

# Outdoor Cooking



## Beyond Beans and Hot Dogs

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## **MUFFINS IN AN ORANGE**

Cut oranges in half

Mix muffin mix (try to use just add water mix)

Scoop the orange out of the peel

Pour mix into peel and place directly on coals.

Eat orange while waiting for muffins to cook.

## **POTATO BOMBS**

Bake potatoes (This can be done at home the day before the camping trip)

Cut the top off potatoes and scoop the potato out leaving plenty of potato on skin

Save scooped out potato for another meal

Fill potato with egg, vegies and meat

Replace top of potato and wrap in foil

Place directly on coals

## **BUTTERMILK BISCUIT DOUGHNUTS**

Use store brand buttermilk biscuits

Heat oil

Shape doughnuts and place in hot oil

Once browned, remove from oil, sprinkle with cinnamon and sugar then enjoy

## **BURGER IN AN ONION**

Cut onions in half and remove all but the outer layer or 2

Spice hamburger to taste, put into onion and place directly on coals.

## Pizza Flop

1 lb. of bacon

1 lb. of hamburger

1 lb. of sausage (your choice hot or sweet)

1 stick of peperoni

1 can of mushrooms

1 green pepper

1 onion

2 cans of pizza sauce

1 lb. of mozzarella

1 package of Pillsbury pizza dough.

Cut the bacon, pepper, onion and peperoni into bite sized pieces. Combine all of the meat and vegetables and cook through. Drain grease and stir in the pizza sauce. Cover the mixture with the cheese. Roll out the pizza dough and slice (I use a pizza cutter) into 1.5" to 2" squares. Place the dough on top of it all in a patchwork design. This makes it easier to serve.

Place an even amount of coals on top and below. Once the pizza dough is cooked through (about 40 to 50 minutes) it is done. If the dough starts to brown too fast take some heat off the top.

Serve.

## BARBEQUE BACON MEATLOAF

2 to 3 lbs. of lean hamburger

1 lb. of bacon

1 pkg. of onion soup mix for each lb. of burger

Bread crumbs

Egg beaters

Worcestershire sauce

1 to 2 cans of mushrooms

Sweet Baby Ray's BBQ sauce

Dutch oven liner. (optional)

Cook bacon, break into small pieces and set aside

In a bowl (or right in the Dutch oven) mix the hamburger, onion soup mix, mushrooms,

1 1/2 to 2 cups of bread crumbs, 1/3 cup of Worcestershire sauce and enough egg beaters to make the mixture feel wet. If you feel that you added too much egg, just add a little more bread crumbs.

Mix thoroughly and place inside oven with liner.

You can either mix the bacon in or put on top. Cover with a heavy dose of barbeque sauce.

Since you are baking, put more heat (charcoal briquettes) on top of the oven than below.

Rotate cover and oven every 10 to 15 minutes to avoid hot spots.

Cook to an internal temperature of 170 degrees. Enjoy

If I have any potatoes available (maybe leftover from potato bombs) I will make the meatloaf in a ring around the outer edges of the Dutch oven and put the potatoes in the middle.

## Rag Muffins

Using your favorite biscuit mix (I like Bisquick) mix up a batch of biscuits following the directions on the package.

Roll the mix out into a rectangular shape about 1/2" thick.

Spread one to two sticks of softened butter or margarine over the whole surface.

Put an extra generous coating of light brown sugar over the top of the butter covered biscuit mix.

Roll it all up as tight as you can and slice the roll into 1/2" to 3/4" slices. ( I like to lay wax paper down and give it a generous coating of dry biscuit mix so the mix won't stick to the paper. Then, I use the wax paper to roll the biscuits)

Tightly pack the slices into the bottom of a lined (I use two liners) Dutch oven. (It should look like cinnamon rolls)

Add more brown sugar to the top and then cover with a layer of maple syrup 3/4" to 1" deep.

The syrup will cook down through the biscuits bringing along some of the brown sugar and butter or margarine making a thick sweet sauce to pour over the top of the rag muffins.

When cooking place more briquettes on top of the oven than below (about 2 to 1). This will bake them to a nice golden brown. They should cook from 45 minutes to an hour. If the rag muffins start to brown too quickly, remove some of the briquettes from the top. Don't forget to rotate 1/4 turn every 10 to 15 minutes. This eliminates hot spots.

Serve the rag muffins upside down (syrup side up) and spoon some of the maple sauce over the top for one of the sweetest stickiest desserts that you will ever enjoy.

I look forward to hearing how they turn out for you.



## Chili with Cornbread

1 lb. of hamburger

1 lb. of sausage (hot)

1 stick of pepperoni

1 can of mushrooms

1 or 2 red bell pepper (depending on size)

1 or 2 onion (depending on size)

1 large can of dark red kidney beans

1 large can of diced tomatoes

1 large can of tomato sauce (I always have an extra can or two if I need to add more)

2-3 packages of McCormick's original chili mix

1 small bottle of Frank's Red Hot

1 box of Krustez brand honey corn bread mix.

Cut up pepperoni and veggies. Combine them with the meat and cook through. Drain the grease, and beans. Combine everything with the exception of the corn bread mix and simmer for about an hour.

As the chili is cooking, mix the cornbread mix according to the directions on the box.

Once you are satisfied with the chili, pour the cornbread over the top of the chili. Cover the Dutch oven and place 10 - 12 coals on the top. Bake until the cornbread is baked through. (about 35 - 40 minutes)

## **BAKED POTATOES WITH ONIONS**

Potatoes

Onions (sliced)

Butter

Aluminum foil.

Slice the potatoes, place onion slices between the potato slices, wrap in foil with a pat of butter on top.

Place in Dutch oven, rotate and cook for about 45 min or until a fork easily penetrates.

## CINNAMON SUGAR POPCORN

Cinnamon

Sugar

Oil

Popcorn

Old fashioned popper.

Coat bottom of popper with oil.

Pour in popcorn

Cover with a mixture of cinnamon and sugar.

Pop and enjoy!

Do not clean popper between batches.

With each batch that you cook, the flavor intensifies and the sugar and cinnamon caramelizes on the popcorn.