



This document provided by Boy Scout
Troop 226

The Colony, Texas.

Cooking Basics

When your patrol has looked through this book and made your selections for the campout, it is recommended that you try these at home first under camp conditions. (Dutch oven and charcoal outside) If you do this it will improve your chances for success. (The Quartermaster will sign out a Dutch oven kit to take home and practice with).

The care of the Dutch oven is very important to its long life and cooking properties.

- Never allow cast iron to sit in water or allow water to stand in or on it. This will cause it to rust even if it has a good coating on it,
- Never use soap on cast iron. The soap will get into the pores of the oven and taint the next meal.
- Do not place an empty oven on a hot fire, as it is likely to crack or warp.
- If you get in a hurry to heat a Dutch oven or cast iron pan it will likely burn your food or damage the oven or pan.
- Never put cold liquid in a very hot oven or cast iron pan, as they are likely to crack.

Cleaning cast iron:

- Remove any food with a paper towel or plastic scraper (only if it is not hot)
- Place some clean warm water in the oven and heat it up to a light boil this should remove any stuck food.
- Wipe the oven out with a paper towel
- Heat the oven up to dry it completely (it will be just hot to the touch). Then lightly coat the cast iron with vegetable oil.
- Let the oven cool and put it back into the kit place a piece of folded paper towel between the lid and pot for storage.

Basic Tips:

- *Roasting:* the heat should come evenly from the top and bottom. 1 to 1 ratio.
- *Baking:* you need more heat on the top so you should have a 3 (top) to 1(bottom) ratio.

- *Frying, Boiling:* you only want heat under the oven.
- *Stewing, Simmering:* Almost all the heat should come from the bottom. 4(bottom) to 1 (top) ratio.

Baking Temperature Chart For 12 inch Dutch Oven

250°F= 13 Briquettes on top and 4 on bottom. Low heat, slow cook, or simmer.

275°F= 14 Briquettes on top and 5 on bottom. Low heat, slow cook, or simmer.

300°F= 15 Briquettes on top and 6 on bottom. Low heat, slow cook, or simmer.

325°F= 16 Briquettes on top and 7 on bottom. Medium heat, moderate, or bake.

350°F= 17 Briquettes on top and 8 on bottom. Medium heat, moderate, or bake.

375°F= 18 Briquettes on top and 9 on bottom. Medium heat, moderate, or bake.

400°F= 19 Briquettes on top and 10 on bottom. Hot, or bake.

425°F= 21 Briquettes on top and 10 on bottom. Hot, or bake.

450°F= 22 Briquettes on top and 11 on bottom.

The inside of the lid of the Dutch works quite well as a fry pan for making pan cakes, eggs and other things needing a flat sloping in surface.

Starting the Charcoal Briquettes is best done in the metal chimney found in the Dutch oven kit. There are 2 main ways to do this; crumple 3 pieces of paper loosely place in the bottom and light. The other way is with a large can of Sterno in the place of the paper remove the Sterno as soon as the coals start and cover, as the Sterno should work for 4 or 5 chimneys.

Fresh coals will last about 1 hour before they need to be replaced to maintain the temperature.

It will take about 20 minutes to light a batch of coals. So plan your food preparation and time for the second batch of coals accordingly.

(Refer to pages 262-283 in your Scout book for additional information)

Dish Washing

Put your pot of water on the stove or fire before you serve the meal otherwise you will have to wait for the water to heat to clean up.

(Refer to page 282-283 in your scout book for additional information)

Begin clean up with 3 clean large pots or dishpans:

- ❑ 1st one contains hot water and a few drops of biodegradable soap this is the wash water. (Scrape and wipe dishes before you wash them)
- ❑ 2nd one is the hot rinse water, which nothing has been added to.
- ❑ 3rd one is cold water with a few drops of bleach in to kill bacteria.

Each Scout should wash his own personal gear.

It is best to clean as you prepare your meal, as it will save time after the meal is finished.

All clean up should be done with each meal and your cook kit put away to leave your area neat.

BREAKFAST BURRITOS

(SERVES 6)

UTENSILS:

- ❑ GAS STOVE
- ❑ FLIPPER

- KNIFE
- MEASURING CUPS:
- ½ CUP
- ¼ CUP
- WHISK
- BOWL
- FRYING PAN

INGREDIENTS

- TORTILLAS
- 12 EGGS
- 1 LB SAUSAGE
- ¼ CUP WATER
- ½ LB SHREDDED CHEDDAR CHEESE
- SMALL ONION, CHOPPED
- ½ CUP CHOPPED GREEN PEPPER
- ¼ CUP WATER
- 1 JAR SALSA

BROWN SAUSAGE IN PAN. REMOVE EXCESS GREASE. ADD ONION AND GREEN PEPPER. SAUTE WITH ¼ CUP WATER UNTIL WATER IS GONE.

WHISK EGGS AND WATER IN A BOWL. ADD EGGS TO SAUSAGE MIXTURE

IN PAN, STIRRING CONSTANTLY. COOK UNTIL DONE, ABOUT 3 MINUTES. SERVE ON TORTILLAS WITH CHEESE AND SALSA.

BY: K. CRONYN

FRENCH TOAST WITH SYRUP

(SERVES 6)

- UTENSILS:

- WIRE WHISK
- SHALLOW BOWL FOR EGG MIXTURE
- FLIPPER (NON METAL)
- GRIDDLE
- MEASURING UTENSILS:
- ¼ CUP
- ¼ TEASPOON
- GAS STOVE

INGREDIENTS:

- 5 EGGS
- ¼ CUP MILK
- ¼ T CINNAMON OR VANILLA
- 16 SLICES OF BREAD

- 1. WHISK INGREDIENTS TOGETHER (EXCEPT BREAD) IN A BOWL.
- 2. HEAT GRIDDLE ON LOW HEAT GREASE WITH 1 CAPFULL OF OIL.
- 3. DIP BREAD INTO MIXTURE COVERING BOTH SIDES COMPLETELY.
- 4. FRY ON GRIDDLE UNTIL GOLDEN BROWN. FLIP & REPEAT.
- (ADD ADDITIONAL OIL AS NEEDED)
- 5. PLACE FRENCH TOAST THAT IS DONE IN TIN FOIL OR A COVERED POT UNTIL IT IS ALL DONE. (SERVE AND EAT AS A GROUP AFTER GRACE)
- 5. SERVE WITH BUTTER, SYRUP, OR POWDERED SUGAR.

BY: K. CRONYN

MUFFINS

UTENSILS

- WIRE RACK

- ALUMINUM FOIL CUP CAKE LINERS
- DUTCH OVEN WITH LID
- MIXING BOWL
- WISK
- MEASURING CUP
- 5 POUNDS CHARCOAL
- ROUND CAKE PAN

INGREDIENTS

- COOKING SPRAY
 - MUFFIN MIX
 - EGG
 - OIL
 - WATER OR MILK
-
- GET CHARCOAL READY (30) 10 BOTTOM 20 ON TOP
 - IN A BOWL POUR MUFFIN MIX AND FOLLOW THE DIRECTIONS ON THE BACK OF THE PACKAGE TO MIX THE MUFFINS.
 - PLACE 12 FOIL CUPS IN ROUND PAN AND SPRAY WITH COOKING SPRAY.
 - FILL THE FOIL CUPS 2/3 OF THE WAY FULL WITH MUFFIN BATTER.
 - PLACE A RACK OR 3 SMALL STONES IN BOTTOM OF THE DUTCH OVEN.
 - PLACE ROUND PAN ON RACK IN BOTTOM OF DUTCH OVEN
 - PLACE DUTCH OVEN IN PIG PAN ON TOP OF THE 10 EVENLY SPACED COALS.
 - PLACE LID ON DUTCH OVEN ADD THE 20 COALS EVENLY SPACED.
 - SET TIMER AND BAKE FOR 20 MINUTES (DO NOT CHECK EARLY)
 - CHECK THE MUFFINS TO SEE THAT THEY ARE DONE (PUT A TOOTH PICK IN THE MUFFIN AND SEE IF IT COMES OUT CLEAN OR GENTLY PUSH ON THE TOP OF 1 MUFFIN AND SEE IF IT SPRINGS BACK)
 - IF THEY ARE NOT DONE COOK FOR 5-10 MINUTES MORE AND RECHECK.

NO MESS OMELETS

SERVING 1

UTENSILS

- LARGE POT OF BOILING WATER
- TONGS
- STOVE
- BAGGIES (ZIP LOCK FREEZER 1 QUART)

INGREDIENTS

- 2 EGGS
 - ONIONS DICED
 - PEPPERS DICED
 - HAM DICED
 - CHEESE
 - 1 TABLESPOONS MILK
 - SALSA (AS DESIRED)

 - LIGHT THE STOVE
 - PUT POT ON WITH WATER IN IT TO BOIL
 - CRACK EGGS INTO BAGGIE
 - PUT OTHER INGREDIENTS INTO BAGGIE (HAM, PEPPERS, OR ONIONS)
 - PUT MILK IN BAGGIE AND SEAL BAG AND SQUISH AROUND TO MIX
 - PUT INTO POT OF BOILING WATER WITH TONGS AND COOK FOR 3 TO 4 MINUTES
 - REMOVE FROM WATER WITH TONGS
 - ADD CHEESE (SALSA IF DESIRED) AND EAT. (OUT OF BAGGIE)
-

ROCKY MOUNTAIN EGGS

(SERVES 6)

UTENSILS:

- MEASURING UTENSILS:
- 1 TABLESPOON
- ½ TEASPOON
- ½ CUP
- DUTCH OVEN, WITH COVER
- KNIFE
- WHISK
- BOWL
- FLIPPER

INGREDIENTS:

- 2 T BUTTER
- 1 T BUTTER
- 2 SMALL POTATOES, CUT INTO ½" CUBES
- 1 LARGE ONION, FINELY CHOPPED
- 8 OZ GROUND SPICY SAUSAGE
- 2 T CHOPPED FRESH PARSLEY
- 2 EGGS
- ½ T SALT
- BLACK PEPPER, TO TASTE
- 1 T WATER
- ½ CUP MONTEREY JACK CHEESE
- 5 POUNDS CHARCOAL

- ❑ USE 20 COALS ON BOTTOM OF OVEN TO BROWN SAUSAGE. REDUCE THE NUMBER OF COALS ON BOTTOM TO 10 WHEN EGGS ARE PUT IN OVEN AND PUT 20 COALS ON TOP OF OVEN.
- ❑ HEAT 2 TABLESPOONS BUTTER IN DUTCH OVEN. (IF USING FROZEN POTATOES ADD THEN JUST BEFORE YOU ADD THE EGGS) SAUTE POTATIOES, ONION AND SAUSAGE FOR ABOUT 15 MINUTES UNTIL SAUSAGE IS BROWNE EVENLY AND POTATOES ARE TENDER. SPRINKLE WITH PARSLEY AND DOT WITH 4 TABLESPOONS BUTTER. REDUCE HEAT.
- ❑ IN A SEPARATE BOWL, BEAT EGGS WITH SALT, PEPPER, AND WATER. POUR INTO DUTCH OVEN OVER COOKED INGREDIENTS AND COOK, LIFTING SET PORTION WITH A FLIPPER TO LET UNCOOKED EGG FLOW UNDERNEATH. WHEN NEARLY SET, SPRINKLE WITH CHEESE AND COVER UNTIL CHEESE MELTS. CUT INTO WEDGES TO SERVE.

DUTCH OVEN FRENCH TOAST

- Utensils
 - 12" Dutch oven
 - Measureing cup
 - Mixing Bowl
 - Whisk

 - Ingredients:
 - 1 lg loaf French bread, torn into 1" to 2" pieces
 - 8 eggs
 - 3 cups milk
 - 4 tsps sugar
 - 3/4 tsp salt
 - 1 tbsp vanilla
 - 2 tsps butter, cut into small pieces
 - 22 Charcoals
1. Grease or butter the Dutch oven well.
 2. Put the torn-up bread in the oven.

3. Beat together all remaining ingredients except the butter.
4. Pour this mixture evenly over the bread.
5. Dot the top with butter.
6. Bake with 8-10 coals on the bottom and about 12 on the top.
7. It's done when the egg mixture is fully set, about 30 to 45 minutes.
8. Serve warm with syrup or other topping.

Options: add raisins, apples or other fruit before baking.

We've also done this with pre-cooked sausage patties on the bottom for an all-in-one breakfast.

BEEF TERIYAKI

SERVES 1

UTENSILS

- 16 INCHES BY 37 INCHES OF HEAVY DUTY ALUMINUM FOIL
- 15 CHARCOALS
- TONGS

INGREDIENTS

- ¼ CUP THINLY SLICED BEEF
- 2 CABBAGE LEAVES
- ¼ CUP YOSHIDA'S MARINADE (BEST IF BEEF IS IN MARINADE OVERNIGHT)
- ½ CUP STIR FRY VEGETABLES
- 1CUP MINUTE RICE
- 1-CUP ICE CUBES

- LIGHT CHARCOALS
- PLACE 1 CABBAGE LEAF ON CENTER OF ALUMINUM FOIL

- ADD RICE ON TOP OF CABBAGE
 - ADD VEGETABLES ON TOP OF RICE
 - ADD BEEF AND MARINADE ON TOP OF VEGETABLES
 - ADD ICE CUBES COVER WITH REMAINING CABBAGE LEAF
 - BRING LONG ENDS OF FOIL TOGETHER AND FOLD OVER SEVERAL TIMES
 - THEN FOLD OVER BOTH THE REMAINING ENDS SEALING IT
 - PLACE IN HOT COALS FOR 15 TO 20 MINUTES
 - USING TONGS TURN OVER AND COOK FOR AN ADDITIONAL 15 TO 20 MINUTES.
-

BEEF SOUP

(SERVES 6)

UTENSILS:

- POTATO PEELER
- KNIFE
- DUTCH OVEN WITH COVER OR GAS STOVE
- MEASURING CUPS:
 - 1 CUP
 - ½ CUP
 - ¼ CUP
- SPOON (TO STIR)
- LADLE (TO SERVE)

INGREDIENTS:

- BEEF STOCK
- 3 LARGE POTATOES, PEELED & CUBED
- ½ LB CARROTS, PEELED & CUBED

- ¼ CUP BEEF BOULLION
- 1 LB FROZEN MIXED VEGETABLES
- 16 OZ NOODLES

BEEF STOCK:

- 6 CUPS WATER
 - 1 LARGE ONION
 - 1 LB CUBED BEEF
 - ¼ CUP OIL
 - 1-TEASPOON SEASONING SALT
 - ½ TEASPOON GARLIC POWDER
-
- PLACE BEEF IN POT WITH HOT OIL. SPRINKLE WITH SEASONING SALT AND GARLIC. COOK UNTIL BROWN. WHEN BROWNEED, ADD ONIONS AND WATER; BRING TO A BOIL. SIMMER FOR AT LEAST 1 HOUR.
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- MAKE BEEF STOCK. ADD POTATOES, CARROTS, MIXED VEGETABLES, BOULLION, AND WATER. BRING TO A BOIL. COVER. SIMMER 1 HOUR. ADD EXTRA WATER TO COVER VEGETABLES AND NOODLES IF NECESSARY.

BY: K. CRONYN

CHEESE QUESADILLAS

MAKES 1 QUESADILLA

UTENSILS

- SKILLET
- TURNER

INGREDIENTS

- NON-STICK SPRAY
- 2 TORTILLAS PER QUESADILLA
- ¼ CUP SHREDDED PEPPER JACK CHEESE OR CHEDDAR
- SALSA

DIRECTIONS

- SPRAY PAN LIGHTLY.
 - ADD TORTILLA.
 - SPRINKLE WITH CHEESE.
 - ADD SECOND TORTILLA.
 - COOK UNTIL GOLDEN BROWN ON EACH SIDE.
 - ADD SALSA AS DESIRED.
-

CHICKEN QUESADILLAS

MAKES 1 QUESADILLAS

UTENSILS

- SKILLET
- TURNER

INGREDIENTS

- NON-STICK SPRAY
- 2 TORTILLAS PER QUESADILLA
- ¼ CUP SHREDDED PEPPER JACK CHEESE OR CHEDDAR
- SALSA

DIRECTIONS

- SPRAY PAN LIGHTLY.
 - ADD TORTILLA.
 - SPRINKLE WITH CHEESE.
 - ADD SECOND TORTILLA.
 - COOK UNTIL GOLDEN BROWN ON EACH SIDE.
 - ADD SALSA AS DESIRED.
-

CHICKEN TERIYAKI

SERVES 1

UTENSILS

- 16 INCHES BY 37 INCHES OF HEAVY DUTY ALUMINUM FOIL
- 15 CHARCOALS
- TONGS

INGREDIENTS

- ¼ CUP CHICKEN BREAST IN 1 INCH CUBES
- 2 CABBAGE LEAVES
- ¼ CUP YOSHIDA'S MARINADE (BEST IF CHICKEN IS IN MARINADE OVERNIGHT)

- ❑ ½ CUP STIR FRY VEGETABLES
- ❑ ½ CUP MINUTE RICE
- ❑ 6 ICE CUBES

- ❑ LIGHT CHARCOALS
- ❑ PLACE 1 CABBAGE LEAF ON CENTER OF ALUMINUM FOIL
- ❑ ADD RICE ON TOP OF CABBAGE
- ❑ ADD VEGETABLES ON TOP OF RICE
- ❑ ADD CHICKEN AND MARINADE ON TOP OF VEGETABLES
- ❑ ADD ICE CUBES COVER WITH REMAINING CABBAGE LEAF
- ❑ BRING LONG ENDS OF FOIL TOGETHER AND FOLD OVER SEVERAL TIMES
- ❑ THEN FOLD OVER BOTH THE REMAINING ENDS SEALING IT
- ❑ PLACE IN HOT COALS FOR 15 TO 20 MINUTES
- ❑ USING TONGS TURN OVER AND COOK FOR AN ADDITIONAL 15 TO 20 MINUTES.

CHICKEN TORTILLA SOUP

UTENSILS

- DUTCH OVEN WITH LID
- MEASURING CUP
- MEASURING SPOONS
- KNIFE
- LADLE
- CAN OPENER
- LARGE SPOON FOR STIRRING

INGREDIENTS

- 2-TEASPOON OIL
- 2 CUPS CHOPPED ONION
- 4 GARLIC CLOVES, MINCED
- 4 CUPS CUBED CHICKEN BREAST (ABOUT 20 OUNCES)
- 12 TABLESPOONS CHICKEN BOULLION PASTE
- ½ GALLON WATER
- 2 CUPS FROZEN WHOLE-KERNEL CORN
- 2 TABLESPOONS CHOPPED JALAPENO PEPPER
- 4 TEASPOONS GROUND CUMIN
- 2 TEASPOONS WORCHESTERSHIRE SAUCE
- 1-TEASPOON CHILI POWDER
- 2 – 14.5 OUNCE CANS DICED, PEELED TOMATOES,
- 2 – 10 ¾ OUNCE CANS CONDENSED TOMATO SOUP
- 2 ½ CUPS CRUSHED, UNSALTED BAKED TORTILLA CHIPS

DIRECTIONS

- LIGHT 30 CHARCOALS.

- ❑ WASH YOUR FILTHY HANDS.
 - ❑ HEAT OIL IN DUTCH OVEN OVER MEDIUM-HIGH HEAT.
 - ❑ MINCE GARLIC (SMALLEST PIECES POSSIBLE!).
 - ❑ MINCE ONION.
 - ❑ ADD ONION AND GARLIC TO DUTCH OVEN
 - ❑ SAUTE 2 MINUTES.
 - ❑ STIR IN CUBED CHICKEN, BOULLION, AND WATER AND COOK FOR ONE HOUR.
 - ❑ LIGHT 23 CHARCOALS.
 - ❑ ADD NEXT 7 INGREDIENTS. (CORN THROUGH TOMATO SOUP)
 - ❑ BRING TO A BOIL.
 - ❑ REDUCE HEAT, AND SIMMER 1 HOUR.
 - ❑ LADLE SOUP INTO BOWLS AND TOP WITH TORTILLA CHIPS.
-

CHICKEN VEGETABLE SOUP

(SERVES 6)

UTENSILS:

- POTATO PEELER
- KNIFE
- MEASURING UTENSILS:
- ¼ CUP
- 1 CUP
- STIRRING SPOON
- LADLE FOR SERVING
- DUTCH OVEN WITH COVER OR GAS STOVE

INGREDIENTS:

- CHICKEN STOCK (RECIPIE BELOW)
- 3 LARGE PEELED POTATOES, CUBED (1/2 INCH SQUARES)
- ½ LB CARROTS, PEELED & CUBED (1/2 INCH SQUARES)
- ¼ CUP CHICKEN BOULLION
- 1 LB MIXED FROZEN VEGETABLES
- 1 OZ NOODLES

CHICKEN STOCK:

- 6 CUPS WATER
- 1 LARGE ONION
- 2 CHICKEN BREASTS
- BOIL ABOVE INGREDIENTS FOR 2 HOURS.

- ❑ REMOVE CHICKEN FROM BROTH. SEPARATE MEAT FROM SKIN AND BONES. DISCARD SKIN & BONES. ADD CUBED POTATOES, CARROTS, CHICKEN BOULLION, FROZEN VEGETABLES, AND WATER. BRING TO A BOIL THEN REDUCE HEAT & COVER. SIMMER FOR 1 HOUR. ADD EXTRA WATER TO COVER VEGETABLES IF NECESSARY.

BY: K. CRONYN

FOIL MEAL

(FEEDS 6)

UTENSILS

- POTATO PEELER
- KNIFE
- TIN FOIL HEAVY DUTY WIDE
- TONGS

INGREDIENTS

- 2 LBS GROUND BEEF
- 4 POTATOES
- 6 CARROTS
- 1 HEAD CABBAGE
- 1 CAN BEEF BROTH
- SALT AND PEPPER
- GARLIC POWDER

DIRECTIONS

- PEEL POTATOES AND CARROTS.
- CUT THEM INTO ¼" THICK SLICES.
- CUT 1 PIECE OF FOIL 18"
- PLACE 1 CABBAGE LEIF ON THE FOIL (THIS KEEPS YOUR FOOD FROM BURNING)
- PLACE POTATOES, CARROTS AND GROUND BEEF ON CABBAGE LEIF.
- SEASON TO TASTE AND ADD 4 TABLE SPOONS OF BROTH.
- COVER WITH A CABBAGE LEIF.
- ROLL FOIL TO SEAL ON THE 3 OPEN SIDES.
- PLACE ON COALS FOR 15 MINUTES ON EACH SIDE.

- REMOVE FROM COALS AND CHECK IF NOT DONE ADD NEW FOIL TO EXISTING FOIL. AND COOK AN ADDITIONAL 10 MINUTES.

BAKED HAM

UTENSILS

- CHARCOAL
- DUTCH OVEN WITH LID
- MEASURING CUP
- DUTCH OVEN RACK
- CLEAN HANDS

INGREDIENTS

- BONELESS HAM
- WATER 2 CUPS
- PINEAPPLE SLICES SMALL CAN
- MARISHENO CHERRIES SMALL BOTTLE
- TOOTH PICKS

DIRECTIONS

- LIGHT 30 CHARCOALS, 20 FOR THE TOP AND 10 FOR THE BOTTOM.
- ADD 2 CUPS WATER TO THE DUTCH OVEN.
- PLACE RACK IN BOTTOM OF THE DUTCH OVEN
- PLACE HAM ON RACK.
- COOK FOR 1 ½ HOURS.
- PLACE PINEAPPLE RINGS WITH CHERRIES ON TOP OF THE HAM EVENLY SPACED HOLD IN PLACE WITH TOOTH PICKS.
- REPLACE OVEN TOP AND COOK FOR 15 MINUTES.
- DO NOT PEEK DURING THE COOKING, AS THIS WILL ADD COOKING TIME.

PLEASE NOTE: COALS ONLY LAST 1 HOUR SO START NEW COALS 40 MINUTES INTO BAKING SO YOU MAY REPLACE THE COALS AT THE 1 HOUR MARK.

BEEF STEW

(SERVES 6)

UTENSILS:

- MEASURING UTENSILS:
- 1 CUP
- ¼ CUP
- ½ TEASPOON
- 1 TEASPOON
- KNIFE
- POTATO PEELER
- DUTCH OVEN WITH LID
- BOWL
- SPOON FOR MIXING
- MIXING SPOON
- LADLE FOR SERVING
- CHARCOAL

INGREDIENTS:

- 2 LB CHUCK STEAK, CUBED
- 1 1/4 CUP FLOUR
- ¼ CUP OIL
- 5 CUPS WATER
- 1 LARGE ONION CUT IN LARGE CHUNKS
- 1 LB PEELED AND CHUNKED CARROTS
- 1 T SEASONING SALT

- ½ T GARLIC POWDER
- 1 LB BAG FROZEN MIXED VEGETABLES
- 5 LARGE POTATOES PEELED & CUBED
- 30 CHARCOALS (10 ON TOP 20 ON BOTTOM)

LIGHT CHARCOAL

- POUR OIL INTO DUTCH OVEN TO HEAT. MEANWHILE,
- MIX FLOUR, SEASONING SALT, AND GARLIC POWDER TOGETHER IN A GALLON SIZE ZIPLOCK BAGGIE.
- ROLL STEAK INTO FLOUR MIXTURE AND COAT COMPLETELY.
- FRY STEAK IN HOT OIL (THROUGH AWAY EXTRA FLOUR THAT DID NOT STICK TO MEAT.)
- ADD 1 ½ QUARTS (6 CUPS) WATER. STIR, SCRAPING FLOUR OFF OF THE BOTTOM OF PAN.
- ADD ONIONS AND BEEF BULLION COVER AND COOK FOR 45 MINUTES WITH 20 CHARCOAL ON BOTTOM AND 8 ON TOP
- LIGHT 25 MORE CHARCOAL
- ADD CARROTS, POTATOES AND MIXED VEGETABLES. COVER
- PUT 20 CHARCOALS ON BOTTOM AND 5 ON TOP COOK FOR 45 MINUTES. .

BY: K. CRONYN

CHICKEN & APPLES

(SERVES 6)

UTENSILS:

- MEASURING UTENSILS
- ¼ CUP
- 1 CUP
- DUTCH OVEN AND LID (2 IF DOING POTATOES IN DUTCH OVEN)
- 45 CHARCOALS

INGREDIENTS:

- 8 BONELESS CHICKEN BREASTS
- ¼ CUP OIL
- 1-CUP BROWN SUGAR
- DASH CINNAMON
- 4 CUPS WATER
- ¼ CUP BOULLION CHICKEN
- 5 CORED APPLES, SLICED IN HALF
- 1 CUP CRANBERRIES (OPTIONAL)

- GET ABOUT 30 (60 IF DOING POTATOES) CHARCOALS READY. PLACE 10 UNDER THE OVEN PUT 20 ASIDE TO PLACE ON THE TOP WHEN BAKING.
- 1. BROWN CHICKEN IN OIL ON BOTH SIDES (APPROXIMATELY 5 MINUTES.)
- 2. DRAIN EXCESSIVE OIL FROM DUTCH OVEN.
- 3. COVER CHICKEN WITH WATER.
- 4. ADD CHICKEN BOULLION MIX.
- 5. ARRANGE APPLES ON TOP OF BROWNED CHICKEN, CORE SIDE UP.
- FILL CORE HOLE WITH BROWN SUGAR, AND SPRINKLE WITH CINNAMON.
- COVER AND BAKE (PLACE 20 COALS ON BOTTOM THE REST ON TOP OF OVEN) FOR 1 HOUR. (DO NOT PEEK)
- AT THE END OF THE HOUR CHECK TO SEE THE APPLES ARE TENDER AND THE CHICKEN IS DONE IF NOT COOK FOR AN ADDITIONAL 15-20 MINUTES.
- SERVE WITH BAKED POTATOES.

- IN A SECOND DUTCH OVEN PLACE THE REQUIRED NUMBER OF POTATOES IN THE DUTCH OVEN AFTER POKING SMALL HOLES IN THEM WITH A FORK. PLACE 10 COALS EVENLY SPACED UNDER THE OVEN AND 20 COALS ON TOP. BAKE FOR ONE-HOUR (DON'T PEEK) TEST AT THE ONE-HOUR MARK TO SEE IF A FORK GOES INTO THE POTATO EASILY IF NOT COOK FOR ANOTHER 15-20 MINUTES.

BY: K.

CROYNYN

(SERVES 6)

YOU MAY ADD UPTO 4 MORE CHICKEN BRESTS TO SERVE ADDITIONAL PEOPLE

UTENSILS:

- DUTCH OVEN WITH COVER
- KNIFE (TO CHOP ONIONS)
- SPOON (FOR DUMPLINGS)
- LADLE (FOR SERVING)
- MEASURING UTENSILS:
- ½ CUP, 1 CUP, 1 TABLESPOON
- BOWL (TO MIX DUMPLINGS IN)
- 5LBS CHARCOAL

INGREDIENTS:

- 6 CHICKEN BRESTS
- 2 LARGE CANS CREAM OF CHICKEN SOUP
- ½ CUP WATER
- 1-16 OZ BAG FROZEN MIXED VEGETABLES
- 1 CHOPPED ONION
- 6 TABLESPOONS CHICKEN BOULLION
- (DUMPLING BATTER)
- 3 CUPS BAKING MIX
- 1-CUP MILK

GET CHARCOAL READY. PLACE CHARCOAL UNDER DUTCH OVEN ENOUF TO COVER AREA UNDER OVEN.

- PUT CREAM OF CHICKEN SOUP IN DUCTH OVEN.
- STIR IN WATER.

- STIR IN MIXED VEGETABLES, ONION AND BOULLION.
 - THEN, SUBMERGE CHICKEN BREASTS FULLY IN SOUP
 - PLACE COVER ON DUTCH OVEN AND PUT 12 COALS ON OVEN TOP.
 - COOK FOR 1 HOUR. (SET TIMER LOOK IN TO CHECK AT 30 MINUTES)
 - WHILE THE CHICKEN IS COOKING, MIX UP DUMPLING BATTER.
 - POUR BAKING MIX (3 CUPS) IN MIXING BOWL ADD MILK (1 CUP) AND MIX.
 - WHEN THE HOUR IS UP, DROP SPOONFULS OF DUMPLING BATTER INTO BOILING SOUP.
 - COVER AND COOK FOR AN ADDITIONAL 15 MINUTES. (SET TIMER NO PEEKING)
-

LASAGNA

UTENSILS

- DUTCH OVEN WITH LID
- CHARCOAL
- ALUMINUM FOIL
- MEASURING CUP
- MEASURING SPOONS
- SPOON, TO STIR
- INGREDIENTS
- 2 LBS GROUND BEEF
- ¾ TEASPOON SEASONING SALT
- 1-TEASPOON GARLIC POWDER
- 2 LARGE JARS RAGU SPAGHETTI SAUCE (TOMATOES, ONION, GARLIC)
- 1 LB LASAGNE NOODLES
- 1 ½ CUP WATER
- 1 LB COTTAGE CHEESE, SMALL CURD

- 2 LBS SHREDDED MOZZARELLA CHEESE
- PARMESAN CHEESE

DIRECTIONS

- LIGHT 23 CHARCOALS.
- BROWN GROUND BEEF.
- ADD SEASONING SALT AND GARLIC POWDER, RETURN TO HEAT.
- DRAIN FAT. SET ASIDE.
- LINE DUTCH OVEN WITH ALUMINUM FOIL.
- POUR ½ BOTTLE RAGU INTO BOTTOM OF DUTCH OVEN.
- SPRINKLE 1/3 MEAT ON TOP.
- ADD ½ CUP WATER, STIR.
- BREAK 1/3 NOODLES IN HALF.
- LAYER NOODLES ON TOP OF SAUCE.
- SPREAD 1/3 CONTAINER OF COTTAGE CHEESE OVER NOODLES.
- SPRINKLE WITH PARMESAN CHEESE.
- SPRINKLE ½ LB MOZZARELLA CHEESE ON TOP.
- ADD ½ CUP WATER TO REMAINING SPAGHETTI SAUCE IN OPENED JAR.
- ADD 1/3 OF GROUND BEEF.
- POUR ON TOP OF CHEESE.
- REPEAT STEPS 9-13
- ADD REMAINING GROUND BEEF TO SPAGHETTI SAUCE.
- TOP WITH SAUCE.
- REPEAT STEPS 9-13.
- ADD ½ CUP WATER TO REMAINING SAUCE.
- POUR ON TOP OF CHEESE.
- COVER.
- 18 COALS ON TOP, 5 COALS ON BOTTOM.

- BAKE FOR ONE HOUR.
 - ADD PARMESAN CHEESE AS DESIRED.
-

MEATLOAF

UTENSILS

- CHARCOAL
- DUTCH OVEN WITH LID
- MEASURING CUP
- MEASURING SPOONS
- LARGE BOWL (FOR MIXING)
- CLEAN HANDS
- GALLON PLASTIC BAG
- (ROLLING PIN)

INGREDIENTS

- 5 LBS GROUND BEEF
- 2 SLEEVES OF CRACKERS, CRUMBLED
- 1-TEASPOON SEASONING SALT
- 1 ½ TEASPOONS GARLIC POWDER
- 1 LARGE ONION
- 4 EGGS
- 4 TABLESPOONS WORCHESTERSHIRE SAUCE
- WATER
- KETCHUP

DIRECTIONS

- LIGHT 23 CHARCOALS, 18 FOR THE TOP AND 5 FOR THE BOTTOM.
- IN LARGE BOWL, ADD BEEF.
- CRUSH CRACKERS IN PLASTIC BAG.
- ADD TO BEEF IN BOWL.
- ADD SEASONING SALT AND GARLIC POWDER.

- ADD EGGS.
 - USING CLEAN WASHED HANDS MIX INGREDIENTS THOROUGHLY.
 - MINCE ONION (EXTREMELY SMALL PIECES).
 - MIX THOROUGHLY INTO GROUND BEEF MIXTURE.
 - FORM ROUND BALL WITH HANDS.
 - PLACE IN BOTTOM OF DUTCH OVEN.
 - PRESS GENTLY ON THE MEAT TO FLATTEN THE TOP SLIGHTLY.
 - POUR WORCHESTERSHIRE SAUCE ON TOP OF MEAT.
 - ADD ½ CUP WATER.
 - COVER WITH LID.
 - BAKE FOR 30 MINUTES.
 - ADD ¼ CUP WATER IF NEEDED.
 - LIGHT 23 CHARCOALS.
 - PLACE 18 ON TOP OF DUTCH OVEN.
 - PLACE 5 UNDERNEAT DUTCH OVEN.
 - CONTINUE COOKING FOR ONE HOUR.
 - USE KETCHUP AS A GARNISH IF DESIRED.
-

PORK CHOPS & APPLES

(SERVES 6)

UTENSILS:

- MEASURING UTENSILS
- ¼ CUP
- 1 CUP
- DUTCH OVEN AND LID (2 IF DOING POTATOES IN DUTCH OVEN)
- 45 CHARCOALS

INGREDIENTS:

- 2 BONELESS PORK CHOPS
- ¼ CUP OIL
- 1-CUP BROWN SUGAR
- DASH CINNAMON
- 4 CUPS WATER
- ¼ CUP BOULLION CHICKEN
- 5 CORED APPLES, SLICED IN HALF

- GET ABOUT 30 (60 IF DOING POTATOES) CHARCOALS READY. PLACE 10 UNDER THE OVEN PUT 20 ASIDE TO PLACE ON THE TOP WHEN BAKING.
- BROWN PORK CHOPS IN OIL ON BOTH SIDES (APPROXIMATELY 5 MINUTES.)
- DRAIN EXCESSIVE OIL FROM DUTCH OVEN.
- COVER PORK CHOPS WITH WATER.
- ADD CHICKEN BOULLION MIX.
- ARRANGE APPLES ON TOP OF BROWNEED PORK CHOPS, CORE SIDE UP.
- FILL CORE HOLE WITH BROWN SUGAR, AND SPRINKLE WITH CINNAMON.
- COVER AND BAKE (PLACE 20 COALS ON TOP OF OVEN) FOR 1 HOUR. (DO NOT PEAK)
- AT THE END OF THE HOUR CHECK TO SEE THE APPLES ARE TENDER AND THE PORK CHOPS IS DONE IF NOT COOK FOR AN ADDITIONAL 15-20 MINUTES.
- SERVE WITH BAKED POTATOES.

- IN A SECOND DUTCH OVEN PLACE THE REQUIRED NUMBER OF POTATOES IN THE DUTCH OVEN AFTER POKING SMALL HOLES IN THEM WITH A FORK. PLACE 10 COALS EVENLY SPACED UNDER THE OVEN AND 20 COALS ON TOP. BAKE FOR ONE-HOUR (DON'T PEAK) TEST AT THE ONE-HOUR MARK TO SEE IF A FORK GOES INTO THE POTATO EASILY IF NOT COOK FOR ANOTHER 15-20 MINUTES.

BY: K.

CRONYN

UTENSILS

- CHARCOAL
- DUTCH OVEN
- MEASURING SPOONS
- MEASURING CUP
- KNIFE
- SPOON, TO STIR

INGREDIENTS

- 3 TABLESPOONS OIL
- 5-6 LB ROAST
- 1-TEASPOON SEASONING SALT
- 1 ½ TEASPOON GARLIC POWDER
- 2 LARGE ONIONS, QUARTERED
- 2 LB PEELED BABY CARROTS
- 2 LB SMALL POTATOES
- 3 TABLESPOONS BEEF BOULLION PASTE
- 2 CUPS WATER

DIRECTIONS

- LIGHT 30 CHARCOALS.
- HEAT OIL IN DUTCH OVEN.
- SPRINKLE ENTIRE ROAST WITH SEASONING SALT AND GARLIC POWDER.
- BROWN ROAST ON ALL SIDES.
- ADD 1 ONION.
- ADD WATER AND BOULLION.
- COVER WITH LID.
- PLACE 20 CHARCOALS ON TOP AND 10 ON THE BOTTOM.

- COOK FOR 1 HOUR.
 - LIGHT 23 CHARCOALS.
 - CHECK WATER LEVEL.
 - ADD CARROTS, POTATOES, AND REMAINING ONION.
 - COVER.
 - PLACE 18 COALS ON TOP AND 5 ON THE BOTTOM.
 - COOK ANOTHER HOUR.
-

TAMALE PIE

(SERVES 6)

UTENSILS:

- KNIFE
- CAN OPENER
- MEASURING UTENSILS:
- 1 TABLESPOON
- ½ TEASPOON
- CHEESE GRATER
- DUTCH OVEN
- SPOON TO STIR

INGREDIENTS

- 1 MEDIUM ONION, CHOPPED
- 1 GARLIC CLOVE, MINCED
- 2 T VEGETABLE OIL
- 2 LB LEAN GROUND BEEF
- 1 CAN (28 OZ) TOMATOES
- 1 CAN (16 OZ) WHOLE KERNEL CORN, DRAINED

- ❑ 1 T CHILI POWDER
- ❑ ½ T CUMIN
- ❑ ½ T OREGANO
- ❑ 1 CUP PITTED RIPE OLIVES, DRAINED (WHOLE OR SLICED)
- ❑ 1 SMALL CAN (7 ¾ OZ) TOMATO SAUCE
- ❑ 2 CANS (15 OZ EACH) NALLEY TAMALES, CORN HUSKS REMOVED, CUT INTO 1-OR 2-INCH CHUNKS
- ❑ 4 OZ CHEDDAR CHEESE, GRATED (1 CUP)
- ❑ ½ TEASPOON SEASONING SALT
- ❑ ½ TEASPOON GARLIC POWDER

- ❑ SAUTE ONION AND GARLIC IN VEGETABLE OIL IN DUTCH OVEN OR SKILLET UNTIL GOLDEN, BUT NOT BROWN. ADD GROUND BEEF AND BULK SAUSAGE AND CONTINUE SAUTEING UNTIL MEAT IS BROWN. . DRAIN OFF EXCESS FAT. SPRINKLE WITH SEASONING SALT AND GARLIC POWDER.
- ❑ STIR IN TOMATOES, CORN, CHILI POWDER, CUMIN, AND OREGANO. COVER AND SIMMER 10 MINUTES.
- ❑ ADD OLIVES, TOMATO SAUCE, AND TAMALES. SPRINKLE THE TOP WITH GRATED CHEDDAR CHEESE.
- ❑ BAKE IN DUTCH OVEN FOR ABOUT 45 MINUTES.

BY: K. CRONYN

BAKED POTATOES

UTENSILS

- CHARCOAL
- DUTCH OVEN WITH LID
- DUTCH OVEN RACK
- LARGE BOWL
- CLEAN HANDS
- PIG PAN

INGREDIENTS

- POTATOES 1 FOR EACH PERSON
- BUTTER
- SOUR CREAM

DIRECTIONS

LIGHT 30 CHARCOALS, 20 FOR THE TOP AND 10 FOR THE BOTTOM.

- WASH POTATOES IN LARGE BOWL.
- POKE THE POTATOES WITH A FORK SEVERAL TIMES.
- PLACE RACK IN BOTTOM OF DUTCH OVEN
- PLACE 10 EVENLY SPACED HOT COALS IN PIG PAN.
- PLACE DUTCH OVEN OVER COALS
- PLACE POTATOES ON RACK INSIDE DUTCH OVEN.
- PLACE LID ON DUTCH OVEN.
- EVENLY SPACE THE 20 COALS ON TOP OF THE OVEN.
- BAKE FOR 1 HOUR
- DO NOT PEEK OR YOU WILL LET THE HEAT OUT REQUIREING MORE BAKING TIME.

- ❑ 12. OPEN THE LID OF THE DUTCH OVEN AND POKE THE POTATOES WITH A KNIF IF THEY ARE SOFT THEY ARE DONE. IF THEY ARE NOT SOFT COOK FOR ANOTHER 15 MINUTES AND CHECK.

GREEN BEANS ALMONDINE

UTENSILS

- CHARCOAL OR STOVE
- DUTCH OVEN OR SKILLET
- FORK (TO TURN BACON)
- SPOON, TO STIR

INGREDIENTS

- 4 SLICES BACON
- 2 LBS FRESH GREEN BEANS
- 3 OUNCES SLICED ALMONDS

DIRECTIONS

- PREPARE GREEN BEANS BY RINSING.
 - NEXT, SNAP ABOUT 1/8 INCH OFF THE ENDS OF THE BEANS.
 - SET ASIDE.
 - LIGHT 15 CHARCOALS OR USE STOVE.
 - COOK BACON IN DUTCH OVEN OR SKILLET.
 - DRAIN BACON ON PAPER TOWEL. (DO NOT OVERCOOK BACON)
 - DRAIN MOST OF BACON GREASE.
 - ADD GREEN BEANS TO PAN.
 - ADD 1/8-CUP WATER.
 - ADD ALMONDS.
 - COOK FOR 5 MINUTES, STIRRING FREQUENTLY, UNTIL ALL WATER IS GONE.
 - CRUMBLE BACON ON TOP.
 - STIR AND SERVE.
-

WHITE BREAD

(1 LOAF)

UTENSILS:

- TIMER
- BOWL
- CAKE PAN
- WIRE RACK
- DUTCH OVEN WITH LID
- 2 PIG PANS
- THERMOMETER
- MEASURING UTENSILS:
 - 1 CUP
 - ¼ CUP
 - 1 TABLESPOON
 - ½ TABLESPOON

INGREDIENTS:

- 2 PACKAGES RAPID RISE YEAST
- 1-CUP WATER (115 DEGREES)
- 3 TABLESPOONS OIL
- ½ TEASPOONS SUGAR
- 3 CUPS FLOUR
- ¼ CUP FLOUR (IF NEEDED)

GREASE AND FLOUR CAKE PAN TO AVOID STICKING.

- MIX SUGAR, SALT, HOT WATER, AND YEAST IN BOWL.
- LET MIXTURE SIT 3 MINUTES TO ALLOW YEAST TO DISSOLVE.

- ADD OIL.
- MIX IN 3 CUPS FLOUR.
- KNEAD BY HAND ON TABLE FOR FIVE MINUTES. (SPRINKLE FLOUR ON TABLE TO AVOID STICKING.)
- PLACE BREAD IN CAKE PAN ON TOP OF WIRE RACK INSIDE DUTCH OVEN.
- COVER.
- ADD 2 COALS ON TOP AND 2 ON BOTTOM OF DUTCH OVEN.
- LET RISE 1/2 HOUR. KNEAD 3 MINUTES. PUT BACK IN CAKE PAN & REPLACE IN DUTCH OVEN.
- PLACE 2 COALS ON TOP OF DUTCH OVEN, AND 2 ON BOTTOM.
- LET RISE 1/2 HOUR THEN BAKE 16 COALS ON TOP AND 16 TO BOTTOM OF DUTCH OVEN.
- BAKE FOR 35 MINUTES. (PUT DUTCH OVEN AND COALS INTO ONE PIG PAN ON BOTTOM AND ONE PIG PAN ON TOP.)

BY: K. CRONYN

BLACK FOREST BROWNIES

(SERVES 6)

UTENSILS:

- CAN OPENER
- DUTCH OVEN WITH COVER
- BOWL
- RUBBER SCRAPER
- SPOON FOR MIXING
- 1 TABLESPOON
- TIN FOIL
- 5 LBS CHARCOAL

INGREDIENTS:

- 3 CANS CHERRY PIE FILLING

- 1 PACKAGE BROWNIE MIX
- 2 EGGS
- 6 TABLESPOONS OIL
- 6 TABLESPOONS WATER

GET CHARCOAL READY AT LEAST 30 COALS.

PLACE 10 COALS UNDER DUTCH OVEN EVENLY SPACED.

- LINE DUTCH OVEN WITH TIN FOIL
- POUR THREE CANS OF CHERRY PIE FILLING INTO BOTTOM OF DUTCH OVEN.
- BLEND BROWNIE MIX, (FOLLOW DIRECTIONS ON BROWNIE MIX BOX) EGGS, OIL, AND WATER TOGETHER. SET ASIDE.
- HEAT CHERRIES IN DUTCH OVEN TO BOIL. (YOU WILL SEE BUBBLES COMMING UP)
- POUR BROWNIE MIX OVER THE TOP OF CHERRIES. COVER.
- PLACE ABOUT 20 COALS ON DUTCH OVEN LID.
- PLACE 20 COALS EVENLY SPACED ON TOP OF THE DUTCH OVEN LID.
- CHECK AT 30 MINUTES COOKING TIME BY POKING A SMALL CLEAN STICK INTO BROWNIE MIX THE STICK SHOULD COME OUT CLEAN. IF IT IS NOT DONE COOK FOR 10 MORE MINUTES AND RECHECK.

BY: K. CRONYN

COBBLER

(SERVES 6-8)

UTENSILS

- CAN OPENER
- MIXING BOWL
- WHISK
- RUBBER SCRAPER
- SPOON FOR MIXING
- MEASURING CUP
- MEASURING SPOONS

- DUTCH OVEN
- HEAVY DUTY ALUMINUM FOIL
- 30 CHARCOALS

INGREDIENTS

- 3 CANS (28OZ) OF FRUIT (PEACHES, FRUIT COCKTAIL, APPLES, OR CHERRIES)
- 1 CAKE MIX
- 3 EGGS
- ¼ CUP OF OIL
- 1 ¼ CUP OF WATER
- GET CHARCOALS READY.
- LINE DUTCH OVEN WITH FOIL.
- PLACE 10 COALS UNDER DUTCH OVEN EVENLY SPACED.
- POUR FRUIT INTO DUTCH OVEN AND HEAT UNTIL JUST BUBBLING.
- MIX CAKE MIX ACCORDING TO BOX DIRECTIONS WHILE FRUIT IS HEATING.
- POUR MIXED CAKE MIX ON TOP OF BUBBLING FRUIT.
- PLACE LID ON DUTCH OVEN AND PLACE 20 COALS EVENLY SPACED ON TOP OF OVEN.
- BAKE FOR 30 MINUTES, SET TIMER DO NOT PEAK.
- TEST CAKE WITH TOOTHPICK BY POKING IT INTO THE CAKE AND SEEING IF IT COMES OUT CLEAN. OR PUSH GENTLY ON THE CAKE AND SEE IF IT SPRINGS BACK.

DUMP CAKE

UTENSILS:

- CAN OPENER
- DUTCH OVEN WITH COVER
- KNIFE

INGREDIENTS:

- 1 YELLOW CAKE MIX
 - 2 CANS FRUIT PIE FILLING OR FRUIT COCKTAIL
 - BUTTER PATS
 - POUR FRUIT INTO BOTTOM OF DUTCH OVEN.
 - SPRINKLE CAKE MIX OVER THE TOP OF FRUIT.
 - DO NOT STIR!
 - SPRINKLE TOP WITH CINNAMON AND SLICES OF BUTTER.
 - DO NOT STIR!
 - COVER. BAKE FOR 35-45 MINUTES UNTIL BUBBLY AND TOP IS LIGHTLY BROWNED.
-

GINGERBREAD

(SERVES 6)

UTENSILS:

- 2-10" CAKE PANS
- DUTCH OVEN WITH LID
- WIRE RACK
- BOWL
- WHISK
- MEASURING UTENSILS:
 - 1 CUP
 - ¼ CUP
 - 1 TEASPOON
 - ½ TEASPOON
 - 1 TABLESPOON
 - RUBBER SCRAPER

INGREDIENTS:

- ¼ CUP MOLASSES
- 1 YELLOW CAKE MIX
- 1-TEASPOON GINGER
- 1-TEASPOON CINNAMON
- ½ TEASPOON CLOVES
- 2 EGGS
- 1-CUP WATER
- ¼ CUP OIL
- 3 TABLESPOONS SHORTENING
- 3 TABLESPOONS FLOUR

GREASE AND FLOUR 2-10" CAKE PANS TO PREVENT STICKING. SET ASIDE.

- STIR TOGETHER CAKE MIX, CINNAMON, CLOVES, AND GINGER IN BOWL UNTIL WELL MIXED.
- ADD MOLASSES, OIL, EGGS AND WATER.
- POUR BATTER INTO GREASED PANS.
- BAKE ON WIRE RACK IN COVERED DUTCH OVEN FOR 25 TO 35 MINUTES UNTIL CAKE SPRINGS BACK FROM TOUCH.

BY: K. CRONYN

PINEAPPLE UPSIDE-DOWN CAKE

(SERVES 6-8)

UTENSILS:

- 12" DUTCH OVEN
- MEASURING CUP
- BOARD FOR REMOVING CAKE
- MIXING BOWL

- MIXING WISK

INGREDIENTS:

- 18-OZ CAKE MIX
- (READ CAKE MIX DIRECTIONS AND INCLUDE ITEMS NEEDED TO MAKE THE CAKE. NORMALLY EGGS AND OIL)
- ½ CUP BUTTER
- ¾ CUP BROWN SUGAR
- 1 20-OZ CAN SLICED PINEAPPLE (CRUSHED MAY BE USED)
- 1 6-OZ CAN CHERRIES
- ½ CRUSHED PECANS
- 4 LB. CHARCOAL

DIRECTIONS:

- START THE CHARCOAL (YOU WILL NEED AT LEAST 25 COALS)
- LIGHTLY OIL THE INSIDE OF THE DUTCH OVEN.
- PLACE 7 COALS UNDER THE OVEN.
- MELT THE BUTTER IN THE BOTTOM OF THE DUTCH OVEN.
- MIX THE BUTTER AND BROWN SUGAR
- DRAIN THE PINEAPPLE AND CHERRIES AND PLACE IN THE DUTCH OVEN AND MIX WITH BUTTER AND BROWN SUGAR ALREADY THERE.
- SPRINKLE THE CRUSHED PECANS ON TOP OF MIXTURE IN THE DUTCH OVEN.
- MIX THE CAKE MIX ACCORDING TO THE BOX DIRECTIONS IN THE MIXING BOWL.
- SPREAD THE CAKE MIX EVENLY ON TOP OF THE INGREDIENTS ALREADY IN THE DUTCH OVEN DO NOT MIX.
- PLACE THE LID ON THE DUTCH OVEN AND PLACE 20 COALS EVENLY SPACED ON TOP OF THE OVEN.
- SET THE TIMER FOR 15 MINUTES
- WHEN TIMER RINGS CHECK THE CAKE AND MAKE SURE THE BROWN SUGAR IS NOT BURNING IF IT IS OR YOU THINK IT IS GOING TO REMOVE THE COALS FROM UNDER THE OVEN.

- ❑ SET THE TIMER FOR 15 MORE MINUTES.
- ❑ WHEN TIMER RINGS CHECK AND SEE IF THE CAKE IS DONE. (STICK A SHARP CLEAN KNIFE INTO THE CAKE IF IT COMES OUT CLEAN THE CAKE IS DONE) IF THE CAKE IS NOT DONE GIVE IT 5-10 MORE MINUTES AND REPEAT THIS STEP.
- ❑ WHEN THE CAKE IS DONE REMOVE IT FROM THE COALS THEN REMOVE THE LID OF THE DUTCH OVEN AND LET THE CAKE COOL FOR 10 MINUTES.
- ❑ PLACE THE FOIL-COVERED BOARD ON TOP OF THE CAKE HOLD THIS IN PLACE AS THE SECOND PERSON (WITH HOT PADS) INVERT THE OVEN. THE CAKE SHOULD SLIDE OUT.