

2007

Lehi Rodeo Round Up
Dutch Oven Cook-Off

Recipes



Storm Mountain Chapter



Table of Contents

Team ONE	5
Chocolate Mousse Layer Cake	6
Parmesan Herb Braid	7
Prime Rib Roast Yorkshire Pudding & Ajus	8
Team TWO	10
Nutty Banana Berry Crumble	11
Momma B's Dinner Rolls	12
Sweeeeet "MD" Ribs.....	13
Team THREE.....	14
Dad's Strawberry Shortcake	15
Lemon Rolls.....	16
Salmon Filet with Lemon Rice	17
Team FOUR.....	18
Blackberry Grunt	19
Tomato and Basil Bread.....	20
Mom's Chicken and Rice.....	21
Team FIVE.....	22
Raspberry Velvet Cake	23
Raspberry Twist Bread	24
Southwest Salmon Cakes with Creamy Chipotle Sauce.....	26
Team SIX	28
Pineapple Upside Down Cake with Ice Cream.....	29
Dinner Rolls	30
Cornish Game Hens with Vegetables	31
Team SEVEN.....	32
Pineapple Hula Crunch Cake	33
Round-up Rodeo Pizza	34
Team EIGHT	35
Pineapple Upside Down Cake	36
Plum-Glazed Pork Roast.....	37
Team NINE.....	38
Dutch Oven Apple Pie	39
Pineapple Mustard Pork Lion	40
Team TEN.....	41
Yummy, Yummy, Peach Cobbler.....	42
Southwest Chipotle BBQ Ribs.....	43

Notes



Team ONE

** THIRD PLACED ADVANCED **



Bev Shepherd
Pamela Lane

Chocolate Mousse Layer Cake



**** Best Dessert ****

Cake:

3 c Cake Flour	½ c Oil
12 T Cocoa Powder	2 Lg Eggs
4 t Baking Powder	4 t Vanilla
½ t Salt	2 c Water
½ t Baking Soda	
2 c Sugar	

Sift flour, cocoa, baking powder, baking soda, and salt in a large bowl. Add the sugar and whisk well. Measure the oil into a 2 cup liquid measure, add the eggs and vanilla, and mix with a fork. Add the egg -oil mixture to the dry ingredients and then add the water. Whisk until the dry ingredients are just moist. Pour the batter into a greased and floured DO, or line with parchment. Cook about 35-50 min.

Chocolate Mousse:

2 cups heavy cream	2 tsp vanilla
1/4 cup cocoa	7 lg egg whites at room temperature
13 oz bittersweet chocolate (chopped)	1/2 cup sugar
1/2 cup butter softened	

Set up an ice water bath by partially filling a large bowl with ice and water. Put cream and cocoa in a large saucepan set over medium heat, bring to a full boil whisking occasionally to blend in the cocoa. Slide the pan off the heat and add the chopped chocolate and the butter; whisk until the chocolate is melted. Scrape the chocolate into a large bowl. Add the vanilla. Set the bowl over the ice bath and stir constantly with a rubber spatula, scraping the sides frequently, until the chocolate cools to room temperature (don't stop stirring or lumps will form). Remove bowl from ice bath. Put the egg whites in a large clean bowl. Whisk with a hand whisk until the egg whites are soft peaks. Slowly add the sugar. Continue beating until the whites are shiny and form floppy peaks. Gently fold egg whites 1/3 of them at a time until combined. Refrigerate until ready to use. After the cake is decorated replace back into the fridge to set. The longer it sets the better it is. Top with chocolate curls and nuts if desired.



Parmesan Herb Braid



Long Sportsman DO

20 top coals

12 bottom coals

3 tsp quick rise yeast

1/2 cup warm water

1/3 cup oil

1 1/2 tsp salt

1 1/2 Tbsp dried onion

1/2 tsp rosemary

1 1/2 tbsp parsley

3 1/2 cups flour

3 Lg eggs

1/2 cup Honey

1/4 cup powder milk

1/2 tsp dill weed

1/2 tsp Thyme

In a large bowl, mix 1/2 cup flour, yeast, warm water. Let it sit till it starts to bubble. This is called a sponge. Then add eggs, oil, honey, salt and spices. Then add remaining flour. Mix well. Dough should be stiff. If dough is still sticky, add more flour. Put dough in a greased bowl let rise till double.

When raised, divide dough into 6 pieces. Roll out each piece into a rope 12-15" long. Lay all ropes together.

Squeeze the ends together at one end. Place something heavy on the top of the braid so it doesn't move.

1. Take the second rope from the right and place it all the way to the left over all ropes.
2. Take rope on the right over 2 ropes to the left.
3. Take second rope from left over all ropes to the right
4. Take first rope on left over 2 ropes then repeat steps 1 2 3 4.

Then transfer braid to DO and tuck under the ends.

Let rise till double. Bake 30-40 min or until golden brown.

Take out of oven and brush with heavy cream and sprinkle with Parmesan cheese.



Prime Rib Roast Yorkshire Pudding & Ajus



Prime Rib:

12" DO

26 top coals

22 bottom coals

Place roast on a rack in the bottom of the DO. Pat rub mix on roast.

Rub mix:

1/4 cup pickling spice

1Tbsp season salt

1 tbsp garlic pepper

1 Tbsp salt

Cook on very high heat to get a hard crust on roast for about 1 hr or to how ever you like it to be cooked.

Before the roast is done add some small new potatoes and carrots. Remove roast and veggies to tray and keep warm.

Ajus:

In the DO add 1 to 2 cups of water

Beef broth

1/2 cup of red wine

1 Tbps onion soup mix.

Bring it to a boil and scraping the good stuff off the sides of the pot. Then thicken with 1 Tbsp cornstarch and 1/2 cup of water. To serve the Ajus pour it into the Yorkshires and on the Beef.



Yorkshire Puddings:

16" DO

12" Yorkshire pan

30 Top coals

28 bottom coals

1 cup of flour

1/2 tsp salt

1 cup of milk

3 eggs

1/4 cup oil

In a bowl whisk the ingredients until smooth.

Place the Yorkshire pan in the 16" DO.

Fill the cups 1/4 full of oil. Put the lid on and heat until the oil is smoking.

When oil is hot, pour the egg mixture into the hot cups of oil, about 1/2 full.

Replace lid and cook. When the Yorkshires have risen up and is not going to rise anymore, then turn the heat down or take the briquettes off and finish cooking till golden brown.



Team TWO



Ted and Connie Cromer

Nutty Banana Berry Crumble



2 Bananas cut in small slices 1/4" or so

5 Tablespoons of Lemon Juice (use fresh if you want)

1 Cup of mixed berries (or use the kind you like best)

1/3 Cup of Sugar (white)

Mix these all together and put to the side for a few minutes while mixing the other ingredients.

1 Cup of flour

1 Cup of Oats (Not quick-cooking)

1 Cup of Brown Sugar

1 Cup of Melted Butter (use the real McCoy)

1/4 Cup of Coconut

1/4 to 1/2 Cup of Pecans (to your taste)

Mix all of those ingredients together stirring until it thickens up and makes almost a cookie batter type texture.

Spray a 10" Dutch Oven with cooking spray. Add the berry and sugar mixture to the bottom of the oven. Take the batter and pour over the top do not mix it together, try and just cover over the top of it. Sprinkle with Cinnamon and nutmeg. Bake at 350 degrees for 25-30 minutes.

Top with Ice Cream, Whipped Cream

Momma B's Dinner Rolls



Ingredients:

2 Cups of Warm Water
2/3 Cup of Nonfat Dry Milk
2 Tablespoons of Dry Yeast
1/3 Cup of Sugar
2 Teaspoons of Salt
1/3 Cup of Shortening
1 Egg
5 to 5 1/2 Cups of All Purpose Flour (or Bread Flour)

Preparation:

In a large bowl, combine water and the dry milk powder. Stir together until milk dissolves. Add the yeast then the sugar, salt, shortening, egg, and 2 cups of flour. Stir slow until all ingredients are wet, then mix good for a couple of minutes. Add 2 more cups of flour, and mix good for a minute or so. Add 1/2 to 1 cup more flour and mix good. Cover the bowl with a towel or saran wrap and let rise until about double in size. Spray a 12" Dutch Oven with Pam. Form rolls out of your dough and put them in your Dutch Oven spaced out evenly. Let raise for about 30 more minutes or so and then bake at 350 degrees for about 30 minutes.
Yummo!

Sweeeeeeet "MD" Ribs



Meat:

3 - 4 pounds Pork Ribs
Seasoning to taste (Salt, Pepper, etc...)

Sauce:

1 Cup Chili Sauce
1/4 Cup of Butter
1 Teaspoon of Tabasco
1/2 Cup of Honey
1/2 Cup of Brown Sugar
1 Cup of Catsup
2 Teaspoons of Dry Mustard
1/4 Cup of Vinegar
1 Handful of Pearl Onions
1/2 a green pepper diced

Rub ribs down with your seasoning, set them in a 12" or 14" Dutch Oven (Both sizes work well). Bake at 350 degrees for 45 minutes. While the ribs are cooking put together the Sauce by stirring together all items. Drain off all excess grease in the Dutch Oven. Pour the sauce over the ribs in the oven and continue to cook at 350 degrees for 30 - 45 minutes. Yep Sweeeeeeet and tender!



Team THREE

** SECOND PLACE ADVANCED **



Debbie and Mindy Hair

Dad's Strawberry Shortcake



Cake:

1 cup rice flour
1/3 cup corn starch
1/2 teaspoon salt
1 cup sugar
1 Tablespoon baking powder
1/2 cup oil
4 eggs, separated
3/4 cup buttermilk
1 teaspoon vanilla
1 teaspoon almond extract
1/4 teaspoon xanthan gum

Frosting:

8 oz. cream cheese, softened
8 oz. whipped cream
1 cup powdered sugar

Glaze:

1 pkg. Danish dessert
1 lb. whole strawberries
1/2 cup sugar
1 1/2 cup water

Sift dry ingredients into a bowl. Add oil, egg yolks, and 1/2 cup of the buttermilk. Beat for 3 minutes. Add remaining buttermilk, vanilla, almond extract, and xanthan gum. Beat for 2 minutes. Beat egg whites until stiff peaks form; fold batter into whites. Prepare two 10 inch Dutch Ovens with grease and parchment paper. Split batter between the two ovens. Bake at 350 degrees for 20 to 25 minutes. Frost as desired or use as base for strawberry shortcake.

Whip cream. Mix cream cheese and powdered sugar and whipped cream together and frost cake when cool.

Make Danish dessert according to package directions, using 1 1/2 cup water instead of requested amount. Mash strawberries with potato masher. Add strawberries and sugar to Danish dessert. When cake has cooled tip out of ovens and cool completely. Place cake on a DO lid and frost top with cream cheese mixture. Top with other cake and frost cake. Top with strawberry glaze.



Lemon Rolls



Bread:

1 Tablespoon yeast
1 1/3 cup warm water (105-115 F)
1/4 cup sugar
1/4 cup oil
1 egg, room temperature
1 teaspoon salt
4-5 cup all-purpose flour

Filling:

1/2 cup butter, room temperature
1 cup sugar
3 Tablespoons lemon peel

Glaze:

1/2 lb. powdered sugar
1/4 cup butter, softened
3 Tablespoons milk
1 teaspoon almond extract
1 cup almonds, toasted

Dough: In a large bowl stir together yeast, water and sugar. Let stand until foamy, about 10 minutes. Stir oil, egg, and salt into mixture. Add flour 1/4 cup at a time, stirring until mixture is smooth. Knead dough. Grease bowl. Add dough, turning to coat entire surface. Cover and let rise in warm, draft-free, area until doubled in volume, about 1 1/2 hours.

Filling: Beat butter and sugar to blend well. Stir in lemon peel.

Glaze: Beat all ingredients together, except for the almonds.

Assemble: roll dough out on generously floured surface to thickness of 3/16 inch. Spread filling evenly over dough. Roll dough up into a cylinder, as for jelly roll. Cut into triangle wedges place in Dutch Oven points in center. Set aside to rise until near double. Bake at 400 degrees, for about 30 minutes. Glaze while still warm. Sprinkle almonds on top of bread.

Salmon Filet with Lemon Rice



Rice:

3 Tablespoons butter
3 Tablespoons minced onion
1 garlic glove, minced
1 cup white rice
2 cups chicken stock
1/8 teaspoon salt
1/2 cup chopped parsley
3 Tablespoons slivered, sun dried oil-packed tomatoes
1 lemon, juices
2 teaspoons grated lemon peel
2 Tablespoons butter

Asparagus:

12 spears of fresh asparagus.
1 garlic clove, minced
1 Tablespoons butter
1/4 - 1/2 cup chicken broth

Salmon:

4 - 4oz. salmon filets

In a large heavy skillet, melt butter. Add the onion, garlic and rice; sauté over medium-low heat, stirring continuously until the rice is golden, about 5 minutes.

Add the chicken stock and salt. Stir, cover, and cook until all liquid is absorbed, about 15 minutes. Remove from heat; stir in parsley, tomatoes, lemon juice and grated lemon peel.

In a DO, sauté the asparagus and garlic in butter for 2 minutes. Stir in broth; bring to a boil. Reduce heat; cover and simmer for 5-6 minutes or until asparagus is crisp-tender.

On parchment paper layer rice, salmon, and asparagus. Fold paper and bake for 20 minutes at 350°.



Team FOUR



Dale Lyons

Blackberry Grunt



FILLING

2-21oz cans of Blackberry Pie Filling

1 pint fresh blackberries

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ tsp cinnamon

$\frac{1}{4}$ tsp nutmeg

2 Tbs lemon juice

BISCUITS

$2\frac{1}{4}$ cups Bisquick Mix

cup buttermilk

1 tsp sugar

cup honey

$\frac{1}{2}$ stick butter, melted

2 Tbs turbanado sugar

Combine berries with sugar, spices and lemon juice. Transfer to a 12" D.O.

Prepare biscuit topping: Mix first three ingredients together, add 1 Tbs of the melted butter into the batter. Stir together until soft dough forms. Turn onto lightly floured board. Knead 20 times, roll to $\frac{1}{2}$ " thick. Cut into shapes with cutters. Cover berries with dough. Bake for 25 min at 350 or until golden brown. While biscuits are baking, in a small pan, add honey to remaining melted butter and bring to a boil. Set aside. When biscuits are done lightly brush with the honey butter. Sprinkle with turbanado sugar.



Tomato and Basil Bread



2 boxes Pillsbury Hot Roll Mix

1 sm bottle of sun-dried tomatoes in olive oil, drained and chopped

1 Tbs finely chopped fresh basil

1 Tbs melted butter

Grated parmasian cheese

Follow package directions for Roll Mix adding the tomatoes and basil. After kneading and letting dough rise cut into six equal parts. Shape into long rolls

and braid into two loaves. In a 12" D.O. place braids side by side. Let rise.

Bake 15 to 20 min at 375 . Brush with melted butter and sprinkle with cheese.

Mom's Chicken and Rice



2 cans cream of mushroom soup

2 soup cans milk

Blend together in bowl.

Add:

1½ cup uncooked long grain rice

½ to 1 envelope Lipton's Onion Soup Mix

In a 12" D.O., place:

6-8 boneless-skinless chicken breasts

Pour the rice mixture over chicken. Bake 1 hour at 350 . Do not remove lid. Rotate oven and lid every 15 min. Add fresh briquettes and bake an additional 15 min.

Add:

1 sm bag frozen peas

Gently fluff rice with a fork and mix in peas.

Team FIVE

** FIRST PLACE ADVANCED **



Omar Alvarez
Dian Mayfield

Raspberry Velvet Cake



Cake:

2 3/4 cups flour, sifted
1 tbl cocoa powder
1 tea baking soda
1 tea baking powder
1 tea salt
1 1/2 cups sugar
1/2 cup unsalted butter, softened

2 lg eggs
1 cup buttermilk
2 oz red food coloring
1 tea distilled white vinegar
1 tea vanilla
2 oz Raspberry liquor

Frosting:

1 (8-ounce) package cream cheese, softened
1/2 cup unsalted butter, softened
3 1/2 cups confectioners' sugar
1 tea vanilla extract
1 pint Raspberries

Two 10in. ovens 7 coals on bottom, 15 on top

Cake:

Grease and flour 10in ovens. In a medium bowl sift together flour, cocoa, baking soda, baking powder, and salt. In a large bowl, cream together sugar and butter. Beat in eggs one at a time. Add flour mixture and buttermilk, alternating in three batches. Beat in food coloring and vinegar, then add vanilla.

Beat in Raspberry Liquor. Spread the batter evenly in the ovens. Bake for 20 to 30 minutes or until cake starts to pull away from sides. Cool for ten minutes, turn out onto a rack to cool completely.

Frosting:

In a large bowl, cream the cream cheese and butter. Beat in confectioners' sugar until fluffy. Beat in vanilla. Slice raspberries long way. Frost center of cake, arrange 3/4 of raspberry slices. Add top layer and ice with balance of frosting. Decorate with raspberry slices.



Raspberry Twist Bread



**** Best Bread ****

2 1/2 to 3 cups all purpose flour
2 tbl sugar
1 tea salt
1 tbl active dry yeast
3/4 cup milk
2 tbl butter at room temp + 2 tbl melted
1 lg egg
1 cup raspberry preserves

Topping

1/4 cup all purpose flour
2 tbl brown sugar
2 tea cinnamon
2 tbl butter, softened (not melted)
2 tbl milk
1 egg yolk
12 dutch oven - 10 coals on bottom, 16 on top
5 inch dutch oven for heating milk
Combine milk and 2 tbl butter in small oven, heat to 115-120 degrees
In a large bowl combine 1/2 cup flour, sugar, salt. Slowly mix in milk mixture, and beat well until smooth.
Add egg and 1 cup flour and beat until you get a smooth batter.
Mix in enough of the rest of the flour to make a soft dough, in half cup increments.
On a lightly floured board, knead until smooth - (about 10 minutes)
Put into a lightly oiled bowl, turn to coat. Cover and let rise until doubled in size (about 1 hour)
(note: to speed rise, place bowl over another bowl 1/2 filled with warm water)
Punch down dough and divide in half.
Roll out first half to fit the bottom of the 12in pot.
Place dough into oven and brush with the melted butter.

Coat with raspberry preserves.

Roll out second half of dough to cover first, place over preserves.

Press a small condiment cup lightly into center of dough to mark a 2 inch circle.

Remove the cup and slice thru both layers of dough from the mark to the edge of the pot in 16 increments (easier if you cut into quarters and then split quarters).

Twist each section 3-4 times and tuck back down.

Cover and let rise 30 minutes

Topping:

In a small bowl combine flour, brown sugar and cinnamon. Cut in butter until crumbly.

In another bowl, mix milk and egg yoke, mix with fork

Once bread has risen, brush top with egg mixture and sprinkle with dry topping.

Cook for 30-45 minutes, until top is golden brown. If after 30 minutes the top still needs more time, remove the bottom coals to prevent burning.



Southwest Salmon Cakes with Creamy Chipotle Sauce



**** Best Main ****

Cakes:

1 1/2 lb salmon fillets
1 slice of high quality white bread
2 tbl Mayonnaise
1 tea brown mustard
1 tea chipotle pepper powder
1 tea salt
2 tbl finely chopped onion
1 tbl finely chopped cilantro
6 scallion tops finely chopped
2 tbl chopped parsley
1 1/2 tbl lime juice
red bell pepper rings and garlic roasted asparagus as garnish.

Breading:

1/2 cup flour
2 lg eggs
1 1/2 teas oil plus more for deep frying
1 1/2 tea water
1 cup dry bread crumbs

Creamy Chipotle Sauce:

3/4 cup Sour Cream
2 tbl Mayonnaise
2 tea Chipotle Chili in adobo sauce, chopped
(small can in the Mexican food section)

1 garlic clove minced or pressed
1 tbl minced cilantro
1 tea lime juice
14 or 16 in. oven - full bed of coals for deep frying (50-60 for 16 in. oven)

Cakes and Breading:

Dice or chop salmon into 1/4 inch pieces.

Remove crust from bread, crumb bread into small bits

In a medium bowl, Combine salmon, bread, onion, cilantro, scallions and parsley.

In a small bowl cream mayo, mustard, chipotle, salt and lime juice. Pour over Salmon mixture.

Gently mix until thoroughly combined.

Using a fat 1/4 cup measure, form patties about 3/4 in thick. Place on parchment paper lined tray.

Place in fridge or ice chest for 30 minutes.

In a bowl combine eggs, oil and water, mix well. Place flour and bread crumbs on separate plates.

Remove cakes from fridge. Dip cakes into flour, shake off excess. Dip into egg mix, then into bread crumbs, coating well.

Pour 1/2 in. oil into oven. Heat until just smoking. Fry cakes for 2-4 min per side until golden brown, using care when turning.

Chipotle Sauce:

In a small bowl, cream mayo, sour cream and lime juice.

Mix in all other ingredients until well blended.

Place in fridge for 30 min. to blend flavors. Remove 15 min. before serving.

Serve Salmon cakes with a dollop of chipotle sauce, with the extra in a bowl nearby.

Garnish with red pepper rings and asparagus.



Team SIX



Tim and Amanda Watts

Pineapple Upside Down Cake with Ice Cream



1 20oz can of Pineapple Slices, drained
1 cube melted butter
1/2 c Brown Sugar
Maraschino Cherries without stems
1 package Spice Cake

Line the Dutch with Aluminum Foil bringing the foil up on the sides at least three inches. Sprinkle the brown sugar on bottom. Pour melted butter over sugar. Place the pineapple slices on the butter and sugar. Place a maraschino cherry in the middle of each pineapple slice. Mix cake mix according to the direction on the box. Pour batter over fruit. Bake about 40 minutes or until a toothpick comes out clean. Remove by lifting foil from Dutch. Roll sides of foil down around cake and immediately turn upside down on a flat surface. Remove foil.

Ice Cream

1c Milk
1c Half and Half
1c Sugar
1t Vanilla
1/4c Maraschino Cherries with Juice
Mix ingredients until sugar is dissolved. Put in Dutch Oven. Use Dry Ice instead of coals. Mix every 15 minutes for about 1 hour.



Dinner Rolls



2 2/3c Bread Flour
1/2c Sugar
1/4c Instant Powdered Milk
1/4c Shortening
2 level teaspoons salt
2 level Tablespoons yeast
1 1/4c water

Put all the dry ingredients in a bowl and blend together. Add liquid and mix until all liquid is absorbed. Pour mixture on floured breadboard. Knead with heel of hand till dough is elastic and smooth. Return to bowl, cover with plastic wrap and place in a warm area until dough doubles in size. Return dough to floured breadboard and cut dough in 24 equal size pieces. Round them up and place them evenly in the Dutch, 12 rolls at a time. Cover with towel and set in warm place until rolls double in size. Bake for 30 to 35 minutes or until golden brown. Brush with butter sauce from the game hens while still warm.

Cornish Game Hens with Vegetables



Marinade

2c 7-Up

1c White Wine

1/4c Soy Sauce

1t Poultry Seasoning

Put game hens in a large Ziploc bag with all ingredients. Recipe makes 1 hen, we will be making three. Marinade overnight.

Stuffing

1 box of cornbread stovetop stuffing

Prepare stuffing as directed on box. Stuff marinated game hens. Rub hens with butter and truss them up. Place on a trivet in a 12in Dutch Oven. Pour 1c water and 1c white wine in bottom of the Dutch. Cook for 1hr 20min or until meat thermometer says 190°. Prepare glaze in the last 20min of cooking.

Glaze

1/2c Butter

1/4c White Wine

1c Red Pepper Jelly

2 cloves Crushed Garlic

1/2t Crushed Rosemary

1T Lemon Juice

Blend ingredients in Dutch Oven lid until jelly is dissolved. Pour glaze on hens and cook an additional 10 min or until golden brown.

Vegetables

2 Zucchini

1 Yellow Squash

1 Red Pepper

1 Yellow Pepper

1 Orange Pepper

2oz Butter

Splash of White Wine

Dash of Italian Seasoning

Pinch of Crushed

Rosemary

Sauté vegetables in lid used to make glaze. Cook until Tender.



Team SEVEN



Damon Faust

Pineapple Hula Crunch Cake



- 1 box yellow cake mix
- 1 box vanilla pudding mix
- 1 can pineapple
- 1 1/2 cubes butter
- 3 eggs
- 1 cup water
- 3/4 cup finely chopped pecans
- 1 small tub of cool whip

Open can of pineapple and drain off half the juice. Put in the bottom of an oiled Dutch oven. Mix pudding as per directions and set aside. Take one cube of softened butter, 3 large eggs, 1 cup water, and 3/4 of the yellow cake mix and mix thoroughly. Pour gently over the top of the pineapple. Sprinkle remaining cake mix over the top of the mixture. Gently crumble the pecans over the top of this, and drizzle the remaining 1/2 cube of melted butter over the top. Place on lid and cook until toothpick comes out clean. Let cool and then spoon the pudding over the top of the cake and then gently spread the cool whip on top of the pudding.



Round-up Rodeo Pizza



The night before you want pizza, use 1/2 cup sour dough starter, 1 cup white flour, 1 cup lukewarm water. Mix thoroughly, cover bowl and set in a warm place.

Crust recipe:

2 cups whole white winter wheat
1/2 teaspoon salt
2 tablespoons oil
1 tablespoon sugar
1 cup warm water

Toppings:

Prego with mushrooms, small jar
1 pound Italian sausage
1 yellow onion, chopped
1 green bell pepper, seeded and chopped
4 mozzarella cheese sticks, separated in half
1/2 pound shredded mozzarella cheese
25 pepperoni slices
10 black olives sliced
10 green olives sliced

Mix dry crust ingredients - add water and oil, mix well. Add sour dough mixture from night before and knead for 2-3 minutes. Let dough rest for 5.

While waiting for dough to rise - cook Italian sausage, chopped onion, and green pepper until cooked through, cover and set aside.

Roll dough 1/4 inch thick, and place in lightly greased Dutch oven. Then wrap mozzarella 1/2 cheese sticks in the outer crust. Then pre-bake the crust. Remove and add Prego sauce in the bottom, then the Italian sausage with onion/pepper mixture, pepperoni, sliced mushrooms, and olives. Then top with shredded mozzarella, sprinkle Parmesan cheese on the outer crust, and bake with top coals until the cheese is melted and bubbly.



Team EIGHT

** SECOND PLACE NOVICE **



Mary Allen Dwire
Bob Maglish

Pineapple Upside Down Cake



Topping

4 TBS butter
1 cup brown sugar
8 pineapple rings
8 maraschino cherries

Moist Yellow Cake

3 cups cake flour
1 Tbsp baking powder
½ tsp salt
1 cup unsalted butter, room temperature
2 cups granulated sugar
5 large eggs
2 tsp vanilla extract
1 ¼ cups buttermilk

In a medium bowl, shift together flour, baking powder and salt. Cut in the butter into 1-inch pieces and place in large bowl. Beat for 3 minutes until the butter is light and creamy. Add sugar, ¼ cup at a time beating 1 minutes after each addition. Add eggs one at a time. Stir in vanilla and the buttermilk. Add the dry ingredients alternately with the buttermilk. Mix well.

Prepare Cake Topping

Melt butter in bottom of 10 inch Dutch oven Sprinkle brown sugar evenly over butter. Place pineapple rings on top of brown sugar with one in the center. Place a maraschino cherry in the center of each pineapple ring. Spoon cake batter carefully over the top of pineapple rings. Cover Dutch oven and bake using 10 briquettes on bottom and 12 briquettes on top. Cook about 55 minutes until top of cake springs back when touched.

Let cake cool for 10 minutes or so in Dutch oven. Run a rubber spatula around the inside edge of the oven to loosen the cake. To turn cake out, first lay a piece of parchment paper across the top of oven so it lays flat and replace the lid so that it hold the paper in place. Carefully flip cake so that it falls into the lid. Tap the bottom of the oven so that the cake does not stick. Allow the cake to cool slightly before serving.

Plum-Glazed Pork Roast



Glaze

- 1/3 cup plum jelly
- 1 TBS orange juice
- 1 TBS orange, zested
- 1 1/2 TBS chopped rosemary
- 3 shallots, peeled and halved
- 1 center-cut pork loin roast (about 3lbs)

Combine shallots, rosemary, shallots, 2 TBS orange juice and 1 TBS zest. Mix well. Brush on pork. Place pork in 12 inch Dutch oven. Cook pork for 1 1/2 hours. Combine jelly, and 1 TBS each orange juice and zest. Brush on top of pork. Continue cooking pork until thermometer reads 170 degrees.

To cook, place 12 briquettes on bottom of Dutch Oven and 14 briquettes on top of Dutch oven.

Team NINE

** FIRST PLACE NOVICE **



Tim and Rachel Clawson

Dutch Oven Apple Pie



Crust:

2 cups flour
½ cup shortening
¾ teaspoon salt
2 tablespoons cinnamon
8 tablespoons cold water

Filling:

About 4 cups peeled, sliced apples
½ cup water
1 tablespoon lemon juice
1 teaspoon cinnamon
1/8 teaspoon nutmeg

Crumb Topping:

½ cup flour
½ cup brown sugar
2 tablespoons butter

Stir flour and salt in medium-sized bowl. Cut in shortening. Add water and mix one tablespoon at a time. On a slightly floured surface, roll out dough to preferred thickness.

In a ten-inch Dutch oven, cut circle of parchment paper to cover bottom of oven. Cut six long strips of parchment paper and place under the circular piece (to help remove pie when cooked). After parchment paper is in place, set piecrust in oven. Add filling and shape crust to your liking.

Bake in ten-inch oven, low heat on bottom (6 - 8 briquettes) and medium heat on top (12 - 14 briquettes) for 60 - 90 minutes. Add crumb topping and bake for additional 20 - 30 minutes.

Remove from heat and cool for one hour. Remove pie from oven using long strips of parchment paper and serve.



Pineapple Mustard Pork Lion



4 lb boneless pork loin
1 sliced onion
8 - 10 slices fresh pineapple

Barbeque Sauce:

4 cups pineapple juice
1 cup apple cider vinegar
1 tablespoon ginger
3 tablespoons soy sauce
1/4 cup dark brown sugar
1/4 cup dark brown molasses
2 tablespoons Dijon mustard
3 tablespoons lime juice
1 tablespoon BBQ Pork rub
1 teaspoon Liquid Smoke

Combine the pineapple juice, vinegar, ginger, soy sauce, molasses, Liquid Smoke, brown sugar, and BBQ Rub in small Dutch oven and bring to a boil.

Reduce the heat to low and simmer until the volume is reduced by half, about 30 minutes. Add the mustard and cook an additional 2 minutes.

Remove from the heat and add the lime juice.

Tenderize pork and add your favorite rub. Brown pork loin with oil, salt, and pepper in separate oven.

Add barbeque sauce and sliced onion to pork. Cook for 60 - 90 minutes. Add fresh sliced pineapple and cook for an additional ten minutes. Allow a few minutes for oven to cool and eat.

Team TEN

** THIRD PLACE NOVICE **



Jared Cahoon

Yummy, Yummy, Peach Cobbler



2 large cans of peaches
2 Boxes white cake mix
1 Cup club soda 12oz can
½ Cup brown sugar
Half stick butter

Drain peaches from their juice and place in a 12 inch Dutch oven. Mix one cup of club soda and one box of white cake mix together and pour over peaches in Dutch oven. Pour one box of dry white cake mix over wet ingredients. Sprinkle brown sugar on top of dry white cake mix. Cut a half stick of butter in to cubs and place evenly around on top. Place 8-10 coals on bottom of Dutch oven and 10-12 on top let cook for 40 minutes.



Southwest Chipotle BBQ Ribs



- 3 Pounds Pork Ribs
- 2 Cups of your favorite dry rub
- 2 Liter of Ginger Ale
- 3 Cups of your favorite BBQ Sauce

Slice your ribs between each bone, coat with rub and place in a 12 inch Dutch oven. Pour Ginger Ale until ribs are covered. Simmer with about 15-20 coals on the bottom and 10-15 coals on top for 1-2 hours until meat is tender. Pour off liquid and put BBQ sauce on the ribs and simmer for 15-20 more minutes. Serves 6

Suggested Dry Rub:

- $\frac{3}{4}$ cups garlic powder
- $\frac{3}{4}$ cups onion powder
- $\frac{1}{2}$ cups paprika
- 1 tablespoon salt
- 1 tablespoon pepper
- 1 tablespoon cumin
- 1 tablespoon chili powder

Suggested BBQ Sauce:

- 1 $\frac{1}{2}$ cups Apricot preserves
- 1 cup ketchup
- $\frac{1}{2}$ cup mustard
- $\frac{1}{2}$ cup molasses
- 1 tablespoon red wine vinegar
- $\frac{1}{2}$ cup brown sugar
- 1 teaspoon liquid smoke
- 3 chipotle peppers, chopped



Many Thanks to all of our sponsors!

John Hutchings Museum Of Natural History

For the location, tables, judges tents, and being gracious hosts

The rest of the sponsors are listed in alphabetical order

Andrews Medical

Many thanks to Jack for sponsoring
the Cook-Off shirts!!

Bed, Bath, and Beyond

Best Western Timpanogos Inn

Black Pot Demo's

C & S Vinyl

Cabela's

Cabo's Grill

Camp Chef

Camp Liner

Disposable Dutch Oven Liners

Cobblestone Cafe and Pizzeria

Cook 'N Camp

Costco of Lehi

Dutch Oven Gal

Director of the Southern California Chapter

Fleming's Prime Steakhouse & Wine Bar

GSI Outdoors

Home Depot

International Dutch Oven Society

La Villa Salon

Lehi Rodeo

Lehi Roller Mills

Lodge

Lowe's

McDonald's

Mr. Dutch Oven

Omaha Steaks

Porter's Place

Real Salt

Ream's Western Outfitters

Rodizio Grill

Ruth's Chris Steak House

Sears

Sportsman's Warehouse

Strike Master Survival Tool

Sugarhouse BBQ

Tepanyaki

Tuck-The-Lid

Dutch Oven lid holders

Volcano

WalMart

Winger's of American Fork

