

Biscuits in a Dutch Oven

adapted from Betty Crocker

3 ½ Cups flour
5 teaspoons baking powder
1 ½ teaspoons salt

2/3 Cup cold butter
1 ½ Cups milk

Mix together the dry ingredients. With a pastry cutter add the cold butter until the mixture is crumbly and are the size of small peas. For advance prep, you may put this mixture into a ziplock bag and refrigerate a few days in advance of the camp.

Begin to preheat your 10" or 12" dutch oven with 11 coals beneath. Oven temperature is 425 degrees.

When ready to make the biscuits, in a bowl add enough milk to the butter-flour mixture to make a nice dough ball that pulls away from the side of the bowl. Add flour if the dough is too sticky (you added too much milk). Knead the dough on a floured surface and roll out to about 3/8" thick. Cut the biscuit shapes and place them in the bottom of the dutch oven. Cover and place 22 coals on the dutch oven lid.

Bake for about 15-20 minutes.

Sausage Gravy

traditional grease gravy

1 pound sausage

3-4 cups milk (maybe more?)

butter to add to the rendered sausage grease
2-4 tablespoons flour

Seasoning (Johnny's Seasoning Salt or just salt & pepper)

This can be done using a cast iron skillet over coals, or on a tabletop stove.

In a skillet brown the sausage. Remove the sausage to a bowl, leaving the rendered grease in the skillet. Add a little butter or other grease to be sure you have 2-4 tablespoons of liquid. Add flour so the ratio is approximately 1:1. Whisk the flour and grease, cooking a few minutes to remove the flour taste and slightly brown the mixture. Add milk, whisking the flour into the liquid to avoid clumpy gravy. Keep adding milk and whisking until the desired consistency is achieved.

Add the sausage back to the skillet and season to taste.