

**Nothing makes your mouth
water more than good
old-fashioned cooking that's
steeped in cabin lore!**



Known for her easy-to-use cookbooks and one-pot meals, Colleen Sloan, “The First Lady of Cast Iron Cooking,” travels the West spreading the spirit of cabin cooking. Enjoy new twists on classics like Hootenanny Pancakes, Calico Beans, and Cowgirl Apple-Pie Cake, and expand your horizons with 150 other rib-sticking recipes. Remember, everything’s better when it’s cooked outdoors!

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Cookbook

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CABIN COOKING

Sloan



Cabin COOKING

Rustic Cast Iron and Dutch Oven Recipes



Colleen Sloan

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Sweet Twist Potato Biscuits



- 3/4 cup mashed sweet potatoes**
- 2/3 cup milk**
- 4 tablespoons butter, melted**
- 1 1/4 cups flour**
- 1 teaspoon apple pie spice**
- 4 teaspoons baking powder**
- 1 tablespoon sugar**
- 1/2 teaspoon salt**

Preheat kitchen oven to 400 degrees. Grease a muffin tin.

In a large bowl, combine the sweet potatoes with milk and butter; mix well. Add dry ingredients in order given, mixing in after each addition, to form soft dough. Drop dough into muffin tins and bake for about 20 minutes or until you can smell them. These muffins make a great side dish. Makes 12–16 servings.

Variation: Dough can be turned out onto floured board, tossed until smooth on outside, then rolled out 1/2 inch thick and cut with biscuit cutter. Place biscuits on greased baking sheet and bake for about 20 minutes.

Olé Casserole



- 2 pounds ground beef**
- 1 onion, chopped**
- 1 green bell pepper, chopped**
- 1 (29-ounce) can tomato sauce**
- 1 (3-ounce) package taco seasoning**
- 15 to 18 corn tortillas**
- 1 (15-ounce) can kidney beans**
- 2 cups grated cheddar cheese**
- 1 (6-ounce) can sliced black olives**
- Cottage cheese**
- Sour cream**

Preheat kitchen oven to 325 degrees or prepare 25 coals for cooking outside using a Dutch oven. Warm and grease a 12-inch Dutch oven.

Brown ground beef, onion, and bell pepper in a warmed and greased cast iron skillet. Add tomato sauce and taco seasoning and mix well. Set meat mixture aside.

In prepared Dutch oven, place layer of corn tortillas then beans, meat mixture, cheese, and olives. Bake for 20–30 minutes in your kitchen oven or use 10 coals on the bottom and 15 on the top of your Dutch oven. Serve with cottage cheese and sour cream. Makes 12–15 servings.

TIP: If your Dutch oven has legs, place it on a baking sheet or pizza pan to even the weight on the oven rack.

Cheese and Pumpkin Coffee Cake



- 1 yellow cake mix**
- 1 (8-ounce) package cream cheese, softened**
- 1/2 cup sour cream**
- 3/4 cup canned pumpkin**
- 6 tablespoons water**
- 2 eggs**
- 2 teaspoons pumpkin pie spice**
- 1 teaspoon baking soda**
- 1 teaspoon baking powder**

Topping

- 1/2 cup chopped walnuts or pecans**
- 1/2 cup packed brown sugar**
- 1/4 cup flour**
- 3 teaspoons butter, melted**

Preheat kitchen oven to 325 degrees or prepare 25–26 coals for cooking outside using a Dutch oven. Warm and oil a 12-inch Dutch oven.

In a large bowl, combine the first 9 ingredients; mix well. In a small bowl, combine the topping ingredients.

Pour half of the pumpkin mixture into the prepared Dutch oven. Sprinkle half the topping mix on top of the pumpkin mix. Carefully spread the rest of the pumpkin mixture, followed by the rest of the topping mixture. Cover and bake for 35–40 minutes in your kitchen oven or use 10 coals on the bottom and 15–16 coals on the top of your Dutch oven. The smell of the spices will tell you when it is done. Makes 10–12 servings.

Cooking variation: This recipe can also be baked in a 9 x 13-inch cake pan. Metal or glass pans will work, but the taste from the cast iron can't be beat.