

Dinner – Part 2

Czech Chile

Chile

Chuck Wagon Casserole

Hot Chick Granny Smith

Triple Meat Barbeque

Easy Chilaquiles

Czech Chili

2 strips bacon, diced.
1 med onion, coarsely chopped
3 med carrots, peeled and sliced
3 garlic cloves
1 ½ lb ground pork
2 ¼ tsp salt
1 ½ tsp caraway seed
3 c chicken broth
2/3 c medium pearl barley

1 can (15 ½ oz) great northern beans
with liquid
5 fresh plums, cut up, or 1 9.8 oz cans
plums, cut up
1 c fresh parsley
fresh dill, chopped
sour cream
sliced scallions

In Dutch oven, cook bacon 1 to 2 minutes. Add onion, carrots and garlic and cook, covered over medium low heat until carrots soften, about 10 minutes.

Add ground pork, salt, pepper and caraway seeds and simmer covered, until pork is cooked through, 3 to 4 minutes. Add chicken broth, barley and beans; simmer 30 minutes. Add plums; simmer 10 more minutes. Adjust seasonings. Add parsley and stir. Serve in large bowls with dollop of sour cream, sprinkle of scallions and chopped dill.
Serves 6

Chili

Cook until browned in 3 T hot butter or drippings:

1 lb ground beef
1 ¼ cups minced onion

Add and cook 10 minutes:

2 ½ cups cooked kidney beans
1 can condensed tomato soup

Make into a paste and blend in:

1 ½ to 2 T chili powder
1 T flour
3 T water
1 t salt

Cook over low heat, stirring frequently, 45 min.

8 servings

Notes: I usually use 1 ½ lb beef; 1 onion and let it brown in the hamburger fat. I use at least two cans red beans and 2 cans tomato soup.

• Chuck Wagon Casserole Recipe •

This Recipe is meant for Boy Scouts.

Decide for yourself if it is appropriate for your younger scouts or not (mildly spicy).

Ingredients: 1 lb ground beef
1 15.5oz can chili beans in sauce
1 11oz can Mexican style corn
3/4 cup BBQ sauce (medium or mild)
1 8.5oz package corn muffin mix
1/2 cup chopped onion
1/4 cup chopped green pepper
1/4 cup chopped yellow pepper
1/4 cup chopped red pepper
1/4 cup chopped orange pepper
1/2 teaspoon salt

Notes: main course

Serves 5-8

Instructions: Preheat Dutch Oven.

Brown ground beef, onions, and peppers in dutch oven. *Drain meat before adding vegetables*

Add chili beans, BBQ sauce, and salt.

Bring to a boil.

Drain corn.

Prepare corn muffin mix according to package.

Add corn to mix.

Pour mix into dutch oven, spreading over meat.

Close dutch oven and place 10 charcoal bricks on top and underneath.

Bake for 30 minutes or until inserted knife pulls out clean.

HOT CHICK GRANNY SMITH

- . 8 Boneless, skinless, chicken halves
- . 12 oz Apple juice
- . 1/3 cup Honey
- . 2 Green peppers, julienne-cut
- . 2 medium onions, cut rings
- . 6 Tbs. Olive oil, divided
- . 1/4 cup Brown sugar
- . 2 Tsp. ground cinnamon
- . 1 Lbs. Orzo Pasta
- . 3 large Granny Smith apples, cored / cut into thick rings
- . 2 Tbs. Lemon juice
- . Sauce pan
- . Dutch oven, charcoal, and all it takes to use it properly and safely.

Adult attention, required.

1. Heat Dutch oven to 425-degrees; add 3 TBS olive oil.
2. When oil is hot, sauté peppers with onions until onions are clear. Set aside.
3. Add 3 Tbs. olive oil to Dutch oven and brown well the chicken on both sides. Set aside.
4. In sauce pan, combine 10 oz. Apple juice, honey, lemon juice, brown sugar and cinnamon; mix well. Heat until the sugar dissolves. Do not boil.

Assemble the meal:

5. In the Dutch Oven, spread pasta evenly on bottom.
 6. Add 1/4 of the sauce pan mixture; and add the browned chicken, evenly.
 7. Top the chicken with the apple slices, evenly; and add the pepper and onion mix.
 8. Top everything with the rest of the sauce pan mixture.
 9. Bake for 15-20 minutes at 375 degrees.
- (Check pasta at 10 minutes for softness. Decide how much longer is needed to cook if necessary. You may add

TRIPLE MEAT BARBECUE

14" Dutch oven

Serves 12

3-1/2 hours cooking time

12 country-style pork ribs

12 country-style beef ribs

Preheat Dutch oven over 16 briquettes. Slightly oil cooking surface. Starting with the beef, cook each rib until brown. Next, brown pork ribs. Drain broth as needed Return ribs to oven.

Cover with:

4 13-oz. bottles barbecue sauce (For variety, mix several flavors or use your own recipe)

Reduce briquettes to 12 and simmer for 2 hours (briquettes will have to be replenished every hour of cooking time). Stir often, scraping bottom and sides of oven to prevent scorching.

Add 12 skinless chicken breasts and continue cooking for 60 minutes or until all 3 meats are tender. Broth from the chicken thins the sauce. If a thicker sauce is desired, cook with the lid slightly cracked open. Each serving consists of one piece each of beef, pork and chicken (pork will be lighter in color than beef).

If preferred, one cut of meat or any combination can be used. Using all three meats gives this dish a delightful, but robust flavor. Times saving tip.- start chicken cooking in a second Dutch oven 1 hour into simmering time

Easy Chilaquiles

Recipe by Donna Kelly and Sandy Hoopes of the blog everydaysouthwest.com

Serves 4

Prep Time 5 minutes

Cooking time: 30 minutes

4 medium tomatoes halved
1 medium yellow onion, quartered
2 jalapenos, halved lengthwise, seeds and ribs removed
4 Tbsp vegetable oil
Salt and black pepper
4 cloves garlic peeled
½ cup vegetable or chicken stock
1 (4-oz) can whole roasted green chilles, diced
4 large eggs
5 large handfuls of tortilla chips ;
1 cup Monterey Jack cheese grated
1 large avocado, dice
1 small red onion, finely diced
Sour cream (optional)

At home:

Heat oven to broil. Place tomatoes, yellow onion, and jalapenos in a large mixing bowl. Toss with 2 Tbls of the oil and spread cut sides down, in a single layer on a baking sheet. Season with salt and pepper. Broil until skins begin to char, 8 to 12 minutes, adding garlic halfway through. Remove from oven and allow to cool. Place roasted veggies in a blender with stock and pulse into a chunky salsa.

At camp:

Pour salsa into a large skillet add chiles and bring to a simmer; reduce heat to low once heated through Season with salt and pepper.

In a large, nonstick skillet heat remaining 2 Tbsp oil over medium heat crack eggs into pan and allow them to cook, undisturbed, until whites have set, but yolks are runny, 2 to 4 minutes.

Add tortilla chips to the simmering salsa, breaking them into pieces with a wooden spoon. Stir until coated but not soggy. Divide chips and salsa among 4 bowls. Sprinkle each with cheese and garnish with avocado, red onion, and sour cream. Top each with an egg and serve