

# Troop 11's Favorite Dutch Oven Recipes

## **Mrs. Herbert's Dutch Oven Turkey Chili**

Get oven hot using 16-18 briquettes underneath.  
Do not place coals on top.

Pour in 2 Tablespoons Olive Oil.

Add:

1 large chopped onion  
1 large chopped bell pepper (remove the seeds)

Sauté about 5 minutes or until onions are golden brown.

Add:

3 lbs cooked ground turkey  
2 T. Montreal Steak seasoning  
3 T. chili powder  
2 tsp. cumin  
2 tsp. garlic  
2 28 oz. cans chopped tomatoes  
1 14 oz. can tomato sauce  
1/2 C barbeque sauce

Add:

2 T. Worcestershire sauce  
1 19oz can drained kidney beans (not the juice)  
1 19oz can black beans  
2 cups frozen corn

Cover and let cook for about 30 minutes stirring occasionally. If the chili has a fast boil (if it's spitting at you), it's too hot. Little bubbles just breaking the surface, is perfect.

## **Home Style Chili**

Get oven hot using 16-18 briquettes underneath.

Do not place coals on top.

- 1 lb ground beef
- 1 large yellow onion, chopped
- 3 cloves garlic, minced
- 1 tablespoon cumin
- 2 tablespoons chili powder
- 1 tablespoon Worcestershire sauce
- 1 (20 oz) can tomatoes, chopped
- 1 green bell pepper, chopped
- 1 cup red wine (dry)
- Salt & pepper to taste
- 2 (15 oz) cans kidney beans

Brown ground beef with onions and garlic. Add remaining ingredients. Cover and simmer about 1 hour. Serve with tortillas or corn bread.

## **Classic Corn Bread**

1. Preheat Dutch oven to 400 degrees, by placing 12 briquettes under the oven and 12-14 on top.
2. Grease or spray the sides and bottom of pans or oven.
3. Pour 3 cups of water into a mixing bowl. Add one full can of corn bread mix.
4. Blend ingredients in bowl until lumps disappear (about 20 strokes). Do not over mix.
5. Pour batter into greased pans or oven. Bake at 400 degrees for 30 minutes.

## **Chicken Gumbo**

- 2 lb chicken breasts, cut in 1" cubes
- 1 lb frozen okra, sliced
- 2 medium onions, chopped
- 2 medium bell peppers, chopped
- ½ cup celery, chopped
- 4 tablespoons cooking oil
- 3 tablespoons 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 minutes, until vegetables are done. Add chicken and simmer an additional 6 minutes.

## **Dutch Oven Peach-Berry Cobbler**

Non-stick spray  
1 large can of peaches, drained, or 2 small cans, drained  
1 can berries, not drained  
1 box yellow cake mix  
1 cup Bisquick or flour  
½ cup melted butter

Spray Dutch oven with non-stick oil. (It's also a good idea to put aluminum foil inside the Dutch oven.) Pour in cans of fruit. Spread fruit out to cover bottom of oven. Mix Bisquick into cake mix (you can do this in the cake mix bag. Spread over the top of the fruit. Drizzle butter over the dry mix. Cover oven with lid. Place over 12 coals, and cover lid with 12 coals. Cook for about 50 minutes. Let stand for several minutes because the cobbler will be very hot.

## **Breakfast for Eight**

2 lbs. sausage  
2 lbs. grated potatoes  
1 diced onion  
8 eggs  
2 cups grated cheese  
¼ cup milk or water

Brown sausage and onion in a 12" or 14" Dutch oven. Remove and brown potatoes in sausage grease. Add sausage, egg, and water mixture. Bake for 20 minutes until eggs are done. Add cheese and bake until melted.

## **Pineapple Upside Down Cake**

1 box yellow cake mix  
3 eggs  
1 (20 oz) can of pineapple slices  
½ cup margarine  
1 cup brown sugar  
1 ½ cups liquid (water and pineapple juice)  
8 maraschino cherries

Spray Dutch oven with Pam. Place 12 coals under oven and 12 coals on top. Melt butter in Dutch oven. Add sugar, then pineapple slices, placing a cherry in the center of each pineapple slice. Prepare cake mix as directed on package and pour over pineapple. Let cake bake for 25 minutes. Let oven cool with top off. To remove cake, cut around sides and insert 2 -3 paper plates covered with aluminum foil and flip.

## **Chicken and Dumplin's**

2 cups flour  
1 cup milk  
1 egg beaten  
1 chicken  
3 tablespoons baking powder  
2 teaspoons Crisco  
1 teaspoon salt

In a 12" or 14" Dutch oven, boil a quartered chicken until the bones can be removed easily. Mix up dumpling dough ingredients and spoon into boiling chicken pot liquid. Cover pot and shift to cooling area. Wait 20 minutes, then serve.

## **Troop 11 Dutch Oven Omelet**

2 dozen eggs  
2 cups crumbled bacon  
1 cup each diced onion & red bell peppers  
1 cup sliced mushrooms  
1+ cup fresh tomatoes  
2 cups shredded cheddar cheese  
1 cup milk  
1/2 stick melted butter  
salt, pepper, Mrs.Dash

Coat inside of Dutch Oven with oil or Pam and line with foil. Break eggs into oven, add milk and whip until thoroughly mixed. Stir in the rest of the ingredients, except one cup of the cheese. Cover and place on heat source. 9 briquettes on the bottom and 9 on top works well. Low and slow is best.

In initial phase of cooking, stir frequently as eggs start to cook. As eggs set up with cooking, lower heat until fully cooked. In last few minutes before serving, spread last cup of cheese over omelet, replace lid and let melt. serves 10-12

Top with salsa if desired.