

CINNAMON ROLLS

- 1 Pound of Pizza Dough
- 1 Stick of Butter
- 1/2 Cup of Sugar
- 1 Tablespoon of Ground Cinnamon
- 1/2 Cup of Flour

Coat lightly a large cutting board with flour. Roll out dough to a thickness of about 3/8 of an inch thick and to a rectangular shape 1.5 time as long as it is wide. Melt stick of butter in the Dutch oven. Pour melted butter onto the rolled-out dough leaving a coating of butter on the bottom surface of the oven. Spread the melted butter equally over the surface of the dough. Combine sugar and cinnamon. Sprinkle evenly. Starting on the long side of the rolled-out dough closest to you, tightly and evenly roll dough on itself. Once rolled, cut in half lengthwise. Now, cut the two rolls into 2 equal halves. Cut these 4 rolls in half again yielding 8 equal rolls. Evenly space rolls in the Dutch oven trying to leave space for the dough to rise when baking. Bake with one ring of coals below and one on top until done. Should take between 25 and 30 minutes, but start checking every 5 minutes starting at 20 minutes. **GLAZE TOPPING:** Mix 2 cups of powdered or confectioner’s sugar with 4 tablespoons of milk. Once rolls are baked, spoon glaze on each roll. Place lid back on for a few minutes to heat glaze. Serve and enjoy.

PIZZA

Form pizza dough to the desired thickness and to fit the diameter of your Dutch oven. If using raw meat, cook in Dutch oven first. Spray oven bottom with cooking spray unless there is leftover meat fat from browning meat. Once in the oven, coat dough with jarred or canned pizza sauce. Add desired toppings. Coat with shredded mozzarella cheese. Bake pizza with one ring of coals below and two rings of coals on top.

TUNA NOODLE DISH

- 12 Ounce Bag of Egg Noodles
- 2 Cans of Cream of Mushroom Soup
- 1 Package of Frozen Peas
- 3 Cans of Tuna Fish
- 1 Package of FRENCH'S® French Fried Onions

- In the 12 inch Dutch oven over high bottom heat, boil egg noodles following directions on package. Drain Egg Noodles
- Add Frozen Peas, Cream of Mushroom Soup and Tuna Fish. Mix well and stir periodically so as not to burn ingredients on bottom
- Once all ingredients are up to temperature, top with French Fried Onions
- Reduce bottom heat to 1 ring of coals, add on ring of coals to top
- Bake for 15 to 20 Minutes

ROASTED CHICKEN

Instead of using a whole chicken, use chicken parts. Thighs and legs are less expensive, cook more quickly and do not require carving. Wash red skinned or yellow potatoes (these potatoes have skins that can be eaten once washed saving the task of peeling) and cut up into quarters not greater than 1 inch cubes. Peel carrots and cut into 2 inch lengths. Peel the outer skin of a large onion and cut into quarters. Place potatoes, carrots and onions in the Dutch oven. Season with crushed rosemary and seasoning salt. Place pieces of chicken on top of veggies. Season the chicken with crushed rosemary and seasoning salt. Cook until center of chicken reaches 180 degrees.

- Chicken Legs, Thighs or Breasts
- Potatoes about a 1/3 pound per person
- Carrots about 1 large carrot per person
- 1 Large Onion for every three people
- Crushed Rosemary Seasoning
- Seasoning Salt

BOXED CAKE MIX

Follow directions on box. Ingredients include oil, eggs and water. When using a 12 inch Dutch oven, use 1 box. Use 2 boxes for a 14 inch Dutch oven. Consider sprinkling powdered sugar over the top of the cake. When using a yellow cake mix, consider placing apple wedges, coated with cinnamon and sugar, on top of the cake mixture when first placed in the Dutch oven. Sprinkle cinnamon and sugar on top of the cake once fully baked.

GRAMMA THOMAS' APPLE CAKE: (12 Inch Dutch Oven)

Use a Yellow Cake mix. Follow directions on box to prepare batter. Peel 2 medium size apples. Slice into 1/4 inch thick wedges. Coat with cinnamon and granulated sugar. Pre-heat 12 inch Dutch oven using 10 briquettes below and 14 briquettes on the top. Spray preheated Dutch oven with cooking spray. Place batter in Dutch oven. Insert pieces of apples into cake batter spacing apart. Sprinkle the top of the batter with granulated sugar and cinnamon. Bake following cake mix directions. Remember to spin oven and lid each 1/3 turn every 10 minutes. Additional coals may need to be added (mainly to the lid) to maintain a consistent heat level. Double recipe if using a 14 inch Dutch oven.

JIFFY CORN BREAD

This is quick and easy bread that can be made in a Dutch oven. Purchase Jiffy brand corn muffin mix. Follow the directions on the package. The following are the ingredients for a 12 inch Dutch oven.

- 2 Packages of Jiffy Corn Muffin mix
- 2 Eggs
- 2/3 Cups of Milk
- Non-stick spray to coat oven
- Don’t Forget the Butter

CAMP DUTCH OVEN RECIPES

Compiled or Created by Karl Kuegler, Jr. - May 2016

CAMP DUTCH OVEN RECIPES



A compilation of recipes from cookbooks, websites, friends or original creations for use of Scouts

KARL KUEGLER, JR. - MAY 2016

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BOY SCOUT STEW (Derived from: Camp Cooking – 100 Years, by The National Museum of Forest Service History)

This meal can be prepared in a pot on cook stove, in a pot on a grate over a fire or in a Dutch oven with bottom heat only. It’s a very easy, fast and tasty meal. Place a tablespoon of oil in the bottom of the pot or Dutch oven and brown lean ground beef until cooked. Add a can of crushed tomatoes and a can of tomato sauce; heat. Drain off water from 2 cans of mixed vegetables. Add mixed vegetables to the pot. Heat until hot. Serves about 6 scouts.

- 2 Pounds of Lean Ground Beef
- 1, 14 oz. Can Crushed Tomatoes
- 2, 8 oz. Cans Tomato Sauce
- 2, 14 oz. Cans Mixed Vegetables

APPLE CRISP: (12 Inch Dutch Oven)

Peel and slice 8 to 10 apples. Coat with cinnamon and granulated sugar. Prepare topping by mixing 1 cup of all purpose flour and 1 cup of brown sugar with 1 cup of oatmeal. Cut in ½ stick of butter. Pre-heat 12 inch Dutch oven using 10 briquettes below and 14 briquettes on the top. Spray preheated Dutch oven with cooking spray. Place sliced apples in Dutch oven spreading evenly in the oven. Apply topping mix evenly on top of the apples. Sprinkle the topping with granulated sugar and cinnamon. Bake for 35 to 40 minutes or until apples are soft and the outer surface of the topping has become crisp. Double recipe if using a 14 inch Dutch oven.

COUNTRY BREAKFAST - www.macscouter.com

In the bottom of the Dutch oven, crumble the pork sausage. Cover with water and boil until sausage is cooked. Add hash brown potatoes, cover with water, boil until water is dissolved. Fry potato/sausage mixture until potatoes are browned. Remove the Dutch oven from the coals. Using a large spoon, make several depressions in the top of the potatoes. Crack one or two eggs into each of the depressions. Cover the Dutch oven. Add heat to the top to cook the eggs. When the whites are white, sprinkle cheese over the top and return the heat to the top of the Dutch oven long enough to melt the cheese. The yolks should be liquid. Eat and enjoy. **Bob Harrold, Council Commissioner, Potawatomi Area Council (Wisconsin)**

- 1 pound bulk pork sausage
- 1 box dehydrated (NOT FROZEN) hash brown potatoes
- 1 dozen eggs
- 1/2 pound shredded cheddar cheese

DUMP CAKE

Preheat a 12 inch diameter Dutch oven with 10 coals below and 14 coals on top. Spray with non-stick spray or line in advance of preheating with foil. Dump 1, 29 ounce can of sliced peaches (with juice) into the preheated oven. Spread out evenly across the bottom of the Dutch oven. With the cake mix still in its sealed package, breakup any clumps of mix. Dump cake mix evenly over the peaches. Pour 1 can of soda evenly over the top of the cake mix. Gently mix to help saturate cake mix without disturbing peaches. Cut butter stick into ¼” thick pieces. Place evenly on top of cake mixture. Sprinkle sugar and cinnamon over cake mixture. Bake until a toothpick or knife can be poked into the cake and come out clean (Although fruit will still be wet).

- 1, 29 Ounce can of sliced peaches with juice.
- 1 Box of yellow cake mix
- 1, 12 Ounce can of root beer soda
- 1/3 Stick of Butter
- Sugar
- Cinnamon

EASY BEEF STEW

Cut meat into pieces of eating size, Cut onion into quarters, Cut vegetables and potatoes into desired size for eating. Put 1/4 inch of oil in Dutch oven and place on coals. When oil is hot, add meat and onions. Cook until meat is browned. Remove pot from fire and drain off excess oil. Add all vegetables, potatoes, and mushrooms. Add seasoning to taste. Add bouillon cubes. Add enough warm water to cover vegetables. Cover and place pot on coals. Put 10 coals on top. Cook until vegetables are tender. When vegetables are tender, add corn starch to thicken water mixture. Add some Kitchen Bouquet to create browner gravy. **Bruce Rosen, Scoutmaster Troop 1948, Rockville, MD**

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|-------------------|-------------------------|
| • 2 lb. Stew meat | • 2 Beef bouillon cubes |
| • 3 large onions | • Mushrooms |
| • Potatoes | • Seasonings |
| • Corn | • Cornstarch |
| • Carrots | • Water |
| • Peas | • Kitchen Bouquet |
| • Cauliflower | |

PHILMONT RANGER COBBLER - *BSA Fieldbook*

Ingredients: 2 Large (28-ounce) cans of peaches, 2 cups of dry biscuit mix, ½ cup sugar, 1 teaspoon cinnamon

Equipment: 12 inch regular Dutch oven

Heat Dutch oven over a good bed of coals. Pour the juice from one can of peaches into the oven. Use the juice from the other can in place of water to mix the biscuit dough. Put the peaches from both cans into the oven. Add the sugar and cinnamon, and bring the mixture to a boil.

Drop spoonful's of batter onto the hot peach mixture in the same way you would make dumplings. Put the lid on the Dutch oven, and move the oven off the fire and onto a small shovelful of coals. Scoop three times as many coals on the lid of the oven, and let the cobbler bake about 20 minutes. The biscuits are ready when they are golden brown.

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STROMBOLI

Prior to leaving home, cut up cold cut meat into 1 inch squares. Place all of the meat in one Ziploc bag. Start to preheat a 12 inch Dutch oven with 10 coals under and 14 coals on top. Stretch pizza dough into a ¼ inch thin oval. Place mixed cut up squares of cold cuts and shredded mozzarella cheese down the center of the oval surface of dough. Don't place filling any closer than 1 inch from any edge of the flattened dough surface. Moisten the outer ¾ inch edge of the oval surface dough. Fold over the dough on itself. Seal the moistened edges together where they meet to form a pouch. Apply non-stick spray to the bottom surface of the preheated Dutch oven. Place dough pouch in Dutch oven. Bake until dough is golden brown.

- 2 Pounds of pizza dough
- 1/3 Pound of boiled ham cold cut
- 1/3 Pound of turkey breast cold cut
- 1/3 Pound of roast beef cold cut
- 1 Pound shredded mozzarella cheese

PINEAPPLE UPSIDE DOWN CAKE

- 1 Stick of butter
- 1 Cup of brown sugar—packed
- 20 Ounce sliced pineapples
- 1 Yellow box cake mix
- 3 Eggs
- Vegetable oil per directions on cake box
- Replace water with equal amount of liquid from canned pineapple. Add water if not enough juice.
- Small jar of maraschino cherries

Place brown sugar and cut up stick of butter in a preheated Dutch oven. Allow the butter to melt while stirring to combine with brown sugar. Mix cake mix with eggs, oil as directed and juice from pineapples replacing water in the directions. Spread evenly butter/brown sugar. Arrange pineapple slices, placing a cherry in center of each. Add mixed cake batter and bake until a knife blade or debarked thin stick comes out clean.

GRAMPA DEARY'S LASAGNA - *George Deary Inspired*

- 1 Pound Box of No Cook Lasagna Noodles
- 1/2 Pound Ground Beef
- 1/2 Pound Ground Italian Sausage
- ½ Stick of Peperoni
- 32 Ounces Tomato Sause
- 32 Ounces of Ricotta Cheese
- 1 Egg
- 1 tablespoon each of black pepper, onion powder, garlic powder
- 16 Ounces of Shredded Mozzarella Cheese

Create a cheese mixture by combining the Ricotta Cheese, egg and seasonings, mixing well. Next, chop the stick of pepperoni into button size rounds, then quarter each round making pepperoni tidbits. Brown beef in a 12-inch Dutch oven over a bed of coals. If necessary, add a tablespoon of vegetable oil to coat bottom of the pot before adding beef. Remove meat once browned and fully cooked leaving the excess fat in the pot. Add ground Italian sausage and cook completely. (If you can't find loose sausage, buy link Italian sausage and remove from casing or crumble patties.) Remove from the Dutch oven. Reduce heat below oven to one ring of coals or 10 briquettes. Add enough tomato sauce to coat the bottom of the oven. Place one layer of no cook noodles over the layer of sauce. Break pieces as needed to fit. Coat the noodles with a ½ of the ricotta cheese mixture. Add a layer of cooked ground beef using 1/2 the meat. Add a layer of cooked sausage using 1/2 the meat. Add a layer of sliced pepperoni using 1/2 the meat. Press the meet into the cheese layer, this will embed it leaving no air pockets. Add a layer of sauce and spread evenly. Start again with a layer of noodles, then add all the remaining cheese mixture, sauce, beef, sausage, and pepperoni. Press the loose ingredients into the cheese and layer with sauce. Now add one more layer of noodles topped with a final thick layer of sauce. Bake with a ring of coals below and on top until fully heated and slightly bubbling. Add a solid layer of shredded mozzarella cheese. Increase coals on the lid to 2 rings of coals replenishing any spent briquettes. Cook with the higher heat until the cheese is melted and just starting to brown.