

Chops N Taters

12 inch Dutch Oven

5 - 6 pork chops
4 - 5 large baking potatoes
½ small bag baby carrots
½ cup chopped onion
1 cans cream of mushroom soup
1 cans cream of celery soup
1 soup can of milk
1 teaspoon pepper
½ teaspoon salt
2 - 3 cups graded mild cheddar cheese
vegetable oil

Brown chops in vegetable oil on both sides in Dutch oven. Remove from oven and drain on a paper towels. Peel and slice potatoes. Place potatoes and carrots in bottom of oven.

In a mixing bowl; mix soups, chopped onion, milk, salt and pepper. Pour mixture over potatoes and carrots. Place chops on top.

Place 17 coals on top and 9 around bottom. This will be at 375 degrees. Cook for about 1 hour to 1 hour and 15 minutes. Or until potatoes are done.

Remove lid and cover chops with cheese. Remove from bottom heat and place cover on with coals on top. Cook for about 5 minutes, to let cheese melt.

Dutch Oven Lasagna

(Feeds 10-12, with seconds)

12 " Dutch Oven

Top 12-15 coals

Bottom 5-8

3 Pounds Whole milk Ricotta Cheese

48 ounces Ragu Garden style tomato sauce (or your favorite)

2 pounds Mozzarella cheese chopped

1 teaspoon basil

1 teaspoon oregano

1 teaspoon garlic powder

Dash of tabasco sauce (Optional)

3 Pounds of sausage, cooked and chopped

4 eggs

2 8 ounce packages of No-Boil Lasagna noodles

12 inch 6 quart Dutch Oven

(All ingredients are to be used with no leftover items)

Start fire using 20 coals.

Cook sausage over barbecue then cut into bite size pieces.

Mix all ingredients, except noodles, sausage and sauce.

Place 4 tablespoons of sauce on bottom of Dutch Oven and spread around.

Line Dutch Oven with one layer of noodles. Break off pieces to fit round edges, to cover bottom.

Spread 1/4 inch of cheese mixture, some sausage and 3-4 tablespoons of sauce.

(layering is important to estimate thickness to use all of the noodles)

Add another layer of noodles and cheese until Dutch Oven is filled. Last layer should be noodles with sauce to cover. Cook for 30 minutes and check. When noodles are soft its ready. If not, cook for another 15 minutes and check again.

Peanut Butter Chocolate Chip Cake

12" Dutch Oven

Top: 22 Coals Bottom: 11 Coals

3 Pkg. Chocolate Chip Muffin Mix

1 1/2 Cup Milk

Follow package directions. Bake at 450 degrees

Frost with Chocolate Fudge prepared frosting while still warm.

Variation: Add 1/2 cup peanut butter bits. Swirl about a 1/4 cup of peanut butter over the chocolate frosting while still warm.

Dutch Oven Baked Squash

12 inch Dutch Oven

350 Degrees

17 Top 8 Bottom

4 Zuchinni Squash Sliced

4 Yellow Squash

1 Onion Sliced

Salt and Garlic Pepper

Cook until tender approximately 45 minutes.

While still hot top with Swiss Cheese

Incredible Blackberry Cobbler

2 cans Oregon Blackberries

1 Package Krusteaz Crumb Cake with Cinnamon Topping

Dump blackberries in 1 12" Dutch Oven

Dump Krusteaz on top and spread out

Dump Cinnamon topping on top of Krusteaz

Cover place 9 coals on bottom and 15 on top. Turn pot $\frac{1}{4}$ turn after 15 minutes

For **Apple Cobbler** use 2 cans of Apple Pie Filling use the same directions only place topping on top of pie filling and then add Krusteaz. Everything else is the same.

Italian Bisquits

2 Pkgs White Lily Bisquit Mix

1 tsp. Italian seasoning

Grated Parmesian cheese.

Follow directions on two packages of White Lily mix. Brush with garlic butter (optional recipe below) and sprinkle with parmesan cheese

Bake using temperature on package and check chart for coal count

Garlic Butter

½ cup unsalted butter, softened

½ tsp Italian seasoning

1½ tsp minced garlic

¼ tsp black pepper

¼ cup Parmesan Cheese

¼ tsp ground paprika

1½ tsp Garlic salt

In a small bowl, combine softened butter, garlic and parmesan cheese. Season with garlic salt, Italian seasoning pepper and paprika Mix.