

Suggested Menu:

Tasty Beef Roast, page 6
Macaroni and Cheese, page 90
Lettuce and tomato salad
Hard rolls
Sliced bananas

Macaroni and Cheese

300°F • Oven time: 30-40 minutes.

2 cups water
1 teaspoon salt
1 (7-ounce) box macaroni
½ pound Cheddar cheese, sliced
2 cups milk
Salt and pepper to taste

1. Bring 2 cups water to a boil in Dutch oven, adding 1 teaspoon salt.
2. Add the macaroni to the boiling water and let it come to a boil again; then stir.
3. Stir the macaroni two or three times while the water cooks down to ½ inch in the oven.
4. Put the cheese on top.
5. Pour in the milk, salt, and pepper. Bake.
6. Be sure the oven is only moderately hot; the milk will curdle if the heat is too high. This dish is done when the milk has cooked down and the cheese is melted through.

Measuring Shredded or Grated Cheese

Pack the cheese lightly into a measuring cup until level with the top.



Chili

350°F • Oven time: 60 minutes

1 pound ground beef or ground turkey
1 medium onion, chopped
2 (15-ounce) cans diced tomatoes
1 (15-ounce) can chili hot beans
1 (15-ounce) can dark red kidney beans
1 small can tomato paste
3 tablespoons chili powder
1 cup water
Salt and pepper to taste

1. In Dutch oven brown meat with onion until no longer pink.
2. Add rest of ingredients.
3. Bake. Stir once while cooking.

Suggested Menu:

Sausage-Rice Oven Dish, page 30
Tomato Juice
Green beans with celery
Rye bread
Spice cake

Sausage-Rice Oven Dish

350°F • Oven time: 30–40 minutes

- 2½ pounds ground sausage
 - 1 medium green pepper, chopped
 - 1 medium onion, chopped
 - 1 cup chopped celery
 - 2 cups cooked rice
 - 3 packages dry chicken noodle soup mix
 - 1 (4-ounce) jar pimientos, chopped
 - 1 (10¾-ounce) can cream of chicken soup
 - 1 package almonds, slivered
1. Brown the sausage and drain.
 2. Add the green pepper, onion, and celery, and simmer in an open Dutch oven for 15 minutes.
 3. Add the cooked rice and dry soup mix.
 4. Add the pimientos, cream of chicken soup, and almonds. Bake.

Dutch Oven Lasagna

375°F • Oven time: 60 minutes

- 1 package (roll) Italian sausage
- 2 eggs
- 1 (15-ounce) container ricotta cheese
- 4 cups shredded cheese (mozzarella, Italian mix, or your favorite)
- 2 jars marinara sauce
- 1 box no-boil lasagna noodles
- Parmesan cheese

1. Brown and drain sausage.
2. In large bowl, beat eggs; stir in ricotta cheese and 3 cups shredded cheese.
3. In Dutch oven, layer lasagna noodles, meat, ricotta cheese mix, marinara sauce. Repeat layers.
4. Top with remaining cup of shredded cheese.
5. Bake.
6. Let sit for 5 minutes before serving.
7. Top with Parmesan cheese.

Smoked Sausage with Veggies

350°F • Oven time: 30–40 minutes

- 1 package smoked sausage, cut into ½-inch slices
 - 2 cups peeled and quartered potatoes
 - 1 cup baby carrots
 - 1 cabbage, quartered
 - Any other veggies you like
 - 1 cup water
1. Place sausage in oven.
 2. Cover with veggies and add water.
 3. Bake until vegetables are tender.

Hot Dog Roll-ups

375°F • Oven time: 20–25 minutes

- 1 package refrigerated crescent rolls
 - 8 slices American cheese
 - 1 package hot dogs, cut in half
1. Separate crescent rolls.
 2. Place 1 slice cheese on dough.
 3. Place 1 hot dog on dough.
 4. Roll up crescent roll from large end to small end.
 5. Place in Dutch oven that has been sprayed with cooking spray.
 6. Bake.

