# Dutch Oven Recipes

## Chicken Fried Chicken or Steak

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| Chicken Fried Steak  Cooked in Skillet  <https://www.youtube.com/watch?v=Zv695ohVurM>  Cooked in Dutch Oven  <https://www.youtube.com/watch?v=BMu3rPI40wQ>  Tenderizing Meat  <https://www.youtube.com/watch?v=oKQOyliQV1Q>  Pounded Round Steak with Gravy  https://www.youtube.com/watch?v=rcGZZicWWoQ  Ingredients:  Round Steak  **Bowl2:**  2 cups of Buttermilk (milk with some lemon can be substitute)  1 Egg  **Bowl1:**  Baking Powder  Salt,  Pepper  Garlic Powder,  Chicken Bouillon  Corn Starch (2 Table spoons)  2 cups Flour  Ranch (flour)  **Dutch Oven:**  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 15 minutes (cook 8 minutes and then flip over and cook 7 minutes). You can cook chicken strips a total of 10 minutes.  2020/08 - Got a thicker Bottom Round from Sam’s. Evidently there are 3 types of Round Steak (Top, Bottom, and Inner. Innner round is suppose to be the best.) Came out better, Tricia felt like steak should have been more tenderized. The Chicken came out good.  2019/11/16 – Much room for Improvement. Big mistake put everything in one bowl (I was supposed to use two bowls one for ligquid and the other for flour), 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. |

## Dr. Pepper Chicken

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|  | DR. Pepper chicken  14 briquettes on top / 12 on bottom  <https://www.youtube.com/watch?v=3EvWMlVv1Vs> |  |

## Chili

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| 08/12/2018 | Chili  <https://www.youtube.com/watch?v=nPItJS1gtVY> |  |

## Chicken

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| 07/29/2018 | Chicken  <https://www.youtube.com/watch?v=eR70abi2lIw>  Bar-b-que chicken – sausage- potatoes  <https://www.youtube.com/watch?v=3SPM8FdvMSM> |  |

## Fried Chicken

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| 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

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|  | Chicken and Potatoes  <https://www.youtube.com/watch?v=8aUQZbZbTxw> |  |

## Liver and Onions

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| 08/05/2018 | Liver and Onions  <https://www.youtube.com/watch?v=Spjva0I2Drs> |  |