

DUTCH OVEN MEALS

Mountain Man Breakfast

1 lb. sausage
 1 onion, diced
 2 lb. bag frozen shredded hashbrowns
 12 eggs, whisked
 1 lb. shredded cheddar cheese
 Optional: serve with salsa

Make a layer of 12 hot coals in a firepan on the ground. Place a 12-inch Dutch oven over the coals and allow it to get hot.

In dutch oven, cook the meat. When the meat is about halfway cooked, add the diced onion and continue cooking until meat is done. Drain extra grease with paper towel.

Pour the hashbrowns, whisked eggs, and half the cheese on top of the meat and onions. Stir to combine everything together.

Place about a dozen hot charcoal briquettes under the dutch oven and about 8 on top. Cook until eggs are set, about 30 minutes. Add the rest of the cheese and cook another 5 minutes or so, until the cheese is melted.

French Toast Bake

½ stick butter, melted
 (2) 12.4 oz pillsbury refrigerated cinnamon rolls with icing
 6 eggs
 ½ cup heavy cream
 2 tsp ground cinnamon
 2 tsp vanilla
 1 cup pecans, chopped
 1 cup syrup

Garnish: Icing from cinnamon roll packages, powdered sugar and syrup

Prep: Start by cutting each roll into 8 pieces, set icing aside.
 In a medium bowl, beat eggs. Add cream, cinnamon and vanilla and stir.

Make a layer of 9 hot coals in a firepan on the ground. Place a 12-inch Dutch oven over the coals to get hot.

In dutch oven, lightly spray with non-stick spray and then melt the butter. Place the pieces of cinnamon rolls in single layer over the butter. Gently pour egg mixture over the roll pieces. Sprinkle with pecans, and drizzle 1 cup syrup over the top.

Cook at 375* (9 coals on bottom, 18 coals on top) for about 25 minutes, until golden brown. Let cool 10 minutes, drizzle with icing and powdered sugar. Serve with syrup.

COAL-TEMPERATURE CONVERSION CHART

		Oven Temperature						
		325°F	350°F	375°F	400°F	425°F	450°F	
Dutch Oven Diameter	8"	Total Briquettes	15	16	17	18	19	20
		On Lid	10	11	11	12	13	14
		Underneath Oven	5	5	6	6	6	6
	10"	Total Briquettes	19	21	23	25	27	29
		On Lid	13	14	16	17	18	19
		Underneath Oven	6	7	7	8	9	10
	12"	Total Briquettes	23	25	27	29	31	33
		On Lid	16	17	18	19	21	22
		Underneath Oven	7	8	9	10	10	11
	14"	Total Briquettes	30	32	34	36	38	40
		On Lid	20	21	22	24	25	26
		Underneath Oven	10	11	12	12	13	14
	16"	Total Briquettes	37	39	41	43	45	47
		On Lid	25	26	27	28	29	30
		Underneath Oven	12	13	14	15	16	17

Frito Casserole

1 lb.	ground beef
1	onion, chopped
2 cloves	garlic, minced
1 can	condensed cream of mushroom soup, undiluted
1 can	mexicorn, drained
4 oz. can	chopped green chilies, drained
1 bag	corn chips
10 oz. can	enchilada sauce
2 cups	shredded cheddar-jack cheese
	salt and pepper

Lightly oil or spray a 12-inch dutch oven. Make a layer of 8 hot coals in a firepan on the ground. Place dutch oven over the coals and allow it to get hot.

Cook the ground beef until about halfway done, add chopped onion and continue cooking until meat is done. Add garlic and cook for a few minutes more. Drain excess oil with paper towels if necessary.

Add the soup, corn and chilies; stir to mix well. Season with salt and pepper. Cover with bag of corn chips. Pour can of enchilada sauce evenly over chips. Top with cheese. Cook at 350 degrees (8 coals on bottom, 17 on top) for 20-30 minutes or until heated thoroughly and cheese has melted.

Macaroni and Cheese

1 lb.	macaroni, cooked
4 tbsp	butter
2	eggs, beaten
3 cups	milk
2 tbsp	flour
2 tsp	dry mustard
½ tsp	salt
1	onion, diced
6 cups	shredded cheddar cheese

Start by cooking the macaroni noodles on a coleman stove, it takes a while.

Make a layer of 8 hot coals in a firepan on the ground. Place a 12-inch dutch oven over the coals and allow it to get hot.

Melt half of the butter in the dutch oven, add the diced onion and sauté until translucent.

Add in and melt the remaining butter then stir in the flour to make a light roux.

Add in the dry mustard and salt.

Mix milk with beaten egg and blend in until thick and bubbly.

Then add in 5 cups of cheese, stirring until melted.

Stir in cooked macaroni noodles then top off with balance of cheese.

Bake at 350° (8 coals on bottom, 17 on top) for 25 to 30 minutes.

Espresso Black Bean Chili and Cornbread

3 Tbl oil
2 onions, chopped
2 Tbl minced garlic
3 cans diced tomatoes (do not drain)
1-2 cups brewed coffee
2 Tbl chili powder
1/4 cup dark brown sugar
One 3-inch cinnamon stick
48 oz. canned black beans
Salt and freshly ground black pepper
2 8.5-oz boxes of Jiffy cornbread and (eggs and milk for the Jiffy cornbread mix)

Make a layer of 9 hot coals in a firepan on the ground. Place a 12-inch Dutch oven over the coals and allow it to get hot.

Add the oil. When hot, add the onions and cook, stirring occasionally, until soft, about 5 minutes. Add the garlic and cook for another minute.

Stir in the tomato, espresso, chili powder, brown sugar, cinnamon, beans, and good pinch of salt and pepper. Cook to heat ingredients.

Make the cornbread mix in a bowl and pour over the top of the chili. Cook for about 10 minutes with (9 coals on bottom, 20 coals on top) and check to see if the cornbread is done cooking by lifting the lid and poking a skewer through the cornbread. If it comes out clean the chili is done.

Cheesy Garlic Bites

24 Rhodes frozen dinner rolls, thawed
1/2 cup butter, melted
1 TBL garlic salt
1 TBL Italian seasoning
2 cups Italian cheese (parmesan and/or mozzarella)

Make a layer of 16 hot coals in a firepan on the ground. Line a 12-inch dutch oven with foil, and spray with non-stick spray.

Cut each roll into 4 pieces. Melt the butter and mix in the garlic salt and Italian seasoning. Roll the bread pieces in the butter/seasoning and put in the dutch oven. Add the Italian cheese.

Cook for about 45 minutes (16 coals on bottom, 23 coals on top), check every 15 minutes.

Lasagna

1 1/2 lbs. ground beef
23 oz. spaghetti sauce
2 1/2 cups shredded mozzarella cheese
3 eggs
2 1/4 cups ricotta cheese
1/4 cup parmesan cheese, grated
1 1/2 tsp dried oregano

$\frac{3}{4}$ cup hot water
13 "no boil" lasagna noodles

Make a layer of 7 hot coals in a firepan on the ground. Place a 12-inch Dutch oven over the coals and allow it to get hot.

Cook the ground beef in the preheated dutch oven. Drain off excess fat with paper towel and remove the meat and put in a large mixing bowl. Add the spaghetti sauce and mix well.

In another bowl, combine ricotta cheese, parmesan cheese, and 1 $\frac{1}{2}$ cups mozzarella cheese. Add the eggs and oregano and mix well.

Layer the ingredients in to the dutch oven in the following order: 4 uncooked noodles, $\frac{1}{3}$ meat mixture, $\frac{1}{2}$ cheese mixture ... then ... 5 noodles, $\frac{1}{2}$ meat mixture, rest of cheese mixture ... then ... the rest of the noodles and meat sauce.

Pour the hot water all around the edges of the noodles. Place the lid on the oven and bake for about 1 hour (7 coals on bottom, 20 coals on top). When done, sprinkle with remaining mozzarella cheese, cover and let stand for 10 minutes.