

Dutch Oven Shepherd's Pie

Originally served at Wood Badge S7-763-13-1 , Fall 2013

Adapted by Max M, Life Scout

Ingredients:

2 lbs ground beef

2 onions, chopped

2 carrots, diced

2 ribs celery, diced

1 15oz cans beef broth

1 small can Tomato paste

Salt & pepper

1 small bag frozen peas

4 cups prepared Mashed Potatoes (homemade are best but instant are easy for camping)

Oil for Dutch Oven.

Brown the ground beef and drain. Add the chopped onions, carrots and celery to browned beef and cook until vegetables are soft, about 5 to 7 minutes.

Add the beef broth and tomato paste and stir until well mixed. Season with salt and pepper.

Add the peas last so they don't overcook.

Oil the Dutch Oven.

Place filling in Dutch Oven and spread thick layer of mashed potatoes on top.

Put lid on Dutch Oven and bake for about 30 minutes until filling is bubbly.

Serves 6 to 8

Comments:

You can prepare the filling at home and freeze until the camp out.

Re-constitute the mashed potatoes following the package directions.

To simplify, substitute a bag of mixed vegetables for the carrots, celery and peas.

Dutch Oven Chicken Pot Pie

Submitted by Michael M, Life Scout
Den Chief Dinner, February 23, 2014

Ingredients:

3 chicken breasts
1 box frozen mixed vegetables
1 bag frozen diced potatoes
1 onion, chopped
2 T butter
2 T flour
Salt & pepper to taste
1 teaspoon poultry seasonings
1 15 oz can of chicken broth
1 can cream of celery soup
Oil for Dutch oven
Canned biscuits
Optional-melted butter

Do at home before the camp out:

Bake the chicken and dice it into 1 inch cubes.

Sauté the chopped onion in the butter until the onions are translucent. Add the flour, salt & pepper, poultry seasonings and cook another 2 minutes, stirring frequently.

At the camp out:

Start the charcoal about 15 minutes before you want to start cooking the chicken pot pie.

Oil the Dutch oven-bottom and sides.

In a LARGE bowl, mix the diced chicken, vegetables, diced potatoes, chicken broth, cream of celery soup, sautéed onion mixture and add them to the Dutch oven.

Split the biscuits in half and place on top of the chicken mixture. OPTIONAL: brush biscuits with melted butter.

Cook in the Dutch oven about 30-35 minutes until the mixture is bubbly and the biscuits are browned.

Comments:

If the mixture looks dry, add extra liquid—milk or water.