

BSA 777 Recipe Book - Revision 09-07-2011

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General Notes about planning menus, buying food, and other stuff

Planning menus

When planning your menu, make sure that everybody is listened to for food choices. DO NOT HAVE THE SAME MENU CAMP OUT AFTER CAMP OUT!!!! You may not have mass quantities of prepared foods (*i.e., no hotdogs or canned prepared food like Spaghetti-Os*) and the first breakfast MUST be cooked. Try to avoid cereal or packaged donuts.

Plan your menu to fit the weather, facilities and time that are available. Also, do not choose menus that exceed your experience to cook. It is good to stretch your abilities, but do not do it to the extent that you starve, eat horrible food or have to wait hours on a meal. Also, try to make your food so that it is ALL ready at the same time so you can sit as a patrol and enjoy the meal!!!!

Make sure that you have a desert for each lunch. If the day is going to be a tough one, have a good dinner and maybe a simple desert (*to be followed later by a great snack*).

Help this book to grow. Every campout, try something new. If it is good (*and it should be*), make a page for this book (*use the existing format*) and bring it to Mr. York to update the book (*notice the dates with the recipes*).

Planning Meat

For dishes requiring ground or chunks of meat, the usual rule is $\frac{1}{4}$ lb. per person. Instead of buying ground beef, check out the price on turkey or chicken. Except for foil dinners, these meats can be freely substituted in most meals.

For sandwiches, plan 2 slices of lunchmeat and $\frac{2}{3}$ slices of cheese per sandwich, two sandwiches per person.

For sausage, plan on 2 links per person (count them in the package or buy bulk).

For bacon, plan on three strips per person (count them in the package or buy bulk).

Do not bring frozen meat to the camp out. Make sure that it is thawed out.

Salad Stuff

- Salad in a bag: figure 4 oz. Of salad per person
- One bottle of salad dressing, per meal, per patrol.
- For apple sauce, figure 8 oz. per person.

Drinks

- For a patrol, one can of hot cocoa will last for at least two meals in warm weather, but will only last for one meal in cold weather. Try to avoid the stuff with mini marshmallows.
- A can of bug juice will always make it through two meals. The favorite flavors (*in order*) are lemonade, cherry, orange, fruit punch.
- Always plan on 8 oz of fruit drink per person for breakfasts. Always buy frozen, in the $\frac{1}{2}$ gallon size.
- Never buy pre-made drinks (*except those concentrate gallon jugs*).

Bread and rolls

White bread and wheat are best – the boys usually won't eat rye or other tasty stuff.

- Pre-made, pre-cooked dinner rolls, or a large loaf of rough bread go great with Italian dishes.
- Chibota rolls are awesome.
- When buying rolls, plan on one per person. For bread that goes with a meal, plan on one slice per person (*except for sandwiches*).
- If you are going to bake bread, make sure that you have all of the requirements!

Other Stuff

- One large bag of potato chips will feed 6-8 (or even 10-12) for a meal.
- Always get two rolls of paper towel per camp out. Always get two sponges with scrubbies per camp out. **DO NOT GET SPONGES THAT ARE PRE-SOAPED!**
- Make sure that you have dish soap, trash bags, oil, PAM, and if required, SOS pads.
- Check to see if you need PAM, soap, mustard, catsup, mayo or aluminum foil before buying it. It may already be in the patrol box or in the church refrigerator.
- **DON'T FORGET TO BUY 1 BAG OF ICE FOR THE COOLER IF WE WILL NOT HAVE A REFRIGERATOR!**
- **COOKS EAT LAST, COOKS SERVE, SO COOKS, SAVE SOME FOOD FOR YOU!!!**

Clean up

- Always clean up immediately after eating.
- Put a pot of water on to heat while you are eating.
- Cooks clean patrol gear.
- Use three dishpans, hot with soap, hot first rinse, cold third rinse.

Spices

We try to maintain some spices in the spice box (sugar, garlic powder, oregano, habanero powder, habanero sauce, salt, pepper, parsley, paprika, and Mrs. Dash) Always check to see if the spices that you need are in stock – **BEFORE THE CAMPOUT**. If you need something else, don't buy a bottle of it. Instead, ask your mom to borrow some of hers (*unless she doesn't have it either*). Spices should not be used en-mass. Unless noted in the recipe, they are to "spice up" the dish, not be it. If you need spices, a great place to get dry spices is Mr. Bulkies.

Cooking with Dutch Ovens

A Dutch Oven is a great thing to use on camp outs. It allows you to bake, boil, fry or cook just about anything. The more you use it, the better food tastes coming out of it.

Rules for Dutch Ovens:

1. Never, ever clean with soap or soap residue or a sponge that has seen soap.
2. Always scrape everything out of the Dutch Oven before starting to clean it.
3. Always use hot water to clean the Dutch Oven.
4. You can scrub a Dutch Oven using salt and a clean sponge.
5. After you have cleaned the Dutch Oven, make sure it is dry, then coat it with a light coat of oil (*both inside and out*).
6. Never use corn or olive oil on a Dutch Oven after cleaning.
7. You really should only use vegetable oil in and on the Dutch Oven.
8. The number on the top tells you how many coals to use to bake with the Dutch Oven. To figure this out, add three to the number and that is how many charcoals should be on top of the Dutch Oven to bake at 350 degrees. Subtract three from the number and this is how many charcoals should be under the Dutch Oven (in addition to the top coals) to bake at 350 degrees.
9. NEVER plunge a hot Dutch Oven into cold water or snow.
10. Never throw water or snow onto a hot Dutch Oven.

Where to shop

Aldis – great for low price, no-name dry goods

Sam's club – great for large quantity items

Mr. Bulkies - great for large or small quantity items at a discount

Egg Bake (Feeds 8-10) (2-13-00)

1. Brown sausage, crumbling it up as it cooks. Drain it.
2. Spray Dutch Oven with PAM.
3. Crack all of the eggs into the Dutch Oven. Whip them until all of the yolks are broken and the color is consistent.
4. Mix in the milk.
5. Mix in drained, ground sausage.
6. Mix in salt, pepper, parsley, and hot sauce to taste.
7. Mix in dry mustard.
8. Mix in grated cheese.
9. Rip bread into small pieces and then mix it into the egg/cheese mixture.
10. Cover and set aside

The next morning...

1. Start your coals, get the Dutch Oven.
2. Put coals on Dutch when ready
3. Bake for at least 30 minutes before checking
4. Check every 10 minutes thereafter until golden brown on top. Use a knife to check interior of egg bake. You might want to serve, and let anything runny flow onto the hot surface of the Dutch Oven, cooking as you serve.

Food List

Dutch Oven

PAM

1 cup of 2% milk

12 jumbo eggs

2 cups of grated cheddar cheese

1 pound of sweet Italian sausage

6 slices of white bread

2 tablespoons of dry mustard

Salt, pepper, parsley, hot sauce (use sparingly)

Oil for Dutch Oven

Notes

You can not double this recipe, or it will not cook in one Dutch oven. You can multiply amounts by 1½ to make more in one Dutch Oven.

This MUST be made the night before and placed somewhere cool to set.

Plan a drink to go with this (fruit drink and/or hot cocoa)

You can add one green pepper and/or one sweet onion to add flavor and make the recipe go further.

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Mountain Man Breakfast (Feeds one patrol) (2-17-00)

Start your coals first, spray the Dutch Oven with PAM.

Cut the bacon into pieces about one inch long, set it aside.

When your coals are ready, start performing step 7 while finishing the rest of the preparations.

Clean potatoes (do not peel), slice into very thin slices.

Dice the onion.

Dice the green pepper into small pieces.

Put half of your coals under Dutch when ready.

Cook the bacon until almost done. Take out the bacon and keep it safe (don't eat it now). DO NOT POUR OFF THE GREASE!!!

Put potato slices into grease and fry them. It helps (and speeds this up) to put rest of coals on lid and start to bake the potato slices.

When the potato slices are almost soft, add onion, stir, cover and bake for 5 minutes.

While this is baking, break eggs into small pot and whip until they are a consistent color and all of the yolks are broken. Add spices to eggs.

Add the green pepper, stir, cover and bake for 7 more minutes.

Dump in cooked bacon (from step 8), eggs and cheese. Stir, cover, and bake for 15 minutes.

Check, stir and continue baking until eggs are cooked. If you need to, you might need to stir several times. Do not check more often than every 10 minutes.

You should stir each time you check.

When eggs are cooked, remove Dutch Oven lid and dump salsa over entire thing. Serve and enjoy!

Food List

23 charcoals

Dutch Oven

Small pot

PAM

2 jumbo eggs per person

1 potato for every three people

2 cups of grated cheddar cheese

1 slice of bacon for each person (get bulk bacon)

One green pepper

One sweet onion

One jar of mild salsa (or hot salsa, if all agree ☺)

Salt, pepper, parsley, hot sauce (use sparingly)

Oil for Dutch Oven

Notes

Plan a drink to go with this (fruit drink and/or hot cocoa)

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Camp bacon (2-13-00)

You can make an entire pound or so of bacon at one time by stir frying it rather than laying the strips out one at a time. This is a much more effective method for mass-producing bacon.

1. Start stove, use low heat.
2. Spray large fry pan with Pam.
3. Preheat fry pan for 1 minute, then put in whole package (or one pound) of bacon.
4. Stir fry the bacon, turning often. You can use medium-high heat.
5. Fold two paper towels and place them on plate.
6. Remove individual bacon slices when it is done, but NOT crispy! Place on paper towels to drain. Cover cooked bacon with two paper towels to help keep it warm (*you could also use foil and a small fry pan*).
7. Serve promptly.

Food List

1. Large fry pan
2. PAM
3. Plate
4. Four paper towels
5. Bacon (see general instructions on amounts)

Notes

Remember to stir constantly.

Keep the bottom of the fry pan covered with bacon at all times.

Cheesy eggs and bacon/sausage (feeds one patrol) (2-19-00)

1. Start stove. Spray large pot and large fry pan with PAM.
2. Cook bacon or sausage, drain and cut into small pieces. Save it for later.
3. Heat large pot for one minute, then set heat for medium heat.
4. Crack in all of the eggs, whip them until they are a consistent color and all of the yolks are broken.
5. Stir in milk, bacon/sausage pieces, cheese, and spices.
6. Stir AND SCRAPE the bottom of the pot NON-STOP until the eggs are cooked.
7. Serve and enjoy!

Food List

Large pot

Large fry pan

PAM

1 cup 2% milk for every 8 patrol members eating

2 large or jumbo Eggs per patrol member eating

2 strips of bacon, or 1 sausage, per patrol member eating

2 cups grated cheddar cheese

Salt, pepper, parsley to taste

SOS pad

Notes

Don't stop stirring and scraping once you start cooking the eggs.

After serving, fill the big pot with water and a little soap and heat it up. This will help the clean up.

Have juice to go with this meal.

Pancakes (feeds one patrol) (2-19-00)

1. Start stove. Spray griddle with PAM.
2. Mix pancake mix in medium pot, leaving just a few lumps.
3. Pre heat griddle on medium-high heat. The griddle will cover two burners on the stove.
4. Spray the griddle lightly (again) with PAM.
5. Use a ladle to put pancake sized drops of batter on the griddle.
6. Wait for the bubbles to appear on the top of the pancakes and for the sides to start to look cooked, BEFORE FLIPPING!!! It is important that you do not flip to early!!!
7. Flip and cook the other side.
8. Stack your cooked pancakes in the small fry pan and cover them with foil or a plate to keep them warm.
9. Repeat steps 4-8 until you have enough pancakes to get everybody started. Keep cooking until all are full, or you run out of batter. Cooks eat last, so save some pancakes for you!
10. Serve with butter and syrup, and enjoy!

Food List

Medium pot

Griddle

PAM

Complete (doesn't need eggs or milk) pancake mix. Plan one 4 pancakes per person

Butter or squeeze margarine

Syrup

Small fry pan

Aluminum foil or plate

Notes

Plan a drink to go with this (fruit drink and/or hot cocoa)

Bacon or sausage go nice with this. Work out how to keep it warm until you can serve pancakes.

REMEMBER: Don't use soap to clean the griddle!!!

REMEMBER: Apply oil to the griddle after cleaning.

A nice treat is to get flavored syrup or have fruit to go with pancakes.

French toast (feeds one patrol) (2-19-00)

1. Start stove. Spray griddle with PAM.
2. Break eggs into small pot, whip them until they are a consistent color and the yolks are all broken.
3. Mix in the milk, salt and pepper.
4. Pre heat griddle on medium-high heat. The griddle will cover two burners on the stove.
5. Spray the griddle lightly (again) with PAM.
6. Dip a piece of bread into the egg mixture, let it drip off, then place it on the griddle. Repeat until the griddle is covered with pieces of French toast.
7. Wait for a few minutes before flipping! Unlike pancakes, you can not flip French Toast too often.
8. Flip and cook the other side. Flip again if it doesn't look cooked
9. Stack your cooked French Toast in the small fry pan and cover them with foil or a plate to keep them warm.
10. Repeat steps 5-9 until you have enough French Toast to get everybody started. Serve and keep cooking until all are full, or you run out of batter. Cooks eat last, so save some French Toast for you!
11. Serve with butter and syrup, and enjoy!

Food List

Small pot

Griddle

PAM

One large or jumbo egg per person

¼ cup of 2% milk per person

3 slices of bread per person

Pinch of salt and pepper to taste

Butter or squeeze margarine

Syrup

Small fry pan

Aluminum foil or plate

Notes

Plan a drink to go with this (fruit drink and/or hot cocoa)

Bacon or sausage go nice with this. Work out how to keep it warm until you can serve the French Toast.

REMEMBER: Don't use soap to clean the griddle!!!

REMEMBER: Apply oil to the griddle after cleaning.

Powdered sugar, or cinnamon are nice toppings to French Toast.

You can add ½ teaspoon of vanilla extract for every four patrol members to make gourmet French Toast.

Sparkling potatoes (feeds one patrol) (2-19-00)

1. Start your coals first, spray the Dutch Oven with PAM.
2. Clean potatoes (do not peel), slice into very thin slices.
3. Dice the onion.
4. Put your half of your coals under Dutch Oven when ready.
5. Put butter in Dutch Oven and melt it.
6. Put potato slices into Dutch Oven and fry them. It helps (and speeds this up) to put rest of coals on lid and start to bake the potato slices.
7. After potatoes have cooked for 5 minutes, add onion and Sprite™, stir, cover and bake for 15 minutes.
8. Add spices and stir.
9. Check and continue baking until potatoes are cooked and Sprite™ is gone. If you need to, you might need to stir several times. Do not check more often than every 10 minutes. You should stir each time you check.
10. When Potatoes are cooked through, remove Dutch Oven lid, serve and enjoy!

Food List

23 charcoals

Dutch Oven

PAM

1 stick of butter or margarine

1 potato for every two people

One can of Sprite™ for every 8-10 patrol members

One sweet onion

Salt, pepper to taste

Oil for Dutch Oven

Notes

This is a good thing to have with eggs.

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Hash Browns (feeds one patrol) (2-19-00)

1. Start your coals first, spray the Dutch Oven with PAM.
2. Clean and peel potatoes.
3. Grate potatoes using grater (*bring from home*).
4. Dice the onion.
5. Put your half of your coals under Dutch Oven when ready.
6. Put 1 stick of butter in Dutch Oven and melt it.
7. Put grated potatoes into Dutch Oven, mix with onion and butter.
8. Use a spatula and press the mixture down into the Dutch Oven.
9. Put rest of coals on lid and start to bake the potatoes.
10. Take lid off after 15 minutes. Don't dump the coals!!
11. Use a knife and cut the potatoes into fourths (*like a pie*). CUT EVENLY!!
12. Use the spatula to flip each fourth.
13. Melt the last of the butter around the sides and over the top of the potatoes.
14. Recover the Dutch Oven and continue baking until potatoes are cooked.
15. Slice the potatoes into slices for each patrol member and serve!

Food List

23 charcoals

Dutch Oven

PAM

Cheese grater

1½ sticks of butter or margarine

1 potato for every two people

½ sweet onion

Salt, pepper to taste

Oil for Dutch Oven

Notes

This recipe is not good doubled.

This is a good thing to have with eggs.

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

French Toast Casserole (Feeds one patrol) (3-29-07)

1. Start your coals first, spray the Dutch Oven with PAM.
2. Cut the bread into 1" cubes
3. In a small pan, warm the cream cheese until it starts to melt
4. Add $\frac{1}{4}$ cup of sugar and the vanilla to the mixture
5. Put $\frac{1}{2}$ of the bread cubes into the Dutch oven in a layer across the bottom of the Dutch oven
6. Pour the cream cheese mixture over them evenly
7. Top this layer with the remaining bread cubes
8. In the same pan that you made the cream cheese mixture, melt the butter
9. Then mix in the eggs, $\frac{1}{4}$ cup of sugar, milk and cinnamon and beat well
10. Pour this mixture over the contents of the Dutch oven (try to coat everything)
11. Bake for 35 minutes, take off the heat when the top is brown
12. Let sit 5 minutes, then serve!

Food List

23 charcoals

Dutch Oven

Small pot

PAM

1 loaf of Italian bread

1 pkg (8 oz) cream cheese

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ tsp vanilla

4 jumbo eggs

2 cps milk

1 tsp cinnamon

2 Tbl butter

1 bottle of syrup

Oil for Dutch Oven

Notes

This recipe should be made by more experience chefs as you MUST follow the steps to get the desired results

Plan a drink to go with this (fruit drink and/or hot cocoa)

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Cornflake Crusted French Toast (feeds one patrol) (1-19-09)

1. Start stove. Spray griddle with PAM.
2. Break eggs into small pot, whip them until they are a consistent color and the yolks are all broken.
3. Mix in the $\frac{1}{2}$ and $\frac{1}{2}$, vanilla, salt and pepper.
4. Crush cornflakes on a plate or in a small bowl
5. Pre heat griddle on medium-high heat. The griddle will cover two burners on the stove.
6. Spray the griddle lightly (again) with PAM.
7. Dip a piece of bread into the egg mixture, let it drip off, dip it into cornflakes, then place it on the griddle. Repeat until the griddle is covered with pieces of French Toast.
8. Wait for a few minutes before flipping! Unlike pancakes, you can not flip French Toast too often.
9. Flip and cook the other side. Flip again if it doesn't look cooked
10. Stack your cooked French Toast in the small fry pan and cover them with foil or a plate to keep them warm.
11. Repeat steps 5-9 until you have enough French Toast to get everybody started. Serve and keep cooking until all are full, or you run out of batter. Cooks eat last, so save some French Toast for you!
12. Serve with butter and syrup, and enjoy!

Food List

Small pot

Griddle

PAM

One large or jumbo egg per person

$\frac{1}{4}$ cup of $\frac{1}{2}$ and $\frac{1}{2}$ creamer per every 2 people

3 slices of bread per person

$\frac{1}{2}$ teaspoon vanilla extract per every 4 people

Pinch of salt and pepper to taste

Butter or squeeze margarine

Small bottle of Syrup

4 cups of cornflakes

Small fry pan

Aluminum foil or plate

Notes

Plan a drink to go with this (fruit drink and/or hot cocoa)

Bacon or sausage go very nice with this. Work out how to keep your bacon or sausage warm until you can serve the French Toast.

Consider adding fruit such as bananas to your menu

REMEMBER: Don't use soap to clean the griddle!!!

REMEMBER: Apply oil to the griddle after cleaning.

Potato Curry (feeds 4) (2-18-00)

Dice onions.

Seed, stem, and finely mince jalapeno peppers (*keep your fingers out of your eyes and off of other sensitive body parts*).

Peel and chop potatoes into 1 inch cubes.

Melt butter in large fry pan.

Add peppers and onions and cook over low heat until onion has softened.

Add garlic powder, stir well and cook for one minute.

Add curry powder, stir well and cook for two minutes.

Pour mixture into medium pot.

Add potatoes and vegetable broth and bring to boil.

Cover and simmer for 20 minutes or so, stirring occasionally.

When potatoes are soft, add peas.

Bring mixture to a boil, add cilantro.

Serve with tortillas or pitas, and eat it now!!!!

Food List

Large fry pan

Medium pot W/ lid

6 tablespoons butter

1 large onion

4 jalapeno peppers

1 teaspoon of garlic powder

1½ pounds of potatoes

1 cup of vegetable broth

2 cups of sweet peas

½ cup cilantro

One thick tortilla or pita per person

Salt and pepper for personal taste

Notes

You can double or triple the recipe to feed those who are eating.

Hot ham and cheese sandwiches (feeds one patrol) (2-19-00)

This recipe is for cabin camping, as it requires an oven (not a Dutch Oven). If you had a reflector oven, or a cardboard box oven, you could also make these. This recipe also assumes two sandwiches per patrol member.

1. Put 2 slices of ham, with one slice of cheese between them on a bun.
2. Put mustard on one side of the bun.
3. Wrap the sandwich tightly with aluminum foil.
4. Bake at 350 for 15 minutes.
5. The cheese should be melted and the buns hot before you eat these.
6. Chow down.

Food List

- 2 buns (hamburger style) per patrol member who is eating.
- 4 slices of ham per patrol member who is eating.
- 2 slices of Swiss cheese per patrol member who is eating.
- 1 jar of mustard.
- 2 feet of aluminum foil per patrol member who is eating.

Notes

Serve these sandwiches with tomato soup, or chips and cookies.
Don't forget to have something to drink (bug juice, cocoa or milk).

Foil dinners (feeds one patrol) (2-19-00)

1. Start your coals.
2. Chop up potatoes, onion, carrots and celery.
3. Divide hamburger into equal parts. Make into patties.
4. Tear heavy aluminum foil into 2 foot long strips.
5. Place one hamburger patty in the middle of the foil.
6. Add potatoes, onion, carrots and celery to the packet.
7. Add spices (do not over do).
8. Wrap the dinners tightly with aluminum foil. NO STEAM SHOULD BE ABLE TO ESCAPE THE WRAPPING!!!!
9. Write your name on package, on the side that the meat is on.
10. Spread out coals.
11. Place foil package on coals, meat side down, for 15 minutes.
12. Flip foil package over and cook for 10 more minutes.
13. Remove foil dinner from coals, and chow down using the aluminum foil as your plate. All you should have to clean is patrol gear, and the patrol members fork and cup.

Food List

- 6 pieces of charcoal per patrol member who is eating.
- ¼ pound of hamburger per patrol member who is eating.
- One potato for every three patrol members who are eating.
- One carrot for every two patrol members who are eating.
- One celery stalk for every three patrol members who are eating.
- One onion for every six to eight patrol members who are eating.
- 2 feet of HEAVY aluminum foil per patrol member who is eating.

Notes

- Do not substitute for the hamburger, as you need the grease and water content to cook these properly.
- Serve these meals with cookies.
- Don't forget to have something to drink (something cold is going to be best).
- You can get fancy by using more veggies (like corn or beans), or by using cooked rice and mushrooms.

Fried bologna sandwiches (feeds one patrol) (2-19-00)

1. Start stove. Spray large fry pan with PAM.
2. Melt butter in fry pan.
3. Put all of the bologna in fry pan and fry till it browns slightly. Keep turning it as it cooks so all of the slices get fried.
4. Build sandwiches and eat while bologna is still hot.
5. Chow down.

Food List

Large fry pan

PAM

½ stick of butter or margarine

4 slices of bread per patrol member who is eating.

4 slices of bologna per patrol member who is eating.

2 slices of Colby or Cojack Cheese per patrol member who is eating.

1 jar of mustard.

1 jar of mayo.

Notes

Serve these sandwiches with tomato soup, or chips or apples, and cookies.

Don't forget to have something to drink (bug juice, cocoa or milk).

Corn Chowder (feeds 6) (2-19-00)

This is a good meal for cabin camping or when you have some time.

1. Start stove. Fill small pot half way up with water and start it to boil.
2. Peel potato and cut into small cubes.
3. When water boils, add potatoes and boil them until tender. Remove from heat and save them.
4. Cut ham into small cubes.
5. Dice onion and celery into small pieces.
6. Spray medium pot with PAM.
7. Melt butter in medium pot.
8. Put ham in medium pot and sauté until ham begins to brown slightly.
9. Add onion and celery to medium pot and sauté until the onion is lightly browned. Keep stirring!!!!
10. Drain diced potatoes and add them to medium pot.
11. Add two cups of water.
12. Stir in salt and paprika.
13. Bring to boil, then remove from heat.
14. Heat, but do not boil 1½ cups of milk (*no more than 5 minutes*).
15. Slowly stir in flour until well mixed.
16. Add ½ cup of cold milk. Stir.
17. Add warm milk and corn.
18. Reheat (but do not boil) and keep stirring.
19. Chow down.

Food List

Small pot

Medium pot

PAM

¼ pound of ham (*as a chunk, or thick sliced*)

1 potato

2 tablespoons of butter or margarine

Very small onion

2 stalks of celery

½ teaspoon salt

¼ teaspoon of paprika

4 tablespoons flour

2 cups of 2% milk

2 cups of whole corn

Notes

You can double, triple, or even quadruple this recipe.

Serve with apple sauce or fruit.

Have cookies as desert.

Don't forget to have something to drink (bug juice, cocoa or milk).

Baked beans with hotdogs (feeds one patrol) (2-25-00)

This is a good meal for cold or cool weather camping and is the only way we are going to let you have hotdogs on a camp out.

1. Start stove. Fill small pot half way up with water and start it to boil.
2. Open cans of beans, and drain extra liquid from cans.
3. Put beans in medium pot and place on low heat on stove.
4. Dice onion and add to beans.
5. Add catsup and mustard to beans.
6. When water boils, add hotdogs to water.
7. When water boils again, cook for 5 minutes, remove hotdogs from water, and slice into thin slices. Add hot dogs to beans.
8. Stir beans.
9. Add optional spices.
10. Stir again.
11. Chow down when beans are hot.

Food List

Small pot

Medium pot

Sweet onion

2 large cans baked beans

$\frac{3}{4}$ cup catsup

3 tablespoons of mustard

1 package of hotdogs

Optional: 2 tablespoons Mrs. Dash

Optional: 1 teaspoon of hot sauce

Notes

Serve with chips.

Have 2 cups of grated cheddar cheese to sprinkle on beans

Have cookies as desert.

Don't forget to have something to drink (bug juice, cocoa or milk).

Stuffed pita pockets (feeds one patrol) (2-25-00)

This is a great meal for times when you are on the go.

1. Chop or tear lettuce.
2. Dice onion.
3. Let patrol members pair up, place onion, lettuce, and meat inside pitas, and eat in groups of four.

Food List

- 1 head of lettuce
- 1 sweet onion
- 1 cup of grated cheese for every 4 patrol members eating.
- 1 package of shredded, pre-cooked, seasoned chicken or turkey for every two patrol members eating.
- 2 pita pockets for every two patrol members eating.
- Mayo, mustard

Notes

Serve with chips.

Have cookies as desert.

Don't forget to have something to drink (bug juice, cocoa or milk).

Campfire taco salad (feeds 6-8) (3-29-07)

This is a great meal for times when you are on the go or the cooks are young

1. Chop or tear lettuce.
2. Dice onion finely.
3. In a non-stick fry pan, brown beef with onions – add salt and pepper to taste
4. Mix in tomato paste and chili spices with ground beef – heat
5. Open Frito packages by cutting across tops (keep the bags whole and keep the Fritos in the bag!)
6. Pour some chili in each bag of Fritos
7. Place a couple of teaspoons of salsa in ea bag
8. Top each bag of Chili/Fritos with lettuce, sour cream and shredded cheese

Food List

- ½ head of lettuce
- 1 snack-size package of Fritos per patrol member
- 1 sweet onion
- 1 package of chili spice
- 1 small jar of mild salsa
- 1 cup of grated cheese for every 6 patrol members eating.
- ¾ pound of ground beef for every 6 patrol members eating.
- 1 eight oz. can of tomato paste for every 6 patrol members eating.
- 1 Small container of sour cream

Notes

Have cookies as desert.

Consider a piece of fruit for each patrol member

Don't forget to have something to drink (bug juice, cocoa or milk).

BBQ Beans with Ham (feeds 1 patrol) (1-18-09)

1. Spray pot and fry pan with Pam
2. Start cooking bacon
3. Add all beans and star to cook over low heat
4. Dice onion and add to pot
5. Cube ham and add to pot
6. When bacon is done, crumble into pot
7. Add sugar, spices and BBQ sauce
8. If using chili, take out seeds (don't touch eyes!) and dice very fine. Then add to pot
9. When hot, eat and be very happy!

Food List

PAM

Medium pot

Non-stick fry-pan

1 - 15 oz can Baked Beans

1 -15 oz can Navy Beans (drained)

1 -15 oz can kidney beans

1 package bacon

4 - ¼" slices smoked ham

1 large onion

1 small chili pepper (optional)

1 cp brown sugar

½ cup BBQ sauce (try Jack Daniels brown sugar w/ molasses)

1 clove garlic or ½ tsp garlic powder

Notes

Eat with rolls or bake some corn bread for a complete meal!

Traveling Tacos (Serves 4) (1-18-09)

1. Spray fry pan with Pam
2. Brown beef, drain grease when down browning beef
3. Chop tomato while browning beef
4. Add Salsa, tomato and taco mix to beef – mix well
5. Keep Frito™ bags closed, and carefully crush chips in bag
6. Carefully slice side of each snack bag open
7. Add beef mixture to bag with lettuce & cheese
8. Eat out of bag for easy cleaning and be very happy!

Food List

PAM

Non-stick fry-pan

1 LB ground beef

1 – 1.25 oz package of taco seasoning mix

4 single serving bags of Fritos™

$\frac{1}{4}$ cp of lettuce (*use bag lettuce, or $\frac{1}{4}$ cup = $\frac{1}{4}$ head of lettuce*)

1 Tomato

1 cp shredded cheddar cheese

$\frac{1}{4}$ cp salsa

$\frac{1}{4}$ cp sour cream

Notes

For more patrol members, do the math...

Eat with apple sauce or other fruit

Don't forget the bug juice or cookies!

Bags of Gold (Serves 2) (4-9-09)

1. For more than 2 patrol members, do the math and get enough stuff!
2. In pot, stir together soup, milk, and water and heat to gentle boil
3. Cut cheese block into cubes if not done already
4. Tightly wrap each piece of cheese with one biscuit
5. Drop all dough/cheese balls into soup mixture
6. Reduce heat and simmer for 15 minutes
7. Each person gets 2 bags of gold and you can also eat the soup that is left!

Food List

1 medium (or maybe large) pot
1 - 10.5 oz can condensed tomato soup
 $\frac{1}{2}$ can milk (about $\frac{3}{4}$ cup)
 $\frac{1}{2}$ can water
4 oz block cheddar cheese, cut into 4 cubes
4 regular sized refrigerated biscuits (think tube-o-biscuits)

Notes

For more patrol members, do the math...
Don't forget the bug juice or cookies!

BLT Wraps (Serves 5) (4-9-09)

1. For more than 5 patrol members, do the math and get enough stuff!
2. Spray fry pan with Pam
3. In non-stick fry pan, make bacon – remove from heat and drain on paper towel
4. Thinly slice tomatoes – place to side
5. Tear lettuce into shreds and place to side
6. Evenly divide the bacon and cheese into 5 piles (or more piles if you are cooking for a larger patrol)
7. In each wrap, let patrol member use own amount of mayo, lettuce and tomato. Let each member place own bacon and cheese from “their piles”
8. Eat! (don’t forget chips, cookies & bug juice)

Food List

1 non-stick fry pan
1 non-metal spatula (to turn bacon)
A couple of plates or bowls to hold supplies
½ head of lettuce
2 fresh tomatoes
2 cups grated cheese
Mayo
5 flour tortillas or pitas

Notes

For more patrol members, do the math...
Don’t forget the bug juice, chips and cookies!
Is it going to be cold? Make some soup!

Chicken or Beef Stew (feeds 1 patrol) (2-13-00)

1. Cut potatoes, carrots and celery into small pieces, put into big pot, cover with water and start to heat.
2. Cut Chicken or beef into small pieces, spray Pam into fry pan and brown chicken or beef, add to big pot (you might need to add more water to cover).
3. Pour corn and green beans (including juice) into big pot.
4. Add pepper, salt and Mrs. Dash into big pot (don't use tons).
5. Make sure that everything is covered with water and heat pot to rolling boil.
6. Add one bag of noodles, and continue to boil for 25 minutes.
7. Check and stir often, eat when noodles are cooked.
8. If gravy is desired, slowly stir in 2 cups of flour after noodles are cooked

Food List

Two gallon pot

Large fry pan

Proper amount of Chicken or Beef (see general rules)

For every person eating, one carrot

For every three people eating, one potato

For every six – eight people eating, one can of green beans

For every six – eight people eating, one can of whole corn

One large bag of egg noodles per patrol

Pepper, salt and Mrs. Dash to taste

PAM

2 cups of flour for gravy

Notes

You can double or triple this recipe

Rolls go nice with this dish

Apple sauce goes great with this dish

Salad is nice with this dish

Lasagna (feeds 10-14) (2-13-00)

Spray Dutch oven with Pam.

Fill the two gallon pot about half full and get it to the boiling point. Once it starts boiling, boil the noodles. Drain them and cool them a bit with cold water to stop them from sticking to each other.

While the noodles are cooking, open can of crushed tomatoes, tomato paste, and beef broth. Mix them into one gallon pot. Do not heat!!!

Brown ground beef, crumble it up as you brown it. Season the beef with some salt and pepper as you brown it. Drain the fat and place it into one gallon pot. Mix well.

Brown Italian Sausage, crumble it up as you brown it. Drain the fat and place it into one gallon pot. Mix well

Start your coals (23 coals)

Mix Oregano and Garlic into sauce to taste. (You can add a little hot sauce and/or a pinch of sugar here too, if you want). Mix well.

It is time to build the lasagna. The idea here is to go for a ton of thin layers.

Hold back about 1-1/4 cups of the mozzarella Cheese.

Place thin layer of sauce in bottom of Dutch Oven. Make sure that you cover the bottom with the sauce.

Lay in a layer of noodles, all going the same way.

Smear some sauce on the noodles.

Drop in some of each kind of cheese.

Add another layer of noodles, in the opposite direction as the last layer

Repeat steps 11-13 until you run out of sauce. THE TOPMOST LAYER MUST BE SAUCE!!!!!!

Your coals should be ready. Put the cover on the Dutch oven, put equal numbers of coals over and under Dutch Oven and bake for 50 minutes. DO NOT OPEN IT TO CHECK IT!!!!!!

Watch your coals. If you are losing heat, start your other 23 coals and then add them when they are ready.

Open the Dutch Oven, being careful not to spill the coals off of the lid.

Sprinkle the last of the Mozzarella cheese over the top. Close the lid and cook for 10 more minutes.

Eat it up!!!! SUPER YUMMY!!!

Food List

46 charcoals

Large Dutch Oven

Two gallon pot

Large fry pan

PAM

One pound ground beef

One pound sweet Italian Sausage

One pound lasagna noodles

One 28 Oz. can of crushed tomatoes

One large can of tomato paste

One small can of beef broth

Garlic powder
Oregano
3 cups shredded Mozzarella cheese
1 container Ricotta cheese
1 container of shredded or ground Parmesan cheese

Oil to season Dutch oven after cleaning

Notes

You can add twice the filling and $\frac{1}{2}$ as much crust to double the recipe.

REMEMBER: Don't use soap to clean the Dutch oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Spaghetti (feeds 8-12) (2-19-00)

1. Start stove.
2. Fill medium pot 2/3 with water. Add salt. Bring to boil.
3. Dice onion and green peppers.
4. Open cans of tomatoes and tomato paste. Put in big pot
5. Spray large fry pan with PAM.
6. Brown hamburger, crushing it as it browns. Drain grease and add it to big pot.
7. Put one tablespoon of butter in fry pan, sauté peppers, add to big pot.
8. Put one tablespoon of butter in fry pan, sauté onion, add to big pot.
9. Put one tablespoon of butter in fry pan, sauté mushrooms, add to big pot.
10. Put big pot on stove and heat slowly.
11. Add oregano and garlic powder to big pot. Mix in well.
12. Add sugar and crushed red pepper. Stir well. Stir often until you eat.
13. When medium pot boils, add noodles. Cook until tender. Drain and rinse noodles once. Drain again.
14. Serve meal.

Food List

Large fry pan

Large pot

Medium pot

PAM

¼ pound spaghetti per patrol member eating

One jar grated parmesan cheese

¼ pound hamburger per patrol member eating

2 green peppers

1 sweet onion

1 package of sliced mushrooms

1 tablespoon sugar

1 tablespoon crushed red pepper

1 28 oz can of crushed tomatoes (can be seasoned)

2 large cans of tomato paste

1 tablespoon of salt

6 tablespoons of oregano

4 tablespoons of garlic powder

Notes

Serve with garlic bread or chibotta rolls

Serve with salad or apple sauce

Skip any kind of desert and hold out for the snack

Dutch Oven Pizza (feeds 6) (2-16-00)

1. Start your coals
2. Spray Dutch oven with Pam.
3. Empty can of tomato paste into small pot. Add ½ can of hot water to paste. Mix well.
4. Add spices to mix
5. Take Bobolini pizza crust and butter bottom. Put crust in Dutch Oven, buttered side down.
6. Cover crust with layer of sauce.
7. Add toppings (*if you need to precook toppings, do so before making sauce*).
8. Cover toppings with light layer of sauce.
9. Cover and bake for 20 minutes. REMEMBER rule for coals and Dutch Ovens.
10. Open lid, being careful not to dump coals.
11. Cover pizza with cheese.
12. Put the lid back on and bake for 8 minutes.
13. Eat when top is golden brown. YUM YUM.

Food List

23 charcoals

Dutch Oven

PAM

Small pot

Small can of tomato paste

Pinch of sugar, tablespoon of oregano, tablespoon of garlic powder

Bobolini pizza crust

2 tablespoons butter

Mushrooms, sausage, pepperoni, green peppers, ... PIZZA TOPPINGS! You will not need a lot of any topping for a great pizza

3 cups grated mozzarella cheese

Oil to season Dutch oven after cleaning

Notes

His can become a meal for 10-12 by loading the toppings, and putting another crust on top of the toppings (*in reverse order of course, and butter side up for the top crust*) and making a Calzoni.

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Chili (feeds one patrol) (2-24-00)

1. Start stove.
2. Spray large fry pan with PAM.
3. Dice onion
4. Put tomato paste and two cups of water (for every 5 patrol members) in the medium pot, put on low heat on the stove.
5. Brown ground beef, adding some of the onions in as you chop up the beef, and seasoning the ground beef with a little salt and pepper.
6. When beef is browned, drain most of the grease and dump into the medium pot.
7. Pour pinto beans into medium pot.
8. Stir in chili spices, mesa flour and cayenne pepper (*all inside Carroll Shelby bag*), BUT DO NOT ADD SALT packet!!!!
9. Stir in any leftover onions.
10. Stir until chili is hot.
11. Eat. You can add sour cream and grated cheese to individual bowls to taste.

Food List

PAM

Medium pot

Large fry pan

1 small sweet onion for every 5 patrol members eating.

1½ pounds of ground beef for every 5 patrol members eating.

One eight oz. can of tomato paste for every 5 patrol members eating.

1 can of pinto beans for every 5 patrol members eating.

- 1 package of Carroll Shelby's Original Texas Brand Chili Mix™ for every 5 patrol members eating.
- Optional: 1 container of sour cream for every 5 patrol members eating.
- Optional: 1 cup of grated cheddar cheese for every 5 patrol members eating.

Notes

Have a salad or apple sauce with this

Think about rolls or crackers

Have might a light desert if you think you will be very hungry.

Jambalaya (feeds 6-8) (2-27-00)

1. Dice onions
2. Chop Chicken into 1" cubes
3. Cut bacon into 1" strips
4. Cut pepper into ¼" cubes
5. Dice celery
6. Cut ham into small cubes
7. Start stove
8. Spray large fry pan with PAM
9. Put water on to boil in medium pot for rice, when it boils, make the rice
10. Fry bacon pieces, remove them before they get crisp and put them in big pot
11. Brown chicken cubes with half of the onion in bacon grease, put into big pot
12. Put ham into big pot
13. Cook sausage, chopping it into small pieces as it cooks, put it into big pot
14. Sauté green peppers, celery and rest of onion in sausage grease, put into big pot when veggies are soft
15. Put crushed tomatoes into big pot, put pot on stove on medium heat
16. Add spices and Tabasco™ sauce to big pot, stir often.
17. When rice is cooked, add to big pot and stir well.
18. Eat.

Food List

PAM

Large pot

Medium pot

Large fry pan

2 large sweet onions

1½ pounds of skinless chicken breast

6 slices of bacon

1 green pepper

1 stalk of celery

4 slices of smoked ham (*from deli case*)

1 box of uncle Ben's wild rice (*5 minute recipe*)

One eight oz. can of crushed tomatoes

½ pound of spicy sausage

1 tablespoon cayenne pepper

1½ tablespoons garlic powder

Dash of salt and pepper

1 tablespoon of Tabasco™ sauce

Notes

Have a salad or apple sauce with this

Think about rolls or crackers

Turkey Tetrazzini (feeds 8-10) (2-27-00)

1. Dice onion
2. Chop turkey into 1" cubes
3. Slice mushrooms into thin slices
4. Start stove
5. Put water on to boil for noodles
6. Put bullion cube into water
7. When water boils, cook noodles
8. Start coals
9. Spray large fry pan with PAM
10. Heat 2 tablespoons of butter in fry pan and sauté onions for 2 minutes
11. Add turkey to fry pan with onions and brown turkey, put in medium pot
12. Heat 2 TBLS. of butter in fry pan and sauté mushrooms, put in medium pot
13. Add two tablespoons of butter to chicken broth and heat in small pot
14. Slowly mix in flour into chicken broth, stirring well
15. Add heavy whipping cream to small pot and warm (BUT DO NOT BOIL)
16. When noodles are cooked, drain and hold
17. Spray the Dutch Oven with PAM
18. Put half of the sauce in the Dutch Oven
19. Put the noodles in the Dutch Oven
20. Cover the noodles with the turkey, onions and mushrooms
21. Cover the turkey, onions and mushrooms with the rest of the sauce
22. Bake in Dutch Oven for 15 minutes
23. Remove Dutch oven from heat and cover meal with grated cheese
24. Bake for 10 minutes, serve.

Food List

23 charcoals, Oil for Dutch Oven

Dutch Oven

PAM

1 Large and 1 medium pot

Large fry pan

½ pound egg noodles

1 can chicken broth

1 small sweet onion

2 pounds of skinless turkey breast

1 package of mushrooms (*preferably sliced*)

1 chicken bullion cube

2 cups grated Mozzarella cheese

1 cup heavy whipping cream

2 tablespoons flour

1 stick of butter or squeeze margarine

Notes

You can double this recipe in the same Dutch Oven

Have a salad or apple sauce with this

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Curried Chicken (feeds 8-10) (2-27-00)

1. Dice onion
2. Chop chicken into 1" cubes
3. Slice mushrooms into thin slices
4. Chop green pepper into small pieces
5. Start stove
6. Put water in medium pot on stove to boil for rice, when it boils, cook rice
7. Spray large fry pan with PAM
8. Heat 2 tablespoons of butter in fry pan and sauté onions for 2 minutes
9. Add chicken to fry pan with onions and brown turkey, put in large pot
10. Heat 2 tablespoons of butter in fry pan and sauté mushrooms, put in large pot
11. Heat 2 tablespoons of butter, sauté green pepper, put in large pot
12. Put coconut milk to large pot, heat over medium heat
13. Mix corn starch with 4 tablespoons of cold water, stir well
14. When coconut milk is hot (but not boiling), slowly add corn starch mixture, stirring well
15. Add curry powder, stir well
16. Heat for 5 minutes, stirring constantly, serve over rice

Food List

PAM

Large pot

Medium pot

Large fry pan

1 small sweet onion

2 pounds of skinless chicken breast

1 package of mushrooms (*preferably sliced*)

1 green pepper

2 boxes of Uncle Ben's wild rice (*5 minute recipe*)

2 cans of coconut milk

6 tablespoons of mild curry powder

4 tablespoons corn starch

1 stick of butter or squeeze margarine

Notes

Have a salad or apple sauce with this

Hungarian Goulash (feeds 6-8) (2-27-00)

1. Dice onion
2. Chop beef into 1" cubes
3. Slice mushrooms into thin slices
4. Chop green pepper into small pieces
5. Start stove
6. Put water in medium pot on stove to boil for noodles, when it boils, cook noodles
7. Spray large fry pan with PAM
8. Heat 2 tablespoons of butter in fry pan and sauté onions for 2 minutes
9. Add beef to fry pan with onions, add salt and pepper, brown, put in large pot
10. Heat 2 tablespoons of butter in fry pan and sauté mushrooms, put in large pot
11. Heat 2 tablespoons of butter, sauté green pepper, put in large pot
12. Add V8 juice to large pot, cover contents of large pot with water, stir and heat over medium heat until boiling. Stir occasionally.
13. Reduce heat
14. Mix corn starch with 4 tablespoons of cold water, stir well
15. Slowly add corn starch mixture to large pot, stirring constantly
16. Stir paprika into large pot
17. When noodles are cooked, drain them and add to large pot, stir well
18. Serve

Food List

PAM

Large pot

Medium pot

Large fry pan

1 pound of egg noodles

1 small sweet onion

2 pounds of beef roast

1 small can V8 juice

1 package of mushrooms (*preferably sliced*)

1 green pepper

4 tablespoons corn starch

1 stick of butter or squeeze margarine

Dash of salt and pepper

1½ tablespoons paprika

Notes

Have a salad or apple sauce with this

Beef Stroganoff (feeds 6-8) (3-16-00)

1. Dice onion
2. Chop beef into 1" long, thin slices against the grain
3. Slice mushrooms into thin slices
4. Chop green pepper into small pieces
5. Start stove
6. Put water in medium pot on stove to boil for noodles, when it boils, cook noodles
7. Spray large fry pan with PAM
8. Heat 1 tablespoon of butter in fry pan and sauté onions for 2 minutes
9. Sauté beef until browned and tender, remove from heat (store in medium pot)
10. Heat 2 tablespoons of butter in fry pan and sauté mushrooms, put in medium pot
11. Heat 1 tablespoons of butter, sauté green pepper, put in medium pot
12. Cover meat with water, heat to boil. Reduce heat
13. Mix corn starch with 4 tablespoons of cold water, stir well
14. Slowly add corn starch mixture to medium pot, stirring constantly
15. Stir spices into medium pot
16. Stir in sour cream
17. When noodles are cooked, drain them
18. Serve Stroganoff over noodles

Food List

PAM
Large pot
Medium pot
Large fry pan
4 tablespoons butter
2 pounds of egg noodles (*multi-colored is cool*)
1 small sweet onion
2 pounds of beef roast
1 package of mushrooms (*preferably sliced*)
1 small green pepper
4 tablespoons corn starch
Dash of salt and pepper
Dash Nutmeg
½ teaspoon basil
1 cup sour cream

Notes

Have a salad or apple sauce with this

Swedish Meatballs (feeds 6-8) (4-18-06)

1. Finely dice onion, Slice mushrooms
2. Start stove, put water in medium pot on stove to boil for noodles, when it boils,
 1. cook noodles
 2. Heat 1 tablespoon of butter in fry pan and sauté onions for 2 minutes
 3. Heat soup to be warm (*set aside*)
 4. Crumble bread into crumbs
 5. Mix in medium pot: bread, eggs, meat, onions, parsley, salt & pepper, paprika, lemon juice, Worcestershire Sauce and nutmeg
 6. Form meat mixture into meatballs (*about 1" in diameter*)
 7. Spray large fry pan with PAM
 8. Sauté meatballs until browned and tender, pour some soup over them and
 9. continue to cook until meatballs are done
 10. Put meatballs into small pot and cover to keep warm
 11. Pour stock from meatballs into small pot
 12. Heat 2 tablespoons of butter in fry pan and sauté mushrooms, then put them into the small pot
 12. Slowly stir in flour into mix to make gravy
 13. Stir in sour cream and dill weed into gravy
 14. When noodles are cooked, drain them
 15. Serve Meatballs and gravy over noodles

Food List

- PAM
- 1 each – Large, Medium & Small pot
- Large fry pan
- 2 eggs
- 2 slices bread
- 6 tablespoons butter
- 1½ pounds of egg noodles (*multi-colored is cool*)
- 1 small sweet onion
- 1 pound of ground beef
- 1/2 pound of ground pork
- 3 tablespoons parsley
- Dash of salt and pepper
- Dash Nutmeg
- ¼ teaspoon paprika
- 2 teaspoons lemon juice
- 1 teaspoon Worcestershire sauce
- 6 cups vegetable soup
- 1½ cups sour cream
- 4 tablespoons flour

Notes

Have a salad or apple sauce with this

Stuffed Peppers – feeds 8 (10-7-06)

1. Cut tops off of peppers and clean out seeds
2. Boil brown rice until almost done (this can be a little undercooked)
3. Brown ground beef W/ onions and pepper bits from cut-off tops
4. Start charcoal (full chimney)
5. Drain grease from beef (keep in fry pan)
6. Mix in 28 Oz can crushed tomatoes with ground beef
7. Mix rice W/ beef
8. Mix 2 cups of grated cheese into beef
9. Add salt, pepper, parsley and Mrs. Dash to beef mixture
10. Stuff peppers with beef mixture
11. Grease Dutch oven, put peppers in with tops facing up. Pack tightly.
12. Bake peppers for 40 minutes (standard Dutch baking)
13. Open Dutch, over tops of peppers with remaining grated cheese, bake 5 more minutes to melt cheese
14. Enjoy with salad and/or rolls!

Requirements

8 green peppers, shorter rather than long
3 cups of grated cheese
1 stick of butter for rice
1 small onion
2 pounds of ground beef
1 box brown rice with wild rice
1 28 oz can crushed tomatoes
Oil for Dutch oven
Charcoal and sponge for baking and cleaning Dutch

Notes

- You can throw in extra lunch meat (minced) or other veggies as might be left over from lunch to vary the taste.
- This menu does take time so plan accordingly.

Garlic Chicken – feeds 8 (03-28-07)

1. Start charcoal (full chimney)
2. Clean and trim chicken breasts. Pound them with roller to flatten
3. Melt butter in small pot
4. Sauté garlic until soft
5. Mix bread crumbs, cheeses and spices on plate or in bowl
6. Dip each chicken breast in butter/garlic mixture, then press in bread/cheese/spice mix to coat well
7. Grease Dutch Oven, put chicken breasts in single layer. Pack tightly.
8. Drizzle any leftover butter/garlic over chicken
9. Bake chicken for 40 minutes (standard Dutch baking)
10. Enjoy with salad and/or rolls!

Requirements

8 smaller, boneless, skinless chicken breasts, pounded flat

½ cup butter

6 tbl minced garlic

¾ cup bread crumbs

½ cup parm cheese

1 ½ cups of grated Cheddar cheese

¼ tsp dried parsley

¼ tsp dried oregano

¼ tsp black pepper

1/8 tsp salt

12" Dutch Oven

Oil for Dutch oven

Charcoal and sponge for baking and cleaning Dutch

Notes

This recipe is difficult to double/enlarge unless you have another Dutch oven available

Rigatoni Bake – feeds 6 (03-28-07)

1. Start charcoal (full chimney)
2. Start water to boil noodles
3. Dice onion
4. Use Dutch to brown ground beef on stove (mix in onion while browning)
5. In Dutch, mix in crushed tomatoes, tomato paste and all spices – warm sauce
6. Boil noodle until soft, drain
7. Mix noodles in sauce, cover and bake for 20 mins
8. Open Dutch, cover bake with mozzarella cheese – bake for 5 mins to melt cheese
9. Enjoy!

Requirements

- 1 bx rigatoni noodles
- 1 28 oz can crushed tomatoes
- 1 10 oz tomato paste
- 2 jars Spaghetti sauce
- 1.25 lbs ground beef
- 1 small onion
- 3 tbl minced garlic
- 2 cups mozzarella cheese
- ¼ tsp dried parsley
- 6 tbl dried oregano
- Salt and pepper to taste
- 2 gal pot to boil noodles
- 12" Dutch Oven
- Oil for Dutch oven
- Charcoal and sponge for baking and cleaning Dutch
- 1 stick of butter for rice

Notes

You can double this recipe

Add a salad or apple sauce to make this a more complete meal

Shepherd's Pie – feeds 6 (03-28-07)

1. Start charcoal (full chimney)
2. Start water for mashed potatoes
3. Heat ½ cup of water for beef bouillon – when water is hot, remove from heat and put bouillon cube in to dissolve – set aside
4. Dice onion
5. Use Dutch to brown ground beef on stove (mix in onion while browning)
6. Drain all grease from Dutch
7. In Dutch, mix in corn, peas, ketchup, Worcestershire sauce and garlic with beef and onions – simmer until hot
8. Mix corn starch and sour cream
9. Mix corn starch/sour cream mix into bouillon water – pour over mixture in Dutch oven
10. Spread potatoes over mixture in Dutch Oven, cover and bake for 20 mins
11. Open Dutch, cover bake with cheddar cheese – bake for 5 mins to melt cheese
12. Enjoy!

Requirements

- 1 bx Instant mashed potatoes (*I like Garlic Roasted taters myself*)
- 1.25 lbs ground beef
- 1 small onion
- 2 cps frozen corn (*thawed*)
- 2 cps frozen peas (*thawed*)
- 2 tbl ketchup
- 1 tbl Worcestershire sauce
- 2 tsp minced garlic
- 1 beef bouillon cube
- ½ cp sour cream
- ¼ tsp dried parsley
- Salt and pepper to taste
- 2 cps milk (*for potatoes*)
- 2 tbl butter (*for potatoes*)
- 1 cp shredded cheddar cheese
- 1 tbl corn starch
- 12" Dutch Oven
- Oil for Dutch oven
- Charcoal and sponge for baking and cleaning Dutch
- 1 stick of butter for rice

Notes

For up to 4 more patrol members, add ¼ lb of beef per extra person. – any more than 10, double the recipe.

You can double this recipe for a large group

Add a salad or apple sauce to make this a more complete meal

If this is lunch, consider cookies

Mexican Chicken and Rice – feeds 8 (05-18-08)

1. Cut chicken into larger pieces
2. Use Dutch to brown chicken on stove (*use a little oil*)
3. Drain all grease from Dutch and put chicken on plate off to side
4. Mix water and salsa in Dutch and bring to a boil
5. Add corn and rice into Dutch, simmer on medium heat for 5 minutes until water is mostly gone
6. Mix in chicken and cheese and simmer until hot and cheese is melted
7. Enjoy!

Requirements

4 cps Instant brown rice
1 Jar (16 oz) mild Salsa
2 lbs Chicken Breast (*boneless/skinless*)
2 cps frozen corn
4 cps water
2 cps shredded cheese
12" Dutch Oven
Oil for Dutch oven
Charcoal and sponge for baking and cleaning Dutch
Optional – hot sauce

Notes

For more patrol members, just do the math...

Add a salad or apple sauce to make this a more complete meal

Provide hot sauce for patrol members who want more heat – DO NOT SPICE IT UP UNLESS **EVERYBODY** IS WILLING

Porcupine Ball Soup – (feeds 8) (01-18-09)

1. Open soup, put in pot. Add 1 can of water for every can of soup and begin to heat
2. Dice onion finely
3. Combine beef, onion, rice, egg and salt in pot (*or bowl*)
4. Form mixture into small meatballs
5. When soup is boiling, add meatballs (gently) a few at a time into soup. KEEP SOUP BOILING
6. When all meatballs are in soup, cover and cook on medium for 30 minutes or until meatballs are cooked all the way through
7. Serve and let patrol members put individual cheese on own dish.
8. Enjoy!

Requirements

2 - 1 gal pots (*borrow one from another patrol, or bring a mixing bowl from home*)

1 egg

2 cps Instant rice

2 lbs Ground Beef

1 onion

½ tsp salt

2 10 oz cans tomato soup

2 cps shredded cheddar cheese

Optional – hot sauce

Notes

This would make a nice lunch too!

For more patrol members, just do the math...

A roll per patrol member is a nice addition

Add a salad or apple sauce to make this a more complete meal

Provide hot sauce for patrol members who want more heat – DO NOT SPICE IT UP UNLESS **EVERYBODY** IS WILLING

Chili Pie – (feeds 8-10) (01-18-09)

1. Start charcoal (full chimney)
2. Dice onion & green pepper
3. Put Dutch on stove, heat
4. Add ground meat to Dutch with $\frac{1}{4}$ cp of butter and $\frac{1}{4}$ of your onion – brown the meat – add some parsley, salt and pepper
5. As meat finishes browning, add rest of onion and green pepper
6. If there is a lot of grease in Dutch, drain most off
7. Add beans, salsa, BBQ, Honey and chili mix to Dutch – stir like crazy
8. Mix corn bread mix according to package – pour over mixture in Dutch oven
9. Cover Dutch oven and bake using charcoal for 20 mins or until corn bread is done (*put most coals on top of Dutch*)
10. Open Dutch, sprinkle all of the cheese across the baked corn bread and recover for 2-5 minutes until cheese is melted
11. Enjoy!

Requirements

2 LBs ground turkey or ground beef
1 small onion
1 large green pepper
3 - 15 oz cans chili beans
1 - 16 oz jar of mild or medium salsa
1 - 10 oz bottle of smoke flavored BBQ sauce
1 - 6 oz bottle of honey
1 package of McCormick Chili mix
Corn bread mix (should make 8-10 servings)
Milk, oil and eggs for cornbread mix (read the packages!)
2 cps shredded cheddar cheese
 $\frac{1}{4}$ tsp dried parsley
Salt and pepper to taste
1 small pot for mixing corn bread
12" Dutch Oven
Oil for Dutch oven
Charcoal and sponge for baking and cleaning Dutch

Notes

DO NOT USE SOAP IN DUTCH!

Add a salad or apple sauce to make this a more complete meal

If this is lunch, consider cookies

Chicken Breast in Sweet & Sour Cherry Sauce (feeds 8-12) (4-5-09)

1. Start your coals, spray Dutch oven with Pam.
2. Clean the chicken
3. While coals are heating, please Dutch on stove (*or fire*) and brown chicken. Please browned meat to side (*covered*)
4. Put cherry preserves and vinegar into Dutch and bring to boil
5. Add corn syrup to mixture and bring to boil
6. Add spices, reduce heat, cover and simmer for 5 minutes
7. Add chicken to mixture (toss around a bit) and then cover and bake at least 30 minutes to be sure chicken is done
8. Cook the rice on the stove so that it will be done with the chicken (read the box)

Food List

23 charcoals

Dutch Oven

PAM

2-3 LB Boneless chicken breasts (*2 LB for eight, 3 LB for 12...*)

24 oz light corn syrup (*Kayo*)

1 teaspoon cinnamon

3-18 oz jars of cherry preserves

1 teaspoon nutmeg (*you might need to bring this from home*)

16 oz red wine vinegar

1-2 bxs brown 5 minute rice (*depends on # eating*)

Notes

Maybe serve with a salad or applesauce

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning!

Beefy-potatoes (feeds 8-10) (4-5-09)

1. Start your coals
2. Spray Dutch oven with Pam.
3. Dice up onion
4. Grate potatoes (*or cut into really small cubes*)
5. When coals are ready, place Dutch Oven on coals and pre-heat 3 minutes
6. Brown beef and onions in Dutch oven – add some salt & pepper
7. Add potatoes to Dutch oven, stir to mix – add parsley
8. Cover and bake for 20 minutes
9. In the small pot, combine soup, sour cream, cheddar cheese and milk. Stir to mix, then pour over mixture in Dutch oven and stir gently.
10. Spread crumbled Ritz Cracker crumbs over top of mixture in Dutch Oven
11. Cover and back for 20-30 minutes until everything is really hot in the oven.
12. Serve!

Food List

23 charcoals

Dutch Oven

PAM

Small pot

1.5 lb. extra lean ground beef

1 cup sour cream

1 yellow onion

1 cup grated cheddar cheese

1/2 cup butter

6 medium potatoes

1/2 cup milk

1 can cream of chicken soup

1/2 cup Ritz cracker crumbs

Salt and pepper to taste

1 tablespoon parsley

Notes

You can double the recipe.

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Turkey & Rice Casserole(feeds 8-12) (4-5-09)

1. Start your coals
2. Spray Dutch oven with Pam.
3. Cut the turkey into 1" cubes
4. Dice the onion
5. Chop the green pepper into small cubes
6. Cut the bacon into 1/2" long pieces
7. Place the Dutch on the stove and fry the bacon until it is almost done
8. Stir in the rice with the bacon and toast for maybe 5 minutes (keep stirring)
9. Brown the turkey in the bacon fat
10. Add onion, mushrooms, bell pepper, garlic, cream of chicken soup, water, and seasonings to Dutch oven.
11. Stir to mix completely. Bring contents to a boil.
12. Place Dutch oven on coals, cover and bake for 60-90 minutes. (If your coals are looking weak as you bake, make more coals).
13. When rice is tender sprinkle cheese over the top then replace lid and let stand for 5 minutes until cheese is melted.
14. Serve with rolls or applesauce

Food List

23 charcoals (might need 46)

Dutch Oven

PAM

Small pot

1/2 lb. bacon

(2) 10 oz. cans cream of chicken soup

2 cups long grain white or wild rice (must not be the 5 minute type)

2 cups water

2 LB turkey breast

2 tsp. dried parsley flakes

1 large yellow onion

3/4 tsp. poultry seasoning

1 1/2 cup sliced mushrooms

1/2 tsp. paprika

1 green pepper

Salt and pepper to taste

4 tablespoons raw garlic; minced or 1 tablespoon dry garlic

2 cups grated cheddar cheese

Notes

Maybe serve with a salad or applesauce and/or rolls

REMEMBER: Don't use soap to clean the Dutch oven!!!

REMEMBER: Apply oil to the Dutch oven after cleaning!

Meat Loaf (feeds Patrol) (4-8-09)

1. Start your coals early
2. Spray Dutch oven with Pam
3. Finely dice onion
4. In medium pot, mix all ingredients for meat loaf together kneading thoroughly
5. Form meat mixture into a loaf that will fit into your Dutch Oven
6. Cover and bake for 1 hr – baste with basting mix at 30, 40 and 50 minutes.
7. See options below for super-yummy options...

Food List

23 charcoals (might need 46)

Dutch Oven

PAM

1 medium pot

Meat Loaf

¼ LB of ground beef per person (get good 90% lean beef)

For 6 or less, substitute ¼ ground pork for ¼ LB of the beef

For 11 or more, substitute ½ LB ground pork for ½ LB of the beef

1 egg

1 small sweet onion

2 tablespoons parsley

1 tablespoon butter

2 tablespoon bread crumbs (bring from home)

1 teaspoon lemon juice (bring from home)

1 teaspoon salt

¼ teaspoon pepper

½ teaspoon onion powder (bring from home)

Basting

1 sm can beef broth or beef bullion

¼ package dried onion soup mix

Options

- Bring ½ cup hickory ketchup and “frost” meat loaf 15 minutes before it is done baking
- Instead of basting, get a box of stove-top stuffing. Cut meat loaf in half lengthwise and “stuff” with stuffing – bake as above
- Instead of a loaf, form a ring in the Dutch and fill center with potato chunks, a dice onion and baby carrots (bake an extra 15 minutes if you do this).

Notes

Maybe serve with a salad, applesauce, corn or other vegetable and/or rolls

REMEMBER: Don't use soap to clean the Dutch oven!!!

REMEMBER: Apply oil to the Dutch oven after cleaning

Stefado (Greek Stew - feeds Patrol) (12-10-09)

NOTE: This meal is best slow cooked and requires time!

1. Start your ½ chimney of coals early
2. Spray Dutch oven with Pam
3. Cut lean stew meat into 1½" cubes
4. Melt ½ cup butter in Dutch
5. Toss in meat and toss to coat with butter – DO NOT BROWN BEEF
6. Add S/P to taste
7. Cover meat with frozen onions
8. Mix sauce: tomato paste, wine, vinegar, sugar, spices & garlic in small pot
9. Spread sauce mixture over onions
10. Cover and bake for 3 hrs – DO NOT MIX. You will need more coals as the meal cooks.
11. Prior to serving, stir gently as meat will fall apart - serve with rolls

Food List

½ bag charcoals

Dutch Oven

PAM

Small pot

3 LB Stew Beef

½ cup butter

2½ LB frozen small onions

2 - 8 oz cans tomato paste

2/3 cup red wine (only for home cooking, not for camp outs)

2 TBLS red wine vinegar

2 TBLS brown sugar

2 cloves of minced garlic

2 bay leaves

2 cinnamon sticks

½ tsp ground cloves

½ tsp ground cumin (or replace with nutmeg)

½ tsp salt (minimum, you can more, but not a lot more)

Black pepper to taste

Notes

Serve with rolls, maybe applesauce, corn or other vegetable

REMEMBER: Don't use soap to clean the Dutch oven!!!

REMEMBER: Apply oil to the Dutch oven after cleaning

Rueben Casserole (feeds Patrol) (02-24-11)

1. Start your chimney of coals
2. Spray Dutch oven with Pam
3. Chop small onion into small pieces
4. Rinse the sauerkraut in the bag with water and drain
5. Melt butter in small pot
6. Combine sour cream, 1000 island dressing, and onion into medium pot and mix
7. Cover bottom of Dutch with some bread pieces
8. Cover bread with sauerkraut in layer
9. Cover kraut with corned beef in a layer
10. Cover corned beef with sour cream mixture
11. Mix cheeses together, the cover sour cream mixture with cheeses
12. Cover cheese with remaining bread
13. Drizzle melted butter from small pot onto bread
14. Bake for 20-25 minutes

Food List

23 charcoals
Dutch Oven
PAM
Small pot
Medium pot
1 cup sour cream
½ cup 1000 island dressing
1 small sweet onion
32 oz sauerkraut
3 tablespoons butter
8 oz Monterey Jack cheese, shredded
5 oz swiss cheese, shredded
8 slices dark rye bread
12 oz can corned beef

Notes

Serve with rolls, maybe applesauce, corn or other vegetable
REMEMBER: Don't use soap to clean the Dutch oven!!!
REMEMBER: Apply oil to the Dutch oven after cleaning

Chicken Alfredo (feeds Patrol) (04-04-11)

1. Cook the fettuccine in a large pot of boiling water until tender but still firm to the bite, stirring occasionally, about 4 minutes. Drain.
2. Cut the chicken into 1" cubes
3. Dice the small onion
4. Sauté the chicken in the skillet with 2 tablespoons of butter, the diced onion, lightly salt and pepper, and 1 tablespoon of parsley – put chicken off to side to rest
5. Stir the heavy cream and the lemon juice in the large skillet to blend
6. Add the rest of the butter and cook over medium heat just until the butter melts, stirring occasionally
7. Add the parmesan cheese and nutmeg to the mixture
8. Add the chicken to the mixture and heat if chicken got cold
9. Pour sauce over the pasta in the large pot (it should be drained first!!!), stir and serve

Food List

Large Skillet

Large pot

2 LB boneless chicken breast

18 ounces fettuccine

1 small sweet onion

2 1/2 cups heavy cream

1/2 cup fresh lemon juice

12 tablespoons unsalted butter

2 cups grated Parmesan

Pinch nutmeg

Salt and pepper

1 TBL Parsley

Ideas

Serve with bread and salad or applesauce to make a complete meal

If cooked in a Dutch, make sure you clean and oil it properly

Chicken Paprikash (feeds Patrol) (09-07-11)

1. Start your charcoal
2. Start your water to boil the noodles. Cook,, drain and serve with the meal.
3. Cut the chicken into 1" cubes
4. Dice the onion into small pieces
5. Melt the stick of butter in your Dutch oven – do not burn the butter!
6. When butter is melted, add the garlic and stir for a few seconds, then add the cloves, stir twice, then add the onions and 1 tablespoon of paprika
7. Sauté the onions until they are almost completely done – leave the lid on the Dutch, but just use bottom heat
8. Add the chicken to the mixture and sauté the chicken. Add salt, pepper, and nutmeg while stirring the chicken in the Dutch.
 - a. When the chicken is about ½ done, add the lemon juice,
 - b. Just before the chicken is completely done, and if you are a dad, add the wine
9. Stir the sour cream into the mixture and heat to blend
10. Add the rest of paprika and taste – if the dish is not popping, add some more paprika – remember a little goes a long way! Keep stirring!
11. Bake for about 5 minutes
12. Pour Paprikash over the pasta when serving

Food List

Dutch oven

Large pot

Charcoal

2.5 LB boneless chicken breast

18 ounces heavy noodles (think dumpling style)

1 sweet onion

1 cup sour cream

1/2 cup fresh lemon juice

1 stick unsalted butter

1 ½ tablespoons crushed garlic

4+ tablespoons paprika (Mr. York likes Hungarian smoky paprika the best)

Pinch nutmeg

2 teaspoons ground cloves

Salt and pepper

½ cup flour

1 teaspoon lemon juice

DADS ONLY - 1/2 cup dry white wine

Ideas

Bake with biscuits on the top instead of using noodles (this is great for smaller groups so everybody gets a biscuit (or bake some in another Dutch or reflector oven)

Thinly sliced, sautéed carrots change this dish

Serve with salad or applesauce to make a complete meal

If cooked in a Dutch, make sure you clean and oil it properly

Fruit Cobbler (feeds 8-12) (2-13-00)

1. Start your coals
2. Spray Dutch oven with Pam.
3. Put two cans of pie filling into Dutch oven.
4. In a small pot, mix 3 cups of Jiffy, $\frac{3}{4}$ cup of sugar, 1 tablespoon of cinnamon, 1 cup of milk, 2 eggs and 5 table spoons of oil. MIX WELL.
5. Pour mix over the pie filling. Smooth it over.
6. Cover and bake. Do not open for at least 20 minutes, then check it every 7 minutes thereafter. Remember the rule for coals on the Dutch Oven.
7. Eat when top is golden brown and cake is cooked. YUM YUM.

Food List

23 charcoals

Dutch Oven

PAM

Small pot

2 cans of Pie Filling (you pick the type)

1 cup 2% milk

$\frac{3}{4}$ cup sugar

1 tablespoon cinnamon

3 cups Jiffy Baking Mix

2 large or jumbo Eggs

5 tablespoons oil

Oil to season Dutch oven after cleaning

Notes

You can add twice the filling and $\frac{1}{2}$ as much crust to double the recipe.

Ways to make awesome cobbler:

1. Use blueberry filling and add mini marshmallows under the crust prior to baking
2. Use apple filling and add chunks of caramels under the crust prior to baking
3. Try complementary flavors and do side-by-side cobbler (e.g. cherry & apple)

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Banana Cream Pie (Feeds one patrol) (2-13-00)

Cut the bananas into thin slices, place them into pie shell

Mix instant pudding. (Read the box for instructions for making pie)

Cover bananas with pudding, heap as best you can

Put pie in cooler

Eat it up later VERY YUMMY!!!!

Food List

Small pot

2 boxes of Instant French or regular vanilla pudding

6 cups 2% milk

One pre-made pie shell, Nilla Wafer™, or Graham Cracker

2 ripe bananas

Notes

Make sure that you read the box for instructions for making pie filling, not pudding.

You could use lemon pudding to make a different pie!

Sour cream pound cake (Feeds one patrol) (2-18-00)

1. Start coals, spray Dutch Oven with PAM.
2. Mix butter and sugar until creamed.
3. Add eggs and beat well.
4. Mix in extract, salt and soda.
5. Add flour and sour cream in small amounts, stirring well.
6. Dump batter into Dutch Oven, bake for 50-60 minutes.
7. Serve and eat immediately.

Food List

23 charcoals

Dutch Oven

Small pot

1 cup soft margarine or butter

3 cups sugar

4 jumbo eggs

1 teaspoon vanilla extract

½ teaspoon salt

½ teaspoon baking soda

3 cups flour

1 cup sour cream

Notes

You may not double this recipe in one Dutch Oven, it won't bake properly.

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Some-mores (feeds 1 patrol) (2-18-00)

This is for one patrol. You can multiply it for the number of scouts that will be snacking. A fire is not required as these can be made in an oven (*like in a cabin*), though a fire is the preferred method.

1. Start fire
2. Roast marshmallow
3. Place chocolate bar on graham cracker
4. Place marshmallow on chocolate
5. Smash marshmallow with another graham cracker
6. Eat (*make yummy noises*)

Food List

- 1 chocolate bar per patrol member eating
- 1 bag of marshmallows per patrol
- ½ box of graham crackers

Notes

Check patrol box to see if there are enough graham crackers or marshmallows left over from the last camp out.

Burrito Some-mores (feeds 1 patrol) (2-18-00)

This recipe requires an oven. You can use a real oven, Dutch Oven or a reflector oven.

1. Heat oven
2. Place min-marshmallows on flour tortilla
3. Place chocolate chips on flour tortilla
4. Roll tortilla
5. Bake for 5 minutes at 350 and eat

Food List

- 1 flour tortilla per patrol member eating
- 1 bag of mini-marshmallows per patrol
- 1 small bag of chocolate chips

Notes

Check patrol box to see if there are mini-marshmallows or chocolate chips left over from another camp out.

Cracker Barrel (feeds 1 patrol) (3-29-01)

This is an easy recipe for a quick cracker barrel. All of the patrol members can help make it and clean up is almost non-existent. This works well when you have a table for an individual patrol (*inside or out*).

1. Slice summer sausage into slices
2. Cut cheese into chunks
3. Open crackers
4. Open mustard
5. Eat

Food List

- 1 small summer sausage (8 ozs) per 4 patrol members eating
- 1 chunk of cheese (7 oz - *Cojack, Colby, Cheddar, or hot pepper is preferred*) per 4 patrol members eating
- 1 box of crackers for every 8 patrol members eating
- 1 jar of spicy brown or honey mustard for the patrol snack

Notes

1. Check patrol box to see if there are enough crackers or summer sausage left over from the last camp out.
2. Instead of summer sausage, try slices of lunch meat.

Apple Crisp – feeds 1 patrol (4-07)

Ingredients:

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

Preparation

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

Banana boats – feeds 1 patrol (4-07)

Ingredients:

Hershey's chocolate bar per person or bag of chocolate chips for the patrol

Marshmallows or mini marshmallows

1 banana per person

Heavy duty aluminum foil

Preparation

Cut your banana down the middle. Leave it in the peel. Stuff with chocolate and marshmallows. Wrap in aluminum foil and place in hot coals for about 5-10 minutes. Turn and rotate often.

Pineapple Upside Down Cake – feeds 1 patrol (4-07)

Ingredients:

1 can pineapples (6 oz)
1/2 cup pecans
1/2 cup brown sugar
1 square of margarine
2 yellow cake mixes

Preparation

Mix cake mix according to directions. Line the Dutch Oven with aluminum foil. Place oven onto the heat, level it and melt the margarine in the oven. When melted, add the brown sugar. Stir. Add the pineapples 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--8 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.

Campfire Baked Cinnamon Apples – listed per patrol member (4-07)

Ingredients:

1 medium Apple
1/2 tsp. cinnamon
1/2 tsp. sugar
Heavy duty aluminum foil

Preparation

Cut the apple from top to bottom at three different positions making sure not to cut all the way through the bottom. Place apple on a piece of heavy duty aluminum foil to wrap the apple in. Open the apple similar to a flower. Add the cinnamon and sugar to the center of the apple. Wrap the apple in foil, making sure it is securely closed. Place in campfire coals for approximately 20-30 minutes.

Also try using brown sugar instead of the cinnamon and sugar

Cream Puffs – feeds 1 patrol (4-07)

Ingredients:

Biscuit dough (Pillsbury Grands, etc.)

Large Marshmallows

A stick

A campfire

Preparation

Open the biscuit roll and take out a biscuit. Open it up and stuff a marshmallow inside. Close the biscuit up so you can't see the marshmallow. Put it on a stick and roast until golden or until desired. Enjoy!!!

Applesauce Gingerbread Cake – feeds 1 patrol (4-07)

INGREDIENTS:

1 box gingerbread mix

eggs

oil

water

#2.5 can or jar of applesauce

2 #10 cans (restaurant size) to cook in, in the coals

PREPARATION:

Grease or lightly butter insides of the clean, #10 cans. Open the applesauce and divide between the buttered cans. Mix the gingerbread according to package instructions. Divide batter by gently spooning into the two #10 cans atop the applesauce.

Cover tops with foil and place in stirred, even coals after dinner is cooked. After about 15 minutes check to see if gingerbread is nicely raised and steamy. At this point, if you're not ready to serve, leave a little edge open so some steam can escape, unless it needs to keep cooking. When ready to eat dessert, simply spoon portions with hot applesauce and cake onto plates or bowls.

Dirt Desert – feeds 1 patrol (4-07)

This is a fun and very quick desert.

INGREDIENTS:

Oreo cookies

Cool Whip

Gummy Worms

Gummy Critters

PREPARATION:

Crush Oreos and mix with Cool Whip and Gummy Critters. Serve chilled.

Chocolate Éclair Dump Cake – feeds 1 patrol (4-07)

INGREDIENTS:

1 cup flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup sugar
2 tablespoons cornstarch
2 cups milk
2 egg yolks, slightly beaten
2 tablespoons butter, melted
2 teaspoons vanilla

1/2 cup powdered sugar
2 tablespoons cocoa powder
3 tablespoons hot water

PREPARATION:

Heat oven to 350 degrees F.

Measure flour, baking powder, salt, sugar and cornstarch into 8X8 (glass only) baking pan. Pour milk into dry ingredients. Add slightly beaten egg yolks from separated eggs, melted butter and vanilla.

Wire whip to blend. Will be a soupy batter. Bake for 50 minutes until cake pulls away from pan sides.

Mix powdered sugar, cocoa powder and hot water. Drizzle over warm cake.

Lemon-Lime Soda Apple Dumplings (feeds 8) (4-5-09)

1. Start coals, spray Dutch Oven with PAM.
2. Core and split the apple into 8 pieces
3. Roll each apple slice into a crescent roll (think pig in blanket or make a present...)
4. When coals are done, put enough under Dutch Oven as if to bake, and melt butter in Dutch Oven
5. When butter is melted, roll each wrapped apple in the butter and leave in the Dutch Oven
6. Sprinkle the rolls with sugar and cinnamon
7. Pour in ½ cn of the pop (*this is a great recipe to double!*)
8. *Bake covered for 30 minutes – NO PEAKING!*
9. *Chow and then clean the Dutch Oven – SUPER YUMMY!*

Food List

23 charcoals

Dutch Oven

PAM

1 Granny Smith Apple

1 tube Crescent rolls (*the large size is better, but make sure you have enough rolls for all patrol members*)

½ stick of real butter (*you might want to bring this from home rather than buying a pound of butter...*)

½ cp sugar

1 tablespoon Cinnamon

1 cn of Sprite or similar Lemon-Lime soda-pop

Notes

You can double or triple the recipe to feed those who are eating.

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Dutch Oven Mississippi Mud Cake (feeds 1 patrol) (4-5-09)

1. Start coals, spray Dutch Oven with PAM.
2. Mix cake mix, pour into Dutch Oven
3. Mix all of the ingredients for the “mud”, except for cookies, in small pot
4. Swirl mud over top of cake (do not pour in one spot...)
5. Use a knife or stick to swirl some of the mud down into the cake – do not over mix/swirl!!)
6. Bake cake for 50 minutes or so – check the cake at 30 minutes and every 10 minutes more afterward until it is done so that no wet batter sticks to a knife pushed into pure cake (no mud)
7. Crumble cookies and sprinkle over cake along with chocolate chips, back for 5 more minutes
8. Serve!

Food List

23 charcoals

Dutch Oven

PAM

Small pot

Cake

Cake Mix – (Yellow super moist cake mix)

Water & Oil as called for on cake box

Eggs as called for on cake box

Mud

½ cup cocoa

2 cups brown sugar

1 c hot water

1 tsp cinnamon

2 tsp vanilla

Topping

Handful of Oreo cookies (*bring from home or save from lunch*)

1 cup chocolate chips

Oil for cake & Dutch oven

Notes

You MAY NOT double the recipe unless you use a different Dutch Oven!!

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Bavarian Apple Tort (feeds 1 patrol) (4-5-09)

1. Start coals early!
2. Wipe excess oil out of Dutch oven and lightly spray Dutch Oven with PAM.
3. Open the biscuits and smash the dough together to form a large ball
4. Smush the dough ball into the Dutch oven and flatten until you have a crust across the bottom and 1.5" up the sides
5. In the small pot, mix all of the ingredients for the filling and pour into the Dutch Oven over the crust.
6. Wipe out the small pot (you need it again...)
7. Core and thinly slice the apples
8. Add the apples, cinnamon and sugar in the small pot and mix well
9. Pour the topping over the filling in the Dutch Oven
10. Cover and bake for 30 minutes (peek at 25) until crust is golden brown
11. Serve!

Food List

23 charcoals

Dutch Oven

PAM

Small pot

1 large tube buttermilk Grand Biscuits (the extra buttery ones are best)

Filling

12 oz. cream cheese

6 Tbs. sugar

2 eggs; well beaten

3/4 tsp. vanilla

Topping

3 apples (think of a sweet variety)

1/2 tsp. ground cinnamon

1/3 cup sugar

Notes

You can not double the recipe

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Black Forest Chocolate Cake (Feeds 1 patrol) (4-5-09)

1. Start coals early!
2. Spray Dutch Oven with PAM.
3. Mix cake mix in small pot
4. When coals are ready, melt butter in Dutch oven
5. Pour cake mix into Dutch Oven, spread evenly
6. Dump pie filling into middle of cake mix – DO NOT MIX, Stir or do anything else!
7. Cover and bake 40 minutes (peek and test at 30 minutes)
8. Cake is done when knife placed into cake (not at filling location) comes out without wet cake batter sticking to it.

Food List

23 charcoals

Dutch Oven

PAM

Small pot

1 Stick of butter

1 bx German Chocolate cake mix

Oil and eggs for cake mix (read box)

1 can Cherry pie filling

Notes

You can not double the recipe!

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning

3 Rivers Muddy Delight (Feeds 1 patrol) (4-7-09)

1. Start coals early!
2. Spray Dutch Oven with PAM.
3. Mix cake mix in small pot, then pour into Dutch Oven
4. In same small pot, mix the mud: cocoa, sugar, hot water, vanilla and coconut extract and then pour over cake batter
5. Cover oven and bake for 30 minutes (no peaking!)
6. Open oven and sprinkle cake with chocolate chips.
7. Replace lid and bake for 3 more minutes to melt chocolate
8. Open Dutch and spread melted chocolate around, then sprinkle coconut flakes over cake.
9. Serve warm!

Food List

23 charcoals

Dutch Oven

PAM

Small pot

1 bx Chocolate devils food cake mix

Oil and eggs for cake mix (read box)

$\frac{3}{4}$ cup baking cocoa

1 cup brown sugar

2 cups hot water

1 teaspoon vanilla

1 teaspoon coconut extract

1 cup chocolate flakes

1 cup coconut flakes

Notes

You can not double the recipe!

If you want to fancy it up, bring cool whip and cherries for each piece

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning

Deep fried Twinkies (Feeds 1 patrol) (2-24-11)

1. Mix flour, vinegar, baking powder, salt and water in small pot
2. Put oil in Dutch, heat on stove until really hot (like 350 degrees)
3. Roll Twinkie in mixture, then place in Dutch being really careful
4. Fry until golden brown, then remove from Dutch with tongs
5. Only do 1 or 2 Twinkies at a time!!!!
6. Cut in half, serve warm!

Food List

23 charcoals

Dutch Oven

PAM

Small pot

1 bx Twinkies

1 qt Oil

1 cup flour

1 tablespoon vinegar

1 teaspoon baking powder

1 teaspoon salt

12 oz water

Notes

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning

Spicy roasted potato wedges (feeds 3) (2-18-00)

1. Start coals, spray Dutch Oven with PAM.
2. Split potatoes into halves, then split each half into 5 or 6 wedges.
3. Combine oil, salt, pepper, and Tobasco sauce in small pot.
4. Toss potato wedges in mixture, making sure that all sides of the potato wedges are covered.
5. When coals are ready, pre-heat Dutch Oven for 10 minutes.
6. Place wedges in Dutch oven and bake 35 minutes (**NO PEEKING**).
7. Open Dutch Oven being careful of the coals, and sprinkle cheese over wedges. Cover and bake for 7 more minutes.
8. Eat and be happy!

Food List

23 charcoals

Dutch Oven

PAM

Small pot

2 large potatoes

2 tablespoons olive oil

½ teaspoon salt

1 teaspoon pepper

2 tablespoons Tobasco Habanero Sauce (*could be regular Tobasco or even the green sauce for the wimps*)

¼ cup finely grated cheddar cheese

Notes

You can double or triple the recipe to feed those who are eating.

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Garlic roasted potatoes (feeds 5) (2-27-00)

1. Start stove
2. Mix milk, water and garlic powder in medium pot, heat to a boil
3. Remove from heat and add potatoes
4. When potatoes are stiff, add cheese, stirring well
5. Let cheese melt for 2 minutes
6. Stir in pepper and chives
7. Eat and be happy!

Food List

PAM

Medium pot

1 box Betty Crocker garlic roasted mashed potatoes

2 cups grated cheddar cheese

½ cup 2% milk

1 tablespoon garlic powder

2 tablespoons dried or fresh chives

Dash of pepper

2 tablespoons butter or margarine

Notes

You can double or triple the recipe to feed those who are eating.

Corn Bread (feeds 1 patrol) (2-27-00)

1. Start coals, spray Dutch Oven with Pam
2. Mix milk, egg and muffin mix in small pot
3. Stir in corn
4. Pour into Dutch Oven and bake for 20 minutes
5. Check bread for doneness. If not done, continue baking checking every 5 minutes
6. Eat and be very happy!

Food List

23 charcoals

Dutch Oven

PAM

Medium pot

1 box Jiffy corn muffin mix

1/3 cup 2% milk

1 egg

½ cup whole corn

Oil for Dutch Oven

Notes

Optional: add 1 chopped, seeded hot wax pepper to recipe to make Mexican corn bread

You can double the recipe in small Dutch Oven or triple the recipe in the large Dutch Oven to feed those who are eating.

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Grumpy Cheesy Potatoes (feeds 1 really hungry patrol) (12-06-08)

1. Start full chimney of coals, spray Dutch Oven with Pam
2. Wash and thinly slice potatoes
3. Slowly melt $\frac{1}{2}$ cup of butter in 1 gal pot
4. Melt $\frac{1}{4}$ cup of butter in Dutch oven (*you can start this on the stove while waiting for the coals to start*)
5. Toss potatoes into Dutch and coat with the melted butter
6. Mix in soup, cheese, sour cream and evaporated milk – stir well
7. If adding ham and maybe broccoli – do it now (and stir again)
8. Crush cornflakes and add to $\frac{1}{2}$ cup melted butter in 1 gal pot
9. Pour cornflake mixture over potato mixture- DO NOT MIX!!!!
10. Bake for 20-30 minutes or until potatoes become done
11. Eat and stop being grumpy!

Food List

23 charcoals
Dutch Oven
1 gal pot
PAM
6 medium potatoes
 $\frac{3}{4}$ cup butter
1 – 10 oz can cream of chicken soup
1 small onion
1 cp shredded cheddar cheese
1 cp sour cream
1 – 5 oz can evaporated milk
3 cps corn flakes
Oil for Dutch Oven

Notes

Optional: add 2 cups of chopped ham and maybe some broccoli to make a complete meal

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning.

Rosemary & garlic roasted potatoes (feeds 1 patrol) (4-07-09)

1. Start full chimney of coals, spray Dutch Oven with Pam
2. Wash and cut each potato into 6-8 pieces
3. Heat oil in Dutch Oven
4. Once oil is hot, add potatoes and stir
5. Sprinkle rosemary, garlic, oregano and basil over potatoes and stir again
6. Sprinkle salt, onion powder and black pepper over potatoes
7. Cover Dutch oven and bake until potatoes have nice crust and appear dark (about 30 minutes). Stir every 10 minutes or so to keep from burning.
8. Stir prior to serving piping hot!

Food List

23 charcoals

Dutch Oven

PAM

1 LB potatoes

4 tablespoons olive oil

1 tablespoon rosemary

2 tablespoons minced garlic (raw garlic - not dry powder)

1 tablespoon oregano

1 tablespoon basil

½ tablespoon salt

1 tablespoon onion powder

1 tablespoon black pepper

Notes

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning

Spanish Rice (feeds 1 really hungry patrol) (4-07-09)

1. Start full chimney of coals early and spray Dutch Oven with Pam
2. Cut up bacon and place to side
3. Dice green pepper and place to side
4. Dice Spanish onion and place to side
5. Chop green olives and place to side
6. When coals are ready, place oil in Dutch Oven and heat for 5 minutes
7. Add bacon and cook until bacon is done but not burnt
8. Add green pepper, onion, garlic, and green olives and sauté for 2 minutes stirring constantly
9. Add tomato juice, chicken stock and salt. Stir and bring mixture to boil
10. Add rice and simmer covered until rice is tender and all liquid is absorbed. Stir every 5 minutes or so. If liquid is gone but rice is not done, add more liquid and cook until rice is tender.
11. Add beans, peas and pimientos. Stir, cover and cook 5 more minutes.
12. Serve - yummy!

Food List

23 charcoals

Dutch Oven

1 gal pot

PAM

½ LB of bacon

1 green pepper

1 Spanish onion

1½ tablespoons minced garlic (not dry powder)

½ cup green olives

4 cups tomato juice

4 cups of chicken stock or bouillon

2 teaspoons salt

4 cups of 5 minute white or brown rice

1 cup frozen or canned peas

1 jar pimientos

1 can (15.5 oz) small white beans (AKA Habichuelas Blancas)

Notes

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning

Lemon Glazed Carrots (feeds 1 patrol) (4-07-09)

1. Wash and clean carrots. Cut into sections 2-3 inches long if not using baby carrots
2. Put carrots in medium pot on stove, cover carrots with water, cover pot and cook until crisp (10-12 minutes)
3. In other pot, melt butter, than add brown sugar, lemon juice and salt – bring to a boil stirring constantly
4. Drain carrots and coat with lemon mixture
5. Serve warm!

Food List

Stove

Small pot

Medium pot

Small knife & cutting board

1 bag baby carrots

3 Tbsp butter or margarine

3 Tbsp brown sugar

3 Tbsp lemon juice

1/4 tsp salt

Notes

You can double this recipe

Baked Corn (feeds 1 patrol) (4-07-09)

1. Start coals, spray Dutch Oven with Pam
2. When coals are ready, melt butter in Dutch Oven
3. Soften the cream cheese in the Dutch Oven, then mix all the rest of the ingredients into the mixture
4. Bake for 1 hr, checking after 35 minutes and every 10 minutes thereafter until bread is done
5. Serve warm

Food List

23 charcoals

Dutch Oven

1 Stick Butter/Margarine.

1 Can Sweet Corn

1 Can Cream Corn

1 8 oz. Cream Cheese

1 Box Corn Bread Muffin Mix

Notes

We are not sure if you can double this recipe or not... probably can...

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning

Scalloped Potatoes (feeds 8-10) (4-08-09)

1. Start Coals, spray Dutch Oven with PAM
2. Wash and then slice the potatoes really thin
3. Fill small pot $\frac{1}{2}$ way and bring to boil on stove
4. Put potatoes into small pot, and boil for 10 minutes, stirring occasionally
5. Drain potatoes
6. Melt $\frac{1}{4}$ of stick of butter in bottom of Dutch oven
7. Cut remaining butter into small pats
8. Place potatoes in layers in Dutch Oven, sprinkling flour and dabbing pats of butter here and there on each layer (you should have 3-5 layers of potatoes, depending on how thin you sliced them)
9. On Stove in small pot, heat milk for sauce (stir to keep from burning)
10. When milk is hot but NOT boiling, add remaining spices and stir
11. Pour sauce over potatoes and bake for 35-45 minutes
12. LOOK at the options below to smack this recipe around a bit

Food List

23 charcoals

Dutch Oven

Small pot

4-5 large potatoes

1 Stick Butter/Margarine.

2 tablespoons flour (bring from home)

Sauce

- 1 $\frac{1}{2}$ cups milk
- 1 $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon paprika (bring from home)
- $\frac{1}{4}$ teaspoon dry mustard (bring from home)

Options

- 1 LB bacon – make bacon on stove while making potatoes & sauce. Crumble bacon and place between layers of potatoes. (cut salt in sauce to $\frac{3}{4}$ teaspoon).
- Bring 1 cup of chives or green onions and place between layers of potatoes.
- Bring $\frac{1}{2}$ LB of slice pepperoni (do not combine with bacon). Chop and sprinkle between potato layers (cut salt in sauce to $\frac{3}{4}$ teaspoon)
- Bring 1 cup of mozzarella or mild cheddar cheese and sprinkle between layers of potatoes.

Notes

We are not sure if you can double this recipe or not... probably can...

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning

Smokey Cheese and Mac (feeds 6) (2-24-11)

1. Start Coals, spray Dutch Oven with PAM
2. Fill med pot $\frac{1}{2}$ way and bring to boil on stove
3. Start Pasta cooking in med pot – don't wait - go to next step!
4. Melt butter in small pan over low heat (*this is the start of cheese sauce*)
5. Wisk (*or stir*) in flour slowly until smooth
6. Slowly stir in milk
7. Cook sauce on low continually stirring for 5 minutes
8. Add salt, black pepper and most of cheese to sauce (*save 1 cp of cheese*)
9. Melt 2 TBL butter in bottom of Dutch oven
10. Pour drained pasta into Dutch Oven
11. Pour cheese sauce over pasta and stir to evenly coat
12. Sprinkle rest of cheese over pasta dish, then sprinkle on paprika
13. Bake for 15-20 minutes until cheese is bubbling
14. LOOK at the options below to smack this recipe around a bit

Food List

23 charcoals

Dutch Oven

Small pot

Medium pot

1 lb package short pasta (penne, elbow macaroni, etc)

4 tablespoons butter (for sauce)

2 tablespoons butter (for Dutch)

4 tablespoons flour (bring from home)

4 cups milk

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon black pepper

$\frac{1}{2}$ teaspoon paprika

8 oz sharp white cheddar cheese, grated (about 2 cups)

8 oz smoked gouda cheddar cheese, grated (about 2 cups)

Options

- 1 LB bacon – make bacon on stove while making sauce. Crumble bacon and mix into top layer of cheese prior to baking
- Bring $\frac{1}{2}$ LB of ham, cube and mix into cheese and macaroni mixture

Notes

You can double or triple this recipe!!!

REMEMBER: Don't use soap to clean the Dutch Oven!!!

REMEMBER: Apply oil to the Dutch Oven after cleaning

Other Resources

Scoutmaster's Dutch Oven Cookbook
Dutch Oven Cooking, BSA
Joy of Cooking
The Internet
Ask Mr. York

BONUS

Adapted from: *Cliff's Fantastic Jerky*

This is absolutely the best homemade beef jerky recipe you will ever try. For best results use London Broil. Beef Sirloin Tip Steak also works well. Make lots – it does not last long...

Cut the meat into strips of one inch wide and no more than one-fourth inch thick (*go for 3/16"*). I find it easier to slightly freeze the beef, trim it close, then run it through a meat slicer. I ALWAYS cut against the grain, NEVER with it. We are not trying to make shoe leather...

Mix the following ingredients:

2/3 cup of Worcestershire sauce	1 Tablespoon of black pepper
2/3 cup of Soy sauce	1 Teaspoon each of garlic and onion powder (powder, not salt!)
1 Tablespoon salt	Optional (<i>not really</i>): 1 Tablespoon of Liquid Smoke

This amount of sauce is sufficient for three pounds of meat or about 20 - 25 strips, which will dry to a whopping 18 ounces or so is more than the average oven can handle. Now, glop it all together in a gallon-size zip-lock bag and marinate overnight in the refrigerator – make sure you stop and “toss” the bag several times to make sure everything is mixed well. Next day, stretch meat out on paper towels to drain while you clean the top oven rack. Place a sheet of aluminum foil on lower rack to aid in clean-up. Set oven at lowest temperature setting to dry meat. Crack open the oven door to allow moisture to escape. (Smaller pieces will be dry in about 2-1/2 hours - larger pieces may take 4-5.) Drying times vary due to oven differences and meat size. You'll know when the meat is ready as your family will begin stealing jerky right out of the oven. Mr. York uses a dehydrator – it makes a world of difference!

SPICY EDITION: ADD -

1 or 2 Teaspoons crushed red pepper to the marinade

ONE MORE OPTION: Use a meat smoker to dry jerky. Mesquite works well with all red meats. Don't fill the bowl with water as you normally would, you're drying the meat remember? And forget the Liquid Smoke if you dry the meat this way, otherwise you will have "smoked" the meat to death.

White Chocolate-Grand Marnier Cheesecake

This is for the home, **not** for camp. Many moms asked for it after a couple of potluck suppers so here it is - Super Yummy...

Ingredients

Crust

4 oz graham crackers (14 2.5" squares)
2.5 TBL Unsalted butter
1/8 TSP finely grated lemon zest

Filling

6.5 oz very best white chocolate you can find
2/3 cup sugar, (divided into two 1/3 cup piles)
1.5 LBS cream cheese (room temperature)
2 large eggs
1/8 TSP finely grated lemon zest
1.5 TBL fresh lemon juice
2 TSP vanilla extract
2.5 TBL Grand Marnier
4 large egg whites with NO YOLK

Topping

1 CP sour cream (get the good stuff, not the fat-free junk...)
1.5 TBL sugar
1 TSP vanilla extract

Process

1. Heat oven to 350
2. Grease (or spray) 10" spring form pan
3. Put graham crackers in food processor and crush to fine parts. Melt butter in microwave and add it and lemon zest to processor and grind quickly to mix. Press mixture into pan and bake for 9 minutes. Take out and set on wire rack for later.
4. Change oven to 400 degrees
5. In top of double boiler, **slowly** melt white chocolate – DO NOT OVER HEAT
6. combine 1/3 cup sugar, cream cheese, eggs & lemon zest in mixer – beat on high for 5 minutes.
7. Add lemon juice, vanilla & Grand Marnier and beat until mixed
8. Blend in white chocolate until well blended and smooth
9. In grease-free mixer bowl, whip egg whites on medium until frothy.
10. Beat egg whites on high until soft peaks form, then add 1/3 cup of sugar and beat until mixture is firm but not dry
11. Fold egg white/sugar mixture into cream cheese mixture – DO NOT OVERMIX!
12. Dump into spring form pan, shake a little to even it out and put into oven
13. Bake 10 minutes, reset over temp to 225 degrees and bake for 55 more minutes. If the cake is not real firm at 55 minutes, you can bake it maybe 5-10 minutes more...
14. While cake is baking, mix topping stuff and cover & let sit out to warm a little

15. When cake is ready, take it out, apply topping (gently to not cave in cake).
16. Pop it back in oven for 5 minutes or less to let topping smooth out.
17. Take cake out and put on wire rack (do not remove pan sides!)
18. When cool, put in refrigerator. This is best to make AT LEAST 1 day in advance so that it can “age” a little. This will supposedly freeze, but I have never tried it...
19. Serve very cold and be hungry 😊

Menu and Food List Planner

Patrol Name _____

	Friday Snack	Meal Used	Qty	Item
A				
B				
C				
	Saturday Breakfast			
D				
E				
F				
G				
	Saturday Lunch			
H				
I				
J				
K				
	Saturday Dinner			
L				
M				
N				
O				
	Saturday Snack			
P				
Q				
R				
	Sunday Breakfast			
S				
T				
U				
V				
	Standard (mark out non-needed items)			
	2 rolls paper towels			
	2 sponges			
	1 plastic bottle dish soap (<i>Dawn</i>)			
	___ Hot Cocoa			
	___ Bug Juice			
	1 can PAM (<i>food release spray</i>)			
	1 plastic bottle vegetable oil – not corn			
	Special Items (Spices/bags/foil)			

Duty Roster

Patrol Name

Cooks Clean version

Patrol Member	Friday Snack	Saturday Breakfast	Saturday Lunch	Saturday Dinner	Saturday Snack	Sunday Breakfast
1	FIRE	COOK	WATER	FIRE	COOK	WATER
2	WATER	FIRE	COOK	WATER	FIRE	COOK
3	COOK	WATER	FIRE	COOK	WATER	FIRE
4	FIRE	COOK	WATER	FIRE	COOK	WATER
5	WATER	FIRE	COOK	WATER	FIRE	COOK
6	COOK	WATER	FIRE	COOK	WATER	FIRE
7	FIRE	COOK	WATER	FIRE	COOK	WATER
8	WATER	FIRE	COOK	WATER	FIRE	COOK
9	COOK	WATER	FIRE	COOK	WATER	FIRE

Duty Roster

Patrol Name

Separate Cleaners version

Patrol Member	Friday Snack	Saturday Breakfast	Saturday Lunch	Saturday Dinner	Saturday Snack	Sunday Breakfast
1	FIRE				CLEAN	CLEAN
2	WATER	FIRE		CLEAN		CLEAN
3	COOK	WATER	FIRE			
4	COOK	COOK	WATER	FIRE		
5	CLEAN	COOK	COOK	WATER	FIRE	
6	CLEAN	CLEAN	COOK	COOK	WATER	FIRE
7		CLEAN	CLEAN	COOK	COOK	WATER
8			CLEAN	CLEAN	COOK	COOK
9				CLEAN	CLEAN	COOK

