

May 2004 Roundtable Dutch Oven Cook-off

Bill Lang, Troop 36

Entrée: Mexi-Mix

Ingredients

3 lbs. hamburger
1-24 oz. bottle ketchup
1 cup water
2-30 oz. cans of pork & beans
1 package chili seasoning
onion (optional; to taste using diced, chopped, flakes, etc.)
2-10 oz. packages of corn chips (Fritos)
1-12 oz. package of grated cheese (optional)

Directions

Brown hamburger and spoon off excess grease. Add in ketchup, water, pork & beans, chili seasoning, and onion (optional). Mix together and heat to desired serving temperature.

Serve hot. Place corn chips on the plate and add Mexi-Mix. Sprinkle with grated cheese (optional).

Serves: Approximately 10-12 (or a Scoutmaster and a few assistants)

Dessert: Mud Dump Cobbler

Ingredients

1 package chocolate cake mix (or yellow or white if you don't like the mud)
2 cans cherry pie filling
1 can crushed pineapple
1 stick butter
cinnamon (optional)
1 package chocolate chips (optional)
whipped topping (optional)

Directions

If desired, line dutch oven with wide, heavy duty aluminum foil (shiny side up) to assist with cleanup. Empty cherry pie filling and pineapple into dutch oven. If needed, gently mix and spread evenly. Sprinkle cake mix over fruit. **DO NOT STIR!** Sprinkle with cinnamon (optional) and drop slices of butter onto mix. Cover and bake (approximately 45 minutes @ 350). Five minutes before done, the chocolate chips (optional) can be sprinkled on the top.

Serve warm. Spoon out the desired portion being careful not to include bites of aluminum foil if used. You can add a spoon of whipped topping (optional).

Serves: Approximately 10-12