**Dutch Oven Recipies  
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**Easy Breakfast**  
Ingredients 12 eggs, beaten Grated cheese 1 small onion, diced 1 package frozen hash browns 1 lb. ham diced Salt, pepper & seasoning to taste Directions Season eggs to taste then cook eggs and ham in oiled Dutch oven stirring often to break up eggs. Remove eggs and ham from oven. Season hash browns and onion then cook with oil in Dutch oven until well browned. When the hash browns are done, layer eggs and ham over the top of the hash browns then cover with grated cheese. Cover and cook until eggs are hot and cheese is melted. You can also add green peppers or tomatoes to this dish to give it a little different flavor.  
  
**Barbecued Beef Sandwich**  
Ingredients 2 Tbsp butter ¼ tsp crushed red pepper 1 Tbsp. Worcestershire sauce 1 package frozen hash browns 1 1/2 lb. round steak, sliced into strips 1 ½ Tbsp. cornstartch 1 clove minced garlic ½ tsp. Salt ¼ cup chili sauce 6 slices chedder cheese 1 tsp. Horseradish ¼ tsp paprika ¼ cup lemon juice 6 hoagie or steak sandwhiches Directions Brown steak with margarine in Dutch oven on medium heat until no longer pink. Mix the cornstarch with half of the beef broth and set aside to add later. Turn the heat to low and add the remaining ingredients to meat, cover and cook for 45 minutes to an hour, stirring occasionally. When the meat is tender, add the cornstarch and broth mixture cooking until thick. Butter inside of buns and grill on griddle until golden, top buns with meat and cheese and enjoy. Makes 6 sandwiches.  
  
**Swiss Steak**  
Ingredients 2 lbs. round steak cut into 2 inch wide strips Salt and Pepper 1 cup burgundy wine or beef stock 1 8 oz. can tomato sauce 1 package dry onion soup mix Directions Brown steak with a small amount of oil in Dutch oven. Mix rest of ingredients and pour over steak and simmer for 40 to 45 minutes until tender. Add more moisture if necessary. Serve over hot buttered noodles.  
  
**Halibut Au Gratin**  
Ingredients 4 lbs. thick sliced Halibut 12 slices cooked & crumbled bacon 6 cups milk 1/2 cup diced onion 1 cup real butter 2 cups grated sharp cheddar cheese 2/3 cup flour 1 1/2 tsp. salt 9 cups potatoes, cooked & diced 1/2 tsp. pepper 1 lemon cut in wedges 2 Tbsp. butter or margarine 1/4 tsp. red pepper 1 Tbsp. Worcestershire sauce 2 Tbsp. brown sugar 1 1/2 lbs. round steak, sliced into thin strips 1 1/2 Tbsp. cornstarch 1 clove minced garlic 1/2 tsp. salt 1/4 cup chili sauce 6 slices cheddar cheese 1 tsp. horseradish 1/4 tsp. paprika 1/4 cup lemon juice 6 hoagie or steak sandwich buns Directions Heat 14” Dutch oven over medium heat. Make a white sauce by melting butter in Dutch oven, mix in flour, then slowly add milk to mixture and cook until thickened. Add diced onion and season with the salt and pepper. Remove half of the mixture from roaster and set aside. Add potatoes to Dutch oven and mix with white sauce that is left in roaster. Lay halibut filets on top of potatoes and squeeze a small amount of lemon juice from wedges over the top of fish. Cover with remaining white sauce then cheese and crumbled bacon. Cover Dutch oven and cook at 325 ° F for 45 minutes or on burner at low heat until fish is done, adding more milk if needed.  
  
**Pork Tenderloin with Peach Glaze**  
Ingredients 2 lb. pork tenderloin 1 cup chicken broth 10 oz jar of peach preserves 1 Tbsp. minced garlic 3 Tbsp. vinegar Salt and Pepper to taste Directions In Dutch oven brown tenderloin, seasoned with salt and pepper. Cook until well browned on all sides. Mix the rest of the ingredients together than pour over tenderloin. Cover and simmer on low heat for about 1 hour turning occasionally adding more broth if necessary. Cook until internal temperature is 155 ° F. Slice and serve with left over sauce from oven. Serves 8.  
  
**Baked Salmon with Lemon**  
Ingredients 1 large salmon filet 1 tsp. Lemon pepper 1/2 cup real butter cut into slices 1 tsp. garlic powder 1 cup water 1 lemon, sliced 1/2 tsp salt Directions Lay salmon filet skin side down on bottom of 14” Dutch oven, pour water over salmon then season with salt, lemon pepper and garlic powder. Lay slices of butter on top of fish then lemon slices on top of butter. Cover tightly with lid and cook at medium heat for 20 to 30 minutes of until fish flakes easily. Serve with lemon wedges.  
  
**Orange Chicken**  
Ingredients 2 lbs boneless, skinless chicken, cut 1/2 cup frozen orange juice concentrate into chunks 3 Tbsp. sugar 1/3 cup cornstarch 1 Tbsp. soy sauce Oil for frying 3 Tbsp. water 1 Tbsp. grated fresh ginger root 1 tsp cornstarch 1 tsp. minced garlic Cooked white rice 1/4 tsp red pepper flakes Directions Toss chicken pieces in cornstarch until covered. Heat a small amount of oil in Dutch oven over medium heat, add chicken chunks and cook until well browned. Mix water and cornstarch together and set aside. Mix rest of ingredients together then pour over the chicken. Cook for about 10 minutes, stirring occasionally. After 10 minutes stir in the cornstarch mixture the cook just long enough for the cornstarch to thicken. Serve over rice. Serves 6.  
  
**Enchilada Casserole**  
Ingredients 1 lb. hamburger 2 cans enchilada sauce 8 large flour tortillas 1 can refried beans 1 onion chopped 2 8 oz cans tomato sauce 2 cups cheese grated Salt, pepper & garlic powder Directions Mix the enchilada sauce and tomato sauce in medium size bowl and set aside. Season the hamburger and onion with salt, pepper and garlic powder then brown in a Dutch oven over medium heat. Remove meat from Dutch oven and drain grease. Mix meat with 1 cup of the enchilada sauce mixture in a separate container. Add 1/4 cup enchilada sauce to the bottom of the Dutch oven and place 2 tortillas over the sauce. Top with additional 1/4 cup of sauce and 1/2 of the meat mixture. Top with 2 more tortillas and another 1/4 cup sauce. Spoon on the refried beans and 1/2 of the cheese. Top with 2 more tortillas and another 1/4 cup of the sauce. Add the rest of the meat mixture and 2 more tortillas. Finish off with the rest of the sauce and cheese. Turn burner on low and cook for 15 to 25 minutes or until the cheese is melted and casserole is bubbly. Slice and serve.  
  
Dutch Oven Sides and Breads  
  
**Dutch Oven Potatoes**  
Ingredients Butter Potatoes, sliced thin (with or without skins) Sliced onions, bacon and mushrooms (optional) Grated cheese Any kind of liquid (ex: a can of beer, pop or mushroom soup) Salt and pepper or your favorite seasoning Directions Cut bacon into 1 inch pieces and fry in Dutch oven until crisp. Remove bacon but leave grease in oven. Layer potatoes, onions, cheese, bacon, mushrooms, and spices then dot with butter. Keep repeating layers until oven is full. Pour liquid over the top. Cover and cook on medium to low burner for 35 to 45 minutes. Check often you may need to add more moisture. When potatoes are done sprinkle with another layer of cheese, cover and let cheese melt then serve. There is no exact measurement on this recipe. It all depends on how many people you are cooking for.  
  
**Honey Cornbread**  
Ingredients 1 1/4 cups cornmeal 1/2 tsp. salt 1/3 cup sugar 1/2 cup butter 1 1/2 cups flour 1/4 cup honey 1/2 Tbsp. baking soda 2 eggs 1 cup buttermilk or sour milk 1 cup applesauce Directions Mix the flour and cornmeal until blended. In separate bowl cream sugar and butter. Add egg, salt and soda to butter and sugar then beat until fluffy. Mix in buttermilk and honey, and then add cornmeal and flour. Stir until moistened. Do not over mix. Pour into a Dutch oven. Place 18-20 hot charcoal coals on lid of Dutch oven. Cook for 10 minutes with the burner at low heat. Remove from burner and cook with just the coals on the lid for 10 to 15 minutes more. Check often and rotate the lid while cooking.  
  
**Sour Cream and Chive Biscuits**  
Ingredients 2 cups ready biscuit mix Milk 1 tsp. sugar 2 Tbsp. dried chives 1/2 cup sour cream Directions Mix the first four ingredients together, and then add enough milk to make a very stiff batter. Drop by spoonful into well oiled Dutch oven. Place 18 to 20 hot charcoal coals on the lid of Dutch oven. Turn burner at very low heat and cook for 8 to 10 minutes. Remove from burner and cook with coals only for 5 to 10 minutes more. Rotate lid while cooking. Check often.  
  
**Buffalo Chicken Dip**  
Ingredients 2 cups of cooked chicken 1/4 cup vinegar based red pepper sauce 1 box of cream cheese, softened 1 1/2 cups grated cheddar & montery jack 1/2 cup melted butter Buttery crackers or crusty bread 1 cup mayo, mixed with dry ranch dressing packet Directions In mixing bowl blend melted butter, mayo mixture, cream cheese and red pepper sauce to taste, mix until well blended. Stir in cheese and then chicken. Place in Dutch oven and cook uncoverd over medium heat for about 8 to 10 minutes or until cheese is melted and chicken is heated through, stirring if necessary. Serve with buttery crackers or crusty bread. Serves 4 to 6.  
  
Dutch Oven Desserts  
  
**Cherry Soda Cobbler**  
Ingredients 2 large cans cherry pie filling 1 yellow cake mix 1 can lemon lime soda Whipped cream Directions Oil the bottom of Dutch oven and heat over medium heat. Remove from heat and add pie filling spreading evenly on bottom. Sprinkle dry cake mix on top of filling. Gently pour a can of lemon lime soda on top of cake mix. Use a wooden spoon to calm the foam. Cover and cook with 17 to 20 hot charcoal coals on lid of Dutch oven and burner on low heat. Cook for 10 to 15 minutes, remove from burner and cook 15-25 minutes with coals only on top. Rotate lid and check often.  
  
**Apple Crisp**  
Ingredients 2 large cans apple pie filling 1/2 cup brown sugar 1 tsp cinnamon 1 Tbsp. flour 2 cups oatmeal 1/2 cup white sugar 1/2 cup melted butter Directions Pour the pie filling into the bottom of an oiled Dutch oven. Mix all of the rest of the ingredients and sprinkle on top. Turn burner to low and place 15 to 18 hot charcoal coals on lid of Dutch oven. Cook for 10 to 15 minutes then remove from burner and cook with coals only on top for 10 minutes more. Rotate lid and check often.