

# One Pot Cooking

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## Fruit Cobbler

Fall School, October 7, 2006

*This recipe can be used with any combination of fruit and cake mixes. Experiment and see what your favorite combination is. (Try cherries w/ chocolate cake, apples w/ yellow cake, peaches w/ white cake.....the possibilities are endless)*

- Butter
- 2 16 oz. cans of fruit pie filling (your choice)
- 1 box cake mix (your choice)
- 1/2 C. Water



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Butter the inside and bottom of the lid of the dutch oven. Pour the pie filling in the dutch oven. "Dump" in the cake mix. Spread evenly. Dot top with butter. Pour the water on top. Place lid on dutch oven. Put in coals. Shovel some coals on top of the lid. "Bake" for approximately 30-45 mins. Test cake for doneness. If necessary, place on coals checking in 10-15 mins.

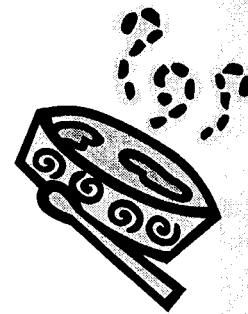
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## **Jamming Jambalaya**

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- 1 Lb. Boneless skinless chicken breast
- 1/2 Lb. Smoked Bacon
- 1 Each Yellow, Red and Green Pepper
- 1 Medium Onion
- 1 Lb. Smoked Sausage or Bratwurst
- 1 Regular can of Cream of Mushroom Soup
- 2 Cups of Minute Rice
- Cajun or Jambalaya Seasoning to taste
- 1 Cup of Water



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Cut all ingredients into bite-size pieces. Brown the bacon first—do not drain. Season the chicken before cooking. Cook the chicken completely. Add the vegetables and cook until the onion is somewhat clear. Add the smoked sausage, Shrimp, the Cream of Mushroom Soup and water. Simmer until bubbly. Remove from the heat. Stir in the rice and let sit covered for 5 to 10 minutes. Grab the seasoning and some hot sauce if desired and enjoy.

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## **Fiesta Chicken**

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- 1 Tbsp. Olive Oil
- 1 Tbsp. Minced Garlic
- 1/2 Cup Onion, Chopped
- 1/4 Cup Green Pepper, Chopped
- 1 Lb. Chicken Breast (boneless, skinless) cut into 1" cubes
- 3 Tomatoes, Peeled & Diced
- 2 Cup Broccoli Floweretts (bite-sized pieces), steamed 3 minutes
- 16 OZ. Pink or Kidney Beans, Drained & Rinsed
- 1 Cup Pre-made Medium Salsa
- 1/4 Cup Cilantro, Chopped
- Black Pepper, to taste



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In a large Dutch Oven, heat the olive oil, add the garlic and onion, and sauté for 3 minutes or until softened. Add the green pepper and sauté for another 2 minutes

Add remaining ingredients and bring the mixture to a boil over medium heat. Stir gently, reduce heat, cover pot, simmer for 5 to 7 minutes or until the chicken is just done. Check the seasoning before serving.

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## **Chuck Wagon Chili**

Fall School, October 7, 2006

- 1 Lb. Hamberger
- 2 Cans of Light Kidney Beans
- 2 Large Cans of Crushed Tomatoes
- 4 Cloves of Fresh Garlic
- 1 Large Onion
- 1 Tsp. Cumin
- 4 Tbsp. Chili Powder
- 1 Tsp. Olive Oil, Vegetable Oil or Butter
- Salt & Pepper



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Dice up the garlic and onion, add to pan with oil and cook until onion is clear. Add hamburger and cook until brown. Add light kidney beans and tomatoes. Stir in cumin, chili powder, salt and pepper. Simmer for 30 minutes.

## PINEAPPLE UPSIDE DOWN CAKE

1 BOX YELLOW CAKE MIX

3 EGGS

2/3 CUP OIL, SEPERATED

1 LARGE CAN CRUSHED PINEAPPLE , DRAINED

2 TABLESPOONS BROWN SUGAR

IN DUTCH OVEN, ADD 1/3 CUP OIL TO COVER BOTTOM AND 2 INCHES UP SIDES. COVER BOTTOM OF PAN WITH TIN FOIL COATED WITH OIL. (MAKE SURE FOIL COVERS BOTTOM AND SIDES OF PAN TO TOP TO AID IN REMOVING FINISHED CAKE.) ADD DRAINED PINEAPPLE. SPRINKLE BROWN SUGAR OVER PINEAPPLE.

PREPARE CAKE MIX ACCORDING TO PACKAGE DIRECTIONS AND POUR OVER PINEAPPLE. BAKE, COVERED WITH LID 20 – 30 MINUTES. DO NOT OPEN COVER FOR AT LEAST 20 MINUTES. WATCH CAREFULLY SO CAKE DOESN'T BURN.

TEST FOR DONENESS WITH CLEAN KNIFE.

Note: FIRE SHOULD BURN DOWN TO COALS BEFORE ATTEMPTING TO BAKE. SIT DUTCH OVEN OVER HOT COALS, BUT NOT TOUCHING BOTTOM. COVER LID WITH FOIL AND PILE COALS ON TOP OF LID TO MAKE EVEN TEMPERATURE ALL AROUND.

**Fire Circle**

Wood  
Lighter to light fire  
Fire Starters (especially after a rain)  
Rake  
Bucket of Water  
Grill to put pots & pans on  
Hot Pads

**To Cook With**

3 Dutch Ovens  
Knives  
Forks  
Spoons  
Spatulas  
Tongs  
Cutting Boards  
Bowl  
Pots & Pans

**To Clean With**

Dish Soap  
Wash Rag  
Towel  
Bleach  
3 Buckets for beach water, soap water, clean water

**To Serve With**

Napkins  
Plates  
Cups  
Bowls  
Fork  
Knives  
Spoons  
Serving (fork, knives, spoons)  
Serving bowls  
Table Clothes – Place Mats  
Salt & Pepper

**Shopping List**

2 Lb Burger  
4 Cans of Kidney Beans & 16 Oz Kidney Beans  
4 Large Cans of Crushed Tomatoes  
Garlic Clove  
Onion  
Cumin  
Chili Powder  
Olive Oil  
Salt  
Pepper  
2 Green Pepper  
1 Red Pepper  
1 Yellow Pepper  
3 Lb Chicken Breast  
3 Tomatoes  
2 Cups of Broccoli  
Salsa  
Bacon  
Cream of Mushroom Soup  
Cajun or Jambalaya seasoning  
2 Cups of Minute Rice  
Butter  
2 16OZ Cans of Pie Filling  
1 Box Cake Mix  
Corn Muffins  
French Bread  
1 Yellow Cake Mix  
3 Eggs  
2/3 Cup Oil  
1 Large Can Crushed Pineapple  
2 Tablespoons of Brown Sugar  
Foil  
Cool Whip