Dutch Oven Cheesy Bacon Biscuit

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Camp Prep: 10 minutes
Cook Time: 20 minutes

Ingredients

4 cups all-purpose flour
4 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1.5 sticks of butter
1 cup milk
2 tbsp garlic
2 tbsp Italian seasoning
2 cups (16 oz) shredded sharp cheddar cheese
1 cup (~12 slices) crumbled bacon

At Home Preparation:

1. Combine flour, baking powder, baking soda, and salt in a gallon Ziploc bag and label.
2. Slice butter into tabs and put into Ziploc bag, label, and refrigerate.
3. Measure out cheese and put into Ziploc bag, label, and refrigerate.
4. Measure out spices and put into Ziploc bag and label.
5. Cook bacon until crisp. After cooling, crumble, put into a Ziploc and label, and refrigerate.

At Campout Preparation:

1. Preheat 12” Dutch Oven and grease with butter.
2. Mix the sliced butter into the dry ingredients Ziploc until pea-sized crumbs form.
3. Add milk to the Ziploc and mix in.
4. Add cheese, bacon, and spices to the Ziploc bag and mix.
5. Squeeze mixture out of Ziplock and into heated Dutch oven. Spread evenly across the entire bottom of the Dutch oven.
6. 2/3 coals on top of Dutch oven, 1/3 coals underneath.
7. After 20 minutes, remove lid and check to see if done by inserting knife and see if it comes out clean. Cut into squares for serving.

Equipment

12” Dutch oven
Spatula
Bread knife
Serving spoon
Lid lifter & Trivet