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Cookbook

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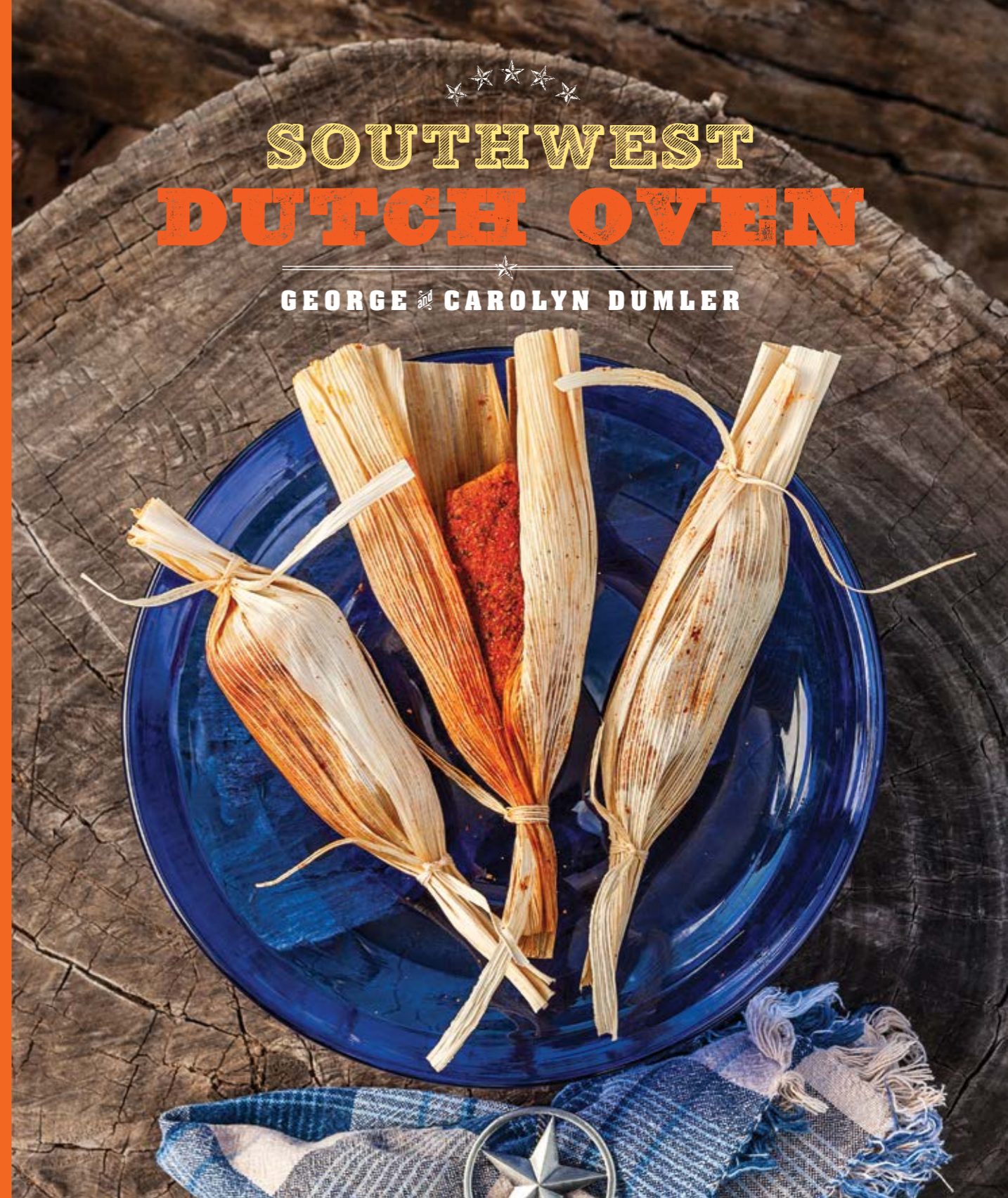
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SOUTHWEST DUTCH OVEN DUMLER



SOUTHWEST
DUTCH OVEN

GEORGE & CAROLYN DUMLER





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BAJA PIZZA

MAKES 1 LARGE PIZZA



1 (14-INCH) AND 1 (12-INCH) DUTCH OVEN
12–14 COALS ON BOTTOM
14–16 COALS ON TOP
450 DEGREES

Dough

2¹/₄ teaspoons rapid rise yeast
1 teaspoon sugar
2/3 cup lukewarm water
2 tablespoons olive oil
1 1/2 cups flour
1/2 cup masa harina
1 teaspoon salt

Topping

1 tablespoon olive oil
1/2 pound lean ground beef
1/2 pound pork sausage
1/4 pound pork chorizo
1 clove garlic, minced
1/2 green bell pepper, diced

1/4 red onion, diced
1 green onion, sliced
Salt and pepper, to taste
1 teaspoon extra virgin olive oil
1 cup picante sauce or Pico de Gallo
(p. 24) or salsa
1 ear corn, roasted
1/2 cup black beans
1/2 green bell pepper, cut into strips
1/4 red onion, cut into strips
1/2 green chile, roasted and diced
1/2 red bell pepper, roasted and diced
1/4 cup sliced black olives
1/2 cup grated sharp cheddar cheese
1/2 cup grated quesadilla cheese

Dough: Stir the yeast, sugar, and water together in a large bowl. Allow to sit until the yeast begins to bubble, about 5–10 minutes. Add the oil, flour, masa harina, and salt and mix until the dough comes together in a ball, adding more water or flour, if necessary, to achieve the right consistency.

Turn dough out onto a lightly floured surface and knead until smooth and elastic, about 5 minutes. Place in a lightly oiled bowl, turn to coat, and cover. Put the bowl in a warm place to rise until dough is double in size, about 1 hour. Punch down the dough and then roll out on a lightly floured surface until it forms a 14-inch circle. Place the 14-inch Dutch oven lid on a lid stand. Spray the inside of the lid with non-stick cooking spray and lightly sprinkle with masa harina. Carefully place the dough on the lid and trim, if necessary.

PRICKLY PEAR CHEESECAKE

MAKES 16 SERVINGS



10-INCH DEEP DUTCH OVEN
8-10 COALS ON BOTTOM
10-12 COALS ON TOP
350 DEGREES

Crust

2½ cups finely ground graham crackers
½ teaspoon cinnamon
4 teaspoons sugar
⅓ cup finely chopped pecans
10 tablespoons unsalted butter, melted

4 extra large eggs, room temperature
2 extra large egg yolks, room temperature
¼ cup sour cream
1 tablespoon grated lemon zest (2 lemons)
1½ teaspoons vanilla

Filling

4 packages (8 ounces each) cream cheese, room temperature
1¼ cups sugar

Topping

2 cups sour cream
1 jar (5 ounces) prickly pear cactus jelly

Crust: In a large bowl, combine the ingredients until evenly moistened. Press into the bottom and 2 inches up the sides of the prepared Dutch oven. Bake over coals for about 10 minutes; set aside to cool.

Filling: Cream the cream cheese and sugar in a large bowl on medium-high speed until light and fluffy, about 5 minutes. Reduce the speed of the mixer to medium and add the eggs and egg yolks, 2 at a time, mixing well after each addition. With the mixer on low, add the sour cream, lemon zest, and vanilla. Mix thoroughly and pour into cooled crust.

