

## **DUTCH OVEN JALAPENO MONKEY BREAD** submitted by Danny Meaux

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- 2 cans of Large Biscuits
- 2 cups shredded Mexican Blend Cheese
- 8 tbsp. butter (*1 stick*), melted
- 1/4 cup sliced Mozzarella Cheese
- 1 jar sliced Jalapeno Peppers (*nacho style*)
- 1/4 cup bacon bits
- 1 small can sliced Black Olives



Pre-start 26 coals. Place about 2 tbsp. of melted butter into a 12 in, parchment paper lined Dutch Oven. Cut biscuits into 4 pieces. Add about half (*one tight layer*) of the cut biscuit pieces to Dutch Oven. Drizzle half of remaining butter over biscuit pieces. Sprinkle half of Mexican cheese, peppers, olives and bacon bits over biscuit pieces. Add remaining biscuit pieces (*start at center and work out*) to form second layer. Drizzle remaining butter over second layer of biscuits. Sprinkle remaining Mexican cheese, peppers, olives and bacon bits over second layer of biscuit pieces. Sprinkle Mozzarella cheese over the top of bread. Cover and bake at 350° - 375° (*Place 10 coals on bottom of DO and 16 coals on top of DO*) for approximately 1 hour or until bread is golden brown.

**Notes:** This bread can be cut or 'pulled apart' to serve.  
Can also be baked in home oven uncovered at 350° - 375°.

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**Meeting, Greeting, Cooking & Eating**  
Gathering on the 2nd Saturday of each  
month at Palmetto Island State Park



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