

Dutch Oven Recipes

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French Style Roast Beef

3 Lbs. Boneless Chuck or Rolled Rump Roast

6 Whole Cloves

1 Teaspoon Dried Thyme

1 Bay Leaf

4 Cups water

2 Med. Onions, quartered

2 Stalks of Celery, cut into 1 Inch pieces

1 Teaspoon Salt

5 Peppercorns

1 Large Clove Garlic

4 Med Carrots cut into quarters

2 Med Turnips cut into quarters

Place roast, thyme, bay leaf, clove, and garlic in dutch oven, add water. Heat to boiling, reduce heat and simmer covered for 2 1/2 Hours. Add remaining ingredients. Cover and simmer until meat and vegetables are tender. about 30 minutes. Remove meat and vegetables, cut beef into 1/4 inch slices. Strain broth and serve with beef and vegetables.

Beef Pot Roast

3-4 Lb Rump Roast or Pot Roast

3 Med Potatoes, pared and halved

3 Med Carrots, cut into 2 inch pieces

2 med Onions, halved

1 Teaspoon Salt

1/4 Teaspoon Pepper

1/2 Cup Water or Beef Broth

Brown roast in oven on all sides in a small amount of oil. Remove meat, salt and pepper. Place half of vegetables in bottom of oven. return meat to oven and add remaining vegetables and liquid. Cover and cook at 300* for 3-5 Hours depending on size of roast and degree of doneness desired. Remove meat and vegetables carefully and place on a serving platter.

Onion Swiss Steak

3 Lb. Round Steak, 3/4 Inch thick

2 Packages Onion Soup Mix

1 1/2 Teaspoons Salt

1/4 Teaspoon Pepper

2 Cans (10 oz) Tomatoes

Cut Steak into serving pieces, season with salt and pepper and place in dutch oven, Sprinkle onion soup mix over top and pour tomatoes over all. Cover and cook over low fire for 2-3 hours or until meat is done and tender.

Steak And Mushrooms

1 Lb. Mushrooms sliced
1/2 Teaspoon Salt
1/2 Teaspoon Pepper
1 Cup Onion Diced
1/4 Lb. Butter
1 Round Steak
1 (8 oz) Can Tomato Sauce
1 Tablespoon Worcestershire Sauce
Flour

Cut meat into strips and coat with flour. Saute in melted butter for 5 minutes . Add onions and mushrooms, cook another 5 minutes or until onion turns clear. Add remaining ingredients and stir well. Simmer 1 to 1 1/2 Hours. Serve over rice.

Flank Steak Teriyaki

4-6 Flank Steaks
4-6 Pineapple Slices
1 Tablespoon Oil
1/2 Cup Soy Sauce
1/4 Cup Sugar
2 Tablespoons Sherry
1 Teaspoon Ginger
1 Clove Garlic

To form marinade, combine all except for steaks and pineapple . Mix well and pour over steaks. Let marinate 1 - 1 1/2 hours. Fry steaks in very hot oven or skillet brushing once with marinade. Add Pineapple during last few minutes, brush with marinade and cover. Cook 3-5 minutes. Serve over rice.

Homemade Biscuits

1 Cup plus 2 Tablespoons Flour
1/4 Teaspoon Baking Soda
1 Teaspoon Baking Powder
Pinch of Salt
2 Tablespoons Shortening (solid)
1/2 Cup Buttermilk

Place 1 tablespoon shortening in bottom of oven. Place coals on oven to bring temperature to 500* while making dough. Combine flour, soda, baking powder, salt in bowl . Cut in shortening until mixture becomes grainy. Add buttermilk and stir with fork until it forms dough. Turn out on floured surface and briefly knead. Do not over knead. Flatten to 1/2 inch thick. Cut out with a glass or a cup. Place in oven and turn once to coat on both sides. Bake at 500* for 10 minutes or until done.