

Crawdad Patrol

Recipes

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TEMPERATURE CONTROL

Different foods and dishes require different cooking temperatures. The following guide is for an aluminum Dutch oven. Increase the number of briquettes by about one-fourth for a cast-iron oven. Actual temperatures will vary due to charcoal quality and weather.

Desired Temperature Range	Ten-Inch Oven	Twelve-Inch Oven
250-300 - Low	8 on top/6 under	10 on top/8 under
300-350 - Medium	10 on top/7 under	12 on top/9 under
350-400 - Hot	12 on top/8 under	14 on top/10 under
400-450 - Very Hot	14 on top/9 under	16 on top/12 under

When coals are 'hot', they are barely covered with white ash and you can hold your hand near them for only 2 or 3 seconds. You can hold your hand near 'medium' coals for about 5 seconds. Low coals are covered with ash. You should be able to hold your hand near them for about 7 seconds.

Some Dutch oven cooks use the "three up, three down rule." For 325 degrees in a 12-inch diameter iron oven you need 12 briquettes + 3 = 15 briquettes for the top and 12 briquettes - 3 = 9 briquettes for the bottom. To get 350° F, add one more coal on both the top and bottom. Each two additional coals will give you about 20° F more heat.

The objective is to get the oven hot enough to cook the food before it dries out, yet not so hot you can't control the cooking process. In most cases, if the food is sputtering and popping a lot, the heat is too high. Using the tongs, remove about one fourth of the briquettes at a time from the top and underneath until the cooking slows to a steady simmer.

Breakfasts

Easy

Breakfast in a Baggie

Dutch Oven

Hash Brown Quiche

36 oz potatoes (cooked, cooled and shredded)
or 36 oz package hash brown potatoes (thawed)
1/3 to 1/2 cup melted butter
1 1/2 cup (6 oz) Swiss and/or cheddar cheese, grated
3/4 to 1 1/2 cup (3-6 oz) hot pepper cheese, grated
1 1/2 cup (9 oz) cooked ham, diced
3/4 cup milk
6 eggs, scrambled
1/3 tsp seasoned salt or Mrs. Dash
Pepper to taste

Grease 12 inch oven with shortening. If using thawed potatoes, press between paper towels to remove excess water. Fit potatoes in oven making a solid crust. Brush crust with melted butter (be sure to get top edge). Mix other ingredients and pour over potatoes. Bake hot (425 degrees) with most heat on top 30-40 minutes or till done. Use knife test as for custard pies.

From the International Dutch Oven Society

IDOS, 41 East 400 North 4210, Logan, Utah 84321.
<http://www.idos.com>

Pipeline Scrambled Eggs

18 eggs, well beaten

1/4 cup bacon, fried and crumbled

1 small onion, chopped

1/4 green bell pepper, chopped

1/4 cup milk

8 oz cheese, grated

Sauté onion, peppers in 2 Tbsp butter until tender. Add bacon and eggs and mix well. Stir frequently until eggs are cooked. Add cheese and milk and stir until cheese melts. Serve promptly. Serves 6-8.

Sore Tummy Breakfast

12 oz bacon or link sausage

1 cup sliced mushrooms

1 lg onion, sliced

2 bell peppers, chopped

4 med potatoes, diced

2 cup grated cheddar cheese

12 eggs, beaten

1/2 cup water

1 tsp salt

1/2 tsp black pepper

Cut meat into bite-size pieces. Brown meat in open dutch oven. Add onion slices, cover and cook until tender, about 10 minutes. Add potatoes and continue to cook until almost tender. Add peppers and cook until potatoes are cooked, about 10 additional minutes. In a separate container combine eggs, water, and seasoning and beat well. Pour the egg mixture over the cooked ingredients already in the oven. Stir gently, then continue to cook an additional 5 minutes. Stir again, sprinkle cheese over top, then cook another 5 minutes or until eggs are set. Serves 6-8.

Gold Dredge French Toast

15 slices sourdough bread

1 tsp salt

6 eggs

6 Tbsp sugar

2/3 cup milk

Beat eggs, add salt and sugar slowly. Beat until thick. Stir in milk. Preheat oiled pan or inverted dutch oven lid until a few water drops "dance" on the surface. Dip bread in mixture and cook. Serve with butter and syrup or jam. Serves 6-8.

Mountain Man Breakfast

1/2 lb bacon (or pre-cooked sausage)
Med onion
2 lb. bag of hash brown potatoes
1/2 pound of grated cheddar
1 doz eggs
Small jar of salsa (optional)

The following requires 6-9 bottom coals and 12 -15 top coals:

Pre-heat 12" Dutch Oven. Slice bacon and onion into small pieces and brown in the bottom of the DO until onions are clear. Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (15-20 minutes) Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set.(10 - 15 minutes)

Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted. Optional: cover cheese/egg mixture with a small jar (~ 1 cup) of SALSA. Cover and cook for an additional 3-5 minutes. Slice and server like quiche. (Real men don't eat quiche but I sure get lots of requests to cook up the Mountain Man.) Cooking times will vary with the weather and your state of awake but its almost impossible to screw up. Serves 6. Rich Locke, Adviser, Post 486, Williamsburg, VA

Quick & Easy Breakfast Casserole

(a.k.a. - Cholesterol Casserole)

8 slices of bread
2 pounds of sausage
16 oz grated cheddar cheese
12 eggs
1 qt. Milk
1-1/2 tsp. Dry mustard
1 tsp salt

Line a 12" Dutch Oven with heavy-duty foil. Lightly grease the foil with butter. Break up bread into the oven. Crumble cooked sausage meat over bread and cover with cheese. In a separate bowl, mix eggs (lightly beaten), milk, dry mustard, and 1 tsp. salt (to taste). Pour the egg mixture over the layered bread/sausage/cheese in the oven, cover, and bake for 35 - 40 minutes, checking occasionally. The cheese rises to the top, melting into a golden brown crust over a fluffy layer of eggs, making a super filling camp breakfast for a crowd!

Frank Chesson, Cubmaster - Pack 82, Assistant Scoutmaster - Troop 92, Stonewall Jackson Area Council

Portola's Burrito Breakfast

Serves 6

[Portions can be partialled up or down]

Juan Portola was the Spanish governor of Baja California. In 1794 Spain was trying to lay claim to what is now California. Captain Portola organized a military expedition that accompanied the missionary padres and traveled along the coast, establishing presidios in San Diego and Monterey. His detailed log reports that he ran out of food north of Monterey. There was a burro among his horses - too small for work. The hapless burrito made breakfast for Portola's small militia, cooked in the Captain's Dutch ovens. He got the tortillas from a tacos stand in Half Moon Bay.

206 years later to the day Troop 237 had Portola's same breakfast, but with some pig that came from the supermarket. This was at Portola State Park near Pescadero on the California coast.

Ingredients:

1 tub barbecue shredded pork [KC Masterpiece has a 20 Oz tub; Lloyd's has a 32 oz tub. Both are found near the packaged meats in the supermarket. 20 Oz is sufficient; if you get Lloyd's only use half of it]

2 medium onions - chopped	1 large green pepper - de-seeded and chopped
2 eggs PER PERSON	1 pkg cream cheese, 8-oz
1 15-oz can black beans, well drained	1 16 oz jar salsa
1 8-oz package grated cheddar cheese	1 pkg. burrito mix
1 TBS salt	3 TB's cooking oil
1 pkg. large flour tortillas [like eight 12" tortillas]	15 instant briquettes [about 1/3 of a 4lb bag]

Directions:

Note: this recipe uses the Dutch oven mostly as a big skillet rather than as an oven. So bear in mind that the distribution of briquettes is different, but easy.

Fire up about 15 briquettes.

While briquettes are igniting, peel and dice the onions, and dice the pepper.

Oil the Dutch oven.

Dump the onions and peppers into the Dutch oven and cook over all the hot briquettes until the diced onions and peppers are limp.

Now add shredded pork, beans, salt, and one half of the burrito mix. Stir and heat.

Now add all the eggs. You can break the eggs right into the Dutch oven, yokes and whites [but not shells!].

Now for the crucial operation: vigorously stir in the eggs, both mixing the whites with the yokes and mixing both with all the rest. Keep stirring, being sure the mix does not stick to the bottom. Pretty soon the eggs will start looking like scrambled eggs, but they should still be moist.

Right now, while things are still a little moist, sprinkle the grated cheese on top - don't stir in.

Quick, put the Dutch oven lid on, for about two minutes, until the cheese is melted a bit.

Next, remove the Dutch oven from the coals; the contents are ready to serve right from the oven.

Take the lid and place it on the coals UPSIDE DOWN. Place the tortillas on the lid, one or two at a time, to warm up. Finally, spread cream cheese on each tortilla, then serve up the concoction on each tortilla.

Scouts can add salsa to taste.

HINT: Orange juice goes great with burritos. A 16-oz frozen can serves eight. Don't forget the hot chocolates or coffee.

Corn Bread Brunch

A hearty, rib sticking Dutch oven family favorite:

Corn Bread Brunch!

Use a 12" Dutch oven

1 pkg. favorite breakfast sausage
1/2 small green pepper (optional)
1/2 small onion (optional)
8-12 eggs
salt & pepper
pancake syrup
1 large can Marie Callendars Corn Bread Mix or 2 boxes corn bread mix
cooking oil spray
1 stick margarine or butter

Surround DO cavity with tin foil, being careful not to puncture or rip foil. Spray foil surface with cooking oil. Mix corn bread and spread half of mixture on bottom of DO. Brown breakfast sausage, green pepper and onion in fry pan, then drain and spread meat mixture evenly over corn bread base. Pour beaten seasoned eggs into frying pan and scramble slightly. Spread partially scrambled eggs over sausage mixture then top with remaining corn bread. Dot top of corn bread with margarine or butter and cover.

Cook at approx. 350 degrees for about 30-40 minutes, or until corn bread top is golden brown. Remove from DO and cut into desired pie slices, top with maple syrup, or country gravy and serve with fresh fruit kabobs on the side. Delicious!
Good Cooking!

Main Dishes

Chicken

Chicken Pot Pie

1 lb of Chicken breast (diced into small chunks)
2 tbsp margarine
1 cup of diced potatoes
1 pkg of frozen mixed vegetables (thawed)
1 can of Cream of chicken
4 oz can of evaporated milk
1/2 tsp paprika
1/8 tsp poultry seasoning (sage)

Crust (kind of like a dumpling)
2 cups of Bisquick
1 4 oz can of evaporated milk
1/2 cup of water
2 tbsp of margarine
1 egg

1- 6 or 7 quart Dutch oven. 18 briquettes.

Heat coals until dusty. Sauté' Chicken and diced potatoes. Prepare the crust in a mixing bowl. When chicken is no longer pink, add the vegetables, cream of chicken, evaporated milk, and spices. Cook with lid on, until it starts to bubble. Then cover chicken mixture with the crust mixture. Divide the coals so that 8 are on the bottom and 10 are on the top. Bake for 25 minutes.

This is good comfort food. Andre' Jones (kinda like a French chef)

Variations....1-small can of mushrooms, 1 tsp parsley, 2 tbsp of crumpled bacon.

Chicken Divan

Serves 7-8

The main ingredients of Chicken Divan are broccoli and chicken. Hence this report.

On June 15, 1991 President George Bush made an off-hand confession to the Nation: he hated broccoli. The press found out that he had also withheld broccoli from his two sons. Broccoli growers the country over united and demonstrated. Truck loads of broccoli arrived on the White House lawn. The Vegetarian Party won seats in Congress. Congress passed laws shifting farm subsidies from tobacco to broccoli. Freeze-dried broccoli, rich in potassium, became the staple diet of all orbiting space ship crews.

George's son, George W., was running for president of his fraternity at Yale. He admitted that once as a kid, out behind his oil well, he had chewed broccoli - but had never swallowed any. This cost him the office. Maybe at Oxford, but not at Yale.

All of this "came to a head" when President Bush scheduled a State Dinner for Count Napoleon [the great great grandson]. At the request of the Count the guests were fed Chicken Divan, a 15th Century French recipe dating from the time of King Louis the Glutton.

THE PRESIDENT LOVED IT, broccoli and all! So here is the now-famous recipe.

Ingredients:

2 16-oz packages of frozen broccoli, thawed and diced	2.5 lbs chicken tenders
2 10 3/4 oz cans Campbell's Broccoli Cheese soup, undiluted	2/3 T salt
2/3 T lemon pepper	[Adults] 3 T sherry
Parmesan cheese	8 T margarine or butter
1 T cooking oil	1 4-lb bag instant charcoal briquettes.

Directions:

Fire up the briquettes. Oil the Dutch oven, bottom and sides.

Place the diced broccoli in the bottom of the oven. Now layer the chicken tenders on top.

In a large zip-log bag, blend the broccoli cheese soup, salt, lemon pepper, [sherry], and margarine or butter. Pour this blend over the chicken and broccoli, without stirring. Sprinkle Parmesan cheese on top.

Lid the Dutch oven. Place oven over 5 or 6 hot coals, and place about 20 coals on the lid.

Bake for about 30 minutes. Inspect in 20 minutes. Done when chicken is cooked and when the cheese on top is brown and bubbly.

Additional Suggestion: Put some biscuits on top. Buy a 1 lb 3-oz cardboard can of Grand [or equivalent] biscuit dough. Open can. Place biscuits on top of mixture, without stirring in. Biscuits and chicken should be done at about the same time.

Feisty Fajitas

Serves 6-8, but variable

Ingredients:

Spicy sausage: one large link [75-100 grams] per two person. Look for links that read "hot" or "spicy". Be sure they are fully cooked.

Chicken tenders: Also called breast strips. Usually packaged in the meat or poultry section, in about 1 lb packages. You want about 6 oz per person, so count on three persons per 1 lb package. For 6 people you'd need 2 packages, for 9 people 3 packages.

2 large onions, peeled and sliced finely

2 green pepper, cored and sliced finely

1 pkg fajita seasoning

1 tsp salt

2 or 3 flour tortillas per person

Salza, 11-oz jar

3 TBS cooking or or margerine

Either: refried beans - 2 16-oz cans, Or Mexican rice - buy 2 or 3 boxes of Rice-a-rone Red Beans and Rice and prepare [not in Dutch oven] according to directions.

1 4-lb bag instant briquettes

Directions:

Fire up the briquettes. Slice the sausages into 1/4 inch rounds. Cut the larger chicken tenders length-wise in half - they cook faster. Peel and slice the onions. Core and slice the pepper.

Oil the oven, bottom and sides with oil or margerine. Dump everything in, including the fajita mix, following instructions on the package. But leave out the tortillas and the salsa. Stir.

Place oven over 5 or 6 hot coals, well spaced. Put about 25 on top. Check in 20 minutes. Remove from bottom coals if bottom of oven is burning. Finished when chicken is cooked - probably about 30 minutes.

While the frahitas are cooking, in a separate pot prepare the refried beans and or Mexican rice according to directions.

Hint: If you are warming canned refried beans, do so by the "double boiler" method. Open the top of each can but do not empty the contents. Instead put each can in a larger pot (from the Troop cook kit), fill each pot with water up to about 1 inch below the top of the bean can. Now boil each pot on a stove until the beans are hot. (This process saves heating the beans directly in the pot, which inevitably ends up with a burned bottom.)

Serving:

Serve up fajitas into tortillas, adding salza as desired by scouts. Serve refried beans or Mexican rice.

Judy's No Peek Pork/Chicken

Use a 12" DO

Ingredients:

6 loin chops or chicken	1 pkg. dry onion soup mix
1 can cream of mushroom soup	1 can cream of celery soup
1 1/2 can water	1 3/4 cup Uncle Ben's rice (not instant rice)
salt & pepper to taste	one package of favorite frozen vegetables.

Directions:

Season and brown pork quickly both sides. (Undercook pork as it will continue cooking in DO). Remove meat, add water to deglaze pan then immediately stir in both cans of soup, add in dry onion soup mix, salt and pepper to taste and blend well. When soup mixture is smooth stir in rice. Set browned pork loin or chicken on top of soup/rice mixture and then spread frozen vegetables evenly over top of meat and cover.

Set DO in approx. 20-24 briquettes with 10-12 on top. Cook for approx. 45 minutes/1 hr. or until rice has cooked through. (Note: Over cooking will dry out rice mixture but it will still have an awesome flavor).

Kate's Sour Cream Chicken Enchiladas

Source: Bruce Campbell (E-mail:alaska98@alaska.net)

Category: Main Dish

Oven Size: 12 inch

Briquettes: I use a campfire.

Serves: 8

Ingredients:

12 flour tortillas	1 pt. sour cream
1 pt. cottage cheese	1 can cream of chicken soup
1 lg. can chicken or turkey	1 onion, chopped
1 can diced green chilies	1 can evaporated milk
12 oz. shredded Mozzarella	1 egg (optional)

Directions:

Mix sour cream, cottage cheese, chicken, chicken soup, chilies and chopped onions together in a bowl, add condensed milk to thin mixture if needed. Spread chicken mixture and shredded cheese into tortillas; place into Dutch Oven to create tightly packed layers of enchiladas. Add egg and milk to remaining filling and pour over enchiladas, top with the remaining Mozzarella. Bake until bubbling and a golden brown crust has formed.

OK, Your spouse just said he's invited the boss to dinner and forgot to tell you? Or the Boy Scouts are doing the cooking - and frankly they wouldn't know an enchilada from a quesadilla? Here is the full bachelor tested high-speed way of cooking this recipe:

In a large bowl, combine all the ingredients: chicken, sour cream, cottage cheese, onion, chilies, egg, 1/4 can o evaporated milk. Mix the moist ingredients together, then shred the tortillas into one inch pieces and mix them in along with 3/4 of the mozzarella cheese. Stir.

Pour into Dutch Oven (Or into a 9 x 13 inch pan if you are testing this at home.) Cover with the remaining cheese. Bake at 350 degrees 35 minutes or until it bubbles and is golden brown on top.

Hot & Spicy Chicken

Source: Val Crowley, from his book "Backyard Basics"

Category: Main Dish

Oven Size: 1 @ 14" or 16" oven

Briquettes: 4-6 bottom - 12-16 top

Serves:

Ingredients:

2 # chickens, quartered and skinned

Sesame seeds

2 T. soy sauce

2 T. red wine vinegar with garlic

1/8 tsp. cloves

1 tsp. ginger

2 T. cornstarch

3/4 c. brown sugar

1 T. cooking sherry

1/2 tsp. cayenne pepper

1/8 tsp. nutmeg

3/4 c. water

Instructions:

Bake chicken in oven for 40-50 minutes or until done. About 350 degrees.

Meanwhile, mix together everything except water and starch. Bring to a boil. Mix water and starch and add to boiling mixture. Stir until thickened.

Spoon over chicken the last 20 minutes of cooking.

Sauce may be made ahead.

River Rat Ragout

Serves 4-6

This is a recipe, and also part of a mystical epic unearthed by Assistant Scoutmaster Wick Smith. The epic explains the origins of rivers, animals, and food eaten by the early ganko-sapiens.

"And there was a great ganko water assault lead by the skunk tribe, riding in their ragouts. It lasted for longer than a moon and caused great flooding and created all the rivers. Muscrat climbed out of his river nest and sought refuge in a large, dark, hot hole which turned out to be a dutch oven".

Ingredients:

1 fat muskrat [or chicken cooked and shredded] For more than four persons use 2 chickens.

1 1-lb 3-oz can, Grand [or equivalent] bisquit dough

12-oz package frozen peas

10-oz fresh mushrooms, sliced

1 9-oz box au gratin potatoes

Pepper to taste

3 TBS cooking oil or margerine

1 4-lb bag briquettes

Directions:

Fire up the briquettes.

While heating, oil the oven, bottom and sides, with oil or margerine. When hot, place 8-10 briquettes under the oven and pour into the oven the water called for in the au gratin package. Bring to boil. Immediately place in the oven the potatoes, mushrooms, peas, chicken, and pepper. Stir. Open bisquits can and place biscuits on top of the mixture, without stirring in. Cover and place 15-20 hot coals on top.

Done in about 30 minutes, or when bisquits are golden brown.

Suggestion:

Save cooking time: Buy barbecued chicken at the deli. De-bone at home the night before the outing and place in a plastic bag. Put in the freezer. Morning of the outing remove from freezer and wrap in newspaper. It will thaw but still be safely cooled by Dutch oven time.

San Fransisco Chicken

From the melted down ovens of 2 Jerry's Cookin'

Ingredients:

5 lbs chicken thighs; [or boneless breasts]

2 28 oz bottles BBQ sauce

5 fresh jalapenos, sliced with seeds and all **

1 handful each of dried : apricots, pear halves, apples, raisins and cranberries;

1 orange thinly sliced

1.5 oz bottle of tabasco pepper sauce **

** can substitute ½ jar of salsa for the jalapenos and tabasco

Directions:

Put everything in a 12-inch Dutch oven except the orange slices. Cook with 12 coals on the bottom and 18 on top for an hour, then add the orange slices and cook for another 20 minutes.

We adapted this recipe from one Wild Dick called Orange Chicken but Dick had forgotten the jalapenos and Tabasco.

Senior Reyes' Spanish Rice

Ingredients:

1 cup cubed skinless chicken breast	1 Tbsp cooking oil
1 clove garlic	1 medium ripe tomato
1/2 jalapeno for flavor (don't dice)	1 Tbsp cumin
2 cup chicken broth	1 tsp salt
3/4 cup long grain rice	1/2 tsp black pepper

Directions:

In Dutch oven, fry rice in oil over medium heat until golden brown. In a blender, combine tomato, garlic and cumin. Pour resulting tomato sauce into fried rice. Add jalapeno (don't dice), chicken, and broth. Bring to a boil and cook for about 10 minutes. Then cover and simmer additional 15 minutes. Leave covered until ready to serve . Serves 6-8.

Explorer Fried Chicken

Ingredients:

2 lb chicken thighs

1 tsp salt

1/2 cup flour

1 tsp black pepper

1/4 cup water

cooking oil

Directions:

Mix flour, salt and pepper, Roll chicken in flour mix. Brown in dutch oven in oil. Add water (careful to avoid spattering). Continue cooking over low heat until tender. Turn occasionally. Serves 6-8.

Lemon Pepper Chicken Supreme

Len & Jerrye Stillman

(12-inch Dutch oven, serves 4)

Ingredients:

4 chicken breasts, boneless & skinless	1 12-ounce bottle LAWRY'S Lemon Pepper Marinade
16 fresh asparagus spears	1 cup crab meat
4 medium mushrooms, sliced	1 small onion, sliced
8 Tbs. shredded Monterey Jack and cheddar cheese mixture	8 slices of bacon
2 sandwich-size slices Swiss or Mozzarella cheese	2 sandwich-size slices American cheese
1 medium avocado	1 Roma tomato
2 Tbs. sliced almonds	1/2 Tbs. sesame seeds
LAWRY'S Lemon Pepper to taste	LAWRY'S Seasoned Salt to taste

Directions:

Butterfly cut each chicken breast, leaving the halves attached. Place them in one-half of the LAWRY'S marinade sauce and let them sit for at least 30 minutes.

Remove the marinated breasts and lay them open on a flat surface. Discard the excess used marinade. Sprinkle each breast with LAWRY'S Lemon Pepper and LAWRY'S Seasoned Salt to taste. Place four asparagus spears on one half of each breast. Spread 1/4 of the crab meat over the asparagus on each breast.

Evenly distribute mushroom and onion slices on top of the asparagus spears. On top of the slices, sprinkle one tablespoon of shredded cheese. Fold over the remaining breast half onto the mixture to form a "sandwich." Wrap two slices of bacon around each "sandwich" and place them in a 12-inch Dutch oven.

Pour one-half of the remaining unused marinade sauce over the chicken. Sprinkle the sesame seeds and almond slices over the breasts.

Cook at about 350(F. (8-10 charcoal briquettes under the oven and 16-18 on top) for about 45 minutes or until done. Maintain an even cooking temperature by rotating the oven between the layers of charcoal every 10 to 15 minutes. Do this by turning the oven 90 degrees in one direction and then rotating the lid back 90 degrees.

While the chicken is cooking, cut each slice of cheese along both diagonals to create four triangles. Peel and slice the avocado and slice the tomato into round slices. When the chicken is done, carefully remove each piece and place it on a serving platter. On top of each chicken breast, arrange four cheese triangles in alternating layers presenting a colorful "V" or chevron pattern. The heat from the chicken will melt the cheese slices. On top of the cheese, garnish with slices of avocado and tomato on each breast. Drizzle some of the remaining marinade sauce over the chicken.

Top it off with about 1 tablespoon of shredded cheese.

Roast Chicken with Apple and Sausage Stuffing

David Fewkes & Jeff Larson (World Champions, 2000)

Herb butter:

1 cup butter	1 tsp. salt
1 tsp. pepper	1 tsp. fresh sage, chopped
1 tsp. fresh rosemary, chopped	1 tsp. fresh thyme, chopped

Stuffing:

2 Tbs. butter	1 cup scallions, chopped
1 (12 ounce) package Jimmy Dean pork sausage	1 egg, beaten
3 cups cubed, dried bread	3 tart apples, peeled, cored and cubed
1 tsp. fresh thyme, chopped	1 tsp. fresh sage chopped
1 tsp. fresh rosemary, chopped	1 tsp. salt

14" deep Dutch oven, 5" (1 pint) Dutch oven

cooling rack, cotton string (to tie chicken legs together)

serves 6+

Herb Butter:

Melt butter in 5" oven over medium heat, add herbs and spices, mix and set aside.

Stuffing:

In the large oven melt the butter over a medium heat. Add scallions and cook until wilted. Scrape butter and scallions into a large bowl, set aside.

Add sausage to oven and brown, stirring to crumble. Remove and add to the scallions. Add the rest of the stuffing ingredients and mix well.

Loosely stuff the chicken cavity and tie the legs together. Reserve the rest of the stuffing. Place cooling rack in oven and place the chicken, breast side up on rack. Brush with herb butter and roast with 22 coals on top and 19 on the bottom. Baste every 20-30 minutes. Add reserved stuffing around chicken during the last 30 minutes of roasting.

Chicken is done when skin is golden brown and the internal temperature is 175 degrees. (Stuffing 185-190 degrees)

Garnishing suggestions. Fresh herbs (on the stem). Paper booties on it's feet. Fresh fruit such as baby apples or pears, grapes, etc...

Dave's Saucy Chicken

12" Dutch oven

Ingredients:

6 to 8 boneless skinless chicken breasts

2 Tbs. canola oil

1 medium onion chopped

1 medium green pepper chopped

1/3 cup cider vinegar

1/2 cup brown sugar

3 Tbs. soy sauce

12 oz can tomato paste

1/2 cup mild salsa

Directions:

Brown chicken in oil. Combine rest of ingredients and pour over chicken. Simmer in dutch oven until cooked (approx 1 hour).

Chicken Fajitas

Ingredients:

4 lb package chicken breasts, boned and skinned	3 tbs oil
6 tbs Tone's Spicy Spaghetti Seasoning	(or favorite fajita seasoning)
2 tbs coarse ground black pepper	3 large red bell peppers cut in strips
2 onions, cut in strips	2 large green peppers, cut in strips
hot peppers (optional - use to taste)	8 limes
flour tortilla shells	salt to taste

Directions:

Pour the oil in a 14 inch Dutch oven. Add the chicken and sprinkle with spices. Cook just until the pink is gone. Remove from pan and cut in strips.

Cook the peppers and onions in the pan and cook just until no longer crisp and the onions are clear. Add the chicken and finish cooking.

Remove the lid of the Dutch oven and place upside down over coals, using the inside surface to cook the tortilla shells. (We used 8-10 coals and just turned the tortillas over with our fingers, but you can use a fork. Use a little oil if you want them to crisp a little more, but it's not necessary to do anything more and warm them)

Use the tortilla to wrap a spoonful of chicken and peppers, squeeze a half a lime over the chicken.

Serve with additional lime wedges. Wrap and eat. Probably serves 10-12 normal people, or 8 teenagers.

Six if they're hungry boys.

The only thing that makes this taste better is a long hike, a campfire, a dark and chilly night with millions of stars and a little sand.

Miner's Rescue Chicken

Ingredients:

5 lbs mixed chicken pieces	1 small [5 oz] bottle Worcheshire Sauce
1 Tbs. garlic powder	4 medium to large onions
1 8-oz bottle french dressing	1 16-oz [approx.] jar apple jelly [apricot tastes good too]
3 cups of 5-minute rice	1 tsp. salt, 1/2 tsp. pepper
1 cup of water	cooking oil or margarine
1 4-lb bag "instant" charcoal briquettes	

Directions:

Break up chicken into small pieces. Brown it in an oiled fry pan. Peel and cut onions, then sauté in oiled fry pan. Pack chicken into bottom of dutch oven that has been greased with oil or margarine. Mix all the remaining ingredients together and pour over chicken. Apply hot briquettes to the oven in the standard manner (five under, about 25 on top). Check oven in about 20 minutes. If the chicken on the bottom is burning or looks like it might, take oven off of the bottom briquettes. The meal is ready to serve when chicken sort of falls apart. Add salt and pepper to taste.

Recommendation: Save preparation time and dirty dishes on the outing. Instead of buying chicken parts and browning them in camp, get 5 lbs of barbecued chicken at the deli. Break up the chickens into small pieces and place in a plastic freezer bag[s] and place in the freezer the night before leaving on the outing. Then wrap the frozen chicken bag[s] in newspapers and they will stay cold until dutch oven time.

Likewise: Peel, slice and sauté the onions the night before the outing. Same thing: place in a freezer bag, freeze, and wrap in newspaper for transport on the outing.

Hint: Serve with salad [about 3 oz pre-packaged salad per person] and salad dressing.

Tex/Mex Enchiladas (Pollo Del Rio) (River Chicken Enchiladas)

by Brian Smith at 9-16-00 Saltgrass D.O.G.
Serves about 8

Ingredients:

45 oz of canned chicken, or 4 roasted chickens from the deli (de-boned and broken into chunks)	2 cans cream of mushroom soup [undiluted]
2 cans cream of chicken soup [undiluted]	15 oz Rotel tomatoes [or some other canned tomatoes with Mexican spices]- don't drain
1 1/2 lbs sharp cheddar cheese, grated	About 12 corn tortillas
3 onions [diced finely]	6 TBs red chili powder, or Caribbean Jerk seasoning
A little cooking oil or margarine to grease the Dutch oven	1 4 lb bag "instant" charcoal briquettes

Directions:

Get the briquettes going. On a camp stove heat the two soups, about a third of the grated cheese, and all of the chopped onions, tomatoes, and chili powder or Caribbean Jerk seasoning. Oil the Dutch oven, bottom and sides.

Ready to bake. Cover the bottom with a little of the pre-heated soup stuff. Then, layer in three tortillas (flat). Then, layer in some chicken and some cheese and some more of the soup stuff. Now three more tortillas and some more chicken, cheese, and soup stuff. Repeat again. Repeat again. End up with some chicken, cheese, and soup stuff on top, but no tortillas on top. Neatness of stacking won't be noticed at serving time. If the last layer of stuff touches the dutch oven lid, squash the whole concoction down some.

Place the oven on top of 5 red hot briquettes, evenly spaced. Put the rest on the lid - 25 or so.

Check in 30 minutes. If the bottom is burning, remove the oven from the underneath coals.

Done when top is golden brown and bubbly and the concoction is hot throughout - maybe 40 minutes total.

Two nice extras:

(1) Serve with frijoles - canned refried beans. Buy 2 16-oz cans. Heat the beans by the "double boiler method: Open the top of each can but do not empty the contents. Instead put each can in a larger pot (from the Troop cook kit), fill each pot with water up to about 1 inch below the top of the bean can. Now boil each pot on a stove until the beans are hot. (This process saves heating the beans directly in the pot, which inevitably ends up with a burned bottom.)

(2) Serve with a green salad - a 24-oz bag of pre-packaged salad does fine, along with a small bottle [plastic, if possible] of salad dressing.

Beef

Blackened Pot Roast

Ingredients:

3 lb. pot roast	2 tbs. oil
3 tsp. blackened spice mix	1 onion diced
1 tsp. garlic powder	5 - 6 potatoes, quartered
1 tsp. onion powder	2 C baby carrots

Directions:

Sprinkle seasonings over roast and rub in. Brown roast in oil over hot coals. Add 2 cups water and diced onion. Cook for 1 ½ hours. Add carrots and potatoes. Cook for an additional 1 hour

Denali Pot Roast

Ingredients:

3 lb boneless chuck roast	2 medium onion, sliced
6 medium potatoes, cubed	3 pkg mushroom gravy mix
6 carrots, sliced	1-1/2 cup water
3 stalks celery, chopped	black pepper
3 Tbsp vegetable oil	salt

Directions:

Trim fat from meat. Brown meat in oil in 12-inch Dutch oven. Add vegetables. Mix gravy mix with water and pour over meat and vegetables. Cook over low heat until meat is cooked medium rare (pink but hot inside) and carrots are tender (about 2 hours). Stir occasionally, adding water as required to prevent burning. Allow roast to sit 15 minutes with no heat to allow it to absorb moisture for best tenderness. Serves 6-8.

Heartburn Chili

Ingredients:

2 lb ground beef	2 cans undrained kidney beans
2 Tbsp oil	2 Tbsp chili powder
1/2 tsp seasoning salt	2 Tbsp dry minced onion
1 cup water	2 Tbsp cornmeal or flour
1 pkg brown gravy mix	2 Tbsp sugar or honey
1/2 cup catsup	1 12-oz can spicy V-8 juice

Directions:

Crumble and brown beef in oil in a Dutch oven. Drain fat. Add remaining ingredients. Cook over medium heat about 10 minutes. Serves 6-8.

Besfergotten Chili

Ingredients:

2 lb ground beef

2 green bell peppers, chopped

1 medium onion, chopped

2 soup cans water

1 16 oz can whole tomatoes

2 Tbsp chili powder

4 cans cooked kidney beans

Directions:

Brown beef and cook onions and peppers in a large dutch oven. Drain fat. Add remaining ingredients. Heat, stirring to prevent burning. Serves 6-8.

Cheechako Spanish Rice

Ingredients:

1 lb ground beef	3 Tbsp bacon drippings
1 medium onion, sliced	1/4 cup catsup
1 green bell pepper, chopped	2 cup water
6 slices bacon, fried crisp	1 tsp salt
1 16 oz can whole tomatoes	1/2 tsp black pepper
2-1/2 cup Minute Rice	

Directions:

In Dutch oven brown beef and cook onion in bacon drippings until tender. Add remaining ingredients. Cover and simmer until liquid is absorbed. Stir to prevent burning. Serves 6-8.

Lasagna

Source: Mark Miles

Category: Main Dish

Oven Size: 1 @ 12" oven

Briquettes: 9 bottom - 15 top

Serves: 10

Ingredients:

1 lb. ground beef

1 lb. ground sausage

1 diced onion

1 large bottle spaghetti sauce

2 lb. cottage cheese

1 package lasagna noodles

Italian seasoning

1/2 lb. sliced mushrooms

1 lb. grated mozzarella cheese

Instructions:

Brown 1 pound ground beef, 1 pound ground sausage, and one diced onion. Add 1 large bottle of spaghetti sauce.

Remove half of meat mixture from oven. Spread remaining mixture evenly on the bottom of the oven. Spread 1 pound of cottage cheese over meat mixture. Arrange ½ package uncooked lasagna noodles over cheese and meat. Add the remaining meat mixture. Spread another 1 pound layer of cottage cheese over meat. Arrange the remaining uncooked lasagna noodles over meat and cheese. Cover noodles with 1 bottle of spaghetti sauce. Sprinkle the top with Italian seasoning.

Bake for 45 minutes or until noodles are done. Top with ½ pound of sliced mushrooms and 1 pound grated mozzarella cheese. Bake until cheese is melted, approximately 10 to 15 minutes more.

Tex-Mex Lasagna

Lou and Peggy Acker
Mesquite, TX

Ingredients:

- 1 1/2 lbs. of ground beef
- 1 can refried beans
- 3 16 oz. jars salsa
- 15 large flour tortillas
- 1 pkg of taco seasoning
- 6 cups grated cheddar cheese

Directions:

Season the beef with taco seasoning and brown. Drain off fat. Remove from heat and set aside. Line bottom of Dutch oven with a layer of tortillas. Add a layer of refried beans; a layer of meat; a layer of salsa; a layer of cheese; and repeat each layer in the same order. Bake at 350 degrees for one hour. Top dish with sour cream and sprinkle with jalapeno slices.

Cheeseburger Pie

Serves 6

Scout have been cooking and eating Bisquick for as long as there has been scouting. There is nothing better than a wad of Bisquick on the end of a green stick baked over the flames of an open campfire. Bisquick is made by Betty Crocker, and as long as there has been Bisquick there have been great recipes using the stuff. At first you had to send in the box top to get them. Then they appeared on the back of the boxes. And now they are all on the Betty Crocker web site!

Ingredients:

2 lbs ground beef	2 medium onions, peeled and chopped
1 TB salt	2 cups [8 oz.] shredded cheddar cheese
1 large green pepper, cored and chopped	2 cup Bisquick
1 cup milk	Worshire sauce
3 eggs	1 Tbls cooking oil
1 4 lb bag instant briquettes	

Directions:

Fire up the briquettes. In a frying pan, brown the ground beef, chopped onions, and chopped pepper. Drain if necessary. Stir in salt.

Meanwhile, thoroughly blend Bisquick, eggs, and milk and salt. (you can use a ziplock plastic bag to do this - saves a dirty pot)

Grease the Dutch oven with cooking oil. Spread the beef, etc., evenly in bottom. Pour Bisquick mix evenly over top. Do not stir in. Sprinkle cheese over top, evenly. Do not stir in.

Cooking:

Bake for 30-40 minutes, or until knife inserted in center comes out clean. Observe the Two-thirds Rule if necessary.

Suggestion:

Save some campsite preparation time by browning the the beef, onions, and pepper the night before the outing, place in a freezer bag and freeze; next morning wrap in newspapers to keepcool untril oven time.

Rice Casserole

Billie & Ben Cockran
Village Creek Cookers
Cooked 4/09/01

Ingredients:

- 1 1/2 lbs ground beef or sausage
- 1 chopped bell pepper
- 1 can whole kernel corn, drained
- 1 can Rotel tomatoes
- 1 pkg onion soup
- 2 cups cooked rice (or instant rice uncooked)
- 1 can cream of mushroom soup
- 1 cup grated cheddar cheese

Directions:

Saute meat & bell pepper. Add all remaining ingredients except cheese. Simmer 30 minutes in a 10 inch Dutch oven (greased). Top with cheese, let it melt and serve.

Covered Wagon Beef Stew

Serves 8 easy

There's no dutch oven recipe more famous nor more dependable. This meal fed all those immigrants seeking the promised land of the West. There are all sorts of meat variations: lamb, rabbit, coyote, horse, buffalo. But chunks of beef were the preferred.

Mark Twain wrote how one stew got its beef: "George Bemis wore on his belt an old original "Allen" revolver: irreverent people called it a "pepperbox". To aim along the turning barrel and hit the thing that was aimed at was a feat never done with an "Allen" in all the world. But this was a reliable weapon none the less because, as one of the stage drivers said afterwards, "If she didn't get what she went after she would fetch something else". And so she did. She went after a deuce of spades nailed against a tree, once, and fetched a cow standing about thirty yards to the left. George didn't want the cow but its owner came along with a double-barreled shot gun and persuaded him to buy it anyhow."

Ingredients:

3 TBS. margarine or cooking oil	7 small onions
salt	3 lbs. beef chunks
7 carrots	1 cup pancake mix or flour
7 medium potatoes	1/4 tsp. ground pepper
1 10-12 oz roll [refrigerated] buttermilk biscuit dough	4 lb. bag "instant" charcoal briquettes

Directions:

This dutch oven can take a couple of hours if you start with raw food. So these directions have you doing some cooking at home before the outing.

Beforehand: Mix 1/2 cup flour, salt and pepper. Rub meat chunks in this mixture, a few chunks at a time. Peel and slice onions. Grease a large frying pan with margarine or cooking oil. Sauté beef and onions until beef is brown and onions are clear. Drain fat off. Let cool. Place in plastic freezer bag and freeze overnight.

Now peel potatoes and cut into 1 inch cubes, approximately. Likewise peel carrots and cut into 1/2 inch sections.

Place potatoes and carrots in microwave oven and cook for about 3 minutes. [Don't put too many in at once.] Likewise, place these in plastic bags and freeze overnight.

On the morning of the outing remove these from the freezer and wrap in several layers of newspaper. Keep out of direct sunlight. They will be thawed and ready to go by cooking time.

Ready to cook: Fire up briquettes. Grease dutch oven, bottom and sides. Add in beef, onions, carrots, and potatoes. Add water [hot better than cold] to just cover the beef. Place oven on coals - 5 or 6

underneath and 20-25 on top. Check in about 20 minutes. Add water if the water has cooked off. Or, add a couple of tsp.'s of pancake mix or flour if it's still watery. Check again in about 10 more minutes. Be sure stew is not sticking to the bottom; if so, remove the underneath briquettes. Meal is done when carrots and potatoes are tender. Let cool for a bit, then check salt and pepper levels. Serve it up!

Hint: Easy and delicious addition. Take along a 10-12 ounce tube of buttermilk biscuits [found in refrigerator section of grocery store; Betty Crocker or Pillsbury are good brands]. Break it open and lay the biscuits on top of the stew before you first start to bake. Done when brown.

Recommendation: Serve a salad and salad dressing. For 8 buy about 24 ounces of pre-mixed salad, and an 18-oz plastic jar of dressing [most scouts like ranch or blue cheese].

Scoutmaster Stew

Ingredients:

2 lb stew meat	1/4 cup flour
6 medium potatoes, cubed	3 pkg mushroom gravy mix
6 carrots, sliced	1/4 cup olive or salad oil
3 stalks celery, sliced	1 bay leaf
2 medium onions, sliced	2 green bell pepper, chopped
water	

Directions:

Roll meat in flour. Fry onions, peppers and meat in oil in bottom of hot 12-inch Dutch oven until meat is browned. Add remaining ingredients. Add just enough water to almost cover ingredients. Cook until carrots are tender.

Serves 6-8.

Meat Loaf by 2 Jerry's Cookin'

San Jacinto Day 04/21/01

Ingredients:

2 pounds ground round

1 1/2 pounds hot pan sausage

8 ounces sliced mushrooms

2 cups bread crumbs

1 red onion chopped

1 small jar salsa

3 eggs

Directions:

Preheat a 12" Dutch Oven w/8-10 charcoal briquettes under the oven and 16-18 on top.

Put everything in a large baggie and mix it up. Dump it in the oven and bake till done about an hour. Serves several. Jerry says "it might be a little spicy".

Bruce's Championship Utah Chili

Two 12 inch Dutch ovens (call them DO #1 and DO #2)

Ingredients:

1 lb. very thick bacon	1 bottle pimentos
1 lb. pork loin, cut into ½ inch cubes	1 tsp. Mexican vainilla
5 lbs. round steak, cut into ½ inch cubes	5 Tbs. paprika
2 medium red onions, coarsely chopped	1 tsp. ground black pepper
2 Walla Walla onions, coarsely chopped	8 Tbs. Mexican chili powder
2 bunches green onions, coarsely chopped	4 Tbs. cumin
3-16 oz. cans diced tomatoes	1 Tbs. Italian oregano
12-14 garlic cloves, mashed with a little oil	2 Tbs. semi-sweet chocolate
2 red bell peppers, coarsely chopped	2 Tbs. white vinegar
2 yellow bell peppers, coarsely chopped	Ground hot chilies to taste
2 Tbs. flour	1 can quality beer
Salt to taste	

Directions: (It's not as complicated as it sounds.)

1. Preheat both Dutch ovens.
2. Fry bacon until crisp in DO #1. Remove bacon to a plate covered with a paper towel. When cool, crumble.
3. Remove ½ of the bacon drippings to DO #2, add the chopped red and Walla Walla onions to DO #1 and sauté until translucent. Drain the juice from the onions into DO #2 and place them into DO #1. This will be your cooking pot. Pour one half the can of beer into the drained onions.
4. Add the beef and pork (toss the cubes together) to DO #2 (bacon/onion juice) about two lbs. at a time. As the meat browns scoop out, drain, and add to the sautéed onions (DO #1).
5. Add crumbled bacon, tomatoes, ½ of the garlic, paprika, and black pepper. Cook on medium high heat until the meat is tender (about one hour), stirring occasionally. Use enough charcoal briquettes to make the mixture boil lightly; about 20 on top and 10 on the bottom, depending on wind and outside temperature.
6. After the meat is tender add the rest of the ingredients except the pimentos and chocolate (mix the flour with a little water first). Continue cooking for 30 minutes. Remove from heat and cool for about one or two hours to let the mixture absorb the herbs.
7. Start new coals, add the pimentos and chocolate, and cook for fifteen minutes after chili begins to boil, add ground hot chilies to taste and then add salt to taste.

Serve alone or over rice or macaroni. Corn bread makes a good side dish.

Serves 8-10 chili lovers or as many as 20 regular people.

Mt. Diablo Mexicale Casserole

Serves about 8

It is said that Father Junipero Sierra, the early Spanish explorer, brought this recipe from Mexico when he was establishing missions along the California coast. When he got to the Bay Area he served it to appease the Devil, who was reported by local Indians to be living in Mt. Diablo.

When he got to the East Bay he stopped at Orinda Safeway to buy the canned goods.

Ingredients:

1 TBs margarine or vgtbl oil	3 15-oz cans chili with beans
2 lbs ground beef	17-oz can whole kernel corn, drained
2 med. onions, peeled and chopped	1 16-oz can whole tomatoes, drained and cut up
1 8-oz package shredded cheddar cheese	1 -oz can crushed pineapple, drained
1 16-oz cans Maria Callendar corn meal mix	1 4.5 oz can chopped or sliced ripe olives, drained
	1 4 lb bag of "instant" charcoal

Directions:

While the briquettes are firing up, in a large fry pan sauté the beef and onions [together] until onions are soft. Drain off extra grease. Open all cans, being sure liquids are thoroughly drained. Oil the oven, bottom and sides. Now dump everything in, including the grated cheese, but not the corn bread mix. Stir thoroughly. Salt and pepper to taste. In a separate pan, mix up the corn bread according to directions. Spread the mix on top of the casserole [don't stir in] around the inside edge of the oven.

Ready to bake. The usual five coals under and about twenty on top of the lid.

Cooking time is 25 - 30 minutes. But check in fifteen minutes, and remove bottom briquettes. Casserole is done when you can put a clean sharp knife down into the corn bread and it comes out clean.

Recommendation: Save cooking time and a messy fry pan in camp. The night before the outing sauté the beef and onions. Place them in a plastic bag and put them in the freezer overnight. Next morning wrap in newspapers and pack away from sun. By dutch oven time they will be thawed and ready to stir in.

Hint: Serve with salad [about 3 oz pre-packaged salad per person] and salad dressing.

Guadalupe Chili Pie

Ingredients:

2 lbs. ground beef	1 medium onion, chopped
1 Tablespoon butter	15 oz. can chili beans
1/2 tsp. chili powder	1/2 tsp. salt
8 oz. can tomato sauce	2 pkgs. (6 oz. each) cornbread mix

Directions:

Brown beef and onion in butter in uncovered Dutch oven. Add beans, chili powder, salt and tomato sauce. Cover and cook 15 minutes. Mix cornbread as directed and add to top of meat and beans. Place lid on oven. Cook 20-30 minutes until cornbread is done.

Aussie Outback Cattle Drivers' Stew

SERVES 3800

In Australia the cattle and sheep "stations" are huge. It can take a drover several days to ride from one border to the other. So when they have a party its a very big one.

Ingredients:

12 large kangaroos [can substitute 8 medium camels]

1 ton salt

1 ton pepper

brown gravy mix, a few packages

500 bushels potatoes

200 bushels carrots

3000 sprigs parsley

2 small rabbits

Directions:

Cut kangaroos or camels into bite sized pieces. [This should take about 2 months.]

Cut vegetables into cubes [another 2 months]

Place meat in pans and cover with 1000 lbs of brown gravy

Simmer for 4 weeks

Shovel in pepper and salt to taste

When meat is tender, add vegetables

Simmer for 4 weeks

Garnish with parsley

Will serve 3800 people

Note: If more are expected, add 2 rabbits.

Roast Beef

E. Weber, New Jersey

16" Dutch Oven

Ingredients:

1 7-10 lb Roast

2 Vidilla Onions

2 bottles of Catalina dressing (Kraft or which ever brand you buy)

Carrots and Potatoes

Directions:

Peel and cut the onions in half. Place them cut side down in the bottom of the Dutch oven. Place the roast on top and cover with the 2 bottles of Catalina dressing. Fill the bottles 3/4 full with water and pour over roast. Cover and simmer over camp fire for 2-4 hours. Peel and cut carrots and potatoes and place in with roast. Cook for another hour. Remove from heat and enjoy.

Mexican Casserole

350 degrees.

Combine the following together in a large bowl:

1lb breakfast sausage hot or regular

1lb ground beef

1 medium onion chopped well

2 eggs

1 can Rotel diced tomatoes drained well

bread crumbs as needed

Mix well adding bread crumbs to produce a dense meatloaf. Place in a #10 Dutch oven that has been sprayed well with a non stick spray. Cover and cook for about 30 min or until almost done.

While that is cooking, mix 2 boxes of cornbread mix according to the instructions given and add the following:

1 small onion finely chopped

2 medium jalapenos finely chopped

1 can of creamed corn

Mix well

Remove meat from oven and carefully drain off any liquid. (A turkey baster is good for this.) Pour cornbread mixture over the top of the meat and return to oven for approximately 20 min. Watch this carefully. Check for doness with a toothpick.

Serve and enjoy!

Beef Jerky

from Lee Tarantino

Beef

Italian Dressing

Trim the beef lean, slice thinly (about 1/8 inch max.) and marinate in Italian dressing in the refrigerator overnight. Make sure the beef is covered with the dressing. A zip lock bag works great for this and you can mix it around every so often.

The next day, place the beef in the oven directly on the oven shelves (which have been sprayed with a non-stick spray). Heat on lowest setting until dry and dark. Keep the oven door partly open to let out moisture. You are not trying to cook the meat, just dry it out, though it will come close to being cooked when done. You can also use a commercial food drier if you have one.

Homemade Beef Jerky

from the Greaves Family, California

Flank steak, trimmed completely

Marinade Mixture

2 cups brown sugar

1 cup kosher or pickling salt (no preservatives)

3 tablespoons mace

3 tablespoons allspice

3 tablespoons onion powder

3 tablespoons garlic powder

1 1/2 tablespoons ground cloves

1. Rub marinade on the meat and refrigerate meat in a pan. The marinade will liquify and cure the meat.
2. After curing, slice the meat across the grain as thin as you can. Dry it by putting it on the rack of your gas oven and let the pilot light do the work, or by using a dehydrator. The thicker the slices, the longer it takes.

This is enough for at least one flank steak.

Pork

Stuffed Marinated Pork Chops

Ingredients:

4-1# thick pork chops (butterfly to the bone)
1 bottle Honey Mustard dressing or marinade
6 oz. box Stove Top Pork Stuffing mix
1 cup Ocean Spray raisins
1 large unpeeled carrot (grated)
1 2/3 cups water
¼ cup Crisco butter flavor

Preparation:

Cover bottom of a glass bowl with dressing/marinade. Pour dressing/marinade into a chop and place in the bowl. Pour dressing/marinade over the chop.

Layer chops in bowl with dressing/marinade in and over each chop. Cover and let chops cure in the refrigerator overnight or for 10-12 hours.

Place bottle of unused dressing/marinade in the refrigerator for later use.

Directions:

Prepare stuffing per instructions on the box, except add carrot and raisins to water along with the seasoning packet and Crisco.

Remove chops from dressing/marinade sauce and discard sauce. Fill inside of chop with stuffing and place into 12" oven with the bone in the center of the oven.

Fill and place remaining chops in oven to form a clover leaf with the bones in the center of the oven. (Hold the remainder of the stuffing aside for later use).

Bake at 350° for 30 minutes.

Remove most of the fat/liquid from the oven with paper towels. Don't move the chops. Lightly baste the top of the chops with dressing/marinade spoon the remainder of the stuffing over the top.

Continue to bake at 350° for 30 to 40 minutes.

Garnish and serve.

Roast Pork with Spiced Tart Cherry Sauce

Clyde and Terryl Miller

14" deep DO

1 boneless pork loin roast, rolled (approximately 5-7 pounds)

1 tsp. salt

1 tsp. pepper

1 tsp. sage

Glaze

1 can pitted tart red cherries

1-1/2 cups sugar

1/4 cup vinegar

12 whole cloves

1 cinnamon sticks

1/3 cup cornstarch

1 Tbs. lemon juice

1 Tbs. butter

2 to 3 drops red food coloring (optional)

-Rub roast with salt, pepper and sage.

-Brown all the way around in a 14" DO with a little olive oil.

-Bake at 325 degrees until a meat thermometer reads 150 to 155 degrees.

-Drain the cherries and reserve the liquid.

-Set cherries aside and add water to the cherry liquid to measure 3/4 cups.

-Pour 1/2 cup into an 8" DO; add sugar, vinegar, cloves and cinnamon. Bring to a boil.

-Simmer uncovered for 10 minutes.

-Remove and discard the spices.

-In a small bowl combine the cornstarch and remaining cherry liquid, stir until smooth; add to the hot sauce. Bring to a boil and cook for 2 to 3 minutes stirring constantly.

-Stir in lemon juice, butter, cherries and food coloring and heat through.

-Remove roast from DO and serve with sauce.

-Garnish with red leafy lettuce, fresh cherries and fresh sage leaves.

Country Pork Ribs

Ray Griffin
Rachel Thornton
12 inch Dutch oven

2 Tbs. oil
4 cloves garlic
4-6 pounds pork ribs
1 tsp. volcano seasoning
1 tsp. Lou Prices Cajun seasoning
1 tsp. season salt
1 tsp. salt
1 tsp. pepper
10-12 medium red potatoes
2 cups pearl onions
1/4 cup butter
1/4 cup fresh parsley

Add cooking oil and 2 cloves minced garlic to hot Dutch oven. Combine all dry seasonings in separate container. Set 2 teaspoons seasoning aside. Brown and season meat. Arrange meat so it lines bottom and sides of oven. Wash and quarter potatoes, add with onions and 2 cloves minced garlic to Dutch oven. Sprinkle the remainder of seasoning on top. Cook at 350 degrees for 1 1/2 hours. Place 12 coals on top and 14 on the bottom. Melt butter until clear. Add chopped parsley and pour over entree and serve.

Apricot-Ginger Glazed Pork Rib Roast with Stuffing

Dannie and Patsy Phillips

4-5 lb pork rib roast
1 tsp. salt
1 tsp. pepper
1 tsp. thyme

Glaze:

1 (9 oz) jar apricot preserves
1 Tbs. soy sauce
3 Tbs. white wine
1 tsp. ground ginger
1 tsp. thyme

Sprinkle all sides of meat with salt, pepper and thyme. Place roast in 12 inch deep Dutch oven over high heat and brown all sides. Cover ends of bones with aluminum foil.

Move Dutch oven to 9 coals on bottom. Cover and place 15 coals on lid.

In small Dutch oven combine all glaze ingredients and set over 2-3 coals to keep glaze hot. Start glazing roast after 30 minutes of cooking.

Cook for 1 1/2 hours. Remove drippings. Spoon stuffing mixture into oven around roast. Cook for 1 hour or until meat thermometer inserted into thickest part of meat registers 170 degrees. Brush glaze on when you peek. Let stand 15 minutes before slicing. Heat remaining glaze and serve over meat. Serves 10. Garnish with kale and canned apricot halves.

Stuffing:

6 strips bacon, cut into « inch pieces
3/4 cup chopped onion
3/4 cup chopped celery
3 cups bread crumbs
1 cup peeled, and chopped apples
1/4 cup margarine
1/4 cup parsley flakes
1 teaspoon salt
1/2 teaspoon poultry seasoning
1/4 teaspoon thyme

In Dutch oven lid over high heat, cook bacon until crisp. Remove and crumble bacon. Set aside. Pour off all but 2 tablespoons fat from lid. Add onion and celery. Saute, stirring until tender, about 5 minutes. Remove from heat. Add remaining ingredients and crumbled bacon. Toss to combine well. If too dry, add pan drippings.

Little Porky

Terry Browning

3 lbs. diced pork
½ lb. fresh mushrooms
2 cans cream of mushroom soup
1 box (12 oz) Stove Top stuffing

Pre-heat 12" Dutch oven from the bottom for 5 min.

Place diced pork in oven. Stir until brown.

Add soup. Mix with the pork. Simmer for ½ hour to 45 min. (This tenderizes the meat.)

Place mushrooms on top.

Prepare stuffing mix according to directions. Place on top of mushrooms.

Bake 30 minutes with 5 coals on the bottom and 10 coals on top.

Dutch Oven Jambalaya

1/4 cup Crisco or bacon drippings
3 pounds cubed pork
2 pounds sliced Andouille
2 cups onions, chopped
2 cups celery, chopped
1 cup bell pepper, chopped
1/2 cup garlic, diced
8 cups beef or chicken stock
2 cups mushroom, sliced
1 cup green onion, sliced
1/2 cup parsley, chopped

4-5 cups long grain white rice, or use your favorite

Salt and pepper to taste
Louisiana gold hot sauce to taste (about 2 tsp)

In a 8-quart Dutch oven (12 inch deep), heat Crisco or bacon drippings over medium-high heat on cooker (12 charcoal briquettes on bottom only). Sauté cubed pork until dark brown on all sides and some pieces are sticking to the bottom of the pot, approximately 30 minutes. This is very important as the brown color of jambalaya is derived from the color of the meat. Add andouille and sauté an additional 10-15 minutes. Tilt the pot to one side and ladle out all oil, except for one large cooking spoon. Add onions, celery, bell pepper and garlic. Add vegetables and sauté until all vegetables are well caramelized. Be careful, as vegetables will tend to scorch since the pot is so hot. Add beef stock, bring to a rolling boil and reduce heat to simmer (6-8 briquettes on bottom). Cook 15 minutes for flavors to develop. Add mushrooms, green onions and parsley. Season to taste using salt, pepper and Louisiana Gold hot sauce. I suggest that you slightly over-season since the rice tends to require a little extra seasoning. Add rice, cover and simmer (6-8 briquettes on bottom, 10-12 briquettes on top). Cook rice 30-45 minutes, stirring frequently. Serve with French bread. Serves 8-10

Apple Stuffed Pork Tenderloin

Serves 4

Ingredients:

1 small apple, chopped (Granny Smith)	1/2-cup bread crumbs, soft
1/4 cup celery, chopped	1/4 cup green onions, chopped
2 Tablespoons raisins	2 Tablespoons walnuts, chopped
2 - 3 pound pork tenderloin, trimmed of fat	1/2 cup apple cider
1 1/2 teaspoon cornstarch	1/8 teaspoon cinnamon
Dash of nutmeg	

Directions:

Stuffing:

1. Stir together the chopped apple, bread crumbs, celery, raisins, walnuts, green onion, and nutmeg.
2. Add 1 Tablespoon of the cider. Mix well.

Meat Preparation:

1. Butterfly the tenderloin. Cover with clear wrap and pound to 1/2 inch thickness.
2. Spread stuffing mixture over meat. Roll up from one side.
3. Tie with cotton string to secure. Brush with some of the remaining apple cider.
4. Place meat on a rack in a 12" Dutch oven.
5. Bake for approx. 45 minutes to 1 hour.

Sauce: While tenderloin is baking, combine in a sauce pan the rest of the apple cider, cornstarch, and cinnamon. Cook and stir till thickened and bubbly. Serve with tenderloin.

Charcoal Hints: Use 10 to 12 briquettes underneath and 12 to 14 on the lid.

Hint: I used this stuffing in a 5 - pound Buffalo roast that I cut to 1/2 inch and then pounded, boy was it moist and tender. It served about 15 campers.

Source: Steve Robinson

Baked Pork Chops

From the Kitchen of: Paul Mantz-Powers

Ingredients:

4 Tablespoons Olive Oil	½ Cup Flour
1 Tablespoon Pepper	1 Tablespoon Salt
2 Eggs, beaten	1-1/2 cups Fresh Bread Crumbs
1 Cup fresh ground Parmesan Cheese	1 Tablespoon dried Sage
1 Teaspoon grated fresh Lemon Peel	4 Pork Chops, 1 inch thick, center cut.

Instructions:

Pre heat a 12-inch Dutch Oven with Olive Oil.

In a pie plate mix Flour, Pepper, and Salt.

In a 2nd pie plate beat 2 Eggs.

In a 3rd pie plate mix Bread Crumbs, Parmesan Cheese, Sage, and Lemon Peel.

Roll each chop in flour, then egg, then bread crumb mixtures, and put into kettle over medium heat.

Cook chops for about 2 minutes on each side until golden brown.

Place lid on the kettle and bake at 400~ for about 20 minutes.

Use about 20 briquettes under the kettle to brown chops. Use about 10 to 12 briquettes under the kettle and about 14 to 16 the lid.

Invert lid and place chops on the lid.

Put about 20 briquettes under the kettle and use drippings to make gravy.

North Shore Jambalaya

Ingredients:

1/2 lb pork tenderloin, chopped	1/2 lb smoked sausage, 1/2" slices
1/4 c vegetable oil	1/4 c all-purpose flour
1 c chopped onion	1 c chopped celery
1 bunch green onions, chopped	4 cloves garlic, minced
1 tbs chopped parsley	1 (8 oz) can tomato sauce
1 tsp garlic salt	1/2 tsp pepper
1/2 tsp Hungarian paprika	1/2 tsp dried thyme
1/4 tsp red pepper	6 c uncooked rice

Directions:

Cook sausage and pork until browned; drain well. Set aside. Cook rice according to package and set aside. Heat oil in dutch oven, add oil and cook over medium-high heat stirring constantly, until rue turns dark brown. Stir in onion, celery, 1/2 of green onion, garlic and parsley. Cook over medium heat 10 min stirring frequently. Add tomato sauce and seasonings. Reduce heat and simmer 5 min, stirring occasionally. Stir in meat and remaining green onions. Cook until thoroughly heated. Add cooked rice and mix well.

Simmer 5 min covered.

Judy's No Peek Pork/Chicken

Use a 12" DO

6 loin chops or chicken
1 pkg. dry onion soup mix
1 can cream of mushroom soup
1 can cream of celery soup
1 1/2 can water
1 3/4 cup Uncle Ben's rice (not instant rice)
salt & pepper to taste
one package of favorite frozen vegetables.

Season and brown pork quickly both sides. (Undercook pork as it will continue cooking in DO). Remove meat, add water to deglaze pan then immediately stir in both cans of soup, add in dry onion soup mix, salt and pepper to taste and blend well. When soup mixture is smooth stir in rice. Set browned pork loin or chicken on top of soup/rice mixture and then spread frozen vegetables evenly over top of meat and cover. Set DO in approx. 20-24 briquettes with 10-12 on top. Cook for approx. 45 minutes/1 hr. or until rice has cooked through. (Note: Over cooking will dry out rice mixture but it will still have an awesome flavor).

Sweet and Sour Pork

You need a 12 inch Dutch oven for this fine oriental dish.

Ingredients:

4 lbs. pork loin, cut into 1 inch cubes

1 lb. bean sprouts
2 Tbs. butter or margarine
1 cup chopped water chestnuts
1 16 oz. (or so) can pineapple chunks
2 cups sliced mushrooms
½ cup vinegar
½ cup sliced red onion
1½ cups water
1 bunch chopped green onions
5 Tbs. cornstarch
2 chopped green peppers
1½ cups ketchup
4 stalks celery, chopped

Directions:

Use 8-10 coals underneath the oven and 18-20 on the lid.

Put the butter or margarine in a preheated Dutch oven and melt.

Add the pork, stirring until almost done.

Add all the vegetables except the mushrooms and cook until they are tender, but not mushy. Add the mushrooms.

Add the everything else except the ketchup . Add a little water to the cornstarch, pour it in evenly and cook until thickened.

Remove from coals and stir in the ketchup.

Stir well and serve over rice with some soy sauce to taste.

Vickie's Western Style Barbeque

Ingredients:

5 lbs. lean pork loin, cut into ½ inch pieces

2 cloves garlic, mashed

Sauce:

1 green bell pepper, chopped

1 cup brown sugar

1 yellow bell pepper, chopped

1 Tbs. dry mustard

1 red bell pepper, chopped

1 Tbs. fresh oregano, chopped very fine

1 large red onion, chopped

1 Tbs. fresh lemon thyme (or lemon juice)

1 large white onion, chopped

½ cup dark molasses

3 Tbs. red wine vinegar

¼ cup soy sauce

2 cups Heinz® ketchup

Powdered chili peppers or cayenne pepper according to your own taste.

Coat the inside of a 12-inch Dutch Oven with Pam.

Preheat for 5 minutes with 12-14 briquettes on the bottom and about 20 on top, filling the outside ring of the lid.

Melt ½ cube margarine in the oven.

Add the pork and the garlic. Brown for about 2 minutes, stirring with a wooden spoon.

Cover and add four more briquettes to the center of the lid. Let the Dutch oven heat up for about fifteen minutes,

then stir the meat until almost done.

Add half a can of beer. Note: the alcohol evaporates at about 180°F.

Meanwhile, back at the ranch.....

While the Dutch oven is heating up (see above) chop the vegetables.

When the pork is done add these along with the rest of the ingredients except for the pepper powder, add this near

the end of cooking to taste.

Heat to barely boiling, using about 8-10 briquettes on the bottom and filling the outside ring of the lid.

Simmer for about 40 minutes rotating the oven and then the lid every 15 minutes to prevent hot spots.

Open to stir several times to check for scorching. If it begins to scorch take away about half of the briquettes from

the bottom. (Been there, done that.)

Serve with rice, pasta, tortillas, or anything else you conjure up.

Little Porkies

Serves up to 8, depending on the number of chops you have

This is an unusual recipe because it uses the dutch oven not as an oven but as an enormous fry pan.

Ingredients:

2 boneless loin chops per person

1/4 cup cooking oil

1 can cream of mushroom soup [Option: 1 can of cream of onion soup]

1 cup milk [or half and half]

1 8-oz [dry weight] can mushrooms [or about 3 cups of fresh mushrooms.]

Option: 1 large onion, peeled and chopped]

2 12-oz packages of noodles [One package will do for 6 or less.]

24 ounces of pre-packaged salad

1 16-oz jar [preferably plastic] of salad dressing [ranch or blue cheese is preferred by most.]

salt and pepper

Accent

1 4-lb bag of "instant" charcoal briquettes

Directions:

Fire up the charcoal. You want to fire up two different doses of charcoal, each with about 15 briquettes. Start the second dose about 20 minutes after you start the first dose.

Trim the chops of any fat. Salt, pepper, and Accent. Pour the cooking oil in the dutch oven. Mix the mushroom soup and the milk in a bowl. [Note: take the mushroom soup directly from the can and add only the cup of milk or half- and -half.] Mix thoroughly. Ready to cook.

When the coals are hot place about 12 on your aluminum foil. You don't want them stacked, and you want them all to be under the oven. Place the oven over the coals. No lid. When the oil gets hot put in the pork chops to brown them. Turn to brown on all sides. [You are just browning the chops, to keep the juices in - you're not cooking them all the way through at this point.] When brown, add the mushrooms and get them good and brown too. [Or if using onions, sauté until clear.] Pour the mushroom soup over the chops.

Put the lid on and simmer. You need to check frequently and stir regularly, for a half hour plus. Also check the briquettes; they may have "run down". If so add another dozen fresh hot ones. The porkies are done when the chops are tender to a fork.

While the chops are simmering cook the noodles in a separate pot, according to instructions.

Serve the chops beside or on the noodles. Use the hot mushroom sauce as a gravy over the chops and the noodles.

Hint: Don't forget some salad and dressing to go with the porkies. 24 ounces of pre-packaged salad will serve eight. One 16-oz jar [preferably plastic] of salad dressing [ranch is preferred by most.]

Miscellaneous

Dutch Nachos

This is even simpler than fruit cobbler.

Line your Dutch oven with aluminum foil and heap your nachos in.

Add whatever you like on top, usually shredded cheese, tomatoes, browned beef, and salsa.

Cover and put in a medium to low fire for a few minutes. Remove from fire when cheese is melted and serve.

A great appetizer for those hungry hunters or campers who can't keep their hands off your food!!!

Deep Woods Deep Dish Pizza

Serves 4. Use 2 ovens for 7-8

One slice of this stuff is a full meal. Its about 3 inches thick. You can put most anything in it.

Ingredients:

2 or 3 TB's of cooking oil or margarine	1 15-oz can [plastic squeeze bottle better] pizza sauce
2 10-oz cardboard rolls of Pillsbury Pizza Crust [in refrigerator section], or brand substitute	1 small or medium onion, peeled and sliced
1 8-oz bag of shredded mozzarella cheese	1/2 green pepper, chopped
1 4-oz bag of shredded sharp cheddar cheese	1 2 1/4 oz can [dry weight] of sliced ripe olives
1 3-oz package of pre-sliced pepperoni	1 4-lb bag of "instant" charcoal briquettes

Note: After you buy the the pizza crust store it in the refrigerator. For transportation on an outing wrap it in several layers of newspaper and keep it out of the sun. Otherwise it might blow up!

Directions: While the briquettes are firing up, oil the oven liberally - bottom and sides. Open both pizza crust rolls and combine them into one big ball. Now place the ball in the center bottom of the oven and mash/pound it down and out, until you get a layer of even thickness across the bottom and up the sides about inch. Try not to create any rips or holes; if you do patch them with some dough taken from a place where it is too thick. Pour and spread the pizza sauce evenly, leaving edges clear.

Sprinkle cheese on top of sauce, first the mozzarella and then the cheddar. Now spread evenly all the rest - olives, onion rings, pepper slices.

Ready to bake. Place the oven on the usual 5 or 6 hot coals, then 20 - 25 on the lid. Baking time is about 40 minutes. Check every 15 to be sure there is no burning, especially of the bottom crust. If so remove the underneath coals. Pizza is ready when the outside crust is brown and the cheese is bubbling.

Recommendation: The pizza crust, pizza sauce and cheeses are essential. Otherwise you can add or substitute whatever you'd like: pineapple chunks [small can, drained well], salami [thin sliced], mushrooms [about a cup of fresh, sliced, or a small can, drained well], Italian sausage [buy pre-cooked and slice thin; watch refrigeration], ground beef [brown at home, freeze in plastic bag, wrap in newspapers], ham [about a cup full; buy pre-cooked, dice into 1/2 inch cubes], shrimp [small can, drained] anchovies [small can, drained], etc, etc.

Hint: Got some vegetarians in your group? Just put any meats on one half or three quarters of the pizza.

Another hint: Serve with salad [about 3 oz pre-packaged salad per person] and salad dresing.

Easy Dutch Oven Pizza

1 8 oz squeeze bottle pizza sauce
1 pkg refrigerated pizza dough

pizza toppings as desired
2 cups shredded pizza cheese

Spread pizza crust in bottom of well seasoned dutch oven. Squeeze pizza sauce over the top of dough and spread. Cover with cheese and toppings as desired. Cover and cook with 8 coals below and 16 coals on top for about 10-15 minutes.

SPL Mini Pizzas

1 8 oz can pizza sauce

1 small can mushroom slices

2 7.5 oz cans refrigerated buttermilk biscuits

1 green bell pepper, chopped

1 8 oz pkg mexican or jalapeno flavored cheese spread

Lightly grease dutch oven, cookie sheet or foil pie plate. Separate biscuits. Using fingers, press each biscuit to form a four-inch circle. Pinch edges to form a rim. Cover each biscuit with pizza sauce, toppings and cheese. Bake in dutch oven over medium heat until bread is golden brown (about 5-10 minutes). Serves 6-8

Gold Panner Corn Dogs

1 pkg hot dogs
2 cup biscuit mix
1/2 cup corn meal

1-1/2 cup milk
1 tsp salt

Combine dry ingredients. Add milk and mix well. Dip each hot dog in batter. Cook over coals on a stick or fry in hot oil until golden brown. Turn to brown evenly. Note: the batter will thicken on standing. If it gets too thick, add a bit more milk. Serves 6-8.

Eight-Mile Sandwich

1 loaf of bread	1/2 tsp prepared mustard
2 4.5 oz cans deviled ham	1/2 tsp Worcestershire Sauce
2 3 oz pkg soft cream cheese	1 tsp lemon juice
4 tsp grated parmesan cheese	4 tsp mayonnaise or salad dressing

Ham filling: In one bowl combine deviled ham, mayonnaise and mustard. Spread on one-third of the slices of bread.

Cheese filling: In a separate bowl combine cheeses, lemon juice and Worcestershire Sauce. Spread on another one-third of the bread slices.

Stack a ham-covered bread slice and a cheese-covered slice on each side of a plain slice forming a triple-layered sandwich. Serves 6-8

Best of Alaska Salmon

Serves 6-8

Ingredients:

1/2 LB salmon fillet per person, preferably fresh Pacific Sockeye or Atlantic; de-boned. [If you have to go canned, buy Sockeye; its worth the price.]

Salt	Lemon pepper
Italian seasoning [Spice from a jar, not a packaged salad dressing.]	Lemon juice
Onions: 2 med. for 6; 2 large for 8. Peeled and diced	3 oz pkg. cream cheese [for 5; increase proportionately for more]
Parmesan cheese	[optional] 2 cups mushrooms, chopped finely
2 - 3 T cooking oil	1 4lb bag instant charcoal briquettes

Directions:

Fire up the briquettes.

Sauté the onions [and mushrooms?] until limp

Poke numerous holes in the non-skin side of each fillet with a fork. [Helps the spices absorb.]

Now "rub in" each fillet with salt, then lemon pepper, then Italian seasoning. Then spread cream cheese equally across all filets.

Oil the Dutch oven.

Now place three or four filets in the bottom, skin down, with no overlaps. Then dash each liberally with lemon juice [but not so much the spices drain off!] Spread onions [and mushrooms]. Sprinkle Parmesan cheese over.

Now take the remaining filets and layer on top, repeating the same applications. You might need a third layer. Top off with Parmesan.

Place Dutch oven over 5 or 6 hot briquettes; load about 25 on top.

Bake for maybe 30 minutes, but check in 20. Done when salmon is done. Don't over-bake; you want salmon juicy not dry.

Serve With:

Either: Salad: a 24 oz bag of packaged salad, plus a small bottle of dressing. Or: Some canned or frozen vegetables, like peas or spinach And: Some French bread, buttered and warmed in aluminum foil.

HINT: Save some prep time in camp. Sauté the onions at home in advance, place them in a plastic bag and freeze them. Then when you leave for the outing take them out of the freezer and wrap in newspaper.

ISSUE: How do you keep fresh salmon until cooking time? You can freeze it but that ruins the taste. For up to 6 to 8 hours put the refrigerated salmon in a zip lock bag and wrap in newspapers along with one or two "blue ice" blocks. Or, put in a small cooler, also with blue ice.

Prudhoe Salmon-Cheese Caserole

2 16 oz cans salmon

4 eggs, beaten

3 cup bread crumbs

2 cup cheddar cheese, grated

1 4 oz can sliced mushrooms

1 small onion, chopped

2 Tbsp lemon juice

Flake fish onto 24-inch square of heavy aluminum foil. Add all remaining ingredients and mix well. Fold and loosely seal foil around mixture. Place package into dutch oven and bake until done (about 30 minutes).

Serves 6-8.

Breads

Cheese Onion Rolls

Ingredients:

1½ Tbs. yeast in 1 cup warm water (115°)
4 cups flour
¼ cup sugar
1 medium red onion, chopped fine
1 tps. salt
2 eggs, lightly beaten
1 Tbs. vegetable oil
2 Tbs. poppy seeds
1 egg white, add yolk to the other eggs
Can of Pam®
12 oz. package of the sharpest cheddar cheese you can find, shredded

Directions:

Mix water, sugar and yeast and let sit for about ten minutes until it foams up. Add salt, oil and 2 lightly beaten eggs. Stir lightly and swirl around the bowl. Add two cups of flour and mix well. Add two more cups of flour one cup at a time until you have a soft dough. Knead until the dough is well formed.

Let rise until double in size.

Mix onions with cheese and set aside. After a few minutes drain the onion juice.

Roll dough out to ¼ inch thick. Spray lightly with Pam® and spread with onion and cheese mix.

Roll up the same way as you would for cinnamon rolls. Cut into triangles (Cut like this>>

VVVVVVVVVVV).

Line 12 inch Dutch Oven with heavy aluminum foil and spray with Pam®. Arrange rolls in a circle, almost touching, tips in. Let rise again until double.

Brush tops with egg white or butter and sprinkle with poppy or sesame seeds.

Bake at 350 degrees for about 35 minutes. Use about 4-5 coals on the bottom and 20+ on top. Rotate the lid every fifteen minutes to avoid hot spots. After 30 minutes check the rolls for browning. Remember to pull the coals from the bottom about 2/3 the way through. When the rolls begin to brown on top watch closely, pulling the briquettes when they are golden brown.

Leave the rolls in the Dutch oven for about five minutes after the heat is removed. The trick to this recipe is to avoid bottom heat, concentrating instead on top and side heat.

Makes 10-12 rolls.

A Dilly Bread

12 inch Deep Dutch oven

2 to 2 2/3 cups all purpose flour
2 tablespoons sugar
2 to 3 teaspoons Instant minced onion
2 teaspoons dill seed
1 teaspoon salt
1/4 teaspoon baking soda
1 pkg. active dry yeast
8 oz. Carton (1 cup) creamed cottage cheese
1/4 cup water
1 tablespoon margarine or butter
1 egg
Margarine or butter, melted
Coarse salt, if desired

Generously grease 10" Dutch oven. In large bowl, combine 1-cup flour, sugar, onion, dill seed, salt, baking soda, and yeast; blend well. In small Dutch oven, heat cottage cheese, water and 1 tablespoon margarine until very warm (120 to 130 F). Add warm liquid and egg to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in remaining flour to form a stiff batter. Cover; let rise in warm place (80 to 85F) until light and doubled in size, 45 to 60 minutes.

Stir down dough. Shape & place in prepared Dutch oven. Cover; let rise in warm place until light and doubled in size, 30 to 45 minutes. Bake in Dutch oven 30 to 45 minutes or until deep golden brown and loaf sounds hollow when lightly tapped. Remove from Dutch oven immediately; place on wire rack. Brush warm loaf with melted margarine and sprinkle with coarse salt. Cool completely. 1 (20-slice) loaf

Curtis & Jed Packer

Backpacker's Biscuit Mix

6 cup flour

1 Tbsp salt

3 Tbsp baking powder

1 cup shortening

3 Tbsp sugar

Mix dry ingredients thoroughly. Mix in shortening with fingers until mixture is the consistency of fine gravel. Makes about 7 cups and will store at room temperature in a tightly sealed container for up to 3 months. To use, add 1 cup of milk and 2 Tbsp of butter or margarine to 2 cups of mix. Stir until blended. Knead until smooth and elastic. Shape into biscuits and bake in hot dutch oven or cardboard oven until golden brown and doubled in size (about 15 minutes). Makes a dozen.

Cloud Biscuits

2 cup flour

1/2 cup shortening

2/3 cup milk

1 Tbsp sugar

4 Tbsp baking powder

1 beaten egg

Sift dry ingredients and cut in shortening. Combine beaten egg and milk with a fork. Add to the first mixture. Form into biscuits and bake in a hot dutch oven until golden brown (about 10 minutes). Biscuits will sound hollow when tapped.

Mexican Spoon Bread

1 17-oz can cream corn	1-1/4 cup corn meal
3/4 cup whole milk	3/4 cup all purpose flour
1/2 cup melted shortening	1 tsp salt
2 eggs, slightly beaten	1 tsp baking powder
1/4 cup chopped onion	1 tsp sugar
2 cup grated cheddar cheese	1/2 tsp soda
1 4-oz can green chili	

Prepare a 10 or 12-inch dutch oven by greasing sides and bottom, then coat lightly with flour. Mix corn, milk, melted shortening, beaten eggs and onion in large bowl. In separate bowl, mix corn meal, flour, salt baking powder, sugar and soda. Stir the dry ingredient mixture into the corn mixture to make a batter. Drain and chop the chilis and mix with cheese in the bowl that formerly contained the dry mixture. Pour half of the batter into the dutch oven. Sprinkle with half the chili and cheese mixture. Add the remaining batter and top with the remaining chili and cheese mixture. Cover with lid and cook with 15 coals on top and 9 underneath. After about 20 minutes remove from bottom heat. Finish baking with top heat only for another five to ten minutes. Serve warm. Serves 8

Dilly Rolls

2 cups cottage cheese, small curd
2 teaspoons butter
2 packages dry yeast
1 cup warm water
2 eggs
1/4 cup sugar
2 tablespoons dried, minced onion
1-2 tablespoons dill weed
1 tablespoon salt
1 teaspoon baking soda
4 1/2 -5 cups flour

In an 8 inch Dutch oven over medium heat, cook cottage cheese and butter until butter is melted. Cool to 110 degrees. In a large mixing bowl, dissolve yeast in water. Add eggs, sugar, onion, dill, salt, baking soda, and cottage cheese mixture. Add 3 cups flour, beat until smooth. Add remaining flour to form a soft dough. Turn onto a floured board. Knead until smooth and elastic, about 6-8 minutes. Place into a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about one hour. Punch down. Form into 24 balls. Place in a greased 14 inch Dutch oven and sprinkle with sesame seeds, cover and let rise about 45 minutes. Bake with 10 coals on the bottom and 18 on top until golden brown. About 30 minutes.

Keith and Wendy Fisher

French Onion Bread

Use a 12" deep DO

2 packages active dry yeast (approximately 4-1/2 teaspoons)

1 cup warm water (110 to 115 degrees)

1/2 cup flour

2 Tbs. sugar

3/4 tsp. salt

1-1/4 cups hot water (120 to 130 degrees)

3 heaping Tbs. of dry onion soup base

3 Tbs. shortening

2 Tbs. sugar

4-3/4 to 5-1/4 cups flour

-In a mixing bowl, dissolve yeast in warm water.

-Add to yeast mixture 1/2 cup flour, 2 Tbs. sugar and 3/4 salt and whisk until smooth, about 1 minute.

-Cover and let rise in a warm place for 20 minutes.

-In another small bowl, combine hot water, soup mix, shortening and remaining sugar. Let this mixture cool to at least 115 degrees.

-Add soup mixture to yeast mixture with 2 cups flour and mix for 1 to 2 minutes.

-Stir in enough remaining flour to form a soft dough.

-Turn onto a floured surface and knead, adding enough additional flour to make a semi-soft smooth and elastic dough.

-Place in a greased bowl.

-Cover and let rise in a warm place until doubled.

-Punch the dough down. Shape into braid or loaf and place in a 12" deep DO.

-Brush with egg glaze and sprinkle with sesame seeds.

-Cover and let rise until doubled.

-Bake for about one hour or until done at about 350 degrees (15 coals on top and 9 on the bottom).

-Remove from DO to cool on rack.

-Garnish with onion ferns and sliced red and white onions.

Clyde and Terryl Miller

Garlic Parmesan bread

14 inch Dutch oven

2 cups water

1 stick butter

1/4 cup honey

1 1/2 teaspoon salt

2 teaspoons garlic powder

4 cups flour

1 1/2 cups Parmesan cheese, grated, divided

1/4 cup potato flakes

2 1/2 teaspoons yeast

1 egg white

Measure all ingredients except egg white into bowl and knead until the dough forms round ball. Add more flour if needed. Braid bread and place in greased Dutch oven.

Let raise until double in size. Wash with egg white and sprinkle with remaining cheese. Bake 25-30 minutes at 350 degrees.

Ray Griffin & Rachel Thornton

Potato Rolls

12" Deep Dutch oven
serves 12 plus

Ingredients:

1 cup warm water (105-110 degrees) divided
1 cup sugar
2 1/4 tsp. yeast (1 package)
1 cup instant potatoes
1 tsp. salt
1 cup soft shortening
2 eggs, well beaten
5-5 1/2 cups flour

In a large bowl, mix 1 cup water, sugar, and yeast. Set aside to soften.

In a separate bowl blend the instant potatoes and 1/2 cup water.

(You may use 3/4 cup mashed potatoes, eliminate water). Add to the yeast mix.

Add salt, shortening, eggs and 2 cups of the flour, beat until smooth.

Cover and set aside to rest for 10 minutes to rest. Mix in remaining three cups of flour to make a soft dough.

Knead for 5 minutes. Place in well greased bowl and cover with a damp towel.

Let rise until double.

Punch down, shape as desired. Place in a greased Dutch oven, let rise until almost double. Bake with 11 coals on the bottom and 17 on top (375 degrees) for about 25-30 minutes, or until golden. (Time and temperature are approximate and may vary with conditions). Rotate oven and lid often and use the 2/3 method to avoid burning bottom. (2/3 method means remove from bottom heat 2/3 of the way through).

Serve warm with butter and your favorite jam. Enjoy!

David Fewkes & Jeff Larson (World Champions, 2000)

Grandma's Golden Dutch Oven Rolls

Ingredients:

1 envelope active dry yeast	1/4 cup very warm water
1/3 cup sugar	1/4 cup butter or margarine
1 tsp. salt	1 cup scalding hot milk
1 egg, lightly beaten	4 1/2 cups sifted all-purpose flour
2 Tbs. melted butter or margarine, for brushing rolls	

Directions:

Sprinkle the yeast over very warm water in a large bowl. (Very warm water should feel comfortably warm when dropped on wrist.) Stir until yeast dissolves.

Add sugar, the 1/4 cup butter or margarine and salt to hot milk and stir until the sugar dissolves and butter or margarine is melted. Cool mixture to 105 to 115 degrees.

Add milk mixture to yeast, then beat in egg. Beat in 4 cups of the flour, 1 cup at a time, to form a soft dough. Use some of the remaining 1/2 cup of the flour to dust a pastry cloth.

Knead the dough lightly for 5 minutes, working in the remaining flour (use it for flouring the pastry cloth and your hands).

Place dough in a warm buttered bowl; turn greased side up. Cover and let rise in a warm place until doubled in bulk, about 1 1/4 to 1 1/2 hours.

Punch dough down and knead 4 to 5 minutes on a lightly floured pastry cloth. Dough will be sticky, but use as little flour as possible for flouring your hands and the pastry cloth, otherwise the rolls will not be as feathery light as they should be.

Pinch off small chunks of dough and shape into round rolls about 1 1/2 to 1 3/4-inches in diameter. Place in neat rows, not quite touching, in a well-buttered 14" dutch oven

Cover rolls and let rise in a warm place until doubled in bulk, 30 to 40 minutes. Brush tops of rolls with melted butter or margarine, then bake in a moderately hot dutch oven (375 degrees) 18 to 20 minutes or until nicely browned. Butter the top of each roll let stand from 1-2 min. and serve warm.

Number of servings: This recipe yields about 2 dozen rolls.

Scarborough Fair Rolls

14" Dutch oven

Ingredients:

2 Tbs. dry yeast	1/2 cup warm water
3 Tbs. sugar	1/3 cup onion flakes
1 cup buttermilk	1/4 cup butter
1/2 cup cold water	1 Tbs. salt
3 Tbs. parsley flakes	1 dash sage
1/2 tsp. rosemary leaves, crumbles	1/2 tsp. thyme leaves, crumbled
2 eggs lightly beaten	4 1/2 cups white flour
1 cup whole wheat flour	2 Tbs. sesame seeds

In a large bowl, combine yeast, warm water and sugar to dissolve yeast. In a small pan combine onion flakes, buttermilk and butter. Place on low heat and stir to melt butter, cool to warm by adding 1/2 cup cold water. Add to the yeast mixture. Add the salt, parsley, sage, rosemary and thyme to the yeast mixture. Add eggs and 2 cups of the flour and beat well. Add the whole wheat flour and stir well. Stir in the remaining flour or enough to make soft dough. Turn onto a lightly floured board. Knead for about 5 minutes or until dough is smooth and elastic. Place in a lightly floured bowl. Cover and let rise in a warm place 1 hour or until double in bulk.

Punch down. Knead lightly, and pinch into golf ball size balls. Roll in melted butter and place in oven so they are touching. They will fill a 14" Dutch oven.

Cover and let rise in a warm place for about 40 minutes or until double in bulk. Sprinkle with sesame seeds. Bake with charcoal to equal 375 degrees for about 40 minutes (about 12 coals on bottom and 17 on top). Rotate oven 1/4 turn every 15 minutes during baking.

Dutch Oven Bread

Ingredients:

3 cups very hot water

1/2 cup butter

1/2 cup sugar

2 1/2 tsp salt

2 Tbs instant yeast

8 cups flour

oil for oven

Directions:

Combine water, butter, sugar, salt, yeast and stir until butter is melted. Add approximately 5 cups flour and mix to form a thick batter. Continue adding flour until a stiff dough forms. Knead on a floured board until smooth (about 10 minutes). Placed in a greased 12 inch oven, cover with the lid and let rise until doubled (about 45 minutes). Punch down and knead for a few minutes and place back in greased oven. Let rise until almost doubled. Bake at 350 degrees (12 coals on top and 8 on bottom) for 45 minutes. The top will be golden brown. Tastes great hot out of the oven with honey butter.

Leftovers, if there are any, are great for French toast.

John Lopic

Chocolate chip banana nut bread

Ross & Angie Conlin

12 inch Dutch oven or ultimate Dutch oven

Serves 10 to 15 persons

Ingredients:

4 cups all purpose flour	2/3 cup vegetable oil
2 cup sugar 1/2 cup milk	4 teaspoons baking powder
1-12 oz pkg. chocolate chips	1/2 teaspoon salt
4 eggs lightly beaten	1 cup chopped nuts
2 cups mashed ripe bananas	

Preparation:

Mix flour with sugar, baking powder and salt in a large bowl. stir eggs, bananas, oil and milk until well blended. Add to the flour mixture; stir just until moistened. Stir in chocolate chips and nuts. Pour into a well-greased Dutch oven. Bake for 50 minutes or until wooded toothpick inserted in the center comes out clean. Cool 5 minutes and remove from the pan; finish cooling on a rack. Serve warm or wrap and store overnight.

Vegetables

Scalloped Potatoes

12" Dutch Oven

Ingredients:

6 large potatoes, peeled and sliced	1/2 tsp. salt
1 medium onion	1 tsp. thyme
1 cup vegetable or chicken broth	1 tsp. rosemary
1/2 cup grated sharp Cheddar	1/2 tsp. black pepper
1/4 cup flour	1 Tbsp. olive oil

Directions:

Coat Dutch Oven with oil. Arrange 1/3 of potatoes and half of onions across bottom layer of oven. Sprinkle with flour, salt and spices. Layer in the next third of the potatoes and remaining onion, flour and spices. Arrange last of potatoes on top. Drizzle with 1-tablespoon olive oil. Pour broth along sides of Dutch Oven. Sprinkle with cheese. Bake for 45 to 60 minutes until potatoes are done.

Varsity Vegetable Sauté

Ingredients:

1 package frozen broccoli

2 medium zucchini, sliced

1 medium onion, sliced

1 can sliced mushrooms

1 stick butter or margarine

Parmesan cheese

Directions:

Melt butter in Dutch oven. Add vegetables, mushrooms. Stir fry until vegetables are still slightly crisp.

Sprinkle with cheese and serve. Serves 6-8.

Copper River Vegetable

Ingredients:

2 cup broccoli, cut

2 cup cauliflower, cut

1 cup zucchini, sliced

1 medium onion, sliced

2 eggs, beaten

1 package Italian seasoning mix

1-1/2 cup cheese, grated

1 clove garlic

Salt, black pepper to taste

Directions:

Place vegetables into buttered Dutch oven. Blend onion, garlic, seasonings and cheese. Pour this mixture over vegetables. Bake over medium heat until vegetables are still slightly crisp (about 45 minutes).

Serves 6-8.

Chilkat Cheese Potatoes In Foil

6-8 medium baking potatoes

1 large onion, sliced

6-8 slices bacon, cooked

1/2 lb sharp cheese, cubed

1 stick butter or margarine

Salt

black pepper

Slice potatoes onto 24-inch piece of heavy aluminum foil. Sprinkle with salt and pepper. Crumble bacon over potatoes. Add cheese and onion. Dot with pats of butter. Wrap loosely and place in 12-inch dutch oven. Cook over medium heat until done (about 1 hour). Serves 6-8.

Dutch Oven Potatoes

Ingredients:

6-8 medium baking potatoes
2 lg onions, sliced
1/4 cup chopped bell pepper
1 lb bacon

1/2 cup mushrooms, sliced
1/2 tsp black pepper
1/2 tsp salt

Directions:

Cut bacon into 1-inch pieces and brown in uncovered dutch oven. Add onion slices and pepper, cover and cook until onions are limp and transparent, about 10 minutes. Cut potatoes into bite-size chunks and add to oven. Cook an additional 30 minutes. Add mushrooms and continue to cook until potatoes are tender, about 15 more minutes.

Mushroom And Cheese Potatoes

Ingredients:

6-8 sliced potatoes

1 can cream of mushroom soup

1 can cheddar cheese soup

1 large onion, sliced

1/4 stick butter or margarine

1 cup water with dissolved beef bouillon

Directions:

Place a layer of sliced potatoes in bottom of 12-inch dutch oven. Add a layer of mushroom soup and a couple pats of butter or margarine. Add another layer of potato slices followed by a layer of cheddar cheese soup with a couple pats of butter or margarine. Repeat as needed, but leave at least an inch or two of space at the top. Add the beef bouillon solution. Cook with medium heat until potatoes are tender.

Serves 6-8

Gravel Bar Baked Potatoes

Ingredients:

6-8 medium potatoes

Butter

Directions:

Scrub potatoes and trim off scars, etc. Rub with a light coat of butter. Place potatoes on flat pebbles in bottom of dutch oven. Add 1 cup water and bake until a fork will easily pierce a potato (about 1 hour). Serve with butter and sour cream.

Serves 6-8

Cheese Potatoes

Ingredients:

1 lb. bacon

3-4 onions

5 lbs. potatoes

1 lb. cheddar cheese grated

1 pt. sour cream

Salt and pepper

Directions:

Cut bacon in 1 inch pieces and fry until very crisp in a 12 inch deep Dutch oven. While bacon is cooking, peel and cube potatoes (approx. 3/4 inch cubes) and chop onions. Remove bacon from oven and set aside leaving bacon grease in the oven. Add onions to the bacon grease and cook till the onions are clear. Add potatoes, bacon, salt and pepper to taste and stir to coat the potatoes with bacon grease.

Place the lid on the oven and cook for one hour at 350 degrees (12 coals on top and 8 on the bottom). Carefully fold in grated cheddar cheese and sour cream.

Enjoy the best potatoes you'll ever eat!

John Lopic

Baked Beans

Sandy and Duane Dinwiddie

Combine the following and cook until bubble and thick. Can tilt the lid some to help evaporate water. Fits in a 12-inch pot.

1 ea. 106 oz can pork 'n beans, rinsed and drained (note: you want about 100 to 110 ounces total, and you can open a lot of smaller cans if you want to.)
¼ lb. crisp bacon
2 tsp. dry mustard
½ cup ketchup
1 med. diced onion
½ cup molasses
½ cup brown sugar
1 Tbls S&W Mesquite sauce, OR you can use about 1 tsp of liquid smoke mesquite flavor plus about 2 tsp of any mesquite marinade sauce. Adjust to taste.

Cajun Corn

2 Jerry's Cookin'

3 1-pound cans creamed corn
2 1-pound cans whole kernel corn
2 pounds crawfish or shrimp meat
1 can cream of mushroom soup
2 large onions chopped fine
3 stalks celery chopped fine
1 large red bell pepper chopped fine
6 jalapeno peppers chopped fine
3 tbs minced garlic
4 eggs beaten
2 cups cornmeal
2 tbs crushed red pepper
1 tsp crushed black pepper
2 tbs prepared horseradish
1 pound sharp cheddar cheese, grated
1 cup jalapeno jack cheese
1/2 cup olive oil

Preheat a 12" Dutch Oven w/8-10 charcoal briquettes under the oven and 16-18 on top.

Sauté onions, celery, peppers and garlic in olive oil until onions clear. In a bowl mix with cheese, and horseradish. In another bowl combine meat, mushroom soup, eggs, corn, cornmeal and seasonings. Pour mixtures into Dutch Oven alternating layers. Bake for 45 minutes. Sprinkle on jack cheese and cook 5 more minutes with top heat only.

This recipe is adapted from a favorite cookbook "Cajun Men Cook" by "Beaver Club of Lafayette", Lafayette Louisiana.

Deserts

Cobblers & Crisps

Chilcotin River "Yellow Jacket" Apple Crisp

Serves 12-15

The Troop was rafting the Chilcotin River in British Columbia in 1997. It was the last night - one of those wonderful mid-summer evenings when the sun sets at 11 pm. Sean, one of our boatman, broke out the iron kettle for his favorite desert. He'd made it so many times he'd forgotten the portions; so he used "handfuls, shakes, and squirts".

The cooking table was infested with yellow jackets, attracted to someone's leftover ham sandwich. I watched the Dutch oven assembly. The last step was a pound of margarine, spread over the top of everything else. In flew about 50 yellow jackets. Sean slammed down the lid. Sean swore me to secrecy.

Forty-five minutes later everyone crowded around when he opened 'er up with. The yellow jackets' wings and legs were gone; the bodies were brown/black and sort of crinkled. Everybody thought the apple crisp was great and came back for more. Sean asked the scouts how they liked the raisins he had sprinkled on top. 'They were great - could have used a few more'.

Ingredients:

1 apple per person, cored and quartered	3 handfuls oats
3 handfuls raisins [if yellow jackets unavailable]	1 handful flour
8 - 10 shakes of cinnamon	6 big handfuls granola
3 shakes allspice	1 lb margarine
4 big handfuls brown sugar	1 tall "airosol" can whipped cream [optional]
3 handfuls flour	1 4 lb bag "instant" charcoal briquettes
6 good squirts pancake syrup	

Directions: Fire up the briquettes. Grease the oven with some margarine, bottom and sides.

Dump all the ingredients listed on the left side above in the Dutch oven and stir.

Sprinkle on top, without stirring, the three ingredients on the top right side above - in the order listed.

Spread the margarine on top. Do not stir it in. Ready to bake.

Place six hot coals on the bottom, about 25 on the lid. Bake for 30 - 40 minutes. Check the oven in 30 minutes, remove oven from the six coals if the bottom is burning.

Serve it up with a blast of whipped cream per serving.

Aleyeska Apple Crisp

3 cup quick oats

1 cup flour

2 cup brown sugar

1 tsp baking powder

2 tsp salt

1 cup butter or margarine

6 apples, sliced

2 tsp cinnamon

2 tsp nutmeg

Mix oats, sugar, flour, baking powder, salt to make crust. Blend in butter. Line grease dutch oven with half of crust mixture. Mix apple slices with nutmeg and cinnamon. Layer apples in oven over the bottom crust. Cover apples with remaining half of crust mixture. Bake until top crust is golden and apples are tender (about 45 minutes). Serves 6-8.

Tentpeg Cobbler

2/3 cup light-brown sugar

1-1/2 tsp cinnamon

1/2 tsp nutmeg

8 apples, peeled and sliced 1/4" thick

4 Tbsp butter or margarine

6 Tbsp flour

Mix half of the brown sugar with the cinnamon and nutmeg; add the apples and toss until well-coated.

Spread the coated apple slices evenly in a round 8-inch foil cake pan. In a cup or small bowl, combine the remaining brown sugar and the flour. Into the sugar-flour mixture, cut in the butter or margarine until the mixture is crumbly. Sprinkle over the apples. Place the cake pan on 3 or 4 dry pebbles placed in the bottom of dutch oven. Bake with medium heat (about 350 degrees) until the apples are tender, about 30 minutes. Serves 6-8.

Chilkoot Cherry Crunch

1 pkg spice cake mix

5 Tbsp butter

1 21-oz can cherry pie filling

1/4 cup chopped walnuts

Ice cream or whipped cream

Cut butter into dry cake mix until crumbly. Press 2/3 of mixture into 10-inch foil-lined dutch oven, building up about 1/2-inch around the sides. Spoon pie filling over crumb mixture. Combine nuts with remaining 1/3 of crumb mix and sprinkle over pie filling. Bake over medium heat until done (about 45 minutes). Serve with whipped cream or ice cream. Serves 6-8.

Kenai Cobbler

1 spice cake mix

1 can apple pie filling

1/4 cup water

1 can crushed pineapple with syrup

Mix pie filling and pineapple into ungreased 12-inch dutch oven. Spread dry cake mix on top. Sprinkle water on mix (don't stir). Bake over medium heat until done (about 45 minutes). Serves 6-8.

Burnt Paw Baked Apple

6-8 apples

Chopped nuts

Raisins

Marshmallows

Caramels

Cinnamon

Nutmeg

Sugar

Honey

Butter

Cut top 2/3 of core from an apple leaving a hole with a bottom to hold the remaining ingredients. Into the hole add a mixture of chopped nuts, sugar, cinnamon, marshmallows, caramel, raisins, etc. Wrap in heavy foil and bake in hot coals until soft (10-15 minutes). Serves one.

Montana Creek Baked Apples

6-8 apples

Chopped nuts

Raisins

Marshmallows

Caramels

Cinnamon

Nutmeg

Sugar

Honey

Butter

Remove $\frac{2}{3}$ of the core from each apple leaving a hole with the bottom intact. Fill each hole with the desired mixture of fillings. Place prepared apples in a foil cake pan. Place 3 pebbles or a small cake rack in the bottom of a 12-inch dutch oven. Pour 2 cups of water into dutch oven. Place pan with apples on pebbles or cake rack. Bake until done (about 20-25 minutes).

First Class No-Cook Fudge

1 12 oz pkg chocolate chips

3 cup sifted powdered sugar

1/2 cup chunky peanut butter

1/2 cup milk

Melt chocolate in double boiler. Remove from heat. Mix in peanut butter until well blended. Add sugar and milk. Stir until smooth. Spread in buttered 8-inch foil pan and chill. Cut into one-inch squares. Serves 6-8.

Deacon Donuts

2 cup biscuit mix

1 tsp vanilla

1/4 cup sugar

1 egg

1/3 cup milk

Preheat enough oil in dutch oven so that it is 3 inches deep. The oil must be HOT!. Combine ingredients. Turn dough onto floured surface. Knead lightly with floured fingers. Roll to about 1/2 inch thick and cut with floured donut cutter. Fry a few at a time in hot oil until golden brown on both sides (about one minute per side). Drain on paper towels, then dust in powdered or granulated sugar. Makes about a dozen.

Dubious Dan's Dandy Donuts

1 tube refrigerated biscuits

oil

sugar

Cut out center of each biscuit and fry the donut-shaped biscuits, plus the holes in HOT oil until golden brown. Drain on paper towels, then dust with sugar while still hot. Makes 10.

Grizzly Ears

1 tube refrigerated crescent rolls oil
sugar

Unwrap a roll of crescent rolls and separate dough into triangles. Fry triangles in HOT oil until golden brown on both sides. Drain on paper towels and coat with powdered or granulated sugar while still hot. Makes 6.

Monkey Bread

3 cans refrigerated biscuits

1/2 cup sugar

1 cup brown sugar

2 Tbsp water

1 stick butter or margarine

1/2 cup chopped nuts

1 Tbsp cinnamon

Mix white sugar and cinnamon. Roll biscuits in cinnamon mix and place in foil-lined dutch oven (grease foil). Sprinkle with nuts and any remaining cinnamon mixture. Mix and boil margarine, brown sugar and water. Pour over biscuits. Bake in medium dutch oven until done (about 25 minutes).

Sled Dog S'mores

4 cup graham cracker crumbs

1/2 cup butter, melted

8 bananas, sliced

1-1/2 cup milk chocolate pieces

2-1/2 cup miniature marshmallows

Whipped cream (optional)

Tear off eight 14-inch pieces of heavy aluminum foil. Combine graham cracker crumbs and melted butter. In the center of each foil square spread about 1/4 cup crumb mixture into a 4-inch circle. Place slices of one banana, 3 Tbsp chocolate pieces and 1/3 cup marshmallows over each circle of crumbs. Top with another 1/4 cup of crumb mixture. Fold and seal foil squares. Place on low coals for about 5 minutes, turning often. Open and serve in the foil with whipped cream. Serves 8.

Mike Larson's Best Peach Cobbler

Ingredients:

Step # 1

1 cup butter (2cubes)

Step # 2

2 cups flour

1 ½ cups sugar

4 tsp. baking powder

½ tsp. salt

add cinnamon to taste

1 ½ cups milk

Step # 3

4 cups fresh peaches

1 ½ cups sugar

Directions:

Step # 1

Melt 1-cup butter in 12" Dutch oven and let cool.

Step # 2

Place peaches in a bowl and pour sugar over them & mix.

Set a side and let stand.

Step # 3

In a bowl mix flour mixture together.

Pour evenly over melted butter in Dutch oven.

Pour peach mixture evenly over the dough in Dutch oven.

Cook time: 1 hour @ 375 deg.

Note:

If using canned peaches pour all of the juice off.

You can use any kind of fruit with this recipe.

Dutch Oven Cobblers

Ingredients:

2 can Fruit (peaches, cherries, pineapple, apricots)

1 can Sweetened condensed milk (we used Eagle Brand)

1 Box white cake mix favorite flavouring for fruit (cinnamon, almond, etc)

Directions:

First, start fire early so as to have plenty of hot coals.. Actually an oven set at 350 F will do in a pinch.

Then line a 4-qt cast iron dutch oven with aluminum foil. If your doing this on a bed of coals use the type of dutch oven that has feet and a flat lid with a lip to hold the coals.

Mix fruit with about 1/2 Cup of the cake mix and choice of flavouring, put in the dutch oven. Mix the remaining cake mix and the can of Eagle Brand milk together and pour over the fruit/cake mixture.

Cooking:

Put cover on, place on top of a bed of coals and place heaping shovelful of coals on top. Or put in oven. Cook for 45 min. to an hour (check after 40 minutes)

Variations:

Mixtures of fruits are delicious; cherry/pineapple, peaches/apricots, dark cherries/peaches. Anything that suits your fancy.

Brown Bears in the Orchard

There is no combination in this world better than applesauce and gingerbread. Here's the super-simple recipe.

Ingredients:

- 2 Tbs. margarine or cooking oil
- 2 25-oz jars applesauce
- 1 box Dromedary gingerbread mix
- 2 cups water
- 1 tall can whipped cream
- 1 4 lb bag instant charcoal briquettes

Directions:

Fire up the briquettes

Grease the Dutch oven, bottom and sides. Set the oven on about 10 hot coals. Pour apple sauce into the oven. Cover and place over the coals until the apple sauce is bubbly.

Meanwhile, mix gingerbread and water.

Remove oven from coals. Top applesauce with gingerbread, spread evenly. Do not stir in with applesauce. Place lid on the oven.

Reduce the underneath coals to five. Place the oven over the five, and add about 20 to the lid. Bake about 40 minutes, or until a clean knife comes out smooth when you insert it in the gingerbread. You want to observe the "two-thirds rule" - remove the oven from the bottom briquettes after about 25 minutes.

Cut into pieces and serve with whipped cream.

Raspberry Sprite

Serves 8 easy

Ingredients:

3 Tbls margarine or cooking oil

2 21-oz cans raspberry pie filling

1 package white cake mix [you can ignore the ingredients listed on the cake mix box, like eggs or cooking oil; they're not needed for this recipe.]

1 12-oz can sprite

1 large 14-oz "aerosol" can whipped cream

1 4-lb bag "instant" charcoal briquettes

Directions:

Fire up the charcoal.

Grease the oven, bottom and sides. Spread pie filling evenly on the bottom. Sprinkle the cake mix - just the mix, you should not mix up the cake mix according to the package directions - in an even coating on top of the pie filling. Don't mix it with the raspberry filling. Now pour the sprite evenly over the cake mix. Mix it lightly into the cake mix but not the pie filling. Ready to bake.

Place the oven on the briquettes with the usual fire below and 20 or so on the lid. Baking time is 30 to 40 minutes. Check at about 20 minutes to see if the bottom is burning; if so, remove the underneath coals. Check again every ten minutes. Done when cake is brown and it passes the sharp/clean knife test.

Serve hot with whipped cream on top.

Apple Crisp

16 medium Granny Smith apples

2 C brown sugar

1 ½ C sugar

1 C flour

1 C water

1 C butter or margarine

Cinnamon

Peel and slice apples and arrange in bottom of 14" Dutch oven. Make a syrup with the white sugar and water and pour over apples. Sprinkle with cinnamon. Mix brown sugar, flour, and butter and pat over apples. Bake for 1 hour. Serve warm with shipped cream or ice cream.

Double Peanut Cookie

Anne Ackel and Ann Plattsmier

10 inch Dutch Oven

½ cup butter

1 ½ cups graham cracker crumbs

1 14-oz can sweetened condensed milk

1 12-oz package peanut butter flavored pieces

1 6-oz package semisweet chocolate pieces

1 cup chopped Spanish peanuts

Preheat oven and melt butter. Remove from heat and stir in crumbs, spreading evenly over bottom of oven. Pour sweetened condensed milk evenly over crumbs. Sprinkle with layer of peanut-butter pieces, a layer of chocolate pieces and then the peanuts. Bake at 350 degrees for 25 minutes.

Cakes

Chocolate Lover's Upside Down Cake

1 C flour	2 tbs. melted butter
$\frac{3}{4}$ C sugar	1 C chopped pecans
2 tsp baking powder	1 C boiling water
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ C sugar
5 tsp. cocoa	$\frac{1}{2}$ C brown sugar
$\frac{1}{2}$ C milk	$\frac{1}{4}$ C cocoa
1 tsp. vanilla	

In small pot, mix flour, sugar, baking powder, salt and cocoa. Stir in milk and vanilla. Add melted butter and pecans.

Line Dutch oven with foil, grease and flour. Pour batter in oven.

Combine $\frac{1}{2}$ C sugar, $\frac{1}{2}$ C, and $\frac{1}{4}$ C cocoa. Sprinkle mixture over cake batter.

Pour 1 C boiling water over top of cake.

Bake at 350° for 30-35 minutes. When done, carefully turn oven over with lid on. Remove cake from oven, leaving it on lid. When cool, carefully peel off foil and serve.

Buttermilk Chocolate Cake

Source: Joan S. Larsen, from her book "Lovin' Dutch Ovens"

Category: Desserts

Oven Size: 1 @ 12" oven

Briquettes: 10-11 bottom - 16-17 top

Serves:

Ingredients:

Part 1:

3 tablespoons cocoa

1/2 cup sugar

1/2 cup whole milk

1 egg, well beaten

Place over 6 briquettes and cook until mixture reaches custard thickness. Set off to cool.

Part 2:

Cream together:

1 cup sugar

1/2 cup shortening

Add, blend well:

3 eggs, beaten

1 1/4 cups buttermilk

3 teaspoons vanilla

Mix in:

1 1/2 teaspoons soda

1 1/2 cups flour

Add custard to cake mixture. Grease and flour the inside of a 12" oven. Pour batter in. Bake for 2/3's time [about 20 min.] using top and bottom heat. Remove from bottom heat. Cook for remaining time with top heat only. When done, remove cake from pan and cool. Ice with Simple Fudge Frosting or Coconut Pecan Topping.

Bake for 30-35 minutes or until done. About 350 degrees.

Hints:

1. Do not coat oven with too much flour.

2. Preheat oven to avoid extended cooking time. However, not so hot as to "fry" cake batter as it is poured into oven.

3. Rotate lid 1/4 turn left and bottom 1/4 turn right every 10 minutes to ensure even baking. However, do not lift lid off oven and do not disturb cake causing it to fall.

Pineapple Pecan Upside-Down Cake

Len & Jerrye Stillman

(12-inch Dutch oven)

1/2 cube butter or margarine
1/2 to 3/4 cup brown sugar
1 20-oz. can pineapple slices (9 slices, save juice)
9 Maraschino cherry halves
1/2 cup pecan halves
1 cup chopped pecans
1 yellow cake mix
3 eggs
1/3 cup vegetable oil
1/2 to 1 cup cold water

Melt the butter in the bottom of the Dutch oven. Sprinkle brown sugar evenly over the butter. Place pineapple rings over the mixture and place a cherry half inside each pineapple ring. Place pecan halves among the pineapple rings.

Pour the pineapple juice (and cherry juice if desired) into a measuring cup and add enough water to make 1-1/4 cup. In a large bowl, combine the cake mix, oil, eggs, juice and water, and the chopped pecans. Stir for 3 minutes. Carefully spoon the mix evenly over the pineapple rings.

Bake at 350° (10-12 coals on bottom and 12-14 coals on top) for 30 to 45 minutes or until cake tests done. While still hot, turn cake out onto the lid or a board covered with tin foil.

Serves many!

Ginger Bread and Apple Cake

10" Dutch Oven

1 Betty Crocker Gingerbread mix

1 tsp. ginger

1 apple, thinly sliced

¼ cup brown sugar

2 Tbsp. butter

Place apple slices and butter in the bottom of the Dutch Oven and sprinkle with brown sugar. Add 1-tsp. ginger to the cake mix; mix according to the box directions to make a cake. Pour the cake mix over the apple. Bake until a knife comes out clean.

Ooey-Goey Chocolate Chip Cookies

Lenny Sutton & Jan McFarland

2 ½ C flour

¾ C packed brown sugar

1 tsp. baking soda

1 tsp. vanilla

1 tsp. salt

2 eggs

1 C butter flavored Crisco

1 bag semi sweet chocolate chips

1 C sugar

Sift flour, baking soda and salt. Cream Crisco, sugar, brown sugar and vanilla until smooth. Add eggs. Stir until well mixed and fluffy. Add flour mixture, a little at a time. Add chocolate chips. Line bottom of 12" Dutch oven with foil. Press mixture firmly and evenly into oven. Use 30 coals to bake. Place 4 coals under middle of oven, and 6 coals around the bottom outside edge. Place 4 coals in the center of the lid, and 16 coals around the rim. Bake for 30 minutes. Lift cookie out using foil, cool on rack. Cut into pieces.

Blackberry Cobbler

Art Hines

Lightly grease the Dutch oven or line with foil then spread two drained cans of blackberry's evenly on bottom, cover with one box white cake mix {dry} spread evenly over the top of the berry's. Pour one can of 7-up soda over the top of the cake mix then put the lid on the Dutch oven. Place coals or charcoal briquets evenly on the top and bottom of the Dutch oven and cook until it "smells done". The 7-up provides all the moisture needed for the cake mix and the carbonation makes it fluffy. If you don't want blackberry it works equally well with peaches blueberry's or whatever you like.

Rosa's Golden Harvest Apple Pie

Bruce Tracy & Rosa Sanchez

Ingredients:

Crust:

4 cups flour
1 1/2 tsp. sugar
1 1/2 tsp. salt
3/4 tsp. baking powder
1 1/2 cup shortening
3/4 cup cold water
egg wash, 1 egg & 2 teaspoons water.

Filling:

1/2 cup sugar
1/4 cup flour
1 tsp. ground cinnamon
1/4 tsp. ground nutmeg
10 tart apples, Granny Smith works well
1 cup raisins
2 Tbs. margarine
2 Tbs. orange marmalade

Glaze:

1/2 cup sugar
1/2 cup heavy cream
2 Tbs. butter
1/4 tsp. vanilla

Crust:

Mix flour, sugar, baking powder, and cut in shortening with a pastry blender or two knives until the mixture forms pea-size pieces. Add the cold water, one Tbs. at a time, tossing lightly with a fork, until the dough is just moist enough to hold together when pressed. The easiest way to roll out pastry dough without sticking is to use a pastry cloth. Take half of dough and press into a 12" Dutch oven with dough reaching half way up the sides.

Filling:

Mix sugar, flour, cinnamon, nutmeg, and raisins in a bowl, and pour over sliced apples. Stir until apples are well covered. Put mixture into pie crust. Drop marmalade by teaspoons full on top of apples. Cut butter into pieces, and place on top of apples. Roll out the remaining dough and make a top crust (seal edges with water). Brush top crust with egg wash, cut slits in the dough to let the steam out while you bake the pie (or use a pie crust template).

Form a decorative edge. Bake with 22 coals on top and 12 coals bottom for 60 minutes.

Turn the oven and the lid a bit every 15 minutes to prevent hot spots.

Remove bottom heat after 45 minutes.

Serves 8

Spicy Applesauce Cake with Caramel Icing

Cake:

2 cups flour

1 Tbs. baking powder

1½ tsp. baking soda

2 cups applesauce

1 tsp. salt

½ cup semisweet

chocolate chips

1 cup raisins

½ cup shortening

2 eggs

1 ½ cups sugar

1 tsp. each-ground cloves, cinnamon, nutmeg, allspice

Line Dutch oven with parchment paper. In a mixing bowl combine dry ingredients. Add shortening, applesauce and eggs.

Beat until well mixed.

Stir in chocolate chips, walnuts and raisins. Pour into Dutch oven. Sprinkle top with ½ cup semisweet chocolate chips and 2 Tbs. brown sugar.

Cook with 10 coals on bottom and 15 on top for 30-35 minutes. Remove from bottom coals and bake for 10-15 minutes more.

Caramel icing:

Place water in dutch oven then put a small dutch inside over simmering water, then: Heat ¼ cup brown sugar, 4 tbsp. cream or half and half, 1/8 cup butter and pinch of salt until sugar is dissolved. Cool to room temperature then beat in ½ cup powdered sugar until smooth. Drizzle over cake and sprinkle with ½ cup chopped walnuts.

Cinnamon Sugar Donuts

Several tubes of refrigerator biscuits

Mixture of sugar and cinnamon

Cooking oil

Heat about one and a half inches of cooking oil in the Dutch Oven. Be careful not to allow it to become too hot.

Heat over coals, NOT FLAMES!

Prepare the biscuits by sticking your thumb through them to make a ring.

CAREFULLY drop them from a spoon into the hot oil. Turn them once. Remove them from the oil and roll them in the cinnamon and sugar mixture.

WARNING: These are habit forming.

Bob Harrold, Council Commissioner, Potawatomi Area Council (Wisconsin)