Dutch Oven Brownies with a Dark Chocolate Glaze

Brownie Ingredients



½ cup butter
¾ cup cocoa powder
¼ cup vegetable oil
1 cup white sugar
1 cup brown sugar
2 tsp vanilla
4 eggs
1 ½ cup flour
1 tsp baking powder
½ tsp salt
½ cup chocolates

Brownie Directions

1. Combine the butter, cocoa powder, and vegetable oil in a pot and melt slowly over a low heat (see note 1 below).
2. In a separate bowl, combine the white and brown sugar. Add the melted mixture from step one. Stir well.
3. Add the vanilla.
4. Add the four eggs one at a time, mixing each egg in completely before adding the next egg.
5. In a separate bowl, combine the flour, baking powder, and salt.
6. Stir the dry mixture from step 5 to the wet mixture from step 4 (see note 2 below).
7. Fold in the chocolate chips (see note 3 below).
8. Line a 12-inch camp oven (see note 4 below) with parchment paper.
9. Pour the brownie mix into the prepared camp oven.
10. Using 4 coals on the bottom and 18 coals on top, cook the brownie mix for 30 minutes turning the lid and base ¼ turn in opposite directions every 10 minutes.
11. When the brownie is done (see note 5 below), remove the camp oven from the coals and remove the lid. Let the brownie cool for at least 10 minutes (see note 6 below).
12. Lift the brownie from the camp oven using the parchment paper and leave to cool for another 10 minutes (see note 6 below).
13. Chill the brownie for at least 60 minutes.
14. While the brownie is chilling, prepare the glaze.

Glaze Ingredients

1 cup heaving whipping cream
1 tbs corn syrup
1 cup white sugar
1 cup cocoa powder
2 tbs butter
1 tbs vanilla
Crushed freeze-dried raspberries

Glaze Directions

1. Combine the heavy whipping cream and corn syrup in a small camp oven (see note 1 below).
2. Combine the sugar and cocoa powder and run through a sifter (see note 7 below).
3. Add the sifted sugar and cocoa to the camp oven.
4. Add the butter to the camp oven.
5. While stirring, slowly heat the cream, corn syrup, sugar, cocoa, and butter over low heat until the mixture is melted (see note 8 below).
6. Stir in the vanilla.
7. Pour the melted mixture into a container that can be used to pour the glaze onto the brownie.
8. All the glaze to cool until it is between 100 and 110 degrees Fahrenheit (See note 9 below).

Adding the Glaze to the Brownies

1. Remove the brownies from the chiller and cut the brownies into roughly 1” by 1” squares.
2. Line a baking sheet with plastic wrap and place a wire cooling rack on top of the plastic wrap (see note 10 below).
3. Line a second baking sheet with parchment paper and put aside.
4. Space the brownie pieces on the cooling rack spaced about 1” apart.
5. Pour a generous amount of glaze over each brownie being sure to allow the glaze to cascade over all sides of the brownie (see note 11 below).
6. When chocolate has been applied to all the brownies, transfer the brownies, one at a time, from the cooling rack to the baking sheet with parchment paper.
7. Repeat the process until all the brownies are covered.
8. Sprinkle a generous amount of crushed freeze-dried raspberries on top of the brownies.
9. Allow the brownies and glaze to chill for at least 1 hour (see note 12 below).
10. Serve plain, with ice cream, or whipped cream.

Notes

1. When melting the cocoa powder mixtures, it is very important that the mixture be heated slowly and never allowed to boil. Allowing the mixture to boil will separate the fats and make the mixture turn weird. This is the single most important step. If it boils, you might as throw the mixture away and start over.
2. Air is the biggest enemy to good brownie texture. When mixing the dry and wet ingredients, stir the mixture as little as possible. Stirring introduces air bubbles that will cause the texture to be more cake-like.
3. You can use semi-sweet or dark chocolate chips here. ½ cup of chocolate chips is the minimum. More chocolate chips will make your brownie more like fudge. If you want to add nuts, this is

the place to do it. In any case, don't add more than ½ cup of extras on top of the chocolate chips.

4. The parchment paper will allow you to pull the brownie out without the brownie falling apart. Do not use tin foil liners here. It will mess up the heat distribution. Also, cleanup is a breeze with the parchment paper.
5. The brownie needs to be taken off the coals when the top is done. The sides and base of the brownie will continue to cook while it is resting in the oven.
6. If you are not going to put the glaze on the brownie, this is the last step that you need to take. The brownie is good hot or cold. It will last about three or four days (if no one eats it) before it starts to get hard.
7. The sugar and cocoa must be sifted together to get a smooth surface. Even through you are melting the mixture, unsifted bits will cause the surface to granulate. If you don't have a sifter, a fine kitchen strainer will do the job. If you use a kitchen strainer, sift the sugar and cocoa together at least three times. More is better. Toss any large granules away.
8. Just like note number 1, do not allow this mixture to boil. The shiny aspect of the gaze comes from the fats in the cocoa, cream, and butter. If you allow the fats to separate, the texture will not be right.
9. Allowing the glaze to get too cool is ok. You can slowly heat it back up without causing any damage.
10. The purpose of this is to not waste glaze. When you pour the glaze on the brownie pieces, about half of the glaze will fall below the brownies. When you have used all the glaze, you can fold the plastic wrap, pick it up, and squeeze the glaze out of the plastic wrap back into your pouring container.
11. If your glaze is too runny and it isn't coating each side, your glaze is too hot. Let it cool a little more. Also, if you want to add a second layer of glaze, you need to wait about 10 minutes after pouring on the first layer.
12. This glaze is slow to set. If you want it hard and not sticky, it will take several hours in the chiller. It is best served slightly tacky and eaten with a fork.

Bacon Cheeseburger Beef Wellington

Ingredients



Bread
6 tbs butter
2 ½ cup flour
2 tsp yeast
1 tsp sugar
1 tsp salt
½ cup + 2 tbs milk

Insides
1 lb ground beef (80/20 is best)
1 lb beer brats
24 oz thick cut bacon
1 cup chopped mushrooms
1 large yellow onion, peeled and diced
2 cloves garlic, minced
2 tbs chili powder
1 cup sharp cheddar cheese, grated
2 cups Italian parsley
3 egg yolks

Directions

1. Line a deep 14-inch camp oven with parchment paper.
2. Put the butter in a dish by the coals to melt.
3. Mix the flour, yeast, sugar, and salt together.
4. Add the butter and milk.
5. Mix the dough until it forms a smooth ball.
6. Put the dough in a metal bowl, cover it with plastic wrap and place it near the coals to rise (see note 1 below).
7. In a cast iron skillet or camp oven, cook the bacon until it is just short of being crispy.
8. Set the bacon aside to cool and remove all but a couple of tablespoons of the bacon grease.
9. In the same pan that was used to cook the bacon, cook the onions until they are translucent.
10. Add the garlic to the onions and cook another three to four minutes.
11. Add the mushrooms and cook another two to three minutes.
12. Set the onion, garlic, and mushroom mix aside (see note 2 below).
13. Remove the skin from the brats and mix the hamburger and brat meat until they are well combined.
14. Using parchment paper as a surface, spread the meat out until it forms a rectangle 9 inches wide by 14 inches long (see note 3 below).
15. Spread the onions, garlic, and mushrooms from one side to the other along the center of the meat (see note 3 below).
16. Evenly sprinkle the chili powder along the top of the onions, garlic, and mushrooms.
17. Evenly spread the cheese along the top of the chili powder.

18. Evenly spread the Italian parsley on top of the cheese.
19. Using the parchment paper, lift the side of the meat closest to you, wrap it over the onions, garlic, mushrooms, cheese, and parsley and tuck it on the far side. Continue to tightly roll the meat until a roll is formed (see note 4 below).
20. Cover the meat roll and put it aside.
21. Remove the bread from the bowl and roll it out until it is about 11 inches wide by 14 inches long. It should be about 1/8 inch thick. Cut it into a rectangle shape.
22. Place the meat roll on top of the bread dough.
23. Press the bacon strips into the meat roll and roll the bread around the meat (see note 5 below).
24. Using an egg yolk "glue" the seams that are formed where the dough ends join (see note 6 below).
25. Put the bacon cheeseburger wellington on top of the parchment paper, cover the camp oven with the lid and cook with 9 coals on the bottom and 24 coals on the top for 30 minutes, turning the lid and base in opposite directions every 10 minutes (see note 7 below).
26. Remove the bacon cheeseburger wellington and allow to rest for 10 minutes before slicing (see note 8 below).
27. Using a serrated blade, slice the bacon cheeseburger wellington into 1 to 1 ½ inch slices. Place directly on the plate (see note 9 below).

Notes

1. The time that you allow the bread to raise is up to you. I find that it doesn't need to raise any longer than it takes to put the rest of the ingredients together. We aren't looking for a hamburger bun sort of thing here, more like a pasty crust.
2. If you have leftovers of this, it makes for a great omelet in the morning.
3. The size of the meat needs to be proportionate to the size of your camp oven. This recipe was made for a 14-inch camp oven. If you are using a 12-inch camp oven, you will want to reduce the size of your meat roll accordingly. When you done, the roll should be about 2 inches smaller than the bottom of your camp oven.
4. Think of this like a savory roll. The innards are the core that the meat is rolled around. You may also want to tuck the ends in so that the cheesy goodness doesn't leak out of the meat roll.
5. The bacon should lay lengthwise along the roll. When you cut the bacon cheeseburger wellington, you will be cutting across the bacon slices.
6. Make sure that you seal the dough using the egg yolk. This will keep the juices from leaking out and will keep the meat from drying out. The dough should form a nice cover all around the meat.
7. When you place the bacon cheeseburger wellington on the parchment paper, it should be placed so that when it is done cooking, you can lift it out of the camp oven by the parchment paper. No part of the bacon cheeseburger wellington should be directly on the cast iron.
8. This would be a good time to take pictures. It is a work of art after all.
9. Do not cut lengthwise. It should be cut perpendicular to the short side so that you make a nice piece of meat and gooey goodness that is surrounded by bread.