

65 hearty recipes for cast iron Dutch ovens  
that make outdoor cooking with coals a  
delicious experience.



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Let's Go DUTCH

Easy Recipes for  
Outdoor Cooking

WINTERTON



GIBBS  
SMITH

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Easy Recipes for  
Outdoor Cooking



VERNON WINTERTON

## CONTENTS

<i>Helpful Hints</i>	6
<i>Breakfast and Sweet Breads</i>	8
<i>Savory Breads and Rolls</i>	28
<i>Main Dishes</i>	46
<i>Side Dishes</i>	80
<i>Sauces, Soups, and Stews</i>	90
<i>Desserts</i>	104
<i>Index</i>	126

# APRICOT-AND-RASPBERRY GLAZED CORNISH HENS

1 deep (14-inch) Dutch oven with rack 45 hot coals plus extra if needed, cooking temperature 450 degrees. This recipe requires a 24 hour prep time.

**MAKES 3 TO 5 SERVINGS**

**3 to 5 Cornish hens**

**1 (11.5-ounce) can apricot nectar**

**1 cup raspberry vinaigrette**

**1 cup apricot jam**

**1 tablespoon all-purpose seasoning for poultry**

**Salt and pepper, to taste**

**6 to 10 fresh rosemary sprigs**

Rinse hens thoroughly and pat dry with paper towels. Inject apricot nectar into breasts of hens 24 hours before cooking and refrigerate.

In a small bowl, mix the vinaigrette and jam together; set aside.

Preheat Dutch oven to 450 degrees, using 22 coals underneath the oven and 23 on top. Rub the outside of the hens with seasoning and salt and pepper. Place 1 or 2 sprigs of rosemary inside the cavity of each hen. Place hens on a rack in Dutch oven breast side up, cover with lid, and bake for 45–60 minutes. Replace coals as needed.

Remove a few coals\* to reduce heat as hens begin to brown to prevent burning. Brush hens with half of the jam mixture about 20 minutes before they are finished cooking. When fully cooked,\*\* remove hens to a serving dish, and remove and discard the rosemary. Brush remaining jam mixture evenly over each hen just before serving.

\*When you remove 1 coal the heat will be reduced by approximately 20 degrees.

\*\*If the little drumsticks can be easily pulled away from the body of the bird, it is fully cooked.



# STUFFED FLANK STEAK

1 (14-inch) Dutch oven, 34-38 hot coals plus extra if needed, cooking temperature 350 degrees

## MAKES 8 SERVINGS

1 (1- to 2-pound) flank steak, flattened to  $\frac{1}{4}$  inch thick

Salt and pepper, to taste

$\frac{1}{4}$  cup toasted pine nuts

$\frac{1}{3}$  cup chopped fresh mint

$\frac{1}{2}$  cup chopped fresh parsley

5 cloves garlic, peeled and crushed

$\frac{1}{4}$  cup freshly grated Parmesan cheese

Juice of 1 lemon

2 tablespoons olive oil, divided

1 to 2 cups Fresh Tomato Sauce (page 93)

Sprinkle both sides of steak with salt and pepper. Place in refrigerator until ready to use.

In a small bowl, combine nuts, mint, parsley, garlic, cheese, lemon juice, and 1 tablespoon oil; stir together. Remove steak from refrigerator and spread mixture evenly over 1 side. Roll the steak up across the grain like a jelly roll and tie with kitchen twine to secure at each end and in the middle. Season with more salt and pepper.

In a warm Dutch oven using 18-20 coals underneath the oven, add remaining oil and sear the stuffed steak until browned on all sides. Pour Fresh Tomato Sauce over top, bring to a boil, and remove some of the coals, leaving 10-12 underneath the oven. Cover with lid and place 16-18 fresh coals on top. Bring to a simmer and cook for 60 minutes, turning steak a few times during cooking. Replace coals as needed.

Remove steak from oven to a serving platter and let rest 10-15 minutes. Remove and discard the twine and slice steak into  $\frac{1}{2}$ -inch-thick pieces. Serve with warm tomato sauce drizzled over top.





# HOMEMADE DUTCH OVEN PIZZA

1 (12-inch) Dutch oven, 28 hot coals, cooking temperature 425 degrees

## MAKES 8 SERVINGS

**3/4 cup warm water**

**2 tablespoons vegetable oil**

**2 cups flour**

**1/2 teaspoon sugar**

**1/2 teaspoon salt**

**2 teaspoons active dry yeast**

**Tomato or pizza sauce, of choice**

**Favorite pizza toppings**

**2 cups grated mozzarella cheese**

In a large mixing bowl, mix together the water, oil, flour, sugar, salt, and yeast until well-combined. Cover with a clean cloth and let rise in a warm, draft free area for 20–30 minutes, or until double in size.

Place dough in Dutch oven that has been prepared with nonstick cooking spray. Flatten gently, pressing from the center of the oven to the edges and slightly up the sides to form a crust. Spread desired amount of tomato sauce over dough and layer with your favorite toppings and cheese. Cover with lid and bake for 20–25 minutes, or until cheese is melted and bubbly and crust is cooked on the bottom, using 10 coals underneath the oven and 18 on top. When done, carefully remove pizza from oven by tilting gently while a helper slides spatulas under the crust and guides it onto a rack or large plate.

Tip: To make removing the pizza from the Dutch oven a lot easier, fit and layer the bottom and sides of the oven with a large round piece of parchment paper before adding the dough. This way you can lift the cooked pizza out of the oven by using the parchment as a handle.

Variation: Need a bigger pizza? Double ingredients and bake in a 14-inch Dutch oven at 425 degrees, using 12 coals underneath the oven and 20 on top.

# CHILE VERDE

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

## MAKES 8 SERVINGS

6 pork chops, cut into 1-inch pieces

½ pound ground beef

2 tablespoons olive oil

1 onion, chopped

1 clove garlic, peeled and chopped

3 (4-ounce) cans chopped green chiles

2 (14.5-ounce) cans stewed tomatoes, drained

1 jalapeño, seeds removed and chopped

½ teaspoon salt

⅛ teaspoon freshly ground black pepper

16 medium flour tortillas, warmed

3 cups grated cheddar cheese

In Dutch oven, brown the pork and beef in oil until meat is cooked through, using 20 coals underneath the oven; drain the grease. Add the onion, garlic, green chiles, tomatoes, jalapeño, salt, and pepper. Cover with lid and bake for 45–60 minutes, or until meat is tender, using 10 coals underneath the oven and 14 on top, stirring occasionally. Replace coals as needed. Serve over warmed tortillas topped with cheese.





# LEMON-ORANGE CAKE

1 (12-inch) Dutch oven, 24 hot coals, cooking temperature 350 degrees

**MAKES 12 SERVINGS**

## CAKE

1 (15.25-ounce) box lemon cake mix

1/2 cup vegetable oil

1 (3.4-ounce) box vanilla instant pudding mix

1 cup water

4 eggs

## GLAZE

2 teaspoons butter, melted

3 cups powdered sugar

1/2 cup orange juice

Zest from 1 orange, for garnish, optional

## CAKE

In a large mixing bowl, combine cake mix, pudding mix, eggs, oil, and water; blend well. Pour batter into Dutch oven sprayed with nonstick spray containing flour. Cover with lid and bake for 30–35 minutes, or until a toothpick inserted in the center comes out clean, using 10 coals underneath the oven and 14 on top. Let cake cool completely before removing from oven.

## GLAZE

In a separate bowl, mix butter, orange juice, and powdered sugar together until smooth. If glaze is too runny, add more powdered sugar until desired consistency is achieved. Poke holes in the top of cooled cake using the handle of a wooden spoon and pour glaze over top. Garnish with orange zest if desired. Let sit 10–15 minutes before serving.

# RASPBERRY-PEACH COBBLER

1 (12-inch) Dutch oven, 24 hot coals, cooking temperature 350 degrees

**MAKES 12 SERVINGS**

1 (29-ounce) can peach slices or halves

1 (15.25-ounce) box yellow cake mix

1 (21-ounce) can raspberry pie filling

Drain juice from peaches and set aside. Place peach slices in bottom of Dutch oven, reserving 3 to 4 slices. Cut reserved slices into small pieces and place in a small bowl; stir in 4 teaspoons of pie filling. Spoon remaining pie filling over peaches in bottom of oven.

In a large mixing bowl, make cake batter according to package directions, eliminating the eggs and using the reserved peach juice in place of water. If there isn't enough juice to make the required measure, add water to make up the difference. Stir the peach and pie filling mixture into the batter and then evenly pour batter over fruit in bottom of oven. Cover with lid and bake for 30–35 minutes, or until the cake begins to pull away from the sides, using 10 coals underneath the oven and 14 on top. Serve warm.

