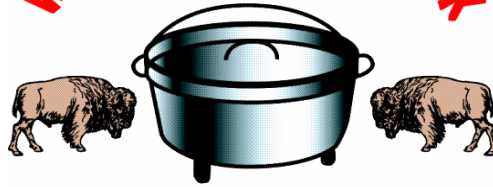


WESTERN NEW YORK CHAPTER



INTERNATIONAL
DUTCH OVEN SOCIETY

BEEF CORNBREAD BAKE

- 2 lbs. stewing beef
- 1 medium onion chopped
- 2 lbs. potatoes, cubed
- 3-4 sliced carrots (sliced on the diagonal)
- 1 28-oz. can stewed tomatoes
- 1 16-oz. can green beans
- 1 16-oz. can yellow beans
- 1 16-oz. can corn
- 2 pkg. McCormick Beef Stew Seasoning
- Cooking oil (as needed)
- Bisquick (to roll the meat in)
- 1 12" Dutch Oven



Cornbread Topping:

- 1 pkg. Jiffy brand corn muffin mix
- 1/2 pkg. Jiffy brand yellow cake mix
- 3/4 cup milk
- 2 eggs, beaten

✿NOTE✿

Jiffy brand mixes are not always available.

For your information, the corn muffin mix is 8 1/2 oz. (240 g). If you have to use some other brand, use this size as your guide.

The yellow cake mix is 9 oz. (255 g). Half of a Jiffy cake mix equals 3/4 cup plus 2 Tbs.

Preheat the DO to 350° F . Roll the stew beef in Bisquick and brown in the Dutch oven. When all the meat is brown, add the potatoes, onions, carrots and canned veggies. Cover with the liquid from the canned goods (add water if needed). Add the seasoning and mix thoroughly. Put lid on the DO and cook at 350° F for about 60-75 minutes. Stir occasionally to prevent sticking and burning on the bottom. Use 12 coals on top and 12 on the bottom. Mix cornbread ingredients together and pour over the top of the meat/veggie mix. Bake for about another 45-60 minutes, or until the cornbread is done, using new coals (about 9 coals on the bottom and 16 on top).

*from the files of
Stan Kowalski Jr.*