

GRUBMASTERS' ONE POT THANKSGIVING DINNER

(Fits in a 16" Regular or 14" Deep Dutch Oven)

Ingredients:

- 3 LB Butterball Turkey Roast, Boneless, White & Dark Meat (Comes with Gravy Pack)
- 24 Oz. Gourmet Baby Red Potatoes
- 1 LB Baby Carrots
- 1 LB Parsnips
- 6 Oz. Package of Stovetop Stuffing Mix
- 1 Granny Smith Apple
- ½ LB Bacon
- ½ LB Loose Italian Sausage
- 1 Small Acorn Squash
- 3 TBLS of Brown Sugar
- 2 Oz. Maple Syrup
- 1 TBLS Butter
- Seasoning Salt
- Ground Rosemary

Cut bacon strips into 1 inch pieces. Brown the bacon and the loose Italian sausage in the Dutch oven until cooked but still soft. Prepare Stovetop Stuffing following directions on the package. Core and chop granny smith apple with skin into ½ chunks. Spoon drained sausage and bacon from Dutch oven and combine with stuffing and chopped granny smith apple. Set aside. Cut acorn squash in half by cutting from the bottom tip to the stem. Scoop out seeds. Place 1 ½ teaspoon of brown sugar, 1 ½ teaspoon of butter and 1 ounce of maple syrup in each acorn squash half. Set aside. Rinse and peel the parsnips. Cut into pieces that are similar in size to the baby carrots. Set aside. Remove excess fat from the bacon and sausage remaining in Dutch oven leaving enough to lightly coat the bottom of the Dutch oven. Preheat Dutch oven using 1 full ring of coals under and 1 ½ rings on the top. Place boneless turkey in the center of the Dutch oven. Split stuffing mix into two balls and place opposite each other on either side of the turkey. Press down slightly to keep the depth no greater than 2 inches. Place acorn squash opposite each other next to stuffing. Add rinsed potatoes, parsnips and baby carrots equally in the remain 2 spaces. Season the veggies and turkey with seasoning salt and ground rosemary. Cook with the lid on for 1 ¼ to 1 ½ hours or until internal temperature of turkey reaches at least 165 degrees F. Spin lid and rotate pot every 15 minutes adding coals as necessary to maintain a consistent temperature. Optional - Just before serving, heat gravy mix provided with turkey, or if not supplied, consider using a dry gravy mix or jarred gravy. Serve on the side.



GRUBMASTERS

Outdoor Cooking

Camp Dutch Ovens Recipes

TUNA NOODLE DISH

- 12 Ounce Bag of Egg Noodles
- 2 Cans of Cream of Mushroom Soup
- 1 Package of Frozen Peas
- 3 Cans of Tuna Fish
- 1 Package of FRENCH'S® French Fried Onions

In the 12 inch Dutch oven over high bottom heat, boil egg noodles following directions on package. Drain Egg Noodles. Add Frozen Peas, Cream of Mushroom Soup and Tuna Fish. Mix well and stir periodically so as not to burn ingredients on bottom. Once all ingredients are up to temperature, top with French Fried Onions. Reduce bottom heat to 1 ring of coals, add on ring of coals to top. Bake for 15 to 20 Minutes

GRAMMA THOMAS' APPLE CAKE: (12 Inch Dutch Oven)

Use a yellow cake box mix. Follow directions on box to prepare batter. Peel 2 medium size apples. Slice into 1/4 inch thick wedges. Coat with cinnamon and granulated sugar. Pre-heat 12 inch Dutch oven using 10 briquettes below and 14 briquettes on the top. Spray preheated Dutch oven with cooking spray. Place batter in Dutch oven. Insert pieces of apples into cake batter spacing apart. Sprinkle the top of the batter with granulated sugar and cinnamon. Bake following cake mix directions. Remember to spin oven and lid each 1/3 turn every 10 minutes. Additional coals may need to be added (mainly to the lid) to maintain a consistent heat level. Double recipe if using a 14 inch Dutch oven.

JIFFY CORN BREAD

This is quick and easy bread that can be made in a Dutch oven. Purchase Jiffy brand corn muffin mix. Follow the directions on the package. The following are the ingredients for a 12 inch Dutch oven.

- 2 Packages of Jiffy Corn Muffin mix
- 2 Eggs
- 2/3 Cups of Milk
- Non-stick spray to coat oven
- Don't Forget the Butter

BOXED CAKE MIX

Follow directions on box. Ingredients include oil, eggs and water. When using a 12 inch Dutch oven, use 1 box. Use 2 boxes for a 14 inch Dutch oven. Consider sprinkling powdered sugar over the top of the cake. When using a yellow cake mix, consider placing apple wedges, coated with cinnamon and sugar, on top of the cake mixture when first placed in the Dutch oven. Sprinkle cinnamon and sugar on top of the cake once fully baked. When using a chocolate cake, consider adding chocolate chips to the batter and then sprinkling powdered sugar on the baked cake.

CINNAMON ROLLS

- 1 Pound of Pizza Dough
- 1 Stick of Butter
- 1/2 Cup of Sugar
- 1 Tablespoon of Ground Cinnamon
- 1/2 Cup of Flour

Coat lightly a large cutting board with flour. Roll out dough to a thickness of about 3/8 of an inch thick and to a rectangular shape 1.5 time as long as it is wide. Melt stick of butter in the Dutch oven. Pour melted butter onto the rolled-out dough leaving a coating of butter on the bottom surface of the oven. Spread the melted butter equally over the surface of the dough. Combine sugar and cinnamon. Sprinkle evenly. Starting on the long side of the rolled-out dough closest to you, tightly and evenly roll dough on itself. Once rolled, cut in half lengthwise. Now, cut the two rolls into 2 equal halves. Cut these 4 rolls in half again yielding 8 equal rolls. Evenly space rolls in the Dutch oven trying to leave space for the dough to rise when baking. Bake with one ring of coals below and one on top until done. Should take between 25 and 30 minutes, but start checking every 5 minutes starting at 20 minutes. **GLAZE TOPPING:** Mix 2 cups of powdered or confectioner's sugar with 4 tablespoons of milk. Once rolls are baked, spoon glaze on each roll. Place lid back on for a few minutes to heat glaze. Serve and enjoy.

GRUBMASTERS' THICK CRUST PIZZA

This is a great meal when trying to feed pizza to several hungry people without needing multiple Dutch ovens. The recipe is portioned for a 14 inch shallow oven.

- 2 1/2 Lbs Prepared Pizza Dough
- 1 Lb Ground Beef
- Sliced Peperoni
- 1 Lb Shredded Mozzarella Cheese
- 8 oz. Tomato Sauce
- Italian Seasoning
- 1 Teaspoon Minced Garlic
- Corn Meal
- Flour for Working Dough

In the Dutch oven with full bottom heat, cook ground beef. Remove from Dutch oven and set aside. Drain off most of grease remaining in Dutch oven. Using a paper towel, carefully coat the sides of the Dutch oven with grease. Wipe off any excess grease from bottom along with any beef bits. Work dough by hand or roller to form even thickness about 1 inch wider than diameter of the Dutch oven bottom. Coat bottom of Dutch oven with a dusting of corn meal. Place dough centered in the Dutch oven. Form extra dough on edge up the side to form crust. Coat top of dough with tomato sauce keeping 1 inch away from the perimeter. Sprinkle Italian seasoning to taste. Evenly coat with cooked ground beef, minced garlic, and peperoni. Spread cheese on top of pizza keeping 1 inch away from perimeter. Return lid to Dutch oven. Bake with 12 coals under and 16 coals on top until dough is fully baked and crisp on the bottom and cheese is nicely melted and browned. Replace heat as needed.

APPLE CRISP: (12 Inch Dutch Oven)

Peel and slice 8 to 10 apples. Coat with cinnamon and granulated sugar. Prepare topping by mixing 1 cup of all purpose flour, 1 cup of brown sugar and 1 cup of oatmeal. Cut in ½ stick of butter. Preheat 12 inch Dutch oven using 10 briquettes below and 14 briquettes on the top. Spray preheated Dutch oven with cooking spray. Place sliced apples in Dutch oven spreading evenly in the oven. Apply topping mix evenly on top of the apples. Sprinkle the topping with granulated sugar and cinnamon. Bake for 35 to 40 minutes or until apples are soft and the outer surface of the topping has become crisp. Double recipe if using a 14 inch Dutch oven.

*A compilation of recipes from cookbooks, websites, friends or original creations
for use of Scouts & Outdoor cooking enthusiasts*

KARL KUEGLER, JR. - AUGUST 2017

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GRUBMASTERS

Outdoor Cooking

DUMP CAKE

Preheat a 12 inch diameter Dutch oven with 10 coals below and 14 coals on top. Spray with nonstick spray or line in advance of preheating with foil. Dump 1, 29 ounce can of sliced peaches (with juice) into the preheated oven. Spread out evenly across the bottom of the Dutch oven. With the cake mix still in its sealed package, breakup any clumps of mix. Dump cake mix evenly over the peaches. Pour 1 can of soda evenly over the top of the cake mix. Gently mix to help saturate cake mix. Cut butter stick into ¼" thick pieces. Place evenly on top of cake mixture. Sprinkle sugar and cinnamon over cake mixture. Bake until the cake is firm to the touch starting to pull away from the sides of the oven.

- 1, 29 Ounce can of sliced peaches with juice.
- 1 Box of yellow cake mix
- 1, 12 Ounce can of root beer soda
- 1/3 Stick of Butter
- Sugar
- Cinnamon

COUNTRY BREAKFAST - www.macscouter.com

In the bottom of the Dutch oven, crumble the pork sausage. Cover with water and boil until sausage is cooked. Add hash brown potatoes, cover with water, boil until water is dissolved. Fry potato/sausage mixture until potatoes are browned. Remove the Dutch oven from the coals. Using a large spoon, make several depressions in the top of the potatoes. Crack one or two eggs into each of the depressions. Cover the Dutch oven. Add heat to the top to cook the eggs. When the whites are white, sprinkle cheese over the top and return the heat to the top of the Dutch oven long enough to melt the cheese. The yolks should be liquid. Eat and enjoy. **Bob Harrold, Council Commissioner, Potawatomi Area Council (Wisconsin)**

- 1 pound bulk pork sausage
- 1 box dehydrated (NOT FROZEN) hash brown potatoes
- 1 dozen eggs
- 1/2 pound shredded cheddar cheese

STROMBOLI

Prior to leaving home, cut up cold cut meat into 1 inch squares. Place all of the meat in one Ziploc bag. Start to preheat a 12 inch Dutch oven with 10 coals under and 14 coals on top. Stretch pizza dough into a ¼ inch thin oval. Place mixed cut up squares of cold cuts and shredded mozzarella cheese down the center of the oval surface of dough. Don't place filling any closer than 1 inch from any edge of the flattened dough surface. Moisten the outer ¾ inch edge of the oval surface dough. Fold over the dough on itself. Seal the moistened edges together where they meet to form a pouch. Apply non-stick spray to the bottom surface of the preheated Dutch oven. Place dough pouch in Dutch oven. Bake until dough is golden brown.

- 2 Pounds of pizza dough
- 1/3 Pound of boiled ham cold cut
- 1/3 Pound of turkey breast cold cut
- 1/3 Pound of roast beef cold cut
- 1 Pound shredded mozzarella cheese

PHILMONT RANGER COBBLER - *BSA Fieldbook*

Ingredients: 2 Large (28-ounce) cans of peaches, 2 cups of dry biscuit mix, ½ cup sugar, 1 teaspoon cinnamon

Equipment: 12 inch regular Dutch oven

Heat Dutch oven over a good bed of coals. Pour the juice from one can of peaches into the oven. Use the juice from the other can in place of water to mix the biscuit dough. Put the peaches from both cans into the oven. Add the sugar and cinnamon, and bring the mixture to a boil.

Drop spoonful's of batter onto the hot peach mixture in the same way you would make dumplings. Put the lid on the Dutch oven, and move the oven off the fire and onto a small shovelful of coals. Scoop three times as many coals on the lid of the oven, and let the cobbler bake about 20 minutes. The biscuits are ready when they are golden brown.

PINE APPLE UPSIDE-DOWN CAKE

- 1 Stick of butter
- 1 Cup of brown sugar—packed
- 20 Ounce sliced pineapples
- 1 Yellow box cake mix
- 3 Eggs
- Vegetable oil per directions on cake box
- Replace water with equal amount of liquid from canned pineapple. Add water if not enough juice.
- Small jar of maraschino cherries

Place brown sugar and cut up stick of butter in a preheated Dutch oven. Allow the butter to melt while stirring to combine with brown sugar. Mix cake mix with eggs, oil as directed and juice from pineapples replacing water in the directions. Spread evenly butter/brown sugar. Arrange pineapple slices, placing a cherry with stem removed in center of each. Add mixed cake batter and bake until a knife blade or debarked thin stick comes out clean. Remove coals and ash from lid. Setup lid stand upside-down. Use a knife to make sure the side of the cake is separated from the surface of the oven. Using Dutch oven gloves, gasp sides of Dutch oven while firmly holding lid in place. Swiftly turn Dutch oven upside-down allowing the cake to rest on the inside surface of the lid. Place upside down lid and oven on inverted lid stand. Remove Dutch oven pot. Check for any stragglers of pineapple stuck in pot. Remove and place back on cake. Serve from the inverted lid.

EASY BEEF STEW

Cut meat into pieces of eating size, Cut onion into quarters, Cut vegetables and potatoes into desired size for eating. Put 1/4 inch of oil in Dutch oven and place on coals. When oil is hot, add meat and onions. Cook until meat is browned. Remove pot from fire and drain off excess oil. Add all vegetables, potatoes, and mushrooms. Add seasoning to taste. Add bouillon cubes. Add enough warm water to cover vegetables. Cover and place pot on coals. Put 10 coals on top. Cook until vegetables are tender. When vegetables are tender, add corn starch to thicken water mixture. Add some Kitchen Bouquet to create browner gravy. **Bruce Rosen, Scoutmaster Troop 1948, Rockville, MD**

- 2 lb. Stew meat
- 3 large onions
- Potatoes
- Corn
- Carrots
- Peas
- Cauliflower
- 2 Beef bouillon cubes
- Mushrooms
- Seasonings
- Cornstarch
- Water
- Kitchen Bouquet

GRUBMASTERS' EASY APPLE COBBLER

Ingredients: 12 Baking Apples of your choice, 2 cups of dry Bisquick mix, ½ cup sugar plus 1 table spoon of sugar, 1 teaspoon cinnamon, ½ teaspoon nutmeg, 1 cup Apple Cider

Equipment: 12 inch regular Dutch oven

Preheat Dutch oven over 10 coals on the bottom and 14 coals on the top. Peel, core and slice apples in to wedges as with an apple pie. Coat apples slices with 1/2 cup of granulated sugar and 1 teaspoon of cinnamon. Spray the inside of the Dutch oven with cooking spray. Place apples in the preheated Dutch oven and return the lid in place.

In a separate bowl, mix 2 cups of Bisquick mix with 1/2 teaspoon of nutmeg. To the Bisquick mix, add and mix with two cups of apple cider. If you don't have cider, apple juice or water can be substituted.

Drop spoonful's of batter onto the apple slices in the Dutch oven. Sprinkle 1 tablespoon of granulated sugar over the batter. Bake until apples are cooked and the topping is baked through and browned slightly.

Serve hot with vanilla ice cream.

SIMPLE PIZZA

Form pizza dough to the desired thickness and to fit the diameter of your Dutch oven. If using raw meat, cook in Dutch oven first. Spray oven bottom with cooking spray unless there is leftover meat fat from browning meat. Once in the oven, coat dough with jarred or canned pizza sauce. Add desired toppings. Coat with shredded mozzarella cheese. Bake pizza with one ring of coals below and two rings of coals on top.

PULLED PORK

INGREDIENTS: Pork butt or shoulder, garlic, favorite barbeque sauce.

DIRECTIONS: Preheat Dutch oven to 350—400 degrees. Prepare the pork by placing the meat with the fat cap on top. Make incisions spaced every 1 1/2 to 2 inches to a depth about half the thickness of the meat. Insert a average sized clove of garlic in each incision. Place in the Dutch oven. Using the ring method for placing coals, maintain heat at 350—400 degrees for the first hour. Reduce heat to 250 degrees for the next 4 to 5 hours. Remove meat from oven. Remove and discard fat cap. Shred meat. Add back a portion of the juices left in the Dutch oven to meat to gain a desired moistness. Dress with your favorite barbeque sauce. Serve on its own or on a sturdy roll or bun.

GRAMPA DEARY'S LASAGNA

George Deary Inspired

- 1 Pound Box of No Cook Lasagna Noodles
- 1/2 Pound Ground Beef
- 1/2 Pound Ground Italian Sausage
- 1/2 Stick of Peperoni
- 32 Ounces Tomato Sause
- 32 Ounces of Ricotta Cheese
- 1 Egg
- 1 Tablespoon each of black pepper, onion powder, garlic powder
- 16 Ounces of Shredded Mozzarella Cheese

Create a cheese mixture by combining the ricotta cheese, egg and seasonings, mixing well. Next, chop the stick of pepperoni into button size rounds, then quarter each round making pepperoni tidbits. Brown beef in a 12-inch Dutch oven over a bed of coals. If necessary, add a tablespoon of vegetable oil to coat bottom of the pot before adding beef. Remove meat once browned and fully cooked leaving the excess fat in the pot. Add ground Italian sausage and cook completely. (If you can't find loose sausage, buy link Italian sausage and remove from casing or crumble patties.) Remove from the Dutch oven. Reduce heat below oven to one ring of coals or 10 briquettes. Add enough tomato sauce to coat the bottom of the oven. Place one layer of no cook noodles over the layer of sauce. Break pieces as needed to fit. Coat the noodles with a ½ of the ricotta cheese mixture. Add a layer of cooked ground beef using 1/2 the meat. Add a layer of cooked sausage using 1/2 the meat. Add a layer of sliced pepperoni using 1/2 the meat. Press the meet into the cheese layer, this will embed it leaving no air pockets. Add a layer of sauce and spread evenly. Start again with a layer of noodles, then add all the remaining cheese mixture, sauce, beef, sausage, and pepperoni. Press the loose ingredients into the cheese and layer with sauce. Now add one more layer of noodles topped with a final thick layer of sauce. Bake with a ring of coals below and on top until fully heated and slightly bubbling. Add a solid layer of shredded mozzarella cheese. Increase coals on the lid to 2 rings of coals replenishing any spent



You Tube <http://youtube.com/c/grubmasters>

CAMP DUTCH OVEN RECIPES
Compiled or Created by Karl Kuegler, Jr.
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