



*Bacon Hash Brown Bake
12 inch Dutch Oven
Top 17 Coals
Bottom 9 Coals*

In a 12" DO cook 12 bacon strips and slice into ½ inch chunks. Drain most of the fat.

To the bacon add a cup chopped onions and sauté for a couple of minutes.

***Then add 4 cups thawed shredded hash brown potatoes,
½ cup of milk, ½ tsp salt, ¼ tsp pepper and ¼ tsp garlic powder.***

***Stir just enough to mix all the ingredients. Sprinkle paprika on the top of the potatoes.
Cover and bake for 35-45 minutes***



Barbecue Chicken Hash
12 inch Dutch Oven
Top 17 Coals
Bottom 8 Coals

8 Boneless skinless chicken breasts
3 tbsp garlic
Italian Seasoning
Salt and Pepper

1 Chopped Onion
1 tbsp EVOO (Extra Virgin Olive Oil)
Onion Powder
BBQ Sauce of your choice

Place chicken breast halves in a mixing bowl and cover with the dry ingredients mixing well to ensure complete coverage. Place in fridge for 4-5 hrs. Cover the bottom of a 10" DO with Olive Oil, 3 tbsp garlic, and chopped onion. Stir well.
Make a level bed in the bottom of the oven and place chicken in a flat layer (2 layers if needed). Cook for about 1 hr. Drain most of the juice retaining the onions and garlic. Add BBQ sauce. Chop chicken with a wooden spoon to desired size "hash" suitable for sandwiches



Dutch Oven Chocolate Peanut Butter Cake

10 inch Pot

19 Coals Top 10 Coals Bottom

3 Packages Martha White Chocolate Chip Muffin Mix

1 1/2 Cups of Milk

Chocolate Fudge Frosting 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 ¼ cup of Peanut butter on top of frosting.

*** **Altitude Directions: Add 3 TBS Flour.**



Jambalaya with Shrimp and Andouille Sausage

12 inch Pot

325 Degrees 24 Coals

15 Top 9 Bottom

Using both andouille sausage and juicy pink shrimp, jambalaya is like a spicy surf-and-turf. To save time, buy frozen peeled shrimp and thaw in the refrigerator or under cold, running water.

2 tablespoon olive oil	1 teaspoon onion powder
2 cup chopped onion	1 teaspoon dried thyme
2 cup chopped bell pepper	1/2teaspoon garlic salt
1 cup celery	2 bay leaf
2 tablespoon minced garlic	4 cups fat-free, less-sodium chicken broth
12 ounces andouille sausage, sliced thin	1 1/2 cup water
2 cup Yellow Saffron Rice	2 tablespoon tomato paste
2 teaspoon paprika	2 (14.5-ounce) can no salt-added diced tomatoes, undrained
2 teaspoon freshly ground black pepper	1 pound peeled and deveined medium shrimp
2 teaspoon dried oregano	3 tablespoons chopped fresh parsley or dried parsley

Heat olive oil in a large Dutch oven over medium-high heat. Add chopped onion, chopped bell pepper, celery, minced garlic, and sausage; sauté 5 minutes or until vegetables are tender.

Add rice and the next 7 ingredients (through bay leaf); cook 2 minutes. Add broth, water, tomato paste, hot pepper sauce, and diced tomatoes; bring to a boil. Cover, reduce heat, and simmer 20 minutes. Add shrimp; cook 5 minutes. Let stand 5 minutes. Discard bay leaf. Stir in parsley.

Bon Appetite



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.



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 Vegetable Medley

12 " Dutch Oven

350 Degrees 24 Top

8 Cups Broccoli & Cauliflower Florets, Baby Carrots, Mushrooms, Green Pepper, Zucchini, Squash or Butternut Squash

¼ lb Butter

1 Onion Sliced

Garlic Salt and Pepper to Taste Water

2 Cups Sharp Cheddar, & Grated Parmesan

Put ¼ inch water into dutch oven and add vegetables. Place slices of butter on top of veggies. Put Dutch Oven over 24 coals until recipe steams then pull out at least half of coals. Steam veggies until carrots are tender Set oven off coals remove water with a baster, cover veggies with grated cheeses and put the lid on the oven. Serve when cheese is melted.