

FROM OUR CAMPSITE TO YOURS



DUTCH OVEN COOKING

REDSKIN PATROL

BSA TROOP 890
Lake Highlands United Methodist Church
Dallas, Texas

2002 EDITION

DUTCH OVEN COOKING

The Dutch Oven is a cooking/baking tool, which is a unique method of cooking that can be enjoyed anytime, even in your own backyard. Coals are applied to the Dutch Oven to heat the air inside. Yes, some use their Dutch Oven as a pot to boil food. But if you cook beans or stew, why not top them with biscuit dough or corn bread batter and make use of the baking qualities of your Dutch Oven?

Dutch ovens should always be used inside a fire ring; or on a layer of aluminum foil placed on the ground; or on a steel table made for the purpose. Please be sure to use proper tools with your Dutch ovens and above all, practice **SAFETY**

Use only quality charcoal briquettes for consistent temperature control. Keep in mind the briquettes must be applied to both the top and the bottom. A general rule of thumb for the number of briquettes is to take the size of the Dutch oven (stamped on the lid) double it and put 2/3 of the coals on top and 1/3 on bottom.

For example, you can cook a dump cake in a 12-inch oven by placing 6 to 8 briquettes under the oven and 14 to 18 on top.

Coals placed on the lid of the Dutch Oven radiate heat down into the air and cook the food below. Coals on the bottom radiate heat up into the metal, warming the entire oven. Considerably more heat is needed on top of the oven than is needed under the oven.

With practice you can judge the temperature of the coals with your hand. Proper bottom heat will allow you to hold your hand an inch or so from the coals for 10 to 15 seconds. Top heat will only allow you to hold your hand close for a second.

Cakes and light pastries require especial care not to burn on the bottom. The simple ready-made biscuits and sweet rolls you can buy in the dairy section of the grocery store are excellent practice items.

Once you learn heat control for the Dutch Oven there is almost no limit to what you can cook. Anyone can cook in a Dutch Oven, it's easy, and it's a lot of fun.

Just remember - heat on top cooks, too much heat on the bottom burns.

Good eating.....

CLEANING AND CARE OF THE DUTCH OVEN

Cast iron must be seasoned to prevent food from sticking to it and to prevent rusting. The seasoning process first cleans the cast iron and then applies a coating of vegetable oil to seal the small surface irregularities in the metal surface.

The first step is to wash a new Dutch oven with very hot soapy water to remove the factory protective coating. Remove any rust with steel wool or a 3M nylon-scouring pad.

Then, apply a thin coating to both the inside and the outside surfaces with melted solid vegetable shortening (Crisco®). Make sure you coat the lid. It should be glossy - not dripping. Place upside down on the middle shelf of 350-degree pre-heated oven. Put aluminum foil on the bottom shelf to catch any excess drippings. Then bake the Dutch oven for at least an hour or until the shortening becomes a hard, varnish-like finish (do not burn it). Cooking foods with fat content expedites seasoning new Dutch ovens. Allow the Dutch oven to cool normally (never splash or immerse a Dutch oven with water to cool it off!). Once your oven is seasoned and if given proper care, it never needs to be seasoned again. But if the coating is damaged or removed by cleaning with strong detergents, or if food begins to stick, you may find it necessary to repeat the seasoning process.

After each use, clean your Dutch oven. If it will be used again within a few hours, many Dutch oven enthusiasts find it only necessary to wipe the inside with a paper towel. Any residue from that cobbler only adds to the stew. If you aren't going to use the oven right away, give it a proper cleaning.

To clean a Dutch oven properly, wash the oven with clear, hot water. This will usually clean a well-seasoned Dutch oven. Rinse thoroughly, then heat the oven on a stove or over coals long enough to dry it thoroughly.

If the oven has badly cooked-on foods, scrape out excess food with a non-scratching utensil, then fill with an inch or two of water. Cover and then heat until the water boils. The food should now scrape out easily with a plastic or wooden utensil. If you have stubborn cooked-on food, try washing with hot water and a mild soap. Do not use strong detergents unless you are prepared to re-season the oven.

Before storing, apply a thin coat of shortening or vegetable oil to the Dutch Oven. Until the oven has cooled, don't put the lid fully on. This helps to avoid condensation in the oven that leads to rust. Store the oven upside down with the lid off. If you stack the lid on the bottom of the oven, insert a piece of cardboard or a dry cloth between them to avoid damaging the seasoning coating on the inside of the lid.

COOKING TIPS

1. Prepare as much of the recipe as practical, at home before the camp out. As you prepare ingredients at home, store them in Ziplock bags and label them for easy identification. Mix dry ingredients together unless you know of a reason not to. Use the Ziplock bags after the meal to pack trash and containers left from the meal. Meal preparation will be clean, easy and fun.
2. Make sure that your coals are well lit prior to cooking. Start your coals 20 – 30 minutes prior to when you want to begin cooking and allow 1 hour for meal preparation.
3. As you read through the recipes in this booklet, you will see references to the number of charcoal briquettes used beneath the oven and on the lid. These should be used as starting points and you may want to add or remove coals as needed.
4. During the cooking process, you should rotate your oven every 10 – 15 minutes to help insure even cooking. To rotate, use a Dutch oven tool, pick up oven and rotate clockwise $\frac{1}{4}$ turn. Lift the lid and rotate $\frac{1}{4}$ turn in a counter clockwise direction, being careful not to dump ashes into your food.
5. Always apply a coating of oil to the inside of your Dutch oven prior to using. This will help prevent food from sticking and make clean up easier.
6. Where practical, line the inside of the Dutch oven with heavy-duty aluminum foil.

COMMON DUTCH OVEN MISTAKES

- Too many coals - 16 coals on top and 8 on the bottom should create an oven temperature of about 350 Degrees.
- Missing the optimal heating or cooking time of the coals.
- Fail to timely start a second or third batch of coals.
- Forget to preheat oven.
- Fail to properly season the oven with oil.
- Lack of patience.
- Not realizing that cast iron continues to cook after coals are removed.

BASIC DUTCH OVEN EQUIPMENT LIST

- ☉ Pair of heavy leather gloves
- ☉ 12" to 18" tongs
- ☉ Lid lifter
- ☉ Charcoal chimney
- ☉ Heavy Duty aluminum foil
- ☉ Natural bristle whisk broom or paint brush
- ☉ Small shovel
- ☉ Metal garbage can lid or metal oil change pan

Equivalent Measures & Abbreviations

Equivalency Guide:

Liquid Measures:

1 gal = 4 qt = 8 pt = 16 cups = 128 fl oz

1/2 gal = 2 qt = 4 pt = 8 cups = 64 fl oz

1/4 gal = 1 qt = 2 pt = 4 cups = 32 fl oz

1/2 qt = 1 pt = 2 cups = 16 fl oz

1/4 qt = 1/2 pt = 1 cup = 8 fl oz

Dry Measures:

1 cup = 16 Tbsp = 48 tsp = 250ml

3/4 cup = 12 Tbsp = 36 tsp = 175ml

2/3 cup = 10 2/3 Tbsp = 32 tsp = 150ml

1/2 cup = 8 Tbsp = 24 tsp = 125ml

1/3 cup = 5 1/3 Tbsp = 16 tsp = 75ml

1/4 cup = 4 Tbsp = 12 tsp = 50ml

1/8 cup = 2 Tbsp = 6 tsp = 30ml

1 Tbsp = 3 tsp = 15ml

3 teaspoons = 1 tablespoon

4 tablespoons = 1/4 cup

5 tablespoons + 1 teaspoon = 1/3 cup

8 tablespoons = 1/2 cup

1 cup = 1/2 pint

2 cups = 1 pint

4 cups (2 pints) = 1 quart

4 quarts = 1 gallon

16 ounces = 1 pound

Dash or pinch = less than 1/8 teaspoon

Common Abbreviations:

t = teaspoon

tsp = teaspoon

T = tablespoon

Tbsp = tablespoon

c = cup

oz = ounce

pt = pint

qt = quart

gal = gallon

lb = pound

= pound

Bacon & Egg Casserole

Ingredients

1 lb. Bacon
1 stick butter or margarine
4 cups dry cubed bread or croutons
2 tablespoons dry mustard
1 medium chopped onion
2 cups shredded cheddar cheese
8-12 eggs
2 cups milk
Salt & pepper to taste

Directions

At Home:

Cook bacon in skillet or microwave until crisp and store in a Ziplock bag. If not using croutons, lightly toast bread and cut into 1" squares and store in a Ziplock bag. Sauté onion in butter and store in a Ziplock bag. Put dry mustard along with 1 teaspoon each of salt & pepper and store in a Ziplock bag.

At Campsite:

Place Dutch oven over 4 – 6 coals. Melt butter in oven, add bread cubes and toss with butter. In a bowl, whisk together eggs, milk and salt, pepper and mustard mixture. Add cheese and onions to egg mixture, stir and pour over bread cubes. Stir gently. Crumble bacon on top. Place lid on oven with 16 – 20 coals on top and cook for approximately 20 minutes or until center is set.

Lake Luver's Breakfast Casserole

Ingredients

1 - lb. Bulk pork sausage
8 - slices thick French bread
1 - lb. Sharp cheddar cheese, grated
10 - large eggs
2 - cups whole milk
1 - teaspoons dry mustard
1 - teaspoon salt
½ - teaspoon pepper

Directions

At Home:

Brown and crumble sausage in a skillet, drain and store in Ziplock bag. Store grated cheese in a Ziplock bag.

At Campsite:

8 to 12 hours before cooking. Cut bread into one-inch cubes. Transfer bread, sausage and grated cheese to a Jumbo (two gallon) size Ziplock bag, seal and shake to combine. In a bowl, whisk together eggs, milk, dry mustard, salt and pepper; pour over bread mixture in Ziplock bag. Store in ice chest until ready to cook.

Lightly grease a 12-inch Dutch oven. Pour mixture into oven and cover. Bake with 8 coals on bottom and 16+ coals on top, approximately 45 minutes or until center is set.

Mountain Man Breakfast

Ingredients

- 1 - lb. Ground breakfast sausage
- 1 - 32-ounce package frozen, shredded hash browns, thawed
- 2 - cups shredded cheddar cheese
- 8 - 12 eggs
- Salt & pepper to taste
- 2 - tablespoons cooking oil
- 1 - dozen package of flour tortillas
- 1 - bottle of picante or salsa

Directions

At Home:

Brown sausage in skillet, drain and store in a Ziplock bag.

At Campsite:

Preheat a 12-inch Dutch oven over 8+ coals. Add cooking oil and hash browns, cook stirring occasionally browned. Add cooked sausage and stir. In a bowl, whisk together eggs and salt and pepper to taste and pour over top of potatoes and sausage and spread cheese over top. Place lid on oven with 14+ coals on top and cook for approximately 10 minutes or until eggs are set. Serve wrapped in a flour tortilla with picante or salsa.

Baked Rigatoni

Ingredients

- 2 - lbs. Italian sausage, casing removed
- 1 - tablespoon olive oil
- 1 - 16 oz. package of rigatoni
- 1 - lbs. mozzarella cheese, grated
- 1 - lbs. whole-milk ricotta cheese
- 2 - 26 oz. canned or bottled pasta sauce, onion garlic flavor

Directions

At home:

In a skillet, heat 1 tablespoon olive oil over medium heat. Add sausage and cook until crumbled, browned and cooked through. Stir frequently with a wooden spoon to break up any large pieces. Drain, cool and store in Ziplock bags. Bring a large pot of water to boil, add salt and rigatoni. Cook stirring occasionally. Drain in a colander, rinse under cold water, cool and store in Ziplock bags. Store grated mozzarella cheese in Ziplock bags.

At campsite:

In a bowl add ricotta cheese and one half of the mozzarella cheese, stir to combine, season with salt and pepper. Spread one half of one bottle of the pasta sauce in the bottom of a 12-inch Dutch oven. Add one half of the rigatoni in an even layer. Spread one half of one bottle of the pasta sauce over the rigatoni. Spread cheese mixture, sausage and one half of one bottle of pasta sauce. Add remaining rigatoni and the remaining pasta sauce. Sprinkle the remaining mozzarella on top. Bake with 8 coals on bottom and 16+ coals on top for approximately 40 minutes until bubbly and thoroughly heated.

Cantonese Chicken and Rice

Ingredients

1 ½ - lbs. boneless, skinless chicken breasts,
Lemon pepper seasoning
1½ - cups sliced celery
2 - cups small sliced carrots (sliced diagonally)
1 - medium onion, chopped
2 - cans chicken broth
6 - tablespoons soy sauce
2 - packages frozen snow pea pods
1 - can sliced water chestnuts
1 - teaspoons dried ginger
3 - cups Minute rice
4 - tablespoons cooking oil, in all

Directions

At Home:

Cut up chicken breasts into bite size pieces; season liberally with lemon pepper and brown in 2 tablespoons of cooking oil over medium-high heat. Drain and store in Ziplock bag. Chop onions, slice celery and slice carrots and store in Ziplock bag.

At campsite:

Heat 2 tablespoons of cooking oil in a 12 inch Dutch oven over 12 – 16 coals, add celery, carrots and onion and cook for 5 minutes. Add chicken broth, soy sauce, snow pea pods, water chestnuts and ginger. Cover, add 6 – 8 coals to lid, bring to a full boil and stir in cubed chicken and rice. Cover, remove from heat and let stand for 5 minutes. Fluff with fork and serve.

Chicken and Dumplings

Ingredients

- 2 - envelopes Chicken Noodle Soup mix (not individual size)
- 2 - 10 ounce cans of Swanson's Boned Chicken
- 2 - cans of Vegall or mixed vegetables
- 1 - can of biscuits
- 1 - tablespoon of Greek or Cajun seasoning mix (seasoning salt works as well)
- 1 - teaspoon oregano

Directions

At Home:

Mix seasonings and put in a Ziplock bag. Refrigerate biscuits.

At Campsite:

Pour soup mix in the Dutch oven. Stir in half of the water called for in the directions to the soup mix. Mix in spices, mixed vegetables and boned chicken. Put lid on the oven and place about 8 coals below and on top of the oven. Cook for 30 minutes. Remove lid and place biscuits evenly on top of the chicken mixture. Replace lid and cook for another 15 – 20 minutes. Be careful not to let the biscuits get too brown. Check twice during cooking and add or remove coals on top as needed.

Remove oven from coals and let sit for 5 minutes.

Chicken & Sausage Jambalaya

Ingredients

1 - package smoked or Polish sausage
1½ lbs. - boneless, skinless chicken thighs
2 - packages Zatarain's (or other brand) Jambalaya mix
Water per Jambalaya mix package instructions

Directions

At Home:

Cut sausage into bite size pieces and brown in large skillet. Remove from skillet, drain and set aside. Cut chicken into bite size pieces and brown in oil left over from sausage. Remove from skillet, drain and place in a Ziplock bag with the sausage.

At Campsite:

Place Dutch oven over 10 – 12 coals add water per package directions and Jambalaya mix. Place lid on oven with 16 – 20 coals on top and allow Jambalaya to come to a boil. Add meat and stir well. Remove all but 5 - 6 coals from bottom; replace lid with 16 – 20 coals and cook for approximately 45 minutes. Check and stir every 10 – 15 minutes to keep Jambalaya from sticking to bottom of oven. Remove lid and cook an additional 5 minutes. Serve with white bread.

Chicken Ro-Tel Casserole

Ingredients

2 - lbs. boneless chicken thighs
2 - tablespoons cooking oil
1 - medium chopped onion
½ - cup chopped green or bell pepper
½ - cup chopped celery
2 - cups uncooked white rice
3 - tablespoons Cajun or Greek seasoning, in all
½ - teaspoon garlic powder
1 - teaspoon dried basil
1 - can Ro-Tel diced tomatoes (you may also use Italian tomatoes)
2 - cans beef broth
2 - cups uncooked white rice
8 - American cheese slices

Directions:

At home:

Cut chicken into bit size cubes, season with 2 tablespoon Cajun seasoning. Cook chicken in 2 tablespoons cooking oil, drain, and cool. Store in a Ziplock bag. Chop onion, bell pepper and celery and put together in a Ziplock bag. Put rice, remaining tablespoon of seasonings and herbs in a Ziplock bag.

At Campsite:

Preheat 12 inch Dutch oven over 8+ coals. Add onion and bell pepper. Pour beef broth and Ro-Tel tomatoes over vegetables. Add rice mixture and stir. Stir in chicken and cover. Place 16+ coal on lid and cook for approximately 30 minutes. Remove lid and place cheese slices evenly across casserole. Replace lid and cook an additional 10 to 15 minutes.

Easy Shepherd's Pie

Ingredients

4 lbs. lean ground meat
3 - cups Instant potatoes
1 - large onion, chopped
2 - tablespoons cooking oil
2 - cans of Campbell's Golden Mushroom Soup
Salt & pepper to taste

Optional Ingredients

2 - cups grated cheddar cheese
1 - package of frozen green peas or 1 large can
1 - package of frozen corn or 1 large can
1 - large can of baby carrots

Directions

At Home:

In a large skillet, brown and crumble ground meat, drain, cool and store in Ziplock bags. Prepare potatoes, following directions on package, season to taste with salt and pepper and store in a Ziplock bags. Chop onion and store in a Ziplock bag.

At Campsite:

Preheat a 12-inch Dutch oven over 10 coals on bottom and 8 coals on top for 5 minutes then add cooking oil. Add onions and sauté for 5 minutes. Add ground meat, salt & pepper to taste and the 2 cans of Golden Mushroom Soup (undiluted). Add in any of the optional vegetables, cover oven and simmer until bubbly and heated thoroughly, approximately 20 minutes. Spread mashed potatoes over top of meat and vegetable mixture. Remove all but 6 coals from the bottom, replace lid and add 12 – 16 coals on top. Continue baking for another 15 minutes or until potatoes have browned. If desired add grated cheddar cheese to top, replace cover to melt cheese. Remove from coals and serve.

FOUR BEAN CHOWDER

Ingredients

1 lb. - link sausage, preferably Polish
3 - tablespoons cooking oil
1 - large onion - chopped
1 - cup celery - chopped
½ - green pepper, chopped
1 - 15 oz. can chicken stock, roasted garlic flavor
1 - 28 oz. can chopped whole tomatoes
1 - 8 oz. can tomato sauce
1 - cup frozen hash browns
1½ - cups frozen green beans
1 - can kidney beans, drained
1 - can pinto beans, drained
1 - can garbonzo beans, drained
1 - 11 oz. can corn, drained
1 - small zucchini squash, cubed

Seasoning mix

1 - teaspoon seasoning salt
½ - teaspoon chili powder
½ - teaspoon thyme
½ - teaspoon pepper
2 - bay leaves

Directions:

At home:

Cut sausage into bite size pieces and brown in large skillet. Remove from skillet, drain, cool, and store in a Ziplock bag. Chop onion, celery and bell pepper and store in a Ziplock bag. Combine all seasonings and store in a Ziplock bag. Drain canned vegetables and store in a zip lock bag. Chop zucchini squash and store in a Ziplock bag.

At camp:

Heat Dutch oven over 16 coals on bottom and 8 coals on top for 3 minutes then add cooking oil. Add onions, celery, green pepper and seasoning mix and sauté for 5 minutes, stirring often. Add canned tomatoes, tomato sauce, and chicken stock, bring to a boil. Add all remaining ingredients, cover and simmer 20 minutes or until green beans and potatoes are cooked, stirring occasionally. Serve sprinkled with Parmesan cheese.

MacChili Pie

Ingredients

24 - ounces elbow macaroni
1 - medium onion, chopped
2 - tablespoons cooking oil
3 - cans Hormel or Wolf brand chili – no beans
2 - cups shredded cheddar cheese
1 - Package Jiffy Cornbread mix
¼ - Cup sugar
⅓ - Cup milk
1 - Egg

Salt & pepper to taste

Directions

At Home:

Cook macaroni per package directions, drain and store in Ziplock bag. Chop onion; sauté in cooking oil until soft and store in Ziplock bag.

At Campsite:

Place Dutch oven over 6 – 8 coals. Add the 3 cans of chili, the cooked macaroni, the cooked onions and the cheese. Add salt & pepper to taste and stir well. In a bowl, mix together the cornbread batter; pour cornbread mix in bowl, add ⅓ cup milk, 1 egg, ¼ cup of sugar and just mix until lumps are gone. Spread this mixture on top of the chili and macaroni in the Dutch oven. Place lid on oven with about 16 – 20 coals on top and cook for approximately 20 to 25 minutes or until cornbread is done and golden brown. Remove from coals and serve with lots of Fritos.

Pasta and Tuna Casserole

Ingredients

1 – pound farfalle (bow-tie pasta)
½ - cup dry bread crumbs
½ - cup grated Parmesan cheese
1 – cup thinly sliced green onions
1 – cup frozen peas, thawed
2 – 6 ounce cans tuna, packed in oil
2 – 16 ounce jars of purchased Alfredo sauce
2 – teaspoons dried oregano
2 – tablespoons lemon juice

Directions

At home:

Cook pasta in a pot of boiling salted water until just tender. Rinse with cold water and drain. Store cooked pasta in Ziplock bags. Combine breadcrumbs and Parmesan cheese in a Ziplock bag. Slice green onions and store in a Ziplock bag. Place peas in Ziplock bag.

At camp:

Drain tuna, reserving 4 tablespoons of oil. Lightly grease a 12-inch Dutch oven. Add pasta, drained tuna, Alfredo sauce, green onions, peas, oregano and lemon juice to Dutch oven, stir to mix together. Mix in the reserved oil from tuna with breadcrumbs and Parmesan cheese. Sprinkle crumb mixture over top of pasta. Cover and bake with 8 coals on bottom and 16+ coals on top. Cook for approximately 30 minutes or until mixture is hot and topping is golden brown.

Pork Chop Casserole

Ingredients

6 - pork chops - boneless (or 1 per person)
4 - slices bacon
1 - large onion, chopped
2 - cups uncooked white rice
½ - teaspoon garlic powder
2 - cans cream of mushroom soup
2 - cans green beans, drained (optional)
4 - cups water
4 - tablespoons cooking oil, in all
Salt & pepper to taste

Directions

At Home:

Cut each pork chop into 2 or 4 pieces, season with pepper. Brown pork chops in 2 tablespoons of cooking oil in a large skillet or in oven. Cook bacon in skillet or microwave, allow to cool, crumble and store in a Ziplock bag. Chop onions and store in a Ziplock bag. Put rice and garlic powder in a Ziplock bag.

At Campsite:

Preheat Dutch oven over 6 – 8 coals, add remaining cooking oil and onions. Cook until onions are soft. Add the cans of soup and water and stir well. Add rice, garlic powder, and green beans (drained), salt & pepper. Stir well, then add cooked pork chops pushed down into casserole. Cover and place 12 – 16 coals on lid and cook for approximately 30 minutes until mixture is hot.

Southwest White Chili

Ingredients

2 - tablespoons olive oil (or cooking oil)
2½ lbs. - boneless, skinless chicken thighs
1 - medium onion, chopped
1 - teaspoon garlic powder
½ - teaspoon oregano leaves
1 - teaspoon ground cumin
½ - teaspoon dried cilantro
1/8 - teaspoon red pepper (cayenne)
1 - can chicken broth
2 - small cans chopped green chilies (optional)
1 - can white kidney beans (Cannelli) undrained
1 - cup of uncooked white rice
1 - cup water

Directions

At Home:

Cut chicken in bite size cubes. Add 2 tablespoons of olive or cooking oil in a large skillet over medium – high heat. Add chicken and onions and cook until lightly browned. Let cool and store in a Ziplock bag. Combine garlic powder, oregano, cumin, cilantro and red pepper in a Ziplock bag. Put the uncooked rice in a separate Ziplock bag.

At Campsite:

Preheat a 12-inch Dutch oven over 8 to 10 coals. Add chicken broth, both cans of green chilies, water, rice and spices. Cover and place 16 coals on lid. Cook for approximately 30 minutes.

Lift the lid and stir in the beans and chicken. Replace lid and cook for approximately 15 minutes.

Taco Pie

Ingredients

2 lbs. - lean ground beef	1 - 16 ounce can refried beans
1 - medium onion, chopped	1/3 - cup catsup
1 - package Taco seasoning mix	1 - teaspoon vinegar
2 - tablespoons brown sugar	1/2 - teaspoon dry mustard
1 - teaspoon soy sauce	1 - medium tomato, chopped
1 - teaspoon Worcestershire sauce	1 - cup sour cream
2 - tablespoons butter or margarine	1 - small can chopped olives
2 - cups milk	1 1/2 - cups shredded lettuce
2 3/4 - cups instant mashed potato flakes	1 - cup shredded cheddar cheese
1 - dozen package of flour or corn tortillas	

Directions

At Home:

Brown ground beef and onions in skillet over medium high heat. Drain off grease and add all but 2 tablespoons of the taco mix, refried beans, brown sugar, soy sauce, Worcestershire sauce, catsup, vinegar and dry mustard. Cook and stir until bubbly. Remove from pan, cool and store in a Ziplock bag. Melt butter in a saucepan; add milk and the remaining taco seasoning mix, bring to a boil. Remove from heat and stir in potato flakes. Let cool and store in a Ziplock bag. Chop lettuce and tomato and store together in a Ziplock bag.

At Campsite:

Empty bag of potato mix into bottom of Dutch oven and spread around bottom of oven evenly. Empty bag of meat mixture on top of potatoes and spread evenly. Place oven over 3 – 5 coals, cover and place 16 – 20 coals on lid and cook for approximately 35 minutes. Remove from heat and top with sour cream, cheese, olives, lettuce and tomato. Serve with corn or flour tortillas.

Tenderfoot Chicken Casserole

Ingredients

- 1 - ½ lbs. boneless chicken thighs
- 2 - tablespoons cooking oil
- 1 - box chicken flavor Stove Top Stuffing mix
- 2 - cans cream of chicken soup
- 1 - cup of mayonnaise

Directions

At Home:

Cut chicken in bite size cubes, season with pepper or poultry seasoning mix. Cook chicken in 2 tablespoons cooking oil, drain, cool, and store in a Ziplock bag.

At Campsite:

Combine soup and mayonnaise in cold Dutch oven. Add seasoning packet from stuffing mix and $\frac{3}{4}$ of the stuffing crumbs. Add chicken and stir well. Sprinkle remaining stuffing crumbs on top. Place oven over 8+ coals and 12 – 16 coals on lid and cook for 30 approximately minutes.

ELEPHANT STEW

1 Elephant, Medium size
2 rabbits (optional)
gravy

Cut elephant into bite size pieces and cover with gravy.
Cook over kerosene fire for about 4 weeks at 465 degrees F.

This elephant stew serves 3,800 adults and 35 children.

If more are expected, two rabbits may be added.

Do this only if absolute necessary, as most people do not like to find a hare in their stew.

Author unknown.

French Toast

Ingredients

8 - eggs
½ - cup evaporated milk or whole milk
1 - teaspoon cinnamon
¼ - teaspoon nutmeg
2 - teaspoons vanilla extract
10 - slices raisin cinnamon or white sandwich bread
Pancake Syrup

Directions

At campsite:

Combine eggs, milk, cinnamon, nutmeg, and vanilla in a bowl. Whisk until blended thoroughly. Dip each slice of bread into the egg mixture until evenly soaked. Place a 12-inch Dutch oven lid upside down on some rocks over 10+ coals. The lid should be just touching the coals. Grease the lid as necessary. Cook one slice of bread at a time until golden brown. Serve with syrup.

Barbecued Pinto Beans

Ingredients

2 - lbs. dried pinto beans
8 - cups (or more) water
8 - garlic cloves, finely chopped
2 - large onions
3 - bay leaves
1½ - cups ketchup
1 - cup dark brown sugar (packed)
1 - cup plus 2 tablespoons yellow or prepared mustard
¼ - cup chili powder
¼ - cup Worcestershire sauce
2 - tablespoons paprika
1 - tablespoon dried thyme
3 - teaspoons Tabasco sauce or to taste

Directions:

At Home:

Chop onion and store in a Ziplock bag. Store bay leaves and dark brown sugar in separate Ziplock bags. Place chili powder, paprika, and dried thyme in another Ziplock bag.

At Campsite:

Place dried beans (picked over) in 12 inch Dutch oven or other bowl add enough water to cover, let soak over night.

Drain and rinse beans. Return soaked beans to 12 inch or larger Dutch oven. Add chopped onion, chopped garlic, bay leaves and 8 cups of water or enough water to cover beans. Cover and bring to a boil with 18 coals on bottom and 12+ coals on top. Cook 1 hour or until beans are tender, stirring twice adding additional water if necessary.

Due to cooking time, a 2nd set of coals will be necessary after approximately 45 minutes.

Stir in remaining ingredients and simmer approximately 40 minutes, until beans are very tender and flavors blend, stirring occasionally. Season to taste with salt, pepper.

Turnip Green Stew

Ingredients

2 - cups chopped cooked ham
1- tablespoon vegetable oil
1 - 16 oz. frozen McKenzie's Seasoning Blend
1 - can chicken broth
2 - 16 oz. packages frozen chopped turnip greens
1 - teaspoon sugar
1 - teaspoon seasoned pepper
Salt to taste
Pepper vinegar

Directions

At home:

Chop ham and store in zip lock bag.

At campsite:

Preheat a 12-inch Dutch oven with 18 coals on bottom and 12+ coals on top add vegetable oil. When hot add chopped ham and sauté uncovered until lightly browned. Add seasoning blend and cook 3 minutes. Add chicken broth, greens, sugar and seasoned pepper and cover. Reduce coals on bottom to 10 and add to top. Cook, stirring occasionally, approximately 30 minutes until tender. Salt to taste. Serve with pepper vinegar.

Note: 1 medium onion diced and 1 green bell pepper diced can be substituted for McKenzie's Seasoning Blend.

Potato Bake

Ingredients

- 1 - 16 oz. container of sour cream
- ½ lb. - crated cheddar cheese
- 1 - can (10 ¾ oz.) Cream of Chicken Soup
- 1 - cup chopped green onions
- 1 – 32 oz. package frozen southern style hash browns, thawed

Directions

At home:

Chop green onion and store in a Ziplock bag. Grate cheese and store in a Ziplock bag.

At campsite:

Lightly grease a 12-inch Dutch oven. In oven, mix together soup, sour cream, onions and cheese. Add potatoes and mix well. Cover and bake with 6 to 8 coals on bottom and 18+ coals on the lid. Cook approximately 50 minutes or until mixture is bubbling and heated thoroughly.

Taylor's Roasted Chicken

Ingredients

- 1 - whole chicken (approximately 4 pounds)
- 3 - tablespoons olive oil, in all
- 5 - garlic cloves, 2 finely minced
- 1 - teaspoon salt
- 1 - tablespoon four peppercorn mix or black pepper, coarsely ground
- 1 - lemon, quartered
- 3 - sprigs fresh rosemary (optional)

Directions

At campsite:

Remove giblets, if any, from body cavity and discard. Rinse chicken and pat dry with paper towels. Combine 2 tablespoons olive oil, minced garlic, salt and pepper and rub on chicken inside and out. Pour remaining tablespoon of olive oil into Dutch oven. Put chicken breast side up on a rack or a trivet in a 12-inch Dutch oven and tuck wings under, chicken should not touch oven bottom. Place lemon, remaining garlic cloves, and rosemary sprigs (optional) in the body cavity. Bake using 18 coals on top and 8 coals on bottom of the Dutch oven for approximately 1-½ hours. Remove lid and check drumsticks to see if chicken is done - the drumsticks will move freely if the chicken is cooked. If the chicken is not cooked, replace the lid and continue to cook for an additional 10 minutes. Remove lid and check chicken again.

Due to cooking time, a 2nd set of coals will be necessary after approximately 45 minutes.

Black Forest Dump Cake

Ingredients

- 1 - 21 oz. can cherry pie filing
- 1 - 8½ oz. can crushed pineapple, undrained
- ½ - cup slivered almonds, toasted
- 1 - cup chocolate morsels
- 1 - cup sweetened flaked coconut
- 1 - devil's food cake mix
- 1 - stick butter or margarine

Directions:

At Campsite:

Line Dutch oven with foil and lightly grease with vegetable cooking oil spray. Add cherry pie filling to oven. Add pineapple to oven. Sprinkle almonds, chocolate morsels and flaked coconut evenly over fruit. Sprinkle dry cake mix evenly over fruit. Do not stir. Slice butter and place on top of dry cake mix. Cover and place about 8 coals underneath oven and 16+ on top. Bake approximately 45 minutes until golden brown and bubbly.

Cy Wheeler's Peach Cobbler

Ingredients

- 2 - 28 oz. cans sliced peaches in heavy syrup
- 1 - Yellow cake mix, butter recipe
- 1 - Stick butter
- 1½ – Teaspoon Cinnamon

Line Dutch oven with foil and lightly grease with vegetable cooking oil spray. Pour peaches in oven and sprinkle dry cake mix evenly over peaches. Do not stir. Sprinkle cinnamon on top. Slice butter and place on top of dry cake mix. Cover and place about 8 coals underneath oven and 21 on top. Bake approximately 45 minutes until golden brown and bubbly.

Cherry-Pineapple Dump Cake

Ingredients

- 1 - 20 oz. can crushed pineapple, undrained
- 1 - 21 oz. can cherry pie filling
- 1 - yellow cake mix, butter recipe
- 1 - stick butter or margarine
- ½ - cup chopped pecans

Directions:

At Campsite:

Line Dutch oven with foil and lightly grease with vegetable cooking oil spray. Pour pineapple into oven and spread evenly, top pineapple with cherry pie filling. Sprinkle dry cake mix evenly over fruit. Do not stir. Sprinkle pecans on top. Slice butter and place on top of dry cake mix. Cover and place about 8 coals underneath oven and 16+ on top. Bake approximately 45 minutes until golden brown and bubbly.

First Class Crumb Cake

Ingredients

3½ - cups all-purpose flour plus two tablespoons, in all
½ - cup granulated sugar
½ - teaspoon salt
2½ - teaspoons baking powder
¾ - cup light brown sugar
1½ - teaspoon ground cinnamon
2 - tablespoons cooking oil, plus more for oven
1 - large egg
½ - cup whole milk
2 - teaspoons pure vanilla extract
¾ - cup unsalted butter, (1½ sticks) melted and cooled

Directions:

At home:

Place 1½ cups flour, granulated sugar, salt, and baking powder in a Ziplock bag and mark bag “cake”. Place remaining 2 cups flour, light brown sugar, and cinnamon in a separate Ziplock bag and mark bag “topping”. Place 2 tablespoons of flour in another Ziplock bag.

At campsite:

Lightly grease inside of a 10-inch Dutch Oven on the bottom and half way up the sides. Dust with 2 tablespoons of flour; turn oven upside down and tap to remove excess. In a bowl whisk together milk, egg, vanilla, and 2 tablespoons cooking oil. Add dry ingredients from bag marked cake and stir together until just blended. Spread batter evenly into Dutch oven.

Add melted butter to bag marked topping and stir until crumbs form. Sprinkle crumbs over batter. Bake cake for approximately 20 minutes with 6 coals on bottom and 12 coals on top. If desired, dust with powdered sugar before serving.

Tropical Dump Cake

Ingredients

- 2 - 20 oz. can crushed pineapple, undrained
- 1 - white cake mix
- 1 - stick butter or margarine
- 2 - cups pecans

Directions:

At Campsite:

Line Dutch oven with foil and lightly grease with vegetable cooking oil spray. Drain one can of pineapple and add pineapple to oven. Add second can (do not drain) of pineapple including juice to oven and spread evenly. Sprinkle dry cake mix evenly over fruit. Do not stir. Sprinkle pecans on top. Slice butter and place on top of dry cake mix. Cover and place about 8 coals underneath oven and 16+ on top. Bake approximately 45 minutes until golden brown and bubbly.