



DUTCH OVEN

CAMP COOKING



WINTERTON



GIBBS SMITH



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VERNON WINTERTON

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STUFFED PORK TENDERLOINS IN FRESH TOMATO SAUCE

1 (12-inch) Dutch oven, 48 hot coals plus extra as needed, cooking temperature 350 degrees

MAKES 8 SERVINGS

**2/3 (8-ounce) can whole water chestnuts,
drained and chopped**

**6 to 8 ounces frozen chopped spinach,
partially thawed**

**1 (8-ounce) package cream
cheese, softened**

**1 to 2 green onions, green stalks
only, chopped**

**1 (1.4-ounce) packet Knorr Vegetable
Recipe Mix**

**2 (1-pound) pork tenderloins
Vegetable oil, for browning**

1 recipe Fresh Tomato Sauce (page 93)

In a medium mixing bowl, combine water chestnuts, spinach, cream cheese, green onions, and Knorr mix; set aside.

With a sharp knife, make a lengthwise cut down the center of each tenderloin, cutting two-thirds of the way through. Press sides apart and make another lengthwise cut down the middle of each side, cutting only two-thirds of the way through.

Brown the tenderloins on all sides in a small amount of oil in Dutch oven, using 20 to 24 coals underneath the oven. Remove tenderloins and set aside to cool. Once cooled, divide the spinach mixture in half and spread evenly over each tenderloin. Roll up the tenderloins tightly, like a jelly roll, and tie each one with kitchen twine to secure at each end and in the middle. Place in Dutch oven and pour tomato sauce over top. Cover with the lid and bake for 35–40 minutes, or until the internal temperature reaches 160 degrees, using 10 coals underneath the oven and 14 on top. Replace coals as needed. Serve with warm sauce drizzled over top.



CHEESY BREAKFAST CASSEROLE

1 (12-inch) Dutch oven, 24* hot coals plus extra if needed, cooking temperature 350 degrees

MAKES 8 SERVINGS

1 (24-ounce) package frozen shredded hash brown potatoes, thawed

1/3 cup butter, melted

1 cup shredded cheddar cheese

1 cup shredded Swiss cheese

1 cup cooked and cubed ham

6 eggs

1/2 cup milk

1/2 teaspoon salt

Finely chopped chives, optional

Warm the Dutch oven over 10 coals, and then cook the potatoes in the butter until they start to brown. Spread the potatoes evenly over the bottom of the oven and sprinkle both cheeses and ham over top.

In a medium bowl, beat the eggs, milk, and salt together until well combined. Pour evenly over the ham, cheese, and potatoes. Cover with lid and bake for 30–35 minutes, or until eggs are set and cheese is bubbling, using 10 coals underneath the oven and 14 coals on top. Sprinkle with chives, if using, and serve.

***Tip:** Remember to check the coals and replace any that have become the size of a quarter with a new hot coal.





RAISIN BREAD

1 (10-inch) Dutch oven, 20 hot coals, cooking temperature 350 degrees

MAKES 1 LOAF

Cooking spray

Oil

1½ cups plus 1 tablespoon warm water

4 tablespoons sugar

1 tablespoon active dry yeast

3¾ cups flour

3 tablespoons instant nonfat dry milk

2¼ teaspoons salt

1 tablespoon cinnamon

3 tablespoons butter, softened

1½ cups raisins

½ cup chopped nuts of choice, optional

In a small mixing bowl, combine the water, sugar, and yeast; set aside.

In a large mixing bowl, mix together the flour, dry milk, salt, cinnamon, butter, raisins, and nuts, if using. Add yeast mixture and knead until a soft dough forms. Place in a lightly oiled bowl and turn to coat. Cover with a clean cloth and let rise in a warm, draft-free area for about 45 minutes, or until double in size.

Punch down dough, form into a loaf, and place in the warmed* Dutch oven that has been prepared with nonstick cooking spray. Cover with a clean cloth and let rise in a warm, draft-free area until double in size. Cover with lid and bake for 40 minutes, or until golden brown, using 8 coals underneath the oven and 12 on top.

***Tip:** To warm the Dutch oven, you can place it in the sun or use about 4 coals underneath the oven for just a few minutes. Remember, you want it warm, not hot.

DUTCH OVEN POTATOES

1 (12-inch) Dutch oven, 48 hot coals plus extra as needed, cooking temperature 350 degrees

MAKES 12 TO 14 SERVINGS

- 1 pound bacon, cut into 1-inch pieces
- 10 medium russet potatoes, peeled and thinly sliced
- 5 carrots, peeled and thinly sliced, optional
- 2 medium onions, diced
- Salt and pepper, to taste
- 1 (10.5-ounce) can condensed cream of mushroom soup
- 1 (24-ounce) container sour cream
- 1 (8-ounce) package sliced fresh mushrooms
- 1 pound shredded cheddar cheese

In Dutch oven, brown bacon pieces until crisp, using 10 to 12 coals underneath the oven, stirring frequently to prevent burning. Remove bacon and let drain on a paper towel; set aside.

Drain half the grease from the oven and add the potatoes, carrots, if using, and onions. Stir well and add enough water to cover 1 inch in bottom of oven. Season with salt and pepper. Cover with the lid and bake for 35-40 minutes, or until potatoes and carrots are tender, using 10 coals underneath the oven and 14 on top. Replace coals as needed.

In a small bowl, stir soup and sour cream together until smooth. Add soup mixture, mushrooms, and bacon to the potatoes; stir gently to mix. Cover and bake for 10 minutes more. Sprinkle cheese evenly over top and cover until cheese melts.





RASPBERRY-PEACH PIE

1 (12-inch) Dutch oven, 24–26 hot coals plus extra if needed, cooking temperature 350 degrees

MAKES 8 SERVINGS

Cooking spray

1½ cups sugar

7 tablespoons Clear Jel thickening starch

6 to 8 ripe peaches, peeled and sliced

2 cups fresh raspberries

2 teaspoons almond extract

½ cup red wine

2 cups shortening

4 cups flour

1 cup hot water

½ teaspoon salt

2 tablespoons butter, cubed

¼ cup milk

In a large mixing bowl, mix together the sugar and Clear Jel. Add the fruit, almond extract, and wine. Stir gently.

In a separate bowl, cut shortening into flour with a pastry cutter until it resembles coarse crumbs. Add water and salt and gently toss with a fork just enough to moisten. Knead dough until uniform in texture, and then divide into 2 balls. On a lightly floured surface, roll 1 of the dough balls out to a ¼-inch-thick circle, making sure it is large enough to completely cover the bottom of the Dutch oven and up the sides about 2 inches. Fold dough in half and gently place in bottom of Dutch oven that has been prepared with nonstick cooking spray.* Unfold dough, and press into the bottom and halfway up the sides of the oven. Carefully spoon the filling over the bottom.

Dot fruit filling with cubes of butter. Roll out second ball of dough for top crust, large enough to cover the filling. Place dough over filling and seal the bottom and top dough edges together with a little bit of water. Brush top crust with milk. Cut a few slits for venting. Brush top crust with milk. Cover with the lid and bake for 50–60 minutes, or until the crust turns golden and the filling is bubbling, using 10 coals underneath the oven and 14 to 16 on top. Replace coals as necessary.

***Tip:** Cut 3 long strips of parchment paper and lay them across each other in a spoke-like pattern in the bottom and up the sides of the oven, pressing firmly in the corners. Cut a round piece of parchment to fit the bottom of the oven and lay it over the strips. The parchment strips will help you lift the pie out of the oven with ease. Make sure the pie is completely cooled before removing from the oven.