

Camping Recipes

Breakfasts

Impossible Breakfast Pie & Juice

Brown meat and ¼ C chopped onion, stirring occasionally, in Dutch oven. Drain. Mix meat, 2-1/2 C potatoes, and 1 cup Cheddar cheese.

Combine 1-3/4 c milk, eggs, 1 c baking mix, 1/4 tsp salt, 1/8 tsp pepper with fork until smooth. Pour into Dutch oven.

Bake at about 400 degrees for 40 minutes or until knife inserted in center comes out clean. Sprinkle with 1/4 cup cheddar cheese. Bake about 2 minutes longer or until cheese melts. Cool 5 minutes. 6 to 8 servings

Mountain Man Breakfast & Juice

Cook the sausage and drain some of the grease.

Move the sausage to one side and cook the hash brown potatoes on the other side.

When the hash browns are done add eggs, mix and continue to cook.

When eggs are almost done add the cheese on top and let it melt.

Add seasonings to taste. (salt, pepper, chile, onion salt)

Feeds 8 scouts.

Apple Cinnamon French Toast Soufflé

Cut French bread in 1-½ inch slices. Line a Dutch Oven with heavy-duty foil. Lightly grease the foil with butter/margarine. Place bread tightly in oven. Combine eggs, 3 ½ c milk, ½ c sugar and 1T vanilla. Beat with a wisk. Pour half of mixture over bread. Allow time to soak in. Place apples over bread and pour the remaining egg mixture over apples. Mix the first ½ c. sugar, 3-4 tsp. Cinnamon, & 1 tsp. nutmeg together and sprinkle over mixture. Dot with 3 T butter. Allow some time to soak in. Cover and bake for 1 hour at 350 F. Check occasionally during baking. Let rest for 10 minutes. Serve with maple syrup and sausage. (Serves 10-12)

McMuffins

Fry sausage patties in pan. Set aside. Fry eggs individually. Place egg, sausage & cheese on English muffin and enjoy.

Shopping List

1 pound diced ham or pork sausage
1 small onion
1 pkg shredded hash browns
8 oz shredded Cheddar cheese
1 qt milk
4 eggs
1 box Bisquick
salt
pepper
1 Gallon Orange Juice

Shopping List

1 doz eggs
2 lb bag hash brown potatoes
1 lb shredded cheddar cheese
1 1/2 lb of ground sausage
1 Gallon Apple Juice

Shopping List

- 1 large loaf French Bread
- 8 jumbo (extra large) eggs
- milk
- 1c sugar
- vanilla
- 6-8 medium Cortland or Macintosh apples (peeled, cored, sliced thinly)
- cinnamon
- nutmeg
- 1 stick butter

Shopping List

1 lb sausage patties
1 – 8 pack English muffins
1 small pkg sliced cheese
1 dozen eggs

Breakfasts

Old Goat Sugar Overdose Oatmeal

Bring 8c water and 1 tbs salt to boil. Add brown sugar and margarine. When at rolling boil, add oatmeal. Cook 5 minutes, stirring constantly. Guaranteed to get you going and keep you going on a cold weather campout.

Serves 6

Shopping List

- 3 cups quick oatmeal
- 2 cups brown sugar
- 2 sticks margarine

Zip-Lock Bag Breakfast & Juice

Chop ham & green peppers
Crack two eggs into a Zip-Lock bag. Add two tablespoons each of ham & green peppers. Seal the Zip-Lock bag. Mix the bag's contents by squishing the outside of the bag with your fingers. Place bag in boiling water. Cook until egg is done. Egg should be solid without runny liquid. Remove the Zip-Lock bag with tongs. Remove cooked egg from the bag and place into the tortilla. Add shredded cheddar cheese and salsa
Roll tortilla into a burrito.

Serves 6

Shopping List

12 Eggs
1 pkg Ham lunch meat
1 Green Pepper
6 pk Tortillas
Salsa
1 lb shredded Cheddar cheese
1 gallon apple juice

Strata & Juice

Spray 12' Dutch oven with Pam. Layer bread (crusts removed), cheese, filling*, bread, cheese, and filling. Beat the eggs and milk together and pour over the top. Bake approx 1 hour.

This should feed 14 people easy.

*Note filling is (diced ham, smoked sausage, diced tomatoes, green peppers, onions, whatever you want)

You can serve this with salsa, hot sauce, etc.

Shopping List

½ loaf White sandwich bread
1 lb sliced American (or cheddar) cheese
½ lb diced ham
½ lb smoked sausage
2 tomatoes
1 green pepper
1 large yellow onion
16 Eggs
3 cups milk
1 jar salsa
1 gallon apple juice

Egg Breakfast Casserole

Do ahead: Brown sausage and onions, add salt, 1 tsp dry mustard, seasoning & 2 drops Tabasco.

Morning: Prepare coals for 2 dutch ovens. Put 1-2" hashbrowns in bottom of dutch oven, sprinkle meat over, pour mixed eggs over top with cheese. Bake 45 minutes.

Shopping List

1 doz eggs
2 C milk
12 oz Mexican cheese
1 bag shredded hashbrowns
1 green onion
2 lbs breakfast sausage
Northwoods seasonings
Tabasco sauce

Breakfasts

Black Swamp Breakfast

Start cooking bacon in Dutch oven, when the bacon is about half way cooked throw in the sliced potatoes. When potatoes are cooked throw in eggs and keep stirring until eggs are cooked

Shopping List

1 pound of bacon
5-6 Large potatoes
1 Dozen Eggs

Pancakes & Bacon

Fry bacon in fry pan until done. Put on plate with paper towel under and over to keep warm and soak up grease.

Mix pancake mix and water according to directions on the box. Add berries or chocolate chips and cook until done in a fry pan with a little oil.

Serve with syrup & juice

Shopping List

1 box pancake mix – just add water
1 bag frozen berries
1 bag chocolate chips
oil
1 bottle syrup
1 gallon apple juice
1 lb bacon

Paper Bag Breakfast

1. Open paper bag and place 2 bacon strips on bottom.
2. Toss in 2 handfuls of potatoes.
3. Break in 2 egg(s).
4. Close by folding down top of paper bag at least three times but leaving 3"-4" of air space above the food.
5. Insert pointed stick only through the top folded part of the bag.
6. Prop with rocks, or hold bag on the stick about 4"-5" over the hot coals for about 8-10 minutes (careful not to touch the coals or hold over flames or you'll set your breakfast on fire.)
7. Remove from heat and pull out the stick with an oven mitt.
8. Open the bag and fold down the paper. Eat right out of the brown bag.

Shopping List

1 lb Bacon
1 pkg Frozen Hash Browns
12 Eggs
Lunch Sized Paper Bags

Mini Donuts

Roll quarters of each bisquet into a ball. Deep fry in oil. Roll in 1 C sugar to 3T cinnamon mixture.

Shopping List

1- 4 pack refrigerator bisquits
1 lb sugar
1 container cinnamon
1 gallon frying oil

Cold Cereal, Juice, Fruit & Poptarts

Feeds one patrol of 8

Shopping List

1 large bag cold cereal
1 gallon apple juice
8 bananas
2 boxes poptarts

Lunches

Scout Barbecue

Brown hamburger. Add ketchup (1 cup or more until mixture is wet but not soupy), diced onion, diced green pepper, and cook until vegetables are hot and start to tenderize. Then add diced celery and heat until hot again. Serve inside buns or rolls. It Tastes totally different than it sounds and people will beg for the recipe. It's also the world's best taco filling.

Serve with milk, fruit and cookies. Serves about 10

Shopping List

2lbs hamburger
1 jar ketchup
1 onion
1 green pepper
4 celery sticks,
2 Pkg hamburger buns
1 gallon milk
1 – 3lb bag mixed apples/oranges
1 pkg Chips Ahoy Cookies

Walking Tacos

Chop lettuce & tomatoes. Heat chili on stove. Open top of Doritos bags and add spoonfuls of each ingredient to the Doritos.
Serves 10

Serve with milk, fruit and cookies. Serves about 10

Shopping List

10 individual bags Doritos
1 lb grated cheddar cheese,
1 head lettuce
2 cans Hormel chili,
1 can chopped black olives
2 tomatoes
1 container sour cream
1 gallon milk
1 – 3lb bag mixed apples/oranges
1 pkg Chips Ahoy Cookies

3 Minute Pizzas

Cut pita in half and spoon spaghetti sauce into pocket spreading evenly. Add mozzarella and pepperoni and any other "toppings" you wish.

Wrap in heavy duty foil and place in coals. Cook for 1 1/2 minutes on each side. (You just want it to get warm and to melt the cheese. For really hot coals this is plenty of time.) Try cooking in covered pan over camp stove

Shopping List

1 pkg. Pita pocket bread
1 can spaghetti sauce/pizza sauce
½ lb grated mozzarella cheese
1 pkg. sliced pepperoni
1 can pineapple tidbits

5 Can Chili

Combine all ingredients except chips. Heat & serve with chips.

Shopping List

one can chili
one can diced tomatos
one can corn
one can kidney beans,drained
one can any other beans,undrained
1/4c. BBQ sauce
1Tbs. chili powder

1 bag corn chips

Lunches

Corn on the Cob & Sandwiches

Remove silks and replace husks on corn cobs. Soak one hour in pail of water. Prepare coals while corn is soaking. Cook corn over coals until tender (about 30 minutes). Meanwhile slice tomatoes and peel lettuce leaves from head. Serve corn with cold sandwiches.
Serves about 8

Serve with milk, fruit and cookies. Serves about 10

Shopping List

1 doz ears corn on cob
2 loaves bread
1 jar mayo
3 pkg variety luncheon meat
1 pkg cheese slices
1 head lettuce
2 tomatoes
¼ lb butter
1 gallon milk
1 – 3lb bag mixed apples/oranges
1 pkg Chips Ahoy Cookies

Brats & Baked Beans

Start coals 1 hr before you want to eat. Cook brats over coals until brown, cook baked beans on stove.

Serve with milk, fruit and cookies. Serves about 10

Shopping List

1 lb Johnsonville Bratwurst
2 pkg hot dog buns (16 buns)
1 bottle catsup
1 bottle mustard
1 jar sweet relish
1 – 2lb can baked beans
1 gallon milk
1 – 3lb bag apples
1 pkg Chips Ahoy Cookies

Spanish Rice with Beef

Cook ground beef, onion, and green pepper in Dutch oven until meat is browned. Drain off fat. (If you use lean ground beef you will not need to drain off fat.) Add remaining ingredients (3 tsps chili powder, 1-1/2 tsp dried oregano, 1 tsp salt, 1/2 tsp red pepper, 1/4 tsp garlic powder & 2 c uncooked long-grain white rice), cook 30-45 minutes or until rice is tender, stirring occasionally. Serves 10-12

Serve with cookies & fruit

Shopping List

2 lbs lean ground beef,
2 medium onions-chopped,
2 medium green pepper-chopped,
4 (16 oz) cans stewed tomatoes-undrained,
1 lb long-grain white rice
chili powder
dried oregano
salt
red pepper
garlic powder
1 pkg Chips Ahoy Cookies
3 lb mixed bag apples/oranges

EZ Spaghetti

Heat sauce in pan. Boil noodles according to directions on box. Slice French bread, butter each slice and cover with cheese. Heat in covered pan or over coals until cheese melts.
Serve with apples

Shopping List

1 Jar Spaghetti sauce w/ meat
1 box spaghetti noodles
1 loaf French bread
butter
8 oz shredded cheddar cheese
1 bag apples

Dinners

California Chili & Camporee Cornbread

Dice the onion & chilies and brown with the ground beef in the stew pot. Add the cans of tomatoes and kidney beans, liquid and all, and heat to a simmering boil. Add chili powder, salt, and pepper to taste.

Meanwhile, Line dutch oven with aluminum foil, empty corn bread and cake mix into dutch oven, add 3 eggs & 1 can 7 up. Cook for approx. 40 minutes, test with fork or press down on top of bread to see if done. Lift the bread out of oven and cut up. This corn bread goes great with chili!

Serves 6

Serve with milk

Shopping List

1 lb. lean ground beef
2 15-oz cans diced tomatoes
2 15-oz cans red kidney beans
1 large onion
chili powder
salt and pepper
2-3 chili peppers

1 Jiffy Corn Bread Mix
1 Yellow Cake Mix
3 eggs
1 can 7 up
1 gallon milk

Dutch Oven Pizza

Brown ground beef, drain. Line Dutch oven with 1 pkg. Crescent rolls. Spread pizza sauce on dough. Add ground beef, pepperoni, and sprinkle 2 tsp oregano, 1 tsp garlic powder, and 1 tsp onion powder on top. Add cheeses and use second pkg. Crescent rolls to form top crust. Bake 30 minutes at 350 degrees. Other ingredients such as chopped green pepper, chopped onion, cooked bacon, and/or mushrooms can be added to make a "garbage can" pizza.

Shopping List

- 2 pkg. crescent rolls
- 1 jar pizza sauce
- 1 ½ lb ground beef
- 8oz shredded cheddar cheese
- 8oz shredded mozzarella cheese
- 4oz pepperoni
- oregano
- garlic powder
- onion powder

Italian Chicken

Line the dutch oven with foil.
Place skinless chicken in oven.
Pour dressing over chicken.
Cook for 2hrs with good supply of charcoal on bottom and top of oven.
Remove the chicken and serve.

Will feed 4-5 scouts. Substitute BBQ sauce for dressing and you get great BBQ chicken.

Shopping List

5 lbs of Cut up Chicken
1 Bottle (12-15oz) Italian Dressing

Ka-Bobs

Cut steak, green peppers & onions into 1 ½" squares. Place on skewers with whole tomatoes, sprinkle with seasoning. Grill over coals, turning occasionally.

Shopping List

1 green pepper
1 large onion
1 pkg cherry tomatoes
1 lb round steak
Steak seasoning
1 pkg kabob skewers

Dinners

Ragin' Cajun Pasta & Chicken

Julienne cut all vegetables. Cook pasta according to directions. When you add pasta to water, melt butter in dutch oven and cook onions & mushrooms. Cook chicken in separate pan. When veggies mostly cooked, add tomatoes, cooked chicken, cream & 4 T Cajun seasoning & simmer. Drain pasta & mix with chicken sauce. Sprinkle with Parmesan cheese.

Serves 6-8

Shopping List

16 oz box linguine noodles
1 stick butter
1 red onion
2 – 8oz pkg mushrooms
1 green pepper
1 red pepper
3 large tomatoes
Cajun seasoning
½ pint heavy cream
Parmesan cheese
3 boneless chicken breasts

Dutch Oven Stroganoff

Mix 1 cup flour, ½ tsp salt, and ¼ tsp pepper in small pot. Coat meat cut into 2 x ½in strips, with mixture and brown in Dutch oven in ½ cups olive oil. Stir in broth, 1 tbs Worcestershire, 1 ¼ water, bay leaves, and ¼ tsp paprika. Bring to simmer. Cook for 1 -1 ½ hours or until meat is almost tender. Add mushrooms. Thicken with gravy mix. Serve over cooked egg noodles.

Shopping List

- 2 lbs boneless sirloin,
- flour
- salt
- pepper
- 1 can beef broth
- 1 large onion, sliced
- 2 cloves garlic, minced
- Worcestershire sauce
- 2 bay leaves
- paprika
- olive oil
- ½ lb fresh mushrooms, sliced
- 2 packages brown gravy mix
- 1 pkg egg noodles

Chuck Wagon Stew

Brown and drain ground beef. Add 2 Tbs. minced onion, 1 1/4 tsp. Salt, 1 tsp. instant beef bouillon, 2 Tbs. Worcestershire sauce & everything else. Stir, cover and simmer for 20 min. or until potatoes are tender. Stir occasionally.

Serves 4

Shopping List

1 lb. ground beef
2 med. potatoes, unpeeled and cut into small pieces
minced onion
salt
instant beef bouillon
Worcestershire sauce
1 16oz. can diced tomatoes (don't drain)
1 8oz. can cut green beans (don't drain)

Dinners

Chicken & Dumplin's

Cut up Chicken, Carrots, Onions, Celery.
Place Dutch oven on coals, add 1 TSP oil then Chicken. Cook until slightly browned. Add Onion, Celery, Carrots and Potatoes and cup of water. Cover and simmer 15 minutes. Add 2 cans of Cream of Chicken Soup and water to the consistency of gravy. Cover and simmer an additional 15 minutes or until vegetables are tender. Add bisquits to top of mixture, cook covered 20 - 25 minutes. Bisquik dropped by spoonfuls can be used in place of bisquits.

Serves 8-10. Serve with Milk.

Hungarian Goulash III (COKE)

Heat 2 tbs olive oil in Dutch oven and brown meat. Remove meat when browned. Sauté onion and garlic in drippings until soft. Stir in 1 tbs paprika, 2 ½ tsp salt, and ½ tsp caraway seeds. Cook for 1 minutes. Stir in meat, ½ cups Coke, and tomatoes. Cover and simmer about 1 ½ hours. Blend 3 tbs flour with a little water to make a smooth paste and add to meat mixture. Stir well. When thickened, serve over noodles.

Thanks to Coke

Heat green beans and serve with milk

Jack Burgers

Mix ingredients (Beef, chilies, Monterey Jack cheese, 1 tsp red pepper, ½ tsp salt, together except salsa. Shape into 8 patties and grill on hot coals until desired doneness. Serve on buns. Top with salsa.

Serve with milk, chips, fruit & cookies

Shopping List

1 LB Boneless Chicken Tenders
1/2 Bag Carrots
1 Large Onion
6 Stalks of Celery
6 Medium Sized Potatoes
oil
2 Cans Cream of Chicken Soup
1 Can Biscuits or Mix up 2 cups of Bisquik Mix
1 gallon milk

Shopping List

- 3 lbs beef chuck, cut into 1in cubes
- olive oil
- 3 onions, chopped
- 2 cloves garlic, minced
- paprika
- salt
- caraway seeds
- 1 can Coca-Cola
- 1 large can tomatoes, chopped
- flour
- 2 cans green beans
- 1 gallon milk

Shopping List

- 3 lb. ground beef
- 2 cans chopped green chilies, drained
- 8 oz Monterey Jack cheese
- red pepper
- salt
- 1 jar salsa
- 8 hamburger buns
- 1 gallon milk
- 1 pkg oreos
- 1 large bag potato chips
- 1 - 3lb bag mixed apples/oranges

Dinners

Meat Loaf, baked potatoes & Corn

Mix beef, ½ cup chopped bell pepper, 1-½ c quick oats, onion soup mix, eggs, 1-½ tsp salt, ½ tsp dry mustard, ¼ tsp marjoram and put in foil-lined Dutch oven. Bake 1 hour, covered. Wrap potatoes in foil and cook on coals, turning every 15 minutes for an hour. Heat corn separately. Serve with milk & ketchup

Shopping List

- 3 lb ground beef
- 1 bell pepper
- small container quick oats
- 2 pkg onion soup mix
- 2 eggs
- salt
- dry mustard
- marjoram
- 3 lbs potatoes
- 2 cans whole kernel corn
- 1 bottle ketchup
- 1 gallon milk

Swiss Steak II

Heat Dutch oven and add margarine. Brown steak. Add 1 tsp salt, sliced onion, finely chopped celery, ½ cups ketchup, 1 tbs parsley flakes, 1 tbs garlic flakes, 1 tsp oregano cover, and simmer 2 - 2 ½ hours. ½ cups water may be added if mixture thickens too much.

Cook Minute Rice per package directions. Serve with Swiss steak.

Shopping List

- 3 lb round steak sliced
- 3 tbs margarine
- 1 tsp salt
- 1 large onion
- 3 stalks celery
- ketchup
- parsley flakes
- garlic flakes
- oregano
- Minute rice

Dutch Oven Lasagna

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 cheese, ¼ cup Parmesan cheese, mozzarella cheese (reserve a few ounces for later), eggs, and 1-½ tsp. oregano, and mix well.

Place the layers in the oven in the following order: Break up four lasagna noodles into the bottom of the oven. Spread about 1/3 of the meat mixture over the noodles. Spread ½ of the cheese mixture over the meat mixture. Break up five noodles and place over the top of the preceding mixtures. Spread ½ 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. Meanwhile, slice French bread, butter each side & sprinkle with garlic salt. Wrap in foil and place on coal 10 minutes prior to end of lasagna baking time, turning once.

Shopping List

- 1-½ lb. lean ground beef
- 23 oz spaghetti sauce
- 9 oz shredded mozzarella cheese
- 3 eggs
- 2-¼ c cottage cheese
- Grated Parmesan cheese
- 13 lasagna noodles
- Oregano
- 1 loaf French bread
- 1 stick butter
- garlic salt

Hints: 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.

Dinners

Texas Goulash

Brown the meat and then add the tomatoes, pepper, beans, onion, etc. (it is a good idea to have it ready to dump in). Mix well in the skillet and heat a few minutes to get hot. Add 1 cup water and then add the uncooked macaroni. Cover & simmer 30 minutes until the macaroni is done. Stir it up good and it will usually feed the entire patrol and a hungry leader or two. Add more or less ingredients to suit.

Shopping List

2 can diced tomato/green chile pepper
1 can red kidney beans (drained)
1 can tomato sauce
1 package of large elbow macaroni
1 lb of ground beef,
Cayenne red pepper
1 large onion-diced

Drop dead Pork Chops & Corn on Cob

Remove silks and replace husks on corn cobs. Soak one hour in pail of water. Prepare coals while corn is soaking. Cook corn over coals until tender (about 30 minutes).

Slice potatoes into ¼ inch thick slices, layer in foil, sprinkle with pepper & garlic. Place pork chop on taters, crush mint on top of the chop and add 1 tablespoon of honey. Wrap tightly in foil and place in coals (like a regular foil-pak, only a little linger time)

Shopping List

2 lbs Thick Pork Chops
1 ½ lbs Potatoes
Pepper
Minced Garlic
Honey
Dried Mint
12 ears of corn on the cob

Marguerita Beef with Orange Salsa

Mix marinate in ziplock bag & refrigerate 8 hours:

1 lb lean boneless top round
½ C tequila
1/3 cup fresh lime juice
4 cloves garlic (finely chop)
2 T ginger root (peel & chop)
1 tsp olive oil
1 T oregano
¼ tsp salt
¼ tsp cayenne pepper
6 oz orange juice concentrate

Mix salsa ingredients, cover & chill 1 hour:

¼ C fresh lime juice
2 tsp olive oil
2T oregano
2T jalapeno pepper (finely chopped)
½ tsp salt
2 C fresh orange sections cut into ½" pieces
½ C red onion (finely chopped)
½ C fresh cilantro leaves, finely chopped

Cook rice according to directions on box

Discard marinate, cook meat until done, serve with rice & salsa

Shopping List

1 lb lean boneless top round
tequila
4 fresh limes
4 cloves garlic
fresh ginger root
olive oil
oregano
cayenne pepper
6 oz orange juice concentrate
3 oranges
1 red onion
1 bunch fresh cilantro leaves
1 jalapeno pepper
½ box Minute Rice

Dinners

Dutch Oven Enchiladas

Start charcoal briquettes, let get grayish. Place 20 under dutch oven, let get good and hot. Add hamburger, and onions, fry until hamburger browned. Add enchilada sauce, mushroom soup, ½ can milk and chilis bring to a boil, stirring until soup is dissolved. In the meantime, grate cheese and wrap about 2 tbsps in each tortilla (you can add the black olives, too). Layer the filled tortillas in the boiling enchilada mixture, making sure to cover each enchilada in the sauce. Cover, add about 10 hot briquettes to dutch oven lid and boil about 20 minutes, or until cheese is melted. Remove from oven, scoop up some of the sauce and hamburger and spread on top of your enchilada, add sour cream and enjoy!

Shopping List

1 1/2# ground beef
1 small onion, chopped
1-18 pack soft taco size flour tortillas
2 large cans mild enchilada sauce
1 can Cream of Mushroom soup
1 qt milk
1 can chopped green chilis
1 1/2# grated cheddar cheese
1 small can sliced black olives
8 ounces Sour cream

Shepherd's Pie

Line dutch oven w/ tin foil. Next, burn charcoal until gray. Then, brown meat. After that, drain grease from oven. Then, add tomato soup and corn until "stirred" together. While all this is going on, make instant mashed potatoes, following directions on box. Finally, spread potatoes over meat and cook until they have made a "crust" over the meat and corn.

Shopping List

1 lb ground beef
one can of corn
one can of tomato soup
one box of instant mashed potatoes
shredded cheese
salt
pepper

Hobo Dinners

Each scout places about ¼ cup each ground beef, corn, hashbrowns & carrots on aluminum foil, top with ketchup & seasoning, then wrap tightly and place on coals. Turn in 15 minutes, should be done in about 25 minutes total.

Ingredients should make enough for 8 boys

Shopping List

2 lb ground beef
2 can corn
1 bag frozen hashbrowns
Montreal Steak Seasoning
1 bag mini carrots
1 bottle ketchup

Dinners

Chuck Wagon Casserole

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

Shopping List

1 pound lean ground beef
1 can(15 1/2oz)mild chili beans in sauce
1 can(11oz) Mexican style corn(drained)
1 small jar barbecue sauce
1 package(8 1/2oz) corn muffin mix
small onion
1 green bell pepper
salt

Goulach

Brown the HAMBURGER and SAUSAGE in the pot and drain any excess grease. Add the TOMATO SAUCE and TOMATO PASTE, mix well with the meat. Add the noodles and enough water to cook them, eyeball it or the box might say. It all depends on the type of noodles. Cook until the noodles are soft

Meanwhile, slice French bread, butter each side and sprinkle with cheese, wrap in foil and cook over coals for 10 minutes, turning once.

Shopping List

2 lbs. of ground hamburger,
1 package of Italian sausage,
4 soup sized cans Italian tomato sauce
2 small cans of tomato paste
1 very large box of noodles
1 French bread loaf
1/2 lb shredded cheddar
butter

Hot Dutch oven chicken

Grill cut up chicken in bottom of oven with oil & garlic until brown add soup, 1 1/2 cups rice & 1/4 t. hot sauce mix cover and cook 45min in hot coals

4lb chicken will feed 5 to 6 scouts

Shopping List

4 lbs chicken
2 cans cream of mushroom soup
1/2 bag rice
oil
2 cloves garlic
hot sauce

Dinners

Jerry's Jambalya

Cut all ingredients into bite size pieces
Brown the bacon first - do not drain
Season the chicken before cooking
cook the chicken completely
add the vegetables and cook until the onion is somewhat clear
Add the smoked sausage, Shrimp, the cream of mushroom soup and the 1 cup water
simmer until bubbly
remove from the heat (either fire, charcoal or oven)
Stir in the rice and let sit COVERED for 5 to 10 minutes
Grab the seasoning and some hot sauce if desired and enjoy big time!

feeds about 15 people

Shopping List

1 lb Boneless Chicken Breasts
1/2 lb Smoked Bacon
1 each Yellow, Red and Green Pepper
1 medium yellow onion
1 lb smoked sausage
8 oz Small Salad Shrimp
1 can of Cream of Mushroom Soup
2 cups of minute rice
Cajun or Jambalya Seasoning

Chicken Enchilada Pie

Working over an open fire or burner, cook chicken with (1 tsp season salt) and enough water to cover chicken in a Dutch oven. Drain off drippings - debone and cut chicken into small cubes. Add condensed soup, enchilada sauce, corn, olives, onions and water to make a sauce. Simmer 5 minutes.
Spoon 3/4 of the sauce into bowl. Place 2 tortillas over mixture remaining in pan. Alternate sauce, cheese and tortillas in three layers -- ending with sauce and cheese. Place lid on Dutch oven simmer over low heat (6-7 briquettes on bottom 14-16 on top) until cheese melts and tortillas soften - about 30 minutes. You have to be careful or you burn bottom. You may serve as is or add a garnish. Have fun with it! Make it look pretty.

Shopping List

2# Boneless Chicken
1 Med onion
9 11-inch flour tortillas
salt
Season salt
1 (10 oz) can tomato soup
2 (10 oz) cans of mild enchilada sauce
1# shredded cheddar or mozzarella cheese
1# frozen or canned corn (optional)
1/2 small can olives (optional)

Bruschetta

Cut French bread into 3/4" slices. Toast or grill bread. Rub each slice with garlic, layer with tomatoes, basil, & cheese. Sprinkle with balsamic vinegar if desired.

Shopping List

1 loaf French bread
1 clove garlic
bunch fresh basil
1/2 lb mozzarella cheese
1 jar sundried tomatoes in oil

Desserts

Camp Cobbler

pour can of peaches in bottom of oven.
cover with cake mix
cut butter into pats and place evenly over cake mix.
sprinkle with cinnamon.
cover oven, set on coals and put some coals on top of oven.
cook for ~45 min.
canned baked apples may be used also

Shopping List

large can of peaches in heavy syrup
yellow cake mix
stick of butter
cinnamon

Cherry/Pineapple Dump Cake

Start charcoal, line dutch oven with heavy duty aluminum foil (twice), place dutch oven over about 14-16 coals, pour in both cans of fruit, dump in both cake mixes & can of 7Up, spread lightly. Add 4 pats butter cover and cook for about 30 min. or till golden. Feed about 8 boys. after done lift out foil, wipe, re-oil, reheat and your done

Shopping List

2 Yellow Pudding Cake mixes,
butter,
1 Large Can Cherry Pie filing,
1 large can Pineapple pieces,
1 can 7 up

Ice Cream in a bag

In sm.ziplock bag put 1/4 tsp., vanilla, 1 tbsp. Sugar, 1/2 c. milk (1/4 milk - 1/4 half&half)
In lg.ziplock bag put 3 tbsp. ice cream salt & crushed ice
put sm. bag in lg. bag, and shake(rocking works better) until thick. Be sure to wipe salt water from top of sm. bag before opening, so it won't mix with ice cream.

Shopping List

sm.ziplock bags
lg.ziplock bags
Vanilla
Sugar
Milk
half&half
ice cream salt ice

No-Bake Cookies

Mix 2 cups white sugar, 1 1/2 t. vanilla, 1/2 cup milk, 1/4 cup cocoa & 2 T. butter thoroughly. Boil 1 minute. Remove from heat. Stir in remaining ingredients. Drop on waxed paper and allow to cool

Shopping List

2 cups white sugar
vanilla
1 qt milk
1 small can cocoa
butter
3 cups rolled oats
1/2 cup peanut butter, creamy or crunchy

OPTIONAL:one or two
1 cup mini marshmallows
1/2 cup butterscotch chips

Desserts

Midnight Snack

After the campfire is built and going, get out the roasting sticks. Have the guys wrap the breadstick dough around the stick. Roast over the fire until golden brown. Squeeze on honeybutter. Bring plenty of dough, the guys will want more than one.

Shopping List

Refrigerated Breadstick Dough,
Treasure Foods Honeybutter

Black Forest Cobbler

Line Dutch oven with foil. Pour in Cherry pie filling, then add the cake mix & 7Up. Add the walnuts. Stir only until just mixed. Break up the Hershey bar on top so it will melt. Bake about 45 minutes until knife in center comes out clean.

Shopping List

1 Chocolate cake mix
1 Cherry pie filling
1-2 Hershey bars
chopped walnuts
1 can 7Up

Black Forest Cobbler- Hynes Variation

Line Dutch oven with foil. Slice bananas and place in Dutch oven, then add the cake mix & 7Up. Stir only until just mixed. Break up the Hershey bar on top so it will melt. **Bake about 45 minutes until knife in center comes out clean.**

Shopping List

1 Chocolate cake mix
5 Bananas
1-2 Hershey bars
1 can 7Up

Home Made Ice Cream

Combine sugar, flour & ½ tsp salt in saucepan. Gradually stir in 2 ½ C milk. Cook over medium heat about 15 minutes until thickened – stirring constantly. Gradually stir about 1 cup of hot mixture into beaten eggs. Add to hot mixture, stirring constantly 1 minute. Refrigerate at least 2 hours. Combine cream & vanilla; add to chilled mixture, mixing well.

Pour mixture in a container, seal tightly with duct tape. Place container in a larger container. Fill larger container with ice and rock salt. Seal container & shake for 30-60 minutes.

Shopping List

1 C Sugar
3 T Flour
salt
1 qt milk
2 eggs
2 C whipping cream
1 T vanilla
1 box ice cream rock salt