

*The First Edition*

**T&TTT members**

# **Dutch Oven Cookbook**



**And other camp recipes**

**A guide to cooking outdoors**

**Recipes found and compiled on the forum by  
Steve Tripp and assembled by Jim Bledsoe**

Cover picture by Ma3tt

check back often for new recipes...

[www.mikenchell.com/forums](http://www.mikenchell.com/forums)

Thanks to all the forum members who posted recipes in the recipe section, and to Ma3tt for his cover picture. And a really big thanks to Steve Tripper for putting links to all the recipes in one place, and to Jim Bledsoe, who's poor eyes were popping out of his head, copying and pasting all the recipes into a word document. We appreciate it more than you know. Hopefully we'll find a hardcopy of this Dutch Oven Cookbook in every teardrop or tiny travel trailer.

If you have a recipe you'd like to share, post it in the recipe section, so we can get it in the next edition of the Dutch Oven Cookbook, and yes, pictures help!

Print this out and keep it in your teardrop or tiny travel trailer. You never know when you'll need it! Consider printing on both sides of the page to save weight, and paper!

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So until the next edition of the Dutch Oven Cookbook, have fun!

Mike...

06-Jun-2007

# **Breakfast**

## **Mountain Man Breakfast By Ma3tt**

1 lb. bacon  
10-12 medium potatoes; sliced  
2 medium yellow onions; diced  
12 eggs; beaten  
1 1/2 cups fresh mushrooms; sliced  
salt and pepper to taste  
1 green bell pepper; diced  
3 cups grated Cheddar cheese  
3 cloves garlic; minced  
picante sauce

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot. Cut bacon into 1 inch slices. Add to Dutch oven and fry until brown. Add onion, mushrooms, and bell pepper and sauté until onions are translucent. Add potatoes and season with salt and pepper. Cover and bake using 8 briquettes bottom and 14-16 briquettes top for 30 minutes. Season eggs with salt and pepper then pour eggs over top of potatoes. Cover and bake another 20 minutes. Stir gently every 5 minutes. When eggs are done, cover top with cheese and replace lid. Let stand until cheese is melted.

Serve topped with picante sauce.

Serves: 10-12

Variations - using a 2 chubs of jimmy dean spicy sausage meat (Yum), shrimp and leftover tri-tip from the night before. I have used frozen cubed potatoes too

## **Mountain Man Breakfast By Mike B**

1 lb. bacon  
2 medium yellow onions; diced  
1 1/2 cups fresh mushrooms; sliced  
1 green bell pepper; diced  
3 cloves garlic; minced  
10-12 medium potatoes; sliced  
12 eggs; beaten  
salt and pepper to taste  
3 cups grated Cheddar cheese  
picante sauce

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot.

Cut bacon into 1 inch slices. Add to Dutch oven and fry until brown. Add onion, mushrooms, bell pepper, garlic and sauté until onions are translucent. Add potatoes and season with salt and pepper.

Cover and bake using 8 briquettes bottom and 14-16 briquettes top for 30 minutes.

Season eggs with salt and pepper then pour eggs over top of potatoes. Cover and bake another 20 minutes. Stir gently every 5 minutes. When eggs are done, cover top with cheese

and replace lid. Let stand until cheese is melted.  
Serve topped with picante sauce.

### **Ziploc Omelets By Paw Paw Drew**

35 min 5 min prep  
Change to: servings US Metric  
1/2 cup sugar  
1 tablespoon biscuit mix, plus 2/3 cups mix  
1/2 teaspoon cinnamon  
2 tablespoons brown sugar  
1/4 cup vegetable shortening, butter flavored  
1 teaspoon dry milk  
1 quart Ziploc bag  
1 pint Ziploc bag  
at camp  
4 cups fresh picked berries

Not the one? See other Backpacking Cobbler Recipes

< 60 mins Cobblers

United States Cobblers

Fruit Cobblers

Mix sugar, 1 tablespoon biscuit mix, dry milk, and cinnamon in the small bag.

In a bowl, mix the remaining biscuit mix with brown sugar, and cut in shortening.

Label the large Ziploc" cobbler base, add 1/4 cup water at camp".

Close it.

Label the small bag" topping mix, add 4 handfuls berries".

At camp, add the water to the base and mix.

Put in a greased dutch oven.

Toss berries in bag with topping and spread on cobbler base.

Cover tightly and cook in coals or on grill for 30-40 minute

### **RV Omelets Ziploc By Oklahomajewel**

Have guests write their name on a quart-size  
Ziploc freezer bag with permanent marker.

Crack 2 eggs (large or extra-large) into the bag  
(not more than 2) shake to combine them

Put out a variety of ingredients such as:  
cheeses, onion, green pepper, tomato,  
hash browns, salsa, etc.

Each guest adds prepared ingredients of choice  
to their bag and shake, Make sure to get the  
air out of the bag and zip it up.

Place the bags into rolling, boiling water for  
**exactly 13 minutes**. You can usually cook  
6-8 omelets in a large pot. For more, make  
another pot of boiling water.

Open the bags and the omelet will roll out  
easily. Be prepared for everyone to be amazed.

Nice to serve with fresh fruit and coffee cake;

everyone gets involved in the process and a great conversation piece

### **French Toast By Demtears**

#### French Toast

Cinnamon Raisin Bread  
1 cup heavy cream  
1 cup milk  
6 eggs  
couple tablespoons sugar  
hearty shake of cinnamon  
Splash of vanilla

Mix it up, soak the bread and fry it up with lots of butter.

### **Cinnamon Pancakes With Wild Berries By Classic Finn**

Traditional pancake dough:

Milk..... 1 litre  
Eggs..... 2 eggs  
Barley flour... 3 dl  
Wheat flour..... 1,5 dl  
Butter for frying

Fill with wild berries or home-made berry jam

Prepare dough earlier to let it rise. For cooking you need pan, melted butter, fine sugar and ground cinnamon. Heat the pan with little butter, add the dough and bake the pancake from one side until golden brown. Turn and sprinkle sugar and cinnamon on baked side, as well as a little of melted butter. When other side is also ready, turn the pancake upside down for a moment, to let sugar melt and form crispy layer on the surface together with cinnamon. Turn the baked pancake on the plate with sugar-cinnamon side downwards, add fresh picked berries and fold the cake to form a pocket. If it is not berry season, prepare thick wild berry jam and enjoy as described.

### **Instant Pancake Mix By Geron**

6 cups all-purpose flour  
1 1/2 teaspoons baking soda (check expiration date first)  
3 teaspoons baking powder  
1-tablespoon kosher salt  
2 tablespoons sugar  
Combine all of the ingredients in a lidded container. Shake to mix.  
Use the mix within 3 months.  
"INSTANT" PANCAKES:  
2 eggs, separated  
2 cups buttermilk

4 tablespoons melted butter  
2 cups "Instant" Pancake Mix, recipe above  
1 stick butter, for greasing the pan  
2 cups fresh fruit such as blueberries, if desired  
Heat an electric griddle or frying pan to 350 degrees F. Heat oven to 200 degrees F.  
Whisk together the egg whites and the buttermilk in a small bowl. In another bowl, whisk the egg yolks with the melted butter.  
Combine the buttermilk mixture with the egg yolk mixture in a large mixing bowl and whisk together until thoroughly combined. Pour the liquid ingredients on top of the pancake mix.  
Using a whisk, mix the batter just enough to bring it together. Don't try to work all the lumps out.  
Check to see that the griddle is hot by placing a few drops of water onto to the griddle. The griddle is ready if the water dances across the surface.  
Lightly butter the griddle. Wipe off thoroughly with a paper towel. (No butter should be visible.)  
Gently ladle the pancake batter onto the griddle and sprinkle on fruit if desired. When bubbles begin to set around the edges of the pancake and the griddle-side of the cake is golden, gently flip the pancakes. Continue to cook 2 to 3 minutes or until the pancake is set.  
Serve immediately or remove to a towel-lined baking sheet and cover with a towel. Hold in a warm place for 20 to 30 minutes

### **Really Easy Sausage Gravy By Joseph**

Brown one pound of sausage. Drain.  
Add one 16 oz. jar of Alfredo sauce. (I like Classico Roasted Garlic Alfredo.) Heat until sauce is warm.  
Serve over biscuits or just eat it from a bowl with a spoon.  
Serves eight, four if they're really hungry.

### **Waffles By Chris C**

Sift before measuring: 1 3/4 cups cake flour  
Resift with: 2 teaspoons double-acting baking powder  
1/2 teaspoon salt  
1 tablespoon sugar  
Beat well: 3 egg **yolks**  
Add: 2 to 7 tablespoons melted butter  
1 1/2 cups whole milk  
Beat until stiff, but not dry: 3 egg **whites**

### **Grandmothers Camping Waffles By Gerry B**

2 eggs  
2 cups milk  
2T sugar  
2 cups flour

Beat well and stir in 4T melted butter.

Makes 3 1/2 square waffles

# MEAT

## **Beef Roast, Brisket & Ribs:**

### **Dutch Oven "Teardrop" Pot Roast By Ferryadoon Tabibsidah**

All that is required is some charcoal and a dutch oven (iron pot with legs). Fire up about 30 briquettes and when ashen white, place DO over them and add a small amount of cooking oil. Sear medium size beef or pork pot roast on all sides. Mix 2 cans of golden mushroom soup, one can of beef broth and a packet of dry onion soup, along with cut up potatoes, carrots and onions, shake in salt, pepper and garlic salt to taste and cover. Place 10 briquettes from below pot, on outer rim of DO lid, allow to cook for 3 hours or more and monitor coals to maintain heat as required. Return to campsite and enjoy melt-in-your-mouth, tender pot-roast with all of the fixin's.

### **Italian Pot Roast By demtears**

Salt n Pepper a rump roast. In a large 5-quart pan sear roast on all sides with a couple tablespoons of olive oil. Remove roast from pan and add 3 1/2 lbs of chopped onions. Fry up with a couple of bay leaves, some chopped garlic and a handful of thyme or oregano. Deglaze pan with 2 cups of sweet marsala wine and 5 cups of chicken stock and return roast. Cook for 2 1/2 hours on a low simmer, turning every 1/2-hour. Slice up meat and return to simmer for another half hour.

### **Aunti M's Roast**

The best way I have found to cook a roast, beef or deer is to put it in a crock pot, First, sear the roast, then put onion slices all over, add veggies (carrots and potatoes) salt  
Water to cover veggies  
This works real well if you want left over soup. Just add tomatoes or salsa and you are there. Cook on HIGH for at least 6 hours.  
This works even if the roast is frozen. Just add a few hours.

### **Beef Rib Roast and Yorkshire Pudding from the Grill By Guy**

Prime rib with Yorkshire pudding makes a grand grilled feast.

In an attempt to "barbecue the impossible," Bob House came up with a way to simultaneously grill prime rib and Yorkshire pudding. He rubs the prime rib with an herb-flavored oil, and then grills it, catching the drippings below the meat in a pan on the fire grate. Then he pours Yorkshire pudding batter into the drip pan, where it puffs in the hot fat and browns from the heat of the coals.

PREP AND COOK TIME: About 1 1/2 hours

NOTES: A charcoal grill easily accommodates the Yorkshire pudding; you'll need 1 foil pan to

collect drippings from roast for pudding. If using a gas grill, you need a minimum of 2 inches of open space between the heat source and the bottom of the grill to fit drip pan. But since the pudding tends to scorch when cooked on a gas grill, after you pour the batter into the drip pan, transfer it to an oven to bake and put a second pan under the roast.

MAKES: 5 to 7 servings

1 center-cut beef rib roast (4 to 5 lb.), surface of fat trimmed to no more than 1/4 inch thick

Garlic-herb oil (recipe follows)

1 cup low-fat milk  
1 cup all-purpose flour  
3 large eggs  
About 3/4 teaspoon salt  
Melted butter or margarine (optional)  
Watercress sprigs  
Pepper

1. Rinse beef and pat dry. Coat all over with garlic-herb oil.
2. Prepare barbecue for indirect heat. When barbecue is medium-hot, set an 8-inch square foil pan in center of fire grate or directly on heat source in gas barbecue (see notes); set grill in place. Set roast, bones down, on grill over drip pan. Cover barbecue; open vents for charcoal. Cook for 45 minutes.
3. Meanwhile, in a blender, whirl milk, flour, eggs, and 3/4-teaspoon salt until batter is smooth.
4. Transfer roast to a platter. Protecting your hands, lift grill off and remove drip pan. Pour drippings through a fine strainer into a bowl.

If using a charcoal grill, return 1-tablespoon drippings to pan; discard remainder. Return pan to fire grate and pour batter into pan. Replace grill, set roast back over pan, cover barbecue, and cook until medium-rare (135° in center of thickest part), 30 to 50 minutes longer, or until done to your taste. Cook pudding until well browned, 40 to 50 minutes.

If using a gas grill, return 3 tablespoons drippings (adding melted butter, if needed, to make this amount) to pan and pour in batter. Quickly set another 8-inch square pan on heat source, replace grill, set roast over pan, cover barbecue, and cook until medium-rare (135° in center of thickest part), 30 to 50 minutes longer, or until done to your taste. Meanwhile, bake pudding in a 375° oven until well browned, 30 to 40 minutes.

5. Transfer roast to a platter; let stand in a warm place for juices to settle, at least 10 minutes. If pudding is done before roast is ready to carve, close charcoal barbecue vents and leave pudding in barbecue to keep warm, or turn oven heat off and keep pudding warm in the oven.

6. Scoop pudding in large portions from pan and place around roast. Garnish with watercress. Carve roast and serve with pudding. Season to taste with salt and pepper.

Garlic-herb oil

In a food processor, combine 1/4 cup peeled garlic cloves, 3 tablespoons olive oil, and 1 1/2 teaspoons each dried rosemary, dried savory, dried thyme, and coarse-ground pepper; whirl until finely chopped. (Or mince garlic and mix in a bowl with remaining ingredients.) Makes 1/3 cup.



## **1 Arm Roast By Laredo**

1 arm roast, about 10x6x3"  
1 roll heavy duty Reynolds wrap  
1 large onion, sliced thin  
salt & pepper

charcoal fire, 3-layers of coals deep, some coals not yet completely white.

Make a double-layer of foil about 3 ft long, shiny side down.  
Put about half the onion on the foil. Salt & pepper the onions well.  
Lay the roast on top of the onions. Salt & pepper the roast well.  
Lay the other half the onions on top of the roast. Salt & pepper lightly.

Roll the short edges of the foil together over the top of the roast.  
Roll the long edges of the foil together over the sides of the roast.

Make a trench in the coals. Lay the foil packet on top of a layer of coals.  
Heap coals beside and over the packet. Cook for 45 minutes. Take out of coals. Let rest 10 minutes; open packet and check for doneness.

## **Brisket By Warpony**

Step 1: Place brisket onto smoker and sprinkle garlic salt all over said meat. I used plum tree wood to smoke the meat.

Step 2: Let brisket smoke for about 2 hours.

Step 3: Pull it off the smoker and place it in a stainless or glass dish and put a foil cover over it to keep in the moisture. I always run my finger toward the center so any water will drip back into the pan. Place it in the oven set at around 200 degrees and wait for about 6 hours. I like the 200 setting because it's just hot enough not to boil the water away too quick but will cook it quicker.

Step 4: 6 hours later, you get this "Pull Apart Brisket with a Fork"!! I also like to call it Brisket Spaghetti...

## **Brisket By Laredo**

Get yourself a 7 to 9 pound vacuum-packed brisket, a bunch of celery, a good big red onion, a good big white onion, and a good big yellow onion, or maybe two. Add two heads of garlic, a five-pound bag of Yukon gold potatoes -- try to get them running about the size of a big egg on average -- and a pound or two of carrots. If you like salad you should also get the makings for your favorite kind. You will need three or four big limes, 8 ounces of honey and 12 ounces of soy sauce; also you should get some Lea & Perrins, white pepper, cumin, cayenne, ginger, salt, coarse black pepper, chipotle powder, onion powder, mustard powder, and butter if you don't already keep such stuff at home.

You will also need five cans of peaches or three of peaches and two of apricots, a tablespoon of pumpkin pie spice, two sticks of butter, a big box of yellow or white cake mix, a teaspoon of vanilla and another pinch of ginger plus one of cinnamon.

Mix half a cup of honey with half a cup of soy sauce and half a cup of fresh limejuice.

Light the oven.

Mix two tablespoons of coarse ground black pepper with a teaspoon of ground white pepper, a half a teaspoon of cayenne, a half a teaspoon of ground dry chipotle pepper, a tablespoon of kosher salt and a tablespoon of onion powder plus a generous dash each of dry mustard powder, cumin and powdered ginger.

wrap the garlic in two layers of foil, with the inside lightly buttered and the paper peeled off the garlic and roast in the oven until it's soft and golden. Squeeze the cloves out and mash to a chunky paste; set aside.

Line a turkey roaster with heavy duty aluminum foil; open a stick of the butter and rub the wrapper over the foil until the foil doesn't look shiny anymore. Cut the bulb end off the celery and wash all the stalks well. Cut them in half and put them on the buttered foil with the 'hollow' part of the stem down. Peel the outer edges of the onions and slice them about 1/2 inch thick and lay half the slices on the bottom of the pan among the celery.

Rub half the spices on the meat and lay it on the onions and celery, fat side up. Peel the carrots and cut them in 2-inch-long pieces and arrange them around the sides of the roast. Spread about a fourth of the garlic over the top of the fat side of the brisket; pour about half the soy sauce mix over the top, and set the whole thing in the hot oven. Come back in 45 minutes and pull the roast out; put the lid on and seal the edges with foil, turn the oven down to 300 and put the roast back in, and let cook about 3 hours.

Drain the fruit, reserving the juice in a separate bowl; add the vanilla, pie spice, cinnamon and ginger and cover the fruit and let stand on the counter for the flavors to blend.

Wash the potatoes and cut ones bigger than an egg in half; put in a deep pan on top of the stove and cover with cold water. Add a tablespoon of salt to water and turn the burner on; grind about a teaspoonful of pepper into the water, cover and bring to a rolling boil; lower heat to a simmer and cook 30 minutes. Drain and return to the pan; mash well with a third of the remaining garlic and a stick of butter.

While you're waiting on the potatoes to cook prepare the cobbler; open the cake mix and the remaining stick of butter. Rub this butter wrapper over the inside of a dutch oven; cut the butter into quarter-inch cubes. Put 2/3 of the cake mix into the bowl of reserved fruit juice and mix well. Mix in 2/3 of the butter and beat well. Mix the remaining cake mix with the remaining butter and mix with a fork until it looks like fine gravel.

Put about half this in the bottom of the buttered dutch oven; pour in the fruit and pour over the batter, reserving the remaining crumbles (if you have it and want to you can add a couple tablespoons brown sugar and a little more cinnamon to these crumbs, but you don't have to). Thump the pot a couple times against the counter top to bring out all the air bubbles; sprinkle the last crumbs on top of the batter, put the lid on the oven and set it to bake in the oven with the roast (or outside, over 11 coals with 13 on the lid of a 12" oven set on a 3" high trivet). Should be ready in about 45 minutes indoors, about an hour outdoors depending on the wind and humidity.

When the roast has cooked between 3 and 4 hours, depending on how tender you want it, open the lid, turn the meat fat-side-down, and pour the remaining soy sauce mixture over the top. Spread on the last of the garlic, close the lid and cook another 15 minutes. This refreshes the flavors.

Fish the meat out and rest it 10 minutes while the salads are being eaten. The fat should practically fall off the meat, and it should be fork-tender; you may have trouble slicing it because it will tear apart. You can fish out the carrots and pour a little pan gravy over them. If you want, you can serve the cooked onions on/with the roast.

## **Barbecued Ribs By cracker39**

### Ingredients:

- Enough ribs to feed your crowd
- Canned Coca-Cola (not diet)
- Your favorite BBQ Sauce
- Garlic, salt, pepper, onion powder

### Steps:

1. Place the ribs in a baking dish and pour Coca Cola in with the ribs until they are covered. Add BBQ sauce and spices.
2. Allow the ribs to marinate overnight.
3. Slow cook the ribs in the Coca Cola in an oven at 200 degrees for at least 4 hours (up to 12 will make them very tender). Make sure you cover the ribs to avoid burning them. If you're short on time, you can boil the ribs for about 2 hours.
4. Remove the ribs from the oven. Be careful, the meat may fall off the bone. You can refrigerate at this point if you're making the ribs for a next-day-tailgate or camp out.
5. Place your ribs on the grill. Brush with BBQ sauce. Sprinkle Old Bay or Cajun seasoning over the ribs if desired (or mix the spice with the sauce before brushing for the best effect).
6. Serve and enjoy!!

If you don't have Coke or want a different marinade, you can use BBQ sauce, vegetable oil or light olive oil, spices, and water. Be sure the ribs are covered with liquid while marinating. Cook them in the marinade.

## **Ribs Prepped With MUSTARD By Ira**

Take your ribs, any type you like, and lay them on foil. Then smother them in yellow mustard, both sides. (Any cheap yellow mustard, not the fancy stuff.) I'm talking A LOT of mustard.

Loosely close the foil, and then bake them at like 200 degrees for two hours.

When you're done, you will not taste a bit of mustard, and the meat will be so tender as to fall off the bone. I swear--you won't taste ANY mustard. My wife won't go NEAR the yellow stuff, yet she loves the way this comes out. (Must have something to do with the mustard enzyme that breaks down the tough stuff in the meat.)

Oh, of course, when you first take them out of the oven, you'll want to put on some of your favorite barbecue sauce and hit broil for a few minutes, or throw them on the grill. I guess that in a camping situation, you could place the foiled ribs near a campfire to cook, not ON the fire. It's also the slow, low heat, which tenderizes them.

## Burgers:

### Burger & Potato Salad By Laredo

Burger: To feed four people, buy:  
a pound and a half of good lean chuck  
a pound and a half of good lean top round  
a large yellow onion  
a small head of raw garlic

peel and rough chop onion and garlic; cut meat in 1/2" cubes, removing excess fat and all connective tissue as you go.

Combine:

1 Tbsp coarse kosher salt  
1 Tbsp coarse ground black pepper  
1 Tsp chipotle pepper, ground  
1 Tsp red paprika, ground  
1/2 Tsp cayenne, ground  
1/2 Tsp ground white pepper  
1/8 Tsp ground ginger  
1/8 Tsp ground cinnamon  
1/4 Tsp ground cumin  
1/8 Tsp ground anise  
1 small can tomato paste  
1/2 can water  
1 small can roasted chopped green chiles, drained

in batches in blender, coarsely chop meat with onions and garlic  
put into a mixing bowl and add spice mixture  
cover and chill 2 hours to overnight (longer is better)

Slice extra-sharp cheddar cheese about 1/4" thick  
Slice ripe tomatoes about 1/4" thick  
Crumble blue cheese  
Slice lettuce thinly

Form patties about 1/2" thick and 5" around  
Grill patties over mesquite charcoal to medium-well -- turn halfway through, and on half the turned patties sprinkle blue cheese; on half, melt cheddar slices  
Brush insides of buns with melted butter; toast on grill while patties rest

Assemble: bun, butter-side up; dab of chipotle mayo on each half; lettuce on each half; one Pattie on each half, cheese side up; between patties, more lettuce and sliced tomato

Good with potato salad:

Scrub about a pound of egg-size red skin potatoes  
Scrub about a pound of egg-size white skin potatoes  
Cook in lightly salted water  
Meanwhile strip six stems of rosemary of leaves  
Chop six leafy stems of sage finely  
Chop six leafy stems of mint finely  
Chop three stems of thyme finely  
Wash and dice two medium cucumbers  
Peel and finely dice one small red onion

Drain potatoes; cut in eighths and mix with remaining ingredients in large bowl. Salt and

pepper; add 1-pint ranch dressing and (optional) 1/4 to 1/2 cup bacon bits. Chill 30 minutes or more before serving.

## **Meatballs:**

### **Cranberry Meatballs By Outlaw**

- 1 - 16 oz can Whole Cranberry Sauce (not jelly style)
- 1 - 12 oz bottle Chili Sauce (not hot dog chili sauce)
- 1/2 Cup Brown Sugar
- 1 - Tbsp Lemon Juice (bottled is OK, fresh even better)

Combine ingredients and gently simmer for about 10 minutes for an outstanding sauce. Add to your favorite meatball recipe (store bought are fine). These are great in a crock. I can assure you these will be a huge hit at your next potluck dinner or family gathering. Don't tell them it's cranberry sauce, most will never guess, especially picky eaters that are sure to fall in love with this recipe.

### **Swedish Meatballs with Sour Cream By Mike B**

- 2 cups soft bread crumbs
- 2/3 cup milk
- 1 tablespoon butter
- 1/2 cup finely chopped onion
- 1 1/2 pounds lean ground beef
- 3 eggs, slightly beaten
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 1 teaspoon nutmeg
- 1 teaspoon paprika
- 3 tablespoons butter
- 3 tablespoons flour
- 1 tablespoon beef base and 1 cup water or 1 can condensed beef broth, undiluted
- 1 cup sour cream

Soak breadcrumbs in milk until softened. Melt 1-tablespoon butter in a dutch oven and sauté onion over low heat until softened.

In a bowl, mix the softened breadcrumbs, cooked onion and ground beef. Add eggs, salt, pepper, nutmeg and paprika. Mix thoroughly until well blended.

Shape the mixture into small balls, dusting your hands with flour frequently while shaping the balls.

Melt the remaining 3 tablespoons butter in the dutch oven. Add the meatballs and fry until browned, turning carefully to brown all sides. Remove them from the dutch oven, pour off all but about 3 tablespoons of the drippings, then stir 3 tablespoons of flour into the remaining drippings. Stir until well blended. Add beef broth, and a dash of pepper. Cook, stirring constantly until thickened. Reduce heat to low and cook 5 minutes. Stir in sour cream, a little at a time, stirring until thoroughly blended after each addition.

Return the meatballs to the sauce; cover the dutch oven and simmer gently 5 minutes. Serve with hot buttered noodles. Makes about 6-dozen meatballs.

If the sauce is too thick for you, you can thin it with more beef broth.

## Sweet and Sour Meatballs By Mike B

### Meatballs

1 lb. ground beef (or 1/2 lb beef, 1/2 ground pork)  
1/2 cup seasoned breadcrumbs  
1/4-cup milk (or 1/8 cup evaporated milk and 1/8 cup water)  
2 Tsp chopped onion (or 2 Tsp freeze-dried onion)  
1 tsp salt  
1 egg

### Sauce

16 oz can Contadina Sweet and Sour sauce  
20 oz can pineapple chunks, drained  
14.5 oz can diced tomatoes

Mix all ingredients for meatballs except the ground beef. Allow the liquid to be completely absorbed by the breadcrumbs. Add the ground beef and mix thoroughly. Make 1 1/4" to 1 1/2" meatballs from the mixture and place in the dutch oven. Cook at 350 degrees until the meatballs are completely brown. Drain and add the tomatoes, pineapple chunks and sweet and sour sauce, in that order. Cook at 350 degrees until entire mixture is bubbling, about 30-35 minutes. Serve over rice or noodles.

Temperature Note: for a 350-degree oven, use the following number of briquettes:

10" oven - 14 on top, 6 on bottom  
12" oven - 16 on top, 8 on bottom  
14" oven - 18 on top, 10 on bottom

## **Poultry:**

### **Jamaican Jerk Chicken By Loader**

We typically make this at home, the day before we set out for our camping trip. Then when you get to camp, all you have to do is grill it up.

#### Jamaican Jerk Chicken

1 large Onion- chopped or sliced  
1/4-cup white vinegar  
1/4-cup vegetable oil  
3 tablespoons sugar  
2 tablespoons thyme  
2 tablespoons paprika  
1-tablespoon red pepper  
1-tablespoon salt  
1 1/2 teaspoon nutmeg  
1 1/2 teaspoon allspice.

Put in a Ziploc with chicken parts, Marinate in fridge for 8 hours minimum, 24 hours best. Cook on grill. Of course you modify to suit your taste. Add more or less pepper, salt, oil, etc.

### **Bourbon Turkey By Ma3tt**

Are you looking for the Bourbon Turkey I make? If so, here are the directions.

I make a bourbon turkey by lifting the skin of the turkey (be careful not to tear), oiling it with olive oil, and spreading the skin with a generous amount of herbs de Provence (I usually use up a regular size spice bottle). After the bird has been seasoned, I then cover it in cheesecloth and begin soaking the bird in a fifth of bourbon over night. I flip the turkey every few hours to absorb the flavor. The next morning, I remove the cheesecloth and cook the turkey at regular temp, in the remaining Bourbon, basting every 1/2-hour.



## **Pork / Ham / Spam**

### **DO Pork Chops By rainjer**

5 Pork Chops  
Red & Yellow potatoes.  
Mushrooms  
Shallots  
Red Onion  
Carrots  
Bacon  
Vegetable Broth.

I browned the chops & cooked the bacon & onions first. Remove the chops. Added the vegetable broth, potatoes, carrots & mushrooms. Put the pork chops on top & bake it for 45 minutes.

### **Pork Loins & Cheesy Potatoes By Joanne**

#### **Ingredients:**

3 medium potatoes, sliced and rinsed  
½ cup onions  
1 can condensed cheese soup  
3 pork loins or pork chops  
salt  
pepper  
garlic powder  
cayenne pepper  
fresh cilantro  
paprika  
cooking oil

#### **Directions:**

Start 20 coals. Set 10 inch Dutch oven over 10-12 coals and allow to preheat.

Add a little oil to the bottom of the oven and brown the pork well on both sides. Remove pork chops from the oven. Remove bottom coals leaving 7 for cooking.

Slice potatoes, then rinse. Place a layer of potatoes in the oven. Season with salt, pepper, garlic powder, a little cayenne pepper and a little freshly chopped cilantro. Repeat until potatoes are used up. Pour cheese soup over the potatoes and stir together. Sprinkle with paprika. Place the pork chops on top of the potatoes.

Put the lid on the oven and place the remaining coals on top of the oven. Cook for approximately 1 hour until the potatoes are tender and the pork loins are done.

### **Pork Tenderloin with Green Chiles and Potatoes By Loader**

1 pork tenderloin  
1 medium onion cut into wedges  
1 lb. Hatch green chiles, roasted and cleaned  
3 garlic cloves, coarsely chopped  
10 small red potatoes, halved.

1 14.5 oz can of diced tomatoes, drained  
1/3 cup chicken broth  
cornstarch  
Olive Oil  
Seasoning rub (recipe to follow)

Seasoning Rub  
1/8 tsp. salt  
1/8 tsp. pepper  
1 tsp. garlic powder  
1/2 tsp. chipotle chile pepper  
1/2 tsp. onion powder  
1/2 tsp. ground cumin  
1/4 tsp. ground cinnamon  
1/4 tsp. ground nutmeg  
1 tsp. cilantro

Coat tenderloin in olive oil add seasoning rub and thoroughly coat tenderloin.  
Add oil to dutch oven, when hot, add tenderloin and brown.  
Add onions and garlic and sauté, and then add chiles and tomatoes, chicken broth and potatoes.  
Cook 45 minutes rotating DO quarter turn every 15 minutes. Remove lid and add a cornstarch/water mixture to thicken broth. Serve.

### **Pete and Olga's Pork Chili Verde By Mike B**

3 lbs boneless pork shoulder, cut in 1 inch cubes  
6 Tbsp olive oil  
1 onion, chopped  
1 green bell pepper, seeded and chopped  
3 green onions, sliced thin  
5 cloves garlic, minced  
2 Serrano peppers, minced  
1 tsp cumin  
1 1/2 tsp oregano  
1 can green enchilada sauce (Las Palmas)  
1 small can green chile sauce  
3/4 cup cilantro, chopped

Using the dutch oven as a stew pot, boil pork gently in water for 20 minutes.

Remove and let cool a bit. Sauté pork in 3 Tablespoons olive oil until browned. Remove from dutch oven.

Sauté onion in remaining olive oil. Add green pepper, Serrano pepper, cumin oregano and garlic as you go - in that order.

Add pork, enchilada sauce and green chile sauce. Simmer covered for 45 minutes.

Just before serving, check seasoning and add cilantro.

Serve with a dollop of sour cream.

This is a medium spicy-hot dish.

## **Dijon Maple Glazed Spiral Ham Recipe By IndyCubby**

1 (9-pound) store bought bone-in spiral ham  
3/4 cup water

For the glaze:

1/2 cup maple syrup  
1/2 cup dark brown sugar  
2 tablespoons whole-grain Dijon mustard  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg

Optional fixings for ham:

Pumpnickel bread  
Assorted mustards  
Pickled shallots  
Cornichons  
Assorted cheeses

Preheat oven to 300 degrees F.

Place ham in a roasting pan and pour about 3/4 cup water into the bottom of pan. Cover with aluminum foil and bake for 1 hour and 40 minutes or until heated through, soft and tender.

Make the glaze:

Whisk all ingredients together in a saucepan until smooth and heat over medium-low to medium heat until simmering. Simmer for 2 minutes and remove from heat.

When ham is heated through, remove the aluminum foil, and pour or brush the glaze over the top to cover completely. Raise oven temperature to 400 degrees F.

Return the ham to the oven and cook, uncovered, for 20 minutes or until glaze is caramelized and bubbly. Let rest for 10 minutes before slicing. Serve with desired fixings.

## **Dump Ham By The Teardrop Nanny**

Get your precooked ham

Dump it into a baking dish (or pan with sides)

For easiest clean up line pan with parchment paper, but you don't have to

Sprinkle some brown sugar on top and pat it in

Dump a can of juice/nectar over it such as Kern's Mango

Guava, or apricot (something sweet besides tomato, OJ, grape or grapefruit juices)

Optional: put some pineapple rings on top, stick the maraschino cherries inside each little ring

OR

Optional: Pat more brown sugar on top and add cloves

Bake as directed on can

Note: It helps to check it part way through and scoop up some of the bottom pan juice to drizzle over the top again as the brown sugar melts.

## **Spam By Laredo**

One box Rice a Roni Wild Rice Pilaf  
One box Rice a Roni Vegetable Pilaf  
Two cans luncheon meat  
One tall can pineapple slices  
One small can apricots  
One small can green chiles, roasted and chopped  
One can mandarin oranges  
One bell pepper, seeded, finely diced  
Water  
Salt  
Pepper  
1 2/3 tbsp (dried) Chopped onion  
2/3 tsp Minced garlic  
2/3 tsp powdered ginger  
2 qt plastic measuring cup

Microwaveable casserole with lid  
Strainer

Carefully open all cans. Drain all juices (except green chile), saving juice in measuring cup.

Combine juices. Add enough water (up to 2 cups) to equal requirements on Rice-A-Roni boxes.

Carefully spread dry Rice A Roni in bottom of pan. Microwave on high 1 minute to crisp noodles. Pour in liquid. Add apricots (diced or rough chopped), bell pepper, garlic, ginger, green chile, onion, pepper and salt. Cook per package directions; FIVE MINUTES before it's done, add the diced luncheon meat and drained pineapple. Stir well and continue cooking, COVERED, until done; test -- if rice or noodles are underdone, cook an additional 2 minutes at a time until desired doneness is reached. Rest dish uncovered five minutes; top with oranges and serve casserole-style.

## **Spam By Old Coyote**

1 Can of spam  
1 Small onion  
1-teaspoon Worchester sauce  
Cheese -American  
1-cup Ketchup or Bar-B-Q sauce any flavor

Mix bar-b-q sauce with Worchester sauce. Set aside.

Slice spam but not all the way through about 1/4 in thick. Put into or pan of choice. Put one slice of cheese between each slice. Sprinkle onions into each slice. Pour bar-b-q mixture over spam.

Bake 350 for 25 to 30 min. or until cheese is melted and spam is hot.

## **Spam 2 By Laredo**

Can of Spam  
Large jar baby food apricots  
flat can crushed pineapple  
Small bottle maraschino cherries

2 chipotle peppers + 1 Tbsp Adobo sauce

1 Tbsp ginger juice (peel & slice fresh ginger and squeeze out juice with lime/lemon squeezer)

Rice

Water

Butter

Put the pineapple, apricots, peppers, and stemmed cherries plus their syrups in a molcajete (or a blender) and chop/mix. Pour this into a sauce pan and heat until edges bubble, stirring constantly; add ginger juice and Adobo sauce, stir well, reduce heat to low and let simmer, stirring to stop sticking/scorching.

Meanwhile cook enough rice in water with 1 tsp butter per 1/2 cup raw rice to feed 4 persons; rinse the spam under hot running water (you want all that gooey jelly gone) and score it diagonally at about 1/2 inch intervals, not quite all the way through.

In a deep pie plate, spread cooked rice; drizzle with melted butter. Set sliced spam atop rice and pour hot sauce over; set under broiler on high for 3 minutes to heat spam through and serve.

## **Meatloaf:**

### **Perfect Meatloaf By Mike B**

For my 12" dutch oven, I used 8 coals on the bottom and 18-20 on top (it was slightly windy). The coals on the bottom were arranged around the edge of the oven, instead of all over the bottom, so the bottom of the meatloaf was never exposed to hotspots.

I used regular breadcrumbs in the meatloaf instead of Italian crumbs, which have parmesan cheese in them and can cause crusties and sticky spots.

Finally, the recipe says 90 minutes. I used a windscreen around the dutch oven and cooked it for 70 minutes.

## Steak:

### Pinwheel steaks By mikeschn

Flank Steak (have butcher run thru the cuber)  
Yellow Bell pepper (cut into thin strips)  
Green Onions  
Monterey Jack Cheese (cut into thin strips)  
Pepper & Salt

Roll yellow pepper, green onions and cheese into steak  
Tie up with twine (that you get from your butcher)  
Cut into thick steaks  
Grill over an open fire at your next teardrop campout!



## **Other Meat:**

### **Rumaki By Mike B**

12 slices bacon, halved crosswise  
12 ounces chicken livers, halved (24 pieces)  
12 whole water chestnuts, halved

#### *Marinade:*

1/4 cup soy sauce  
1 teaspoon fresh minced ginger  
2 tablespoons dry sherry  
1 teaspoon sugar  
(You may substitute teriyaki sauce for the sugar and soy sauce)

Combine the soy sauce, ginger, sherry and sugar in a small bowl. Add the chicken livers and water chestnut pieces and marinate them in the refrigerator for 1/2 hour.

Place 1 chicken liver piece and 1 chestnut piece in the center of each bacon-half, wrap, and secure with a toothpick.

Bake the appetizers in a 375° F Dutch oven for 20 to 25 minutes (or until the bacon crisps up). Serve hot. Makes 24 appetizers.

### **Hot dog or Polish dog with a twist By sdtripper2**

#### **Hot dog or polish dog:**

Slit dog down the middle 3/4 the way so the two sides stay together and grill or pan cook. Grill bun if desired.  
Put dog in bun with your choice of mustard and relish on either side next to the outside bun. Inside the groove of the dog put a bit of Ranch or Italian dressing.  
Then take the canned type onions used on green bean casserole and warm some in a skillet and put them inside the groove with the dressing.

That's a twist of putting chopped onions inside but the small change of the canned onions seems a good fit.



## Fish

### Grilled (or BBQ'd) Bluefish By cracker39

#### Ingredients:

Bluefish Filets prepared as described below

#### Mustard Sauce:

1 small jar yellow mustard

2 sticks margarine (½ lb)

½ cup vinegar (white or red)

Juice of two lemons or 2 tbsp concentrate

Salt and pepper to taste

#### Directions:

Prepare the sauce several hours prior to cooking the fish. Put all ingredients in a saucepan on medium heat. When the margarine is melted, mix well and turn heat to low and simmer for 15 minutes. Cool and refrigerate prior to use. This will be enough for several cooking's of two filets and will keep well in the refrigerator. The mustard sauce will give the fish a delicious tang, and the vinegar will help temper the inherent strong flavor of oily fish, but you won't ever taste the vinegar.

Preparing Bluefish for the grill is simple. Just cut the filet off a fish (2-4 lb fish are ideal size), leaving the scales on. Start your charcoal or preheat a gas grill to medium, spray the grill surface with cooking spray, and place the fish filets scales down on the grill. It is important not to cook the fish too fast. If using charcoal, you'll have to keep the coals from getting too hot. I use a spray bottle of water on the coals occasionally.

First, let the fish cook for about 15 minutes for each inch of thickness of the filet. This will allow some of the natural oil in the fish to cook out. You can blot the surface of the filet occasionally with paper towels if desired. Then, baste the fish with the mustard sauce for about 30-45 minutes, depending on the thickness of the filet. Do not ever turn the fish. The scales will harden into a shell from which you will eat the fish. The edges of the fish will start to turn brown and crisp, but don't let them burn. When this happens, the fish should be about done. Test the center with a fork. It should flake easily.

When done, use a spatula to put half a filet on a paper plate, and serve with your favorite fish accompaniments: coleslaw, baked beans, cheese grits (for us southerners), French fries, etc

### Dishwasher Fish By len 19070

This is a Bazaar recipe I just had to pass on. It would be very tough to do camping, but it is good. Get (catch/buy/obtain) 2 lbs of fresh fish, 1 big one-2 smaller-3 tiny doesn't matter. I've used Catfish, Salmon, Tilapia even Sunfish. Make a "tin foil dish" out of some foil. Spray some "Pam" into the dish. Lay out the fish in the foil. Coat the fish with lemon + tomato slices, 1tsp olive oil & lemon juice mixed. And liberal amounts of pepper on the White fishes (catfish Sunfish Tilapia) and a little pepper on the Red fishes (Salmon, Snapper) don't let me mislead you. Use only 1 type of fish at a time. Wrap the entire fish in more tinfoil, place on the top rack of your dishwasher (NO SOAP OR DIRTY DISHES). Run the washer through a cycle. When its done take the fish out, let it sit wrapped up for 5 minutes and eat.

## **Foil Baked Fish with Camp Cole Slaw By Joseph**

Put a a cup or two of coleslaw made with Camp Cole Slaw dressing (see my other post) on a large sheet of tin foil. Top with fish - fresh caught trout are best, but even frozen cod is good - and seal the foil around everything. Place on the grill over a slow fire and cook until the fish is done. Even if the coleslaw burns it's good!

You can make it up in bulk per this recipe, or pare it down to suit however much you want to make. The nice thing about this dressing is that it requires no refrigeration. I substitute Splenda for the sugar to keep the carbs & calories down. The vegetables used are cabbage, carrots and green onions, but I just use shredded cabbage - K.I.S.S.

Joseph

1 gallon white vinegar  
1/4 cup garlic salt  
6 teaspoons cumin  
1/8 cup dry mustard  
4 pounds sugar  
6 teaspoons black pepper  
1/8 cup oregano  
1/3 cup celery seed

## **Florentine Cod By TomS**

Line the bottom of a 10" DO with a mixture of 1/3 cup sour cream, 1 10 oz package of frozen spinach (thawed), and 1 chopped scallion.

On top of the mixture I added 1 pound of cod filets seasoned with salt and pepper.

On top of the cod I added more sour cream, 2 slices of bacon, dried parsley and paprika.

I baked it at 350 Deg F (7 coals on the bottom 14 on top)

After 35 minutes it looked done, so I brought it inside.

I served it over a bed of brown rice along with my beverage of choice! We enjoyed it and would probably try it again. This is a good recipe to remember if I ever catch a legal striper on one of our Cape Cod trips.

## **DO Salmon and Asparagus By TomS**

Here's a super simple recipe for salmon and asparagus. It tastes REALLY GOOD. Best of all, it's foolproof. If you can make toast, you can make this dish!

Put a small amount of olive oil in the bottom of the DO. Add just enough breadcrumbs to cover the bottom of the oven. This will keep the fish from sticking to the bottom.

Now add the salmon and some fresh asparagus on top of the salmon.



Here's the secret ingredient. We get it at Sam's Club. Pour it on. Don't be stingy!  
Bake it at 350 degrees F for 45 minutes. Turn the pot every 90 degrees every 15 minutes and turn the lid 90 degrees in the opposite direction.  
Serve it over a bed of brown rice and ENJOY.

### **Garlic Shrimp By Chip**

1. Peel a pound or so of large shrimp
2. In pan melt a couple tablespoons butter
3. Add a few cloves of garlic, crushed
4. When garlic is good and brown, fish it out and throw it away
5. Put in the shrimp and a pinch or three of cayenne pepper
6. When just turning pink remove from heat and let sit bout 4 min or so.
7. Put back on heat and finish cooking, put a good sprinkle of parsley over shrimp
8. Salt and pepper to taste.
9. Munch out

### **Grilled Teriyaki Salmon By PresTx82**

Purchase one bottle of McCormick's "Ginger Teriyaki" sauce and marinade 1 lb. of salmon steak or fillets for 20 minutes in 1/2 cup of the marinade sauce. After your salmon is marinated, place the salmon on the grill, pour marinade sauce over salmon, and then place drained pineapple over that. Turn salmon accordingly brushing the marinade over the top as well as the pineapple ..... and that's all there is to it.

## **Trout By Laredo**

Filet two or three medium-size fish. Lay filets on lightly buttered foil-lined pie tin and "shingle" layers of paper-thin lemon and red onion atop. Set entire composition in grill and smoke over indirect heat about 15 minutes (check for doneness). Don't overcook!

Serve with fresh lemon slices and a little homemade sauce:

mix 1/3 cup good mayonnaise with 1/3 cup good sour cream

Blend in 1 clove crushed garlic

Blend in 1/2 tsp chipotle pepper

Blend in 1 Tbsp fresh minced dill

Blend in 1 Tsp fresh minced cilantro

OR -- use the sauce and cold smoked trout to make a mousse for sandwiches.

# One-pot meals:

## Beans:

### Baked Beans By SafariBear

This recipe is for an 8-inch (2 qt) dutch oven, but you can double it for the 12-inch size.

1/2 pound bacon  
1 pound ground beef  
1/2 cup chopped onion  
1/2 cup chopped green pepper  
2 (16-oz) cans of Pork 'N Beans  
1/2 cup brown sugar  
2 tablespoons prepared yellow mustard  
Salt and pepper to taste  
Secret Ingredient: pancake syrup to taste

Optional variations and enhancements:

BBQ sauce  
Hot sauce (Texas Pete, etc.)  
Jalapeno peppers

Cut bacon into one-inch pieces and fry with onions and green peppers in preheated dutch oven. Add ground beef and brown. Drain off excess grease. Stir in remaining ingredients. Bake at 350 degrees in a COVERED dutch oven until thick (about 1 to 1 1/2 hours). DO NOT STIR. Remove lid and continue cooking until moisture evaporates (about 10 to 15 minutes).

### Chuck wagon Beans By cracker39

Condiments are measured only to your taste, so experiment with them while cooking.

Ingredients:

1 lb lean ground beef (or turkey)  
A half dozen strips of bacon (pork or turkey)  
1 large can of B&M baked beans (Bush's are good also, but are sweeter)  
2 or 3 cloves of garlic, minced  
1 medium onion, chopped or finely sliced  
Ketchup  
Yellow mustard  
Dark brown sugar or molasses (or both)

Directions:

I you didn't precook the bacon, cook it now, drain, and chop or crumble into small pieces. Put aside for now. In a large pot, add some oil and put in the onion, and let it sauté in the oil, stirring to keep it from burning. When it is about half cooked, add fresh minced garlic as it sautés faster. When both are sautéed, remove, drain, and put aside. Brown the ground beef or turkey in the pot. When done, remove, drain, and return to the pot on medium heat. Add the beans, bacon and sautéed onions and garlic and stir well. Add a few glugs of ketchup, a couple of squirts of mustard, and some brown sugar or molasses (or as I said, some of both) and stir. Don't overdo any of these ingredients at first. There are no "proper" proportions for these. Just taste it as you go and adjust to your liking. Every time I coon this dish, it tastes a little different, but always tastes GREAT. If you get it too sweet, just add some more mustard.

When it tastes right, stir, turn down the heat, and let it simmer for at least another 15 minutes to get the sweet and tangy flavors blended. Put some garlic spread on some bread and brown in a skillet for camp garlic bread. Or, if you have a stovetop toaster, toast the bread then spread on the garlic. Serve with anything else that strikes your fancy, but as I said, I like just with garlic bread and a beer. Enjoy

### **Pork and Beans By Laredo**

Get a pound of kidney beans and a pound of pinto beans. Rinse and pick over and soak overnight in water to cover.

Now, the next morning, drain and rinse the beans.

Chop one small red and one small yellow onion and one shallot very fine.

Sauté in good vegetable oil until clear. Toss in a half teaspoonful of minced roast garlic from a jar and a half teaspoonful of dried cilantro.

Pour in two cans of crushed tomatoes, a small can of applesauce, and the following seasoning:

1/2 teaspoon ginger

1 teaspoon allspice

1 tablespoon cinnamon

1/2 teaspoon nutmeg

1 teaspoon coarse kosher salt

1 teaspoon ground black pepper

1/3 teaspoon cayenne

2 tablespoons red wine vinegar

1 pound smoked pork hocks, rinsed

the beans

two quarts water

bring to a boil; reduce to a simmer and cook, covered, until sauce reduces to the thickness of ketchup, beans are fork-tender and meat falls off bones.

Or you can put it in a crock-pot on low for about six hours.

### **Pork and Beans By stjohn**

1 pound of dried navy beans, plus water to cover

6 additional cups of water

1 teaspoon salt, plus more to taste

4 slices of bacon, chopped

1 medium onion, chopped

2 medium bell peppers, chopped, preferably red and green

1 cup tomato-based barbecue sauce, plus more to taste

1 cup apple cider

1/3 cup dark unsulphured molasses

1/4 cup prepared yellow mustard

1 to 2 tablespoons cider vinegar

Soak the beans for at least 4 hours in water to cover, then drain. In a large, heavy saucepan, combine the beans with the water. Bring the beans to a boil over high heat, and then reduce to a simmer. Cook slowly, stirring up from the bottom occasionally for at least 2 to 3 hours, depending on the beans. Stir in the salt after the beans have softened. Add more water if the beans begin to seem dry. The beans are ready when they mash easily but still hold their shape. Drain the beans.

Preheat the oven to 325 degrees.

In a skillet, fry the bacon until crisp. Remove the bacon with a slotted spoon and drain it. Add the onion and bell pepper to the rendered bacon drippings and sauté until soft.

Transfer the bacon and the onion mixture to a greased Dutch oven or other baking dish. Mix in

the remaining ingredients. Bake, covered, for about 1 hour. Uncover and bake for an additional 15 to 30 minutes. Serve hot. The beans reheat especially well.

## **Beef Stroganoff:**

### **Beef Stroganoff By Chris C**

Cut into 1/2-inch slices across the grain: 1 1/2 lbs. fillet of beef.  
Pound them until thin. Cut into strips about 1 inch wide. Melt in a pan: 1-tablespoon butter. Sauté in the butter about 2 minutes: 3/4 tablespoon grated onion. Sauté beef quickly in the butter about 5 minutes, until browned evenly. Remove and keep hot. Add to the pan: 2 tablespoons butter. Stir and sauté in the butter: 3/4 lb. sliced mushrooms. Drain and add the beef. Season with: Salt and pepper. Add a grating of nutmeg. (Or 1/2 teaspoon basil) Add and heat briefly: 1/4-cup dry white wine. Then add: 1-cup warm whipping cream or cultured sour cream. Serve with: Green Noodles.

The Stroganoff is best cooked in a cast iron skillet if using a propane stove.

These are both really good recipes and will draw a crowd. We both ate until we were miserable and still had food left over.

### **Dutch Oven Beef Stroganoff By Mike B**

1 lb. stew meat or round steak, cut into short, thin strips  
1 package dry onion soup mix  
2 10 oz. cans cream of mushroom soup  
2 cups sliced fresh mushrooms or two 4 oz. cans of drained mushrooms  
1 cup red cooking wine  
flour  
oil  
1 pint sour cream

Lightly flour the meat and then brown it in a bit of oil in your dutch oven. Add the onion soup mix, cream of mushroom soup, mushrooms and wine to the browned meat and mix the result thoroughly. Cook at 250 degrees for at least 1 1/2 hours, stirring occasionally.

Remove from the coals and mix in the sour cream. Serve stroganoff over noodles or rice.

Temperature Note: for a 250 degree oven, use the following number of briquettes:

10" oven - 10 on top, 5 on bottom  
12" oven - 12 on top, 6 on bottom  
14" oven - 16 on top, 8 on bottom



## **Cajun:**

### **Etouffee recipe - LCG By madjack**

This is the recipe that we based the etouffee' at Bistineau on...it will feed 2 VERY hungry folks or 4 polite people with salad/bread/sides....

1-large onion  
1-medium bell pepper  
2,3-stalks of celery  
2,3-pods of garlic  
1-stick of butter  
2,3-tablespoons of flour  
2-cups of water  
4-chicken bouillon cubes  
1-batch green onion/shallots  
1#-meat (peeled shrimp/crawfish etc)  
pepper to taste...I prefer a mix of pepper flavors for this (green/red/black/white)  
a shot or two of Tabasco (optional)  
there should be enough salt in the bouillon cubes, making adding additional salt unnecessary  
1-cup uncooked rice per 2 people

cook rice and set aside

in large pan, melt butter and sauté' chopped onion/bell pepper/celery/garlic...add flour and stir well...add water slowly, stirring while adding...add bouillon cubes...add pepper and additional seasonings...simmer for an hour...this should make a fairly thick "gravy"(thicker than it was at the LCG) so add more flour if needed...add shrimp and simmer another 15 minutes(or so) add chopped green onions/shallots and serve over rice.

## Chicken Dishes:

### Byron's Dutch Oven Chicken Pot Pie By Kevin A

4 boneless, skinless chicken breast halves; diced 2 (10.5 oz.) cans cream of chicken soup  
3 Tbs. 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 Tbs. Worcestershire  
4 medium potatoes; diced salt and black pepper to taste  
1 (16 oz.) bag frozen mixed vegetables; thawed 1 can refrigerated crescent rolls

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 or 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.

### Chicken Dinner By Loader

I just took a whole roaster, put a little olive oil on it, and sprinkled some spices, put a couple pats of butter and about 1/2-cup chicken broth in the DO. Threw in some small red potatoes and an onion (quartered/sliced). As for the biscuits, since it was my first attempt at them, I used out of the roll Pillsbury.



### **Chicken & Fruit deep dish By Geron**

6 chicken breasts  
1-cup fresh cranberries  
1 granny smith apple  
3/4 cup unsweetened apple juice  
1 T brown sugar

6-8 hours on low.

### **Quick Chicken chow mien By BILLYL**

Adjust accordingly:

2 chicken breast - cut into bite size pieces and browned  
1 onion sautéed  
can of your favorite veggies  
some rice - cooked  
chicken gravy mix

sauté your onions and chicken in a pot - add your veggies and mix your gravy as indicated on the package. Heat it up and the rice - season to taste and serve. Makes a quick chow mein.

### **Chicken Pie By Laredo**

How this works I don't know, but it does. Get two of those packets of Bisquick mix for garlic-cheese biscuits; turn them out together in a big mixing bowl and mix into them a half teaspoon each of rubbed sage, crushed thyme and white pepper; add 3 tbsp stone-ground cornmeal, 1 cup milk, and 1 beaten egg. Mix well; cover; set aside.

Prepare chicken and vegetables:

Thoroughly rinse six large chicken leg quarters, then cover with water in a deep saucepan to which you have added 1 teaspoon onion powder and 1/2 teaspoon celery salt. Bring to a boil, then drain and rinse thoroughly, discarding water. Return chicken to pan. Cover with fresh water; add 1/2 cup diced onion, 1/2 cup diced celery, 1/2 teaspoon minced roast garlic, six stems fresh rosemary, 2 oz lemon juice and 1 tablespoon coarse ground pepper. Bring to boil (yes, 2nd time!) and cook 5 minutes. Cover and let stand 15 minutes.

In separate dish drain and mix vegetables: 1 large can baby sweet peas with mushrooms and pearl onions, 1 small can sliced mushrooms, 1 small can green beans, and 2 cans diced new potatoes. Discard liquid; season with salt and freshly ground pepper.

While it's standing grease a 14" skillet thoroughly and pour in your crust, spreading it thinly all the way out to the edges and 1/3" up the sides.

Spread seasoned drained vegetables over crust. Remove chicken from broth, reserving broth; spoon drained onions and celery over vegetables. Skin and de-bone chicken; shred meat with fingers, spreading over vegetables.

Discard bones, skin, garlic and rosemary stems. Bake skillet and contents at 375 F for 35-40

minutes.

Return broth to pan and bring to boil; thicken with 1-tablespoon cornstarch dissolved in 1-tablespoon cold water.

Remove skillet from oven, rest 5 minutes, slice pie and serve with sauce.

### **DO Chicken Pot Pie By TomS**

I started by cutting up 2 chicken breasts, seasoned them with thyme and browned them in olive a 10 inch Dutch oven.

While the chicken was browning, I mixed together 1/3 cup of chicken broth, 2/3 cup of cream of chicken soup and 1 10 oz package of frozen mixed vegetables. I added the mixture to the browned chicken.

Put the lid on the oven and baked the chicken and vegetable mixture for 15 minutes.

Check the thickness of the mixture and add some cornstarch to thicken it if needed.

Open a package of Crescent roll dough and unroll it. Take the triangular pieces of dough and arrange them over the top of the mixture.

### **Chicken Skillet Dinner By Laredo**

1 green bell pepper, seeded & coarse diced

1 red bell pepper, seeded & coarse diced

1 16 oz can chicken broth, low-salt

1 small box Comet rice

1 small onion (egg size or smaller), peeled & coarse diced

pinch garlic powder

pinch chipotle powder

1 can ro-tel tomatoes (I like "fiesta" with lime & cilantro)

2 pouches chicken

tablespoon butter

melt butter in heavy skillet; add rice and stir until it's light brown in color; add peppers and onions and cook over medium low about 3 minutes. Pour in broth, bring to a boil; add ro-tel, spices, and chicken. Reduce heat to a simmer and cover; cook 30 minutes or until rice is tender & liquid absorbed.

1 pan, 1 meal, very little mess. May be served with beans and/or a side salad if you like; nice garnishes are minced cilantro, chopped avocado, and shredded cheese. If you have leftovers stir in a generous handful of shredded sharp cheddar, add a small can of drained rinsed black beans, a small can of drained chopped olives, a heaping spoonful of sour cream, and re-warm for serving.

## **Chili:**

### **White Bean Chicken Chili By sdtripper2**

1 onion, chopped  
4 cloves garlic  
4 cans Great Northern White Beans  
1-4 ounce can diced green chilies  
2 cups cooked shredded chicken  
2 cups chicken broth  
2 teaspoon cumin  
1 teaspoon coriander  
1 teaspoon cayenne  
1 teaspoon oregano  
2 tablespoons butter or olive oil

Extra heat?

For more heat I sometimes chop a Jalapeno pepper and have it on the side for me.

The cayenne is usually enough for most.

- \* Sauté onions and garlic with butter or olive oil until soft
- \* Drain beans
- \* Add beans & everything else and you're done.
- \* Well, you need to simmer it all to let it warm up.
- \* Serve in a bowl or mug with some fresh chopped parsley on top.

### **Chili By Bill\_Storey**

Adjust amounts of spices to taste.

3-5 lbs of the cheapest beef you can buy cubed to ~ 1 inch cubes  
1-2 extra large onion chopped  
2-3 cans Rotel tomatoes  
chile Serrano's seeded and chopped (amount to taste)  
garlic chopped fine (to taste)  
salt  
pepper  
cummin  
red pepper flakes  
FRESH chili powder (it loses its flavor quickly if not used up)

brown meat, preferably in its own fat, and sweat onions. Add tomatoes. Remember, Rotels have peppers already mixed in. Add just enough water to cover meat. Season to taste. Simmer until meat falls apart. My chili ends up very thick.

You can control the flavor by varying the amounts of various spices, and also by varying the stage in cooking where you add the various spices.

This chili is an everyday eating chili, not a contest chili. You want just enough red pepper and Serrano chili to give you a tingle on the back of your throat, but not enough to set anyone on fire.

## **Chicken Chili By Laredo**

Dice 2 lbs skinless boneless chicken thighs  
Mince 4 cloves garlic  
Mince 1 medium size white onion  
Juice 2 limes and zest half of one  
Seed and dice a large yellow bell pepper  
Seed and dice two habanero peppers  
In a tablespoon of butter sauté the onion and garlic five minutes  
Add the peppers, and zest; stir in the juice and:  
Add 1/2 teaspoon coriander powder, 1/2 teaspoon ginger  
Add 1 teaspoon ground white pepper  
Add 1 teaspoon ground Comino  
Stir in chicken and cook slowly until all meat is opaque; add 3 cups low-sodium chicken broth and heat through.

Serve over crushed tortilla chips with sour cream, lime wedges and chopped cilantro on the side.

## **Endorphin Chili By Laredo**

Buy two pounds of lean ground beef. Buy half a pound of lean ground pork and half a pound of ground lamb.

In a deep heavy pan-fry two slices of bacon until very crisp; remove the bacon.  
In the fat slowly sauté a minced medium-size white onion and three to seven cloves of minced fresh garlic until the onions go clear.  
Add one minced Poblano pepper (this is a dark green waxy-looking pepper that looks like a stretched green bell pepper) and two finely chopped Serrano peppers; stir and heat through, then add the ground meat and cook, stirring to crumble until no pink remains.  
Add 1/2 to 3/4 tablespoon ground cumin.  
Add 1-teaspoon paprika.  
Add 1-teaspoon ground white pepper.  
Add 1/2-teaspoon ground cayenne.  
Add six drops Tabasco sauce.  
Add 1/2-teaspoon chipotle powder.  
Add 1 large can crushed tomatoes and one can water.  
Stir thoroughly. Reduce heat to a slow simmer and cook uncovered stirring occasionally until liquid is reduced to consistency of thick bbq sauce.  
Taste; add salt if required. If you want it hot enough to raise blisters on the roof of your mouth, grind one habanero pepper to paste in a mortar and pestle and stir into the chili, then simmer additional 15 minutes.

Serve over cornbread or Fritos or crushed crackers.  
Accompany with sliced avocado, sour cream, shredded sharp cheddar, and lots of cold beer.

You can make 'white chili' by the same recipe -- use chicken or turkey in place of the meats listed above and substitute canned tomatillos or green enchilada sauce for the tomatoes.

You can also make a basic roux (white sauce aka cream gravy) and pour over the onion/garlic/Poblano mix, then add shredded cheddar/jack cheese and a little chicken broth to make a wonderful cold-weather soup.

## **Texas Chili By Micro469**

1Lb. ground beef  
1 green pepper  
1 red pepper  
1 onion  
3 cloves garlic  
lots of mushrooms (I love mushrooms)  
1 stalk celery  
1 large can diced tomatoes  
2 cans light kidney beans  
2 cans tomato soup  
3 or 4 Tbls. Chili powder (didn't have any real chili peppers)  
Dash of salt and pepper  
1 bay leaf

Chop up everything real fine, fry meat, add chopped veggies, add liquids, add chili powder, simmer on stove for about 20 mins... transfer to crock-pot and leave on low over night. By tomorrow morning it should be ready....

## **Big Daddy's Bowl of Texas Red Chili - Ya might end up like a Kansans By Mike B**

1 chuck roast (about 2 pounds) cut into 1" cubes  
1 cup Masa Harina (corn flour)  
4 tablespoons chili powder (or ground Anaheim chile)  
4 tablespoons vegetable oil  
1 pound ground pork  
1 chopped green bell pepper  
1 chopped onion  
1 can (14.5 oz) beef broth  
1 can (14.5 oz) chicken broth  
1 can (4 oz) diced green chiles  
1 can (28 oz) diced tomatoes with juice  
1 teaspoon salt  
1 tablespoon ground cumin  
1 teaspoon garlic powder  
1 tablespoon paprika  
1/4 teaspoon cayenne pepper  
1/4 cup fresh chopped cilantro

In a large bowl, combine 1 tablespoon of the chili powder with the Masa Harina. Dredge the meat in the Masa mixture and brown it in the oil. Set the leftover Masa mixture aside, as it can be used later to thicken the chili.

Add the ground pork. cook until the pork is broken up and brown.

Add the chicken broth, beef broth, tomatoes and then all of the other ingredients (including the remaining ground chile), but not the remaining Masa. Cover and bake at 275° for 2-5 hours.

About 1/2 hour before serving, check consistency. If the chili is too thin, you can stir in some of the remaining Masa mixture. Let the chili cook the remaining 1/2-hour.

### **Make your own dried Chili seasoning mix By Laredo**

Here's my bet: since it doesn't say anything about MSG, they probably don't use any. I would guess that if you go to a grocery store with a Mexican section you can find dried chiles (look for dried Serrano's or New Mexico red chiles); but even if not you can make your own.

You will need:

Three parts chile powder, two parts paprika, one part ground cayenne, one part popcorn salt, one part ground cumin, two parts chipotle powder, and the following fresh ingredients: two jalapeno peppers, one red bell pepper, one green bell pepper, one head of garlic and one medium onion.

I like cilantro too but that's up to you. It comes as coriander seed as well. Mix the powdered spices in an airtight container.

Peel and dice the onion; seed and dice the bell peppers. Mince two or three cloves of garlic. Put on rubber gloves and safety glasses. Stem, seed and mince your jalapeno peppers. Wash the knife and cutting board; throw the gloves away and wash your hands.

Spread the diced and minced vegetables on a plate lined with paper towels. Cover them with another paper towel. Put this in a microwave on its lowest setting and slow-dry them 10 to 15 minutes. Let them stand in a warm place until the plate cools. Mix the dried veggies into the powdered spices. Shake well and seal.



## Hamburger Casserole:

### Hamburger casserole recipe By WarPony

1 1/2 lbs. 80/20 lean hamburger  
1 1/2 C. raw, big macaroni  
(1) 11.5oz can Campbell's S.W. cheese soup  
(1) 11.5oz can Rotel  
Garlic salt

Start to cook hamburger and sprinkle with garlic salt. Cook until brown, drain grease.  
Add macaroni, soup, Rotel and cheese soup.  
Mix it all around and place in a DO or glass casserole dish (if you cook in an oven).  
Cook at 300 for 1 to 1 1/2 hours.

### Hamburger casserole recipe By mikeschn

1 can (12 oz) <a href="#">Cream of mushroom</a> soup	1 can (8 oz) <a href="#">Mushrooms</a>
1 1/4 cups <a href="#">Milk</a>	1/2 bag Green <a href="#">Beans</a> frozen
1 envelope <a href="#">Onion</a> soup mix	1/2 bag Tater tots frozen
1 pound <a href="#">Ground beef</a>	2 cups Sharp cheddar cheese shredded

#### Directions

Mix the soup, milk, and soup mix in a small bowl. Set aside.

Brown the ground beef, and drain.

In a casserole dish; layer the ground beef, mushrooms, green beans and tater tots. Pour the soup mix over the top. Sprinkle with cheese and cover with aluminum foil.

Bake at 325 for approx 1 1/2 hours.



## **Macaroni & Cheese:**

### **Baked Macaroni and Cheese By Laredo**

- \* 2 8-oz blocks each of Kraft sharp, extra sharp, and mild cheddars, shredded
- \* Big box (24 oz) of Velveeta (I use 2 8 oz boxes regular and 1 8 oz box Hot Mexican)
- \* 4 eggs, beaten with 1 tablespoon half and half per egg and 1 teaspoon white pepper
- \* 3 cans evaporated milk and 2 Tbsp whole milk
- \* 3 one-pound packages of elbow macaroni, cooked 8 min. in boiling water
- \* 8 oz carton sour cream
- \* Salt to taste
- \* Breadcrumbs if desired

In saucepan combine canned milk and milk with Velveeta. Stir till melted, add sour cream, and adjust salt. Cook macaroni drain. In large pot or dish, combine shredded cheese, and cheese sauce. Add eggs, beat well and pour in drained macaroni. Put in buttered DO, top with shredded cheese and breadcrumbs.

Bake at 350 degrees about 1 3/4 hours.

It will feed 40 regular people or 12 hungry Cub Scouts.

### **Delilah's 7 Cheese Mac and Cheese By caseydog**

- 2 pounds elbow macaroni
- 12 eggs
- 1 cup cubed Velveeta cheese
- 1/2 pound (2 sticks) butter, melted
- 6 cups half-and-half, divided
- 4 cups grated sharp yellow Cheddar, divided
- 2 cups grated extra-sharp white Cheddar
- 1 1/2 cups grated mozzarella
- 1 cup grated Asiago
- 1 cup grated Gruyere
- 1 cup grated Monterey Jack
- 1 cup grated Muenster
- 1/8 teaspoon salt
- 1 tablespoon black pepper

Preheat the oven to 325 degrees F. Bring a large saucepan of salted water to a boil. Add the macaroni and cook until slightly al dente, about 10 minutes. Drain and set aside to keep warm.

Whisk the eggs in a large bowl until frothy.

Add the Velveeta, butter and 2 cups of the half-and-half to the large bowl. Add the warm macaroni tossing until the cheese has melted and the mixture is smooth. Add the remaining half-and-half, 3 cups of the sharp yellow Cheddar, the remaining grated cheeses, and salt and pepper, tossing until completely combined.

Pour the mixture into 9 by 13-inch casserole or baking dishes (approximately 3 (3-quart) baking dishes) and bake for 30 minutes. Sprinkle with the remaining 1 cup of sharp yellow cheese and bake until golden brown on top, about 30 minutes more.

## **Mac & Cheese By IndyCubby**

I have a good recipe, but it isn't necessarily for DO. It would work, though. One of my friends at work told me how to do it.

1 box macaroni cooked (of course...)  
1 can cream of mushroom soup  
2 cups (or more) of your favorite shredded cheese (I use cheddar)  
dry or prepared mustard to taste  
salt/pepper

Cook the macaroni and drain. In the pan (or DO), heat the mushroom soup and add the cheese. Stir and melt together to make a sauce. Add the salt/pepper and just a bit of mustard. The mustard is to add an underlying kick. So you say "what exactly is that flavor I'm tasting...I can't put my finger on it, but I like it."

Add cooked macaroni back in.

I think in a DO, you could sprinkle some reserved shredded cheese on top and then place a lid with coals on it to brown the top. That would be good.

## **Martha's Mac & Cheese By Et Cetera**

It might need to be modified to work in a DO.

4 tablespoons (1/2 stick) unsalted butter, plus more for baking dish  
Coarse salt and freshly ground pepper  
3 cups elbow macaroni (1 box)  
Two (12-ounce) cans evaporated milk  
1/3 cup skim milk  
2 large eggs  
1/2 teaspoon seasoned salt  
1/4 teaspoon garlic powder  
Two (8-ounce) packages extra-sharp cheddar cheese, grated (2 packages)  
One (8-ounce) package Monterey Jack cheese, grated (1 package)  
Paprika, for sprinkling

1. Preheat oven to 375°F. Generously butter a 13-by-9-inch glass baking dish; set aside. Bring a large pot of water to a boil; add salt and macaroni. Cook until al dente according to package directions. Drain, and return to pot. Add butter, and toss until pasta is coated and butter has melted; set aside.

2. In a medium bowl, whisk together evaporated milk, skim milk, and eggs. Add seasoned salt, garlic powder, 1-teaspoon salt, and 1/2-teaspoon pepper; set aside. In another medium bowl, combine cheeses; set aside.

3. Place 1/3 of macaroni in an even layer in the bottom of prepared baking dish; cover evenly with 1/3 cheese. Repeat with remaining macaroni and cheese mixture. Pour milk mixture evenly over contents of baking dish. Sprinkle with paprika. Bake until top layer is lightly browned, 35 to 45 minutes. Let stand 10 to 15 minutes before serving.

## **Tuna Mac & Cheese By Joanne**

1 package Velveeta macaroni cheese  
1 can tuna fish  
1 slice onion (finely diced).

Cook the macaroni according to the instructions on the box.  
Add the tuna and onion then mix.  
Return to low heat until hot.

If you are cooking with a Dutch Oven, you could top with bread crumbs, corn flakes, or whatever, then bake until the topping is browned.

## **Mexican Dishes:**

### **Chicken burritos By Laredo**

1 pkg Family Size Wild Rice Pilaf Rice a Roni  
1 large can canned chicken  
1/3 cup finely chopped onion  
1/3 cup finely chopped green bell pepper  
1 small can whole kernel corn, un-drained  
1 small can black beans, thoroughly drained and rinsed  
1 small can either golden mushroom soup or cream of mushroom soup  
1 pint water  
black pepper to taste (it's salty enough)

Drain chicken into a heavy skillet, reserving meat in can. Add onion and bell pepper to broth and cook over medium heat until onions turn clear; add pepper, Rice-a-Roni, corn, beans and 1 pint water. Bring to a boil; reduce heat to a simmer and cover; cook 20 minutes. Shred chicken in can, then stir shreds into Rice-a-Roni and replace lid; continue cooking until done (about 7 to 10 min.).

Warm half a dozen tortillas. Spread one side of each tortilla with half a teaspoon of guacamole dip, add 3 tbsp or so of the cooked rice mix, sprinkle on a little shredded cheese, roll into burritos and enjoy.

### **Fiesta Chicken By cracker39**

This dish is supposed to be heated in an oven for 15 minutes after preparing it, but I've taken the ingredients to pot luck dinners, and just heated all but the chips and mixed and served and it was just as good. This is about as simple a camping dish you can prepare if you precook the chicken at home. The spicy taste comes from Rotel, a canned mix of tomatoes, green chilies, and spices. Even the mild Rotel is slightly spicy, and the hot is definitely hot.

Ingredients:

1 chicken, cut up and boiled.  
1 can Rotel (either mild or spicy as you desire)  
1 can concentrated mushroom soup  
1 bag white corn chips, restaurant style.

Boil the chicken, let cool, remove the bones and cut or tear into pieces. If you cooked it to be eaten at home, arrange the ingredients as follows and heat for 15 minutes in a medium oven before serving. If you are preparing at camp, mix the mushroom soup with the rotel and preheat both this and the chicken (separately). Prepare by putting in a large salad bowl a layer of slightly broken chips, then half of the chicken pieces, and pour half of the Rotel mixture over the chicken. Repeat with another layer of each, and then top it off with more crumbled chips. Serve and enjoy.

### **Chicken Enchiladas Verdes \*Very Good Recipe\* By Mike B**

1 lb. cooked, shredded chicken (thighs are preferable, but any part will work)  
12 regular corn tortillas (taco-sized)  
2 cans enchilada verde sauce (you can also add a can of salsa verde for more kick)

1 can sliced olives

16 oz. shredded cheddar or Mexican-style cheese

Heat the enchilada sauce in a saucepan until it is warm, but not hot. Thoroughly drench a corn tortilla in the sauce and put it in the dutch oven. Put some chicken, cheese and olives in a straight line down the center of the tortilla and roll it up. Place it seam down against the edge of the oven. Repeat this with all the corn tortillas, or until you run out of space in the dutch oven. Scatter the remaining chicken over the top of the enchiladas. Pour the remaining enchilada sauce over the enchiladas. Cover with the remaining olives and the remaining cheese. Bake at 300 degrees for 30 minutes, until bubbly. Best served with Spanish rice and beans.

Temperature Note: for a 300-degree oven, use the following number of briquettes:

10" oven - 12 on top, 6 on bottom

12" oven - 14 on top, 7 on bottom

14" oven - 16 on top, 9 on bottom

### **Fran's Enchilada Casserole By Chris C**

**1 to 1 1/2 lbs. Ground beef**

**1 can chopped & drained green chilies**

**1 chopped med. onion**

**1 can cream of chicken soup**

**1 lb grated cheddar cheese**

**1 pkg corn tortillas**

**1 can stewed tomatoes (or Rotel tomatoes with chilies)**

Fry ground beef and drain well. Mix together onion, tomatoes, cream of chicken soup and chopped green chilies. Starting with tortillas, alternate layers of meat, cheese, soup mixture and tortillas in casserole dish. Bake at 350 degrees for 1 hour.

(Note: We have an 8" dutch oven, so we cut these ingredients by a third, and it was still too much food for two people!)

### **Campfire Tacos By gerry boucher**

Brown 1 lb of hamburger drain fat

Sprinkle on garlic and onion powder to your liking

Get several 1 oz or snack size bags of Doritos and crush them in the bag.

Open bag and spoon in hamburger, shredded cheese, lettuce, and salsa and mix in bag.

Now grab a fork and eat right out of the bag and best part is very little to clean up.

### **Dutch oven Tequila soaked chicken By Ma3tt**

This is how I did it. Adjust to taste and size of dutch oven. Oh and I am horrible at writing recipes so eat it and weep.

- 3 lbs boneless chicken breast pounded with a meat hammer and marinated in 2 shots tequila for 24 hours
- Bacon
- Jack cheese
- cut up 2 lbs of potatoes in slices 1/2" thick or more throw in dutch oven
- thickly cut 1 bell pepper throw in dutch oven
- thickly 2 big cut onions throw in dutch oven
- wrap chicken around 2 slices of bacon and thick slab o' cheese and brown it and set them nicely in dutch oven.
- throw in some minced garlic, salt, pepper, other seasoning as desired
- pour in half a beer or better don't cover the chicken.
- Put in 1/2 bottle of Trader Joes thai red curry sauce or southwest chipotle sauce depending on your pain tolerance.
- Cook in dutch oven 350 for one hour
- use the balance of the sauce when served.
- Use the rest of the tequila to make margaritas to share with neighboring campers.

### **Chicken Chili Verde \*Many Variations\* By Laredo**

12 ounces cooked chicken, de-boned and shredded  
4 ounces chopped green chilies  
7-ounce can whole kernel corn, drained.

Mix in a large bowl.

Sprinkle generously with New Mexico ground chile powder, onion powder, garlic powder, paprika, chipotle chili powder, salt and pepper. Let stand, covered, while:

Bring 6 qts. water to a boil with 1/8 teaspoon salt, 1/2 teaspoon olive oil  
Add 1 pkg. bucatini (thick spaghetti) and cook uncovered 8-12 minutes.  
Do not drain; cover and set aside.

Meanwhile, simmer 1/2 can evaporated milk, 1 pkg. alfredo sauce mix, 4 ounces six-cheese Italian blend, 1/2 cup 2 percent milk, and 1 tablespoon butter, stirring until cheese melts.  
Pour cheese sauce into chicken mix and stir well (mixture will be thick).

Drain noodles well; lightly rinse in cool water then add to sauce mix.

This can be eaten as-is; leftovers, kept cool, can be topped with shredded cheese and baked into a casserole.

### **Frying Pan Quesadillas By KA**

We make easy quesadillas on our frying pan. Just take a flour tortilla and top with your favorite stuff (refried beans, grated cheese, green or black olives, shredded cooked chicken, chopped tomatoes, rice, etc) Fold in half making a "sandwich" and fry on each side till golden brown. Slice into wedges and serve with salsa, avocado, and sour cream.

### **Tagliatelli Carbonnera By demtears**

For Supper I whip up some Tagliatelli Carbonnera. Sounds fancy, but it's really simple. It's basically bacon and eggs over pasta.

Boil up your favorite pasta, I use tagliatelli, but any wide noodle will work. While that's cooking, Mix up the following:

1 cup of cream

4 eggs

Pepper & Salt

1/2 cup parmesan

bacon bits from breakfast

Warm up the bacon drippings from breakfast, pour in your cooked pasta along with your egg mixture, stir to mix, turn off the burner and let stand until the liquid firms up a little. Holy Comfort Food! This is great for late fall.

To save even more time and hassle, I mix up the liquid stuff at home and seal it in a Tupperware tub.

### **Pork Taquitos with Guacamole By Kevin A**

10 -12 Mission® Corn Tortillas

1 1/2 Tbsp. Vegetable Oil

1/2 cup Onions diced

2-3 Serrano Chiles minced

1/2 lb. cooked Pork shredded

1 large Tomato peeled, seeded and chopped

Guacamole for dipping

Vegetable Oil

Recipe Instructions:

1. Sauté onion in oil until soft. Stir in chilies and shredded pork. Cook until meat is hot. Stir in tomato, cook 1 minute.
2. Brush tortillas lightly with vegetable oil. Heat in microwave or in oven. Place 1 tablespoon filling in a narrow strip 1 inch from the edge of each tortilla. Roll up tightly. Fasten in center with a wooden pick.
3. Pour oil 1/2 inch deep into a medium skillet. Oil must be hot enough for tacos to sizzle when you place them into the skillet. Fry several taquitos at a time until crisp. Drain on paper towels. Remove wooden picks.
4. Serve immediately with guacamole for dipping. Taquitos may be cut in half for easier dipping.
5. To freeze: refrigerate taquitos about 1 hour after frying. Wrap 10-12 taquitos in heavy foil or freezer wrap. Store in freezer and use within 2 months.
6. To serve frozen taquitos, remove from freezer, unwrap and place in a baking dish. Cover lightly with foil. Bake in preheated 350 degree F oven 20-30 minutes, or until heated through.

### **Tinga By sdtripp**

A Mexican meat dish that is made with pork and sausage, slowly cooked in a spicy chile sauce and then served in a traditional food wrap such as a tostada, a tortilla or a taco shell. Typical ingredients include cubed pork shoulder or loin, chorizo sausage, tomatoes, chipotle chiles,



onions, and garlic.

I would take some pork and slow cook it in a DO or a crock  
use the chipotles in adobo sauce

Chile sauce  
Chorizo sausage  
Tomatoes  
onions  
Garlic  
Dried oregano

**For serving wrap:**

What is a Mexican meal without Tortilla's to wrap it up  
You could roll um to make taquitos and fry them  
You could have a tostada = flat  
You could make a burrito  
You could make a taco

**For serving condiments:**

Maybe have some lettuce  
Mexican three cheese grated cheese  
Salsa  
fresh lime juice squeezed makes Mexican food real  
Cilantro

## **Tinga By Laredo**

(I cheat: for chipotle puree I buy a can of chipotles in adobo sauce, and spin the whole thing in the blender until it's smooth. Store in the fridge in a recycled mayo jar or squeeze bottle. You can also buy really good Buffalo brand chipotle hot sauce in most grocery stores. For this you'd need about 1 1/2 TBSP of that) If you don't want to grill the meat you can use leftover roasted chicken or turkey, shredded with your fingers.

**Nice variation on this theme is to cook a brisket or Boston-butt pork roast** and use some of the leftovers, finely shredded, in place of the poultry; put a generous smear of sour cream on a warm flour tortilla, add a scoop of filling, sprinkle on some shredded cheddar and serve ...

2 tablespoon Fresh lime juice  
1 tablespoon flavorful olive oil  
1 teaspoon garlic salt  
4 Chicken thighs; skinned  
4 Chicken breast halves; skinned  
1 tablespoon oil for sautéing  
2 cup Chopped onions  
4 Garlic cloves; minced  
¼ pounds Bulk Mexican chorizo sausage  
2 pounds tomatoes; peeled, seeded and chopped  
½ cup Tomato puree (like Pomi)  
2 tablespoon Chipotle puree (see note)  
1 Bay leaf  
1 teaspoon Dried oregano  
1 tablespoon Brown sugar  
½ teaspoon Salt (up to 1)  
4 Red-skinned new potatoes; diced  
1 Avocado; pitted, peeled and sliced

Tinga is wonderful as a warming stew or a filling for burritos, empanadas or tortas (Mexican sandwiches). The flavors improve and intensify with time, making this the perfect make-ahead dish.

**INSTRUCTIONS:** Blend together limejuice, olive oil and garlic salt. Rub on chicken pieces. Grill over medium-hot coals or under a medium broiler. Cook breasts for about 10 minutes per side; thighs for about 15 minutes per side. Tip: If you are in a hurry, you can cheat by buying a grilled chicken -- preferably from a Mexican deli. The chicken will finish cooking in the sauce where it will absorb all the delicious flavors.

Heat oil in a large skillet. Add onions; sauté until softened. Add garlic; sauté for a minute or two longer. Remove onions from pan and reserve. Add chorizo to pan; sauté until browned. Using paper towels, blot as much fat as possible from pan. Return onions to pan. Add tomatoes, then stir in tomato puree, chipotle, bay leaf, oregano, brown sugar and salt. Simmer for 20 to 30 minutes.

Cut grilled chicken meat off bones; add to simmering sauce along with diced potatoes. Simmer for 15 minutes, until potatoes are tender and flavors come together. Serve garnished with avocado slices and lots of warm corn tortillas.

**Note:** To make chipotle puree from the softer, freshly smoked chipotles, cut chiles open and scrape out seeds. Place 6 chipotles in a blender with about 1/4 cup water, or just enough to facilitate blending; process until smooth. Serves 4.

## **Pineapple Dishes:**

### **Pineapple and cheese casserole By Ira**

1-cup sugar  
6tablespoons of all-purpose flour  
2 cups of shredded cheddar cheese (sharp for me)  
2 20 oz. cans of pineapple chunks  
1 cup of crushed cracker crumbs  
1 stick of butter

Mix flour and sugar, and then add in the cheese. Stir in drained pineapple, saving the juice. Spread mixture into a buttered casserole dish. Mix cracker crumbs with melted butter and enough of the pineapple juice to bind it together. Spread mixture on top and bake in a preheated oven for about 30 mins.

### **Pineapple and cheese casserole By Kevin A**

#### **INGREDIENTS**

3 (15 ounce) cans pineapple chunks  
2 1/2 cups shredded Cheddar cheese  
8 tablespoons pineapple juice  
8 tablespoons all-purpose flour  
1 cup white sugar  
30 buttery round crackers, crushed  
1/2 cup butter, sliced

#### **DIRECTIONS**

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine pineapple chunks, cheese, pineapple juice, flour and sugar. Spoon into a 9x13 inch-baking dish. Top with crushed crackers and butter slices.

Bake in preheated oven for 30 minutes.

### **Dutch Oven Pineapple Pork By TomS**

8 boneless pork chops  
2 cans of pineapple chunks in pineapple juice (not heavy syrup)  
1 jar Maraschino cherries  
1 1/2 cups Italian salad dressing  
1 1/2 cups brown sugar  
8 Tbsp soy sauce  
Salt, pepper and garlic powder to taste  
Cornstarch as needed.

Dice the pork chops into 1" cubes and grill. Be careful not to over cook them. You just want to brown them up a little. After grilling place the pork in the Dutch oven.

Start your charcoal. While waiting for the charcoal, mix together, the juice from the pineapples (save the chunks for later), Italian salad dressing, brown sugar and soy sauce. Season the mixture with salt, pepper and garlic powder. Thicken the mixture with cornstarch. Be careful, you want to use just enough cornstarch to make the mixture sticky.

Pour the mixture over the pork. Add the pineapple chunks and the entire jar of cherries and

stir. When the coals are ready, bake at 375 degrees for one hour stirring and turning the pot and lid every 15 minutes.

Serve over hot rice and enjoy!

## Other Meals:

### Choose your meat (chicken or turkey tenders or boneless pork chops) Winter Dish By Laredo

- 1 can shoe peg vacuum-packed corn
- 1 medium onion, minced
- 3 cloves garlic, peeled and minced
- 1 medium bell pepper, seeded and minced
- 1 Hatch Chile pepper, stemmed, seeded and minced
- 1 can golden mushroom soup
- 2 Tbsp olive oil
- 16 oz chicken broth or vegetable broth
- 1 can early sweet peas with pearl onions and mushrooms
- 1 1/2 lb chicken or turkey tenders or boneless pork chops
  
- 2 Tbsp rice flour
- 2 Tbsp corn flour
- 4 Tbsp all purpose flour
- 1/2 teaspoon kosher salt
- 1/2 teaspoon paprika
- 1/4 teaspoon cayenne
- 1/4 teaspoon chipotle pepper
- 1/4 teaspoon white pepper
- 1/4 teaspoon dry mustard
- 1/4 teaspoon ginger

Mix flours with spices in a big Ziploc bag. Add chicken and shake to coat.

In olive oil, sauté veggies except corn until onion is clear. Remove and set aside, saving pan juices.

Add chicken and cook over medium heat about 20 minutes or until juices run clear. Remove and set aside, saving pan drippings.

Shake spiced flour into pan drippings. Stir well and bring to a boil. When it thickens, add the canned soups, the corn, and the broth. Stir thoroughly and simmer until thickened. Add the veggies back in. Pour over the chicken and serve hot.

## Hobo Recipes By Laredo

Here are two for starters:

Breakfast:

- 1 large orange per person
- 1 large or 2 small eggs per orange
- salt
- pepper
- 2 slices bacon per egg

Cook bacon on grill or in skillet; discard all but about 1/2 teaspoon of grease per egg. Crumble bacon.

Remove top 1/4 from orange with sharp knife. With spoon, being careful not to pierce skin, eat orange from inside, leaving whole rind like bowl. Break eggs and beat lightly with salt and pepper; stir in crumbled bacon and drippings, then pour into orange rinds. Set oranges on grill about 2" above coals. Set tops back on oranges. Check after about 15 minutes.

No dishes. Good eats.

Supper:  
(for four persons)

1/8 cup each, per person, finely diced celery, green bell pepper, and onion  
1/3 tsp salt  
1.2 tsp black pepper  
1/4 tsp garlic powder  
1 tbsp Lea & Perrins  
1 small can tomato sauce  
1 1/2 lb lean ground beef  
1 beaten egg

Mix all ingredients well, divide into 8 thin patties.

Make 4 double-thick pieces of foil 8" x 12". Rub inside very lightly with oiled paper towel.

Lay a patty on the foil, then a slice of cheese on the patty, then a slice of tomato on the cheese, then a slice of onion on the tomato. Top with 2nd thin patty and seal edges. Fold foil over, envelope-fashion, sealing one long edge down center. Roll ends to seal, leaving about 1/2" between edge of patties and edge of packets. Grill seam-side-up for 15 minutes over very hot coals; turn over, grill 15 minutes, remove from heat and rest, seam-side-up, 5 minutes. Open and enjoy.

### **Kielbasa - Cream Can Meal By Catoosa Grani**

Well, I finally did my first DO cooking. It is a recipe I modified from a stovetop recipe. Originally, it was cooked in a cream can over an open fire and of course fed many people. You used fresh corn on the cob with a section of the stalk still in place and stood them on end in the bottom of the can. I use frozen cobbletts for the DO because they are smaller and easier to fit into the DO. Next I add chunks of potato, baby carrots, onion, smoked sausage or Kielbasa, and finish it off with at least 2 cans of beer. Cooked properly it should take about an hour. It is easy and very good. Sometimes I add shrimp, crab legs, and Cajun seasonings. Another thing is Bavarian Sauerkraut added in the bottom before the corn is put in. Just use your imagination and what you like.



### **Laredo's this and that skillet rice**

Try this: get half a dozen celery sticks and dice them. Add a clove of garlic, a double handful of golden raisins, a shake of sea salt and two of coarse black pepper. Now in a little oil or butter in a skillet, cook a half a diced onion until it's clear, then toss in 3/4 cup of rice and continue to sauté a minute or two, until you begin to smell it toasting. Then just add water and cook as you would regular rice. This makes a nice light meal or you can cook it, chill it and serve with chopped greens (I like spinach and romaine) as a salad.

### **Poor Man's Casserole By SkipperSue**

This is a dish that we have at home every now and then. I'm thinking this would also do well in a DO.

Take a half a cabbage and chop it up, lay in the bottom of a casserole dish. add a little water just to cover the bottom.

Add one can of cream of celery soup, cream of chicken works good too.

Add one can of corned beef on top of that.

Next mix up one box of Jiffy corn bread mix and pour that on top to cover everything.

I'm not exactly sure on how long to cook it, when it looks a golden brown color on top.

### **Steve's Crab Quiche By Steve\_Cox**

#### ***Ingredients:***

3 Tablespoons of butter

3 Tablespoons diced Vidalia onion

1 foil package of crab meat or 6 ounces

One 9" pie crust partially baked

1-1/2 cups grated Swiss cheese

3 large eggs

1 cup heavy cream

1/4 Teaspoon salt

Dash of cayenne pepper

Preheat oven to 375 degrees. Sauté onion in butter in a skillet for a few minutes until tender. Add crabmeat and let it heat throughout. I sprinkle the bottom of the piecrust with Parmesan cheese, then put the crab and onion mixture in the crust. Then place the grated cheese on top of the crab. Mix the eggs together with the cream, salt, and cayenne pepper. Slowly pour this mixture over the ingredients in the pie shell, until it is within 3/8" from the top or all of the mixture if it will fit. Bake in the center of the oven at 375 degrees for 25 minutes or until the top and crust starts to brown a little. It sometimes takes a little longer before the center of the quiche sets up. Allow to cool for about 10 minutes before you cut into slices and serve. This is my Sunday morning special; it takes about an hour from start to eating.

### **Easy Home style Spaghetti By Paw\_Paw\_Drew**

#### **Ingredients**

1lbs hamburger meat

1 can favorite sloppy joe sauce

1 tsp Worcestershire  
Roman noodles as needed

Prepare Sloppy Joe mix as directed on can adding Worcestershire sauce  
Prepare roman as directed omitting season pack. Drain well.

Day one  
Place noodles on plate and top with sloppy Joe mix  
Sprinkle generously with Parmesan

Day Two  
Still good as a Sloppy Joe

Day Three  
Spaghetti sauce taste better as it ages so make another pack or 2 of noodles

Day Five  
Clean out refrigerator and feed leftover's to cat.

### **Camp Spaghetti By Laredo**

Stand two servings of spaghetti on end in a clean iced tea jar. Pour in boiling water, put on the lid, wrap in a thick towel, and leave alone 15 minutes.

Meanwhile bring a pint and a half of water to a boil. Stir the following into the water:

1 teaspoon powdered onion  
1/4 teaspoon powdered garlic  
1/2 teaspoon kosher salt  
1/2 teaspoon ground white pepper  
1 cup powdered milk  
1 tablespoon butter (not margarine)  
1/2 tablespoon olive oil

whisk briskly and beat in :

1/2 tsp Worcestershire sauce  
1 cup shredded extra sharp white cheddar cheese  
1/2 cup shredded Romano cheese  
1/2 cup shredded parmesan cheese  
continue cooking until thickened but smooth

Drain pasta and pour into bowl  
Add sauce  
Sprinkle on 1/2 pouch bacon bits  
Grate on a generous dusting of coarse ground black pepper  
Serve hot.



## Pizza:

### Campsite Scratch Pizza & Dough By Dean in Eureka, CA



I played around with some dough making yesterday, hopeful to come up with a scratch dough, which could be made while camping...

I came up with the following, which easily yielded a trimmed 14" pizza skin, which gave me a 1" lip of dough around the perimeter of a Lodge 14" Camp Oven.

#### Ingredients

3 Cups - White Flour

1/2 Cup - Yellow Corn Meal (Fine Ground, not Coarse)

1/4 Oz. - Dry Yeast (With Future Use By Date)

1/2 Oz. - Dry Yeast (With Expired Use By Date, for a stronger yeast taste) \*Optional

1/2 Tsp. - Sea Salt

1 Tbsp. - Sugar

2 Tbsp. - Olive Oil

1 1/4-Cup - Water (Next time, I'm gonna substitute with flat beer)



#### Instructions

Start the yeast mixture by using 1/4 cup of warm water, half of the sugar and 1/4 Oz. of the new yeast. Mix well and set aside.

In a mixing bowl, add the flour, salt olive oil, remaining sugar and 1/2 Oz. of expired yeast. (If available) Mix well.

When yeast mixture becomes foamy, (signs of being active) add to the mix.

Add remaining water and mix well, with a fork, then graduating to hand until dough is a consistent ball.

Knead dough with both hands for about five minutes. (Dough should be smooth and elastic)

Place dough in a lightly olive oiled bowl, cover and allow dough to rise for 1 hour in a warm place.

Dough should be doubled in size now... Punch down the dough and allow to rise a second time. (covered and warm)

After at least one more hour, punch dough down and on a flat surface, covered with parchment paper... roll dough out to at least make a 15" circle.

Dock the dough with a dough docker. (Fork works too)

Place a 14" bowl upside down on dough and trim the dough to a finished 14" diameter.

**(Optional Step)** Sprinkle dough surface with coarse corn meal, cover with additional layer of parchment paper and flip the "sandwich over with a pizza peel and lightly re-dock trimmed pizza skin.

Place trimmed pizza skin and parchment paper into cold 14" Lodge Camp Oven, using the pizza peel.

Center trimmed pizza skin by moving overhanging parchment paper and form a 1" wall of dough around the bottom of the oven wall. Trim excess parchment paper that sticks up above wall of oven.

Add sauce, cheese and other ingredients and place lid on the oven.

Place 20 briquettes below the oven and 50 briquettes on the oven lid.

Bake for 25 minutes, with one-quarter rotation of oven and lid at 12 1/2 minutes.

### **English muffin pizza By tinbender**

1-split English muffins

2-put spaghetti sauce on halves

3-put grated cheese on top and some other toppings

4-put inside dutch oven or Coleman oven(that's what I use)about 15 min.

my kids love these and we make them at home all the time

### **Healthy PIZZA on the BBQ grill By caseydog**

Start with one of those Boboli pizza crusts. It is NOT authentic, but it will do, and it grills nicely. Place the "whiter" side down.

Spread a thin layer of plain tomato sauce on the pizza. If good, fresh, vine ripened tomatoes are available, slice them very thin, and make a layer of them on the pizza.

Next, slice (don't grate) some FRESH mozzarella. It may not be with the rest of the cheeses in the grocery store. Ask at the Deli counter. Put some slices randomly all over the pizza.

Roughly tear some fresh basil and scatter it around the pizza. I grow my own herbs, but you can find fresh basil in most produce sections.

Optional: Drizzle a little olive oil on top.

Heat your grill, and then turn off the burners in one area, or move coals to one side. Place the pizza in the grill in the area where the burners/coals are not (indirect heat).

WATCH! It should take 6-10 minutes. Check and rotate from time to time.

### **Vegetarian Pizza By Dean in Eureka, CA**

Let's see...

18" pizza dough

15 oz. pizza sauce

2 lbs. of mozzarella

1/4 lb of provolone

1 smidgeon of medium cheddar just for color

1 yellow bell pepper

1 red bell pepper

5 mushrooms

7 cloves of roasted garlic

12 black olives

several slices of pickled ginger

several quartered artichoke hearts

Oh, and seven slices of...

bacon

Whadya expect?

... Had to get some sort of meat in there.

## Vegetables:

### Grilled/baked asparagus with balsamic vinegar By sdtripper2

A standard supermarket bunch of green asparagus

\* Coarse sea salt

\* Raw or brown sugar

\* Balsamic vinegar

\* Melted butter or olive oil or better yet a little of both

\* Butter for the sweetness & olive oil for the savory flavors

Preheat the oven to 200° C / 425° F or so (hot but not the hottest), or turn on the grill.

**Prepare the asparagus** by cutting off the tough ends, and lightly peeling the ends with a vegetable peeler. You want the stalk ends to look like halfway-sharpened pencils. Line them up in a baking pan, preferably lined with a Teflon baking sheet. (The sugar and vinegar tend to make the pan a bit sticky afterwards.)

**Note:** *Some do not peel the asparagus but snap one stem to find the line of woody verse soft of the stem. Line all the rest of the stems up on your cutting board and make one cut to exclude the woody parts of all the stems to match the one you just snapped, in one fell swoop. There you're done.*

Sprinkle the asparagus lightly with the salt, and sugar. How much sugar? Just a couple of pinches; you don't want them to be sugarcoated, just to have a hint of the sweetness. (The original recipe calls for white sugar but I find that raw, or coarse brown / unprocessed sugar, is even better with the balsamic vinegar.)

Sprinkle very sparingly with the balsamic vinegar. You don't want to douse the asparagus with it. To do this, place your thumb over the bottle mouth to control the sprinkle rate.

Put a little melted butter or extra virgin olive oil over the asparagus - again, you only want a little. Butter makes it taste a bit sweeter, while olive oil makes it a bit more savory. Both work well. (The original recipe uses butter.)

Bake for 10 minutes or grill for about 8 minutes, turning a couple of times. If you bake the asparagus will be a bit softer, and grilling makes them more crunch and slightly charred. (The original recipe calls for baking them.)

Put on plates and spoon over any leftover liquid in the pan over them. Serve immediately. These are fun to eat with your fingers.

### Quick Bean Recipe By Ma3tt

Quick Bean Recipe

a bunch of slightly browned bacon

Mix in an onion sliced when bacon is almost done

1 can black beans

1 can great northern beans

1 cup ketchup+/- mostly minus

1 cup spicy BBQ sauce +/-  
Some spicy powder, I use a rib rub that will burn your eyes.  
Bring to low boil then simmer for 40 minutes.

### **Really easy black bean recipe By caseydog**

This is a normal size mixture, but you can double or triple it for larger gatherings.

Two cans black beans.  
One can diced Rotel tomatoes and chiles (choose hot or milder to suit your taste)  
One can of Sweet corn.

Mix it all up, and simmer it long enough for the flavors to blend. You can add shredded cheese if you want, or keep it healthy without the cheese.

### **Greens to go - Joanne's Greens**

Bag mixed greens  
2 strips of bacon  
1 slice of onions – rough chopped  
1 tsp garlic powder  
2 – 3 tbs balsamic vinegar

Fry up the bacon until crisp. Remove from the pan leaving the bacon drippings. Throw in as many greens as will fit in the skillet. They cook down so don't skimp. Cover the skillet and let the greens cook for a minute or so. Lift the lid and turn the greens so they don't burn. Replace the lid. (The lid helps speed cooking because it traps the steam coming from the greens) Chop up the bacon. After about 5 minutes of cooking and turning the greens, add the bacon, onion and garlic powder. Continue cooking and turning until the onions are transparent but not browned. Add the balsamic vinegar and immediately cover. After about a minute, remove from the heat. Mix one last time to make sure the greens are flavored by the vinegar. Plate and serve.

The Balsamic Vinegar is the key to this recipe! It adds a layer of flavor and moistness that makes the greens come alive. Because they aren't boiled to death, these greens are still going to have some texture to them.

Enjoy these greens with some sweet potatoes, and your favorite Q (I vote for pulled pork).

### **Camp out blooming onions By Laredo**

Buy some cornmeal and some good crackers -- (Ritz or Keebler Club work well). Buy a couple, or three, decent sized yellow (sweet) onions.  
Slice the peeled onions very thin and place them in a Ziploc bag.

In the blender, whiz about 25 crackers with 1/2 cup of cornmeal until you have a powder as fine as flour. Now season it: use 1/2 teaspoon Gebhardt chili powder, 1/4 teaspoon cayenne pepper, 1/2 teaspoon ground white pepper, 1/4 teaspoon garlic powder, 1/2 teaspoon ground coriander, 1/4 teaspoon chipotle chili powder, 1/8 teaspoon salt, and 1/8 teaspoon ginger. Add spices to powder in blender and mix well. Pour into a Ziploc bag, roll up to remove excess air and seal bag.

At camp: put 1/2" oil in the bottom of a cast-iron skillet and heat until a cube of bread comes to the top immediately; while it's heating, add the spiced cornmeal/cracker meal to the onions and shake bag to coat, kneading to mix. Using a fork, drop generous portions of the onions into the hot oil; as each batch finishes cooking lift them out of the oil, let them drain over the pan until they stop dripping, and set aside. Serve warm in lieu of fries.

### **Harrison Baked Onions By SkipperSue**

Take several onions and peel them all. Cut the top and bottom "tuff parts" and from the top, core it out to about one inch or so in diameter. Make the core about 1 1/2 inches deep.

Take a whole bullion <sp?> cube, chicken or beef and stuff that down in there. Now take butter or margarine and pack that down in the hole over the bullion cube. Now we used to do them on a grill. We would wrap each one up with aluminum foil and set them on the grill. Bake for around 30 mins or so. Good stuff! For a Dutch oven, I guess you could line the bottom with onions and then put some foil over that and make a new level? I guess it depends on how many you make.

### **Famous Campfire Onion By JamesW**

This is one I do almost every time I cook on the grill at home. Take 1 large white onion. Cut out the core about 1/2 way through the onion. Do not go all the way through. Place a bullion cube in the hole. Cram a lot of butter in the hole. Place on 3 layers of foil. Add a couple of drops of water and some Lawry's Season Salt. Wrap tightly and place directly on the fire of a campfire. Let cook about 45 min. Remove to eat. If the outer layers of the onion burn, remove one layer. Eat everything else....

Brush teeth... and gargle!

### **Shrimp stuffed Portobello mushrooms By FlaTear**

4-5 Large Portobello caps  
1lb small shrimps (already cooked, de-veined and peeled works great)  
Cilantro (to taste)  
Olive Oil  
Diced Tomatoes (small pieces)  
Diced/cubed Small onion  
1-2 Garlic cloves (depends on your taste) thin sliced or diced  
Pinch salt & pepper  
Mozzarella Cheese slices

Any shredded cheese you like, I prefer blue cheese or white cheese

Start by adding the onions, diced tomatoes, garlic and cilantro to the pan lined with olive oil. Sauté for 5-7 minutes, allow for all the flavors to combine with each other.

Add the shrimp, salt and pepper and cook for another 5 minutes or until shrimp looks fully cooked.

Drain excess water/oil from mixture. Set aside

Mushrooms, add olive oil to pan, lightly fry/grill each side of the caps, about 1-2 minutes a side.

Take the mixture and fill the caps, don't be shy "pack'em up really good"! Sprinkle a little of your favorite cheese over the caps and mixture. Then lay a slice of mozzarella over it, or any other of your favorite cheeses. Place stuffed caps back in pan. Since you're cooking outdoors and an oven is most likely not at hand, cover the pan with foil or lid for 2-4 minutes or until the top layer of cheese is fully melted. Take it out and serve hot with a glass of White Ziff and enjoy! Great as an appetizer or main course served with a nice colorful salad! Light but it fills you up!

Quick mustard sauce to top caps with!  
Cup of cream or half and half  
Mustard  
Garlic  
Onion  
Parsley (optional)  
Butter  
Salt & Pepper

Dice garlic and onion into tiny little pieces, the smaller the better! Sauté the garlic and onions with no oil, enough to sweat on low (About 2 minutes). Turn heat to med or med high, add cream, couple of squirts of mustard, 3 tablespoons of butter, salt and pepper

### **Stuffed Green Peppers By Warpony**

1lb. ground beef  
4 medium peppers  
1 medium onion  
1/4 cup uncooked rice  
3 tbsp ketchup  
salt and pepper  
crushed oregano

SAUCE:

1 14.5 oz Italian-style stewed tomatoes  
1 tbsp ketchup  
1/2 tsp crushed oregano leaves

Cut the tops off the peppers and remove the seeds. Combine first 7 ingredients and mix thoroughly then put mixture into each pepper. Combine the sauce ingredients and pour over peppers. Cook for about an hour with whatever coals are needed to get the oven to around 350 degrees. I ended up with about 1 1/2 hours just to make sure the meat is cooked all the way through.

I used a 2 lb. chub of burger and whatever was left over was mooshed into a patty and stuck it in the bottom of the DO before the peppers were put in. The juices from the tomatoes combined with the patty made a tasty dish itself.

### **Baked Potatoes with dill and onion By B&Fhenderson**

1 potato per person  
1 small to medium onion per person  
butter or margarine  
Dill weed fresh or dried  
Garlic powder (optional)

Salt and Pepper  
foil

Cut 1 potato into 1/4" to 3/8" rounds and 1 onion in to 1/4" rounds  
Place a slice of onion between the potato slices  
Sprinkle with Dill Weed and Salt and Pepper  
Include a pat of butter as you wrap this in foil.  
Place on coals and turn every 15 min's. Potatoes are done when they soft when gently squeezed.

### **Outback Steakhouse Aussie Fries By vinoscooter**

1 - 2 lb. bag of Frozen French Fries  
1 Cup shredded Colby Jack cheese  
6 pieces of Bacon, cooked  
24 Fl. Oz. Peanut Oil (can be reused later; store in refrigerator)

Divide the fries into half, and use the other half later.  
Heat oil to 350 degrees. If you do not have a thermostat, make sure the oil is hot enough, so that when you set a french fry in there it will cook immediately. If the french fry sinks to the bottom, and barely bubbles, it is not hot enough. Fry the potatoes in small batches, they are done when they are golden brown, and float to the top of the skillet. ( I like to use a Dutch Oven). Be sure to drain the potatoes on paper towels. You can keep them warm in the oven while the other fries are done.

When all french fries are done cooking, and drained place them onto a platter. Salt the french fries if you like, and sprinkle on cheese and cooked bacon. Pop these back into a warm oven until the cheese begins to melt.

Dipping Sauce:

1/2 C. Sour Cream  
1 Tbsp. Prepared Horseradish  
dash Cayenne Pepper  
dash Salt  
dash black pepper

Combine all ingredients and mix well.

### **Blue Cheese Mandolin Potatoes Side Dish By Ira**

1) Peel and mandolin a "bunch" of potatoes. You don't have to use a fancy mandolin slicer or anything; you can just cut the round slices as thin as your arthritic hands will allow. Heck, you don't have to cut them THAT thin.

2) In a mixing bowl, crack a "couple of" eggs. Add a pint of heavy cream (whipping cream is okay), salt, pepper and oregano, and whisk well.

3) Layer the potatoes flat in a Pyrex, aluminum pan, or in that nutty DO that you guys are



always getting excited about.

4) Pour that liquid goop over the potatoes. Make sure you have enough goop to cover them well and that it really gets in there. (In other words, more is better than less here.)

5) Take two containers of crumbled blue cheese and spread on top.

6) Bake at 350 for 50 minutes to an hour, or until the top gets golden brown. (This is one dish that you'll KNOW when it's done.)

### **Texas-Heat Potato Packet By WarPony**

\* 1 1/2 lbs. (4 med.) potatoes, cut into 1/2" cubes

#### **DRY RUB:**

\*2 tsp. garlic powder

\*2 tsp. paprika

\*2 tsp. packed brown sugar

\*2 tsp. salt

\*2 tsp. black pepper

\*2 tsp. cayenne pepper

Lay out diced potatoes on a layer of foil. Combine dry rub ingredients then sprinkle onto potatoes, top with butter (or whatever) then cover with another layer of foil. Fold edges all the way around and cook on a covered, medium-high grill for 15-18 minutes.

I modified the ingredient list and used chili powder instead of cayenne..... I didn't have any cayenne. I also threw the cut up potatoes in a gallon Ziploc bag and tossed what looked like 2 tsp. of the ingredients (*wink wink*) in with the taters and shook it all around till they were covered good. I still used foil but probably had a 1/4 C of butter in the bottom of the foil before I dumped the potatoes on it.

### **Skillet Tater dish By Laredo**

Thinly slice a medium onion and sauté in a little butter until clear; add 1 bag tater tots or hash browns and cook gently until all sides of potatoes are browned. Remove and set aside; keep warm.

Brown 1 pound ground beef with three cloves smashed garlic; once meat is brown add 1 (juice drained) can Fiesta-style Ro-tel and 1 small box Mexican style Velveeta, cubed; once Velveeta melts, add potatoes back into dish, warm through and serve.

### **Dutch Oven Potatoes By Mike B**

1 lb. thick sliced bacon

2 medium yellow onions; sliced

5 cloves garlic; minced

1 cup fresh mushrooms; sliced

15 medium potatoes; peeled and sliced

1 10.5 oz. can cream of chicken soup

1 10.5 oz. can cheddar soup

1 cup sour cream  
2 Tbsp. Worcestershire sauce  
1 Tbsp. soy sauce  
Salt and pepper to taste

Heat a 12-inch dutch oven (deep kind) using 18 to 20 briquettes under the oven until oven is hot. Cut bacon into 1-inch slices and fry until brown. Stir in onions, garlic and mushrooms, cooking until onions are clear. Add potatoes.

In a large bowl, combine the remaining ingredients and mix well. Pour the mixture over the potatoes and stir until the potatoes are well coated.

Cover and cook for 60 minutes using 10 to 12 briquettes under the oven and 12 to 14 on the lid. Stir every 15 minutes.

I am making two adjustments to the recipe:

1. 14" Dutch oven instead of 12". Too much food here for a 12".
2. 12 medium potatoes instead of 15. Same reason as above.

This is a really great-tasting recipe and is extremely easy to make. It's a bit like scalloped potatoes without all the hassle.

### **Jalapenos aka Atomic Buffalo Turds By Slayer**

Skewers (If you want to use them) soaked in water for 30 min.  
16 jalapenos de-stemmed, cut in half lengthwise and seeded.  
8 oz. cream cheese  
6-8 large stuffed olives.  
Leftover smoked meat (as much or as little as you like) chopped.  
BBQ rub or spices of your choice to taste.  
Hot stuff or not to taste. ( Or limit )  
Bacon (sliced).  
BBQ sauce or not (once again your choice).

Combine cream cheese, olives, smoked meat, spices and hot stuff in a food processor. Pulse just to combine.

Stuff jalapenos halves w/cream cheese mixture, top w/more smoked meat (optional), wrap with bacon slice and skewer.

Smoke (offset method) for 30 min at about 300 degrees.

Feel free to slather w/BBQ sauce during the last 10 min.

### **Crab or Lobster Stuffed Jalapeno Peppers By Guy**

12 large jalapeno peppers  
4 ounces crabmeat or Lobster meat, well drained  
1/3 cup minced red onion  
1/4 cup minced green bell pepper  
1/4 cup mayonnaise  
1/2 cup all purpose flour

3/4 cup of your favorite beer  
All purpose flour for dredging  
1/2 avocado, peeled, diced  
1/2 cup mild salsa, drained  
1 tablespoon mayonnaise  
Corn oil (for deep frying). Note: If you go to a natural food store and get the all natural **virgin** corn oil you will never go back to the other. It also is good for you.)

#### The Preparation:

Cut Jalapenos lengthwise in half, leaving stems attached. Seed chiles. Place chiles in a heavy medium saucepan. Cover with cold water and bring to simmer. Drain. Repeat process. Dry Jalapenos with a paper towel.

Combine crab or lobster, onion, bell pepper and mayonnaise in little bowl.

Season with salt and pepper. Fill Jalapeno cavities with crab mixture. Press Jalapeno halves together to compress filling. (You can prepare this up to six hours ahead just cover and chill.)

Place 1/2 cup flour in bowl. Gradually whisk in your favorite beer. Let stand 30 minutes.

#### The Cooking:

Heat oil in heavy deep pot to 375°F.

Whisk batter to smooth consistency.

Dredge jalapeños in flour. Holding stem end, dip into batter to coat completely.

Deep-fry in batches until golden brown, about 3 minutes. Using slotted spoon, transfer jalapeños to paper towels and drain. Combine avocado, salsa and mayonnaise in small bowl.

Season to taste.

Serves six people or two Teardroppers

## Sauces, Salads, Dips & Dressings

### Chipotopeppfeta sauce By Ma3tt

Great sauce for chicken or veggies or as a hot dip.

Ingredients (variable to taste)  
1 + Tbl spoon Chipotle sauce (I use more)  
Some oregano  
a finely cut red pepper I usually use only half of one  
1+tbl spoon crushed garlic  
1 tbl spoon butter  
squeeze half a lemon  
salt an pepper to taste  
Fry up the above ingredients just to get them hot  
lower heat Add 1/2 cup of Feta cheese and get it melted  
Mix into 16 oz of sour cream  
pour over hot chicken etc

### Chipotle Cream Sauce By Ma3tt

2 tablespoons chipotle bottled sauce (adjust amount to reach pain tolerance)  
half cube of butter or less  
oregano  
a couple tablespoons of crushed garlic more or less  
1/4 cup minced red bell pepper  
1/2 lemon juice  
Other stuff to taste onion, cumin be creative....  
Heat all above in sauce pan

lower heat then add 1/2 cup of feta cheese  
when melted turn off heat  
Add 2 cups of sour cream mix it up a bunch

pour over chicken or fish or veggies or baked potatoes or as a dip or ?????

### Chipotle mayo: By Laredo


1 egg yolk (pasteurized is good if you can get it)  
1 cup good light oil (safflower if you can get it)  
1/8 teaspoon dry mustard powder  
1/4 teaspoon kosher salt  
1 chipotle pepper in adobe sauce plus 1 teaspoon sauce  
1/8 teaspoon crushed roasted garlic  
1/8 teaspoon comino

In a food processor mix the spices with the garlic, pepper and adobe sauce and blend well until smooth. Now add the egg yolk and whip for 3 seconds. Now, lower the speed to "mix" and trickle in the oil slowly.

Voila -- the niftiest spread around.

Don't want to eat raw eggs? Use a cup of commercial mayo instead of the yolk and oil.

For chipotle ranch dressing (the 'sauce' that comes with a blooming onion or an awesome

blossom at those chain places ) get a packet of Good Seasons' dressing mix and 8 ounces of sour cream and 4 ounces of good mayonnaise and 2 chipotle peppers in adobe sauce plus 1 1/2 teaspoons of the sauce. In a blender make the peppers and sauce smooth then blend in the sour cream, ranch mix and mayo.

Keep 'em cold.

### **Hellman's or Miracle Whip (Laredo) uses them to make a few delights**

"McCormick in the East, Schilling in the West."

"Best foods in the east, Hellmann's in the West."

Take a quarter cup of either one and beat it with a tablespoon of sour cream and a (thawed) small container of Cool Whip. Now stir in:

a cup and a half of chopped green apple  
a cup and a half of chopped red apple  
a half a cup of chopped walnuts  
a half a cup of golden raisins  
a half a cup of dried cranberries  
three quarters of a cup of finely diced (string less) celery  
two tablespoons minced shallot

Let stand refrigerated one hour.

If you want sweet, you can serve it with the following:

Sixteen ounces hulled strawberries, diced  
4 ounces glazed chopped pecans  
2 ounces chopped candied ginger

If you want it savory serve with

6 ounces honey mesquite smoked turkey, in 1/3 inch dice  
6 ounces Virginia ham, in 1/3 inch dice  
2 hard-boiled eggs, finely chopped  
1 can English peas, drained

OR

2 pounds new potatoes, washed, boiled, cooled and quartered  
1 cup diced red onion  
2 large cucumbers, washed, seeded, coarsely diced  
1 pkg cup Buttermilk Ranch dressing mix  
4 tablespoons chopped sage leaves  
4 tablespoons chopped baby dill  
4 tablespoons chopped rosemary  
1 tablespoon chopped thyme  
(This should chill at least 20 minutes before serving)

## **Shredded Chicken Spinach Salad & easy clean up By agileaction**

In a large Zip-loc bag (or two or three, depending upon how many you are feeding), put baby spinach leaves, shelled sunflower seeds, dried cranberries and shredded chicken breasts (you can even use the chunk chicken in a can, or the Tyson chicken in the deli section - more expensive that way, but whatever works for you). Bring along a small tub of crumbled feta and a bottle of any raspberry vinaigrette off the shelf - even low fat, or non-fat, if you choose to go that route.

Before serving, dump your feta into your Zip-loc bag with all the other goodies, and add your dressing. Close the bag, toss it all together, and serve it. If you use paper plates, the only thing you have to clean up is your silver/plastic wear, and at that, it's only a fork/person.

It's really good, light, and tastes great in the summer.

## **Garlic & Brie By dmb90260**

Killer Brie

2# wheel of brie

5 tbsls minced parsley

5 tbsls freshly grated Parmesan cheese

10 sun dried tomatoes packed in oil, minced

2.5 tbsls oil from sun dried tomatoes

12 garlic cloves, mashed

2 tbsls minced fresh basil

3 tbsls toasted pine nuts coarsely chopped

Chill brie before using. Remove rind from top & sides of brie.

Place on serving dish

Combine all ingredients but Parmesan, spread on brie. Top with Parma

Serve at once or refrigerate for later.

Best if allowed to sit out at least 30-60 minutes ahead of time.

Serve on good French baguette slices or crackers.

I adapt this for all sizes of brie and often use bottle pesto and adding garlic and tomatoes plus some olive oil.

You do need the pine nuts for a bit of crunch and I always have a few chunks of chopped garlic mixed in too. Put the nuts in a frying pan on the stovetop and watch carefully. As soon as some start to brown, toss, wait only a few seconds and remove before chopping in a grinder.

I have taken it to an outdoor concerts, hidden in a double brown bag, opened it later after the sun warms things and watched heads all around us snap as the try to find the source. A large wheel will feed many people.

## **Brie en Croute By Ira**

"Brie en Croute"--which is the French way of saying Brie in pastry. I'll give the home kitchen recipe, but there must be a way to adapt it for camping.

Ingredients:

Wheel of Brie

Chopped Walnuts

Cinnamon

Dark Brown Sugar

One egg

Butter

Puff Pastry Shell (This is the hard part to adapt for camping. It's just a large square of pastry shell. They sell them in boxes of two in the frozen foods section.)

- 1) Thaw your puff pastry shell. It takes about 15 minutes.
- 2) Throw your chopped walnuts into a small saucepan. Add a ton of butter, plus some cinnamon and brown sugar, and heat. (The smell will give you an orgasm.)
- 3) Open your square of pastry shell flat, and put your Brie in the center. (Of course, all rind removed.)
- 4) Top the cheese with your now-cooked walnuts.
- 5) Bring up the sides of the pastry shell to wrap the whole thing so it looks like a little sack. Easiest if you use bakers twine to tie the top.
- 6) Crack and whip your egg, and brush GENEROUSLY onto the pastry shell.
- 7) Bake at like 300, 325 for like not much time at all. As soon as the shell browns, you'll know it's ready.

Put it on a big serving dish, because it's a mess to eat when people are sharing, but man oh man!

## **Laredo's Olive spread for breads**

Drain a 6 oz jar of pitted green olives. Remove the pimiento stuffing.

Drain a 3 oz can of chopped black olives. Put in a molcajete or a blender with

16 leaves of basil

9 leaves of cilantro

12 leaves of parsley

6 leaves sage

1/2 tsp roasted minced garlic

1 peeled shallot

1/4 cup peeled onion

salt and pepper to taste

1/2 teaspoon olive oil

and mash to a paste.

Smear on warm sourdough toast.

## **Camp Cole Slaw Dressing By Joseph**

You can make it up in bulk per this recipe, or pare it down to suit however much you want to make. The nice thing about this dressing is that it requires no refrigeration. I substitute Splenda for the sugar to keep the carbs & calories down. The vegetables used are cabbage, carrots and green onions, but I just use shredded cabbage - K.I.S.S.

Joseph

1 gallon white vinegar  
1/4 cup garlic salt  
6 teaspoons cumino  
1/8 cup dry mustard  
4 pounds sugar  
6 teaspoons black pepper  
1/8 cup oregano  
1/3 cup celery seed

## **What is a good substitute for RO\*TEL? By Laredo**

If you can't find it in your grocery, here is a good substitute:

1 can Mexican Style crushed tomatoes  
1 tablespoon lime juice  
1 tablespoon fresh chopped cilantro  
1 small can chopped green chiles  
Mix well.



## **Soups:**

### **Campfire Bean 'n' Ham Soup By beverlyt**

Tip: For easy cleanup, cover the outside of your Dutch oven with heavy-duty foil before placing this recipe on the grill.

1 pound dry navy beans  
2 small onions  
8 cups water  
4 cups cubed fully cooked lean ham (1 1/2 pounds)  
2 smoked ham hocks  
2 cups chopped celery  
1 cup chopped carrots  
1/2 teaspoon dried basil  
1/2 teaspoon pepper

Place beans in ovenproof Dutch oven ; add enough water to cover by 2 in. Bring to boil; boil for 2 minutes. Remove from heat; cover and let stand for 1 hour. Chop one onion; slice the second onion and separate into rings. Drain and rinse beans; discarding liquid. Return beans to the pan. Add onions and remaining ingredients. Cover pan and place on the grill rack over indirect medium heat. Cover grill; cook for 1 hour or until beans are almost tender. Uncover the pan; cook 30 minutes longer on covered grill or until beans are tender. Discard ham hocks. Yield: 12 servings (3 quarts)

### **Taco Soup By vairman**

2 cans Ranch Style Beans  
2 cans Stewed Tomatoes, chopped (I put mine in a blender)  
2 cans Whole kernel Corn  
1 can Chopped Rotel Tomatoes ( I used original)  
1 sm, can Chopped Green Chilies  
1 tsp. Garlic Powder or 1 clove fresh, chopped  
1 tsp. Ground Cumin  
1 Tbsp. dried Cilantro or 1/4 cup fresh  
1 package dry Taco Seasoning  
1 pkg. dry Ranch Dressing Mix  
1 1/2 lbs. ground Chuck or Sirloin

Empty contents of all canned goods, including juices into a DO. Add all seasonings and dry mixes. Brown hamburger, drain and add to other ingredients. Simmer until heated through, (about 30 min.)

## Stew:

### Chuck Wagon Stew By mikeschn

This works well in a big pot on the propane stove.  
*(Although I'd be interested to hear if anyone cooks it over an open fire, or in a dutch oven)*

1 lb ground hamburger or beef cubes  
1 onion finely chopped  
1 clove garlic, minced

28 oz can tomatoes  
2 beef bouillon cubes  
3 tb chili powder  
1 tb ground cumin  
4 potatoes chopped  
1 or 2 can(s) green beans

Brown beef in large pot. Drain off fat. Add onion and garlic and cook until soft.  
Add tomatoes, beef bullion cubes, chili powder, cumin, potatoes and cook until potatoes are done, about 45 minutes. Add green beans and cook until hot.

### Green Chili & Pork Stew By ceebe

#### Ingredients

2 tablespoons Olive Oil  
3 pounds lean pork cut into ½ to ¾ in. cubes  
2 yellow onions, large  
5 garlic cloves (or more)  
4 cups chicken broth  
1 large can diced tomatoes  
6 Poblano chili peppers, seeded and coarsely chopped  
1 tablespoon ground cumin  
2 teaspoons ground mexican oregano  
2 tablespoons Gebhardts chili powder  
1 tablespoon ground black pepper  
2 jalapenos, seeded and finely minced  
2 tablespoons green hot pepper sauce  
1 teaspoon white vinegar  
2 teaspoons salt  
6 new red potatoes, ½ in. pieces  
shredded jack cheese

#### Directions

Heat the oil in a large sauté pan, medium heat, add the pork, sauté 'til gray. Place pork in a large pot.

Sauté the onions and garlic in the same pan, add a little more oil if needed.

Add the onions, garlic, chicken broth, tomatoes, Poblano, cumin, oregano, chili powder and pepper.

Bring to a boil then reduce to a simmer. Cook covered for 1-hour stirring occasionally.

Add the jalapenos, green Tabasco sauce, vinegar, salt and potatoes.

Cook, covered at a simmer 'til the potatoes are tender, about 20 minutes

Serve in bowls, garnish with grated jack cheese.

### **IRISH STEW By Raven**

Stew meat, Beef or your choice. Brown in BIG STEW pot, brown hot and fast to seal in juices, add whole garlic and a BIG Valedella Onion or even two. I use two like he did, chop big chunks and fast fry with the meat still in, get the juices going together.

Now add a cup of Black berry wine to deglaze the pan of meat and onions, I have tried Rum here before and has successful results. Beer does nice as well.

Now the rest is fast and easy, a med size can of each is added with juices.

1 CAN CORN  
1 CAN GREEN BEANS  
2 CAN MIXED VEGGIES  
2 CANS OF WHOLE NEW POTATOES  
1/2 CUP BARLEY  
1 ZUCCHINI CHOPPED IN CHUNKS  
1 PACKAGE OF MUSHROOMS CHOPPED IN CHUNKS

Now bring to boil, and reduce to low to simmer.. I let mine go for at least 3 hours. This one is excellent in the crock-pot as well. Or on a campsite, use the dutch oven and cover for the day sitting next to the fire.

Just before your ready to serve break out a batch of southern sweet cornbread and honey.

I'm hungry already... this is comfort to me.

By the way, this makes enough for 4 to 6 people. And of course ALWAYS better the next day. Many times I make on one day and serve it the next day.

If you like "heat" add a dash of chipotle pepper to it. Gives it a Smokey heat taste.

### **Penis Stew By Steve\_Cox**

1 Pound of penis (ram's or bull's).  
3 tbls. oil  
1 large chopped onion  
2 garlic cloves, peeled and chopped  
1 tsp coriander seeds, crushed  
1 tsp salt  
freshly ground black pepper

Scald the penis, then drain and clean (doesn't say how you clean a penis. Not sure a guy would know since this penis is, well . . . never mind). Place the penis in a saucepan, cover with cold water, and bring to a boil. Remove any scum, and then simmer for 10 minutes. Drain and slice.

Heat the oil in a large skillet. Add the onion, garlic, and coriander and fry until the onion is golden. Add the penis slices and fry on both sides for a few minutes. Stir in the remaining ingredients with a good grinding of pepper, add enough water to cover, and bring to a boil. Lower the heat, cover, and simmer for about 2 hours, or until tender. Add a little water from time to time if necessary to prevent burning.

The ladies say this was originally a Jewish recipe from Marcelle Thomal. Apparently innards, including penis, once played a major role in Jewish cooking.

## **Santa Fe Stew in 20 min By stjohn**

1 lb Ground Chuck  
1 15 oz can Ranch Style beans  
1 15 oz can unsalted Corn  
1 15 oz can diced Tomatoes with green chilis  
1 envelope taco seasoning mix  
1 envelope hidden valley Ranch Dressing Mix

### Directions:

In deep skillet or large pot brown meat, drain fat, add ALL canned vegetables, and their juices. (do not drain cans). Add taco mix and dressing mix. If it is too thick add water. Heat and eat  
Garnish with sour cream and/or cheese

## **DUTCH OVEN (ALBINO) SQUIRREL STEW By PresTx82**

Prep Time: 1 hour 45 minutes

2 squirrels cleaned and cut into pieces Dutch oven  
1/4 cup flour  
1 teaspoon salt  
1/2 teaspoon pepper  
2 tablespoons olive oil  
3 cloves garlic, minced  
2 large onions, chopped  
4 cups water  
4 beef bouillon cubes  
1 large potato cubed  
2 large carrots, diced  
2 ribs celery, diced  
2 cups frozen lima beans  
2 14 1/2 ounce cans diced tomatoes  
2 cups frozen corn kernels  
1 teaspoon Worcestershire sauce  
1 1/2 teaspoons sugar  
3 tablespoons flour

### Directions

Dredge squirrel in flour, salt and pepper  
Heat olive oil and garlic in large Dutch oven and brown squirrel  
Add onions and cook until soft  
Add water, bouillon cubes, potato, carrots and celery  
Cover and simmer for 1 hour  
Add lima beans, tomatoes, corn, Worcestershire and sugar  
Cover and simmer for 30 minutes  
Mix 3 tablespoons flour with 1/2 cup cold water, stirring until smooth  
Add to stew and simmer until slightly thickened  
Season to taste with salt and pepper

## **Bread, Rolls & Biscuits**

### **Biscuit mix By skhampton**

In our family, we like biscuits. We especially like biscuits while we are camping. But with all the health issues associated with solid fats (shortening, butter, etc.), I wanted the biscuits to be "healthy". Here is the recipe that we ended up with:

2 cups flour  
1 Tbsp sugar  
1 Tbsp baking powder  
1 tsp salt  
1/4 oil  
3/4 milk

Mix together. Knead. Rollout. Cut biscuits. Bake in a 500 degree F oven until lightly browned - usually 10 minutes.

Now the fun begins. To make these camper friendly, I make up Ziploc bags of the dry ingredients (flour, sugar, baking powder, salt, and 1/3 cup dried milk) - usually one bag per day of our scheduled trip. Any bags that aren't used while camping get used up after we get back.

Then at the site, I add the oil and a scant 3/4-cup of water. Mix in a bowl, knead (if I feel ambitious), squeeze off balls of dough that I roll in my hands and flatten then I place them on a oiled/greased heavy-duty piece of foil. I make the entire thing into a package that fits in my largest pan and cook it on the camp stove - turning the foil package over and over until the biscuits are done. (A dutch oven is currently on the wish list.)

The kids like when I add stuff to the biscuits - cinnamon, sugar, and raisins with a confectioner sugar glaze added after baking is currently the favorite. But I also do savory ones with garlic and cheese. If you add a little more sugar to the mix they make a nice stand in for a fruit shortcake dessert.

### **Beer Biscuits By Chip**

Take good old standby Bisquick mix. Put it together just like on the directions but instead of milk or water, use BEER, it will foam up when added to the Bisquick if you just opened it, or use flat beer and pour it in. Roll out and cook just like normal. Makes a right nice biscuit that has a bit of the hoppy taste its not strong but just a little different. Give it a shot before you turn up your nose.

### **Mayo Biscuits By stjohn**

Anyone with a Coleman or Hill oven might enjoy them  
It sounded strange to me until I tried it but anyway here goes

1 cup self rising flour  
1/2 cup milk  
1/4 cup mayonnaise (not salad dressing)

mix it all together pour into a greased muffin tin (I like to use real butter to grease it with)  
bake at 400 for 15 min.

### **Beer Bread By Laredo**

Set your oven for 375F.

Sift two cups of flour into a big bowl. Melt a stick of butter (not margarine).

Pour half the butter in a loaf pan and swirl it around to coat the pan.

Open a can of beer. Pour the beer (8 oz) into the flour, along with the other half the butter.

Stir well. Now pour that into the buttered pan and bake 35-45 minutes.

Good stuff hot with stew. Really good stuff the 2nd day toasted in cheese sandwiches. I like it buttered both sides, with a slab of white Vermont sharp cheddar and a sprinkle of garlic salt on the tops.

### **Beer Bread By sjptak**

We use a no loaf pan, just put it in a well greased (Crisco) 10" oven, 13 coals on top with 7 on bottom. It got sucked down real quick while still warm with butter.

Basic recipe

3 C self rising flour

3 tblsp Sugar

1 tblsp Dried onion flakes

1 12oz beer-Miller, Bud, etc - NO dark beer

Mix all dry stuff at home and bag it. At camp, pour in beer, mix it up, and lay it on work surface and knead to form a ball. Grease the oven well. Flatten it out and bake 15 to 25 min. To check for doneness, when it looks golden brown, remove and knock on the bottom. If it says "THUNK" it's done.

There are all kinds of variations for this. Let the creative juices roll. You can add your favorite herbs, a bit of fresh garlic that you just roasted to circulate the smell to make them HUNGRY, the cheese, Jalapeno peppers, whatever you heart desires.

### **Cheesy Beer Bread By AmyH**

Mix together in one Ziploc bag:

3 cups (about 13.5 oz) all-purpose flour

3 Tbsp sugar

2 tsp baking powder

1 tsp salt

Optional- about 1 Tbsp or so of dried herbs of your own choice (I like dried basil)

In a separate Ziploc bag take 1 cup shredded cheese of your own choice (I have tried Cheddar and Fontina in this recipe, and they are both very good), or you can pick up a bag of already shredded cheese at the store

When you get to camp, mix together the dry ingredients and cheese and add 1 Tbsp olive oil (optional) and one good 12 oz. beer of your own choice (I like a good amber, but Bud would probably work fine Ira). Mix it up until moist.

Spoon into a lightly oiled loaf pan (I am hoping the Dutch Oven Gurus can chime in with a DO suggestion for this part) and sprinkle with 2 Tbsp melted butter. Cook at around 375 degrees for 35 minutes then sprinkle, or brush on another 2 Tbsp. melted butter. Cook for another 23 minutes or so until a wooden pick inserted comes out clean. Cool for about 5 minutes before slicing.

I am thinking that this would work in a DO just great. Maybe a 10" DO?

Side option, sauté about 1 cup diced onion (sweet onion is great) in the 1 Tbsp of olive oil and add to the batter.

### **Fry pan Bread By WayneD**

One cup flour  
One teaspoon double action baking powder  
one fourth of a teaspoon salt  
one Tablespoon sugar

The sugar makes a lot of difference, browns nicely and tastes a lot better. Mix all the dry ingredients together very well in a bowl. Then add cold water a little at a time and mix until you get a dough ball forming. Do this quickly. Once you get the dough ball, dump it out onto a floured surface.

Pat and form this into a cake about an inch thick or less. It cooks a bit faster if it is thinner. But don't over handle the dough and dust it with flour.

Warm a pan with oil or whatever on the stove over low to medium heat; a cast iron leaves a nice crust. But a Teflon pan works as well. Put the dough in and give the pan a few shakes to make sure it doesn't stick.

As soon as a solid crust forms on the bottom, you have to turn it. This can be done one of two ways. One is to slid it out onto a plate then flip it and slide it back into the pan. The other is the flip. It takes practice, but it can be done.

To see if it is done, when you have done these enough, you can tap and hear a hollow sound. Until then, stick in a toothpick. If dough sticks, it needs more cooking. Usually about fifteen minutes all-together. If thicker, longer, thinner shorter.

To serve, break it up into pieces, and with margarine , butter or jam. My fave is to split a chunk and put some cheddar inside while it is still hot and let it melt. Cold it isn't that good, at least to my taste. It can be reheated in a microwave. Anyway, enjoy.

Has anyone here used a Outback Oven? It's basically an oven that literally sits on top of a camp stove and I highly recommend it. I have used mine to bake cakes, pizza and bread. Cakes can be cheated by using ready to go muffin mix. The kinds I buy call for the addition of an egg.

My Outback oven is 10 inches across so the half package of muffin mix works beautifully and

increases cooking time to about 30 minutes. Same goes with bread if you use those instant pizza crust mixes. Or a simple version of focachia. Two bags of the crust mix, water, a little basil, oregano and Parmesan cheese powder mixed in. Let rise in my high tech rising oven. (Cab of my truck left out in the sun.) Drizzle with olive oil and bake for about 30 minutes.

### **Zucchini Bread By Mike B**

3 eggs  
1 cup olive oil  
2 cups sugar  
2 teaspoons vanilla  
2 cups coarsely grated zucchini  
1 can (8 oz.) crushed pineapple, drained  
3 cups all purpose flour  
2 teaspoons baking soda  
1 teaspoon salt  
1/2 teaspoon baking powder  
1 1/2 teaspoon cinnamon  
3/4 teaspoon nutmeg  
1 cup chopped walnuts  
1 cup raisins

Beat eggs in a bowl. Add oil, sugar and vanilla; continue beating mixture until thick and foamy. Stir in zucchini and pineapple.

In a separate bowl, combine flour, salt, baking powder, baking soda, cinnamon and nutmeg. Add dry ingredients to wet, one-third at time, stirring to wet everything. Add walnuts and raisins, blending gently.

Pour the mixture into a Dutch oven that has been sprayed with non-stick vegetable oil. bake at 350 degrees for an hour, until a toothpick inserted in the center comes out clean. Cool for 10 minutes before turning out of Dutch oven.

### **Old-fashion Corn Bread Recipe By SafariBear**

This recipe is for a 10-inch Dutch oven, but if you use an 8-inch size, cut the recipe in half.

Mix together 1 cup of plain (not self-rising) corn meal (NOT corn bread mix), 1 cup of self-rising flour, 2 teaspoons of baking powder, 2 teaspoons of baking soda, a dash of salt, 2 to 3 tablespoons of sugar (this will make it golden brown, so don't use a sugar substitute), 1/4 cup of cooking oil, 1 or 2 eggs, and 1 to 1 1/4 cups of milk. Pour into a well-oiled Dutch oven, and bake at 425 degrees for 25 to 30 minutes (20 to 25 minutes for the 8-inch size) or until golden brown. This will make about 8 servings (6 servings in the 8-inch size).

Note: to get 425 degrees in a 10-inch Dutch oven, use 24 charcoal briquettes (13 on top and 11 under the bottom). For the 8-inch size, use 20 briquettes (11 on top and 9 under the bottom).

### **Cheesy Cornbread By Laredo**



1 cups stone ground cornmeal  
3 cups water  
generous pinch salt  
two cloves minced garlic  
10 ounces sharp cheddar cheese, grated  
generous pinch chipotle pepper

Bring water and salt to a boil in a heavy pan. Stir in meal and bring back to a boil, stirring constantly. Add spices and cook until thickened. Stir in cheese; turn into a greased pan and bake until top is golden-brown.

### **Basic Refrigerator Roll Dough Recipe By Rayvillian**

1 package active dry yeast  
1 1/2 cups war water (105 to 115 degrees)  
1 cup unseasoned lukewarm mashed potatoes (we use instant)  
2/3 cup sugar  
2/3 cup shortening (you can use Crisco ... or we use liquid oil in a pinch)  
2 eggs  
1 1/2 teaspoons salt  
6 to 7 cups all-purpose flour

Dissolve yeast in warm water in large bowl. Stir in potatoes, sugar, shortening, eggs, salt and 3 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. Cover bowl tightly; refrigerate at least 8 hours but no longer than 5 days (we have gone 7). When you are ready to fix rolls ... pull off as much as you want and shape.

The cinnamon rolls are 1/2 of the dough, 2 tablespoons margarine or butter, softened  
1/4 cup sugar  
1/4 cup brown sugar  
2 teaspoons ground cinnamon

Roll the dough out like you were making a pie crust ... about 1/4 inch thick. Spread the butter evenly on the dough ... mix the sugars and spices together and evenly sprinkle over the butter. Roll the dough into jellyroll and slice about 1/4 to 1/2 inch slices and place into a greased pan. Bake about 20-25 minutes in a dutch oven (or 375 degree oven). We used a 12-inch dutch oven and put 10 on the bottom and about 16 on the top.

### **Ranch Rolls By Laredo**

#### **Ranch Rolls**

This dough may be refrigerated for three or four days so that you can make as many or as few rolls as you need.

5 cups all-purpose flour  
2 (2-ounce) cake yeast or six 1/4-ounce packets dry yeast  
1/2 cup sugar  
1/2 cup vegetable oil  
2 cups buttermilk  
1/2 cup warm water  
1/2 teaspoon soda  
1 Tablespoon plus 1 teaspoon baking powder

1 teaspoon salt

Preheat oven to 450°F. (For a DO, Dean, what should the numbers be on a 14" and a 20" oven?)

Dissolve yeast in warm water; let stand 10 minutes. Mix all dry ingredients. Add yeast mixture, oil, and buttermilk. Stir with wooden spoon. Turn onto floured surface, and knead lightly. Roll out, and cut into 2-inch rolls. Generously oil top and bottom of rolls. Bake in 2- to 3-inch deep pan 12 to 15 minutes until golden. Yield: 3-dozen rolls; unused dough may be refrigerated and used as needed.

TIP: Wooden spoons are preferred—buy the heaviest you can find—because you don't have to worry about them scratching stainless bowls or cast iron skillets.

### Sourdough Biscuits

4 cups Sourdough Starter  
4 cups all-purpose flour, sifted  
1 teaspoon salt  
2 Tablespoons sugar  
3 teaspoons, heaping, baking powder  
½ cup shortening

Preheat oven to 350°F. In a large bowl, form a nest or hollow in 4 cups of flour. Pour 4 cups of Sourdough Starter into hollow. Add salt, sugar, baking powder, and shortening. Mix well to form soft dough. Pinch off in balls the size of an egg, and place in well-greased 14-inch Dutch bread oven or skillet—cast-iron containers give the best results. Grease tops of biscuits generously. Set them in a warm place to rise for 5 to 10 minutes before baking. Bake for 30 minutes or until nicely browned. The closer the biscuits are crowded in the pan, the higher they will rise. When cooking in a covered Dutch oven over coals, consistent heat for baking sourdough biscuits is very important. Beware of wind and drafts that can result in uneven heat. Yield: 30 biscuits.

### Fruited Sourdough Rolls

Sourdough lends itself well to sweet breads. Chuck Wagon cooks typically used dried or canned fruits or whatever they found along the trail. We use whatever's in season or what we find in the pantry.

1 recipe Sourdough Biscuits (recipe below)  
1 cup butter  
1 cup sugar  
2 cups dried apricots, boiled in a little water until soft  
1 cup confectioners' sugar  
Vegetable oil

Preheat oven to 400°F. Roll sourdough out on well-floured surface until it is about 18 to 20 inches long and 8 to 10 inches wide. Quarter butter lengthwise. Place quarter cuts of butter end to end the length of dough, about 1- inch from edge nearest to you. Repeat placing the butter quarters just past the middle of the dough. Spread apricots on each side of both rows of butter. Sprinkle first row of quartered butter as guide. (This gets easier after doing several times.) Cut with a sharp knife into 1-inch rolls. Carefully oil both sides, or cut rolls, and place in nonstick, large, deep baking pan or 16-inch Dutch oven. Pat down as you would sourdough rolls. Cook 20 to 25 minutes. Mix confectioners' sugar with 1 tablespoon water until smooth. Pour over rolls when removed from oven. Let rest 5 minutes before serving. Yield: 12 to 14 rolls.

Here is a starter:

In a clean gallon crock jar place 2 pints warm water  
Dissolve 2 tablespoons of sugar in water  
Dissolve 1 cake Fleischmann's yeast in water  
Let proof; when bubbling, stir in 4 cups sifted white flour  
Add 1 raw Irish potato (washed but not peeled), quartered

Cover with a close-fitting lid and let the starter rise until light (12 hours in warm weather, longer in cool weather). Do not let the starter get cold, ever. After using part of the starter, add 1-cup warm water, 2 teaspoons sugar, and enough flour to mix to the starter's original consistency. Add more potato occasionally as food for the yeast, but don't add more yeast. Use daily for best results. Starter improves with age.

You'll need to replace the potato once in awhile, and keep the starter fed; don't ever let it get cold (below 45 degrees F will kill it), and unless you really want to remodel your kitchen, don't leave it out on the counter in the summer overnight ... it'll grow right up out of the crock and take over.

### **Byron's Garlic Herb Rolls By Mike B**

5 1/2 cups bread flour  
1/4 cup butter; melted  
2 Tbs. yeast  
3/4 tsp. seasoned salt  
1/3 cup non-fat dry milk  
10 cloves roasted garlic; chopped  
1/3 cup sugar  
1 Tbs. salt  
3 Tbs. dried parsley flakes  
1 Tbs. + 1 tsp. dried basil leaves  
1 Tbs. dried thyme leaves  
2 cups warm water; 120° F.  
1/4 cup vegetable oil  
2 eggs; beaten

In a mixing bowl combine 2 cups flour, yeast, dry milk, sugar, salt, and herbs; blend well. Stir in water, eggs, and oil. Mix thoroughly. Stir 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.

Place raised dough on a floured board and punch down. Separate dough into 16 pieces. Form a ball from each piece and pat down into a round. Brush melted butter over tops of round and sprinkle with chopped garlic and seasoned salt. Pull rounds into an oval and fold in half so the garlic is on the inside. Place the folds of 10 rolls against the side of a warm lightly oiled 12" Dutch oven. Place 5 rolls in the inner circle and 1 roll in the center. Cover and let raise in a warm area for 15-20 minutes.

Brush tops of rolls with whipping cream then bake using 10-12 coals bottom and 16-18 coals top until rolls turn a light brown color. Brush tops of rolls with melted butter and sprinkle with Parmesan cheese. Cover and continue baking until rolls turn golden brown. Total baking time should be between 20-25 minutes. For even browning make sure to rotate the top and bottom of the oven 1/4 turn in opposite directions every 10 minutes.

## **Freeze your dough By San Diegan**

For fresh-baked aroma anytime, freeze bread dough after mixing, kneading, or shaping. When mixing up the dough, you may optionally add a little more yeast to compensate for the freezing process. Oil the dough before placing it in a freezer bag (or baking pans if shaped). Allow room for expansion while the dough freezes solid; after the dough is firm, remove the excess air. When ready to use the dough, thaw at room temperature and continue where you left off. To freeze dinner rolls, shape and place on a baking sheet. Cover the sheet and freeze until solid. Then drop the balls of dough into a plastic bag to use as needed.

If your freezer has a fast freeze compartment, use it. There is less chance of killing the yeast rather than having it go dormant. I also use wet yeast in the little foil packets rather than dry.

If I am making dough on an ordinary day, I make an extra batch to freeze. That way there is some around for an impromptu trip.

The dough stays fairly inert in a Coleman Xtreme, surrounded by ice. To get it thawed and rising again, I place it in an oiled pan or on a sheet and cover it with a linen kitchen towel.

## **Dutch Oven Biscuit Top Tips By Chef**

One of two choices here:

Biscuit top: Bisquick biscuits or can of biscuits (cut in half across) will do, but you must seal the stew, so pack them tight enough that as they expand they will seal over the top of the stew. That prevents the steam from escaping and allows your biscuit to brown. Extra coals for the last few minutes will help the biscuit brown on top.

Dumpling top: Bisquick works best here. Follow the recipe for dumplings. When you drop them into the stew leave plenty of room for them to expand so the liquid and steam can get around them. Extra coals on top are not needed.

Either works fine but if you go somewhere in between (i.e. leave too much room between biscuits, or not quite enough between dumplings) you will end up with something that is less than appetizing. At its worst it will not cook fully and absorb too much liquid, so it will just be soggy.

## Deserts:

### Banana Boats By lonebird

Fat Banana

Fillings (chocolate chips, little marshmallows, peanut butter chips, white chocolate M&Ms Mix and Match!)

Aluminum Foil

Make a cut on the inside curve of the banana

Fill the banana with the goodies of your choice (watch out sometime kids (and some adults) scoop out some of the banana to fit more candy in! This makes to TOOO sweet, less is more.)

Wrap banana up in foil and place it 'goodie side up' over coals

Wait 2-3 mins, pull off and let cool before touching

Unwrap and eat with a spoon

Try to keep mess in foil for easy cleanup

### Carrot Cake By Laredo

2 cups twice-sifted flour

4 slices stale rye bread

1/4 teaspoon salt

1 cup dark brown sugar

1 tablespoon vanilla

2 cans canned sliced carrots, drained

1 teaspoon each powdered allspice, cardamom, and ginger

1/2 teaspoon each powdered clove and nutmeg

2 teaspoons powdered cinnamon

1 cup applesauce

1 12 oz can crushed pineapple

6 oz walnuts

6 oz golden raisins

6 oz regular raisins

6 oz pecans

Heat oven to 375 F. Grease and flour a 9x13 pan. In food processor puree carrots with applesauce and rye bread; mix in spices, flour, sugar, pineapple, raisins and nuts. Pour into pan and bake 45 minutes to 1 hour or until toothpick stuck in center comes back clean.

Frost with:

1 16 oz bag 10x sugar beaten with

2 tablespoons lemon juice,

8 oz sour cream

and 16 oz cream cheese

Flavor variant: use 1 teaspoon rum flavoring and 1 teaspoon coconut flavoring in batter, and substitute same flavors for lemon juice in frosting.

### **Cherry Chocolate Surprise Cake By Mike B**

1 chocolate cake mix; prepared as directed  
1 (20 oz.) can cherry pie filling  
1 (8 oz.) brick cream cheese  
1 egg  
3 Tbs. sugar  
1 tsp. vanilla

Pour prepared cake batter into a greased 12" dutch oven. Spoon cherry pie filling into clumps over the cake batter.

In a small mixing bowl, cream together the cream cheese, egg, sugar and vanilla, until the mixture is smooth. Drop by the tablespoon over the top of the cake.

Bake using 8-10 briquettes on the bottom and 14-16 briquettes on the top for 1 hour or until the top center of the cake springs back when touched.

Serve warm with whip cream as a topping.

### **Chocolate Mayonnaise Cake By Paw\_Paw\_Drew**

1/2 cup unsweetened cocoa powder  
1-cup white sugar  
2 cups all-purpose flour  
2 teaspoons baking soda  
1/4-teaspoon salt  
1-cup water  
1-cup mayonnaise  
1-teaspoon vanilla extract.  
(The above is for a single recipe. I usually double it and then bake it in a bundt pan.)

Preheat oven to 350 degrees F.  
Grease and flour a bundt pan.  
Sift together flour, baking soda, salt, sugar, and cocoa powder.  
Add mayonnaise, vanilla, and water.  
Beat with an electric mixer on medium speed for approximately 3 - 4 minutes.  
Bake in preheated oven until toothpick comes out clean.  
Allow cake to cool for 10 minutes, and then remove from pan onto a wire rack to cool completely.

NOTE: These cake batters seem like it is almost too thick, but trust me it turns out beautifully.

### **DO Death by Chocolate Pudding Cake By sjptak**

The actual recipe called for a 12", we used my 10"

**Pre-mix the following in one bag labeled "CAKE":**  
2 Cups Bisquick  
1 Cup Sugar  
6 tbs Hershey's unsweetened cocoa powder (**NOT QUIK**)

**Pre-mix these in a second bag labeled "PUDDING"**

1 Cup Sugar  
2/3 Cup unsweetened cocoa

**You are also going to need:**

1 Cup milk  
2tsp vanilla  
3 1/3 Cups Hot Water  
Spray Oil

**Two mixing bags and a serving spoon are needed**

Cook this to completion at least an hour before serving, as it will require time to cool.

Prepare hot coals and hot water.

Spray oil the DO

Mix vanilla and milk together, pour the mixture into the "cake" bag, mix into batter, and spread batter evenly over bottom of oven.

Sprinkle "Pudding" bag evenly over cake batter, and gently pour hot water over the pudding powder.

Its gonna be kind of weird, but the pudding will go to the bottom and the "cake " will be on top. The "pudding" will firm up as it cools (approx 1 hr, maybe a bit more in really hot weather.)

### **E-Z Dutch Oven cake By plumberroy**

Jiffy white cake mix  
1 can fruit [pineapple, peaches, mandarin oranges]  
1/2-cup brown sugar  
Butter  
1 egg

mix cake mix egg and use the liquid from the fruit instead of water [may have to add water to equal the total amount of water] butter 5qt. dutch oven pure in cake mix sprinkle fruit and brown sugar over top put lid on oven. Put 6 or 7-lit charcoal briquettes under it and 12 on the lid cook for 15 to 20 minutes. The wife loves these. You may have to double this for a bigger dutch oven.

### **Festival Cake By Laredo**

Here is a good recipe for a festival cake. It's old and works a lot like a Power bar.

In a bowl soak a dozen dried apricots, half a dozen dried apples, two handfuls of dried cranberries and two handfuls of golden raisins in a quarter cup of good rum, warmed, for at least an hour (up to overnight).

Get six large carrots; peel and parboil, then mash (as you would potatoes) to a smooth paste, and beat in half a cup of heavy cream. Set aside. Toast a cup of flour in a dry skillet until it is the color of pecans. Grind a cup and a half of old-fashioned oats to flour and toast that similarly. Sift the toasted flours together with a teaspoon each of fresh-ground nutmeg, mace, allspice, and clove, a half-teaspoon ground cardamom and two teaspoons of fresh-ground cinnamon. Cream a stick of room temperature butter with half a cup of honey; beat in the

flours alternately with three eggs beaten with a half-teaspoon of fresh finely minced lemon zest and the juice of one lemon. Fold in the soaked fruit and mashed carrots and a cup of chopped hulled pecans. Spread in a greased floured cake pan and top with rows of pecan halves pressed into the top of the dough. Bake at 350F for about 45 minutes or until a toothpick inserted in center comes out dry. Let cool in pan.

### **MIRACLE WHIP CAKE By Mary K**

#### MIRACLE WHIP CAKE

1 c. Miracle Whip  
1 c. sugar  
2 c. flour, all-purpose  
Vanilla to suit taste  
1 c. hot water  
2 tsp. soda  
3 tbsp. cocoa

Mix Miracle Whip and hot water. Then mix dry ingredients and sift. Pour Whip and water over dry ingredients and beat. Bake in 350-degree oven for 40 minutes. Use any frosting you like.

### **Peach Dump cake By Ma3tt**

10" Dutch Oven well oiled  
Dump one 16 oz can of Peaches  
Dump one box Vanilla cake mix  
Dump one 12 oz Sierra Mist  
Dump one cube sliced butter  
Lightly fluff top layer with a fork  
8 coals under 14 on top 40minutes  
adjust as necessary.

### **Pineapple cake By dmj**

2-cups of self rising flour  
2-eggs  
1-303 can of crushed pineapple,  
1 & 1/2 - cups sugar  
1 tsp soda and 1 teaspoon of salt (omit if using self rising flour).

Mix all together,, pour into a greased long pan 9x11, sprinkle top of batter with light brown sugar about 1/2 cup total. Cook at 400 degrees, until cake is done  
Wait till Cake is done before you fix icing

#### Icing

In a pot combine  
1- stick of butter or margarine  
1- cup of sugar  
1- cup of can milk  
1- cup of coconut



Cook until it comes to a boil and thicken. Pour over cake hot, then sprinkle crushed pecan pieces on it.

### **Turtle Cake By DRYVEM**

Mix up any chocolate cake mix according to directions. Spray the oven with non-stick spray. Pour about 1 cup of batter in oven. Swirl to coat bottom. Bake about 10 minutes until cake is set. Spoon on a 16 oz container of caramel apple dip, or caramel ice cream topping. Sprinkle with chocolate chips and pecans. Cover all that with remaining batter. I also sprinkle top of batter with more nuts and chips. Bake until cake pulls away from sides. Let stand about 5 minutes.

It is easy and yummy. I baked this in a 12" DO with 9 coals on the bottom and 15 on the top. I got this recipe from a Yahoo DO group.

### **Upside-down Pineapple Cake By lonebird**

Couple of cleaned out tuna fish tins

Can of sliced pineapple

Pre-made white cake batter (I just make it at home, pour it into an empty water bottle and throw it in the cooler next to my buttermilk pancake batter.

Coals

Put a pineapple slice and a little juice on the bottom of the tin (you can also add a cherry if you'd like), fill the tin half full of cake batter, place 1/2" above coals, use a toothpick to test if it's done! Takes about 15 mins. Younger kids love this because they can make their very own cake, and eat it to!

### **Campout Cheesecake – Ziploc By Laredo**

If you plan a little you can do cheesecake on a campout.

Yes, cheesecake.

Without a fridge.

In Texas. Camping.

Not in the summer, though. It works anytime the after-dark temperatures go into the 50s or lower.

Buy a "no bake cheesecake" dessert kit and a couple of big Ziploc bags.

At camp, in one Ziploc, mix a 5-ounce can of canned milk with two cans of ice water.

Now, add the filling mix to the bag, seal and knead well for about a minute; set aside (in a cooler if you have one).

In the other bag make the crust with the graham cracker mix and a tablespoon or so of soft margarine; once mixed, lay flat and pat out thin.

After the filling rests 30 minutes (or more), slide the crust out of its bag onto clean paper towels and cut a corner off the filling bag. Pipe the filling onto the crust and serve.

## **Pumpkin Pecan Crisp Recipe (LCGI) Recipe by By RAYVILLIAN**

1 can pumpkin (about 16 oz)  
8 oz evaporated milk  
1 cup sugar  
1 tsp vanilla extract  
1/2 tsp pumpkin pie spice (or cinnamon if other is not available)

1 box yellow cake mix  
1/2 cup chopped pecans  
1 stick butter or margarine

Mix the first 5 ingredients, then pour into lightly greased 12 inch D.O.  
Sprinkle cake mix evenly over mixture. Sprinkle pecans evenly over cake mix. Drizzle melted butter over mixture.

Bake for about 1 hour or until lightly browned on top. Could cook in a 350-degree oven or over charcoal (10 on bottom and 14 on top).

## **Apple Crisp By vairman**

5 large Granny Smith apples peeled & cut into 1/2 in. wedges  
1 9 oz. Jiffy brand Yellow Cake Mix  
2 Tbsp. Sugar  
1 Tbsp. Cinnamon  
1/4 cup or 1/2 stick Butter, softened @ room temp.  
1/2 cup chopped Pecans

Arrange apple wedges in an 8 in. baking dish. Mix together cake mix, Sugar, Cinnamon, Pecans and softened butter until crumbly. Sprinkle over apples and bake at 350 for 40-45 minutes, or until apples are soft.

## **Rhubarb Crisp By DRYVEM**

6-8 cups Rhubarb (I used eight)  
1 1/2 cups sugar  
1 white cake mix  
1 package (3oz) strawberry Jello  
1 cup water  
1 cup butter

12 charcoal underneath, cover top (I would use less on the bottom next time)

Cover bottom of pot with rhubarb, sprinkling sugar on top. Mix Jello and cake mix together dry, and then sprinkle evenly on top. Spoon the water evenly over then entire surface (it is critical that the water is spooned gently, rather than simply poured over). Cut the butter into thin slices and place on top. Cover and cook until brown and crispy (approx 45 minutes)

## **Award Winning Apple-Vanilla Cream Cheese Cobbler Ala Mode By Dean**

APPLE COBBLER (Baked in a 12" D.O.)

### APPLE FILLING

8- medium apples; peeled and sliced (We used 4 Idared, 2 Gravenstien and 2 Mutsu apples)  
2 1/4- cups sugar  
6- tablespoons all purpose flour  
3/4- teaspoon salt  
2- teaspoons pure vanilla extract  
2- tablespoons melted butter  
1 1/2- teaspoons cinnamon  
3/4- teaspoons nutmeg  
1/2- cup cold water

### VANILLA CREAM CHEESE

12- ounces cream cheese  
1/4- cup milk  
1- cup powdered sugar  
1- tablespoon pure vanilla extract

### BATTER

3/4- cup egg substitute  
6- tablespoons melted butter  
2- cups all purpose flour  
2- cups sugar  
2- teaspoons baking powder  
1- teaspoon salt

### PREPARATION

Combine apple filling ingredients in a large bowl, stir until well mixed and set aside.  
Simmer/stir vanilla cream cheese ingredients in an 8" dutch oven until smooth and set aside.  
Pour 2/3 of the apple filling into a well oiled 12" dutch oven. (No preheating)  
Pour vanilla cream cheese evenly over the apple filling.  
Pour remaining apple filling over vanilla cream cheese.

Prepare batter; mix egg substitute and butter in a separate bowl.  
Stir flour, sugar, baking powder, salt in a separate bowl and combine with the egg and butter mixture.

Pour batter evenly over the remaining apple filling.

### BAKE

Place the 12" D.O. over 10 briquettes and place 20 briquettes on oven lid.  
Bake for 45 minutes with quarter rotations of oven and lid every 15 minutes.

## **Awesome Dutch Oven Cobbler By Ranger Rod**

1 #2 1/2 Can Sliced Peaches  
1 #2 1/2 Can Fruit Cocktail  
1 Small Can Crushed Pineapple  
1/2 cup Instant Tapioca  
1/4 pound Butter  
1 cup Brown Sugar  
1 Dry Cake Mix

- 1 Mix fruit & tapioca (Line Dutch Oven with foil to make easier cleanup)
- 2 Sprinkle cake mix over top, follow with Brown Sugar and Butter on top.
- 3 Cook about 45 minutes with 6-8 coals on bottom and 12-16 on the top. It is done when top is brown and cake has absorbed juices, but is not dry.

### **Changes to the above recipe for Cobbler By Dennis T (Darla)**

Made mods to this Cobbler at Myrtle Beach, (when I did this one the first time the juice was not taken into the dry cake mix):

Drain fruit use to mix with cake mix making a thick batter

Mix fruit & tapioca (Line Dutch Oven with foil to make easier cleanup) place in dutch oven first.

Spoon cake mix batter over top of fruit. Follow with Brown Sugar and Butter on top. Use your own judgment on the brown sugar, just a light layer will do.

3 Cook about 45 minutes with 6-8 coals on bottom and 12-16 on the top. It is done when top is brown and when cake has baked (use same method as if doing in oven at home to check).

### **Black Forest Cobbler By DRYVEM**

- 29 oz. can cherry pie filling
- 1 devils food cake mix
- 12 oz can of lemon lime soda

Empty contents of cake mix in large bowl. Pour soda into cake mix a little at a time., stirring after each addition until it reaches cake batter consistency.

Lightly oil 12" dutch oven. Spread pie filling evenly in bottom of oven. Gently pour cake batter over pie filling and spread evenly.

Bake with 8 charcoals on bottom and 16 on the top for 45-60 minutes or until done. (mine was done after 38 minutes)

### **Blueberry Cream Cheese Cobbler By mercy**

- 12" DO
  - 1 box white cake mix
  - 2 cans blueberries in light syrup
  - 2- 8 ounce packages of cream cheese
  - 1 package sugar cookie mix
  - 1 cube softened butter (may use more or less depending how the cookie mix crumbles)
- Pour cake mix on bottom of DO. Strain some of the juice from each can of blueberries and mix with cake mix. Drop spoonfuls of cream cheese all over mixture. Pour on top of this the blue berries.
- In separate container mix with a fork the butter and sugar cookie mix until crumbly. Sprinkle on top of blueberries.
- Cover DO and bake for 1 hour with 15-20 coals on top and 9-12 coals on bottom. Turn lid every 15 minutes ¼ turn clockwise and turn bottom ¼ turn counterclockwise. Check top of cobbler and take off some coals if it gets too dark. You can smell when it is done!

## Deans Version of Blueberry Cream Cheese Cobbler

Blueberry-Vanilla Cream Cheese Cobbler (Baked in a 12" D.O.)

Add...

8 oz. cream cheese

1/4-cup milk

1 cup powdered sugar

1 tblsp. Pure vanilla extract into a small saucepan. Simmer-stir until consistent and set aside.

Lightly spray or coat inside of cold 12" D.O with olive oil and add...

18.25 oz. white cake mix

12 oz. can ginger ale

into the cold D.O. Stir until mixture is consistent.

Add...

2- 15 oz. cans blueberries (Drain and discard syrup)

vanilla cream cheese mixture

into the D.O.

In a separate bowl mix and add...

17.5 oz. sugar cookie mix

1/4 cup egg substitute

1 1/4 sticks butter (melted)

into the D.O. Place lid on top of oven.

Place cold D.O. and contents over 12 briquettes and place 22 briquettes on oven lid.

Bake for 50 - 60 minutes with quarter rotations of oven and lid every 15 minutes.

Your nose will tell you when this one is done!

## Strawberry Cobbler By IndyTom

1 1/2 c AP flour

1 1/2 c sugar

2 1/2 tbs baking powder

1 tbs kosher salt

2 tsp vanilla

4 c fresh berries ( I used strawberries this time cause we had just picked 'em)

8 tbs butter ( I think you could get by with less)

1 1/2 c milk

Whisk together the dry ingredients. With the oven over 8 coals, add butter to the oven to melt. While the butter melts, add the milk and the vanilla to the dry ingredients and whisk to a smooth batter. Pour the batter into the melted butter and scatter the fruit evenly over the top. Top the fruit with an additional 2 tbs of sugar. Bake at 350 for 40-50 min, until brown.

## No Complaints Fruitcake By Raven

In a bowl soak a dozen dried apricots, half a dozen dried apples, two handfuls of dried cranberries and two handfuls of golden raisins in a quarter cup of good rum, warmed, for at least an hour (up to overnight.)

New to the group, and would like to add to this thread on fruitcake. Everyone hates fruitcake, Its to dry for one, the citron peel kills the flavor as does the green cherries. However I make one and also like the above add in a bowl dried fruit, but I add it to a pan, with 1 cup Myers

Spiced Rum and 1/2 cup Kaluha. I simmer for 10 minutes and set aside. I then use a basic Gingerbread box mix and add soaked cooled fruit, plus 1 teaspoon clove, cinnamon, nutmeg, allspice. I bake and set aside to cool. After they have cooled I had a mix of Rum and Kaluha, about 1/4 cup of each. This I spoon over the top of cake and set aside to rest as you normally would with fruitcake. Must be stored in an airtight container.

### **Valentine Teardrop Fudge By Laredo**

One seven-ounce bar of Ibarra Real Mexican Chocolate, grated  
2 1/2 cups sugar  
1 tablespoon instant coffee crystals  
3 tablespoons butter, plus more for greasing pan  
1 cup half-and-half  
1 tablespoon corn syrup  
1 1/2 tablespoons vanilla extract  
1 cup toasted pecans, hazelnuts, or almonds, optional

Line a 9x9 square pan with waxed paper or buttered plastic wrap; let this overlap edges. Set aside.

In a 12" Dutch oven or a heavy-bottomed saucepan, combine the coffee, sugar, chocolate, 1 1/2 tablespoons of the butter, half-and-half, and corn syrup. Over medium heat, stir with a wooden spoon until sugar is dissolved and chocolate is melted. Increase heat and bring to a boil. Reduce heat to medium-low, cover, and boil for 3 minutes. Remove the cover and attach a candy thermometer to the pot. Cook until the thermometer reads 234 degrees F. (If no thermometer: cook 7-9 minutes over medium-high heat, maintaining boil.) Remove from the heat and add the remaining butter. Do not stir. Let the mixture cool for 10 minutes or until it drops to 130 degrees F. Add vanilla and nuts, if desired, and mix until well-blended and the shiny texture becomes matte.

Pour into the prepared pan. Let sit in cool dry area until firm. Cut into 1-inch pieces and store in an airtight container for up to a week.

### **Velvet Fudge By TRAIL-OF-TEARS**

1/2 lb Velveeta Cheese (yes you read that right.)  
1/2 lb butter or margarine  
Slowly melt Velveeta and butter in medium bowl in microwave on medium setting until all cheese is melted.

Sift together:  
2 lbs powdered sugar  
1/2 c. cocoa  
Add to melted cheese and stir well.

Add:  
1 Tbs Vanilla  
1 c. pecans or walnuts if desired.  
Spread out in a 9x13 pan and refrigerate until firm cut into squares and serve.

## Campout Ice cream – Ziploc By cubby\_1969

Use 2 bags. One, you put your ice cream ingredients in. The other you put rock salt and ice in. Put your ice cream bag inside your ice bag and shake, shake, shake. Great for kids. You can make larger quantities with 2 buckets (small & large), then have the kids roll the bucket back and forth. You can wash clothes in a bucket too. Just use a different bucket, put clothes, water, & soap in and roll it around a while.

## Make and shake Ice cream Two Versions –Ziploc By Old Coyote & Jack J

1/2 cup of milk  
1/2 tablespoon of vanilla  
1 tablespoon of sugar  
4 cups crushed ice  
4 tablespoons of rock salt or table salt  
2 quart- size zip lock bags  
1 gallon zip lock bag

Use freezer bags

plastic spoon

Mix milk, vanilla and sugar together in on bag of the quart size bags.

Seal completely, removing as much air as possible before closing bag.

Place filled bag into remaining quart bag, removing as much air as possible and seal.

Put the double-bagged ice cream mixture inside the gallon bag, Fill with ice and salt on top. Remove the air and seal large outer bag.


Toss the bag around for five to eight minutes, checking to see that ice is surrounding the mixture evenly.

Open and throw away the gallon bag. Open quart bag and enjoy. Serves one.

I have used your recipe before and have also tried the following recipe. The amount depends on the size container you use. I have found smaller containers work faster for freezing the mixture to ice cream.

Use equal parts;  
sweetened condensed milk  
Half n Half cream.  
Add a little vanilla for flavor.

We put it in a small coffee can, sealed the lid and then put in a bigger can with the ice and rock salt. Sit around with friends and roll back and forth. This camp ice cream goes great with a hot DO cobbler. Peach is my favorite. *Now using a dutch oven to make this can be tricky but I will explain. Put the mixture in a dutch oven and put the lid on. Keep the dutch oven in the shade. Now if you remember, each briquette adds about 40 degrees to the total heat needed while cooking. So cut one briquette in half, which is about 20 degrees, which is below freezing*

*and place on the lid and uhhhh.....* 

## **Cherry Garcia Ice Cream By Dean in Eureka, CA**

1 small package instant pudding (any flavor) (We used Vanilla)  
2 cups milk  
1/2-cup sugar  
1 egg (We used 1/4 cup of egg substitute)  
1/2 Tbsp. vanilla extract  
1/4 tsp. lemon juice  
1 cup whipping cream  
1 12 oz. can evaporated milk

Chill a 12-inch 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-inch bowl or bucket. 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 lid (no deeper than the lip) will cool 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.

## **Caramel Peach Pie By Laredo**

Variations:

(1) make ahead at home -- this is better the 2nd day!

(2) streusel topping: Mix 2 Tbsp brown sugar with 1 pkg cinnamon-spice instant oatmeal and 4 tbsps chopped pecans and sprinkle over top of pie

(3) apple filling: substitute 3 cups sliced apples for peaches

(4) apricot/peach filling: substitute 4 large apricots for 2 of the peaches

You will need: A Dutch oven and the means to heat it to 350 degrees F

A metal deep dish pie pan that fits inside the Dutch oven with at least 1/2" clearance all the way around

A ring stand for the pie plate (save a large empty tuna can with both ends and all labels removed for this)

If you are heating your Dutch oven on a stovetop, you will need a small torch to brown the top just like your favorite TV chef's technique for creme brulee.

Make the crust: in a 1 gal Ziploc bag combine  
3 cups flour sifted with  
3/4 teaspoon salt and  
1/2 teaspoon pumpkin pie spice



1 stick of butter cut into small cubes  
(up to) 3 tablespoons ice water (yes, float ice in the water)  
Seal bag with least possible excess air. Knead from outside until contents resemble very fine gravel. A teaspoonful at a time, add ice water and knead well between additions until the dough forms and sticks together. Seal bag again. Lay flat and press dough out as thin as possible inside bag. Let rest in a cooler or refrigerator at least 10 minutes or up to an hour.

Meanwhile: preheat the dutch oven with the ring stand inside and butter the inside of the pie pan but do not put it on the heat yet.

Make the filling:

Combine 1/2 cup dark brown sugar  
1/2 cup dark karo syrup  
5 ounces evaporated milk  
1 tablespoon pumpkin pie spice  
1/2 stick melted butter

10 large peaches, peeled, pitted and sliced OR  
8 large peaches and 4 large apricots, peeled, pitted and sliced  
(substitution: 2 small or one large cans sliced peaches, drained, plus 1 can apricot halves, drained and sliced)

Melt butter. Add syrup, milk, sugar and spice; bring to a full rolling boil and cook 5 minutes; add fruit, lower heat and simmer 10 minutes or until thick enough to coat the back of a spoon.

Make the pie:

Remove the crust from the bag and place in the buttered pan, pressing to cover pan thinly but evenly and reach up 1/3 inch above the upper rim. Fold this down and pinch for top crust. Pour the filling into the crust and immediately set the pie pan in the Dutch oven. Bake for 35 to 45 minutes. Sprinkle streusel over pie for last 5 minutes of baking. If not using streusel, sprinkle top of pie with additional dark brown sugar and melt with small torch.

Serve warm with whipped or ice cream.

### **Almost Pumpkin Pie By DRYVEM**

Filling:

(1) 29 oz. can pumpkin  
1 tbsp. pumpkin pie spice  
3 eggs  
1 Cup sugar  
1/2 tsp. salt  
1 tsp. vanilla  
1 cup evaporated milk

Topping:

1 Pkg. yellow cake mix  
1 Cup chopped pecans  
1 Cup butter

Mix all filling ingredients. Pour into a greased 12" DO.

Cut butter into cake mix with a pastry blender, and then mix in nuts. Sprinkle over top of filling.

Bake for 1 hour with 8 charcoal on the bottom and 16 on top.

Dessert is done when a knife inserted in the center comes out clean.  
Serve warm or cold.

### **Bread Pudding By jayb**

12 to 14 cups 1-inch cubes day-old white bread, such as French or Italian  
1 tablespoon unsalted butter  
2 cups heavy cream  
4 cups whole milk  
6 large eggs  
1 3/4 cups plus 2 tablespoons light brown sugar  
4 1/2 teaspoons pure vanilla extract  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon freshly grated nutmeg  
1/4 teaspoon salt  
1/2 cup raisins  
Confectioners' sugar, for garnish  
1 recipe Whiskey Sauce, recipe follows

Preheat the oven to 350 degrees F.

Place the bread in a large bowl. Grease a 9 by 13-inch casserole dish with the remaining tablespoon of butter and set aside.

Combine the heavy cream, milk, eggs, brown sugar, vanilla, cinnamon, nutmeg, salt, and raisins in a large bowl. Whisk to mix. Pour the cream mixture over the bread, and stir to combine. Allow the mixture to sit at room temperature for 30 to 45 minutes.

Transfer the bread mixture to the casserole dish and bake until the center of the bread pudding is set, 50 to 60 minutes.

Garnish the bread pudding with confectioners' sugar and serve warm with warm Whiskey Sauce.

Whiskey Sauce:

2 cups heavy cream  
1/2 cup whole milk  
1/2 cup granulated white sugar  
2 tablespoons cornstarch  
3/4 cup bourbon or other whiskey  
Pinch salt  
2 tablespoons unsalted butter

In a 1-quart saucepan set over medium heat, combine the cream, milk, and sugar. Place the cornstarch and 1/4 cup of the bourbon in a small mixing bowl and whisk to blend and make a slurry. Pour the slurry into the cream mixture and bring to a boil. Once the sauce begins to boil, reduce the heat to a gentle simmer and cook, stirring occasionally, for 5 minutes. Remove the sauce from the heat, add the salt, and stir in the butter and the remaining 1/2 cup of bourbon. Serve warm.

## **Bread Pudding Laredo**

12 day-old croissants, torn to bits, toasted 3-5 minutes in a 350 F oven  
6 eggs plus 2 egg yolks  
1 cup scalded milk  
1/2 cup heavy cream  
2 egg whites  
pinch salt  
1/4 cup unsulphured molasses  
1/4 cup dark brown sugar, packed  
1/4 cup dark corn syrup  
1 teaspoon Madagascar bourbon vanilla extract  
1 1/2 teaspoons fresh ground cinnamon  
1/4 teaspoon fresh ground nutmeg  
1/4 teaspoon fresh ground cloves  
1/2 teaspoon ginger juice  
1/2 cup golden raisins  
1/2 cup dried cherries  
1/2 cup dried cranberries  
2 tablespoons flour  
1 cup pecan pieces, toasted with croissants  
1/4 cup (1 stick) unsalted butter, at room temperature

Cream butter, sugars, vanilla, and spices until lemon-colored and light; gradually beat in cream and eggs and yolks. Combine with warm milk.

In separate bowl beat egg whites with syrup and molasses until soft peaks form. Toss fruits and nuts in flour to coat and fold into egg white mixture.

In 9x13 glass dish place a layer of loosely packed croissant pieces (about 1/2 of total). Spread egg white mixture across top. Cover with remaining croissant pieces; pour over egg/milk mixture and allow to soak for 15 minutes (or up to overnight in refrigerator). Bake at 350 F for 30-45 minutes (until filling is set, no longer runny).

Pour glaze made of  
3 tablespoons good bourbon,  
1/4 teaspoon good vanilla OR  
1/2 teaspoon fresh lemon juice,  
and a dash of cinnamon  
beaten into one 2-lb package 10x sugar  
over pudding. Serve immediately.

## **Bread Pudding By DRYVEM**

2 dozen Krispy Kreme donuts  
1 (14-ounce) can sweetened condensed milk (not evaporated)  
2 (4.5-ounce) cans fruit cocktail (un-drained)  
2 eggs, beaten  
1 (9-ounce) box raisins  
1 pinch salt  
1 or 2 teaspoons ground cinnamon  
Butter Rum Sauce, recipe follows

Preheat oven to 350 degrees F.

Cube donuts into a large bowl. Pour other ingredients on top of donuts and let soak for a few minutes. Mix all ingredients together until donuts have soaked up the liquid as much as possible.

Bake for about 1 hour until center has jelled. Top with Butter Rum Sauce.

Butter Rum Sauce:

1 stick butter

1-pound box confectioners' sugar

Rum, to taste

Melt butter and slowly stir in confectioners' sugar. Add rum and heat until bubbly. Pour over each serving of Krispy Kreme Bread Pudding.

### **Ziploc - Toss Chocolate Pudding Cones By Paw\_Paw\_Drew**

Ingredients

1 large package of instant chocolate pudding

milk

ice cream cones

Directions

In large bowl mix chocolate pudding according to directions on box. Pour into a few Ziploc bags depending on how many tasters you have. Make sure you seal the top of the Ziploc bag and take the air out of the bag. Two people toss the bag back and forth until pudding forms. Cut the corner of the Ziploc bag and squeeze into ice cream cones.

### **Pineapple & Sour cream desert By Laredo**

Mix a 20 oz can crushed pineapple (drained!) with an 8 oz carton of sour cream. Chill thoroughly and pour in graham cracker crust. Serve.  
(This is the original "diabetic pie").

### **THE ULTIMATE, SMACK YO' MAMMA, PUMPKIN DESERT By Mary K**

1 16oz Can Pumpkin

3 Eggs

1 13oz Can Evaporated Milk

1/2 tsp Cinnamon

1 Cup sugar

1 Box Yellow Cake Mix

1 Cup Chopped Pecans

2 Sticks Melted Butter

Frosting

1 8oz pkg Cream Cheese

3/4 Cup Cool Whip

1-1/2 Cup Powdered Sugar

Fold frosting ingredients together.

Mix Pumpkin, eggs, milk, cinnamon and sugar in bowl. Pour into wax paper lined 13x9 pan. Crumble dry cake mix over top. Sprinkle nuts over cake mix. Pour melted butter over nuts.

Bake 50 min @ 350 degrees. Cool completely. Turn over onto serving tray. Frost, Refrigerate.

I recommend doubling this recipe, cause it wont be enough!!

### **Pumpkin Patch Desert By Turtle49**

Mix in bowl:

- 1 - 29oz. can Pumpkin
- 4 - Eggs
- 1 - teaspoon salt
- 1 - 12 oz can EVAPORATED milk
- 3 - teaspoons Pumpkin Pie Spice
- 1 1/2 - cups of sugar

Mix above and pour in a lightly greased 9"x13" pan.

Then take 1 BOX OF YELLOW CAKE MIX, and sprinkle over top.

Then take 1 cup MELTED MARGERINE and pour evenly over top of cake mix.

Then take 1 cup chopped PECANS and sprinkle on top of everything.

Bake at 350 degrees for 1 hour and 20 minutes.

### **Pumpkin Pecan Crisp Recipe (LCGI) Recipe by RAYVILLIAN**

- 1 can pumpkin (about 16 oz)
- 8 oz evaporated milk
- 1 cup sugar
- 1 tsp vanilla extract
- 1/2 tsp pumpkin pie spice (or cinnamon if other is not available)

- 1 box yellow cake mix
- 1/2 cup chopped pecans
- 1 stick butter or margarine

Mix the first 5 ingredients, then pour into lightly greased 12 inch D.O.

Sprinkle cake mix evenly over mixture. Sprinkle pecans evenly over cake mix. Drizzle melted butter over mixture.

Bake for about 1 hour or until lightly browned on top. Could cook in a 350-degree oven or over charcoals (10 on bottom and 14 on top).

### **Almost Pumpkin Pie By DRYVEM**

Filling:

- (1) 29 oz. can pumpkin
- 1 tbsp. pumpkin pie spice
- 3 eggs
- 1 Cup sugar
- 1/2 tsp. salt

1 tsp. vanilla  
1 cup evaporated milk

Topping:

1 Pkg. yellow cake mix  
1 Cup chopped pecans  
1 Cup butter

Mix all filling ingredients. Pour into a greased 12" DO.  
Cut butter into cake mix with a pastry blender, then mix in nuts. Sprinkle over top of filling.  
Bake for 1 hour with 8 charcoal on the bottom and 16 on top.  
Dessert is done when a knife inserted in the center comes out clean.  
Serve warm or cold.

### **Big Easy Pralines By Steve\_Cox**

The dark brown sugar, it takes 1 cup  
The white cane sugar, it takes 1 cup too  
cream; light cream, heavy cream, it don matter 2/3 cup  
pinch of salt, that too much, just a little pinch  
Pecans 2 cups

Put it all in a pan except the pecans, save them for later

Bring the heat up real slow like, now you can't stop stirring till it done.  
Adjust the heat so it just boils a little every now and then  
Try and keep the temperature under 210 degrees  
keep stirring' and drip a little drop o that stuff in a glass of water every now and then till it  
sinks to the bottom looking like a ball.  
Now stir it up just a little more.  
Take it off the heat and stir in the pecans, as it starts to thicken up, spoon it out onto wax  
paper to let it cool...  
Makes 'bout 18 pralines.

### **Blackberry scones - raves from the Redwoods By mercy**

Ingredients:

1 single serving container of vanilla yogurt  
1 large egg  
3 cups flour  
4 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 stick cold, unsalted butter, cut up  
1 bag blackberries  
1 cup granulated sugar  
1 tsp grated orange peel

Put flour, baking powder, soda, sugar, orange peel, and salt into a large bowl. Stir to mix well. Add the stick of butter and cut in with a pastry blender or rub in with your fingers, till mixture looks like fine granules.

Mix in egg and yogurt with a fork. When it starts to bind, add the

blackberries and work with your hands until a soft dough forms.

Turn out onto lightly floured parchment paper and form into a ball. Flatten the ball out to a large disc and cut into 8 wedges, but leave them in place on the paper.

Place the paper, scones and all, into a 12 inch dutch oven. Bake for 1 hour with 15 coals on top and 8-10 on the bottom. Turn oven 90 degrees, and then turn the lid 90 degrees every 15 minutes. NO PEEKING! Wait for the smell.

### **Cranberry scones By mercy**

Ingredients:

2/3 cup buttermilk or plain yogurt {I use a single serving container of vanilla yogurt.}  
1 large egg  
3 cup flour  
4 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt  
1 stick cold, unsalted butter, cut up  
1 cup fresh or frozen cranberries {dried are fine, too.}  
1/2 cup granulated sugar  
1 tsp grated orange peel  
1 Tbsp butter @ room temperature

Heat oven to 375 degrees. Beat egg into yogurt in a glass bowl. Put flour, baking powder, soda and salt into a large bowl. Stir to mix well. Add the stick of butter and cut in with a pastry blender or rub in with your fingers, till mixture looks like fine granules.

Add cranberries, sugar, and orange peel: toss lightly to distribute evenly. Add yogurt mixture. Stir with a fork until a soft dough forms. {More flour for drier scones, less flour for not-so-dry scones.}

Turn out dough onto a lightly floured board and give 5 to 6 kneads, just until well mixed. Form dough into a ball, cut into 8 wedges. Form each wedge into a ball and place on an un-greased cookie sheet.

Bake 20 to 25 minutes or until medium brown. Remove to wire rack. Brush with the 1 Tbsp of soft butter. Let cool, uncovered, at least 1 hour before serving.

### **Fancied up Smores By Geron**

Take a graham cracker and break in half  
Sprinkle some pecans on 1 half piece of the graham cracker  
Place one Brach's Caramel on the pecans  
Arrange Ghirardelli semi-sweet chocolate chips on the caramel  
Microwave till caramel is soft.  
Remove from microwave and place marshmallows on the soft caramel  
Return to microwave and heat till caramel and marshmallows "bubble"  
Cover with the remaining half of cracker and "mash" it all together.

## Trail Mix By Laredo

### PIE

1 lb bag of gingersnap cookies  
12 oz can crushed pineapple  
8 oz carton sour cream  
crush gingersnaps to crumbs; place in large Ziploc bag with 1 tbsp butter  
drain pineapple reserving juice  
mix sour cream into pineapple  
add juice to buttered crumbs by tsps until crumbs are barely moist; knead to mix all ingredients  
put crumbs in pie shell and pat out to form crust  
pour in sour cream/pineapple mixture  
chill and enjoy

### CEREAL

4 oz quick-cook oatmeal  
3 oz applesauce  
Mix well; add a tablespoon each of chopped pecans and chopped dried apples plus pinch of pumpkin pie spice  
Bring 3 oz canned milk to a simmer in a small saucepan; stir in oatmeal mix and cook 4 to 6 minutes. Cover and let stand 3 min. Enjoy.

### TRAIL MIX BARS

1-18 oz pkg old-fashioned oatmeal cookie mix  
1 cup quick cook oats  
1/2 cup oat bran meal  
1/2 cup flaxseed meal  
1/2 cup chopped dried apricots  
1/2 cup chopped dried apples or pears  
1/2 cup golden raisins  
1/2 cup cranberries  
1/2 cup toasted almonds, chopped  
1/2 cup cashews, chopped  
1/2 cup pecans, chopped  
1/2 cup white chocolate chips  
1/2 cup butterscotch chips  
1/3 cup baking cocoa  
1/2 cup powdered buttermilk  
3/4 teaspoon baking soda  
1 tablespoon baking powder  
1/4 teaspoon salt  
2 eggs  
1/2 cup vegetable oil  
1/2 cup warm water

Dissolve buttermilk in warm water; beat in eggs and oil then cookie mix, then remaining ingredients. Spread in bottom of a 9x12-baking pan and bake in a 350 F oven for 40 minutes. Cool thoroughly and slice in squares.

These are dark and chewy and full of things that are actually good for you.

### Brownies

Heat oven to 350 F.



3 1/2 cups all-purpose flour, sifted twice  
1 cup oatmeal, ground to flour in blender  
1/2 cup flaxseed meal  
1/2 cup oat bran meal  
1 tablespoon plus 1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup bakers' cocoa powder, sifted twice  
3 eggs, beaten with 1 tbsp water  
1/2 cup dark brown sugar  
1/4 cup dark corn syrup  
1 1/2 teaspoons vanilla extract  
1 tbsp chocolate extract  
1/2 stick unsalted butter  
1 8-serving pkg chocolate fudge pudding mix, not instant

In microwave melt half a stick of butter into  
1 can sweetened condensed milk  
1 8 oz pkg cream cheese, softened  
1 8 oz can evaporated milk  
Stir in 16 oz semi-sweet chocolate chips

Combine mixtures and bake 40 to 45 minutes (do not over bake; centers will be fudgy). Frost with 1 8 oz pkg cream cheese whipped with 1-cup confectioners' sugar, 1 tbsp chocolate syrup and 1 tsp instant coffee.

## **Drinks:**

### **Autumn punch By Laredo**

1/2 gal unsweetened cider  
2 cans peach nectar  
1 can apricot nectar  
12 cinnamon sticks  
2 oz quarter-size slices fresh ginger, peeled  
10 -15 whole cloves  
10 -12 coarse grinds nutmeg  
2 cups dry white wine

In 3 thicknesses of cheesecloth or a clean white cotton cloth, tie up spices in bundle  
pour juices together in large saucepan, add bundle, bring to simmer, cook 10 minutes  
add wine, reduce heat to low, cook 10-15 minutes  
ladle into cups.

### **Cajun Martini shil**

Quarter a couple of jalapeno peppers, remove the seeds and pith, jam them into a big bottle of gin and leave it sit for as long as you can.

Fill a cocktail shaker with ice cubes and the gin. Add a dash of dry vermouth, about 1/12 as much vermouth as you've got gin.

Shake it up and strain into a Martini glass.

Surprisingly hot, and good for you too! Maybe use just one pepper...

## **Chocolate Martini By mikeschn**



Vodka

Godiva chocolate

Baileys Irish cream

Experiment with the amounts but about a shot of each

Shake them heavily in a martini shaker with ice

Pour into Hershey's syrup laced chilled martini glass

## **“Dark & Stormy” A Pirates Drink By Joseph**

My version of the Dark & Stormy is simple: over ice, pour equal parts rum, limejuice and ginger ale. When in doubt, add more rum.

## **Old Fashion By elmo**

2 sugar cubes  
soak with bitters  
quick splash of Squirt or Sprite (your choice)  
Use a muddler and grind all up  
add whiskey or brandy (your choice and amount)  
finish filling the glass with your choice of soda (or pop in some areas)  
Stir  
Garnish with your choice of topping. I use mushrooms and olives.

## **Homemade Gatorade By mikeschn**

"You won't believe how close this sports drink recipe is to a commercial product. It has 110 mg of sodium and 38 mg of potassium per 8-oz. serving. Cost is only about 30 cents per half gallon. Compare that to \$3 for Gatorade! You can adjust the sweetness to taste.

- 1 packet any flavor of unsweetened Kool-Aid or similar product for making 2 quarts
- 8 tablespoons sugar
- 3/8 teaspoon of salt
- 1/8 teaspoon salt substitute that contains potassium chloride
- 2 quarts of water"

## **Orange Julius By rbeemer**

½ 6 ounce can of Frozen Orange juice Concentrate  
½ cup milk or half and half  
½ cup water  
¼ cup of sugar  
¼ teaspoon Vanilla Extract  
5 or 6 ice cubes

Put all ingredients in a blender and blend for about 30 seconds (until ice is broken up into small pieces)

If you would like to make an alcoholic version of this drink, double the recipe (it will still fit into the blender) and substituting equal amounts of alcohol (I have use vodka or light rum) for water. I suggest using no more that ¼ cup of alcohol (¾ cup water, ¼ cup alcohol). Total volume of water and alcohol must equal 1 cup. CAUTION- be careful because of the sweetness this drink, it goes down easy and you may not be able to stand after drinking a few of these.

### **Notes:**

I have also decreased the amount of sugar than what is called for in the recipe when I make it because I think it is too sweet when you use the amount in the recipe.

## **Orange Julius - all powder path By Gambam**

6 c Orange juice  
1 Envelope Dream Whip Powder  
1/2 ts Vanilla  
1 pkg (3.4 oz) INSTANT

-vanilla pudding &  
-pie filling mix

In a blender, puree 3 cups orange juice and all remaining ingredients until smooth. Stir in remaining 3 cups orange juice. Serve over cracked ice. Makes 6 drinks.

## Condiments, Rubs & Marinades

### Joseph's BBQ Rub

1/3-cup brown sugar  
1/4 cup paprika  
2/3 cup chili powder  
1 tsp ginger  
1 tsp nutmeg  
2 tsp dry mustard  
1 tsp ground cloves  
1 Tbs black pepper  
1 tsp garlic powder  
1 tsp cayenne  
1 tsp sea salt

Combine all ingredients and store in an airtight container. Rub on meat two hours before cooking.

### Laredo's Meat Rub

2 tbsp dry parsley flakes,  
1 tsp garlic powder,  
2 tbsp tomato paste,  
1 1/2 tsp onion powder,  
1/2 tsp powdered dry mustard  
1 tsp coarse black pepper  
1 tsp liquid smoke flavoring  
1/3 cup brown sugar  
1/4 tsp paprika  
1/4 tsp cayenne  
1/4 tsp chipotle powder  
1/2 tsp safflower oil

blend well, use as a rub or a seasoning 'paste'

### Turkey Marinade before you cook the bird By Laredo

Get yourself a sturdy big cooler and scrub and rinse the inside well.

Now pour in a gallon of iced water.

On the stove in a spaghetti pot bring the following to a boil:

1 quart water  
1 cup coarse salt  
1/2 cup brown sugar  
1/2 cup honey  
3 Tbsp dijon mustard  
1/3 cup fresh lime juice  
1 Tbsp liquid smoke flavoring (I like mesquite)  
3 Tbsp onion powder

1 Tbsp garlic powder  
1 teaspoon paprika  
1/2 teaspoon cayenne  
1/2 teaspoon red New Mexico chile powder  
1/2 teaspoon chipotle chile powder  
1/2 teaspoon white pepper  
2/3 teaspoon powdered ginger  
Six tablespoons fresh sage leaves, chopped  
Two tablespoons fresh cilantro leaves, chopped  
Six tablespoons fresh rosemary, chopped  
Six tablespoons fresh thyme, chopped  
Four tablespoons fresh parsley leaves, chopped  
1/2 cup red wine vinegar

Simmer five minutes; strain and pour into ice water. Stir well. Add your (thawed, rinsed, giblet packet removed!) turkey. Close cooler and leave undisturbed at least three hours. Turn turkey over and marinate another hour to three. Drain, discarding marinade; do not rinse.

### **A great Marinade By len19070**

This is a trimmed down recipe that I condensed from a great BBQ Chef. All the ingredients he explained for 1/2 of the mix were in "Italian Salad Dressing". **SO I USED ITALIAN DRESSING!** All the ingredients for the second half were in BBQ sauce, So....**I USED BBQ SAUCE**. If you want you can make your own Italian dressing & BBQ Sauce, but why? Cook chicken, ribs, steak or what ever in the oven for 30 min. at 350 degrees. While its cooking mix Italian salad dressing and BBQ sauce half & half in a bowl. Get some big Zip lock freezer bags and pour some of the mix in it. While the meat is still hot drop it into the bag and seal it, allow to cool. While its cooling its sucking the mix into the meat. (Capillary action) After it's cooled you can freeze it or put it in a cooler if your going to use it soon. Throw the meat on the grill just to warm it up and put "Grill Marks" on it and your done. No muss, no fuss no basting its done. And you can save what's in the bag to use again