

Dutch Oven – Recipes



Dutch Oven - Breakfast

Ingredients

1 pound mild pork sausage (such as Jimmy Dean)
1 onion, chopped
1 clove garlic, minced
1 red bell pepper, chopped
1 green bell pepper, chopped
1 (2 pound) package frozen shredded hash brown potatoes
12 eggs, beaten
1 (16 ounce) package shredded Cheddar cheese
Aluminum foil
(12 inch Dutch Oven)

Instructions

- Allow the campfire to burn until it has a nice bed of coals.
- Cook and breakup sausage
- Add onion, and garlic cooking until onion is tender.
- Add red bell pepper, green bell pepper and hash brown potatoes.
- Cook until hash is hot and peppers are tender, approx. 15 min.

- Pour the beaten eggs over the top of the potatoes, allowing them to sink into the potatoes.
- Cover the Dutch oven, and place 6 to 9 coals underneath, and 12 to 18 on top.
- Allow to bake until the eggs are firm, approx. 40 min.
- Top with Cheddar cheese and cover, until the cheese has melted, approx. 5 min.



Dutch Oven - Mushroom Frittata

Ingredients

2 tablespoon olive oil
12 green onions including green parts, cut into 1-1/2 inch pieces
1/2 pound sliced Portobello mushrooms
8 eggs
1/2 cup grated Parmesan cheese
Salt and pepper, to taste

Instructions

- Add the olive oil to the Dutch oven.
- Sauté the green onions, mushrooms and a pinch of salt.
- Cover and place a dozen or so coals on the lid
- Cook until softened, about 10 minutes.

- Whisk eggs and a pinch of salt and pepper.
- Pour egg mixture over the vegetables
- Cook, stirring occasionally for 2-3 minutes until the eggs are partially set.
- Sprinkle with Parmesan cheese.
- Place the lid on Dutch oven with 8 hot coals underneath and 17 on top.
- Bake at 350 F approx. 10-15 min until lightly browned.



Dutch Oven – Biscuits & Gravy

Ingredients

1 can Campbell's Country Style Sausage Gravy
1 package Pillsbury Grands Biscuits
Aluminum foil or liners

Instructions

- Line oven with liner or foil.
 - Arrange biscuits in oven so that they barely touch.
 - Arrange coals 8-9 on bottom, 13-5 on top.
 - Cook the biscuits about 10-12 minutes until golden brown.
 - Heat gravy and serve over biscuits.
- One of our favorites so made this recipe as simple as possible! ;)**



Dutch Oven – French Toast

Ingredients

8 slices thick bread
1 cup of milk
3 eggs
1/4 cup sugar
2 tablespoons cinnamon
1 tablespoon vanilla extract
1/4 teaspoon salt
3/4 cup blueberries

Instructions

- Insert liner inside a 10-inch Dutch oven.
- Tear the bread into rustic pieces (roughly 2 inches square) and place in the Dutch oven.
- In a large bowl, whisk the eggs, salt, sugar, cinnamon, and vanilla extract.
- Stir in the milk.
- Drizzle the mixture over the bread and toss lightly until all pieces are evenly coated.
- Top blueberries and mix gently.
- Cover the Dutch oven and place over 7-8 coals and 14 on the top, for a cooking temperature of about 350 degrees
- Bake for about 30 minutes.
- Serve with butter and maple syrup.



Dutch Oven - Pot Pie

Ingredients

2 tablespoons butter
1 small onion, diced
1 clove garlic, chopped
1 (12 oz.) package frozen mixed veggies (peas, carrots, beans, corn combo), defrost
1 pound chicken breast meat, cubed into bite sized pieces
1 tablespoon flour
1/4 teaspoon dried sage
1/4 teaspoon dried thyme
Salt and pepper to taste (approx. 1/4 teaspoon salt and 1/8 teaspoon pepper)
1 (14 oz.) can chicken broth
1 (5 oz.) can evaporated milk
1 (16 oz.) tube jumbo refrigerated biscuits, cut in quarters

Instructions

- Preheat 12-inch Dutch oven by placing 25 coals below the oven.
- Melt butter in bottom of oven
- Add the onion, garlic and veggie combo, stirring frequently until softened, about 2 minutes.
- Add the chicken to the pot and stir to brown all sides of the meat, about 5 minutes.
- Add flour, sage, thyme, salt and pepper, stirring constantly for about 1 minute.
- Gradually stir in the chicken broth and evaporated milk, stirring constantly until thickened and bubbly, about 15 minutes.
- Top with biscuits leaving space between the dough so steam can escape and brown the biscuits on the top and sides.
- Cover and bake until biscuits are golden brown, about 20 – 25 minutes.
- When the biscuits are golden brown, remove from the coals and let stand uncovered for about 5 minutes before serving.



Dutch Oven - Enchiladas

Ingredients

2 tablespoons oil
1 red bell pepper, cut into strips
 $\frac{1}{2}$ red onion, sliced into thin half-moons
4 cloves garlic, minced
1 tablespoon cumin
2 teaspoons salt
14 oz can enchilada sauce
2 cups cheese
1 cup cooked black beans
4-6 flour tortillas

Instructions

- Heat the oil in a Dutch oven.
- Add the peppers and onions and sauté until soft.
- Add the garlic, cumin, and salt, and sauté 30 seconds, until fragrant.
- Remove from heat and transfer the vegetables to a plate or bowl.
- Add 1/2 cup enchilada sauce to coat the bottom of the Dutch oven.

- Build the enchiladas - place onions and peppers in a line the center of a flour tortilla.
- Add a few spoonfuls of black beans and top with cheese.
- Roll the tortilla around the fillings, then place the enchilada in the oven, seam side down.
- Repeat with the remaining ingredients.

- Cover the enchiladas with the remaining sauce and cheese.
- Place the lid on top and return the Dutch oven to your campfire.
- Place on grill grate over the campfire and stack 14-16 coals on the lid.
- Cook about 10 minutes, until the cheese is melted.
- Serve topped with jalapenos, cilantro, and a squeeze of lime.



Dutch Oven - Apple Cobbler

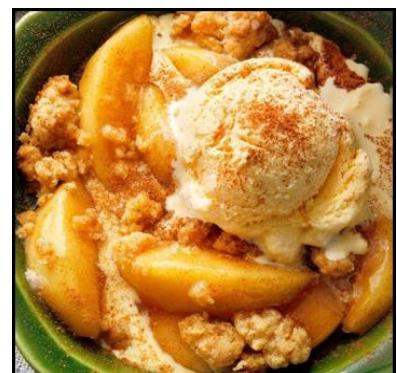
Ingredients

8 large tart apples, peeled and sliced
1 cup sugar, divided
 $\frac{3}{4}$ teaspoon ground cinnamon, divided
2 cups all-purpose flour
 $\frac{3}{4}$ cup packed brown sugar
1 teaspoon baking powder
1/2 teaspoon salt
2 large eggs, room temperature, lightly beaten
2/3 cup butter, melted
Vanilla ice cream

Instructions

- Preheat Dutch oven to 350 deg.
- In a 6-qt. Dutch oven, combine apples, $\frac{3}{4}$ cup sugar and 1/2 teaspoon cinnamon.

- In a bowl, whisk flour, brown sugar, remaining 1/4 cup sugar, baking powder, salt and remaining 1/4 teaspoon cinnamon;
- Stir in eggs (mixture will be lumpy).
- Spoon over apples.
- Drizzle butter over batter (do not stir).
- Cover and bake until lightly browned and apples are tender, 45-50 minutes.
- Serve warm with ice cream.



Dutch Oven – Pineapple Upside Dn

Ingredients

1/2 cup butter
3/4 cup brown sugar
20 oz. can pineapple slices
(will use approximately 8 slices)
8 maraschino cherries
3 eggs
1/2 teaspoon vanilla extract
Reserved pineapple juice and additional water to equal 1
1/4 cups of liquid
16 oz. box yellow cake mix

Instructions

-Preheat a standard depth 12-inch camp Dutch oven to 350 degrees 17 top & 8 on the bottom.



-Melt butter in bottom of oven.

-Sprinkle brown sugar over melted butter.

-Place pineapple slices over sugar to cover bottom of oven and place a cherry inside the hole in each pineapple ring.

-Approximately 8 slices will fit in the bottom of the Dutch oven.

-Reserve the pineapple juice in the can.

-In medium bowl, stir the eggs, vanilla, reserved juice and water, cake mix until combined.

-Pour batter over pineapple slices and bake at 350 degrees until cake is done.

-Bake approx. 25-30 minutes.

-When cake is done, remove Dutch oven from coals with lid removed.

-Remove lid and let cool slightly.

-Run a spatula or knife around edge to loosen cake from sides of oven.

-Wearing heat resistant gloves, place the inverted serving plate over the Dutch oven and carefully flip it over to turn out the cake onto the plate.

Dutch Oven – Kettle Corn

Ingredients

1/2 cup oil, veg or canola oil
1/2 cup popcorn kernels
1/4 cup white sugar
1 Tablespoon real maple syrup
1/2 teaspoon of kosher salt, divided

Instructions

-In small bowl, mix 1/2 cup popcorn, 1/4 cup sugar and tablespoon of maple syrup.
-Add 1/2 cup of cooking oil to the Dutch oven along with about 3-4 TEST kernels of popcorn. When they pop you'll know the oil has reached the correct temp.

-Add the sugared popcorn mixture to the pan and cover. Once you hear that first pop, time for around 3 minutes, shaking often.

-Sprinkle with 1/4 teaspoon salt and stir.

