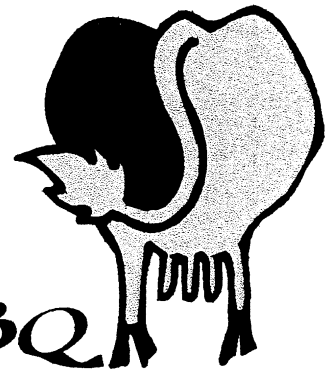


DON'T BE LEFT



Try Mike's Marvelous BBQ

Ribs

2 -3 slabs beef or pork ribs depending on which animal was the slowest.

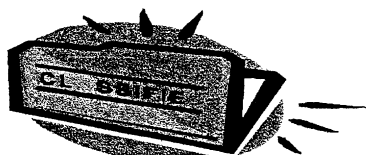
Cut up so each portion has two full ribs.

Cover ribs with water and slowly boil ribs in a large pot *DO* for 30-40min. .

Drain and place in warm *DO* and cover ribs with *Secret Sauce*.

Cook with 8 briquettes on the bottom and 12 on top for 45 minutes.

Place cooked ribs on plate and stand back.



Secret Sauce





Mike's Marvelous Mouth Melting Chilli

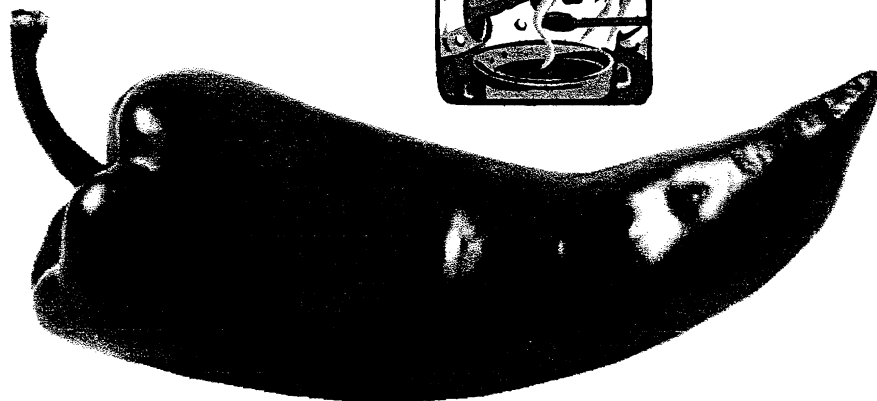
5 lb ground beef 1 lg onion, diced fine 1/2 cup diced green bell pepper
2 tsp beef stock 1 tsp cocoa(nestle) 5 tsp powdered garlic powder
1 tsp ground cumin 48 oz. can tomato juice 5 tb+3 tsp chili powder
1/2 tsp fresh black pepper.

Combine the beef stock, tomato juice, chopped veggies, cocoa and 4 teaspoons of powdered garlic in a Dutch oven over a low (simmer) heat.

Divide the hamburger into three batches and brown it in a separate skillet. Add 1 teaspoon per batch of chili powder. When browned and crumbled drain excess fat and add to Dutch oven. Repeat until all ground beef is in the Dutch oven. Add the black pepper to the DO. Cover and simmer

Cook for 1 to 1 1/2 hours and then add the remaining chili powder and garlic powder.

if you want if hotter add cayenne.



MINI DUTCH OVEN POT ROAST



2 tsp. dry rosemary; rubbed
2 med. yellow onions; sliced
2 Tbs. bacon grease or olive oil
3-4 lb. beef chuck roast
salt and pepper to taste

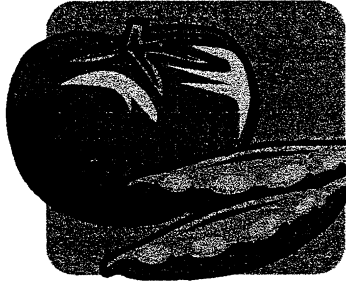
1 cup hot beef stock or broth

1/4 cup honey barbecue sauce
2 Tbs. red wine vinegar

1 Tbs. balsamic vinegar
3 Tbs. brown sugar
1 Tbs. soy sauce
1 bay leaf
1 tsp. black pepper
1- lbs. baby carrots
2
6- medium red
8 potatoes; skins on,
cut into chunks
1 tsp. thyme
1 Tbs. parsley flakes

Heat a 12" deep Dutch oven using 20-22 briquettes bottom until oven is hot. Add bacon grease or olive oil, rosemary, and onions; cook 2-3 minutes until you start to see a little color on the onions then add the garlic. Cook for 1 minute longer. In a large measuring cup combine the beef stock, barbecue sauce, red wine vinegar, balsamic vinegar, brown sugar, soy sauce, bay leaf, and black pepper; stir to mix then pour juice slowly into the oven. Season the roast with salt and pepper then add roast to oven and cover with as many of the onions as you can. Replace the lid then reduce the number of coals on bottom to 10 and place 14-16 coals on the lid. Cook for 30 minutes rotating oven every 15 minutes. After 30 minutes add carrots and potatoes. Season with salt, pepper, thyme, and parsley flakes. Replace the lid and continue baking for 45-60 minutes until vegetables are fork tender.

GREEN BEANS and TOMATOES



12 inch Dutch Oven 10 coals on bottom
and 12 on top. Cook 20 to 30 minutes.

4 tablespoons butter 2 small onions

2 large cans green beans drained

2 can mushroom soup

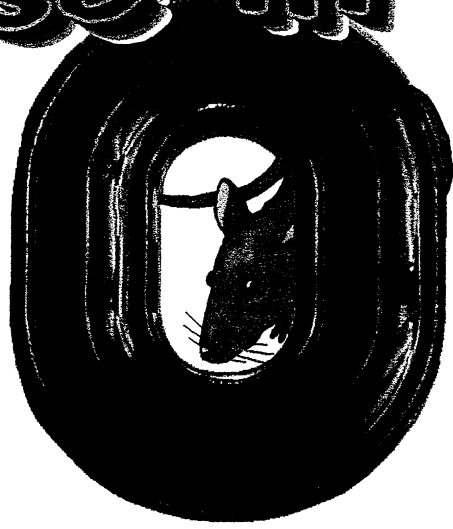
2 cans tomatoes, chopped

2 teaspoons wocestershire sauce

In pre-heated Dutch Oven melt butter. Saute onions until tender. Stir in beansk, tomatoes, mushroom soup and worcestershire sauce.

Bake until heated through. Approximately 20 to 30 minutes.

Mouse in a Hole



Sandwich bread
butter

eggs
salt and pepper

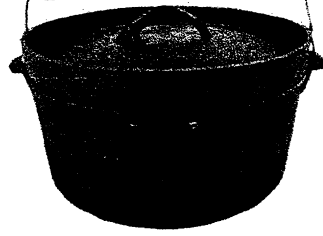
american cheese

Melt butter in skillet, bottom of Dutch Oven, or on griddle

Cut a hole in the center of the bread and crack the egg into the hole. salt and pepper to taste.

For over easy, flip when the egg begins to set. Cooking time will vary, depending on how you like your eggs. Once you flip the egg and bread, it will stick to the bread. When you remove the bread/egg combo add a slice of cheese if you like.

ROSCOE'S ONE POT BREAKFAST

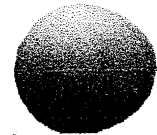


2-3 lbs sausage, breakfast, Italian or link(chopped up)

2 medium onions chopped 10 med. potatoes(sliced)

1/4 cup chopped parsley

2 dozen eggs



salt and pepper

Volcano seasoning

Brown the sausage in the bottom of well oiled DO and set aside. Drain grease from sausage and put in onions and potatoes. Blend well. Add all 2 dozen eggs and mix into sausage, onion, and potatoe mixture. Add Volcano seasoning and salt and pepper.

Bake for an hour and a half.until potatoes are done. Add parsley and cheese on top and bake another 10 minutes

Tamale Pie



- 1 pound ground beef
- 2 28-oz. cans tomatoes
- 1 16 oz can pitted olives
- 1 large bell pepper
- 1 large onion
- 3 tbs chili powder
- 1 tsp salt
- 3 tbs olive oil
- corn bread mix

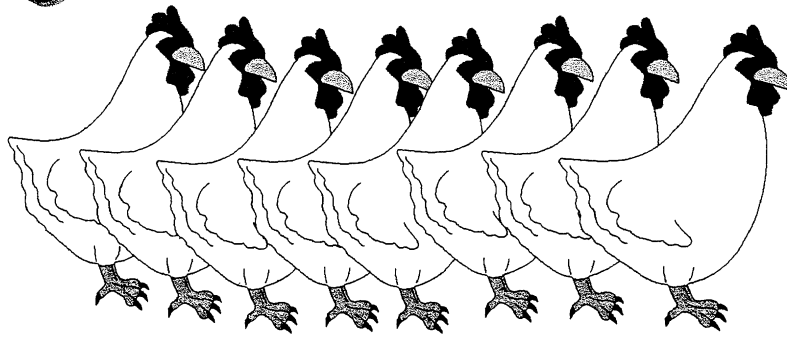
Pre-heat DO. While oven is preheating, open the cans of tomatoes and olives. Drain one can of tomatoes. Slice the olives and peel and dice the onion. Dice the bell pepper.

When the oven is heated, add the oil. When the oil smokes lightly, add the ground beef and brown. Add the tomatoes, one can with juice and one without. Add the olives, bell peppers, onion, chili powder and salt. Cover and place oven on 12 coals. Let cook for 20 minutes.

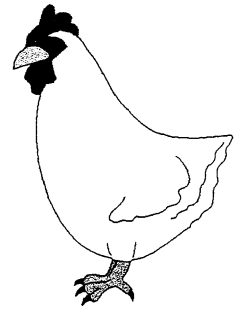
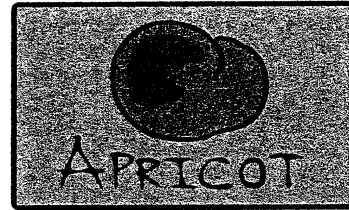
While meat and vegetables are cooking, mix the corn bread according to directions. Open the lid and drop in the corn bread dough one spoonful at a time.

Put on the lid and add 9 coals to the lid. Bake for 30 min.

Cornish Hens with Apricot Glaze



Eat More Beef



Apricot Glaze 1 10 oz. jar apricot jam 1/2 tsp salt
2 tsp soy sauce, dilute with 1 tsp. water 1 stick butter
Combine and warm to mix.

Wash hens inside and out and towel dry, make sure there are not giblets inside the cavity. Add a Tablespoon of the glaze inside the cavity along with a slice of orange and a slice of lemon.

Place hens breast side up in a warm Dutch oven on a trivet or upside down pie tin. Brush with glaze and cook 30 minutes. Roast 30 minutes and brush again with glaze. Do this occasionally. and check for doneness. When done remove birds to platter. Warm up remaining glaze and spoon over hens. 8 briquettes on top and 8 on the bottom.



1 box Devils food cake mix	2 cans cherry pie filling
1 can 7- up or Sprite	1/2 cup slivered almonds
1/2 cup sour cream	whipped cream
maraschino cherries (if desired)	1 cup powdered sugar

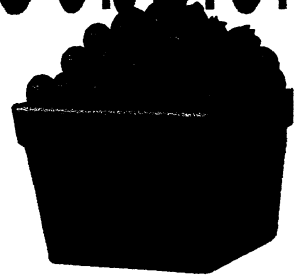
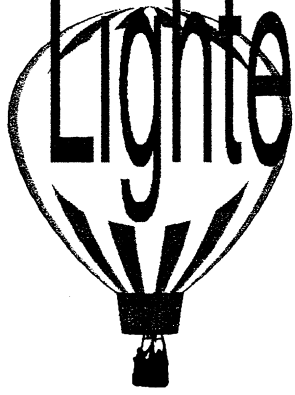
Pre-heat Dutch Oven greased with Crisco(use heavy duty alum.foil sprayed with PAM if you want to speed up cleanup

Spread pie filling evenly over bottom & put almonds on top
Sprinkle dry cake mix over warm cherries and almonds.

Open 7-up and gently mix into cake mix with a fork. Do not mix into cherry filling. Cover and bake for 25-30 min

While cooking make topping:1/2 C sour cream & 1 C powdered sugar.Drizzle over cake when cool. Add whipped cream and cherries if desired.

Lighter-than-air Blueberry Cobbler



2 cans blueberry pie filling

1 can 7- up

1 white cake mix

Pour pie filling into bottom of warm, oiled Dutch oven and spread out evenly. Sprinkle entire dry cake mix over top of pie filling. Pour can of 7-up or Sprite slowly over top of cake mix. Stir with a fork into the cake mix only. Don't mix in with fruit.

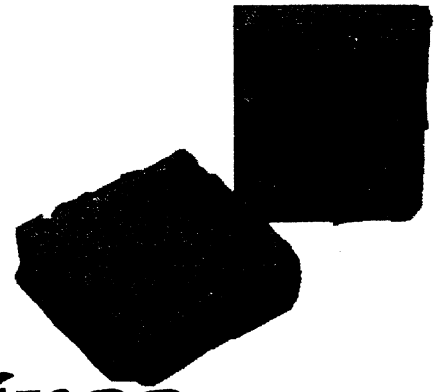


Cover and bake 35-40 minutes. As you dish out turn spoon over so fruit is on the top.....

Serve with Cool Whip or ice cream

16 briquettes, 5 on bottom and 11 on top.





I Wish I Had Nine Lives

Turtle Brownies

1 German chocolate cake mix

1 1/2 cubes butter

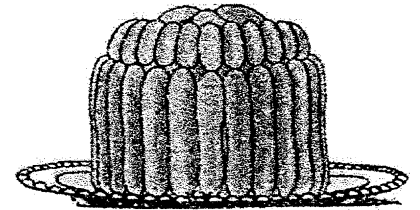
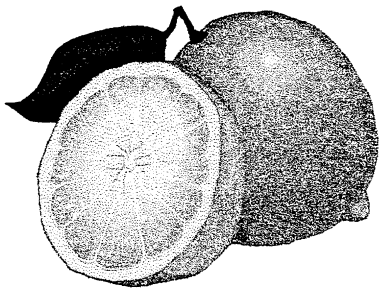
14 caramels

1 small can sweetened condensed milk

1 cup pecans, slightly chopped

Mix cake mix as directed. Add 3/4 cube melted butter and mix. Pour 1 1/2 cup of mixture into base of 12-inch Dutch oven. Bake for 20 min. with 8 coals on the bottom and 12 on top.

Melt caramels with 3/4 cube butter and sweetened condensed milk. Pour mixture over cooked cake mix. Toss on pecans. Pour rest of cake mix over top and bake for 40 more min. or until done



Lemon Orange Cake

12 inch DO

2 boxes Lemon Supreme Cake mix

2 pkg. vanilla instant pudding

8 eggs

1/2 cup cooking oil

2 cup water

Use approximately 8 coals on bottom and 12 on top

Pre Heat oven

1. Mix cake mix, pudding mix, eggs, and cooking oil with water and blend thoroughly (150 strokes)
2. Pour mixture into DO and bake until tooth pick comes out clean **40 to 50 minutes**

Serve with Cool Whip or wait till cool and frost with lemon cake frosting and then Cool Whip. Yum!

