

Dutch Oven Beer Bacon Potatoes

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Over the Hump Travelers

Ingredients:

15 medium potatoes (sliced with the skin on, about ¼ " thick)
1 tsp black pepper
2 tsp salt
1 lb bacon
3 medium onions (diced)
1 can of beer (use to your liking)

Preparation:

Keep potatoes covered with salt water until ready to use or they will turn dark and lose much of their appeal. Place bacon in the bottom of the dutch oven, enough to make 1/8 inch in oven. Brown bacon in preheated oven with or without the lid on. Add the onions and cook until transparent. Place the potatoes in the oven a layer at a time, seasoning as you go. When all the potatoes are in stir thoroughly so seasoning, bacon and grease are well distributed throughout. Pour in beer to your liking.

Place lid on oven and cover with coals. When determining how many coals to use ... figure out your dutch oven's diameter and follow this formula: Place your dutch oven on top of 3 less coals than the diameter of your dutch oven (example - set your 11" oven on 8 coals) and add 3 coals plus your diameter to the lid (example - for an 11" oven use 14 coals on the lid).

Beginners be careful, and inspect often. Some cooks say stir each inspection, thus ensuring the bottom isn't burning. Personally, I think this results in broken and mushy potatoes. I, after the initial stirring, leave them alone. If I'm doubtful about the bottom, I take a spatula or spoon and slip under the potatoes and lift enough to check the progress then slip the spatula out, leaving potatoes disturbed as little as possible. By sampling frequently you can announce when done (usually around 20 minutes).

*My advice - go easy with the coals when you are beginning. Keep them well dispensed on the bottom of the oven and the top. Use your "tool" to turn the dutch oven around on the coals often and move the top around a bit to keep the temperature inside even.

