

A Taste of TROOP 96 Menu Preparing Guide

First Published: 01/24/12



TABLE OF CONTENTS

Introduction and Basics 11

| | |
|--|----|
| GRACES..... | 11 |
| What is a "Dutch Oven"? – Warnings, Tips & Tidbits | 12 |
| Other things I may need to use while cooking with a Dutch Oven | 14 |
| How to Clean a Dutch Oven!..... | 15 |
| Cast Iron Dutch Oven Baking Temperature Chart | 17 |
| Controlling the Temperature | 18 |
| Seven Secrets of Dutch Oven Cooking..... | 21 |
| Common Recipe Abbreviations..... | 26 |

Breakfast..... 28

| | |
|---|----|
| This Isn't No Golden Arch Burrito's..... | 29 |
| Apple Cinnamon French Toast Soufflé | 30 |
| Bacon, Avocado & Cheese Omelet | 31 |
| Baked Asparagus and Mushroom Omelet..... | 32 |
| Biscuits & Gravy | 33 |
| Blueberry Muffins | 34 |
| Breakfast Cholesterol Casserole | 35 |
| Breakfast Fruit Chimichangas | 36 |
| Breakfast Pizza | 37 |
| Pizza (Garbage Can) Quiche Supreme | 38 |
| Camper's Breakfast | 39 |
| Almost Cleanup-Free Breakfast | 40 |
| Coconut French Toast..... | 41 |
| Country Breakfast | 42 |
| Crustless Quiche | 43 |
| Down on the Farm Breakfast | 44 |
| Early Morning Sausage Ring and Eggs | 45 |
| Eggs ala King..... | 46 |
| Scratch Pancakes | 47 |
| Hobo Breakfast Treat..... | 48 |
| Honey Apple Pancakes..... | 49 |
| Mountain Man Breakfast I..... | 50 |
| Rockin' Chair Breakfast – Mountain Man II | 51 |
| Mountain Man Breakfast III..... | 52 |
| Corn Cakes | 53 |

TROOP 96 Menu Planning Guide

| | |
|--|----|
| Brown Sugar Overdose Oatmeal | 54 |
| French Toast | 55 |
| Peanut Butter French Toast | 56 |
| Real Scout Quiche | 57 |
| Rolled Oats Griddle Cakes..... | 58 |
| Sourdough Pancakes..... | 59 |
| Swiss Scrambled Eggs | 60 |
| Pita Pocket Breakfast | 61 |
| Breakfast Hash | 62 |
| Irish Delight – Corned Beef Hash | 63 |
| Boy Scout Bacon and Sausage | 64 |
| Huevos Rancheros | 65 |
| Peachy French Toast | 66 |
| Boil in the Bag Breakfast Omelet | 67 |

Main Dishes – Lunch & Dinner 68

| | |
|---|-----------|
| NOODLES | 69 |
| Campsite Mostaccioli..... | 70 |
| Baked Spaghetti | 71 |
| Camp Lasagna | 72 |
| Hearty Mac and Beef | 73 |
| CHICKEN | 74 |
| Speedy Layered Chicken Enchilada Pie..... | 75 |
| Rescue Chicken | 76 |
| Roast Chicken..... | 77 |
| Saucy Chicken | 78 |
| Teriyaki Ranch Chicken Surprise | 79 |
| Roast Chicken with Sausage-Apple Stuffing | 80 |
| Chicken Pot Pie | 81 |
| Easy Chicken Pot Pie | 82 |
| Grandma’s Chicken Pot Pie..... | 83 |
| No Peek Chicken | 84 |
| Chicken Supreme | 85 |
| Lemon Pepper Chicken Supreme..... | 86 |
| Baked Chicken with Cheese | 87 |
| Chicken and Dumplings | 88 |
| Baked Chicken in a Pot..... | 89 |
| Chicken with Cream Sauce..... | 90 |
| Chicken Fricassee..... | 91 |
| Chicken Gumbo..... | 92 |
| Spicy Chicken Gumbo | 93 |
| Chicken over Spaghetti | 94 |
| Chicken Pie with Biscuit Crust Filling | 95 |
| Chicken Pot Pie | 96 |
| Chicken Stew..... | 97 |
| Chicken Oriental | 98 |
| Chicken Tetrazzini | 99 |
| Spicy Hot Chicken in Marinade | 100 |

TROOP 96 Menu Planning Guide

| | |
|---|------------|
| Summer Camp Fried Chicken..... | 101 |
| Camp Sunnen Chicken and Rice (Potosi, Missouri) | 102 |
| Stir Fry Garlic Honey Chicken..... | 103 |
| Lacquered Chicken..... | 104 |
| Unique Chicken Dinner | 105 |
| Easy Chicken Casserole aka Tenderfoot Chicken Casserole | 106 |
| Easy 8 Part Chicken Dinner | 107 |
| Easy Italian Chicken | 108 |
| Egg Foo Canoe..... | 109 |
| Festive Chicken Bake | 110 |
| Fly Like an Eagle Chicken | 111 |
| Half and Half - Ham and Chicken | 112 |
| Native American Chicken Curry | 113 |
| Arroz con Pollo..... | 114 |
| Mandarin Orange Chicken | 115 |
| Chicken Couscous with Sun-dried Tomatoes and Broccoli..... | 116 |
| Honey Chicken | 117 |
| BEEF..... | 118 |
| Meal in a Mug..... | 119 |
| Easy Taco Bake..... | 120 |
| Walking Taco..... | 121 |
| Corned Beef & Cabbage..... | 122 |
| Corned Beef with Dijon Glaze | 123 |
| Corned Beef Hash Burgers | 124 |
| Swiss Steak with Vegetables | 125 |
| Chili Mac Delight..... | 126 |
| Ann's Brisket | 127 |
| Australian Beef 'N' Ale | 128 |
| First Class Grilled Steak and Baked Potatoes..... | 129 |
| Flank Steak Pinwheels..... | 130 |
| Flank Steak Teriyaki | 131 |
| French Style Roast Beef | 132 |
| Sirloin Stroganoff | 133 |
| Traffic Signal Stuffed Peppers..... | 134 |
| Grilled Stuffed Peppers..... | 135 |
| Tinfoil Stuffed Bell Peppers..... | 136 |
| Eastern Horizon Spareribs | 137 |
| Easy Beef in a Pot..... | 138 |
| Easy Beef Stew | 139 |
| Picadillo..... | 140 |
| Basic Hamburger, Beans & Biscuits | 141 |
| Beef Bourguignon | 142 |
| Jambo Burgers ala Trails West..... | 143 |
| Kishkakon Stuffed Beef Rolls & Gravy | 144 |
| Beef Casserole with Edam | 145 |
| Beef Goulash..... | 146 |
| Beef Pot Roast..... | 147 |
| German Sauerbraten | 148 |
| Hungarian Goulash I..... | 149 |

TROOP 96 Menu Planning Guide

| | |
|---|------------|
| Hungarian Goulash II (With Coke) | 150 |
| Round Roast Steak | 151 |
| Onion Swiss Steak | 152 |
| Beef Sausage with Kidney Bean | 153 |
| Beef Stew | 154 |
| Meat Loaf I | 155 |
| Meatloaf II | 156 |
| Poor Man's Steak | 157 |
| Round Steak Oriental | 158 |
| Russian Beef Stroganoff | 159 |
| Salisbury Steaks | 160 |
| French Quarter Beef Mess | 161 |
| Chinese Pepper Steak | 162 |
| Coney Dogs with Old Goat Sauce | 163 |
| Skillet Hash | 164 |
| Sourdough Steak | 165 |
| Southwest Flank Steak | 166 |
| Star Steak | 167 |
| Steak and Mushrooms | 168 |
| Stew and Biscuits | 169 |
| Swiss Steak I | 170 |
| Swiss Steak II | 171 |
| Taco Pie I | 172 |
| Taco Pie II | 173 |
| Taste Tingling Round Steak | 174 |
| Tin Plate Special | 175 |
| Blade Blackie's Poison Peppers | 176 |
| Two Stew for a Crew | 177 |
| PORK & HAM | 178 |
| No Peek Pork | 179 |
| Little Porky | 180 |
| Pork and Potatoes | 181 |
| One Pot Ham Dinner | 182 |
| Stuffed Marinated Pork Chops | 183 |
| Apple Stuffed Pork Tenderloin | 184 |
| Baked Pork Chops | 185 |
| Barbeque Pork Spare Ribs | 186 |
| Pork Roast | 187 |
| Phred's Pork Chop Surprise | 188 |
| STEWES & ROASTS & CASSEROLES | 189 |
| Chicken Stew | 190 |
| Beef Stew | 191 |
| Beef Pot Roast | 192 |
| McAlester Stew | 193 |
| Firebird Casserole | 194 |
| Stew and Biscuits | 195 |
| Pork Premiere Stew | 196 |
| New England Pot Roast | 197 |

TROOP 96 Menu Planning Guide

| | |
|---|------------|
| Pork Roast..... | 198 |
| Beef Pot Roast..... | 199 |
| Spiderman Stew..... | 200 |
| Old Fashioned Beef Pot Roast..... | 201 |
| Smoked Blue Ribbon Roast..... | 202 |
| John's "My Way" Beef Stew..... | 203 |
| Chuck Wagon Stew..... | 204 |
| Beef Chuck Roast..... | 205 |
| Blackened Pot Roast..... | 206 |
| Carl's Fabulous Pork Roast..... | 207 |
| Forty Mile Stew..... | 208 |
| Hot Stuff Stew..... | 209 |
| Hunters Stew..... | 210 |
| Easy Beef in a Pot..... | 211 |
| Easy Beef Stew..... | 212 |
| Great Beef Stew..... | 213 |
| OTHER Odds and Ends..... | 214 |
| Grandpa's Goulash..... | 215 |
| 30 Minute Shepherd's Pie..... | 216 |
| Mexican Casserole..... | 217 |
| Cheeseburger Casserole..... | 218 |
| German Style Sausage Apple Bake..... | 219 |
| Kicked Up Sausage Macaroni and Cheese..... | 220 |
| Irish Delight – Corned Beef Hash..... | 221 |
| Italian Meat Loaf..... | 222 |
| Campfire Kabobs..... | 223 |
| Coney Dogs with Old Goat Sauce..... | 224 |
| Thin-Crust NY Style Pizza..... | 225 |
| Deep Dish Pizza Pie..... | 226 |
| Vegetarian Pizza..... | 227 |
| Taco Pie I..... | 228 |
| Taco Pie II..... | 229 |
| Sausage Creole..... | 230 |
| Chicken Jambalaya..... | 231 |
| Shrimp Jambalaya..... | 232 |
| Seafood Jambalaya..... | 233 |
| Northshore Jambalaya..... | 234 |
| Spicy Pork Sausage Jambalaya..... | 235 |
| Hot Sausage and Shrimp Jambalaya..... | 236 |
| Mac-a-Treat..... | 237 |
| Kielbasa Krauts..... | 238 |
| Pinto Bean Tamales..... | 239 |
| Red Beans and Rice with Smoked Sausage..... | 240 |
| Duck with Sauerkraut..... | 241 |
| Native American Game Hens..... | 242 |
| Four Cornish Hens..... | 243 |
| Turkey ala Cahokia..... | 244 |
| Road Kill Stew..... | 245 |
| Rocky TFS Stew..... | 246 |

TROOP 96 Menu Planning Guide

| | |
|-------------------------------------|-----|
| Squirrel Stew Georgia Style | 247 |
| Genuine Australian Camel Stew | 248 |

Snacks & Desserts..... 249

| | |
|--|-----|
| Peanut Butter Chocolate Chip Cookies..... | 250 |
| Honey Baked Apple Stacks..... | 251 |
| Fruit Chimichangas | 252 |
| Blueberry Muffins | 253 |
| Cheese Blintz Soufflé | 254 |
| Cinnamon Sugar Donuts | 255 |
| Drop Cakes | 256 |
| Granola Colorado..... | 257 |
| Hot Peach Crumble | 258 |
| Honey Doughnuts | 259 |
| Pecan Caramel Rolls..... | 260 |
| Chocolate Peanut Butter Cups..... | 261 |
| Lazy Cobbler..... | 262 |
| Black Forest Cobbler | 263 |
| Bavarian Apple Tort | 264 |
| Cinnamon Crumb Cake | 265 |
| Banana and Peanut Butter Wraps | 266 |
| Banana Oatmeal Chocolate Chip Cookies..... | 267 |
| Ray's World Famous Bread Puddin' | 268 |
| Granny's Apple Dumplings..... | 269 |
| Amethyst Crumble | 270 |
| Russian Cherry Delight..... | 271 |
| Brownie Pudding..... | 272 |
| One-One-One..... | 273 |
| Mississippi Mud Cake..... | 274 |
| Cherry Chocolate Surprise Cake | 275 |
| Apple Crisp..... | 276 |
| Pineapple Upside Down Cake | 277 |

Vegetables, Breads & Sides..... 278

| | |
|---|-----|
| Australian Brumbies in the Sandhills | 279 |
| Scratch Biscuits | 280 |
| Fruity Rice | 281 |
| Scratch Muffins | 282 |
| Aussie Damper (Camp Bread) | 283 |
| Cherry Tomato Pasta | 284 |
| Udder Potatoes | 285 |
| Italian Best of Both Potatoes Parmesan Corn Cakes | 286 |
| Italian Parmesan Corn Cakes | 287 |
| Absolutely Amazing Baked Stuffed Potatoes..... | 288 |
| Baked Potato Chip (Walz Style) | 289 |
| Not Your Mama's Baked Beans..... | 290 |
| Hearty Trail Beans..... | 291 |
| Macaroni Salad | 292 |
| Cherry Tomato Pasta | 293 |

TROOP 96 Menu Planning Guide

| | |
|--|-----|
| Butternut Bake..... | 294 |
| Spinach and Rice Bake | 295 |
| Scratch Stuffing..... | 296 |
| Tinfoil Snack – Cheese Breadsticks | 297 |

Appetizers..... 298

| | |
|--------------------------------|-----|
| Okpik Bread Roll..... | 299 |
| Pueblo Fire | 300 |
| Sausage Balls..... | 301 |
| Sausage Balls with Zest | 302 |
| Hot Stuff Chicken Strips | 303 |
| Hearty Mac and Beef | 304 |

Backpacking – Trail Food 305

| | |
|--|-----|
| Chocolate Peanut Butter Cups..... | 306 |
| Granola Colorado..... | 307 |
| Walking Apples | 308 |
| Cypher Mine Soup | 309 |
| Philmont Stew..... | 310 |
| Devil' Thumb Stew | 311 |
| Just a Minute | 312 |
| Cimmarroncito Carbonara | 313 |
| Zastrow-roni..... | 314 |
| Quick Rice | 315 |
| Tin Foil – Rice on the Coals | 316 |
| Tin Foil – Baden Baked Sliced Potatoes | 317 |
| Tin Foil – Ham 'N Green Bean Bake | 318 |
| MAPS Chili..... | 319 |
| Cimarron Cinnamon Rolls | 320 |
| Twist on a Stick | 321 |
| Crescent Rolls on a Stick | 322 |
| DRINKS | 323 |
| GORP & Snacks | 324 |

Retort..... 325

| | |
|-------------------------------------|-----|
| Chocolate Peanut Butter Cups..... | 326 |
| Cleanup Free Breakfast..... | 327 |
| Biscuits & Gravy | 328 |
| Native American Chicken Curry | 329 |

Themed Recipes – Spam, Venison and Others 330

| | |
|---|-----|
| Breakfast Pizza | 331 |
| Camper's Breakfast | 332 |
| Spam Scratch Pancakes | 333 |
| Rockin' Chair Breakfast – Mountain Man II | 334 |
| Road Kill Stew | 335 |
| Rocky TFS Stew | 336 |
| Squirrel Stew Georgia Style | 337 |

Beverages 338

| | |
|----------------------------------|-----|
| Russian Tea | 339 |
| Home Made Root Beer | 340 |
| Best Lemonade Ever | 341 |
| Snow Flake Cocoa | 342 |
| Cranberry Wassail | 343 |
| Cocoa for a Crowd | 344 |
| Hot Cranberry Citrus Punch | 345 |
| Six Things Punch | 346 |
| Winter Punch | 347 |

Not a Dutch Oven Recipe? 348

| | |
|---|-----|
| Smoker - Smoked Brisket | 349 |
| Smoker - Smoked Country-Style Ribs | 350 |
| Smoker - Smoked Blue Ribbon Roast..... | 351 |
| Smoker - Kielbasa Krauts | 352 |
| Smoker - Roast Pheasant | 353 |
| Smoker - Smoked Turkey | 354 |
| Grilled - Chicken with Pineapple Salsa..... | 355 |
| Grilled - Not Just Another Cheeseburger..... | 356 |
| Grilled - Peppermint Burger Steaks | 357 |
| Grilled - Stuffed Spicy Burgers | 358 |
| Grilled - Spicy Hot Chicken in Marinade | 359 |
| Grilled - Pepper Jack Burgers | 360 |
| Grilled - Ol'Goatbobs | 361 |
| Grilled - First Class Grilled Steak and Baked Potatoes | 362 |
| Grilled - High on Life Hamburgers | 363 |
| Grilled - Barbeque Pork Spare Ribs..... | 364 |
| Skillet - Magic Mushroom Beef Rolls | 365 |
| Skillet - Kishkakon Stuffed Beef Rolls & Gravy..... | 366 |
| Skillet - Mac-a-Treat..... | 367 |
| Skillet - Sausage Creole | 368 |
| Skillet - Hash | 369 |
| Tinfoil Meal – Stuffed Bell Peppers..... | 370 |
| Tinfoil Meal – Awesome Chicken..... | 371 |
| Tinfoil Meal – Fish Hobo Pack I..... | 372 |
| Tinfoil Meal – Fish Hobo Dinner II | 373 |
| Tinfoil Meal – Basic Dinner | 374 |
| Tinfoil Meal – Breakfast | 375 |
| Tinfoil Meal – Orange Peel Breakfast: Egg, Muffin and Fruit | 376 |
| Tinfoil Meal – Sweet Campfire Pork Chops | 377 |
| Tinfoil Meal – Chicken Cordon Blue..... | 378 |
| Tinfoil Accompaniment – Biscuits..... | 379 |
| Tinfoil Accompaniment – Roasted Corn-On-The-Cob | 380 |
| Tinfoil Dessert – Stuffed Apples..... | 381 |
| Tinfoil Dessert – Banana Boats | 382 |
| Tinfoil Dessert – Individual Pineapple Upside Down Cake | 383 |
| Tinfoil Snack – Hobo Popcorn | 384 |

TROOP 96 Menu Planning Guide

| | |
|--|-----|
| Tinfoil Snack – Cheese Breadsticks | 385 |
| Coffee Can – Casserole or Stew | 386 |
| Boil in the Bag – Breakfast Omelet | 387 |
| Stick Over the Fire – Chocolate Éclairs | 388 |
| Stick Over the Fire – Snakes on a Stick | 389 |
| Cardboard Box Oven – Banana Oatmeal Chocolate Chip Cookies | 390 |
| Cardboard Box Oven – Peachy Yums..... | 391 |

Pie Iron – Basic Instructions and Recipes 392

Marinates, Rubs and Salsa's 396

| | |
|--------------------------------|-----|
| Spicy Hot Marinade..... | 397 |
| Garlic Honey Marinade..... | 398 |
| Pineapple Salsa | 399 |
| Emeril's Rustic Rub..... | 400 |
| Emeril's Creole Seasoning..... | 401 |
| Item A3 – LAST ONE..... | 402 |

How to make a 403

| | |
|--|-----|
| Lightweight backpacking Dutch Oven (DO) | 404 |
| Cardboard Box Oven | 405 |
| Coffee Can Stove..... | 407 |
| Coffee/Soup Can Cooking Pot..... | 409 |
| Traditional Three Stone Cooking Platform | 410 |

Disclaimer 411

Introduction and Basics

GRACES

| | |
|---|---|
| Philmont Grace For food, for raiment For life, for opportunity, For friendship, and fellowship We thank thee, O Lord. Amen | Table Grace To God who gives our daily bread, A thankful song we raise, And pray that he who sends us food, May fill our hearts with praise. Amen |
| Wayfarer's Grace For all the glory of the way, For thy protection night and day, For food, tree, fire, and bed and board, For friends and homes we thank the Lord. Amen | Sea Base Grace Bless the creatures of the sea, Bless the person I call me, Bless the Keys, you make so grand, Bless the sun that warms the land, Bless the fellowship we feel As we gather for this meal. Amen |
| Morning Grace Oh God, we thank thee for the care through the night and for this day. Help us to be faithful to you in our thoughts, our words, and our deeds This day and always. Amen | |
| Noon Grace Oh God, help us to see the beautiful things in earth and sky, Which are tokens of your love. Walk with us in the days we spend together here. May the food we eat, and all your blessings help us to better serve you and each other. Amen | |
| Evening Grace Oh God, You have given us all things to enjoy. We bring our thanks to you at this evening meal. Bless us as we eat this food, and keep us mindful Of the needs of others. Amen | |

Hi! We would like to welcome you to our cookbook.

The information contained here has been consolidated over many year and many publications. You are required to enjoy these meals but in no way can reproduce these for profit.

May your coals always be grey and your Dutch oven seasoned!

What is a "Dutch Oven"? – Warnings, Tips & Tidbits

In today's usage, the term "Dutch oven" designates a heavy metal, covered pot used for cooking. Dutch ovens can be made of cast iron (very heavy) or of aluminum (relatively light weight). Most Dutch ovens today have metal legs to support the oven over the heat source. The lids of most Dutch ovens fit tightly into the bottom oven and have a rim around the edge to hold the charcoal or coals."

Warnings:

Avoid putting hot cast iron into cold water. This can cause cast iron to warp or crack.

Cast iron will rust if you do not dry it thoroughly.

Cast iron skillets conduct heat up the handle, so be careful not to burn yourself by touching it with unprotected skin.

Thoroughly dry any other kitchen equipment that you may store inside your cast iron skillet. A slightly damp pan will rust a cast iron skillet when stacked on top.

A hot iron skillet looks identical to a cold iron skillet. Always use caution when a pan in on the stove for this reason.

Tips & Tidbits

Although everything from Dutch ovens to cactus-shaped cornbread pans comes in cast iron, nothing is more versatile than a basic skillet. Either a 10- or 12-inch will do.

There's only one thing you shouldn't attempt in cast-iron cookware: boiling water, which will cause the pan to rust.

Cast iron takes longer to warm than other surfaces but retains heat remarkably well and diffuses it evenly.

Cast iron remains hot long after you remove it from the stove. As a reminder to be careful, drape a thick towel or a mitt over the handle.

TROOP 96 Menu Planning Guide

Cooking in cast iron increases the iron content in food. The longer the food is in contact with the skillet, the more it absorbs

Do not wash your iron skillet in the dishwasher. This will ruin the seasoning and can also lend a bad flavor to later recipes

Always coat your skillet with a very thin coat of shortening or vegetable oil before putting it away. Don't use lard; since it's an animal product, it will go rancid.

Soap will damage the pan's seasoning. If you wash with soap, make sure to rinse thoroughly and re-season your skillet afterward. (I try to avoid soap at all cost)

Make sure your skillet is thoroughly dry before putting away. After towel-drying, you can place the damp skillet over low heat on the range or in the oven set at a low temperature to make sure the skillet is thoroughly dry.

Following the oven-drying with a coating of grease or oil will allow the lubricant to set deeper into the pan and decreasing the risk of rusting during storage.

A very rusty or otherwise corroded cast iron pan may need to be scoured using power tools. This can save nearly any cast iron pan that doesn't have holes in the cooking surface. After power-scouring, immediately season. Now it's ready to use for years and years.

Never store food in the cast iron pan as the acid in the food will breakdown the seasoning and the food will take on a metallic flavor.

Store your cast iron cookware with the lids off, especially in humid weather, because if covered, moisture can build up and cause rust. Should rust appear, the pan should be re-seasoned.

The lid can be used as a griddle or skillet. It's placed upside down on the coals and works great for bacon, eggs, pancakes, etc. The lid is shaped like a shallow bowl so food typically stays towards the center.

In a single Dutch oven, you can perform deep and shallow frying, roasting, baking, boiling, stewing, simmering and steaming.

Deep fry in Dutch ovens at least six times prior to cooking beans of any kind. Re-season utensil after cooking acidic foods, such as beans or tomatoes.

A newly seasoned piece of cast iron cookware may have a brownish, caramel-like color. This is normal. Over time and use, your cookware will become shiny and black. TIP: The first few times you use your cookware fry bacon, etc. in it to achieve a better, seasoned interior

Other things I may need to use while cooking with a Dutch Oven

- **Dutch oven(s)**
- Casts Iron
- Aluminum
- Storage Box or Carry Bag
- **Fuel**
- Charcoal
- Waterproof Bucket for Charcoal
- Charcoal Starter/Chimney
- Cooking Stand or Table
- Heat Shield or Windscreen
- **Gas Burner or Stove**
- Propane Tank
- Tripod
- **Tool Kit**
- Lighter or Matches
- Long Tongs for Hot Charcoal
- Lid Hook/Lifter
- Wisk Broom
- Ash Shovel
- Hot Work Gloves
- Lid Rack
- Ash Bucket (fire proof)
- **Cookware**
- Wooden Stirring Paddles
- Long Handled Solid Spoon
- Long Handled Slotted Spoon
- Long Handled Meat Fork
- Long Tongs
- Ladle
- Long Handled Spatula
- Wire Whip
- Meat Thermometer
- Can Opener
- Peeler
- Paring Knife
- Large Butcher Knife
- Basting Brush
- Cutting Board
- Measuring Cups
- Measuring Spoons

- Aluminum Foil
- Baker's Parchment
- Baking Bags
- Metal or plastic mixing bowls
- Trivet or Rack
- Coffee or Hot Water Pot or Kettle
- **Seasonings/Food/Recipes As Needed**
- **Dutch oven Cleaning Kit**
- Plastic Dutch oven Scraper
- Paper Towels
- Vegetable Oil
- **Cleaning Kit for Other Cookware**
- Dish Pan
- Dish Detergent
- Dish Rag
- Nylon Scrubbing Pads
- Dish Towels
- Garbage Bags
- **Personal Sanitation Center**
- Wash Basin
- Fresh Water Container
- Hand Soap or Sanitizer
- Wash Towels
- Hand Towels
- **Tableware**
- Plates
- Bowls
- Cups or Glasses
- Eating Utensils
- Table Cloth
- Napkins
- **Fire Safety**
- Shovel
- Water Bucket

How to Clean a Dutch Oven!

Before:



After:



For most enthusiasts there are a few "DO NOTS" when it comes to cleaning a Dutch oven.

- Do NOT use dish soap or detergent (it can leave a soapy taste in the oven that may transfer to the food.)
- Do NOT use a metal scraper or scouring pad (it can remove the "hard-earned" seasoning.)
- Do NOT put cold water on a hot Dutch oven (it can cause the oven to crack.)
- Do NOT "burn out" your Dutch oven over the fire. (It can warp or crack the oven.)

For best results, Dutch ovens should be cleaned immediately after they are used. If needed, you can put some hot water in the oven to let it soak while you finish your meal.

| | |
|--|---|
|  | <p>Using a plastic scraper, carefully scrape out the excess food.</p> |
| <p>With a little warm water and a dish cloth finish cleaning the inside of oven. Drain wash water and rinse with warm water.</p> |  |
|  | <p>Thoroughly dry the Dutch oven with paper towel or warm it on the gas stove or over a fire just enough to completely dry the oven</p> |

TROOP 96 Menu Planning Guide

Using a paper towel or soft cloth, wipe a "thin" coating of oil over the entire oven.



Make sure to wipe out excess oil so that it doesn't turn rancid when not in use.

To store, place a paper towel under the lid and hanging slightly out the side to absorb any excess oil and moisture and to allow some air into the oven.



Dutch ovens can be stored in wooden boxes...

...or in nylon bags, or in the Action Packers
Store ovens where they will stay dry.



Cast Iron Dutch Oven Baking Temperature Chart

Our Troop uses primarily 12 Inch Dutch ovens

Dutch oven Sizes (Add 3 coals on top for a "Deep" Oven)

| Temp. | 8 inch | | 10 inch | | 12 inch | | 14 inch | | 16 inch | |
|-------|-----------|------|------------|------|------------|------|------------|------|------------|------|
| °F | Top | Btm. | Top | Btm. | Top | Btm. | Top | Btm. | Top | Btm. |
| 300° | 9 | 4 | 12 | 5 | 15 | 7 | 19 | 9 | 21 | 11 |
| 325° | 10 | 5 | 13 | 6 | 16 | 7 | 20 | 10 | 22 | 12 |
| 350° | 11 | 5 | 14 | 7 | 17 | 8 | 21 | 11 | 24 | 12 |
| 375° | 11 | 6 | 16 | 7 | 18 | 9 | 22 | 12 | 24 | 13 |
| 400° | 12 | 6 | 17 | 8 | 19 | 10 | 24 | 12 | 27 | 13 |
| 425° | 13 | 6 | 18 | 9 | 21 | 10 | 25 | 13 | 28 | 14 |
| 450° | 14 | 6 | 19 | 10 | 22 | 11 | 26 | 14 | 30 | 14 |
| 500° | 15 | 7 | 20 | 11 | 23 | 12 | 28 | 14 | 32 | 15 |

A typical charcoal lasts about 30 minutes, and you may want to replace it every 20 minutes.

Baking temperatures taken from regular cookbooks sometimes refer to Slow, Moderate, Hot, or Very Hot ovens. Those terms normally reflect following temperatures; Slow-250° to 350°; Moderate-350° to 400°; Hot-400° to 450°; Very Hot-450° to 500°.

Servings per Dutch oven - These are approximate as some people can eat more than others but they do serve as an aid:

| Oven Size | Persons Served |
|-----------|----------------|
| 8" | 1-2 |
| 10" | 4-7 |
| 12" | 12-14 |
| 12"deep | 16-20 |
| 14" | 16-20 |
| 14"deep | 22-28 |
| 16" | 20-24 |
| 16"deep | 28-32 |

Our Troop uses primarily 12 Inch Dutch ovens

Controlling the Temperature

The mysteries of controlling Dutch oven cooking temperature can be understood with a couple of easy to follow guidelines. This section discusses guidelines for temperature control when using charcoal as the heat source in the type of Dutch oven that has three legs on the bottom and a flanged lid for placing coals on top.

You may have seen some very detailed charts of tabulated data that show the number of coals to be placed on the top and bottom of an oven for various oven sizes at different desired temperatures. (See below) Carrying this chart may be inconvenient and it always seems to be misplaced at the most inconvenient time. It could be memorized, but 6 different oven sizes and 8 different temperatures is 48 different combinations even though our troop uses primarily 12" ovens. Fortunately there are guidelines and techniques that eliminate the need to carry charts or memorize a bunch of data points.

RING METHOD

One method that is effective for any size oven is the **Ring Method**. Under this method, charcoal is placed under the oven in a ring pattern. Figures 1 and 2 below show the two basic ring patterns. The ring pattern in Figure 1 is called the **Solid Ring**. The Solid Ring is constructed by arranging the hot charcoal in a ring the same diameter of the bottom of the oven such that each coal is just touching the coal on either side of it. The **Spaced Ring** shown in Figure 2 is constructed the same way as the solid ring with the exception that every other coal is removed leaving a space the size of a charcoal in between each charcoal.

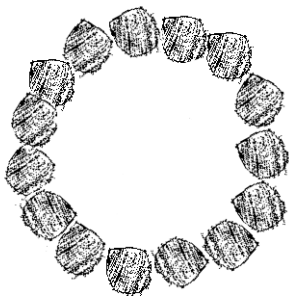


Figure 1: The Solid Ring

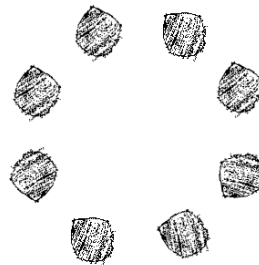


Figure 2: Spaced Ring

Most oven recipes call for an oven temperature of 350 degrees. To achieve 350 degrees for any size oven, a spaced ring is constructed under the oven. To determine the number of coals placed on the top of the oven, count the number of coals in the spaced ring under the oven and double that number. This result is the number of coals that are placed on top. Spread the top coals uniformly. The result is $\frac{2}{3}$ of the total number of coals will be on the top and $\frac{1}{3}$ will be on the bottom.

Using this method, you don't have to memorize the number of coals. The correct number of coals is easy to determine. Larger ovens with larger diameters require more coals to complete the spaced ring. The smaller diameter ovens require less. If your recipe calls for a higher temperature, to increase the oven temperature, add one coal on the top for every 25 degrees

desired. To decrease the oven temperature, remove 1 coal from the top for every 25 degrees required.

+3 UP/-3 DOWN METHOD

This method works well, but only for a limited range of pot sizes. It is effective on 8, 10 and 12 inch diameter ovens, but is less effective for the larger ovens.

To achieve a 350 degree oven using this method is a simple matter of addition and subtraction. The number of coals placed on top of the oven is the pot diameter plus three, while the number of coals on the bottom of the oven is the pot diameter minus three. For example a 10 in oven would have 7 coals under the oven while 13 coals are placed on top. The coals under the oven are still arranged in the ring pattern with no coals in the center of the ring and the coals on top are spread uniformly across the top.

THE 325 DEGREE THREE COAL RULE

Starting with the diameter of the Dutch oven, subtract 3 from the diameter and add that number of coals to the bottom add 3 to the diameter and add that number of coals to the top. This will produce a 325 degree temperature in your oven. *Example:* For a 12 inch Dutch oven, use 9 coals on the bottom and 15 on top. (This is a General purpose oven, an oven that you can cook most things in.) Then for every 2 coals added or subtracted, the temperature raises or lowers 25 degrees. Remember 3, 2, and 25 degrees. But, remember this is not an exact science!

WEATHER COMPENSATION

Some compensation for weather conditions may be required. On cold days, add a couple of more coals on the top and on a hot day remove a coal or two. Direct sun can also increase the temperature 50 degrees. If it is a windy day, the windy side of the pot will be cooler than the side away from the wind. To compensate for this, just rotate the pot 180 degrees about every 15 or 20 minutes. Also a wind break can be used.

ELIMINATING HOT SPOTS

A hot spot in the bottom center occurs when coals are spread evenly under the oven. This is because those coals on the edge radiate toward the middle adding the heat of those coals located in the center. This results in your cobbler being either done in the middle and raw on the edges, or burnt in the middle and done on the edges. Neither is a desired result. But, by placing coals in a ring then this center hot spot is eliminated and the bottom cooks uniformly.

When baking something such as a pie, cobbler or biscuits another method that produces more even heating can be employed. This trick is to rotate the oven and lid every few minutes. Rotate the entire pot one direction 1/3 turn and the lid the other direction 1/3 turn relative to the pot every 15 minutes. This will make for very even cooking.

BOILING OR FRYING TEMPERATURES

When a sustained moderate boil or faster simmer is required, the solid ring can be used on the bottom. For a roaring boil, crowd hot coals under the oven as closely as possible.

TROOP 96 Menu Planning Guide

Deep frying requires a very hot bed of coals underneath. To achieve this, crowd hot coals under the oven as closely as possible. In this situation, counter to the explanation of the center hot spot, the coals in the center will cool quicker because they receive less air than those on the edge. To counter this, every 10 minutes or so, layout another spread of hot coals and move the pot onto that spread and alternate between the two beds of coals.

Adjust Charcoal Placement to match Cooking Method and Weather

Roasting – Place the same number/amount of coals on the lid as under the Dutch oven.

Frying and Boiling – All the heat should come from underneath the Dutch oven.

Baking – Place the coals on the lid and underneath the Dutch oven in a 3:1 ratio, with the most coals on the lid.

Simmering/Stewing – Most of the heat should be from the bottom of the Dutch oven. The coals should be placed underneath and on the lid of the Dutch oven in a 4:1 ratio.

When boiling, baking, simmering, or stewing, never place coals under the center of the Dutch oven. Always place them in a ring around the oven's perimeter.

Maintain a constant temperature by adding more coals to supplement those that have burned away.

The above Temperature Chart is approximate and subject to variation in relation to wind, sunlight, and air temperature. Adjustments should be made to allow for weather.

Seven Secrets of Dutch Oven Cooking

By Roger L. Beattie

Squatting heavily in dank basements, drafty attics, and dusty, cluttered garages, these three-legged hulks from a bygone era wait impatiently to release their treasures. Until then, they are pitted by time and tarnished by neglect. For those who will uncover the mystery, their gaping caverns can once again be brimming with magic.

From the birth of our nation, Dutch ovens have been an integral and versatile part of Americana. Sadly, today's high-tech hustle-and-bustle lifestyle has all but forgotten the art of "leather-glove cuisine." The coal-black cast iron ovens appear outdated, unfriendly, and forbidding. Interestingly however, with seven simple secrets revealed, the beginning camp cook and the consummate backyard chef can utilize these forgotten friends to produce a marvelous and unforgettable variety of succulent delicacies.

Dutch ovens owned by cooks who understand their subtleties are kept in places of honor, sanctuaries reserved specifically for them. On the other hand, ovens owned by cooks who can't seem to keep the potatoes from burning to the bottom or who can never get the chicken to look anything but a pasty white, are quickly relegated to some obscure location where they will be "out of the way." For the unsuccessful current user, the interested but uninitiated, or anyone who just wants to cook better, the seven secrets outlined below will provide a firm foundation for the creation and consumption of mouth-watering Dutch oven meals fit for even the most discriminating palates.



Secret 1: Choosing wisely

When deciding on a Dutch oven, there are a few important guidelines to keep in mind. A common question is, "Should I buy cast iron or aluminum?" Both have some advantages. Aluminum Dutch ovens weigh about one-third less than their cast iron counterparts. They require no curing, and, like the cast iron pots, can be used over open fires, buried underground, or used with coals or briquettes. However, aluminum Dutch ovens do not retain heat as well nor distribute it as evenly as cast iron. The flavoring of foods produced will also be different. Aluminum ovens sometimes give a chalky flavor to foods, whereas iron ovens give a smoked flavor to foods. Most Dutch oven aficionados use only cast iron ovens.

When buying a cast iron Dutch oven, whether new or used, look carefully at these five important areas:

A. Only buy Dutch ovens with legs. Some are manufactured with flat bottoms and are far more difficult to use. The three legs should be cleanly attached to the bottom of the oven, never cracked, bent, or broken off.

B. Check the fit of the lid. It should lie flush with the lip of the oven all the way around, with no significant gaps.

C. Check the casting, or thickness, of the metal, especially around the rim. There will be some inconsistencies. However, areas that are 15% (or more) thicker or thinner than the remaining areas will produce hot or cold spots during cooking and cooling. This variance in thickness will also make the oven much more likely to crack or warp.

D. Make sure the lid has a loop handle, cleanly attached to its center.

E. Check the bail (the wire handle) attached to the oven itself. It should be easily movable and strong enough to use for carrying or hanging a heavy pot full of stew without difficulty.

If these five areas pass inspection, you've got a good Dutch oven.

Another purchase consideration is the size of the oven. Dutch ovens range in size from 8 to 22 inches in diameter. The most commonly used are 10-inch, 12-inch, and 14-inch ovens. The larger ovens hold more if you're cooking for large groups, but they are huge, heavy, and hard to handle if you only buy one oven to get started, pick a 12-inch. Later you can add a 10-, 14- or additional 12-inch ovens.

Secret 2: The miracle cure

Once you have an oven, it must be cured. This process will keep your oven from rusting and produce an interior coating that will prevent food from sticking. The process is very simple. If you have an old rusty oven, scrub it well and use a fine-grade sandpaper to clean up and expose the entire surface, inside and out. Once the metal is exposed—or if you are curing a new oven—wash the entire oven well with hot soapy water. This will remove the waxy coating from a new oven and the fine metal dust remaining in an old reconditioned one.

Next, heat your Dutch oven, with the lid on, to about 200° in the oven in your home. (You can also do this in a fire, with coals or briquettes.) While the oven is hot, pour or drop in a small amount of oil, shortening, or lard, and while wearing oven mitts or heavy leather gloves, use a clean cotton cloth to wipe the entire surface well, inside and out, to coat it with the shortening, oil, or lard. When the oven is coated, heat it to 350° for an hour. If you do this in your house, expect some smoke. After an hour of heating, let the oven cool slowly. Force-cooling a cast iron oven by putting it in a freezer, snow bank, or outside during a cold rain, can crack or warp it.

Once you have your oven cured, it is ready for cooking. However, after each subsequent use and cleaning, you maintain and strengthen the cure by wiping a very light coat of oil, shortening, or lard over the dry, warm oven.

The proper cleaning of a Dutch oven is a favorite topic of many cast iron cooks. Some say that excess food must be burned off by turning the oven over in a fire, or by putting the lid on and heating the oven until the food residue inside is burned to a black crust or dust (like a self-cleaning household oven). Others claim it is a mortal sin to use any kind of soap when cleaning Dutch ovens. All, however, agree that you never scrape or scour a Dutch oven. Using metal

utensils or wire scrubbers or brushes can remove the curing and allow food to stick in the exposed areas unless the oven is re-cured.

Most frequent Dutch oven users have found that wiping out excess food with a paper towel, then washing the pot with hot soapy water and a sponge will produce a clean and sanitary oven. Remember, after cleaning, be sure to dry the oven completely, and then wipe a light coat of your chosen oil over the entire surface of your oven, inside and out, legs included, using a paper towel or cotton cloth.



Soon your oven will have a beautiful dark brown or black coat that will be amazingly easy to keep clean.

If you use too much oil while curing or after cleaning your oven, it will become apparent the next time you use it. Each time you take out the oven, remove the lid and smell the inside. If it smells a little rancid, you used too much oil, but don't worry. Just heat up the oven on your stove or over a fire to allow the oil to melt down and puddle in the bottom of the pot. Wipe out the old oil with a paper towel and you're ready to go. There is no need to clean the oven again before using.

Secret 3: Power tools

You will need all the usual utensils required for cooking, such as spoons, forks, spatulas, etc. However, when you pick utensils to use with your Dutch ovens, choose items made of wood, plastic, or Teflon. Metal utensils tend to scrape off the curing when hungry eaters try to dig the last bite of food out of the oven. If areas do get scraped to the bare metal of the oven, you'll need to re-cure it.

In addition to the utensils you are familiar with, there are other tools unique to Dutch ovens which will make your efforts safer, easier, and more successful.

You will need a pair of loose-fitting leather gloves long enough to cover your wrists.

When leather gloves get hot, loose ones can be flipped off easily and quickly. Tight hot gloves will stick and burn you. Some people prefer welding gloves (gauntlets), but any good thick leather gloves should do fine. Wear these gloves when working with your ovens. They will prevent numerous painful burns, dropped ovens, and ruined meals.

Another tool you will need is a lid lifter. There are a number of lid lifter designs to choose from. The most typical is a wire-handled hook. Many of these hooks have a small bar welded horizontally a short distance up the handle from the curve. This is to keep the lid from tilting from side to side while being lifted. Hook lifters can be very ornate or simple hay-hook-like designs. Probably the surest lid lifter is a more recent design which combines the hook with a three-legged brace. The three legs fit flush against the top of the lid, and the hook goes down the middle of the legs and under the lid handle. With this type of lifter, the hook is pulled up to tighten the lid against the three legs of the brace. This design is steady and excellent for keeping coals and ashes on the lid from accidentally becoming additional garnish for the dish being prepared.

Lid holders are also a necessity. This tool may be anything from a clean brick to a three- or four-legged wire rack. It is used to keep hot lids off tables and counter tops or out of the dirt when the cook is adding spices or checking the progress of meals cooking.

Long-handled tongs are an invaluable addition to your Dutch oven tools. Even a cheap stainless steel pair will last indefinitely. Tongs are used to place, add, or remove coals as necessary. Attempting to position coals with sticks, pliers, etc., often results in poor placement, burned hands, and generally miserable experiences.

A small shovel is also important. This small tool, a garden shovel or fireplace shovel, is used for moving coals from a fire, digging a long-cook pit, or burying excess extinguished charcoal.

The last special tool you will want to consider is a whisk broom. The broom is used to brush the dirt, ashes, etc., off the lid and side of your oven in preparation for serving. This makes the possibility of ash-flavored beans remote and cleans up the ovens nicely to prevent carrying dirt or charcoal into your camper, cabin, tent, or kitchen.

Secret 4: A fire in the belly

Here's a secret that even most seasoned outdoor cooks don't know: You can prevent burned bottoms, raw tops, and dried-out foods by using properly sized and spaced coals to control the interior oven temperature. Virtually all baked goods can be baked successfully at 350°, which is the ideal temperature for a Dutch oven. To establish and maintain this temperature, the first thing to remember is to use coals from a fire that are roughly the same size as charcoal briquettes.

Or, for more consistency, use briquettes. Charcoal briquettes will burn longer and more evenly than coals from a fire. Use the best briquettes you can afford. There is a difference in quality, and the more expensive brands are generally worth the additional cost.

The number and placement of the coals on and under your oven is critical. The optimal number of coals used for any oven is based on its diameter. For example, if you are using a 12-inch oven, you will need two coals per inch, a total of 24. More coals will likely burn your food and less may necessitate too long a cooking period. To determine how many coals go under and how many go on top, remember the magic number 2:

- 2 coals per inch of oven diameter
- place 2 more coals than the oven size on the lid, and
- place 2 less than the oven size under it.

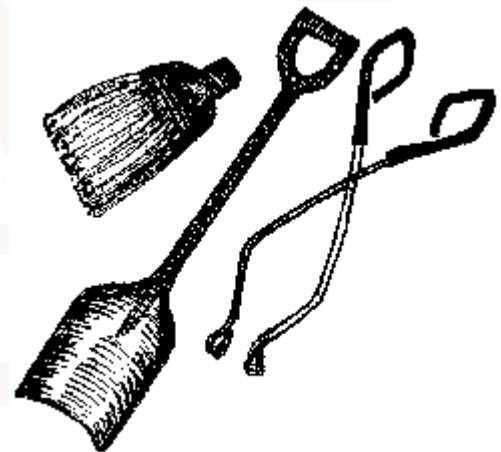
Example: For a 12-inch oven, $12 - 2 = 10$ coals under the oven, and $12 + 2 = 14$ coals go on the lid, for a total of 24. The same formula applies to all ovens. A 10-inch oven should have 8 coals underneath and 12 coals on the lid. A 14-inch oven should have 12 coals underneath and 16 coals on the lid.

The placement of the coals is also an important part of proper heat regulation. The proper layout for coals or briquettes under the oven is circular. Coals should be approximately one inch apart in a circle under the oven. Never place coals directly under the center of the oven. If you do, you will create a hot spot and burn whatever you are cooking. By placing the coals in a circle, the natural conductivity of the oven will distribute the heat evenly and effectively.

The coals on the lid of the oven should also be placed evenly in a circle along the flange of the outer lid. However, four of the coals should be placed toward the center of the lid, two on either side of the handle. This coal placement will produce an even, consistent temperature within the oven of approximately 350° and maintain that heat for up to two hours.

In the event that you need to generate a higher temperature inside your oven, "cheat up" the coals.

Additional coals placed two at a time, one on the lid and one under the oven will add another 50°. Two additional coals top and bottom would bring your oven's temperature up to 450°. It is extremely rare to need a temperature of 450°, and you should never need one higher than that.



Secret 5: A cut above

Meats prepared in a Dutch oven are delectable. They have a flavor and aroma you will never duplicate using any other cooking method. While the taste is always exquisite, some Dutch oven users have difficulty producing a visually appealing meat from inside the steamy oven. The secret is simple: regardless of the spice and flavorings you use on any meat or poultry, always brown the meat first.

To brown the meat, place some oil, bacon, or any fatty item in the hot oven to produce a good covering of oil on the bottom, heat the oven, then put the meat you want to cook in the oven and sear or brown it well. This will seal in natural juices and provide the outer texture and color more typical of grilled or fried meats. Once the meat is well browned on all sides, drain off any leftover fat drippings, add whatever seasonings you like, put on the lid, and cook the meat for 30 to 35 minutes per pound of beef, pork, or lamb, or 25 to 30 minutes per pound of poultry.

Secret 6: Garden pride

Garden vegetables are a magnificent addition to any Dutch oven dinner. Most Dutch oven vegetables are prepared in a sauce of some type, but they may be steamed or boiled as you would on a traditional stove. However, if you choose to bake or roast Dutch oven vegetables, they should cook for approximately three minutes per inch of oven diameter. A 10-inch oven full of squash should cook for about 30 minutes, a 12-inch oven full for 36 minutes. Vegetables to be cooked in sauces, such as sour cream potatoes, broccoli in cheese sauce, or new peas and potatoes in white sauce, should be brought to a rapid boil first, the water discarded, the sauces added, then baked for the proper time noted for other vegetables.

Secret 7: If you knead the dough

Good Dutch oven breads seem to be a rarity. However, marvelous corn breads, biscuits, rolls, and sourdough loaves are surprisingly easy to perfect in the old black pot. The larger the oven the better when it comes to cooking breads. A 14-inch oven serves nicely to produce three loaves of bread or up to three dozen rolls or biscuits. To successfully brown breads, however, you must alter the cooking process for the last five to eight minutes of the traditional 25-30 minute, 350° baking time.

First, put a light coat of oil on the interior of a cool oven (including the lid), and let the rolls or bread complete their final rise in the oven prior to applying the coals. Second, place the oven on the coals with the proper number of coals on top as noted earlier. (Remember: no coals directly under the center of the oven.) Third, when there is five to eight minutes left in the cooking time, lift the lid, lightly brush the tops of the breads with butter, replace the lid, then take all the coals from under the oven and distribute them evenly on the top. With all the heat now on the lid, check the bread every couple of minutes until you think it looks perfect. After brushing the coals and ashes from the lid, remove it, tilt the oven over a bread board, and your perfect bread will gently fall out.

Now that you know the seven secrets, here is a trio of fabulous tried-and-true recipes you can easily make with your old, new, or reincarnated Dutch oven.

Common Recipe Abbreviations

| Recipe Abbreviations | | |
|-----------------------|---------------|--------------|
| t = tsp. = teaspoon | oz = ounce | qt = quart |
| T = Tbs. = Tablespoon | pkg = package | gal = gallon |
| fl = fluid | pt = pint | lb = pound |

| Miscellaneous Measurements | |
|----------------------------|----------------------|
| Measure | Equivalent |
| 1 dash | 1/4 teaspoon or less |
| 1 pinch | 1/8 teaspoon or less |
| juice of 1 lemon | 2 to 3 tablespoons |
| juice of 1 orange | about 1/2 cup |

Dry Measure

Dry measurements are not typically used in US recipes; dry measurements are used mainly for measuring fresh produce (e.g. berries are sold by the quart, apples by the bushel, or peck). Do not confuse dry measure with liquid measure, because they are not the same.

| | pint | quart | gallon | peck | bushel | Cubic feet |
|------------|--------|--------|--------|--------|---------|------------|
| pint | 1 | 1/2 | 1/8 | 1/16 | 1/64 | 0.019445 |
| quart | 2 | 1 | 1/4 | 1/8 | 1/32 | 0.03889 |
| gallon | 8 | 4 | 1 | 1/2 | 1/8 | 0.15556 |
| peck | 16 | 8 | 2 | 1 | 1/4 | 0.31111 |
| bushel | 64 | 32 | 8 | 4 | 1 | 1.2445 |
| cubic feet | 51.428 | 25.714 | 6.4285 | 3.2143 | 0.80356 | 1 |

TROOP 96 Menu Planning Guide

Fluid Measure

In the United States, liquid measurement is not only used for liquids such as water and milk, it is also used when measuring other ingredients such as flour, sugar, shortening, butter, and spices.

| | tsp. | Tbs. | fluid oz. | gill | cup | pint | quart | gallon |
|------------------|-------------|-------------|------------------|-------------|------------|-------------|--------------|---------------|
| tsp. | 1 | 1/3 | 1/6 | 1/24 | 1/48 | - | - | - |
| Tbs. | 3 | 1 | 1/2 | 1/8 | 1/16 | 1/32 | - | - |
| fluid oz. | 6 | 2 | 1 | 1/4 | 1/8 | 1/16 | 1/32 | - |
| gill | 24 | 8 | 4 | 1 | 1/2 | 1/4 | 1/8 | 1/32 |
| cup | 48 | 16 | 8 | 2 | 1 | 1/2 | 1/4 | 1/16 |
| pint | 96 | 32 | 16 | 4 | 2 | 1 | 1/2 | 1/8 |
| quart | 192 | 64 | 32 | 8 | 4 | 2 | 1 | 1/4 |
| gallon | 768 | 256 | 128 | 32 | 16 | 8 | 4 | 1 |
| firkin | 6912 | 2304 | 1152 | 288 | 144 | 72 | 36 | 9 |
| hogshead | 48384 | 16128 | 8064 | 2016 | 1008 | 504 | 252 | 63 |



Breakfast



This Isn't No Golden Arch Burrito's

2 lb. hot pork sausage
2 Tbs. garlic powder
2 Tbs. onion powder
2 Tbs. chili powder
2 large onions, chopped
2 medium green peppers cubed
2 Tbs. margarine
2 dozen eggs, beaten
16 flour tortillas
3 cups shredded Jack cheese
4 Tbs. melted margarine
1 jar salsa, warmed in pan

Cook and stir sausage, onion, and green pepper in large skillet over medium heat. Drain and set aside in a pot.

Mix garlic powder, onion powder, and chili powder into eggs.

Heat 2 Tbs. margarine in skillet over medium heat until bubbly and pour eggs into skillet, stir and cook until set.

Pre-heat Dutch oven with large pot lid at bottom (or use a horseshoe) and lined with foil.

Spoon about $\frac{1}{4}$ cup sausage mixture onto each tortilla. Top with $\frac{1}{4}$ cup eggs and 2 Tbs. cheese.

Roll tortilla and fold ends. Brush each with melted margarine and arrange in layers in Dutch oven. Bake 10 minutes or until golden brown. Serve with warmed salsa.

Serves 10

Apple Cinnamon French Toast Soufflé

1 large loaf French bread cut into 1½ inch slices
8 jumbo (extra large) eggs
3 ½ cups milk
½c sugar
1Tbs. vanilla
6-8 medium Cortland or Macintosh apples (peeled, cored, sliced thinly)
1 Tbs. butter or margarine for greasing the foil
1 container syrup
12 sausage patties – cooked separately

Topping

½ c. sugar
3-4 tsp. cinnamon
1 tsp. nutmeg
3 Tbs. butter

Line a Dutch oven with heavy-duty foil. Lightly grease the foil with butter/margarine.

Place bread tightly in oven.

Combine eggs, milk, ½ cup sugar and vanilla then Wisk.

Pour half of mixture over bread. Allow time to soak in. Place apples over bread and pour the remaining egg mixture over apples.

Mix the first three topping ingredients together and sprinkle over mixture. Dot with 3 Tbs. butter.

Allow some time to soak in. Cover and bake for 1 hour at 350 F.

Check occasionally during baking. Let rest for 10 minutes.

Serve with maple syrup and sausage.

Serves 10-12

Bacon, Avocado & Cheese Omelet

16 eggs, beaten
½ cups water
2 sticks margarine, melted
1 lb bacon, cooked and crumbled
4 small avocado, peeled and chopped into ½in cubes
2 cups grated Monterey Jack cheese
Salsa:-8 fresh tomatoes, chopped fine
3 onions chopped fine
1 jar chopped jalapeno peppers
1 can green chilies
2 cloves garlic, minced
4 Tbs. ground coriander
4 Tbs. lemon juice
½ tsp. caraway seeds
1 tsp. cumin
½ tsp. red pepper

In a large pot, combine all omelet ingredients and pour into foil lined greased Dutch oven and bake at 375 until set.

In a medium pot, combine all salsa ingredients and stir well.

Serve salsa as topping for each serving of omelet.

Serves 8

Baked Asparagus and Mushroom Omelet

2 pkgs. frozen asparagus
2 cups fresh mushrooms, sliced
½ cups green onion, chopped
2 gloves garlic, minced
1 onion, chopped
12 eggs, beaten
1 cup milk
½ tsp. salt
¼ tsp. nutmeg
1 tsp. red pepper
½ tsp. Hot Sauce
2 cups shredded Swiss cheese
4 Tbs. parsley flakes

Cook asparagus, mushrooms, green onion, onion, and garlic in a small amount of water about 7 minutes or until tender. Drain.

In a large pot, combine eggs, milk, salt, nutmeg, red pepper, pepper, and Hot Sauce. Beat until blended well.

Stir in cooked veggies and Swiss cheese.

Pour into foil lined greased Dutch oven and bake at 375 for 20-25 minutes or until set.

Serves 6

Biscuits & Gravy

½ lb ground sausage
3 Tbs. chopped onion
2 Tbs. flour
2 cups hot milk
Black pepper to taste
2 Biscuit Tubes – Prepare according to instructions

Prepare Homemade Biscuit recipe. Brown sausage and onion together. Pour off excess grease. Stir in flour. Slowly add milk while stirring. Cook until thickened. Serve biscuits split with gravy on top.

Serves 3 to 4

Blueberry Muffins

2 cups flour
½ cup Milk
2/3 cup sugar
½ cup melted butter
1 Tbs. baking powder
¾ cup blueberries
½ tsp. salt
¼ cup sliced almonds
½ tsp. nutmeg
1 Tbs. sugar
2 eggs, beaten

Combine dry ingredients. Save 1 Tbs. of mixture. Combine eggs, milk and butter. Add to dry ingredients. Stir until well moistened. Toss blueberries with reserved flour mixture. Stir it into batter then spoon into greased muffin pans. Sprinkle with almonds and 1 Tbs. sugar. Bake 15 min at 400

Makes 12 Muffins

Breakfast Cholesterol Casserole

8 slices of bread (any but French is best)
2 lb. of sausage, cooked and crumbled
16 oz. Grated cheddar cheese
12 eggs
1 quart of milk
1½ tsp. dry mustard
1 tsp. salt
¼ - ½ tsp. pepper

Line a 12" Dutch oven with heavy-duty foil.

Lightly grease the foil with butter.

Break up bread into the oven.

Crumble cooked sausage meat over bread and cover with cheese.

In a separate bowl, mix eggs (lightly beaten) dry mustard, salt and pepper (to taste).

Pour the egg mixture over the layered bread/sausage/cheese in the oven, cover and bake for 35-40 minutes, checking occasionally.

The cheese rises to the top, melting into a golden brown crust over a fluffy layer of eggs, making a super filling camp breakfast for a crowd.

Serves 12

Breakfast Fruit Chimichangas

2-pkg. (8oz) cream cheese, softened
1 large jar apricot preserves
1 cup ricotta cheese
1 can sliced apricots, drained
½ c. sugar
2 eggs, beaten
2 tsp. grated orange peel
4 T. Margarine, softened
16 flour tortillas

Pre-heat a lined Dutch oven with a large pot lid in bottom.

Thoroughly mix together cream cheese, ricotta cheese, sugar and orange peel.

Spoon about ¼ cup of the mixture into center of each tortilla. Top with ¼ cup mixture of apricot preserves and sliced apricots. Roll tortilla. Brush both ends with eggs and fold to seal. Brush each with melted margarine. Place layer in Dutch oven and sprinkle with sugar. Continue layering until all are in oven. Bake 8-10 minutes.

Serves 10-12

Variation: Strawberry preserves and 2 pkgs. of defrosted frozen strawberries can be substituted for the apricots.

Breakfast Pizza

2 tubes biscuit dough or homemade if you have the time.
1 dozen eggs - scrambled
½ pound hunk of Ham or 1 can of Spam (minced or cubed)
1 package cooked bacon and/or sausage – cut into small pieces.
1 pound cheese cubed or shredded
Any other vegetable of your choosing. (sliced or diced)

First stretch the biscuit dough thin and spread it over the bottom of the Dutch oven so none of the oven can be seen.

Then pour a small layer (1/2 of your mixture) of scrambled eggs over the dough.

Add your preference of ham, bacon or sausage or all on top of the eggs.

Then spread the cheese over that and cook for 10 to 15 minutes on Low bottom/high top heat.

Repeat for 2nd Dutch oven – Cut into quarters.

Use 2 Dutch ovens – Serves 8.

Thanks to Troop 29 of Union, Mississippi.

Pizza (Garbage Can) Quiche Supreme

One Pre-made deep dish pastry shell
3oz pepperoni quarter sliced
1 cup shredded mozzarella cheese
½ cup sliced black olives
1 cup grated parmesan cheese
1 cup chopped onion
1 Tbs. garlic flakes
3 eggs, beaten
1 cup mushrooms, chopped
1 cup tomato sauce
½ lb pork sausage
1 cup milk
1 tsp. dried basil
1 tsp. oregano
1 green pepper, diced

Sauté onion and garlic in margarine.

Brown and shred pork sausage.

Bake pastry shell 5 minutes in pre-heated Dutch oven.

Remove shell and sprinkle 1/3 cups mozzarella over bottom evenly. Top with olives, green pepper, and layer of pepperoni.

In a pot beat eggs until smooth. Add milk, pork sausage, mushrooms, sautéed onion and garlic, 1/3 cups mozzarella, ½ cup parmesan, several pieces of pepperoni, basil, oregano, and tomato sauce. Stir until well blended. Pour mixture into pastry shell.

Top with remaining mozzarella cheese and pepperoni. Sprinkle with parmesan cheese. Bake in Dutch oven 20-30 minutes or until knife inserted in center comes out clean. Let stand 10 minutes before cutting. Any combination of pizza ingredients can be used in filling. This is for the supreme "garbage can" quiche.

Serves 6

Camper's Breakfast

4 medium potatoes, sliced
2 onions, sliced
2 cans Spam
12 eggs, beaten
¼ cups milk
1 cup oil
Salt and Pepper to taste

Heat 1 cup in oil in large skillet. Cook potatoes and onions until potatoes are soft. Drain oil. Add eggs, milk, and Spam. Stir constantly until eggs are set. Serve.

Serves 8

Almost Cleanup-Free Breakfast

2 Cartons/packages of egg substitute. (Carried in a Ziploc bag)

Various omelet fixing's, i.e. celery, pre-diced onions, CF "bacon" bits, pre-cooked chopped sausage etc.

Eight quart-size Ziploc plastic bag, one for each omelet. (Freezer bags work best)

Optional - One Indelible marker (to write names on the top of the bags).

Fill large pot (2-3qt) 4/5 full of water. Bring water to boil.

Pour some egg substitute into Ziploc bag that already has a name at the top.

Add favorite omelet fixing's to contents of Ziploc bag.

Seal Ziploc bag removing almost all the air (you only want a corner of this to float above the water line).

Mix contents thoroughly by squishing.

Drop Ziploc bag of omelet into boiling water. (Try to keep bag from touching inside of pot)

Check (squish) occasionally. When done, open bag, and squeeze into mouth.

This takes about 8-10 minutes to cook. This does really work! I did it, and the Ziploc bag doesn't melt - or leak. "Scouts Honor!"

Each carton serves 3 to 4 scouts.

Thanks to David Jacks, Cubmaster, Pack 96

Coconut French Toast

1 loaf white bread
1 7oz pkg. flaked coconut
12 eggs, beaten
1¼ cups milk
1 Tbs. cinnamon
1 Tbs. sugar

In a medium pot, whisk together eggs, milk, cinnamon, and sugar.

Place coconut in pie pan.

Heat griddle, keeping well greased.

Dip each slice of bread in egg mixture, and then dip in coconut patting each side to coat well.

Fry on griddle until each side is golden brown. Serve with powdered sugar or syrup.

Serves 10

Country Breakfast

1 pound bulk pork sausage
1 box dehydrated (NOT FROZEN) hash brown potatoes
1 dozen eggs
½ pound shredded cheddar cheese

Crumble the pork sausage into the DO. Cover with a water and boil until sausage is cooked.

Add hash brown potatoes, cover with water, and boil until water is dissolved.

Fry potato/sausage mixture until potatoes are browned.

Remove the Dutch oven from the coals.

Using a large spoon, make several depressions in the top of the potatoes.

Crack one or two eggs in to each of the depressions.

Cover the Dutch oven. Add heat to the Lid only to cook the eggs.

When the whites are white, sprinkle cheese over the top and return the heat to the top of the Dutch oven long enough to melt the cheese.

The yolks should be liquid. Eat and enjoy

Serves 6

Crustless Quiche

¼ lb Butter (One Stick)
3 oz Cream cheese
½ cup Flour
2 cups Cottage Cheese (approx. 1 lb)
10 Eggs
1 tsp. Baking Powder
1 cup Milk
1 tsp. Salt
1 lb Monterey Jack Cheese
1 tsp. Sugar

Melt butter and add flour. Cook into a light rue.

Beat eggs, milk, 3 cheeses, baking powder, salt and sugar together.

Stir into rue until well blended. Pour into Dutch oven and bake 350 for 45 min.

Serves 5

Down on the Farm Breakfast

1 lb bacon cooked crispy
2 cans new potatoes (pre sliced preferred)
2 medium onions, diced
1 green pepper, diced
18 eggs, beaten
1 cup milk
1 Tbs. garlic powder
Hot Sauce to taste

Cook bacon and reserve grease.

Drain potatoes and slice not more than ¼" thick.

Brown potatoes in reserved bacon grease.

Add onions and Green peppers. Cook till onions are opaque.

Beat eggs and add milk.

Break cooked bacon into small chunks and add with the garlic powder to Egg mixture. – Mix

Add Egg Mixture to DO (with the veggies)

Stir until set. Great with Red Chili Biscuits & Hot Sauce to taste

Serves 12

Early Morning Sausage Ring and Eggs

2 lbs hot pork sausage

2 eggs, beaten

12 eggs beaten (separately from above) or prepare Eggs ala King (separate entry)

1 onion, chopped fine

2 cloves garlic, minced

1 ½ cups Italian bread crumbs

¼ cups parsley flakes

1 tsp. red pepper

1 tsp. cumin

1 tsp. coriander

Mix ingredients (use only the initial 2 beaten eggs) well in large pot.

Place small pot in center of Dutch oven.

Mold sausage mixture around inside wall of Dutch oven and pot to form ring.

Bake at 350 for 20 minutes. Drain off grease. (Flip the ring if you feel lucky)

Bake 20 minutes more.

In a skillet, separate DO, or dirtied large pot used to initially, scramble the remaining 12 eggs.

Remove small pot and turn ring upside down onto plate.

Fill with scrambled eggs or Eggs ala King

Serves 10

Eggs ala King

12 hard-boiled eggs
2 packages white sauce mix (béchamel) or make it yourself (see below)
2 can mushrooms
1 green pepper, chopped
¼ cups pimentos, chopped
1 can green chilies, chopped

Peel eggs and cut into quarters.

Make white sauce according to package directions.

Add eggs and rest of ingredients.

Stir and serve over toast or in center of EARLY MORNING SAUSAGE RING (see entry)

White Sauce Mix

2 cups instant nonfat dry milk powder
1 cup all-purpose flour
2 teaspoons salt
1 cup cold butter or margarine or shortening
ADDITIONAL INGREDIENT (when ready): 1 cup water

Combine dry milk, flour and salt; mix well. Cut in butter until mixture resembles fine crumbs. Store the mix in an airtight container in the refrigerator. This will keep for up to 3 months.

To prepare white sauce:

For a thin white sauce, combine 1/3 cup mix and 1 cup water in a saucepan.

For a medium white sauce, use 1/2 cup mix and 1 cup water in a saucepan.

For a thick white sauce, use 3/4 cup of mix and 1 cup water in a saucepan.

Bring to a boil over medium heat; cook and stir for 2 minutes. Yield: 1 cup sauce per batch.

Serves 8

Scratch Pancakes

1 egg
1 c. buttermilk
2 Tbs. salad oil or melted shortening
1 c. flour
1 Tbs. sugar
1 tsp. baking powder
½ tsp. baking soda
½ tsp. salt
Oil or Crisco for greasing Dutch oven or Griddle

While mixing batter prepare coals for heating Dutch oven or Griddle on stove.

Beat egg; add remaining ingredients in order listed and beat until smooth.

Grease heated Dutch oven or Griddle with oil or Crisco. To test oven, sprinkle, carefully, with a few drops of water. If water skitter around, heat is just right.

Pour batter from tip of large spoon or from pitcher onto hot DO/Griddle.

Turn pancakes as soon as they are puffed and MOST bubbles are broken.

Bake on other side until golden brown.

Yields: Ten 4-inch pancakes

Variations:

Apple Pancakes: Decrease buttermilk to ½ cup and stir in ½ cup applesauce into batter (you can use cinnamon chunky style also).

Polka Dot Pancakes: Omit sugar. Cut 3 or 4 cooked sausage links into 1/8 inch slices. Group 6 slices together in Dutch oven; pour batter over slices.

Ham/Spam Pancakes: Omit sugar and stir 1/3 to ½ cup ground or chopped cooked ham or Spam into batter.

Hobo Breakfast Treat

2 lb. hot pork sausage
2 packages Ore-Ida O'Brien frozen potatoes, defrosted
12 eggs, beaten

Brown pork sausage in large skillet.

Drain grease, but leave enough to brown potatoes.

Add O'Brien potatoes (these already have onion and green pepper added) Brown potatoes

Add eggs. Gently stir until eggs are set. Serve with biscuits or large tortillas

Serves 10

Thanks to Bob Smejkal, Troop 38, Troy

Honey Apple Pancakes

2 ½ cups flour
4 Tbs. baking powder
½ tsp. salt
½ tsp. apple pie spice
¼ tsp. baking soda
2 eggs
1 ½ cups apple juice
4 Tbs. honey
2 Tbs. cooking oil

In a large pot, mix dry ingredients well.

In a medium pot, mix liquid ingredients well.

Add egg mixture to dry ingredients.

Stir until blended, but still slightly lumpy.

Grease heated Griddle with oil or Crisco. To test oven, sprinkle, carefully, with a few drops of water. If water skitter around, heat is just right.

Pour batter from tip of large spoon or from pitcher onto hot griddle.

Turn pancakes as soon as they are puffed and MOST bubbles are broken.

Bake on other side until golden brown.

Yields: Ten 4-inch pancakes

Mountain Man Breakfast I

2 lbs bacon
Med onion – Diced small (Optional)
2 lb. bag of hash brown potatoes
½ pound of grated cheddar
1 dozen eggs
Small jar of salsa (optional)

The following requires 6-9 bottom coals and 12 -15 top coals

Pre-heat 12" Dutch oven.

Slice bacon and onion into small pieces and brown in the bottom of the DO until onions are clear.

Stir in the hash brown potatoes and cover. Stir occasionally to brown and heat potatoes (15-20 minutes)

Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set (10-15 minutes)

Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted.

Slice and server like quiche or spoon onto large tortillas.

Serves 10

Rockin' Chair Breakfast – Mountain Man II

½ cup margarine
2 Tbs. onion flakes
2 Tbs. garlic flakes
6 medium potatoes, boiled, cooled then cut into cubes
1 Can Spam, cubed
12 eggs
1 tsp. salt
1 tsp. red pepper
½ cup shredded sharp cheddar cheese
Hot Sauce to taste

Melt margarine in large skillet and sauté onion, garlic, potatoes, and Spam.

Beat eggs with salt and pepper and pour over potato mixture.

Lift edges as it cooks to let egg flow underneath.

When eggs are set, top with cheese to serve

Slice and server like quiche or spoon onto large tortillas. Add Hot Sauce to taste

Serves 10

Mountain Man Breakfast III

2 lbs tube sausage
Med onion – Diced small (Optional)
2 lb. bag of hash brown potatoes
2 cups of grated cheddar
1 dozen eggs
¼ cup milk or water
10 tortillas

The following requires 8 bottom coals and 16 top coals for final cooking.

Pre-heat a 12" Dutch oven.

Place sausage & onion into DO and brown until onions are clear and sausage is cooked.

Remove sausage and onion from DO reserving some of the drippings in DO.

Using the sausage drippings in the DO, stir in the hash brown potatoes and cover. Stir occasionally to brown and heat potatoes (15-20 minutes)

Place the cooked sausage over the potatoes.

Beat the eggs & milk or water in a separate container and pour the mixture over the hash browns.

Cover and cook (8 bottom coals and 16 top coals) until eggs start to set (10-15 minutes)

Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted. (20-25 minutes)

Slice and server like quiche or spoon onto large tortillas.

Serves 10

Corn Cakes

6 slices of bacon, cooked and broken up into pieces
2 cup creamed corn
6 eggs
1 cup flour
1 tsp. salt
1 Tbs. baking powder
Pancake Syrup

In a mixing bowl or measuring pitcher combine all ingredients and mix well.

Grease heated Griddle with oil or Crisco. To test oven, sprinkle, carefully, with a few drops of water. If water skitter around, heat is just right.

Pour batter from tip of large spoon or from pitcher onto hot griddle.

Drop by spoonfuls or pour from the pitcher onto hot greased griddle.

Bake on both sides until golden brown.

Serve with hot sugar syrup or hot pancake syrup.

Yields: Ten 4-inch pancakes

Serves 6

Brown Sugar Overdose Oatmeal

8c water

1 Tbs. salt

3 cups quick oatmeal

2 cups brown sugar

2 sticks margarine

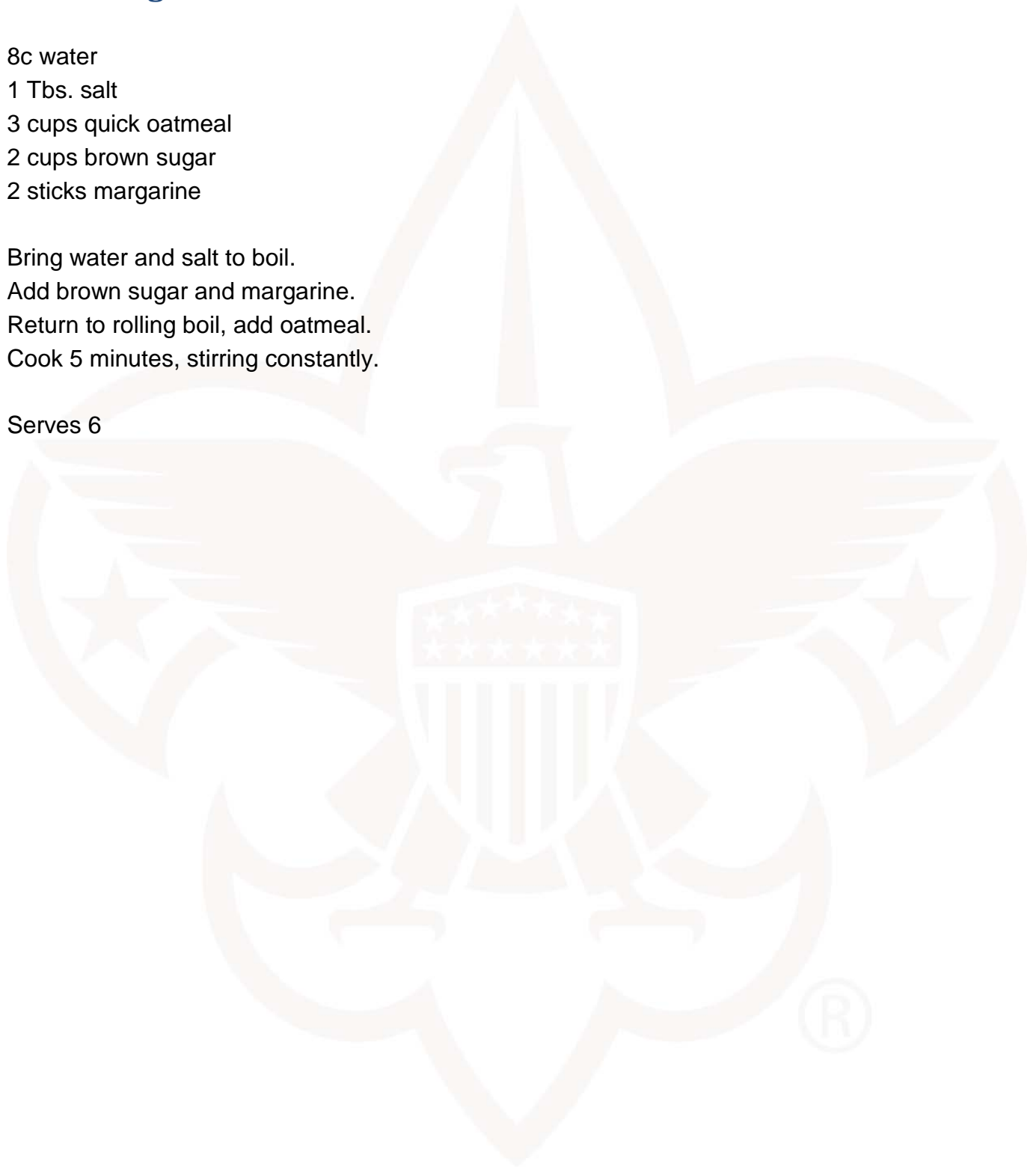
Bring water and salt to boil.

Add brown sugar and margarine.

Return to rolling boil, add oatmeal.

Cook 5 minutes, stirring constantly.

Serves 6



French Toast

1 Loaf White Bread
1 Dozen Eggs
1/2 Cup Milk
1 container pancake syrup
1 tub margarine

Beat eggs and milk together.

Grease heated Griddle with oil or Crisco. To test oven, sprinkle, carefully, with a few drops of water. If water skitter around, heat is just right.

Dip bread in beaten egg mixture.

Bake on each side until golden brown.

Serve with pancake syrup and margarine

Makes 10 servings

Peanut Butter French Toast

1 Loaf White Bread
1 large Jar Peanut Butter
Jelly of your choice (if desired)
1 Dozen Eggs
1/2 Cup Milk
Pancake Syrup

Make peanut butter sandwiches (or peanut butter & jelly) to fit size of patrol.
Beat eggs and milk together

Grease heated Griddle with oil or Crisco. To test oven, sprinkle, carefully, with a few drops of water. If water skitter around, heat is just right.

Coat each (Quickly dip - do not dunk) sandwiches in beaten egg mixture.

Bake on each side until golden brown.

Serve with hot brown sugar syrup or hot pancake syrup

Makes 10 servings

Real Scout Quiche

ONE Pre-made pastry shell

1 onion, chopped

1 Tbs. margarine

1/8 tsp. ground thyme

1 bay leaf

½ lb bacon, cut into pieces

5 eggs

2 egg yolks (That's the Yellow part)

1 cup half & half

1/8 tsp. ground nutmeg

1/3 lb shredded Swiss cheese

Sauté onion, thyme and bay leaf in 1 Tbs. margarine. Remove bay leaf after onion is transparent.

Cook bacon in separate skillet until crisp, then drain.

In a separate container, blend together the eggs, extra yolks, half & half, and nutmeg.

Place bacon, onion, and cheese in pastry shell. Cover with egg mixture.

Bake in Dutch oven until knife inserted near center comes out clean.

Serves 6

Rolled Oats Griddle Cakes

2 cups rolled oats
1½ cups flour
1 tsp. salt
1 tsp. baking soda
2 Tbs. hot water
1 tsp. baking powder
2 ½ cups buttermilk
2 eggs, beaten
2 Tbs. margarine, melted
1 cup sugar

Soak oats in buttermilk overnight. Then add rest of ingredients and stir well.

Grease heated Griddle with oil or Crisco. To test oven, sprinkle, carefully, with a few drops of water. If water skitter around, heat is just right.

Pour batter from tip of large spoon or from pitcher onto hot griddle.

Turn griddle cakes as soon as they are puffed and MOST bubbles are broken.

Bake on other side until golden brown.

Yields: Ten 4-inch cakes

Sourdough Pancakes

2 cups sourdough starter
2 cups lukewarm water
2 ½ cups flour
1 Tbs. sugar
¼ cups evaporated milk
½ tsp. salt
1 tsp. baking soda
2 tsp. sugar

Combine first three ingredients in large pot or pitcher, cover and let stand overnight.

Add remaining ingredients, let stand 5 minutes

Grease heated Griddle with oil or Crisco. To test oven, sprinkle, carefully, with a few drops of water. If water skitter around, heat is just right.

Pour batter from tip of large spoon or from pitcher onto hot griddle.

Turn griddle cakes as soon as they are puffed and MOST bubbles are broken.

Bake on other side until golden brown.

Yields: Ten 4-inch cakes

Swiss Scrambled Eggs

4 Tbs. margarine
2 Tbs. onion flakes
½ cups water
4 Tbs. dry milk
1 cup shredded Swiss cheese
2 tsp. Worcestershire sauce
12 eggs, beaten
Salt and pepper to taste
Hot Sauce to taste

Melt margarine in large skillet and add onion flakes.

Combine water, dry milk, Worcestershire sauce, cheese, onion flake mixture, and eggs - stir.

Pour into skillet and cook over low heat, stirring until set.

Season with salt, pepper, and Hot Sauce to taste. Great with Red Pepper Biscuits.

Serves 6

Pita Pocket Breakfast

1 lb sausage
1 medium onion, chopped
6 Pita breads, medium
1 clove garlic
1 bell pepper, diced
12 eggs, beaten
1 jar salsa

Pre-heat Dutch oven (12 coals on the bottom).
Brown sausage, drain fat, saving 2 Tablespoons'.
Stir in onion, garlic, pepper, sauté with sausage.
Add eggs, sausage fat and cook together until eggs are scrambled.
Spoon into Pita Pockets and top with salsa to taste.

Serves 6

Breakfast Hash

1/2 pound sausage
1/2 pound bacon
3 large apples peeled, cored, and cubed
6 large potatoes peeled and cubed
1 large onion peeled and diced
2 tablespoons curry powder
2 teaspoons black pepper
1 1/2 teaspoon salt
8 beaten eggs
1 cup cheddar cheese
1 jar salsa

Brown sausage and bacon in a 12-inch Dutch oven over 14 coals.

Add onions and spices. Cook until onions are glassy (About 5 minutes).

Stir in potatoes and apples. After potatoes are starting to get nicely browned add the eggs (Usually about 15 minutes). Put on lid with 14 more coals on it

Wait 5 minutes, and then sprinkle cheese on top. Remove bottom heat.

Re-cover wait 5 minutes before serving.

Serves 10

Irish Delight – Corned Beef Hash

1 Tablespoon Oil
1 Pound bag frozen O'BRIEN POTATOES
1/4 Head of CABBAGE, chopped.
1 Can of Corned Beef
8 eggs
Salt and Pepper to taste

Pre-Heat 12 inch Dutch oven.

Heat the oil in the Kettle.

Add Potatoes, Cabbage, and Corned Beef.

Bake until potatoes are almost done.

Use a large spoon to make 8 dents in the potato mixture.

Break Eggs one at a time into the dents.

Sprinkle with Salt & Pepper to taste.

Bake at 350~ until eggs are done to your taste.

Use 10 to 12 briquettes under the kettle and 12 to 14 on the lid.

HINT: This dish is great for breakfast, lunch or supper.

Serves 4

Boy Scout Bacon and Sausage

2 packages of un-cooked Bacon

2 packages sausage links or patties

Slice open bacon packages and put contents (less the inner packaging) into a Dutch oven

Place Dutch oven over medium heat.

Cook bacon to limp.

If sausage is not pre-cooked add sausage

Cook bacon (mixing with a metal fork or stick) until it starts to harden

If sausage is pre-cooked add sausage

Cook bacon and sausage (mixing with a metal fork or stick) until bacon sizzles and gets crispy.

Remove bacon and sausage to plate with paper towel to drain and cool. Serve

Each pound bacon serves 4 scouts

Sausage Links or patties are 3 per scout.

Submitted by Will Bauman (04/11)

Huevos Rancheros

- 1 tsp. Vegetable or Canola Oil
- 4 Large Eggs
- 4 Corn Tortillas
- 1 Cup “Refried” Beans
- 1 Cup Mild Chunky Salsa
- 1 Cup Mexican Cheese Blend, shredded

Heat a large skillet over medium heat with 1 tsp. of oil.

Add the eggs, one at a time and cook undisturbed for 2 minutes or until the white is set.

Then, cover and cook for an additional minute (you can also scramble all the eggs if you prefer).

Warm tortillas in a 250 degree Dutch oven, or in a sauté pan over medium heat for 20 seconds.

Place a warm tortilla on a plate and spread 1/4 cup of refried beans on top.

Place one cooked egg on top of the beans and top with 1/4 cup salsa and 1/4 cup cheese.

Continue to make the remaining Huevos Rancheros and serve.

Serves 4

Accompaniments: sliced avocado, tomatoes or guacamole.

Can be made smaller using English Muffins and scrambled eggs.



Peachy French Toast

1 dozen eggs
2 cups milk
1/2 teaspoon vanilla
1 tablespoon cinnamon
1 loaf of French or Italian bread, sliced
1/2 pound butter or margarine
1 pound brown sugar
3 one-pound cans of peaches, drained and quartered

Pre-Heat a large Dutch oven by covering it with coals for 15 minutes.

Beat the eggs, milk, vanilla, and cinnamon in a large mixing bowl.

Slice the bread and let it soak in the egg mixture.

Remove preheated oven from coals and melt butter in the bottom.

Add brown sugar and mix well with butter until caramelized.

Put the drained peaches over the caramelized sugar.

Place the egg-bread mixture on top of the peaches, cover with lid, and return the Dutch oven to the coals.

Bake 45 minutes at about 350 degrees (medium hot coals). (Cooking time is shorter if the temperature is higher, but watch the edges so they don't burn.) For the first 10 minutes, use coals on the bottom only. Then add coals to the oven top and continue baking until done.

(With the caramel topping, you probably won't even need syrup.)

Serves 8

Variation: Try substituting 3 pounds sliced bananas for peaches.

Thanks to: Ken A. Vetovec, Troop 400 committee member, Racine, Wis.

Boil in the Bag Breakfast Omelet

Eggs (1-2 per person)

Milk

Any or all of the following....cheese, ham, bacon, onions, peppers, tomatoes, mushrooms, cayenne for some spice!

Pita pockets/bread (optional)

Zipper type freezer bag

Put 1-2 eggs in bag and add 1 Tbs. milk.

Add the desired ingredients.

Seal bag tightly removing as much air as possible.

Place bag in boiling water and cook for 3-5 minutes until firm. (Try not to have bag stick to the sides of the Pot)

Remove from heat – squish bag to re-mix ingredients and cook 5 minutes longer.

Variation: change things up you can eat it as a breakfast sandwich, just place omelet in a pita pocket or enjoy it plain.

Variation: Use Blue food coloring to make eggs Green, or Red to make eggs Orange. Add food coloring before you add you're other ingredients.

Thanks to: David Jacks, Troop 96 ASM, Wildwood Illinois

Main Dishes – Lunch & Dinner



NOODLES



Campsite Mostaccioli

2 Tbs. olive oil
1 lb ground beef
¼ cups chopped onion
2 Tbs. garlic powder
1 cup sliced mushrooms, drained
1 cup Italian-style tomatoes
1 8oz can tomato sauce
¼ cups parsley flakes
2 tsp. dried basil
2 tsp. oregano
1 lb Mostaccioli
Grated Parmesan cheese

Heat oil and add ground beef, onion, and garlic in large skillet.

Cook until beef is crumbly and onion is tender. Add mushrooms.

Crush tomatoes with liquid and add to meat mixture.

Add tomato sauce, parsley, basil, and oregano.

Bring to boil, reduce heat and simmer over low heat 1 hour. Stir occasionally.

Cook Mostaccioli until tender. Drain. Add sauce (between ¼ to ½ of the volume) to Mostaccioli to coat lightly.

Serve with rest of sauce on side. Sprinkle with Parmesan cheese to taste.

Serves 6

Baked Spaghetti

2 cups canned diced tomatoes
2 cups tomato sauce
½ cup water
½ cup diced onion
½ cup diced green bell pepper
2 cloves garlic, chopped
¼ cup chopped fresh parsley leaves
1 ½ teaspoons Italian seasoning
1 ½ teaspoons seasoning salt
1 ½ teaspoons sugar
2 small bay leaves
1½ pounds ground beef
8 ounces uncooked angel hair pasta
1 cup grated cheddar
1 cup grated Monterey Jack

In a Dutch oven, combine the tomatoes, tomato sauce, water, onions, peppers, garlic, parsley, seasoning mixtures, sugar, and bay leaves. Bring to a boil over high heat

Add the ground beef. Cook over medium-high heat until fully cooked, with no pink color remaining.

Simmer for 30 more minutes.

Cook the pasta according to the package directions.

Mix pasta and ½ of each cheese into Dutch oven meat sauce

Bake in the oven for 30 minutes.

Top the casserole with the remaining cheese, and continue to cook until the cheese is melted and bubbly. (About 5 minutes.)

Cut before serving

Serves 8

Camp Lasagna

2 boxes noodles (no boil type)
2 jars spaghetti sauce
1 bag mozzarella cheese
1 pound ground beef
Grated parmesan

Brown meat in bottom of Dutch oven
Remove meat and mix with sauce.

Layer sauce and meat mixture, then noodles, then cheeses, then more sauce, noodles, cheese.
Top with sauce and cheese and bake covered in Dutch oven till noodles are tender. 30–45 minutes.

Hints:

You may have to break noodles to fit the bottom of Dutch oven. Just fill in spaces with the broken pieces.

Noodles will absorb moisture from sauce as it cooks.

Insure bottom heat is not too hot or your pasta will burn, turn oven during cooking to avoid hot spots.

Serves 8

Hearty Mac and Beef

2 pounds Corkscrew Pasta

1 pound ground beef

1 Medium yellow onion – diced

1 large can condensed tomato soup with basil and oregano

1 large can condensed cheddar cheese soup

Cook noodles according to package without salt – set aside.

Brown Meat and Onion at medium high heat in large skillet or pot used to cook noodles.

Stir in mixtures of soup using $\frac{1}{2}$ to $\frac{3}{4}$ of liquid identified on cans. Bring to a boil.

Reduce heat to low, and stir in cooked pasta

Simmer is heated through, about 5 minutes, stirring occasionally.

Variations: You can add bacon as bits that are precooked and crunchy.

Serves 6 to 8

CHICKEN



Speedy Layered Chicken Enchilada Pie

1 (11.5-oz.) pkg. (8 tortillas) Flour Tortillas for Burritos
2 cups cubed cooked chicken
1/2 cup uncooked instant white rice
8 oz. (2 cups) shredded reduced-fat Monterey Jack cheese
1 (15-oz.) can Black Beans, drained, rinsed
1 (19-oz.) can Red Enchilada Sauce
1 cup Frozen White Corn, thawed
1 cup Thick 'n Chunky Salsa
2 tablespoons thinly sliced green onions
Reduced-fat sour cream
Chopped green onions, if desired

Cut 5 of the tortillas in half. Cut remaining tortillas into 2 1/2-inch-wide strips.

In large bowl, combine chicken, rice, 1 cup of the cheese, beans and 1 cup of the enchilada sauce; mix well.

Layer 4 tortilla halves in bottom of lined and sprayed Dutch oven.

Top with 1/4 cup enchilada sauce and half of the chicken mixture.

Top with 2 tortilla halves; fill in empty spaces with 3 tortilla strips.

Spoon corn over tortillas. Spread salsa over corn.

Layer with 2 tortilla halves and 3 strips.

Top with remaining half of chicken mixture.

Continue layering with remaining 2 tortilla halves and strips, enchilada sauce, cheese and 2 tablespoons green onions.

Bake at 350F for 35 to 45 minutes or until mixture is thoroughly heated and cheese is melted.

Cool 5 minutes. Top with sour cream and green onions.

Serves 6

Rescue Chicken

1 #12 seasoned Dutch oven, 1 med mixing bowl, one 4 qt covered pot and water for rice.

5 lbs white and dark chicken pieces
5 oz Worcestershire sauce
1 Tbs. garlic powder
1 small can green chilis
1 Tbs. mustard
4 medium/large onions
8 oz French dressing
16 oz apricot jelly (or apple if you prefer)
1 small box of 5 minute rice
1 tsp. salt
1/2 tsp. pepper (or more if you like)
1 stick butter (lightly salted)

Start 24 briquettes, and then cut chicken into small pieces: Brown chicken in 1/2 stick butter in Dutch oven using 18 briquettes.

Peel and slice onions to form rings then sauté the onions on the DO lid using 1/4 stick butter.

Pack the chicken pieces when pink is gone into the Dutch oven (greased with 1/4 stick butter)

Mix onions when cooked clear with remaining ingredients (together in medium sized bowl) (except rice) and pour over chicken.

Replace lid on oven, keep 10 briquettes on the bottom, and place 14 on the top and cook for 15-20 minutes

Cook rice in separate pan according to directions for 5 minutes and set aside for serving chicken over rice.

Hints:

You may need to remove a few briquettes from the bottom if the chicken is cooking too fast, so check the meal at 10 minutes. You can brown chicken and sauté onions ahead of time (before camping trip) to save time.

Serves 6

Roast Chicken

1 whole chicken
6-8 new potatoes
6 diced carrots
2 medium onions
3 medium sliced mushrooms
Seasoning salt or lemon pepper

Split the chicken open at the breast.

Season the chicken with seasoned salt or lemon pepper.

Lay the whole bird facing down in the center of the Dutch oven.

Add sliced onions, carrots, mushrooms and potatoes to the Dutch oven. Season as desired.

Add water until there is about 1 inch in the bottom of the Dutch oven.

Cook for 1 1/2 to 2 hours and Enjoy!

Serves 4

Saucy Chicken

12" Dutch oven
6 to 8 boneless skinless chicken breasts
2 Tbs. canola oil
1 medium onion chopped
1 medium green pepper chopped
1/3 cup cider vinegar
1/2 cup brown sugar
3 Tbs. soy sauce
12 oz can tomato paste
1/2 cup mild salsa
2 Cups White Rice or Potatoes

Brown chicken in oil.
Combine rest of ingredients and pour over chicken.
Simmer in Dutch oven until cooked (approx 1 hour).

Prepare rice according to package. Serve Chicken over rice or potatoes of your choosing.

Serves 6

Teriyaki Ranch Chicken Surprise

12" Dutch oven

8 boneless skinless chicken breasts

1 bunch green onions roughly chopped (include white onion and green onion stems)

1 container teriyaki sauce (14 oz or small teriyaki glaze)

1 container ranch dressing (20 oz)

15 red potatoes

1 Red Pepper – seeded and sliced lengthwise (optional)

Pre-heat Lined Dutch oven.

Combine all ingredients into the Dutch oven.

Simmer in Dutch oven until cooked (approx 1 hour).

Serves 4 to 6

Variation: Substitute Bow Tie Pasta for Potatoes.

Thanks to Mr. Wehde Troop 96 for introducing this quick but yummy dinner!

Roast Chicken with Sausage-Apple Stuffing

½ cup plus 2 Tbs. butter
1 cup chopped scallions
1 tsp. fresh thyme, chopped
1 pound pork sausage
1 tsp. fresh sage, crushed
1 egg, beaten
1 tsp. fresh rosemary, crumpled
3 cups cubed, dried bread
1 tsp. pepper
1 tsp. salt
1 roasting chicken, about 6 pounds
3 tart apples, peeled, cored, and cubed

Melt butter in a small pot. Add half of the thyme, sage, rosemary, salt, and pepper, stir well; this is the herb butter. Set aside.

In large oven (14 deep) Dutch oven melt 2 Tbs. butter over medium heat.

Add scallions and cook until wilted.

Scrape butter and scallions into a large bowl. Set aside.

Add sausage to pan and cook, stirring to crumble until browned. Remove and add to scallions.

Add egg, bread cubes, apples and the rest of the seasoning; mix well.

Loosely stuff chicken cavity and tie legs together. Save the rest of the stuffing.

Place chicken, breast side up, on a rack (place an inverted pie pan or other spacer/rack) in Dutch oven. Brush with herb butter

Roast with 22 coals top and 19 bottom until internal chicken temperature is 175 degrees and chicken is golden brown basting every 30 minutes.

Add extra stuffing during last 30 minutes of roasting.

Serves 6

Chicken Pot Pie

1 lb of Chicken breast (diced into small chunks)
2 tbsp margarine
1 cup of diced potatoes
1 pkg. of frozen mixed vegetables (thawed)
1 can of Cream of chicken
4 oz can of evaporated milk
1/2 tsp. paprika
1/8 tsp. poultry seasoning (sage)

Crust (kind of like a dumpling)

2 cups of Bisquick
1 4 oz can of evaporated milk
1/2 cup of water
2 tbsp of margarine
1 egg

Use the smallest Dutch oven you can find - 6 or 7 quart Dutch oven. 18 briquettes.

Heat coals until dusty. Sauté Chicken and diced potatoes.

Prepare the crust in a mixing bowl.

When chicken is no longer pink, add the vegetables, cream of chicken, evaporated milk, and spices. Cook with lid on, until it starts to bubble.

Then cover chicken mixture with the crust mixture.

Divide the coals so that 8 are on the bottom and 10 are on the top. Bake for 25 minutes.

Variations: 1-small can of mushrooms, 1 tsp. parsley, and 2 Tbs. of crumpled bacon.

Serves 6

Easy Chicken Pot Pie

1-2/3 cups frozen mixed veggies - thawed
2 cups cut-up cooked chicken (about 3 chicken breast)
2 cans cream of potato soup
2 cups Bisquick
1 cup milk
2 eggs

Mix the veggies, chicken and soup together put in a lined Dutch oven.
Stir remaining ingredients until blended. Pour mixture evenly onto the chicken and veggie mixture. Put the lid on the Dutch oven and cook for about 30 minutes or until breading is golden.

Serves 4

Grandma's Chicken Pot Pie

1/3 cup melted butter
1/3 cup flour
2/3 cup milk
1 can cream of chicken soup
2 chicken bouillon cubes
1/4 cup hot water
1 1/2 cups cooked cubed chicken
1/2 cup each peas, corn, carrots
1/2 small onion, diced

Dissolve bouillon cubes in hot water. Over low heat melt butter, add flour to make a paste, add milk to form rue. Mix rue, bouillon water and all other ingredients together.

Crust:

2 cups flour
2/3 cup shortening
1/2 teaspoon salt
7 tablespoons ice water

Combine flour and salt, cut shortening into flour with a pastry cutter until it has the consistency of course meal. Gradually add water and mix dough until it forms a ball. Divide dough into two portions - 2/3 for the bottom crust and 1/3 for the top crust.

Roll out dough portions on a floured surface and fit bottom crust into an 8" Dutch oven. Add ingredients, top with crust, cut vent holes in top, and seal edges.

Bake for 50 minutes with 6 briquettes on the bottom and 14 on the top.

Serves 8

No Peek Chicken

6 chicken breasts
1 pkg. dry onion soup mix
1 can cream of mushroom soup
1 can cream of celery soup
1 1/2 can water
1 3/4 cup Uncle Ben's rice (not instant rice)
Salt & pepper to taste
One package of favorite frozen or mixed vegetables.
2 tablespoons oil.

Add oil to Dutch oven and heat to smoking - Season and brown chicken quickly both sides. (Undercook chicken a little as it will continue cooking in DO).

Remove meat, add water to deglaze pan then immediately stir in both cans of soup, add in dry onion soup mix, salt and pepper to taste and blend well.

When soup mixture is smooth stir in rice. Set browned chicken on top of soup/rice mixture and then spread frozen vegetables evenly over top of meat and cover.

Set Dutch oven on 10 coals with 10-12 on top. Cook for approx. 45 minutes/1 hr. or until rice has thoroughly cooked.

(Note: Over cooking will dry out rice mixture but it will still have an awesome flavor).

Serves 10

Chicken Supreme

1 Tbs. Butter
8-10 Skinless-boneless Chicken Breasts
6-8 Potatoes
6-8 Carrots
1 large Red Onion
1-26 oz can Cr. Of Mushroom Soup
1-26 oz can Cr. Of Chicken Soup
1-4 oz can Mushrooms
1 Tbs. Lawry's Seasoning Salt
1 tsp. Garlic Salt
1 tsp. Black Pepper

Brown: 1 cube Butter and 8-10 Skinless-boneless Chicken Breasts

Add: 6-8 Potatoes, skinned & diced, 6-8 Carrot's, skinned & sliced, 1 large Red Onion, 1-26 oz can Cr. Of Mushroom Soup, 1-26 oz can Cream Of Chicken Soup, 1-4 oz can Mushrooms, 1 Tbs. Lawry's Seasoning Salt, 1 tsp. Garlic Salt, 1 tsp. Black Pepper.

Simmer - Usually cooks in 45 min. to 1 hour

Serves 10 to 12

Lemon Pepper Chicken Supreme

4 chicken breasts, boneless & skinless
1 12-ounce bottle LAWRY'S Lemon Pepper Marinade
16 fresh asparagus spears
1 cup crab meat
4 medium mushrooms, sliced
1 small onion, sliced
8 tablespoons shredded Monterey Jack and cheddar cheese mixture
4 slices of bacon
2 slices Swiss or Mozzarella cheese and 2 slices American cheese
1 medium avocado
1 Roma tomato
2 tablespoons sliced almonds
1/2 tablespoon sesame seeds
LAWRY'S Lemon Pepper and LAWRY'S Seasoned Salt

Butterfly cut each chicken breast, leaving the halves attached. Place them in one-half of the LAWRY'S marinade sauce and let them sit for at least 30 minutes.

Remove the marinated breasts and lay them open on a flat surface. Discard the used marinade. Sprinkle each breast with LAWRY'S Lemon Pepper and LAWRY'S Seasoned Salt to taste. Place four asparagus spears on one half of each breast. Spread 1/4 of the crabmeat over the asparagus on each breast. Evenly distribute mushroom and onion slices on top of the asparagus spears. On top of the slices, sprinkle one tablespoon of shredded cheese. Fold over the remaining breast half onto the mixture to form a "sandwich." Wrap one slice of bacon around each "sandwich" and place them in a 12-inch Dutch oven. Pour one-half of the remaining unused marinade sauce over the chicken. Sprinkle the sesame seeds and almond slices over the breasts.

Cook at about 350°F. (8-10 charcoal briquettes under the oven and 16-18 on top) for about 45 minutes or until done. Maintain an even cooking temperature by rotating the oven between the layers of charcoal every 10 to 15 minutes.

While the chicken is cooking, cut each slice of cheese along both diagonals to create four triangles. Peel and slice the avocado and slice the tomato into round slices. When the chicken is done, carefully remove each piece and place it on a serving platter. On top of each chicken breast, arrange four cheese triangles in alternating layers presenting a colorful "V" or chevron pattern. The heat from the chicken will melt the cheese slices. On top of the cheese, garnish with slices of avocado and tomato on each breast. Drizzle some of the remaining marinade sauce over the chicken. Top it off with about 1 tablespoon of shredded cheese.

Serves 4

Baked Chicken with Cheese

8 chicken breasts, deboned
6 Tbs. olive oil
2 Tbs. lemon juice
2 Tbs. thyme
Salt
8 slices boiled ham
8 slices tomato
8 slices Swiss cheese
Aluminum foil

Cut foil into 12" squares, place chicken in center.

Combine oil, lemon juice, thyme, and a dash of salt and mix well. Spoon over breasts to coat.

Seal foil well and place in a 350 Dutch oven for 30 minutes.

Open foil and place one slice ham, cheese, and tomato over each breast.

Bake open for 3-5 minutes. Serve.

Serves 8

Chicken and Dumplings

4 packages dry chicken noodle soup mix
4 6oz cans de-boned chicken
4 cups biscuit mix
8 Tbs. powdered milk
12 cups water
1-1/3 cups water

Put biscuit mix and powdered milk in gallon zip-lock and shake to mix thoroughly. Double bag to store for later use.

In large pot or Dutch oven, boil 12 cups of water.

Add soup mix and chicken to boiling water and lower heat to simmer.

Mix 1-1/3 cups water to dry ingredients in zip-lock to make dough.

Drop dough by spoonfuls into the soup mixture.

Simmer 10 minutes uncovered, then 10 minutes covered.

Serves 8 to 10

Baked Chicken in a Pot

3-4 lb whole frying chicken

1 tsp. poultry seasoning

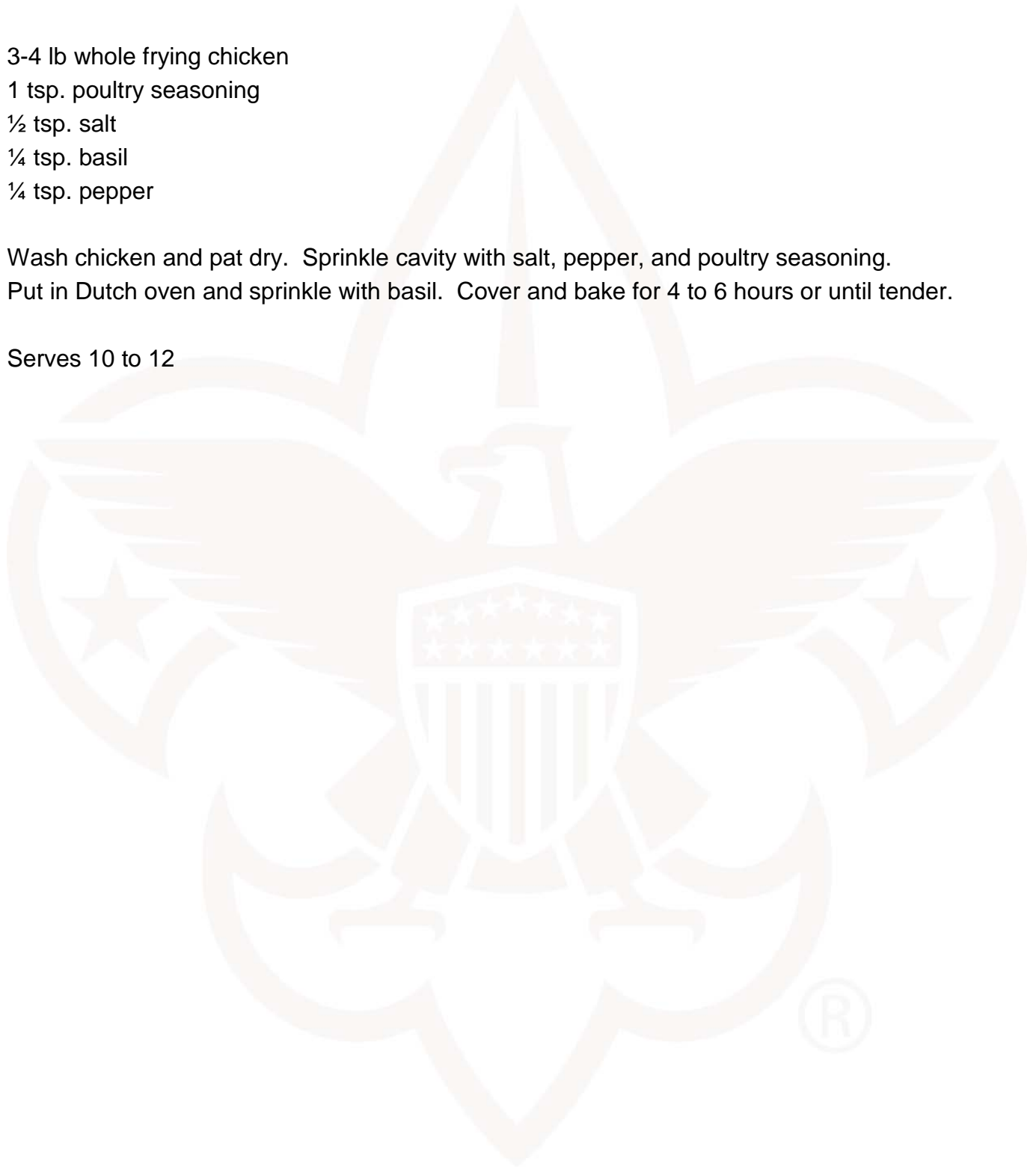
½ tsp. salt

¼ tsp. basil

¼ tsp. pepper

Wash chicken and pat dry. Sprinkle cavity with salt, pepper, and poultry seasoning. Put in Dutch oven and sprinkle with basil. Cover and bake for 4 to 6 hours or until tender.

Serves 10 to 12



Chicken with Cream Sauce

1 chicken, cut up
1 stalk celery, sliced
1 onion, halved
4 Tbs. parsley flakes
2 whole cloves
1 carrot peeled and sliced
1 tsp. salt
1 bay leaf, crushed
½ tsp. thyme
Water
Cheese cloth

SAUCE

1 can chicken stock
1/8 tsp. pepper
½ cups heavy cream
½ cups flour
½ tsp. salt
1 Tbs. parsley flakes
4 Tbs. margarine

Put chicken in Dutch oven and cover with water. Add celery, carrot, onion, and salt. Tie parsley flakes, bay leaf, cloves, and thyme in a small square of cheese cloth and add to pot. Cover and cook at low 7-9 hours.

Melt margarine in medium pot. Stir in flour and cook over low heat, stirring often until well blended. Gradually add in stock. Simmer until smooth. Add rest of ingredients. Remove chicken from oven, place into a large pot, and pour sauce over chicken and serve.

Serves 4 to 6

Chicken Fricassee

2 frying chickens, cut up
½ cups flour
½ tsp. red pepper
1 tsp. salt
1 tsp. black pepper
4 onions, chopped
1 cup olive oil
1 bunch parsley, chopped
1½ quarts water
1 Tbs. hot sauce
½ tsp. cayenne pepper

Put flour, red pepper, black pepper, and salt into gallon zip-lock.

Individually put each piece of Chicken into zip-lock bag and shake each piece of chicken to coat well.

Brown chicken in large skillet (or Dutch oven) with onions and olive oil.

Move all to Dutch oven and add 1½ quarts water.

Cook until chicken is tender. Stir often. Liquid should turn into gravy.

Ten minutes before serving, add parsley and season with cayenne pepper and Hot Sauce.

Serves 8

Chicken Gumbo

2 lb pre-cooked chicken breasts, 1" cubes
4 Tbs. cooking or olive oil
3 Tbs. flour
2 medium onions, chopped
2 medium bell peppers, chopped
2 cloves garlic, minced
1 qt water
Salt & pepper to taste
3 medium tomatoes, cubed
2 lb fresh okra, sliced ¼" slices
½ cup celery, chopped

Prepare roux with cooking oil and flour. Cook until brown, stirring often.
Add onion, bell pepper, and garlic. Slowly stir in 1 quart of water.
Add salt and pepper to taste. Add cut-up tomatoes, okra and celery.
Cover and cook about 30 min, until vegetables are done.
Add chicken and simmer an additional 6 min.

Serves 6 to 8

Spicy Chicken Gumbo

2 lb chicken breasts – grilled or pan fried in olive oil, cubed
2 medium onions, chopped
½ cups celery, chopped
3 Tbs. flour
2 cloves garlic, minced
2 lb fresh okra, sliced ¼”
2 green peppers, chopped
4 Tbs. olive oil
3 tomatoes, diced
1 tsp. red pepper
1 tsp. hot sauce
1 qt water

Prepare a roue with olive oil and flour. Cook in skillet until brown, stirring often.
Heat Dutch oven over medium heat and add roue. Add onion, pepper, and garlic.
Slowly stir in 1 quart water. Add salt, pepper, red pepper, and Hot Sauce.
Add cut up tomatoes, okra, and celery. Cover and cook about 30 minutes.
Add chicken and simmer about 15 minutes.

Serves 6

Chicken over Spaghetti

3 lb frying chicken, cut up
3 Tbs. olive oil
2 onions, thinly sliced
2 cloves garlic, minced
1 can tomatoes
1/3 cups green pepper, minced
1 tsp. salt
¼ tsp. black pepper
¼ tsp. cayenne pepper
¼ tsp. cumin
1 tsp. oregano
½ tsp. basil
½ tsp. celery seed
1 bay leaf
2 pounds spaghetti noodles
1/2 stick butter

Brown chicken in large skillet.

Layer onions in Dutch oven. Put browned chicken pieces on top of onions and add remaining ingredients. Cover and cook 1-2 hours.

Discard bay leaf and serve chicken and sauce over buttered spaghetti

Serves 10

Chicken Pie with Biscuit Crust Filling

8c chicken broth
6 carrots in ¼" slices
1 ½ lbs potatoes, diced
1 cup fresh parsley, minced
5 cups cooked chicken breast, cubed
2 onion, chopped
12 Tbs. margarine
12 Tbs. flour
½ tsp. thyme
½ tsp. nutmeg

Crust

2 2/3 cups flour
3 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
4 Tbs. margarine, softened
4 Tbs. shortening
2/3 cups cheddar cheese, shredded
2 large eggs, beaten
2/3 cups buttermilk
Egg Wash (generally 2 egg yolks beaten with a little (2 tbs.) water or milk)

In a large pot, bring broth to a boil. Add carrots, potatoes, and parsley and simmer for 10-15 minutes. Strain and Transfer veggies to large bowl, reserving broth, and add chicken to mixture. Mix well. In a skillet, sauté onions in margarine until clear. Add flour and cook into a roux, stirring, for 3 minutes. Add 6 cups broth (of your mixture) and stir. Bring mixture to a boil, stirring constantly. Add thyme and simmer 5 minutes. Stir in nutmeg, salt and pepper to taste. Pour sauce over the remaining chicken/veggie mixture. Stir gently & pour into Dutch oven.

In a large pot, combine flour, baking powder, baking soda, and salt. Add margarine and shortening. Blend until it resembles meal. Add cheese and mix well. Add eggs and buttermilk, stirring until dough is formed. On a floured surface, pat dough out ½" thick and cut biscuits. Arrange biscuits on the chicken mixture. Mix egg wash and brush tops of the biscuits. Bake at 450 for 10-15 minutes, or until the biscuits are puffed and golden.

Serves 10

Chicken Pot Pie

3 lb chicken breasts, cubed
2½ tsp. salt
1/3 tsp. pepper
1 stalk celery, chopped
1 onion, chopped
½ tsp. turmeric
4 potatoes, peeled, cut
2 stalks parsley, Chopped

Dough

2 cups flour
½ tsp. salt
2 eggs, beaten
4-6 Tbs. water

Place chicken in Dutch oven, add salt, pepper, celery, onion, and turmeric. Bring to a boil, reduce heat, cover and simmer about 1 hour. Do not overcook.

Remove chicken from broth.

Add potatoes to the broth. (Start to Make the Dough) Simmer 25 minutes until veggies are tender.

To make dough, place flour in a medium pot. Make a well in the center of the flour and add the eggs and salt. Gradually work eggs into the flour, adding only enough water to make soft but not sticky dough. Knead 5 minutes. Cover the dough and let rest 30 minutes.

Add chicken pieces and bring to boil.

By now, the dough should be done.

Divide the dough in half and roll out each as thinly as possible into a 15" square and cut each square into 2" squares with a sharp knife.

Slide the squares of dough into the broth a few at a time, pushing them down gently. Cover and simmer 20 minutes. Serve with parsley.

Serves 9

Chicken Stew

2 chickens, cut up
1 cup olive oil
2 cups flour
4 onions, chopped
1 cup celery, chopped
2 green peppers, chopped
3 quarts water
1 tsp. salt
1 tsp. black pepper
1 tsp. red pepper
1 tsp. Hot Sauce
1 Tbs. parsley flakes
¼ cups green onions, chopped

Brown chicken in olive oil in Dutch oven. Remove chicken and add flour to make roux. Stir constantly until brown.

Add onions, celery, and peppers. Cook until soft.

Add chicken and 3qt water. Add seasonings and stir well.

Let cook until chicken is tender. Add parsley. Cook for 5 minutes and serve.

Serves 8 to 10

Chicken Oriental

2 cans condensed golden mushroom soup
4 cans chunky chicken spread
2 cans fancy mixed Chinese vegetables, drained
2 cans cut green beans, drained
2 tsp. ginger
2 tsp. cumin sauce
2 Tbs. teriyaki sauce
Soy sauce
2 cans chow mein noodles or 2 pkgs. chow mein noodles – cooked according to directions.

In a medium pot, mix together mushroom soup, chicken spread, Chinese vegetables, and green beans. Cook over medium heat 10-15 minutes until bubbly hot.
Stir in ginger, cumin, and teriyaki sauce. Serve over chow mein noodles and with teriyaki or soy sauce to taste.

Serves 6

Chicken Tetrazzini

4 lb chicken, cut up
1 lb fresh mushrooms, thinly sliced
6 Tbs. margarine
4 Tbs. olive oil
3 cloves garlic, minced
4 Tbs. flour
2 cups heavy cream
Pinch of Nutmeg
Salt and Pepper to taste
2 lb spaghetti
Water
1 Tbs. salt
1 can parmesan cheese, grated

In a Dutch oven, combine chicken with enough salted water to cover meat by 2". Bring to boil, simmer for 20 minutes. Let cool.

Separate the meat from the skin and bones. Return the skin and bones to broth.

Cut meat into strips and reserve.

Simmer broth until reduced by ½. Strain and discard solids. Boil stock until reduced to 2 cup.

In a large skillet, sauté mushrooms and garlic in 2tbs margarine and 2 Tbs. olive oil until soft. Add remaining margarine and olive oil.

Add flour and stir well into a roux. Stir in reserved broth and cream. Add nutmeg, salt and pepper to taste. Bring sauce to boil, reduce heat and simmer 5 minutes.

Cook spaghetti in large pot until soft. Drain well. Stir ½ mushroom sauce into spaghetti and place into Dutch oven.

Add chicken meat to remaining sauce. Spoon into center of spaghetti. Sprinkle well with parmesan cheese and bake at 350 for 25-30 minutes. Serve with rest of parmesan cheese.

Serves 10

Spicy Hot Chicken in Marinade

12 Boneless Chicken Breasts
4 green onions
2 jalapenos
1/3 cups lemon juice
1/4 cups honey
2 Tbs. olive oil
2 Tbs. thyme
1/2 tsp. salt
1/4 tsp. allspice
1/4 tsp. nutmeg
2 gallon zip-loc bags

At home, place all ingredients (minus chicken) in blender and blend until smooth. Put half into each Ziploc bags.

At camp: Put 6 chicken breasts in each gallon zip-lock, and let set 2-6 hours in cooler
Grill chicken or simmer in Dutch oven and baste with marinade.

Serves 8

Summer Camp Fried Chicken

4 lb. chicken pieces, skinned (or use 16 Boneless Chicken Breasts)
2 cup buttermilk
2 Tbs. pepper
2 tsp. salt
4 tsp. chicken seasoning
1½ cups flour
Oil for frying
5- one gallon Ziploc bag

Place chicken with buttermilk, salt and pepper in double gallon zip-lock bag. Place in cooler for 3 hour. Hourly mix chicken while in bag.

Remove chicken from buttermilk and pat dry. Put flour into Ziploc - shake 2 pieces at a time. Fill large skillet with 1" oil and fry until golden on both sides. Remove pieces as they are done and drain on paper towels.

Serves 8 to 10

Camp Sunnen Chicken and Rice (Potosi, Missouri)

2 medium chickens, cut up (or use 12 Boneless Chicken Breasts)
2 Tbs. garlic powder
1 tsp. pepper
1 tsp. ground basil
1 tsp. tarragon
1 tsp. ground cumin
2 bay leaves, crushed
1 cup cider vinegar
1 bottle teriyaki sauce
Olive oil
2 gallon Ziploc bags
1 cup water
2 cups brown rice – prepared according to instructions

Combine dry ingredients, vinegar, and teriyaki sauce to make the marinade.

Peel skin from chicken and combine with marinade in double gallon zip-lock bag. Place in cooler for 1 hour. Put chicken and marinade in large pot and add 1 cup water. Cover and cook over medium heat about 40 minutes.

Remove chicken and brown in large skillet with $\frac{1}{4}$ in olive oil.

Return to pot and simmer, covered for 10 minutes.

Serve with hot cooked brown rice.

Serves 8 to 10

Stir Fry Garlic Honey Chicken

8 Boneless Chicken Breasts

1 small onion, minced

¼ cup lemon juice

¼ cup olive oil

2 Tbs. soy sauce

2 cloves garlic, minced

1 Tbs. ginger

2 Tbs. honey

2 tsp. parsley flakes

4 gallon Ziploc bags

2 cups white rice prepared according to instructions.

Cut chicken into 2" strips.

Mix together remaining ingredients (less the rice) in small pot.

Place ½ of the chicken into each Ziploc bag and pour ½ marinade into each bag.

Let meat marinate in cooler in double gallon Ziploc overnight.

Place Chicken and ½ the marinade into hot Dutch oven and cook till browned.

Add cooked rice and stir to coat. Serve

Serves 8

Lacquered Chicken

1 whole chicken cut up
3 large onions, chopped
1 large can tomatoes
1 orange, unpeeled, seeded and chopped
1 tsp. sugar
1 tsp. salt
1/8 tsp. pepper
1/2 cups water
1 tsp. instant chicken bouillon
3 heaping Tbs. grape jelly
Olive oil

In a Dutch oven, heat olive oil and sauté chicken until browned. Remove chicken and sauté onions until golden.

Add tomatoes, orange, sugar, salt, pepper and water. Set chicken pieces on top.

Sprinkle instant bouillon on top. Cover and cook slow 5-7 hours.

Before serving, remove chicken and wrap in foil to keep warm.

Change heat to high and simmer until thick enough to mound on a spoon. Stir in the jelly until the sauce just boils. Add chicken, making sure to cover each piece with sauce. Remove from heat and serve.

Serves 4

Unique Chicken Dinner

12 pieces of chicken - your choice of parts.

Flour

Margarine

2 sliced onions

8 sliced potatoes

4 sliced carrots

1 full stalk chopped celery

½ cup water

Flour the chicken. Melt margarine in Dutch oven and brown chicken.

Add onions and continue to brown.

Top with remaining ingredients.

Cover and let steam until tender.

Serves 6 to 8

Easy Chicken Casserole aka Tenderfoot Chicken Casserole

- 1 Whole chicken cooked, boned, chopped
- 2 cans Cream of Chicken Soup
- 1 cup Mayonnaise
- 1 box "Stove Top" stuffing, chicken flavor

Combine soup and mayonnaise in a large bowl.

Add seasoning package from stuffing mix and $\frac{3}{4}$ c stuffing crumbs.

Add chicken and mix well.

Place in Dutch oven and top with remaining crumbs. Bake at 350 for 30 min or until bubbly and crumbs are brown.

Variation: Substitute 1 can Golden Mushroom soup for Cream of Chicken soup.

Add shredded cheddar cheese in soup mixture or sprinkle on top.

Serves 4 to 6

Easy 8 Part Chicken Dinner

2 Chickens
1-1/2 cups Flour
Seasonings
8 Medium Potatoes
8 Carrots
8 large Broccoli pieces
6 to 8 oz oil
8 oz water

Cut vegetables and potatoes into small pieces for eating.

Cut each chicken into 8 parts. De-Skin chicken.

Mix flour and seasonings in plastic bag. Place 2 chicken parts at a time in bag and shake. Remove chicken from bag when coated and repeat until all chicken is coated.

Place potatoes in bag and shake. Remove potatoes from bag.

Put about 1/2 inch of oil in Dutch oven and place on coals. When oil is hot, add chicken and completely brown on all sides.

Remove chicken from pot and drain excess oil from pot.

Put chicken back in pot. Add approximately 1/4 inch of warm water.

Place potatoes and vegetables over chicken. Cover pot and place back on coals.

Put 10 coals on top of oven. Cook for 1 hour or until chicken is tender.

Check periodically to ensure there is always a small amount of moisture in the Dutch oven. Rotate upon each check.

Serves 8

Easy Italian Chicken

2 chickens, cut up
1 large jar spaghetti sauce
Oregano
Basil
Minced garlic
2 lb spaghetti Cooked to package directions
Water
1 Tbs. salt

Place chicken pieces in bottom of Dutch oven.
Add spaghetti sauce and stir to coat each piece.
Add oregano, basil, and minced garlic to taste.
Cook at low 5-7 hours. Stirring and turning occasionally.
Serve over cooked spaghetti

Serves 8 to 10

Egg Foo Canoe

2 can bean sprouts, drained
2 cans chicken, diced
1 onion, diced
1 clove garlic, minced
6 eggs, beaten
1 tsp. salt
1 tsp. red pepper
1 Tbs. teriyaki sauce
2 Tbs. olive oil
2 packages chicken gravy mix

Chop bean sprouts; add onions, garlic, chicken, and seasonings. Blend well.
Add eggs. Fry by spoonfuls in large skillet in olive oil.
Make chicken gravy according to package directions and serve as topping for patties.

Serves 6 to 8

Festive Chicken Bake

¼ cups flour
1 tsp. paprika
1 tsp. onion powder
1 tsp. garlic powder
1 tsp. each salt and pepper
3 lb chicken, cut up
2 Tbs. olive oil
1 can sliced pineapple
2/3 cups light molasses
1 Tbs. mustard
1 Tbs. cider vinegar
1 can sweet potatoes, drained (or use red-potatoes)
Gallon zip-log bag

Combine flour, paprika, onion powder, garlic powder, salt and pepper in gallon zip-lock bag and shake well to mix.

Add chicken pieces and shake well to coat then brown in large skillet with olive oil.

Drain pineapple, saving juice. Combine juice, molasses, mustard, and vinegar in small pot and mix well. Place chicken in Dutch oven, and arrange potatoes around chicken. Brush with ½ of the sauce. Cover and bake at 350 for 30 minutes. Top with pineapple, brush with remaining sauce, and cook 30 minutes more.

Serves 8 to 10

Fly Like an Eagle Chicken

3-4 lb chicken, cut up
1 tsp. salt
½ tsp. red pepper
1 tsp. paprika
2 onions, chopped
1 green pepper, chopped
1 jar pimento, diced
¾ tsp. chili powder
1/8 tsp. dried red pepper
1 small jar stuffed green olives, drained
2 cloves garlic, minced
2 chicken bouillon cubes
1 cup diced ham
1 can tomatoes
1 cup peas
1 cup long grain rice
Water as needed

Mix salt, pepper, and paprika together. Season chicken with this mixture. Put all ingredients except rice in Dutch oven.

Cover and cook at 300 for about 2-3 hours.

Add rice and cook at 375 for 1 hour. Water may be needed near end of cooking.

Serves 10

Half and Half - Ham and Chicken

1-½ cup baked ham, ½" cubes
1-½ cup cooked chicken, ½" cubes
1 cup sliced mushrooms with liquid
1 large green pepper – cleaned, chopped
3 Tbs. butter
3 Tbs. flour
1 cup hot chicken stock
1 cup light sour cream
Salt
Ground pepper
1 large pimento cut in small squares

Sauté mushrooms and green pepper in butter; remove from Dutch oven.

Add flour to the oven and blend well. Gradually stir in hot stock, cream, salt & pepper. Place over low heat and simmer for about 10 min.

Combine chicken, ham, mushroom mixture and pimento, and add to the sauce. Heat thoroughly.

Serves 8 to 10

Native American Chicken Curry

2 ½ lbs chicken breasts, cut into 1 ½" strips

Water

Salt

Celery tops

3 Tbs. margarine

1 tart apple, peeled and diced

1 onion, thinly sliced

1 Tbs. curry powder

1/3 cups raisins

1 cup chicken broth

½ cups Coca-Cola

3½ Tbs. flour

1 cup evaporated milk or cream

1 tsp. salt

¼ tsp. pepper

8 servings rice cooked to package directions

Two Gallon size Ziploc bags

Cook chicken and a few celery tops in a large pot of boiling salted water. Cover, reduce heat to simmer and cook 45 minutes.

In a large skillet, melt the margarine and add apple, onion, and curry powder. Sauté for 5 minutes. Stir in raisins, chicken broth, and Coke.

In a medium pot, mix flour with cream. Stir until smooth.

Add salt, pepper, and apple/onion mixture. Cook over low heat until thick and creamy.

Stir in drained cooked chicken.

Cool and pour into gallon double Ziploc bags. Store in cooler overnight. Reheat slowly and serve over cooked rice.

Serves 8

Arroz con Pollo

3-4 lb chicken, cut up – Or use 10 Chicken Breast
2 bouillon cubes
1 cup chopped onion
1 cup diced ham
1 cup green pepper, chopped
1 can (14 oz) tomatoes
1 jar (2 oz) pimento, diced
1 package (10 oz) frozen peas, thawed
¾ tsp. chili powder
1 tsp. salt
1 jar (3-½ oz) stuffed green olives, drained
½ tsp. white pepper
1 tsp. paprika
2 cloves garlic, minced
1 cup raw rice (long grain)

Mix salt, pepper, and paprika together. Season chicken with this mixture.
Put all ingredients except rice and peas in Dutch oven.
Cover and cook at 300 for about 2 to 3 hours.
Add rice and peas and cook at 375 for 1 hour.
Water may be needed near end of cooking.

Serves 6 to 8

Mandarin Orange Chicken

Three 12 ½ oz. cans canned chicken or use 10 Chicken Breast

2 envelopes dry onion soup mix

1 8-oz. can water chestnuts, drained

2 8-oz. cans pineapple chunks, undrained

2 11-oz. cans mandarin oranges, undrained

Fresh ground pepper added to taste

1 cup raw rice (long grain) per 2 persons

On stove top over low heat, brown chicken in nonstick skillet. Remove chicken when browned; discard any grease.

Combine onion soup mix, water chestnuts, pineapple chunks, and mandarin oranges. Pour over chicken placed in large pot with lid.

Simmer for 30 to 40 minutes or until done. Serve over rice.

Serves 6 to 8



Thanks to: John C. Kates III, Troop 5 Scoutmaster, Detroit, Mich.

Chicken Couscous with Sun-dried Tomatoes and Broccoli

6 Chicken Breast cut into cubes
24 sun-dried tomatoes (not in oil, look like dry red prunes)
4-1/2 cups of broccoli florets
3 package of couscous (chicken flavor)
Water (1-1/2 cup more than couscous recipe calls)
3 cups raw rice (long grain)

Cut Chicken into bite sized cubes, cook in Dutch oven over medium heat. Remove meat from Dutch oven and set aside.

Cut sun-dried tomatoes into 1/4-inch strips. Place in water and bring to a light boil. Tomatoes will start to turn the water red.

Add broccoli. When broccoli is almost at preferred tenderness (about 3 minutes), add couscous (and its spice packet), and chicken chunks. Reduce heat to simmer.

When couscous is cooked according to the directions on the package, remove from heat. Let sit for 3 minutes, uncovered, then fluff and serve.

Serves 6 to 9

Thanks to: Chris Scott, Troop 718 committee member, Winterville, N.C.

Honey Chicken

6 chicken breast
3 cups hot oil
1/2 cup honey
2 cups flour
2 tablespoons lemon pepper
1 cup water
1 gallon Ziploc bag

Instructions place flour and seasonings in bag and shake chicken.

Pre Heat oil in Dutch oven and deep fry chicken for about 10 minutes until golden brown and tender.

Drain grease and add 1 cup water and 1/2 cup honey and cook for 45 minutes on med heat.

Serves 6

Thanks to: Jase Allen, from: www.scoutorama.com

BEEF



Meal in a Mug

2 pounds lean ground beef
2 cups water
1/4 cup onion, chopped
1 1/2 cups uncooked elbow macaroni
21 ounce can pork and beans (do not drain)
1 can tomato soup
1 envelope sloppy Joe mix
Shredded co-jack cheese
1 large bag corn chips

In Dutch oven, brown beef and onion. Add water, beans, soup and sloppy Joe mix.
Bring to a boil and add macaroni.
Reduce heat, cover and simmer.
Before serving, garnish with shredded cheese and crushed corn chips.

Serves 8

Easy Taco Bake

1 lbs. ground beef
1/2 c. chopped green pepper
1/2 c. chopped onion
1 package taco mix
8 corn tortillas
1 jar salsa
1 c. shredded Monterey jack cheese
3/4 c. water
1 cup sour cream

Brown meat with green pepper and onion.

Drain. Stir in taco mix and cook five minutes.

Arrange tortillas to overlap on bottom of sprayed Dutch oven. Top tortillas with meat mixture, and then with cheese. Return to Low heat (to melt cheese).

Cut into 8 Pie Shape Pieces - Serve with Sour Cream

Serves 4

Walking Taco

1 lbs. ground beef
1/2 c. chopped green pepper (1 pepper)
1/2 c. chopped onion (1 large sweet onion)
1 pkg. taco mix
1 can stewed Italian Tomatoes
8 corn tortillas or 8-2oz. bags Fritos Chili Cheese Corn Chips
1 jar salsa
1 jar taco sauce
1 container hot sauce
1 c. shredded Monterey jack cheese
3/4 c. water – If necessary
1 cup sour cream
1 package shredded lettuce
1 large tomato diced

Brown meat with green pepper and ½ onions.

Drain. Stir in taco mix and stewed tomatoes with juice and simmer ten minutes or until most liquid evaporates. (Add water if taco mix is still lumpy)

Open Bags of Corn Chips and Serve with remaining items of Choice.

Serves 4

Corned Beef & Cabbage

2 lb well trimmed corned beef
1 small onion, quartered
Boneless brisket or round
1 clove garlic, crushed
1 small head green cabbage, cut into 6 wedges
6 medium carrots cut into quarters

Pour enough cold water on corned beef in Dutch oven to just cover. Add onion and garlic. Heat to boiling, reduce heat. Cover and simmer until beef is tender, about 2 hours. Remove beef to warm platter, keep warm. Skim fat from broth. Add cabbage and carrots, heat to boiling. Reduce heat and simmer uncovered 15 min.

Serves 6 to 8

Corned Beef with Dijon Glaze

3 lb corned beef brisket
4 cups water
¼ cup vinegar
¼ cup Worcestershire Sauce
2 bay leaves
8 whole cloves
3 cloves garlic, crushed
½ cup Dijon mustard
½ cup orange marmalade
2 Tbs. horseradish
2 Tbs. Worcestershire Sauce

Place brisket in Dutch oven. Add water and next 5 ingredients, bring to a boil.

Cover, reduce heat and simmer 2-½ to 3 hours or until tender.

In a small saucepan, combine Dijon mustard, marmalade, horseradish, and Worcestershire sauce.

Cook over medium heat, stirring constantly, until bubbly.

Remove brisket and drain.

Return brisket to oven and spread with ½ cup glaze. Bake at 350 for 20 min.

Serve with remaining glaze.

Serves 8 to 10

Corned Beef Hash Burgers

2 cans corned beef hash, cut into 4 slices each can
2 Tbs. olive oil
2 cans condensed golden mushroom soup
1 cup water
8 slices onion
8 slices tomato
8 pieces lettuce
8 hamburger buns
8 oz shredded cheddar cheese

In large skillet, brown hash in olive oil.

Pour off grease.

Add soup and water, top with onion. Heat, and stir soup occasionally.

Serve on 8 buns. Top with tomato and lettuce. Serve with A-1 sauce.

Makes 8 hash burgers

Swiss Steak with Vegetables

Round steak 3 to 4 lbs. cut into 4 to 6 oz pieces

1½ cups flour

Salt

Pepper

5 ribs celery sliced on diagonal

5 carrots - sliced

1-1/2 lbs. Roma tomatoes - quartered

2 bunches green onions roughly chopped

½ Pound fresh mushrooms

Oil

2 cups water

Start with a Dutch oven (12") that has been dried upside down over the fire this will add a smoky flavor to the dish. Preferred woods would be hickory, cherry, or apple.

Oil lid to Dutch oven

Pound steaks to tenderize

Roll steak in flour seasoned with salt and pepper

Fry steaks until browned

Sauté vegetables in the Dutch oven.

Place the steaks and extra flour on top of the vegetables.

Add water to just cover the meat.

Let cook for 1 to 1-1/2 hours at low heat 250 to 300 (If you can stand the smell for that long)

Serves 8

Chili Mac Delight

2 lbs ground beef
3 Tbs. olive oil
16oz elbow macaroni
12 onion, chopped
1 green pepper, diced
¼ cups celery, chopped
¼ cups green onion, chopped
1 can stewed tomatoes
1 can tomato sauce
2 cups water
2 Tbs. Worcestershire sauce
8 drops Hot Sauce
1 tsp. salt
½ tsp. lemon pepper
½ tsp. celery salt
2 cans kidney beans

In Dutch oven brown meat in olive oil. Drain and retain drippings.

Return 3 Tbs. of drippings to oven and sauté macaroni, onion, green pepper, celery, and green onion for 5minutes, stirring constantly.

Return meat to oven, add tomato sauce, stewed tomatoes, and water. Mix well.

Add remainder, except kidney beans, and mix well. Cover and simmer for 25 minutes.

If ingredients are dry, add more water.

Add kidney beans and simmer for another 10 minutes. Serve.

Serves 7 to 9

Ann's Brisket

3-4 lb beef brisket
Seasoned tenderizer
2-3 Tbs. flour
Salt and pepper

Coat brisket well with tenderizer. Wrap with 2 layers of heavy duty foil. Refrigerate overnight. Place brisket in foil in Dutch oven, cover and cook 225 to 250 for 6 to 7 hours. You can cook it faster but it is juicier if cooked slow. Remove from foil and place on warm serving plate. Using the juice, flour, salt and pepper, make a thin gravy. Heat to a boil, stirring constantly. Boil for 1 minute. Pour gravy over brisket before serving.

By Ann Audleman, Ft Walton Beach, Florida

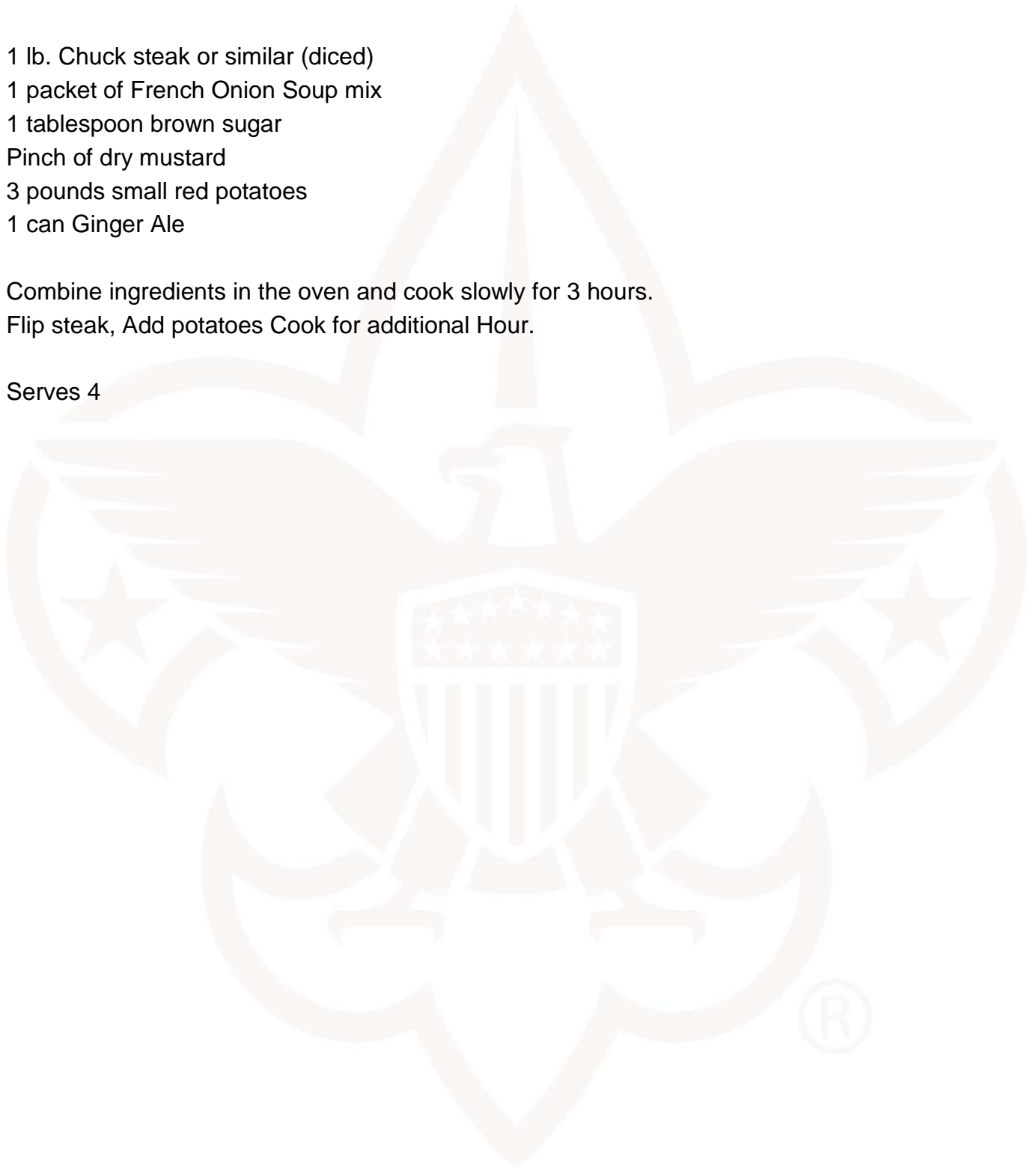
Serves 8

Australian Beef 'N' Ale

1 lb. Chuck steak or similar (diced)
1 packet of French Onion Soup mix
1 tablespoon brown sugar
Pinch of dry mustard
3 pounds small red potatoes
1 can Ginger Ale

Combine ingredients in the oven and cook slowly for 3 hours.
Flip steak, Add potatoes Cook for additional Hour.

Serves 4



First Class Grilled Steak and Baked Potatoes

3 lb boneless sirloin steak
1 ½ tsp. pepper
¾ tsp. caraway seeds
¾ tsp. ground turmeric
¼ tsp. cardamom
2 gallon size Ziploc bags
8 Large baking potatoes

Mix all ingredients except steak.

Sprinkle on both sides of steak and lightly press into beef.

Place into Ziploc bag. Squeeze out air and seal.

Place in second Ziploc and seal. Put in cooler at least 1 hour.

After 30 minutes, poke potatoes & individually wrap in tinfoil and place onto coals.

After 30 minutes Turn Potatoes ½ turn, leaving in coals.

Remove steak from cooler and Grill over coals 25-30 minutes, turning each 2 or 3 times.

Cut into serving pieces.

Variation: Add a marinate sauce (A1 or Soy) to the initial bag.

Serves 6 to 8

Flank Steak Pinwheels

Two 1-1 ½ lb flank steaks
2 cup onions, chopped
4 Tbs. garlic flakes
1 cup oil
2/3 cup vinegar
2 tsp. salt
½ tsp. thyme
½ tsp. marjoram
1/8 tsp. red pepper
20 toothpicks

Diagonally slice steaks across grain into ¼in thick slices.

Roll up slices and secure with toothpicks.

Place pinwheels in a medium pot and sprinkle with chopped onion.

In a separate pot combine remaining ingredients, stirring well.

Pour marinade over pinwheels.

Cover and put in cooler at least 8 hours.

Remove pinwheels from marinade.

Grill over medium-hot coals 14 to 16 minutes or until desired degree of doneness, turn pinwheels frequently.

Serves 6 to 10

Flank Steak Teriyaki

4-6 flank steaks
4-6 pineapple slices
1 Tbs. salad oil
½ cup soy sauce
¼ cup sugar
1 tsp. ginger
1 clove garlic, crushed
½ tsp. MSG
3 One Gallon Ziploc Bags
2 Cups Rice - prepared according to box instructions

To form marinade, in a container combine all except steaks and pineapple. Mix well.

Place 2 steaks into each bag and pour marinade over steaks.

Squeeze out air & seal bags and place into a cooler. Let marinate 1 to 1-½ hours (Or longer.)

Fry steaks in very hot skillet brushing once with marinade.

Add pineapple during last few minutes, brush with marinade and cover.

Cook 3-5 min over low heat.

Serve over rice.

Serves 4 to 6

French Style Roast Beef

3 lb Boneless chuck or rolled rump roast
6 whole cloves
1 bay leaf
4 cups water
2 med. onions, quartered
2 med. stalks celery, cut into 1" pieces
1 tsp. salt
5 peppercorns
1 large clove, garlic
4 med. carrots cut into quarters
2 med. turnips cut into quarters

Place beef roast, salt, thyme, clove, peppercorns, bay leaf and garlic in Dutch oven, add water. Heat to boiling, reduce heat and simmer covered for 2-½ hours.

Add remaining ingredients. Cover and simmer until beef and vegetables are tender, about 30 min.

Remove beef and vegetables. Cut beef into ¼" slices. Strain broth and serve with beef and vegetables.

Serves 9

Sirloin Stroganoff

2 lbs boneless sirloin, cut into 2 x ½in strips
1 cup flour
½ tsp. salt
¼ tsp. pepper
1 can beef broth
1 large onion, sliced
2 cloves garlic, minced
1 Tbs. Worcestershire sauce
1 ¼ cups water
2 bay leaves
¼ tsp. paprika
½ cups olive oil
½ lb fresh mushrooms, sliced
2 packages brown gravy mix
1 package egg noodles

Mix flour, salt, and pepper in small pot.

Coat meat with mixture and brown in Dutch oven in olive oil.

Stir in broth, Worcestershire, water, bay leaves, and paprika. Bring to simmer.

Cook for 1 -1 ½ hours or until meat is almost tender.

Add mushrooms. Thicken with gravy mix.

Serve over cooked egg noodles

Serves 8

Traffic Signal Stuffed Peppers

9 large green peppers (3 green, 3 yellow, 3 red)
2 lb ground beef
3 Tbs. olive oil
2 medium onions, chopped
2 tsp. salt
½ tsp. pepper
½ tsp. cumin
½ tsp. coriander
½ tsp. basil
½ tsp. oregano
½ tsp. garlic powder
2 Tbs. Worcestershire sauce
1 cup celery, chopped fine
1 cup uncooked rice
1 large Can Italian stewed tomatoes
2 small cans tomato soup
1 cup water

Cut stem from green peppers, remove stem, seeds, and veins.
Rinse then blanch in boiling water for two minutes. Remove, drain, and cool.
Heat olive oil in large skillet. Add meat, onion, and celery.
When meat is browned, drain, put back in skillet and add spices and Worcestershire sauce.
Stir until mixed well then remove from heat.
Prepare rice according to package directions.
When done, (In a large pot) combine rice and meat mixture, stir to mix well.
Heap mixture into peppers.
Arrange in Dutch oven (or 2) and cover with soup and water mixture.
Bake at 350 for 1 hour.

Serves 9

Grilled Stuffed Peppers

2 cans stewed tomatoes
2 cups pre-cooked rice
4 cans roast beef spread (2 lbs hamburger pre-cooked till brown can be substituted)
1 cup catsup
½ cups water
1 tsp. salt
½ tsp. pepper
1 medium onion, minced
2 cloves garlic, minced
8 medium green peppers
8 squares heavy duty aluminum foil

In a medium pot, mix together tomatoes, rice, roast beef spread, catsup, water, salt, and pepper.

Sauté onions and garlic in olive oil and add to mixture.

Cut thin slice from stem end of each green pepper. Remove all seeds and membranes.

Wash inside and outside.

Lightly stuff each pepper with rice mixture and place on square of heavy duty aluminum foil.

Wrap securely and cook over medium hot coals 30 minutes. Turn once.

Variation: you can substitute 2 pounds of 80% hamburger for the roast beef spread.

Serves 8

Tinfoil Stuffed Bell Peppers

2 lbs hamburger
2 cans stewed tomatoes
1 cup catsup
1 tsp. salt
½ tsp. pepper
1 medium onion, minced
2 cloves garlic, minced
8 medium green peppers
2 sticks butter
9 squares heavy duty aluminum foil

Cook hamburger and drain or better yet, have it precooked.

In a medium pot, mix together hamburger, tomatoes, catsup, salt, and pepper

Sauté onions and garlic in 1 tablespoon butter on one square aluminum foil and add to mixture.

Cut thin slice from stem end of each green pepper. Remove all seeds and membranes.

Wash inside and outside.

Lightly stuff each pepper with mixture and place one tablespoon butter on top then put on square of heavy duty aluminum foil and wrap tightly.

Cook over medium hot coals 30 minutes. Turn once.

Serves 8

Contributor Jodie Simmers, Found on www.scoutorama.com

Eastern Horizon Spareribs

2 cup water
½ cup soy sauce
1 Tbs. garlic flakes
3 lb. spareribs, cut into 2" pieces
2 Tbs. brown sugar, packed
1 Tbs. cornstarch
1 Tbs. sesame seeds
2 Tbs. chopped green onion
¼ tsp. ground ginger

Combine water, ¼ cup soy sauce, and garlic in large pot.

Place ribs in liquid and bring to boil. Reduce heat, cover and simmer over low heat (1 hour).

Remove cover and bring to boil and cook 20 minutes longer.

Drain and reserve ¼ cup cooking liquid.

Mix remaining ¼ cup soy sauce, brown sugar, cornstarch, sesame seeds, green onion, and ginger.

Place spareribs and reserved cooking liquid in large skillet over medium heat.

Pour soy sauce mixture over ribs and cook, turning ribs often and spooning sauce over ribs until sauce is thickened and adheres to ribs (10min).

Serve from warm skillet.

Variation: Sensational if made with venison ribs instead of spareribs.

Serves 6

Easy Beef in a Pot

2 pound or larger round steak
1 can Pepsi or Coke
 $\frac{3}{4}$ cups ketchup
1 large onion, sliced
1 green pepper, sliced
2 Tbs. olive oil
 $\frac{1}{2}$ tsp. Salt
1 level tsp. Pepper
1 lb egg noodles, cooked

Cut round steak into 8 strips

Heat Dutch oven over medium heat. Add olive oil and round steak. Lightly Brown steak

Add onions, when onions are soft, remove meat and onions. Drain oil from oven.

Re-add meat, onions, and green pepper. Add can of Pepsi, ketchup and salt and pepper.

Cover and place coals on bottom and top of oven in 1 to 2 ratio.

Cook 1 hour or until sauce thickens. Serve over egg noodles.

Variation: To make Old Goat style, Add 4 Tbs. teriyaki sauce and 2 Tbs. garlic powder while browning. Do not drain. Add $\frac{1}{4}$ cups jalapeno peppers and 1 tsp. red pepper to mixture before baking.

Serves 4 to 6

Easy Beef Stew

2 lb. Stew meat
3 large onions
Potatoes
Baby Corn or bag of frozen corn
Carrots
Peas
Cauliflower
2 Beef bouillon cubes
Mushrooms
Seasoning Salt
Cornstarch
Water
Kitchen Bouquet

Cut meat into pieces of eating size, Cut onion into quarters, Cut vegetables and potatoes into desired size for eating.

Put ¼ inch of oil in Dutch oven and place on coals. When oil is hot, add meat and onions.

Cook until meat is browned. Remove pot from fire and drain off excess oil.

Add all vegetables, potatoes, and mushrooms. Add seasoning to taste. Add bouillon cubes.

Add enough warm water to cover vegetables. Cover and place pot on coals and put 10 coals on top. Cook until vegetables are tender.

When vegetables are tender, add corn starch to thicken water mixture.

Add some Kitchen Bouquet to create browner gravy.

Serves 6

Picadillo

1 pound ground beef
2 tablespoons vinegar
1 teaspoon garlic, minced
1 teaspoon cumin powder
1 tablespoon vegetable oil
1 onion, sliced in slivers
1 red (or green) bell pepper, sliced into 1/4-inch-thick slices
1 8-oz. can tomato sauce
1 bay leaf, crushed
1/4 cup raisins
1/4 cup green olives, sliced 1/4 inch thick (sliced salad olives with pimientos)
Salt and pepper to taste
2 cups instant rice

Before leaving for camp, thoroughly mix beef, vinegar, garlic, and cumin and marinate for at least 15 minutes. Freeze the marinated beef in a flat block for overnight camping or in a thicker block for long-term ice chest storage. Stored in an ice chest, it should then thaw by the time you are ready for it.

Sauté the onion and pepper in the oil. When they become soft, add the beef and cook until the pink disappears. Then add the remaining ingredients and simmer for 5 to 10 minutes.

Prepare and Serve over instant rice.

Serves 4

Basic Hamburger, Beans & Biscuits

2 lbs lean Hamburger or Turkey Hamburger
4 lbs Pork & Beans
1 jar Hickory Smoked BBQ sauce
1 jar Mesquite BBQ sauce
1 jar Regular BBQ sauce
1 cup shredded Cheese
Ketchup
Mustard
2 medium Onions – diced fine
Your favorite Rollout Biscuit Mix or 2 Tubes biscuit dough

Brown and drain the Hamburger. Add both cans of Pork & Beans. Mix well. Add as much or as little of the three BBQ sauces to the mix. Again, mix well. Add Ketchup and Mustard to taste. Once all is mixed, add a handful of chopped onions, the finer the better. Let simmer on low heat for 15 minutes.

Rollout Biscuits. Cut out/separate in circles. Cut circles in half giving two half circles. Stir the Beans & Hamburger. Arrange biscuit halves on top of simmering beans. Stand biscuit halves on end so that round halves are up. Cover the complete top of the beans and hamburger mix with biscuit halves. Add all shredded cheese on top of biscuits.

Bake for 30 minutes at 400 degrees. It's done when the biscuits are done.

Serves 10

Beef Bourguignon

4 lb. beef roast, cubed
1 ½ cups red sparkling grape juice
1/3 cups olive oil
1 tsp. thyme
1 tsp. black pepper
1 lb bacon, cut into pieces
3 cloves garlic, minced
1 onion, sliced
1 lb mushrooms, sliced
1/3 cups flour
2 cups instant rice

Mix grape juice, olive oil, thyme, and pepper in small pot. Place beef in gallon Ziploc and add grape juice mixture for marinade. Double bag and place in cooler overnight.

In large skillet, cook bacon until soft.

Add garlic and onions, sautéing until clear.

Add mushrooms and cook until slightly wilted.

Drain beef saving marinade and place in bottom of Dutch oven. Sprinkle flour over beef, stir until well covered. Add mushroom mixture on top. Pour reserved marinade over all. Cover and cook at low 7-8 hours.

Cook rice in separate pot when beef is ready to serve.

Serve Beef over rice.

Serves 8

Jambo Burgers ala Trails West

3 lb. ground beef
3-4 medium onions, diced
2 cans vegetable soup
2 cans vegetable-beef soup
1 envelope onion soup mix
2 Tbs. garlic powder
1 tsp. red pepper
3 cups pre-cooked rice
Olive oil
Salt to taste

Put 2 Tbs. olive oil in large skillet and heat. Add onions and sauté until soft. Reserve.

Mix ground beef, garlic powder, red pepper, and onion soup mix. Form into small balls and fry until done in large skillet with $\frac{1}{4}$ in olive oil. Drain and reserve.

Open soup and pour into Dutch oven. Add one can of water and bring to boil.

Add onions and beef meatballs.

When mixture begins to simmer, add cooked rice and reduce to just below simmer.

Cover and cook 10 minutes, adding water when necessary.

Serves 8 to 10

Kishkakon Stuffed Beef Rolls & Gravy

2 large boneless round steaks
Salt & pepper
8 Tbs. mustard
8 slices bacon, cut into ½'s
2 medium onions, chopped
½ cups parsley flakes
8 dill pickle halves
4 Tbs. oil
3 cups cold water
1 tsp. salt
1 tsp. pepper
2 Tbs. flour
Sandwich size Ziploc bag
Toothpicks

Pound beef until ¼ inch thick. Cut each steak into 4 equal pieces.

Lightly sprinkle with salt and pepper. Spread each piece with 1 tsp. mustard.

Place 1½ strip bacon in center of each. Sprinkle with onion and parsley.

Place pickle half on narrow end of each and roll up. Wrap rest of ½ strip of bacon around each roll. Fasten with toothpicks.

Heat oil in large skillet until hot. Cook rolls over medium heat until brown.

Add water, 1 tsp. salt, 1 tsp. pepper, and heat to boiling. Reduce heat.

Cover and simmer about 45 minutes.

Remove rolls and keep warm. Add enough water to skillet to measure one cup.

Shake 2 Tbs. cold water and flour in Ziploc bag until mixed well. Open bag and add to skillet.

Heat to boiling and stir constantly until gravy sets. Serve gravy over rolls.

Serves 8

Beef Casserole with Edam

2 onion, chopped
½ cups margarine
2 lbs sirloin steak, sliced thin
1 large can tomatoes
2 red bell peppers, diced
1 green pepper, diced
2 eggs, hard-boiled, chopped
½ cups raisins
½ cups black olives, pitted and halved
½ cups sweet gherkin pickles, chopped
2 cans mushrooms
5 tsp. flour
1 cup beef broth
½ tsp. oriental chili paste
1 tsp. chili sauce
1 tsp. ketchup
1 tsp. Hot Sauce
1 lb Edam cheese, sliced ¼ in slices (a mild, hard, yellow cheese, produced in a round shape and coated with red wax)

In a large skillet, sauté onion in margarine until golden.

Add steak, tomatoes, and peppers. Cook, stirring, until veggies are softened.

Add egg, raisins, olives, gherkins, and mushrooms. Cook, stirring for 1 minute.

Stir in flour and cook for 2 minutes, stirring constantly.

Stir in broth, chili paste, chili sauce, ketchup, Hot Sauce, and salt and pepper.

Simmer, stirring constantly for 5 minutes. Line the sides of a medium pot with some of the cheese slices. Pour the beef mixture into the pot and cover it with remaining cheese slices. Put a pie pan upside down in a pre-heated Dutch oven. Place the pot on the pie pan. Cover the pot and the Dutch oven. Bake at 325 for 15 minutes.

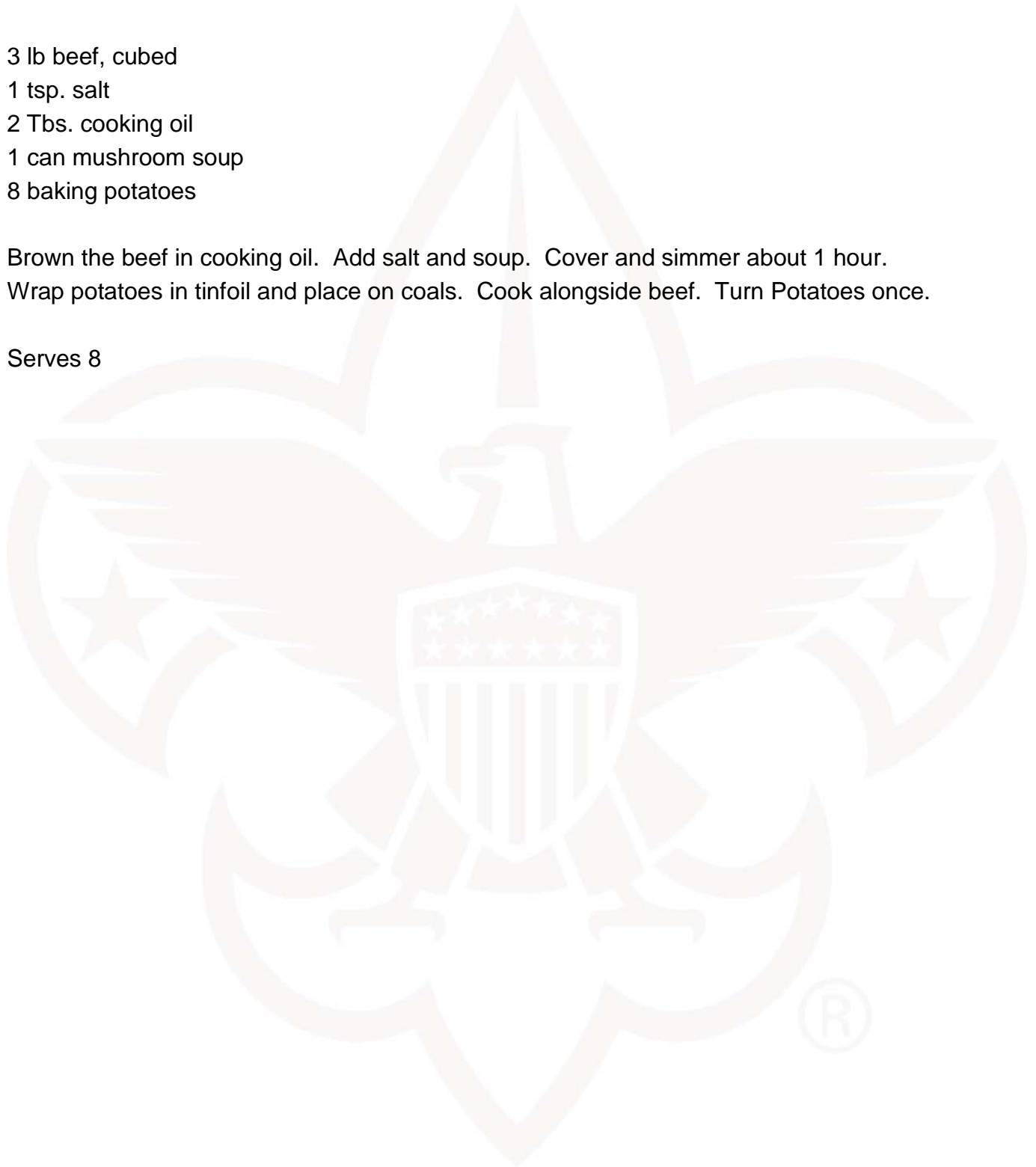
Serves 6

Beef Goulash

3 lb beef, cubed
1 tsp. salt
2 Tbs. cooking oil
1 can mushroom soup
8 baking potatoes

Brown the beef in cooking oil. Add salt and soup. Cover and simmer about 1 hour.
Wrap potatoes in tinfoil and place on coals. Cook alongside beef. Turn Potatoes once.

Serves 8



Beef Pot Roast

3-4 lb rump roast or pot roast
6 medium potatoes, pared and halved
3 medium carrots, cut into 2" pieces
2 medium onions, halved
1 tsp. salt
¼ tsp. pepper
½ cup water or beef broth
3 tablespoons oil

Brown roast in oven on all sides in small amount of oil.

Remove meat, from Dutch oven and salt and pepper.

Place half of vegetables in bottom of oven, return meat to oven and add remaining vegetables and liquid.

Cover and cook at 300 for 3-5 hours depending upon size of roast and degree of doneness desired.

Remove meat and vegetables carefully and place on serving platter.

Serves 6

German Sauerbraten

4 lbs beef rump roast
1 ½ cups vinegar
1 cup Coca-Cola
¾ cups water
3 onions, sliced
2 stalks celery, sliced
2 carrots, sliced
10 peppercorns
10 whole cloves
3 bay leaves
2 Tbs. sugar
1 ½ tsp. salt
3 Tbs. olive oil
2 gallon sized Ziploc bags

Gravy:

3 cups drippings plus strained marinade
5 Tbs. flour
5 tsp. ginger snap crumbs

2 to 3 days before serving, combine vinegar, Coke, water, onions, celery, carrots, pepper, cloves, bay leaves, sugar, and salt to make marinade.

Place meat into a gallon Ziploc, pour in marinade, squeeze to remove air and seal. Double bag and place in cooler. Turn occasionally.

When ready to cook, heat olive oil in Dutch oven. Remove meat from bag, saving marinade, and brown.

Add 1 cup of marinade plus veggies and bay leaves.

Cover and simmer 2 hours. Remove. Strain drippings and make gravy.

Slice meat into serving pieces and serve with gravy over top.

Serves 10 to 12

Hungarian Goulash I

2 lb beef tips, cubed
2 tsp. paprika
1 small onion, chopped
1-½ tsp. salt
3 Tbs. Wesson or Olive oil
¼ tsp. pepper
1 large can whole tomatoes
1 cup sour cream
4 oz whole mushrooms (or 1 can)
2 Tbs. flour
1 package egg noodles – prepared according to directions

Brown beef tips and onion in oil, add whole tomatoes (with juice), mushrooms and seasonings. Cover and simmer. Stir occasionally until meat is tender, about 1-½ hours. Blend flour and sour cream. Gradually stir into meat mixture. Heat to serving temperature and serve over noodles.

Serves 6

Hungarian Goulash II (With Coke)

3 lbs beef chuck, cut into 1" cubes
2 Tbs. olive oil
3 onions, chopped
2 cloves garlic, minced
1 Tbs. paprika
2 ½ tsp. salt
½ tsp. caraway seeds
1 can Coca-Cola
1 large can tomatoes, chopped
3 Tbs. flour
Water
1 package egg noodles – prepared according to directions

Heat olive oil in Dutch oven and brown meat. Remove meat when browned.

Sauté onion and garlic in drippings until soft.

Stir in paprika, salt, and caraway seeds. Cook for 1 minute.

Stir in meat, Coke, and tomatoes. Cover and simmer about 1 ½ hours.

Blend flour with a little water to make a smooth paste and add to meat mixture. Stir well.

When thickened, serve over noodles.

Serves 6 to 8

Round Roast Steak

2 large round roasts

Pepper

Garlic powder

Onion powder

1 lb thick bacon

2 cup salt

2 Tbs. water

½ lb margarine

Cotton string

Season steak with pepper, garlic and onion powder.

Wrap bacon around sides of steak but leave top and bottom exposed.

Tie bacon to steak with string securely anchoring bacon to steak.

Combine salt and water to make paste.

Mound about ½ of mixture over top of steaks covering meat completely.

Place steak on rack over hot coals, salt side down, and char-broil 8 minutes.

Mound remaining salt mixture on raw side (during initial cooking).

Turn steaks over again and char-broil another 8 minutes.

Remove steak from grill and discard salt crust and bacon.

Slice meat on diagonal every 2".

Heat margarine in large skillet until foaming and lightly brown.

Place a few slices at a time in skillet and cook to desired doneness. ~1 minutes on each side.

Serve.

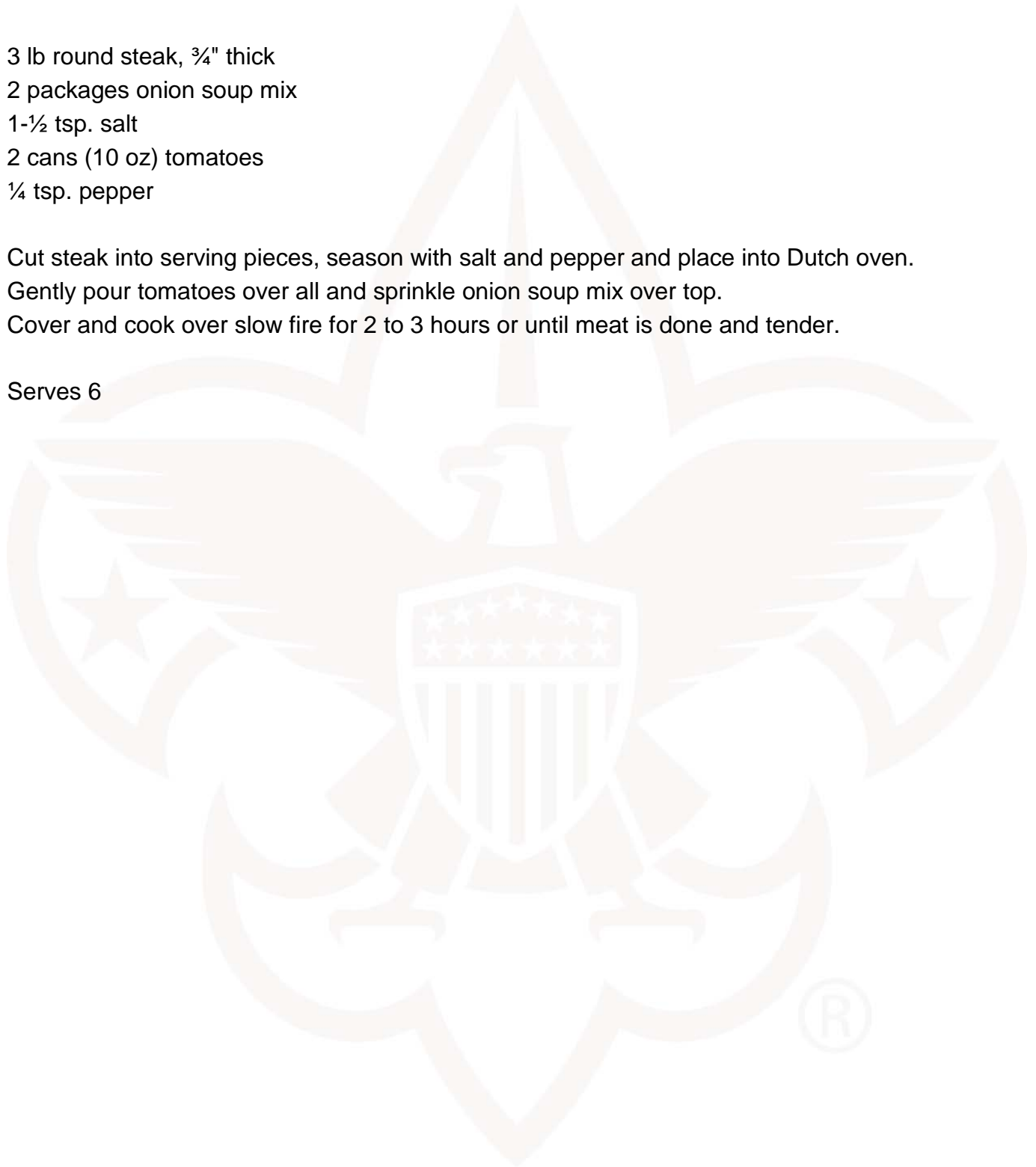
Serves 6 to 8

Onion Swiss Steak

3 lb round steak, $\frac{3}{4}$ " thick
2 packages onion soup mix
1- $\frac{1}{2}$ tsp. salt
2 cans (10 oz) tomatoes
 $\frac{1}{4}$ tsp. pepper

Cut steak into serving pieces, season with salt and pepper and place into Dutch oven.
Gently pour tomatoes over all and sprinkle onion soup mix over top.
Cover and cook over slow fire for 2 to 3 hours or until meat is done and tender.

Serves 6



Beef Sausage with Kidney Bean

2 lbs pre-cooked beef sausage, cut into 2" lengths

2 slices bacon, chopped

2 onions, chopped

1 can tomato sauce

¼ cups ketchup

1 Tbs. lemon juice

1 Tbs. Worcestershire sauce

1 Tbs. brown sugar

1 tsp. salt

1 Tbs. garlic powder

1 tsp. chili powder

½ tsp. red pepper

Fry chopped bacon in Dutch oven until crisp.

Remove and reserve bacon.

Sauté onions in bacon fat until light brown.

Add tomato sauce into which 1 tsp. flour has been added. Cook until slightly thickened, stirring constantly.

Add kidney beans with liquid, add rest of ingredients except sausage and bacon and stir well. Cover and simmer 9~15 minutes.

Add sausage and bacon. Cook 8 minutes longer and serve.

Serves 6

Beef Stew

2 lb stew meat, 1" cubes
1 large onion, sliced
3 Tbs. oil
1 can (1lb 12oz) tomatoes
½ cup flour
1 clove garlic, minced
2 tsp. salt
1/3 cup water
½ tsp. pepper
1 bay leaf
6 carrots, cut into 1" pieces
3 medium potatoes, peeled, cubed

Coat beef cubes with a mixture of flour, salt and pepper. Brown in hot oil in bottom of oven.

While oven is still hot, pour water in and scrape brown bits from bottom.

Place remaining ingredients into oven and cover.

Simmer 1 to 2 hours or until meat is tender and potatoes are done.

Serves 6

Meat Loaf I

3 lb ground beef
½ cup bell pepper
1-½ cups quick oats
2 packages onion soup mix
2 eggs
1½ tsp. salt
½ tsp. dry mustard
¼ tsp. marjoram

Mix all ingredients and put in casserole pan. Place in Dutch oven. Bake 1 hour, covered.

Serves 6 to 8

Meatloaf II

2 lb ground beef
2 eggs – beaten
2 small potatoes, shredded
2 onions, shredded
2 tsp. oregano
2 Tbs. instant beef bouillon
1 Tbs. onion powder
1 Tbs. garlic powder
2 cup tomato sauce (or BBQ Sauce)
Olive oil

At home, combine beef, potatoes, onion, eggs, and dry ingredients and cold store in double gallon Ziploc bag.

At camp, heat 2 Tbs. olive oil in Dutch oven. Lightly brown mixture.

Remove from heat, draining drippings from Dutch oven.

Place mixture in loaf pan or shape beef mixture into loaf. Return to Dutch oven

Pour tomato sauce (or BBQ sauce) onto loaf and bake ½ hour.

Serves 6 to 8

Poor Man's Steak

2 lb package Ground beef
2 tsp. Salt
¼ tsp. Pepper
2 cups Cracker Crumbs
1-1/3 cups Milk
½ stick Margarine
2 cans Mushroom Soup
1 cup Water

Mix together meat, salt, pepper, crumbs, and milk. Pack into loaf pans or shape like load (place in Ziploc bag).

Let stand in refrigerator overnight or at least 6 hours.

Remove and cut into ½" to ¾" slices and brown in Dutch oven with margarine over medium heat (don't let the margarine burn).

Mix soup with 1 cup of water and pour over meat placed in Dutch oven. Bake at 350 for 1½ hours.

Serve as 2 slices per person.

Round Steak Oriental

1/3 cups olive oil
1 ½ lb round steak
1 green pepper cut into strips
1 lb fresh mushrooms, sliced
1 can water chestnuts, drained
1 jar home-style beef gravy
1 large can chow mein noodles
½ tsp. salt
1 large onion, sliced
2 cloves garlic
1 pkg. long grain brown rice – cooked per instructions
Soy sauce

Cut steak into ¼" strips. Heat oil in Dutch oven.

Over medium-high heat and add steak, onion, garlic, green pepper, mushrooms, and salt. Cook until meat is brown, stirring constantly.

Add water chestnuts and gravy. Reduce heat, cover and simmer 1 hour. Stir occasionally.

Serve over cooked long grain brown rice and sprinkle with chow mein noodles. Use soy sauce to taste.

Serves 6

Russian Beef Stroganoff

1 ½ lbs chuck steak, cut into 1 ½" strips

3 Tbs. flour

1 tsp. salt

2 Tbs. olive oil

2 onions, finely chopped

2 cloves garlic, minced

½ cups Coca-Cola

¼ cups water

2 Tbs. flour

½ cups water

1 Tbs. Worcestershire sauce

2 can mushrooms with liquid

1 cup sour cream

2 Tbs. parsley flakes

Enough mashed potatoes to make 8 servings (potatoes, milk or cream, and butter)

Put flour, salt, and beef into a gallon Ziploc bag and shake to coat each piece.

In a Dutch oven, heat olive oil, add meat and brown slowly.

Add onion, garlic, Coke, and ¼ cups water. Mix well. Cover and simmer 30 minutes.

In a small pot, mix 2 Tbs. flour with ½ cups water. Stir until smooth

Add to meat mixture along with un-drained mushrooms. Stir and cook until thickened.

Stir in sour cream and heat gently until gravy simmers.

Serve over mashed potatoes.

Serves 8

Salisbury Steaks

2 lb ground beef
2/3 cup bread crumbs
1 tsp. salt
½ tsp. pepper
2 eggs
2 large onions, sliced
2 cans (10 oz) condensed beef
2 cans (4 oz) mushrooms, drained
1 carton Broth – Beef preferred
¼ cup cold water
4 Tbs. cornstarch

Mix ground beef, bread crumbs, salt, pepper and eggs.

Shape into 8 oval patties, each about ¾" thick. Cook patties over medium heat, turning occasionally, until brown, about 10 min, drain.

Add onions broth and mushrooms. Heat to boiling, reduce heat. Cover and simmer until beef is done, about 10 min.

Serves 8

French Quarter Beef Mess

1-½ lb ground beef
1 can (16 oz) French style green beans
1 can tomato soup
1 small onion chopped
1 can mushrooms
2 packages noodles – prepared per instructions

In Dutch oven or large pot, brown ground beef and onion until onion is clear.
Drain and add other ingredients. Heat through and salt to taste.
Serve plain or on top of noodles.

Thanks to Lynne Waltz, Troop 546, Niceville, FL.

Serves 6

Chinese Pepper Steak

2 lbs round steak, cut into thin strips 2" long
4 Tbs. olive oil
2 clove garlic, minced
2 tsp. salt
2 cups beef broth
2 green peppers, sliced into thin strips
2 cups celery, thinly sliced
2 onions, thinly sliced
1 can Coca-Cola
3 tomatoes, cut into 8 wedges each
½ can Coca-Cola
4 Tbs. cornstarch
2 Tbs. teriyaki sauce
8 servings rice cooked to package directions

Heat oil in Dutch oven and brown meat and garlic.

Add beef broth, cover and simmer 15 minutes.

Stir in green pepper, celery, onions, and Coke.

Cover and simmer for 5 minutes. Do not overcook veggies.

Gently stir tomatoes into mixture. Blend cornstarch into ½ cup Coke and teriyaki sauce.

Stir into meat mixture until sauce is thickened. Serve over hot rice.

Serves 8

Coney Dogs with Old Goat Sauce

1 can tomato soup
¼ tsp. dry mustard
1 Tbs. Worcestershire sauce
1 ½ lb ground beef
1 onion, minced
1 clove garlic, minced
2 bay leaves
½ tsp. paprika
¼ tsp. ground cloves
1 onion, chopped
½ tsp. sugar
1 tsp. chili powder
8 Hotdogs
1 package Hotdog Buns

Brown ground beef, minced onion, and garlic in large skillet. Drain.
Add rest of ingredients and simmer until thick.
Serve with cooked wieners on a bun.

Variation: To make ultra Old Goat style, increase chili powder to 2 tsp. Add ½ tsp. Hot Sauce, and sprinkle of caraway seeds and fennel seeds.

Serves 4

Skillet Hash

4 cups ground beef, cooked
2 cups chopped potatoes, cooked
1 cup chopped onion
1 tsp. salt
¼ tsp. red pepper
¼ tsp. sage
1 package brown gravy mix, dissolved to directions
¼ cups bacon grease or shortening
1 Tbs. garlic flakes

Mix meat, potatoes, onions, garlic and seasonings; mix with brown gravy mixture.
Heat bacon grease or shortening in large skillet.
Add hash and fry slowly until brown and crisp.

Serves 10

Sourdough Steak

3-4 lb round steak
1 cup flour
2 tsp. onion powder
2 tsp. paprika
1 tsp. red pepper
1 cup sourdough starter
 $\frac{3}{4}$ cups oil

Using a meat-tenderizing mallet, pound steak to $\frac{1}{2}$ " thick.
Cut into serving pieces.
Combine flour and 3 seasonings
Dip pounded steak in sourdough starter, then into flour mixture.
Fry in oil in large skillet.

Serves 9 to 11

Southwest Flank Steak

6 fresh chili peppers
2 Tbs. garlic flakes
1 Tbs. brown sugar
1 tsp. thyme
¼ tsp. salt
¼ tsp. red pepper
2 lb beef flank steak
2 gallon-size Ziploc bags
2 packages beef Rice-a-Roni as side dish – prepared per instructions

Place chili peppers and enough water to cover in medium pot. Heat to boiling. Boil uncovered 5 minutes. Drain. Remove stems and chop. Mix chili peppers and remaining ingredients except steak. Rub mixture on both sides of steak. Place in gallon Ziploc™. Squeeze air out and seal. Place in another gallon Ziploc and seal. Put in cooler for 1 hour. Grill over coals 5 minutes on a side. Cut beef diagonally across grain into thin slices. Serve with beef Rice-a-Roni as side dish.

Serves 6 to 8

Star Steak

2 lbs ground beef
2 tsp. salt
½ tsp. pepper
2 cups Italian bread crumbs
1 1/3 cups milk
2 tsp. onion powder
2 tsp. garlic powder
Olive oil
2 cans mushroom soup
1 cup water

Mix first seven ingredients together.

Put into double gallon Ziploc and place in cooler overnight.

Form into loaf and cut into slices and brown in olive oil.

Mix soup with water and pour over meat placed in Dutch oven. Bake at 350 for 1½ hours.

Serves 6 to 8

Steak and Mushrooms

1 lb mushrooms, sliced
2 cups onions, diced
¼ cups margarine
8oz can tomato sauce
1 Tbs. Worcestershire sauce
½ tsp. salt
½ tsp. pepper
½ tsp. onion powder
½ tsp. garlic powder
1 round steak, cut into Quarters
1 cup flour
1 Gallon sized Ziploc Bag

Mix salt, pepper, onion and garlic powder with flour and put into a gallon Ziploc bag.

Put one ¼ steak at a time into bag, shake and coat thoroughly.

Sauté in large skillet in margarine for 5 minutes.

Add onion and mushrooms. Cook another 5 minutes.

Add remaining ingredients and stir well. Simmer 45 minutes.

Serves 4

Stew and Biscuits

- 1 roast ($\frac{1}{4}$ - $\frac{1}{2}$ lb. per person; cheaper than stew meat)
- 1 bottle Zesty Italian salad dressing
- 1 Tbs. Worcestershire sauce
- 1 Tbs. butter or margarine
- 1 large onion
- 1 tsp. pepper
- 1 tsp. garlic salt
- 1 tsp. seasoning salt
- $\frac{1}{2}$ cup corn starch
- 1 or 2 cans refrigerated jumbo biscuits
- 1 large Ziploc bag
- 2 or 3 - 1 lb. bags frozen vegetables (chef's choice - many combinations are available.)

Note: The onion can be omitted if the frozen vegetable package includes onion. It's nice to include a specialty mixture of vegetables for color and variety.) 1 package mushroom (or brown) gravy mix. Also, a package of e.g., McCormick, beef stew seasoning can be used in place of the seasonings and corn starch.

The morning of the dinner, cut up the roast into bite-sized cubes, put the cubes in the Ziploc bag, and add the salad dressing and Worcestershire sauce. Seal the bag and knead to mix the contents. Put the bag back in the cooler until it's time to cook. It is best if the meat can marinate at least four hours (this imparts a wonderful flavor to the meat as well as tenderizes it). Dice the onion. Sauté' in the butter in the Dutch oven. Then add the marinated meat and spices and brown the meat. After the meat has browned, add the mixed vegetables and stir.

When everything is combined, mix the gravy mix with water in a separate cup per the instructions on the package and add to the stew. Add liquid as needed.

Cover the Dutch oven and allow to cook for about $\frac{1}{2}$ hour, stirring occasionally.

There will be extra liquid in the stew from the marinade, vegetables, and added water, which will have to be thickened. To do this, mix the corn starch with cold water in a separate cup until it is a thick white liquid. Slowly stir this into the stew over heat until it starts to thicken.

Cover and allow to simmer on low heat for 5 - 10 more minutes, stirring frequently.

Pull the oven off the fire and uncover. Place jumbo biscuits on top of the stew leaving a small gap between the biscuits. Cover the oven and place the oven on a pile of coals, then place coals on the lid. Check periodically until the biscuits are light golden brown.

Serves 2 to 3 per pound of roast.

Swiss Steak I

3 lb round steak
3 stalks celery, peeled, chopped fine
3 Tbs. butter
½ cup catsup
1 tsp. salt
1 Tbs. chopped parsley
1 large onion, diced
½ cup water

In a Dutch oven Brown steak in butter. Add celery, catsup, parsley, and onion. Cover and simmer 2 to 2-½ hours. ½ cup water may be needed if mixture thickens too much.

Serves 6 to 8

Swiss Steak II

3 lb round steak sliced into bite sized pieces

3 Tbs. margarine

1 tsp. salt

1 large onion, sliced

3 stalks celery, chopped fine

½ cups ketchup

1 Tbs. parsley flakes

1 Tbs. garlic flakes

1 tsp. oregano

½ cup water

Heat Dutch oven and add margarine and Steak, lightly Brown steak.

Add rest of ingredients, cover, and simmer 2 - 2 ½ hours.

½ cup water may be added if mixture thickens too much.

Serves 6 to 8

Taco Pie I

1-½ lb ground beef
1 medium jar Taco sauce
4 large corn tortillas
1 8 oz package shredded cheddar cheese
1 can (8 oz) tomato puree

Brown ground beef, drain.

Combine taco sauce and tomato puree.

Line Dutch oven with aluminum foil.

Place 2 tortilla shells in Dutch oven. Place ½ of ground beef on top, pour ½ taco sauce over top.

Place 2 more tortilla shells on top and place in rest of beef and pour remaining taco sauce on top. Sprinkle with cheese.

Cover and bake until cheese is melted.

Variations: Add chopped onions, mushrooms or tomatoes to meat or to each layer

Serves 6

Taco Pie II

1 ½ lbs ground beef
4 large corn tortillas
1 can tomato puree
1 jar taco sauce
1 can green chilies
1 medium onion, chopped
¼ tsp. red pepper
¼ tsp. cumin
8oz shredded Monterey jack cheese

Brown ground beef with onions and drain.

Combine taco sauce, tomato puree, red pepper, cumin, and green chilies.

Line Dutch oven with aluminum foil.

Place 2 tortillas in Dutch oven. Pour ½ of ground beef, then ½ sauce mixture on top of tortillas.

Place 2 more tortillas on top and pour in rest of beef and sauce mixture. Top with cheese.

Cover and bake until cheese is melted.

Serves 6

Taste Tingling Round Steak

2 large onions, chopped
4 Tbs. garlic flakes
4 tsp. ground ginger
4 Tbs. oil
3 lb beef round, cut into 1-1/2" cubes
2½ cup water
4 Tbs. lemon juice
4 Tbs. soy sauce
4 tsp. brown sugar, packed
½ tsp. ground cardamom
½ tsp. ground cinnamon
½ tsp. red pepper
¼ tsp. ground nutmeg
¼ tsp. ground cloves
Hot cooked rice

Cook onion, garlic, and ginger in oil in large skillet over medium heat until onion is tender. Remove with slotted spoon and set aside.

Add beef to skillet. Cook, stirring frequently until all liquid is evaporated and beef is brown (25min).

Stir in onion mixture and remaining ingredients except rice. Heat to boiling.

Reduce heat to low. Cover and simmer until sauce is thickened.

Serve with rice.

Serves 8 to 10

Tin Plate Special

1 lb dry pinto beans
3 lb beef rump roast
1 tsp. olive oil
1 cup banana pepper or green pepper strips
2 medium onions, sliced
2 cups tomato juice
1 can tomato sauce
½ cups water
2 tsp. cider vinegar
2 tsp. brown sugar
2 tsp. salt
1 tsp. each dry mustard & thyme

Wash beans. Cover with cold water and soak overnight.
Bring beans to boil and cook 1 hour. Drain and discard water.
Cut roast into 1" cubes. Brown roast in hot oil in a Dutch oven.
Add peppers onions and cook until tender.
Add beans and remaining ingredients.
Cover and bake 3 hours or until beans are tender and meat is done.

Serves 9 to 11

Blade Blackie's Poison Peppers

1 1/2 pounds thick-sliced or chunked bacon
1 medium head of cabbage
1/2 cup water to start
1 bag hot peppers (a dozen or so, depending on your tolerance for hot)
1 softball-size onion
2 sweet peppers
1 can condensed cream of mushroom soup
1 pound dried beef or favorite meat, cut into 1-inch squares
Salt, pepper, garlic (cloves or powder)

Cook in a very large skillet or Dutch oven.

Cut bacon into squares, fry until golden brown. Leave grease in the DO.

Chop cabbage into 1/2-inch strips, break apart, and add. Fill DO with cabbage and add 1/2 cup water. As cabbage cooks down, add rest of cabbage until all has been put in. Cover the DO but uncover it occasionally to stir cabbage to keep it from sticking. Cook until cabbage starts to get limp.

Cut the onion and sweet peppers into small pieces and add, keeping some of the strips of each for garnish (if desired).

Add the meat squares and the can of mushroom soup. Add water as needed, enough for a broth that allows soup to blend easily and keeps stock from sticking.

Add salt, pepper, and garlic according to taste, mixing well. Cook until sauce is thick.

Determine the amount of "hot" you want to achieve and add hot peppers, leaving the stems on the peppers. (This keeps the seeds inside the peppers.) When stirring, do not break open the peppers.

Cook until sauce is smooth and thick, stirring occasionally. Garnish the top with pieces of onion and the colorful hot and sweet peppers. Simmer about 15 minutes.

This dish can be served by itself or on bread or rolls with butter for that extra taste boost.



Serves 10 to 12

Thanks to: Stephen D. (Blade Blackie) Black, Troop 381 committee chairman, Spring Mills, Pa.

Two Stew for a Crew

2 lb. ground beef
2 large onions, sliced
2 large potatoes, sliced
2 cans of mixed vegetables in water
2 cans of cream of mushroom soup

Line Dutch oven with foil.

Brown ground beef and onions in large skillet. Drain.

Layer ground beef on bottom of Dutch oven.

Layer potatoes.

Layer mixed vegetables with liquid from only one can.

Layer cream of mushroom soup.

Place about 5 charcoal briquettes on bottom of oven and 10-12 on the lid.

Bake for 35-40 minutes.

Serves 6 to 8

PORK & HAM



No Peek Pork

6 loin chops
1 pkg. dry onion soup mix
1 can cream of mushroom soup
1 can cream of celery soup
1 1/2 can water
1 3/4 cup Uncle Ben's rice (not instant rice)
Salt & pepper to taste
One package of your favorite frozen or mixed vegetables
2 tablespoons oil

Add oil to Dutch oven and heat to smoking - Season and brown pork quickly both sides. (Undercook pork a little as it will continue cooking in DO).

Remove meat, add water to deglaze pan then immediately stir in both cans of soup, add in dry onion soup mix, salt and pepper to taste and blend well.

When soup mixture is smooth stir in rice. Set browned pork loin on top of soup/rice mixture and then spread frozen vegetables evenly over top of meat and cover.

Set Dutch oven on 10 coals with 10-12 on top. Cook for approx. 45 minutes/1 hr. or until rice has cooked through.

(Note: Over cooking will dry out rice mixture but it will still have an awesome flavor).

Serves 10

Little Porky

3 lbs. diced pork

½ lb. fresh mushrooms

2 cans cream of mushroom soup

1 box (12 oz) Stove Top stuffing – Prepare according to instructions

Pre-heat 12" Dutch oven from the bottom for 5 minutes. Place diced pork in oven. Stir until brown.

Add soup. Mix with the pork. Simmer for ½ hour to 45 min. (This tenderizes the meat.)

Place mushrooms on top. Place stuffing mix on top of mushrooms

Bake 30 minutes with 5 coals on the bottom and 10 coals on top.

Serves 6

Pork and Potatoes

3 pounds fresh pork, cut into bite sized pieces.

1 large onion, chopped into one inch squares

8 large potatoes, cut into chunks

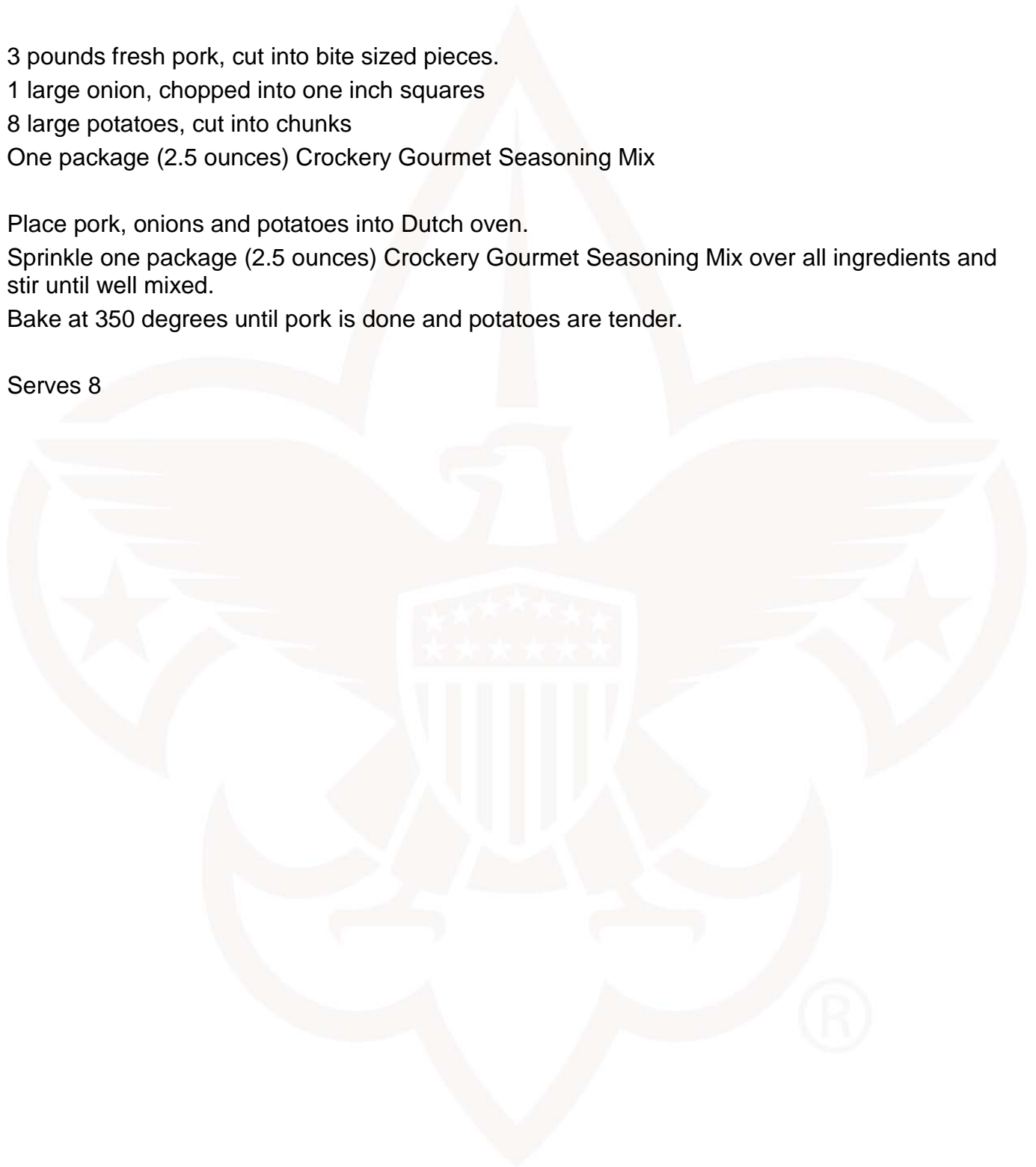
One package (2.5 ounces) Crockery Gourmet Seasoning Mix

Place pork, onions and potatoes into Dutch oven.

Sprinkle one package (2.5 ounces) Crockery Gourmet Seasoning Mix over all ingredients and stir until well mixed.

Bake at 350 degrees until pork is done and potatoes are tender.

Serves 8



One Pot Ham Dinner

6lb ham

6-8 Golden Delicious apples peeled, cored then diced

1 sweet potato halved

1/4 cup cinnamon sugar

3 dumplings or tubes of buttermilk biscuits

½ cup water

Pre-heat #12 Dutch oven. Add ham w/1/2 cup water place 1/2 sweet potato on each side.

Bake 1 hour

Turn Ham, Add diced apples. Bake 1/2 hour.

Remove ham and sweet potato

Add cinnamon sugar - stir.

Place biscuits on top of apples.

Bake until biscuits are browned about 15-20 minutes.

Serves 12 to 14

Stuffed Marinated Pork Chops

4-1" thick pork chops (butterfly to the bone)
1 bottle Honey Mustard dressing or marinade

PREP: Pour ½ bottle dressing/marinade along with 4 chops into a 1 gallon Ziploc freezer bag. Coat each chops and cure in the refrigerator overnight or for 10-12 hours. Place bottle of unused dressing/marinade in the refrigerator for later use.

6 oz. box Stove Top Pork Stuffing mix
1 cup Ocean Spray raisins
1 large unpeeled carrot (grated)
1 2/3 cups water
¼ cup Crisco butter flavor

Prepare Stuffing Mix per instructions on the box, except add carrot and raisins to water along with the seasoning packet and Crisco.

Remove chops from dressing/marinade sauce and discard sauce/bag.

Fill inside of chop with stuffing and place into 12" oven with the bone in the center of the oven. Fill and place remaining chops in oven to form a clover leaf with the bones in the center of the oven. Bake at 350° for 30 minutes.

(Hold the remainder of the stuffing aside for later use).

Remove most of the fat/liquid from the oven with paper towels. Don't move the chops.

Lightly baste the top of the chops with dressing/marinade spoon the remainder of the stuffing over the top. Continue to bake at 350° for 30 to 40 minutes.

Serves 4

Apple Stuffed Pork Tenderloin

Serves 4

- 1 small apple, chopped (Granny Smith)
- 1/2-cup bread crumbs, soft
- 1/4 cup celery, chopped
- 1/4 cup green onions, chopped
- 2 Tablespoons raisins
- 2 Tablespoons walnuts, chopped
- 2 - 3 pound pork tenderloin, trimmed of fat
- 1/2 cup apple cider
- 1 1/2 teaspoon cornstarch
- 1/8 teaspoon cinnamon
- Dash of nutmeg
- 12" cotton string

Stuffing:

1. Stir together the chopped apple, bread crumbs, celery, raisins, walnuts, green onion, and nutmeg.
2. Add 1 Tablespoon of the cider. Mix well.

Meat Preparation:

1. Butterfly the tenderloin. Cover with clear wrap and gently pound to 1/2 inch thickness.
2. Spread stuffing mixture over meat. Roll up from one side.
3. Tie with cotton string to secure. Brush with some of the remaining apple cider.
4. Place meat on a rack (place an inverted pie pan or other spacer/rack) in a 12" Dutch oven.
5. Bake for approx. 45 minutes to 1 hour.

Sauce: While tenderloin is baking, combine in a sauce pan the rest of the apple cider, cornstarch, and cinnamon. Cook and stir till thickened and bubbly. Serve with tenderloin.

CHARCOAL HINTS: Use 10 to 12 briquettes underneath and 12 to 14 on the lid.

Serves 4

Baked Pork Chops

4 Tablespoons OLIVE OIL
½ Cup FLOUR
1 Tablespoon PEPPER
1 Tablespoon SALT
2 EGGS, beaten
1-1/2 cups FRESH BREAD CRUMBS
1 Cup fresh ground PARMESAN CHEESE
1 Tablespoon dried SAGE
1 Teaspoon grated fresh LEMON PEEL
4 PORK CHOPS, 1 inch thick, center cut.

Instructions:

Pre heat a 12-inch Dutch oven with Olive Oil. – Medium Heat - Use about 20 briquettes

In a pie plate mix Flour, Pepper, and Salt.

In a 2nd pie plate beat 2 Eggs.

In a 3rd pie plate mix Bread Crumbs, Parmesan Cheese, Sage, and Lemon Peel.

Roll each chop in flour, then egg, then bread crumb mixtures, and put into Dutch oven.

Cook chops for about 2 minutes on each side until golden brown.

Place lid on the Dutch oven and bake at 400~ for about 20 minutes. Use about 10 to 12 briquettes under the Dutch oven and about 14 to 16 the lid.

9. Invert lid and place chops on the lid.

10. Put about 20 briquettes under the kettle and use drippings to make gravy using remaining pie plate ingredients.

Add gradually to broth.

Heat to a boil, stirring constantly. Boil for 1 minute

Hint: Garnish chops with lemon and/or orange wedges.

Serves 4

Barbeque Pork Spare Ribs

Needed: Charcoal grill, Deep 12" Dutch oven, aluminum foil, and most of an afternoon.

Preparation time: 1/2 hour (to get coals burned down and cut up and prepare ribs)

Cook time: 3-4 hours (for grilling and slow cooking in Dutch oven)

Total time: up to 4-1/2 hours

3 slabs of pork ribs

1 pint of BBQ sauce

Hot pepper sauce (optional)

Vegetable oil

Black pepper

Water (keep 1/2" of water/bbq sauce in bottom of Dutch oven to prevent ribs from drying out)

Prepare charcoal grill for ash white hot coals and maximum grill height for slow browning. While coals are burning down, split slab ribs into individual rib pieces and swab with cooking oil.

Pepper liberally and then brown well on both sides. Do not pre-boil ribs (the pre-browning on the grill removes most of the fat).

Prepare deep 12" Dutch oven by placing an inverted pie pan or other spacer into Dutch oven bottom. This prevents ribs on the bottom from sticking and burning.

Place Dutch oven on the charcoal grill and add the browned ribs. Slow cook ribs covered, about 2-3 hours or until meat begins to fall off bone.

You may line oven with aluminum foil to ease clean up chores. (I only do this if the campgrounds clean up facilities are limited - I like the added flavor of cooking directly in the cast iron pot)

When the pot is half full of ribs I add bbq sauce to those on the bottom only. Continue loading the oven with the ribs. This step is optional as well as adjustable since some folks prefer to add sauce after cooking. The steaming sauce and juices flavor the bottom ribs thoroughly and the top ribs somewhat less.

Remember to cook slowly over low to medium heat and keep some liquid in bottom of Dutch oven so the meat won't dry out.

Add briquettes to the fire as necessary to maintain heat.

Apply as many drops of hot pepper sauce to suit your taste on your own individual portion.

Serves 8

Pork Roast

7 or 8 lb pork roast – (Marinated overnight if possible)
5 lb bag potatoes - large potatoes quartered, small ones cut in half
1 large onion – Sliced to rings then in half again.
5-6 carrots - sliced
4-5 garlic cloves
1 package onion soup mix
1 clove Garlic or Garlic Flakes
Water
4 tablespoons oil
2 loafs French bread
1/2 cup water
1/2 cup all-purpose flour

Sear roast on all sides in hot Dutch oven with small amount of oil.
After seared place all remaining ingredients in oven. Add enough water to cover all of vegetables.
Cook for approx. 2-3 hours with coals underneath and on top.
Remove roast and veggies onto serving platter.

Gravy:

Remove excess fat from broth. Add enough water to make 2 cups of broth.
In a jar with a lid add 1/2 cup water 1/2 cup all-purpose flour. Shake well.
Add gradually to broth.
Heat to a boil, stirring constantly. Boil for 1 minute.
Pour gravy over all.

Serves a lot of people.

Phred's Pork Chop Surprise

6 to 8 pork chops
1 to 2 cans pork-n-beans
1 medium sized red onion
4 + 2 tablespoons catsup (to taste)
4 + 2 tablespoons mustard (to taste)
2 to 3 tablespoons molasses, may substitute honey
Garlic powder – to taste
Oregano – to taste

Line a Dutch oven with Foil and stir in pork-n-beans, catsup, mustard, and molasses.

Dice half the onion and stir in with the beans.

Place the chops on top of the beans, arrange as to get all the chops in the Dutch oven.

Spread a bit more mustard and catsup over the top of the chops.

Slice the remainder of the onion in thin slices and place over the chops.

Salt and Pepper to taste, add a pinch of garlic powder over the top, and a pinch or two of oregano.

Place the lid on the oven add approximately 10 to 12 pieces of charcoal above and below.

Cook until chops are done. Takes about 20 to 30 minutes to cook.

May take a bit longer depending on the outside humidity and temperature.

Serves 6 to 8 (1 per chop)

Thanks to: Rick Rowe, from www.scoutorama.com

STEW & ROASTS & CASSEROLES



Chicken Stew

2 Tbs. butter or margarine
5 chicken breasts cut up (or boneless thighs or whole cut up chickens)
1 medium onion
6 carrots
4 potatoes
2 cans of Cream of Mushroom soup
1 can of Cream of Chicken soup.

Use 12 inch Dutch oven.

On gas burner cook over medium heat.

Melt two cubes of butter or margarine in oven.

Add desired amount of chicken to butter (you can use your preference of breasts, boneless thighs or whole cut up chickens) if using breasts sometimes a little water is needs to be added so chicken isn't to dry.

Cook chicken until about half done. Stir occasionally and watch heat to make sure chicken doesn't burn.

Add one medium onion to chicken (can be sliced or diced).

Cook chicken and onion until chicken is almost done.

Add carrots, cut at preferred size (as many as to your liking).

Cook until carrots are about half cooked.

Add potatoes, usually cut in chunks (as many as to your liking).

Cook until potatoes and carrots until they are fully cooked.

While cooking if mixture starts to stick or looks too dry add a little water.

Mixture can be salt/peppered to taste if desired.

Add two cans of Cream of Mushroom soup and one can of Cream of Chicken soup. Stir in mixture. Cook until warm.

Serves 8

Beef Stew

2 lb stew meat, 1" cubes
1 large onion, sliced
3 Tbs. oil
1 can (1lb 12oz) tomatoes
½ cup flour
1 clove garlic, minced
2 tsp. salt
1/3 cup water
½ tsp. pepper
1 bay leaf
6 carrots, cut into 1" pieces
3 medium potatoes, peeled, cubed

Coat beef cubes with a mixture of flour, salt and pepper. Brown in hot oil in bottom of oven.

While oven is still hot, pour water in and scrape brown bits from bottom.

Place remaining ingredients into oven and cover.

Simmer 1 to 2 hours or until meat is tender and potatoes are done.

Serves 6

Beef Pot Roast

3-4 lb rump roast or pot roast
6 medium potatoes, pared and halved
3 medium carrots, cut into 2" pieces
2 medium onions, halved
1 tsp. salt
¼ tsp. pepper
½ cup water or beef broth
3 tablespoons oil

Brown roast in oven on all sides in small amount of oil.

Remove meat, from Dutch oven and salt and pepper.

Place half of vegetables in bottom of oven, return meat to oven and add remaining vegetables and liquid.

Cover and cook at 300 for 3-5 hours depending upon size of roast and degree of doneness desired.

Remove meat and vegetables carefully and place on serving platter.

Serves 6

McAlester Stew

- 1 Kielbasa (already cooked) - cut into 1/2" pieces
- 1 Small pack "little smokes" (already cooked)
- 1 Lb. of bacon, cut into 2" pieces
- 6 Polish sausages (already cooked), cut diagonally into 1/2" slices
- 6-8 red potatoes, cut each into 8 pieces
- 1-2 sweet onions
- 6-8 carrots - cut diagonally into 1/2" slices
- 1 Ea. Orange, yellow and red bell pepper
- 1 sm. to med. Bag of fresh broccoli

Use 14 briquettes under a 12" Dutch oven and 24 - 26 briquettes on the top. When the bottom is hot put in the bacon and start cooking till "chewy".

Add the Kielbasa, polish sausage & little smokes and cook for 10 minutes.

Add potatoes and carrots and onions and bell peppers cook until carrots and potatoes are tender, Mix every 15 min (Approximately: 30 minutes.)

Add broccoli and cook 15 more minutes.

Serves 6-8

Firebird Casserole

3 lb. ground beef
2 small onions, diced
2 Tbs. olive oil
4 cans condensed cream of mushroom soup
2 soup cans of milk (same oz amount as soup cans used above)
12 corn tortillas
2 lb. shredded Cheddar cheese
2 cans diced green chilies, drained
1 tsp. Hot Sauce

Brown beef and onion in oil. Stir to crumble meat.
Combine soup and milk in large pot. Stir over medium heat until smooth.
Add chilies and Hot Sauce to large pot.
Cut tortillas in 1 to 2 inch squares. Put horseshoe into Dutch oven
Line Dutch oven with foil. Make layer of tortilla squares in bottom.
Spread with layer of cooked meat, then soup mixture, then cheese.
Repeat layers and top with remaining tortilla squares.
Bake 20-30 minutes.

Variation: For more fire, use ½ Jalapenos and ½ green chilies

Serves 10 to 12

Stew and Biscuits

- 1 roast ($\frac{1}{4}$ - $\frac{1}{2}$ lb. per person; cheaper than stew meat)
- 1 bottle Zesty Italian salad dressing
- 1 Tbs. Worcestershire sauce
- 1 Tbs. butter or margarine
- 1 large onion
- 1 tsp. pepper
- 1 tsp. garlic salt
- 1 tsp. seasoning salt
- $\frac{1}{2}$ cup corn starch
- 1 or 2 cans refrigerated jumbo biscuits
- 1 large Ziploc bag
- 2 or 3 one lb. bags frozen vegetables (chef's choice - many combinations are available.)

Note: The onion can be omitted if the frozen vegetable package includes onion. It's nice to include a specialty mixture of vegetables for color and variety.) 1 package mushroom (or brown) gravy mix. Also, a package of e.g., McCormick, beef stew seasoning can be used in place of the seasonings and corn starch.

The morning of the dinner, cut up the roast into bite-sized cubes, put the cubes in the Ziploc bag, and add the salad dressing and Worcestershire sauce. Seal the bag and knead to mix the contents. Put the bag back in the cooler until it's time to cook. It is best if the meat can marinate at least four hours (this imparts a wonderful flavor to the meat as well as tenderizes it). Dice the onion. Sauté in the butter in the Dutch oven. Then add the marinated meat and spices and brown the meat. After the meat has browned, add the mixed vegetables and stir.

When everything is combined, mix the gravy mix with water in a separate cup per the instructions on the package and add to the stew. Add liquid as needed.

Cover the Dutch oven and allow to cook for about $\frac{1}{2}$ hour, stirring occasionally.

There will be extra liquid in the stew from the marinade, vegetables, and added water, which will have to be thickened. To do this, mix the corn starch with cold water in a separate cup until it is a thick white liquid. Slowly stir this into the stew over heat until it starts to thicken.

Cover and allow to simmer on low heat for 5 - 10 more minutes, stirring frequently.

Pull the oven off the fire and uncover. Place jumbo biscuits on top of the stew leaving a small gap between the biscuits. Cover the oven and place the oven on a pile of coals, then place coals on the lid. Check periodically until the biscuits are light golden brown.

Serves 2 to 3 per pound of roast.

Pork Premiere Stew

1.5 pound pork cut into small strips
1 big onion, diced
3/4 pound mushrooms
1/2 pound bacon, cubed
5 - 10 olives sliced
2 red paprika peppers, cubed
1 pound red kidney beans
6oz. sour cream
Salt & pepper to taste
Fresh sage
Fresh thyme
Vegetable oil

Put oil into 12" DO (I think a 10" will fit as well) and heat till smoking

Add onion, pork and cubed bacon and roast gently.

Add sliced mushrooms, beans, paprika, olives and sour cream and let it cook for 10 minutes.

Add salt and pepper and put the lid on the DO. Let it cook for 30 minutes.

Add sage and thyme for the last 10 minutes. I had 14 coals at the bottom and 17 at the top.

Serves 8

New England Pot Roast

Prep. 30 minutes, cooking time 3 ½ hours

3 to 4 pound Cross rib pot roast
Salt and Pepper to taste
1 6 to 8 oz. Jar Prepared Horseradish
1 cup water
6 Potatoes cut in quarters Pealed or unpeeled is OK
6 medium Carrots cut in fourths and split
2 medium Onions quarter
Olive Oil for browning
1/2 cup water
1/2 cup all-purpose flour.

Brown pot roast in a #12 Dutch oven with Olive oil in Medium heat. Add Salt and Pepper. Spread Horseradish over all sides of beef. Add water bring to a boil.

Reduce to low heat for 1-1/2 hours.

Add veggies and simmer for 1 hour before serving or until done.

Remove meat and veggies to a platter and keep warm to make gravy.

Gravy:

Remove excess fat from broth. Add enough water to make 2 cups of broth.

In a jar with a lid add 1/2 cup water 1/2 cup all-purpose flour. Shake well.

Add gradually to broth.

Heat to a boil, stirring constantly. Boil for 1 minute.

Serves 6-8

Pork Roast

7 or 8 lb pork roast – (Marinated overnight if possible)
5 lb bag potatoes - large potatoes quartered, small ones cut in half
1 large onion – Sliced to rings then in half again.
5-6 carrots - sliced
4-5 garlic cloves
1 package onion soup mix
1 clove Garlic or Garlic Flakes
Water
4 tablespoons oil.
2 loafs French bread
1/2 cup water
1/2 cup all-purpose flour

Sear roast on all sides in hot Dutch oven with small amount of oil.
After seared, place all remaining ingredients in oven. Add enough water to cover all of vegetables.
Cook for approx. 2-3 hours with coals underneath and on top.
Remove roast and veggies onto serving platter.

Gravy:

Remove excess fat from broth. Add enough water to make 2 cups of broth.
In a jar with a lid add 1/2 cup water 1/2 cup all-purpose flour. Shake well.
Add gradually to broth.
Heat to a boil, stirring constantly. Boil for 1 minute.
Pour gravy over all.

Serves a lot of people.

Beef Pot Roast

12-14 inch Dutch oven
3-5 pound beef roast, your choice
3 Tbs. vegetable oil
2 cans Cajun style stewed tomatoes
2 green peppers chopped in big pieces
1-2 large onions chopped in big pieces
1-2 cans flat Ginger Ale any brand (Optional)
1 bunch fresh green beans/asparagus
Salt & pepper
3 pounds little red potatoes.

In Dutch oven sear roast in oil until all sides are browned.

Add the cans of Cajun tomatoes, green pepper and onion. Pour in can(s) of ginger ale and cover roast and cook for approx. 2 hours depending on size of roast.

Add Potatoes and cook for 1 additional hour.

Check periodically for desired doneness and to add more liquid if needed.

Let liquid reduce by half at least.

The last 20 minutes of cooking add your fresh asparagus and or green beans.

Simmer until tender crisp.

Serves 10

Spiderman Stew

2 lbs hamburger
2-3 cloves chopped garlic
2 chopped onions
3-4 potatoes - Sliced
3 cans stewed tomatoes (or diced)
2 cups fresh mushrooms
1 can corn
1 can green beans
24oz Water

Add 2 lbs hamburger and chopped garlic to Dutch oven, brown till some pink remains. Drain grease

Add 2 chopped onions. Cook till no pink is evident

Add 3-4 sliced white potatoes

3 cans of stewed tomatoes (or diced)

Mushrooms, corn, or green beans to your liking.

Add 24 ounces water with salt & pepper

Let simmer 1-2 hours

Serves 8 to 10

Old Fashioned Beef Pot Roast

1 4 lb beef chuck roast
2 Tbs. flour
1 Tbs. olive oil
2 tsp. salt
½ tsp. marjoram
¼ tsp. thyme
¼ tsp. pepper
½ onion, sliced
½ cups water 3 medium carrots, cut in sixths
1 lb carrots, cut in chunks
1 lb small potatoes, cut in half

Sprinkle roast lightly with flour, rub in.

In Dutch oven, brown meat slowly on all sides in hot oil. Remove and season with dry ingredients.

Return roast, add sliced onion and water. Cover and roast about 2 hours over medium heat.

Open and turn roast, add rest of veggies and another ½ cup water. Cover. Continue cooking for another 1-1 ½ hours.

To make gravy, skim fat from oven. Add water to juices to make 1 ½ cup.

Heat large skillet and add juice mixture. Simmer

Combine ½ cup cold water and ¼ cups flour. Stir well and add to skillet.

Cook and stir until thickened and bubbly.

Season with salt and pepper to taste.

Serves 12

Smoked Blue Ribbon Roast

5-6 lb boneless chuck or rump roast – cut into quarters.

3 Tbs. brown sugar

1 Tbs. Worcestershire sauce

1 cup A-1 sauce

1 cup Black Jack BBQ sauce (see Sauces)

2 pounds small potatoes.

2 pound carrots

Combine ingredients and marinate roast in double gallon Ziploc in cooler overnight.

Place roast and excess marinade in Dutch oven and cook over medium-low heat 5-6 hours, turning every hour or so.

Within 1 hour of finish, boil potatoes in pot of water. Add carrots after 30 minutes.

Serves 20

John's "My Way" Beef Stew

3 to 5 lbs. (cheap) beef roast
2 packages frozen vegetable stew blend (1lb each)
8 beef bouillon cubes
1/4 to 1/2 cup vegetable oil
1/2 to 1-cup flour
6 to 8 cups hot water
Garlic & onion powder to taste
Salt & pepper to taste
3 Tbs. Worcestershire sauce

Dissolve bullion in hot water
Cut up roast into ¾ inch cubes (trim off fat)
Brown meat in oil on high heat
Add enough flour to absorb oil, and coat meat. Cook until lightly brown.
Stir on dissolved bullion and water. Bring to a boil then reduce heat to a simmer.
Add Worcestershire, Garlic, Onion, and Black Pepper to taste.
Simmer about 2 hours, or until meat is tender.
Add Vegetables and bring back to a simmer. (Vegetables are cold so add extra heat for a jump-start) Cook 20 minutes or until vegetables are fork tender.
Add Salt and Pepper to taste.
High heat 14 to 16 coals under 4 on top, remove ½ coals from bottom to create slow simmer.
About 3 to 4 coals check to see if you have a slow simmer.
You may have to add and remove depending upon weather conditions

Serves 15 to 20 people, depending on how hungry they are (ENJOY)

Chuck Wagon Stew

2 ½ lbs beef roast, cubed
2 Tbs. flour
1 Tbs. paprika
1 tsp. chili powder
2 tsp. salt
3 Tbs. olive oil
2 onions, sliced
1 clove garlic, minced
1 large can tomatoes
3 Tbs. chili powder
1 Tbs. cinnamon
1 tsp. ground cloves
½ tsp. dry crushed red peppers
2 cups chopped potatoes
2 cups chopped carrots
2 Tubes biscuit dough – prepared according to the instructions

Put mixture of flour, paprika, 1 tsp. chili powder, and salt in a gallon Ziploc.

Add beef cubes and shake to coat cubes well.

Brown beef cubes in olive oil in pre-heated Dutch oven.

Add onion and garlic and cook until soft.

Then add tomatoes, chili powder, cinnamon, cloves, and peppers. Cover and simmer 2 hours.

Add potatoes and carrots and cook another 45 minutes. Serve with Biscuits.

Serves 6 to 8

Beef Chuck Roast

Take a 3 to 5lb chuck roast.

4 tablespoons Oil

8 baking potatoes (cooked separately in tinfoil on charcoal)

6 ounces BBQ sauce

6 ounces of Russian dressing

1/2 cup of sugar

Pre-heat a 12 inch Dutch oven. Brown all sides of the roast.

When browned add 6 ounces of your favorite BBQ sauce, 6 ounces of Russian Dressing and 1/2 cup of sugar.

Cover with lid, apply 18-20 coals to lid and 6-8 underneath and let cook slowly until the coals are dead.

Turn Roast Once as well as turn the potatoes during cooking

Serves 8

Blackened Pot Roast

3 lb. pot roast
2 Tbs. oil
3 tsp. blackened spice mix
1 onion diced
1 tsp. garlic powder
5 – 6 potatoes, quartered
1 tsp. onion powder
2 C baby carrots

Sprinkle seasonings over roast and rub in.

Brown roast in oil over hot coals.

Add 2 cups water and diced onion. Cook for 1 ½ hours.

Add carrots and potatoes. Cook for an additional 1 hour.

Serves 8

Carl's Fabulous Pork Roast

3-4 lbs. pork roast

8 regular size potatoes (slice in good chunks no wimpy pieces)

4 medium onions (slice in half)

6 stalks of celery (slice in pieces about 1-2")

1lbs. bag of carrots (slice in pieces about 1-2")

1 Granny Smith apple cored and quartered

Sliced or chopped garlic (As much as you want. We like garlic a lot)

1 can (12 oz.) your favorite Ginger Ale (Optional)

1 sprig of Thyme or dry Thyme

Olive Oil

Salt and Pepper

Flour for thickening

Water

Preparation and Cooking:

Take your Pork Roast and dry it off.

With a paring knife cut tiny slits and stuff either sliced garlic cloves or chopped garlic and push it into the slits. Do the entire roast at numerous locations all around.

Next salt and pepper the entire roast and give the roast a good rub all over. Take a very small amount of olive oil and also coat the entire roast. Next take your Dutch oven and place it in your fire ring on top of very hot coals and pre-heat for about two minutes. Then take about 2 tablespoons of olive oil and pour it into the Dutch oven. It should smoke a little. Next place your pork roast into the oven and sear it (get a good browning) completely around the whole roast.

Once you have completely seared the roast add your can of Ginger Ale to de-glaze the Dutch oven. Then add your halved onions and cover the Dutch oven. Place a shovel full of hot coals on top of Dutch oven lid. Let Dutch oven cook for 1/2 hour without any peeking. After 1/2 hour put in all other veggies, apple, sprig of Thyme and add enough water to cover roast and part way up the veggies. Cook an additional 1 hour. Make sure to check on coals underneath and covering Dutch oven. We never took the lid off to check inside.

After 1 hour remove Dutch oven lid and take out roast, apple, thyme and veggies and set aside. Mix a little flour and water to make a slurry to thicken the broth.

You are now ready to serve and enjoy your roast and cooked potatoes and vegetables. Believe me it's outstanding. Total time: 1 1/2 hours

Easily Serves 6

Forty Mile Stew

2 quarts sliced potatoes – slices and placed into cold water until ready to use

1 qt. diced carrots

1 1/2 cup chopped onions

1 1/2 Lbs. grated sharp cheese

1 1/2 Lbs. hamburger

1 1/2 Lbs. link sausage, each cut into 4 pieces - cooked

Dash of Salt and Pepper

2 Tubes biscuit dough prepared per the package or Pita's

In Dutch oven:

Cook the sausage in the Dutch oven.

Remove sausage and wipe Dutch oven

Cook the hamburger in the hot Dutch oven, until brown. Drain excess grease.

Add the lightly drained potatoes, carrots, onions, and salt and pepper. Mix, and return the lid until vegetables are done.

Add the sausage, and grated cheese, (do not stir at this point) and return the lid, until the sausage is heated, and the cheese is melted. Use 15 charcoals under & 10 on top of oven.

This will probably fill a 12 to 14 inch Dutch oven. Enjoy!!

Serves 8

Hot Stuff Stew

6 cups canned cooked turkey, ham, chicken or combination
2 cups chopped onions
2 cups chopped green pepper
4 cloves garlic
4 Tbs. olive oil
2 1 lb cans pinto beans
4 1 lb cans tomatoes
3 tsp. chili powder
2 tsp. cumin powder
1 jar picante sauce
Hot Sauce to taste

Sauté onion, garlic, and green pepper with olive oil in large skillet. Pre heat Dutch oven. Mix meat, pinto beans, tomatoes, and onion mixture in Dutch oven and bring to slow boil. Stir frequently to keep beans from sticking. Add chili powder, cumin, and picante sauce. Simmer for 20 minutes and serve.

Serves 6 to 8

Hunters Stew

½ lb. pork sausage
2-3 lbs. stew beef
2 medium onions coarsely chopped
2 cloves garlic
Salt/pepper to taste
1 qt. V8 juice
2 lb. bag of carrots
6-8 med-lg. potatoes
Any other vegetables (green pepper)
1 cup black coffee, or 1 cup water or 1 cup beef broth
Optional: One or two pods (remove the seeds) smoked jalapeno peppers
Premade cornbread

In the bottom of a 12" Dutch oven, put your pork sausage and 2 chopped onions.

Cook over medium-hi heat until onions are translucent.

Add two cloves garlic, minced. Also add stew beef, and salt and pepper.

This is the time I add the jalapeno. I use the flesh (chop very fine) for flavor.

Brown the stew beef well. Add one-cup black coffee or substitute. Bring to a boil, until the liquid is reduced by 1/2 to 2/3.

Add V8 juice, and all vegetables. Bring to boil. Reduce to simmer, and then cook until vegetables are soft.

At a simmer a "puff" of steam will come from under the edge of the Dutch oven lid every 10 to fifteen seconds.

Beginning with the time the sausage and onions goes into the pot until the time the V8 and vegetables are added this needs to be stirred often, after the V8 is added it only needs stirring occasionally to be sure the vegetables are not sticking.

Serve hot with corn bread.

Serves 6 to 10

Easy Beef in a Pot

2 pound or larger round steak
1 can Pepsi or Coke
 $\frac{3}{4}$ cups ketchup
1 large onion, sliced
1 green pepper, sliced
2 Tbs. olive oil
 $\frac{1}{2}$ tsp. Salt
1 level tsp. Pepper
1 lb egg noodles, cooked

Cut round steak into 8 strips

Heat Dutch oven over medium heat. Add olive oil and round steak. Lightly Brown steak

Add onions, when onions are soft, remove meat and onions. Drain oil from oven.

Re-add meat, onions, and green pepper. Add can of Pepsi, ketchup and salt and pepper.

Cover and place coals on bottom and top of oven in 1 to 2 ratio.

Cook 1 hour or until sauce thickens. Serve over egg noodles.

Variation: To make Old Goat style, Add 4 Tbs. teriyaki sauce and 2 Tbs. garlic powder while browning. Do not drain. Add $\frac{1}{4}$ cups jalapeno peppers and 1 tsp. red pepper to mixture before baking.

Serves 4 to 6

Easy Beef Stew

2 lb. Stew meat
3 large onions
Potatoes
Baby Corn or bag of frozen corn
Carrots
Peas
Cauliflower
2 Beef bouillon cubes
Mushrooms
Seasoning Salt
Cornstarch
Water
Kitchen Bouquet

Cut meat into pieces of eating size, Cut onion into quarters, Cut vegetables and potatoes into desired size for eating.

Put ¼ inch of oil in Dutch oven and place on coals. When oil is hot, add meat and onions.

Cook until meat is browned. Remove pot from fire and drain off excess oil.

Add all vegetables, potatoes, and mushrooms. Add seasoning to taste. Add bouillon cubes.

Add enough warm water to cover vegetables. Cover and place pot on coals and put 10 coals on top. Cook until vegetables are tender.

When vegetables are tender, add corn starch to thicken water mixture.

Add some Kitchen Bouquet to create browner gravy.

Serves 6

Great Beef Stew

¼ lb chuck steak (cheap) for each person
5 tablespoons Oil (to brown beef)
5 pounds of whole red potatoes
5 pounds of carrots, washed & greens removed.
1 tablespoon salt
1 teaspoon pepper
4 bay leaves
Enough water to cover ingredients.

Lightly brown beef in oil in a Dutch oven. Turn each once.
Throw in carrots, potatoes and remaining ingredients.
Bring to boil for 10 minutes.
Reduce heat to simmer. Check potatoes and serve once carrots and potatoes are soft.

Serve 1 steak per person.

OTHER Odds and Ends



Grandpa's Goulash

1-sm steak
1 slice ham
2 pork chops
8 sausage links – each cut into 5 pieces
2 chicken breasts (boneless)
4 red potatoes
1 green pepper
1 large onion
5 carrots
½ head cabbage
4 celery stalks
2 Tubes biscuit dough prepared per the package or Pita's

In a large Dutch oven put in some steak, ham, pepperoni, pork chops, chicken, different kinds of sausages, potatoes, green peppers, hot peppers, onions, carrots, cabbage, celery, really just about anything you can think of and then some.

Cook with about 16-18 coals on top and 8-10 underneath about one hour, or until the coals are gone.

Serves 8

30 Minute Shepherd's Pie

Ingred1

1 bag frozen hash brown potatoes
2 tablespoons sour cream or softened cream cheese
1 large egg yolk
1/2 cup cream, for a lighter version substitute vegetable or chicken broth
Salt and freshly ground black pepper
1 tablespoon extra-virgin olive oil
1 3/4 pounds ground beef
1 carrot, peeled and chopped
1 onion, chopped
2 tablespoons butter
2 tablespoons all-purpose flour
1 cup beef stock or broth
2 teaspoons Worcestershire, eyeball it
1/2 cup frozen peas, a couple of handfuls
1 teaspoon sweet paprika
2 tablespoons chopped fresh parsley leaves

Place potatoes into a bowl. Combine sour cream, egg yolk and cream and mash until potatoes are almost smooth.

Preheat a Dutch oven over medium high heat. Add EV Olive oil to hot pan with beef, salt and pepper. Brown meat.

Spoon away most of the drippings.

Add chopped carrot and onion to the meat. Cook 5 minutes, stirring frequently.

In a second small skillet over medium heat cook butter and flour together 2 minutes (stirring constantly, until roux turns brown).

Whisk in broth and Worcestershire sauce. Thicken gravy 1 minute.

Add gravy to meat and vegetables. Stir in peas.

Spoon potatoes over meat evenly. Top potatoes with paprika, cover and heat (cover top of DO with 1 layer charcoal) until potatoes are evenly browned.

Top casserole dish with chopped parsley and serve.

Serves 8

Mexican Casserole

Combine the following together in a large bowl:

- 1lb breakfast sausage hot or regular
- 1lb ground beef
- 1 medium onion chopped well
- 2 eggs
- 1 can diced tomatoes drained well
- 1 box bread crumbs.

Mix well adding bread crumbs to produce a dense meatloaf.

Place in a #10 Lined Dutch oven that has been sprayed well with a non stick spray.

Cover and cook for about 30 min or until almost done.

While that is cooking prepare:

- 2 boxes of cornbread mix according to the instructions given and add the following:
- 1 small onion finely chopped
- 2 medium jalapenos finely chopped
- 1 can of creamed corn

Mix well

Remove meat from oven and carefully drain off any liquid. (A turkey baster is good for this.)

Pour cornbread mixture over the top of the meat and return to oven for approximately 20 min.

Watch this carefully. Check for doneness with a toothpick.

Serves 8 to 10

Cheeseburger Casserole

1 box macaroni and cheese (Check for needed ingredients on box)
1/2 pound ground beef
1 onion, chopped
Salt and pepper
1 tablespoon Italian seasoning
1 cup shredded cheddar
1 cup shredded mozzarella

Prepare macaroni and cheese as indicated on box. Set aside.

In a skillet, add ground beef and onion, season with salt and pepper.

Brown meat and drain grease.

Mix beef, onions, macaroni and cheese, and Italian seasoning in a lined Dutch oven.

Top with shredded mozzarella and cheddar. Bake until cheese is melted.

Serves 4

German Style Sausage Apple Bake

6 Granny Smith or Jonathan apples, peeled, cored and thinly sliced
2 pounds pre-cooked bratwurst or kielbasa
2 teaspoons butter, or to taste
1 small onion, diced
2 medium potatoes, peeled, sliced thin
1 green bell pepper, seeded, diced
2 zucchini, sliced thin
1 1/2 cups shredded mozzarella or Jack cheese (optional)

Peel, core and slice apples.

Layer apples and sausage on the bottom of Dutch oven and dot with butter.

Then layer the onions, potatoes, bell peppers and zucchini.

Bake at 300 degree for 1 hour.

Once casserole is cooked, cover the top with cheese and bake until melted

Serves 6

Kicked Up Sausage Macaroni and Cheese

9 tablespoons unsalted butter (About 1 stick)
1/2 pound elbow macaroni
1 pound homemade-style spicy pork sausage, removed from casings and crumbled
1 cup chopped yellow onions
1/2 cup chopped green bell peppers
1 tablespoon Essence, recipe follows
4 teaspoons minced garlic
1/2 teaspoon anise seeds
1/2 cup all-purpose flour
3 cups whole milk
1 teaspoon salt
1/2 teaspoon ground black pepper
1/8 teaspoon cayenne
3 cups grated sharp cheddar cheese (8 ounces)
1/2 cup fine dry bread crumbs

Bring a large pot of salted water to a boil. Add the macaroni and cook until al dente, about 10 minutes. Drain in a colander and rinse under cold running water. Drain well.

In a large Dutch oven over medium-high heat, cook the sausage, stirring, until browned and the fat is rendered. Remove with a slotted spoon and drain on paper towels. Pour off all but 1 tablespoon of fat from the pan. Add the onions, bell peppers, and 1 teaspoon of the Essence, and cook, stirring, over medium-high heat until soft, about 3 minutes. Add the garlic and anise seeds, and cook, stirring, for 1 minute. Remove from the heat.

Melt the stick of butter in a Dutch oven over medium heat. Add the flour, and stirring constantly with a wooden spoon, cook over medium heat until thick, 3 to 4 minutes, (be careful not to let the flour brown).

Using a whisk, add the milk in a steady stream and cook, whisking constantly, until thick and smooth, 4 to 5 minutes. Remove from the heat. Add the salt, pepper, cayenne, and 2 cups of the cheese, and stir well. Add the noodles, cooked sausage and vegetables, and stir well.

In a mixing bowl, combine the remaining 1 cup of cheese with the breadcrumbs and remaining 2 teaspoons of Essence. Sprinkle over the macaroni and bake until golden brown and bubbly, about 25 minutes.

Serves 8

Essence (Emeril's Creole Seasoning): Mix together 2 1/2 tablespoons paprika, 2 tablespoons salt, 2 tablespoons garlic powder, 1 tablespoon black pepper, 1 tablespoon onion powder, 1 tablespoon cayenne pepper, 1 tablespoon dried leaf oregano, 1 tablespoon dried thyme

Irish Delight – Corned Beef Hash

1 Tablespoon Oil
1 Pound bag frozen O'BRIEN POTATOES
1/4 Head of CABBAGE, chopped.
1 Can of Corned Beef
8 eggs
Salt and Pepper to taste

Pre-Heat 12 inch Dutch oven
Heat the oil in the Kettle.
Add Potatoes, Cabbage, and Corned Beef.
Bake until potatoes are almost done.
Use a large spoon to make 8 dents in the potato mixture.
Break Eggs one at a time into the dents.
Sprinkle with Salt & Pepper to taste.
Bake at 350~ until eggs are done to your taste.

Use 10 to 12 briquettes under the kettle and 12 to 14 on the lid.

HINT: This dish is great for breakfast, lunch or supper.

Serves 4

Italian Meat Loaf

1 ½ cups quick oats
1 cup Italian bread crumbs
5 eggs
4 lbs hamburger
1 lb ground Italian sausage
¼ cup fresh mushrooms, chopped
1 ¾ cups spaghetti sauce (save ¼ cup)
3 minced garlic cloves
½ cup chopped onion
¼ tsp. oregano

Mix together and place on a small trivet in 12 inch oven.

Top with ¼ cup spaghetti sauce.

18-20 coals on top and 6-8 under for 45-60 minutes

Serves 8 to 10

Campfire Kabobs

4 cans pineapple chunks
2 can condensed tomato soup
½ cups olive oil
2 Tbs. chili powder
2 lbs medium sliced bologna, folded in quarters
2 green peppers, cut into 1" squares
1 package frankfurter buns, split
8 large wooden skewers

Drain pineapple. Reserve ½ cup juice

In medium pot, combine soup, reserved pineapple juice, olive oil, and chili powder. Heat, stirring occasionally.

On skewers, arrange alternately bologna, green pepper, and pineapple. Grill above coals. Brush with sauce. Cook 8 minutes or until hot, brushing with sauce frequently. Serve on buns with remaining sauce.

Serves 8

Coney Dogs with Old Goat Sauce

1 can tomato soup
¼ tsp. dry mustard
1 Tbs. Worcestershire sauce
1 ½ lb ground beef
1 onion, minced
1 clove garlic, minced
2 bay leaves
½ tsp. paprika
¼ tsp. ground cloves
1 onion, chopped
½ tsp. sugar
1 tsp. chili powder
8 Hotdogs
1 package Hotdog Buns

Brown ground beef, minced onion, and garlic in large skillet. Drain.
Add rest of ingredients and simmer until thick.
Serve with cooked wieners on a bun.

Variation: To make ultra Old Goat style, increase chili powder to 2 tsp. Add ½ tsp. Hot Sauce, and sprinkle of caraway seeds and fennel seeds.

Serves 4

Thin-Crust NY Style Pizza

2 pkg. tortilla (large diameter)
1 jar pizza sauce
1 ½ lb ground beef
8oz shredded cheddar cheese
8oz shredded mozzarella cheese
4oz pepperoni
2 tsp. oregano
1 tsp. garlic powder
1 tsp. onion powder

Brown ground beef, drain.

Put one tortilla onto the bottom of your Dutch oven. Spread pizza sauce on tortilla.

Add ground beef, pepperoni, and sprinkle oregano, garlic powder and onion powder on top.

Add cheeses

Bake using 3 coals on the bottom but 15 on top for 3 to 5 minutes checking for melted cheese.

Variations: Other ingredients such as chopped green pepper, chopped onion, cooked bacon, and/or mushrooms can be added to make a "garbage can" pizza. Cook 2 minutes longer per ingredient added.

Variations: Add another tortilla to the top to form a "stuffed" pizza but add the top when you feel your pizza is done and cook for 2 additional minutes.

Serves 6 to 8 (one each)

Deep Dish Pizza Pie

2 pkg. crescent rolls
1 jar pizza sauce
1 ½ lb ground beef
8oz shredded cheddar cheese
8oz shredded mozzarella cheese
4oz pepperoni
2 tsp. oregano
1 tsp. garlic powder
1 tsp. onion powder

Brown ground beef, drain.

Line Dutch oven with 1 pkg. crescent rolls. Spread pizza sauce on dough.

Add ground beef, pepperoni, and sprinkle oregano, garlic powder and onion powder on top.

Add cheeses

Use second pkg. of crescent rolls topping to form top crust.

Bake 30 minutes at 350 degrees.

Variations: Other ingredients such as chopped green pepper, chopped onion, cooked bacon, and/or mushrooms can be added to make a "garbage can" pizza.

Serves 6 to 8 (maybe)

Vegetarian Pizza

2 Tbs. olive oil
1 cup canned crushed tomatoes
1 cup diced red onion
2 cloves garlic; minced
1 cup diced green pepper
3/4 tsp. dry oregano
4 cloves garlic; minced
3/4 tsp. dry rosemary needles; crushed
1 3/4 cup sliced mushrooms
1/2 tsp. salt
1 1/2 tsp. dry oregano
1/2 tsp. ground black pepper
1 tsp. dry leaf basil
1 can crescent rolls
3/4 tsp. dry thyme
1 cup shredded Monterey Jack cheese
1/2 tsp. salt
3/4 cup shredded provolone cheese

Heat a 12" Dutch oven using 16-18 briquettes bottom until hot. To hot oven add olive oil, onion, bell pepper and garlic. Cook for 5 minutes stirring frequently.

Add mushrooms, oregano, basil, thyme and salt. Continue cooking until vegetables are tender.

Remove vegetables from oven and let cool. Wipe oven clean then lightly oil bottom and sides.

In a medium bowl combine crushed tomatoes, garlic, oregano, rosemary, salt and pepper; mix.

Unroll the crescent rolls. Line the bottom of oven with a layer of flattened crescent rolls.

Spread seasoned tomatoes evenly over top of flattened rolls.

Spoon cooked vegetables evenly over the tomatoes. Sprinkle cheeses over the top.

Cover and bake using 8-10 briquettes bottom and 14-16 briquettes top for 20-30 minutes rotating oven and lid every 5 minutes.

Serves 6

From: Byrons' Dutch oven

Taco Pie I

1-½ lb ground beef
1 medium jar Taco sauce
4 large corn tortillas
1 8 oz package shredded cheddar cheese
1 can (8 oz) tomato puree

Brown ground beef, drain.

Combine taco sauce and tomato puree.

Line Dutch oven with aluminum foil.

Place 2 tortilla shells in Dutch oven. Place ½ of ground beef on top, pour ½ taco sauce over top.

Place 2 more tortilla shells on top and place in rest of beef and pour remaining taco sauce on top. Sprinkle with cheese.

Cover and bake until cheese is melted.

Variations: Add chopped onions, mushrooms or tomatoes to meat or to each layer

Serves 6

Taco Pie II

1 ½ lbs ground beef
4 large corn tortillas
1 can tomato puree
1 jar taco sauce
1 can green chilies
1 medium onion, chopped
¼ tsp. red pepper
¼ tsp. cumin
8oz shredded Monterey jack cheese

Brown ground beef with onions and drain.

Combine taco sauce, tomato puree, red pepper, cumin, and green chilies.

Line Dutch oven with aluminum foil.

Place 2 tortillas in Dutch oven. Pour ½ of ground beef, then ½ sauce mixture on top of tortillas.

Place 2 more tortillas on top and pour in rest of beef and sauce mixture. Top with cheese.

Cover and bake until cheese is melted.

Serves 6

Sausage Creole

2 lb smoked sausage links, sliced in ½in pieces

½ cups chopped onion

2/3 cups chopped celery

1½ cups water

2 can stew tomatoes with peppers

4 Tbs. olive oil

1 red bell pepper, diced

½ cups sliced green olives

2 pkg. Spanish rice Mix

¼ tsp. cayenne pepper

In Dutch oven, sauté onion, pepper, and celery in olive oil.

Combine all ingredients in oven and bring to boil.

Cover, reduce heat, and simmer until liquid is absorbed. Serve.

Serves 6 to 8

Chicken Jambalaya

2 chickens, cut up (or use 10 boneless chicken breasts cut up)
1 cup olive oil
8 onions, minced
1 can Italian tomatoes
4 cloves garlic, minced
2 ½ cups rice, uncooked
1 tsp. salt
1 tsp. red pepper
1 tsp. Hot Sauce
2 stalks celery, minced
2 green peppers, minced
2 pimentos, minced
1 tsp. oregano
1 tsp. rosemary
1 tsp. thyme

Boil in water chicken, onions, celery, and green pepper for 1 ½ hours.
Then add olive oil, garlic, and salt. Allow to boil 1 hour longer.
Add tomatoes, rice, pimentos, and seasonings. Simmer slowly covered for 30 minutes.
Add more water if necessary. Stir occasionally.

Serves 10 to 12

Shrimp Jambalaya

6 tablespoons Crisco® Pure Vegetable Oil
1/2 pound diced cooked ham
1 1/2 cup chopped green pepper
1 cup chopped onion
1 cup chopped celery
2/3 cup chopped green onion
1 clove garlic, minced
2 cups chicken broth
2 (14 1/2 oz.) can tomatoes, diced
1/2 cup minced parsley
1 teaspoon salt
1/2 teaspoon thyme leaves
1/4 teaspoon chili powder
1/4 teaspoon pepper
2 bay leaves
2 cup uncooked rice
1 1/2 pound medium raw shrimp, peeled and deveined

HEAT oil in DO over medium heat. Stir in ham, green pepper, onion, celery, green onions and garlic. Cook 5 minutes or until onion is tender, stirring occasionally.

STIR in chicken broth, tomatoes, parsley, salt, thyme, chili powder, pepper and bay leaf. Cover and bring to a boil. Add rice gradually, stirring with a fork. Cover and simmer 20 minutes or until rice is tender.

ADD shrimp. Simmer uncovered 5 minutes. Remove bay leaf before serving.

Serves 6 to 8

Seafood Jambalaya

1 pound boneless chicken breast, cubed
1 pound mild Italian sausage, chunked
1 pound mixed seafood (shrimp, crab, and crawfish)
1/3 cup oil
1 large onion, sliced and chopped
1/2 cup celery, chopped
2 small red or green peppers, quartered and sliced
2 medium tomatoes, coarsely chopped
1 14-oz. can chicken broth
3 cups okra, sliced
2 cups mushrooms, sliced
1/2 teaspoon cayenne pepper (Option: Replace with crushed and dried hot red peppers)
1 teaspoon black pepper
1 teaspoon white pepper
1 teaspoon gumbo filé (powdered sassafras leaves)
1 tablespoon Worcestershire sauce
1/2 cup orange juice
3 cups long-grained white rice

In a deep, 14-inch Dutch oven. Heat chicken and Italian sausage until cooked through, but not browned.

In a separate pot, steam seafood mixture until done (shrimp will turn pink).

In the Dutch-oven lid or another pan, sauté onions, celery, and red or green peppers until tender. Add the sautéed mixture, along with the tomatoes, broth, okra, and mushrooms to the chicken and sausage. Mix thoroughly.

Add dry peppers, gumbo filé, and rice. Mix thoroughly.

Cover and bring to a boil, then reduce heat to a simmer. Add Worcestershire sauce and orange juice. Add water as necessary to cook rice. Add steamed seafood mixture. Simmer for another 10 minutes.

Serves 8 to 10

Thanks to: Kevin Young and Jim Brown, Scoutmaster and assistant Scoutmaster of Troop 44, Heyburn, Idaho

Northshore Jambalaya

½ lb pork tenderloin, chopped
½ lb smoked sausage, ½" slices
¼ cup vegetable oil
¼ cup all-purpose flour
1 cup chopped onion
1 cup chopped celery
1 bunch green onions, chopped
4 cloves garlic, minced
1 Tbs. chopped parsley
1 (8 oz) can tomato sauce
1 tsp. garlic salt
½ tsp. pepper
½ tsp. Hungarian paprika
½ tsp. dried thyme
¼ tsp. red pepper
6 cups uncooked rice

Cook sausage and pork until browned; drain well. Set aside.

Cook rice according to package and set aside.

Heat oil in Dutch oven, add flour and cook over medium-high heat stirring constantly, until roux turns dark brown.

Stir in onion, celery, ½ of green onion, garlic and parsley.

Cook over medium heat 10 min stirring frequently.

Add tomato sauce and all seasonings.

Reduce heat and simmer 5 min, stirring occasionally.

Stir in meat and remaining green onions. Cook until thoroughly heated.

Add cooked rice and mix well. Simmer 5 min covered.

Serves 9

Spicy Pork Sausage Jambalaya

1/4 cup Crisco or bacon drippings
3 pounds cubed pork
2 pounds sliced Andouille (a spicy, smoked pork sausage, with garlic and Cajun seasonings)
2 cups onions, chopped
2 cups celery, chopped
1 cup bell pepper, chopped
1/2 cup garlic, diced
8 cups beef or chicken stock
2 cups mushroom, sliced
1 cup green onion, sliced
1/2 cup parsley, chopped
4-5 cups long grain white rice, or use your favorite
Salt and pepper to taste
Louisiana gold hot sauce to taste (about 2 tsp)
1 load French bread

In an 8-quart Dutch oven (12 inch deep) heat Crisco or bacon drippings over medium-high heat on cooker (12 charcoal briquettes on bottom only).

Sauté cubed pork until dark brown on all sides and some pieces are sticking to the bottom of the pot, approximately 30 minutes.

This is very important as the brown color of jambalaya is derived from the color of the meat.

Add andouille and sauté an additional 10-15 minutes.

Tilt the pot to one side and ladle out all oil, except for one large cooking spoon.

Add onions, celery, bell pepper and garlic. Add vegetables and sauté until all vegetables are well caramelized. Be careful, as vegetables will tend to scorch since the pot is so hot.

Add beef stock, bring to a rolling boil and reduce heat to simmer (6-8 briquettes on bottom).

Cook 15 minutes for flavors to develop. Add mushrooms, green onions and parsley.

Season to taste using the salt, pepper and Louisiana Gold hot sauce.

(I suggest that you slightly over-season since the rice tends to require a little extra seasoning.)

Add rice, cover and simmer (6-8 briquettes on bottom, 10-12 briquettes on top).

Cook rice 30-45 minutes, stirring frequently. Serve with French bread.

Serves 8-10

Hot Sausage and Shrimp Jambalaya

1 lb hot link sausage, cut in ½ in pieces
2 onions, chopped
1 cup parsley
4 cloves garlic, chopped
2 cups water
1 can tomatoes
1 tsp. thyme
Salt to taste
2 cups rice
1 lb frozen peeled shrimp

Cook sausage and onions in large skillet until onions are clear.
Add garlic and parsley. Cook until parsley is limp.
Transfer to Dutch oven, add water, tomatoes, thyme and salt. Bring to boil.
Add rice and shrimp. Stir once, lower heat, cover, and simmer.
Cook until rice is tender. Add more water if necessary.

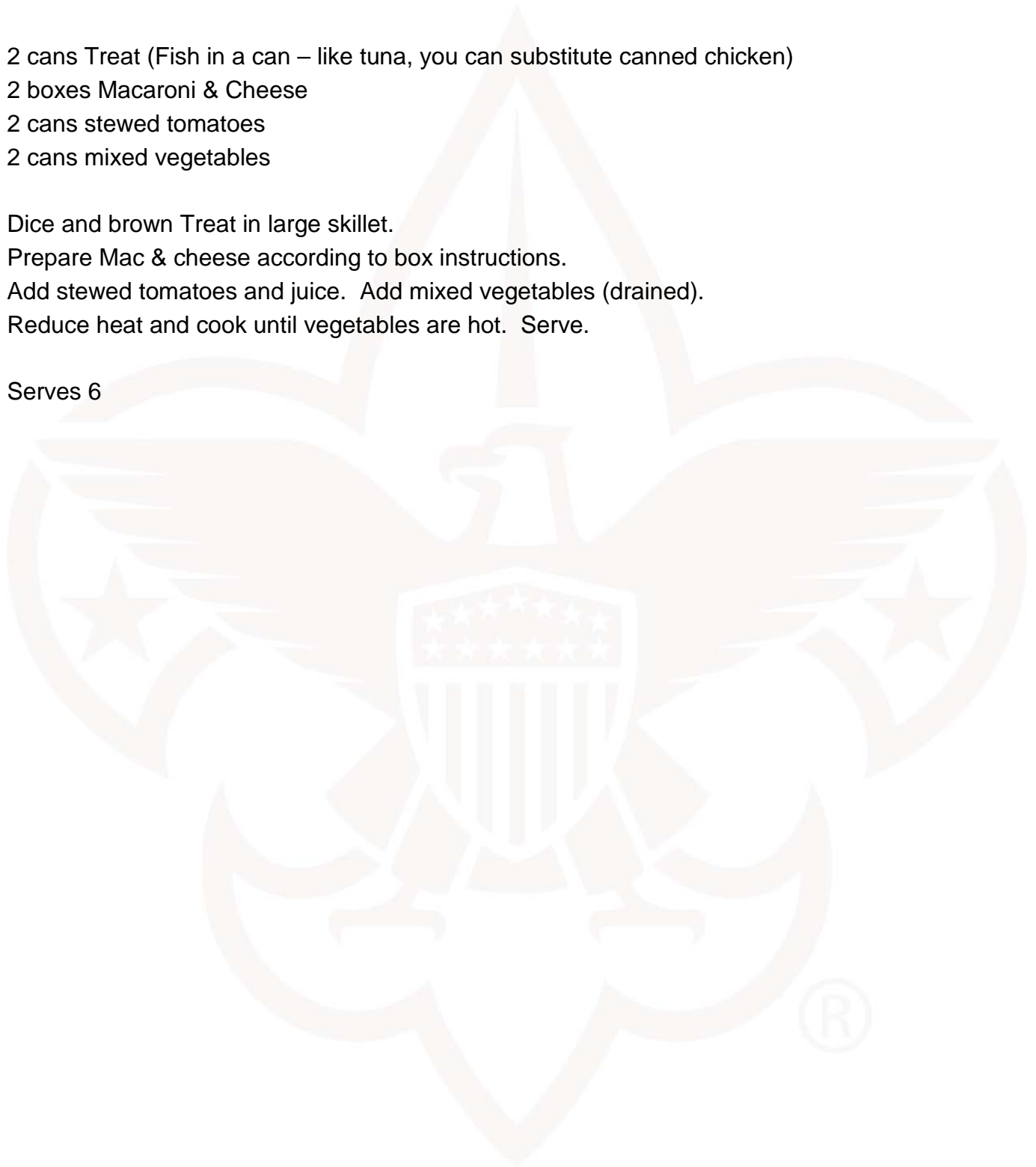
Serves 4

Mac-a-Treat

2 cans Treat (Fish in a can – like tuna, you can substitute canned chicken)
2 boxes Macaroni & Cheese
2 cans stewed tomatoes
2 cans mixed vegetables

Dice and brown Treat in large skillet.
Prepare Mac & cheese according to box instructions.
Add stewed tomatoes and juice. Add mixed vegetables (drained).
Reduce heat and cook until vegetables are hot. Serve.

Serves 6



Kielbasa Krauts

3 lbs Polish sausage
1 cup sauerkraut
1 cup BBQ sauce
Caraway seed
1 lb bacon
Toothpicks

Split Polish sausages lengthwise to about ½” from each end.

Toss rained sauerkraut, sprinkle of caraway seed, and ¼ cup BBQ sauce together.

Stuff mixture into sausages. Wrap with bacon. Anchor with toothpicks.

Wrap Sausage into bottom of Dutch oven, Fry Pan or roast over grill screen over charcoal

Cook 1-2 hours in Dutch oven/Fry Pan or ~30 minutes over charcoal.

Serves 6

Pinto Bean Tamales

3 dozen green or dry corn husks
2 1 lb cans refried beans
1/3 cup corn meal
1 lb ground beef, cooked
1 6oz can tomato paste
2 tsp. chili powder
2 tsp. red pepper
1 tsp. dried peppers
½ tsp. salt
2 to 2 ½ cup water

Boil corn husks in hot water to soften; drain and pat dry.

Mix refried beans and corn meal.

Roll each tamale – lay three overlapping corn husks on a flat surface.

Spread 1/3 cup bean mixture on center of the husk.

Spoon about 1 Tbs. beef down center of beans.

Lift sides of other two corn husks to wrap beans around beef. Tie ends securely with string.

In a Dutch oven, combine tomato paste and other ingredients and bring to a boil.

Place a single layer of tamales in sauce; cover and simmer 30 minutes.

Lift out cooked tamales and repeat with remainder, adding water if needed.

Serves 6 to 8

Red Beans and Rice with Smoked Sausage

1 lb dried red beans
1 ½ lbs smoked sausage, cut into 1 ½" pieces
8oz ham shanks
2 onions, chopped
2 cloves garlic, minced
1 tsp. thyme
1 tsp. black pepper
1 tsp. red pepper
½ tsp. sage
2 cups cooked rice
1 tsp. salt

Place beans in Dutch oven and cover with water. Let soak 30 minutes.
Add remaining ingredients to beans except salt and rice.
Bring to boil over medium high heat. Reduce heat to medium low, cover and simmer 2 ½ hours.
Add water if necessary. Add salt to taste. Discard ham bones.
Remove 4 Tbs. of beans from mixture and mash. Return to oven and stir.
Simmer 15 more minutes. Add rice and serve.

Serves 6

Duck with Sauerkraut

2 qt sauerkraut
3 Tbs. brown sugar
1 duck
2 onions, quartered
Salt and Pepper
1 cup water

Bake duck in Dutch oven at 375 for 25 minutes.

Pour sauerkraut, water, onions, brown sugar, salt, and pepper over duck and stir well. Simmer for 1 ½ hours.

Serves 6

Native American Game Hens

4 Cornish game hens, split in half
Water
2 med onions, quartered
2 bay leaves
12 peppercorns
2 small carrots, sliced
2 stalks celery, sliced
2 tsp. salt
8 Tbs. margarine
1 tsp. thyme
½ tsp. rosemary
½ cups chopped mushrooms
4 Tbs. flour
4 Tbs. black walnut meats, finely chopped
8 servings brown rice (cooked according to directions)

Place hens in a large pot and barely cover with water. Add bay leaf, onion, carrot, celery, salt, and peppercorns. Bring to rolling boil, turn down heat and simmer for about 30 minutes. Remove birds from broth and reserve broth.

Using a large skillet, sauté the birds in 4 Tbs. of margarine until golden.

Place birds into Dutch oven, sprinkle with thyme and rosemary and bake slowly for 30 minutes.

Bring broth to rolling boil and cook down to 4 cups.

Sauté mushrooms in large skillet with remaining margarine.

Add broth and flour. Stir well. Add chopped walnuts. Serve with birds over cooked brown rice.

Serves 8

Four Cornish Hens

4 Cornish hens, thawed, rinsed & dried

Paprika

Sage

4 carrots sliced into quarters

4 celery stalks, sliced into halves

4 ears frozen or fresh corn, cut to fit inside hens

Olive oil

Sprinkle each hen with paprika, then very lightly with sage.

Stuff with corn ears, carrots, and celery.

Coat bottom of Dutch oven with olive oil. Place hens in oven.

Cover spaces between hens with remaining corn, carrots, and celery.

Bake 30-45 minutes or until corn is tender.

Variation: Even better when used with quail (sorry, Bobwhites), dove, or pheasant.

Serves 4

Turkey ala Cahokia

4 cans turkey chunks
4 Tbs. margarine
4 Tbs. flour
1 tsp. salt
¼ tsp. pepper
2 tsp. paprika
1 cup cream
2 cans evaporated milk
4 small jar pimento, chopped save liquid
2 Biscuit Tubes – Prepare according to instructions

Melt margarine in large pot over medium heat. Blend in flour, add salt, pepper, and paprika. Add milk, cream, and liquid from pimentos, stirring constantly until thickened. Beat well. Add turkey and pimentos. Cook 15 minutes. Serve over split biscuits.

Serves 8

Road Kill Stew

8c water
1 package onion soup mix
2 tsp. instant beef bouillon
½ tsp. salt
¼ tsp. pepper
2 cloves garlic, minced
2 lb. venison, cubed
1 medium onion, quartered
4 large potatoes, not peeled, but cut up
6 carrots cut up
Biscuit mix

Start this stew in the morning just after breakfast cleanup.

Combine water and next 5 ingredients in a Dutch oven. Add venison and veggies.

Cover and cook at high simmer all day.

About 15 to 20 minutes before serving time, prepare biscuit mix dough and drop by tablespoon onto the top of the bubbling stew.

Serves 6 to 8

Rocky TFS Stew

4 squirrels, cleaned and cut into serving pieces
2 cups flour
4 cups water
12 Tbs. bacon grease
Salt and pepper to taste
4 large potatoes cut into chunks
Cornbread prepared according to the instructions.

Mix flour, salt and pepper in a gallon Ziploc. Add squirrel pieces and coat well.
Heat bacon grease in Dutch oven and fry squirrel until golden brown. Remove squirrel.
Pour off ½ of bacon grease and add water. Bring to boil.
Return squirrel to oven, cover and reduce heat to simmer.
Add potatoes and simmer 1 ½ hours. Serve with corn bread.

Serves 6 to 8

Squirrel Stew Georgia Style

2 squirrels, cleaned, cut into 6 pieces each
2 cups bouillon
Leafy tops of 2 stalks of celery
1/8 lb salt pork, 1/2" cubes
2 cup fresh lima beans
2 Tbs. flour
2 large ripe tomatoes, peeled
1 tsp. salt
1 cup fresh corn kernels
1/4 tsp. pepper
1 tsp. Worcestershire sauce
2 large onions, thinly sliced
1-2 Tbs. flour

Fry salt pork until very crisp then remove pieces from the pan.

Dredge squirrel in seasoned flour and sauté in hog fat until brown on all sides.

When nearly brown, add onions and cook until soft.

Place meat in Dutch oven, with broth and celery tops. Cover and bake at 350 for 1 hour.

Remove celery tops, add lima beans, tomatoes, corn and Worcestershire sauce.

Cover and bake until vegetables are tender - about 30 min.

Skim off excess fat and thicken gravy with flour and 1/2 cup cold water.

Serve hot topped with crisp pork cracklings.

Serves 6

Genuine Australian Camel Stew

****NOTE: Recipe requires a quite large Dutch oven, Recommended for entertaining V.I.P's in Camp.**

3 Medium sized Camels
1 ton salt
500 bushels Potatoes
1 ton pepper
200 bushels carrots
3000 sprigs parsley
2 small rabbits - optional
1000 gallons of brown gravy

Cut camels into bite sized pieces, cube vegetables.

Place meat into Dutch oven and cover with 1000 gallons of brown gravy.

Simmer slowly for 4 weeks.

Garnish with Parsley.

Mr. McGregor's note: I haven't tried this recipe as I have been having trouble obtaining the camels but you may have better luck.

Serves 3800 - If more are expected add 2 rabbits.

Snacks & Desserts



Peanut Butter Chocolate Chip Cookies

1 cup butter (soft)
¾ cups sugar
¾ cups brown sugar
1 teaspoon vanilla
2 eggs
2½ cups flour
1 teaspoon baking soda
½ teaspoon salt
½ cup peanut butter
12 oz package chocolate chips

Beat butter, sugars vanilla and eggs until light and fluffy

Blend in flour, baking soda and salt

Stir in chips

Drop from a teaspoon 2" apart onto an ungreased baking sheet or bottom of tin-foil lined Dutch oven.

Cook at 375 for 8 minutes or until golden brown.

Variation: pat mix across bottom of Dutch oven and bake until golden brown.

Makes about 18 cookies

Honey Baked Apple Stacks

2 pound apples
1/2 cup honey
Juice of 2 lemons
3 teaspoons cinnamon

Peel and core the apples. Cut into 1/4-inch thick slices

Whisk the honey, lemon and cinnamon together.

Swirl the apple slices in the honey mixture.

Stack the honeyed apple slices 6-10 slices high in a tin-foiled lined Dutch oven

Stack the apple stacks in the Dutch oven placing tinfoil between rows

Bake in the Dutch oven for 35 to 45 Minutes until the apple is soft and starting to dry

Serves 8



Fruit Chimichangas

2-pkg. (8oz) cream cheese, softened
1 large jar apricot preserves
1 cup ricotta cheese
1 can sliced apricots, drained
½ c. sugar
2 eggs, beaten
2 tsp. grated orange peel
4 T. Margarine, softened
16 flour tortillas

Pre-heat a lined Dutch oven with a large pot lid in bottom.

Thoroughly mix together cream cheese, ricotta cheese, sugar and orange peel.

Spoon about ¼ cup of the mixture into center of each tortilla. Top with ¼ cup mixture of apricot preserves and sliced apricots. Roll tortilla. Brush both ends with eggs and fold to seal. Brush each with melted margarine. Place layer in Dutch oven and sprinkle with sugar. Continue layering until all are in oven. Bake 8-10 minutes.

Serves 10-12

Variation: Strawberry preserves and 2 pkgs. of defrosted frozen strawberries can be substituted for the apricots.

Blueberry Muffins

2 cups flour
½ cup Milk
2/3 cup sugar
½ cup melted butter
1 Tbs. baking powder
¾ cup blueberries
½ tsp. salt
¼ cup sliced almonds
½ tsp. nutmeg
1 Tbs. sugar
2 eggs, beaten

Combine dry ingredients. Save 1 Tbs. of mixture. Combine eggs, milk and butter. Add to dry ingredients. Stir until well moistened. Toss blueberries with reserved flour mixture. Stir into batter. Spoon into greased muffin pans. Sprinkle with almonds and 1 Tbs. sugar. Bake 15 min at 400

Makes 12 Muffins

Cheese Blintz Soufflé

2 pkgs. cheese blintzes

¼ lb butter

4 eggs, well beaten

1 ½ cups sour cream

¼ cup sugar

½ tsp. salt

1 tsp. vanilla

1 Tbs. orange juice (optional)

Melt butter and place blintzes over butter in one layer. Blend other ingredients with well beaten eggs and pour over blintzes. Bake for about 45 minutes at 350 F in Dutch oven or until tops starts to brown and mixture looks set. Serve with powdered sugar or sour cream.

Serves 8-10

Variation: Use 1 pkg. of cheese blintzes and 1 pkg. of fruit crepes, cherry, blueberry, apple or strawberry.

Cinnamon Sugar Donuts

Several tubes of refrigerator biscuits

Mixture of 1 cup sugar and $\frac{1}{4}$ cup cinnamon in a plastic bag.

1 cup Powdered sugar, also known as confectioners' sugar in a plastic bag.

1 quart Cooking Oil

Heat about one and a half inches of cooking oil in the Dutch oven

Prepare the biscuits by sticking your thumb through them to make a ring.

CAREFULLY place them using a large spoon into the hot oil

When golden on one side turn them once

Remove them from the oil and place on paper towel to cool slightly.

Place them (individually) in the cinnamon sugar mixture or confectioners' sugar and shake

Return to paper towel

Watch them disappear.

Drop Cakes

4 eggs, beaten

1 qt milk

2/3 tsp. salt

6 tsp. baking powder

Enough flour to make a stiff dough (2 cups)

Separately you need:

1 quart Cooking Oil

Mixture of 1 cup sugar and ¼ cup cinnamon in a plastic bag.

1 cup Powdered sugar, also known as confectioners' sugar in a plastic bag.

Mix top 5 ingredients well adding flour a little at a time to make a stiff dough.

Form into a small shape of you're choosing (ball, pancake, cube, ..)

CAREFULLY place them from a large spoon into the hot oil

When golden on one side, roll them once

Remove them from the oil and place on paper towel to cool slightly.

Place small groups in the cinnamon sugar mixture or confectioners' sugar and shake

Return to paper towel.

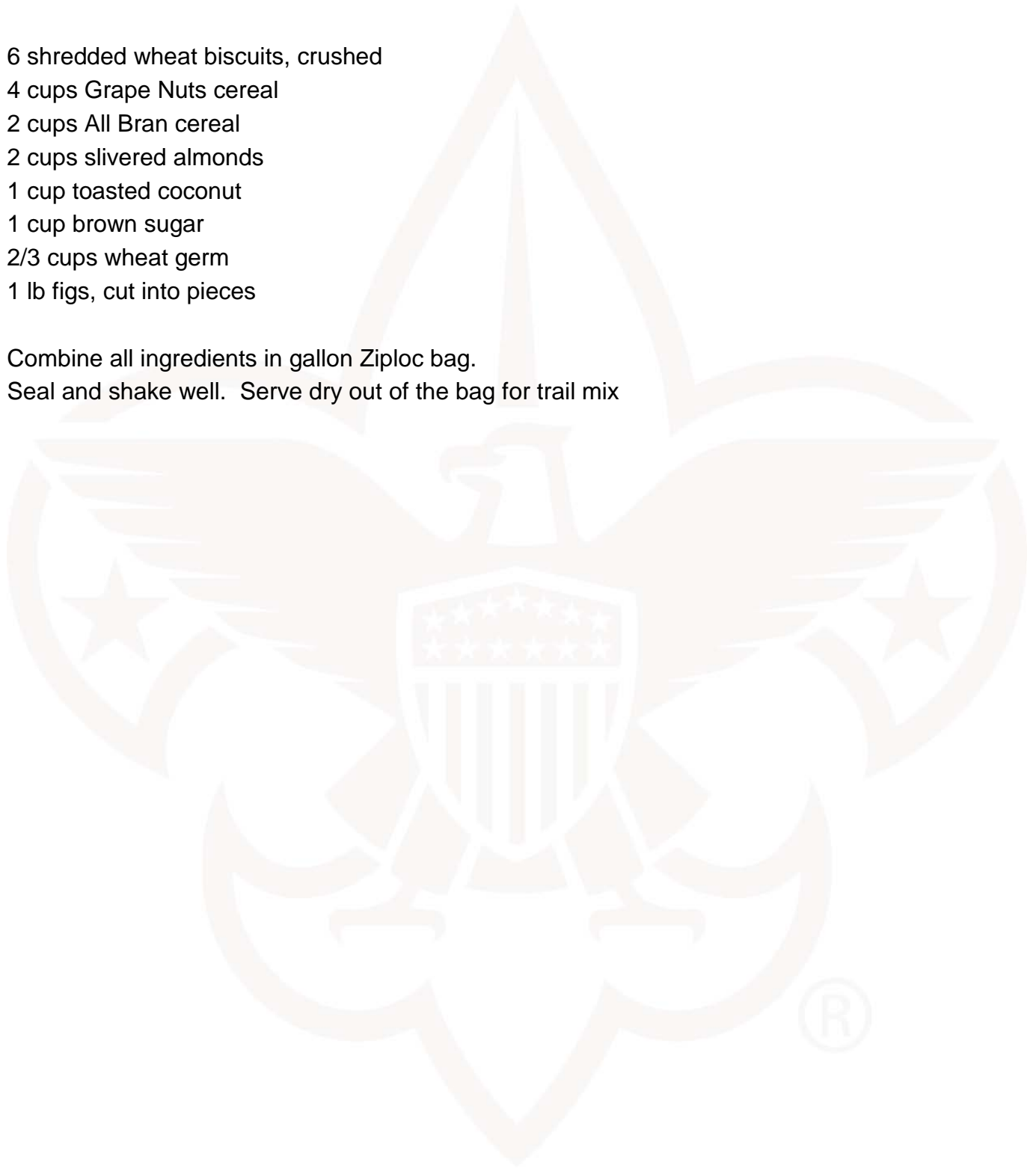
Strawberry preserves or jelly can be used to stuff the shape AFTER the shake in the sugar.

Cut in half and smear in the preserves.

Granola Colorado

6 shredded wheat biscuits, crushed
4 cups Grape Nuts cereal
2 cups All Bran cereal
2 cups slivered almonds
1 cup toasted coconut
1 cup brown sugar
2/3 cups wheat germ
1 lb figs, cut into pieces

Combine all ingredients in gallon Ziploc bag.
Seal and shake well. Serve dry out of the bag for trail mix



Hot Peach Crumble

12 shredded wheat biscuits
2 cups sliced peaches, drained (reserve juice)
1 cup brown sugar, packed
½ cup margarine, melted
½ cup chopped nuts
2 Tbs. lemon juice
1 tsp. cinnamon

Melt margarine in large skillet.

Combine brown sugar, nuts, lemon juice, and cinnamon and add to margarine.

Place biscuits in layers in lined Dutch oven and arrange peach slices on top.

Spoon margarine mixture over the top.

Heat until hot.

Add peach juice if too dry.

Yields 6 servings

Honey Doughnuts

1 envelope dry yeast
½ cups warm water
3 cups flour
1 egg, beaten
½ tsp. salt
1 Tbs. oil
1 tsp. sugar
Cooking oil
Cinnamon
Honey

Dissolve yeast in warm water, mix with other dry ingredients.
Knead for several minutes and set aside in warm place until dough doubles, about 2 hours.
Roll flat, cut into 1½ in squares and allow to rise 1 hour.
Heat 4 inches of oil in Dutch oven.
Drop squares into oil and cook to golden brown. Flipping once.
Drain and dredge in sugar & cinnamon mixture.
Heat honey and drizzle over doughnuts.

Serves 10

Pecan Caramel Rolls

1 tube of refrigerator biscuits (10 count)
½ cup brown sugar
1 stick butter or margarine
Generous amount of chopped pecans
Cinnamon
Raisins (optional, but good)

Melt butter, brown sugar, cinnamon, and a tablespoon of water in a large frying pan or pot.
Stir well until sugar/butter becomes a caramel.
Add pecans and raisins to the caramel mixture. Cut the biscuits into quarters.
Stir the biscuit quarters into the caramel mixture, coating each part.
Place then in a pan in the Dutch oven.
Using the "three stone method", bake the biscuits (15 minutes) until they are golden brown.

Serves 10

Chocolate Peanut Butter Cups

Best if prepared in advance

- ½ cup Earth Balance Buttery Spread
- ¾ cup crunchy peanut butter (preferably unsweetened and unsalted)
- ¾ cup graham cracker crumbs (about 10 squares)
- ¼ cup maple sugar or other granulated sweetener
- 1 cup grain sweetened nondairy chocolate or carob chips
- ¼ cup soy, rice, or nut milk
- ¼ cup chopped nuts of your choice (peanut, pecan or almond)
- 12 cupcake liners (bring the cupcake tin if you can)

If you brought the cupcake tin, line it with the cupcake liners (if not put them on the table – watch out for any slight breeze.)

Melt the butter in a small to medium sauce pan over low heat.

Once melted, stir in peanut butter, graham cracker crumbs, and the maple sugar. Mix well and remove from the heat.

Divide this mixture evenly among the 12 cupcake liners (about 2 Tbsp per cup)

Combine the chocolate and milk in another saucepan and stir over medium heat until the chocolate has melted.

Spoon this mixture evenly over the peanut butter mixture and immediately add the chopped nuts
Refrigerate until set – about 2 hours.

Serves 6 (each receiving two) or 12 (one per person)

Lazy Cobbler

2 cans sliced peaches (or other fruit mix) in syrup (30 oz cans)

1 packet white or yellow cake mix

Ground Cinnamon to taste

½ stick butter

1 tub whipped cream. (No can variety)

Place DO over 15 charcoal briquettes and pour contents of peach cans into DO.

Spread dry cake mix evenly over peaches.

Cut butter into “pads” (equal 1/16” squares) and arrange on top of cake mix.

Put DO lid on and place 10 charcoal briquettes in a checkerboard pattern on top.

Bake for 45 minutes (turning frequently) until top is golden brown and fruit is slow bubbling.

Spoon into bowls and add a spoonful of whipped cream.

Serves 8

Variations:

Use cherry fruit/filling and chocolate cake mix

Sprinkle ground cinnamon on cake mix before adding butter (Especially if using apple filling).

Black Forest Cobbler

1 Chocolate cake mix (if your cake mix calls for eggs and or milk by all means add it for a richer texture. It will still work without it though. Pre-Mix only if you add eggs and milk)

1 can Cherry pie filling

1-2 Hershey bars (you can never have too much chocolate.)

½ cup chopped walnuts

½ stick butter

1 tub whipped cream. (No can variety)

Place DO over 15 charcoal briquettes and pour contents of cherry can into DO.

Spread (prepared) dry cake mix evenly over cherries.

Add the walnuts.

Break up the Hershey bar on top so it will melt.

Cut butter into “pads” (equal 1/16” squares) and arrange on top of cake mix.

Put DO lid on and place 10 charcoal briquettes in a checkerboard pattern on top.

Bake for 45 minutes (turning frequently) until top is golden brown and fruit is slow bubbling.

Spoon into bowls and add a spoonful of whipped cream.

Serves 8

Thanks to John Lauder, from www.scoutorama.com

Bavarian Apple Tort

Crust

3/4 cup butter
1/2 cup sugar
1/2 tsp. vanilla
1 1/2 cup flour

Filling

12 oz. cream cheese
6 Tbs. sugar
2 eggs; well beaten
3/4 tsp. vanilla

Topping

4 cups thinly sliced apples
1/2 tsp. ground cinnamon
1 1/3 cup sugar
1/2 cup sliced almonds

Prepare Crust: In a small mixing bowl combine all ingredients and cut together to make a soft dough. Press dough into the bottom of a 12" Dutch oven making sure the dough comes up the sides of the oven about 1 1/2".

Prepare Filling: In a small bowl cream together all ingredients until smooth. Spoon filling onto crust and spread evenly.

Prepare Topping: In a bowl add apples, cinnamon, and sugar and mix until apples are well coated. Spread apples over top of filling. Sprinkle almonds over the apples.

Bake using 8-9 briquettes bottom and 16 briquettes top for about 45 minutes or until crust is lightly browned. Make sure to rotate the oven and lid every 10 minutes to keep from developing brown spots on the crust.

Serves 8

Cinnamon Crumb Cake

3 c. unsifted flour
1/2 c. packed light brown sugar
1 tsp. cinnamon
1/2 c. margarine
3/4 c. sugar
3 tsp. baking powder
1 tsp. salt
1 egg, slightly beaten
1 c. milk
1 tsp. vanilla extract

Combine 1 cup flour, brown sugar and cinnamon. Cut in 1/4 cup margarine until crumbly; set aside.

Sift together remaining 2 cups flour, sugar, baking powder and salt. Cut in remaining milk and vanilla extract; stir just until blended. Pour into Dutch oven

Pour brown sugar mixture onto blended mixture.

Bake at 375 degrees oven about 40 minutes or until done.

Serves 6 to 8

Banana and Peanut Butter Wraps

Each Ingredient is per person

1 Medium Banana

1 Medium Tortilla (7 to 8 inch diameter)

2 tablespoons Peanut Butter – Smooth or Crunchy

Spread Peanut Butter onto Tortilla

Peel Banana and lay whole banana near one side of the tortilla and roll up

Slice crosswise into bite-sized pieces

Serves 1

Cook's Note: This can be eaten as a snack or as a meal since it contains protein and foods from three of the five food groups.

Cook's Note 2: Try adding melted chocolate, crunched up peanut butter cups, granola, marshmallows, raisins, or any other “semi-flat” rollable treat.

Cook's Note 3: Wrap in tin-foil and heat gently over coals for a warm snack!

Banana Oatmeal Chocolate Chip Cookies

1 very ripe banana
1/3 cup canola oil
2/3 cup sugar
1 teaspoon vanilla
3/4 cup and 2 tablespoons whole wheat flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1 cups rolled oats
1/2 cup walnuts*, chopped (Optional)
1/2 cup chocolate chips

Preheat an oven to 350. Lightly grease two baking sheets.

Mash the banana with a fork in a mixing bowl.

Add the canola oil, sugar and vanilla and mix well with a fork.

Add the flour, baking soda, salt and cinnamon and mix until just moistened.

Add the oatmeal, walnuts if using and chocolate chips. Mix well with your hands until the oatmeal is moist.

Clean your hands and roll the dough into a ball a little bit smaller than a golf ball.

Flatten a bit with your hands and place on the prepared cookie sheet, then continue with the remaining dough.

Place the dough discs 2 inches apart on the cookie sheet.

Bake for 10-12 minutes, or until the cookies are lightly browned. Let cool on the cookie sheets for 2 minutes, then transfer to a cooling rack.

Makes 18 Cookies

Ray's World Famous Bread Puddin'

4 eggs

2 cups milk

8 slices of white bread

Butter or margarine, enough to spread on 1 side of 8 slices of bread

2 cups applesauce

4 tablespoons Cinnamon to taste

2 cups brown sugar

2 cups raisins

Whipped Cream – Can or tub variety

Aluminum foil for easy cleanup

Beat eggs and milk together and set aside.

Butter 4 slices of bread on one side and lay in single layer (butter-side down) in the bottom of a foil-lined 10- or 12-inch Dutch oven.

Spread half of the applesauce over the bread layer. Sprinkle generously with cinnamon. Put half of the brown sugar over the cinnamon and applesauce. Scatter all the raisins over the brown sugar. Butter the other four slices of bread. Set them butter-side down over the raisins.

Spread the remainder of the applesauce over the bread. Put the rest of the brown sugar over the applesauce and sprinkle generously with cinnamon.

Pour the egg-and-milk mixture over and down between the slices of bread. Put the lid on the Dutch oven and let the bread soak up the egg-and-milk mixture for 30 minutes.

Bake covered for 45 minutes at 350 degrees (4 charcoal briquettes under the Dutch oven and 12 to 15 briquettes on top). Come back when the briquettes are burned out. Cool and slice. Serve with whipped cream, ice cream, or milk.

Serves 4

Thanks to: Ray McCune, Troop 38 committee member, Fort Wayne, Ind.



Granny's Apple Dumplings

5 Granny Smith apples
2 large (10 per package) dairy-case cans of large-size buttermilk biscuits
2 cups water
2 cups sugar
2 sticks butter
Cinnamon or apple pie spice

Core apples and peel them (if desired). Slice each apple into 8 pieces for a total of 40 slices. Divide each biscuit into 2 pieces. Wrap apple slices with dough. Grease a 12-inch Dutch oven and place dumplings in oven. Heat water, sugar, and butter together in separate pot (do not bring to boil). Pour mixture over dumplings. Sprinkle cinnamon or pie spice over dumplings. Put Dutch oven over 8 to 10 charcoal briquettes, and place 10 to 14 briquettes on top of oven. Check after 20 minutes. Dumplings are done when apples are soft and dough is brown.

Serves 10

Thanks to: Joe Story, Troop 225 committee member, Valdese, N.C.

Amethyst Crumble

Filling:

3 cups fresh or frozen blueberries
3 cups fresh or frozen cranberries
1 3/4 cups sugar
1/4 cup tapioca flour or corn starch

Topping:

3/4 cup packed brown sugar
3/4 cup butter, chilled and cut into 1-inch slices
1 1/2 cups quick-cook oats
1 cup coarsely chopped pecans or walnuts

In a large bowl combine filling ingredients. Pour into greased Dutch oven. Combine topping ingredients and spoon over berry mixture, spreading evenly over top.

Place 6 to 8 charcoals under Dutch oven and 6 to 8 charcoals on top of lid. Bake until bubbly and top is golden (approximately 45 to 60 minutes). Serve warm.

Serves 6 to 8

Thanks to: Monika Kinslow, Pack 3922 committee chairman, Norridge, Ill.

Russian Cherry Delight

- 1 15-oz. can crushed pineapple
- 1 21-oz. can cherry pie filling
- 1 21-oz. can strawberry pie filling
- 2 21-oz. cans apple pie filling
- 1 8-oz. bag chopped pecans
- 1 18-oz. box Duncan Hines yellow (butter recipe) cake mix
- 1 to 2 sticks of butter
- 1 cup small marshmallows
- 1 2.37-oz. jar cinnamon

Preheat a lightly greased 12-inch Dutch oven to 350 degrees.

Pour in drained crushed pineapple, spread evenly, and cover lightly with cinnamon. Follow the same procedure with the cherry pie filling, strawberry pie filling, and apple pie fillings, except apply a heavy coat of cinnamon on the apple pie filling.

Pour in DRY cake mix and spread evenly. Sprinkle pecan pieces evenly over the dry cake mix.

Cut butter stick into thin squares and apply over entire top.

Sprinkle baby marshmallows over top.

Bake one hour at 350 degrees, with nine charcoal briquettes under the oven and 15 on the lid. Check after 20 minutes; if necessary, adjust the number of briquettes. Serve warm or cold

Serves 8 to 10

Thanks to: Bill Leeke, Troop commissioner, Indianapolis, Ind.



Brownie Pudding

Combine in a plastic zipper bag at home:

1 cup flour
3/4 cup sugar
2 tablespoons cocoa
2 teaspoons baking powder
1/2 teaspoon salt

Combine the topping in another plastic zipper bag at home:

3/4 cup brown sugar
1/4 cup cocoa

At camp, add the following to the plastic zipper bag with flour:

1/2 cup milk
2 tablespoons cooking oil
1 teaspoon vanilla

Pour the milk and flour mixture into a foil lined Dutch oven. Sprinkle the topping over it. Pour 1 3/4 cups hot water over the top.

Cover and bake for about 45 minutes at 350 degrees. Let cool 15 minutes before eating.

Serves 8

One-One-One

- 1 can extra-large biscuits
- 1 cup cream
- 1 cup lightly packed brown sugar
- 1 can whip cream
- 1 12-inch Dutch oven – lined with tin foil

Preheat a tinfoil lined 12-inch Dutch oven to 350 degrees.

Place biscuits inside. Sprinkle brown sugar on top of biscuits. Then pour cream over the biscuits.

Cover and bake at about 350 degrees for 30 minutes or until golden brown.

Serve warm, topped with whipped cream.

Serves 8

Mississippi Mud Cake

1 yellow cake mix box; prepared as directed

Mud:

½ cup cocoa powder

2 cups brown sugar

1 cup hot water

2 tsp. vanilla

1 tsp. cinnamon

Topping:

10 oz. bag semi-sweet chocolate chips

¾ cup chopped pecans

½ cup powdered sugar

1 container Whipped Cream

Line the bottom and sides of a 12" Dutch oven with heavy foil.

To the oven add prepared cake mix.

Prepare The Mud: In a separate bowl combine all "Mud" ingredients and stir until well mixed.

Pour mud mixture over the cake batter.

Bake: Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-90 minutes replenishing coals after 60 minutes if cake is not done.

Sprinkle chocolate chips and pecans over top of cake about 5 minutes before cake is done.

Dust top of cake with powdered sugar just before service.

Serve warm, topped with whipped cream.

Serves 8 to 10

From Byrons' Dutch oven

Cherry Chocolate Surprise Cake

1 chocolate cake mix; prepared as directed
1 egg
1 (20 oz.) can cherry pie filling
3 Tbs. sugar
1 (8 oz.) brick cream cheese
1 tsp. vanilla
1 container Whipped Cream

Line the bottom and sides of a 12" Dutch oven with heavy foil and spray with PAM.

Pour prepared cake batter into 12" Dutch oven.

Spoon cherry pie filling into clumps over cake batter.

In a small mixing bowl cream together cream cheese, egg, sugar, and vanilla until smooth.

Drop by tablespoons over top of cake.

Place lid on oven. Bake using 8-10 briquettes bottom and 14-16 briquettes top for 1 hour or until top center of cake springs back when touched.

Serve warm, topped with whipped cream.

Serves 8 to 10

From Byrons' Dutch oven

Apple Crisp

20 Apples, peeled and sliced
3/4 cup butter
3/4 cup dark brown sugar
1 1/4 cup flour
1/2 cup quick oats
1 tablespoon cinnamon
1 container Whipped Cream

Fill Dutch oven half way up with apples.
Combine brown sugar, flour, oats and cinnamon.
Cut butter into mixture. Spread mixture over apples.
Cover and cook about 45 minutes or until apples are soft.

Serve warm, topped with whipped cream.

Serves 10 to 12

From www.lovetheoutdoors.com

Pineapple Upside Down Cake

1 can pineapples slices (8 oz)
1/2 cup pecans
1/2 cup brown sugar
3 square of margarine
8 maraschino cherry
2 yellow cake mixes

Mix cake mix according to directions.

Line the Dutch oven with aluminum foil and spray with PAM.

Place oven onto the heat, level it and melt the margarine in the oven.

When melted, add the brown sugar. Stir gently and flatten evenly across the bottom.

Add the pineapple rings, a cherry in the middle of each, and the pecans. This is the glaze.

Pour prepared cake mix on top of the glaze.

This dessert doesn't require a lot of heat on the bottom, just enough to brown the glaze--

15 pieces on top and 8 bottom pieces of charcoal should be plenty. Bake for about 25 minutes.

Check every 15 minutes and when golden brown, test to see if it is done.

Take it off the heat and lift the cake out of the oven by the aluminum foil.

Put a pan on it and turn it over quickly so that the glaze is on top. Remove the foil.

Serves 8

From www.lovetheoutdoors.com

Vegetables, Breads & Sides



Australian Brumbies in the Sandhills

Filling:

Cold cooked meat

Any vegetables you have

Some oil

Batter:

2 cups (Self Rising) flour

Pinch salt

Milk

1 egg

Place flour, salt and the egg in a bowl and mix well slowly adding a little milk until you have a smooth batter. Chop vegetables and leftover cooked meat then mince the vegetables and meat together then mix into the batter. Have hot oil in the camp oven. Spoon the mixture into the hot oil. Turn them when the edges look like crumpets that are bubbly. Fry till golden brown. Serve as they are but I like them with Bacon and eggs!

Scratch Biscuits

1 cup plus 2 Tbs. flour
¼ tsp. baking soda
¼ tsp. salt
1 tsp. baking powder
2 Tbs. Crisco (solid all-vegetable shortening)
½ c. buttermilk

Place 1 Tbs. Crisco shortening in bottom of Dutch oven.
Pre-heat DO by placing coals on oven to bring temperature to 500 while making dough.
Combine Flour, baking soda, baking powder and salt in bowl.
Cut in 1 Tbs. Crisco shortening until mixture becomes grainy.
Add buttermilk slowly and stir with fork until it forms a ball.
Turn out onto floured surface and briefly knead. Do not over-knead.
Roll out or flatten to ½ inch thickness.
Cut out with biscuit cutter or cup.
Place in oven and turn once to coat on both sides.
Bake at 500 for 10 minutes or until lightly brown

Makes about 8 Biscuits

Fruity Rice

2 cups minute rice
2 can fruit cocktail
1 tsp. cinnamon
1 tsp. salt
½ cups raisins
Water

Drain liquid from fruit cocktail into a measuring cup and add water to equal 2 cups.

Pour fruit from fruit cocktail cans into medium pot.

Add water mixture and other ingredients and bring to boil.

Remove from heat and let sit 5 minutes.

Stir to fluff and serve.

Scratch Muffins

1¾ cups flour
3 Tbs. sugar
1 tsp. cinnamon
1 Tbs. Baking powder
¾ tsp. salt
1 egg, beaten
1 cup milk
6 Tbs. cooking oil

Place flour, sugar, cinnamon, baking powder, and salt in a bowl. Add egg, milk and cooking oil to the bowl and stir until the batter is smooth

Place cupcake papers in a muffin pan, if paper liners are not used, grease muffin pan with oil. Fill cupcake papers about 2/3 full of batter. Bake 20 – 25 minutes in covered oven.

Serves 8

Variations:

Add ½ c. raisins or cut (very small) up fruit and mix into batter.

Add nutmeg to batter.

Add vanilla, almond or lemon flavoring.

Sprinkle a mixture of brown sugar and cinnamon on top of muffins before baking.

Aussie Damper (Camp Bread)

4 cups of plain flour
1/2 teaspoon of salt
1/2 teaspoon of bicarbonate soda
1 teaspoon cream of tartar
2 cups of water

- 1) Sift flour, salt and bicarbonate soda in a bowl.
- 2) Make a well in the centre of the mix and lightly stir in the water.
- 3) Turn dough onto a floured board and knead lightly until dough is smooth.
- 4) Press into a round shape and place on a greased proof tray.
- 5) Bake in a moderate oven for 25 minutes or until damper sounds hollow when tapped with your fingers.

Cut into 8 pieces

Cherry Tomato Pasta

8 ounces your favorite whole wheat pasta – Cooked and Drained

1 pint cherry tomatoes, halved

2 cloves garlic, minced

2 tablespoons extra virgin olive oil

1 tablespoon balsamic vinegar

6 fresh basil leaves, chopped

Salt and black pepper or red pepper flakes, to taste

In a medium skillet over medium-high heat sauté tomatoes in 1 tablespoon of the olive oil for 2-3 minutes.

Add minced garlic and sauté for about a minute or until garlic becomes flavorful. (Be careful not to burn garlic or it will become bitter.)

Toss cooked pasta with tomatoes, remaining tablespoon of olive oil, vinegar and basil.

Add the salt and fresh ground pepper or red pepper flakes to taste.

Serves 4



Udder Potatoes

½ pound of bacon, cooked & chopped
2 30-ounce packages frozen shredded hash browns
4 large green onions, chopped
½ teaspoon Morton Nature's Seasons Seasoning Blend
2 teaspoons salt
½ teaspoon pepper
3½ cups heavy whipping cream
11 tablespoons butter, cut into slices

Set out both packages of frozen hash browns for about half an hour before baking. Allowing them to thaw slightly.

Fry bacon in Dutch oven until crisp. Pour off grease.

Add hash browns, green onions, and seasonings. Mix gently until evenly distributed.

Pour cream over potato mixture and place butter slices on top.

Bake in a 12-inch Dutch oven at 350 degrees (16 coals on top, 10 coals below) for 45 minutes.

Remove pot from bottom heat. Put bottom coals on top of lid and tilt the lid slightly open for 15-20 minutes until browned on top.

Serves 15



Italian Best of Both Potatoes Parmesan Corn Cakes

1/2 cup oil
2 medium red potatoes sliced very thin, into 1/16-inch slices
1 large sweet potato sliced thin, into 1/8-inch slices
1/2 small onion sliced thin, into 1/8-inch slices
2 links Polish sausage, sliced into 1/4-inch slices
1 teaspoon salt
1/2 teaspoon pepper
1/2 stick butter
2 teaspoons sugar

Heat 1/4 cup of oil over medium heat in black skillet or Dutch oven. Add onions, potatoes, and sweet potatoes. Cook for 5 minutes, stirring constantly because sweet potatoes tend to stick to the bottom.

Add remaining oil as needed. Then add sausage and gradually sprinkle in salt and pepper. Cook until potatoes are very soft and then add butter and sugar. Stir well and cook for about 1 minute and serve.

Covering skillet will speed up cooking time.

Serves 6 to 8

Thanks to: Wayne Ashmore, Troop 376 assistant Scoutmaster, Horn Lake, Mississippi



Italian Parmesan Corn Cakes

1 Cup Cornmeal
1/3 Cup Parmesan Cheese, grated
1 Tsp. Dried Italian Herbs
1/2 Tsp. Salt
2 Tsp. Sugar
1 Tsp. Baking Powder
1 Large Egg
3/4 Cup Milk
2 Tbsp Canola or Vegetable Oil
Additional oil for cooking
Accompaniments: marinara or tomato sauce

In a bowl, combine the first six ingredients.

In a separate bowl, whisk the egg, milk and oil.

Slowly combine the dry ingredients with the wet and allow the batter to rest for 10 minutes.

After resting, pour 1 tbsp of oil in a large skillet over medium heat.

Place 2 tbsp of the cornmeal batter in the skillet (making as many corncakes as possible) and cook for 2 minutes on each side or until golden.

Continue to make the rest of the cakes.

Serve with marinara sauce on the side for dipping.

Serves 4



Absolutely Amazing Baked Stuffed Potatoes

1 large (8 to 12 Ounce) russet baking potato
2 tablespoons prepared salsa
1 tablespoon shredded cheese of your choice
1 tablespoon light sour cream
1 tablespoon butter

Optional: 1 slice crispy crumbled bacon, 1 tablespoon cooked sausage and or chive.

Tinfoil needed if placing directly onto the coals.

Salt and Pepper to taste

Scrub the potatoes skin with water.

Prick each potato twice with a fork.

Bake in a DO or on a rack over the charcoal or wood coals at 475 for 1 hour (Or until soft) turn the potato every 15 minutes.

Slice the potato lengthwise and squeeze the potato like a coin purse to open.

Top with remaining ingredients and serve.

Serves 1

Baked Potato Chip (Walz Style)

1 large (8 to 12 Ounce) russet baking potato

Butter or margarine

Grated Parmesan cheese (or Cheddar, Jack, or whatever is available)

Seasoning salt

Garlic powder

Dried minced onion (or fresh minced onion or onion powder)

Dried parsley flakes

Italian seasoning

Any other seasonings you like—Mesquite seasoning, etc.

Nonstick cooking spray

Optional: 1 slice crispy crumbled bacon, 1 tablespoon cooked sausage and or chive.

Scrub the potatoes skin with water then slice potatoes in thin (1/8-inch) slices like potato chips.

Lay out a sheet of aluminum foil. Spray nonstick cooking spray on foil.

Lay sliced potatoes on aluminum foil in rows. Fan them like cards so they overlap but still spread out.

Sprinkle seasonings and cheese over the top of all potatoes. Dot with butter or margarine.

Seal potatoes in foil and cook on coals until potatoes are soft.

Serve 1 potato per person.

Thanks to: Jeff Osorio, Pack 103 assistant Cubmaster, Cupertino, Calif. (Named for its creator, Eagle Scout Gary Walz)

Not Your Mama's Baked Beans

2 large sweet onions, chopped
1 cup fresh mushrooms, chopped
3 large bell peppers, chopped (choose yellow, red, and green to add color)
2 large tomatoes, chopped
1 pound summer sausage, sliced and cubed
2 large (27.5 oz.) cans baked beans
1 20-oz. can pineapple chunks, drained
1 8-oz. can water chestnuts, drained
1/2 cup brown sugar
1/2 cup 7-Up or Sprite beverage

Chop onions, peppers, mushrooms, and tomatoes and put into Dutch oven.

Next, cut the sausage, and put into Dutch oven

Open the beans and dump into the Dutch oven.

Stir in the pineapple, water chestnuts.

IN a separate container, Mix the brown sugar and 7-Up (or Sprite) together until the sugar dissolves. Pour the mixture over the beans, mix together, and place on the coals. Stir about every 10 minutes.

Use 10 charcoal briquettes below Dutch oven and 16 on top. This recipe can also be cooked on a camp stove.

Serves 8 to 10

Hearty Trail Beans

2 lbs. dry pinto beans; soaked overnight
2 yellow onions; diced
10 cups hot water
8 cloves garlic; minced
24 oz. (3 cups) Coca-Cola
1 lb. smoked sliced bacon; cut into 1" pieces
3/4 cup catsup
6 Tbs. chili powder
1/4 cup Worcestershire sauce
3 Serrano peppers; minced
1/4 cup Heinz 57 steak sauce
4 tsp. toasted caraway seeds; ground
1 (30 oz.) can whole tomatoes

Add all ingredients to a 12" deep Dutch oven.

Bring to a boil using 18-20 briquettes bottom stirring beans frequently.

Cover beans and continue to simmer using 6-8 briquettes bottom and 12-14 briquettes top for 2-3 hours.

Stir beans from the bottom up every 15 minutes.

Add additional water if beans begin to dry out.

Beans should be soft but not mushy and just a bit soupy

Serves 8 to 10

From: Byrons' Dutch oven

Macaroni Salad

1/3 Cup Olive Oil
1/4 Cup fresh Lemon Juice
1 tsp. salt – divided in half
1/2 tsp. pepper – divided in half
2 cups elbow macaroni – cooked / cooled
3 scallions (white and green parts) – chopped fine
1 cup cherry tomatoes – halved
4oz smoked mozzarella cut into 1/4" cubes
1 tsp. dried or 1 Tbsp fresh oregano

For the dressing: Combine the oil, lemon juice, one part of the salt and one part of the pepper in a small bowl. Whisk well and set aside.

In a large serving bowl: Combine remaining ingredients. Mix well.

When ready to serve, combine dressing and salad and toss gently.

Serves 8 – 220 Calories, 22g Carbs, 7g Protein, 12g Fat, 10mg Cholesterol, 370mg Sodium, 1g Fiber

Cherry Tomato Pasta

8 ounces your favorite whole wheat pasta – Cooked and Drained

1 pint cherry tomatoes, halved

2 cloves garlic, minced

2 tablespoons extra virgin olive oil

1 tablespoon balsamic vinegar

6 fresh basil leaves, chopped

Salt and black pepper or red pepper flakes, to taste

In a medium skillet over medium-high heat sauté tomatoes in 1 tablespoon of the olive oil for 2-3 minutes.

Add minced garlic and sauté for about a minute or until garlic becomes flavorful. (Be careful not to burn garlic or it will become bitter.)

Toss cooked pasta with tomatoes, remaining tablespoon of olive oil, vinegar and basil.

Add the salt and fresh ground pepper or red pepper flakes to taste.

Serves 4



Butternut Bake

1 butternut squash
2 apples
1/4 cup butter, melted
1 tablespoon flour
1/2 cup brown sugar
1/2 teaspoon nutmeg
PAM

Peel squash and remove seeds; cut into 1/2-inch slices. Put into PAM'ed 12-inch Dutch oven. Core and peel apples. Slice and place over squash. Combine melted butter, flour, brown sugar, and nutmeg. Pour over squash and apples. Put lid on oven and place oven over coals. Place coals on top of lid and bake 45 minutes until tender

Serves 6



Thanks to: Debra Moore, Troop 131 Assistant Scoutmaster, Sutton Mass.

Spinach and Rice Bake

2 10-oz. packages frozen chopped spinach
1/4 stick butter (2 tablespoons)
2 cups cooked rice
2 cups shredded cheddar cheese
2/3 cup milk
4 eggs, beaten
1/4 cup chopped onion
1 teaspoon Worcestershire sauce
1 teaspoon salt
1/2 teaspoon dried rosemary, crushed

Cook spinach with water in a two-quart pan with cover, according to package directions. Remove from pan when done, drain well, and set aside.

Use two-quart pan to cook rice in water with salt (1/2 cup uncooked rice, cooked in 1 1/3 cups water, yields 2 cups cooked rice). Pour cooked rice and spinach into Dutch oven, stir in butter until melted, then remaining ingredients. Mix and cover.

Bake over 18 charcoal briquettes spread around bottom edge of the oven and 18 on the cover for 45 minutes.

Serves 10

Scratch Stuffing

1 lb. pork sausage
2 Tbs. dry sage leaves
1/2 cup butter
1 Tbs. dry thyme
2 red onions; diced
1 Tbs. tarragon leaves
6 stalks celery; diced
2 Tbs. dry parsley
2 cups fresh mushrooms; sliced
4 eggs; beaten
6 cloves garlic; minced
2 cups chicken broth
3/4 cup pine nuts
2 tsp. salt
9 cups dried bread cubes
1 1/2 tsp. black pepper

Brown sausage in a 12" Dutch oven using 20-22 briquettes bottom.

Add butter, onions, celery, mushrooms, garlic, and pine nuts.

Sauté until vegetables are tender.

In a large bowl combine remaining ingredients and mix until bread cubes have absorbed all the broth.

Add bread stuffing mixture to the sautéed vegetables in the Dutch oven and stir until well mixed.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 60 minutes.

Serves 12 to 15

From: Byrons' Dutch oven

Tinfoil Snack – Cheese Breadsticks

1 roll Pillsbury pizza dough (pop open can type)

String cheese

Olive oil

Garlic Salt

Pizza Sauce (warmed)

½ square tinfoil each

Tear off enough dough to wrap around a piece of string cheese so no cheese is showing.

Rub the outside of the dough with olive oil and sprinkle with garlic salt.

Wrap in tin foil. Place the package in the red hot coals of the campfire flipping every few minutes for about 15-20 minutes.

Use a long tongs to remove from fire.

Unwrap from foil. Dip in pizza sauce if desired.

Variation- put pepperoni in with the string cheese before wrapping in dough.

Serves 1 each



Thanks to Rebecca Smith

Appetizers



Okpik Bread Roll

1 Loaf Rhodes frozen bread dough
4 oz Pepperoni, chopped up
1/4 Cup fresh Parmesan
1/2 Cup mozzarella cheese

Thaw the bread according to package instructions.

Roll out into an 8" x 10" rectangle.

Spread the cheese and pepperoni on the dough.

Roll up like a jelly roll.

Cover and let rise until doubled.

Place on cookie sheet or cut to fit a DO and bake at 400 degrees for 20 minutes

Great with hot soup. Way easier than making sandwiches in the snow!

Note from Mrs. Kaar: I think this recipe is a little skimpy on the cheese and meat. Feel free to almost double the portions. You don't have to use parmesan: experiment with cheddar, Swiss, or any other kind of shredded cheese. Cooked bacon or crumbled, cooked sausage would work too, I bet! Add a little marinara sauce if you want...just be sure to seal up the seam of the rolled dough.

Thanks to Mrs. D. Kaar, Troop Committee Chair, Troop 96, Grayslake, Illinois.

Pueblo Fire

20 red chili pods
6c water
1 lb round steak cut into small pieces
2 Tbs. oil
½ cup BBQ sauce
2 tsp. garlic powder

Rinse chili pods in cold water after removing stems and seeds.
Tear pods into pieces.
Brown meat in oil in Dutch oven.
Add chili pod mixture, garlic powder, and BBQ sauce.
Cook over low heat for 1 hour. Can be served as soup.

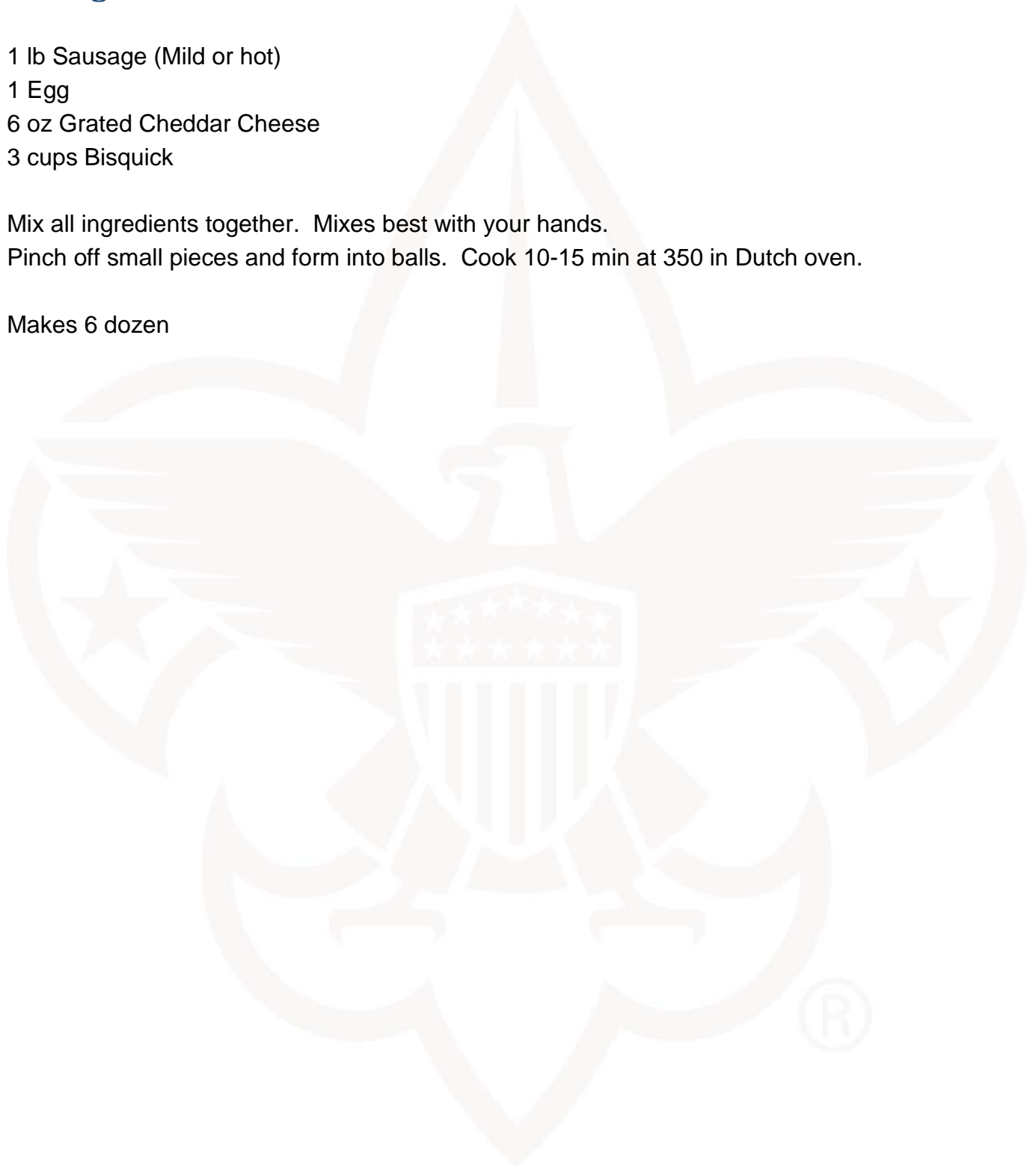
Serves 10

Sausage Balls

1 lb Sausage (Mild or hot)
1 Egg
6 oz Grated Cheddar Cheese
3 cups Bisquick

Mix all ingredients together. Mixes best with your hands.
Pinch off small pieces and form into balls. Cook 10-15 min at 350 in Dutch oven.

Makes 6 dozen



Sausage Balls with Zest

2 lbs sausage
12 oz shredded cheddar cheese
2 eggs, beaten
6c biscuit mix
2 tsp. cumin
2 tsp. red pepper
1 tsp. dried red pepper
1 tsp. garlic powder
1 tsp. onion powder

AFTER WASHING your hands, mix all ingredients together - don't be afraid to use your hands. Pinch off small pieces and form into balls. Cook 10-15 minutes in Dutch oven.

Makes 10 Dozen

Hot Stuff Chicken Strips

2-3 lb. boneless chicken breasts

2 cup flour

Oil

Gallon Ziploc bag

MARINADE:

2 tsp. chili powder

2 tsp. Hot Sauce

2 tsp. soy sauce

2 tsp. teriyaki sauce

4 tsp. ground ginger

2 Tbs. onion flakes

2 tsp. sugar

2 tsp. vinegar

Cut chicken into strips 2" by ½" and put in gallon zip-lock bag.

Blend marinade ingredients and pour into Ziploc bag.

Squeeze air out and seal bag. Marinate for 2 to 3 hours in cooler

Heat 1" of oil in large skillet until quite hot. Take pieces out of bag and lightly sprinkle with flour. Fry for 4 minutes. Turn once and fry for another 4 minutes. Remove and drain on paper towels. Serve while hot.

Hearty Mac and Beef

2 pounds Corkscrew Pasta

1 pound ground beef

1 Medium yellow onion – diced

1 large can condensed tomato soup with basil and oregano

1 large can condensed cheddar cheese soup

Cook noodles according to package without salt – set aside.

Brown Meat and Onion at medium high heat in large skillet or pot used to cook noodles.

Stir in mixtures of soup using $\frac{1}{2}$ to $\frac{3}{4}$ of liquid identified on cans. Bring to a boil.

Reduce heat to low, and stir in cooked pasta

Simmer is heated through, about 5 minutes, stirring occasionally.

Variations: You can add bacon as bits that are precooked and crunchy.

Serves 6 to 8

Backpacking – Trail Food



Chocolate Peanut Butter Cups

Best if prepared in advance

- ½ cup Earth Balance Buttery Spread
- ¾ cup crunchy peanut butter (preferably unsweetened and unsalted)
- ¾ cup graham cracker crumbs (about 10 squares)
- ¼ cup maple sugar or other granulated sweetener
- 1 cup grain sweetened nondairy chocolate or carob chips
- ¼ cup soy, rice, or nut milk
- ¼ cup chopped nuts of your choice (peanut, pecan or almond)
- 12 cupcake liners (bring the cupcake tin if you can)

If you brought the cupcake tin, line it with the cupcake liners (if not put them on the table – watch out for any slight breeze.)

Melt the butter in a small to medium sauce pan over low heat.

Once melted, stir in peanut butter, graham cracker crumbs, and the maple sugar. Mix well and remove from the heat.

Divide this mixture evenly among the 12 cupcake liners (about 2 Tbsp per cup)

Combine the chocolate and milk in another saucepan and stir over medium heat until the chocolate has melted.

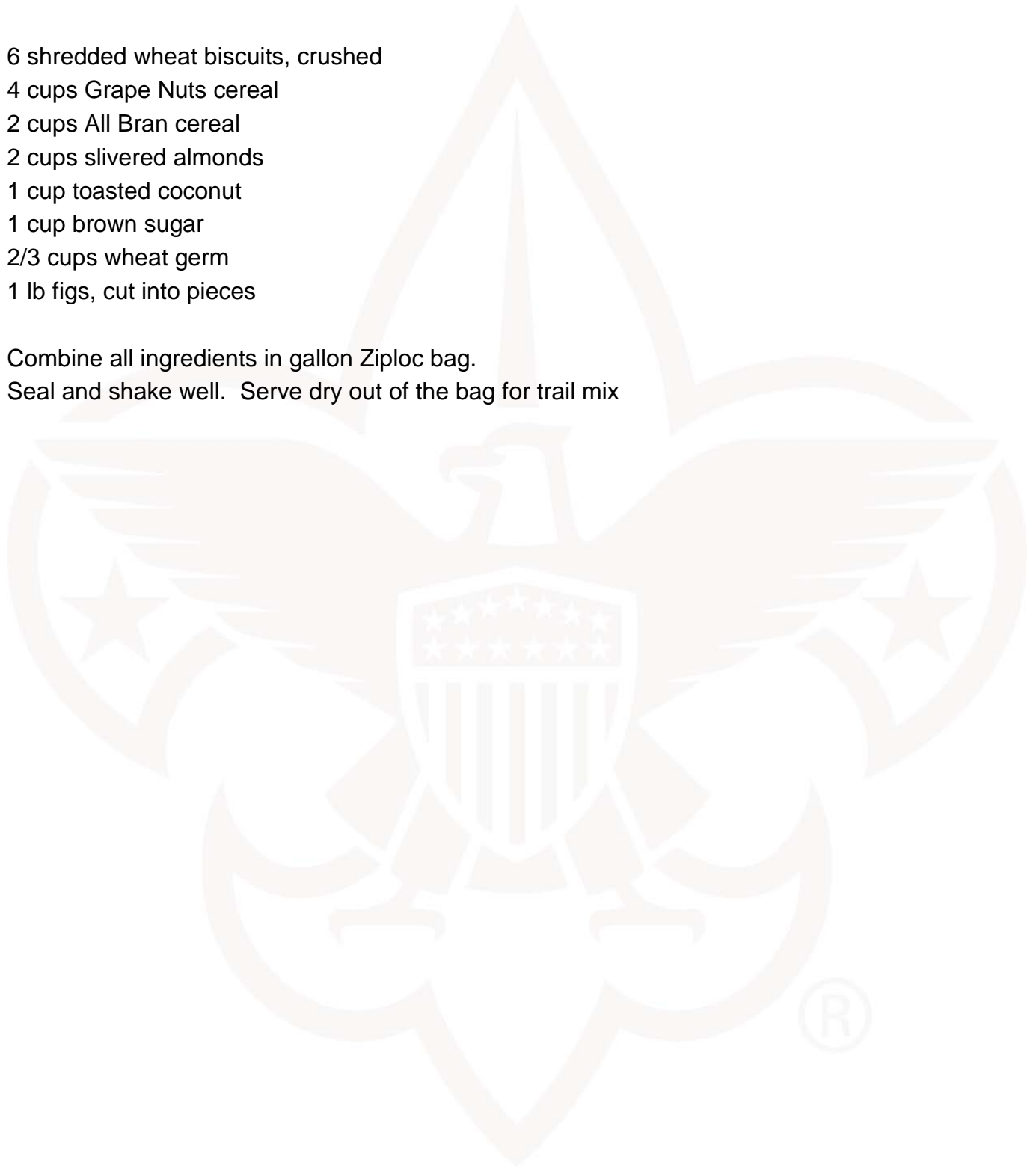
Spoon this mixture evenly over the peanut butter mixture and immediately add the chopped nuts
Refrigerate until set – about 2 hours.

Serves 6 (each receiving two) or 12 (one per person)

Granola Colorado

6 shredded wheat biscuits, crushed
4 cups Grape Nuts cereal
2 cups All Bran cereal
2 cups slivered almonds
1 cup toasted coconut
1 cup brown sugar
2/3 cups wheat germ
1 lb figs, cut into pieces

Combine all ingredients in gallon Ziploc bag.
Seal and shake well. Serve dry out of the bag for trail mix

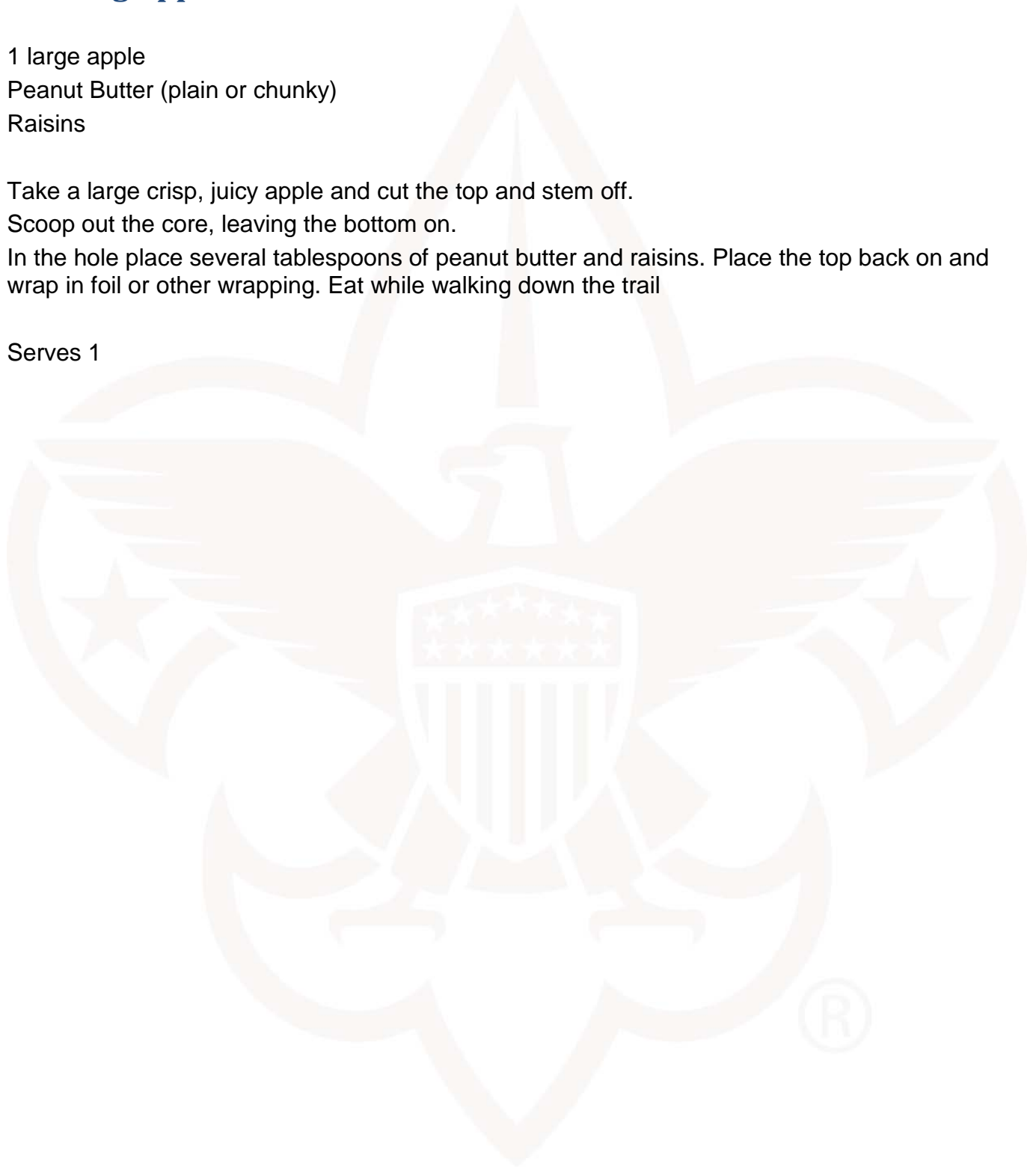


Walking Apples

1 large apple
Peanut Butter (plain or chunky)
Raisins

Take a large crisp, juicy apple and cut the top and stem off.
Scoop out the core, leaving the bottom on.
In the hole place several tablespoons of peanut butter and raisins. Place the top back on and wrap in foil or other wrapping. Eat while walking down the trail

Serves 1



Cypher Mine Soup

Instant Chicken Noodle Soup or Ramen

Instant Potatoes

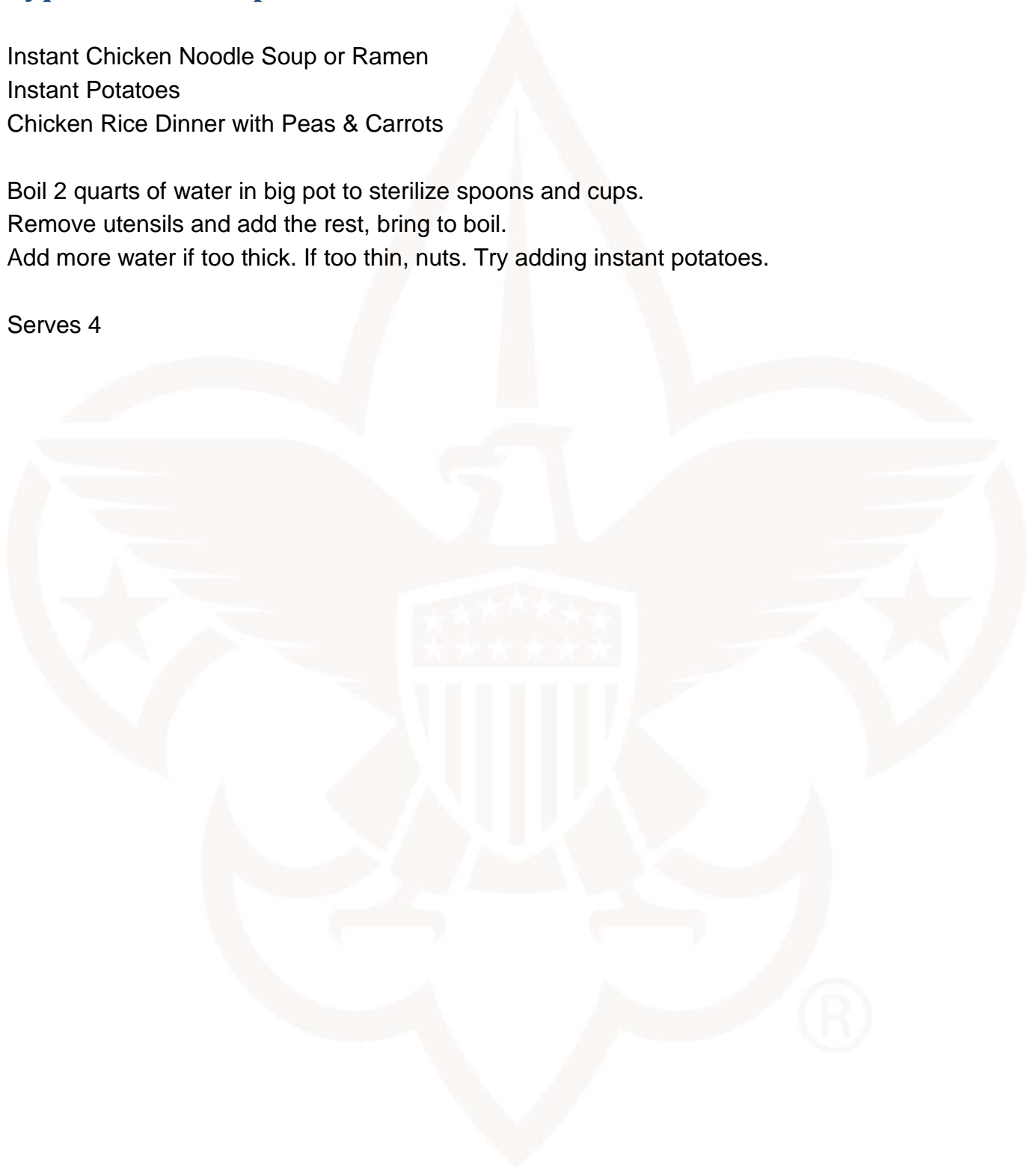
Chicken Rice Dinner with Peas & Carrots

Boil 2 quarts of water in big pot to sterilize spoons and cups.

Remove utensils and add the rest, bring to boil.

Add more water if too thick. If too thin, nuts. Try adding instant potatoes.

Serves 4

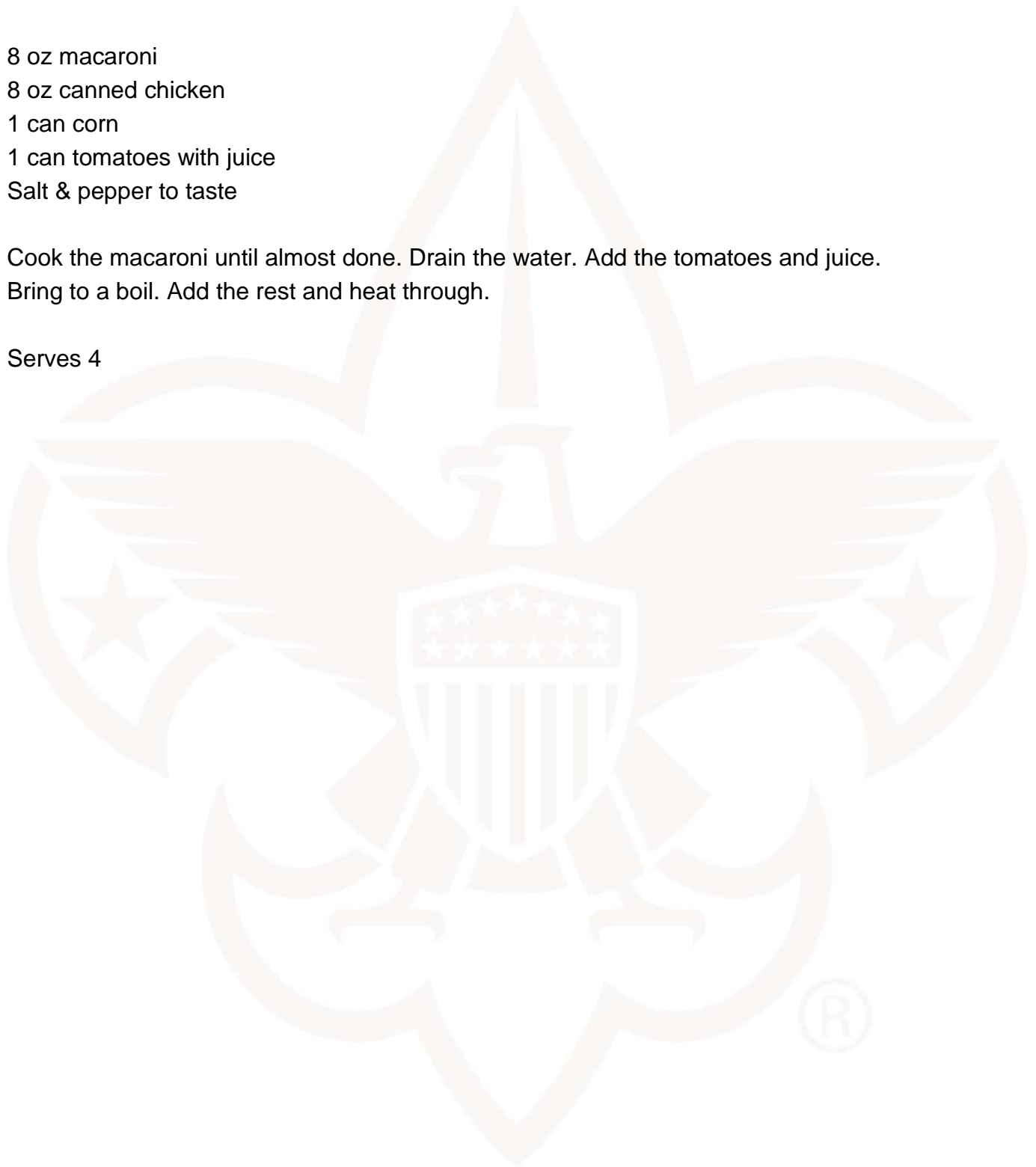


Philmont Stew

8 oz macaroni
8 oz canned chicken
1 can corn
1 can tomatoes with juice
Salt & pepper to taste

Cook the macaroni until almost done. Drain the water. Add the tomatoes and juice. Bring to a boil. Add the rest and heat through.

Serves 4

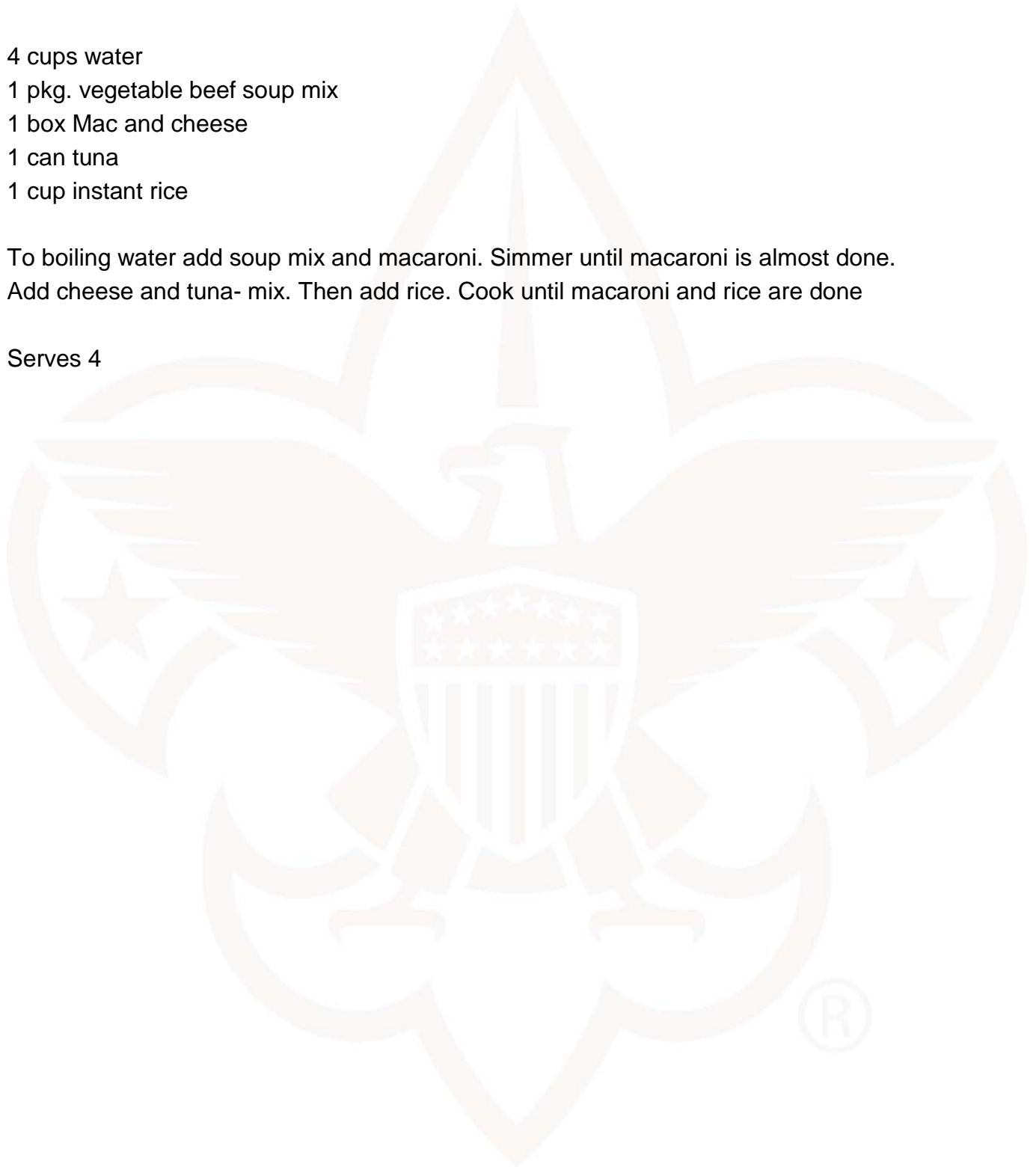


Devil' Thumb Stew

4 cups water
1 pkg. vegetable beef soup mix
1 box Mac and cheese
1 can tuna
1 cup instant rice

To boiling water add soup mix and macaroni. Simmer until macaroni is almost done. Add cheese and tuna- mix. Then add rice. Cook until macaroni and rice are done

Serves 4



Just a Minute

A cup of Minute Rice or other quick cooking rice can be made in a freezer bag. But add an equally quick instant soup mix and you can create a meal.

| RICE | Soup Mix | Protein |
|-------------------|-------------------------|----------------------------------|
| | Vegetable Soup Mix | Can tuna |
| ½ Cup Minute Rice | Onion soup mix | Can ham |
| Equals 1 serving | Chicken bouillon | Can chicken |
| | Gravy mix | TVP – Textured Vegetable Protein |
| | Vegetable beef soup mix | Can turkey |
| | Cream of Mushroom | 1 can SPAM |

Serves 1

Cimmarroncito Carbonara

2 1/4 cups elbow macaroni
1 pkg. white sauce mix
1/4 cup powder milk
1/4 cup dried vegetable mix
Salt & pepper to taste
5 cups water
1/4 cup bacon bits

How to 1

Place the bacon bits in a separate plastic bag and all the other dry items in a larger plastic bag. In a large pot place the dry mixture and water. Mix well and bring to boil. Cover and simmer until macaroni is done. Add the bacon bits before serving or as a topping.

Serves 4

Zastrow-roni

2 1/4 cups elbow macaroni
1 pkg. taco sauce mix
1/4 cup powder milk
1/4 cup dried vegetable mix
Salt & cayenne pepper to taste
5 cups water
1/2 cup grated Parmesan cheese

Place the cheese in a separate plastic bag and all the other dry items in a larger plastic bag.
In a large pot place the dry mixture and water. Mix well and bring to boil.
Cover and simmer until macaroni is done.
Add the Parmesan before serving or as a topping.

Serves 4

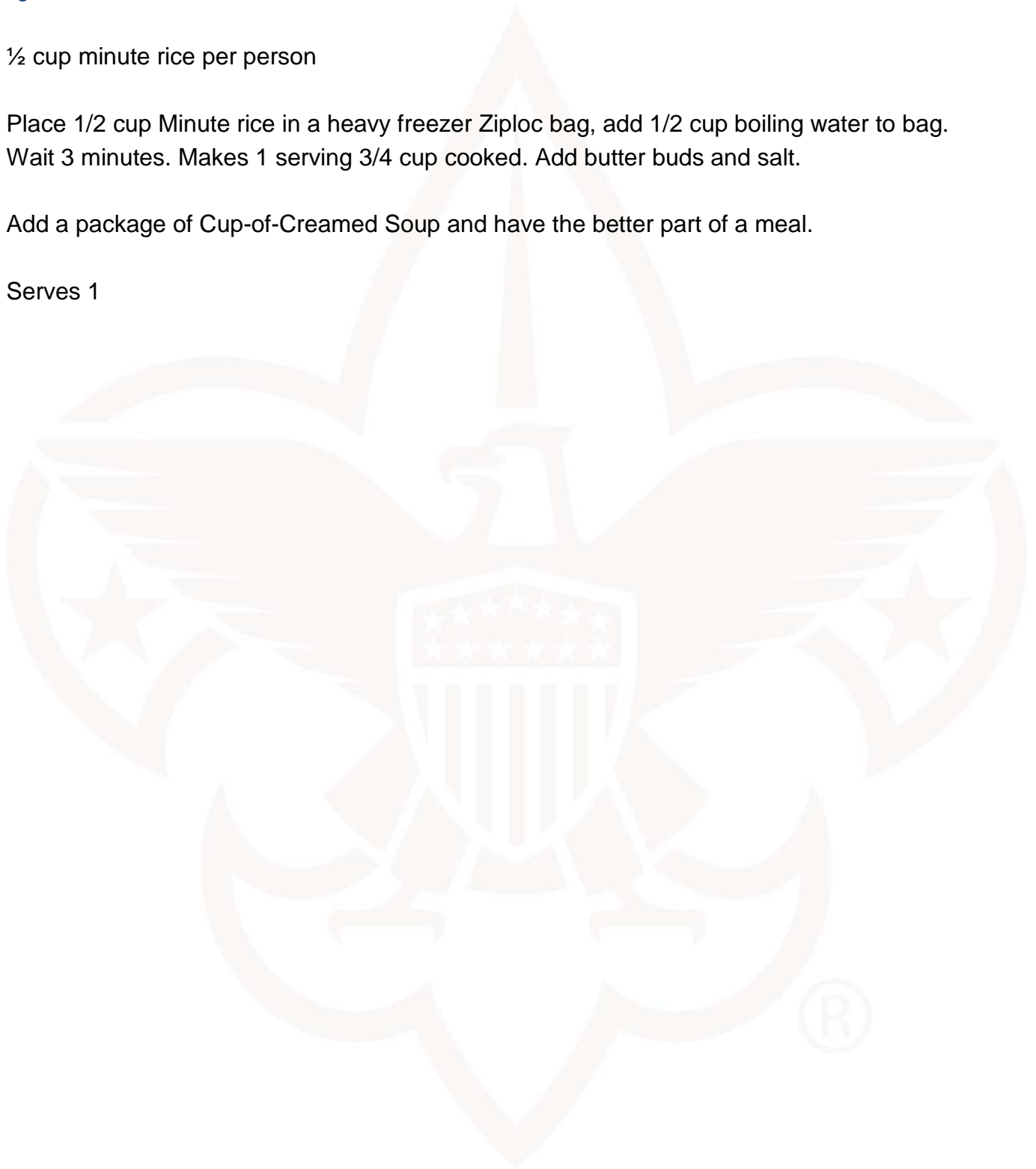
Quick Rice

½ cup minute rice per person

Place 1/2 cup Minute rice in a heavy freezer Ziploc bag, add 1/2 cup boiling water to bag. Wait 3 minutes. Makes 1 serving ¾ cup cooked. Add butter buds and salt.

Add a package of Cup-of-Creamed Soup and have the better part of a meal.

Serves 1



Tin Foil – Rice on the Coals

1 1/2 cups minute rice
1 1/2 cups water
1 T. margarine
1/2 tsp. salt
Dash pepper
4 tsp. instant bouillon

Place two sheets of foil (14" sq.) on top of each other in a cooking pot. Press into a bowl or pouch.

Add ingredients and seal tightly. Remove from pot and place on coals for 15 minutes

Serves 4

Tin Foil – Baden Baked Sliced Potatoes

Potato

Butter or Margarine

Foil

Salt, pepper, garlic salt

How to 1

Scrub and cut potatoes into thick slices. Use one potato per person. Do not peel the potatoes.

Place each one on a double sheet of heavy foil. Add 1 T. margarine.

Sprinkle with garlic, onion salt and pepper.

Seal and bake on the grill, turning often for an hour. Or 15-20 minutes on coals.

Serves 1 per potato

Tin Foil – Ham 'N Green Bean Bake

1 1/3 cups minute rice
1 cup diced ham or SPAM,
1 can (8 oz) drained green beans
1/3 cup mayonnaise
2 tsp. dry onion flakes

Shape a triple thickness of heavy foil into a bowl.

Combine all ingredients.

Stir in 1 1/3 cups hot chicken bouillon or chicken soup. Sprinkle with grated Parmesan cheese.

Seal Bowl. Leave over hot coals for 30 minutes

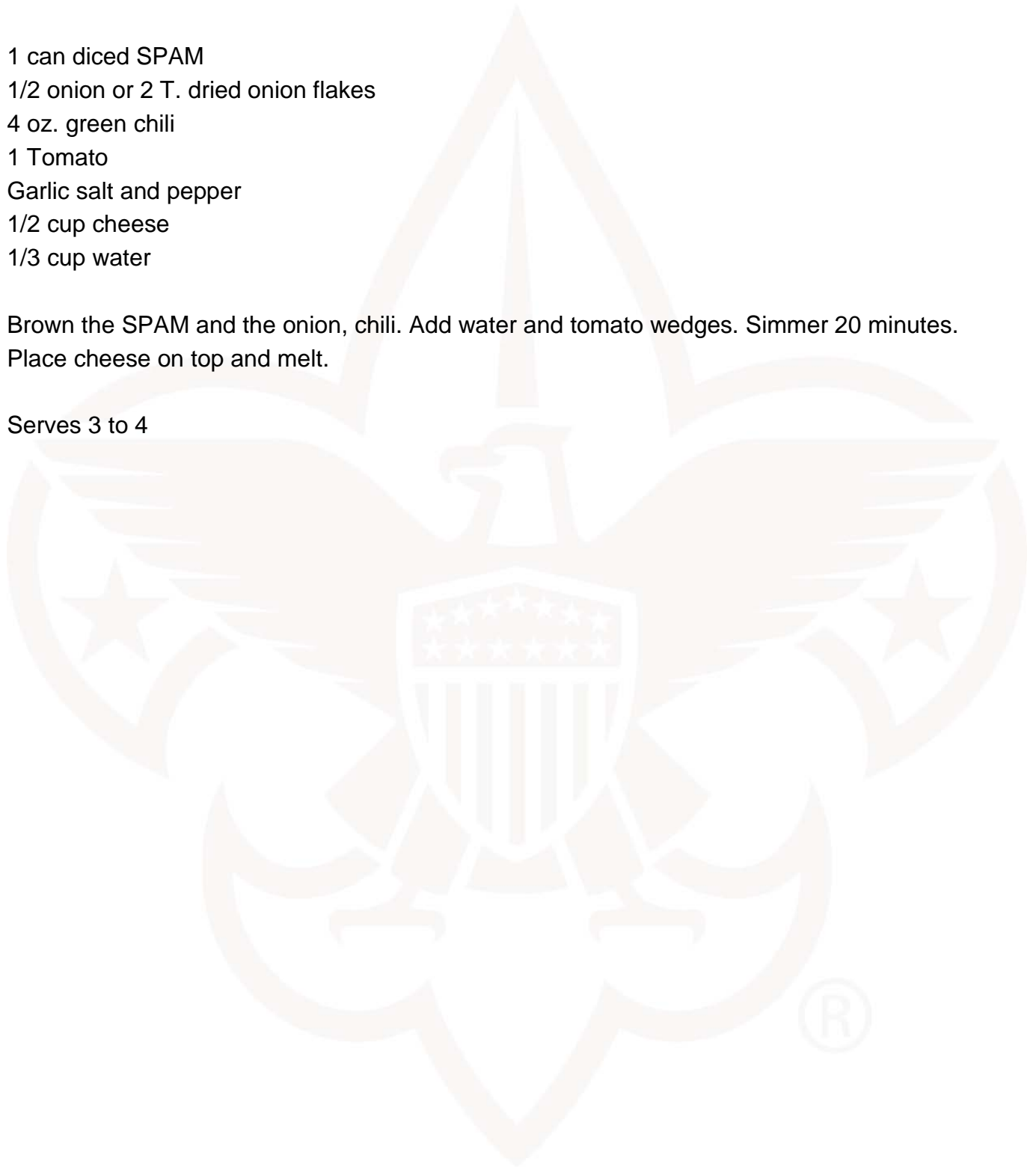
Serves 3 to 4

MAPS Chili

1 can diced SPAM
1/2 onion or 2 T. dried onion flakes
4 oz. green chili
1 Tomato
Garlic salt and pepper
1/2 cup cheese
1/3 cup water

Brown the SPAM and the onion, chili. Add water and tomato wedges. Simmer 20 minutes.
Place cheese on top and melt.

Serves 3 to 4



Cimarron Cinnamon Rolls

2 6-oz pkg. biscuit mix flour
1 cup brown sugar
3 4-oz raisins
Cinnamon

How to 1

Mix the biscuit mix as directed and pat out in a rectangular shape on a floured, flat surface. Spread raisins and brown sugar over the dough and sprinkle with cinnamon. With floured hands roll the dough into a cylinder and cut slices from the rolled cylinder. Place in bottom of Dutch oven. Cover with lid and bake about 15-20 minutes.

Serves 6

Twist on a Stick

1 cup Bisquick mix

Water

Cinnamon sugar

How to 1

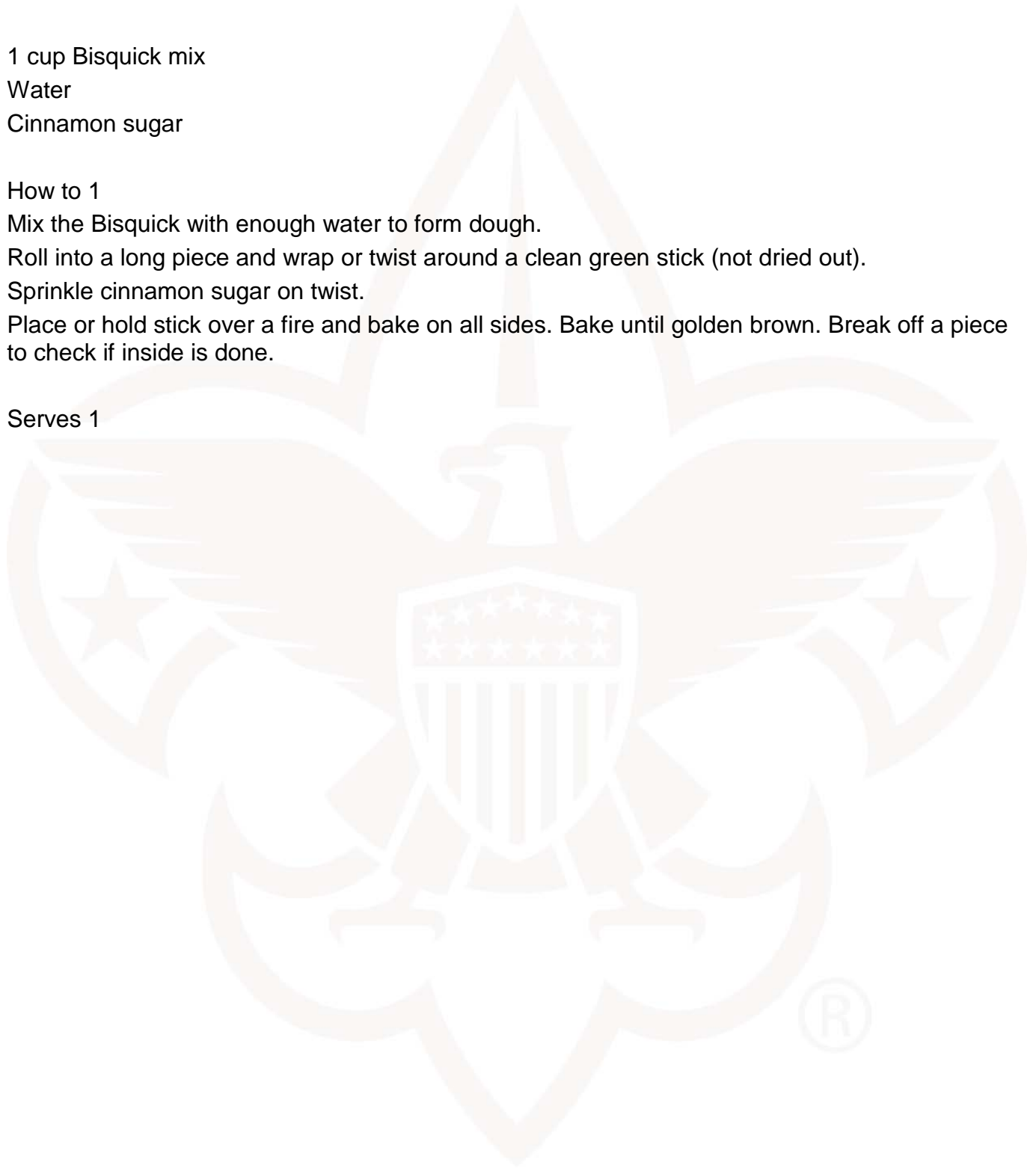
Mix the Bisquick with enough water to form dough.

Roll into a long piece and wrap or twist around a clean green stick (not dried out).

Sprinkle cinnamon sugar on twist.

Place or hold stick over a fire and bake on all sides. Bake until golden brown. Break off a piece to check if inside is done.

Serves 1



Crescent Rolls on a Stick

1 Tube of refrigerated Crescent rolls

Butter or margarine

Jam, jelly or honey

How to 1

Using a thick green stick about 1 inch in diameter, wrap the dough for a crescent roll spiral fashion around the tip of the stick.

Leave space with the spiral for the heat to reach all of the dough.

Press the ends of the dough to the stick to stick to the stick.

Hold the stick over coals for 15-20 min., turning frequently as you salivate. When golden brown, slip the roll of the stick and spread with butter, jam, jelly, or honey.

Serves 2 to 3 per tube

DRINKS

Swamp Water

- 1 package Grape Drink Mix
- 1 Package Lemon-Lime Drink Mix

Cockerall River Water

- 1 package Cherry Drink Mix
- 1 Package Orange Drink Mix

Hot TANG - Mix TANG in a cup of hot water for a different breakfast drink

Hot JELL-O

Mix 1-2 Tbs. JELL-O in a cup of hot water for a different breakfast drink. Cheery, Lime, and Orange are good to try. Beware not to drink boiling water.

Maxwell's Chocolate Bar - 1 cup Hot chocolate and add 1 Snickers bar, Mix, Melt, and drink or spoon

GORP & Snacks

(Good Old Raisins and Peanuts or Granola, Oats, Raisins and Peanuts)

GORPMM

1 cup salted peanuts or dried roasted peanuts

1 cup raisins

1 cup M&M's

Mix in a Ziploc bag and eat on the trail.

Good-for-you-GORP

2 1/2 cups low-fat granola

1 cup dried pears

1/2 cup M&M's

Mix in a Ziploc bag and eat on the trail.

Sunny GORP

1 cup salted peanuts or dried roasted peanuts

1 cup raisins

1 cup roasted sunflower kernels

1 cup M&M's

Mix in a large Ziploc bag and eat on the trail.

Fruity GORP

1 cup salted peanuts or dried roasted peanuts

1 cup dried Fruit Bits

1 cup roasted sunflower kernels

1 cup M&M's

Mix in a large Ziploc bag and eat on the trail

Retort



Chocolate Peanut Butter Cups

Best if prepared in advance

- ½ cup Earth Balance Buttery Spread
- ¾ cup crunchy peanut butter (preferably unsweetened and unsalted)
- ¾ cup graham cracker crumbs (about 10 squares)
- ¼ cup maple sugar or other granulated sweetener
- 1 cup grain sweetened nondairy chocolate or carob chips
- ¼ cup soy, rice, or nut milk
- ¼ cup chopped nuts of your choice (peanut, pecan or almond)
- 12 cupcake liners (bring the cupcake tin if you can)

If you brought the cupcake tin, line it with the cupcake liners (if not put them on the table – watch out for any slight breeze.)

Melt the butter in a small to medium sauce pan over low heat.

Once melted, stir in peanut butter, graham cracker crumbs, and the maple sugar. Mix well and remove from the heat.

Divide this mixture evenly among the 12 cupcake liners (about 2 Tbsp per cup)

Combine the chocolate and milk in another saucepan and stir over medium heat until the chocolate has melted.

Spoon this mixture evenly over the peanut butter mixture and immediately add the chopped nuts
Refrigerate until set – about 2 hours.

Serves 6 (each receiving two) or 12 (one per person)

Cleanup Free Breakfast

2 Cartons/packages of egg substitute. (Carried in a Ziploc bag)

Various omelet fixing's, i.e. celery, pre-diced onions, CF "bacon" bits, pre-cooked chopped sausage etc.

Eight quart-size Ziploc plastic bag, one for each omelet. (Freezer bags work best)

Optional - One Indelible marker (to write names on the top of the bags).

Fill large pot (2-3qt) 4/5 full of water. Bring water to boil.

Pour some egg substitute into Ziploc bag that already has a name at the top.

Add favorite omelet fixing's to contents of Ziploc bag.

Seal Ziploc bag removing almost all the air (you only want a corner of this to float above the water line).

Mix contents thoroughly by squishing.

Drop Ziploc bag of omelet into boiling water. (Try to keep bag from touching inside of pot)

Check (squish) occasionally. When done, open bag, and squeeze into mouth.

This takes about 8-10 minutes to cook. This does really work! I did it, and the Ziploc bag doesn't melt - or leak. "Scouts Honor!"

Each carton serves 3 to 4 scouts.

Thanks to David Jacks, Cubmaster, Pack 96

Biscuits & Gravy

½ lb ground sausage

3 Tbs. chopped onion

2 Tbs. flour

2 cups hot milk

Black pepper to taste

Biscuit Tubes – Prepare according to instructions

Prepare Homemade Biscuit recipe. Brown sausage and onion together. Pour off excess grease. Stir in flour. Slowly add milk while stirring. Cook until thickened.

Place gravy and Biscuits into separate Freezer bags

When ready, heat gravy in boiling water

Serve biscuits split with gravy on top.

Serves 3 to 4

Native American Chicken Curry

2 ½ lbs chicken breasts, cut into 1 ½" strips

Water

Salt

Celery tops

3 Tbs. margarine

1 tart apple, peeled and diced

1 onion, thinly sliced

1 Tbs. curry powder

1/3 cups raisins

1 cup chicken broth

½ cups Coca-Cola

3½ Tbs. flour

1 cup evaporated milk or cream

1 tsp. salt

¼ tsp. pepper

8 servings rice cooked to package directions

Two Gallon size Ziploc bags

Cook chicken and a few celery tops in a large pot of boiling salted water. Cover, reduce heat to simmer and cook 45 minutes.

In a large skillet, melt the margarine and add apple, onion, and curry powder. Sauté for 5 minutes. Stir in raisins, chicken broth, and Coke.

In a medium pot, mix flour with cream. Stir until smooth.

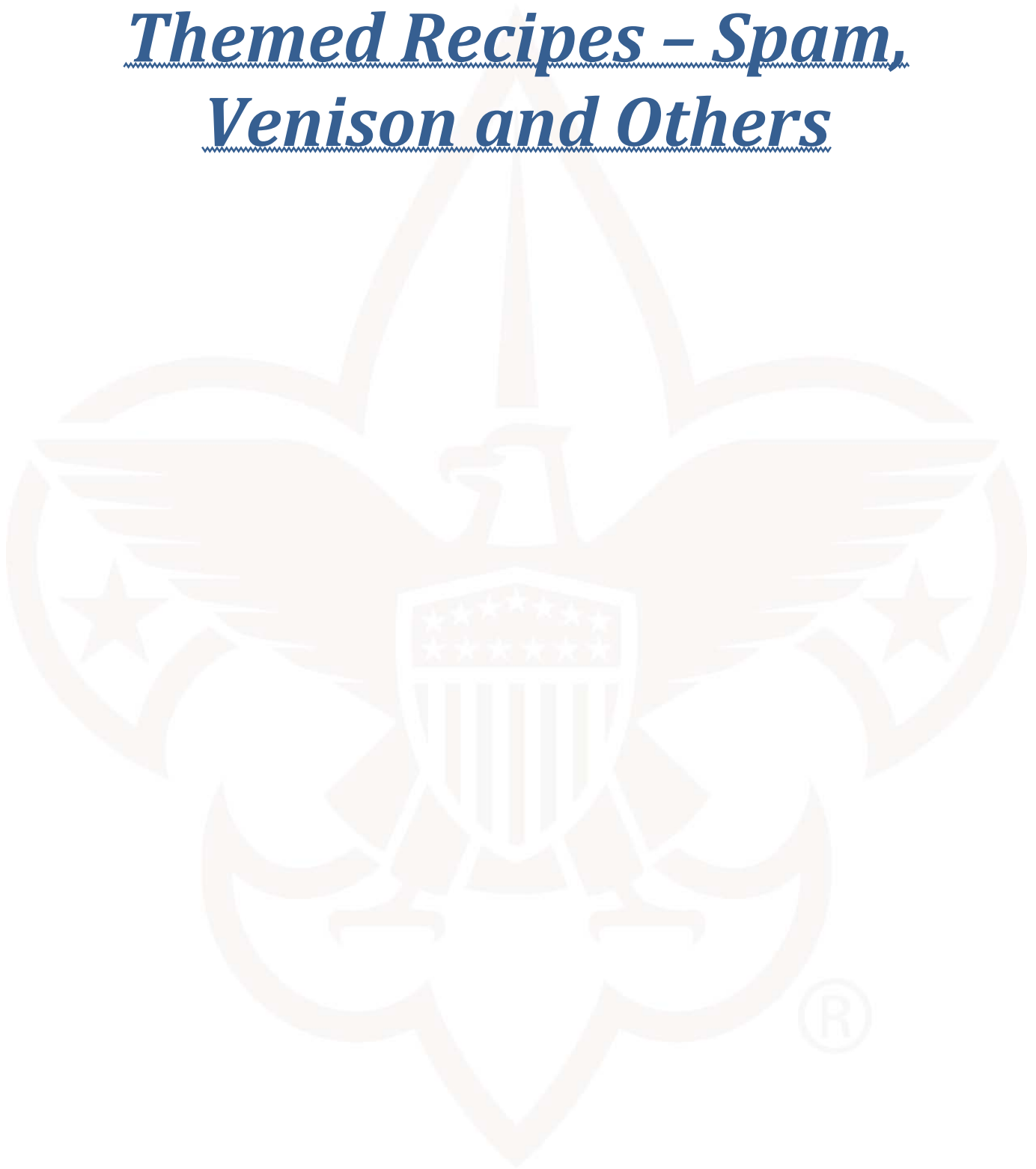
Add salt, pepper, and apple/onion mixture. Cook over low heat until thick and creamy.

Stir in drained cooked chicken.

Cool and pour into gallon double Ziploc bags. Store in cooler overnight. Reheat slowly and serve over cooked rice.

Serves 8

Themed Recipes – Spam, Venison and Others



Breakfast Pizza

2 tubes biscuit dough or homemade if you have the time.
1 dozen eggs - scrambled
½ pound hunk of Ham or 1 can of Spam (minced or cubed)
1 package cooked bacon and/or sausage – cut into small pieces.
1 pound cheese cubed or shredded
Any other vegetable of your choosing. (Sliced or diced)

First stretch the biscuit dough thin and spread it over the bottom of the Dutch oven so none of the oven can be seen.

Then pour a small layer (1/2 of your mixture) of scrambled eggs over the dough.

Add your preference of ham, bacon or sausage or all on top of the eggs.

Then spread the cheese over that and cook for 10 to 15 minutes on Low bottom/high top heat.

Repeat for 2nd Dutch oven – Cut into quarters.

Use 2 Dutch ovens – Serves 8.

Thanks to Troop 29 of Union, Mississippi

Camper's Breakfast

4 medium potatoes, sliced
2 onions, sliced
2 cans Spam
12 eggs, beaten
¼ cups milk
1 cup oil
Salt and Pepper to taste

Heat 1 cup in oil in large skillet. Cook potatoes and onions until potatoes are soft. Drain oil. Add eggs, milk, and Spam. Stir constantly until eggs are set. Serve.

Serves 8

Spam Scratch Pancakes

1 egg
1 c. buttermilk
2 Tbs. salad oil or melted shortening
1 c. flour
1/3 to ½ cup ground or chopped cooked Spam
1 tsp. baking powder
½ tsp. baking soda
½ tsp. salt
Oil or Crisco for greasing Dutch oven or Griddle

While mixing batter prepare coals for heating Dutch oven or Griddle on stove.

Beat egg; add remaining ingredients in order listed and beat until smooth.

Grease heated Dutch oven or Griddle with oil or Crisco. To test oven, sprinkle, carefully, with a few drops of water. If water skitter around, heat is just right.

Pour batter from tip of large spoon or from pitcher onto hot DO/Griddle.

Turn pancakes as soon as they are puffed and MOST bubbles are broken.

Bake on other side until golden brown.

Yields: Ten 4-inch pancakes

Rockin' Chair Breakfast – Mountain Man II

½ cup margarine
2 Tbs. onion flakes
2 Tbs. garlic flakes
6 medium potatoes, boiled, cooled then cut into cubes
1 Can Spam, cubed
12 eggs
1 tsp. salt
1 tsp. red pepper
½ cup shredded sharp cheddar cheese
Hot Sauce to taste

Melt margarine in large skillet and sauté' onion, garlic, potatoes, and Spam.

Beat eggs with salt and pepper and pour over potato mixture.

Lift edges as it cooks to let egg flow underneath.

When eggs are set, top with cheese to serve

Slice and server like quiche or spoon onto large tortillas. Add Hot Sauce to taste

Serves 10

Road Kill Stew

8c water
1 package onion soup mix
2 tsp. instant beef bouillon
½ tsp. salt
¼ tsp. pepper
2 cloves garlic, minced
2 lb. venison, cubed
1 medium onion, quartered
4 large potatoes, not peeled, but cut up
6 carrots cut up
Biscuit mix

Start this stew in the morning just after breakfast cleanup.

Combine water and next 5 ingredients in a Dutch oven. Add venison and veggies.

Cover and cook at high simmer all day.

About 15 to 20 minutes before serving time, prepare biscuit mix dough and drop by tablespoon onto the top of the bubbling stew.

Serves 6 to 8

Rocky TFS Stew

4 squirrels, cleaned and cut into serving pieces
2 cups flour
4 cups water
12 Tbs. bacon grease
Salt and pepper to taste
4 large potatoes cut into chunks
Cornbread prepared according to the instructions.

Mix flour, salt and pepper in a gallon Ziploc. Add squirrel pieces and coat well.
Heat bacon grease in Dutch oven and fry squirrel until golden brown. Remove squirrel.
Pour off ½ of bacon grease and add water. Bring to boil.
Return squirrel to oven, cover and reduce heat to simmer.
Add potatoes and simmer 1 ½ hours. Serve with corn bread.

Serves 6 to 8

Squirrel Stew Georgia Style

2 squirrels, cleaned, cut into 6 pieces each
2 cups bouillon
Leafy tops of 2 stalks of celery
1/8 lb salt pork, 1/2" cubes
2 cups fresh lima beans
2 Tbs. flour
2 large ripe tomatoes, peeled
1 tsp. salt
1 cup fresh corn kernels
1/4 tsp. pepper
1 tsp. Worcestershire sauce
2 large onions, thinly sliced
1-2 Tbs. flour

Fry salt pork until very crisp then remove pieces from the pan.

Dredge squirrel in seasoned flour and sauté in hog fat until brown on all sides.

When nearly brown, add onions and cook until soft.

Place meat in Dutch oven, with broth and celery tops. Cover and bake at 350 for 1 hour.

Remove celery tops, add lima beans, tomatoes, corn and Worcestershire sauce.

Cover and bake until vegetables are tender - about 30 min.

Skim off excess fat and thicken gravy with flour and 1/2 cup cold water.

Serve hot topped with crisp pork cracklings.

Serves 6

Beverages



Russian Tea

A change of pace from the old standard – hot chocolate!

¾ Cup instant orange drink (Tang, etc.)

1 Cup instant tea (sweetened)

1 tsp. cinnamon

1/2 tsp. ground cloves

1/2 tsp. ground nutmeg

Dash of salt

Combine all ingredients and store in a tightly sealed container.

Add to boiling water in bulk, or put about 2 tsps. per individual cup. (Experiment with Nalgene size bottles.)

Note: If you are not using sweetened tea, use 1/3 cup of instant tea and ½ cup sugar.

Note from Mrs. Kaar: There are lots of different recipes for Russian Tea. Make some and then change the ingredients to you own taste. I prefer a little less orange drink and a bit more cinnamon, but experiment on your own.

Home Made Root Beer

Ingred1

5 gallons water

5 pounds sugar

5 pounds dry ice

1 bottle of root beer extract (McCormick's is 2oz and seems to be pretty popular)

Using a 5 gallon plastic water container or some other safe container, pour in about 3 or 4 gallons of water, 5 pounds of sugar, and the bottle of extract.

Stir this around to make sure the sugar is distributed.

Add the dry ice and let bubble like mad while you enjoy the fog.

After the bubbles slow down, add the rest of the water. Enjoy!

Variation: exchange the root beer extract with vanilla extract. Taste like Cream Soda!

Serves a good sized patrol!

Best Lemonade Ever

1 3/4 cups white sugar

8 cups water

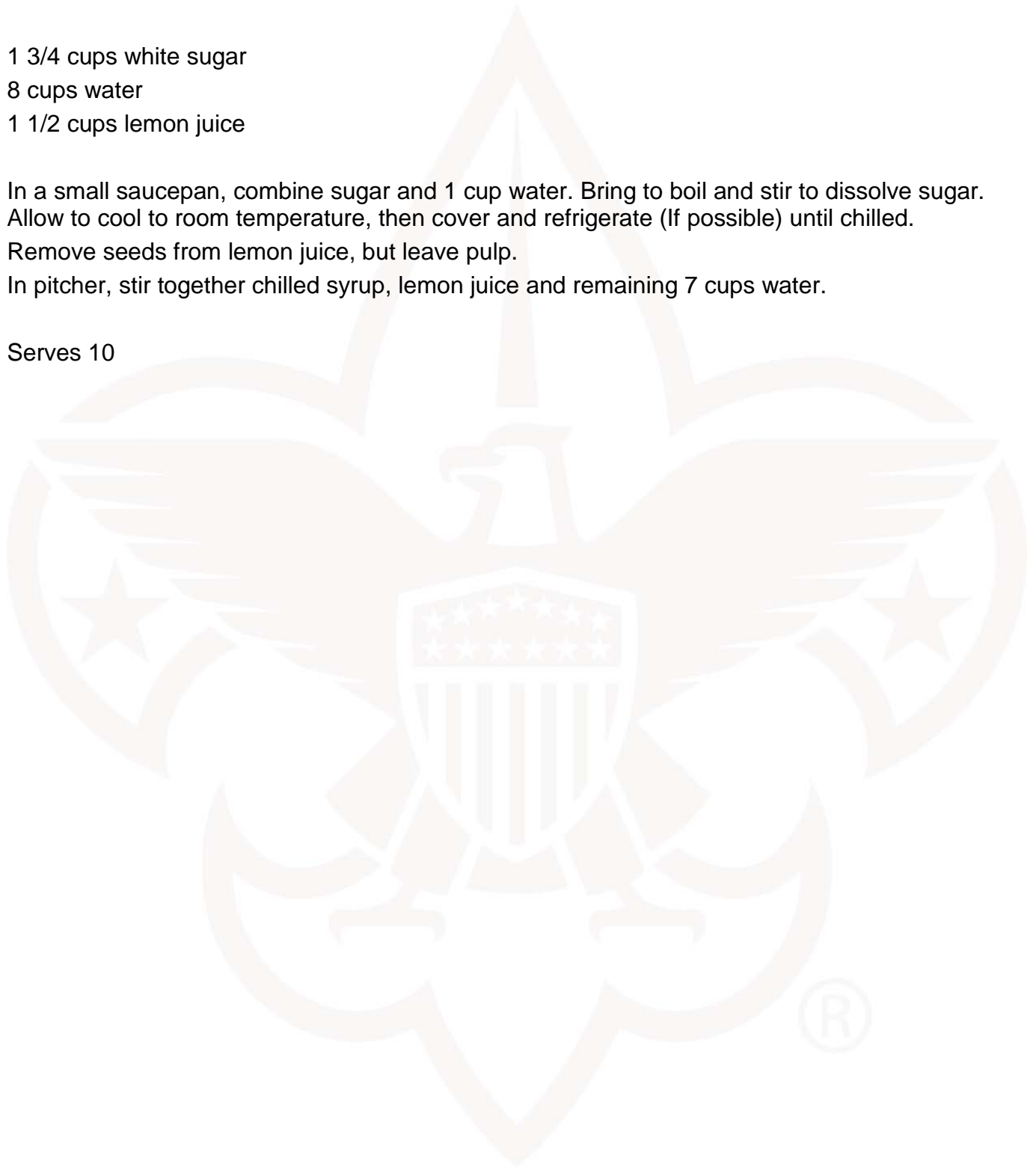
1 1/2 cups lemon juice

In a small saucepan, combine sugar and 1 cup water. Bring to boil and stir to dissolve sugar. Allow to cool to room temperature, then cover and refrigerate (If possible) until chilled.

Remove seeds from lemon juice, but leave pulp.

In pitcher, stir together chilled syrup, lemon juice and remaining 7 cups water.

Serves 10



Snow Flake Cocoa

2 cups whipping cream

6 cups milk

1 teaspoon vanilla

1 (12 ounce) package white chocolate chips

Garnish:

Whipped cream

Candy canes

Stir together the whipping cream, milk, vanilla, and white chocolate chips in a slow cooker or on LOW in a large saucepan.

Cover and cook on low, stirring occasionally, until mixture is hot and chocolate chips are melted.

Stir again before serving. Garnish with whipped cream and candy canes, as desired.

Serves 8

Cranberry Wassail

1/2 gallon apple cider
1/2 gallon cranberry juice
1 cup lemon juice
1 1/4 cups pineapple juice
1 large orange, thinly sliced
24 whole cloves
1/4 cup clover honey
1/2 cup white sugar
4 cinnamon sticks
1 teaspoon ground nutmeg
1 teaspoon ground allspice
1/2 teaspoon ground ginger

Garnish:

12 fresh mint leaves
12 orange slices for garnish

In a large saucepan or pot, combine cider, cranberry juice, lemon juice, pineapple juice, orange slices, cloves, honey, sugar, and cinnamon sticks. Bring to a boil.

Reduce the heat to a simmer; add nutmeg, ginger, and allspice.

Simmer for 10 to 15 minutes, stirring occasionally.

Serve warm and garnish each cup with mint and an orange slice.

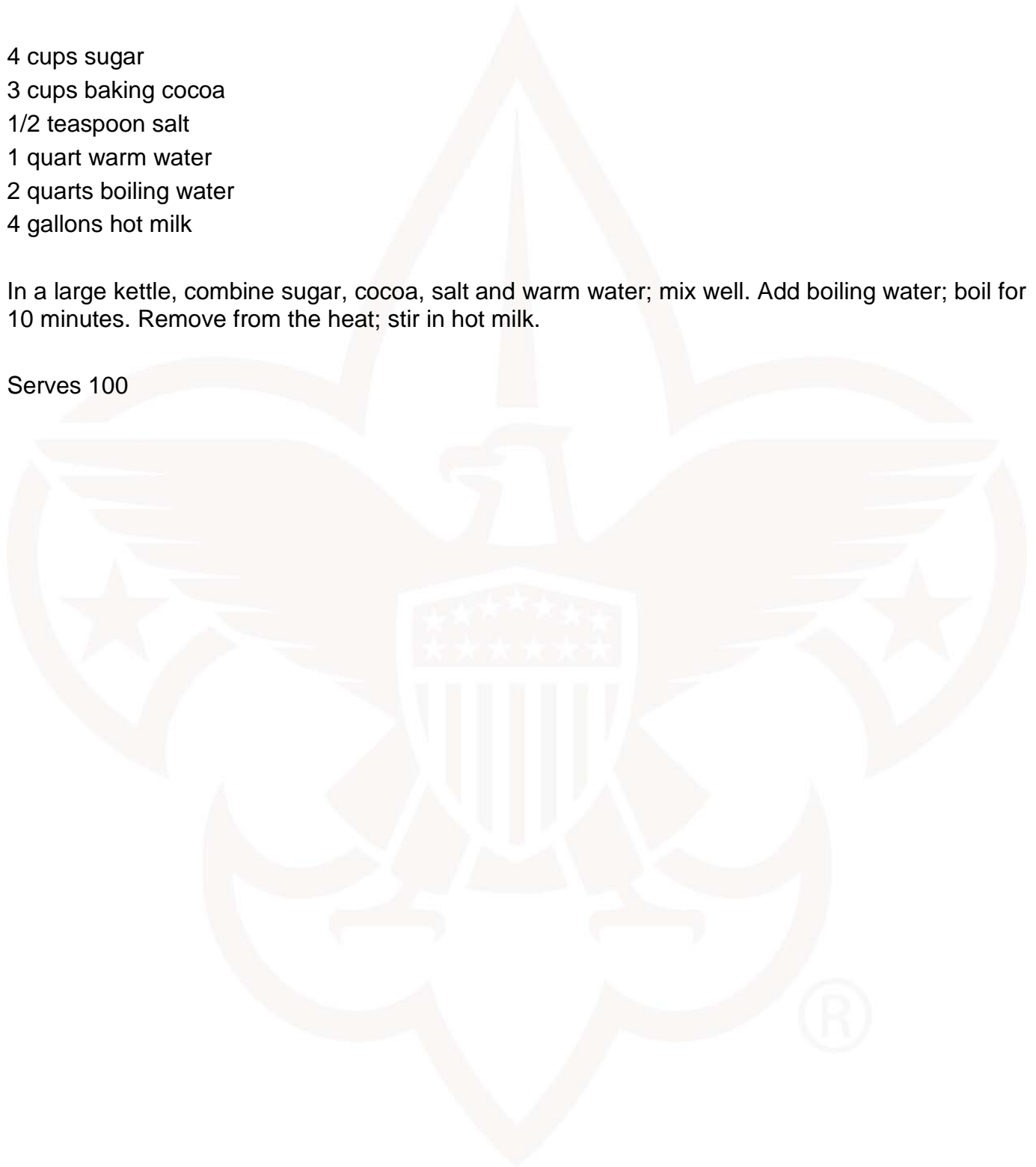
Serves 20

Cocoa for a Crowd

4 cups sugar
3 cups baking cocoa
1/2 teaspoon salt
1 quart warm water
2 quarts boiling water
4 gallons hot milk

In a large kettle, combine sugar, cocoa, salt and warm water; mix well. Add boiling water; boil for 10 minutes. Remove from the heat; stir in hot milk.

Serves 100



Hot Cranberry Citrus Punch

2 quarts cranberry juice cocktail
3 cups orange juice
1/4 cup white sugar
1/4 cup brown sugar
2 tablespoons fresh lemon juice
1 pinch salt
2 (3 inch) cinnamon sticks

In a 4 quart or larger slow cooker, combine the cranberry juice, orange juice, white sugar, brown sugar, lemon juice, salt and cinnamon sticks.

Stir to dissolve sugar.

Cook on High for 4 to 6 hours.

Turn heat to Low and keep warm for serving.

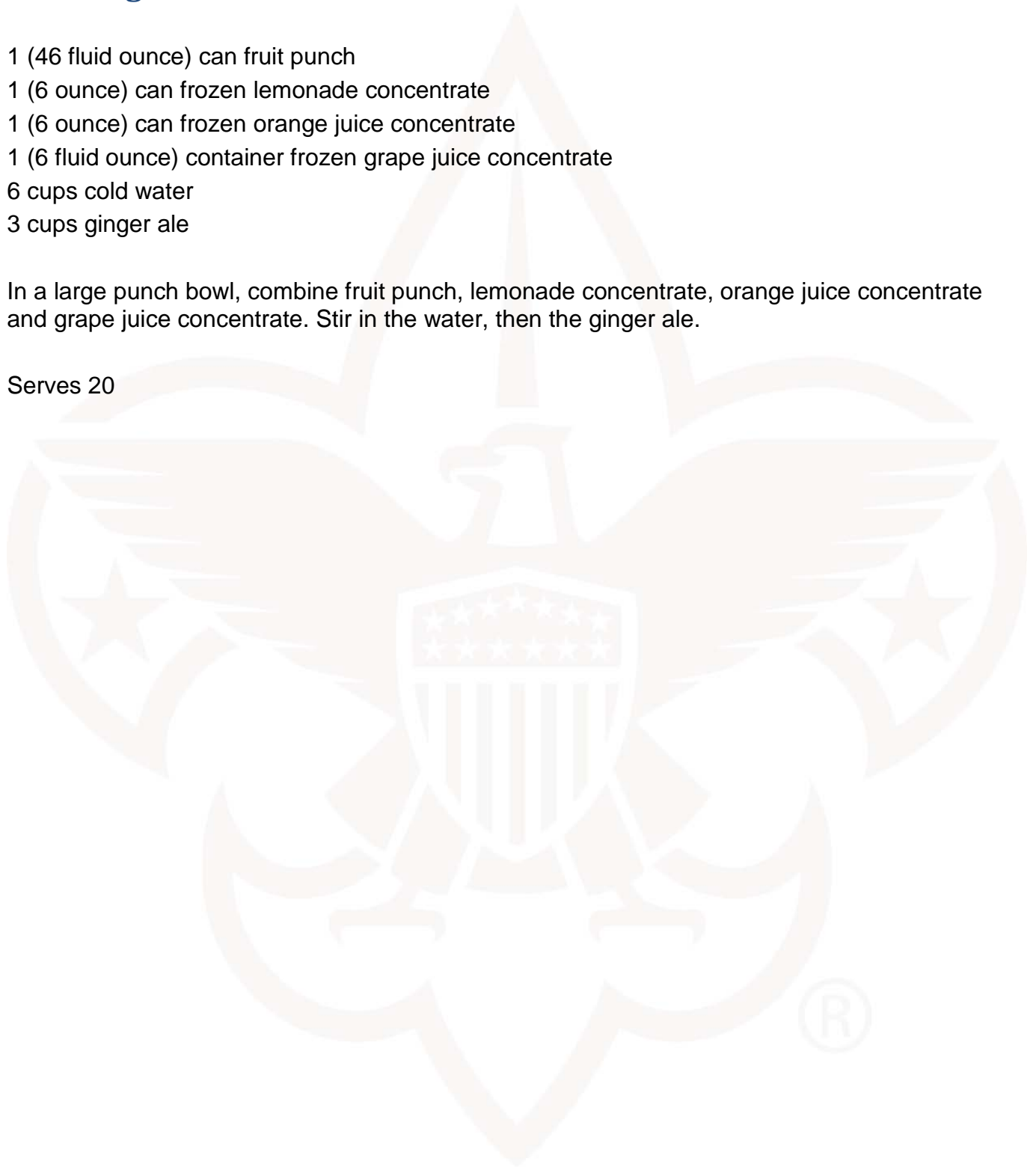
Serves 20

Six Things Punch

- 1 (46 fluid ounce) can fruit punch
- 1 (6 ounce) can frozen lemonade concentrate
- 1 (6 ounce) can frozen orange juice concentrate
- 1 (6 fluid ounce) container frozen grape juice concentrate
- 6 cups cold water
- 3 cups ginger ale

In a large punch bowl, combine fruit punch, lemonade concentrate, orange juice concentrate and grape juice concentrate. Stir in the water, then the ginger ale.

Serves 20

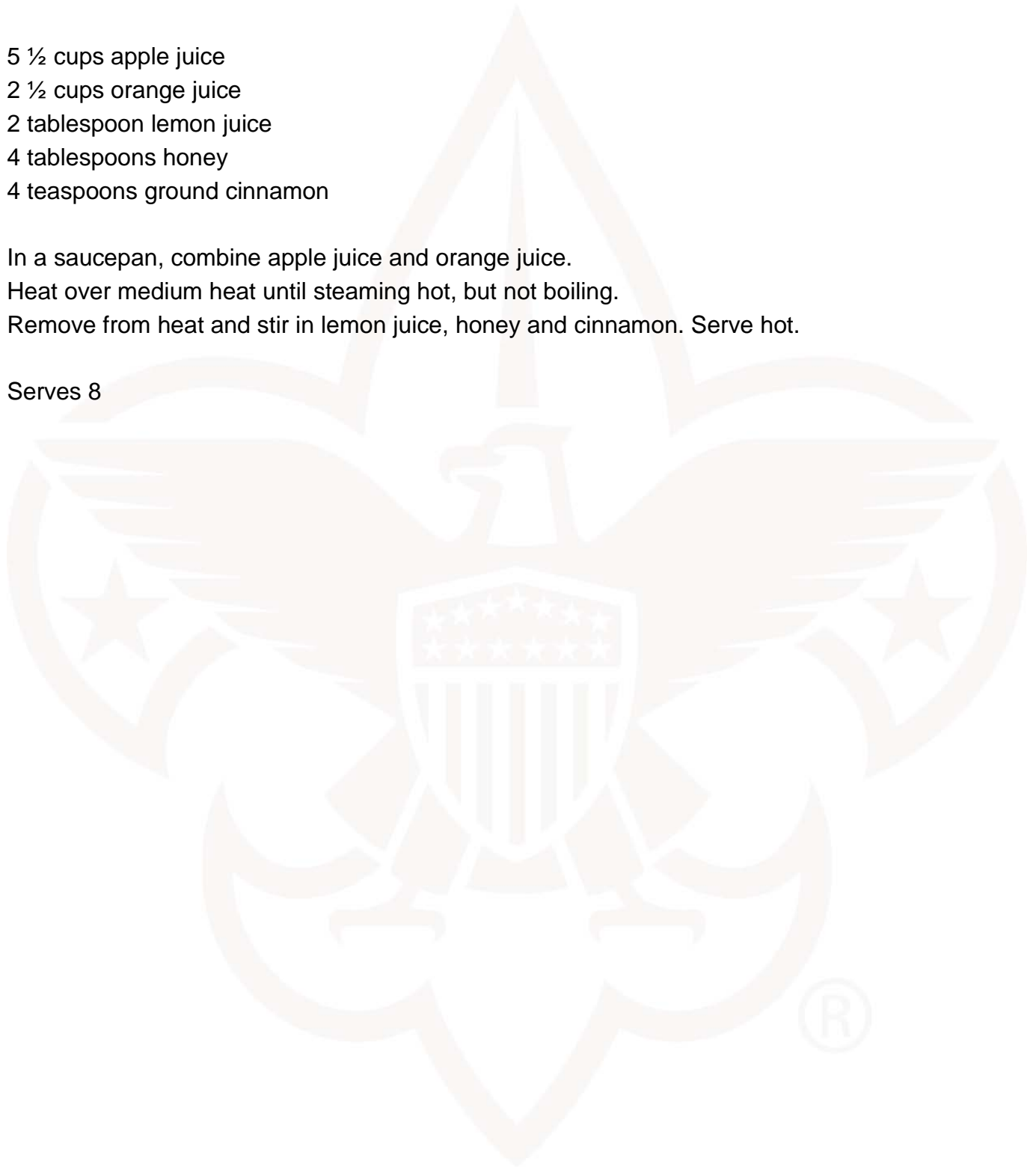


Winter Punch

5 ½ cups apple juice
2 ½ cups orange juice
2 tablespoon lemon juice
4 tablespoons honey
4 teaspoons ground cinnamon

In a saucepan, combine apple juice and orange juice.
Heat over medium heat until steaming hot, but not boiling.
Remove from heat and stir in lemon juice, honey and cinnamon. Serve hot.

Serves 8



Not a Dutch Oven Recipe?



Smoker - Smoked Brisket

Brinkman or similar smoker

Charcoal pan full

Water pan full

Double Gallon Ziploc Bag

1 boneless beef brisket, about 8-10 lbs

1 Tbs. garlic salt

1 tsp. pepper

1 tsp. onion salt

1 tsp. red pepper

½ cups vinegar

1/3 cups Black Jack BBQ sauce (see Sauces)

½ cups Worcestershire sauce

½ cups teriyaki sauce

Combine all ingredients (less the brisket), stir well, and heat until simmering. Let cool. Place Brisket in Ziploc Bag with the mixture and marinate brisket in a cooler overnight. Place brisket on smoker grill and pour remaining marinade in water pan. Cook 8 hours.

Serves 16

Smoker - Smoked Country-Style Ribs

Brinkman or similar smoker

Charcoal pan full

Water pan full

6 lbs country-style ribs

1 cup BBQ sauce

1 cup pineapple juice

1 cup apple cider

Combine BBQ sauce, pineapple juice, and apple cider.

Cut ribs apart and marinate in mixture several hours. Use double gallon Ziploc bags.

Arrange on grill in smoker and cook 3-4 hours or until tender.

Serves 6

Smoker - Smoked Blue Ribbon Roast

Brinkman or similar smoker

Charcoal pan $\frac{3}{4}$ full

Water pan full

5-6 lb boneless chuck or rump roast

3 Tbs. brown sugar

1 Tbs. Worcestershire sauce

1 cup A-1 sauce

1 cup Black Jack BBQ sauce (see Sauces)

2 pounds small potatoes

2 pound carrots

Combine ingredients and marinate roast in double gallon Ziploc in cooler overnight.

Pour excess marinade in water pan and cook 5-6 hours.

Within 1 hour of finish, boil potatoes in pot of water. Add carrots after 30 minutes.

Serves 20

Smoker - Kielbasa Krauts

Brinkman or similar smoker

Charcoal pan ½ full

Water pan ½ full

3 lbs Polish sausage

1 cup sauerkraut

1 cup BBQ sauce

Caraway seed

1 lb bacon

Toothpicks

Split Polish sausages lengthwise to about ½" from each end.

Toss sauerkraut, sprinkle of caraway seed, and ¼ cup BBQ sauce together.

Stuff mixture into sausages. Wrap with bacon. Anchor with toothpicks.

Cook 1-2 hours.

Serves 6

Smoker - Roast Pheasant

Brinkman or similar smoker

Charcoal pan $\frac{3}{4}$ full

Water pan full

2 pheasants

Salt and pepper

Bay leaf

3 Lemon sliced thin

3-4 stalks celery with leaves

3-4 parsley sprigs

Onion sliced into quarters

Season bird inside and out with salt and pepper.

Stuff cavity with bay leaf, lemon slices, celery leaves, parsley sprigs, and onion.

Cook 5-6 hours.

Serves 6

Smoker - Smoked Turkey

Brinkman or similar smoker

Charcoal pan heaping full

Water pan full

1 10-15 lb turkey-un-stuffed

2 medium onions

3-4 stalks celery with leaves

1 Tbs. salt

Rosemary leaves

Marjoram

Tarragon

Sage

Rinse turkey inside and out with cold water.

Mix all Herbs together.

Dust and Rub inside and with all herbs and salt.

Cut onion into quarters, celery into chunks and put into cavity.

Smoke cook 8-12 hours or until turkey leg moves easily in joint or meat thermometer reaches 180.

Serves 8 to 10

Grilled - Chicken with Pineapple Salsa

2 lbs boneless chicken breast
1 package chicken mesquite marinade
1 jar Salsa
1 can crushed pineapple
1 red bell pepper, chopped
2 green onion, sliced
1 Tbs. lime juice
1 tsp. teriyaki sauce
¼ tsp. pepper
¼ tsp. red pepper

Marinate chicken according to package directions.
Grill. Combine salsa ingredients and serve over chicken.

Serves 6 to 8

Grilled - Not Just Another Cheeseburger

2 lb ground beef
4 Tbs. teriyaki sauce
4 tsp. chili powder
1 tsp. pepper
1 tsp. garlic powder
1 lb shredded cheese – your choice

Combine teriyaki sauce, chili powder, pepper, and garlic powder. Mix well.

Use ½ of mixture and mix well into ground beef.

Form 8 patties and grill. Baste with remainder of sauce.

Top each patty with cheese just before serving, keeping on grill until cheese is melted.

Serves 8

Grilled - Peppermint Burger Steaks

3 lb. ground beef
4 tsp. garlic flakes
2 eggs, beaten
½ cup bread crumbs
½ cup onion flakes
1 tsp. pepper
6- Tbs. minced mint leaves
4 tsp. salt
Garlic Toast – prepared separately

Combine beef, garlic, egg, onion, bread crumbs, salt, pepper, and mint.
Shape into 8 oblong patties and fry 8-10 minutes on each side in a lightly greased large skillet.
Serve with garlic toast.

Serves 8

Grilled - Stuffed Spicy Burgers

2 lb. ground beef
1 ½ cup minced onions
1 ½ cup diced green peppers
1 ½ cup chopped fresh tomatoes
¼ cups chopped stuffed olives
2 cups shredded Cheddar cheese
1 tsp. salt
1 egg, beaten
8 toasted hamburger buns
Soft margarine
8 sandwich-sized Ziploc bags
1 gallon-sized Ziploc bag
Toppings of your choice (Pickles, Tomatoes, Onion, Ketchup, A-1, ...)

Thoroughly mix ground beef, onions, green peppers, tomatoes, olives, cheese, salt, and egg. Shape into 8 patties and seal each in a sandwich Ziploc bag. Seal all into gallon Ziploc and put in cooler for 1 hour. Grease hot grill. Add patties and brown on each side. Turn heat to low and cook for 10 minutes on a side. Serve on hot buttered toasted buns.

Serves 8

Grilled - Spicy Hot Chicken in Marinade

12 Boneless Chicken Breasts
4 green onions
2 jalapenos
1/3 cups lemon juice
1/4 cups honey
2 Tbs. olive oil
2 Tbs. thyme
1/2 tsp. salt
1/4 tsp. allspice
1/4 tsp. nutmeg
2 gallon zip-loc bags

At home: place all ingredients (minus chicken) in blender and blend until smooth. Put half into each Ziploc bags.

At camp: put 6 chicken breasts in each gallon zip-lock, and let set 2-6 hours in cooler
Grill chicken and baste with marinade.

Serves 8

Grilled - Pepper Jack Burgers

3 lb. ground beef
2 cans chopped green chilies, drained
1 cup Monterey Jack cheese
1 tsp. red pepper
½ tsp. salt
1 jar salsa
8 hamburger buns
8 slices Pepper Jack Cheese

Mix ingredients together except salsa and cheese slices.
Shape into 8 patties and grill on hot coals until desired doneness.
Serve on buns. Top with salsa and cheese slices

Serves 8

Grilled - Ol'Goatbobs

1 lb. ground beef
1 lb ground pork
1lb ground veal
2 Tbs. parsley flakes
2 Tbs. basil
2 tsp. salt
2 tsp. pepper
2 small onions, chopped
2 Tbs. garlic flakes
2 eggs, beaten
2 large green peppers, cut into 1" squares
2 small onions, cut into quartered slices

Mix together all ingredients except pepper squares and onion quarters.

Shape into 1" diameter balls.

Alternate meatballs, pepper squares, and onion quarters on 8 metal skewers.

Grill bobs about 4in from coals 10 minutes until meat is done.

Variation: Use venison burger instead of veal.

Serves 8

Grilled - First Class Grilled Steak and Baked Potatoes

3 lb boneless sirloin steak
1 ½ tsp. pepper
¾ tsp. caraway seeds
¾ tsp. ground turmeric
¼ tsp. cardamom
2 gallon size Ziploc bags
8 Large baking potatoes

Mix all ingredients except steak.

Sprinkle on both sides of steak and lightly press into beef.

Place into Ziploc bag. Squeeze out air and seal.

Place in second Ziploc and seal. Put in cooler at least 1 hour.

After 30 minutes, poke potatoes & individually wrap in tinfoil and place onto coals.

After 30 minutes Turn Potatoes ½ turn, leaving in coals.

Remove steak from cooler and Grill over coals 25-30 minutes, turning each 2 or 3 times.

Cut into serving pieces.

Variation: Add a marinate sauce (A1 or Soy) to the initial bag.

Serves 6 to 8

Grilled - High on Life Hamburgers

2 Tbs. olive oil
2 small onions, minced
2 Tbs. garlic flakes
2 tsp. pepper
1 tsp. ground nutmeg
2 tsp. ground coriander
4 lb. ground beef
8 buttered toasted hamburger buns
8 thin slices red onion
8 slices tomato
8 sandwich-size Ziploc bags
1 gallon-size Ziploc bag
Bottle A-1 steak sauce
8 slices cheese (optional)

Combine oil, minced onion, and garlic in large skillet over medium heat until onions soften.

Add pepper, nutmeg, and coriander. Cook 1 minute.

Scrape mixture into large pot, add ground beef and mix well.

Form into 8-½ lb. patties and seal each in sandwich Ziploc. Seal all bags into gallon Ziploc.

Put in cooler for at least ½ hour

Grill on hot griddle or coals until desired doneness.

Serve on hot buttered toasted buns with a slice of onion, tomato and Cheese. Top with A-1.

Serves 8

Grilled - Barbeque Pork Spare Ribs

Needed: Charcoal grill, Deep 12" Dutch oven, aluminum foil, and most of an afternoon.

Preparation time: 1/2 hour (to get coals burned down and cut up and prepare ribs)

Cook time: 3-4 hours (for grilling and slow cooking in Dutch oven)

Total time: up to 4-1/2 hours

3 slabs of pork ribs

1 pint of BBQ sauce

Hot pepper sauce (optional)

Vegetable oil

Black pepper

Water (keep 1/2" of water/bbq sauce in bottom of Dutch oven to prevent ribs from drying out)

Prepare charcoal grill for ash white hot coals and maximum grill height for slow browning. While coals are burning down, split slab ribs into individual rib pieces and swab with cooking oil.

Pepper liberally and then brown well on both sides. Do not pre-boil ribs (the pre-browning on the grill removes most of the fat).

Prepare deep 12" Dutch oven by placing an inverted pie pan or other spacer into Dutch oven bottom. This prevents ribs on the bottom from sticking and burning.

Place Dutch oven on the charcoal grill and add the browned ribs. Slow cook ribs covered, about 2-3 hours or until meat begins to fall off bone.

You may line oven with aluminum foil to ease clean up chores. (I only do this if the campgrounds clean up facilities are limited - I like the added flavor of cooking directly in the cast iron pot)

When the pot is half full of ribs I add bbq sauce to those on the bottom only. Continue loading the oven with the ribs. This step is optional as well as adjustable since some folks prefer to add sauce after cooking. The steaming sauce and juices flavor the bottom ribs thoroughly and the top ribs somewhat less.

Remember to cook slowly over low to medium heat and keep some liquid in bottom of Dutch oven so the meat won't dry out.

Add briquettes to the fire as necessary to maintain heat.

Apply as many drops of hot pepper sauce to suit your taste on your own individual portion.

Serves 8

Skillet - Magic Mushroom Beef Rolls

2 to 2 ¼ lbs round steak
8-10 large mushrooms
½ cups melted margarine
4 cups Italian bread crumbs
½ cups minced onion
½ cups parsley flakes
1 tsp. garlic flakes
1 tsp. salt
¼ tsp. red pepper
½ cups olive oil
Toothpicks

Pound the steak to thinness of 1/8 inches. Cut steak into pieces about 4x6in and set aside.

Cut the stems from the mushrooms and reserve the caps.

Mince the stems coarsely, combine with margarine, bread crumbs, onion, garlic, parsley, olive oil, and red pepper. If mixture is too dry and crumbly, add a dash more olive oil.

Divide the mixture evenly between the pieces of steak.

Roll the meat around the filling, and hold together with toothpicks.

Heat ¼ inch olive oil in large skillet.

Add beef rolls and caps of mushrooms. Cook 20-25 minutes. Turn until desired doneness.

Serves 8

Skillet - Kishkakon Stuffed Beef Rolls & Gravy

2 large boneless round steaks
Salt & pepper
8 Tbs. mustard
8 slices bacon, cut into ½'s
2 medium onions, chopped
½ cups parsley flakes
8 dill pickle halves
4 Tbs. oil
3 cups cold water
1 tsp. salt
1 tsp. pepper
2 Tbs. flour
Sandwich size Ziploc bag
Toothpicks

Pound beef until ¼ inch thick. Cut each steak into 4 equal pieces.

Lightly sprinkle with salt and pepper. Spread each piece with 1 tsp. mustard.

Place 1½ strip bacon in center of each. Sprinkle with onion and parsley.

Place pickle half on narrow end of each and roll up. Wrap rest of ½ strip of bacon around each roll. Fasten with toothpicks.

Heat oil in large skillet until hot. Cook rolls over medium heat until brown.

Add water, 1 tsp. salt, 1 tsp. pepper, and heat to boiling. Reduce heat.

Cover and simmer about 45 minutes.

Remove rolls and keep warm. Add enough water to skillet to measure one cup.

Shake 2 Tbs. cold water and flour in Ziploc bag until mixed well. Open bag and add to skillet.

Heat to boiling and stir constantly until gravy sets. Serve gravy over rolls.

Serves 8

Skillet - Mac-a-Treat

2 cans Treat (Fish in a can – like tuna, you can substitute canned chicken)

2 boxes Macaroni & Cheese

2 cans stewed tomatoes

2 cans mixed vegetables

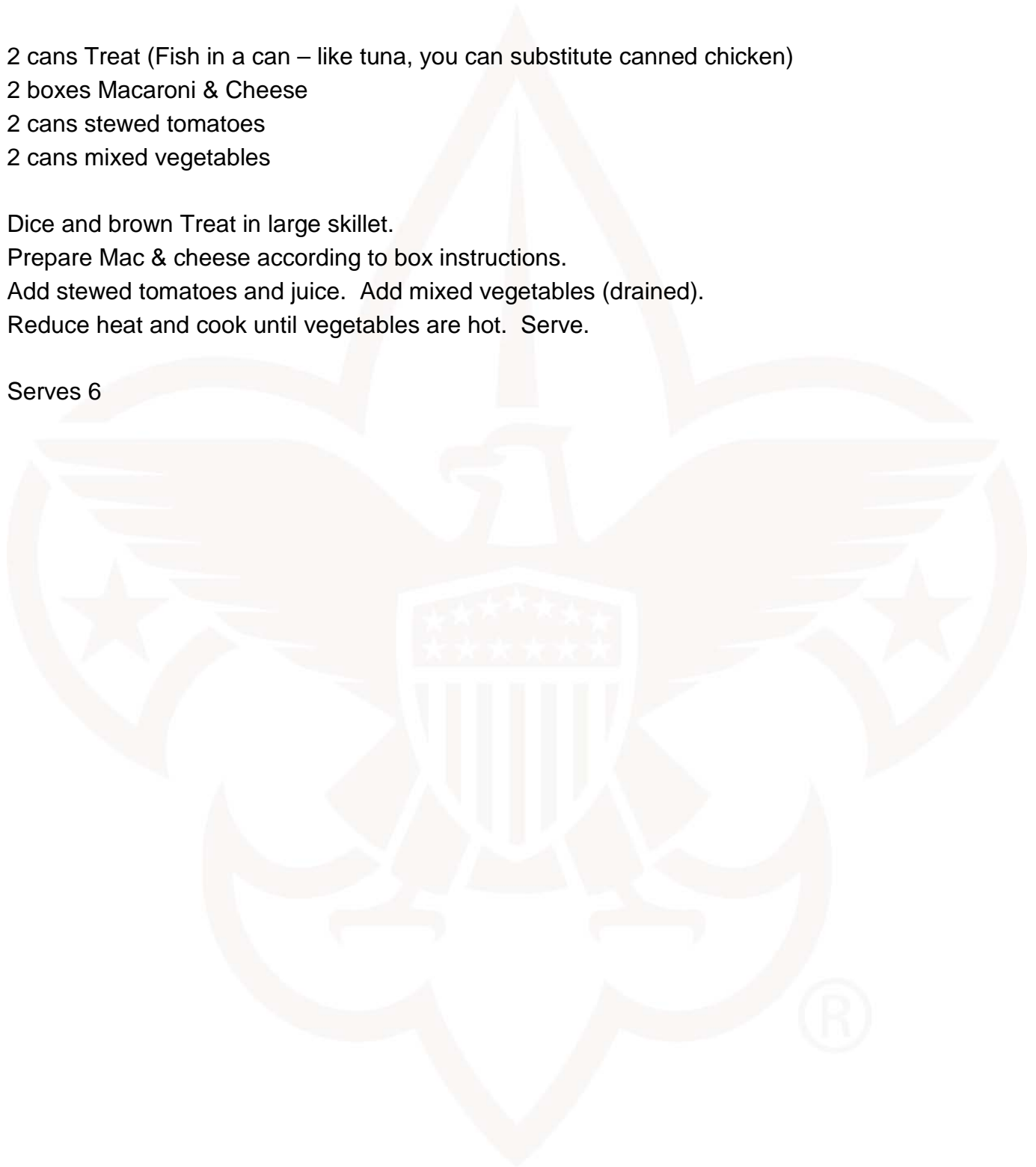
Dice and brown Treat in large skillet.

Prepare Mac & cheese according to box instructions.

Add stewed tomatoes and juice. Add mixed vegetables (drained).

Reduce heat and cook until vegetables are hot. Serve.

Serves 6



Skillet - Sausage Creole

2 lb smoked sausage links, sliced in ½in pieces

½ cups chopped onion

2/3 cups chopped celery

1½ cups water

2 can stew tomatoes with peppers

4 Tbs. olive oil

1 red bell pepper, diced

½ cups sliced green olives

2 pkg. Spanish Rice Mix

¼ tsp. cayenne pepper

In Dutch oven, sauté onion, pepper, and celery in olive oil.

Combine all ingredients in oven and bring to boil.

Cover, reduce heat, and simmer until liquid is absorbed. Serve.

Serves 6 to 8

Skillet - Hash

4 cups ground beef, cooked
2 cups chopped potatoes, cooked
1 cup chopped onion
1 tsp. salt
¼ tsp. red pepper
¼ tsp. sage
1 package brown gravy mix, dissolved to directions
¼ cups bacon grease or shortening
1 Tbs. garlic flakes

Mix meat, potatoes, onions, garlic and seasonings; mix with brown gravy mixture.
Heat bacon grease or shortening in large skillet.
Add hash and fry slowly until brown and crisp.

Serves 10

Tinfoil Meal – Stuffed Bell Peppers

2 lbs hamburger
2 cans stewed tomatoes
1 cup catsup
1 tsp. salt
½ tsp. pepper
1 medium onion, minced
2 cloves garlic, minced
8 medium green peppers
2 sticks butter
9 squares heavy duty aluminum foil

Cook hamburger and drain or better yet, have it precooked.

In a medium pot, mix together hamburger, tomatoes, catsup, salt, and pepper

Sauté onions and garlic in 1 tablespoon butter on one square aluminum foil and add to mixture.

Cut thin slice from stem end of each green pepper. Remove all seeds and membranes.

Wash inside and outside.

Lightly stuff each pepper with mixture and place one tablespoon butter on top then put on square of heavy duty aluminum foil and wrap tightly.

Cook over medium hot coals 30 minutes. Turn once.

Serves 8

Contributor Jodie Simmers, Found on www.scoutorama.com

Tinfoil Meal – Awesome Chicken

Ingredients For each foil dinner:

- 1 boneless skinless chicken breast
- Pam Spray or 1 pat of Butter
- 1 potato, washed & sliced thin
- 1 Small diced onion
- 3-4 fresh mushrooms, washed & sliced
- 6-8 stalks fresh asparagus, tough ends snapped off
- Salt, pepper, etc. as desired

Equipment:

- Heavy duty aluminum foil
- Sharp paring knife
- Hot coals

Spray Pam then place the chicken breast on a large square of foil

Season chicken and add layers of sliced potato, mushrooms, onions and top with asparagus stalks.

Wrap dinner 'butcher-style' and place chicken-side-down on hot coals, turning after about 20 minutes.

After another 10 minutes or so, unwrap one dinner and slice chicken to test for doneness (No Pink and HOT). If chicken is fully cooked - dig in!

Serves – One per person

Contributor Ron & Donna Brasfield From www.scoutorama.com

Tinfoil Meal – Fish Hobo Pack I

Ingredients For each foil dinner:

PAM Spray

Salmon Steak

1 Small diced onion

3-4 fresh mushrooms, washed & sliced

1 Potato sliced

1 tablespoon of butter

Salt

Equipment:

Heavy foil

Camp fire coal or use a grate

Spray Pam then place the Salmon on a large square of foil

Like with any hobo pack put remaining ingredients in pack and double fold all edges.

This can be cooked on grate over fire or directly on coals.

About 10 minutes each side.

Serves – One per person

Contributor A.S. Ward From: www.scoutorama.com

Tinfoil Meal – Fish Hobo Dinner II

Freshly caught fish boned, and skinned if preferred.

Lemon pepper – to taste

¼ stick butter

Veggies to taste (onions, green peppers, mushrooms, whatever you like...these taste good with fish)

Sliced small Potatoes.... (Got to get your taters)

Aluminum foil – 2 squares

Place a layer of potatoes on the foil. Top with dollops of butter and shake of lemon pepper.

Place fish and veggies onto potatoes, shake of lemon pepper and dollops (remaining) of butter

Layer remaining potatoes and seal tightly.

Do not put into hot part of fire as this takes time to cook in all the juices from the fish and butter. The slower it cooks the better. Plan for 30 minutes cooking time flipping 3 times.

Serves One each.

Contributor Justin Jones, From: www.scoutorama.com

Tinfoil Meal – Basic Dinner

MEAT (Hamburger Pattie, Chicken, Steak-some kind of beef)

Potato (1 large per person)

Carrot (as much as you like)

1 small Onion

1 Bell Pepper

2 Pat Butter

Salt & Pepper

Equipment:

Tin Foil (preferably heavy duty)

Heavy leather gloves

Shovel

Large bed of hot coals

Instructions: Wash and peel potato (or leave skin on) and carrots.

Slice potato, carrots, onion and pepper thinly.

Tear off large piece of tin foil (around 2 foot). Shiny side in.

Place layer of potato to cover bottom (The size of your piece of meat).

Put meat on top, salt and pepper, onion and pepper then add layer of carrots and more potatoes.

Add two large pats of butter. Fold sides of foil to make large envelope, Fold edges twice to seal top.

Then roll ends right up to the contents.

Use shovel to clear a little area in hot coals leaving a layer.

With gloves place food package in space, cover with hot coals for about 30 minutes (medium size package) or 45 minutes (large man size package)

Use shovel to carefully remove from fire. Use gloves to shake ash from package and open.

Steam from package could burn w/out gloves.

Shape tin foil into plate or pour contents on to separate plate.

Serves 1 each

Contributor Unknown Scout, From: www.scoutorama.com

Tinfoil Meal – Breakfast

1-2 Strips of Bacon

1-2 Handful Frozen Hash Browns

1-2 Eggs

Aluminum Foil – 2 squares

2 tabs butter

Optional veggies of your liking - diced

On a square of aluminum foil place a tab of butter, add the bacon and add the potatoes.

Break the egg(s) over the potatoes, add the veggies.

Place the second aluminum square on the top and seal the edges tightly.

Try to keep the package as level as possible thru the first round of cooking.

Use the 3-stone cooking method over the hot coals for about 15 minutes on one side then flip for 5 minutes.

Or you can place your package directly on the coals – 10 minutes on one side, 5 on the other.

Remove from heat and let set for 3 minutes

Open the foil and eat right out of the bag.

Serves 1 each

Thanks to Laura Shamburg – Pack 627, Wildwood, Illinois.

Tinfoil Meal – Orange Peel Breakfast: Egg, Muffin and Fruit

1 orange
1 large egg
1/8 cup flavored muffin mix
Cooking oil (if needed for muffin mix)
Salt and pepper (optional for eggs)
Water
1 zip-loc bag

Equipment:
Aluminum foil
Ziploc Storage bags

Instructions:

Cut an orange in half and remove orange fruit being careful not to break the rind "cups". Save
Take one of the empty orange "cups" and break an egg into it.

You may leave whole or stir to make a scramble. Season with salt and pepper.

Prepare muffin batter (purchase ingredients & follow directions on package) into a zip-loc storage bag and squeeze to mix thoroughly, snip corner and squeeze into the other empty orange "cup" and fill about 2/3 full

Carefully wrap cup and egg with foil right-side-up and place on coals for about 10 minutes.

Wrap muffin cups in foil and place upright on coals for about 10 minutes until done.

Serves 1

Contributor Emily Rogers, From: www.scoutorama.com

Tinfoil Meal – Sweet Campfire Pork Chops

- 4 bone-in pork chops, seasoned with pepper & oregano
- 1 box chicken or pork flavored instant stuffing mix (like Stove Top)
- 2 large sweet potatoes, sliced cross-wise in 1/2 inch slices
- 2 golden Delicious apples, cored & sliced
- 1/2 small onion, sliced (optional)
- 3 100% juice - apple juice boxes (such as Juicy Juice)

Make a "pan" out of heavy duty foil that will be large enough to wrap around the ingredients & tightly seal. I usually make it double thickness, sealing each layer on its own to ensure that no liquid escapes.

Layer ingredients in this order: stuffing mix, pork, apples & onion, sweet potatoes. Then pour in entire contents of half of one juice box & seal, making sure there are no openings.

Cook over indirect heat on very hot coals for 20-30 min, turning package every 8 minutes or so.

Carefully open one package and check meat and potatoes for doneness after 20 minutes.

If stuffing seems dry, add some more apple juice. Drink remaining apple juice and return sealed package to fire until pork chops are no longer pink inside.

Hint, when this starts smelling like Thanksgiving dinner, it's almost done.

Serves 4

Contributor JoAnne Mudry



Tinfoil Meal – Chicken Cordon Blue

- 4 Boneless, skinless chicken breasts
- 4 slices Swiss cheese
- 4 slices ham, deli style is fine
- $\frac{3}{4}$ cup Italian bread crumbs
- $\frac{1}{4}$ cup Parmesan cheese
- 2 eggs
- 8 pieces of aluminum foil (spray with cooking spray before covering chicken)

Prepare chicken breasts by cutting a slit along the side, making a “pocket”, do not cut all the way through.

In a bowl mix bread crumbs and parmesan cheese.

In another bowl beat eggs.

Coat chicken breasts with egg, and then coat with bread crumb mixture.

Place breaded chicken on greased foil.

Stuff “pocket” of chicken with 1 slice of ham and 1 slice of cheese.

Cover stuffed chicken with the other piece of foil and crimp sides to seal packet.

Place packet over coals.

Cook about 40 minutes over coals, flipping half way through.

Serves 4



Tinfoil Accompaniment – Biscuits

Ingredients: Bisquick or Readymade biscuits
1 stick Butter (Squeeze or stick)

Equipment: Aluminum foil

Instructions: Foil should be long enough for the biscuits to be laid out in a line.
Place enough butter on the foil to completely coat it. (About ½ stick)
Place biscuits (Or follow instructions on Bisquick to make) in the center and seal foil.
Make sure the foil is a little baggy around the biscuits.
Rap in another strip of foil and place directly on the coals.
Turn every minute. Depending on the heat will be done within 5-8 minutes.
The butter acts as the grease and you don't need to butter them when they are done or use remaining butter.

Serves 6 to 8

Contributor Byron Workman, From: www.scoutorama.com

Tinfoil Accompaniment – Roasted Corn-On-The-Cob

Fresh ear of corn (1 or 2 for each person)

2 pats Butter

Salt, Pepper and Lemon Salt (or now they make it all together)

Equipment:

Tin foil (heavy duty best) doubled.

Peel husk down to stem like you would a banana. Remove hair. Put two pats of butter on corn then re-husk.

Roll into Tin foil and seal ends. Put into hot coals

Cook covered for 20 to 25 minutes, remove, open

Shake on Lemon pepper salt mixture and enjoy. Be careful, it's hot.

Comment Watch out. This has become a traditional addition my scouts insist on even when the cost of fresh corn is high.

Serves 1

Contributor Unknown Scout, From: www.scoutorama.com

Tinfoil Dessert – Stuffed Apples

1 apple
1 tablespoon Brown Sugar
1 mini-box Raisins
Tab of butter
Cinnamon to cover
Aluminum Foil

Core the apple and stuff with Brown sugar, cinnamon, raisins, and butter.
Wrap in 2 layers of foil (be sure it's sealed well) bury under a bed of hot coals.
Wait a few minutes and unwrap and eat.

Serves 1

Contributor Ken Galama, From: www.scoutorama.com

Tinfoil Dessert – Banana Boats

Banana
Mini-marshmallows
Chocolate chips
Peanuts
Reeses Pieces
Favorite nuts – chopped
(Any item that you like can go into this creation)

With a knife, cut a 3/4 inch "V" shaped channel into the top (inner part of curve) of the banana. Peel away the skin but don't tear off, remove "V" banana and eat. In the channel, Place mini-marshmallows, nuts, chocolate chips, or what have you have. Replace skin, so that banana is stuffed. Wrap with tin foil and place in coals of campfire. – Roast 5 minutes on each side. Remove with tongs, let rest 2 minutes. Peel foil back and enjoy.

Serves 1 each

If you have many to cook, have each person "individualize" their package with a design using the excess foil for easy identification.

Thanks to: David Jacks, ASM, Troop 96 Grayslake, Illinois

Tinfoil Dessert – Individual Pineapple Upside Down Cake

1/8 cup Yellow Cake Mix
1 Tbs. butter
1 Tbs. brown sugar
4 Tbs. pineapple juice
1 pineapple ring
1 maraschino cherry
2 squares tinfoil

On one square of tinfoil place the pineapple ring then add the brown sugar and juice. Be careful not to let the juice roll off the tinfoil.

Sprinkle yellow cake mix on the top of the brown sugar. Add the butter and the maraschino cherry.

Place the second aluminum square on the top (like a dome on the edges but a flat top) and seal the edges tightly.

Place over low heat coals. With 4 charcoal on top.

Serves 1

Thanks to Laura Shamburg – Pack 627, Wildwood, Illinois

Tinfoil Snack – Hobo Popcorn

Popcorn
Oil
Stick
1 Tbs. butter
Salt
1 squares tinfoil

In the middle of an 18" x 18" piece of aluminum foil, place 1 teaspoon of oil and 1 tablespoon of popcorn.

Bring foil corners together to make a pouch.

Secure the 4 edges of the foil but leave plenty of room for the popcorn to pop.

Tie the pouch to a stick and hold the pouch over the hot coals.

Shake gently but constantly until all the popcorn has popped.

Add butter and salt to taste.

Serves 1

From www.lovetheoutdoors.com

Tinfoil Snack – Cheese Breadsticks

1 roll Pillsbury pizza dough (pop open can type)

String cheese

Olive oil

Garlic Salt

Pizza Sauce (warmed)

½ square tinfoil each

Tear off enough dough to wrap around a piece of string cheese so no cheese is showing.

Rub the outside of the dough with olive oil and sprinkle with garlic salt.

Wrap in tin foil. Place the package in the red hot coals of the campfire flipping every few minutes for about 15-20 minutes.

Use a long tongs to remove from fire.

Unwrap from foil. Dip in pizza sauce if desired.

Variation- put pepperoni in with the string cheese before wrapping in dough.

Serves 1

Thanks to Rebecca Smith



Coffee Can – Casserole or Stew

½ lbs hamburger or beef cut into cubes
1 can stew or Italian tomatoes
1 packet catsup
1 tsp. salt
½ tsp. pepper
1 small onion, minced
Water, tomato juice or soup stock

Use 1# coffee can. Use any combination of meat and vegetables (thin sliced).

Place hamburger or beef in bottom of coffee can over coal and cook till almost done, Drain.

Add veggies and stewed tomatoes, Season to taste. Add water, tomato juice or soup stock to half fill can.

Place on bed of coals.

Check for doneness in 10-15 minutes.

Cooking time varies with foods used and depth of coals.

Serves 1 to 2

Boil in the Bag – Breakfast Omelet

Eggs (1-2 per person)

Milk

Any or all of the following....cheese, ham, bacon, onions, peppers, tomatoes, mushrooms, cayenne for some spice!

Pita pockets/bread (optional)

Zipper type freezer bag

Put 1-2 eggs in bag and add 1 Tbs. milk.

Add the desired ingredients.

Seal bag tightly removing as much air as possible.

Place bag in boiling water and cook for 3-5 minutes until firm. (Try not to have bag stick to the sides of the Pot)

Remove from heat – squish bag to re-mix ingredients and cook 5 minutes longer.

Variation: change things up you can eat it as a breakfast sandwich, just place omelet in a pita pocket or enjoy it plain.

Variation: Use Blue food coloring to make eggs Green, or Red to make eggs Orange. Add food coloring before you add you're other ingredients.

Thanks to: David Jacks, Pack 96 Cubmaster, Wildwood Illinois

Stick Over the Fire – Chocolate Éclairs

3/8" wooden dowel or similar sized stick 3 to 4 feet long.

1 package Pillsbury Crescent Rolls

1 can Chocolate Frosting

1 SnackPack Vanilla Pudding

Soak wooden dowels in bucket of water at least 6" deep.

Wrap a crescent roll around soaked end and make sure it's closed around the end of the dowel.

Hold over very hot coals, constantly turning so it doesn't burn.

They're done when you can pull it off the dowel without sticking.

Fill with pudding, frost the top, enjoy.

Thanks to: Pam Anderla



Stick Over the Fire – Snakes on a Stick

3/8" wooden dowel or similar sized stick 3 to 4 feet long.

Buttermilk biscuits (in a pop-open can)

Butter

Cinnamon and sugar premixed in a shaker

Roll a biscuit into a long snake.

Wrap around the stick.

Cook over campfire until dough is cooked.

Remove from stick and brush melted butter on “snake” sprinkle with cinnamon sugar.

Variation: An entire raw biscuit brushed with butter and sprinkled with cinnamon sugar can also be cooked in a pie iron

Thanks to: Rebecca Smith



Cardboard Box Oven – Banana Oatmeal Chocolate Chip Cookies

1 very ripe banana
1/3 cup canola oil
2/3 cup sugar
1 teaspoon vanilla
3/4 cup and 2 tablespoons whole wheat flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1 cups rolled oats
1/2 cup walnuts*, chopped (Optional)
1/2 cup chocolate chips

Preheat an oven to 350. Lightly grease two baking sheets.

Mash the banana with a fork in a mixing bowl.

Add the canola oil, sugar and vanilla and mix well with a fork.

Add the flour, baking soda, salt and cinnamon and mix until just moistened.

Add the oatmeal, walnuts if using and chocolate chips. Mix well with your hands until the oatmeal is moist.

Clean your hands and roll the dough into a ball a little bit smaller than a golf ball.

Flatten a bit with your hands and place on the prepared cookie sheet, then continue with the remaining dough.

Place the dough discs 2 inches apart on the cookie sheet.

Bake for 10-12 minutes, or until the cookies are lightly browned. Let cool on the cookie sheets for 2 minutes, then transfer to a cooling rack.

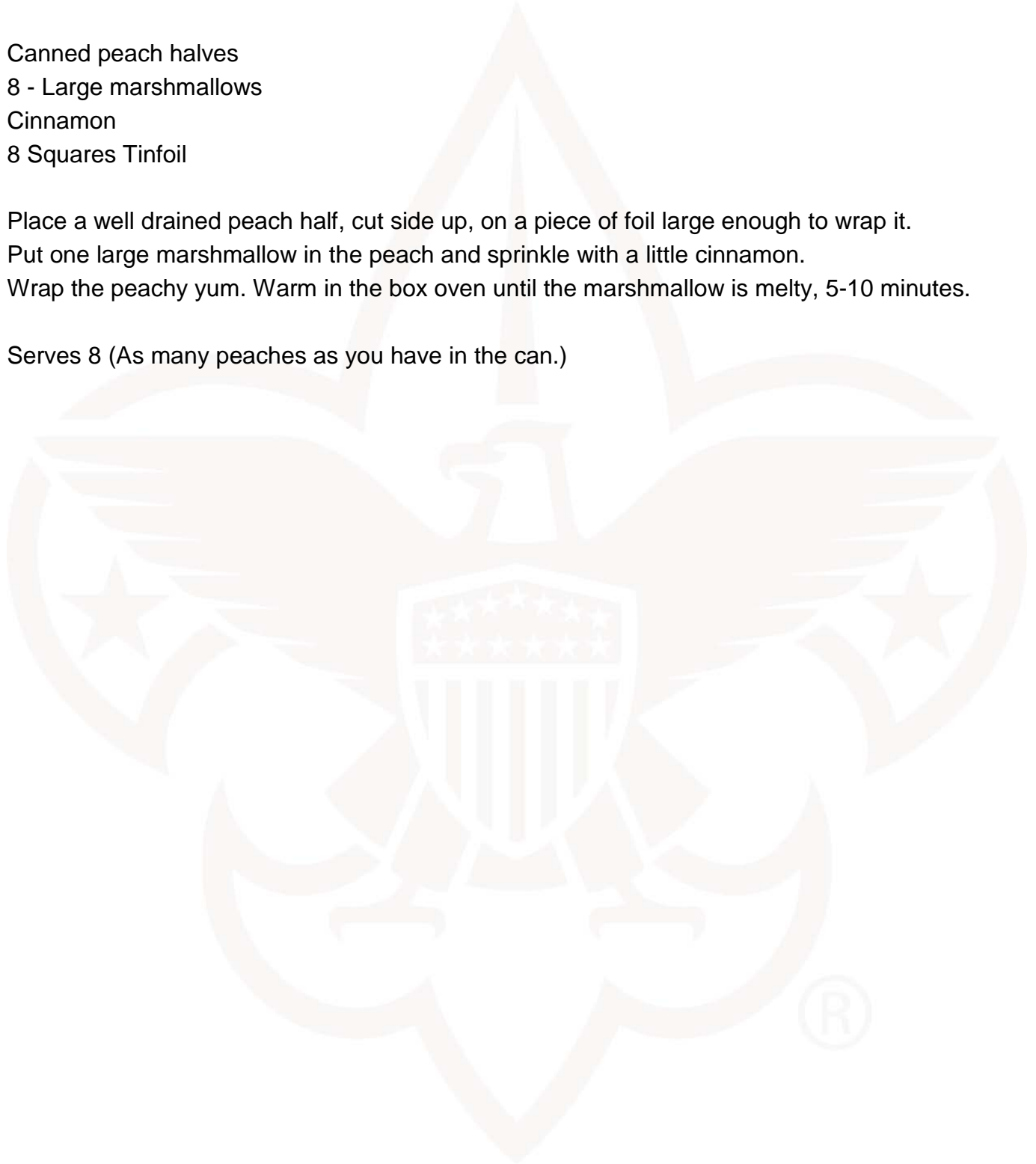
Makes 18 Cookies

Cardboard Box Oven – Peachy Yums

Canned peach halves
8 - Large marshmallows
Cinnamon
8 Squares Tinfoil

Place a well drained peach half, cut side up, on a piece of foil large enough to wrap it.
Put one large marshmallow in the peach and sprinkle with a little cinnamon.
Wrap the peachy yum. Warm in the box oven until the marshmallow is melty, 5-10 minutes.

Serves 8 (As many peaches as you have in the can.)



Pie Iron – Basic Instructions and Recipes



We don't necessarily use these in the troop, I have added suggestions here to use at home.

Basic Instructions

- Place slice of bread, butter side down, on lower half of cooker. Spoon fruit, meat, or other filling on center of bread.
- Place second slice of bread, butter side up, on top of fillings. Latch hand; trim off excess bread if necessary.
- Toast over campfire, fireplace or bbq until golden brown on both sides. A delicious snack in 4 to 6 minutes.

Makes One Each

Aluma Fruit Pie

Use any canned pie filling; apple, cherry, and peach are delicious. Place filling between your choice of bread. Cook until golden brown. Sprinkle with sugar and serve.

Cornbread

Prepare cornbread mix according to direction on package. Into a well greased cooker, fill cavity about one third with mix. Close, latch handles and bake over very low heat until done.

Rocky Road Treat

Spread peanut butter on 2 slices of bread. Add one large marshmallow and one chocolate bar square between buttered bread slices/ Toast in cooker until bread is golden brown.

Fried Potatoes

TROOP 96 Menu Planning Guide

Place sliced potatoes in cooker, add butter, salt and pepper (to taste) and close. Grill on both sides over low heat.

Tuna Melts

Mix canned tuna fish, chopped pickle and mayonnaise. Place on slice of bread, buttered side down, and add slice of Havarti cheese and a slice of tomato. Cover with remaining side of buttered bread and grill until hot and toasty.

Beef Pie

Place one piece of pie dough loosely in cooker cavity, buttered side down. Add cubed, cooked beef, cooked potato slices, onions and pepper. Cover with remaining piece of pie crust, buttered side up. Close grill and latch handles. Bake for approximately 5 minutes.

Pizza Pie

Place slice of pizza crust in cooker cavity, add tomato puree, green peppers, slivered garlic, oregano, mozzarella cheese and top with pepperoni. Cover with second slice of pizza crust. Grill 3 or 4 minutes on each side or until desired doneness is reached. English muffins or sliced bread or pita can be used in place of pizza crust.

Garlic Buns

Spread inside of burger buns with butter and sprinkle with garlic salt and paprika. Turn each bun inside out and place into cooker cavity. Grill until golden brown.

Hot Ham and Cheese

Place slice of bread, buttered side down, into cooker. Place slice of ham and slice of cheese on bread. Add Dijon mustard and cover with remaining slice of bread, buttered side up. Close cooker, latch handles and grill to golden brown.

Sloppy Joes

Use canned, pre-cooked sloppy Joe mix or make your own mix with hamburger, barbecue sauce and onion. (Meat must be precooked.) Place mix between buttered bread and cook over low heat until hot and toasty.

Bacon and Tomato Special

Fill whole wheat bread with sliced tomatoes, crisp bacon, lettuce and mayonnaise. Toast sandwich for 3 to 4 minutes in pie iron.

Eggs

Open cooker and use as two skillets, place one egg in each side of cooker. Use cooker in closed position for scrambled eggs; add onion, cheese, pepper, and mushrooms for omelettes.

French Toast

Dip 2 bread slices into egg batter, place both slices into cooker, placing strawberry jam between bread slices. Toast until browned.

Grilled Onions

Place thinly sliced sweet Spanish onions (or Vidalia onions) into cooker cavity. Add a little celery, salt, parsley and a splash of beer. Close cooker and grill until onions are soft.

Peanut Butter Treat

Take two slices of bread and spread peanut butter on them. Place half of a chocolate bar and a large marshmallow between the slices. Toast in a pie iron over a fire until the bread is golden. This makes a yummy dessert for chocolate, peanut butter, and marshmallow lovers.

Cinnamon Balls

Spray your pie iron with non-stick cooking spray. Cut open your biscuits. Separate them and then make them into balls. Dip your biscuit balls in melted butter and then dump them into a bowl that has brown sugar and cinnamon in it. Use a spoon to roll the balls around in the cinnamon and sugar. Place them in your pie iron and cook until they're golden brown.

Garlic Balls

Spray your pie iron with non-stick cooking spray. Cut open biscuits and separate them. Form them into balls. Dip the biscuit balls in melted butter, and then cover them with garlic and parmesan cheese. Place them in your pie iron, and cook over a fire until golden brown.

Camping Pizzas

Get out a loaf of bread and butter one side of each piece. Place one slice of bread into the pie iron with the butter side down. Spread pizza sauce over the bread, and add your favorite pizza toppings such as pepperoni, cheese, mushrooms, onions, and peppers. After all the toppings are on, place another slice of bread on top with the butter side up. Close your pie iron and place it over your campfire to cook for about 10 minutes. Be sure to flip your pie iron over halfway through cooking.

Sausage/Bacon Egg Muffins

Take a package of readymade muffins and cut them in half. Place half of the muffin into a pie iron that has been sprayed with non-stick cooking spray. Place pre-cooked sausage patties or bacon strips on top of the muffin. Pour a bit of scrambled egg on to the meat before placing the remaining muffin half on top. Close the pie iron and cook over the fire for about 5 minutes.

Apple Puffs

Heat up your pie iron and spray it with non-stick cooking spray. Take a sheet of puff pastry and cut it into squares. Place one square down into the pie iron. Take a spoonful of apple pie filling and spread it onto the puff pastry. Add raisins and sprinkle with cinnamon and brown sugar. Cover this with another puff pastry square. Close your pie iron, and cook over a fire until the pastry is nice and puffy.

Chicken and Cheese Quesadilla

Softened butter, or margarine

2 tortillas, corn or flour

1/4 cup diced cooked chicken, (cold is fine)

Shredded Mexican Cheese

Spread small amount butter on one side of each tortilla. Place tortilla butter side down on the sandwich press / pie iron. Put the chicken on this tortilla. Top with cheese. Top with other tortilla, butter side out. Close press, trim excess bread away.

Grill over campfire or grill 5 to 6 inches from heat for 8 -10 minutes, until tortilla is golden brown and cheese is melted.

Serve by cutting into wedges and serve with salsa and sour cream on the side.

Pot Pie

1/4 cup Left-over cooked beef or chicken, cubed

1/4 cup Left-over Gravy

1/4 cup cooked vegetables (potatoes, carrots) diced.

Salt and Pepper to taste

Pie crust dough or Crescent roll dough (Pillsbury tube)

Spray pie iron with cooking spray. Press dough into one side of pie iron. Put in filling ingredients. Place another piece of dough on top. Close press, trim excess dough away.

Grill over campfire or grill 5 to 6 inches from heat for 8 -10 minutes, until dough is golden brown and cheese is melted.

Sloppy Joes

Softened butter, or margarine

2 slices of white sandwich bread

1/4 cup precooked Sloppy Joe mixture. (cold is fine)

Cheese slice, if desired

Spread small amount butter on one side of each slice of bread. Place 1 slice, butter side down on the sandwich press / pie iron. Spread the Sloppy Joe mixture over this slice of bread. Top with cheese. Top with other bread slice, butter side out. Close press, trim excess bread away.

Grill over campfire or grill 5 to 6 inches from heat for 8 -10 minutes, until bread is golden brown and cheese is melted.

Marinates, Rubs and Salsa's



Spicy Hot Marinade

4 green onions
2 jalapenos
1/3 cups lemon juice
1/4 cups honey
2 Tbs. olive oil
2 Tbs. thyme
1/2 tsp. salt
1/4 tsp. allspice
1/4 tsp. nutmeg
2 gallon zip-loc bags

At home, place all ingredients in blender and blend until smooth. Put half into each zip-loc bags.
At camp, put items in each gallon zip-loc, and let set 2-6 hours in cooler
Grill and baste with marinade.

Garlic Honey Marinade

1 small onion, minced
¼ cup lemon juice
¼ cup olive oil
2 Tbs. soy sauce
2 cloves garlic, minced
1 Tbs. ginger
2 Tbs. honey
2 tsp. parsley flakes
2 gallon Ziploc bags

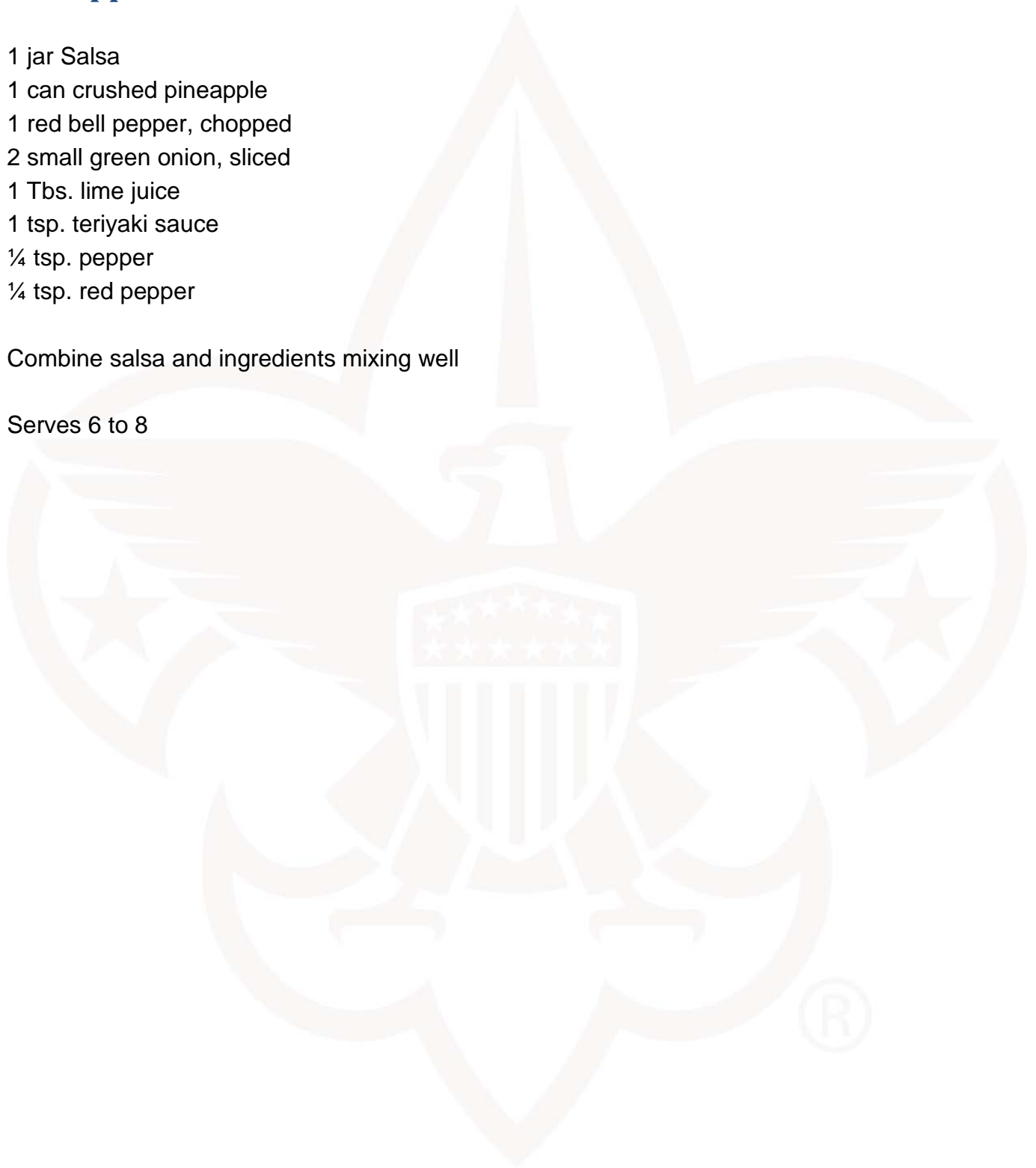
Mix together ingredients in small pot and pour ½ marinate into each bag.
Let items marinate in cooler in double gallon Ziploc overnight.
Grill meat (chicken or beef or even pork) over coals

Pineapple Salsa

1 jar Salsa
1 can crushed pineapple
1 red bell pepper, chopped
2 small green onion, sliced
1 Tbs. lime juice
1 tsp. teriyaki sauce
¼ tsp. pepper
¼ tsp. red pepper

Combine salsa and ingredients mixing well

Serves 6 to 8



Emeril's Rustic Rub

2 Tbs. + 2 tsp. paprika
1 Tbs. cayenne pepper
2 Tbs. garlic powder
1 Tbs. onion powder
2 Tbs. salt
2 1/2 tsp. dried oregano
1 Tbs. + 2 tsp. ground black pepper
2 1/2 tsp. dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container

Yields 3/4 cup

Found at: the Food Network recipe pages

Emeril's Creole Seasoning

2 1/2 tablespoons paprika
2 tablespoons salt
2 tablespoons garlic powder
1 tablespoon black pepper
1 tablespoon onion powder
1 tablespoon cayenne pepper
1 tablespoon dried leaf oregano
1 tablespoon dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container

Yields 3/4 cup

Item A3 – LAST ONE

Use this “last one” as a template if you are looking to add more to the document.

Ingred1

Ingred2

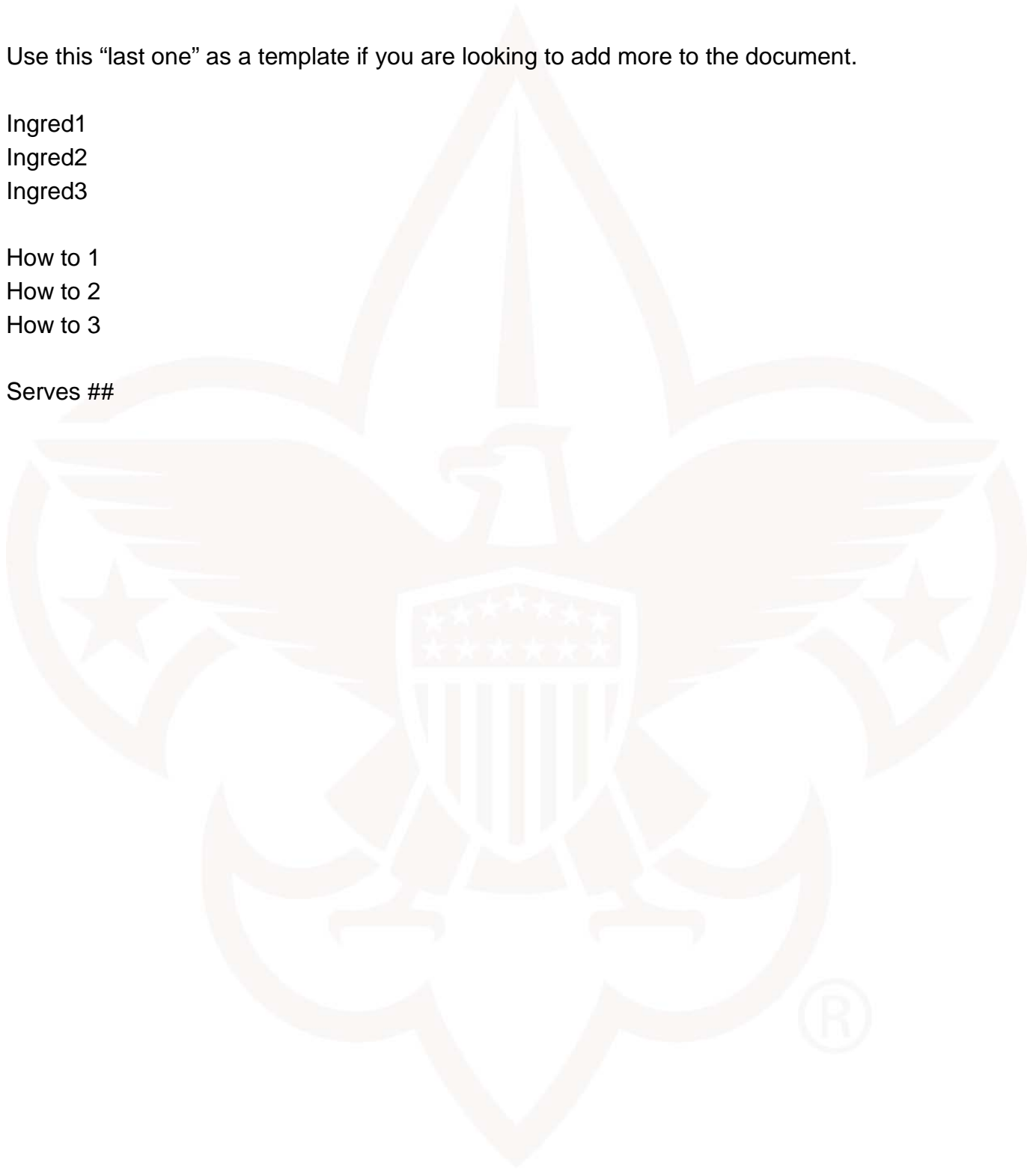
Ingred3

How to 1

How to 2

How to 3

Serves ##



How to make a



Lightweight backpacking Dutch Oven (DO)

Any of you tried making a lightweight backpacking Dutch oven (DO)?

Buy ONE 9" round pie pan and TWO 8" round cake pans. – Dollar stores are great for these.

Take one of the cake pans and drill 4 holes 3/16" in diameter in the bottom of the pan. Remove any burrs with pliers, Tap each hole area with a hammer to smooth the surface and run the drill thru again. Smooth the finish once more.

{A hint here is to drill the holes in a trapezoid or quadrilateral pattern. That is two are closer together (3" apart and 1 inch from the edge on let's say the top, and 4 to 5 inches apart and one inch from the edge on the bottom). This is so there is no guessing while on the trail of how to put this together.}

Now take the PIE pan (bowl-side-down) with the drilled cake pan (Bowl side up) and center the pans together. Using a marker, identify the places that the holes are in the cake pan and dot the pie pan. This is where we are going to drill 4 holes into the Pie pan. Smooth the finish as before. Now one of the cake pans and the Pie Pan are flat-to-flat.

Using FOUR 5/32nd by ½ inch Stove Bolts along with a Star Lock washer (Optional), bolt the pie pan back-to-back with the cake pan. A multi-tool is very useful here as it can be used to tighten the bolts and as a lid lifter for your DO.

The bolted cake pan (Bowl down) becomes the lid to the DO, and the other Pan on top (Bowl-up) is where you put the coals when you are baking. The second cake pan is where the food goes. Coals go underneath.

To carry, Disassemble the pan (they fit well inside each other) and place the screws in a small plastic bag taped to the inside of the DO lid.

To cook, set the contraption on some rocks (Three Stone Cooking Method - The traditional method of cooking in some countries is on a three stone cooking fire. It is the cheapest stove to produce, requiring only three suitable stones of the same height on which a cooking pot can be balanced over a fire) and put coals underneath, and coals on top, and you've got a small, lightweight and serviceable backcountry DO.

Total Cost: Approximately \$4.00

Cardboard Box Oven

A cardboard box will make an oven -- and it works just as well as your oven at home! There are different ways to make a cardboard box oven.

1. The open top Box Oven

Cut off the flaps so that the box has four straight sides and bottom. The bottom of the box will be the top of the oven.

Cover the box inside COMPLETELY with foil, placing the shiny side out.

To use the oven, place the pan with food to be baked on a footed grill over the lit charcoal briquettes. The grill should be raised about ten inches above the charcoal. Set the cardboard oven over the food and charcoal. Prop up one end of the oven with a pebble to provide the air charcoal needs to burn - or cut air vents along the lower edge of the oven.

2. The copy paper Box Oven

The cardboard boxes that hold reams of paper, 10 reams of 8 1/2 by 11 inch paper, or 10 reams of 8 1/2 by 14 inch paper, will make very nice box ovens. Line the inside of the box and lid with aluminum foil. Use a sponge to dab some Elmer's glue around the inside and cover to hold the foil in place. Make a couple holes in the cover to let the combustion gases out, and make a few holes around the sides near the bottom, to let oxygen in.

Make a tray to hold the charcoal using one or two metal pie plates. You can either make feet for a single pie plate using nuts and bolts, or bolt two pie plates together bottom to bottom. Cut a couple coat hangers to make a rack to hold up the cooking pan. Poke the straight pieces of coat hanger through once side, and into the other. Two pieces will usually do fine.

Put several lit briquettes on the pie pan, put your cooking pan on the rack, and place the cover on top. The first time you use this box oven, check it a few times to make sure that enough oxygen is getting in, and enough gases are escaping, to keep the charcoal burning.

3. Box oven without the box!

David T. Berg says, "I saw a demo last week at our round table of the box oven minus the box! Procedure:

1. Pound four one inch + diameter by about 1.5 ft length sticks into the ground in the shape of a square about 1.5 ft per side and wrap them with heavy duty foil.
2. Arrange aluminum foil around stakes and drape over top and crimp to hold in place. Also line floor with foil.
3. Drive three or four stakes into the ground through the foil floor to hold up the baking dish.

It looked kind of ugly but worked pretty well for baking the biscuits. If you make it this way, you don't have to take up room with a bulky box. Anyway, that's what the person doing the demo said."

4. Yet another description of a Box Oven

From Dori Byron, Fair Winds Girl Scout Council Trainer, Brownie leader, and Computer nut, "You need:

1. One large box (whiskey or any double corrugated box that will fit a cake pan or cookie sheet with about 1" all around will do.) Note: this does not have to have a lid or top.

TROOP 96 Menu Planning Guide

2. Lots of large high quality, heavy duty, tin foil (commercial time, use Reynolds wrap)
3. Four small TIN juice cans
4. A 9x13 cake pan or small cookie sheet
5. One #10 can, open at both ends and vented at bottom for charcoal chimney.
6. One small friendly stone to vent bottom

First cover the inside of box with two layers of foil. Be sure you have no box showing anywhere. You can tape it down on its OUTSIDE. Place a large sheet of foil on a level, not burnable, piece of ground. Place the charcoal chimney on the foil and place a fire starter and whole charcoals (one for every 40 degrees of temperature plus one or two for cold, wet, or wind) Light the chimney and wait about 20 min for charcoal to be ready. Pull off chimney and spread out charcoal to fit under pan used. Place four small juice cans to support cake pan and lower box oven over all. Vent on leeward (that's away from the wind for non mariners) side with small stone. Cook for amount of time called for in recipe. If cooking for much more than 30 minutes replenish charcoal.

Note: Be sure and lift box straight up or you will "dump" the heat. No peeking allowed!! Anything you can cook in an oven at home can be done in a box though I prefer things that can be done in 30 min or so. Good Eating!"

For all box ovens:

Control the baking temperature of the oven by the number of charcoal briquettes used. Each briquette supplies 40 degrees of heat (a 360 degree temperature will take 9 briquettes).

Experiment! Build an oven to fit your pans - or your menu: Bake bread, brownies, roast chicken, pizza or a coffee cake. Construct a removable oven top or oven door. Punch holes on opposite sides of the oven and run coat hanger wire through to make a grill to hold baking pans. Try the oven over the coals of a campfire.

Coffee Can Stove

Tools and Supplies:

Pliers Tin Snips (sheet metal shears)
Small hammer a large nail (Or you can use a drill with a ¼" bit)

Large Coffee Can, or Unused* Paint Can

Hardware Cloth or heavy duty wire Marker

*Don't use a paint can that has been used, the chemicals inside can be toxic!

Safety Note: Be sure to wear safety glasses when working with tools! Also sheet metal can cut you as easy as a knife so use leather work gloves when making hobo stoves, cook cans or any other sheet metal product!

Now for simplicity, the "Top" will be the already open part of the can.

Using the drill (or the nail/punch and hammer), about ½ inch from the bottom of the can, put a hole in the can. This does not have to be pretty.

Using your tin snips and starting at the drilled hole, you are going to cut a rectangular hole in the can. Do not go closer than ¼" from the bottom, nor half way up to the top of the can, or more than ¼ way around the diameter. This is the opening you will use to load fuel into your stove. There are no specific measurements, it all depends on the size of your can. You are not trying to put logs into your stove, but double-thumb sized fuel at most.

Use your pliers to roll the edges of the rectangle inward for safety and a neat appearance.

Now using the drill (or nail) you are going to make air vent holes about 1" apart and ½" from the bottom all around the bottom edge of the can. This will help to create even heat while cooking.



Now, get your heavy duty wire and your marker. Place the can top onto the wire and trace a circle onto the wire. Remove the can. This is a guide for the top grate of your cooker. There are 2 thoughts to cut this, one is to cut about an inch to the outside of your marking to make the

TROOP 96 Menu Planning Guide

top, or you can cut a square grate using the circle as a guide. I think the square is neater but it's your choice. The edges of either cut will be used to wrap over the top of the can to hold your cooking pot in place or to use this as a grill top.



You can modify this further by using a wire coat hanger (or tent stakes) and drill 4 holes parallel near the top of the can. This can be used to hold up a small backpacking cooking pot.



Thanks to "Camping with No Budget" and practicalsurvival.com for their idea and picture.

Coffee/Soup Can Cooking Pot

Tools and Materials:

Coat hanger or other heavy gauge wire Wire cutters Hammer
Pliers A large nail or set punch or better yet a drill with a ¼" bit
Large Soup or Coffee Can (a little smaller than your hobo stove to carry together)

Having a decent pot while camping is very important, it provides you with the ability to cook food, boil water for purification and to carry water.

In many outdoor forums, books, videos and sites, people recommend a cooking pot made from a coffee can, and for good reason! The coffee can is lightweight, easy to pack, has measurements that are quantifiable and last but not least, its FREE. You can find these things anywhere and with a little preparation, they can be made into a very fine wilderness cooking pot.

Using the nail and possibly the hammer (Or the drill), 90 degrees from the can seam, punch an inward hole in the can approximately 1 inch from the top seam. We punch a hole inward to avoid the sharp edges "hooking" something while in transit. Punch another hole directly opposite the first at the same distance from the can edge.

Directly across from the cans seam, punch a third hole ½ inch from the top of the can.

To further reduce the possibility of snags, use the pliers to "Smash" the area around the holes of the can. Be sure not to significantly restrict the holes or you may need to "re-punch".

Now, measure the wire so it reaches from the first hole across to the second producing an arch. Cut the wire 4 inches longer. Save the remaining wire.

Using the long wire, string the wire from the outside of your first hole thru the can and back up. Use the pliers, coil the short end of the wire around the long end just above the cans edge.

Arch the wire over to the second hole and perform the same operation. This creates a hanger.

Using the remaining wire, loop this thru the third hole (across from the seam) at least twice, making rings about 2 or 3 inches in diameter. Coil the wire onto itself. This is a pouring handle.

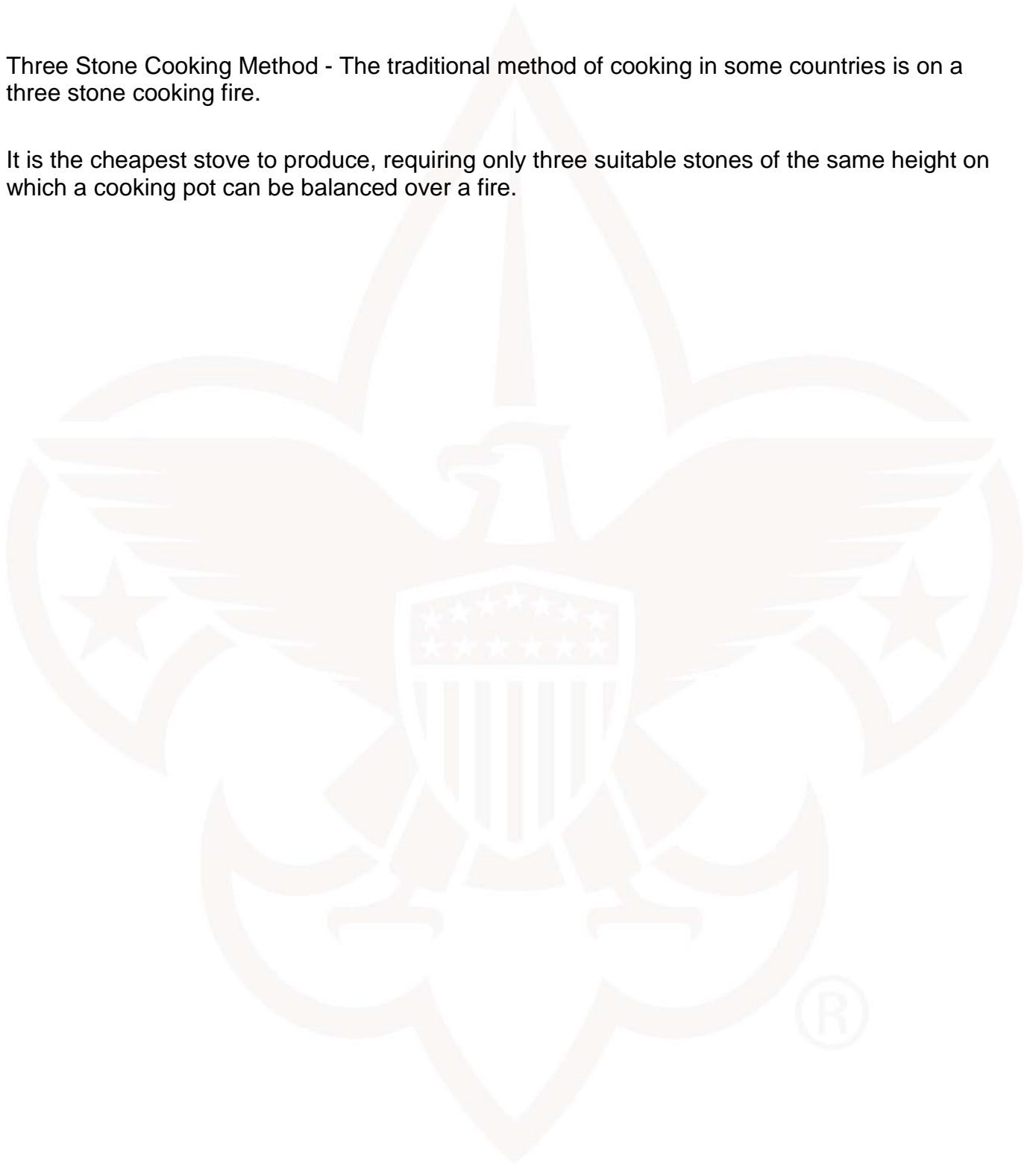
Using the pliers, grab the can at the seam and slightly bend the can to create a "V" or a "U" in the can to be able to pour liquids easily out of your can.



Traditional Three Stone Cooking Platform

Three Stone Cooking Method - The traditional method of cooking in some countries is on a three stone cooking fire.

It is the cheapest stove to produce, requiring only three suitable stones of the same height on which a cooking pot can be balanced over a fire.



Disclaimer

To the best of my knowledge the material contained in these cooking pages is either not copyrighted or permission has been granted to reproduce the information for Scouting purposes. I have no intention to violate anybody's copyright. If it is brought to my attention that some material here is copyrighted and should not be reproduced in this manner, I will delete it immediately and replace the current document. However, according to copyright law, a list of ingredients and the instructions for preparing those ingredients cannot be copyrighted.

