



Drop Biscuits

1 cup all-purpose flour
 1 1/4 tsp. baking powder
 1/4 tsp. salt
 1 Tbsp. shortening
 1 Tbsp. sugar
 1/3 cup water or milk

Stir dry ingredients with a fork to work air into them. Put melted shortening into water or milk and stir quickly so shortening does not harden. Then add it to dry ingredients gradually until you get a thick dough—a little thicker than for pancakes.

Preheat the Dutch oven and put a baking pan in the bottom. Drop biscuit mix by tablespoons onto the pan. Put on the lid and place coals on top. The heat is about right if the biscuits have risen and started to brown in 5 minutes. Bake 10 minutes more.

Pot Roast

4 lbs. chuck or round roast
 8 medium onions, sliced
 8 potatoes, sliced
 8 carrots, sliced
 Cooking oil
 Salt and pepper

Preheat oven and lid and place on coals. Rub flour on the roast and brown all sides in a small amount of oil in the oven. Add 1/2 inch of water. Put the lid on the pot and cover with a layer of coals. Simmer 3 to 4 hours. Check occasionally and add water if necessary. After about 2 1/2 hours, add the vegetables. Put lid back on and continue simmering until everything is tender. Serves 8 to 10.

Peach Cobbler

2 No. 2 1/2 cans sliced peaches
 2 cups biscuit mix
 1/2 cup sugar

Preheat Dutch oven slightly over hot coals. Put a baking pan in the bottom and pour in peaches. Reserve some of the juice so the cobbler won't be mushy. Mix biscuit mix with milk or water. Pour the dough on top of the peaches and sprinkle with sugar.

Put the lid on the oven and place coals on top. Bake until crust is golden brown. Serves 10.

Oven-Fried Chicken

Use half of a frying chicken per person. Wash chicken in water. Cut away skin and fat. Discard. Cut the chicken into pieces, dip into cold water, and wipe dry. Shake the chicken pieces in a paper bag with seasoned flour (flour, salt, pepper).

Preheat the Dutch oven. When it is hot, add 2 tablespoons of cooking oil and the chicken pieces. Brown them on both sides.

Put the lid on the oven and add coals on top. Bake, basting the chicken occasionally, for 15 minutes. Then turn the pieces over and cook until tender—about 15 minutes.

Reflector Oven Cooking

The reflector oven can be used for baking, too, and is a much lighter than the Dutch oven. Most reflector ovens are made with heavy-duty aluminum foil. See diagram for plans.

As the name implies, the reflector oven bakes by reflecting heat from a *flaming* fire onto the food. Because you don't have to wait for coals, baking is faster with a reflector oven.

Berry Pie

Pie crust mix
 1 pint berries
 1/2 cup sugar
 2 Tbsps. flour
 Cinnamon
 Rolling pin or substitute