

DUTCH OVEN CAMPING RECIPES

Turkey Chili

A classic for campers when the weather is on the chilly side!

Serves 6

Ingredients

2 tablespoons olive oil
1 large onion, diced
3 garlic cloves
2 pounds ground turkey
1 (28-ounce) can plum tomatoes
1 (24-ounce) can or jar tomato sauce
1 (15-ounce) can kidney beans
1 can (15-ounce) black beans

Spice mix to prepare at home

2 tablespoons chili powder
½ teaspoon onion powder
1 teaspoon granulated garlic
2 teaspoons smoked paprika
2 teaspoons ground cumin
1 teaspoon cayenne, or to taste
1 teaspoon salt
1 teaspoon black pepper

Directions

1. At home, mix the spices into a small bowl and transfer to an airtight container or resealable plastic bag.
2. At the campsite, prepare the fire with charcoals. Place a Dutch oven over $\frac{3}{4}$ of the coals needed according to the oven's size. Heat the oil.
3. Add onion and garlic. Sauté until fragrant, about 1-2 minutes.
4. Add ground turkey and cook, stirring occasionally, until well- and evenly browned, 4-6 minutes.
5. Stir in plum tomatoes, tomato sauce, and beans.
6. Add spices and continue stirring to blend.

7. Cover, place $\frac{1}{4}$ of coals on the lid, and cook for $1\frac{1}{2}$ to 2 hours. Have enough hot coal ready to keep the heat going.

Mediterranean Chicken and Chickpea Stew

This quick stew is filling and flavorful, with a bright burst of lemon.

Serves 4

Ingredients

1 pound boneless chicken breasts, cut in bite-sized pieces

Marinade

1 tablespoon olive oil

3 cloves garlic, minced

$\frac{1}{4}$ cup lemon juice

1 teaspoon ground cumin

1 teaspoon paprika

1 teaspoon salt

$\frac{1}{2}$ teaspoon oregano

$\frac{1}{2}$ teaspoon red pepper flakes

Other ingredients

1 large onion, diced

1 (15-ounce) can diced tomatoes

1 (15-ounce) can chickpeas, rinsed and drained

Directions

1. At home, prepare the marinade and stir in the chicken. Leave it in the fridge for an hour, and then transfer it to the freezer.
2. At the campsite, let the chicken thaw.
3. In a 12-inch Dutch oven over 18 hot briquettes, heat the oil and sauté the chicken until it is browned.
4. Add the onion and cook for another 3–4 minutes, until the onion begins to soften.
5. Add the tomatoes and chickpeas.
6. Cook until everything is heated through, about 15 minutes.

S'mores Cake

Can't have too much S'mores on a camping trip! Here is a great cake version!

Serves 8-10 – Prep. time 10 min. – Cooking time 10-15 min.

Ingredients

- 1 whole angel food cake, torn into pieces
- 6 (1.55-ounce) Hershey's chocolate bar, broken into pieces
- 2 (14-ounce) packages graham cracker squares, broken into pieces
- ½ (24- or 28-ounce) pack jumbo marshmallows

Directions

1. A 10-inch Dutch oven is recommended for this recipe.
2. Combine the cake pieces, graham pieces, and half of the chocolate in the Dutch oven.
3. Add the rest of the chocolate pieces on top of the mixture.
4. Arrange marshmallows on top.
5. Bake with a ring of 8 coals underneath and 15 coals on the lid, or at 350°F, checking every 5 minutes until marshmallows are melted and slightly browned, about 10 minutes.

Recipes are from Louise Davidson's cookbook [One-Pot Meals Camping Cookbook: Quick and Easy One-Pot Recipes for Soups, Stews, Pasta, Rice, Beans and More](#)

