

Chili Beans

Ingredients:

- 1 lb hamburger
- 1 lb sausage (mild)
- 1-2 whole jalapenos, with seeds removed: handling with gloves is suggested
- 2 whole garlic cloves
- 2 whole onions
- 2 Tablespoons salt
- 2 Tablespoons pepper
- 2 teaspoons oregano
- 2 teaspoons chili powder
- 2 teaspoons red pepper flakes
- 2 cans kidney beans
- 3 cans pinto beans
- 1 can navy beans
- 2 cans chili beans – Ranch beans with jalapenos
- 2 cans diced tomatoes
- 2 cans Rotel
- 2 Tablespoons flour
- 2 Tablespoons molasses

Instructions:

1. Brown both meats (hamburger and sausage) together in Dutch oven liner. Add salt and pepper.
2. While the meat is browning (be mindful to stir occasionally), finely chop the jalapeno, garlic, and onion.
3. Add the jalapeno, garlic, and onion when the meat is completely browned.
4. Cook the mixture until the onions are a translucent.
5. Drain **ALL LIQUID** from the cans of beans.
6. Add the beans, diced tomatoes, and Rotel to the cooked meat/vegetable mixture.
7. Add the oregano, chili powder, pepper flakes (quantity depending upon the degree of heat desired), and molasses to the mix.
8. Cook on a slow heat, stirring routinely every 5-10 minutes.
9. Should the mixture be deemed “wet” towards the end of the cooking period, add flour to thicken it.
10. Cooking Time: 2-3 hours.

*Serves 8-10 people.

Zippity Do Dah Chicken

Ingredients:

- 10 skinless chicken thighs
- 2/3 cup ketchup
- 2/3 cup chutney
- 2 Tablespoons olive oil
- 1 lemon; juiced
- 2 Tablespoons red onion; minced
- 2 cloves garlic; minced
- 2 teaspoons hot sauce
- 1 teaspoons salt
- 1 teaspoons coarse ground black pepper

Instructions:

1. Brown chicken thighs in a liner with a very small amount of olive oil, turning routinely to ensure even doneness.
2. While browning chicken, prepare sauce in a large mixing bowl.
3. When chicken thighs are properly cooked, pour sauce over the thighs and cover with a lid.
4. Bake using 8-10 briquettes bottom and 14-16 briquettes top.
5. Cooking Time: 60-75 minutes.

*Serves 8-10 people.

Blackberry Cobbler

Ingredients:

Berry Mixture

- 4 cups fresh blackberries or two bags frozen fruit (thawed)
- ½ cup sugar
- 1 ½ teaspoons fresh grated lemon zest

Batter

- 2 cups flour
- 2 cups sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 ½ cups milk

Butter

- 2 sticks butter

Topping

- 1 teaspoon cinnamon

Instructions:

1. Wash fresh blackberries and drain.
2. In a large plastic Ziplock bag, prepare the berry mixture. Combine blackberries, sugar, and lemon zest. Gently, stir/knead to coat blackberries. Let rest.
3. In a separate large plastic Ziplock bag, prepare cobbler batter. Combine flour, sugar, backing powder, and salt. Knead the bag to mix the dry ingredients.
4. Add milk to the dry ingredient bag and knead until batter is smooth.
5. Melt sticks of butter completely (but do NOT let butter burn) in 14" Dutch oven liner using 10-12 briquettes bottom heat.
6. When butter is melted, pour batter over melted butter – DO NOT STIR!
7. Completely drain the plastic bag of blackberries (carefully).
8. Carefully spoon blackberries over top of the batter – DO NOT STIR BLACKBERRIES INTO BATTER!
9. Cover and bake using 10-12 briquettes bottom and 18-20 briquettes top.
10. Rotate oven and lid ¼ turn in opposite directions every 10 minutes until crust is golden brown.
11. Sprinkle cinnamon over top prior to doneness.
12. Cooking Time: 45-60 minutes.

Serve topped with whipped cream or serve with vanilla ice cream.

*Serves 10 people.

Easy “Peachy” Cake

Ingredients:

- 1 box yellow cake mix
- 3 eggs
- 1/3 cup vegetable oil
- 1 (30 oz.) can sliced peaches

Instructions:

1. In a large mixing bowl, combine cake mix, eggs, vegetable oil and syrup from peaches. Stir until smooth (about 2 minutes).
2. Using a stick of butter, coat the bottom and sides of a Dutch oven liner.
3. Pour batter into prepared liner and arrange peach slices over the entire top of batter.
4. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top until top center of cake springs back when lightly touched. Rotate regularly for an even bake and to avoid burning.
5. Bake Time: 60 minutes.

Serve topped with whipped cream.

*Serves 8-10 people.

Cornbread Casserole

Ingredients:

- 3 different colored bell peppers
- 2 onions (preferably yellow)
- 2 whole jalapeno chilis
- 1 stick of butter
- 3 eggs
- 3 cans of whole corn – drained
- 3 cans of cream styled corn
- 3 small jars of sliced pimientos
- 3 boxes of “Jiffy” corn muffin mix

Instructions:

Preparation

1. Finely chop three bell peppers; 1 yellow, 1 orange and 1 red.
2. Finely chop two medium onions, sweet onion preferred but any white or yellow onion will work.
3. Finely chop two whole jalapenos; cut off the stem end and tip prior to chopping. Remove the seeds. Wearing gloves while handling jalapenos is also suggested.

Batter

1. Melt 1 stick of butter in Dutch oven liner. Let it cool enough so as not to cook the eggs that are to follow.
2. Beat three (3) whole eggs in the liner with the butter using a fork (eggs now in the middle of the butter); thus, becoming a butter and egg mix.
3. Add three cans of whole corn (VERY WELL DRAINED); we want to keep it as dry as possible.
4. Add three cans of cream styled corn. Mix everything well.
5. Add two chopped jalapenos.
6. Add three small jars of sliced pimientos.
7. Mix all ingredients added until this point well.
8. Add three (3) boxes of 'Jiffy' CORN MUFFIN MIX. Mix well.
9. Place liner with complete mixture into a pre-warmed Dutch oven.

Cooking

1. Use 14” Dutch oven warmed to approximately 325 degrees (10-12 briquettes bottom).
2. Frequently rotate oven and lid to avoid burning (1/4 turn in opposite directions).
3. Cooking Time: 45 minutes.

*Serves 10 people.

Southern Cornbread Fritters and Honey Butter

Ingredients:

Fritters

- 8 Tablespoons milk
- 4 eggs
- 4 Tablespoons melted butter
- 1 cup creamed-style corn
- 2 cups bread flour
- 2 cups self-rising flour
- 8 Tablespoons sugar
- 2 teaspoons baking powder
- ½ teaspoon salt

Honey Butter

- 2 sticks of butter (not margarine)
- 1 cup honey
- powdered sugar (*optional*)

Frying

- cooking oil (for frying)

Instructions:

Fritters

1. Mix wet ingredients in large mixing bowl: milk, eggs, melted butter, and corn.
2. Add dry ingredients: bread flour, self-rising flour, sugar, baking powder, and salt.
3. Stir well. Batter will be stiff.
4. Heat oil in a small pan.
5. Drop rounded teaspoonfuls of batter into hot oil.
6. Fry until golden, turning often so they do not burn on the outside. Drain on paper towels.

Honey Butter

1. With a mixer, whip the butter and then add the honey.
2. *Optional:* You can add a little powdered sugar to make it the consistency you want. Don't add too much or it will be like icing! Just add about a 1/4 cup of powder sugar. Beat well. Store in refrigerator.
3. Let the honey butter set out at room temperature for awhile before serving or it will be hard. This honey butter will last several weeks in the refrigerator.

Serve cornbread fritters warm with honey butter.

*Serves 15-20 people; ingredient amounts above are original recipe x 4.

Peach Cobbler

Ingredients:

Fruit Mixture

- 4 cups fresh peaches or two bags frozen fruit (thawed)
- ½ cup sugar

Batter

- 2 cups flour
- 2 cups sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 ½ cups milk

Butter

- 2 sticks butter

Topping

- 1 teaspoon cinnamon

Instructions:

1. In a large plastic Ziplock bag, prepare the fruit mixture. Combine peaches and sugar. Gently, stir/knead to coat peaches. Let rest.
2. In a separate large plastic Ziplock bag, prepare cobbler batter. Combine flour, sugar, backing powder, and salt. Knead the bag to mix the dry ingredients.
3. Add milk to the dry ingredient bag and knead until batter is smooth.
4. Melt sticks of butter completely (but do NOT let butter burn) in 14" Dutch oven liner using 10-12 briquettes bottom heat.
5. When butter is melted, pour batter over melted butter – DO **NOT** STIR!
6. Completely drain the plastic bag of fruit (carefully).
7. Carefully spoon peaches over top of the batter – DO **NOT** STIR PEACHES INTO BATTER!
8. Cover and bake using 10-12 briquettes bottom and 18-20 briquettes top.
9. Rotate oven and lid ¼ turn in opposite directions every 10 minutes until crust is golden brown.
10. Sprinkle cinnamon over top prior to doneness.
11. Cooking Time: 45-60 minutes.

Serve topped with whipped cream or serve with vanilla ice cream.

*Serves 10 people.