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About the Dutch Oven Process

The Dutch Oven is a traditional means of creating tasty camp-out feasts -- especially among boy scouts and other outdoor groups -- with only one cooking vessel. The all-purpose Dutch Oven performs all cooking tasks -- roasting, baking, simmering, stewing, frying, boiling and steaming. Anything you cook in a regular oven or on the stove can be cooked in the versatile Dutch Oven, from bread & biscuits, pies and cakes, stews, chilies & soups to deserts of all kinds.

Most Dutch Ovens are a cast-iron pot 10 to 12 inches wide and a few inches high that sits on hot charcoals in a campfire. (Lighter aluminum Dutch Ovens is available but not recommended.) Three-legged Dutch Ovens are the preferred design, allowing them to perch easily over the coals.

When using charcoal briquettes, heat is controlled by placing 1 briquette under the pot for every 25 degrees of heat required by the recipe. Coals are sometimes placed on the lid as well, which can also be used as a skillet or griddle when placed upside down on the fire or stove. For easy cleanup, the bottom and the sides of Dutch Ovens are often lined with aluminum foil.

Whether baking or boiling, a Dutch Oven is always used with the lid on to prevent ashes from falling into the food. Cooking gloves or hot-pot tongs are always used when removing the lid or handle any part of the hot oven. A wooden or bamboo spoon is best for stirring.

A Dutch Oven won't rust if it is correctly "seasoned" with oil before use and properly maintained and kept dry. Never scrub Dutch Ovens (or any other cast iron appliance with soap. Store Dutch Ovens in a warm, dry place with the lid cracked so air can circulate. While appearing to be indestructible, Dutch Ovens can shatter if dropped on a hard surface, or crack if cold water is poured into them when too hot.

Dutch Oven Roasting

The heat source comes from the top and bottom equally. This requires twice as many coals on top as on the bottom.

Dutch Oven Baking

Performed with more heat from the top than the bottom. Place 3 times as many coals on the lid.

Dutch Oven Boiling, Frying, Stewing, Simmering

All of the heat comes from the bottom. All coals are placed beneath the Dutch Oven.

20 Minute Hamburger Skillet Stew

1/4 lb Lean ground beef
1 lg Onion, sliced wafer-thin
4 Carrots, sliced wafer-thin
2 Potatoes, halved, sliced wafer-thin

3 Ribs celery, sliced wafer-thin
1 c Boiling water
2 t Beef extract OR bouillon
2 Bay leaves
1/4 t Dried thyme
Salt OR garlic salt

Pepper 1/4 c Dry red wine OR tomato juice
2 T All purpose flour

Use melon baller and shape meat into tiny meatballs. Brown in skillet. Discard any fat. Stir onion into skillet and cook 1 min. Add boiling water or broth and extract or bouillon. Add remaining veggies, seasonings. Cover, cook over low heat, 15 mins until vegg are tender. Combine wine or water and flour in covered jar. Shake and stir into skillet. Cook and stir until sauce is thick, 4 mins.

Angels On Horseback

1 pack hotdogs
12 oz. uncooked bacon
American cheese, sliced
toothpicks
campfire skewers (the kind with LONG handles)

Directions:

Split the hotdog without going all the way through. Tear strips of cheese and tuck into the slit. Wrap the entire hotdog with a slice of bacon and fasten with toothpicks. Roast over open flame or hot coals until bacon is crispy-tender and hotdog is heated through.

They' re even better if you smother them with chili!

Another Dutch Oven Cobbler

Line Dutch oven with foil (for easy cleaning).

Mix two cups of flour, two cups of sugar, two cups of milk, two teaspoons of vanilla extract, a pinch of salt and a pinch of baking powder in a large Ziplock bag. Knead the mixture until all lumps are removed.

Open two large cans of pie filling (our favorites are: cherry, apple and peach).

Place Dutch oven on level ground with 17 coals underneath and 15 coals on lid.

Melt two sticks of butter. Empty ziplock bag into Dutch oven and immediately pour pie filling in on top (pour in center). Allow to bake for 40-45 minutes making sure coals cook top and bottom evenly.

If done properly, you' ll have a light brown crust on top with no sign of fruit until you dig in. If fruit does show through, well, you' ve still got an awesome taste treat. We usually send a dad to the nearest bait shop or all-night grocery for vanilla ice cream to top off this masterpiece.

Apricot-Pistachio Rolled Pork

4 lb. pork boneless top loin roast ½ cup chopped dried apricots
½ cup chopped pistachio nuts 2 cloves garlic, finely chopped
¼ tsp. salt ¼ tsp. pepper
1 tsp. apricot juice from can ¼ cup apricot preserves
1 tsp. cardimom
Crunchy topping:
1 Tbs. margarine or butter
¼ cup coarsely crushed cracker crumbs
2 Tbs. chopped pistachio nuts
¼ tsp. garlic salt

Cut roast into a large rectangle that can be rolled and filled.
Cut lengthwise about ½ inch from top of pork, to within ½ inch of opposite edge; open flat.
Repeat with other side of pork, cutting from the inside edge to the outer edge. Open flat
to form rectangle. Sprinkle apricots, pistachios, garlic, salt, cardimom and pepper over
pork. Begin with short side and roll tightly. Secure with toothpicks.
Pierce pork all over with a fork. Brush entire surface with apricot juice. Let stand for 15
minutes.
Cover and refrigerate for 2 hours.
Place roast fat side up in dutch oven. Cook with 6-8 coals on bottom and 12-14 on top
for 1-1½ hours. Brush preserves over pork and sprinkle with crunchy topping. Roast
until thermometer registers 160°.

Crunchy topping directions:
Heat margarine until melted. Stir in remaining ingredients.
Cook and stir 1 minute.

ARMADILLO EGGS

24oz pickled hot jalapeno peppers
2 cup biscuit mix
12 oz shredded Mozzarella cheese
2 lb hot pork sausage
2 pkg Shake ' n Bake pork seasoning

Cut off stem ends and gut seeds from the peppers. Stuff peppers lightly with cheese, then
set aside. Thoroughly mix sausage, biscuit mix, and remaining cheese. Make small
patties from the mixture. Place a pepper in the center of each patty, then wrap and seal
the dough around the pepper. Coat one or two "eggs" at a time by shaking them in the
pork seasoning. Put the "eggs" into a lightly greased large skillet over medium heat. Fry
until brown. Have plenty of cold drinks around when served.

Baby Back Ribs

8 lbs of ribs
 2 tsps. sage
 2 12 oz. beers
 1 to 2 tsps. cayenne
 1 cup honey
 1-1/2 tsps. dry mustard
 2 tsps. lemon juice
 1 teaspoon salt

Marinate overnight. Barbeque the ribs on your Lodge grill turning and basting frequently, or broil in sauce at 325° F in your 12" Dutch oven. Cook for one-hour and a half, replenishing your charcoal when necessary.

BACKPACKER BARS

Recipe By : DESSERT SHOW #DS3002

Serving Size : 0 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

 1 cup butter
 1 1/2 cups brown sugar
 1 cup quick cooking oats
 1 cup whole wheat flour
 1 cup white flour
 1/2 cup wheat germ
 4 teaspoons grated orange peel
 4 eggs -- lightly beaten
 2 cups whole almonds
 1 cup chocolate chips
 1/2 cup chopped dates
 1/2 cup chopped dried apricots
 1/2 cup shredded coconut

Preheat oven to 350. Cream butter with 1 cup brown sugar. Stir in oats, wheat flour, white flour, wheat germ, and orange peel. Press mixture into bottom of an ungreased 9 x13-inch baking pan.

Combine eggs, almonds, chocolate chips, dates, apricots, coconut and remaining 1/2 cup. brown sugar. Mix gently, but thoroughly. Pour over butter mixture. Spread evenly. Bake 30-35 minutes and cool before cutting into bars.

Backwoods Steaming Beef Balls

5 lbs Hamburger
 1 Sweet Onion

Palmetto Frawn
 Hand Full of Tree Ripened Acorns (still on tree but ready to fall)
 Salt & Pepper
 Garlic Cloves
 Everglades Seasoning (optional)
 Toothpicks
 Fire with Good Coals (Oak preferably)

Directions:

Shell Acorns, cut about 1 ft. of each Palm Frawn leaf end and soak in water or beer.

Take inside of acorn, fresh pepper, onion and garlic clove and chop up very finely.

Take meat; spread out on a cutting board or something to evenly season meat.

Spread acorn, garlic, pepper and onion mixture onto meat, add salt pepper or everglades seasoning.

Roll meat into approximately half pound balls - take Palmetto Frawn extensions and wrap around meatballs.

Keep doing this until meat is not visible. Stick toothpick in frawns to hold in place at top.

Wrap meatball in foil - remove toothpick and place into hot coals of campfire.

Done in approx. 45 min to 1 hour.

Comments:

Don' t pull beef balls out of fire with bare hands; it will burn you!

Bacon & Hominy John

2 -3 # 8 cans yellow Hominy
 1 can black eye peas
 1 lb. Thick sliced bacon
 1 oz. of butter
 ¼ Tsp. Crushed red chilis
 1 Garlic clove crushed

Preparation:

1. Chop Bacon in 1" pieces and fry lightly in Dutch oven (do not fry crisp)
 2. Drain off most of grease into your betty lamp.
 3. Drain Hominy and rinse.
 4. Add Hominy, Chilies, garlic and butter to bacon and sauté lightly keep bacon limp.
 5. Add just enough water to cover and simmer till good and hot.
 6. Open and drain black eye peas, add to the pot and heat through.
- Serve with slotted spoon, salt and pepper to taste.
 Very good with grilled or BBQ meats. (I like It as a main dish)

This is a very old recipe

Baked Apples

Apples

Filling 1 - 1 package of cinnamon red hots

Filling 2 - Brown sugar, marshmallows

Filling 3 - Brown sugar, cinnamon, butter, nuts or raisins

Core the center of the apples. Peel each apple about 1/3 down. Place one of the fillings of your choice in the center. Place each apple on a square of foil. Bring the foil up around the sides of the apple and twist the top. Cook slowly for 45 - 60 minutes (until tender).

Baked Apples

Serves 1

1 apple per person

2-4 tablespoons dried fruits and nuts

1/2 - 3/4 teaspoon Cinnamon sugar

1/2 teaspoon butter

With your camp knife core apple leaving bottom intact. Stuff with fruit and nuts, pack tightly.

Sprinkle on cinnamon sugar and dot with butter. Wrap in a double thickness of aluminum foil,

twisting top to form handle. Place right side up on coals baking for about 15 min. turning occasionally. Let cool and serve.

Baked Apples Stuffed with Raisins

Categories: Desserts, Camping food

Yield: 4 servings

4 green Granny Smith apples

1/2 c sultanas (not golden raisins)

1/3 c sugar

1 tsp ground cinnamon

Remove the cores of apples such that the apples are intact with a tube like hole right through the centre. Keep the skins of the apples.

Mix the sugar, raisins & cinnamon together. Stuff this raisin mixture into the cored apples in the tube-like hole. Compact well and wrap each whole apple in aluminium foil paper.

Throw INTO embers at campfire... wait 8-10 minutes.... remove foil and serve...

Baked Macaroni with cheese

2 Cans Of whole or halves Tomatoes with juice
 2 large onions
 1 pound of bacon
 1 pound of cheese (cheddar)
 1/2 cup of parmesan cheese (powdered or fresh)
 note: If using fresh a little bit less
 Bread crumbs
 4 cups of macaroni
 salt and pepper to taste

Boil 4 cups of macaroni in a large pot until "a la dente" drain and put in a large baking pan. Fry Bacon and onions in a frying pan. When done drain grease and add to macaroni. Cut up 1 pound of cheese in cubes and add to macaroni. Open the tomatoes (if whole chop up a little) and add juice with tomatoes to macaroni. Add about 1 tbsp of pepper depending on how spicy you like it an 1/2 tsp of salt because the bacon provides a lot of salt already. Mix all together and sprinkle parmesan cheese on top of macaroni and bread crumbs on top of it. Bake at 350 degrees for 45 minutes. Let cool for 5 minutes serve. Some people like to eat ketchup with it.

Baked Pork Chops

Ingredients:

4 Tablespoons OLIVE OIL
 1/2 Cup FLOUR
 1 Tablespoon PEPPER
 1 Tablespoon SALT
 2 EGGS, beaten
 1-1/2 cups FRESH BREAD CRUMBS
 1 Cup fresh ground PARMESAN CHEESE
 1 Tablespoon dried SAGE
 1 Teaspoon grated fresh LEMON PEEL
 4 PORK CHOPS, 1 inch thick, center cut.

Instructions:

1. Pre heat a 12-inch Dutch Oven with Olive Oil.
2. In a pie plate mix Flour, Pepper, and Salt.
3. In a 2nd pie plate beat 2 Eggs.
4. In a 3rd pie plate mix Bread Crumbs, Parmesan Cheese, Sage, and Lemon Peel.
5. Roll each chop in flour, then egg, then bread crumb mixtures, and put into kettle over medium heat.
6. Cook chops for about 2 minutes on each side until golden brown.
7. Place lid on the kettle and bake at 400~ for about 20 minutes.
8. Use about 20 briquettes under the kettle to brown chops. Use about 10 to 12 briquettes under the kettle and about 14 to 16 the lid.

9. Invert lid and place chops on the lid.
 10. Put about 20 briquettes under the kettle and use drippings to make gravy.
- Hint: Garnish chops with lemon and/or orange wedges.
-

baked potato

Recipe By :
 Serving Size : 4 Preparation Time :0:00
 Categories : Barbeque Camping
 Grill/Camping Recipes Potatoes

Amount Measure Ingredient -- Preparation Method

4 medium potatoes
 1 medium onion

preheat oven to 400 degrees, wash and dry potatoes,. Cut the potato (but only 3/4 through) into 4 slices. Slice onion into 1/4 inch slices then in half, put onion inside potato slices. Rub potato with butter and wrap in tin foil cook for one hour

Baked Spaghetti

1 large onion, chopped
 1 clove of garlic, minced
 4 tablespoons shortening
 1/2 lb ground beef
 2 cups water
 2 cans tomato soup
 2 teaspoons chili powder
 1/2 lb uncooked spaghetti
 1 cup grated sharp cheese

Cook onion and garlic in shortening in Dutch Oven. Add beef and cook. Stir occasionally. Drain excess grease. Mix in the soup, water and chili powder and cook a few minutes longer. Break spaghetti into inch pieces and stir into sauce until all covered. Bake for about 1 hour. Stir approximately every 15 minutes. Then add cheese to top. Bake another 15 minutes.

BAKED STUFFED FISH

Categories: Main dish, Seafood, Camping
 Yield: 6 Servings

-Kevin Ireland XSVG47B
 White fish; enough for
 -4-6 servings
 2 c Soft bread cubes;about
 -1/2" cubes
 1 Small onion; chopped
 -fine
 1 Green pepper; blanched

-and chopped
 8 oz Imitation crabmeat
 1/4 c Lemon juice
 1/2 c HELLMANS mayo
 Salt & pepper to taste

Mix all these ingredients together and roll up in fish fillets, securing them with toothpicks. Divide it among four or five good-sized pieces. Bake at 400 for 30 minutes. During last 10 minutes pour newburg sauce over fish.

It' s good with flounder, but any white fish will do. I' ve used large cod and catfish fillets and butterflied them. Just enough so you can roll it up over the stuffing.

Banana Boat

1 Banana
 Mini marshmallows
 Chocolate chips
 Raisins (optional)

Partially peel banana. Cut wedge-shaped section in banana. Remove wedge. Place in hollow: marshmallows, chocolate, and raisins. Cover mixture with banana peel and wrap in foil. Place in coals for about 5 minutes, until chocolate and marshmallows are melted.

Banana Boats For Camping

Categories: Fruits, Chocolate, On the grill

Yield: 1 servings

1 banana -- unpeeled
 : semisweet chocolate chips
 : miniature marshmallows
 : brown sugar

* This recipe is for 1 serving; make as many as you wish.

Slit each banana lengthwise but not all the way through. Leave the skin on (do not peel). Put 1-2 teaspoons each of the marshmallows and chocolate chips in slit. Sprinkle lightly with brown sugar. Wrap tightly in foil, being sure to seal ends. Place on grill over campfire or coals, seam side up. Takes about 7 minutes to cook.

Barbecue Sauce

3 cups tomato sauce
 4 tsp. celery seed
 1 chopped onion

2 tsp. sugar
6 tbsp. vinegar
Garlic salt & hot sauce

Mix and simmer ingredients in a 2 qt. camp Dutch Oven for 20-30 minutes. Add garlic salt and hot sauce to taste. Add water to thin for marinade.

Barbecued ham

Categories: Barbecue, Camping, Meats, Pork
Yield: 4 Servings

Ingredients:

1 c Unsweetened pineapple juice
1/4 c Plus 1 t firmly packed
- brown sugar
2 tb Lemon juice
1 ts Onion salt
2 ts Soy sauce
2 1/2-inch thick smoked ham
1 8 1/4 oz can sliced pine-
- apple, drained

Combine first 6 ingredients in a medium saucepan, stirring well; bring to a boil. Reduce heat, and simmer, uncovered, 5 minutes; stir frequently. Remove sauce from heat, and set aside.

Trim excess fat from ham slices. Grill over medium coals 20 to 25 minutes or until desired degree of doneness. Turn ham slices and baste every 5 minutes with reserved sauce.

BBQ Chicken Tacos

Ingredients

3 tlbsp. Mayonnaise
2 cups cubed cooked chicken or turkey
3/4 cups Birch Hill Country Foods Hickory, Mesquite, Creole, Habanero, Cajun or Honey
BBQ Sauce
2 cups shredded cabbage
10 taco shells
grated cheese

Directions: Preheat over to 350F. In a medium bowl, mix together mayonnaise and

cabbage. In a medium saucepan, heat barbecue sauce. Add chicken or turkey and cook until thoroughly heated. Bake taco shells on a cookie sheet for 4 minutes or until warm and crisp. Fill each taco with chicken mixture, barbecue sauce, and cabbage salad. Garnish with grated cheese. Makes 10 tacos.

BBQ Pork Chops Dutch Oven

6 Pork chops (You can also use chicken)
1 tablespoon cooking oil
Salt and pepper to taste
3/4 cup catsup
1 8 oz cola drink

Brown meat with cooking oil in Dutch Oven. Mix catsup and cola with salt and pepper and pour into oven over meat. Bake until done. (Should be gooey)

Beef and tomatoes

12 inch oven-15 top briquets-15 bottom briquets

4 Tbs soy sauce
2 Tbs dry sherry wine
1 clove of minced garlic
black pepper to taste

Prepare 2lbs of flank steak into 1/4 inch slices on the diagonal. Place in bowl with the above ingredients. Stir until coated. Refrigerate or put in an ice chest for 4-6 hours or overnight.

Heat 3 Tbs of oil in oven. Add above mixture and saute for 2 -4 minutes.

1/2 medium sliced green pepper
1/2 medium sliced red pepper
1 medium sliced onion
1/2 cup of celery

Dissolve 2 beef bullion cubes in 1 cup of boiling water. Add to dutch oven, with beef and marinade. Put over hot coals and bring to a boil. Reduce bottom heat to 12 briquettes. Cover and simmer for 10-12 minutes.

Blend: 1/4 cup of corn starch
1/4 cup of cold water

Stir into beef mixture and cook until thickened. Cut 4-5 ripe tomatoes into wedges and add to beef mixture. Stir gently. Serve over hot rice. Serves 6-8 people.

Beef Goulash

12" Dutch Oven (serves 8)
25 briquettes (8 bottom/17 top)

cook for 75-90 minutes

3 lbs beef cut up into small chunks

1 can mushroom soup

2 Tbsp cooking oil

1 tsp salt

1 bag noodles or rice (optional) - about 1-1/2 cups rice, or a 16-oz bag of noodles for 8 scouts

knife and serving utensils also needed (and metal pot if cooking noodles or rice)

Grease inside of oven with 1 Tbsp cooking oil, and place oven on 8 hot briquettes.

Brown chunks of beef in the open oven.

Add salt and mushroom soup

Place lid on oven, put 17 hot briquettes on top, and bake for at least 1 hour, adding hot water if needed. Goulash is done, when meat is cooked all the way through.

Goulash can be served by itself, or on top of noodles or rice cooked separately. For rice, boil 3 cups water and add 1-1/2 cups rice. For noodles, boil 3 cups water and add 1 package of noodles. Drain excess water off when the noodles are done.

HINT: marinate beef at home ahead of time in salad dressing, wine sauce, etc. for a special treat.

Beef-Vegetable Soup

2 beef soup bones 7 c water

1-1/2 lb stew beef, 1" cubes 1-1/2 tsp salt

1 tsp pepper 4 med potatoes, cubed

4 med carrots, coarsely chopped 2 (8oz) cans tomato sauce

1 hot red pepper 1/2 smapp cabbage, coarsely
chopped

1 (17oz) can whole kernel corn 1 (15oz) can English peas

Drain corn and peas reserving liquid. Add liquid, water and bones in large dutch oven, bring to a boil. Cover, reduce heat and simmer 1 hour. Add beef cubes, salt and pepper, cover and simmer 1 hour more. Add all except corn and peas, cover and simmer 40 min. Add corn and peas and simmer uncovered 30 min. Makes 4-1/2 quarts

Berry Surprise

1 Qt. Of your favorite berries (mine' s Cherries fresh if possible) or 3 # 8 cans of berry filling or packed in water.

1 Box of Betty Crocker white cake mix. (make from scratch if you' re a purest).

1 Cube of butter or margarine

1 small box of sugar free Jello of the berry flavor you are using. ¼ cup lemon juice.

(Berry Surprise cont.) Preparation:

1. Coat the bottom and sides of your oven with butter/margarine.
2. Pour your berries in the bottom. (drain water packed berries except for one can.)
3. If you are using fresh berries add a cup of water to berries along with ½ cup of sugar.
4. Mix your Cake mix to specifications add lemon juice to mix.
5. Pour a layer of cake mix to just cover.
6. Tear a corner in the Jello pouch and pour a little swirl on mix.
7. Gently pour remainder of mix over other layer.
8. Pour remainder of Jello in a swirl on top.

Bake till lightly browned on top, a tooth pick will come out clean except for the bottom ½" when done. This is very good served with heavy cream poured on top. Yep it' s a tongue beater!

Biscuits

4 cups flour
 1 tsp. salt
 2 tbsp. baking powder
 1/2 cup shortening
 1-1/2 cup milk or water

Combine dry ingredients. Work in shortening and add milk gradually. Knead and pinch off desired amount and place in greased 12" or 14" camp Dutch oven and bake 15-20 minutes at 325° F.

Biscuits

1/4 cup commercial biscuit mix
 4 teaspoons milk

Combine biscuit mix and milk with a fork. Drop by half-teaspoonfuls onto a well greased pan. Bake 10 minutes.

Yield: 8 biscuits.

Blazing Trail Mix

2 c Shredded miniature wheat or
 - bran squares
 1 c Unsalted thin pretzel
 - sticks; broken into pieces
 1/2 c Cooked lentils
 1/2 c Quick-cooking rolled oats

1/2 c Raisins
1/2 c Chopped dried apples
1/4 c Honey
2 ts Curry powder
1/2 ts Ground coriander
1/4 ts Ground cumin
1/4 ts Paprika
1/8 ts Ground red pepper

In a 13x9-inch baking pan, combine the wheat or bran squares, pretzels, lentils, oats, raisins, and apples. In a small bowl, stir together the honey, curry powder, coriander, cumin, paprika and pepper. Drizzle the honey mixture over the cereal mixture. Toss until evenly coated. Bake at 350 degrees for 15 to 20 minutes or until crisp, stirring occasionally. Store in an airtight container or self-closing plastic bags.

Makes 8 cups or 16 servings.

Box Oven

1 Brick or flat rock 1 Corrugated cardboard box 3 Coat hangers 1 pk Aluminum foil, heavy-duty 1 Metal pie pan, old 4 Charcoal briquets, lit

Cover the inside and outside of the box completely with 3 or 4 layers of aluminum foil, including the flaps. Lay box on level ground so that the opening opens oven-style (front-door style is OK, too).

Straighten the coat hangers, then run them through the sides of the box about 2/3 of the way up from the bottom to form a rack.

Set brick in bottom. Place live coals into pie pan/pie plate. Put pan on brick (don' t forget, the PIE PAN IS HOT! Use an oven mitt or hot pad).

Place food to be cooked onto coat-hanger rack and close oven door. Watch carefully, checking often. Each live coal makes about 80 degrees Fahrenheit.

Breakfast Burritos

1 pound sausage browned over open fire
8 - 10 eggs beaten
1 pkg. Grated cheddar cheese
salt and pepper to taste
Flour tortillas
Margarine

Brown tortillas in margarine in skillet. Remove. Add seasonings to eggs. Pour into skillet, cook one side, turn over, sprinkle with grated cheese. When cheese melts, place on tortillas and roll up into burrito.

Breakfast Casserole

Potato Slices
Onion Slices
Butter
Diced Ham
Cheese Slices
Milk

Directions:

Slice raw potatoes and onion. Place potatoes in a non-stick sprayed aluminum pan. Then a layer of thinly sliced onions. Sprinkle with dices of ham. Cover with cheese slices. Repeat layer. Top with butter, add 1/4 cup milk. Bake for 1 hour in home oven at 400°. When cool, place in freezer until ready to camp. Heat in pan on cookstove or over coals.

My mother does not like mushrooms or peppers so I just leave them out. You can hear when the food is done, sizzle, sizzle, usually about 20-30 minutes depending on the size packets you make.

Breakfast Corn Bread:

This can be a complete meal!!

3 cups yellow cornmeal
2 cups all-purpose flour
2/3 cup of sugar
2 Tsp. Salt
2 Tbsp. baking powder
4 eggs
12 Tbsp. melted and cooled butter
8 Tbsp. melted and cooled vegetable shortening.
3 cups of milk.
1 1/2 lbs. Of little Smokies cocktail franks
2 cans of drained sliced peaches
Maple syrup or Honey

Preparation:

1. Sift into a mixing bowl the cornmeal, flour, sugar, salt and baking powder.
1. Beat the eggs lightly, add the melted butter and shortening, and stir in the milk.
2. Pour into the bowl of dry ingredients and beat together about a minute or until smooth.
DO NOT OVER BEAT
3. Butter bottom and sides of Dutch oven.
4. Pour a 1" layer in bottom of oven.
5. Scatter a layer of Smokies over layer.
6. Pour another layer of cornbread mix over the smokies.
7. Place a layer of peaches on corn bread.
8. Pour another layer of corn bread.

9. Continue with as many layers as possible reserving enough corn bread to finish top.

10. Place a few Smokies in a star shape and bake.

Bake until golden brown and a long stick will come away clean. (Watch your bottom heat you want corn bread to be nicely brown and crisp on bottom.) Allow to cool till just warm, cut into cake style wedges and serve with butter, syrup or Honey.

Very filling sticks to your ribs and YES it' s a tongue beater.

Daffynition: Tongue Beater: Any dish of food when placed on top of your head, your tongue will beat a hole in your head to get to it.

Breakfast Mountain Pie

Bacon
Egg
Cheese
Bread
Pam

Directions:

Spray your pie iron with Pam, then cut your bacon strips in half and lay them in the pie iron. Then put 1 piece of bread on top of the bacon. Gently pat down the bread and crack and egg on the bread. The put some cheese in and cover with the other piece of bread and then close it and cook slowly. When the bacon is cooked the egg inside will be cooked. Awesome!

Breakfast Mountain Pies

Mountain pies are the best for camping! Try this variation for breakfast:

Directions:

Before leaving for your trip, scramble some eggs and put them in a zip lock bag and store in the cooler. When morning comes at the camp site, put eggs, cheese and diced ham (bacon or sausage will also work) together inbetween bread and make the pie. YUM! My whole family loves these and they are "dishless" so less mess to clean up after!

Breakfast Sandwich

English Muffin or Large Biscuit
Eggs, Spam or Canadian Bacon

Directions:

Fry eggs (hard) and Spam or Canadian Bacon. Toast English Muffin or bake biscuits. Make into sandwich. Kids love them and there' s no plates to wash.

BREAKFAST SANDWICH

English muffin Egg - beaten
Cheese singles
Nonstick spray
Canadian bacon

Spray both sides of pie iron with spray. Slice muffin and place 1/2 on iron cut side up. Spoon 1-tablespoon egg on muffin, then cheese, and finally the bacon. Top with other muffin 1/2 and close iron. Cook over fire flipping often till eggs are done (4-5 min.)

Breakfast Sandwiches

- Non-stick spray
- 1 English Muffin
- 2 Slices Canadian Bacon
- 2 Slices Cheese
- 2 Eggs
- Butter
- Salt and Pepper

Directions:

Spray non-stick spray on the foil. Make a basket which does not leak with the foil. Lay the muffin in the foil open face. Butter the muffin. Put the canadian bacon and cheese on each side of the muffin. Put the canadian bacon and cheese on each side of the muffin. Crack the eggs over the muffins. Salt and pepper to taste. Close up and cook until finished. The recipe should be repeated for each person.

Breakfast Tortillas

My neighbor turned me on to this and we cook it everytime we camp together.

- 2 eggs per person
- Sausage
- Shredded cheddar cheese/or velveeta
- Salsa
- Flour tortillas (we use small ones)

Directions:

Cook sausage till done. Drain grease if possible (sometimes I will put it on a paper plate with a paper towel and this soaks up some grease and doesn' t make too much of a mess. Don' t try this recipe around bears) Add scrambled eggs. Cook till done. Add cheese and melt. Wrap tortillas in foil and add to medium hot pan or on grill for 5 minutes. If tortillas are hard, wrap in wet paper towel for a while and it may soften. Lay tortilla flat and add egg mixture to center of tortilla. Add salsa and roll like a soft taco.

Brown Bears in the Apple Orchard

- 4 Large tart apples (Granny Smith, Wine Sap etc.)
- 1 Lemon
- 1 Box Ginger bread mix per 14 " Oven
- 1 Bag of large size marshmallows
- 1/4 lb. Butter or good Margarine
- 1/4 lb. Light brown sugar or candied Ginger

Preparation:

1. Coat the bottom and sides of the Dutch oven with nice layer of Butter or margarine.
2. Prepare your Ginger bread mix as directed, set aside.
3. Core and peel apples slice ½" thick place a layer in bottom of coated oven
4. Place a Marshmallow in each apple ring.
5. Sprinkle a generous amount of Brown sugar or candied ginger over apples.
6. Pour a light layer of Ginger bread mix over apples spread to cover do not use all your mix.
7. Repeat apple layer.
8. Spread remainder of Ginger bread mix over second layer.
9. Cut some butter (margarine) pats on top and sprinkle a good amount of sugar or candied ginger on top.
10. Your Treat is ready to bake.

With coals be sure to watch your bottom heat as not to scorch the cake. Serve with good ole homemade ice cream

BRUCE' S CHAMPIONSHIP UTAH CHILI

Two 12 inch Dutch ovens (call them DO #1 and DO #2)

Ingredients:

1 lb. very thick bacon 1 bottle pimentos
 1 lb. pork loin, cut into ½ inch cubes 1 tsp. Mexican vainilla
 5 lbs. round steak, cut into ½ inch cubes 5 Tbs. paprika
 2 medium red onions, coarsely chopped 1 tsp. ground black pepper
 2 Walla Walla onions, coarsely chopped 8 Tbs. Mexican chili powder
 2 bunches green onions, coarsely chopped 4 Tbs. cumin
 3-16 oz. cans diced tomatoes 1 Tbs. Italian oregano
 12-14 garlic cloves, mashed with a little oil 2 Tbs. semi-sweet chocolate
 2 red bell peppers, coarsely chopped 2 Tbs. white vinegar
 2 yellow bell peppers, coarsely chopped Ground hot chilies to taste
 2 Tbs. flour 1 can quality beer
 Salt to taste

Directions: (It' s not as complicated as it sounds.)

Preheat both Dutch ovens.

Fry bacon until crisp in DO #1. Remove bacon to a plate covered with a paper towel. When cool, crumble.

Remove ½ of the bacon drippings to DO #2, add the chopped red and Walla Walla onions to DO #1 and sauté until translucent. Drain the juice from the onions into DO #2 and place them into DO #1. This will be your cooking pot. Pour one half the can of beer into the drained onions.

Add the beef and pork (toss the cubes together) to DO #2 (bacon/onion juice) about two lbs. at a time. As the meat browns scoop out, drain, and add to the sautéed onions (DO #1).

Add crumbled bacon, tomatoes, ½ of the garlic, paprika, and black pepper. Cook on medium high heat until the meat is tender (about one hour), stirring occasionally. Use enough charcoal briquettes to make the mixture boil lightly; about 20 on top and 10 on the bottom, depending on wind and outside temperature.

After the meat is tender add the rest of the ingredients except the pimentos and chocolate (mix the flour with a little water first). Continue cooking for 30 minutes. Remove from heat and cool for about one or two hours to let the mixture absorb the herbs. Start new coals, add the pimentos and chocolate, and cook for fifteen minutes after chili begins to boil, add ground hot chilies to taste and then add salt to taste. Serve alone or over rice or macaroni. Corn bread makes a good side dish.

Serves 8-10 chili lovers or as many as 20 regular people.

Buckwheat pecan pancakes for camping

Categories: Breakfast, Camping

Yield: 4 Servings

Ingredients:

2 c Buckwheat flour
 1/2 ts Salt
 2/3 c Wheat flour
 2 ts Baking powder
 2/3 c Instant dry milk
 3 tb Dried egg (optional)
 2 tb Oil
 2 tb Molasses
 2 1/2 c Water
 1/2 c Pecan halves
 1/4 c Butter (optional)
 1 c Maple syrup

This is a camping recipe. Assume moderate heat on a campfire or pack stove. When ready to cook, mix all ingredients except the butter and syrup and let set a couple minutes. If stiff, add a little more water. If you heat the pan well first, no oil is necessary; however you will need a good, flat metal spatula. If I have time, I plop 3 or 4 pecan halves on each cake instead of mixing them in. Serve hot with butter and syrup. Can be saved for later in the day; great with jam! I use a metal camp plate and a plier-like pot-grabber as a griddle, which is just right for my one burner stove. Baking the pancakes is somewhat time consuming, but well worth it on a leisurely or cold morning.

Burgers In Foil

1 .to 1 1/2 lb ground beef
 4 16-inch squares aluminum foil
 4 Carrots; sliced
 1 cn Potatoes; 16oz, sliced
 2 sm Green bell peppers; chopped
 Dehydrated onion flakes
 Worcestershire sauce
 Salt & pepper to taste

Separate meat into 4 portions. Place each in the center of a square of foil. Top with equal portions of chopped carrots, potatoes and peppers. Season with dehydrated onions, Worcestershire sauce, salt and pepper to taste. Seal foil, checking for leaks. Place on hot coals for 10 to 15 minutes per side.

Makes 4 servings.

Buttermilk Biscuits

1/4 cup shortening
1/4 teaspoon baking soda
2 cups self-rising flour
3/4 cup buttermilk

Cut shortening into flour. Stir soda in milk and pour into flour and shortening. Stir until well blended. Pour out onto a floured surface and knead 12 to 15 times. Roll out and cut. Place on a baking sheet and bake at 450 degrees F. until brown.

Cabbage and Hocks

2 heads of cabbage cored and wedged.
8 Medium red or white spuds cleaned and quartered
2 Medium white onions quartered
2 ham hocks (1 lb. of bacon can be substituted)
1 Bay leaf

Preparation:

1. In a 14" Dutch oven or large covered pot
 2. Put 2 1/2 Quarts water
 3. Make vertical cuts to bone through skin of hocks or cut bacon slices in half and add to the pot.
 4. Bring to a boil and cook till hocks or bacon is tender.
 5. Add cabbage, potatoes, and onion with a bay leaf to pot.
 6. Boil till vegetables are tender.
- Salt and pepper to taste, Serve with Corn Bread
-

CAJUN CHILI

FOR ROUX:

3/4 cup flour
1/3 cup oil

FOR CHILI:

1 cup each finely chopped onions, bell peppers, celery, green onions
 3 - 8 oz. cans tomato sauce
 1 lb. hot bulk pork sausage
 2 lbs. course ground meat
 3 tbsp. chili powder (or to taste)
 1 tsp. salt
 1 tsp. cumin
 1 tsp. garlic powder
 ½ tbsp. Cajun seasoning
 Tabasco sauce (red, green or both)
 water or beer as needed

ROUX:

*In one 10" Dutch oven or 10" skillet, heat oil; add flour; stir continuously. When roux is a dark golden color, add all vegetables to saute in the roux. Continue to stir until it is a light chocolate brown. Remove from fire and place roux and vegetable mixture in a separate metal container. Be careful! It will be VERY HOT! (Do not burn roux. If roux has a burnt smell, throw it away and start over.)

In one 12" deep preheated Dutch oven, begin frying pork sausage, stirring occasionally. When sausage is about half done, add ground meat, stirring occasionally. When meat is browned, pour in roux, tomato sauce, seasonings and water or beer as needed. Adjust seasonings.** Cook for approximately 1 ½ hours. Can be eaten as is or served over cooked rice. Add longhorn or cheddar cheese and tortilla chips as a topping if you wish.

*Can be cooked using a Volcano Stove, burner, or stove top as well as a campfire.

**Amount and type of seasoning and hot sauce may be changed to suit taste. This is a Cajun dish, so you can do anything with it!

California 3-Bean Chili

2 tsp. Olive oil
 1 cup chopped onion
 1/2 cup dry red wine
 1 can (28 oz) diced tomatoes
 1 can (15 oz) each of black beans, red kidney beans and pinto, drained and
 rinsed
 Spice blend
 4 tsp. Chili powder
 1 tsp. Garlic powder
 1 tsp. Ground cumin
 1 tsp. Basil leaves
 2 tsp. Sugar
 1/2 tsp. Salt
 1/2 tsp. Seasoned pepper

Directions:

Heat oil in a large saucepan over medium-high heat. Add onion and green pepper, cook 5

min, stirring often. Stir in spice blend and remaining ingredients. bring to a boil. Reduce heat and simmer 20 min.

Camp Au Gratin Potatoes

1 cn Corned Beef Or 2 Cans Tuna Or Similar Meat
2 Boxes Au Gratin Potatoes
6 c Water
1/2 c Dry Milk Powder
1/4 c Margarine Or Oil
1 md Pot For Heating Water
1 lg Pot For Potatoes
1 Stirring Spoon

Put the corned beef or tuna on the bottom of the pan. Open the potato packages and layer the potatoes on top of the meat. Sprinkle the cheese powder over the potatoes. Put the oil or margarine on the potatoes. Heat the water to near boiling and add the dry milk. Pour the hot liquid over the dry potatoes and put the pot on a moderate fire to simmer gently for 40 minutes. This arrangement should result in a slightly liquid mixture. Turn the pot from time to time if it is being kept at the edge of the fire to assure it heat all the way around. The oil or margarine is to keep the liquid from foaming. A smaller quantity or none can be used, but more care to keep the liquid from boiling over must be made. Good served with something that will sop up the extra juices

Camp Chili

1 c Lentils
3 tb Tomato soup powder
2 tb Masa or Corn flour
1 tb Chili Powder
1 tb Onion Flakes
1 tb Cumin
1 ts Oregano
1 ts Salt
1 Clove Garlic
4 c Water

Combine all the ingredients and simmer 30 - 45 Min.

Camp Cobbler Delight

1 cn Sliced peaches, large
1 cn Fruit cocktail, large
1 cn Crushed pineapple, small
1/2 c Instant tapioca
1/4 lb Margarine

1 c Brown sugar
1 pk Cake mix

In 12 inch foil lined Dutch Oven, combine fruit and tapioca. Sprinkle cake mix evenly over top of fruit. Sprinkle brown sugar over cake mix. Dab butter all over top of brown sugar.

Place lid on oven. Bake 45 minutes to 1 hour. Use 6 to 8 coals on the bottom and 14 to 16 on the top. Cake is done when top is brown and cake has absorbed juices and is no longer dry.

Camp Cobbler Delight

Categories: Camping, Cakes
Yield: 1 Servings

1 cn Sliced peaches, large
1 cn Fruit cocktail, large
1 cn Crushed pineapple, small
1/2 c Instant tapioca
1/4 lb Margarine
1 c Brown sugar
1 pk Cake mix

In 12 inch foil lined Dutch Oven, combine fruit and tapioca. Sprinkle cake mix evenly over top of fruit. Sprinkle brown sugar over cake mix. Dab butter all over top of brown sugar.

Place lid on oven. Bake 45 minutes to 1 hour. Use 6 to 8 coals on the bottom and 14 to 16 on the top. Cake is done when top is brown and cake has absorbed juices and is no longer dry.

Camp cobbler delight

Categories: Cakes, Camping
Yield: 1 Servings

Ingredients:

1 cn Sliced peaches, large
1/4 lb Margarine
1 cn Fruit cocktail, large
1 c Brown sugar
1 cn Crushed pineapple, small
1 pk Cake mix
1/2 c Instant tapioca

In 12 inch foil lined Dutch Oven, combine fruit and tapioca. Sprinkle cake mix evenly over

top of fruit. Sprinkle brown sugar over cake mix. Dab butter all over top of brown sugar. Place lid on oven. Bake 45 minutes to 1 hour. Use 6 to 8 coals on the bottom and 14 to 16 on the top. Cake is done when top is brown and cake has absorbed juices and is no longer dry.

Camp Eggs

2 eggs per person

Olive oil

Diced onion and green pepper (amounts will vary depending on taste)

Roma tomatoes, 1 per every two persons, peeled, seeded and diced.

(Note: We prefer about a 1/4 inch dice. This can be done at home ahead of time. Onion and green pepper can be stored in the same ziplock bag, Store tomato separately.)

Shredded Jalapino Jack Cheese.

Salsa (We like the HOT variety)

Salt and pepper

Directions:

Saute onion and green pepper in olive oil in a non-stick pan until translucent. Beat eggs and add to mixture. Scramble until eggs just begin to set. They should still look very moist. Add tomatoes and blend in well. Cook only until tomatoes are heated, not soft. Remove from heat and top with cheese and salsa.

To accompany eggs, serve corned beef hash, black beans topped with Jalapino cheese, and tortillas. Coffee, juice, and fruit complete the meal. It drives the other campers crazy, especially if they' re just eating instant oatmeal.

By the way, sometimes we do have oatmeal for breakfast. Try adding raisins and dried cherries, brown sugar and cinnamon. It tastes great! Happy Camping.

Camp Fire Pizza

1 1/2 lb Ground beef

1 pk Pizza mix (complete with sauce)

1/2 lb Cheese; grated

Olives; sliced

Brown beef in open skillet and set aside to remain warm. Mix pizza dough as directed and divide into 8 equal portions. Form these portions into crust pieces about the size of doughnuts but of size enough to allow placing all 8 crusts into two Dutch ovens.

Place the ground beef and cheese on the crusts; pour tomato sauce from pizza mix on each crust; then add sliced olives on top. Bake as directed, or about 25 to 30 minutes. Serves 8.

Variations: Use sausage instead of beef or place chopped pieces of pimento or parsley on top of sauce.

Camp Hash

4 c Shredded Dried Hash Brown Potatoes
 2 pk Onion Soup Mix
 1 1/2 lb Ground Meat Or Sausage
 Assorted Seasonings To Taste
 1 lg Pot With A Lid
 1 lg Spoon
 6 c Water

Brown the meat in the bottom of the pan. Break up the meat as it cooks assuring that all the pink (raw) meat is cooked. Add the water and soup mix stirring to mix. Heat to boiling and simmer a few minutes. Add the dry potatoes and stir to mix. Cover the pot and move to the edge of the fire for about 10 minutes to allow the potatoes to swell up with the water. Move the pot back on the heat and stir while cooking the potatoes. cook about 5-10 minutes. Serve hot. Seasonings may be added with the potatoes to the cooks taste. Hot peppers, chili powder, basil, italian seasonings are good. The meat may be hamburger, sausage, italian sausage, etc. Different meats do provide a different flavor. This hash can be either a evening or breakfast meal.

CAMP HASH

Categories: Camping
 Yield: 6 Servings

4 c Shredded Dried Hash Brown Potatoes (Get At Costco)
 2 pk Onion Soup Mix
 1 1/2 lb Ground Meat Or Sausage
 Assorted Seasonings To Taste
 1 lg Pot With A Lid
 1 lg Spoon
 6 c Water

Brown the meat in the bottom of the pan. Break up the meat as it cooks assuring that all the pink (raw) meat is cooked. Add the water and soup mix stirring to mix. Heat to boiling and simmer a few minutes. Add the dry potatoes and stir to mix. Cover the pot and move to the edge of the fire for about 10 minutes to allow the potatoes to swell up with the water. Move the pot back on the heat and stir while cooking the potatoes. cook about 5-10 minutes. Serve hot. Seasonings may be added with the potatoes to the cooks taste. Hot peppers, chili powder, basil, italian seasonings are good. The meat may be hamburger, sausage, italian sausage, etc. Different meats do provide a different flavor. This hash can be either a evening or breakfast meal.

Camp hash

Categories: Breakfast, Breakfasts, Camping, Main dishes
Yield: 6 Servings

Ingredients:

4 c Shredded dried hash brown
Potatoes (get at costco)
2 pk Onion soup mix
1 1/2 lb Ground meat or sausage
Assorted seasonings to
Taste
1 lg Pot with a lid
1 lg Spoon
6 c Water

Brown the meat in the bottom of the pan. Break up the meat as it cooks assuring that all the pink (raw) meat is cooked. Add the water and soup mix stirring to mix. Heat to boiling and simmer a few minutes. Add the dry potatoes and stir to mix. Cover the pot and move to the edge of the fire for about 10 minutes to allow the potatoes to swell up with the water. Move the pot back on the heat and stir while cooking the potatoes. cook about 5-10 minutes. Serve hot. Seasonings may be added with the potatoes to the cooks taste. Hot peppers, chili powder, basil, italian seasonings are good. The meat may be hamburger, sausage, italian sausage, etc. Different meats do provide a different flavor. This hash can be either a evening or breakfast meal.

Note that a package of Golden Grill Hash Brown dried potatoes provides for three recipes of Camp Hash.

Camp Pasta

1 lb Pasta -- any kind
1 pk Spagetti sauce mix
1 cn Tomato paste
1 lb Lean hamburger -- ground turkey or italian sausage

Heat water to a boil in a large pot. In a smaller pot cook the meat and add the sauce mix, water, and tomato paste according to the instructions on the sauce package. Cook the pasta in the water for 8-10 minutes. Place the lid on the pot and with gloves or pot holders drain the water from the pasta through the crack between the lid and the pot. Putting the pot on a stump or log and letting the stump or log hold the weight of the pot helps. Mix the sauce with the drained pasta and serve . Grated cheese may be used with the pasta. Pasta notes: Spagetti is the traditional pasta, but wheels, or other forms that are more compact and larger will be much easier to drain.

Camp Potatoes

4 Potatoes, sliced
4 Onions, sliced
4 tb Butter or margarine
10 oz Cheddar cheese, sharp
Salt & pepper to taste

Grease a large square of heavy foil. Arrange sliced potatoes on foil, sprinkle with salt and pepper and cover with sliced onions. Add chunks of butter or margarine. Wrap and seal foil. Cook over hot coals on a grill until done (30 or 40 minutes depending on fire). Open foil and add thin-sliced cheddar strips. Cover again and grill for a couple of minutes, until cheddar melts.

Camp Pudding

2 lg Packages Instant Pudding Mix
2 c Dry Milk (Instant Style)
1 sm Package Oreo Cookies Or Graham Crackers, Crushed

Use the packages of pudding that use 3 cups milk or get 3 smaller packages. Flavor is optional. Put the dry pudding power into a zip lock bag. Add 2 cups dry milk and mix well. Close the bag after getting as much air from the bag as can be done easily.

Camp Stew

5 1/2 lb Beef roast
5 1/2 lb Pork roast
4 Or 5 chickens; 2-1/2 to 3 lbs each
20 lb Potatoes
1 ga Whole tomatoes plus 2 reg cans tomatoes
5 lb Onions; or 6 lbs
1 ga Whole corn plus 2 reg cans corn
64 oz Ketsup
2 Bottles cocktail sauce
Salt and pepper to taste

Boil beef and pork roast. Remove excess fat from chickens and boil these. (leave skin on.) While meat is boiling, cut 20 lbs potatoes into 1/2 -3/4-inch squares. Cut tomatoes into 1/8' s (or dice as you like.) Cut onions into med size squares. (dice.)

Put potatoes, onions, tomatoes plus most of the tomato juice into boiler to cook. Don Not Add Corn. While this is cooking, tear meat up, shread very fine. Remove all fat, bone and skin. Mix all shreaded meat together. When potatoes, tomatoes and onion are done. Alternate stew and meat into a large container to mix. Add Ketsup and cocktail sauce.

Mix or stir well. If additional juice is needed, use broth from meats. When mixed put in boilers, add corn and simmer till corn is done. Beware that stew will stick and scorch easy at this point. When corn is done, camp stew is done. (Freezes well)

Camp Stew

1 ea Or more chickens
 2 ea Twice as many squirrels as chickens
 Slices of pickled pork -or- bacon to cover bottom of stew-pan
 Irish potatoes
 2 lg Onions; cut up fine
 Butter beans
 Corn
 Tomatoes
 Red, black pepper & salt to taste

Prepare one or more chickens, and twice as many squirrels, as for frying. Into the bottom of a pot or deep stew-pan, lay slices of pickled pork or bacon, cutting off the rind and rancid parts, if bacon is used. Put a layer of chicken, one of Irish potatoes peeled and sliced, two large onions cut up fine, butter beans, corn and tomatoes; red and black pepper and salt to taste; a layer of game, then of pork. Finish with a layer of vegetables; cover with water, and, putting on a well-fitting cover, set the vessel where the mixture will simmer gently and steadily for four hours.

Camp Stew

2 lb Hamburger
 1 Can stewed tomatoes
 1 Can corn
 8 oz Elbow macaroni
 1/2 c Chopped onions
 1 c Water
 1/4 lb Longhorn cheddar cheese

Brown beef in dutch oven, kettle, or skillet. Drain. Stir in tomatoes, corn, macaroni, and water. Cook until done. Just before serving add cheese.

Camp Stew

Categories: Outdoors, Main dish, Beef, Teri
 Yield: 1 servings

2 lb Hamburger

- 1 Can stewed tomatoes
- 1 Can corn
- 8 oz Elbow macaroni
- 1/2 c Chopped onions
- 1 c Water
- 1/4 lb Longhorn cheddar cheese

Brown beef in dutch oven, kettle, or skillet. Drain. Stir in tomatoes, corn, macaroni, and water.
Cook until done. Just before serving add cheese.

Camp Stove Macaroni

- 1 package macaroni and cheese dinner
- 1 can peas, drained
- 1 can French Fried Onions

Directions:

Prepare dinner as directed on package. Add peas and one cup onions. Mix well and heat thoroughly. Top with remaining onions.

Camp Trail Corn Bread

- 1 1/4 cups Bisquick baking mix
- 3/4 cup cornmeal
- 2 Tbs. Sugar
- 1 egg
- 2/3 cup cold water

Mix all ingredients vigorously 1/2 minute. Pour batter into hot greased 8x8x2 inch square pan. Bake in a hot reflector oven 15 minutes, turn pan and bake 10 - 15 minutes longer or until golden brown. 6-8 servings.

Camper' s Baked Potatoes

- 6 Baking potatoes
- 1 Onion; chopped
- 4 oz Green chiles
- 4 oz Black olives; chopped
- 1/4 ts Garlic powder
- 1/2 ts Lemon pepper
- Aluminum foil

Scrub and chop baking potatoes into pieces, but do not peel.

Prepare 6-8 square pieces of heavy-duty aluminum foil, one piece per serving. Place equal portions of the ingredients on each foil square. Fold the foil in a drug-store type fold, sealing ends.

Place on barbecue grill for about 45-55 minutes. If you can safely take along margarine,

you might want to add a teaspoon or so to each packet before grilling.

Camper' s Buckwheat Pancakes

3/4 c Buckwheat Flour
3/4 c Flour, All-Purpose
1/2 ts Salt
1/3 c Dried Whole Egg
1/2 c Nonfat Dry Milk
1 1/2 ts Baking Powder
4 tb Margarine
1 1/2 c Water

Mix all ingredients, except margarine, with water to make a creamy batter. Melt margarine and add gradually to batter while stirring.

Makes about 30-40 2-inch pancakes.

Camper' s Cookies

2 c Flour
1 ts Baking soda
1/2 ts Salt
1/2 ts Baking powder
1 c Margarine
1 c White sugar
1 c Brown sugar
2 Eggs
1 ts Vanilla
2 c Oats
6 oz Semi-sweet chocolate chips
1 c Nuts

Sift together the flour, baking soda, salt, and baking powder. Cream the margarine and the sugars together. Add the eggs and beat. Add the flour mixture and mix well. Add the vanilla, oats, chocolate chips, and nuts. Grease a 13x9x2 pan, and press mixture in evenly. Bake in a preheated oven 15 minutes at 350 F.

Campers Hobo Pie

1 lb Ground beef
4 Carrots sliced
2 Potatoes cubed
1 md Onion, sliced in 1/4" pieces

Butter

Form hamburger patties and put one patty, with individual servings of whole carrots, sliced potatoes and sliced onions, on a sheet of aluminum foil. Brush everything with butter and sprinkle with salt and pepper. Fold foil over food and place on charcoal or open fire. Cook for an hour, turning every 15 minutes. Chicken can be substituted for the hamburger meat.

Campers Pizza Pie

8 oz. pizza or spaghetti sauce
1 lb Wheat bread
1/4 lb Mozzarella cheese
Pepperoni

Using the pie iron, take two slices of bread, put 1 1/2 tablespoons pizza sauce on one slice of bread. Top with Mozzarella cheese and sliced pepperoni. Place other side of bread on top and butter outer sides of bread. Put sandwich into pie iron and place in coals of fire. Cook until bread is toasted.

Campers Pizza Pie

1 lb Wheat bread
1/4 lb Mozzarella cheese
pizza or spaghetti sauce
Pepperoni

Using a pie iron, take two slices of bread, put 1 1/2 tablespoons pizza sauce on one slice of bread. Top with Mozzarella cheese and sliced pepperoni. Place other side of bread on top and butter outer sides of bread. Put sandwich into pie iron and place in coals of fire. Cook until bread is toasted.

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top and butter outer sides of bread. Put sandwich into pie iron and place in coals of fire. Cook until bread is toasted.

Camper' s Sausage

2 1/2 kg Ground beef
5 ts Tender quick curing salt
2 ts Coarsely ground pepper
2 ts Garlic salt
2 ts Mustard salt
1 ts Hickory-smoked salt

These will keep for several days without refrigeration.

Mix together spices. Crumble meat and, with the hands, thoroughly mix in spices. Cover and refrigerate for 24 hours. Mix again and refrigerate another 24 hours. On the third day, shape into five rolls about 38 mm in diameter. Place 50 mm apart on a metal rack and bake at 150 degrees F (65 degrees C) for 8 hours, turning every 2 hours.

Camper' s Stew

1 cn Whole new potatoes
1 cn Green beans
1 cn Diced carrots
1 cn Meatballs with gravy
8 oz Can tomato sauce
2 tb Dehydrated onion

Drain liquid from vegetables, save 1 cup. Combine all ingredients, bring to a boil and serve. Delicious also with "biscuit mix" dumplings. Follow directions on package. Serves 2 to 3. Easily doubled.

Campfire Biscuits

2 c Jiffy Baking mix
2/3 c Water

Mix well and knead. If too soft, add a little more mix for a dry handling dough. Put flour on aluminum foil and pat dough to about 1/2 inch thickness. Cut into biscuits. Bake at moderate heat for 15-20 minutes, or until biscuits are lightly browned on top. Remove from heat and serve hot.

Campfire Cake In A Orange Shell

Recipe By :
 Serving Size : 1 Preparation Time : 0:00
 Categories : Oranges

Amount Measure Ingredient -- Preparation Method

 1 Box Jiffy yellow cake mix -- (8 oz.)
 6 Large -- ¥
 1 Thick skin oranges
 water
 tinfoil (heavy)

Slice 2 inches in diameter from oranges and save.
 Remove orange from shell being careful not to damage shell.
 Prepare cake mix per instructions. Fill each orange shell half full of cake mix. Replace top and wrap in foil. Bake in hot coals or on grill about 20 minutes, turning often. I use this as a breakfast treat when camping. We eat the oranges out of the shell with a spoon, then when the cakes are done you may eat them with a spoon or peel your orange and have a hot orange cake.

Campfire Cinnamon Coffeecake

2 tb Butter or margarine
 1 c Packaged biscuit mix
 1/3 c Evaporated milk, undiluted
 1 tb Prepared cinnamon-sugar

Make Coffeecake: Cut butter into tiny pieces over biscuit mix in medium bowl. Toss lightly with fork until butter is coated. Make a well in center. Pour in milk and cinnamon-sugar, stirring with fork just until mixture is moistened. Turn dough into a lightly greased and floured 8-inch shiny, heavy skillet. With floured hands, pat down evenly into the skillet. Cook, covered, over very low heat, 12 to 15 minutes, or until a cake tester or wooden pick inserted in center comes out clean.

For Topping: Spread the coffeecake with 2 Ts butter or margarine. Then sprinkle 1 ts prepared cinnamon-sugar over all of it. Cut into quarters, and serve warm.

Campfire Coffee

Water
 Fresh ground coffee

Bring water to boil; add fresh ground coffee; immediately remove from fire; pour from top.

Campfire Fondue

2 c Shredded Cheddar OR swiss cheese
2 tb All purpose flour
1/4 ts Paprika
1 cn Cream of celery soup
1/2 c Beer or white wine or water

Toss together, cheese, flour and paprika. Combine soup and beer. Heat. Over low heat add cheese, stirring until completely melted.

Serve with French Bread Cubes

Campfire fondue

Categories: Camping

Yield: 4 Servings

Ingredients:

2 c Shredded cheddar
-or swiss cheese
2 tb All purpose flour
1/4 ts Paprika
1 cn Cream of celery soup
1/2 c Beer or white wine or water

Toss together, cheese, flour and paprika. Combine soup and beer. Heat. Over low heat add cheese, stirring until completely melted.

Serve with French Bread Cubes

Campfire Fried Rice

1 pk Precooked rice (7 oz)
2 c Boiling water
1 cn Spam luncheon meat - (7 oz) diced
1 Envelope fried rice seasoning mix (1 oz)

Place rice in small bowl; pour boiling water over. Cover and let stand 5 minutes. Fluff with a fork. Mix in Spam and seasoning mix.

Transfer mixture to medium skillet. Cook over medium heat 5 minutes, stirring often.

Campfire Kabobs

Diced Chicken or Steak
Diced Onion
Cherry Tomatoes
Fresh Mushrooms
Diced Potatoes
Diced Green Pepper

Directions:

Pour a bottle of Wishbone Italian Dressing over all ingredients and let them marinate. (When camping, place in a large freezer bag). Usually marinate 1 hour or so, the longer the better. Put all ingredients on skewers and grill over an open fire.

Campfire Meatloaf

1 1/2 lb Ground beef
3/4 c Quick oats
1 Eggs
1/4 ts Dry mustard
1/4 c Bell pepper
1 pk Onion soup mix
3/4 ts Salt
1/8 ts Marjoram

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

Campfire Pasta

1 lb Pasta; any kind
1 pk Spagetti sauce mix
1 cn Tomato paste
1 lb Lean hamburger; ground turkey or italian sausage
2 Pots
2 Stiring spoons
1 Lid
Potholders or gloves

Heat water to a boil in a large pot. In a smaller pot cook the meat and add the sauce mix, water, and tomato paste according to the instructions on the sauce package. Cook the pasta in the water for 8-10 minutes. Place the lid on the pot and with gloves or pot holders drain the water from the pasta through the crack between the lid and the pot. Putting the pot on a stump or log and letting the stump or log hold the weight of the pot helps. Mix the sauce with the drained pasta and serve . Grated cheese may be used with the pasta. Pasta notes: Spagetti is the traditional pasta, but wheels, or other forms that are more compact and larger will be much easier to drain.

Campfire Pocketbooks

2 lbs. round steak, cubed -or- 2 lbs. lean ground beef
teriyaki sauce
4 medium potatoes, diced
4 carrots, sliced
2-3 stalks celery, sliced
salt & pepper

Marinate round steak in teriyaki sauce at least 1 hour (this is poured into a freezer bag until there is enough, then left in the camp cooler on ice). If using ground beef, skip the marinating part; form into 8 patties. Cut very heavy duty aluminum foil into squares, roughly 10 inches. Portion the meat and vegetables into the center of the foil or 1 burger per packet and if using burgers add a dash of teriyaki (I prefer Worcestershire sauce if making burgers). Sprinkle with salt & pepper. Fold the squares of foil and double-seal securely. You will need to be able to turn the packets over without losing the contents. Place on a grill rack over a low burning wood fire about 45 minutes, turning about halfway through cooking time. Be careful when opening the packets as the steam will be hot.
Note: We placed these in the pit next to the fire, indirect heat. This works if you don' t have a grill rack to put over the fire pit.

Campfire Pork And Beans

8 Bacon slices, cut 1 1/2"
1/2 c Chopped onion
1/2 c Chopped green bell pepper
53 oz Can pork and beans
1/4 c Molasses
1/4 ts Tabasco sauce

Heat oven to 375 degrees. Fry bacon until crisp; set aside. Reserve 2 tablespoons drippings in pan. Saute onion and green pepper in drippings until tender. Combine beans, molasses and red pepper sauce in a 2 1/2 quart casserole. Bake 40 to 45 minutes. Top with bacon.

Campfire Sausage and Beans

(serves 4) 1 medium sized onion, thinly sliced
1 medium sized green pepper, cut into 1/2 inch squares
1 or 2 tablespoons vegetable oil
1 15 oz. can baked pork and beans
1 15 oz. can butter beans, drained

1 small can sliced mushrooms, drained
5 oz. ready-to-eat smoked sausage
1/2 cup catsup
1/4 cup mustard
2/3 cup maple syrup
1 teaspoon oregano
5 whole cloves
2 small bay leaves

Heat the oil in a large saucepan over a low fire and gently sauté the onion slices and pepper squares until the onion is slightly transparent, about 3 or 4 minutes. Add baked beans, butter beans and sliced mushrooms and stir well. Cut the sausage into bite sized pieces and add to the beans, together with the catsup, mustard, maple syrup, oregano, cloves and bay leaves. Cook the beans, stirring occasionally, until all the ingredients are piping hot. Serve immediately.

Campfire Stew

2 lb Hamburger
1 Can stewed tomatoes
1 Can corn
8 oz Elbow macaroni
1/2 c Chopped onions
1 c Water
1/4 lb Longhorn cheddar cheese

Brown beef in dutch oven, kettle, or skillet. Drain. Stir in tomatoes, corn, macaroni, and water. Cook until done. Just before serving add cheese.

Campfire Tacos

4 med-lg Potatoes
2lbs precooked hamburger (cook at home and freeze)
1 pk shredded cheese
1 pk taco seasoning
1 can blk olives(optional)
1 pk sour cream(optional)
foil
fire

Pull Meat out of ice box/ cooler ahead so it will thaw.

Cube potatoes and put in a foil packet throw in fire for @ 1/2 hour

While cooking potatoes, place thawed meat in a pan on camp stove and add 1 cup water and taco seasoning.

When potatoes and meat are done.. throw potatoes in a bowl and add meat, top with cheese and all other taco items.

A filling taco that isn' t too hard to cook.

Camping Breakfast Special

This recipe can feed up to a dozen people at once. Great for a camping breakfast.

1lb bacon
1 dozen eggs
1 package of frozen shredded potatoes
8 oz shredded cheddar cheese

Directions:

I use an electric frying pan but you can cook it in a regular pan. Brown bacon, drain some of the grease and leave some for cooking potatoes. Crumble bacon when done, leave in pan and add onions, peppers, tomatoes, etc. Then cook potatoes till done, add salt and pepper. Break eggs on top of potatoes, put lid on pan. Cook eggs (fried) till done then sprinkle with cheese until it melts. Cut a wedge, serve with toast. One pan clean up.

Camping Meat Loaf

1 1/2 lb Ground beef
3/4 c Quick oats
1 Eggs
1/4 ts Dry mustard
1/4 c Bell pepper
1 pk Onion soup mix
3/4 ts Salt
1/8 ts Marjoram

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

Camping Seasoning Mix

1/3 c Salt
1 tb Paprika
1 tb Garlic Powder
2 ts Onion Powder
1/2 ts Cayenne or substitute Curry
1/2 ts Pepper

Mix well and store in a double zip-lock bag or a good screw-top container.

Camping Seasoning Mix

Categories: Camping

Yield: 25 Servings

1/3 c Salt
1 tb Paprika
1 tb Garlic Powder
2 ts Onion Powder
1/2 ts Cayenne or substitute Curry
1/2 ts Pepper

Mix well and store in a double zip-lock bag or a good screw-top container. I usually make up 2 or 3 combinations when back-packing so that I have seasoning for meats, fish or the ubiquitous curry.

Catfish Fry

1 egg
1-1/2 tsp. salt
1-1/2 cups of milk
1/2 tsp. cayenne pepper
2 cups of cornmeal
1/4 tsp. black pepper

Mix egg and milk well in bowl. Shake dry ingredients into paper bag. Dip catfish filets in milk mixture then add to bag and shake well. Fry in hot grease until golden brown.

Cheese Burger Pie

12" Dutch Oven (serves 6-8)
23 briquettes (6 bottom/17 top)
cook for 30-40 minutes

2-1/2 lbs hamburger
2 onions (optional)
1 green pepper (optional)
2 packets of taco or burrito sauce (optional)
2 cups grated cheddar cheese
3/4 cup Bisquick
1-3/4 cups milk
3 eggs
2 Tbsp cooking oil
1 tsp salt

paper towels, knife, cutting board, and mixing bowl also needed

Grease oven with 1 Tbsp cooking oil, and place oven on top of 6 hot briquettes.

Brown hamburger in the hot oven. Place hamburger on a paper towel when done and pour grease out of the oven.

Chop up onions and green pepper and add them to the cooked hamburger.

In a separate bowl, mix Bisquick, eggs, and milk until smooth.

Grease oven with second 1 Tbsp of cooking oil, put hamburger on bottom, sprinkle cheese on top of hamburger, and pour Bisquick on top of everything. Do not mix ingredients together.

Put lid on oven, place 17 hot briquettes on top, and bake 30 to 40 minutes.

Hint: for variety mix 2 packets of taco or burrito sauce into hamburger before cooking.

CHEESE ENCHILADAS-1st Place Winner

INGREDIENTS

4 c. Monterey Jack, shredded
2 c. Cheddar, shredded
2 medium onions, chopped
1 c. sour cream or plain yogurt
1 c. chopped green bell pepper
3-15 oz. cans tomato sauce
4 T. chopped fresh parsley
1/2 t. dried oregano
18 flour tortillas
3 T. chili powder
3/4 t. ground cumin
1/2 t. pepper
2 cloves garlic, finely chopped

PREPARATION

Grease dutch. Mix Monterey Jack, one cup Cheddar cheese, 1/2 onion (chopped), sour cream, parsley and pepper. Spoon about 1/3-1/2 cup mixture onto each tortilla around filling and face seam side down. Mix remaining ingredients except cheese. Pour over enchiladas. Sprinkle with remaining cheese. Bake until hot and bubbly. Serve about 18.

COOKING TIME: Approximately 30 minutes

DUTCH OVEN SIZE: 14 inc

Cheese Onion Rolls

Ingredients:

1½ Tbs. yeast in 1 cup warm water (115°) 4 cups flour
 ¼ cup sugar 1 medium red onion, chopped fine
 1 tps. salt 2 eggs, lightly beaten
 1 Tbs. vegetable oil 2 Tbs. poppy seeds
 1 egg white, add yolk to the other eggs Can of Pam®
 12 oz. package of the sharpest cheddar cheese you can find, shredded

Directions:

Mix water, sugar and yeast and let sit for about ten minutes until it foams up. Add salt, oil and 2 lightly beaten eggs. Stir lightly and swirl around the bowl. Add two cups of flour and mix well. Add two more cups of flour one cup at a time until you have a soft dough. Knead until the dough is well formed.

Let rise until double in size.

Mix onions with cheese and set aside. After a few minutes drain the onion juice.

Roll dough out to ¼ inch thick. Spray lightly with Pam® and spread with onion and cheese mix.

Roll up the same way as you would for cinnamon rolls. Cut into triangles (see diagram).

Line 12 inch Dutch Oven with heavy aluminum foil and spray with Pam®. Arrange rolls in a circle, almost touching, tips in. Let rise again until double.

Brush tops with egg white or butter and sprinkle with poppy or sesame seeds.

Bake at 350 degrees for about 35 minutes. Use about 4-5 coals on the bottom and 20+ on top. Rotate the lid every fifteen minutes to avoid hot spots. After 30 minutes check the rolls for browning. Remember to pull the coals from the bottom about 2/3 the way through. When the rolls begin to brown on top watch closely, pulling the briquettes when they are golden brown.

Leave the rolls in the Dutch oven for about five minutes after the heat is removed. The trick to this recipe is to avoid bottom heat, concentrating instead on top and side heat.

Makes 10-12 rolls. Cut like this>> VVVVVVVVVVV

Cheese Potatoes

1 lb. bacon
 3-4 onions
 5 lbs. potatoes
 1 lb. cheddar cheese grated
 1 pt. sour cream
 salt and pepper

Cut bacon in 1 inch pieces and fry until very crisp in a 12 inch deep Dutch oven. While bacon is cooking, peel and cube potatoes (approx. ¾ inch cubes) and chop onions. Remove bacon from oven and set aside leaving bacon grease in the oven. Add onions to the bacon grease and cook till the onions are clear. Add potatoes, bacon, salt and pepper to taste and stir to coat the potatoes with bacon grease. Place the lid on the oven and cook for one hour at 350 degrees (12 coals on top and 8 on the bottom). Carefully fold in grated cheddar cheese and sour cream. Enjoy the best potatoes you' ll ever

eat!

Cheesy Chicken

Preparation Method:

Wood or charcoal & foil, or casserole at home

Number Served:

Not given

Non Food Items Needed:

Bowl or large Ziploc

Serving spoon

Can opener

Extra heavy duty foil

Food Items Needed:

24 half chicken breasts

3 cans cream of chicken soup (or cream of mushroom or such)

milk

Minute rice

Parmesan cheese

At Home Preparation:

None

On Site Prep / Cooking Instructions:

Build a large wood fire. Let the fuel burn to coals. Put a strong grill on it. Mix 3 cans soup, 3 cans milk, and 3 cans rice. Put chicken, bones down, on foil, a big spoon of rice stuff on top, sprinkle with cheese, and seal.

Cook 45 min. Don' t turn. Or cook over charcoal (you' ll have to add briquets part way through) or in a 375 degree oven or all together in a covered casserole.

Comments:

Don' t substitute other chicken parts on an open fire because the bones are meant to burn.

Cheesy Chicken Rolls

Recipe By : (Reggie Dwork)

Serving Size : 4 Preparation Time :0:00

Categories : Desserts Camping, Backpack,

Trail Food

Eat-Lf Mailing List

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	lowfat mozzarella cheese -- shredded
1	jar	Sliced mushrooms -- (2 1/2 oz) drained
1/4	cup	Plain low-fat Yogurt
1	tablespoon	Chives -- Snipped
1	tablespoon	Parsley -- Snipped
1	tablespoon	Pimiento -- chopped
4	medium	Skinless Boneless Chicken Breast Halves
-- about 12 oz total		

- 1 tablespoon Dry bread crumbs -- fine
- 1/8 teaspoon Paprika
- 1 tablespoon Plain low-fat Yogurt

For filling, in a small bowl combine cheese, mushrooms, the 1/4 c yogurt, chives, parsley, and pimento. Place 1 chicken breast half, boned side up, between 2 pieces of clear plastic wrap. Working from the center to the edges, pound lightly with a meat mallet to 1/8" thickness. Remove plastic wrap. Repeat with remaining chicken. Sprinkle lightly with salt and pepper. Spread some of the filling on each chicken breast half. Fold in the sides and roll up. Arrange rolls seam side down in a 10x6x2" baking dish. Combine bread crumbs and paprika. Brush chicken with the 1 Tbspn yogurt; sprinkle with crumb mixture. Bake in 350 deg F. oven for 20-25 minutes or till chicken is tender and no longer pink.

Cherry Fudge Goodies

- 1 ea Box fudge brownie mix
- 1 1/2 c Shredded Coconut
- 1 1/2 c Chopped, Candied cherries
- 2 tb Cherry flavoring oil
- 1 c Chopped walnuts
- powdered Sugar
- shortening

Follow brownie mix directions/recipe on box. Add coconut, 3/4 C walnuts, flavoring oil and cherries. Blend well!

Pour batter into greased Dutch Oven or covered baking pan. Add coals 5 on top 7 under (350) Bake. Its done when a knife comes out clean.

Top with remaining walnuts and sprinkle with the powdered sugar. Let cool. Cut into squares.

Chewonki Chili

Comments:

This recipe came about by accident when my husband cooked what he thought I had planned! We make it every time we camp.

- 1 pound ground beef
- 1/3 cup diced onions
- 2 cloves minced garlic
- 2 teaspoons chili powder
- 1 teaspoon cumin
- 2 Tablespoons Salsa
- 1 can red kidney beans
- 1 can refried beans

Cook ground beef, add onions, garlic, then spices. Cook until onion is clear. Add remaining ingredients. Heat thoroughly and serve

with corn chips and salad.

Chicken 7-up stew

Categories: Camping, Dutch oven, Main dishes

Yield: 4 Servings

Ingredients:

1 ea Onion -- chopped fine
4 ea Chicken breast halves --
Chunks
1/2 tb Oil -- or margarine
4 ea Carrots -- sliced
4 ea Potatos -- washed and
Sliced
1/2 lb Cheese, velvetta
1 Bottle real bacon bits (3 oz
Jar) -- precooked bacon
1 cn 7-up

For use in a Dutch Oven -- Preparation: Chop the onion into fine pieces. Place in a plastic bag. Chop the chicken breast halves into 4-6 large chunks. Carrots should be peeled and sliced in advance. Place in a plastic bag. Take potatos that have been washed and scrubbed to remove loose skin. Do not cut the potatoes into pieces in advance or they will discolor.

At the Campsite: add oil to a dutch oven. Add the onion and cook until they start to become transparent. Add the chicken, carrot slices, and cut the potatoes into the dutch oven in chunks. Add 1 can of 7-up. cover and cook until the potatoes are tender. Cut the velvetta cheese into chunks on top of the mixture. Cover and let cook for a few minutes and the cheese melts. Sprinkle the precooked bacon over the top. Serve in bowls with the sauce.

In the kitchen -- put oil in a large pan with lid. Over medium heat, cook onion until translucent. Add the chicken, potatoes, carrots and 7-Up. Cover and steam until the potatoes and carrots are done. Top with velvetta, cover and heat until the cheese melts. Sprinkle with the precooked bacon and serve.

Chicken and Dumplin' s

2 cups flour
3 tbsp. baking powder
1 cup whole milk
2 tsp. lard or Crisco
1 egg beaten
1 tsp. salt
1 chicken

In a 7 or 9 qt. Dutch oven boil a quartered chicken until the bones can be removed easily. Mix up dumplin' dough ingredients and spoon into boiling chicken pot liquor. Cover pot and shift to cooler eye. Let cool 20 min. and serve.

Chicken Breasts

8 chicken breasts
 1 jar or package dried beef slices
 8 slices bacon
 Salt and pepper to taste
 1 can Cream of Mushroom soup
 1 small carton sour cream

Bone the chicken breasts and roll one slice bacon around each. Place dried beef slices in bottom of Dutch oven and lay bacon-wrapped chicken breasts on top. Salt and pepper to taste. Pour mushroom soup and sour cream over breasts. Bake for approximately 50-65 minutes until chicken is tender.

Chicken Cacciatore

3 lb frying chicken, cut up 1/4 tsp black pepper
 3 tbs oil 1/4 tsp cayenne pepper
 2 med onions, thinly sliced 1 tsp oregano
 2 cloves garlic, minced 1/2 tsp basil
 1 can (1 lb) tomatoes 1/2 tsp celery salt
 1 can (8 oz) tomato sauce 1 bay leaf
 1/3 c minced green pepper 1/4 c Chianti wine
 1 tsp salt

Brown chicken pieces in hot oil in lid of oven. Layer onions in oven. Put browned chicken pieces on top of onions and add remaining ingredients. Cover and cook 1 to 2 hours. Discard bay leaf and serve chicken and sauce over buttered spaghetti.

Chicken Casserole

12" Dutch Oven (serves 6-8)
 25 briquettes (8 bottom/17 top)
 cook for 30-40 minutes

2 cups diced chicken, turkey or tuna
 1 bag (12 oz) wide egg noodles
 1 can (10 oz) mushroom soup
 1 cup grated cheddar cheese
 2 bunches broccoli (or 1 can of peas)

knife, cutting board, can opener, pot to boil water in, and foil also needed.

Boil water in separate pot, add noodles to boiling water, cook until soft, and drain excess water.

Line inside of oven with foil, and place oven on top of 8 hot briquettes.

Chop broccoli and open soup can. Add all ingredients to Dutch oven and mix together, taking care not to tear foil.

Cover oven with lid, place 17 hot briquettes on lid, and cook for 30-40 minutes.

Chicken Gumbo

2 lb chicken breasts, 1" cubes 2 lb fresh okra, sliced 1/4" slices
 2 med onions, chopped 2 med bell peppers, chopped
 1/2 c celery, chopped 4 tbs cooking oil
 3 tbs flour 3 med tomatoes, cut up
 2 cloves garlic, minced salt & pepper to taste

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

Chicken In a Can

1 Whole Chicken, seasoned however you like
 1 Large Can, such as a large coffee can
 15 Charcoal Briquettes

Punch holes around the can 1" from the bottom (approx. 1" apart). Next, place the charcoal in the can and light. Allow the charcoal to ash over, then place the chicken (completely wrapped in foil and seasoned) in the can with legs up. It's okay if the legs stick out a little. Let cook for 3 hours no turning or tending to is necessary). After cooking, unwrap the chicken and it will fall off the bone. Good eatin' .

Chicken In Foil

1 sm Green bell pepper; chopped
 1/2 sm Red bell pepper; chopped
 10 Mushrooms; chopped
 4 Chicken breast; halved
 1 cn Pineapple slices; 8oz
 1 ts Butter or margarine
 Garlic powder, salt and/or pepper to taste
 4 16-inch squares aluminum foil

Divide the peppers and mushrooms into four equal parts. Coat a small area in the center of the foil with butter or margarine. Place a portion of peppers and mushrooms on the greased area of foil. Top with a

chicken breast and a pineapple slice. Season with garlic powder, salt and pepper.

Fold foil securely and check for leaks. Place on coals for 10 to 15 minutes per side.

Makes about 4 servings.

Chicken Lasagna

1 pkg. Lasagna noodles, cooked and drained (1 lb)
1 cup Chopped Onion
2 Garlic Cloves, chopped
2 Tbsp. Margarine or Butter
2 cans/jars Spaghetti Sauce, any flavor (26 oz)
1/2 cup Water
1 can Chopped Green Chilies, drained (4 oz)
1 tsp. Ground Cumin
1 pkg. Cream Cheese, softened (8 oz)
2 tsp. Chicken Flavor Instant Bouillon
3 cups Chopped Cooked Chicken
4 cups Shredded Mozzarella Cheese
3/4 cup Chopped Celery

Preheat oven to 375 F. In first Dutch oven, over medium heat, cook onion and garlic in margarine until tender. Stir in pasta sauce, water, chilies and cumin. Bring to a boil; reduce heat and simmer 10 minutes. In bowl, beat cream cheese with bouillon until fluffy. Stir in chicken, 1 cup mozzarella and celery. Generously grease second Dutch oven and in bottom, spread 3/4 cup sauce. Top with half each of the lasagna, chicken mixture, sauce and 1-1/2 cups mozzarella. Repeat layering, ending with sauce. Cover; using above chart, place coals over and under oven and cook 30 - 45 minutes or until hot and bubbly. Uncover. Top with remaining 1-1/2 cups mozzarella. Let sit for five minutes before serving

CHICKEN NACHOS

1 16 oz jar salsa
2/3 cups sour cream
2 7 1/2oz bags tortilla chips
2 cans chunk chicken, drained
2 cups shredded cheddar cheese

In medium pot, combine salsa and sour cream. Spread tortilla chips on a baking sheet. Layer salsa mixture, chicken, and then cheddar cheese on chips. Place on hot grill or in cardboard oven at 425 until cheese melts. Serve.

Chicken Pot Pie

In the Dutch Oven (DO) bottom heat, brown/cook some chicken along with onions/green peppers/celery. This chicken could be fresh that was cubed at camp or cut at home and brought out. You could substitute canned chicken or our groceries have precooked chickens. After the chicken and onions are done add a bag of frozen mixed veggies. Stir in one or two cans of cream of mushroom soup (or cream of any other that grabs you). Cover and heat from the bottom until bubbly then cover the top with canned biscuits (or dough from bisquick). Add top heat and cook until biscuits are brown on top.

Chicken Pot Pie

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

Crust (kind of like a dumpling)

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

1- 6 or 7 quart Dutch oven. 18 briquettes.

Heat coals until dusty. Sauté' Chicken and diced potatoes. Prepare the crust in a mixing bowl. When chicken is no longer pink, add the vegetables, cream of chicken, evaporated milk, and spices. Cook with lid on, until it starts to bubble. Then cover chicken mixture with the crust mixture. Divide the coals so that 8 are on the bottom and 10 are on the top. Bake for 25 minutes.

This is good comfort food. Andre' Jones (kinda like a French chef)

Variations....1-small can of mushrooms, 1 tsp parsley, 2 tbsp of crumpled bacon.

Chicken Pot Pie

3-3-1/2 lb Chicken	Chopped parsley
2-1/2 tsp salt	4 hard-boiled eggs, cut into wedges
1 stalk of celery, chopped	1 med onion, chopped
1/2 tsp saffron	4 med potatoes, peeled, cut
4 stalks celery, thinly sliced	1/4 tsp pepper

Dough:

2 c sifted flour	2 eggs
1/2 tsp salt	4-6 tbs water

Place chicken in dutch oven, add salt, pepper, celery, onion and saffron. Add water to almost cover chicken. Bring to a boil, reduce heat, cover and simmer about 1 hour or until the chicken is tender. Do not overcook. Remove the chicken from the broth. To make dough, place the flour into a mixing bowl. Make a well in the center of the flour and add the eggs and salt. Gradually work eggs into the flour, adding only enough water to make a soft but not sticky dough. Knead five minutes. Cover the dough with clean cloth and let rest 30 minutes. Divide the dough in half and roll out each as thinly as possible into a 15"

square and cut each square into 2" squares with a sharp knife. Add potatoes and celery to the broth, simmer 25 min. until vegetables are tender. Taste the broth and add more salt or pepper if needed. Add the chicken pieces and bring to boil. Slide the squares of dough into the broth, a few at a time, pushing them down gently. Cover and simmer 20 min. Ladle the pot pie into large soup bowls and garnish with chopped parsley and the wedges of hard cooked eggs.

Chicken Stew

This is a favorite of Troop 801 in Brea, California. Scoutmaster Gary Sanui and I have had a lot of fun playing around with this one. You can convert it into a beef stew by using beef cubes browned in hot oil and all cream of mushroom and cream of celery soup.

Ingredients:

- 2-3 pounds of chicken boneless, skinless chicken thighs (or breasts) cut into 1 inch cubes.
- 6 potatoes, peeled and cut into 1 inch or smaller cubes.
- 1-2 brown or yellow onions, chopped.
- 1 small package of baby carrots or chopped carrots.
- 3 small cans of cream of chicken soup
- 2 small cans of cream of celery soup (cream of mushroom soup can be used here if everyone likes mushrooms)
- 1 package of mushrooms, cleaned (optional)
- 1 teaspoon minced garlic
- Salt and Pepper, (and your favorite stew seasonings - bay leaf, sage, rosemary, etc.) Note added 8/14/00: If you can find Campbell' s Cream of Chicken Soup with Herbs, it makes the most awesome stew and you don' t have to add the seasonings.

Preparation:

Dump all the ingredients in the Dutch oven and mix together. Be careful not to tear the foil lining.

Cooking:

Cooks in about 1 - 1.5 hours. Test the potatoes to see if they are done. Carrots usually stay somewhat crunchy.

Serving:

Spoon on plate and serve with biscuits or over pasta noodles

Chicken-Rice Tortilla

Comments:

This is a recipe for those out backpacking/camping that have a stove only. No freezer/refrigeration necessary.

Ingredients:

Lipton Spanish Rice (add water and butter only kind)

1 small can cooked white chicken
Flour tortilla shells
sharp cheddar cheese
squeeze butter (optional)

Cook the Spanish rice as directed on the packaging (squeeze butter need not refrigeration - will last 2 weeks!) Drain the chicken and stir in a few minutes before the rice is done. Heat tortilla shells. Slice some sharp cheddar (sharp cheddar in a brick form needs no refrigeration - it'll last a week!) Pile your rice mixture and cheese into a shell and enjoy!!!

Left over flour tortilla shells can be fried with a bit of butter and sprinkled with a cinnamon sugar mixture. Yum! Yum!

Perfect hot meal after a day of hiking - preparation time - 20min tops! Serves one but I eat a lot!!!

Chili

1 lb minced beef
1 large onion
1 tsp. hot chili (we usually end up putting two in)
1 tsp. paprika
1 tsp. oregano
1 tsp. ground cumin
1 clove garlic (or to your taste)
1 tin chopped tomatoes
1 tin red kidney beans or baked beans
1 red and 1 green pepper

Directions:

Brown the beef, then remove it from the pan, just leaving the oil that has come out of the beef. Now chop the onion and soften in the oil. Drain off any excess oil, and add the beef, chili, paprika, oregano, cumin, garlic and the tin of chopped tomatoes. Remove the seeds from the peppers, dice the flesh and add to the pan. Leave to simmer for half an hour. Pour yourself a nice cold beer or glass of wine, while you prepare a crisp green salad. Now add the beans (drain kidney beans) leave for twenty minutes and serve with green salad and crusty french bread.

CHILI CHEESE NACHOS

1 large can chili mix
1 8oz jars Cheez Whiz
1 lb tortilla chips
1 head lettuce, shredded
4 tomatoes, chopped
1 cup sour cream
1/2 tsp dried red pepper

1/4 cups jalapenos, chopped
1 tsp Tobasco

Pour chili mix into medium pot and heat until just simmering. Add Cheez Whiz and blend well. Add dried red pepper, jalapenos, and Tobasco. Stir well to blend. Layer 1/2 of chips on a baking sheet, add 1/2 of chili mixture. Layer rest of chips, then rest of chili mixture. Top with lettuce, tomatoes, and sour cream. Serve.

CHILKAT CHEESE POTATOES IN FOIL

6-8 medium baking potatoes
1 stick butter or margarine
1 large onion, sliced
Salt
6-8 slices bacon, cooked
black pepper
1/2 lb sharp cheese, cubed

Slice potatoes onto 24-inch piece of heavy aluminum foil. Sprinkle with salt and pepper. Crumble bacon over potatoes. Add cheese and onion. Dot with pats of butter. Wrap loosely and place in 12-inch dutch oven. Cook over medium heat until done (about 1 hour). Serves 6-8.

Chops and Drops

Pork chops
Onion
Red peppers
Green peppers
Can of mushroom soup

Directions:

Put chops in skillet. Add soup and vegetables, cook maybe 30 minutes. Soon you have chops to drop for and it smells good too!

Cinnamon-Raison Roll-ups

2 cups Bisquick baking mix
1/2 cup raisins (can omit)
1/2 cup dairy sour cream
3 tablespoons milk
2 tablespoons margarine, softened
1/4 cup packed brown sugar
1/4 cup finely chopped nuts
1/2 teaspoon ground cinnamon
2 tablespoons margarine, melted
Granulated sugar

Spray Pam on the inside of Dutch Oven. Mix baking mix, raisins, sour cream and milk; beat 20 strokes. Smooth into ball on floured aluminum foil or wax paper. Knead 10 times. Roll into rectangle, approximately 12 x 10 inches. Spread with softened margarine (can use squeeze margarine also). Mix brown sugar, nuts and cinnamon; sprinkle over dough. Roll up tightly, beginning at 12" side. Pinch edge into roll. Cut into 12 slices. Place slices,

cut sides down, in the bottom of Dutch Oven. Brush melted margarine over the tops, sprinkle with granulated sugar. Bake until golden, about 13 minutes. Top with margarine if desired.

Cinnamon-Sugar Biscuit Stick

Can of ready to cook biscuits
 1/2 c. Sugar
 5 tbsp. Cinnamon
 1 Stick Butter
 Green Sick or Camping Fork

Directions:

Melt butter in square cake pan & keep warm. Mix cinnamon & sugar & place in pie pan. Open biscuits & roll into long strip. Roll onto stick and hold over fire without touching flames. Cook until light golden brown. When dough moves easily without sticking, it is done. With a for, roll dough in butter, place in cinnamon sugar and roll. Eat!

Troop 230 from Centralia has made this our official snack. The boys absolutely love making these. Once when we had eight boys we went through twelve cans in one night.

Coffee Can Cookery

2 Strips bacon
 1 Med. potato, sliced
 1 Med. onion, sliced
 1 Med. tomato, sliced
 2 Stalks celery
 1/3 lb Ground beef
 1 Carrot
 Salt and pepper to taste
 Coffee can and lid

Cut carrot in half lengthwise. Cut celery and carrot into 2" lengths. Cut bacon in half. Mold 2 meat patties. Place 2 pieces of bacon on bottom of can. Place layers of all ingredients. Repeat. Place closed coffee can on top of glowing coals for 25 min. Open lid and check after 10 minutes, if browning too rapidly, pour 2 Tb. of water in can.

COFFEE CAN COOKERY

Categories: Camping, Beef, Resort, Kids
 Yield: 1 Serving

2 Strips bacon
 1 Med. potato, sliced
 1 Med. onion, sliced
 1 Med. tomato, sliced
 2 Stalks celery
 1/3 lb Ground beef
 1 Carrot
 Salt and pepper to taste
 Coffee can and lid

Cut carrot in half lengthwise. Cut celery and carrot into 2" lengths. Cut bacon in half. Mold 2 meat patties. Place 2 pieces of bacon on bottom of can. Place layers of all ingredients. Repeat. Place closed coffee can on top of glowing coals for 25 min. Open lid and check after 10 minutes, if browning too rapidly, pour 2 Tb. of water in can.

Coke Chicken

Comments:

2 lbs chicken breast, or one whole chicken, cut into pieces
1 can Coca Cola or other cola
1 12 oz. bottle of catsup (I like Heinz)
1 lb. baby carrots
2 lb. small red potatoes, cut in half

Place chicken and vegetables into your Dutch oven. Mix the Coke and catsup, and pour over top. I have a 12 inch Dutch oven and put 12 coals on top and 12 on the bottom. Cook for about an hour, or until the chicken is done and the vegetables are tender.

COMMISSIONER PEPPER STEAK

2 lb beef chuck, fat trimmed
2 cup green onion, sliced
1/2 cup soy sauce
2 cup green peppers, chopped
2 clove garlic
4 stalks celery, chopped
1 tsp ground ginger
2-1/2 Tbsp cornstarch
1/2 cup olive or salad oil
1-3/4 cup water
4 tomatoes, cut into wedges

With a sharp knife, cut beef across grain into 1/8-inch thick slices. Combine soy sauce, garlic and ginger. Add beef, stir and set aside while preparing the vegetables. Brown meat in oil in dutch oven. If meat is not yet tender, cover and cook over low heat until tender (about 30 minutes). Add vegetables and cook over high heat until vegetables are tender-crisp (about 10 minutes). Add water, cornstarch, cook until thickened. Add tomatoes and heat. Serves 6-8.

Connie' s Beans

1 lb. bacon, fried crisp, broke into 1 inch pieces
1 lb. italian sausage, cooked, then sliced
1 16 oz. can of tomato sauce

- 1 large can dark kidney beans
- 3 cans cut green beans
- 2 cans lima beans
- 2 medium cans baked beans, homestyle
- 2 tablespoons mustard
- 3/4 cup brown sugar
- 1/2 teaspoon garlic powder

Directions:

Put all the ingredients in a large pot or dutch oven. Simmer 1-2 hours. Serve with biscuits on the side. Delicious. Boy Scouts love it!

Corn Bread Brunch!

Use a 12" Dutch oven

- 1 pkg. favorite breakfast sausage
- 1/2 small green pepper (optional)
- 1/2 small onion (optional)
- 8-12 eggs
- salt & pepper
- pancake syrup
- 1 large can Marie Callendars Corn Bread Mix or 2 boxes corn bread mix
- cooking oil spray
- 1 stick margarine or butter

Surround DO cavity with tin foil, being careful not to puncture or rip foil. Spray foil surface with cooking oil. Mix corn bread and spread half of mixture on bottom of DO. Brown breakfast sausage, green pepper and onion in fry pan, then drain and spread meat mixture evenly over corn bread base. Pour beaten seasoned eggs into frying pan and scramble slightly. Spread partially scrambled eggs over sausage mixture then top with remaining corn bread. Dot top of corn bread with margarine or butter and cover.

Cook at approx. 350 degrees for about 30-40 minutes, or until corn bread top is golden brown. Remove from DO and cut into desired pie slices, top with maple syrup, or country gravy and serve with fresh fruit kabobs on the side. Delicious!

Corn Casserole

- 1 can whole corn with juice
- 1 can cream style corn
- 1/2 cup melted butter
- 1 package Jiffy corn bread mix
- 1 cup sour cream
- 2 eggs
- 1 cup cheddar cheese

Mix all ingredients together, except cheese. Bake at 350 degrees for 25-30 minutes. Add cheese on top and bake for 8-10 minutes more.

Corn on the Cob with Chili Butter

8 Ears corn
 1 Stick butter, cut into bits
 2 Scallions, chpd
 1 cl Garlic, crushed .
 1 1/2 T Chili powder
 1 t Lemon juice
 Salt

Prep: 10 mins Marinate: 10 mins Cool: 10-15 mins. Prepare a medium fire. Gently peel back corn husks, leaving attached at base. Remove silk. In food processor, combine butter, scallions, garlic, chili powder, and lemon juice. Process until well blended. Rub 2t of this butter over each ear of corn. Fold husks back over; tie with string; soak corn in a lg bowl of cold water 10 mins to prevent burning. Squeeze out excess water. Place damp corn on an oiled grill set 4-6" from coals. Grill, turning and moving ears frequently, until outside leaves are lightly charred. Peel off husks and serve with additional chili butter.

Shared by Sherilyn Schamber

Cornbread

2 cups self-rising cornmeal
 1 egg
 2 cups buttermilk
 1/4 cup shortening

Melt shortening in 10" camp Dutch oven or combo cooker and add melted shortening to other mixed ingredients and pour back into oven. Bake for about 15 minutes, or until golden brown.

Cornbread & Black Bean Chile

Serves 6

1 lb lean ground or finely chopped beef
 1 large onion, chopped
 1 red bell or Anaheim pepper, chopped
 2 cloves garlic minced
 1 15 oz can black beans, drained
 1 12 oz can V8
 1 28 oz can tomatoes
 1 4oz can whole green chilies, chopped
 1 tsp cayenne
 2 tsp cumin
 1 tsp garlic powder
 1 tsp salt

Preheat Dutch Oven to 400 degrees. Brown meat, then add onion and peppers, cooking 10 minutes. Add remaining ingredients, bring to a boil and simmer 30 minutes. Combine cornbread ingredients in bowl or baggie

1 box Jiffy Cornbread Mix.
1/2 cup milk
1 egg

Place cornbread batter on top of chili, replace the lid and bake at 400 degrees until brown on top (appx. 30 minutes).

Corned Beef & Cabbage

2 lb Well trimmed corned beef boneless brisket or round
1 sm Head green cabbage, cut into
6 Wedges
6 md Carrots cut into quarters
1 sm Onion, quartered
1 Clove garlic, crushed .

Pour enough cold water on corned beef in dutch oven to just cover. Add onion and garlic. Heat to boiling, reduce head. Cover and simmer until beef is tender, about 2 hours. Remove beef to warm platter, keep warm. Skim fat from broth. Add cabbage and carrots, heat to boiling. Reduce heat and simmer uncovered 15 min. From: John Davis Date: 23 Mar 95

Corned Beef & Cabbage

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

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

Corned Beef & Eggs

2 tbsp Veg Oil
1 Small Onion, Chopped
1/4 to 1/2 Can Corned Beef
2 Eggs Per Person

Directions:

Saute onion and corned beef in vegetable oil until onion is translucent and corned beef is lightly browned. Scramble eggs in bowl and pour over beef/onion mixture. Cook until set (lifting edges). May also add cubed, cooked potatoes when browning beef for an even more filling breakfast.

Corned Beef Hash

1 lb. potatoes
1 tin corned beef
1 tin baked beans
Milk & butter

Directions:

Peel and dice the potatoes, boil in water. When soft add some mild and butter. Now mash until creamy. Add salt and pepper to taste. Chop up corned beef mix into potatoes, serve with baked beans and crusty buttered bread.

Corned Beef with Dijon Glaze

3 lb corned beef brisket 4 c water
 1/4 c vinegar 1/4 c Worcestershire Sauce
 2 bay leaves 8 whole cloves
 3 cloves garlic, crushed 1/2 c dijon mustard
 1/2 c orange marmalade 2 tbs horseradish
 2 tbs Worcestershire Sauce

Place brisket in dutch oven. Add water and next 5 ingredients, bring to a boil. Cover, reduce heat and simmer 2-1/2 to 3 hours or until tender. In a small saucepan, combine dijon mustard, marmalade, horseradish, and worcestershire sauce. Cook over medium heat, stirring constantly, until bubbly. Remove brisket and drain. Return to oven and spread with 1/2 c glaze. Bake at 350 for 20 min. Serve with remaining glaze.

Cowboy Beans:

1 lb. bacon, crisp
 1 lb hamburger
 1 lg. onion
 1 can pinto beans
 1 can kidney beans
 1 can chili beans
 1 can pork & beans
 1 can lima beans
 1 c. ketchup
 1/2 c. brown sugar
 Fry bacon, add hamburger and onion. Put other ingredients in pot cook slow several hours. They say to use a crock pot but it just as good with out one.

Cowboy Breakfast**6 Servings**

1 can chicken gravy (Franco American is good)
 1 can evaporated sweet milk (Carnation is good)
 1 Jimmy Dean Hot Sausage roll
 6 Pillsbury Country Biscuits (premade at home, ready to go)
 Small pinch of fennel seeds
 Ground pepper (to taste)

Heat up Hot Sausage with fennel and pepper till browned. Add chicken gravy and evaporated milk, bring to a boil, simmer 10-15 minutes, stirring slowly till thickened. Warm up biscuits on griddle or in foil on fire. Pour mixture over biscuits. Enjoy! Warning: high in cholesterol and fat, but unless you eat this yummy and sinful dish everyday, the bears' ll get you before this will.

Creole Skillet

Categories: Camping, Main dish, One-pot
Yield: 4 Servings

2 tb Margarine
1 md Onion - chopped
1/2 md Green Pepper - chopped
1/2 c Celery - chopped
2 tb Flour
2 ts Seasoning Salt (See Recipe)
2 cn Chunky Tuna
1 1/2 c Kernel Corn

Melt margarine in skillet and lightly fry onion, pepper and celery until tender crisp. Add flour and blend in. Add other ingredients and heat through. Serve with rice and grated Parmesan/Romano.

Crunch Salmon Casserole

425 g can salmon, drained
425 g can Australian Condensed Mushroom Soup
1/2 cup grated cheese
220 g can Australian Mushrooms
425 g can Australian Potatoes, drained and cubed
425 g can Australian Peas, drained
salt and pepper to taste
1 small packed potato chips, crushed.

Drain and flake the salmon, removing any bones. Heat the mushroom soup, add the cheese and allow it to melt. Add the small can mushrooms, cubed potatoes and peas to the soup mixture. Season to taste with salt and pepper before cooking over the medium heat for about five minutes. Add the flaked salmon the mixture and stir carefully. Continue to cook for a further ten minutes.

To serve, spoon some of the salmon casserole onto each plate and sprinkle with a generous amount of the crushed potato chips.

Dandelion Salad

1/2 c Cream
2 ea Egg
1 tb Sugar
1 ts Salt
4 tb Vinegar
1/4 c Butter
Paprika
Pepper
4 ea Sl Bacon, thick
1 Dandelion

Carefully wash and prepare the dandelion as you would lettuce. Roll in cloth and pat dry. Then put into a

salad bowl and place in warm place. Cut bacon in small pieces, fry quickly and drop over the dandelions. Put the butter and cream into a skillet and melt over a slow fire. Beat eggs, add salt, pepper, sugar and vinegar and mix with slightly warm cream mixture. Pour into skillet and under increased heat, stir until dressing becomes thick like custard. Take off and pour piping hot over dandelion. Stir thoroughly. Never use dandelion after it has begun to flower, for then it is apt to be bitter. Source: Pennsylvania Dutch Cook Book - Fine Old Recipes, Culinary Arts Press, 1936.

Dave' s Saucy Chicken

12" Dutch oven

6 to 8 boneless skinless chicken breasts

2 Tbs. canola oil

1 medium onion chopped

1 medium green pepper chopped

1/3 cup cider vinegar

1/2 cup brown sugar

3 Tbs. soy sauce

12 oz can tomato paste

1/2 cup mild salsa

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

Dishwasher Punch

1 cn Pineapple juice

1/2 qt Apple juice

1 pk Grape Koolaid

2 pk Berry punch Koolaid

1 pk Tropical Punch Koolaid

1 1/2 pk Strawberry Koolaid

11 qt Water

1 Red food color

Make sure all koolaid is pre-sweetened (or add appropriate sugar. Mix all dry together. Add water and juices. stir well. Add food color until it looks drinkable. Without food color, it should look like it' s name.

Doughboys

1/2 c Flour

1 ts Baking powder

1 ts Shortening

pn Salt

1/4 c Water

1 Hot dog

You can also use 3/4 cup of biscuit mix. Mix ingredients with shortening and then add water. Put hot dog on green stick and wrap dough around it. Cook holding 6 inches from coals so inside will cook and then brown nearer to the coals. Ensure the dough is not too sticky.

Dump Cobbler

1 pkg yellow or white cake mix
2 cans pie filling or 1 lg can fruit cocktail
Cinnamon
Butter

Pour cans of filling or fruit cocktail in bottom of dutch oven. Sprinkle cake mix over top of fruit, DO NOT STIR! Sprinkle with cinnamon and cut pads of butter and let fall on surface. DO NOT STIR, it will burn. Cover and bake until bubbly and top is lightly browned, about 30-45 min. Any combination of fruits can be used. I recommend 1 can apple filling and 1 can of fruit cocktail.

Dumplings

2 c Bisquick baking mix
2/3 c Milk

Mix 2 cups Bisquick baking mix and 2/3 cup milk until soft dough forms. Drop by spoonfuls onto boiling stew. Cook uncovered over low heat 10 minutes; cover and cook 10 minutes. Makes 10 - 12.

DUTCH (OVEN) PANCAKES

Ingredients :

1/4 c. butter or margarine
1/2 c. flour
1/2 c. milk
2 eggs
Bacon bits, fruit, nuts, optional

Preparation :

Melt butter in pie pan or round cake pan. Mix together flour, milk and eggs. Pour into pan (Optional - add bacon, fruit or nuts). Bake at 400 degrees for 20 minutes. Serve immediately with syrup or powdered sugar.

DUTCH OVEN 4-MAN CHILI

Ingredients :

1-1/2 c. hot Italian sausage, casing removed and crumbled
1 lg. onion, diced
4 cloves garlic, minced
2 tbsp. oil
2 (15 oz.) cans chili beans, undrained
2 (15 oz.) cans tomato sauce
1 (28 oz.) can whole tomatoes, drained and crushed

1 c. beef broth
 2 tbsp. chili powder
 2 tbsp. Jalapeno peppers, seeded and
 diced (optional)
 Shredded cheddar cheese
 Sour cream
 Green onions

Preparation :

In Dutch oven, cook crumbled sausage, onion and
 garlic in hot oil until sausage is no longer pink;
 drain. Add remaining ingredients except cheddar, sour
 cream, and green onion. Simmer uncovered about 40
 minutes. To serve, top each bowl of chili with a
 sprinkle of cheese, a dollop of sour cream, and green
 onion. Makes 6 servings.

DUTCH OVEN CASSEROLE

Ingredients :

1 tbsp. shortening
 1/2 lb. vermicelli
 1 lb. ground beef
 3 minced garlic cloves
 2 med. sized onions, chopped
 1 (16 oz.) can whole tomatoes
 1/2 c. boiling water
 1 green pepper, chopped
 4 celery stalks, chopped
 1 pkg. frozen mixed vegetables
 1 tsp. salt
 1 tsp. chili powder
 1 tsp. black pepper
 1/2 lb. sharp Cheddar cheese, sliced

Preparation :

Melt shortening in large heavy skillet or roaster.
 Break vermicelli into inch lengths and saute to medium
 brown color. Add meat and cook, stirring occasionally.
 Add remaining ingredients (except cheese) and mix
 thoroughly. Reduce temperature and simmer for 20
 minutes. Place slices of cheese on top of meat mixture
 and continue cooking for 5 minutes, or until cheese
 melts. Makes 6 to 8 servings.

DUTCH OVEN CHICKEN TETRAZZINI

Ingredients :

1 med. onion, chopped
 1/4 c. chopped celery
 3 tbsp. margarine
 2 c. cooked cubed chicken
 6 oz. (1 1/2 c.) spaghetti, uncooked,
 broken in pieces
 1 (10 1/2 oz.) can cream of mushroom
 soup
 2 1/2 c. chicken broth or bouillon

1 tsp. lemon juice
1/4 tsp. pepper
Pinch nutmeg
1/2 c. sliced mushrooms

Preparation :

Saute onion and celery in butter in Dutch oven or electric frying pan until crisp-tender. Arrange chicken in layer over vegetables. Add spaghetti in a layer. Combine soup, broth, lemon juice, pepper and nutmeg and pour over spaghetti, making certain all of spaghetti is moistened. Sprinkle with mushrooms over top. Cover, bring to a boil. Reduce heat and simmer, stirring occasionally, 15 to 20 minutes or until spaghetti is tender. Garnish with Parmesan cheese and paprika. 4 servings.

DUTCH OVEN LONDON BROIL

Ingredients :

London Broil
2 tbsp. oil
1 env. onion mushroom soup mix
Pepper
flour and water

Preparation :

Heat oil in Dutch oven on medium/low heat. Put meat in to brown. Sprinkle pepper on top. Turn over when brown on bottom. Brown top. Sprinkle soup mix on top. Turn heat to low. Put lid on; simmer for 2 hours. Turn over after 1 hour. When fork tender, remove from pot; keep warm. Make gravy: Mix flour and water in a cup to form a paste. Add 1 cup water to pan to heat up. Blend in paste, stirring constantly to blend into gravy. This is a very tender meat with an onion gravy good with mashed potatoes.

DUTCH OVEN PIZZA

Ingredients :

1 jar or can pizza sauce
Shredded Mozzarella cheese
Whatever you desire to put on your
pizza
6 loaves (small) French bread
Pepperoni

Preparation :

Dig a pit in which to place your Dutch oven and get good hot coals. Place Dutch oven in coals to preheat. Cut French bread in half and spread pizza sauce on each half, then put on whatever you desire on your pizza and then spread cheese over. Place in Dutch oven until cheese is melted. Eat and enjoy. Makes 12 pizzas.

DUTCH OVEN SHORT RIBS

Ingredients :

4-5 lbs. ribs
1 onion, chopped
1 clove garlic, minced
1 c. chili sauce
1 c. catsup
2 tbsp. vinegar
1 c. water
1/2 tsp. celery seed

Preparation :

Salt and pepper ribs; brown in 2 tablespoons hot fat. Add all other ingredients. Simmer until done. Skim off excess fat. Serve with mashed potatoes or noodles.

DUTCH OVEN STEAK

Ingredients :

3 lb. top round steak
1 c. flour
2 tsp. salt
1/4 tsp. pepper
1 tsp. MSG (optional)
1 lg. onion, finely chopped
2 cans condensed cream of mushroom soup
2 cans water
1 1/2 tsp. Worcestershire sauce
1 tbsp. soy sauce
1 c. shortening

Preparation :

Pound steak to 1/2 inch thickness. Add dry ingredients to flour and coat meat. Brown meat on both sides in shortening in a thick Dutch oven on top of stove. Remove meat from shortening. Combine onion, Worcestershire sauce, soy sauce, mushroom soup and water slowly to heated shortening. Add meat to mixture, cover and cook slowly for 2 hours. At 1/2 hour interval stir gently, adding water as needed. Makes 8 servings.

Dutch Oven BAR-B-QUE RIBS

Ribs (1/4 to 1/2 pound per serving)
Bar-B-Q sauce
Potatoes (1 - 2 per serving)
Bell Peppers {Red, Green, and Yellow} (1 each per 4 servings)
Onions (1 per 6 servings)

Cut the potatoes in large slices or quarter spears.
Cut onions in thick rings.
Cut peppers in slices.

Place potatoes on the bottom of the Dutch oven (about 1/4 full). Cover with a layer of onions followed by peppers. Cut the ribs into strips of two and place on top of the peppers. Now fill the rest of the oven in reverse order, peppers, onions, and potatoes. If you want more of a stew, add one cup of water (1/4 cup if stew is not desired), add two jars of Bar-B-Q sauce per 8 quarts. {TIP: you can change the flavor by trying any or all of these • add 1 to 2 cups of honey • add jar of salsa • mix the Bar-B-Q sauce with one hot/one not or one chunky/one not}

Place Dutch oven in pit on top of 1 inch of coals and cover with even amount of coals on sides and top. {TIP: ensure that Dutch oven is raised above the coals on stones, bricks, etc} Cook for 3 to 4 hours (3 hours for 8 quarts and more for larger ovens). {TIP: ensure that coals are not burning or glowing red under the Dutch oven, these will produce "hot spots" and could burn some of the potatoes}

Serve: Remove top potatoes and vegetables.

Serve the potatoes and vegetables as sides to the ribs.

Dutch Oven Bisquits

2 c Flour
1/2 ts Salt
3 ts Baking powder
4 tb Solid shortning
1 c Milk (diluted canned ok)

Blend flour, salt, baking powder and mash in shortning with a fork until crumbly. Add milk and stir until the dough sags down into trough left by spoon as it moves around the bowl.

Turn dough out on a floured surface, knead for 30 seconds, pat out gently until it is 1/2 inch thick. Cut with a round cutter or pinch off pieces of dough and form by hand.

Put bisquits into a greased Dutch Oven, cover, and bury in bright coals for 5 or 10 minutes or until golden brown.

Dutch Oven Bread

3 cups very hot water
1/2 cup butter
1/2 cup sugar
2 1/2 tsp salt
2 Tbs instant yeast
8 cups flour
oil for oven

Combine water, butter, sugar, salt, yeast and stir until butter is melted. Add approximately 5 cups flour and mix to form a thick batter. Continue adding flour until a stiff dough forms. Knead on a floured board until smooth (about 10 minutes). Placed in a greased 12 inch oven, cover with the lid and let rise

until doubled (about 45 minutes). Punch down and knead for a few minutes and place back in greased oven. Let rise until almost doubled. Bake at 350 degrees (12 coals on top and 8 on bottom) for 45 minutes. The top will be golden brown. Tastes great hot out of the oven with honey butter. Leftovers, if there are any, are great for French toast.

Dutch Oven Brownies

1 package Brownie mix for 8x8 pan
eggs per package directions

Prepare Brownie mix per package directions. Place in bottom of Dutch oven (or in round aluminum baking pan in oven). Cover and cook with 8 coals below and 16 coals on top for 20-30 minutes (do not overbake). Remove from bottom coals after 15 minutes.

Dutch Oven Chili Meal

You' ll need the largest dutch oven you can find, cause if you don' teat all of this, you' ll want to take some home. It' s even better the second day. This is not a cheap meal, but it will fill you up and all you need to complete it is some tortillas and a drink.

There are no set measurements:

3 Lbs. Ground Round (good stuff-less grease)
2 Lbs. Bacon
2 Lbs. dry pinto beans or 2 #10 can pork and beans- your favorite
6 large onions
4 large green bell peppers
1 stalk Celery
2 bottles of your favorite BBQ sauce
1 cup brown sugar
1 jar Honey
Garlic Powder - Salt - Pepper
Hot Chili salsa to taste

This will feed about 15 hungry people quite nicely.

If you use dry beans, you will have to soak them the required period before use. Take your oven and line it well with foil. Line the bottom and sides with the bacon strips. In another pan, quick cook the Ground round a little and drain the fat, don' t over cook.

(This is a layer type affair, please follow carefully)

While the ground round is being prepared, have another Scout dice the onions, peppers and celery. Now we' re ready to start!!!!

You have the bacon in place around the pot (with some left over). Now in layers, place in some onions, peppers, celery. Season with salt, pepper and a little galic powder (just a

little). Now a layer of beans (If you use canned beans, drain them first, but save the liquid). Now a layer of Ground Round. Now a Layer of Bacon. Now pour on some honey, BBQ Sauce and Salsa and sprinkle a little brown sugar. (These are thin layers, to fill the whole oven). Repeat this process of layers until all of the ingredients all used up. After this has cooked for a while (about 1.5 hour) you can stir it all together. If you need more liquid, add the bean liquid that you drained off earlier. This should be slow cooked for about 4 hours.

Dutch Oven Chocolate Strawberry Cake

You will need a 12 inch Dutch oven

(You can have a two layer cake with two ovens! Just double the recipe!)

Ingredients, in order of appearance:

Dry ingredients: Wet ingredients:

3 cups flour 3 eggs, beaten
2 cups sugar $\frac{3}{4}$ cup corn oil
1 tsp. salt $\frac{3}{4}$ cup half and half
1 tsp. nutmeg 1 cup chopped ripe bananas
 $1\frac{1}{2}$ tsp. baking soda 1 cup crushed pineapple
 $\frac{1}{2}$ cup cocoa 1 cup chopped strawberries
1 cup chopped pecans 1 tsp. vanilla
2 cups powdered sugar 3 Tbs. lemon juice

Directions:

Mix all of the dry ingredients in a large bowl.
Add the eggs and the corn oil and stir until just moistened.
Stir in the rest of the ingredients gently.
Lightly oil and flour a 12 inch Dutch oven and pour in the batter.
Bake about an hour putting 20 coals on the lid around the rim, 3 coals directly under the oven, and 6 to 8 around the bottom outside edge.
Rotate the oven and the lid every 15-20 minutes to even up the heat. Remember to pull the bottom coals $\frac{2}{3}$ of the way through the baking.
Near the end of the baking time stick a big toothpick in the center to make sure it' s done.
Flip the oven over with the lid on and remove the oven.
Let it cool off and frost. We like icing made with 2 cups powdered sugar, 3 Tbs. lemon juice, 1 tsp. vanilla, and 1 package cream cheese. Add a little water if it' s too stiff.

Dutch Oven Enchilada Casserole

2 lb. ground beef
1 teaspoon salt
1 large onion, chopped

- 1 can tomato soup (10 3/4 oz)
- 2 cans enchilada mild sauce (10 oz)
- 1 can water (10 oz)
- 1 package of corn tortillas
- 1/2 lb grated or sliced cheese

Brown together beef, salt and onion. Add tomato soup, enchilada sauce and water to beef mixture and simmer together. Place 3 or 4 corn tortillas on bottom of Dutch Oven. Remove 3/4' s of the meat mixture from pan, and place over top of tortillas. Add another layer of tortillas. Add a 1/4 lb of cheese on top. Add another layer of meat mixture. Place another layer of meat mixture. Place another layer of tortillas. Sprinkle with remaining cheese. Place like over Dutch Oven and let simmer until it appears to be done. Approximately 30-40 minutes.

Dutch Oven Jambalaya

- 1/4 cup Crisco or bacon drippings
- 3 pounds cubed pork
- 2 pounds sliced Andouille
- 2 cups onions, chopped
- 2 cups celery, chopped
- 1 cup bell pepper, chopped
- 1/2 cup garlic, diced
- 8 cups beef or chicken stock
- 2 cups mushroom, sliced
- 1 cup green onion, sliced
- 1/2 cup parsley, chopped
- 4-5 cups long grain white rice, or use your favorite
- Salt and pepper to taste
- Louisiana gold hot sauce to taste (about 2 tsp)

In a 8-quart Dutch oven (12 inch deep), heat Crisco or bacon drippings over medium-high heat on cooker (12 charcoal briquettes on bottom only). Sauté cubed pork until dark brown on all sides and some pieces are sticking to the bottom of the pot, approximately 30 minutes. This is very important as the brown color of jambalaya is derived from the color of the meat. Add andouille and sauté an additional 10-15 minutes. Tilt the pot to one side and ladle out all oil, except for one large cooking spoon. Add onions, celery, bell pepper and garlic. Add vegetables and sauté until all vegetables are well caramelized. Be careful, as vegetables will tend to scorch since the pot is so hot. Add beef stock, bring to a rolling boil and reduce heat to simmer (6-8 briquettes on bottom). Cook 15 minutes for flavors to develop. Add mushrooms, green onions and parsley. Season to taste using salt, pepper and Louisiana Gold hot sauce. I suggest that you slightly over-season since the rice tends to require a little extra seasoning. Add rice, cover and simmer (6-8 briquettes on bottom, 10-12 briquettes on top). Cook rice 30-45 minutes, stirring frequently. Serve with French bread. Serves 8-10

Dutch Oven Lasagna

- 1-1/2 lb. lean ground beef
- 23 oz spaghetti sauce
- 9 oz shredded mozzarella cheese
- 3 eggs
- 2-1/4 c cottage or ricotta cheese
- 1/4 cup grated Parmesan cheese

13 lasagna noodles
 1-1/2 tsp. oregano
 3/4 c hot water

Preheat the Dutch Oven. Brown the ground beef. When done remove the beef to a large mixing bowl. Add the spaghetti sauce to the beef and mix well. In another bowl, add the cottage or ricotta cheese, Parmesan cheese, mozzarella cheese (reserve a few ounces of mozzarella for later), eggs, and oregano, and mix well.

Place the layers in the oven in the following order: Four lasagna noodles into the bottom of the oven.

Spread about 1/3 of the meat mixture over the noodles. Spread 1/2 of the cheese mixture over the meat mixture.

Break up five noodles and place over the top of the preceding mixtures. Spread 1/2 of the remaining meat mixture over the noodles. Spread the remaining cheese mixture over the meat mixture. Break up the remaining noodles and place over the cheese mixture.

Spread the remaining meat mixture over the noodles. Pour the hot water all around the edges of the oven. Place the lid on the oven and bake one hour or until done. Check frequently.

NOTE: This recipe works well with charcoal (12 briquettes on bottom and 12 on top).
 Cooking time can be reduced by pre-cooking and draining the lasagna noodles.

Dutch Oven Meat Loaf

4 lbs. of ground beef
 3 eggs
 2 cups bread crumbs
 1 cup of ketchup
 1 large onion
 1 cup milk
 2 tsp. salt
 1/2 tsp. pepper

Mix beef, 1/2 cup of ketchup, and the remaining ingredients thoroughly. Spread into lightly greased Lodge 10" or 12" camp Dutch oven.

Stew at 350° for 60 minutes and top with remaining ketchup (and brown sugar, if desired) and bake for 15 minutes.

Dutch Oven Peach Cobbler

Did you ever have to stay in camp and cook your specialty dish while everyone else got to ride? Well, here' s the solution.You can do this in 10 minutes.

Ingredients

6 to 10 refrigerated pie crusts
 1 gallon of sliced peaches, drained and save the syrup.
 brown sugar
 cinnamon

butter or margarine

And if you like, dried prunes, raisins or dried apricots.

Grease your Dutch oven and add a pie crust or two. Put in a layer of sliced peaches then sprinkle with brown sugar and cinnamon and add plenty of butter.

Add another pie crust and repeat until you are out of peaches and pie crusts.

You can add the dried fruit to the peaches if you like.

Add the last pie crust and save some of the crust and fashion your brand to put on the top of the crust and it will brown darker than the other crust. Takes about 3 hours and not much fire under the oven.

Pour the rest of the syrup you saved over the dried fruit and keep it by the fire and boil it to reduce it and save until morning and you will have some mighty fine syrup to add to your hot cakes. If it ain' t enough, just add more water and brown sugar and boil it a little more and it' ll do.

Dutch Oven Pizza

- 1 pkg refrigerated pizza dough
- 1 small container squeeze pizza sauce
- 2 cups shredded pizza cheese
- Pizza toppings as desired

Spread pizza crust in bottom of well seasoned Dutch oven. Squeeze pizza sauce over the top or dough and spread. Cover with cheese and toppings as desired. Cover and cook with 8 coals below and 16 coals on top for about 10 minutes.

Dutch Oven Rump Roast

- 1-3 to 4 lb rump roast
- 2 tbsp real bacon bits
- 1-tbsp of margarine
- 1-large sweet onion
- 1-beef bouillon cube
- 1-can of Beef Mushroom Soup
- 1-small can of mushrooms

2 cups of cooked wide egg noodles

Start 25 coals and wait until there is a dusty coating. Set 12" Dutch Oven on 15 coals and sear the rump roast on all sides in Margarine. Add bacon bits and stir around, quarter the onion and add to the oven, slowly pour 1/4 cup of hot water and bullion cube over the roast. Cover and place 10 coals on top of lid. Cook for about an hour, and remove from heat, and whisk away coals off lid. Start up another 15 coals until dusty. Add Beef Mushroom Soup and can of mushrooms with juice, to the Dutch oven. Cover with lid, and cook on coals for about 45 minutes. Boil water in another pot and cook noodles drain. Remove oven from coals, Take the roast out of oven and place on a plate, slice beef, and serve with noodles and spoon the mushroom sauce on top.

If you want to add vegetables to the roast, add in the second stage of cooking.

Dutch Oven Scruppel

It may sound like an odd combination of ingredients, but it is a big hit every time!

Ingredients:

2 lbs of your favorite flavor of "Little Smokies".
Three large apples (red delicious seem to be our favorite)
One package (can) of Marie Callendars Corn Bread Mix
Water for the Corn bread mix
1/2 cup of brown sugar
Butter
Syrup

Preparation:

Put Little Smokies in the bottom of the Dutch oven (If you substitute pork sausage, brown it first and drain off the fat).

Core and slice the apples into 3/8-1/2 inch thick slices and layer them on top of the Little Smokies.

Sprinkle the brown sugar on top of the apples.

Mix the cornbread mix per instructions. Over 5000 ft. altitude add a few extra tablespoons of water. Pour the mix on top of the apples.

Cooking:

Cooks in about 45-55 minutes.

Serving:

Spoon on plate topped with butter and syrup. Yummy!

Dutch Oven Sweet and Sour Pork

You need a 12 inch Dutch oven for this fine oriental dish.

Ingredients:

4 lbs. pork loin, cut into 1 inch cubes 1 lb. bean sprouts
2 Tbs. butter or margarine 1 cup chopped water chestnuts
1 16 oz. (or so) can pineapple chunks 2 cups sliced mushrooms
1/2 cup vinegar 1/2 cup sliced red onion
1 1/2 cups water 1 bunch chopped green onions
5 Tbs. cornstarch 2 chopped green peppers
1 1/2 cups ketchup 4 stalks celery, chopped

Directions:

Use 8-10 coals underneath the oven and 18-20 on the lid.

Put the butter or margarine in a preheated Dutch oven and melt.

Add the pork, stirring until almost done.

Add all the vegetables except the mushrooms and cook until they are tender, but not mushy. Add the mushrooms. Add the everything else except the ketchup . Add a little water to the cornstarch, pour it in evenly and cook until thickened.

Remove from coals and stir in the ketchup.

Stir well and serve over rice with some soy sauce to taste.

Dutch Oven Trout

6 8 inch trout
12 sl Bacon
1 ts Ground pepper

Filet the trout. Lay three slices of bacon on the bottom of a Dutch Oven, put 1/2 a trout, flesh-side-down, on each slice. Sprinkle pepper lightly over upper sides of fish. Arrange a second layer of bacon and fish at right angles to the first, and continue to arrange other layers, each at right angles to one below it, until all the fish halves are in the pot. Cover the Dutch Oven, bury in coals, cook 35-40 minutes. Serve a slice of bacon with each half-fish.

Easy Beef Stew

2 lb. Stew meat
3 large onions
Potatoes
Corn
Carrots
Peas
Cauliflower
2 Beef bouillon cubes
Mushrooms
Seasonings
Cornstarch
Water
Kitchen Bouquet

Cut meat into pieces of eating size, Cut onion into quarters, Cut vegetables and potatoes into desired size for eating. Put 1/4 inch of oil in Dutch oven and place on coals. When oil is hot, add meat and onions. Cook until meat is browned. Remove pot from fire and drain off excess oil. Add all vegetables, potatoes, and mushrooms. Add seasoning to taste. Add bouillon cubes. Add enough warm water to cover vegetables. Cover and place pot on coals. Put 10 coals on top. Cook until vegetables are tender. When vegetables are tender, add corn starch to thicken water mixture. Add some Kitchen Bouquet to create browner gravy.

Easy Camp Hamburger & Vegetable Foil

Comments:

1lb of Hamburger Meat
1 bag of frozen mix veggies (you can use what ever you like.. I use a blend of mixed veg. with broccoli, carrots and cauliflower etc..)
Butter
salt and pepper
Toni' s (Creole seasoning for those who like an extra kick)
aluminum foil (heavy)

Use a piece of foil big enough to hold everything. Lay flat and place hamburger meat and veggies on foil. Top with butter, salt/pepper & Toni' s or garlic is good too!! Fold foil up and close ends. With fork punch a few holes at the top to let a little of the heat escape. Not a whole lot so that the steam will cook the mixture. After meat starts to cook well. I usually punch holes around far ends to let the grease run off, try to let it run off away from coals or fire (I usually cook on grill. but have cooked on open fire) Let cook for about and hour or until meat is done and that' s it.. your done!!

Easy Dutch Oven Chicken and Potatoes

Boneless, skinless chicken breasts (about 6 – 8)
10 medium potatoes, quartered
2 onions, quartered
1 pound carrots, cut (Or use the pre-packaged baby carrots)
1 16oz bottle fat free Italian salad dressing

Cut each chicken breast into two pieces. Put all ingredients into 12" dutch oven. Place 12 briquettes on top of the dutch oven, and 12 underneath. Cook for about one hour.

Easy Sausage Pizza Bake

1 lb pork sausage
3/4 cup chopped onion
3 cups Bisquick baking mix
1 1/2 cups water
1 jar (15 1/2 oz) thick spaghetti sauce
1 can (4 oz) mushroom stems and pieces, drained (if desired)
1 can (2 1/4 oz) sliced ripe olives, drained

1 green pepper, cut into thin rings
2 cups shredded cheddar cheese

Grease the inside of the Dutch Oven. Cook and stir sausage and onion in skillet until sausage is brown; drain. Mix baking mix and water until thoroughly moistened; spread batter in oven. Spread spaghetti sauce carefully over batter; top with sausage mixture and the remaining ingredients. Bake until crust is golden brown. Approximately 25-30 minutes.

Easy Stroganoff

2 ts Butter or margarine
1 cn Cream of mushroom soup
1 lb Round steak, cut into thin stripes
1/4 c Water
1/2 c Sour cream
1/2 c Chopped onion
1/2 ts Paprika

Melt butter or margarine in skillet. Brown strips of round steak in hot fat. Add onion and brown. Stir in soup, water, sour cream and paprika. Cover and cook over low heat about 45 minutes, or until meat is tender. Stir frequently. Serve over hot noodles (wide egg noodles, etc.) or rice.

Egg & Cheese Croissants

4 croissants sliced open
8-10 eggs
Sliced cheese (american melts the best)

Directions:

Soft scramble the eggs in a pan. When almost done open up croissants and lay the eggs to cover. Then place the cheese slice on top and put in microwave for 45 seconds or so - until the cheese is melted. If you do not have access to a microwave, you can wrap the croissants in aluminum foil and place in oven at 325° for about 10 minutes.

Egg in a Nest

1 Slice of bread
1 Egg

Make a hole in the centre of the slice of bread and place in frying pan and break egg in the centre of the hole and leave to cook.

Eggs in a Nest

1 Servings

1 piece of bread
 1 egg
 salt and pepper
 butter
 Chopped green onions(optional)
 a circle shaped cookie cutter if you don' t have one use a Shotgun glass
 or a small glass.

First butter both sides of bread and place it in a fryingpan
 then take the cookie cutter and cut a small circle in the center of
 the bread.Next crack the egg into the center. Fry on both sides
 untill egg is done and the bread is browned to your liking.Finally
 sprinkle the green onions and the seasonings of your choice on top
 and enjoy.

ELK CHILI WITH BLACK BEANS

Vegetable oil	1 tsp. coarse black pepper
2 lbs. Elk burger or elk roast cut 1/2" cubes	1 tsp. ground cumin
3 - 4 Italian sausages cut into pieces	2 cans black beans drained
2 medium onions diced	2 cans diced tomatoes (do not drain)
2 tsp. crushed garlic	2 cans Rotel (do not drain)
2 tbs. chili powder	1 tbs. Tabasco sauce
2 tsp. salt	1-2 C water

In 2 tbs. oil, brown meat in three batches, removing to bowl as it browns. In drippings, cook onion and garlic for a few minutes. Return meat to pot, add spices, cook for 1 minute. Add beans, tomatoes, Rotel, and Tabasco. Add water if necessary. Heat to boiling, then simmer for at least 30 minutes. Chili will be spicy but not extremely hot. Add more chili powder if desired. Serve with crackers, onions and/or shredded cheese.

EXTREME GARLIC CHICKEN WINGS

3 lb. chicken wings
 1/4 cups olive oil
 40 cloves garlic or 2 jars chopped garlic
 1/4 tsp salt
 1/4 tsp pepper
 1/4 tsp rosemary
 1/4 tsp thyme
 1/4 tsp oregano
 1 loaf crusty Italian bread

Place wings in single layer in bottom of Dutch oven. Combine remaining ingredients and pour over wings. Cover and bake at least 11 hour. Serve with bread dunk in oil-garlic

mixture.

Fabulous Pork Tenderloin

1 pork tenderloin roast (boneless chicken breasts can be substituted)
 5 small red potatoes
 3 carrots
 1 medium onion (sweet if possible)
 2 zucchini
 1 tomato
 1/4 lb. of fresh green beans
 4 half-ears of corn (cobbettes)
 garlic salt
 olive oil
 ground pepper

Spread 2 layers of heavy duty foil side by side, with middle overlapping. Drizzle olive oil onto foil. Place tenderloin in the center (lengthwise) of the foil. Cut potatoes into 1/4 inch slices and place on and around the meat. Cut other vegetables into large pieces and place on and around the meat. Sprinkle with garlic salt and pepper. Cover food with another piece of foil and fold the top & bottom foil together to seal the packet. Place on hot coals for 60 to 90 minutes.

As a variation, leave out the olive oil, garlic salt & pepper, and cover the meat & veggies with Italian salad dressing instead.

Festive Chicken Bake

1/4 c flour 2/3 c light molasses
 1 tsp salt 1/4 tsp pepper
 2-1/2-3 lb frier chicken 1 tbs prepared mustard
 2 tbs oil 1 tbs cider vinegar
 1 can (8 oz) Sliced pineapple 1 can (16 oz) sweet potatoes,
 drained

Combine flour, salt and pepper. Coat chicken pieces in flour mixture. Brown in hot oil. Drain pineapple, reserving juice. Combine juice, molasses, mustard, and vinegar, mix well. Place chicken in dutch oven, arrange potatoes around chicken. Brush with half of the sauce. Cover and bake at 350 for 30 minutes. Top with pineapple, brush with remaining sauce, cook 30 min more.

Fiddlehead Ferns

Fiddleheads, as the name suggests, are tightly coiled baby ferns that resemble a fiddle. New Brunswick has laid claim to being the Canadian home of these delicacies. Fresh fiddleheads are harvested just as the ostrich fern begins to poke its head through the soft earth. Fiddleheads are completely organic, grown with no additives or artificial fertilizers.

It is only in the early spring that these fronds are found in abundance along the river banks. Thus the season is short and the demand great for this unique vegetable.

HOW TO COOK FIDDLEHEADS:

1. Wash in cold water, using several water changes, briskly swishing the fiddleheads about. 2. Bring a pot of water to a vigorous boil. Use 3 cups of water for each pound. 3. Add the fiddleheads to the boiling water and simmer until just tender (about 15 minutes). 4. Drain and serve with butter, salt and pepper to taste. A few drops of vinegar may be desired.

PS: Don' t be alarmed when you see your cooking water turning dark, with bits of frond in it. This is normal. In fact, if you strain this water, it may be added to home-made soups, supplying many nutrients and good flavour.

HOW TO HOME-FREEZE FIDDLEHEADS:

Take advantage of fiddleheads availability now, and freeze for later use.

1. Wash the fiddleheads in several changes of cold water. Drain. 2. Fill a pot with enough water to cover. Bring to a hard boil. 3. Place the fiddleheads in the boiling water (using a wire basket is more convenient). Return water to boil for 3 to 4 minutes. 4. Drain and immediately plunge the fiddleheads into very cold water, to cool them. 5. Place fiddleheads in freezer bags, add ice cold water to cover. Squeeze gently to eliminate air bubbles. 6. Seal the freezer bags or containers and place them in the freezer. Try to keep at least one inch between the bags to facilitate quicker freezing.

7. To use, cook from frozen.

Filet Mignon with Merlot and Mushroom Sauce

14" Shallow Dutch Oven
Serves 9

Reduction:

1 - 750 ml bottle Merlot
2 - 14 ½ ounce cans chicken broth
1 - 14 ½ ounce can beef broth

Boil wine, chicken broth and beef broth in a 12" shallow dutch oven over high heat until mixture is reduced to 2 cups, about 1 hour.

9 - 1 ½ inch thick filet mignon steaks
2 tablespoons olive oil
Freshly cracked four-pepper blend
Real Salt

Sauce:

1/4 cup chopped shallots
1 teaspoon freshly chopped garlic
1 teaspoon freshly chopped thyme
2 cups sliced fresh brown mushrooms
2 tablespoons (1/4 stick) unsalted butter, room temperature
1 tablespoon all-purpose flour

Heat olive oil in a 14" shallow dutch oven over medium-high heat. Sprinkle steaks on both sides with real salt and cracked four-pepper blend. Cook steaks until medium rare to medium (about 6 to 10 minutes on each side, meat thermometer reading 140 to 150 degrees). Transfer to a plate and cover to keep warm.

Add shallots, garlic and thyme and mushrooms to dutch oven and stir for 30 seconds. Add 2 cups reduced wine mixture to dutch oven and bring mixture to a boil, scraping up any browned bits. Mix butter and flour together in a small bowl. Add this mixture to sauce and whisk until smooth. Boil sauce until thick enough to coat spoon, about 2 minutes. Place steaks back into sauce until ready to serve. Serve steaks with sauce over the top and extra sauce on the side.

Finger Lickin' Fish

Filet of any fish
Packet of Lipton Onion Soup
2 tbsp flour
Pepper

Directions:

Put flour and pepper into opened packet of onion soup - shake and mix - put filet of fish on sheet of foil - shake soup mix on both sides of fish - wrap foil tightly and insert on grill or campfire for approx 3 1/2 min. (longer if thick) --YUM!

Comments:

Sprinkle with Blacken spice for "Blackened Fish".

Fireside Coffee Mix

2 c Non-dairy coffee creamer
1 1/2 c Carnation hot cocoa mix
1 1/2 c Instant coffee (reg or dec)
1 1/2 c Sugar
1 ts Ground cinnamon
1/2 ts Ground nutmeg

Combine all ingredients in a large bowl, stirring well. Store in an airtight container. To make 1 cup; spoon 2 tablespoons plus 1 teaspoon of mix in a coffee mug. Add 1 cup boiling water, stir until well blended.

Fisherman' s Breakfast

Comments:

1 package frozen Potatoes O' Brien
1/2 lb ham cubed
1 dozen eggs, beaten
2 TBS cooking oil

Preheat large skillet or dutch oven. Add oil and heat about 30 seconds. Add frozen potatoes. Stir often to prevent sticking. Cook until slightly browned. Add ham and cook another 3-4 minutes. Add eggs and scramble everything together.

Serve alone or add shredded cheese and or salsa

Flank Steak Teriyaki

4 - 6 flank steaks
 1 tb Salad oil
 1/4 c Sugar
 1 ts Ginger
 1/2 ts MSG
 4 - 6 pineapple slices
 1/2 c Soy sauce
 2 tb Sherry (optional)
 1 Clove garlic, crushed .

To form marinade, combine all except steaks and pineapple. Mix well and pour over steaks. Let marinate 1 to 1-1/2 hours. Fry steaks in very hot oven or skillet brushing once with marinade. Add pineapple during last few minutes, brush with marinade and cover. Cook 3-5 min. Serve over rice.

Flank Steak Teriyaki

4-6 flank steaks	4-6 pineapple slices
1 tbs salad oil	1/2 c soy sauce
1/4 c sugar	2 tbs sherry (optional)
1 tsp ginger	1 clove garlic, crushed
1/2 tsp MSG	

To form marinade, combine all except steaks and pineapple. Mix well and pour over steaks. Let marinate 1 to 1-1/2 hours. Fry steaks in very hot oven or skillet brushing once with marinade. Add pineapple during last few minutes, brush with marinade and cover. Cook 3-5 min. Serve over rice.

Foil Bag Surprise

1 package of polish sausage sliced
 1 green pepper sliced
 1 onion sliced
 1 package fresh mushrooms sliced (We use two, because we love mushrooms)
 1 package hash browns, or potatoes o' brien
 garlic powder, salt, pepper to taste.

Mix all of the above in a foil bag. Roll up end to seal. When heated all the way through, cut a slit in the foil and serve out of the bag. NO DISHES TO CLEAN!!

The beauty of this is that you can make it at home before you leave to camp. Just pitch it in the cooler before you leave. When you get there throw it on the grate with a loaf of French bread. rolled up in foil)

Foil Breakfast

Heavy Duty Aluminum Foil - doubled and buttered. Form pan.
Beat 6 eggs (as if scrambling)
Slice sausage links or use sausage patties crumbled (can substitute bacon, etc)
Small onion diced
5 potatoes sliced thin
Salt and Pepper to taste.

Directions:

Combine all ingredients into the aluminum foil pan. Close foil over ingredients, making sure it is sealed tightly. Place on grill and turn frequently. Takes approx. 1 hour with a low fire.

Foil Dinner

12 Potatoes, partially cooked
12 Carrots or other vegetable
3 lb Ground beef
Salt and pepper to taste

For single servings: Cut one potato into small pieces. Cut carrot into sticks. Make a patty of 1/4 lb. ground beef (3/4 inches thick). Place all ingredients side by side on a piece of foil. Season to taste, wrap in foil and put packet into embers or onto grill. Cook 10 to 20 minutes.

Other combinations: Ham, pineapple and sweet potato; Chicken legs, onion and potato; Hot dogs and onions; Hot dogs with cheese and bacon; Hot dogs with apples and cheese.

Foil Dinner Meatballs

1 package of frozen meatballs (thawed)
2 cans of sliced potatoes
2 cans Cream of Chicken or Celery soup

Place several meatballs on a square of heavy duty foil. Add several potato slices and enough soup to cover. Fold and seal foil packet well and place on hot campfire coals. Cook 10 minutes, then turn and cook on the other side for an additional 10 minutes.

Foiled Burgers

1 lb Ground beef
4 Squares heavy duty foil (16x16 inches)
4 Carrots; chopped
1 cn New potatoes; sliced (16oz)
2 sm Green peppers; chopped
Dehydrated onion flakes
Worcestershire sauce
Salt & pepper to taste

Separate the meat into 4 portions. Place each portion in the center of a aluminum foil square. Top with equal portions of chopped carrots, potatoes and bell peppers. Season with dehydrated onion flakes, Worcestershire sauce, salt and/or pepper to suit your taste. Seal the foil, check for leaks. Place on the coals for 10 to 15 minutes per side.

Foiled Chicken

1 sm Green pepper; chopped
1/2 sm Red pepper; chopped
10 Mushrooms; chopped
4 lg Chicken breasts
1 cn Pineapple slices (8oz)
Non-stick cooking spray *or* 1 tsp butter
Garlic powder, salt and/or pepper to taste .
4 Squares heavy duty foil (16x16 inches)

Divide the bell peppers and mushrooms into 4 equal parts. Coat a small area in the center of the foil with cooking spray or a small amount of butter. Place a portion of peppers and mushrooms on the greased area of the foil. Top with a chicken breast and a pineapple slice. Season with garlic powder, salt and pepper to your taste.

Fold the foil securely and check for leaks. Place on the coals for 10 to 15 minutes per side.

Forty Mile Stew

(the best Dutch oven meal you ever had)

Prepare: 2 qts. sliced potatoes, put in cold water until ready to use.

Prepare: 1 qt. diced carrots

Prepare: 1 1/2 cup chopped onions

1 1/2 Lbs. grated sharp cheese

1 1/2 Lbs. hamburger

1 1/2 Lbs. link sausage, cut into 4 pieces each, cook this ahead!

In Dutch oven:

Cook the hamburger in the hot Dutch oven, until brown. At this point, add the lightly drained potatoes, carrots, onions, and salt and pepper. Mix, and return the lid until vegetables are done. Now , you may add the sausage, and grated cheese, (do not stir at this point) and return the lid, until the sausage is heated, and the cheese is melted. Use 15 charcoals under & 10 on top of oven.

This will probably fill a 12 to 14 inch Dutch oven. Enjoy!!

French Style Roast Beef

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

Place beef roast, salt, thyme, clove, peppercorns, bay leaf and garlic in Dutch oven, add water. Heat to boiling, reduce heat and simmer covered for 2-1/2 hours. Add remaining ingredients. Cover and simmer until beef and vegetables are tender, about 30 min.

Remove beef and vegetables. Cut beef into 1/4" slices. Strain broth and serve with beef and vegetables.

French Toasted Sandwiches

6 slices cheese
12 slices Italian bread
Milk
Flour
2 eggs, beaten

Dip sandwiches in milk, then flour, then egg. Brown on heated grill.

Fried Biscuits

Canned biscuits
Butter
Jelly

Directions: We have made these since our children were little. You use a dutch oven, heat cooking oil, cut each biscuit in half. Drop in the oil, cook and then turn so both sides are golden brown. We always cook them outside on a Coleman stove. You can have a Biscuit without an oven!

Fried Green Tomatoes

4 green tomatoes, sliced
Salt, pepper, or cayenne
1 cup white or yellow cornmeal
1 cup flour

Salt and pepper 1/4" tomato slices. Coat both sides of your tomato in flour/cornmeal mixture and saute over medium heat in a cast iron skillet until brown.

Frying Pan Cookies

2 Eggs, unbeaten
1 c Sugar*
1 1/2 c Dates, chopped
Salt

Servings: 36

Cook over a low heat for 10 minutes, stirring constantly. Remove from stove and add 2 cups of Rice Krispies.

Roll in balls and dip in coconut.

*Would recommend from nil to 1/2 c sugar. Dates, coconut and Rice Krispies supply sufficient sweetener in my opinion.

Garlic Chicken

- 1 Whole cut up chicken
- 1 Bottle Soy Sauce
- Garlic - as much as you like

Directions:

Slice the garlic into thin slices and take a narrow blade knife and poke narrow holes into the chicken. Insert a garlic slice into each hole. Sprinkle Soy over the chicken to cover. Grill over fire or charcoal while sipping your favorite cool drink. Eat directly off grill. You will be surprised at how good this simple dish tastes.

Gold Miner' s Packs

Ingredients:

- 1 package of polish sausage cut into 4 links
- 1 small bag of hash brown potatoes
- 1 small onion
- 4 tspns of cooking oil or butter
- salt and pepper
- 4 pieces of aluminum foil

Directions:

Place 1 polish sausage link, 1/4 of the hash browns, 1/4 of the onion, and 1 tspn of cooking oil or butter in a piece of foil. Fold it over and seal it and place it either on the grill or in the hot coals along the edge of your campfire for about 20 to 30 minutes. When it is done, salt and pepper to taste. Easy to fix and clean up is a breeze

Gourmet Mountain Pies

4 Servings

What you need:

- 1 mountain pie maker (cast iron, 2 sided plate with long handle, found in K-Mart, etc.)
- 1 roll of Pillsbury crescent rolls
- 1 can of fruit (peaches, cherries, apples, etc.)
- 1 can of cooking spray (Pam)
- OPTIONAL: powdered sugar and a couple of drops of water for a glaze.

Spray insides of mountain pie maker with cooking spray, press crescent roll to fit one side of pie maker, add fruit, place another crescent roll on top of fruit, pinch ends of crescent rolls together and clamp the other side of mountain pie maker to close. Cook over open fire (not in the coals) for about 5 minutes on each side until golden brown. Glaze the top if desired.

Also great with pepperone, cheese and pizza sauce.

Gorp

1 c Corn syrup or molasses or Honey
 3/4 c Milk powder
 1 c Oatmeal
 1/2 c Peanut butter
 1/2 c Chocolate chips
 1/2 c Wheat Germ
 1/2 c Crushed peanuts
 1/2 c Raisins

Mix all the ingredient thoroughly. Roll into balls and each in a small piece of wax paper, twisting ends and chill.

Grandma Audleman's Bread Puddin'

2 c Milk	2 tsp cinnamon or nutmeg
1/4 c Butter	1/4 tsp salt
2 eggs	8 slices week old bread
1/2 c Sugar	1/2 c Raisins

Dice bread into small cubes. Beat eggs and salt together. Place milk and butter in 2 qt saucepan and heat until scalded. Mix in bread sugar cinnamon and eggs. Stir until bread is well soaked. Stir in rasins and pour mixture into 1 1/2 qt casserole dish and put into dutch oven on a trivet. Bake until toothpick comes out clean at 350, about 30-40 min. Top with cinnamon sugar or brown sugar.

Grandma Murray's Award Winning Spuds

1 lb. of sliced bacon cut into small pieces
 1 large onion, chopped
 4 to 6 hot links sliced into chunks
 5 lbs. of potatoes peeled and sliced thin
 1 pound of grated cheese (your choice, we like cheddar)
 12inch Dutch oven

Brown bacon pieces in oven over 12 to 14 coals. When bacon is almost finished, add hot links. Be careful not to over cook the hot links. Just lightly brown them. Now add onions. Let them cook with the meat for 2 to 3 minutes. Add sliced potatoes. Stir everything together. Make sure all the meat is distributed as evenly as possible through the potatoes. Season to taste. (We use garlic salt and black pepper.) Cook with 12 to 14 coals under the oven and 10 to 12 on top for 30 to 40 minutes, or until potatoes and onions are done. This will need to be stirred at least once when cooking. Don' t stir too much unless you like "potato mush"! When they are finished take them off the coals, add the cheese, and cover again. Allow cheese to melt and serve. Feeds 8 to 10 hungry people.

*Note: 1 large bag of potato shreds can be substituted for the fresh potatoes to save time.
(If you really need to!)

Great Outdoors Potatoes

6 Potatoes
1/4 c Olive oil
2 ts Lemon juice
1 ts Dijon mustard
1/2 ts Corriander
1/2 ts Fresh ground peppper
1 ts Minced onion
1 Pureed garlic clove .
1 ts Paprika

Scrub potatoes and cut into quarters, keeping skins on. Boil until tender, and coat them with the dressing which you can prepare in advance. Wrap the potato quarters in tin foil, and place on coal to brown.
Delicious with meat or fish.

Origin: Ms. Reggie Levack, Brantford, Ontario. From Canadian Living magazine, Alcan Tin Foil Ad. Shared by: Sharon Stevens

Green Bean Casserole

Drain two (3 or 4) cans of French cut green beans (these are cut down the length not across the width). Add 1 or 2 cans of cheddar cheese soup (depending on how many beans). From a can of French Fried Onion Ring Bits, crumble about 2/3 into green beans and stir in. Add the remainder of the onions to the top as topping. There is nothing in here that really needs cooking so just get it all hot and bubbly and go for it.

GREEN ONION DIP

2 cups mayo
1 cup yogurt
1 cup sliced green onions
1/4 cups parsley flakes
2 tsp Dijon mustard
1 tsp minced garlic
1 tsp salt.

Combine all ingredients in small pot and blend with fork or whisk 3until smooth. Cover and chill until ready to serve.

Grilled Corn in the Husk

4 ears of fresh corn on the cob
Margarine

2 teaspoons fresh herbs of choice

Salt and pepper to taste

Pull the husks back from the corn but do not detach. Discard the silk. Return the husks to original position. Soak corn in water 30 minutes. Wrap in foil and place in hot coals, turning occasionally, 20 minutes until tender. Discard the husks, spread with margarine, sprinkle with herbs, salt and pepper.

Grilled Potato Chips

2 large Idaho baking potatoes (about 1 pound)

1 tablespoon vegetable or olive oil

Salt and pepper to taste

Optional: 2 tsps. Malt Vinegar

Oil the foil with nonstick vegetable spray away from the fire. Place foil on a grill rack over medium hot coals. Cut the unpeeled potatoes into lengthwise slices slightly less than 1/4 inch thick. Rub with oil. Grill the potato slices, turning occasionally, until rich golden brown and tender on the inside (10-13 minutes). Sprinkle with salt, pepper and vinegar. Serve warm.

Grilled Sausage & Sweet Mustard in Tortillas

1 lb Hot or sweet Italian sausage or Spanish choriza*

1 c Hearty red wine (such as Italian Barolo or Spanish R10ia)

9 8-inch flour or 6-inch corn tortillas

Honey mustard** or Dijon mustard

Place sausage in single layer in 9-inch skillet. Pour wine over sausage. Bring to boil. Reduce heat, cover partially and simmer until sausages are cooked through, turning frequently, about 12 minutes. Remove sausage from pan and cool slightly. Discard liquid. (Can be prepared 1 day ahead. Cover tightly and refrigerate. Bring to room temperature before continuing.)

Prepare barbecue (medium-high heat). Cut sausages into 1/2-inch slices. Thread slices on long metal skewers, using 3 to 4 skewers. Cut tortillas into quarters and wrap in foil. Place tortillas on side of grill to heat through. Grill sausage until heated through and charred on all sides, about 5 minutes.

Remove sausage from skewers and place in serving bowl. Serve sausage with tortillas and mustard.

*A fresh pork link sausage flavored with garlic and spices, and milder than Mexican chorizo. Spanish chorizo is available at Spanish markets.

**Available at specialty foods stores and also some supermarkets.

Grilled Shrimp

1 lb large shrimp

bacon slices cut in 1/2

pepper jack cheese

Wash, shell, and Devin shrimp. Slit the back of each shrimp. Place a small slice of cheese in the slit and wrap with a piece of bacon. Use a toothpick to hold together. Cook on the grill until bacon is slightly crisp. This is delicious and easy.

Grinders

1/2 pound chopped bologna
 1 cup grated American cheese
 3 Tablespoons mayonnaise
 1/3 cup pickle relish
 6 chopped olives
 Butter
 6 buns

Butter buns. Mix rest together and heap on buns. Wrap each in heavy foil. Seal. Heat on hot coals for 5 minutes each side.

Ground Beef Plus

1/3 lb Ground beef per person

Brown the ground beef thoroughly in the frying pan and drain off excess fat. Add whatever you want like onion, green pepper, celery, can of soup cheese, a small can of spaghetti or beans or macaroni or corn or tomatoes and seasoning.

Grunch

1 c Peanut butter
 1/2 c Honey
 1/2 c Crushed graham crackers
 1/4 c Powdered skim milk
 3 tb Cinnamon
 1 tb Powdered cloves

At home, mix ingredients. Store in plastic container and place in the refrigerator to harden overnight. Store in a plastic squeeze tube for easy carrying. Makes two cups.

Ham & Potatoes Au Gratin

1-1/2 c Cooked Ham, Diced	2 c Milk
3 c Potatoes, Diced	Seasoned Salt and Pepper
4 tbs Margarine	1/2 c Grated Cheese
1 onion, minced	2 tbs Fine bread crumbs
3 tbs Flour	

Melt margarine and saute' onion. Blend in flour to make a light roue. Gradually add milk and cook; stirring until thickened. Add pepper and seasoned salt. Pour over ham and potatoes in dutch oven. Sprinkle cheese and bread crumbs over top. Bake at 400 for 20 min.

Ham & Waffle Kabobs

24 frozen miniature round waffles
(or cut 6 regular-sized round or square waffles into quarters)
24 (3/4 inch) pre-cooked ham cubes (8 oz.)
or brown & serve sausage links cut in half
1/2 cup maple syrup

To judge the temperature of a fire, cautiously hold you hand, palm side down, over the fire at cooking height. Now, count the number of seconds you can hold that position and you will have an indicator of how hot the fire temperature is:

5 seconds = low
4 seconds = medium
3 seconds = medium-high
2 seconds = high

Heat grill. Separate waffles. Alternately thread 6 waffles and 6 ham cubes (or sausage pieces) onto each of four 12 to 14 inch metal skewers.

When ready to grill, place kabobs on grill over medium heat, on charcoal grill 4 to 6 inches from medium coals, or on campfire grill over medium heat. Cook 4 to 6 minutes or until waffles are lightly browned, turning once. Serve kabobs with syrup.

Ham Hobo Dinner

Per person you need the following:

1 slice ham
2 - 4 pineapple rings
1 -2 tbs brown sugar
1-2 tbs butter (margarine)
Aluminum Foil

1. Cut the foil into a good size square. Maybe 10 - 12 inches.
2. In the center spread a little bit of the butter
3. Place 2 of the pineapple rings on the foil and then cover with some of the brown sugar.
4. Cover with the ham
5. Repeat steps 3 - 2 if desired.

Fold over the foil securely and place on the coals for heating.

This doesn' t have to cook very long maybe 10- 15 minutes. The main concern is getting the

ham hot.

Hamburger Gumbo

- 1 pound hamburger in pan
- 1 can Campbells Chicken Gumbo Soup
- 3 tablespoons ketchup
- 3 tablespoons mustard

Directions: Brown hamburger in pan and then drain fat. Add can of Campbells Chicken Soup. Add 3 Tablespoons ketchup and mustard. Simmer and serve hot on a bun, sloppy joe style.

Comments: Quick and easy to make in one pan. Tastes great on a toasted bun with chips and a pickle.

Hamburger Stroganoff

- 1 lb. hamburger
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 small container of sour cream

Directions:

Brown and drain hamburger. Add both cans of soup, stir until blended and hot. Add sour cream to taste. Great over mashed potatoes, toast, or just plain bread!

Hamburger Surprise

Comments:

yield 1 serving

- 8 oz. ground beef.
- 1 large carrot
- 1 medium potato
- 1 medium onion
- garlic salt and pepper
- olive oil
- Worcestershire sauce
- tin foil

1. make out hamburger patties on tin foil.
 2. cut up potato, carrots, onions on patties.
 3. add garlic salt, pepper and Worcestershire sauce to taste.
 4. sprinkle with olive oil.
 5. wrap in tin foil.
 6. cook 10 min. on each side on hot coals.
-

Hens In The Pot!

Dutch oven, or heavy cast pot with lid
Rock cornish game hens (you can also use a fryer)
2 cans chicken broth
Water
Salt/pepper/favorite seasonings
Potatoes
Carrots
Oil
Onion

Directions:

Build a hot fire in your fire ring, coals and wood together are best for even heat. Sink pot (cast type) into hot coals, no flames! Put a small amount of oil in pot, coating the hens also. Season and brown hens on two sides, and sliced onions at the sametime. Brown lightly, then carefully add the 2 cans of broth and a can of water. Add the potatoes (quartered & peeled) and carrots (peeled and cut thick). Cover for 20 minutes, check for doneness. You can thicken the gravy if you would like, but it' s best natural!

Hens cook fast, so 30 minutes and their done. If you feel it' s cooking too fast, move some of the coals away, remember the pot will be very hot and heavy. (you can make it in your oven at home, too!)

Herb Bubble Ring

1/2 cup grated Parmesan cheese
1 tablespoon parsley flakes
1/2 cup dried basil leaves
1/2 teaspoon garlic powder
1/2 teaspoon paprika
3 cups Bisquick mix
3/4 cup dairy sour cream
1/4 cup milk
1/4 cup margarine, melted

Spray Dutch Oven with Pam, or line with aluminum foil. Mix cheese, parsley, basil, garlic powder and paprika; reserve. Mix baking mix, sour cream and milk until soft dough forms; beat vigorously 30 seconds. Gently smooth dough in ball on floured aluminum foil or wax paper. Knead 10 times. Shape into 1 inch balls. Dip each ball into melted margarine, then roll in cheese mixture to coat. Arrange balls about 1/4 inch apart in layers in oven. Sprinkle any remaining cheese mixture over top. Bake until golden brown, about 20 minutes.

Hobo Dinner-in-a-Can

1 lb. ground beef
4 tomatoes (sliced)
1 - 17 oz. can whole kernel corn or green beans(drained)
Salt, Pepper and Margarine to taste
1 cup Bisquick baking mix

1/3 cup milk

Divide meat into 4 patties. Place meat patty in each of 4 lightly greased 1-pound coffee cans. Top each patty with 3 tomato slices, 1/4 of the corn, salt, pepper and dot of margarine. Cover each tightly with heavy-duty foil. Place cans 3 - 4 inches from hot coals. Cook 20-30 minutes. Stir baking mix and milk to a soft dough. Drop dough by spoonfuls into each can. Cook uncovered 10 minutes, cover, cook 10 minutes longer.

HOBO FRIES

Potatoes
Mushrooms
Onions
Garlic
Carrots
Salt and Pepper
Bell pepper
Butter

Brush squares of aluminum foil with butter and add diced vegetables to the packet. Top vegetables with lots of garlic, butter, salt and pepper. Fold foil to seal the packet. Place on coals. Turn packets occasionally to prevent burning. Takes about 1/2 hour depending on heat of fire.

HOBOS

1 lb. hamburger
Seasonings
Carrots
Butter
Potatoes
Onions

Spray foil with nonstick cooking spray. Layer hamburger and cubed veggies. For those that dislike onion, it may be left larger to take out when done. Fold foil into packets and cook on coals until tender.

Homemade Granola

4 c Rolled oats
1/4 c Sesame Seeds
2 tb Light Sesame oil
1 ts Ground Cinnamon
1/2 c Wheat Germ
1/4 c Shelled Peanuts (or soybeans)
1/4 c Honey

1/2 ts Grated Nutmeg or Cardamon

Raisins, grated coconut, nuts, or dried fruit (optional).

Preheat the oven to 350 deg F. Toast the oats, wheat germ, seeds, and legumes lightly on a baking sheet for 5-10 minutes, until slightly browned. Remove and cool. Heat the honey and oil together in a small pan; drizzle it over the dry mixture. Sprinkle with cinnamon or cardomon. Return the mixture to the baking sheet and heat in the oven for 5 minutes. Stir or turn. Bake for a few minutes more, until crispy but not too browned. Remove and cool. Add raisins, nuts, or dried fruit if desired.

Honey Mustard Grilled Chicken

2 lb Boneless chicken parts (may use bone in parts)
 2 tb Honey
 2 tb Dijon mustard
 2 tb Melted margarine
 1 ts Basil Leaves
 1/2 ts California Style Blend Garlic Powder .

Preheat grill for direct-heat cooking. Place chicken on grill rack. Combine remaining ingredients. During last 3-4 minutes per side of grilling time, brush chicken with sauce.

Hot Buttered Cow

1 lb Brown sugar
 1/4 lb Soft butter
 1/2 ts Vanilla
 1/2 ts Cinnamon
 1/4 ts Nutmeg
 1/4 ts Cloves
 1/4 ts Mace
 1/4 ts Allspice
 1 pn Salt

Beat sugar and butter together until thoroughly creamed and fluffy. Beat in vanilla and spices. Chill.

For each cup to be served, place 1+1/2 teaspoons batter in a preheated mug (Non-Scouting events could also include: 1 1/2 ounces dark rum and 1/2 ounce gold or white rum.) Stir well. Fill with hot milk and serve.

Hot Chocolate Mix

1 8 qt. pkg powdered milk
 1 1 lb. can Quik (choc. mix)
 1 c Powdered sugar
 1 6 oz. jar dry non-dairy
 Coffee Creamer

Combine all ingredients, being sure to mix thoroughly. Store in air-tight container until ready to use. For a cup of hot chocolate, use about 1/3 cup of the mix per mug and add very hot water. Use more or less mix according to your taste. This dry recipe makes about 1 gallon of dry mix.

Hot Cider Punch

4 c Water
4 c Apple cider
2/3 c Orange flavor Tang
1/4 ts Cinnamon
1/8 ts Nutmeg
1/8 ts Ground cloves

Combine ingredients in a saucepan; mix well. Heat just to boiling. Serve hot in punch cups or mugs. This makes about 2 quarts. Randy Rigg

Hot Cocoa

1/2 c Cocoa Powder
1 t Corn Starch
1/3 c Sugar
1 c Water (Divided)
1 c Milk

Mix Cocoa, corn starch and sugar with 1/2 cup water. Heat on low until ingrediants are dissolved. Add remaining 1/2 cup water and milk. Heat over low heat until mixture thickens.

Recommeded high quality cocoas are Pernigotti and De Zaan. Hersheys cocoa may require reducing corn starch to 1/2 tsp.

Hot Cocoa

1/2 c Sugar
1/4 c Hershey' s Cocoa
ds Salt
1/3 c Hot water
4 c (1 qt.) milk
3/4 ts Vanilla extract
Miniature marshmallows or sweetened whipped cream (optional)

In medium saucepan, stir together sugar, cocoa and salt; stir in water. Cook over medium heat, stirring constantly, until mixture comes to a boil. Boil and stir 2 minutes. Add milk; stirring constantly, heat to serving temperature. Do Not Boil. Remove from heat; add vanilla. Beat with rotary beater or whisk until foamy.

Serve topped with marshmallows or whipped cream, if desired. Five 8-oz. servings.

Variations: Add one of the following with the vanilla extract:

Spiced Cocoa: 1/8 teaspoon ground cinnamon and 1/8 teaspoon ground nutmeg. Serve with cinnamon stick, if desired.

Mint Cocoa: 1/2 teaspoon mint extract or 3 tablespoons crushed hard peppermint candy or 2 to 3 tablespoons white creme de menthe. Serve with peppermint candy stick, if desired.

Citrus Cocoa: 1/2 teaspoon orange extract or 2 to 3 tablespoons orange liqueur.

Swiss Mocha: 2 to 2-1/2 teaspoons powdered instant coffee.

Cocoa au Lait: Omit whipped cream. Spoon 2 tablespoons softened vanilla ice cream on top of each cup cocoa at serving time. Slim-Trim

Cocoa: Omit sugar. Combine cocoa, salt and water; substitute skim milk. Proceed as above. With vanilla, stir in sugar substitute with sweetening equivalence of 1/2 cup sugar.

Canadian Cocoa: 1/2 teaspoon maple extract.

Microwave Single Serving: In microwave-safe cup or mug, combine 1 heaping teaspoon Hershey' s Cocoa, 2 heaping teaspoons sugar and dash salt. Add 2 teaspoons cold milk; stir until smooth. Fill cup with milk. Microwave at HIGH (100%) 1 to 1-1/2 minutes or until hot. Stir to blend; serve.

Hot Cocoa Mix

2 c Nonfat dry milk powder
 3/4 c Sugar
 1/2 c Hershey' s Cocoa or Hershey' s European Style Cocoa
 1/2 c Powdered non-dairy creamer
 ds Salt

In large bowl, combine all ingredients; blend well. Store in tightly covered container. 3-3/4 cups mix (About fifteen 6-ounce servings).

Single Serving: Place 1/4 cup mix in heatproof cup or mug; add 3/4 cup boiling water. Stir to blend. Serve hot, topped with marshmallow, if desired.

Hot Dog Jubilee

1 can cherry pie filling
 1 package of hot dogs cut into chunks

Directions:

Heat the pie filling over a campfire and stir in hot dogs. It makes a delicious sweet and sour hot dog dish.

Hot Dog Surprise

10 x Hot dogs
 American cheese (or boutique brand Wisconsin cheddar, if you have an expensive car), sliced into hot dog-length fingers
 10 sl Bacon

Distance: 40 miles

At home or on the road, cut a deep slit in each wiener, and stuff with fingers of cheese. Then wrap on the diagonal, like an old bias-ply tire, with the bacon. Seal individually in foil. These are great for stuffing into those odd places on the engine where you can' t fit a turkey or a suckling pig. Cook about 45 minutes, or

until cheese is melted and bacon is somewhat crisp.

HOT MEXICAN BEAN DIP

2 can pork and beans
2 cups shredded cheddar cheese
2 tsp garlic powder
2 tsp chili powder
1 tsp red pepper
1/4 cups jalapenos, chopped
1 tsp salt
4 tsp cider vinegar
4 tsp Worcestershire sauce
1 tsp liquid smoke
1/2 lb crisp bacon, crumbled

Pour pork and beans in large pot. Crush beans into paste with large spoon or meat tenderizing mallet. Heat beans until just simmering, stirring constantly. Add remaining ingredients and blend well. Serve hot with tortilla chips or dip sized corn chips.

Hot Sandwiches

1 packages of small dinner rolls, or 2 dozen kaiser rolls
1 1/2 lbs. shaved deli ham
1/2 block velveeta cheese shredded
6-8 hard boiled eggs diced
2-3 tbsp. mayonaise (enough to moisten ingredients)

Directions:

Combine all ingredients and fill rolls. Wrap each sandwich in foil individually, and heat over campfire for about 15 minutes.

Comments:

My parents made this recipe all the time camping when we were growing up, and now I make it for our crew often. It makes a great late night campfire snack or a easy breakfast. I prepare them at home and pack them in ziplock baggies in the cooler. Enjoy!

Hot Subs

The great thing about this recipe is that you can use just about any ingredients you like -- we like to make veggie subs:

2 small French bread loaves
Baby Portabella caps
sliced green pepper
sliced onion

sliced tomato
 1 can artichoke hearts
 provolone cheese
 margarine or olive oil
 favorite salad dressing or marinade (we like Chef Emeril' s roasted vegetable marinade, or sun dried tomato vinagrette)

Slice open the bread along one long side. Pull out part of the insides of the bread to make extra room for the veggies. Spread margarine on both halves of the bread. Layer portabellas on the bottom of the sandwich, and drizzle with Veggie marinade. Layer in artichoke hearts next (squish them flat a little as you go). Add a layer of green pepper, and another of onion. Drizzle with veggie marinade. Layer with tomato slices, drizzle again with the marinade. Top with provolone, then try to close the lid on the sandwich! (It won' t be easy, but it is possible!!)

Wrap the entire sandwich tightly in aluminum foil and place in glowing coals of your campfire and cook it until the cheese is melted & the bread has a nice crispy outer crust. Clean up is extremely easy, and you can stuff these with ingredients that kids will love too.

Hungarian Goulash

2 lb beef tips, 2" cubes	2 tsp paprika
1 sm onion	1-1/2 tsp salt
3 tbs Wesson oil	1/4 tsp pepper
1 can whole tomatoes	1 c sour cream
4 oz whole mushrooms	2 tbs flour

Brown beef tips and onion in oil, add whole tomatoes, mushrooms and seasonings. Cover and simmer. Stir occasionally until meat is tender, about 1-1/2 hours. Blend flour and sour cream. Gradually stir into meat mixture. Heat to serving temperature.

HUNTER' S STEW

(Also, Soldiers' Stew, Camp Stew)

7 lbs. Extra Lean Ground Beef
 (Or any of these items
 may be used.)

Diced Round Steak
 Diced Boneless Pork Chops
 Ground Breakfast Sausage (Pork)
 Diced Lamb
 Cooked Diced Ham
 Diced Boneless Chicken Breasts
 Cooked Diced Turkey breast

3 Large Potatoes, Diced

2 Large Onions, Diced
2 Cloves Garlic, Finely Diced
1 Can Whole Kernel Corn, Drained
1 Can Green Beans Drained
1 Can Peas Drained
1 Can Diced Carrots, Drained
1 Can Lima Beans Drained
3 Cans Tomato Puree (Hunt' s)
5 Cans Tomato Sauce
3 Tbsps. Vegetable Oil
3 Tbsps. Worcestershire Sauce
3 Tbsps Chili Powder
Salt and Pepper to taste

1. Brown the ground beef
2. Drain the fat from the ground beef
3. Transfer the ground beef to a good-size pot
4. Add everything else and mix up
5. Transfer to heat source and bring to a slight boil
6. Simmer on heat source for 10-15 minute
7. Ready to serve

Note: Also goes good on scrambled eggs for breakfast if there is any leftover

Hushpuppies

1 cup self-rising flour
1 egg beaten
1 cup white or yellow cornmeal
1/2 cup chopped green onion
1 cup buttermilk
1 teaspoon sugar
1/2 teaspoon salt (optional)

Combine dry ingredients. Add egg, onions, and 1/2 cup buttermilk to flour/cornmeal mixture. Gradually add remaining buttermilk until batter is well mixed, but not runny. Drop spoonfuls of batter into a Lodge fry kettle and fry until golden brown. Drain on paper towels.

Ice Cream in a Can

2 - 1 pound coffee cans
2 - 3 pound coffee cans

Crushed Ice

Rock Salt

Duct Tape

1 package Junket ice cream mix

3/4 cup heavy whipping cream

1 1/4 c. Whole milk (or chocolate milk)

Mix Junket, whipping cream and milk. Place 2 cups of mixture in each 1 pound can.

Secure with duct tape around the lid to seal, and over top to hold in place. This prevents salt from getting into the ice cream. Place the 1 pound can into the 3 pound can.

Surround the 1 pound can with crushed ice. Pour 3/4 cup of rock salt over the ice. Seal

the 3 pound can in the same manner as the 1 pound can. Roll the can back and forth

continually for about 10 - 15 minutes. Remove the 1 pound can. Dry the outside of the

can. Remove the lid and scrape the ice cream off the sides of the can with a butter knife.

Yields 1 quart.

Ice Cream Sodas

---BLACK-AND-WHITE---

2 tb Chocolate syrup

Seltzer water

1 Vanilla ice cream;scoop of

---CANARY ISLAND SPECIAL---

2 tb Vanilla syrup

Seltzer water

1 Chocolate ice cream;scoop of

---BLACK COW---

1 tb Chocolate syrup

Root beer; Coca-cola makes a Brown Cow

1 Vanilla ice cream; scoop of

-hold the whipped cream

---STRAWBERRY SODA---

1/4 c Strawberry syrup

Milk; splash of

Seltzer water

1 Vanilla ice cream; scoop of or strawberry ice cream

---HOBOKEN---

1/2 c Pineapple syrup

Milk; splash of

Seltzer water

1 Chocolate ice cream; scoop o

---TOP EACH SODA WITH WHIPPED CREAM---

Put 2 Tbsp syrup in bottom of large, tall glass. Add seltzer water, stirring as you pour, to within 2 inches of the lip of the glass. Add one large scoop of very firm ice cream, trying to get it to straddle the lip of glass, yet still submerged in the seltzer to begin reacting with the bubbles to create a foamy head. Top with

whipped cream.

Ice Tea (Stove Method)

4 c Boiling water
6 Tea bags (normal size)

Place tea bags in heat resistant pitcher. Bring water to a boil, pour water into pitcher over the tea bags.

Let steep until desired flavour (anywhere from 15 minutes to 30 minutes)

Remove tea bags - add sugar or lemon if desired. Stir well.

Serve over ice cubes

Keep this tea at room temperature to avoid clouding. If tea does become cloudy, restore the clear amber color by adding a little boiling water to the remaining tea.

Ice Tea (Sun Method)

4 Tea bags
1 1/2 qt Cold water

In a two quart clear glass container, place tea bags. Add 1 1/2 quarts of cold water. Cover. Let stand in full sun 2 to 3 hours or until desired strength. Remove tea bags, serve over ice.

Store this tea in refrigerator.

NOTE

You don' t need the sun to brew Sun Tea. Simply prepare as directed above, except let stand at room temperature several hours or until desired strength.

Iced Tea

1/2 ts Vanilla
1/2 ts Almond Extract
1/4 c Lemon Juice
1/2 c Sugar
1 qt Tea, freshly brewed

Combine all ingredients.

INDIAN FRY BREAD

5 cup flour
 1 1/2 tablespoons melted butter
 2 tablespoons baking powder
 2 cups milk
 1 1/4 teaspoons salt
 Oil for frying

At home, sift 4 cups of the flour, the baking powder, and the salt together and place in a container. At the campsite, place the pre-sifted ingredients in a bowl. Melt the butter and add to the milk. Add the milk mixture a little at a time to the dry mixture, beating until the dough becomes stiff. Sprinkle 5th cup of flour on pastry board or other flat surface and knead lightly until all of the flour is worked in. Roll the dough into 3 circles about 1/8 inch thick and 10-inch diameter. Heat 3-4 tablespoons oil in a skillet. When hot, fry each circle until crisp and light brown on both sides.

Indian Style Lemonade

8 c Water
 1/2 c Fresh lime juice
 2/3 c Fresh lemon juice
 1 1/3 c Maple syrup
 1/2 tb Freshly grated ginger
 1/8 ts Cayenne, optional

Combine all ingredients in a large pitcher or punch bowl. Serve at room temperature or chilled.

Irish Delight

INGREDIENTS:

1 Tablespoons OIL
 2 Pound bag frozen O'BRIEN POTATOES

 1/4 Head of CABBAGE, chopped.
 1 Can of CORNED BEEF
 8 EGGS
 • SALT & PEPPER to taste

INSTRUCTIONS:

1. Pre-Heat 12 inch Dutch oven.
2. Heat the oil in the Kettle.
3. Add Potatoes, Cabbage, and Corned Beef.
4. Bake until potatoes are almost done.
5. Use a large spoon to make 8 dents in the potato mixture.
6. Break Eggs one at a time into the dents.
7. Sprinkle with Salt & Pepper to taste.

8. Bake at 350~ until eggs are done to your taste.
Use 10 to 12 briquettes under the kettle and 12 to 14 on the lid.

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

Key West Chicken

.3tablespoons soy sauce
1 tbsp honey
1 tbsp olive oil
1teaspoon garlic powder
1 teaspoon lime juice
mix together then put into marinade
1 1/2 pounds skinned and deboned
chicken breasts [if too thick slice thinner] cover and let
marinate in refrig for 1 hour or over night
turn chicken occasionally so flavor goes thru.
grill on medium heat 10 minutes each side
so it is not pink

Kids Trail Mix

4 c Chex cereal
1/2 c Dried fruit bits
1/2 c Raisins
1/2 c Yogurt covered peanuts
1/2 c Reeces Pieces

Put into a large ziploc bag and shake to mix.

KLONDIKE BEAN SOUP

1 lb dry northern beans
1 14 oz can clear chicken broth
2 qts water
1/2 tsp black pepper
1 pkg onion soup mix
1 tsp salt
1 lb ham or Spam, chopped

Put beans, water, soup mix and ham into 12-inch dutch oven. Do not presoak beans.
Cover and cook over medium heat for 2-3 hours. Add remaining ingredients and simmer
over low heat until beans are tender, but not mushy (6-8 hours). Serves 6-8.

LEMON PEPPER CHICKEN SUPREME

(12-inch Dutch oven)

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

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

Remove the marinated breasts and lay them open on a flat surface. Discard the excess used marinade. Sprinkle each breast with LAWRY'S Lemon Pepper and LAWRY'S Seasoned Salt to taste. Place four asparagus spears on one half of each breast. Spread 1/4 of the crabmeat over the asparagus on each breast. Evenly distribute mushroom and onion slices on top of the asparagus spears. On top of the slices, sprinkle one tablespoon of shredded cheese.

Fold over the remaining breast half onto the mixture to form a "sandwich."
Wrap one slice of bacon around each "sandwich" and place them in a 12-inch Dutch oven. Pour one-half of the remaining unused marinade sauce over the chicken. Sprinkle the sesame seeds and almond slices over the breasts.

Cook at about 350°F. (8-10 charcoal briquettes under the oven and 16-18 on top) for about 45 minutes or until done. Maintain an even cooking temperature by rotating the oven between the layers of charcoal every 10 to 15 minutes. Do this by turning the oven 90 degrees in one direction and then rotating the lid back 90 degrees.

While the chicken is cooking, cut each slice of cheese along both diagonals to create four triangles. Peel and slice the avocado and slice the tomato into round slices. When the chicken is done, carefully remove each piece and place it on a serving platter. On top of each chicken breast, arrange four cheese triangles in alternating layers presenting a colorful "V" or chevron pattern. The heat from the chicken will melt the cheese slices. On top of the cheese, garnish with slices of avocado and tomato on each breast. Drizzle some of the remaining marinade sauce over the chicken. Top it off with about 1 tablespoon of shredded cheese.
Yield: 4 servings

Lemonade Syrup

2 c Sugar
1 pt Water
6 Lemons
1 Lemon Rind, grated

Cook the sugar and water together without stirring until it is a thick syrup, adding the grated outer rind of one lemon. When this is cool, add the juice of the lemons and bottle. By diluting with ice water, you have lemonade on short notice.

Meat Loaf

1 1/2 lb Ground beef
3/4 c Quick oats
1 Eggs
1/4 ts Dry mustard
1/4 c Bell pepper
1 pk Onion soup mix
3/4 ts Salt
1/8 ts Marjoram

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

Mexican Casserole

I am used to preparing this at our pre-1840 rendezvous using coals from the fire, but it can be done in an oven heated to 350 degrees.

Combine the following together in a large bowl:

1lb breakfast sausage hot or regular
1lb ground beef
1 medium onion chopped well
2 eggs
1 can Rotel diced tomatoes drained well
bread crumbs as needed

Mix well adding bread crumbs to produce a dense meatloaf. Place in a #10 Dutch oven that has been sprayed well with a non stick spray. Cover and cook for about 30 min or until almost done.

While that is cooking, mix 2 boxes of cornbread mix according to the instructions given and add the following:

1 small onion finely chopped
2 medium jalapenos finely chopped
1 can of creamed corn

Mix well

Remove meat from oven and carefully drain off any liquid. (A turkey baster is good for this.) Pour cornbread mixture over the top of the meat and return to oven for approximately 20 min. Watch this carefully. Check for doness with a toothpick.
Serve and enjoy!

Mexican Coffee

1 qt Milk
 1 ts Ground cinnamon
 1 ts Vanilla extract
 2/3 c Instant cocoa mix
 8 c Boiling water
 1/3 c Instant coffee granules
 Whipped cream
 Garnish: cinnamon sticks

Combine first 3 ingredients in a Dutch oven; cook over medium heat until thoroughly heated. Stir in instant cocoa mix. Combine boiling water and coffee granules; stir into milk mixture. Serve with a dollop of whipped cream and, if desired, garnish with cinnamon stick.

MEXICAN DUTCH OVEN DIP

2 can refried beans
 4 cups shredded cheddar cheese
 1 cup mayo
 1 cup sour cream
 1 cup hot picante sauce
 1 can pitted black olives, sliced
 1 lb tortilla chips

Layer a Dutch oven with heavy-duty aluminum foil. Spread beans in bottom of oven evenly. Combine sour cream and mayo. Spread over bean layer. Cover with picante sauce. Top with olives and then top with cheese. Bake at 350 for 30 minutes. Serve with tortilla chips.

Mexican Surprise

1 can tomato soup
 1 can of tomato
 salt, pepper
 , hot sauce, cheddar cheese
 1 large onion,
 1 large green pepper
 2 cans of water
 2 lb of ground beef

just brown the meat and onion pepper and onion and pepper with a clove of garlic and let everything simmer for about a hour over the camp fire & then good eating

Mississippi Pulled BBQ

2 lb Boston Butt/Pork Roast
 2 lb Beef Roast
 1 Diced Onion

1 Tbls Chili Powder
 2 Tbls Garlic Salt
 2 Tbls Pepper
 1 Tbls Celery Salt
 1 Tbls Paprika
 1/2 Cup Apple Cider Vinegar
 1/2 Cup Bottled BBQ Sauce
 1/2 Cup Prepared Mustard
 1/2 Cup Ketchup
 1/4 Cup Lemon Juice
 1/4 Cup Honey or Maple Syrup
 2 Tbls Hot Sauce

Boil the meat for 2 hrs or until tender, reserve liquid, cool, tear/pull the meat. Return the meat to just enough liquid to moisten. Combine remaining ingredients and add to meat, simmer for 2 hours adding more reserved liquid as needed to keep moist.

Serve on a bun, if desired, along with Tater Salad, Baked Beans, and Cole Slaw

Monkey Bread

4 - 10 count cans biscuits
 1 cup sugar
 1 Tbs. Cinnamon
 1 stick margarine

Cut each biscuit into four pieces. Roll in cinnamon-sugar. Place in greased dutch oven. Melt margarine and stir in remaining cinnamon-sugar. Pour over biscuits. Place lid on dutch oven. Place 10-12 hot charcoal briquets on lid. Cook on hot coals for 20 minutes.

Mountain Breakfast

pre-boiled or baked potatoes, cut in chunks
 bacon slices
 eggs, beaten
 bell pepper, chopped
 onion, chopped
 flour tortillas
 1 jar or more, depending on # servings of "Southwest 505" Green Chili

In a heavy cast iron skillet you' ll cook this right on the fire on a grate - a good long handle and leather gloves is good as well as an extra long wooden spatula for stirring.
 Fry bacon and then toss in potatoes and onion and bell pepper, saute for a few minutes, then pour in eggs.
 stir and stir and stir and cook it up lightly together. Meanwhile, on metal screen with long handle, right over the fire, let folks warm up their tortilla.
 dump some of the mixture in there tortilla and direct them to where the green chili is so they can add that too.
 Roll it up and enjoy a mtn. breakfast.

Napoleon Burgers

Ingredients

1 can tomato sauce

1 can mushrooms

pinch garlic

pinch salt and pepper

pinch sugar

Directions: Add together and warm. Mix 1/3 of sauce with hamburger and make into patties. Broil patties till done, top with 1 slice n

Nepali Spiced Tea

1 pk Spiced tea pouch
4 c Boiling water
Milk, warmed (1-2 cups)
Sweetener to taste

Steep the tea in water for 3-5 minutes. Add 1-2 cups warm milk. Add sweetener to taste.

No Bake Special K Candies

1/2 c Butter
 2 c Sugar
 1/2 c Water
 2 tb Cocoa
 1/2 c Peanut butter
 3 c Oatmeal or:
 1 c Coconut

Mix butter, sugar, water and cocoa together. Bring to a boil for 30 seconds. Remove from fire and add peanut butter, oatmeal or coconut. Drop on wax paper and let harden. a recipe from my childhood.

Northshore Jambalaya

1/2 lb pork tenderloin, chopped 1/2 lb smoked sausage, 1/2" slices
 1/4 c vegetable oil 1/4 c all-purpose flour
 1 c chopped onion 1 c chopped celery
 1 bunch green onions, chopped 4 cloves garlic, minced
 1 tbs chopped parsley 1 (8oz) can tomato sauce
 1 tsp garlic salt 1/2 tsp pepper
 1/2 tsp Hungarian paprika 1/2 tsp dried thyme
 1/4 tsp red pepper 6 c uncooked rice

Cook sausage and pork until browned; drain well. Set aside. Cook rice according to package and set aside. Heat oil in dutch oven, add oil and cook over medium-high heat stirring constantly, until rue turns dark brown. Stir in onion, celery, 1/2 of green onion, garlic and parsley. Cook over medium heat 10 min stirring frequently. Add tomato sauce and seasonings. Reduce heat and simmer 5 min, stirring occasionally. Stir in meat and remaining green onions. Cook until thoroughly heated. Add cooked rice and mix well. Simmer 5 min covered.

Oatmeal Muffins

1 cup all purpose flour
 1 cup packed brown sugar
 1 tsp. baking powder
 1 tsp. baking soda
 1/2 cup vegetable oil
 2 eggs, beaten
 1 cup oatmean
 1 cup raisins
 1 tsp. vanilla

Directions:

In a bowl combine flour, brown sugar, baking powder & soda. In a second bowl, combine oil, eggs, oats, rasins and vanilla. Add to dry ingredients and stir. Spoon into 12 greased muffin cups, and bake at 350° for 18 min.

Omelette' s in a Bag

Large Pan half filled with water

Quart size resealable bags (half gallon size for hearty eaters)

Eggs and whatever fixing you like in your omelette (ham, cheese, mushrooms, etc.)

Milk (optional)

Directions:

Fill a large pot half full with water and bring to a boil. Break your eggs into your resealable bag along with milk, salt and pepper if you wish. Seal the bag and mix (squish the ingredients together with your fingers). Once mixed, add other ingredients. Leave some room for eggs and air to expand. Reseal and tumble (mix everything together). Make sure to remove as much air as possible, seal the bag, and drop into boiling water. The bags will float on top, and the air will expand in the bags when it gets warm. Cook approximately 10 minutes. We usually have at least four bags in the water at one time. On cold days, cover pan while cooking.

One Dish Recipe

1 lb. Sausage cooked and drained

8 Eggs

8 Slices of bread in small pieces

1 c. Cheese

1 c. Milk

Directions:

Lay sausage in bottom of 8x13 casserole dish. Stir together eggs, bread, cheese and milk. Pour mixture over sausage and place in refrigerator overnight. Bake at 350° for 45 minutes. Serve with applesauce and tomatoes.

One pan Breakfast

3 sausage links

3 eggs

1/2 spud

1/4 cup shredded cheese

3 tbspoons milk

Dice sausage links and cook until done, setting aside drippings. Dice the spud into small hash size pieces, cook in drippings until done (not crispy)and drain. Beat eggs and milk and add to spuds. Cook to a soft scramble, add cheese and sausage. Cook until cheese is melted. Serve with cold milk and toast. Serves one.

One Pot Chicken DO Dinner

This is the first meal I' d ever eaten from a DO and is still a favorite in my family. In a 12 inch Dutch Oven, layer the following: Dot bottom with dabs of butter or margarine, add sliced potatoes to feed your party (we use 4). While adding potatoes also add green peppers that are diced. Add sliced onions and mashed garlic if desired in the potatoe mix. Season with salt, pepper, garlic. Add sliced carrots to feed your party (in coins or slices or those new baby carrots right out of the bag). Place on top of this 3-4 chicken breasts, or

chickent tenders to cover the layers.

At this point the DO is fuller than some recommend, but oh well, it works.

Put about a dozen coals on top and bottom. Cook 45 to 60 minutes, until the chicken is done. Heating is about equal from top and bottom because you' re trying to fry up cottage fries and bake chicken.

Onion Swiss Steak

3 lb Round steak, 3/4" thick
1 1/2 ts Salt
1/4 ts Pepper
2 pk Onion soup mix
2 cn (10 oz) tomatoes

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

Onion swiss steak

Categories: Beef, Camping, Meats, Resort
Yield: 1 Servings

Ingredients:

3 lb Round steak, 3/4" thick
1 1/2 ts Salt
1/4 ts Pepper
2 pk Onion soup mix
2 cn (10 oz) tomatoes

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

Pan Fried Trout

This recipe is great for a shore lunch. The only real difficulty is getting the trout to oblige.

Ingredients:

4 trout (approx. 3/4 lbs. each)
1/2 cup all purpose flour
1/2 cornmeal
1/8 tsp. cayenne pepper

1 tsp. salt
1 tsp. ground black pepper
3 tbsps. olive oil
2 lemons

Directions:

Remove viscera and gills from the fish and rinse lightly with cold water.
Heat oil in a large skill over medium heat.
Using a shallow dish, combine ingredients.
After bringing heat to high, dip fish in mixture and allow to drip to remove excess.
Fry for about 4-6 minutes on each side or until fish flakes with a fork.

* Use lemon wedges as a garnish if desired

Peach Mallows

Canned peach halves
Large marshmallows
Cinnamon

Drain the peach halves. Place peach half cut side up on a piece of foil large enough to wrap around the peach. Put one large marshmallow in the peach and sprinkle with cinnamon. Wrap the foil around the peach. Warm over coals until marshmallow is melted approximately 5 - 10 minutes.

Peanut Butter S' Mores

2 (1.6 oz.) pkg. chocolate-covered peanut butter cups, unwrapped
8 graham cracker squares
4 large marshmallows

First find the perfect stick for toasting your marshmallow on the campfire. Place 1 peanut butter cup on each of 4 crackers. Spear marshmallows on long fork or clean stick; toast over campfire. Place one toasted marshmallow on top of each peanut butter cup; to each with cracker. Press together and hold for a few seconds to melt chocolate.

Pennsylvania dutch funnel cakes

Categories: Breakfast, Camping
Yield: 1 Servings

Ingredients:

1 1/3 c Unbleached flour
2/3 c Milk, or more as needed
1/4 ts Salt
-oil for frying
1/2 ts Baking soda
-powdered sugar (icing
2 tb Sugar
-sugar in europe)
3/4 ts Baking powder
-sugar
1 lg Egg, beaten

In a large bowl, sift the flour, salt, baking soda, sugar, and the baking powder together, blending well.

In another bowl, blend the egg, and milk together, mixing well.

Add the liquid ingredients to the dry ones, blending well, and beat until smooth.

Fill a skillet or pan with 1 inch of cooking oil and heat to a temperature of 375 F. Now cover the small hole of a clean funnel with a finger. Then fill the funnel with the batter. Carefully move your finger away from the hole in the funnel, allowing the batter to flow into the skillet. Move the funnel to form patterns with the batter. Fry until golden brown, about 1 or 2 minutes, turning once with two spatulas. Remove to paper toweling to drain. Place on a plate and sprinkle with powdered sugar. Serve hot. Repeat the process until all of the batter is used up.

To make a camping mix, mix the dry ingredients and put them into a ziplock bag with a copy of this recipe. When at your campsite just add egg and milk and there you are. Alternately, if you are not planning to pack milk, put about 1/4 cup of dehydrated milk in the dry ingredients and then use water to turn the mix into batter instead of milk.

Pepper Bread with Parmesan Dipping Butter

Ingredients:

3 cups very warm water (110-115°)
1/4 cup sugar
3 Tbs. Saf instant yeast
1 1/2 Tbs. salt
6 Tbs. vegetable oil
1 egg, lightly beaten
3 red anaheim peppers chopped
up to 6 cups flour

Instructions:

Mix water, sugar and oil. Add salt, and 2 lightly beaten eggs. Stir lightly and swirl around the bowl. Add three cups of flour one at a time and mix well. Add two/three more cups of flour one cup at a time until you have a soft dough. Knead until the dough is well formed. Cover in an oiled bowl and let rise until double in size, about 60 minutes.

Bake at 350 degrees for about 45 minutes. Use about 6-8 coals on the bottom and 18 on

top. For the first fifteen minutes arrange four extra coals in the center of the lid and then remove these extra coals. Rotate the lid and the pot every fifteen minutes for even baking. Pull from bottom heat after about 30 minutes. After about 20 minutes check for browning. The bread should be at the top of the oven. When the bread begins to brown on top raise the lid with three clothespins about 1/2 inch. Continue to bake until the top sounds hollow when tapped. The trick to this recipe is to avoid bottom heat, concentrating instead on top and side heat.

Parmesan dipping butter:

1/2 cup margarine

2 Tbs. grated Parmesan cheese

1/2 tsp. thyme

Melt in a small oven

Personal Pizzas

1 package of 10 refrigerated biscuits (or English muffins)

1 8-ounce can pizza sauce

1 4-ounce package shredded mozzarella cheese

Additional toppings of choice

Plain flour and foil or small pan

Roll out or press each biscuit into a 4 inch circle. Use a little flour if dough is sticky. Put in pan or on individual pieces of foil. Spread 1 1/2 tablespoons of pizza sauce evenly over each biscuit. Sprinkle each with 1 1/2 tablespoons of cheese and topping of choice. Bake in a reflector oven until bottom is brown and cheese melts. If cooking on a grill, cook biscuit rounds 8 minutes on one side, turn over. Add sauce, cheese, and toppings. Cook 12 - 15 minutes longer until edges are brown.

Pig in a Pot (Large Dutch Oven)

1 five pound pork bone in or out

1 large onion

6 cloves of garlic

1 large bell pepper

1 (small) bunch of cilantro

Kosher salt

Olive Oil

Peppercorns

2 bottle of dark beer

Banana Leaves

(you can find banana leaves at any oriental grocery store)

1 cup of good Chardonnay

Directions:

Preparation: Do this at home, prior to leaving on your trip. Mince/grind all the veggies, add salt to taste. Poke holes in the pork butt, stuff veggie mixture into holes and rub them all over the pork. Put it into a gallon size zip lock bag and pour in the wine. Add a little more salt, zip the bag, and let it marinate in the fridge for at least a day or two before your

trip.

Cooking: At the site, wipe down each leaf and crack 8 peppercorns and sprinkle it on the pork. Rap pork in leaves, use as many as you need, and then place the pork in the dutch oven and pour in marinade and 1/2 cup of water. Place hot coals under the oven and on the lid and then cook it for about 1 hour. Then, pour in one beer (keep the coals hot!) and cook it for another hour. Then, pour in the last beer, cook for another hour to 45 minutes. Beer should caramelize and make rich broth that can be used as gravy.

Pizza Baby

Biscuit mix
Part of can of tomato soup
Parmesan cheese
Cold meats
Chopped green pepper
Oregano
Seasoning

Mix pizza dough and shape into a shallow dish about 12 cm across. Spoon soup into dish and top with other ingredients Place in a double wrap of heavy aluminum foil. Cook in hot coals or on rack over hot coals close to the heat.

Pizza Hot Dish

2 pk Crescent rolls
1 Jar Pizza Sauce
1 1/2 lb Ground Beef
8 oz Shredded Cheddar Cheese
8 oz Shredded Mozzarella Cheese

Brown ground beef, drain. Line dutch oven with 1 pkg of crescent rolls. Spread pizza sauce on dough. Add browned beef, the cheeses and use second pkg of rolls to form a top crust. Bake 30 min. at 350.

Polish Sausage and Cabbage

2 lg Onions
8 Potatoes
1 md Head of cabbage
3 lb Polish sausage
salt and pepper to taste

Slice onions and arrange to cover bottom of dutch oven. Slice potatoes, layer them on top of onins and cover with water and salt and pepper to taste. Cover and place on coals until water starts to simmer. Cut cabbage into wedges. When water is simmering, add cabbage wedges and sausage and return to heat. simmer until potatoes are tender and the cabbage is tender.

Poor Camper Steak & Potato dinner

Submitted by : Angela in Kansas
User Email: angela2340@yahoo.com
Date: 10 Oct 2001

Comments:

1 lb. Ground beef
4-5 Large potatoes sliced
2 cans Cream of mushroom soup
1 onion slices.

Make foil pouches, about 6"x6". Divide and press hamburger into 4 patties. Place hamburger patty in the bag, add 1/4 of potato slices and onions. Pour 1/4 of soup in bag and seal tightly. Cook on grill about 45 minutes or until done. turning about every 10 minutes. Cut open down the center and eat from the foil. Wonderful!

Poor Man' s Steak

2 lb pkg Ground beef
1 1/3 c Milk
2 tsp Salt
Margarine
1/4 tsp Pepper
2 cans Mushroom Soup
2 c Cracker Crumbs
1 c Water

Mix together meat, salt, pepper, crumbs, and milk. Pack into loaf pans. Let stand in refrigerator overnight or as least 6 hours. Cut into slices and brown in margarine. Mix soup with 1 c of water and pour over meat placed in dutch oven. Bake at 350 for 1-1/2 hours.

Pork Chop Pockets

Ingredients:
pork chops (for how ever many there are)
cream of mushroom soup (condensed) either golden or regular
minute rice (uncooked)
small amount of water

Pull aluminum foil to over fit the pork chop because you will be adding. Place one pork chop on the foil...place at least two table spoons of rice on top and then the same amount of soup on top of that. drizzle

with some water. At this point you can also add any seasoning you like. Fold the foil into a package. Usually, the packs will let you know they are done when steam tries to escape. (normal cooking time is about 30 minutes)

Pork Chops & Garden Vegetables

6 (1" thick) pork chops
 3 Carrots, cut 1/2" slices
 3 sm Potatoes, peeled, 1/2" cubes
 1 ts Basil
 6 (1/4 oz) instant onion soup mix 2 c water
 3 tb Butter, melted
 1 1/2 c Fresh green beans, cut

Brown chops on both sides in butter in bottom of oven, drain. Place vegetables in bottom of oven and replace chops on top. Combine dry soup mix and water, mixing well. Pour over chops and bring to a boil. Cover and reduce heat, simmer 45 min or until chops are tender.

Potato Casserole

1 pkg. Hash browns or Potatoes O' Brien
 1 can cream of celery soup
 1 can cream of potato soup
 1 small carton sour cream
 salt and pepper to taste

Mix all ingredients and place in a foil lined dutch oven. Place 10-12 hot charcoal briquets on top of lid. Cook over coals for 1 hour.

Power Bars

2 c Whole wheat flour
 1/2 c Packed brown sugar
 1/4 c Skim milk powder
 1/4 c Wheat germ
 1 ts Baking powder
 1 1/2 c Raisins or chopped dried apricots
 1/2 c Unsalted sunflower seeds
 2 Eggs
 1/2 c Vegetable oil
 1/2 c Molasses
 1/3 c Peanut butter

In bowl, combine flour, sugar, skim milk powder, wheat germ and baking powder; stir in raisins and sunflower seeds. Combine eggs, oil, molasses and peanut butter. Add to dry ingredients, blending well. Spread in greased 9 inch square cake pan. Bake in 350F oven for 35 minutes or until browned and firm to the touch. Let cool completely. Cut into 24 bars. Bars can be stored in air tight container for up to 5 days.

Quesadillas on the Grill

1 package of flour tortillas
 1 - 8 ounce package grated Mexican cheese
 Lettuce, tomatoes, salsa
 Grill one tortilla on foil covered rack until lightly brown around the edges. Remove from heat and save for top of quesadilla. Place an uncooked tortilla on foil square. Add cheese to cover. Top with precooked tortilla. Return to grill and cook until cheese starts to melt. Serve with lettuce, tomatoes and salsa.

Quick & Easy Breakfast Casserole

(a.k.a. - Cholesterol Casserole)

8 slices of bread
 2 pounds of sausage
 16 oz grated cheddar cheese
 12 eggs
 1 qt. Milk
 1-1/2 tsp. Dry mustard
 1 tsp salt

Line a 12" Dutch Oven with heavy-duty foil. Lightly grease the foil with butter. Break up bread into the oven. Crumble cooked sausage meat over bread and cover with cheese. In a separate bowl, mix eggs (lightly beaten), milk, dry mustard, and 1 tsp. salt (to taste). Pour the egg mixture over the layered bread/sausage/cheese in the oven, cover, and bake for 35 - 40 minutes, checking occasionally. The cheese rises to the top, melting into a golden brown crust over a fluffy layer of eggs, making a super filling camp breakfast for a crowd!

Red-Hots with Kidney Beans

1 lb frankfurters	1 tbs lemon juice
2 slices bacon, chopped	1 tbs worcestershire sauce
1/4 c chopped onion	1 tbs brown sugar
1 (8oz) can tomato sauce	1 tsp salt
1 can kidney beans	1/2 tsp chili powder
1/4 c catsup	1/8 tsp garlic salt

Fry bacon bits in oven over low flame until crisp. Remove and reserve bits. Saute onions in bacon fat until light brown. Add tomato sauce into which flour has been blended. Cook until slightly thickened, stirring constantly. Add kidney beans and bean liquid. Blend together liquid and dry seasonings separately; then combine them and stir thoroughly into bean mixture. Cover and simmer 15 min. Cut frankfurters into 1" pieces. Add to beans, cover and cook for 8 min longer. Sprinkle with bacon bits.

Rice Krispie Squares

4 tb Butter
 4 c Marshmallows or 10 oz
 5 c Rice krispie cereal

Fat grams per serving: Approx. Cook Time: :05

Melt butter in saucepan over low heat. Add marshmallows and stir till melted. Cook 3 minutes, stirring constantly. Remove from heat, add Rice Krispies and stir till all are coated. Using buttered spatula, press evenly into buttered 13x9x2" pan. Cool. Cut into 2" squares.

VARIATIONS: add 1 cup raisins add 1 cup peanuts add 1/4 cup peanut butter to marshmallows melt 2 squares chocolate with marshmallows for Christmas: add green food colouring (if desired), shape into "trees" or press into buttered ring or small Bundt mold. Decorate with red cinnamon candies (for tree) or spearmint leaves and jelly berries for ring mold (resembles a wreath)

Roast Chicken with Sausage-Apple Stuffing

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

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

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

Add scallions and cook until wilted.

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

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

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

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

Place chicken, breast side up, on a rack in oven. Brush with herb butter and roast with 22 coals top and 19 bottom until internal temp. is 175 degrees and chicken is golden brown basting every 30 minutes.

Add extra stuffing during last 30 minutes of roasting.

Roast Corn

2 Ears or corn
 Salt and pepper
 Butter
 String

Peel ears leaving husks on at bottom and remove corn silk. Replace husks covering ears and tie around top. Dip corn in salt water. Place corn on screen over hot coals and turn often until all side are done. When cooked remove husks and add salt and pepper and margarine.

Rock ' N' Roll Chicken

1 boneless, skinless chicken breast per person
1 slice swiss cheese per person
1 slice deli ham per person
Boil-in-Bag Rice

Find flat-sided "rock" to pound chicken or you can you bottom of pan. Place chicken breast between plastic wrap and pound until flat. Cut new piece of plastic wrap for cooking (without holes). Place chicken on wrap and top with ham and cheese slices. "Roll" chicken very tightly in plastic wrap. Twist ends sausage style and tie together. Place in pot of boiling water for 20 minutes. Place rice in pot after 10 minutes. Spread rice on plate, unwrap chicken and slice into pinwheels. Arrange on top of rice.

Root Beer

1 oz Sassafras
1 oz Allspice
1 oz Yellowdock
1 oz Wintergreen
1/2 oz Wild cherry bark
1/2 oz Coriander seeds
1 oz Hops
3 qt Molasses
1/2 pt Yeast
4 ga Cold water

Mix together the sassafras, allspice, yellow dock, wintergreen, wild cherry bark, coriander seeds, hops and molasses. Cover them with boiling water, allow to stand for 24 hours, then filter, add the yeast and cold water.

The beer will be ready in twenty-four hours. Bottle and seal. "This is a recipe from a very old (1914) canning, preserving and pickling book

Rosemary Cheese Pull-apart

4 1/2 cups Bisquick
1 1/3 cups of Milk
1 1/2 cups Shredded Cheese
1 Tbsp whole Rosemary
1 cup of melted butter or Parkay squeeze bottle margarine
(Knorr' s dry Vegetable soup mix may be substituted for Rosemary

Preparation:

1. Stir all ingredients together till soft dough forms this may be done in a large zip lock bag.
 2. Add some Bisquick to allow dough to be handled.
 3. Knead 10 times
 5. Grease a cake pan that will fit the bottom of oven.
 6. Place the pan on a trivet or bottle caps or small pebbles to give an air gap between oven bottom and pan.
 7. Pull dough apart gently roll into balls
 8. Lightly Coat balls with melted butter (dip and roll)
 9. Start filling pan with balls and gently press together.
 10. Make a mound of balls in pan. (do not allow them to touch oven lid)
 11. Bake till they just start to brown then pour or squeeze butter over mound and continue baking till golden brown. Everybody eating can pull themselves off a piece.
- For a real different taste add sliced Klamata and /or Green olives to mix
-

Round Steak Hawaiian

1/4 c cooking oil 1 can sliced water chestnuts,
drained
1-1/2 lb round steak 1 jar homestyle beef gravy
1 bell pepper cut into strips Chow mein noodles
1 lb mushrooms, sliced 1/2 tsp salt

Cut steak into 1/4" strips. Heat oil over medium-high heat. Add steak, onion, green pepper, mushrooms and salt. Cook until meat is brown, stirring constantly. Drain and add water chestnuts and gravy. Cover and simmer 1-1/2 to 2 hours, stirring occasionally. Serve over rice and sprinkle with chow mein noodles.

Russian Tea #1

1 1/4 c Orange flavoured instant Breakfast drink i.e. Tang
1/2 c Sugar
1/3 c Instant tea
1/2 t Ground cinnamon
1/4 t Ground cloves
ds Salt

Mix together. Put 2 of 2-1/2 tsp. of mixture in cup and pour boiling water over it. May be served cold with ice.

Store in air-tight container. Note: This is very soothing for a sore throat or cold.

Russian Tea #2

1 c Instant tea
2 c Tang instant orange drink
1 Envelope dry lemonade mix
2 c Sugar
2 ts Cinnamon
1/2 ts Cloves

Mix all ingredients thoroughly. Keep in sealed jar. Mix with hot or cold water -- 3 to 4 teaspoon to a glass, more or less to taste.

Russian Tea #3

1 3/4 c Tang (orange drink mix)
 1 pk (1/2 oz) lemonade, unsweetened
 1 c Sugar (optional)
 1 c Instant tea
 1 ts Cinnamon
 1/2 ts Ground cloves
 Dash salt

Mix ingredients.

Use 2 teaspoons per serving.

Salisbury Steaks

2 lb ground beef 2/3 c bread crumbs
 1 tsp salt 1/2 tsp pepper
 2 eggs 2 lg onions, sliced
 2 cans(10 oz) condensed beef 2 cans (4 oz) mushrooms, drained
 broth 1/4 c cold water
 4 tbs cornstarch

Mix ground beef, bread crumbs, salt, pepper and eggs, shape into 8 oval patties, each about 3/4" thick. Cook patties over medium heat, turning occasionally, until brown, about 10 min, drain. Add onions broth and mushrooms. Heat to boiling, reduce heat. Cover and simmer until beef is done, about 10 min.

Salmon River Lasagne

1 pound fresh salmon (or remove skin and bones from one 1 6-ounce can of salmon. drained)
 1 cup ricotta cheese
 1/2 cup freshly grated Parmesan cheese
 4 ounces cream cheese
 1 egg
 Fresh pasta sheets
 1/2 cup shredded mozzarella cheese
 1 Cup of your favorite spaghetti sauce
 1/2 package frozen spinach, thawed and drained.

Slice pasta lengthwise so you have three sheets trimmed to fit the bottom of the oven. In a bowl, mix the ricotta, Parmesan and cream cheeses with the egg. Place one sheet of pasta in the bottom of the oven and top with half the cheese mixture, half the salmon, half the spaghetti sauce and half of the spinach Lay the second sheet of pasta over the top and add the rest of the cheese mixture, salmon, spaghetti sauce and spinach. Add the third layer of pasta. Bake 20 30 minutes. Sprinkle 1 cup mozzarella and 1/2 Cup Parmesan on top. Bake 5 more minutes Let stand before slicing. (Serves 8 - 10).

Salomon Melt

My mother used to make these when we went camping, and I' ve tried it on our camping trips and its a hit.

1 can of salmon (or tuna)
mayo
salt
pepper
onion powder or however you make tuna salad
8 slices of bread (I use wheat)
4 or 5 eggs, scrambled
some butter

Make salmon/tuna salad, spread on bread to make like a sandwich. Melt a tab of butter in pan, dip sandwich in eggs and place in pan. Cook like french toast.

Salsa Chicken

Boneless, skinless chicken breasts (6-8)
1 Large onion
2-3 cups of long grain rice
Large jar of salsa

Directions:

Slice onion into rings and place on bottom of dutch oven. Layer chicken and cover with salsa. Cook for a couple of hours until chicken tests done. Add rice for last 30 minutes.

This also works great in the crock pot at home. Serves a crowd and the kids love it!

Saskatoon Pemmican

1 c Jerky; beef or venison
1 c Dried Saskatoon berries or dried blueberries
1 c Unroasted sunflower seeds or crushed nuts of any kind
2 ts Honey
1/4 c Peanut butter
1/2 ts Cayenne [optional]

This version uses peanut butter rather than melted suet or lard as the binding agent, which is more palatable for today' s health conscious diets.

Grind [or pound] the dried meat to a mealy powder. Add the dried berries and seeds or nuts. Heat the honey, peanut butter and cayenne until softened. Blend. When cooled, store in a plastic bag or sausage casing in a cool dry place. It will keep for months.

Saskatoon pemmican

Categories: Camping, Fruits, Resort, Wildgame

Yield: 3 Cups

Ingredients:

1 c Jerky; beef or venison
1 c Dried saskatoon berries or
-dried blueberries
1 c Unroasted sunflower seeds or
-crushed nuts of any kind
2 ts Honey
1/4 c Peanut butter
1/2 ts Cayenne [optional]

This version uses peanut butter rather than melted suet or lard as the binding agent, which is more palatable for today' s health conscious diets.

Grind [or pound] the dried meat to a mealy powder. Add the dried berries and seeds or nuts. Heat the honey, peanut butter and cayenne until softened. Blend. When cooled, store in a plastic bag or sausage casing in a cool dry place. It will keep for months.

SASSY DUTCH OVEN CHICKEN

Ingredients :

8 skinless chicken breasts
1 green pepper, chopped
1 red onion, chopped
1/2 lb. fresh mushrooms, diced
1 qt. sweet and sour sauce
Garlic salt
Black pepper
Olive oil

Preparation :

1. Lightly brown chicken in a skillet using olive oil, sprinkling with garlic salt and black pepper. 2. Place chicken in a roaster or other suitable pan (Dutch oven) that can be covered. Layering the chicken works quite well if your pan is too small. 3. Pour sweet and sour sauce over chicken (Yoshida, Contadina, etc.). 4. Spread chopped onion, green pepper and mushrooms evenly over top. 5. Cover and bake at medium heat until meat pulls away from bone. Usually 45-60 minutes. Serve with plenty of fresh biscuits.

Sauerkraut

1 qt Sauerkraut
1 ea Onion, chopped
1 t Caraway seeds

2 T Butter
1 ea Potato, grated

Melt the butter and add the onion and cook until brown. Add the sauerkraut and cook for 8 minutes. Add the caraway seed and potato, cover with boiling water and cook for 30 minutes in an uncovered vessel over a slow fire. Cover the kettle and cook 30 minutes longer. Brown sugar or an apple may be added to give different flavor. Source: Pennsylvania Dutch Cook Book - Fine Old Recipes, Culinary Arts Press, 1936.

Sausage Gravy

Ham, sausage, or bacon grease
Salt and pepper
3 tbsp. flour
Water
Milk

Add flour to the grease in hot skillet to brown. Thin the mixture with a little water and add milk, salt and pepper. Stir until thick. Add crumbled fried sausage for a real treat. Serve over Dutch oven biscuits.

Sausage-Rice Oven Dish

2 1/2 lb.. ground sausage
1 medium green pepper, chopped
1 medium onion, chopped
1 cup celery, chopped
2 cups rice, cooked as to directions on box
3 packages dry chicken noodle soup mix
1 small can pimentos, chopped
1 can cream of chicken soup
1 package almonds, slivered

Brown sausage and drain. Add green pepper, onion and celery and simmer in open Dutch Oven for 15 minutes. Add cooked rice and dry soup mix. Add pimentos, cream of chicken soup and almonds and bake. (You can also use Wild Rice)

Scallop Gumbo

2 lb small scallops
slices
2 med onions, chopped
1/2 c celery, chopped
3 tbs flour
2 cloves garlic, minced
2 lb fresh okra, sliced 1/4"
2 med bell peppers, chopped
4 tbs cooking oil
3 med tomatoes, cut up
salt & pepper to taste

Prepare a roue with cooking oil and flour. Cook until brown, stirring often. Add onion, bell pepper, and garlic. Slowly stir in 1 quart of water. Add salt and pepper to taste. Add cut-

up tomatoes, okra and celery. Cover and cook about 30 min, until vegetables are done. Add scallops and simmer an additional 6 min.

Scarborough Fair Rolls

14" Dutch oven

2 Tbs. dry yeast
1/2 cup warm water
3 Tbs. sugar
1/3 cup onion flakes
1 cup buttermilk
1/4 cup butter
1/2 cup cold water
1 Tbs. salt
3 Tbs. parsley flakes
1 dash sage
1/2 tsp. rosemary leaves, crumbles
1/2 tsp. thyme leaves, crumbled
2 eggs lightly beaten
4 1/2 cups white flour
1 cup whole wheat flour
2 Tbs. sesame seeds

In a large bowl, combine yeast, warm water and sugar to dissolve yeast. In a small pan combine onion flakes, buttermilk and butter. Place on low heat and stir to melt butter, cool to warm by adding 1/2 cup cold water. Add to the yeast mixture. Add the salt, parsley, sage, rosemary and thyme to the yeast mixture. Add eggs and 2 cups of the flour and beat well. Add the whole wheat flour and stir well. Stir in the remaining flour or enough to make a soft dough. Turn onto a lightly floured board. Knead for about 5 minutes or until dough is smooth and elastic. Place in a lightly floured bowl. Cover and let rise in a warm place 1 hour or until double in bulk.

Punch down. Knead lightly, and pinch into golf ball size balls. Roll in melted butter and place in oven so they are touching. They will fill a 14" Dutch oven.

Cover and let rise in a warm place for about 40 minutes or until double in bulk. Sprinkle with sesame seeds. Bake with charcoal to equal 375 degrees for about 40 minutes. (about 12 coals on bottom and 17 on top.) Rotate oven 1/4 turn every 15 minutes during baking.

Scramboli

1 dozen eggs

1 lb. Sausage

4 oz. of you favorite cheese (We prefer Velveeta)

1 tsp. of chili powder

½ tsp. of onion powder

½ tsp. of garlic powder

Salt and pepper to taste

Brown sausage in large skillet and drain as much grease as possible. Mix eggs and spices in a separate bowl and then add to skillet with sausage. When the eggs are almost done, add cheese until melted.

Serves 6.

Best served with biscuits (if oven is available) or flat bread biscuits (if oven is not available.)

Shepherds Pie

Cook 1 lb. bacon cut into 1 inch slices. Drain grease. Add 1-2 lbs ground beef and cook.

While hamburger is cooking, prepare enough instant mashed potatoes (or real if you have the time/energy).

When burger is completely cooked. Add 2 cans corn (drained) and 2 cans green beans (drained).

Then add thick layer of mashed potatoes.

Cover with 10 coals on lid & lower heat on bottom so meat does not burn.

Let oven cook for 10 minutes, then top potatoes with grated cheese & cover until cheese melts!

Season to taste with salt/pepper!

Sirloin Hawaiian

Serves 4

- 1 lb sirloin steak
- 1 tsp pepper oil
- 2 Tbs soy sauce
- 1/2 tsp garlic powder
- 1 med onion, chopped large
- 1 can sliced water chestnuts, drained
- 1 red pepper, chopped large
- 1 can pineapple chunks, drained
- 1 lb mushrooms, sliced
- 1 cup rice
- 2 cups water
- 1/4 cup shredded coconut

Preheat Dutch Oven to 300 degrees. Cut steak into 1/4" strips and sprinkle with garlic powder. Add oil, then steak to oven and fry for 5 minutes, stirring. Add onion, pepper, mushrooms and soy sauce. Stir and fry for 2 minutes. Add water and rice, bring to boil, add water chestnuts, cover and simmer at about 200 degrees for 1/2 hour, until rice is soft. Stir in pineapple, and serve sprinkled with coconut.

Sizzlin' Beef Kabobs

3 tb Veg. oil
2 tb Soy sauce
1 tb Red wine vinegar
1 ts California StyleBlend Garlic Powder .
3/4 ts Hot Shot! Glack & Red Pepper Blend
1 lb Sirloin steak, cut into 1" cubes
Assorted vegetables

Combine first 5 ingredients in large self closing plastic bag or shallow glass dish. Add steak; toss to coat. Refrigerate 3 or more hours. Spear with veggies on metal skewers. Grill or broil 12-15 minutes, turning frequently.

Sloppy Joe Biscuit Bake

1 large onion
2 pounds ground beef
2 pkgs. Sloppy Joe seasoning mix
2 6-ounce cans tomato paste
2 cups water
1 16-ounce package refrigerator biscuits

Brown the onion and ground beef in a Dutch oven. Drain grease. Add seasoning mix, tomato paste and water. Bring to a boil. Place biscuits on top of mixture. Bake 15-20 minutes.

S' Mores

Marshmallows
Hershey bars
Graham crackers
Green sticks or coat hangers

Get prepared by getting 1 large graham cracker and breaking it in half. Cover 1/2 of the graham cracker with Hershey bar.

Put a marshmallow (or 2) on the stick and hold it over the fire until roasted. Some people like them lightly golden, others like to catch them on fire and then blow the fire out. If you do that, be careful. You have to put the fire out quickly or your marshmallow will fall on the ground. When the marshmallow' s roasted, place on top of the Hershey bar, put the other graham cracker on top and bite down. Yum!

Snickers Cake

12' Dutch oven

Cake:

4 oz Baker' s Sweet German Chocolate
 1/2 cup boiling water
 1 cup butter or margarine
 2 cups sugar
 4 egg yolks
 1 tsp. vanilla
 2 1/4 cups sifted flour
 1 tsp. baking soda
 1/2 tsp. salt
 1 cup buttermilk
 4 egg whites (stiffly beaten)

Filling:

25 caramels
 1 stick butter or margarine
 1/3 cup milk
 1 cup chocolate chips
 3/4 cup chopped peanuts
 1 bottle caramel syrup
 1 bottle chocolate syrup

Melt chocolate in boiling water, cool. Cream butter and sugar until fluffy. Add yolks, one at a time, beating well after each. Blend in vanilla and chocolate. Sift flour with soda and salt; add alternately with buttermilk to chocolate mixture beating after each addition until smooth. Fold in beaten whites. Pour 1/2 mixture into greased 12' oven. Cook 17-19 minutes at 350 degrees. Over low heat, melt caramels, butter, and milk together. Pour over baked mixture. Sprinkle chocolate chips and peanuts over caramel layer. Pour remaining cake batter over top. Bake at 275 degrees for 18-19 minutes then 10-15 minutes at 350 degrees. Let cool. Drizzle chocolate and caramel syrup over top.

Sour Cream Onion Squares

1 large onion, sliced
 2 tablespoons margarine
 1 egg
 3/4 cup dairy sour cream
 1/4 teaspoon seasoned salt
 1 cup milk
 3 cups Bisquick baking mix

Saute' onion in margarine until soft. Beat egg in a small bowl; stir in sour cream until blended; add onions and seasoned salt. Stir milk into baking mix to form a soft dough; turn into a lightly sprayed (with Pam) or aluminum lined Dutch Oven. Bake for approximately 20 minutes or until top is set.

Southern Fried Chicken

1 chicken
 1 cup flour
 1 egg

1/2 cup milk
 2 tsp. garlic powder
 1 tsp. paprika
 1 tsp. black pepper
 1 tsp salt

Prepare one frying chicken. Prepare flour mixture by mixing dry ingredients. Prepare milk and egg mixture, and add 1 tablespoon of flour to the mixture. Dip chicken in egg mixture, then in flour mixture, repeat, and shake well. Fry in hot grease, with chicken pieces half covered in Crisco, and well spaced, until brown, and turn. Cover with lid for 7-8 minutes on lower heat source. Drain on paper towels.

Southwest Tamale Pie

This is my own invention from scratch. It is my wife' s favorite Dutch oven recipe. You can create variations many ways by changing the ingredients .

Ingredients:

3 small cans of spiced or flavored beans. My favorite is S&W Chipotle Flavored Beans. However, chili beans, black beans, Louisiana style beans, etc., will also work great.

2 pounds of pork cut into 1 inch cubes (You could use chicken or beef just as well. We prefer the pork flavor in this dish.)

One yellow or brown onion, chopped.

1/2 to 1 cup of grated cheddar or jack cheese.

1 teaspoon minced garlic.

1 tablespoon of red chili sauce (optional).

1 can of Marie Callendar' s Southwest Cornbread Mix. This is probably a local California brand. It is cornbread mix spiced with red and green bell peppers and hot spices. You can use any package of cornbread mix as a substitute. Prepare using baking instructions on the package (adjust for altitude if you are above 5000 ft by adding extra liquid). When camping I usually mix the cornbread in the 1 gallon freezer bag and it saves a lot of cleanup.

1 tub of sour cream to serve with the cooked tamale pie.

Preparation:

Dump the beans, onions, pork, garlic, and chili sauce in the bottom of the Dutch oven and mix with a spoon. Be careful not to tear the foil lining.

Sprinkle the cheese on top of the mixture.

Pour the cornbread mix over the cheese and even out all over using the backside of a spoon.

Cooking:

Usually takes 50-60 minutes. It is done when both the pork and cornbread are fully cooked.

Serving:

Spoon it onto your plate, add a dollop of sour cream, and enjoy!

Spaghetti & Meatballs

1 lg onion
 1 tsp sugar
 3/4 tsp salt
 1/2 tsp marjoram leaves
 4 c hot cooked spaghetti

1 clove garlic, crushed
 1 tsp oregano leaves
 3/4 tsp basil leaves
 1 can(8 oz) tomato sauce
 1 can(16 oz) whole tomatoes

For Meatballs:

1 lb ground beef
 1/4 c milk
 1/2 tsp worcestershire sauce
 1 sm onion diced (1/4 c)

1/2 c dry bread crumbs
 3/4 tsp salt
 1/4 tsp pepper
 1 egg

Meatballs: Mix all ingredients, shape into 1-1/2 inch meatballs. Place in dutch oven and bake at 400 until done and light brown, 20 to 25 min.

Prepare spaghetti according to package instructions. Mix all ingredients except meatballs, break up tomatoes. Heat to boiling, reduce heat. Cover and simmer, stirring occasionally, 30 min. Stir meatballs onto mixture, Cover and simmer stirring occasionally, 30 min longer. Serve over spaghetti and if desired, with grated parmesan cheese.

Spaghetti carbonara [hiking version]

Categories: Camping, Pasta

Yield: 4 Servings

Ingredients:

1/4 lb Linguini or vermicelli
 3 Garlic cloves
 1/2 c Dried bacon pieces
 2 tb Dried parsley
 1/2 c Parmesan, grated, fresh
 2 1/2 tb Oil
 Salt and pepper
 1 tb Flour *
 1 tb Dry milk *

* You may substitute a fresh raw egg for the flour and dry milk if you like. Add the egg to the cooked, drained pasta, along with the bacon mixture, and toss. Then mix in the cheese.

Trail Information: Time: 15 to 20 minutes Water: 1 quart

Equipment: 1 frying pan, 1 pot

Packing the food: Put into three small bags, then package with the trail directions:

1. pasta
2. garlic, bacon, parsley
3. cheese

Carry in general provisions: flour and dry milk or fresh egg, oil, salt and pepper.

Trail directions:

1. In a cup, mix 1 T dry milk with 1/2 c water. Have the flour handy.
 2. Boil a pot of water, cook the pasta 5 minutes or until just done, drain, and keep warm if possible.
 3. Smash garlic cloves under the flat of your knife blade and chop them. In the frying pan, heat oil and cook the garlic 1 minute over medium heat. Add the bacon, parsley and 1 T flour. Cook about 2 more minutes. Be careful not to burn. Add the milk and stir.
 4. Add the pasta and cheese and toss. Season with salt and pepper.
-

Spanish Ham / Rice

- 2 cups of diced, cooked ham or 1 can of SPAM diced
- 1/2 onion chopped
- 1 package of Lipton Spanish Rice Mix
- 1 can diced tomato-sauce liquid
- 1 can tomato sauce
- 1 bell pepper - diced (optional)
- Salt/Pepper/Onion Powder to taste

Directions:Sauté onions, bell peppers and Ham (or SPAM) in skillet. Add Spanish Rice Mix. Use the liquid from the canned tomatoes instead of water. Add tomato sauce and seasonings to mixture. Cook till liquid is absorbed and rice is done. Makes 4 hefty servings.

Comments:'We' ve used SPAM quite often instead of Ham, simply because it carries more easily - it does not require refrigeration. This is a one dish meal if you add a can of peas towards the end of the cooking time. All is cooked in one pot with little cleanup. The kids love this on our campouts and if I forget to cook it by the 3rd night out - they start complaining and begging me to cook it THAT NIGHT!

Squaw Corn

- 1 Can corn
- 1 LB. Bacon
- Eggs

Directions:

Cut up bacon and cook. Drain grease. Add corn and eggs. Cook until done.

Comments:

My husband made this when he was a boy scout. It is a MUST when we go camping. Today our family loves to have it. You can even add other ingredients like mushrooms. My children won' t eat egg but they will eat squaw corn!

State Fair Lemonade

8 Lemons
 1 c Sugar
 10 Ice cubes

Bring lemons to room temp. Roll; slice in half and squeeze into gallon container. Toss lemon rinds into container. Pour sugar over rinds. Let sit for one half hour. Add ice cubes and enough water to fill container. Stir and serve. Each 12 oz serving has 91 calories and 0 grams fat.

Steak & Mushrooms

1 lb mushrooms sliced 1/2 tsp salt
 2 c onions, diced 1/2 tsp pepper
 1/4 lb butter 1 round steak
 8 oz can tomato sauce flour
 1 tbs Worcestershire sauce

Cut meat into strips and coat with flour. Saute in melted butter for 5 min. Add onion and mushrooms, cook another 5 min or until onion turn clear. Add remaining ingredients and stir well. Simmer 1 to 1-1/2 hours. Serve over rice.

Stew and Biscuits

1 roast (1/4 - 1/2 lb. per person; cheaper than stew meat)
 1 bottle Zesty Italian salad dressing
 1 tbs.. Worcestershire sauce
 1 tbs.. butter or margarine
 1 large onion
 1 tsp. pepper
 1 tsp. garlic salt
 1 tsp. seasoning salt
 1/2 cup corn starch

Note: A package of McCormick, beef stew seasoning can be used in place of the seasonings and corn starch

1 - 2 cans refrigerated jumbo biscuits
 1 large Ziplock bag
 2 - 3 1 lb. bags frozen vegetables (chef' s choice many combinations from the supermarket.)

Note: The onion can be omitted if the frozen vegetable package includes onion. It' s nice to include a specialty mixture of vegetables for color and variety.

1 package mushroom (or brown) gravy mix.

The morning of the dinner, cut up the roast into bite-sized cubes, put the cubes in the Ziplock bag, and add the salad dressing and Worcestershire sauce. Seal the bag and knead to mix the contents. Put the bag back in the cooler until its time to cook. It is best if the meat can marinate at least four hours (this imparts a wonderful flavor to the meat as well as tenderizes it). Dice the onion. Sauté in the butter in the Dutch oven. Then add the marinated meat and spices and brown the meat. After the meat has browned, add the mixed vegetables and stir. When everything is combined, mix the gravy mix with water in a separate cup per the instructions on the package and add to the stew. If there is not enough liquid to the mixture, add a little more water. Cover the Dutch Oven and allow to cook for about 1/2 hour, stirring occasionally. There will be extra liquid in the stew from

the marinade, vegetables, and added water, which will have to be thickened. To do this, mix the corn starch with cold water in a separate cup until it is a thick white liquid. Slowly stir this into the stew over heat until it starts to thicken. Cover and allow to simmer on low heat for 5 - 10 more minutes, stirring frequently. Pull the oven off the fire and uncover. Place jumbo biscuits on top of the stew leaving a small gap between the biscuits. Cover the oven and place the oven on a pile of coals, then place coals on the lid. Check periodically until the biscuits are light golden brown.

Sticky Bones

1 c Vinegar
 1/2 c Honey
 2 T Worcestershire sauce
 1/2 c Ketchup
 1 t EACH salt, dry mustard, paprika
 1/4 t Black pepper
 1 Clove garlic, minced
 4 lb Beef ribs

In saucepan, combine vinegar, honey, Worcestershire, ketchup, salt, mustard, paprika, pepper, and garlic. Cover, bring to boil, reduce heat and simmer 15 minutes.

In baking pan, place ribs. Cover with hot marinade, then bake ribs at 325 degrees for 1 hour, turning and basting often with marinade. Or grill over medium coals, basting and turning often, until browned, about 20 minutes.

Makes 4-5 servings.

STUFFED CORNISH GAME HENS

2 Cornish game hens	2 C water
10 oz stuffing mix	2 eggs
1/2 lb. butter	2 tsp. chicken bouillon
2 tbs. lemon pepper seasoning	1/2 C onion

Boil eggs for 3-5 minutes. Place stuffing mix in a mixing bowl and blend in bouillon solution and melted butter until stuffing is moist. De-bone hens and place a thin layer of stuffing on the breast portion of birds. Place a shelled egg in the center of the breast and cover with a thin layer of stuffing (do not over stuff). Sew the back skin of the birds together with thread and place in a Dutch oven. Mix lemon pepper seasoning with 1 cube of butter and baste the birds and place the remaining stuffing around the birds in the oven. Bake at 300o for 1 1/2 to 2 hours. Baste approximately every 30 minutes.

Stuffed Frankfurters

Directions:

Split frankfurters lengthwise. Use your favorite stuffing mix and prepare as directed on package, then stuff the frank. Wrap in bacon, securing with toothpicks. Cook over grill.

Comments:

From "They Call It Potluck" cookbook by the Garden Spot Travel Trailer Club.

Stuffed Marinated Pork Chops

4-1" thick pork chops (butterfly to the bone)
1 bottle Honey Mustard dressing or marinade

Cover bottom of a glass bowl with dressing/marinade. Pour dressing/marinade into a chop and place in the bowl. Pour dressing/marinade over the chop. Layer chops in bowl with dressing/marinade in and over each chop.

Cover and let chops cure in the refrigerator overnight or for 10-12 hours. Place bottle of unused dressing/marinade in the refrigerator for later use.

6 oz. box Stove Top Pork Stuffing mix
1 cup Ocean Spray raisins 1 large unpeeled carrot (grated)
1 2/3 cups water 1/4 cup Crisco butter flavor

Prepare per instructions on the box, except add carrot and raisins to water along with the seasoning packet and Crisco.

Remove chops from dressing/marinade sauce and discard sauce. Fill inside of chop with stuffing and place into 12" oven with the bone in the center of the oven. Fill and place remaining chops in oven to form a clover leaf with the bones in the center of the oven.

Bake at 350° for 30 minutes.

(Hold the remainder of the stuffing aside for later use).

Remove most of the fat/liquid from the oven with paper towels. Don' t move the chops.

Lightly baste the top of the chops with dressing/marinade spoon the remainder of the stuffing over the top. Continue to bake at 350° for 30 to 40 minutes.

Garnish and serve.

Sweet and Sour Meatloaf with BBQ Dipping Sauce

Ingredients:

3 lbs. lean (15%) ground beef
3 red Anaheim peppers seeded/chopped
3/4 cup bread crumbs
1/2 cup Parmesan cheese
1/4 cup maple syrup
1/4 cup red wine vinegar
2 eggs

Instructions:

Mix all the ingredients together.
Place on a trivet in a twelve inch Dutch oven.
Bake until internal temperature reaches 170°.

Dipping BBQ sauce: (8 inch oven)

1 green bell pepper, chopped
1 small white onion, chopped
1/4 cup brown sugar
1 tsp. dry mustard
1 Tbs.. fresh lemon thyme (or 1 tsp. lemon juice)
1/2 cup ketchup
1/4 cup dark molasses
1/4 cup soy sauce
2 Tbs. red wine vinegar
powdered chili peppers or cayenne pepper according to your own taste.

Swiss Steak

3 lb round steak 3 stalks celery, peeled, chopped
fine
3 tbs butter 1/2 c catsup
1 tsp salt 1 tbs chopped parsley
1 lg onion, diced

Brown steak in butter. Add celery, catsup, parsley, and onion. Cover and simmer 2 to 2-1/2 hours. 1/2 c water may be needed if mixture thickens too much.

Taco Pie

1-1/2 lb ground beef
1 med jar Taco sauce
4 lg corn tortillas
1 8 oz pkg shredded cheddar cheese
1 can (8 oz) tomato puree

Brown ground beef, drain. Combine taco sauce and tomato puree. Line dutch oven with aluminum foil. Place 2 tortilla shells in Dutch oven. Place 1/2 of ground beef on top, pour 1/2 taco sauce over top. Place 2 more tortilla shells on top and place in rest of beef and pour remaining taco sauce on top. Sprinkle with cheese. Cover and bake until cheese is melted. Variations: Add chopped onions, mushrooms or tomatoes to meat.

Tamale Pie

1 1/2 lb.. ground beef
1 clove garlic, minced

1 onion, coarsely chopped
1 green pepper, cut in 1 inch squares
1 can (1 pound) tomatoes, cut up
1/2 cup stuffed green olives (or black olives),
coarsely chopped
1 to 2 teaspoons chili powder
1 teaspoon salt
Freshly ground pepper to taste
1 package (11 ounces) corn muffin mix
1 can (8 oz) cream corn
1/3 cup milk
1/2 cup shredded cheddar cheese

Brown ground beef in Dutch Oven, drain excess fat off. Add garlic, onion and green pepper and saute' 5 minutes or until tender. Add tomatoes, olives, chili powder, salt and pepper and simmer 10 minutes. In a bowl stir together muffin mix, corn and milk until evenly moistened. Spoon over ground beef mixture and sprinkle with cheese. Bake at 400 degrees for approximately 20 minutes, or until browned.

Tea Punch

3 c Tea; strong
1 c Lemon juice
4 c Orange juice
2 c Raspberry syrup; or grenadin
1 c Pineapple, crushed
Sugar; to taste
2 qt Club soda; chilled

Combine all ingredients except club soda in a punch bowl with a large block of clear ice; allow to chill thoroughly. (If fresh fruit juices are used, they should be strained.) Add club soda just before serving.

Teriyaki Beef Strips

London broil - sliced in thin strips like you' re making jerky (your butcher will do this for you), 1 bottle teriyaki sauce

Marinate your beef strips in the teriyaki sauce for at least 1 hour or up to 24 hours in a large Ziploc bag.

When you are ready to eat fire up the grill and let those strips cook until they are done - about 5-10 minutes or so.

Use a grill basket or thread your meat on bamboo skewers before you marinade them. The kids love these as do the adults.

Texas Pork Roast

1 small leg of pork 2 tbs lemon juice
 1 tsp salt dash of tabasco sauce
 pepper to taste 1 c melted cinnamon-flavored
 1/8 tsp allspice or plain apple jelly
 1 tsp chili powder 1 tbs worcestershire sauce
 1-1/4 c chili sauce

Place pork in oven and sprinkle with mixture of salt, pepper, allspice and chili powder. Combine remaining ingredients, and spread evenly on pork. Roast at 350 for 30 min per pound. Baste frequently with well seasoned drippings in the pan. Serves 14-16.

TEX-MEX WONTONS

1/2 lb ground beef
 1 medium onion, chopped
 1/4 cups chopped green pepper
 1 can refried beans
 1/4 cups shredded cheddar cheese
 1 tbs ketchup
 1 1/2 tsp chili powder
 1/4 tsp garlic powder
 4 dozen wonton skins
 cooking oil
 taco sauce or salsa

Combine beef, onion, and green pepper in large skillet and brown. Drain drippings and discard. Add beans, cheese, ketchup, chili and garlic powder. Stir well. Place one tsp beef mixture in each wonton skin. Fold top corner over filling, fold side corners over, then roll up like a jelly roll. Moisten edges with water to seal. Heat 1 1/2 in oil to 375 degrees in a large skillet or Dutch oven. Place 6 wontons at a time in hot oil and fry 30sec on each side or until golden brown. Serve with taco sauce or salsa.

Thanksgiving in a Dutch Oven

Serves 12 or more:
 2 lb cooked sliced turkey, deli style, ripped into 2" chunks
 3 boxes dry dressing mix
 3 cans mushroom soup
 4 oz butter
 4 cups water,boiling
 3 cans green beans, drained

Grease dutch oven. Layer turkey, beans, and mushroom soup, spreading evenly. Combine mix, butter and water. Pat dressing on top of soup. Cover. Cook 20-30 minutes without peeking in medium coals.

Result: a full meal with meat, gravy, dressing ,and a vegetable!

Three Seed Crown Loaf

12" Deep dutch Oven
 Serves 15-20

8 cups unbleached whole-wheat flour
4 teaspoons salt
5 teaspoons instant yeast
5 teaspoons dough enhancer
5 teaspoons gluten
2 ½ cups lukewarm water
4 tablespoons honey
4 tablespoons plus 1 teaspoon sunflower oil
1 ½ cups sunflower seeds
4 tablespoons Poppy Seeds
4 tablespoons Sesame Seeds
1 egg

Measure the flour, salt and yeast into a large bowl. Measure the water in a cup, then stir in the honey and 4 tablespoons sunflower oil. Pour the liquid into the dry ingredients. Mix to form a soft dough. The dough should be wet enough to cling to the bowl. Add more lukewarm water if necessary.

Scrape the dough out onto a lightly floured surface. Knead the dough for ten minutes or until gluten forms. Rub 1 teaspoon of oil around a large bowl. Turn the dough in the oil, then cover the bowl and let dough stand until double in size.

Turn out dough and pat flat. Scatter with 1 cup of sunflower seeds, then roll up and knead for 20-30 turns. Shape into round ball, cut into eight wedges, then roll into seven balls (combine two for a larger middle ball). Dip balls in egg glaze, then poppy seeds, two balls in egg glaze, then sesame seeds, and two balls in egg glaze then sunflower seeds. Leave the largest ball plain.

Lightly grease 12" deep dutch oven and place balls inside and let rise until just about double again. Bake at 350 degrees until golden brown.

Three-Rock Chicken

This is an easy recipe that you can start and forget about for several hours. Here's how it's done, and yes, it's primitive cooking

Find three good-sized rocks about the size of softball, and place them in the campfire to get hot.

Sometimes you get a rock that will crack when heated so it is wise to place a couple of extras in to heat, just in case. Oh yes, by the way, the rocks have to get VERY, VERY HOT!!!!!!!

While the rocks are getting hot take a whole chicken and clean inside and out, then rub it down with salt and pepper to taste. Stuff 2 whole celery sticks and 1 whole onion into the chicken.

After the rocks are HOT, take a pair of B-B-Q tongs and stuff one of the rocks into the chicken with the celery and onion. Place the chicken on a large sheet of tinfoil and take the other two rocks and place one under each wing.

Now wrap the chicken in tinfoil, and the more, the better. Remember, if you don' t use enough the rocks may burn through and/or you will lose too much heat to cook the bird.

Then take wet newspaper and wrap it around the tinfoil. Also make sure you wrap at least 10 layers of newspaper around it, although 20 or more is best. This will hold the heat of the rocks in extremely well.

And your done!! The heat of the rocks will cook the chicken to a fine turn in about 3 hours, giving you time to fish, go for a walk, or whatever.

Trash Breakfast

1 bag shredded hash browns
6 eggs
1 lb sausage or ham, cooked
1 chopped medium onion
2 cups shredded sharp cheese
seasoning salt and pepper
Butter
peppers (optional)

Take an aluminum foil cooking bag and spray with Pam. Sprinkle with seasoning salt and put some butter in the foil bag. Open the hash browns. Beat the eggs and chop the onions and peppers. Pour all ingredients into the bag of hash browns. Mix by squeezing the bag. Then pour the mixture into the foil cooking bag and spread out. Add more seasoning salt and pepper and a bit more butter on top of the hash brown mixture. Place the aluminum cooking bag on a preheated grill (medium heat) and turn the bag every five minutes. The bag will start to puff and you can open it to check for doneness.

Servings: 6

Preparation time: 30 minutes

Tri-Pod Quesadillas

Comments:

can of refried beans or black beans (drained)
chopped cilantro
chopped onions - green or yellow
chopped tomatoes
chopped peppers
shredded cheese
sliced/chopped black olives
green chiles
large flour tortillas (I like El Rey)

garnish w/salsa, sour cream & jalapenos

Lay out a tortilla on a flat surface and spread the beans on 1/2 of the tortilla (only fill 1/2 of the tortilla) and thinly layer the ingredients that you like. Then fold over the top (so it's shaped like a semicircle) and put on your grill grate. We usually use a tri-pod about a foot or so away from the fire. Just keep watching them and turn when the bottom get brown. This is a super easy meal to make and is always a huge hit.

Turkey Tetraxini

12" Dutch Oven (serves 8-10)
 24 briquettes (9 bottom/15 top)
 cook for 20 minutes

1 lb boneless turkey or chicken
 1 bag (16 oz) spaghetti noodles
 1 onion
 4 oz mushrooms
 1 can (10 oz) mushroom soup
 1 packet garlic sauce
 1 Tbsp cooking oil

knife, cutting board, can opener and paper towels also needed. A separate pot for cooking spaghetti noodles is sometimes handy.

 Boil water for spaghetti noodles in separate pot. Add noodles, cook until soft, and drain off excess water.

Cut up turkey, chop onion, and slice mushrooms while spaghetti is cooking.

Line oven with foil, then grease foil with 1 Tbsp cooking oil.

Place oven on 9 hot briquettes, and brown turkey in oven, taking care not to tear foil.

First add noodles, onions, mushrooms, and packet of garlic sauce to oven and combine with turkey. Then open soup can, and mix contents in with other ingredients.

Place lid on oven, put 15 hot briquettes on top, and cook for 20 minutes.

Twisters

Biscuit mix
 Milk or water
 Honey

Follow the direction on the biscuit box using a little less liquid than called for. Twist the dough around the end of of a green stick. Hold rotating slowly over hot coals of fire until cooked. Dip into honey and enjoy. Can also use butter and jam.

Venison Goulash

2 tb Oil
1 1/2 lb Venison, from neck, flank, Shanks, cut into cubes 1 to 1 1/2 inches
3 md Onions, very thinly sliced
2 tb Paprika
1 ts Salt
1 md Green Bell pepper, thinly
Sliced, seeds & pith removed
1/2 c Water

In a Dutch Oven, heat oil and brown venison, stirring often. Add the onions, sprinkle with paprika and salt while stirring, saute over med heat until onions are soft. Put in the green pepper and water, cover the Dutch Oven but do not put coals on top. Cook 1 to 1 1/2 hours, until the venison is fork tender. Traditionally Goulash is served with broad noodles.

Walking Salad

One apple
Peanut Butter
Raisins
Peanuts
Chocolate Bits

Remove the core from the apple. Stuff with peanut butter and any of the ingredients listed above. Wrap in plastic wrap or ziploc bag. Makes a great hiking snack.

Western Style Barbeque

Ingredients:

5 lbs. lean pork loin, cut into 1/2 inch pieces

2 cloves garlic, mashed

Sauce:

1 green bell pepper, chopped 1 cup brown sugar
1 yellow bell pepper, chopped 1 Tbs. dry mustard
1 red bell pepper, chopped 1 Tbs. fresh oregano, chopped very fine
1 large red onion, chopped 1 Tbs. fresh lemon thyme (or lemon juice)
1 large white onion, chopped 1/2 cup dark molasses
3 Tbs. red wine vinegar 1/4 cup soy sauce
2 cups Heinz® ketchup
Powdered chili peppers or cayenne pepper according to your own taste.

Coat the inside of a 12-inch Dutch Oven with Pam.

Preheat for 5 minutes with 12-14 briquettes on the bottom and about 20 on top, filling the outside ring of the lid.

Melt ½ cube margarine in the oven.

Add the pork and the garlic. Brown for about 2 minutes, stirring with a wooden spoon.

Cover and add four more briquettes to the center of the lid. Let the Dutch oven heat up for about fifteen minutes, then stir the meat until almost done.

Add half a can of beer. Note: the alcohol evaporates at about 180°F.

Meanwhile, back at the ranch.....

While the Dutch oven is heating up (see above) chop the vegetables.

When the pork is done add these along with the rest of the ingredients except for the pepper powder, add this near the end of cooking to taste.

Heat to barely boiling, using about 8-10 briquettes on the bottom and filling the outside ring of the lid.

Simmer for about 40 minutes rotating the oven and then the lid every 15 minutes to prevent hot spots.

Open to stir several times to check for scorching. If it begins to scorch take away about half of the briquettes from the bottom. (Been there, done that.)

Serve with rice, pasta, tortillas, or anything else you conjure up.

Whole turkey on the Open fire!

Ingredients:

1 whole turkey (any size, I usually do about a 10 lb bird)

Heavy duty aluminum foil

2 cloves garlic

1/2 cup soy sauce

1/4 cup honey

salt and pepper

butter

Clean out bird thoroughly, remove organ meat and neck from inside cavity, wash and set aside.

Roll out aluminum foil long enough to close around bird with a few extra inches

Roll out 2 to 3 sheets the same length and seam together, side by side (not lengthwise)

Place turkey on foil and curl up edges of foil.

Salt and pepper inside cavity

Cut small slits in skin of bird and place small amounts of butter under skin in multiple places

Pour soy sauce and honey over bird

add garlic, organ meats and neck to tinfoil package

Close up and seal all sides (leave top loose so you can open and baste.

Place on hot, low campfire grill.

Baste occasionally, every hour or so until done.

Test for doneness (varies due to bird size and heat)

It will never dry out so I just keep it on for hours, turkey falls off the bone!

To test if done ... slice into turkey to the breastbone, as long as it' s not pink, it' s done.

Wild Blueberry Pancakes

2 cups Bisquick baking mix

2 Tbs. Sugar

1 egg

1 1/3 cups milk

1 cup blueberries (fresh, frozen or canned)

Beat baking mix, sugar, egg, and milk until smooth. Fold in blueberries. Pour batter by spoonfuls onto lightly greased hot skillet (or on top of greased Vagabond stove). Bake until bubbles appear. Flip and bake the other side until golden brown.

Wild Turkey

1 turkey 10-12 lbs.

4 slices bacon

1 lb. pork sausage

1 medium onion

6 cups soft bread crumbs

2 tbs. poultry spices

Sprinkle turkey with game seasoning or poultry spice. Fry diced onion and crumbled sausage in a 12" or 14" deep camp Dutch oven. Combine with bread crumbs and mix. Stuff turkey cavity loosely and lace closed. Bake for 3-1/2 hours, breast side up with bacon strips covering breast.

Witches Brew

1 qt Apple juice

1 1/2 c Canned, unsweetened pineapple

2 tb Fresh lemon juice

3 Cinnamon sticks

Mix all ingredients together in a saucepan.

Heat over low heat until ready to serve. Remove cinnamon sticks.

Ladle brew into serving cups.

Ziplock Chicken

2 pkgs. chicken legs and thighs (they cook faster)
1 cup Bullseye BBQ sauce
1 tsp garlic powder
1 16 oz. can of beer (your choice, non-alcoholic works as well)
Dash of black pepper to taste
Dash of salt to taste
1 tsp onion powder

Directions:

Make sure chicken is washed good (don' t want to get sick). Combine all ingredients into a large zip-lock freezer bag. Put chicken parts in bag, place in cooler for at least 2-3 hours. Cook on a slow dying fire using brush to baste chicken with left over ingredients from bag. Make sure chicken is cooked enough!

Comments:

I usually make Zip-Lock chicken with a couple boxes of mac and cheese for a good dinner and an easy cleanup. Enjoy!
