

Crust: (Yields ≈ 4 12" crusts)

Let sit until it foams, then mix in:

- ☐ **12 Cups** Flour
- ☐ **2 Tablespoons** Salt
- ☐ **1 Cup** Shortening
- ☐ **4 Eggs**

Sauce: (Yields ≈1 Quart)

Simmer for 10-20 minutes.
(Recommend preparing Sauce at home.)

- ❑ 2 parts Mozzarella Cheese/1 part Cheddar, Sausage, Pepperoni, Ham, Onions, Olives, Peppers, Mushrooms, Tomatoes, etc.

Serve on hot Dutch Oven Lid.

Make Crust dough from Dutch Father's Pizza.
Roll dough into 2-foot long, ½" diameter "snakes"
Wrap around a smooth, 1" diameter stick.
Cook over a fire (like you would a marshmallow,
only slower) until golden brown.
Slide off stick, and serve with Jam (or honey) down
the middle.

Lightly Brown:

- ❑ **2 Lbs.** Beef, Cut into long thin strips

Add, and cook until Beef is done:

- ❑ **1** Large Onion, Cut into long strips
- ❑ **½ teaspoon** Chili Powder
- ❑ **¼ teaspoon** Ground Black Pepper
- ❑ **Dash** Garlic Salt
- ❑ **1 teaspoon** Worcestershire Sauce
- ❑ **1 teaspoon** Corn Starch

Serve on warm Tortillas with your choice of Shredded Lettuce, Cheese, Olives, Jalapeños, Salsa, Guacamole and Sour Cream.

Mix:

- ☐ **4 Cups** Flour
- ☐ **2 teaspoons** Salt
- ☐ **½ Cup** (rounded) Shortening

Add:

- ☐ **1 Cup** Luke-Warm Water

Blend well, then knead about 50 times on a lightly-floured board.

Form into 1"-2" balls and let sit for 15 minutes.

Flatten each ball into tortilla, the thinner the better.

Cook on moderately hot, ungreased griddle until slightly golden in spots, turning once.

Don't break air bubbles!

☐ **2-4 Tablespoons Soy Sauce**

Simmer until Rice is cooked

Bring to a boil, then reduce heat and simmer until meat is thoroughly cooked.

Simmer until Peppers are tender. (≈5 minutes)

Stew

(Serves 6-8)

Coat:
 2 lbs. LEAN Beef, Cut into 1” cubes
With mixture of:
 ❑ **½ Cup** Flour
 ❑ **½ teaspoon** Pepper
Brown in:
 ❑ **3 Tablespoon** Oil
Add:
 ❑ **6 Cup** Double-Strength Beef Broth
 ❑ **Dash** Worcestershire Sauce
 ❑ **1 teaspoon** Thyme, Crushed
 ❑ **2** Bay Leaves (Remove just before serving)
 ❑ **Dash** Garlic Powder
 ❑ **1 teaspoon** Salt
Heat to a boil, then add:
 ❑ **6** Carrots, Cut into 1” chunks
 ❑ **4-6** Potatoes, Cut into 1” chunks
 ❑ **2-3** Onions, Cut into ½s
 ❑ **¾ Cup** Pearl Barley
Simmer until Potatoes are beginning to fall apart.

Dumplings

(Yields 6)

Mix:
 ❑ **3 teaspoons** Shortening
 ❑ **1½ Cups** Flour
 ❑ **2 teaspoons** Baking Powder
 ❑ **¾ teaspoons** Salt
Stir in:
 ❑ **¾ Cup** Milk
Drop large spoonfuls on top of Stew while cooking.

Navajo Fry Bread

(Serves 6)

Mix:
 ❑ **4 Cups** Flour
 ❑ **4 teaspoons** Baking Powder
 ❑ **2 teaspoons** Salt
Add:
 ❑ Just enough Milk to make soft dough (≈1 Cup)
Knead until not sticky
Divide into 2” balls, then flatten into thin circles.
Fry quickly on both sides in hot oil.

Pepper Steak

(Serves 4-6)

Marinade for several hours (or overnight):
 ❑ **2-3 Lbs.** Beef, Cut into long thin strips
 ❑ **2 Cups** Water
 ❑ **1 teaspoon** Ground Pepper (Fresh is better.)
 ❑ **¼ teaspoon** White Pepper
 ❑ **1 teaspoon** Chili Pepper
 ❑ **1 teaspoon** Paprika
 ❑ **1½ Tablespoons** Worcestershire Sauce
 ❑ **Several Dashes** Tabasco Sauce
 ❑ **4 Cubes** Beef Bullion
 ❑ Juice from 1 Lime

Brown meat lightly.
Simmer until it is tender and cooked through.
Remove meat and leave juices.
Sauté until barely tender:
 ❑ **1** Large Onion, Cut into long strips
 ❑ **2** Green Peppers, Cut into long thin strips
 ❑ **1** Red Pepper, Cut into long thin strips
Replace meat and bring to a simmer for 1 minute.

Add:
 ❑ **½ Lb.** Mushrooms, Sliced
Slowly stir in a SMOOTH mixture of:
 ❑ **¼ Cup** Flour
 ❑ **1 Cup** Cool Water
Bring to a boil and let simmer for 10 minutes

Basque Shepherdder’s Bread

Knead Well:
 ❑ **3 Cups** Hot Water
 ❑ **½ Cup** Butter or Shortening, Melted
 ❑ **½ Cup** Sugar
 ❑ **2½ teaspoons** Salt
 ❑ **2 Tablespoons** Yeast
 ❑ **9½ Cups** Flour
Let Raise, then punch down.
Put in 12” Dutch oven lined with greased foil.
Let rise until it barely touches the lid.
Bake slowly, mostly from the top. (≈45 minutes)

Orange Rolls

(Serves ?)

Combine and let sit until it foams:
 ❑ **½ Cup** WARM Water
 ❑ **1 teaspoon** Sugar
 ❑ **1½ Tablespoons** Yeast
Add:
 ❑ **1 Cup** Scalded Milk
 ❑ **½ Cup** Sugar
 ❑ **½ Cup** Butter
 ❑ **2** Eggs, Beaten
 ❑ **5 Cups** Flour
 ❑ **1 teaspoon** Salt

Knead. Let rise. Punch down. Roll out to ½” thick.
Spread with:
 ❑ **¼ Cup** Butter, Softened
 ❑ **Zest from 1** Orange
 ❑ **2 teaspoons** Sugar

Roll up, then cut into discs.
Place in Dutch Oven on greased foil.
Let rise until doubled in size.
Bake mostly from above.
Glaze with:
 ❑ **¼ Cup** Butter, Melted
 ❑ **1 Cup** Powdered Sugar
 ❑ **Juice from 1** Orange
Top with maraschino cherries, etc.

Fruit Crispy

(Serves 6-8)

Line Dutch Oven with greased foil
Cover bottom with:
 ❑ **3-4 15oz. Cans** Fruit (Apples, Peaches, etc.)
 Including syrup
Sprinkle evenly over the fruit:
 ❑ **1** Cake Mix, Yellow or White
Slice as thinly as possible
 ❑ **1 ½-Cup Stick** Butter
And place evenly over Cake Mix.
Bake very slowly, only from the top, until top is golden brown.

Non-Dutch Oven Recipes

(See Twisties, near Dutch Father’s Pizza)

Root Beer

(Serves 20-30)

Mix Well:
 ❑ **5 Lbs. (≈10 Cups)** Sugar
 ❑ **4 Gallons** Luke-Warm Water
 ❑ **1 3oz. Bottle** Root Beer Extract
 ❑ **3oz.** CHEAP Vanilla
 (Use Root Beer Extract bottle to measure.)
Add:
 ❑ **7-10 Lbs.** Dry Ice
Let bubble until cold. (≈30 minutes)

Ice Cream

(Serves 4-6)

Combine:
 ❑ **6** Egg Yolks
 ❑ **1 Cup** Sugar
Stir into:
 ❑ **6 Cups** Milk
Bring to a full boil, then remove from heat and add:
 ❑ **1½ Cups** Sugar
 ❑ **1½ Pints** Cream
 ❑ Flavoring: Vanilla, Cocoa, Fruit, etc.
 (Make sure any chunks are very small.)
Chill in a 5-quart Ice Cream Maker
(Chilling time is less if you let it sit and cool for a while before using Ice Cream Maker.)

Manti Turkey

(Serves 4-6)

Marinate 4-24 hours:
 ❑ **2-3 lbs.** Turkey Tenders
 ❑ **1 Cup** Lemon-Lime Soda
 ❑ **½ Cup** Soy Sauce
 ❑ **¼ Cup** Vegetable Oil
 ❑ **1 teaspoons** Garlic Powder
 ❑ **1 teaspoons** Horseradish
Grill, dipping in marinade when turned.
Serve immediately.