

Dutch oven recipes

Enchilada Casserole

- 1 pkg corn tortillas
- ½ lb cheddar cheese shredded, or shredded Mexican cheese
- 2 cans enchilada sauce
- 2 4oz cans green chilies (or jalapenos if you want it hot)
- 1 ½ pounds ground beef
- 1 small onion, chopped

Brown the ground beef and onions on the stove, when the ground beef is almost done, add the enchilada sauce and chilies. Place 1/3 of the mix on the bottom of the DO, cover with a layer of tortillas, add another 1/3 of the mix, ½ of the cheese, and cover with a layer of tortillas. Cover with the remaining mix and then the remaining cheese. Cook until hot and bubbly.

CHOCOLATE CAKE

- 2 chocolate cake mixes, (one cake mix for a 12 inch DO)
- Eggs etc as called for on the box.

Mix the cake as directed and place in a 14 in DO

Place 7 briquettes under the DO. Place the lid on the DO and line the rim with briquettes, and place two briquettes in the middle of the lid.

Bake until you can smell the cake, turning the Dutch oven every 15 minutes WITHOUT opening. After you smell the cake, open and stick the cake with a straw or piece of dry grass. If it comes out clean, it's done. If batter is stuck to the straw, bake a little longer.

Let the cake cool for several minutes and then frost.

Pineapple upside down cake

- Jiffy yellow cake mix
- 1 can pineapple slices
- 1/2 cup brown sugar
- 12 maraschino cherries
- 2 Tbsp butter

Put 1/2 inch of water in the bottom of the dutch oven.

Form an aluminum foil 'pan' that is 1/2 inch above the bottom of the dutch oven and wraps over the top edges of the D.O. This will hold the cake. Use a few layers of foil. (optional)

Mix cake mix with the juice from the pineapple, adding water to come up with the correct amount, following package instructions.

Drop small bits of butter into your 'pan'.

Sprinkle brown sugar over butter.

Lay pineapple slices in, covering the bottom.

Place a cherry in the hole of each pineapple slice.

Pour cake batter over pineapples.

Place on coals and add coals to lid to approximate 350 degrees.

Cook until a toothpick inserted into cake comes out clean.

For a real show, find a board, or other flat surface large enough to cover the DO. Cover it in Aluminum foil. Place it on top of the open DO, with the aluminum side facing the cake. Using hot mitts, grab the DO and board and QUICKLY flip it over so the cake comes out onto the board, showing the pineapple on top.

Mountain Man Breakfast - serves 15-20 14" DO
(cut recipe by $\frac{3}{4}$ - $\frac{1}{2}$ for a 12 inch DO)

1 12 oz package of breakfast sausage

1 loaf of bread

1 small onion, chopped

18 eggs

$\frac{1}{2}$ lbs cheese

Brown sausage and onion and set aside

Break up bread into 1-2 inch pieces and place in bottom of 14" dutch oven

Mix eggs with $\frac{1}{3}$ cup of water.

Pour eggs over bread and mix together to moisten all the bread

Place cheese on top of bread and egg mixture

Add sausage.

Bake for 30-40 minutes until eggs are set.

Cinnamon Rolls

Use pre-made cinnamon rolls from the freezer case.

Line the bottom of the Dutch oven with the rolls,

Bake until you can smell them

(the big Cinnabon ones are the best!)

Dutch Ovens

DO	10"	12"	14"	16"
Capacity	4 qt	6 qt	8qt	12qt
Briquettes, Baking	20	29	35	40
Briquettes, Roasting/stewi ng	25-30	35-40	40-45	40-45

Desired

Temperature Range

250-300 - Low

300-350 - Medium

350-400 - Hot

400-450 - Very Hot

Ten-Inch Oven

8 on top/6 under

10 on top/7 under

12 on top/8 under

14 on top/9 under

Twelve-Inch Oven

10 on top/8 under

12 on top/9 under

14 on top/10 under

16 on top/12 under

When cooking stews, the number of coals underneath equals the number on top. When baking, about two-thirds of the coals should be on top and one third underneath.

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

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

FRYING, BOILING ETC: All of the heat should come from the bottom. Coals will be placed under the oven only.

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