



## Byron's Dutch Oven Recipes

[Dutch Oven Recipes](#) > **Meatloaf Flower Dinner**

### Meatloaf Flower Dinner

4 lbs. extra lean ground beef	1 tsp. oregano
1 large yellow onion; diced	1 tsp. rosemary
2 cups bread cubes	1/4 tsp. ground ginger
1 cup milk	1/8 tsp. cumin
3 eggs	2 tsp. salt
1 small carrot; shredded	1/2 tsp. ground black pepper
1/2 cup catsup	6-8 carrots
1/2 cup grated Cheddar cheese	6 medium potatoes
2 tsp. thyme	10-20 asparagus spears
2 tsp. marjoram	additional catsup as needed

In a small bowl add bread cubes and pack down. Add milk to bread cubes and allow to absorb.

To a large mixing bowl add beef, onions, bread and milk, eggs, grated carrot, catsup, cheese, and seasonings. Mix thoroughly. Place mixture in a 12" deep Dutch oven and spread it into a ring against the sides of the oven leaving a cavity in the center for vegetables. Cover the top of the meatloaf ring evenly with catsup.

Cut the carrots into halves lengthwise and the potatoes into quarters lengthwise. Trim the bottoms of the asparagus. Line the inside of the meatloaf ring with carrot halves. Inside the carrots stand potato quarters in a ring. Stand the asparagus spears in the center.

Roast using 12-14 briquettes top and bottom for 90 minutes. Rotate the Dutch oven and lid every 15 minutes.

Serves: 6-8

(This recipe courtesy of Len and Jerrye Stillman of Salt Lake City, UT).

[ [Back](#) ]

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[Dutch Oven Cooking](#) | [Introduction](#) | [Oven Care](#) | [Cooking Tips](#) | [Recipes](#) | [Photos](#) | [Links](#)  
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