



Greeting Fellow Bayou Potters,

As we have greeted the New Year and started 2008 off with some fantastic Dutch oven cooking. We have been fortunate in January and February with great weather. Both DOGs had a great turn out of folks in attendance.

There are some exciting events coming up in the near future. Beside our normal DOG's, we are hosting a Regional DOG in Farmersville, La the weekend of April 25-27, 2008. Our third Annual Big DOG is just around the corner, only 4 months away. We will start working on putting together a committee at our April meeting to assist in making the Annual the best ever.

Just a reminder that if you haven't paid your dues for 2008, please bring them to the next DOG. I will be unable to attend the March DOG, but everyone else will be there. Cook a pot for me and enjoy yourself. I will see you in April.

Sincerely, Bayou Bill

Banana Peanut Butter Bread

$\frac{3}{4}$ cup sugar $\frac{1}{2}$ cup butter 2 eggs 2 Tbps. Milk
2 tsp. vanilla 1 cup mashed banana 2 cups all-
purpose flour
1 $\frac{1}{2}$ tsp. baking powder $\frac{1}{2}$ tsp baking soda $\frac{1}{2}$ tsp
salt
4 pkgs. (1.5 oz each) chocolate covered peanut butter
candy cups, cut into small pieces.

Bake at 350° for 1 hour to 1 hour 10 minutes. Grease and flour a 9 x 5 inch loaf pan. Mix all ingredients,

except for chocolate. Reserve 2 tablespoon of chocolate, fold in remaining. Cool 10 minutes in pan, remove and sprinkle remaining chocolate on top. Cool 2 hours.

Cajun Lasagna

10 uncooked lasagna noodles 1 bag (12 oz) frozen shrimp
2 can (14.5) diced tomatoes/green chilies, drained
 $\frac{1}{2}$ lb smoked spicy sausage-andouille
1 jar (16 oz) Alfredo pasta sauce
2 cups shredded mozzarella cheese
 $\frac{1}{2}$ cup shredded Parmesan cheese

Cook and drain noodles as directed on package. Spread 1 cup of tomatoes in oven. Top with noodles, overlapping slightly. Layer half each with remaining tomatoes, shrimp, sausage, Alfredo sauce and mozzarella cheese. Repeat layers. Sprinkle Parmesan cheese on top. Bake for 45 minutes.

Pumpkin Bundt Cake

$\frac{1}{4}$ cup butter, softened
1 cup sugar
1 cup packed brown sugar
4 eggs
1 can (15 oz) solid pack pumpkin
3 cups biscuit/baking mix

Glaze

1 cup confectioners' sugar
1 tablespoon milk
 $\frac{1}{2}$ teaspoon vanilla extract

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each. Beat in pumpkin; mix well. Gradually add baking mixture until combined. Pour into a greased and floured 10-in flute tube pan. Bake at 350° for 55-60 minutes or until toothpick inserted near the center comes out clean. Cool for 10 minutes

before removing to a wire rack. Combine glaze ingredients; drizzle over cooled cake.



Oven Size	Oven Capacity	Suggested uses
8-inch	2 quarts	Main dish for 2-4 servings Side dish for 6-10 servings
10-inch	4 quarts	Main Dish 2-8 servings Side dish 10-12 servings
12-inch	6 quarts	Main dish 6-10 servings Side dish 12-16 servings
12-inch Deep	8 quarts	Main dish 6-14 servings Side dish 16-22 serving
14-inch	8 quarts	Main dish 6-14 servings Side dish 16-22 servings

When attending a monthly DOG, if you are unable to cook, please bring some paper goods, (plates, cups, forks, spoons or knives) or something to drink.

Remember when storing your ovens, place a paper towel or piece of newspaper in the bottom. Use a folded napkin or piece of cardboard between the pot and lid. This will help in preventing your Dutch oven from rusting when stored.



UPCOMING EVENTS

March 8, 2008, Monthly DOG

April 12, 2008, Monthly DOG

April 25-27, 2008, Farmersville DOG

BRING A FRIEND OR TWO TO THE NEXT DOG.