

Dump Cake

Category: Dutch Oven - Dessert

Contributor: Tonya Sies

2 cans cherry pie filling
1 stick butter sliced in tbsps.

1 box yellow cake mix
2 cups water

Pour both cans of pie filling in the bottom of a 12 inch dutch oven. Sprinkle the cake mix evenly over the pie filling. Add the butter and water on top and place lid on oven. Put the oven over 8 coals and place 16 coals on top. Cook for about 1 hour until you can see the pie filling bubbling up in the center.

Note: Don't be afraid to try different combinations of pie filling and cake mix.

Bumble Berry Hazel Nut Crumb Pie

Category: Dutch Oven - Dessert

Contributor: Tonya Sies

Crust

2 ½ cups roasted hazel nuts; chopped
3 ½ cups all-purpose flour
1 cup sugar
1 ½ cups butter; chilled

Filling

1 ¼ cups sugar
½ cup all-purpose flour
3 Tbsp. butter
1 cup blackberries
1 cup raspberries
1 cup blueberries
1 cup strawberries; sliced
1 cup chopped apple
1 cup rhubarb; sliced
2 Tbsp. lemon juice

Prepare Pie Filling: To a large mixing bowl add flour and sugar; stir to mix. Cut in butter. Add fruit and lemon juice; stir to coat all fruit pieces. Cover and set aside.

Prepare Crumb Crust: In a mixing bowl combine all but ½ cup of the chopped hazel nuts, flour and sugar; stir to mix well. Cut in butter until coarse crumbs form.

Assemble Pie: Press 2/3 of the crumb mixture into the bottom and 2" up sides of a 12" inch dutch oven. Spoon in fruit filling and spread evenly. Sprinkle remaining crumb mixture over top of filling. Sprinkle reserved hazel nuts over top of crust.

Bake: Place lid on oven and bake using 8-10 briquettes on bottom and 14-16 briquettes on top for 60-75 minutes or until topping is golden and filling is bubbly.

Note: Due to the amount of sugar in the crumb crust it is important to rotate the oven and lid every 10 minutes to avoid generating hot spots, which could cause uneven browning.

Allow pie to cool for 2 hours prior to serving. Serves 8 – 10.

Kim's Firecracker Casserole

Category: Dutch Oven – Main Dish

Contributor: Kim Summers

1 ½ lb. spicy smoked sausage sliced	1 can butter beans (drained & rinsed)
1 medium onion chopped	2 boxes corn muffin mix
2 cloves garlic; minced	2 eggs
2 Tbsp. Molasses	4 Tbsp. Butter, melted
3 Tbsp. Worcestershire sauce	1 ½ cups milk
2 cups tomato sauce	1 Tbsp. Chili powder
1 large can baked beans	2 cups shredded cheese
1 can black beans (drained & rinsed)	1 or 2 Tbsp. chopped chives or jalapeno peppers, your choice

In hot dutch oven brown sausage, add onion and garlic, sauté until onions are tender (6-8 minutes) Combine molasses, Worcestershire sauce, tomato sauce, add to dutch oven, stir in beans. Cover and let simmer until it starts to bubble.

In a separate bowl combine corn muffin mix with eggs, milk, butter, chili powder, chives and cheese. Pour batter over beans (spread to cover). Cover and cook until golden 15-20 minutes.

Number of Coals 25 - 10 on bottom and 15 on top

This feeds a BUNCH

Cabbage Bake

(Cabbage Rolls Made Easy)

Category: Wild Game – Main Dish

Contributor: Ron & Cheryle Eurick

3 cups chopped cabbage	3 Tbsp. uncooked rice
1 lb. burger (wild game or domestic)	1 can tomato soup
1 medium onion, chopped	1 cup water

Brown burger with the onion. Drain and return to frying pan. Add soup, water and rice. Simmer 10 minutes. Salt and pepper to taste. Pour over cabbage. Use a 9x9 pan. If using a 9x13 pan, double the recipe. Cover pan with foil. Bake at 325° for 1 hour. Enjoy!

Dutch Oven Wagonmaster Stew

Category: Dutch Oven – Main Dish

Contributor: Don Teddy

2 – 3 lb. boneless chuck roast	1 tsp. sugar
½ cup flour	2 Tbsp. Worcestershire sauce
1 tsp. salt	½ tsp. paprika
1 tsp. pepper	½ tsp. Tabasco
¼ cup olive oil	5 carrots peeled, sliced
1 large onion, diced	4 stalks celery, diced
1 head garlic, minced	6 medium potatoes, diced
1 quart hot water	1 lb. bag frozen corn
2 pkts. Brown gravy mix	1 lb. bag frozen petite peas
1 pkt. Mushroom gravy mix	1 lb. bag frozen green beans
2 bay leaves	1 can kidney beans
1 tsp. thyme	

Cut meat in 1 inch cubes. In a bowl mix flour, salt and pepper; add meat and stir until well coated. Heat 12” deep dutch oven using 24 coals on bottom. Add oil and brown meat, add onion and garlic and continue cooking until onions are clear. Add hot water, gravy mixes, bay leaves, thyme, sugar, Worcestershire, paprika and Tabasco. Stir to mix, bring to boil. Add carrots and celery. Return to boil, let cook 15 minutes. Stir in remaining ingredients and bring to a boil. Cover oven, reduce coals on bottom to 12 and add 6 coals to top. Simmer for 30 - 45 minutes or until vegetables are soft. Serves 15 – 20.

Dutch Oven Bear Butt Roast

Category: Dutch Oven – Main Dish

Contributor: Don Teddy

5 – 6 lb. bear butt roast	1 Tbsp. granulated garlic
2 Tbsp. balsamic vinegar	2 Tbsp. Emeril’s Original Seasoning
6 Tbsp. extra virgin olive oil	4 Tbsp. grated fresh ginger
12 oz. chicken broth	2 Tbsp. Worcestershire sauce
1 large onion sliced into rings	10 leaves fresh basil
2 Tbsp. sea salt	2 sprigs fresh rosemary pulled off stem
2 Tbsp. fresh ground black pepper	1 head garlic

Use 12” dutch oven. Using a knife, pierce holes about 1” deep and 1 ½ “ apart on top of roast. Insert 1 garlic clove into each hole. Rub roast with olive oil, vinegar and Worcestershire sauce. Sprinkle roast with dry seasonings on each side. Place roast in dutch oven garlic side up. Sprinkle roast with fresh herbs and ginger. Place sliced onion on top of roast and around oven. Also add any remaining garlic cloves to oven. Pour chicken broth around roast. Cover with lid. Place oven over 12 – 15 coals and put 18 – 22 on top. Cook 15 minutes per pound.

Dutch Oven Meatloaf

Category: Dutch Oven – Main Dish

Contributor: Don Teddy

2 lbs. lean ground beef	2 Tbsp. Worcestershire sauce
1 large onion	1 tsp. red pepper flakes
2 eggs	2 Tbsp. minced garlic
2 cups Italian bread crumbs	1 Tbsp. season salt
1 pkg. dry onion soup mix	½ c. salsa

Mix all ingredients in dutch oven. Roll in a large ball, cover with lid. Put 20 hot coals on top and 20 on bottom and cook for about 1 hour.

Dutch Oven Peach Cobbler

Category: Dutch Oven – Dessert

Contributor: Don Teddy

2 cans sliced peaches in syrup (30 oz)	to taste cinnamon
1 pkg. white or yellow cake mix	1/3 stick butter or margarine

Place dutch oven over 15 hot charcoal briquettes. Pour contents of peach cans into oven. Spread dry cake mix evenly over peaches. Sprinkle cinnamon over all to taste. Cut butter evenly into slices and arrange on top. Place lid on top of oven and place 10 hot charcoal briquettes in a checkerboard pattern on top. Bake for about 45 minutes or until done. Spoon into bowls and add cream, ice cream or whipped cream if desired. Serves 8.

Raven Haven Rabbit

Category: Wild Game – Main Dish

Contributor: Don Teddy

2 – 3 lb. rabbit	1 cup sour cream
½ cup flour	¼ tsp. paprika
4 Tbsp. butter	1 large onion
2 cans cream of chicken soup	salt and pepper to taste
1 can sliced mushrooms	

Melt butter in skillet. Cover rabbit pieces with flour and place them in the melted butter to brown. After browning rabbit on all sides, place in a dutch oven and set aside while you sauté onions and then add them to the rabbit, then mix the rest of the ingredients in a separate dish. Mix together 2 cans cream of chicken soup, 1 can sliced mushrooms (or 1 cup fresh mushrooms) and 1 cup of sour cream. Add to this mixture salt, pepper and paprika. Pour this over the browned rabbit and onions, cover and bake at 350° for 1 hour. You could also cook this in a slow cooker for more tenderness. Serve with wild rice.

Struttin' Sauce

Category: Miscellaneous

Contributor: Don Teddy

1 Tbsp. Oil	¼ cup tomato paste
1 large onion, chopped	3 Tbsp. Worcestershire sauce
2 cloves garlic, minced	3 – 4 tsp. Celery salt
1 cup tomato puree'	1 Tbsp. yellow mustard
¾ cup cider vinegar	1 Tbsp. fresh ground black pepper
¾ cup water	1 Tbsp. corn syrup
6 Tbsp. brown sugar	1 Tbsp. pure liquid hickory smoke
6 Tbsp. chili powder	½ can San Marcos chipotle peppers (optional)

In a saucepan, warm the oil over medium heat. Add the onion and garlic and sauté' until they are softened, about 5 minutes. Mix in the remaining ingredients, reduce the heat to low, and cook the mixture until it thickens, approximately 30 minutes. Stir frequently. If the consistency is thicker than you prefer, add a little water. Use the sauce warm or chilled. It keeps, refrigerated, for a couple of weeks. Makes 2 ½ cups.

Substitution: You can substitute 1 tsp. Red pepper seeds for the chipotle peppers.

Raven Haven Bear Camp Baked Beans

Category: Miscellaneous

Contributor: Don Teddy

48 oz. jar Great Northern Beans	1 cup apple cider
1 tsp. Salt	1/3 cup dark un sulphured molasses
4 slices bacon	¼ cup prepared yellow mustard
1 large onion, chopped	1 – 2 Tbsp. cider vinegar
2 medium bell peppers, chopped	1 cup smoked meat (pork, turkey or chicken)
1 cup Struttin' Sauce	

Preheat oven to 325°. 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. Mix in the remaining ingredients. Bake, uncovered for about 1 hour. Uncover and bake for an additional 15 – 30 minutes. Serve hot. The beans reheat especially well.

Substitution: Instead of apple cider you can use apple juice. Also, instead of Struttin' Sauce you may use another tomato based barbeque sauce.

Pheasant in Mushroom Sauce

Category: Wild Game – Main Dish

Contributor: Don Teddy

2 whole pheasants cut in fourths	1 medium onion, chopped
½ cup chicken broth	1 clove garlic, finely chopped
2 Tbsp. all purpose flour	10 ¾ oz. can cream of chicken soup
1 Tbsp. Worcestershire sauce	4 oz. can sliced mushrooms drained
1 tsp. Salt	paprika

Place pheasant pieces in 3 ½ to 6 quart slow cooker. Mix remaining ingredients except paprika over pheasant. Sprinkle generously with paprika. Cover and cook on low heat setting 6-7 hours or until pheasant is tender.

Deer Camp Cabbage Soup

Category: Miscellaneous - Soup

Contributor: Don Teddy

1 medium onion, chopped	4 cups cabbage, shredded
1 stalk celery, sliced	12 oz. polish sausage, fully cooked (halved lengthwise and thinly sliced)
¼ cup butter	2 tsp. Snipped fresh parsley
½ cup all purpose flour	½ tsp. White pepper
8 cups chicken broth or stock	

In a 4 quart dutch oven, cook the chopped onion and sliced celery in the butter until the vegetables are tender, not browned. Stir the flour into the vegetables in the dutch oven till the mixture is smooth. Stir in the chicken broth. Add the shredded cabbage. Cook and stir until the soup mixture is thickened and bubbly. Reduce the heat. Simmer the soup mixture, uncovered for about 3 minutes. Stir the sliced polish sausage, the snipped parsley and the white pepper into the soup mixture. Cook uncovered for 2 minutes more. Serves 6 – 10 dishes.

Dutch Oven Cabbage and Polish Sausage

Category: Dutch Oven – Main Dish

Contributor: Don Teddy

1 lb. Kielbasa, thinly sliced	1 pkg. Dry onion soup mix
1 stick butter	16 oz. pkg. Medium egg noodles
1 medium head cabbage, cut fine	1 medium onion

Cook noodles according to package directions; drain. In a dutch oven, melt butter; add noodles, onion soup mix, kielbasa, cabbage and onion. Cook over medium heat about 30 minutes, until cabbage and meat are cooked through. Stir occasionally. 17 coals on top, 8 coals on bottom.

Cream of Chicken with Wild Rice Soup

Category: Miscellaneous - Soup

Contributor: Don Teddy

8 oz. wild rice, uncooked	2 Tbsp. instant chicken bouillon granules
3 lbs. Chicken breasts	¾ tsp. White pepper
12 oz. sliced fresh mushrooms	½ cup butter
2 Tbsp. cooking oil	¾ cup all purpose flour
1 cup chopped onion	4 cups milk
1 cup chopped celery	¾ cup dry white wine

Cook the rice according to package directions for 30 minutes, drain off liquid. Set aside. In a 5 or 6 qt. Dutch oven, combine chicken and 7 cups water. Bring water to boil. Reduce heat. Cover and simmer for 35 – 40 minutes or until chicken is tender. Remove chicken from broth and let stand until cool enough to handle. Strain and reserve broth. Cut chicken into bite size pieces. In the same dutch oven, cook mushrooms in hot oil for 4 – 5 minutes or until tender. Add onion and celery. Cover and cook 5-10 minutes or until tender, stirring once. Remove from heat. Return broth to dutch oven. Add the partially cooked wild rice to chicken broth. Stir in the boullion granules, white pepper and ½ tsp. Salt. Bring to a boil. Reduce heat and simmer, uncovered, 15 minutes. In a large saucepan, melt the butter. Stir in the flour until smooth. Add milk all at once. Cook and stir until bubbly. Stir into soup mixture. Stir in chicken and wine. Heat through. Makes 8 main dish servings.

Easy Pineapple Upside-Down Cake

Category: Dutch Oven – Dessert

Contributor: Tonya Sies

½ cup butter	8 maraschino Cherries
1 cup brown sugar	1 yellow cake mix
20 oz. can pineapple slices	3 eggs
Juice from pineapple plus enough water to make 1 ¼ cups	

In a 12 in dutch oven, melt butter. Sprinkle the brown sugar. Place pineapple slices over brown sugar. There should be room for 7 – 8 slices. Place a cherry in the center of each slice. In a medium bowl, combine cake mix, eggs and reserved juice and water. Stir for 2 minutes. Spoon over pineapple slices. Place over 6 coals with 18 on the lid. Cook at 350° for 25 – 30 minutes. When done, remove coals from the lid and carefully cover the inside with aluminum foil, replace lid on oven. Very quickly and carefully, flip the oven over and then lift the oven off the lid. Replace any pineapple that might have stuck. Serve warm.

Baked Chicken with Rice

Category: Dutch Oven – Main Dish

Contributor: Tonya Sies

4 skinless chicken breast (cut in halves)	2 cans cream of mushroom soup
2 cups long grain rice (uncooked)	½ tsp. paprika
1 package dry onion soup mix	½ tsp. pepper
2 cans chicken broth	1 can water

Pour uncooked rice in dutch oven. In a separate bowl, combine chicken broth, cream of mushroom soup and 1 can of water. Pour mixture over the rice and mix well with rice. Place cut up chicken parts on top of rice and sauce mixture. Sprinkle dry onion soup mix, paprika and pepper over chicken. Bake at 350° for about 45 minutes or until chicken and rice are done. 8 coals on bottom, 17 on top.

Breakfast Cornbread

Category: Dutch Oven – Breakfast

Contributor: Tonya Sies

2 c. yellow cornmeal	1 lb. breakfast sausage
1 ½ c. flour	1 large onion finely chopped
2 tsp. baking powder	2 c. grated cheddar cheese
1 tsp. baking soda	1 dozen eggs
2 c. milk	1 jalapeno pepper cleaned and chopped fine
¼ c. melted butter	

Using a 12 – 14 inch dutch oven, brown sausage. Drain the fat reserving about 3 Tbsp. Mix cornmeal, flour, baking powder, milk, butter and sausage in dutch oven. While stirring, beat in the eggs, onion and peppers. Fold in the cheese. Cook at 350° until done, 8 briquettes on the bottom, 17 on the top, approximately 30 minutes.

Lemon Merinque Pie

Category: Pie Iron - Dessert

Contributor: Tonya Sies

2 slices bread	lemon pie filling
butter	large marshmallows

Butter the outside of the bread, place buttered side down in pie iron, put a spoonful of lemon spread in the center, add 1 large marshmallow. Place another slice of bread, buttered side up, over filling. When bread is cooked to a golden brown, the marshmallow will have melted and mixed with the lemon.

Camp Pizza Pies

Category: Pie Iron – Main Dish

Contributor: Tonya Sies

2 slices of bread	Optional
softened butter	green peppers
1 Tbsp. pizza sauce	onions
1 Tbsp. shredded mozzarella	mushrooms
pepperoni slices	olives

Using 2 pieces of bread, butter 1 side of each slice. Place 1 slice, buttered side down into the bottom of your pie iron. Onto this piece of bread, place your pizza sauce and mozzarella cheese along with the slices of pepperoni. Depending on your taste, chopped green peppers, onions, mushrooms or any of your other favorite pizza toppings can be added. Top with the second slice of bread, buttered side up. Close cooker and latch handles. Cook for about 3 minutes on each side, until the bread is just browned.

Grilled Ham and Cheese Sandwiches

Category: Pie Iron – Main Dish

Contributor: Tonya Sies

2 slices of bread	Sliced ham
butter	American cheese slices

Butter the outside of a slice of bread and place butter side down in pie iron. Place a slice of ham and a slice of cheese on top of bread. Butter the other slice of bread and place butter side up on top of the ham and cheese. Cook each side until the bread is golden brown.

Substitution: You can substitute the American cheese for your favorite instead. Also, you can add some sliced onion to it to add a little more flavor.

Sweet and Spicy Cole Slaw

Category: Miscellaneous – Side Dish

Contributor: Kim Summers

2 pkg. cole slaw mix in a bag	1 cup sugar
½ cup mayo	1 tsp. black pepper
¼ cup mustard	½ tsp cayenne pepper
2 tsp. apple cider vinegar	

Mix together mayo, mustard, vinegar, sugar and peppers. Toss with cole slaw mix. Cover and chill for 2 hours.

Venison and Kraut

Category: Dutch Oven – Main Dish

Contributor: Tonya Sies

3 red potatoes thin sliced

2 lbs. ground venison

1 cup water or beef broth

2 tsp. season salt

1 tsp. pepper

1 egg beaten

2 Tbsp. ketchup or BBQ Sauce

1 jar sauerkraut, drained

1 cup croutons

1 cup chopped onion

2 tsp. brown sugar

Place all ingredients in a 12 inch dutch oven (crumble the ground venison) and stir to mix well. Place 8 coals on the bottom and 16 coals on top of oven and cook for 1 ½ to 2 hours making sure to turn the lid ¼ turn every 15 minutes.

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