

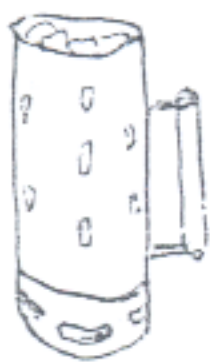
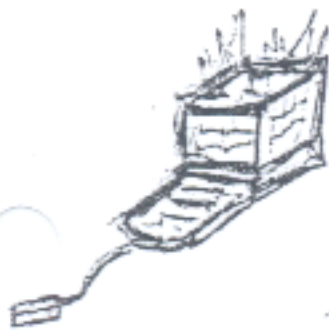
Welcome to  
Uncle Paulie's

Outback Kitchen

Seminar

with Outdoor Chef Paulie  
and sous Chef Jimbo  
(Paul Mackinnon & Jim Walters)

Featuring: The debris stove,  
the multifuel style stove with  
a focus on Dutch Oven  
Cooking and tremendous eating!



## Choosing the Right Size Oven

The following chart should give you some idea of the size oven that you should buy but it really it depends on what serving sizes that you and your family and friends look forward to when eating. It seems that once you find a recipe that everyone likes it hard to keep it in the pot.

Oven Size	Oven Capacity	Some Ideas for Uses
5"	???	Individual serving main dish or desserts-Serves 1-2 People
8"	2 quarts	Baked apples, beans, vegetables-Serves 2-4 people
10"	4 quarts	Baked breads, cakes, rolls-Serves 4-7 people
12"	6 quarts	Main dishes, cobbler-Serves 12-14 people
12" Deep	7 quarts	Tall roasts, breads, stews
14"	8 quarts	Main dishes, cobblers, pies-Serves 16-20 people
14" Deep	10 quarts	Half turkeys, large roasts, rolls, breads
16"	12 quarts	Main dishes for the larger groups-Serves 22-28 people
17" Deep	30 quarts	Main dishes for the multitudes
22"	68 quarts	You need to start working out first to lift it-Serves a lot of people



## Mountainman Breakfast

### 12" Camp Dutch Oven

- 2 pounds sausage
- 2 pounds frozen hash brown potatoes
- 8 eggs, beaten with 1/4 cup water
- 2 cups cheese, grated

In a 12 inch Lodge Camp Dutch Oven over a full bed of hot coals, fry and crumble sausage. Remove cooked sausage and drain on paper towels. Using the sausage drippings in the pan, brown potatoes, and spread them evenly in bottom of camp oven. Place cooked sausage over potatoes. Pour eggs over sausage layer. Sprinkle top with cheese. Cook with 8 coals underneath and 16 on top for 20 to 25 minutes, until eggs are cooked.

The following pages contain recipes for just getting started camp oven cooks, but are still loved and often used by folks that have been camp oven cooking for years.

Each recipe has a suggested oven size. For meats and vegetables, the oven size is less critical. A recipe calling for a 12" deep camp oven, could likely be cooked in a 14" oven, or maybe with a slight reduction of ingredients or very careful stirring, a 12" oven could be used. Breads and cakes, however, will need the oven specified.

## Chicken Jambalaya

Serves 10

Prepare the chicken and sausage at home and freeze in Zip-loc bags, along with the broth. Chopped onions and green peppers can also be done in advance. A double batch will squeeze into a 12" Dutch oven. Shrimp can be added or substituted for the chicken. Wild rice can be used instead of long-grained rice.

- 1 broiler-fryer chicken, 2 1/2 to 3 lbs. - remove bones and skin
- 3/4 pound spicy sausage links
- 1 28 oz. can tomatoes
- 1 cup long grain rice, uncooked
- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 clove garlic, minced
- 1 sprig parsley, sniped
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 teaspoon Tabasco pepper sauce
- 2 tablespoons butter
- 2 cups chicken broth

### COOKING INSTRUCTIONS:

1. In a pre-heated 12" Dutch oven brown sausage and cut into bite size pieces. Remove most of the grease from the Dutch oven.
2. Add butter and sauté onion, green pepper and garlic until tender.
3. Place chicken, sausage, broth, tomatoes, thyme and Tabasco pepper sauce into the Dutch oven.
4. Heat contents to a boil. Stir in rice and reduce heat.
5. Cover and simmer for about 25 minutes or until rice is cooked.
6. Sprinkle with parsley and serve

**CHARCOAL HINTS:** Use 10 - 12 briquettes underneath and 8 - 10 on the lid.

**PREPARATION HINTS:** To debone and remove skin of the chicken, place in a large stew pot, cover with water, season with salt and pepper. Heat to a boil and then reduce heat for 45 minutes. Remove chicken from broth and remove skin and debone. Strain and save 2 cups of this broth for the recipe.

## Southwestern Cowboy Omelet

12" Camp Dutch oven

- 1 small Jalapeno pepper minced
- 1 onion, chopped
- 1 tablespoon oil
- 1 ripe avocado, chopped
- 1 tomato, chopped
- 8 or 10 strips of bacon, fried and chopped
- 1 cup shredded white cheese
- 8 eggs beaten with 1/4 cup milk
- 1/2 cup salsa (optional)
- Salt and pepper to taste

Over a full bed of coals, sauté onion and pepper in oil in a 12 inch Lodge Camp Dutch Oven until tender. Remove onions and pepper from oil. Pour beaten eggs into oven, cover and cook for 3 to 5 minutes. Combine onions and pepper with avocado, tomato, bacon and half the cheese. Spread over the eggs and fold eggs over. Sprinkle remaining cheese over the top if desired. Cut in slices and serve with salsa and rolls or tortillas.

## Best Buttermilk Biscuits

12" Camp Dutch oven

- 1/2 cup butter
- 2-1/2 tablespoons granulated sugar
- 1 beaten egg
- 3/4 cup club soda
- 1 teaspoon salt
- 5 cups Bisquick™ biscuit mix
- 1/4 cup melted butter (for top of biscuits)

Grease and heat a 12 inch Lodge Camp Dutch Oven with 8 coals on the bottom and 17 coals on the top. Combine all ingredients. Knead the dough by hand until smooth. Flour your hands. Pat the dough flat to 3/4 inch thickness on waxed paper and punch out biscuits with a biscuit cutter. Place biscuits on the bottom of the hot Camp Dutch Oven and bake for 12-15 minutes or until golden brown. Rotate the Camp Dutch Oven and lid often to prevent burn spots. Remember, these will bake from the top down. Brush golden biscuits with 1/4 cup melted butter.



## Charley Bread

10" Camp Dutch Oven

- 1 cup yellow corn meal
- 1 cup flour
- 1 tablespoon baking powder
- 2 tablespoons sugar
- 1 teaspoon salt
- 1/2 cup oil
- 1 (8-oz.) can creamed corn
- 2 eggs
- 1 cup sour cream

Combine all ingredients and mix well. Pour into a well greased 10 inch Lodge Camp Dutch Oven. Bake with 6 coals under and 14 on top for about 20 minutes. Serve with honey butter.

## Dutch Oven Potatoes

12" Camp Dutch Oven

- 1 large potato per person
- 1/2 onion per person
- 1 to 1-1/2 pounds of bacon
- 1 pound shredded medium cheddar cheese
- Salt or seasoning salt, pepper

Cut the bacon into small squares and line the bottom of your 12" Lodge Camp Dutch Oven with them. Cook bacon until about half done, then add the onions (yellow) and potatoes (white or red as you like). Potatoes should be sliced evenly to about bite-sized and about 1/4" thick. Onions should be sliced into sixths or eighths and about 1/4" thick so that they will break up during cooking. If you want maximum potatoes per pot, heap them to the brim, as they will cook down. Salt, or use a seasoning like Lawry's, and pepper - more than you think is enough. If you like the flavor oil gives, you can add a couple of tablespoons of a vegetable oil. Put on the lid and place oven on a full bed of gray coals. When pot ingredients have heated up, pull a third of coals from bottom and place on top around edge of lid. Check the ingredients every twenty minutes or so to insure that you have at least a 1/4" of water in the bottom to preclude burning. Use a baster to reduce water level if needed as too much water makes for mushy potatoes. After each check, rotate pot one half turn clockwise and the lid one half turn counter clockwise. You can turn the ingredients over once or twice with a pancake turner to even all cooking and taste. Cook until the potatoes are fork tender, usually about 45 minutes. If you wish, when potatoes and all are cooked, cover ingredients with shredded cheese, replace lid and set the pot off the coals for a few minutes until cheese is melted.

## Pork Chops n' Potato Sauce

14" Camp Dutch Oven

- 1 pork chop per person
- 1 potato for each 2 persons, in 1/4" slices
- 1 medium yellow onion for each four persons, sliced
- 1 can cream of mushroom soup for each four persons
- 1/2 can water per can of soup

Place a 14 inch Lodge Camp Dutch Oven over 28 hot (gray) coals. Add 1/8 inch of cooking oil. Brown pork chops on both sides. Remove the chops and sauté the onions. Pull out the onions, lay the chops back in and spread the onions over the chops. Lay the potato slices evenly over the onions. Mix the water and soup and pour the mixture over the ingredients. Reduce the briquettes to about half and simmer until the chops and potatoes are fork tender.

## Easy Pineapple Upside-Down Cake

12" Camp Dutch Oven

- 1/2 cup butter
- 1 cup brown sugar
- 1 (20 oz.) can pineapple slices
- Juice from pineapple slices plus enough water to make 1-1/4 cups
- 8 maraschino cherries
- 1 yellow cake mix
- 3 eggs

In a 12 inch Lodge Camp Dutch Oven, melt butter. Sprinkle with brown sugar. Place pineapple slices over brown sugar. There should be room for 7-8 slices. Place a cherry in the center of each slice. In a medium bowl, combine cake mix, eggs, and reserved juice and water. Stir for 2 minutes. Spoon over pineapple slices. Place over 6 coals with 18 on lid. Cook at 350°F for 25-30 minutes. When done, place serving plate inverted over Camp Dutch Oven and carefully flip the camp oven. Remove oven and replace any pineapple that may have stuck. Serve warm with ice cream or whipped cream.

