

DUTCH OVEN COOKING

14 inch Dutch oven

28 hot coals

ENCHILADA CASSEROL

Corn Tortillas

1 large cans Enchilada sauce

1 can tomato sauce (mix with enchilada sauce)

2 large cans Black Beans

2 large cans Pinto Beans

2 large cans kernel Corn

Your favorite Vegie Burger

1 can mild green Chiles

1-2 cans Olives

Your favorite Cheese

Coat Dutch oven with olive Oil.

Starting with tortillas make layers in the order of ingredients to the top of the oven.

Cover and bake using 12 hot coals underneath the oven and 16 coals on the lid. Bake 40-50 minutes.