

# Camp Recipes – Dutch Oven



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## Chicken Tortilla Casserole

### Ingredients:

|                                |                                    |
|--------------------------------|------------------------------------|
| 4 chicken breasts              | 1 can cream of mushroom soup       |
| 200 grams tortilla chips       | 1 can cream of chicken soup        |
| 1 pound cheddar cheese, grated | 1 large onion, chopped             |
| 2 chilis, diced                | 1 can (7 ounces) green chili salsa |
| 1 cup milk or sour cream       |                                    |

### Equipment:

|            |                     |            |            |
|------------|---------------------|------------|------------|
| Dutch oven | charcoal briquettes | frying pan | large bowl |
|------------|---------------------|------------|------------|

### Instructions:

1. Cook the four chicken breasts in a frying pan. Once cooked, shred the chicken breast.
2. Mix together the cream of mushroom soup, cream of chicken soup, milk or sour cream, onion, and salsa into a large bowl.
3. Crumble half the tortilla chips into the bottom of a Dutch oven.
4. Add a layer of chicken, then a layer of soup mixture, then a layer of cheese.
5. Repeat the layers, ending with cheese.
6. Bake at 300°F for 1.5 hours.

## Chocolate Chip Cookies

### Ingredients:

|                 |                   |                                  |
|-----------------|-------------------|----------------------------------|
| 2 ½ cups flour  | 2 eggs            | 1 teaspoon baking soda           |
| 1 cup sugar     | 1 cup butter      | 1 teaspoon vanilla               |
| 1 teaspoon salt | ¾ cup brown sugar | 1 bag semi-sweet chocolate chips |

### Equipment:

|               |                     |            |
|---------------|---------------------|------------|
| Dutch oven    | wooden spoon        | sifter     |
| aluminum foil | charcoal briquettes | large bowl |

### Instructions:

1. Sift flour, baking soda, and salt together in a bowl. Set aside.
2. Cream the butter, sugar, brown sugar, and vanilla until smooth.
3. Add eggs.
4. Stir until well mixed and fluffy.
5. Add flour mixture, a little at a time.
6. Add chocolate chips.
7. Line the bottom of a 12" Dutch oven with aluminum foil.
8. Use 30 charcoal briquettes to bake. Place 4 charcoal briquettes under the middle of the Dutch oven and 6 charcoal briquettes around the bottom outside edge. Place 4 charcoal briquettes in the centre of the lid and 16 around the rim of the lid.
9. Bake 30 to 40 minutes. Check at 30 minutes. When cooked, lift cookies out of the Dutch oven using aluminum foil. Cool on racks. Cut into pieces.

## Dump Cake

### Ingredients:

2 boxes (18 ounces) white cake mixes                      3 cans (28 ounces) fruits  
 ½ to ¾ cup margarine or butter

### Equipment:

Dutch oven                      charcoal briquettes

### Instructions:

1. Pour fruits into the Dutch oven.
2. Empty the cake mixes over the top.
3. Dot with the margarine.
4. Cover the Dutch oven with the lid.
5. Place hot coals on the bottom and on the top of the lid.
6. Cook according to the instructions on the cake mix box. Turn slightly every 15 minutes for even cooking.

## Easy Peach Cobbler

### Ingredients:

1 Duncan Hines yellow cake mix                      3 eggs  
 1 can (28 ounces) sliced peaches                      1 cup sugar  
 ½ cup brown sugar                      1 teaspoon cinnamon  
 1/3 cup oil plus 4 teaspoon of oil                      1 1/3 cups water

### Equipment:

Dutch oven                      charcoal briquettes                      large mixing bowl

### Instructions:

1. Preheat Dutch oven over 8 burning charcoal briquettes.
2. In a large bowl, add cake mix, oil, and water. Mix well.
3. Place 4 teaspoon of oil in the Dutch oven.
4. Add brown sugar. When the sugar has melted, carefully dump in the peaches.
5. Add sugar and cinnamon. Stir well.
6. Slowly add the cake mix.
7. Add the lid back on and add an additional 12 burning charcoal briquettes.
8. After 15 minutes, remove the Dutch oven from the bottom coals. Continue to cook from the top until the cake is browned and cooked. Test with a toothpick.
9. Allow the cake to cool for 30 minutes before eating.

## Hobo Goulash

### Ingredients:

|                                     |                                |
|-------------------------------------|--------------------------------|
| 1 pound lean ground beef            | 1 large onion, chopped         |
| 2 cans (14 ounces) diced tomatoes   | 1 green bell pepper, chopped   |
| 1 can (14 ounces) tomato sauce      | 1 box elbow macaroni           |
| 1 can (14 ounces) whole kernel corn | 2 cups shredded cheddar cheese |
| ½ teaspoon salt                     | 1 tablespoon steak seasoning   |
| ½ teaspoon pepper                   | crusty bread                   |

### Equipment:

|               |                     |     |
|---------------|---------------------|-----|
| Dutch oven    | charcoal briquettes | pot |
| aluminum foil | colander            |     |

### Instructions:

1. Cook macaroni in a pot of boiling water for 10 minutes. Drain with a colander.
2. Cook lean ground beef on a frying pan.
3. Transfer the meat to the pot of macaroni. Add the remaining ingredients, except for the cheddar cheese. Bring to a boil.
4. Move to low heat and allow it to simmer for 10 minutes. Stir occasionally to prevent sticking.
5. Remove from the heat and top with cheddar cheese. Let stand for 10 minutes or until the cheese melts.
6. A loaf of crusty bread goes well with this dish. Wrap the bread in aluminum foil and set it on top of the Dutch oven to warm during the cooking stage of the camp meal preparation.

## Lasagne

### Ingredients:

|                                      |                       |
|--------------------------------------|-----------------------|
| 1 ½ pound lean ground beef           | 3 eggs                |
| 1 bottle (23 ounces) spaghetti sauce | 13 lasagne noodles    |
| 9 ounce shredded mozzarella cheese   | 1 ½ teaspoons oregano |
| 2 ¼ cups cottage or ricotta cheese   | ¾ cup hot water       |
| ¼ cup grated Parmesan cheese         |                       |

### Equipment:

|            |                     |                      |
|------------|---------------------|----------------------|
| Dutch oven | charcoal briquettes | 2 large mixing bowls |
|------------|---------------------|----------------------|

### Instructions:

1. Preheat the Dutch oven.
2. Cook the lean ground beef. Remove it to a large mixing bowl. Add spaghetti sauce and mix well.
3. In another large mixing bowl, mix the cheeses, eggs, and oregano. Reserve a few ounces of mozzarella for later.
4. Layer in the Dutch oven as follows:
  - break up 4 lasagne noodles and place in the bottom
  - cover with 1/3 meat mixture

- spread on ½ the cheese mixture
  - break up 5 lasagne noodles and place on the cheese
  - spread ½ of the remaining meat
  - spread the remaining cheese mixture
  - break up the remaining noodles
  - spread the remaining meat over noodles
5. Pour the water around the edge of the oven.
  6. Place the lid on the oven and bake for one hour or until done. Check frequently.

**NOTE:** This recipe works well with charcoal briquettes (12 briquettes on top and 12 briquettes on the bottom). Cooking time can be reduced by pre-cooking and draining the lasagne noodles.