

# "Going Dutch"

Here's a couple goooood ideas for all you Dutch oven cookers out there. Fall is a great time for dusting off that cast iron cookware. The Dutch oven is one of the most versatile pieces of cast iron equipment you can buy. It's a frying pan, soup pot, bake oven, bread pan, and griddle all wrapped up in one handy package. But it has uses far beyond that. It's a paper weight, storage container, decorative piece, cupboard clutterer, and husband clobberer all rolled up in one. If you've got a Dutch oven, or are planning to put it atop your list of things to buy, here are a couple of recipes that you simply must try.

## Dutch Oven Pizza

### Things You Need:

#12 Dutch* oven	one container of good sounding spaghetti sauce
26 charcoal briquettes	1 small can tomato paste
lighter fluid	shredded mozzarella cheese pizza crust mix
	your favorite toppings

**Directions:** Prepare pizza crust for spreading. Light charcoal in a safe area. Apply thin coat of shortening to inside surface of Dutch oven. Spread pizza crust across bottom of Dutch oven. Mix tomato paste & spaghetti sauce and apply appropriately to crust surface. Put on your favorite pizza toppings. Apply shredded cheese over entire surface. Place lid onto Dutch oven. Place 16 lighted charcoal briquettes on lid of Dutch oven. Place ten briquettes under oven bake for 30-40 minutes checking occasionally. Eat and enjoy!!

## Dump cake

### Things You Need:

# 12 Dutch* oven	2 cans fruit (peaches & pineapples work well)
26 charcoal briquettes	1 yellow cake mix
lighter fluid	2T of butter or margarine

**Directions:** Light charcoal briquettes. Apply thin coat of shortening to inner surface of Dutch oven. Pour fruit into Dutch oven. Sprinkle entire cake mix over fruit. Dot surface of cake mix with butter. Place lid onto Dutch oven. Place 16 lighted charcoal briquettes on lid of Dutch oven. Place ten briquettes under oven bake for 35-45 minutes checking occasionally. Eat and enjoy!!

\*any size oven may be used as long as contents and charcoal briquettes are adjusted appropriately

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