



COOKING WITH DUTCH OVENS

Outdoor cooking at its best

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Beef Recipes

Dutch Oven Pot Roast

1 large pot roast	1 tsp. salt
1 sliced onion	½ tsp. pepper
8 to 10 peeled potatoes	1 c water
2 tbsp. cooking oil	2 tbsp. cooking oil or bacon grease
10 to 12 peeled and cut carrots	
1 can cream of mushroom soup	

Put oil in the oven and place the roast inside. Brown the roast on both sides. Lay onion slices on meat, add remaining ingredients and cover. Cover oven and cook at 350 for 1 ½ to 2 hours. Be sure to maintain temperature. Check the oven and if the meat pulls from the bone it is done. If not return to heat and cook until done.

Swiss Steak

3 lb. round steak	1 tsp. salt
3 stalks celery, peeled, chopped fine	1 tbs. chopped parsley
3 tbs. butter	1 large onion, diced
1/2 c catsup	

Brown steak in butter. Add celery, catsup, parsley, and onion. Cover and simmer 2 to 2-1/2 hours. 1/2 c water may be needed if mixture thickens too much.

Barbecue Sauce (Family Secret)

2 cups water	1 qt. bottle catsup
¾ c vinegar	2 chopped onions
¾ cups brown sugar	2 tsp. dry mustard
1 tsp. chili powder	

Place roast or boneless spare ribs in a pan with water and cook 1 1/2 hours. Drain excess water. Add barbecue sauce to boneless spare ribs or sliced beef roast and cook in Dutch Oven for 1 hour.

Chicken Recipes

Swiss Chicken & Vegetables

4 – 6 half chicken breasts
4-6 carrots
Swiss cheese
salt & pepper

3 – 5 medium potatoes
1 onion
1 can 7-UP

Lightly brown chicken in Dutch Oven, salt & pepper. Slice vegetables over chicken, salt and pepper in layers. Pour ½ of the 7-UP over all. Cook 45 minutes to 1 hour or until vegetables are done. Use 14 briquettes on bottom and 18 on the top. Bring chicken breast to the top, place a slice of swiss cheese on each piece. Replace lid and cook for about 15 minutes.

Dutch Oven Teriyaki Chicken

14-16 pieces of chicken
1 bottle teriyaki sauce 12 oz or more
2 tbsp cooking oil

2 c brown sugar
1 sliced onion optional

Put oil in the oven and arrange chicken. Sprinkle brown sugar over the chicken and pour on the teriyaki sauce. Cover oven and cook at 350 for 1 hour. Check the oven and if the chicken pulls from the bone it is done.

Whole Dutch Oven Chicken

3-4 lb whole frying chicken
1/2 tsp salt
1/4 tsp pepper

1 tsp poultry seasoning
1/4 tsp basil

Wash chicken and pat dry. Sprinkle cavity with salt, pepper, and poultry seasoning. Put in Dutch Oven and sprinkle with basil. Cover and bake for 4 to 6 hours or until tender.

Pork Recipes

Pork Loin Roast

2 cans cream of mushroom soup
1 ½ - 2 cans water
Baby Carrots

1 pkg. onion soup mix
Potatoes

Brown roast in small amount of oil, salt and pepper.
Pour soup mix over top of roast.
Let roast cook 1-2 hours on medium heat.
Add potatoes and carrots, continue to cook until done.

Pork Chops and Potatoes

Pork Chops
1 can cream of celery soup
1 onion
Vegetables

4 strips of bacon
2 cans cream of mushroom soup
Potatoes

Brown pork chops. Lay 4 strips of raw bacon on bottom of Dutch Oven.
Place pork chops, potatoes, onions and vegetables in the Dutch Oven. Place cans of soup over the top of chops and vegetables. Cook for 1 hour.

Little Smokies

4 lb package 2" hot dogs
1 bottle sweet and sour sauce

1 small bottle orange marmalade

Mix all ingredients and bake for 45 minute.
Cook with 6 coals on bottom and 12 on the top.

Cabbage and Ham

Whole new red potatoes
Carrots
Chunked Cabbage
Sliced Peppers

Corn on the cob busted up
Ham chunks or sausage
Sliced Onions
Salt and pepper

Pasta and Pizza Recipes

Dutch Oven Pizza

Crust:

2 cups flour

$\frac{3}{4}$ cup warm water

1 tbsp. cooking oil

$\frac{3}{4}$ tsp. Salt

1 tbsp. yeast

Toppings:

Pizza or spaghetti sauce

Cheese, Pepperoni, Sausage, Ham

Olives, Onions, Green Pepper

Dissolve yeast in warm water and add the oil. Mix with flour and salt. Let rise once and then flatten in bottom of 12 " Dutch Oven. Add as many toppings as you desire. Put on fire for approximately 30 minutes, until bottom crust is brown.

We put about 12 briquettes on the bottom and 8 on the top.

SPAGHETTI SAUCE

2 cloves garlic

1 c. chopped mushrooms

2 16oz. tomatoes, do not drain

1 tsp. basil

$\frac{1}{2}$ tsp. thyme

1 tsp. salt

1 onion

1 lbs Italian sausage (mild, hot or sweet)

1 4oz. can tomato paste

1 tsp. oregano

1 tsp. sugar

$\frac{1}{2}$ tsp. pepper

Brown sausage with onion, garlic and mushrooms. Add tomatoes, paste and all spices listed. Bring to a boil then simmer at low heat for at least 40 minutes. Can simmer all day for full flavor. Cook for 40 minutes in a 12" Dutch Oven.

Pizza Hot Dish

2 pkg Crescent rolls

1 jar Pizza Sauce

1-1/2 lb Ground Beef

8 oz Shredded Cheddar Cheese

8 oz Shredded Mozzarella Cheese

Brown ground beef, drain. Line Dutch Oven with 1 pkg of crescent rolls. Spread pizza sauce on dough. Add browned beef, the cheeses and use second pkg of rolls to form a top crust. Bake 30 min. at 350.

Dessert Recipes

Raspberry Delight

2 cans raspberry pie filling
12 oz. Can of Sprite or 7UP

1 pkg. White cake mix
Cool whip or ice cream

Spread pie filling on bottom of 12" Dutch Oven. Sprinkle cake mix on top of pie filling, do not mix. Pour 7UP or Sprite over cake mix & stir lightly. (DO NOT MIX WITH PIE FILLING) Cover and cook for approximately 40 minutes until brown. Cook with 8 coals on bottom and 16 on the top.

Fruit Cobbler

4 Standard Size Cans of Fruit
1 Cake Mix
Aluminum Foil

Preparation:

Line Dutch Oven with aluminum foil. This dish can be cooked without foil, but using it greatly reduces cleaning time. Pour fruit into Dutch Oven. Cover completely with cake mix. Do not stir cake mix in. Cook with low heat from the bottom. Cook until cake mix becomes moist. With some types of fruit it may be necessary to sprinkle the top of cake mix lightly with water. Once cake mix is moist, cook with higher heat from the top. This can be done with charcoal, ashes from a campfire, a propane torch or using two lids, alternating frequently with one on the cobbler and the other being heated by a Camp Chef or similar cooker. Cook until the cake becomes light brown and serve.

You can experiment with different types of cobbler combinations. Some common ones are sliced peaches, add a small can of crushed pineapple and use white cake mix. When using peaches, it may be necessary to drain some of the juice before putting fruit into oven. Cherries and chocolate cake mix go well together, and when using apples, try sprinkling cinnamon on top of the cake mix. When using cherries or apples, use pie filling rather than fresh fruit. Any type of fruit may be used and any flavor of cake mix.

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