

Cooking with a Dutch Oven

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Mountain Man Meal

1 lb. of bacon cut into small pieces
1 medium onion, chopped
32 oz. bag frozen hash brown potatoes
1 doz. Eggs, scrambled
1 lb. grated cheddar cheese
Hot charcoal briquettes
12" Dutch oven

Place the Dutch oven on top of about 10 briquettes and preheat. Brown the bacon, and cook the onions until clear. Remove the bacon and onions, and wipe up the excess grease. Place the Dutch oven back on the 10 briquettes, add the potatoes, and cook until golden brown. Then mix the bacon and onions into the potatoes. Now pour the scrambled egg mixture over the top and cover. Place the remaining hot briquettes on the lid. Cook until almost done. Remove the cover and add the grated cheese. Cook until the eggs set and the cheese melts. Serve as is or with your favorite salsa.

Serves 8 to 10

French Toast Casserole

1 loaf French bread, cubed
1 doz. Eggs
3 cups Milk
1 tsp. Vanilla
½ tsp. Nutmeg
1 cup Brown sugar (I prefer dark brown)
½ cup chopped walnuts (I prefer pecans)
1 tsp. Cinnamon
Hot charcoal briquettes
12" Dutch oven

Mix everything together except the brown sugar and nuts.
Pour the mixture over the bread and let stand until the bread is totally soaked.
Sprinkle the brown sugar and nuts over the bread.
Place the pan in the Dutch oven on a rack to keep it off the bottom. Bake for 40 minutes

Serves 8 to 10

Gourmet Pancakes

3 Eggs
 ½ cup all purpose flour
 ½ cup milk
 1 Tbs. Butter
 Dash of Salt
 Hot charcoal briquettes
 12" Dutch oven

Combine eggs, flour, milk and salt in a bowl.

Melt the butter in a 10" pie tin.

Pour the batter into the pie tin and place in the Dutch oven.

Cover and bake for 10 to 15 minutes.

When done, remove from Dutch oven and cut into 3 equal portions.

Serve with fresh berries, or bananas, or maple syrup, or just sprinkle with brown sugar.

Serves 3 (makes sense)

Sweet and Sour Chicken

2 Tbs. Canola oil
 3 lbs. boneless, skinless chicken breasts (cut into ½ to ¾ inch cubes)
 4 Tbs. Ketchup
 2 Tbs. Honey
 2 20 oz. cans Pineapple chunks in juice (undrained)
 4 large red bell peppers (cut into thin strips)
 6 Tbs. soy sauce
 4 Tbs. cornstarch
 12 Scallions cut into 1 inch pieces.
 Hot charcoal briquettes
 10' or 12" Dutch oven

Preheat the Dutch oven over medium high heat, about 400° F. Heat the oil until hot, but not smoking. Add the chicken and cook for 4 to 5 minutes, or until no pink remains, stirring occasionally. Add the ketchup, honey, pineapple (with the juice), and red peppers. Cook for 5 to 7 minutes, or until the sauce begins to boil.

Meanwhile, in a small bowl combine the soy sauce and cornstarch; whisk well. When the honey is bubbling stir in the soy sauce mixture. Cook for 2 to 3 more minutes, or until heated through and the mixture has thickened. Add the scallions and toss until well coated.

Mushroom Chicken Parmesan

2 boneless, skinless chicken breasts (4 halves)
 1 Egg whipped
 1 cup unseasoned bread crumbs
 2 Tbs, olive oil
 1 lb, fresh button mushrooms or any small mushrooms of your choice, thickly sliced
 26 oz. jar Spaghetti sauce
 4 slices of mozzarella cheese (¼ inch thick)
 1 cup Parmesan cheese
 Hot charcoal briquettes
 10" or 12" Dutch oven

Dip the chicken in an egg bath and then dredge in bread crumbs. Brown the chicken in olive oil for about 10 minutes. Remove chicken from Dutch oven. Pour ½ of the spaghetti sauce in the Dutch oven. Place ½ of the mushroom slices into the sauce. Place the chicken into the sauce and put one piece of mozzarella cheese on each piece of chicken. Add the rest of the mushrooms, then pour the remaining spaghetti sauce over the top. Finish by sprinkling the Parmesan cheese on top. Cook at 350°F or with about 7 briquettes on the bottom and 13 on top, for about 35 minutes or until all is bubbly and the cheese is melted.

Serve with rice, noodles, with garlic bread, etc. For those who like wine, add ¼ cup of white wine in the sauce. Sprinkle with fresh oregano or minced parsley on top.

Serves 4

Chicken Cacciatore

3 lbs. frying chicken pieces
 3 Tbs. Canola oil
 2 medium onions, thinly sliced
 28 oz can stewed tomatoes
 ⅓ cup minced green peppers
 1 Tbs. salt
 ¼ tsp. black pepper
 ¼ tsp. cayenne pepper
 1 tsp. oregano
 ½ tsp basil
 ½ tsp. celery salt
 1 bay leaf
 ¼ cup water
 Hot charcoal briquettes
 10" or 12" Dutch oven

Brown the chicken pieces in hot oil in lid of oven. Layer onions in the bottom of the oven. Place browned chicken on top of onions, and add the remaining ingredients. Cover and cook 1.5 to 2 hours. Remove bay leaf and serve. Serve chicken and sauce over spaghetti or rice.

Southwestern Stuffed Chicken

1½ cups crushed cheese crackers
 2 Tbs. dry taco seasoning mix
 6 boneless, skinless chicken breast halves
 4 oz. Mexican flavored processed cheese spread, cut into 6 cubes
 ½ cup melted butter
 Hot charcoal briquettes
 12” Dutch oven

In a shallow bowl, combine the cracker crumbs and taco mix, and set aside. With a kitchen mallet or rolling pin, gently pound the chicken to ¼ inch thickness, between 2 sheets of wax paper.

Place cubes of cheese in the center of each piece of chicken and roll up tightly from the short side of each breast, tucking in the sides as you roll. Brush with the melted butter, holding the chicken roll tightly closed, roll in the cracker crumb mixture, making sure to coat all sides. Spray a 6 cup muffin tin with non stick spray, place 1 chicken roll, seam side down, into it’s own cup. Place the muffin tin on a wire rack in the Dutch oven, and bake at 350°F for 25 to 35 minutes until there is no pink remaining and the juices run clear.

Serves 6

Chicken Pot Pie

2 lbs. boneless, skinless chicken breasts
 16 oz. frozen mixed vegetables (1 bag)
 2 cans cream of onion or cream of celery soup (or cream of mushroom)
 1 cup Bisquick®
 ½ cup milk
 1 egg
 Canola oil
 Hot charcoal briquettes
 12” Dutch oven

Cook the chicken in a heated Dutch oven until it turns whitish gray. Add the frozen vegetables and soup. DO NOT ADD WATER. Stir thoroughly and let heat. In another bowl, mix the remaining ingredients and pour on top of the chicken. Bake for 25 to 20 minutes or until golden brown.

Serves 10 to 12

One Pot Chicken Dinner

5 boneless skinless chicken breasts (halved)
 8 medium potatoes (peeled and cubed)
 1½ lbs carrots (cleaned and sliced)
 1 can whole kernel corn (15 to 16 oz.)
 1 can peas (15 to 16 oz.)
 1 Tbs. cornstarch
 ½ cup water
 1 Tbs. Canola oil
 Hot charcoal briquettes
 10" or 12" Dutch oven

Put oil in the bottom of the Dutch oven and put in the chicken. Add the potatoes on top of the chicken, add 2 Tbs. water. Add the carrots, corn, peas, and cover. Set the Dutch oven on 10 hot briquettes and place 14 on the lid. Cook about 45 minutes. Check with a fork, if the chicken is tender, mix the cornstarch with the remaining water and add to the pot to make gravy. Let cook until the chicken is done and the veggies start to brown. Stir occasionally while cooking.

Easy Chicken & Pasta

1 Tbs. Canola oil
 1 lb. boneless, skinless chicken breasts (cut into bite size pieces)
 1 can cream of onion soup (cream of celery, or cream of mushroom)
 ¾ cups water
 ½ tsp. basil
 2 cups frozen vegetables (broccoli, cauliflower, carrots)
 2 cups uncooked pasta
 Grated Parmesan cheese
 Hot charcoal briquettes
 10" or 12" Dutch oven

Heat oil in the Dutch oven, add the chicken and cook until done, stirring often. Remove the chicken. In the Dutch oven add soup, water, basil and veggies. Heat to a boil, then add the uncooked pasta, and cook for about 10 minutes over low heat, stirring often. Now add the chicken, cook about 5 minutes or until the pasta is done, stirring often. Sprinkle with Parmesan cheese.

Serves 4

Pork 'n Apple Pie

3 lbs. pork cut into 1 inch cubes
 3 Tbs. canola oil
 9 tart apples (Granny Smith) pared and sliced thin.
 4 Tbs. Brown sugar (I prefer dark brown)
 ½ tsp. cinnamon
 10½ oz can pork gravy
 1 cup Bisquick®
 ½ cup milk
 1 egg
 Hot charcoal briquettes
 10" or 12" Dutch oven

Cook the pork in hot oil, remove the port from the Dutch oven and drain off excess oil. Arrange pork and apple slices in alternate layers in a greased baking pan (8x8x2 or 9x12x2 or any size that fits in your Dutch oven.) Sprinkle each layer of apples with sugar and cinnamon. Pour the gravy over the top.

Make a topping of Bisquick, milk and egg. Mix well and pour on top of pork and apples.

Bake pie in Dutch oven at 350°F for 45 minutes.

Serves 6 to 8

Easy Sausage Pizza

1 lb. pork sausage
 ¾ cup chopped onion
 3 cups Bisquick®
 1½ cups water
 15½ oz. thick spaghetti sauce
 4 oz. can mushroom pieces (drained) (optional)
 1 green pepper cut into thin rings
 2 cups shredded cheddar cheese
 Hot charcoal briquettes
 10" or 12" Dutch oven

Cook and stir sausage and onions in skillet until sausage is brown. Remove and set aside. Drain excess oil. Mix baking mix and water until thoroughly moistened. Spread batter in Dutch oven (You could use a frozen pizza crust instead). Spread spaghetti sauce carefully over batter, top with sausage and the remaining ingredients. Bake until crust is golden brown, approximately 25 to 30 minutes.

Mushroom Garlic Pork Chops

1 Tbs. Canola Oil
8 Pork Chops ½ inch thick
1 can cream of mushroom soup
1 clove garlic
¼ cup water
Hot charcoal briquettes
10” or 12” Dutch oven

In the Dutch oven, over medium heat, add oil and cook the chops for about 10 minutes or until browned. Remove the chops and drain excess oil. Add soup and water, then heat to a boil. Return the chops, reduce the heat to low, cover and cook for another 5 minutes or until the chops are no longer pink.

Serves 4

Pork Chop Casserole

4 Pork chops 1½ inches thick
2 Tbs. Canola oil
1 cup rice, extra long
1 can cream of mushroom (cream of onion, or cream of celery)
1 can sliced mushrooms (drained)
1 cup snow peas
½ green or red pepper (diced)
2 cups water
Hot charcoal briquettes
10” or 12” Dutch oven

Heat the oil in the Dutch oven on medium heat. Brown the chops for 3 to 4 minutes per side. Combine rice, peppers, soup, mushrooms and water. Bring to a boil. With coals on the lid, maintain medium heat and cook for 15 to 17 minutes or until the rice is cooked and the water is absorbed.

Serves 4

Ham & Potatoes Au Gratin

1½ cups cooked ham (diced)
 2 cups milk
 3 cups potatoes (diced)
 4 Tbs. canola oil
 ½ cup grated cheese
 1 medium onion minced
 2 Tbs. fine bread crumbs
 3 Tbs. all purpose flour
 Hot charcoal briquettes
 10" or 12" Dutch oven

Heat the oil in Dutch oven and sauté onions until clear. Blend in flour into the oil to make light rue. Gradually add milk and cook, stirring until thickened. Add salt and pepper to taste. Add ham and potatoes, stir. Sprinkle cheese and breadcrumbs on to. Bake at 400°F for 20 minutes.

Serves 4

Swiss Steak

3 lbs. round steak
 6 stalks celery, finely chopped
 3 Tbs. Olive oil
 28 oz. can stewed tomatoes
 1 tsp. salt
 1 Tbs. parsley
 1 large onion quartered or sliced
 Hot charcoal briquettes
 10" or 12" Dutch oven

Heat olive oil in Dutch oven, brown the steak on both sides. Add remaining ingredients. Simmer 2 to 2½ hours. Water may be added as needed if mixture thickens too much.

Serves 4 to 6

Texas Barbecue Ribs

6 to 7 lbs. beef back ribs, trimmed and separated
1 Tbs. cumin
1 Tbs. oregano
1 Tbs. thyme
1 Tbs. chili powder
1 Tbs. garlic powder
Hot charcoal briquettes
10" or 12" Dutch oven

Heat the Dutch oven to about 375°F. In a small bowl combine all the dry ingredients. Place a large roasting rack in the bottom of the oven. Rub the seasoning mix over all sides of the ribs, then place on roasting rack. Roast for 60 to 65 minutes or until no pink remains.

Serves 4 to 6

Beef Stew

2 lbs. stewing beef
1 medium onion (diced)
1 lbs. potatoes (peeled and chopped into bite size pieces)
3 to 4 carrots (sliced on the diagonal)
28 oz. can stewed tomatoes
16 oz. can green beans
16 oz. can yellow beans
16 oz. can whole kernel corn
Canola oil
¼ cup Bisquick®
Hot charcoal briquettes
10" or 12" Dutch oven

Heat the oil in the Dutch oven. Roll the stew beef in the Bisquick and brown in the oven. When all the meat is brown, add remaining ingredients (including the liquid from the canned beans and corn). Cover and add coals to the lid. Cook at 350°F until all the vegetables are cooked.

Serves 8 to 12

Pot Roast

4 lbs. beef roast
 2 Tbs. canola oil or olive oil
 1 ¼ cups water
 5 medium potatoes (quartered)
 6 carrots (cut into strips)
 2 onions (quartered)
 2 Tbs. all purpose flour
 Hot charcoal briquettes
 10" or 12" Dutch oven

In Dutch oven brown meat in oil on all sides. Spoon off excess grease and then add 1 cup water. Reduce heat to low. Cover and simmer for 1 hour until meat is tender, turning occasionally. Add vegetables, cover and cook for another hour or until everything is tender. Remove meat and vegetables to a serving dish. Leave juices in Dutch oven to make gravy.

To make the gravy, cook juices until slightly thickened. In a cup stir flour and ¼ cup water until smooth. Gradually stir into Dutch oven. Cook until mixture boils and thickens, stirring constantly.

Serves 4 to 6

Lasagna

1½ lbs lean ground beef (or ground turkey)
 32 oz. jar spaghetti sauce
 10 oz. package shredded Mozzarella cheese (part skimmed)
 2 eggs
 2¼ cups ricotta cheese
 ¼ cup Parmesan cheese
 13 lasagna noodles
 1½ tsp. oregano
 ¾ cup warm water
 Hot charcoal briquettes
 12" Dutch oven

Brown the meat in Dutch oven. When done, remove to a mixing bowl. Add the spaghetti sauce and mix well. In another bowl, add the cheeses, eggs and oregano, mix well. Place ingredients in Dutch oven in layers, in the following order: Break up 4 noodles into the bottom of the oven. Spread about ⅓ of the meat mixture over the noodles. Spread ½ of the cheese mixture over the meat. Break up 5 noodles and place into the oven. Spread about ½ of the remaining meat mixture over those noodles. Spread the remaining cheese mixture over the meat. Break up the remaining noodles and place over the cheese. Finally, cover everything with the remaining meat. Pour the warm water around the inside edge of the oven. Place the lid on the oven and bake for 1 hour or until done. (12 briquettes under and 12 on the lid)

Serves 6 to 8

Meatloaf

2 lbs. ground beef
 6 oz. package stuffing mix
 1 cup water
 2 eggs (beaten)
 ½ cup barbecue sauce
 9x9x2 baking dish
 Hot charcoal briquettes
 10" or 12" Dutch oven

Mix all ingredients (save ¼ cup barbecue sauce). Shape mixture into 2 oval loaves to fit in baking dish. Place side by side in baking dish. Spread remaining barbecue sauce on top of loaves. Place the baking dish in the Dutch oven on a wire rack or something to raise the dish off the bottom of the Dutch oven.

Bake at 375°F for 35 minutes or until there is no pink in the middle of the meatloaf.

Serves 6 to 8

Ship Wreck Stew

2 lbs. ground beef
 6 medium potatoes (sliced about ⅛ inch thick)
 4 medium onions (sliced about ⅛ inch thick)
 4 stalks celery (finely chopped)
 1 can tomato soup
 1 large can kidney beans
 1 cup rice
 Hot charcoal briquettes
 12" Dutch oven

In the Dutch oven put a layer of onions, then a layer of potatoes, next a layer of ½ of the ground beef and cover with the celery, ½ of the kidney beans, and ½ cup rice. Repeat until the oven is full or you run out of ingredients. Cover with tomato soup that has been mixed with ½ can water.

Bake in a hot oven for 45 minutes or until the vegetables are done.

Serves 6 to 8

Goulash

2½ lbs. ground beef
1 medium onion (chopped)
28 oz. can tomatoes
1 can tomato paste
16 oz box elbow noodles
Hot charcoal briquettes
12" Dutch oven

Heat the Dutch oven and brown cook the ground beef. After the beef has cooked remove excess grease. Add the onion, canned tomatoes, and tomato paste. Put on the lid, return oven to fire, add coals to lid, and heat until boiling. Add the noodles stirring occasionally. When noodles are cooked, remove from heat and serve.

Serves 8 to 12

Paul's Chili

2½ lbs. ground beef
2 tsp. each, salt, Worcestershire sauce, cumin and oregano
½ tsp Tabasco sauce
1 medium onion chopped
2 cans chili beans (16 oz.)
16 oz. tomatoes
1 can tomato paste
1 Tbs. Olive oil
Hot charcoal briquettes
10" or 12" Dutch oven

Heat oven, add oil and brown ground beef. After the beef is cooked, add the onions and cook until clear. Now add remaining ingredients, except for the chili beans. Simmer for ½ hour covered. Then add chili beans. Cover and simmer for another ½ hour. Serve hot.

Serves 8 to 12

Sweet and Sour Meatballs

2 lbs. ground beef
 1½ slices dry crumbled bread
 2 eggs (beaten)
 1 medium onion (chopped)
 ¼ cup condensed milk
 2 tsp. Worcestershire sauce
 ½ cup ketchup
 Hot charcoal briquettes
 10" or 12" Dutch oven

Sauce:

1 cup brown sugar
 ½ cup apple vinegar
 1½ tsp. mustard
 ½ cup barbecue sauce
 1 tsp. Worcestershire sauce
 2 cups ketchup
 ¼ cup teriyaki sauce
 Combine sauce ingredients in separate bowl, mix well.

Form meat into balls about the size of a ping pong balls. Place into hot Dutch oven and brown. Drain off excess grease. Pour sauce over meatballs and cook until done. Serve with rice or noodles.

Serves 8 to 12

Vegetarian Chili

1 can kidney beans
 1 can garbanzo beans
 1 medium onion (chopped)
 1 stalk celery (chopped)
 1 tsp. cumin (to taste)
 2 cloves garlic (minced)
 1 can tomato puree
 ½ green pepper (chopped)
 2 large tomatoes peeled and seeded
 1½ tsp chili powder (to taste)
 ½ tsp black pepper
 Hot charcoal briquettes
 10" or 12" Dutch oven

Sauté the garlic, onions, celery, and green peppers in Dutch oven. Mix in the remaining ingredients, and simmer for 40 minutes. Add water as needed.

Serves 4 to 6

Pecan Caramel Rolls

1 tube refrigerator biscuits (10 count)
 ½ cup dark brown sugar
 ¼ lb. margarine or butter
 ½ cup pecans (chopped)
 1 tsp. cinnamon
 ½ cup raisins (Optional)
 Hot charcoal briquettes
 12” Dutch oven

Melt butter, brown sugar, cinnamon and a tablespoon of water in a large frying pan (use what will fit in your Dutch oven) Stir well until sugar / butter becomes a caramel. Add pecans and raisins to mixture, remove from heat.

Cut the biscuits into quarters, stir into the caramel, making sure to coat each piece with caramel. Place the pan into the Dutch oven, raising the pan off the bottom of the oven (three stone method). Bake until golden brown, usually about 15 minutes.

Serves 4 to 6 (depending on how fast you get there!)

Easy Donuts

Several tubes refrigerator biscuits
 Canola oil
 Sugar (white granulated and/or brown)
 Cinnamon
 Hot charcoal briquettes
 10” or 12” Dutch oven

Heat about 1½ to 2 inches of oil in the Dutch oven over hot coals. **DO NOT HEAT OVER OPEN FLAMES THE OIL WILL BECOME TOO HOT!** Open the biscuits and put your thumb through the center forming the hole. **CAREFULLY** and gently drop the dough into the oil. Turn them over once they start to brown on the bottom. If the oil is too hot they will only cook on the outside and the inside will be gooey.

Drain on a paper towel, roll in sugar, or sprinkle with cinnamon sugar mix.

Serves ? (There is seldom enough)

Sugar Cookies

½ cup butter (softened)
 ½ tsp. salt
 1 cup sugar
 1 tsp. baking powder
 1 egg
 2 cups all purpose flour
 ½ tsp vanilla
 Pie tin or aluminum pan
 Hot charcoal briquettes
 10" or 12" Dutch oven

Combine butter and sugar, stirring until well mixed. Blend in egg and vanilla. Add remaining ingredients and mix well. Drop onto ungreased pie tin or aluminum pan. Place in Dutch oven (raised off bottom). Cook for 6 to 7 minutes at 400°F

Servings depend on size of cookie

Chocolate Chip Cookies

2¼ cups all purpose flour
 2 eggs
 1 cup butter (softened)
 12 oz. semi-sweet chocolate bits
 ¾ cup sugar
 ¾ cup dark brown sugar
 1 tsp. vanilla
 Pie tin or aluminum pan
 Hot charcoal briquettes
 10" or 12" Dutch oven

In a large bowl, combine butter, sugar, brown sugar, and vanilla. Beat until smooth. Beat in eggs. Gradually add flour, and mix well. Stir in chocolate chips. Drop onto ungreased pie tin. Place in Dutch oven (raised off bottom). Cook for 7 to 9 minutes at 350°F

Servings depend on size of cookie

Cherry Crisp

2 cans Cherry pie filling
 2 sticks butter or margarine (melted)
 1 yellow cake mix
 1³/₄ cups chopped nuts (pecans or walnuts)
 Hot charcoal briquettes
 10" or 12" Dutch oven

Pour pie filling into hot Dutch oven. Sprinkle cake mix over top. Pour melted butter over cake mix, add nuts. DO NOT STIR. Cover and bake about 30 minutes at 350°F.

CHECK FREQUENTLY to prevent burning.

Easy Apple Cake

2 cups all purpose flour
 2 cups sugar
 2 tsp. baking soda
 1 tsp. cinnamon
 ¼ tsp. salt
 1 cup chopped nuts (pecans or walnuts)
 4 cups apples (peeled, cored, and diced)
 2 eggs
 ½ cup canola oil
 2 tsp. vanilla
 Dash of allspice
 Hot charcoal briquettes
 12" Dutch oven

In a bowl stir together dry ingredients. Now add the rest of the ingredients and mix with a wooden spoon. DO NOT USE A MIXER.

Line the Dutch oven with aluminum foil and grease the foil (do not flour the foil). Preheat the top and bottom of the oven, pour in the cake mix and bake at 350°F (8 coals on bottom and 15 on top) for about 45 minutes. Check after 20 minutes making sure that the bottom is not getting too hot. When done remove the cake with the foil and serve.

Serves 8 to 12

Dump Cobbler

1 Yellow cake mix
 2 cans fruit (29 oz any flavor like peaches) *
 ½ tsp. cinnamon
 ¼ lb. butter
 Hot charcoal briquettes
 10" or 12" Dutch oven

Pour fruit into bottom of the well heated Dutch oven. Sprinkle dry cake mix over the top of the fruit. DO NOT STIR! Smooth the cake mix evenly over the fruit. Cut butter into small pats and drop randomly onto the cake mix. Next, sprinkle the cinnamon over the top. DO NOT STIR!

Cover and bake for about 25 minutes or until bubbly and the top is lightly brown.

* If you use pie fillings, you will need to mix the cake mix as you would for a normal cake, because there is not enough liquid in the pie filling to moisten the dry cake mix.

Serves 10 to 12

Hudson Bay Bread

2 cups margarine or butter
 2 cups sugar
 ⅓ cup light corn syrup
 ⅓ cup honey
 10 cups rolled oats (finely chopped)
 1 cup almonds (finely chopped)
 Hot charcoal briquettes
 12" Dutch oven

Blend butter , sugar, syrup and honey. Add oats and almonds and mix well. Place batter in a greased baking pan into a 12" Dutch oven. Cover and bake for 20 minutes at 350°F (8 coals on the bottom, 10 on top. Remove from the pan and allow to cool on a rack.

Serves 8 to 10