

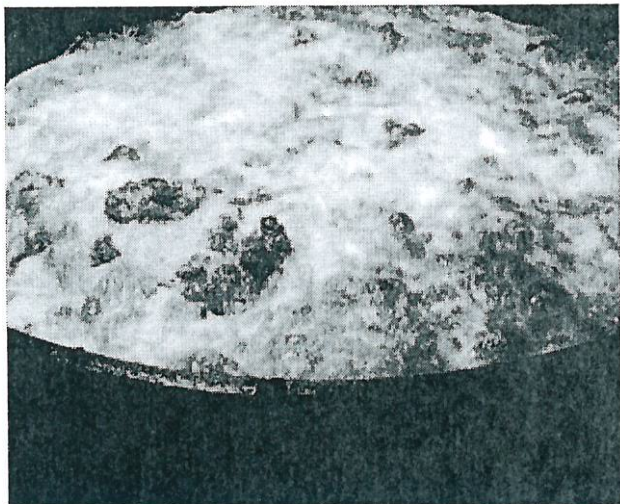


**Troop 93 Roundtable
Demonstration for Dutch oven
cooking from the award
winning members of Troop 93**

Dutch Oven Mountain Man Breakfast

By J Kate

Family favorite when we go camping. Be sure to share, because it makes a lot!



Ingredients:

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

Directions:

1. Build a campfire and allow the fire to burn until it has accumulated a bed of coals.
2. Cook and stir the sausage, onion, and garlic in a 12-inch cast iron Dutch oven with lid, raised over the coals to medium-high heat, until the sausage is no longer pink and the onion is tender.
3. Stir in the red bell pepper, green bell pepper, and hash brown potatoes until evenly mixed. Cook, stirring occasionally, until the hash browns are hot and the peppers are tender, about 15 minutes.
4. Pour the beaten eggs evenly over the top of the potatoes, allowing them to sink into the potatoes. Cover the Dutch oven, and place 6 to 9 coals underneath and 12 to 18 on top.
5. Allow to bake until the eggs are firm, about 40 minutes.
6. Sprinkle with Cheddar cheese, cover, and continue cooking until the cheese has melted, about 5 minutes.

Nutritional Facts

Servings

12

Calories 449 kcal

Carbohydrates 16.5 g

Cholesterol 276 mg

Fat 37.3 g

Fiber 1.6 g

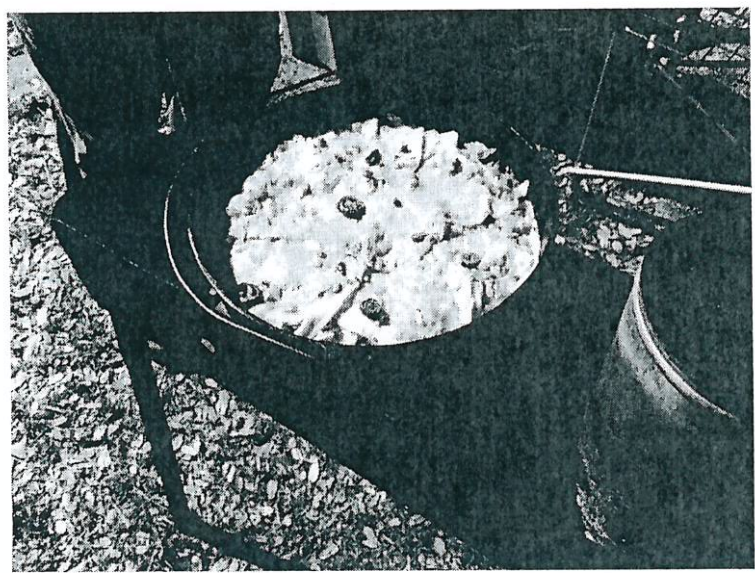
Protein 21.8 g

Sodium 579 mg

Dutch Oven Chicken Enchiladas (West Texas Style)

By M.Reeves

Troop favorite when we go camping. Be sure to share, because it makes a lot!



Ingredients:

- 1 Pkg. of 6 to 8 Boneless chicken breasts or thighs whatever you prefer
- 1 onion, chopped
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 1 yellow bell pepper, chopped
- 4- 15oz. cans of mild green enchilada sauce (Old El Paso is the best)
- 2- 4oz. cans of Hatch brand diced green chilies (Hot) preference.
- 1- 7oz cans of San Marcos Nacho style jalapenos (for garnish or heat)
- 1- 50 ct. white corn tortillas. (taste better and hold up better)
- 1- 3lb. package of Colby Jack Cheddar shredded cheese
- 1 whole stick of butter

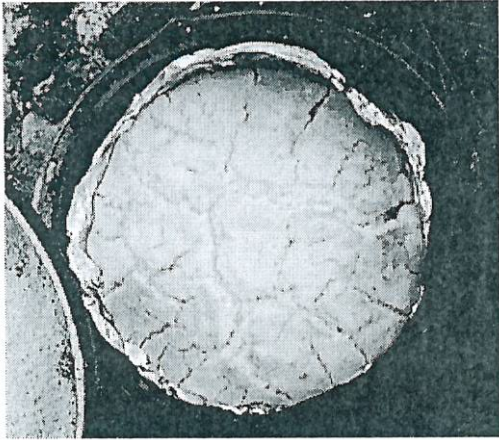
Directions:

1. Build a campfire and allow the fire to burn until it has accumulated a bed of coals.
2. Boil your chicken until it is tender. Set aside the broth you will need it later. Shred the chicken with a fork then set aside to cool.
3. Sauté the onions, bell peppers, chilies in your Dutch oven until onions are clear and peppers are soft. Set aside.
4. Heat and stir the sauce, onion, and peppers and chilies in a 12- 14 inch cast iron Dutch oven with lid, raised over the coals to medium-high heat, until the sauce starts to bubble,

then set aside, use a ladle or large spoon to distribute. You can add some broth for additional flavor and to stretch out your sauce. (I don't use all the broth)

5. Start layering your tortillas in the bottom of the oven. First dipping each tortilla in the sauce as you lay them in your oven. If it is too hot, remove for stacking. Each layer will start with tortillas then a handful of chicken, a ladle of sauce then a handful of cheese. Do this for every layer until you run out of pot or ingredients. Top layer should be tortillas, sauce and cheese in that order. Garnish with your jalapenos.
6. Cover your Dutch oven then place on coals for 350 degrees (16 top,8 bottom for a 12"; 19 top, 9 bottom for a 14") Cook for 45 minutes to an 1 hour rotating a ¼ turn every fifteen minutes until cheese is bubbling and starting to brown. Remove from heat let cool for it to setup then serve. Feeds about 10 to 15 people depending on portions. Do not expect leftovers. Serve with a side of charro beans and rice or whatever you prefer.

AWESOME APPLE CAKE



Ingredients:

1 Box Vanilla Cake Mix
16 oz. Apple pie filling
3 eggs, ½ cup oil, 1 cup water
1 cup brown sugar
1 tsp cinnamon, ¾ cup flour
6 tbs. butter

1. Mix cake, eggs, oil, water, pour into pan.
2. Spoon apples on top.
3. Mix sugar, cinnamon, flour.
4. Cut in butter, sprinkle over cake.

Bake 350° for about 45 min. till cake is done.

Macaroni and Cheese

By: D. Garcia

Prep time: 30 minutes Cook time: 30 minutes



Ingredients:

- 1 lb. macaroni
- 4 Tbsp. butter
- 2 eggs, beaten
- 3 cups milk
- 2 Tbsp. flour
- 2 tsp dry mustard
- ½ tsp salt
- 1 medium onion, diced
- 6 cups grated cheddar cheese

Directions:

Melt half of the butter in a 12" Dutch oven, add in the diced onion and sauté until translucent.

Add in and melt the remaining butter then stir in the flour to make a light roux.

Add in the dry mustard and salt.

Mix milk with beaten eggs and blend in until thick and bubbly then add in 5 cups of cheese, stirring until melted.

Stir in cooked macaroni noodles then top off with balance of cheese.

Bake at 350* for 25 to 30 minutes.

Use 24 charcoal briquettes for the outdoor cooking of this recipe with charcoal of your choice.

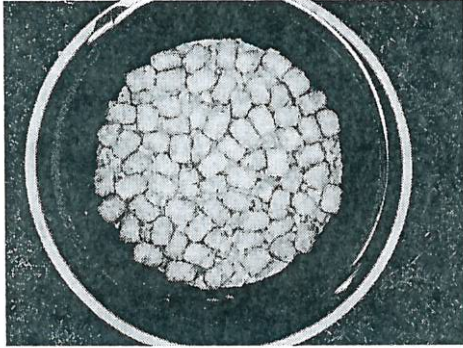
Place 15 lit briquettes on top and 9 underneath your Dutch oven.

You may need more coals in windy or cold weather.

For variety, try adding in fried bratwurst slices or ham squares. You can also top your macaroni with crumbled potato chips, Corn chips or seasoned bread crumbs before baking.

Experiment and have fun, you will want to enjoy this recipe at home and at camp!

TATER TOT HOT DISH



Ingredients:

2 pounds Ground Beef

1/4 Onion

16 oz. can Cream of Mushroom soup

1 cup Corn or String Beans

Bag of Tater tots

1/4 cup grated cheese

Salt and pepper to taste.

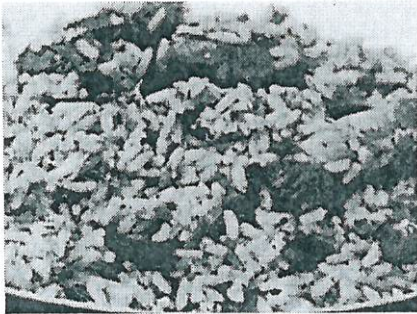
Brown and drain ground beef with the onion.

Mix in soup. Top mixture with vegetable.

Place tater tots on top.

Bake at 350° until tater tots are done. About 45 minutes. Top with cheese.

Jambalaya



Ingredients:

1/2 lb sausage, 8 oz. can chicken

1/4 onion, 2 stalks celery, 1/4 bell pepper

2 cups rice, 3 cups water

2 tablespoons oil

salt, pepper, & paprika to taste.

Cook vegetables in oil, add sausage, add chicken and spices.

Add water and rice, bring to boil.

Reduce to simmer. Cook until rice is done.

Chicken Enchilada Pie Dutch Oven Recipe

Required:

12-inch dutch oven

Ingredients:

3 12oz. cans of white chicken meat

2 tsp Seasoned salt

1 10oz. can tomato soup

2 10oz. cans of enchilada sauce

1 lb frozen or canned corn

1 small can sliced or crumbled black olives

1 onion

1 cup water

1 lb shredded cheddar or mozzarella cheese

8 11-inch flour tortillas

extras: green onions, tomatoes, olives, sour cream, whatever sounds good

Instructions:

Place chicken and liquid from cans into dutch oven. Break up chicken with a fork.

Add salt, condensed soup, enchilada sauce, corn, olives, onions and water to make a sauce.

Heat to *Simmer* at 225 degrees for 15 minutes, stirring occasionally.

Remove about 3/4 of the sauce into bowl or pot, leaving a layer in the dutch oven.

Sprinkle a layer of cheese over mixture remaining in dutch oven.

Lay two tortillas on cheese.

Spread 1/4 of the sauce from the bowl over the tortillas, then sprinkle cheese, then 2 more tortillas.

Repeat sauce, cheese and tortillas until tortillas are gone.

End with sauce and cheese on top.

Put lid on dutch oven and *Bake* at 350 degrees for 30 minutes.

Serves 8.



All recipes use a 12-inch dutch oven, unless specified. If you have a 10-inch dutch oven, use about 2/3 to 3/4 of the ingredient amounts but keep the temperature and time about the same.

If no temperature is listed, use 350 degrees.

See **Heat Settings** page for temperature and coal placement for *Frying, Stewing, Roasting, Baking, and Simmering*.

Let me know how you enjoyed your Chicken Enchilada Pie!
Send a photo of your meal so I can add it here.

Get 66 favorite recipes in my new **dutch oven cookbook**.

Find more Dutch Oven Resources at DutchOvenDude.com

Day 335: Pumpkin Squares

 dutchovenmadness.blogspot.com/2010/12/day-335-pumpkin-squares.html

Pin it

This recipe is one of my mom's. We would have these often in the fall. I haven't made them in 10 or 12 years, so it was a blast from the past!

Pumpkin Squares

12" dutch oven

1 box yellow cake mix (reserve 1 cup)

1/2 cup melted butter

1 egg

Filling

1 (29 oz.) can pumpkin

2/3 cup milk

2 1/2 tsp. pumpkin pie spice

1/2 cup brown sugar

Topping

1 cup reserved cake mix

1/4 cup sugar

1 tsp. cinnamon

1/2 cup nuts (optional)

1/4 cup butter or margarine

Mix the crust ingredients together and press into the bottom of a greased 12" dutch oven. Mix the filling ingredients and pour over the crust. Mix the topping and crumble over the filling. Bake at 350° for 45 minutes to 1 hour or until filling is set. Serve warm with whipped cream or ice cream. Serves 12.

The Finished Product

I forgot to take a pic of the cut bars. Sorry!!

The Review

These are super easy and yummy. I have to eat them with ice cream or whipped cream because they're pretty rich. I made them for my kids to eat after school, and they didn't last long. I had to hide a couple of pieces or my hubby wouldn't have had any. This was a staple fall dessert when I was a kid, so making these brought back memories! I have to give these an A just for nostalgia, but it helps that they are really tasty!

Dutch Oven Charcoal Calculations

Oven Specs	Degrees	Method	Briquettes
10 inch	350	Bake	14T/6B=20
12 inch	350	Bake	16T/8B=24
14 inch	350	Bake	19T/9B=28
10 inch	375	Bake	15T/7B=22
12 inch	375	Bake	18T/8B=26
14 inch	375	Bake	20T/10B=30
10 inch	400	Bake	17T/8B=25
12 inch	400	Bake	20T/9B=29
14 inch	400	Bake	22T/11B=33
10 inch	425	Bake	18T/9B=27
12 inch	425	Bake	21T/10B=31
14 inch	425	Bake	24T/11B=35
10 inch	350	Fry	20B = 20
12 inch	350	Fry	24B= 24
14 inch	350	Fry	28B= 28
10 inch	375	Fry	22B= 22
12 inch	375	Fry	26B= 26
14 inch	375	Fry	28B=28
10 inch	400	Fry	25B=25
12 inch	400	Fry	29B=29
14 inch	400	Fry	33B=33
10 inch	425	Fry	27B=27
12 inch	425	Fry	31B=31
14 inch	425	Fry	35B=35

Source: Dutch oven Calculator App for smart phone.