

## Dutch Oven 102

### Recipe Supplement

#### Chocolate Lovers Delight

1 1/2 cup water  
1 (10 oz.) bag miniature marshmallows  
1/4 cup cocoa powder  
1 chocolate cake mix; prepared as directed  
1 cup light brown sugar  
6 oz. semi-sweet chocolate chips

Line the bottom and sides of a 12" Dutch oven with heavy foil. Mix the water, cocoa powder, and brown sugar together and pour into the Dutch oven. Add marshmallows and spread them out evenly. Pour prepared chocolate cake mix over marshmallows. Sprinkle chocolate chips over cake batter.

Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes. Serve warm with whipped cream.  
Serves: 10-12

#### Easy Cheesy Meat And Potatoes

##### Dinner

2 lbs. extra lean ground beef  
1 large yellow onion; diced  
7 cloves garlic; minced  
Salt and pepper to taste  
2 bags frozen tater tots  
4 cups colby jack cheese; shredded

##### Sauce

(2) 10 1/2 oz. can cream of mushroom soup  
(1) 10 1/2 oz. can cream of chicken soup  
1 1/2 cup sour cream  
2 Tbs. worcestershire sauce  
1 Tbs. soy sauce  
1 1/2 tsp. thyme  
1 1/2 tsp. marjoram  
salt and pepper to taste

Heat a 14" Dutch oven using 22-24 briquettes bottom until oven is hot. Add ground beef, onions, and garlic to hot oven, season with salt and pepper, and fry until beef is brown and onions are translucent. Remove the ground beef and onion mixture from the oven and place in a large bowl. To the bowl add all the sauce ingredients and stir to mix.

Layer 1 bag of tator tots in bottom of oven. Spoon one half of the ground beef sauce mixture over the the tater tots. Sprinkle one half of the cheese over the sauce. Layer again with the second bag of tater tots, the rest of the remaining sauce, and the remaining cheese.

Cover and cook 90 minutes using 12-14 briquettes bottom and 14-16 briquettes top heat rotating oven and lid every 10-15 minutes.

Serves: 15-20

## **Coca-Cola Chicken**

8 boneless, skinless chicken breast halves  
3 cloves garlic; minced  
1 can Coca-Cola  
1 Tbs. onion powder  
1 1/2 cups catsup  
2 Tbs. chili powder

Arrange chicken breasts in an oiled 12" Dutch oven. In a large bowl add remaining ingredients and stir to mix well. Spoon sauce over chicken. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-75 minutes or until chicken is cooked through basting with pan juices every 15 minutes.

Serves: 8

## **Stuffed Shells**

1 box cooked Pasta shells  
1 lb. frozen Spinach (thawed and squeezed dried)  
1 lb. Ricotta Cheese  
1 lb. Mozzarella Cheese (shredded)  
3/4 cup Parmesan Cheese (Grated)  
1 beaten egg  
1 jar Spagetti sauce  
Salt and Pepper  
Basil and Parsley

Mix ricotta, spinach, 1/2 mozzarella, parmesan, egg, salt, pepper, basil, and parsley. Dump 1/3 jar of sauce in Dutch Oven and spread. Stuff shells with cheese mixture and place in oven. Pour remaining sauce over shells. Cover and cook for 35 to 45 minutes. Add remaining mozzarella and cook til cheese is melted.

## **Scalloped Potatoes**

5 lbs. Potatoes (sliced 1/4 thick)  
1 lb. Bacon (Crumbled)  
1 large Onion (thinly sliced)  
2 cups ColbyJack cheese (shredded)  
1 (8 oz.) pkg. Cream Cheese  
2 cups Chicken Broth  
1 cup Milk

Cook cream cheese, broth, and milk in sauce pan. Bring to boil, stirring constantly. Set aside 2 Tbs. of bacon. Layer half potatoes, onions, and bacon in Dutch oven. Repeat layer. Pour cream cheese sauce over potatoes. Cover and cook about 1 1/2 hrs. or until potatoes are tender and top is golden brown. Top with cheese and remaining bacon. Cook 10 more min.

## **Killer Beans**

(Thanks Bob Meyer for this awesome recipe)

In a frying pan or skillet, brown 1 pound of ground beef

Drain off excess grease and place hamburger and the following ingredients in a large pot:

1 - 16 oz. can of kidney beans, drained  
1 - 10 oz. can of butter beans  
1 - 16 oz. can of pork and beans  
8 oz. of barbecue sauce  
1/2 C. of brown sugar, packed  
1/2 pkg. of dry onion soup mix  
1 tsp. of Worcestershire sauce

Heat, stir occasionally, and bring to a boil. Reduce heat and simmer for 10 minutes, stirring occasionally. Serve with buttered bread if desired.

Serves 6 to 8.

## **Cherry Chocolate Surprise Cake**

1 chocolate cake mix; prepared as directed  
1 egg  
1 (20 oz.) can cherry pie filling  
3 Tbs. sugar  
1 (8 oz.) brick cream cheese  
1 tsp. vanilla

Pour prepared cake batter into a greased 12" Dutch oven. Spoon cherry pie filling into clumps over cake batter. In a small mixing bowl cream together cream cheese, egg, sugar, and vanilla until smooth. Drop by tablespoons over top of cake.

Place lid on oven. Bake using 8-10 briquettes bottom and 14-16 briquettes top for 1 hour or until top center of cake springs back when touched.

Serve warm with whip cream as topping.

Serves: 10-12

## **New Favorite Web Site**

<http://papadutch.home.comcast.net/~papadutch/dutch-oven-recipes.htm>