

# As Seen at the DNR Stage at the Iowa State Fair



## DUTCH OVEN RECIPE



# Lasagna

### INGREDIENTS:

- 1 pound ground beef
- 1 jar spaghetti sauce
- 1 can tomato sauce
- 2 eggs
- 4 cups mozzarella cheese
- No-bake lasagna noodles

### PREPARATION:

At home: Cook the ground beef and mix in a large reusable freezer bag with spaghetti sauce and tomato sauce. You can freeze this mixture depending on when you'll use it during your trip.

At the campground or picnic spot: Lightly oil the inside of the Dutch oven. Place a small amount of meat sauce on the bottom of the oven just enough to coat it. Layer approximately 3-4 no-bake lasagna noodles on next. In one of the bags of mozzarella cheese purchased crack in 2 eggs, re-seal and mix together. Place about half of that bag on top of the lasagna noodles and cover with meat sauce. Repeat the noodles, cheese and meat sauce one more time. Place the last layer of noodles on and top with straight mozzarella cheese. Place the lid on top and put in a fire ring and cook to 350 degrees for 1 hour or until the cheese on the top is brown and bubbly.

\* To make the dish a bit healthier, make your own pasta sauce with fresh tomatoes, zucchini and sweet basil.

Temp.	8 inch		10 inch		12 inch		14 inch		16 inch	
°F	Top	Btm.	Top	Btm.	Top	Btm.	Top	Btm.	Top	Btm.
300°	9	4	12	5	15	7	19	9	21	11
325°	10	5	13	6	16	7	20	10	22	12
350°	11	5	14	7	17	8	21	11	24	12
375°	11	6	16	7	18	9	22	12	24	13
400°	12	6	17	8	19	10	24	12	27	13
425°	13	6	18	9	21	10	25	13	28	14
450°	14	6	19	10	22	11	26	14	30	14
500°	15	7	20	11	23	12	28	14	32	15

