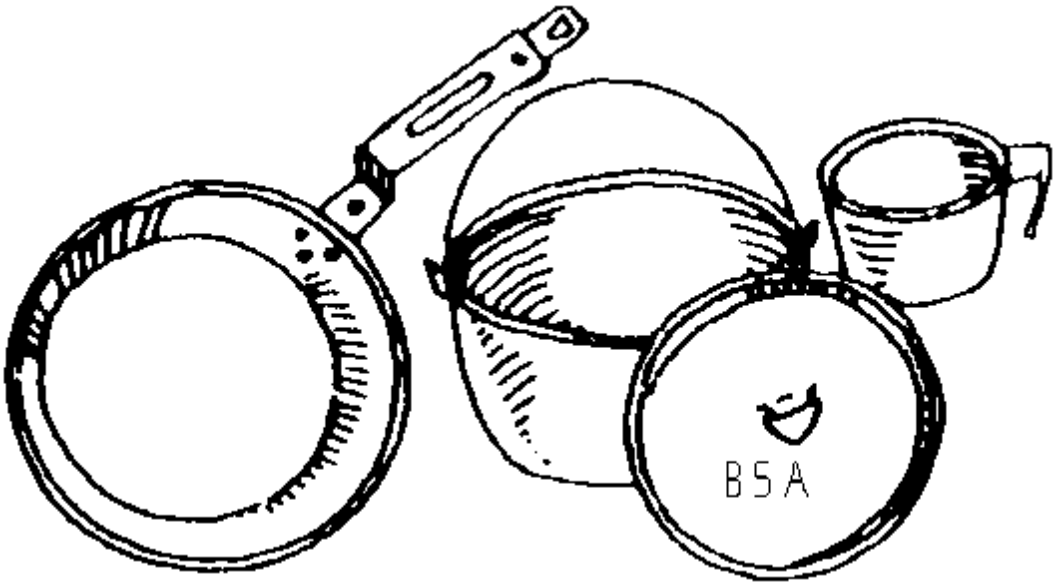
TROOP 240 CAMPING RECIPES AND PLANNING GUIDE



Compliments of the following sources:
www.scoutorama.com*, Norman Royce's Troop , Troop 928, Jess Olonoff, CM Pack-206 Eagle - 1970, T-10 Tulsa, Okla. . The Dutch Oven Cookbook, Version 2.3 -- July 1995, Original Compilation in 1990 © by Mike Audleman, With additional editing in 1994 and 1995 by John W. Lyver, IV, ASM, Troop 1577, Herndon, VA. Thank you for all of the trial and error field work and your publications which made it possible to pull our guide together.*

Contents

PREPARING FOR THE OUTING 7
Safety and Good Cooking Habits 7
Outdoor Cooking Hints 7
Useful Things You Will Need 8
A Few No-No's 8
Duty Roster 9
Camper's measurements without utensils 9
Fluid Standard Measures 9
Substitutions & Equivalents 10
Kitchen Accessories 10
Patrol Menu Sheet 11
Grub Master Tools 12
Shopping Lists 12
Shopping Guide 13
BREAKFAST 16
Apple Tort 16
Baked Bananas 16
Banana Chips 17
Egg & Bacon Muffins 17
Paper bag breakfast 17
Omelet 18
Breakfast Surprise 18
Doughnuts 19
Breakfast Tortillas 19
Egg in an Onion 20
Egg-Cheese-Bread 20
Eggy Bread 21
Farmer’s Breakfast 21
Foil Biscuits 22
French Bagel 22
Impossible Breakfast Pie 23
Mountain Man Breakfast 23
Orange Eggs 24

Orange Muffins 24
S.L.O.P (Stupid little operation pancake) 25
Sticky Eggs 25
Strata 25
The Denver 26
Tongan Toast 26
Bannock 27
Black Swap 27
Boy Scout Biscuits 28
Breakfast Burritos 28
Breakfast Manwich 29
Breakfast on a can 29
Breakfast Tacos 30
California Egg Crackle 30
Campers Breakfast 31
Campers Omelet 31
Chevy Breakfast Burritos 32
Darn Good Juice 32
David's Breakfast 32
Dutch oven Sausage & Egg 33
Easy Egg Sandwich 33
Egg in Toast 34
Eggs on Horseback 34
Flap Johns 35
French Campfire Toast 35
GORP 36
No Pot Boiled Eggs 36
Orange Peel Breakfast & More! 36
Quick & Easy Breakfast 37
Sausage & Gravy 37
LUNCH 38
Bluegill Balls 38
BBQ Meatballs 38
Boy Scout Pizza 39

Chicken & Cheese Quesadillas 39
Chili Dog Stew 40
Cowboy Beans & Texas Toast 40
Fast, Easy, Simple but Delicious Lunch 41
Frito Burrito 41
Peanut Butter Roll-ups 42
My Mush 42
Oriental Steamed Fish 42
Pizza Grinders 43
Slam 43
Spider Dogs 44
Taco Salad to Go 44
3 Minute Pizza 44
Blazing Saddles 45
Cuban Burgers 45
Fish Hobo Pack 46
Fresh Roasted Corn 46
Grilled Cheese Troop 728 Style 47
Hobo Kabobs 48
Hobo Pizza Pockets 48
Pigs in Orbit 48
Ramen Meal 49
Sloppy Al Cause Joe's Not Here 49
Southwest Chicken Wrap 49
Taco Stew 50
Trapper's Jerky 50
Tuna Ramen Surprise 51
Walking Salad 51
DINNER 52
2 Stew for a Crew 52
Italian Chicken 52
Bear Stew 53
Camp Chow 53
Chicken & Dumplings 54

Chicken Enchilada Pie 55
Crab Cakes 55
Dutch Oven Onion Casserole 56
Easy Roasted Chicken 56
Fried Rice 57
Frito Pie 57
Hawaiian Hobo Packs 58
Hobo Stew 58
Mexican Lasagna 59
Kentucky Chili 59
New England Seafood Chowder 60
Pioneer Stew 60
Shrimp Alfredo Cheap & Easy 61
Stockpot with Comstock 62
Stuffed Bell Peppers 62
Swiss Cheese Chicken Foil Dinner 63
Three Bean Chili 63
Aunt Jayne's Potatoes 64
Becca's Skillet Pizza 64
Campfire Nacho's (Joe-tonna's) 65
Chicken Curry 65
Chicken Foil Dinner 66
Dutch Oven Chicken 66
Dutch Oven Lasagna 67
Dutch Oven Roasted Orange Chicken 67
Ham & Sweet Potatoes in Foil 68
Polish Train Wreck 69
Stir Fry 69
Tin Foil Dinner 70
Troop 371 Moose Lodge Frederick Maryland Krazy Kar Chili Recipe 70
Troop 84 Beef Stew 71
Dutch Oven Stromboli 71
DESSERTS 72
Black Forrest Cobbler 72

Chocolate Pineapple Upside-down Cake 73
Midnight Snack 73
SmAcOs!! 74
Camp Cobbler 74
Campfire Pies 75
Cherry Pineapple Dump Cake 75
Chocolate Cherry to Die For Cake 76
Darn Goods 76
Dutch Oven Candy Apples 77
Frosted Chocolate 77
Fruit and Rice Pudding 78
Ice Cream in a Bag 78
Snowy Night Snowballs 79
Apple Pie a-la Dutch Oven 79
Banana Strawberry Chocolate Dessert 80
Campfire Éclairs or Butt-Outs 80
Dominos 81
No-Bake Cookies 81
Peanut-butter Smores 82
Pumpkin Pie Cobbler 82
Red Hots Apple Crunch 83
Sticky Buns 84
Your Choice Cake 84

PREPARING FOR THE OUTING

Safety and Good Cooking Habits

Start out by getting yourself ready to cook.

- Protect your clothes from spills by putting on an apron; then wash your hands.
- Read the entire recipe carefully.
- Organize the bowls, spoons, pans and other equipment that you will need.
- Read and know about making fires and fire safety.
- Have all the ingredients for the recipe. Measure ingredients accurately. Follow the recipe mixing the ingredients.
- While the product is cooking, put things away and clean up your work area.
- Stay near your food. If you forget them, they will cook too long and burn.
- Turn pot handles away from the edge so no one will bump the handle and cause pot to spill.
- Always use potholders when handling hot pans. Keep all towels, pot holders, clothes and hair away from the flames.
- Learn how to use a knife. Meal Planning

Outdoor Cooking Hints

- Pack charcoal in a paper egg carton and tie shut. When ready to use, just light the carton.
- For a wood fire, use candle pieces wrapped (like candy) in wax paper. Light the paper and the wax will keep it going long enough to ignite your kindling.
- Handy fire starters (never-fail) can be made by placing one charcoal briquette in each section of an egg carton (paper kind). Cover with melted wax. Tear apart and use.
- Handy fire starter. Save lint out of lint filter in clothes dryer.
- Place lint under kindling and use as tinder.
- Put a burger fresh from the grill into the bun and place in a plastic bag for about a minute. The bun will be steamed warm.
- Let a pan or bucket of water heat on the fire while you eat and your dish water will be ready when you are.
- Melted paraffin, applied inside and outside a cooler leak will seal it.
- A bar of soap will stay clean on a cookout if kept in the end of an old stocking and hung in a tree.
- For safety, always keep a bucket of water nearby when cooking outside.
- When camping, choose foods that keep well with little or no refrigeration. Check out instant and dehydrated foods.
- Cool the ice chest before you fill it. The ice will last much longer.
- Cans of frozen juice can help keep other foods cold when packing your ice chest.

- Freeze fresh meat before putting in cooler. It will last longer and also help keep other foods cold. Even make hamburger patties and freeze with double paper between each.
- Give yourself plenty of time to start a fire and wait for wood or briquettes to be ready.
- Brush grates of a grill with oil to prevent meat from sticking.
- Don't forget to rub the outside of metal pans with liquid detergent - it sure helps when it comes time to clean up.

Useful Things You Will Need

- A good pair of leather gloves can save time and prove invaluable around a hot fire. A pair of Work Style gloves will do, but I recommend you look at a Fire and Safety Supply house or a store that supplies fireplace accessories and locate a pair of fire handling gloves. Although these typically cost more, they offer thicker leather and an inner insulating lining. They allow you to literally place your hand into hot coals, though I don't recommend doing so. Because of my experience on the Fire Department, the extra protection and quality far outweigh the few extra dollars they cost. You will have to weigh the quality against the higher price for yourself.

- Something else you will need is a shovel. The standard garden type will be sufficient. It will be used for stirring the coals and lifting them out of the fire pit to the oven. The style and length of the handle is up to you, the user. The longer ones are great but not practical on hikes and canoe trips. While the short "ARMY" folders are great for hiking and canoes, they suffer from short handles, getting you and your hands closer to the fire.

- Another item which will prove to be worth their weight in gold is a pair of hot pot pliers. The pair listed in the Boy Scout Troop/Patrol Equipment catalog are probably the best designed for the job. They are inexpensive, well built, and light weight. The pliers have a specially designed jaw that grips the oven lid very securely. The handle has a hook that is used to grab the bail handle when it is too hot to hold by hand or when it is hanging down in the coals.

A Few No-No's

- Never, and I repeat, NEVER allow cast iron to sit in water or allow water to stand in or on it. It will rust despite a good coating.
- Never use soap on cast iron. The soap will get into the pores of the metal and won't come out very easy, but will return to taint your next meal, though. If soap is used accidentally, the oven should be put through the pre-treatment procedure, including removal of the present coating.
- Do not place an empty cast iron pan or oven over a hot fire. Aluminum and many other metals can tolerate it better but cast iron will crack or warp, ruining it.

- Do not get in a hurry to heat cast iron, you will end up with burnt food or a damaged oven or pan.
- Never put cold liquid into a very hot cast iron pan or oven. They will crack on the spot!

Duty Roster

Don't forget the duty roster. It will save time on determination of whose turn to do what. List the Boys by names that are on the campout.

Attendees:_____
_____
_____
_____

When	Water	Fire/Stove/Cook	Clean Up	Food Bags
Fri. night				
Sat. AM				
Sat. Noon				
Sat. eve				
Sun. AM				
Sun. Noon				

Camper's measurements without utensils

1 Open Fistful	=	1/2 cup
Five-Finger Pinch	=	1 Tablespoon
Four-Finger Pinch	=	1 Teaspoon
One-Finger Pinch(with thumb)	=	1/8 Teaspoon
One-Finger Gob of shortening	=	1 Tablespoon
Palm of hand (center)	=	1 Tablespoon

Fluid Standard Measures

3 Teaspoons	=	1 Tablespoon	=	1/2 oz	=	29.57 milliliters
16 Tablespoons	=	1 Cup	=	8 oz	=	0.236 liters
2 Cups	=	1 Pint	=	16 oz	=	0.473 liters

2 Pints	=	1 Quart	=	32 oz	=	0.946 liters
4 Quarts	=	1 Gallon	=	128 oz	=	3.785 liters
		1 Gallon	=	8 lbs.		

Substitutions & Equivalents

1 lb. butter / shortening	=	2 cup
4 oz. cheddar cheese	=	1 cup grated
1/2 pt. whipping cream	=	1 cup (2 c. whipped)
8 oz. sour cream = 1 cup	=	1 cup plain low-fat yogurt
1 lb. flour	=	app. 3 1/2 cup
1 cup marshmallows	=	11 large or 110 miniature
1 lb. brown sugar	=	2 1/4 cup (packed)
1 lb. granulated sugar	=	2 1/4 cup
1 cup milk	=	1/2 cup evaporated milk + 1/2 cup water
	=	1 cup reconstituted dry milk + 2 tbs. butter
1 cup buttermilk	=	1 cup milk + 1 tbs. vinegar
	=	3/4 cup milk + 1/4 cup butter + 1 1/2 tsp. Corn starch
1 cup sour milk	=	1 cup sweet milk + 1 Tbs. vinegar / lemon juice
1 stick buffer	=	1/4 lb. or 1/2 cup or 8 tbs.
1 lb. loaf bread	=	about 17 slices
1 cup of fine crumbs	=	22 vanilla wafers, 4 slices of bread, 26 saltine crackers,14 graham crackers
1 Tbs. instant minced onion	=	1 small fresh onion
1 Tbs. prepared mustard	=	1 tsp. dry mustard
1 cup sugar	=	2/3 to 3/4 cup honey
1 cup honey	=	1 cup molasses
1 whole egg	=	2 egg whites = 1/4 cup egg substitute
	=	1 egg white + 1 tsp. oil
1 oz baking chocolate	=	3 Tbs. cocoa powder + 1 Tbs. oil
1 Tbs. cornstarch (for thickening)	=	2 Tbs. flour

Kitchen Accessories

Mostly shared between Scouts as regular patrol gear.

Water proof matches:	with their safety striker box
Match safe:	water proof with strike anywhere wooden matches
Camp stove lighter:	Again with the fire.
Fire starter, fire ribbon, primer:	for starting cranky stoves
Tinder:	for starting cranky fires
Fuel bottles / containers:	for fuel only, not for anything else.
Funnel:	for pouring fuel into itty bitty stove tank openings
Pouring cap:	for pouring fuel into itty bitty stove tank openings

Pliers:	for fixing cranky stoves
Bandanna:	for holding hot pots when you forget your gloves
Pot grippers:	for holding hot, hot pots when you forget bandanna
Grid /grate:	for holding pots higher over the burner or coals.
Spring Steel Handle:	Hand made for when you forgot the pot grippers, pliers, and bandanna
Splatter shield / wind shield:	the wind is always blowing
2'x3' plastic 6 mil sheet:	Clean area to put things down on and catch spills
Nylon spatula:	for frying on Non-Stick surfaces
Whisk:	for mixing batters and puddings
Aluminum foil:	several sheets for cooking, wind screens
Handy-wipes:	for drying dishes, reusable
Scouring pad / sponge:	clean up, use plastic scrubby for Teflon
SOS Metal scouring pads	only for Non-Teflon surfaces
Pine cone	for when you forgot the scouring pad
Soap:	small bottle biodegradable dish soap, in a zip bag. trash bags: several for bag in bags
"Spice rack":	collection of spices in small bottles or film containers, salt, pepper, garlic powder, onion flakes, bell pepper flakes, cinnamon, Italian seasoning, etc.
Butter Buds:	Seasonings, not for frying
Cooking oil:	In a small plastic bottle and in another zip bag
Small can opener:	better than the one on your knife.
ZIP bags	for all kinds of things, wet and dry, all sizes.

Patrol Menu Sheet

For _____ Scouts Date:_____

BREAKFAST	**Amount**	**Equipment**	**Comment**
Drink			
Bread, Cereal, Meat			

LUNCH			
Drink			
Meal – Grain, meat, veggie			
Fruit/Dessert			
DINNER			
Drink			
Meal – Meat, Grain, Veggie			
Fruit/Dessert			
SNACKS			

Grub Master Tools

Shopping Lists

Once your patrol plans the menu of the meals to make, you need to make a shopping list. Start by listing the food items and the amount based on the number of Scouts attending.. Keep group items to a small size to reduce waste.

Here is an example of a shopping list:

	Number to buy	$$$
Hot Chocolate 4x number of Scouts	_____	_____
Cookies 4x number of Scouts	_____	_____

White Bread 4x (slices)20-22/loaf	_____	_____
Jam 1 small jar per 8 Scouts	_____	_____
Eggs 4x number of Scouts	_____	_____
Cinnamon 1 small can per group	_____	_____
Sugar 1 pound per group	_____	_____
Oil 2 quart per group	_____	_____
Powdered sugar 1 pound per group	_____	_____
Applesauce 1 small can per 4 Scouts	_____	_____
Cinnamon red hots 1 small package 4 oz.	_____	_____
Macaroni and Cheese 1 box per 2 Scouts	_____	_____
Chunky Ham 1 can per 4 Scouts	_____	_____
Milk 1 quart (group) powdered OK	_____	_____
Lettuce 1 small head per 4 Scouts	_____	_____
French dressing 1 small bottle per 8 Scouts	_____	_____
Kool- ade 3-4 quarts per Scout	_____	_____
Hamburger 1 pound per 3 Scouts	_____	_____
Pork and Beans 1 medium can per 3 Scouts	_____	_____
Brown Sugar 1 pound (group)	_____	_____
Onions 3-4 medium (group)	_____	_____
Pita Bread 2x number of Scouts	_____	_____
Watermelon 1 large (group)	_____	_____
Canned Biscuits 1/2 (5) can per Scout	_____	_____
Spiced Apple Cider packets 2x number of Scouts	_____	_____
Instant Oatmeal 1 1/2 serving per Scout	_____	_____
Syrup 1 small bottle (group)	_____	_____
Tomato Juice 8 oz per Scout	_____	_____

Plan your budget as well. Use Coupons and leftover stock from last camp out. No one likes to dig deep at the checkout line.

Shopping Guide

Food	Weights/Approximate Measurement	Approximate Servings
Beverage		
Coffee singles	3.5 ounces	19 coffee bags
Hot chocolate	12 ounces	1 serving
Kool-Aid	1 package	8 servings
Soft drink	12 ounces	1 serving
Tea	3.5 ounces	16 tea bags
Bread		
1 loaf	1 pound	20 to 22 slices
corn muffin mix	7 oz.	6 muffins
Cereal		
Flaked	18 ounces / 18 to 20 cups	18 to 20 1 -cup
Puffed	18 ounces/ 32 to 36 cups	26 1 1/2-cup servings

Cooked:

Food	Weights/Approximate Measurement	Approximate Servings
Oatmeal	18 ounces / 6 cups (1 cup uncooked = 1 2/3 cooked)	12 to 14 3/4-cup
Rice	2 oz. / 1 cup	2 servings
Minute	4.5 oz. / 1 cup	2 servings
Crackers		
Graham	1 pound / 65 crackers	32 to 35 2-cracker
Saltine	1 pound / 130 squares	32 4-cracker servings
Dairy Products		
Cheddar Cheese	1 pound / 12 to 16 slices	4 cups grated 6 to 8 sandwiches (2 slices each)
Cottage cheese	1 pound / 2 cups	6 to 8 1/2-cup
Milk:	1 can milk+ 1 can water = whole	
Milk Evaporated	14 1/2 ounces / 1 2/3 cups	Equivalent to 3 1/3 cups milk
Whole	1 quart / 4 cups	4 servings
Nonfat dry	1 pound / 5 quarts	20 servings
Fats		
Butter or margarine	1 pound / 2 cups	48 pats
Shortening	1 pound / 2 1/2 cups 3 pounds / 7 1/2 cups	
Salad oil	1 pint / 2 cups	
Flour		
All-purpose	1 pound / 4 cups	
Whole wheat	1 pound / 3 1/2 cups	
Fruit Juices		
Frozen concentrated	6 ounces / 3 cups	6 1/2-cup servings
Canned	46 ounces / 5 3/4 cups	11 to 12 1/2-cup
Fruits Fresh		
Apples	1 pound / 3 medium	3
Bananas	1 pound / 3 medium	3
Grapefruit	1 pound / 2 medium	2
Oranges	1 pound / 2 medium	2 (1 orange = 1/3 cup juice)
Pineapple	2 pound / 1 medium	6 to 8
Meats		

Bacon	1 pound / 20 to 24 slices	10 to 12 2-slice
Hamburger	1 pound / 2 cups	4 to 5
General guide:		1/4 pound per serving
Boneless meat	1 pound	4
Meats:		
Small-boned meat	1 pound	3
Large-boned meat	1 pound	2
Chicken, whole	2 1/2 to 3 1/2 pounds	4
Ham	1 pound	4 to 6
Fish	1 pound	2
Pasta		
Macaroni	1 pound / 4 cups uncooked	
	8 cups cooked	14 to 16 1/2-cup
Noodles	1 pound / 6 cups uncooked	
	8 cups cooked	14 to 16 1/2-cup
Spaghetti	1 pound / 4 cups uncooked	
	8 cups cooked	14 to 16 1/2-cup
Sugar		
Brown	1 pound / 2 1/4 cups packed	
Granulated	1 pound / 2 1/4 cups	
Confectioners	1 pound / 4 cups	
Syrup		
Corn syrup	1 pint / 2 cups	
Honey	1 pound / 1 1/4 cups	20 1-tablespoon
Molasses	1 pint / 2 cups	16 2-tablespoon
Pancake	1 pint / 2 cups	16 2-tablespoon
Legumes Dried		
All kinds	1 pound / 2 cups uncooked	
	6 cups cooked	6 1-cup
Vegetables Fresh		
Beans	1 pound / 3 cups	5 to 6 1/2-cup
Broccoli	1 pound	3 to 4 1/2-cup
Cabbage Raw	2-pound head / 18 to 24 leaves	14 1/2-cup
Cooked	2 pounds	8 1/2-cup servings
Carrots	3 mature / 2 1/2 cups	5 1/2-cup servings
Cauliflower	1 pound / 1 1/2 cups	3 1/2-cup servings
Lettuce	1 pound / 1 large head	8 to 1 0
Onions	3 large; 4 to 5 medium / 2 1/2 to 3 cups	
Potatoes	1 pound /3 medium 3	
Instant “buds”	13.75 oz / 7 2/3 cups	17 servings
Tomatoes	1 pound / 3 to 4	5 to 8
Miscellaneous		
Marshmallows	1 pound	64
Peanut butter	18 ounces / 2 cups	8 to 10 2-tablespoon
Potato chips	1 pound	16
Walnuts	1 pound / 4 to 4 1/2 cups	8 1/2-cup servings

BREAKFAST

Apple Tort

Ingredients
Apples, sugar, butter or margarine, cinnamon, premade pie crusts (2) 9 inch size.

Equipment
Dutch oven, frying pan, and paring knife

Instructions
Peel, core, and slice 1, 1-1 1/2 lbs apples, add them to a hot skillet with butter or margarine, and sugar until apples start to caramelize. Do not let them burn add butter or margarine as needed and cinnamon. Once caramelized, dish into a 15" foiled lined Dutch oven. Place both pie crusts overlapping over the top of the apples covering as much of the apples as possible. Place the Dutch oven on top of 12 live briquettes, adding 18 live briquettes on top for about 30-45 minutes, or until pie crust is golden brown. Dump onto plate, slice and serve

Comments use sugar/cinnamon as desired, apples usually will turn very soft when ready to be placed into the Dutch oven (caramelized).

Baked Bananas

Ingredients
Bananas, Mini-marshmallows, Chocolate chips, peanuts, "Reeses Pieces", Etc.

Equipment
Campfire, Tin foil, Tongs, and Knife

Instructions
With a knife, cut a 3/4 inch "V" shaped channel into the top (inner part of curve) of the banana and remove flesh.
Place mini-marshmallows, nuts, chocolate chips, or what have you in the banana. Replace slice of flesh, so that banana is stuffed. Wrap with tin foil and place in coals of campfire. Banana will lie on its "side", roast each side five minutes. Remove with tongs. Slice through tin foil on "top" of banana, and peel foil back. Enjoy.

Comment: We have made these on camp stoves and in Dutch ovens. They are always a treat, but definitely taste best when done in a campfire.

Banana Chips

Ingredients
2 ripe bananas (no brises!)

Equipment
Knife, cookie sheet, nonstick cooking spray, fork, and plastic bag or covered container

Instructions
Slice the bananas into thin rounds. Spray the cookie sheet with the cooking spray. Spread the banana slices in a single layer over the cookie sheet. Cook slices in a 150 degree oven for 2 hours with the oven door open about 1 inch. Turn the slices over with the fork & bake for about 2 more hours. You will know their done when they are hard & you can't bend them. Store the banana chips in a plastic bag or covered container.

Comment: This should be cooked at home before you go out camping. Look at other great recipes: cooked onion, great gorp, energy bars, trail mix, hot cocoa mix, & tasty tea!

Egg & Bacon Muffins

Ingredients
1 doz. eggs; 1 lb. bacon; 1 pkg. of sliced cheese; 1 pkg. of plain or sourdough muffins; condiments of mayonnaise/ketchup/salsa/Tabasco are optional

Equipment
Cooking stove (preferably), skillet (cast iron preferably), spatula, and large spoon

Instructions
Cook bacon (save grease for cooking fried eggs); fry eggs in bacon grease (those who prefer scrambled eggs must wait til all fried eggs are done or cook them in another pan). Have boys split muffins in two, put condiments on muffins, place slice of cheese on muffin, place bacon on cheese and line up for fried eggs hot from the pan.

Comment: This meal will feed a patrol plus an adult or Jr. Troop leader. Enjoy

Paper bag breakfast

Ingredients
1-2 Strips of Bacon
1-2 Handfulls Frozen Hash Browns
1-2 Eggs

Equipment
Lunch Sized Paper Bag, Pointed Stick, Hot Campfire Coals, and Fork

Instructions
1. Open paper bag and place bacon strips on bottom.
2. Toss in potatoes.
3. Break in 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. When you can't stand the delicious aroma anymore and your nose is making your tummy SCREAM.....
8. Remove from heat and pull out the stick with an oven mitt.
9. Open the bag and fold down the paper. Eat right out of the brown bag.
10. Throw your "dishes" in the fire (but don't forget to save the forks.)

Comment: It's good to have Leader's supervise folding the bags and inserting the sticks so there's no mistakes.

Omelet

Ingredients
milk
24 eggs
30 sausage (brown N' serve)

Equipment
18" frying pan (cast Iron), 2 or 3 burner stove, and spatula (2 is better)

Instructions
Scramble all the eggs in pan and as you do that cut up the sausage into small bite size pieces. Throw the sausage into the pan and cook it 90% of the way. When they reach 90% throw the eggs in and make an omelet. Or better yet try in scramble egg form.

Comment: This is a good hardy meal before a day hike. Best eaten as a sandwich with cheese/mayonnaise/ketchup/salsa (optional).

Breakfast Surprise

Ingredients
1 lb. bacon or sausage
2 or more cups of cheese
5 whole potatoes

a dozen eggs

Equipment
1 skillet and stove, 1 Dutch oven, and 1 metal spoon

Instructions
Line the Dutch oven with aluminum foil
Pre-heat the Dutch oven to 375
Pre-cook the bacon or sausage
Dice the potatoes without peeling
Add the eggs, potatoes, bacon, and cheese into the Dutch oven
Cook for 15 minutes or until potatoes are hot and eggs are done

Comment: feeds 5-7 people

Doughnuts

Ingredients
Premade biscuit dough(in those cylinders that pop)
Cinnamon and sugar
Oil

Equipment
Deep Pot, Propane Stove, Tongs, and Plate or bowl lined w/paper Towels

Instructions
Heat up the oil in the pot
Take the dough and make a hole in the middle
Once the oil gets hot enough CAREFULLY place the dough in the oil
Let them cook until dark brown on both sides and then remove from the oil
Place on paper towel lined plate/bowl
Let cool a little
Sprinkle cinnamon and sugar on to taste
ENJOY

Comment: It is a very good desert too but be careful about the oil.....it hurts when it touches your skin!

Breakfast Tortillas

Ingredients:
Sausage or Bacon
Eggs
Onions or Peppers
Milk

Spices to taste
Soft Tortilla shells

Equipment
Dutch Oven, Spatula or spoon

Instructions
Cook up your bacon or sausage & set aside. Sauté the onions & peppers and add the eggs scrambled with milk & spices. Cook the eggs till firm. Place the tortillas on the inverted oven top to warm, fill with eggs & meat. Fold up & eat hearty!

Comment: No dishes except for the cook pot & your mugs for drinks! My Scouts like it with hot sauce as well. ~ Scoutmaster, Troop 110, Webster, NY

Egg in an Onion

Ingredients
Good-sized Onion
Egg

Equipment
Knife, spoon

Instructions
Cut one half off of an unpeeled onion and scoop out most of the interior, being careful not to hole the onion. Break an egg into the cavity, place the onion directly on the coals and replace the 'lid'. Cooking time depends on the thickness of the remaining onion walls, but you'll end up with a basically hard-boiled egg and a couple of layers of onion to eat.

Comment: I got this out of a cookbook that I can't remember the name of that came out in the early 1970's. 'Roughing it Easy' or something like that. It had a bunch of easy recipes and is worth looking for in used-book stores.

Egg-Cheese-Bread

Ingredients
Rye Bread
Block of Cheddar Cheese
Eggs (1-2 Dozen)

Equipment
Stove, Large Frying Pan, Knife, Cutting Board, Spatula, and Tin Foil

Instructions
1. Cut crust off rye bread. Then cut slices into pieces no bigger than 1" X 1".
2. Place pieces flat and cover entire bottom of the frying pan. Pieces can be stacked to max of two pieces high.
3. Slice cheddar cheese block into ¼" thick strips. Then cut strips into 3 or 4 pieces. Layer on top of rye bread one piece of cheese high.
4. Beat eggs in a bowl. Then pour into pan filling all space between the bread and cheese, with a thin coating over the cheese.
5. Cover frying pan with tin foil and place on stove to cook. When the egg in the bottom of the pan has cooked, flip over and cook the other side.
6. Remove from pan and serve once the cheese has melted and egg is cooked on the other side.

Eggy Bread

Ingredients
Eggs
Milk
Bread
Oil

Equipment
Frying pan, bowl, whisk, and fish slice

Instructions
Crack the eggs into a bowl. Whisk. Add milk and whisk again.
Put a little oil into the frying pan and while it is heating up soeak the bread on both sides with the egg mixture. Then when you can feel the heat above the pan put the bread into the pan. Cook until brown, then turn over with the fish slice and cook the opposite side until brown. Make sure it is properly cooked before eating.

Comment: Tasty at any time but especially nice for breakfast!

Farmer's Breakfast

Ingredients
18 eggs
2 lbs of sausage
1 package Bacon
1 bell pepper/onion

Equipment
Dutch oven & spoon

Instructions
cook the bacon and the sausage in the Dutch oven.
After the bacon and sausage is cooked put in the pepper/onion and eggs. Cook until eggs are done. Stir occasionally.

Comment: Serve and enjoy, is great on cold fall winter and spring mornings.

Foil Biscuits

Ingredients
Biscuit or Readymade, Butter (Squeeze or stick)

Equipment
Foil

Instructions
Foil should be long enough for the biscuits to be laid out in a line. Place enough butter on the foil to completely coat it. Place biscuits in the center and seal foil. Make sure the foil is a little baggy around the biscuits. Wrap in another strip of foil and place directly on the coals. Turn every minute. Depending on the heat will be done within 5-8 minutes. The butter acts as the grease and you don't need to butter them when they are done.

French Bagel

Ingredients
4-5 bagels cut in half
6 eggs
Cinnamon
Vanilla extract
Oil or butter (for the pan)

Equipment
Fry pan, something to flip the bagel with, bowl, and your camp fire

Instructions
Scramble eggs in bowl, add cinnamon and vanilla extract, mix in well.
Dip open side of bagel in eggs.
Then throw into hot pan that has the butter or oil in it, egg side down. Flip to warm other side. Eat plain or with syrup

Impossible Breakfast Pie

Ingredients
1 pound diced ham or bulk pork sausage
1/4 c chopped onion
2-1/2 c frozen loose-pack hash browns
1 c shredded Cheddar cheese (4 oz)
1-3/4 c milk
4 eggs
1 c baking mix (Bisquick or Jiffy)
1/4 tsp salt
1/8 tsp pepper
1/4 c shredded Cheddar cheese (1 oz)

Equipment
Dutch oven, Charcoal, and Large pot

Instructions
Brown meat and onion, stirring occasionally in Dutch oven. Drain. Mix meat, potatoes, and 1 cup Cheddar cheese.

Combine remaining ingredients except 1/4 cup Cheddar cheese 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

Comment: Nutrition - 1 serving: Calories 440; Fat 26g; Cholesterol 200mg; Sodium 1120mg; Carbohydrate 31g; Protein 22g

Mountain Man Breakfast

Ingredients
1 doz eggs
2 lb bag hash brown potatoes
1 lb of your favorite cheese
1 1/2 lb of ground sausage

Equipment
Large frying pan or Dutch oven & Spatula

Instructions
Cook the sausage and drain the grease.
Move the sausage to one side and cook the eggs on the other side.
When the eggs are done add the hash brown potatoes, mix and continue to cook.
When the hash browns are almost done add the cheese on top and let it melt.
Add seasonings to taste. (Salt, pepper, chili, onion salt)

Comment: Feeds 8 scouts. Fresh grated potatoes can be used. They should be covered while cooking. Beef or pepper sticks can be used in place of sausage.

Orange Eggs

Ingredients
EGGS AND ORANGES

Equipment
OPEN FIRE, OR CHARCOAL, KNIFE

Instructions
1. CUT AN ORANGE IN HALF
2. HOLLOW OUT A SECTION, SO IT FORMS A SHELL
3. CRACK AN EGG INTO THE SHELL
4. PLACE ON FIRE, TILL DONE, AND ENJOY-HAS AN ORANGE TASTE (VERY DELICIOUS)

Comment: HAD IT ON MY FIRST CAMPOUT, NEVER FORGOTTEN IT.

Orange Muffins

Ingredients
Navel oranges, blueberry muffin mix (add water only), butter or margarine

Equipment
Aluminum foil

Instructions
Mix muffin mix according to pkg directions. Cut a slice off the top of the orange and scoop out insides. Set aside. Fill orange shell half full with muffin mix, put the top slice back on, and wrap in a square of foil. Bake directly on hot coals 30-40 minutes. Eat the orange while the muffin is cooking. When done, add butter, scoop out and eat!

S.L.O.P (Stupid little operation pancake)

Ingredients
Pancake mix, water, eggs, sausage, bacon, butter

Equipment
Griddle, stove, spatula, two prong fork, Wisk, stirring pot, plate, and aluminum foil

Instructions
Cook pancakes tell golden brown while cooking the pancakes also cook eggs. Remove eggs and pancakes and put them on a plate covered with aluminum foil. Cook bacon and sausage. Finally put the eggs and pancakes back on the griddle after draining the grease. Cut up pancakes to one inch squares. Also chop eggs, bacon, and sausage. Mix all ingredients together. Put a little butter on the griddle and let the S.L.O.P. sit for one minute.

Comment: our patrol made this on accident it turned out to be fabulous; our patrol loved it so we suggest you try it.

Sticky Eggs

Ingredients
Any number of eggs can be cooked with this recipe
Salt, pepper, hot sauce maybe, and a little parmesan cheese

Equipment
Several rock the same height, matching number of sweet sticks (maple, apple, etc) one eighth to one quarter inch in diameter and about 6 to 8 inches long. Sharp pointed knife

Instructions
Sharpen the sticks on one end and carefully drill a hole in the small end of the egg about the same size of the stick to be used. Place the big end of the egg on a flat surface and carefully punch the stick through the egg. Prop each end of the stick on rocks or any other support and place near but not over the coals. Cook until the escaping part of the egg is done or until done to individual taste. Remove from fire and season to taste.

Comment: Be ready to lose some eggs at first. However this is a great way to teach scouts that they don't need a kitchen to cook. Good utensils free cooking method.

Strata

Ingredients
White sandwich bread (crusts removed)

Swiss cheese
American (or cheddar) cheese
Filling (diced ham, smoked sausage, diced tomatos, green peppers, onions, whatever you want)
16 Eggs
3 cups milk

Equipment
Dutch oven, Wisk, and bowl

Instructions
Spray 12' Dutch oven with Pam. Layer bread, cheese, filling, bread, cheese, filling. Beat the eggs and milk together and pour over the top. Bake approx 1 hour. This should feed 14 people easy.

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

The Denver

Ingredients
Plain Bagel
Ham
Green pepper
Red pepper
Red onion
Swiss cheese

Equipment
Knife

Instructions
Take 2-3 slices of ham and place it on a plain bagel then add green and red pepper, red onion, and top it off with a slice of Swiss cheese.

Comment: No mayo required, but you can add cream cheese (instead of Swiss) or scramble egg.

Tongan Toast

Ingredients
4 slices bread
1 banana

Butter
Oil for frying
Sugar
Cinnamon

Equipment
Knife & frying pan

Instructions
Mash the banana, butter the bread and make a sandwich. Heat the oil in the frying pan and when hot fry the sandwiches on both sides until golden brown. Cut into quarters. Mix sugar and cinnamon together. Dip sandwiches into sugar mix.

Comment: Even those who don't like bananas will like this!

Bannock

Ingredients
1 cup flour
Pinch of salt
2 tsp. baking powder
1 tbsp. margarine
Slightly less than 7 tablespoons of milk

Equipment
Bowl, Fork, Frying pan, Camping stove or campfire, and Spatula

Instructions
1. Combine all the dry ingredients in the bowl.
2. Use a fork to margarine and milk. Stir until the lumps are gone.
3. Form a one inch thick loaf
4. Put the dough into a frying pan. Bake over low flame for 7 to 8 minutes on each side. Turn with the spatula.
5. Eat the Bannock while warm, plain or with butter, jam, or peanut butter.

Comment: Bannock, or wilderness bread, is flat and chewy and tastes great with butter and jam

Black Swap

Ingredients
1-2 pounds of bacon (depending on how many people will be eating)
5-6 large potatoes

1 Dozen Eggs

Equipment
2 Large frying pans, 2 wooden spoons (or spatulas), and Heat source

Instructions
Start cooking bacon. 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

Comment: This is my favorite breakfast when I am camping!!!

Boy Scout Biscuits

Ingredients
1 cup flour
1/4 tsp salt
1 tsp baking powder
2 tsp cooking oil
Water (enough to make it doughy)

Equipment
a greased frying pan & spatula

Instructions
Add ingredients together
Mix dough
Divide in 3 balls
Fry until crispy brown

Comment: serve with jelly

Breakfast Burritos

Ingredients
Tortillas, Eggs, Cheese, Salsa, Potatoes (fresh or canned)

Equipment
Frying pans, stove (camp fire) spatula

Instructions
Scramble eggs, fry potatoes, grate cheese.
Once everything is cooked, add whatever you want to a tortilla, roll it up and eat it.

Comment: its fast, each person makes it the way he likes it and the only clean up is the frying pans.

Breakfast Manwich

Ingredients
Large Thomas's English muffins
Eggs
Large onion
Potatoes
Shredded or sliced Cheese
Butter
Salt & pepper
Veg oil

Equipment
Griddle, Dutch oven, and Spatula

Instructions
Dice potatoes and onions. Add oil to Dutch oven and fry potatoes & onions. When done set aside. On griddle add butter and fry eggs to taste (Cooked hard, sunny side up, etc). While cooking eggs, toast muffins on griddle. Build sandwich; Cooked egg, potato/onion mix, cheese, salt & pepper to taste and put on the lid. It takes two hands!

Comment: Fairly quick meal if cooking for a few. Allow time for larger groups. ~SM for Troop 143, Port Deposit, MD

Breakfast on a can

Ingredients
Eggs
Bacon
Non-stick spray

Equipment
a three pound coffee can, a tuna can, cardboard strips, and candle wax

Instructions
As a craft before you leave for camp, have everyone save a 3 pound coffee can and a tuna can. Have an adult punch about 5-6 holes along the bottom and top sides of each can (old can opener has a triangle hole puncher, or use something else). Cut cardboard strips that is a hair less wide then the height of the inside of a tuna can. Roll the cardboard strip tightly like you would a bed roll. Put it into the tuna can. (May need several if the strips are not very long) The tight rolls will loosen a little. Pour melted wax on cardboard. The wax will absorb into the corrugated inside of cardboard and between layers. Use enough

to coat the entire cardboard but not so much that the cardboard is completely buried. When the wax dries completely, it is now a burner. Try lighting one at home so that you don't look uncertain in front of the kids. This will give you an idea of how long one will burn and how hot it gets etc.

On cooking day, you must, must, must spray the bottom of the can with non-stick spray. Light the tuna can burner and put the can over it. Have the kids cook their breakfast on it. Hint: cook the bacon first, but just a couple piece or the edges will not hold the bacon grease. Then cook the eggs.

Comment: The tuna can and mini spatulas will fit nicely inside the coffee can for portability so save the lid to the can. You must closely supervise during cooking, and assist if grease has to be drained. You will probably have to make additional food to supplement the minimal amount that they will actually be able to cook. This seems like a pain in the butt, but the kids absolutely love making these and using them. This craft is closely followed by "sit-a-pons"...newspaper inside heavy plastic that they fold over on the edges and loosely sew with yarn. They personalize it by making the visible part of the newspaper inside the plastic a construction paper cover. This is something to sit on that is dry and warm while they cook their breakfast.

Breakfast Tacos

Ingredients
1 dozen eggs
1 lb Jimmy Dean sausage
Package of flour tortillas

Equipment
Large frying pan, Spatula, serving spoon, and something to scramble eggs in

Instructions
Cook sausage in frying pan, breaking into hamburger size pieces. Drain
Off excess fat, leave sausage in pan. Crack eggs into bowl and beat. Add
Eggs to sausage in pan, and cook, stirring often. When done, spoon onto
Tortilla shells and enjoy. This is enough for 6 boys to have two each.

Comment: When I was a SM in San Antonio, TX this was a favorite on campouts. At least one patrol on each campout fixed them for breakfast. Minimum equipment and almost no cleanup.

California Egg Crackle

Ingredients
Eggs
Bacon

Cheese Nips

Equipment
Skillet & Cooking utensils

Instructions
Crumble Cheese nips into small pieces. Cook bacon until crisp, remove from pan, cool and crumble, set aside. Drain off some of the bacon fat. Scramble eggs and cook just before eggs set add bacon and cheese nips cook eggs until set. Serve warm.

Comment: Learned this recipe when I was in scouting and have loved it ever since

Campers Breakfast

Ingredients
Bacon, Potatoes, Onion, Garlic salt, and other seasonings to taste.

Equipment
Heavy Duty foil, knife, and oven mitts

Instructions
Double-layer the bacon on bottom sheet of foil, staying about 1.5" away from edges (for folding up to seal the package), put sliced potatoes on top of bacon, add garlic salt & or personal preference seasonings. Slice onions and put on top of potatoes. More seasoning? Cover with another layer of foil, and roll up the top & bottom edges of foil together to make a tight seal. Poke a single hole in top to vent. Cook on coals or on grill top (preferred) until bacon is done.

Comment: Overstuffed and happy belly's will abound.

Campers Omelet

Ingredients
Eggs
Spices(whatever you want; i.e. salt, pepper, garlic powder, hotsauce, etc.)
Cheese (grated)
Bacon(optional)
Onion(optional)
Mushrooms(optional)
Whatever else you want

Equipment
Pan, Spatula, Wisk or fork(to scramble), and Bowl

Instructions
Fry bacon(or any other meat) in pan.
Scramble all ingredients in bowl.
Pour into pan and cook until eggs are done.

Comment: This recipe is rather versatile. If one member of your patrol doesn't like any of the ingredients, just leave them out for a couple min. to make a small batch for him, and then add them to the rest of the batter.

Chevy Breakfast Burritos

Ingredients
Sausage, eggs, cheddar cheese, flour tortillas.

Equipment
Frying pan, spatula, and tin foil.

Instructions
1. Cook Sausage, until brown. Drain out grease.
2. Break eggs onto sausage, cook eggs. You can add cheese to the eggs at this step.
3. Place sausage/egg mix in flour tortillas. You can add your cheese, or add more cheese now. Wrap like a burrito. Cover in tin foil.
4. Place back on fire for about 5 minutes.
5. Enjoy!

Comment: Very tasty!

Darn Good Juice

Ingredients
1/2cup orange juice 1/2 cup apple juice 1/4 cup lemonade or lemon-lime Gatorade

Equipment
Cup and spoon

Instructions
Put all ingredients in cup and stir with spoon.

Comment: I,ve been making this for years and everyone loves it!!!! :-) :-) :-)

David's Breakfast

Ingredients
Half a loaf of bread
Twelve eggs
Two packages of little smokies
Two packages of Mexican cheese

Equipment
a size 11 Dutch oven

Instructions
Crack the eggs cut the little smokies in half and tear the bread into pieces and put it into the Dutch oven along with the cheese and mix together. Then cook for 1/2 an hour.

Comment: This breakfast is one of the favorites among our troop and it's basically a large egg scramble

Dutch oven Sausage & Egg

Ingredients
1 Bell Pepper diced
1 Medium Onion diced
1 1/2 doz. eggs or a carton of egg mixture
1 lb of sausage
Salt and pepper to taste.

Equipment
Dutch oven, spoon, knife

Instructions
Break up sausage into bite sized chunks. Brown in medium hot Dutch oven with coals underneath only. You don't need to put the lid on. Stir softly and occasionally as the brown being careful not to break them apart. Before they are completely done add the bell pepper and onion and sauté in the sausage juices until onions begin to be translucent. Spoon out excess grease and add scrambled eggs. Slowly fold over until set too desired firmness.

Comment: Serve as is or with your favorite salsa. It's simple but they'll come back for more.

Easy Egg Sandwich

Ingredients
Eggs
Sliced cheese

English muffins or toast
Oil

Equipment
frying pan, Dutch oven (optional if want bread tooted) , and spatula

Instructions
Put the bread or English muffins in the Dutch oven (only if you want it toasted) but check on it every so often so it doesn't burn. Put the frying pan on a camp stove or over the fire. Next put the oil in the pan so it can get hot. Then crack the egg into the pan and wait for that side to cook. After that side is cooked turn the egg over and pushes on the middle so the yolk will pop and cook. Take the bread out of the oven and put the egg it and put the cheese on egg. Put it together and you have a sandwich.

Comment: This is really good.

Egg in Toast

Ingredients
Slice of bread, one egg, and butter (olive oil)

Equipment
a frying pan and circular cookie cutter or screw on jar lid & spatula

Instructions
Cut a circular hole in the center of the bread and butter one side of the piece with the hole in it. Place the bread, butter side down, in the pan and crack the egg into the hole. Butter the corners of the top side of the bread. After the bottom of the egg is cooked, flip over the toast. You can butter the cut out piece of bread and toast it as well.

Comment: This is a simple one pan meal.

Eggs on Horseback

Ingredients
EGGS, MUSHROOMS, MUSHROOM SOUP, STEAK (RIBEYE)

Equipment
FRYING PAN, STICK

Instructions

BUTTERFLY THE STEAK AND PUT ON A STICK OVER CAMPFIRE. WHILE STEAK IS COOKING, PUT SCRAMBLED EGGS IN A SKILLET AND BEGIN COOKING, ADD CREAM OF MUSHROOM SOUP. SALT & PEPPER TO TASTE.

Comment: SERVE ON PLATE WITH STEAK DOWN, COVER CENTER WITH EGGS AND SPRINKLE FRESH MUSHROOMS ON TOP. DEFINATELY GREAT IF YOU'RE TIRE OF REGULAR EGGS. ORIGINAL CONTRIBUTER OF THIS IS UNKNOWN!

Flap Johns

Ingredients
2 Large eggs, 2 cups milk, ¼ cup vegetable oil, 2 cups all purpose flour, 2 Tbsp sugar, 4 tsp baking powder, 1 tsp salt, 2 Tbsp vanilla, syrup.

Equipment
Large bowl, griddle, large spoon, and spatula

Instructions
Mix all the ingredients together, stir and add more milk as needed to meet the consistency you like. Place one large spoonful of batter per pan cake on hot griddle.

Comment: These pan cakes formerly known as flap johns can be cooked over an open fire or on a camp stove. This is the same basic recipe used by the pioneers and emigrants on the wagon trains. They are much better than boxed pan cakes.

French Campfire Toast

Ingredients
White bread
Eggs
Grated parm. cheese
Ham (regular or pork roll)

Equipment
Good cooking fire, small grill, small pan, and fork

Instructions
Beat eggs in small pan
Dip bread in egg batter and add cheese to taste.
Cook on grill with ham

Comment; Good healthy start with little clean up, very good on trailside Happy trails....

GORP

Ingredients
RASINS,PEANUTS,APPLE CHIPS,PECANS AND
BANANA CHIPS.

Equipment
A ZIP-LOCK BAG

Instructions
PUT ALL INGREDIENTS IN ZIP-LOCK BAG
SHAKE WELL

Comment; Best if prepared ahead of time.

No Pot Boiled Eggs

Ingredients
Eggs

Equipment
News paper

Instructions
Dampen newspaper wrap raw egg in newspaper and roll up bury in coals and wait 5 to 8 minutes depending on how you like it take package out of coals and unwrap and eat yum

Comment: egg comes out clean looks the same as a boiled egg happy cooking

Orange Peel Breakfast & More!

Ingredients
oranges
eggs
muffin mix
cooking oil (if needed for muffin mix)
salt and pepper (optional for eggs)
water

Equipment
Aluminum foil, Ziploc Storage bags, straws, and eating utensils

Instructions
Cut an orange in half and remove orange fruit being careful not to break the rind "cup". Place orange fruit into a ziploc bag, seal and squeeze to make fresh juice. Drink out of bag with a straw.
Take one of the empty orange "cups" and break an egg into it. (you may leave whole or stir to make a scramble). Season with salt and pepper. Carefully wrap with foil right-side-up and place on coals for about 10 minutes.
Take the other empty orange "cup" and fill about 2/3 full with prepared muffin batter. To prepare muffin batter, place muffin mix, eggs, oil and water as directions state on package into a storage bag and squeeze to mix thoroughly. Wrap muffin cups in foil and place upright on coals for about 10 minutes until done.

Comment: I found this recipe on cable TV and it makes a great breakfast for camp.

Quick & Easy Breakfast

Ingredients
1 egg per person
1 rasher of bacon per person
1 slice of bread per person
Salt & pepper
Butter

Equipment
Frying pan, egg flipper, knife, fire, and coals...real hot etc.

Instructions
Butter both sides of bread and cut a round hole about 10 cm in diameter out of the middle of the bread. put the bread into the frying pan and crack the egg into the hole. chop up the bacon and sprinkle over the egg. after about 2 mins, flip egg over and do other side for about a minute then enjoy!

Comment: be sure to take heaps of ingredients because my patrol had about 5 each!

Sausage & Gravy

Ingredients
1-lb.sausage
1/2cup.butter
1/2cup.flour
4-cups.milk

Equipment
Grilling pan, measuring spoons, cups, and saucepan

Instructions
Brown sausage, take out with slotted spoon
Set aside. Melt butter in same pan. Stir in flour. As soon as this is mixed add milk. Stir till thickens, add sausage & drippings, salt and pepper to taste and a bit of seasoning salt to taste.

Comment: Serve with Biscuits, this is an excellent meal and will be wanting more.....

LUNCH

Bluegill Balls

Ingredients
Fillets from 15 bluegill, deboned and skinned
10 saltine crackers
Salt
Pepper
1 egg
Oil for frying

Equipment
Pan, fork, bowl, and knife

Instructions
Crush saltines to crumbs and put in bowl along with salt, pepper and egg. Mince fish and add into mixture. Form into golf ball sized balls. Fry in hot oil until golden brown.

Comment: Quick and easy, doesn't matter how big the fish are, just need more if they're small.

BBQ Meatballs

Ingredients
1 Bag of Home-style Meatballs (approx 72)
1 Bottle BBQ sauce (we prefer a darker colored sauce like KC Masterpiece)
1 Jar of grape jelly

Equipment
Dutch oven, slotted spoon

Instructions
Mix BBQ sauce and grape jelly in Dutch oven add meatballs and stir to coat. Let cook for about 45 minutes or so over medium heat (may take longer to cook if you meatballs are frozen).
Serve plain or with mozzarella cheese on a hoagie roll or hot dog bun.

Comment: I usually figure 10 meatballs per person, so this dish serves about 7. Recipe can be easily doubled. If you prefer less sweet and more BBQ taste, you can reduce the amount of jelly used.

Boy Scout Pizza

Ingredients
1 pkg. Hamburger Buns (16 Pizzas) Spaghetti Sauce
Shredded Cheese (mozzarella/cheddar)
Pepperoni, Sausage, Beef, and any other toppings you desire.

Equipment
Dutch oven or Metal Box Oven, Flat Cookie Sheets, Pot Holders, and Good Ole Hot Coals

Instructions
Open Hamburger Buns and place on the cookie sheets. Spread the Spaghetti sauce on each bun, add cheese, and then pile on the toppings of your choice. Place the pan into the oven for approx. 8-10 min. Check on pizzas until they are brown around the edges. When brown, remove them from the oven and enjoy!

Comment: Be Prepared! Please have plenty of ingredients.

Chicken & Cheese Quesadillas

Ingredients
Butter, handmade tortillas, shredded cheddar cheese, and rotisserie chicken

Equipment
Propane stove and pan

Instructions
-spread butter on the outside of 2 tortillas
-put a tortilla, cheese, chicken, cheese, and a tortilla on stove in that order
-flip quesadilla when cheese is melted

Comment: takes less than 5 minutes

Chili Dog Stew

Ingredients
Hot Dogs/Bratwurst/Kielbasa
Hot Dog Buns
Chili
Cheese
Onions
Optional - Mustard, Relish, and Sauerkraut

Equipment
Knives, a Big Pot, and Open Fire

Instructions
1. Cook Chili
2. Then add Hot Dogs/Bratwurst/Kielbasa
3. Then the hot dog buns, cheese, onions and any of the optional items.
4. Let it cook for about 10-20 minutes.
5. Serve

Comment: It is good especially if you use kielbasa or Bratwurst!

Cowboy Beans & Texas Toast

Ingredients
Ground Meat: one or all (turkey/beef/venison/pork/mutton/chevon)
Your favorite Pork-n-Beans
Onion
Mustard
Ketchup
Brown sugar
Garlic powder
Salt
Pepper
Bar-B-Que sauce
Bread and butter.

Equipment
Pot or Skillet or Dutch oven, spatula, and knife

Instructions
Brown the meat with chopped onion in your pot, skillet, or oven. Drain off excess. Add your favorite Pork-n-Beans, garlic powder, ketchup, mustard, Bar-B-Que sauce, Brown

Sugar, salt, and pepper to taste. Bring to a boil, stirring occasionally. Butter the bread, sprinkle with garlic powder and toast over a flame.

Comment: The juice in the bottom of the bowl is best when you use your Texas toast to wipe out your bowl.

Fast, Easy, Simple but Delicious Lunch

Ingredients
Fish, rice, oyster sauce, ham, egg, salt

Equipment
Campfire, frying pan or wok, water, utensils, and pot

Instructions
1. Cook the rice
2. Fry the fish
3. Get all the fish meat and cut it to pieces
4. Fry the ham and egg
5. Cool the foods
6. Recook it by mixing all of it and adding oyster sauce, soy sauce and salt
7. Prepare it then serve it with banana leaves

Comment: taste real good.

Frito Burrito

Ingredients
Tortilla
Chili
Fritos
Shredded cheese

Equipment
a pot to heat the chili

Instructions
1-use you're on chili recipe or heat a can of store bought chili
2 - Add chili, Fritos, and shredded cheese on tortilla
3 - Roll the tortilla up

Comment: "one-handed Frito pie"

Peanut Butter Roll-ups

Ingredients
Whole wheat flour tortilla
Peanut butter
Raisins
Cinnamon sugar
Roasted soy nuts (optional)

Equipment
Knife to spread peanut butter

Instructions
Spread peanut butter on flour tortilla. Sprinkle with raisins, cinnamon sugar and soy nuts. Roll up.

Comment: Great for quick energy snack or on the trail.

My Mush

Ingredients
Creamed corn
Prunes and their juice
Mashed potato
Kidney beans

Equipment
Bowl and left over things from breakfast

Instructions
Find all these, mix together

Comment: this is only for people who can stomach anything

Oriental Steamed Fish

Ingredients
FISH OF YOUR CHOICE, FRESH GINGER, AND YOUNG GARDEN ONIONS, GRAPE JUICE.

Equipment
PROPANE/GAS CAMP STOVE, WOK WITH COVER

Instructions

PLACE CLEANED FISH ON GRATE OF WOK, ADD WATER AND A LITTLE GRAPE JUICE FOR FLAVOR, AND START STEAMING. SLICE GINGER AND ONIONS (INCLUDING THE GREEN PART) LONGWAYS AND REAL THIN LIKE SPAGETTI. SPRINKLER OVER FISH. STEAM UNTIL FISH IS FLAKY WITH KNIFE OR FORK. USUALLY AROUND 10 MINUTES. IF YOU USE TROUT, THE EYES WILL TURN MILKY WHITE SIGNALLING THE FISH IS DONE.

Comment: THIS IS FANTASTIC SERVED WITH WHITE RICE WHICH CAN BE PRECOOKED AND A VEGETABLE STIR FRY WHICH CAN BE PRECOOKED. WOKS ARE VERY BACKPACKABLE WHEN STRAPPED TO THE OUTSIDE OF THE BACKPACK WITH A COUPLE OF BUNGEE'S.

Pizza Grinders

Ingredients
French bread loaf (double), 1 jar pizza sauce, 12oz. shredded mozzarella cheese, sliced pepperoni, sliced mushrooms, or any other pizza topping.

Equipment
Dutch oven or Camp Oven, tin foil, tongs

Instructions
Preheat oven. Cut bread loves in half then slice lengthwise. Spread pizza sauce on bread, add toppings and cheese. Bake until cheese melts thoroughly (about 10 - 15 minutes)

Comment: Serve with potato chips or salad.

Slam

Ingredients
2 packages Ramen noodles
1 can of Tuna
4 slices of cheese

Equipment
Pot & Spoon

Instructions
Let the water boil, put the 2 packages of ramen noodles in the water and cook them for 3-5 minutes. Drain water, put the cheese in the pot and stir it up until the cheese is all melted. Last you put the tuna in and stir it up then your slam is ready to serve.

Comment: Can substitute most meats (hotdogs, canned chicken)

Spider Dogs

Ingredients
Hot dogs and any condiments you would like to eat with you cooked hot dog.

Equipment
Hanger or wooden stick, knife and camp fire

Instructions
Take one wiener and divide the tip in 4ths by making 2 cuts going from the tip to the middle 2 to 3 inches deep and repeat on other tip of wiener. Then insert stick or hanger through the center of wiener. Cook until both ends curl up and looks like a spider.

Comment: You know it is done when you have all 8 legs curling into a crab shape. It's a great way to know when your dog is done.

Taco Salad to Go

Ingredients
Small (individual) Frito bag for each boy
Grated cheese
Chopped lettuce
Chili
Chopped olives
Chopped tomatoes
Sour cream

Equipment
Pot (to warm chili), spoon

Instructions
Warm chili. Open top of Doritos/Frito bags and add spoonfuls of each ingredient to the Doritos/Frito. The boys can eat taco salad - and throw the bags away when done.

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

3 Minute Pizza

Ingredients
1 pkg. pita bread
1 can spaghetti sauce
1 cup grated mozzarella cheese
1 pkg. sliced pepperoni
Any other toppings as desired

Equipment
Aluminum foil & spoon

Instructions
Cut pita in half and spoon spaghetti sauce into pocket spreading evenly. Add mozzarella an 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.)

Comment: Serve with salad for a quick meal or it makes a great campfire snack!

Blazing Saddles

Ingredients
1 tin Baked beans, 1 tin hot dog sausages, tin of corned beef and chili sauce (can add other ingredients if liked such as tinned tomatoes or tinned kidney beans as well)Grated cheese (such as cheddar)

Equipment
Billie can, Grater (or use pre-grated cheese) spoon, and knife

Instructions
1) Put baked beans into Billie.
2) Cut hot dogs into 2cm long pieces and add to beans (the optional ingredients would go in at this stage.
3) Mix with the chili sauce to taste and heat mixture and simmer for 5 minutes
4) Cut corned beef into cubes and stir in for the last minute.
5) Serve in bowls sprinkled with cheese

Comment: Serving suggestion: nice with hot French stick or ciabatta bread

Cuban Burgers

Ingredients
1/4 lb ground beef per scout
2 eggs per 1 lb of hamburger
Hamburger buns
Mayonnaise
Garlic powder
Onion soup mix
1/2 lb sliced ham

Swiss cheese (sliced)

Equipment
Heat source, large iron skillet or griddle, and tin foil covered bricks

Instructions
Fold the eggs and onion soup mix in with the hamburger meat and form patties.
Pan fry the patties until about medium well and top with ham and Swiss cheese slices
Mix about 1 tsp of garlic powder with 1 cup of mayonnaise and spread on hamburger buns.
Remove hamburgers from skillet and place on buns. Place the fully built burgers and buns back into skillet and (2 at a time), press with the tin foil covered bricks. Serve

Comment: Hearty, savory, and filling, I've never failed to impress with this fund to make and even more fun to eat dish.

Fish Hobo Pack

Ingredients
Salmon Steaks
Mushrooms
Potato sliced
1 tablespoon of butter
Salt

Equipment
Heavy foil and Camp fire coal or use a grate

Instructions
Like with any hobo pack put ingredients in pack and double fold all edges...can be cooked on grate over fire or directly on coals… About 10 minutes each side.

Comment: Nice change to beef and the boys love them....if hiking have boys prepare and freeze. Then wrap in newspaper before starting out. Will thaw but still be chilled by lunch time. Takes up little space in pack and light weight.

Fresh Roasted Corn

Ingredients
Fresh Corn in husks
Margarine or Butter
Salt and Pepper to taste
Water

Equipment
Empty bin, bucket, or cooler big enough to soak corn, String or twine (not plastic or nylon), Tongs, and Fire

Instructions
1) Pull back husks (DO NOT REMOVE), and remove the entire tassel (hair).
2) Put the husk back over the corn
3) Tie string around the ear to keep it closed
4) Place in water, let soak 2-3 hours
5) Place on grill over fire.
6) Keep an eye on it, turning frequently.
7) When outer husks start to brown/burn, you're done - pull off and check. If not done, move to the edge of the fire, move the wetter ones into the middle.

Comment: You will not have enough corn. We had 9 guys on a trip, and the picky eater ate five ears. The big hungry guys ate nine or ten each.

Grilled Cheese Troop 728 Style

Ingredients
-cheddar or mozzarella cheese (square slices)
-butter
-bread (preferably white)

Equipment
2 burner stove (really, any stove works), fish-slice (the thing you use to flip pancakes), 1 butter knife, and 1 cooking pan

Instructions
1. put a pat of butter on the pan (you'll have to do this a few times to keep your cooking space from burning.)
2. Butter one side of the bread, put that side face down on the pan, and put a slice of cheese on the upturned side.
3. Butter another piece of bread, and lay that on the other piece of bread like a sandwich (this one's butter-side up.).
4. After 20+ seconds, flip the sandwich so the open butter side gets cooked.
5. 20 seconds after that, check under the sandwich to see if it's ready. If it's ready, it will have turned slightly orange. If it's not ready, wait 10+ seconds more.
6. Enjoy!

Comment: You'll need more than one person cooking it, because it's a very quick process.

Hobo Kabobs

Ingredients
Hot Dogs
Pineapple Chunks

Equipment
Roasting Sticks

Instructions
Cut the Hotdogs up into round chunks.
Alternate Hot Dog/Pineapple as you slide them onto the stick. Roast over the fire until hot.

Comment: Great Quick Snack or lunch

Hobo Pizza Pockets

Ingredients
Pizza sauce
Cheese
Pepperoni
Butter
Sliced bread

Equipment
Hobo oven.

Instructions
Butter sliced bread. Put butter side down. Add pizza sauce, pepperoni and cheese. Cook until golden brown. Good for grilled cheese sandwiches too. Fast and no mess.

Pigs in Orbit

Ingredients
Hot dogs, Bacon, dill pickles, American cheese

Equipment
Stick skewers

Instructions
Cut hotdogs in half lengthwise. Cut slices of cheese and pickles lengthwise. Put slice of cut cheese and pickle between hotdog halves. Cut skewer sticks in thirds. Take one stick and one slice of bacon and push stick through one end of the bacon at the top of the

hotdog, wrap the bacon around and down the hotdog. Put another stick through the middle of the bacon & hotdog and another stick through the other end of the bacon and hotdog to hold everything in place. Put on grill until bacon is cooked. Serve on a bun with your favorite condiments and a bag of chips.

Ramen Meal

Ingredients
Ramen (chicken flavor is preferred)
Water (as much as ramen recipe calls for)
Precooked Chicken and/or Turkey sausage (NO PORK SAUSAGE - pork must be cooked at a much higher temperature)
2 eggs (per ramen package)
Salt and pepper

Equipment
Pot, Stove or campfire, and clean knife

Instructions
Use Pam, oil, or butter on pot if it's not non-stick. Dice sausage and fry on bottom of pot until brown. Then add water, bring to boil and add ramen, flavor pack and salt & pepper. Cook ramen for 30 sec.-a minute depending how soft you want your noodles. Next crack your eggs right into the pot and cook until eggs are done.

Sloppy Al Cause Joe's Not Here

Ingredients
Ground beef/or turkey
Can of tomato soup
Jar of salsa

Equipment
One pot

Instructions
brown meat in pot, add undiluted tomato soup , add jar of salsa (mild,med.,hot) your choice heat and serve over hamburger buns, rice ,noodles (your choice)

Southwest Chicken Wrap

Ingredients
2or3 large boneless chicken breasts
2 packets taco seasoning

1 bottle of chunky salsa
1or2 packets tortilla shells
1 pack Spanish rice

Equipment
1 medium pan, 1 knife, 2 spoons, plastic cutting board, and 1 pot

Instructions
Cube chicken and brown in pan, add taco seasoning and salsa cook until salsa is warm, cook rice in pot, spoon rice and chicken on a tortilla and enjoy!!!!!

Comment: this is really simple to make and is so good!!!

Taco Stew

Ingredients
1 pound hamburger
1 package taco seasoning
1 16 oz can of Corn (not cream style)
1 10 oz can of Rotel
1 bag of Taco Chips

Equipment
Big Pot, Big Spoon, and Can opener

Instructions
Brown meat in pot, drain grease
Add taco seasoning and coat hamburger
Add corn & rotel
Stir and heat up, Serve over Taco chips when hot.
* For every pound of hamburger double the ingredients except for the taco seasoning. 1 package of taco seasoning will season up to 2 pounds of hamburger.

Comment: When we have a large turnout we chop up new potatoes and add as well as some chopped green beans or black beans.
It is quick 10 minutes or less from start to finish. Sometimes we put the chips in an individual bag and serve like Frito pie. Jalapenos added as desired :-)

Trapper's Jerky

Ingredients
4 tbs Liquid Smoke
4 tbs Worcestershire Sauce
1 tsp Garlic Powder

1/2 tsp Pepper
1 lbs. Meat (Beaver, Beef, Chicken, etc)

Equipment
Dehydrator

Instructions
Cut the raw meat into 1/4" thick strips. It's easiest to cut if the meat is slightly frozen. Marinate the meat for 2 hours in the marinade ingredients. Place in dehydrator until meat is completely dry. (May take 18-24 hrs.)

Comment: Make ahead of time and pack in Ziploc bags.

Tuna Ramen Surprise

Ingredients
1 package of Chunk Light Tuna (prepackaged) or
1 can of Chunk Light Tuna drained
2 packages of Ramen, flavor of choice
3/4 cup grated sharp cheddar cheese
Water, depends on how much you want

Equipment
Cooking pot, MSR cooking stove or similar, and Camp fork or spoon

Instructions
Boil water in cooking pot
Add Ramen noodles and allow cooking for 3 minutes
Add Chunk Light Tuna package to Ramen and stir
Add grated sharp cheddar cheese and stir
You did it!

Comment: As simple as it seems, this is a filling meal with the extra ingredients... and better yet, it is a cheap meal and easy to cook for anyone anywhere. Used it up in the backcountry during winter snow cave camping, but also can use it down at base camp in a campground. Very tasty when you add the cheese!

Walking Salad

Ingredients
1 Apple
Peanut Butter
Raisins

Equipment

None

Instructions
Cut the core out of the apple.
Mix peanut butter and raisins together.
Stuff peanut butter and raisins into the center of the apple.
Then wrap apple in plastic and tie off with a trash bag tie.

Comment: Quick snack on the trail. No mess no frills. No dirty dishes

DINNER

2 Stew for a Crew

Ingredients
HAMBURGER
POTATOES
CARROTS
2 CANS OF CREAM OF MUSHROOM SOUP
WATER , MAYBE CORN

Equipment
LARGE POT, CHARCOAL , and FIRE

Instructions
PUT CHARCOAL UNDER POT AND LET SIMMER FOR 45 MIN. TO AN HOUR

Comment: BEST WHEN RIGHT OUT OF THE POT.

Italian Chicken

Ingredients
7-10 Boneless Chicken Breasts
1-2 onions
1-2 bottles of Italian Dressing.

Equipment
1 large saucepan, cook stove, spatula or tongs (tongs work best)

Instructions

Use about 1/2 a bottle of Italian dressing and put it in the pan with the onion(s). Bring dressing to a boil then add chicken breasts and add rest of 1 bottle of dressing. Let simmer for 15-20 minutes flipping chicken occasionally. (Gradually add rest of dressing if you had some left over.) Enjoy!

Comment: Can be used with steak for marinade too.

Bear Stew

Ingredients
2# Stew beef
2-3# lean Ground beef
2 med. Onions
2 lg. cans 'country style' Mixed Vegetables
1 large can Shelli-Beans
2 cans diced tomatoes
2 cans Lima Beans
Salt & Pepper (For larger groups (more than 8) add 1/2# of Ground Beef per person)

Equipment
6 Qt. or larger pot, Can opener , Knife & cutting board

Instructions
Dice onions and put in pot, place Ground Beef on top of onions and cook (covered) until Ground Beef is browned (turn as needed). Add canned vegetables and Stew Beef (cut into approx 1/2" cubes. Add water to cover all ingredients. Salt and pepper to taste. Boil until Stew Beef is fully cooked.

Comment: This has always been a favorite of my Troop, as well as the guys on my fishing trips.

Camp Chow

Ingredients
Water
Potatoes
Bacon
Eggs
Carrots or whatever else you have on hand.

Equipment
Dutch oven, frying pan, spatula, and knife

Instructions

Bring water to a boil in Dutch oven and add potatoes. When you can slide the knife through potatoes easily, they are done. Remove from coals and drain. Meanwhile, fry bacon and set aside. Cook eggs (either fry or scramble), and add to potatoes. Crumple bacon and add to eggs and potatoes. Place Dutch oven over coals stir. When desired warmth is achieved, remove from coals and serve.

Comment: Carrots can be cut into discs and boiled, or cut into sticks and eaten on the side. DON'T FORGET TO ADD SALT AND PEPPER!

Chicken & Dumplings

Ingredients
Chicken (pre-cooked is faster)
Vegetables (Zucchini, fresh mushrooms, celery, carrots, yellow squash, green pepper, green onions)
bisquick mix
Milk
Butter
Cooking oil
Water
Chicken bouillon (cube or powder)
Italian seasoning
Minced garlic or powder
Any other seasoning you like or prefer
Quantities of above depend on the amount of people you are feeding.

Equipment
Dutch oven, bowl, knife, camping stove, burner, or coals (15 on bottom of dutch oven.)

Instructions
Coat Dutch oven with oil, and add a few tablespoons to the pot, along with a pat or two of butter, heat until water drop dances, be careful not to overheat.

Cut up vegetables, slice squash and zucchini, etc, and add to the pot, add water to avoid burning, cook until they start to become tender, then cut up and add cooked chicken. (If using raw chicken, add chicken first and when the chicken has started cooking, add vegetables.)

Dissolve bullion, and add to 1 cup of water. Pour water with bullion and seasoning into Dutch oven. Stir ingredients together. Add more water if necessary, depending on quantity of ingredients, and to avoid burning. Cover and cook for 45 minutes, if using raw chicken. If chicken was cooked, cook for 15 minutes.

While this is cooking, make dumplings, using milk and directions on bisquick box. About 5-10 minutes before chicken is finished cooking, open Dutch oven and stir, add water if

necessary, and drop spoonfuls of dumpling mixture on top of the chicken and vegetables. Close lid, Chicken and dumplings are ready to serve when dumplings are cooking and are fluffy.

Chicken Enchilada Pie

Ingredients
2# Boneless Chicken or 4# chicken with bones.
1 Med onion
1 cup water
9 11-inch flour tortillas
1 tsp salt
1 tsp 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)
Optional Garnish: Green onions, tomatoes, olives, sour cream, etc.

Equipment
12 inch Dutch Oven & Large metal bowl or pot

Instructions
Working over an open fire or burner, cook chicken with (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.

Comment: I like to bring chicken already cooked/deboned. Then boys can do the rest. This is a fantastic meal. Depending on what you have with it, it can serve 10-12.

Crab Cakes

Ingredients
1 box potato pancake mix (shredded type)
1 can crab
1 small onion
1 table spoon parsley and oregano
Oil

1 egg (optional)

Equipment
Mixing bowl, Fry pan, and Spatula

Instructions
Mix the potato pancake mix according to the directions. Chop the onion into fine pieces add to potatoes, add drained crab to potato mix along the rest of the ingredients and mix well. Pour some oil in the pan and spoon the mix into the pan making 2-3 inch patties fry until done (don't over cook) . Serve with noodles and tomato sauce.

Comment: Taste great anywhere

Dutch Oven Onion Casserole

Ingredients
3 large onions
2 bags of potato chips
2 8oz. bags of shredded cheese
1 8oz. can of cream soup (mushroom, celery or chicken)
Cyan Pepper to taste

Equipment
Dutch Oven , Charcoal and Lighter Fluid, Can opener, and Field Knife

Instructions
Oil the Dutch oven and layer sliced onions, crushed potato chips and cheese until 1" from top of oven. Pour cream soup over the top, add cyan pepper to taste. Cook in Dutch oven 1 to 1/12 hours, or until onion are tender.

Comment: This recipe won second place at the International Scout Rally in Hessel, Mi. in 1998.

Easy Roasted Chicken

Ingredients
Whole chicken
Whole sweet potatoes
Whole onions
Fresh green beans
Season salt

Equipment
Hot coals, tin foil, eating utensils, and tabletop or large serving platter

Instructions
Before leaving home season and double wrap chicken in foil. Wrap individually each potatoes and onions. Wrap approx 4 - 6 servings of beans in foil, sprinkle with water and butter, seal well. Dig a hole in your coals leaving some on the bottom and bury all your foil packages with hot coals trying to surround each, especially the chicken, make sure it has plenty of heat. Let them roast for 30-45 min listening for them to sizzle. No need to turn if you have plenty of hot coals. You may want to remove the beans first, then onions, then sweet potatoes, then chicken. Open foil and spread out on a table for everyone to get their share.

Comment: Chicken can be seasoned, wrapped and frozen anytime and placed in the ice chest for campout. It works like an ice block and cooks up just as good but you may need to cook for an hour.

Fried Rice

Ingredients
1/3 cup chopped, cooked chicken, pork, or fish
2 tbsp oil
3 cups cooked, cold rice (white, brown, or instant)
3 green onions, sliced
2 tsp soy sauce
2 eggs, beaten
1 cup frozen peas, carrots, or 1 bell pepper

Equipment
large skillet & pot for rice

Instructions
1) In skillet, heat oil: stir-fry rice and onions.
2) Add seasoning and soy sauce: stir-fry one minute.
3) Push rice to side, add eggs, and scramble: stir into rice.
4) Add peas, carrots, or peppers and meat if desired.

Comment: Feeds about 5 CONTAINS SOY SAUCE.

Frito Pie

Ingredients
Wolf Brand Chili
Finely Chopped onions
Shredded Cheese

Individual sized Frito Chip bags

Equipment
Crock Pot or Sauce Pan & Forks and Napkins

Instructions
Heat Chili
Open Chips
Put in Heaping spoonful of Chili into chip bag on top of chips
Add cheese and onion (if desired)
Grab a fork and dig in.
Toss empty bag in fire when done.

Comment: Easy to serve, Easy to clean up and everybody loves it!

Hawaiian Hobo Packs

Ingredients
1 can pineapple rings
1 whole boneless ham
1 cup light brown sugar
1 large can yams (sweet potatoes)

Equipment
Aluminum Foil & Hot coals

Instructions
Cut aluminum foil into 6 inch squares. Slice ham into 1/2 inch pieces. Place 1 slice of ham on foil square. Layer with 1 teaspoon brown sugar, 1 pineapple ring, and several yam pieces. Fold aluminum foil into a pouch and place in hot coals. This will only take 10 to 15 minutes because you are only heating the food up and melting the brown sugar.

Comment: First my pack and now my troop love this every time we make them. Always a hit.

Hobo Stew

Ingredients
Hamburger meat
Chopped onions
pork and beans

Equipment
large pot

Instructions
Brown hamburger meat and onions together. You can drain the grease or leave it in for more flavor. Add however many cans of pork and beans that you need for quantity. Let it heat thoroughly. You can also add corn, green pepper or just about anything else.

Comment: I made this at a Camporee as an "accident"-they had wanted the hamburgers and beans separate. However, this has become a favorite.

Mexican Lasagna

Ingredients
Flour Tortillas
Ground beef
Green Onions
Salsa
Colby Jack Cheese
Taco Seasoning
Sour Cream.

Equipment
Dutch Oven

Instructions
Brown ground beef and add taco seasoning as directions say. Lightly oil the Dutch oven place a layer of Flour Tortillas on bottom. Add a layer of the ground beef mixture. Then a layer of green onion, then a layer of salsa then add a few dollops of sour cream over the salsa; cover with a layer of cheese. Repeat the layers. Top with a layer of flour tortillas and another layer of Salsa and cheese.

Comment: I use a 14 Dutch and have made up to three layers and the top layer. I place 18 coals on the bottom and 22 on top and let cook for 45 minutes rotating twice. The ground beef can be made in advance and then it just is assembled at the campsite. Have also made with diced chicken breast seasoned with my own chili seasoning.

Kentucky Chili

Ingredients
3 small cans Cincinnati-style chili
1 small can refried beans
1 lb ground beef

1 medium jar(8-10 oz)salsa
1-tablespoon brown sugar
1-teaspoon cinnamon
1-8oz cup of water
1 teaspoon Cajun spice.

Equipment
4 Quart pot, measuring cup, measuring spoons, and large stirring spoon

Instructions
1) Brown ground beef in pot and drain excess fat(or your chili will be too greasy.)
2) Add all other ingredients and simmer over low flame for about an hour.
3) Check your pot often and stir every time.
4) You may have to add additional water later, if too thick.
5) Serve over spaghetti or over a hot dog in the bun with shredded cheese for a Cincinnati-style cheese Coney.
6) Makes about 8-10 servings.

Comment: You have to be a native of tri-state area around Cincinnati to appreciate this recipe.

New England Seafood Chowder

Ingredients
Chopped up potatoes
Chopped up onions
Crumbled cooked bacon
Clams, shrimp, scallops or fish
Milk, cream, and butter to taste.

Equipment
Pot or Dutch oven & ladle

Instructions
Add potatoes and onions to just enough water to cover and bring to a hard boil. Remove from heat for 10 minutes. Add bacon, seafood, milk, and cream, Bring to a boil again, take off heat, add butter. Serve warm with heavy bread.

Pioneer Stew

Ingredients
Catch your meat or if you are unlucky hunting go to the store for some beef cubes.

3 lbs beef cubes
2 tsp salt; pepper

1 ½ cups flour
Add your favorite spices
ADD: 1 red onion coarsely shopped
ADD: 1 turnip cut into small cubes
4 peeled potatoes (figure on 1 potato per person)
2 cups diced celery
8 or more carrots peeled cut into bite sized pieces
2 cups canned tomatoes with juice
2 cloves of garlic
1 tsp dry mustard
8 pearl onions
1 TBL spoon Maggi
4 cups water (may be more water you need to cover ingredients)

Equipment
Large pot or a large Dutch oven, knife, large spoon

Instructions
Place flour mixture in a brown paper bag. Add beef cubes to coat. Save Flour mixture for gravy. Brown meat on all sides Place browned beef cubes and drippings into a large, heavy pot Cover and simmer at least 5 hours until the meat, vegetables and potatoes are tender About half way through simmering, add enough Reserved flour mixture to make gravy. Serve hot. Fresh baked bread is excellent with this old time stew.

Comment: This can cooked over an open fire or on a camp stove. You can stir the stew using a fresh bay leaf branch but you have to strip the bark off first. I found this recipe in a pioneer's diary and modified it for today's world

Shrimp Alfredo Cheap & Easy

Ingredients
1 pound steamed and seasoned shrimp
1 box tuna/chicken helper Alfredo of course
Milk as stated on box

Equipment
Pot, Spoon, Measuring cup

Instructions
Purchase the shrimp prior to trip they will keep quite a few days in the cooler. When ready have the scouts peel the shrimp. While they are peeling cook the Alfredo. By the time the Scouts are done so is they Alfredo, just mix together and warm.

Comment: I have been making this at camp, the fire house everywhere for an easy different meal. We started making it when I was a younger Scout. It is Good and easy to have a lot, 1 pound of shrimp per box.

Stockpot with Comstock

Ingredients
Celery long ways in the kettle bottom
Gravy rack
Pork roast/beef roast
Onions
Scallions
Sweet pepper
Tomatoes paste or ragu
Corn
Peas
Green beans
Few scrambled eggs
Sprinkle some parsley seasoning, allspice, curry, fennel, anise, thyme, paprika pepper, white and black, cyan, tarragon, and coriander.

Equipment
Kettle 1-2 gallons -how many days and frying pans, stove 2 burner windshield bonnet over the stove, a cooling rack for the hot kettle paper plates disposable utensils.

Instructions
Let cook simmer, for several h.r.s. outdoors stir now and then add potatoes if required, place cooling rack on the picnic table to set the kettle on add water to cover the ingredients, cook till soup, continue stew then rue with milk and bisquick flower, ladle in bowls to cool a minute, then serve
To last some time add 1cup apple cider vinegar & tablespoon of salt to blend with 1/2cup of sugar let simmer. To bar.b.que,add molasses, syrup, then b.b.q. sauce, serve stew in a ladled flowerets of lettuce greens

Comment: Any leafy, root vegetable cooked simmered in water, makes good all-day snacks, Tupperware container for the soups next meal outdoors.

Stuffed Bell Peppers

Ingredients
BELL PEPPERS BUTTER ONIONS

Equipment

CAMPFIRE, KNIFE, FOIL

Instructions
CUT TOP OFF BELL PEPPER,., CLEAN OUT INSIDE.. CUT A LITTLE BELL PEPPER AND ONIONS INTO BITS... BLEND INTO RAW GROUND MEAT WITH SEASONING. STUFF PEPPERS WITH MIXTURE. PUT A PAT OF BUTTER ON TOP, AND THEN PUT TOP BACK ON BELL PEPPER.. WRAP IN FOIL TIGHTLY LIKE A HOBO BURGER , AND THROW ON HOT EMBERS OF CAMPFIRE..ABOUT TWENTY MINUTES,,OPEN CAREFULLY BECAUSE OF STEAM,, AND ENJOY!!

Comment: THIS IS VERY GOOD.. TRY IT.

Swiss Cheese Chicken Foil Dinner

Ingredients
boneless skinless chicken breasts
Sliced Swiss cheese
Campbell's Cream of Chicken soup
Pepperidge Farms dry herbed stuffing
Butter
Cooking spray or oil

Equipment
Foil, paring knife, can opener, and spoon

Instructions
Spray piece of foil with cooking spray. Put diced uncooked chicken onto foil. Place slice of on top of chicken. Add 2-3 spoons of soup. Top with stuffing and dab of butter. Cook over charcoal or open fire.

Comment: Great recipe developed by Girl Scout Troop 1529, Florida

Three Bean Chili

Ingredients
3 regular size cans of any kind of beans (pork & beans, kidney beans, pinto beans, lima beans, ect.)
1 lb. lean ground beef
1 can (16 oz.) whole peeled tomatoes
1 onion
1 red and 1 green pepper
2 tbs brown sugar
chili powder to taste.

Equipment
Dutch oven or large pot

Instructions
Brown ground beef, add chopped peppers and onion, sauté until soft, add remaining ingredients and allow to reduce slightly until desired thickness. Adjust taste by adding additional chili powder to taste. Add additional heat by adding red pepper flakes to taste. Serve with crusty bread.

Comment: This is a very simple chili to make and is very high in protein. It is very easy to carry in and carry out and involves only minimal utensils. It will easily feed a patrol of 8.

Aunt Jayne's Potatoes

Ingredients
1 lb. bacon
1 med. onion
12 med potatoes

Equipment
Dutch oven

Instructions
Cook bacon drain grease and remove bacon cook chopped onion and cubed potatoes add cut up bacon

Comment: Enjoy

Becca's Skillet Pizza

Ingredients
Soft taco shell
Pizza sauce
Pizza toppings
Pam

Equipment
Frying pan

Instructions
First make your pizza from ground up starting with taco shell. Add pizza sauce then cheese, and last pizza toppings. Then on a hot pan spray Pam and slide your premade pizza rite on. Wait until cheese is melted and taco shell is crispy.

Comment: One pizza per scout

Campfire Nacho's (Joe-tonna's)

Ingredients
Tortilla chips
Colby cheese
Green peppers
Onions
Salsa
Pam cooking spray

Equipment
Pie irons and a campfire

Instructions
Spray both sides of pie iron with Pam, place a layer of tortilla chips on bottom, add the vegetables, salsa, and finally cheese on top. Close pie iron and place on coals of the campfire, turning every 15-20 seconds. Cook until the cheese is melted to a light golden brown and slightly crispy around the edges. If the cheese sticks, tap the closed pie iron on the table or a rock to loosen, flip out onto a plate, cheese side up.

Comment: This recipe was invented by a 12 year old boy named Joe (thus the name Joe-tanna's) and it was the hit of our camping weekend! He used tortilla chips with a hint of lime in them and it was so good, we stopped making the pizzas and the dessert pies and only ate these all night. Next time, we will add chicken or taco meat to these awesome nachos.

Chicken Curry

Ingredients
2 lbs. boneless chicken breast
2 cans cream of chicken soup
1 can apple juice (for flavor)
Curry powder to taste
1 can frozen peas
Serve over white rice

Equipment
Skillet & pot for rice

Instructions
1) Brown chicken in skillet (in 1 tbsp. vegetable oil)
2) Cook rice in pot
3) Pour other ingredients in skillet with chicken

4) Let mix simmer
5) Add curry powder to taste (until it tastes right)

Comment: Serves about 8 tastes like Indian food CREAM OF CHICKEN SOUP MAY CONTAIN SOY. CONTAINS VEGETABLE OIL.

Chicken Foil Dinner

Ingredients
bonles chicken breast
potato
butter
seasoned salt

Equipment
measuring cup, knife, TF/DO/S [Tin Foil/Dutch Oven/Skillet], very nice coals
or light weight oven

Instructions
cut the excess fat off the of the chicken and throw it away cut up chicken and put it in TF/DO/S , cut up potato and put it in TF/DO/S, add 1/8 cup of butter cover with seasoned salt should take about 1hr to cook with the tin foil, 45min. for the skillet, and 1hr and 20min. for the dutch oven

Comment: DELICIOUS!!!! Even my very, very picky little brother LOVES IT!

Dutch Oven Chicken

Ingredients
1 large pack of frozen skinless boneless chicken breast
2 cans cream of mushroom soup
Large box of instant rice
1 pound of bacon
2 bags of shredded cheddar cheese.

Equipment
1 med. to large cooking pot,1 large Dutch oven, tongs, a knife and a serving spoon ,water, salt and pepper,1 stick butter..

Instructions
Boil chicken breast until done. Remove chicken and allow to cool. Add rice to water and add butter. Preheat Dutch oven. Cut bacon into small pieces. Dice chicken into small pieces. Layer ingredients as follows: Bacon on bottom, rice next soup and cheese.

Continue this until oven is full or you run out of items. Cook about 20 minutes or until done.

Comment: A little goes a long way. This is very filling. The chicken can be pre-boiled and cut ahead of time. Just freeze it when you are done for less prep time at your sight. ENJOY!!

Dutch Oven Lasagna

Ingredients
1 #10 spaghetti sauce
5 lbs hamburger
3 lbs hot sausage
5 lbs mozzarella cheese
2 large containers of cottage cheese
6 eggs
2 lbs lasagna noodles

Equipment
14" Dutch oven, 10" skillet, and large pot

Instructions
Brown meat, drain, set aside mix cottage cheese and eggs and set aside
Boil noodles
Building the lasagna: in layers place meat, cheeses,& noodles when Dutch oven is about full pour in spaghetti sauce put remaining cheese on top cover and cook about 45 min on charcoal or hot coals, top & bottom serve with garlic bread serves about 12 hungry scouts

Comment: can add hot peppers if desired also good if served with jalapeño pepper biscuits

Dutch Oven Roasted Orange Chicken

Ingredients
Whole roasting chicken 5-7lbs
Sliced oranges,apple,lemon
Butter
Milk
Salt & Pepper
Orange peel
lemon peel
Orange Juice
Dried Mild chilli peppers

Equipment
Large Dutch Oven

Instructions
Wash chicken and pat dry
slice & quarter two large oranges, one apple and one lemon.
Squeeze juices overtop and stuff fruit inside chicken cavity
Chop dried chilies and stuff in cavity along with the fruit
Add a dash of orange peel and lemon peel
Combine 1 stick melted butter 1/2 cup milk and 1/2 cup of orange juice to brush on skin
Salt and pepper to taste
Place in foil lined Dutch oven and bake at about 350 for about an hour and half or until the leg joint moves free and clear juice is flowing from the joint.

Comment: The skin should brown nicely from the milk, butter, juice marinade. You can add carrots and potatoes if you wish. The dried chilis will reconstitute and give provide just a hint of pepper flavor that works well with the orange Cooking times vary depending on conditions. I recommend using a foil casserole pan or extra foil in the bottom of the oven to aid with clean up. The orange juice will caramelize and is a bear to clean.

Ham & Sweet Potatoes in Foil

Ingredients
You will need 1 or 2 Center cut thick slices of ham about 1/4 inch thick (not lunchmeat); brown sugar; butter; canned pineapple chunks or slices; foil for wrapping; non-stick spray

Equipment
Foil, 2 or so children to help out (optional)

Instructions
Procedure: Cut your ham into good size pieces or chunks; open your pineapple but save the juice; open your sweet potatoes and drain those well. Now. Lay a piece of foil on a flat surface and spray with non-stick spray; place pieces of ham on the foil; rub brown sugar on all the pieces of ham; top the ham with drained sweet potato chunks and pineapple chunks. Dot with butter. Drizzle with pineappe juice to keep things nice and moist while cooking but not too much or it will leak out. Wrap up your packet and seal tightly all around. cook it over hot coals until you can hear it sizzle inside and you know it's good and hot.

Comment: my boys love helping me make these. i serve them with roasted corn on the cob - also cooked on the coals.

Polish Train Wreck

Ingredients
Potatoes
Cabbage
Onions
Sweet corn
2 lbs of kielbasa.

Equipment
12" deep dutch oven

Instructions
Stack in oven in that order make sure lid is down and it fits. Break ears of corn in half. add one quart of water.
Season potatoes with adobo seasoning before putting in pot or before serving
Cook oven from the bottom only. 9 coals on bottom for one hour. Shield from wind.
Have support when removing the lid because it smells so good your knees wobble and I don't want you to fall into the fire.

Comment: Credit goes to a forest ranger cook book by National museum of forest service history ISBN 1-58685-761-4 a very good book for Dutch oven cooking. Name comes from the fact we call all D.O. meals that have meat and potatoes and veggies jumbled a TRAINWRECK because of the haphazard arrangement. This is Polish because of the Kielbasa which I thank every Polish person for bringing to America.

Stir Fry

Ingredients
Chicken Breasts
Zucchini
Squash
Celery
Soy Sauce
Teriyaki sauce
Carrots

Equipment
Frying Pan, Spatula, and Stove

Instructions

Cook your chicken in soy and teriyaki sauce. Cut it up and leave in pan. Add veggies all cut up. Cook until done. Drown in sauces. ENJOY!

Tin Foil Dinner

Ingredients
MEAT (HAMB Pattie, Chicken, Steak-some kind of beef)
Potato (1 large per person)
Carrot (as much as you like)
Onion
Bell Pepper
Butter
Salt & Pepper

Equipment
Tin Foil (preferably heavy duty)
Heavy leather gloves
Shovel
Large bed of hot coals

Instructions
Wash and peel potatoes (or leave skin on), carrots. Slice potatoes, carrots, onion and pepper thinly. Tear off large piece of tin foil(around 2 foot). Shiny side in, place layer of potato to cover bottom of meat. Put meat on top, salt and pepper, onion and pepper then add layer of carrots and more potatoes. Add two large pats of butter. Fold sides of foil to make large envelope, Fold edges twice to seal top, then roll ends right up to the contents. Use shovel to clear a little area in hot coals leaving a few, with gloves place food package in space, cover with hot coals all over. In about 30 minutes (medium size package)or 45 minutes (large man size package), use shovel to carefully remove from fire. Use gloves to shake ash from package and open. Steam from package could burn w/out gloves. Shape tin foil into plate or pour contents on to separate plate.

Comment: This has been a regular for my Troop here in Texas. The problem with thin foil has breaking open when removing from fire. HD foil stays in one piece unless you punch it with the shovel, then you have to settle the argument between the Scouts. Enjoy.

Troop 371 Moose Lodge Frederick Maryland Krazy Kar Chili Recipe

Ingredients
3 Crushed Tomatoes
2 Green Chiles
1 Texas Pete Hot Sauce

1 Quiznos BBQ
3 Black Bean Cans
3 Ol El Paso Chili Mix
4Lb Meat
2 Veggie Paste
2 Tomatoes Puree
Onions
****Tomoato,Onion,Cilantro,Garlic,Celery,Simmer

Equipment
Pans

Instructions
Add all at once then simmer for 3 hours

Troop 84 Beef Stew

Ingredients
Stew Beef
Potatoes
Baby carrots
Onion
Bisquick
Water

Equipment
One lage pot with lid, cutting board and knife, one plate, one large cooking spoon, and a propane stove.

Instructions
Take your plate and put some bisquick into it. Cutup your stew meat and roll in the bisquick, put in the pot. Clean and cut the potatoes into bite size bits, put in the pot. Cutup some of the onion and add to the beef and potatoes. You can just add the carrots or you can cut them up. Add about 2-3 cups of water but do not drown everything. The juice from the meat will add a lot of flavors so don't go overboard with seasonings. If you want a thick stew add more Bisquick. Put the pot on the stove on medium heat and cover. stir often. The stew should be ready in about one hour.

Comment: This is a very flexible recipe. That is why I did not list amounts. It can feed a patrol or a whole troop.

Dutch Oven Stromboli

Ingredients
1/3 pound bread dough

4 slices of cooked sandwich ham
4 slices salami
1/3 pound mozzarella cheese shredded
Hot peppers if desired
Olive oil

Equipment
Dutch oven, small round cake rack, round metal tray slightly smaller than Dutch oven, rolling pin

Instructions
Roll dough out just smaller than Dutch oven.oil dough, place ham, salami, cheese & hot peppers on dough fold dough over to close. Poke fork holes in dough. Place on round metal pan. Place in Dutch oven. Place aprox. 7 to 8 coals on bottom of oven, 10 to 12 coals on top. Bake to a golden brown aprox 15to 20 min.

Comment: Our scout troop has tried this dish quite a few times. It has always gone over very well.

DESSERTS

Black Forrest Cobbler

Ingredients
1 Chocolate cake mix
1 Cherry pie filling
1-2 Hershey bars (you can never have too much chocolate.)
Chopped walnuts if your crew likes 'um

Equipment
Dutch oven

Instructions
Cherry pie filling in first then add the cake mix (if your cake mix calls for eggs and or milk by all means add it for a richer texture. It will still work without it though.)
Mix only if you add eggs and milk. Add the walnuts if the crew will let you. Break up the Hershey bar on top so it will melt. Cooking time approx 45 min.

Comment: Best when eaten in the dark still warm. How about ice cream?? Got milk?

Chocolate Pineapple Upside-down Cake

Ingredients
12 oz pineapple rings
1 box chocolate cake mix
Ingredients on cake mix as needed(eggs, oil, water, etc)
1 jar maraschino cherries
1/4 cup brown sugar
4 TBLS butter

Equipment
Dutch oven 12", aluminum foil, 1 - 1 gal zip lock freezer bag

Instructions
Place 24 bricks of charcoal in pile or in starter and ignite.
Line Dutch oven with foil place pineapple rings in a layer on the bottom. Place cherries in the holes and between the rings as desired. Sprinkle brown sugar over the fruit, and place butter in small pieces all over. Place all cake ingredients in the zip lock, remove all of the air and seal bag. Knead mix in the bag until mixed. Pour cake mix over fruit. Spread 10 bricks of charcoal under Dutch oven and the remainder on top spaced evenly. Check in 10 min with a knife or clean stick. if cake mix sticks, cover for 5 min and repeat check as necessary.

Comment: A metal trivet placed in the bottom before the foil allows a little water to be added to keep the bottom from scorching.

Midnight Snack

Ingredients
Refrigerated Breadstick Dough,(available in the dairy section of the grocery store.)
Treasure Foods Honey butter (This comes in a squeeze bottle, so it is easy to use.)

Equipment
Roasting sticks

Instructions
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 honey butter. Bring plenty of dough; the guys will want more than one.

Comment: WARNING!! Those sticks are HOT!! Be Careful!!

SmAcOs!!

Ingredients
Flour Tortillas
Graham Crackers
Spray Cooking Oil (spray kind is best, but the other kinds okay, too)
Simi-Sweet chocolate Chips
Small Marshmallows (ONLY the small ones will work)

Equipment
Dutch oven, Coals, and Tongs

Instructions
Grease the Dutch oven and the tortilla. Put the tortilla face down for 10 seconds and then flip 180 degs. (Rotate) and put on the marshmallows and chocolate chips. Flip Over like a hard taco and let it harden, do it on the reverse side (on both sides, about 4-10 seconds). Sprinkle on Graham Crackers and Enjoy!!

Comment: Very Easy Recipe!! Younger Scouts LOVE them!! I'm an upcoming star scout, and also the "troop chef" so I've been doing this for a while. Each camp out I always get asked about the smacos.
Enjoy, Troop 36 Troop Chef

Camp Cobbler

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

Equipment
Dutch oven & charcoal

Instructions
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.

Comment: canned baked apples may be used also

Campfire Pies

Ingredients
Butter
Bread
Pie Filling

Equipment
Cast iron sandwich makers

Instructions
Heat sandwich maker in the fire. Butter both sides of sandwich maker.
Place a piece of bread on sandwich maker.
Spread Pie filling on one side of bread.
Top with second piece of bread.
Close sandwich maker and put in hot coals.
Cook until golden brown. Top with cinnamon and sugar, powdered sugar, glaze, or eat just as they are.

Cherry Pineapple Dump Cake

Ingredients
2 Betty Cocker Yellow Pudding Cake mixes
4 Pats butter
1 Large Can Cherry Pie filing
1 large can Pineapple pieces
1/2 cup water

Equipment
#14 Dutch oven & 1 Large Spoon

Instructions
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, 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 you're done

Comment: can be made with any combination of fruits, or cake mixes, just try a few.

Chocolate Cherry to Die For Cake

Ingredients
2 Regular size cans cherry pie filling
1 Chocolate cake mix (not the pudding kind)
Water
Eggs
Butter
Cinnamon a good dash

Equipment
Dutch Oven We use #12, Charcoal, tongs, etc., and Foil to line oven

Instructions
Line the oven with foil, Put the pie filling on the bottom, and add about 1/2 can of water, some dots of butter, and cinnamon,
Mix the cake mix according to the box directions, and put on top. Bake about 30 to 35 min. Check after 20 min. done when top is no longer wet. Serve with Ice cream or whipped cream in a can.

Comment: This was first done at a Wood Badge. The person in charge of dessert for the feast forgot the ingredients and I just happened to have some groceries in the trunk of my car, so we invented this. That was 11 years ago, and it has been a hit ever since.

Darn Goods

Ingredients
Cooking oil
Biscuits or bread dough
Any of several complementary combinations:
peanut butter and jelly, chocolate and peanut butter, marshmallows and chocolate, apple and cheese, caramel and apple, ham and cheese, pizza sauce and sausage, ham and egg, etc.

Equipment
Camp Stove, Deep Pot, Long-handled tongs or long fork (for removing Darn Goods from pot.)

Instructions
Heat the oil. While heating, flatten dough balls on the palm of your hand. Place a spoonful of any complementary ingredients in center of flattened dough. Fold edges of

dough together and pinch them closed, creating a sealed pocket. Drop the Darn Good pocket into the oil and leave it until it turns brown. Remove, cool, and eat!

Comment: This is a great cooking demo recipe. Let the boys build their own. We sometimes play "Darn Good Roulette" - fill the pot with Darn Goods, but fill one of them with something "undesirable" - like mayonnaise or a moth. Everyone picks one and has to eat it - even the boy who gets the mayo! Of course - don't put anything in that could hurt someone.

Dutch Oven Candy Apples

Ingredients
Cored apples (not sliced)
Pineapple
Cherries
Raisins
Pineapple juice (from can),

Equipment
Dutch oven, tin foil, bowls, and fork

Instructions
cover the inside of the Dutch oven with tin foil and put whole cored apples into Dutch oven so it fills it up(which is about 5 or 6 apples depending on the size of the Dutch oven), and put raisins where the cores of the apples were. When you finish with that, put a slice of pineapple on each apple and put a cherry in the middle of each pineapple. Pour a little bit of pineapple juice over everything. When this is done, cover the oven and let it sit under hot coals for 30 minutes. Then take out and put in bowls and eat up!

Comment: Taste test it a bit before serving, if the apples are still really hard, then let it sit longer. When you serve it, it should be a tad bit hard (that’s the way I like em'!)

Frosted Chocolate

Ingredients
Two scoops ice cream (don't use chocolate)
1/4 cup chocolate syrup
Two cups milk

Equipment
Blender or shake pot

Instructions
Put all ingredients in the blender or shake pot and blend or shake

Comment: makes one drink it is very similar to chocolate malt the chocolate syrup is why you shouldn't use chocolate ice cream

Fruit and Rice Pudding

Ingredients
3/4 cups instant brown rice
1/2 cup dry milk or 1 small can condensed milk
sprinke of nutmeg, ginger, brown sugar and cinnamon (more it you like)
1.5 cups dried fruit

Equipment
On trail: 1 pot, 1 backpack stove

Instructions
Add all ingredients to 2.5 cups of water in pot. Bring to boil and simmer until rice and fruit are tender (about 8-10 minutes). Stir and serve warm.

Comment: Is a great breakfast too (lots of energy and good!). I'm asked to make it almost every camp out or trail camp. To save weight on trail, put all the dry ingredients into a Ziploc bag instead of original packs.

Ice Cream in a Bag

Ingredients
Sm. Ziploc bag
1/4 tsp. vanilla
1 tbsp. sugar
1/2 c. milk(1/4 milk - 1/4 half&half)
lg. ziplock bag:
3 tbsp. ice cream salt
ice

Equipment
For each- 1 pint size ziplock freezer bag, 1 gallon size ziplock freezer bag, vanilla, sugar, milk or half & half, ice cream salt and ice.

Instructions
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. We make this to go along with cobbler.

Snowy Night Snowballs

Ingredients
6 soft rolls
Vanilla frosting
Sugar
Shredded coconut a lot
Whipped cream

Equipment
Knife & tray

Instructions
Take the rolls and spread frosting on each one using the knife. Sprinkle the shredded coconut and sugar on the rolls. Squirt on the whipped cream and leave them out overnight on the tray.

Comment: you could use more rolls but you would need more of everything else

Apple Pie a-la Dutch Oven

Ingredients
Fresh Apples
Cinnamon Sugar mix(small zip lock bag size)
Butter
Frozen pie dough

Equipment
Patrol Dutch Oven (around 8-10 inch)
Hot coals

Instructions
Peel apples and cut to about pinky finger size. Coat oven lightly with butter or crisco. Line bottom with one of the two pie dough sheets. Pour in apple pieces, coat liberally with cinn-sugar mix. Place pats of butter all over (save one pat). Cut second pie dough into strips about one inch and Criss cross top. Use last pat to lightly coat top dough, then sprinkle real good with more cinn-sugar. Bake with hot coals for about 20 minutes. When top crust is golden brown, shake coals off top and cover again for about another 5 minutes. (gives bottom chance to crisp up) Serve.

Comment: Last campout a 11 year old Tenderfoot did this for his Patrol. I watched him make this and had doubts. As Scoutmaster I naturally had to taste test and quickly learned that not only did it taste good but it was hot. Be sure to keep something cool to drink handy.

Banana Strawberry Chocolate Dessert

Ingredients
Bananas
Strawberries
Brown sugar
Chocolate Chips
Caramel
Water (amounts vary due to amount of people served).

Equipment
Dutch oven, two pots so that one can sit on top of the other, coal warmer (or chimney), scooper, stirrer, and 30 pieces of charcoal.

Instructions
Slice bananas and strawberries and set aside. Then coat the bottom of the Dutch oven with brown sugar about 1 centimeter thick then place a thin layer of the fruit and cover in brown sugar, repeat this until the Dutch oven is full (remember to layer it). Close the oven tightly and place 8 pieces of charcoal on the top, and 8 on the bottom. Set in a safe place and add two pieces of charcoal every to the top and two to the bottom every five minutes. Cook it for 30 minutes.
FOR THE SAUCE: Add water to the bottom pot until it is about halfway full then place on high heat (or just a fire will do) and bring to a simmer. in the upper pot add the caramel and the chocolate chips and place the pot on top and stir until creamy. Scoop out fruit from Dutch oven drizzle chocolate on it, and ENJOY! :)

Comment: This is an awesome recipe that works for me at home and when i go camping it tastes great kids (scouts) love it and its really an easy recipe.

Campfire Éclairs or Butt-Outs

Ingredients
Biscuits in a can (just the cheap ones)
Vanilla pudding snack cups
Hershey's syrup

Equipment
Long Tongs & foil

Instructions

Take tongs and wrap foil around the end. Then wrap biscuit over the top. Roast over the campfire; try to get it golden brown, takes less than 3 or 4 minutes. Then remove cooked biscuit from foil, fill with vanilla pudding and drizzle Hershey's syrup over.

Comment: I've always called these campfire éclairs, someone recently told me they are called Butt-Outs, there is even a poem that goes with it. I really prefer campfire éclairs, it sounds much better to eat.
These are the best and so easy. Bring lots of cans of biscuit dough, because they are very easy and everyone wants more.

Dominos

Ingredients
Bread dough
Cinnamon
Butter
Sugar

Equipment
Fire, stick

Instructions
Place bread dough on the stick, toast over fire for about 5 minutes, then spread butter over it and sprinkle cinnamon and sugar over it. Toast till done.

Comment: I would put lots of cinnamon and sugar on it.

No-Bake Cookies

Ingredients
2 cups white sugar
1 1/2 t. vanilla
1/2 cup milk
1/4 cup cocoa
2 T. 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

Equipment

Pan for fire, or #10 silver can with opened on one end(you can puncture two holes at top and insert a cut hanger to use as a hanger), Mixing Spoon, Measuring cup, teaspoon, and waxed paper

Instructions
Mix 1st 5 ingredients thoroughly. Boil 1 minute. Remove from heat. Stir in remaining ingredients. Drop on waxed paper and allow to cool

Comment: This is quick and easy, especially if you have premeasured the ingredients.

Peanut-butter Smores

Ingredients
Graham Crackers
Marshmallows
Peanut Butter cups

Equipment
Stick

Instructions
Use Reese's peanut butter cups instead of chocolate and they are extra yummy.

Comment: Not sure if you can get thrown out of scouts for this blasphemy of messing with a s'mores recipe.

Pumpkin Pie Cobbler

Ingredients
1 29oz. can of pumpkin
1 1/2 cups sugar
1 tsp. salt
4 large eggs
2 Tbs. pumpkin pie spice
2 12oz. cans evaporated milk
1 box yellow cake mix
1 stick of margarine or butter

Equipment
Dutch oven, heavy duty aluminum foil (optional), charcoal(optional), tongs, lid lifter, charcoal chimney (optional), Large mixing bowl, and whisk

Instructions

Mix all ingredients except for cake mix and butter in large bowl with whisk. Line inside of Dutch oven with foil. Pour liquid into Dutch oven. Carefully sprinkle dry cake mix on top of pie filling. Slice stick of butter and spread slices onto top of cake mix. Cover Dutch oven and begin heating process. I use eight charcoals on bottom and cover the top with coals. It all depends on the weather and Dutch oven you have. Cook until cake mix turns golden brown. Serve warm or cold.
Enjoy

Comment: This is the easiest cobbler to make. You can use any fruit pie filling and any cake mix. Use your imagination. This one seems to be the most favorite of all. The aroma is like no other.

Red Hots Apple Crunch

Ingredients
Crunch Ingredients:
3/4 c. sugar
1/3 c. butter
1 c. flour
1/8 t. mace
1/4 t. salt

Apple Ingredients:
6 apples, peeled & sliced
1/2 c. red-hot cinnamon candies
1 t. vanilla

Equipment
DO, coals, knife, pastry cutter (or several knives together), and aluminum foil

Instructions
Directions:
Mix ingredients in food processor (can do before you go to camp and store in a zip-lock). Or cut the butter into the mixed dry ingredients using a pastry cutter. Line a 10 inch DO with aluminum foil. Place apple slices into the DO and distribute to a fairly-even surface. Sprinkle the cinnamon candies evenly over the surface. Sprinkle the vanilla evenly over the surface.
Top with the Crunch (see above). And again, distribute this over the surface forming a flat-even covering. Bake for 30 minutes with top and bottom heat. Briquettes: 16 top, 7 bottom. Bake for an additional 15 minutes with top heat only. Your DO should be slightly vented for this final baking period. Serve hot with the most decadent vanilla ice cream you can find.
Serves 4-6 people

Sticky Buns

Ingredients
2 Pkg Butterscotch Cook Type Pudding
1 Cup Brown Sugar
1 pound Raise type Biscuit Dough (Rodes raise & serve biscuits do well.
1/2 cup chopped nuts (optional) (I like pecans)
Water
1 cube butter or margarine

Equipment
12 inch Dutch oven, 1 qt mixing bowl, and 18 inch wide heavy duty tin foil

Instructions
Line Dutch oven with tinfoil. Then scatter nuts on bottom then biscuit dough cut into 1-inch squares (or frozen biscuits) on top of nuts. Put enough biscuits that there is about 1/4 inch between them. Allow the biscuits to rise until they touch.

Mix sugar, pudding and enough water to make the consistency of syrup (be on the thin side). Pour mixture over the top of biscuits. Cut butter into thin patties and place evenly on top of raised biscuits and pudding mixture. Cook on 8-9 coals below with 13-15 coals on the top of oven until biscuits brown. Don't overcook. (Note: the sauce must come to a boil, but will easily burn if too hot.) The grand finale -- place a large square piece of tin foil on the table (be careful to have the surface below the tinfoil able to accept the heat of the bread. Now as soon as you remove the oven from the coals, open the lid -- take the edges of tinfoil lining and remove the sticky buns from the oven. In one motion, flip the sticky buns over and as you do so, stretch out the foil slightly to allow the sticky buns to land upside down and allow the sauce to sink through the bread. ENJOY

Comment: The thinner bread makes a better desert.

Your Choice Cake

Ingredients
Yellow or chocolate cake mix.
Your choice of fruit fillings.
Your choice of candy or stuff that tastes good.
Cup of water

Equipment
-Dutch Oven, Spoon, PAM Cooking Grease or something of the kind, and Toothpicks

Instructions
Prep:

1.) Spray the PAM around the Dutch oven.
2.) Dump the cake mix into the Dutch oven.
3.) Place water into the Dutch oven.
4.) Place in your fruit or fruit filling.
5.) put in your candy or stuff that you think tastes good.
6.) Put the Dutch oven on a fire. Make sure that it is on a fairly hot fire.
Cooking:
1.) On a really really really really really hot fire, it could take as long as only 20-25 minutes.
2.) On a so, so fire, it could take from 30-35 minutes.
3.) USE THIS TRICK!! Check up on the Dutch oven periodically. (Maybe every 3-5 minutes). Place the toothpick in the middle of the cake. If it is clean, then it is done. If not, let it sit on the fire a bit longer. ALSO, LOOK FOR THE GOLDEN BROWN-NESS OF THE CAKE!!!

Comment: This is so awesome. It tastes so darn good. Try it. You will love it. Troop 2 recommends that you... 1. Use vanilla cake mix. 2. Use apple fruit filling or even cut up apples. 3. Use M & M's and chocolate candies. 4. Use sprinkles of some kind.