

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

3 cups Yams, boiled and mashed

2 Eggs, beaten

1 tbsp Vanilla

1/2 stick Butter, melted

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

Topping

1 cup Brown Sugar

1/2 cup Flour

1 cup Pecans, chopped

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	1/2 lb ground pork
1 lb smoked sausage	2 cup beef broth or stock
1 cup onions, finely chopped	1 cup bell peppers, finely chopped
2 cloves garlic, minced	1/4 cup fresh parsley, chopped (optional)
2 eggs	2/3 cup milk
Salt & Tabasco to taste	2 tsp Cajun seasoning, divided
2 tbsp Worcestershire sauce	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 COBLER 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 cracklings. 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
2 c. Heavy Cream, separated
1 Egg
Heavy Wooden paddle or spoon with straight edge for scraping
Kitchen Timer

1/2 tbsp Vanilla
1/4 tsp Lemon Juice
1 can (12 oz) Evaporated Milk (chilled)
1 c. Milk
5 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 1/2 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.

Gathering on the 3rd Saturday of each
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BAKED SAUSAGE AND POTATOES WITH ROASTED RED PEPPERS

Submitted by Edie Briley

- | | |
|---|--|
| 1 tbs salted butter | 1/2 (8-ounce) jar roasted red peppers, drained |
| 1 tbs 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	Salt to taste	1/2 tsp. tomato bouillon (optional)

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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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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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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- 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.

Gathering on the 3rd Saturday of each month at Lake D'Arbonne State Park



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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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Gathering on the 2nd Saturday of each
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WHITE BEAN CHICKEN SPINACH SOUP

 submitted by Wanda Lanclos

- 1 small yellow onion, diced
- 1/2 tsp dried parsley
- 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 (*your choice*)
- 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 (*optional*)

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 Neveau

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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GLUTEN FREE LASAGNA CASSEROLE submitted by Shannon Neveaux

- 1 (16 oz) pack uncooked gluten free rotini pasta (*can use wheat pasta*)
- 1 (24oz) jar Marinara sauce (*brand of your liking*)
- 3 cups water (*hot is better*)
- 1 pound seasoned ground beef (*Italian meatballs* or ground meat of your choice*)
- 2 cups mozzarella or Italian blend cheese (*optional*)
- Parmesan cheese & fresh herbs (*optional*)
- Onions, bell pepper, garlic, celery (*optional to your liking*)

Preheat oven to 425°. Brown ground meat, sauté vegetables. Add marinara, water and pasta. Pour into a 12 inch Dutch oven or 9 X 13 baking pan. Cover tightly with foil. Bake for 35 min. Uncover, Stir. Check pasta (al dente). Cover and return to oven if not al dente. Optional...Sprinkle with cheese. Bake uncovered for 5-10 min. (melt cheese).

- frozen fully cooked Italian meatballs must be completely thawed.

I modified/created the above from original recipe - Dump & Bake Meatball Casserole

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SOPAPILLA CHEESECAKE BARS submitted by Yvette Menard

2 (8oz) cans of refrigerated crescent rolls

1 1/2 cups sugar

1/2 cup melted butter

16 oz of cream cheese, softened

1 tsp vanilla

1 tbsp ground cinnamon

Preheat oven to 350°. Unroll 1 can of crescents and place at the bottom of an ungreased 12 inch Dutch Oven or a 13 x 9 (3 quart) glass baking pan. Stretch to cover the bottom of the dish. Seal perforated lines by pressing together. Beat Cream Cheese and 1 cup of sugar until smooth. Add vanilla and mix well. Spread over dough. Carefully place second can of dough over cream cheese mixture. Press perforations to seal. Pour melted butter over top. Mix 1/2 cup sugar and cinnamon. Sprinkle evenly over butter. Bake 30-35 minutes or until bars appear set when gently shaken. Cool for about 30 min. Refrigerate for easier cutting. Cover a refrigerated remaining. Reheat in microwave at 1/2 power for 10-15 seconds.

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CHERRY CHOCOLATE DUMP CAKE submitted by Shannon Neveaux

- 2 cans (21 oz. each) of cherry pie filling
- 1 package of chocolate cake mix (*use your favorite*)
- $\frac{3}{4}$ cup semisweet chocolate chips
- $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) butter, melted

Preheat home oven to 350° OR prepare about 30 coals. (*Do not preheat Dutch oven.*) Spray 9 X 13 pan with non stick cooking spray OR line a 12 inch Dutch oven with parchment paper. In a separate pot, melt butter. Pour pie filling into Dutch oven or pan, spread evenly. Sprinkle cake mix over cherries, spread evenly, do not stir. Sprinkle chocolate chips over cake mix, do not stir. Pour melted butter over chips and cake mix. Cover cake mix as much as possible. Cover with Dutch oven lid. Place approximately 15 of the prepared coals on the lid and 9 coal under pot. Bake 30 to 35 minutes, or until toothpick comes out clean. Cool at least 15 minutes before serving.

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



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CHILLED BROCCOLI SALAD submitted by Stella Durke

8 cups broccoli florets - chopped
1 cup raisins
6 slices bacon, fried crisp, drained and crumbled
1/2 cup red onions, diced
1/2 cup dry roasted sunflower seeds
1 cup walnuts or pecans - chopped

Dressing:

1 cup of Mayonnaise
1/2 cup sugar
2 Tbsp Apple Cider Vinegar

Combine salad - broccoli, raisins, bacon, onion, seeds and nuts. In a small container mix dressing. Gently toss dressing into the salad mix to thoroughly coat. Cover and refrigerate for at least an hour.

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2 (21 oz) cans apple pie filling
1 (15.25 oz) box yellow or butter cake mix
1 cup unsalted butter, melted
3/4 cup chopped pecans
Cinnamon and Sweet Treat are optional

Preheat oven to 350° and spray a 9 x 13 backing dish with non-stick cooking spray. Spread pie filling evenly in the bottom of the prepared dish. (Can sprinkle cinnamon to your taste.) Sprinkle dry cake mix evenly over pie filling. Drizzle melted butter over the cake mix. Use a butter knife to make a few large swirls to mix the ingredients together, but don't over do. Sprinkle pecans over cake. I sprinkle Sweet Treat over the top of pecans. Bake for 45 to 55 min or until golden brown and set.



3 racks of pork baby back ribs

Cut into individual ribs and season to taste the night before cooking

To cook:

Slice 2 big sweet onions into 1/4" thick slices and spread in bottom of 12" Dutch oven. Stack ribs loosely on top of onions. Place 16 prepared coals each on bottom and top (32 coals total). Cover and cook for 1.1/2 to 2 hours. After this time, the meat should be pulling back on bones. Drain approximately 3/4 of the liquid and cover ribs with BBQ sauce of your choice. Replace 1/2 of the coals (16 coals) with freshly prepared coals and cook for another 1/2 to 1 hour. Enjoy!



DUTCH OVEN BREAD PUDDING submitted by Richard Thibodeaux

1 3/4 cups sugar

Pinch of salt

1 1/2 tsp vanilla

2 3/4 c whole milk

12 hot dog buns (16-18 oz)

1 1/2 tsp Cinnamon

4 large eggs

12 oz can evaporated milk

1/4 cup heavy cream

Line a 12' camp Dutch oven with parchment paper. In a large mixing bowl, combine the sugar, cinnamon and salt. Wisk in the eggs. Mix in the vanilla and milk. Break hot dog buns in pieces and place in the lined Dutch oven. Pour mixture into Dutch oven move the bread around allowing it to soak. Bake with 8 coals on bottom and 17 on top for 50-60 minutes. Turn the pot every 15 minutes. Bread pudding should rise to near double when done (180-190 degrees). It will fall as it cools.

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PEACH JAM CAKE submitted by Edie Briley

- 1 box of Yellow or White Cake mix
- 2 cups of homemade *peach jam
- *Use your favorite flavor of jam

Mix cake according to package. Fold 1 cup of peach jam into cake batter. Place cake batter in parchment lined 12 inch Dutch oven (9x13 pan). Bake at 350°, until golden brown and tooth pick comes out clean. Remove from heat. Spread 1 cup of peach jam over warm cake.



MEXICAN CASSEROLE submitted by Krista Viator

2.25 lbs. Ground Beef 80/20	1 (7.5 oz.) bottle taco sauce
2 (1oz.) packs Mild Taco seasoning	1 (4 oz.) can green chiles
1 pack flour tortillas	1 (32 oz.) Shredded Fiesta Blend Cheese
1 large onion chopped	1 (32oz) <u>or</u> 2 (16 oz.) can(s) refried beans
1 packet Knorr Spanish, Mexican <u>or</u> Taco flavored Rice (prepared per package)	

Brown ground meat with onions until fully cooked, then drain grease/fat. Stir in taco seasoning and green chilies heat until thoroughly combined. Prepare seasoned rice as per package. In a separate bowl add refried beans and half jar taco sauce. Stir well too. In large cast iron skillet (12"), layer ground meat, refried beans, rice, tortillas pieces (I tear tortillas into pieces, easier to cut into this way.), and then cheese. Repeat layering until all ingredients are used, (except for tortillas and cheese because you may not need all of these), and end with cheese. Pour remaining taco sauce over the top and around the edges. Place on hot coals approximately 8 on bottom and 12 on top and heat thoroughly till cheese is bubbly and warmed through and through. Approximately 20-25 minutes depending on heat. Don't let cheese on top burn.

*Optional: Green onion tops as well as sliced black olives, sour cream and guacamole can be added before serving. **Enjoy!**

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YELLOW SQUASH CASSEROLE submitted by Yvette Menard

5 medium yellow squash, about 7 cups, *sliced 1/4 in thick*

6 tbsp salted butter, *divided*

1 med onion, *chopped*

Salt and Pepper *to taste*

2 eggs

1/2 c. mayonnaise

1/2 c. milk

1 c. cheddar cheese, *shredded*

1 sleeve saltine crackers, crumbled

1 c. mozzarella cheese, *shredded*

or

1/2 c. Parmesan cheese, *grated*

2 sleeves of Ritz crackers, *crumbled*

Melt 3 tbsp of butter in a 12 inch Dutch Oven. Add squash and onions. Add seasoning. Cook until squash is tender. Remove from heat and drain. While draining, in a separate bowl, mix egg, mayo, milk, cheddar and mozzarella cheese. Add to drained squash, mix well. (12 inch Dutch Oven or a 9x13 baking dish). Sprinkle top with crackers. Sprinkle Parmesan cheese over crackers. Melt remaining 3 tbsp of butter and pour over Parmesan. Bake at 350° for about 25 min or until casserole is set and lightly browned on top. Best if served warm.

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Gathering on the 2nd Saturday of each
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BA'CORN submitted by James Menard

8oz bacon, chopped	32oz frozen sweet corn, thawed and drained
4 cloves garlic, minced	1 bunch green onions, sliced
2 jalapeno peppers, diced	Salt, cayenne and black pepper to taste
1 cup heavy cream	2oz shredded Mozzarella cheese
4oz shredded Monterey Jack cheese or Cheddar	

Cook bacon in 10 inch cast iron skillet until almost crispy and fat is rendered (stir often). Add 1/2 of the corn to the bacon and cook (stir often) on pretty high heat until corn begins to turn golden brown (pan fry it). Add garlic, onions and peppers. Cook til softened. Drain some of the oil (soak up with paper towels). Add seasoning. Stir in cream. Bring to boil. Add remaining corn and heat thoroughly. Remove from heat and stir in 2/3 of the cheese. Sprinkle remaining cheese over top and broil until heated through and top is brown or bake at 475°. Serve immediately. Can make in advance and add cheese to top just before serving.

Meeting, Greeting, Cooking & Eating

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



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PINEAPPLE CASSEROLE submitted by Terri Bird

3/4 c. butter, softened
1 1/4 c. sugar
3 eggs
1 can (20oz) crushed pineapple, drained
1 1/2 tsp lemon juice
4 c. white bread (crusts removed and cut into cubes)

Spray 8 x 8 baking dish and set aside. In large mixing bowl, cream butter and sugar. Add eggs, one at a time, and mix well. Mix in pineapple and lemon juice. Gently fold cubes of bread into the mix. Pour mixture into baking dish. Bake at 350° for 40-45 minutes, uncovered until the top is golden.

Recipe conversion for a 10 inch Dutch oven... You can double the recipe!

Place 13-14 prepared coals on the lid and 7 prepared coals on the bottom.

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TATER TOT BREAKFAST CASSEROLE

submitted by Edie Briley

One 16-ounce bag frozen Tater Tots
1 tablespoon olive oil
1 medium onion, very finely diced
1/2 cup half-and-half
1/4 teaspoon cayenne
1 red bell pepper, very finely diced
2 cups grated Cheddar cheese
Kosher salt and freshly ground black pepper

Butter, for the baking dish
1 pound spicy bulk breakfast sausage
1 cup milk
1/4 teaspoon seasoned salt
4 large eggs
1 green bell pepper, very finely diced
1 cup grated pepper jack cheese

Line up the tater tots in a buttered 9-by-13-inch baking dish or divide in half and place into separate 8x8 aluminum pans. Add the olive oil to a large skillet over medium heat. Add the sausage and onion and cook, breaking the sausage up with a wooden spoon, until browned and cooked through, 8 to 10 minutes. Set aside to cool slightly, then sprinkle it over the tater tots. In a large bowl, mix the milk, half-and-half, seasoned salt, cayenne, eggs, bell peppers, half of both cheeses and some salt and pepper. Pour over the tots and sausage mixture, then top with the rest of the cheese. Cover with foil and refrigerate overnight. Preheat the oven to 350 degrees F (**Place each pan into a separate 12 inch Dutch Oven. Place 15/16 prepared coals on top and 9 coals on bottom.**) Bake, covered, for about 25 minutes. Remove the foil and continue to bake until the cheese is brown and bubbly and the casserole is cooked through, another 20 to 35 minutes. Cut into squares and serve.

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Gathering on the 2nd Saturday of each
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COWBOY COFFEE CAKE submitted by Kathy Hensley

2 1/2 cups **flour**
1/2 tsp **salt**
2 tsp **baking powder**
1 tsp **cinnamon**
1 cup sour milk (1/2 cup **sour cream**, 1/2 cup **milk**)
2 cored, peeled and diced **apples**

2 cups **Slenda brown sugar**
2/3 cups **butter**, softened
1/2 tsp **baking soda**
1/2 tsp **nutmeg**
2 **eggs**, beaten
1 cup **walnuts**, chopped

Mix flour, sugar, salt and butter til crumbly. Reserve 3/4 cup of flour mix. Add remaining dry ingredients. Mix well. Add milk and eggs . Mix Well. Fold in apples and walnuts. Pour into a 12 inch Dutch Oven (or a 9 x 13 pan). Top with reserved flour mix. Bake at 375° for 35 to 45 minutes. (For 375 degree oven place 18 prepared coals on top of oven; 9 prepared coals on bottom.)

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Gathering on the 2nd Saturday of each
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PUMPKIN-SUGARCANE CAKE

CAKE INGREDIENTS

2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons pumpkin pie spice
1 teaspoon kosher salt
1 (15-ounce) can pumpkin
2 cups fine cane sugar
1½ cups vegetable oil
4 large eggs
1 teaspoon vanilla extract

FROSTING INGREDIENTS

1 cup unsalted butter, softened
3 ounces cream cheese, softened
1 teaspoon vanilla extract
3½ cups confectioners' sugar
1 tablespoon whole buttermilk

GARNISH

Cane syrup, to serve

DIRECTIONS: Preheat oven to 350° (16 coals on top / 6 coals on bottom). Lightly spray a 13x9-inch baking dish (12-inch Dutch Oven) with cooking spray. **For cake:** In a large bowl, whisk together flour, baking soda, pie spice, and salt. In another large bowl, whisk together pumpkin, cane sugar, oil, eggs, and vanilla. Make a well in center of flour mixture; add pumpkin mixture, stirring just until combined. Pour batter into prepared dish, smoothing top. Bake until a wooden pick inserted in center comes out clean, about 40 minutes. Let cool completely on a wire rack. **For frosting:** In a large bowl, beat butter, cream cheese, and vanilla with a mixer at medium speed until creamy, about 1 minute. Add confectioners' sugar, beating until fluffy, 2 to 3 minutes. Stir in buttermilk until combined. Spread frosting on top of cooled cake. Drizzle with cane syrup just before serving, if desired.

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Gathering on the 2nd Saturday of each
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CAMPFIRE BANANA SPLIT S'MORES

1 banana (not too ripe)

1 tbsp each of ... crushed graham crackers, chocolate chips and mini marshmallows

Or ...

Mix and match up to 3 tbsp of toppings of your choice (butterscotch chips, dark chocolate, coconut, granola, peanut butter cups, M&M's, nuts, caramel, cookies, crunchy cereal, fruit jam, etc.). You can make it gluten free, dairy free or sugar free!

Optional: After you take your S'mores off the fire...top it with whipped cream or ice cream!

Instructions: Slice the banana lengthwise through the top peeling without cutting through the bottom peeling. Open the middle portion of the banana and stuff it with the toppings of your choice. Don't mash the inside of the banana. Wrap the banana in foil and place it on the campfire grate or coals for about 10 minutes. If you are cooking in your 12 inch Dutch oven, place wrapped bananas inside and bake at 425° (31 prepared coals = 21 on top and 10 on bottom) for 5 to 10 minutes.

This recipe was inspired by 7 Delicious Campfire Dessert Recipes Anyone Can Make

Meeting, Greeting, Cooking & Eating

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CARROT CAKE (ONE POT) submitted by Richard & Camille Thibodeaux

Cake:

- 1 box Duncan Hines carrot cake mix
- 1 small box instant vanilla pudding
- 4 eggs
- 1/2 cup cooking oil
- 1/2 cup water
- 1/3 cup sour cream

Filling:

- 6 ounces cream cheese (room temp)
- 6 tbs butter (room temp)
- 1 3/4 cups powdered sugar
- 1 tbs milk
- 1 tsp vanilla

Cream together room temperature cream cheese and butter. Blend in the powdered sugar, milk and vanilla. Set aside. In a separate bowl, combine the cake ingredients and mix well. (It will be thick) Spread cake mixture into a greased 12" camp Dutch oven or use parchment paper. Drop spoonfuls of filling mixture over the cake mixture including the outer edge. Drag through the filling starting from one end across the Dutch oven. Bake with 7 coals on the bottom and 16 on top for 40-45 minutes turning pot and lid ever 15 minutes. (Cake will be a little jiggly in the center) Allow to set for at least 30 minutes before serving. Served cool is preferred.

Note: A variation of the pumpkin earthquake cake by *The Girl Who Ate Everything*.

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CHERRY PINEAPPLE 'FLUFF' submitted by Paula & Wayne Landry

- 1 (16oz) container of Cool Whip, thawed
- 1 (8oz) container of Cool Whip, thawed (optional)
- 1 can (21oz) cherry pie filling
- 1 can (14oz) condensed milk
- 1 can (20oz) crushed pineapple in heavy syrup

Mix all ingredients together and chill. If you plan to serve outside or while camping this summer, go ahead and tuck it into the freezer.

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CHEF TED BOURQUE'S CRAWFISH BOUDIN (UNSTUFFED) submitted by James Menard

Rice-Cooked (about 9 cups)	1/2 tsp Chili powder
1 lb cleaned Crawfish tails (chop 3/4 c.)	1/4 tsp celery seed
1 stick butter, salted	1/4 tsp thyme
1 c. onions. Chopped	1/2 tsp Tony Chachere's seasoning
2 celery stalks, chopped	1 tsp paprika
1/2 c. green bell pepper, chopped	1 tsp tomato bouillon
1/4 c. red bell pepper, chopped	1 tsp salt
1/4 c. light roux	3 parsley sprigs, chopped
1/2 c. tomato paste	1 c. green onions. Divided in 1/2
1 Tbsp cooking oil	1 small bay leaf
1 qt water	1/2 tsp sugar
1 tsp garlic powder	

Melt **butter** in pan, add **onions, celery** and **peppers**. **Saute** until onions are translucent. Add **roux** and **tomato paste**, stir thoroughly. Add **oil**, mix well. Add **water**, mix well. Add **garlic & chili powder, celery seed, thyme, Tony's, paprika, bouillon** and **salt**. Bring to boil. Add **chopped crawfish, parsley & 1/2 of green onions**. Cover and cook til thickened. About 45 min. Add **bay leaf** for 10 min, then remove. Add **sugar**, stir well then add **remaining crawfish tails**. Cook 5 more min. Add remaining **green onions**, stir well and cook 5 min. Mix with **rice**. After mixing, taste. Add more salt in necessary.

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