

**Crust:** (Yields  $\approx 4$  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.

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

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!

Simmer until Rice is 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  
    ❑ **½ 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 Sheepherder’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.