

Rule of 3 = 325° F oven

To increase temperature 25° F, add 2 coals, one on top one underneath

Dutch oven diameter, inches	"Bottom" surface area	Volume in quarts	Servings
8	50 square inches	2	2 – 4
10	79 square inches	4	4 – 7
12	113 square inches	6	12 – 14
12 Deep	113 square inches	8	16 – 20
14	154 square inches	8	16 – 20

Dutch Oven		Baking Pan	
diameter In inches	"Bottom" surface area	Size	surface area
8	50 square inches	9" Pie pan	64 square inches
10	79 square inches		
12	113 square inches		
12 Deep	113 square inches	9" X 13" pan	117 square inches
14	154 square inches		

Barbecue Hawaiian Chicken

Quantity	Item
1	Frozen chicken breast per person
2 cans	Chunk style pineapple
2 bottles	Barbecue sauce
2 cans	Water chestnuts (optional)
¼ cup	Uncooked brown rice per person

Cut chicken breasts in half

Cook chicken in a lightly oiled Dutch oven until all meat is white.

Drain the juice from the canned pineapple chunks, drink or discard the juice.

Add the barbecue sauce and the pineapple

Add the rice

Periodically check to make sure there is enough liquid in the Dutch oven.

Cook until the rice is done.

Add the water chestnuts to heat up.

Serve.

NATHAN THOMPSON'S CHICKEN

Quantity	Item
1	chicken
1 box	Stove top dressing

This receipt is for one chicken; for more chickens, add 1 box of stove top dressing per each added chicken.

1. cook the chicken in a Dutch oven at approximately 350⁰ F. Cook for approximately 1 ½ hours.
2. After 1 hour and ten minutes (approximately) add the box of stove top dressing WITHOUT oil.
3. Finish cooking the chicken with the stove top stuffing.

Serve.

Baked Oatmeal

Quantity	Item
2	Eggs
1 cup	Sugar – to taste (I use ½ cup)
½ cup	Vegetable Oil
3 cups	Quick oats
1 cup	Milk
1 teaspoon	Baking powder
	Brown sugar – to taste
	Dried or fresh fruit and nuts

Mix eggs, sugar, and oil in bowl.

Add oatmeal, milk, and baking powder.

Pour mixture into 12" Dutch oven and top with brown sugar.

Dried fruit, fresh fruit, and nuts may be added.

Fresh fruit should be added during the last 5 minutes of cooking.

Bake @ 350° F approximately 50-60 minutes.

German Pancakes Done Dutch

Quantity	Item
1 square	butter or margarine
1 cup	flour
1 cup	milk
6	eggs
1 teaspoon	salt

12" oven, preheat lid (17 coals)

Melt in bottom of oven 1 square of butter or margarine

Place in medium bowl and mix until smooth:

1 cup flour	1 teaspoon salt
1 cup milk	6 eggs

Pour batter into Dutch oven

Add preheated lid.

Place coals under Dutch oven

Bake @ 375° (see note below)

Bake for 13-14 minutes with top and bottom heat.

Remove from bottom heat.

Complete baking process. 6-7 more minutes.

Try not to peek! Cut into wedges. Serve with fruit filling or syrup.

NOTE:

Rule of 3 = 325° oven

Add two charcoal for an additional 25° of heat

So use 17 coals on the top and 11 coals under the Dutch oven

Linda's Lasagna

Quantity	Item
1 pound	ground beef, 15% fat
2 - 26 oz	Prego Spaghetti sauce (plain – what ever type of sauce you like!)
16 oz	ricotta cheese – Low fat/part skim milk
12 oz	mozzarella cheese, shredded, low fat
¼ cup	fresh parmesan cheese
1 box	lasagna noodles
	cooking oil
	“Pam”

Brown the ground beef, discard the fat/water.

Cook the noodles, add a small amount of oil to prevent sticking, until done.

Mix the three (3) cheeses together leaving approximately 4 oz of mozzarella separate.

Spray the Dutch oven with the Pam

Place some of the sauce on the bottom of the Dutch oven

Place a layer of noodles on the sauce

Add a layer of meat, sauce, and cheese mix

Place another layer of noodles on the sauce

Add a layer of meat, sauce, and cheese mix

Repeat until the meat, noodles, and cheese mixture is consumed

Finish with a layer of noodles on top.

Pour remain sauce on top of the noodles.

Sprinkle remaining mozzarella cheese (4 oz) on top.

Bake at 350° F for 45 to 60 minutes.

Crustless Cheese Quiche

Quantity	Item
3	Eggs
1 ½ cups	Milk
½ cup	Biscuit/baking mix
½ cup	melted butter or margarine
1/8 teaspoon	pepper
6 strips	Bacon, cooked and crumbled
1 cup	cheddar cheese, shredded

In a mixing bowl, combine the first five ingredients, Mix until well blended.

Transfer to greased 10” Dutch oven.

Sprinkle with bacon and cheese; lightly press down into batter.

Bake at 350⁰ F for 45 minutes or until a toothpick, inserted in the middle, comes out clean

Let cool for 10 minutes

Mountain Man Breakfast

Quantity	Item
½ lb	Bacon
1 medium	Onion - chopped
32 oz	Hash brown potatoes
12	Eggs
1 – 1 ½ lbs	Grated cheddar cheese
8 oz jar	Hot salsa

12" Deep Dutch oven

Preheat bottom of Dutch oven over briquettes and:

Brown ½ pound bacon, cut into small pieces

Add and cook until clear 1 medium onion, chopped

Remove the bacon and onions.

Add the 32-ounce bag hash brown potatoes

Fry the potatoes until a golden brown.

Stir bacon and onions back in.

Break 12 eggs into a medium mixing bowl.

Beat thoroughly, then pour over potatoes, bacon and onions.

Cover and cook until eggs are almost solid.

Sprinkle top with: 1 – 1 ½ pounds of grated cheddar cheese

Continue cooking until eggs set and cheese melts.

OPTIONAL: Just before serving, cover the top with 1 8-ounce jar hot salsa.

Mud Cake

Quantity	Item
1 box	Chocolate cake mix
½	Cup baking cocoa
2 cups	Brown Sugar
4 cups	HOT water
2 teaspoons	Vanilla
1 teaspoon	Cinnamon
1 package	Chocolate Chips

Pre-heat Dutch oven to 325 °F

Mix the cake mix and pour into Dutch oven

Mix ALL remaining ingredients together in a bowl.

Pour the “MUD” over the cake batter.

Bake @ 325 °F approximately 35 minutes.

Remove lid after 35 minutes and add chocolate chips and allow chips to melt

Remove from coals and cool.

Penwell's Poultry

Quantity	Item
1	Chicken Brest per person
1 can	Whole cranberries
1 package	Lipton Onion Soup
1 Bottle	Catalina dressing

Cook the chicken until “white”.

Add the three remaining ingredients.

Bake at 350⁰ F until the chicken is done.

Peach Cinnamon Spice Cobbler

12" DEEP Dutch oven

Quantity	Item
2 - 29 oz cans	Sliced peaches with juice
2 boxes	Spice cake mix
1 square	Butter
1 - 1 ½ cups	Brown sugar
2 - 3 teaspoons	Cinnamon

Place the Dutch oven over 10 – 12 briquettes.

Add 1 can of the sliced peaches with juice.

Top with:

½ square of butter cut into pats.

½ - ¾ cup brown sugar – sprinkled

1 - 1 ½ teaspoons of cinnamon

Sprinkle 1 box of the spice cake mix (MIX ONLY) on top

Add 1 can of the sliced peaches with juice.

Top with:

½ square of butter cut into pats.

½ - ¾ cup brown sugar – sprinkled

1 - 1 ½ teaspoons of cinnamon

Mix the spice cake mix as directed, pour over the ingredients and LEVEL the batter.

Bake with bottom heat ONLY 60 – 90 minutes.

Apple Cobbler

Quantity	Item
1 box	Spice cake mix
1 can	Apple pie filling
1/3 cups	Apple sauce
2	eggs
2 teaspoons	Vanilla
1 cup	Oatmeal
	Cinnamon

Pre-heat Dutch oven to 325 °F

Place apple pie filling in the Dutch oven.

Mix cake mix, apple sauce, and eggs.

Spoon cake mix over the apple pie filling.

Bake @ 325 °F approximately 60 minutes.

NOTE: Substitute peaches for the apple pie filling

Apple Crisp

Quantity	Item
2 cans	Sliced Apples
2 cubes	margarine or butter
2 cups	Brown Sugar
2 cups	Flour
2 teaspoons	Vanilla
1 cup	Oat meal
	Cinnamon

Pre-heat Dutch oven to 325 °F

Blend the margarine (butter) and brown sugar.

ADD flour and oat meal.

Place sliced apples into the Dutch oven. Sprinkle cinnamon on the apples

Place the flour/oatmeal/sugar/margarine mix on top of the apples

Bake @ 325 °F approximately 35 – 40 minutes.