

SUMMER

Pioneer Day Dutch Oven Dinner

This is what I made for Pioneer Day 2013. I cheated and cooked the dutch oven inside my oven. Very easy! I started the meat at about 11 am and added the veggies about 3:30 pm. Everything was ready when we sat down for dinner.

olive oil
2 small pork roasts
5-6 long carrots, peeled and cut into 2-3" lengths
3 large new potatoes, washed and cut into chunks
3 sweet potatoes, washed, peeled, and cut into chunks
2 yellow onions, cut into chunks

Preheat the dutch oven in the oven to 250° F. Pour in some oil (2 tablespoons?). Put the pork roasts in and cook about 4 hours. Then add the vegetables and cook for 2 more hours.

Serving Suggestion: corn on cob, watermelon, mint lemonade, homemade ice cream.