



Dutch Oven Dinners

Baked Ziti ¹

- Italian sausage - 1lb
- Ziti noodles - 16oz. box
- Can Spaghetti Sauce – 24oz (Hunts garlic and Herb works well)
- Mozzarella Cheese – 1lb shredded
- Mushrooms – Small pack of Fresh mushrooms works best

In a small pot, heat water to boiling. Add pasta and cook until done. Remove from heat and drain water.

Brown the sausage in the Dutch oven, bottom heat only, 8-10 coals. Add mushrooms and cook another few minutes. Add spaghetti sauce and cooked noodles and stir. Add shredded cheese and stir.

Place lid on the Dutch oven with about 15 coals on top. Bake for about 30 minutes with until heated through. Once hot, add more cheese on top and cover to melt, about 3 minutes.

Brick Street Shepherd's Pie

- Dinty Moore Beef Stew – 3-4 15oz cans
- Instant mashed potatoes – 8oz family pack or 2 of the small packs
- Shredded cheddar cheese – 8oz finely shredded works best

In a pot, following package directions, bring water to boil and add potatoes. Let sit.


Pour beef stew into Dutch oven and cook over 8 coals on the bottom, 15 coals on the top. Once it is bubbling, add potatoes over the top. Spread like frosting on a cake, do not stir into the beef stew. It should be about as deep as the beef stew. Add a layer of shredded cheese over the top and cover. It is ready once the cheese melts on the top.

Pot Pie

- Progresso Chicken Pot Pie Soup – 2-3, 18oz cans
- 1 Can crescent rolls

Pour Chicken soup into Dutch oven. Unroll the crescent dough and place evenly around the top of the soup.

Cook over 8 coals on the bottom, 15 coals on the top. Pot pie is ready when crust is golden brown.

¹ Recipes marked with  courtesy of our friends at Troop 85, Florence.

Dutch Oven Chili 🏠

- Chili-O seasoning – 2 packs 1.75oz
- Ground beef – Lean, 2lbs
- Small Yellow onion
- Chili Beans – 2 cans 16oz
- Diced Tomatoes – 2 cans 15oz

Brown the hamburger meat and drain. Add diced onions to the meat and cook together about 2 minutes.

In a Dutch oven, over 8 coals, add beans, tomatoes, seasoning mix, meat and onions. Cover with lid containing 10 coals and cook for about 30 minutes, stirring occasionally.

PIZZA ROLL-UPS 🏠

- 2 - 8-ounce containers refrigerated crescent-roll dough
- 1 – small can of pizza sauce
- 1 cup shredded mozzarella cheese
- 3 ounces pepperoni, chopped

Preheat Dutch oven using 18 coals on the lid and 9 under the oven.

Unroll crescent dough from containers. Divide pizza sauce, cheese and pepperoni among the crescents and roll up each like a jellyroll. Bake for 15 to 20 minutes, until crescent rolls become a golden brown.

Taco Spaghetti 🏠

- 1 package of spaghetti noodles
- 1.5 lbs. lean ground beef
- 1.5 cups of Fiesta shredded cheese blend
- 1 package of taco seasoning
- 1 can Rotel diced tomatoes (mild)
- 2/3 cup of water
- 1 8oz package of Velveeta cheese
- 1 can of cream of chicken soup

Cook spaghetti noodles, drain and set aside. Cut Velveeta cheese into small cubes, about 1" x 1".

Fry ground beef and drain fat. Stir in Taco seasoning and water then cook for about 5 minutes. Add soup, Velveeta and Rotel tomatoes. Cook and stir until the cheese is melts, then stir in cooked spaghetti.

Cover with shredded cheese and bake in a Dutch oven, 8 coals on bottom and 15 on top. Ready in about 20 minutes.

Dutch Oven Pizza 🍕

- 1 box pizza dough mix
- 1 can pizza sauce
- 1 package of pepperoni (can use hamburger, ham, whatever topping)
- 1 Package of shredded mozzarella cheese

Prepare pizza dough per box instructions. Spread evenly over the bottom of the Dutch oven. Add a thin layer of pizza sauce, spreading not all the way to the edge. Layer pepperoni or whatever meat topping you chose evenly around the top where you put the sauce. Sprinkle cheese over the top, evenly again, not all the way to the edge.

Bake in Dutch oven with 8 coals on bottom and 15 on top for about 30 minutes.

Chicken Jambalaya (serves 8-10)

- 2 lbs. boneless, skinless chicken breast and thighs
- ¾ pound spicy sausage links
- 1 28 oz. can tomatoes
- 1 cup long grain rice, uncooked
- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 clove garlic, minced
- 1 sprig parsley, snipped
- 1 teaspoon salt
- 1/8 teaspoon pepper
- ½ teaspoon Tabasco pepper sauce
- 2 tablespoons butter
- 2 cups chicken broth

You'll need 19-21 coals for the top and 6-7 for the bottom. In a pre-heated Dutch oven, brown sausage and cut into bite size pieces. Remove most of the grease from the Dutch oven. Brown chicken breasts and cut into bite size pieces. Add butter and sauté onion, green pepper, and garlic until tender. Place chicken, sausage, broth, tomatoes, thyme and Tabasco pepper sauce into the Dutch oven.

Heat contents to a boil. Stir in rice and reduce heat. Cover and simmer for about 25 minutes or until rice is cooked. Sprinkle with parsley and serve.

Shrimp can be added or substituted for the chicken. Wild rice can be used instead of long-grained rice.



Dinners

Tin Foil Dinner

- MEAT (hamburger patty, chicken, steak or some kind of beef)
- Potato (1 per person)
- Carrot (as much as you'd like)
- Onion
- Bell Pepper
- Butter, salt & pepper
- Equipment: Heavy duty tin foil, leather gloves, shovel, large bed of coals

Wash and peel potatoes and carrots. Slice potatoes, carrots, onion and pepper thinly.

Tear off large piece of tinfoil (around 2 foot). Shiny side in.

Place layer of potato to cover bottom of meat. Put meat on top, salt and pepper, onion and pepper, then add layer of carrots and more potatoes.

Add two large pats of butter.

Fold sides of foil to make large envelope. Fold edges twice to seal top, then roll ends right up to the contents.

Use shovel to clear a little area in hot coals leaving a few. Using gloves, place food package in space, cover with hot coals all over.

Cook about 30 minutes (medium size package) or 45 minutes (large man size package).

Use shovel to carefully remove from fire. Use gloves to shake ash from package and open.

Shape tin foil into a plate or pour contents into separate plate.

Pigs in Orbit

- Hot dogs
- Bacon
- Dill pickles
- American cheese
- Equipment: stick skewers

Cut hotdogs in half lengthwise. Cut slices of cheese and pickles lengthwise.

Put slice of cut cheese and pickle between hotdogs halves.

Cut skewer sticks in thirds.

Take one stick and one slice of bacon and push stick through one end of the bacon at the top of the hotdog, wrap the bacon and hotdog to hold everything in place.

Cook over fire until bacon is cooked. Serve on a bun with your favorite condiments and a bag of chips.

Grilled Sausage with Potatoes and Green Beans

- ¾ pound fresh green beans (trimmed and halved)
- ½ pound red potatoes (quartered)
- 1 onion (sliced)
- 1 pound smoked sausage (1" pieces)
- 1 tsp. salt
- 1 tsp. pepper
- 1 tsp. vegetable oil
- 1 tsp. butter
- 1/3 cup water

On a large sheet of foil, place the green beans, red potatoes, onion and sausage.

Season with salt and pepper, sprinkle with oil, and top with butter.

Tightly seal foil around the ingredients, leaving only a small opening.

Pour water into the opening, and seal.

Place foil packet on the prepared fire.

Cook 20 to 30 minutes, turning once, until sausage is browned and vegetables are tender.

Easy Taco Soup

- Taco seasoning
- Ranch seasoning
- Black beans
- Pinto beans
- Ground Beef
- Corn
- Canned tomato slices

Brown beef. Place all the ingredients into the pot. Heat and eat.

Sloppy Joes

- Three cans of sloppy joe
- Three pounds of hamburger beef
- 2 packages hamburger buns

Brown beef and drain fat. Add sloppy joe mix and simmer for 15 minutes. Serve on hamburger buns.



Side Dishes

Campfire Nachos

- Tortilla chips
- Colby cheese
- Green peppers
- Onions
- Salsa
- Pam cooking spray

Lightly spray foil with cooking spray and place a layer of tortilla chips on bottom.

Add vegetables, salsa, and finally cheese on top.

Place on coals of campfire, turning every 15-20 seconds with tongs. Cook until the cheese is melted. This won't take long!

Onion Bombs

- Large onions
- Ground meat
- Seasonings to taste (Italian seasoning, oregano, chili powder, garlic, ketchup, Worcestershire sauce, bread crumbs, etc.)
- Aluminum foil

Peel onions and cut in half. Hollow out onion.

Season meatballs and squish meatball between onions.

Wrap in foil twice. Place in coals.

Cook 10 minutes. Flip and cook 10 more minutes or until onion is soft.

Roasted Corn

- Fresh ear of corn (1 or 2 for each person)
- Butter
- Salt, pepper and lemon salt
- Equipment: Heavy duty aluminum foil

Peel husk down to stem like you would a banana. Remove hair.

Put two pats of butter on corn then re-husk.

Roll into foil and seal ends.

Put into hot coals covered for 20-25 minutes.

Remove, open, shake on lemon pepper salt mixture and enjoy.

Scalloped Potatoes

- Red potatoes
- Yellow onions
- Parmesan cheese
- Butter
- Equipment: Heavy duty aluminum foil

Cut potatoes into thin slices.

Cut onions into ¼" slices and cut slices into quarters.

Place on half the foil sheet. Add some butter, top with parmesan cheese.

Wrap and place on coals 10-30 minutes according to taste.

Grilled Cabbage

- Cabbage
- Bacon

Take a head of cabbage and cut into 6 to 8 wedges.

Wrap each wedge in a slice of bacon.

Wrap each bacon-wrapped wedge in foil.

Place on grill for about 20 to 30 minutes, turning at least once.

Squeeze wedges with tongs to test for tenderness.

Beef Jerky and Creamed Corn

- Beef Jerky (or bacon)
- Small can creamed corn
- Salt and lots of pepper
- Equipment: knife, can opener, spoon

Cut beef jerky into tiny bits, bacon works well also.

Open small can of creamed corn.

Eat some to make room for jerky.

Add jerky or bacon to can of creamed corn.

Put in coals of camp fire. Salt and pepper to taste.

Dutch Oven Sweet Potatoes

Sweet Potatoes

- Sweet Potatoes – 2 big cans
- 1 cup brown sugar
- ¼ cup butter
- ¼ tsp salt

- ½ cup evaporated milk

Topping

- ¾ cup brown sugar
- ¼ cup flour
- ¼ cup butter
- 1 cup pecans

Mash sweet potatoes. Combine sweet potatoes, sugar, butter, salt and evaporated milk and mix until creamy.

Turn mixture into Dutch oven, unless you mixed it there.

Topping: combine brown sugar, flour, butter and pecans. Crumble and spread over sweet potato mixture.

Bake for about 45 minutes at 350°. (19-21 coals on top, 6-7 on bottom)

Cheesy Potatoes

- 2-3 pounds russet spuds, sliced as thin as you can get
- 2-3 tablespoons melted butter
- 2-3 medium yellow onions, sliced thin
- 1 can cheddar cheese soup
- ¼ cup milk
- Salt and pepper to taste (as well as garlic)
- ½ cup breadcrumbs
- 1 cup grated cheddar cheese

Take a paper towel and wipe a 12" Dutch oven with a little olive or vegetable oil.

Place one layer of spuds in the Dutch oven and brush with some of the melted butter and add a little seasoning.

Then put in a layer of onions and keep layering spuds brushed with butter and seasoning until you've used all your spuds and onions.

Thin the soup with the milk and pour over the top. Sprinkle the breadcrumbs over and add any additional seasoning.

Bake for 40-45 minutes (20-22 coals top, 6-7 bottom).

Sprinkle the grated cheese over the top and let set for 5 minutes before serving.

Cheesy Skillet Vegetables and Bacon

- 1 lb bacon
- 2 (16 oz) packages frozen and cauliflower blend
- 1 lb baby carrots
- 1 small onion
- 2 cloves minced garlic
- 6-8 potatoes
- 2 cups grated cheese

Brown bacon in a Dutch oven over a full spread of coals. While the bacon is cooking, cut the onions, carrots and potatoes into bite sized pieces. When the bacon is done, place on a paper towel to cool. Brown the onion in the bacon grease. When brown, add the vegetables and garlic. Cook until tender, about 20 minutes. Salt and pepper to taste. While the vegetables are cooking, crumble the bacon. When the vegetables are cooked, sprinkle with cheese and bacon. Place a lid on the Dutch oven and allow to sit until cheese is melted. Serves 6-8.



Breakfast

Slugs

- Refrigerator biscuits
- Equipment: $\frac{3}{4}$ " or 1" wooden dowels (or a handy stick)

Take two biscuits and wrap around starting at the end of the dowel upwards (will look kind of like a wiener wrap). Roast over fire as if cooking marshmallows. When cooked removed from dowel. Place butter and honey or jam inside warm biscuits.

Breakfast in a bag

- Brown paper bag
- 1-2 slices of bacon
- 1 cup frozen hash browns (thawed)
- 1-2 eggs

Build a simmering campfire. In a brown paper bag, place bacon slices and thawed hash browns. Crack eggs into bag.

Fold paper bag down, leaving 3" of space above food. Insert a pointed stick through the folded part of the bag.

Insert a pointed stick through the folded part of the bag and hang stick so bag hangs about 4-5" over hot coals.

Cook for about 8-10 minutes, being careful not to let the bag catch on fire.

Remove bag from heat and, using an oven mitt, fold open to check that eggs have been cooked throughout.

If eggs have not completely cooked, refold paper bag and hold over hot coals for an additional 2-3 minutes.

Fold down paper bag and eat breakfast directly from bag.

The Scrambled Nest - Breakfast Sausage and Egg

- $\frac{1}{4}$ lb. breakfast sausage (bulk sausage although link would work too)
- 1 large potato, grated
- 1 egg

Spray a piece of foil. Press the sausage into a patty in the center. On top of the sausage, mound the grated potatoes and form them into a nest. Crack a raw egg into the center of this nest. Season with salt and pepper. Seal foil, keep upright until cooking.

Cook for about 15 minutes on one side and then turn it over and cook for 5 minutes on the other.

Eggs in an Orange

- 1 orange and 2 eggs for each person

Cut an orange in half. Remove the pulp and try not to tear the peel.

Crack an egg open and put into orange peel. Set peel filled with egg onto a bed of coals. Add salt and pepper.

Train Wreck Omelet 🚂

- 1 Dozen eggs
- 1 lb. Jimmy Dean sausage (mild)
- 1 Package of shredded cheddar cheese
- 2lb package of frozen hash brown potatoes
- 1 small yellow onion (You may also add mushrooms and bell peppers)

Fry the sausage until there is no pink left. Dice the onion, peppers and mushrooms and add to the sausage. Cook until the onion is tender/clear. Stir in hash browns evenly and cook about 15 minutes.

Beat the eggs in a separate bowl, make sure there are no shells in them. Pour over the top of the potatoes/meat mixture.

Bake in Dutch oven with 8 coals on bottom and 15 on top for about 30 minutes or until the eggs are firm. Sprinkle cheese over top, cover and cook until melted.

French Toast Casserole

- 1 large loaf French bread
- 8 eggs
- 3 cups of milk
- 4 tbsp sugar
- 1 tsp. cinnamon
- ¾ tsp. salt
- 1 tsp. vanilla
- 4 tbsp. butter, cut into small pieces

Light charcoal (24 coals needed)

Tear bread into 1-2 inch chunks.

Put bread into 12" Dutch oven.

Beat together remaining ingredients, except butter, and pour over bread.

Dot the top with butter.

Bake at 350 with 9 coals on bottom and 15 on top.

Done in 30-45 minutes or when eggs are set.

Peachy Dutch Oven Toast (large recipe)

- 1 dozen eggs
- 2 cups milk
- ½ tsp. vanilla extract
- 1 Tbsp. cinnamon
- 1 loaf French or Italian bread, sliced
- ½ lb butter or margarine

- 1 lb. brown sugar
- 3 (16 ounce) cans peaches, drained and quartered

Heat a large Dutch oven by covering it with coals for 15 minutes. Beat the eggs, milk, vanilla extract and cinnamon in a large mixing bowl. Slice the bread and let it soak in the egg mixture. Remove preheated oven from coals and melt butter in bottom. Add brown sugar and mix well with butter until caramelized. Put the drained peaches over the caramelized sugar. Place the egg/bread mixture on top of the peaches, cover with lid and return the Dutch oven to the coals. Bake 45 minutes at about 350° (17 coals on top; 8 on bottom). For the first 10 minutes, use coals only on the bottom. Then add coals to the oven top and continue baking until done. With the caramel topping, you probably won't even need syrup.



Desserts

Pop Tart Cobbler 🏕️

- 3 sticks of butter (Use real butter, not margarine)
- 3 cans of strawberry pie filling (21 oz cans)
- Yellow cake mix – 1 ½ boxes
- 1-2 cups fresh blueberries
- ½ cup of sugar

Put in pie filling and blueberries. Sprinkle sugar on top and layer in 1 stick of butter sliced. Add cake mixes, enough to cover the pie filling about 1.5 inches deep. Slice two sticks of butter over the top of the cake mixes.

Place on coals, about 8 on bottom and 10 on top. When it starts bubbling, take off bottom coals and just use the top coals. It is ready when it browns a little on the top.

Peach Cobbler 🏕️

- 1 stick of butter (Use real butter, not margarine)
- 2 Large cans of sliced peaches in syrup (20 oz cans)
- Yellow cake mix – 1 ½ boxes
- Sugar

Pour peaches into the Dutch oven. Sprinkle sugar on top, about 1/3 of a cup and layer in ½ stick of butter sliced. Add cake mix, enough to cover the peaches about 1.5 inches deep. Slice the rest of the butter over the top of the cake mixes.

Place on coals, about 8 on bottom and 10 on top. When it starts bubbling, take off bottom coals and just use the top coals. It is ready when it browns a little on the top.

South of the Border S'mores

- 8" tortillas
- Peanut butter
- Mini-marshmallows
- Chocolate chips
- Equipment: Aluminum foil, knife for spreading peanut butter

Spread tortillas with peanut butter. Sprinkle with mini-marshmallows and chocolate chips. Roll up and wrap in foil. Place on coals for 10 minutes.

Hobo Popcorn

- Popcorn
- Oil
- Heavy duty aluminum foil and a stick

In the middle of an 18"x18" piece of aluminum foil, place one teaspoon of oil and 1 tablespoon of popcorn.

Bring foil corners together to make a pouch. Secure the edges of the foil, but leave plenty of room for the popcorn to pop.

Tie the pouch to a stock and hold the pouch over the hot coals.

Shake constantly until all the popcorn has been popped.

Add butter and salt to taste.

Mock Toasted Angel Cake

- Cut day-old unsliced (loaf) bread into 2-inch squares
- 1 can sweetened condensed milk
- 1 box shredded coconut

Place bread squares on a stick.

Dip squares in sweetened condensed milk, then in coconut.

Toast over fire.

Triple Chocolate Cake

- 1 chocolate cake mix (plus ingredients on cake mix box)
- 1 package instant chocolate pudding mix
- 1 12 ounce chocolate chips

Prepare cake mix per instructions on package. Stir in pudding mix and chocolate chips. Pour into a preheated Dutch oven. Bake until cake springs back to the touch (about 30 minutes). Let stand before serving.

Purple People Eater Cobbler

- 2 cans dark sweet cherries
- 1 can crushed pineapple
- 1 can sliced peaches in syrup
- 1 box golden butter recipe cake mix

Dump in all the fruit. Add the cake mix and stir. Use the 2 over 2 under rule (if using a 10" oven, put 12 coals on top, 8 on bottom. If using 12" oven, it's 14 on top and 10 on bottom). Cooks in about 30 minutes.

Campfire Baked Cinnamon Apples

- 1 medium apple
- ½ tsp. cinnamon
- ½ tsp. sugar
- Heavy duty aluminum foil

Cut the apple from top to bottom at three different positions making sure not to cut all the way through the bottom.

Place apple on a piece of heavy duty aluminum foil to wrap the apple in.

Open the apple similar to a flower. Add the cinnamon and sugar to the center of the apple.

Wrap the apple in foil, making sure it is securely closed.

Place in campfire coals for approximately 20-30 minutes.

Also try using brown sugar instead of the cinnamon and sugar.

Monkey Bread 🏕️

- 1 stick of butter (Use real butter, not margarine)
- 1 can Jumbo biscuits (not flaky)
- ¼ cup of brown sugar
- ¼ cup sugar
- 2 tbsp. Cinnamon

Cut or tear biscuits into ¼'s. In a plastic bag, bowl, mess kit mix sugars and cinnamon together. Once mixture is even, begin rolling each biscuit ¼ in the mix and dropping them into the Dutch oven. The stack of biscuits should not be more than 2 high or they won't cook evenly.

Once all the biscuits are covered and placed in the oven, slice the stick of butter and place around the top. Sprinkle some of the sugar/cinnamon mixture around the top. Cover and bake for about 30 minutes with 15 coals on top and 8 on the bottom.

Buffalo Beignets 🏕️

- 2 cans Jumbo biscuits (not flaky)
- 2 cups powdered sugar
- 32 oz bottle of cooking oil (vegetable or canola)

Pour the bottle of oil into a 12 inch Dutch oven and begin heating on a camp stove. While the oil is heating, cut or tear biscuits into ¼'s. Take a small pea sized piece of biscuit and drop it in the oil. When it starts bubbling around the piece of biscuit and turning a little brown, the oil is hot enough to begin frying.

Begin dropping the pieces of biscuit into the Dutch oven. **Be careful and do not splash the oil!** Let them fry about 30 seconds – 1 minute on each side. They are done when both sides are a light brown. Use tongs to remove from the oil and place on a surface to cool. Continue this process until all of the pieces are fried.

Take the powdered sugar and pour a little in a plate/bowl/mess kit. When the cooked beignets are cool enough, roll them in the powdered sugar.

Wendy's Frosty Recipe 🏕️

This recipe is for a 6-quart ice cream maker, adjust as necessary.

- 1 ½ gallons of Chocolate Milk
- 16 ounces of Cool Whip (Comes in 16 oz. and 8 oz. sizes)
- 1 can of Sweetened condensed milk

1. Pour cool whip and sweetened condensed milk into a bowl or in the maker. Stir until blended well.
2. Once the mixture is in the maker, pour the milk in up to the fill line. The colder the milk, the faster the making.
3. Cover, and then put ice around the container in the maker. Make sure to sprinkle in "Ice Cream Salt" every 4 inches of ice. DO NOT LET THE SALT FALL INTO THE ICE CREAM WHILE CHECKING OR SERVING!

Takes about 45 minutes to make depending on initial temperature of ingredients and outside temperature. Make sure to keep ice topped off while turning. It is ready when texture is more solid than liquid, like a Wendy's Frosty!