



Byron's Dutch Oven Recipes

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Chicken And Potato Delight

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|---|------------------------------|
| 8-10 boneless, skinless chicken breasts | 1 cup sour cream |
| 1/2 lb. bacon | 3 cups grated cheddar cheese |
| 2 medium yellow onions; diced | 1 1/2 tsp. seasoning salt |
| 1 1/2 cup fresh mushrooms; sliced | 1 1/2 tsp. poultry seasoning |
| 12-14 medium potatoes; peeled & sliced | 1/2 tsp. garlic salt |
| (1) 10 1/2 oz. can cream of chicken soup | salt and pepper to taste |
| (1) 10 1/2 oz. can cream of mushroom soup | |

Heat a 12" deep Dutch oven using 18-20 briquettes bottom until hot. Cut bacon into 1 inch slices. Add to hot oven and fry until brown. Cut chicken breasts into bite size pieces. Add chicken, onions, mushrooms, and 1/2 tsp. of the seasoning salt to the bacon. Stir, then cover and cook until onions are translucent and chicken is tender. Add potatoes. Stir in soups, sour cream, and the remaining seasonings. Salt and pepper to taste. Cover and cook for 45-60 minutes using 8-10 coals bottom, and 14-16 coals top heat. Stir every 10-15 minutes. When done, cover top with cheese and replace lid. Let stand until cheese is melted.

Variation: Stir in 1 lb. frozen peas or broccoli florets prior to topping with cheese.

Serves: 8-10

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