



LONE STAR DUTCH OVEN SOCIETY

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THE DUTCH OVEN

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Our Prez Says:



The year is moving on. Our LSDOS is growing. In the past month we have had several inquiries about starting up new chapters. When we are asked about starting new chapters, it shows that our society and chapter members are telling others about us and how much fun we have with our Dutch oven cooking.

There will be a joint Bare Pot and Hill Country Chapters' demonstration effort on April 20th at the Kerrville Cowboy

Artists of America Museum as part of their 2002 Roundup and Frontier Festival. We'll be doing lots of peach cobbles there as well as doing some valued public relations for our Society. Don't forget that all Chapters must hold open elections for their Chapter Advisors during the months of **April or May** to comply with our LSDOS BYLAWS. Be sure to forward the results of those elections to me, our LSDOS Secretary Peggy Tombs, and to our newsletter editor Bill Brummel, as called for in our BYLAWS. Those Chapters which held their elections prior to April must again hold an election before May is over in order to comply with our LSDOS BYLAWS. The current BYLAWS were published in the February newsletter.

As brought up elsewhere in this issue, our all member summer DOG and business meeting will be held at a new location, McKinney Falls State Park located between Austin and Del Valle on July 20th. We have reserved a much larger and nicer pavilion for this annual event.

Since we will be voting on changes as recommended by our Board of Directors to our current BYLAWS and nominating our 2003 officers, everyone, especially all of our Chapter Advisors, need to attend this important meeting if at all possible.

At this summer meeting, we will also discuss our annual important demonstration event at this year's Wildlife EXPO that will be held on the grounds of the Texas Parks and Wildlife's headquarters grounds on October 4 to 6. See the announcement on this event elsewhere in this issue.

Again, my thanks go out to all of you who are helping our LSDOS and chapters grow. Keep those pots and your public relations working!

State News

Elected Officers of LSDOS

President: Mr. Marion Olson, 116 Mall View, San Antonio, TX 78233-6232, Ph/FAX: (210) 342-1378, No E-Mail.

1st Vice-President: Mr. John Van Cise, 14 Florence, Kerrville, TX 78028, Ph. (803) 792-6587, E-Mail: vam@personalcomputer.net

2nd Vice-President: Mrs. Cheryel McRoy, 606 Valley Hill, Duncanville, TX 75137, Ph. (972) 780-8728, E-Mail: thork9sar@aol.com

Secretary: Mrs. Peggy Tombs, 2508 Crider Rd., Marble falls, TX 78654, Ph. (830) 693-2532, E-Mail: pbt@tstar.net

Trustee: Mr. Tom Earnest, 5870 Spring Crossing, San Antonio, TX 78247, Ph. (210) 654-1255, E-Mail: earsnest@swbell.net (Yes, earsnest is correct on e-mail address.)

Other Board of Directors Members

Bill Brummel - 11434 Castlon Dr., San Antonio, TX 78245-2239 (210) 675-3468, FAX: (210) 645-6557; E-Mail: 2bs@stic.net

Rick Labossiere - 706 Algregg St., Houston, TX 77008-4521 (713) 425-5319

"Butch" Mize - 1244 Tiffany Lane, Lewisville, TX 75067 (972) 221-5965, E-Mail: jmize57086@aol.com

LSDOS All Member Summer DOG and Business Meeting

We've moved this year's site from Bastrop State Park to McKinney Falls State Park primarily due to the fact that we'll have a much larger, and screened in, pavilion in which to eat and hold our meeting. As those of you who have attended our previous summer DOGs and meetings well know, we've been pressed to have enough room to place all of our cooked foods, much less for those of us wanting to sit and enjoy eating them. This new location will more than solve that problem and hopefully entice even more members to come and enjoy the outing and feasting as well as being present to cast their votes on important LSDOS issues and Board of Directors recommended BYLAWS changes.

This will be a Dutch oven pot luck lunch first, with the business meeting afterwards, so plan your arrival in time to set up and cook your dish(es) in enough time to be ready to serve them at high noon sharp. Chapter members are always invited to this annual summer DOGs and meetings but, of course, only LSDOS members will be allowed to vote on the issues brought up.

Directions: The park is located 13 miles southeast of the State Capitol in Austin off US Highway 183. Take McKinney Falls Parkway, south off US 183 South between Austin and Del Valle, straight to the park entrance.

EXPO 2002 - You'd think that after one long weekend of leading our LSDOS crew's highly successful efforts at last year's EXPO that Butch Mize wouldn't be crazy enough to take it back on for this year. But he has. This year's efforts will be on October 4-6. The 4th will be the day that Butch and our LSDOS volunteers will gather on the grounds of the Texas Parks and Wildlife Department to set up our demonstration booth. Then on the 5th and 6th, it'll be a full-court press of keeping those pots hot in giving out our baked products to as many of the near 45,000+ visitors as possible while still promoting our LSDOS and its functioning Chapters to those folks visiting our site

Butch has reported that he had an excellent crew of first class assistants last year and that he hopes at least all of them will come back to help again this year. However, he's still in dire needs for additional helpers even if it can be for only one day.

Please contact him ASAP at his home address at: 1244 Tiffany Lane, Lewisville, TX 75067 or via email at: jmize57086@aol.com

Just ask any of those who have helped make our award winning EXPO events so successful over the past two years and they all will tell you that even with all of the hot and hard work, it was one heck of a lot of fun! So join up and share in their fun and experiences. It'll be well worth your time and effort.

LSDOS/CHAPTERS PHOTO GRAVURE

Editor's Note: To all of you who sent me your digital photos, they sure were nice photos but I can't use them! Please either send me the actual colored or black and white prints by snail-mail or as a part of your main e-mailed message - no attachments nor .jpg's. My combination Fax/copier that I have attached to my computer will not print out .jpgs or attachment photos that I can use. Also, send me info about who is doing what in your photos! Otherwise I won't use them. I'll return your actual photos if you so request. Thanks!

Scott Manufacturing Aluminum Dutch Ovens

Scott Manufacturing Company has sent us some interesting information on how to cook using their Dutch ovens.

"That's right! Aluminum! These Dutch ovens will probably make an old Sourdough roll over in his grave, but they weigh a third as much as cast iron, don't take special care, and will cook just as well if you understand how to use them. The key to aluminum is that it won't take as much heat and it won't hold it as long as cast iron, so you need to keep it out of the wind, use commercial charcoal briquettes for more even heat and preheat with indirect instead of directly in a fire or on coals.

"The 12" model has three legs, 4" high sides and will feed 6-12 people. The 10" has 3" sides, is compact and light enough to take backpacking, and will hold a main course or dessert for 2-4 people. The small Dutch oven doesn't have legs, so you'll have to prop it up on rocks or use the 3-leg grill, which fits inside for transporting.

"Lids have a sturdy handle in the middle and a rim around the perimeter to hold coals. Heavy wire bail handle is attached to the sides of the Dutch oven and balanced for carrying.

"Spread 6-8 coals underneath the 12" oven and 16-18 on the lid, and you are cooking almost immediately. Hot pot tongs, also made of aluminum, are great for lifting the hot oven lids or picking the whole oven up by its bail when hot."

Chapter News

Bare Pot Chapter - Reelected Chapter Advisor - Bill Brummel, 11434 Castolon Dr. San Antonio, TX 78245-2239, Phone: (210) 675-2368, FAX: (210) 645-6557, E-Mail: 2bs@stic.net

Our two DOGs for this year have all been cooking adventures with the weather. The Feb. DOG was cold, starting off just below freezing and "warming up" to nearly 40 with a strong northerly wind knocking the chill factor back below freezing. Even so, we had 16 cookers and 19 others who either brought home-prepared dishes or just appetites. Since this DOG was held on Ground Hog Day, that was also our cooking theme. Some of the dishes cooked actually had ground hog in them - or so it was claimed.

Our April DOG had the cooking theme of "1836 Texas Recipes." No cold weather this time but we were cooking during very wet conditions with a full-time mist or drizzle plus occasional spurts of light rainfalls during the whole time. However, we still had 20 cookers and 25 others in attendance. Several of our 20 cookers did multiple pots so we had lots of wonderful foods to sample from and did! There was enough food so that no one went home hungry unless it was their own fault.

At the business meeting following this DOG, Bill Brummel was elected to be our Chapter Advisor for the next year as required by **ARTICLE VI, Elections (2)** of our LSDOS BYLAWS.

Our next DOG is scheduled for June 1st at 10 AM at our usual site of Eisenhower Park, located 2 miles north of Loop 1604 on NW Military Hwy, on the north side of San Antonio. Our cooking theme for this DOG is Southwest Cooking. Everyone is most welcomed to come and share our fun, food, and fellowship. For information contact Bill at (210) 675-3468 or by email at 2bs@stic.net. Also remember, at each of our DOG's meetings, following our feasting, we draw for attendance prizes for both cookers and non-cookers so be sure to get your names on our sign-in list. The yearly Grand Prize of a Lodge 12" Winter Games Olympic Dutch Oven will be awarded by a drawing from those individual or teams who came and cooked using a Dutch oven at the majority of our DOGs during this year.

Black Pot Chapter - New Chapter Advisor - Karen Dufresne, 2106 Andover Dr., Round Rock, TX 78664, (512) 388-5492, e-mail: kdufresne@austin.rr.com.

The Smoking Pots held their first meeting of the year at Mary Musselman's house. We had a good turnout, the weather was very cooperative (in the upper 70's and Sunny). We had visitors drop by to see how we cook in a Dutch oven. Two of the visiting couples joined our chapter on the spot as well as buying cookbooks. They're going right out and buy a Dutch and start cooking with us!!! There were nine pots going and the aromas were wonderful. There was Country Style Ribs and Red Cabbage, Forty Mile Stew, yeast bread, and several Mexican dishes that were outstanding. We had two visiting girl scouts that cooked a most delicious Norwegian lemon cake with apple pie filling. There was also a cobbler complete with ice cream to top it off and a peanut butter/chocolate dessert that was to die for!

While the food was cooking we decided the meeting dates for the rest of the year as follows:

* Meetings will be held the last Sunday of the Month at Mary Musselman's house unless otherwise stated:
E-mail m.a.musselman@worldnet.att.net for directions or call Mary's home phone - 512-244-4224

* May 26th meeting's theme is "Pot Luck" - Just remember to bring copies of your recipe to share with others!

* September 29th - Remember to bring copies of your recipes to share with others

* October 27th - The meeting's theme will be "Trick or Treat of the Draw" - Each person planning on attending this meeting needs to bring an extra ingredient for the lucky (unlucky?) person whose name is drawn from the hat and will have to "trick or treat" for the ingredients to create a dish in his/her Dutch Oven.

* November 24th - We will be doing a "Thanksgiving in a Dutch", so be thinking of all those old favorites that everyone enjoys on Thanksgiving and plan on sharing your recipes!

On our March meeting, the weather was atrocious to begin with; RAIN everywhere, wind blowing furiously, and the tarps dumping additional rain!! Mother Nature took pity on us and after about an hour it stopped, the sun came out and it was a beautiful day for cooking, eating and enjoying the company of the Balcones Forge Blacksmiths that were also meeting (but INSIDE a building!). Guess they had better sense than us.

We had a wonderful assortment of foods: Chicken spaghetti, Sonora Casserole, Squash with sautéed onions, Calico Beans, Rice A Rancho, Mountain Man (also known as Train Wreck) breakfast dish, Scalloped Corn, Chicken with Biscuit topping, Loaf Bread, Salad, Biscuits, Apple Pie, Pound Cake with cool whip and mixed berries, Baked Easter Fruit and Oatmeal Cake. Needless to say NO one went away hungry!

Due to the inclement weather, I have no "dry" recipes to share with you this time, maybe next month.

There was an election held Saturday, April 27th during the meeting at Camp Ben McCoullough. Due to the fact that I lost my job and now have a new one that requires travel Sunday thru Thursday, I will no longer be able to be the chapter advisor.

Karen Dufresne has been elected and will assume her duties as chapter advisor effective the May 26th meeting.

Hill Country Chapter - New Chapter Advisor - Rich McCabe, 2860 Medina Hwy., Kerrville, TX 78028 (830) 896-4059, e-mail: outback@ktc.com.

The Hill Country Chapter had our DOG Saturday, February 9, 2002. The day started out cold but we all came out of the jackets pretty early. By the time the pots were on the table, everyone was under the shade trees. We had 25 people attending with 16 pots on the table. Just to mention a few of the pots, there was BBQ Baby Back Ribs, Ground Hog Chili, Scalloped Corn, Sweet Potato Biscuits, Meat Loaf, Baked Beans, and Chicken and Dumplings.

We had nine guests. One from Dematto, Indiana; one from Kingsland, Texas; and one from San Antonio. Dixon and Ann White came up from Helotes to cook with us. So, we're starting to get our word out. We also start them young. We had a one-week old guest (she didn't eat much). I'm proud to say it was my new granddaughter. Caitlin.

We had a short meeting after dinner and discussed getting more exposure and promoting our art. Four members renewed their membership to the LSDOS and before Hannibal left, I got him signed up as a new member. (He was the one wandering around with the video camera). We discussed the survey sheet for the Hill Country Chapter. It was decided to keep the DOG on the second Saturday of the month. We are going to stretch our time to 10:00 a.m.-2:00 p.m. for a fellowship after dinner. As for a theme for our dinners, it was decided that an occasional theme would be acceptable probably once or twice a year. It was also decided to move our DOGs around to promote more exposure. We will hold them at city and state parks plus individual residences. I will contact other Chapters to see if any of their members would care to join us at our monthly DOG. Betty Rutledge is checking on having Ingram City Park for the next two DOGs and then it will be at Beth Haynie's pecan orchard. After the weather turns cooler, we're gonna try for Comfort City Park. For the die-hards, I'm also including the hot months that I will host in my front yard. For the die-hards, we may change the cook time to a breakfast meal then find a cool shade tree. We will discuss these as it gets hotter.

If anyone is interested in hosting a DOG at their place of choice, please let us know. Rose and I will help get it set up. I will be making about three more folding tables that we can use. My #1 side kick is going to set up a file in our computer to store all the recipes we're getting. So, if you need one that you didn't pick up or lost, we may have a copy we can email or snail-mail to you. Until next time, keep the fires hot and the pots empty.

Rich & Rose

Hi ya'all!

What a fantastic day for our April DOG. The weather couldn't have been any better and the country setting was just great. For those who couldn't make it, ya'all sure missed a good one. We had 14 cooks and 18 guests. We were almost outnumbered but no one went away hungry.

We had two first-time cooks, Mark and Ginny Rylander who had visited a couple of times and decided to join our group. Their Reuben Casserole and Peach Crisp dessert were outstanding. Mark has about the best cook table around and cheap, a big flat rock and it really worked good just a little heavy to carry in.

Scott and Jonathan Jones were first time visitors to our group. With a little persuasion, we broke out our #8 Dutch Oven and the makings for an apple cobbler. Rose and I shared our cook table and Rose gave them some good instructions on how to get it done. I think there were probably five or six of us keeping an eye on them to make it enjoyable for them. But by the time the dinner was over, they were more relaxed and hooked. They were going home to dig out their cook gear and mail in their membership to our Chapter.

Some guests that have been with us before visited again. They didn't feel comfortable enough to cook in the Black Pots. So, they brought home made apple pie and jelly roll. I'm working on them and by the end of the year, they will be cooking in the Pot.

Our next DOG will be on May 11 hosted by Beth Hayne and Marie Hardy at the Pecan Orchard on Highway 27 above Ingram. We will forward better directions before then and we will have the signs out.

Upcoming Events:

#1 May 11 - Pecan Orchard DOG, at the Beth Haynie and Marie Hardy Orchard on Highway 27 above Ingram.

#2 July 20 - LSDOS State Meeting - McKinney Falls State Park, southeast of Austin, off Highway 183. Dinner at Noon and meeting afterwards.

#3 October 4-6 - Texas Parks and Wildlife Expo

I will get more information on what the LSDOS will be doing and pass it on as soon as I can.

As per the By Laws of the Lone Star Dutch Oven Society, Article 6, Section 2, all Chapters must hold an annual election either during the month of April or May for the position of Chapter Advisor. There were no nominations for a new Advisor. By Voice Vote, I was reelected. I am honored to have this position and will work hard to keep our Chapter together and growing. But I am not doing it alone. I have my sweet Rose by my side and without her, I couldn't do it. So, y'all are stuck with us for another year and we promise to make it a good one.

Until next, keep the fires burning.

Rich & Rose

PRARIE DOG CHAPTER - "Butch" Mize, 1244 Tiffany Ln., Lewisville, TX. 75067-5632, (972) 221-5965, e-mail: jmize57086@aol.com.

It has been 6 months since the terrible attack that affected each and every one of us throughout our great country, and I hope you been paying close attention, there has been a lot of caring, giving, helping, and praying going on and it sure has had an effect on not only our citizens but the citizens of the world. I trust that you all are continuing to pray as I am for our leaders and young men and women in uniform throughout the world.

Now for the news about our little part of the world. In Febuary we had a dog in Lewisville at Central park and we had a real good time. We had some of our folks from Longview there and I for one was proud to see them again. Jim it is always good to see you and your family, I really appreciate the sacrifice you made for the long trip to be with us and feed us that wonderful chicken you cooked. Wayne you also didn't have a short trip, and its always a pleasure to cook with you also, as well as the more local ones that I get to see often. We had lots of visitors at the last dog and we really like that, I for one am glad to show others the fun we can have with our old black pots.

We have some exciting things planned in the not too distant future, I am sorry I didn't get around in time to plan a March dog, work and other commitments took up too much valuable time. I will try to do better in the future. Mark you calendars for April 27th, we are going to have a Dog at the pavilion at the Johnson Branch Unit park at Lake Ray Roberts just north of Denton, I am planning to camp out Saturday night and if anyone else would like to I would suggest you make your reservations as soon as possible. This is going to be a dog with the Dallas area TOWN organization, (Texas Outdoor Womens Network), this will be a great way to show them how to use the Dutch ovens we are so fond of and just maybe get a few new members in the process, I invite them to bring their cooking things and join in with us and cook what ever you like or just enjoy what others prepare for you. If you wish to reserve a camping spot you need to call 512-637-2294 and reserve camping at the Johnson Branch Unit of Lake Ray Roberts. I will be there early as to make a day of it but let's plan on an evening meal.

Then in May we are going to take a little road trip to Mineola, Tx. Jeff Hawkins and family have invited us to come down there and reserved a pavilion in down town Mineola for May 25th to spread the word of our little club and recruit some folks from down there. Hopefully we can all get there about 10 am on Saturday and make an afternoon of it. To get there you take highway 80 east to Mineola and take a right at the third redlight at the intersection of highway 69 and 80, go south across the railroad tracks and take an immediate right and you will see the pavilion on your right. I am really looking forward to this and I have promised Jeff and his brother-in-law that I would make some of my semi-legendary, almost world famous biscuits.

On June 8th we will be back in Lewisville at Central Park and let's meet early say around 9 am and maybe beat the Texas heat before it beats us. Maybe we can do breakfast things and have a brunch this time, what do you think.

Well that's about all for now and I hope to see each one of you soon with or without your dutch ovens if for no other reason than just to visit. We all know how I like to talk. If you need to contact me call me at home at 972-221-5965 or email me at jmize57086@aol.com. Butch Mize

San Jacinto Sons' Chapter - New Advisor: Willis Skaggs, 31 C. R. 638, Dayton, TX 77535, (936) 258-0517

The San Jacinto Sons' Chapter of the Lone Star Dutch Oven Society has elected new officers. I am happy to report that Willis Skaggs is our new Chapter Advisor and Nathan Case is our Treasurer. We wish them the best in their positions. Also The Chapter has agreed to a schedule. We will have a DOG on the first Saturday of the month at the W.C. Britton Park in Baytown. For now we will plan on starting around 9:AM and say grace at noon. As usual everyone is welcome.

November 30th, 2001, we met at 8 Parkwood, Dayton, Texas at the home of Willis and Becky Skaggs. We had a wonderful dinner party DOG in the yard. Five members and families were in attendance. It may come as no surprise that Jerry T's chili was too hot for some.

January 26th, 2002, we participated in the Chili Cookoff in Crosby. This is a community fundraiser and a lot of fun. We refer to this outing as a "Chili DOG." A wide variety of cooks and cooking equipment were employed. We were the only ones using charcoal. Six members showed up with four of us cooking our own variety of chili. Desserts and many other goodies were also available to enjoy.

February 23rd, we held our first DOG at the W. C. Britton Park in Baytown. We have since adopted this as our main DOG gathering place. Three members were in attendance.

April 6th we met again at W. C. Britton Park. Eleven members cooked on a beautifully sunny Saturday with forty people to feed. This is a lovely park. Come out and cook with us May 4th. The Two Jerry's are making plans to heat um up with everyone at McKinney Falls in July. See you then!

Saltgrass Chapter - Gale & Mary Merriwether, 26719 Maplewood Dr., Spring, TX 77286, (281) 292-3960

Like the mystery story starts out, "It was a cold and windy day . . ." That is exactly how it was for the January DOG, only it changed into decent weather later on that afternoon. I feel more cooks would have come to Bear Creek Park had we not had the bad weather earlier in the day.

However, we did have 17 members and two visitors. Mexican food was the theme, and Mexican food it was and lots of it. It was spiced just right for my taste, not too hot and nothing bland.

Great show, gang!

One of the people that came by was Bill Price, who has been a member for two years, but this was his first time to attend and see what we do. I hope we impressed him enough that he comes back to cook instead of just observing. Another fresh face was the Burford family, Susanne and Jeremy, with them their two young boys, Collin and Ian. We had a visitor, Brantly Minor, who was making his first attempt with a Dutch oven for his Cub Scout troop. Good luck, Brantly. Carol Stevens was cooking when her daughter, Kim came by with a friend. This was a welcomed addition since we had much more food than we could think about eating. Lacey and Rick were a little late getting started, but they caught up with the rest of the group. Drew Labossiere slept through most of the activities, but we all remember her being present.

Mother Nature smiled on the Saltgrass Cookers for the February DOG. Perfect is the only way to describe that day! Eighteen members made the day memorable with some very fine Cajun food cooked with wood coals. With five fire barrels set up for wood cooking, there was plenty of smoke for everyone. Also, there was plenty boiled crawfish, boiled vegetables, sausage rolls, crawfish etoufee, gumbo, and many more Cajun dishes for everyone to eat.

Visiting was Dr. Tim Crist, one of our newest LSDOS members. His brother, Dr. Michael Crist, has been a LSDOS member for a couple of years, but does not participate. Come visit with us, Dr. Michael! You will like the food and the good-time people. Another new person (and somewhat experienced cooker) was Ray Partain. He is new to this area and found a group with a mutual interest. Welcome, Ray!

St. Patrick's Day is the most popular holiday in Ireland, but what I know about Ireland would not make a greasy spot in a five-inch Dutch oven. However, St. Patrick's Day was good enough to bring out 23 members and six visitors for the March DOG. And there was good food galore! The stews, breads, corned beef, soups, and many more dishes were excellent, as were the desserts. I am not going to try to name everything that was cooked, but believe me it was all good.

In the visitor column we had L. J. Lacina from Brenham, R. O. Holland from Houston, and Myra Smallwood from Newcastle, Wyoming visiting her dear friend Wilma Fields. Also, Mary's grandson and granddaughter, Weston and Autumn Simpson, cooked a pot of monkey bread.

Village Creek Chapter - Glen Cook, 9230 Cypress Dr., Lumberton, TX. 77657 (409) 755-0914

2002 Cooking Schedule

June 10th(Monday)	Ready to eat at 6:00 pm	
July 15th (Monday)	Ready to eat at 6:00 pm	Bo & Jackie's farm
August 12th (Monday)	Breakfast at 9:00 am	

We had a fine time at Jim and Chris's farm in March, no rain squalls are going to dampen our Dog. Charles and Lois thought to bring an umbrella to shelter their fire, the rest of us just piled on more charcoal. Except for Sam, he finished up cooking his cornbread under the barn roof.

A big welcome to our new chapter advisors, Floyd and Bobbee Boyett. **(Editor's Note:** However, they were elected prior to the April-May election period as called for in our BYLAWS so a new Chapter Advisor election must be held and properly reported to comply with our BYLAWS.) These cooks are among the busiest people I know, and they will do a great job and enjoy every minute of it.

We are going to meet in April at Sam and Mary Lou's house in Artesian Acres in Lumberton. If you are going toward Beaumont, take the Keith Road exit from Highway 69/96, just before you get to Pine Island Bayou, and turn right into Artesian Acres from the feeder street. Immediately then turn to the left and go about a block to the stop sign. Their house is just on the left. From Beaumont, take the Keith Road exit and turn back under the freeway and make the right turn into Artesian Acres and proceed as above.

Bring friends to our next gathering, we need to share our hobby.



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Chapter Recipes

Bare Pots Chapter

Hoppin' John - from Bill and Bev Brummel

A 10" or 12" regular Lodge cast iron Dutch oven is best for this recipe.

3 each 15.5 oz. cans of black-eyed peas; 3/4 cup of long grain white rice; 2.5 oz. of diced cooked ham; 2 tablespoons of dried ham bouillon

Using bottom heat only, cook rice in oven with water, diced ham, and bouillon until done, adding hot water as needed to prevent rice from drying out or sticking. Add un-drained black-eyed peas, stirring well. Cover oven with lid and bring to a near boil first and then simmer for 15 to 20 minutes making sure all is heated up, stirring occasionally to prevent rice from sticking to the bottom of the oven. A slightly moist dish is preferred, so add hot water as necessary. Serve warm and enjoy. **Note:** Hoppin' John dates back into early American history and continues to be one of those famous "stick to your ribs" dishes.

Twice-Baked Spuds - by Sandra Klassy

4 large baking potatoes; 1-1/2 cups cubed or shredded ham (or cooked beef, pork); 1 cup dairy sour cream; 1/2 cup chopped green onions; 6 T milk; salt and pepper to taste (garlic powder if you like); 1/2 cup shredded cheese (cheddar, Jack, American, whatever).

Scrub potatoes, prick and oil with olive oil. Bake in 425 F degree oven for 50-60 minutes or until tender. When cool enough to handle, cut top of potato off and scoop out center, leaving 1/4 inch thick shells. In mixing bowl, mash potato centers, stir in meat, sour cream, onion, milk, and seasonings. Fill shells with mixture and place in preheated oven. Bake 25-30 minutes until heated through. Sprinkle with cheese and heat for a few more minutes until cheese melts. Serve whole, half, or in small pieces, as you wish. Alternate topping: Chop green onions with pimentoes and capers, top the finished potatoes before adding cheese or instead of cheese.

Jiffy Fruit Cobbler - by Sandra Klassy

1 cup butter; 1-1/2 cups milk; 2 cups all purpose flour; 3 cups of your favorite fruit (she used cherry pie filling); 2 cups sugar (may want to cut this down if fruit has been sweetened); 1/2 t. pepper (yes, that's correct); 4 t. baking powder; 1-1/2 t. nutmeg; 1/2 t. salt.

Melt butter in 12 inch Dutch oven. Mix flour, milk, sugar, baking powder, salt, nutmeg, and pepper until smooth. Pour into melted butter, stirring gently. Add fruit without stirring again. Bake with 15 coals under and 20 on top for 30-45 minutes or until crust is browned.

Green Tea Cake - cooked by Ryoichi and Emiko Yoshikawa

3/4 cup pancake baking mix; 1/8 lb. butter; 4 T sugar; 2 eggs; 4 T milk; 1 t. powdered green tea (Maccha); chocolate chips.

Cream butter with sugar in a bowl. Add and cream the eggs. Add 2 tablespoons of boiling water and the green tea, making a paste of all. Add in pancake mix and milk, stirring well. Now add in some chocolate chips. Bake in a 12 inch Dutch oven at 350 F for 30-40 minutes. **NOTE: This is delicious!**

Jalapeno Cheese Cornbread - by the Outback Cookers, Rich and Rose McCabe

2 (6 oz.) pkgs. Pioneer Sweet Yellow Corn Muffin mix; 2 eggs, slightly beaten; 4 large jalapenos, deseeded and chopped; pepper (some?); 1 cup shredded cheddar cheese; 1 t. sugar; 1 cup cream-style corn.

Mix all ingredients into a bowl. Preheat 10 inch Dutch oven with 7 coals on bottom. Lightly oil the bottom and sides of oven. Remove 5 coals from bottom. Pour in cornbread mixture, cover, adding 14 coals on top. Bake for 30-45 minutes or until done by checking with a clean toothpick.

Beef Stew - by the Outback Cookers, Rich and Rose McCabe (visiting from the Hill Country Chapter)

1-1.2 to 2 lbs. stew meat; 2 cans cream of mushroom soup; 1 can Rotel tomatoes & chilies - mild; 1 large onion; 3 medium potatoes; 1 pkg. frozen mixed vegetables (1 lb.?); 3 garlic cloves - crushed; salt and pepper to taste.

Cut meat into eating size pieces, chop onion and potatoes into desired size for eating. Put 1/4 inch of oil in Dutch oven and place on coals. When oil is hot, add meat and onions. Cook until meat is browned. Remove excess oil, add in all other ingredients. Cook at 350 F until potatoes are tender, add seasoning to taste.

Kickin' Jambalaya - as prepared by Tom Earnest

2 cans (14.5 oz.) stewed tomatoes, undrained; 2 cups each of chopped celery, onions, and green bell peppers; 2 cup water; 1/2 lb. smoked or Oscar Mayer big & juicy Hot 'N Spicy Hot Dogs, sliced; 3 chicken bouillon cubes; 1 t. hot pepper sauce; 2 cups Minute White Rice, uncooked.

Bring all ingredients except rice to a boil, simmer for 3 to 5 minutes, stirring well to dissolve bouillon. Stir in rice, cover and cook on low heat for 5 minutes or until rice is done. Stir while cooking to prevent rice from sticking. Make 4 servings. **NOTE:** Double or triple recipe to feed a larger crowd. Kick it up a notch by adding 1/2 t. ground red pepper

Indiana Farm Sausage - from Bill and Betty Tope

2 lbs. lean ground pork @ room temperature; 1 t. dried basil (optional); 1/2 cup finely chopped onion; 1 t. dried marjoram (optional); 2 t. finely minced fresh parsley; 1 t. chili powder; 2 t. salt; 1 t. black pepper; 1 t. rubbed sage; 1/2 t. ground red pepper; 1/4 t. dried thyme (optional); garlic powder to taste. (Note: We made our sausage with 50% ground pork, 50% ground beef for this DOG.)

In a deep bowl, combine all ingredients, using hands if necessary. On waxed paper, shape and roll mixture into 2 logs 6" long and 2" in diameter. Wrap in plastic wrap or foil and refrigerate overnight. To serve, slice the logs into rounds about 1/2" thick and fry in a heavy cast iron skillet or in the bottom of a 12" Dutch oven until done. Drain on paper towels and serve immediately. NOTE: An alternate way to prepare sausage is to shape mixture into large marble-sized balls. Freeze if desired. To serve, bake frozen balls on a rack, starting in a cold oven, for 20 min. @ 325 degrees.

"Ground Hog" and Chicken Creole - as cooked by Roger Quisenberry

1 can (14.5 oz.) whole tomatoes, undrained and cut up; 1/2 cup uncooked regular rice; 1/2 cup hot water; 2 t. cayenne pepper sauce; 1/4 t. garlic powder; 1/4 t. dried leaf oregano; 1 bag (16 oz.) frozen vegetable combo (broccoli, corn, red pepper,) thawed and drained; 1 can (2.8 oz.) French-fried onions; 4 boneless/skinless chicken breasts; 1/2 lb. **Ground Hog Links** (sausage) quartered and cooked; 1 can (8 oz.) tomato sauce.

Preheat Dutch oven to 375 degrees, combine tomatoes, uncooked rice, hot water, cayenne pepper, sauce and seasonings. Bake at 375 degrees for 10 minutes. Stir vegetables and 1/2 of the can of French-fried onions into rice mixture; top with chicken and sausage. Bake for 40 minutes or until chicken is done. Top chicken with remaining French-fried onions and bake 3 more minutes.

NOTE: Adapted from Great American Favorite Brand Name Cookbook.

Fresh Ground Hog Chili - by John VanCise (visiting from the Hill Country Chapter)

3 lbs. ground beef; 1 large onion, chopped; 1 medium green pepper, chopped; 2 ribs celery, chopped; 2 cans kidney beans, drained and rinsed; 1 can tomato puree; 1 jar (16 oz.) salsa (used Pace's medium); 1 can (14.5 oz) tomatoes, diced with liquid; 1 can beef broth; 1 to 2 cups, or more, water; 1/4 cup chili powder; 2 T. Worcestershire sauce; 1 T. dried basil; 2 t. steak sauce; 1 t. garlic powder; 1 t. salt; 1 t. pepper, course ground; 1 to 2 t. browning sauce (optional); additional chopped onion (optional).

In a Dutch oven, cook beef, onion, green pepper and celery over medium heat until meat is no longer pink and vegetables are tender; drain. Stir in the beans, tomato puree, salsa, diced tomatoes, broth, water, seasonings, and browning sauce. Bring to a boil and then reduce heat and simmer for 30 minutes or until chili reaches desired thickness. Garnish with additional chopped onion, if desired. Yield: 16 servings.

Sausage Corn Chowder - by Mike Delchambre

8 oz. ground venison; 4 oz. ground pork sausage; 1/3 cup chopped green onions; 1 can cream of chicken soup; 1 soup can of milk; 1 (15 oz.) can whole kernel corn, undrained; 1/2 cup Swiss cheese, grated; 1/2 t. hot pepper sauce.

Brown venison and sausage. Spoon off fat. Add green onions and cook for one minute. Stir in soup, milk, corn, cheese, and pepper sauce. Heat through, stirring occasionally.

Country Sausage and Potato Tacos - prepared by William and B.D. Knight

1 large potato per person; country link sausage; onions; flour tortillas.

Cut sausages into 1/2 inch pieces; spray Dutch oven with cooking spray; cook sausages; chop onions and potatoes into small pieces; add onions to sausages. Once the onions are cooked, remove excess oil from oven. Add in potatoes and a small amount of water. Cover and cook until potatoes are done, stirring frequently. Warm tortillas on an upside down oven lid. Serve sausage mixture on the warmed tortillas.

Taco Soup - from the recipe of the founder of Bandera County - Amasa Clark - and cooked by his descendants Joyce and Tom Earnest

2 lbs. lean ground beef; 1 can Ranch-style beans; 1 medium onion, chopped; 1 can pinto beans; 1 can (14.5 oz.) Rotel diced tomatoes and green chilies; 1 pkg. dry taco seasoning mix; 1 pkg. dry Original Hidden Valley Ranch dressing mix; 1 can whole kernel corn.

Brown ground beef with onion. Drain off excess fat. Add all remaining ingredients. Add juice from all cans - do not drain - but may, if desired, rinse out the cans with small amounts of water and add that water to the soup; cook in a covered Dutch oven over low heat. Stir occasionally to keep mixture from sticking. Cook for about 25 minutes.

Black Pots Chapter

Country Style Ribs and Red Cabbage - as prepared by Karen Dufresne and was taken from the Quota Club of The Palm Beaches Cookbook - 1979

4 to 4-½ lbs country style pork ribs 1 medium head cabbage, coarsely shredded; ½ cup flour; 2 Tbsp. sugar; 1 ½ tsp salt; ½ tsp caraway seeds; 1/8 tsp pepper; ½ cup cider vinegar; ½ cup chopped onion; ¼ cup raisins; ¼ cup water

Pre-heat 12" Dutch oven and bake ribs, meaty side up and tightly covered, for 1 hour @ 350 degrees.

Remove ribs from pan and reserve ½ cup of drippings. Discard remainder. Mix cabbage, flour, sugar, salt, pepper and caraway seeds in Dutch. Stir lightly. Add onion, vinegar, water and raisins; toss until thoroughly mixed. Place ribs on top. Cover tightly and bake 45 to 60 minutes. Stir and baste ribs occasionally, adding drippings if it starts to dry out. Serves 6 - 8

Forty Mile Stew - prepared and submitted by Peggy Tombs.

2 quarts sliced potatoes (put in cold water until ready to use); 1 quart diced carrots; 1-½ cups chopped onion; 1-½ lbs grated sharp cheddar cheese; 1-½ lbs hamburger; 1-½ lbs link sausage cut into pieces - Pre-cook the sausage; Salt and Pepper - to taste.

Cook the hamburger meat in hot Dutch oven until brown. Add the lightly drained potatoes, carrots, onions, salt and pepper. Mix and return the lid until vegetables are done. Add sausage and grated cheese. Do not stir at this point. Return the lid until the sausage is heated and the cheese is melted.

Use 15 charcoals under and 10 on top in a 10" or 12" Dutch oven. Serves 6 - 8

Lisa Wade prepared the following two recipes.

Tex-Mex Lasagna

1-1/2 lbs. of ground beef; 1 can refried beans; 3 (16 oz.) jars salsa; 15 large flour tortillas; 1 pkg of taco seasoning; 6 cups grated cheddar cheese.

Season the beef with taco seasoning and brown. Drain off fat. Remove from heat and set aside. Line bottom of Dutch oven with a layer of tortillas. Add a layer of refried beans; a layer of meat; a layer of salsa; a layer of cheese; and repeat each layer in the same order. Bake at 350 degrees for one hour. Top dish with sour cream and sprinkle with jalapeno slices.

Chocolate & Peanut Butter

12 inch Dutch oven

1 can semi-sweet condensed milk; 1 cup butter melted; 1 box graham crackers; 1 bag peanut butter morsels; 1 bag Nestle's Toll House Morsels; 2 cups coconut; 2 cups chopped pecans; cooking spray; aluminum foil.

Take 2 packs out of graham cracker box and crush. In a mixing bowl, mix crackers and butter together. Cover oven with foil and spray bottom lightly with cooking spray. Spread crackers over bottom of oven. Next place peanut butter morsels, chocolate morsels, coconut, and pecans in this order. Pour

can of semi-sweet milk over mixture. Cover and cook for about one hour. Place 17 coals on top and 8 on bottom. This will be at 350 degrees. NOTE: YOU WILL MAKE A LOT OF FRIENDS WITH THIS ONE!!!!

Hill Country Chapter

Potato & Sausage Treat - Cooks: Joe & Marilyn Paquin

1/2 lb. Bacon; 2 Onions quartered; 2 Bell Peppers; 2 lb. potatoes cut into 1/4" pieces; Sausage; Spices.

In a 12" Dutch Oven, crisp bacon 11-15 minutes. Add onions, peppers. Cover. Cook until limp, 10 minutes. Stir in spices, potatoes, sausage. Mix well. Cover with 17 coals on top, 8 bottom. Bake 20-25. About 1 hour total time.

Quick Campfire Breakfast/Brunch - Cooks unknown?

Cocktail SMOKIES Sausage (Used H-E-B's Pork & Beef.); Onion - coarse chopped; Apple - cored & sliced (use a crisp, tart apple); Hot Pepper - minced (if you want spicy); Fresh Sage - minced.

Lightly saute onion, apple & hot pepper, until tender-crisp. Add SMOKIES & continue to cook. Add Sage when everything is done and put on lid to steam a little.

Southwest Meatloaf - again by unknown cook(s)

3 lbs. ground venison or ground beef; 3 eggs; 3 slices dry bread, cubed; 1/2 to 3/4 c. milk, water, or tomato juice; 1 med. onion, chopped; 1/2 c. chopped cilantro; 3 T. chili powder; 2 t. salt; 1 clove garlic, chopped or equivalent powder; 1/2 can green chilies (or more); Salsa; chopped tomatoes or tomatoes with green chilies for the top

Mix all but salsa and place in pan. Add salsa or tomatoes and bake 1 hour or until done.

Sweet Potato Biscuits - Cooks: Dixon & Ann White

Large sweet potato, cooked & peeled; 1/2 cup Buttermilk; 3 cups self-rising flour; 1 T. Brown Sugar; 1 t. freshly cracked Pepper; 1/2 t. Salt; 1/4 cup unsalted Butter, chilled, cut into small cubes, plus 2 T. melted; 2 T. solid vegetable shortening, chilled; Pecan pieces (optional).

In bowl, combine 2 cups of the flour, the brown sugar, pepper. Using a pastry blender, or your fingers, cut in the butter cubes & shortening until mixture resembles a coarse meal. Shake the bowl occasionally so that the larger pieces come to the top and can be worked to a consistent size. Make a well in center & add sweet potato mixture. Stir with a fork to moisten evenly. Do not overwork. Sprinkle about 1/4 cup of the remaining flour over the top, turn dough over, & sprinkle with another 1/4 cup flour.

Melt a little butter or shortening in Dutch Oven. Flour your hands well, pinch off a piece of dough about size of an egg, dip the wet part of dough into remaining 1/2 cup flour, and knead gently into a ball. The dough should not be too sticky or too wet. Flatten slightly and place in Dutch Oven, placing biscuits so they just barely touch. Brush tops with melted butter. Bake until golden brown (18-20 minutes).

(Adapted from The South, Williams-Sonoma)

Ground Beef Chili - Cook: John Van Cise

3 lb. ground beef; 1 large onion, chopped; 1 medium green pepper, chopped; 2 ribs celery, chopped;

3 cans kidney beans, rinsed & drained; 1 can tomato puree; 1 jar (16 oz.) Salsa (I used medium Pace); 1 can (14.5 oz.) tomato, diced with liquid; 1 can beef broth; 1 to 1.5 cups or more water; 1/4 cup chili powder; 2 T. Worcestershire Sauce; 1 T. dried basil; 2 t. steak sauce; 1 t. garlic powder; 1 t. salt; 1 t. pepper, coarse ground; 1 to 2 t. browning sauce, optional; additional chopped onion if wanted, optional.

In a Dutch Oven, cook beef, onion, green pepper and celery over medium heat until meat is no longer pink and vegetables are tender. Drain. Stir in the beans, tomato puree, salsa, tomatoes, broth, water, seasonings and browning sauce if desired. Bring to a boil. Reduce heat, simmer, uncovered for 30 minutes or until chili reaches desired thickness. Garnish with chopped onion if desired. Yield: 16 servings

Scalloped Corn - Recipe by: Kay Saylor

1 stick margarine, melted; 2 eggs, beaten; 1 cup sour cream; 1 (16 oz.) can whole kernel corn; 1 (16 oz.) can creamed corn; 1 package corn muffin mix; melt the margarine, beat the eggs, drain the whole kernel corn. Mix all the ingredients together adding the muffin mix LAST. (You may add a little onion powder or garlic powder if desired). Pour into a lightly greased 10" Dutch Oven and bake at 325 degrees for 45 minutes.

Mexican Green Beans - By Stew & Mimi McMillen

6 strips bacon, chopped; 1 lg. onion, chopped; 1/2 can chopped green chilies or equivalent chopped green pepper; 1/2 t. garlic powder or chopped garlic; salt and pepper; 1/4 c. flour; 1 or 2 regular cans of diced tomatoes, undrained; 1 gallon green beans or equivalent, drained.

Cook bacon, and drain. Add everything except green beans and cook a few minutes until onions are done. Add green beans and serve when well heated.

Spicy Pecans - Cooks: Beth Haynie & Marie Hardy

4 cups pecan halves; 6 T. butter or margarine - melted; 2 t. pasilla chili pepper powder; 1/2 cup brown sugar.

Mix pecans with melted butter to coat well. Then add the mixed pasilla pwd and brown sugar. Mix thoroughly and spread one layer deep in Pamed cookie sheet; bake at 300 degrees for 15 to 20 minutes. Allow to cool, break apart and store in tight container.

DUTCH OVEN BBQ BABY BACK PORK RIBS - Rich & Rose The Outback Cookers

2 slabs baby back pork ribs; 1 bottle Boon's Farm apple wine; 1/2 bottle catsup; 1/2 bottle Kraft hickory smoke BBQ sauce; 1/4 cup beer--- you can drink the rest; 1/4 cup vinegar; 3 T. brown sugar;

1 T. prepared mustard; 3 T. worcestershire sauce; 2 T. chili powder; 1/2 t. garlic; 1/2 t. black pepper.

Cut ribs into serving size, Preboil Ribs in Boons farm wine aprox. 45 minutes to one hour or until meat is tender. Mix all other ingredients in a separate bowl. Place ribs on a rack in a #12 Dutch oven cover with sauce, repeat until all ribs are in the pot and covered with sauce cook at 350 degrees 1 hour or until meat falls off the bone. ---- Dont need no teeth ta eat this ----

Sons of San Jacinto Chapter

Corn Pudding Pie - 2 Jerry's cooking

1 9" pie shell; ½ cup minced red onion; 1 T. butter; 1 cup cooked, drained crumbled smoked bacon (about 1 pound uncooked); 2 cups corn; 1 cup salsa; ½ cup jalapeno jack cheese; 4 eggs, lightly beaten; ½ cup milk; 1 T. chile powder; 3 T. butter, melted; salt and pepper to taste.

Preheat a 14" Dutch Oven w/11 charcoal briquettes under the oven and w/21 on top. (Editor's Note: that's all of the recipe he sent in.)

Chocolate Cheesecake - Jerry D. Harrison

1 prepared chocolate pie shell; 2 cups (12 oz) semisweet chocolate chips; 2 (8 oz.) packages cream cheese, softened; ¾ cup sugar; 2 tablespoons all-purpose flour; 2 eggs; 1 teaspoon vanilla extract.

Preheat a 14" Dutch Oven w/11 charcoal briquettes under the oven and w/21 on top. In a saucepan over low heat, melt the chocolate chips; stir until smooth. Set aside. In a mixing bowl, beat cream cheese and sugar until smooth. Add flour and beat well. Add eggs; beat on low just until combined. Stir in vanilla and melted chocolate just until blended. Pour over crust. Place pie pan on a trivet in the 14 and bake for 40 to 45 minutes or until center is almost set. Chill in a cooler. For an extra treat garnish with strawberries and white chocolate. This recipe is from "Taste of Home 2001 Annual Recipes."

White Chocolate Cheesecake - Jerry D. Harrison

1 prepared graham cracker pie shell; 2 cups (12 oz) white chocolate chips; 2 (8 oz.) packages cream cheese, softened; ¾ cup sugar; 2 T. all-purpose flour; 2 eggs; 1 teaspoon vanilla extract.

Preheat a 14" Dutch Oven w/11 charcoal briquettes under the oven and w/21 on top. In a saucepan over low heat, melt the chocolate chips; stir until smooth. Set aside. In a mixing bowl, beat cream cheese and sugar until smooth. Add flour and beat well. Add eggs; beat on low just until combined. Stir in vanilla and melted chocolate just until blended. Pour over crust. Place pie pan on a trivet in the 14 and bake for 40 to 45 minutes or until center is almost set. Chill in a cooler. For an extra treat garnish with strawberries and white chocolate. This recipe is from "Taste of Home 2001 Annual Recipes".

Flamin' Orange Rice - Jerry G. Thompson

2 cups diced celery; ½ cup diced green onions; 2 tbs. Minced parsley; ½ cup butter; 3 cans Rotel; 2 tbs. Grated orange peel; 4 cups orange juice; 2 t. Salt; 4 cups rice.

Start by getting your 12" Dutch Oven hot. Use a full spread. Sauté the celery, onions, and parsley in the butter until tender. Add Rotel, orange peel, juice, and salt. Bring to a boil and slowly stir in the rice. Cover and reduce heat to simmer for 20 minutes or until rice is tender. Serves a dozen.

Peach Enchiladas - 2 Jerry's Cookin'

1 (2 lb.) can sliced peaches; 1 (8 oz.) jar candied jalapenos; 24 corn tortillas; 1 T. cornstarch; ½ t. cinnamon; ¼ t. nutmeg; ¼ lb. butter.

Preheat a 14" DO with 21 on top and 11 on the bottom. Roll a couple of peach slices and a few jalapeno rings in each tortilla. Arrange in the oven covering the bottom. Place the remaining slices and peppers wherever they fit. Mix cornstarch with the peach juice and pour over enchiladas. Dust with the cinnamon and nutmeg. Slice up the butter and put it on top. Bake for forty minutes then look at um. You will be able to tell if they need a few more minutes or a spoon. Garnish with Peach Pecan Salsa. With all deserts in Texas one should add BlueBell to taste. This is easy to eat.

Stuffed Pork Loin - Jerry D. Harrison

1 (4 lb.) pork loin; 1 cup dark brown sugar; 1 cup Tony Chachere's; 2 T. crushed red pepper (I used chipotle and dried poblano); 3 large onions peeled and sliced in rings; 1/2 lb bacon slices, cut into ½" pieces.

Stuffing: 2 Granny Smith apples, peeled, cored and finely chopped; 1 cup onions chopped; ½ cup pecans, finely chopped; ½ cup raisins; 2 T. dark brown sugar; ¼ t. ground cinnamon; 1/8 t. ground cloves; 2 T. melted butter.

Make a slit lengthwise to form a pocket in the fat side of the pork loin. Mix up pepper, brown sugar and Tonys. Rub all surfaces of the loin, put in a ziplock and let it marinate overnight. Reheat a 12" Dutch Oven w/ 10-12 charcoal briquettes under the oven and 12-14 on the lid. In a bowl, combine stuffing ingredients. Add melted butter and mix well. Let stand for a few minutes for the flavors to blend. Place the stuffing in the pocket of the loin. Cover the bottom of the oven with the bacon and sliced onions, place the stuffed loin on top of the onions and fill in with remaining stuffing. Cook for an hour. Reduce heat w/ 8 charcoal briquettes under the oven and 12-14 on the lid and cook until done. NOTE: I liked parts of a few pork recipes. This is a collaboration of ideas from good cooks.

Mango Cranberry Chicken - by Jerry Thompson

1 whole chicken, about 5 pounds; 6 slices smoked peppered bacon.

Stuffing: 1 ripe Mango, diced; ½ cup frozen or fresh cranberries; 2 cups of fresh brown bread crumbs; ½ t. Nutmeg; Salt and pepper; 1 egg, beaten.

Glaze: ½ t. ground turmeric; 2 t. honey; 2 t. olive oil.

Bone the chicken, keeping the skin intact. Dislodge each leg by breaking it at the thigh joint. Cut down each side of the backbone, taking care not to pierce the breast skin. Pull the backbone clear of the flesh. Remove the ribs, severing any attached flesh with a sharp knife. Lay out the boned chicken on a board, skin side down. Make six bacon rolls, line down center of chicken. Mix the breadcrumbs, mango, and cranberries in a bowl. Season with salt and pepper, bind with the egg. Pile the stuffing down the middle and form into a chicken shape. Tie together with toothpicks or cotton string.

Mix turmeric, honey, and oil. Place breast side up on a trivet in a 12" D.O. Baste with glaze. Cook 1 ½ to 2 hours at 350 F. Serve hot, cut in slices.

Green Garlic Chili - Willis Skaggs

2 lb. Beef (use any desired cuts); 1/2 cup Olive oil; 3 Bulbs fresh garlic; 6 Fresh green chiles; 1/2 t. Salt; 1/2 t. White pepper; 1 large Onion; 3 large Green tomatoes.

Cut beef into slices or 1/2 inch cubes. Heat oil in skillet and cook beef until well-done and tender. Separate bulbs into cloves and peel. Place whole cloves in skillet and cook until tender. Add green chiles and onions. Dice green tomatoes and add to skillet. Add the remainder of the seasonings and cook, covered to retain as much juice as possible.

French White Chocolate Cake - 2 Jerry's Cookin'

2 large eggs (room temp); 1-1/3 cups sugar; 4 oz unsweetened white chocolate broken into small pieces; 3/4 cup unsalted butter, cut into 12 pieces; 1/2 cup sour cream; 1 1/2 t. vanilla; 1 1/2 cups cake flour; 1 t. baking soda; 1 cup milk,

Preheat 12" DO to 350 oF. Butter and flour bottoms of two 8 inch round cake pans, reserve. Beat eggs in large mixer bowl at high speed, one minute. Continue beating, adding sugar very slowly, about 7 minutes. Melt chocolate with 3/4 C butter. Drizzle warm chocolate mixture into egg mixture, beating at low speed until blended. Add sour cream and vanilla, beat at low speed until thoroughly blended. Sift together 1 1/2 cups of flour and baking soda. While beating at low speed, add dry ingredients about 1/2 cup at a time, to the chocolate mixture alternating with the milk, about 1/3-cup at a time. Beat until well blended. Pour half of batter into each reserved pan; place pan in oven on a trivet. Use two DO's to bake at same time. Bake until cake tester or wooden pick inserted into center of each cake comes out clean, 30 to 35 minutes. Cool cakes in pans on wire racks until just warm; remove from pans and cool completely on racks. Prepare White Chocolate icing. Reserve about 1/2 cup of icing for decorative piping.

White Chocolate Icing: 8 oz. white chocolate, melted; 8 oz. cream cheese - Beat the cream cheese until smooth; slowly beat in the melted white chocolate.

Spicy Spare Ribs Smothered In Red Gravy - Nathen Case

5 lbs. Beef or Pork Spare Ribs; 1 - T. Liquid Crab Boil; 24 - Ounce Bottle of Ketchup; 16 oz Light Beer; 2 T. Molasses; 2 T. Mustard; 2 T. Garlic; 1 cup Chopped Onions; ½ cup Packed Brown Sugar; 1 T. Hot Sauce; 1 T. Worcestershire Sauce; 1 pinch Cayenne Pepper; 1 t. Salt; 1 t. Black Pepper.

Season ribs with salt and pepper. Place ribs in Dutch Oven, cover with water, and add crab boil. Bring to boil and simmer for 30 minutes, remove ribs and pour water into container and save for rice. In blender add the rest of the ingredients, blend until smooth. Place ribs back in Dutch Oven, pour contents of blender over ribs. Low simmer with coals on top and bottom for 1-1/2 hours. Place ribs and red gravy on a bed of Spicy Rice. (see recipe).

Spicy Rice - by Nathen Case

2 T. Olive Oil; 1 Small Onion Finely Chopped; 2 cups Rice; 4 cups Spicy Spare Rib Stock

In Dutch Oven add olive oil and onion. Saute until onions are clear. Add rice and saute until rice is lightly brown. Add stock, bring to boil, cover with lid, reduce heat and simmer for 15 minutes.

Pork Strips W/Potatoes and Cabbage - Frank Smith

1 T. vegetable oil; 1-¼ lbs. boneless pork strips; 1 onion chopped; 1 (14.5 oz) can sliced stewed tomatoes; ½ small head cabbage, coarsely shredded; ½ t. salt; 1/8 t. freshly ground black pepper; 1 t. caraway seeds; 1 t. honey; 4 medium potatoes, peeled and quartered.

Preheat a 12" Dutch Oven w/ 10-12 charcoal briquettes under the oven and 12-14 on the lid. Heat oil. Add the pork; brown on all sides. Stir in the onion, tomatoes, cabbage, salt, pepper caraway seeds and honey. Cover and simmer, stirring occasionally, about 45 minutes. Add the potatoes, cook covered until pork and vegetables are tender, about 30 minutes.

Treses Loco Chili Con Carne - Nathen Case

3 lbs. Chili Meat; 3 cloves of Garlic; 3 T. Olive Oil; 3 T. Chili Powder; 3 heaping t. Ground Cumin;

3 (7 oz.) jars of Sun Dried Tomatoes in Olive Oil; 3 fresh Peppers of your choice; 3 (28 oz.) cans chopped tomatoes; 3 cups water; 3 (14 oz.) cans of drained Red Kidney Beans

Chop up onions and garlic and sauté in olive oil.; Add chili powder, cumin, and any other seasoning that you like. Add chili meat and cook until lightly browned. Purée sun dried tomatoes with olive and peppers in blender to form a paste. Add paste, canned tomatoes and water. Simmer for 60 minutes then add kidney beans. Simmer for an additional 30 minutes.

Vegetarian Lasagna - by Steven M. Scannell

12 whole lasagna noodles (about 12 ounces); 1 small bunch broccoli (about 12 ounces) stalks trimmed, washed; 4 T. olive oil; ½ cup chopped onion; 2 t. chopped garlic; 30 ounces ricotta cheese; 2 eggs, beaten; 4 T. chopped parsley; 4 T. parmesan cheese; 1 T chopped fresh basil leaves; 2 large carrots, trimmed, peeled and coarsely chopped; 2 (15 oz.) cans whole tomatoes with juices, cut up with scissors; 8 oz. large mushrooms, wiped clean and coarsely chopped; 1 green or red bell pepper, coarsely chopped; 1 T. fresh lemon juice; 2 cups (8 oz.) shredded mozzarella cheese; pinch nutmeg; salt and pepper

Preheat a 12" Dutch Oven w/ 10-12 charcoal briquettes under the oven and 12-14 on the lid. Cook lasagna in plenty of boiling salted water until al dente, or firm to the bite, about 12 minutes; drain. Let noodles sit in bowl of cool water until ready to use. Steam the broccoli in a rack set over 1" simmering water, covered, until crisp-tender, about 5 minutes. Cool; coarsely chop; set aside. Heat 2 tablespoons of the oil in a medium skillet; add onion; sauté until tender. Add 1 teaspoon garlic; sauté 1 minute. Combine the broccoli, half the sautéed onion, the ricotta, eggs,

2 tablespoons of the parmesan cheese, 2 tablespoons of the parsley, and a pinch each black pepper and nutmeg; set aside. Add the chopped carrots to the onion remaining in the skillet; sauté, stirring, over medium heat until crisp-tender; stir in the tomatoes. Cook, stirring, until boiling gently. Boil, stirring, until sauce is thickened, about 10 minutes; stir in 1 tablespoon of the remaining parsley, the basil and salt and pepper to taste. Transfer to a small bowl. Wipe out skillet. Heat the remaining 2 tablespoons oil in the skillet; add the mushrooms. Sauté, stirring, over medium heat, until liquid has evaporated, about 5 minutes. Add bell pepper; sauté until crisp-tender, about 3 minutes. Stir in remaining garlic, sauté 1 minute. Stir in the remaining parsley and lemon juice; season with salt and pepper. Spoon about ½ cup tomato sauce over the bottom of the DO. Lift the lasagna noodles from the water individually and blot dry. Arrange a single layer of noodles. Spread the mushroom layer over the noodles; sprinkle with 1-cup mozzarella and 1 tablespoon of the remaining Parmesan. Top with a second layer of noodles. Spread with the ricotta and broccoli mixture; sprinkle with ½ cup mozzarella. Top with a third layer of noodles. Spread with the tomato sauce. Sprinkle with the remaining tablespoon Parmesan and remaining mozzarella. Put the lid on the DO and bake until cheese is melted and bubbly, about 40 minutes. Let stand at least 15 minutes before serving.

Saltgrass Chapter Recipes

Raisin Shortcake - from Maine's Jubilee Cookbook as cooked by Rick & Cynthia Labossiere

1 cup flour; 1 scant cup seedless raisins; 1 cup sugar; ½ cup milk; 2 t. baking powder; 1 cup brown sugar; ¼ t. salt; 2 cups boiling water.

Sift together the flour, sugar, baking powder and salt. Add the raisins and milk, stir into the flour mixture. Put the brown sugar, butter and boiling water into an 8"x 8" baking dish and bring to a boil.

(Editor's Note: And then what else?)

Spicy Sausage and Bean Soup Mary & Gale Merriwether

12" Dutch Oven Serves 8 to 10

1 t. olive oil; 12 cans (14½ oz. each) ready-to-use chicken broth; 1 lb. bulk hot sausage (see Note); 1 can (14½ oz.) diced tomatoes, undrained; 1 small onion, chopped; 1 t. dried basil; 2 garlic cloves, minced; ½ t. black pepper; 4 cans (15.5 oz. each) Great Northern beans, undrained.

In a Dutch oven, heat the oil over a ring and a half of charcoal. Add the sausage, onion, and garlic; cook until no pink remains in the sausage, stirring frequently to break up the meat. Add the remaining ingredients, remove the half ring of charcoal from the bottom, cover and place a ring and a half of charcoal on top, and bring to a boil. Reduce the heat by removing the half ring on top and simmer for 30 minutes. NOTE: I like this soup spicy, but if you prefer to use a mild sausage - or even turkey sausage - go ahead. Make it your own way! Recipe adapted to the Black Pot from a Mr. Foods recipe. This is a hearty soup, just add yeast bread or cornbread for a quick complete meal.

Texas Tamale Pie (Houston Chronicle - Favorite Recipe) Mary & Gale Merriwether
10" Dutch Oven Serves 8 to 10

12 Tamales; 1 cup grated Cheddar cheese; 1 can (15¼ oz.) whole kernel corn, drained; 1 cup Fritos corn chips; 1 can (19 oz.) chili, no beans; chopped onion, optional.

Remove corn husks from tamales and place in bottom of a 10" Dutch oven. Layer ingredients in the following order: corn, chili, cheese and corn chips. Cover and place a ring and a half of charcoal on top and a ring on bottom. Bake for 20 to 30 minutes until bubbly. Top with chopped onions if desired.

NOTE: We cooked chili at the DOG and used that instead of canned chili, we then added beans (cooked ahead of time) to the chili and had another Dutch oven dish -- chili and beans. Also we used frozen corn instead of canned in the recipe.

Treacle Bread "Dos Dinwiddies" (aka Duane & Sandy)

2 T. dark molasses; ½ t. salt; 7 fl. oz milk (approximately-just shy of a cup); 1 t. cream of tartar; 1-½ t. sugar; 1 t. bicarbonate of soda; 1 lb flour (4 cups); good pinch of ground ginger (¼ teaspoon).

Heat the molasses and milk together. Mix all dry ingredients together: add liquid until a soft dough is achieved. With floured hands, shape into a round cake about 1½ inches thick. Cut into farls, put on floured baking sheet and bake at 400 degrees for about 40 minutes. Ok, we used a 12-inch Dutch oven. A farl is a wedge out of a circle, so cut the round cake shape into serving size wedges before cooking, and put the wedges separately into the Dutch oven, separated by about ½-inch. Bake with one ring under and 2 rings on top. Pre-heat Dutch oven before you put the wedges in and then bake 30 to 40 minutes. This recipe was found on an Irish recipe site, <http://www.jantacc.demon.co.uk/ire4.htm>

Crawfish Etouffee Rick & Cynthia Labossiere

6 T. butter; 1 lb. crawfish tails; 2 cloves garlic, chopped; 2 T. flour; 1 onion, chopped; 4 chicken bouillon cubes; 2 stalks celery, chopped; 1 cup water; 1 bell pepper, chopped; parsley and green onions (to be added at the end); Tabasco to taste.

In a Dutch oven, sauté vegetables in butter for almost 20 minutes. Add seasonings to taste. Add tails, sauté for a minute or two. Stir in flour. Continue sautéing for about 3 minutes. Add water and bouillon cubes and simmer for 10 to 15 minutes. Add chopped green onions and parsley last 2 minutes. Pour the above batter into this mixture and bake at 350° for 30 to 40 minutes.

Corned Beef and Cabbage with Horseradish Sauce -Joe Duke
makes 8 servings

1 large onion; 8 whole peppercorns; 4 whole cloves; 2 lb. cabbage; 4 lb. corned beef; 1 cup sour cream; 2 sprigs parsley; 1 T. prepared horseradish.

Peel onion and stud with cloves. Put corned beef, onion, parsley, and peppercorns in a 12-inch deep Dutch oven and cover with water. Cover, bring to a simmer and cook gently until tender, 2½ to 3 hours. Cut cabbage into wedges and core. Add to pot, cover and simmer until tender, about 30 minutes. Combine sour cream with horseradish. Serve the meat and cabbage with some of the broth ladled over all and the horseradish on the side.

Village Creek Cokers

Raven Acres Syrup Cake Floyd and Bobee Boyett

1 cup syrup (ribbon cane, sorghum, cane); 2 T. olive oil; 1 egg, unbeaten; ½ cup warm water; 2-½ cups flour; ½ cup brown sugar, pressed down; 1 t. soda; 1 t. baking powder; ¼ t. salt; ¾ cup nuts.

Mix sugar, oil, egg, syrup and water. Mix the dry ingredients separately, then fold everything together and mix thoroughly. Bake in a greased and floured oven at 300 degrees for 45- 50 minutes. This is really a moist cake.

Oven Jambalaya Fred and Linda Miller

1 ½ cups uncooked regular rice; 2 ¼ cups water; 1 can (10 ¾ oz) cream of celery soup (undiluted); 1 can (10 ¾ oz) cream of onion soup (undiluted); 1 can (10 ¾ oz) tomatoes and green chiles (not drained and chopped); 1 lb. smoked sausage, cut into ¼ inch slices; 1 lb. fresh shrimp, peeled, deveined and cut into small pieces.

Combine first 5 ingredients in a 10 inch oven, cover and bake at 350 degrees for 40 minutes. Stir in sausage and shrimp. Cover and bake an additional 20-30 minutes or until rice is done.

Hardin County Sassafras Tea Margaret Hobbs

7 or 8 sassafras roots, 1-1 ½ inch diameter, 10 inches long; 1 T. real vanilla; 1-½ gallons water.

Use fresh root and dig it while the sap is down. Peel and wash roots, and trim to fit your Dutch oven. Add water and vanilla, boil until the color of red is right for you. You may wish to strain the tea before you serve it

Miscellaneous Non-Chapter Recipes - Green Rice

2 cups basmati or jasmine rice; 1 cup coconut milk; 3 cups water; 1 t. salt; 1/4 cup cilantro, finely chopped; 2 green chiles, seeded and minced.

Put the rice, coconut milk and water in an oven and bring to a boil. Cover and lower the heat and cook slowly for 20 minutes or until liquid is absorbed. When rice is done, stir in the cilantro and chiles and fluff with fork. (Serves 4)

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5870 Spring Crossing
San Antonio, TX 78247



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