

# Lombard Historical Society Dutch Oven Cookout – September 2008

We prepared food, cooked it in several Dutch ovens, then enjoyed the delicious food together. Find recipes on the next page.



Girl Scouts prepare vegetables for the pot roast and apples for the dessert.



Making bread



Putting the crisp on the apples



Three Dutch ovens cook the pot roast, bread, and squash



Putting the bread in the Dutch oven



The finished Dutch oven pot roast.  
Yum!

## Dutch Oven Pot Roast

2 Tbs. bacon grease or olive oil	1 Tbs. balsamic vinegar
2 tsp. dry rosemary; rubbed	3 Tbs. brown sugar
2 med. yellow onions; sliced	1 Tbs. soy sauce
4-5 cloves garlic; sliced	1 bay leaf
3-4 lb. beef chuck roast	1 tsp. black pepper
salt and pepper to taste	1-2 lbs. baby carrots
1 cup hot beef stock or broth	6-8 medium red potatoes; skins on, cut into chunks
1/4 cup honey barbecue sauce	1 tsp. thyme
2 Tbs. red wine vinegar	1 Tbs. parsley flakes

Heat a 12" deep Dutch oven using 20-22 briquettes bottom until oven is hot. Add bacon grease or olive oil, rosemary, and onions; cook 2-3 minutes until you start to see a little color on the onions then add the garlic. Cook for 1 minute longer. In a large measuring cup combine the beef stock, barbecue sauce, red wine vinegar, balsamic vinegar, brown sugar, soy sauce, bay leaf, and black pepper; stir to mix then pour juice slowly into the oven. Season the roast with salt and pepper then add roast to oven and cover with as many of the onions as you can. Replace the lid then reduce the number of coals on bottom to 10 and place 14-16 coals on the lid. Cook for 30 minutes rotating oven every 15 minutes. After 30 minutes add carrots and potatoes. Season with salt, pepper, thyme, and parsley flakes. Replace the lid and continue baking for 60-90 minutes until vegetables are fork tender.

Serves: 8-10

Find this recipe and many more at:

<http://papadutch.home.comcast.net/~papadutch/dutch-oven-recipe-potroast.htm>

## Dutch Apple Crisp

### Filling

10 cups granny smith apple slices  
2 Tbs. lemon juice  
3/4 cup sugar  
1/2 cup brown sugar  
1/3 cup flour  
2 tsp. ground cinnamon  
3/4 tsp. grated nutmeg  
1/4 tsp. ground cloves  
3/4 tsp. salt

### Topping

2 cups brown sugar  
2 cups flour  
1 cup oatmeal  
1/2 cup chopped walnuts (optional)  
1 cup butter; melted

**Prepare Filling:** In a 12" Dutch oven add apples and lemon juice; stir to coat apples. In a separate dish combine remaining filling ingredients and stir to mix. Pour dry ingredients over apples and stir until apples are well coated.

**Prepare Topping:** In a separate bowl combine brown sugar, flour, oatmeal, and walnuts; stir to mix. Using a fork, mix in butter. Spread topping evenly over apples.

**Bake:** Cover Dutch oven and bake using 12-14 briquettes bottom and 16-18 briquettes top for 60 minutes.

Serve topped with whipped cream.  
Serves: 12-14

Find this recipe and many more at:

<http://papadutch.home.comcast.net/~papadutch/dutch-oven-recipe-dutchapplecrisp.htm>



Enjoying the meal we helped make together