

## Donnie's Dutch Oven Chicken

10 to 15 pieces of boneless chicken thighs\*  
Weber Beer Can Chicken Seasoning  
Rachel Ray's Chicken Stock

After washing chicken, season heavily, with Weber Beer Can Chicken Seasoning.  
Place all chicken in deep aluminum cake pan. Pour one box of Rachael Ray's Chicken Stock over chicken. Cook in dutch oven for 1 hour 45 minutes to 2 hours.

*\*chicken legs or boneless chicken breasts may be substituted*

Donnie Gibbs

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## FRIED APPLES

1 LARGE BAG OF GRANNY SMITH  
APPLES

1 CUP BROWN SUGAR

1/4 LB BUTTER

TBS CINNAMON

TS NUTMEG

CORE APPLES

MELT BUTTER IN LARGE PAN

ADD ALL INGREDIENTS

STIR UNTIL TENDER

SERVE HOT

Gary Gibbs



## **2822 Fajitas**

### **Ingredients:**

#### **Dry ingredients**

- 3 large onions thinly sliced
- 1 green pepper thinly sliced
- 3 tsp of jalapeño peppers
- 2 tsp of fajitas seasoning

Mix the above ingredients in large zip lock bag

#### **Meat mixture**

- 2.5 lbs of skinned chicken breasts sliced extremely thin
  - 16oz of chunky salsa
  - Quarter cup olive oil
- Mix extremely well allow to marinade over night

#### **Additional ingredients**

- Hot sauce
- Salsa
- Sour cream
- Fajita wraps
- Refried beans

### **Cooking instructions:**

Heat frying pan then add some of the chicken mix and continuously stir and fry as chicken is cooking add equal amount of onion and pepper mixture. Continue to fry until chicken is completely cooked. At this point onions and peppers should also be cooked. Now add 2 large scoops of refried beans. Mix all ingredients in pan well.

### **Serving:**

Place large scoop of cooked mixture on fajita wrap. Add cheese, hot sauce, salsa, and sour cream as wanted.

## Wachtschu Rendezvous Bread

A Sweet Bread with Flavor, prepared for Dutch Oven cooking

### Ingredients:

1¼ cup Warm Water  
1 pkg Active Dry Yeast  
1 tablespoon Soft Butter  
1 teaspoon Salt  
1 teaspoon Nutmeg  
2 teaspoons Celery Seed  
¼ cup Rubbed Sage  
½ cup Molasses  
1½ cup Powered Milk  
½ cup Rolled Oats  
1 egg  
2 cups White Flour  
1½ cups Whole Wheat Flour  
¼ cup additional Rolled Oats

### Directions:

In a large Mixing Bowl, dissolve yeast in warm water. Add Butter, Salt, Nutmeg, Celery Seed, Sage, Molasses, Powered Milk, Rolled Oats, Egg. Hand beat until uniform. Add 2 cups of White Flour, beat until smooth. Stir in enough remaining Wheat flour to form a soft dough, turn onto a floured surface and kneed until smooth and elastic. Grease the bowl and return kneaded dough, turn over to grease top, cover and let rise in a warm place until doubled about 45 minutes. Punch down, shape into a round loaf, roll over remaining Rolled oats, place in a 9-in Pie pan, and place pan in Warm Dutch oven on three small Stones. Let dough in Dutch Oven rise again in a warm location about 1½ hours. Place on a circle of fresh coals (400 degrees), that is about 12 coals below, and place another 15 coals on the top of Oven lid around the rim. If you are Stacking Dutch Ovens, it takes much less coals. Let bake for 40-45 minutes. Remove Pie pan from Dutch Oven, cover with cloth to cool.

Amangi Tuney Wachtschu (Big Bearded Mountain Man)

Jim Richards

## **Wachtschu Portabella Mushroom Pizza**

Pizza without Bread yet Flavor, prepared for Dutch Oven cooking

### **Ingredients:**

1 package of large Portabella Mushrooms Caps

1 Large Can of Minced Tomato Pieces (drain)

1 lb package of Mozzarella Cheese (grated)

1 large Onion, (Diced small)

1 Olive Oil

1 teaspoon Salt

1 teaspoon Rubbed Sage

Spices to taste

Add-ons; dream on.

### **Directions:**

Prepare Coals, preheat Dutch Oven,

Be sure to have three small stones and pie pan.

Prepare Mushroom Caps, remove center stem (save for Sauce)

Place three Caps in Pie Pan, saturate Gills with Oil.

Mince Onion and Mushroom Stems, (very small pieces),

Sauté in bowl in Dutch Oven. Use lots of Oil

In a large Mixing Bowl, Add Minced Tomatoes, Salt, Spices.

Hand beat until uniform.

Add Sautéed Onions and Mushrooms.

Add any extra add-on desired (like Sausage, Olives, Pepperoni, etc.)

Pour Sauce mix into Mushroom Caps

Sprinkle generously grated Cheese on top of Sauce

Place pan in Warm Dutch oven on three small Stones.

Place on a circle of fresh coals (400-degrees),

That is about 15 coals below, and

Place another 10 coals on the top of Oven lid around the rim. (cooler lid)

If you are Stacking Dutch Ovens, it takes much less coals.

Let bake for 10-15 minutes. Until Sauce Mix is Bubbling

Remove Pie pan from Dutch Oven,

Serve one cap to each person, or

Slice each like a mini pie and serve as hors d'oeuvre

Amangi Tuney Wachtschu (Big Bearded Mountain Man)

*Jim Richards*