

Canadian Pancakes with maple syrup

All this mixture for your little pancakes can be mixed before hand and stored in a large jar.



Just shake well once you have lit your fire, melted some butter and are ready to cook.

You will need a spatula with a long handle.

225g plain flour

300ml milk

2 large eggs whisked/beaten

1 tsp sugar (can be omitted)

pinch salt

1 tbs baking powder

Melt some butter. Don't burn it. Use a spoon to drop the mixture in small amounts on the paella pan dish. Watch the pancakes and as soon as they start to rise and show holes in the top they are ready for turning over. Then just cook them for around 1 minute on the second side. They should puff up a bit. Adjust the height of the enamel paella pan by raising it on the chain, if things seem to be cooking too fast.

Remove from the cooking pan and put on a plate, drizzle over maple syrup and if you like cook crispy bacon as well. This is the tops.

Chili Con Carne

There is no definitive recipe for chili con carne but nearly every version is delicious and it's a great recipe to cook in your kotlich. This recipe calls for minced beef but its very good made with cubes of chuck steak or skirt of a mix of both. The go-to pulse is generally red kidney beans but black beans or pinto beans can also be used or even a mix of all three.

Serves 4

Ingredients

3 tbsp olive oil

1 large brown onion, finely chopped

4 garlic cloves, finely chopped

1kg beef minced or cubes – see note above

1 tin red kidney beans

3 tbsp Mexican or mild chili powder

1tsp powdered cumin

1tbsp flour

2 bay leaves

1 tsp dried oregano

2 tbsp tomato puree

450ml beef stock

300ml red wine or cider

salt

To serve: sour cream and lime wedges

First light your fire, take care to settle the tripod safely and symmetrically over the fire. Loop the chain through the kotlich handle and hang over the fire. Heat the olive oil in it and gently cook the onions and garlic. Cook for a few minutes until they are slightly golden. Put in the meat and brown all over. Add the chili powder, and cumin stirring all the time and cook over a more gentle heat for a further couple of minutes. You can adjust the heat by raising your kotlich on its chain further away from the flames. Sprinkle over the flour and cook for another minute. Then add the rest of the ingredients. Bring to a simmer and cook uncovered for about 45 mins or until the sauce is thick, the meat is tender and most of the liquid had reduced. Taste to see if it needs more salt then serve in bowls with big chunks of bread, spoonful's of sour cream and a slice of lime.

Chicken Primavera



This is a perfect Kotlich dish as measurements don't need to be accurate use 1 good handful of vegetables per person. I have included weighed measures for those cooking at home. Thighs work best in this as they don't dry out but if you have fussy friends then feel free to substitute. You can always replace potatoes with pasta.

Serves 4-6

Ingredients

- 1 tbsp olive oil
- 1 onion, chopped
- 500g boneless, skinless chicken thighs
- 300g small new potatoes
- 425ml low-salt vegetable stock (such as Kallo low-salt vegetable stock cubes)
- 350g broccoli, cut into small florets or if in season some beautiful asparagus
- 350g spring greens, shredded
- 140g petits pois
- bunch spring onion, sliced

Instructions

1. Heat the oil in your Kotlich, add the onion, gently fry for 5 mins until softened, add the chicken, then fry until lightly coloured. Add the potatoes, stock and plenty of freshly ground black pepper, then bring to the boil. Cover, then simmer for 30 mins until the potatoes are tender and the chicken is cooked. Can be frozen at this point.
2. Add the broccoli, spring greens, petit pois and spring onions, stir well, then return to the boil. Cover, then cook for 5 minutes more.

Margaret's Smoked Sausage Hot Pot



For 10 people, put into the Kotlich in this order

- 200g cheap cooking bacon
- 2 large onions (roughly sliced)
- 4 large carrots, chopped in chunks
- 4 potatoes, chunked
- 6 German smoked sausages, chunked
- 250g red lentils
- Squirt of garlic paste
- 50-100g tomato purée
- Salt and black pepper to taste

Put over the fire for a few minutes so that the bacon and onion start to sizzle, then fill up to the top with water and leave to simmer for about 1/2 hour.

The advantage of using smoked sausage is that you are absolutely sure they will be safely cooked, even if you can't wait long for the meal! And the other advantage of a kotlich / bograc over a BBQ is that everyone can eat at the same time - there is no having to wait while more food is relayed on to the grill. (Though I suppose you could actually do both!)

One fun thing to do at the same time is dough balls - wind bread dough in snakes around green sticks from which the bark has been peeled off the point (so it slides off easily when cooked) - and sit and bake your own in the flames of the fire. Suits pyromaniacs of all ages! You can drop a splodge of butter in the hole where the stick was - or honey, if the soup course is over.

Fennel and Tomato Risotto

Serves 4



Ingredients

50g butter

2 tbsp vegetable oil

1 medium onion, finely chopped

1 medium fennel bulb trimmed and finely sliced

300g risotto rice

1 tin of chopped tomatoes

half glass white wine

1.2 litres of vegetable or chicken stock

chopped fronds from the top of the fennel

parmesan, grated to serve

Salt and pepper

Equipment

Paella pan

First light your fire and while the fire gets going, heat the oil and butter in the paella pan. Add the chopped onion and fennel and fry until softened and is turning a pale golden colour. Add the risotto rice and stir for 3-4 minutes, then add the wine. Let that bubble for a minute then gradually add the stock a ladle / mug full at a time. Keep giving it a stir and as the stock is absorbed add more until the rice is tender. You can gently twirl the pan around using the chains which will expose each part of the pan to all the fire. Raise or lower the pan so that its not boiling to hard or not simmering. Season with salt and pepper and finally add in the reserved fronds from the top of the fennel bulb.

Serve sprinkled with grated parmesan.

TIP: if you add water to the pan when all the risotto is served it will be super easy to wash up when you've finished eating.

Curried Pumpkin soup

It is creamy, slightly sweet with a touch of curry.

Ingredients

2oz butter to start with

3 cloves garlic chopped

2 onions chopped

1Tbs spoon of mild Korma curry powder (chilli to taste)

2lbs pumpkin cut into chunks

1 cooking apple peeled, cored and chopped

3 medium potatoes peeled and cut into chunks

3 large tomatoes de skinned

2pts/1lt water or more

s and p

a little milk if necessary

3 large Tbs of double cream to finish with chopped fresh herbs

Instructions

Set the pot over a warm fire and gently fry the finely chopped onions, garlic and curry powder in the butter, throw in the chopped pumpkin, potatoes, chopped apple and skinned tomatoes, (tinned tomatoes can be used instead), cover with the liquid, boil till you are able to mash. put over the fire again to reheat, add milk if too thick and finally the cream. Serve piping hot with crusty fresh bread.

Beef Perkelt

This comes from an old Hungarian cook book and is very basic and delicious.



You need 600gm chopped beef, 2 serving spoons of oil, 1 chopped onion, 1tsp red sweet paprika, salt and pepper, potatoes and one thin green pepper to cook whole .

Light your fire, put oil in the Kotlich and hang over the heat.

Add the chopped onions and fry till transparent.

Add 1tsp sweet dried red paprika quickly followed by the cubed meat.

Stir, browning for a few minutes.

Add water to cover meat.

Cook for 2hrs at a medium speed.

Add 2 potatoes, cubed, one whole green thin pepper and some tomato juice

Cook for a further 20mins.

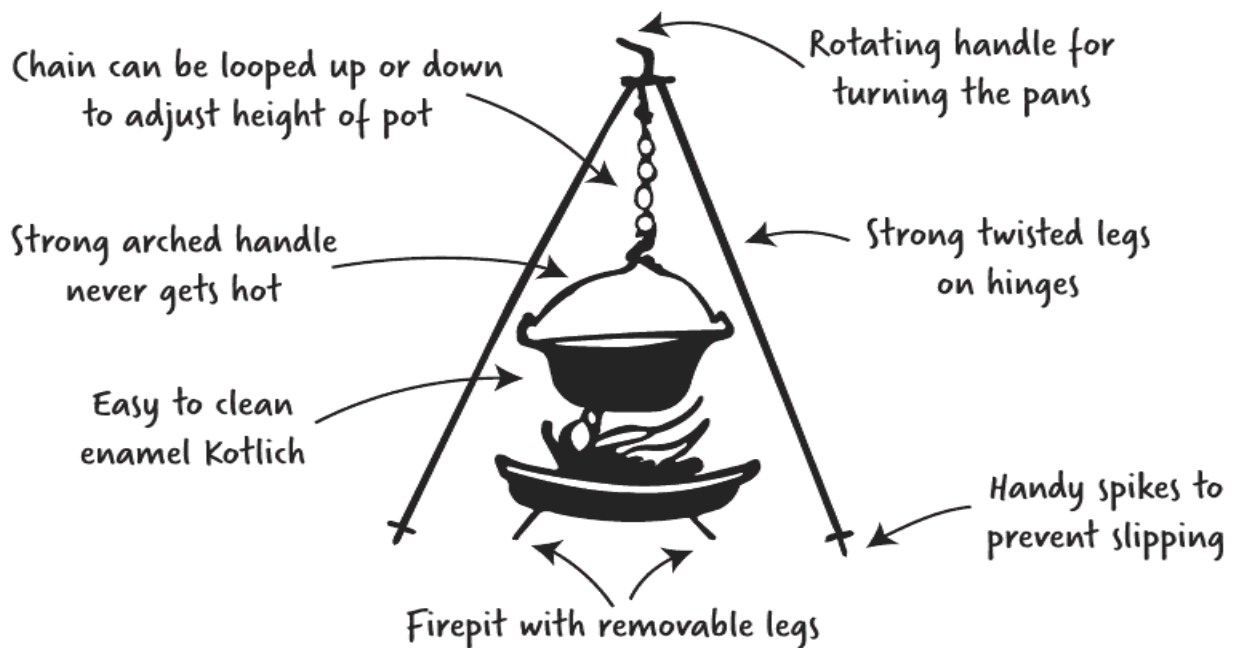
Serve with Potatoes or rice or home made pasta and cottage cheese.

Some red wine can be used instead of or as well as water.

This should end up quite thick without too much gravy. Adjust liquid as you wish

Instructions for your hanging grill

- Wipe clean both sides of your grill with a cloth before use. Attach your chains to each of the holes in the grill, make sure they are not twisted or your grill will go off at an angle.
- Let your fire burn down a little but it doesn't have to be just glowing coals. Remember your grill is part frying pan as well. However, big leaping flames are not brilliant for grilling.
- You can cook anything on the grill that you would normally toast or grill eg. Bread, crumpets, sausages, chops, burgers, steaks plus many vegetables.
- To turn any food on the grill grasp one of the downward chains near it's base and using an implement turn the food in each triangle available, swinging the grill round when you have done one section.
- To promote even cooking on a variable fire, swing the grill or rotate it using the handle at the top of the tripod. This ensures that one spot does not get "burnt" more than another.



USING YOUR KOTLICH

- No priming necessary, just wipe inside with a cloth
- Screw on the legs no more than 4 turns, no need to tighten
- Enamel finish is easy to use and quick to clean
- The strong arched handle and the chain don't get hot so you can adjust the height of the Kotlich above the fire to alter the speed of cooking
- Don't leave your fire unattended, be careful not leave any trip hazards near where you are cooking and use wooden utensils where possible
- The kotlich cooks by "reduction" a lid is optional
- For recipes and cooking tips go to: www.outdoor-kitchen.biz