Dutch Oven Recipes

# Apple Biscuits

12 large buttermilk or homestyle biscuits....don't use the flaky type.

1 can of apple pie filling..chop the apples up to bite size pieces.

¼ cup of powered sugar

3 table spoon of heavy cream

lightly grease a 12 in skillet

line the skillet with the biscuits. You may need to adjust to fit, over laping is ok.

Spread the pie filling over the tops of the biscuits

Bake in a 350 degree oven for about 45 minutes..biscuits will be brown on the bottom and tops.

Mix together the cream and powered sugar to make a glaze. You can adjust the amounts of sugar and cream depending on how much you want and the thickness of the glaze. Drizzle the glasze all over the apples.

I used the butterery Grands biscuits and Comstock filling.

# Baked Ziti

from Diary of a Recipe Collector

Recipe: (adapted from Pioneer Woman)

2 tbsp olive oil

1 tsp minced garlic

1 onion, chopped

2 lbs. ground beef

1 28 oz. can whole tomatoes with juice

2- 14 oz. cans of tomato sauce

1 tsp dried oregano

1 tsp dried basil

1/2 tsp red pepper flakes

Salt and pepper, to taste

1 16 oz box Ziti Or Mostaciolli (cooked until almost al dente)

1 15 oz container of cottage cheese

1 16 oz. block of mozzarella, shredded

1/2 cup grated or shredded Parmesan

1 egg, slightly beaten

fresh chopped parsley (optional)

Preheat oven to 375. In a large pot, heat olive oil. Add onions and garlic. Saute for about 10 minutes or until softened. Add ground beef and cook until browned. Drain off some of fat. Add whole tomatoes, giving them a good squish with a wooden spoon. Add tomato sauces and seasonings. Let simmer for about 25 minutes. (In the meantime, boil your pasta). Remove 3 to 4 cups of sauce to a bowl to cool.

In a separate large bowl, mix together cottage cheese, 2 cups of mozzarella, Parmesan, egg, and salt and pepper.

Drain pasta, rinse under cool water. Add to cheese mixture and stir. Add cooled meat sauce and stir.

Spray a large casserole dish with cooking spray. Add half the pasta mixture to the bottom of the dish. Layer half the remaining meat sauce on top of pasta. Sprinkle some mozzarella. Repeat layers once more. Bake for 20 minutes. Garnish with fresh chopped parsley if desired.

# Maple Cinnamon Pecan Biscuits

2 ½ cups of all purpose flour

3 tablespoon cinnamon-sugar, divided

3 teaspoon baking powder

½ teaspoon soda

½ teaspoon salt

½ cup cold butter, cubed

½ cup buttermilk

½ cup maple syrup

½ cup finely chopped pecans

2 tablespoons 2% milk

In a large bowl, combine the flour, 2 tablespoons cinnamon-sugar, baking powder, baking soda and salt. Cut in butter until mixture resembles coarse crumbles. Stir in buttermilk and syrup just until moistened. Fold in pecans.

Turn onto a floured surface: knead 8 – 10 times. Roll out to ½ inch thickness; cut with a floured 2 ½ inch. Buscuite cutter.

Place 2 inch apart on an ungreased baking sheet. Brush with mil; sprinkle with remaining cinnamon – sugar.

Bake at 400 degreese for 12 – 15 minutes or until golden brown.

I am using a 14 inch dutch with a pizza pan.

# Smoky Southwest casserole

1 package (7 oz) elbow macaroni

2 lbs ground beef

1 large onion..chopped

3 garlic cloves chopped

2 cans (14.5 oz) diced tomatoes...un drained

1 can kidney beans...drained and rinsed

1 6 oz can tomato paste

1 4 oz can green chillies..chopped you choose the heat

1.5 tesp. Salt

1 tesp. Chili powder

½ tesp ground cumin

½ tesp pepper

2 cups shredded Monterey cheese and a blend of Mexican cheeses

2 jalapeno peppers..I used chopped green onions.

cook the macaroni according to directions and set aside.

cook beef and onions until beef is done over a medium heat. Add garlic and cook 2 more minutes. Drain, stir in the tomatoes, bean,s tomato paste, chillies and seasonings. Bring to a boil. Reduce heat, simmer, uncovered for 10 minutes. Stir drained macaroni into beef mixture ..use a very large pot or skillet.

Transfer to two greased 2 – qt baking dishes. Top with cheese and jalapenos. Cover and bake at 375 for 30 minutes. Uncover and bake 10 minutes longer until cheese is bubbly. Serve one casserole. Cool the second wrap in foil and freeze for 3 months.

Thaw in the frig for 8 hours. Cover and bake at 375 for 20 to 25 minutes until heated through.

Yield...6 servings each casserole.

The basic recipe came from “Tasteofhome” special edition.

I added corn and green onions to my dish. Smokey paprika, chipotle chili powder and seasoned diced tomatoes were other changes I made.

Enjoy....