



# YELLOWSTONE

## BRING ON THE HEAT

16 recipes inspired by the Paramount Network hit TV show



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★ Lodge X Yellowstone Ranch Ready Recipes



## GREETINGS FROM DUTTON RANCH

On the Dutton Ranch, nothing is more important than family. They ride together, protect the land together, and break bread together. Food bridges the gap between people. It connects each person to the place they call home, and it shows just how deep a family's roots really run.

Just like the Duttons, we here at Lodge Cast Iron take food seriously—and we take family seriously. For generations, we've held onto the kinds of traditions that bring family together around the campfire, picnic blanket, or kitchen table. We're inspired by chuck wagons and cowboy cuisine, but also by those secret family recipes you never get around to writing down.

No matter what you cook (or where!) put American-made Lodge cast iron to work in your home and keep authentically good food in the family for generations.

**LODGE** X **YELLOWSTONE**

CHAPTER 1: GREAT WIDE OPEN  
CAMPFIRES & COOKOUTS

★ Great Wide Open: Campfires & Cookouts

# MOUNTAIN MAN BREAKFAST

by Lodge Cast Iron



Meet one of our all-time most popular recipes: a hearty camp oven breakfast that feeds the whole crowd and comes together over the fire or stovetop. Kick off a day of hiking or fishing with a strong cup of coffee, a fresh pan of biscuits, and a big batch of this mountain-friendly fare.



## LEVEL

Beginner

## PREP TIME

10-15 minutes

## COOK TIME

20-25 minutes

## SERVES

6-8



## COOK IT WITH OUR

[6 Quart Camp Dutch Oven](#)

## INGREDIENTS

- 2 pounds sausage
- 2 pounds frozen hash brown potatoes
- 8 eggs, beaten with  $\frac{1}{4}$  cup water
- 2 cups cheese, grated

## DIRECTIONS

1. In a 12 Inch Camp Dutch Oven over a full bed of hot coals, fry and crumble sausage.
2. Remove cooked sausage and drain on paper towels.
3. Using the sausage drippings in the pan, brown potatoes and spread them evenly in bottom of dutch oven.
4. Place cooked sausage over potatoes. Pour eggs over sausage layer. Sprinkle top with cheese.
5. Cook with 8 coals underneath dutch oven and 16 on top for 20 to 25 minutes, until eggs are cooked.

## KITCHEN TIPS

This one-pot breakfast is the perfect meal for any scout gathering or family camping trip. When served with our [campfire buttermilk biscuits](#), it simply can't be beat.

# BRISKET CHILI

by Lodge Cast Iron

Everyone has strong feelings about chili. Beans or no beans? Ground beef or chicken? No matter how you were raised, one thing we can agree on is: Bacon. This brisket chili has deep umami flavors and is a fun stew that's sure to make you a brisket believer.



## LEVEL

Intermediate

## PREP TIME

30 minutes

## COOK TIME

1.5 hours

## SERVES

6-8



## COOK IT WITH OUR

[Blacklock Dutch Oven](#)

## INGREDIENTS

### CHILI

- 8 ounces hickory-smoked bacon, diced into ½-inch cubes
- 2 pounds brisket, trimmed and cut into ¼-inch cubes
- 1 yellow onion, diced
- 8 cloves garlic, minced
- 1 shallot, minced
- 4 tablespoons chili powder
- 2 tablespoons paprika
- 2 tablespoons garlic powder
- 1 tablespoon cumin
- 2 teaspoons onion powder
- 2 teaspoons brown sugar
- 1 teaspoon salt
- 1 teaspoon pepper
- ⅛ teaspoon cinnamon
- 3 cups beef broth

- 1 cup brown ale
- 1, 14.5-ounce can diced fire-roasted tomatoes
- 1, 14.5-ounce can crushed fire-roasted tomatoes
- Salt and pepper to taste

### BRISKET RUB

- 2 tablespoons kosher salt
- 1 teaspoon garlic powder
- 1 teaspoon pepper
- 1 teaspoon chili powder
- ½ teaspoon cumin
- ¼ teaspoon cayenne

### GARNISH

- Reserved bacon
- Green jalapeño
- Crème fraîche

## DIRECTIONS

1. Preheat cast iron dutch oven over medium-high heat for 3-5 minutes. Add bacon and fry until crispy, 5-7 minutes.
2. While bacon is frying, season brisket with rub.
3. Remove bacon to a paper-towel lined plate.
4. In batches, sear brisket on all sides, about 2 minutes per side. Place cooked brisket in a medium bowl.
5. Add onion to dutch oven and cook for 5-7 minutes, stirring occasionally. Add garlic and shallot and cook for 2 additional minutes. Stir in chili seasonings, brisket, and half the bacon. Add broth and beer and stir well. Then add tomatoes and bring to a boil.
6. Reduce to a simmer and cover for 45 minutes, stirring occasionally.
7. Remove cover and continue to simmer until desired consistency, about 15 minutes.
8. Season with salt and pepper to taste.
9. Garnish with reserved bacon, green onion, sliced jalapeño, and crème fraîche.

## KITCHEN TIPS

Put the bacon and brisket in the freezer for 30 minutes for easier slicing.

# BEER BRAISED CHICKEN WITH POTATOES & CARROTS

by Lodge Cast Iron

Bring dinner to the table in one pot full of flavor (and lots of veggies). This is an especially great meal to make while camping—pack a six-pack of beer and save one for this chicken. The beer broth adds great flavor to hearty potatoes and veggies, which will keep you happy and fed by the campfire for hours.



## LEVEL

Beginner

## PREP TIME

10 minutes

## COOK TIME

35 minutes

## SERVES

2-4



## COOK IT WITH OUR

[Wanderlust Cast Iron Combo Cooker](#)

## INGREDIENTS

4 chicken thighs, boneless skinless  
½ teaspoon salt  
½ teaspoon pepper  
1 tablespoon olive oil  
¼ pound bacon, cubed  
½ pound baby potatoes, quartered  
2 large carrots, cut into ½ inch pieces  
2 cloves garlic, crushed  
1 amber or lager beer  
1 tablespoon grainy mustard  
1 tablespoon honey  
1 tablespoon chopped parsley, for garnish

## DIRECTIONS

1. Season chicken with salt and pepper.
2. Preheat the lid and base of the combo cooker over medium heat, 5 minutes.
3. Sear chicken for 4 minutes per side and remove to a plate.
4. While the chicken is cooking, place bacon in the base of the combo cooker and cook, stirring occasionally, until fat is rendered and bacon is crispy, about 8 minutes.
5. Remove bacon and place on a paper towel-lined plate and add potatoes and carrots to the combo cooker.
6. Cook potatoes and carrots undisturbed for 5 minutes. Stir and cook until potatoes and carrots begin to show some color.
7. Add beer, mustard, honey, reserved bacon, and stir.
8. Nest chicken in the veggies and bring to a boil.
9. Top with the lid and lower the heat to medium-low and cook for 10 minutes.
10. Remove the lid and check for doneness. Veggies should be fork tender.
11. If the veggies need more time to recover, cook for 5 more minutes.
12. Remove from heat and serve.

CHAPTER 2: DINNER BELL  
COWBOY CUISINE MAINS

# RED-WINE BRAISED POT ROAST WITH ROOT VEGETABLES

by Lodge Cast Iron

Nothing says “settle in” like a big pot of slowly braised meats and hearty root veggies. After a long day of rounding up cattle, it’s the exact thing you’ll need to kick back and mellow out. The rich broth adds big flavor to the roast and cooks down to a rich gravy.



## LEVEL

Intermediate

## PREP TIME

30 minutes

## COOK TIME

3 hours 45 minutes

## SERVES

6



## COOK IT WITH OUR

[Blacklock Dutch Oven](#)

## INGREDIENTS

- 8 ounces thick-cut bacon, diced
- 2 teaspoons salt
- 2 teaspoons pepper
- 2 teaspoons paprika
- 2 teaspoons brown sugar
- 4-5 pound chuck roast
- 1 large yellow onion, sliced
- 1 head of garlic, peeled
- 4 large shallots, sliced
- ¼ cup beef broth
- 4 sprigs fresh thyme
- 2 sprigs fresh rosemary
- 2 cups cabernet sauvignon, divided
- 2 bay leaves
- 1 red onion, chopped into 1-inch pieces
- 1 pound carrots, peeled and cut into 1-inch pieces
- 1 pound turnips, peeled and cut into 1-inch pieces

## DIRECTIONS

1. Preheat the oven to 350 degrees F with a rack in the center.
2. Preheat your Blacklock dutch oven over medium-high heat for 3-5 minutes. Add bacon and cook until crispy, 10-12 minutes.
3. Remove bacon to a paper towel-lined plate and reserve 2 tablespoons of bacon grease in the dutch oven.
4. While the bacon is cooking, combine salt, pepper, paprika, and brown sugar. Rub the roast on all sides with the spice mixture. Sear the roast until deeply browned, about 3-5 minutes per side.
5. Remove the roast and set aside. Lower the heat to medium.
6. Scatter yellow onions, garlic, and shallots in the bottom of the dutch oven. Pour in beef broth. Use a wooden spoon to loosen browned bits. Stir in the bacon and set the roast over the onions.
7. Add 1½ cups of wine, herb sprigs, and bay leaves, then bring to a boil. Reduce to a simmer and cook for 10 minutes uncovered. Cover with the lid and place in the oven for 1 hour.
8. Flip the roast over and continue to cook for 30 minutes. Add wine ¼ cup at a time as needed.
9. Flip the roast once more and continue to cook for 30 additional minutes.
10. Remove roast and add turnips, carrots, and red onion. Add the roast back to the dish and cover once more, cooking for an additional 30-45 more minutes.
11. Transfer meat to a rimmed platter. Remove bay leaves and herb sprigs. Season the braising liquid with salt and pepper and spoon some over the roast.
12. Slice the roast or shred into portions and serve with the veggies.

# CAST IRON SEARED STANDING RIB ROAST YELLOWSTONE

by Lodge Cast Iron

This impressive meal proves you're willing to pull out all the stops—but between us, it's not nearly as difficult as you might guess. Set aside a bit of time and you can have a wonderful roast ready to serve straight from the skillet, with plenty of roasted veggies on the side.



Try this recipe with the 12 INCH STEER SKILLET!

## LEVEL

Intermediate

## PREP TIME

8 hours

## COOK TIME

2 hours and 35 minutes

## SERVES

4-6



## COOK IT WITH OUR

[12 Inch Chef Collection Skillet](#)

## INGREDIENTS

- 1 bone-in standing rib roast (5-6 lbs.)
- 1 cup kosher salt
- 5 cloves garlic, chopped
- 2 shallots, chopped
- 2 tablespoons rosemary
- 1 tablespoon oregano
- 2 teaspoons thyme
- 1 tablespoon Dijon
- 2 teaspoons cracked pepper
- 3 tablespoons olive oil, divided
- 4 large carrots, peeled and cut into 1-inch pieces
- 4 large stalks celery, cut into 1-inch pieces
- 2 medium red onion, chopped
- Horseradish sauce, for serving

## DIRECTIONS

1. Place the rib roast on a wire rack and coat with salt.
2. Refrigerate overnight, up to a day.
3. Preheat oven to 450 degrees Fahrenheit.
4. Puree garlic and shallots, then mix with Dijon, 1 tablespoon olive oil, rosemary, oregano, thyme, and cracked pepper. Set aside.
5. Preheat skillet over medium-high heat for 5 minutes.
6. Remove excess salt from the roast and sprinkle with pepper.
7. Add remaining 2 tablespoons of olive oil to the skillet, and sear the roast on all sides, 3-4 minutes per side.
8. Remove the roast from the skillet, add veggies, and toss to coat in beef drippings.
9. Return the roast to skillet and brush with garlic and shallot mixture.
10. Place the skillet in the oven and roast for 25 minutes.
11. Lower the oven temperature to 350 degrees Fahrenheit and continue roasting for 1 hour and 35 minutes, about 16 minutes per pound.
12. Roast until an instant-read thermometer reaches 135 degrees Fahrenheit or your desired temperature.
13. Remove from the oven and let rest for 15 minutes before serving.
14. Slice and serve atop veggies, spoon over pan drippings, and, if you like, serve with horseradish.

## KITCHEN TIPS

Have an instant-read thermometer ready to check the roast's doneness and avoid overcooking.

# CAST IRON TROUT WITH LEMON BUTTER YELLOWSTONE

by Lodge Cast Iron

There's nothing like turning a fresh catch into a very fresh meal. Whether you're using filets or whole fish, this dish comes together quickly. We especially love to serve this recipe with an herby salad or a side of roasted potatoes to soak up that lemony, buttery goodness.



## LEVEL

Beginner

## PREP TIME

5 minutes

## COOK TIME

20 minutes

## SERVES

2



## COOK IT WITH OUR

[Wanderlust Cast Iron Dual Handle Pan](#)

## INGREDIENTS

- 1 rainbow trout filet, cut in half
- ½ cup flour
- ½ teaspoon salt
- ½ teaspoon pepper
- 2 tablespoons olive oil
- 4 tablespoons butter, cubed
- 2 cloves garlic, sliced thinly
- 1 tablespoon lemon juice
- ¼ teaspoon red pepper flakes, optional
- 1 tablespoon chopped parsley, garnish
- Sliced lemon wedges, garnish

## DIRECTIONS

1. Season both sides of the fish filets with salt and pepper.
2. In a resealable bag, toss the filets with flour.
3. Heat a 10.25-inch pan over medium heat for 5 minutes.
4. Add 2 tablespoons of olive oil, remove the filets from the flour and shake off excess.
5. Place the filets skin side down for 2-4 minutes per side.
6. Remove filets and tent with foil.
7. Add butter and swirl till melted.
8. Heat until the butter stops foaming.
9. Add sliced garlic and cook for 1 minute.
10. Remove from heat and stir in lemon juice, salt, pepper, and red pepper flakes.
11. Spoon butter sauce over trout, garnish with parsley and sliced lemon.

CHAPTER 3: BACK AT THE RANCH  
CAST IRON CLASSICS

★ Back at the Ranch: Cast Iron Classics

# STOVETOP BISCUITS & GRAVY

by Lodge Cast Iron



These biscuits are legendary in their own right, but smothered in traditional sausage gravy, they become absolutely epic. This stick-to-your-ribs breakfast is a great way to start a day of cowboying, or simply the perfect addition to your brunch menu. Either way, dig in!



## LEVEL

Intermediate

## PREP TIME

10 minutes

## COOK TIME

30 minutes

## SERVES

6-8



## COOK IT WITH OUR

[2, 8 Inch Cast Iron Skillets](#)

## INGREDIENTS

### BISCUITS

- 1 ¼ cups self-rising flour
- ¼ teaspoon salt
- 2 tablespoons unsalted butter, grated (very cold)
- ½ cup whole milk or buttermilk (very cold)

### GRAVY

- ½ pound ground sausage
- 2 tablespoons butter
- ¼ cup flour
- 2 cups milk
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon red pepper flakes
- 1 tablespoon parsley, chopped

## DIRECTIONS

1. Combine flour and salt.
2. Grate butter into flour and toss to distribute evenly.
3. Pour in the milk and mix until just combined.
4. Roll dough out onto a floured cutting board and fold in half.
5. Roll dough into a rectangle about ½ inch thick.
6. Using a mason jar lid, cut biscuits. Reserve dough scraps and lightly knead the dough back together until you have 8 biscuits.
7. Preheat an 8-inch skillet over low heat for 5 minutes.
8. Add 2 tablespoons vegetable oil along with 4 biscuits. Cook for two minutes before flipping. Check the biscuits and turn every two minutes for 10 to 12 minutes. If the biscuits are browning too quickly, lower the heat.
9. Remove from heat.
10. While your biscuits are cooking, preheat another 8-inch skillet over medium heat for 5 minutes.
11. Add sausage and brown until cooked through, about 8 minutes.
12. Remove sausage to a paper towel-lined plate.
13. Lower the heat to medium-low and melt butter. Add flour and stir constantly for 3-5 minutes.
14. Slowly whisk the milk into the flour mixture until your desired consistency is reached.
15. Stir in salt, pepper, red pepper flakes, and sausage.
16. Remove from heat, garnish with parsley, and serve over biscuits.

★ Back at the Ranch: Cast Iron Classics



# JALAPEÑO BACON CHEDDAR CORNBREAD YELLOWSTONE

by Lodge Cast Iron

Cornbread and cast iron go together just like cowboys and rodeos. We add bacon and kicky jalapeños to the batter for something that's got a little heat—oh and did we mention handfuls of sharp cheddar? We recommend preheating your skillet before adding batter to get a great, brown crust.



## LEVEL

Beginner

## PREP TIME

10 minutes

## COOK TIME

20 minutes

## SERVES

6-8



## COOK IT WITH OUR

[Cast Iron Wedge Pan](#)

## INGREDIENTS

- ¼ pound best-quality sliced bacon, cut into ¼" strips
- 1 bunch scallions trimmed and cut into ¼-inch strips
- 1 cup all-purpose flour
- 1 cup cornmeal
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup cheddar cheese
- ¾ cup buttermilk
- 3 large eggs
- ¼ cup (½ stick) unsalted butter, melted
- 4-6 fresh jalapeño peppers, sliced in ½-inch rounds

## DIRECTIONS

1. Position a rack in the center of the oven and preheat to 400 degrees Fahrenheit.
2. Cook the bacon in a 9 Inch Cast Iron Skillet over medium heat until it starts to sizzle. Regulate the heat so that it cooks slowly and evenly, stirring occasionally. Once the bacon has started to color, stir in the scallions and continue to cook until the bacon is crisp, about 5 minutes longer.
3. As soon as you start cooking the bacon, combine all the dry ingredients and cheese in a medium bowl and stir well to mix. In a 2-cup measuring cup, whisk the milk and eggs together and set near the bowl.
4. Once the bacon is ready, add the egg mixture and melted butter to the dry ingredients and mix the batter until smooth. Fold in the bacon and scallion mixture.
5. Set the empty skillet over medium heat (it doesn't matter if a few pieces of bacon and scallion have remained behind) and let it heat for a minute. Pour in the batter. Arrange jalapeños on the surface. Bake the cornbread until it is risen and firm, about 20 minutes.
6. Cool on a rack for 5 minutes and serve while still warm, cut into wedges.

★ Back at the Ranch: Cast Iron Classics

# CHICKEN TORTILLA SOUP

by Lodge Cast Iron



Fiery and fresh, chicken tortilla soup brings together so many bright flavors. We especially love how you can customize the toppings, even the vegetables you mix in. Our recipe features some weeknight-ready hacks to get a pot of food to the table without the elbow grease.



## LEVEL

Beginner

## PREP TIME

15 minutes

## COOK TIME

1 hour

## SERVES

4-6



## COOK IT WITH OUR

[Blacklock Deep Skillet](#)

## INGREDIENTS

- |  |                           |
|--|---------------------------|
| 4, 6-inch corn tortillas, cut into thin strips | 1 cup fire-roasted corn   |
| ½ cup vegetable oil                            | 3 cups chicken broth      |
| 1 rotisserie chicken, pulled                   | 1½ tablespoons lime juice |
| 2 tablespoons olive oil                        | Salt and pepper to taste  |
| 1 white onion, diced                           |                           |
| 6 cloves garlic, minced                        | <b>GARNISH</b>            |
| 1 jalapeno, seeded and diced (optional)        | Crispy tortilla strips    |
| 1 tablespoon chili powder                      | Lime wedges               |
| 2 teaspoons cumin                              | Avocado, sliced or cubed  |
| 1 teaspoon salt                                | Cilantro, roughly chopped |
| 1, 14.5-ounce can fire-roasted diced tomatoes  | Queso fresco, crumbled    |

## DIRECTIONS

1. In a medium skillet, heat ½ cup of oil over medium-high heat for 3-5 minutes.
2. Fry tortilla strips for 2-3 minutes until crispy. Set aside on a paper towel-lined plate.
3. Preheat a cast iron deep skillet or dutch oven over medium-high heat for 3-5 minutes.
4. Add olive oil and onion and sauté for 5-7 minutes. Add garlic and jalapeño and continue to cook for 3 minutes.
5. Next, add shredded chicken and coat with chili powder, cumin, and salt. Stir in chicken broth, tomatoes, and corn.
6. Bring to a boil and lower to a simmer for 30 minutes
7. Stir in lime juice.
8. Garnish with crispy tortilla strips, queso fresco, avocado, cilantro, and lime.

★ Back at the Ranch: Cast Iron Classics

# HONEY BUTTER DINNER ROLLS

by Lodge Cast Iron



What's dinner without a little homemade bread to clean your plate? These rolls are lightly sweet and as fluffy as a cloud in the big Montana sky. Don't skip the honey butter topping, either (in fact, we like to make a little extra for spreading on our rolls—call it a pro tip).



Try this recipe with the 10.25 INCH AUTHENTIC Y SKILLET!

## LEVEL

Intermediate

## PREP TIME

2.5 hours

## COOK TIME

20-25 minutes

## SERVES

10



## COOK IT WITH OUR

[Cast Iron Baker's Skillet](#)

## INGREDIENTS

### ROLLS

- 1 cup whole milk, heated to 105 - 110 degrees Fahrenheit
- 1½ teaspoons active dry yeast
- ¼ cup honey
- 2½ cups bread flour
- ⅓ cup potato flakes
- 1 large egg, beaten
- 1 teaspoon salt
- 4 tablespoons unsalted butter, room temperature

### HONEY BUTTER TOPPING

- 1 tablespoon butter, unsalted and melted
- 1 tablespoon honey

## DIRECTIONS

1. Combine the milk, yeast, and honey in a small bowl. Let stand 5 minutes or until bubbles start to form. Pour the milk mixture into the bowl of a stand mixer. Next, add the remaining ingredients and with the dough-hook attachment, combine all the ingredients until it forms a dough. Knead the dough on medium speed for 5-7 minutes until the dough is smooth and pulls neatly away from the bowl.
2. Lightly spray a large mixing bowl with nonstick spray and place the dough in the bowl, turning once to coat the dough ball with oil. Cover the bowl with a clean dish towel or plastic wrap and let it proof until it doubles in size, 30-45 minutes.
3. Deflate the dough gently by punching it down a few times. Remove the dough from the bowl and roll into a 10-inch rope. Cut 10, 1-inch pieces of dough and then roll into balls.
4. Lightly grease the 10.25 Inch Baker's Skillet with oil and arrange the dough balls in the skillet. Loosely cover the skillet with a clean dish towel or plastic wrap and allow to rise 30-45 minutes. Preheat oven to 375 degrees Fahrenheit.
5. Brush the top of the rolls with the honey butter mixture and place into oven and bake for about 20-25 minutes or until golden brown.
6. Remove from oven and while rolls are still warm, brush with the remaining honey butter mixture.

# CHAPTER 4: COMPANY'S COMING CROWD PLEASERS & ENTERTAINING

★ Company's Coming: Crowd Pleasers & Entertaining

# GRILLED JALAPEÑO POPPERS

by Lodge Cast Iron



A bite-sized app doesn't have to skimp on flavor. Exhibit A: these jalapeño poppers, which feature sizzling bacon, and a bright pineapple filling. Sweet means heat! Personal experience has shown us that while these may be portable, they rarely make it far before getting scooped up and eaten.



## LEVEL

Intermediate

## PREP TIME

20 minutes

## COOK TIME

30 minutes

## SERVES

8



## COOK IT WITH OUR

[Sportsman's Pro Grill](#)

## INGREDIENTS

- 1 8-ounce block of cream cheese, softened
- 8 large jalapeños
- 16 strips bacon
- 1 cup pineapple, finely diced
- 2 green onions, sliced
- 16 toothpicks

## DIRECTIONS

1. While the cream cheese is softening, light a half-filled chimney starter in the base of your Sportsman's Pro Grill. Heat until charcoal edges begin to turn gray, about 10 minutes.
2. Slice jalapeños in half lengthwise and core with a spoon.
3. Mix cream cheese with pineapple and green onions.
4. Spoon cream cheese into jalapeño halves, wrap with bacon, and secure with a toothpick.
5. Add charcoal to the grill, place cooking grate on top, and preheat for about 5 minutes with the draft door closed.
6. In two batches, grill the jalapeños—turning often—for about 10-15 minutes. Watch for flare-ups.
7. Once the bacon is cooked through, remove from the heat, garnish with green onion, and serve.

## KITCHEN TIPS

Wear gloves when dealing with hot peppers.

★ Company's Coming: Crowd Pleasers & Entertaining

# SWEET POTATO CASSEROLE WITH SPICY BOURBON PECANS

by Lodge Cast Iron



When a large crowd is called for, break out this classic. The sweet potato casserole is full of creamy, comforting flavor (and comes together quickly!). The spicy Bourbon pecans make a lively topping—and also go great on salads, or as a packable snack for your next outdoor adventure.



## LEVEL

Beginner

## PREP TIME

10 minutes

## COOK TIME

30 minutes

## SERVES

6-8



## COOK IT WITH OUR

[Cast Iron Casserole](#)

## INGREDIENTS

### SWEET POTATO CASSEROLE

6 cups mashed sweet potatoes, cooked (about 6 sweet potatoes)

1 cup sugar

1 stick unsalted butter, softened

½ cup whole milk

2 eggs

1 teaspoon salt

1 tablespoon unsalted butter, for oiling the pan

### TOPPING

Spicy Bourbon Pecans, ½ the recipe

## DIRECTIONS

1. Preheat the oven to 350 degrees Fahrenheit.
2. Mix mashed sweet potatoes with the remaining ingredients until smooth.
3. Grease the pan with butter and spread the sweet potato mixture evenly.
4. Top with [spicy bourbon pecans](#) and bake for 25–30 minutes.
5. Let the casserole cool for 10 minutes before serving.

## KITCHEN TIPS

Cook the sweet potatoes however you like.

**In the oven:** Pierce with a fork, bake at 400 degrees Fahrenheit for 1 hour.

**On the stovetop:** Peel the skin, cut into 1-inch cubes, bring to a boil covered in water, lower heat and simmer for 20 minutes

**In the microwave:** Pierce with a fork, microwave for 5 minutes (this may take a several batches).

★ Company's Coming: Crowd Pleasers & Entertaining

# STEAK MAC & CHEESE

by Lodge Cast Iron



We've heard this called "meat and mac" and honestly, the name fits! Tender, seared steak pieces get mixed in with a three-cheese blend and a kicky bechamel, then baked to bubbling perfection. It's a literal dutch oven full of delight and makes a great meal for big crowds.



## LEVEL

Intermediate

## PREP TIME

15 minutes

## COOK TIME

30-40 minutes

## SERVES

12-15



## COOK IT WITH OUR

[6 Quart Enameled Dutch Oven](#)

## INGREDIENTS

- |                                     |                               |
|-------------------------------------|-------------------------------|
| 1 ½-2 pounds pasta shells           | 4 cups whole milk             |
| 2 pounds sirloin steak              | 2 tablespoons unsalted butter |
| 1 tablespoon olive oil              | 1 bay leaf                    |
| 1 teaspoon garlic powder            | 1 teaspoon paprika            |
| 1 teaspoon salt                     | ½ teaspoon ground mustard     |
| 1 teaspoon pepper                   | ¼ cup parsley                 |
| ¼ teaspoon cayenne pepper           |                               |
| 1 medium yellow onion, chopped      |                               |
| 3 cups sharp cheddar cheese, grated |                               |
| 4 cups mozzarella cheese, grated    |                               |
| 4 cups gouda cheese, grated         |                               |
| 4 cloves garlic, minced             |                               |
| ¼ cup all-purpose flour             |                               |

## DIRECTIONS

1. Preheat oven to 375 degrees Fahrenheit.
2. Cook pasta according to directions and reserve 1 cup pasta water.
3. Preheat olive oil in a 6 Quart Enameled Cast Iron Dutch Oven for 4-5 minutes.
4. Pat steak dry with paper towels. Cut steak into ½-inch cubes. Season with salt, pepper, garlic powder, and cayenne pepper (optional).
5. Add cubed steak in batches to the preheated Dutch oven, careful not to overcrowd, and sear on all sides 3-5 minutes. Remove steak and place on a plate to cool.
6. Reduce heat to medium and add chopped onion. Cook 5-7 minutes until soft and slightly browned.
7. Add butter and minced garlic and sauté for 1-2 minutes. Add flour, paprika, ground mustard, and bay leaf. Stir until mixture thickens.
8. Slowly whisk in whole milk, and allow mixture to thicken stirring often, about 5-10 minutes.
9. Remove from heat and discard bay leaf. Stir in sharp cheddar, Gouda, and half the mozzarella. Add the pasta and the sliced steak and stir. If the mixture is too thick, add reserved pasta water until desired consistency is achieved.
10. Season with salt and pepper to taste and sprinkle the remaining mozzarella over the top of the dish.
11. Bake for 20-30 minutes or until cheese is has melted and turns golden brown.
12. Garnish with chopped parsley and serve hot.

CHAPTER 5: LAST CALL  
DESSERTS

# SKILLET S'MORES DIP

by Lodge Cast Iron

Just like the campfire classic, but bigger (we're talking about a literal skillet full of chocolate and marshmallows). We love to serve this with classic graham crackers, but feel free to branch out and serve it over a cake or even a chocolate quick-bread.



## LEVEL

Beginner

## PREP TIME

5 minutes

## COOK TIME

7-10 minutes

## SERVES

8-10



## COOK IT WITH OUR

[10.25 Inch Cast Iron Skillet](#)

## INGREDIENTS

1 tablespoon butter  
24 ounces semi-sweet chocolate morsels  
10 ounces large marshmallows  
Graham crackers

## DIRECTIONS

1. Preheat oven to 450 degrees Fahrenheit.
2. Place a 10.25 Inch Skillet inside the preheated oven for 5 minutes.
3. Remove skillet from oven. Melt butter in the skillet, covering the cooking surface evenly.
4. Pour chocolate morsels in the skillet, covering the bottom. Top with marshmallows.
5. Bake for 7-10 minutes, until marshmallows are toasted.
6. Remove from the oven and serve with graham crackers.

# WARM CHOCOLATE CHUNK COOKIE

by Anne Byrn

Ooey, gooey, with a perfectly sweet center, this chocolate chunk skillet cookie is great for a crowd. Serve it in wedges, or simply dive in with your spoon. Covered in ice cream or straight up, there's no better way to end the day than with a classic chocolate chip cookie.



Try this recipe with the 12 INCH STEER SKILLET!

## LEVEL

Beginner

## PREP TIME

20 minutes

## COOK TIME

25-30 minutes

## SERVES

12



## COOK IT WITH OUR

[12 Inch Cast Iron Skillet](#)

## INGREDIENTS

- 1 cup (2 sticks) unsalted butter
- ¾ cup firmly packed dark brown sugar
- ¾ cup granulated sugar
- 2 large eggs, lightly beaten
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (6 ounces) semi-sweet chocolate chips
- 10 ounces bittersweet chocolate chunks
- ½ cup coarsely chopped walnuts or pecans
- Vanilla ice cream for serving

## DIRECTIONS

1. Preheat the oven to 375 degrees F. Melt the butter in a 12 Inch Skillet over low heat. Turn off the heat and stir in both sugars into the melted butter. Fold in the eggs and vanilla.
2. In a small bowl, whisk together the flour, baking soda, and salt. Add the flour mixture to the butter-sugar mixture and stir until smooth. Fold in the chocolate chips and chocolate chunks.
3. Run a wet paper towel around the edges of the pan to clean them up. Scatter the nuts over the top of the batter.
4. Place the skillet in the oven and bake until the edges are lightly browned and the center is still a little soft to the touch, 25-30 minutes. Remove the pan from the oven. Serve warm with vanilla ice cream.

## KITCHEN TIPS

No matter how many of your guests say they're not eating dessert, if you pull this warm cookie from the oven, place it on a trivet in the middle of the table, then pile on ice cream, it's almost impossible to resist. The trick is not to overbake it—keep it “medium rare” so the edges are crispy, but the center is soft and spoonable.

# STRAWBERRY PIE

by Melissa Martin

Is there anything a skillet can't do? We love making pies in this iconic piece of cast iron, especially when the pies are filled with the wonderful taste of fresh summer strawberries. The lattice top reveals a filling that's every bit as tasty as it looks. Did someone say à la mode?



Try this recipe with the 10.25 INCH AUTHENTIC Y SKILLET!

## LEVEL

Intermediate

## PREP TIME

1 hour

## COOK TIME

1 hour

## SERVES

6-8



## COOK IT WITH OUR

[10.25 Inch Dual-Handled Pan](#)

## INGREDIENTS

- 1 homemade pie crust
- 4 pounds strawberries, sliced into quarters
- 1 cup sugar
- 1 tablespoon lemon juice
- 6 tablespoons tapioca starch or cornstarch
- 1 teaspoon vanilla extract
- 1 egg yolk
- 2 tablespoons cream

## DIRECTIONS

1. Toss berries with one cup sugar and let them sit for 45 minutes.
2. Preheat oven to 400 degrees Fahrenheit.
3. Drain the strawberries well (you can reserve the liquid for a refreshing drink!). Toss the berries with lemon juice, cornstarch, and vanilla.
4. Remove the pie crust from the refrigerator and roll out the larger piece of dough until it is about ⅛-inch thick. Fold it into thirds. Unfold into the skillet. Trim the edges to hang about 1 inch over the lip. Place it back in the fridge while you roll out the small piece of dough.
5. Roll the small piece of dough into an oblong shape and cut it into five or six 1-1½ inch strips.
6. Place strawberries in chilled crust and lattice the top with the excess dough.
7. Mix egg yolk and cream with a fork and brush onto the pie dough.
8. Place skillet on a sheet pan. Bake for one hour on the bottom rack, or until the crust is golden brown and the center of the filling is bubbly and thick. Cool on a wire rack or on our Enamel Trivet at least two hours before slicing.