

SCOTT SIMERLY'S DUTCH OVEN RECIPES

RECIPES THAT CAN BE COOKED IN ONE DUTCH OVEN

MAY 10, 2003

Tortilla Ole'

6 flour tortilla cut into ½ inch strips
16 ozs. Green chilies drained
1 pound sausage cooked and drained
8 oz. Shredded Monterey Jack cheese
10 eggs
½ cup milk
½ tsp salt
½ tsp garlic salt
½ tsp. Onion salt
½ tsp. Pepper
½ tsp. Ground cumin
Paprika
2 medium tomatoes, sliced
Sour cream and salsa

Cook sausage, drain fat, and remove

Grease dutch oven and layer half of the tortilla strips, chilies sausage and cheese. Repeat layers. In bowl beat the eggs, milk and seasonings; pour over cheese. Sprinkle with paprika. Let sit 30 minutes. Bake for 50 minutes. Arrange tomatoes on top and bake another 10 minutes or until a knife inserted comes out clean. Let stand for 10 minutes before cutting. Serve with sour cream and salsa.

Bacon and Eggs and onions

2 cups biscuit baking mix
½ cup cold water
8 oz. Sliced Swiss cheese
1 pound sliced bacon, cooked and crumbled
4 eggs lightly beaten
¼ cup milk
½ cup tsp. Onion powder

In bowl combine the biscuit mix and water; stir 20 times. Turn onto a floured surface, knead 10 times. Grease the dutch oven. Roll dough into the dutch oven up the sides about an inch. Arrange cheese over dough. Sprinkle with bacon. In a bowl, whisk eggs, milk, and onion powder then pour oven bacon. Bake for 20 minutes or until knife inserted comes out clean. Serves 7

Breakfast up down cake

1 package (18.9 oz.) blueberry muffin mix
1 package (1/4 oz.) quick rise yeast
1 can pineapple slices
1 egg, beaten
1/3 cup packed brown sugar
1/4 cup butter melted
8 maraschino cherries
1-pint blueberries

Place muffin mix and yeast in a bowl. Drain pineapple, reserving the juice in a measuring cup. Set pineapple aside. Add enough water to juice to make 2/3 cup. Pour into saucepan on medium heat. Add in muffin mix, stir until moistened. Beat in the egg. Cover and let rest for 10 minutes.

Combine brown sugar and butter, pour into dutch oven. Cut each pineapple slice in half; arrange over brown sugar mixture. Tuck cherries into pineapple. Spoon half the batter over pineapple. Sprinkle with reserved blueberries. Spread with remaining batter. Bake for 40 minutes or until knife inserted comes out clean.

Cajun macaroni

1-pound ground beef
2/3 chopped onions
2/3 chopped green peppers
2/3 cups chopped celery
2 cans diced tomatoes, undrained
2.5 tsp. Cajun seasoning
2 packages (7.25 oz each) macaroni and cheese dinner mix
4 tbs. Milk
2 tbs. Butter

Cook beef in dutch oven with onions, peppers, and celery until meat is no longer pink. Drain. Add tomatoes and Cajun seasoning and cook uncovered for 15 minutes. Add macaroni and water per directions plus 4 tbs. Milk and butter. Continue cooking for 10 minutes or until macaroni is completely cooked. Serve 8

Mixed vegetable bake

2 cups frozen mixed vegetables, thawed
1 can 8 oz. Sliced water chestnuts, drained and halved
1 celery rib chopped
1/4 cup chopped onion
1/2 cup mayonnaise
1 cup shredded cheddar cheese
1/2 cup crushed butter flavored crackers (about 13)
1-tablespoon butter or margarine

In dutch oven combine the mixed vegetables, water chestnuts, celery, onion, and mayonnaise. Stir in cheese. Toss cracker crumbs and butter; sprinkle over vegetables. Bake for 30 minutes or until golden brown.

Chicken pasta primavera

2 cups uncooked spiral pasta
1-pound boneless skinless chicken breast, cubed
2 garlic cloves, minced
2 tbs. Butter
1 package (16 oz) frozen broccoli, cauliflower, and carrots, thawed
¾ cup whipping cream
¾ cup grated parmesan cheese
1 tsp. salt
¼ tsp. Pepper

Cook pasta according to package directions. Sauté chicken and garlic until chicken is no longer pink. Add the vegetables and cream and cook until vegetables are tender. Drain pasta. Add the pasta, parmesan cheese, salt and pepper and cook until heated through. Serves 4.

Veggies and ham

3 cups frozen cut green beans, thawed
2 cups frozen corn, thawed
2 tbs. Butter
1 tbs. All purpose flour
1 can cream of chicken soup, undiluted
½ cup sour cream
2 cups cubed cooked ham
1 cup shredded cheddar cheese

Sauté the green beans and corn in butter. Sprinkle with flour; mix well. In a bowl, combine the soup, sour cream and ham. Stir into vegetable mixture. Cook over medium heat until heated through. Remove from the heat. Sprinkle with the cheese, cover and let stand for 3 minutes or until cheese is melted. 4 servings.

Herbed focaccia

1 loaf (1 pound) frozen bread dough, thawed
2 tsp. Dried basil
2 tsp. Dried oregano
2 tsp rubbed sage
Salt and pepper
2 tbs. Olive or vegetable oil
1 jar picante sauce

Place dough in bowl. Combine the basil, oregano and sage, sprinkle 4.5 tsp. On dough. Sprinkle with salt and pepper and knead into dough. Let rest for 10 minutes. Press into dutch oven and let rest for 10 minutes. Brush with 1 tbs oil. With wooden spoon, make indentation at 1-inch intervals. Bake for 10 minutes. Brush with remaining oil; sprinkle with the remaining herb mixture. Bake 5 minutes longer or until golden brown. Serve with picante sauce. Serves 5

Apex omelet pie

12 eggs
1 tsp. Onion powder
1 tsp dried thyme
1 tsp salt
¼ tsp. Pepper
6 cups frozen shredded hash brown potatoes
8 oz. Shredded Swiss cheese
1 cup diced cooked ham
1 cup chopped green peppers
1 medium tomato thinly sliced

In bowl beat the eggs, onion powder, thyme, salt and pepper. Stir in the potatoes, cheese, ham and green pepper. Pour into dutch oven and bake 40 minutes or until knife inserted comes out clean. Garnish with tomato slices. Serves 8.

Salmon Chowder

3 cans cream of potato soup, undiluted
3 cups half and half cream
1 can salmon, drained, bones and skin removed
1 tsp dill weed
½ tsp salt
¼ tsp. White pepper
¼ tsp crushed red pepper flakes

In dutch oven combine all of the ingredients. Cook and stir over medium heat until chowder is heated through. Serves 6

Mushroom rice pilaf

2 cups water
2 tsp. Chicken bouillon granules
2 cups instant rice
4 cups sliced fresh mushrooms
3 green onions thinly sliced
4 tbs. Butter
½ cup chicken broth

In dutch oven sauté mushrooms and onions in butter until mushrooms are tender and liquid is absorbed (about 6 minutes) Remove and hold for later. In dutch oven bring water and bouillon to boil. Stir in rice. Cover and let stand for 5 minutes. Add back mushrooms and onion mixture. Fluff rice with fork until mixed evenly. Serves 6.

Taco chicken rolls

1 cup finely crushed cheese flavored crackers
1 envelope taco seasoning
6 boneless skinless chicken breast (about 2 pounds)
2 ounces Monterey jack cheese cut into 2 inch by ½ inch strips
1 can (4 oz.) chopped green chilies

In dish combine cracker crumbs and taco seasoning and set aside. Flatten chicken between two sheets of waxed paper to ¼ in thickness. Place a cheese stick and about 1 tbs. Of chilies on each piece of chicken. Tuck ends of chicken in and roll up; secure with toothpick.

Coat chicken with crumb mixture. Bake in dutch oven 35 minutes or until chicken juices run clear. Remove toothpicks. Serves 6.

Bacon and taters

2 cans cream of mushroom soup, undiluted
1-1/3 cups sour cream
1 large onion, chopped
1 pound sliced bacon, cooked and crumbled
1 package (32 oz.) tater tots

In bowl combine soup, sour cream and onion. Add the bacon and tater tots. Stir until combined. Transfer to dutch oven and bake 45 minutes. Serves 6.

Bacon feta stuffed chicken

4 boneless skinless chicken breast
¼ cup crumbled cooked bacon
¼ cup crumbled feta cheese
½ tsp. Salt
¼ tsp. Pepper
1 tbs. vegetable oil
2 cans (14.5 oz) diced tomatoes
1 tbs. Dried basil

Cut a pocket in each chicken breast. Fill with bacon and cheese; secure with toothpicks. Sprinkle with salt and pepper. In dutch oven brown chicken in oil.

Drain on can of tomatoes, discarding the juice, add to the dutch oven with the other can of tomatoes undrained. Sprinkle with basil and simmer for about 5 minutes or until chicken juices are no longer pink and the tomato mixture has thickened.

Swiss macaroni

1 package (7 oz.) elbow macaroni
1 jar (2 oz) diced pimentos, drained
2 eggs, slightly beaten
1 cup half and half cream
1 small onion
2 tbs. Minced fresh parsley
1-1/2 tsp. Salt
1/8 tsp. Pepper
1-cup soft breadcrumbs
1 cup shredded Swiss cheese
1/4 cup butter

Cook macaroni according to package directions; drain and place in dutch oven. In bowl, combine the eggs, cream, onion, parsley, salt and pepper. Pour over macaroni mixture and sprinkle with breadcrumbs and cheese. Drizzle with butter. Bake for 30 minutes or until golden brown. Serves 6

Cheddar mashed potatoes

8 medium potatoes, peeled and cubed
1/2 cup sour cream
1/3-cup butter
1 tsp salt
1/4 tsp. Pepper
1 cup shredded cheddar cheese
2 bacon strips, cooked and crumbled
1 tsp. Minced chives

Boil potatoes for 15 minutes or until tender. Drain and mash. Add sour cream, butter, salt and pepper and beat until smooth and fluffy.

Put in dutch oven and sprinkle with cheese, bacon, and chives. Bake for 20 minutes or until heated through and cheese is melted. Serves 8

Sweet sausage and beans

1 cup thinly sliced carrots
1 cup chopped onions
4 cups lima beans
4 cups green beans
2 pounds cooked smoked sausage cut into ¼ inch slices
2 can baked beans
1-cup ketchup
½ cup brown sugar
2 tbs. Cider vinegar
2 tsp prepared mustard

In dutch oven, layer carrots, onion, lima beans, green beans, sausage and baked beans. Combine ketchup, brown sugar, vinegar and mustard; pour over beans. Cook for about 45 minutes or until vegetables are tender. Serves 8

Cinnamon apple pizza

1 tube refrigerated cinnamon roll dough
1 can apple pie filling
¼ cup brown sugar
1 tbs. Butter

Set cinnamon roll icing aside. Separate dough into individual rolls; roll out each into a 4-inch circle. Arrange in dutch oven on greased aluminum foil overlapping edges. Bake for 8 minutes.

Spoon the apple pie filling over rolls to with ½ inch of edge. Combine the brown sugar and butter; sprinkle over pie filling. Bake 6-8 minutes longer or until crust is golden brown. Cool. Drizzle with the reserved icing. Serves 8

Corn bread veggie bake

2 cans condensed cream of mushroom soup, undiluted
2 cups milk divided
3 cups frozen mixed vegetables thawed
2 packages (8.5 oz.) corn bread or muffin mix
2 eggs, beaten
1-1/3 cups French- fried onions

In bowl combine soup, 1-1/3 cup milk and vegetables. Place in dutch oven.

In bowl combine corn bread mix, eggs and remaining milk until blended. Spread over vegetable mixture. Sprinkle with onions and bake for 25 minutes or until browned and a knife inserted in middle comes out clean. Serves 6.

Broccoli and Ham

4 cups frozen shredded hash browns
2cup shredded cheddar cheese
2 cup diced fully cooked ham
1 cup chopped fresh broccoli
8 eggs
1 cup milk
2 tsp. Minced onion
1 tsp. Garlic powder
1 tsp. Salt
1 tsp. Pepper

Place hash browns in greased dutch oven and cook for 5 minutes. Press down and run up sides about 1 inch. Cook for 5 more minutes.

In bowl beat the eggs, milk and seasonings, pour over the ham mixture. Cook for 30 minutes. Serves 6

Penne pasta

12 oz. Uncooked penne pasta
1 pound fresh mushrooms, sliced
2 tbs. olive oil
2 cans diced tomatoes, undrained
2 tbs. Dried basil
½ tsp. Salt
2/3 cups crumbled feta cheese

Cook pasta in dutch oven using package directions and remove. Sauté mushrooms in oil for 5 minutes. Add tomatoes, basil and salt, cook and stir for 5 minutes. Add back cooked pasta and add cheese. Stir until cheese is mixed in and pasta is heated throughout. Serves 6

Pasta Carbonara

6 cups tube pasta
1 pound bacon strips, diced
2 garlic cloves
2-1/2 cups milk
16 oz. Cream cheese
1-cup butter
1 cup grated parmesan cheese

Cook past in dutch oven according to package directions and remove.

In dutch oven, cook bacon until crisp, remove and paper dry. In the drippings sauté garlic until tender. Add the milk, cream cheese and butt and stir until smooth. Stir in the parmesan cheese and bacon. Add back pasta and stir until heated throughout. Serves 6

Garlic salmon linguine

16 oz. Linguine
3 garlic cloves, minced
1/3-cup olive oil
1 can salmon, drained, bones and skin removed
3/4 cup chicken broth
1/4 cup minced fresh parsley
1/2 tsp. Salt
1/8 tsp. Cayenne pepper

Cook the linguine according to package directions. In dutch oven sauté garlic in oil. Stir in the salmon, broth, parsley, salt and cayenne. Cook until heated throughout. Drain linguine and add to salmon mixture and toss to coat. Serves 5

Onion chicken stuffing bake

1 package (6 oz) seasoned stuffing mix
3 cups cubed cooked chicken
1 can condensed cream of chicken soup, undiluted
8 oz. Sour cream
2 tbs. Onion soup mix.
1 can (4 oz.) mushroom stems and pieces, drained
1 can (8 oz.) sliced water chestnuts, drained
1/4 cup grated parmesan cheese

Prepare stuffing mix according to package directions; set aside. Place chicken in a greased dutch oven. Combine soup, sour cream and soup mix; spread over the chicken.

Sprinkle with mushrooms and water chestnuts. Spread stuffing over top. Sprinkle with parmesan cheese. Bake for 30 minutes or until bubbly. Serves 6

Colorful pasta with ham

1 package (16 oz.) tri color spiral pasta
1.5 cups cubed full cooked ham
1 can whole kernel corn, drained
1.5 cups shredded cheddar cheese ((6 oz.)
1 can (14.5 oz) French fried onions, divided
1 can chicken broth
1 can condensed cream of chicken soup, undiluted
½ cup milk
½ tsp. Celery salt
½ tsp. Garlic powder
½ tsp. Pepper

Cook pasta according to package directions and drain.

In dutch oven combine pasta, ham, corn, 1 cup cheese and ¾ cup onions.

In bowl combine broth, soup, milk and seasonings. Pour over pasta mixture, mix well.

Bake for 30 minutes. Sprinkle with remaining cheese and onions and bake 5 minutes longer. Serves 6

Broccoli and corn casserole

1 package (10 oz.) frozen chopped broccoli
1 can cream style corn
1 egg
1.5 cups stuffing mix
½ cup butter

In bowl combine broccoli, corn and egg. Transfer to dutch oven. Sprinkle with stuffing mix and drizzle with butter. Bake for 30 minutes or until golden brown. Makes 6

Chili mac skillet

1 pound ground beef
1 medium onion, chopped
1 medium green pepper
2 garlic cloves, minced
2 cans diced tomatoes, undrained
1 can kidney beans drained and rinsed
1 package frozen corn, thawed
2 tbs. chili powder
½ tsp. Salt
½ tsp. Cumin
1-1/4 cups uncooked macaroni
½ cup shredded pepper jack cheese

In dutch oven cook beef, onion, green pepper and garlic over medium heat until meat is no longer pink; drain. Stir in the tomatoes, beans, corn, chili powder, salt, and cumin. Bring to a boil. Reduce heat and cover and simmer for 15 minutes. Meanwhile, cook the macaroni according to package directions. Drain and add to dutch oven; stir to coat. Garnish with cheese. Serves 6

Speedy beef hash

2 pound ground beef
2 medium onion, chopped
6 cups frozen hash brown potatoes, thawed
1 tsp. Salt
1/2 tsp. Pepper
2 cup salsa
1 cup shredded Colby-Monterey Jack cheese

In dutch oven, cook beef and onion over medium heat until the meat is no longer pink. Drain. Stir in potatoes, salt and pepper.

Cook and stir over medium high heat for 7-9 minutes or until potatoes are lightly browned. Stir in salsa. Sprinkle with cheese, cook until melted. Serves 8

Black eyed pea sausage stew

1 package (16 oz.) smoked sausage sliced about ¼ inch
1 small onion chopped
2 cans black eyed peas drained and rinsed
1 can diced tomatoes, drained
1 can (8 oz) tomato sauce
1 cup beef broth
½ tsp Cajun seasoning
¼ tsp. Garlic powder
¼ tsp. Pepper
1/8 tsp cayenne pepper
1/8 tsp. Hot pepper sauce
1 can whole kernel corn

In dutch oven cook sausage and onions over medium heat until meat is slightly brown., drain. Stir in peas, tomatoes, tomato sauce, corn, broth and seasonings. Cook and stir for 12 minutes or until hot and bubbly.
Serves 6

Santa Fe Supper

1 cup uncooked long grain rice
1 pound ground beef
2 small zucchini, cut into ¼ inch slices
1 large onion, halved and sliced
1.5 cups chunky salsa, divided
¼ tsp. Salt
¼ tsp. Pepper
1 cup shredded pepper Jack cheese (4 oz.)
1 can (4 oz.) chopped green chilies, drained
1 cup (4 oz.) shredded cheddar cheese

Cook rice according to package directions. In dutch oven cook the beef over medium heat until no longer pink. Stir in the zucchini, onion, 1 cup salsa, salt and pepper and cook vegetables until crisp – tender.

Add pepper, Jack cheese and chilies to the rice. Sprinkle cheddar cheese over beef mixture, serve with rice and remaining salsa. Serves 4

Broccoli sausage simmer

1 pound cooked kielbasa cut into ¼ inch slices
1 medium bunch broccoli, cut into florets
½ cup sliced red onion
1 can diced tomatoes, undrained
1 tsp. Dried basil
1 tsp. Dried parsley flakes
1 tsp. Sugar
3 cups cooked spiral pasta

In dutch oven sauté' sausage, broccoli and onion for 5 minutes or until broccoli is crisp-tender. Add the tomatoes, basil, parsley and sugar. Cover and simmer 10 minutes. Add pasta and heat through. Serves 4

Herbed salmon steaks

¼ cup butter
2/3 cup crushed saltines (about 20)
¼ cup grated parmesan cheese
½ tsp salt
½ tsp dried basil
½ tsp. Dried oregano
¼ tsp. Garlic powder
4 salmon steaks (6-8 oz. Each)

Place butter in dish. In another dish combine the cracker crumbs, parmesan cheese, salt, basil, oregano and garlic powder. Dip salmon into butter, then coat both sides with crumb mixture. Place in dutch oven and bake 30 minutes or until fish flakes easily with a fork. Serves 4

Ham and rice bake

1 can condensed cream of chicken soup, undiluted
1 cup (4 oz) shredded cheddar cheese
1 package 16 oz. Frozen California blend vegetables
1 cup cooked rice
1 cup cubed fully cooked ham

In dutch oven combine the soup and ½ cup cheese; cook and stir until cheese is melted. Stir in the vegetables, rice and ham. Sprinkle with remaining cheese and bake 25 minutes or until heated throughout. Serves 4

Flank steak stir fry

6 tsp. Cornstarch
1 cup beef broth
3 tbs. Soy sauce
1.5 pounds beef flank steak, cut into ¼ inch strips
2 cups frozen broccoli florets
1.5 cup julienne sweet red pepper
¾ cup julienne carrot
1 tsp. Ground ginger
3 tbs. vegetable oil
9 cups cooked rice

In bowl combine cornstarch, broth, soy sauce and pepper until smooth; set aside. In dutch oven stir-fry the beef, broccoli, mushrooms, red pepper, carrot and ginger in oil until meat is not longer tender. Stir broth mixture; add to the dutch oven. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over rice. Serves 6

Potato and ham

4 cups cubed cooked peeled potatoes
2 cups diced fully cooked ham
½ cup mayonnaise
¼ tsp salt
1/8 tsp pepper
2 cups (8 oz.) shredded mozzarella cheese

In dutch oven combine the potatoes, ham, mayonnaise, salt and pepper. Cook and stir over medium-low heat until heated through. Stir in cheese until melted. Serves 4

Spiral stromboli

1 tube (11 oz.) refrigerated crusty French loaf
1 cup shredded mozzarella cheese
1 cup shredded cheddar cheese
¼ pound sliced deli ham
¼ pound sliced deli salami
¼ cup chopped roasted red peppers
1 tbs. butter
3 tbs. shredded parmesan cheese

Unroll the dough and pat into 12 rectangle. Sprinkle with mozzarella and cheddar cheese to within ½ inch of edges. Top with meat and red peppers. Roll up jelly style starting with a short side. Seal seam and tuck ends under.

Place seam side down in dutch oven. Brush with butter, sprinkle with parmesan cheese. Bake for 30 minutes or until golden brown. Serves 4

Skillet ole

½ pound lean ground beef
½ pound ground turkey breast
1 small onion, chopped
¼ cup chopped green pepper
1 can (8 oz) tomato sauce
1 cup cooked rice
1.5 tsp. Chili powder
¾ cup shredded cheddar cheese

In dutch oven cook beef, turkey, onion and green pepper over medium heat until meat is no longer pink; drain
Stir in tomato sauce, rice and chili powder. Cook for 10 minutes; sprinkle with the cheese. Cover and cook for 2 minutes or until cheese is melted. Serves 4