

# TROOP 36 RECIPE IDEAS

## Shepherd's Pie

2 jars of gravy

2 lbs. of beef browned and drained of grease

1 bag of frozen vegetables

Mashed potatoes

Brown the beef in the bottom of the Dutch oven and drain the grease, add vegetables, gravy and cover with the mash potatoes. Place pats of butter on top of the mashed potatoes. Put 12 coals on the bottom and 14 coals on the top. Cook for 35 minutes. Done when gravy start to bubble up from bottom.

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## Pasta Bake

2 jars of sauce  
2 lbs. of pasta  
16 oz. of ricotta cheese  
1 package of mozzarella cheese  
2 jars of water

Line Dutch oven with foil. Dump pasta, sauce, and ricotta cheese in Dutch oven; stir up.

Sprinkle mozzarella cheese on top. Then place 12 coals underneath and 14 coals on top. Cook for 30 minutes and then check. Should cook for a total of 55 minutes.

# TROOP 36 RECIPE IDEAS

## DUTCH OVEN CHICKEN POT PIE

- 1 to 1.5 lb. chicken breast meat (diced and pre-cooked at home)
- 2 tsp. minced garlic (or 4 cloves)
- 1 onion (caramelized at home)
- 4 potato's (diced and cooked at home)
- 3/4-cup milk
- 1/4-cup flour
- 2 cans Campbell's cream of chicken soup
- 2 tsp poultry seasoning (McCormick's)
- 1 lb. frozen mixed vegetables (carrots, corn, peas)
- 1 tube refrigerated crescent rolls

Dump chicken, garlic, onion, and potatoes in dutch oven. Place dutch oven on 10 coals and heat all ingredients till warm. Mix milk and flour. Add milk mix, cream of chicken soup, poultry seasoning and vegetables to dutch oven. If it seams thick add some water. Bring everything to boil. Place crescent rolls on top of mixture. Cover with lid and place 14 coals on top. Bake for 20 minutes. Potpie is done when rolls are brown and flake.

(serves 6)

# TROOP 36 RECIPE IDEAS

## Chocolate Cherry Cola Dump Cake

2 cans of Cherry Pie Filling

1 cake mix (chocolate)

Two tablespoons butter cubed and placed on cake

1 can of coke

Line a large lightly greased Dutch oven with aluminum foil and dump the can of cherries into the bottom of the Dutch oven. Dump the cake mix on top of the cherries and add pats of butter to the top of the cake mix. Now pour the can of Coke on top of it all. Place the Dutch oven over 10 whole coals and place 14 coals on the lid, 4 in the center and 10 around the edge, cook for 35-45 minutes. Check after 20-25 minutes; if cherries are bubbling up thru the top reduce the amount of coals under oven to 6-8. When a knife or toothpick comes out clean from the cake it is done,

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## Dump Cake

- 2 cans of apple pie filling
- 1 box of cake mix
- 2 tablespoons of butter
- 2 tablespoons of Brown sugar
- 1 can of Lemon soda

Line a lightly greased Dutch oven with aluminum foil and dump apples on bottom of oven. Dump cake mix on top of apples and put pats of butter on cake mix and sprinkle brown sugar on top of cake mix. Pour soda on top of it all. Place the cake on 10 coals and place 14 on top of the Dutch, 4 in the center and the rest around the edge. Cook for 35-45 minutes. Check after 20-25 minutes. If pie filling is bubbling up thru the top reduce the amount of coals under oven to 6-8. When a knife comes out clean cake is done.

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## Camper's Crumble

(From <http://www.everydaydutchoven.com>)

1 16 oz. package of oatmeal cookie mix  
1/2 cup (1 stick) butter, melted  
2 21 oz. cans apple pie filling

Lightly oil or line 10 inch Dutch oven. Spread pie filling in bottom of prepared oven. In medium bowl, combine cookie mix with melted butter. Sprinkle cookie batter evenly over pie filling. Place the dutch oven on 8 coals and place 16 coals on top for 20-25 minutes or until fruit is bubbling and topping is brown and golden.

Makes 6 servings.