

2021 OUTDOOR COOKING PROGRAM - IOWA STATE FAIR

Dutch Oven Recipes

Best Buttermilk Biscuits

½ c butter	1 ½ Tbs sugar
1 beaten egg	¾ c club soda
1 tsp salt	5 c Bisquick mix
¼ c melted butter (for top of biscuits)	

Heat 12" with 8 coals on bottom and 17 on top. Combine all of the ingredients. Knead dough by hand until smooth. Flour your hands. Shape into biscuits approximately ¾ inch thick. Bake for 12-15 mins or until golden brown. Brush biscuits with ¼ cup melted butter.

Gravy

1 lb seasoned sausage	1 lb bacon, cut up
2 16 oz cans chicken broth	½ c flour
½ Tbs pepper	1 tsp season salt
1 tsp garlic	2 drops liquid smoke

10 coals on bottom and 14 on top, cook sausage and bacon together, breaking up sausage as it cooks. Crumble bacon when done. Drain grease. Remove meat from oven. Add 1 can of chicken broth and bring to a boil. Mix ½ c flour with remaining can of broth. Stir into boiling broth with a whisk. Add seasonings, stirring until gravy thickens. Add sausage and bacon. Heat through. Serve over biscuits.

Fruity Baked Oatmeal

6 c quick-cooking oats	2 c packed brown sugar
4 tsp baking powder	2 tsp salt
1 tsp cinnamon	4 eggs lightly beaten
2 c milk	1 c butter, melted
1 1/2 c chopped, peeled tart apple	2/3 c chopped fresh or frozen peaches
2/3 c fresh or frozen blueberries	

Combine all ingredients except fruit. Mix well and add fruit. Pour into foil lined, sprayed Dutch Oven.

Bacon Egg Bake

½ lb bacon, chopped and cooked	½ lb sausage, chopped and cooked
2 c shredded cheese, divided	8 slices of bread, buttered and cubed
10 eggs	2 ¾ c milk, divided
3 T prepared yellow mustard	1 (10.7 oz) can cream of mushroom soup
Dash of hot sauce	

Save ¼ cup of cheese for top. Mix remaining cheese with meat and bread cubes in Dutch oven. In bowl whisk together eggs, 2 ¾ c milk, hot sauce, and mustard. Pour over bread mixture and let soak for 10 minutes. Mix soup with remaining ½ c milk and pour over top. Cook until eggs are done. Sprinkle with cheese and cook until cheese is melted.

French Toast Bake

1 large loaf of French bread	8 eggs	3 c milk or eggnog
¼ c sugar	1 ½ tsp cinnamon	½ tsp salt
2 tsp vanilla	¼ c butter	Syrup

Tear bread into 1 to 2 inch chunks and toss them into Dutch oven. In a large bowl, whisk together eggs, milk, sugar, cinnamon, salt, and vanilla until smooth. Pour over bread and mix lightly. Cut butter into small pieces and sprinkle it over the top. Bake until done. Serve with syrup.

Cheeseburger Casserole

1 lbs ground beef	1 c tomato sauce	1/4 tsp pepper
1 cans biscuits	1/4 c ketchup	1/4 tsp salt
1 onion, chopped	cheese slices	

Brown beef and onions. Add salt, pepper, ketchup, and tomato sauce. Cover with cheese slices and then biscuits. Bake for 20-25 mins.

Sausage and Gravy Bake

1 to 2 lbs breakfast sausage	2 tubes of crescent rolls
1 8 oz package of cream cheese	1 8 oz package of shredded Swiss cheese

Brown sausage. While sausage is browning take one tube of crescent rolls and place in the bottom of the Dutch oven. Seal the seams together. Sprinkle the Swiss cheese over the layer of crescent rolls. When sausage is cooked, cube up the cream cheese and stir into the sausage. Spread this mixture over the Swiss cheese. Top with other tube of crescent rolls, sealing the seams.

Cheesy Garlic Bites

18 Rhodes dinner rolls, thawed 1/2 c butter or margarine
2 cups Italian cheese 1 Tbs garlic salt
1 Tbs Italian seasoning

Cut rolls into fourths. Melt butter and combine with garlic and Italian seasoning. Coat roll pieces with butter mixture and cheese. Place in Dutch oven and bake.

Bubble Up Pizza

1 large & 1 small can buttermilk biscuits 1 ½ to 2 cups pizza sauce
3 c mozzarella cheese ½ tsp garlic powder ¼ cup pizza toppings

Cut biscuits into quarters. Stir in sauce and cheese with biscuits in mixing bowl. Add garlic and toppings. Mix well and pour into foil-lined, sprayed Dutch Oven. Bake for 30 minutes with 16-20 coals on top and 12-14 on the bottom.

Dump Cake

2 cans fruit pie filling of your choice ¼ pound butter or margarine, cut into pieces
1 white or yellow cake mix

Mix all ingredients. Place in foil-lined, sprayed Dutch Oven. Bake for 45-60 minutes with 14-16 coals on top and 8-10 underneath.

Chicken and Dumplings

4 large envelopes chicken noodle mix 2 12 oz cans chicken meat
Buttermilk biscuit mix and ingredients 2 cans carrots

Mix soup mix with about half of the normal water. Add chicken and bring to a boil. Mix biscuit mix and drop by spoonfuls on the chicken soup. Cover and bake for 30 minutes or until dumplings are done.

Pumpkin Dump Cake

1 15 oz can pumpkin puree 1 c brown sugar
2 tsp pumpkin pie spice 2 sticks of butter, melted
½ c toffee bits 1 10 oz can evaporated milk
3 eggs 1 box yellow cake mix
1 cup chopped pecans (or graham crackers)

Combine pumpkin, evaporated milk, sugar, eggs, and pumpkin pie spice. Pour into pan. Sprinkle with cake mix. Sprinkle toffee bits and pecans on top of cake mix. Pour melted butter evenly over the top. Bake until center is set and edges are light brown.

Polish Casserole

8 cups uncooked Penne	3 lbs Polish Kielbasa, sliced
2 cans cream of mushroom soup	2 16 oz jar sauerkraut, drained
6 c Swiss cheese, divided	2 2/3 c 2% milk
4 Tbs Dijon mustard	8 green onions, chopped
8 garlic cloves, chopped	

Cook pasta according to directions. Add sausage, soup, sauerkraut, 2 cups of cheese, milk, onions, mustard, and garlic. Put in Dutch oven and sprinkle with remaining cheese. Bake.

Unstuffed Peppers

2 c instant rice	2 lbs ground beef
4 medium peppers, cut into 1 inch pieces	1 c chopped onion
2 jars (26 oz) marinara sauce	3 Tbs salt free season blend
3 c shredded Italian cheese	1 c seasoned bread crumbs
1 Tbs olive oil	

Cook rice according to directions. Cook beef, peppers, and onions. Stir in rice, marinara sauce, and seasoning. Stir in cheese. Bake until almost warm. Toss bread crumbs in oils and sprinkle over the top. Bake until top is golden brown.

Pie Iron Recipes

Always remember to either spray your pie iron with cooking spray or butter the outside of your bread if you are using bread. You can make any sort of grilled sandwich in these.

Cinnamon Fruit Swirls

Refrigerate cinnamon rolls	Softened cream cheese
Fresh fruit of your choice	Brown sugar
Frosting	

Flatten a roll and press into the bottom and side of a greased pie iron. Spread with a little cream cheese, add fruit and brown sugar. Flatten a second roll and press the edges together with the first roll. Heat slowly over coals until warmed and golden brown. Finish off with a bit of frosting.

Breakfast Sandwiches

Bagel thins
Salt and pepper
Canadian Bacon, ham, precooked bacon, or precooked sausage

Precooked eggs
Cheese

Set bagel halves in a greased pie iron. Place an egg on one side and sprinkle with salt and pepper. Layer on the cheese (sliced or shredded) and then meat. Keep the cheese in the middle so it doesn't melt through the hole in the bagel. Hold over hot coals until the bagel is toasted and cheese is melted.

Quick Sticky Bread

½ c brown sugar
¼ c sugar
3 (10 ct) tubes of refrigerated biscuits

1 (3.5 oz) butterscotch cook and serve pudding
1 tsp cinnamon
½ c butter, melted and cooled.

Mix brown sugar, pudding mix, sugar, and cinnamon. Cut each biscuit into four pieces. Coat the biscuit pieces with sugar mixture. Add butter until everything is coated. Spray pie iron with cooking spray. Fill it with some of the biscuits. Cook over hot coals until biscuits are done, turning often.

Cheesy Bacon Buns

1 egg
Precooked bacon, chopped
8 count can of jumbo flaky biscuits

Milk
Shredded cheese of your choice
Green onion, chopped

Beat an egg with a little milk. Cut each of the biscuits into eight pieces and add to egg mixture. Stir in the chopped bacon, cheese, and green onion. Fill one side of a greased pie iron. Cook over warm coals until done, turning only once near the end.

Blueberry Pancakes

Frozen pancakes, thawed
Blueberry pie filling

Cream cheese, softened

Place a thawed pancake into a greased pie iron. Add some cream cheese and blueberry pie filling. Put another pancake on top. Cook over hot coals, turning to brown both sides.

Peanut Butter Waffles

Frozen waffles, thawed (2 per person)	Peanut butter (or other desired spread)
Banana, sliced	Chocolate chips or chocolate covered raisins

Spray or grease your pie iron. Set a thawed frozen waffle on each side of your pie iron. Spread one side with peanut butter (or other spread). Place banana slices, chocolate chips, or chocolate covered raisins on top. Shut and roast over fire until waffles are toasted and the filling is warm and gooey.

Pie Iron Corn Dogs

1 (8.5 oz) corn muffin mix	Eggs and milk as directed on muffin package
Hotdogs	BBQ sauce or ketchup

Spray or grease pie iron. Mix corn muffin mix according to the directions. Roast hotdogs over fire. Slice up hotdogs and mix into the corn muffin mix. Spoon into pie iron. Cook over fire until cooked through. Drizzle with ketchup or BBQ sauce.

Pizza Pie

2 slices of bread (per person)	Pizza sauce
Your favorite pizza ingredients (make sure meat is cooked – not raw)	
Mozzarella cheese	

Spray pie iron. Put one slice of bread into each side of the pie iron. On one side – spread pizza sauce, then ingredients, and top with cheese. Close pie iron and cook until cheese is melted.

Pie Iron Pie

Refrigerated pie crust or 2 slices of bread	Your favorite pie filling
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Spray or grease your pie iron. Press either some pie crust dough or one a slice of bread into each side of the pie iron. Put your favorite pie filling on one side (or combination of fillings). Shut and cook until done.

Caramel Sandwich

2 slices of bread (per person)
Brown Sugar

Mini marshmallows
Butter

Spray or grease your pie iron. Put one slice of bread on each side. Put down a layer of brown sugar. Sprinkle on some mini marshmallows. Top with some pats of butter. Shut the sandwich maker and roast until the bread is golden brown and the filling is gooey.

Simple CampFire Recipes (No special equipment required)

Pineapple Surprises

Plain donuts (glazed)
Butter
Maraschino cherries

Pineapple rings
Brown Sugar

Spray a piece of foil with cooking spray. Slice donuts in half crosswise. Place a pineapple ring between donut halves and set on foil. Put a pat of butter and a little brown sugar in the donut hole. Top with a cherry and wrap the foil around the donut. Set in hot coals until everything is hot. Remove with tongs, unwrap, and eat.

Orange Bowl Rolls

1 (8 ct) tube orange sweet rolls or cinnamon rolls with icing packet
4 oranges

Cut oranges in half and remove the insides, keeping the shells intact. Set one roll in each orange half and set on sprayed foil. Wrap up orange, leaving some space above the cinnamon roll. Set on a cooking grate over warm coals until rolls are cooked through. Spread with icing and eat with a fork right out of the orange shell.

Granola Stuffed Apples (Ingredients per person)

1 large apple
1 tsp brown sugar
1 tsp butter

3 T granola
Cinnamon to taste

Cut two (12 inch) pieces of heavy-duty aluminum foil and stack together. Wash and core apple but leave 1 inch remaining at the bottom. In a small bowl mix together granola, brown sugar, and cinnamon. Stuff

each apple with mixture and top with butter. Wrap each apple in two pieces of foil and seal well. Set packs on coals and cook 20 mins or until almost tender. Let cool 5 to 10 minutes before eating.

Sun's Up Hillbilly Trash

Seasoning salt to taste, divided	2 T butter, cut in pieces, divided
12 oz shredded hash browns	4 eggs lightly beaten
½ onion, chopped	6 oz diced ham
1 c cheddar cheese	salt and pepper to taste

Line a large bowl with 3 (18 inch) pieces of heavy-duty foil, crisscrossing the pieces, with the edges sticking 4 inches above the bowl. Spray foil with cooking spray. Sprinkle lightly with seasoning salt and half of the butter pieces. Combine hash browns, eggs, onion, ham, and cheese. Pour into foil lined bowl. Top with remaining butter pieces and sprinkle with seasoning salt, salt, and pepper. Seal foiled edges together at the top to create a pouch, leaving room for ingredients to expand. Cook about an hour or until potatoes are tender and eggs are cooked. Open pouch carefully to stir several times during cooking and then reseal. Rotate pouch as needed for even heat.

Muffin Tin Eggs and Bacon

Cooked bacon	Spinach
Eggs	

Take a muffin tin and place two half strips of cooked bacon in the bottom and up the sides of each muffin cup. Add a spinach leaf. Crack an egg into each cup (or scramble first). Cover with second muffin tin and clip together (black binder clips). Cook until done.

Campfire Donuts

Grands Biscuits	Melted Butter
Cinnamon/sugar mixture	A stick or roaster stick

Cut biscuits into quarters. Place on stick/roaster and roast on the fire until golden brown. Roll in melted butter and then roll in cinnamon/sugar mixture.

Bacon Wrapped Dill Pickles

Full sized, whole dill pickle (per person)	One piece of bacon (per person)
Whipped cream cheese	A stick or roaster stick

Slide the end of one piece of bacon on to a stick. Slide pickle onto stick. Wrap the bacon around the pickle and attach at the top. Roast over the fire until bacon is cooked and pickle is blistered. Dip in cream cheese.

Banana Boats

One banana (per person)

Chocolate chips, marshmallows, peanut butter chips, nuts, maraschino cherries or anything else you think would be good with a banana

Foil

Put a slice down the banana peel leaving the ends intact. Loosen up the edges and stuff them with your ingredients. Wrap in foil. Cook on the edge of the fire until stuffing is melted.

Big Dogs – Campfire Style

Hot dog (per person)

Refrigerated breadsticks or crescent rolls

Ketchup or mustard if desired

A stick

Stick end of biscuit/crescent roll on the stick. Put on hot dog. Wrap biscuit/roll around hotdog and roast until golden brown. Top with ketchup or mustard if desired.

Hobo Pack

Precooked ring sausage

Potatoes

Veggies (whatever kind you like)

Butter

Salt, pepper, garlic, Lawry's

Foil

Spray foil with cooking spray. Cut veggies into small pieces. Place all ingredients in foil and seal edges. Cook until veggies are desired doneness. (Can use raw meat, just make sure completely cooked.)