

Pasghetti Recipe

This Recipe is meant for Boy Scouts.

Required:

dutch oven

Ingredients:

2 lb. hamburger	1 tsp ground basil
1 medium onion	67 oz. Prego spaghetti sauce
5 Cups water	1 lb. dry spaghetti noodles
1/2 tsp garlic powder	3/4 lb. mozzarella cheese
1 tsp ground oregano	3/4 cup parmesan cheese

Instructions:

Heat dutch oven to 375 degrees for *Frying* and brown the hamburger.

Chop onion.

Add onion and cook another 5 minutes.

Drain off excessive grease.

Add water and bring to a boil.

Break noodles in thirds and drop into dutch oven.

Lower heat to 300 degrees, cover with lid, and wait 3 minutes.

Stir noodles, replace lid, and wait 3 more minutes.

Stir in garlic powder, oregano, basil, and sauce.

Grate mozzarella cheese.

Spread mozzarella cheese over top.

Sprinkle parmesan cheese on top.

Cover with lid, move some heat to top, and *Bake* at about 350 for about 30 minutes.

Makes about 8 large servings

No Bean Hot Chili Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

2 lb. lean chuck roast	2 tsp salt
1 large onion	4 Tbsp chili powder
8 strips of bacon	1 Tbsp cumin
6 cloves garlic	1 Tbsp oregano
6 jalapeno peppers	
1 20 oz. can chopped tomatoes	

Instructions:

Cut roast into 1 inch cubes.
Chop onion.
Mince garlic.
Seed and chop peppers.
Preheat dutch oven to 350 degrees.
Fry bacon until well done.
Remove bacon, leaving grease behind.
Brown meat, garlic and onions in bacon grease.
Add jalapeno peppers and mix well.
Add remaining ingredients.
Heat to 300 degrees.
Cook 1 hour.

Serves about 8.

Meat Loaf Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

2 lb. hamburger
1/2 cup chopped bell pepper
1-1/2 Cup quick oats
2 pkg. onion soup mix
1 Cup dry bread crumbs
2 eggs
1-1/2 tsp. salt
1/2 tsp. dry mustard
1/4 tsp. marjoram

Notes:

main course

Instructions:

Mix all ingredients, in a bowl or right in cool dutch oven.

Press into the dutch oven.

Bake covered at 300 degrees for 45 minutes to 1 hour.

Serves 6 to 8.

Lasagna Recipe

This Recipe is meant for Boy Scouts.

Required: Dutch oven, 2 bowls

Ingredients:

1-1/2 lb. hamburger	1/2 cup grated Parmesan cheese
24 oz. spaghetti sauce	12 lasagna noodles
8 oz. shredded mozzarella cheese	1-1/2 tsp. oregano
3 eggs	3/4 Cup water
2 Cup ricotta cheese	

Instructions:

Brown hamburger in the dutch oven at about 375 degrees for *Frying*.

Move the hamburger to a bowl and stir in the spaghetti sauce.

Set aside about 1 oz. of mozzarella cheese for later.

Mix ricotta cheese, Parmesan cheese, mozzarella cheese, eggs, and oregano in a second bowl.

Break ends of about 4 lasagna noodles to fit in dutch oven, making one layer covering the bottom.

Spread 1/3 of the hamburger mixture over the noodles.

Spread 1/2 of the cheese mixture over the hamburger.

Make another layer of lasagna noodles.

Spread 1/2 of the remaining hamburger mixture over the noodles.

Spread the rest of the cheese mixture over the hamburger.

Make one more layer of noodles.

Spread the remaining hamburger mixture on top.

Pour the water around the inside edge of the dutch oven.

Cover and *Bake* at 350 degrees for about 45 minutes.

If you can stick a knife through to the bottom with no resistance from the hard noodles, it is done.

When cooked, sprinkle remaining mozzarella cheese on top; cover for 5 minutes.

Kabobs Recipe

Required:

skewers, either bamboo or metal

Ingredients:

1 inch chunks of beef, chicken, shrimp, potatoes, carrots, peppers, onions, apples, pineapple, and anything else you want

Instructions:

Scouts skewer alternating chunks of food on their stick.

Lay the sticks on a grill over the fire or hold them in hands if the sticks are long enough. Metal marshmallow sticks work well.

Serve barbeque sauce, cocktail sauce, dijon mustard, ketchup for dipping. And, watch out for double-dippers!

Hashbrown Chicken Casserole Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

- 2 lb. frozen hashbrowns
- 3/4 C. butter
- 2 C. cornflakes
- 1 can of chicken - 10 oz.
- 1 can Campbell's Cream of Chicken soup
- 1 pint sour cream
- 1/2 large onion
- 2 C. cheddar cheese
- 1 tsp salt
- 1/4 tsp pepper

Instructions:

(I like to break the chicken apart into smaller shreds with a fork, but chunks are ok)

Chop the onion.

Grate the cheese.

Melt the butter in the dutch oven.

Pour in the cornflakes and saute in butter, then scoop out the cornflakes, leaving remaining butter.

Pour in the hashbrowns and continually stir them until they are defrosted and soft.

Add all ingredients except cornflakes and mix together.

Sprinkle the cornflakes over the top.

Bake covered at about 350 degrees for about 40 minutes.

Serves about 6.

Fish Fry Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

2 C vegetable oil	2 C club soda (16oz bottle)
2 lb fish fillets (tilapia)	1 Tbsp onion powder
1.5 C flour in zip-loc	1 Tbsp Lowry's seasoned salt
2 C dry pancake mix	tartar sauce

Notes:

Can use beer instead of soda.

Instructions:

Cut fish into 2-inch chunks.

Pour oil into skillet or dutch oven to at least 1/2 inch deep.

Heat to about 400 degrees for *Frying*.

Drop fish pieces into flour and shake.

Place floured pieces on paper towel to dry for 4-5 minutes.

In bowl or large zip-loc, combine pancake mix, soda, onion powder, and seasoned salt. Batter should be a thinner than molasses - add soda until it is thin enough to pour.

Dip fish pieces into batter, let excess drip off, then carefully place into oil. Fry about 3 minutes and flip for 3 more minutes. Fish should be brown on all sides.

Cool on paper towel.

Check center of first pieces for doneness - white rather than translucent.

Serve with tartar sauce, and french fries made in another dutch oven.

Serves 6-8.

Chicken Cacciateri Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

- 3 lb chicken pieces
- 1/4 cup vegetable oil
- 1 sliced onion
- 1 tsp minced garlic
- 1 16oz can diced tomatoes
- 1 8oz can tomato sauce
- 1/3 cup teriyaki sauce
- 1 tsp oregano
- 2 bay leafs

Notes:

main course

Instructions:

Heat dutch oven to 375 degrees for *Frying*.

Pour oil into dutch oven and brown chicken pieces.

Remove chicken pieces.

Add onion and garlic to oil and cook until onion turns translucent.

Mix in all remaining ingredients.

Place chicken pieces on sauce, cover, and *Simmer* at 225 degrees for 45 minutes.

During last 15 minutes, prepare spaghetti or noodles.

If there is excessive fat floating in the dutch oven, skim it off.

Scoop chicken pieces and sauce onto noodles to serve.

Serves about 8.

Chicken Pot Pie Recipe

This Recipe is meant for Boy Scouts.

Required:

4 Tbsp oil	1/4 cup flour
1.5 lb. chicken breast meat (or 2 12oz. cans)	2 cans Campbell's cream of chicken soup
2 tsp minced garlic (or 4 cloves)	2 tsp poultry seasoning (McCormick's)
1 onion	1 lb. mixed vegetables (carrots, corn, peas)
4 potatoes	1 tube refrigerated crescent rolls
3/4 cup milk (or 1/4 cup powdered milk and 3/4 cup water)	

Instructions:

Dice chicken.

Put oil in dutch oven and heat to 375 degrees for *Frying*.

Add chicken and garlic.

Stir until chicken is done. If using canned chicken, heat for about 5 minutes.

While cooking chicken, dice potatoes and onion.

Add potatoes and onion to chicken; stir for 10 minutes.

Mix milk and flour in a cup.

Add milk mixture and all ingredients except crescent rolls to chicken mixture.

If it seems too thick, add more water.

Bring chicken mix to a boil while stirring.

Unroll crescent rolls and create a dough layer on top of the chicken mix.

Put lid on dutch oven and *Bake* at about 350 degrees.

Check at 20 minutes, then every 5 to 10 minutes. Pot Pie is done when rolls are golden brown and flake.

Serves about 6

Creamy Chicken Rice Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

- 4 boneless chicken breasts
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 can cream of chicken soup
- 1.5 Cups white rice
- 3 Cups water
- 1 package dry onion soup mix

Notes:

main course

Instructions:

Cut each chicken breast in half lengthwise.

Mix three cans of soup, rice, and water in dutch oven.

Arrange chicken pieces on top of rice.

Sprinkle onion soup mix on top.

Bake for 75 minutes at about 350 degrees.

Check every 20 minutes - add more water if it seems to need it.

Serves 8.

Chicken and Dumplings Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

1 4.5oz box Lipton Soup Secrets dry chicken noodle soup mix
1 12 oz. can chicken meat
Buttermilk biscuit mix

Notes:

main course

Instructions:

Heat dutch oven to 250 degrees for *Stewing*.

Mix soup mix with about half the normal water.

Put soup mix and chicken into dutch oven and bring to a boil.

Mix biscuit mix and drop by spoonfuls on the chicken soup.

Cover and *Bake* at about 350 degrees for 30 minutes or until dumplings are done.

Can also add a can of corn, peas and carrots, or mixed vegetables if that sounds good to you.

Serves about 4

Chicken Quesadillas Recipe

This Recipe is meant for Boy Scouts.

Required:

stove

dutch oven

can opener

fork

small pot

aluminum foil

Ingredients:

2 10oz cans white chicken meat

2 Tbsp chili powder

2 tsp minced garlic

12 large soft flour tortillas

8 oz shredded Mexican-blend cheese

salsa

Instructions:

Heat dutch oven to 400 degrees for *Baking*.

Pour chicken, undrained, into small pot on stove.

Add chili powder and garlic.

Shred chicken with a fork and mix well.

Stir chicken while it heats for about 5 minutes.

To make quesadilla:

Place tortilla on square of aluminum foil.

Spread 1/6 of chicken over tortilla.

Sprinkle cheese over chicken.

Top with second tortilla.

Place in dutch oven.

You can place a second quesadilla on a sheet of foil on top of the first.

Bake for 10 minutes, then lift by corners of foil.

Cut into 1/4s or 1/6s and add salsa if desired.

Serves about 6 people

Chicken Stir Fry Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

peanut or cooking oil	2 large carrots
4 chicken breast halves	fresh, raw green beans
1/4 teaspoon ground ginger	1/4 cup soy sauce
3 green onions	rice

Notes:

main course

Instructions:

Prepare rice in a pot separately.

Slice chicken breasts into thin strips.

Cut green onions and green beans into 1/2 inch sections, on a diagonal.

Slice carrots into thin discs.

Cover the bottom of the dutch oven in oil, not too deep.

Heat dutch oven to 400 degrees for *Frying*.

When oil is hot, dump in chicken and sprinkle ginger on it.

Stir fry until well browned. (cut a few strips open to check the inside)

Dump in onions, carrots, and beans.

Stir fry for about 3 minutes.

Add soy sauce and stir 1 minute.

Serve on rice with soy sauce or hot sauce for individuals.

Can add pea pods, water chestnuts, peanuts, or other taste sensations.

Serves 4

Beef Curry Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

- 1 lb ground beef
- 1 onion
- 2 celery stalks
- 1 carrot
- 1/2 cup frozen peas
- 1 1/2 cups uncooked rice
- 1/2 tsp garlic powder
- 1/4 tsp ground ginger
- 1 1/2 tsp curry powder
- 1/4 tsp salt
- 3 1/2 cups water

Instructions:

Heat dutch oven over coals to about 350 degrees for *Frying*.

Add ground beef, and chop and stir until well browned.

Dice onion, celery, and carrot, and add to ground beef.

Stir for 5 minutes.

Mix in peas, garlic, ginger, and curry powder.

Stir for 2 minutes.

Stir in rice and water, and bring to a boil.

Sprinkle salt on top, cover, and reduce heat to about 225 degrees for *Simmering*.

Simmer, stirring every 15 minutes, until rice is soft - about 40 minutes.

Bow Tie Soup Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

1 onion	1/2 tsp garlic powder
4 carrots	1/2 tsp oregano
2 stalks of celery	1/2 tsp salt
3 Tbsp olive oil	1/4 tsp pepper
6 cups water, separated	2 cups farfalle (bow tie shaped), or
2 15-ounce cans Cannellini Beans, or	other small fancy pasta
other white bean	2 scallions or chives
1 15-ounce can petite diced tomatoes	

Instructions:

Dice onion, carrot, and celery to make about 1 1/4 cups of each.

Heat 3 tablespoons of olive oil in dutch oven over coals at about 375 degrees for *Frying*.

Add onion, carrot, and celery.

Saute for about 10 minutes.

Stir in 5 cups of water, beans, tomatoes, and spices.

Bring to a boil, and then reduce heat to about 225 degrees.

Stir occasionally for about 20 minutes.

Stir in pasta and 1 more cup of water.

Increase heat to about 300 degrees and bring to a boil.

Cook about 15 minutes, stirring occasionally, until pasta is tender. (Add more water if it becomes too thick)

Slice scallions and sprinkle on served bowls of soup.

Serves 6.

Beef Goulash Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

3 lb beef steak

1 tsp salt

2 Tbsp cooking oil

1 can mushroom soup

Notes:

main course

Instructions:

Cut meat into 1 inch cubes.

Pour oil into dutch oven.

Heat dutch oven to 325 degrees for *Frying*.

Brown beef in oil.

Add salt and soup.

Cover, reduce heat to 225 degrees, and *Simmer* 1 hour.

Serve over noodles.

Makes about 10 servings.

Bacon Chicken Nuggets Recipe

This Recipe is meant for Boy Scouts, Webelos scouts.

Ingredients:

4 skinless, boneless chicken breasts
1 pound bacon slices (16 slices)
32 toothpicks
1 cup teriyaki marinade

Instructions:

Cut bacon strips in half, so there are 32 slices about 6 inches long.

Cut each chicken breast in half lengthwise, then each half into quarters, to create 8 chunks.

Tightly wrap one of the short bacon strips around a chicken chunk and toothpick it in place.

Repeat for all the chicken chunks and lay them in dutch oven.

Heat dutch oven to about 375 degrees on coals for *Frying*.

Fry for about 15 minutes, flipping the chicken chunks over every few minutes.

Pour teriyaki or bbq sauce over chicken, and stir.

Cover with dutch oven lid, move some heat to the lid, and heat to about 350 degrees for *Baking*.

Bake for about 20 minutes.

Serves 6.

30 Minute Stew Recipe

This Recipe is meant for Boy Scouts.

Required:

1 pot with lid

Ingredients:

1 lb hamburger

2 med potatoes, unpeeled and cut into small pieces

2 Tbsp minced onion

1 1/4 tsp salt

1 tsp instant beef bouillon

2 Tbsp worchestershire sauce

1 16oz can diced tomatoes and juice

1 8oz can cut green beans and juice

Instructions:

Brown hamburger in pot and drain.

Add all other ingredients and stir.

Cover and cook for 30 minutes, stirring occasionally.

Cowboy Stew Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

1 lb. ground beef
1 onion
3 potatoes
(all cans are about 15 oz.)
1 can green beans
1 can baked beans
1 can black beans
1 can tomato soup
1 can corn
1 can diced tomatoes
1 tsp Chili powder
1 tsp cayenne pepper
Salt and pepper

Notes:

main course

Instructions:

Cut potatoes into 1 inch cubes.

Dice onion.

Place dutch oven over 375 degree heat for *Frying*.

Brown ground beef and onion.

Add potatoes and contents of all cans, undrained.

Fill one can about half full of water and pour it between all cans to clean them out.

Pour the water into the dutch oven.

Add spices (more or less if you like bland or spicy)

Reduce heat to about 225 degrees.

Simmer until potatoes are soft (about 45 minutes), stirring every 5 or 10 minutes.

Serves about 8.

Chili Mac Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

1 lb hamburger
1 onion, chopped
2 cans of Ro-Tel diced tomatoes with chilies, undrained
1 1/2 cup elbow macaroni or other fun shapes
1 cup water
1/2 cup cheddar cheese, shredded

Notes:

main course

Instructions:

Heat dutch oven to 375 degrees for *Frying*.

Put in hamburger and onion.

Fry uncovered until hamburger is well browned, stirring often.

Stir in tomatoes, water, and pasta.

Bring to a boil.

Reduce heat to about 225 degrees, cover, and *Simmer* for 20 minutes or until pasta is tender.

Sprinkle cheese on each bowl when it is served.

Serves about 4 to 6.

Dutch Oven Pulled BBQ Chicken Sandwiches

Author: Chelsey Janes

Recipe type: Main Cuisine: American

Prep time: 15 mins Cook time: 1 hour Total time: 1 hour 15 mins

Serves: 8

Ingredients

- 4 skinless boneless chicken breasts
- 1 tbsp olive oil
- ½ onion, chopped
- 2-3 garlic cloves, minced
- 1½ cups barbecue sauce
- 1 tsp hot sauce
- ½ cup chicken broth
- 2 tsp salt
- 2 tsp paprika
- 2 tsp black pepper
- 12 buns

Instructions

1. In a Dutch oven heat olive oil. Cook the onion and garlic for 5 minutes or until quite soft. Add the smoked paprika and stir. Add the chicken, pepper and salt.
2. Add the water and bbq sauce and cover it with the lid. Add a few coals on top, but keep the heat lower (around 300 degrees) and let it simmer for 60 minutes.
3. Once tender remove the chicken and shred it with 2 forks. During that time, add more coals underneath the dutch oven and bring the bbq sauce mixture to a boil. If you need to skim off fat etc from the top, do that. Let it boil down to about ½ of its volume.
4. Take the dutch oven off the coals, add the chicken back in and let it rest for 5 minutes. Spoon the bbq chicken mixture on to a bun and enjoy.

Recipe by 50 Campfires at <http://50campfires.com/dutch-oven-pulled-bbq-chicken-sandwiches/>

Stroganoff Recipe

This Recipe is meant for Boy Scouts.

Required:

dutch oven or skillet

Ingredients:

3 Tbsp flour

1 1/2 tsp salt

1/4 tsp pepper

1 lb. beef tenderloin

1/2 C onions, chopped

1 lb mushrooms, sliced

1/4 C butter

2 tsp minced garlic

1/4 C water

1 15oz. can chicken broth

1 C sour cream

chopped chives or dill weed

Instructions:

Combine flour, salt, and pepper in 1 gallon ziploc.

Cut beef into 1/2 inch to 1 inch cubes.

Dump beef cubes into flour mixture and shake to coat.

Melt butter in dutch oven or skillet over 350 degree coals for *Frying*.

Brown beef in butter, turning often.

Add onion and garlic, sauteing until golden, about 5 minutes.

Add water, broth, and mushrooms.

Reduce heat to 225 degrees and simmer about 25 minutes, stirring occasionally.

While cooking, prepare a pot of rice, noodles, or mashed potatoes.

Stir sour cream into beef and heat for about 3 minutes, but do not boil.

Serve beef stroganoff on noodles, rice, or potatoes with chives or dill sprinkled on top.

Makes about 6 servings.

Real Chicken Soup Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

4 boneless chicken breasts
4 chicken bouillon cubes
2 stalks celery
1 onion
1 pound carrots
8 oz. bag Egg Noodles
saltine crackers
salt and pepper as desired

Instructions:

Start 1/2 gallon of water heating (8 cups)
Cut celery, carrots, and onion into small pieces.
Cut chicken into 1/2 to 1 inch chunks.
Add all ingredients, except noodles, to water.
Bring to a boil and simmer for 20 minutes.

Add noodles and simmer for 10 minutes or until noodles are soft.

Add salt, pepper, and crackers as individuals desire.

Serves about 8

Shepherd Pie Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

2 lb hamburger

1 green pepper

1 onion

2 celery stalks

1 can diced tomatoes

1 small bag frozen vegetables

3 cups prepared mashed potatoes

8 oz. cheddar cheese

salt & pepper

Notes:

main course

Instructions:

Heat dutch oven to 375 degrees for *Frying*.

Brown hamburger.

Dice the green pepper, onion, and celery.

Add green pepper, onion, and celery to dutch oven.

Stir about 5 minutes, until vegetables are soft.

Stir tomatoes and mixed vegetables into hamburger.

Prepare the mashed potato flakes to make 3 cups.

Spread mashed potatoes over top of hamburger/vegetable mix, cover it completely like a shell.

Put lid on dutch oven, rearrange heat, and *Bake* at about 350 degrees for 30 minutes.

Shred the cheese.

Sprinkle cheese on potatoes and bake another 10 minutes or until cheese is melted and golden.

Serves 6 to 8.

Swiss Steak Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

3 lb round steak
3 stalks celery
3 Tbsp butter
1/2 cup ketchup
1 tsp salt
1 Tbsp parsley
1 onion

Notes:

main course

Instructions:

Chop celery into small bits.
Chop parsley.
Dice onion.
Melt butter in Dutch Oven over 350 to 400 degree bed of coals.
Brown steak in butter.
Add celery, ketchup, parsley, and onion.
Cover and simmer at about 180 to 200 degrees for 2 to 2.5 hours.
Check every 20 to 30 minutes.
Water may be added if mixture looks like its getting too thick.

Serves 8 scouts.

Pork Chops and Potatoes Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

6 pork chops
6 potatoes, sliced thin
1 onion, sliced
2 cans cream of mushroom soup
cooking oil

Notes:

main course

Instructions:

Pour a thin layer of oil in the dutch oven and heat.

Brown the pork chops well in the oil.

Drain off excess oil.

Lay pork chops in a layer on bottom of dutch oven.

layer sliced potatoes on top.

Layer onion on top.

Pour cream soup over the top.

Simmer with all coals under the dutch oven until potatoes are tender. Check after 20 minutes, then every 10 minutes.

Can sprinkle grated cheese on top too.

Can use cream of potato, cream of corn, or other cream soup, if preferred.

Serves 6.

Pork Chops and Veggies Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

6 pork chops, 1 inch thick
3 Tbsp butter
3 carrots
1 tsp basil
6 pkgs instant onion soup mix (1/4oz. size)
2 cups water
1-1/2 cup fresh green beans
3 small potatoes

Notes:

main course

Instructions:

Cut carrots into 1/2 inch slices.
Cut beans into 1 inch lengths.
Peel potatoes and cut into 1/2 inch cubes.
Preheat dutch oven to 325 degrees.
Melt butter.
Brown chops on both sides.
Remove chops.
Drain off butter and grease.
Place vegetables in oven and place chops on top.
Mix soup mix and water.
Pour over chops and bring to a boil.
Cover and reduce heat to about 250 degrees.
Simmer 45 minutes or until chops are tender.

Serves 6 scouts

Mushroom Round Steak Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

1 lb mushrooms
1/2 tsp salt
2 onions
1/2 tsp pepper
1/4 lb butter
2-3 lb. round steak
8 oz can tomato sauce
1 cup flour
1 Tbsp Worcestershire sauce

Notes:

main course

Instructions:

Slice mushrooms.

Dice onions.

Cut meat into strips and coat with flour.

Melt butter in Dutch Oven.

Saute meat for 5 min.

Add onion and mushrooms.

Cook until onion turns clear, about 5-8 minutes.

Add remaining ingredients and stir well.

Simmer 1 to 1.5 hours.

Serve with rice, potatoes, or noodles.

Serves 8-10.