## **Dutch Father's Pizza** Fried Rice BBQ Ribs to Di For Twisties (non-Dutch Oven) (Serves 8-10) (Serves 4-6) (or 16-20 if only used as a Side Dish) Make Crust dough from Dutch Father's Pizza. Brown: **Crust:** (Yields ≈4 12" crusts) Combine and Sautee until browning: Roll dough into 2-foot long, ½" diameter "snakes" ☐ ½ Cup Water Combine: ☐ ½-1 Cup Vegetable Oil Wrap around a smooth, 1" diameter stick. ☐ 1 Large Onion, Cut into rings ☐ 1 Quart WARM Water ☐ 4 Cups Uncooked Rice ☐ **3-5 Lbs.** Spare Ribs Cook over a fire (like you would a marshmallow, ☐ ½ Cup Sugar only slower) until golden brown. Add: Add, and mix well: **2 Tablespoons** Yeast ☐ 6 Cups Water Slide off stick, and serve with Jam (or honey) down ☐ 1 6oz. Can Tomato Paste Let sit until it foams, then mix in: ☐ 1 teaspoon Salt the middle. **2 9oz. Cans** Tomato Sauce ☐ 12 Cups Flour And cook until done (20-45 minutes), adding water ☐ ¼ Cup Brown Sugar **2 Tablespoons** Salt if necessary. ☐ 1 teaspoon Garlic **Fajitas** ☐ 1 Cup Shortening (Serves 6-8) Dig a hole in the center, all the way to the bottom, ☐ ¼ teaspoon Cinnamon ☐ 4 Eggs Lightly Brown: and add: ☐ ¼ teaspoon Cayenne Pepper Knead well for 10 minutes. ☐ 2 Lbs. Beef, Cut into long thin strips **□ 4-6** Eggs ☐ ¼ teaspoon Cumin Add, and cook until Beef is done: Stir Eggs constantly (not Rice) until cooked. ☐ ½ teaspoon Salt Sauce: (Yields ≈1 Quart) ☐ 1 Large Onion, Cut into long strips Add: ☐ ½ Tablespoon Apple Cider Vinegar Combine: ☐ ½ teaspoon Chili Powder ☐ 1-2 Cups Ham, cut into ¼" chunks Bring to a boil, then reduce heat and simmer until ☐ 4 8oz. Cans Tomato Sauce ☐ ¼ teaspoon Ground Black Pepper ☐ 1-2 Cups Chinese Cabbage, Shredded (Or meat is thoroughly cooked. ☐ 1 6oz. Can Tomato Paste ☐ **Dash** Garlic Salt Celery Greens) ☐ 1 teaspoon Oregano ☐ 1 teaspoon Worcestershire Sauce ☐ ½ Cup Carrots, Sliced Thinly ☐ 1 teaspoon Basil **Klondike Chili** ☐ 1 teaspoon Corn Starch (Serves 8-10) ☐ ½-1 Cups Onion or Scallions (or mixture), cut ☐ ½ teaspoon Garlic Powder Add, and sauté: Brown: into ½" pieces ☐ ½ teaspoon Celery Seed ☐ 2 Green Peppers, Cut into long thin strips ☐ 1 Onion, Cut into spoon-sized chunks Stir, then let steam for 5-10 minutes. ☐ 1 teaspoon Salt ☐ 1 Red Pepper, Cut into long thin strips ☐ 1 Lb. Hamburger Stir in: ☐ ½ teaspoon Onion Powder ☐ 1 Large Tomato, Cut into wedge sections Add: ☐ **2-4 Tablespoons** Soy Sauce Simmer for 10-20 minutes. Serve on warm Tortillas with your choice of ☐ 3 14.5oz. Cans Sliced Tomatoes (Recommend preparing Sauce at home.) Shredded Lettuce, Cheese, Olives, Jalapeños, ☐ 2 14.5oz. Cans Diced Tomatoes **Spanish Rice** (Serves 6-8) Salsa, Guacamole and Sour Cream. ☐ 1 15oz. Can Pinto Beans, Drained and rinsed **Suggestions for Toppings:** Brown: **2 15oz. Can** Kidney Beans, Drained and rinsed ☐ 2 parts Mozzarella Cheese/1 part Cheddar, ☐ 2-3 Lbs. Hamburger ☐ 1 Tablespoon Brown Sugar Tortillas (from Sandra Clawson) (Yields ?) Sausage, Pepperoni, Ham, Onions, Olives, **2** Onions, Chopped ☐ 1 Tablespoon Apple Cider Vinegar Mix: Peppers, Mushrooms, Tomatoes, etc. Add: ☐ 1 teaspoon Salt ☐ 4 Cups Flour ☐ 3 Cups Rice ☐ 1 teaspoon Cumin **Process:** ☐ 2 teaspoons Salt ☐ 1 Green Pepper, Chopped ☐ 1 teaspoon Garlic, Minced Line Dutch Oven with foil and grease half way up. ☐ ½ Cup (rounded) Shortening ☐ 1 10¾oz. Can Tomato Soup ☐ ½ teaspoon Ground Black Pepper Roll dough out and place in Dutch Oven so the crust Add: ☐ 2 8oz. Cans Tomato Sauce ☐ ½ Cup Cilantro, Fresh, Chopped goes ≈2" up the side. ☐ 1 Cup Luke-Warm Water ☐ 1 Ouart Stewed Tomatoes Bring to a boil and simmer for 20-30 minutes. Add a thin layer of sauce, then a thin layer of Blend well, then knead about 50 times on a lightly-☐ 1 Tablespoon Salt Cut into spoon-sized chunks and add: Cheese, then liberal amounts of toppings, then floured board. ☐ ¼ teaspoon Pepper ☐ 2 Anaheim Peppers liberal amount of cheese. Form into 1"-2" balls and let sit for 15 minutes. ☐ 1 Quart Water (Add more if necessary) ☐ 1 Poblano Pepper Cook almost completely from above until cheese is Flatten each ball into tortilla, the thinner the better. Simmer until Rice is cooked ☐ 1 Red Bell Pepper turning golden, then cook from bottom until Cook on moderately hot, ungreased griddle until Simmer until Peppers are tender. (≈5 minutes) crust is done. slightly golden in spots, turning once.

Serve on hot Dutch Oven Lid.

Don't break air bubbles!

<u>Stew</u>	(Serves 6-8)	Pepper Steak (Serves 4-6)	Orange Rolls (Serves ?)	Non-Dutch Oven Recipes
Coat:		Marinade for several hours (or overnight):	Combine and let sit until it foams:	<u></u>
2 lbs. LEAN Beef, Cut into 1" cubes		☐ <b>2-3 Lbs.</b> Beef, Cut into long thin strips	☐ ½ Cup WARM Water	(Sac Turistics many Dutch Father's Direct
With mixture of:		☐ 2 Cups Water	☐ 1 teaspoon Sugar	(See Twisties, near Dutch Father's Pizza)
☐ ½ Cup Flour		☐ 1 teaspoon Ground Pepper (Fresh is better.)	☐ 1½ Tablespoons Yeast	
☐ ½ teaspoon Pepper		☐ ¼ teaspoon White Pepper	Add:	Root Beer (Serves 20-30)
Brown in:		☐ 1 teaspoon Chili Pepper	☐ 1 Cup Scalded Milk	Mix Well:
3 Tablespoon Oil		☐ 1 teaspoon Paprika	☐ ½ Cup Sugar	☐ 5 Lbs. (≈10 Cups) Sugar
Add:		1½ Tablespoons Worcestershire Sauce	☐ ½ Cup Butter	4 Gallons Luke-Warm Water
6 Cup Double-Strength Beef Broth		Several Dashes Tabasco Sauce	☐ 2 Eggs, Beaten	☐ 1 3oz. Bottle Root Beer Extract
Dash Worcestershire Sauce		4 Cubes Beef Bullion	☐ 5 Cups Flour	☐ 3oz. CHEAP Vanilla
1 teaspoon Thyme, Crushed		☐ Juice from 1 Lime	☐ 1 teaspoon Salt	(Use Root Beer Extract bottle to measure.)
2 Bay Leaves (Remove just before s	erving)	Brown meat lightly.	Knead. Let rise. Punch down. Roll out to ½" thick.	Add:
☐ <b>Dash</b> Garlic Powder		Simmer until it is tender and cooked through.	Spread with:	☐ <b>7-10 Lbs.</b> Dry Ice
☐ 1 teaspoon Salt		Remove meat and leave juices.	☐ ¼ Cup Butter, Softened	Let bubble until cold. (≈30 minutes)
Heat to a boil, then add:		Sauté until barely tender:	☐ Zest from 1 Orange	
6 Carrots, Cut into 1" chunks		☐ 1 Large Onion, Cut into long strips	2 teaspoons Sugar	Ice Cream (Serves 4-6)
4-6 Potatoes, Cut into 1" chunks		☐ 2 Green Peppers, Cut into long thin strips	Roll up, then cut into discs.	
☐ 2-3 Onions, Cut into 1/s		☐ 1 Red Pepper, Cut into long thin strips	Place in Dutch Oven on greased foil.	Combine:
☐ 1/2 Cup Pearl Barley		Replace meat and bring to a simmer for 1 minute.	Let rise until doubled in size.	☐ 6 Egg Yolks
Simmer until Potatoes are beginning to f	fall apart.	Add:	Bake mostly from above.	☐ 1 Cup Sugar
	•	☐ ½ Lb. Mushrooms, Sliced	Glaze with:	Stir into:
<u>Dumplings</u>	(Yields 6)	Slowly stir in a <u>SMOOTH</u> mixture of:	☐ ¼ Cup Butter, Melted	☐ 6 Cups Milk
Mix:			☐ 1 Cup Powdered Sugar	Bring to a full boil, then remove from heat and add:
☐ 3 teaspoons Shortening		☐ 1 Cup Cool Water	☐ Juice from 1 Orange	☐ 1½ Cups Sugar
☐ 1½ Cups Flour		Bring to a boil and let simmer for 10 minutes	Top with maraschino cherries, etc.	☐ 1½ Pints Cream
2 teaspoons Baking Powder		-		☐ Flavoring: Vanilla, Cocoa, Fruit, etc.
☐ ¾ teaspoons Salt		Basque Sheepherder's Bread	Fruit Crispy (Serves 6-8)	(Make sure any chunks are very small.)
Stir in:				Chill in a 5-quart Ice Cream Maker
☐ ¾ Cup Milk		Kneed Well:	Line Dutch Oven with greased foil Cover bottom with:	(Chilling time is less if you let it sit and cool for a
Drop large spoonfuls on top of Stew whi	le cooking.	☐ 3 Cups Hot Water	☐ 3-4 15oz. Cans Fruit (Apples, Peaches, etc.)	while before using Ice Cream Maker.)
	· ·	☐ ½ Cup Butter or Shortening, Melted	Including syrup	
Navajo Fry Bread	(Serves 6)	☐ ½ Cup Sugar ☐ 2½ teaspoons Salt	Sprinkle evenly over the fruit:	Manti Turkey (Serves 4-6)
Mix:		•	☐ 1 Cake Mix, Yellow or White	Marinate 4-24 hours:
☐ 4 Cups Flour		☐ 2 Tablespoons Yeast	Slice as thinly as possible	☐ 2-3 lbs. Turkey Tenders
4 teaspoons Baking Powder		9½ Cups Flour	☐ 1½-Cup Stick Butter	☐ 1 Cup Lemon-Lime Soda
☐ 2 teaspoons Salt		Let Raise, then punch down.	And place evenly over Cake Mix.	☐ ½ Cup Soy Sauce
Add:		Put in 12" Dutch oven lined with greased foil.	Bake very slowly, only from the top, until top is	☐ ¼ Cup Vegetable Oil
☐ Just enough Milk to make soft doug	gh (≈1 Cup)	Let rise until it barely touches the lid.	golden brown.	☐ 1 teaspoons Garlic Powder
Knead until not sticky	2 (	Bake slowly, mostly from the top. (≈45 minutes)		☐ 1 teaspoons Horseradish
Divide into 2" balls, then flatten into thir	n circles.			Grill, dipping in marinade when turned.
Fry quickly on both sides in hot oil.	-			Serve immediately.