

Camp Recipes

For the Dutch Oven

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The following are recipes that I have used in Dutch Ovens while preparing dishes for our scout troop, as well as my family, friends and neighbors. Most of these recipes are modified from published works to my personal taste. A couple of them were made up on the spot. And that is what most recipes are, a starting point. If there is something in the ingredients that you don't like, leave it out! Or there is something you think would make it better, add it! It's no big deal. I cannot claim credit for these recipes, but if you are praised by the recipients of these recipes (or a variation thereof) that you prepare, the glory is yours.

Mountain Man Breakfast (a.k.a. Campers Slop)

Ingredients:

2lbs bacon or ground sausage
2 28oz bags diced hash brown potatoes (thawed)
1 doz. Eggs (substitute equivalent amount of Egg Beaters® to reduce final ingredient)
½ cup milk
2 cups shredded cheddar cheese
1 good cardiologist

Place 14" Dutch oven over a full bed of coals and cook sausage or bacon. Remove from oven and drain. If using bacon, break into pieces. Place hash brown potatoes into oven with bacon/sausage drippings and brown. Spread hash browns evenly over bottom of oven. Add bacon/sausage and spread evenly over hash browns. Mix eggs and milk in a separate bowl. Pour into oven over mix and add shredded cheese to top. Bake for 20-25 minutes (9 coals bottom/20 top) or until eggs are set. If you experience chest pains and shortness of breath after eating this, contact the cardiologist.

Sausage Gravy & Biscuits

Ingredients:

2 lb ground sausage
Flour
Milk
2 cans refrigerator biscuits (can be made from scratch if you have time)

Brown sausage in either a 14" Dutch oven or a skillet over a full bed of coals. When sausage is cooked, reduce heat and drain as much drippings as possible. Add ¼ cup of flour and stir. Add milk a little at a time to get desired "gravy" consistency. For biscuits, prepare a 2nd 14" Dutch oven for baking by greasing inside of oven and dusting with flour. Bake biscuits (6-7 coals bottom /18 coals top) for 15 to 20 minutes or until golden brown. Serve gravy ovetop split biscuits. See cardiologist from previous recipe if required.

Camp Doughnuts

Ingredients:

2-3 containers Pop-n-Fresh® Cinnamon Rolls or Buttermilk Biscuits.

Large quantity of vegetable oil

Brown Sugar

Powdered Sugar

This is where the Dutch oven can be used as a deep fryer. This can be done over charcoal, but a propane stove provides better temperature control. Pour enough vegetable oil into the oven so that it is about 1 ½” deep. The oil should be hot but not boiling. Form each cinnamon roll into a doughnut and place (avoid splashing) into hot oil. When they are golden brown on both sides, remove from the oil and place them into a **paper** grocery bag containing either brown sugar or powdered sugar. Shake the bag for coating, remove doughnuts from bag and serve. Icing can also be made by mixing powdered sugar and water.

Texas Style Chili (Beanless - for those in a tent or a bunkhouse)

Ingredients:

1 1/2lb ground beef (substitute ground venison, diced flank steak, or fine cut stew meat)

1 large onion – chopped

2 or 3 Jalapeno peppers – chopped (quantity to suit your machismo)

¼ cup chopped garlic

1 28oz cans diced tomatoes

1 28oz can tomato sauce

1 packet chili seasoning

Water as needed

Place 12” Dutch oven on a full bank of hot charcoal. Brown meat, onions and garlic and add chili seasoning while browning. Drain off excess grease after meat is browned. Remove all but 8 or 9 coals from the bottom of the oven and place on the lid. Replace with fresh coals as needed. Add remaining ingredients and let simmer with equal amount of coals on top and bottom for at least 1 hour. Serve with sliced butter bread, nacho chips, or fresh baked cornbread. Garnish chili with shredded cheddar cheese.

Beef Taters & Maters

Ingredients:

- 1 lb ground beef
- 1 medium onion – chopped
- 1 green pepper – chopped
- 1/8 cup minced garlic
- 3 lbs peeled potatoes – cubed (smaller cut cooks faster)*
- 1 28oz can diced tomatoes
- 1 10.5oz can tomato soup or tomato sauce
- Salt and pepper or Mrs. Dash© seasoning
- *If you're too lazy to peel potatoes, use Red potatoes instead and leave the skin on.

Place 12" Dutch over on a full bank of hot charcoal. Brown meat with onions, drain excess grease and season to personal taste. Add potatoes, tomatoes and soup to beef and mix thoroughly, cover oven with lid. Remove all but 8 or 9 coals from below the oven and place on the lid. Add coals to lid as needed for a total of 12 to 15. Bake until potatoes are tender.

Southwestern Ham and Cheesy Potatoes

Ingredients:

- 1 bag of frozen shredded or diced hash brown potatoes – thawed
- 1 medium onion – chopped
- 1 green pepper – chopped
- 1 Tbsp Paprika
- 1 Tsp pepper
- 2 lb diced or shredded pre cooked ham
- 2 10.5oz cans Campbell's® Southwest Pepper Jack soup (or equiv.)
- 1 small can French Fried Onion Rings
- 1 cup water

Mix all ingredients in a 12" Dutch oven. Bake with 8 coals on bottom and 16 coals on top until mixture is bubbling (45 to 50 minutes). Stir once or twice while cooking and season as desired. Sprinkle French Fried Onion Rings on top for the final 10 minutes of cooking.

Stuffed Mexican Cornbread

Ingredients:

2 Boxes Jiffy Brand cornbread muffin mix
1 lb ground beef
1 cup shredded cheddar cheese
1 package chili/taco seasoning
1 medium onion – chopped
1 green pepper - chopped
1 red pepper – chopped
1 small can green chilies
¼ cup shortening
1 can of creamed corn

Brown ground beef with onions and chili/taco seasoning on upturned lid of 12” Dutch oven over a full bed of coals or on a propane stove. Prepare Dutch oven by greasing inside with shortening and dust with regular flour or some of the dry cornbread mix. Prepare cornbread muffin mix according to directions in a separate mixing bowl. Add diced peppers, chili’s and creamed corn to mixed batter. When the beef is cooked, remove from heat and drain excess grease. Pour just enough cornbread batter into the Dutch oven to cover the bottom. Then add ground beef and shredded cheddar cheese and spread evenly. Pour in remaining batter over beef/cheese layer. Place lid on oven and bake with 9 coals on bottom and 16 coals on top for 45 minutes, or until top of cornbread is golden brown.

Celtic Potatoes

Ingredients:

1 lb sliced bacon (thin preferred)
4 lbs Red potatoes – diced to bite size
1/8 cup minced garlic
1 large sweet onion – chopped
1 bag of croutons – plain or seasoned
2 cups shredded cheddar cheese
Salt and pepper to taste
Sour cream
Chives

Fry bacon in bottom of a 12” Dutch oven until crisp. Remove bacon, drain and set aside. Add chopped onion and garlic to bacon drippings and sauté. Add potatoes and stir thoroughly, adding salt and pepper to taste. Remove all but 9 or 10 coals from beneath oven and place on lid, add additional coals as required for 18 to 20 coals on top. While this is cooking, crumble the cooled bacon. When potatoes are tender, stir in croutons and crumbled bacon. Cover top of mix with shredded cheese, replace lid and bake until cheese is melted. Serve with a dollop of sour cream and sprinkle with chives.

Buttered Garlic Potatoes

Ingredients:

4 lbs Red potatoes
¼ cup minced garlic (roasted or olive oil)
1 stick (1/4 cup) butter or margarine
Paprika

Wash and cube red potatoes to bite size pieces and place into a 14" Dutch oven. Cut butter into ¼" pats and place evenly on potatoes and season with Paprika. Place lid on the oven and then place oven on 10 to 12 hot coals. Place 14 to 16 coals on the lid. After about 15 minutes, stir potatoes to evenly distribute butter and season with more Paprika if desired. Serve when potatoes are tender and break apart easily.

Sara's Camp Chicken

Ingredients:

6-8 chicken breasts (boneless and skinless)
2 packages Lipton® Onion Soup Mix
1 jar of Apricot jam
1 bottle of Catalina (or Russian) salad dressing
2 tsp oregano

Brown the chicken breasts in the bottom of a 12" Dutch oven and season with oregano. Mix remaining ingredients in a separate bowl and pour over the chicken. Bake for at least one hour with 8 coals under and 18 – 20 coals on top.

Camp Stew

Ingredients:

2-3 lbs stewing beef (or venison - 3 lbs ground beef optional)
5 lbs potatoes – peeled and chunked
2 onions – chopped
2 cups chopped carrots
1 green pepper – seeded and chopped
2 large cans condensed tomato soup
2 10.5 oz can cream of mushroom soup
Salt and pepper or Mrs. Dash© seasoning
Water as needed

Season meat and place into pre-heated 14" Dutch oven with half of the onions. Add remaining ingredients along with 2 small empty soup cans of water. Move coals to have 9-10 on bottom with 18-20 on top. Let cook for about an hour or until potatoes and carrots are tender. Serve with Italian bread or "Brown-n-Serve" rolls.

Sauerkraut & Pork (My New Years Tradition)

Ingredients:

2-3 lbs pork roast, or pork chops, or Kielbasa
4 pounds sauerkraut
2 cups water
2 tsp celery seed
Salt and pepper

If using pork roast, cut the roast into 4 equally sized pieces. Then season pieces (or pork chops) with salt and pepper on all sides. Cut Kielbasa into serving size pieces. Place a 12" Dutch oven over 9-10 coals and add just enough sauerkraut and water to cover the bottom. Place meat into oven and cover with remaining sauerkraut and water, season with celery seed and cook for at least 1 hour. Cook longer for recipes using the pork roast to ensure thorough cooking. Serve with either mashed potatoes or boiled potato chunks.

Capetown Shepherd's Pie

Ingredients:

1 lb ground beef
1 lb country sausage (Bob Evans®)
1 onion – chopped
1 pkg. onion soup mix
1 bag of frozen vegetables
2 10.5 oz cans Cream of Mushroom soup
1 box instant mashed potatoes (cheddar & garlic)
1 1/2 cups of shredded cheddar cheese
1 can French fried onions

Mix the ground beef, sausage, onion soup mix with chopped onions and place in a 12" Dutch oven over a full bed of coals. Season with salt and pepper to taste while browning. When meat is cooked, drain off excess liquid and add cream of mushroom soup and mix. Then add layer of mixed vegetable. Replace lid with 18 coals on top and 6 coals on bottom. While that cooks, prepare the instant mashed potatoes in a separate bowl per instructions. Sprinkle cheddar cheese over top of meat/soup/vegetables. Layer the mashed potatoes evenly over the cheese and then spread French fried onion rings on top of potatoes. Replace lid and let bake until potatoes are hot. Serves 6-8.

You can substitute fresh cut or canned vegetables (drained) of your choice.

Father Neroda's Pork Chops and Biscuits

Ingredients:

2 Tbsp Margarine or butter
1 small onion, chopped
1 rib celery, chopped
4 bone-in pork chops
1 tube (8 count) refrigerator buttermilk biscuits
1 can (10 ¾ oz.) cream of mushroom soup
Salt and pepper to taste

Place a 12" Dutch oven over 12-14 hot charcoal briquettes. Melt margarine, then sauté onion and celery until onions are clear. Season pork chops with salt and pepper and add to oven to brown thoroughly. While pork chops are browning, remove biscuits from can and separate. Cut each biscuit into quarters. In a separate bowl, mix biscuit quarters with cream of mushroom soup. Pour this mixture over the pork chops and bake with 9 coals on bottom and 14-15 coals on top for 45 minutes or until biscuits are golden brown. Serves 4, but smaller cut pork chops (boneless), or pork medallions can yield more servings.

Easy Chicken and Dumplings

Ingredients:

1 50oz can Sweet Sue Boned Chicken (available at Super Wal-Mart or Sam's Club)
1 10 ¾ oz can Cream of Celery soup
2 10 ¾ oz cans Cream of Chicken soup
2 cans (8 count) biscuits (flakey or buttermilk)

Place a 14" Dutch oven over 5-6 charcoal briquettes. Empty contents of canned chicken and soup into oven and stir until thoroughly mixed while heating. Open canned biscuits and separate. Cut each biscuit in half and place on top of chicken. Place lid on oven with 12-14 charcoal briquettes. Bake until biscuits are golden brown.

Dutch Oven Lasagna

Ingredients:

2 lb lean ground beef (or ground venison)
23 oz spaghetti sauce
9 oz shredded mozzarella cheese
3 eggs
2 1/4 Cup cottage or ricotta cheese
1/4 Cup grated Parmesan cheese
13 lasagna noodles
1 1/2 tsp oregano
3/4 Cup hot water

Preheat a 12" D.O. and brown the ground beef. When done, remove the beef to a large mixing bowl. Add spaghetti sauce to beef and mix well. In another bowl, add the cottage or ricotta cheese, Parmesan cheese, mozzarella cheese (reserve some for topping), eggs and oregano and mix well.

Layer in DO as follows:

4 noodles broken, 1/3 meat mixture, 1/2 cheese mixture

5 noodles broken, 1/2 remaining meat mixture, remaining cheese mixture

remaining broken noodles, remaining meat mixture, remaining mozzarella sprinkled on top

Pour hot water around the edges of the DO. Cover and bake for one hour with 12 coals on top and 12 coals on bottom. Check frequently.

Guard Dog's Caveman Casserole

Ingredients:

2 lbs. Ground Beef
1 large onion (diced)
7 cloves minced garlic
salt & pepper (to taste)
2 bags Tater Tots (frozen)
4 cups shredded Monterey Jack cheese

Sauce:

2 10.5 oz cans cream of mushroom soup
1 10.5 oz can cream of chicken soup
½ cup sour cream
2 tbsp Worcestershire sauce
2 tbsp Italian seasoning
Salt & pepper (to taste)

Brown ground beef, onion, garlic, seasoned with salt & pepper in the bottom of a 14" Dutch oven. While meat is browning, mix the sauce ingredients in a large bowl. Remove cooked meat from oven and put into bowl with sauce and mix thoroughly. Layer 1 bag of Tater Tots in the bottom of the Dutch oven, spoon half of meat mixture evenly over taters, sprinkle 2 cups of shredded cheese over meat mixture. Repeat layers with 2nd bag of tater tots and remaining meat mixture and top with remaining cheese. Bake at least 1 hour with 12 briquettes under and 22 on top.

Monkey Bread

Ingredients:

2 tubes refrigerator biscuits (10 count)
1 stick of margarine or butter
½ cup regular sugar
½ cup brown sugar
1 tbs. cinnamon

Place a 10" Dutch Oven over 4 or 5 coals and place the stick of butter in the oven to melt. Remove the biscuits from the can and separate. Cut each biscuit in half. Mix sugar and cinnamon in a separate bowl. Place the biscuit halves into the sugar mixture and coat well. Pour the melted butter from the Dutch Oven into a cup. Place the sugar coated biscuit halves into the Dutch Oven and pour the melted butter over the biscuits. Place the lid onto the oven with 10-12 coals on top and bake 25-30 minutes. Remove baked goods from the oven onto another platter so the oven can be prepared for additional batches.

Pizza Style Monkey Bread

Ingredients:

Two regular tubes of refrigerated biscuits (10 count)
1 cup Parmesan Cheese
1 tbs Italian Seasoning
½ cup Pepperoni (or toppings of your choice) - I chopped it into smaller pieces
Pizza Sauce
Shredded Mozzarella Cheese
½ Stick of Butter or margarine

Mix the Parmesan Cheese, and Italian Seasoning in a bowl. Remove biscuits from cans and cut in half and place in bowl of parmesan mix and cover thoroughly. Melt the butter in the bottom of a Dutch Oven. After coating the bottom of the oven with the melted butter, pour remaining into a cup. Place the cheese coated biscuits into the oven. Mix in about 6 oz of pizza sauce and the pepperoni. Dump the remaining cheese mixture on top followed by the melted butter. Sprinkle top with shredded Mozzarella. Bake at about 350 for 30minutes or until done and brown on top.

Boy Scout Cobbler

Ingredients:

No Boy Scouts
2 cans fruit pie filling (Apple, Cherry, Peach, etc)
1 box yellow cake mix
2 packages Maple & Brown Sugar instant oatmeal
1 can/bottle Sprite® or 7UP®

Pour pie filling into 12” Dutch oven and spread evenly across bottom. Pour in dry cake mix and spread evenly. Break up any cake mix chunks. Spread instant oatmeal evenly to top of cake mix. Pour soda pop evenly over top of mixture. Bake for 1 hour with 8 coals on bottom and 16-18 coals on top. Serve with vanilla ice cream or Cool Whip®

Banana Split Cobbler

Ingredients:

1 can shredded pineapple (drained)
4 or 5 bananas (sliced)
1 32oz strawberry preserves
1 box banana flavored cake mix
1 box white cake mix
2 packages instant hot chocolate
2 packages instant oat meal
12-16oz Sprite® or apple juice

Add ingredients in order to a 14" Dutch oven. Bake for 1 hour with 10 coals on bottom and 19-20 on top. Serve with vanilla ice cream or Cool Whip®

By Brad Morgan & Jeff Rhodes (T915) - Camp Calumet, Summer 2004