pasta shells
- 2 Tbsp. butter
- 16oz. Velveeta, cubed
- 2 cups shredded cheddar cheese
- 1 cup heavy whipping cream
- 3/4 cup grated parmesan cheese, divided
- 1 1/4 cups milk, divided
- 2 large eggs
- 2 cups panko bread crumbs
- 1/2 cup all-purpose flour
- Oil for deep frying

Cook pastas separately according to package directions for al dente; drain. Meanwhile, in a large saucepan, melt butter over low heat. Add process cheese, cheddar cheese, cream, and 1/4 cup Parmesan cheese. Cook and stir over low heat until blended. Remove from heat. In another large saucepan, combine small pasta shells and half of the cheese mixture; set aside. For dipping sauce, stir 1 cup milk into remaining cheese mixture; keep warm. In a shallow bowl, whisk eggs with remaining milk. In another shallow bowl, mix bread crumbs with remaining Parmesan cheese. Place flour in a third shallow bowl. Fill each large shell with scant 1/4 cup pasta mixture. Dip in flour to coat all sides; shake off excess. Dip in egg mixture, then in bread crumb mixture, patting to help coating adhere. In a Dutch oven, heat oil to 375°. Fry shells, a few at a time, 1 -2 minutes on each side or until dark golden brown. Drain on paper towels. Serve with dipping sauce. Makes 20 appetizers and 2 1/2 cups dipping sauce.

### **Dutch Oven Sausage Ravioli**

- 1 25 oz. bag frozen sausage ravioli, thawed
- 1 large 45 oz. jar spaghetti sauce
- 1/4 cup Parmesan cheese
- 1 cup shredded Mozzarella cheese
- 1/2 cup water

Spray the Dutch oven with cooking spray or line with tin foil and spray with cooking spray. Put a thin layer of spaghetti sauce on the bottom of a 12" Dutch oven. Place a single layer of the ravioli over the bottom of the oven. Cover the ravioli with half of the remaining spaghetti sauce. Sprinkle on the parmesan cheese. Place another layer of the ravioli on top of the sauce. Pour on the rest of the spaghetti sauce. Top the sauce with the mozzarella cheese and add a little more Parmesan cheese. Pour the water around the edge of the pan to add some additional moisture. Cook in the Dutch oven at 350 degrees for 45 minutes. The sauce should be bubbling and the cheese will just start to brown. Serves 6.

### **Four-Cheese Chicken Fettuccine (Olive Garden)**

- 8 oz. uncooked fettuccine
  - 1 can (10x oz.) condensed cream of mushroom soup, undiluted
  - 1 pkg. (8oz.) cream cheese, cubed
  - 1 jar (4 1/2 oz.) sliced mushrooms, drained
  - 1 cup heavy whipping cream
  - 1/2 cup butter
  - 1/4 tsp garlic powder
  - 3/4 cup grated parmesan cheese
  - 1/2 cup shredded part-skim mozzarella cheese
  - 1/2 cup shredded Swiss cheese
  - 2 1/2 cups cubed cooked chicken
- Topping:*
- 1/3 cup seasoned bread crumbs
  - 2 Tbsp. butter, melted
  - 1 to 2 Tbsp. grated parmesan cheese

Cook fettuccine according to package directions. Meanwhile, in a large kettle, combine the soup, cream cheese, mushrooms, cream, butter and garlic powder. Stir in cheeses; cook and stir until melted. Add chicken; heat through. Drain fettuccine; add to the sauce. Transfer to a shallow greased 2%-qt. baking dish. Combine topping ingredients; sprinkle over chicken mixture. Cover and bake at 350° for 25 minutes. Uncover; bake 5-10 minutes longer or until golden brown. Serves 8.

### **Ham and Pea Pasta Alfredo**

- 1 package (16 ounces) fettuccine
- 2 tablespoons butter
- 1-1/2 pounds sliced fully cooked ham, cut into strips (about 5 cups)
- 2 cups fresh sugar snap peas
- 2 cups heavy whipping cream
- 1/2 cup grated Romano cheese
- 1/4 teaspoon pepper

Cook fettuccine according to package directions. Meanwhile, in a large skillet, heat butter over medium heat. Add ham and peas; cook and stir 5 minutes. Stir in cream, cheese and pepper; bring to a boil. Reduce heat; simmer, uncovered, 1-2 minutes or until sauce is slightly thickened and peas are crisp-tender. Drain fettuccine; add to skillet and toss to coat. Serves 8.

### **Italian Pasta Salad with Tomatoes and Cucumbers**

- 1-16 ounce package uncooked rotini pasta
- 1-16 ounce bottle Italian salad dressing
- 2 cucumbers chopped
- 6 tomatoes chopped
- 1 bunch green onions chopped 4 ounces grated Parmesan cheese
- 1 tablespoon Italian seasoning

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 12 minutes, until al dente, and drain. In a large bowl, toss the cooked pasta with the Italian dressing, cucumbers, tomatoes, and green onions. In a small bowl, mix the Parmesan cheese and Italian seasoning, and gently mix into the salad. Cover, and refrigerate until serving. Serves 4.



### Jalapeno Poppers

- 8 oz. cream cheese, room temperature
- 8 oz. pepper jack cheese, shredded
- 16 jalapeño peppers, stemmed, seeded and halved
- 2 eggs
- 1 1/2 cups Italian seasoned breadcrumbs
- 1/2 tsp garlic powder

In a small bowl, beat the eggs and set aside. In a separate bowl, mix the breadcrumbs and garlic powder. In a third bowl, mix together the cheeses. Spoon this mixture into the halved jalapenos. Dip each stuffed jalapeno half in the egg and then in the breadcrumbs. Let dry and then repeat so that they are double coated. Heat oil in a Dutch oven until the oil is hot but not smoking. Deep-fry the coated jalapenos 2-3 minutes each, or until golden brown. Remove and let drain on paper towels. Serve hot with warm marinara sauce or ranch dressing for dipping, if desired. Serves 8.

### Kentucky Hot Brown Pizza

For the crust:

- 1 cup warm water (luke warm, not hot.)
- 1 Tbsp. Active Dry Yeast
- 2 tsp Sugar
- 2 tsp Salt
- 2 Tbsp. Olive Oil
- 3 cups All Purpose Flour

For the Sauce:

- 1 Tbsp. unsalted butter
- 1 Tbsp. all-purpose flour
- 1 cup Heavy Whipping Cream
- 1/2 cup Romano Cheese Shredded
- 1/4 tsp garlic powder
- Salt and Pepper to taste

Toppings:

- 1 cup Smoked Turkey Breast cut into bite sized Pieces
- 1/2 lb. Bacon cooked and crumbled
- 1 Roma Tomato thinly sliced
- Shredded Pizza cheese blend (mozzarella and cheddar)
- Fresh Parsley chopped, optional for garnish
- Romano Cheese shredded, optional

In a large mixing bowl, stir together the flour, salt, sugar, and yeast. Add the warm water and olive oil and stir until a soft dough pulls away from sides of bowl. If dough seems too loose, sprinkle in a little more flour. If too dry, add another teaspoon of water. Oil a separate large mixing bowl, then dump the dough into it. Immediately, cover bowl tightly with Saran wrap and let rise until doubled in size. This may take 1 1/2 to 2 hours. When dough is ready, dump it out onto a floured work surface. Sprinkle a little flour over the top to keep from sticking to your hands. Using a pizza cutter, cut the dough into 2 equal pieces. Wrap one in plastic wrap and refrigerate or freeze for another use. Spray a Dutch oven foil liner with cooking oil and spread the dough out, bringing it slightly up the sides. Prepare the sauce. In a small, 1-quart non-stick saucepan over medium heat, melt the butter; add the flour and whisk and cook for 1-2 minutes. (Do not brown the roux.) Whisk in the heavy whipping cream and Romano cheese. Simmer for 10 minutes, or until the mixture has thickened, stirring frequently. Season with salt, pepper, and garlic powder. Spread half of the sauce onto the pizza dough. Top with the turkey, then the remaining sauce. Sprinkle the bacon over the pizza. Place the thinly sliced tomatoes evenly over the pizza. Top with a layer of pizza cheese. Bake pizza for 16-18 minutes, or until crust is done and cheese is lightly browned. Sprinkle with chopped parsley, and additional Romano cheese if desired. Then, slice and serve! Serves 8.



### Lasagna - Camp

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

Brown meat in bottom of Dutch oven. Remove meat and mix with sauce. Layer sauce and meat mixture, then noodles, then cheeses, then more sauce, noodles, cheese. Top with sauce and cheese and bake covered in Dutch oven till noodles are tender. 30–45 minutes. 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. Serves 10-12.

### Lasagna (Carrabba's Italian Grill)

- 9 lasagna noodles
- 1 1/4 lbs. bulk Italian sausage
- 3/4 lb. ground beef
- 1 medium onion, diced
- 3 garlic cloves, minced
- 2 cans (one 28 oz., one 15 oz.) crushed tomatoes
- 2 cans (6 oz. each) tomato paste
- 2/3 cup water
- 2 to 3 Tbsp. sugar
- 3 Tbsp. plus 1/4 cup minced fresh parsley, divided
- 2 tsp dried basil
- 3/4 tsp fennel seed
- 3/4 tsp salt, divided
- 1/4 tsp coarsely ground pepper
- 1 large egg, lightly beaten
- 1 carton (15 oz.) ricotta cheese
- 4 cups shredded mozzarella cheese
- 3/4 cup grated parmesan cheese

Cook the noodles according to package directions; drain. Meanwhile, in a Dutch oven, cook sausage, beef and onion over medium heat 8-10 minutes or until the meat is no longer pink, breaking up meat into crumbles. Add garlic; cook 1 minute. Drain. Stir in tomatoes, tomato paste, water, sugar, 3 tablespoons parsley, basil, fennel, 1/2 teaspoon salt and pepper; bring to a boil. Reduce heat; simmer, uncovered, 30 minutes, stirring occasionally.

In a small bowl, mix the egg, ricotta cheese, and remaining parsley and salt.

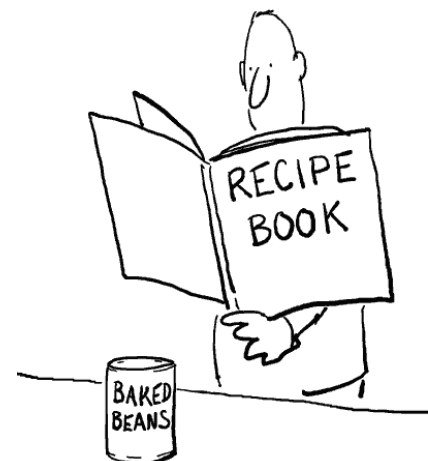
4. Preheat oven to 375°. Spread 2 cups meat sauce into an ungreased 13x9-in. baking dish. Layer with 3 noodles and a third of the ricotta mixture. Sprinkle with 1 cup mozzarella cheese and 2 tablespoons Parmesan cheese. Repeat layers twice. Top with remaining meat sauce and cheeses (dish will be full).

Bake, covered, 25 minutes. Bake, uncovered, 25 minutes longer or until bubbly. Let stand 15 minutes before serving. Serves 12.

### Lasagna - Dutch Oven #1

- 1 1/2 lbs. lean ground beef
- 23 oz. spaghetti sauce
- 9 oz. shredded mozzarella cheese
- 3 eggs
- 2 1/4 cups cottage or ricotta cheese
- 1/4 cup grated Parmesan cheese
- 1 1/2 tsp oregano
- 13 lasagna noodles (no boil type)
- 3/4 cups hot water

Brown the ground beef and place in a large mixing bowl. Add the spaghetti sauce to the beef and mix well. In another bowl, add the cottage or ricotta cheese, Parmesan cheese, mozzarella cheese (reserve a few ounces for later), eggs, and oregano, and mix well. 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 1/2 of the cheese mixture over the meat mixture. Break up five noodles and place over the top of the preceding mixtures. Spread 1/2 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 the cheese mixture. Spread the remaining meat mixture over the noodles. Pour the hot water all around the edges of the oven. Place the lid on the oven and bake one hour or until done. Serves 8.



### **Lasagna - Dutch Oven #2**

- 1 lb. ground beef
- 1 onion, minced
- 6 cups cottage cheese
- 10 lasagna noodles, cooked al dente
- 1 large can (28 oz.) tomato sauce
- 1 small can (6 oz.) tomato paste
- 2 tsp dried sweet basil
- 2 tsp dried oregano
- 1/2 cup beef broth
- 16 oz. mozzarella cheese, sliced or grated (4 cups)
- 8 oz. fresh mushrooms, sliced
- Grated Parmesan cheese for garnish

Brown the ground beef and onion in skillet or Dutch oven. Drain off fat. Place half of beef-onion mixture in bottom of Dutch oven. Spread half the cottage cheese over beef. Cover with half the lasagna noodles. Cover noodles with half the tomato sauce and half the tomato paste. Sprinkle with half the sweet basil and oregano and 1/4 cup of the broth. Repeat the layer. Bake in Dutch oven for 30 to 35 minutes. Sprinkle with mozzarella cheese and cover with mushrooms. Bake 10 more minutes. Serve with Parmesan cheese. To make this dish vegetarian, substitute 1 pound raw zucchini for the beef. Sauté the onions in a little olive oil. Serves 6-8.

### **Lasagna - Swiss Cheese**

- 1 pound ground beef
- 1 large onion, chopped
- 1 garlic clove, minced
- 8 oz. lasagna noodles (no boil type)
- 1 can (12 oz.) tomato paste
- 3 cups water
- 8 ounces Swiss Cheese
- 12 oz. small-curd cottage cheese
- 1/2 cup mozzarella cheese, shredded
- 1/2 tsp dried rosemary, crushed
- 1/4 tsp pepper

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

### **Macaroni and Cheese - Creamy Bacon**

- 1 lb. macaroni elbows or shells
- 4 Tbsp. unsalted butter
- 1/4 cup flour
- 1 cup milk
- 2 cups heavy cream
- 8 oz. shredded extra sharp Vermont white cheddar (from the deli)
- 6 oz. white American cheese (from the deli, not the box)
- 1 tsp salt
- 1/2 tsp pepper
- 1 tsp dry ground mustard
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/8 tsp Cayenne pepper
- 8 oz. bacon

Fry the bacon until brown. Place on paper towel to blot up grease. Cook the pasta al dente according to package instructions. Melt butter in a sauce pan on medium heat. Whisk in flour until thickened. Add milk and heavy cream until thickened. Add all of the cheese and spices and stir until cheese is completely melted. Strain the pasta. Add the cheese sauce stirring until completely combined. Crumble the bacon and stir half into the Mac and Cheese and sprinkle the other half on top. Serves 8

### Macaroni and Cheese - Old Fashioned

- 8 oz. elbow macaroni cooked and drained
- 1 cup sour cream
- 2 cups shredded cheddar cheese
- 1/4 cup parmesan cheese
- 1 small onion, chopped
- 1/2 tsp dry mustard
- 1/2 tsp salt
- 1/2 tsp pepper
- 8 oz. Velveeta cheese
- 1/2 cup butter
- 1/2 cup flour
- 1 1/2 cups milk

In a large saucepan, melt butter, stir in flour until smooth, gradually add milk, and bring to a boil. Cook and stir for 2 minutes. Reduce heat, stir in sour cream, Velveeta cheese, cheddar cheese, parmesan cheese, salt, mustard and pepper. Mix all ingredients together in a Dutch oven. Bake at 350 degrees for 35-40 minutes or until golden brown and bubbly. Stir occasionally. Serves 8.

### Macaroni and Cheese - Sweetie Pie's

- 1 lb. cooked elbow macaroni
- 1 cup whole milk
- 2 (12 ounce) cans evaporated milk
- 3 eggs
- 2 tablespoons sour cream
- 1 cup butter, cut into small pieces
- 1/2 lb. Colby cheese
- 1/2 lb. Monterey jack cheese, shredded
- 1/2 lb. sharp cheddar cheese, shredded
- 1 lb. Velveeta cheese, cut in chunks
- Salt
- 1 tablespoon white pepper
- 1 tablespoon sugar
- 1 cup shredded American cheese or 1 cup mild cheddar cheese

Preheat oven to 350°C. Put pasta in 9 by 13 dish and set aside. Mix milks and eggs well. Add the butter and Colby, Monterey jack, sharp cheddar and Velveeta cheeses to the pasta. Pour milk and egg mixture over the pasta. Season with salt, pepper, sugar and toss. Sprinkle with remaining cups of American or Cheddar cheese. Bake for 30 to 45 minutes or until top is lightly browned. Serves 6-8.

### Manicotti

- 1 lb. ground beef
- 2 cups Italian seasoned bread crumbs
- 1 tsp basil
- 1 tsp sage
- 1 tsp oregano
- 1 Tbsp. salt
- 8 manicotti noodles
- 1 egg
- 1 oz. grated Parmesan cheese
- 16 oz. tomato sauce

Cook manicotti in boiling water until done. Drain, and rinse with cold water. Mix hamburger, egg, bread crumbs, spices, and salt. Stuff the noodles with the meat mixture. Place noodles in the oven as well as any leftover meat. Pour tomato sauce over everything and sprinkle with cheese. Bake 50 to 60 minutes with mostly top heat or until beef is done. Serves 8.

### Meaty Pasta Casserole

Servings: 12

- 1 package (16 oz.) penne pasta
- 1 lb. ground beef
- 1 lb. bulk Italian pork sausage
- 1-3/4 cups sliced fresh mushrooms
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 2 cans (14-1/2 oz. each) Italian diced tomatoes
- 1 jar (23-1/2 oz.) Italian sausage and garlic spaghetti sauce
- 1 jar (16 oz.) chunky mild salsa
- 1 package (8 oz.) sliced pepperoni, chopped
- 1 cup shredded Swiss cheese, divided
- 4 cups shredded part-skim mozzarella cheese, divided
- 1-1/2 cups shredded Parmesan cheese, divided
- 1 jar (24 oz.) 3-cheese spaghetti sauce

Cook pasta according to package directions. Meanwhile, in a Dutch oven, cook beef, sausage, mushrooms, onion and green pepper over medium heat until meat is no longer pink, breaking meat into crumbles; drain. Drain pasta; add to the meat mixture. Stir in the tomatoes, spaghetti sauce, salsa and pepperoni. Preheat oven to 350°. Divide half the pasta mixture between 2 greased 13x9-in. baking dishes. Sprinkle each with 1/4 cup Swiss cheese, 1 cup mozzarella cheese and 1/3 cup Parmesan cheese. Spread 3/4 cup 3-cheese spaghetti sauce over each. Top with remaining pasta mixture and 3-cheese spaghetti sauce. Sprinkle with remaining cheeses. Cover and bake until bubbly, about 25 minutes. Uncover; bake until cheese is melted, about 10 minutes longer.

### **Mozzarella Sticks**

- 8 mozzarella string cheese sticks cut in half
- 2 eggs
- 1 1/2 cups Italian seasoned breadcrumbs
- 1/2 tsp garlic powder

In a small bowl, beat the eggs and set aside. In a separate bowl, mix the breadcrumbs and garlic powder. Dip each half mozzarella stick in the egg and then in the breadcrumbs. Let dry and then repeat so that they are double coated. Heat oil in a Dutch oven until the oil is hot but not smoking. Deep-fry the coated cheese sticks until golden brown, about 30-45 seconds. Remove and let drain on paper towels. Serve hot with warm marinara sauce or ranch dressing for dipping, if desired. Serves 8.

### **Ornery Teenager Casserole**

- 2 Tbsp. butter
- 1 cup diced onion
- 2 ribs celery, sliced or diced
- 1 carrot, peeled and diced (optional)
- 2 cups chicken broth
- 8 ounces thin whole wheat spaghetti (or normal spaghetti)
- 2 cups cooked and chopped chicken (double for hungry boys)
- 1 (12 ounce) package frozen vegetables of your choice (optional)
- 4 ounces cream cheese
- 3 Tbsp. dry ranch dressing mix
- 1/2 cup sour cream
- Salt and pepper
- 1/2 cup shredded mozzarella cheese
- 1/2 cup shredded cheddar cheese

Melt the butter in a Dutch oven. Add in the onion and celery and sauté for 4 minutes. Add in the carrots and broth. Scrape bottom of the Dutch oven so that nothing is sticking. Break the spaghetti in half and lay it into the Dutch oven in a crisscross pattern. Add in the chicken, vegetables (if using), cream cheese and ranch dressing mix. Don't stir. Put the lid on the Dutch oven and bake at 350 degrees Fahrenheit until vegetables and pasta are done. Remove the lid. Stir in the sour cream. Add a couple tablespoons of cream or milk to loosen up, if needed. Add in salt and pepper to taste. Sprinkle the cheeses on top and replace the lid. Let the cheeses melt. Serves 6.

### **Party Pasta**

- 1 lb. rotini
- 4 cups chunky salsa
- 1 cup mayonnaise
- 1/2 cup sour cream
- 1 can (14.5 oz.) black beans, rinsed and drained
- 2 cups frozen corn
- 1/2 cup bell pepper, diced
- 1/2 cup sweet onion, diced
- 1 cup chopped broccoli
- 2 Tbsp. garlic powder
- 2 Tbsp. cumin
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 cup fresh cilantro, chopped
- 1 cup shredded cheddar cheese
- Optional: 1 (14.5 oz.) can of sliced black olives

Cook rotini until al dente. Drain and rinse. Mix all ingredients but pasta and whisk thoroughly together. Add pasta to mix; evenly coat and refrigerate until ready to serve. Serves 16.

### **Philly Cheesesteak Casserole**

- 2 tablespoons olive oil
- 1 pound ground beef
- 1 yellow onion diced
- salt and pepper as needed
- 2 teaspoons Worcestershire sauce
- 1 green bell pepper stem and seeds removed diced
- 8 ounces elbow macaroni uncooked
- 1 cup water
- 2 cups beef broth
- ½ cup whole milk
- 1/2 cup heavy cream
- 4 ounces cream cheese cut into small cubes
- 1 cup mozzarella cheese shredded
- 6 ounces provolone cheese sliced and torn into pieces
- fresh parsley chopped for garnish

Heat olive oil in a 12-inch skillet over medium heat. Brown ground beef and onion in skillet until meat is no longer pink and onions are soft and translucent. Season with salt and pepper to taste. Add Worcestershire, green bell pepper, macaroni noodles, water, and beef broth. Bring to a boil over high heat. Once water comes to a boil reduce heat to low, cover, and simmer for 15 minutes. Check to ensure the pasta has fully cooked and most of the liquid has been absorbed/evaporated. Keeping the skillet over low heat add the ½ cup of milk, heavy cream and cream cheese. Stir until the cream cheese has been incorporated. Remove from heat. Sprinkle the mozzarella and half of the provolone cheese into the pan and stir to distribute. Top with the remaining provolone cheese and parsley. Please in an oven safe baking casserole dish and bake for 10 minutes or until the top is melted and slightly browned. Serves 6.

### **Pizza Balls**

- 1 pound ground Italian sausage
- 1 (16 ounce) package shredded mozzarella cheese
- 2 cups baking mix
- 1 chopped green bell pepper
- 1 yellow onion, chopped
- 1 cup pizza sauce, divided
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning or to taste
- 1 teaspoon kosher salt or to taste
- 1/2 teaspoon ground black pepper or to taste

Preheat the oven to 375 degrees F. Lightly grease a large baking sheet. Mix Italian sausage, shredded mozzarella, baking mix, green bell pepper, yellow onion, ½ cup pizza sauce, garlic powder, Italian seasoning, salt, and ½ teaspoon pepper together in a large mixing bowl until well combined. Roll sausage mixture into 1-inch balls; arrange on the prepared baking sheet. Bake pizza balls in the preheated oven until lightly browned, about 23 to 25 minutes. Serve hot with remaining pizza sauce for dipping. Serves 8.

### **Pizza Casserole #1**

- 1 1/2 lb. hamburger
- 1 – 16 oz. box rigatoni macaroni – cooked and drained
- 2 small cans mushrooms, drained
- 2 – 15 oz. cans pizza sauce
- 2 – 4 oz. pkg. pepperoni
- 1 – 8 oz. pkg shredded mozzarella cheese
- 1 – 8 oz. pkg shredded cheddar cheese
- 1 green pepper, diced
- 1 medium onion, diced

Brown the hamburger with the onion and green pepper. Drain the excess grease. Combine the rest of the ingredients except for the cheese and thoroughly mix. Layer the cheese on top. Cook at 325 degrees for 1 hour.

### **Pizza Casserole #2**

- 1 1/2 lb. lean ground beef
- 1 jar pizza sauce
- 1 pkg pepperoni slices
- 8 oz. grated Mozzarella cheese
- 1 medium onion, chopped
- 1/4 cup chopped green pepper
- 2 cups noodles
- 1 tsp salt
- Salt and pepper to taste

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

### **Pizza Casserole #3**

- 2 pkg crescent rolls
- 8 oz. shredded cheddar cheese
- 1 can pizza Sauce
- 8 oz. Mozzarella cheese
- 1-1/2 lbs. ground beef

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. Serves 6-8 guests

### **Pizza – Deep-dish**

- 1 loaf frozen bread dough
- 2 cups grated mozzarella cheese
- 2 tsp oil
- 1 package sliced pepperoni
- 1/2 medium onion
- 1 jar pizza or tomato sauce
- 1/2 chopped green pepper

Grease Dutch oven, warm slightly and add bread. Allow to thaw and rise for 1/2 to 1 hour. Spread dough, add sauce and toppings. Bake for 30-45 minutes until brown. Serves 4.

### **Pizza – Dutch Oven**

- 1 pkg Betty Crocker Pizza Crust Mix
- 6 oz. pizza sauce
- 8 oz. shredded mozzarella cheese
- 3 oz. pepperoni slices and/or any of your other favorite pizza toppings
- 1 Tbsp. Italian seasoning
- 1 Tbsp. olive oil

In a bowl combine pizza crust mix and water according to directions. Let the dough rise. Pour 1 tablespoon of olive oil into a preheated 12 inch Dutch oven and spread dough evenly across the bottom with an oiled spoon. Top with pizza sauce, cheese, Italian seasoning, and pepperoni. Cover the pizza with the lid. Use 8 coals on the bottom and 16 coals on top. Cook until the crust is done and cheese is melted. Serves 4.

#### ***Variations:***

Substitute ranch dressing, Alfredo sauce, **White Garlic Pizza Sauce** (see next page), or barbecue sauce for the pizza sauce and replace the pepperoni with grilled chicken, mushrooms, shredded beef or hamburger and bacon bits.

### **Pizza Hot Dish**

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

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

### **Pizza Muffin**

- Sandwich size English Muffin
- Pizza sauce
- Cheese
- Other toppings

Split English muffin, butter side opposite ‘nooks’ and on ‘nooks’ side top with sauce, cheese and toppings. Bake until cheese is melted.

### **Pizza, pepperoni Pan (California Pizza Kitchen)**

#### *Dough:*

- 2 3/4 to 3 cups all-purpose flour
- 1 pkg. (1/4oz.) active dry yeast
- 1/4 tsp salt
- 1 cup warm water (120° to 130°)
- 1 Tbsp. canola oil

#### *Sauce:*

- 1 can (14 1/2 oz.) diced tomatoes, undrained
- 1 can (6oz.) tomato paste
- 1 Tbsp. canola oil
- 1 tsp salt
- 1/2 tsp each dried basil, oregano, marjoram and thyme
- 1/4 tsp garlic powder
- 1/4 tsp. pepper

#### *Pizzas:*

- 1 pkg. (3 1/2oz.) sliced pepperoni
- 5 cups shredded part-skim mozzarella cheese
- 1/4 cup grated parmesan cheese
- 1/4 cup grated Romano cheese

In a large bowl, combine 2 cups flour, yeast and salt. Add water and oil; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, 5-7 minutes. Cover and let stand for 10 minutes. Meanwhile, in a small bowl, combine tomatoes, tomato paste, oil and seasonings. Divide dough in half; press into two 15x10x1-in. baking pans coated with cooking spray. Prick dough generously with a fork. Bake at 425° for 12-16 minutes or until lightly browned. Spread sauce over crusts; top with pepperoni and cheeses. Bake for 8-10 minutes or until cheese is melted. Cut into squares. Makes 2 pizzas (4 servings each).

### **Pizza Sauce - White Garlic**

- 2 Tbsp. butter
- 4 cloves garlic, minced (or 1/4 tsp garlic powder)
- 1/2 cup minced onion
- 2 Tbsp. all-purpose flour
- 1/4 tsp black pepper
- 1/4 tsp salt
- 1/4 tsp dried oregano
- 1 cup milk (or 1/2 cup milk and 1/2 cup chicken broth)
- 1/2 cup parmesan cheese

Melt butter in a small sauce pan over medium heat. Add garlic and onion cooking for 30 seconds before whisking in flour, pepper, salt, and oregano. Whisk to combine well. Slowly add milk, whisking until well combined. Continue whisking occasionally until desired thickness is reached. Remove from heat, stir in cheese until smooth. Use immediately or cover and chill until ready to use.

### **Ravioli with Snap Peas & Mushrooms**

- 1 package (20 ounces) refrigerated cheese ravioli
- 1 pound fresh sugar snap peas, trimmed
- 1 tablespoon butter
- 1/2 pound sliced fresh mushrooms
- 3 shallots, finely chopped
- 2 garlic cloves, minced
- 2 cups fat-free evaporated milk
- 8 fresh sage leaves, thinly sliced or 2 teaspoons rubbed sage
- 1 teaspoon grated lemon zest
- 1 teaspoon lemon-pepper seasoning
- 1/4 teaspoon white pepper
- 1/4 cup shredded Parmesan cheese
- 1/4 cup hazelnuts, coarsely chopped and toasted

In a large saucepan, cook ravioli according to package directions, adding snap peas during the last 3 minutes of cooking; drain. Meanwhile, in a large skillet, heat butter over medium-high heat. Add mushrooms, shallots and garlic; cook and stir until mushrooms are tender. Stir in milk, sage, lemon zest, lemon pepper and white pepper; bring to a boil. Reduce heat; simmer, uncovered, until sauce is slightly thickened, about 2 minutes. Add ravioli and snap peas to sauce; heat through. Sprinkle with cheese and hazelnuts. Serves 8.



### Seasoned Deep Fried Cheddar Cheese

- Vegetable oil
- 1/2 pound Cheddar cheese
- 1 cup flour
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 eggs
- 1 cup finely ground Italian seasoned bread crumb

In a Dutch oven, bring 2 inches of vegetable oil up to 375 degrees F. Meanwhile, cut cheddar into 1/2-inch cubes. In a small bowl, mix flour, salt, and pepper. In a second bowl, beat the two eggs. In a third bowl place the bread crumbs. Working two at a time, roll cheese cubes in flour, then egg, then bread crumbs. Be sure to coat very well in each step. Failure to completely coat cheese can result in melted cheese leaking into the cooking oil while frying. Frying no more than 5 cubes at a time, work in batches. Fry cheese cubes for about 1-1:30 minutes per batch then transfer to paper towels to drain. Only fry as many as will be eaten relatively quickly as the cheese will begin to congeal within a few minutes of cooling. Ready in under 30 minutes.

### Spaghetti and Meatballs

- 1 large onion
  - 1 clove garlic, crushed
  - 1 tsp sugar
  - 1 tsp oregano leaves
  - 3/4 tsp salt
  - 3/4 tsp basil leaves
  - 1/2 tsp marjoram leaves
  - 1 can (8 oz.) tomato sauce
  - 4 cups hot cooked spaghetti
  - 1 can (16 oz.) whole tomatoes
- For Meatballs:*
- 1 lb. ground beef
  - 1/2 cup dry bread crumbs
  - 1/4 cup milk
  - 3/4 tsp salt
  - 1/2 tsp Worcestershire sauce
  - 1/4 tsp pepper
  - 1 small onion diced (1/4 cup)
  - 1 egg

*Meatballs:* Mix all ingredients, shape into 1-1/2 inch meatballs. Place in Dutch oven and bake at 400 until done and light brown, 20 to 25 min.

*Spaghetti:* Prepare spaghetti according to package instructions. Mix all ingredients except meatballs, break up tomatoes. Heat to boiling, reduce heat. Cover and simmer, stirring occasionally, 30 min. Stir meatballs onto mixture, Cover and simmer stirring occasionally, 30 min longer. Serve over spaghetti and if desired, with grated Parmesan cheese.

### Spaghetti and Meatballs (Spaghetti Warehouse)

#### *Spaghetti Sauce:*

- 2 Tbsp. olive oil
- 1 1/2 cups chopped onions
- 3 garlic cloves, minced
- 2 cans (12oz.each) tomato paste
- 3 cups water
- 1 can (29oz.) tomato sauce
- 1/3 cup minced fresh parsley
- 1 Tbsp. dried basil
- 2 tsp salt
- 1/2 tsp. pepper

#### *Meatballs:*

- 4 large eggs, lightly beaten
- 2 cups soft bread cubes (cut into 1/4-in. pieces)
- 1 1/2 cups whole milk
- 1 cup grated parmesan cheese
- 3 garlic cloves, minced
- 2 tsp salt
- 1/2 tsp pepper
- 3 lbs. ground beef
- 2 Tbsp. canola oil
- 2 lbs. spaghetti, cooked

In a Dutch oven, heat olive oil over medium heat. Add onions; sauté until softened. Add garlic; cook 1 minute longer. Stir in the tomato paste; cook 3-5 minutes. Add next 6 ingredients. Bring to a boil. Reduce heat; simmer, covered, for 50 minutes. Combine the first 7 meatball ingredients. Add beef; mix lightly but thoroughly. Shape into 1 1/2-in. balls. In a large skillet, heat canola oil over medium heat. Add the meatballs; brown in batches until no longer pink. Drain. Add to sauce; bring to a boil. Reduce heat; simmer, covered, until flavors are blended, about 1 hour, stirring occasionally. Serve with hot cooked spaghetti. Serves 16.

### Spaghetti Pie Casserole

- 1 package (8 ounces) spaghetti
- 1 pound ground beef
- 1 small onion, chopped
- 2 garlic cloves, minced
- 1 jar (14 ounces) spaghetti sauce
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 3 ounces reduced-fat cream cheese
- 1 cup reduced-fat sour cream
- 3 green onions, chopped
- 1-1/2 cups shredded cheddar-Monterey Jack cheese

Cook spaghetti according to package directions; drain. Meanwhile, in a large skillet, cook the beef, onion and garlic over medium heat until beef is no longer pink, 6-8 minutes, breaking up beef into crumbles; drain. Stir in the spaghetti sauce, salt and pepper; bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes, stirring occasionally. In a small bowl, mix cream cheese and sour cream until blended; stir in green onions. In a greased 11x7-in. baking dish, layer the spaghetti, cream cheese mixture and meat mixture. Top with shredded cheese. Bake, covered, at 350° for 25 minutes. Uncover; bake until cheese is bubbly, 5-10 minutes longer. Serves 8.

### Spaghetti - Southwestern

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

Cook spaghetti according to package. Meanwhile, brown beef and onion in Dutch oven, drain. Stir in taco seasoning and spaghetti sauce, mushrooms and olives. Drain spaghetti and stir in the Dutch oven. Sprinkle with cheese bake 25-30 minutes or until heated through. Serve with lettuce, tomatoes, sour cream and salsa. Serves 8.

### Stuffed Shells

- 1 1/2 lbs. lean ground beef
- 24 oz. large shell pasta
- 1 medium onion, chopped
- 1/2 tsp oregano
- 1 clove garlic, minced
- 1/4 tsp pepper
- 1/4 cup grated Parmesan cheese
- 1 lb. Monterey Jack cheese, shredded
- 1/2 tsp basil
- 32 oz. tomato sauce
- 1/4 cup soy sauce
- 1/2 tsp salt

Boil shells until barely tender. Mix beef, eggs, onion, bread crumbs, Monterey Jack cheese, spices, 1/2 of the tomato sauce and the soy sauce. Stuff the cooked shells with beef mixture. Place in Dutch oven. Pour the remaining tomato sauce over the shells and sprinkle with Parmesan cheese. Bake for 49 to 50 minutes until beef is cooked. Serves 8.

### Vegetable Pasta

- 1/4 cup extra virgin olive oil
- 2 teaspoons salt
- 2 teaspoons pepper
- 1/2 teaspoon ground nutmeg
- 1-2 medium onions, sliced
- 16 ounces mushrooms, sliced
- 2 red peppers, sliced into 2" strips
- 1 cup canned cannellini beans
- 3 cloves garlic, peeled and minced
- 6 cups baby spinach
- 4 cups chicken or vegetable broth
- 2 cups milk
- 1 lb. elbow macaroni
- 8 ounces fontina cheese, grated
- parmesan cheese, grated, to serve
- salt and pepper to taste

Heat the olive oil in a Dutch oven (or large, heavy-bottomed pot). When the oil is hot, toss in the onions and season with a pinch of the salt and pepper. Cook on medium-low until translucent, then add the mushrooms and season with more salt and pepper. Cook on medium heat for about 10 minutes, until the mushrooms have given up their water and it has boiled off.

Create a well in the center of the pot and add the garlic into the remaining oil, allowing it to fry until almost browned. Throw in the chopped red pepper and cannellini beans, season with the rest of the salt and pepper, and add

the nutmeg. Stir everything together, then pour in the broth, milk, and pasta. Raise the heat for a few minutes to bring the liquid to a boil, then cover the pot and lower the heat to a simmer. Cook for 7-9 minutes, until the pasta is done – it will have absorbed most of the liquid and should be al dente. Remove from heat and immediately mix in the spinach and cheese, stirring until the cheese has melted. Add more salt and pepper to taste, then serve with freshly grated parmesan. Serves 8-12.

### **Zesty Sausage Pasta**

- 5 cups hot, cooked rotini pasta
- 8 oz. bulk sausage
- 1 large jar spaghetti sauce
- 2 cans diced tomatoes, drained
- 1 can kidney beans, drained
- 1/2 cup salsa

In Dutch oven, cook and crumble sausage until browned. Add remaining ingredients, mixing well, and cook until well heated throughout. Garnish top with shredded cheddar cheese, if desired. Serve hot. Serves 8-10.

## **Pork / Sausage / Ham**

### **Applesauce Pork Loin**

- 1 boneless pork loin roast (3 lbs.)
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 Tbsp. vegetable oil
- 1 cup applesauce
- 2 Tbsp. Dijon mustard
- 1 Tbsp. honey
- 3 fresh rosemary sprigs

Sprinkle roast with salt and pepper. In Dutch oven, brown roast on all sides in oil. Combine applesauce, mustard and honey, spread over roast. Place roast on rack in Dutch oven, top with sprigs of rosemary. Bake 2-2½ hours or until it reaches 160°. Let stand for 10 minutes before slicing. Serves 10-12. **Variations:** Try various applesauce varieties; cinnamon, raspberry, etc.

### **Armadillo Eggs**

- 1/4 stick butter
- 24 pickled jalapeno peppers
- 2 cup Biscuit mix (dry)
- 12 oz. shredded cheese
- 2 lb. hot ground pork sausage
- 2 pkg Shak'n Bake pork seasoning in a ziplock baggie.

In a bowl, mix sausage, biscuit mix, and 6 oz. of cheese into a dough (add a little water if it's too dry). Cut the stem off each pepper; slice down it and remove the seeds. Stuff the pepper with cheese. Create a flat patty of the biscuit/sausage mixture. Place a stuffed pepper on the patty and wrap the dough around the pepper, pinching the dough sealed. Drop the pepper in the Ziploc bag and shake it to coat well. Heat the Dutch oven over coals and rub the butter around the inside. Place a few wrapped peppers in the Dutch oven and fry until they are very brown all over. Make sure you cook the sausage well. Serves 6 to 8.

### **Bacon Wrapped Hot Dogs**

- 4 hot dogs
- 4 slices bacon
- 1 cup sliced onion
- 1 cup sliced red bell pepper
- 1 cup diced mushrooms
- 2 tablespoons butter
- 1 cup shredded sharp cheddar or pepper jack cheese
- 4 hot dog buns
- 4 teaspoons southwest style chipotle sauce

Carefully break 4 toothpicks in half. Wrap each hot dog in a strip of bacon and secure with a toothpick half at each end. Set aside. Sauté onions, bell pepper, and mushrooms in butter and cook until softened. Cook bacon-wrapped hot dogs until bacon is crisp and fully cooked through, rotating the hot dogs several times to evenly cook the bacon. Evenly spread chipotle sauce inside the buns. Remove toothpicks from the hot dogs and place a bacon-wrapped dog in each bun. Top each dog with veggie mixture along with shredded cheese. Serves 4.

### **Barbeque Ham**

- 4 lbs. thin sliced ham
- 2 cups ketchup
- 1 tsp dry mustard
- 2 Tbsp. Worcestershire sauce
- 1/4 lb. bacon
- 1 medium onion, chopped
- 1/2 cup brown sugar
- 1/4 cup vinegar
- 2 Tbsp. soy sauce
- 4 Tbsp. cornstarch

Fry the bacon in a Dutch oven. Add onions and sauté. Add the remaining ingredients except the starch and simmer 10 to 15 minutes. Mix the cornstarch with 1/2 cup of water. Add the cornstarch mixture to the Dutch oven and boil for 3 to 4 minutes. Serve over buns. Serves 12.

### **Barbecue Baby Back Ribs**

- 5 lbs. baby back ribs or 5 lbs. ribs of your choice
- 1 large onion, chopped
- 1 Red Bell Pepper
- 1 Yellow Bell Pepper
- 1 (24 ounce) bottle ketchup
- 1 teaspoon dry mustard
- 2 tablespoons Worcestershire sauce
- 1/3 cup brown sugar
- 2 tablespoons Tabasco sauce
- 1 teaspoon liquid smoke

Slice bell peppers and onion and place in bottom of Dutch oven. Add remaining ingredients, except ribs. Cook for 15 minutes, just simmering, stirring often. Add ribs making sure they are thoroughly coated with sauce and cover with lid. Cook slowly at 250 degrees for 2-3 hours, occasionally turning, until tender. Serves 6.

### **Barbeque Spare Ribs**

- 5 – 6 lbs. of boneless spareribs
- 4 – 5 onions, sliced
- 1 large bottle (24oz) barbeque sauce

Place one layer of spare ribs on the bottom of the Dutch oven. Then place a layer of sliced onions on top of spare ribs. Repeat until all meat and onions have been used. Pour entire bottle of barbeque sauce over the top of the onions and meat. Put the lid on the Dutch oven. Place 12 briquettes on top, and twelve underneath. Cook for about 1 1/2 hours.

### **Barbecued Pork**

- 1 tsp. powdered mustard
- 1 Tbsp. salt
- 1 Tbsp. pepper
- 1 Tbsp. dark brown sugar
- 1 Tbsp. cumin
- 1 Tbsp. cayenne pepper
- 2 Tbsp. sweet paprika
- 6 to 8 lb. pork butt (also called Boston butt)

The night before you plan to cook, combine mustard, salt, pepper, brown sugar, cumin, cayenne pepper and paprika in a bowl and mix together well. With your hands, coat pork butt with spice mixture, making sure to cover all surfaces and pressing mixture into the meat. Wrap meat in plastic wrap, set it on a plate large enough to hold it and refrigerate overnight or for at least 8 hours. To cook, preheat a Dutch oven to 225 degrees F. Unwrap the meat and put it, fat side up, onto a wire rack, and roast it for 5 to 7 hours, or until the exterior forms a dark, crisp "bark" (as it's known in the barbecue world) and the internal temperature, measured with a meat thermometer, reaches 200 degrees F. Let the meat sit for about 30 minutes, then slice it or shred it with two forks. Add your favorite barbecue sauce, if you like.

### **Barbecued Pork Sandwiches**

- 1 can (8 oz.) tomato sauce
- 1 large onion, chopped
- 1 cup barbecue sauce
- 3 tsp chili powder
- 1 tsp ground cumin
- 1/2 tsp ground cinnamon
- 8 seeded hamburger buns, split
- 1 boneless pork sirloin roast (2lbs.)

In a Dutch oven, combine the first 6 ingredients; add pork. Spoon some of the sauce over pork. Bring to a boil; reduce heat and simmer, covered, until meat is tender, 3-4 hours. Remove meat; shred with 2 forks. Return to Dutch oven and heat through. Stir thoroughly. Spoon 1/2 cup onto each bun. Serves 8.

### **Barger Pork Chops**

- 1 cup Soy Sauce
- 1 tsp Garlic Salt
- 1/2 cup Brown sugar
- 1 tsp Molasses
- 1/2 cup Sherry
- 8 Pork Chops
- 2 tsp Cinnamon

Combine all except pork chops for a marinade. Pour over chops and marinate overnight in refrigerator. Place the chops about 6"- 8" above the fire. Turn frequently and baste with marinade while cooking. Done in 35 to 45 min.

### **Big Al's Hot and Sweet Sausage Sandwich**

- 4-5 lbs. hot Italian sausages
- 26 oz. jar spaghetti sauce
- 1 large onion, sliced
- 1 green bell pepper, cored, seeded, and sliced
- 1 red bell pepper, cored, seeded, and sliced
- 1/4 cup packed dark brown sugar
- 8 Italian rolls, cut in half
- 8 oz. provolone cheese, sliced

In a Dutch oven, brown sausages. Add spaghetti sauce, onion, bell peppers and sugar. Cover, and cook 2 hours. Place sausages on rolls. Top with vegetable mixture. Add provolone cheese if desired. Serves 8.

### **Black-Eyed Pea Sausage Stew**

- 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
- 1 1/2 cups frozen corn, thawed
- 1/4 tsp garlic powder
- 1/4 tsp Cajun seasoning
- 1/4 tsp pepper
- 1/8 tsp salt
- 1/8 tsp cayenne pepper
- 1/8 tsp hot pepper sauce

Brown sausage and onion in Dutch oven, drain. Stir in peas, corn, tomatoes, tomato sauce, broth and seasonings. Cook 15-20 minutes. Serves 6.

### **Black-Eyed Peas with Bacon and Ham**

- 8 bacon slices
- 1 small onion
- 3 Tbsp. minced garlic
- 4 cups water
- 6 cups shelled black-eyed peas - fresh or canned
- 1 jalapeño pepper
- 1/2 tsp black pepper
- 1 cup cooked ham
- 1/4 cup green onions

Chop the onion, jalapeño, ham, and green onions. Cook bacon in Dutch oven until crisp. Remove the bacon and set aside but leave hot grease in the Dutch oven. Sauté onion and garlic in Dutch oven. Add water, peas, black pepper, and jalapeño. Bring to a boil. Cover, reduce heat, and simmer 1 hour. Add bacon, ham, and green onions. Cook 15 minutes more.

### **Camp Sausage with Steamed Cabbage and Onions**

- 1 medium/large yellow onion, peeled, and sliced
- 1 large head fresh cabbage, washed, and chopped
- 1 ring sausage, or Kielbasa, "Ready to Eat" type
- 1 1/2-2 cups water

Begin by placing the sliced onion in the Dutch oven, to cover the bottom. Next, add a layer of chopped cabbage, about 2-3 inches deep over the onion. Place the sausage or Kielbasa in the center of the pan or oven, on the cabbage. Add another layer of cabbage, to cover the sausage. Pour in the water, and add spices, as you desire. A bit of salt and pepper, with a dash of garlic powder is great. Put on the lid. Begin warming over medium heat. After 15 minutes, put a few more coals under the pot, and cook for another 20 minutes, to a half-hour with medium to medium high. Remove from heat and serve. This recipe can easily be doubled or tripled, if you have a bigger Dutch oven to accommodate. Just layer the ingredients as the flavors cook together well. Don't pre-cut the sausage. This just releases all the juices, and dries them out.

### Chile Verde

- 1 Tbsp. olive oil
- 1 large yellow onion, chopped
- 4 garlic cloves, minced
- 2 pounds boneless pork rib meat, cut into bite-size cubes
- Juice of 2 lemons
- Juice of 4 limes
- 1 can (6 oz.) hot Chili Verde sauce (or mild if you prefer)
- 1 cup water, as needed
- 1 tsp ground cumin
- 1 cup coarsely chopped fresh cilantro
- Monterey Jack cheese
- Tortillas or cooked rice

Heat Dutch oven over medium-high heat and add oil. Sauté onion until soft. Add garlic and sauté 1 minute. Add pork and brown, being careful not to burn the onion and garlic. Add citrus juices and bring to a simmer. Add Chile Verde sauce and enough water to just cover the pork. Add the cumin and stir. Bake about 30 minutes or until the pork falls apart and the liquid has been reduced. Add the cilantro and cook about 5 minutes more, stirring. Serve with Monterey Jack cheese on tortillas (homemade are best) or with rice. Serves 6.

### Chili-Rubbed Ribs (Hard Rock Café)

- 3 Tbsp. packed brown sugar
- 2 Tbsp. paprika
- 2 Tbsp. chili powder
- 3 tsp ground cumin
- 2 tsp garlic powder
- 1 tsp salt
- 6 lbs. pork baby back ribs

#### Glaze

- 1 cup soy sauce
- 1 cup packed brown sugar
- 2/3 cup ketchup
- 1/3 cup lemon juice
- 1 1/2 tsp. minced fresh gingerroot

Mix the first 6 ingredients; rub over ribs. Refrigerate, covered, 30 minutes. Wrap rib racks in large pieces of heavy-duty foil; seal tightly. Grill, covered, over indirect medium heat until meat is tender, 1-1 1/2 hours. In a large saucepan, combine the glaze ingredients; cook, uncovered, over medium heat until heated through and sugar is dissolved, 6-8 minutes, stirring occasionally. Carefully remove ribs from foil. Place ribs over direct heat; brush with some of the glaze. Grill, covered, over medium heat until browned, 25-30 minutes, turning and brushing the ribs occasionally with remaining glaze. Serves 10.

### Creamy Noodle Casserole

Servings: 8

- 1 package (12 oz.) egg noodles
- 1 package (16 oz.) frozen broccoli cuts
- 3 cups cubed fully cooked ham
- 1 cup shredded part-skim mozzarella cheese
- 1 cup shredded Parmesan cheese
- 1/3 cup butter, cubed
- 1/2 cup half-and-half cream
- 1/4 tsp. each garlic powder, salt and pepper

In a Dutch oven, cook noodles in boiling water for 5 minutes. Add broccoli and ham; cook until noodles are tender, 5-10 minutes longer. Drain; return to pan. Stir in the remaining ingredients. Cook and stir over low heat until butter is melted and mixture is heated through.

### **Dutch Oven Pork Chops and Potatoes**

- 4 Pork Chops
- 2 tbsp. Olive Oil
- 2 tbsp. butter
- 2 cups seasoned bread crumbs
- 3/4 cup water, divided
- 3 medium potatoes, cubed
- 1 can cream of mushroom soup
- Salt and pepper to taste

Heat the Dutch oven with olive oil. Season your pork chops with salt and pepper. Add pork chops to the heated Dutch oven. Melt the butter in a separate pan. In a bowl mix together, butter, bread crumbs and a ¼ cup of water. Pour that mixture over the pork chops and let it coat them. Place the cut up potatoes on top of your pork chop mixture. Cover with the cream of mushroom soup and the remaining ½ cup water. Bake for 1 hour at around 350 degrees. Serves: 4

### **Dutch Oven Pork Chops and Veggies**

- 4 Tbsp. all-purpose flour
- 1/2 tsp salt
- 1/2 tsp pepper
- 12 pork loin rib chops, cut 1" thick
- 4 Tbsp. cooking oil
- 4 (10-3/4 oz.) cans of condensed cream of mushroom soup
- 1 1/2 cup water
- 1 tsp crushed dried basil
- 2 cups sliced carrots
- 2 large onions, thinly sliced
- 6 medium potatoes sliced
- 1 cup sliced fresh mushrooms

Combine flour, salt and pepper in shallow dish. Dip chops into flour mix to coat. Place Dutch oven with 4 Tbsp. oil over 25 hot coals. Brown chops in hot oil. Meanwhile, combine soup with water and basil in medium bowl, set side. Layer carrots, onions, potatoes, and mushrooms over chops. Pour soup mixture over all and cover with lid. Makes 12 servings.

### **Dutch Oven Stroganoff Casserole**

- 4 pounds boneless pork loin
- 2 Tbsp. vegetable oil
- 4 (15 oz.) cans corn, including liquid
- 2 cups fresh sliced mushrooms
- 2 (10 3/4 oz.) cans condensed cream of mushroom soup
- 2 envelopes beefy onion or mushroom soup mix
- 2 cups sour cream
- 4 cups uncooked egg noodles

Cut pork into 3/4-inch cubes. Heat oil in a Dutch oven. Add pork and brown until and cooked through. Stir in condensed soup, soup mix, corn (including liquid) and mushrooms. Reduce heat to low, cover and simmer until pork is tender and juice is partially evaporated - do not burn dry. Cook noodles according to package directions. Drain. Stir in drained noodles and the sour cream. Heat through. Serve over cooked wide egg noodles. Top with sour cream. For variety serve over steamed rice or mashed potatoes.

### **Dutch Oven Sausage Stuffing**

- 1 lb. pork sausage
- 2 Tbsp. dry sage leaves
- 1/2 cup butter
- 1 Tbsp. dry thyme
- 2 red onions; diced
- 1 Tbsp. tarragon leaves
- 6 stalks celery; diced
- 2 Tbsp. dry parsley
- 2 cups fresh mushrooms; sliced
- 4 eggs; beaten
- 6 cloves garlic; minced
- 2 cups chicken broth
- 3/4 cup pine nuts
- 2 tsp salt
- 9 cups dried bread cubes
- 1 1/2 tsp black pepper

Brown sausage in a 12" Dutch oven using 20-22 briquettes bottom. Add butter, onions, celery, mushrooms, garlic, and pine nuts. Sauté until vegetables are tender. In a large bowl combine remaining ingredients and mix until bread cubes have absorbed all the broth. Add bread stuffing mixture to the sautéed vegetables in the Dutch oven and stir

until well mixed. Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 60 minutes. Serves 12-15.

### **Glazed Ham Rolls**

- 15 slices (1/8 in thick) ham
- 2 1/2 lbs. ground beef
- 1 cup evaporated milk
- 3/4 cup bread crumbs
- 1 small onion, chopped
- 1 1/2 tsp salt
- 1 can pineapple chunks
- 1 pkg whole cloves
- 6 Tbsp. melted butter
- 1 1/2 cup brown sugar
- 6 Tbsp. cornstarch
- 2 Tbsp. mustard
- 1 1/2 cup orange juice

Mix bread crumbs, milk, onion, beef, salt, and pepper together. Place 1/3 cup of meat mixture on each ham slice. Roll up and secure with 3 cloves. Place the ham rolls in a Dutch oven. In another bowl make the glaze by mixing the melted butter, sugar, cornstarch, mustard, and orange juice together. Cover the ham rolls with the glaze. Cover and bake 20 to 30 minutes. Remove the lid and continue cooking until the glaze is thickened. Baste the ham rolls occasionally with the glaze. Serve with pineapple chunks. Makes 15 servings.

### **Ham and Cheese Casserole**

Servings: 16

- 24 oz. uncooked egg noodles
- 3 lbs. cubed fully cooked ham
- 4 cans (10-3/4 oz. each) condensed cream of chicken soup, undiluted
- 4 cups frozen cut green beans, thawed
- 1 cup 2% milk
- 1/4 cup butter, melted
- 2 cups shredded Colby-Monterey Jack cheese

Preheat oven to 350°. Cook pasta according to package directions. Meanwhile, in a large bowl, combine ham, soup, beans and milk. Drain pasta; pour over ham mixture and toss to coat. Transfer to 2 greased 13x9-in. baking dishes. Drizzle each with butter; sprinkle with cheese. Bake, uncovered, 25-30 minutes or until heated through.

### **Ham and Chicken**

- 1-1/2 cups baked ham, 1/2" cubes
- 1/2 cup cooked chicken, 1/2" cubes
- 1 cup sliced mushrooms
- 1 cup sour cream salt
- 1 large green pepper, chopped
- Ground pepper
- 3 Tbsp. butter
- 1 large pimento cut in small squares
- 1 cup hot chicken stock
- 3 Tbsp. flour

Sauté mushrooms and green pepper in butter; remove to a hot platter. Add flour to the oven and blend well. Gradually stir in hot stock, cream, salt and pepper. Place over low heat and simmer for about 10 min. Combine chicken, ham, mushroom mixture and pimento, and add to the sauce. Heat thoroughly. Serves 8 to 10.

### **Ham and Potatoes Au Gratin**

- 1-1/2 cups Cooked Ham, Diced
- 2 cups Milk
- 3 cups Potatoes, Diced
- Salt and Pepper
- 4 Tbsp. Margarine
- 1/2 cup Grated Cheese
- 1 onion, minced
- 2 Tbsp. Fine bread crumbs
- 3 Tbsp. Flour

Melt margarine and sauté onion. Blend in flour to make a light rue. Gradually add milk and cook; stirring until thickened. Add pepper and seasoned salt. Pour over ham and potatoes in Dutch oven. Sprinkle cheese and bread crumbs over top. Bake at 400 for 20 minutes.



### **Ham and Swiss Casserole**

Servings: 8

- 1 package (8 ounces) egg noodles, cooked and drained
- 2 cups cubed fully cooked ham
- 2 cups shredded Swiss cheese
- 1 can (10-3/4 ounces) condensed cream of celery soup, undiluted
- 1 cup sour cream
- 1/2 cup chopped green pepper
- 1/2 cup chopped onion

In a greased 13x9-in. baking dish, layer half the noodles, ham and cheese. In a large bowl, combine the soup, sour cream, green pepper and onion; spread half over the top. Repeat layers. Bake, uncovered, at 350° for 40-45 minutes or until heated through.

### **Hawaiian Swiss Crescents**

- 1 15 oz. can pineapple chunks
- 1 tube crescent rolls (8)
- 8 thin slices of ham
- 8 slices of Swiss cheese
- Dijon mustard

Wrap a slice of ham and a slice of cheese around a pineapple chunk. Wrap inside a crescent roll. Place in Dutch oven. Cook at about 350 for 15 minutes with 2/3 coals on top and 1/3 underneath. While rolls are cooking, crush two extra pineapple chunks in juice and mix in mustard. Boil and stir in saucepan until thickened. Done when rolls are golden, serve with sauce for dipping.

### **Honey Garlic Pork Chops**

Servings: 4

- 4 boneless pork chops, thick cut
- 1 Tbsp. olive oil
- Kosher salt and pepper to taste
- 2 tsp. minced garlic
- 1/2 cup honey
- 1/4 cup chicken broth
- 3 Tbsp. apple cider vinegar
- 2 Tbsp. cornstarch
- 2 Tbsp. water
- 2 Tbsp. chopped parsley

Season the pork chops generously with salt and pepper on both sides. Heat the oil in a pan over high heat. Cook the pork for 4-5 minutes on each side until deep golden brown. Place the pork chops in the bottom of the slow cooker. In a medium bowl, whisk together the garlic, honey, chicken broth, and vinegar. Pour the sauce over the pork chops. Cover the slow cooker and cook on low for 4 hours. I prefer cooking pork chops on low, but feel free to cook on high for 2-3 hours. In a small bowl, whisk the cornstarch and cold water. Add the cornstarch mixture to the slow cooker for the last 30 minutes of cooking. Cook until the sauce thickens and the pork chops are tender. Sprinkle with parsley and serve over potatoes.

### **Horseradish-Encrusted Pork Loin Roast**

- 1 pork loin roast, 3 lbs., rolled, tied
- Salt and freshly ground black pepper
- 1 Tbsp. olive oil
- 3/4 cup toasted bread crumbs
- 3 Tbsp. prepared horseradish
- 3 Tbsp. Dijon mustard
- *Spicy Apricot Sauce:*
- 1 jar (18 oz.) apricot preserves
- 1/3 cup fresh lime juice
- 1 garlic clove, chopped
- 1/2 tsp ground cumin
- 1 pinch cayenne pepper (or to taste)
- 1/8 tsp salt

Season pork with salt and pepper. Heat olive oil in Dutch oven or frying pan and brown roast on all sides over medium-high heat. Remove from heat and let cool. In medium bowl, combine bread crumbs with horseradish and set aside. Completely cover pork with Dijon mustard and then pat the crumb mixture on until pork is covered. Place in Dutch oven and roast for 1 hour or until a thermometer inserted in center registers 160 degrees or pork is still slightly pink. Slice and serve with warm Spicy Apricot Sauce. Blend all ingredients in a food processor at home. When ready to use, bring to boil in heavy saucepan. Simmer 1 minute. Stir well. Serve immediately on the sliced pork. Serves 6-8.

### Italian Sausages with Peppers and Onions

- 4 lbs. Italian link sausages; browned
- 5 cloves garlic; minced
- 1-26 oz. jar spaghetti sauce
- 2 tsp dry leaf basil; rubbed
- 2 medium yellow onions; halved and sliced
- 2 tsp dry leaf oregano; rubbed
- 2 green bell peppers; sliced into strips

Combine all ingredients in a 12" Dutch oven and stir to mix. Place lid on oven and bake using 6-8 briquettes bottom and 12-14 briquettes top for 2 hours. Serve on hard or hoagie rolls. Serves 8-10.

### Kettle Baked Beans with Smoked Sausage

- 1 lb. bacon
- 8 oz. smoked sausage, sliced diagonally
- 1 medium onion, chopped
- 2 28 oz. cans pork and beans
- 1 6 oz. can tomato paste
- 1/2 cup tomato ketchup
- 1/4 cup packed brown sugar
- 2 Tbsp. spicy brown mustard

In a Dutch oven, brown and chop the bacon. Drain the grease. Combine bacon, sausage, onion, beans, tomato paste, ketchup, sugar and mustard. Cook 2 hours stirring occasionally. Serves 12.

### One Pot Ham Dinner

- 6 lb. ham
- 6-8 golden delicious apples peeled and diced
- 1 sweet potato halved
- 1/4 cup cinnamon sugar
- Dumplings or tubes of buttermilk biscuits

Pre-heat Dutch oven. Add ham with 1/2 cup water place 1/2 sweet potato on each side. Bake 1 hour. Add diced apples. Bake 1/2 hour. Remove ham and sweet potato. Add cinnamon sugar and stir. Place biscuits on top of apples. Bake until biscuits are browned about 15-20 minutes. Serves 12-14.

### Pigs in the Cornfield

- 4 ears of corn on the cob cut in half
- 1 lb. Kielbasa sausage links
- 1 large onion, diced
- 2 celery stalks, diced
- 1 small can diced green chilies
- 5 red skinned potatoes, diced
- 1 bell pepper, diced
- 1/2 stick unsalted butter
- 1/2 cup milk
- 2 lbs. pork chops
- 2 10.5 oz. cans cream of mushroom soup
- 1 tsp salt
- 1/2 tsp pepper

In a medium-sized bowl add the cream of mushroom soup, milk, salt, pepper. Whisk until smooth. Set aside. Stand and line the edge of a Deep Dutch oven with the corn on the cob. Place a link of Kielbasa Sausage between each Corn. Place in the well the butter, diced onions, celery, green chilies, potatoes, and bell pepper. Now place the seasoned pork on top of all that.

Pour the cream of mushroom soup mixture over the top of everything. Serves 8.



## **Poor Man's Special**

### *Guacamole*

- 4 ripe, large avocados
- 1 cup chopped scallions
- 2 cups chopped cilantro
- 2 tomatoes, chopped
- 1 jar (10 ounces) picante sauce
- 3 Tbsp. garlic powder
- 1 tsp black pepper
- Juice of 1 lemon
- 1 head of lettuce, shredded, for garnish

### *Assembly*

- 2 pounds pork, beef, or chicken, cut into 1/2-inch chunks (may use hamburger)
- 1 red onion, chopped
- 14 oz. can diced jalapenos (use less for medium heat)
- 24 corn tortillas, 8-inch diameter
- 2 bell peppers, seeded and chopped
- 2 tomatoes, chopped
- 16 oz. cheddar cheese, grated (4 cups)

Make the guacamole: Peel and pit avocados. Mash in large bowl. Add scallions, cilantro, and two chopped tomatoes. Add picante sauce to taste, garlic powder, pepper, and lemon juice. Mix well. Cover and keep cool until ready to serve.

Sauté the meat. After 3 to 5 minutes, add one-third of the chopped red onion and the jalapenos. Cook until meat is rare. In a circular pattern, layer bottom of a 12" Dutch oven with eight to twelve of the tortillas, with edges of tortillas coming 2 to 3 inches up the sides of dish. Add meat mixture, spreading evenly. Add another layer of four to six tortillas placed up to the edges of the Dutch oven. Add peppers, two chopped tomatoes, and the rest of the onion. Spread evenly. Cover with eight or so more tortillas. Bake in Dutch oven for 20 minutes. Sprinkle with cheese and bake another 5 to 10 minutes. Cut in wedges and serve topped with lettuce and guacamole. Serves 6-8.

## **Pork Chili**

- 3 lbs. lean boneless pork
- 2 onions, chopped
- 1 1/4 cup water
- 2 cloves garlic, minced
- 3 tsp tomato paste
- 2 Tbsp. salad oil
- 1 tsp ground cumin
- 1 1/2 tsp salt
- 1/2 cup whipping cream
- 1 1/2 tsp oregano
- 1 tsp sugar

Trim pork fat, cut into 1" cubes and brown in Dutch oven with oil, remove and set aside. Brown onion and garlic. Add chili powder, cumin, oregano. Stir in water, sugar, salt and tomato paste, return pork. Simmer for 60 minutes. Skim off fat, add cream, and bring to a boil while stirring. Optionally, serve with tortillas, avocado, sour cream. Serves 6-8.

## **Pork Chops and Garden Vegetables**

- 6 (1" thick) pork chops
- 3 Tbsp. butter, melted
- 3 carrots, cut 1/2" slices
- 1 tsp basil
- 6 (1/4 oz.) instant onion soup mix
- 2 cups water
- 3 small potatoes, peeled, 1/2" cubes
- 1-1/2 cups fresh green beans, cut 1" lengths

Brown chops on both sides in butter in bottom of oven, drain. Place vegetables in bottom of oven and replace chops on top. Combine dry soup mix and water, mixing well. Pour over chops and bring to a boil. Cover and reduce heat, simmer 45 min or until chops are tender. Serves 6.

### **Pork Chops with Mushroom Soup**

- 2 tablespoons olive oil divided
- 1 small onion ½ cup chopped onion
- 6 pork chops, bone in or boneless about 2 pounds
- Salt and pepper to taste
- 1/2 teaspoon garlic powder
- 1 can cream of mushroom soup 10.5 ounces
- 1 can cream of celery soup 10.5 ounces

Heat 1 tablespoon olive oil in large skillet over medium-high heat. Add onions and cook until soft and translucent, about 3 minutes. Then add remaining olive oil. Add the pork chops to the frying pan in single layer, seasoning with salt, pepper and garlic powder. Brown pork chops on both sides, for about 3 minutes per side. Put the browned pork chops in the insert of the slow cooker. In a small bowl, whisk together soups until they are smooth and creamy. Pour the soup mixture over pork chops. Cover and cook on low for 6-8 hours or on high for 3-4 hours. Serve the crockpot pork chops immediately with mashed potatoes or white rice. Serves 6.

### **Pork Roast Stuffed with Ham and Cheese**

- Salt and freshly ground black pepper
- 2 lb. boneless pork loin roast
- 4 slices deli ham
- 4 slices Swiss cheese
- 3 Tbsp. vegetable oil
- 2 carrots, chopped
- 1 onion, chopped
- 2 tsp all-purpose flour
- 1/4 cup chicken stock
- 2 tsp dried thyme
- 8 ounces small white mushrooms, halved
- 1/4 cup sour cream

Liberal salt and pepper the pork loin on all sides. On a sturdy work surface, slice the pork roast 4 times evenly, about 3/4 of the way down the roast. Wrap each ham slice around each cheese slice and place into each of the four cuts. Tie the roast with kitchen string, or secure the roast closed with toothpicks. In a Dutch oven, heat 2 tablespoon oil over medium-high heat. Sear the pork loin quickly so that the roast gets color, but the cheese doesn't melt. In a separate bowl, add the flour, chicken stock, sour cream, and thyme and stir to mix. Add the mix, carrots, mushrooms, and onions to the pan. Cover and simmer on low for 1 hour 30 minutes. Slice the pork roast and serve with sauce poured on top. Serves 4.

### **Pulled Pork**

- 1 pork butt roast (about 3-4 lbs.)
- 1/3 cup Worcestershire sauce
- 3/4 cup packed light brown sugar
- 1/2 cup apple juice
- 1/2 tsp salt

Place the pork in a Dutch oven that is just large enough to hold it. Sprinkle the roast on all sides with Worcestershire sauce, using it all. Then press brown sugar coating on all sides of the pork, using it all. Pour the apple juice down the side of the Dutch oven to the bottom, being sure not to drizzle it on the crusted meat. Cover tightly. Maintain the heat at 225°F. Roast without opening the lid for about 4 1/2 hours, until the meat is so tender that it pulls apart easily. Remove the meat to a platter and pull the meat apart and remove the bone and all visible fat. Stir the salt into the juices at the bottom of the pan. The salt cannot be omitted; it is vital to bring out meat flavors. Return the shredded meat to the juices and serve the meat in its delicious juice hot or at room temperature. Serves 12-16.

### **Pulled Pork Loin**

- 4 1/2 lbs. pork tenderloin
- 4 cups chopped onions
- 1 18 oz. bottle hickory smoke-flavored barbecue sauce
- 1 14.5 oz. can crushed tomatoes
- 1/2 (12 oz.) can Dr. Pepper
- 1/4 cup Worcestershire sauce
- 4 1/2 Tbsp. mustard
- 2 tsp garlic powder
- 2 Tbsp. liquid smoke flavoring
- 1 tsp paprika
- 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1 1/4 tsp pepper

Cut each pork tenderloin into manageable pieces and brown in some oil in a Dutch oven. Stir onions, barbecue sauce, crushed tomatoes, soda, Worcestershire sauce, mustard, garlic, liquid smoke flavoring, paprika, pepper,

cinnamon, and nutmeg in a bowl; pour mixture over pork tenderloin pieces. Cover and cook until tenderloin pieces begin to shred at the edges, 2-3 hours. Shred meat using 2 forks; reduce heat and cook 1 more hour. Serves 24

### **Pulled Pork Sandwiches**

- 1 can (8 oz.) tomato sauce
- 1 large onion, chopped
- 1 cup barbecue sauce
- 3 tsp chili powder
- 1 tsp ground cumin
- 1/2 tsp ground cinnamon
- 1 boneless pork sirloin roast (2 lbs.)
- 8 seeded hamburger buns, split

In a Dutch oven, combine the first 6 ingredients; add the pork. Spoon some of the sauce over pork. Bring to a boil; reduce heat and simmer, covered, until meat is tender, 3-4 hours. Remove meat; shred with 2 forks. Return to Dutch oven and heat through. Spoon 1/2 cup onto each bun. If you want a smokier taste, add a little liquid smoke to the pulled pork before returning it to the Dutch oven. Serves 8

### **Red-Hots with Kidney Beans**

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

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

### **Roast Pork with Cabbage, Potatoes, and Dumplings**

- 3 lbs. boneless pork loin roast
- 3 Tbsp. olive oil
- 3 Tbsp. flour
- 1 large onion, chopped
- 4 carrots
- 1 medium head of cabbage, sliced into 1/2 inch thick ribbons (core removed)
- 1 Tbsp. Lowrie's Seasoning
- 1 tsp ground black pepper
- 2 cups chicken broth
- 1 lb. (or as many as you prefer) small red-skinned potatoes
- salt and pepper to taste
- 2 cups Bisquick mix
- 2/3 cup milk

Add pepper and Lowrie's Seasoning to the flour and coat the pork loin. Heat the olive oil and brown the pork loin. Add the broth, potatoes, carrots, and cabbage. Season with salt and pepper to taste. Bake for 45 minutes. Turn pork over, and bake for another 25 minutes. Stir Bisquick mix and milk until soft dough forms. Drop by spoonfuls onto boiling stew; reduce heat. Cook uncovered 10 minutes. Cover and cook an additional 10 minutes. Serves 8

### **Sausage Balls**

- 3 cups all-purpose baking mix
- 1 lb. ground hot pork sausage
- 8 oz. sharp Cheddar cheese, shredded

Combine all ingredients in a large bowl, pressing mixture together with hands. Shape into 3/4-inch balls, and place in a preheated Dutch oven. Bake at 400° for 15 to 18 minutes or until lightly browned. Serves 8.

### Sausage Cheese Dip

- 16 ounces Italian Sausage, mild or hot
- 1 package (8 ounce) cream cheese
- 1 pound processed cheese (Velveeta)
- 1 can (10 ounce) tomatoes with chilies (Rotel)
- 1 Tablespoon Worcestershire sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder

Heat a large skillet over medium heat. Add the sausage and cook it, stirring, until no pink remains. Drain an excess fat out of the skillet. Reduce the heat to low. Cut the processed cheese and cream cheese into cubes, then add to the skillet with the sausage. Stir until the cheese is almost melted. Add the can of tomatoes and Worcestershire sauce. Add the garlic and onion powder. Cook and stir for 5 minutes until bubbly. Serve warm with chips, vegetables or crackers. Serves 8.

### Sausage Goulash

- 1 lb. tube sausage, medium or hot
- 1 green pepper, diced
- 1 red pepper, diced
- 1 large onion, diced
- 1 1/2 heads of cabbage

Brown sausage (do not drain the grease). Cut the cabbage into thin strips and add the diced onions and peppers. Bake until the cabbage has cooked down and the peppers and onions are tender. The vegetables will add enough moisture to the mixture. Stir occasionally to prevent burning. Salt and pepper to taste. Serves 6-8.

### Sausage Gravy

- 3/4 lb. bulk ground sausage, or patties
- 1/4 cup flour (all purpose)
- 2 cups milk, or half 'n half
- 1/4 Tbsp. ground black pepper
- Extra salt, or butter if you like

In a cast iron skillet, thoroughly brown the sausage over medium heat. Of course, you could use a Dutch oven, or adapt to what you have handy. When cooked, drain off all but 1/2 cup sausage drippings. Save this in the skillet. Place skillet back on heat, and set aside the sausage to cool. When drippings are bubbling, stir in the flour with a fork. It is okay to use your bacon stick for this, also. (See camp potatoes recipe.) Add pepper and stir until the mixture takes on a dirty brown color. Now stir in the sausage that has cooled, and is in little chunks. (If you cooked patties, chop them up.) Stir in the milk, or half 'n half. Make sure that all is mixed well, and simmers for 5 minutes or so. Taste and add salt or other spices if you wish. This is great over homemade camp biscuits with eggs. Easy to make, and out of this world great tasting.

### Sausage Rolls

Servings: 8

- 3 slices bacon, finely chopped
- 1/2 onion, peeled and finely chopped
- 1 stalk of celery, finely chopped
- 1 clove garlic, finely chopped
- 1 14 oz. package of puff pastry, thawed according to package directions
- 1 lb. pork sausage
- 2 Tbsp. chopped, fresh parsley
- 1/2 cup panko bread crumbs
- 2 large eggs, divided
- 1/4 tsp. salt
- 1/4 tsp. ground black pepper
- Mustard, for serving

Heat a medium skillet over medium heat. Add the bacon, onion and celery, and cook for 4 minutes, until slightly softened. Add the garlic and cook 1 more minute. Remove from the heat and transfer the bacon mixture to a plate. Let cool for 10 minutes. In a large bowl, combine the sausage, parsley, panko, 1 egg, salt, pepper and cooled bacon mixture. Mix well to combine. Cover and refrigerate until ready to use. Meanwhile, open the puff pastry sheets on a very lightly floured cutting board (you should have 2 sheets, measuring 10-inches by 10-inches). Cut each in half to make 4 rectangles, 5-inches by 10-inches each. Lay each rectangle so that the long side faces you. Remove the sausage mixture from the refrigerator and divide it into 4 portions. Form each portion into the shape of a long log, about 1-inch thick, and place one lengthwise in the center of each puff pastry rectangle. (The sausage should stretch the full length of the pastry). In a small bowl, beat the remaining egg with 1 tablespoon of water. Brush all of the

borders of the puff pastry with the egg and carefully roll the pastries over the sausage mixture to create a log shape (making sure that the borders overlap slightly). Place each roll seam side down on a sheet tray lined with parchment paper. Freeze for 30 minutes or refrigerate for up to 1 hour. (Hang on to the egg wash for later). Preheat the oven to 400°F. Using a sharp knife, cut each sausage roll into 6 equal portions. Transfer the pieces to a parchment lined baking sheet, seam side down, about 1-inch apart. Brush the tops of the rolls with the egg wash. Bake for 20 to 22 minutes, or until the puff pastry is puffed and golden on top.

### **Sausage-Stuffed Acorn Squash**

- 2 large acorn squash, cut in half
- Salt to season squash
- 1 lb. bulk pork sausage
- 1 cup chopped celery
- 1/2 cup sliced fresh mushrooms
- 1/4 cup chopped onion
- 1 egg, slightly beaten
- 1/2 cup Sour cream
- 1 ounce parmesan cheese, grated (1/4 cup)
- 1/4 tsp salt

Scoop the seeds out of the four halves of squash. Lightly salt inside of each squash. Place squash in Dutch oven. Bake in Dutch oven for about 25 to 30 minutes until tender. Combine sausage, celery, mushrooms, and onion in skillet. Sauté until vegetables are tender and meat is brown. Drain well. Combine egg, sour cream, Parmesan, and 1/4 teaspoon salt in a separate bowl. Stir into sausage mixture. Fill each squash half with sausage mixture and place halves in Dutch oven. Bake in Dutch oven for 15 to 20 minutes. Serves 4-6.

### **Savory Italian Sausage Stew**

- 1-1/4 lb. mild Italian pork sausage links, cut into 1-inch pieces
- 1 pkg (16 oz.) frozen Italian-style vegetable blend
- 2 medium zucchini, sliced
- 1 24 oz. can four cheese pasta sauce
- 1 28 oz. can diced tomatoes, undrained
- 1 6 oz. can Tomato Paste

Cook sausage in Dutch oven until cooked through and no longer pink; drain. Combine sausage and all remaining ingredients. Bring to a boil. Cover and cook 2 hours, stirring occasionally. Serves 8.

### **Stuffed Mushrooms with Cheese 'n Bacon**

- 24 large fresh mushrooms
- 8 oz. soft Philadelphia Cream Cheese
- 1 clove garlic, minced
- 1/2 tsp Worcestershire sauce
- 1/2 tsp garlic powder
- 8 slices bacon, cooked, crumbled
- 1 cup shredded sharp cheddar cheese
- 1 Tbsp. chopped fresh parsley
- 1 large egg
- Olive oil

Remove stems from mushrooms. Mix remaining ingredients. Brush bottom of Dutch oven with olive oil to coat. Fill cavity of each mushroom cap with 1 tablespoon filling. Place, filled-sides up, in a Dutch oven. Bake 18 to 20 min. at 350°F or until heated through. Serves 12.

### **Stuffed Mushrooms with Sausage #1**

- 1 lb. spicy sausage
- 1 1/2 tsp dried oregano
- 1 cup freshly grated Parmesan cheese (about 3 ounces)
- 1/2 tsp Worcestershire sauce
- 1/2 tsp garlic powder
- 1 8 oz. package cream cheese, room temperature
- 1 large egg
- Olive oil
- 24 large (about 2-inch-diameter) mushrooms, stemmed

Add oregano to sausage and sauté over medium-high heat until sausage is cooked through and brown, breaking into small pieces. Transfer sausage mixture to large bowl and cool. Mix in 1/2 cup Parmesan cheese, Worcestershire sauce, and garlic powder, then cream cheese. Season filling with salt and pepper; mix in egg yolk. Brush bottom of Dutch oven with olive oil to coat. Fill cavity of each mushroom cap with 1 tablespoon filling and sprinkle with some of remaining 1/2 cup Parmesan cheese. Arrange mushrooms, filling side up, in Dutch oven. Bake at 350 degrees until mushrooms are tender and filling is brown on top, about 25 minutes.

### Stuffed Mushrooms with Sausage #2

- 12 large mushrooms
- 2 Tbsp. minced scallions (use green part)
- 2 Tbsp. plus 3 Tbsp. unsalted butter
- 1 tsp lemon juice
- 1 cup ground sausage, cooked
- 1/2 cup wheat germ
- 1/2 cup sour cream
- 3 oz. Swiss cheese, grated (3/4 cup)
- 1/4 cup chicken broth
- Lemon wedges for garnish

Wipe mushrooms with a damp cloth. Remove and finely chop the stems. Sauté mushroom stems and scallions in 2 tablespoons of the butter until onion is limp. Remove from heat and stir in lemon juice, Sausage, wheat germ, sour cream, and a third of the cheese. Melt remaining 3 tablespoons butter in Dutch oven. Turn mushroom caps in the butter until well coated. Spoon about 2 tablespoons of the sausage mixture into each cap. Place mushrooms, filled-side up, in Dutch oven. Before baking, sprinkle mushrooms with the remaining cheese and pour broth around mushrooms in bottom of Dutch oven. Bake in Dutch oven for 10 to 15 minutes. Serve hot with lemon wedges. For a different flair, substitute flaked, cooked crab meat instead of sausage. Serves 6.

### Stuffed Pork Chops

#### *Stuffing:*

- 1 Tbsp. butter
- 6 fresh mushrooms, sliced
- 1/2 cup sliced scallions
- 3/4 cup cooked brown rice
- 1 Tbsp. soy sauce
- 1/4 tsp ground ginger

#### *Pork Chops:*

- 6 large pork chops, 1 inch thick
- 3 Tbsp. unbleached all-purpose flour
- 1/4 tsp garlic salt
- 1/4 tsp dry mustard
- Black pepper to taste
- 1/3 cup fine bread crumbs
- 1 egg, lightly beaten
- 3 Tbsp. butter

Make the stuffing. Melt 1 tablespoon butter in a skillet. Add the mushrooms and cook until tender. Add the scallions and rice. Stir in soy sauce and ginger. Remove from heat. Trim the fat from the pork chops and cut a pocket in the side of each. Stuff each pocket with about 3 tablespoons of the stuffing. Secure pockets with skewers or toothpicks. Combine the flour, garlic salt, mustard, and pepper. Dredge each chop in the flour mixture to coat all sides. Dip in egg, then in bread crumbs. Melt 3 tablespoons butter in a Dutch oven. Add the chops and cook using low bottom heat until brown on all sides, about 40 to 45 minutes. Turning them over halfway through cooking time. Serves 6.

### Stuffed Sausage and Potato Boats

- 1 lb. package Kielbasa Smoked Sausage
- 4 cups prepared refrigerated or instant mashed potatoes
- 2 Tbsp. green onions, minced
- 2 tsp prepared mustard
- 1 cup Cheddar cheese, shredded
- Freshly ground pepper to taste

#### Additional Toppings:

- Bacon, crumbled
- Chives
- Onion, chopped

Lightly oil or spray Dutch oven. Cut sausage into 4 equal pieces, slice lengthwise almost through to bottom and spread open. Place sausage in prepared Dutch oven, cut side up. In medium bowl, combine potatoes, scallions, mustard and black pepper. Spoon potato mixture evenly over sausages. Bake at 350 degrees for 20 minutes or until heated through. Sprinkle with grated cheese and continue baking until cheese has melted. Garnish with your favorite baked potato toppings if desired. Serves 4.

### Sweet and Sour Pork

- 1 1/2 lbs. lean pork, cut into 2 x 1/2" strips
- 1 green pepper cut into small strips
- 1 diced onion
- 1 cup of pineapple juice
- 1 Tbsp. vinegar
- 1/4 cup brown sugar
- 1/2 tsp salt
- Water
- 1 Tbsp. soy sauce
- 2 Tbsp. Cornstarch
- Pineapple chunks, drained



Brown pork slowly in hot fat. Add 1/2 cup water and simmer until tender. Stir in the green pepper and onions and cook 2-3 minutes. Add and bring to a simmer the pineapple juice, vinegar, brown sugar, and salt. Separately mix 1/4 cup water with soy sauce, cornstarch, and pineapple chunks. Blend with other ingredients. Simmer until thick, stirring constantly. Remove from heat. Serve with steamed rice.

### **Sweet and Spicy Sausage**

- 4 lbs. polish sausage
- 2 sliced onions
- 2 cups brown sugar
- 1/2 cup spicy brown mustard
- 4 minced cloves garlic
- 1 cup water
- 1/2 tsp ground cayenne pepper

Put sausage and onions in Dutch oven. Mix all other ingredients well in a bowl. Pour over sausage and stir to mix. Bake at 350 degrees (9 briquettes under and 14 on top) for 60 minutes, stirring every 15 minutes. Could add corn and cut-up potatoes, if desired. Serves: 6-8

### **Texas Pork Roast**

- 1 small leg of pork
- 2 Tbsp. lemon juice
- 1 tsp salt
- Dash of Tabasco sauce
- Pepper to taste
- 1 cup 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

Place pork in oven and sprinkle with mixture of salt, pepper, allspice and chili powder. Combine remaining ingredients, and spread evenly on pork. Roast at 350 for 30 min per pound. Baste frequently with well-seasoned drippings in the pan. Serves 14-16.

### **Ultimate Pork Roast Recipe**

- 4 lbs. pork shoulder roast
- 4 Tbsp. all-purpose flour
- 2 Tbsp. vegetable oil
- 2 large onions, quartered
- 2 celery ribs, chopped in 1-inch chunks
- 2 tsp salt
- 2 tsp black pepper
- 1 tsp garlic powder
- 1 1/2 cups chicken broth
- 2 Tbsp. Worcestershire sauce
- 4-6 large potatoes, chunked
- 6 carrots, halved lengthwise and cut into 2-inch pieces

Place the flour, salt, pepper, and garlic powder in a large plastic bag. Shake to mix. Add the pork roast and shake to cover with the flour mixture. Heat the oil in a 12" Dutch oven over medium heat. Add the flour-coated roast and cook, turning to brown all sides. Remove the Dutch oven from the heat. Add the chicken broth, stir in the flour remaining in the bag, and bring to a simmer. Cover and simmer on low for 2 hours. Add the potatoes, carrots, celery, and quartered onions and cover and slowly simmer for 1 hour longer. Add additional water if necessary. Slice the roast and serve with the vegetables and gravy. Serves 8.

### **Veggies and Ham**

- 2 cups cubed cooked ham
- 3 cups frozen cut green beans, thawed
- 2 cups frozen corn, thawed
- 1 10.5 oz. can cream of chicken soup
- 2 Tbsp. butter or margarine
- 1 Tbsp. all-purpose flour
- 1/2 cup sour cream
- 1 cup (4 oz.) shredded cheddar cheese

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

### Zingy Pork Chops

- 6 pork chops
- 4 slices of bacon, chopped
- 1 cup chopped onions
- 2 cloves minced garlic
- 1/4 cup soy sauce
- 3 Tbsp. honey
- 1 tsp chili powder
- 1 tsp curry powder

Preheat 12 inch Dutch oven to about 350 degrees, sitting on coals. Cook chops for 6 minutes on each side. Place chops on a plate and cover. Pour grease from Dutch oven. Sauté bacon, onion, and garlic in Dutch oven for 5 minutes. Mix soy sauce, honey, chili, and curry in a bowl, then stir into Dutch oven. Place chops back in Dutch oven, coating them with sauce. Place oven on a ring of coals, put lid on Dutch oven, cover with coals, and cook 20 minutes. Serves 6 when accompanied with rice or noodles.



## Potatoes

### Bacon-Jalapeno Wrapped Tater Tots with Cheddar Cheese

- Vegetable oil
- 1 lb. sliced bacon, cut into 3-1/2" long pieces
- 24 frozen tater tots, thawed
- 24 slices jalapeno
- 1 cup grated sharp Cheddar Cheese

Heat oil in a Dutch oven over medium-high heat to 375 degrees. Roll one piece of bacon around each tater tot and slice of jalapeno. Secure tightly with a toothpick. Fry each tater tot until bacon is crisp, about 2 minutes. Sprinkle Cheddar Cheese over the warm tater tots so it begins to melt. Optional: serve with ranch or blue cheese dressing as a dipping sauce.

### Bacon-Wrapped Potatoes with Queso Blanco Dip

- 4 medium-size red potatoes, cut into 8 wedges each
- 1 lbs. bacon slices cut in half
- 1 medium onion, diced
- 1 garlic cloves, minced
- 12 oz. Velveeta Queso Blanco Cheese
- 8 oz. shredded pepper Jack cheese
- 1/2 cup hand-and-half
- 1 4 oz. can chopped green chilies
- 1 14.5 oz. can diced tomatoes, drained
- 1 tsp cilantro
- 1 Tbsp. olive oil

Place a lightly greased wire rack in a 12 to 14 inch Dutch oven. Sprinkle potato wedges with salt. Wrap each with bacon slice. Arrange potato wedges in a single layer on the wire rack. Sprinkle with pepper. Bake at 425° for 40 to 45 minutes or until bacon is crisp and browned. Meanwhile, sauté onion and garlic in hot oil in a skillet over medium-high heat 5 minutes or until tender. Combine queso blanco, pepper jack cheese, half-and-half, green chilies, and onion mixture in a large pan and heat until cheese is melted and mixture is smooth, stirring frequently. Stir diced tomato and cilantro into queso blanco mixture. Serve dip with potato wedges.

### Beef-Stuffed Potatoes

- 6 medium baking potatoes
- 1 lb. ground beef
- 2 Tbsp. chopped onion
- 1/3 cup sour cream
- 1 can (4oz.) chopped green chilies
- 3 Tbsp. butter
- 1 Tbsp. Worcestershire sauce
- 1 tsp salt
- 1/2 tsp garlic powder
- 1/2 tsp chili powder
- 3/4 cup shredded cheddar cheese

Bake potatoes at 375° for 1 hour or until tender. Cool. Meanwhile, in a large skillet, cook the beef and onion over medium heat until the meat is no longer pink; drain. Cut a thin slice off the top of each potato. Carefully scoop out pulp, leaving a thin shell; place pulp in a bowl. Add sour cream, chilies, butter, Worcestershire sauce, salt, garlic powder and chili powder; mash or beat. Stir in meat mixture until combined. Stuff into potato shells. Place on an ungreased baking sheet. Sprinkle with cheese. Bake at 350° for 10-15 minutes or until heated through. Serves 6.

### Broccoli Scalloped Potatoes

Servings: 8

- 1/4 cup butter, cubed
- 2 Tbsp. chopped onion
- 4 garlic cloves, minced
- 5 Tbsp. all-purpose flour
- 1/4 tsp. white pepper
- 1/8 tsp. salt
- 2-1/2 cups whole milk
- 2 cups shredded Swiss cheese, divided
- 2 lbs. potatoes, peeled and thinly sliced (about 4 cups)
- 2 cups cubed fully cooked ham
- 2 cups frozen broccoli florets, thawed and patted dry

Preheat oven to 350°. In a Dutch oven, heat butter over medium-high heat. Add onion and garlic; cook and stir until tender, 2-3 minutes. Stir in flour, white pepper and salt until blended; gradually whisk in milk. Bring to a boil,

stirring constantly; cook and stir until thickened, 2 minutes. Stir in 1 cup cheese. Reduce heat; cook until cheese is melted (sauce will be thick), 1-2 minutes. Remove from heat. Add potatoes, ham and broccoli to sauce; stir gently to coat. Transfer to 8 greased 8-oz. ramekins. Bake, covered, 40 minutes. Sprinkle with remaining cheese. Bake, uncovered, until potatoes are tender and cheese is melted, 20-25 minutes longer.

### **Cheddar Taters**

- package (32 oz.) frozen Tater Tots
- 1 10.5 oz. can cream of chicken soup
- 1 can evaporated milk
- 1 cup sour cream
- 1/2 cup butter or margarine, melted
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 1/2 cups shredded cheddar cheese
- 1 cup lightly crushed potato chips (Ruffles, Fritos, etc.)

Combine soup, evaporated milk, sour cream, butter and spices. Stir in Tater Tots. Sprinkle with cheese and potato chips. Bake 30-35 minutes. Serves 8-10.

### **Cheesy Hashbrowns**

- 2 lb. frozen hashbrowns
- 1 stick of butter
- 1 10.5 oz. can cream of mushroom soup
- 16 oz. sour cream
- 1/2 large onion
- 2 cups shredded cheddar cheese
- 1 tsp salt
- 1/4 tsp pepper

Chop the onion. Melt the butter in the Dutch oven. Pour in the hashbrowns and continually stir them until they are defrosted and soft. Add all ingredients and mix together. Bake covered at about 350 degrees for about 40 minutes. Serves about 6.

### **Cheesy Scalloped Potatoes**

- 5 large potatoes, peeled and thinly sliced
- 3 Tbsp. all-purpose flour
- 1 1/2 cups shredded cheddar cheese, divided
- 3 oz. Swiss cheese slices, finely chopped (3/4 cup), divided
- 2 medium onions, finely chopped
- 1 1/2 cups milk
- 2 tbsp. minced fresh parsley
- 1 1/2 tsp salt
- 1/4 tsp pepper

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

### **Deluxe Dutch Oven Potatoes**

- 1 lb. thick slice bacon
- 1 10.5 oz. can cheddar cheese soup
- 2 medium yellow onions; sliced
- 1 cup sour cream
- 5 cloves garlic; minced
- 2 Tbsp. Worcestershire Sauce
- 1 1/2 cup fresh mushrooms; sliced
- 1 Tbsp. Soy sauce
- 15 medium potatoes; peeled and sliced
- 1 10.5 oz. can cream of chicken soup
- Salt and pepper to taste

Heat a 12" deep Dutch oven using 18-20 briquettes bottom until oven is hot. Cut bacon into 1 inch slices and place in oven and fry until brown. Add onions, garlic, and mushrooms. Stir, then cover and cook until onions are translucent. Add potatoes. In a large bowl combine remaining ingredients and mix well. Pour soup mixture over potatoes and stir until all potatoes are coated. Cover and cook 60 minutes using 10-12 briquettes bottom and 12-14 briquettes top heat. Stir pot gently every 15 minutes. Serves 12.

### **Deluxe Potato Casserole**

- 1 10.5 oz. can cream of chicken soup
- 8 oz. sour cream
- 1/4 cup onion, chopped
- 1/4 cup butter, melted
- 1 tsp salt
- 2 lbs. potatoes, peeled and chopped
- 2 cups cheddar cheese, shredded
- 1 1/2-2 cups seasoned stuffing mix
- 3 Tbsp. butter, melted

Combine soup, sour cream, onion, 1/4 cup butter and salt in small bowl. Combine potatoes and cheese in Dutch oven. Pour soup mixture over potato mixture. Sprinkle dry stuffing mix over potato mixture. Drizzle with remaining 3 Tbsp. of melted butter. Cover and cook until potatoes are tender. Serves 10.

### **Deluxe Hash Brown Casserole (Cracker Barrel)**

- 1 1/2 cups sour cream onion dip
- 1 can (10 3/4 oz.) condensed cream of chicken soup, undiluted
- 1 envelope ranch salad dressing mix
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/2 tsp. pepper
- 1 pkg. (30 oz.) frozen shredded hash brown potatoes, thawed
- 2 cups shredded cheddar cheese
- 1/2 cup crumbled cooked bacon

In a large bowl, mix the first 6 ingredients; stir in potatoes, cheese and bacon. Transfer to a greased 12 in. Dutch oven. Bake at 375° until golden brown, 50-60 minutes. Serves 12.

### **Dutch Oven Potatoes**

- 15 medium potatoes ( sliced with skins on, about 1/4 thick)
- 1 tsp black pepper
- 2 tsp salt
- 1 lb. bacon
- 1 large onion (diced)
- Optional 1-2 lbs. sharp cheddar cheese

Place bacon in the bottom of the Dutch oven, enough to make 1/8 inch in oven. Brown bacon in preheated oven. Add onions, and cook until transparent. Place potatoes in oven a layer at a time, seasoning as you go - Go easy on the salt because of the bacon. When all potatoes are in stir thoroughly so seasoning and bacon and grease are well distributed throughout. Place lid on oven and cover with coals. Inspect often. After the initial stirring, leave them alone - Take a spatula or spoon and slip under the potatoes and lift enough to check the progress then slip spatula out, leaving potatoes disturbed as little as possible. Optional: Once the potatoes are fully cooked, sprinkle on the shredded cheese. Replace the lid and let the cheese melt. Serves 10

### **Dutch Oven Cheesy Potatoes**

- 8 lbs. russet potatoes, peeled and thinly sliced
- 10 slices bacon, chopped
- 1 large onion, diced
- 1/2 cup butter
- Salt and pepper
- 16 oz. sour cream
- 2 cups cheddar cheese, shredded

Peel and slice 8 pounds of russet potatoes. In a Dutch oven, cook 10 slices of bacon that have been chopped. When the bacon is almost done, add the chopped onion. Cook until the bacon is slightly crisp and the onions are almost translucent. Add 3-4 tablespoons of butter. Stir and let it melt into the bacon and onions. Add the potatoes. Stir to incorporate. Add 2-3 more tablespoons of butter and salt and pepper. Stir. Put the lid on and let the potatoes cook through, occasionally stirring. Watch the bottom potatoes so they don't burn. When the potatoes are fork tender add sour cream and stir. Sprinkle 2 cups cheddar cheese over the top. Place the lid back on the Dutch oven and remove it from the heat. Serve when cheese has melted. Serves 20.

### **Festive Sweet Potatoes**

- 3 cup cooked, mashed sweet potatoes
  - 1/4 cup white sugar
  - 1/4 cup milk
  - 1/3 cup melted butter
  - 1 tsp vanilla
  - 2 eggs
- Topping:*
- 1 cup flaked coconut
  - 1/2 cup brown sugar
  - 1/3 cup flour
  - 1/3 cup melted butter
  - 1 cup chopped pecans

First cook the sweet potatoes and then after allowing to cool, add in the first group of items. Mix well then spoon on to a lightly greased 8" baking dish/pie plate/Dutch oven. Combine the topping ingredients in a separate bowl and then spoon on top of the potatoes. Bake at 375 for 20-25 minutes.

### **German Potato Salad**

- 6 cups peeled potatoes cut into 3/4" cubes
- 1 cup chopped onion
- 1 cup water
- 2/3 cup cider vinegar
- 1/4 cup sugar
- 2 Tbsp. quick cooking tapioca
- 1 tsp salt
- 1/4 tsp celery seed
- 1/4 tsp pepper
- 6 slices bacon, crisp cooked, drained, and crumbled

In a Dutch oven combine potatoes and onion. In a bowl combine water, vinegar, sugar, tapioca, salt, celery seed, and pepper; pour over potatoes. Cover and cook until potatoes are tender. Stir in bacon. Serves 8.

### **Grandma's Potato Soup**

- 10 large Yukon Gold potatoes
- 32 oz. chicken broth
- 2 lbs. bulk sausage
- 1 large onion, chopped
- 3 cups sour cream
- 4 Tbsp. flour
- 24 oz. frozen corn
- 1 32 oz. block Velveeta Cheese
- 1/2 to 1 gallon milk
- salt and pepper to taste

Peel, dice and rinse potatoes. Place in large stock pot. Cover with chicken broth and bring to a rolling boil. While potatoes are cooking, fry sausage and onion in a Dutch oven and set aside. Whisk sour cream, flour and milk in a large mixing bowl (use more or less of the milk depending on the desired consistency of the soup). Set aside. Cut Velveeta into 1 inch cubes. Add potatoes and chicken broth to the sausage and onions. Slowly fold in sour cream mixture. Add corn and Velveeta chunks. Cook over low heat until cheese is melted, stirring often. Serves 8.

### **Hot Shot Potatoes**

- 2 lbs. potatoes, sliced
- 1 cup onion, chopped
- 6 Tbsp. butter
- 1 can mushroom soup
- 2 cups cheddar cheese, shredded, sharp
- 1 1/2 cups sour cream
- 1/4 cup mayonnaise
- 2 cups Rice Krispies crushed
- 1/2 stick butter, melted
- Salt to taste
- Red pepper to taste

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

### **Jed's Ranch Potato Casserole**

- 8 to 10 medium red potatoes (about 2 to 2-1/2 lbs.)
- 1/2 cup sour cream
- 1/2 cup prepared ranch-style dressing
- 1/4 cup crumbled cooked bacon
- 1 1/2 tsp garlic powder
- 2 Tbsp. minced fresh parsley
- 1 medium onion, diced
- 1 1/2 cup (12 ounces) shredded cheddar cheese
- 1/4 cup butter, melted
- Salt and pepper to taste
- Optional: 14.5 oz. can cream of mushroom soup

Quarter the potatoes (leaving skins on if desired) and cook in boiling water until tender; set aside. Place bacon in a Dutch oven and cook, turning occasionally, until evenly browned. Drain bacon slices on paper towels and crumble. Sauté the diced onion in the bacon drippings. Drain the excess bacon grease. Add to the sautéed onions, the garlic powder, sour cream, dressing, bacon, parsley and 1 cup cheese. Mix thoroughly. Add the potatoes to the mixture and gently toss. Top with 1/2 cup of cheese. Bake at 350° for 40-45 minutes. Serves 8.

### **Loaded Bacon Ranch Potato Bake**

- 8-10 medium-sized red potatoes, washed and cubed
- 1 large onion, diced,
- 5-6 strips bacon, cooked and broken into 1/2" – 3/4" pieces
- 2 garlic cloves, minced
- 8-oz sour cream
- 8-oz cream cheese, cut into cubes
- 1 1/2 cups shredded Cheddar cheese
- 1 cup shredded cheddar cheese for topping
- 2/3 cup grated parmesan cheese
- 1/4 tsp garlic powder
- 1/4 tsp pepper
- 1 package dry Hidden Valley Ranch Dressing mix
- 1/4 tsp rosemary
- 2 Tbsp. parsley
- 3-4 Tbsp. olive oil

Quarter the potatoes (leaving skins on if desired) and cook in boiling water until tender; set aside. Place bacon in a Dutch oven and cook, turning occasionally, until evenly browned. Drain bacon slices on paper towels and crumble. Sauté the diced onion in the bacon drippings. Drain the excess bacon grease. Add the potatoes, bacon, and the rest of the ingredients to the Dutch oven and gently mix. Bake at 350° for 40-45 minutes. Top with remaining cup of cheddar cheese. Heat until cheese is melted (about 5-10 minutes). Serves 12.

### **Loaded Potato Skins**

- 10 baking potatoes
- 12 oz. sharp Cheddar
- 1 cup sour cream
- 1 medium sweet onion
- 1/2 tsp table salt
- Black pepper
- 1 Tbsp. Worcestershire sauce
- 1 lb. thin cut bacon

Preheat the Dutch oven to 415 degrees F. Prick all 10 potatoes, then bake the potatoes in the Dutch oven until the skins are crisp and the insides floury, about 1 to 1 1/2 hours. As soon as you can bear to tackle the hot potatoes, cut them in half lengthwise and scoop the insides into a bowl. Put the husk-like skins of the potatoes on a tray and, when cool, cover until you are ready to fill them. Let the potato insides cool in the bowl. When you are ready to fill the potatoes, preheat the oven to 415 degrees F. Add 8 ounces of grated sharp Cheddar to the cool potato insides along with the sour cream. Finely chop the sweet onion and add to the potato, with the salt, pepper and Worcestershire sauce. Spoon the potato filling into the potato skins, and lay each half inside of the Dutch oven so they fit snugly together. Sprinkle with the remaining cheese, giving each potato skin a light covering, and cook until golden, about 20 to 30 minutes. In a large sauté pan, over medium heat, fry the bacon until crispy. Remove them to a paper towel lined plate and then crumble. Sprinkle each potato skin with the bacon to make them fully loaded. Transfer the potato skins to a serving platter and serve.

### **Loaded Potato Skins (TGI Fridays)**

- 4 large baking potatoes, baked
- 3 Tbsp. canola oil
- 1 Tbsp. grated parmesan cheese
- 1/2 tsp Salt
- 1/4 tsp garlic powder
- 1/4 tsp paprika
- 1/8 tsp pepper
- 8 bacon strips, cooked and crumbled
- 1 1/2 cups shredded cheddar cheese
- 1/2 cup sour cream
- 4 green onions, sliced

Preheat oven to 475°. Cut potatoes in half lengthwise; scoop out pulp, leaving a 1/4-in. shell (save pulp for another use). Place potato skins on a greased baking sheet. Combine oil with the next 5 ingredients; brush over both sides of skins. Bake until crisp, about 7 minutes on each side. Sprinkle bacon and cheddar cheese inside skins. Bake until cheese is melted, about 2 minutes longer. Top with sour cream and onions. Serve immediately. Serves 8.

### **Loaded Potato Soup**

- 1 package (12 oz.) bacon
- 1 1/2 cups chopped onion
- 6 cups chicken broth (from two 32-oz cartons)
- 2 lb. baking potatoes, peeled, cubed
- 2/3 cup butter
- 3/4 cup all-purpose flour
- 4 cups milk
- 1 tsp salt
- 1 tsp freshly ground pepper
- 1 cup diced cooked ham
- 1 container (8 oz.) sour cream
- 2 1/2 cups shredded sharp Cheddar cheese (10 oz.)
- 3/4 cup sliced green onions

In skillet, cook bacon over medium heat 6 to 7 minutes or until crisp; drain on paper towels. Crumble bacon; set aside. Reserve 2 tablespoons drippings in skillet. Cook onion in bacon drippings over medium-high heat 6 minutes or until almost tender. In 6-quart Dutch oven, mix onion, broth and potatoes. Heat to boiling; reduce heat. Cook 10 minutes or until potatoes are very tender. Meanwhile, in same skillet, melt butter over low heat. Stir in flour with whisk until smooth. Cook and stir 1 minute. Gradually stir in 2 cups of the milk. Pour milk mixture into potato mixture. Add remaining 2 cups milk, the salt and pepper. Cook over medium heat, stirring constantly with whisk, until mixture is thickened and bubbly. Stir in ham, half of the bacon, the sour cream, 2 cups of the cheese and 1/2 cup of the green onions. Cook until thoroughly heated and cheese is melted. Evenly top individual servings with remaining bacon, 1/2 cup cheese and 1/4 cup green onions. Serves 15.

### **Mashed Potato Popper Pops**

#### *Ingredients for Mashed Potato Pops:*

- 2 lbs. Idaho russet potatoes
- 2 Tbsp. butter
- 1/2 tsp salt
- 1 large egg
- 1 cup panko bread crumbs

#### *Ingredients for Jalapeno Popper Pops:*

- 1/2 cup shredded pepper jack cheese
- 1/4 cup crisp bacon bits

#### *Ingredients for Garlic Parmesan Ballpark Pops:*

- 1/2 tsp garlic powder
- 1/3 cup finely shredded Parmesan cheese
- 1 tsp dried parsley

Cook the potatoes until fork-tender, either on the stove-top or in the microwave. Drain the potatoes and return them to the pot. Add butter, salt and pepper and mash. Divide the mixture and incorporate suggested ingredients to make jalapeno popper pops in one bowl and garlic Parmesan Pops in another. Roll tablespoonfuls of the potato mixture into balls. Cover each mashed potato ball with beaten egg, then roll in panko breadcrumbs. Heat several inches of oil to 350°F in a Dutch oven. Fry the balls in small batches, until golden brown. Drain on paper towels and sprinkle with coarse salt. Pierce each ball with a thick wooden skewer. Makes about 3 dozen pops. Consider serving with dipping sauces to compliment the flavors of the Pop: Ranch dressing, barbeque sauce, guacamole, honey-mustard or ketchup.



### Old-Fashioned Dutch Oven Potatoes

- 4 slices uncooked bacon (optional), cut into bite-sized pieces
- 1 Tbsp. vegetable oil (optional)
- 1 medium onion, sliced
- 5 pounds medium potatoes, sliced
- 1/2 cup chopped mushrooms
- 1 10.5 oz. can cream of mushroom soup
- 1/2 cup sour cream
- 8 oz. cheddar cheese, cubed or grated (2 cups)

Cook bacon in Dutch oven until nearly done (if not using bacon, preheat a small amount of oil before proceeding). Add onion and cook until light brown in color, stirring occasionally. Add potatoes and stir. Cover and let cook until potatoes are tender, about 30 minutes. Add mushrooms, cover, and cook 3 to 5 minutes. Add mushroom soup and sour cream. Cook 2 to 3 minutes longer. Spread cheese on top, cover, and remove from heat. Let stand 5 to 10 minutes or until cheese melts. Serves 8 to 10.

### Olympic Spuds

- 4 large Idaho baking potatoes
- 2 cups sour cream
- 4 to 6 large garlic cloves, minced
- 1 tsp freshly ground black pepper
- 1/4 tsp cayenne pepper, plus more for additional seasoning
- 1 tsp Parsley Patch seasoning, all-purpose blend (or use any salt-free blend of herbs) plus more for additional seasoning
- 1 bunch broccoli, chopped
- 1 red onion, chopped
- 1 lb. fresh mushrooms, chopped
- 4 Tbsp. unsalted butter

Bake the potatoes for 45 to 60 minutes in Dutch oven. Cool potatoes until they can be handled. Cut each potato in half lengthwise and scoop the insides into a bowl. Beat insides with sour cream, garlic, black pepper, cayenne, and 1 teaspoon Parsley Patch seasoning until fluffy and smooth. Spoon into potato shells and place in Dutch oven. Bake in Dutch oven for 15 to 20 minutes until heated through. Sauté broccoli, onion, mushrooms, cayenne pepper, and Parsley Patch in butter until tender. Spoon on top of the potatoes and serve. Serves 8.

### Oven-roasted Red Potatoes

- 2-1/2 lbs. small red potatoes, quartered
- 1/4 cup Mayonnaise
- 3/4 tsp dried rubbed sage or rosemary
- 1/2 tsp salt
- 1/4 tsp ground black pepper

Preheat Dutch oven to 425°. In large bowl, combine all ingredients. Place potatoes in the Dutch oven and cover. Using mostly top heat, roast potatoes for 30 minutes or until potatoes are tender and golden brown. Serves 10.

### Quick Tater Tots Bake

- 3/4 to 1 pound ground beef or turkey
- 1 small onion, chopped
- Salt and pepper to taste
- 1 package (16 ounces) frozen Tater Tots
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 2/3 cup 2% milk or water
- 1 cup shredded cheddar cheese

Preheat oven to 350°. In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Season with salt and pepper. Transfer to a greased 2-qt. baking dish. Top with Tater Tots. Combine soup and milk; pour over potatoes. Sprinkle with cheese. Bake, uncovered, 30-40 minutes or until heated through. Serves 4.

### Red Potatoes and Asparagus

- 8 red potatoes
- 1/2 pound fresh mushrooms, sliced
- 2 Tbsp. olive oil
- 1 pound asparagus, trimmed and halved
- Juice from 1 lime
- 1/2 cup crumbled blue or feta cheese
- 1/2 cup sun-dried tomatoes in oil, drained and chopped

Boil potatoes until tender; cut into quarters. Combine mushrooms and olive oil in Dutch oven or large skillet and sauté over medium high heat until tender. Add potatoes, asparagus, and lime juice. Cook until asparagus is almost

tender, about 3 to 4 minutes. Add half of the cheese and the sundried tomatoes, and stir to combine. Remove from heat, place in a serving bowl, and toss with remaining cheese. Serve hot. Serves 6.

### **Scalloped Potatoes and Ham**

- 6 large russet potatoes, sliced into 1/2-inch rounds
- 1-1/2 lb. ham steak cut into cubes
- 1 medium onion
- 2 cups cheddar cheese, shredded
- 1 10.5 oz. can cream of mushroom soup
- 1 soup can water
- 3 Tbsp. butter
- Salt and pepper to taste

In a small bowl, combine the condensed soup and water whisking lightly with a fork, until fairly well-blended. In a Dutch oven, layer one ingredient at a time, starting with potatoes, ham, onion and cheese. Repeat layers until ingredients are used up. Do not mix. When done layering, pour soup mixture over all, then dot with butter. Cook until potatoes are tender. Makes 6-8 servings.

### **Southern Belle Potato Salad**

- 10 large red potatoes, scrubbed
- 9 eggs, hard boiled, peeled and chopped
- 1/2 cups mayonnaise
- 2 large onions, peeled and finely chopped
- 1 14 oz. jar of sweet pickles
- 1/4 cup apple cider vinegar
- 1 tsp salt
- 3/4 cup yellow mustard
- 1/2 Tbsp. celery seed

Boil the potatoes in a large covered pot or Dutch oven with salt, until tender. You'll know because skins are soft, and spuds easily poked with a fork. Drain spuds, cool, and chop into cherry-size pieces. When spuds have cooled and are chopped, pour onions, eggs, and celery seed together with the potatoes, in a large bowl. Separately blend together the mustard, mayonnaise, and vinegar. Finely chop up the drained pickles, and stir into this mix. Pour this over the spud mixture and gently stir together, until evenly mixed. This is best prepared a day ahead of time and kept well refrigerated. This allows time for all the flavors to meld together a bit.

### **Sparkling Potatoes**

- 10 new red potatoes, scrubbed
- 1 lb. bacon
- 1 large onion, chopped
- 1 clove garlic, minced
- 1/2 lb. fresh mushrooms (cleaned and sliced)
- 1 12 oz. can Sprite
- 1/2 lb. grated cheddar cheese
- 1/2 cup chopped parsley
- Salt and pepper to taste

Fry bacon, cut in small pieces, (can be done ahead to save time) drain and add sliced onion, cook until transparent, add minced garlic, fry a bit, then layer potatoes and mushrooms with bacon and onions. Pour can of sprite over top and sprinkle with salt and pepper. Cover and steam until tender, stir once to prevent burning. (More sprite can be added for more moisture, too much makes it soupy). Just before serving, top with 1/2 lb. grated cheddar cheese and 1/4 cup chopped parsley. Serves 10-12.

### **Spicy Oven Fries**

- 2 lbs. all-purpose potatoes or sweet potatoes or yams, peeled and cut into wedges
- 1/2 cup butter, melted
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- 1/4 tsp cayenne pepper

Preheat Dutch oven to 450°. Toss all ingredients in large bowl until potatoes are evenly coated. Place potatoes in the Dutch oven. Using mostly top heat, bake for 50 minutes or until potatoes are golden brown and crisp. Turn once after 25 minutes of baking. Serves 4.

### Spiral Fried Potatoes

- Small Potatoes, scrubbed
- Skewers
- Oil for deep-frying
- Salt

Cut a small slice off one end of a potato. Note: Smaller potatoes are easier to cut and fry more quickly. Insert a bamboo skewer through the middle of the cut end, all the way to the other end of the potato. Using a small, sharp knife, start cutting the potato in a spiral direction, from left to right, cutting down to the skewer in one continuous cut. When done cutting, carefully separate the spiral, starting at the bottom, pulling down to space evenly along the skewer. Fill a Dutch oven with enough oil to come about halfway up the potato when laid down in the oil. Heat the oil to 350°F. Using tongs, place the skewer into the oil. Let fry for a few minutes, then turn over. Fry until golden brown and crispy on all sides. Time will vary depending on size of potato and oil temperature. When finished frying, drain on a paper towel, salt immediately and top with desired toppings.



### “Totchos” (Loaded Tater Tot Nachos)

- 1 (28-oz.) bag frozen tater tots
- 1 pound ground beef
- 1 taco seasoning packet
- 8 strips bacon (about 8 ounces), cooked and crumbled
- 1 (15-oz.) can black beans, rinsed and drained
- 1 1/2 cups frozen sweet corn kernels
- 1 1/2 cups shredded cheddar cheese
- 1 cup diced tomatoes
- 1/2 cup diced red onions
- 1 container (8 oz.) sour cream

Bake the tater tots per the package instructions. During the last 6 minutes of baking time, remove the tots from the oven, add the corn and bake for the final 6 minutes. While the tater tots are baking, add the ground beef and taco seasoning to a large sauté pan set over medium heat. Cook the beef, breaking it up with a spatula, until it is cooked throughout. Sprinkle the ground beef atop the tater tots then top the beef with the black beans, bacon crumbles, and cheddar cheese. Bake the “Totchos” until the cheese is melted, 3 to 5 minutes. Remove the “Totchos” from the oven and top them with the tomatoes, onions and sour cream. Serve immediately. Serves 8.

### Twice Baked Mashed Potato Casserole

- 4 pounds baby red potatoes, cut into cubes
- 4 cloves garlic, mashed
- 3/4 cup heavy cream
- 1 cup sour cream
- 4 tablespoons butter
- 2 cups cheddar cheese, shredded
- 2.8 ounce package bacon pieces
- 1 tablespoon salt
- 1 teaspoon pepper
- Green onions for garnish, optional

Preheat oven to 350 degrees Fahrenheit. Boil potato cubes in a large stockpot with the garlic for 20 minutes or until potatoes can be pierced easily with a fork. Drain. Transfer the potatoes to a large bowl and mash. Stir in heavy cream, sour cream and butter. Season with the salt and pepper. Stir in 1 1/2 cups cheese and half the package of bacon pieces. Scoop into a 13×9 inch baking pan and sprinkle with the remaining cheese and bacon pieces. Bake for 25-30 minutes. Garnish with sliced green onions and extra shredded cheese before serving if desired. Serves 8.



## Seafood Main Dishes

### Baked Salmon

- 1 11-inch length of whole salmon body
- 6 ears of corn
- 1/2 stick butter, melted
- 3 Tbsp. lemon juice
- 1/2 cup sliced onion
- 1/2 lemon, sliced
- seasoned salt
- parmesan cheese

Place husked corn in bottom of Dutch oven to cover bottom. Shake seasoned salt inside salmon. Lay alternating slices of onion and lemon inside the salmon. Pour 1 cup water into the Dutch oven. Lay salmon on corn cobs. Mix butter and lemon juice and baste top of salmon. Cook for 15 minutes at 350 degrees with 2/3 coals on top and 1/3 underneath. Sprinkle parmesan cheese on top of salmon. Cook for another 15 minutes, or until salmon flakes and is no longer translucent. Serve with rice, noodles, or couscous.

### Beer Batter Shrimp

- 1 lb. Unpeeled large fresh shrimp
- 1/4 cup All-purpose flour
- 1/4 cup Cornstarch
- 1/8 tsp Salt
- 1/4 cup Beer
- 2 Tbsp. Butter or margarine, melted
- 1 Egg yolk
- Vegetable oil

Peel shrimp, leaving tails intact, devein, if desired. Combine flour, cornstarch, and salt. Add beer, butter, and egg yolk; stir until smooth. Pour oil to depth of 2 inches into a Dutch oven; heat to 375. Dip shrimp into batter and fry a few at a time until golden. Drain on paper towels.

### Cajun Bar-B-Q Shrimp

- 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

Melt margarine in a Dutch oven. Add the rest of the ingredients including the shrimp. Mix well and bake for 45 minutes. 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. Serves 4-6.



*'Not fish again .....*

### **Cajun Mexican Corn and Shrimp**

- 3 14.5 oz. cans cream corn
- 2 14.5 oz. cans whole kernel corn
- 2 lbs. crawfish or shrimp meat
- 1 10.5 oz. can cream of mushroom soup
- 2 4 oz. cans chopped chili peppers, drained
- 2 large onions, chopped fine
- 3 stalks celery, chopped fine
- 1 large red bell pepper, chopped fine, for color
- 1 lb. sharp cheddar cheese, grated
- 1 1/2 cup white corn meal
- 4 eggs, beaten
- 1/4 tsp cayenne red pepper
- 1/2 tsp basil
- 1/2 tsp thyme
- 1 tsp baking powder
- 3/4 cup vegetable oil
- 3 Tbsp. garlic salt

In 4 quart iron pot, heat oil on medium heat sauté onions, celery, garlic and red bell pepper until onions are limp. Remove and set aside. In a large bowl mix crawfish or shrimp, mushroom soup, eggs, corn, cornmeal, seasonings, and baking powder. In another bowl, mix chopped Chile peppers, cheese, and sautéed veggies. Pour mixtures into Dutch oven in alternating layers. End up with cheese mix on top. Bake in oven, uncovered, for 45 minutes at 350°F. Serve with Mexican corn bread, and a tossed salad. Serves 20.

### **Catfish Etoufee (Pronounced A-TO-FAY)**

- 2 cups court bouillon
- 4 Tbsp. brown rue
- 1 cup onions, chopped
- 1 cup scallions, chopped (including some of the green tops)
- 1/2 cup celery, chopped
- 1/2 cup bell pepper
- 1 tsp minced garlic
- 1 16 oz. can tomatoes, drained and coarsely chopped
- 4 cups cooked rice
- 2 lemon slices, 1/4" thick
- 1 Tbsp. Worcestershire sauce
- 1 bay leaf
- 1/4 tsp thyme
- 1 tsp black pepper
- 2 tsp salt
- 2 lb. catfish cut into 1" chunks
- 1/2 cup parsley, chopped

If rue is not fresh, warm over low heat stirring frequently. Add onions, scallions, celery, green pepper and garlic. Cook 5 min, stirring often, until soft but not brown. Add court bouillon stirring constantly. Add tomatoes, lemon, and seasonings. Reduce heat and simmer, partially covered, 30 min. Add catfish and parsley, stir gently to position fish evenly. Simmer partially covered and without stirring, 10 min. Taste for seasoning. Serve immediately.

### **Herb and Garlic Shrimp**

- 1 stick butter, melted
- 1 Tbsp. olive oil
- 3 cloves garlic, peeled and finely chopped
- 1/4 cup mixed fresh herbs (e.g., parsley, basil, tarragon, thyme, oregano, marjoram, summer savory)
- Juice of 1/2 lemon
- Salt
- 40 medium cooked, shelled and deveined shrimp

Combine butter and olive oil in a Dutch oven over medium heat. Add the garlic and cook, stirring frequently, for 4-5 minutes or until garlic is soft and fragrant. Stir in herbs, lemon juice and plenty of salt, and cook for about 3 minutes more. Raise the heat to high, add shrimp and cook for 1-2 minutes or until shrimp are just heated through. While pre-cooked shrimp, already shelled and deveined, works perfectly well for this dish, it's even better if you can find fresh raw shrimp and have the patience to peel and devein them yourself. If using raw shrimp, cook for 1-2 minutes longer than directed.

### Fish Court Boui

- 3 Tbsp. olive oil
- 4 cups diced onion
- 1 cup celery, chopped
- 2 cups parsley, chopped
- 3/4 cup bell pepper, chopped
- 3 cups green onion, chopped
- 1 cup grated carrot
- 1 Tbsp. minced garlic
- 2 Tbsp. lemon juice
- 1 Tbsp. soy sauce
- 2 Tbsp. Worcestershire Sauce
- 1 Tbsp. Louisiana Hot Sauce
- 2 cups Chablis Wine
- 6 Tbsp. salt
- 4 lb. fish, chopped
- 12 cups water

Pour oil in oven and heat. Place onion, celery, peppers, parsley, green onion and grated carrot in and sauté until onion starts to turn clear. Add garlic and lemon juice and stir and simmer some more. Add remaining ingredients except water, and stir and simmer some more. Pour just enough water to cover mixture. Bring to boil, reduce heat and cover. Simmer for about 30 minutes.

### Jambalaya

- 2 pounds boneless, skinless chicken thighs
- 1 pound smoked sausage, cut into 2-inch slices
- 1 large onion, chopped
- 1 large green bell pepper, seeded and chopped
- 3 stalks celery, chopped
- 1 28 oz. can diced tomatoes with juice
- 3 cloves garlic, chopped
- 2 cups chicken broth
- 1 Tbsp. Cajun or Creole spice mix
- 1 tsp dried thyme
- 1 tsp dried oregano
- 1 lb. extra-large shrimp, peeled and deveined
- 1 3/4 cups long-grain rice

Combine chicken, sausage, onion, green pepper, celery, tomatoes, garlic, chicken broth, spice mix, thyme and oregano in a Dutch oven. Bring to a boil and cook until chicken is tender. Add shrimp and rice and cook for 30 minutes more. Serves 8.

### Lobster Bisque

- 2 cups chicken broth
- 1/3 cup chopped fresh mushrooms
- 1/3 cup chopped celery
- 1 medium onion
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 2 cups milk
- 2 cups half-and-half
- 1/2 cup tomato paste
- 1 tsp salt
- 2 lbs. cooked and cubed lobster meat
- 1 tsp Worcestershire sauce
- 1/2 tsp ground cayenne pepper

In a Dutch oven place 1/2 cup chicken broth. Add the mushrooms, onion, and celery. Cook and stir until tender, about 10 minutes. Stir in the rest of the chicken broth, and season with salt, cayenne pepper and Worcestershire sauce. In a medium size pot over melt the butter. Slowly whisk in flour. Whisk until a creamy mixture is created. Gradually add to the Dutch oven, whisking constantly. Add the lobster meat. Bring to a boil, then simmer. Cook over low heat, stirring frequently until thickened, about 30 minutes. Reduce heat and whisk in milk and Half-and-Half. Cook for an additional 5 minutes. Do not boil the soup as the milk and cream will curdle when boiled. Serves 8.



### Lobster Chowder

- 1 large onion, chopped
- 1 tomato, seeded, peeled and chopped
- 3 green leeks, slivered
- 2 medium carrots, peeled, diced
- 2 cups clam juice
- 4 Tbsp. flour
- 5 Tbsp. butter
- 1 cup oysters
- 1 cup shredded lobster
- 3 cups lobster shells and tails, broken up

Sauté onion, tomato, leeks, and carrot in 1 Tbsp. of butter until onion turns clear. Add oyster juice and lobster shells. Bring to boil, reduce heat and simmer 40 to 45 min. Remove shells and discard. Remove most of vegetables and set aside. Strain liquid to remove small bits of shell. Make a rue using 4 Tbsp. butter and 4 Tbsp. flour. Cook until it turns light brown. Pour 1/2 of liquid back into oven, whisk well. Add rest of liquid while stirring constantly. Bring to a boil stirring occasionally. Add vegetables, lobster meat and oysters. Simmer 5 to 10 min. Variation: use clams instead of oysters, add celery or bell pepper.

### Scallop Gumbo

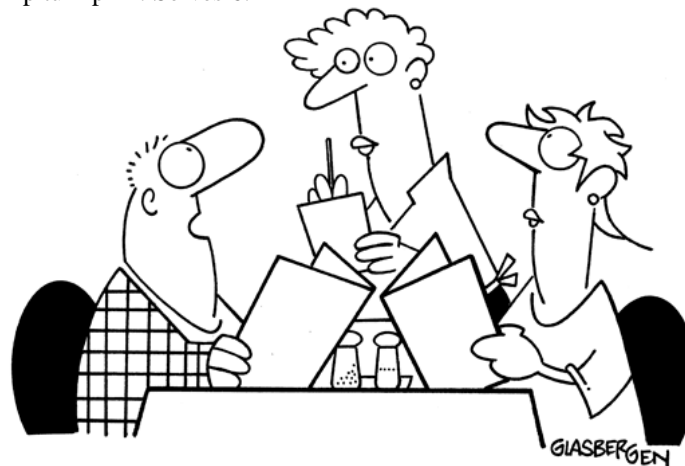
- 2 lb. small scallops
- 2 lb. fresh okra, sliced 1/4" slices
- 2 medium onions, chopped
- 2 medium bell peppers, chopped
- 1/2 cup celery, chopped
- 4 Tbsp. cooking oil
- 3 Tbsp. flour
- 3 medium tomatoes, diced
- 2 cloves garlic, minced
- Salt and pepper to taste

Prepare a rue 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 min, until vegetables are done. Add scallops and simmer an additional 6 minutes.

### Seafood Stew

- 8 oz. orange roughy or red snapper fillets, cut into 1-inch pieces
- 4 oz. medium shrimp, peeled and deveined
- 2 1/2 cups chicken broth
- 1/2 cup long grain rice
- 3/4 cup orange juice concentrate
- 1 14.5 oz. can diced tomatoes, undrained
- 3/4 cup julienned green pepper
- 3/4 cup julienned sweet red or yellow pepper
- 1/2 cup thinly sliced onion
- 2 tsp chili powder
- 2 garlic cloves

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



"My doctor says oily fish is good for my heart.  
I'll have the deep-fried seafood platter!"



### **Shrimp Etoufee** (Pronounced A-TO-FAY)

- 3/4 lb. butter
- 5 cups diced onion (or equal volume to meat)
- 1 cup parsley, chopped
- 3 Tbsp. salt
- 1 Tbsp. Louisiana Hot Sauce
- 2 Tbsp. lemon juice
- 4 lb. peeled shrimp
- 2 Tbsp. Worcestershire Sauce

Cook onion in butter until clear. Add parsley, salt, lemon juice, hot sauce and Worcestershire sauce and simmer 5 min. Add shrimp, cover and simmer until shrimp turns pink and are done.

### **Shrimp Gumbo**

- 1 pound sliced sausage
- 2 to 3 tsp vegetable oil
- 6 cups chicken broth
- 2 14.5 ounces cans diced tomatoes
- 1/2 cup Canola oil or olive oil
- 1/2 cup flour
- 1 large onion, chopped
- 1 cup chopped celery
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 2 tsp vegetable oil
- 1 1/2 cups fresh or frozen thawed okra slices
- 1 tsp Creole or Cajun seasoning
- 1 bay leaf
- 1 lb. medium shrimp
- Salt and pepper, to taste
- Hot, boiled rice

In a skillet over medium heat, brown the sausage in 2 to 3 teaspoons of oil; remove sausage to a plate and set aside. In a large kettle or Dutch oven, combine the chicken broth and tomatoes. Put over medium heat. In a large skillet over medium-high heat, combine the 1/2 cup of oil and the flour. Cook, whisking constantly, until the mixture is medium to deep brown. Don't let the mixture burn. Add the chopped onion, celery, and bell pepper and cook, stirring constantly with a spoon, until vegetables are softened. Stir the vegetable mixture into the simmering broth mixture. Put the skillet back on the heat and add 2 teaspoons of oil; reduce to medium. Add the okra and cook, stirring, until lightly browned and not ropy/sticky. Add the okra to the pot along with the Creole or Cajun seasoning, the bay leaf, and cooked sausage. Cover and cook, stirring occasionally, over medium-low heat for 1 hour. Add the shrimp and cook for 15 to 20 minutes longer, until shrimp is cooked. Taste and add salt and pepper, to taste. Serve the gumbo over hot boiled long-grain white rice. Sprinkle with chopped fresh parsley or green onions. Serves 10-12.



"Yes, we're hauling my grill the 20 miles to the lake.  
I'm not cooking fish on some cheap frying pan!"

## Veggies, Soups, and Stews

### Asparagus Spears

- 2 Tbsp. olive oil
- 1/2 lb. fresh asparagus
- 3 Tbsp. lemon juice
- Salt and ground black pepper to taste
- 1/4 cup finely grated Parmesan cheese

Heat the olive oil in a Dutch oven over medium-high heat. Cook and stir the asparagus in the hot oil until tender, about 5 minutes. Pour in the lemon juice, and season to taste with salt and pepper. Place the asparagus into a serving dish, and sprinkle with Parmesan cheese to serve. Serves 4.

### Asparagus Tart

- 1 precooked pie shell
- 1 cup Shredded Cheddar cheese
- 1 lb. asparagus, trimmed, cut
- 3 Tbsp. red pepper strips
- 1-1/2", cooked tender-crisp
- 2 Tbsp. cornstarch
- 1/2 tsp salt
- Pinch of pepper
- 1-1/2 cups half-and-half
- 3 eggs, slightly beaten
- 1/4 cup grated Parmesan cheese

Line shell with cheese. Top with asparagus and pepper strips. In medium bowl combine cornstarch, salt and pepper. Gradually stir in half and half until smooth. Stir in eggs and Parmesan until well blended. Pour into pastry shell. Bake in 375 oven 35 to 40 min or until knife inserted in center comes out clean. Let stand for 5 to 10 min before serving.

### Bacon Cheeseburger Soup

- 1 1/2 lbs. lean ground beef (90% lean)
- 1 large onion, chopped
- 1/3 cup all-purpose flour
- 1/2 tsp pepper
- 2 1/2 cups chicken broth
- 1 can (12oz.) evaporated milk
- 1 1/2 cups shredded cheddar cheese
- 8 slices Velveeta cheese, chopped
- 1 1/2 cups shredded lettuce
- 2 medium tomatoes, chopped
- 6 bacon strips, cooked and crumbled

In a Dutch oven, cook and crumble the ground beef with chopped onion over medium-high heat until meat is no longer pink, 6-8 minutes; drain. Stir in flour and pepper. Stir in the chicken broth and milk. Cook, covered, until flavors are blended. Stir in the cheeses until melted. Top servings with remaining ingredients. Makes 6 servings.

### Baked Beans

- 3 large (24 oz.) cans pork and beans
- 1 large (16 oz.) can pineapple tidbits, drained
- 1 green pepper, chopped
- 1 medium onion, minced
- 1 cup tomato sauce
- 1 cup ketchup
- 1 Tbsp. prepared mustard
- 1/4 cup Worcestershire sauce
- 1/4 cup vinegar
- 1 cup brown sugar
- 1/2 lb. bacon, cooked and cut up

Mix all ingredients in 12-inch Dutch oven and bake using 9 coals on bottom and 17 coals on top. Change to new coals after 50 minutes. Cook for 1 1/2 to 2 hours. Stir often. Serves 10-12.

### Baked Beans and Ham

- 6 cans great northern beans, rinsed and drained
- 3 small cans tomato sauce
- 1/2 pound cubed ham
- 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
- 1/4 tsp pepper

Stir in all ingredients and bring to a boil and simmer for 15 minutes. Serves 12-15.

### Baked Portobello Caps

- 6 large Portobello caps; cleaned
- 2 roasted beefsteak tomatoes; sliced
- 2-3 Tbsp. olive oil
- 2 cloves garlic; minced
- 6 slices mozzarella cheese
- 12 fresh basil leaves
- Salt and black pepper to taste

Combine the olive oil and garlic in a small bowl and rub the mushroom caps on all sides with the mixture. Season caps with salt and pepper then arrange top side down in a well-oiled 12" Dutch oven. Place 2 basil leaves on top of each Portobello cap followed by slices of roasted tomato. Season tomatoes with salt and pepper. Cover oven and bake using 12-14 briquettes bottom and 16-18 briquettes top for 10-15 minutes until vegetables are sizzling. Top each cap with a slice of mozzarella and continue baking until cheese is melted and bubbly. Serves 6.

### Baked Potato Soup

- 3-4 medium baking potatoes, baked
- 5 bacon strips, sliced
- 2 10.5 oz. cans cream of potato soup
- 1 10.5 oz. can cheddar cheese soup
- 3 1/2 cups milk
- 2 tsp garlic powder
- 2 tsp Worcestershire sauce
- 1/2 tsp onion powder
- 1/4 tsp pepper
- Dash liquid smoke, optional
- 1 cup sour cream
- Shredded cheddar cheese

Peel and dice the baked potatoes, set aside. Cook the bacon until crisp, remove to paper towels, drain grease but do not wipe oven. Add soups, milk, garlic powder, Worcestershire sauce, onion powder, pepper, liquid smoke if desired and reserved potatoes. Cook 15 minutes. Stir in sour cream prior to serving. Garnish with cheddar cheese and bacon. Serves 10.



### **Baked Potato Soup (like Cheddars)**

- 1/2 lb. butter
- 1 1/2 cups flour
- 2 32 oz. bags frozen southern style hash browns (diced potatoes) or 12 cups red skinned potatoes, cubed (1/4 to 1/2-inch)
- 1/2 lb. bacon cooked and crumbled (cook additional for garnish if desired)
- 1/2 cup diced celery
- 3/4 cup chopped onion
- 12 cups water
- 1/2 cup chicken base
- 1 1/4 tsp black pepper
- 1 pint heavy whipping cream
- 1/2 lb. American cheese from deli (melted)
- 1 3/4 tsp salt

#### *For Garnish*

- Shredded Cheddar cheese
- Scallion, chopped
- Parsley
- Crumbled bacon

Cook bacon until crisp. Remove bacon from skillet, place on paper towel to drain, and then crumble; set aside. Sauté celery and onions in bacon drippings. Make a roux in stock pot. Heat butter over medium heat. Add flour all at once whisking vigorously. When mixture thins and starts to bubble, reduce heat to low and cut back on whisking. Cook until you smell a toasty aroma (be careful not to burn the mixture). To the roux mixture in the stock pot, combine water, chicken base, celery, onion and the crumbled bacon. Use bottom heat only and bring to a simmer. Add the frozen diced potatoes and bring to a boil. (If using red-skinned, cubed potatoes, boil until al dente.) Add heavy whipping cream and salt, stirring while you add. Cook 10 minutes at low simmer. While soup is cooking, add American cheese to soup and stir in well until melted. Add garnish, as desired, after dishing into soup bowl. Serves 12.

### **Basque (Spanish) Rice**

- 1/3 to 1/2 cup olive oil
- 1 sweet onion, chopped
- 5 garlic cloves, chopped
- 12 oz. Basque chorizo, sliced
- 5 medium garden tomatoes, diced, or 2 cans (15 oz. each) diced tomatoes
- 4 green bell peppers, seeded and chopped
- 2 to 3 jalapeno peppers, seeded and minced (optional)
- 8 cups water
- 4 cups white rice
- Salt and freshly ground black pepper to taste

Heat Dutch oven or other large heavy pot over medium-high heat and add oil. Add onions and sauté until golden. Add garlic and sauté 1 minute. Add chorizo, tomatoes, bell peppers, and jalapenos (if using) and cook 5 minutes. Add water and bring mixture to boil. Add rice, return to a boil, and reduce heat to a simmer. Season with salt and pepper to taste. Cover and stir occasionally. When rice is 5 minutes from done, remove from heat and keep covered. Let it sit for 10 minutes and serve. Serves 8 to 10.

### **Bean and Bacon Soup**

- 1 lb. navy beans, dried
- 6 cups water
- 2 tsp salt
- 1/4 tsp pepper
- 2 garlic cloves; minced
- 1 bay leaf
- 4 slices bacon
- 2 medium onions; finely chopped
- 1 small green pepper; finely chopped
- 1/2 cup carrots; finely chopped
- 8 oz. tomato sauce
- 1 tsp parsley, fresh; minced

Sort and wash beans; place in a large pot. Cover with water 2 inches above beans; let soak overnight. Cook bacon in a Dutch oven until crisp; remove bacon, reserving drippings. Add onion and green pepper to drippings; sauté until tender. Drain beans and add to Dutch oven. Cover beans with 6 cups water. Add salt, pepper, garlic, and bay leaf. Crumble bacon and add to beans along with carrots. Bring to a boil; cover and simmer 1 hour. Add tomato sauce and parsley to soup; cover and simmer an additional 30 minutes or until tender. Remove bay leaf. Serves 8.

### **Beef Barley Soup**

- 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
- 1/2 cup chopped celery
- 2 tsp Worcestershire sauce
- 1 tsp salt
- 1 tsp dried basil

In Dutch oven brown the beef, onions and celery, drain. Stir in water and broth. Bring to a boil. Add barley, tomatoes, Worcestershire, salt, basil and cover. Cook for 10 minutes. Serves 8-10.

### **Beefy Tomato Pasta Soup**

- 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
- 1/4 tsp pepper

In Dutch oven brown the beef, green peppers, onion and garlic, drain. Add water, tomatoes, tomato paste, brown sugar, Italian seasoning, salt and pepper. Bring to a boil. Add pasta. Cook for 15 minutes. Serves 10.

### **Beef Vegetable Soup #1**

- 2 beef soup bones
- 7 cups water
- 1-1/2 lb. stew beef, 1" cubes
- 1-1/2 tsp salt
- 1 tsp pepper
- 4 med potatoes, cubed
- 4 medium carrots, coarsely chopped
- 2 (8 oz.) cans tomato sauce
- 1 hot red pepper
- 1/2 small cabbage, coarsely chopped
- 1 (17 oz.) can whole kernel corn
- 1 (15 oz.) can English peas

Drain corn and peas reserving liquid. Add liquid, water and bones in large Dutch oven, bring to a boil. Cover, reduce heat and simmer 1 hour. Add beef cubes, salt and pepper, cover and simmer 1 hour more. Add all except corn and peas, cover and simmer 40 min. Add corn and peas and simmer uncovered 30 min. Makes 4-1/2 quarts

### **Beef Vegetable Soup #2**

- 1 lb. lean ground beef (90% lean)
- 1 medium onion, chopped
- 1/2 tsp salt
- 1/4 tsp pepper
- 3 cups water
- 3 medium potatoes, peeled and cut into 3/4-in. cubes
- 1 can (14 1/2 oz.) Italian diced tomatoes, undrained
- 1 can (11 1/2oz.) V8 juice
- 1 cup chopped celery
- 1 cup sliced carrots
- 2 Tbsp. sugar
- 1 Tbsp. dried parsley flakes
- 2 tsp. dried basil
- 1 bay leaf

In a Dutch oven, cook beef and onion over medium heat until meat is no longer pink, breaking meat into crumbles; drain. Stir in salt and pepper. Add the remaining ingredients. Cover and cook until vegetables are tender. Discard bay leaf before serving. Makes 7 servings.

### **Beef, Vegetable, and Barley Soup**

- 3/4 lb. ground round
- 1 large onion; chopped
- 2 large garlic cloves; minced
- 3 cups cabbage; shredded
- 2 large celery stalks; sliced
- 2 large carrots; peeled and sliced
- 1/3 cup pearled barley
- 1 cup potato cubes; peeled
- 5 beef bouillon cubes
- 2 tsp dried thyme leaves
- 1 tsp dried basil leaves
- 1 tsp chili powder
- 1 tsp paprika
- 1/2 tsp dry mustard powder
- 2 bay leaves
- 1/4 tsp black pepper
- 6 cup water
- 1 can stewed tomatoes
- Salt

In Dutch oven or large skillet, combine ground beef, onion, and garlic. Cook over medium heat, stirring frequently, until beef has changed color. Turn out meat mixture onto large plate lined with paper towels to absorb any excess fat. In large crock pot, combine cabbage, celery, carrots, barley, potatoes, bouillon cubes, thyme, basil, chili powder, paprika, mustard, bay leaves, and pepper. Add beef and onion mixture. Add water. Cover and cook on low 7 to 9 hours or until barley is tender. Add tomatoes. Cook an additional 10 minutes. Add salt, if desired.

### **Berlin-style Potato Soup**

- 1 1/2 cup leeks; finely chopped
- 1 cup onion; chopped
- 1 clove garlic; minced
- 5 Tbsp. butter; melted
- 4 cup chicken broth
- 2 cup potatoes; peeled, diced
- 1 cup heavy cream
- Salt and pepper to taste
- 2 German sausages (knockwurst)

Cut sausage into bite-size pieces. Sauté leeks, onions, sausage pieces and garlic in butter in a large Dutch oven over medium-high heat until tender. Add chicken broth and potatoes; reduce heat, and simmer about 20 minutes. Add cream, salt and pepper. Stir well.

### **Black Bean and Corn Salad**

- 1 lb. frozen corn kernels
- 1 can (15 ounces) black beans, rinsed and drained
- 2 cups cherry tomatoes quartered
- 1/2 cup green pepper diced
- 1/2 cup orange pepper diced
- 1 large red onion, finely chopped
- 1/4 cup minced fresh cilantro
- 2 garlic cloves, minced
- 1/2 cup Feta cheese

#### *Dressing*

- 3 Tbsp. olive oil
- 2 Tbsp. sugar
- 2 Tbsp. white vinegar
- 1-1/2 tsp lime juice
- 1/4 tsp ground cumin
- 1/2 tsp chili powder
- Salt and pepper to taste

Combine corn, beans, tomatoes, bell pepper and onion in a medium bowl. Add dressing ingredients and toss to combine. Generously season with salt and pepper. Marinate at least 1 hour in the refrigerator. Top with feta and additional cilantro if desired. Serves 8

### **Braised Pork Stew**

- 1 lb. pork tenderloin, cut into 1 -in. cubes
- 1/2 tsp salt
- 1/2 tsp pepper
- 5 Tbsp. all-purpose flour, divided
- 1 Tbsp. olive oil
- 16 oz. assorted frozen vegetables
- 1 1/2 cups chicken broth
- 2 garlic cloves, minced
- 2 tsp stone-ground mustard
- 1 tsp dried thyme
- 2 Tbsp. water

Sprinkle pork with salt and pepper; add 3 Tbsp. flour and toss to coat. In a Dutch oven, heat oil over medium heat. Brown pork. Drain if necessary. Stir in vegetables, broth, garlic, mustard and thyme. Bring to a boil. Reduce heat; simmer, covered, until pork and vegetables are tender, 10-15 minutes. In a small bowl, mix the remaining flour and water until smooth; stir into stew. Return to a boil, stirring constantly; cook and stir until thickened, 1-2 minutes. Makes 4 servings.

### **Bratwurst Soup**

- 1 lb. uncooked bratwurst links, casings removed
- 1/2 cup chopped onion
- 1 medium carrot, chopped
- 2 cans (15 1/2 oz. each) navy beans, rinsed and drained
- 1/4 cup pickled jalapeno slices, chopped
- 1/2 tsp pepper
- 2 cups chicken broth
- 1/4 cup all-purpose flour
- 1 1/2 cups 2% milk, divided
- 12 slices American cheese

In a Dutch oven, cook and crumble bratwurst with onion and carrot over medium heat until meat is no longer pink, 5-10 minutes; drain. Stir in the beans, jalapeno, pepper and broth; bring to a boil. Whisk together flour and 1/2 cup milk until smooth; stir into soup. Bring to a boil, stirring constantly; cook and stir until thickened, about 5 minutes. Gradually stir in the remaining milk. Add cheese; cook and stir over low heat until melted. Makes 8 servings.

### **Broccoli Cauliflower Casserole**

Servings: 8

- 1 bunch Broccoli (2-3 heads, cut into florets)
- 1 head Cauliflower (cut into florets)
- 1 Tbsp. Unsalted butter (melted)
- 1/2 large Onion
- 6 cloves Garlic (minced)
- 8 oz. Cream cheese (softened at room temperature)
- 1/2 cup Chicken broth, reduced sodium
- 1 1/2 cups Cheddar cheese (shredded; divided into 1 cup and 1/2 cup)
- 1 1/2 cups Mozzarella cheese (shredded; divided into 1 cup and 1/2 cup)
- 1/2 tsp Sea salt (to taste)
- 1/4 tsp Black pepper (to taste)
- 9 slices Cooked bacon (crumbled or chopped; optional; divided)

Preheat the oven to 400 degrees F. Bring a large pot or Dutch oven of water to a boil. Add the broccoli and cauliflower, and cook uncovered for 2-3 minutes for small florets or 4-5 minutes for regular-sized florets, until crisp-tender. (You want them slightly undercooked, as they will finish cooking in the oven.) Drain and run cold water over the vegetables to prevent further cooking. Pat dry. In the same pot or Dutch oven, melt the butter over medium heat. Add the onions and cook for about 5 minutes, until translucent. Add the minced garlic. Sauté for about 1 minute, until fragrant. Reduce heat to low. Add the cream cheese and stir until melted. Stir in the chicken broth. Add the broccoli and cauliflower florets to the pot. Add 1 cup each of the cheddar and mozzarella cheeses, and 6 slices of crumbled bacon (if using). Mix well. Season with salt and pepper to taste, and mix again. Top with the remaining 1/2 cup cheddar, 1/2 cup mozzarella, and 3 slices crumbled bacon (if using). Bake at 350 degrees F for about 10 minutes, until the cheese is melted and the food is hot. If you want the cheese more browned, finish with top heat only until you have your desired results.

### **Broccoli Cheese Dip**

- 1 lb. ground beef
- 2 lbs. Velveeta cheese
- 1 lb. frozen broccoli
- 1 medium onion, diced
- 1 10.5 oz. can cream of mushroom soup
- 1 4 oz. can mushroom stems & pieces, drained
- 1 4 oz. can green chilies

Brown ground beef with onion and drain. Cook broccoli in small amount of water, just to thaw. Drain well. Melt cheese in with ground beef and onion. Add remaining ingredients gradually. Serve hot with tortilla chips or French bread slices. Serves 8-12.

### **Broccoli Cheese Soup #1**

- 4 cups potatoes
- 3/4 cup celery
- 1-1/2 cups carrots
- 1/2 cup onions
- 1 lb. Velveeta Cheese
- 16 oz. broccoli (fresh or frozen)
- 1-1/2 tsp parsley
- 3 cubes chicken bouillon
- 3/4 tsp salt
- 1/2 tsp pepper
- 4 cups milk
- 1/2 cup flour

Cook all ingredients except cheese, milk and flour in 2 cups of water until tender. Add remaining items and cook until hot.

### **Broccoli Cheese Soup #2**

- 4 cans potato soup
- 2 lbs. Velveeta cheese, cubed
- 2 cups milk
- 1 10 oz. package frozen broccoli or cauliflower
- 2 tsp. Worcestershire Sauce
- 1/2 tsp. paprika

Cook for 45 minutes to 1 hour in Dutch oven.

### **Broccoli Corn Casserole**

- 16 oz. frozen, chopped broccoli, thawed
- 1 14.5 oz. can cream style corn
- 1 1/2 cups stuffing mix
- 1/2 cup butter or margarine, melted
- 1 egg

In a bowl, combine broccoli, corn and egg. Place in Dutch oven. Sprinkle with stuffing mix and drizzle with butter. Bake about 30 to 35 minutes until lightly browned. Serves 4-6.

### **Broccoli Pie**

- 2 10 oz. package 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

Mix broccoli, 2 cups of cheese, and onion in Dutch oven. Beat eggs, milk, Bisquick, salt and pepper until smooth. Pour into oven. Bake until toothpick comes out clean, 25-30 min at 400. Top with remaining cheese and melt, 1-2 minutes longer. Serves 4-6.



### **Calico Beans**

- 1 lb. hamburger
- 1/2 lb. chopped bacon
- 1 large onion, chopped
- 1 cup ketchup
- 1 Tbsp. dry mustard
- 1 Tbsp. vinegar
- 1/2 cup molasses
- 2 tsp salt
- 3/4 cup brown sugar
- 1 29 oz. can pork and beans
- 1 14.5 oz. can garbanzo beans
- 1 14.5 oz. can kidney beans
- 1 lb. frozen baby lima beans

Fry the bacon in a Dutch oven. Add the hamburger and onion. Cook 7 to 10 minutes. Add the rest of the ingredients and mix well. Cover and bake for 1 hour. Serves 12.

### **Caribbean Chicken Stew**

- 1/4 cup ketchup
- 3 garlic cloves, minced
- 1 Tbsp. sugar
- 1 Tbsp. hot pepper sauce
- 1 tsp. browning sauce, optional
- 1 tsp dried basil
- 1 tsp dried thyme
- 1 tsp paprika
- 1/2 tsp salt
- 1/2 tsp dried oregano
- 1/2 tsp ground allspice
- 1/2 tsp pepper
- 8 bone-in chicken thighs (about 3 lbs.), skin removed
- 1 lb. fully cooked andouille chicken sausage links, sliced
- 1 medium onion, finely chopped
- 2 medium carrots, finely chopped
- 2 celery ribs, finely chopped

In a bowl, combine ketchup, garlic, sugar, pepper sauce and, if desired, browning sauce; stir in seasonings. Add chicken thighs, sausage and vegetables. Cover; refrigerate for 8 hours or overnight. Transfer chicken mixture to a Dutch oven. Cook, covered, until chicken is tender. Makes 8 servings.

### **Carrots Lyonnaise**

- 2 lbs. fresh carrots, cut into 2-inch pieces
- 1 medium onion, thinly sliced
- 1/3 cup butter
- 2 Tbsp. all-purpose flour
- 2 tsp chicken bouillon granules
- 1/4 tsp salt
- 1/8 tsp pepper
- 1 cup water
- Minced fresh parsley

In a Dutch oven, bring 1 in. of water to a boil. Add carrots; cover and cook until crisp-tender, 5-8 minutes. Meanwhile, in a large cast-iron or other heavy skillet, sauté onion in butter until tender. Stir in the flour, bouillon, salt and pepper until blended; gradually add water. Bring to a boil; cook and stir until thickened, 2 minutes. Drain carrots; stir into sauce. Sprinkle with parsley. Serves 8.

### **Cheeseburger Soup**

- 1 pound lean ground beef (90% lean)
- 1 small onion, chopped
- 1-3/4 pounds potatoes (about 3-4 medium), peeled and cut into 1/2-inch pieces
- 3 cups chicken broth
- 1-1/2 cups whole milk
- 2 medium carrots, shredded
- 1 celery rib, finely chopped
- 1 tablespoon dried parsley flakes
- 1/2 teaspoon salt
- 1/2 teaspoon dried basil
- 1/4 teaspoon pepper
- 1 package (8 ounces) Velveeta, cubed
- 1/4 cup sour cream
- Chopped fresh parsley, optional

In a large skillet, cook beef and onion over medium heat until meat is no longer pink, 6-8 minutes; crumble beef; drain. Transfer to a 4- or 5-qt. slow cooker. Add potatoes, broth, milk, carrots, celery and seasonings. Cook, covered, on low until vegetables are tender, 7-9 hours. Stir in cheese until melted. Stir in sour cream. If desired, sprinkle with parsley. Serves 6.

### **Cheesy Baked Asparagus**

- 2 lb. asparagus, stalks trimmed
- 3/4 cup heavy cream
- 3 cloves garlic, minced
- Kosher salt
- Freshly ground black pepper
- 1 cup freshly grated Parmesan
- 1 cup shredded mozzarella

Place asparagus in a Dutch oven and pour over heavy cream and scatter with garlic. Generously season with salt and pepper, then sprinkle with Parmesan and mozzarella. Bake until cheese is golden and melty and asparagus is tender, about 30 to 35 minutes, and serve. Serves 6.

### **Cheesy Chicken Chowder**

- 3 cups chicken broth
- 2 cups diced peeled potatoes
- 1 cup diced carrots
- 1 cup diced celery
- 1/2 cup diced onion
- 1 1/2 tsp salt
- 1/4 tsp pepper
- 1/4 cup butter, cubed
- 1/3 cup all-purpose flour
- 2 cups whole milk
- 2 cups shredded cheddar cheese
- 2 cups diced cooked chicken

In a Dutch oven, bring chicken broth to a boil. Reduce heat; add the potatoes, carrots, celery, onion, salt and pepper. Cover and simmer for 12-15 minutes or until vegetables are tender. Meanwhile, melt the butter in a medium saucepan; stir in the flour until smooth. Gradually stir in milk. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Reduce heat; add cheese, stirring until melted; add to the broth along with chicken. Cook and stir until heated through. Makes 8 servings.

### **Cheesy Ham and Rice Soup**

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

In Dutch oven, sauté celery and onion in butter until tender. Add carrots, cook and stir for 1-2 minutes. Combine flour, salt and pepper, add to Dutch oven. Gradually stir in cream, bring to a boil. Cook and stir for 2 minutes or until thickened. Stir in cheese until melted. Stir in wild rice, brown rice, ham, bullion and water. Return to a boil. Sprinkle bowl with slivered almonds when serving if desired. Serves 12.

### **Cheesy Vegetable Soup**

- 1 pkg frozen California-blend vegetables
- 1 pkg (32 oz.) frozen shredded hash brown potatoes
- 6 cups water
- 4 tsp chicken bouillon granules
- 1 lb. Velveeta cheese, cubed
- 2 14.5 oz. cans cream of mushroom soup
- 1 cup milk

Bring water to a boil in the Dutch oven. Add hash browns, vegetables and bouillon. Cover and simmer for 10 minutes. Stir in the cheese, soup and milk. Cook and stir until cheese is melted. Serves 10.

### **Chicken and Long Grain Rice Soup**

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

Add all ingredients in Dutch oven. Cook 25-30 minutes until chicken is cooked and vegetables and rice are tender. Serves 10.

### Chicken and Rice Soup

- 4 boneless, skinless chicken breasts (about 2-3 lbs.), cut into bite sized pieces
- 3 quarts chicken broth
- 2 cups chopped celery
- 1 14.5 oz. can cream of mushroom soup
- 1 cup uncooked instant rice
- 1 envelope onion soup mix
- 1 tsp poultry seasoning
- 1/2 tsp seasoned salt
- 1/2 tsp dried thyme
- 1/2 tsp pepper

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

### Chicken Fiesta Soup

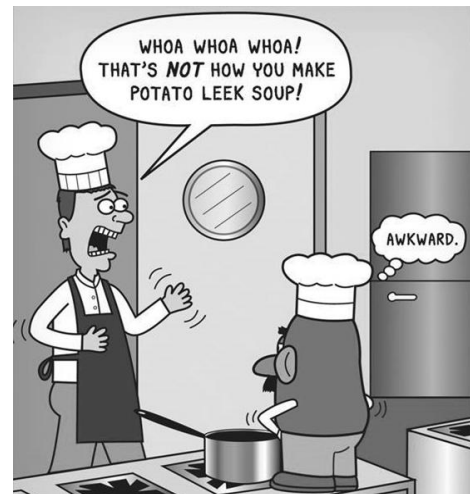
- 4 boneless, skinless chicken breasts, cooked and shredded
- 1 14.5 oz. can stewed tomatoes, drained
- 2 4 oz. cans chopped green chilies
- 1 28 oz. can enchilada sauce
- 1 14.5 oz. can chicken broth
- 1 cup finely chopped onions
- 2 cloves garlic, minced
- 1 tsp ground cumin
- 1 tsp chili powder
- 3/4 tsp pepper
- 1 tsp salt
- 1/4 cup finely chopped fresh cilantro
- 1 cup frozen whole kernel corn
- 1 yellow squash, diced
- 1 zucchini, diced
- 8 tostada shells, crumbled
- 8 oz. shredded cheddar cheese

Combine chicken, tomatoes, chilies, enchilada sauce, broth, onions, garlic, cumin, chili powder, pepper, salt, cilantro, corn, squash and zucchini in Dutch oven. Cover and cook until chicken is done. Garnish with crumbled tostada shells and cheese. Serves 8

### Chicken Noodle Soup

- 2 1/2 lbs. bone-in chicken thighs
- 1/2 tsp pepper
- 1/2 tsp salt
- 1 Tbsp. canola oil
- 1 large onion, chopped
- 1 garlic clove, minced
- 10 cups chicken broth
- 4 celery ribs, chopped
- 4 medium carrots, chopped
- 2 bay leaves
- 1/4 tsp dried thyme
- 3 cups uncooked egg noodles (about 8 oz.)
- 1 Tbsp. chopped fresh parsley
- 1 Tbsp. lemon juice
- Salt and pepper to taste

Pat the chicken dry with paper towels; sprinkle with pepper and salt. In a Dutch oven heat oil over medium-high heat. Add chicken in batches, skin side down; cook until dark golden brown, 3-4 minutes. Remove chicken from pot; remove and discard skin. Discard drippings, reserving 2 Tbsp. Add onion to the drippings; cook and stir over medium-high heat until tender, 4-5 minutes. Add garlic; cook 1 minute longer. Add broth, stirring to loosen any browned bits. Bring to a boil. Return chicken to the pot. Add celery, carrots, bay leaves and thyme. Reduce heat; simmer, covered, until chicken is tender, 25-30 minutes. Transfer the chicken to a plate. Remove soup from heat. Add the noodles; let stand, covered, until noodles are tender, 20-22 minutes. When chicken is cool enough to handle, remove meat from bones; discard bones. Shred meat into bite-sized pieces and return to pot. Stir in parsley and lemon juice. Salt and pepper to taste. Discard bay leaves. Makes 10 servings.



## **Cordon Bleu Soup**

### *Croutons*

- 3 Tbsp. butter, melted
- 1/4 tsp garlic powder

### *Soup*

- 1 small onion, diced
- 1 celery rib, diced
- 1 garlic clove, minced
- 1/4 tsp salt
- 1/4 tsp pepper
- 3 cans (14 1/2 oz. each) chicken broth
- 1/3 cup all-purpose flour
- 1/3 cup water
- 1/4 tsp pepper
- 4 cups cubed French bread
- 1/4 cup white wine or additional chicken broth
- 8 oz. reduced-fat cream cheese, cubed
- 1 1/2 cups Swiss cheese, shredded
- 1/2 cup shredded cheddar cheese
- 1/2 lb. diced rotisserie chicken
- 1/2 lb. diced deli ham

For croutons, preheat oven to 375°. In a large bowl, mix butter, garlic powder and pepper. Add the bread cubes; toss to coat. Transfer to a 15x10x1-in. baking pan; bake, stirring every 5 minutes, until golden brown, 15-20 minutes.

Remove from pan to wire racks to cool completely.

Meanwhile, in a Dutch oven, combine the next 5 ingredients; pour in broth. Cook, covered, until the vegetables are tender. Increase heat. Mix flour and water until smooth; whisk flour mixture into broth. Cook until thickened. Stir in the wine (or additional chicken broth). Whisk in cheeses until melted. Add chicken and ham; heat through.

Serve with croutons. Makes 8 servings.

## **Corn Casserole**

- 1 14.5 oz. can cream style corn
- 1 14.5 oz. 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 chilies
- Salt and pepper to taste

Oil Dutch oven, and place on full ring of coals to heat, mixing ingredients together in the Dutch oven. Put on cover and remove part of coals, ending with half a ring on the bottom and a full ring on the top. Bake about 30 to 45 minutes until lightly browned. Serves 4-6.

## **Corn Chowder**

- 1/2 lb. bacon, diced
- 8 oz. chicken broth
- 2 cups heavy whipping cream
- 1/2 cup chopped celery (with tops)
- 2 Tbsp. flour
- 1 lb. frozen corn
- 1 medium onion, chopped (about 1/2 cup)
- 1 lb. diced, frozen potatoes
- 1 tsp salt
- 1/2 tsp pepper
- Parsley flakes
- Paprika
- 8 oz. cheddar cheese, shredded

In a Dutch oven, fry bacon until crisp. Add onion and celery to drippings; cook and stir until onion is tender. Blend in flour. Cook over low heat, stirring until mixture is bubbly. Stir in chicken broth, corn, potatoes, salt, and pepper. Heat to boiling, stirring constantly. Cook until potatoes are tender. Stir in bacon and heavy whipping cream, cheddar cheese, and simmer for 5 minutes, stirring continuously. Ladle into bowls and sprinkle each bowl with paprika and parsley. Serves 4.

## **Corn on the Cob with Garlic Herb Butter**

- 1/2 cup unsalted butter, at room temperature
- 3 -4 garlic cloves, minced
- 2 Tbsp. finely minced fresh parsley
- 4 -5 ears corn, husked
- Salt and pepper, to taste

Thoroughly mix butter, garlic and parsley in small bowl. Place each ear of corn on a piece of foil and generously spread on butter. Season corn with salt and pepper and tightly seal foil. Place corn in a Dutch oven with the foil seam up; overlap ears, if necessary. Add enough water to come 1/4 of the way up the bottom layer of ears. Cover and cook for 1-1/2 hours, or until done. Serves 4-5.

### **Cowboy Soup**

- 1 lb. potatoes, chunked
- 1 14.5 oz. can peas
- 1 lb. ground beef
- 1 14.5 oz. can green beans
- 1 medium onion, diced
- 1 14.5 oz. can baked beans
- 1 Tbsp. chili powder
- 1 10.5 oz. can tomato soup
- 1 14.5 oz. can corn
- 1 14.5 oz. can tomatoes
- 1 bay leaf
- 1/2 tsp nutmeg
- Salt and pepper to taste

Brown ground beef and onion together. Add all except seasonings. Do not drain vegetables. Cook until potatoes are done. Add seasonings and cook 30 minutes.

### **Crack Chicken Noodle Soup**

- 2 medium boneless skinless chicken breasts or thighs cooked and diced or shredded
- 1 1/2 cup homemade condensed chicken soup
- 1 cup milk
- 6 cups low-sodium chicken stock
- 1/2 cup chopped celery
- 2 medium carrots sliced
- 1 teaspoon powdered ranch dressing
- 12 slices of bacon + more for garnish
- 1 1/2 cups shredded sharp cheddar cheese
- 3/4 cup cream cheese
- 8 oz. thin spaghetti uncooked
- 1 handful of green onions or scallions for garnish

In a medium skillet add roughly chopped bacon. Cook until done, drain, and set aside. In a large pot or Dutch oven, over medium-high heat, combine cooked, pulled, or diced into cubes chicken, celery, carrots, condensed soup, chicken stock, milk, cream cheese, ranch dressing mix, and add bacon. Stir and cook on medium heat. Take it to a boil and then reduce the heat to low. About 20 minutes in total. Throw in your noodles, sharp cheddar cheese, and simmer until spaghetti noodles are almost cooked. Add some boiled water, if needed. Garnish with freshly chopped green onions, crispy bacon, and serve with freshly baked bread. Serves 8.

### **Cream of Broccoli Soup**

- 3 cups of broccoli and flowerets
- 1 large onion, chopped
- 1 clove of garlic, minced
- 5 Tbsp. real butter
- 4 Tbsp. flour
- 1 tsp salt
- 1 tsp sweet basil
- 1 quart Half & Half
- 1 14.5 oz. can chicken broth
- 1 lb. fresh mushrooms, sliced
- 1/3 lb. cheddar cheese

In Dutch oven, sauté broccoli, onion and garlic in 2 Tbs. butter until tender/crisp. Remove and melt remaining butter; stir in flour, salt, and basil until blended. Gradually stir in milk and chicken broth until mixture thickens. This takes a lot of patience. Never stop stirring. Stir in mushrooms and simmer for 15 minutes. Makes 1 1/2 quarts.

### **Cream of Cauliflower Soup**

- 1/3 cup thinly sliced green onions (tops only)
- 2 Tbsp. butter
- 2 Tbsp. all-purpose flour
- 1/2 tsp salt
- 2 cups chicken broth
- 2 1/4 cups frozen cauliflower, thawed and chopped
- 2 cups milk
- 1 1/2 cups shredded cheddar cheese
- 2 Tbsp. dry sherry, optional
- 1 Tbsp. minced chives

In a Dutch oven, sauté onions in butter until tender. Stir in flour and salt until blended. Gradually add broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Add the cauliflower; simmer for 2 minutes. Add the milk and cheese; cook and stir until cheese is melted. Stir in sherry if desired. Garnish with chives. Makes 6 servings.

### **Cream of Mushroom Soup**

- 2 Tbsp. butter
- 1/2 lb. sliced fresh mushrooms
- 1/4 cup chopped onion
- 6 Tbsp. all-purpose flour
- 1/2 tsp salt
- 1/8 tsp pepper
- 2 cans (14 1/2 oz. each) chicken broth
- 1 cup half-and-half cream

In a large saucepan, heat butter over medium-high heat; sauté mushrooms and onion until tender. Mix flour, salt, pepper and 1 can of broth until smooth; stir into the mushroom mixture. Stir in the remaining can of broth. Bring to a boil; cook and stir until thickened, about 2 minutes. Reduce heat; stir in cream. Simmer, uncovered, until flavors are blended, about 15 minutes, stirring occasionally. Makes 6 servings.

### **Creamy Bratwurst Stew**

- 1 3/4 lbs. potatoes (about 4 medium), peeled and cubed
- 2 medium carrots, chopped
- 2 celery ribs, chopped
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 2 lbs. uncooked bratwurst links
- 1/2 cup chicken broth
- 1 tsp salt
- 1 tsp dried basil
- 1/2 tsp. pepper
- 2 cups half-and-half cream
- 1 Tbsp. cornstarch
- 3 Tbsp. cold water

Place the first 5 ingredients in a Dutch oven; toss to combine. Top with bratwurst. Mix broth and seasonings; pour over top. Cook, covered, until sausage is cooked through and vegetables are tender. Remove the sausages Dutch oven; cut into 1-in. slices. Return sausages to potato mixture; stir in cream. Mix cornstarch and water until smooth; stir into the stew. Cook until thickened, about 30 minutes. Makes 8 servings.

### **Creamy Cucumber Salad**

- 1 cup sour cream
- 1/4 cup white vinegar
- 1/3 cup white sugar
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 4 medium cucumbers, peeled and thinly sliced
- 1 small sweet onion, thinly sliced and separated into rings
- Optional: 1/4 green bell pepper sliced thin

In a large bowl, whisk sour cream, vinegar, sugar and pepper until blended. Add cucumbers and onion; toss to coat. Refrigerate, covered, at least 4 hours. Serve with a slotted spoon. If there is creamy sauce left over after serving, add additional sliced cucumbers and onions. Cover and marinate in the fridge for 4 hours before serving. Many grocery store cucumbers are coated with protective wax to prolong freshness and should be peeled before eating. Serves 8.

### **Deep Fried Onion Rings**

- 4 large white onions
- 4 cups dry pancake mix

Heat the oil in a Dutch oven over medium high heat. Peel onions and slice into rounds 1/4-inch thick. Separate rings. Prepare pancake mix according to package directions. Dip onion rings into the prepared pancake batter, then into the hot oil. Fry onion rings at 360° to 370° for 2 to 3 minutes, or until golden brown. Drain on paper towels.

### **Garlic Butter Mushrooms**

- 4 tbsp. melted butter
- 2 cloves garlic, minced
- 2 tsp. freshly chopped thyme
- 1 tsp. balsamic vinegar
- Kosher salt
- Freshly ground black pepper
- 1 1/2 lbs. mushrooms, cleaned

In a medium bowl, whisk together butter, garlic, thyme, and vinegar. Spread mushrooms into an even layer on bottom of the Dutch oven. Pour butter mixture over mushrooms, then season with salt and pepper. Toss to coat, then spread mushrooms back into an even layer. Roast 20 to 25 minutes, until golden and tender. Serves 3.

### **Green Bean Fries with Spicy Dipping Sauce**

Servings: 6

- 1/2 cup mayonnaise
- 2 Tbsp. ketchup
- 1 Tbsp. hot sauce (such as Tabasco)
- 1 cup (about 4 1/4 oz.) all-purpose flour
- 2 tsp. kosher salt
- 2 tsp. paprika
- 1 tsp. garlic powder
- 1 large egg, lightly beaten
- 1 1/2 cups (about 12 oz.) cold light beer (such as Miller High Life)
- Vegetable oil
- 12 oz. fresh green pole beans, trimmed

*Make dipping sauce:* Stir together mayonnaise, ketchup, and hot sauce in a small bowl until well combined. Store, covered, in refrigerator until ready to serve.

*Make batter:* Whisk together flour, salt, paprika, and garlic powder in a large bowl. Add egg to bowl, and gradually whisk in beer until fully combined. (Batter may be slightly lumpy.)

*Heat up oil:* Add oil to a large Dutch oven, filling to a depth of 2 inches. Heat over medium until oil reaches 360°F, about 10 minutes.

*Fry green beans:* Working in 3 batches, use tongs to dip green beans, 1 at a time, into batter, fully coating each green bean. Remove each green bean from batter, letting excess batter drain from green beans into bowl. Carefully add green beans, 1 at a time, to hot oil in Dutch oven, and cook, undisturbed, until crust is golden brown, 3 to 4 minutes per batch. Transfer cooked green beans to a paper towel-lined baking sheet to absorb excess oil. (Allow oil to return to 360°F between batches.) Discard any remaining oil and batter. Serve with mayonnaise mixture.

### **Four Bean Chowder**

- 1 lb. lean ground beef
- 1 cup raw tomatoes
- 1 8 oz. pkg frozen green beans
- 1 14.5 oz. can kidney beans, drained
- 1 14.5 oz. can pinto beans, drained
- 1 14.5 oz. can garbanzo beans, drained
- 1 14.5 oz. can corn
- 1 small zucchini squash, cubed
- 1 large onion, chopped
- 1 cup celery with leaves, chopped
- 1/2 green pepper, chopped
- 1 28 oz. can whole tomatoes
- 1 14.5 oz. can tomato sauce
- 2 cups water
- 2 bay leaves
- 1 tsp seasoning salt
- 1/2 tsp chili powder
- 1/2 tsp thyme
- 1/4 tsp pepper
- Dash of Tabasco to taste
- Parmesan cheese, unmeasured

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

### **Golden Cheese Soup**

- 1/2 stick butter
- 1 small onion or two large shallots, peeled and finely chopped
- 1 small stalk celery, finely chopped
- 1 small carrot, shredded
- 1/4 cup flour
- 2 cups whole milk
- 2 cups chicken stock
- 1 cup shredded yellow cheddar
- 1 cup shredded muenster
- Salt and pepper

Melt butter in a Dutch oven over low heat, then add onions or shallots and celery and cook, stirring occasionally, for about 15 minutes, or until onions are soft and translucent. Add carrots and cook about 5 minutes more, then sprinkle in flour and stir well. Add milk in a slow stream, stirring constantly. Raise heat to medium and continue to cook, stirring constantly, for 2-3 minutes or until mixture thickens. Transfer mixture to a blender or food processor and

process until smooth, then return to the skillet. Stir in stock, then scatter in cheeses, stirring constantly. Cook until just melted, then immediately remove from heat and season to taste with salt and pepper. Serves 4.

### **Goulash Stew**

- 1 lb. beef stew meat
- 1 Tbsp. olive oil
- 1 cup beef broth
- 1 small onion, chopped
- 1/4 cup ketchup
- 1 Tbsp. Worcestershire sauce
- 1 1/2 tsp brown sugar
- 1 1/2 tsp paprika
- 1/4 tsp ground mustard
- 1 Tbsp. all-purpose flour
- 2 Tbsp. water
- Hot cooked egg noodles

In a Dutch oven, brown beef in oil; drain. Transfer to a 1 1/2-qt. slow cooker. Combine the broth, onion, ketchup, Worcestershire sauce, brown sugar, paprika and mustard. Pour over beef. Cover and cook until meat is tender, 2-3 hours. In a small bowl, combine flour and water until smooth. Gradually stir into the beef mixture. Cover and cook on high until thickened, about 30 minutes longer. Serve with noodles. Makes 2 servings.

### **Green Bean Casserole**

- 2 10.5 oz. cans cream of mushroom soup
- 6 ounces Velveeta, cubed
- 2 Tbsp. bacon bits
- 2 cups diced fresh mushrooms
- 4 14.5 oz. cans cut green beans, drained
- 1 6 oz. can French-fried onions

Heat the undiluted cream of mushroom soup in a saucepan over medium heat. Stir in the Velveeta, mushrooms, and bacon bits, and continue stirring until completely melted. Stir in the green beans until evenly coated. Pour the mixture into a Dutch oven, and top with the fried onions, leaving a 1 inch margin around the sides. Bake for 25 to 30 minutes in the Dutch oven, until heated through and bubbly. Check near the end of cooking to make sure the onions aren't getting too brown. Serves 12.

### **Ham and Potato Soup, Slow Cooker**

- 8 large potatoes
- 2 large sweet onions
- 4 cloves garlic
- 6 cups chicken broth
- 1 Tablespoon seasoned salt
- 1 Tablespoon pepper
- 2 cups ham, diced
- water, if needed
- 1 cup heavy cream
- 2 cups cheddar cheese, shredded
- parsley or chives to garnish

Peel and dice the potatoes into pieces about 1 inch in size. Chop the onions and mince the garlic cloves. Add the potatoes, garlic and onions to the slow cooker, along with the chicken broth. Add the salt, pepper, diced ham and stir well. If the potatoes are not covered by the broth add water to the slow cooker until the potatoes are just submerged. Put the lid on the slow cooker and set it on high. Let it cook on high for about 4 hours, then reduce the setting to low. Let the soup continue to cook on low for 2-4 hours, until you are ready to eat. About 30 minutes before you are ready to serve the soup stir in the cream and turn the slow cooker to warm. Use a potato masher to mash about half of the potatoes, leaving some to give it a chunky texture. If you prefer a smoother texture you can use an immersion blender to blend all the potatoes. Let the soup sit on warm for about 30 minutes. Right before serving stir in the cheese. Serve garnished with chives or parsley. Serves 8-10.

### **Hamburger Soup**

- 1 lb. lean ground beef
- 1 onion, chopped
- 1 10.5 oz. can cream of celery soup
- 1 10.5 oz. 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
- 1/4 tsp pepper
- 1/8 tsp marjoram
- Sprinkle garlic salt



Brown the ground beef in the Dutch oven and drain. Combine all ingredients and simmer for 15 to 30 minutes. Serves 8-10.

### **Ham Hock and Bean Soup #1**

- 3 Tbsp. vegetable oil
- 4 (1/2-pound) ham hocks, scored
- 2 cups chopped onions
- 1 lb. navy beans, rinsed, picked over, and drained
- 1/2 tsp ground black pepper
- 10 cups water
- 1 tsp salt

In a 12" Dutch oven, heat the oil over medium-high heat. Add the ham hocks and onions and sauté until the onions are soft, about 5 minutes. Add the water and beans and bring to a boil over high heat. Season with salt and pepper. Reduce the heat to medium-low and simmer covered for 1 1/2 hours, stirring occasionally. Uncover and continue simmering over medium-low heat for one to two hours, until beans are done and ham hocks are beginning to fall apart. Serves 8 to 10.

### **Ham Hock and Bean Soup #2**

- 3 cups (1 1/2 lbs.) dried navy beans
- 1 can (14 1/2oz.) diced tomatoes, undrained
- 1 large onion, chopped
- 1 meaty ham hock or 1 cup diced cooked ham
- 2 cups chicken broth
- 2 1/2 cups water
- Salt and pepper to taste
- Minced fresh parsley

Rinse and sort the beans; soak according to package directions. Drain and rinse beans, discarding liquid. Place in a Dutch oven. Add the tomatoes with juice, onion, ham hock, broth, water, salt and pepper. Bring to a boil. Reduce heat; cover and simmer until beans are tender, about 1 1/2 hours. Add more water if necessary. Remove ham hock and let it stand until cool enough to handle. Remove meat from bone; discard bone. Cut meat into bite-sized pieces. (For a thicker soup, let soup cool slightly, then puree about half the beans in a food processor or blender and return to pan.) Return ham to soup and heat through. Garnish with parsley. Makes 10 servings.

### **Heart Attack Soup**

- 1 16 oz. package frozen cauliflower
- 1 16 oz. package chopped frozen broccoli
- 1 16 oz. package sliced frozen carrots
- 5 medium potatoes, cubed
- 1/2 lb. of bacon
- 1 quart of Half & Half
- 16 oz. Velveeta cheese
- Salt and pepper

Fry bacon in a 12" Dutch oven. Remove the bacon and drain the grease. Cook the potatoes in salted, boiling water for 10 minutes. Add cauliflower, carrots, and broccoli and cook until tender. Drain water until it barely covers vegetables. Add Half & Half to cooked vegetables and water. When warmed up, add Velveeta cheese and bacon, cut into pieces. Stir and heat until Velveeta is melted. Add salt and pepper to taste.

### **Hearty Chicken Soup**

- 2 Tbsp. olive oil
- 2 carrots, peeled and diced
- 2 stalks celery, diced
- 1 red bell pepper, finely diced
- 1 medium white onion, finely diced
- 1 4 oz. can diced chili peppers
- 3 Cloves Garlic, minced
- 2 - 14 oz. cans chicken broth
- 1 15 oz. can white beans, undrained
- 1 14.5 oz. can drained corn kernels
- 2 large boneless skinless chicken breasts, cooked and chopped or shredded
- 1/2 tsp salt
- 1/4 tsp fresh ground pepper
- 1 package Hidden Valley Ranch seasoning mix
- 2 cups finely sliced fresh spinach leaves, stems removed

Heat olive oil in a deep 12" Dutch oven over medium heat. Sauté carrots, celery, bell pepper, onion, and green chilies for 5 - 8 minutes stirring frequently. Stir in garlic and spinach leaves and cook for 2 minutes. Add the rest of the ingredients. Bring to a boil. Reduce heat and simmer over low to medium heat for 30 minutes stirring occasionally.

### Hearty Pasta Fagioli (Olive Garden)

- 2 lbs. ground beef
- 6 cans (14 ½ oz. each) beef broth
- 2 cans (28 oz. each) diced tomatoes, undrained
- 2 jars (26 oz. each) spaghetti sauce
- 3 large onions, chopped
- 8 celery ribs, diced
- 3 medium carrots, sliced
- 1 can (16oz.) kidney beans, rinsed and drained
- 1 can (15oz.) cannellini beans, rinsed and drained
- 3 tsp. minced fresh oregano or 1 tsp. dried oregano
- 2 1/2 tsp pepper
- 1 1/2 tsp hot pepper sauce
- 8 oz. uncooked medium pasta shells
- 5 tsp. minced fresh parsley

In a large stockpot, cook beef over medium heat until no longer pink; drain. Add broth, tomatoes, spaghetti sauce, onions, celery, carrots, beans, oregano, pepper and pepper sauce. Bring to a boil. Reduce heat; simmer, covered, for 30 minutes. Add pasta and minced parsley; simmer, covered, until pasta is tender, 10-14 minutes. Serves 24.

### Homemade Tomato Soup

- 1/2 large onion, chopped
- 4 Tbsp. unsalted butter
- 1/4 cup All Purpose Flour
- 1/2 cup heavy cream
- 1 1/2 cups chicken stock
- 1/4 cup Tomato Puree (tomato paste may be substituted for a stronger flavor)
- 3 28 oz. cans tomatoes, crushed
- 2 Tbsp. brown sugar
- 2 tsp garlic powder
- 1 tsp dried basil
- 1 tsp dried oregano
- Kosher Salt to taste
- Black Pepper to taste

Melt the butter over medium-low heat in a Dutch oven. Add the onions and sauté for 2 minutes. Stir in the flour to coat the onions. Reduce heat to low. Gradually pour in the chicken stock; stir or whisk constantly to combine and allow the mixture to thicken (2-3 minutes). Add the remaining ingredients, except for the heavy cream, to the Dutch oven and stir to combine. With the heat on low, allow the mixture to simmer for approximately 30 minutes. Stir occasionally to prevent sticking. In the last 5 minutes, add the heavy cream and stir to combine. Serves 8.

### Irish Beef Stew

- 8 bacon strips, diced
- 1/3 cup all-purpose flour
- 1 tsp salt
- 1/2 tsp pepper
- 3 lbs. beef stew meat, cut into 1-in. cubes
- 1 lb. whole fresh mushrooms, quartered
- 3 medium leeks (white portion only), chopped
- 2 medium carrots, chopped
- 1/4 cup chopped celery
- 1 Tbsp. canola oil
- 4 garlic cloves, minced
- 1 Tbsp. tomato paste
- 4 cups beef broth
- 1 cup dark stout beer or additional beef broth
- 2 bay leaves
- 1 tsp dried thyme
- 1 tsp dried parsley flakes
- 1 tsp dried rosemary, crushed
- 2 lbs. Yukon Gold potatoes, cut into 1-in. cubes
- 2 Tbsp. cornstarch
- 2 Tbsp. cold water
- 1 cup frozen peas

In a Dutch oven, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels. In a large shallow dish, combine flour, salt and pepper. Add beef, a few pieces at a time, and turn to coat. Brown beef in the bacon drippings. Remove and set aside. In the same pot, sauté mushrooms, leeks, carrots and celery in oil until tender. Add garlic; cook 1 minute longer. Stir in tomato paste until blended. Add the broth, beer, bay leaves, thyme, parsley and rosemary. Return the beef and the bacon to pot. Bring to a boil. Reduce heat; cover and simmer for 2 hours or until beef is tender. Add potatoes. Return to a boil. Reduce heat; cover and simmer 1 hour longer or until potatoes are tender. Combine cornstarch and water until smooth; stir into stew. Bring to a boil; cook and stir until thickened, 2 minutes. Add peas; heat through. Discard bay leaves. Makes 15 servings.

### Italian Green Beans

- 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
- 1 tsp sugar
- 1 tsp salt
- 1/4 tsp coarsely ground pepper
- 1/2 cup water
- 3 Tbsp. minced fresh oregano or 1 tbsp. dried oregano
- 4 1/2 tsp minced fresh basil or 1 1/2 tsp dried basil
- 2 Tbsp. grated Romano or Parmesan cheese

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

### Italian Meatball and Bean Soup

- 1 large egg
- 3 Tbsp. 2% milk
- 1/3 cup seasoned bread crumbs
- 1 lb. bulk Italian sausage
- 1/2 lb. ground turkey
- 2 cans (14 1/2 oz. each) diced tomatoes
- 1 can (15 oz.) cannellini beans, rinsed and drained
- 1 can (15 oz.) black beans, rinsed and drained
- 1 can (8 oz.) tomato sauce
- 1 cup water
- 2 green onions, thinly sliced
- 1 tsp Italian seasoning
- 1 tsp dried minced garlic
- 1/2 tsp crushed red pepper flakes
- Additional thinly sliced green onions, optional

In a large bowl, combine the egg, milk and bread crumbs. Crumble sausage and turkey over mixture and mix well. Shape into 1-in. balls. In a Dutch oven, brown meatballs in batches; drain. Stir in the remaining ingredients. Cover and cook on low until a thermometer inserted in a meatball reaches 160°. If desired, top with additional thinly sliced green onion. Makes 6 servings.

### Italian Spaghetti Salad

Servings: 10

- 1 lb. box spaghetti noodles
- 1 green pepper, diced
- 1 red pepper, diced
- 1/2 red onion, thinly sliced
- 1 English cucumber, sliced
- 1 cup grape tomatoes, sliced in half
- 2.25 oz. can sliced olives, drained
- 1/2 cup cheddar cheese, cut into cubes
- 1/4 cup grated Parmesan cheese
- 1 Tbsp. McCormick Salad Supreme seasoning
- 1 tsp. garlic powder
- 16 oz. bottle Italian dressing

Cook spaghetti according to package directions. Season the boiling water with one tablespoon of kosher salt before putting the noodles in. Stir noodles often while cooking. Drain well after cooking until al dente. In a large bowl add in all your diced veggies, olives and cheeses. Then add the cooked and cooled spaghetti on top. Season salad with McCormick Salad Supreme seasoning and garlic powder. Give it all a gentle toss. Pour Italian dressing over noodles. Stir mixture carefully until combined. Cover with plastic wrap and allow to cool for at least two hours before serving.

### Italian Zucchini Bake

- 1 Tbsp. olive oil
- 1/2 cup chopped onion
- 3 cups shredded zucchini (squeeze out all excess moisture)
- 1 1/4 cups rolled oats
- 1 oz. mozzarella cheese, grated (1/4 cup)
- 1 egg, slightly beaten
- 1/2 tsp dried basil, crushed
- 1/2 tsp salt (optional)
- 1/4 tsp freshly ground black pepper
- 1/3 cup tomato sauce

Heat olive oil in 10" Dutch oven or skillet, add onion, and sauté until tender. Transfer onion to large bowl and add zucchini, oats, mozzarella cheese, egg, basil, salt, and pepper. Mix well. Pour mixture into Dutch oven. Spread tomato sauce evenly over the top. Bake in Dutch oven for 30 minutes. Serves 6-8.

### Lunch-Box Chicken Soup

- 2 Tbsp. olive oil
- 2 cups sliced fresh mushrooms
- 2 medium carrots, chopped
- 2 celery ribs, chopped
- 1 small onion, chopped
- 1/3 cup all-purpose flour
- 1 carton (32 oz.) chicken broth
- 2 cups cubed cooked chicken
- 1 package Uncle Ben's Long Grain Wild Rice with seasonings
- 2 cups half-and-half
- 1/2 tsp pepper

In a Dutch oven, heat oil over medium-high heat. Add vegetables; cook and stir until carrots are crisp-tender. In a bowl, whisk flour and broth until smooth; stir into pan. Bring to a boil, stirring constantly; cook and stir until thickened, 5-6 minutes. Add remaining ingredients; heat through, stirring occasionally (do not allow to boil). Serves 8.

### Meatball Stew

- 4 peeled medium potatoes, cut into 1/2-in. cubes
- 4 medium carrots, cut into 1/2 in. cubes
- 2 celery ribs, cut into 1/2 in. cubes
- 1 medium onion, diced
- 1/4 cup frozen corn
- 1 pkg. (28 to 32oz.) frozen fully cooked home-style meatballs
- 1 1/2 cups ketchup
- 1 1/2 cups water
- 1 Tbsp. white vinegar
- 1 tsp dried basil
- Biscuits or dinner rolls, optional

In a Dutch oven, combine potatoes, carrots, celery, onion and corn. Add meatballs. In a bowl, mix ketchup, water, white vinegar and basil; pour over meatballs. Cook, covered, until meatballs are cooked through. If desired, serve stew with biscuits or dinner rolls. Makes 8 servings.

### Meaty Mushroom Stew

- 1 lb. bulk Italian sausage
- 1 lb. ground beef
- 1 cup chopped onion
- 1 lb. fresh mushrooms, sliced
- 1 can (46oz.) V8 juice
- 1 can (6oz.) tomato paste
- 1 tsp sugar
- 1 tsp Worcestershire sauce
- 1 tsp salt
- 1 tsp garlic powder
- 1 tsp dried oregano
- 1/2 tsp dried basil
- 1/2 tsp pepper
- Optional: sour cream and thinly sliced green onions

In a Dutch oven, cook the sausage, beef and onion over medium heat until meat is no longer pink; drain. Stir in the mushrooms, V8 juice, tomato paste, sugar, Worcestershire sauce and seasonings. Bring to a boil. Reduce heat; cover and simmer for 1 hour. If desired, top with the sour cream and green onions. Makes 8 servings.

### **Mexican Street Corn Bake (California Pizza Kitchen)**

- 6 cups frozen corn (about 30 oz.), thawed and drained
- 1 cup mayonnaise
- 1 tsp ground chipotle pepper
- 1/4 tsp salt
- 1/4 tsp pepper
- 6 Tbsp. chopped green onions, divided
- 1/2 cup grated parmesan cheese
- Lime wedges, optional

Preheat oven to 350°. Mix first 5 ingredients and 4 tablespoons green onions; transfer to a greased 1 1/2-qt. baking dish. Sprinkle with Parmesan cheese. Bake, covered, 20 minutes. Uncover; bake until bubbly and lightly browned, 15-20 minutes. Sprinkle with remaining green onions. If desired, serve with lime wedges. Serves 6.

### **Mike's Broccoli Pie**

- 2 10 oz. pkg Chopped Broccoli
- 3 cups Shredded Cheddar Cheese
- 2/3 cup Chopped onion
- 1 1/3 cups milk
- 3 eggs
- 3/4 cup Bisquick
- 3/4 tsp Salt
- 1/4 tsp white pepper

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

### **Mushrooms Au Gratin**

- 1 lb. fresh mushrooms
- 2 Tbsp. unsalted butter
- 1/3 cup sour cream
- 1/4 tsp salt
- Dash black pepper
- 1 Tbsp. unbleached all-purpose flour
- 1/4 cup chopped fresh parsley
- 2 oz. Swiss or mild cheddar cheese, grated (1/2 cup)

Slice mushrooms lengthwise in 1/4-inch pieces. Heat butter in skillet or Dutch oven over medium heat; sauté mushrooms. Cover pan for about 2 minutes, until the mushrooms begin to exude juices. In a separate bowl, blend sour cream, salt, pepper, and flour until smooth. Stir into mushroom mixture in pan and heat, stirring, until blended and beginning to boil. Sprinkle parsley and cheese over mixture and heat until cheese melts, about 10 minutes. Serve with crackers or toasted French bread. Serves 4.

### **Mushroom Veggie Chowder**

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

Sauté the mushrooms and onions in butter in Dutch oven until tender. Combine the flour, salt and pepper, stir into mushroom mixture until well blended. Gradually stir in milk. Cook and stir until the mixture comes to a boil. Cook 2 minutes longer or until thickened and bubbly. Stir in broth, broccoli and corn, heat through 15 minutes until vegetables are tender. Just before serving stir in cheese until melted. Serves 10-12.

### **One-Pot Stuffed Pepper Dinner**

- 1 lb. lean ground beef (90% lean)
- 3 medium green peppers, chopped (about 3 cups)
- 3 garlic cloves, minced
- 2 cans (14-1/2 oz. each) Italian diced tomatoes, undrained
- 2 cups water
- 1 can (6 oz.) tomato paste
- 2 Tbsp. shredded Parmesan cheese
- 1/4 tsp pepper
- 1 cup uncooked instant rice
- Additional Parmesan cheese, optional

In a Dutch oven, cook and crumble beef with green peppers and garlic over medium-high heat until no longer pink and peppers are tender, 5-7 minutes; drain. Stir in tomatoes, water, tomato paste, cheese and pepper; bring to a boil. Stir in rice; remove from heat. Let stand, covered, 5 minutes. If desired, sprinkle with additional cheese. Serves 4.

### **Onion Bombs**

- 1 large white onion
- 1 large red onion
- 2 lbs. ground meat
- 1 Tbsp. taco seasoning
- 1 Tbsp. Italian seasoning
- 8 oz. Monterey Jack cheese
- 4 oz. can of diced green chilies

Use a 12 inch Dutch oven (4 coals on bottom, 18 coals on top). Peel onions and cut them in half. With half of the ground meat, mix in Italian seasoning, minced garlic, minced onion, parsley. With the remaining ground meat, mix taco seasoning, minced garlic, minced onion, diced green chilies and Monterey Jack cheese. You can add diced peppers if you like to either mix. Use one mix in white onion and the other in the red onion. Start with a 1" cube of Monterey Jack and make a meatball around it to fit in 2 half layers of onion. Now if you like, wrap with 1/2 slice of bacon and hold with toothpick. Cook for about 20-30 minutes

### **Pasta Meatball Soup**

- 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
- 1 1/2 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

Cook pasta according to package directions. Meanwhile, combine remaining ingredients in Dutch oven. Bring to a boil cover and simmer for 15 minutes. Drain pasta and add to the soup. Heat through. Serves 10.

### **Pepperoni Pizza Soup #1**

- 2 cans (14 1/2 oz. each) Italian stewed tomatoes, undrained
- 2 cans (14 1/2 oz. each) beef broth
- 1 small onion, chopped
- 1 small green pepper, chopped
- 1/2 cup sliced fresh mushrooms
- 1/2 cup sliced pepperoni, halved
- 1 1/2 tsp dried oregano
- 1/8 tsp pepper
- 1 pkg. (9oz.) refrigerated cheese ravioli
- Shredded mozzarella cheese

In a Dutch oven, combine the first 8 ingredients. Cook, covered, for 1 hour. Stir in ravioli; cook, covered, until the pasta is tender. Top servings with cheese. Makes 6 servings.

### **Pepperoni Pizza Soup #2**

- 2 cans diced tomatoes, undrained
- 2 cans condensed tomato soup, undiluted
- 2 1/2 cups water
- 1 pkg (3 1/2 ounces) sliced pepperoni, quartered
- 1 medium sweet red pepper, chopped
- 1 medium green pepper, chopped
- 1 cup sliced fresh mushrooms
- 2 garlic gloves, minced
- 1/2 tsp rubbed sage
- 1/2 tsp dried basil
- 1/2 dried oregano
- Salt and pepper to taste
- 10 sliced of toasted French bread
- 1 1/2 cups shredded mozzarella cheese

Bring tomatoes, soup and water to a boil. Cover and simmer for 10 minutes. Mash with a potato masher. Add pepperoni, red and green peppers, mushrooms, garlic sage, basil, oregano, salt and pepper. Cover and simmer for 10 minutes until vegetables are tender. Ladle into bowls, top each bowl with a slice of bread and sprinkle with cheese. Serves 10.

### **Pineapple Dr. Pepper Beans**

- 1/2 lb. smoked bacon; sliced
- 1/2 cup tomato paste
- 1 large yellow onion; diced
- 1/2 lb. summer sausage; sliced
- 2 bell peppers; diced
- 1 cup brown sugar
- 1 cup chopped mushrooms
- 1 cup medium Pace Picante Sauce
- 4 cloves garlic; minced
- 1-16 oz. can pineapple tidbits; drained
- 2-28 oz. cans Pork & Beans
- 1 12 oz. can Dr. Pepper
- 2 tomatoes; diced

Heat a 12" Dutch oven using 18-20 briquettes bottom until oven is hot. Slice bacon into 1/2" strips then fry in preheated oven until crisp. Add onions, bell peppers, mushrooms and garlic and continue cooking until tender. Add remaining ingredients. Reduce briquettes on bottom to 12-14. Cover and simmer 30 minutes stirring every 10 minutes. Serves 10-12.

### **Potato and Bacon Soup**

- 1 lb. bacon
- 1 large chopped onion
- 2 stalks celery, chopped
- 4 cups chicken broth
- 8 cubed potatoes
- 1/2 cup shredded Cheddar cheese
- Salt and pepper

Cook bacon until crisp in a 12" Dutch oven, remove and set aside. Add onion and celery and sauté until onion is soft but not brown, about 3-4 minutes. Add the cubed potatoes, and toss to coat. Return the bacon to the pan, and add the chicken stock. Cover, and simmer until potatoes are tender. Stir in cheese, heating just until melted--do not boil. Add salt and pepper to taste. Serve at once. Serves 8

### **Potato and Cheese Soup**

- 2 cups chopped onion
- 2 Tbsp. butter
- 2 1/2 lbs. red potatoes, cubed
- 5 cups chicken broth
- 1 lb. cubed ham
- 1 cup instant potatoes
- Salt and pepper to taste
- 8 oz. shredded sharp Cheddar cheese

In a Dutch oven add potatoes, onion, butter, ham, and chicken broth. Cover, bring to boil and then reduce heat to medium and cook until potatoes are tender, about 15 minutes. *Optional: Add 1 lb. bag of frozen broccoli.* Add instant potatoes to thicken the soup. Season to taste with salt and pepper. Add cheese and stir soup until cheese is melted. Serves 6

### **Sausage and Sauerkraut Stew**

- 4 cups carrot chunks (2-in. pieces)
- 4 cups red potato chunks
- 2 cans (14 oz. each) sauerkraut, rinsed and drained
- 2 1/2 lbs. fresh Polish sausage links
- 1 medium onion, thinly sliced
- 3 garlic cloves, minced
- 1 1/2 cups dry white wine or chicken broth
- 1 tsp pepper
- 1/2 tsp. caraway seeds

In a Dutch oven, layer the carrots, potatoes and sauerkraut. In a large skillet, brown sausages. When cool enough to handle, cut into 3-in. pieces; transfer to Dutch oven. Reserve 1 Tbsp. drippings. Sauté onion and garlic in reserved drippings until tender. Gradually add wine or chicken broth. Bring to a boil; stir to loosen browned bits. Stir in pepper and caraway seeds. Pour onion mixture over sausage. Cover and cook until a thermometer inserted in the sausage reads 160°. Makes 10 servings.

### **Sloppy Joe Stew**

- 2 lbs. ground beef
- 1 medium onion, chopped
- 1 small green pepper, chopped
- 2 1/2 cups water
- 1 can (11 oz.) whole kernel corn, drained
- 2 cans (10 1/2 oz. each) condensed tomato soup, undiluted
- 1 to 2 Tbsp. sugar
- 1 Tbsp. Worcestershire sauce
- 1 tsp hot pepper sauce
- Salt and pepper to taste

In a Dutch oven, cook the beef, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in the remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 1 hour or until vegetables are tender. Makes 6 servings.

### **Southern Fried Corn**

- 5 cups corn kernels, shucked from about 6 ears, cobs reserved
- 6 slices thick-cut bacon, cut into 1" pieces
- 2 tbsp. butter
- 1/2 tsp. granulated sugar
- 1 tsp. kosher salt
- 1/4 tsp. freshly ground black pepper
- 2 tsp. all-purpose flour
- 3/4 cups water
- 1/4 cups thinly sliced chives

With the flat edge of a chef's knife or the edge of a large spoon, scrape each corn cob over a plate to collect the starchy "milk." Heat the bacon in a large nonstick skillet over medium-high heat. Cook until crisp, stirring occasionally, 8 to 10 minutes. Transfer bacon to a plate. Drain excess bacon fat from skillet into a small heatproof bowl, and add 2 tablespoons back into the skillet. Add corn kernels to the skillet, along with butter, sugar, salt, and pepper. Cook, stirring frequently, until corn is softened and lightly browned in spots, 5 to 7 minutes. Add flour and cook, stirring constantly, until flour is smooth and slightly toasted, about 2 minutes. Add the water and stir to combine (water should reduce almost immediately), until sauce is creamy. Stir in bacon and 3 tablespoons chives. Serve topped with remaining 1 tablespoon chives. Serves 6-8.

### **Spaghetti and Meatball Soup**

#### *Meatballs*

- 1 cup soft bread crumbs
- 3/4 cup milk
- 2 large eggs, lightly beaten
- 1/2 cup freshly grated parmesan cheese

#### *Soup*

- 4 cups beef stock
- 1 jar (24oz.) marinara sauce
- 3 cups water
- 1 tsp dried basil
- 3/4 tsp salt
- 1/2 tsp garlic powder
- 1/2 tsp pepper
- 2 lbs. bulk mild Italian sausage
- 8 oz. angel hair pasta, broken into 1 1/2-in. pieces
- Additional freshly grated Parmesan cheese, optional

Preheat oven to 400°. In a large bowl, mix bread crumbs and milk. Let stand 5 minutes; drain. Stir in eggs, cheese and seasonings. Add sausage; mix lightly but thoroughly. Shape into 1-in. balls. Place the meatballs on a greased rack in a 15x10x1-in. baking pan. Bake until cooked through, 12-15 minutes. Transfer meatballs to a Dutch oven. Add stock, marinara sauce, water, and basil. Cook, covered, 2-3 hours to allow flavors to blend. Stir in pasta; cook, covered, on high until pasta is tender, 15-20 minutes longer. If desired, serve with additional Parmesan cheese. Makes 8 servings.



### Spicy Soup

- 1 lb. lean ground beef
- 1 28 oz. can Mexican stewed tomatoes
- 1 14.5 oz. 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 bouillon 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
- 1 1/2 cup chopped celery
- 1 1/2 cup sliced carrots

Brown beef, onion and garlic in Dutch oven, drain. Add remaining ingredients, except rice. Bring to boil and simmer for 10-15 minutes. Stir in rice and cook for 25-30 minutes. Add peas during the last 10 minutes of cooking. Serve with bread or rolls. Serves 4-6.

### Spicy Cheese Soup

- 2 lbs. ground beef, cooked
- 2 lbs. processed cheese, cubed
- 2 14.5 oz. cans diced tomatoes with green chilies
- 2 14.5 oz. cans dark, red kidney beans
- 2 envelopes taco seasoning mix
- 1 4 oz. can green chilies
- 1 4oz. can jalapeno peppers, diced
- Optional Toppings: Sour Cream, Tortilla Chips

Combine all ingredients in a Dutch oven and heat until hot and bubbly, stirring occasionally. Serves 12.

### Spicy Chuck Wagon Beans

- 1 Tbsp. canola oil
- 1 medium onion, chopped
- 2 cans (28oz.each) baked beans
- 3 cans (15oz.each) chili beans, undrained
- 2 cans (15oz.each) black beans, rinsed and drained
- 2 pkg. (7 oz. each) frozen fully cooked breakfast sausage links, thawed and cut into 1/2-in. pieces
- 1 cup chicken broth
- 2 chipotle peppers in adobo sauce, minced
- 1 to 2 Tbsp. hot pepper sauce

In a Dutch oven, heat oil over medium-high heat; sauté onion until tender, 3-5 minutes. Stir in remaining ingredients; bring to a boil. Reduce heat; simmer, uncovered, until beans are thickened and flavors are blended, about 15 minutes, stirring occasionally. Serves 24.

### Spinach and Artichoke Dip

- 8 slices bacon
- 1 10 oz. package frozen chopped spinach, thawed and drained
- 1 14 oz. can quartered marinated artichoke hearts, drained
- 1 5 oz. container garlic-herb flavored cheese spread
- 1 cup grated Parmesan cheese
- 8 oz. sour cream
- 1/2 cup mayonnaise

Place bacon in a Dutch oven and cook until evenly brown. Drain and crumble into a medium bowl. Mix spinach, artichoke hearts, garlic-herb flavored cheese spread, Parmesan cheese, sour cream and mayonnaise into the bowl with bacon. Place the mixture back into the Dutch oven. Bake for 20 minutes, or until bubbly and lightly browned. Serve with tortilla chips.

### Spinach and Bacon Dip

- 1 pkg. (10 oz.) frozen chopped spinach, thawed, drained
- 16 oz. Queso Velveeta cubed
- 4 oz. Philadelphia Cream Cheese,
- 1 10 oz. can diced tomatoes and green chilies, undrained
- 8 slices cooked bacon, crumbled

Place ingredients in a Dutch oven and heat from the bottom until Velveeta is completely melted and mixture is well blended, stirring after 3 minutes. Serve with tortilla chips.

### **Split Pea Soup with Ham**

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

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

### **Stuffed Bell Pepper Soup #1**

- 1 lb. ground beef
- 1 cup uncooked instant rice
- 2 cups beef broth
- 1 green pepper, diced
- 1 red pepper, diced
- 1 onion, minced
- 1 Tbsp. minced garlic
- 12 oz. can tomato sauce
- 28 oz. can diced tomatoes with green chilies, undrained
- Salt and pepper to taste

In a 12" Dutch oven, brown ground beef, onion, garlic and peppers. Add salt and pepper to taste. Add beef broth to the hamburger mixture along with the tomato sauce and diced tomatoes. Stir well while heating through. Once hot, add uncooked rice and simmer until rice is done. Serves 4.

### **Stuffed Bell Pepper Soup #2**

- 2 lbs. ground beef
- 6 cups water
- 1 can (28 oz.) tomato sauce
- 1 can (28 oz.) diced tomatoes, undrained
- 2 cups chopped green peppers
- 1/4 cup packed brown sugar
- 2 tsp salt
- 2 tsp beef bouillon granules
- 1 tsp pepper
- 2 cups cooked long grain rice
- Chopped fresh parsley, optional

In a Dutch oven over medium heat, cook and stir beef until no longer pink, breaking into crumbles; drain. Stir in next 8 ingredients; bring to a boil. Reduce heat; simmer, uncovered, until peppers are tender, about 30 minutes. Add the cooked rice; simmer, uncovered, 10 minutes longer. If desired, sprinkle with chopped fresh parsley. Makes 8 servings.

### **Sweet Potatoes and Onions**

- 2 yellow onions; thinly sliced
- 4 lbs. sweet potatoes; peeled and thinly sliced
- 1/3 cup maple syrup
- 4 Tbsp. brown sugar
- 1/3 cup butter; melted
- 4 tsp dried thyme
- Salt and pepper to taste

Arrange onion slices in bottom of a well-oiled 12" Dutch oven. Sprinkle with brown sugar, salt and pepper. Layer sweet potato slices over onions, overlapping. In a small bowl combine maple syrup, melted butter, and thyme. Pour over sweet potatoes and onions. Place lid on Dutch oven and bake using 10-12 briquettes bottom and 12-14 briquettes top for 1 hour or until sweet potatoes and onions are tender. Serves 10-12.

### Swiss Cheese Potato Soup

- 5 bacon strips, diced
- 1 medium onion, chopped
- 2 cups water
- 4 medium potatoes, peeled and cubed
- 1 1/2 tsp salt
- 1/8 tsp pepper
- 1/3 cup all-purpose flour
- 2 cups milk
- 1 cup shredded Swiss cheese

In a Dutch oven, cook bacon until crisp; remove to paper towels with a slotted spoon. Drain, reserving 1 Tbsp. drippings. Sauté the onion in drippings until tender. Add water, potatoes, salt and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 12 minutes or until potatoes are tender. Combine the flour and milk until smooth; gradually stir in the potato mixture. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Remove from the heat; stir in cheese until melted. Sprinkle with bacon. Makes 4 servings.

### Taco Soup

- 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
- 1 pkg ranch dressing mix
- 1 pkg taco seasoning mix
- Water as desired
- Grated cheese
- Taco chips

Brown 2 lbs. hamburger meat with onions and drain. Pour all the cans (including liquid) and seasonings into hamburger mixture. Simmer for 2 hours. You can thicken with a little flour if desired. Garnish with shredded cheese and taco chips. Serves 10.

### Tastes Like Lasagna Soup

- 1 lb. ground chuck
- 1 medium onion, chopped
- 1 green bell pepper, chopped
- 3 cloves garlic, minced
- 1 tsp thyme
- 1 Tbsp. firmly packed brown sugar
- 1 32 oz. box chicken broth
- 1 14.5 oz. can tomato sauce
- 2 14.5 oz. cans petite diced tomatoes
- 2 tsp Italian seasoning
- 1/2 tsp salt
- 2 cups broken lasagna noodles
- 1 5 oz. package grated Parmesan cheese
- 2 cups shredded mozzarella cheese

In a large Dutch oven, combine ground chuck, onion, bell pepper and garlic. Cook over medium-high heat for 8 to 10 minutes, stirring occasionally until beef is browned and crumbles. Drain well. Stir in thyme, brown sugar, broth, diced tomatoes, tomato sauce, Italian seasoning, and salt. Bring to a boil over medium-high heat; reduce heat and simmer 20 minutes. Add noodles, and simmer until noodles are tender. Stir in Parmesan cheese. Ladle soup into bowls. Evenly sprinkle with mozzarella cheese. Serves 8-10.

### Teriyaki Beef Stew

- 2 lbs. beef stew meat
- 1 bottle (12oz.) ginger beer or ginger ale
- 1/4 cup teriyaki sauce
- 2 garlic cloves, minced
- 2 Tbsp. sesame seeds
- 2 Tbsp. cornstarch
- 2 Tbsp. cold water
- 2 cups frozen peas, thawed
- Hot cooked rice, optional

In a Dutch oven, brown beef. In a small bowl, combine ginger beer, teriyaki sauce, minced garlic and sesame seeds; pour over the beef. Cover and cook until meat is tender. Combine cornstarch and cold water until smooth; gradually stir into the stew. Stir in peas. Cover and cook until thickened. Serve with rice if desired. Makes 8 servings.

### Tomato Florentine Soup

- 1 tablespoon olive oil
- 2 1/4 cups onions, finely chopped
- 2/3 cup celery, chopped
- 3 garlic cloves, minced
- 1 cup water
- 2 14.5 oz. cans chicken broth
- 1 14.5 oz. can diced tomatoes, undrained
- 1 8 oz. can tomato sauce
- 2/3 cup small shell pasta, uncooked
- 2 cups fresh spinach, bagged and prewashed
- 1/4 tsp black pepper, freshly ground
- 1/8 tsp salt
- 1/4 cup parmesan cheese, freshly grated

Heat oil in Dutch oven over medium heat. Add onion and celery; cook 7 minutes or until tender, stirring frequently. Stir in garlic, cook 1 minute. Add water, broth, tomatoes and tomato sauce. Bring to a simmer; cook 25 minutes, stirring occasionally. Stir in pasta and cook 8 minutes. Add spinach, cook 2 minutes or until spinach wilts. Stir in cheese, salt and pepper. Serves 4.

### Vegetable Soup

- 8 medium carrots, sliced
- 2 large onions, chopped
- 4 celery ribs, chopped
- 1 large green pepper, seeded and chopped
- 2 cups chopped cabbage
- 12 oz. bag frozen cut green beans
- 12 oz. bag frozen peas
- 12 oz. bag frozen corn
- 2 tsp dried parsley flakes
- 1 1/2 tsp dried marjoram
- 1 1/2 tsp dried thyme
- 1 tsp dried basil
- 1 28 oz. can diced tomatoes, undrained
- 2 cups V8 juice
- 4 cups tomato juice
- 8 medium russet potatoes, diced
- 2 cloves garlic, minced
- 1-2 cups water (whatever is needed to thin the soup)
- 2 Tbsp. brown sugar
- Salt and pepper to taste
- Optional: 1 Tbsp. chicken bouillon granules

Place all ingredients in a large Dutch oven. Bring to a boil. Reduce heat and simmer for 60 minutes or until potatoes and carrots are soft. Serves 12.

### Vegetable Bean Soup

- 1 14.5 oz. can kidney beans
- 1 14.5 oz. can Italian diced tomatoes
- 32 oz. chicken broth
- 1 medium zucchini, cubed
- 1 medium carrot, diced
- 2 celery ribs, chopped
- 2 green onions, sliced
- 1/4 cup fresh spinach
- 3 Tbsp. quick-cooking barley
- 1/4 cup minced fresh parsley
- 1 clove garlic, minced
- 1/2 tsp salt

**Variations:** Try adding any of the following:

- 1 14.5 oz. can great northern beans
- 1 14.5 oz. can garbanzo beans
- 1 14.5 oz. can pinto beans
- 1 14.5 oz. can black beans
- 1 10.5 oz. can bean with bacon soup
- 1 bay leaf
- 1 Tbsp. cilantro

Combine all ingredients in Dutch oven. Bring to a boil and heat for 15 minutes. Serves 8.

### White Bean and Chicken Enchilada Soup

- 4 cans (15 1/2 oz. each) great northern beans, rinsed and drained
- 6 boneless skinless chicken thighs, cubed
- 1/2 medium onion, chopped
- 1 garlic clove, minced
- 2 cups frozen corn, thawed
- 1 can (10 3/4 oz.) condensed cream of chicken soup, undiluted
- 1 carton (32oz.) chicken broth
- 1 Tbsp. ground cumin
- 2 seeded and chopped green chilies, divided
- 1 tsp. pepper
- 2 green onions, chopped
- Toppings: Sour cream, shredded cheddar cheese, and tortilla chips
- Fresh cilantro leaves, optional

In a Dutch oven, combine the first 8 ingredients. Add 1 chopped green chili and the ground pepper. Bring to a boil. Reduce heat; simmer, covered, until the chicken is no longer pink and the soup is heated through, 15-20 minutes. Serve with the remaining chopped green chili and the green onions. Top with sour cream, cheese and tortilla chips. If desired, add cilantro leaves. Makes 8 servings.

### Zippy Chicken and Corn Chowder

- 1/4 cup butter
- 1 large onion, chopped
- 1 medium green pepper, chopped
- 1/4 cup all-purpose flour
- 1 Tbsp. paprika
- 2 medium potatoes, peeled and chopped
- 1 carton (32oz.) chicken broth
- 1 skinned rotisserie chicken, shredded
- 6 cups fresh or frozen corn
- 1 Tbsp. Worcestershire sauce
- 1/2 to 1 tsp hot pepper sauce
- 1 tsp salt
- 1 cup 2% milk

In a Dutch oven, heat butter over medium-high heat. Add the chopped onion and pepper; cook, stirring, until the vegetables are crisp-tender, 3-4 minutes. Stir in flour and paprika until blended. Add potatoes; stir in broth. Bring to a boil; reduce heat and simmer, covered, until tender, 12-15 minutes. Stir in chicken, corn, sauces and salt; bring to a boil. Reduce heat and cook, uncovered, until corn is tender, 4-6 minutes. Add milk; heat through (do not boil). Makes 8 servings.

### Zucchini Cheese Bake

- 3 Tbsp. unsalted butter
- 3 Roma tomatoes; chopped
- 1 Tbsp. olive oil
- 1 large green bell pepper; chopped
- 2 large zucchini; chopped
- 3 cloves garlic; minced
- 12 oz. shredded mozzarella cheese
- 1 large white onion; chopped
- Dried Italian seasoning to taste
- Salt and pepper to taste

Heat a 12" Dutch oven using 16-18 briquettes bottom until hot. To hot oven add butter and olive oil. Add zucchini, onion and garlic; season with salt and pepper. Cook 5-10 minutes until onion turns golden brown. Stir in tomatoes and bell pepper. Add Italian seasoning and additional salt and pepper to taste. Top vegetables with cheese then cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 20 minutes until vegetables are tender and cheese is bubbly. Serves 4-6.



## Breads

### Applesauce Muffins

#### *Muffins:*

- 1 1/2 cups rolled oats
- 1 1/4 cups unbleached all-purpose flour
- 3/4 tsp ground Cinnamon
- 1 Tbsp. baking powder
- 3/4 Tbsp. baking soda
- 1 cup unsweetened applesauce
- 1/2 cup skim milk
- 1/2 cup brown sugar
- 3 Tbsp. vegetable oil
- 1 egg white

#### *Topping:*

- 1/4 cup oats
- 1 Tbsp. brown sugar
- 1/4 tsp ground cinnamon
- 1 Tbsp. unsalted butter, melted

Applesauce adds extra moistness to these whole-grain muffins. Line bottom of Dutch oven with 12 paper muffin cups. Combine oats, flour, 3/4 teaspoon cinnamon, baking powder, and baking soda in a large bowl. Blend in applesauce, skim milk, 1/2 cup brown sugar, vegetable oil, and egg white, and mix until dry ingredients are moistened. Fill muffin cups two-thirds full. Make the topping: Combine oats, 1 tablespoon brown sugar, 1/4 teaspoon cinnamon, and butter. Sprinkle over batter. Bake muffins in Dutch oven for 20 minutes or until deep golden brown. Yields about 1 dozen.

### Banana-Walnut Bread

- 1 cup unbleached all-purpose flour
- 1 cup whole wheat flour
- 1 cup brown sugar
- 1 Tbsp. baking powder
- 1 tsp ground cinnamon
- 1/4 tsp baking soda
- 4 egg whites
- 1 cup-mashed bananas
- 1/2 cup buttermilk
- 1/3 cup applesauce
- 1 tsp vanilla extract
- 1/2 cup chopped walnuts

Line a 12" Dutch oven or loaf pan with parchment paper, extending the paper 2 inches up sides.

In a large bowl, combine all-purpose flour, wheat flour, brown sugar, baking powder, cinnamon, and baking soda and set aside. Beat egg whites until foamy. Add bananas, buttermilk, applesauce, and vanilla. Stir into dry ingredients until just blended. Add walnuts. Pour into Dutch oven or pan. Bake in Dutch oven for 45 to 55 minutes until golden. Serves 12.

### Better than Garlic Bread

- 1 long loaf sourdough bread, unsliced
- 1/2 tsp garlic powder
- 1/4 tsp dried thyme
- 1/4 tsp dried basil
- 1 tsp. each dried oregano, onion flakes, parsley and chives
- 2 sticks salted butter, softened to room temperature

Preheat Dutch oven to 250 degrees F. Using a bread knife, carefully cut bread in half lengthwise. With a wooden spoon, thoroughly mix garlic powder, thyme, basil, oregano, onion flakes, parsley and chives into softened butter, then spread mixture on both cut sides of bread and reassemble loaf. Wrap bread loosely in foil, place on a wire rack and bake for 30 minutes. Let bread cool slightly before cutting into vertical slices.

### Blueberry Muffins

- 2 cups flour
- 1/2 cup Milk
- 2/3 cup sugar
- 1/2 cup melted butter
- 1 Tbsp. baking powder
- 3/4 cup blueberries
- 1/2 tsp salt
- 1/4 cup sliced almonds
- 1/2 tsp nutmeg
- 1 Tbsp. sugar
- 2 eggs, beaten

Combine dry ingredients. Save 1 Tbsp. of mixture. Combine eggs, milk and butter. Add to dry ingredients. Stir until well moistened. Toss blueberries with reserved flour mixture. Stir into batter. Spoon into greased muffin pans. Sprinkle with almonds and 1 Tbsp. sugar. Bake 15 minutes at 400 degrees.

### Camp Cornbread

- 1 can kernel corn
- 1 can creamed corn
- 6 oz. sour cream
- 1 stick butter, or margarine
- 1 egg
- 1 package Jiffy cornbread muffin mix

Mix all ingredients well. Pour into Dutch oven, or pan in Dutch oven, and bake for 35-40 minutes, with 6 or 7 coals on the bottom, and on top.

### Cornbread

- aluminum pie tin
- 1 cup corn meal
- 3 tsp baking powder
- 2 cups flour
- 1 egg
- 1/2 cup sugar
- 1/2 cup shortening
- 1 cup milk

Preheat Dutch oven to 350 degrees. Combine dry ingredients. Mix in shortening and egg. Mix in small amounts of milk until it becomes a batter. Pour into pie tin. Bake about 20 minutes, until toothpick inserted in center comes out clean.

### Dutch Oven Bacon Cheese Pull Aparts

- 14 Rhodes™ Dinner Rolls, thawed but still cold
- 1/4 cup butter, melted
- 2 cups grated cheddar cheese
- 8 pieces cooked bacon, broken into small pieces

Cut each roll in half. Pour butter into a 12-inch Dutch oven. Roll cut rolls in butter until coated and arrange in Dutch oven. Sprinkle with cheese and bacon. Cover with lid and let rise until double. Bake at 350°F 20-25 minutes. Dutch Oven Temperature Control using Briquettes: 350°F in a 12-inch Dutch oven, oven top 16, oven bottom 8.

### Dutch Oven Buttery Breadsticks

- 14 frozen dinner roll balls (Rhodes™), thawed but still cold
- 1/3 cup butter, melted
- 1/2 cup Parmesan cheese
- 1 tsp garlic salt

Melt butter in a 12-inch Dutch oven. Mix in the garlic salt. Roll each dough ball into a 7-inch rope. Roll each rope in butter in the Dutch oven until completely coated. Place cheese in a bowl and roll buttered breadstick in cheese. After coating all of the breadsticks, return them to the Dutch oven and coil end to end starting on the outside edge. Sprinkle any remaining cheese on top of the rolls. Cover with lid and let rise until they double in size. Bake at 350°F in a 12-inch Dutch oven (16 coals on top and 8 on the bottom) for 15-20 minutes. 14 servings.



### Easy Dutch Oven Biscuits

- 1/3 cup unsalted butter cold
- 2 Tbsp. unsalted butter or lard for greasing your Dutch oven
- 2 cups self-rising flour
- 1 tsp Morton's Kosher Salt
- 3/4 cup buttermilk
- 2 Tbsp. unsalted butter melted

Grease Dutch oven with butter. Preheat the Dutch oven to 425°F (about 23 charcoal briquettes on top and 7 underneath). Whisk your flour and salt together. (It's always best to whisk dry ingredients to ensure that everything is evenly distributed.) Blend your butter into the flour/salt with a pastry cutter or mixing spoon until the mixture is crumbly. Add the buttermilk, stirring until everything is moistened, but not overworked. Turn flour out onto a lightly floured work surface. Roll your dough out to about 3/4 inch thick. Use a 2 1/2 inch round biscuit cutter to cut out your biscuits. Place the biscuits in your Dutch where they are barely touching or there is a little space in between, but not smashed together. Bake for 12-14 minutes until golden brown on top. Rotate your Dutch oven a quarter-turn every few minutes, then do the same with the lid. When done, brush immediately with melted butter. Serves 8.

### How to Make Self-Rising Flour

- 4 cups all-purpose flour
- 2 Tbsp. baking powder
- 1 tsp fine salt

Measure the flour into a large mixing bowl. Add the baking powder and salt. Whisk to combine. Yields 4 cups

### Garlic Cheese Rolls

#### *Dough:*

- 5 – 6 cups all-purpose flour
- 2 Tbsp. active dry yeast
- 1/3 cup sugar
- 1 Tbsp. salt
- 2 cups milk, scalded (120° F.)
- 1 egg, beaten
- 1/3 cup butter; melted

#### *Filling:*

- 2 Tbsp. melted butter
- 1/3 lb. cheddar cheese; shredded
- 1/3 lb. mozzarella cheese; shredded
- 1 tsp granulated garlic
- 1 tsp Lowry's Seasoned Salt

#### *Topping:*

- 2 Tbsp. butter; melted
- 3 Tbsp. parmesan cheese

**Prepare Dough:** In a mixing bowl combine 2 cups flour, yeast, sugar, and salt; blend well. Mix in warm milk, egg, and melted butter. Mix thoroughly. Mix in remaining flour 1 cup at a time until dough pulls away from sides of bowl. Turn dough out onto a floured board and knead it for 5 minutes until dough becomes elastic and sticky. Roll dough generously in flour, then cover and place in a warm area free from drafts to rise until double in size.

**Assemble Rolls For Baking:** Punch dough down then roll into a rectangular shape about 9" x 13". Brush dough with melted butter, spread on cheeses, then sprinkle with garlic and seasoned salt. Roll dough lengthwise like a jellyroll and cut into 13 1-inch rolls. Place rolls in a lightly greased 14" Dutch oven with 8 rolls around the outside edge, 4 rolls forming an inner circle, and 1 roll in the center. Cover Dutch oven and let rise for 15 minutes.

**Bake:** Use 10 briquettes on the bottom and 18-20 briquettes on the top until rolls turn a light brown color. Brush tops of rolls with butter and sprinkle with parmesan cheese then bake until golden brown. Total baking time will be 20-25 minutes. For even browning rotate oven and lid every 10 minutes. Yield 13 rolls.

### Homemade Biscuits

- 1 cup plus 2 Tbsp. flour
- 1/4 tsp baking soda
- 1 tsp baking powder
- Pinch of salt
- 2 Tbsp. vegetable shortening (solid)
- 1/2 cup buttermilk

Place 1 Tbsp. of shortening in bottom of oven. Place coals on oven to bring temperature to 500 while making dough. Combine flour, baking soda, salt and baking soda in bowl. Cut in shortening until mixture becomes grainy. Add buttermilk and stir with fork until it forms dough. Turn out on floured surface and briefly kneed. Do not over-knead.



Flatten to 1/2" thick. Cut out with glass or cup. Place in oven and turn once to coat on both sides. Bake at 500 for 10 min. or until done.

### **Jalapeno and Cheese Monkey Bread**

- 1 can refrigerated biscuits, quartered
- 1-1/2 cups Kraft Shredded Pepper Jack Cheese with a Touch of Philadelphia
- 3/4 cup drained pickled jalapeño nacho slices
- 3/4 tsp dried oregano leaves
- 3/4 tsp garlic powder
- 2 Tbsp. butter, melted

Dip 1/3 of the biscuit pieces in butter; place in 12 inch Dutch oven sprayed with cooking spray. Top with 1/2 cup cheese, 1/4 cup peppers and 1/4 tsp each garlic powder and oregano; repeat layers. Cover with remaining dipped biscuit pieces, peppers and seasonings. Bake 35 minutes at 350 degrees with mostly top heat. Top with remaining cheese; bake 5 to 10 minutes or until cheese is melted. Cool in pan for 10 minutes; remove bread from pan. Serve warm. Serves 8.

### **Parmesan-Garlic Monkey Bread**

- 1 can refrigerated biscuits
- 2 Tbsp. margarine, melted
- 2 Tbsp. Grated Parmesan Cheese
- 1/2 tsp garlic powder
- 1 tsp Italian seasoning
- 1/2 cup Kraft Shredded Italian Five Cheese with a Touch of Philadelphia
- 1/2 cup pizza sauce

Separate biscuits; cut into quarters. Mix margarine, Parmesan and seasonings in medium bowl until blended. Add dough pieces; toss to coat. Place in 12 inch Dutch oven sprayed with cooking spray; top with shredded cheese. Bake 20 to 25 minutes at 350 degrees or until golden brown. Cool in pan for 10 minutes; remove bread from pan. Warm pizza sauce; serve with bread. Serves 10.

### **Parmesan Popovers**

- 5 egg whites
- 1 1/3 cups milk
- 3 Tbsp. butter, melted, plus more for greasing muffin cups, unless using paper liners
- 1 1/3 cups unbleached all-purpose flour
- 1 1/2 tsp mixed dried herbs such as basil, oregano, and parsley
- 3 Tbsp. grated Parmesan cheese

Mix egg whites, milk, and butter in a large bowl. Stir in flour, herbs, and Parmesan until just combined. Let batter rest for 5 minutes. Grease a popover or muffin tin, or line Dutch oven with paper muffin cups. Spoon batter into each cup, filling each two thirds full. Bake in Dutch oven for 15 minutes or until popovers are firm and golden brown. Serve immediately. Yields 12 popovers.

### **Peppery Hush Puppies**

- 2 cup Cornmeal
- 1/2 cup Pancake mix
- 1 tsp Baking powder
- 2 1/2 tsp Sugar
- 1 tsp Salt
- 1/2 cup Diced onion
- 1/2 cup Diced green pepper
- 2 Jalapeno peppers; seeded and diced
- 1 Egg
- 1 cup Buttermilk
- 2 Tbsp. Vegetable oil
- 1/8 tsp Hot sauce
- Vegetable oil

Combine first 8 ingredients in a medium bowl; stir well. Add egg and next 3 ingredients, and stir well. Pour oil to a depth of 2 to 3 inches into a Dutch oven or heavy saucepan. Heat to 375 F. Carefully drop batter by rounded tablespoonful's into oil; cook only a few at a time, turning once. Fry 1 to 2 minutes on each side or until hush puppies are golden brown. Drain on paper towels and serve immediately.

### Quick Biscuits

While you are preheating the Dutch oven (10 charcoal briquettes underneath), make rolled (or drop, if you're camping) biscuits using the recipe off a Bisquick box. Powdered milk works just fine. Put the biscuits into the Dutch oven and cover. Let sit for 5-7 minutes (this browns them on the bottom). Lift the Dutch oven off the bottom coals, and put 25 coals on top. Cook another 8-10 minutes (check at 5 minutes to make sure they aren't burning). Key--oven needs to be HOT.

### Red Lobster's Garlic Cheddar Biscuits

- 2 1/2 cups Bisquick baking mix
- 3/4 cup cold whole milk
- 4 Tbsp. cold butter (1/2 stick)
- 1/4 tsp garlic powder
- 1 heaping cup grated cheddar cheese

#### Brush on Top:

- 2 Tbsp. butter, melted
- 1/4 tsp dried parsley flakes
- 1/2 tsp garlic powder
- Pinch of salt

Preheat the Dutch oven (10 charcoal briquettes underneath). Combine Bisquick with cold butter in a medium bowl using a pastry cutter or a large fork. You don't want to mix too thoroughly. There should be small chunks of butter in there that are about the size of peas. Add cheddar cheese, milk, and 1/4 teaspoon garlic. Mix by hand until combined, but don't over mix. Drop approximately 1/4-cup portions of the dough onto the bottom of a Dutch oven. Let sit for 5-7 minutes (this browns them on the bottom). Lift the Dutch oven off the bottom coals, and put 25 coals on top. Cook another 8-10 minutes or until the tops of the biscuits begin to turn light brown (check every 5 minutes to make sure they aren't burning). Key--oven needs to be HOT. While biscuits are cooking, melt 2 tablespoons butter in a small bowl. Stir in 1/2 teaspoon garlic powder and the dried parsley flakes. When you take the biscuits out of the oven, use a brush to spread the garlic butter over the tops of all the biscuits. Use up all of the butter. Makes one dozen biscuits.

### Sour Cream Banana Bread

- 1/2 cup + 1 Tbsp. butter; room temp
- 6 cups all-purpose flour
- 3 eggs
- 1 1/2 Tbsp. baking powder
- 1 1/2 cup sour cream
- 2 Tbsp. baking soda
- 3 cups sugar
- 1 1/2 tsp salt
- 2 1/4 cups mashed ripe banana
- 3 cups coarse chopped nuts
- 3 Tbsp. lemon juice

In a mixing bowl cream together butter, eggs, sour cream, and sugar. In a separate bowl combine, bananas and lemon juice. Stir to mix well. In a separate bowl sift together flour, baking powder, baking soda, and salt. Alternately mix flour mixture and bananas into wet ingredients, beginning and ending with flour. Stir in chopped nuts. Pour batter into a well-greased 12" Dutch oven. Place lid on oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 30-35 minutes or until toothpick inserted into center of bread comes out clean. Serves 15-20.



### Southern Buttermilk Biscuits (Popeyes)

- 1/2 cup cold butter, cubed
- 2 cups self-rising flour
- 3/4 cup buttermilk
- Melted butter

In a large bowl, cut butter into flour until mixture resembles coarse crumbs. Stir in buttermilk just until moistened. Turn onto a lightly floured surface; knead 3-4 times. Pat or lightly roll to 3/4-in. thickness. Cut with a floured 2x2-in. biscuit cutter. Place on a greased baking sheet. Bake at 425° until golden brown, 11 -13 minutes. Brush tops with butter. Serve warm.

Note: As a substitute for each cup of self-rising flour, place 1 1/2 teaspoons baking powder and 1/2 teaspoon salt in a measuring cup. Add all-purpose flour to measure 1 cup. Makes 8 biscuits.

### Zucchini Bread

- Unsalted butter for greasing pan
- Flour for dusting pan
- 3 cups whole wheat flour
- 1 tsp salt
- 1 tsp ground cinnamon
- 1 tsp ginger
- 1 tsp baking soda
- 1/4 teaspoon baking powder
- 1 cup chopped walnuts
- 3 eggs
- 1 cup honey
- 1 cup vegetable oil
- 3 tsp vanilla extract
- 2 cups washed and grated zucchini (unpeeled)

Butter and flour two 10" Dutch ovens or two loaf pans. In a large bowl, mix flour, salt, cinnamon, ginger, baking soda, baking powder, and walnuts. In a separate bowl, mix eggs, honey, and oil. Blend in vanilla and grated zucchini. Mix wet ingredients into dry. Pour batter into Dutch ovens or loaf pans. Bake in Dutch ovens for about 1 hour, turning oven every 15 minutes. Bread is done when a knife inserted in the center comes out clean. Remove from pan and let cool before slicing. Yields 2 loaves.



"Since I cooked, you do cleanup. OK?"

## Breakfast Dishes

### Apple-Cinnamon Brown Betty

- Unsalted butter for greasing pan plus 1 cup (2 sticks), melted
- 2 cups rolled oats
- 2 cups unbleached all-purpose flour
- 2 cups brown sugar
- 2 tsp ground cinnamon
- 1/2 tsp baking powder
- 2 Tbsp. cornstarch
- 5 Tbsp. fresh lemon juice (about 2 large lemons)
- 5 cups apples, peeled and sliced.

Grease a 12" Dutch oven and set aside. Mix butter, oats, flour, brown sugar, cinnamon, and baking powder. Set aside. In a separate large bowl, mix cornstarch and lemon juice. Add apples and toss to coat with juice mixture. Sprinkle one third of the oatmeal mixture over the bottom of Dutch oven. Spread apple mixture in an even layer on top. Sprinkle remaining oatmeal mixture evenly over apples. Bake in Dutch oven for about 30 minutes, until topping is light golden brown. Cut into squares and serve warm. This great breakfast dish can also be served as a dessert topped with whipped cream or ice cream. Try making it with peaches instead of apples. Serves 12.

### Australian Brumbies

Filling:

- Cold cooked meat
- Any vegetables you have

Batter:

- 2 cups flour
- Pinch of salt
- Oil
- Milk
- 1 egg

Place flour, salt and the egg in a bowl and mix well slowly adding a little milk until you have a smooth batter. Chop vegetables and leftover cooked meat then mince the vegetables and meat together then mix into the batter. Have hot oil in the camp oven. Spoon mixture into the hot oil. Turn them when the edges look like crumpets that are bubbly. Fry until golden brown. Serve as they are or with bacon and eggs!

### Avocado Frittata

- 1 Tbsp. unsalted butter
- 2 Tbsp. olive oil
- 1 small onion, chopped
- 1 garlic clove, minced
- 1/2 teaspoon salt
- Freshly ground black pepper to taste
- 1/2 tsp dried basil
- 1/2 tsp dried oregano
- 6 eggs, well beaten
- 2 avocados, sliced
- 4 oz. cheddar cheese, grated (1/2 cup)
- Salsa for topping

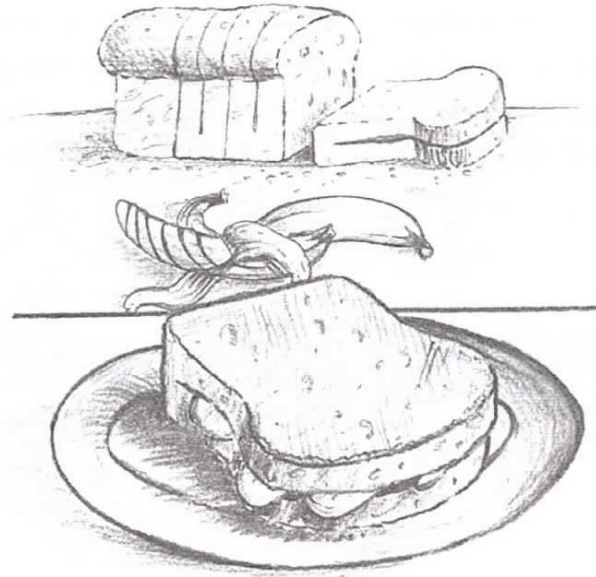
Heat butter and olive oil in 10" Dutch oven over medium heat. Sauté onion and garlic. Add salt, pepper, basil, and oregano. Increase heat to high and pour in eggs, letting the uncooked egg flow under vegetables as you would for an omelet. Reduce the heat to medium. Top with avocados and cheese. Cover the Dutch oven, use coals on top and underneath and bake for 10 minutes or until the frittata is firm. Cut in wedges to serve. Top with salsa. Serves 6.



### Banana Stuffed French Toast

- 1 loaf bread, unsliced
- 2 bananas, peeled and sliced (the long way)
- 3 cups soft butter
- 3/4 large eggs, whipped with the following ingredients:
- 1/2 cup milk
- 1 tsp vanilla extract
- Pinch each of cinnamon, and nutmeg

Slice the bread, discarding the end pieces, as follows. Cut all the way through the first time, and only 3/4-way through the next. All the way through the third, and so on. Each slice should be a total of about 3/4-inch thick. Stuff the crevice in each piece with a few of the banana slices. Carefully dip this into the egg wash mixture. Lay in a buttered, hot pan. Leave for 2 min, or until one side is browned to your taste, then flip over, and repeat. Serve with your favorite topping, syrup, powdered sugar, honey, or whatever.



### Biscuits and Sausage Gravy

- 1/2 lb. ground sausage
- 3 Tbsp. chopped onion
- 2 Tbsp. flour
- 2 cups hot milk
- Black pepper to taste

Prepare Homemade Biscuit recipe. Brown sausage and onion together. Pour off excess grease. Stir in flour. Slowly add milk while stirring. Cook until thickened. Serve biscuits split with gravy on top.

### Biscuits & Sausage Gravy (Cracker Barrel)

- 1/4 lb. bulk pork sausage
- 2 Tbsp. butter
- 2 to 3 Tbsp. all-purpose flour
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 1/4 to 1 1/3 cups whole milk
- Warm biscuits

In a Dutch oven, cook sausage over medium heat until no longer pink; drain. Add butter and heat until melted. Add the flour, salt and pepper; cook and stir until blended. Gradually add the milk, stirring constantly. Bring to a boil; cook and stir until thickened, about 2 minutes. Serve with biscuits. Serves 2.

### Blueberry Cinnamon Brown Betty

- Unsalted butter for greasing pan plus 1 cup (2 sticks), melted
- 2 cups rolled oats
- 2 cups unbleached all-purpose flour
- 2 cups brown sugar
- 2 tsp ground cinnamon
- 1/2 tsp baking powder
- 2 Tbsp. cornstarch
- 5 Tbsp. fresh lemon juice (about 2 large lemons)
- 3 1/2 pints fresh blueberries, rinsed and picked over

This also makes a great dessert topped with ice cream. Equivalent amounts of sliced apples, peaches, or pitted cherries can be substituted for the blueberries. Grease a 12" Dutch oven and set aside. Mix butter, oats, flour, brown sugar, cinnamon, and baking powder in large bowl and set aside. In a separate large bowl, mix cornstarch and lemon juice. Add blueberries and toss to coat.

Sprinkle one-third of the oatmeal mixture over the bottom of Dutch oven or baking pan. Spread all the blueberries in an even layer on top. Sprinkle remaining oatmeal mixture evenly over blueberries. Bake in Dutch oven for about 30 minutes, until topping is light golden brown. Cut into squares and serve warm. Serves 12.

### Blueberry Muffins (Starbucks)

- 1/2 cup old-fashioned oats
- 1/2 cup orange juice
- 1 large egg, room temperature
- 1/2 cup canola oil
- 1/2 cup sugar
- 1 1/2 cups all-purpose flour
- 1 1/4 tsp baking powder
- 1/2 tsp salt
- 1/4 tsp. baking soda
- 1 cup fresh or frozen blueberries
- 1/2 tsp ground cinnamon

#### Topping:

- 2 Tbsp. sugar

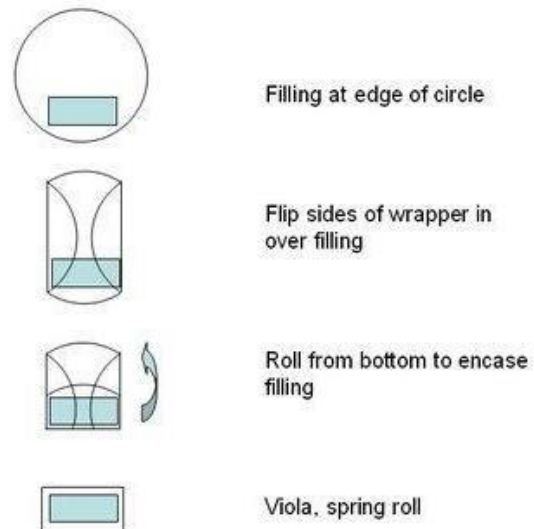
In a large bowl, combine oats and orange juice; let stand for 5 minutes. Beat in the egg, oil and sugar until blended. Combine the flour, baking powder, salt and baking soda; stir into oat mixture just until moistened. Fold in blueberries. Fill greased or paper-lined muffin cups two-thirds full. Combine topping ingredients; sprinkle over batter. Bake at 400° until a toothpick inserted in the center comes out clean, 20-25 minutes. Cool muffins for 5 minutes before removing from pan to a wire rack. Serve warm. Makes about 1 dozen.

Note: If using frozen blueberries, use without thawing to avoid discoloring the batter.

### Breakfast Burritos

- 2 lb. bulk pork sausage
- 1 (30 ounce) package hash browns
- 2 onions (chopped)
- 2 green peppers (chopped)
- 24 eggs
- 2 Tbsp. garlic powder
- 2 Tbsp. dried onion
- 2 Tbsp. chili powder
- 16 (10 inch) flour tortillas (warmed)
- 4 cups shredded cheddar cheese
- 12 oz. jar of salsa

Brown sausage, pepper, and onion in Dutch oven. Add hash browns, green pepper, and onions. Cook until potatoes are done. Mix eggs, garlic, and chili powder. Fry in a skillet, scrambling until cooked. Mix eggs with the sausage/potato mixture. Place about 3/4 cup egg onto each tortilla. Top with 1/4 cup cheese, roll up, and fold over ends. Lay 5 in Dutch oven, then make second layer on top, then third layer. Put lid on Dutch oven and bake 10 to 15 minutes at 350 degrees with most coals on top. Serve with salsa. Yields 16 burritos.



### Breakfast Burrito #2

- 12 oz. chorizo or your favorite spicy link sausage, sliced
- 8 flour tortillas, 12 inches in diameter
- 1/2 yellow onion, minced
- 2 Tbsp. olive oil
- 8 eggs, beaten
- 2 garlic cloves, minced
- 1 tsp ground cumin
- 1 tsp freshly ground black pepper
- 3/4 cup chopped fresh cilantro
- 8 oz. sharp cheddar cheese, grated
- Toppings such as sour cream, guacamole, and salsa

In a 12" Dutch oven or skillet, heat sliced sausage, then drain all fat and juice. Remove from pan and set aside, keeping warm. Heat tortillas on inverted Dutch oven lid. Set aside. Add oil to the Dutch oven and sauté onion until translucent. Add eggs, garlic, cumin, and pepper and cook until eggs are nearly done. Add cilantro and serve on tortillas, offering sausage, cheese, and other toppings. Serves 8.

### Breakfast Fondue

- Butter for greasing pan
- 6 slices whole wheat bread, cubed
- 6 oz. cheddar cheese, grated (1 1/2 cups)
- 1/3 lb. link sausage (can use bulk)
- 3 eggs
- 2 cups milk
- 1/2 tsp dry mustard
- 1 10.5 oz. can cream of mushroom soup

Butter a large casserole dish or Dutch oven. Place bread cubes in dish. Sprinkle with cheese. Brown the sausage, then drain and cut into thirds (or crumble if using bulk sausage). Place over cheese. In a separate bowl, beat eggs slightly with 1 2/3 cups milk and dry mustard. Pour egg mixture over sausage. Dilute soup with 1/3 cup milk and pour over all. Bake in Dutch oven for about 1 hour. Serves 6 to 8.

### Breakfast Muffins

- 1/2 lb. butter, softened
- 2 cups sugar
- 2 cups boiling water
- 5 tsp baking soda
- 4 eggs
- 1 qt buttermilk
- 5 cups flour
- 6 cups raisin bran

This makes 6 dozen. Can be refrigerated for up to 6 weeks covered. Combine water and baking soda. Allow to cool slightly. Cream together butter and sugar. Mix in eggs. Gradually add flour and buttermilk alternately. Blend in water mixture. Mix in raisin bran. Bake in 375 degree oven for 25-30 minutes.

### Chefs Hat's

- 6 frozen puff pastry shells
- 6 oz. cheddar cheese, grated (1 1/2 cups)
- 3 Tbsp. unbleached all-purpose flour
- 3 eggs, lightly beaten
- 1 package (10 oz.) frozen chopped spinach, thawed and drained
- 4 oz. fresh mushrooms, sliced
- 6 crisply cooked bacon slices, crumbled
- 1/2 tsp salt
- Dash black pepper

Roll out each pastry shell into a 6- to 8-inch circle. Line paper muffin cups with each circle of dough, so that edges of dough stand up at least a 1/2-inch above the cup edge. Toss cheese with flour. Add eggs, spinach, mushrooms, bacon, salt, and pepper. Mix well. Fill the cups with cheese mixture. Bake in Dutch oven for 25 to 30 minutes. Serves 6.





### Chilaquiles

- 1 cup chopped red onion
- 1/2 cup chopped tomato
- 1 cup chopped Swiss chard
- 1 Tbsp. vegetable oil
- 1/2 cup cooked corn
- 1/2 cup cooked black beans, drained and rinsed if canned
- 1 cup shredded cooked chicken
- 1 cup enchilada sauce (not salsa)
- 1 Tbsp. chopped fresh parsley
- 2 Tbsp. chopped cilantro
- 4 cups tortilla chips
- 1 tsp salt
- 1/2 tsp freshly ground black pepper
- 6 oz. mild cheddar cheese, grated (1 1/2 Cups)

In a large skillet, sauté onion, tomato, and chard in oil. Add corn, beans, and chicken and cook until heated through. Stir in broth, enchilada sauce, parsley, and cilantro until blended. Add tortilla chips, salt, and pepper, cover, and cook, stirring occasionally, until chips begin to soften, about 5 minutes. Transfer mixture to a 10" Dutch oven and top with cheese; with the lid covered with charcoal, heat until cheese bubbles, about 3 minutes. Serves 4.

### Cinnamon French Toast Bake

- 1/4 cup (1/2 stick) butter, melted
  - 2 cans Pillsbury refrigerated cinnamon rolls with icing
  - 6 eggs
  - 1/2 cup heavy cream
  - 2 tsp ground cinnamon
  - 2 tsp vanilla
  - 1 cup chopped pecans
  - 1 cup maple syrup
- Garnish*
- Icing from cinnamon roll packages
  - Powdered sugar
  - 1/2 cup maple syrup, if desired

Lightly oil or spray 12 inch Dutch oven. Pour melted butter into prepared oven. Separate both cans of dough into 16 rolls; set icing aside. Cut each roll into 8 pieces. Place pieces in single layer over butter in Dutch oven. In medium bowl, beat eggs. Beat in cream, cinnamon and vanilla until well blended. Gently pour egg mixture over roll pieces. Sprinkle with pecans. Drizzle with 1 cup syrup. Bake at 375 degrees for 25-28 minutes or until golden brown. Let cool 15 minutes. Drizzle with icing and dust with powdered sugar. If desired, serve with additional maple syrup. Serves 8.

### Coffee Cake

Cake:

- 1 1/4 cups brown sugar
- 2 1/2 cups whole wheat flour
- 1 Tbsp. baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/2 cup (1 stick) unsalted butter
- 3 eggs, lightly beaten
- 1 cup milk
- 1 tsp vanilla extract
- 1 cup plain yogurt

Topping:

- 1/4 cup butter, melted
- 3/4 cup chopped walnuts
- 3/4 cup brown Sugar
- 1 1/2 teaspoons ground cinnamon
- 3/4 cup raisins

Line Dutch oven with parchment paper, extending paper two inches up sides and set aside. Mix brown sugar, whole wheat flour, baking powder, baking soda, and salt. In a separate dish, melt butter, then add beaten eggs, milk, vanilla, and yogurt. Make a well in the dry ingredients and pour in the liquids. Mix only to moisten the dry ingredients. Pour batter into Dutch oven. Partially bake batter in Dutch oven for 25 minutes before adding topping. While batter is baking, make the topping: Stir together melted butter, walnuts, brown sugar, cinnamon, and raisins. After initial baking time, sprinkle topping mixture on top of cake and bake another 5 to 10 minutes or until a knife inserted into the center comes out nearly clean. Cool slightly before slicing. Serves 10 to 12.



### Coffee Cake, Berry-Topped (Starbucks)

- 1/3 cup butter, softened
- 2/3 cup sugar
- 1 large egg, room temperature
- 2 tsp grated lemon zest
- 3/4 cup all-purpose flour

#### *Topping:*

- 1/3 cup sugar
- 2 tsp all-purpose flour
- 1/2 tsp ground cinnamon

#### *Glaze:*

- 1/3 cup confectioners' sugar
- 2 tsp milk

- 3/4 cup whole wheat flour
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1/4 tsp. baking soda
- 1/2 cup reduced-fat sour cream

- 1 cup fresh or frozen blueberries, thawed
- 1/2 cup fresh or frozen unsweetened raspberries, thawed

- 1/8 tsp vanilla extract

Preheat the oven to 350°. Grease a 9-in. springform pan. Cream butter and sugar until light and fluffy. Beat in egg and lemon zest. In another bowl, whisk together flours, baking powder, salt and baking soda; add to creamed mixture alternately with sour cream, beating well (batter will be thick). Spread into prepared springform pan. For topping, mix sugar, flour and cinnamon; toss gently with berries. Distribute over batter to within 1 inch of sides. Bake until a toothpick inserted in center comes out clean, 45-50 minutes. Cool on a wire rack 10 minutes. Remove rim from pan. Mix glaze ingredients. Drizzle over warm coffee cake. Serves 10.

### Country Breakfast

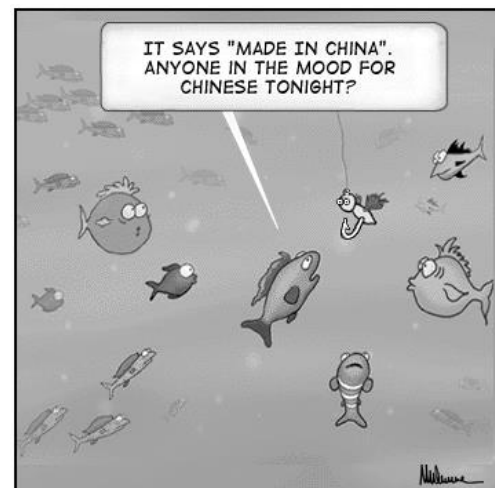
- 1 lb. bulk pork sausage
- 1 box dehydrated (not frozen) hash brown potatoes
- 1 dozen eggs
- 1/2 lb. shredded cheddar cheese

In the bottom of the Dutch oven, crumble the pork sausage. Cover with a water and boil until sausage is cooked. Add hash brown potatoes, cover with water and boil until water is absorbed. Fry potato/sausage mixture until potatoes are browned. Remove the Dutch oven from the coals. Using a large spoon, make several depressions in the top of the potatoes. Crack one or two eggs in to each of the depressions. Cover the Dutch oven. Add heat to the top to cook the eggs. When the whites are white, sprinkle cheese over the top and return the heat to the top of the Dutch oven long enough to melt the cheese. The yolks should be liquid. Eat and enjoy.

### Country-Style Scrambled Eggs (Country Kitchen)

- 8 bacon strips, diced
- 2 cups diced red potatoes
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 8 large eggs
- 1/4 cup whole milk
- 1 tsp salt
- 1/4 tsp pepper
- 1 cup shredded cheddar cheese

In a 9 in. cast-iron skillet, or Dutch oven, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels to drain. Cook and stir potatoes in drippings over medium heat for 12 minutes or until tender. Add onion and green pepper. Cook and stir for 3-4 minutes or until crisp-tender; drain. Stir in the bacon. In a large bowl, whisk the eggs, milk, salt and pepper; add to skillet. Cook and stir until eggs are completely set. Sprinkle with cheese; stir it in or let stand until melted. Serves 4.



### **Crustless Quiche**

- 1/4 lb. Butter
- 3 oz. Cream cheese
- 1/2 cup Flour
- 2 cups Cottage Cheese (approx. 1 lb.)
- 10 Eggs
- 1 tsp Baking Powder
- 1 cup Milk
- 1 tsp Salt
- 1 lb. Monterey Jack Cheese
- 1 tsp Sugar

Melt butter and add flour. Cook into a light rue. Beat eggs, milk, 3 cheeses, baking powder, salt and sugar together. Stir into rue until well blended. Pour into Dutch oven and bake at 350 for 45 minutes.

### **Deep Dish Breakfast Pizza**

- 6 strips of bacon, crumbled
- 1/2 pound breakfast sausage, crumbled
- 1 clove garlic, minced
- 1/2 green bell pepper, chopped
- 1/2 red bell pepper, chopped
- 1/2 onion, chopped
- 5 mushrooms, sliced
- 1 packet Betty Crocker Pizza Crust Mix
- 6 Eggs, beaten
- 1 tsp Italian seasoning
- 1/2 tsp red pepper flakes
- Salt and pepper, to taste
- 1 cup shredded mozzarella cheese
- 1 cup shredded cheddar cheese

Spray Dutch oven with nonstick spray. If you want an easier cleanup, line Dutch Oven with tin foil. Spray tin foil with nonstick spray. Cook bacon, drain grease. Set aside to cool. Crumble once cooled. Brown sausage, drain grease. Mix in garlic, peppers, onions and mushrooms in with sausage. Sauté until softened - about 5 minutes. Stir in crumbled bacon. Remove mixture and set aside. Mix pizza dough according to package instructions and line base of Dutch oven. Create the "crust" of the pizza by pinching the dough vertically along the side of the Dutch oven, up 1". Fill the crust with meat and veggie mixture. Beat eggs. Add in Italian seasoning, red pepper and salt & pepper. Pour over meat and veggie mixture. Sprinkle cheese on top of egg, meat & veggie mixture. Cover Dutch Oven with lid and place on fire. Bake 25 - 35 minutes or until eggs are no longer jiggly in the middle. Remove from fire. Let cool a few minutes, slice, serve up and enjoy! Serves: 6

### **Denver Omelet Pie**

- 6 eggs
- 3 cups frozen shredded hash brown potatoes
- 1/2 cup fully cooked ham, diced
- 1/2 cup green pepper, chopped
- 1 cup shredded Swiss cheese
- 1/2 tsp onion powder
- 1/2 tsp dried thyme
- 1/2 tsp salt
- 1/8 tsp pepper
- 1 medium tomato, thinly sliced

In Dutch oven, beat the eggs, onion powder, thyme, salt and pepper. Stir in the potatoes, cheese, ham and green pepper. Bake 40-45 minutes or until a knife inserted in the center comes out clean. Garnish with tomato slices. Serves 6.

### **Donuts, Cinnamon Sugar**

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

Heat about 1 1/2 inches of cooking oil in the Dutch oven to 375 degrees. Be careful not to allow it to become too hot. Prepare the biscuits by sticking your thumb through them to make a ring. Carefully drop them from a spoon into the hot oil. Turn them once. Remove them from the oil and roll them in the cinnamon and sugar mixture.

### **Donuts, Coffee-Glazed (Dunkin' Donuts)**

- 1 medium potato, peeled and cubed
- 2 pkg. (1/4oz. each) active dry yeast
- 1/4 cup warm water (110° to 115°)
- 2 cups warm milk (110° to 115°)
- 1/2 cup butter, softened
- 9 1/4 to 9 3/4 cups all-purpose flour
- 3 large eggs
- 1 cup sugar
- 1 1/2 tsp Salt
- 1/2 tsp ground cinnamon

#### *Coffee Glaze:*

- 6 to 8 Tbsp. cold milk
- 1 Tbsp. instant coffee granules
- 2 tsp vanilla extract
- 3/4 cup butter, softened
- 6 cups confectioners' sugar
- 1/2 tsp ground cinnamon
- Dash salt
- Oil for deep-fat frying

Place potato in a medium saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, until tender, 8-10 minutes. Drain potatoes; return to pan. Mash until very smooth. In a bowl, dissolve yeast in warm water. Add the milk, butter, potato and eggs. Add sugar, salt, cinnamon and 3 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Cover and let rise in a warm place until doubled, 1 hour. Stir down dough. On a well-floured surface, roll out to 1/2-in. thickness. Cut with a floured 2 1/2-in. doughnut cutter. Place on greased baking sheets; cover and let rise for 45 minutes.

For glaze, combine 6 tablespoons milk, coffee and vanilla; stir to dissolve coffee. In a large bowl, beat the butter, sugar, cinnamon and salt. Gradually add milk mixture; beat until smooth, adding milk to reach desired dipping consistency.

In a Dutch oven, heat oil to 375°. Fry the doughnuts, a few at a time, until golden, 1 1/2 minutes per side. Drain on paper towels. Dip tops in glaze while warm. Makes about 4 dozen.

### **Donuts, Drop**

- 1/2 cup mashed potatoes (made with milk and butter)
- 1/4 cup sugar
- 1 large egg, lightly beaten
- 1/2 cup sour cream
- 1/2 tsp vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 tsp baking soda
- 1/4 tsp baking powder
- Oil for deep-fat frying
- Additional sugar or confectioners' sugar, optional

In a large bowl, combine the potatoes, sugar, egg, sour cream and vanilla. Combine dry ingredients; stir in potato mixture. Heat oil in a Dutch oven to 375°. Drop teaspoonful's of batter, a few at a time, into hot oil. Fry until golden brown on both sides. Drain on paper towels. If desired, roll in sugar while warm. Makes 3 1/2 dozen.

### **Donuts, Favorite**

- 3 1/3 cups all-purpose flour
- 1 cup sugar
- 3 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 1/4 tsp nutmeg
- 2 large eggs
- 2 Tbsp. shortening
- 3/4 cup milk
- Vegetable oil for frying

For Dough: Combine and mix together all the ingredients. Preheat deep-fat fryer or Dutch oven to 375°F (190°C). Roll dough out on a lightly floured surface to 1/2-inch thickness. Cut with a floured donut cutter. Using a pancake turner (dipped first in the hot oil) carefully slide 2 or 3 donuts into the hot oil, making sure not to crowd the pan. Turn donuts as they rise to the surface. Fry until golden brown, about 2 to 3 minutes. Remove donuts using tongs or wire-mesh strainer. Drain on paper towels. Roll hot donuts in powdered sugar or a mixture of ground cinnamon and sugar. Makes about 2 dozen donuts.

## Donuts, Old-Fashioned Sour Cream

*For the donuts:*

- 2 1/4 cup flour
- 1 1/2 tsp baking powder
- 1 tsp salt
- 1/2 tsp ground nutmeg
- 1/2 cup sugar
- 2 Tbsp. butter, at room temperature
- 2 large egg yolks
- 1/2 cup sour cream
- Canola oil, for frying

*For the glaze:*

- 3 1/2 cup powdered sugar, sifted
- 1 1/2 tsp corn syrup
- 1/4 tsp salt
- 1/2 tsp vanilla extract
- 1/3 cup hot water

***For the donuts:***

In a bowl, mix together the cake flour, baking powder, salt, and nutmeg. In a separate bowl beat the butter and sugar together until sandy. Add the egg yolks and mix until light and thick. Add the dry ingredients to the mixing bowl along with the sour cream. The dough will be sticky. Cover with plastic wrap and chill for 1 hour. On a floured surface roll out the dough to about 1/2 inch thickness. Use a donut cutter or two differently sized biscuit cutters to cut out as many donuts as possible, dipping the cutters into flour as necessary to prevent sticking. You should get about 12 donuts and holes. Pour 2 inches of canola oil into a Dutch oven with a deep-fry thermometer attached. Heat to 325°F. Fry the donuts a few at a time, being careful not to overcrowd the pot. Fry on each side about 2 minutes, being careful not to let them burn. Let drain on a paper bag to soak up the excess grease.

***For the glaze:***

Mix all ingredients in a bowl with a whisk until smooth. Immerse each donut into the glaze. Place on a wire rack above a sheet pan to catch any excess glaze. Let sit for 20 minutes until glaze is set. Yields 12 donuts and holes.

## Donuts, Pumpkin Munchkins (Dunkin' Donuts)

- 2 large eggs
- 1 1/4 cups sugar
- 2 Tbsp. shortening
- 1 cup canned pumpkin
- 2 tsp white vinegar
- 1 tsp vanilla extract
- 3 cups all-purpose flour
- 1/2 cup dry milk powder
- 3 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 cup lemon-lime soda
- Oil for deep-fat frying
- Additional sugar

In a large bowl, beat eggs, sugar and shortening until blended. Beat in the pumpkin, vinegar and vanilla. In another bowl, whisk together flour, milk powder, baking powder, salt and spices. Add to egg mixture alternately with soda, beating after each addition. In Dutch oven, heat oil to 375°. Drop teaspoonful's of batter, a few at a time, into hot oil. Fry until golden brown, about 1 minute per side. Drain on paper towels. Roll in additional sugar while warm. Makes about 7 dozen



## Dutch Oven Cinnamon Rolls

### *Whole Wheat Bread Dough:*

- Oil for greasing rising bowl plus 3Tbsp
- 4 packages active dry yeast
- 3 1/2 cups warm water
- 1 cup honey
- 1 tsp salt
- 9 cups whole wheat flour

### *Cinnamon Rolls:*

- Flour for rolling out dough
- 2 Tbsp. unsalted butter, melted
- 1 cup (2 sticks) butter
- 1/4 cup plus 1/2 cup brown sugar
- 1 cup raisins
- 1/2 cup chopped walnuts
- 1 tsp ground cinnamon

Oil a bowl for rising dough, and set aside. Dissolve yeast in warm water in a large bowl. Add honey and stir until dissolved. Add oil and salt and stir well. Add flour 1 cup at a time, mixing until you have a stiff dough. Turn dough out onto floured surface and knead until smooth and elastic, about 5 minutes. Shape dough into a ball. Place the dough in oiled bowl and cover with a damp towel or plastic wrap. Let rise for about 2 hours, until doubled in size. Divide risen dough in half. On lightly floured board, roll out each half into a 1/4 inch-thick rectangle. Brush each rectangle with 1 tablespoon of the melted butter. Melt the two sticks of butter in the bottom of two Dutch ovens. Sprinkle with 1/4 cup brown sugar (1/8 cup in each Dutch oven). In a separate bowl, combine raisins, 1/2 cup brown sugar, walnuts, and cinnamon. Sprinkle half of mixture over each piece of dough. Roll up each like a jelly roll, starting with the long edge. Cut rolls into 1-inch slices. Place pieces sealed-side down in Dutch ovens. Cover and let rise until doubled in size, about 1/2 hour. Bake in Dutch ovens for about 20 minutes until golden brown. Yields 30 cinnamon rolls.

## Dutch Oven Potatoes and Onions

- 10 Potatoes, sliced
- 5 small onions, sliced
- 2 lb. Bacon
- salt and pepper

Place the bacon in the bottom of a 12" Dutch oven. Place the lid on the Dutch oven, place 12 briquettes on top of the Dutch oven, and 12 underneath. Cook the bacon until it is crispy. Add the onion and potatoes. You may add salt and pepper if you wish. Replace the lid, and cook for 20 – 30 minutes. Check it every 10 – 15 minutes. Stir if needed.

## Egg and Sausage Gravy Casserole Recipe

Servings: 8

### *For the sausage gravy:*

- 1 tablespoon oil (we use avocado)
- 1/2 sweet onion, diced
- 1 bell pepper, diced (optional)
- 8 ounces mushrooms, sliced (optional)
- 1 pound ground breakfast sausage
- 1 cup milk (we use 2%)
- 2 tablespoons cornstarch
- 1/4 teaspoon salt
- 1/2 teaspoon black pepper

### *For the eggs:*

- 6 eggs
- 1 cup sharp cheddar cheese, shredded
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon ground cayenne
- 1/4 teaspoon paprika
- 1/4 teaspoon dried oregano
- 1/4 cup milk

### *Everything else:*

- 1 pound frozen shredded hash browns

Preheat your oven to 400°F. Add oil to a large pan over medium heat. Add onions and peppers and cook, stirring occasionally, until they begin to soften, about 4 minutes. Then add mushrooms to the pan and cook another 4 minutes, or until they start to brown and the excess moisture in the pan has cooked out. Add sausage, breaking it up with a spoon as you mix it in. Cook until browned, about 6 minutes. In a small bowl, mix together milk, salt, black pepper, and cornstarch until no lumps remain. Then add it to the pan with the sausage. Stir to combine and cook until the milk has thickened, a couple of minutes. Remove the pan from the heat and set aside. In a large mixing bowl, combine eggs, shredded cheese, milk, salt, black pepper, ground cayenne, paprika, and dried oregano. Whisk

until everything is combined. Spray the bottom of a 9x13 inch casserole dish with nonstick spray. Add frozen hash browns to the bottom of the dish, sprinkle with a dash of salt and pepper, then spread the sausage gravy mixture evenly over the top. Once the gravy is evenly distributed, dump the egg mixture over the top. Bake in the oven for 25-30 minutes, or until the eggs have set up. Serve! This is great with hot sauce on top.

### **Egg Brunch Casserole**

- 6 slices bacon, or more to taste
- 1 onion, chopped
- 1 red bell pepper, seeded and chopped
- 1 clove garlic, minced
- 1 32 oz. package frozen hash brown potatoes, thawed
- 1 1/2 cups shredded Cheddar cheese
- 12 eggs
- 1 cup whole milk
- Salt and ground black pepper to taste

Place bacon in a Dutch oven and cook, turning occasionally, until evenly browned. Drain bacon slices on paper towels and crumble. In the bacon drippings, cook and stir onion, red bell pepper, and garlic until onion is softened. Drain the grease. Stir potatoes, bacon, and cheese into onion mixture. Whisk eggs, milk, salt, and pepper together in a bowl; pour over ingredients and mix. Cook with low heat until eggs are done. Serves 10.

### **Egg Burritos (Taco Bell)**

- 12 bacon strips, chopped
- 12 large eggs
- 1/2 tsp salt
- 1/4 tsp pepper
- 10 flour tortillas (8 in.), warmed
- 1 1/2 cups shredded cheddar cheese
- 4 green onions, thinly sliced

In a large cast-iron or other heavy skillet, cook bacon until crisp drain on paper towels. Remove all but 1-2 tablespoons drippings from the pan. Whisk together eggs, salt and pepper. Heat skillet over medium heat; pour in egg mixture. Cook and stir until eggs are thickened and no liquid egg remains; remove from heat. Spoon about 1/4 cup egg mixture onto center of each tortilla; sprinkle with cheese, bacon and green onions. Roll into burritos. Serves 10.

### **Famous-On-Two-Continents Pancakes**

- 1 cup whole wheat flour
- 1 cup unbleached all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 1/4 to 1/3 cup brown sugar (to taste)
- 1/2 cup roasted sunflower seeds and/or raisins
- Dash vanilla extract
- 2 Tbsp. vegetable oil
- 1 cup of one of the following: ginger ale, milk, pineapple juice, coconut milk, or fruit juice of your choice
- 1 egg, lightly beaten
- 2 small bananas (or 1 very large), mashed

Mix wheat flour, all-purpose flour, baking powder, salt, cinnamon, brown sugar, and sunflower seeds and/or raisins. Add vanilla, vegetable oil, and chosen liquid (with egg, if desired) and stir. Stir banana(s) into batter. Cook on seasoned griddle. You can also use a Dutch oven lid as a griddle. Serve with your favorite toppings. Yields about 15 4-inch pancakes.

### **French Toast, Custardy**

- 3 eggs
- 4-5 slices white bread
- 3/4 cup milk
- 1/4 tsp salt
- 1/2 ground cinnamon
- 4 Tbsp. butter or margarine

Add milk, salt, cinnamon, and eggs to a medium bowl and whisk. Preheat Dutch oven. Melt 1 tablespoon of butter for each slice of bread. Dip a slice of bread in the egg mixture and thoroughly soak on both sides. Use a spatula to carefully transfer each bread slice to the melted butter in the Dutch oven. Cook over medium heat for 4 minutes on each side or until golden brown. Serve with fruit filling or syrup. Serves 4.

### French Toast, Southern Fried

- 8 bread slices cut diagonally
- 4 eggs
- 1 cup flour
- 1 tsp baking powder
- 1/2 cup milk

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

### German Pancakes

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

Preheat Dutch oven and lid. Mix flour, milk, salt and eggs in medium bowl. Melt butter in Dutch oven. Pour batter in Dutch oven. Bake for 10-15 minutes with top and bottom heat. Remove from heat and let baking finish until center of pancake is finished. Test that knife comes out clean. Cut into wedges and serve. Serve with fruit filling or syrup. Serves 4.

### Grand Junction Omelet

- 24 eggs
- 1/2 lb. bacon, cut into small pieces
- 1 lb. cooked ham, diced
- 1/2 lb. cheddar cheese, grated
- 1 medium onion, chopped
- 1 green pepper, chopped
- 1 1/2 cups sliced mushrooms, divided
- 1 pimento, chopped

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

### Hash Brown Quiche

- 32 oz. potatoes (cooked, cooled and shredded) or 32 oz. package hash brown potatoes (thawed)
- 1/3 to 1/2 cup melted butter
- 1 1/2 cups Swiss and/or cheddar cheese, grated
- 3/4 to 1 1/2 cups hot pepper cheese, grated
- 1 1/2 cups cooked ham, diced
- 3/4 cup milk
- 3 eggs
- 1/3 tsp seasoned salt or Mrs. Dash
- Pepper to taste

Grease 12 inch oven with Crisco. If using thawed potatoes, press between paper towels to remove excess water. Fit potatoes in oven making a solid crust. Brush crust with melted butter (be sure to get top edge). Bake hot (425 °F) with most heat on top for about 25 minutes until crust is golden brown. Remove oven from heat. Fill crust with layers of cheese and ham. Beat eggs with milk and seasonings, pour over ham and cheese. Bake moderate (350 °F) with most heat on top 30-40 minutes or till done. Use knife test as for custard pies. Serves 6



### Mountain Man Breakfast

- 1/2 lb. bacon (or pre-cooked sausage)
- 1 medium onion
- 2 lb. bag of hash brown potatoes
- 1/2 lb. of grated cheddar
- 1 dozen eggs
- 1 cup salsa (optional)

The following requires 6-9 bottom coals and 12 -15 top coals: Pre-heat Dutch oven. Slice bacon and onion into small pieces and brown in the bottom of the Dutch oven until onions are clear. Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (15 minutes) Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set (10-15 minutes). Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted. Optional: cover cheese/egg mixture with a 1 cup of salsa. Cover and cook for an additional 3-5 minutes. Slice and server like quiche. Serves 6.

### One Oven Breakfast

- 1/2 lb. bacon
- 1/2 lb. bulk sausage
- 1 10.5 oz. can cream of mushroom soup
- 10 eggs
- 8 slices bread, buttered and cut into cubes
- 2 cups cheddar cheese
- 2 1/4 cups whole milk
- 3 tsp mustard
- Dash of Tabasco
- Salsa (optional)

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

**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 instead of cream of mushroom. Substitute hash browns for bread.

### One Pot Tortilla Breakfast

- 2 tsp vegetable oil
- 2 medium green, red, and/or yellow peppers thin sliced
- 1 small red onion thin sliced
- 1 (1.25 oz.) package taco seasoning mix
- 1 can evaporated milk
- 6 large eggs, lightly beaten
- 12 (6 in.) fajita- size flour tortillas, warmed
- 1 jar of salsa
- 1 tub of sour cream
- 1 lb. shredded cheddar cheese

Heat oil in Dutch oven. Add pepper, onion and seasoning mix, stir well. Cook well for 3 to 5 minutes or until vegetables are crisp- tender. Transfer to bowl, cover. Combine evaporated milk and eggs in bowl. Pour into oven and scramble until soft curds form. Move eggs to center of oven. Arrange vegetables around eggs. Sprinkle cheese over eggs and vegetables. Serve with tortillas. Garnish as desired.

### Pecan Caramel Rolls

- 1 tube of refrigerator biscuits
- 1/2 cup brown sugar
- 1 stick butter or margarine
- generous amount of chopped pecans
- cinnamon raisins (optional, but good)

Melt butter, brown sugar, cinnamon, and a tablespoon of water in the cover of a chef kit (or a large frying pan). Stir well until sugar/butter becomes a caramel. Add pecans and raisins to the caramel mixture. Cut the biscuits into quarters. Stir into the caramel mixture, coating each part with caramel. Place the pan in the Dutch Oven using the "three stone method" bake the biscuits until they are golden brown. About 15 minutes.



### **Pioneer Cinnamon Rolls**

- 2 1/2 cups biscuit mix
- 1 cup water or skim milk
- 3 tsp cinnamon
- 8 Tbsp. sugar
- Squeeze butter or margarine
- Pam Olive Oil Spray

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

### **Pita Pocket Breakfast**

- 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

Pre-heat a Dutch oven by using 12 coals on the bottom. Brown sausage drain fat, saving 2 Tbs. Stir in onion, garlic, pepper, sauté with sausage. Add eggs, sausage fat and cook together until eggs are scrambled. Spoon into Pita Pockets top with salsa to taste.

**Hints:** Brown sausage and sauté garlic onions and peppers in advance, refrigerate or freeze in Ziploc 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.

### **Posh Potato and Sausage Breakfast**

- 6 medium red-skinned potatoes, quartered
- 2 Tbsp. olive oil
- 1 medium onion, diced
- 2 large scallions, sliced crosswise
- 1 large tomato, chopped
- 1 Tbsp. minced fresh basil
- 1/4 tsp dried oregano
- 1/8 tsp dried thyme
- Salt and freshly ground black pepper to taste
- 3/4 lb. bulk sausage
- 4 oz. cheddar cheese, grated (1 cup)
- 4 oz. sour cream
- 1/2 tsp paprika

Boil the potatoes until tender. Heat oil and sauté potatoes until lightly browned, about 10 minutes. Add onion, scallions, tomato, basil, oregano, thyme, salt and pepper; sauté until onions are tender and set aside. Brown sausage; drain. Toss sausage with potato mixture and transfer to Dutch oven. Bake for 5 minutes in Dutch oven. Sprinkle cheese on top, and bake until cheese is bubbly, about 10 minutes. Top with sour cream, sprinkle with paprika, and serve. Serves 4.

### **Quiche**

- 6 eggs
- 1 lb. bacon, cut into small pieces
- 1 1/2 cups cheese, grated
- 3/4 cup chopped onion
- 1/2 cup chopped green pepper
- 3/4 cup sliced mushrooms
- 3 cups whole milk
- 1 1/2 cups Bisquick
- 3/4 tsp salt
- 1/2 tsp pepper

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

### **Quick and Easy Breakfast Casserole**

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

Line a 12" Dutch Oven with heavy-duty foil. Lightly grease the foil with butter. Break up bread into the oven. Crumble cooked sausage meat over bread and cover with cheese. In a separate bowl, mix eggs (lightly beaten), milk, dry mustard, and 1 tsp. salt (to taste). Pour the egg mixture over the layered bread/sausage/cheese in the oven, cover, and bake for 35-40 minutes, checking occasionally. The cheese rises to the top, melting into a golden brown crust over a fluffy layer of eggs, making a super filling camp breakfast for a crowd! Serves 6-8.

### **Rocky Mountain Eggs**

- 2 Tbsp. plus 4 Tbsp. unsalted butter
- 2 small potatoes, cut into 1/2-inch cubes
- 1 large onion, finely chopped
- 8 oz. ground spicy sausage
- 2 Tbsp. chopped fresh parsley
- 6 eggs
- 1/2 tsp salt
- Freshly ground black pepper to taste
- 1 Tbsp. milk
- 2 oz. Monterey Jack cheese, grated

Heat 2 tablespoons butter in Dutch oven. Sauté potatoes, onion, and sausage for about 15 minutes until sausage is browned evenly and potatoes are tender. Sprinkle with parsley and dot with 4 tablespoons butter, and reduce heat. In a separate bowl, beat eggs with salt, pepper, and milk. Pour into Dutch oven over cooked ingredients and cook, lifting set portion with a spatula to let uncooked egg flow underneath. When nearly set, sprinkle with cheese and cover until cheese melts. Cut into wedges to serve. Serves 4 to 6.

### **Sausage Gravy**

- 2 lbs. hot Sausage (hotter is better)
- 1/2 lb. butter
- 1 Tbsp. salt
- 1 Tbsp. pepper
- 2 cups flour
- 1 gallon milk

Brown sausage; add butter and flour, stirring occasionally until thick and light brown. Add seasonings, reduce heat and SLOWLY add milk, stirring constantly until thick. Serve over biscuits. Serves 16.

### **Sausage Hash Brown Bake**

- 1 lbs. bulk pork sausage
- 1 pkg (30 ounces) frozen shredded hash brown potatoes
- 1 10.5 oz. can cream of chicken soup
- 2 cups shredded cheddar cheese, divided
- 1 cup sour cream
- 8 oz. French onion dip
- 1 cup chopped onion
- 1/4 cup chopped green pepper
- 1/4 cup chopped sweet red pepper
- 1/8 tsp pepper

Brown sausage in Dutch oven until no longer pink and drain. In a large bowl, combine 1 3/4 cups cheese, soup, sour cream, French onion dip, onion, peppers, pepper. Fold in hash browns, reserving a handful. Top with sausage and reserved hash browns. Bake 55 minutes. Serves 10-12.

### **Sausage Roll**

- 1 loaf frozen bread dough
- 1 lb. ground pork sausage
- 1/2 yellow onion, chopped
- 4 oz. sharp cheddar cheese, grated (1 cup)
- 2 egg yolks
- 2 egg whites
- 1/4 cup Parmesan cheese, grated

Following the package instructions, let the dough rise until doubled in size. Brown the sausage and onion in a large skillet. In a medium bowl, combine cheddar and egg yolks. Add egg yolk mixture to sausage mixture; mix together, set aside, and cool slightly. Roll out bread dough to 1/2-inch thickness (about 10" X 12" rectangle). Spread the sausage mixture in the center of the bread dough leaving a 1-inch border around the edges; roll up. Cut slits in the

roll. Brush with egg whites and sprinkle with Parmesan cheese. Place in a 12" Dutch oven and bake for 20 minutes until golden brown. Serves 6.

### **Scrambled Eggs and Ham**

- 1/2 lb. precooked ham, cut into cubes
- 12 eggs
- 1 cube butter
- 1/2 cup milk

Mix eggs thoroughly in bowl. Heat butter on bottom of Dutch oven, pour in egg. Using a flat utensil, slowly scrape the bottom. Start at one side and work across. Keep repeating until eggs are almost cooked through but still moist and glossy. Fold in cubed ham. Remove from heat and serve immediately. Only use 8 briquettes on bottom of Dutch oven. Eggs cooked over high heat turn rubbery. Serves 4-6.

*Variations:* Add cheese to eggs and melt before serving. Add sautéed mushrooms, green peppers, or onions.

### **Sinfully Sumptuous Sticky Buns**

#### *Buns*

- 2 packages active dry yeast
- 1/2 cup warm water
- 2 cups warm milk
- 1/2 cup vegetable shortening
- 6 Tbsp. sugar
- 2 tsp salt
- 2 eggs
- 6 1/2 cups unbleached all-purpose flour

#### *Caramel Ooze*

- 1 cup (2 sticks) unsalted butter
- 3 cups brown sugar
- 1/2 cup light corn syrup
- 3 cups broken pecan or walnut pieces

Dissolve the yeast in the warm water. In a large bowl, mix milk, shortening, sugar, salt, and eggs until well blended. Add the yeast and 4 cups of the flour; mix vigorously. Add the rest of the flour to make a soft dough. Knead for 1 minute. Let dough rest for 10 minute; then knead again until the dough is smooth and elastic. Cover it and let rise until it doubles in bulk. Make the caramel glaze: Put butter, brown sugar, and corn syrup in a saucepan. Heat and stir until the butter is melted and the sugar dissolved. Remove from heat and pour 1 cup of glaze into a small bowl and set aside. Spread the remaining glaze over the bottom of a 12" Dutch oven and sprinkle nuts over the glaze. Roll out the dough into a rectangle and spread with glaze. Roll up like a jelly roll from the wide side into a long tube. Cut into 1 1/2-inch pieces. Place each piece in the Dutch oven, flat side down. Cover and let rise until puffy. Bake in Dutch oven for 25 to 30 minutes. Invert pan onto waxed paper. Serve warm. Serves 12.

### **Smoked Ham, Artichoke, Goat Cheese Strata**

- Unsalted butter for greasing pan
- 2 cups milk
- 1/4 cup olive oil
- 8 cups 1-inch cubes sour dough bread, crusts trimmed
- 1 1/2 cups whipping cream
- 5 large eggs
- 1 Tbsp. chopped garlic
- 1 1/2 tsp salt
- 3/4 tsp black pepper
- 1/2 tsp ground nutmeg
- 12 oz. goat cheese (can substitute with cream cheese)
- 2 Tbsp. chopped fresh sage
- 1 Tbsp. chopped fresh thyme
- 12 oz. smoked ham, chopped
- 3 jars (6 1/2-ounces each) marinated artichoke hearts, drained, halved lengthwise
- 1 cup (packed) grated Fontina cheese
- 1 1/2 cups (packed) grated Parmesan cheese

Butter a 12" Dutch oven. Whisk milk and oil in large bowl. Stir in bread. Let stand until liquid is absorbed, about 10 minutes. Whisk cream, eggs, garlic, salt, pepper, and nutmeg together in another large bowl to blend. Add cream cheese. Set aside. Combine sage and thyme in small bowl. Place half of bread mixture in prepared Dutch oven. Top with half of ham, artichoke hearts, herbs, and cheeses. Pour half of cream mixture over. Repeat layering with remaining bread, ham, artichoke hearts, herbs, cheeses, and cream mixture. Bake until firm in center and brown around edges, about 1 hour. Serves 8.

### Vegetable Egg Cups

- Oil for greasing pan
- 6 frozen puff pastry shells
- 1 1/2 cups cheddar cheese, grated
- 3 Tbsp. unbleached all-purpose flour
- 3 eggs, lightly beaten
- 1/4 cup chopped fresh mushrooms
- 1/4 cup chopped zucchini
- 3 Tbsp. chopped onion
- 6 crisply cooked bacon slices, crumbled
- 1/2 tsp salt
- Dash of black pepper

Lightly grease 6 muffin cups, or use paper muffin cups. Roll out each pastry shell into a 6 to 8 inch circle. Line each muffin cup with a circle of dough, so that the edges of the dough stand up at least a half inch above the cup edge. Toss cheese with flour. Add eggs, mushrooms, zucchini, onion, bacon, salt, and pepper, and mix well. Fill the cups with the cheese mixture. Bake in Dutch oven for 35 to 40 minutes. Serves 6.



## Cakes, Cookies, and Desserts

### Apple Cake

- 1 1/2 cups oil
- 2 cups sugar
- 3 eggs
- 3 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 2 tsp vanilla
- 1 tsp cinnamon
- 3 cups peeled and diced apples
- 1 cup chopped walnuts

Mix well and pour into a greased and floured Dutch oven. Bake at 350 degrees for 60 to 70 minutes. Use 8 to 10 bottom coals and 18 to 20 top coals.

### Apple Cake with Caramel

- 1 package yellow cake mix
- 1 pkg. (4 serving size) Jell-O Vanilla or French Vanilla Flavor Instant Pudding
- 1 cup water
- 4 eggs
- 1/3 cup oil
- 2 tsp cinnamon
- pinch of freshly grated nutmeg
- 1 tsp butter flavoring
- 1 tsp vanilla extract
- 3 medium Granny Smith apples, peeled, coarsely chopped
- 20 Kraft Caramels, unwrapped
- 3 tablespoons milk

Grease and flour a 12 inch Dutch oven. Beat cake mix, dry pudding mix, water, eggs, oil, cinnamon, nutmeg, butter flavoring, and vanilla in a large bowl with electric mixer on low speed until blended. Beat on high speed for 2 minutes. Gently stir in apples. Pour into Dutch oven. Bake 50 minutes to 1 hour or until toothpick inserted in center comes out clean at 350 degrees F. Cool completely. Heat caramels and milk in a small pan, stirring constantly until blended. Cool 10 minutes until slightly thickened. Drizzle over cake.

### Apple Dump Cake

- 2 cans apple pie filling
- 1/4 cup brown sugar
- 1 pkg. butter pecan cake mix
- 1 cup pecans; chopped
- 1 cup (2 sticks) butter

Spread 2 cans of apple filling in a 12" Dutch oven. Sprinkle the sugar, then cake mix, then pecans over apples. DO NOT STIR. Slice thin the 2 sticks of butter and layer over top. Bake at 350 (8 coals on bottom 16 coals on top) for 45 minutes to 1 hour, replacing coals as needed.



*"Does anything die and become dessert?"*

### Apple-Raisin Crumble

- Butter for greasing pan

#### *Filling*

- 6 large apples, peeled and sliced
- 1/2 cup raisins
- 1/2 cup honey
- 1 tsp ground cinnamon

#### *Crumble Crust*

- 1 1/2 cups quick oats, uncooked
- 1 Tbsp. sesame seeds
- 1 Tbsp. wheat germ
- 1/4 cup coconut
- 1/4 cup sunflower seeds
- 1/2 cup butter
- 1/2 cup honey

Grease a Dutch oven and set aside. Mix apples, raisins, honey, and cinnamon. Place in Dutch oven and set aside. Make the crust: Mix oats, sesame seeds, wheat germ, coconut, and sunflower seeds. Cut in butter and add enough honey to create a crumbly texture. Cover the apples and raisins with the crumble mixture. Bake for 30 minutes in Dutch oven until top is golden brown. Serves 8.

### Applesauce Cake #1

#### *Cake*

- 3 cups sugar
- 1 1/2 cups butter; softened
- 1 tsp salt
- 3 tsp. cinnamon
- 1 1/2 tsp nutmeg
- 1 tsp. ground cloves
- 1 1/2 Tbsp. cocoa powder
- 1/4 cup cold water
- 3 tsp baking soda
- 3 cups applesauce
- 6 cups all-purpose flour
- 1 1/2 cups raisins
- 1 1/2 cups coarse chopped nuts

#### *Frosting*

- 8 oz. brick cream cheese; softened
- 1/2 cup butter; room temperature
- 3 cups powdered sugar
- 1 tsp vanilla

**Prepare Batter:** In a large bowl cream together sugar, butter, and salt. Add cinnamon, nutmeg, cloves, and cocoa powder; cream well. Stir soda into cold water then add to applesauce. Mix applesauce then flour into wet ingredients. Stir in raisins and nuts.

**Bake:** Grease and flour the bottom and sides of a 12" Dutch oven. Pour batter into Dutch oven and spread evenly to sides. Bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-90 minutes or until toothpick inserted into center of cake comes out clean. For best results rotate oven and lid 90° in opposite directions every 15 minutes while baking. Allow cake to cool in pan for 15 minutes. Invert cake onto a cooling rack and finish cooling. Cut cake in half horizontally. Separate halves.

**Prepare Frosting:** Cream together all ingredients until lumps are all gone and frosting is smooth.

**Assemble Cake:** Set 1 cake layer on a plate cut side up. Spread frosting across top of cake half. Top with second cake layer, cut side down. Frost top and sides with remaining frosting.

Serves: 12-15

### Applesauce Cake #2

- Unsalted butter for greasing pan
- 1 1/2 cups honey
- 1/2 cup butter
- 2 eggs
- 2 tsp baking soda
- 2 1/2 cups unbleached all-purpose flour
- 1/2 tsp allspice
- 1 tsp ground cinnamon
- 1 1/2 cups applesauce
- 1/2 cup boiling water

Grease a Dutch oven and set aside. Mix all ingredients except water in large bowl. Add water and mix well again. Pour into Dutch oven. Bake in Dutch oven for 45 to 50 minutes. Prepare frosting from recipe above and ice the cake. Serves 15.

### **Baked Apples**

- 6 apples, cored
- 1 stick of margarine
- 2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/4 cup chopped walnuts
- 1/4 cup raisins
- 1/2 cup brown sugar

Mix dry ingredients. Melt the margarine in a Dutch oven. Put in the apples and spoon the dry mixture into the centers of the apples. Bake 30 to 40 minutes or until tender. Serves 6.

### **Baked Apple Surprise**

- Water, unmeasured
- 4 pineapple rings
- 4 Granny Smith apples
- 1/2 cup chopped maraschino cherries
- 1/2 cup crushed pineapple, drained
- 1/2 cup dried currants
- 1/2 cup chopped pecans

#### *Topping*

- 1 cup brown sugar
- 1/4 cup butter
- 2 Tbsp. flour
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp salt

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

#### *Variations:*

Try a variety of apples, like Fuji.

Fill the center with hot cinnamon candies, or butter and brown sugar.

### **Baked Blackberry Rollups**

- 1/4 cup unsalted butter, melted, plus 1/4 cup chilled
- 1 cup water
- 1 cup plus 3 Tbsp. sugar
- 1 1/2 cups self-rising cake flour
- 1/3 Cup milk
- Flour for rolling out dough
- 1/2 tsp ground cinnamon
- 3 cups fresh or thawed frozen blackberries

Line a 10" Dutch oven with parchment paper. In a saucepan, combine melted butter, water, and 1 cup of the sugar and heat until sugar is dissolved. Cut chilled butter into flour with pastry blender or fingers until it resembles coarse cornmeal. Add milk and stir just until dough forms. Put dough on a floured board and roll out into an 11" X 9" rectangle. Sprinkle dough with cinnamon and scatter blackberries over the top. Beginning at the long side, roll dough up jelly-roll fashion. Cut rolled dough into 1 1/2-inch slices. Arrange slices (they will be messy), cut-side up, in Dutch oven or pan. Pour sugar syrup over slices. Bake for 40 minutes in Dutch oven or 350°F conventional oven. Sprinkle 3 tablespoons sugar over the top and bake 15 more minutes or until golden brown. Serves 6.

### **Banana Cake**

- 2 1/2 cups flour
- 1 2/3 cups sugar
- 2 eggs
- 1 1/4 tsp baking soda
- 1 1/4 tsp baking powder
- 1 tsp salt
- 1 tsp nutmeg
- 2/3 cup shortening
- 1 1/4 cup bananas, mashed
- 2/3 cup buttermilk
- 1 tsp vanilla
- 1/2 cup chopped walnuts

Mix together dry ingredients. Mix in shortening, bananas, and 1/3 cup buttermilk. Beat 2 minutes. Add eggs and remaining buttermilk. Beat 2 minutes more. Add nuts. Bake at 350 degrees for 25 to 30 minutes. Use 8 to 10 bottom coals and 18 to 20 top coals.

### Blueberry Apple Crumble

- Unsalted butter for greasing pan (unless using parchment)

#### *Filling*

- 7 1/2 cups frozen blueberries (16 ounces)
- 7 cups peeled, chopped Granny Smith apples
- 2 tsp lemon zest
- 1 Tbsp. fresh lemon juice
- 1/2 cup unbleached all-purpose flour
- 3/4 cup granulated Sugar
- 1/3 cup packed brown sugar
- 1 3/4 tsp ground cinnamon

#### *Topping*

- 1 cup quick-cooking oats
- 1/3 cup unbleached all-purpose flour
- 3/4 cup packed brown sugar
- Pinch salt
- 2 Tbsp. chilled unsalted butter, cut into pieces
- 2 Tbsp. canola oil

Butter a Dutch oven or line with parchment paper, extending paper 2 inches up sides.

Make the filling: Combine blueberries, apples, lemon zest, and lemon juice. In a separate bowl, stir together flour, sugars, and cinnamon. Stir the two mixtures together and place in Dutch oven. Bake in Dutch oven for 20 minutes. Make the topping: Combine oats, flour, brown sugar, and salt. Cut in 2 tablespoons butter with a pastry blender or with fingers. Stir in oil. Sprinkle topping evenly over fruit. Bake for 30 to 40 more minutes, until top is brown and fruit is bubbly. Serves 16.

### Blueberry Crisp

#### *Filling*

- 10 cups blueberries fresh or frozen
- 4 Tbsp. sugar
- 6 Tbsp. flour
- Lemon juice

#### *Topping*

- 1/2 cup butter softened
- 1 cup brown sugar
- 1/2 cup flour
- 1 1/2 cup oats regular or quick
- 1 cup almonds chopped (optional)
- 1/2 tsp cinnamon

Toss blueberries, with sugar, 1 tablespoon lemon juice and 3 tablespoons flour. Place in a Dutch oven. With a fork, combine the butter, brown sugar, oats, flour, nuts if using and cinnamon until crumbled. Sprinkle over blueberries. Bake 35-40 minutes or until the top is golden brown and the fruit is bubbly. Cool slightly and serve warm. Serves 12.

### Blueberry Dump Cake Recipe

- 2 (about 21-ounce) cans blueberry pie filling
- 1 (15.25-ounce) box yellow, white, or lemon cake mix
- 1 1/2 sticks (6 ounces) cold unsalted butter, plus more for the baking dish
- 2 cups fresh or frozen blueberries (about 10 ounces, do not thaw)
- Vanilla ice cream, for serving (optional)

Preheat the Dutch oven to 350°F. Lightly coat a foil liner with unsalted butter. Layer the following in the foil liner in the following order (do not stir together): Spread 2 (about 21-ounce) cans blueberry pie filling into an even layer. Sprinkle evenly with 1 (15.25-ounce) box yellow, white, or lemon cake mix. Cut 1 1/2 sticks unsalted butter into thin slices and arrange over the cake mix in an even layer, covering the entire surface. Scatter 2 cups fresh or frozen blueberries on top in an even layer. Bake until golden brown, bubbling, and a crispy crust begins to form, 60 to 65 minutes. Serve warm with vanilla ice cream if desired. Serves 6-8.

### Bread Pudding

- 6 slices day-old bread
- 2 Tbsp. butter, melted
- 1/2 cup raisins (optional)
- 4 eggs, beaten
- 2 cups milk
- 3/4 cup white sugar
- 1 tsp ground cinnamon
- 1 tsp vanilla extract



Break bread into small pieces into an 8 inch square baking pan. Drizzle melted butter or margarine over bread. If desired, sprinkle with raisins. In a medium mixing bowl, combine eggs, milk, sugar, cinnamon, and vanilla. Beat until well mixed. Pour over bread, and lightly push down with a fork until bread is covered and soaking up the egg mixture. Bake in a Dutch oven for 45 minutes at 350 degrees F, or until the top springs back when lightly tapped. Serves 12.

### **Bread Pudding**

- 2 cups granulated sugar
- 5 large beaten eggs
- 2 cups milk
- 2 tsp pure vanilla extract
- 3 cups cubed Italian bread, allow to stale overnight in a bowl
- 1/2 cup packed light brown sugar
- 1/4 cup (1/2 stick) butter, softened
- 1 cup chopped pecans

*For the sauce:*

- 1 cup granulated sugar
- 1/2 cup (1 stick) butter, melted
- pure vanilla extract
- 1 egg, beaten
- 2 tsp

Grease a 12-inch Dutch oven. Mix together granulated sugar, eggs, and milk in a bowl; add vanilla. Pour over cubed bread and let sit for 10 minutes. In another bowl, mix and crumble together brown sugar, butter, and pecans. Pour bread mixture into prepared pan. Sprinkle brown sugar mixture over the top and bake at 350 degrees F for 35 to 45 minutes, or until set. Remove from oven.

**For the sauce:** Mix together the granulated sugar, butter, egg, and vanilla in a saucepan over medium heat. Stir together until the sugar is melted. Pour over bread pudding. Serve warm or cold. Serves 8 to 10.

### **Bread Pudding, Raspberry**

- Unsalted butter for greasing pan

*Pudding*

- 2 cups milk
- 1/2 cup granulated sugar
- 1/4 tsp nutmeg
- 1 tsp vanilla extract
- 1 cup raspberries, fresh or frozen
- 3 eggs, lightly beaten
- 3 cups day-old Italian or French bread, cut in 1-inch cubes
- 4 Tbsp. unsalted butter, melted
- 1 Tbsp. confectioners' sugar

*Raspberry Sauce*

- 1 cup raspberries, fresh or frozen
- 2 Tbsp. confectioners' sugar
- 3 cups whipped cream, sweetened (optional)

Grease a Dutch oven and set aside. Bring milk just to a boil, remove from heat, and stir in granulated sugar. Add nutmeg and vanilla and let cool for 10 minutes. Whisk in eggs. In a separate bowl, toss bread cubes with melted butter. Pour bread mixture into Dutch oven and spoon berries over top. Pour milk-and-egg mixture over bread mixture. Bake in Dutch oven for 1 hour, until set and starting to brown. Let cool. Dust with 1 tablespoon confectioners' sugar.

Make raspberry sauce: Push the remaining 1 cup raspberries through a sieve. Mix resulting juice with 2 tablespoons confectioners' sugar. Cook over medium heat, stirring until sugar is completely dissolved. Pour sauce over the cake and serve cake with whipped cream. Serves 6.

### **Brownies**

- 3 eggs
- 1 1/4 cups brown sugar
- 3/4 cup butter, melted
- 1/4 cup milk
- 1 1/2 cup flour
- 1 cup chopped nuts
- 1/2 cup cocoa
- 2 tsp vanilla
- 3/4 tsp salt

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

#### *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.

#### **Brownies, Pecan**

- Unsalted butter for greasing pan
- 4 oz. unsweetened chocolate
- 1/4 cup plus 3/4 cup plus 2 Tbsp. unsalted butter, softened
- 1 3/4 cups sugar
- 3 large eggs
- 1 cup chopped pecans, lightly toasted
- 2 1/2 Tbsp. sour Cream
- Pinch ground cinnamon
- 1 cup unbleached all-purpose flour, sifted

Butter a 12" Dutch oven. Melt chocolate and 1/4 cup butter over low heat, stirring until smooth. Let cool completely. Cream remaining butter and sugar; beat until light and fluffy. Add eggs, one at a time, beating well after each. Beat in chocolate-butter mixture. Stir in pecans, sour cream, cinnamon, and flour. Pour the batter into Dutch oven or pan, smoothing the top with a spatula or knife. Bake in Dutch oven for 30 to 40 minutes until batter pulls away from the sides of the pan slightly and a wooden pick inserted in the center comes out with crumbs clinging to it. Let cake cool before cutting. Yields 24 brownies.

#### **Brownies, Seven Layer**

- 1 box of your favorite Supreme Brownie Mix
- 1/4 cup warm water
- 1/2 cup melted butter
- 1 egg
- 1 tsp vanilla
- 1 cup coconut flakes, optional
- 1 cup toffee bits
- 1 cup semisweet chocolate chips
- 1 cup chopped pecans, optional
- 1 cup chopped (not crumbled) pretzels
- 1/2 cup + 2 tbsp. sweetened condensed milk

In a large bowl stir in brownie mix, eggs, vanilla, water, and butter until well blended. Press into well-greased Dutch oven. You can also use tin foil to cover Dutch oven and cover with cooking spray. Cover the Dutch oven and bake for 14 minutes at 350°. Sprinkle, coconut, toffee bits, chocolate chip bits and pecans (in that order) over the partially cooked brownies. Drizzle evenly with sweetened condensed milk to within one inch of sides. Sprinkle the top with the chopped pretzels. Cover and continue to bake for 25 – 35 minutes. Insert toothpick one inch from side of pan. Brownie is done when toothpick comes out almost clean. Do not over bake. Remove from Dutch oven and allow the brownie to cool for at least 90 minutes.

#### **Caramel Apple Upside-Down Cake #1**

Servings: 10 slices

- 3/4 cup butter
- 1 1/4 cups brown sugar packed
- 2 tsp. cinnamon
- 10 Granny Smith apples
- 3/4 cup chopped pecans optional
- 1 box yellow cake mix or spice cake mix
- 1 1/3 cups apple juice
- 3 eggs
- 1/4 cup vegetable oil

Preheat the oven to 350 °F. Peel, core, and slice the apples into 1/2" slices. Melt the butter in a 12" inch oven-safe skillet over medium-high heat. Add brown sugar and cinnamon, stir until a thick paste is formed. Add apple slices. Stir frequently for 10 minutes. Sprinkle with chopped pecans if using. Remove from heat and set aside. In a large bowl, whisk together cake mix, apple juice, eggs, and oil until smooth and well blended. Pour over the apples in the skillet. Place entire skillet in the oven and bake for 35-40 minutes or until a cake tester comes out clean. Allow to cool on a cooling rack or the stove top for 5-10 minutes. Hold a large platter or plate over the skillet. Holding the platter tightly against the skillet, turn the cake over. Slight jiggling may be required, but the cake will fall out onto the platter.

## **Caramel Apple Upside-Down Cake #2**

Servings: 10 slices

- 1 spice cake mix or yellow cake mix
- 3 eggs
- 1 cup mayonnaise
- 1 cup water
- 1/2 teaspoon cinnamon
- 1 can apple pie filling
- 1 stick butter
- 1/2 cup brown sugar

Preheat oven to 350°F. Prepare either 1 13 x9 sheet pan or 2 – pans, or one full-sized Bundt pan. Place the stick of butter and brown sugar in the pan then into the preheated oven to melt them together. While the butter mixture is melting, beat the cake mix, eggs, mayonnaise, and water in a mixer until thick and smooth. Take out the pan when butter is all melted, stir the mixture together. Spread the pie filling with cinnamon on the bottom of the prepared pan. Pour the batter over the top of the apples and bake until the cake springs back and set in the center for around 45 minutes. After 5 minutes invert over a platter that fits the cake and will catch the hot juices being very careful. Let cool completely.

## **Caramel Dumplings**

- 3 cups brown sugar
- 1 1/2 cups sugar
- 3 Tbsp. butter
- 2 tsp vanilla
- 1/2 cup nuts
- 4 tsp baking powder
- 6 cups boiling water
- 2 Tbsp. butter
- 1 cup sugar
- 1 cup milk
- 2 1/2 cups flour

*Syrup:* Add brown sugar, 1 1/2 cup sugar, 3 Tbsp. butter, vanilla and 6 cups boiling water in a Dutch oven. Boil for 5 minutes

*Dumplings:* Cream together 2 Tbsp. butter, 1 cup sugar, and milk. Mix in the nuts, baking powder, and flour. Drop the dough by spoonfuls into the syrup. Bake at 375° for 20 minutes.

## **Carrot Cake**

- Unsalted butter for greasing pan
- 2 cups unbleached all-purpose flour
- 1 1/2 teaspoons baking soda
- 2 tsp baking powder
- 1 tsp salt
- 2 tsp ground cinnamon
- 2 cups sugar
- 1 1/2 cups vegetable oil
- 4 eggs
- 2 cups grated carrots
- 1 can (8 ounces) crushed pineapple, drained
- 1 cup flaked coconut
- 1/2 cup chopped walnuts

Lightly butter a 12" Dutch oven. In a large bowl combine flour, baking soda, baking powder, salt, and cinnamon. Stir in sugar, vegetable oil, eggs, carrots, pineapple, coconut, and walnuts. Pour batter into Dutch oven. Bake in Dutch oven for 30 to 40 minutes. Let cool and frost with Cream Cheese Frosting (recipe follows). Serves 12 to 15.

## **Cream Cheese Frosting for Carrot Cake**

- 8 oz. cream cheese, softened
- 1/2 cup unsalted butter
- 1 tsp vanilla extract
- 1/3 cup confectioners' sugar

Combine cream cheese, butter, and vanilla; beat until fluffy. Gradually add the confectioners' sugar. Beat again until smooth.

### **Cheesecake, Apple Pie Stuffed**

- 2 cups graham cracker crumbs the sweetened variety
- 7 Tbsp. melted butter
- 24 oz. cream cheese softened (room temperature)
- 1 cup sugar granulated
- 2 whole eggs
- 1 egg yolk
- 1/2 cup heavy cream
- 2 Tbsp. flour all purpose
- 1 tsp. vanilla extract
- 3 large apples peeled and sliced
- 1 tablespoon brown sugar
- 1 tsp. cinnamon
- 1/4 tsp. nutmeg
- 2 Tbsp. caramel sauce

#### *For the topping*

- 1/4 cup butter softened
- 1/2 cup flour all purpose
- 1/2 cup brown sugar

Preheat oven to 350. Melt butter and mix with graham cracker crumbs. Press into a springform pan to create a crust. Bake 10 minutes. Set aside. While crust is cooking beat cream cheese and sugar until smooth. Add eggs, one at a time, then cream, flour and finally the vanilla. Blend until smooth and well incorporated. In a bowl, toss the apples with brown sugar, cinnamon and nutmeg. Pour half the cream cheese mixture onto crust in springform pan. Arrange apples on top of that, overlapping apples just a little bit and then top with remaining cream cheese mixture. Bake 40 minutes. While cheesecake is cooking mix together all topping ingredients with a fork until crumbly. After 40 minutes, remove cheesecake from oven, top with topping mixture and then return to oven and bake 30 more minutes. Remove from oven and allow to come to room temperature before refrigerating. Refrigerate at least 2 hours before serving. Drizzle with caramel sauce when serving. Serves 12.

### **Cheesecake (Cheesecake Factory)**

- 1 1/4 cups graham cracker crumbs
- 1/3 cup butter, melted
- 2 pkg. (8 oz. each) cream cheese, softened
- 2 large eggs, room temperature, lightly beaten
- 2/3 cup sugar, divided
- 1/4 cup sugar
- 2 tsp vanilla extract, divided
- Pinch of salt
- 1 cup sour cream

#### *Filling/Topping:*

In a bowl, combine the graham cracker crumbs, butter and sugar. Pat onto the bottom and up the sides of a 9-inch pie plate. Chill. For filling, beat cream cheese and eggs in a bowl on medium speed for 1 minute. Add 1/3 cup sugar, 1 teaspoon vanilla and salt. Continue beating until well blended, about 1 minute. Pour into crust. Bake at 350° for 35 minutes. Cool for 10 minutes. For topping, combine the sour cream and remaining sugar and vanilla in a small bowl; spread over cheesecake. Bake for 10 minutes. Cool completely on a wire rack. Refrigerate 3 hours or overnight. Serves 8.

### **Cheesecake, Devil's Tooth**

#### *Crust:*

- 1/2 stick melted butter
- 1 pkg chocolate cookie wafers (Nabisco), crushed.

#### *Filling:*

- 2 pkg 8-oz cream cheese
- 1 cup sugar
- 1 16-oz tub ricotta
- 6 egg
- 1/2 cup sour cream
- 1 1/2 tsp almond flavoring
- 1 1/2 tsp vanilla
- 12 oz. Nestles chocolate chips
- 1/4 cup butter
- 1/2 cup whipping cream.

Crust: Mix butter and crumbs and press into a 10-inch Dutch oven, going up the sides at least 1-inch.

Filling: Mix first five ingredients (cream cheese, sugar, ricotta, eggs, sour cream) until smooth. Melt chips, butter and whipping cream over low heat until smooth. Add almond flavoring. Pour 1/3 of white mixture into chocolate mixture and mix well. Pour this into crust. Add vanilla to remaining white mixture and carefully pour this over the

chocolate layer already in the Dutch. This is very dense and takes about 1.25 hours to bake, so be patient. It is done when the top cracks and is firm. Serves 8.

### **Cheesecake, Dutch Oven**

- Pre made graham cracker crust
- 5 packages (8 oz.) cream cheese, softened
- 1 cup sugar
- 3 Tbsp. flour
- 1 Tbsp. vanilla
- 1 cup sour cream
- 4 eggs
- Baking spray

Start with a 10-inch Dutch oven heated to about 325 degrees. Lay the graham cracker crust in the bottom of the greased Dutch oven and let it warm for a few minutes. In a separate bowl, add sour cream. Mix well. Add eggs, one at a time, mixing until just blended. Pour over crust. Bake for about 30 minutes. It is done if the center is almost set. You will need to loosen the cake from around the edge. Take it out and let it cool before serving and adding toppings. Serves 8.

### **Cheesecake, Peanut Butter Cup (Cheesecake Factory)**

- |  |  |
|--|--|
| • 1 1/4 cups graham cracker crumbs           | • 6 Tbsp. butter, melted                         |
| • 1/4 cup sugar                              | • 3/4 cup creamy peanut butter                   |
| • 1/4 cup Oreo cookie crumbs                 |  |
| <i>Filling:</i>                              |  |
| • 3 pkg. (8 oz. each) cream cheese, softened | • 3 large eggs, room temperature, lightly beaten |
| • 1 cup sugar                                | • 1 cup hot fudge ice cream topping, divided     |
| • 1 cup sour cream                           | • 6 peanut butter cups, cut into small wedges    |
| • 1 1/2 tsp vanilla extract                  |  |

In a large bowl, combine the cracker crumbs, sugar, cookie crumbs and butter. Press onto the bottom and 1 in. up the sides of a greased 9-in. springform pan. Place on a baking sheet. Bake at 350° for 7-9 minutes or until set. Cool on a wire rack. In a microwave-safe bowl, heat peanut butter on high for 30 seconds or until softened. Spread over crust to within 1 in. of edges. In a large bowl, beat cream cheese and sugar until smooth. Beat in sour cream and vanilla. Add eggs; beat on low speed just until combined. Pour 1 cup of the filling into a bowl; set aside. Pour remaining filling over peanut butter layer. In a microwave, heat 1/4 cup fudge topping on high for 30 seconds or until thin; fold into reserved cream cheese mixture. Carefully pour over filling; cut through with a knife to swirl. Return pan to baking sheet. Bake at 350° for 55-65 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Microwave remaining fudge topping for 30 seconds or until warmed; spread over cheesecake. Garnish with peanut butter cups. Refrigerate overnight. Serves 14.

### **Cheesecake, Strawberry-Yogurt**

#### *Crust:*

- |                          |                                   |
|--------------------------|-----------------------------------|
| • 8 Tbsp. butter, melted | • 2 cups graham crackers, crushed |
| • 1/4 cup honey          |                                   |

#### *Filling:*

- |                                |                                      |
|--------------------------------|--------------------------------------|
| • 8 oz. cream cheese, softened | • 1/4 tsp salt                       |
| • 2 tsp vanilla extract        | • 2 eggs                             |
| • 2 cups plain yogurt          | • 1 quart fresh strawberries, sliced |
| • 1/4 cup honey                |                                      |

Prepare the crust: Stir butter and honey together and mix with crackers. Press crust firmly into 10" metal pie tin. Place pie tin inside Dutch oven. Beat cream cheese with vanilla until creamy. Add the yogurt, honey, and salt, and mix well. Add eggs one at a time, mixing just until blended. Pour mixture into shell. Bake in Dutch oven for about 1 hour, until firm. Let cool and top with sliced strawberries. Chill at least 1 hour before serving. Serves 8.

### **Cheesecake, Trail**

- 1 cup Graham Crackers
- 4 tsp margarine
- 1 cup cottage cheese
- 8 oz. cream cheese
- 3 tbsp. sugar
- 2 eggs, beaten
- 1 tbsp. nutmeg
- 1 tsp vanilla
- 4 oz. fruit compote

Mix crushed Graham cracker crumbs and melted margarine to line the bottom of an oiled 9-inch baking pan. Mix and beat the cottage cheese, cream cheese, sugar, eggs and vanilla into a smooth mixture. Pour mixture into the crust and sprinkle nutmeg on top. Bake for 45 minutes at 350 degrees. Cool before serving with fruit compote topping.

### **Cherry Cheesecake Dip**

- 16 Ounce Cream Cheese softened
- 14 Ounce Sweetened Condensed Milk
- 8 Ounce Cool Whip
- 42 Ounce Cherry Pie Filling 2 cans
- Graham crackers for dipping

Combine cream cheese and sweetened condensed milk in a large mixing bowl. Use a hand mixer to mix them together until well combined. Gently fold in Cool Whip until evenly mixed. Pour into serving dish. Top with cherry pie filling leaving some cream cheese mixture showing on the sides. Serves 16.

### **Cherry Chocolate Surprise Cake**

- 1 chocolate cake mix; prepared as directed
- 1 egg
- 1 (20 oz.) can cherry pie filling
- 3 Tbsp. sugar
- 1 (8 oz.) brick cream cheese
- 1 tsp vanilla

Pour prepared cake batter into a greased 12" Dutch oven. Spoon cherry pie filling into clumps over cake batter. In a small mixing bowl cream together cream cheese, egg, sugar, and vanilla until smooth. Drop by tablespoons over top of cake. Place lid on oven. Bake using 8-10 briquettes bottom and 14-16 briquettes top for 1 hour or until top center of cake springs back when touched. Serve warm with whip cream as topping. Serves: 10-12

### **Cherry Clafoutis (clah-foo-TEE)**

- 3 medium eggs
- 1 cup whole milk
- 1 tsp. vanilla extract
- 1/2 tsp. almond extract (optional)
- 2 tbsp. butter, melted, plus more for greasing pan
- 1/2 cup sugar
- 1/2 cup flour
- 1 cup pitted fresh or frozen (thawed) cherries

Preheat oven Dutch oven to 325 degrees F. In a large bowl, whisk eggs lightly, then drizzle in milk, continuing to whisk. Add vanilla and (if using) almond extract, then whisk in melted butter. Pour in sugar in a slow stream, continuing to whisk, then do the same with flour. Whisk until smooth. Lightly grease a 9-inch deep-dish pie pan or cast-iron skillet with butter, then pour in batter. Scatter cherries evenly over the top, letting them sink partway into the batter. Place on a wire rack inside of the Dutch oven and bake for 40-45 minutes, or until Clafoutis is golden-brown, and a toothpick inserted into the center comes out clean. To serve, let cool slightly, then cut into wedges.



If women watched cooking shows  
the way men watch sports

### **Chocolate Peanut Butter Buckeye Bars**

- 19.5 Ounce Brownie Mix
- 2 Eggs
- 1/4 cup Water
- 1/3 cup Vegetable Oil
- 14 Ounce Sweetened Condensed Milk
- 1/2 cup peanut butter

Preheat oven to 350 degrees. Combine brownie mix, eggs, water and oil in a large bowl, beat with an electric mixture until combined. Remove half the brownie mix and set aside. Spread remaining brownie mix evenly into prepared pan. Whisk together sweetened condensed milk and peanut butter until smooth. Spread evenly over brownie mixture in pan. Separate the remaining brownie mixture into pieces, flatten them with your finger or a spoon and place them on top of brownie mixture in the pan, spread them out so they are randomly covering the peanut butter. Bake for 25-30 minutes or until top is set and edges are slightly brown. Cut into bars. Serves 16.

### **Chocolate Turtle Cake**

- 1 cup water
- 1 (10 oz.) package miniature marshmallows
- 1 cup butter (melted)
- 1 pkg. caramels (10 - 14 Oz.)
- 1 cup brown sugar
- 1/2 tsp. baking soda
- 1 chocolate cake mix
- 1 cup pecans

Line a 12 inch Dutch oven with a liner. Mix cake mix with the above ingredients, except caramels. Pour into Dutch oven and sprinkle top with the unwrapped caramels. Cook covered, over low coals for 20-25 minutes. Variation: Place pecans on top and caramels over them.

### **Cinnamon Roll Sandwiches**

- 1 can ready-made biscuit dough
- 3/4 cup brown sugar
- 3 oz. raisins

Separate biscuits to 1/2 thickness. Cover with brown sugar and raisins. Place two halves sugar side together and bake. Serves 8.

### **Cobbler, Apple Deluxe**

#### *Filling:*

- 8 cups Granny Smith apples; thinly sliced
- 1 cup dried currants or raisins
- 1 cup sugar
- 1 tsp cinnamon
- 1 1/4 cup coarsely chopped pecans; divided

#### *Topping*

- 2 cups flour
- 2 cups sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 2 eggs; well beaten
- 1 cup evaporated milk
- 1/2 cup butter; melted

Filling: Place apples in a buttered 12" Dutch oven. Sprinkle raisins over the apples. In a separate bowl combine sugar, cinnamon, and 1 cup of the pecans; stir to mix. Sprinkle over top of apples.

Topping: In a large bowl sift together the flour, sugar, baking powder and salt. In a separate bowl mix together eggs, evaporated milk and melted butter. Add liquid ingredients to dry all at once and mix until smooth. Pour batter over apples then sprinkle with remaining pecans.

Cover and bake for 45 to 60 minutes using 8-10 briquettes bottom and 14-16 briquettes top until topping is golden brown. Serve with vanilla ice cream. Serves 12-14.

### **Cobbler, Blackberry**

#### *Filling:*

- 2/3 cup sugar
- 2 Tbsp. unbleached all-purpose flour
- 4 cups fresh or thawed frozen blackberries (16 ounces)

#### *Crust:*

- 1/2 cup unbleached all-purpose flour
- 1 tsp baking powder
- 1/2 cup whole wheat flour
- 1 1/2 Tbsp. unsalted butter, chilled
- 6 Tbsp. milk
- Flour for rolling out dough

Make the filling: Combine sugar and 2 tablespoons flour. Add blackberries. Pour into a 10" Dutch oven and set aside. Make the crust: Mix 1/2 cup flour, baking powder, and whole wheat flour. Cut in butter with pastry blender or fingers until mixture resembles coarse crumbs. Stir in milk to make a soft dough and knead lightly until smooth. Put dough on a floured board and roll out to an 11-inch circle. Place dough over berries, trimming to fit. Cut slits in dough for steam to escape. Bake in Dutch oven for 20 to 30 minutes until crust is browned and filling is bubbly. Serves 6.

### **Cobbler, Black Forest #1**

- 1 large can (44 oz.) or 2 small cans (21 oz.) cherry pie filling
- 1 Chocolate cake mix
- 1 can cherry soda (7up will work)
- 1 Hershey chocolate bar
- chopped walnuts (optional)

Dump pie filling into Dutch oven. Sprinkle about 1/3 of the cake mix over the pie filling. Then, pour half can of soda right into the cake mix bag and knead the bag with your hands on the outside to mix. Once mixed, pour into the Dutch oven. Break chocolate into small pieces and place on top. Sprinkle walnuts on top. Cook at about 350 degrees for 30-40 minutes. Cake is done when it springs back when lightly touched. Top with whipped cream, cool whip or vanilla ice cream. Serves 8-10.

### **Cobbler, Black Forest #2**

- 1 can cherry pie filling
- 1 pkg. chocolate fudge cake mix
- 1/2 can water
- 1/2 stick butter or margarine
- 1/2 cup chopped nuts, optional

Prepare charcoal for a 350° F oven. (For a 12 inch oven, use about 26 full briquettes). Pour the pie filling in bottom the Dutch oven. Add water and mix. Sprinkle cake mix evenly over fruit mixture. Dot top of cake mix with pats of butter or margarine (Squeeze margarine can be used if desired). Sprinkle nuts on top of cake mixture, if desired. 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. 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. This can be prepared with other chocolate cake mixes but 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. Serves 8-10.

### **Cobbler, Blueberry**

#### *Filling:*

- 4 cups fresh blueberries
- 5 tablespoons sugar
- 3/4 cup Orange juice

#### *Topping:*

- 1 cup unbleached all-purpose flour
- 1/2 tsp baking powder
- 1/8 tsp salt
- 1 cup (2 sticks) unsalted butter, softened
- 1 cup sugar
- 1 egg, well-beaten
- 1/2 tsp vanilla extract

Mix blueberries, 5 tablespoons sugar, and orange juice. Pour in a 12" Dutch oven and set aside.

Make the topping: Mix the flour, baking powder, and salt in a small bowl and set aside. Mix the butter and the 1 cup of sugar until well blended. Stir in egg and vanilla; then stir in flour mixture. Drop topping by the tablespoonful on top of the blueberry mixture. Bake in Dutch oven for 30 to 40 minutes, until cobbler topping is golden brown and filling is bubbly. Cool slightly before serving. Serves 8 to 10.



### **Cobbler, Cherry**

- 2 cans (14 1/2 oz.) cherries save the juice
- 2 cups all-purpose flour
- 2 tsp baking powder
- 1 cube butter or margarine
- 1 1/2 cups sugar
- 1 tsp poppy seeds
- 1 cup brown sugar

Put 7-8 charcoal briquettes under Dutch oven and melt the butter or margarine. Mix the flour, sugar, baking powder, poppy seeds and about 2/3 juice from the cherries to make a fairly dense batter. Add a little more juice until you can just stir it with a heavy spoon. Pour gently on top of the melted butter. Mix the brown sugar into the cherries. Pour gently into the middle of the batter. Put the lid on and add about 16-18 charcoal briquettes to the top around the rim. Bake for 45 minutes to about one hour (Be sure to pull the bottom heat at about 30 minutes.) 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 although still good to eat! Check with a table knife. Serves 8.

### **Cobbler, Dump**

- 1 pkg yellow or white cake mix
- 2 cans pie filling or 1 large can fruit cocktail
- cinnamon
- butter

Pour cans of filling or fruit cocktail in bottom of Dutch oven. Sprinkle cake mix over top of fruit, DO NOT STIR! Sprinkle with cinnamon and cut pads of butter and let fall on surface. DO NOT STIR, it will burn. Cover and bake until bubbly and top is lightly browned, about 30-45 min. Any combination of fruits can be used. I recommend 1 can apple filling and 1 can of fruit cocktail. Serves 8.

### **Cobbler, Easy**

- 1 white cake mix
- 1 12 oz. can of Sprite or 7-Up
- 4 cans fruit pie filling

Pour fruit pie filling into a 12 quart Dutch oven. In a separate bowl, mix soda with cake mix. Batter will be lumpy. Pour over top of pie filling. Bake with 20 coals on top and 10 on bottom until cake is golden color. Serve hot. Wonderful served alone or with vanilla ice cream. Serves 8.

### **Cobbler, "Mother of Invention"**

- 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
- 1 can pineapple chunks or crushed pineapple

Combine all 3 boxes of mixes together, mixing well. Add the oil and eggs, and any other ingredients that your particular cake mix calls for. 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. Preheat the Dutch oven slightly and oil up good. Add the batter. Drain the pineapple juice and spread the pineapple out evenly over the top of the batter. Place the cover on the oven. Use a very small amount of coals on the bottom, about four or five charcoal briquettes worth. Cover the oven top with coals, and bake for about 30 minutes. Replenish the coals on top if needed. Serves 8.

### **Cobbler, Peach #1**

- 1 box yellow cake mix
- 2 - 29 oz. cans sliced peaches (or equivalent)
- 3 eggs
- 1 cup sugar
- 1/2 cup brown sugar
- 1/3 cup oil plus 4 tsp
- 1 tsp cinnamon
- water

Mix cake mix, 3 eggs, 1 and 1/3 cup water, and 1/3 cup oil. Preheat oven over 8 burning coals. Add 4 teaspoons oil to pot. Add 1/2 cup brown sugar to pot. When sugar has melted, dump in peaches (with no more than 1/2 cup of the juice). Add 1 cup sugar, Add 2 teaspoons cinnamon and stir. Pour cake batter on peaches slowly. Put lid on oven and add 12 burning coals on top of lid. After 15 minutes remove oven from coals on bottom and continue baking from

top until cake is brown and done (check with toothpick or fork). Allow cake to cool 30 minutes before serving. Serves 8.

### Cobbler, Peach #2

- 3 - 40 oz. cans of peaches in syrup
- 2 cups sugar
- 2 tsp. cinnamon
- 4 cups Bisquick
- 2 sticks margarine

Preheat Dutch oven. Melt margarine and collect juice from 2 peach cans into bowl and add enough Bisquick to make very thick mixture. Place 1 cup of sugar, all peaches and 1 can of juice into oven and boil for 5 minutes. Pour juice/Bisquick mixture over peaches (do not spread) and bake. After 10 minutes sprinkle sugar and cinnamon over the top and bake until dough is brown and firm. Serves 8.

### Cobbler, Peach and Berry

- Ground cinnamon
- 1/3 cup sugar
- 1/2 cup Bisquick
- 2 1/4 cups Bisquick
- 1/4 cup sugar
- 1/2 stick butter, melted
- 2 16 oz. cans sliced peaches in heavy or light syrup
- 1 pint fresh blueberries
- 1/2 cup milk
- Cinnamon sugar (1/4 cup sugar combined with 2 tsp ground cinnamon)

Spray a Dutch oven with vegetable oil cooking spray. Preheat oven to 350 degrees F.

Drain 1 can of the peaches. Combine both cans of peaches, including the juice from the undrained can, the blueberries, the baking mix, sugar, and a sprinkling of cinnamon. Place this mixture into the Dutch oven. To make the topping: Combine the baking mix, sugar, butter, and milk in a resealable plastic bag. Drop bits of dough, using your fingers, on top of the peaches. Sprinkle with cinnamon sugar. Place hot coals on the Dutch oven and heat for 30-45 minutes, or until the top is golden brown and crusty. Serves 4.

### Cobbler, Pineapple

- 3 sticks butter
- 2 lbs. bag of light brown sugar
- 3 20 oz. cans chunk pineapple
- 1 box yellow cake mix
- 3 eggs
- 1 Tbsp. vanilla

Completely drain your pineapple and reserve the pineapple juice from the cans. Mix the pineapple juice, vanilla, and eggs into the cake mix. Do not add the oil or water called for on the box. Begin melting the butter. When the butter has melted, add the brown sugar. Stirring continuously, allow the butter sugar mixture to heat until it becomes very frothy. Add the pineapple to the butter-sugar mixture. Continue heating and stirring the pineapple-butter-sugar mixture until it has reheated and is again beginning to froth. Slowly add the cake mix batter to the Dutch oven. Remove all but a few coals from under the oven and place about 10-12 coals on the top. Bake for about 20 minutes and check. It usually requires about 30 minutes to completely cook the cake. The cobbler is done when the top is lightly browned and a fork or toothpick remains clean after inserting and removing from the cake mix. Remove the coals and allow to cool for about 5-10 minutes. This recipe goes great with vanilla ice cream. Serves 12



### **Cobbler, Strawberry**

- 2 pints Fresh Strawberries
- 1/4 cups Brown Sugar
- 1 Tbsp. Cinnamon
- 1 box White Cake Mix, 18-20 oz.
- 1 stick Butter
- Vanilla ice cream, for serving
- Whipped cream, for serving

Cap and halve the strawberries and place them in a Dutch oven that you've lined with a Dutch oven liner or parchment paper. Sprinkle the brown sugar and cinnamon over the strawberries then dump the boxed cake mix over the strawberries and distribute evenly. Place pats of butter evenly spaced on top of the cake mix. Cover the Dutch oven with the lid. Use more top heat than bottom heat. Cook for 60-90 minutes (depending on heat), turning the oven 1/4 of a turn and the lid 1/4 of a turn in the opposite direction every 15 minutes until done. Serve with vanilla ice cream and whipped cream as desired. Serves: 8

### **Cookies, Chocolate Chip**

- 2-1/4 cups all-purpose flour
- 2 eggs
- 1 cup butter, softened
- 1 12 oz.) semi-sweet morsels
- 3/4 cup sugar
- 3/4 cup brown sugar
- 1 tsp vanilla extract

In large bowl, combine butter, sugar, brown sugar, and vanilla extract. Beat until smooth. Beat in egg. Gradually add flour. Stir in chocolate chips. Drop onto ungreased pie tin or aluminum pan. Place on trivet or inverted pie tin and bake in a 350 degree Dutch oven. Serves 8.

### **Cookies, Sugar**

- 1/2 cup softened butter
- 1/2 tsp salt
- 1 cup sugar
- 2 tsp baking powder
- 1 egg
- 2 cup flour
- 1/2 tsp vanilla extract

Combine butter and sugar, stirring until well mixed. Blend in egg and vanilla. Add remaining ingredients and mix well. Drop onto greased pie tin or aluminum pan. Place on trivet or inverted pie tin and bake in a 400 degree Dutch oven. Bake for 6 to 7 min. Makes 2 dozen.

### **Crisp, Alpine Apple**

- 5 medium-sized apples, cored, peeled, and sliced
- 3/4 cup butter, melted
- 3/4 cup chopped walnuts
- 1 1/2 cups rolled oats
- 1 tsp cinnamon
- 1/2 cup sunflower seeds
- 1/2 cup unbleached all-purpose flour
- 1/2 tsp allspice
- 3/4 cup brown sugar
- 3/4 cup orange juice
- 3 cups whipped cream, sweetened (optional)

Spread half of the apples in a 10" Dutch oven. In a separate bowl, combine butter with walnuts, oats, cinnamon, sunflower seeds, flour, allspice, and brown sugar. Crumble half of this mixture onto apples. Layer the remaining apples, and top with the rest of the topping. Pour orange juice over top. Bake in Dutch oven for 45 minutes until the apples are soft. Top with whipped cream if desired. Serves 8.

### **Crisp, Apple #1**

*Filling:*

- 2 cans apple pie filling

*Topping Mixture:*

- 1 1/2 cups flour
- 1/2 cup rolled oats
- 1/4 tsp salt
- 1/2 tsp soda
- 1/2 cup chopped nuts
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 12 Tbsp. butter

Pour 2 cans of apple pie filling into a 12 inch Dutch oven. In a separate container, cut 12 tablespoons butter into dry ingredients of topping mixture and sprinkle on top of apple pie filling, then sprinkle on the nuts. Cook approximately 1 hour with most of the coals on top of the Dutch oven and a smaller amount on the bottom. Check often. Serves 8.

### **Crisp, Apple #2**

- 4 apples, sliced, unpeeled
- 1 1/2 cups flour
- 1/2 cup brown sugar
- 1/2 cup sugar
- 1/2 cup oatmeal
- Milk, unmeasured
- 1 1/2 stick butter or margarine, divided
- 1/2 tsp baking soda
- Cinnamon
- Nuts (optional)

Cut butter into thin slices, put 1/3 on the bottom of a small Dutch oven. Put apple slices on top of butter. Add milk until the apples are just covered. Mix dry ingredients and place on top of apples, butter and milk. Put remaining butter slices on top of the dry ingredients. Cover and cook. 6 briquettes on the bottom, 12 on top for 20 minutes. Sprinkle top with walnuts before serving if desired. Serves 2-4.

### **Crisp, Apple #3**

- 6 to 7 apples, chopped
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 3/4 cup unbleached all-purpose flour
- 1 tsp ground cinnamon
- 1 stick butter, melted

Place chopped apples in buttered 12"inch Dutch oven. Combine sugars, flour, cinnamon, and melted butter. Spoon over apples. Put Dutch oven on six coals and place twelve to fifteen on top. Bake 45 minutes or until golden brown. Serves 8-10.

### **Crisp, Apple-Lemon**

- 6 cups Fuji or Granny Smith apples, peeled, cored and sliced
- 2 Tbsp. fresh lemon juice
- Topping:*
- 1 cup brown sugar
- 1 cup oats
- 3/4 cup flour
- 1/2 cup soft butter
- 1/2 cup sugar
- 1/2 cup raisins
- 1/2 cup chopped nuts
- 1 Tbsp. grated lemon rind
- 2 tsp cinnamon
- 1 tsp nutmeg

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

**Variations:** Use your favorite granola cereal as topping to save time. Use oranges instead of lemons.

### **Crisp, Cherry**

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

Pour pie filling in bottom of oven. Sprinkle cake mix over top and DO NOT STIR. Top with nuts. Pour melted butter over top. Bake for about 30 min at 350 degrees. Serves 8.

### **Dole Whip**

- 1 big scoop of ice cream
- 4 oz. of pineapple juice
- 2 cups of frozen pineapple

This is not a Dutch oven recipe, but it is too good not to include. Add pineapple, ice cream and juice to a blender. Start blending at low speed and increase to high speed. Blend until smooth. Make sure that lid is on tight! Use a piping bag with a star tip to create a classic swirl, or just scoop right into bowls. Serves 1-2.

### Dutch Oven Caramel Apple Pie

- 12 Rhodes Cinnamon Rolls or AnyTime!® Cinnamon Rolls, thawed but still cold
- 1 large Granny Smith apple, peeled and diced
- 1/4 cup brown sugar
- 1 tsp cinnamon
- 1/2 cup graham cracker crumbs
- 3 Tbsp., chopped pecans

#### *Caramel Icing:*

- 2 packets cream cheese frosting (included with rolls)
- 1/3 cup caramel ice cream topping

Cut each roll into 4 pieces and arrange in the bottom of a 12-inch Dutch oven (lined with aluminum foil, if desired) sprayed with non-stick cooking spray. Cover with lid and let rise 1-2 hours (if using Anytime rolls you do not need to let them rise). In a bowl combine apples, brown sugar, cinnamon, cracker crumbs and pecans. Remove lid and sprinkle evenly over cut rolls. Cover with lid and bake at 350°F 25-30 minutes. For icing combine cream cheese frosting with caramel topping. Drizzle over pie while still warm. Serves 12.

### Dutch Oven Cherry Chocolate Dump Cake

- 1 can (21 oz.) cherry pie filling
- 1 can (12oz.) evaporated milk
- 1 pkg. chocolate cake mix (regular size)
- 1/3 cup sliced almonds
- 3/4 cup butter, melted
- Vanilla ice cream, optional

Line 4-qt. Dutch oven with parchment; lightly spray with cooking spray. Preheat Dutch oven to 350°. Combine pie filling and evaporated milk; spread filling mixture into bottom of Dutch oven. Sprinkle with the cake mix (unprepared) and almonds; drizzle with butter. Bake with mostly top heat, until cake springs back when touched, 35-40 minutes. If desired, serve with ice cream. Serves 8.

### Dutch Oven Chocolate Dump Cake

- 1 can (21 oz.) cherry pie filling
- 1 can (12 oz.) evaporated milk
- 1 package chocolate cake mix (regular size)
- 1/3 cup sliced almonds
- 3/4 cup butter, melted
- Vanilla ice cream, optional

Preheat oven to 350°F. Line 4-quart Dutch oven with parchment; lightly spray with cooking spray. Combine pie filling and evaporated milk; spread filling mixture into bottom of Dutch oven. Sprinkle with cake mix (unprepared) and almonds; drizzle with butter. Bake, covered, until cake springs back when touched, 35-40 minutes. If desired, serve with ice cream. Serves 8.

### Dutch Oven Delight

- 1 cup butter
- 2 cups flour
- 2 cups sugar
- 2 tsp baking powder
- 1/2 cup milk
- 2 cups fruit
- 1 cup sugar

Melt butter in a Dutch oven. Mix flour, 2 cups sugar, baking powder, and milk. Pour evenly into the Dutch oven. In a separate bowl, mix fruit with 1 cup sugar and pour over dough. Bake 30 minutes or until golden brown. Use 6 to 8 bottom coals and 12-14 top coals. Serves 8.



### **Dutch Oven Peanut Butter Bacon Chocolate Bars**

- 1 package peanut butter cookie mix
- 1/3 cup vegetable oil
- 2 Tbsp. maple-flavored syrup
- 1 egg
- 12 slices bacon, cooked and crumbled
- 1/2 cup chopped peanuts
- 1 cup semisweet chocolate chips

Lightly oil or spray 10 inch Dutch oven; line with parchment paper. In large bowl, stir together cookie mix, oil, syrup and egg until soft dough forms. Reserve 1/4 cup bacon for garnish. Stir remaining bacon and peanuts into dough. Press dough evenly into parchment lined Dutch oven. Bake at 350 degrees for 25 minutes or until golden brown. Sprinkle evenly with chocolate chips. Replace lid and cook for 3-5 minutes or until chocolate has melted. Immediately spread softened chocolate over bars. Sprinkle reserved 1/4 cup bacon over chocolate. Cool for 30 minutes before lifting from Dutch oven. Wait until chocolate has set, before cutting into squares. Serves 8.

### **Easy Camp Dump Cake**

- 25-30 oz. sliced, canned peaches, in syrup
- 1 small can crushed pineapple
- 6 to a dozen Maraschino cherries (optional)
- 1 box yellow, or white cake mix
- 2-3 Tbsp. butter, or margarine
- A cold slab of good vanilla ice cream

Dump in the fruits. Dump in the cake mix. Spread evenly across fruit. Dump in little blobs of butter, spaced evenly, across mix. Put the lid on the Dutch oven and begin to cook with a dozen or so coals underneath and as many, or a few more on top, say 16. Cook for 40-45 minutes until the cake is browned. You may wish to rotate the oven occasionally to prevent hot spots. Serve with a big hunk of vanilla ice cream, and enjoy! Serves 8.

### **Festival Fudge**

- 1 stick butter
- 1 can evaporated milk
- 5 cups sugar
- 2 cups chocolate pieces
- 1 cup chopped walnuts
- 1 heaping cup marshmallows

Melt butter in a Dutch oven coating the sides well. Add milk and sugar. Stir and cook until it thickens. Pour into a large bowl along with nuts, chocolate, and marshmallows. Stir until it starts to set. Before solidifying, place onto a greased cookie sheet and smooth out. Serves 6-8.

### **German Bars**

- 6 eggs
  - 1 lb. brown sugar
  - 2 1/2 cups flour
  - 1 1/2 tsp cinnamon
  - 1/2 tsp cloves
  - 1/2 tsp salt
  - 1 tsp vanilla
- Topping:*
- 3/4 cup butter, melted
  - 1 1/4 cup brown sugar
  - 4 tbsp. cream
  - 2 cups coconut
  - 1 tbsp. vanilla

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

### **Giant Cinnamon-Pecan Ring**

- 2 - 1 lb. loaves frozen bread dough
- 1/2 cup butter, melted
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 2 tsp cinnamon
- 1/2 cup chopped pecans
- 1-1/4 cups sifted powdered sugar
- 1/2 tsp vanilla
- milk (about 4 tsp)
- Cinnamon sticks (optional)
- Pecan Halves (Optional)

Lightly grease inside of Dutch oven. On a lightly floured surface, flatten thawed dough slightly. Cut each loaf into 4 pieces (total of 8). Form each piece into a rope about 18" long. Brush each rope on all sides with melted butter. Stir together sugar, brown sugar, and cinnamon. Place mixture on sheet of foil. Roll rope in sugar mixture to coat evenly. Shape rope into a coil in the center of the Dutch oven. Roll another rope in sugar. Attach securely to end of first rope and continue coil. Continue coating ropes and attaching to form a 10-11" circle. Sprinkle rest of sugar over coil. Sprinkle with chopped pecans. Cover and let rise in a warm place for about 30-40 min. Bake at 350 for 30 minutes or till done. Cover with foil last 15 minutes to prevent over browning. Cool about 15 min. Stir together powdered sugar, vanilla, and enough milk to make a thick glaze. Spoon over top of cake. Decorate with cinnamon sticks and pecan halves. Serves 16.

### **Good Bars**

- 1 stick of butter
- 1 package graham crackers, crushed
- 1 can sweetened condensed milk
- 2 cups chocolate chips
- 1 cup peanut butter chips

Preheat the Dutch oven to 350 (6 briquettes under and 18 on top). Put butter in Dutch oven and melt. Pour graham crackers in, mix, and press into a crust. Pour condensed milk over crust. Pour in chocolate and peanut butter chips. Bake for 20 minutes until golden. The hard part is waiting for it to cool enough to serve 8 people.

### **Grandma's Apple Cake**

- Unsalted butter for greasing pan plus 1/2 cup,
- Diced, at room temperature
- 1 1/2 cups plus 2 Tbsp. whole wheat flour
- 5 tsp cornstarch
- 2 1/4 tsp baking soda
- 3/4 tsp salt
- 1/8 tsp ground cloves
- 4 medium Gala apples, peeled, cored, and cut into 1/3-inch slices
- 3/4 cup, plus 1 Tbsp. packed brown sugar
- 2 large eggs
- 2 Tbsp. milk
- 2 tsp granulated sugar
- 2 Tbsp. confectioners' sugar

Grease a Dutch oven and set aside. Combine flour, cornstarch, baking soda, salt, and cloves. Cut in butter with pastry blender or fingers until mixture is the consistency of coarse cornmeal. Mix in apples and brown sugar. In a separate bowl, whisk eggs and milk together. Stir into apple mixture to make a thick batter. Put into Dutch oven or pan and sprinkle with granulated sugar. Bake in Dutch oven for about 35 minutes until golden and springy to the touch. Sprinkle top with confectioners' sugar. Serves 8.

### **Grape Salad**

- 2 Pounds Green Grapes seedless
- 1 Cup Sour Cream
- 8 Ounces Cream Cheese
- 1 Package Vanilla Instant Pudding 4 serving size
- 1/2 teaspoon Vanilla
- 1/2 Cup Brown Sugar packed
- 1 Cup Granola without raisins

Wash grapes thoroughly and pat dry. Using electric mixer, combine sour cream, cream cheese, vanilla instant pudding mix, and vanilla until smooth. Use a spoon to stir in grapes. In a separate bowl, stir brown sugar and granola together. Sprinkle on top of grape mixture. Refrigerate for several hours before serving. Serves 8.

### **Hawaiian Pie**

- 1 stick margarine
- 1/2 cup raisins
- 1/2 cup chopped nuts (pecans, peanuts, almonds)
- 1 cup sugar
- 1 tsp vanilla
- 2 eggs
- 1 tsp vinegar
- 1/2 cup coconut
- 1 unbaked pie shell

Combine margarine, sugar and slightly beaten eggs. Add remaining ingredients. Mix well and pour into pie shell. Place on trivet or inverted pie tin in 350 Dutch oven. Bake for 30 minutes. Let stand in oven about 5 minutes after removing coals.

### **Hershey's Kisses Surprise**

- 1 bag Hershey's Kisses
- 2 cans ready-made biscuit dough
- 2" of oil in Dutch oven

Heat the Oil. Place 1 Hershey's Kisses in the center of the biscuit and cover. Cook in oil until brown. Do not overcook! Serves 16.

### **Hummingbird Cake**

- 3 cups flour
- 2 cups sugar
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp cinnamon
- 3 eggs, beaten
- 1 1/2 cup salad oil
- 1 1/2 tsp vanilla
- 1 (8 oz.) can crushed pineapple
- 1 cup chopped pecans
- 2 cups chopped bananas

Combine dry ingredients in a large mixing bowl. Add eggs and oil and stir until moistened. Do not beat. Stir in vanilla, nuts, pineapple, and bananas. Grease and flour a 12 inch Dutch oven. Pour in the batter. Bake at 350 degrees for 50 to 60 minutes. Use 8 to 10 bottom coals and 14 to 20 top coals.

### **Honey Baked Apples**

- 8 large Granny Smith or Honeycrisp apples
- 8 Tbsp. butter
- 4 Tbsp. honey
- 2 Tbsp. ground cinnamon
- 2 Tbsp. ground nutmeg
- 2 Tbsp. salt

Preheat Dutch oven to 350 degrees F. Use an apple corer to core out each apple, being careful to leave at least 1/2 inch of base intact, then use a sharp spoon or melon baller to enlarge opening to about 2 inches. Put 1 tbsp. of butter into each cavity, then drizzle in honey, dividing it evenly between the apples. Combine cinnamon, nutmeg and salt, and sprinkle mixture into each cavity and onto the rims of the apples, dividing it evenly between them. Place apples into the Dutch oven side by side. Pour enough water into the Dutch oven to come up to about an inch, then bake apples for 45 minutes to 1 hour, or until they are very soft. Add more water if baking dish goes dry. Drizzle any liquid that remains when apples are cooked over the fruit. Serve with heavy cream or a scoop of vanilla ice cream. Serves 8.

### **Ice Cream, Chocolate #1**

- 3/4 cup cocoa powder
- 1/2 cup granulated sugar
- 1/3 cup brown sugar
- 1/4 teaspoon kosher salt
- 2 cups heavy whipping cream cold
- 1 cup whole milk
- 1 teaspoon vanilla extract
- 3/4 cup chocolate chunks optional

In a medium mixing bowl, mix together the cocoa powder, brown sugar, granulated sugar and salt. Pour the milk into the cocoa powder mixture and use an electric mixer or whisk to combine until sugars are dissolved. Whisk in the cold heavy cream and vanilla extract. Turn your ice cream maker on and pour your ice cream mixture into the frozen bowl of the ice cream maker. Churn for 20 minutes. If desired, add in the chocolate chunks and churn an additional 1-2 minutes until the chocolate chunks are combined. The texture will be more of a soft serve style. If



you'd like to firm up the ice cream, place it into the freezer for 1-2 hours, or overnight, before serving. Enjoy!  
Recipe makes just over 1 quart. Serves 10.

### **Ice Cream, Chocolate #2**

- 2 cups half-and-half cream
- 1-1/2 cups sugar
- 1/2 cup baking cocoa
- 1 teaspoon vanilla extract
- 2 cups heavy whipping cream

Combine half-and-half, sugar, cocoa and vanilla in a blender; process on low until smooth. Stir in heavy cream. Freeze in an ice cream freezer according to manufacturer's directions. Makes 1-1/2 quarts.

### **Ice Cream, Chocolate #3**

- 1 cup unsweetened cocoa powder
- 2/3 cup cane sugar
- 1/2 cup light brown sugar
- 1 teaspoon sea salt
- 1 1/2 cups whole milk
- 3 1/4 cups heavy cream
- 1 tablespoon vanilla extract

Before you start to mix this up, be sure you pre-freeze the ice cream canister that goes with your ice cream maker; if you don't, your ice cream won't freeze. In a large mixing bowl, whisk together the cocoa powder, sugar, brown sugar, and salt. Whisk in the whole milk, mixing 'til the sugars and cocoa powder dissolve, about 1-2 minutes.\* Whisk in the cream and vanilla extract. Turn on the ice cream freezer, and pour the mixture into the freezer bowl with the churn paddle in place. Then place the cover on top, and let it mix 'til it thickens, about 20-25 minutes. When the ice cream has a soft, creamy texture, it's ready. Turn off the machine, and scoop the soft-serve chocolate ice cream into bowls for serving; or if desired, scoop it into an airtight container, and place it in the freezer for 2-3 hours to firm up more. Then serve when ready. Makes 2 quarts. **Notes:** \*This step is important; Do extra whisking to make sure your ice cream isn't grainy. You want all of the sugars and cocoa powder to dissolve in the milk.

### **Ice Cream, Orange Sherbet**

- 4 1/2 cups orange juice with pulp
- 3 cup white granulated sugar
- 2 1/2 cups whole milk
- 2 cups heavy whipping cream
- 1/4 teaspoon kosher salt
- 2 teaspoons vanilla extract
- Optional: 1 1/2 tablespoons orange zest

Add the orange juice, sugar, salt, orange zest (optional), and vanilla extract to a large bowl and whisk together until the sugar is dissolved. Whisk in the milk and cream. Pour the contents into the belly of your ice cream maker. Follow the directions for your specific ice cream maker. Churn the sherbet until it is somewhere between the consistency of a milkshake and soft serve. Remove from the machine and spoon it into a freezer safe container. Cover with plastic wrap or wax paper to prevent ice crystals from forming. Freeze overnight or until solid. Serves 18. **Notes:** A little bit of salt in the sherbet recipe is a flavor enhancer. It makes the other flavors pop. The key is a little bit. The same recipe can be used to make lime, lemon, or grapefruit sherbet. Just substitute the appropriate juice and zest. Store homemade sherbet in an airtight container in the freezer for up to 2 weeks.

### **Ice Cream with Dulce de Leche (no churn)**

Servings 6

- 2 cups heavy cream
- 1 Tbsp. vanilla extract
- 1 pinch salt (optional)
- 1 14oz can Eagle Brand Sweetened Condensed Milk
- 1 13.4oz can La Lechera Dulce de Leche

Line a metal loaf pan with parchment paper and set aside. (Lining with paper is optional, but it helps protect the pan from getting scratched by the ice cream scoop later. Avoid using a glass or plastic pan for this - see notes). Pour two cups cold heavy cream into a large mixing bowl. Beat with a mixer on high until soft peaks begin to form. Add vanilla extract and pinch of salt (if using). Using a spatula, fold in sweetened condensed milk, mixing gently until everything comes together. Pour half of the cream mixture into the prepared loaf pan. Drizzling with a spoon or spatula, top with 1/2 of the Dulce de Leche. Gently pour remaining ice cream base on into the loaf pan. Repeat drizzling with remaining Dulce de Leche. Using a knife, spoon or spatula, gently swirl the ice cream base and Dulce

de Leche together but do not over mix. Place loaf pan in the freezer for 8-12 hours, or overnight, until firm. Allow ice cream to set out at room temperature for about 5 minutes, prior to serving.

*Notes:*

\*No Churn Ice Cream with Dulce de Leche will keep in the freezer for about a week.

\*You may want to cover it with plastic wrap or transfer to a covered dish for storage.

\*A glass pan or plastic dish may become brittle and chip in the freezer, and glass/plastic shards are hard to see.

Using a metal pan helps keep ice cream safe and prevents any food safety issues.

### **Ice Cream, 4-Ingredient Vanilla**

- 1 14-oz. can sweetened condensed milk
- 2 cups heavy cream (1 pint)
- 2 tsp. pure vanilla extract
- 1/4 tsp. sea salt

#### *No-Churn Instructions:*

Add all of the ingredients for the ice cream to a blender. Blend on low speed until the ingredients are well-combined but avoid over blending. Note: If you don't own a blender, you can mix the ingredients in a large mixing bowl using an electric hand mixer. Pour the ice cream base into a freezer-safe container, cover, and freeze for 5 hours, or until frozen solid. When ready to serve, allow ice cream to thaw for a few minutes on the counter. Scoop ice cream into bowls and serve. Serves 4.

#### *Instructions for Using an Ice Cream Maker:*

Place the bowl of your ice cream maker in the freezer overnight (or follow the instructions for your specific ice cream maker ahead of time). Add all of the ingredients for the ice cream to a blender. Blend on a lower speed until well-combined but avoid blending the mixture too much or it will produce an icy texture. Set up your ice cream maker and pour the vanilla ice cream base into the frozen bowl of the ice cream machine. Turn the ice cream maker on and allow it to churn until very thick and machine begins to slow down. Either serve immediately for soft serve consistency, or transfer ice cream to a freezer-safe container, and freeze for 2 hours. When ready to serve, allow ice cream to thaw 2 to 5 minutes before scooping and serving. Serves 4.

### **Impossibly Possible Dutch Oven Ice Cream**

- 1 small package (3.4 oz.) instant pudding (any flavor)
- 2 cups milk
- 1/2 cup sugar
- 1 egg
- 1/2 Tbsp. vanilla extract
- 1/4 tsp lemon juice
- 1 cup whipping cream
- 1 can (12 oz.) evaporated milk

Chill a 12" Dutch oven in a cooler or refrigerator. Mix pudding and milk. In a separate bowl, mix sugar, egg, vanilla, and lemon juice. Add to pudding mixture. Pour mixture into a dry and very cool Dutch oven. Add whipping cream and evaporated milk; stir. Put lid on Dutch oven. Place oven in a 16" bowl. Arrange crushed ice and rock salt around oven as you would in an ice-cream freezer (alternating 1-inch layers of ice and 1/4-inch to 1/2-inch layers of salt). Placing ice on the lid (no deeper than the lip) will cool the oven down faster. Lift the lid and stir every 2 to 5 minutes. It will go slowly at first until the oven cools off. Add ice and salt to bowl as needed. Total freezing time is 30 to 45 minutes. The ice cream may be eaten soft, or if you prefer harder ice cream, you may replace the lid and cover it with ice and salt. Note: Any ice-cream recipe may be frozen with this method; however, a cooked ice cream may pick up a unique flavor from the cast iron of the oven. If a cooked recipe is used, make sure the oven is well cooled before placing it in the ice (a hot oven could crack or shatter if placed directly in the ice). Serves 8 to 10.

### **Key Lime Pie Balls (No Bake)**

- 1 pkg. (8oz.) cream cheese, softened
- 1 can (14 1/2oz.) sweetened condensed milk
- 3 1/2 cups graham cracker crumbs
- 3 Tbsp. lime juice
- 2 tsp grated lime zest
- 1/4 tsp salt
- 1/4 tsp ground cinnamon
- 1/2 cup confectioners' sugar

In a large bowl, beat the first 7 ingredients until blended. Shape into 1-in. balls. Roll cookie balls in the confectioners' sugar. Refrigerate 30 minutes or until firm. Store cookies between pieces of waxed paper in an airtight container and store in the refrigerator. Makes about 5 dozen.

### Key Lime Pie

- 3 eggs
- 1 (14 ounce) can sweetened condensed milk
- 1/2 cup key lime juice
- 1 (9 inch) prepared graham cracker crust

Preheat Dutch oven to 350 degrees F. Combine the eggs, sweetened condensed milk, and lime juice. Mix well. Pour into unbaked graham cracker shell. Bake in preheated oven for 15 minutes. Allow to cool. Top with whipped topping and garnish with lime slices if desired. Serves 6-8.

### Kitty Litter Cake

- Box cake mix (white or yellow)
- 3 tbsp. of cocoa powder
- Tootsie rolls

Use the box cake mix and follow the recipe to the batter stage. Divide the batter into two equal parts. Add about 3 tablespoons of cocoa powder to one of the batters. 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. Pour each of the batters into one of the sides of the oven. Put the oven over coals and place several coals on top. Keep an eye on things for 30 minutes until the cake is done and not burned. 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. Remove the cake and using forks, shred it into crumbs and mix the two colors. Add as many tootsie rolls as you like. 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. Remove from the heat and serve. Serves 8-10.

### Kool Aid Pie

- 1 Kool Aid Drink Mix Any Flavor
- 8 Ounce Cool Whip thawed
- 14 Ounce Sweetened Condensed Milk
- 9 inch graham cracker crust or homemade crust

Combine Kool-Aid mix, cool whip, and sweetened condensed milk in a bowl. Mix until combined. Pour into a graham cracker crust and spread evenly. Refrigerate for a minimum of 3 to 4 hours. Top with favorite toppings before serving. Serves 8.

### Lemon Bars

*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 Tbsp. lemon rind, chopped fine

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

### Lemon Blueberry Biscuits

- 2 cups all-purpose flour
  - 1/2 cup granulated sugar
  - 2 tsp baking powder
  - 1/2 tsp baking soda
  - 1/4 tsp salt
  - 8 oz. lemon yogurt
  - 1 egg
  - 1/4 cup butter, melted
  - 1 tsp grated lemon peel
  - 1 cup fresh or unfrozen frozen blueberries
- Glaze:*
- 1/2 cup confectioners' sugar
  - 1 Tbsp. lemon juice
  - 1/2 tsp grated lemon peel

Lightly oil or spray Dutch oven or put aluminum foil in and spray that. In a large bowl, whisk flour, sugar, baking powder, baking soda and salt until well combined. In another bowl, whisk yogurt, egg, melted butter and 1 tsp lemon peel until blended. Add wet ingredients to flour mixture; stir until just moistened. Fold in blueberries. Drop by 1/3 cupfuls into prepared Dutch oven. Bake at 400 degrees for 18 minutes or until golden brown. In small bowl, combine glaze ingredients; whisk until smooth. Drizzle glaze over warm biscuits. Serves 6.

### Maple Custard Pie

- 1 c brown sugar
- 1-1/2 cups scalded milk
- 1/4 tsp maple extract
- 2 Tbsp. melted butter
- 1 Tbsp. cornstarch
- 1/2 cup cold milk
- 3 beaten eggs
- pinch of salt
- 2 uncooked pie shells
- nutmeg

Into scalded milk, mix sugar, extract and melted butter. Combine cold milk and cornstarch and mix well. Add to mixture along with salt and eggs. Beat well. Pour into pie shell. Place on top of inverted pie tin and bake at 450 for 10 min. Top with nutmeg and bake another 25 min at 350. Makes 2 pies.

### Memphis Molly

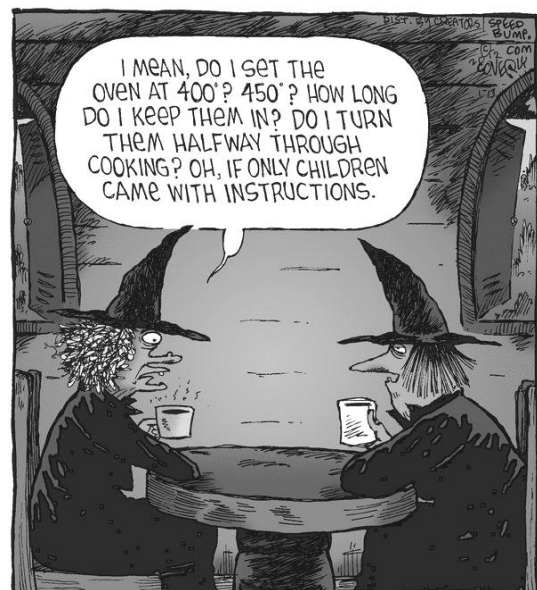
- 1 15-16oz can tart cherries (not pie filling)
- 1 15-16oz can blueberries (not pie filling)
- 1 smaller can crushed pineapple
- 1 small package of chopped walnuts
- 2 boxes Jiffy cake mix
- 1/2 stick butter pats

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

### Monkey Bread

- 4 cans Biscuits
- 1 cups Sugar
- 1 cups Brown sugar
- 4 Tbsp. Cinnamon
- 1 stick margarine

Cut biscuits into quarters. Mix sugar and cinnamon in plastic bag. Drop quarters into bag and coat well. Place in Dutch oven. Melt margarine in lid and pour over quarters. Bake at 350 degrees for 35 minutes.



### **No-Bake Banana Split Lasagna**

*For the crust*

- Cooking spray
- 2 cups crushed graham crackers
- 1/2 cup (1 stick) melted butter
- 2 Tbsp. sugar
- Pinch kosher salt

*For the lasagna*

- 1 1/2 (8-oz.) blocks cream cheese, softened
- 1/4 cup sugar
- 2 (8-oz.) tubs Cool Whip
- 3 bananas, thinly sliced into rounds
- 1 (20-oz.) can crushed pineapple, well drained
- 1 lb. strawberries, finely chopped
- 1/2 cup walnuts, toasted and chopped
- Chocolate syrup, for drizzling
- Rainbow sprinkles, for topping
- Maraschino cherries, for topping

Grease a 9 x13-inch baking dish with cooking spray. In a medium bowl, stir together graham crackers, melted butter, sugar, and salt. Press into baking dish and refrigerate until set, 15 minutes. In a large bowl using a hand mixer, beat cream cheese and sugar until light and fluffy, then fold in 1 tub Cool Whip. Spread mixture evenly onto crust. Top cream layer with even layers of banana, pineapple, and strawberries. Top with remaining Cool Whip and sprinkle with walnuts. Refrigerate at least 4 hours or up to overnight. Drizzle with chocolate syrup and top with sprinkles and maraschino cherries before serving. Serves 10-12.

### **No-Bake Peanut Butter Fluff Pie**

- 2 tablespoons unsalted butter, plus more for greasing
- 4 cups marshmallow crème, such as Fluff
- 2 cups crispy rice cereal
- 2 cups pretzels, coarsely crushed
- One 8-ounce package cream cheese, at room temperature
- 1 1/4 cup smooth peanut butter
- 1 cup heavy cream

Butter a 9 1/2-inch deep-dish pie dish. Melt the butter in a large saucepan over medium-low heat. Add 2 cups of the marshmallow crème and whisk continuously until melted and combined with the butter, about 2 minutes. Remove from the heat and stir in the cereal and pretzels until coated. Press the mixture into the bottom and all the way up the sides of the prepared pie dish. Meanwhile, beat the cream cheese, 1 cup of the marshmallow crème and 1 cup of the peanut butter in a large bowl with an electric mixer on medium speed until smooth, about 2 minutes. Slowly pour in the heavy cream and continue beating until light, fluffy and stiff peaks form, about 5 minutes. Pour the filling into the crust and smooth out the top, taking care not to cover the crust edge. Microwave the remaining 1/4 cup peanut butter in a small microwave-safe bowl in 30-second intervals, stirring after each, until melted and pourable, about 1 minute. Drizzle half of the peanut butter over the pie. Spoon the remaining 1 cup marshmallow crème onto the center of the pie and smooth it out slightly so that it looks like a soft marshmallow pillow. Drizzle with the remaining peanut butter. Chill until set, 6 hours and up to overnight. Serves 8.

### **Peach Crumble**

- 3 lbs. sliced peaches
- 1/4 cup brown sugar
- Topping:*
- 1 cup all-purpose flour
- 1/2 tsp ground cinnamon
- 1 tsp baking powder
- 1/4 tsp ground nutmeg
- 1 cup granulated sugar
- 1 large egg, beaten
- 1/2 tsp salt
- 1/2 cup butter, melted

Combine sliced peaches and brown sugar, stirring well to blend. Pour into a buttered 12-inch Dutch oven. In a separate bowl, combine the flour, baking powder, granulated sugar, salt, cinnamon, and nutmeg, stirring to blend well. Add the beaten egg, stirring lightly with fork until mixture is crumbly. Sprinkle the crumb mixture evenly over the peaches then drizzle with the melted butter. Bake the peach crumble with mostly top heat at 375° for 40 to 45 minutes, or until lightly browned. Serve warm with a scoop of vanilla ice cream. Serves 10-12.

## Peach Crumb Flan

### *Crust:*

- 6 Tbsp. unsalted butter
- 1 cup whole wheat flour
- 1/4 cup honey

### *Filling:*

- 8 oz. cream cheese, softened
- 2 Tbsp. plus 4 Tbsp. honey
- 1 egg
- 1/2 tsp vanilla extract
- 4 cups sliced, peeled fresh peaches (or use canned peaches, drained)
- 1/2 tsp cinnamon
- 1/4 cup sliced almonds

Make the crust: Cut the butter into the flour. Add 1/4 cup honey, and mix. Pat the mixture into the bottom of a Dutch oven, extending the crust 1 1/2 inches up the sides. Bake crust in Dutch oven for 8 to 10 minutes. Make the filling: Mix the cream cheese and 2 tablespoons of the honey until smooth. Add egg and vanilla, and blend well. Pour filling into crust. In a separate bowl, toss the peaches with the remaining 4 tablespoons honey and cinnamon until evenly coated. Spoon peaches onto cream cheese mixture. Sprinkle almonds on top. Bake in Dutch oven for 25 to 35 minutes until the almonds are lightly toasted. Serves 8.

## Peach-Pecan Upside-Down Cake

- 1 (8 1/2 oz.) can peach slices
- 1/3 cup packed light brown sugar
- 2 Tbsp. butter or margarine-melted
- 1/4 cup chopped pecans
- 1 pkg (16 oz.) pound cake mix, plus ingredients to prepare mix
- 1/2 tsp almond extract
- Whipped cream (optional)

Line a 12 inch Dutch oven with foil and grease with butter. Drain peaches, reserving 1 Tbsp. of juice. Combine reserved juice, brown sugar and butter in a pan and then transfer to the Dutch oven. Arrange peach slices on top of brown sugar mixture. Sprinkle with pecans. Prepare cake mix according to directions, stir in almond extract. Spread over peach mixture. Cover and cook until done. Quickly invert the Dutch oven onto its lid. Remove Dutch oven base and foil. Slice and serve the cake warm with whipped cream if desired.

## Peach Raspberry Pie

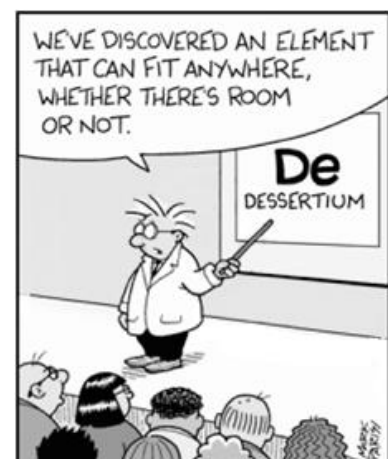
### *Crust:*

- 4 1/2 cups flour
- 2 cups shortening
- 1/2 tsp salt
- 2 Tbsp. sugar
- 1 cup hot water
- 1 egg, beaten
- Coarse sugar, to sprinkle on top of crust

### *Filling:*

- 1 1/2 cups sugar
- 7 Tbsp. Clearjel®
- 2 (14-oz.) packages frozen peaches, thawed
- 2 cups fresh raspberries
- 1 tsp almond extract
- 2 Tbsp. lemon juice
- 2 Tbsp. butter, cubed

In large bowl, mix sugar and Clearjel®. Gently add fruit, almond extract, and lemon juice. Stir just enough to combine ingredients. Cut shortening, flour, and salt together using a pastry cutter until crumbs are consistent in size. Add water and gently toss with fork to moisten. Knead dough a few times and divide into two balls. Cover one and roll other ball out to 1/4-inch thickness on floured board. Place in 12-inch Dutch oven, covering bottom and 2/3 way up the sides. Spoon in filling and sprinkle cubed butter on top. Roll other ball of dough to 1/4-inch thickness and cut into strips. Place strips on top of filling in lattice pattern and seal edges of crust with water. Brush crust with beaten egg and sprinkle with sugar. Bake using 15-18 coals on top and 9 coals on bottom (arranged in a circle) for 45 to 50 minutes, or until filling is bubbling and crust is golden brown. Serves 8.



### **Peach Tapioca Salad**

- 2 (3 oz.) packages peach Jell-O
- 2 packages vanilla tapioca pudding
- 1 large can (2 1/2 lbs.) sliced peaches
- 1 (8 oz.) carton whipped topping

Drain peaches, reserving juice. Add water to the juice to make 3 cups. Put juice in pan, adding pudding and Jell-O mixes as juice heats. Stir as the mixture comes to a rolling boil. Remove from heat and add drained peaches and cool completely. Stir in the whipped topping and cool for several hours or overnight before serving.

### **Peachy Dutch Oven Toast**

- 1 dozen eggs
- 2 cups milk
- 1/2 tsp vanilla extract
- 1 Tbsp. cinnamon
- 1 loaf French or Italian bread, sliced
- 1/2 lb. butter or margarine
- 1 lb. brown sugar
- 3 16 oz. cans peaches, drained and quartered

Heat a large Dutch oven by covering it with coals for 15 minutes. Beat the eggs, milk, vanilla extract and cinnamon in a large mixing bowl. Slice the bread and let it soak in the egg mixture. Remove preheated oven from coals and melt butter in the bottom. Add brown sugar and mix well with butter until caramelized. Put the drained peaches over the caramelized sugar. Place the egg/bread mixture on top of the peaches, cover with lid and return the Dutch oven to the coals. Bake 45 minutes at about 350° (17 coals on top; 8 on bottom). For the first 10 minutes, use coals only on the bottom. Then add coals to the oven top and continue baking until done. With the caramel topping, you probably won't even need syrup. Serves 10-12.

### **Pecan Pie**

- 4 eggs, beaten well
- 1 1/4 cup dark Karo syrup
- 1/4 cup melted butter
- 9 inch pie shell
- 2 Tbsp. flour
- 1 cup pecan halves
- 1 cup sugar

Mix sugar and flour. In a separate bowl, mix together eggs, Karo syrup, and butter. Add to the sugar-flour mix. Beat well. Place pecans in pie shell and pour filling over them. Arrange pecans that float on top. Bake for 1 hour at 350 degrees. Use 6 to 8 bottom coals and 14 to 16 top coals.

### **Pecan Honey Pie**

- 1 cup honey
- 3 eggs, beaten well
- 2 Tbsp. sugar
- 1/4 cups nonfat dry milk
- 1/4 cup butter
- 1 1/2 cups pecan halves
- 1/2 tsp vanilla
- 9 inch pie shell

Mix honey with the eggs. Cream butter, milk, and sugar. Add to the eggs. Stir in vanilla and mix well. Arrange pecans in crust. Pour mixture over the pecans and bake 1 hour at 375 degrees. Use 6 to 8 bottom coals and 16 to 18 top coals.

### **Pie Crust for Double-Crust Pies**

- 2 cups unbleached all-purpose flour
- 1 tsp salt
- 2/3 cup shortening
- 5 to 7 Tbsp. cold water

This recipe makes enough dough for an 8", 9", or 10" double-crust pie. For recipes requiring a single-crust pastry shell, simply cut these ingredients in half.

Mix flour and salt. Cut in shortening with pastry blender or fork until pieces are the size of small peas. Sprinkle water over mixture. Gently toss with a fork until moist. Divide dough for top and bottom crusts and form into two balls. Flatten on lightly floured surface. Roll from center out to 1/8-inch thickness. Fold dough into quarters and lift into Dutch oven or pie plate. Shape edges as desired. Proceed with pie recipe instructions. (For single-crust pies requiring a prebaked crust, bake in Dutch oven for 10 to 12 minutes.)

### **Pie, Cherry**

- Pastry for a 10-inch double-crust pie (see Pie Crust for Double-Crust Pie recipe)
- 3 cups tart, fresh red cherries, pitted
- 1 cup sugar
- 1/4 cup unbleached all-purpose flour
- 1/4 tsp almond extract
- Dash salt
- 2 Tbsp. unsalted butter, chilled and cut into pieces

Line the bottom of a 10" Dutch oven with prepared pastry shell, or place pie tin with pastry shell directly in the bottom of the Dutch oven. Combine cherries, sugar, flour, almond extract, and salt. Pour into pastry shell and dot with butter. Cover with second pastry shell and seal, crimping edges. Bake in Dutch oven for 40 to 45 minutes. Let cool before slicing. Serves 8.

### **Pie, Glazed Peach**

- Pastry for a 10-inch single-crust pie (see pastry crust recipe)
- 5 cups sliced fresh peaches
- 3/4 cup granulated sugar
- 3 Tbsp. unbleached all-purpose flour
- 1/2 tsp nutmeg
- 1/4 tsp salt
- 1 tsp lemon juice
- 1/4 tsp almond extract
- 1/4 cup apricot preserves

Prepare pastry dough. Form it into a deep-dish crust in Dutch oven or pie tin (you may place metal pie tin inside Dutch oven). Preheat lid to Dutch oven. Toss together peaches, sugar, flour, nutmeg, salt, lemon juice, and almond extract. Arrange two circles of peach slices, all pointing to center, over the bottom of the crust. Top with two more layers of peach slices arranged in the same way. Bake pie in Dutch oven for 15 to 20 minutes; then cover with foil and bake 15 to 20 minutes longer until peaches are fork-tender. Melt apricot preserves and brush over peaches. Serves 8.

### **Pineapple Upside-Down Cake**

- Yellow cake mix
- 1/2 cup vegetable oil
- 3 eggs
- 1 can pineapple slices
- 1 cup pineapple juice (from can)
- 1/2 cup brown sugar
- 12 Maraschino cherries
- 1/2 stick butter melted

In large bowl, beat cake mix, pineapple juice, oil and eggs with electric mixer on low speed until moistened; beat 2 minutes on high speed. Use a Dutch oven liner. Pour melted butter on bottom of Dutch oven. Sprinkle brown sugar over bottom. Place pineapple slices in a single layer on the bottom. Place maraschino cherries in the holes in the pineapple slices. Pour cake batter over this. Bake at 350 degrees 40 to 45 minutes or until cake is golden brown and springs back when touched lightly in center. Optional: Add chopped walnuts to bottom layer.

### **Pot of S'mores**

- 1 package (14-1/2 oz.) graham crackers, crushed
- 1/2 cup butter, melted
- 1 can (14 oz.) sweetened condensed milk
- 2 cups semisweet chocolate chips
- 1 cup butterscotch chips
- 2 cups miniature marshmallows

Prepare grill or campfire for low heat, using 16-18 charcoal briquettes or large wood chips. Line a cast-iron Dutch oven with heavy-duty aluminum foil. Combine cracker crumbs and butter; press into bottom of pan. Pour milk over crust and sprinkle with chocolate and butterscotch chips. Top with marshmallows. Cover Dutch oven. When briquettes or wood chips are covered with white ash, place Dutch oven directly on top of 6 of them. Using long-handled tongs, place remaining briquettes on pan cover. Cook until marshmallows begin to melt, about 15 minutes. To check for doneness, use the tongs to carefully lift the cover. Serves 12



### **Pudding Cake—Chocolate**

- 1 Chocolate or Devil's Food Cake Mix
- 3 Eggs
- 1/2 Cup Oil
- 1 1/4 Cup Water
- 1 package miniature marshmallows
- 1/2 Cup Brown Sugar
- 1/2 Cup Cocoa
- 2 Cups Hot Water
- 1 package walnuts (optional)
- Powdered Sugar (optional)

Mix the hot water, brown sugar, and cocoa in a small bowl, and then pour it into the bottom of the Dutch oven. Add some nuts, and about half the package of marshmallows on top. 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). Pour the cake batter into the Dutch oven. Cook at 350° for about 30 minutes, or until the cake mix is fluffy. 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! Serves 8-10.

### **Pudding Cake—Lemon**

- 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
- 1 1/2 cups very warm water (120-130°F)
- Powdered sugar
- Fresh berries (optional)

Lightly spray oven with oil. Preheat to 375°. Zest lemons to yield 2 tbsp. lemon zest. Combine cake mix, milk and lemon zest; mix well. Pour into prepared oven. Combine sugar and cornstarch. Add lemon juice and warm water to sugar mixture; mix well with a whisk. Pour lemon mixture over batter. Bake until done (40-45 min.) or until tester inserted in center comes out clean. Cool slightly and dust with powdered sugar. Serves 8-10.

### **Pumpkin Delight**

#### *Crust:*

- 1 yellow cake mix; reserve 1 cup of mix
- 1 egg; beaten
- 1/2 cup butter; melted

#### *Filling:*

- 1 (30 oz.) can pumpkin
- 1 cup milk
- 3 eggs; beaten
- 3 tsp pumpkin pie spice
- 3/4 cup dark brown sugar

#### *Topping:*

- 1 cup cake mix
- 1/4 cup sugar
- 1 tsp cinnamon
- 3 Tbsp. cold butter

Crust: Mix together cake mix, egg, and melted butter. Press into bottom and 1 1/2" up sides of a well-greased 12" Dutch oven.

Filling: In a bowl combine all filling ingredients and mix well. Pour filling into Dutch oven to fill crust.

Topping: In a small bowl combine cake mix, sugar, and cinnamon. Stir to mix. Cut in butter until coarse crumbs are formed. Sprinkle over top of pumpkin filling.

Bake: Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 1 hour.

Serve with vanilla ice cream or whipped cream as topping. Serves 8-10.

### **Pumpkin Dessert**

- 4 eggs, slightly beaten
- 1 can (29 oz.) pumpkin
- 1 1/2 cups sugar
- 1 tsp salt
- 2 tsp cinnamon
- 1 1/2 cups melted butter
- 1 tsp ground ginger
- 1/2 tsp ground cloves
- 3 cups evaporated milk
- 1 yellow cake mix
- 1 cup chopped walnuts

Mix together eggs, pumpkin, sugar, salt, cinnamon, ginger, cloves, and milk. Spread into the bottom of a Dutch oven. Spread dry yellow cake mix over the top. Sprinkle chopped nuts over this and pour melted butter over the top. Bake at 425 degrees for 15 minutes and then reduce heat to about 350 degrees for 50 minutes or until knife comes out clean. To achieve 425 degrees, place 20 coals on top and 12 on the bottom. For 350 degrees, reduce the coals to 14 on top and 6 underneath.

### **Pumpkin Praline Pie**

- 1 9 inch pie shell
- 1 16 oz. can pumpkin
- 1 14 oz. can sweetened condensed milk
- 2 eggs
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ginger
- 1/2 tsp salt
- 1/2 cups pecan halves
- 3 Tbsp. brown sugar
- 3 Tbsp. whipping cream
- 1 cup chopped walnuts

Blend pumpkin, milk, eggs, spices, and salt. Pour into pie shell. Bake at 350 degrees for 50 to 55 minutes until knife inserted into center comes out clean. Use 6 to 8 bottom coals and 14 to 16 top coals. Arrange pecans on top in a circle. Combine remaining ingredients in a separate pot and cook and stir until sugar dissolves. Simmer for 5 minutes. Let cool at least 5 minutes and then spoon over pecans.

### **S'more Pie**

- 1 1/2 cup graham cracker crumbs
- 1/3 cup sugar
- 6 tablespoons butter
- 2 cups chocolate chips
- 2 cups mini marshmallows

Either buy a premade graham cracker crust or make your own. Melt butter. Mix butter with graham crumbs and sugar. Press into pie tin. Heat Dutch oven to about 350 degrees. Cover graham crust with layer of chocolate chips. Cook in Dutch oven for about 5 minutes to melt chips. Cover chocolate chips completely with layer of mini-marshmallows. Cook in Dutch oven for about 10 minutes. Check every 5 minutes until marshmallows are brown. Carefully remove pie tin and set to cool. Serves 8.

### **Sour Cream Apple Pie**

- 2 crust pie shell
- 5 to 7 apples, peeled and sliced
- 1/3 cup sugar
- 1/4 tsp salt
- 3 Tbsp. flour
- 2/3 cup sour cream
- 3 Tbsp. brown sugar
- 1 tsp cinnamon
- 3 Tbsp. sugar
- 1 cup chopped walnuts
- 1 egg
- 1 tsp vanilla

Beat together sour cream, egg, vanilla, 1/3 cup sugar, salt, and flour in a bowl. Add apples and mix. Spoon the mixture into pie crust. Mix remaining sugars, cinnamon, and walnuts and sprinkle over filling. Take top crust and cut into strips. Lattice the top and seal edges. Bake for about 1 hour until apples are tender. Use 8 to 10 coals on the bottom and 16 to 20 coals on top.

### **Strawberry Buttermilk Shortcake**

- 10 Tbsp. shortening
- 1/4 cup butter, softened
- 1 cup sugar
- 2 large eggs, room temperature
- 2/3 cup all-purpose flour
- 1/2 cup sugar
- 1 tsp ground cinnamon
- 1/4 tsp ground allspice
- 2-2/3 cups all-purpose flour
- 3 tsp baking powder
- 1/2 tsp salt
- 2/3 cup buttermilk
- 1/2 cup butter, softened
- 2 cups sliced fresh strawberries
- Whipped cream

#### *Streusel Topping:*

In a large bowl, cream shortening, butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. In another bowl, whisk flour, baking powder and salt; add to creamed mixture alternately with the buttermilk, beating well after each addition. Transfer to a parchment lined 12-in. Dutch oven. For streusel topping, in a small bowl, mix the flour, sugar, cinnamon and allspice; cut in the butter until crumbly. Sprinkle over batter. Top with the strawberries. Bake at 350° for 50-60 minutes or until center is puffed and edges are golden brown. Serve warm with whipped cream. Serves 10.

### Strawberry Pecan Cake

#### *Cake:*

- 1 white cake mix
- 1 (3 oz.) box Strawberry Jell-O
- 1 cup vegetable oil
- 4 large eggs; beaten
- 1/2 cup milk
- 1 cup mashed strawberries
- 1 cup chopped pecans

#### *Frosting:*

- 1 8 oz. brick cream cheese; room temperature
- 4 Tbs. butter; room temperature
- 1 tsp. vanilla
- 3/4 cup mashed strawberries
- 1 1/2 lbs. powdered sugar
- 1/2 cup chopped pecan

**Prepare Cake:** In a large bowl stir together cake mix and Jell-O. Mix in oil, eggs, and milk until well mixed. Stir in strawberries and pecans. Spray a 10" Dutch oven with cooking spray then pour in cake batter and spread evenly. Cover oven and bake using 6-8 briquettes bottom and 12-14 briquettes top for 45 to 50 minutes or until top center of cake springs back when lightly touched. Remove heat from oven and let cake rest in oven with the lid cracked for 10 minutes. Run a rubber spatula around the edge of the oven to loosen the cake. Lay a piece of parchment paper across the top of the oven then put the lid on and carefully invert the oven so that the cake drops onto the lid. Lift the oven off the lid then slide the cake off the lid onto a cooling rack and remove the parchment paper. Allow the cake to cool to room temperature.

**Prepare Frosting:** In a large bowl cream together the cream cheese and butter. Mix in vanilla and powdered sugar until a firm spreadable consistency is achieved. Chill the frosting if it seems a bit soft. Stir in strawberries and pecans. Slice cooled cake in half horizontally and remove top half. Frost the cut side of bottom cake half then replace top half of cake cut side down. Frost top and sides of cake generously with frosting. Serves: 10-12.



## Sauces/Dipping Sauces

### Bacon Ranch Dipping Sauce

- 1/3 cup buttermilk
- 1/4 cup sour cream
- 2 Tbsp. mayo
- 2 garlic cloves pressed
- 1 Tbsp. bacon drippings
- 2 crispy cooked bacon strips finely minced
- 1 Tbsp. minced fresh dill weed
- 1 Tbsp. minced fresh parsley
- Salt and fresh cracked black pepper

Whisk all ingredients together in a small bowl.

### Big Mac Sauce

- 1/2 cup mayonnaise
- 4 tsp sweet pickle relish
- 1 tsp white vinegar
- 1/8 tsp salt
- 2 Tbsp. French dressing
- 1 Tbsp. finely minced white onion
- 1 tsp sugar

Mix all of these ingredients in a bowl and set in the fridge overnight to let all of the flavors meld.

### Chili Dipping Sauce

- 1 cup mayonnaise
- 3 Tbsp. chili sauce
- 1 teaspoon chili powder
- 1/8 teaspoon cayenne pepper

Whisk all ingredients together in a small bowl. Cover and chill until serving time.

### Comeback Dipping Sauce

- 1/3 cup mayonnaise
- 1/8 cup ketchup
- 1/8 chili sauce
- 1/3 teaspoon Dijon mustard
- 1/8 teaspoon garlic powder
- 5/8 teaspoon Worcestershire sauce
- 1/8 teaspoon Tabasco sauce
- 1/8 cup olive oil
- 1/3 to taste juice of one lemon

Whisk all ingredients together in a small bowl. It's best to let it refrigerate for at least an hour.

### Coney Island Sauce

- 1/2 pound ground beef
- 1/4 cup chopped onion
- 2 tablespoons chopped celery
- 1 can (8 ounces) tomato sauce
- 2 tablespoons brown sugar
- 1 tablespoon lemon juice
- 2-1/4 teaspoons Worcestershire sauce
- 3/4 teaspoon chili powder
- 1/2 teaspoon prepared mustard
- 1/4 teaspoon salt
- 8 hot dogs
- 8 hot dog buns, split

In a large skillet, cook the beef, onion and celery over medium heat until meat is no longer pink; drain. Stir in the tomato sauce, brown sugar, lemon juice, Worcestershire sauce, chili powder, mustard and salt. Bring to a boil. Reduce heat; simmer, uncovered, for 15-20 minutes or until sauce is thickened, stirring occasionally. Grill or cook hot dogs according to package directions. Place hot dogs in buns; top with sauce. Serves 8.

### Coney Island Sauce, Grandpa's Classic

- 2 pounds ground beef
- 1/2 cup chopped onion
- 1 1/2 cups ketchup
- 1/4 cup white sugar
- 1/4 cup white vinegar
- 1/4 cup prepared yellow mustard
- 1/2 teaspoon celery seed
- 3/4 teaspoon Worcestershire sauce
- 1/2 teaspoon ground black pepper
- 3/4 teaspoon salt

Place the ground beef and onion in a large skillet over medium-high heat. Cook, stirring to crumble, until beef is browned. Drain. Transfer the beef and onion to a slow cooker and stir in the ketchup, sugar, vinegar and mustard. Season with celery seed, Worcestershire sauce, pepper and salt. Cover and simmer on Low setting for a few hours before serving. Serves 12.

### **Coney Island Sauce, Sweet Hoosier**

- 2 lbs. ground beef
- 1 can (6oz.) tomato paste
- 1 cup water
- 1 can (8oz.) tomato sauce
- 1/2 cup sweet pickle relish
- 1/4 cup dried minced onion
- 2 Tbsp. sugar
- 1 Tbsp. chili powder
- 2 tsp. Worcestershire sauce
- 1 tsp salt
- 1 tsp cider vinegar
- 1 tsp yellow mustard
- 1/2 tsp celery salt
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- Hot dogs and buns
- Optional: Diced onion, sliced pickles and shredded cheddar cheese

In a Dutch oven, cook beef over medium heat until no longer pink, 8-10 minutes, breaking into crumbles; drain. Stir in tomato paste; cook and stir 3 minutes. Stir in next 13 ingredients. Bring to a boil; reduce heat. Simmer sauce, uncovered, until thickened, 15-20 minutes, stirring occasionally. Serve sauce over hot dogs in buns. Add optional toppings as desired. Makes 5 cups.

### **Cowboy Butter**

- 1/2 cup unsalted butter, softened
- 4 medium garlic cloves, finely chopped
- 1 Tbsp. chopped parsley
- 1 Tbsp. chopped fresh chives
- 2 tsp. Dijon mustard
- 1 tsp. grated lemon zest plus 1/2 tsp. fresh juice
- 1 tsp. smoked paprika
- 1 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper
- 1/2 tsp. chopped fresh thyme
- 1/4 tsp. chili powder
- 1/4 tsp. crushed red pepper

Stir together butter, garlic, parsley, chives, mustard, lemon zest and juice, smoked paprika, salt, black pepper, thyme, chili powder, and crushed red pepper in a medium bowl until well combined. Transfer butter mixture to a large sheet of plastic wrap or parchment paper, and roll into a log, shaping as needed. Holding both ends of plastic wrap, twist the log until taut and uniform in shape. Refrigerate for 2 hours for flavors to meld and for mixture to firm up. To serve, remove from refrigerator and cut into slices. Top steak, seafood, vegetables, or spread onto bread. Alternatively, melt and use as a dipping sauce.

### **Creamy Garlic Dijon Sauce**

- 2 Tbsp. olive oil
- 4 Tbsp. butter
- 4 Tbsp. flour
- 1 medium onion, chopped
- 8 cloves garlic, minced
- 2 Tbsp. chopped parsley
- 2 tsp each of dried thyme and dried rosemary
- 2/3 cup chicken broth
- 3 cups heavy cream
- 4 Tbsp. Dijon mustard
- 1 tsp salt, to taste
- 1 tsp freshly ground black pepper, to taste
- 1/2 cup Parmesan cheese

Heat olive oil in the pan and sauté onion until transparent. Add garlic, parsley, thyme and rosemary and sauté for an additional 1 minute. Add butter and melt. Add flour and cook for 1 minute stirring thoroughly. Add in the chicken broth to deglaze the pan while scraping up any bits from the bottom of the pan; simmer for 3-4 minutes. Pour in cream and Dijon, mix thoroughly and bring to a simmer. Reduce heat and cook gently for a further minute to allow the sauce to thicken. Add the Parmesan while continuously stirring and allow Parmesan to melt through the sauce. Season with salt and pepper, to taste. Serves 12.

### **Garlic Parmesan Dipping Sauce**

- 4 tsp garlic, minced
- 1 tsp olive oil
- 1/2 cup mayonnaise
- 1 1/2 tsp Sugar
- 2 Tbsp. Parmesan cheese
- 1 Tbsp. white vinegar
- 1 tsp lemon juice
- 1/2 tsp Salt
- 1/2 tsp red pepper flakes
- 1/4 tsp Basil
- 1/4 tsp marjoram
- 1/4 tsp thyme
- 1/8 tsp Black Pepper

Whisk all ingredients together in a small bowl.

### **Papaya Salsa**

- 3 medium-size cucumbers, peeled and diced
- 3 fresh mild green chilies, seeded and minced
- 1 medium-sized onion, minced
- 3 papayas, peeled and cubed
- 2 mangos, peeled and cubed
- 2 20 oz. cans crushed or diced pineapple, drained
- 1/2 cup fresh lime juice
- 1 red bell pepper, chopped
- 3 kiwis, peeled and chopped

This salsa is great served with grilled fish or pork, or any dish you want to give a tropical flavor. Combine all ingredients, cover, and chill. Yields 7 to 8 cups.

### **Parmesan Ranch Dipping Sauce**

- 16 oz. sour cream
- 1/2 cup mayonnaise
- 1/2 cup Parmesan cheese, grated
- 1/4 cup white vinegar
- 1 Tbsp. dried parsley flakes
- 2 cloves garlic, minced (about 1 1/2 tsp)
- 1 tsp garlic salt
- 1/2 tsp onion powder
- 1/2 tsp ground pepper

Whisk all ingredients together in a small bowl.

### **Southwest Dipping Sauce**

- 1/2 cup mayonnaise
- 2 tsp ketchup
- 2 Tbsp. cream-style horseradish sauce
- 1/4 tsp paprika
- 1/4 tsp salt
- 1/8 tsp dried oregano
- 1 pinch ground black pepper
- 1 pinch cayenne pepper

Whisk all ingredients together in a small bowl.

### **Southwest Ranch Sauce - Buffalo Wild Wings Copycat**

- 1/2 cup of milk
- 3/4 cup of mayonnaise
- 1 1/2 Tbsp. of Hidden Valley Ranch Dressing mix, not dip.
- 1 tsp of ketchup
- 1 tsp of sriracha
- 1 tsp of McCormick Gourmet Collection Southwest Seasoning blend
- 1 Tbsp. of taco seasoning
- 2 tsp of Goya Adobo seasoning with pepper
- 2 tsp of pepper
- 2 tsp of chili powder
- 2 tsp of smoked paprika
- 1/4 tsp of cumin
- 1/4 tsp of cayenne (or to taste)

Mix mayonnaise, milk and ranch dressing mix together to make ranch dressing (You can also use a cup of Ranch dressing and 1/4 cup of mayonnaise to make the base). Next, add ketchup and sriracha, and stir. Then, mix in southwest seasoning, taco seasoning, chili powder, smoked paprika, cumin, adobo, and pepper. Finish off with adding cayenne to taste, depending on whether you want it more mild or hot. Refrigerate until serving.

## Drinks

### Cranberry Apple Cider

- 1 qt Apple Cider
- 1 qt Cranberry Juice Cocktail
- 1/2 tsp Ground Allspice
- 1/2 tsp Ground Cinnamon
- 1/2 tsp Ground Cloves
- 1/4 tsp Ground Nutmeg

Combine all of the ingredients in a 4-quart Dutch oven. Warm, over high heat, until the mixture comes to a boil. Remove from the heat and serve. Makes 2 quarts or eight 8-oz servings

### Chocolate Witches Brew

- 1 cup Unsweetened cocoa powder
- 1 cup Sugar
- 2 Tbsp. Ground cinnamon
- 2 cups Hot water
- 2 6 oz. cans orange juice concentrate, thawed
- 4 qt Milk
- 2 pt. Orange sherbet

Combine cocoa, sugar and cinnamon in a Dutch oven. Stir in hot water and simmer, stirring over low heat for 4 minutes. Blend in orange juice and milk. Warm over low heat but do not boil. Ladle servings into mugs or cups and top with small scoops of orange sherbet.

### Merry Christmas Hot Chocolate

- 1/2 cup Cocoa
- 1 1/2 cups Sugar
- 1/8 tsp Salt
- 5 cups Water
- 1 can Evaporated milk; (18 oz.)
- 2 cups Milk
- Sweetened whipped cream
- Crushed peppermint candy

Combine cocoa, sugar and salt in a large Dutch oven; stir well. Gradually stir in water and bring to a boil. Add evaporated milk and milk. Cook until heated, stirring occasionally. Pour into mugs. Garnish with whipped cream and sprinkle with crushed candy. Yield: 7 cups.

### Mexican Coffee

- 1 qt Milk
- 1 tsp Ground cinnamon
- 1 tsp Vanilla extract
- 2/3 cup Instant cocoa mix
- 8 cup Boiling water
- 1/3 cup Instant coffee granules
- Whipped cream
- Garnish: cinnamon sticks

Combine milk, ground cinnamon, and vanilla extract in a Dutch oven; cook over medium heat until thoroughly heated. Stir in instant cocoa mix. Combine boiling water and coffee granules; stir into milk mixture. Serve with a dollop of whipped cream and, if desired, garnish with cinnamon stick.

### Mulled Cranberry Tea

- 2 tea bags
- 1 cup boiling water
- 1 bottle (48 oz.) cranberry juice
- 1/2 cup dried cranberries (optional)
- 1/3 cup sugar
- 1 large lemon, cut into 1/4-inch slices
- 4 cinnamon sticks
- 6 whole cloves

Place tea bags in Dutch oven. Pour boiling water over tea bags; cover and let stand 5 minutes. Remove and discard tea bags. Stir in cranberry juice, cranberries, if desired, sugar, lemon slices, 4 cinnamon sticks and cloves. Cover; cook for 1 hour. Remove and discard lemon slices, cinnamon sticks and cloves. Serve in warm mugs. Serves 8.





## Foil Wrapped Meals for Camping



### Foil Cooking Hints

You will need a shallow bed of glowing coals that will last the length of cooking time.

Don't forget tongs to move packages around.

Start with two layers of heavy-duty aluminum foil, if all you have is regular foil use three pieces. The objective here is to prevent the foil from being punctured during cooking, losing the moisture and thereby burning your meal. Be sure to cut the length of your foil long enough to bring the ends together after placing your meal on the foil.

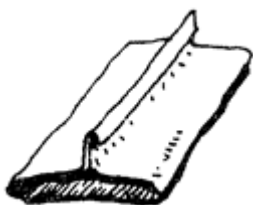
### The “Drug Store” Fold

Cut a piece of foil at least 18 inches long.



Place food in center of aluminum, shiny side up.

Bring the sides up and together.



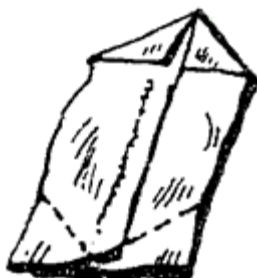
Fold down towards food in 1/2 inch increments, creasing as you go, stop 1/2 inch above food.



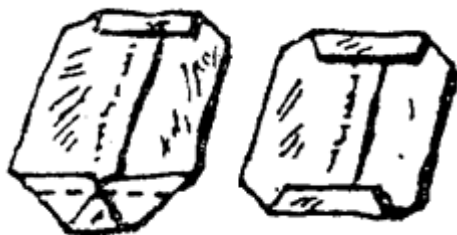
Fold top down onto food, don't crease.

Fold the top down flat. Press ends together.

Fold corners over along dotted lines.



Fold pointed ends over 1/2 inch.



Fold ends over again.

### **Cooking Your Foil Wrapped Meals**

If you plan to cook the meal later, simply put the package in your cooler and you are ready to go. When you are ready to cook your meal, place the foil dinner on the coals. Cooking time will vary depending on your coals, the size of your meal, and the size of the vegetables. Turn over often to prevent burning. Remove from coals and carefully open to check its doneness. If not done, re-close, wrap another piece of foil around the package if needed and return it to the coals. When done, open package and eat directly from the foil package, or transfer the food to a plate.

### **Cooking Times for Foil Wrapped Meals**

Hamburger: 8-12 minutes

Carrots: 15-20 minutes

Chicken pieces: 20-30 minutes

Whole Apples: 20-30 minutes

Hotdogs: 5-10 minutes

Sliced potatoes 10-15 minutes

## **Basic Foil Wrapped Recipes**

### **Basic Foil Wrapped Dinner**

Lay slices of potatoes, onion, and carrots on a sheet of heavy-duty foil then place hamburger patty on top. Cover with slices of potato, onion, and carrots. Season with butter, salt and pepper. Cook 20-30 minutes over hot coals, turning twice during cooking.

### **Variations on the hamburger foil dinner**

- a. Just a touch of garlic salt or Lowry's Seasoned Salt makes a lot of difference.
- b. Add Cream of Mushroom or Chicken soup to foil dinners. It adds taste as well as additional moisture. A couple of tablespoons are enough.
- c. Spice up foil dinners by adding Heinz 57 Sauce, BBQ sauce, Worcestershire sauce, or even Italian dressing
- d. Instead of hamburger, try pork loin, or boneless chicken breast or chicken strips! If you use chicken, try pineapple slices with mild BBQ sauce. Ground turkey can be used instead of ground beef.
- e. Vary the vegetable ingredients to include slices of tomato, bell peppers, celery, green beans, or onions.

### **Pizza Pocket**

Use a tube of flat dough (often used in making Pig-in-the-Blankets). Take a section of flat dough and fill the center with pizza sauce, pepperoni, cheese, with optional mushroom, onions, etc. Fold it over to enclose the 'goodies' and wrap in 2 layers of foil. Bake for 10 minutes on each side.

### **Pita Bread Italian Pizza**

Cut each pita in half and spoon pizza sauce into pocket spreading it evenly. Add cheese, pepperoni, and other toppings. Add some Italian seasonings for taste. Wrap in foil and place in coals. Cook for one or two minutes, flip, and cook another minute or two.

### **Seafood Dinners**

For variety, try peeled shrimp or scallops, snow peas, strips of red pepper, sliced mushrooms, thin slice of ginger root. This cooks rather quickly, usually in less than 10 minutes depending on size of shrimp or scallops.

### **Ham Dinner #1**

Chunks of ham, sweet potatoes (par boiled), pineapple, butter, and a little brown sugar. As soon as it comes out of fire, add a few mini marshmallows on top.

### **Ham Dinner #2**

Ham steak or cubes, pineapple slices (or tidbits), dash of teriyaki sauce, and mixed vegetables to taste.

### **Ham and Potatoes Au Gratin**

Cubed ham, chopped potatoes, a little butter, and onions. Add grated cheese of your choice.

### **Chicken Dinner #1**

Chicken strips, green peppers, onion, carrots, potatoes, mushrooms, in a cream of mushroom sauce.

### **Chicken Dinner #2**

Chicken strips with instant rice and cream of celery soup.

### **Stir-Fry Chicken**

Use a combination of chicken breasts, shrimp, snow peas, celery, and bean sprouts. The meat was place on the bottom with the veggies on top. Add a couple of dashes of Teriyaki sauce. Don't turn it over. Let the veggies cook in the heat from the meat. They will be slightly crunchy, almost steamed.

### **Foil Fajitas**

Marinated Fajita Meat (Beef or Chicken), Onions, Green Peppers. Serve on tortillas with cheese, salsa, sour cream, etc.

**Biscuits**

Bisquick mix is good for individual biscuits. Coat the foil with butter or oil before you plop the biscuit dough on the foil to keep it from sticking.

**Baked Potatoes**

Wash and poke a few holes in a potato. Coat the potato with vegetable oil and wrap in foil. Add cheese, butter, sour cream, etc. after they are cooked.

**Stuffed Potatoes**

Core small to medium potato, insert a small pre-cooked sausage or hot dog. Wrap in foil, set in hot ashes to bake. It takes 45-60 minutes to cook. Remove and slice top and add cheese, chili or other toppings of your choice.

**Baked Bananas**

Slice a banana lengthwise in the peel. Insert butter and brown sugar into the slit. Wrap and bake.

**Baked Apples**

Core and slice an apple. Add brown sugar, butter, and cinnamon. Wrap and bake.

**Hobo Popcorn**

In center of 18" x 18" square of heavy or doubled foil, place one teaspoon of oil and one tablespoon of popcorn. Bring foil corners together to make a pouch. Seal the edges by folding, but allow room for the popcorn to pop. Tie each pouch to a long stick with a string and hold the pouch over the hot coals. Shake constantly until all the corn has popped. Season with salt. For a kettle corn flavor, add a little sugar to the oil prior to cooking.

**Foil Breakfast**

Coat foil with butter or oil to prevent sticking. Add hash brown potatoes, scrambled eggs (uncooked), sausage patty, and season to taste. Wrap securely. Place on coals for 15 minutes.

**Advanced Foil Recipes****Breakfast****Breakfast Foil Pack #1**

Cook Time: 10 minutes

Servings: 4

*Ingredients*

- 6 large eggs
- 1/2 cup milk
- salt
- black pepper
- 1 lb. refrigerated hash browns (thawed if frozen)
- fresh chives, for garnish
- 1 cup chopped ham
- 2 cups shredded Cheddar
- Butter, for foil
- Chopped

*Instructions*

1. In a large resealable plastic bag, crack eggs, add milk, and season with salt and pepper. Stir in hash browns, ham, and cheese.
2. Butter four squares of aluminum foil and divide mixture among foil. Fold tightly and seal.
3. Place packets over campfire or grill and cook until eggs are cooked and hash browns tender and crispy, about 10 minutes.
4. Garnish with chives and serve.

### **Breakfast Foil Pack #2**

Cook Time: 15-20 minutes

Servings: 8

#### *Ingredients*

- 24 sausages
- frozen hash browns (32 oz. bag)
- 16 eggs
- 2 medium tomatoes, chopped
- 1 large onion, chopped
- 8 oz. sliced mushrooms
- 1 green or red pepper, diced
- 1 stick of butter
- 8 oz. shredded sharp cheddar cheese

#### *Instructions*

1. Lay 3 sausages on a double layer of foil that has been sprayed lightly with cooking spray. It is best to have the meat on the bottom so it can receive direct heat from the grill to cook properly.
2. On top of the sausages, add a cup of frozen hash browns, two eggs and a pat of butter.
3. If you like, also add some or all of the following: diced tomatoes, green peppers, mushrooms, and onions.
4. Salt and pepper to taste.
5. Wrap up packet and place on a hot grill for 15-20 minutes or until meat is thoroughly cooked.
6. After the packet has cooked for 15-20 minutes open it up and add shredded cheese. Reseal and put it back on the grill for a couple of minutes to melt the cheese.
- 7.

### **French Toast Foil Breakfast**

Cook Time: 35-40 minutes

Servings: 6

#### *Ingredients*

- 1 loaf of bread of choice
- 6 egg
- 6 tsp vanilla extract
- 3 tsp cinnamon, ground
- 3/4 cup milk
- 4 slices bread
- 1/4 cup sliced almonds
- 1 lb. container of fresh strawberries
- powdered sugar
- maple syrup

#### *Instructions*

1. Wash strawberries, dice half of the container and slice the other half.
2. Wrap the loaf of bread in parchment paper, then in a double layer of foil loosely so the bread slices fall slightly open.
3. Sprinkle the diced strawberries over the loaf, taking care to sprinkle some between slices; set aside the sliced strawberries for afterwards.
4. Sprinkle the sliced almonds in the same way as the diced strawberries over the loaf.
5. Beat egg, vanilla and cinnamon in shallow dish. Stir in milk.
6. Wrap the foil and parchment paper tighter around the loaf of bread. Pour egg mixture evenly over the entire loaf of bread before wrapping tightly with a top piece of foil to ensure no leaks.
7. Place over the campfire or grill on low to medium heat for approximately 35-40 minutes, moving around occasionally to cook evenly. If the bread looks soggy still, cook slightly longer.
8. Remove from heat and let sit for 10 minutes before serving with sugar, syrup and sliced strawberries.

## The Main Course

### BBQ Chicken Foil Dinner

Cook time: 35-40 min

Servings 4

#### Ingredients

- 4 boneless skinless chicken breasts, cut in 1-inch pieces
- 2 cups barbecue sauce
- 2 cups drained pineapple tidbits
- 1 red bell pepper, diced
- 1 small red onion, diced

#### Directions

1. Heat oven to 375°F. Cut 4 large sheets of foil; arrange singly on flat surface.
2. In medium bowl, toss together 4 boneless skinless chicken breasts, cut in 1-inch pieces, and 2 cups barbecue sauce until chicken is fully coated.
3. Divide chicken pieces evenly among sheets of foil. Divide 2 cups drained pineapple tidbits, 1 bell pepper, diced, and 1 small red onion, diced, evenly over chicken on foil sheets.
4. Bring up 2 sides of foil over chicken so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space on sides for heat circulation and expansion. Fold other sides to seal.
5. Bake 35 to 40 minutes or until juice of chicken is clear when center of thickest part is cut (at least 165°F). To grill, place foil packs on preheated grill. Cook 10 minutes. Turn packs over; cook 10 to 15 minutes longer or until juice of chicken is clear when center of thickest part is cut (at least 165°F).

### Barbecue Chicken and Vegetables Foil Dinner

Cook Time: 20-25 minutes

Servings: 4

#### Ingredients

- 8 aluminum foil sheets large enough to wrap around one chicken breast
- 4 (4 oz. each) boneless, skinless chicken breasts
- 1/2 cup barbecue sauce (use your favorite)
- 1 zucchini, sliced into thin rounds
- 1 red, green or yellow bell pepper, cut into thin strips
- 8 asparagus spears
- Salt and fresh ground pepper, to taste
- Extra virgin olive oil

#### Instructions

1. Preheat the grill to medium-high heat.
2. For each foil pack, prepare two sheets of aluminum foil; place the sheets one on top of the other for durability.
3. Place one chicken breast on each stacked pair of foil sheets; season with salt and fresh ground pepper.
4. Brush each chicken breast with 1 to 2 tablespoons barbecue sauce.
5. Divide equally and arrange vegetables around each chicken breast; season with salt and pepper.
6. Drizzle chicken and vegetables with little olive oil.
7. Fold the sides of the foil over the chicken, covering completely; seal the packets closed.
8. Transfer foil packets to the preheated grill rack and cook for 20 to 25 minutes, or until done, turning once.
9. Chicken is done when thermometer reads 165 F.
10. Allow the chicken to rest for a few minutes.

### Beef-Stuffed Pepper Boats Foil Dinner

Cook Time: 20-25 minutes

Servings: 6

#### Ingredients

- 2 lbs. 80/20 ground beef
- Water
- 1-1/2 cups instant brown rice
- 1 zucchini, chopped
- 2 tsp dried Italian seasoning
- 1-2/3 cups spaghetti sauce, divided use
- 1-1/2 cups shredded mozzarella cheese, divided use
- 3 large bell peppers (1 green, 1 red, 1 yellow), halved lengthwise and cored

### *Instructions*

1. In a large skillet, over medium-high heat, cook beef, breaking it up with a spoon, for 5 to 6 minutes or until no longer pink. Drain off fat.
2. Meanwhile, in a medium saucepan, bring 1-1/2 cups water to a boil over high heat. Stir in rice. Reduce heat to medium-low, cover and simmer for 5 minutes. Remove from heat and let stand for 5 minutes, then stir in beef, zucchini, Italian seasoning, 1 cup spaghetti sauce and 1 cup cheese.
3. Tear off 6 sheets of heavy-duty foil, large enough to wrap each bell pepper half. Coat each sheet with nonstick vegetable cooking spray.
4. Place a pepper half on each prepared foil sheet. Spoon beef mixture into pepper halves, dividing evenly, and top with the remaining sauce and cheese. Fold edges of foil up into a bowl shape around the pepper. Spoon 1 tablespoon water into the bottom of each packet. Fold foil into tent-style packets and seal edges tightly. Refrigerate for up to 3 days.
5. Prepare campfire coals. Place stuffed pepper packets on hot coals and cook for 20 to 25 minutes or until filling is heated through, peppers are tender, and the edges are crisp.

*Tips:* If you have a 26-oz jar of spaghetti sauce, you'll need about half for this recipe. You can heat the remaining sauce to drizzle over the tops of the peppers.

### **Cajun-Style Grill Foil Dinner**

Cook Time: 30-40 minutes

Servings: 4

#### *Ingredients*

- 8-12 pieces corn on the cob, 4 full cobs cut in half or in thirds
- 4 red potatoes, washed and cubed
- 20-30 uncooked shrimp, peeled or not, it's up to you
- 1 lb. smoked sausage, cut into chunks
- melted butter, or olive oil, to taste
- 1/2 c. chicken broth, you may not need that much
- Cajun/Creole seasoning
- salt and pepper, to taste

#### *Instructions*

1. Heat grill to 400-degrees. You can do this in your oven at the same temperature.
2. Evenly distribute corn, potatoes, shrimp, and sausage between 4 heavy-duty foil sheets (approximately 12x18 inches each).
3. Drizzle melted butter and about 2 tablespoons chicken broth over each foil packet.
4. Season evenly and generously, to taste, with Cajun seasoning, salt, and pepper.
5. Tightly seal foil packets by folding up the sides over the contents and tightly folding up the ends over the seam.
6. Grill 30-40 minutes or until potatoes are tender, flipping once half-way through
7. Be careful opening the packets to check for doneness, the steam inside is VERY hot!

### **Caprese Chicken Foil Packs**

Cook Time: 19-20 minutes

Servings 4

#### *Ingredients:*

- 4 boneless skinless chicken breasts (6 oz. each)
- 1/4 cup basil pesto
- 8 oz. sliced fresh mozzarella cheese
- 2 large plum (Roma) tomatoes, cut into 4 slices each, halved
- 1/2 tsp Italian seasoning
- 1/4 tsp salt
- 1/4 tsp pepper
- Fresh basil leaves, if desired

#### *Directions:*

1. Heat gas or charcoal grill. Cut 4 (18x12-inch) sheets of heavy-duty foil. Spray with cooking spray.
2. Using sharp knife, cut 4 crosswise slits about 3/4-inch apart in top of each chicken breast, carefully cutting almost to bottom of chicken breast, but not through. Place each chicken breast on center of each foil sheet.
3. Spoon slightly less than 1 teaspoon pesto into each slit in chicken breast. Place 1 mozzarella slice and 1/2 tomato slice in each slit. Sprinkle evenly with Italian seasoning, salt and pepper.

4. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.
5. Place packs on grill over medium heat. Cover grill; cook 10 minutes. Rotate packs 1/2 turn; cook 9 to 10 minutes longer or until juice of chicken is clear when center of thickest part is cut (at least 165°F). Remove packs from grill. Carefully fold back foil; garnish with fresh basil leaf.

### **Caprese Stuffed Chicken Foil Dinner**

Cook Time: 20-25 minutes

Servings: 2

#### *Ingredients*

- 2 oz. fresh mozzarella cut into 1/2 inch cubes
- 1/4 cup thinly sliced fresh basil
- 10 cherry tomatoes halved
- 2 tsp balsamic vinegar
- 1/2 tsp salt divided
- 1/2 tsp ground black pepper divided
- 1 medium zucchini
- 1 medium yellow summer squash
- 1 tsp olive oil
- 1/4 tsp Italian seasoning
- 2 (6 oz.) chicken breasts
- Optional: extra balsamic vinegar for serving

#### *Instructions*

1. Preheat oven to 400 degrees F.
2. In a small bowl, add the mozzarella, sliced basil, halved tomatoes, vinegar, 1/4 teaspoon salt, and 1/4 teaspoon pepper. Gently mix to combine. Set aside.
3. Cut the ends off the zucchini. Cut it in half, lengthwise. Then, cut it into 1/2 inch slices (making a half moon shape). Repeat with the yellow squash.
4. Tear off two long pieces of aluminum foil (about 1 1/2 feet each). Divide the zucchini and yellow squash between the two pieces of foil, gathering the squash in the middle of each sheet.
5. Drizzle the squash with the olive oil. Sprinkle the squash with the Italian seasoning. Then, sprinkle with a pinch of salt and pepper. Set aside.
6. Place one of the chicken breasts on a cutting board and cover it with a piece of plastic wrap. Use a mallet to pound the chicken thin and flat (about 1/2 inch thickness throughout). Repeat with the other chicken breast.
7. Divide the tomato mixture between the two chicken breasts. Arrange the tomato mixture in a strip 1 inch away from one of the edges of the chicken. Starting with the edge closest to the filling, roll the chicken around the filling. Use 2-3 toothpicks to secure the seam. Try to keep the toothpicks from sticking too far out of the chicken or else they could puncture the foil.
8. Place the stuffed chicken breasts on top of the squash piles. Sprinkle each chicken breast with a pinch of salt and pepper.
9. Bring the longest ends of the foil up over the chicken and roll them together. Then roll the short ends in, making sealed packets. Place the packets on a large baking sheet.
10. Bake for 25 minutes, until the center of the chicken is 165 degrees F. Let them cool for 5 minutes.
11. Drizzle the chicken with extra balsamic vinegar before serving.

*Notes:* To make on the grill: Preheat the grill to medium-high. Prepare the tomato mixture, squash, and chicken the same way except double up on the aluminum foil to provide more stability. Place the foil packets directly on the grill grates. Cook for 20-25 minutes, until the center of the chicken is 165 degrees F. Let them cool for 5 minutes before opening the packets.



### **Cheesy BBQ Pulled Pork and Veggies Foil Dinner**

Cook Time: 8-12 minutes

Servings: 2

#### *Ingredients*

- 2 sheets heavy duty aluminum foil
- 1 cup broccoli florets
- 1/2 cup cherry tomatoes
- 1 1/2 cups prepared BBQ pulled pork recipe in notes
- 2-4 tablespoons BBQ Sauce
- Optional Pork Toppings: fresh or canned chunk pineapple, 1 jalapeno, 1-2 tablespoons diced red onion, 2 slices bacon, cilantro
- 1/4 cup freshly grated cheddar cheese
- 1/4 cup freshly grated Mozzarella cheese

#### *Instructions*

1. Preheat the grill to medium heat. Or preheat the oven to 400 degrees F.
2. Prepare 2 large sheets of foil by lightly spraying with nonstick spray.
3. Cut the broccoli florets into small pieces.
4. Place 1/2 cup on each foil packet and 1/4 cup of cherry tomatoes on each foil packet.
5. Divide the pork evenly to have 3/4 cup pork in each packet.
6. Drizzle 1-2 tablespoons of BBQ sauce on top of the pork.
7. Top the pork with your favorite BBQ pulled pork pizza toppings of choice -- pineapple, sliced jalapeños, or diced red onion.
8. Seal the foil packets completely leaving space for steam.
9. Grill for 8-12 minutes or until vegetables are crisp tender. Bake in the oven (middle rack) for 6-10 minutes or until vegetables are crisp tender.
10. Remove from the grill and immediately top each packet with 2 tablespoons cheddar and 2 tablespoons mozzarella cheese.
11. If desired add crumbled bacon and cilantro to the pork.
12. Enjoy immediately

*Recipe Notes:* For the pulled pork you can do 1 of 2 things: use prepared BBQ pulled pork that is in the refrigerated section of your grocery store OR use leftover pulled pork. Here's an incredibly easy recipe for BBQ Pulled pork: place 1 (2 pound) pork tenderloin in a Crockpot with 1 sliced onion and 2 cloves minced garlic. Cover in 3 cups root beer. Cook on low for 6-8 hours or until it shreds easily. Drain and discard the root beer. Shred the pork and add in the BBQ sauce then place on the foil packet.

### **Cheesy Chicken Sausage and Potatoes Foil Packs**

Cook Time: 17-18 minutes

Servings: 4

#### *Ingredients:*

- 1 package (12 oz.) smoked fully cooked chicken and apple sausages, cut into 1/2-inch slices
- 1 bag (20 oz.) refrigerated garlic herb hash brown potatoes
- 1/2 cup chopped onion (1 medium)
- 1 package (12 oz.) fresh green beans, cut in half
- 2 Tbsp. olive oil
- 1/4 tsp pepper
- 1 cup shredded Cheddar cheese

#### *Directions:*

1. Heat gas or charcoal grill. Cut 4 (18x12-inch) sheets of heavy-duty foil. Spray with cooking spray.
2. In large bowl, mix all ingredients except cheese until well mixed; divide evenly onto foil sheets. Top with cheese.
3. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.
4. Place packs on grill over medium heat. Cover grill; cook 8 minutes. Rotate packs 1/2 turn; cook 9 to 10 minutes longer or until sausage is heated through and beans are crisp-tender. Remove packs from grill. Carefully fold back foil; stir before serving.

### Chicken Bacon Ranch Foil Dinner #1

Cook Time: 45 minutes

Total Time 1 hour

Servings: 4

#### Ingredients

- 6 Tbsp. butter melted
- 2 Tbsp. ranch seasoning powder
- Salt and pepper to taste
- 4 medium sized chicken breasts approximately 4 oz. each
- 1 lb. small red potatoes halved or quartered
- Nonstick cooking spray
- 1 cup shredded cheddar cheese
- 4 slices bacon cooked and crumbled
- 2 Tbsp. chopped parsley

#### Directions

1. Preheat the oven to 425 degrees or a grill over medium high heat. In a small bowl whisk together the butter, ranch seasoning, and salt and pepper to taste.
2. Coat 4 large squares of foil with cooking spray.
3. Place the potatoes in a bowl and drizzle with 4 tablespoons of the ranch butter over the top. Toss to coat evenly.
4. Place a chicken breast onto each of the foil squares and season with salt and pepper to taste. Divide the potatoes evenly among the 4 foil squares and arrange them around the chicken.
5. Drizzle the remaining 2 tablespoons of butter over the chicken breasts. Fold the edges of the foil over the chicken and potatoes to make a packet.
6. Bake for 45 minutes or grill for 30 minutes. Open the packets and sprinkle the cheese over the chicken and potatoes. Leave the packets open and return to the oven or grill for 2-3 minutes or until cheese melts. Sprinkle with bacon and parsley and serve.

### Chicken-Bacon-Ranch Foil Dinner #2

Cook Time: 30 minutes

Servings: 6

#### Ingredients:

- 3 boneless skinless chicken breasts, each cut in half lengthwise
- 1 cup ranch dressing
- 1 bag (12 oz.) frozen broccoli florets, cooked
- 8 oz. shredded Cheddar cheese
- 6 slices bacon, cooked, crumbled

#### Directions:

1. Heat oven to 400°F. Spray 6 sheets of heavy-duty foil with cooking spray.
2. Place 1 boneless skinless chicken breast half in center of each sheet of foil. Sprinkle each with salt and pepper. Top each with 2 tablespoons ranch dressing, 1/4 cup cooked broccoli florets, 1/3 cup shredded Cheddar cheese and 1 tablespoon crumbled cooked bacon.
3. For each foil pack, bring 2 sides of foil up over chicken-broccoli mixture so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space on sides for heat circulation and expansion. Fold other sides to seal. Place foil packets on ungreased large cookie sheet.
4. Bake 30 minutes. Remove from oven; let stand 5 minutes before serving. Serve with additional ranch dressing, if desired.



**“Don’t worry about burning the calories  
— that’s already been done!”**

### **Chicken-Bacon-Ranch Foil Dinner #3**

Servings: 4

Cook Time: 45-50 minutes

#### *Ingredients:*

- 1 bag (32 oz.) frozen diced potatoes
- 6 boneless skinless chicken thighs, cut in half
- 1 1/3 cups ranch dressing
- 1/2 lb. thick sliced bacon, cooked and chopped
- 1/4 cup chopped green onions (4 medium)
- 1 stick of butter
- 2 cups shredded Cheddar cheese (8 oz.)
- 1 tsp sea salt
- 1/2 tsp coarse ground black pepper

#### *Optional:*

- Fresh broccoli florets
- Fresh sliced mushrooms

#### *Directions:*

1. Heat gas or charcoal grill. Cut four 18x12-inch sheets of heavy duty Foil; spray foil with cooking spray.
2. For each packet, place 2 pats of butter, about 1 cup diced potatoes, and 3 thigh halves onto center of foil sheet. Drizzle with 1/3 cup dressing. Add some broccoli florets and mushroom slices if desired. Sprinkle with 1/2 cup shredded Cheddar cheese and 2 oz. of bacon. Season with salt and pepper. Wrap each packet securely using double-fold seals, allowing room for heat expansion.
3. When grill is heated, place foil packets, seam side up, on gas grill over medium heat or on charcoal grill over medium coals; cover grill. Cook 45 to 50 minutes or until juice of chicken is clear when center of thickest part is cut (180°F) and potatoes are tender.
4. Open packets carefully to allow steam to escape. Sprinkle each with bacon, onions and pepper.

### **Chicken Cordon Bleu Foil Dinner**

Cook Time: 21-23 minutes

Servings: 4

#### *Ingredients*

- 4 boneless skinless chicken breasts (6 oz. each)
- 4 slices Swiss cheese (1 oz. each)
- 4 slices deli ham (1 oz. each)
- 2 Tbsp. Dijon mustard
- 1 Tbsp. Worcestershire sauce
- 1/2 tsp smoked paprika
- 4 Tbsp. butter, melted
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 lb. multicolored fingerling potatoes, cut in 3/4-inch pieces
- 2 Tbsp. chopped fresh Italian (flat-leaf) parsley leaves

#### *Directions*

1. Cut 4 (18x12-inch) sheets of heavy-duty foil. Spray with cooking spray.
2. In thick side of each chicken breast, cut 3-inch-long pocket to within 1/4 inch of opposite side of breast. For each breast, cut 1 slice of cheese in half, and add to pocket; cut 1 slice ham in half, and add to pocket. Secure with toothpicks. In small bowl, mix 1 tablespoon of the mustard, the Worcestershire sauce and smoked paprika. Brush chicken breasts with Dijon mixture.
3. In medium bowl, mix remaining 1 tablespoon mustard, the melted butter, salt and pepper. Add potatoes, and toss to coat. Place chicken on center of each sheet of foil. Spoon potato mixture equally around each chicken breast.
4. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.
5. Place packs on grill over medium heat. Cover grill; cook 12 minutes. Rotate packs 1/2 turn; cook 9 to 11 minutes longer or until potatoes are tender and juice of chicken is clear when center of thickest part is cut (at least 165°F). Remove packs from grill; cut large X across top of each pack. Carefully fold back foil, and garnish with parsley.

### Chicken Fajita Foil Dinner

Cook time: 20-25 minutes

Servings: 4

#### Ingredients

- 1.5 lbs. Chicken Breasts, cut into strips
- 3 Bell Peppers (I used a mix of red, green, and yellow)
- 1 Red Onion
- 2 Tbsp. Chili Powder
- 2 Tbsp. Cumin
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- 1 tsp Salt

#### Instructions

1. Cut chicken breasts, bell peppers, and onion into strips.
2. Mix spices together in a bowl.
3. Toss spices, chicken, and vegetables together and wrap them in foil.
4. Cook on grill over indirect heat for 20 -25 minutes OR in oven at 400°F for 20 - 25 minutes or until chicken is cooked through.
5. Serve with tortillas.

### Chili Cheeseburger and Fries Foil Dinner

- Cook Time: 35-40 minutes
- Servings 4

#### Ingredients

- 1 3/4 lb. ground beef
- 1 1/2 tsp salt
- 1 tsp ground pepper
- 1 1/2 cups frozen shoestring fries
- 1 cup no-bean chili
- 1 cup shredded cheddar
- 1/4 cup diced green onions

#### Instructions

1. Cut four 18x12-inch sheets of nonstick aluminum foil.
2. Mix beef with salt and pepper. Shape into four patties, about 1/2-inch thick. Place 1 patty in the center of each foil sheet.
3. Top each with 1/4 cup chili, fries and 2 tablespoons of cheese.
4. Bring up 2 sides of the foil so the edges meet. Fold together tightly at the top, creating a loose tent above the burger.
5. Fold other sides to seal. Place packets on a cookie sheet.
6. To BAKE: Heat oven to 450°F. Bake 35 to 40 minutes, or until a meat thermometer inserted into the center of patties reads 160°F.
7. To GRILL: Place packets on a grill over medium heat. Cook 8 minutes, rotate packets then cook 7 to 9 minutes longer, or until patties are no longer pink in the center.
8. Place packets on plates. To serve, cut a large "X" across top of each packet; carefully fold back foil. Top each patty with 2 tablespoons of cheese. Garnish with green onions.



### **Coconut Lime Shrimp Foil Dinner**

Servings: 5

Cook time: 10-12 minutes

#### *Ingredients*

- 2 cloves of garlic
- 3 tbsp. coconut milk
- 1/4 cup shredded coconut
- juice and zest of 1 lime
- 2 tsp soy sauce
- 2-3 tbsp. fresh cilantro leaves
- 3 tbsp. olive oil
- 1/2 jalapeno, seeded
- 1/2 tsp salt
- 1 1/2 lbs. shrimp, peeled and deveined

#### *Instructions*

1. Combine all ingredients, except the shrimp, in a food processor, and blend until smooth and creamy.
2. Toss the shrimp with the sauce, and allow them to marinate for at least 30 minutes.
3. When ready to cook, heat up your gas grill to medium heat.
4. Get a large piece of foil, and spray generously with nonstick spray. Pour the shrimp and marinade mixture in the middle in a single layer, and fold and secure the tin foil package so nothing leaks.
5. Cook for about 10-12 minutes, until shrimp are pink and cooked through. Serve immediately over rice or with your favorite side dish!

### **Creamy Salsa Verde Chicken, Rice, and Vegetables Foil Dinner**

Cook Time: 25-35 minutes

Servings: 2

#### *Ingredients*

- 1 cup Instant white rice
- 1 and 1/2 cups water
- 2 (7 oz. each) large boneless skinless chicken breasts
- 1/2 tsp each: cumin, garlic powder, salt, pepper
- 1 tsp chili powder
- 1/8 tsp paprika optional
- 1 oz. full fat cream cheese
- 6 Tbsp. salsa verde
- 1/2 cup roasted corn
- 1/2 cup black beans
- 1/2 cup pepper jack cheese
- Optional: roasted green chilies lime, cilantro, sour cream, red bell pepper

#### *Directions*

1. Preheat the oven to 400 degrees F.
2. Generously grease with cooking spray 2 large sheets of heavy duty tin foil.
3. Weigh your chicken to get (2) 7-ounce pieces. Pound or slice the pieces to 1/2 inch thickness.
4. Toss together the instant rice and water and let stand for 5 minutes.
5. In a bowl, toss together all of the seasonings: cumin, garlic powder, salt, pepper, chili powder, and paprika. Dredge each chicken breast evenly in the seasonings (both sides).
6. Divide the rice and water mixture evenly among the 2 foil packets.
7. Place the seasoned chicken on top.
8. Slice the cream cheese into 4 equal pieces and place 2 pieces on top of each chicken breast.
9. Pour 3 tablespoons of salsa verde on top of each chicken breast.
10. Put 1/4 cup corn and 1/4 cup black beans next to each chicken breast. If desired add a few pieces of thinly sliced red pepper to each packet.
11. Seal the packet allowing for expansion and make sure it is 100% sealed.
12. Bake for 30-50 minutes until the chicken is completely cooked through
13. Mix everything around in your foil pack and top each with pepperjack cheese.
14. Add other optional toppings as desired.
15. TO GRILL: Preheat the grill to medium-high heat and allow to heat for 10-15 minutes. Place completely sealed foil packets on grill for 25-35 minutes (or until chicken registers 165 degrees F) flipping once in between at about 10-15 minutes

### **Fish Packets with Spinach and Tomato Foil Dinner**

Servings: 2

Cook Time: 25-30 minutes

#### *Ingredients*

- 1 bunch of asparagus, trimmed
- 2 Campari or Roma tomatoes, sliced
- 2 tilapia fillets, about 6 ounces each
- 2 tsp olive oil,
- 1/2 tsp chili garlic sauce, found in Asian section of grocery store
- 1/4 tsp kosher salt, plus a few pinches more
- 1 lemon, sliced into thin rounds

#### *Directions*

1. Preheat oven to 375 degrees F. Tear off two 2-foot-long sheets of aluminum foil. In a small bowl, mix together olive oil, chili sauce, and 1/4 tsp. kosher salt.
2. Place asparagus spears down the center of each piece of foil, and lay sliced tomato evenly on top. Sprinkle with a couple pinches of kosher salt.
3. Place one fish fillet on top of tomatoes in each packet, and spread fish with olive oil mixture. Arrange lemon slices over the fish.
4. Fold the two long sides of foil to the center and fold to make a seam. Crimp the short ends to seal the packet completely. Place sealed packets on a baking sheet, and bake in preheated oven for 25-30 minutes.
5. Very carefully open one end of each packet and pour off any excess liquid before opening fully. Be careful because there will be a lot of steam! Open packet, and slide spatula under the entire fish/tomato/asparagus assembly to transfer to serving plate.

#### *Recipe Notes*

If you find that the fish is undercooked when you open the packet, you can stick it under the broiler for an additional 3-5 minutes or until done.

### **Garlic Butter Herb Steak Foil Dinner**

Cook Time: 15 minutes

Servings: 4

#### *Ingredients*

- |  |                                    |
|--|------------------------------------|
| • 1 pound small red potatoes, cut into fourths         | <b>Garlic Herb Butter:</b>         |
| • 2 carrots, sliced                                    | • 1/2 cup butter, room temperature |
| • 1 red bell pepper, cubed                             | • 1/4 cup freshly chopped parsley  |
| • 1 green bell pepper, cubed                           | • 4 garlic cloves, minced          |
| • 1/2 red onion, cut into cubes                        | • 1 tsp fresh rosemary, chopped    |
| • Salt and pepper                                      | • 1 tsp fresh thyme, chopped       |
| • 1 Tbsp. olive oil                                    | • 1/2 tsp salt                     |
| • 1 1/2 lb. top sirloin steak, cut into one inch cubes | • 1/4 tsp pepper                   |

#### *Directions*

1. In a medium sized bowl add the red potatoes, carrots, bell peppers, and red onion. Add salt and pepper and toss with olive oil.
2. Place four 18 x 12-inch pieces of heavy aluminum foil on counter. Evenly place vegetable mixture on each piece of foil. Top vegetables with steak.
3. To make the garlic herb butter: In a small bowl add the butter, parsley, garlic, rosemary, thyme, salt and pepper. Divide evenly and place on top of the steak. Double fold top and ends of each piece of foil, leaving space for steam to gather.
4. Place packets on the grill and cover. Grill 15 minutes or until steak is cooked through and veggies are tender. Carefully open packets and serve.

*Notes:* Flip the packets over onto the flame at the very end to give the beef and veggies a slight char.

### **Garlic Steak and Potato Foil Dinner**

Cook time: 20-25 minutes

Servings: 4

#### *Ingredients*

- 2 – 2 1/2 pounds top sirloin steak, trimmed of fat and cut into 2 1/2-inch pieces (see note)
- 1 lb. baby yellow potatoes, quartered (or halved if they are already less than 1 inch in size, see note)
- 3 Tbsp. olive oil
- Salt and pepper, to taste
- 1 Tbsp. minced garlic
- 1 tsp onion powder
- 1 tsp dried oregano
- 1 tsp dried parsley
- 1 tsp dried thyme
- fresh thyme or parsley for topping (optional)

#### *Directions*

1. In a large bowl combine steak, potatoes, olive oil, salt and pepper, garlic, and seasonings and toss to combine.
2. Divide steak and potatoes between four 12x12 inch sheets of foil, then wrap the foil tightly around the contents to form your foil packs. Grill over high heat for about 10 minutes on each side or until steak and potatoes are cooked through OR bake at 425 degrees for about 20-25 minutes until cooked through to desired doneness (see note).
3. Garnish with fresh thyme or parsley and serve immediately.

*Notes:* Be sure to cut your steak into pieces that are at least 2 x 2 inches, and potatoes into pieces smaller than one inch. This ensures even cooking. For medium doneness on the steak, boil the potatoes first for five minutes before adding to the bowl and proceeding with the rest of the recipe. This will help them to cook faster once in the foil pack.

### **Green Chile Cheddar Burger Foil Dinner**

Cook Time: 15-17 minutes

Servings: 4

#### *Ingredients*

- 1 lb. extra-lean (at least 90%) ground beef
- 2 4.5 oz. cans chopped green chilies
- 2 tsp chili powder
- 1 1/2 tsp ground cumin
- 1 tsp salt
- 1 1/2 cups shredded Cheddar cheese (6 oz.)
- 1 1/2 cups frozen whole kernel sweet corn, thawed
- 2 Tbsp. chopped fresh cilantro
- 4 lime wedges

#### *Directions*

1. Heat gas or charcoal grill. Cut 4 (18x12-inch) sheets of heavy duty foil. Spray with cooking spray.
2. In medium bowl, mix beef, 1 can green chilies, chili powder, 1 teaspoon of the cumin, 3/4 teaspoon of the salt and 1 cup of the cheese until blended. Form into 4 patties about 1/2-inch thick. In small bowl, mix corn, remaining can of green chilies, remaining 1/2 teaspoon cumin and remaining 1/4 teaspoon salt.
3. Place beef patty on center of each sheet of foil. Scoop about 1/3 cup of corn mixture on top of each patty.
4. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.
5. Place packs on grill over medium heat. Cover grill; cook 8 minutes. Rotate packs 1/2 turn; cook 7 to 9 minutes longer or until patties are no longer pink in center and meat thermometer inserted in center of patties reads 160°F. Remove packs from grill. Cut large X across top of each pack. Carefully fold back foil. Top each patty with 2 tablespoons cheese; garnish with cilantro and a lime wedge.

### **Grilled Chicken Fajita Foil Packs**

Cook Time: 12-18 minutes

Servings: 2

#### *Ingredients:*

- 2 tsp chili powder
- 1/2 tsp ground cumin
- 1/4 tsp salt
- 2 cloves garlic, finely chopped
- 2 Tbsp. lime juice
- 2 boneless skinless chicken breasts, cut into 1/2-inch strips
- 1 red or yellow bell pepper, seeded, cut into rings
- 1 small onion, thinly sliced, separated into rings
- 4 8 inch flour tortillas for burritos

#### *Directions:*

1. In medium bowl, mix chili powder, cumin, salt, garlic and lime juice. Add chicken, bell pepper and onion; stir to coat. Cover bowl; refrigerate at least 2 hours to marinate, turning once.
2. Heat gas or charcoal grill. Cut 2 (18x12-inch) sheets of heavy-duty foil. Remove chicken and vegetables from marinade; discard marinade. Place half of chicken and vegetables on center of each sheet. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal. Cut another sheet of foil; wrap tortillas securely in foil.
3. Place packets on grill over medium heat. Cook chicken and vegetables 10 to 15 minutes or until chicken is no longer pink in center and vegetables are crisp-tender. Cook tortillas 2 to 3 minutes or until warm. Open foil carefully to allow hot steam to escape.
4. Serve each chicken and vegetable packet with 2 tortillas. If desired, top tortillas with shredded lettuce, sour cream, guacamole, shredded cheese and salsa.

### **Grilled Herbed Chicken & Potato Foil Dinner**

Cook time: 15-22 minutes

Servings: 4

#### *Ingredients*

- 6-8 boneless skinless chicken thighs OR 4 boneless skinless chicken breasts
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp dried oregano
- 1/2 tsp dried basil
- 1/4 tsp dried dill
- 1/2 tsp salt
- 1/4 tsp black pepper
- 3 Tbsp. oil
- 1-1 1/2 lbs. potatoes (red or gold potatoes work best in this recipe), thinly sliced (about 2 cups potato slices)
- 1 cup sliced mushrooms

#### *Directions*

1. Stir together seasonings and set aside. Add oil to a bowl along with chicken, potatoes, and mushrooms and toss to coat everything in the oil.
2. Lay out 4 12x12 sheets of nonstick foil on a flat surface. Divide chicken, potatoes, and mushrooms between each of the foil sheets. (If using thighs there should be 1-2 per foil sheet, if using breasts there should be 1 per foil sheet) Sprinkle with seasoning mixture.
3. Fold foil over the chicken-potato-mushroom mixture and scrunch the ends of the foil together to close off the foil pack.
4. Place foil packs on preheated grill and cook for about 10-15 minutes, then flip and cook another 5-7 minutes. Check the chicken for doneness, once cooked through, garnish with fresh herbs if desired (such as thyme, rosemary, or oregano) and serve immediately.



### Grilled Honey BBQ Pork Foil Packs

Cook Time: 15-20 minutes

Servings: 4

#### Ingredients:

- 1/2 cup barbecue sauce
- 1/4 cup honey
- 2 tsp ground cumin
- 4 boneless pork rib or loin chops
- 2 large ears corn, each cut into 6 pieces
- 1 cup ready-to-eat baby-cut carrots, cut lengthwise in half
- 2 cups refrigerated cooked new potato wedges (from 20-oz bag)
- 2 medium green onions, sliced (2 Tbsp.)

#### Directions:

1. Heat gas or charcoal grill. Cut 4 (18x12-inch) sheets of heavy-duty foil; spray with cooking spray. In small bowl, mix barbecue sauce, honey and cumin. Place 1 pork chop, 3 pieces corn, 1/4 cup carrots and 1/2 cup potato wedges on center of each foil sheet. Spoon 3 tablespoons sauce mixture over pork and vegetables on each sheet.
2. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.
3. Place packets on grill. Cover grill; cook over medium-low heat 15 to 20 minutes, rotating packets 1/2 turn after 10 minutes, until pork is no longer pink and meat thermometer inserted in center reads 160°F. To serve, cut large X across top of each packet; carefully fold back foil to allow steam to escape.

### Grilled Pineapple Chicken Foil Dinner

Cook time: 10-15 minutes

Servings: 4

#### Ingredients

- 4 boneless skinless chicken breasts cut into 1 1/2 inch pieces
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 1 small onion, chopped
- 1 15 oz. can pineapple chunks
- 1 cup teriyaki sauce (see note)
- 1 cup Asian toasted sesame dressing

#### Directions

1. Preheat the grill. Lay out 4 large (about 24 inches long) pieces of foil. In a bowl whisk together teriyaki sauce and sesame dressing.
2. Distribute chicken, peppers, onions, pineapple chunks, and sauce between the sheets of foil. Fold the sides of the foil over the fillings and seal shut.
3. Grill packets for about 10-15 minutes, turning over once half way through. Carefully unfold foil packets and check chicken to make sure it is cooked through. Garnish with cilantro and sesame seeds if desired, serve immediately



" PICKLED BAT'S FEET ? THAT'S THE TROUBLE WITH THESE RECIPES ! THEY ALWAYS CALL FOR SOMETHING YOU HAVEN'T GOT ! "

### **Grilled Pineapple-Chicken Kabob Foil Packs**

Cook Time: 16-18 minutes

Servings: 4

*Ingredients:*

- 1/3 cup pineapple preserves
- 2 Tbsp. packed brown sugar
- 1 Tbsp. soy sauce
- 1/4 tsp crushed red pepper
- 4 boneless skinless chicken breasts, cut into 2-inch cubes (1 lb.)
- 1 medium red bell pepper, cut into 1 1/2-inch cubes
- 1 medium green bell pepper, cut into 1 1/2-inch cubes
- 1 cup pineapple chunks
- 1/4 tsp salt

*Directions:*

1. Heat gas or charcoal grill. In small bowl, stir together pineapple preserves, brown sugar, soy sauce and crushed red pepper.
2. Cut 4 (24x12-inch) sheets of Heavy Duty Foil. Divide chicken, bell peppers, pineapple chunks and pineapple preserves mixture among foil sheets. Sprinkle with salt. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.
3. Place packets on grill over medium heat. Cover grill; cook 6 minutes. Using tongs, carefully turn packets over, taking care not to puncture foil. Cook 10 to 12 minutes longer or until chicken is no longer pink in center and vegetables are crisp-tender.

### **Grilled Sweet-and-Spicy Chicken Wings**

Cook Time: 25 minutes

Yield: 4 servings

*Ingredients*

- 1/4 cup chili powder
- 1/4 cup packed light brown sugar
- 1 teaspoon chipotle chili powder
- Kosher salt and freshly ground black pepper
- 4 pounds air-chilled chicken wings (about 24), split at the joint, wingtips removed and discarded
- 1/4 cup vegetable oil
- 1/2 cup fresh cilantro, chopped
- 1 lime, cut into wedges

*Directions*

1. Whisk together the chili powder, sugar, chipotle powder, 1 teaspoon salt and 1/2 teaspoon pepper in a medium bowl to make a dry spice rub. Place the wings in a large bowl, toss with the oil, and sprinkle with the dry spice rub. Toss the wings to evenly coat, cover with plastic wrap and refrigerate for at least 1 hour and up to 2 hours.
2. Prepare a grill for high heat.
3. Tear off four 18-by-18-inch sheets of heavy duty non-stick aluminum foil. Remove the wings from the bowl, making sure to leave any excess liquid behind. Divide the wings among the foil pieces, centering them on each piece in a single layer. Sprinkle the wings with a generous pinch of salt and pepper. Bring two opposite ends of the foil together and fold twice to seal, then fold in the other sides to create leak-proof packets. Grill over high heat, turning once, until the wings are cooked through, about 25 minutes. Carefully open the packets (hot steam will escape). Scatter the cilantro over the tops and serve with the lime wedges.

### **Grilled Tex-Mex Nacho Foil Packs**

Cook Time: 10-15 minutes

Servings: 4

*Ingredients:*

- 8 cups bite-sized corn tortilla chips
- 1 1/2 cups refrigerated taco sauce with seasoned ground beef (from 15-oz container)
- 1 14.5 oz. can black beans, drained, rinsed
- 1 cup chopped Italian plum tomatoes
- 3/4 cup diced peeled pitted avocado
- 1 11 oz. can whole kernel corn, red and green peppers, drained

- 1 cup shredded hot pepper Monterey Jack cheese
- 1 cup shredded Cheddar cheese

*Directions:*

1. Heat grill. Cut four 18x12-inch sheets of Heavy Duty Foil; spray foil with nonstick cooking spray. Spread tortilla chips in center of each foil sheet.
2. Spoon ground beef in taco sauce evenly over chips. Sprinkle all remaining ingredients evenly over beef mixture. Wrap each packet securely using double-fold seals, allowing room for heat expansion.
3. When ready to grill, place packets on gas grill over medium heat or on charcoal grill 4 to 6 inches from medium coals. Cook 10 to 15 minutes or until cheese is melted and toppings are thoroughly heated.
4. To serve, carefully open each packet to allow steam to escape.

**Hawaiian Barbecue Chicken Foil Dinner**

Cook time: 13-15 minutes

Servings: 4

*Ingredients*

- 4 boneless skinless chicken breasts
- 1 cup barbecue sauce (Sweet Baby Ray's)
- 1 15 oz. can pineapple slices (including juice)
- 2 tsp soy sauce
- 1 tsp garlic
- 1 red bell pepper, cut into cubes
- 2 medium zucchini, sliced
- Green onions, for garnish

*Directions*

1. Heat grill to medium heat. Cut 4 sheets, enough to wrap the chicken and veggies, of heavy duty foil. Place chicken on center of aluminum foil and divide the veggies and add 2-3 pineapple slices into each packet.
2. In a bowl, whisk together barbecue sauce, juice from the can of pineapple slices, soy sauce, and garlic. Spread about 2 Tablespoons of the sauce on the chicken and make sure to reserve about ¼ cup.
3. Place chicken packets onto grill and grill for 13-15 minutes flipping at about 7 minutes. To serve carefully open packets, baste with reserve sauce and garnish with green onions.

**Hobo Foil Dinner #1**

Cook Time: 25-30 min

Servings: 4

*Ingredients*

- 1 lb. ground beef
- 4 potatoes, peeled and cubed
- 2 cups carrots, thinly sliced
- 1 onion, diced
- Salt and pepper, to taste
- Worcestershire sauce
- BBQ sauce
- Shredded cheddar cheese

*Directions*

1. Use a large square piece of aluminum foil for each tin foil dinner. Spray foil with nonstick cooking spray.
2. Separate ground beef into 4 equal patties and place in the center of each piece of foil.
3. Divide potatoes, carrots, and onion evenly between all 4 dinners and place on top of meat. Sprinkle with salt and pepper, to taste. Pour a few dashes of Worcestershire sauce on top of each dinner and fold foil up tightly around the entire meal.
4. Cook on a grill on medium-high heat or an open fire for 25-30 minutes, or until vegetables and meat are cooked through.
5. Open foil carefully and top with BBQ sauce and shredded cheese.

## **Hobo Foil Dinner #2**

Cook Time: 45 minutes

Servings: 4

### *Ingredients:*

- 1 lb. lean ground beef
- 1 package dry onion soup mix
- 4 small potatoes, peeled and sliced
- 2 cups carrots, chopped
- 1 large (or 2 small) onions, sliced
- 2 Tbsp. olive oil
- 1 tsp garlic powder
- Salt and pepper to taste
- 1 10.5 oz. can cream of mushroom soup

### *Directions*

1. Preheat oven to 375 degrees.
2. Combine ground beef and dry soup mix in a bowl. Form into four patties and set aside.
3. In a large bowl combine all remaining ingredients except mushroom soup. Toss until well mixed.
4. Spray a 12"x18" piece of foil with non-stick spray.
5. Place 1/4 of the vegetable mixture in the center of the foil. Top with 1 beef patty. Add 2 tablespoons of condensed mushroom soup on top of each patty.
6. Seal foil packets well. Place beef side up on a large baking sheet and bake 35-45 minutes or until potatoes and carrots are tender.

## **Honey-Barbecue Pork Foil Dinner**

Cook Time: 15-20 minutes

Servings: 4

### *Ingredients*

- 1/2 cup barbecue sauce
- 1/4 cup honey
- 2 tsp ground cumin
- 4 pork boneless rib or loin chops, 3/4 to 1 inch thick (1 1/4 lbs.)
- 2 large ears corn, each cut into 6 pieces
- 1 cup baby-cut carrots, cut lengthwise in half
- 2 cups refrigerated cooked new potato wedges
- 1 tsp salt

### *Directions*

1. Heat coals or gas grill for direct heat. Spray half of one side of four 18x12-inch sheets of heavy-duty aluminum foil with cooking spray.
2. Mix barbecue sauce, honey and cumin in small bowl. Place 1 pork chop, 3 pieces corn, 1/4 cup carrots and 1/2 cup potato wedges on center of each sprayed foil sheet; sprinkle with 1/4 teaspoon salt. Spoon 3 tablespoons sauce mixture over pork and vegetables on each sheet.
3. Fold foil over pork and vegetables so edges meet. Seal edges, making tight 1/2-inch fold; fold again. Allow space on sides for circulation and expansion.
4. Grill packets 4 to 6 inches from medium heat 15 to 20 minutes, turning once, until pork is slightly pink in center.

## **Honey Dijon Chicken and Veggies Foil Dinner**

Cook Time: 20-25 minutes

Servings: 4

### *Ingredients*

- 4 boneless skinless chicken breasts
- 3 Tbsp. olive oil
- 6 cloves minced garlic
- Pinch salt and pepper
- 1/3 cup honey
- 2 Tbsp. whole grain Dijon mustard
- Chopped fresh parsley
- Crushed chili pepper (optional)
- 4 zucchini, sliced
- 1 lb. grape tomatoes, halved

#### *Directions*

1. Pre-heat your oven to 400°F (200°C). Lay four 12×12 inch (30×30 cm) squares of foil out on a flat surface. Place zucchini slices, tomatoes in the middle of each piece of foil. Season with salt and pepper, then top with each chicken fillet. Season chicken with salt and pepper, to taste.
2. In a small bowl, combine olive oil, minced garlic, mustard, and honey. Divide the sauce over each chicken pack and sprinkle with crushed chili pepper and chopped parsley.
3. Fold the foil over the chicken and vegetables to close off the pack, pinch the ends together so the pack stays closed.
4. Transfer the packs to a baking sheet and bake for 20-25 minutes or until chicken is cooked through and veggies are tender. Serve immediately and open carefully. Enjoy with an additional touch of parsley.

*Note:* If chicken breasts are too thick, just cut lengthwise to make fillets, they will cook faster.

### **Honey Mustard Chicken Foil Dinner**

Cook Time: 20-25 minutes

Servings: 4

#### *Ingredients*

- 1 1/2 lbs. chicken breast tenders, cut into bite sized pieces
- 1 1/2 lbs. potatoes, cut into bite sized pieces
- 1/3 cup honey
- 3 Tbsp. Dijon mustard
- 1 tsp yellow mustard
- 1 tsp salt
- 1/2 tsp pepper
- 1 tsp Italian seasoning
- 1 tsp garlic powder
- 1 tsp onion powder

#### *Directions*

1. In a small bowl whisk together the honey, Dijon mustard, and yellow mustard until well combined. In a second small bowl whisk together the salt, pepper, Italian seasoning, garlic powder, and onion powder.
2. Preheat grill to medium-high heat, or preheat oven to 375 degrees.
3. Pull off 4 sheets of foil, each about 12 inches long and spray with non-stick cooking spray.
4. Layer the potatoes and chicken evenly in the center of the foil packets. Season the potatoes and chicken with the spice mixture. Drizzle evenly with honey mustard.
5. Fold the sides of the foil over the chicken and seal closed. Bake in preheated oven or on grill for 20-25 minutes.

### **Honey-Sriracha Chicken Foil Packs**

Cook Time: 30 minutes

Servings: 4

#### *Ingredients:*

- 1/2 cup uncooked instant brown rice
- 1/2 cup water
- 1 box (7 oz.) frozen vegetables (sliced carrots, sugar snap peas, black beans and edamame lightly tossed with butter sauce), thawed
- 4 boneless skinless chicken breasts (from 20-oz package)
- 2 Tbsp. honey
- 2 Tbsp. fresh lime juice
- 1 Tbsp. Sriracha sauce
- 1 Tbsp. chopped fresh cilantro

#### *Directions:*

1. Heat oven to 350°F. In small bowl, mix rice and water. Soak 5 minutes; drain. Stir in thawed vegetables.
2. Cut 4 (10x12-inch) sheets of Heavy Duty Foil. Spray center of one side of each with cooking spray. Spoon one-fourth of the rice mixture on center of each sheet. Top each with 1 chicken breast.
3. In small bowl, mix honey, lime juice and Sriracha sauce. Spoon evenly over chicken.
4. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal. Place packets on ungreased cookie sheet with sides.
5. Bake about 30 minutes or until juice of chicken is clear when center of thickest part is cut (at least 165°F). Let stand 5 minutes. Sprinkle with cilantro.

### **Hot Dog Foil Dinner**

Cook Time: 15-20 minutes

Servings: 4

#### *Ingredients*

- 1 pack premium hot dogs
- 1 red pepper sliced
- 1 medium onion sliced thin
- 4 medium potatoes, sliced thin
- Olive oil
- Salt and pepper to taste
- Aluminum foil

#### *Directions*

1. Rip off large squares of aluminum foil - one for each person.
2. Place 2 hot dogs in the middle of each aluminum foil square.
3. Place sliced vegetables on top of hot dogs.
4. Drizzle olive oil over all of the food and then season with salt and pepper.
5. Fold foil squares into little envelope pouches.
6. Grill for 15-20 minutes on direct heat or until vegetables are at desired consistency.

### **Hot Ham and Pineapple Foil Dinner**

Servings: 6

Cook Time: 15 minutes

#### *Ingredients*

- 6 Rhodes Artisan French Rolls, thawed to room temperature
- 9 oz. deli sliced ham
- 6 pineapple rings, cut in half if desired
- 6 slices cheddar cheese
- 2 Tbsp. Dijon mustard
- Tbsp. honey

#### *Directions*

1. Cut rolls in half. Mix the Dijon mustard with the honey and spread the bottom of each roll with some of the honey-mustard mixture.
2. Layer each sandwich as follows: Fold a few pieces of ham and place it on top of the honey-mustard. Top the ham with a pineapple ring, cut in half, if desired. Top pineapple with a slice of cheddar cheese, and the top half of the roll.
3. Wrap each sandwich well with heavy-duty aluminum foil. Place the sandwiches over hot coals or a grill rack until hot, about 20 minutes depending upon the temperature of your fire. Alternatively, you can bake these sandwiches directly on top of the center rack in a 400 degree Fahrenheit oven for 15 minutes.
4. Carefully unwrap and enjoy!

### **Italian Chicken and Vegetables Foil Dinner #1**

Servings: 4

Cook Time: 35-40 minutes

#### *Ingredients*

- 4 aluminum foil sheets, large enough to wrap around one chicken breast.
- 4 boneless skinless chicken breast halves (4 oz. each)
- 4 tsp olive oil
- Salt and fresh ground pepper , to taste
- 2 garlic cloves , chopped
- 1 yellow onion , thinly sliced
- 1 red bell pepper , julienned
- 4 small carrots , julienned
- 4 large basil leaves
- 1/3 cup Kraft Zesty Italian Dressing

#### *Directions*

1. Preheat oven to 375
2. Place one chicken breast on each sheet of foil and drizzle a teaspoon of olive oil over each chicken breast. Season chicken with salt and fresh ground pepper.
3. Arrange chopped garlic, slices of onion, peppers, and carrots on top and around each chicken breast.
4. Place a basil leaf on top of each chicken and vegetables.
5. Spoon 1 to 2 tablespoons of salad dressing over chicken and vegetables.

6. Fold the sides of the foil over the chicken, covering completely; seal the packets closed.
7. Transfer foil packets to a baking sheet.
8. Bake for 35 to 40 minutes, or until chicken is cooked through.
9. Remove from oven and carefully open up the foils; put the packets under the broiler for 3 to 4 minutes.
10. Remove from broiler and serve.

### **Italian Chicken and Vegetables Foil Dinner #2**

Cook Time: 20 minutes

Servings: 2

#### *Ingredients*

- 2 large chicken breasts cut into 1 inch cubes
- 1 cup broccoli florets
- 1 cup bell peppers sliced or chopped (colors of choice)
- 1 small zucchini sliced
- 1/2 cup tomatoes sliced into large chunks or grape tomatoes
- 1/2 cup onion sliced or chopped
- 1 Tbsp. olive oil
- 1 Tbsp. Italian seasoning
- 1 tsp garlic powder or fresh minced garlic
- 1 tsp paprika optional
- Salt and pepper to taste

#### *Directions*

1. Pre-heat oven to 400°F.
2. In a large bowl or ziplock bag, add all of the ingredients and mix until fully combined.
3. Cut and lay out 2 12x12 inch (app.) squares of aluminum foil on a sheet pan. Place half the mixture on each foil and gently fold the foil around ingredients to form a tight seal.
4. Bake for 20 minutes or until chicken is cooked through. Serve with a side of rice or noodles.

### **Jalapeno Cilantro Lime Steak Foil Dinner**

Cook Time: 10-13 minutes

Servings: 1

#### *Ingredients (for one packet)*

- 1 thin cut steak (i.e. rib-eye)
- 1/2 lime
- 1 jalapeño (sliced)
- 1/2 garlic clove (minced) or use dried
- 1/4-1/2 bell pepper (sliced)
- 1/4 onion (sliced)
- fresh cilantro (chopped)
- Salt
- Pepper
- Butter
- Olive Oil
- Heavy Duty Foil – 2 sheets (approx. 12" x 12")

#### *Directions*

1. Preheat your grill or heat your coals on your campfire to medium high.
2. On a piece of heavy duty tin foil (approx. 12" x 12"), lightly coat with olive oil and dot with butter.
3. Season both sides of your steak with salt and pepper. Place the steak in the center of the foil.
4. Spread minced garlic on the steak and then place sliced jalapeños on top.
5. Next, place fresh vegetables and squeeze lime juice over everything. Place the rest of the lime next to the steak.
6. Dot with butter and cover with the second piece of foil over the top.
7. Seal each side of the foil shut. Once your packets are sealed and marked, place them onto the grill at medium-high heat. Grill them for 8-10 minutes (depending on how you prefer your meat), flipping them over halfway through cooking.
8. When they are finished grilling, let stand for 2-3 minutes before you open foil in the middle and enjoy.

### **Jerk Chicken Foil Dinner**

Cook Time: 25 minutes

Servings: 3

#### *Ingredients*

- 18 chicken tenders or 3 large chicken breasts cut into strips
- 3 Tbsp. vegetable oil
- 4 Tbsp. jerk seasoning
- Juice from 1 lime
- Aluminum foil

#### *Directions*

1. Toss chicken, vegetable oil, and jerk seasoning on a sheet of foil.
2. Form a packet around the chicken.
3. Grill over high heat (turning once or twice to prevent burning) for 25 minutes.
4. Top with cilantro and lime juice.

### **Kabob Foil Dinner**

Cook Time: 30-40 minutes

Servings: 4

#### *Ingredients*

- 1 lb. beef (marinate the steak in vinegar)
- 8 oz. bacon
- 1 medium onion sliced thin
- 4 cloves of garlic
- Pot Roast Seasonings (or your own)
- Vinegar
- 4 medium potatoes
- 4 medium carrots
- 1 green pepper sliced
- 8 oz. whole mushrooms
- 1 stick of butter

#### *Directions*

1. Cube meat. Toss in an old plastic container. Add pot roast seasonings. Put lid on container and shake vigorously so the spices stick to the meat
2. Place cloves of garlic and onions into container.
3. You can add other ingredients you'd like in the tin foil dinner, Pour vinegar over meat. Place container in refrigerator for 24 hours.
4. When ready to make the meal drain the vinegar. Place meat, bacon, garlic, and onions in tin foil. Add potatoes, carrots, and mushrooms.
5. Wrap up and throw it in the fire.
6. Leave it in the coals for 30 minutes then, if not finished, check every 5 or 10 minutes.

### **Kielbasa Foil Dinner**

Cook Time: 35-40 min

Servings: 4

#### *Ingredients*

- 1 lb. beef sausage or Kielbasa
- 2 cups chopped up yellow squash
- 2 cups chopped up zucchini
- 1 cup sliced white mushrooms
- 1 Tbsp. Montreal Steak Seasoning
- 1 Tbsp. olive oil
- 4-1 ft. pieces of aluminum-foil

#### *Directions*

1. Preheat oven to 375 or grill to 500
2. Lay foil out on a tray
3. Cut up sausage/kielbasa into rounds and squash and zucchini into bit sized pieces.
4. Toss mushrooms, sausage, squash, olive oil, and seasoning in a bowl and stir until coated
5. Divide amongst the foil, and fold foil up to form a sealed packet
6. Bake on a tray for 35-40 minutes until fragrant and vegetables are tender
7. Or Grill for approximately 20 minutes, turning or flipping and checking regularly.



### **Lemon Chicken and Asparagus Foil Dinner**

Cook Time: 15-20 minutes

Servings: 4

#### *Ingredients*

- 4 boneless skinless chicken breasts pounded to even thickness, OR 8 boneless skinless chicken thighs
- 1 large bundle of asparagus spears (about 1 lb.)
- 1 lemons, divided
- 1 tsp minced garlic
- 3 Tbsp. butter, melted
- 1 1/2 tsp Italian seasoning
- Salt and pepper to taste

#### *Directions*

1. Lay four 12x12 inch squares of foil out on a flat surface. Place one chicken breast (or 2 thighs) in the middle of each piece of foil.
2. Trim the flat end of the asparagus at 1-2 inches from the end and discard. Cut the remaining spears in half and divided them between the foil packs.
3. Thinly slice one of the lemons and divide the slices between the foil packs, tucking the slices in, around, and between the chicken and asparagus.
4. Stir together butter, garlic, juice of the remaining lemon, and Italian seasoning. Brush over chicken and asparagus. Sprinkle with salt and pepper to taste.
5. Fold the foil over the chicken and asparagus to close off the pack, pinch the ends together so the pack stays closed.
6. Grill over medium-high heat for 7-9 minutes on each side OR bake at 400 for 15-20 minutes or until chicken is cooked through and asparagus is tender. Serve immediately.

### **Lemon Chicken and Potatoes Foil Dinner**

Cook Time: 25-30 minutes

Servings: 4

#### *Ingredients*

- 3 Tbsp. olive oil
- 1 Tbsp. Dijon mustard
- 1 Tbsp. whole grain mustard
- 1/2 tsp dried thyme
- 1/4 teaspoon dried rosemary
- Zest of 1 lemon
- 16 oz. baby red potatoes, halved
- Kosher salt and freshly ground black pepper, to taste
- 4 boneless, skinless chicken breasts
- 1 lemon, thinly sliced
- 2 Tbsp. chopped fresh parsley leaves

#### *Directions*

1. Preheat oven to 375 degrees F.
2. In a small bowl, combine 2 tablespoons olive oil, mustards, thyme, rosemary and lemon zest; season with salt and pepper, to taste. Set aside.
3. Cut four sheets of foil, about 12-inches long. Divide potatoes into 4 equal portions and add to the center of each foil in a single layer.
4. Fold up all 4 sides of each foil packet. Drizzle with remaining 1 tablespoon olive oil and season with salt and pepper, to taste; gently toss to combine.
5. Top each packet with the chicken. Using your fingers or a brush, work the mustard mixture onto both sides of the chicken. Top with lemon slices.
6. Fold the sides of the foil over the chicken, covering completely and sealing the packets closed. Place foil packets in a single layer on a baking sheet. Place into oven and bake until the chicken is cooked through and the potatoes are tender, about 25-30 minutes.
7. Serve immediately, garnished with parsley, if desired.

### **Lemon Chicken and Zucchini Foil Packs**

Cook Time: 29-33 minutes

Servings: 4

#### *Ingredients:*

- 1 lb. zucchini (about 3 medium)
- 1 Tbsp. chopped fresh thyme leaves
- 1 tsp grated lemon peel
- 1 tsp salt
- 4 boneless skinless chicken breasts (6 to 7 oz. each)
- 2 tsp lemon pepper
- 8 lemon slices
- 1/4 cup butter
- Shredded Parmesan cheese, if desired

#### *Directions:*

1. Heat gas or charcoal grill. Cut 4 (18x12-inch) sheets of heavy-duty foil. Spray with cooking spray. Cut zucchini in half lengthwise and again crosswise into 1 1/2-inch pieces.
2. In small bowl, mix zucchini, thyme leaves, lemon peel and salt; toss to combine. Place chicken breast on center of each sheet of foil; season with lemon pepper. Dividing evenly, spoon zucchini mixture around each chicken breast. Top each chicken breast with 2 lemon slices and 1 tablespoon butter.
3. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.
4. Place packs on grill over medium heat. Cover grill; cook 10 minutes. Rotate packs 1/2 turn; cook 9 to 10 minutes longer or until juice of chicken is clear when center of thickest part is cut (at least 165°F). Remove packs from grill. Carefully fold back foil, and garnish with shredded Parmesan cheese.
5. To make in oven, place packs on cookie sheet. Bake at 375°F 29 to 33 minutes or until juice of chicken is clear when center of thickest part is cut (at least 165°F).

### **Meatloaf Foil Dinner**

Cook Time: 25-30 minutes

Servings: 6

#### *Ingredients*

- 1 1/2 lb. lean (at least 80%) ground beef
- 1 package (1 oz.) onion recipe and dip soup mix (from 2-oz box)
- 1 egg
- 3/4 cup milk
- 1/2 cup plain bread crumbs
- 1/3 cup ketchup
- 1 bag (1 lb. 4 oz.) refrigerated potato wedges
- 3 cups baby-cut carrots
- Fresh parsley, if desired

#### *Directions:*

1. Heat gas or charcoal grill. Cut 6 (18x10-inch) sheets of heavy-duty foil; spray with cooking spray. In medium bowl, mix beef, dry soup mix, egg, milk and bread crumbs. Shape into 6 loaves, 4x2 1/2x1 inch. Place 1 loaf on each foil sheet; top each with about 1 tablespoon of the ketchup. Place about 1/2 cup potatoes and 1/2 cup carrots around each loaf.
2. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.
3. Place packets on grill. Cover grill; cook over medium heat 25 to 30 minutes, rotating packets 1/2 turn after 15 minutes, until vegetables are tender and meat thermometer inserted in center of loaves reads 160°F. Garnish with parsley.

### **Orange-Thyme Grilled Shrimp Foil Dinner**

Cook Time: 8-10 minutes

Servings: 2

#### *Ingredients*

- 2 lbs. large shrimp, peeled and deveined, tails on
- 3/4 - 1 cup fresh orange juice
- 1-1/2 tsp grated orange zest
- 2 garlic cloves, minced
- 2 Tbsp. olive oil
- 1 Tbsp. chopped fresh thyme + fresh sprigs
- 1/2 tsp salt
- 1/4 tsp pepper

#### *Directions*

1. In a shallow dish or large Ziploc bag, combine shrimp, orange juice, orange zest, garlic, oil, chopped thyme, salt and pepper. Toss to coat. Marinate in the refrigerator for 30 minutes or up to 8 hours.
2. Cut two or three large rectangles of foil. Divide shrimp & marinade and place in center of foil rectangles.
3. Close the foil lengthwise, top to bottom, folding over and pinching to close.
4. Now close each side one at a time rolling up toward the middle.
5. Place foil packets onto preheated grill and cook for about 8-10 minutes on high heat. Cooking time all depends on the heat of the grill and amount of shrimp in each packet. Pull foil packets off grill and carefully open. Serve and enjoy!

#### **Parmesan Chicken Foil Dinner**

Cook Time: 16-20 minutes

Servings: 4

#### *Ingredients*

- 4 chicken breasts boneless, skinless
- 3 cups pasta sauce
- 2 zucchini, sliced
- 1/2 cup parmesan cheese, shredded
- 1 cup mozzarella cheese, shredded
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- Salt and pepper to taste
- 1/4 cup olive oil
- Spaghetti, cooked
- Parsley freshly chopped

#### *Directions*

1. Preheat grill to medium heat. Spray four 12×18 inch foil pieces with cooking spray.
2. Divide zucchini over the four pieces of foil. Sprinkle with salt, pepper and Italian seasoning to taste and 2 Tbsp. parmesan cheese.
3. Add 1/3 cup pasta sauce on top of the zucchini. Place a chicken breast on top of the sauce.
4. Drizzle each chicken breast with olive oil then sprinkle with garlic powder, Italian seasoning, salt and pepper.
5. Seal each packet. Place on heated grill with the chicken side down. Grill for 8 minutes.
6. Flip each packet and continue to grill for another 8-10 minutes or until juice run clear and chicken reaches 165 degrees.
7. Open each packet by slicing with a knife. Sprinkle 1/4 cup mozzarella cheese on each chicken breast and heat to melt.
8. If desired, cook pasta according to package directions and heat remaining sauce.
9. Remove the chicken and zucchini from each packet and place on top of the pasta. Pour any extra sauce from the packet on top as well.
10. Sprinkle with freshly grated parmesan and garnish with fresh parsley.

#### **Parmesan Garlic Salmon and Vegetables Foil Dinner**

Cook Time: 22-27 minutes

Servings: 4

#### *Ingredients*

- Thin green beans trimmed -- about 10-12 per packet
- 4 tsp olive oil
- 2 tsp minced garlic separated
- Lemon pepper seasoning and salt
- 4 oz. skinless salmon filets, 6 each
- 1/4 cup (4 Tbsp.) unsalted butter at room temperature
- 4 Tbsp. freshly grated Parmesan cheese
- 2 large lemons
- Optional: extra lemon fresh parsley

#### *Directions:*

1. Preheat the oven to 400 degrees F.
2. Tear 4 pieces of heavy duty foil about 14-15 inches long. Lightly spritz each piece of foil with nonstick spray.
3. Place the green beans evenly in the center of each piece of foil.

4. Drizzle each set of green beans with 1 teaspoon of oil and sprinkle with salt and lemon pepper seasoning. Divide 1 teaspoon minced garlic evenly among the beans.
5. Lightly salt and pepper (with lemon pepper seasoning) each salmon filet and then place each filet in the center of each piece of foil on top of the beans.
6. In a bowl, stir together the butter (do NOT melt), Parmesan cheese, about 2 and 1/2 tablespoons freshly lemon juice, 1 teaspoon lemon zest, and remaining 1 teaspoon garlic. This should be a thick paste and not at all watery.
7. Divide the paste evenly on top of each filet and rub evenly across the top.
8. Seal the foil packet by bringing the right and left sides together and then folding down and sealing and then folding up each end to seal. Make sure the seal is 100% complete.
9. Make sure you allow space in the packet for the heat to circulate and for expansion.
10. Bake for about 22-27 minutes or until the salmon is cooked through. Remove from the oven and (optional) turn on the broiler to 550 degrees F.
11. Open the salmon packets so the top of the salmon is exposed and place under the broiler for 30 seconds to 3 minutes (watch closely) or until the parmesan crust is slightly crispy.
12. Remove and enjoy immediately with fresh chopped parsley and a squeeze of lemon if desired. Add some additional lemon pepper seasoning as desired.

### **Pesto Pork Chop and Summer Vegetable Foil Dinner**

Cook Time: 20 minutes

Servings: 4

*Ingredients:*

- 1 1/2 cups cherry or grape tomatoes
- 1 zucchini, sliced in 1/2 inch rounds
- 1 yellow summer squash, sliced in 1/2 inch rounds
- 1 cup miniature potatoes
- 1 yellow onion, sliced in wedges
- 2 Tbsp. Pesto
- 2 tsp Balsamic Vinegar
- Salt and pepper, to taste
- 4 pork chops
- Fresh basil leaves, for garnish

*Directions:*

1. Preheat the grill to medium heat.
2. In a mixing bowl, combine the tomatoes, zucchini, yellow squash, potatoes, and onion. Add the pesto and balsamic vinegar and stir until the vegetables are completely coated. Season, to taste, with salt and pepper.
3. Divide the vegetables between 4 large sheets of heavy duty foil. Add 1 pork chop to each sheet of foil, placing it centered on top of the vegetables. Using a silicone brush, spread some of the remnants of the balsamic pesto mixture from the mixing bowl onto the top of the pork chop.
4. To enclose the food, pull 2 sides of the foil towards the center and then fold down. Then fold or roll the other ends of the foil until it is sealed, making that the foil isn't folded so tightly that it doesn't allow room for circulation inside the pouch.
5. Place the foil pouches on the grill, close the grill lid, and cook for 15 - 20 minutes, or until the meat is cooked through to desired doneness and the vegetables are tender. Serve.

*Notes:* If the potatoes are not the miniature bite sized variety, then be sure to cut them into smaller bite sized pieces so that they are cooked tender on the same timeline as the rest of the vegetables and the meat.

### **Philly Cheese Steak Foil Dinner**

Servings: 4

Cook time: 20-25 minutes

*Ingredients*

- 1 lb. ground beef
- 2 Russet potatoes, chopped
- 1 green pepper, chopped
- 1/2 large onion, chopped
- 1 cup sliced mushrooms
- 4 slices provolone cheese
- Salt and pepper, to taste

*Directions*

1. (If using an oven) Preheat oven to 400°

2. Divide all the ingredients into fourths.
3. Place a nice 1/4 lb. layer of meat on a 14" x 14" square foil piece. You can do a solid patty of meat (the manly option), or disperse the meat into chunks (for women - or those with dentures).
4. Pile a desired amount of the remaining ingredients into your own individual meal.
5. Be very generous with the salt when seasoning your uncooked pocket of awesome. Put more than you think you will need. Somehow, the salt seems to disappear during the cooking process, so be liberal.
6. When the foil dinner is built according to your desires, wrap it up in the foil. Bring two sides in and crease the sides together, folding over a few times to make a tight pocket. Take the open sides and fold them closed until your fold runs into the food piled inside.
7. Place the packet on a cookie sheet and bake for about 20-25 minutes - no need to flip or double wrap.

*Notes:* If you want to do this over a fire instead, place your dinner very close to (or even directly on) a pile of hot coals/briquettes (not flames). Cook for approximately 10 minutes, flipping halfway through.

### **Pizza Log Foil Dinner**

Cook Time: 25-30 minutes

Servings: 4

#### *Ingredients*

- Canned pizza dough in refrigerator section
- Pizza sauce
- Mozzarella cheese
- Toppings of choice
- Butter
- Italian seasoning
- Salt and pepper



#### *Directions*

1. Roll out pizza dough to form a rectangle.
2. Spread pizza sauce over top leaving approximately a 1/2 inch border around the edges.
3. Top with cheese, additional toppings, and add seasoning. Be careful not to overstuff your pizza log, use 1-2 extra toppings at most.
4. Next carefully start rolling the pizza dough into a log, like you're making cinnamon rolls, and pinch the ends of the dough so it sticks together.
5. Spread melted butter on top of the dough followed by a sprinkle of salt, oregano, and garlic powder.
6. Wrap in thick foil. Spray foil with nonstick cooking spray before wrapping. Place pizza log, in its foil on hot grill or fire pit.
7. Cook the pizza for roughly 25-30 minutes, flipping the log on occasion to ensure both sides brown evenly.

### **Quesadillas Foil Dinner**

Cooking time: 10-15 minutes

Servings: 4

#### *Ingredients*

- |   |  |
|---|--|
| • 4 medium flour tortillas                    | • 1 14.5 oz. can black beans, drained and rinsed |
| • 2 8 oz. chicken breasts, grilled and sliced | • 1 cup shredded Mexican blend cheese            |
| • 1 jar Tostitos Salsa Con Queso              |  |

#### *Directions*

1. Spread 1 tablespoon salsa con queso over one side of a tortilla.
2. Place 1/4 cup chicken on half the tortilla over the salsa con queso. Sprinkle 1/4 cup black beans and about 1/4 cup cheese over the chicken.
3. Fold other side of tortilla over to cover ingredients. Place on a piece of tin foil large enough to cover the quesadilla. Leave the ends open.
4. Place the foiled quesadilla on the grate directly over the campfire. Keep over fire to cheese is melted and tortilla is crispy.
5. Remove from the grate and cut in four pieces. No plates needed because you have the foil!

### **Salmon and Potato Foil Dinner**

Cook Time: 25 to 30 minutes

Servings: 2

#### *Ingredients:*

- 1 medium potato, sliced into very thin rounds about 1/16th-inch thick, divided
- 4 Tbsp. olive oil, divided
- Salt and pepper to taste, divided
- 2 salmon filets, about 6 ounces each
- 1 large orange, halved
- 1 lemon, halved

#### *Directions:*

1. Preheat oven to 400F. To a 12-inch long sheet of foil, add half the potato slices in a pile in the center of foil. Slightly fan out the potatoes so air can circulate. Make sure potatoes are sliced very thin so they cook through in the same amount of time it takes the salmon to cook.
2. Evenly drizzle the potatoes with about 1 tablespoon of olive oil, season with salt and pepper, and repeat process with another sheet of foil and the remaining potato slices.
3. Top each pile of potatoes with 1 salmon filet.
4. Evenly drizzle each salmon filet with about 1 tablespoon olive oil.
5. Squeeze half the juice of the orange over one salmon filet and half the juice over the other filet. Squeeze half the juice of the lemon over one salmon filet and half the juice over the other filet.
6. Season each salmon filet with salt and pepper.
7. Seal foil packets, making sure to tightly crimp the seams so the olive oil and citrus juices don't leak. Place packets on baking sheet and bake for about 25 to 30 minutes. Carefully open one packet to check for doneness of both salmon and potatoes and if necessary, return to the oven for an additional 5 minutes, or until done.

### **Salsa Chicken Foil Packs**

Cook Time: 35-40 minutes

Servings: 4

#### *Ingredients:*

- 2 cups chicken broth (from 32-oz carton)
- 2 cups uncooked Minute instant white rice
- 1 cup frozen whole kernel sweet corn, thawed
- 1 medium red bell pepper, chopped
- 2 Tbsp. butter, melted
- 1 tsp dried oregano leaves
- 4 boneless skinless chicken breasts (6 oz. each)
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 cup Old El Paso™ Thick 'n Chunky hot salsa
- 1 cup shredded Colby-Monterey Jack cheese blend

#### *Directions:*

1. Heat gas or charcoal grill. Cut 4 (18x12-inch) sheets of heavy-duty foil. Spray with cooking spray.
2. In medium bowl, mix chicken broth and instant rice; stir and let stand about 20 minutes or until most of liquid is absorbed. Stir in corn, bell pepper, melted butter and oregano.
3. Divide rice mixture evenly among foil pieces (about 1 1/4 cups on each piece). Place chicken breast on rice. Sprinkle salt and pepper evenly over chicken. Top each chicken breast with 1/4 cup salsa.
4. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.
5. Place packs on grill over medium heat. Cover grill; cook 10 minutes. Rotate packs 1/2 turn; cook 9 to 11 minutes longer or until juice of chicken is clear when center of thickest part is cut (at least 165°F). Remove packs from grill. Carefully fold back foil. Sprinkle each with 1/4 cup cheese; let stand about 5 minutes or until cheese is melted.
6. To make in oven: Place packs on cookie sheet. Bake at 375°F 35 to 40 minutes or until juice of chicken is clear when center of thickest part is cut (at least 165°F).

### **Sausage Pierogi Foil Dinner**

Cook Time: 25 to 30 minutes

Servings: 3

#### *Ingredients:*

- 3 Johnsonville Cheese Italian Style Chicken Sausage (sliced)
- Mini Potato Cheese Pierogis (thawed)
- Chopped onion
- Chopped red pepper
- Sugar snap peas
- Butter

#### *Directions*

1. Place 2 pieces of tin foil on top of each other.
2. Put a generous amount of the mixture in the center and then fold up the first piece of foil and then the next piece of foil to form a secure encasing.
3. Grill covered over medium heat for 16-24 minutes (depending on heat of grill) until veggies are crisp tender.

### **Sausage, Potato and Green Bean Foil Dinner**

Servings: 4

Cook Time: 12-15 minutes

#### *Ingredients:*

- (12.8-ounce) package smoked Andouille sausage, thinly sliced
- 1 lb. baby red potatoes, quartered
- 1 lb. green beans, trimmed
- 8 oz. mushrooms, halved
- 1 medium onion, chopped
- 4 Tbsp. unsalted butter, divided
- 4 tsp Cajun seasoning, divided
- Kosher salt and freshly ground black pepper, to taste
- 2 Tbsp. chopped fresh parsley leaves

#### *Directions:*

1. Preheat a gas or charcoal grill over high heat.
2. Cut four sheets of foil, about 12-inches long. Divide sausage, potatoes, green beans, mushrooms and onion into 4 equal portions and add to the center of each foil in a single layer.
3. Fold up all 4 sides of each foil packet. Add butter, Cajun seasoning, salt and pepper, to taste; gently toss to combine. Fold the sides of the foil over the sausage, covering completely and sealing the packets closed.
4. Place foil packets on the grill and cook until just cooked through, about 12-15 minutes.\*
5. Served immediately, garnished with parsley, if desired.

### **Sausage and Vegetables Foil Dinner**

Cook Time 16-24 minutes

Servings: 4 -6

#### *Ingredients*

- 1 red bell pepper
- 1 ears corn
- 1/2 large yellow onion 1 medium
- 4-5 small red potatoes
- 1 medium sized zucchini
- 1 package (13 oz.) Italian Sausage
- 5 Tbsp. olive oil
- 1 Tbsp. dried oregano
- 1 Tbsp. dried parsley flakes
- 1/2 tsp garlic powder
- 1 tsp paprika
- Seasoned salt and pepper
- Optional: chopped parsley

#### *Directions*

1. Cut the top off the pepper and remove the seeds. Thinly slice.
2. Remove husk from corn and cut into 1 inch disks. Coarsely chop the onion.
3. Cut the potatoes into small bite-sized pieces -- about 8-10 pieces per potato depending on size.
4. Coin (thinly slice) the zucchini.
5. Coin the sausage (at 45 degree angles).
6. Assemble

7. Preheat the grill to medium heat.
8. In a small bowl, stir together the olive oil, oregano, parsley, garlic powder, paprika, about 1/2 teaspoon (or to taste) seasoned salt and pepper. Stir.
9. Add seasonings mixture to the veggies + meat and toss well.
10. Place 2 pieces of tin foil on top of each other.
11. Put a generous amount of the mixture in the center and then fold up the first piece of foil and then the next piece of foil to form a secure encasing.
12. Grill covered over medium heat for 16-24 minutes (depending on heat of grill) until veggies are crisp tender.
13. Remove and top with freshly chopped parsley if desired.

### **Sausage and Vegetables Jambalaya Foil Dinner**

Cook Time: 25-30 minutes

Servings: 4 -6

#### *Ingredients*

- 1 cup instant rice
- 1 cup chicken broth or water
- 5 Tbsp. olive oil
- 1 tsp Cajun seasoning
- 1/2 tsp ground cayenne pepper
- 1 Tbsp. dried parsley
- 1 tsp dried thyme
- 1/4 tsp dried sage optional
- 1 stalk celery
- 1/2 medium yellow onion
- 1 small green pepper
- 1 14.5 oz. can fire-roasted diced tomatoes, drained
- 12 oz. Andouille sausage
- 2 Tbsp. tomato paste
- Optional: 1 small zucchini, seasoned salt, pepper, fresh parsley, jalapeno

#### *Directions*

1. In a small bowl mix together the uncooked instant rice and chicken broth and let stand about 10 minutes. You do not need to pre-cook the rice at all.
2. Preheat the oven or grill to 400 degrees F.
3. In a large bowl add the olive oil, Cajun seasoning, cayenne pepper, dried parsley, thyme, sage, about 1/4 teaspoon salt (I like seasoned salt in these), and a pinch of pepper. Stir.
4. Very thinly slice the celery, finely chop the onion, chop the pepper, and thickly coin the zucchini.
5. Drain the diced tomatoes. Slice the sausage.
6. Add the celery, onion, pepper, zucchini, tomatoes, and sausage to the seasonings.
7. Add the tomato paste and mix until all ingredients are well combined. If you LOVE heat, add a diced jalapeno into the mix here.
8. Place 2 pieces of heavy duty foil in the shape of an X. Lightly spritz with cooking spray so the rice won't stick.
9. Put a generous amount of the mixture (~1 and 1/2 cups) in the center of the foil and seal.
10. Place in the oven or on the grill for 25-30 minutes or until rice is cooked through and veggies are tender.

### **Shrimp Pasta Foil Dinner**

Cook Time: 15 Minutes

Servings: 8

#### *Ingredients*

- 1/2 cup olive oil
- 4 cloves garlic, minced
- 3 14.5 oz. cans diced (or whole) tomatoes
- 1/2 cup white wine
- 2 lbs. jumbo or large shrimp, peeled and deveined
- Salt and pepper, to taste
- Fresh parsley, minced
- 1 lb. linguine, uncooked
- Red pepper flakes, to taste

#### *Directions*

1. Cook pasta for 1/2 the recommended cooking time. Pasta should still be very firm.



2. In a large skillet or pot, heat olive oil over medium heat. Add garlic and sauté for a minute. Dump in the tomatoes and wine. Stir the mixture together, season with salt and pepper, and allow to cook for ten minutes.
3. Meanwhile, prepare a large parcel of heavy duty aluminum foil. It should be large enough to hold the entire pasta dish.
4. Throw the shrimp on the top of the pasta sauce. Throw the drained pasta over the top, then pour the whole dish onto the foil. Tightly wrap the foil into a parcel.
5. Bake at 350 degrees for 15 minutes. Remove from oven and keep warm until serving.
6. Open the foil parcel right before serving. Drizzle a tiny bit of olive oil over the top. Squeeze on lemon juice, if desired.

### **Smoky Potato Foil Packs**

Cook Time: 30-35 minutes

Servings: 4

*Ingredients:*

- 1 bag (28 oz.) frozen potatoes O'Brien with onions and peppers
- 1 package (16 oz.) miniature smoked Polish sausages
- 3/4 cup ranch dressing
- 1 cup shredded Cheddar and American cheese blend
- 2 Tbsp. chopped chives or green onions

*Directions:*

1. Heat gas or charcoal grill. Cut 4 (18 x 12-inch) sheets of heavy-duty (or nonstick) foil. If using heavy-duty foil, spray foil with cooking spray.
2. In large bowl, gently mix potatoes, sausages and dressing. Spoon mixture evenly onto foil sheets. Wrap each packet securely using double-fold seals, allowing room for heat expansion.
3. When grill is heated, place foil packets on gas grill over medium heat or on charcoal grill over medium coals; cover grill. Cook 30 to 35 minutes, rotating and turning packets over several times, until potatoes are tender.
4. Remove packets from grill; open carefully to allow steam to escape. Sprinkle each with cheese and chives. Close packets; let stand until cheese is melted.

### **Southwestern Chicken Foil Dinner**

Cook Time 30-45 minutes

Servings: 2

*Ingredients*

- 1 cup frozen corn
- 1 14.5oz can black beans, drained and rinsed
- 1 tsp taco seasoning
- 2 chicken breasts or 4 chicken tenders
- Salt and pepper to taste
- 1/2 cup salsa or pico-de-gallo
- 1 cup shredded pepper jack cheese
- Cilantro, to garnish
- Sour cream, optional

*Directions*

1. Pull off 4 sheets of heavy-duty tin foil (8-10 inches) and layer to create 2 packets. Lightly mist with cooking spray.
2. Stir together the corn, black beans, and taco seasoning. Divide between the 2 foil packets. Season the chicken with salt and pepper. Place 1 chicken breast or 2 chicken tenders in each packet. Top the chicken with salsa and shredded cheese.
3. Bring the two longer edges of the foil together above the food. Fold the edges down twice, creating the top seal. Press the side edges together and fold, creating a secure packet.
4. Cook on hot coals, a gas grill, or in a 375 degree oven for 30 to 45 minutes until chicken is cooked through. (\*See notes for cooking with coals or a grill.)
5. Top with fresh cilantro, sour cream, and avocado before serving.

*Recipe Notes:* If cooking on COALS make sure to carefully turn the packet 2 or 3 times to prevent burning. If cooking on a GRILL make sure to carefully turn the packet once, about halfway through the cook time to ensure even cooking.

### **Southwestern Chicken and Rice Foil Dinner**

Cook Time: 30-35 minutes

Servings: 3

#### *Ingredients*

- 3 4 oz. chicken breasts, boneless skinless
- 1 cup minute brown rice or white
- 1 cup water
- 2 Tbsp. taco seasoning 1 packet, see note below
- 1/3 cup salsa
- 1/2 cup mozzarella or cheddar cheese
- 1 cup bell pepper sliced into thin strips
- 1/4 cup onion sliced into thin strips
- 1/2 cup black beans
- 1 Tbsp. olive oil
- 1 lime cut into wedges optional

#### *Directions*

1. Pre-heat oven to 400F. Line a baking sheet with 3 sheets of foil (about 6-8 inches) and set aside.
2. Combine the brown rice, water and 2 tablespoons taco seasoning in a medium bowl and soak for 5 minutes. Divide rice (and its water) into 3 sheets of foil.
3. Pound chicken with a meat tenderizer or a rolling-pin until they are even. Seasoning each chicken breast generously with the remaining taco seasoning. Place the chicken on the rice. Top each chicken with a few tablespoons of salsa and a sprinkle of cheese. Add the veggies and beans on the sides of the chicken. Drizzle each packet with olive oil and fold the sides of the foil over the chicken, covering completely; seal the packets closed.
4. Bake for 30-35 minutes, or until chicken's internal temperature reaches 165F. Remove from oven and carefully open up the foils; put the packets under the broiler for 3 to 4 minutes. Squeeze fresh lime juice on each packet, garnish with cilantro and sour-cream if desired and serve.

#### *Recipe Notes*

To make your own taco seasoning combine 2 teaspoons chili powder, 1/2 teaspoon garlic powder, 1/2 teaspoon onion powder, 1/2 teaspoon ground cumin, 1/4 teaspoon dried oregano, 1/4 teaspoon paprika, 1 teaspoon salt, 1/2 teaspoon black .

### **Southwest Pork Chop Foil Packs**

Cook Time: 30-35 minutes

Servings: 4

#### *Ingredients*

- 1 14.5 oz. can black beans, drained, rinsed
- 1 1/2 cups frozen sweet corn, thawed
- 1/2 cup salsa verde
- 2 tsp chili powder
- 1 tsp ground cumin
- 4 boneless pork chops (5 to 7 oz. each), 3/4 to 1 inch thick
- 1/4 tsp salt
- 1 cup shredded pepper Jack cheese
- Lime wedges, if desired

#### *Directions:*

1. Heat gas or charcoal grill. Cut 4 (18x12-inch) sheets of heavy-duty foil. Spray with cooking spray.
2. In small bowl, mix black beans, frozen corn, salsa verde, chili powder and cumin. Sprinkle pork chops with salt; place 1 on center of each sheet of foil. Dividing evenly, spoon about 3/4 cup bean mixture around and on top of each pork chop. Top each pork chop with 1/4 cup shredded cheese.
3. Bring up 2 sides foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.
4. Place packs on grill over medium heat. Cover grill; cook 10 minutes. Rotate packs 1/2 turn; cook 5 to 8 minutes longer or until pork is no longer pink and meat thermometer inserted in center reads at least 145°F. Remove packs from grill. Carefully fold back foil. Garnish with lime slices.
5. To make in oven, place packs on cookie sheet. Bake at 375°F 30 to 35 minutes or until pork is no longer pink and meat thermometer inserted in center reads at least 145°F.

### **Spicy Meatball Foil Dinner**

Cook Time: 20-25 minutes

Servings: 6

#### *Ingredients*

- 1 14.5 oz. can fire roasted diced tomatoes, undrained
- 4 cloves garlic
- 1 tsp red pepper flakes
- 1 lb. lean (at least 80%) ground beef
- 1/2 cup Italian style panko crispy bread crumbs
- 2 Tbsp. finely chopped onion
- 1/2 tsp salt
- 1 egg
- 12 (1/2-inch) small fresh mozzarella cheese balls
- 2 Tbsp. chopped fresh basil leaves

#### *Directions*

1. Cut 2 (18x12-inch) sheets of heavy-duty foil.
2. Place tomatoes, garlic and red pepper flakes in blender. Cover and blend until smooth; set aside.
3. In large bowl, mix beef, bread crumbs, onion, salt and egg. Shape mixture into 12 (2-inch) balls. Press 1 cheese ball into center of each meatball, sealing it inside.
4. Divide meatballs evenly between sheets of foil. Pull up all 4 sides of each sheet of foil. Pour sauce over meatballs. Wrap foil securely around mixture. Pierce top of foil once or twice with fork to vent steam. Place packs on grill seam sides up over medium heat. Cover grill; cook 20 to 25 minutes or until meatballs are thoroughly cooked and no longer pink in center. Remove packs from grill. Carefully fold back foil. Sprinkle with basil.
5. Serve meatballs and sauce over cooked spaghetti with Parmesan cheese, or serve as an appetizer.

### **Taco Burger and Potato Foil Dinner**

Cook Time: 15-25 minutes

Servings: 4

#### *Ingredients*

- 1 lb. lean (at least 80%) ground beef
- 1/2 cup plain bread crumbs
- 2 Tbsp. Old El Paso™ taco seasoning mix
- 1/4 cup milk
- 3 cups frozen southern-style diced hash-brown potatoes (from 32-oz bag)
- 1 cup Old El Paso™ Cheese 'n Salsa dip

#### *Directions*

1. Heat gas or charcoal grill. In medium bowl, mix ground beef, bread crumbs, taco seasoning mix and milk until well blended. Shape mixture into 4 (4-inch) patties. In another medium bowl, mix frozen potatoes and dip.
2. Cut 4 (18x12-inch) sheets of heavy-duty foil. Place 1 patty on each; top with 1/4 of potato mixture. Wrap each packet securely using double-fold seals, allowing room for heat expansion.
3. When grill is heated, place packets, seam side up, on grill over medium heat; cover grill. Cook 15 to 25 minutes, rearranging packets several times, until patties are thoroughly cooked.

### **Teriyaki Chicken Foil Dinner #1**

Cook Time: 20 minutes

Servings: 4

#### *Ingredients:*

- 1 20 oz. can pineapple chunks, drained, juice reserved
- 1/4 cup water
- 2 cups uncooked instant white rice
- 2 large red bell peppers, cut into 1 1/2-inch chunks (about 2 cups)
- 3 cups fresh sugar snap peas (from 15-oz bag)
- 3/4 cup teriyaki baste and glaze sauce
- 1 package (1 lb. 4 oz.) chicken tenders (about 12 tenders)

#### *Directions:*

1. Heat gas or charcoal grill. Cut 4 (18x12-inch) sheets of heavy-duty foil. Spray with cooking spray.

2. Pour reserved pineapple juice and water in 4-cup measuring cup. Add instant rice; stir and let stand about 8 minutes or until most of liquid is absorbed.
3. Meanwhile, in large bowl, toss pineapple, bell peppers, sugar snap peas and 1/2 cup of the teriyaki sauce until well blended.
4. Place 3 chicken tenders on each foil sheet. Dividing evenly, spoon vegetable mixture over chicken tenders. Divide rice mixture and remaining liquid evenly over chicken and vegetables. Drizzle remaining 1/4 cup of the teriyaki sauce over chicken and vegetables; stir gently.
5. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.
6. Place packs on grill over medium heat. Cover grill; cook 6 minutes. Rotate packs 1/2 turn; cook 12 to 14 minutes longer or until chicken is no longer pink in center and vegetables are crisp-tender. Remove packs from grill. Carefully fold back foil; stir before serving.

### **Teriyaki Chicken Foil Dinner #2**

Cook Time: 25-30 minutes

Servings: 4

#### *Ingredients*

- 4 boneless skinless chicken breasts, pounded to even thickness
- 1 Tbsp. olive oil
- Salt and pepper, to taste
- 1 cup broccoli florets
- 1/2 cup green beans
- 1/2 red bell pepper, chopped
- 1/4 cup pineapple chunks (optional)
- 1 cup edamame beans, defrosted (optional)
- 3/4 - 1 cup teriyaki sauce
- Rice

#### *Directions*

1. Preheat grill to medium-high heat or the oven to 425 degrees F.
2. Cut four 18 x 12 inch squares of foil and lay out on a flat surface.
3. Place one chicken breast in the middle of each piece of foil and divide the vegetables evenly into each packet, arranging them around the chicken.
4. Drizzle the chicken and vegetables with olive oil and season with salt and pepper to taste.
5. Brush teriyaki sauce on both sides of the chicken and vegetables - reserving enough for later.
6. Fold the foil over the chicken and seal to close off the packets.
7. If cooking on the grill place foil packets onto grill and grill for 7-8 minutes, then flip over and grill for an additional 6-8 minutes (depending on the thickness of the chicken) or until chicken is cooked through.
8. Remove from the grill and carefully open the foil packets.
9. If cooking in the oven place foil packets on a baking sheet and cook for 25-30 minutes (or until chicken is cooked through, rotating tray once). Time varies depending on the thickness of the chicken. Remove baking sheet from oven.
10. Brush chicken with reserved sauce and top with sesame seeds and green onions (if desired) and serve immediately with rice.

### **Tex-Mex White Bean Chicken Foil Dinner**

Cook Time: 20-25 minutes

Servings: 4

#### *Ingredients*

- 1 14.5 oz. can of navy beans drained and rinsed
- 1 14.5 oz. can of diced tomatoes drained
- 1 14.5 oz. can of corn bits
- 1 Tbsp. Mexican spice blend or more to taste
- 4 boneless skinless chicken breasts
- 1/2 cup shredded cheese Mexican blend
- chopped green onion to top
- 8 oz. sour cream

#### *Directions*

1. Combine all ingredients, excepting the cheese, green onion, and sour cream in a large bowl.

2. Place 1/4 of the mixture on each foil square, then fold up the tinfoil so that the mixture won't leak while turning the packet over the fire.
3. Place on a BBQ grill or the grate over a campfire and cook for 20-25 minutes, turning the packets occasionally so that everything is cooked evenly.
4. When the chicken has been cooked thoroughly, remove from the fire and cool slightly.
5. Turn out the foil packets onto a plate, top with cheese and green onion.
6. Serve with sour cream

### **Tex-Mex Nacho Foil Dinner**

Cook Time: 10 to 15 minutes

Servings: 4

#### *Ingredients*

- 8 cups bite-sized corn tortilla chips
- 1 1/2 cups refrigerated taco sauce with seasoned ground beef (from 15-oz container)
- 1 14.5 oz. can black beans, drained, rinsed
- 1 cup chopped Italian plum tomatoes
- 3/4 cup diced peeled pitted avocado
- 1 14.5 oz. can whole kernel corn, red and green peppers, drained
- 1 cup shredded hot pepper Monterey Jack cheese
- 1 cup shredded Cheddar cheese

#### *Directions*

1. Heat grill.
2. Cut four 18 x 12-inch sheets of Reynolds Wrap™ Heavy Duty Foil; spray foil with nonstick cooking spray.
3. Spread tortilla chips in center of each foil sheet.
4. Spoon ground beef in taco sauce evenly over chips.
5. Sprinkle all remaining ingredients evenly over beef mixture.
6. Wrap each packet securely using double-fold seals, allowing room for heat expansion.
7. When ready to grill, place packets on gas grill over medium heat or on charcoal grill 4 to 6 inches from medium coals.
8. Cook 10 to 15 minutes or until cheese is melted and toppings are thoroughly heated.
9. To serve, carefully open each packet to allow steam to escape.

## **Side Veggies**

### **Bacon Ranch Grilled Potatoes Foil Dinner**

Cook Time 30-35 minutes

Servings 4-6

#### *Ingredients*

- 1 1/2 lbs. of potatoes (Yukon Gold)
- 1/3 cup Ranch Dressing
- 4 slices of bacon cooked and crumbled
- 1/4 cup shredded cheddar or Colby Jack cheese
- 2 Tbsp. fresh parsley chopped finely
- 1/2 tsp salt
- Pepper to taste
- Non-stick cooking spray for greasing

#### *Directions*

1. Preheat grill to 350 degrees.
2. Scrub and slice potatoes.
3. Prepare foil. Use heavy duty foil if you have it. Otherwise, use a double layer. Cut off a piece large enough to fold over potatoes on all sides. Spray evenly with non-stick cooking spray.
4. Mix potatoes with ranch dressing. Layer on foil. Top with bacon, shredded cheese, salt, pepper, and parsley.
5. With heat on medium, grill for about 15 minutes. Flip over and grill for another 15-20 minutes or until potatoes are fork tender.

*Recipe Notes:* The ranch dressing seems to get absorbed as the potatoes cook. Feel free to just by adding half of the ranch in the beginning and add the remaining half after they've been cooked. Spray the foil well. The potatoes will definitely stick if you don't.

### **Chili Cheese Fries Foil Dinner**

Cook Time: 25 minutes

Servings: 4 servings

#### *Ingredients*

- 1 small package frozen French fries not mega family size
- 1 can of chili of choice
- 1 cup shredded cheddar cheese

#### *Directions*

1. Spray the inside of a large doubled-up sheet of foil with cooking spray.
2. Place the frozen fries in the middle of the sheet; fold to enclose.
3. Cook the fries on your BBQ or over a campfire until they are cooked - around 15-20 minutes.
4. Spread the chili and cheese over the fries.
5. Close the packet again and cook until the chili is hot and the cheese has melted.
6. Remove, cool slightly and enjoy! We just ate it with fork

### **Grilled Cheesy Fries**

Cook Time: 20-30 minutes

Servings: 4

#### *Ingredients:*

- 1 bag (14 oz.) frozen crinkle-cut French fries
- 1 Tbsp. butter, melted
- 4 slices American cheese
- 2 Tbsp. sliced green onions
- 2 Tbsp. cooked real bacon bits

#### *Directions:*

1. Heat gas or charcoal grill to medium-high heat. Toss frozen French fries with melted butter.
2. Tear off 2 (12-inch) lengths of Reynolds Wrap® Heavy Duty Foil to make foil boats. Place half of the fries in a single layer in the center of 1 piece of foil. Loosely fold foil around edges to form a boat, leaving large hole at top to allow steam to escape; repeat with remaining fries and foil.
3. Place foil packets on grill over indirect heat. Cover grill; cook 20 to 30 minutes, stirring once, until fries are crispy and baked through. Top each packet with 2 slices cheese; cook about 2 minutes longer or until cheese is melted. Sprinkle with sliced green onions and bacon bits just before serving.

### **Grilled Cheesy Garlic Potato Foil Pack**

Cook Time: 15-20 minutes

Servings: 2

#### *Ingredients:*

- 1/2 teaspoon olive or vegetable oil
- 1 Yukon Gold potato (8 oz.), cut into 1/2-inch pieces
- 2 tsp chopped fresh chives
- 1/2 tsp garlic salt
- 1 Tbsp. grated Parmesan cheese

#### *Directions:*

1. Heat gas or charcoal grill. Cut one 14x12-inch piece of heavy-duty foil. Spray one side generously with cooking spray.
2. In small bowl, pour oil over potato pieces; toss to coat. Add chives and garlic salt; toss to coat. Sprinkle with cheese; toss to coat.
3. Place potatoes on center of sprayed side of foil piece. Fold foil over potatoes so edges meet. Seal edges, making tight 1/2-inch fold; fold again. Allow space on sides for circulation and expansion.
4. Cover and grill packet over medium-low heat 15 to 20 minutes, turning once, until potatoes are golden brown and tender.

### **Grilled Corn, Poblano and Potato Foil Packs**

Cook Time: 15-20 minutes

Servings: 8

*Ingredients:*

- 2 lbs. new potatoes, scrubbed, cut into 1/4-inch slices
- 2 medium poblano chilies, stemmed, seeded and cut into 2 x 1/4-inch strips
- 1 cup fresh corn kernels or frozen whole kernel corn
- 1 cup thinly sliced red onion
- 2 Tbsp. olive oil
- 1 Tbsp. chili powder
- 1 tsp salt
- 1/2 tsp freshly ground pepper
- 1/2 cup chicken broth (from 32-oz carton)
- 8 tsp butter

*Directions:*

1. Heat gas or charcoal grill. Cut 8 (18x12-inch) sheets of heavy-duty foil.
2. Place potatoes, chilies, corn, onion, oil, chili powder, salt and pepper in large bowl; toss to coat. Arrange one-eighth of the vegetables on each piece of foil. Add 1 tablespoon broth and 1 teaspoon butter to each. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space on sides for heat circulation and expansion.
3. Place packets on grill over medium heat. Cover grill; cook 15 to 20 minutes or until vegetables are tender.

### **Grilled Garden Vegetable Medley Foil Packs**

Cook Time: 20-25 minutes

Servings: 4

*Ingredients:*

- 2 medium Yukon Gold potatoes, cut into 1/8-inch slices
- 1 1/2 cups baby-cut carrots
- 4 oz. green beans
- 2 Tbsp. butter or margarine, melted
- 1/2 tsp salt
- 1/4 tsp dried oregano leaves
- 1/4 tsp garlic pepper
- 1/4 tsp ground cumin

*Directions:*

1. Heat coals or gas grill for direct heat. Spray 24x18-inch piece of heavy duty foil with cooking spray.
2. Toss all ingredients in large bowl. Spoon mixture onto foil. Fold foil over vegetables so edges meet. Seal edges, making tight 1/2-inch fold; fold again. Allow space on sides for circulation and expansion.
3. Cover and grill packet 4 to 6 inches from medium heat 20 to 25 minutes, turning packet over after 10 minutes, until vegetables are tender.

### **Grilled Potato and Asparagus Foil Pack**

Cook Time: 12-15 minutes

Servings: 1

*Ingredients:*

- 1 cup small potatoes
- 1/2 cup chopped fresh asparagus spears
- 1/4 cup diagonally sliced green onions (4 medium)
- 2 tsp grape seed oil
- 1/2 tsp salt
- 1/4 tsp pepper

*Directions:*

1. Heat gas or charcoal grill. Tear off 12-inch length of heavy-duty foil to make packet. Lightly spray 1 side of foil (side that will be inside of packet) with canola oil cooking spray.
2. Place potatoes in 2-quart saucepan; cover potatoes with water. Heat to boiling. Reduce heat; cook until potatoes are just tender, about 10 minutes. Drain potatoes; return to saucepan. Add remaining ingredients; toss gently.
3. Place mixture in center of foil. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space on sides for heat circulation and expansion. Fold other sides to seal.

- Place foil packet on grill. Cover grill; cook 12 to 15 minutes, turning packet once. Cooking times are approximate and depend on the heat of your grill.

### Grilled Vegetable Foil Dinner #1

Cook Time: 25-35 minutes

Servings: 4

*Ingredients:*

- 2 ears fresh sweet corn, husks removed, each cut into 4 pieces
- 4 small (new) red potatoes (about 1/2 lb.), each cut in half
- 2 carrots, cut diagonally into 1 to 1 1/4-inch chunks
- 1 medium zucchini, cut into 1-inch chunks
- 1 medium onion, cut into thin wedges
- 1/4 cup butter, melted
- 2 Tbsp. Dijon mustard
- 1/2 tsp dried thyme leaves
- 1/4 tsp salt
- 1/4 tsp pepper

*Directions:*

- Heat grill. In large bowl, combine corn, potatoes, carrots, zucchini and onion. In small bowl, combine all remaining ingredients; mix well. Pour butter mixture over vegetables; toss to coat. Cut four 18x12-inch pieces of heavy-duty foil. Wrap each packet securely using double-fold seals, allowing room for heat expansion.
- When ready to grill, place packets, seam side up, on gas grill over medium heat or on charcoal grill 4 to 6 inches from medium coals. Cook 25 to 35 minutes or until vegetables are tender.
- To serve, open packets carefully to allow steam to escape.

### Grilled Vegetables Foil Dinner #2

Cook Time: 20 minutes

Servings: 6

*Ingredients*

- 1/2 cup canola oil
- 1/4 cup cider vinegar
- 1 clove garlic, minced
- 1 tsp seasoned salt
- 1/2 tsp pepper
- 1/2 lb. green beans, trimmed
- 1/2 lb. yellow wax beans, trimmed
- 1 red bell pepper, seeded, cut into 1/2-inch strips
- 1 yellow bell pepper, seeded, cut into 1/2-inch strips
- 1 zucchini, trimmed, cut into 1/4-inch rounds
- 1 summer squash, trimmed, cut into 1/4-inch rounds

*Directions*

- Preheat grill to medium. Cut 6 12-by-18-inch pieces of heavy-duty foil.
- In a large bowl, whisk oil, vinegar, garlic, seasoned salt and pepper. Add vegetables; toss to coat. Divide vegetables evenly among foil pieces. Drizzle with any remaining dressing.
- Fold long sides of foil toward each other, crimping edges to seal. Fold and crimp remaining edges, forming a sealed packet.
- Place packets, seam side up, on grill. Close grill and cook for 20 minutes. To check for doneness, remove one packet from grill, open carefully and taste a vegetable: It should be crisp-tender.
- Carefully open packets and serve.



Cooking is easy. You put some stuff on the stove, burn it and then order pizza. My mom does it all the time.



### **Lemon-Parmesan Broccoli Foil Packs**

Cook Time: 15-20 minutes

Servings: 4

#### *Ingredients:*

- 1 bag (12 oz.) frozen broccoli florets
- 1 Tbsp. lemon juice
- 1 Tbsp. olive oil
- 1/2 tsp salt
- 1/4 tsp pepper
- 3 Tbsp. shredded Parmesan cheese

#### *Directions:*

1. Heat gas or charcoal grill to medium-high heat. Tear off 2 (12-inch) lengths heavy duty foil to make foil packets. Place half the broccoli in center of each piece of foil. Drizzle with lemon juice, olive oil and salt and pepper.
2. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space on sides for heat circulation and expansion. Fold other sides to seal.
3. Place foil packets on grill over indirect heat. Cover grill; cook 15 to 25 minutes or until broccoli is heated through. Carefully open foil packs, and sprinkle broccoli with Parmesan cheese. Serve immediately.

### **Potatoes Au Gratin Foil Dinner**

Cooking time: 40-45 minutes

Servings: 8

#### *Ingredients*

- 4 lbs. new potatoes, sliced thin or cubed
- 2 cups heavy cream
- 2 shallots, chopped
- 4 cloves garlic, chopped
- 2 tsp kosher salt
- 1 Tbsp. black pepper
- 1 tsp dried thyme
- 1/2 tsp red pepper flakes
- 4 oz. Fontina or Gruyere, grated

#### *Directions*

1. Combine cream, shallot, garlic, salt, pepper, thyme, and red pepper flakes in a small pot and heat over low heat until it's steaming. Let it simmer for about 10 minutes, stirring regularly. Then pulse mixture in a food processor or just mash it together to mash up shallot and garlic.
2. Wash potatoes well and either A) slice potatoes thin with a mandolin or just cube into 1/2-inch cubes. Divide potatoes between four foil packets. Double wrap the foil on the bottom to make sure it doesn't tear.
3. Once potatoes are in foil packets, pour cream mixture over the potatoes. Divide it evenly. Cover packets with more foil and seal tightly.
4. Cover grill and grill the packets over low indirect heat (if you're using a gas grill turn off all the burners except one and cook the foil packets off the burner). Grill for 20 minutes, rotate packets (but never flip), and grill for another 20-25 minutes. Test the potatoes to make sure they are tender.
5. Open the packets by removing the top piece of foil from the packets. Add grated cheese to the potatoes. Cover grill and grill for another 10 minutes until cheese is melted.
6. Serve potatoes while hot!

### **Teriyaki Summer Vegetable Foil Packs**

Cook Time: 15-20 minutes

Servings: 4

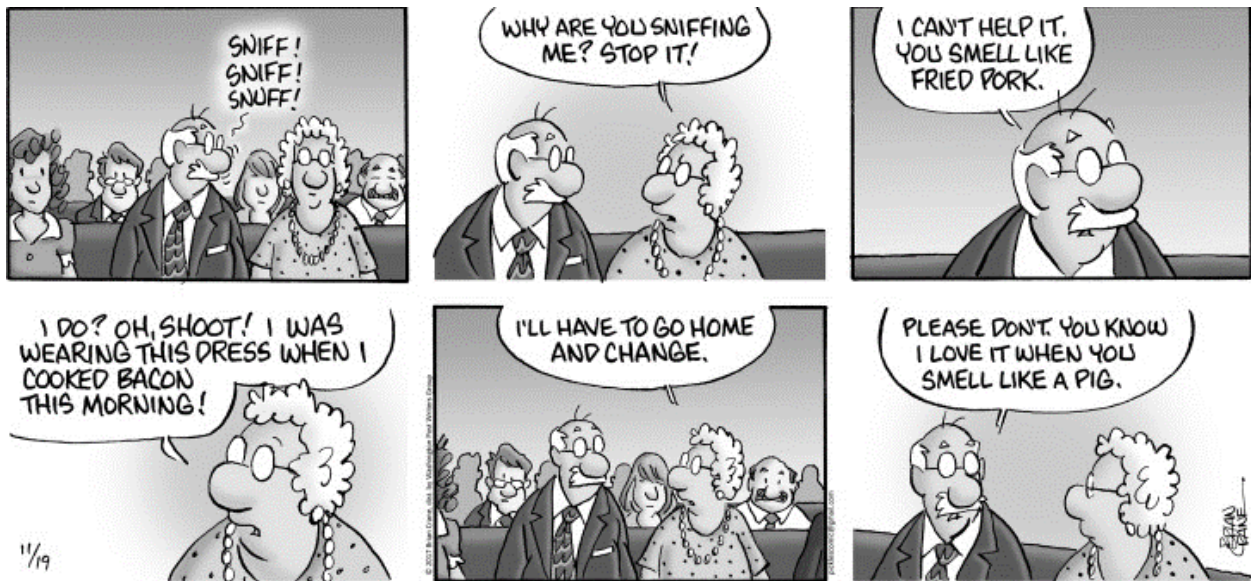
#### *Ingredients:*

- 2 cups fresh baby carrots
- 2 cups frozen sugar snap peas
- 1 red bell pepper, cut into 8 lengthwise wedges
- 1/4 cup purchased teriyaki baste and glaze
- 1/8 tsp ginger
- 1/4 cup chopped fresh cilantro

#### *Directions:*

1. Heat grill. Cut four 18x12-inch pieces of Reynolds Wrap® Heavy Duty Foil. Place carrots, sugar snap peas and bell pepper in center of each piece of foil.
2. In small bowl, combine teriyaki baste and glaze and ginger; mix well. Drizzle mixture over vegetables. Wrap each packet securely using double-fold seals, allowing room for heat expansion.

3. When ready to grill, place packets, seam side up, on gas grill over medium heat or on charcoal grill 4 to 6 inches from medium coals. Cook 15 to 20 minutes or until vegetables are crisp-tender.
4. To serve, open packets carefully to allow steam to escape. Sprinkle each with cilantro.



## Desserts

### Apple Pie Foil Dessert

Cook Time: 15 minutes

Servings: 1

#### Ingredients

- 1 apple
- 1 Tbsp. butter
- 1 1/2 Tbsp. brown sugar
- cranberries, raisins or chopped nuts (optional)
- 1/4 tsp ground cinnamon
- 1 Tbsp. dried

#### Directions

1. Preheat grill (to medium heat). Cut a 12×18-inch sheet of foil. Spray foil with nonstick cooking spray. Place apple slices on the foil along with butter, brown sugar and cinnamon and dried cranberries (if using).
2. Wrap packet securely with double-fold seals, allowing for a bit of room for heat expansion.
3. Place packet on grill and cover and cook for about 15 minutes over medium heat. If using a charcoal grill, make sure your grate is set at least 4-6 inches above the charcoals. Be careful removing from heat. Use a grill-safe spatula and gently scoop up the packet and put it on a plate. Use caution when opening packets because there will be hot steam as you open them. There will be juices on the bottom of the packet. Just gently stir your apples around a bit in those juices and eat!

### Blueberry Cobbler on the Grill Foil Dessert

Cook Time: 20-30 minutes

Servings: 8

#### Ingredients

- 4 cups fresh blueberries
- 1/4 cup granulated sugar
- 2 Tbsp. all-purpose flour
- 1 can Pillsbury Buttermilk Biscuits
- Ice cream or whipped cream

#### Directions

1. Wash the blueberries and transfer to a large mixing bowl. Add the sugar and flour and stir well to combine. Transfer the mixture to an 8"-square disposable aluminum baking pan.
2. Place the pan onto the grill on direct heat and close the lid of the grill. Cook for 10 minutes, and then stir briefly. Cook for an additional 5-10 minutes, until the blueberries have largely released their juices and the mixture has swelled up.
3. Top the blueberry mixture with the biscuits in one layer. Close the lid of the grill and cook for 5-10 minutes, until golden brown.
4. Remove the pan from the grill (Carefully, it will be extremely hot). Let cool slightly before serving.
5. Serve with ice cream or whipped cream.



### **Campfire Apple Crisp**

Cook Time: 20-30 minutes

Servings: 2-3

#### *Ingredients:*

- 1/2 cup old-fashioned oats
- 6 Tbsp. flour
- 3 Tbsp. packed brown sugar
- 1/4 cup granulated sugar
- 1/4 tsp cinnamon
- Dash of nutmeg
- 3 apples
- 2 Tbsp. butter

#### *Directions:*

1. Mix together the oats, flour, sugar, and spices. Cut in the butter until the mixture is crumbly.
2. Cut the apples into slices and place the slices on a double-layered, cooking oil-sprayed sheet of foil.
3. Cover with the oat mixture.
4. Take another piece of foil the same size as the bottom one, spray one side of it with cooking oil, and place it spray-side down on top of the apples/oats. Crimp/crease the sides of the bottom and top sheets of foil together, all along the perimeter of the foil rectangle.
5. Cook in the coals for 20-30 minutes.

### **Campfire Baked Apples**

Cook Time: 20 minutes

Servings: 4

#### *Ingredients:*

- 4 large apples, such as Gala or Granny Smith
- 1 Tbsp. lemon juice
- 1/4 cup dried cranberries
- 2 Tbsp. raisins
- butter
- 2 Tbsp. chopped walnuts
- 1/4 tsp ground cinnamon
- 1/8 tsp ground nutmeg
- 1 Tbsp. unsalted

#### *Directions:*

1. Using a knife or an apple corer carefully core the apples.
2. Brush the inside of the apples with lemon juice to prevent browning.
3. Place each apple on their own a 10-inch square sheet of aluminum foil.
4. In a small bowl, mix together dried fruits, nuts and spices.
5. Press dried fruit mixture into the center of each cored apple.
6. Cut butter into four pieces and place each small square on top of each apple, over the center filled with the dried fruit mixture.
7. Wrap each apple tightly with the aluminum foil.
8. Place aluminum foil wrapped apples in or next to hot coals, not onto open flame, and cook for 20-45 minutes, depending on how firm you like your baked apples.
9. Keep checking your apples. If coals are too hot, remove from coals and place on a grate over the coals. Apples are done when they feel tender when squeezed. Serve warm.

### **Campfire Cones**

Cook Time 10 minutes

#### *Ingredients:*

- Waffle cones
- Mini marshmallows
- Chocolate chips
- Graham cracker pieces
- Optional toppings:
- M&M's
- Chocolate chips
- Butterscotch chips
- White chocolate chips
- Peanut butter chips
- Chopped nuts: walnuts, peanuts, pecans, almonds
- Toffee pieces
- Mini marshmallows
- Brown sugar
- Coconut
- Fruit – strawberries, bananas, blueberries, raspberries
- Peanut butter
- Caramel (unwrapped)
- Rolo chocolates (unwrapped)
- Candy bar, minis (3 Musketeers, Milky Way, Reese's Peanut Butter Cups, etc.)
- Anything your imagination can come up with

#### *Directions:*

1. Layer desired waffle cones with toppings and wrap in foil.
2. Toss in the campfire coals for 5-7 minutes or until everything is nice and melted.
3. They can also be baked in the oven at 400 degrees for 5-7 minutes.

### **Campfire Roasted Caramel Peaches with Pecans**

Cook time: 20-25 mins

Servings: 2

#### *Ingredients:*

- 1 tsp butter
- 2 Tbsp. caramel sauce
- 1/4 cup pecan halves
- 2 peaches, ripe, yet firm

#### *Directions:*

1. Preheat a grill or allow your campfire to burn down to coals.
2. Butter a 6 inch square section of large piece of aluminum foil and drizzle with a tablespoon of caramel or brown sugar.
3. Scatter pecans evenly over the caramel.
4. Wash peaches and slice in half, removing the pit. Arrange the four peach halves, cut side down, on top of the pecans. Drizzle with remaining caramel sauce.
5. Wrap peaches up tightly and place in hot campfire ashes or low grill. Cook slowly for about 20-25 minutes.
6. Remove from heat and open package to allow steam to escape. Invert dessert onto a plate, letting all the cooking juices drain out of the foil.
7. Serve warm.

### **Chocolate Marshmallow Banana Boats Foil Dessert**

Cook time: 15 minutes

Servings: Depends upon number of bananas and ingredients

#### *Ingredients*

- bananas
- mini-marshmallows
- chocolate chips
- Reese's Pieces Peanut Butter Chips

#### *Directions*

1. Put a banana on a sheet of heavy duty aluminum foil (or two sheets of regular-weight foil). Slice it down the center.
2. Jam-pack it full of marshmallows, chocolate chips, and/or Reese's Peanut Butter Chips.
3. Wrap the now-stuffed banana with tin foil and put it on the coals of a campfire.
4. Cook for about 15 minutes, checking frequently.

### **Chocolate Peanut Butter Campfire Burritos Foil Dessert**

Cook Time: 5-10 minutes

Servings: 4

#### *Ingredients*

- 1/2 cup creamy peanut butter
- 4 8-inch flour tortillas
- 1/2 cup miniature marshmallows
- 1/2 cup miniature semisweet chocolate chips

#### *Directions*

1. Spread 2 tablespoons of peanut butter on each tortilla.
2. Sprinkle 1/4 cup of marshmallows and 2 tablespoons of chocolate chips on half of each tortilla. Roll up, beginning with the topping side.
3. Wrap each tortilla in heavy-duty foil; seal tightly. Spray foil with nonstick cooking spray before wrapping.
4. Grill, covered, over low heat for 5 to 10 minutes or until heated through.

### **Fruit and S'more Campfire Cones Foil Dessert**

Servings: Depends upon number of cones and ingredients

Cook Time: 5-7 minutes

#### *Ingredients*

- chopped fruit such as strawberries, blueberries, pineapple, or bananas
- mini-marshmallows
- chocolate chips
- toffee
- caramel bits
- favorite candy bar chopped into bits
- waffle ice-cream cone
- aluminum foil

#### *Directions*

1. Wrap the cones in foil and stuff the waffle cones with your favorite toppings until they are brimming.
2. Fold the foil over the top, seal, and lay them over a fire, once the coals have turned gray.
3. Rotate your Fruit and S'more Campfire Cones a couple of times. In about 5-7 minutes they are ready to eat.

### **Grilled Caramel Apple Crunch Foil Dessert**

Cook Time: 10-15 minutes

Servings: 1

#### *Ingredients*

- 1 cup chopped apple (approximately 1 small apple)
- sprinkle of cinnamon, optional
- 2 Tbsp. caramel ice cream topping
- 1/4 cup granola

#### *Directions*

1. Preheat grill to medium heat (approximately 350°).
2. Tear off 2 pieces of aluminum foil, approximately 8 inches square each.
3. Put chopped apples in the center of one piece of foil.
4. Sprinkle with cinnamon (if desired).
5. Drizzle caramel over the apples.
6. Sprinkle with granola.
7. Place the other foil square over the top, and roll the foil packets together. Start with the corners, and then roll up the edges, so it seals well.
8. Place in the grill, over coals, or in the oven for 10-15 minutes, until apples are soft.
9. Be careful when opening the foil packet, and be sure to open the side farthest away from you first, so the steam doesn't burn you.
10. Serve with whipped cream or ice cream.

### **Peach Mallows**

Cook Time: 3-5 minutes

Servings: 1

*Ingredients:*

- 1 peach
- 1/8 cup mini marshmallows
- 1 Tbsp. butter
- 1 tsp cinnamon

*Directions:*

1. Slice peach in half and fill with butter and marshmallows, and then sprinkle both halves with cinnamon.
2. Wrap peaches in tin foil and cook over campfire for 3-5 minutes.

### **Pineapple Upside-Down Donut**

Cook Time: 5-8 minutes

Servings: 10

*Ingredients:*

- 10 Cake donuts
- 1 can of pineapple rings
- Tbsp. brown sugar
- 1 bottle squeeze “butter”
- 1 small jar of maraschino cherries
- Heavy duty aluminum foil

*Directions:*

1. Slice a donut in half (through the ring, so you’re creating 2 O’s, not 4 C’s).
2. Place the bottom half of the donut on a sheet of foil.
3. Lay a pineapple ring on the bottom half of the donut.
4. Spoon on 2 tablespoons brown sugar.
5. Squeeze a line of butter around the ring.
6. Place the other half of the donut on top; you now have a pineapple donut “sandwich.”
7. Add 2 or 3 maraschino cherries to the center of the donut.
8. Bring the long sides of the foil to the center and crease them together until the foil is flat next to the donut; then tightly roll up the shorter sides.
9. Place in campfire coals and cook for 5-8 minutes until the donut and pineapple are heated through. Be sure to flip it over halfway through, or the bottom will burn.

### **Pineapple Upside-Down Cake Foil Dessert #1**

Cook Time: 15 minutes

Servings: 4

*Ingredients*

- 20 oz. can pineapple chunks Sara Lee All Butter Pound Cake, 16 oz., cubed (you can also use plain cake donuts, or donut holes)
- 2 sticks butter
- brown sugar
- maraschino cherries
- whipped cream or ice cream, if desired
- cinnamon or nutmeg, if desired
- cooking spray

*Directions*

1. Spray a double layer of tin foil with cooking spray.
2. Add 5 oz. of pineapple chunks.
3. Add 4 oz. of pound cake cubes on top of the pineapple.
4. To the top of the pineapple and cake, add a good dollop of butter and brown sugar.
5. Top with one or two maraschino cherries.
6. Sprinkle cinnamon and nutmeg on top.
7. Fold up the packet and place on a hot grill for about 15 minutes...until the butter has melted with the brown sugar and formed a sauce over the pineapple in the bottom of the packet.
8. Open up the packet for the last few minutes to brown up the cake a little.
9. Serve with whipped cream or ice cream.

## Pineapple Upside-Down Cake Foil Dessert #2

Cook Time: 20 minutes

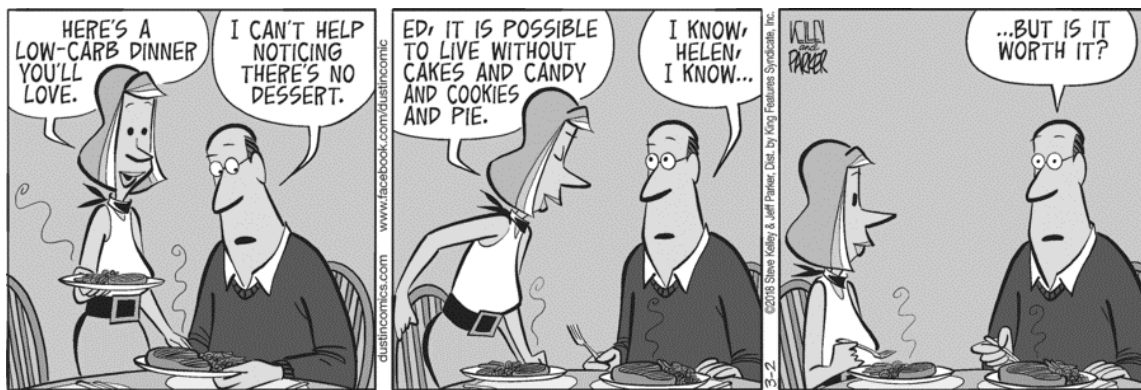
Servings: 1

### Ingredients

- 2 tsp butter
- 2 tsp brown sugar
- 1 pineapple ring, 1/2 inch thick
- 1 maraschino cherry, stem removed
- 1 loaf store-bought pound cake, thawed

### Directions

1. Fold heavy duty aluminum foil in half to create a 12x17-inch rectangle, with the dull side facing up and the narrow side facing you. Spray center with nonstick spray.
2. Place butter in a 3-inch diameter in the center of foil and sprinkle with brown sugar. Place pineapple ring inside with the maraschino cherry in the middle. Slice pound cake lengthwise in half, and cut out a circle with a round cookie cutter or a glass to match the size of the pineapple ring. Place cake round on top of pineapple.
3. Wrap edges around cake, and bake or grill pineapple side down for 20 minutes, caramelizing the pineapple.





## Pie Iron Cooking

A pie iron is a metal cooking device on the end of long handles which allows you to hold the iron in or near an open fire to cook food. Obviously named for its utility in cooking pies, these utensils can be handy to cook a number of things in a fire pit, campfire or in your fireplace. The pie iron is basically two shallow metal bowls (some are round and some are square) which fit together and each have long handles, as pictured. After filling the bowls with food, they are secured together, so that the food is completely contained within, and held over a fire to cook the contents.



They are relatively compact so they can be taken camping to expand your campfire cooking. They can be used at home in your fireplace cooking. It can be used outside over your fire pit. Anywhere you have a fire you can cook with these great tools!

### How do you use them?

This isn't too tricky! Simply fill the irons with food, close, and cook!

Most new irons need to be seasoned before use. Simply cover them with cooking oil and hold over the fire until they just begin to smoke (a few minutes). Wipe clean and repeat a couple times to get a good seasoning coating on them. After this first time, you don't need to repeat, but be sure to clean them after each use and coat with a bit of oil for storage.



Butter or oil the inside of the irons before adding food. This helps to prevent sticking and also helps to make your pie crust or bread cook nice, toasty and crisp.

Be sure to clean your irons well after use and coat them with a bit of oil. Because they are metal they can rust if left wet or with food on them. Coating them with oil helps protect them and keep them well seasoned.

## Pie Iron Recipes

### Baby Elephant Ears

- 1 can refrigerated crescent rolls
- Cinnamon sugar
- Butter

Unroll crescent rolls and separate the 4 large rectangles. Take each rectangle and press the diagonal perforation closed, making 4 solid rectangles. Cut each rectangle in half, making 8 squares. Brush one side with melted butter and place on one side of the pie iron. Brush inside with melted butter and sprinkle with cinnamon sugar. Place another square on top and seal the edges. Brush melted butter on top. Close and lock lid. Cook approximately 2-3 minutes on each side, or to desired brownness.

### **Bacon, Egg, and Cheese Breakfast Sandwich #1**

- Tortilla shells (6-inch)
- Eggs
- Bacon (bits or crumbled)
- Cheese

Spray both sides of the pie iron with non-stick cooking spray. Place a tortilla shell in one side of the pie iron and lightly press down to form it to the pie iron. Crack the egg into the tortilla shell. Cover with shredded cheese and fresh bits of bacon. Add salt and pepper. Place the second tortilla shell over the bacon, egg, and cheese, and close the pie maker. Tear off the excess edges of the tortilla shells hanging out of the pie iron. Place the pie maker in the fire over hot coals and cook for 3-5 minutes per side or until golden brown.

### **Bacon, Egg, and Cheese Breakfast Sandwich #2**

- Bread
- Butter
- 3 Slices of Bacon
- 1 slice of cheddar cheese
- 1 egg

Lay a buttered slice of bread on one side of the pie iron (buttered side down). Make a divot in the middle and crack an egg in to it. Layer 3 pieces of bacon and the slice of cheese. Cover with the other piece of bread and close the pie iron. Place in fire, turning occasionally until bread is browned.

### **Blueberry Cream Cheese Stuffed French Toast**

- 2 tablespoons cream cheese, room temperature
- 1/4 cup blueberries
- 4 slices bread
- 1 large egg
- 1 tablespoon milk
- 1/2 teaspoon vanilla

In a bowl, smash blueberries into the softened cream cheese. Spread two slices of bread with the cream cheese mixture. Top each slice with another bread slice. In another bowl, beat the egg with the milk and vanilla. Dip each side of the sandwiches into the egg mixture. Coat pie iron with cooking spray and place the French toast sandwich inside. Close the iron and cook each side for a few minutes until bread is golden brown.

### **Campfire Fruit Pies**

- Bread slices
- Butter
- Canned pie filling

Spray the insides of the sandwich iron with nonstick cooking spray. Spread butter onto one side of each slice of bread. Lay a buttered slice of bread on one side of the pie iron (buttered side down). Place a few tablespoons of the pie filling on the bread. Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned. The pie will be very hot, so allow it to cool for a couple minutes before eating.

### **Campfire Ravioli and Garlic Toast**

- 1 can ravioli
- 2 slices frozen garlic Texas toast with cheese
- Butter

Butter outsides of thawed Texas toast and put one in a pie iron. Place 3 or so ravioli's and sauce on inside of Texas toast. Top with the second slice of buttered Texas toast and close the pie iron. Place in fire, turning occasionally until bread is browned.

### **Cheeseburger Pies**

- 1 lb. ground beef
- Cheese slices
- 8 slices bread
- Butter
- Toppings of your choice... ketchup, mustard, veggies etc...

Prep meat at home. Precook in a pan and season to liking. Place in a container.

Lay a buttered slice of bread on one side of the pie iron (buttered side down). Place hamburger, cheese slice, and toppings of your choice on one slice of bread. Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned.

### **Cherry Cream Cheese Pie**

- 8 oz. container crescent rolls
- 4 tablespoons cream cheese
- Cherry pie filling
- Powdered sugar
- Butter

Unroll the crescent roll dough, take two triangles sections from dough and press the seams together. With your fingertips, press dough out until it about 9 inches long; cut in half at the middle. Place one half in buttered pie iron. Top the dough with a couple tablespoons of cherry pie filling and dot with 1 tablespoon of cream cheese. Place other half of dough on top and press dough down inside pie iron around the edges. Close the pie iron and cook over medium coals for 5 to 8 minutes, turning occasionally and until golden brown. Dust with powdered sugar just before serving.

### **Chicken and Cheese Quesadilla**

- 10" Flour Tortillas
- Shredded Taco Cheese
- Tyson Grilled Chicken Strips
- Taco Seasoning
- Sour Cream
- Salsa
- Cooking spray

Spray both sides of Irons well, with non-stick cooking oil. Lay Tortilla in middle of one pie iron. Fill with 3 to 4 strips of cooked and thawed chicken, sprinkle 1/8 cup of cheese and taco seasoning to taste. Fold the Tortilla in on all sides, close Pie Iron and cook until Tortilla is golden brown on both sides. Serve cut in half with sour cream and salsa.

### **Chicken Cordon Bleu**

- 2 slices bread
- Butter
- 2 slices of chicken lunchmeat
- 2 slices of ham lunchmeat
- 2 slices of Swiss cheese
- Dijon mustard

Butter two slices of bread. Lay one slice of bread in the pie iron, buttered slice down. Layer the bread with the chicken lunchmeat, ham lunchmeat, and Swiss cheese. Add desired amount of Dijon mustard and top with the second slice of bread, buttered side up. Close the pie iron and place in fire, turning occasionally until bread is browned.

### **Chili Cheese Dog Pie**

- 1 beef hot dog
- 1 Velveeta cheese slice
- 2 slices bread
- 3 heaping tablespoons of Hormel Chili without beans
- Chopped red onion to taste
- Mustard
- Butter

Place hot dog on hot dog fork or a stick and hold over fire to warm it and crisp the skin. Set aside for a few minutes so it cools enough to handle. In the meantime, generously butter one of side of 1 slice bread. Place in opened pie iron with buttered side down. Put slice of cheese on bread. Scatter desired amount of chopped onion. Top with 3 heaping tablespoons of the Hormel Chili. Slice the hot dog into little rounds (thinly enough to get about 16 pieces)

Arrange hot dog slices on top of chili. Top with the desired amount of mustard. Generously butter one side of second slice of bread. Place it on the sandwich, butter side up. Close the pie iron and cook in fire until bread is toasted and golden brown.

### **Chocolate Cherry Marshmallow Pie**

- Bread
- Butter
- Hershey's chocolate bar
- Cherry pie filling
- Marshmallows

Lay a buttered slice of bread on one side of the pie iron (buttered side down). Place 2 Hershey's chocolate squares on bread and cover with a spoonful of cherry pie filling. Add a marshmallow on top. Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned.

### **Chocolate Marshmallow Puffs**

- 1 pkg (8 oz.) refrigerated crescent rolls
- 1 pkg mini marshmallows
- 1 pkg milk chocolate chips

Spray pie iron spray with cooking spray. Place one crescent into pie iron. Place a small scoop of marshmallows and milk chocolate chips into the crescent. Fold the crescent over and seal together. Close the pie iron. Place in fire, turning occasionally until crescent is a light golden brown.

### **Cinnamon Rolls**

- 1 package refrigerated cinnamon rolls

Oil or butter your pie iron. Place a cinnamon roll in the pie iron and close the pie iron.

Place the pie iron over what would be medium-low heat, as you want to make sure the inside gets done before the outside burns; flip often. When done, remove from pie iron and top with frosting or glaze.

### **Cream Cheese Turnovers**

- Cream Cheese
- Pie Filling
- Butter
- 2 Slices of Bread

Lay a buttered slice of bread on one side of the pie iron (buttered side down). Fill with cream cheese and your favorite fruit pie filling. Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned.

### **Cubano Grilled Cheese**

- 2 Slices of bread
- 3 Slices of Swiss cheese
- 2 Slices of ham
- 5-7 Circles of salami
- 1 Slice of roasted pork
- Dill pickle chips
- Spicy mustard
- Butter

Spread butter onto one side of each slice of bread. Lay a buttered slice of bread on one side of the pie iron (buttered side down). Add your initial layer of cheese. It works best if you layer other ingredients between the cheese layers so everything sticks together really well. Make sure cheese is your final layer on each sandwich. Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned.

### **Detroit Sandwich**

- Bread
- Sliced turkey breast
- Swiss cheese
- Thousand Island Dressing
- Butter

Place slice of bread, buttered side down, into cooker. Place sliced deli turkey breast and slice of Swiss cheese on bread. Add Thousand Island dressing and cover with remaining slice of bread, buttered side up. Close pie iron and grill to golden brown.

### **Fruit Pies**

- Two bread slices
- cinnamon sugar mixture
- Sweet cherries, blueberries, raspberries, peach slices, apple slices or canned pie filling

Butter two slices of bread and place one of them butter side down in your pie iron. Place a few tablespoons of fruit on the bread and sprinkle on about 1 teaspoon of the cinnamon sugar mixture. Lay the other piece of bread on top of the other. Connect the two sides of the sandwich iron and press down, locking the handles together. Scrape away any bread hanging out of the irons as it will burn in the hot coals and bake until golden brown.

### **Grilled Cheese**

- 2 slices bread, buttered one side
- Your favorite cheese
- Tomato

Lay a buttered slice of bread on one side of the pie iron (buttered side down), add your favorite cheese and if you like slice of tomato. Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned.

### **Grilled Roast Beef Sandwiches**

- 1 Can (4 oz.) Green Chilies, chopped
- 2 Tbsp. Mayonnaise
- 1 Tbsp. Dijon Mustard
- 10 Slices Rye Bread
- 5 Slices Swiss Cheese
- 10 Thin Sliced, Cooked Roast Beef
- 2 Tbsp. Butter, softened

Combine chilies, mayonnaise and mustard. Butter one side of each slice of bread; place bread, butter-side down in pie iron. Spread about 1 tablespoon of chili mixture on non-buttered side of bread. Top the chili mixture with one slice of cheese and two slices of beef. Close pie iron and cook until golden brown.

### **Ham and Cheese Sandwich**

- Bread
- Butter
- Honey Mustard
- Mayonnaise
- Franks Red Hot
- Avocado
- Sliced Deli Meat Of Choice (ham, Roast Beef, And/or Turkey)
- 2-3 slices of Cheese (cheddar, Provolone, And/or Swiss)

Lay a buttered slice of bread on one side of the pie iron (buttered side down). Spread mustard and a little bit of Franks Red Hot on the slice of bread. Add one slice of cheese and a hearty amount of meat. This is your chance to add avocado or a tomato. Add one or two more pieces of cheese. Add mayonnaise to the other piece of bread and top off the sandwich. Place in fire, turning occasionally until bread is browned.

### **Jalapeño Poppers**

- Bacon
- 8 oz. cream cheese softened
- 1 1/2 cup shredded sharp Cheddar cheese
- 1stick butter softened
- Sandwich bread
- 4-5 fresh jalapeños

Slice jalapeños in half. Remove stem and seeds. Rinse them with cold water then cut them into thin strips. Use a fork to blend the cream cheese and shredded cheese together. Butter one side of each slice of bread. Layer your bread with the cream cheese, bacon, jalapeños, and the last slice of bread in the pie iron. Cook over the fire until your bread is brown on both sides.

### Monte Cristo Sandwich

- 2 eggs
- Salt
- Pepper
- 4 slices white bread
- 2 Tbsp. yellow mustard
- 2 Tbsp. mayonnaise
- 1/2 lb. thick sliced baked ham
- 1/2 oz. shredded gruyere cheese
- 2 Tbsp. butter

Spread butter onto one side of each slice of bread. Beat the eggs in a shallow dish (large enough to fit a sandwich) along with a few pinches of salt and pepper. Set aside. Assemble sandwiches, with mustard, mayonnaise, ham, cheese, salt and pepper to personal preference. Slightly compress sandwich. Dip and coat each sandwich in beaten egg, and place in pie iron. Cook sandwiches 2-3 minutes on each side, until browned to liking and cheese has melted.

### Mountain Chicken BBQ Pie

- Sliced Italian Bread
- Sliced Chicken Breast
- Sliced Canadian Bacon
- Shredded Monterrey Jack Cheese
- Your Favorite BBQ Sauce
- Butter

Lay a buttered slice of bread on one side of the pie iron (buttered side down). Then place the Chicken, BBQ Sauce, Canadian bacon, and Shredded Cheese (in that order) on the bread. Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned.

### Nutter Butters

- Bread
- Butter
- Peanut butter
- Hershey's chocolate bar
- Bananas
- Mini marshmallows

Lay a buttered slice of bread on one side of the pie iron (buttered side down). Spread peanut butter on bread. Put on of chocolate. Cover with marshmallows. Put on banana slices. Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned.

### Pecan Pie

- 1/2 cup of chopped pecans
- 4 Tbsp. maple syrup
- 4 Tbsp. brown sugar
- 4 tsp heavy cream
- 1 tsp of molasses
- 2 Tbsp. of butter
- Pinch of salt
- 1 egg yolk, lightly whipped
- 2 tsp corn starch
- 4 slices of bread, lightly buttered on one side

Start by preparing the filling of your pecan pie. In a small sauce pan, heat the brown sugar, maple syrup, heavy cream, and molasses over medium heat until the sugar dissolves (about 3 minutes). Set aside to cool for 5 minutes. Whisk the butter, salt, and egg yolk into the syrup mixture. To thicken the syrup a bit more, mix the corn starch with a tiny bit of cold water in a separate bowl and whisk into the syrup. Add your pecans to the syrup and set aside. Place one of the slices of bread into the pie iron with the buttered side down. Spoon the pecan and syrup mixture into the center of the bread. Carefully place the second slice of bread on top, buttered side up. Close the pie iron and trim the excess bread. Toast over low heat for 6 minutes on each side, rotating every 2 minutes, or until the bread is golden brown. Remove the pie from the grill and let cool.

### Peanut Butter Cup Melt

- Two Slices Bread
- Peanut Butter
- Hershey's Chocolate Bar or Morsels
- Butter

Butter two slices of bread and place one of them butter side down in your pie iron. Spread desired amount of peanut butter on the bread in the pie iron. Sprinkle broken chocolate pieces or morsels on top of peanut butter. Top with second slice of bread, buttered side up. Close pie iron and bake until golden brown.

### **Philly Cheesesteak**

- White bread
- Sliced roast beef (from the deli)
- Provolone cheese slices
- Onion
- Green pepper
- Mushrooms
- Mayonnaise
- Butter

Chop up your onion, green peppers and mushrooms and sauté until just tender. Lay a piece of buttered bread (butter side down) on one side of the pie iron. Place a piece of Provolone on the bread and generously apply mayonnaise to the cheese. Add 3-4 slices of roast beef and a nice mound of the onion/green pepper/mushroom mixture. Top with another piece of provolone and a second piece of buttered white bread. Close the pie iron. Place in fire, turning occasionally until bread is browned.

### **Pie Iron Turtles**

- 1 package crescent roll dough
- 4-6 caramels
- 1/4 cup milk chocolate chips
- 4-6 pecan halves, coarsely chopped

Unroll the crescent roll dough and divide in half. Each section will consist of two triangles. Roll out each half into a 5 x 8-inch rectangle. Cut in half to make four 5 x 4-inch pieces. Place one piece in each side of a buttered pie iron. Top with half the caramels, chocolate chips and pecans. Place a second piece of crescent roll on top and seal the edges. Close the cooker and cook 3-4 minutes over medium coals, turning frequently.

### **Pineapple Inside Cake**

- Cake donut
- Butter
- Pineapple ring
- Brown sugar
- Maraschino Cherries

Slice open one cake donut coat both sides with butter (coat it a little heavier on the inside). Place one pineapple ring covered with 1 tablespoon of brown sugar in between the donuts. Place in pie iron and cook!

### **Pizza Pies**

- 2 slices bread, buttered one side
- Pizza sauce
- Mozzarella cheese
- Pepperoni
- Mushrooms
- Any other pizza toppings you like!

Lay a buttered slice of bread on one side of the pie iron (buttered side down). Fill with your favorite pizza toppings. Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned.

### **Pumpkin Pie**

- 1 loaf bread (any type)
- 1 can pumpkin pie mix
- Marshmallows

Spray pie iron with cooking spray. Butter 1 side of each slice of bread and place butter side to pie iron. Add pie mix and 1 marshmallow. Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned.

### **Quesadillas (vegetarian)**

- 12 flour or corn tortillas
- 16 oz. can refried beans
- 12 ounces shredded sharp cheddar
- Salsa
- Sour cream

Spray pie iron with cooking spray and lay a tortilla over one side of the pie iron. Spread refried beans in the center of tortilla. Top the refried beans with shredded cheese. Place another tortilla on top. Close pie iron and tear off the

edges of the tortillas. Heat pie iron over fire, turning frequently until the tortilla is toasted and the cheese is melted. Top with salsa and sour cream.

### **Reuben Sandwiches**

- Sliced Rye Bread
- Butter
- Deli sliced corn beef
- Sauerkraut
- Swiss cheese

Lay a buttered slice of bread on one side of the pie iron (buttered side down). Use deli sliced corn beef and top with a spoonful of sauerkraut and a slice of Swiss cheese. . Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned.

### **S'mores Pudgy Pies**

- 8 slices cinnamon swirl bread
- Butter
- 4 graham cracker squares, crushed into large crumbs
- 1/2 cup chocolate chips
- 1 cup Mini Marshmallows

Spread butter onto one side of each slice of bread. Lay a buttered slice of bread on one side of the pie iron (buttered side down). Sprinkle with 1/4 of the graham cracker crumbs, 2 Tablespoons of chocolate chips, and 1/4 cup of Mini Marshmallows. Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned.

### **Southwest Grilled Cheese**

- 2 Slices of bread
- 3 Slices of cheese (2 pepper jack and 1 cheddar)
- Tbsp. green chilies
- Slices turkey
- Butter

Spread butter onto one side of each slice of bread. Lay a buttered slice of bread on one side of the pie iron (buttered side down). Add your initial layer of cheese. It works best if you layer other ingredients between the cheese layers so everything sticks together really well. Make sure cheese is your final layer on each sandwich. Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned.

### **Spicy Grilled Cheese Sandwich**

- 2 tablespoons butter
- 4 slices white bread
- 2 slices American cheese
- 1 Roma (plum) tomato, thinly sliced
- 1/4 small onion, chopped
- 1 jalapeno pepper, chopped

Spread butter onto one side of each slice of bread. Lay a buttered slice of bread on one side of the pie iron (buttered side down). Lay a slice of cheese on the bread and top with slices of tomato, onion and jalapeno. Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned.

### **Stuffed French Toast**

- 2 slices cinnamon swirl bread
- 1 tsp chopped walnuts
- 1 Tbsp. cream cheese
- 5 banana slices
- Butter
- Maple Syrup for serving

Butter the cinnamon swirl bread well. Put 1 slice in pie iron, spread 1 tablespoon of cream cheese onto bread, and add the 5 slices of banana and 1 tsp walnuts. Top with second buttered bread. Cook until browned. Usually around 3 minutes per side. Serve with maple syrup.



### Stuffed Hashbrowns

- 1 lb. hashbrowns, frozen
- 8 oz. sour cream
- 1/2 cup cheddar cheese, shredded
- 1 green onion, thinly sliced
- 4 pieces of bacon, cooked and crumbled

Spray insides of pie iron well with cooking spray. Add a thin layer of hash browns to pie iron.

In a separate bowl mix together sour cream, green onion and bacon. Top first layer of potatoes with 2 tablespoons of sour cream mixture, spreading out to the edges. Sprinkle cheese over sour cream mixture followed with another layer of hash browns. Close lid and cook about 3 minutes or until hash browns are brown on one side. Flip over pie iron and continue cooking until hash browns are brown and heated through. Usually another 2-3 minutes.

### Sunny Peach Sandwich

- 2 Slices Buttered White Bread
- 1 Canned Peach Half
- 1 Marshmallow
- Powdered Sugar

Place one slice of bread buttered side down on one side of the iron, then a peach half with the marshmallow in the hollow. Now put the other slice of bread on top with the butter side facing up. Close the iron and toast over the fire. When your sandwich is toasted just right, remove from the iron and dust with powder sugar.

### Taco Pies

- Cooking spray
- Tortillas
- Taco meat
- Cheese
- Taco sauce
- Onions
- Tomatoes
- Sour cream
- Salsa

Spray insides of pie iron with cooking spray. Take two tortillas and cut off one edge to create a flat side. Put one tortilla in pie maker with flat edge where pie maker is joined (hinged side). Add taco meat, cheese, taco sauce, onions and tomatoes if desired. Top with second tortilla. Cook over fire. When it is done, top with sour cream and/or salsa.

### Veggie Special Grilled Cheese

- 2 Slices of bread
- 3 Slices of cheese (1 cheddar, 1 Colby jack, 1 provolone)
- Slices of sweet red pepper
- Sliced mushrooms
- Sliced onion
- Butter

Spread butter onto one side of each slice of bread. Lay a buttered slice of bread on one side of the pie iron (buttered side down). Add your initial layer of cheese. It works best if you layer other ingredients between the cheese layers so everything sticks together really well. Make sure cheese is your final layer on each sandwich. Top with the second slice of buttered bread and close the pie iron. Place in fire, turning occasionally until bread is browned.





**Remember, seven days without cheese makes one weak!**

## **Gourmet Grilled Cheese**

### **Introduction**

The grilled cheese sandwich is a classic. Perfectly melted and oozy cheese, sandwiched between two golden, crisp, buttery slices of bread — it's simple, comforting, and utterly timeless. It's one of the first things we learn to cook, and one we carry with us through the years. It's just bread, cheese, and butter, right? Wrong! There's an art to making a perfect grilled cheese sandwich.

Here are five mistakes to avoid when making grilled cheese

1. Not using enough fat to coat the bread. Part of what makes this sandwich so wonderful is the buttery crisp and crunch that comes from toasted bread. When not enough butter or mayo is used to coat the bread, it comes out dry and can toast unevenly. Try a mixture of butter and mayonnaise. The mayonnaise raises the smoking temperature, so you can cook it better. If you've got a lot of stuff inside, it allows it to get nice and hot, and it makes it a little crisper. You want butter because of the butter flavor. Then just cook it nice and slow.
2. Adding too much cheese. I know, right — is there really such a thing? But yes, when it comes to grilled cheese, there is such a thing as too much cheese. And when it happens, your sandwich goes from being delightfully melty with little oozes of cheese, to unevenly cooked cheese spilling out the sides of the bread in greasy gobs. It's not appetizing or enjoyable. Follow this tip: This classic sandwich is all about finding

just the right balance of toasty bread and melted cheese. Stick with a generous 1/4 cup to 1/3 cup of cheese, and you'll be on your way to grilled cheese perfection.

3. Slicing the cheese too thick. When sliced too thick, the cheese simply won't cook all the way through, which means you won't get that oozy, melty goodness you have your heart set on. Thinly sliced cheese is a good start, but there's still a better method, grated cheese. It melts more evenly and quickly than slices, and you're guaranteed to have just the right balance of toasted bread and melted cheese.
4. Using cheese that doesn't melt well. When it comes to the grilled cheese sandwich, not all cheese is created equal. Some varieties were practically made for grilled cheese, while others don't quite work for this sandwich. Avoid using hard, aged cheeses — like Parmesan or Pecorino — or dry, crumbly cheeses — like goat or feta. While delicious on their own, they don't melt well and won't give you the oozy cheese that makes this sandwich. Use a cheese with good melting qualities, like American, Swiss, Monterey Jack, cheddar, or Fontina.
5. Cooking with the heat too high. It might be hard to accept, but a good grilled cheese requires patience. So resist turning the dial to high heat; it won't cook your sandwich faster. Instead you'll end up with burnt bread outside and unmelted, undercooked cheese inside. Low and slow is the secret to a perfectly cooked grilled cheese sandwich. Keep the stovetop dial set between low and medium heat for an even and well-cooked sandwich.

## Gourmet Grilled Cheese Recipes

### Antipasto Grilled Cheese

4 Servings

#### Ingredients

- 4 Tbsp. butter, softened, divided
- 1 tsp dried oregano
- 1 tsp garlic powder
- 8 slices sourdough bread
- 1/4 lb. deli sliced ham
- 2 cup shredded mozzarella
- 1/2 cup chopped artichoke hearts
- 1/2 cup sliced pitted black olives
- 1/2 cup pepperoni
- 1/2 cup sliced mild banana peppers

#### Instructions

1. Spread about ½ tablespoon butter onto one side of a slice of bread and sprinkle with a small pinch each of oregano and garlic powder. Place bread butter side-down on a clean working surface, then top with about a 1/4 each of ham, mozzarella, artichokes, olives, pepperoni, and banana peppers.
2. Spread another ½ tablespoon butter onto a second slice of bread and sprinkle with oregano and garlic powder. Place bread butter-side up on top of sandwich. Repeat to make 4 sandwiches.
3. Heat a large skillet over medium heat. Place 1 to 2 sandwiches in skillet and cook until the bottom slice of bread is golden and the cheese is starting to melt, about 4 minutes. Carefully flip sandwich and cook until golden underneath, about 4 minutes more. Repeat with remaining sandwiches. Serve immediately.



### **Very Gouda Grilled Cheese**

2 Servings

#### **Ingredients**

- 4 slices bread
- 2 tsp berry jam
- 6 oz. mild gouda cheese, sliced thinly
- 6 thin slices prosciutto
- half an apple, sliced thinly
- handful arugula
- butter, for frying

#### **Instructions**

1. Preheat a cast iron pan over medium heat.
2. Spread the jam in a thin layer over two pieces of bread.
3. Layer the cheese, prosciutto, apple, and arugula over the jam. Close each sandwich with a piece of bread and butter both sides. Fry for 2-3 minutes on each side, or until the cheese has melted.

### **Bacon, Lettuce and Tomato Grilled Cheese Sandwich #1**

1 Serving

#### **Ingredients**

- 2 slices egg bread
- 4 slices cheddar cheese
- 1-2 slices Swiss
- 4 slices cooked bacon
- 2 slices tomato
- 1 Tbsp. butter

#### **Instructions**

1. Spread butter on one side of each slice of bread. Layer 2 slices cheddar on top of bread, then bacon slices, then Swiss cheese, then tomato and finally the remaining slices of cheese. Place bread buttered side down in a fry pan over medium-high heat. Cover with lid and let cook for 3-4 minutes or until golden.
2. Reduce heat to medium and flip sandwich to other side and cook for 2-3 minutes or until bread is toasty golden and cheese has melted. The second side will cook faster than the first so watch carefully.
3. Cut in half and enjoy with homemade tomato soup!

### **Bacon, Lettuce and Tomato Grilled Cheese Sandwich #2**

1 Serving

#### **Ingredients**

- 2 slices white bread
- 2 - 3 Tbsp. butter or margarine
- 4 slices American Cheese Singles
- 4 slices bacon, cooked
- 2 pieces of lettuce
- 4-5 thinly sliced tomatoes

#### **Instructions**

1. Cook bacon in oven
2. Soften butter in microwave about 10 seconds
3. Brush butter on 2 sides of bread
4. Add 2 slices of cheese
5. Add filling ingredients - bacon, lettuce and tomato
6. Top with 2 more slices of cheese
7. Top with bread, buttered side up
8. Heat skillet or griddle, place sandwich buttered side down
9. Butter top piece of bread
10. Place saucepan on top of sandwich to add a little weight so the sandwich ingredients combine and the cheese melts
11. Cook until brown, flip and cook until brown
12. Serve immediately

## Bacon Pepperjack Grilled Cheese

1 Serving

### Ingredients

- 2 slices sourdough bread
- Butter
- 3 slices Pepperjack cheese
- 2 slices bacon

### Instructions

1. Cook bacon
2. Coat one side of both slices of sourdough bread with butter
3. Place one slice of bread butter side down in a frying pan
4. Add two slices of Pepperjack cheese
5. Break bacon slices both in half so you have 4 smaller slices
6. Add bacon to sandwich
7. Add another slice of Pepperjack cheese
8. Place the other slice of sourdough bread butter side up onto the sandwich
9. Cook on medium until slightly brown
10. Flip
11. Cook the other side on medium until slightly brown

## BBQ Cheeseburger Grilled Cheese

Servings: 4

### Ingredients

- 2-3 lbs. ground beef 80/20
- 10-12 thick cut bacon slices
- 10-12 American cheese slices
- 1.5 cups of favorite BBQ sauce
- 2 Tbsp. favorite burger rub
- 10-12 onion rings
- 10-12 burger buns

### Instructions

1. Begin by forming your ground beef into loose 2 oz. balls and place in the fridge to set until ready to use.
2. Preheat a skillet.
3. First, add your bacon to the skillet and cook until they are done to your liking. Once done, pull them off and set aside. Next, add your burger balls to the skillet, season with your favorite rub and let crisp up for 30 seconds. Next, place the parchment over one ball and then firmly press with the spatula until the burger is “smashed” on the skillet. Repeat this for each burger and let cook for another 1-2 minutes. Carefully flip each burger over and then season the new side with seasoning. Top each burger with a slice of cheese and let melt for 1-2 minutes. Once melted, double stack your burgers and pull them off to rest.
4. Next, add the bottom of the burger bun to the skillet face down. Top with a slice of cheese and then a double stack of burger patties. Add your onion rings and BBQ sauce to the burger, then place the top bun upside down onto the burger. Smash everything together and toast the buns for another 15 seconds before flipping. The buns should become flattened and crispy. Once the buns are toasted, pull the burgers off to cool. Serve and enjoy!



### **BBQ Chicken Grilled Cheese Sandwich**

1 Serving

#### **Ingredients**

- 2 slices of thick cut, Italian white bread
- 1 Tbsp. butter (softened)
- 2 slices of sharp cheddar cheese
- 2 slices of smoked gouda
- 2 Tbsp. BBQ sauce
- 2 Tbsp. sliced red onion
- 1 tsp chopped cilantro
- 1/2 cup chopped cooked chicken breast

#### **Instructions**

1. Heat a skillet over medium heat.
2. Use the butter to spread on the two slices of bread. Layer the sandwich like this: bread, sharp cheddar, chicken, red onion, cilantro, BBQ sauce, smoked Gouda, bread.
3. Place sandwich (butter side down) onto the hot skillet and use the back of spatula to press the sandwich down gently. Let cook for 1-2 minutes or until the bread is nicely toasted.
4. Use the spatula to carefully flip the sandwich over and toast for an additional 1-2 minutes.

### **BLT Grilled Cheese**

2 Servings

#### **Ingredients**

- 4 slices sourdough bread
- 2 tablespoons mayonnaise
- 1 large tomato
- 4 slices bacon cut in half
- 1/2 cup fresh spinach or arugula
- 2 oz. cheddar cheese
- 2 oz. mozzarella cheese

#### **Instructions**

1. Slice tomato 1/4" thick and sprinkle with 1/4 teaspoon salt. Place on paper towels and let drain 10 minutes.
2. Spread mayonnaise over one side of each slice of bread (this will be the outside of the sandwich).
3. Place 1 slice of cheddar on each slice of bread. Add tomato slices, bacon and spinach. Top with mozzarella cheese and remaining slice of bread.
4. Preheat a small skillet over low heat.
5. Grill until golden on one side, about 4-5 minutes.
6. Flip and grill the other side until golden.

### **Blue Cheese, Sautéed Onion and Mushroom Grilled Cheese Sandwich**

4 Servings

#### **Ingredients**

- 3 Tbsp. of butter
- 2 Tbsp. Worcestershire Sauce
- 1 lb. white button mushrooms, sliced
- 1 large sweet Vidalia onion thinly sliced
- 3 cloves garlic minced
- Salt and pepper to taste
- 8 slices marble rye bread
- Mayonnaise
- 8 slice muenster
- 2/3 cup blue cheese crumbles

#### **Instructions**

1. Melt the butter over medium high heat in a large skillet and stir in the Worcestershire Sauce.
2. Add your mushrooms and cook until they start to turn golden brown; approximately 5 minutes. Stir about every 1 1/2 minutes.
3. Add the onions and cook until the edges brown and the onions become translucent; approximately 5 minutes. Continue stirring every 1 1/2 minutes
4. In the final minute reduce the heat to low and add the minced garlic; stirring continuously. Transfer the onions to a bowl and reserve.
5. Arrange 4 bread slices on work surface.
6. Add a slice of Muenster cheese.
7. Divide blue cheese crumbles and sautéed onions/mushrooms among all 4 bread slices, covering them evenly.
8. Add another slice of Muenster cheese and top with the remaining bread slices to form 4 sandwiches.

9. Spread mayonnaise over tops of sandwiches.
10. Heat heavy large skillet over medium heat. Add sandwiches, mayonnaise side down. Spread mayonnaise over tops of bread.
11. Partially cover and cook until bottoms are brown, about 3 minutes.
12. Turn sandwiches over. Cook until second side is brown, about 3 minutes.

## Breakfast Grilled Cheese

4 Servings

### Ingredients

- 1/2 pound ground breakfast sausage
- 6 large eggs, beaten
- 8 slices Colby-Jack cheese
- 4 tablespoons soft butter, divided
- 8 slices sourdough bread
- 4 slices fresh tomatoes (optional)
- Salt and pepper to taste

### Instructions

1. In a large non-stick skillet, cook and crumble the ground breakfast sausage until no longer pink. Transfer the cooked sausage to a medium paper towel-lined mixing bowl and set aside.
2. In the same skillet, melt 2 tablespoons of butter over medium-high heat. Pour the eggs into the pan. Once the eggs begin to set, gently stir making scrambled eggs, until the liquid is almost gone. Remove the pan from the heat.
3. Remove the paper towel from under the sausage leaving the sausage in the bowl. Add the scrambled eggs to the bowl with the sausage and gently stir to combine. Heat the skillet over medium heat.
4. Butter one side of each piece of bread. Place one slice of bread into the skillet, butter side down.
5. Top the bread slice with one slice of Colby-Jack cheese. Scoop about 1/2-cup of the sausage-egg mixture over the top of the cheese. Top the sausage-egg mixture with another slice of cheese, then another slice of buttered bread with the butter side facing up. Optional: Add a slice or two of fresh tomato with salt and pepper inside of the sandwich!
6. Cook the bread until it begins to turn golden brown, about 3-4 minutes. Carefully flip the sandwich over and cook until golden brown on the second side.
7. Remove the sandwich to a cutting board and cut it in half, if desired.
8. Repeat the process with the remaining bread, cheese, and sausage-egg mixture.
9. Serve immediately.



### **Buffalo Chicken Grilled Cheese Sandwiches**

4 Servings

#### **Ingredients**

- 2 large boneless skinless chicken breasts, cooked and shredded
- 1/3 cup buffalo sauce
- 8 slices cheddar cheese
- 8 slices bread
- 2-3 Tbsp. butter, at room temperature

#### **Instructions**

1. In a bowl, combine shredded chicken with buffalo sauce.
2. Spread butter on one side of each slice of bread.
3. On unbuttered side of four slices, place 1/4 of the chicken.
4. Top chicken with 2 slices of cheese, then remaining slices of bread, buttered side up.
5. Heat a large skillet over medium heat.
6. Place sandwiches on hot skillet, cooking about 4-5 minutes on each side. Flip when golden brown.
7. Sandwiches are done when cheese is melted.

### **California Grilled Cheese**

2 Servings

#### **Ingredients**

- 1 ripe avocado, mashed
- Salt and pepper to taste
- 1/2 Tbsp. butter
- 4 slices multigrain bread
- 1 Tbsp. mayonnaise
- 1 medium tomato sliced (about 6 slices)
- 1/4 cup pepper jack cheese, shredded

#### **Instructions**

1. Season avocado with salt and pepper to taste. Set aside.
2. Butter each slice of bread and place butter side down in a large skillet. Spread mayonnaise on each unbuttered side of bread. This will make the grilled cheese nice and creamy.
3. Add the avocado, tomato and pepper jack cheese on two slices of bread.
4. Fold the sandwiches together and cook on medium heat for 2-3 minutes on each side. If they are getting brown and the cheese has not melted turn the heat down or cover the pan.
5. Serve immediately and enjoy!

### **Cheese and Egg Grilled Cheese**

4 Servings

#### **Ingredients**

- 8 slices of Italian bread
- 1/4 lb. of sliced mozzarella
- 1/4 lb. of sliced smoked gouda
- 1/4 lb. of sliced cheddar cheese
- 8 fried eggs to desired internal temperature

#### **Instructions**

1. Evenly place the cheese and eggs onto 4 slices of Italian bread and place on the top of the bread and cook in a skillet until the bread is toasted and the cheese is melted. Slice and serve.

### **Cheeseburger Grilled Cheese**

2 Servings

#### **Ingredients**

- 1 Tbsp. vegetable oil
- 1 onion, chopped
- 1 lb. ground beef
- 1 Tbsp. yellow mustard
- 1 Tbsp. Worcestershire sauce
- 1 tsp garlic powder
- kosher salt
- Freshly ground black pepper
- 2 Tbsp. butter
- 4 slices sourdough bread
- 2 cup shredded Cheddar
- 6 Pickle slices
- 1 tomato, sliced
- Ketchup, for drizzling



### Instructions

1. In a large skillet over medium heat, heat oil. Add onion and cook until soft, 5 minutes, then add beef and cook until no longer pink, 5 minutes more. Drain fat.
2. Add mustard, Worcestershire, and garlic powder to beef and season with salt and pepper. Stir until combined.
3. Assemble sandwich: Butter the outside of all 4 slices of bread. Add 1 slice of bread buttered-side-down to skillet and top with 1/2 cup cheddar and half the cheeseburger mixture. Add pickle slices and tomato and a drizzle of ketchup. Top with 1/2 cup more cheddar and sandwich with another slice of bread, buttered side up.
4. Repeat with remaining ingredients to make a second sandwich.
5. Cook sandwiches until bread is golden and cheese is melted, 5 minutes.
6. Serve.

### Chicken Parmesan Grilled Cheese

1 Serving

#### Ingredients

- 1Tbsp. butter
- 2 slices white or sourdough bread
- 1 Tbsp. plus 2 tsp. marinara
- 1 cup shredded mozzarella, divided
- 1/4 cup freshly grated Parmesan, plus more for garnish
- 3 oz. fresh or frozen breaded chicken, cubed
- A few torn basil leaves
- Freshly ground black pepper

#### Instructions

1. Heat broiler.
2. Assemble sandwich: Spread butter on one side of each slice of bread. On the unbuttered side of one slice, spread 1 tablespoon marinara sauce, then top with 3/4 cup mozzarella, Parmesan, chicken, and basil. Top with remaining slice of bread, buttered side up.
3. In a large, oven-safe skillet over medium heat, cook sandwich until crispy, 5 minutes per side.
4. Spread remaining 2 teaspoons marinara sauce on top of sandwich, then top with remaining 1/4 cup mozzarella. Broil until cheese is melty and golden.
5. Sprinkle with additional Parmesan and pepper and serve.

### Chili Cheese Dog Grilled Cheese

1 Serving

#### Ingredients

- 2 Tbsp. butter, cut into three even pieces
- 1 hot dog, cut into 4 thin slices lengthwise
- 2 slices hearty white bread, such as Pepperidge Farm
- 2 slices American, Cheddar, or Jack cheese
- 1/2 cup your favorite chili
- Kosher salt

#### Instructions

1. Melt one third of butter in a large non-stick skillet over medium heat until foaming subsides. Add hot dog slices and cook, turning occasionally, until browned on all sides. Transfer to a plate. Add both bread slices and cook, swirling occasionally, until pale golden brown on bottom side, about 2 minutes.
2. Transfer bread to a cutting board toasted-side-up. Place cheese slices on top of each slice. Add hot dogs and chili to one side, then close sandwich, with both toasted sides facing inwards.
3. Melt one more piece of butter in the skillet and reduce heat to medium low. Add sandwich and cook, swirling occasionally, until deep, even golden brown, about 5 minutes. Remove sandwich using a flexible metal spatula. Add the remaining butter. Return sandwich to skillet cooked-side up. Season with salt. Cook, swirling occasionally, until second side is deep, even golden brown and cheese is thoroughly melted, about 5 minutes. Serve immediately.

## Chipotle Chicken Grilled Cheese Sandwich

2 Servings

### Ingredients

- 10-12 slices of Emme Le Gruyere
- 1/2 onion sliced
- 2 Tbsp. butter divided
- 4 slices of bread
- 1 medium boneless chicken cutlet
- 1/4 cup water
- 1 tsp oil
- Salt and pepper to taste
- 4 tsp chipotle sauce

### Instructions

1. Heat a small pan to medium heat. Add the butter and onions, allow to gently cook for 15 minutes or until caramelized.
2. For the shredded chicken: Heat a small heavy duty pan to medium/high heat. Add 1 teaspoon oil, chicken cutlet and salt and pepper. Allow to cook for 2-3 minutes on each side or until golden in color. After both sides are golden add 1/4 cup water. Reduce heat to low and simmer for 5 minutes. Remove into a bowl and allow to cool. When cooled shred using 2 forks or with your fingers.
3. To assemble: Place an even layer of cheese on 2 slices of bread. Top with shredded chicken and onions. Drizzle a layer of chipotle sauce (2 teaspoons), then top with more cheese. Top sandwich with the other slice of bread.
4. Heat griddle or pan to medium heat. Add 1 teaspoon butter, place sandwich on griddle and cook on each side for 2-3 minutes or until the cheese is fully melted and the bread is golden and crispy. Serve warm!

## Croque Monsieur Grilled Cheese

2 Servings

### Ingredients

*For The Béchamel Sauce*

- 2 Tbsp. butter- divided
- 1 Tbsp. flour
- 1/2 cup milk
- 1/4 cup plus 2 Tbsp. grated Grana Parma-divided
- Salt and pepper

*For The Sandwich*

- 2 slices French crusty bread
- 1 Tbsp. Dijon mustard
- 2 slices smoked ham
- 3 slices Belgioioso Provolone Cheese-divided

### Instructions

1. Melt 1 tablespoon of butter in a small pan.
2. Add the flour and whisk over a low heat for about two minutes.
3. Gradually add the milk, whisking after each addition to get rid of the lumps (see notes)
4. Add the 1/4 cup of Grana Parma and whisk until smooth, season with salt and pepper.
5. Spread one slice of the bread with the mustard.
6. Melt the other tablespoon of butter in a pan large enough to hold both slices of the bread and preheat your broiler to high.
7. Lay the ham on top of the mustard followed by 2 slices of the provolone.
8. Place both slices of the bread into the melted butter and toast for about 1 minute on low.
9. Place the pan under the broiler to melt the provolone topped sandwich, about 30 seconds.
10. Take the pan from the broiler and place the empty piece of bread on top of the ham/cheese piece.
11. Place the remaining slice of Provolone on top of the sandwich.
12. Pour the béchamel over the top of the sandwich and sprinkle with the 2 tablespoons Grana Parmesan.
13. Place back under the broiler until the top starts to bubble. Watch it carefully.
14. Serve at once.

Recipe Notes: As the béchamel sauce cools, it may thicken. Just add a few drops of milk and whisk to bring it back to a pourable consistency. It should be creamy but able to fall from a spoon when scooped.

### **Cuban Grilled Cheese**

1 Serving

#### **Ingredients**

- 2 slices Italian bread
- 2/3 cup (packed) grated Swiss cheese
- Yellow mustard
- 3 oz. ham
- 3 oz. roasted pork
- Dill pickles
- Mayonnaise
- Olive oil

#### **Instructions**

1. Spread a generous amount of mustard on each slice of bread, along with some mayo on the bottom slice.
2. Sprinkle a layer of cheese.
3. Place a layer of ham.
4. Sprinkle some more cheese.
5. Place a layer of roast pork.
6. Place sliced pickles.
7. Sprinkle the rest of your cheese.
8. Place top slice.
9. Spread olive oil either in your pan, or brush it on the outside of the sandwich.
10. Using a preheated pan on medium heat, grill sandwich until golden brown and cheese is melted (cover pan with lid to help cheese melt).

### **Dagwood Grilled Club**

2 servings

#### **Ingredients**

- 1/2 cup mayonnaise
- 2 1/2 Tbsp. Italian dressing
- 2 Tbsp. Dijon mustard
- 4 slices sourdough bread
- 1/4 lb. smoked turkey breast, thinly sliced
- 1/4 lb. smoked ham, thinly sliced
- 1/4 lb. Swiss cheese, thinly sliced
- 6 slices dill pickle stackers
- 1/4 cup olive oil

#### **Instructions**

1. In small bowl mix mayonnaise, Italian dressing and mustard. Spread on one side of each slice of bread.
2. Layer turkey breast, ham, cheese and pickle on spread side of bread.
3. Close sandwiches and brush both sides with olive oil. Heat in pan over medium heat turning once to lightly brown each side and melt the cheese. Remove from heat and cut sandwiches in one-half.

### **Easy Cheesy Vegan Spinach Pesto Grilled Cheese**

1 Serving

#### **Ingredients**

- 1 handful of fresh spinach chopped
- 1-2 Tbsp. vegan buttery spread of choice as needed
- Salt and pepper to taste
- 2 slices of your favorite bread
- 2 Tbsp. of your favorite vegan pesto
- 2 Swiss cheese slices

#### **Instructions**

1. First sauté your spinach on medium-high heat with a little buttery spread or oil. Season with salt and pepper to taste and set aside.
2. Spread pesto on each slice of bread.
3. Top one slice with Swiss cheese slices and sautéed spinach, then top with the other slice, pesto side down.
4. For an extra golden crust, spread the outside of each slice of bread with vegan buttery spread or coconut oil.
5. Next heat a pan to medium heat with some extra buttery spread or coconut oil. Once hot, add your sandwich.
6. Use a spatula to press down on the grilled cheese, and feel free to pop a clear pot lid on top to help melt the slices. Before flipping, add a little more spread/oil if your pan is dry. Pop your lid back on if you're using one and grill each side until golden brown with a melted center.

### **Egg-in-a-Hole Sandwich with Bacon and Cheddar**

2 Servings

#### **Ingredients**

- 4 slices thick-cut bacon
- 4 3/4-inch-thick slices sourdough or other country-style bread
- 4 large eggs
- Kosher salt, freshly ground pepper
- 2 Tbsp. unsalted butter, divided
- 4 slices cheddar
- Hot sauce

#### **Special Equipment**

- 2-inch-diameter cookie cutter

#### **Instructions**

1. Cook bacon in a large skillet over medium heat, turning halfway through, until browned and crisp, 8–10 minutes.
2. Meanwhile, use cutter to punch out a circle in the center of each piece of bread (save for snacking, now or later).
3. Transfer bacon to a cutting board; cut in half crosswise. Carefully pour half of bacon drippings into a small bowl. Place 2 slices of bread in skillet and cook over medium-high until bottom sides are golden brown, about 3 minutes.
4. Crack an egg into each hole in bread (some of the white may pool on top of the bread). Season eggs with salt and pepper and cook until underside is set, about 2 minutes. Using a thin spatula (a fish spatula works best), carefully turn both pieces of bread to briefly cook second side (this helps set the whites, but the yolk should still be runny), about 1 minute.
5. Add 1 Tbsp. butter to skillet and swirl skillet to distribute, encouraging some to get underneath. Carefully turn bread again. Top one slice with half of the cheese. Remove pan from heat and let sit about 1 minute to soften cheese. Top with half of bacon and some hot sauce. Close up sandwich and transfer to a plate. Repeat process with remaining bacon drippings, bread, eggs, butter, bacon, and cheese and more hot sauce to make another sandwich.

### **Fancy Schmancy Grilled Cheese**

2 Servings

#### **Ingredients**

- 4 slices of sourdough pre-sliced bread from the bakery section of your grocery store
- 2 slices of muenster cheese
- 2 slices of Asiago cheese
- 2 slices of cheddar cheese (You can use any combination of cheeses you want! It does not have to be these three)
- 2 tsp of Dijon mustard
- 3 Tbsp. of butter
- 1 clove of garlic, crushed
- 1 pinch red pepper flakes
- 1 pinch of thyme

#### **Instructions**

1. Melt 2 tablespoons of the butter in a sauce pan with your garlic, red pepper flakes, and thyme
2. Lightly simmer, careful not to burn the butter, while you prepare your sandwiches
3. Lay your slices of bread out and spread ½ teaspoon of Dijon mustard onto each slice
4. On two of the slices of bread, add one slice of cheddar cheese, one slice of muenster cheese, and one slice of Asiago cheese
5. Place the other slice of bread on top of the cheese. The sides with the Dijon mustard should be touching the cheese.
6. Using a pastry brush, brush the butter onto the top and bottom of both sandwiches until all the butter is gone
7. Heat a skillet over medium heat and melt a tablespoon of butter in the skillet
8. When melted, cook your sandwiches until both sides are golden brown and the cheese is melted

### Four Cheese Gourmet Grilled Cheese

2 Servings

#### Ingredients

- 1 Tbsp. melted butter
- 1 Tbsp. finely chopped fresh parsley leaves
- 1 Tbsp. finely grated Parmesan cheese
- 1 clove garlic, minced Pinch black pepper
- 4 slices fresh crusty bread, about 1 cm thick
- 4 slices medium Cheddar cheese
- 1/4 cup shredded mozzarella cheese
- 1/4 cup shredded Gruyere cheese

#### Instructions

1. Blend the butter with the parsley, Parmesan, garlic and pepper until well combined. Spread the butter mixture evenly over one side of each slice of bread. Place a slice of Cheddar, on the unbuttered side, of 2 slices of bread. Toss the mozzarella with the Gruyere and sprinkle over the Cheddar. Cap the sandwiches with the remaining bread, buttered-side-out.
2. Cook until the cheese is melted and the bread is toasted.
3. Tips: The combination possibilities for this sandwich are endless! Add bacon, ham, salami, turkey, tomato, basil, sage or roasted red peppers. Substitute any combination of favorite cheeses for those suggested in the recipe. Serve this sandwich with a hot bowl of soup for a warming lunch or light supper.

### Gouda, Mushroom and Ham Grilled Cheese Sandwich

2 Servings

#### Ingredients

- 1 cup mushrooms
- 1 Tbsp. olive oil
- 6 slices deli cut ham
- 4 slices bread
- 6 slices Gouda Cheese
- 2 Tbsp. butter

#### Instructions

1. Heat up a grill and toss on a handful of fresh sliced mushrooms with a splash of olive oil. Stir them around just a little bit to coat with oil.
2. Toss 4-6 slices of deli cut ham onto the grill—just to get it heated up good.
3. Butter 4 slices of bread. Add a couple of buttered slices of bread to the griddle, and then top with the sautéed mushrooms, ham and slices of Gouda sliced cheese.
4. Top with another slice of bread and then cook on both sides until golden.

### Grilled Cheese Bombs

8 Servings

#### Ingredients

- 1-8 count can buttermilk biscuits
- Cubed Cheddar Cheese or any cheese you like!
- 4 Tbsp. butter melted
- 1 Tbsp. garlic salt
- 2 Tbsp. parsley finely chopped
- 1 pinch salt

#### Instructions

1. Preheat oven to 400 degrees. Open the can of biscuits, separate the dough and cut each round in half. Press the dough so it is more round.
2. In a small bowl add the butter, garlic salt, parsley, and salt.
3. Place 1 piece of cheese in the center of each piece of dough. Fold the edges over the cheese and seal. Place each dough ball seam side down on a cookie sheet or pie dish.
4. Brush with the melted butter mixture. Bake for 12-14 minutes or until the tops of the cheese bombs are golden brown. Remove from the oven, brush with butter again and serve with tomato soup!



## Grilled Cheese Dogs

4 Servings

### Ingredients

- 4 hot dog buns
- 2 Tbsp. butter, softened
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 4 hot dogs, split lengthwise (be careful not to cut all the way through)
- 3 cups shredded cheddar
- 4 Green onions, sliced

### Instructions

1. Flatten hot dog buns with a rolling pin. In a small bowl, stir together butter, garlic powder, and onion powder. Spread all over outsides of buns.
2. In a large skillet over medium heat, sear hot dogs (working in batches if necessary) until charred, 2 minutes per side. Set aside.
3. Place a bun buttered-side down in skillet and top with 1/2 cup of cheddar cheese, a hot dog, a little more cheddar cheese, and 1/4 of green onions.
4. Cover and cook over medium heat until cheese melts, then use a spatula to close the bun. Repeat with remaining ingredients to make 4 cheese dogs total.
5. Make them fancier with Gruyere and caramelized onions or provolone cheese and peppers.

## Grilled Cheese with Tomatoes and Bacon

4 Servings

### Ingredients

- 2 large heirloom tomatoes, sliced 1/4" thick
- Sea salt
- 12 oz. bacon
- 8 slices Pullman bread, cut 1/2" thick
- 1/2 cup mayonnaise
- 1/2 lb. sliced Gruyere cheese
- 1/2 lb. sliced provolone

### Instructions

1. Season tomatoes with sea salt and set aside.
2. In a large cast-iron skillet over medium-high heat, place bacon in an even layer and cook until crisp, about 3 minutes per side. Transfer to a paper towel-lined plate.
3. Spread each piece of bread with a thin layer of mayonnaise. Reduce heat to medium. Place bread in cast iron skillet mayonnaise-side down. Top with layers of gruyere on one half of the bread and provolone on other side. Place sliced tomatoes and bacon on one side of the bread and cover skillet.
4. When cheese has begun to melt, top the tomatoes and bacon with another bread slice, mayonnaise-side up. Flip occasionally until both sides are golden brown. Serve immediately.

## Grilled Ham and Cheese with Pickle Sandwiches

4 Servings

### Ingredients

- 8 slices sourdough or white bread
- 1/4 cup mayonnaise
- 1 1/2 cups grated mozzarella
- 1 1/2 cups grated Gruyere
- 1/2 cup grated aged goat cheese
- 3/4 cup Bread-and-Butter Pickles
- 3 oz. thinly sliced prosciutto
- 6 Tbsp. (3/4 stick) unsalted butter

### Instructions

1. Smear both sides of bread slices with mayonnaise. Combine cheeses in a bowl. Sprinkle 4 slices bread with half of cheese mixture, dividing equally. Top each with 3-4 pickles. Divide prosciutto among sandwiches; top with remaining cheese. Cover with remaining bread.
2. Melt 2 tablespoons butter in each of 2 large heavy skillets over medium-low heat. Add 2 sandwiches to each skillet and cook until bread is golden, 9-10 minutes. Add 1 tablespoon butter to each skillet, flip sandwiches, and cook until bread is golden and cheese is melted, 9-10 minutes longer.

### Grilled Ham and Gouda Sandwich with Caramelized Onions

2 Servings

#### Ingredients

- 1 Tbsp. extra-virgin olive oil
- 1 large onion, thinly sliced
- Unsalted butter, room temperature
- 4 1/3-inch-thick slices country white bread or sourdough bread
- 4 oz. thinly sliced smoked ham, divided
- 3 oz. Gouda cheese, thinly sliced, divided

#### Instructions

1. Heat oil in large nonstick skillet over medium heat. Add onion; sauté 5 minutes. Reduce heat to medium-low; cover and cook until onion is very tender and golden, stirring frequently, about 25 minutes longer. Season with salt and pepper. Cool slightly.
2. Butter 2 bread slices. Place bread, buttered side down, on platter. Divide onion, ham, and cheese, between bread slices. Top each with another bread slice; butter top slices.
3. Heat another large nonstick skillet over medium heat. Add sandwiches and cook until bread is golden brown and cheese melts, pressing occasionally with spatula, about 4 minutes per side. Cut sandwiches in half diagonally and serve immediately.

### Grilled Reuben Sandwiches

4 Servings

#### Ingredients

- 8 slices rye bread
- 3/4 cup Thousand Island dressing
- 1 (16 oz.) can sauerkraut, drained
- 8 slices Swiss cheese
- 8 slices corned beef
- Softened butter

#### Instructions

1. Spread butter on one side of each slice of bread and place buttered side down
2. Spread the opposite side of each slice of bread with Thousand Island dressing.
3. Top 4 of the bread slices with sauerkraut, cheese and corned beef.
4. Place remaining bread slices on sandwich, buttered side up.
5. Heat a large skillet over medium high heat.
6. Grill until browned, then turn and grill until heated through, and cheese is melted.

### Grilled Three-Cheese Sandwich

8 Servings

#### *Ingredients for Cream Cheese Spread*

- 1 cup cream cheese
- 1 cup shredded cheddar
- 4 Tbsp. heavy cream
- 1/2 tsp coarse salt

#### *Ingredients for Garlic Spread*

- 2 cup mayonnaise
- 1 tsp garlic powder
- 1 tsp coarse salt

#### *Ingredients for Grilled Three-Cheese Sandwich*

- 16 slices of artisan bread
- 16 provolone slices
- 16 cheddar cheese slices
- Optional: 8 slices of ham

#### Instructions

1. Cream Cheese Spread: Combine cream cheese, shredded cheddar, heavy cream and salt in food processor. Blend until smooth. Set aside.
2. Garlic Spread: Combine mayonnaise, garlic and salt in small bowl and stir until blended. Set aside.
3. Grilled Three-Cheese Sandwich: Lay out artisan bread slices on parchment paper or large cutting board. Place two slices of cheddar on four bread slices. Place two slices of provolone on remaining bread slices. Equally spoon cream cheese spread on slices with provolone. Gently smooth cream cheese spread over each slice. Press cheddar side and provolone side together. Heat a large skillet over medium heat for 5 minutes, until hot. Brush both sides of the sandwiches with garlic spread. Grill sandwiches for 2 minutes

on each side, until cheese is melted and bread is golden brown. Optional: Place a slice of ham between the two types of cheese.

### **Grilled Turkey, Bacon, Arugula, and Blue Cheese Sandwiches**

2 servings

#### **Ingredients**

- 6 slices applewood-smoked bacon
- 1/4 cup mayonnaise
- 1/4 cup crumbled Maytag blue cheese or other mild blue cheese
- 4 1/2-inch-thick slices country-style white bread (about 5x3 inches)
- 8 leaves arugula
- 6 ounces thinly sliced cooked turkey
- 4 teaspoons butter, room temperature, divided

#### **Instructions**

1. Cook bacon in large skillet over medium heat until crisp. Transfer to paper towels.
2. Pour off fat from skillet; reserve skillet.
3. Mash mayonnaise and blue cheese in bowl to coarse puree; season with pepper.
4. Place bread on work surface. Divide cheese mixture among bread slices, spreading evenly.
5. Divide bacon, arugula, and turkey between 2 bread slices.
6. Top with remaining bread, cheese side down.
7. Melt 2 teaspoons butter in reserved skillet over medium heat. Place sandwiches in skillet. Spread 2 teaspoons butter on top pieces of bread.
8. Cover with lid that is slightly smaller than skillet. Cook sandwiches until lightly browned, about 4 minutes per side.

### **Ground Philly Cheesesteak Grilled Cheese**

4 Servings

#### **Ingredients**

- 1 lb. ground beef
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 Tbsp. Worcestershire sauce
- 2 Tbsp. butter
- 1 onion, chopped
- 1/2 green bell pepper, chopped
- Salt and pepper to taste
- 8 slices American or Provolone Cheese
- 8 slices white bread
- 4 Tbsp. butter

#### **Instructions**

1. Start by browning the beef in the skillet. Try to brown without breaking up the meat too much. Get a nice brown sear on the beef, then break apart as little as possible. You want the meat to resemble a pea in size (you want to avoid taco meat consistency). Add the salt, pepper and Worcestershire sauce. Stir gently, then remove from pan.
2. Add 2 tablespoons of butter in the pan and add the chopped onions and green bell pepper, cooking until browned and caramelized. Add salt and pepper to taste. If you like mushrooms in your cheesesteaks, go ahead and add some chopped mushrooms here too. Once browned, add the meat back in and combine together.
3. Spread the butter on one side of each of the 8 slices of bread.
4. Butter side down on the cutting board.
5. Add a slice of provolone to each of the slices.
6. Top four slices with the meat mixture and close the sandwiches pressing down lightly.
7. In a cast iron pan or griddle on medium high add the sandwiches and cook for 3-5 minutes on each side.



## Ham and Pimento Grilled Cheese

2 servings

### Ingredients

- 4 slices country bread
- 1 Tbsp. unsalted butter
- 4 oz. Cheddar
- 2 Tbsp. cream cheese
- 1 tsp Hot sauce
- 2 slices deli ham
- 1/4 cup sliced pimentos
- 2 scallions

### Instructions

1. Brush one side of each slice of bread with butter or oil. Form sandwiches (buttered-side out) with the Cheddar, cream cheese, hot sauce (if using), ham, pimentos, and scallions.
2. Heat a large nonstick skillet over low heat. Cook the sandwiches, covered, until the bread is golden brown and crisp and the cheese has melted, 4 to 5 minutes per side.

## Hawaiian Grilled Cheese #1

4 Servings

### Ingredients

- 4 Tbsp. butter
- 8 slices white Hawaiian sweet bread
- 8 slices sharp cheddar
- 4 slices provolone
- 8 pineapple rings
- 1 cup teriyaki sauce

### Instructions

1. Spread butter on one side of each slice of bread. In a large skillet over medium heat, place half the bread slices butter-side down. Top each slice of bread with 2 slices cheddar, 1 slice provolone, 2 pineapple rings, and 1/4 cup teriyaki sauce. Top with a second slice of bread, butter side up.
2. Cook until bottom bread slices are golden brown, 2 to 4 minutes. Flip and cook until golden brown and cheese is melted, 2 to 4 minutes more. Serve immediately.

## Hawaiian Grilled Cheese #2

1 Serving

### Ingredients

- 4 slices bread
- 3 slices pineapple fresh or canned
- 3 slices Canadian bacon
- 1/2 cup Monterey Jack cheese grated
- 2 Tbsp. butter, softened
- Oregano and parsley

### Instructions

1. Butter one side of each slice of bread and sprinkle with parsley and oregano to taste
2. On non-buttered side of bread place the shredded cheese, then the Canadian bacon, pineapple, and top with the other slice of bread, buttered side facing up.
3. Cook sandwich on stove top on a griddle or frying pan. Once bread is toasted on one side flip the sandwich to toast the other side. Cook on a low heat to allow the cheese to melt while the bread is toasting.



## Horseshoe Open-Faced Sandwich

2 Servings

### Ingredients

- 1 (9 ounce) bag frozen French fries
- 1 pound ground beef or thick sliced ham
- ½ teaspoon salt
- ½ teaspoon pepper
- 1 teaspoon Worcestershire sauce
- 4 slices Texas Toast, toasted

### Cheese Sauce:

- ½ cup butter
- ¼ cup all-purpose flour
- 2 cups half-and-half
- 3 cups sharp Cheddar cheese, shredded
- 1 teaspoon Worcestershire sauce
- ¼ teaspoon dry mustard
- ½ teaspoon salt
- ½ teaspoon black pepper, freshly-ground
- ½ teaspoon cayenne pepper
- hot sauce to taste

### Instructions

1. Cook French fries according to package directions.
2. In a bowl, add ground beef, salt, pepper, and Worcestershire sauce. Mix to combine and divide into four patties. Fry the patties in a large skillet over medium-high heat until well done, about 4 minutes per side.
3. Spread both sides of Texas toast with butter. Grill in a skillet over medium-high heat.
4. Melt the butter in a saucepan over medium heat and whisk in the flour. Cook while stirring constantly for 4 minutes to cook out the flavor of raw flour. Add the remaining ingredients except for the cheese. Stir constantly while cooking to a smooth cream sauce (do not let it boil). Add the cheese; stir until melted. Season with hot sauce to taste.
5. Place 2 slices of toasted bread onto a dinner plate and top each slice with a hamburger patty. Top each patty with cooked French fries. Pour the cheese sauce on top of everything and serve immediately. You can substitute an 8-12 ounce slice of cooked ham browned in a skillet for two hamburger patties.



### **In-N-Out Animal Style Grilled Cheese**

2 Servings

#### **Ingredients**

##### **Special Sauce**

- 1/2 cup mayonnaise
- 2 Tbsp. ketchup
- 1 Tbsp. white vinegar
- 2 tsp sugar
- 2 tsp sweet pickle relish
- 2 tsp minced onion

##### **Grilled Onion**

- 1/2 large chopped onion
- 2 Tbsp. soy sauce
- 1 Tbsp. butter

##### **Sandwich**

- 4 slices white bread
- 6 slices of American cheese singles
- 2 Tbsp. butter

#### **Instructions**

##### **Special Sauce**

1. Stir all the sauce ingredients together in a bowl until they are well combined.
2. Grilled onions
3. Heat the butter in a small saucepan over medium heat
4. Add in the onion and soy sauce. Cook over medium heat until the onions are soft.

##### **Sandwich**

1. Spread butter on one side of each slice of bread. Place all slices of the bread onto a heated griddle butter side down.
2. Immediately place the cheese onto two slices of bread. Allow to cook on low heat to allow the cheese to melt and the bread to toast. Once the bread is toasted turn off the heat.
3. Scoop half the grilled onions on top of the bread with the melted cheese.
4. Top with the special sauce. Then place the other slices of toasted bread, toasted side up, on top to create the sandwich.

### **Italian Antipasto Grilled Cheese Sandwich**

1 Serving

#### **Ingredients**

- 2 pieces Italian bread
- 4 slices provolone cheese
- 16 slices Pepperoni
- Roasted red peppers drained and patted dry
- Marinated artichokes drained and patted dry
- Sliced black olives drained and patted dry
- Sliced banana peppers drained and patted dry
- Fresh spinach
- 1 Tbsp. butter

#### **Instructions**

1. Layer cheese and pepperoni on one piece of bread.
2. Top with 1 layer each of red peppers, artichokes, black olives, banana peppers, and fresh spinach (amounts according to taste).
3. Top with second piece of bread.
4. Melt 1/2 Tbsp. butter in a small skillet. Grill sandwich over medium heat on one side, then melt remaining 1/2 Tbsp. butter and flip sandwich to grill on second side.

### **Jalapeño Popper Grilled Cheese Sandwich**

2 Servings

#### **Ingredients**

- 2 jalapeños
- 4 slices white bread
- 4 Tbsp. butter
- cheese slices
- 2 Tbsp. cream cheese spread
- 6 slices Muenster

### Instructions

1. Preheat the oven or toaster oven to 450 degrees F. Place the peppers on a baking sheet covered with foil and bake until the skins are completely wrinkled and charred, about 25 minutes. Remove from the oven and place in a plastic baggie and seal. Let sit for 10-15 minutes. Remove from the bag and rub the loosened skin off of the jalapeños. Slice the peppers in half lengthwise and remove the ribs and seeds. Slice into ribbons and set aside.
2. Spread the slices of bread with 1 tablespoon of butter on one side of each slice of bread, then stack the buttered sides together.
3. For each sandwich, place one piece of Muenster cheese on the stacked bread then spread 1 tablespoon of the cream cheese spread on top of the cheese. Sprinkle with half of the roasted jalapeño then top with 2 more slices of Muenster cheese.
4. Place bread buttered side down in a fry pan over medium heat and top with the other side of bread, buttered side up. Cover with a lid and let cook for 3-4 minutes or until golden.
5. Reduce the heat to medium-low and flip the sandwich to the other side and cook for 2-3 minutes or until bread is toasty golden and cheese has melted. The second side will cook faster than the first so watch carefully.
6. Cut in half and enjoy hot.

### Lasagna Grilled Cheese

4 Servings

#### Ingredients

- 1/4 cup mayonnaise or butter, for grilling
- bread
- 8 slices sourdough bread
- 1/2 jar marinara sauce (26 oz.)
- 1 container ricotta (14 oz.)
- 2 cups shredded mozzarella

#### Instructions

1. Spread butter or mayonnaise on one side of each slice of bread, putting each slice butter-side-down on a platter or piece of parchment paper.
2. Spread marinara sauce on each slice of bread, then slather on ricotta on one slice. Sprinkle mozzarella cheese on top of the ricotta, then assemble sandwiches.
3. In a frying pan over medium heat, grill sandwiches until each side is lightly golden and the cheese has melted, 1 to 2 minutes per side.
4. Let sandwiches sit for 10 minutes before serving. (This keeps the ricotta from spilling out everywhere.)
5. Serve with marinara sauce for dipping.

### Mac and Cheese Grilled Cheese #1

4 Servings

#### Ingredients

- Box macaroni and cheese
- 2 Tbsp. butter (plus more for cooking)
- 1/4 cup milk
- 2 cup shredded cheddar cheese, divided
- 4 slices cooked bacon, chopped
- 8 slices French bread

#### Instructions

1. In a medium saucepan filled with boiling water, cook macaroni until al dente, about 7-8 minutes. Drain.
2. Melt 2 tablespoons of butter in the same pot over low heat. Add milk and cheese packet and whisk well. Turn off the heat and return macaroni. Add 1/2 to 1 cup of cheddar and stir until the cheddar is melted and the macaroni is evenly coated in the cheese sauce. Remove from heat. Fold in bacon pieces.
3. Assemble sandwiches: Butter one side of each piece of bread. For each sandwich, place one slice of bread buttered side down on a clean working surface or plate. Cover bread with cheddar cheese, then spoon macaroni and cheese on top. Sprinkle with more cheddar then top with one more slice of bread, buttered side up. Repeat process with remaining bread. (You may have leftover macaroni and cheese.)
4. Heat a large nonstick skillet over medium heat. Place 1 to 2 sandwiches (or however many will fit) in the skillet and cook until bread is golden and the cheese is melted, about 3 minutes per side.

### **Mac and Cheese Grilled Cheese #2**

2 Servings

#### **Ingredients**

- 4 slices Sourdough or other dense bread
- 8 slices American or Cheddar Cheese
- 2 Tbsp. Butter
- 1 1/2 cups leftover Macaroni & Cheese

#### **Instructions**

1. Over medium heat, warm 3/4 cup of Mac & Cheese In a small nonstick skillet. Once warm (about 3-4 minutes), shape Mac & Cheese into a square about the size of the bread and top with 2 slices of cheese. Turn off heat.
2. Butter 2 slices of bread and place both slices butter side down in another skillet over medium heat.
3. Top one of the bread slices with 2 slices cheese. When lightly browned turn off heat. Use spatula to transfer Mac & Cheese rectangle onto cheese covered bread in the skillet.
4. Cover with the other bread slice, toasted side up. Gently press together with spatula and transfer to a plate. Serve immediately.

### **Mom's Gourmet Grilled Cheese Sandwich**

1 Serving

#### **Ingredients**

- 2 slices sourdough bread
- 1 Tbsp. butter
- 1 Tbsp. grated Parmesan cheese
- 1 slice American cheese
- 1 slice Cheddar cheese

#### **Instructions**

1. Heat a skillet over medium heat. Butter one side of each slice of bread. Sprinkle Parmesan cheese onto the buttered sides.
2. Place one slice buttered side down in the skillet, and place a slice of American cheese and a slice of Cheddar cheese on it.
3. Top with the remaining slice of bread, butter side up.
4. Fry until golden on each side.

### **Monte Cristo Grilled Cheese Sandwich**

1 Serving

#### **Ingredients**

- 2 slices of Sara Lee® Artesano™ Bread
- 1 tsp mayonnaise
- 1 tsp grainy mustard
- 2 - 3 oz. of smoked deli ham, sliced, room temperature
- 2 slices Swiss cheese, room temperature
- 1 large egg
- 1 Tbsp. Half and Half
- 1/2 Tbsp. butter

#### **Instructions**

1. Spread mayonnaise on one side of one slice of bread. Spread mustard on one side of the other slice of bread. Lay down, spread sides up.
2. Top each slice of bread with spread with a slice of Swiss cheese.
3. Top one slice of bread with the Swiss cheese with the ham. Assemble the sandwich.
4. In a small bowl, beat the egg and the half and half until well combined.
5. Heat a small skillet over medium heat. Add the butter and swirl it around. Once it's all melted and starting to bubble, dip the sandwich quickly in the egg, making sure to coat the entire thing. Add sandwich to skillet and cook until golden brown on one side, Flip and cook the other side. Serve warm.

## Mushroom, Onion and Gouda Grilled Cheese Sandwich

2 Servings

### Ingredients

- 8 ounces mushrooms, sliced
- 1 medium onion, sliced (the sweeter the better)
- 2 tablespoons olive oil
- salt and pepper
- 4 tablespoons butter
- 4 slices bread of choice
- 1 cup gouda, shredded

### Directions:

1. Preheat oven to 400°F.
2. On a baking sheet toss sliced mushrooms and onion in olive oil. Sprinkle with a few pinches of salt and pepper. Bake in oven for about 20 minutes, or until roasted to preference.
3. In a skillet stove top, melt 4 tablespoons butter over medium heat.
4. While butter is melting, assemble sandwiches. On one slice of bread, layer shredded Gouda, the roasted mushrooms and onions, then more Gouda. (Layering this way ensures that the melty cheese will hold the sandwich together.) Salt and pepper to taste. Top with the other slice of bread. Lightly press together.
5. In the melted butter place one sandwich down for one second, then gently flip it over to the other side. Repeat with other sandwich. Cook for about 2 minutes, until lightly browned, then gently flip sandwich on other side, and cook for an additional 2-3 minutes, or until cheese is melted and sandwich is browned to preference.

## Patty Melt Grilled Cheese

8 Servings

### Ingredients

- 4 Tbsp. unsalted butter, divided
- 2 large onions, thinly sliced
- 2 cloves garlic, minced
- 1/4 tsp dried thyme
- 1 1/2 lbs. ground beef
- Kosher salt and freshly ground black pepper, to taste
- 8 slices rye bread
- 4 Tbsp. mayonnaise
- 4 oz. sharp cheddar, thinly sliced
- 4 oz. Swiss cheese, thinly sliced

### Instructions

1. Melt 2 tablespoons butter in a large skillet over medium high heat. Add onions, garlic and thyme; season with salt and pepper, to taste. Cook, stirring occasionally, until the onions are very soft and caramelized, about 25 minutes; set aside.
2. Divide ground beef into 4 balls; press each lightly to form 1/4-inch-thick patties; season with salt and pepper, to taste.
3. Melt remaining 2 tablespoons butter in the skillet. Add patties to the skillet and cook until browned and cooked through to medium rare, about 3-4 minutes per side, flipping only once.
4. Lightly oil the bottom of the skillet or coat with nonstick spray.
5. With a butter knife, spread mayonnaise on one side of each slice of bread. Place slices, mayonnaise side up, into the skillet. Top with patties, onions, cheese and remaining bread slice, mayonnaise side down. Cook until golden brown and crisp, about 3-4 minutes.
6. Serve immediately.



## **Patty Melt with Secret Sauce**

4 Servings

### **Secret Sauce**

- 1/4 cup mayonnaise
- 2 tablespoons ketchup
- 1 tablespoon Dijon mustard
- 1 teaspoon pickle juice
- 1/4 teaspoon paprika
- 1/4 teaspoon garlic powder

### **Patty Melts**

- 2 tablespoons olive oil
- 2 large onions thin sliced
- 12 ounces 85/15 ground beef
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon Worcestershire sauce
- 8 slices rye bread
- 3 tablespoons unsalted butter
- 4 Swiss cheese slices
- 4 cheddar cheese slices

### **Instructions**

#### **Secret Sauce**

1. In a bowl, add mayonnaise, ketchup, mustard, pickle juice, paprika, and garlic powder. Mix until smooth.

#### **Patty Melts**

1. In a skillet over medium-low heat, add olive oil. When warm, add onions to pan and cook until softened and deep golden brown, about 25-30 minutes. (If onions begin to dry out or look like they're going to burn, add a splash of water to the pan and reduce the heat slightly.) Remove from heat and set aside.
2. In a bowl, add ground beef, salt, pepper, and Worcestershire sauce. Mix to combine and form into four thin, oblong patties (shape patties to match the shape of your bread). In a skillet over medium heat, add patties and cook until browned on both sides. Remove from heat and set aside. Wipe out any excess grease from the pan.
3. Butter one side of each piece of bread. In a skillet over medium heat, layer your sandwiches as so: one slice of bread (buttered side down), one slice of Swiss cheese, beef patty, caramelized onions, secret sauce, slice of cheddar cheese, and one slice of bread (buttered side up). Cook until golden brown on the bottom, flip, and cook until golden brown on the opposite side (this should take 1-2 minutes per side).

## **Pepper Bacon and Blue Grilled Cheese**

1 Serving

### **Ingredients**

- 2 slices of your favorite bread I used Italian loaf
- Fresh cracked peppercorns
- 4-6 slices of pepper bacon
- 1/4 cup red onion sliced
- 3-4 oz. sharp white cheddar sliced (you can slice a block of cheese)
- 2 Tbsp. blue cheese crumbles

### **Instructions**

1. Preheat the oven to 400 and line a large rimmed baking sheet with aluminum foil, covering it entirely and up the sides. (Optional: Place a wire rack in the baking sheet and lightly spray it with cooking spray. But you can also cook bacon right in the baking sheet, without the rack.) Lay out bacon strips on top of aluminum foil (or the wire rack), season generously with fresh cracked peppercorns, and cook for 15-25 minutes. (Time will depend on the thickness of the bacon. The thicker the bacon slices, the longer it will take.) Keep an eye on it.
2. About half way through bacon cooking, you can throw in onion slices right on top of bacon, to cook them. (Or you can choose to sauté the onions separately, in the pan, on stove-top.)
3. Take out the baking pan with bacon once it's done and lay bacon slices on a paper towel.
4. Heat up a medium cooking pan, over medium heat, on stove-top.
5. Lightly grease one side of each bread slice with your choice or either butter, margarine, olive oil, or cooking spray. Season each greased side of bread with fresh-cracked peppercorn and lay both slices greased-side down in the cooking pan.
6. Divide white cheddar cheese between the two slices of bread, covering it evenly.
7. Add blue cheese crumbles, onions and bacon, all on one slice. Cover it with the other slice once cheese starts to melt. (That way your cheese slices won't fly all over the pan.)
8. Cook on both sides until all the cheese is melted.

### **Philly Cheesesteak Grilled Cheese**

2 Servings

#### **Ingredients**

- 2 Tbsp. olive oil
- 1/2 green bell pepper, thinly sliced
- 1/2 small yellow onion, thinly sliced
- Salt and pepper, to taste
- 4 slices bread
- 2 Tbsp. unsalted butter
- 1/2 lb. deli shaved roast beef
- 4 slices Land O Lakes® 4 Cheese Italian Blend

#### **Instructions**

1. Pour olive oil into a medium skillet and place over medium heat. Once oil is hot, add sliced green bell pepper and sliced yellow onion.
2. Cook until vegetables are soft and then season with salt and pepper. Remove vegetables to a plate and set aside while you prepare your sandwiches.
3. Butter one side of your bread slices. Flip over two slices and start layering your sandwiches: cheese, handful of pepper-onion mixture, ¼ pound roast beef and another slice of cheese.
4. Griddle until golden. Cover with a domed lid or tented foil to speed up the melting process.
5. Cook on each side until the bread is toasted, the inside of the sandwich is warm and the cheese is melted.

### **Pepperoni Pizza Grilled Cheese #1**

1 Serving

#### **Ingredients**

- 2 Tbsp. butter
- 2 slices white or sourdough bread
- 1 Tbsp. plus 2 tsp. pizza sauce
- 1 cup shredded mozzarella, divided
- 8 slices pepperoni, divided
- 1 Tbsp. finely grated parmesan, plus more for garnish
- 1 fresh basil leaf
- Crushed red pepper flakes, for garnish

#### **Instructions**

1. Heat broiler. Assemble sandwich: Spread butter on the outside of two slices of bread. On the inside of one slice, spread 1 tablespoon pizza sauce, then top with 3/4 cup mozzarella, five slices of pepperoni, Parmesan, and basil. Top with remaining slice of bread, buttered side up.
2. In a large, oven-safe skillet over medium heat, cook sandwich until crispy, 5 minutes per side.
3. Spread remaining 2 teaspoons pizza sauce on top of sandwich, then top with remaining 1/4 cup mozzarella and remaining three pepperoni slices. Broil until cheese is melted and golden and pepperoni is crispy, 2 minutes.
4. Garnish with red pepper flakes and serve.

### **Pepperoni Pizza Grilled Cheese #2**

6 Servings

#### **Ingredients**

##### **Garlic Butter:**

- 8 Tbsp. unsalted butter
- 1 Tbsp. Extra virgin olive oil
- 1 tsp Italian seasoning
- 1/2 tsp garlic powder

##### **Grilled Cheese:**

- 12 slices sourdough bread
- 3/4 cup pizza sauce
- 48 pepperoni slices
- 1 1/2 cup shredded mozzarella cheese
- 1 Tbsp. finely grated parmesan

#### **Instructions**

##### **Make Garlic Butter:**

1. In a small microwave-safe bowl add butter and melt in the microwave.
2. Stir in olive oil, Italian seasoning, and garlic powder.

##### **Prep Grilled Cheese Sandwiches:**

1. Place 6 pieces of sourdough bread on a cutting board. Brush one side with the garlic butter.



2. Flip the pieces of bread over and top each with 2 Tablespoons of pizza sauce. Use the back of a spoon to spread the sauce.
3. Sprinkle 1 tablespoon of Parmesan cheese over the pizza sauce
4. Add 8 slices of pepperoni to each piece of bread followed by 1/4 cup of shredded mozzarella cheese to each.
5. Place another piece of bread on top of each of the sandwiches.

#### **Cook Grilled Cheese:**

1. Place a sandwich, garlic butter side down, and cook for 2-3 minutes or until golden brown.
2. Carefully flip the sandwich over and cook for another 2-3 minutes or until golden brown.
3. Transfer the grilled cheese to a plate.
4. Repeat with the remaining sandwiches and then serve.

### **Pizza Margherita Grilled Cheese**

4 Servings

#### **Ingredients**

- 1 tsp olive oil
- 1 large garlic clove minced
- 2 tsp tomato paste
- 14.5 oz. fire-roasted canned tomatoes
- 1/4 tsp salt
- 1 Tbsp. sugar
- 16 oz. fresh mozzarella cheese sliced
- 1 cup basil leaves
- 8 slices sourdough bread
- 3 Tbsp. butter melted

#### **Instructions**

1. In a small sauce pan, heat olive oil and garlic over a medium heat. Sauté until softened, about 1 minute. Add tomato paste, stir to combine. Cook for one minute. Add tomatoes, salt and sugar, whisk until tomato paste is fully incorporated. Simmer for 8-10 minutes until thickened. Set aside.
2. Heat a large cast-iron skillet or griddle to a medium heat.
3. Spread about 2 tablespoons of sauce on each slice of bread. Top with four ounces of slices of cheese. Top with 4-5 leaves of basil.
4. Drizzle with a little bit of olive oil. Season with salt and pepper. Place the other two pieces of bread, sauce side down on cheese and basil. Brush tops with butter. Season with a bit of salt and pepper.
5. Place sandwich butter-side down in a skillet heat to medium (work in batches if needed), brush other side with butter. Cook until golden brown and crispy on each side and the cheese is melted. (If you are having a hard time getting the cheese to melt, pop into a 350 degree oven for a few minutes.

### **Roast Beef and French Onion Grilled Cheese**

2 servings

#### **Ingredients**

- 1 Tbsp. olive oil
- 1 small onion
- 1 tsp Thyme leaves
- Kosher salt
- Pepper
- 4 slices rye bread
- 1 Tbsp. melted unsalted butter or olive oil
- 1 Tbsp. whole-grain mustard
- 2 oz. Gruyere cheese
- 2 slices roast beef

#### **Directions**

1. Heat olive oil in a medium skillet over medium heat. Add onion, season with 1/4 teaspoon each salt and pepper, and cook, covered, stirring occasionally, for 12 minutes. Reduce the heat to medium-low, stir in thyme leaves and cook, uncovered, stirring occasionally, until the onions are golden brown, 15 to 20 minutes more (add 1 tablespoon water to the skillet if the onions start sticking).
2. Brush one side of each slice of bread with butter or oil. Form sandwiches with the bread, whole-grain mustard, Gruyere cheese, roast beef, and the onion mixture. Cook the sandwiches, covered, until the bread is golden brown and crisp and the cheese has melted, 4 to 5 minutes per side.

### **Roast Beef and Two-Chile Grilled Cheese on Onion Rolls**

4 Servings

#### **Ingredients**

- 1/4 cup mayonnaise
- 1 Tbsp. minced canned chipotle chilies (about 4)
- 4 onion rolls
- 2 tsp olive oil
- 1/2 lb. pepper jack cheese, thinly sliced
- 1/2 lb. thinly sliced rare roast beef
- 4 oz. can mild green chilies, diced

#### **Instructions**

1. Stir together mayonnaise and chipotles and set aside.
2. Brush the outsides of rolls with oil. Split rolls. Spread bottom halves with 1 1/2 tsp. chipotle mayonnaise each, then top each with 2 slices cheese; 2 or 3 slices roast beef; 1 Tbsp. mild green chilies, and 2 more slices cheese.
3. Spread top halves of rolls with 1 1/2 tsp. chipotle mayo each and place on tops of sandwiches. Cook your sandwiches in a frying pan or cast iron skillet and weight them with a heated cast iron skillet.
4. Grill sandwiches 2 at a time until crisp and bubbling, 3 to 4 minutes. Repeat with remaining 2 sandwiches. Let sandwiches cool slightly, then slice with a serrated knife and serve.

### **Roast Beef Smoked Gouda Grilled Cheese**

1 Serving

#### **Ingredients**

- 1 large red onion, sliced
- 2 Tbsp. butter, divided
- 1 Tbsp. fresh sage, coarsely chopped
- 2 slices of bread
- 1/4 lb. sliced roast beef
- 3-4 oz. smoked Gouda, sliced

#### **Instructions**

1. Melt 1 tablespoon of the butter in a large skillet over medium heat.
2. Once the butter is melted, add the onions and sage.
3. Toss to coat all the onions in the butter, reduce the heat to medium-low and let the onions sauté slowly until they are nice and caramelized.
4. Use the remaining tablespoon of butter to spread on one side of each slice of bread.
5. With the buttered side facing down, layer half the cheese slices on top of the bread.
6. Next lay the roast beef on top of the cheese.
7. Spoon some of the onions (you may have extra) on top of the roast beef.
8. Top the onions with the remaining cheese and then the other slice of bread with the buttered side facing up.
9. Transfer the sandwich to a skillet over medium heat.
10. Press the sandwich down using a large spatula and hold pressure on it so that the cheese melts. After about 2 minutes, flip the sandwich over and repeat. The first side should be a nice golden brown.
11. Once the other side is golden brown and the cheese is melted, remove from the skillet, cut in half and serve up with your bowl of soup!

### **Sloppy Joe Grilled Cheese #1**

1 Serving

#### **Ingredients**

- 1/2 cup leftover Sloppy Joes
- 2 thick slices of cheddar or marble cheese
- 2 slices of bread
- 1 Tbsp. butter

#### **Instructions**

1. Spread butter on one side of each piece of bread. Place one piece of bread, butter side down in the frying pan.
2. Place on slice of cheese on the piece of bread. Top with leftover Sloppy Joes (cold works best, so that you can spread it evenly without it sliding out). Top with remaining slice of cheese and piece of bread, butter side out.
3. Heat pan over medium to medium-high heat and cook until the first side is golden brown. Flip sandwich and cook until the second side is equally golden brown.

## **Sloppy Joe Grilled Cheese #2**

Servings: 4

### **Ingredients**

- 1 Tbsp. extra-virgin olive oil
- 1 medium onion, chopped
- 1 lb. ground beef
- 2 cloves garlic, minced
- 1/2 cup ketchup
- 1/3 cup packed brown sugar
- 2 Tbsp. yellow mustard
- 1 Tbsp. chili powder
- Kosher salt
- Freshly ground black pepper
- 4 Tbsp. butter, for bread
- 8 slices sandwich bread
- 2 cups shredded cheddar

### **Directions**

1. In a large skillet over medium heat, heat oil. Add onion and cook, stirring, until soft, about 5 minutes. Add ground beef and cook, stirring and breaking up meat, until no longer pink, 6 to 8 minutes. Drain fat.
2. Return beef mixture to skillet over medium heat and stir in ketchup, garlic, brown sugar, mustard, and chili powder and season with salt and pepper. Simmer until thick, 5 minutes. Transfer mixture to a plate and wipe skillet clean.
3. Assemble sandwiches: Butter one side of each bread slice. Place 1 slice butter-side down in skillet and spoon over sloppy joe mixture. Top with cup of cheddar cheese and one more slice bread, buttered-side up.
4. Cook over medium heat until bread is golden and cheese is melty, about 3 minutes per side. Repeat with remaining ingredients to make 4 sandwiches total.

## **Smoked Sausage Triple Grilled Cheese**

1 Serving

### **Ingredients**

- 2 Tbsp. butter softened
- 2 slices marble rye bread
- 6 inch piece of smoked sausage
- 1/4 cup whipped cream cheese
- 1/4 cup Gouda shredded
- 1/4 cup sharp cheddar shredded

### **Instructions**

1. Spread one side of each slice of bread with a tablespoon of butter.
2. On the opposite sides of the bread, spread 2 tablespoons of cream cheese and top with the shredded cheese.
3. Slice the sausage into three pieces lengthwise and cook in a small skillet over medium heat for 2-3 minutes, or until heated through.
4. Place the sausage on the cheese and bread and fold everything together, butter sides facing out.
5. Place the sandwich in the same skillet over medium heat and cook covered on each side for 2-3, or until golden brown.
6. Serve immediately

## **S'mores Grilled Sandwich #1**

4 Servings

### **Ingredients**

- 4 Tbsp. butter
- 8 slices white bread
- 4 cup mini marshmallows
- 1 cup chocolate chips
- 4 graham crackers, crushed
- 1/4 cup cinnamon sugar

### **Instructions**

1. To make one sandwich, top a slice of bread with 1 cup marshmallows, 1/4 cup chocolate chips, and 1/4 of crushed graham crackers. Repeat to make 4 sandwiches.
2. In a large skillet over medium heat, melt butter. Working in batches, cook sandwiches until golden and toasted on both sides, about 2 minutes per side.
3. Immediately sprinkle cinnamon sugar over sandwiches and serve warm.
4. Note: When crushing your graham crackers, don't go too crazy. Some bigger bits will provide a nice crunch to the whole melted, messy situation.

## **S'mores Grilled Sandwiches #2**

1 Serving

### **Ingredients**

- 2 slices cinnamon swirl bread
- Butter
- Milk chocolate chips (or milk chocolate bar)
- 3 large marshmallows

### **Instructions**

1. Preheat a skillet to medium low.
2. Generously butter the bread and place one slice butter side down. Sprinkle evenly with milk chocolate chips. Slightly squash the marshmallows and place on top of the chocolate chips. Top with remaining slice of bread (butter side out).
3. Cook 3-4 minutes on each side until golden and inside is melted!

## **Spicy Cheese and Bacon Grilled Cheese**

4 Servings

### **Ingredients**

- 2 oz. of unsalted butter
- 2 finely minced cloves of garlic
- 8 slices of artisan bread
- 1/2 lb. of sliced pepper jack cheese
- 2 oz. of thinly sliced buffalo mozzarella
- 8 crisp cooked bacon strips

### **Instructions**

2. Melt the butter on a griddle over medium-low heat and add on the minced garlic and cook for 1 minute. Place the 8 slices of bread onto the garlic butter and toast until browned.
3. Remove the toast and flip 4 of the bread slices over so it is toasted side up and evenly place on the cheeses and bacon. Place the remaining toasted bread toasted side down onto the cheese and bacon and return to the griddle to toast up each side. Slice and serve once browned.

## **Spicy Smashed Avocado & Asparagus with Dill Havarti Grilled Cheese**

2 Servings

### **Ingredients**

- 1/2 pound asparagus , ends trimmed
- extra-virgin olive oil
- kosher salt and freshly ground black pepper
- 1/2 lemon
- 1 avocado , peeled, halved and pitted
- 1/8 teaspoon cayenne pepper
- 4 slices sour dough bread
- 3-4 Tbsp. butter
- 4-8 slices Dill Havarti cheese

### **Instructions**

1. Preheat an oven or toaster oven to 450 degrees F. Place the asparagus spears on a baking sheet and drizzle with olive oil. Roll the spears in the oil to coat then season with kosher salt and freshly ground black pepper then roast for 10-15 minutes or until the spears are tender. Remove, give a light squeeze of lemon, toss and cool.
2. Place the avocado halves in a small bowl with the cayenne pepper and a squeeze of lemon. Smash roughly with a fork so the mix is still chunky.
3. Spread 1/2 tablespoon of butter on one side of each slice of the bread, then stack the buttered sides together.
4. Layer 1-2 slices of Dill Havarti on the bread stack. Add half of the avocado mixture then layer asparagus spears to cover the bread. Top with 1-2 more slices of Dill Havarti on top.
5. Drizzle a small amount of olive oil in a non-stick fry pan over medium heat. Place the sandwich in the pan buttered side down and top with the other slice of bread. Cover with a lid and cook for 3-4 minutes or until the bread on one side is golden.
6. Reduce the heat to medium-low and flip the sandwich to the other side and cook for 2-3 minutes or until bread is toasty golden and the cheese has melted. The second side will cook faster than the first so watch it carefully.
7. Repeat with other sandwich.

## Spinach & Artichoke Dip Grilled Cheese

4 Servings

### Ingredients

- 4 oz. frozen chopped spinach, thawed and squeezed dry
- 1 cup chopped canned artichoke hearts, patted dry
- 3 oz. cream cheese, at room temperature
- 3/4 cup shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese
- 3/4 tsp. garlic powder
- 1/4 tsp. ground pepper
- 8 slices sandwich bread
- 3 Tbsp. extra-virgin olive oil, divided

### Instructions

1. Place spinach, artichokes, cream cheese, mozzarella, Parmesan, garlic powder, pepper and salt in a large bowl. Stir to combine well.
2. Divide the spinach mixture among 4 bread slices (about 1/2 cup each). Top each with another slice of bread.
3. Heat 1 1/2 tablespoons oil in a large skillet over medium heat. Add 2 sandwiches and cook until crispy and browned, about 3 minutes. Flip and continue cooking, adjusting heat as necessary, until the cheese has melted and the filling is hot, 2 to 3 minutes more. Repeat with the remaining 1 1/2 tablespoons oil and 2 sandwiches. Serve immediately.

## Spinach and Tomato Grilled Cheese Pitas

Servings 2

### Ingredients

- 2 fluffy pitas or naan flatbread
- 1-2 tsp butter or as needed
- 2 handfuls baby spinach
- 4 oz. grated cheese (I used mozzarella + Havarti)
- 4 slices of ripe tomato
- Salt and pepper to taste

### Instructions

1. Prep your veggies and cheese so they're ready to go.
2. Heat a pan or skillet to medium-high heat and add 1 tsp butter.
3. Once butter begins to bubble, add a pita to the pan.
4. Top with cheese, spinach, tomato, and a little extra cheese on top. Top with remaining pita round and grill.
5. For an extra hot and melty center, pop a clear pot lid on top. Before flipping, add another tsp of butter to the pan, or feel free to spread it on top of the dry side of the pita - both techniques work! Pop your lid back on if you're using one and grill each side until golden brown with a melty center.



### **Spinach Artichoke Grilled Cheese**

1 Serving

#### **Ingredients**

- 1/2 Tbsp. extra-virgin olive oil
- 1 cup baby spinach, packed
- 1/2 15-oz can artichokes, chopped
- 1 Tbsp. sour cream
- 1 tsp garlic powder
- Kosher salt
- Freshly ground black pepper
- 1 Tbsp. butter
- 2 slices bread
- 1/4 cup shredded mozzarella
- 2 Tbsp. freshly grated Parmesan

#### **Instructions**

1. Heat pan over medium heat and add olive oil. Add spinach and cook until wilted, 2 to 3 minutes. Add artichokes and cook until heated through, 1 minute more.
2. Drain excess liquid from pan and remove from heat. Stir in sour cream, then add garlic powder and season with salt and pepper. Stir to combine.
3. Wipe pan clean and heat to medium. Spread butter on one side of each slice of bread. On the non-buttered side of one slice, place half of Mozzarella and half of Parmesan, then top with the spinach-artichoke mixture and remaining cheeses. Close sandwich.
4. Place sandwich in pan; cover and cook until golden brown, 3 to 4 minutes. Flip, and cook other side until cheese is melted and bread is golden brown, 2 minutes more.
5. Slice in half and serve.

### **Steak 'n Shake's Frisco Melt Grilled Cheese**

Serving: 1 serving

#### **Ingredients**

##### **For the Frisco Sauce:**

- 1 Tbsp. mayonnaise
- 1 Tbsp. ketchup
- 1 Tbsp. French dressing
- 1/4 tsp sugar
- 1/8 tsp garlic powder
- 1/2 tsp sweet relish
- 1/8 tsp Sriracha

##### **For the Frisco Melt Sandwich**

- Cooking spray
- 4 ounces ground beef
- 2 slices Texas toast or sourdough bread
- 2 slices Swiss cheese
- 2 slices American cheese
- 1 tsp Frisco sauce
- 2 Tbsp. unsalted butter

#### **Instructions**

##### **For the Frisco Sauce**

1. Add all the ingredients in a bowl and stir to combine. Set aside. You will have leftover sauce, so use it on your favorite sandwiches or other foods.

##### **For the Frisco Melt Sandwich**

2. Heat a cast iron skillet over high heat and coat with cooking spray.
3. Divide the meat in two thin flat patties and add them to the cast iron. Fry the patties until cooked through and crisp on the outside. Try to flip the patties as little as possible. They will crisp best if only flipped once. Set aside and wipe out cast iron skillet.
4. Once the burgers are done, begin to assemble the sandwich. Lay one piece of bread down and add two slices of the Swiss cheese. Add one of the cooked burger patties then the two slices of American cheese, then the last burger patty. Next, add the Frisco sauce to the remaining piece of bread and put it on top of the sandwich.
5. After you've wiped out the cast iron skillet, get it hot again over medium heat and add 1 pat of butter.
6. When the butter is melted, add the Frisco sandwich and move it around the pan to soak up all the butter and crisp up the bread.
7. Meanwhile, add the other pat of butter to the top of the sandwich. After a few minutes, the bread will begin to get crispy and the cheese will start to melt. At this point, flip the sandwich and smear it around so that

the butter can sop up into the other piece of bread. Let it cook for a few more minutes until the bread is crispy and the cheese has melted, then enjoy!

### **Triple Decker Tomato Soup Grilled Cheese**

4 Servings

#### **Ingredients**

- 1 can (10.75 oz.) condensed tomato soup
- 12 slices white bread
- 1/2 cup (1 stick) butter
- 8 slices American cheese, divided
- 1 cup grated parmesan cheese, divided

#### **Instructions**

1. Pour the condensed tomato soup into a wide, shallow, microwave-safe bowl. Heat it in the microwave for 2 minutes, stirring after every 30 seconds. Set aside. (You could also heat up the soup in a saucepan on the stovetop.)
2. Set out a piece of parchment paper. For each sandwich, take out three slices of bread. Generously butter one side of two slices of bread and place on the parchment paper.
3. Butter side down, add one slice of American cheese to one of the buttered slices of bread.
4. Submerge the unbuttered slice of bread into the bowl of soup. Add that piece of bread on top of the American cheese.
5. Top with 1 more slice of cheese, 1/4 cup of the parmesan cheese, and the other slice of buttered bread (butter side up). Repeat this assembly for the remaining sandwiches.
6. Once assembled, place a sandwich in a pan that has a tight-fitting lid. Cover the pan with the lid and cook over low heat until golden brown (2-3 minutes), flip, and cook on the other side for 1-2 minutes.
7. Remove from the pan and serve immediately. Repeat with the remaining sandwiches.

### **Ultimate Gourmet Grilled Cheese**

4 servings

#### **Ingredients**

- 8 slices good quality bread I used thick cut Artisan bread
- Mayonnaise for spreading
- 12 oz. Gruyere cheese sliced thinly OR grated, at room temperature
- 6 oz. White cheddar cheese sliced thinly OR grated, at room temperature
- 4 slices thin Muenster cheese at room temperature
- 2 yellow onions diced
- 1 tsp fresh thyme minced
- 2 tsp fresh rosemary minced, divided
- 1 tsp brown sugar
- Salt and pepper to taste
- 3 Tbsp. butter divided
- 1 Tbsp. olive oil

#### **Instructions**

1. Add 1 1/2 Tbsp. butter and olive oil to a skillet and heat over MED-LOW heat. Add diced onions, salt, pepper, fresh thyme and 1 tsp of fresh rosemary to the hot skillet and sauté, stirring often, until onions are soft and starting to brown, about 10 minutes.
2. Stir brown sugar into the onions and cook another minute.
3. Transfer onions to a plate.
4. Spread one side of two pieces of bread with a little bit of mayonnaise.
5. To the same skillet, add remaining butter and rosemary, and heat over MED heat. Swirl to coat the bottom of the skillet with the melted butter.
6. Add both pieces of bread, mayonnaise side down, and cook until bread is golden brown and crunchy, about 2-3 minutes.
7. As soon as you add the bread to the skillet, add a bit of cheese to the top of each piece of bread. Once it starts to melt a little, sprinkle a couple tablespoons of the caramelized onions over the top of one of the pieces of bread.
8. When the bread is good and golden brown, sandwich the pieces of bread together and cook on LOW until cheese is fully melted.
9. Transfer to a plate, repeat with remaining slices of bread and ingredients.

## Ultimate Grilled Cheese Sandwich

1 Serving

### Ingredients

- 2 slices to 3 slices bacon, cut in half
- 1/2 Tbsp. unsalted butter, plus more to spread on bread
- 1 large egg
- Salt and pepper
- 2 slices sandwich bread
- 1/4 cup shredded sharp cheddar cheese
- 1/2 avocado, sliced
- 1 slice muenster or Swiss cheese

### Instructions

1. Cook the bacon and drain on a paper towel-lined plate. Allow to cool.
2. In a small skillet on medium heat, add unsalted butter. Once it melts, add an egg and season with salt and pepper. Cook egg for 2 minutes, and then flip over with a rubber spatula. Cook for another 45 seconds and then remove from the pan. Place egg on a plate and set aside.
3. Butter one side of each slice of bread with spreadable butter. Place a nonstick skillet on the stove and turn heat to medium. Place one slice of bread, buttered side down. Layer in the following order: most of the shredded cheddar cheese, bacon, and remaining cheddar cheese. Add the egg, sliced avocado, the slice of Muenster or Swiss cheese, and the second slice of bread with the buttered side up. Cook for 5 minutes. Using a spatula, gently flatten the sandwich. Flip over carefully and cook for another 3--4 minutes.
4. Slice the sandwich and serve immediately.

## White Pizza Grilled Cheese

4 Servings

### Ingredients

- 2 bulbs garlic
- 1 tsp olive oil
- 1 pinch of salt
- 8 oz. mascarpone cheese, at room temperature
- 1/4 cup freshly chopped basil leaves
- 2 Tbsp. freshly chopped rosemary
- 2 Tbsp. freshly chopped thyme leaves
- 2 Tbsp. freshly chopped oregano leaves
- 1 Tbsp. freshly chopped parsley
- 8 oz. sharp provolone cheese, freshly grated
- 4 oz. mozzarella cheese, freshly grated
- 2 oz. parmesan cheese, freshly grated
- 8 thick slices Italian or sourdough bread

### Instructions

1. Preheat the oven to 350 degrees F. Slice off the top of the bulb of garlic and remove any of the outside paper from the bulb. Drizzle the exposed cloves with olive oil. Wrap the bulb in foil and roast for 1 hour, until the cloves are golden and caramely. Let the garlic cool slightly.
2. Squeeze the cloves out in a bowl and add a pinch of salt. Mash the cloves with a fork until they form a paste. Add the mascarpone to the bowl and stir to combine. Add in the basil, rosemary, thyme, oregano and parsley, stirring to combine.
3. Toss together the provolone, mozzarella and parmesan cheeses. Heat a large skillet or griddle over medium heat. Spread the outsides of the bread with softened butter. Spread the insides of the bread with the mascarpone cheese mixture. Place a slice of bread butter-side down in the skillet and add a few handfuls of cheese on top. Follow it with another slide of bread, butter-side up. Cook until the cheese is melted and each side is golden, about 4 to 5 minutes per side. Serve the sandwiches with a garnish of extra chopped herbs.



GRILLED CHEESE.



## Campfire Cooking with Sticks

Cooking in the great outdoors is a wonderful experience. Most people have heard of roasting marshmallows to make delicious s'mores, but a campfire offers endless possibilities. No pots, pans, or metal grill? No problem. Here's everything you need to know about cooking over an open fire using items only found in the woods. With sticks and the right ingredients, you can make the perfect camping food.



Some of the best meals you can eat are under the open sky next to a warm campfire. Primitive cooking may not be easy at first, and there's a lot that can go wrong, but once you get the hang of it, you'll wonder why you didn't master it sooner.

There's something so satisfying to the process of skewering meat on a stick and watching it roast over a crackling fire. It is likely the same way that the majority of our ancestors prepared their food since ancient times. Whether fire-kissed meat is inherently tasty or we have been bred to enjoy its flavor, you cannot deny that it is delicious. Keep in mind though, that delicious doesn't happen by accident. If you're a beginner at this, be patient, and pay attention to the details if you want to produce a good meal.

Cooking on sticks over an open fire can infuse your food with a great smoky taste, and when sticks are your only utensils, there's no nasty dishwashing to do after the meal. The same fire that cooked your meal will clean up the mess for you. Just throw in the sticks, and you're done.

Be mindful of what wood you are using to fuel the fire. Hardwoods, like oak and hickory are the best choice. Pine and other conifers should be avoided. These trees contain high levels of sap and terpenes, which results in a funny taste and can make people sick.

The wooden skewers, spits and grills must be green, non-toxic wood and you need to leave the bark on to keep them from drying out and catching fire. Cooking skewers can be made from a variety of tree and shrub branches or saplings. Most live, non-toxic woods should do fine. Also try woods that are pleasantly aromatic, like Sassafras and Spicebush. Avoid woods that are toxic such as Buckeye, Horse Chestnut, Rhododendron, Mountain Laurel, Yew and Black Locust. Avoid woods that break easily; and avoid woods that are sticky or crusted with pitch and resin, like Pine, Spruce and Fir when selecting sticks for your skewers.

## Stay Safe around the Fire

You'll need patience, attentiveness, and of course, good ingredients to make your wilderness meals into culinary masterpieces. But you'll also need to stay safe as you work around boiling liquids and burning hot implements. Keep these tips in mind as you work around the cook fire.

- Before you start, check for fire bans in the area, especially during droughts, summer heat, and windy conditions.
- Clear all flammable debris in the vicinity before starting a fire. If possible, use an existing fire pit.
- Remove any trip hazards from around the campfire. All it takes is one stumble to pour a pot of boiling water all over someone's feet or to fall into the fire yourself.
- Use caution when handling or moving pots containing hot or boiling liquid.
- When you're not actually cutting something, keep all blades sheathed, closed, or put away.
- Be careful of your wardrobe. Synthetic fabrics can melt quickly, or even light on fire when a spark hits them. Loose clothing like long skirts or loose sleeves is also risky. Leave the hippie skirts and pirate shirts in your costume trunk.
- Keep an extinguisher, a bucket of water, and a shovel nearby, in case the fire gets out of control.
- Supervise and be extra careful with children near the cooking fire.
- Keep the firewood pile upwind and away from your fire.
- Never leave a cooking fire or a campfire unattended.
- When cooking food on sticks, do your homework. Make sure that you don't use any toxic or foul-tasting species of trees and shrubs.

## Cook with a Single Stick

Whether you're in a survival setting or just camping out with the family, it's really nice to have a quick and efficient campfire cooking system. For either situation, you'll need practical ways to suspend your cookware over the fire to boil water and cook your food. This rig is often called a dingle stick. While it is the least steady setup for holding a pot, it's one of the fastest cooking rigs to build and secure enough if you don't overload it.



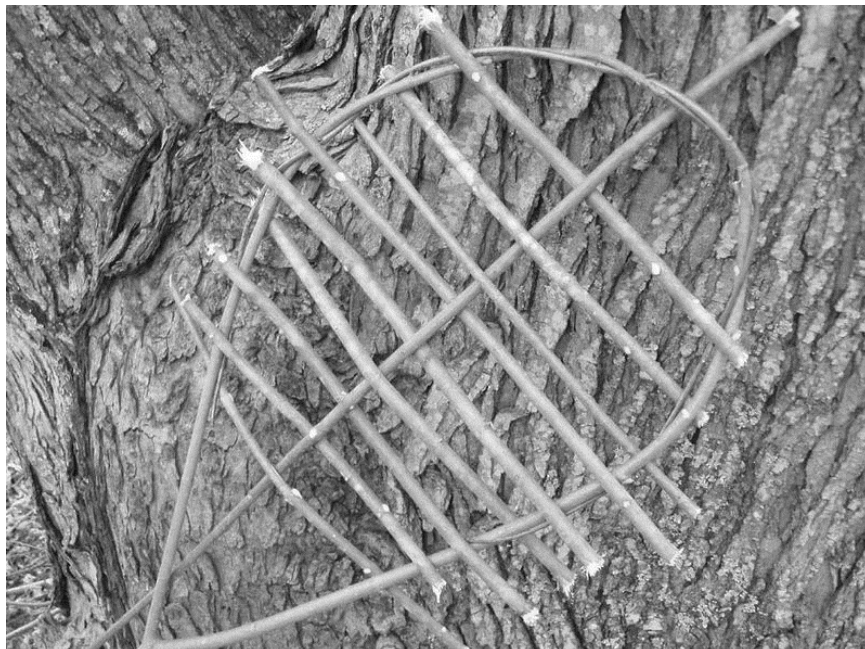
Find a straight stick, about 3 feet long and carve a point on the thicker end (this end will go into the ground). If you're planning to hang a pot with a bail, cut a small notch at the skinny end, or leave a natural "fork" to hold your pot handle. If you're planning to impale a roast on your stick, carve a point on the smaller end too. Stab the thick pointed end of the stick into the ground on an angle. Place a big stone or log at the base to prop it up. Place another big stone over the back part of the stick in the ground if necessary, to keep it from flipping up out of the dirt. Hang your pot on the end or stab your roast onto the point, and adjust the height of the food by moving the support rock back and forth.

## Skewers



If you've roasted marshmallows over a campfire, then you've used a skewer. This pointy stick can give you many more options than just placing food directly on a bed of coals. You can easily make a wooden skewer by carving or breaking a point into a straight branch of live, non-toxic wood. To be more conservative, you can use wood that is dead, just know that it is more likely to light on fire, especially if grease starts running down the stick. For quick-cooking foods, impale them on the sharp end and hold the skewer over the flames by hand. Tired of holding that cooking stick over the fire? Prop the stick on a rock and hold the handle end with your foot. Your campfire, your rules.

## Weave a Snowshoe Grill





Do you need a grill to cook a meal for one or two people? You can weave one from green wood to cook steaks, fish, and many other tasty foods. The snowshoe grill (also called a tennis racket grill) can be used as a portable, reversible cooking surface. If it's not too close to the flames, you should be able to cook several meals with it before it burns up. To make this little grill, follow these steps:

1. Choose the right kind of wood. You should have multiple species in any given area, but opposite branching woods like maple, ash, and dogwood will give you lots of natural forks due to their growth pattern.
2. Cut some small, straight green-wood sticks and one large forking branch, then carve a point on the end of the forked stick so that it can be stuck into the ground.
3. Bend the fork into a hoop, twisting the branch tips around each other until they hold their shape. Then lay one long straight twig down the middle of the hoop. Start weaving shorter twigs into the hoop, with an "over and under" pattern. If it is tight and difficult to weave, that's good. The grill should be rigid and secure.
4. Place your food on the rack and use additional green sticks to pin the food into place.
5. Stab the pointed end of the grill stick into the ground, and prop the grill over the fire using rocks or a log, just as you would with a dingle stick. Turn your grill periodically until your food is fully cooked.

## Build a Green-Wood Grill

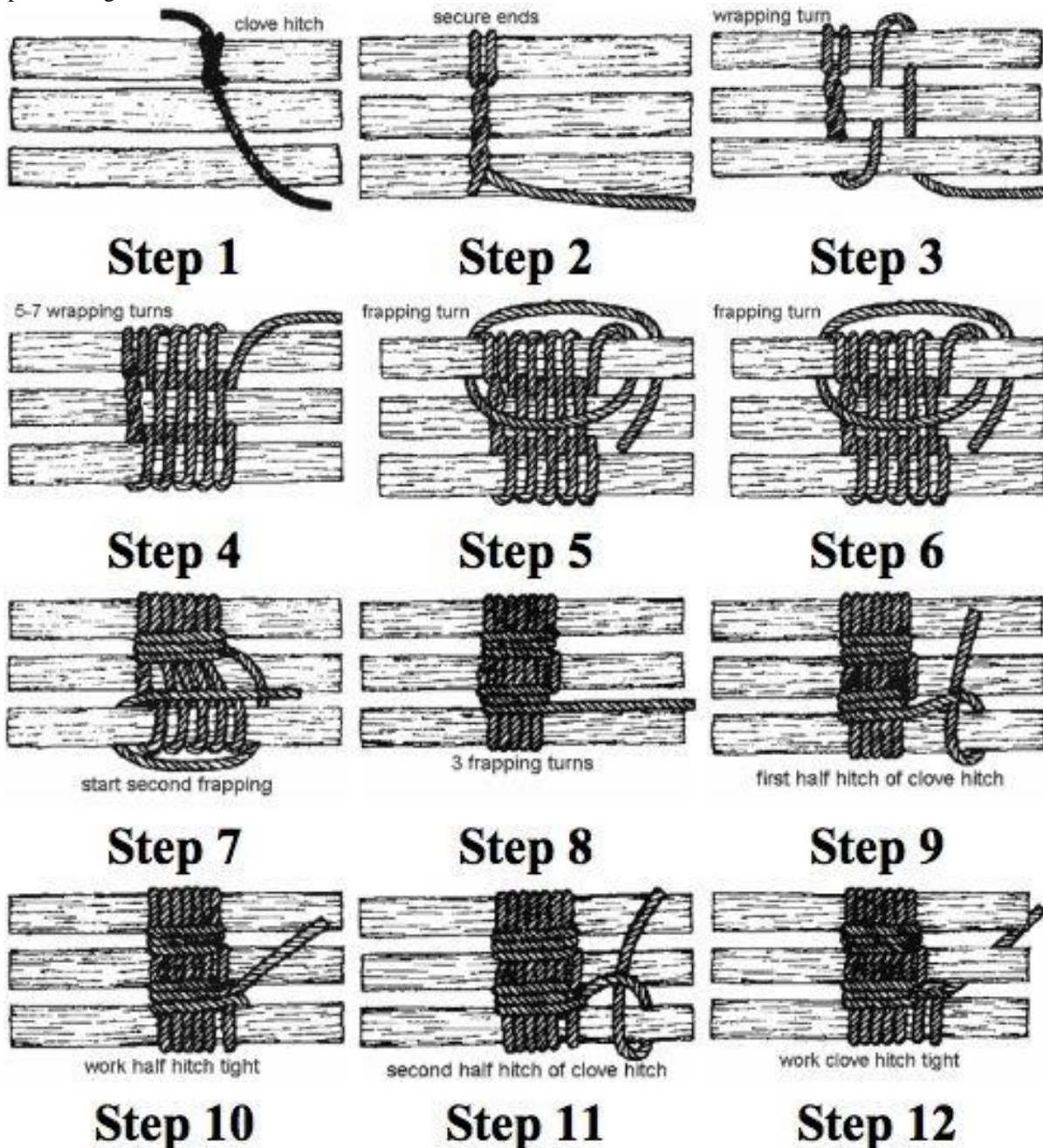


For a real wilderness feast, the green-wood grill is a great approach. This cooking method consists of a rack of fresh live sticks or branches, set up with a fire underneath. It acts very much like a metal cooking grill, and you may be able to use it several times before the sticks begin to burn. These sticks can be supported in different ways, and you can build the grill in any size or shape that you like. Square, rectangular, and triangular shapes are popular, and these can range in size from tiny to huge.

Start making the grills with four 3-foot-long stakes, each with a forking branch at one end. Carve a point on the end that isn't forked, and drive these about 8 inches into the ground. Set two stout, green-wood poles in the forks, and lay a rack of green sticks perpendicular to them. Maintain a nice bed of coals and low flames to grill your meats and vegetables to perfection. Roasting sweet corn this way, just as people have done here in America for centuries, makes an amazing meal.

## Tie a Tripod

There are a few different ways to lash together a tripod, but for cooking, lay three poles side-by-side and perform a tripod lashing as illustrated below.



Spread the branches evenly apart (roughly 3-5 feet between each foot) and position the tripod above the location of your fire. Gently lean on the top of the structure to test the strength.

For the pot hanger, find a forked branch, removing any wood below the 'V' if necessary. Trim one arm of the fork to approximately 20 inches and the other to 2 inches; the latter will act as a hook for your cooking pot. Cut a small nick into the opposite end of the hanger. Cut a 10-12 foot length of rope and wrap one end around the groove, tying it firmly in place.

Lower the hook through the top of the tripod to the appropriate height. Tie the opposite end of the twine to a nearby tree (or a peg/stake held very firmly in the ground); this will allow you to move the pot up and down depending on how much heat you want to give it. You are now ready to begin cooking.

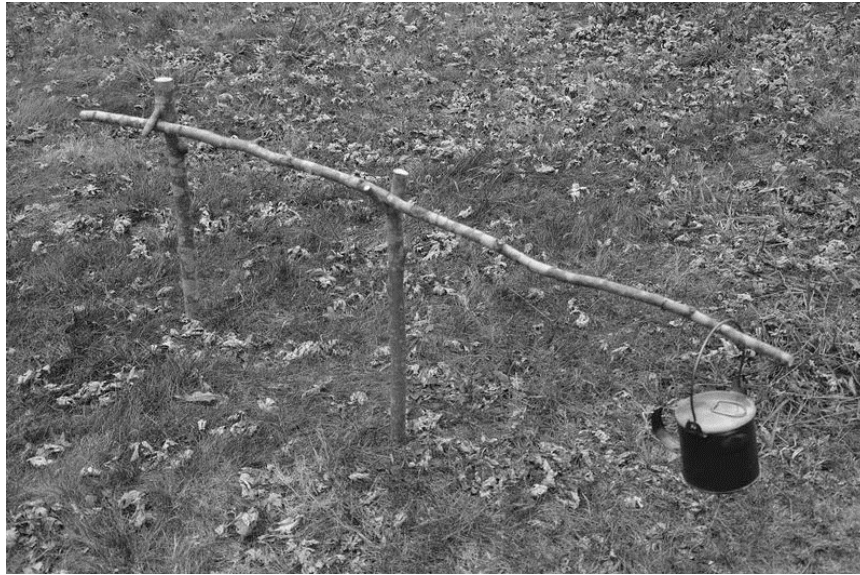


You can also lash in some grill sticks to make a very stable green wood grill. For this, lash three cross pieces to the outside of the tripod and then lay your green-wood rack on top of the cross members. Use vines, rawhide strips, or leather thongs to lash the cross pieces since there will be a fire nearby. Synthetic rope may melt, and natural fiber rope may burn this close to the fire, and your rack and food could drop into the flames.





## Build a Cooking Crane



Hundreds of years ago, people cooked their meals in fireplaces at home, and swinging pot cranes allowed them to move heavy pots in and out of the fire safely. We can adopt this technique for our camp by building simple cooking cranes. Here's how to carve a "three-stick" crane. Select three sticks: a long stick, a forked stick, and a hooked stick. Carve points on the ends of the hooked and forked sticks and stake them into the ground. The fork should be right side up, and the hook should be turned upside down. Make sure the upward fork is closer to the fire, and the downward hook farther away. Lay the long, straight stick on the fork with one end over the fire, and put the other end under the hook. Put a pot on the end in the fire, and leverage will hold it in place. This setup is good for small pots, but not sturdy enough for bigger vessels.

### Some Important Tips for Cooking Over a Fire:

- For shorter cooking times (when food just needs to be heated through), you can cook over some flames.
- The ideal heat for longer cooking times (dough and raw meat for instance) occurs once you have achieved nice white, hot coals. Flames in this case will just burn the food without cooking it through.
- When assembling food on a stick, leave a little space between foods that require slow, even cooking (like dough or raw meat).

## Grab a stick, build a hot little fire and get cooking!



## Recipes for Cooking with Sticks

### Appetizers and Entrées

#### All-In-One Breakfast

##### Ingredients:

- Tiny red potatoes
- Oranges
- Green bell peppers
- Kumquats
- Brown-and-serve sausage links
- Pineapple chunks
- Orange marmalade, warmed

##### Directions:

Parboil potatoes for just a few minutes until slightly tender. Set aside until cool enough to handle. Cut oranges into wedges (don't peel). Cut bell peppers into 1" pieces. Cut sausage links into chunks. On a stick, alternately skewer potatoes, oranges, bell peppers, whole kumquats, sausage, and pineapple. Brush marmalade liberally over the food. Hold over hot embers until sausages are hot, fruit is lightly charred, and vegetables are crisp-tender. Turn and brush occasionally with marmalade. For good measure, brush a little more marmalade over everything just before serving. Servings vary.



#### Bacon and Asparagus

##### Ingredients:

- Asparagus spears
- Bacon
- Parmesan cheese
- Black pepper
- Cooking spray

##### Directions:

Discard the hard ends from medium-size fresh asparagus spears and cut spears in half crosswise. Cut bacon strips in thirds and wrap one piece around two asparagus pieces. Thread onto two side-by-side flat cooking sticks, catching the ends of the bacon to secure. Repeat with as many asparagus bundles as you need. Spritz with cooking spray and sprinkle lightly with grated Parmesan cheese and black pepper. Cook over medium embers, turning several times, until bacon is done. Servings vary.

#### Bacon Wrapped Cantaloupe

##### Ingredients:

- 1 cantaloupe
- Bacon

##### Directions:

Use a melon baller to scoop the fruit from a cantaloupe. Wrap on partially cooked bacon strip around each cantaloupe ball and push onto flat cooking sticks catching the ends of the bacon to secure. Heat over hot embers, turning often until bacon is crisp. Servings vary.



## Balsamic Steak Bundles

### Ingredients:

- 2 tsp butter
- 2 Tbsp. finely chopped shallot
- 1/4 cup balsamic vinegar
- 2 Tbsp. brown sugar
- 1/4 cup beef broth
- 2 carrots
- 1 zucchini
- 1 red bell pepper
- 1/2 lb. asparagus, trimmed
- 1 1/2 lbs. sirloin steak
- Worcestershire sauce
- Salt and black pepper to taste
- Mesquite steak seasoning

### Directions:

Melt the butter in a small pan and add the shallot. Cook until softened. Stir in the vinegar, brown sugar, and broth. Bring to a boil. Boil until liquid is reduced to about half. Meanwhile, cut the carrots, zucchini, and bell pepper into matchsticks. Toss into boiling water along with the asparagus and parboil for a few minutes, then drain. Cut the steak into eight equal pieces and pound 1/8" to 1/4" thick. Drizzle with a little Worcestershire sauce and let stand for 10 minutes. Top each steak piece with some of the parboiled vegetables and season with salt and pepper. One at a time, roll the steak around the vegetables and thread onto side-by-side cooking sticks, catching the ends of the steak to secure. Repeat until all the bundles are skewered. Set aside 2 tablespoons of the balsamic mixture and brush the remainder over the bundles. Sprinkle with steak seasoning. Cook the sticks over hot embers, until steak is cooked to your liking, turning to brown both sides. Brush with the balsamic mixture that was set aside before serving. Serves 6.

## Buffalo Biscuit Cups

### Ingredients:

- 1 (16.3 oz.) tube refrigerated biscuits (8 ct.)
- 2 lbs. boneless, skinless chicken thighs, cooked and shredded
- 1/2 cup finely chopped carrots
- 1/2 cup finely chopped celery
- 1/2 cup finely chopped red onion
- 4 to 5 Tbsp. buffalo sauce
- 1 tsp lemon juice
- Salt, black pepper, and garlic powder to taste
- Chopped tomatoes
- Shredded cheddar cheese
- Blue cheese dressing

### Directions:

On the end of a long, thick stick or wooden dowel, create a "cup" 3" to 4" in diameter by wrapping with layers of foil. Cover with a longer piece of foil, wrapping and twisting it down and around the dowel to hold it in place. Spritz the cup lightly with cooking spray. (Having more than one of these is ideal!) Separate biscuits. One at a time, lay them on a flat surface and press into a thin circle (without tearing them). Lay the biscuit over the end of the foil cup and press gently. Keep the remaining biscuits chilled until needed.

Hold the biscuit above warm embers until nicely browned on the outside and no longer doughy in the middle, rotating often. Repeat with remaining biscuits. If you are having trouble getting the cups done in the middle, remove from the dowel once browned on the sides and set on a rack, open side down, above hot embers. It will only take a few minutes.

Meanwhile, stir together the chicken, carrots, celery, onion, buffalo sauce, lemon juice. Add salt, pepper, and garlic powder to taste. Spritz a big piece of foil with cooking spray and dump half the chicken mixture in the center. Bring the edges of the foil up and around the filling and crimp several times to seal, making a thick, heavy fold. Repeat with more foil and the remaining chicken mixture. Push a cooking stick through the foil below the fold of each pack. Hold over the heat until the filling is warm.

Divide the mixture among the biscuit cups and top with tomatoes, cheese, and dressing. These biscuit cups can be filled with just about anything such as tuna salad, scrambled eggs, taco filling, etc. Makes 8



### Buttons and Ribbons

#### Ingredients:

- 1/3 cup white wine vinegar
- 1/3 cup olive oil
- 1 tsp dried lemon peel
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp celery seed
- 1 medium zucchini
- 1 small eggplant
- 1/2 lb. whole mushrooms
- 4-6 hot dogs, cut into chunks



#### Directions:

In a gallon Ziploc bag mix the vinegar, oil, dried lemon peel, salt, pepper, and celery seed. Cut zucchini and eggplant into long ribbons, about 1/4" thick. Cut eggplant ribbons in half lengthwise if necessary so they are about the same width as the zucchini ribbons. Add the ribbons to the bag along with the mushrooms and hot dogs. Seal the bag and turn to coat. Chill for at least 2 hours. Discard the marinade and weave strips of vegetables onto cooking sticks, alternating the mushrooms and hot dog pieces between the loops. Cook over medium embers until vegetables are crisp-tender, turning often. Serves 4-6.

### Cajun Shrimp and Sausage

#### Ingredients:

- 1 lb. raw shrimp (40 to 50 count, peeled and deveined)

#### Coating

- 1 Tbsp olive oil

#### Dipping sauce

- 1/3 cup mayonnaise
- 1 Tbsp. Lemon Juice

- 1 (12 oz.) package fully cooked Cajun-style sausage

- 1 Tbsp. Cajun seasoning

- 1 Tbsp. Cajun seasoning

#### Directions:

Whisk together the dipping sauce ingredients and chill until needed. Mix the coating in a 1 gallon Ziploc bag. Using a paper towel, pat dry the raw shrimp and add to the bag. Seal the bag and turn to coat. Slice the sausage into rounds the same thickness as the shrimp. Alternately thread shrimp and sausage onto cooking sticks and hold over medium-hot embers until cooked and hot. Serve with the chilled dipping sauce. Serves 6-8.

### Campfire Seafood Dinner

#### Ingredients:

- 2 Tbsp. olive oil
- 1 Tbsp. lemon juice
- 1 Tbsp. soy sauce
- 1/2 tsp minced garlic
- 3/4 tsp ground ginger
- 1/4 tsp onion powder
- 1/8 tsp black pepper
- 1 lb. shrimp
- Fresh pineapple chunks
- Zucchini chunks

#### Directions:

Ahead of time, in a gallon Ziploc bag, combine the olive oil, lemon juice, soy sauce, minced garlic, ground ginger, onion powder, and black pepper. Seal the bag and shake to combine. Add 1 lb. of shrimp, seal and toss to coat. Chill for several hours. Discard marinade and thread the shrimp onto cooking sticks along with fresh pineapple and zucchini chunks. Cook over medium-hot embers until the shrimp are done. Baste frequently with soy sauce and/or lemon juice. Serves 4.

### **Cheesy Baby Reds**

#### **Ingredients:**

- 16 tiny red potatoes
- 1/4 cup olive oil
- Garlic salt
- Black pepper
- 1/2 lb. farmer's or Havarti cheese cut into small squares
- Chopped fresh or dried chives
- Sour cream

#### **Directions:**

Parboil the potatoes until just barely crisp-tender and set aside until cool enough to handle. In a gallon Ziploc bag, mix the oil 1 teaspoon garlic salt, and 1 teaspoon pepper. Slice off a little from one side of each potato to create a flat top. Add the potatoes to the bag. Seal and toss to coat. Chill for 1 hour. Thread the coated potatoes onto flat, sturdy cooking sticks with all of the flat sides facing the same direction. Set on a grate, flat sides down over very hot embers. Cook until nicely browned. Flip so flat tops face up and set a cheese square on each. Let the cheese melt, then sprinkle with chives and a little more garlic salt and pepper. Serve with sour cream. Servings vary.

### **Cheesy Bacon Dogs**

#### **Ingredients:**

- 1 string cheese stick
- 4 hot dogs
- Brown sugar
- 4 bacon strips
- Toothpicks

#### **Directions:**

Slice the string cheese stick lengthwise into four pieces. Cut a slit in each of the 4 hot dogs, from one end to the other, without cutting through the bottom. Place one cheese piece into the slit of each hot dog and roll the whole thing in brown sugar. Wrap a bacon strip around each one to hold in the cheese. Secure with toothpicks. Push both tines of a cooking fork through each hot dog bundle. Cook very slowly over hot embers until bacon is cooked, turning to brown all sides. Remove the toothpicks and enjoy. Makes 4.

### **Chinese Pork Ribbons**

#### **Ingredients:**

- 3 Tbsp. soy sauce
- 2 Tbsp. rice wine vinegar
- 2 Tbsp. olive oil
- 1 tsp honey
- 2-3 tsp Chinese 5-spice blend (see below)
- 1/2 to 1 tsp red pepper flakes
- 1 tsp garlic salt
- 1 lb. pork tenderloin
- Bottled peanut sauce

#### **Directions:**

In a gallon Ziploc bag, mix the soy sauce, vinegar, oil, honey, 5-spice blend, pepper flakes, and garlic salt. Remove excess fat from the tenderloin and cut the meat into 12 strips, 1/4" thick and about 5" long. Add the strips to the bag, seal, and turn to coat. Chill for at least 4 hours. Discard the marinade and thread pork strips accordion-style onto cooking sticks. Cook over medium-hot embers until the meat is done. Serve with peanut sauce. Serves 4.

**Chinese 5-Spice Blend** – Mix 1 tsp cinnamon, 1 tsp crushed anise seed, 1/4 tsp crushed fennel seed, 1/4 tsp black pepper, and 1/8 tsp ground cloves.

### **Cinnamon Sweet Potato Wedges**

#### **Ingredients:**

- 3 large sweet potatoes

#### **Coating**

- 3 Tbsp. olive oil
- 1/4 tsp pumpkin pie spice
- 1/8 tsp cinnamon
- 1/8 tsp nutmeg

#### **Cinnamon Dip**

- 4 oz. cream cheese (softened)
- 1 tsp brown sugar
- 1 tsp maple syrup
- 1/8 tsp pumpkin pie spice
- 1/8 tsp cinnamon

#### **Directions:**

Scrub 3 large sweet potatoes and parboil until crisp-tender (partially boil). Drain and set aside until cool enough to handle. Slice each potato into six thick wedges (leaving the skin on). Mix the coating ingredients and toss the parboiled wedges in the mixture. Slide the coated sweet potatoes crosswise onto side-by-side cooking sticks and set on a greased grate over medium-hot embers. Cook until tender, turning as needed to brown both sides. While the sweet potatoes are cooking, mix the dip ingredients. When sweet potatoes are done, serve with the dip. Makes 18 wedges.

### **Curried Sweet Potato Wedges**

#### **Ingredients:**

- 3 large sweet potatoes

#### **Coating**

- 1 1/2 tsp curry powder
- 1/2 tsp cayenne pepper
- Salt and pepper to taste

#### **Cinnamon Dip**

- 1 cup plain Greek yogurt
- 3 Tbsp. chopped fresh cilantro
- 1 Tbsp. chopped fresh mint
- Zest and juice of 1 lime
- 2 tsp honey
- 1/4 tsp salt

#### **Directions:**

Scrub 3 large sweet potatoes and parboil until crisp-tender (partially boil). Drain and set aside until cool enough to handle. Slice each potato into six thick wedges (leaving the skin on). Mix the coating ingredients and toss the parboiled wedges in the mixture. Slide the coated sweet potatoes crosswise onto side-by-side cooking sticks and set on a greased grate over medium-hot embers. Cook until tender, turning as needed to brown both sides. While the sweet potatoes are cooking, mix the dip ingredients. When sweet potatoes are done, serve with the dip. Makes 18 wedges.

### **Frank Kabobs**

#### **Ingredients:**

- 4 hot dogs
- 4 whole dill pickles
- 4 buns
- Condiments of your choice

#### **Directions:**

Cut hot dogs and whole dill pickles into equal sized chunks. Thread alternately onto a cooking stick and heat over the fire until browned to your liking. Slide the food onto a bun. Top with your choice of condiments. Makes 4.

### **Grilled Cheese Sandwiches**

#### **Ingredients:**

- Sandwich bread
- Cheese curds, cheddar
- Mayonnaise
- Toothpicks

#### **Directions:**

For each sandwich, cut off and discard the crust from a slice of sandwich bread. Roll or press flat. Put a few cheese curds down the center of the bread and roll up tight, sealing the cheese inside. Push the ends of a cooking fork through the sandwich, catching the sealed edges. Secure with toothpicks if needed. Lightly brush mayonnaise over the outside and heat slowly over hot embers until the bread is toasted and the cheese is soft and melty. Remove from the stick and enjoy. Servings vary.

### **Italian Meatball Subs**

#### **Ingredients:**

- 1 1/2 lbs. ground beef
- 1 cup panko bread crumbs
- 4 eggs
- 1/2 cup milk
- 3/4 cup grated Parmesan or Romano cheese, plus more for sprinkling
- 1 tsp onion salt
- 1 tsp minced garlic
- 1 Tbsp. dried parsley
- 1 Tbsp. dried basil
- 1 onion, cut into chunks
- 4 – 6 sub buns
- 1 cup spaghetti sauce, warmed

#### **Directions:**

Mix ground beef, bread crumbs, eggs, milk, cheese, onion salt, garlic, parsley, and basil until well combined. Roll the mixture into 1 1/2" balls and chill for several hours. Keep meatballs chilled until ready to cook. Thread several chilled meatballs onto a cooking stick (leaving a little space in between so they cook evenly) and thread the onion chunks onto a separate stick. Cook over hot embers until meatballs are done and onions are crisp-tender and lightly charred, turning occasionally to brown all sides. Serve meatballs and onions on buns with warm spaghetti sauce and a sprinkling of cheese.

### **Jamaican Jerk and Melon**

#### **Ingredients:**

- 2 Tbsp. vegetable oil
- 4 tsp Jamaican jerk seasoning
- 1 1/2 lbs. boneless, skinless chicken breasts
- Yellow onion
- 3 or 4 pablano peppers
- Cantaloupe melon
- Honeydew melon

#### **Glaze**

- 1 1/2 tsp honey
- 1 1/2 tsp vegetable oil

#### **Directions:**

Mix the 2 Tbsp. vegetable oil and Jamaican jerk seasoning in a gallon Ziploc bag. Cut the chicken into 1/2" x 1 1/2" chunks. Cut the yellow onion and pablano peppers into 1 1/2" to 2" chunks and alternately skewer onto cooking sticks with the chicken (pieces folded in half), the onion, and the peppers. Hold over medium-hot embers until cooked through, turning to brown evenly. Toward the end of cooking, mix the glaze and brush on. Drizzle on a little honey and sprinkle with more jerk seasoning before serving if you'd like. Serves 6

### **Loaded Pizza Sticks**

#### **Ingredients:**

- 1 (13.8 oz.) tube refrigerated pizza crust dough
- Flour
- Olive oil
- Italian seasoning
- Grated Parmesan or Romano cheese
- 1 (19 oz.) package cooked Italian sausage links, cut into chunks
- Small whole mushrooms
- Cherry tomatoes
- 1 or 2 onions, cut into chunks
- 1 or 2 green bell peppers, cut into chunks
- 1 (3.5 oz.) package pepperoni slices
- Pizza sauce, warmed

#### **Directions:**

Press out the pizza dough on a floured or oiled surface to make a 9' x 12' rectangle. Brush with olive oil and sprinkle with Italian seasoning and cheese. Cut crosswise into 12 strips, 1' wide. Push one end of a dough strip onto a long cooking stick, then alternately thread on sausage, mushrooms, tomatoes, onions, bell peppers, and several pepperoni slices, threading the dough strip back onto the stick several times in between to secure. Wrap the end of the dough strip around and over the tip of the stick one last time, pinching well to seal. Repeat with the remaining ingredients. Hold over medium embers, rotating slowly until golden brown all around and the dough is cooked through. Serve with warmed pizza sauce for dipping. Serves 6.

### **Mushroom Delight**

#### **Ingredients:**

- 1/4 cup olive oil
- 1/4 cup lemon juice
- 1Tbsp. dried parsley
- 1 tsp sugar
- 1 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp cayenne pepper
- 1 tsp minced garlic
- 1 Tbsp. balsamic vinegar
- 1 lb. whole white or baby Portobello mushrooms

#### **Directions:**

In a gallon Ziploc bag, mix the oil, lemon juice, parsley, sugar, salt, black pepper, cayenne pepper, garlic, and vinegar. Cut the mushrooms in half lengthwise through the stem and add to the bag. Seal, turn to coat, and chill for 45 minutes. Carefully slide the mushrooms onto thin cooking sticks and cook over medium embers for several minutes on each side until hot, softened, and slightly browned. Serves 4-6.

### **Pork and Apple Sticks**

#### **Ingredients:**

- 1 lb. pork tenderloin
- 1 green bell pepper
- 1 onion
- 2 Gala apples
- Lemon juice
- 2 tsp melted butter
- 1/2 cup applesauce
- 1/4 cup finely chopped walnuts
- 2 Tbsp. brown sugar
- Salt to taste

#### **Directions:**

Remove excess fat from the tenderloin and cut the meat into 1" cubes. Season with salt. Cut the bell pepper, onion, and apples into chunks. Dip apples in lemon juice. Alternately thread the meat, vegetables, and fruit onto cooking sticks. Stir together the melted butter, applesauce, walnuts, and brown sugar and brush liberally over the food. Set on an oiled grate and cook over hot embers until the pork is done, turning to brown both sides. Serves 4.

### **Rosemary Chicken Skewers**

#### **Ingredients:**

- 2 Tbsp. plain yogurt
- 1 1/2 tsp minced garlic
- 3/4 tsp salt
- 1 Tbsp. finely chopped fresh rosemary (or 1 tsp dried)
- 3/4 tsp lemon juice
- Olive oil
- 1 lb. boneless, skinless chicken breasts, cubed
- 1 red onion, quartered
- Cherry tomatoes
- Kalamata olives
- Ranch dressing for serving

#### **Directions:**

Ahead of time, in a gallon Ziploc bag, combine the yogurt, garlic, salt, rosemary, oregano, lemon juice, and 2 teaspoons oil. Seal the bag and shake to blend. Add the chicken and the onion and toss in as many tomatoes and olives as you'd like. Seal the bag, turn to coat, and chill overnight. Discard the yogurt mixture and shake off any excess from the food. Alternately thread chicken, onions, tomatoes, and olives onto cooking sticks and hold over hot embers until the chicken is done, turning to brown both sides. Serve with dressing. Serves 4.

### **Salmon Tacos**

#### **Ingredients:**

- 1 Tbsp. paprika
- 1 tsp cayenne pepper
- 1 tsp dried thyme
- 1 tsp ground cumin
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1 tsp salt
- 1/4 tsp black pepper
- 1 lb. thick skin-on salmon fillets
- Vegetable oil
- Cherry tomatoes
- 1 red onion
- 4 small flour or soft corn tortillas
- Shredded lettuce
- Guacamole
- Lime wedges

#### **Directions:**

Mix paprika, cayenne, thyme, cumin, onion powder, garlic powder, salt, and pepper. Cut salmon into chunks. Push salmon into the mixture to coat all sides well. Cut onion into chunks. Rub oil over tomatoes and onion chunks. Alternately thread salmon, tomatoes, and onions onto flat cooking sticks and cook over hot embers until salmon is done, carefully turning once partway through cooking. Warm the tortillas in a skillet over the fire. Remove the food from the skewers. Discard the skin from the salmon and flake the meat. Fill the tortillas with the cooked food, lettuce, and guacamole. Squeeze lime juice over the tacos, fold, and eat. Serves 4.

### **Sausage Dunkers**

#### **Ingredients:**

- 1 cup Bisquick
- 1 Tbsp. sugar
- 1/3 cup milk
- 1 egg
- 1 (14 oz.) precooked smoked sausage ring
- Maple syrup

#### **Directions:**

In a tall, narrow drinking glass, mix the Bisquick, sugar, milk, and egg until well blended. Cut the sausage ring into 8 equal chunks and push a cooking stick through the length of each. Dip into batter to coat. Cook above hot embers until golden brown on all sides. Serve with maple syrup. Makes 8.

### **Savory Steak and Veggies**

#### **Ingredients:**

- 2/3 cup lemon juice
- 1/4 cup vegetable oil
- 4 tsp Worcestershire sauce
- 2 tsp paprika
- 2 tsp minced garlic
- 1 tsp sugar
- 1 tsp salt
- 1/4 tsp hot pepper sauce
- 1 1/2 lbs. beef sirloin steak
- 2 onions
- 2 green bell peppers
- 1/2 to 1 lb. fresh whole mushrooms

#### **Directions:**

Stir together the lemon juice, oil Worcestershire sauce, paprika, garlic, sugar, salt, and pepper sauce. Pour 1/2 cup of the mixture into a gallon Ziploc bag. Pour the remainder into a separate small container. Cut the steak into 1" cubes and add them to the Ziploc bag with the marinade. Seal and turn the bag to coat. Chill for at least 2 hours but no longer than overnight. Cut onions and bell peppers into chunks. Discard the marinade from the bag and alternately thread beef, onion, bell peppers, and mushrooms onto a cooking stick. Hold over hot embers until the steak reaches desired doneness, turning and basting frequently with the reserved marinade. Serves 6.

### **Sesame-Ginger Brat K'Bobs**

#### **Ingredients:**

- 3/4 cup sesame-ginger marinade
- 1/4 cup lime juice
- 2 bell peppers, any color
- 1 red onion
- 1 zucchini and/or yellow squash
- 1 (14 oz.) package fully cooked brats
- Small whole white mushrooms

#### **Directions:**

Pour the marinade and lime juice into a gallon Ziploc bag. Cut the bell peppers, onion, squash/zucchini, and brats into chunks and add them to the bag along with the mushrooms. Seal the bag, turn to coat and chill for 30 minutes. Alternately thread the marinated food onto cooking sticks. Hold over a cooking fire until heated through, turning and brushing with the marinade occasionally. Serves 4-6.

### **Simple Eggs 'n' Bells**

#### **Ingredients:**

- 2 bell peppers (any color)
- 4 eggs
- Salt and pepper to taste

#### **Directions:**

Cut 2 bell peppers in half crosswise and scrape out all the seeds and membranes, leaving four shells. To prevent scorching the pepper during cooking, cover the outside of the pepper half in foil. Then push the ends of a long cooking fork carefully through each half so they hang like baskets. Crack an egg into each basket. Hold over warm embers until egg is cooked. Season with salt and black pepper to taste. For an omelet, whisk an egg with shredded cheese, ham, and chopped onions and then pour it into the pepper and cook as directed. Serves 4.

### **State Fair Smoked Chops**

#### **Ingredients:**

- 1/4 cup brown sugar
- 1/4 cup honey
- 1 Tbsp. vegetable oil
- 1 lime
- 1 tsp red pepper flakes
- 2 large 1" thick fully cooked smoked pork chops

#### **Directions:**

In a gallon Ziploc bag, mix the brown sugar, honey, vegetable oil, the juice of 1 lime, and red pepper flakes. Remove the bone from the pork chops and cut the meat in half. Add the meat to the bag, seal, and marinate for at least 20 minutes. Discard the marinade and push each pork chop half onto a sturdy cooking stick. Hold over medium embers until sizzling and heated through, rotating to brown all sides. Eat right off the stick like at the fair. Serves 4



### **Stuffed Dills**

#### **Ingredients:**

- 6 regular whole dill pickles
- 4 oz. cream cheese (softened)
- 3/4 cup finely shredded cheddar cheese
- 1 tsp minced garlic
- 3 bacon strips

#### **Directions:**

Cut the whole dill pickles in half lengthwise and scoop out a little from the centers, leaving a boat shape. Pat dry with paper towels. Mix the softened cream cheese with the cheddar cheese and minced garlic until well blended. Divide the mixture among half the pickles and cover with the other half. Cut bacon strips in half and wrap one piece snugly around each pickle to hold the halves together. Slide onto long cooking sticks, catching the ends of the bacon to secure. Cook over hot embers, turning often, until bacon is done and everything is hot. Makes 6.

### **Sunrise Sausages**

#### **Ingredients:**

- 1 12.4 oz. tube of refrigerated cinnamon rolls (8ct.)
- 8 precooked, smoked sausages

#### **Directions:**

Separate rolls from a 12.4 oz. tube of refrigerated cinnamon rolls and unroll them, making ropes. Set aside the frosting. Push both tines of a cooking fork through a precooked smoked sausage. Wrap a cinnamon roll rope around it, pushing tightly to secure. Repeat with the seven more sausages and the remaining ropes. Cook slowly over warm embers until the rolls are no longer doughy, turning to brown all sides and then frost. Makes 8.

### **Sweet and Spicy Sweet Potato Wedges**

#### **Ingredients:**

- 3 large sweet potatoes

#### **Coating**

- 1/4 cup olive oil
- 2 Tbsp. brown sugar
- 1 Tbsp. smoked paprika
- 1 Tbsp. sea salt
- 1/2 tsp cayenne pepper

#### **Creamy Maple Sauce**

- 1/2 cup sour cream
- 1/4 cup mayonnaise
- 2 Tbsp. maple syrup
- Salt and pepper to taste

#### **Directions:**

Scrub 3 large sweet potatoes and parboil until crisp-tender (partially boil). Drain and set aside until cool enough to handle. Slice each potato into six thick wedges (leaving the skin on). Mix the coating ingredients and toss the parboiled wedges in the mixture. Slide the coated sweet potatoes crosswise onto side-by-side cooking sticks and set on a greased grate over medium-hot embers. Cook until tender, turning as needed to brown both sides. While the sweet potatoes are cooking, mix the dip ingredients. When sweet potatoes are done, serve with the dip. Makes 18 wedges.

### **Teriyaki Meatball Spears**

#### **Ingredients:**

- 1 fresh pineapple
- 1 large white onion
- 1 red bell pepper
- 1 green bell pepper
- 1 yellow bell pepper
- Fully cooked frozen meatballs, 18 oz. package, thawed
- Apple or apricot jelly

#### **Directions:**

Cut the fresh pineapple, white onion, and the bell peppers into bite-size chunks. Alternately thread the food onto cooking sticks with the meatballs. Hold over a cooking fire, rotating every few minutes until everything is hot and lightly charred. Brush with warmed apple or apricot jelly the last few minutes. Serves 4-6.

## **Veggies with Cilantro-Lime Butter**

### **Ingredients:**

- Olive oil
- 1 tsp garlic powder
- 2 tsp Italian seasoning
- Tiny red skin potatoes
- Fresh vegetables such as sweet corn, zucchini, yellow squash, red onion, bell pepper, mushrooms, cherry tomatoes
- Salt and pepper to taste
- Cilantro-Lime Butter (recipe below)

### **Directions:**

In a gallon Ziploc bag, mix 1/4 cup olive oil, garlic powder, Italian seasoning, salt, and pepper. Parboil potatoes until crisp-tender, drain, cool, and add to the bag. Cut fresh vegetables into 1 1/2" pieces as needed and add them to the bag with the potatoes. Toss to coat. Alternately thread the food onto cooking sticks and hold over a cooking fire, turning often until lightly charred. Spread Cilantro-Lime Butter over the hot vegetables. Servings vary.

## **Cilantro-Lime Butter Recipe**

In a small bowl, mix 1/2 cup softened butter, 1/4 cup packed, finely chopped cilantro, zest, and juice from 1 lime, and 1 tsp salt.

## **Desserts**

### **Baked Apples**

#### **Ingredients:**

- Sugar
- Cinnamon
- Ground nutmeg
- Your favorite baking apple

### **Directions:**

Place sugar in a small pan and stir in a little cinnamon and ground nutmeg. Set aside. For each apple, push a sturdy cooking stick into the bottom of your favorite kind of baking apple, about halfway through. Hold above hot embers, rotating occasionally, until the skin browns and loosens. Pull the apple away from the heat. Use a sharp knife to carefully remove the skin and then roll the apple in the sugar mixture until evenly coated. Eat it right off the stick or slice and serve with whipped cream, ice cream, or marshmallow fluff. Serving vary.

### **Berry-Mallow Puffs**

#### **Ingredients:**

- 7.5 oz. tube refrigerated biscuits (10 ct.)
- Cinnamon-sugar
- Marshmallows
- Fresh blackberries, raspberries, or blueberries
- Orange zest

### **Directions:**

Separate the biscuits from the tube and flatten each. Sprinkle with cinnamon-sugar. Flatten a marshmallow and set it in the center of the biscuit. Add 1 or 2 fresh blackberries, raspberries, or a few blueberries. Sprinkle with a little orange zest. Fold the biscuit around the filling, pressing seams firmly to seal. Insert a cooking fork through the center of the biscuit. Cook slowly over warm embers until brown on the outside and no longer doughy in the center, rotating often to brown evenly. Let cool a little bit before eating. Serves 10.

### **Campfire Cinnamon Spirals**

#### **Ingredients:**

- 1 (12.4 oz.) tube of refrigerated cinnamon rolls (8 ct.)

### **Directions:**

Remove and separate rolls from the tube of refrigerated cinnamon rolls and set aside enclosed frosting. Unroll each cinnamon roll and twist the dough around a cooking stick. Pinch together at the end so it clings to the stick during cooking. Heat slowly over warm embers, turning occasionally until the outside is golden brown and the inside is no longer doughy. Slide the rolls off the sticks and frost. Serves 8.

Camping Eclairs

**Ingredients:**

- 1 (3.4 oz.) package French vanilla instant pudding mix
- 1 3/4 cup milk
- 1 tsp vanilla or almond extract
- 1 (7.5 oz.) tube refrigerated biscuits (8 ct.)
- Whipped cream (spray can)
- Thick hot fudge sauce or chocolate frosting

**Directions:**

Whisk together pudding mix, milk, and vanilla or almond extract until smooth. Transfer to a Ziploc bag. Seal and chill until needed. Cover about 8" at the end of a 1' diameter cooking stick or dowel with foil. Spray liberally with cooking spray. For each éclair, press two biscuits together and flatten well. Wrap the dough around the foil end of the stick to make a tube about 4" long. Pinch edges together tightly to seal. Hold the stick over warm embers and cook slowly until brown on the outside and no longer doughy in the middle. Carefully slide the biscuit tube off the stick. Cut off a corner of the Ziploc bag containing the pudding and pipe pudding into each tube. Fill the tube with whipped cream. Top with fudge sauce or frosting. Makes 4

**Candy-Mallow Poppers****Ingredients:**

- Marshmallows
- Favorite mini chocolate candy bar

**Directions:**

For each popper, first push a regular marshmallow onto a cooking stick. Then add your favorite min chocolate candy bar right behind the marshmallow, keeping them as close to the pointed end of the stick as possible. Toast carefully over warm embers (you don't want that delicious candy bar melting into the flames). When the marshmallow is golden brown, slowly slip it over the candy and pull both of them off together. The candy bar sets nicely inside the marshmallow and softens slightly. Servings vary.

**Pina Colada Dessert****Ingredients:**

- Cup sweetened condensed milk
- 1/2 cup evaporated milk
- 1/2 cup coconut milk
- 1/2 tsp cinnamon
- 2 eggs
- 3/4 lbs. unsliced French bread
- Pineapple chunks
- Toasted coconut
- Maraschino cherries
- Whipped cream

**Directions:**

In a gallon Ziploc bag, combine the sweetened condensed milk, evaporated milk, coconut milk, cinnamon, and 2 beaten egg yolks. Seal the bag and shake to blend. Cut the French bread into 1" cubes and add them to the bag. Seal the bag and turn to coat. Push the coated bread cubes onto cooking sticks alternately with pineapple chunks and hold over warm embers until the bread is no longer "eggy" in the middle. Transfer bread and pineapple to bowls and top with toasted coconut and cherries. Top with whipped cream. Serves 6-8.

### **Popcorn Pouches**

#### **Ingredients:**

- 1 Tbsp. vegetable oil
- 2 Tbsp. popcorn kernels
- Heavy duty aluminum foil, 18" square

#### **Optional Toppings**

- Melted butter and salt
- M&M's and roasted peanuts or cashews
- 1/2 tsp taco seasoning and a handful of shredded cheddar cheese
- 1/2 tsp garlic salt, onion salt, sugar, or your favorite seasoning
- 1 square melted white almond bark

#### **Directions:**

Pour about 1 Tbsp. vegetable oil and 2 Tbsp. popcorn kernels on an 18" square of heavy-duty aluminum foil. Bring the corners of foil together to make a pouch and seal the edges closed, leaving room for popcorn to pop and expand. Tie both ends of the pouch to a cooking stick with string. Hold the pouch over a cooking fire and shake until corn is popped. Cool slightly before opening. Make your popcorn extra-special by adding any of the optional toppings. Serves 2.

### **Strawberry Meringue Bites**

#### **Ingredients:**

- 1 cup Hershey's chocolate bar pieces
- Marshmallow fluff
- Fresh strawberries

#### **Directions:**

Place chocolate candy in a small pan. Cover with foil and set near the fire to melt. Once melted, dip whole fresh strawberries partway into the chocolate and set upside-down to harden a bit. Dip the berry into marshmallow fluff (or swirl it on using a knife) and push a cooking stick through the stem end. Hold over medium-hot embers, turning as needed until the fluff is nice and toasty. Servings vary.

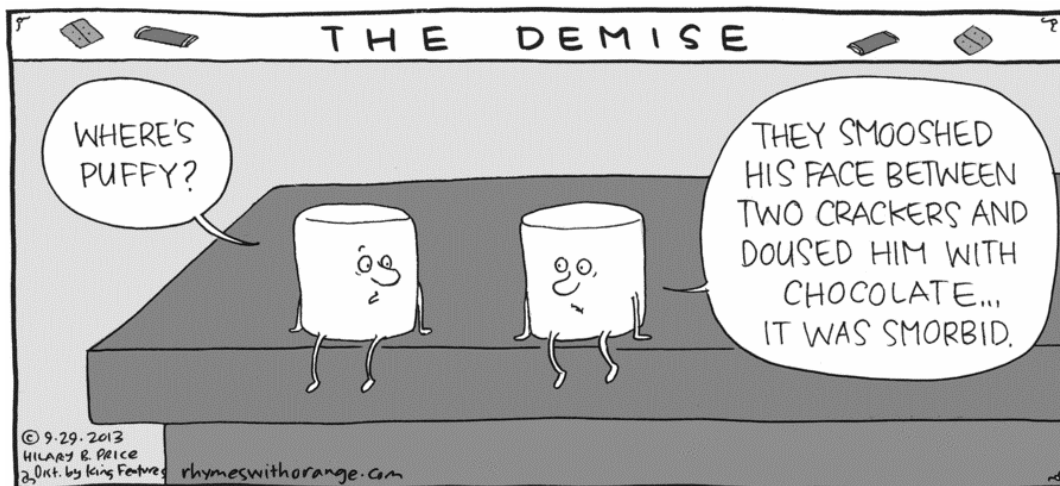
### **Toasted Fruit and White Chocolate**

#### **Ingredients:**

- 1 cup white chocolate chips
- 1 tsp vegetable oil
- Pineapple
- Orange juice
- Pears
- Fresh blackberries
- Bananas
- Marshmallows
- Apples
- Cinnamon

#### **Directions:**

Place the white chocolate chips in a small aluminum pan. Cover with foil and set near the fire to melt. Stir in the vegetable oil and keep warm. Cut pears, bananas, apples, and pineapple into chunks. Dip into orange juice and thread onto cooking sticks, alternating with fresh blackberries and regular marshmallows. Sprinkle everything with a little cinnamon. Hold over medium-hot embers for a couple of minutes, turning frequently. Dip the fruit into the melted white chocolate and enjoy. Servings vary.



## S'mores Galore

### Banana Split S'mores

#### Ingredients:

- Graham crackers
- Hershey's chocolate bar squares
- Banana slices
- Strawberry slices
- Marshmallows

#### Directions:

Toast a marshmallow and place it on a graham cracker. Add chocolate squares, banana slices, and strawberry slices. Top with another graham cracker.

### Black Forest S'mores

#### Ingredients:

- Chocolate Graham crackers
- Cherry pie filling
- Hershey's chocolate bar squares
- Marshmallows

#### Directions:

Add cherry pie filling to a chocolate graham cracker. Add chocolate squares and top with a toasted marshmallow. Top with another chocolate graham cracker.

### Camper's Dream S'mores

#### Ingredients:

- Graham crackers
- Raspberry jam
- Dark chocolate pieces
- Marshmallows

#### Directions:

Smear a graham cracker with raspberry jam. Add dark chocolate pieces and top with a toasted marshmallow. Top with another graham cracker.

### **Caramel Apple S'mores**

#### **Ingredients:**

- Graham Cracker
- Caramel sauce
- Granny Smith apples, thinly sliced and cored
- Hershey's chocolate bar squares
- Marshmallows

#### **Directions:**

Toast marshmallows until golden. Place an apple slice on a graham cracker with a Hershey's chocolate square and a toasted marshmallow. Drizzle with caramel and top with a second apple slice. Finish by topping with another graham cracker.

### **Cinnfully Hazelnut S'mores**

#### **Ingredients:**

- Cinnamon graham crackers
- Marshmallows
- Nutella

#### **Directions:**

Load up a cinnamon graham cracker with Nutella and a toasted marshmallow. Top with another cinnamon graham cracker.

### **Cheesecake S'mores**

#### **Ingredients:**

- Graham crackers
- Strawberry, Raspberry or Blueberry Jam
- Ready-to-eat cheesecake filling
- Marshmallows

#### **Directions:**

Load up a graham cracker with cheesecake filling. Add your choice of jam and a toasted marshmallow. Top with another graham cracker.

### **Chocolate Chip Cookie Nutella S'mores**

#### **Ingredients:**

- Chocolate chip cookies
- Marshmallows
- Nutella

#### **Directions:**

Load up a chocolate chip cookie with Nutella and a toasted marshmallow. Top with another chocolate chip cookie.

### **Cookielicious S'mores**

#### **Ingredients:**

- Cookies of your choice
- Marshmallows

#### **Directions:**

Toast a marshmallow and sandwich it between two of your favorite cookies.

### **Elvis S'mores**

#### **Ingredients:**

- Graham crackers
- Peanut Butter
- Banana slices
- Cooked bacon
- Marshmallows

#### **Directions:**

Load up a graham cracker with peanut butter. Add banana slices, bacon and a toasted marshmallow. Top with another graham cracker.

### **Faux Mint Oreo S'mores**

#### **Ingredients:**

- Chocolate graham crackers
- Andes Crème De Menthe Thin Mints
- Marshmallows

#### **Directions:**

Toast a marshmallow and sandwich it between two chocolate graham crackers with thin mint candies.

### **Faux Peanut Butter Cup S'mores**

#### **Ingredients:**

- Chocolate graham crackers
- Peanut Butter
- Marshmallows

#### **Directions:**

Load up a chocolate graham cracker with peanut butter. Add a toasted marshmallow. Top with another chocolate graham cracker.

### **Fluffernutter S'mores**

#### **Ingredients:**

- Graham crackers
- Peanut Butter
- Marshmallows

#### **Directions:**

Load up a graham cracker with peanut butter. Add a toasted marshmallow. Top with another graham cracker.

### **Fudge Stripe S'mores**

#### **Ingredients:**

- Fudge stripe cookie
- Marshmallows

#### **Directions:**

Toast a marshmallow and sandwich it between two fudge stripe cookies.

### **Funky Monkey S'mores**

#### **Ingredients:**

- Chocolate graham cracker
- Nutella
- Banana slices
- Strawberry marshmallows

#### **Directions:**

Load up a chocolate graham cracker with Nutella, banana slices, and a toasted strawberry marshmallow. Top with another chocolate graham cracker.

### **PB + J S'mores**

#### **Ingredients:**

- Graham crackers
- Peanut Butter
- Strawberry jam
- Marshmallows

#### **Directions:**

Load up a graham cracker with peanut butter. Add strawberry jam and a toasted marshmallow. Top with another graham cracker.

### **Pork 'n' S'mores**

#### **Ingredients:**

- Graham crackers
- Hershey's chocolate bar squares
- Cooked bacon
- Marshmallows

#### **Directions:**

Toast a marshmallow and layer it between two graham crackers along with milk chocolate candy bar squares and crispy cooked bacon.

### **Reese's Peanut Butter Cup S'mores**

#### **Ingredients:**

- Cinnamon graham crackers
- Reese's peanut butter cup
- Marshmallows

#### **Directions:**

Toast a marshmallow and place it on a cinnamon graham cracker. Add a Reese's Peanut Butter Cup. Top with another cinnamon graham cracker.

### **Salted Caramel S'mores**

#### **Ingredients:**

- Graham crackers
- Caramel sauce
- Sea salt
- Marshmallows

#### **Directions:**

Toast a marshmallow and place it on a graham cracker. Drizzle some caramel sauce on the marshmallow followed by a sprinkle of sea salt. Top with another graham cracker.

### **S'mOreos**

#### **Ingredients:**

- Graham crackers
- Oreo cookies
- Creamy peanut butter
- Hershey's chocolate bar squares
- Marshmallows

#### **Directions:**

Spread both sides of an Oreo cookie with peanut butter. Place on a graham cracker half. Top with Hershey's chocolate bar squares. Add a toasted marshmallow and cover with another graham cracker half.



### Sundae S'mores

#### Ingredients:

- Oatmeal cookies
- Cookies and Cream candy bar pieces
- Marshmallows
- Maraschino cherries, chopped

#### Directions:

Sandwich some Cookies and Cream candy bar pieces, a toasted marshmallow, and chopped maraschino cherries between two oatmeal cookies.

### Sweet and Salty S'mores

#### Ingredients:

- Graham crackers
- Hershey's chocolate bar squares
- Pretzels
- Marshmallows

#### Directions:

- Toast a marshmallow and sandwich it between two graham crackers along with Hershey's chocolate bar squares and Pretzels.

### White Chocolate-Berry S'mores

#### Ingredients:

- Graham crackers
- White chocolate candy pieces
- Fresh berries
- Marshmallows

#### Directions:

Toast a marshmallow and sandwich it between two graham crackers along with white chocolate candy pieces and fresh berries of your choice.

