



DUTCH OVEN COOKING:



Chicken-Rice-Veggie Casserole

(Homemade recipe - Becky Fisk, BSA 360)

2 boxes Uncle Ben's quick-cooking long grain & wild rice

4 cups water

4 Tbsp. butter

1 Tbsp. vegetable oil

6 boneless chicken breasts, cut in bite-size pieces

2 bags frozen broccoli. stir-fry vegetables

2 10-1/2 oz. cans condensed cream of chicken soup

1 Tsp. season salt Season with season salt.

Cook rice with water and butter according to package directions, in a medium pot. Heat oil in large Dutch oven and cook chicken pieces, stirring often, until white. Stir in vegetables, cover, and steam until tender, stirring occasionally. Stir in soup and heat thru. Mix rice with chicken mixture and serve. Serves 6-8.



DUTCH OVEN COOKING:



Spare Ribs & Sauerkraut (Old Family Recipe)

3-4 lbs. country spare ribs
3 cans shredded sauerkraut
Season Salt

Note: Line Dutch oven with heavy-duty foil for easy cleaning. Add 1-1/2 lbs. small red potatoes peeled & quartered around sides, for one-pot meal.

Sprinkle season salt on all sides of ribs. Place ribs in single layer in large Dutch oven, & spread sauerkraut with liquid over the top. Cover and cook at 350 degrees. Check after 1 hour & cook longer if required, until tender. Serves 6-8.



DUTCH OVEN COOKING:



Quick & Easy Breakfast Casserole

8 slices of-bread
2 lbs. of ground sausage
16 oz. grated cheddar cheese
12 eggs
1 qt. Milk
1-1/2 tsp. dry mustard
1 tsp. Salt

Note: This is the best breakfast casserole you've ever eaten! You can substitute ham or smoked sausage for ground sausage. You can add chopped onion, peppers or tomatoes. This dish can also be used as a dinner dish: Use the recipe as is, or substitute chicken or turkey; add onions, celery, &/or broccoli.

Line a Dutch oven with heavy duty foil. Lightly grease foil with butter. Break up bread into the oven. Crumble cooked sausage meat over bread and cover with cheese. In a separate bowl, mix eggs (lightly beaten), milk, dry mustard, and 1 tsp. salt. Pour egg mixture over the layered bread/sausage/cheese in the Dutch oven, cover, & bake for 35-40 minutes, checking occasionally. The cheese rises to the top melting into a golden brown crust over a fluffy layer of a@ eggs, making a super-filling camp breakfast for a crowd!