

## Dutch Oven Fondue or Fryer Recipe

<b>Required:</b>	
<b>Ingredients:</b>	cooking oil various meats and vegetables batter sauces metal skewers or fondue forks
<b>Notes:</b>	Main course
<b>Instructions:</b>	<p>A Dutch oven works great as an oil fondue or deep fryer. Safety around the hot coals is the one thing that should be stressed and enforced.</p> <p>All you need is two inches of oil poured in the D.O. and heated to 350-375 degrees. Keep the lid off the D.O. and set it on plenty of coals.</p> <p>Scouts can fondue beef, shrimp, chicken, any meat that will stay on a skewer. We've done hamburger balls, too, but a few will be lost. Fish works fine if you dip it in batter first, otherwise it will flake off.</p> <p>You can also dip vegetables in a batter and fondue them. Green beans are great.</p> <p>Cut potatoes and make french fries or potato chips.</p>