



DUTCH OVEN CAJUN AND CREOLE

BILL RYAN



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Cookbook

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# MARDI GRAS ROLLS

**12-inch Dutch Oven**  
**10 Coals on Bottom**  
**16 Coals on Top**  
**375 Degrees**

## **Bread**

1 (16-ounce) container sour cream  
1/3 cup sugar  
1/4 cup butter  
1 teaspoon salt  
2 packages active dry yeast  
1/2 cup warm water (100–110 degrees)  
1 tablespoon sugar  
2 eggs—slightly beaten  
6–6 1/2 cups bread flour

## **Filling**

8 ounces cream cheese (softened)  
1/2 cup melted butter  
2–4 teaspoons ground cinnamon  
Combine all and mix well

## **Cream Glaze**

3 cups powdered sugar  
3 tablespoons butter, melted  
2 tablespoons fresh lemon juice  
1/4 teaspoon vanilla extract  
2–4 tablespoons milk

## **BREAD**

Cook first four ingredients in a medium sauce pan over low heat, stir often, until butter melts, set aside and cool mixture to 100–110 degrees. Stir together yeast, 1/2 cup warm water, 1 tablespoon sugar in measuring cup, let stand five minutes or until yeast forms. Beat sour cream mixture, yeast mixture, eggs and 2 cups of flour until smooth. Add remaining flour 1/2 cup at a time (4 to 4 1/2 cups) until soft dough forms.

Turn dough out onto lightly floured surface; knead until smooth and elastic. (10 minutes). Place in greased bowl, turning to grease top, cover and let rise in warm place; 1 hour or until doubled in size. Punch down, divide in half. Roll out into 22 x 12, spread filling and roll up. Cut into 2 inch rolls. Repeat with other half of dough. Let dough rise 20–30 minutes or until doubled. Bake for 20–30 minutes or until rolls are done. Remove from oven and let cool for 10 minutes, the drizzle cream glaze over top. Sprinkle with colored sugars.

## **GLAZE**

Combine all ingredients and stir like crazy until smooth.

# MUSHROOMS

**10-inch Dutch Oven**  
**7 Coals on Bottom**  
**10 Coals on Top**  
**325 Degrees**

**1/4 cup red wine**  
**2 cloves of garlic minced**  
**1 teaspoon oregano**  
**1 medium onion, diced**  
**1 medium green pepper, diced**  
**1 jalapeno pepper, chopped**  
**1 medium tomato, diced**  
**1/2 pound whole button mushrooms**  
**1 tablespoon tomato paste**

Simmer the garlic, oregano and onion in the wine for 5 minutes. Add diced bell pepper and jalapeno pepper. Cook, stirring frequently, then add tomatoes and simmer for 30 minutes. Add mushrooms and paste, cook until the sauce is thickened, about 10 to 15 minutes.

