

Dutch Oven Enchilada Stack

Serves: 8-10 people | **Cook Time:** 45 minutes | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- Can opener
- Large spoon
- Sharp knife

Ingredients:

Ingredient	Amount	Notes
Ground beef	2 lbs	Or ground turkey
Corn tortillas	12 medium	Fresh preferred
Enchilada sauce	2 cans (15 oz each)	Red sauce
Mexican cheese blend	3 cups, shredded	Freshly grated
Yellow onion	1 large, diced	Finely chopped
Bell pepper	1 large, diced	Any color
Garlic	4 cloves, minced	Fresh only
Cumin	2 tsp	Ground
Chili powder	1 tbsp	Quality blend
Salt	1 tsp	To taste
Black pepper	1/2 tsp	Freshly ground
Vegetable oil	2 tbsp	For cooking
Garnishes:		
Sour cream	1 cup	Full fat
Green onions	4, chopped	For color
Cilantro	1/2 cup, chopped	Fresh leaves

Complete Cooking Steps:

Step 1: Set up and Cook Meat

Set up 19 coals, with 6 on top and 13 on bottom, to achieve a temperature of 375°F.

Heat oil in a Dutch oven and add ground beef. Add onion, bell pepper, and garlic, cooking 3-4 more minutes until softened.

Step 2: Season and Prepare Filling

Add cumin, chili powder, salt, and pepper to the meat mixture, stirring well.

Remove from heat and stir in 1/2 cup enchilada sauce to bind the mixture.

Step 3: Layer the Stack

Spread a thin layer of enchilada sauce in the bottom of the Dutch oven.

Spread half of the meat mixture over the tortillas, and sprinkle with 1 cup of cheese.

Step 4: Top and Bake

Pour remaining enchilada sauce evenly over the top tortillas, making sure to cover completely.

Sprinkle the remaining cheese over the sauce.

Step 5: Bake the Stack

Adjust the coals to 22 total (15 on top, 7 on bottom) for a 350°F heat setting.

Bake covered for 25 minutes, then remove the lid and bake for 5 more minutes, until the cheese is bubbly and the edges are lightly browned.

Step 6: Rest and Serve

Remove from heat and let stand 5 minutes before cutting.

Cut into wedges like pizza and serve with sour cream, chopped green onions, and cilantro. Each serving should have all layers visible.

Serving Suggestions:

- Serve with Mexican rice and beans
- Great for feeding large groups
- Leftovers reheat well the next day
- Perfect for potluck-style camping meals

