



DUTCH OVEN RECIPES



TROOP 12 – DUTCH OVEN RECIPES

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DINNER – CHICKEN

CHICKEN CACCIATORE RECIPE

Ingredients

- 3 lb chicken pieces
- 1/4 cup vegetable oil
- 1 sliced onion
- 1 tsp minced garlic
- 1 16oz can diced tomatoes
- 1 8oz can tomato sauce
- 1/3 cup teriyaki sauce
- 1 tsp oregano
- 2 bay leafs

Equipment

- 1 deep skillet or 10 qt Dutch oven
- wooden spoon

Instructions

Preheat dutch oven to 375 degrees

Pour oil into dutch oven and brown chicken pieces.

Remove chicken pieces.

Add onion and garlic to oil and cook until onion turns translucent.

Mix in all remaining ingredients.

Place chicken pieces on sauce, cover, and simmer at 275 degrees for 45 minutes.

During last 15 minutes, prepare spaghetti or noodles.

If there is excessive fat floating in the D.O., skim it off.

Scoop chicken pieces and sauce onto noodles to serve.

CHICKEN GUMBO RECIPE

Ingredients

- 4 Tbsp cooking oil
- 3 Tbsp flour
- 2 cloves garlic
- 2 medium onions
- 2 medium bell peppers
- 3 tomatoes
- 2 lb. fresh okra
- 2 stalks of celery
- 2 lb. boneless chicken breasts
- Salt & pepper to taste

Equipment

- 1 deep skillet or 10 qt Dutch oven
- wooden spoon

Instructions

- Cut chicken into 1 inch cubes.
- Slice okra into 1/4 inch slices.
- Chop onions, peppers, celery, and tomatoes.
- Mince garlic.
- Preheat dutch oven to 325 degrees.
- Add oil and flour.
- Cook, stirring often, until brown.
- Add garlic, onion, and peppers.
- Slowly stir in 1 quart of water.
- Add salt and pepper.
- Add tomatoes, okra, and celery.
- Cover and cook 30 minutes or until vegetables are done.
- Reduce heat to 250 degrees.
- Add chicken and simmer an additional 15 minutes or until chicken is done.

FIESTA CHICKEN & RICE

Ingredients

paprika	2 lbs boneless chicken breasts
1 Can (10-11 oz) cream of chicken soup	1 Cup salsa or Picante Sauce
1 Can (15-16 oz) undrained whole kernel corn	$\frac{3}{4}$ Cup uncooked long grain white rice
$\frac{1}{2}$ Cup (2 oz) cheddar cheese	

Equipment

1 deep skillet or 10 qt Dutch oven
wooden spoon

Instructions

In a 10" Dutch oven mix together 1 can (10 $\frac{3}{4}$ ounces) Cream of chicken soup, 1 cup salsa or Picante Sauce, 1 can (15 $\frac{1}{4}$ ounces) undrained whole kernel corn and $\frac{3}{4}$ cup uncooked long grain white rice.

Place 4 cleaned boneless, skinless chicken breast halves (about 1 pound). Sprinkle Paprika over chicken.

Bake with 9 charcoal briquettes on the bottom and 15 charcoal briquettes on the top for 45-60 minutes or until chicken is no longer pink and rice is done. Sprinkle with $\frac{1}{2}$ cup (2 ounces) Cheddar Cheese.

Serves: 4

ROASTED ORANGE CHICKEN RECIPE

Ingredients

Whole roasting chicken 5-7lbs
Sliced oranges,apple,lemon
Butter
Milk
Salt & Pepper
Orange peel
lemon peel
Orange Juice
Dried Mild chilli peppers

Equipment

Large Dutch Oven

Instructions

Wash chicken and pat dry
slice & quarter two large oranges, one apple and one lemon.
Squeeze juices overtop and stuff fruit inside chicken cavity
Chop dried chilli's and stuff in cavity along with the fruit
add a dash of orange peel and lemon peel
Combine 1 stick melted butter 1/2 cup milk and 1/2 cup of orange juice to
brush on skin
Salt and pepper to taste
Place in foil lined Dutch oven and bake at about 350 for about an hour and
half or until the leg joint moves free and clear juice is flowing from the joint.

Comments

The skin should brown nicely from the milk, butter, juice marinade. You can
add carrots and potatoes if you wish.The dried chille's will reconstitue and
give provide just a hint of pepper flavor that works well with the orange
Cooking times vary depending on conditions. I recommend using a foil
casserole pan or extra foil in the bottom of the oven to aid with clean up. The
orange juice will caramelize and is a bear to clean.

DINNER – CHILLI

SWEET CHILI

Ingredients

1 lb. lean ground beef	2 (32 oz.) cans stewed tomatoes
6 cups dry red or pinto beans	1-2 cups honey (to taste)
2 large yellow onion; diced	2 tsp. cinnamon
8 cloves garlic; minced	1 tsp. cloves
1 lb. bacon; cubed	1 tsp. allspice
2 tsp. salt	2 Tbs. chili powder
1 tsp. ground black pepper	1-2 tsp. tobasco (optional)
1/2	
HOT water to cover beans	

Equipment

1 deep skillet or 10 qt Dutch oven
wooden spoon

Instructions

Brown ground beef in a well oiled 12" deep Dutch oven using 18-20 briquettes bottom. Add beans, onion, garlic, uncooked bacon, salt, pepper, and enough hot water to cover beans. Cover and simmer using 14-16 briquettes bottom and 10-12 briquettes top for 1-2 hours or until beans are tender adding additional water as necessary.

Stir in tomatoes, honey, and remaining seasonings. Cover and continue to simmer for 1 hour.

Serves: 10-12

DINNER – MEXICAN

MEXICAN LASAGNA

Ingredients

2 tbsp. Olive Oil	1 lb. boneless chicken breasts
2 tbsp. chili powder	2 tsp. ground cumin
1 tsp. salt	1 tsp. pepper
2 cloves garlic - minced	1 can 14.5oz diced tomatoes
1 can 8oz tomato sauce	1 tsp. hot sauce (Tabasco)
1 cup part-skim ricotta cheese	8 corn tortillas
1 cup (4 oz) shredded cheddar	4 tbsp. chopped cilantro
1 can (4 oz) green chilies	1 lb. beef or veal or lamb

Equipment

1 deep skillet or 10 qt Dutch oven
wooden spoon

Instructions

Heat 2 tablespoons olive oil in large skillet over medium heat. Add chicken and other meats, cut into 1/2-inch pieces; 2 teaspoons chili powder, 1 teaspoon ground cumin, 1 teaspoon salt, fresh ground pepper and 2 cloves garlic, minced. Cook 4 minutes or until tender, stirring occasionally. Stir in 1 can (14½ ounces) diced tomatoes, drained, 1 can (8 ounces) tomato sauce and 1 teaspoon hot pepper sauce; bring to a boil. Reduce heat simmer 2 minutes.

Combine 1 cup part-skim ricotta cheese, 1 can (4 ounces) diced green chilies and 2 tablespoons chopped fresh cilantro in small bowl; mix until blended.

Spoon half of chicken mixture into the bottom of a ten inch Dutch oven. Top with 4 corn tortillas, ricotta cheese mixture, remaining 4 corn tortillas, remaining chicken mixture, 1 cup (4 ounces) shredded Cheddar cheese and an additional 2 tablespoons fresh chopped cilantro.

Place 9 charcoal Briquettes on the bottom and 15 charcoal briquettes on the top. Bake 25 minutes or until heated through.

Serves: 6-8

PRISON TACO'S RECIPE

Ingredients

- 8 single serve bag corn chips (fritos)
- 1 lb ground turkey
- 1 pkg taco seasoning
- 1 16oz can tomato cubes(tomato paste,chopped etc)
- 1 lg yellow onion (small diced)
- 1 pkg taco seasoning
- 1 16 oz can (drained) kidney beans
- 1 pkg shredded cheese(colby,ameican etc)

Equipment

- 1 deep skillet or 10 qt Dutch oven
- wooden spoon

Instructions

Brown meat, drain. add everything else into meat except cheese, and combine for 4-5 minutes. spoon into single serve corn chip packets and add cheese. Eat with plastic spoons. Enjoy!!

Comments

I understand this actually comes from a popular cookbook published by federal prisoners in the early 50's and 60"s

DINNER – SAUSAGE

POLISH TRAINWRECK RECIPE

Ingredients

Potatoes
Cabbage
Onions
Sweet corn
2 lbs of kielbasa

Equipment

12" deep dutch oven

Instructions

Stack in oven in that order make sure lid is down and it fits. Break ears of corn in half. add one quart of water.

Season potatoes with adobo seasoning before putting in pot or before serving
Cook oven from the bottom only. 9 coals on bottom for on hour. shield from wind.

Have support when removing the lid because it smells so good your knees wobble and I don't want you to fall into the fire.

Comments

Credit goes to a forest ranger cook book by National museum of forest service history

ISBN 1-58685-761-4 a very good book for dutch oven cooking. Name comes from the fact we call all D.O. meals that have meat and potatoes and veggies jumbled a TRAINWRECK because of the haphazard arrangement. This is Polish because of the Kielbasa which I thank every Polish person for bringing to America.

RICHES KIELBASA RECIPE

Ingredients

one kilbasa or several(2to4)small uncooked
one bag drained sauerkrut
one can cream of celery soup
one can cream of mushroom soup
two apple sauce in the single severing cups
milk
caraway seeeds

Equipment

one duch oven with out legs or large deep skillet

Instructions

combine all ingrents but kilbasa in oven
add milk till loose but not runny
add caraway to taste remeber it will get stronger with cooking
cut ring kilbasa in chunks
burry kilbasa under mixture
than put over heat source
cook twenty mins or longer till hot
stir often to prevent burnning

Comments

The sauce is great over potatoes i like mashed best

SAUSAGE CREOLE RECIPE

Ingredients

- 2 lbs sausage links or kelbasa sausage
- 1 red bell pepper
- 1/2 C chopped onion
- 2/3 C chopped celery
- 1.5 C water
- 2 can stewed tomatoes
- 4 Tbsp olive oil
- 1/2 C sliced green olives
- 2 pkg Spanish Rice mix
- 1/4 tsp cayenne pepper

Equipment

- 1 deep skillet or 10 qt Dutch oven
- wooden spoon

Instructions

- Cut sausage into 1/2 inch chunks.
- Dice bell pepper.
- Heat dutch oven over coals, none on lid.
- Sauté pepper, onion, and celery in olive oil.
- Combine all ingredients in D.O. and bring to boil.
- Place D.O. on low heat (4 briquettes) and place 8 briquettes on lid.
- Simmer until rice is tender and water is absorbed.

Serves 6 guests

DINNER – STEWS

SCOUT STEW RECIPE

Ingredients

1/4 lb. - lean beef per Scout (Beef stew meat, hamburger, etc.)
1 - medium-large potato per Scout (chopped to bite size)
1 - chopped large onion (yellow, Spanish, white, red - you choose)
1-2 - chopped carrots per Scout
1-2 - chopped celery stalks per Scout
1 - packet of Onion soup mix or beef stew mix
4-6 strips of bacon cut up or a few Table Spoon's of any cooking oil
Various spices to taste (Season salt, salt, celery salt, pepper, paprika, bay leave, etc. - you decide)

Equipment

Dutch oven or Large mess kit pot

Instructions

- 1.) Heat pot or Dutch oven.
- 2.) Add bacon and cook until done. Leave the bacon in the pan. This is now the oil needed to brown the beef and keep everything from sticking (Alternately use a few Table Spoon's of any cooking oil).
- 3.) Add beef and cook until brown on all sides.
- 4.) Add about a 1/4 of the potatoes and briefly brown. (Why are we only cooking a 1/4 of the potatoes now you ask? The potatoes contain starches that will help naturally thicken the sauce).
- 5.) Add packet of onion soup mix or beef stew mix and just enough water to cover ingredients.
- 6.) Cover and boil (simmer if possible) for 30 minutes.
- 7.) Check flavor and season as required.
- 8.) Add remaining ingredients and a cup of water.
- 9.) Cover and boil (simmer if possible) for 30 minutes.
- 10.) Remove cover and check consistency. If it is watery leave cover off and boil for another 15 minutes or add a little flour or Bisquick to thicken the sauce. If you don't have any flour throw a slice of bread in and stir.

Comments

Serve with a slice or two of bread to soak up the juices. Mmmmmmm good.

WITCHES BREW RECIPE

Ingredients

- 1 pound uncooked bacon, chopped
- 1 pound lean hamburger
- 2 cloves garlic, chopped
- 1 cup celery, diced
- 1 cup onion, diced
- 28oz can tomatoes, with juice
- 2 15oz cans dark red kidney beans
- 2 cups uncooked egg noodles
- 1 10oz can mushrooms
- 1 teaspoon black pepper
- 1 teaspoon seasoned salt
- 1 teaspoon cayenne pepper

Equipment

- 1 deep skillet or 10 qt Dutch oven
- wooden spoon

Instructions

Brown bacon, hamburger, and garlic in Dutch oven.

Drain fat, if desired.

Add celery, onion, tomatoes, beans, noodles, and mushrooms - liquid from cans also.

Add seasonings and stir.

Bake 45 minutes in Dutch oven at about 350 degrees.

Serves 6 guests.

DESSERTS

No-BAKE COOKIES RECIPE

Ingredients

2 cups white sugar
1 1/2 t. vanilla
1/2 cup milk
1/4 cup cocoa
2 T. butter
3 cups rolled oats
1/2 cup peanut butter, creamy or crunchy

OPTIONAL:one or two
1 cup mini marshmallows
1/2 cup butterscotch chips

Equipment

Pan for fire, or #10 silver can with opened on one end(you can puncture two holes at top and insert a cut hanger to use as a hanger)
Mixing Spoon
Measuring cup
teaspoon
waxed paper

Instructions

Mix 1st 5 ingredients thoroughly. Boil 1 minute.Remove from heat. Stir in remaining ingredients.Drop on waxed paper and allow to cool

Comments

This is quick and easy, especially if you have premeasured the ingredients.