



Dutch Oven Lasagna
12 inch Dutch Oven (6 Quart)
Top 12-15 Coals
Bottom 5-8

3 lbs whole ricotta cheese *48 oz Garden Style Tomato Sauce*
2 lbs Mozzarella Cheese grated *1tsp basil*
1tsp Oregano *1tsp Garlic Powder*
4 Eggs *3 lbs Italian Sausage Cooked & Chopped*
2 8oz Packages of No-Boil Lasagna Noodles

Start fire using 20 Coals. Use all of the ingredients with no leftovers.

Cook sausage over barbecue then cut into bite size pieces. Mix all ingredients, except noodles, sausage and sauce. Spray bottom of pot with PAM. Place 4 tablespoons of sauce on bottom of Dutch Oven and spread around. Line Dutch Oven with one layer noodles. Break off pieces to fit round edges, to cover bottom.

Spread ¼ inch of cheese mixture, some sausage and 3-4 tablespoons of sauce. (It is important to estimate thickness in order to use all of the noodles.)

Add another layer of noodles and cheese until Dutch Oven is filled. Last layer should be noodles with sauce to cover. Cook 30 minutes and check. When noodles are soft it's ready. If not, cook for another 15 minutes and check again.



Dutch Oven Chocolate Peanut Butter Cake
12 inch Pot
22 Coals Top 11 Coals Bottom

3 Packages Martha White Chocolate Chip Muffin Mix

1 1/2 Cups of Milk

1/2 Cup Peanut Butter Chips

Chocolate Fudge Frosting Mix

Add Peanut Butter Chips to the dry muffin mix. Add milk and stir until incorporated. Batter will be slightly lumpy. Follow package directions and Bake at 450 degrees. When done frost while slightly warm. Then swirl about a 1/4 cup of Peanut butter on top of frosting.



Dutch Oven Italian Biscuits
12 inch Pot

2 Packages Biscuit Mix
Grated Parmesan Cheese

1tsp Italian Seasoning

Follow Package directions. Brush with melted butter and sprinkle with parmesan cheese. Place in dutch oven and bake using temperature on package and check chart for coal count.



Dutch Oven Baked Squash
12 " Dutch Oven
350 Degrees 17 Top 8 Bottom

4 Zuchinni Squash Sliced

1 Onion Sliced

Garlic Salt and Pepper to Taste

4 Yellow Squash

2 Cups Swiss Cheese

Cook until tender approximately 45 minutes. Top with cheese and cover until melted.



Dutch Oven Pineapple Upside-Down Cake
12 inch Pot 350 Degrees
18 Coals Top 6 Coals Bottom

½ Cup Butter (1 Stick) 1 Cup Brown Sugar
1 (20 Oz) Can Pineapple Slices 8 Maraschino Cherries
Juice from Pineapple slices plus enough water to make 1 1/4 Cups
1 Yellow Cake Mix (Follow directions on Pkg)
3 Eggs

In a 12 inch Lodge camp oven, melt butter. Sprinkle with brown sugar. Place Pineapple slices over brown sugar. There should be room for 7-8 slices. Place a cherry in the center of each slice. In a medium bowl, combine cake mix, eggs and reserved juice and water. Stir for 2 minutes. Spoon over pineapple slices. Place 18 coals over the lid and 6 under the camp oven. Cook at 350 degrees for 25-30 minutes. Remove from oven and replace any pineapple that may have stuck. Serve warm with ice cream or whipped cream. Recipe taken from Camp Dutch Oven Cooking 101

Using Pineapple Supreme cake mix:

Duncan Hines Moist Deluxe Pineapple Supreme 18.25 oz [cake](#) mix priced at \$1.00. Serving size 1/12. Serving per container 12. Calories baked 220. Calories from [fat](#) 110. The mix was used to make a Pineapple Upside down Cake conveniently located on the side of the cake's box.

Mix ingredients together:

Cake mix, reserved juice plus enough water to make 1 1/3 cup liquid, 1/3 cup canola oil, 3 large eggs. Follow directions on box for mixing instructions.

Additional ingredients: ½ cup butter or margarine, 1 cup firmly packed brown sugar, 1 (20-ounce) can pineapple slices drained, red maraschino cherries, drained.

Melt butter in bottom of a 12" pot and sprinkle in brown sugar evenly across the bottom then place pineapple with cherries in center of each slice over brown sugar. Use all slices in 20 oz can. Bake time: 350 F for 43 to 48 minutes. 18 coals on top and 6 on bottom.



Garlic Butter

1 cup Butter Softened

1tbs minced garlic

¼ Cup grated Parmesan Cheese

1tbs Garlic Salt

1 tsp Italian seasoning

½ tsp ground black pepper

¼ tsp ground paprika

In a small bowl, combine softened butter, minced garlic and parmesan cheese. Season with garlic salt, Italian seasoning, pepper and paprika. Mix and refrigerate