

ROAST PORK TENDERLOIN WITH SIDE OF ROASTED VEGETABLES

2ND PLACE WINNER IN THE IRON CHEF COMPETITION
WEBELOS CAMPOREE 2006
SUBMITTED BY PACK 444

Roast Pork Tenderloin:

Rub tenderloin with kosher salt and black pepper, sear it in a Dutch oven, add pre-peeled mini-carrots and a chopped onion and 1/2 quart of water, put a lid on the Dutch oven and cook it on the side of the campfire for 45 minutes. Voila! Finished.

Roasted Vegetables/Sweet Potato and Butternut Squash:

Peel one large sweet potato, one butternut squash and one bunch of carrots. Dice into medium chunks. Heat 1/2 cup of veg. oil in a Dutch oven, toss in the vegetables, add 1 cup of sugar, 1 tsp of cinnamon, some kosher salt, a cup of sugar and a 1/2 quart of water. Put the lid on the Dutch oven and simmer for 30 minutes on the side of the campfire, partially remove the lid for about 15 more minutes. Done.