

Vegetarian Beef Stew

Serves 8

4 raw potatoes, cubed
4 carrots, sliced
2 stalks celery, sliced
1 large onion, chopped coarsely
1-2 packets George Washing Broth, Dark brown
2 Tablespoons canola oil or water
1 20-oz can Worthington Vegetable Steaks or Choplets, cut in strips or cubed
3 Tablespoons flour
1 cup water
1 teaspoon garlic salt
3 Tablespoon light soy sauce
2 teaspoons Vegex seasoning paste (optional)
1 cup frozen green peas or green beans

Cook potatoes, carrots, and celery in enough water to cover. Stir in G. Washing Broth mix. Cook until tender over 24 hot coals, remove about ½ of the coals when steaming (Do not drain).

Sauté onions and vegetable steaks in oil or water until lightly browned. Sprinkle in flour. Mix together 1 cup water, garlic salt, soy sauce. Pour over steaks and onions. Stir until the flour is dissolved.

Add this mixture to the cooked vegetables in Dutch oven. Add peas or green beans and simmer until stew is thickened. Serve hot.

You might want to make biscuits and bake using stack method

Easy Dutch Oven Cheese Lasagna

1 (32 ounce) jar spaghetti sauce
15 lasagna noodles
2 cups broccoli florets
2 cups cauliflower florets
1 cup green peas
1 cup corn
2 cups shredded mozzarella cheese
1 cup shredded Cheddar cheese

1. Pour about $\frac{1}{2}$ cup of spaghetti sauce into the bottom of a large, Dutch oven with lid. Spread the sauce around evenly.
2. Place a layer of three lasagna noodles, and spread about $\frac{3}{4}$ cup of spaghetti sauce over them. Lay in the broccoli and sprinkle about $\frac{2}{3}$ cup of mozzarella cheese. Repeat this layering of noodles, sauce, vegetables and cheese using the cauliflower, green peas, and corn.
3. Cover the corn with the last three remaining lasagna noodles, and spread the remaining spaghetti sauce on top. Sprinkle with the Cheddar cheese.
4. Place the lid on the Dutch oven, and place 12 hot coals underneath and 12 coals on top. Cook for 75 minutes or until noodles are soft and tender. Remove the coals, and allow to stand for about 10 minutes to firm up a bit before serving.

Dutch Oven Veggies

12" Dutch oven
24 charcoal briquettes
8 cups bite size mixed vegetable of your choice (Suggest broccoli florets, cauliflower florets, baby carrots, mushrooms, onions, bell pepper, zucchini, butternut squash.)
 $\frac{1}{4}$ pound butter
8 ounces grated sharp cheddar cheese
8 ounces grated fresh Parmesan cheese
Salt and pepper
Water

Put $\frac{1}{4}$ " water into Dutch oven and add veggies. Season generously with salt and pepper – more than seems enough. Place slices of butter on top of veggies. Put Dutch oven over 24 hot coals until recipe is steaming, then pull out at least half of the coals. Steam veggies until carrots are tender. Set oven off coals, remove water with baster, cover veggies with the grated cheeses and put the lid on the oven. Serve when cheese is melted.

Serves 8

Charley Cornbread

10" Dutch oven
20 charcoal briquettes
1 cup yellow cornmeal
1 cup flour
1 tablespoon baking powder
2 tablespoons sugar
1 teaspoon salt
½ cup cooking oil
1 (8-ounce) can creamed corn
2 eggs
1 cup sour cream

Mix all ingredients together with mixer. Pout into a well grease 10" Dutch oven. Bake with 6 coals under and 14 on top for about 20 minutes. Serve with honey butter. Serves 6

Easy Pineapple Upside-Down Cake

12" Camp Dutch Oven

½ cup butter
1 cup brown sugar
1 (20 oz.) can pineapple slices
Juice from pineapple slices plus enough water to make 1-1/2 cups
8 maraschino cherries
1 yellow cake mix
3 eggs

In a 12 inch camp Dutch oven, melt butter. Sprinkle with brown sugar. Place pineapple slices over brown sugar. There should be room for 7-8 slices. Place a cherry in the center of each slice. In a medium bowl, combine cake mix, eggs, and reserved juice and water. Stir for 2 minutes. Spoon over pineapple slices. Place over 6 coals with 18 on lid. Cook at 350°F for 25-30 minutes. When done, place serving plate inverted over camp oven and carefully flip the camp oven. Remove oven and replace any pineapple that may have stuck. Serve warm with ice cream or whipped cream.

Lodge Camp Dutch Oven Cooking 101