

# DUTCH OVEN RECIPES – DINNER

From the Dutch Oven Cookbook, by Mike Audleman, c. 1995

Here are the abbreviations used in these recipes:

oz - Ounce  
tsp - Tea Spoon  
lb - Pound  
Tbs - Table Spoon  
pt - Pint  
c - Cup (8 oz)  
qt - Quart  
pkg - Package  
gl - Gallon

## **BEEF DISHES:**

### **Beef Pot Roast**

3-4 lb rump roast or pot roast  
3 medium potatoes, pared and halved  
3 medium carrots, cut into 2" pieces  
2 medium onions, halved  
1 tsp salt  
1/4 tsp pepper  
1/2 c water or beef broth

Brown roast in oven on all sides in small amount of oil. Remove meat (set to side on clean foil sheet) and add salt and pepper. Place half of vegetables in bottom of oven, return meat to oven and add remaining vegetables and liquid. Cover and cook at 300 for 3-5 hours depending upon size of roast and degree of doneness desired. Remove meat and vegetables carefully and place on serving platter.

### **Swiss Steak**

3 lb round steak  
3 stalks celery, peeled, chopped fine  
3 tbs butter  
1/2 c catsup  
1 tsp salt  
1 tbs chopped parsley  
1 large onion, diced

Brown steak in butter. Add celery, catsup, parsley, and onion. Cover and simmer 2 to 2-1/2 hours. 1/2 c water may be needed if mixture thickens too much.

### **Beef Goulash**

3 lb beef, cubed  
1 tsp salt  
2 tbs Cooking oil  
1 can mushroom soup

Brown the beef in cooking oil. Add salt and soup. Cover and simmer about 1 hour.

## **Beef Stew**

2 lb stew meat, 1" cubes  
1 large onion, sliced  
3 tbs oil  
1 can (1lb 12oz) tomatoes  
1/2 c flour  
1 clove garlic, minced  
2 tsp salt  
1/3 c water  
1/2 tsp pepper  
1 bay leaf  
6 carrots, cut into 1" pieces  
3 medium potatoes, peeled, cubed

Coat beef cubes with a mixture of flour, salt and pepper. Brown in hot oil in the bottom of the oven. While oven is still hot, pour water in and scrape brown bits from bottom. Place remaining ingredients into oven and cover. Simmer 1 to 2 hours or until meat is tender and potatoes are done.

## **Easy Beef Stew**

2 lb. Stew meat  
3 large onions  
Potatoes  
Corn  
Carrots  
Peas  
Cauliflower  
2 Beef bouillon cubes  
Mushrooms  
Seasonings  
Cornstarch  
Water  
Kitchen Bouquet

Cut meat into pieces of eating size, Cut onion into quarters, Cut vegetables and potatoes into desired size for eating. Put 1/4 inch of oil in Dutch oven and place on coals. When oil is hot, add meat and onions.

Cook until meat is browned. Remove pot from fire and drain off excess oil. Add all vegetables, potatoes, and mushrooms. Add seasoning to taste. Add bouillon cubes. Add enough warm water to cover vegetables. Cover and place pot on coals. Put 10 coals on top. Cook until vegetables are tender. When vegetables are tender, add corn starch to thicken water mixture. Add some Kitchen Bouquet to create browner gravy.

Bruce Rosen, Scoutmaster Troop 1948, Rockville, MD

## **Meat Loaf**

3 lb ground beef  
1/2 c bell pepper  
1-1/2 c quick oats  
2 pkg onion soup mix  
2 eggs  
1-1/2 tsp salt  
1/2 tsp dry mustard  
1/4 tsp marjoram

Mix all ingredients and put in casserole pan. Place in Dutch oven. Bake 1 hour, covered.

## **Basic Hamburger, Beans & Biscuits**

2 lb lean Hamburger or Turkey Hamburger  
2 2-lb cans of Pork & Beans  
1 jar Hickory Smoked BBQ sauce  
1 jar Mesquite BBQ sauce  
1 jar Regular BBQ sauce  
1 cup shredded Cheese  
Ketchup  
Mustard  
Onions  
Your favorite Rollout Biscuit Mix

Brown and drain the Hamburger. Add both cans of Pork & Beans. Fix well. Add as much or as little of the three BBQ sauces to the mix. Again, mix well. Add Ketchup and Mustard to taste. Once all is mixed, add a handful of chopped onions (the finer the better). Let simmer on low heat for 15 minutes.

Make your Rollout Biscuits. Cut out in circles. Cut circles in half giving two half circles. Stir the Beans & Hamburger. Arrange biscuit halves on top of simmering beans. Stand biscuit halves on end so that round halves are up. Cover the complete top of the beans and hamburger mix with biscuit halves. Add all shredded cheese on top of biscuits. Bake for 30 minutes at 400 degrees. It's done when the biscuits are done.

## **Taco Pie**

1-1/2 lb ground beef  
1 medium jar Taco sauce  
4 large corn tortillas  
1 8 oz pkg shredded cheddar cheese  
1 can (8 oz) tomato puree

Brown ground beef, drain. Combine taco sauce and tomato puree. Line Dutch oven with aluminum foil.

Place 2 tortilla shells in Dutch oven. Place 1/2 of ground beef on top, pour 1/2 taco sauce over top. Place 2 more tortilla shells on top and place in rest of beef and pour remaining taco sauce on top. Sprinkle with cheese. Cover and bake until cheese is melted. Variations: Add chopped onions, mushrooms or tomatoes to meat.

Lynne Waltz, Troop 546, Niceville, FL

## Red-Hots with Kidney Beans

1 lb frankfurters (hot dogs)  
1 tbs lemon juice  
2 slices bacon, chopped  
1 tbs Worcestershire sauce  
1/4 c chopped onion  
1 tbs brown sugar  
1 (8 oz) can tomato sauce  
1 tsp salt  
1 can kidney beans  
1/2 tsp chili powder  
1/4 c catsup  
1/8 tsp garlic salt

Fry chopped bacon bits in oven over low flame until crisp. Remove and reserve bits. Sauté onions in bacon fat until light brown. Add tomato sauce into which flour has been blended. Cook until slightly thickened, stirring constantly. Add kidney beans and bean liquid. Blend together liquid and dry seasonings separately; then combine them and stir thoroughly into bean mixture. Cover and simmer 15 min. Cut frankfurters into 1" pieces. Add to beans, cover and cook for 8 min longer. Sprinkle with bacon bits.

## Spaghetti & Meatballs

1 large onion  
1 clove garlic, crushed  
1 tsp sugar  
1 tsp oregano leaves  
3/4 tsp salt  
3/4 tsp basil leaves  
1/2 tsp marjoram leaves  
1 can(8 oz) tomato sauce  
4 c hot cooked spaghetti  
1 can(16 oz) whole tomatoes

### **For Meatballs:**

1 lb ground beef  
1/2 c dry bread crumbs  
1/4 c milk  
3/4 tsp salt  
1/2 tsp Worcestershire sauce  
1/4 tsp pepper  
1 small onion diced (1/4 c)  
1 egg

**Meatballs:** Mix all ingredients, shape into 1-1/2 inch meatballs. Place in Dutch oven and bake at 400 until done and light brown, 20 to 25 min.

**Spaghetti:** Prepare spaghetti according to package instructions. Mix all ingredients except meatballs, break up tomatoes. Heat to boiling, reduce heat. Cover and simmer, stirring occasionally, 30 min. Stir meatballs onto mixture, Cover and simmer stirring occasionally, 30 min longer. Serve over spaghetti and if desired, with grated Parmesan cheese.

## **CHICKEN DISHES:**

### **Festive Chicken Bake**

1/4 c flour  
2/3 c light molasses  
1 tsp salt  
1/4 tsp pepper  
2-1/2-3 lb fryer chicken  
1 tbs prepared mustard  
2 tbs oil  
1 tbs cider vinegar  
1 can (8 oz) Sliced pineapple  
1 can (16 oz) sweet potatoes, drained

Combine flour, salt and pepper. Coat chicken pieces with flour mixture. Brown in hot oil. Drain pineapple, reserving juice. Combine juice, molasses, mustard, and vinegar, mix well. Place chicken in Dutch oven, arrange potatoes around chicken. Brush with half of the sauce. Cover and bake at 350 for 30 minutes.

Top with pineapple, brush with remaining sauce, cook 30 min more.

### **Easy Chicken Casserole**

1 Whole chicken cooked, boned, chopped  
2 cans Cream of Chicken Soup  
1 c Mayonnaise  
1 box "Stove Top" stuffing, chicken flavor

Combine soup and mayonnaise in a large bowl. Add seasoning pkg from stuffing mix and 3/4c stuffing crumbs. Add chicken and mix well. Place in Dutch oven and top with remaining crumbs. Bake at 350 for 30 min or until bubbly and crumbs are brown. Variation: Substitute 1 can Golden Mushroom soup for Cream of Chicken soup. Add shredded cheddar cheese in soup mixture or sprinkle on top.

### **Chicken Gumbo**

2 lb chicken breasts, 1" cubes  
2 lb fresh okra, sliced 1/4" slices  
2 medium onions, chopped  
2 medium bell peppers, chopped  
1/2 c celery, chopped  
4 tbs cooking oil  
3 tbs flour  
3 medium tomatoes, cut up  
2 cloves garlic, minced  
Salt & pepper to taste

Prepare a roux with cooking oil and flour. Cook until brown, stirring often. Add onion, bell pepper, and garlic. Slowly stir in 1 quart of water. Add salt and pepper to taste. Add cut-up tomatoes, okra and celery. Cover and cook about 30 min, until vegetables are done. Add chicken and simmer an additional 6 min.

## **Chicken and Wild Rice Casserole**

### **Ingredients:**

6-8 chicken breasts, cooked and cubed  
chicken stock  
butter  
3-4 stalks celery, chopped  
1 onion, chopped  
2 boxes wild rice  
2 cans cream of chicken soup  
8 oz. sour cream  
crushed potato chips, optional

**Serves:** 12-15; this recipe can be cut in half with same good result.

### **Instructions:**

1. Boil chicken in Dutch oven until done and then cut into cubes. Option: *Use pre-cooked chicken.*
2. Saute celery and onion in a little melted butter until translucent.
3. Cook wild rice according to package directions using stock from cooked chicken instead of water. Option: Use water or use canned, low-sodium Chicken stock.
4. Mix chicken, celery and onion, rice, soup and sour cream together and pour into a large Dutch oven (or a greased 9"X13" dish).
5. OPTIONAL: Top casserole with crushed potato chips, if desired.
6. Bake at 350°F for 30 minutes.
7. Add salt and pepper as desired.

### **Notes:**

1. This casserole can be assembled the night before and then baked the next day, but bake an additional 15 minutes or until casserole is hot throughout.

**Source:** <http://www.cooks.com/rec/view/0,1626,133177-254196,00.html>

## **Chicken Tetrazinni**

(This is a great Dutch oven meal! Feeds four)

### **COOKING SUPPLIES:**

- Large Dutch oven and Charcoal (remember the lighter fluid, matches, and foil or parchment paper)
- Large covered pot (in which to prepare the spaghetti – can also cook entire meal in this pot on stove top)
- Collander/strainer
- Medium (to large) sauce pan
- Large slotted spoon
- Large serving spoon
- Paring knife
- Cheese shredder (unless you buy shredded cheese)
- Cutting board
- Can opener
- Hot pads or oven mit

**INGREDIENTS:**

- ½ pound chicken (cooked and cubed) – *canned, pre-cooked chicken works well*
- ½ bag spaghetti
- 1 cup chicken broth
- 1 handful of chopped chives (green onions)
- Small package of sliced mushrooms (fresh)
- Mozzarella cheese (shredded)
- 1 cup cream (or milk) – *cream works best*
- ¼ cup butter
- ¼ cup flour
- 1 tsp salt
- ½ tsp pepper
- *Add any other seasoning as desired*

**COOKING DIRECTIONS:**

- Line Dutch oven with foil or parchment paper and prepare charcoal. If using a conventional oven heat it to 350 degrees.
- Begin cooking spaghetti and chicken (if not canned and pre-cooked).
- Melt butter in large saucepan over medium heat. Stir in flour, salt, and pepper until smooth and bubbly. Mix in chicken broth and cream and stir over medium heat until the mixture thickens.
- Drain spaghetti.
- Combine cooked chicken, spaghetti, and vegetables into a large covered dish, then pour cream sauce over the top.
- Bake uncovered for 30 minutes.
- Mound on a lot of mozzarella cheese and bake until melted.

**SOUPS AND PASTA DISHES:****Beef-Vegetable Soup**

2 beef soup bones  
7 c water  
1-1/2 lb stew beef, 1" cubes  
1-1/2 tsp salt  
1 tsp pepper  
4 medium potatoes, cubed  
4 medium carrots, coarsely chopped  
2 (8 oz) cans tomato sauce  
1 hot red pepper  
1/2 small cabbage, coarsely chopped  
1 (17 oz) can whole kernel corn  
1 (15 oz) can English peas

Drain corn and peas reserving liquid. Add liquid, water and bones in large Dutch oven, bring to a boil. Cover, reduce heat and simmer 1 hour. Add beef cubes, salt and pepper, cover and simmer 1 hour more. Add all except corn and peas, cover and simmer 40 min. Add corn and peas and simmer uncovered 30 min.

Makes 4-1/2 quarts

## **Cowboy Soup**

Potato chunks  
1 can peas  
1 lb ground beef  
1 can green beans  
1 medium onion  
1 can baked beans  
Chili powder  
1 can tomato soup  
1 can corn  
1 can tomatoes  
Bay leaf  
Nutmeg, salt, pepper

Brown ground beef and onion together. Add all except seasonings. Do not drain vegetables. Cook until potatoes are done. Add seasonings and cook 30 min.

## **Old Fashioned Macaroni and Cheese**

8 oz macaroni  
8 oz sour cream  
2 c cottage cheese  
8 oz cream cheese  
1 small onion, chopped  
Salt & pepper  
8 oz sharp cheddar cheese

Prepare macaroni according to package instructions. Mix all ingredients together and place in pan. Put pan in 350 Dutch oven for 30 min or until cheese is melted and bubbly.

Rosie Higher, Ft Walton Beach, Fl

## **“OTHER” DISHES:**

### **Garlic Potatoes**

6 medium sized potatoes  
Garlic salt  
1/2 pint of cream

Peel potatoes and cut into thin slices. Place the potatoes in the oven in layers, sprinkling some garlic salt on top of each layer. Pour cream over the lot, and cook for an hour or so until the potatoes are cooked through.

Bruce Ward, Australian Scouter

### **Quick Biscuits**

While you are preheating the Dutch oven (10 charcoal briquettes underneath), make rolled or “drop” biscuits, using the recipe off a Bisquick box. Powdered milk is fine to use as a substitute for real milk. Put the biscuits into the Dutch oven and cover. Let sit for 5-7 minutes (this browns them on the bottom). Lift the Dutch oven off the bottom coals, and put 25 coals on top. Cook another 8-10 minutes (check at 5 minutes to make sure they aren't burning). Key--oven needs to be HOT.

Pete Farnham, CM, Pack 1515, Alexandria, VA