

SLUTTY CHEESECAKE submitted by Shannon Neveaux

1 log refrigerated cookie dough (such as Pills-bury chocolate chip)
2 large eggs
1/2 cup sugar
1/2 tsp vanilla extract
Warm caramel, for drizzling (optional)

20 Oreos, plus more crushed for topping
2 (8 oz) bars of cream cheese, softened
Pinch of salt

Preheat oven to 325. Line 8 X 8 baking dish with parchment paper or aluminum foil. Leave a 2 inch over hang. Press cookie dough into bottom of dish. Top with a layer of Oreos, broken up to form a single layer and set aside. Make Cheesecake layer: In a med bowl, beat cream cheese, sugar, eggs, vanilla and salt. Pour over Oreos and smooth top. Top with more crushed Oreos and bake until the center is only slightly jiggly, 35 to 40 min. (*check at 35!*) Refrigerate until completely chilled, at least 3 hours or overnight. Remove cheesecake bars from dish and slice. Drizzle with warm caramel and serve. (*Carmel gets hard and sticky when cools, and becoming hard to eat.*)

For a 10 in Dutch Oven - Prepare at least 19 coals. Start with 13 coals on top and 6 coals on bottom.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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GUMBO BURGERS submitted by James Menard

1 small onion, chopped fine

1 lb of ground beef

1/2 cup water

1 tsp garlic powder

2 tsp Worcestershire sauce

2 tbsp. oil

1 cup **leftover gumbo juice**

1/2 tsp black pepper

1 tbsp. each mustard and catsup

Dashes of your favorite hot sauce.

In a heavy medium sized pot add the oil and sauté the onions. Add the meat and brown. Add the remaining ingredients, mix well and heat thoroughly. Cover, reduce heat and simmer for 20 minutes, stirring occasionally. Serve hot. Spoon onto a toasted hamburger bun, poor boy bun or French bread. Enjoy these Cajun Sloppy Joe's.

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YAM CASSEROLE submitted by Louise Meaux Duhon

Casserole

1 cup Sugar
2 Eggs, beaten
1/2 stick Butter, melted
3 cups Yams, boiled and mashed
1 tbsp Vanilla

Mix yams, sugar, eggs, vanilla, and butter. Put into casserole dish.

Topping

1 cup Brown Sugar
1 cup Pecans, chopped
1/2 cup Flour
1/3 cup Butter, melted

In mixing bowl combine brown sugar, flour, pecans and butter. Put on top of yam mixture. Bake at 350 degrees for 30 - 45 minutes.

For a **10 inch Dutch Oven** - Prepare 21 coals (14 on top / 7 on bottom)

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CAJUN CORNBREAD DRESSING submitted by James Menard

1 lb ground beef
1 lb smoked sausage
1 cup onions, finely chopped
2 cloves garlic, minced
2 eggs
Salt & Tabasco to taste
2 tbsp Worcestershire sauce

1/2 lb ground pork
2 cup beef broth or stock
1 cup bell peppers, finely chopped
1/4 cup fresh parsley, chopped (optional)
2/3 cup milk
2 tsp Cajun seasoning, divided
2 boxes of Jiffy cornbread mix

Make cornbread according to package directions in 8 X 8 pan the day before you make dressing. Brown ground meat with 1 tsp Cajun seasoning in **a large heavy skillet**. Remove meat, add sausage and brown. Remove sausage. Sauté trinity (onions, bell peppers, celery) and garlic. Add meats. Stir in Worcestershire sauce and a few shakes of Tabasco. Add beef broth, parsley and 1 tsp Cajun seasoning. Bring to boil. Lower heat, cover and simmer for 1 hour. Crumble day old cornbread and add to meat mixture. Mix well. If too dry, add more stock until desired consistency. Add other seasonings to taste.

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PEACH COBBLER submitted by Pat and Peggy Simon

- 1 (20oz) can of sliced peaches in heavy syrup, cubed
- 1 box yellow or white cake mix
- 1 stick cold butter

Line pot with parchment paper. Pour cubed peaches with juice into a **10 inch Dutch oven**. Sprinkle cake mix evenly over the top of peaches. Place thinly sliced butter pats over cake mix. Cover with lid and place 12 hot coals on top and 6 on bottom (about 325°). Bake for about an hour or until top is golden brown.

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PERSIMMON CAKE submitted by Louise Meaux Duhon

1 box Yellow Cake Mix
3/4 cup Sugar
1 cup Persimmon Pulp
1 tsp. Cinnamon
1/2 tsp. Nutmeg
4 Eggs, beaten
1/2 cup Vegetable Oil

Mix cake mix, sugar, persimmon pulp, cinnamon, nutmeg, beaten eggs, vegetable oil together. Thoroughly mix; bake at 350 degrees until toothpick comes out clean.

12 inch Dutch Oven - 25 coals 17/8

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BBQ CORNBREAD submitted by Amy Callahan

1 lb ground meat or turkey	1 onion, chopped
1 bell pepper, chopped	1 can creamed corn, drained
1 can diced tomatoes, drained	1 box Jiffy cornbread mix
1 egg	1/3 cup milk
1/2 cup BBQ sauce	

Brown meat. Mix in onion, bell peppers, corn and tomatoes. Cook until veggies are soft. Add BBQ sauce and stir. In a separate bowl, prepare cornbread batter as directed on box and pour over meat mixture. Bake at 400° for 20 minutes or until top is golden brown.

10 inch Dutch oven - 17 top/ 8 bottom

12 inch Dutch oven - 19 top/ 10 bottom.

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TATOR TOT CASSEROLE submitted by Sylvia Pate

1 1/2 lbs. ground beef	3 oz. bacon
Onions, bell pepper, celery (<i>I use seasoning blend</i>)	
1 can cheddar cheese soup	8 oz. shredded cheese
16 oz. sour cream	32 oz. frozen tater tots

In a **12 in Dutch oven**, brown ground beef with bacon and veggies. Add all other ingredients. Stir as needed to prevent sticking. Cook until tots are heated thoroughly and cheese is melted. Serve warm is best.

This recipe can also be placed in a greased 9 x 13 dish in a 350° oven for 30-45 minutes until hot and golden brown.

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CREAMY GRAPE SALAD submitted by Louise Meaux Duhon

- 8 oz. Cream Cheese, softened
- 8 oz. Sour Cream
- 1 tbsp. Lemon Juice
- 1/2 tsp. Vanilla Extract
- 1/3 cup. Sugar
- 4 lbs. Seedless Grapes;
red, green, black or a mix
- 1/4 cup Nuts, chopped (optional) for garnishing



To make dressing beat cream cheese, sour cream and sugar until smooth. Add the vanilla extract and lemon juice; beat at low speed to combine. Remove grapes from the stems and place in a large bowl; stir in dressing. Place in a large serving bowl and garnish. Serve immediately or cover and chill until ready to serve.

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DONUT BREAD PUDDING submitted by Cissi Meaux Bares

1 dozen donuts

3 eggs

1 cup milk

1 1/4 cup heavy cream

1/2 cup brown sugar

1/2 tsp salt

1/2 tsp vanilla

1 can of cream cheese frosting

Cut donuts into pieces and place in the bottom of a 9 X 13 pan. Mix the remaining ingredients and pour over donuts. Press donuts into liquid. Let sit for 10 minutes. Bake at 350° for 45 minutes. Frost with cream cheese frosting while warm and enjoy!

For **12 inch Dutch oven**, parchment paper is suggested.

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Put uncooked eggs directly on the grill and cook at 225° for 45 minutes. Turning them is not required if you have the lid closed, but you can turn them 3 times during the first 15 minutes of grilling to center the yolk if you are going to use them for something fancy like deviled eggs. When you remove the eggs, put them into an ice water bath to stop the cooking process.

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BOUDIN KING CAKE submitted by Laurie Meaux Domingue

1 loaf of Bridgford Frozen Ready-Dough

2 links of cooked boudin

Melted butter

Cracklins – crumbled

Steen's Cane Syrup



Thaw bread dough. Roll out into a rectangle pan, like a 9 X 13. Remove boudin from casing and place in the center of rolled out dough strip. Roll the dough around boudin and place it on the pan in a circle to bake, seam side down. Bake at 350° for 25 – 30 min or until golden brown. Remove from oven and brush with melted butter. Sprinkle the top with crumbled cracklins. Drizzle top with Steen's Cane Syrup.

Eat and Enjoy Dat!

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CUSTARD PIE submitted by Louise Meaux Duhon

1 unbaked Pie Shell
1/2 teaspoon Nutmeg
2 2/3 cup of Milk
1/2 teaspoon Salt

3 large eggs
1/2 cup Sugar
1 teaspoon Vanilla Extract

Preheat oven to 350 degrees. Beat your eggs slightly, then add sugar, salt, nutmeg, milk and vanilla extract. Beat well and pour into the unbaked pie shell. Bake for 35-40 minutes. Remove from the oven and cool. Sprinkle the top of the pie with fresh ground nutmeg and serve.

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MA & PA BOULLION'S FRIED CHICKEN WINGS by James Menard

Hog Lard

Chicken Wing Drummettes (*however many you want*)

Salt

- If frozen, thaw and dry thoroughly. Should be as dry as possible.
- Heat hog lard to 275°
- Fry drummettes for 14 minutes.
- Remove from lard and let drummettes cool to room temperature.
- Increase temperature of lard to 375 degrees.
- Add cooled drummettes to lard and fry an additional 6 minutes or till they float and are golden brown.
- Once drummettes are removed from pot, sprinkle with salt while they are still hot.

Note: The drummettes should be large. I like the 4 lb bags in freezer section that average 20 large drummettes per bag

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MACARONI AND CHEESE submitted by Ray Castleberry

2 cups milk 2 Tbsp. butter
2 Tbsp. all-purpose flour
½ tsp. salt
¼ tsp. pepper
¼ tsp. red pepper (optional)
1 block extra sharp cheddar cheese (10 oz.),
shredded
½ package elbow macaroni (16 oz.), cooked



Heat milk and reserve for later. Melt butter. Whisk flour into the melted butter. Whisk warm milk into the mixture and cook until thickened. Whisk in salt, pepper, 1 cup of the cheese and red pepper until smooth. Stir in the pasta. Pour mixture into pot and top with remaining cheese. Bake at 400 degrees for 20 minutes.

For **10 inch (4qt) Dutch oven** prepare 18 coals. Place 12 on lid and 6 under pot.

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SOUTHERN BUTTERMILK PIE submitted by Norma Roy

1 pie shell	pinch of salt
1/2 cup Buttermilk	1 stick of butter melted
1 3/4 cup sugar	1 teaspoon vanilla
2 large eggs	1 teaspoon nutmeg
3 Tablespoons flour	

Preheat Oven 400°. Mix everything together and pour in unbaked 9" pie shell. Sprinkle top lightly with nutmeg. Bake 15 minutes
Reduce to 350 Degrees for 45 minutes. Cool & allow to set.

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DUTCH OVEN ICE CREAM submitted by James Menard

1(3.4 oz) pack Instant Pudding, flavor of your choice		1/2 tbsp Vanilla
2 c. Heavy Cream, separated	1/4 tsp Lemon Juice	1 c. Milk
1 Egg	½ c. sugar	1 can (12 oz) Evaporated Milk (chilled)
Heavy Wooden paddle or spoon with straight edge for scraping		
Kitchen Timer	Mixing Bowl	10 in or 12 in Dutch Oven with Lid

Chilling container to hold Ice. (*Dutch Oven must fit inside with room to pack Ice around it.*)

Place Dutch Oven into container filled with alternate layers of ice and salt to chill. Mix together pudding, 1 c. cream and milk. Set aside to thicken. In separate bowl, mix sugar, egg, vanilla and lemon juice. Add to pudding mix, stir well. Pour into Chilled Dutch Oven. Add 1 c. heavy cream & evaporated milk. Stir until smooth. Place lid on Dutch Oven. Pack ice and salt on lid of pot. Set kitchen timer to 10 minutes. Stir and scrap sides of Pot. Repeat every 5 min until ice cream is frozen to your liking.

NOTES: *Do not neglect stirring. Do not get salted water or ice inside ice cream. Wipe pot edges before placing lid back on to avoid freezing. As ice melts, dip water out of chilling container so that it doesn't get into ice cream. Add ice and salt if necessary to maintain freezing. A single recipe yields about 1 ½ quarts (6 cups) *A double batch will fit in 12 inch Dutch Oven, will take longer to turn and is a little harder to stir by hand. *This recipe can be used in your electric ice cream maker. A double recipe easily fits in a 3 quart machine.

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BLACK EYED PEAS CORNBREAD submitted by Don & Betty Book

1 lb. Pork Breakfast Sausage	1 1/2 Tsp Lemon Juice in Milk
1 Chopped Onion	1/4 Cup Vegetable Oil
1 1/4 cup Self Rising Corn Meal	1 - 4 oz can Chopped Green Chili Peppers
1/4 cup Self Rising Flour	3/4 Cup Cream Style Corn
2 Slightly Beaten Eggs	2 Cups grated Cheddar Cheese
1 Cup of Butter Milk	1 - 15oz Can drained Black Eyed Peas

Preheat oven to 350°. Grease 13 x 9 x 2 in. pan. Cook sausage and onions in a large skillet until sausage is brown. In another bowl, beat eggs, buttermilk and oil together. Combine with dry ingredients. Add sausage, onions, chili peppers, corn, cheese and peas. Pour into prepared pan and bake for 50 to 55 min.

If cooking in a black pot, use a **12 quart Dutch oven** with 25 briquettes. 17 on top and 8 on the bottom. Cook for 45 min. to an hour or until golden brown.

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CHERRY PIE BUBBLE BAKE submitted by Louise Meaux Duhon

2 cans of Biscuits 1 can Cherry Pie Filling 2 tsp. Cinnamon

Cut biscuits into fourths and place into a large bowl. Add the can of cherry pie filling and cinnamon to the biscuits. Mix everything together. Pour entire mixture into a baking dish and bake at 350° for 25 minutes. After cooking, set it aside to cool slightly.

Glaze:

1 cup Powdered Sugar 2 Tbsp Milk 1/2 tsp. Vanilla

Mix above ingredients and pour over the entire dish.

To bake in a **12 inch Dutch Oven**, prepare 25 charcoal briquettes. Place 17 on the lid and 8 on the bottom.

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HONEY BUN CAKE submitted by Norma Young

Mix together and pour into a pan:

3 cups flour	1 1/2 cups of milk
1/4 teaspoon salt	2 eggs
3/4 cups of sugar	2 teaspoons vanilla
4 teaspoons baking powder	1/3 cup melted butter

Topping:

1/4 cup melted butter	2 Tablespoons flour
1/2 cup brown sugar	1 Tablespoon cinnamon

Mix together and spot drop on top of cake then swirl with a knife

Bake at 350 for 30-35 min. For a **12 in Dutch Oven** use 18 coals on top/ 6 on bottom

Glaze:

1 cup powdered sugar	2 - 3 tbsp milk	1/2 tsp clear vanilla
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Mix and glaze warm cake.

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BBQ PORK RIBS submitted by Tony & Patricia Treadway

- 5 lbs. Pork Ribs (ask the butcher to cut slab of ribs in half and separate each rib)
- 2 Large Purple Onions (chopped)
- 1 Bottle of Ketchup (24 ounces)
- 1 tsp Dry Mustard
- 2 tbsp Worcestershire Sauce
- 1/3 cup Brown Sugar
- 3 tbsp Cajun Hot Sauce
- 1 tsp Liquid Smoke

Cook onions until they are clear. Add the remaining ingredients, except ribs. Cook for 20 minutes stirring often. Then add ribs and cover with lid. Cook slow for about 3 hours or until tender. Stir occasionally.

Cook in large **Dutch Oven** with a lid. Start off with 12 charcoals on the bottom and 18 on the top of the Dutch Oven. Maintain temperature at 350°. Add coals if needed.

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CORNBREAD, SAUSAGE AND TOMATO PIE by Rogan & Terri Bird

Cornbread:

1/2 lb Italian sausage, casing removed	6 tbsp. olive oil	2 c. grape tomatoes, halved
1/2 c. chopped sweet onion	1 tbsp. sugar	1 tsp dried Italian seasoning
2 (7oz) Martha White Sweet Yellow Cornbread & Muffin Mix		1/4 c. grated parmesan cheese
1/2 c. milk	1/2 c. sour cream	3 large eggs, lightly beaten

Preheat oven to 375°. Brown sausage in a **10' cast iron skillet**. Drain on paper towels. Add 2 tbsp oil, tomatoes, onions, sugar & 1/2 tsp of Italian seasoning. Sauté til caramelized. Spread evenly in pan, then cover with sausage. Mix cornbread, cheese, milk, sour cream, eggs, 4 tbsp oil & 1/2 tsp Italian seasoning. Pour over sausage. Bake for 20-25 min until golden brown. Let stand 5 min & invert onto plate. Scrape onions & tomatoes onto top. Sprinkle with cheese & basil. Cut into wedges.

Garlic Cream Drizzle:

1/4 cup heavy cream, more if needed	2 garlic cloves, crushed	2 fresh basil leaves
1 tsp Martha White Self-rising enriched white cornmeal mix/Martha White plain enriched cornmeal mix		
1/4 cup sour cream	2 tbsp. grated parmesan cheese	1/4 tsp salt
1/4 tsp black pepper	shaved parmesan cheese & fresh basil leaves, for garnish	

Mix cream, cornmeal, garlic & basil in Microwave safe cup. Heat on high for 45-60 seconds, to boiling. Discard garlic & basil. Whisk salt, sour cream, pepper & cheese. Add to cream mix. Add cream if necessary to drizzle. Serve on side.

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BAKED SAUSAGE AND POTATOES WITH ROASTED RED PEPPERS

Submitted by Edie Briley

- | | |
|---|--|
| 1 tbls salted butter | 1/2 (8-ounce) jar roasted red peppers, drained |
| 1 tbls extra virgin olive oil | 1/4 cup grated Parmigiano-Reggiano Cheese |
| 1 large onion, thinly sliced | Sea salt and freshly ground black pepper |
| 1 hot sausage links casing removed | 4 russet potatoes, peeled and thinly sliced |
| 1 hot sausage links casing removed - Can use brats or Italian Sausage | |

Preheat oven to 450 degrees. Grease a Lodge 12 inch cast iron oval server with 1 Tablespoon of the butter. Melt the remaining 2 tablespoons butter with 1 tablespoon of the oil in a Lodge 10 inch cast iron skillet over medium heat. Add the onions, and cook, stirring occasionally, until golden brown, about 20 minutes. Remove from heat. Layer the potato slices evenly over the bottom and up the side of the oval server, overlapping them; reserve enough of the potato slices to cover the top. Crumble the sausage meat over the peppers, drizzle the remaining 1 tablespoon oil, sprinkle with the cheese, and season with salt and pepper to taste. Bake until the potatoes are browned, the sausage is fully cooked, and you can easily Insert a sharp knife through the center, about 25 minutes. Serves 6 to 8

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CAJUN STIR FRY submitted by Brad Hargrave

2 T. vegetable oil	1 lb lean ground chuck
3 beef bouillon cubes	2 onions, chopped
1 cup chopped celery	1 cup chopped bell pepper
1 can Rotel tomatoes	1/4 to 1/2 cups water
2 quarts cabbage, shredded (1 bag will do)	

Put vegetable oil in a heavy 5 quart pot. Add ground meat and cook on medium-high heat, stirring until brown. Add bouillon cubes. Onions, celery and bell pepper. Stir and cook for about 15 minutes. Add tomatoes and water, cook a few minutes then stir in cabbage and lower to medium heat. Put lid on pot and cook until cabbage is crisp tender, stirring often. Serve on a bed of cooked rice.

Note: This recipe works well in a wok.

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APPLE PIE submitted by Louise Meaux Duhon

2 (9 inch) Pie Crusts
6 - 7 Apples, peeled and sliced
1 cup Sugar
2 tsp. Cinnamon
3 T. Cornstarch
Pats of Butter
Mixture of Sugar and Cinnamon for topping

Preheat oven to 350 degrees. Line 9 inch pie pan with one pie crust. Slice peeled apples and arrange in pie crust. Mix sugar, cinnamon and cornstarch. Sprinkle over top of apples. Dot top of apples with pats of butter. Cover with second pie crust. Flute edges and cut excess crust. Cut slits on top crust. Sprinkle top with sugar and cinnamon mix. Bake until golden brown (about 45 minutes to 1 hour).

10 inch Dutch Oven - 21 coals 14/7

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JALAPENO BREAD submitted by Danny Meaux

15 Rhodes rolls (*frozen, unbaked*)

4 tbsp. butter (*melted*)

2 jalapeno (*seeded, 1 finely minced & 1 sliced*)

1/2 tsp garlic powder

2 cups shredded Cheddar cheese (*mixed Mexican works well*)

- Thaw the rolls for 30 min.
- Cut rolls in half.
- In a large bowl combine butter, minced jalapeno, 1 cup cheese and cut rolls. Mix well and transfer to 12 in. parchment lined Dutch oven. Cover and allow dough to rise to only double in size. 2 -3 1/2 hours depending on heat and humidity.
- When doubled in size, add remaining cheese and jalapenos on top of rolls.
- Bake for 25 min at 350° or until rolls are done in the middle of the pan.

NOTES: Do not use more than 15 rolls (*whole, uncut*).

Only allow to rise double in size. If you allow to rise more, dough will touch the pot's lid, making a cheesy mess.

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SHRIMPY CORN submitted by Chef Ted Bourque

2 lbs. raw shrimp (cleaned)	2 cans white shoepeg corn (strained/res. liquid)
2 cans whole kernel corn (strained/res. Liquid)	1 stick butter
1 medium tomato (chopped)	1 medium yellow onion (chopped)
1 stalk celery (chopped)	6 sprigs parsley (chopped)
1/2 large green bell pepper (chopped)	6 stems green onions (chopped)
1/2 cup chicken broth	1 Tbsp. Cajun seasoning of your choice
2 bay leaves	1 tbsp. paprika
1/2 tsp. chili powder	1/4 tsp. thyme
1/2 tsp. garlic powder	1/2 tsp. sugar
1/4 tsp. celery seed	1/2 tsp. tomato bouillon (optional)
Salt to taste	

In a 10 qt. Dutch oven, melt 1/2 stick of butter. Sauté onions, peppers and celery. Add corn without liquid and stir to allow corn to dry out and brown a little. Add tomatoes and continue stirring to melt the tomatoes down into the veggies and butter. On a low heat, add Cajun spice chili powder, garlic powder, paprika, celery seed and thyme. Continue stirring as the corn cooks in with the tomatoes. Add the corn liquid, chicken broth, parsley and shrimp. Let boil for 10 minutes. Add tomato bouillon. Add bay leaves and remaining 1/2 stick of butter and let cook. Add sugar. Add green onions. Check salt level and adjust as desired. let it cook until you reach the gravy level you desire. May be served over rice or as a side dish. This recipe will provide 8-12 servings

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KING CAKE BUBBLE UP submitted by Kelly Hebert

2 (12.4-oz) cans refrigerated Pillsbury cinnamon rolls (not Grands)
1 (8-oz) package cream cheese, softened
2/3 cup sugar
2 eggs
1 tsp vanilla
1 cup milk
purple, yellow, green sugar

Preheat oven to 375 degrees. Line 12 inch Dutch Oven with parchment paper or lightly spray a 9x13-inch pan with cooking spray. Separate cinnamon rolls, save icing to use after the bubble up is baked. Cut each cinnamon roll into 4 pieces. Place in bottom on prepared pan. Using a hand held electric mixer, beat together cream cheese and sugar. Add eggs and vanilla, mixing well. Add milk and mix until combined. Pour over chopped cinnamon rolls. Bake for 30 to 35 minutes. Remove from oven and cool for 5 to 10 minutes. Spread cinnamon roll icing over top of casserole. Sprinkle with Mardi Gras colored sugar.

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ORANGE JUICE CAKE submitted by Louise Meaux Duhon

Cake: 1 box white cake mix 3/4 c. vegetable Oil
1 small box Orange Jello 1c. Orange Juice
4 eggs

Glaze: 1 cup powdered sugar 3tbsp Orange juice

Topping: (Optional)

2 Tbsp Orange zest 1/4 cup chopped nuts



Preheat oven to 350°. Generously grease and flour Bundt pan*, set aside. Add all cake ingredients as listed above, mix on medium speed for 2 minutes. Pour batter into prepared baking pan. Bake for 1 hour. Cool 10 minutes before removing from pan. Orange zest can be added to glaze. Place cake on a cake plate, prick cake top with fork. Pour glaze over cake top evenly. Allow to cool completely before serving.

***12 inch Dutch Oven Baking - 350° = 25 coals (17 on top/ 8 on bottom)**

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CORN - A - COPIA submitted by James Menard

1/2 lb bacon, cut into 1" pieces
1 whole chicken breast, chunked
1 c. onions, chopped
1/2 c. bell pepper, chopped
2 cloves garlic, minced
1 can (8 oz.) tomato sauce
1 can green peas, drained

1/2 lb smoked sausage, large diced
1 can cut okra, drained (*opt)
1/2 c. celery, chopped
1/4 c. green onion tops, chopped (*opt)
1 can Rotel tomatoes
3 cans **shoe peg corn**, drained
1 1/2 cup chicken broth

Fry bacon over medium heat until slightly crispy. Remove bacon from drippings and brown sausage and breast. Set aside with bacon. (*Add drained okra and fry in drippings until brown and not slimy.) Add onions, celery, peppers, *onion tops and garlic to drippings, cook until wilted. Add tomatoes and sauce, cook for about 10 min. to thicken. Add corn, peas, meats and 1/2 c. broth. Stir well and reduce heat to simmer. Cover tightly, cook for 30 min., stir occasionally, add broth as necessary. Taste and add seasoning to your liking.

NOTES: This dish can be doubled, served as a side or served over rice as a main meal. To serve over rice, add broth to your liking for gravy.

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Gathering on the 2nd Saturday of each
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BLACK FOREST BUNDT CAKE submitted by Ray Castleberry

1 package Duncan Hines Moist Deluxe Dark Chocolate Fudge Cake Mix
3 large eggs
1 tbsp. Almond Extract
1 can (21oz) cherry pie filling
1 cup semisweet chocolate chips

GLAZE: 1 tbsp. butter 2 tbsp. milk
1/2 cup semisweet chocolate chips
1/2 cup + 2 tbsp confectioners sugar



Preheat oven to 350 and grease bundt pan. In a bowl, blend well, cake mix, eggs, pie filling and almond extract. Fold in 1 cup chocolate chips. Pour into pan and bake for 45-50 minutes, or until toothpick comes out clean. Cool for 10 minutes. Remove from pan and allow to cool completely. Glaze: In a small saucepan over med-high heat, melt butter, chips and milk. Stir constantly. Do not burn. Once chips are melted add 1/2 c sugar. Spread Glaze over cooled cake, sprinkle with sugar. Place cherries on floor of cake plate and in the center of the cake.

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PECAN PIE BROWNIES submitted by Shannon Neveaux

40 oz Brownie mix or 2 regular size mixes
(plus ingredients listed on package)

Pecan Pie Filling:

1 c. sugar	1 1/2 c. corn syrup
4 eggs	1/4 c. unsalted butter (melted)
1 1/2 tsp vanilla	2 c. pecans (chopped)

Preheat oven to 350°. Mix brownies according to the package instructions. Pour brownie batter into a greased 13 x 9 in pan and bake for 25-30 min.

If baking in a 12 in. Dutch Oven, take care that batter does not touch the lid. May have to cook a little longer. While baking, combine sugar, syrup, eggs, butter and vanilla. Mix well. Stir in pecans. After 25-30 min, pour the pecan pie filling over brownies. Bake 30-40 min or until the filling is only slightly jiggly in the middle when you move the pan. Let cool completely to room temperature before cutting. This will be 'gooey'! ***For 12 in. Dutch Oven use 25 coals, 17 on top/ 8 on bottom. You may have to replace or add coals for second bake.***



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SHEPARD'S PIE submitted by Vance Perkins

2 lbs. ground beef
1lb. ground pork sausage
1 onion chopped
2-14.5 oz cans mixed vegetables
1-14.5 can beef broth
2 Tbsp Worcestershire sauce (*Adjust to your taste*)
Salt, Pepper, Cajun Seasoning (I use NuNu's) to taste
2 cups shredded cheddar cheese
5lbs. Potatoes (*prepared as per favorite mashed potato recipe*)



Brown and drain meats and set aside. Sauté onion until soft. Add meats to sautéed onions along with beef broth, Worcestershire sauce, salt, pepper and Cajun seasoning. Mix together well and simmer until mixture is as dry as you like. Add drained mixed vegetables and mix well. Top with mashed potatoes. Bake at 350° for 30 minutes or until hot throughout. Top with cheese and bake until cheese is melted. This recipe is for oval Dutch oven. Adjust for smaller or larger Camping Dutch Oven. The measurements are very forgiving, adjust to personal taste. Some like soupy meat mixture, I like mine drier. Original recipe is all ground beef, I'm from the south, I added some Jimmy Dean to my meat mixture. **Experiment!** Sometimes, I add extra can of corn to mix, or maybe some sweet peas or butter beans instead of mixed vegetables. Have fun and enjoy. Nothing like cooking, especially in cast iron for family and friends.



Le Chien Cookers
a chapter of the Louisiana Dutch Oven Society
***Promoting the art of
Dutch oven cooking***



**Gathering on the 4th Saturday of each
month at Sam Houston Jones State Park**
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LIL' EDDIE'S BLACK BEAN BROWNIES submitted by Lil Eddie

Combine:

1 can black beans (drained and rinsed)

1/2 cup quick oats

1/3 cup maple syrup

2 tsp pure vanilla extract

2 tbsp. cocoa powder

1/4 tsp salt

1/4 cup vegetable oil

1/2 tsp baking powder

Blend all above in a food processor.

Stir in: 1/2 cup chocolate chips.

Pour into 9 x 9 pan or 10 inch Dutch Oven.

Sprinkle on top: 1/2 cup chocolate chips on top.

Bake at 350° for 15-18 minutes.

In 10 inch Dutch Oven use 17 coals on top and 8 on bottom.



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FRUIT COCKTAIL CAKE submitted by Gloria Saintes

1 can (2 cup) fruit cocktail
1 ½ cup sugar
2 cup flour
2 eggs
2 tsp baking soda
½ cup brown sugar



Mix together fruit, flour, soda, white sugar and eggs. Beat 2 min. Pour into 8 x 12 ungreased pan (*12 inch Dutch Oven with parchment paper lining*). Sprinkle brown sugar over top. Bake at 350° for 40 min. (25 coals = 17 on top, 8 on bottom)

Frosting:

½ cup evaporated milk ½ cup sugar 1 stick margarine or butter
Boil for 2 minutes Beat for 1 minute.
Add 1 tsp vanilla, ½ cup coconut (optional), and ½ cup pecans.
Pour over warm cake.

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Pecan Mix:

5 large eggs	3/4 cup sugar
2 cups Karo syrup	2 tbsp. melted Butter
2 tbsp flour	1/8 tsp Salt
2 cups chopped pecans	

Mix above ingredients together and set aside.

Cobbler mix:

1 1/2 cup self-rising flour	
1 1/2 cup evaporated milk	
1 c sugar	1 stick of butter

Mix flour, milk and sugar together and set aside. Melt butter and pour into 12 in Dutch Oven (9x13 pan). Pour pecan mix evenly over melted butter. **DO NOT STIR!** Pour cobbler mix evenly over pecan mix. **DO NOT STIR!** Bake at 375° for about 35-45 min until top is golden brown. Cool for 1 hour or completely before serving.



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PEAS IN THE PASTA SALAD submitted by Maggie Callahan

- 1 1/2 cups small shell pasta (uncooked)
- 1 Cup Frozen peas
- 1 cup diced ham
- 1 cup diced Cojack or Cheddar cheese
- 3/4 cup creamy, low fat ranch dressing

Boil pasta until tender. Place peas in colander and drain cooked pasta over peas to thaw. Rinse, cool and drain well. Pat dry with a clean pater towel to remove excess water. Combine ham and cheese in large bowl and stir in pasta, peas and dressing. Chill 2 to 3 hours before serving for the most flavor. *Pasta needs to be cooked in boiling water, so don't turn down the heat after adding the pasta unless the pot looks like it will boil over. Use a larger pot then normal to prevent a mess.

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PEARL'S SWEET & SPICY CARROTS submitted by Gene Bordelon

4 lbs Carrots, peeled and sliced
1 tsp Onion Powder
3 tbsp. sugar
2 tbsp Tony Chachere's Creole Seasoning
1/3 cup brown sugar
1/4 cup honey
1 tsp Garlic Powder
1/2 stick of butter
Olive oil

Coat the bottom of your Dutch Oven with oil. Stir in carrots and coat with oil. Add garlic, onion and seasoning. Stir to coat carrots. Add oil if necessary. Cook for 10-15 minutes. Stir as necessary to make sure carrots do not stick. Liquid should have formed in pot. Add sugars and stir to coat carrots. Let stand for 5 minutes. Add honey. Stir to coat carrots. Cook until carrots are tender. Add butter. Stir to melt and coat. Check seasoning during cooking, add more if necessary. *Sweet potatoes can be substituted for carrots.*

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WEST TEXAS DRILLING RIG BEANS submitted by James Menard

2—2 1/2 lbs of Ground Beef
2 lbs. smoked sausage, sliced and quartered
2 large cans Ranch Style Beans with jalapenos
2 med onions, chopped
2 med bell peppers, chopped
1 can Rotel tomatoes

In a large wok (or skillet), brown beef, drain and set aside. Brown sausage and set aside. Sauté onions and bell peppers. Mix with meat and season to your liking. Add Rotel and beans. Cook until beans are heated through.

*Leftovers can be added to scrambled eggs, eat on a tortilla with shredded cheese as a breakfast burrito.



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EASY BREAD PUDDING submitted by Louise Meaux Duhon

Bread Pudding:

1 loaf French bread (*cut into small cubes*)
4 eggs, beaten
1 pint Half and Half

1 pint milk
3 1/2 cups sugar
2 tsp vanilla extract

Topping:

1 cup brown sugar 1 stick butter, softened 1/2 cup pecans 1/4 cup flour

Mix all bread pudding ingredients together. Pour into a greased or sprayed 9x13 inch pan. In a separate bowl, mix all topping ingredients with a fork until crumbly. Sprinkle over bread pudding. Bake in home oven at 350° for 50 - 60 minutes.

To bake in a 10 inch Dutch oven: Line Dutch oven with parchment paper before pouring into pot. Prepare 20 coals. Place 14 coals on top of DO and 6 on the bottom of DO.

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RICE PUDDING submitted by Terri Bird

2/3 cup uncooked rice
1 1/3 cup water
2 eggs or 4 egg yolks , beaten
1/2 cup raisins
1/2 cup sugar
2 cup milk
1/2 tsp vanilla
1/4 tsp salt Ground nutmeg

Cook rice in water. In a separate bowl mix other ingredients, except nutmeg. Add mix to the cooked rice and sprinkle with nutmeg. Bake at 325° in a 10 inch Dutch oven for 50 to 60 minutes or until knife comes out clean.

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STRAWBERRY OAT BARS submitted by Patricia Treadway

- 1 pound softened margarine
- 1 1/3 cups sugar
- 1 cup brown sugar
- 1 tsp salt
- 2 tsp cinnamon
- 1 cup oats
- 1 pound all purpose flour
- 4 tbsp Strawberry jam (per pan) or Flavor of your choice

Mix all above ingredients except jam. Spray bottom of 12-1/4 x 8-1/4 x 1-3/32 pan or a 12 in Dutch Oven. Spread about 2/3 of the oat mixture to cover the bottom of pan. Press into the bottom. (Reserve about 1/3 portion to crumble over top.) Cook at 350° about 20 minutes. Remove pan from oven. Spread Jam carefully on top of cooked oat mixture. Sprinkle more mixture on top of jam. Cook about 20 minutes or until golden brown.

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WHITE BEAN CHICKEN SPINACH SOUP submitted by Wanda Lanclos

1 small yellow onion, diced	4 Tbsp butter
1/2 tsp dried parsley	1/2 tsp dried oregano
1 (32 oz) carton Swanson Chicken Broth	
2 cups of water	
1 (15.5 oz) can of Trappy's Jalepeno Navy beans	
1 (16oz) can of Blue Runner Creole Creamy Style Navy Beans	
5 oz of frozen or canned spinach (<i>your choice</i>)	
1 (12.5oz) can of Swanson Premium White Chunk Chicken Breast in water	or
2 cups of roasted chicken breast shredded	
Parmesan Cheese for serving (<i>optional</i>)	

Heat butter in Dutch Oven. Add onions and cook until soft, about 3 minutes. Stir in parsley and oregano, cook for 1 minute. Stir in broth, water, beans, spinach and chicken, cover and bring to a boil. Season with salt and cayenne to your taste. Cook for another 15 minutes, stirring occasionally. Once complete, ladle into bowls and sprinkle with Parmesan cheese if desired. Bon Appetite~! 😊

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CAJUN CRAWFISH CORNBREAD submitted by Ronnie Young

2 cups yellow corn meal
1-14 oz can cream style corn
1 1/2 cups grated cheddar cheese (*I use mild*)
3 tsp baking powder
1/2 tsp baking soda
1 cup bell pepper, chopped fine
1 cup green onions, medium chopped
1 cup whole milk
1/2 tbsp Cajun season (*opt*)

3 eggs, slightly beaten
1-14 oz can fiesta corn (drained)
1 1/2 cups grated white cheese
1 tsp salt
1 small can diced jalapeno peppers
1 onion, chopped fine
1/2 cup cooking oil
1 pound crawfish tails with fat

Sauté onions and bell peppers in butter. Cook until onions are transparent. Add Jalapeno peppers for warm up. In a separate bowl, mix all other ingredients except crawfish and green onions. Add sautéed ingredients to mix. Mix well. Stir in crawfish. Add to pre-warmed Dutch oven (*I used a 10 inch*). Bake at 350° for 35 - 45 min. I recommend coals on bottom of pot and half as many on top. Check for doneness with a toothpick. When satisfied, remove coals from bottom and place on lid. Let this go until you get good color top. Remove from heat and spread green onions on top of Cornbread. Replace lid and let rest. Bon Appetite!

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SEAFOOD MAC AND CHEESE submitted by Shannon Neveaux

2 cups of dry Macaroni, cooked and drained
8 oz. Shrimp, peeled and deveined
4 Tablespoons Butter
1 Spring Onion, finely chopped
8 oz. block Sharp White Cheddar Cheese
¼ cup Panko Bread Crumbs

6 oz. Claw Crab Meat
8 oz. Sour Cream
2 Tablespoons Flour
1 can Evaporated Milk
4 oz. block Mozzarella Cheese
Salt, Black Pepper, to taste

Preheat oven to 350°. Place macaroni in a large mixing bowl. Add sour cream, mix well, until noodles are coated. Add crab meat, stir well. Add green onion. Set Aside. Grate white cheddar cheese and mozzarella cheese separately. Set aside. Melt the butter in a med skillet. Add shrimp. Turn and stir shrimp until lightly done. Remove shrimp from pan. Chop slightly when cooled. Add to macaroni mixture. Add onions to skillet, sauté until tender. Sprinkle flour over onions and mix well. Let cook and brown for about one minute. Slowly add the milk, stirring constantly until mixture begins to thicken. Gradually add Cheddar. Stir constantly until melted. Pour cheese mix over macaroni/seafood mix. Stir well. Add salt and pepper to taste. Place the mix into a well-buttered baking dish. Sprinkle top mozzarella. Sprinkle bread crumbs on top of the mozzarella. Can sprinkle lightly with Paprika, to add color. Bake at 350° for 20-25 minutes, or until lightly browned on top. Serve warm and Enjoy! **NOTE:** Substitute your favorite seafood. If you like your mac and cheese a little creamier, add another half cup of milk when adding the evaporated milk.

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