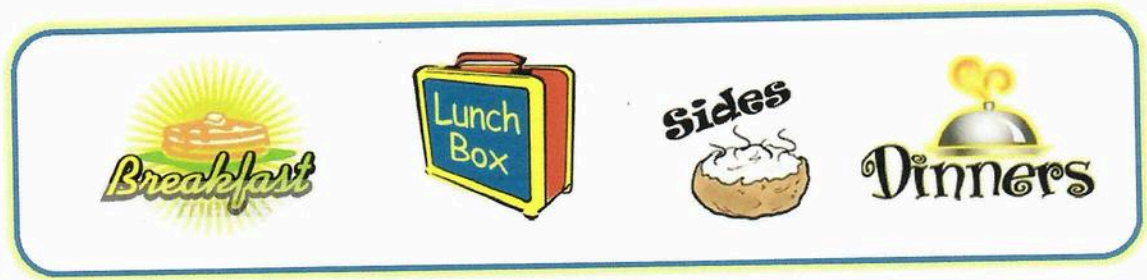




*The only thing **COOLER** than a **SCOUT** who **COOKS** is
a **SCOUT** who does the **DISHES**!*

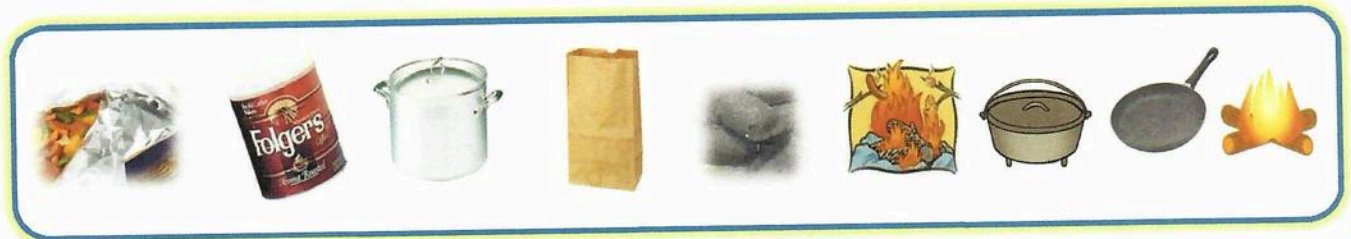
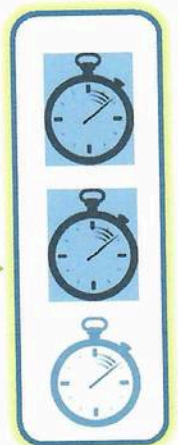


Type of recipe

Cooking
method(s)
involved



Amount of TIME recipe
will involve—the more
clocks highlighted;
the longer the time



Degree of difficulty





Spud-Egg	5
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SPUD-EGG RECIPE

Ingredients

Potato

Egg

Equipment

Knife

Spoon

3 toothpicks

aluminum foil



Instructions

1. Stand potato on it's end and slice off top, put this to one side.
2. Cut a hole in the body of the potato large enough to hold a cracked egg, taking care not to cut too close to the edge of the potato, this is spooned out and discarded.
3. Break egg into the hole in potato.
4. Place the top back on and secure with the toothpicks.
5. Wrap the potato/egg in foil and place into a fire for 20-30 minutes, take out and pierce with a fork or knife to check for doneness.



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ORANGE EGG

Ingredients

Orange

Egg



Instructions

1. Cut an orange in half, and enjoy the insides but leave the peel intact.
2. Crack an egg into one of the peels and place the other half of the orange back on top.
3. Place it on hot coals and cook 15 minutes.
4. Carefully remove from hot coals and eat the egg out of the peel.

Note: Great survival cookout recipe!



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DELUXE EGG AND HAM SANDWICH

Ingredients

- 4 slices of your favorite bread
- 4 eggs
- 4 slices of ham or Canadian bacon
- 4 slices of cheese



Instructions

1. Grease your skillet or griddle and warm it over low heat.
2. Using either a round cookie cutter or a drinking glass, cut out a hole in the center of your bread, being careful not to break the crust. (It will still work if the crust breaks, just not as well.)
3. Place the bread in the skillet and lightly toast it on both sides.
4. Crack an egg into the hole in the bread and cook until the egg white is almost solid.
5. Flip it over and put a slice of cheese and a slice of ham.
6. Serve when cheese is melted.



Note: For the circle piece of bread that was leftover, dip it in beaten egg and make French toast out of it.



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SCOUT SCRAMBLE

Ingredients—Per Scout

1 slice bread
1/4 cup diced onion
1 egg
1 strip bacon - diced
1 breakfast sausage - diced
1/4 lb. hamburger
1/4 cup grated cheddar cheese
1/4 cup hash browns or diced potato
salt and pepper
Tabasco sauce [optional]

Instructions

1. Combine all meat—hamburger, sausage and bacon—in a skillet and fry.
2. While meat is frying, crack eggs into second skillet and scramble them.
3. When eggs begin to set, add hash browns or potatoes and continue to scramble.
4. Drain grease from meat
5. Depending on the desires of the scouts, mix the meat and eggs or keep separate. If they want them mixed, move half the meat to the egg skillet and half the eggs to the meat skillet.
6. Serve with cheese sprinkled on top and a slice of bread to wipe the plate.
7. Each can add salt, pepper, and hot sauce as desired.



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CUPCAKE EGGS

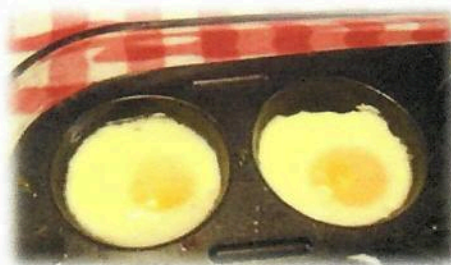
This is a quick way to cook eggs so you don't have to use a skillet for eggs—keep it for your breakfast meat or pancakes.

Ingredients

12 eggs
butter

Equipment

Cupcake tin (12 section)



Instructions

1. Put a pat of butter in each cupcake section.
2. Crack 1 raw egg into each section.
3. Set on grill or edge of campfire or on the coals. If on campfire or coals, turn occasionally.
4. Eggs are done when firm on top.

6-12 Servings



**SPECIAL
EQUIPMENT
REQUIRED**



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S.L.O.P. (Stupid Little Operation Pancake)

Ingredients

Pancake mix

Water

Eggs

Sausage

Bacon

Butter



Equipment

Skillet

Griddle

Instructions

1. Cook pancakes until golden brown.
2. While cooking the pancakes also cook the eggs (scrambled).
3. Remove eggs and pancakes and put them on a plate covered with aluminum foil.
4. Cook bacon and sausage; drain grease.
5. Cut up pancakes to one inch squares and chop eggs, bacon, and sausage.
6. Mix all together.
7. Put a little butter on the griddle and let the S.L.O.P. sit for one minute.



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BACON, EGG & CHEESE ENGLISH MUFFINS

Ingredients

- 1 doz. Eggs
- 1 lb. bacon
- 1 pkg. of sliced cheese
- 1 pkg. of plain or sourdough English muffins
- Condiments of your choice—mayo, ketchup, salsa, etc.



Instructions

1. Cook bacon and remove to plate covered with paper towels to drain. (Save grease for cooking fried eggs).
2. Fry eggs in bacon grease (those who prefer scrambled eggs can wait until all fried eggs are done or cook them in another pan).
3. Split muffins in two and condiments of choice plus cheese, bacon and egg.



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CAMPERS OMELETS—THE OLD FASHIONED WAY

Ingredients

Eggs

Cheese (grated)

Toppings/additions of your choice:

Bacon

Ham

Onion

Mushrooms

Green peppers

Salt and pepper

Hot sauce



Instructions

1. Fry bacon(or any other meat) in pan and remove.
2. Scramble all desired ingredients in bowl—can do individual bowls if everyone does not like the same things.
3. Pour into pan and cook until eggs are done.



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OMELET—THE CAMPER'S WAY

Ingredients—Per Scout

2 eggs
grated cheese
ham pieces or bacon bits
Onion, green peppers, other vegetables
salt, pepper, other desired spices

Instructions

1. Bring water to boil in large pot.
2. Crack eggs into ziploc baggie.
3. Add bacon bits or ham pieces.
4. Add spices.
5. Close and shake to mix.
6. Place baggies into hot water.
7. Boil until eggs are firm and cooked.
8. Open baggie and add grated cheese.
9. Eat right out of baggie!



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BREAKFAST BURRITOS

Ingredients

- 1 lb. breakfast sausage
- 1 onion
- 1 green pepper
- 1 dozen eggs
- 1 Tbsp garlic powder
- 1 Tbsp dried onion
- 1 Tbsp chil powder
- 8 soft tortillas
- 1 cup shredded cheddar cheese
- Salsa



Instructions

1. Chop onions and green peppers.
2. Fry sausage, peppers and onion in large skillet.
3. Remove and drain grease from sausage but leave grease in skillet to cook eggs in.
4. Mix eggs, garlic, onion and chili powder and pour in skillet. Scramble until cooked.
5. Lay tortillas on top of eggs to warm, if desired.
6. Place spoon of egg & spoon of sausage onto each tortilla.
7. Add cheese and salsa if desired, roll up, and fold over ends.



Serves 4 (2 burritos each)



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MUMBO JUMBO BREAKFAST

Ingredients (Per Person)

2 strips bacon, cut in 1/4s

1 small potato, sliced thin

2 eggs

Tabasco if desired

Instructions

1. Start cooking bacon.
2. When bacon is nearly cooked, add potatoes.
3. Cook for 10 minutes or until potatoes begin to brown, stirring occasionally.
4. Add eggs and stir until done.
5. Serve with Tabasco if desired.



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SAUSAGE BALLS



Ingredients

¼ cup butter

1 lb. package bulk sausage (not links or patties)

1 egg

6 oz. cheddar cheese - grated

3 cups Bisquick mix

hot pepper sauce - *optional*

Instructions

1. Coat bottom of Dutch oven with butter or line with aluminum foil and coat it with butter.
2. Mix all ingredients together with *clean hands*.
3. Roll into 1 inch balls—about the size of walnuts.
4. Place a layer of balls in Dutch oven and cook 15-20 minutes.
5. Serve and sprinkle with hot sauce if desired.

Makes about 12 balls.



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ALL-N-ONE EGG & TOAST

Ingredients

Slice of bread,

1 egg

Butter



Instructions

1. Butter one side of bread and cut a hole in the center of the bread with a small cup or cookie cutter.
2. Place the bread, butter side down, in the pan and crack an egg into the hole.
3. Butter the corners of the top side of the bread.
4. After the bottom of the egg is cooked, flip over the bread and cook to desired doneness.
5. You can butter the cut out piece of bread and toast it as well.



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MONKEY BREAD

Ingredients

- 2 cans of Pillsbury biscuits
- $\frac{1}{2}$ c sugar
- $\frac{1}{2}$ c brown sugar
- 3 Tbsp cinnamon
- 1 stick butter



Instructions

1. Line Dutch oven with foil or use foil pan.
2. Tear or cut biscuits into quarters.
3. Mix sugar and cinnamon in plastic bag.
4. Drop each quarter into bag and shake to coat well.
5. Place in Dutch oven.
6. Melt butter and pour over biscuits.
7. Bake at 350 degrees for 35 minutes.

Serves 6 to 8.



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BREAKFAST IN A BAG

Ingredients – Per Person

2 strips bacon

Handful of frozen hash browns

1 or 2 eggs

salt and pepper

Instructions

1. Lay bacon in bottom of bag.
2. Add potatoes.
3. Add eggs.
4. Close bag by folding top 1/3 down, then fold that in half and in 1/2 again.
5. Poke through the folded portion with the stick to hold it above the fire.
6. Hold 5 inches above coals for 10 minutes - or prop up by sticking the other end of the stick in the dirt
7. Open bag to check for doneness.
8. If it is done, tear the top off the bag or fold it down and eat right out of the bag placing the bag on a plate or something other than the table or pant leg since it will be greasy from the bacon drippings.



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BASIC FRENCH TOAST

Ingredients

- 2 Tbsp oil
- 8 eggs
- 1 cup milk
- 1 Tbsp sugar
- ½ tsp cinnamon
- Cooking spray
- 1 loaf sandwich bread
- syrup or powdered sugar
or jelly or peanut butter



Instructions

1. Beat eggs in bowl with fork.
2. Whip in milk, sugar, cinnamon, nutmeg, and oil.
3. Heat skillet to medium, not too hot.
4. Spray skillet with oil.
5. Using fork, quickly dip a slice of bread in eggs, flip, poke and lift to let excess drain off, then lay in skillet. (Doing this quickly to just coat the bread without soaking it is key.)
6. Cook one side of bread until it gets browned, flip and cook second side.
7. Top with syrup, powdered sugar, peanut butter, jelly, whatever you like.

Serves 6-8



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JELLIED FRENCH TOAST

Ingredients—Per Scout

1 egg
2 slices bread
Glob of jelly
 $\frac{1}{2}$ tsp sugar
2 Tbsp milk
Cinnamon
Powdered sugar



Instructions

1. In bowl, mix egg, milk, few dashes of cinnamon and sugar.
2. Spray skillet with cooking spray and heat.
3. Spread jelly on one slice of bread and stick second slice to it, making a jelly sandwich.
4. Dip sandwich in egg mixture.
5. Fry in skillet, flipping once.
6. Sprinkle with powdered sugar.



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BAKING POWDER BISCUITS

Ingredients

2 cups sifted flour
2 tsp baking powder
4 Tbsp butter or shortening
½ tsp salt
¾ cup milk

Instructions

1. Heat Dutch oven to 400 degrees with ¾ of coals on top.
2. Combine flour, baking powder, and salt in bowl.
3. Cut in small pieces of shortening or butter.
4. Add milk gradually, stirring until soft dough is formed.
5. Turn out on slightly floured board and lightly knead for 30 seconds, enough to shape.
6. Roll ½ inch thick and cut with small cup.
7. Place in single layer in Dutch oven.
8. Bake for 12-15 minutes.



Makes about 2 dozen small biscuits.



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BOY SCOUT BISCUITS

Ingredients

1 cup flour
¼ tsp salt
1 tsp baking powder
2 tsp cooking oil
water (enough to make it doughy)
jelly

Instructions

1. Mix all ingredients together to make dough.
2. Divide into 3 balls
3. Heat oil and fry until crispy brown
4. Serve with jelly



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CAMPFIRE BREAKFAST CASSEROLE

Ingredients

- 1 lb. bulk breakfast sausage (not links or patties)
- 2-3 lb. raw potatoes, peeled or unpeeled
- 6 large eggs
- 1 medium onion, chopped
- 1 medium bell pepper, chopped
- 1lb. grated cheddar cheese
- Salt & pepper

Preparation

1. Prepare the fire, leaving hot coals in which to set the Dutch oven for cooking.
2. Cook the sausage in the Dutch oven over hot coals, stirring frequently to break up meat and prevent sticking & burning.
3. When cooked, drain the sausage grease into an aluminum loaf pan (do this away from fire to prevent a flare up from dripping grease).
4. Place the sausage in another aluminum pan and set it aside.
5. Pour about half of the grease back into the Dutch oven and put the potatoes in it.
6. Put the Dutch oven back onto the fire to cook the potatoes.
7. When the potatoes start to become tender, add the chopped onion and bell pepper and continue to cook until potatoes are done.
8. In the third aluminum pan, scramble the eggs.
9. When the potatoes are tender, add the remaining sausage grease, eggs, sausage, and about half of the grated cheddar cheese. Add salt and pepper to taste.
10. Stir the mixture well and cover.
11. Let cook in the coals for 30-45 minutes.
12. Open the Dutch oven and sprinkle the rest of the grated cheese across the top.
13. Cover again and let cook another 15 minutes.



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TRAIN WRECK

Ingredients

- 1 pkg. Bacon
- 1 pkg. Sausage Links
- 1 pkg. Hash Browns
- 12 Eggs

Instructions

1. Cook bacon and sausage in skillet.
2. Put them in a pot and cover with lid to keep warm.
3. In skillet, cook hash browns until they are crisp on the outside.
4. Mix in eggs with cooked hash browns.
5. Stir until eggs scramble in with hash browns and are thoroughly cooked.
6. Add bacon and sausage and stir.

Serves 6-8 scouts



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EGG BAKE

Ingredients

12 eggs
1 pint half & half
1 c milk
2 tsp salt
¼ tsp pepper
2 tsp dry mustard
1 tsp Worcestershire sauce
1 lb cooked ham
2 c shredded cheddar cheese
8 oz seasoned bread crumbs

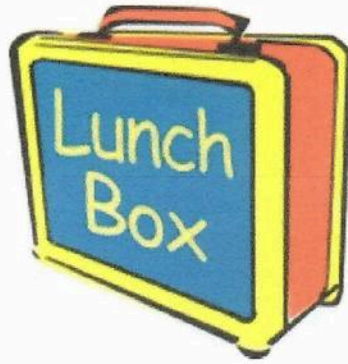
Instructions

1. Preheat Dutch oven with 8 briquettes under and 16 on lid.
2. Beat the eggs in a bowl.
3. Dice ham.
4. Mix all ingredients into the eggs.
5. Pour into Dutch oven and bake for 45-60 minutes.

Serves 6-8



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Taco Salad To Go

Ingredients

Baggies of Fritos or individual-size bags of Fritos
grated cheese
chopped lettuce
chili
chopped olives
chopped tomatoes
sour cream
Ranch dressing (or other dressing)
Salsa

Instructions

1. Warm chili.
2. Open top of bags and add spoonfuls of ingredients to the Fritos.
3. Instant taco salad eaten right from the bag and easy clean up—throw the bags away when done!

Comment: This is a great "on the go" lunch for camporees or events when no one has time to prepare a big meal (or eat one)!





Taco in a Bag Recipe

Ingredients

1 individual bag of Dorito chips
1/3 cup hamburger
1/3 cup refried beans
2 Tbsp shredded cheese
salsa

Instructions

1. Cook the hamburger in a skillet.
2. Heat the beans.
3. Cut open the end of a bag of chips.
4. Spoon in some hamburger and beans, sprinkle on cheese, pour in salsa.

If hamburger is cooked at home, this can be a cold lunch with no mess or clean-up.





Grilled Cheese

Ingredients

Cheese slices

Butter

Bread

Cooking spray

Instructions

1. Spray skillet with cooking spray and heat on medium.
2. Butter one side of the bread and put that side facedown in the pan.
3. Put a slice of cheese on top of the bread.
4. Butter another piece of bread, and lay that on top of the cheese to make a sandwich—butter side should be up!
5. After 30 seconds or so (depending on heat of skillet), flip the sandwich over to cook other side.
6. Check to see if sandwich is golden brown after about 20 more seconds.

Note: This is a quick process! Cook to desired doneness—more or less brown.

Ham can be added for grilled ham 'n cheese!



If toast always lands butter-side down and cats always land on their feet, what happens if you strap toast on the back of a cat and drop it?? Stephen Wright



Chicken Quesadillas

Ingredients

2 10-oz. cans of white chicken meat
1 pkg. taco seasoning
1 can refried beans
12 large soft flour tortillas
8 oz. shredded cheddar cheese
Salsa

Instructions

1. Cook chicken, un-drained, in small pot on stove with taco seasoning. Shred chicken with a fork and mix well as it is cooking—about 5 minutes.
2. Spread tortilla with a spoon of beans and place in skillet (sprayed with cooking spray)—bean side up.
3. Then spoon chicken and cheese and top of beans and top with another tortilla.
4. Cook about 2 minutes on each side or to desired brownness.
5. Cut like a pizza and serve with salsa if desired.

Serves 6





Mom's Simple Chili

Ingredients

- 1 lb. hamburger
- 2 cans crushed or diced tomatoes with onions or "chili ready" style
- 2 cans pinto beans, with or without jalapenos
- Chili powder to taste
- Salt and pepper to taste

Instructions

1. Brown hamburger until no longer pink; salt and pepper as desired.
2. Mix in all ingredients and bring to a boil.
3. Lower the heat and simmer 10-15 minutes.

Enjoy with fritos and shredded cheese!

Serves 4-6





Potato Cheese Soup

Ingredients

- 10-12 potatoes
- 2 large onions
- 1 lb. bulk sausage
- 4 stalks celery
- 1-2 tsp salt
- 4 C water
- 4 C Half-n-half
- 6 Tbsp butter
- 1 C shredded cheddar cheese

Instructions

1. Peel and cut potatoes into 1/2 inch cubes.
2. Chop onion and celery.
3. Put water, sausage (broken up into pieces), potatoes, onions, celery, and salt in a large pot.
4. Simmer for 15 minutes or until potatoes are tender.
5. With a large fork, mash the potatoes into small pieces.
6. Stir in half-n-half, butter, and cheese.
7. Simmer until hot, but do not boil.

Serves 6 to 8





Fried Jamwiches

Ingredients

Slice of bread

Jam

Pancake batter

Powdered sugar

Cooking Oil

Instructions

1. Whisk up the pancake batter.
2. Take a slice of bread and spread the jam over one side then fold over the slice of bread, covering the jam side.
3. Place the folded bread into the batter, making sure both sides are evenly coated.
4. Pour some oil into a pan and once heated, put in the bread and fry until golden brown, then roll in the sugar and serve.

Warning - The jam inside will be very hot!





Chili Dogs

Ingredients

8 beef hotdogs
8 hotdog buns
1/4 lb. mild cheddar cheese, shredded

ChiliDog Sauce:

1 lb. hamburger
1 6oz. can tomato paste
1 C water
1 Tbsp yellow mustard
1 tsp worchestershire sauce
1 Tbsp sugar
1 Tbsp dried onion or onion powder
2 tsp chili powder
1 tsp salt
1/4 tsp black pepper

Instructions

1. Put all the dry chili dog sauce ingredients in a small zip-loc at home to make life easier (spices).
2. Brown hamburger in a pot. Crumble into small pieces and drain.
3. Add remaining chili dog sauce ingredients and simmer and stir uncovered for 30 minutes.
4. While sauce is cooking, put hotdogs in a pot of water and bring to a boil.
5. Put a hotdog on a bun, spoon 1/4 C of sauce on top, then shredded cheese.

Serves 4 (2 hot dogs each)





Fajitas

Ingredients

2 lbs steak sliced into thin strips
1-2 packs flour tortillas
2 green peppers
1 large onion
salsa
2T oil
grated cheese
sour cream (optional)

Marinade:

1 cup salsa
1 cup Newman's Own Italian dressing
1 lime
dash worchester sauce

Instructions

1. Place strips of steak and marinade in ziploc bag,
2. Place in cooler overnight before.
3. Slice onions and green peppers.
4. Fry steak and onions/peppers in separate pans (use oil for onions/peppers).
5. Wrap tortillas in foil and heat on fire, turning occasionally.
6. Everyone can grab a tortilla, add ingredients, roll up and enjoy - delicious!

Bring chips & salsa to eat while waiting for fajitas to cook.





Sausage & Potato Skillet

Ingredients

- 1 ring kielbasa or smoke sausage, cut into $\frac{1}{4}$ " rounds
- 2-3 potatoes, cut in chunks
- 1 small onion, diced or chunked
- 1 Tbsp oil

Directions

1. Sautee onions and potatoes in oil until onions are clear and potatoes brown.
2. Add kielbasa and cook 3-5 minutes to warm/brown.





Nacho Dip

Ingredients

- 1 lb ground beef
- 1 pkg taco seasoning mix
- 1 head lettuce, shredded
- 1 small jar jalapeno peppers, drained
- 2 tomatoes, diced
- 1 can refried beans
- 8oz shredded Monterey Jack cheese
- 8oz shredded cheddar cheese
- 1 jar salsa
- 1 bag tortilla chips

Instructions

1. Brown ground beef in skillet until no longer pink then drain off grease.
2. Add taco seasoning and 1/4 cup water.
3. Stir and simmer for 3-5 minutes.
4. Spread beans out over large plate or pie pan.
5. Top with meat, then salsa, lettuce, tomato, cheese. (Put jalapenos on half or on the side.)
6. Serve with tortilla chips.

Serves 4-6





Sloppy Scouts (aka Sloppy Joes)

Ingredients

2 lbs. hamburger
1 large onion, chopped
1 c ketchup
3 Tbsp Worcestershire sauce
3 Tbsp mustard
salt and pepper

10 hamburger buns

Instructions

1. Brown hamburger and onion, breaking into small bits and cooking thoroughly. Drain off grease.
2. Pour in ketchup, mustard and Worcestershire sauce, and season with salt and pepper.
3. Simmer and stir 5-10 minutes.
4. Spoon onto hamburger buns.

Serves 5-8





Club House Grill Sandwich

Ingredients—for each sandwich

- 2 slices of bread—try sourdough or french
- 1 Tbsp butter
- 1/2 Tbsp mayonnaise
- 1/3 C shredded cheddar cheese
- 2 thin slices turkey breast
- 2 thin slices ham
- 2 slices tomato (optional)

Instructions

1. Heat a large skillet.
2. Butter one side of each slice of bread.
3. Place one slice in skillet, butter-side down, and spread the top with mayonnaise.
4. Sprinkle half of cheese on mayonnaise.
5. Place turkey slices in skillet, next to bread, and ham slices on top of turkey.
6. After 30 seconds, flip the meat.
7. Lay turkey on the heating bread and cheese.
8. Lay ham on top.
9. Sprinkle on the rest of the cheese.
10. Place second slice of bread on top, butter-side up.
11. Flip sandwich over and brown for another 2 to 3 minutes.
12. Both sides of sandwich should be browned and the cheese melted.



Sides



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Simple & Quick Sides

- Raw baby carrots and Ranch dressing
- Celery stuffed with cheese or peanut butter
- Canned vegetables
- Lettuce salad with cucumbers, tomatoes, etc.
- Broccoli and cheese
- Raw broccoli and cauliflower
- Sugar snap peas—raw or steamed
- Steamed asparagus
- Vegetable kabobs—skewer your favorite veggies

Bacon Spuds

Ingredients—Per Person

1 lg potato
 1/3 onion
 2 or 3 slices bacon
 salt and pepper
 Butter, sour cream or shredded cheese for toppings



Instructions

1. Set the Dutch oven on coals to heat.
2. Slice the bacon into small pieces.
3. Peel and cut onions into 1/8ths and break them apart.
4. Peel spuds and slice into 1/4 inch thick slices.
5. Dump the bacon in the Dutch oven and stir until about half cooked.
6. Spread the bacon evenly over the bottom of the Dutch oven then lay the onions on the bacon.
7. Pour the spuds on the onions.
8. Salt and pepper well.
9. Set the Dutch oven over a solid bed of coals and place the lid on and cover it with coals.
10. Cook for about 45 minutes, turning the Dutch oven and lid in opposite directions every 10 minutes or so.
11. The bacon grease in the bottom should keep things from burning, but it's fine to check after 20 minutes if you're getting antsy.
12. The spuds are done when they are fork tender.
13. Top with butter, sour cream and/or shredded cheese.



Notes:

Don't make more than 6 servings in one Dutch oven or there will be too much to cook well.



Baked Beans Recipe

Ingredients

- 1 2-lb. can pork and beans
- 4 slices of bacon
- 1/4 c mustard
- 1/4 c ketchup
- 1 chopped onion
- 1/8 c cider vinegar
- 1/2 c brown sugar

Instructions

1. Mix beans thoroughly with onion, brown sugar, mustard, ketchup and vinegar.
2. Pour into Dutch oven and place bacon on top of beans.
3. Cover and cook at least 1 hour.

Serves 8 to 10





Fried Rice Recipe

Ingredients

- 2 Tbsp oil
- 3 cups cooked, cold rice (white, brown, or instant)
- 3 green onions, sliced
- 2 tsp soy sauce
- 2 eggs, beaten
- 1 cup frozen peas and/or carrots
- ½ can chicken broth

Instructions

- 1) In skillet, heat oil: stir-fry rice and onions.
- 2) Add soy sauce: stir-fry one minute.
- 3) Push rice to side, add eggs, scramble: stir into rice.
- 4) Add peas, carrots, and broth—simmer until broth is cooked down.

CONTAINS SOY SAUCE.



I like rice. Rice is great if you're hungry and want 2000 of something. Mitch Hedberg



Roasted Corn Recipe

Ingredients

Fresh ear of corn (1 or 2 each person).

Butter

Salt, Pepper, Lemon Pepper, Parmesan cheese—
whatever spices you like

Instructions

1. Peel husk down to stem like you would a banana.
Do not tear it off.
2. Remove silk.
3. Put two pat's of butter on corn then pull husk back in place.
4. Roll into heavy Tin foil or double and seal ends.
5. Put into hot coals covered for 20 to 25 minutes.
6. Remove, open and season as desired—lemon pepper, salt, pepper, parmesan cheese, etc.
7. Be careful, its hot.





Foil Fries

Ingredients

Cooking spray

Potatoes, cut into French fry-style wedges

Salt and pepper

Instructions

1. Take a large sheet of foil and coat with non-stick cooking spray.
2. Place potatoes in foil and fold and seal into a foil pocket.
3. Place on hot coals, and cook for 30-45 minutes.
4. Season and enjoy.





Garlic Potatoes

Ingredients

6 potatoes

garlic salt

pepper

1/2 pint of cream

Instructions

1. Preheat Dutch oven.
2. Peel potatoes and cut into thin slices.
3. Place a layer of potatoes in the Dutch oven and sprinkle with garlic salt and pepper.
4. Repeat layering until all potatoes are in.
5. Pour cream over the top.
6. Cook for 1 hour.





Hearty Potatoes

Ingredients

- 8 slices bacon
- 3 medium potatoes
- 1 onion
- ½ bell pepper
- 1 c shredded cheddar cheese
- 1 pkg frozen green peas

Instructions

1. Cook the bacon until crispy and let it cool then crumble it into pieces.
2. Slice potatoes thin.
3. Chop onion and bell pepper.
4. Place all ingredients in Dutch oven and cook for 35 minutes.





Armadillo Eggs Recipe

Ingredients

- 1/4 stick butter
- 24 whole jalapeno peppers (jar kind; not fresh)
- 2 c Biscuit mix (dry)
- 12 oz. shredded cheese
- 2 lb. hot pork sausage
- 2 pkgs Shake'n Bake pork seasoning

Instructions

1. Tear the sausage into little bits.
2. In a bowl, mix sausage, biscuit mix and 6 oz. of cheese into a dough—add a little water if it's too dry.
3. Cut the stem off each pepper, then cut a slice down it, and remove the seeds.
4. Stuff the pepper with cheese.
5. Create a flat patty of the biscuit/sausage mixture and place a stuffed pepper on the patty and wrap the dough around the pepper, pinching the dough sealed.
6. Drop the pepper in the ziploc bag with shake-n bake and shake it to coat well.
7. Heat the Dutch oven over coals and rub the butter around the inside.
8. Place wrapped peppers in the Dutch oven.
9. Cover and cook until they are very brown all over. Make sure you cook the sausage well.





Sliced Foil Pack Potatoes

Ingredients

Butter
Diced green pepper
Diced red pepper
Diced onion
Sliced potatoes
Salt and pepper
Non-stick cooking spray
Heavy duty aluminum foil

Instructions

1. Spray non-stick cooking spray onto a large sheet of foil.
2. Add sliced potatoes, diced onions, and diced green and red peppers.
3. Sprinkle with salt and pepper and place dabs of butter on the top of the potatoes.
4. Fold foil up and around potatoes so they are sealed.
5. Place the foil pack on top of hot fire coals and cook for 20 to 30 minutes.





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Chicken Dutchiladas

COOKING TIME
Approx.
30 mins.

SERVES 8 to 10

YOU WILL NEED:

12 corn tortillas
vegetable oil
3 cups boiled shredded chicken
1 large can green enchilada sauce
1 pint sour cream
1 package dry ranch dressing mix
3 cups shredded Jack and/or cheddar cheese
½ cup black olives sliced
aluminum foil

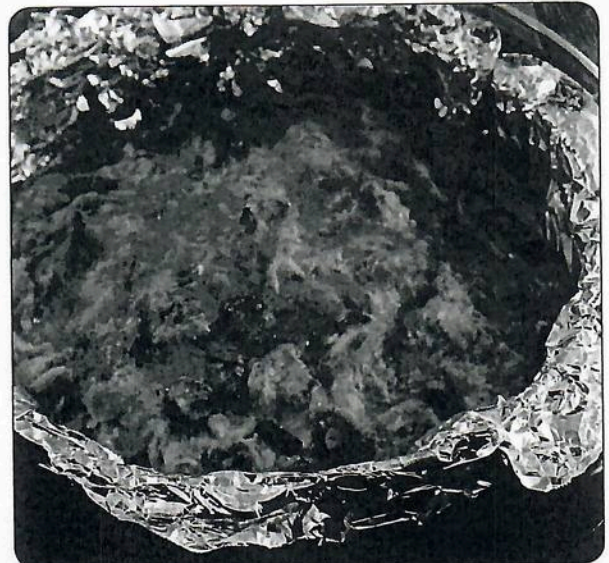
1. While the coals heat up, lightly fry both sides of 12 corn tortillas in oil until slightly crispy (this will help them hold up during cooking). Layer tortillas between paper towels to drain off oil. Set aside.
2. Combine shredded chicken, a third of the green sauce, sour cream, ranch dressing mix, olives, and a third of the shredded cheese. Set mixture aside.
3. Line the Dutch oven with aluminum foil to make it easier to clean. Wet the bottom of the oven with some of the leftover green sauce and layer three tortillas, shredded chicken mixture, some cheese, and more green sauce.

3

Chicken Dutchiladas

COOKING TIME
Approx.
30 mins.

4. In that order, layer a couple more times and top with the last of the tortillas, cheese, and green sauce. Cover and cook 30 minutes at 350 degrees until layers are heated through and cheese is melted.
5. Based on oven size, adjust the amount of briquettes on top and bottom—perhaps four to six for the bottom and four on top.



3



Super Easy Spaghetti

Ingredients

1 lb. hamburger
1 large jar spaghetti sauce
oregano
garlic powder
salt and pepper
1 lb. spaghetti noodles
Parmesan cheese (optional)

Instructions

1. Boil 2 quarts of water in large pot.
2. When it is boiling, add the spaghetti noodles—it is easier to eat if you break them in half first. Also, if you add a dash or salt and a drop of oil to your pot your spaghetti will not stick and your pot will not boil over.
3. Spaghetti should cook 7 minutes then put a lid on it (or inverted skillet) to finish cooking while you do the sauce.
4. While the spaghetti is cooking, brown the hamburger in the skillet. Season it with oregano and salt and pepper.
5. When the hamburger is cooked (no longer pink), drain, and add the spaghetti sauce.
6. Simmer the meat sauce 5-10 minutes on low to medium heat.
7. Drain spaghetti and serve topped with sauce.

Serves 6-8 scouts.





Simple Chicken Alfredo

Ingredients

- 1 pkg fettuccini noodles
- 1 pkg or can of chicken
- 1 jar creamy alfredo sauce

Instructions

1. Prepare fettuccini noodles in a pot, following package directions.
2. Drain.
3. Add chicken and sauce.
4. Heat for 5 minutes, stirring frequently.



Meatloaf on a Stick

Ingredients

1 lb. ground beef
1 small onion, diced
1 c. seasoned bread crumbs
1 egg
½ c ketchup
Spices—garlic powder, dry onion soup mix, salt and pepper, etc.

Instructions

1. Mix all ingredients together.
2. Double fold sheets of foil to make pockets.
3. Make 4-5" long rectangular meat loaves and seal inside foil.
4. Put the pockets on a hot dog-type roasting stick.
5. Prop up over fire and turn occasionally to cook evenly—about 20 minutes total.
6. Check for doneness-no pink meat and serve on a bun or by itself with ketchup.





Chuck Wagon Casserole

Ingredients

- 1 lb. ground beef
- 1 can chili beans in sauce
- 1 can Mexican style corn(drained)
- 3/4 cup BBQ sauce
- 1 pkg. (8 ½ oz) corn muffin mix
- ½ c onion, chopped
- ½ c green bell pepper, chopped
- ½ tsp salt

Instructions

1. Preheat Dutch Oven over hot coals until a drop of water sizzles.
2. Brown ground beef along with onions and bell peppers in Dutch oven.
3. Stir in chili beans, BBQ sauce and salt. Bring to a boil.
4. Prepare corn muffin mix per package directions then stir in corn.
5. Spoon mixture over boiling meat mixture.
6. Put Dutch oven lid on and 8-10 charcoal briquettes on the top and 8-10 under the bottom of Dutch oven.
7. Bake for 25 -30 minutes until corn muffin mix is golden brown (knife comes out clean)
8. Dish out and enjoy.



Feeds one patrol

Sweet N Sour Meatballs

Ingredients

2-3 eggs
Bread crumbs
Ketchup (approx. 2 tbsp)
Spices (garlic powder, onion powder, etc.)
Salt and Pepper
2 lbs ground beef
1 16-oz. jar grape jelly
1 bottle chili sauce
Instant rice (enough for approx 2 "servings per person)

Instructions

1. Beat eggs, ketchup and spices in mixing bowl.
2. Add ground beef then bread crumbs and work with hands until mixed and meat sticks together well.
3. Shape meat into balls about 2" across and place in large cooking pot.
4. Add jelly and chili sauce.
5. Cook over low to medium heat for about 1-1½ hours, stirring somewhat frequently.
6. With about ½ hour to go, begin cooking rice per box instructions.
7. Serve meatballs and sauce over rice





Simple Scout Dutch Oven “Pizzas”

Ingredients

1 pkg. hamburger buns
1 jar pizza or spaghetti sauce
1 pkg. shredded cheese
Selected pizza toppings - pepperoni, mushrooms,
ham, olives, ...

Instructions

1. Open buns and separate halves.
2. Spread sauce on bun.
3. Add cheese and desired toppings.
4. Place 6 buns in the Dutch oven, depending on size.
5. Cook for 5 minutes or until cheese melts.





Mountain Dew Chicken Recipe

Ingredients

- ½ lb. bacon
- 1 gallon zip-loc bag with 1 cup flour
- 5 chicken breasts
- 5 potatoes
- 10 carrots
- 1 large onion
- 1 can Mountain Dew soda
- ½ c shredded cheddar cheese

Instructions

1. Preheat Dutch oven by setting on bed of coals.
2. Chop bacon into 1-inch pieces.
3. Dice vegetables.
4. Cut chicken breasts in half lengthwise.
5. Fry bacon in Dutch oven until crispy.
6. Remove bacon but leave grease.
7. Shake chicken breasts in baggie of flour to coat.
8. Cook in bacon grease to brown, about 5 minutes, turning a couple times.
9. Pour vegetables, bacon, and Mountain Dew on top of chicken.
10. Cover with lid and cook at 350° for 45 minutes with ¾ of coals on lid.
11. Using tongs or fork, lift chicken breasts so they are resting on top of vegetables.
12. Sprinkle cheese over the chicken.
13. Cook an additional 10 to 15 minutes.

Serves 6 to 8.





Layered Taco Pie Recipe

Ingredients

1-1/2 lb ground beef
8 oz. taco sauce
4 large corn tortillas
8 oz. cheddar cheese, shredded
8 oz. tomato puree

Instructions

1. Preheat Dutch oven to 325 degrees.
2. Combine taco sauce and tomato puree.
3. Brown ground beef, remove and drain.
4. Place 2 tortillas in Dutch oven.
5. Pour 1/2 of ground beef on tortillas.
6. Pour 1/2 of taco sauce over beef.
7. Place 2 more tortillas on top.
8. Pour rest of beef on top of tortillas.
9. Add rest of taco sauce.
10. Sprinkle with cheese.
11. Cover and bake until cheese is melted.





Pizza Mountain Pies

Ingredients

2 pieces of bread
pizza sauce
mozzarella cheese
pepperoni or other pizza toppings.

Directions

This is a "pudgy pie" only made with different ingredients.

1. Butter each piece of bread on one side.
2. Place one piece of bread in one half of the cooker with the buttered side out.
3. Place the sauce, cheese, and other goodies in the middle of the bread and place the second piece of bread over the top, buttered side out.
4. Now clamp the cooker together and lock it.
5. Place the cooker in the hot coals and rotate when you think one side is done.
6. If you don't feel like pizza, fill with ham and cheese and you get a hot Ham and Cheese Mountain Pie. You can also put peanut butter, marshmallow (cut up in pieces or whole), add a section of a Hershey Bar on top of the bread and you have a yummy dessert.



**SPECIAL
EQUIPMENT
REQUIRED**

All in One Wrapped Foil Dinner

Ingredients

Ground beef
butter
sliced raw potatoes, carrots, and onion
seasoned salt
catsup

Directions

1. Fold aluminum foil so that there is a double layer.
2. Put ground beef (about the size of a small hamburger) on foil, in the center.
3. Put a small amount of butter on it (about 1/2 tsp).
4. Place carrots and potatoes (to your liking) and then onions.
5. Fold over foil edges to make a flat packet. Be careful to fold over any edge so the package doesn't leak.
6. Use tongs and place right on the coals. When you hear it "sizzle," flip it. Flip it often and cook for 7-10 minutes.
7. Open carefully (the foil will be hot!) and poke a potato with a fork. When it pierces it easily, supper is ready.
8. Serve with seasoned salt and catsup.



"Why does Sea World have a seafood restaurant? I'm halfway through my fish sandwich and I realize, 'Oh my...I could be eating a slow learner.'" Lynda Montgomery

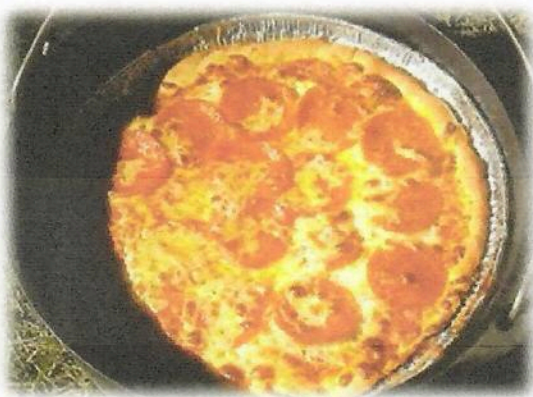
Dutch Oven Pizza

Ingredients

- 1 box Pizza dough mix
- 1 can/jar pizza sauce
- 1 pkg. shredded mozzarella cheese
- 1 pkg. pepperoni
- 1 aluminum pie tin
- Cooking spray

Instructions

1. Prepare the pizza dough per mix directions.
2. Spray pie tin then spread dough inside and up the sides.
3. Top with sauce, cheese, pepperoni.
4. Place 4 pebbles or wads of aluminum foil in Dutch oven to raise pie tin off bottom.
5. Set pizza in Dutch oven, cover and place on top of 12 briquettes *and then place 14 briquettes on top.*
6. Cook for 15-25 minutes.



Garbage Can Stew

Ingredients

1 lb. Stewing meat or hamburger
1 Tblsp oil
Onions, cut into bite size pieces
Fresh garden vegetables, cut into bite size pieces
2 cans tomatoes, your favorite variety
Potatoes, cut into 1/2 inch cubes
Fresh garlic (can substitute with powder)
1/2 c Worcestershire sauce
1 large bottle (64 oz.) V-8
Water (fill V-8 bottle with after pouring in V-8)
Salt & pepper

Instructions

1. Brown meat in oil; omit oil if using hamburger.
2. Add Worcestershire sauce , V-8 and water then the cut vegetables and potatoes.
3. Add garlic, salt and pepper to taste.
4. Let the stew cook down for a few hours, stirring occasionally.





Quick n Easy Chicken and Dumplings

Ingredients

2 large envelopes chicken noodle soup mix (*not single serving*)

1-12 oz. can chicken meat

Buttermilk biscuit mix

Instructions

1. Preheat Dutch oven to 250 degrees.
2. Mix soup mix with about *half the normal water*.
3. Add chicken and bring to a boil.
4. Mix biscuit mix and drop by spoonfuls on the chicken soup.
5. Cover and bake at about 350 degrees for 30 minutes or until dumplings are done.

Can also add a can of corn, peas and carrots, or mixed vegetables if that sounds good to you.

Serves about 4



Au Gratin Ham and Potatoes

Ingredients

- 4 Tbsp butter or margarine
- 1 onion, chopped
- 3 Tbsp flour
- 2 c milk
- Seasoned salt and pepper
- 1-1/2 cups cooked ham, diced
- 3 c potatoes, diced
- 1 c cheese, shredded
- 2 Tbsp fine bread crumbs

Instructions

1. Preheat Dutch oven to 325 degrees.
2. Melt butter and saute onion until clear.
3. Blend in flour.
4. Gradually add milk, stirring constantly until thickened.
5. Add pepper and seasoned salt.
6. Mix in ham and potatoes to coat well.
7. Sprinkle cheese and bread crumbs on top.
8. Cover and bake at 400 degrees for 20 minutes.

Serves 4



Beef Enchiladas

Ingredients

- 1 lb. hamburger
- 1 pkg. dry taco seasoning
- ½ c water
- ½ chopped onion
- ½ c grated cheddar cheese
- 1 can enchilada sauce
- 6-8 tortillas (9-inch size)



Instructions

1. Heat Dutch oven over coals.
2. Brown hamburger.
3. Add onion, taco seasoning, and water.
4. Simmer five minutes, or until water is absorbed.
5. Pour hamburger into separate container.
6. Spread 2 tablespoons of enchilada sauce on tortilla.
7. Spoon 1/6 of hamburger onto tortilla.
8. Sprinkle cheese on hamburger.
9. Roll up tortilla and place in Dutch oven.
10. Repeat for all tortillas.
11. Pour remaining sauce over tortillas in Dutch oven.
12. Sprinkle remaining cheese over tortillas.
13. Bake at 350 degrees for 30 minutes. 10 coals under and 16 on top.



Try to pack the enchiladas close together. Cut one or two in half to fill in the edges. This helps keep the sauce spread over all the enchiladas. It's very easy to double the recipe and make a second layer of enchiladas in the D.O. - lay them crossways to the first layer.

Dutch Oven Chicken

Ingredients

3lb. whole frying chicken
1 tsp. poultry seasoning
1/2 tsp. salt
1/4 tsp. basil
1/4 tsp. pepper

Instructions

1. Wash chicken and pat dry.
2. Sprinkle cavity with salt, pepper, and poultry seasoning.
3. Wrap in aluminum foil.
4. Put in Dutch oven.
5. Cover and bake at about 350 degrees for 4 hours or until tender.





Coca-cola Chicken

Ingredients

- 6 boneless chicken breasts
- 1 can of Coke
- 12-16 oz. ketchup
- 1 package spaghetti noodles or 2 packages rice

Instructions

1. Pour the ketchup into the 1st pot or Dutch oven.
2. Stir in the Coke.
3. While heating the ketchup mixture on a bed of coals, cut the chicken breasts into strips.
4. Add chicken to the ketchup pot, stir, and heat with lid on.
5. Cook chicken for at least 45 minutes, at about 350 degrees, stirring every 10 minutes.
6. Heat water in 2nd pot as rice or noodle directions indicate.
7. After cooking the chicken for 20 minutes, start cooking the rice or spaghetti so it gets done at about the same time.



Pizza Casserole

Ingredients

2 pkg. crescent rolls
8 oz. cheddar cheese
1 can/jar pizza sauce
8 oz mozzarella cheese, shredded
1-1/2 lb ground beef

Instructions

1. Brown ground beef, drain.
2. Line Dutch oven with 1 package of rolls.
3. Spread pizza sauce on dough.
4. Add browned beef.
5. Add all cheese.
6. Form a crust on top with the 2nd package of rolls.
7. Bake 30-40 minutes at 350 degrees.





Pork Chops 'n Potatoes

Ingredients

Thin cut Pork Chops

Potatoes

Salt and Pepper

Garlic or other seasonings

Instructions

1. Make large double layer square of foil.
2. Slice potatoes thin and make a layer or two about as big around as the pork chop.
3. Sprinkle with desired seasonings.
4. Place pork chop on potatoes.
5. Add another layer of potatoes on top.
6. Wrap and seal the aluminum.
7. Cook in coals for 20-30 minutes.



Meatballs in Gravy

Ingredients

- 1/2 cup cooking oil, or less.
- 2 lbs hamburger
- 2 eggs
- 1/2 cup ketchup
- 1 cup dry bread crumbs or more
- 1 pkg onion soup mix
- 1 pkg gravy mix
- 2 cans mushroom soup

Instructions

1. In bowl, mix hamburger, eggs, ketchup, and onion soup mix.
2. Mix in bread crumbs until the consistency seems right to form small balls.
3. With your hands, roll hamburger into 1.5 inch balls.
4. Heat a thin layer of cooking oil in Dutch oven to around 350.
5. Brown meatballs well, rolling them around occasionally.
6. Drain off excess oil and fat.
7. Prepare gravy mix with water, following instructions on package.
8. Pour gravy over meatballs.
9. Pour on mushroom soup.
10. Add some water if it looks too thick.
11. Simmer for about 40 minutes with 2/3 coals under and 1/3 on top.





Kabobs

Ingredients

1 inch chunks of beef, chicken, shrimp, potatoes, carrots, peppers, onions, pineapple, and anything else you want

Instructions

1. Skewer alternating chunks of food on sticks.
2. Lay the sticks on a grill over the fire or hold them in hands if the sticks are long enough until all meat and vegetables are thoroughly cooked.
3. Serve with barbeque sauce, cocktail sauce, dijon mustard, ketchup for dipping.



Hashbrown Chicken Casserole

Ingredients

- 2 lb. pkg. frozen hashbrowns
- 3/4 c. butter
- 2 c cornflakes
- 1 can of chicken - 10 oz.
- 1 can Campbell's Cream of Chicken soup
- 1 pint sour cream
- 1/2 large onion, diced
- 2 c cheddar cheese, shredded
- 1 tsp salt
- 1/4 tsp pepper

Instructions

1. Melt the butter in the Dutch oven.
2. Pour in the cornflakes and saute in butter, then scoop out the cornflakes, leaving remaining butter.
3. Pour in the hashbrowns and continually stir them until they are defrosted and soft.
4. Add all ingredients except cornflakes and mix together.
5. Sprinkle the cornflakes over the top.
6. Bake covered at about 350 degrees for about 40 minutes.

Serves about 6.





Dutch Oven Meat Loaf

Ingredients

2 lb. ground beef
½ c chopped bell pepper
1-1/2 cup quick oats
2 pkg. onion soup mix
2 eggs
1-1/2 tsp. salt
1/2 tsp. dry mustard

Instructions

1. Mix all ingredients (could mix before leaving for camp).
2. Pack into tin casserole pan and place pan in the Dutch oven.
3. Bake covered at 350 degrees for 45 minutes to 1 hour



Coffee Can Stew

Required:

1 coffee can per person

Ingredients—Per person

2 strips bacon

¼ lb chicken, hamburger, or stew beef

½ potato

1 carrot

celery

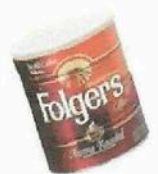
garlic powder

salt

pepper

Instructions

1. Dice all the vegetables.
2. Cut the bacon into squares.
3. Cut the chicken or beef into small pieces.
4. Place bacon in the bottom of can - the grease helps stop sticking.
5. Drop in pieces of vegetable and meat - as much as the person will eat.
6. Add seasoning as desired.
7. Add 1 cup water.
8. Cover with an aluminum foil lid.
9. Place directly in campfire coals.
10. Cook for 45-60 minutes.
11. Carefully remove with oven mitt and foil too to prevent steam burns.



Chicken Pot Pie Recipe

Ingredients

- 4 Tbsp oil
- 1 pkg. cooked chicken breast meat (or 2 -12oz. cans)
- 1 onion, diced
- 4 potatoes, diced
- 3/4 c milk (or 1/4 cup powdered milk and 3/4 cup water)
- 1/4 c flour
- 2 cans cream of chicken soup
- 2 tsp poultry seasoning
- 1 pkg or 2 cans mixed vegetables (carrots, corn, peas)
- 1 tube refrigerated crescent rolls

Instructions

1. Dice chicken.
2. Put oil in Dutch oven and place on hot coals to warm then add chicken.
3. If using canned chicken, heat for about 5 minutes.; otherwise, cook until chicken is done.
4. While cooking chicken, dice potatoes and onion then add to chicken; cook and stir for 10 minutes.
5. Mix milk and flour in a cup.
6. Add milk mixture and all ingredients except crescent rolls to chicken mix.
7. If it seems too thick, add more water.
8. Bring chicken mix to a boil.
9. Unroll crescent rolls and create a dough layer on top of the chicken mix.
10. Put lid on Dutch oven and place it on a ring of coals. Cover with coals to bake at about 350 degrees. Check at 20 minutes, then every 5 to 10 minutes. Pot Pie is done when rolls are golden brown.





Beef Pot Roast Recipe

Ingredients

3 lb rump roast or pot roast
3 Tbsp vegetable oil
4 potatoes, peeled and halved
4 carrots, cut into 2' pieces
2 onions, halved
1 tsp salt
1/4 tsp pepper
1/2 c water

Instructions

1. Brown roast in oven on all sides in oil.
2. Remove meat.
3. Place half of vegetables in bottom of oven.
4. Return meat to oven and season with salt and pepper.
5. Add remaining vegetables and water.
6. Cover and cook at 300 degrees for 3-5 hours depending on how well done you like it.





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Cobbler

Ingredients

large can of peaches in heavy syrup or canned apples
yellow or white cake mix
stick of butter
cinnamon

Instructions

1. Pour can of peaches in bottom of oven—use aluminum cake pan or Dutch oven liner for easier clean up.
2. Cover with cake mix .
3. Cut butter into pats and place evenly over cake mix.
4. Sprinkle with cinnamon.
5. Cover oven, set on coals and put some coals on top of oven.
6. Cook for ~45 min.





Sugar Cookies

Ingredients

½ c softened butter
½ tsp salt
1 c sugar
2 tsp baking powder
1 egg
2 c flour
½ tsp vanilla extract

Instructions

1. Preheat Dutch oven to 400 degrees.
2. Combine butter and sugar, stirring until well mixed.
3. Blend in egg and vanilla.
4. Add remaining ingredients and mix well.
5. Drop onto greased pie tin.
6. Place on inverted pie tin in Dutch oven.
7. Bake for 6 to 7 minutes.





Good Bars

Ingredients

- 1 stick of butter
- 1 pkg. of graham crackers, crushed
- 1 can sweetened condensed milk
- 2 c chocolate chips
- 1 c peanut butter chips

Instructions

1. Preheat the Dutch oven to 350 (6 briquettes under and 18 on top)
2. Put butter in Dutch oven and melt.
3. Pour graham crackers in, mix, and press into a crust.
4. Pour condensed milk over crust.
5. Pour in chocolate and peanut butter chips.
6. Bake for 20 minutes until golden.

The hard part is waiting for it to cool enough to serve!





Midnight Snack

Ingredients

Refrigerator "tube" biscuits
spray margarine
cinnamon and sugar or honey

wooden dowel for roasting stick

Directions

1. Stretch biscuit dough and wrap around a wooden dowel and roast over coals until brown.
2. Remove biscuit from dowel, spray with margarine and roll in cinnamon and sugar mixture or drizzle with honey.
3. Fun to make and tasty too!





Sweet Surprise

Ingredients

- 1 Bag of Hershey Kisses
- 1 c of Cooking Oil
- 1-2 pkgs of tube biscuits

Instructions

1. Heat an inch or so of oil in a pot.
2. Unwrap a Hershey Kiss and wrap it in a piece of Biscuit Dough.
3. Drop into hot oil and fry.
4. When brown, remove and let it cool on paper towel.





Apple Crisp

Ingredients

6 apples
2 tsp cinnamon
2 tsp nutmeg
3 c quick oats
1 c flour
2 c brown sugar
1 tsp baking powder
2 tsp salt
1 c butter

Instructions

1. Slice apples.
2. Mix apple slices, cinnamon, and nutmeg in a bowl.
3. Mix oats, flour, sugar, baking powder, salt, and butter to make crust.
4. Press half the crust mix into the bottom and sides of the Dutch oven.
5. Pour the apples onto the crust.
6. Cover apples with the rest of the crust mix.
7. Bake covered about 45 minutes at 350 degrees, until top crust is light brown and apples are tender.

Serves about 8



Black Forest Cobbler

Ingredients

- 1 Chocolate cake mix
- 1 can Cherry pie filling
- 1 can soda pop - cherry or lemon lime
- 1 Hershey chocolate bar
- Pie Tin



Instructions

1. Dump pie filling into pie tin.
2. Sprinkle about 3/4 of cake mix on top in even layer.
3. Pour half can of soda around on top of cake mix.
4. Stir soda into cake mix, leaving the pie filling alone as much as possible.
5. Break chocolate into small pieces and place on top.
6. Place pie tin in Dutch oven, setting it on top of four small pebbles for air circulation.
7. Cover with lid and set on a small ring of coals.
8. Cover the lid with coals.
9. Cook at about 350 degrees for 30-40 minutes, or until the cake looks done when cut or poked.





Super Chocolate Brownie

Ingredients

1 box dry brownie mix (about 19oz.)
eggs, water, and oil as required for mix
 $\frac{1}{2}$ c chocolate syrup
1 c chocolate chips

Instructions

1. Pour brownie mix into Dutch oven.
2. Add eggs, water, and oil as directed on package.
3. Mix in chocolate syrup and chips.
4. Place on 10 briquettes of coals with 18 briquettes on lid.
5. Check at 15 minutes, then every 5 minutes for doneness.
6. Stick in a toothpick - if it comes out clean, it's done.



Apple Fluff

Ingredients

6 eggs
 1 ½ c flour
 1 ½ c milk
 1 tsp salt
 ¾ stick of butter
 2 apples (granny smith)
 3 Tbsp cinnamon
 ½ c sugar
 syrup, powdered sugar or other topping



Instructions

1. Place Dutch oven on coals to warm.
2. Whip eggs in bowl.
3. Stir milk, flour, and salt into eggs.
4. Put sugar and cinnamon in baggie.
5. Melt butter in low-heated Dutch oven. Swirl butter around to coat the Dutch oven.
6. Put each apple slice in baggie and shake to coat with cinnamon and sugar.
7. Cover bottom of Dutch oven with coated apple slices.
8. Pour batter over apple slices.
9. Bake at 375 degrees for 20 minutes, rotating oven and lid every 5 minutes or so.
10. Cut into center of Apple Fluff with a knife to check for doneness.
11. Bake until the batter is cooked through.
12. When served, top with syrup, or powdered sugar.



Serves 6 to 8



Banana Boats

Ingredients—Per Person

1 banana
mini marshmallows
chocolate chips
tin foil
hot dog stick or grill

Instructions

1. Take your banana and cut a slit down the long way. *Don't take off the skin.* Cut it all the way down.
2. Then fill the banana with the marshmallows and chocolate chips. You can put in as much as you want. You can also just do marshmallows or just chocolate chips. Whatever you like.
3. After you finish that, wrap the banana in tin foil. You can cook it on the grill or you can use a hot dog stick and cook it until the chocolate chips are melted.
4. You have to check it every so often, but be careful because it is hot.
5. Then, when it is done put it on a plate and use a spoon to eat it out of the skin. It is a great dessert!





Baked Apples

Ingredients

8 apples
½ c brown sugar
2 Tbsp cornstarch
½ tsp salt
4 Tbsp butter
½ tsp cinnamon

Instructions

1. Preheat Dutch oven to 300 degrees.
2. Core apples and slice.
Dump all ingredients into Dutch oven and stir until butter is melted and all is mixed.
3. Cover and cook 30 minutes or until apples are soft and sauce is clear and thick.

Alternate:

1. Core apples.
2. Place pat of butter and spices in center of apple.
3. Wrap in foil and put in hot coals.
4. Bake 20-30 minutes depending on heat of coals.
5. Unwrap and enjoy!





Pineapple Upside Down Cake

Ingredients

Jiffy yellow cake mix
1 can pineapple slices
½ c brown sugar
12 maraschino cherries
2 Tbsp butter

Instructions

1. Put ½ inch of water in the bottom of the Dutch oven.
2. Form an aluminum foil 'pan' that is ½ inch above the bottom of the Dutch oven and wraps over the top edges of the Dutch oven or use aluminum pan. This will hold the cake. Use a few layers of foil.
3. Mix cake mix with water, following package instructions.
4. Drop small bits of butter into your 'pan'.
5. Sprinkle brown sugar over butter.
6. Lay pineapple slices in, covering the bottom.
7. Place a cherry in the hole of each pineapple slice.
8. Pour cake batter over pineapples.
9. Place on coals and add coals to lid to approximate 350 degrees.
10. Cook until a toothpick inserted into cake comes out clean.





Sunrise Cake

Ingredients

2 1/4 c flour
1/2 tsp salt
1 tbsp cinnamon
3/4 c sugar
1 tsp baking soda
1 tsp baking powder
3/4 c vegetable oil
1 egg, beaten
1 c buttermilk

Instructions

1. Preheat Dutch oven with 8 briquettes underneath and 16 on lid.
2. In a bowl, mix all ingredients.
3. Pour batter into Dutch oven, spreading it evenly—use round aluminum pan for easier clean up and spray with cooking spray
4. Bake 30 minutes.
5. Can add nuts on top prior to baking if everyone is favorable to nuts—no allergies.





Pumpkin Pie in a Bag

Ingredients

Milk

Instant pudding mix

1 can pumpkin

1 tsp pumpkin pie spice

Graham cracker crumbs

Whipped cream (optional)

Instructions

1. Pour 1 1/3 c of cold milk and 2-4 oz boxes of vanilla pudding into a gallon-size ziploc bag. Remove air.
2. Squeeze and knead the bag for one minute
3. Add 1-15 oz can of pumpkin and pumpkin pie spice.
4. Remove air, shut the bag and knead again until blended. Set aside.
5. Have everyone put a scoop of graham cracker crumbs in their cups or bowls.
6. Cut a hole in the corner of the pumpkin pudding mix and squeeze some onto top of the crackers.
7. Put a dollop of whipped cream on top. ENJOY!!





Ziploc Ice Cream

Ingredients

1/2 c milk (it doesn't matter what kind, whole, 2%, chocolate, etc.)

1 Tbl sugar

1/4 tsp vanilla

Instructions

1. Add ingredients to a pint size ziplock freezer bag and zip shut.
2. Place that bag in a larger (quart or larger) ziplock bag.
3. Add ice to fill bag 1/2 way, 6 Tablespoons salt (rock or regular).
4. Zip that one shut and shake, turn, toss, and mix the bag. In about 5-10 minutes you will have cold hands and yummy ice cream!

Warnings:

Don't double this it doesn't seem to work.

Be sure you get all the salt off the small bag before you open it.





Zip-Lock Bag Ice Cream #2

Ingredients

- 1 - 4 oz. pack instant pudding
- 2 c milk
- 1/4 c sugar
- 1 c evaporated milk
- 2 - 8 lb. bags of ice
- 1 - 28 oz. box table salt

Instructions:

1. Make pudding according to directions (using the 2 cups milk).
2. Stir in sugar and canned milk. Pour equally into several snack- or quart-sized zip-lock bags.
3. Place two or three of these small filled bags into a 1-gallon zip-lock bag.
4. Put 2 cups of ice cubes in the large bag and 1/4 cup of table salt. Let out as much air as possible, and seal.
5. Wrap the bag in a towel (it gets cold quickly) and shake, shake, shake.
6. If too much of the ice turns to water, empty water and add some more ice and salt.
7. In ten to fifteen minutes, you will have ice cream!



Notes:

- Experiment with different flavors—peach and French vanilla puddings.
- You don't need rock salt.
- If the weather is especially warm, and you don't shake really hard, it still makes a "pudding shake"!
- You can eat out of the individual bags, so there is little clean-up necessary. Just the original mixing bowl, spoon, and teaspoons.



Kit Kat Bananas

Ingredients

Bananas(how ever many you want)

Kit Kat's (1 per banana)

Instructions

1. Peel the bananas.
2. Cut them down the center.
3. Put 1 Kitkat in each banana.
4. Wrap in tin foil.
5. Place in hot ashes of the campfire and allow to cook for 3-5 minutes.





PUDDING IN A BAG

Ingredients

Instant Pudding Mix

Milk

Instructions

1. Pour a box of instant pudding mix into a freezer bag.
2. Add the amount of milk specified on the box.
3. Seal the bag (double bag, good idea).
4. Then, squish the bag with your hands or gently toss it around until the pudding is completely mixed.
5. To serve, make a slit in one of the bag's corners and squeeze the pudding into serving cups.





S'mores or "Some Mores"

Ingredients

- 1 or 2 marshmallows
- 2 squares of graham crackers
- 1 square of chocolate bar

Instructions

1. Place chocolate square on top of graham cracker square.
2. Brown marshmallows on a stick over hot coals then place on top of chocolate and graham cracker.
3. Cover marshmallows with other graham cracker then eat like a sandwich.





Dessert Tacos

Ingredients

tortillas

pie filling - blueberry, cherry, apple, ...

chocolate chips

mini-marshmallows

peanut butter

Instructions

1. Open the cans and put a spoon in each one.
2. Tear off squares of aluminum foil.
3. Put a tortilla on the square of foil.
4. Add peanut butter or pie filling.
5. Sprinkle with chocolate chips and/or marshmallows.
6. Roll up the tortilla and fold the bottom edge in.
7. Wrap foil around tortilla and place on grill above fire or on ash around edge of fire.
8. Wait for the ingredients to melt.



Hints: Main problem is putting too much stuff in the burrito - try to talk people into taking smaller amounts.

- Put all the tortillas in a foil wrap and carefully heat them before so they are more flexible.
- Putting tortillas directly into the coals will burn them - keep them away and rotate often.
- Each person should mark his burrito wrapper somehow so he knows it is his - special foil fold or permanent marker or series of poked holes in the foil.



Tips & Ideas!

How to control the heat. I think the first thing a person should learn about Dutch oven cooking is how to control the heat. Most of the cooking is done on the top of oven. As a general rule, you should have twice as much heat on the top of the oven as you do on the bottom. That is easy if you are using charcoal. You can simply count them. If you are using coals from a fire, it depends on what kind of wood you are using and hard woods seem to work the best. You just have try some and see what works the best. Any wood will work ,but you will find that some is surely better. If you always use Kingsford charcoal, for example, you know it will always be the same.



Tips & Ideas!

Scrambled Potatoes

The best thing about this meal is that it can be served any time of day, and you can use most anything you have on hand. There are no hard or fast rules here.

The main ingredient is potatoes. You choose the kind you like: red, white, yellow, baking. They will all work. You can peel the potatoes or leave the peels on; the meal goes even faster if you leave the skins on, plus the added fiber is good for you! You can choose to pre-boil the potatoes, or throw them directly into the frying pan. Pre-boiling them will make them cook faster in the pan.

Toss them in a decent amount of vegetable oil in a large cast iron fry pan. When they start turning brown, begin adding ingredients. Onions and garlic are a must. After that, throw in any other vegetables you enjoy: zucchini, summer squash, eggplant, mushrooms, ...the list is endless.

Add some salt & pepper, to taste. When everything is the consistency you like, top it with some of your favorite cheese-cheddar, Swiss, American, or even gorgonzola. Let the cheese melt, and serve it up to your hungry diners!

Tips & Ideas!

Pasta Bar

This is always a popular one. Choose one or two different pasta types that your patrol likes, such as regular spaghetti, penne, or bowties.

Purchase some pre-made pasta sauces. There are many delicious ones to choose from. In addition, you could choose a basic meat marinara sauce or a creamy Alfredo.

Consider the number of pots you want to work with. Lay everything out for your patrol to mix and match. Don't forget to pass the parmesan cheese.

Tips & Ideas!

Mixed Sausage Grill

Consider a mixed sausage grill. There is a fantastic variety of different kinds of sausages available in the market. You can find chicken, turkey, pork, or vegetarian sausages. Each type of sausage comes with many different flavors. There is sun-dried tomato, spinach and garlic, or spicy Italian, to name a few.

A nice bonus for camping trips is the sausages that are pre-cooked. Pre-cooked sausages avoid the worry of eating under cooked meat. (The package will clearly state if the sausages are precooked.)

Purchase a variety of sausages, a few bun choices, and some toppings like mustard and relish. Your patrol will enjoy the smell of the cooking sausages, and voila, another easy but delicious meal has been prepared, right in your campsite!

Tips & Ideas!

Foil Pack Cooking

Cooking in foil packs is a great way to allow every Scout to create their own unique meal with the ingredients they like. It's also a zero clean-up meal!

It's important when making foil packs that adequate space is left to allow steam to circulate in the packet and actually help cook the food. Each side of the foil packet should also be folded multiple times to ensure a good seal so no juices leak out resulting in burnt or overcooked foods.



Patrol Meal Planning Sheet

Patrol Name _____

Friday Night Cracker Barrel	Menu Item	Shopping List
Protein Snack + Carb		
Saturday Hot Breakfast		
Protein		
Starch		
Vegetables / Fruit (no V8)		
Drink (Milk/Fruit Juice)		
Mid Morning Snack (Optional)		
Saturday Lunch		
Protein		
Starch		
Vegetables / Fruit (no V8)		
Drink		
Afternoon Snack (Optional)		
Saturday Hot Dinner		
Protein		
Starch		
Vegetables / Fruit (no V8)		
Drink		
Dessert		
Sunday Breakfast		
Protein		
Starch		
Vegetables / Fruit (no V8)		
Drink (Milk/Fruit Juice)		

Grubmaster: _____

Scoutmaster Approval: _____ Date: _____

SAVE THIS SHEET AND GROCERY RECEIPT!!!