

Baked Chicken And Rice

2	cups long grain rice	3	cloves garlic; minced
1	can cream of mushroom soup	1	Tbs. worcestershire sauce
1	can cream of chicken soup	2	cans water
1	cup sour cream	8-10	pieces of chicken
1	small onion; diced	2	tsp. poultry seasoning
1	stalk celery; diced		salt and pepper to taste

To a 12" Dutch oven add rice, soups, sour cream, onion, celery, garlic, worcestershire, and water. Stir to mix. Season chicken with poultry seasoning and salt and pepper then place over top of rice mixture.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 90 minutes.

Serves: 8-10

Cheesy Chicken Italian-o

1	lb. bacon	1/4	cup honey
8	chicken breasts; cut into chunks	2	tsp. ground oregano
3	cloves garlic; minced	2	tsp. basil
1	large yellow onion; sliced	1 1/2	tsp. parsley
6	large tomatoes; diced	1	tsp. salt
1	red bell pepper; cut into chunks	1	tsp. ground black pepper
1	green bell pepper; cut into chunks		
3	cups Mozzarella cheese; grated		
1	cup mushrooms; sliced	3	cups Cheddar cheese; grated
(1)	10 3/4 oz. can tomato puree	1/2	cup Parmesan cheese; grated
1/4	cup balsamic vinegar		

Heat a 12" Dutch oven using 20-22 briquettes bottom. Slice bacon into 1" strips then add to hot oven and fry until brown. Remove bacon from oven. Remove and reserve all but 2 Tbs. of the bacon grease from the oven. Add chicken and garlic to oven and cook, turning frequently, until juices run clear when chicken is pierced with a fork. Remove chicken from oven and add reserved bacon grease. Line the bottom of the oven with onion slices then put chicken on top of the onion. Add tomatoes, red and green bell pepper, and mushrooms. Cover and bake using 12 briquettes bottom and 12-14 briquettes top for 30 minutes.

In a large measuring cup make a sauce with the tomato puree, balsamic vinegar, honey, oregano, basil, parsley, salt, and pepper. Stir to mix well. Sprinkle bacon over top of cooked vegetables then pour sauce over vegetables. Cover and bake another 15 minutes. Sprinkle cheeses over the top. Replace lid and let sit for 15 minutes until cheese is melted.

Serves: 16

Fiesta Chicken With Black Beans

- 2 (15 oz.) cans corn; drained
- 3 Tbs. ground cumin
- 2 (15 oz.) cans black beans; drained
- 2 Tbs. chili powder
- 2 yellow onions; halved and thinly sliced
- 2 tsp. salt (to taste)
- 2 green bell peppers; cut in strips
- 1-2 tsp. coarse ground black pepper (to taste)
- 6 cloves garlic; minced
- 8 boneless, skinless chicken breast halves; cut in strips
- 1 (30 oz.) can whole tomatoes; drained and chopped
- [Emeril's Southwest Spice*](#) to taste
- 2 (6 oz.) cans tomato paste
- 1 lb. pepper jack cheese; grated
- 1 (8 oz.) can diced green chiles; drained
- 2 lb. cheddar cheese; grated

In a 12" Dutch oven combine corn, black beans, onion, bell pepper, garlic, tomatoes, tomato paste, chiles, cumin, chili powder, salt and black pepper; stir to mix well. Taste and adjust for seasoning. Season chicken with Emeril's Southwest Spice then add to Dutch oven contents; stir to mix in. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 1 1/2 - 2 hours until chicken is cooked thru and no longer pink. Spread cheese over top replace lid and bake for 5 additional minutes until cheese has melted.

Serve with warmed flour tortillas or over rice.

*The recipe for Emeril's Southwest Spice seasoning can be found on my recipes page under Seasonings.

Serves: 10-12

Emeril's Southwest Spice

This is the recipe for Emeril Lagasse's "Southwest Spice" seasoning as found on the Food Network recipe pages.

- | | | | |
|---|-----------------------|---|-------------------------|
| 2 | Tbs. chili powder | 1 | Tbs. dried oregano |
| 2 | Tbs. paprika | 2 | tsp. ground cumin |
| 1 | Tbs. ground coriander | 1 | tsp. black pepper |
| 1 | Tbs. garlic powder | 1 | tsp. cayenne pepper |
| 1 | Tbs. salt | 1 | tsp. crushed red pepper |

Combine all ingredients thoroughly and store in an airtight jar or container

Yields about 1/2 cup.

Hungarian Goulash

2	Tbs. olive oil	2	cans tomato soup
1	lb. lean ground beef	2 1/2	soup cans water
1	large yellow onion; diced	2 1/2	tsp. paprika
1	large green bell pepper; diced	1/2	tsp. cayenne pepper
2	cloves garlic; minced	2	tsp. salt
1 1/2	cups frozen whole kernel corn	12	oz. bag pasta shells
1	cup fresh mushrooms; sliced	3	cups grated cheddar cheese
1/2	cup olives; sliced		

Brown ground beef using 2 Tbs. olive oil in a 12" Dutch oven using 20-22 briquettes bottom heat. When beef has been browned add onion, bell pepper, mushrooms, and garlic. Saute until vegetables are tender. Add corn, olives, tomato soup, hot water, paprika, cayenne pepper, and salt. Stir to mix well. Bring contents to a boil then stir in pasta shells.

Place lid on Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top heat for 30-40 minutes. Sprinkle cheese over top and bake for an additional 10 minutes until cheese is melted.

Serves: 6-8

Dutch Oven Pot Roast

2	Tbs. bacon grease or olive oil	1	Tbs. balsamic vinegar
2	tsp. dry rosemary; rubbed	3	Tbs. brown sugar
2	med. yellow onions; sliced	1	Tbs. soy sauce
4-5	cloves garlic; sliced	1	bay leaf
3-4	lb. beef chuck roast	1	tsp. black pepper
	salt and pepper to taste	1-2	lbs. baby carrots
1	cup hot beef stock or broth	6-8	medium red potatoes; skins on, cut into chunks
1/4	cup honey barbecue sauce	1	tsp. thyme
2	Tbs. red wine vinegar	1	Tbs. parsley flakes

Heat a 12" deep Dutch oven using 20-22 briquettes bottom until oven is hot. Add bacon grease or olive oil, rosemary, and onions; cook 2-3 minutes until you start to see a little color on the onions then add the garlic. Cook for 1 minute longer. In a large measuring cup combine the beef stock, barbecue sauce, red wine vinegar, balsamic vinegar, brown sugar, soy sauce, bay leaf, and black pepper; stir to mix then pour juice slowly into the oven. Season the roast with salt and pepper then add roast to oven and cover with as many of the onions as you can. Replace the lid then reduce the number of coals on bottom to 10 and place 14-16 coals on the lid. Cook for 30 minutes rotating oven every 15 minutes. After 30 minutes add carrots and potatoes. Season with salt, pepper, thyme, and parsley flakes. Replace the lid and continue baking for 45-60 minutes until vegetables are fork tender. Serves: 8-10

Chicken And Potato Delight

- 8-10 boneless, skinless chicken breasts
- 1 cup sour cream
- 1/2 lb. bacon
- 3 cups grated cheddar cheese
- 2 medium yellow onions; diced
- 1 1/2 tsp. seasoning salt
- 1 1/2 cup fresh mushrooms; sliced
- 1 1/2 tsp. poultry seasoning
- 12-14 medium potatoes; peeled & sliced
- 1/2 tsp. garlic salt
- (1) 10 1/2 oz. can cream of chicken soup
salt and pepper to taste
- (1) 10 1/2 oz. can cream of mushroom soup

Heat a 12" deep Dutch oven using 18-20 briquettes bottom until hot. Cut bacon into 1 inch slices. Add to hot oven and fry until brown. Cut chicken breasts into bite size pieces. Add chicken, onions, mushrooms, and 1/2 tsp. of the seasoning salt to the bacon. Stir, then cover and cook until onions are translucent and chicken is tender. Add potatoes. Stir in soups, sour cream, and the remaining seasonings. Salt and pepper to taste. Cover and cook for 45-60 minutes using 8-10 coals bottom, and 14-16 coals top heat. Stir every 10-15 minutes. When done, cover top with cheese and replace lid. Let stand until cheese is melted. **Variation:** Stir in 1 lb. frozen peas or broccoli florets prior to topping with cheese. Serves: 8-10

Chicken Pot Pie

- 4 boneless, skinless chicken breast halves; diced
- 2 (10.5 oz.) cans cream of chicken soup
- 3 Tbs. bacon grease or olive oil 1/2 cup evaporated milk
- 4 cloves garlic; minced 1 1/2 tsp. poultry seasoning
- 1 yellow onion; diced 1 Tbs. Worcestershire
- 4 medium potatoes; diced salt and black pepper to taste
- 1 (16 oz.) bag frozen mixed vegetables; thawed 1
- can refrigerated crescent rolls

Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. To hot oven add bacon grease, chicken and garlic; season with salt and black pepper to taste. Cook chicken stirring frequently until chicken is no longer pink. Add onions and potatoes and continue cooking until onions are translucent but still firm. Stir in mixed vegetables, soup, evaporated milk, poultry seasoning and Worcestershire; season with salt and pepper. Let mixture come to a low boil. Unroll the crescent rolls and create a top crust by layering flat rolls across the top of ingredients.

Reduce the heat on bottom to 8-10 briquettes and add 14-16 briquettes to the lid. Bake for 25-30 minutes until the rolls are golden brown and flaky. Check to make sure potatoes are cooked through. If not, then remove all briquettes from the lid and continue to cook maintaining bottom heat to keep pie bubbling an additional 15 minutes until potatoes are cooked through. Serves: 6

Easy "Peachy" Cake

1	yellow cake mix	1/3	cup vegetable oil
3	eggs	1	(30 oz.) can sliced peaches

In a large mixing bowl mix together cake mix, eggs, vegetable oil and syrup from peaches until smooth (about 2 minutes). Pour batter into a buttered 12" Dutch oven. Arrange peach slices over top of batter. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes or until top center of cake springs back when touched.

Serve topped with whipped cream.

Serves: 8-10

Mountain Man Breakfast

1	lb. bacon	10-12	medium potatoes; sliced
2	medium yellow onions; diced	12	eggs; beaten
1 1/2	cups fresh mushrooms; sliced		salt and pepper to taste
1	green bell pepper; diced	3	cups grated Cheddar cheese
3	cloves garlic; minced		picante sauce

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot. Cut bacon into 1 inch slices. Add to Dutch oven and fry until brown. Add onion, mushrooms, bell pepper and saute until onions are translucent. Add potatoes and season with salt and pepper. Cover and bake using 8 briquettes bottom and 14-16 briquettes top for 30 minutes. Season eggs with salt and pepper then pour eggs over top of potatoes. Cover and bake another 20 minutes. Stir gently every 5 minutes. When eggs are done, cover top with cheese and replace lid. Let stand until cheese is melted.

Serve topped with picante sauce.

Serves: 10-12

Mountain Man Breakfast Omelet

1	lb. country sausage	2	cups chopped; mushrooms
1	lb. bacon	18	eggs
1	large yellow onion; diced	3/4	cup milk
3	cloves garlic; minced		salt and pepper to taste
1	green bell pepper; chopped	3	cups grated Cheddar cheese
1	red bell pepper; diced		picante sauce

Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. Add sausage to oven and fry until brown. Remove sausage from oven. Cut bacon into 1 inch slices. Add to Dutch oven and fry until brown. Add sausage, onions, garlic, bell peppers, and mushrooms. Saute until vegetables are tender. Whisk together eggs and milk. Season with salt and pepper. Pour eggs over vegetable mixture. Cover and bake using 8 briquettes bottom and 14-16 briquettes top for 20 minutes until eggs are set up. Cover top with cheese and replace lid. Let stand until cheese is melted.

Serve topped with picante sauce.

Serves: 8-10