



Byron's Dutch Oven Recipes

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Easy Cheesy Meat And Potatoes

Dinner

2 lbs. extra lean ground beef
1 large yellow onion; diced
7 cloves garlic; minced
salt and pepper to taste
2 bags frozen tater tots
4 cups colby jack cheese; shredded

Sauce

(2) 10 ½ oz. can cream of mushroom soup
(1) 10 ½ oz. can cream of chicken soup
1 1/2 cup sour cream
2 Tbs. worcestershire sauce
1 Tbs. soy sauce
1 1/2 tsp. thyme
1 1/2 tsp. marjoram
salt and pepper to taste

Heat a 14" Dutch oven using 22-24 briquettes bottom until oven is hot. Add ground beef, onions, and garlic to hot oven, season with salt and pepper, and fry until beef is brown and onions are translucent. Remove the ground beef and onion mixture from the oven and place in a large bowl. To the bowl add all the sauce ingredients and stir to mix.

Layer 1 bag of tator tots in bottom of oven. Spoon one half of the ground beef sauce mixture over the the tater tots. Sprinkle one half of the cheese over the sauce. Layer again with the second bag of tater tots, the rest of the remaining sauce, and the remaining cheese.

Cover and cook 90 minutes using 12-14 briquettes bottom and 14-16 briquettes top heat rotating oven and lid every 10-15 minutes.

Serves: 15-20

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