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Dutch oven cooking is back!

A few years ago this wonderful way of outdoor cooking had almost died out, but thanks to a few devotees who keep it alive, it now flourishes.

Why is it such a great way of cooking? Because you can make anything in a dutch! Scrumptious roast meats, delightful vegetarian dishes, delectable hors d'oeuvre, aromatic breads and sinful deserts.

Dutch ovens are perfect for any type of outdoor activity. But you don't have to go on an outdoor trip to enjoy dutch oven cooking. You can cook right in your own backyard. Instead of barbecuing, do it in a dutch! Fire up the briquettes and start cooking away. Your guests will beg to be invited back.



Each year for the last 15 years, we've been holding a dutch oven cook-off. It's on the last day of a dutch oven class that we teach, and everyone cooks up their best dish. We'd like to share with you a few of the winning recipes. (If you're interested in more, see our [publications](#) page and an inexpensive cookbook that we have available).

Bon appetit!

Recipes:

- [Quetzalcoatl Quiche](#)
- [Cheese Enchiladas](#)
- [Easy Taco Bake](#)
- [B-B-Q Chicken](#)
- [Zucchini Enchiladas](#)
- [Mexican Hot Sauce](#)
- ["Little Shop of Horror" Stuffed Peppers](#)
- [Magnificent Spaghetti Sauce](#)

Information on an inexpensive cookbook.	Winning Dutch oven recipes.

At the cook-off: Dutch oven chefs: Ross & Angie Conlin and Allan Priddy.

Helpful Hint . . .
One of the best sites on the web for dutch oven cooking is:
[International Dutch Oven Society.](#)

Recipes . . .**QUETZALCOATL QUICHE-1st Place Winner****INGREDIENTS****Crust:**

2 1/4 c. flour

1 c shortening

Filling:

1 medium onion chopped

1 T butter

8 eggs, beaten

1/2 c. salsa or Mexican style tomatoes

1 t salt

6 T water

1/2 c cheddar, shredded (reserve a sprinkle for the top)

3/4 c half and half

2 T flour

1 pkg taco seasoning

hot pepper, to taste

PREPARATION

Saute onion and green peppers in butter until tender. Set aside and wipe out dutch. For crust combine flour and salt. Cut in shortening until a fine texture is reached. Add water and mix lightly. Do not over mix! Roll flat (1/8 inch thick) and lay in bottom of dutch. Press crust onto sides and flute with fork. Cover and bake 10-15 minutes or until golden brown. Meanwhile combine all filling ingredients in separate bowl and mix well. Pour into crust and sprinkle with handful grated cheddar. Cook 25-35 minutes or until knife inserted in center comes out clean. Garnish as desired.

COOKING TIME: 50 minutes**DUTCH OVEN SIZE:** 12 inch**RECIPE CREDIT:** Marva Cuoio(crust) and Cindy Cuoio(filling)

CHEESE ENCHILADAS-1st Place Winner**INGREDIENTS**

4 c. Monterey Jack, shredded

2 c. Cheddar, shredded

2 medium onions, chopped

1 c. sour cream or plain yogurt

1 c. chopped green bell pepper

3-15 oz. cans tomato sauce

4 T. chopped fresh parsley

1/2 t. dried oregano

18 flour tortillas

3 T. chili powder

3/4 t. ground cumin
1/2 t. pepper
2 cloves garlic, finely chopped

PREPARATION

Grease dutch. Mix Monterey Jack, one cup Cheddar cheese, 1/2 onion (chopped), sour cream, parsley and pepper. Spoon about 1/3-1/2 cup mixture onto each tortilla around filling and face seam side down. Mix remaining ingredients except cheese. Pour over enchiladas. Sprinkle with remaining cheese. Bake until hot and bubbly. Serve about 18.

COOKING TIME: Approximately 30 minutes

DUTCH OVEN SIZE: 14 inc

EASY TACO BAKE-1st Place Winner**INGREDIENTS**

1 lbs. ground beef
1/2 c. chopped green pepper
1/2 c. chopped onion
1 pkg. taco mix
1/2 c. Miracle Whip
8 corn tortillas
1 jar salsa
1 c. shredded Monterey jack cheese
3/4 c. water

PREPARATION

Brown meat with green pepper and onion. Drain. Stir in taco mix and cook five minutes. Arrange tortillas to over lap on bottem of dutch. Top tortillas with meat mixture, and then with cheese. Let stand for 15 minutes.

COOKING TIME: 30 minutes

DUTCH OVEN SIZE: 10 inch

B-B-Q CHICKEN**INGREDIENTS**

2 lbs. chicken strips
1 can coke
barbecue sauce

PREPARATION

Throw it all in the pot and stir.

COOKING TIME: 1 hour

DUTCH -OVEN SIZE: 12 inch

ZUCCHINI ENCHILADAS

INGREDIENTS

1 c. uncooked rice
2 c. water
several cloves of garlic, crushed
1 large onion, minced
4 Tbs. olive oil
1 tsp. salt
2 red (or green) bell peppers, minced
10 small zucchini, shredded and squeezed out
1 tsp. each: cumin, oregano, basil, cayenne, black pepper
1/2 c. unsalted sunflower seeds
1 c. slivered almonds
2 c. sharp cheddar cheese, grated
Mexican hot sauce....see other recipe
14 burrito size tortillas

PREPARATION

Make the filling first and then cook the enchiladas in the Dutch, but if you're the adventurous type, the entire dish could be prepared in the Dutch.

Wash rice, cook with water and a few crushed garlic. Once boiling, reduce heat and simmer for 25-30 minutes. **DO NOT REMOVE THE LID UNTIL DONE!** In a large, heavy skillet, saute the garlic and onion in olive oil and salt. When the onions are soft, add peppers, zucchini and herbs. Stir and continue to cook over medium heat another 8 min. stir in sunflower seed and almonds, cook 2 more minutes. Remove from heat and stir in the cooked rice and cheese. Allow to cool to room temperature. Assemble the enchiladas by placing 1-2 heaping spoonfuls of filling on one side of the tortilla and roll it up. Pour a small amount of sauce into the Dutch oven, place the enchiladas on top. Layer sauce, enchiladas, sauce, cheese, enchiladas, sauce, cheese. There should be enough to make two layers.

COOKING TIME: 30 minutes, preheat the lid

DUTCH OVEN SIZE: 14 inch

MEXICAN HOT SAUCE

(Sauce for Zucchini Enchiladas)

INGREDIENTS

2 c. chopped onion
several cloves of garlic, crushed
2 tsp. salt
4 Tbs. olive oil
2 tsp. cumin
1 tsp. cayenne
1 tsp. chili powder
1/2 tsp. ground coriander
1/2 tsp. black pepper
6 c. chopped tomatoes
2 c. water

4 Tbs. tomato paste
3 Tbs. dry red wine

PREPARATION

Saute onion, garlic, and salt in olive oil until the onion is clear. Add spices and mix. Add tomatoes, water tomato paste, and wine. Simmer for 30 minutes or longer, several hours is best. Hot spices tend to get hotter as they cook.

COOK TIME: 30 minutes or longer

DUTCH OVEN SIZE: 10 inch or smaller

LITTLE SHOP OF HORROR STUFFED PEPPERS**INGREDIENTS**

8 medium bell peppers (red, green, yellow)
broccoli
yellow squash
mushrooms
pea pods
wooden skewers (large toothpicks)
1 lbs. Italian sausage
4 Tlbs. dry felafel mix
water
1 small yellow onion, diced
garlic, diced
basil
black pepper
mushrooms, diced

PREPARATION

Meat filling: Mix felafel mix with enough water to make a paste. Brown sausage and felafel paste separately. Felafel should be cooled until crumbly. Set meat and felafel aside. Saute onions, garlic, basil, and mushrooms together. Add meat and felafel and mix together. Set aside.

Vegetable filling: Cube or dice all vegetables. Mix in bowl; set aside.

Prepare bell peppers: Cut tops of peppers, remove seeds and cut a design in top of peppers. Skew peppers together so they won't fall apart in oven. After peppers are secure stuff them full with fillings (4 veggie, 4 meat). Place circle of peppers on top of tomato sauce (see below) Sauce should be about 1 1/2 inch deep. Cook for 25 minutes or until veggies are tender but slightly crunchy. Garnish as desired or just eat.

COOKING TIME: 25 minutes

DUTCH OVEN SIZE: 14 inch

MAGNIFICENT SPAGHETTI SAUCE**INGREDIENTS**

2 cloves garlic

1 onion
1 c. chopped mushrooms
1 lbs Italian sausage (mild, hot or sweet)
2 16oz. tomatoes, do not drain
1 4oz. can tomato paste
1 tsp. basil
1 tsp. oregano
1/2 tsp. thyme
1 tsp. sugar
1 tsp. salt
1/2 tsp. pepper

PREPARATION

Brown sausage with onion, garlic and mushrooms. Add tomatoes, paste and all spices listed. Bring to a boil then simmer at low heat for at least 40 minutes. Can simmer all day for full flavor.

COOKING TIME: 40 minutes (minimum)

DUTCH OVEN SIZE: 12 inch

Here's a great dutch oven cooking link:

[International Dutch Oven Society](#)

Other Items of interest on our web site. . .**Books:**

[Winter Tales & Trails](#) | [Never Turn Back](#) | [Ski Camping](#) | [Outdoor Programming Handbook](#) | [Dutch Oven Cookbook](#) | [National Outdoor Books](#) | [Dancing with the Bear](#)

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