

General instructions: Everyone wash their hands and clean the cooking surface. Read recipe 3 times before doing anything. Assemble all foods and equipment before beginning. Each recipe is for one dutch oven or pan, double, triple, etc. as necessary.

Dutch ovens: Spray with Pam. Line dutch ovens with aluminum foil for easy cleaning. Spray with Pam again. Heat dutch oven before putting any ingredients in ovens.

## **CHICKEN AND DUMPLINGS**

Equipment:

Propane stove

Large aluminum pot with lid Long spoon

Can opener

Sharp knife

Cutting board

Potato peeler

Ingredients:

1-29 oz can chicken or 1 cooked chicken cut into cubes. Flour tortillas about 10, depending on the size of tortillas 8 cups of chicken broth

2 Carrots

2 ribs Celery

1 T chopped rosemary leaves. Salt and pepper

1/2 tsp thyme leaves

1 bay leaf

1/2 tsp sage leaves

Instructions:

Spray pan with Pam. Put chicken broth in pot and bring to a boil. Chop carrots and celery in very small pieces. Put salt, pepper, carrots, celery, and rosemary in pot. The flour tortillas are our dumplings. Cut in pieces approximately 1" by 2". Drop in pot, making sure that you separate the tortillas as you put them in pot. When the tortillas are done, about 5 to 10 minutes, flake chicken and put into pot. If there is too much juice, put about 2 T. flour into a cup of cold water. Stir together and then stir into pot. Do this only if it is too soupy. Cut down heat to only keep it warm.

## **ROASTED ROSEMARY POTATOES**

Equipment:

Dutch oven Long spoon Kitchen

knife Cutting board. Zip lock bag

Ingredients:

3 lbs. small potatoes 1/2 cup olive oil  
1 Tablespoon chopped rosemary Salt and pepper

Instructions:

Line dutch oven with foil.

Wash, but do not peel potatoes. Cut potatoes in about quarter size pieces ... Put olive oil, salt, pepper, and rosemary in zip lock bag. Put potatoes in zip lock bag and coat with mixture. Put potatoes in dutch oven and pour any remaining mixture over potatoes. Roast until tender. About 30 to 40 minutes.

10 coals on bottom and 14 on top.

### **Apple Dump Cake**

Equipment:

Dutch oven Long spoon Kitchen

3 cans apple pie filling

1 yellow cake mix

1 Tablespoon cinnamon

pecans halves or pices

Instructions:

Dump in the apple pie filling. Dump in the cake mix. Sprinkle the pecans and cinnamon on top. Cut the stick of butter into slices on the top. Bake for 50 minutes with 10 coals on bottom and 14 on top

## **CORN SALAD**

### Equipment:

Large bowl Long spoon Kitchen knives Cutting boards

### Ingredients:

3 pkgs. (15 oz) Frozen com (thawed) 3 cups green bell pepper, diced  
3 cups red pepper, diced  
3 cups celery diced  
2 cups fresh parsley, minced 2 cups green onion, chopped  
1 cup shredded Parmesan cheese 4 tsp ground cumin  
3 tsp salt  
1/2 tsp pepper  
1 tsp hot pepper sauce 6 Tbsp olive oil  
4 cloves garlic, minced 9 Tbsp lime juice

### Instructions:

In a large bowl, combine the first 12 ingredients.

In a microwave safe dish combine the oil and garlic. Microwave uncovered, on high for 30 seconds.

Cool.

Whisk in lime juice.

Pour over com mixture and toss to coat.

Cover and refrigerate until serving.

## **GERMAN GREEN BEANS**

### Equipment:

Dutch oven Long spoon Aluminum foil Measuring cup Kitchen knife

### Ingredients:

Pam  
4 large cans green beans 6 slices bacon  
1/2 cup vinegar  
1/4 cup sugar  
1 onion, chopped  
3 cups cabbage shredded salt and pepper to taste

### Instructions:

Line dutch oven with foil, spray with Pam. Fry bacon in dutch oven, saving the grease. Set the bacon

aside. Add vinegar, sugar, onion, and cabbage to droppings in skillet. Cover and simmer for 5 minutes. Stir in drained green beans. Season with salt and pepper to taste. Cook an additional 5 minutes and serve topped with crumbled bacon.

Eight coals on bottom, 12 on top.

### **APPLE SPICE CAKE**

Equipment:

Dutch oven Foil

Long spoon Potato peeler Kitchen  
knife Measuring cup

Ingredients:

8 large granny smith apples, peeled, cored, sliced and quartered. 1/2 cup raisins

1/2 cup chopped walnuts

1 cup packed dark brown sugar 2 Tablespoons flour

1 tsp ground cinnamon 1 tsp. ground nutmeg

1 spice cake mix; prepared as directed, eggs and oil

Instructions:

Line dutch oven with foil. In a 12" dutch oven add apples, raisins, walnuts, brown sugar, flour, cinnamon, and nutmeg and stir until well mixed and apples are well coated. Mix cake batter in zip lock bag. Pour cake batter over top of apples and spread evenly. Bake using 14-16 briquettes top and 8-10 briquettes bottom for 60 minutes or until top center of cake springs back when touched.

Serves 16.

### **CARMEL ROLLS**

Equipment:

Dutch oven Foil Measuring cup

Ingredients:

1 cup chopped pecans 1 cup raisins

1 pkg frozen dinner rolls

2/3 cup brown sugar, packed

1 pkg butterscotch pudding ( not instant)

1/3 butter, cut into pieces

Directions:

This needs to be done the night before so the rolls can rise overnight.

Line Dutch oven with foil. Spread pecans and raisins on bottom of oven. Arrange frozen rolls over nuts and raisins. Sprinkle with brown sugar, then pudding mix, and butter. Cover with plastic wrap (spray with Pam to keep from sticking and thaw overnight. Let rise at room temperature until doubled in size.

Bake at 350 degrees for 35 minutes. 6 briquettes on bottom and 14 briquettes on top.

## CHERRY IN A CLOUD

### Equipment:

Propane stove Griddle Spatula

Table knife

### Ingredients:

Sandwich bread Cream cheese Cherry  
pie filling Margarine Cinnamon sugar

### Instructions:

Spray griddle with Pam

Butter 2 pieces bread and sprinkle with cinnamon sugar. Place 1 slice of bread, buttered side down, onto the griddle. Add 2 tablespoons cherry pie filling and a slice of cream cheese. Top with second slice of bread, buttered side up, and cook. Cut each in half before serving.