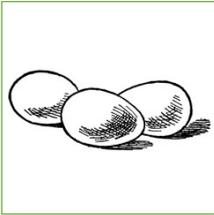


Learning in the Leaves

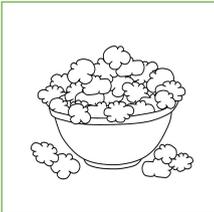
Dutch Oven



Eggs Benedict Casserole: Lightly oil or spray dutch oven. Combine muffin pieces(350g) and bacon (240g) in prepared dutch oven. Whisk eggs (6 large), milk(2 ½ cups), mustard (1tsp), lemon juice(1 tblsp), salt(1/2 tsp) and pepper (1/4 tsp) in a medium bowl. Pour egg mixture over muffin pieces; let casserole sit for 30 minutes. Cook for 40-45 minutes moving center coals if necessary to prevent center from burning. Makes 4-6 servings. Top off with your favorite Hollandaise recipe.



Baked Pasta: In a Dutch oven sitting on bottom heat, brown sausage (450 gr) until done. Add peppers and onions, stir and cook until crisp tender, 3-4 minutes. Add mushrooms and cook another 2 minutes. (With the veggies, add as much or as little as you like, omit what you don't like.) Add cooked pasta(450 gr of your choice) and spaghetti sauce. Add cubed or grated cheese and stir well. Cover and bake for about 30 minutes with 16 coals on top and 8 under, until heated through. Add more grated cheese on top and cover to melt.



Popcorn: Heat 1/3 cup of oil (high-heat oils like e.g. peanut, corn, grapeseed, etc.) The oil should be a little less than a quarter inch deep in the pan. Toss in two "test kernels" of popcorn, place lid on the dutch oven, and wait until they pop. This will probably take 6-9 minutes. Once they both pop, your oil is hot enough. At this point, add enough popcorn to cover the bottom of the Dutch Oven entirely (about 2/3 cup), and replace lid. Shake pan gently while kernels pop to keep from burning, and keep the lid slightly ajar (half inch or so) to help steam escape. You'll want to dump the popcorn out of the dutch oven once most of it has popped to avoid burning the popcorn on the bottom. The popping will usually slow down once you get near this point. The dutch oven will also get full. Mix popcorn and flavouring in a large bowl.



Dutch Oven Pizza: Pour vegetable oil in the cold Dutch Oven, spreading it around the bottom and sides of the Dutch Oven. Take the pre made pizza dough or pizza bases out and spread/place on the bottom of the Dutch oven. Spread the tomato sauce over the pizza dough and sprinkle with garlic powder, salt, and pepper to taste. Add sliced onions and sliced pepperoni. If you would like to add additional toppings, now is the time to do it. Place the Dutch Oven with the prepared pizza on the hot coals. Place the lid on the Dutch Oven and place hot coals on the lid to start the baking process (this allows the dough to bake and the toppings to cook through). Bake for approximately 10 minutes or until done. After the pizza has cooked approximately 10 minutes and the dough is baked, remove the lid. Sprinkle the mozzarella cheese and cheddar cheese over the top of the hot pizza. Place lid back on the Dutch Oven and let the cheese melt. The more hot coals placed on the lid, the faster the cheese will melt. When cheese is melted, remove lid and then remove the Dutch Oven from the coals. The pizza should now be ready to serve.