

Dutch Oven Southwestern Chicken

Author: Chelsey Janes

Recipe type: Main Cuisine: Mexican

Prep time: 10 mins Cook time: 35 mins Total time: 45 mins

Serves: 6

Ingredients

- 2½ cups chicken, cooked and chopped
- 2 cups shredded Cheddar cheese, divided
- 1 10¾ oz. can cream of mushroom soup
- 1 10¾ oz. can cream of celery soup
- 1 10 oz. can RoTel Diced Tomatoes and Green Chilies, undrained
- 1 4 oz. can diced green chilies
- ¾ cup sliced green onions
- 10 flour tortillas (8 inch), cut into small pieces
- 1 tbsp sliced green onions for garnish

Instructions

1. Lightly oil or spray dutch oven. You can also line with tin foil and coat with a non-stick spray. Combine chicken, 1 cup cheese, both soups, undrained tomatoes, green chilies and the ¾ cup green onions in large bowl.
2. Mix tortilla wedges into chicken mixture. Spoon mixture into prepared dutch oven.
3. Bake at 350 degrees for 30 minutes or until bubbling and hot. Top with remaining 1 cup cheese, bake for 5 minutes or until cheese has melted.
4. Let sit for 10-15 minutes before serving. Garnish with 1 tablespoon green onions.

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

Easy Dutch Oven Sloppy Joes

Author: 50 Campfires

Recipe type: Dinner Cuisine: Camp Cooking

Prep time: 15 mins Cook time: 50 mins Total time: 1 hour 5 mins

Serves: 10

This is a terrific, tame recipe for making sloppy joes over the campfire -- or any heat source for that matter. If you want to spice it up a bit you can add chili powder, cayenne or any of a variety of other peppers or hot sauces. This recipe is a great base to start from, but then add to suit your own tastes.

Ingredients

- 2 pounds ground turkey or beef
- ½ cup chopped onion
- 2 celery ribs with leaves, chopped
- ¼ cup chopped green pepper
- 1-2/3 cups canned crushed tomatoes
- ¼ cup ketchup
- 2 tablespoons brown sugar
- 1 tablespoon white vinegar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon steak sauce
- ½ teaspoon garlic salt
- ¼ teaspoon ground mustard
- ¼ teaspoon paprika
- 8 to 10 hamburger buns, split

Instructions

1. In a Dutch oven over medium heat, cook the beef, onion, celery and green pepper until meat is no longer pink and the vegetables are tender; drain.
2. Stir in the next nine ingredients. Simmer, uncovered, for 35-40 minutes or until heated through, stirring occasionally. Spoon about ½ cup meat mixture onto each bun.

Recipe by 50 Campfires at <http://50campfires.com/easy-dutch-oven-sloppy-joes/>

Dutch Oven Pork Chops and Potatoes

Author: Chelsey Janes

Recipe type: Dinner Cuisine: American

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

Serves: 4

Ingredients

- 4 Pork Chops
- 2 tbsp Olive Oil
- 2 tbsp butter
- 2 cups seasoned bread crumbs
- $\frac{3}{4}$ cup water, divided
- 3 medium potatoes, cubed
- 1 can Cream Of Mushroom soup
- Salt & Pepper to taste

Instructions

1. Heat the dutch oven with olive oil. Season your pork chops with salt and pepper. Add pork chops to the heated dutch oven.
2. Melt the butter in a separate pan. In a bowl mix together, butter, bread crumbs and a $\frac{1}{4}$ cup of water. Pour that mixture over the pork chops and let it coat them.
3. Place the cut up potatoes on top of your pork chop mixture. Cover the entire thing with the cream of mushroom soup and the remaining $\frac{1}{2}$ cup water.
4. Bake for 1 hour at around 350 degrees

Recipe by 50 Campfires at <http://50campfires.com/dutch-oven-pork-chops-potatoes/>

Dutch Oven Jambalaya

Author: 50 Campfires

Recipe type: Entree Cuisine: American Campfire Cooking

Prep time: 20 mins Cook time: 45 mins Total time: 1 hour 5 mins

Serves: 6

Quick. Easy. Delicious. What's not to like?

Ingredients

- 1 tablespoon olive oil
- ½ pound smoked sausage, cut into ¼-inch thick slices
- ½ large onion, chopped
- ½ cup chopped green bell pepper
- ½ cup chopped red bell pepper
- 1 cup chopped celery
- ½ teaspoon Cajun seasoning, or to taste
- 1 cup uncooked white rice
- 1 (14.5 ounce) can diced tomatoes, with juice
- 1 tablespoon minced garlic
- 2 cups chicken broth
- 3 bay leaves
- ¼ teaspoon dried thyme
- 1 pound peeled and deveined medium shrimp

Instructions

1. Heat the olive oil in a Dutch oven over medium heat. Stir in the sausage, and cook for 2 minutes. Add the onion, bell pepper, and celery; season with salt and Cajun seasoning. Cook and stir until the vegetables are soft, 6 to 8 minutes.
2. Stir in the rice until evenly coated in the vegetable mixture, then pour in the tomatoes with juice, garlic, chicken broth, bay leaves, and thyme leaves. Bring to a simmer and simmer 20 minutes.
3. After 20 minutes, stir in the shrimp, and cook 10 minutes uncovered until the shrimp turn pink and are no longer translucent in the center.
4. Remove the pot from the heat, and let stand 5 minutes. Discard the bay leaves before serving.

Recipe by 50 Campfires at <http://50campfires.com/dutch-oven-jambalaya/>

Dutch Oven Pigs In A Blanket Bake

Author: Chelsey Janes

Recipe type: Breakfast Cuisine: American

Prep time: 20 mins Cook time: 1 hour Total time: 1 hour 20 mins

Ingredients

- 2 16 oz boxes frozen buttermilk pancakes
- 4 eggs
- 1½ cups half and half
- 1 14 oz package cocktail-sized smoked link sausages, chopped
- 1½ cups shredded Cheddar cheese
- Maple syrup

Instructions

1. Lightly oil or spray 12 inch dutch oven. You can also line with tin foil and spray that. Remove pancakes from boxes; unwrap and carefully separate. Set aside to partially thaw.
2. In large bowl, beat eggs and half and half with whisk. Coarsely chop pancakes. Add pancake pieces and chopped sausage to egg mixture; toss to coat.
3. Let stand 5 minutes. Pour mixture into prepared dutch oven.
4. Bake at 350 degrees for 40 minutes. Sprinkle with cheese, cover and cook for 10-15 minutes more or until edges are set and light golden brown. Let stand for 10 minutes.
5. Cut into squares; serve with maple syrup.

Recipe by 50 Campfires at <http://50campfires.com/dutch-oven-pigs-blanket-bake/>

Chicken Enchilada Pie In A Dutch Oven

Author: Chelsey Janes

Recipe type: Main Cuisine: American

Prep time: 20 mins Cook time: 45 mins Total time: 1 hour 5 mins

Ingredients

- 1 pound boneless skinless chicken breasts, cut into 2-inch pieces
- ½ onion, chopped
- 1 medium yellow squash, halved and sliced
- 1 tsp cumin
- ½ tbsp olive oil
- ¼ tsp Red cayenne pepper
- 1 green bell pepper, chopped
- 1 15 oz can yellow corn, drained
- 1 15 oz can black beans, drained
- 1 package corn tortillas
- 1 28 oz can red enchilada sauce
- 1 small package of jiffy cornbread mix, 1 egg and milk specified on the box.
- 1 cup shredded Mexican cheese

Instructions

1. In a medium pan pour in the olive oil and cook chicken, onions, peppers, squash, cumin and cayenne pepper. This is the best time to start your dutch oven so the coals stay warm. Add corn and black beans to heat through in the pan.
2. You can then assemble it in the dutch oven. Put 1 cup of the enchilada sauce on the bottom, put about 1 cup of the chicken mixture in. Cover with corn tortillas.
3. Repeat these layers by pouring sauce on top of the tortillas, chicken mixture and then tortillas. Mix together your cornbread, just as the instructions say on the box.
4. Once complete, pour the liquid cornbread mixture over your layers. Add the 1 cup of cheese. Get the temperature of dutch oven up to about 350 degrees.
5. Cook for 30 minutes and check to see how solidified it is. If it is still gooey, cook for another 15 minutes.

Recipe by 50 Campfires at <http://50campfires.com/chicken-enchilada-pie-dutch-oven/>

Dutch Oven Bacon Quiche

Author: Chelsey Janes

Recipe type: Breakfast Cuisine: American

Prep time: 15 mins Cook time: 50 mins Total time: 1 hour 5 mins

Serves: 6

Ingredients

- ½ package refrigerated pie crust
- 1 lb package bacon, cooked and crumbled
- 3 cups shredded Colby and Monterey Jack cheese blend
- 6 large eggs
- ¾ cup sour cream
- 1 green bell pepper, chopped
- ½ teaspoon salt
- ½ teaspoon ground black pepper

Instructions

1. Spray dutch oven well to coat. You can also use tin foil and spray with cooking spray. Fit pie crust into bottom of a 10-inch Dutch oven. Bake crust 5 minutes.
2. Sprinkle bacon (reserve a little for garnish), bell pepper, and cheese evenly over crust.
3. In a small bowl, whisk eggs and sour cream together. Whisk in salt and pepper.
4. Pour over cheese and bacon mixture. Bake 40 minutes, or until center is set.
5. Cut into wedges to serve. Garnish with chopped cooked bacon, if desired.

Recipe by 50 Campfires at <http://50campfires.com/dutch-oven-bacon-quiche/>

Dutch Oven Hamburger Stroganoff

Author: Chelsey Janes

Recipe type: Main Cuisine: Russian

Prep time: 15 mins Cook time: 25 mins Total time: 40 mins

Serves: 6

Ingredients

- 1 tablespoon olive oil
- 8 ounces mushrooms, chopped
- 2 tablespoons unsalted butter
- 1 medium yellow onion, diced
- 2 medium garlic cloves, finely chopped
- 1 lb ground beef
- 3 tablespoons all-purpose flour
- 1 teaspoon paprika
- ¼ cup dry white wine
- 4 cups low-sodium beef broth
- 1½ teaspoons kosher salt, plus more as needed
- ½ teaspoon freshly ground black pepper, plus more as needed
- 8 ounces dried egg noodles
- ¾ cup sour cream
- 1 tablespoon fresh Italian parsley leaves, finely chopped

Instructions

1. Heat the oil in a large heavy-bottomed pot or Dutch oven over medium-high heat until shimmering. Add the mushrooms, season with salt and pepper, and cook, stirring rarely, until browned, about 5 minutes. Transfer to a medium bowl and set aside.
2. Reduce the heat to medium and add the butter. When the butter has melted, add the onion and garlic, season with salt and pepper, and cook, stirring occasionally, until softened, about 4 to 5 minutes. Add the beef, season with salt and pepper, and break the meat into smaller pieces with a wooden spoon. Cook, stirring occasionally, until it's just cooked through and no longer pink, about 6 to 8 minutes.
3. Sprinkle in the flour and paprika, stir to coat the meat, and cook, stirring occasionally, until the raw flavor has cooked off the flour, about 1 to 2 minutes. Add the wine and cook, stirring occasionally and scraping up any browned bits that have accumulated on the bottom of the pot, until almost evaporated, about 1 to 2 minutes. Add the broth, measured salt, and measured pepper and stir to combine. Increase the heat to medium high and bring to a simmer.
4. Add the noodles and reserved mushrooms along with their accumulated juices and stir to combine. Cover and simmer, stirring occasionally, until the noodles are just cooked through, about 6 to 8 minutes.
5. Remove from the heat and stir in the sour cream. Taste and season with salt and pepper as needed. Sprinkle with the parsley and serve.

Recipe by 50 Campfires at <http://50campfires.com/dutch-oven-hamburger-stroganoff/>

30 minute spicy ancho turkey chili

author: pinch of yum ⌚ prep time: 10 mins

⌚ cook time: 30 mins ⌚ total time: 40 minutes 🍴 yield: 8

DESCRIPTION

This 30 Minute Spicy Ancho Turkey Chili is super simple to make and includes ground turkey, tomatoes, black beans, and lots of spice.



INGREDIENTS

- 1 cup farro (another grain like brown rice or quinoa would work)
- 2 cups chicken broth
- 3 cups water, divided
- 1 tablespoon olive oil
- 1/2 red onion, minced
- 2-3 cloves garlic, minced
- 2-3 jalapeños, minced (remove ribs and seeds if you don't want it to be spicy)
- 1 lb. ground turkey
- 1 14-ounce can black beans, rinsed and drained
- 2 teaspoons ancho chili powder
- 2 teaspoons chili powder
- 1 teaspoon cumin
- 1 teaspoon salt
- 1 cup salsa (works best with a "fresh" salsa brand like Salsa Lisa)
- 2 14-ounce cans crushed fire roasted tomatoes
- toppings (sour cream, cheese, green onions, tortilla chips)

INSTRUCTIONS

1. Bring the chicken broth and 1 cup of water to a boil in a small saucepan. Add the farro (or rice or whatever grain you're using), cover the pot, and reduce to a simmer for about 30 minutes or until all liquid is evaporated.
2. While the farro is cooking, heat the olive oil over medium high heat. Add the onions, garlic, and jalapeños and saute for 1-2 minutes, stirring frequently to avoid burning the garlic. Add the turkey and cook until all the meat is browned and broken apart into "crumbles". Add the black beans, ancho chili powder, chili powder, cumin, salt, and salsa and simmer for a few minutes. Add the tomatoes and however much of the remaining 2 cups water that you feel like you need to get the right consistency. Simmer for a few minutes while the farro finishes cooking in a separate pot.
3. Add the cooked farro to the pot of chili and stir to combine. Top with sour cream, cheese, green onions, and tortilla chips.

NOTES

If you like a sweeter chili, add a tablespoon or two of tomato paste to the meat mixture before adding the salsa, tomatoes, and water.

2017

This chili (like most chili recipes) will taste better after it hangs out for a few hours or even a day or two, so if you have time to throw it in a slow cooker and let it get all delicious for a few hours before serving, I would totally recommend that. But it still tastes good in 30 minutes if that's all the time you have!

DID YOU MAKE THIS RECIPE?

Tag [@pinchofyum](#) on Instagram and hashtag it [#pinchofyum](#)

Easy Parmesan "Risotto"



Recipe courtesy of Ina Garten

Show: Barefoot Contessa | Episode: Dare to Be Different



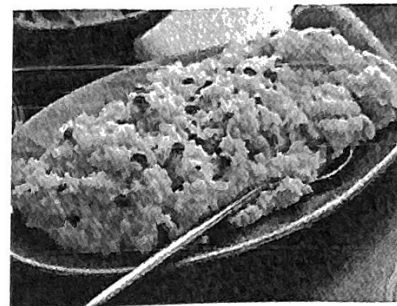
Total: 1 hr
Prep: 10 min
Cook: 50 min
Yield: 4 to 6 servings
Level: Easy

Ingredients

- 1 1/2 cups Arborio rice
- 5 cups simmering chicken stock, preferably homemade, divided
- 1 cup freshly grated Parmesan cheese
- 1/2 cup dry white wine
- 3 tablespoons unsalted butter, diced
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 cup frozen peas

Directions

Preheat the oven to 350 degrees. Place the rice and 4 cups of the chicken stock in a Dutch oven, such as Le Creuset. Cover and bake for 45 minutes, until most of the liquid is absorbed and the rice is al dente. Remove from the oven, add the remaining cup of chicken stock, the Parmesan, wine, butter, salt, and pepper, and stir vigorously for 2 to 3 minutes, until the rice is thick and creamy. Add the peas and stir until heated through. Serve hot.



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Amazing Dutch Oven Lasagna Recipe

Author: Katie Clark

Ingredients

- 10-12 oven ready lasagna noodles
- 1 lb Italian sausage, cooked and crumbled
- 1 lb ground beef, cooked and crumbled
- 2 jars of spaghetti sauce
- 1 cup mozzarella cheese
- 2 cups colby monterrey jack cheese
- ¾ cup grated parmesan cheese
- 12" cast iron dutch oven
- 26 charcoal briquettes

Instructions

1. Heat charcoal.
2. Place 10 pieces of lit charcoal in the bottom of the pit. Place 12-inch dutch oven on top.
3. Combine 1 jar of spaghetti sauce with the ground beef and sausage.
4. Put a thin layer of sauce on the bottom of the dutch oven.
5. Put 3-4 lasagna noodles across the bottom.
6. Spoon a layer of meat sauce, sprinkle parmesan cheese, and put a layer of the colby jack cheese
7. Repeat two more times.
8. Pour an additional jar of spaghetti sauce over the lasagna, making sure all the noodles are covered. Add water if needed to do so.
9. Top generously with mozzarella cheese.
10. Put dutch oven lid on top. Place 16 lit charcoal briquettes on top.
11. Cook for about 60 minutes or until noodles are cooked and cheese is melted.

Recipe by Clarks Condensed - Family, Easy Recipes, Cricut Ideas, and More at <https://www.clarkscondensed.com/food/amazing-dutch-oven-lasagna-recipe/>

80--- Campfire Red Beans & Rice

www.eat8020.com/2011/08/80-campfire-red-beans-rice.html



Eating healthy while camping can be difficult. Especially without refrigeration. I have a new-found curiosity for dutch oven cooking over the campfire. However, many recipes call for highly processed (highly-preserved) ingredients.

I have wanted to try this recipe for a while, and I wanted to test it before I tried it camping (which would have left us food-less had it not turned out so well). Last Friday night was cool enough to build a fire in our fire pit in the backyard. I'm no Boy Scout (not even a Girl Scout) so I asked my hubby to stoke up a nice cooking fire for me.

In my original recipe I used a long grain brown rice. But it took FOREVER to cook, so I have modified it to Minute Brown Rice. If you have FOREVER to let your meal simmer, you can certainly use the long grain brown rice, or use pre-cooked rice also.

This recipe will be coming with us on our next outdoor adventure!

Campfire Red Beans & Rice

Serves 6

- 1 medium white onion, coarsely chopped
- 1 medium red bell pepper, seeded and chopped
- 1 medium green bell pepper, seeded and chopped
- 2 cloves garlic, pressed and minced
- 1 cup Minute Brown Rice
- 14 oz low sodium vegetable broth
- 1 can kidney beans, drained
- 1 can pinto beans, drained
- 1 can diced tomatoes with juice
- seafood boil spice mix (I used the Louisiana brand)
- sauce, to taste (I used Tabasco brand)

1/2 tsp salt
1 tsp fresh ground black pepper

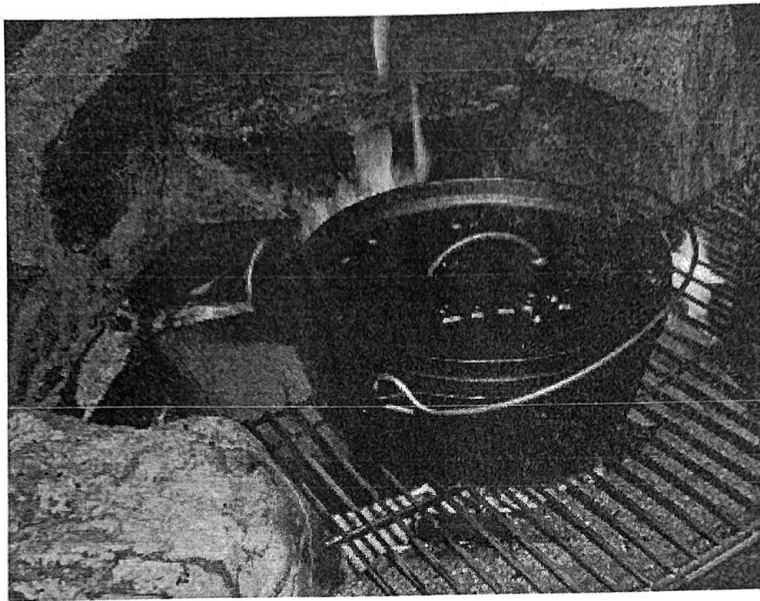
3 chicken or turkey sausages, grilled and sliced (optional)

Build a fire, and place a grate over one end of the pit, making sure that there is flame directly under the grate. In a large iron dutch oven, combine olive oil, onion, and peppers. Place oven onto the grate and saute onions and peppers with a long-handled spoon. Cook for 2 minutes or until softened.

Remove oven from grate and add remaining ingredients (except optional sausage). Mix well, then cover oven and return oven to grate. Keep a flame under the grate while cooking. Bring mixture to a boil and cook for ~20 minutes, stirring every 4-5 minutes (you may remove oven from grate to stir). Remove oven from fire when rice is fully cooked and mixture has thickened. Add sausage if desired. Allow to cool for ~5 minutes prior to serving as it will be very hot!

Serve with additional Tabasco sauce if desired.

Nutrition Info **per ~1 1/2 cups WITH sausage:** 308 calories, 7 g fat, 18 g protein, 36 g carbohydrates, 8.5 g fiber



Dutch Oven Pizza Recipe

Prep Time: 20 minutes
Cook Time: 15 minutes
Total Time: 35 minutes

Yield: 1 Pizza

Ingredients:

Vegetable oil
Tube of pre-made pizza crust
Small can of tomato sauce
Shredded mozzarella cheese
Grated cheddar cheese
Garlic powder
Salt and pepper to taste
Sliced onions
Pepperoni Slices

Instructions:

Prepare your fire using either charcoal coals or wood. Eileen is using the charcoal coal method for her Dutch Oven Camp Cooking.

<https://whatscookingamerica.net/Information/DutchOven/Pizza/DutchOvenPizza.htm>

CAMPFIRE NACHOS★★★★★

PREP TIME: 5 MINUTES COOK TIME: 10 MINUTES TOTAL TIME: 15 MINUTES
 MAKES: 2 SERVINGS FOR DINNER, OR 4 SERVINGS AS AN APPETIZER CALORIES: 987 KCAL
 AUTHOR: FRESH OFF THE GRID



INGREDIENTS

- 1 tablespoon neutral flavored oil
- 1/2 lb tortilla chips
- 1 (7.75 oz) can El Pato hot tomato sauce or equivalent
- 1 cup shredded Mexican cheese blend
- 1 (14.5 oz) can black beans drained
- 1 large avocado cubed
- 4-5 green onions sliced
- handful of fresh cilantro chopped
- 1 small lime cut into wedges

INSTRUCTIONS

1. Lightly oil the bottom of a large dutch oven, to prevent the nachos from sticking.
2. For the first layer, evenly spread 1/3 of the chips into the dutch oven, topped with 1/4 can El Pato, 1/4 can black beans, 1/4 cup cheese, and a handful of avocado, green onions, and cilantro. Repeat for the second layer.
3. For the third and final layer, use the remaining 1/3 portion of chips, 1/2 can El Pato, 1/2 can black beans, 1/2 cup cheese, and the remaining avocado, onion, and cilantro.
4. Cover the dutch oven and place on a metal grill over your campfire for about 10 minutes, until the cheese has melted. Serve with the lime wedges.

EQUIPMENT NEEDED

Dutch oven with lid

Dutch oven lid lifter or heatproof glove

Can opener

Cutting board & knife

We hope you enjoyed this meal!

If you did, we'd really appreciate it if you came back and rated the recipe and provide any comments or feedback. Here is the URL so you can easily find this again on our site: <https://www.freshoffthegrid.com/campfire-nachos/>

Dutch Oven Beer and Sausage Recipe

Prep Time: 20 minutes
Cook Time: 1 hour

Yield: 4 servings

Ingredients:

2 tablespoons extra-virgin olive oil
8 uncooked beer brat sausages*
1 pound Yukon gold baby potatoes
1 medium yellow onion, sliced
1 clove garlic, finely chopped
10 to 15 assorted sweet peppers, stems removed
5 leaves fresh sage leaves, chopped
1 cup dark beer of your choice
1/2 cup fresh basil leaves, chopped
Coarse salt or sea salt and freshly-ground black pepper

* You could use any sausage of your choice, such as Italian, Polish, Chicken, or Turkey sausages.

Instructions:

In your Dutch Oven over medium-high heat, heat the olive oil. When olive oil is hot, add the sausages and brown them, turning the sausages frequently to assure all sides are evenly browned.

Once sausages are browned, add the potatoes, sliced onions, chopped garlic, sweet peppers, and sage, stirring gently until onions are cooked.

Add 1 cup of dark beer and let bubble for 5 minutes to glaze the onions.

Reduce heat to low, cover pot, and let simmer for 45 minutes (checking liquid level on occasion and add additional beer if necessary).

Remove from heat and add fresh basil, salt, and pepper; gently stir in.

Cover with lid and let sit for 5 minutes before serving.

Makes 4 servings.

<https://whatscookingamerica.net/Pork/DutchOven-BeerSausage.htm>

7 Layer Dutch Oven Country Breakfast

★★★★★
4.8 from 5 votes

Prep Time

15 mins

Cook Time

45 mins

Total Time

1 hr

7 Layer Dutch Oven Country Breakfast is a delicious healthy and very best Breakfast!

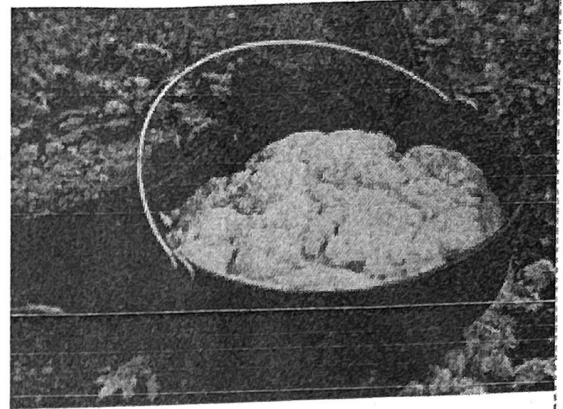
Course: Breakfast

Cuisine: camping

Servings: 6

Calories: 65 kcal

Author: Karrie



Ingredients

- Ground Sausage - 2 small packages
- Frozen Shredded potatoes
- One dozen eggs
- 2 Cups shredded cheddar cheese
- 1 can biscuit dough or homemade biscuit mix
- salt and pepper to taste

Instructions

1. While the coals are heating up place the dutch oven over them and cook the sausage until browned. Remove from heat and pour the package of hashbrowns over it. Then crack the 12 eggs over the potato layer as evenly as possible. Sprinkle the cheddar cheese as the next layer. Then place the biscuits all over the cheese or homemade biscuit mix. Cover the dutch oven and then add coals on the top and bottom of dutch oven. Allow to cook for 45 minutes. Serve.

Nutrition Facts

7 Layer Dutch Oven Country Breakfast

Amount Per Serving (16 g)

Calories 65 Calories from Fat 48

% Daily Value*

Total Fat 5.3g 8%

Saturated Fat 3.4g 17%

Cholesterol 17mg 6%

Sodium 100mg 4%

Potassium 16mg 0%

Total Carbohydrates 0.2g 0%

Protein 4g 8%

Vitamin A 3%

Calcium 12%

Iron 1%

* Percent Daily Values are based on a 2000 calorie diet.

Dutch Oven Jambalaya

Author: 50 Campfires

Recipe type: Entree Cuisine: American Campfire Cooking

Prep time: 20 mins Cook time: 45 mins Total time: 1 hour 5 mins

Serves: 6

Quick. Easy. Delicious. What's not to like?

Ingredients

- 1 tablespoon olive oil
- ½ pound smoked sausage, cut into ¼-inch thick slices
- ½ large onion, chopped
- ½ cup chopped green bell pepper
- ½ cup chopped red bell pepper
- 1 cup chopped celery
- ½ teaspoon Cajun seasoning, or to taste
- 1 cup uncooked white rice
- 1 (14.5 ounce) can diced tomatoes, with juice
- 1 tablespoon minced garlic
- 2 cups chicken broth
- 3 bay leaves
- ¼ teaspoon dried thyme
- 1 pound peeled and deveined medium shrimp

Instructions

1. Heat the olive oil in a Dutch oven over medium heat. Stir in the sausage, and cook for 2 minutes. Add the onion, bell pepper, and celery; season with salt and Cajun seasoning. Cook and stir until the vegetables are soft, 6 to 8 minutes.
2. Stir in the rice until evenly coated in the vegetable mixture, then pour in the tomatoes with juice, garlic, chicken broth, bay leaves, and thyme leaves. Bring to a simmer and simmer 20 minutes.
3. After 20 minutes, stir in the shrimp, and cook 10 minutes uncovered until the shrimp turn pink and are no longer translucent in the center.
4. Remove the pot from the heat, and let stand 5 minutes. Discard the bay leaves before serving.

Recipe by 50 Campfires at <http://50campfires.com/dutch-oven-jambalaya/>

Recipes: Pork Chili Verde

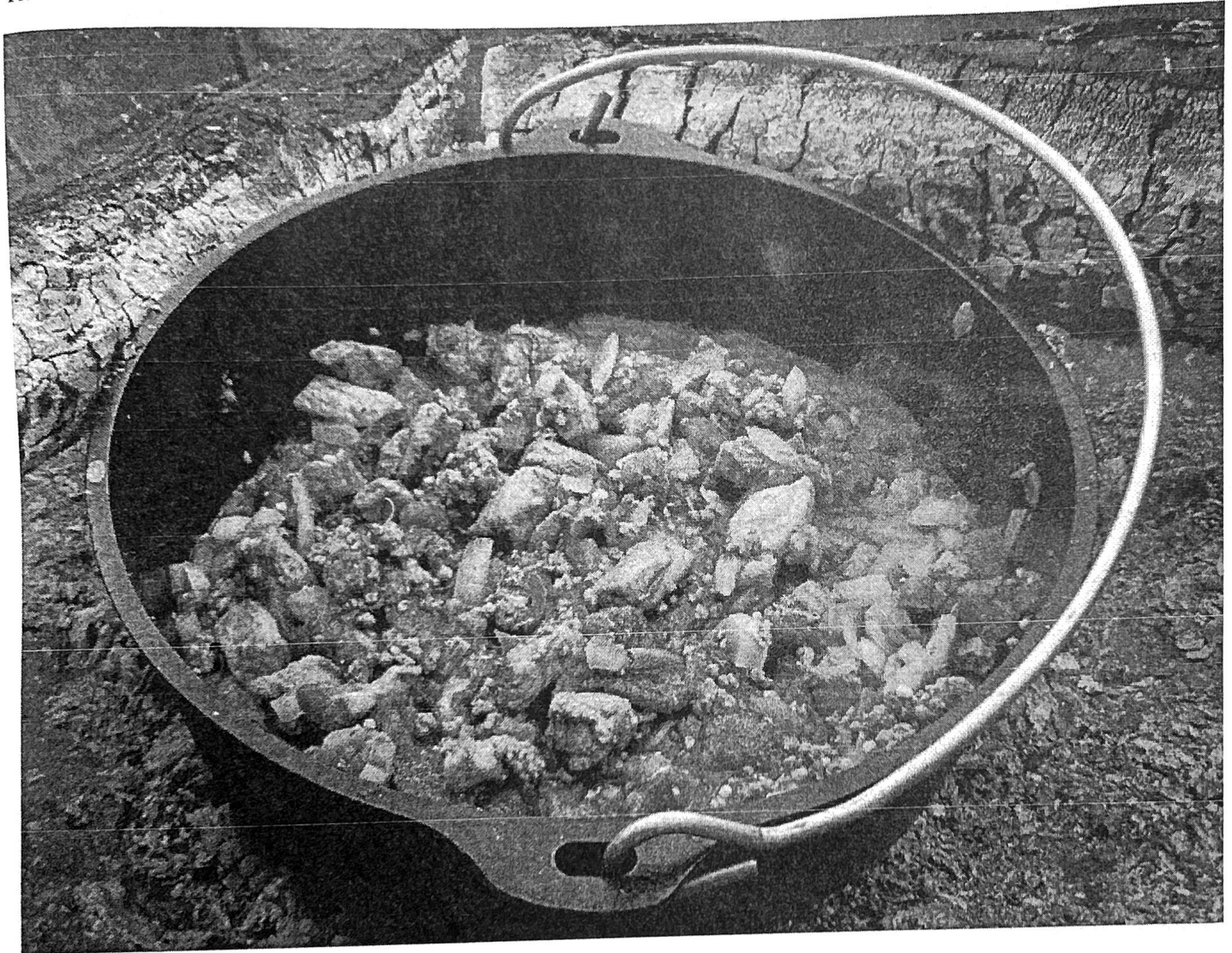
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prep Time: 15 minutes

Cook Time: 15 minutes

Total Time: 1 hour

Yield: 4



Pork Chili Verde in the Dutch Oven

Ingredients

- .5 - .75 lbs of Pork Chops, cut into 1 inch pieces
- 1/4 lb Ground Beef
- .5 - 1 T Olive Oil
- 1/2 Onion, chopped
- 1 - 2 Cloves of Garlic, minced
- 6 oz. Green Chilis, chopped
- can Stewed Tomatoes - we like the Mexican seasoned tomatoes (14.4 oz)
(chopped - keep the seeds if you like it spicy)

- Hot Sauce to taste (optional)
- Cheese (optional)
- Tortillas (Any kind - we used whole wheat, but flour would be great, too)
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-

Instructions

1. Stoke up a fire and get plenty of coals burning.
2. Place the Dutch oven on the coals. Add the olive oil. Once hot, add the pork chops and ground beef. Cook until just browned.
3. Mix in the onion, jalepeno(s), garlic and allow them to saute for a few minutes. Add in the green chilis and stewed tomatos. Mix well.
4. This dish is really flavorful but not too spicy, so add in a few dashes of hot sauce if you want to spice it up.
5. Cover with the Dutch oven lid. Bake 45 minutes using coals on the top and bottom (about 10 coals on bottom, 14 on top).
6. Serve with warmed tortillas.

<http://markingmyterritory.com/2013/04/16/camp-recipes-pork-chili-verde/>
(c) 2013 MarkingMyTerritory.com

BBQ Dutch Oven Chicken and Potatoes Recipe

Author: Katie Clark

Ingredients

- 3-4 large chicken breasts
- 1 package of bacon
- 5 small potatoes, sliced into $\frac{1}{4}$ - $\frac{1}{2}$ inch slices
- 1 red onion, chopped
- 1 lb butter (optional)
- 1 bottle of your favorite BBQ sauce
- 26 coals

Instructions

1. Make sure your coals are burning nicely. Place dutch oven on top and put bacon in dutch oven.
2. Cook bacon until cooked. Drain most of the excess grease (you want to keep probably $\frac{1}{4}$ cup in the dutch oven)
3. Add onions, potatoes, chicken breasts, onion, butter, and BBQ sauce into the dutch oven.
4. Cover with lid and make sure there are 14 coals underneath the the dutch oven and 12 on top.
5. Cook about 35-50 minutes, or until the chicken is done.

Notes

This can be made in a slow cooker. Just precook the bacon and onions, and then throw everything in the slow cooker until the chicken is done - about 3-4 hours on high, 4-5 on low.

Recipe by Clarks Condensed - Family, Easy Recipes, Cricut Ideas, and More at <https://www.clarkscondensed.com/food/bbq-dutch-oven-chicken-and-potatoes-recipe/>

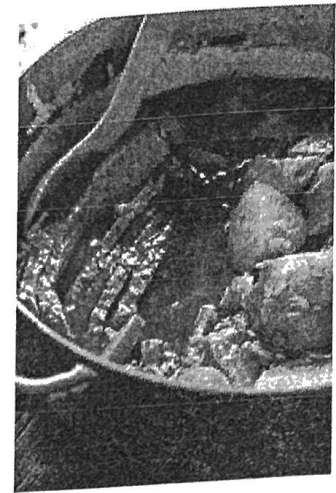
BRAISED BRISKET WITH POTATOES AND CARROTS

Lean beef brisket slowly braised in the oven with potatoes, carrots and onions. Slicing the brisket half-way through cooking assures that the meat is tender and flavorful. Perfect for Passover or Easter dinner.

I made this recipe Passover friendly using ground matzo in place of flour. I simply took a matzo I had from my matzo pizza and ground it in the food processor or you could also use cake meal which they sell in the Kosher section of your supermarket. If you are not celebrating Passover you could use all purpose flour instead. For gluten free, rice flour works fine. This serves about 8 people, give or take depending on this size of your brisket after it's trimmed or how hungry your guests are!

SP 9 Smart Points ★ 293 calories

Total Time: 2 1/2 hours



Lean beef brisket slowly braised in the oven with potatoes, carrots and onions. Slicing the brisket half-way through cooking assures that the meat is tender and flavorful. Perfect for Passover or Easter dinner.

INGREDIENTS:

- 1 large (about 5 lbs) beef brisket, trimmed of all fat
- 1 tbsp cake meal (or flour if not for Passover, rice flour for gluten-free)
- freshly ground black pepper
- 1 tbsp olive oil
- 4 large white onions, peeled and thickly sliced
- 3 tbsp tomato paste
- kosher salt
- 4 cloves garlic, peeled and quartered
- 2 cups fat free beef broth
- 3 large carrots, peeled and trimmed 2 inches long
- 8 medium (32 oz total) red potatoes, quartered
- 1/4 cup chopped fresh parsley, for garnish

DIRECTIONS:

1. Preheat the oven to 375°F.
2. Lightly season the brisket with salt and pepper to taste and lightly dust with cake meal.

Heat the oil over medium-high heat in a large 7-quart Dutch oven or other heavy pot with a lid large enough to hold the brisket.

4. Add the brisket to the pot and brown on both sides, about 10-12 minutes.
5. Remove meat and set aside.
6. Add the onions, salt and pepper to the pot and cook until soft and browned, about 10-12 minutes stirring constantly with a wooden spoon, scraping up any browned bits stuck to the bottom of the pot.
7. Return the brisket and any accumulated juices to the pot on top of the onions. Spread the tomato paste over the brisket, sprinkle with salt and more pepper to taste, then add the garlic, beef broth and carrots to the pot.
8. Cover the pot, transfer to the oven, and cook the brisket for about 1-1/2 hours.
9. Remove the brisket and transfer to a cutting board.
10. Using a sharp knife, slice the meat across the grain into approximately 1/8-inch-thick slices.
11. Return the slices back to the pot, keeping the brisket together so it resembles the unsliced brisket.
12. Add potatoes and sprinkle with a little more salt and pepper.
13. Cover the pot and return to the oven.
14. Reduce heat to 325°F and cook the brisket until it is fork-tender and the potatoes are cooked through, about 1 1/2 hours. Check once or twice during cooking to add more broth if needed.
15. To serve you can arrange the meat on a platter with the carrots, onions, potatoes and some of the liquid and garnish with fresh chopped parsley. Serve the remaining gravy on the side.

NUTRITION INFORMATION Yield: , Serving Size: 4 oz beef, 1 potato & carrots

Amount Per Serving: Smart Points: 9, Points +: 7, Calories: 293, Total Fat: 6.5g, Saturated Fat: g, Cholesterol: mg, Sodium: 355mg,

Carbohydrates: 29g, Fiber: 4.5g, Sugar: 3g, Protein: 29g

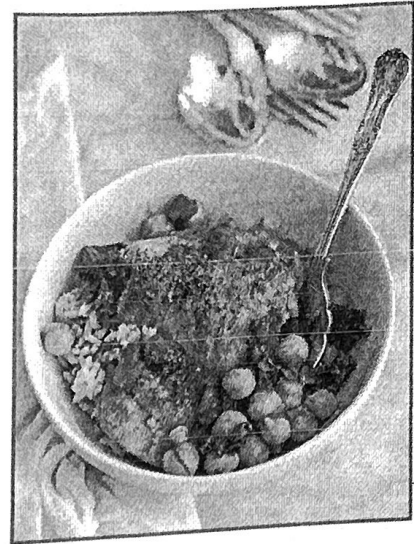
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Tabasco Braised Chicken with Chickpeas and Kale

Serves: serves 6

Ingredients

- 1 ½ pounds skinless chicken thighs
- 2 tablespoons all-purpose flour
- kosher salt and freshly ground black pepper
- 2 tablespoons canola oil
- 1 white onion, diced
- 2 15 ounce cans diced tomatoes, including juice
- 2 15 ounce cans garbanzo beans
- 2 cups kale
- 1 tablespoon Tabasco
- ½ cup water



Instructions

1. Season the chicken thighs with salt and black pepper. Heat 1 tablespoon of oil over medium high heat in a large dutch oven or 8 quart stockpot. Cook one half of the chicken for 5-7 minutes per side or until nicely browned. Remove from pan and set aside. Add the remaining oil to the pan and cook the other half of the chicken, remove from pan and add to the reserved chicken.
2. Reduce the heat to medium and add the onion to the pot. Cook for 4-5 minutes or until onion becomes tender. Add tomatoes with juice, garbanzo beans with juice, kale, Tabasco and water and stir making sure to scrape the bits off the bottom of the pot. Nestle the chicken thighs with their juices in the tomato mixture, bring to a boil and reduce to simmer, and cook for 25-30 minutes or until flavors have melded. Serve over rice, quinoa or egg noodles.

Recipe by foodiecrush at <https://www.foodiecrush.com/tabasco-braised-chicken-chickpeas-kale/>

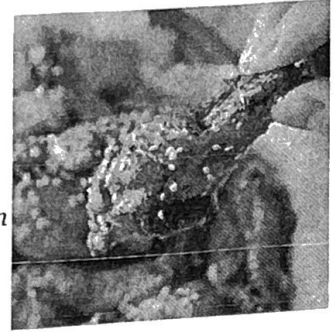


MY OTHER RECIPES

KOREAN FRIED CHICKEN

YIELD: 4 SERVINGS PREP TIME: 10 MINUTES COOK TIME: 15 MINUTES
TOTAL TIME: 25 MINUTES

Super easy and simple 3 ingredient sweet and sticky chicken wings – the only chicken wing recipe you'll ever need!



INGREDIENTS:

- 2 cups vegetable oil
- 2 pounds chicken wings
- Kosher salt and freshly ground black pepper, to taste
- 1/2 cup soy sauce
- 1/4 cup plus 2 tablespoons sugar

DIRECTIONS:

1. Heat vegetable oil in a Dutch oven or large pot over medium high heat to 300 degrees F.
2. Season chicken wings with salt and pepper, to taste.
3. Working in batches, add the chicken wings to the Dutch oven, 5 or 6 at a time, and fry until light brown, about 2-3 minutes. Transfer to a paper towel-lined plate.
4. Increase oil temperature to 350 degrees F. Add the chicken wings to the Dutch oven again and cook until golden brown and crispy, about 2 minutes on each side. Transfer to a paper towel-lined plate.
5. Heat soy sauce and sugar in a small saucepan over medium high heat. Bring to a boil; reduce heat to low and simmer, stirring occasionally, until sauce has thickened, about 2-3 minutes.
6. Serve wings immediately, tossed with soy sauce glaze.

This delicious recipe brought to you by **DAMN DELICIOUS**
<https://damndelicious.net/2013/07/05/korean-fried-chicken/>

Coq Au Vin, the Ultimate One Pot Dinner

Author: Julia Frey of Vikalinka

Prep time: 45 mins Cook time: 70 mins Total time: 1 hour 55 mins

Serves: 4-6

Ingredients

- Olive Oil- 1 tbsp.
- Pancetta or Bacon lardons (cubed)- 120 gr/4 oz.
- Chicken thighs and legs- 8-10 pieces
- Onion- 1 large
- Carrots- 2 medium
- Garlic (chopped)- 1-2 cloves
- Brandy or Whisky- ¼ cup
- Red Wine (your choice)-1/2 bottle
- Chicken Stock- 1 cup
- Thyme- 8-10 springs
- Butter- 1 tbsp.
- Flour- 1½ tbsp for thickening (could substitute for corn starch for gluten-free version)
- Mushrooms- 250 gr/ ½ pound
- Salt and Pepper to taste

Instructions

1. Preheat oven to 120C/250F.
2. Heat a tablespoon of olive oil in a large Dutch oven. (If you have a cast iron pot it's perfect for it.) Fry your bacon lardons for 8-10 minutes until browned and remove them to a plate lined with paper towel.
3. Season your chicken pieces with salt and pepper and brown them in the same pot in batches to avoid overcrowding. Remove to the same plate as bacon. You are not cooking your chicken all the way through, just browning on both sides.
4. Slice your onions and carrots in medium sized chunks and add them to the pot with salt and pepper, cook over medium heat for 10 minutes; add the garlic and cook for 1 minute longer stirring the whole time not allowing it to burn. Add your brandy and scrape all the burned bits to incorporate them into your sauce, now add bacon and chicken with all the juices they collected, pour in your wine, chicken stock and thyme sprigs and bring to a boil. Once boiling, cover with a lid and put it in the oven for 55 minutes.
5. When chicken is no longer pink mix melted butter with flour and stir in the sauce. Slice mushrooms thickly and add to the pot, taste and adjust the seasoning if needed. Put back in the oven with the lid off for 10-15 minutes to allow the sauce to thicken.

Recipe by Vikalinka at <https://vikalinka.com/2015/02/03/coq-au-vin-the-ultimate-one-pot-dinner/>

Lentil Soup Recipe with Parmesan and Smoked Sausage

hearty soup is a favorite during the colder months!

Course	Soup
Cuisine	Italian
Prep Time	10 minutes
Cook Time	1 hour 15 minutes
Total Time	1 hour 25 minutes
Servings	10
Calories	382 kcal
Author	Kristy Bernardo

Ingredients

- 1 pound smoked sausage cut into bite-sized pieces
- 1 tablespoon extra-virgin olive oil
- 1 sweet onion chopped
- 4 carrots peeled and chopped
- 2 celery stalks chopped
- 2 teaspoons dried basil
- 2 teaspoons dried oregano
- 1 pinch crushed red pepper flakes
- 1 bay leaf
- 4 garlic cloves minced
- 2 cups dried lentils
- 1 28- ounce can crushed tomatoes
- 6 cups reduced-sodium chicken stock or broth
- 1 cup freshly grated parmigiano-reggiano parmesan
- juice of 1/4 lemon or to taste

Instructions

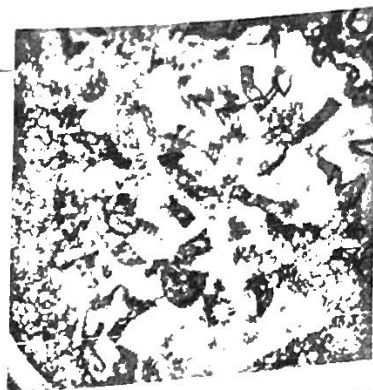
1. Heat a large dutch oven over medium-high heat. Add sausage and cook, stirring occasionally, until nicely browned. Remove sausage with a slotted spoon and set aside.
2. Reduce heat to medium and add the olive oil, onions, celery and carrots to drippings in pan. Cook, stirring occasionally, until onions are soft, about five minutes. Sprinkle in basil, oregano and red pepper flakes, cook one minute. Add garlic, cook one more minute.
3. Add lentils, crushed tomatoes, chicken stock and bay leaf, stirring well to combine. Bring to a boil then reduce heat and simmer until lentils are soft, at least another hour.
4. When lentils are soft and soup is ready to be served, season to taste with salt and pepper. Stir in parmesan and reserved sausage along with a squeeze of the lemon to brighten up the flavor (to taste). Serve with extra grated parmesan on the side along with a crusty bread.

super easy one pot lasagna

author: pinch of yum ⌚ prep time: 15 mins ⌚ cook time: 1 hour
⌚ total time: 1 hour 15 minutes 🍴 yield: 6

DESCRIPTION

This Super Easy One Pot Lasagna uses simple ingredients and can be made all in one pot! With ground beef, tomato sauce, and fresh Mozzarella cheese.



INGREDIENTS

- 6-8 slices bacon, cut into small pieces
- 3 shallots, minced
- 3 carrots, minced
- 1 lb. ground beef
- a good sprinkling of salt and pepper
- 1 25 ounce jar DeLallo Pomodoro Fresco Tomato Basil sauce
- 1/2 cup dry red wine (optional – can replace with broth or water)
- 4 ounces cream cheese
- 4 ounces DeLallo whole wheat no-boil lasagna noodles
- 6-8 ounces fresh mozzarella
- fresh basil and Parmesan cheese for topping

INSTRUCTIONS

1. Preheat the oven to 350 degrees Fahrenheit. In a large ovenproof skillet, brown the bacon until crispy. Add the shallots and carrot; saute for 5 minutes or until soft and fragrant. Add the ground beef with salt and pepper and brown until no longer pink. Drain off all the excess grease.
2. Add the tomato sauce and wine to the meat in the skillet. Simmer for 10 minutes over medium low heat. Stir in the cream cheese until melted.
3. Break each of the lasagna noodles into 3 or 4 pieces. Stir them into the meat mixture so they are completely covered in sauce, and arrange them so that they are all laying flat in the pan.
4. Tuck a few slices of fresh mozzarella underneath and between the noodles, and place the remaining slices of fresh mozzarella on top. Bake for 25 minutes. If you want to brown the cheese, turn the heat up to 425 for an additional 10 minutes.
5. Let stand for 5-10 minutes and top with fresh basil and Parmesan cheese.

DID YOU MAKE THIS RECIPE?

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MY OTHER RECIPES

ONE POT MUSHROOM RICE

YIELD: 6 SERVINGS PREP TIME: 10 MINUTES COOK TIME: 50 MINUTES TOTAL TIME: 1 HOUR

Easy peasy mushroom rice made in one pot. Really! Even the rice gets cooked right in! It's so creamy and packed with so much flavor!



INGREDIENTS:

- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 onion, diced
- 1 pound cremini mushrooms, thinly sliced
- 2 teaspoons Worcestershire sauce
- 1/2 teaspoon dried thyme
- Kosher salt and freshly ground black pepper, to taste
- 3/4 cup brown rice
- 1 1/2 cups vegetable broth
- 2 tablespoons unsalted butter
- 2 tablespoons chopped fresh chives

DIRECTIONS:

1. Heat olive oil in a large stockpot or Dutch oven over medium heat. Add garlic and onion, and cook, stirring frequently, until translucent, about 2-3 minutes.
2. Stir in mushrooms, Worcestershire and thyme and cook, stirring occasionally, until mushrooms are tender and browned, about 5-6 minutes; season with salt and pepper, to taste.
3. Stir in brown rice and vegetable broth. Bring to a boil; cover, reduce heat and simmer until rice is cooked through, about 40-45 minutes. Stir in butter until melted, about 1 minute.
4. Serve immediately, garnished with chives, if desired.

This delicious recipe brought to you by **DAMN DELICIOUS**
<https://damndelicious.net/2015/10/21/one-pot-mushroom-rice/>