Dutch Oven Recipes

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|  | Chicken Fried Steak  <https://www.youtube.com/watch?v=BMu3rPI40wQ>  Tenderizing Meat  <https://www.youtube.com/watch?v=oKQOyliQV1Q>  Ingredients:  Round Steak  2 cups of Buttermilk  1 Egg  2 cups Flour  Ranch (flour)  Baking Powder  Corn Starch  Canola Oil  Have 2 Bowls – One Liquid (Buttermilk and Egg) and One Flour( Flour, Ranch, Baking Powder, CornStarch)  Put round steak in Liguid, then put it in Flour, then put it back in Liguid  Oil should be around 350 degrees before putting steak in oil  Put steak in Oil Let it cook a Total of 8 minutes, 4 minutes per side.  2019/11/16 – Much room for Improvement. Big mistake put everything in one bowl, improvised buy using twice the amount of flower needed. I had to cook longer than 8 minutes, end up cooking around 15 minutes total. The batter had trouble sticking to the meat, attribute this partially to not using a meat cleaver. Get some chicken patties next time, have to use a lot of oil, so it will be good to make a lot. The Round Steaks I got were thin, try a thicker round steak next time. | See Sauces and Gravy for Recipe for Gravy. |

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|  | DR. Pepper chicken  14 briquettes on top / 12 on bottom  <https://www.youtube.com/watch?v=3EvWMlVv1Vs> |  |
| 08/12/2018 | Chili  <https://www.youtube.com/watch?v=nPItJS1gtVY> |  |
| 07/29/2018 | Chicken  <https://www.youtube.com/watch?v=eR70abi2lIw>  Bar-b-que chicken – sausage- potatoes  <https://www.youtube.com/watch?v=3SPM8FdvMSM> |  |
| 07/30/2018 | Fried Chicken   * Mix flour, onion powder, garlic powder, salt, pepper, cayenne pepper, paprika. * Separate bowl mix eggs, milk.   Add chicken to milk and eggs solution and then dip into flour mix.   * Put chicken in pan then add oil. (Last time I was only able to put 3 pieces in pan because I had so much oil.) * Cook 6 minutes then turn. Cook 12 minutes, constantly turning. Cook big pieces 15 minutes. Total Cook time – Max 15 minutes. * You want the chicken to be Half in/Half out of Oil. Best way to do this is to put the chicken in first and then put in oil. * To know chicken is done, it needs to have an internal temperature of 165 degrees.   <https://www.youtube.com/watch?v=en3RYR5WMrk>  <https://www.youtube.com/watch?v=FtY0zUI7dKc>  <https://www.youtube.com/watch?v=-91c-7F8utw>  <https://www.tastemade.com/videos/barebones-dutch-oven> |  |
|  | Chicken and Potatoes  <https://www.youtube.com/watch?v=8aUQZbZbTxw> |  |
| 08/05/2018 | Liver and Onions  <https://www.youtube.com/watch?v=Spjva0I2Drs> |  |
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