

## **Cook Biscuits and Sausage in a Dutch Oven**

Here is a very simple yet delicious breakfast you can cook in a Dutch oven. Try it with your family! Although I often enjoy making bread from scratch on camp outs, for this example I just used pre-made biscuit dough from the grocery store, as well as sausage patties.

The first thing to understand is that you need a way to lift the pan holding the biscuits off the floor of the Dutch oven. Otherwise they will burn. As seen in the photos below, I use some old nuts and bolts to raise the biscuit pan up about a half inch. I bought the biscuit pan to specifically fit inside my largest Dutch oven. Although the biscuit pan has a non-stick coating, I rubbed it first with butter to further help keep the biscuits from sticking:



Before I got the biscuits ready, I started some charcoal briquets in my chimney. They are ready to use when most of them become cherry red (typically about 25 minutes). I put approximately 7 to 8 briquets evenly spaced under the oven. The rest went on top of the oven lid. The biscuits are fully baked in approximately 20 minutes. Use your gloves and lid lifter to safely check to see when they are done (see Backyard Bushcraft issue #22):





To cook the sausage, I used a second medium-sized Dutch oven, which I placed on top of the first biscuit-baking oven:





When done, we put some delicious artisan-made jam from Vermont (available from <https://www.jamtasticjam.com/> ) on the biscuits, and enjoyed our breakfast while sitting outside!

