

## Dorito Casserole Dutch Oven Recipe

### Ingredients:

1 small onion  
2 lb hamburger  
3 ounces dry taco seasoning (2 packages)  
1 cup water  
1 12-ounce bag Doritos  
1 15-ounce can corn  
1 15-ounce can black beans  
1 Jar of mild Salsa  
1 4-ounce can sliced black olives (optional)  
12 ounces cheddar or Mexican mix cheese

### Instructions:

Chop onion.

Heat dutch oven over coals to about 375 degrees for *Frying*.

Brown hamburger and onion.

Drain any excess grease, leaving hamburger in dutch oven.

Reduce heat to about 225 degrees.

Drain cans of corn, beans, tomatoes, and olives into a 1 cup measuring cup. Pour this liquid into the dutch oven. If there is more than 1 cup of liquid, discard the excess. If there is less than 1 cup, top it off with water. If you prefer, just drain the vegetables and discard the liquid, and pour 1 cup of water into the dutch oven instead.

Stir in taco seasoning mix.

*Simmer* at about 225 degrees for 5 to 10 minutes.

Pour hamburger mixture from dutch oven into a bowl.

Spread 1/3 of the Fritos in bottom of dutch oven.

Spread 1/2 of the meat mixture over the Fritos.

Spread 1/2 of the corn, beans, and tomatoes over the meat.

Spread another layer of Fritos, then meat, then corn, beans, and tomatoes.

Spread last 1/3 of the Fritos on top.

Spread olives over the Fritos.

Grate cheese.

Sprinkle grated cheese over the top.

*Bake* at about 350 degrees for about 30 minutes. Check at 20 minutes to see if cheese is fully melted.

Serves 8.