

Delicious and Easy Dutch Oven Camping Recipes!

Sloppy Joes

Serves 4

Ingredients

- 1 pound ground beef
- 1 cup canned crushed tomatoes
- ½ cup red onion, chopped
- ½ cup red bell pepper, chopped
- 1 tablespoon ketchup
- 2 tablespoons Worcestershire sauce
- 1 tablespoon brown sugar
- 1 tablespoon Dijon mustard
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1 teaspoon salt
- 1 teaspoon pepper
- 4-6 hamburger buns

Directions

1. Prepare the Dutch oven by heating the coals and placing the Dutch oven on top of them.
2. Once the oven is heated, add the ground beef and toss until just browned, approximately 5 minutes.
3. To the oven, add the crushed tomatoes, onion, and red bell pepper. Toss while cooking for 3 minutes.
4. Add the ketchup, Worcestershire sauce, brown sugar, Dijon mustard, garlic powder, paprika, salt, and pepper. Stir to make a sauce that evenly coats the meat.
5. Cover and let simmer 10 minutes.
6. Spoon onto buns and serve immediately

Chicken Pot Pie

Serves 4-6

Ingredients

- 1 pound chicken, cubed
- 1 tablespoon butter
- 2 cups potatoes, cubed
- 2 cups carrots, sliced
- ½ cup celery, diced
- ½ cup onion, diced
- 1 cup fresh or frozen peas
- 1 10-ounce can cream of mushroom soup
- 1 10-ounce can cream of chicken soup
- 1 teaspoon thyme
- 1 teaspoon sage
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 can refrigerated biscuits

Directions

1. Prepare the Dutch oven by heating the coals and placing $\frac{3}{4}$ of them underneath the Dutch oven and $\frac{1}{4}$ of them on top of the lid.
2. Once the oven is heated, add the chicken and butter. Toss while cooking for 3-5 minutes.
3. Add the potatoes, carrots, celery, onion, peas, cream of mushroom soup, and cream of chicken soup. Mix well and let cook for 4 minutes.
4. Season with the thyme, sage, garlic powder, salt, and pepper. Top with the biscuits, evenly spaced over the surface.
5. Cover the Dutch oven and cook for 40-45 minutes.

Soda Braised Pork Ribs

Serves 4-6

Ingredients

- 2 pounds pork ribs
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon spicy paprika
- 1 cup red onion, minced
- 1 jalapeno pepper, seeded and minced
- 1 12-ounce can cola
- 1½ cup chicken stock
- 1 tablespoon fresh ginger, minced
- 2 teaspoons cumin
- ½ teaspoon cinnamon
- 1 sprig fresh rosemary

Directions

1. Prepare the Dutch oven by heating the coals and placing ¾ of them under the oven and ¼ of them on the lid.
2. Mix the salt, pepper, and paprika in a small bowl. Rub into the pork ribs.
3. Once the Dutch oven is heated, add the seasoned pork ribs.
4. Add the onion and jalapeno pepper to the meat. Cover and cook 5 minutes.
5. In a bowl, combine the soda, chicken stock, ginger, cumin, cinnamon, and rosemary.
6. Remove the cover from the Dutch oven, and pour the soda mixture over the ribs.
7. Cover and cook for 1 hour, or until ribs are fall-off-the-bone tender.

Orange Glazed Salmon

Serves 4

Ingredients

- 1 pound salmon steak
- 1 tablespoon olive oil
- ½ cup orange juice
- ⅓ cup brown sugar
- 1 tablespoon soy sauce
- 1 teaspoon jarred, minced garlic
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon pepper
- 1 sprig fresh rosemary

Directions

1. Prepare your Dutch oven by heating the coals and placing the oven over them.
2. While the oven is heating, combine the orange juice, brown sugar, soy sauce, garlic, crushed red pepper, pepper, and rosemary in a large bowl or plastic food bag. Add the salmon and let it sit while the oven is heating.
3. Lightly oil the Dutch oven with the olive oil, and remove the rosemary spring from the marinade and place in the center of the oven.
4. Add the salmon steaks and cook, brush with the marinade several times during the process.
5. Depending on the thickness of the salmon steaks, cook approximately 5 minutes per side, or until salmon is pink and flakey but not dry.

Goey Bottom Chocolate Brownies

Serves 6-8

Ingredients

- 1 box brownie mix
- ½ cup butter, melted
- 1 egg
- 1 cup walnuts chopped
- 1 cup chocolate chips
- ½ cup marshmallows
- ½ cup caramel sauce

Directions

1. Prepare the Dutch oven by heating the coals, and placing the Dutch oven on $\frac{3}{4}$ of them. Place the remaining $\frac{1}{4}$ coals on top of the lid.
2. In a bowl, combine the brownie mix, butter, and egg. Mix well until lump free.
3. Add in the walnut and chocolate chips. Stir to incorporate.
4. Add the marshmallows and caramel sauce to the Dutch oven. Carefully pour in the brownie batter.
5. Cover and bake for 40-45 minutes, or until a pick inserted into the brownie shows no raw batter.

These recipes and more can be found in Louise Davidson's Camping Cookbook Dutch Oven Recipes. To get your copy, click on the cover or click [here](#).

