

***The Cromer's Demo Recipes***  
***"Grilling Gala" Orson Gygi June 7, 2014***

**Rhodes Rolls in a Dutch Oven**

The Cromer's  
12" Dutch Oven

Ingredients:

1-package frozen Rhodes Rolls

Partially thaw the package of rolls, so you can cut them in ½ with Scissors. Oil or spray Pam on the inside of your oven. We cut the rolls in ½ and then just place them in the oven and put the lid on. Put them in a warm spot to raise maybe a ½ hour or so (depending on the temperature) then cook with 9 charcoals on the bottom and 15-16 on the top. Cook for about 20 minutes you will smell them when they are ready. Let them sit for a few minutes then dump them out of your oven. Serve warm and with butter or whatever you like.

Alternate: Add Butter to the top of the rolls before you bake and sprinkle with Johnnys Garlic Bread seasoning

**Mini Pizzas**

The Cromer's  
12" or 14" Dutch Oven

Ingredients:

English Muffins

Pizza Sauce

Mozzarella cheese

Pepperoni

Other toppings as desired;

Mushrooms, Olives, Pineapple, Sausage etc.

Pre heat your Dutch oven upside down by placing a trivet upside down so your lid can fit on it. (it will be easier to get the pizzas out of it, upside down) Now place 9 or so coals underneath and as many as you can get on the top in a single layer. Be sure and oil the lid. Prepare your pizzas by cutting the English muffins in half. Put a tablespoon or so of sauce on the muffin, then some mozzarella cheese, then add other toppings of your choice. Change things around or make them easy, have your children help make their own. This is a fun recipe, and we've enjoyed it camping and at home with our children.

### **Rice Pudding**

The Cromer's  
10" Dutch oven

Ingredients:

2 Cups of cooked rice  
1 Can of Evaporative Milk  
1 Cup of Sugar  
1 tsp. of Cinnamon  
½ tsp of Nutmeg  
1 tsp. Vanilla (optional)  
½ Cup Raisons (optional)

I use a propane stove for this one, but charcoal would work also. I add the rice, milk, sugar, cinnamon, nutmeg, and raisons to your Dutch oven. Heat on medium to low heat until it just starts to boil, stir as needed during the process. Don't overcook because it will burn easy. As soon as it starts I add the vanilla and turn off the heat put the lid on the oven and just let it sit for 20 minutes or so. Serve either warm or cold, I think it is one of those desserts that is better the next day!

### **Beef Tips and Rice**

The Cromer's  
12" Dutch Oven

2-3 Lbs of Beef Tips or Stew meat  
1 Dry Brown Gravy mix  
1 Dry Onion Soup mix  
1 Can Cream of Mushroom Soup  
1 Cup water

Brown meat in the bottom of the Dutch Oven with a little oil. And remaining ingredients and cook for 1-2 hours. 10-13 coals on top and 9 on the bottom.

Cook rice as directed and serve the tips over the rice.

## **Monkey Bread**

The Cromer's

10" or 12" Dutch Oven

### ***Dough:***

3-4 Cans of refrigerator Biscuits

### ***Cinnamon Seasoning Mix:***

2 Tablespoons of Cinnamon

1-2 Cups of Sugar

(Just mix these 2 items together We use a zip-lock bag)

1 Cube melted Butter

### ***Glaze:***

2 Tablespoons of Milk

1 Cup of Powdered Sugar

(Beat these items together)

Oil or spray Pam on the inside of your oven. Take your biscuits break in half and roll in to small ball size pieces. Dip the dough in the melted butter and dip in the cinnamon sugar mix (Use zip-lock bags). Drop the dough ball in your oven. There is no wrong way to do this. When you are done bake at 350 degrees (9 on the bottom and 15 on the top) for about 20-30 minutes. When it is done let it cool for a few minutes then invert your oven on to a plate or the lid, and cover with your glaze.

## **Apple Crisp**

The Cromer's

12" Dutch Oven

1 Bottle of Apple Filling

$\frac{3}{4}$  Cup of Flour

$\frac{3}{4}$  Cup of Brown Sugar

1 Cup of Rolled Oats

1 Cube Butter

Dump apple filling in the bottom of a 10 or 12" oven. Mix dry ingredients together until mixed good then sprinkle over the top of the Apple filling. Cook with 9 coals on the bottom and 15 on the top for 30-40 minutes. Serve with Ice cream or whipped cream. (This is good cold also)

## **Cookies**

*The Cromer's*

*12" or 14" Dutch Oven*

Cookie dough per your favorite recipe or use store bought to make it easy.

Preheat your Dutch Oven. I use a 12" or a 14" oven upside down. Just put a trivet underneath it to hold it. Oil or spray the lid then place your dough on the lid then put the base on to cover it. Spread the charcoal over the top 15-16 on top and 9 on the bottom. Cook per the package directions. Use good leather gloves with this one so you can lift the base off. You can also just cook it as a bar cookie in the bottom of your oven and slice it.

## **Ultimate Little Smokies**

The Cromer's

10 or 12" Dutch Oven

1 package Little Smokies (12oz)

1 Pound of Bacon

1 Stick of Butter

1 ½ Cups of Brown Sugar

Cut the bacon in thirds then wrap each piece around a little smokie, then lay them seam side down in a lightly oiled Dutch Oven. Heat the butter and sugar until it melts and mixes good, then pour it over the little smokies. Cook for about 20-30 minutes with 13-15 coals on top and 7-9 on the bottom. If the bacon needs to be crispier and some more coals to the top for a minute or two.

## **Apple Spice Cobbler (or Dump Cake)**

The Cromers

12" Dutch Oven

1 Apple Spice Cake Mix

2 Cans Apple pie filling

½ Can Sprite (or really any soda pop)

½-1 Cube Melted Butter

Cinnamon and Nutmeg for the top.

Oil the 12" Dutch Oven, Dump the cans of Apple pie filling in the bottom of the oven and spread around evenly. Sprinkle the dry cake mix over the top of the filling then pour the soda around the outside edges of the oven do not mix! Then pour the melted butter over the top of everything then sprinkle with a little Cinnamon and Nutmeg. Bake for about 30 minutes at 350 degrees. 9 coals on the bottom and 15 on the top. Enjoy with whipped cream or our favorite Vanilla Bean Ice cream.