



# Troop 122 Cookbook

## **General Hints**

Most dutch oven recipes call for a 350° oven. For a 12-inch dutch oven, this equates to approximately 10 coals on the bottom and 14 coals on top of the dutch oven. More coals may be needed in cold weather.

Do-ahead tip: If a recipe calls for a quantity of meat (such as ground beef or sausage) to be browned, this can be done at home, refrigerated, and brought to the campout in ziplock bags. This will save cooking time, and browned ground meat resists spoilage better than when it is raw.

Ground turkey can be substituted for ground beef for those who do not eat beef.

Turkey or chicken sausage can be substituted for beef or pork sausage for those who do not eat beef or pork.

Add a vegetable such as peas, green beans, or corn as an easy side dish to make your dinner more nutritious. Alternatively, include a salad, either using a pre-made “bag” salad from the store or making your own.

## **Measurement Conversions**

3 teaspoons (tsp) = 1 tablespoon (Tbs)

16 tablespoons = 1 cup (c)

2 cups = 1 pint (pt)

4 cups = 1 quart (qt)

4 quarts = 1 gallon (gal)

4 tablespoons =  $\frac{1}{4}$  cup

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## Breakfast Dishes

### Monkey Bread

2 cans Biscuits	½ cup Sugar
½ cup Brown Sugar	3 Tbs Cinnamon
1 stick Margarine	

Line dutch oven with foil. Cut biscuits into quarters.

Mix sugar and cinnamon in plastic bag.

Drop quarters into bag and coat well.

Place in dutch oven.

Melt margarine and pour over quarters.

Bake at 350° for 35 min.

### Cinnamon Sugar Donuts

Refrigerated Biscuit Dough	Sugar
Cinnamon	Cooking Oil

Heat about 1½ inches of cooking oil in the dutch oven. Be careful not to allow it to become too hot. Heat over coals, NOT FLAMES!

Prepare the biscuits by sticking your thumb through them to make a ring.

CAREFULLY drop them from a spoon or tongs into the hot oil.

Turn them once while cooking.

Remove them from the oil, and roll them in the cinnamon and sugar mixture.

### Sausage Balls

1 lb Sausage (mild or hot)	6 oz Grated Cheddar Cheese
1 Egg	3 cups Bisquik

Mix all ingredients together (works best if you use your hands, but make sure they're clean).

Pinch off small pieces and form into balls.

Cook 10–15 minutes at 350° in a dutch oven. Makes 6 dozen

## Scrambled Eggs in a Bag

2–3 Eggs per person	Grated Cheddar Cheese
Diced Onion	Diced Bell Pepper
Salt and Pepper	Salsa
FREEZER grade ziplock bags	Permanent Marker (such as a Sharpie)

Each person should put his name on a bag with the Sharpie.

Break eggs into bag and add whichever of the other ingredients you like.

Seal the bag, and mix the contents by massaging them with your fingers.

Carefully place the bag in boiling water for about 4–5 minutes. The length of time will vary depending on water temperature, volume of bag contents, and number of bags in water.

Eggs can be emptied onto a plate or eaten out of the bag.

## Quick & Easy Breakfast Casserole

8 slices Bread	2 lb Sausage
16 oz Cheddar Cheese (shredded)	12 Eggs
1 qt Milk	1½ tsp Dry Mustard
1 tsp Salt	Butter or Margarine

Brown the sausage.

Line a dutch oven with heavy-duty foil.

Lightly grease the foil with butter.

Break up bread into the oven.

Crumble cooked sausage over the bread, and cover with cheese.

In a separate bowl, mix eggs (lightly beaten), milk, dry mustard, and 1 tsp salt.

Pour the egg mixture over the layered bread/sausage/cheese in the oven, cover, and bake for 35–40 min, checking occasionally.

The cheese rises to the top, melting into a golden-brown crust over a fluffy layer of eggs.

## **Biscuits & Gravy**

½ lb Ground Sausage	3 Tbs Chopped Onion
2 Tbs Flour	2 cups hot Milk
Black Pepper	Biscuits

(For fresh, hot biscuits, refrigerated biscuit dough can be prepared in a dutch oven according to the package instructions.)

Brown sausage and onion together.

Pour off excess grease.

Stir in flour.

Slowly add milk while stirring, and cook until thickened.

Serve biscuits split with gravy on top.

## **Country Breakfast**

1 lb bulk Pork Sausage	1 dozen Eggs
1 box Hash Brown Potatoes (dehydrated, NOT frozen)	½ lb Cheddar Cheese (shredded)

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, and boil until water is absorbed.

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 coals to the top of the dutch oven to cook the eggs.

When the egg 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.

## **Pita Pocket Breakfast**

1 lb Ground Beef, Ground Turkey, or Italian Sausage	1 medium Onion (minced)
6 Pita Pockets	1 clove Garlic (not a whole head!)
1 Bell Pepper (diced)	12 Eggs (beaten)
1 jar Salsa	

Brown sausage and drain fat, saving 2 Tbs of fat.

Stir in onion, garlic, and pepper, and sauté with sausage.

Add eggs and sausage fat, and cook together until eggs are scrambled.

Spoon into pita pockets and top with salsa.

## **Mountain Man Breakfast**

½ lb Bacon (or pre-cooked Sausage)	1 medium Onion
2 lb bag Hash Brown Potatoes	½ lb Cheddar Cheese (shredded)
1 dozen Eggs	1 small jar Salsa (optional)

Use 6–9 coals on the bottom and 12–15 coals on top of a dutch oven for this recipe.

Preheat a dutch oven.

Slice bacon and onion into small pieces and brown in the bottom of the dutch oven until the onions are clear.

Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat the potatoes (15–20 min).

Scramble the eggs in a separate container and pour the mixture over the hash browns.

Cover and cook until eggs start to set (10–15 min).

Sprinkle grated cheese over egg mixture, cover, and continue heating until eggs are completely set and cheese is melted.

Optional: cover cheese/egg mixture with a small jar (~1 cup) of salsa. Cover and cook for an additional 3–5 min.

## Mountain Man Breakfast 2

1 lb Sausage	1 bag frozen Hash Brown Potatoes (shredded)
1 dozen Eggs	1 medium Onion (chopped)
1 Red Bell Pepper (chopped)	1 Green Bell Pepper (chopped)
1 clove Garlic (minced)	1 lb Cheddar Cheese (shredded)

Brown sausage, garlic, and onion in dutch oven.

Whisk eggs in a bowl while sausage is cooking.

Add peppers to sausage mixture and stir.

Add hash brown potatoes to sausage mixture.

Stir mixture slightly and allow to cook for about 15 min, stirring occasionally.

Pour beaten eggs over the top, allowing them to sink into the potatoes.

Bake with 6–9 coals on bottom and 12–18 coals on top until eggs are firm.

Top with cheese and continue cooking for approximately 30 min more.

## Breakfast Pizza

Biscuit Dough	8 Eggs (scrambled)
½ lb Ham (diced)	½ lb Bacon (chopped)
½ lb Breakfast Sausage	1 medium Onion (diced)
1 clove Garlic (minced)	2 c Cheddar Cheese (shredded)

Cook sausage and bacon with onion and garlic.

While sausage and bacon are cooking, line bottom of dutch oven with biscuit dough, stretching at least ¼ inch up the sides.

Add scrambled eggs, ham, and drained bacon/sausage mixture.

Sprinkle cheese over top.

Bake with 8 coals under dutch oven and 17 coals on top for about 15 min, or until dough is done.

Note: Any ingredients other than eggs and biscuit dough can be changed to personalize this recipe. Green pepper and fried hash browns would be great additions!

## Easy Breakfast

1 Potato per person, plus 5 for the pot	1 small Onion (diced)
1 lb Bacon (cut in 1-inch pieces)	1 dozen Eggs
Salt and Paper	Tabasco Sauce

Fry bacon in dutch oven.

Add onion and sauté.

Dice potatoes into ¼-inch cubes and fry in oven until tender and brown.

Crack eggs over top of mixture.

Remove from heat.

Cover and cover lid with coals.

Bake 5–7 min or until eggs are cooked to your liking.

Season and serve with Tabasco sauce.

## Eggs-N-Cheese

1 dozen Eggs	1 pkg Cheddar Cheese (sliced)
Salt	Tabasco Sauce
Pepper	¼–½ lb Bacon

Fry bacon in dutch oven.

Crack eggs over bacon.

Place cheese slices around and between eggs.

Add salt and pepper.

Cover and heap coals on lid.

Cook until eggs are done and cheese melts.

Serve with Tabasco sauce.

## Breakfast for Eight

2 lb Sausage	8 Eggs
2 lbs Potatoes (shredded)	2 cups Cheese (shredded)
1 medium Onion (diced)	¼ cup Milk or Water

Brown sausage and onion in a dutch oven.

Remove sausage and brown potatoes in sausage grease.

Add sausage, eggs, and water; mix; and bake for 20 min until eggs are done.

Add cheese and bake until melted.

## Dinner Dishes

### Mountain Dew Chicken

½ lb Bacon	1 gal Ziplock bag with 1 c Flour
5 Chicken Breasts	5 Potatoes
10 Carrots	1 large Onion
1 can Mountain Dew soda	½ cup Cheddar Cheese (shredded)

Preheat dutch oven by setting on bed of coals.

Chop bacon into 1-inch pieces.

Dice vegetables.

Cut chicken breasts in half lengthwise.

Fry bacon in dutch oven until crispy.

Remove bacon from dutch oven, but leave grease.

Shake chicken breasts in bag of flour to coat.

Cook chicken in bacon grease to brown, about 5 min, turning a couple of times.

Pour vegetables, bacon, and Mountain Dew on top of chicken.

Cover with lid and cook for 45 min with  $\frac{3}{4}$  of coals on lid.

Using tongs or fork, lift chicken breasts so they are resting on top of vegetables.

Sprinkle cheese over the chicken.

Cook an additional 10–15 min.

## Dutch Oven Chicken

1 large pkg Skinless/Boneless Chicken Breasts	2 cans Cream of Mushroom Soup
Large box Instant Rice	1 lb Bacon
1 lb Cheddar Cheese (shredded)	1 stick Butter

Boil chicken breast until cooked through.

Remove chicken and allow to cool.

Add rice to water and add butter.

Preheat dutch oven by placing it on coals.

Cut bacon into small pieces.

Dice chicken into small pieces.

Layer ingredients as follows: bacon on bottom, then rice, then soup, then cheese.

Continue until oven is full or you run out of items.

Cook about 20 min.

## Pork Chops with Potatoes and Gravy

8 Pork Chops	8 medium Potatoes (cubed)
3 cans Cream of Mushroom Soup	2 medium Onions (sliced)
1½ cans Water	Cooking Oil

Line dutch oven with foil.

Add ½ in oil in oven, heat oil, and brown pork chops.

Drain off excess oil, and add cubed potatoes, onions, and cream of mushroom soup mixed with enough water to cover ingredients.

Cover oven and simmer until potatoes are tender, about 1 hr.

Season to taste.

## Ham & Potatoes Au Gratin

1½ c Cooked Ham (diced)	½ cups Cheddar Cheese (shredded)
2 cups Milk	1 small Onion (minced)
3 cups Potatoes (diced)	2 Tbs Bread Crumbs (fine)
Seasoned Salt and Pepper	3 Tbs Flour
4 Tbs Margarine	

Melt margarine and sauté onion.

Blend in flour to make a light roux.

Gradually add milk and cook, stirring until thickened.

Add pepper and seasoned salt to taste.

Pour over ham and potatoes in dutch oven.

Sprinkle cheese and bread crumbs over top.

Bake at 400° for 20 minutes.

## Pizza Hot Dish

2 pkg Crescent Rolls	8 oz Cheddar Cheese (shredded)
1 jar (16 oz) Pizza Sauce	8 oz Mozzarella Cheese (shredded)
1½ lb Ground Beef or Ground Turkey	

Brown ground beef, then drain it.

Line dutch oven with 1 pkg crescent rolls.

Spread pizza sauce on dough.

Add browned beef and the cheeses, then use the second pkg of rolls to form a top crust.

Bake 30 minutes at 350°.

## Quetico Deep Woods Deep Dish Pizza

2–3 Tbs Cooking Oil or Margarine	15 oz Pizza Sauce
2 10-oz rolls of Pillsbury Pizza Crust	1 small Onion (peeled and sliced)
8 oz Mozzarella Cheese (shredded)	½ Green Pepper (chopped)
4 oz Sharp Cheddar Cheese (shredded)	2¼ oz can (dry weight) sliced ripe olives
3 oz pkg Pre-Sliced Pepperoni	

Oil the bottom and sides of the dutch oven liberally.

Open both pizza crust rolls and combine them into one big ball.

Place the ball in the center bottom of the oven and mash or pound it down and out, until you get a layer of even thickness across the bottom and up the sides about one inch.

Try not to create any rips or holes; if you do, patch them with some dough taken from a place where it is too thick.

Pour and spread the pizza sauce evenly, leaving edges clear.

Sprinkle cheese on top of sauce, first the mozzarella, then the cheddar.

Finally, spread the rest of the ingredients- olives, onions, peppers, pepperoni.

Place the oven on 5–6 coals, and place 20–25 coals on the lid.

Baking time is about 40 min. Check every 15 min to make sure there is no burning, especially at the bottom of the crust; if so, remove the coals under the oven.

Pizza is ready when the outside crust is brown and the cheese is bubbling.

Note: The pizza crust, pizza sauce, and cheeses are essential. Otherwise, you can add or subtract whatever toppings you like: pineapple, salami, mushrooms, Italian sausage, ground beef, ham, shrimp, anchovies, etc.

## Lasagna

1½ lb Ground Beef, Ground Turkey, or Italian Sausage	24 oz Spaghetti Sauce
9 oz Mozzarella Cheese (shredded)	2¼ cup cottage or ricotta cheese
¼ cup Parmesan Cheese (grated)	13 Lasagna Noodles
1½ tsp Oregano	¾ c hot water

Preheat the dutch oven.

Brown the ground beef.

When done, remove the beef to a large mixing bowl, add the spaghetti sauce, and mix well.

In another bowl, combine the cottage or ricotta cheese, parmesan cheese, mozzarella cheese, and oregano, and mix well.

Cover the bottom of the dutch oven with 4 lasagna noodles, breaking them up as necessary to fill spaces.

Spread about ⅓ of the meat mixture over the noodles, followed by about ⅓ of the cheese mixture.

Break up 5 noodles and place over the top of the preceding mixtures.

Spread about ½ of the remaining meat mixture over the noodles, followed by about ½ of the remaining cheese mixture.

Cover the top with the remaining noodles.

Spread the remaining meat mixture over the noodles, followed by the remaining cheese mixture.

Pour the hot water all around the edges of the dutch oven.

Place the lid on the dutch oven and bake for about one hour or until noodles are tender, checking frequently after about 40 minutes.

Use 12 coals on top and 12 under the dutch oven.

Cooking time can be reduced by pre-cooking and draining the lasagna noodles or using “no-boil” noodles.

## Dutch Oven Delight

2 lb Ground Beef, Ground Turkey, or Italian Sausage	1 can (16 oz) Tomato Sauce with tomato bits
3 Tbs Cooking Oil	2 c Water
8 oz Elbow Spaghetti	2 Tbs Worcestershire Sauce
1 large Onion (chopped)	8 drops Tabasco Sauce
¼ c Bell Pepper (finely chopped)	1 tsp Seasoned Salt
¼ c Celery (finely chopped)	½ tsp Seasoned Pepper
¼ c Green Onion (finely chopped)	½ tsp Celery Salt
1 can (16 oz) Stewed Tomatoes	2 cans (16 oz each) Kidney Beans

In a large dutch oven, brown meat in cooking oil.

Drain and retain liquid.

Return 3 Tbs of liquid to pot and sauté spaghetti, green pepper, celery, and green onion for about 5 min, stirring constantly.

Return meat to pot, add tomato sauce and stewed tomatoes.

Mix well.

Add the remaining ingredients, except for the kidney beans, and mix thoroughly.

Cover and simmer 10 min, stirring frequently to prevent sticking.

If ingredients appear a bit dry during the cooking, more water may be added.

Add kidney beans, and simmer for an additional 10 min.

## Mess

1½ lb Ground Beef or Ground Turkey	1 can (16 oz) French Cut Green Beans
1 can Tomato Soup	1 small Onion (chopped)
1 can Mushrooms	

In a dutch oven or large pot, brown ground beef and onion until onion is clear.

Drain and add other ingredients.

Heat through, and salt to taste.

Serve plain or on top of noodles or spaghetti.

## **Cheeseburger Pie**

2½ lb Ground Beef or Ground Turkey	¾ cup Bisquik
2 medium Onions (peeled and chopped)	1¼ cups Milk
1 tsp Salt	3 Eggs
2 cups (8 oz) Cheddar Cheese (shredded)	1 Tbs Cooking Oil
1 Green Pepper (cored and chopped)	

In a frying pan, brown the meat, chopped onions, and chopped pepper.

Drain if necessary, and stir in salt.

Mix Bisquik, eggs, and milk with fork until blended.

Grease the dutch oven with cooking oil.

Spread the meat mixture evenly in the bottom.

Sprinkle cheese over top evenly. Do not stir in.

Pour Bisquik mixture evenly over the top. Do not stir in.

Bake for 30–40 min, or until a knife inserted in center comes out clean

## **Hamburger-less Hamburger Helper**

1 box Hamburger Helper	1 can Beans (any type)
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Prepare as directed, but substitute the beans for the meat.

This makes a nutritious, vegetarian, low-fat meal, and you don't have to worry about meat spoiling.

## Beef Stroganoff (White)

¼ lb Margarine	3 lbs Ground Beef or Ground Turkey
2 large Onions (peeled and chopped)	2 tsp Garlic Powder
1 tsp Paprika	10 Tbs Flour
½ cup Brown Sugar	¾ cup Lemon Juice
1 8-oz (dry weight) can Mushrooms	2 10.5-oz cans Cream of Beef Consume or Chicken Soup
1 pt Sour Cream	2 (12-oz) packages Egg Noodles
1 Tbs Worcestershire Sauce	Salt

In a large frying pan, greased with margarine, brown the ground beef and onions.

Drain off the excess fat.

Lightly grease the bottom and sides of a dutch oven, and add the beef and onions.

Add 4 Tbs (not all) of the flour and stir.

Then add all the other ingredients except the sour cream, noodles, and remaining flour.

Place 5 coals under the dutch oven and 20 on top.

Cook for 20 minutes; remove the underneath coals if the bottom is burning.

While this cooks, prepare the noodles as directed on the package.

Stroganoff is done when the liquid has cooked down and it's sort of pasty.

If the stroganoff is still too runny, stir in additional flour and cook about 10 minutes longer.

When done, stir in the sour cream and salt to taste.

Drain the noodles and stir in some margarine.

Serve the stroganoff on the noodles

## Beef Stroganoff (Red)

1 medium Onion (chopped)	2 lb lean Ground Beef or Ground Turkey
¼ tsp Celery Salt	¼ tsp Garlic Salt
Salt and Pepper	1 cup Water
3 cans (8 oz) Tomato Sauce	1 tsp Worcestershire Sauce
½ cup Sour Cream	1 (12-oz) pkg Egg Noodles

Brown meat, onion, and spices in dutch oven.

While meat is browning, mix together water, tomato sauce, Worcestershire sauce, and sour cream.

When meat is browned, spread uncooked noodles evenly over meat and onion mixture.

Pour liquid mixture over noodles to moisten all noodles well.

Cover with lid and cook with 15 coals on top for 30–45 min.

## Tuna Burgers

1 can Tuna (drained)	1 cup Celery (chopped)
¼ cup Mayonnaise	1 small Onion (chopped)
Dash Salt and Pepper	½ cup Cheese (diced)
6 Hamburger Buns (buttered)	

Mix filling ingredients.

Fill buns and wrap with foil.

Place in dutch oven and bake 15–20 min.

## Baked Burgers

⅓–½ lb Burger per person	1 pkg Soda Crackers (crushed)
¼ lb Bacon	3 Eggs (well-beaten)

Form patties (ground beef or ground turkey) and dip into eggs, then into soda crackers, coating well.

Fry bacon in oven.

Add hamburgers and bake 20–25 min with 8–10 coals on the bottom and 16–20 coals on top.

Turn burgers halfway through cooking time.

## Meatballs in Gravy

2 lb Ground Beef or Ground Turkey	4 tsp Baking Powder
6 slices Bread (broken up)	1 large Onion (chopped)
4 Eggs	Salt and Pepper to taste
1 cup Milk	2 large cans Evaporated Milk
2 cans Cream of Mushroom Soup	2 cans Cream of Chicken Soup

Mix meat, milk, bread, eggs, baking powder, onions, salt, and pepper.

Shape into balls about 1 inch round.

Put into dutch oven and brown.

Mix together canned milk and soups.

Pour over top of meatballs, and cook for 1 hour.

## Sweet-Sour Meatballs

4 lb Sausage	2 cups Lemon Juice
2 (20-oz) cans Pineapple Chunks (drained)	$\frac{2}{3}$ cup packed Brown Sugar
2 cups Pineapple Juice (from chunks)	4 Tbs Soy Sauce
2 tsp Ground Ginger	4 Tbs Corn Starch
3 Green Peppers (chopped)	

Form sausage into 1½-inch balls.

Brown meatballs in oven, then drain.

Combine pineapple juice, lemon juice, soy sauce, and ginger; add all but ½ cup to oven, cover, and cook for 20–25 min.

Add corn starch to ½-cup liquid.

Add green pepper and pineapple to oven.

Cook 10 min, then add corn starch mixture. Stir and boil for 1 min.

## **Fiesta Chicken Fajitas**

1 cup Tomato Sauce	3 tsp Lime Juice
1 tsp Red Chili Powder	½ tsp Pepper
½ tsp Salt	¼ tsp Cumin
2 Tbs Oil	8 Boneless Chicken Breasts
2 sm Onions (sliced thin)	2 cloves Garlic (minced)
½ Green Bell Pepper (sliced thin)	½ Red Bell Pepper (sliced thin)
2 cups Cheddar Cheese (shredded)	

Mix tomato sauce, lime juice, chili powder, pepper, salt, and cumin in a bowl, and set aside.

Heat 2 Tbs oil in dutch oven.

Cut chicken breasts into strips.

Cook the chicken until it changes from pink to white.

Add tomato sauce mixture.

Continue cooking until thick.

Stir to prevent scorching.

Heat tortillas on inverted dutch oven lid.

Place ½ c of chicken on tortilla, cover with cheddar cheese.

Use 15 coals under the dutch oven for this recipe.

## **Southwest Chili**

3 lbs Ground Beef or Ground Turkey	2 cloves Garlic (chopped)
2 medium Onions (chopped)	5 cans Small Red Beans
2 Green Peppers (chopped)	3 (8-oz) cans Tomato Sauce
2–4 Tbs Chili Powder	4 tsp Salt

Brown meat in dutch oven.

Add onion, green pepper, and garlic as it cooks.

Drain fat.

Stir in rest of ingredients.

Cover and cook 30–45 min.

## Fast Chili

1½ lb Ground Beef or Ground Turkey	1 medium Onion (chopped)
4 cups canned Tomatoes	1 (8-oz) can Tomato Sauce
1 can Tomato Soup	1 tsp Chili Powder
Dash Red Pepper	4 cans Beans

Fry meat and onion in dutch oven.

Add rest of ingredients and simmer for 40–50 min.

## Taco Pie

1½ lb Ground Beef or Ground Turkey	1 medium jar Taco Sauce
4 large Corn Tortillas	8 oz Shredded Cheddar Cheese
1 can (8 oz) Tomato Puree	Optional: 1 small Onion (chopped)
Optional: 1 can Mushrooms	Optional: 1 can Tomatoes (diced)

Brown ground beef, then drain it.

Combine taco sauce and tomato puree (and any optional ingredients).

Line dutch oven with aluminum foil.

Place 2 tortilla shells in dutch oven.

Place half of ground beef on top, pour half of taco sauce over top.

Place 2 more tortilla shells on top, add the rest of the beef, and pour the remaining taco sauce on top.

Sprinkle with cheese.

Cover and bake until cheese is melted.

## Easy Taco Bake

1 lb Ground Beef or Ground Turkey	8 Corn Tortillas
½ cup Green Pepper (chopped)	1 jar Salsa
½ cup Onion (chopped)	1 cup Monterey Jack Cheese (shredded)
1 pkg Taco Seasoning	¾ cup Water
½ cup Miracle Whip	

Brown meat with green pepper and onion, then drain it.

Stir in taco seasoning and cook for 5 min.

Arrange tortillas to overlap on bottom of dutch oven.

Top tortillas with meat mixture and then with cheese.

Let stand for 15 min.

Cook for 30 minutes.

## Chicken Enchiladas

2–4 Chicken Breasts (cooked, diced, and set aside)	2 cans Cream of Chicken Soup
1 can Diced Green Chilies	½ tsp Salt
¾ pt Sour Cream	2 cups Cheddar Cheese (shredded)
½ cup Green Onions (chopped)	2 dozen Tortillas

Prepare sauce by combining soup, chilies, salt, and sour cream, and heat until mixed well, then cool slightly.

Combine cheese and green onion.

Take tortillas and place Tbs cheese mixture, 1 Tbs chicken, and 1 Tbs sauce in each, roll, and place in dutch oven seam-side down.

Pour remaining sauce on top, and cook for 20–30 min or until sauce is bubbly.

## Cheese Enchiladas

4 cups Monterey Jack Cheese (shredded)	½ tsp Dried Oregano
2 cups Cheddar Cheese (shredded)	18 Flour Tortillas
2 medium Onions (chopped)	3 Tbs Chili Powder
1 cup Sour Cream or Plain Yogurt	¾ tsp Ground Cumin
1 cup Green Bell Pepper (chopped)	½ tsp Pepper
3 cans (15 oz) Tomato Sauce	2 cloves Garlic, finely chopped
4 Tbs Fresh Parsley (chopped)	

Grease dutch oven.

Mix Monterey Jack, 1 c of the Cheddar cheese, ½ onion (chopped), sour cream, parsley, and pepper.

Spoon about ⅓–½ c of this mixture onto each tortilla.

Roll tortilla around filling and face seam-side down in dutch oven.

Mix remaining ingredients except cheese.

Pour over enchiladas.

Sprinkle with the remaining cheese.

Bake until hot and bubbly (about 30 min).