

Tamale Pie

Prep time: 20 min.

Cook time: 1 hour

1 pound lean ground beef
1 can (10 ounces) tomatoes and green chilies
1 can (4 ounces) chopped green chilies
½ cup chopped onion
1 package (10 ounces) corn bread mix
1 can (17 ounces) cream style corn
2 cups (8 ounces) KRAFT Natural Shredded Mild Cheddar Cheese
2 eggs
¼ teaspoon garlic powder
Dash *each* salt and ground black pepper

Preheat oven to 350⁰F. Cook and stir meat, tomatoes, chilies, and onion in 10-inch cast iron skillet on medium-high heat until meat is browned.

Mix remaining ingredients. Pour over meat mixture in skillet. Bake 45 to 60 minutes or until set and golden brown. Makes 4 to 6 servings.

(submitted by Wil B)

Dutch Oven Buttermilk Cornbread

Prep time: 20 Minutes

Cook Time: 30 minutes

Start coals in chimney and allow 10-20 minutes for coals to heat. Meanwhile prepare your ingredients.

- 2 cups cornmeal
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 (12-ounce) can creamed corn
- 1 cup buttermilk
- 2 eggs
- 2 tablespoons lard

In a large bowl, mix the dry ingredients together, and then add the creamed corn, buttermilk, and eggs, and mix thoroughly.

Position a 10-inch or 12-inch Dutch oven over @ 15 charcoal briquettes (the exact number will depend on the diameter and depth of your oven). Heat the Dutch oven over the charcoal and allow to warm.

Melt the lard in the Dutch oven, and then add the batter. The lard will rise up the edges and spill onto the top of the batter. Cover the Dutch oven and place 10 coals on the lid. Cook for about 30 minutes, or until the bread is brown and firm. Let cool for 5 to 10 minutes before cutting. Serve warm.

(submitted by Tom Hallaron)

Camping Tips and Extras

Using a Chimney Starter to Light your Charcoal

In scouts for Dutch Oven cooking we frequent use a Chimney Starter to light our charcoal. The following summary explains how this works and gives some interesting tips for success. This summary was abstracted from this web site:

<http://www.virtualweberbullet.com/chimney.html>

Chimney Starter Safety Tips



Photo 5

- Wear heat-resistant gloves whenever handling a hot chimney starter.
- Remember that a chimney will remain hot for a while even after the charcoal has been poured out.
- Never place a chimney starter on or near flammable materials like a wooden deck or dry grass.

Important: Never light a chimney starter directly on a concrete surface. Heat from the chimney may cause the concrete to explode, damaging the concrete surface and possibly causing physical injury.

Safe locations to light a chimney include:

- On a charcoal grate
- On the grate of another grill
- On fire-safe bricks placed on your deck or patio
- On a terra cotta flower pot saucer

Lighting A Chimney Starter Using Newspaper

Using a double-wide sheet of newspaper, roll loosely on the diagonal from one corner to the other. Bring the ends together to form a donut that fits inside the chimney starter

Repeat with a second sheet of newspaper.

Stick the two newspaper donuts in the bottom of the chimney. Note that this leaves a hole in the center for air to flow up through the newspaper for faster lighting.

Turn the chimney right-side up, place it on a fire-safe surface, and fill it with the amount of charcoal you want to light.

Light the newspaper in several locations. You'll begin to see smoke coming out the top of the chimney starter.

After the newspaper has burned completely, wait 1-2 minutes, then hold your hand over the chimney...you should feel the heat of the coals starting to light.

It will take 10-20 minutes for the coals to light, depending on wind conditions, how much charcoal is in the chimney, and the type of charcoal being used.

The charcoal is ready when you see orange color deep inside the chimney starter, flames licking at the charcoal at the top of the chimney, and gray ash just starting to form on some of the charcoal at the top.

If you wait for all of the charcoal at the top of the chimney to be fully ashed-over, much of the charcoal in the bottom of the chimney will be spent, so go ahead and dump the charcoal into your cooker when it looks like Photo 8.

Applying Vegetable Oil To Newspaper

Here's a neat trick that makes newspaper burn longer in a chimney starter.

After putting the newspaper inside the chimney, give it a light spray of non-stick cooking spray. This makes the newspaper last longer because it won't burn until all of the oil burns away first.

A few sheets of **paper towel sprayed with non-stick cooking spray** will get your charcoal started, and since it burns more completely than newspaper, it makes less of a mess.

Some folks light chimneys over the gas side burner on a gas grill or over a turkey deep-fryer burner. Be careful when using a gas side burner...if you leave the chimney on too long your side burner may experience a meltdown!