

Show #75 Dutch Oven Cooking at Monte Verde Park

Fruity Nut Mix

1/2 cup sunflower seeds
1/2 cup golden raisins
1/2 cup dried cranberries
1 cup dried banana chips
other stuff
1 cup unsalted peanuts
1 cup dried fruit bits

Place all of the ingredients into a plastic baggie, seal, and then shake. Fast, easy and yummy!

Aunt Sallie's Baked Beans

1 lb. lean ground beef
1/2 cup catsup
1/2 lb. Bacon
6 oz. Homestyle® Chili Sauce
1 large yellow onion; diced
2 Tbs. prepared mustard
1 small green pepper; diced
1/2 lb. pre-cooked ham; cubed
1/2 cup brown sugar
(2)31 oz. cans pork and beans

Heat a 12" Dutch oven using 18-20 briquettes bottom until oven is hot. Add ground beef and cook until brown. Remove browned beef and drain grease.

Cut bacon into 1 inch slices and place in oven and fry until brown. Add onions and green pepper and sauté until onions are translucent. Drain off excess fat. Reduce briquettes on bottom to 12-14. Add browned beef, brown sugar, catsup, chili sauce, and mustard. Simmer for 15 minutes. Add ham and beans. Cover and add approximately 15 briquettes to the lid. Simmer for 2 hours stirring every 15 minutes.
Serves: 12

Sweet Potatoes and Onions

2 yellow onions; thinly sliced
1/3 cup maple syrup
4 Tbs. brown sugar
1/3 cup butter; melted
salt and pepper to taste
4 tsp. dried thyme
4 lbs. sweet potatoes; peeled & thinly sliced

Arrange onion slices in bottom of a well oiled 12" Dutch oven. Sprinkle with brown sugar, salt and pepper. Layer sweet potato slices over onions, overlapping.

In a small bowl combine maple syrup, melted butter, and thyme. Pour over sweet potatoes and onions.

Place lid on Dutch oven and bake using 10-12 briquettes bottom and 12-14 briquettes top for 1 hour or until sweet potatoes and onions are tender. Serves: 10-12

Quicky Cherry Cobbler

Ingredients (2) 16 oz. can Cherry Pie Filling
(2) Packages Cinnamon Rolls

Equipment #12 Dutch Oven

Can Opener

Aluminum Foil

Large Serving Spoon

Instructions

1. Line dutch oven with foil.
2. Dump cherry pie filling into dutch oven.
3. Place over fire until filling bubbles.
4. Place Cinnamon Rolls on top of filling.
5. cover and bake as per instruction on cinnamon rolls adding 2 min. to time

Comment this dish can be prepared in a reflector oven as well

Vegetable Chicken Stew

Ingredients 1 can of soup starter

1 can of corn

1 bag of whole carrots. (you will not need last two)

5 large Potatoes

1 can of peas

1 can of green beans

2# chicken tenders

1/2 Onion

Equipment Large stew pot

Soup Spoon.

Instructions:

Follow instructions on soup starter slice carrots and potatoes

Cut steaks into chunks

empty contents from cans and carrots and potatoes.

Boil until steak is done, potatoes and carrots are soft, stirring constantly.

Comment- Ingredient amounts may differ with size of your group.