

## **DUTCH OVEN COOKING**

12 inch Dutch oven

24 hot coals

### **GARLIC POTATOES**

- Red Potatoes washed and cut into wedges
- 3 or 4 yams peeled and cut into chunks
- 1 large Onion sliced into rings
- 1 whole Garlic Rosette peeled chopped
- Olive Oil
- Dried Onion Soup mix
- Oregano

Combine Vegetables in large bowl. Dribble Olive oil over to coat. Mix in onion soup mix, oregano And Seasonings to taste

May add other vegetables such as carrots or peeled yams, butternut squash or whatever is your favorite

Coat the inside of Dutch oven with Olive Oil.

Place vegetables in Dutch oven.

Put vegetables in oven, cover and bake using 10 hot coals underneath oven and 14 on lid, for 50-60 min. until tender.