

COOKING @ T118

Method: Dutch Oven -Chicken with Rice

Heat –Charcoal with Charcoal chimney

Utensils: Aluminum foil, shovel, Dutch oven

Food: Chicken with Rice

Water Need: moderate- clean up

Food Storage: cooler for meat

Cleanup: wash utensils, rinse oven-no soap
Pack out garbage

Timelines

Meat	dessert
prepare coals line dutch oven	
load oven	
cook 1 hour	

Shopping list for 4 servings For # _____ people

Grocery Store	Ingredients	per 4	total qty
	chicken legs	2each person	
	onion soup mix	1 packet	
	chicken broth	1 can	
	cream mushroom soup	2 can	
	rice (not minute rice)	1 cup	
	Butter	1 stick	
	Cheese sliced	8 slices	
	French Bread	1/2 loaf	

Jobs

start charcoal	
prepare fire	
Cook + Cleanup	
Fire out	
Trash collection	

In Campbox

large pan
foil

Briquettes per temperature

	325° F	350° F	375° F	400° F	450° F	425° F
Total	23	25	27	29	31	33
Top	16	17	18	19	21	22
Bottom	7	8	9	10	10	11

Dutch Oven- Baked chicken with rice

For 4-6 servings

- 1 cup rice (not minute rice)
- 2 chicken legs per person
- 1 package Lipton onion soup mix
- 1 can chicken broth
- 1 can water
- 1 can cream of mushroom soup

1. Line Dutch oven with foil
2. Wash Hands
3. Pour uncooked rice into bottom of Dutch oven
4. Place Chicken legs on top of rice
5. Sprinkle onion soup mix over chicken
6. Stir together chicken broth, mushroom soup + one can water in a large pot
7. Pour mixture over chicken and add oven lid on top
8. Bake for about one hour @ 350°F - turning oven ¼ turn every 15 minutes
9. remove lid and stir rice mixture to prevent sticking every 30 minutes
10. 17 coals on top, 8 on bottom

Cheezy Garlic Bread

- 1 loaf French bread
- 1 stick butter softened
- Pre-sliced cheese

1. Slice bread into 1 inch sections-leave loaf assembled
2. Butter between each piece
3. Insert cheese in between each slice so nothing sticks out to burn
4. Wrap loaf in foil
5. Lay loaf on top of oven during last 10 minutes of cooking
6. spin loaf every two minutes to prevent burning
7. remove from heat and carefully open- beware hot steam