## **Dutch Father's Pizza Fried Rice** BBQ Ribs to Di For Twisties (non-Dutch Oven) (Serves 4-6) (Serves 8-10) Make Crust dough from Dutch Father's Pizza. (or 16-20 if only used as a Side Dish) 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 Add: only slower) until golden brown. 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 ☐ 1 Cup Shortening **Faiitas** (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 (Serves 8-10) ☐ 1 teaspoon Corn Starch ☐ 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, □ 214.5oz. 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 Quart 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

slightly golden in spots, turning once.

Don't break air bubbles!

crust is done.

Serve on hot Dutch Oven Lid.

Simmer until Peppers are tender. (≈5 minutes)

<u>Stew</u> (Se	erves 6-8)	Pepper Steak (Serves 4-6)	Orange Rolls (Serves ?)	Non-Dutch Oven Recipes
Coat: <b>2 lbs.</b> LEAN Beef, Cut into 1" cubes		Marinade for several hours (or overnight):  2-3 Lbs. Beef, Cut into long thin strips	Combine and let sit until it foams:  2	(Con Trainting many Dutab Fatheric Pierra)
With mixture of:		☐ 2 Cups Water	☐ 1 teaspoon Sugar	(See Twisties, near Dutch Father's Pizza)
☐ ½ Cup Flour		☐ <b>1 teaspoon</b> 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	☐ 13oz. 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 servi	ving)	Brown meat lightly.	Knead. Let rise. Punch down. Roll out to ½" thick.	Add:
☐ Dash 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	<b>Ice Cream</b> (Serves 4-6)
☐ 4-6 Potatoes, Cut into 1" chunks		2 Green Peppers, Cut into long thin strips	Roll up, then cut into discs.	Combine:
☐ 2-3 Onions, Cut into 1/8s		☐ 1 Red Pepper, Cut into long thin strips	Place in Dutch Oven on greased foil.	☐ 6 Egg Yolks
☐ <b>¼ Cup</b> Pearl Barley		Replace meat and bring to a simmer for 1 minute.	Let rise until doubled in size.	☐ 1 Cup Sugar
Simmer until Potatoes are beginning to fall	apart.	Add:	Bake mostly from above.	Stir into:
_ "		☐ ½ Lb. Mushrooms, Sliced	Glaze with:	☐ 6 Cups Milk
<u>Dumplings</u>	(Yields 6)	Slowly stir in a <u>SMOOTH</u> mixture of:	☐ ¼ Cup Butter, Melted	Bring to a full boil, then remove from heat and add:
Mix:		☐ ¼ Cup Flour	☐ 1 Cup Powdered Sugar	☐ 1½ Cups Sugar
☐ 3 teaspoons Shortening		☐ 1 Cup Cool Water	☐ Juice from 1 Orange	☐ 1½ Pints Cream
☐ 1½ Cups Flour		Bring to a boil and let simmer for 10 minutes	Top with maraschino cherries, etc.	☐ Flavoring: Vanilla, Cocoa, Fruit, etc.
2 teaspoons Baking Powder				(Make sure any chunks are very small.)
¾ teaspoons Salt		Basque Sheepherder's Bread	Fruit Crispy (Serves 6-8)	Chill in a 5-quart Ice Cream Maker
Stir in:		Kneed Well:	Line Dutch Oven with greased foil	(Chilling time is less if you let it sit and cool for a
☐ ¾ Cup Milk		☐ 3 Cups Hot Water	Cover bottom with:	while before using Ice Cream Maker.)
Drop large spoonfuls on top of Stew while c	cooking.	☐ ½ Cup Butter or Shortening, Melted	☐ 3-4 15oz. Cans Fruit (Apples, Peaches, etc.)	,
Name to Fore Donald		☐ ½ Cup Sugar	Including syrup	Manti Turkey (Serves 4-6)
	(Serves 6)	☐ 2½ teaspoons Salt	Sprinkle evenly over the fruit:	
Mix:		☐ 2 Tablespoons Yeast	☐ 1 Cake Mix, Yellow or White	Marinate 4-24 hours:
☐ 4 Cups Flour		☐ 9½ Cups Flour	Slice as thinly as possible	2-3 lbs. Turkey Tenders
4 teaspoons Baking Powder		Let Raise, then punch down.	☐ 1½-Cup Stick Butter	☐ 1 Cup Lemon-Lime Soda
2 teaspoons Salt		Put in 12" Dutch oven lined with greased foil.	And place evenly over Cake Mix.	☐ ½ Cup Soy Sauce
Add:		Let rise until it barely touches the lid.	Bake very slowly, only from the top, until top is	☐ ¼ Cup Vegetable Oil
☐ Just enough Milk to make soft dough (	≈1 Cup)	Bake slowly, mostly from the top. (≈45 minutes)	golden brown.	☐ 1 teaspoons Garlic Powder
Knead until not sticky				☐ 1 teaspoons Horseradish  Grill, dipping in marinade when turned.
Divide into 2" balls, then flatten into thin cir	rcles.			Serve immediately.
Fry quickly on both sides in hot oil.		<b>.</b>		Serve infilieulately.