

## *The Thoughtful Occasion*

## DUTCH OVEN NACHOS

### Ingredients:

12 oz bag tortilla chips	½ small head iceberg lettuce, shredded
2 15 oz cans black beans, drained and rinsed	2 small tomatoes, chopped
8 oz cheddar cheese, shredded	½ cup sour cream
8 oz Monterey Jack cheese, shredded	1 cup salsa
1 jalapeño pepper, thinly sliced	¼ cup cilantro leaves, roughly chopped
2.25 oz can sliced black olives	1 lime, cut into wedges
½ small sweet onion, chopped	

### Instructions:

Add a third of the tortilla chips to the bottom of a 12-inch Dutch oven. Cover with a third of the black beans and a then a third of the cheese. Repeat layering two more times, ending with cheese.

Cook nachos at 350° (use 8 coals underneath and 17 coals on top) until cheese is melted and tortilla chips are starting to brown, approximately 20 minutes.

Carefully fill plates with hot nachos and have everyone add their toppings of choice.

Serves 4

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## GRILLED PIZZAS

### Ingredients:

1.5 lbs fresh pizza dough	4 oz Parmesan cheese, grated
Olive oil	Red pepper flakes
½ cup tomato sauce	Basil leaves, torn
12 oz fresh mozzarella, sliced	

### Instructions:

Take pizza dough out of cooler at least 20 minutes ahead of time. Divide dough into quarters, shape each quarter into a ball, and then roll each ball into an 8-inch circle.

Brush each crust with oil and place oil side down on grilling grate over high heat. Brush top of crust with oil and carefully cover grill with foil. Grill until bottom is fully cooked, about 5 minutes, then turn over.

Quickly spread 2 tablespoons sauce over each crust, then divide the cheeses between them. Sprinkle with red pepper flakes to taste. Cover again with foil and grill until bottom is cooked and cheese is melted, about 5 more minutes.

Remove from grill and sprinkle with basil.

Makes 4 individual pizzas.

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## PEACH BAKED OATMEAL

### Ingredients:

½ cup brown sugar	1 teaspoon pure vanilla extract
1 teaspoon baking powder	1 egg
1 teaspoon cinnamon	1 cup milk
Pinch salt	2 lbs fresh peaches, peeled, pitted, and sliced
2 cups quick-cook oats	2 tablespoons flour
1 tablespoon butter, melted	2 tablespoons sugar

### Instructions:

Mix together the brown sugar, baking powder, cinnamon, salt and oats. Add the butter, vanilla, egg, and milk. Chill overnight.

Mix flour and sugar, stir in peaches. Place peach mixture in well-oiled 8-inch Dutch oven and spread oatmeal mixture over. Bake at 350° (use 5 coals underneath and 11 on top) until oatmeal is puffed and golden, about 45 minutes.

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## CAST IRON FRENCH TOAST

### Ingredients:

4 eggs	1 tablespoon vegetable oil, divided
¼ cup light cream	1 tablespoon butter, divided
½ teaspoon pure vanilla extract	maple syrup
9 1-inch thick slices French bread	

### Instructions:

Thoroughly whisk eggs, then add cream and vanilla. Heat 1 teaspoon of the oil and 1 teaspoon of the butter in a 10- to 12-inch cast iron skillet over medium heat.

Slowly dip a French bread slice in the egg mixture, turning to coat thoroughly. Place bread in preheated skillet and repeat with 2 more bread slices. Cook until golden brown and cooked through, turning once, about 3 minutes per side.

Carefully wipe out skillet, add another teaspoon each of the oil and butter, and repeat the process with three more bread slices.

Repeat the steps with the remaining oil, butter, and bread. Serve with maple syrup.

Serves 4

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## ELEVATED PB&J

### **Ingredients:**

8 slices sturdy wheat bread

4 tablespoons strawberry jam

8 tablespoons creamy natural peanut butter

8 strawberries, sliced and patted dry

4 tablespoons chopped peanuts

### **Instructions:**

Spread 1 tablespoon of peanut butter on one side of each bread slice. Top half of the bread slices with 1 tablespoon of chopped peanuts each. Top the other half of the bread slices with 1 tablespoon jam and then one-quarter of the strawberries each. Carefully close up sandwiches.

Makes 4 sandwiches.