

Troop 348
Camping Recipes

Common Equipment Key
for equipment needed at camp, not including pre-camp preparation

 Aluminum foil
 Can opener
 Fork
 Frying pan
 Knife
 Mixing bowl
 Mixing spoon
 Pot/kettle/Dutch oven
 Spatula/flipper
 Tongs
 Whisk

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Breakfast Recipes

Breakfast Burritos
Serves 10

- 1 pound ground sausage
- 1 green pepper, diced
- 1 dozen eggs
- 1 package tortillas
- 1 package shredded cheddar cheese

Pre-camp preparation:
Pre-cook the sausage with the green peppers and store in a container. Crack the eggs and store in a separate container.

To finish at camp:
In a fry pan on a grill, scramble the eggs. Add the cooked sausage mixture and heat. Warm tortillas directly on the grill until just soft. Fill tortillas with eggs, sausage, and cheese, then roll up.

Breakfast in a Pan
Serves 2

- 3 potatoes, boiled or baked
- 5 tablespoons margarine or oil
- 1 cup ham pieces
- salt and pepper
- 4 eggs

Slice the potatoes. Melt the margarine in the largest frying pan available. Brown the potato slices and ham pieces, stirring gently. Sprinkle with salt and pepper.

In a small bowl or pot, beat the eggs until they are smooth and yellow. Pour the eggs into the frying pan with the rest of the ingredients and stir. Stir until the eggs are set. Serve hot.

Breakfast Sandwiches

Special equipment: camp iron

For each sandwich:

- 1 egg, scrambled or fried “over hard”
- Sausage, ham or bacon, browned
- 2 pieces of sandwich bread
- Butter
- 1 slice of cheese
- Salsa, salt and/or pepper (optional)

Pre-camp preparation:
Cook the eggs and meat or assemble the sandwiches in advance.

To finish at camp:
Butter each slice of bread on one side. Place one piece of bread, buttered side down, in the camp iron. Layer egg, meat, and cheese, and top with a second piece of bread, buttered side up. Close the iron and place over a hot fire for approximately one minute on each side. Check often to avoid burning.

Just about anything can be placed in the middle. The bread forms a seal which prevents juicy items from leaking out. The butter keeps the bread from sticking and helps it brown. Margarine does not brown quite as well as butter, but it does work.

Calamity

Serves 6-8

- 1 bag frozen hash browns
- 1 pound bacon
- 1 onion, chopped
- 6-8 eggs
- 1 12-ounce package of grated sharp cheddar cheese

Pre-camp preparation:
Thaw and pre-cook hash browns according to instructions.

To finish at camp:
Fry and crumble bacon, then set aside. Discard all but 1 teaspoon of drippings. Sauté onion in reserved drippings. Add hash browns and brown. Add eggs and cook. Top with grated cheese.

Camper's Skillet



Serves 4-6

- 6-8 sausage links
- 4 large potatoes, sliced or diced
- 1 medium onion, chopped
- 1 green pepper, chopped
- Seasoned salt
- 6 large eggs

Fry the sausage, potatoes, onion, and green pepper in a skillet. Season with salt to taste. Break eggs over skillet contents. Stir until eggs are cooked.

Campfire Cinnamon Coffeecake



Special equipment: toothpick

- 1 cup packaged biscuit mix
- 2 tablespoons butter or margarine
- ⅓ cup undiluted evaporated milk
- 1 tablespoon cinnamon/sugar mix
- Small amount of flour

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

For topping:
Spread the coffee cake with 2 tablespoons butter or margarine. Sprinkle 1 teaspoon cinnamon/sugar mix over all of it. Cut into quarters and serve warm.

Campfire Muffins



Makes 6

- 6 oranges
- 2 7-ounce packages muffin mix, any flavor
- Ingredients required by muffin mix instructions

Cut oranges in half. Scoop out orange segments to eat alone or to use with fruit salad. Reserve the hollowed peels.

Prepare the muffin mix according to package directions. Fill the orange peel cups half full of batter. Wrap each one loosely with heavy duty aluminum foil. Place on hot coals, making sure that the batter side stays up. Cook 5 to 10 minutes until muffins are done.

Corny Cakes
Special equipment: griddle



Makes 10-12 pancakes

- 1 package Jiffy brand corn muffin mix
- 1 egg
- 2 tablespoons melted shortening
- ¾ cup milk

Mix ingredients together. Spoon onto hot greased griddle. Turn pancakes when bubbles appear. Serve with bacon or sausage.

Orange Cup Cinnamon Rolls
Serves 4



- 4 oranges
- 1 can of biscuits
- Powdered sugar
- Cinnamon
- Splash of milk

Cut the top third of each orange off and scrape pulp from the insides of both pieces. For each orange, flatten the dough for 1 biscuit, sprinkle a little powdered sugar and cinnamon. Place a second flattened biscuit on top and sprinkle more sugar and cinnamon on top. Roll the biscuits into a ball and place in the first hollowed orange. Sprinkle one tablespoon powdered sugar on top and a teaspoon of milk. Replace the tops of the oranges and wrap securely in aluminum foil. Place in coals of a fire for about 30 minutes. Remove, unwrap, pull tops off for cinnamon rolls with a hint of orange.

Pancake Toast
Special equipment: nonstick cooking spray



- “Complete” pancake mix, 1 cup per 4 people
- Nonstick cooking spray
- White bread, 2 slices per person
- Butter
- Syrup, cinnamon, jam, or topping of choice

Combine pancake mix with enough water to make a “slightly” watery dough. Spray pan or griddle with nonstick cooking spray. Dip white bread into the mix to cover both sides, but not so long that the bread will begin to fall apart. Place on the griddle or fry pan and cook on each side until brown. Serve with butter, syrup, cinnamon, or jam.

Pita Pocket Breakfast



Serves 6

- 1 pound sausage
- 1 medium onion, minced
- 1 clove garlic, minced
- 1 green bell pepper, diced
- 2 tablespoons olive oil (optional)
- 12 eggs, beaten
- 6 medium pita bread rounds
- 1 jar salsa

Pre-camp preparation:
Brown sausage then drain, reserving 2 tablespoons fat. Stir on onion, garlic, and bell pepper and sauté with sausage. Refrigerate or freeze in zip-lock bags.

To finish at camp:
Heat 2 tablespoons of olive oil in frying pan. Add meat mixture and warm 1-2 minutes. Add eggs and cook, stirring occasionally, until scrambled. Spoon into pita pockets and top with salsa.

Potato Pancakes



Serves 4

- ½ cup pancake mix that requires only water be added
- 1½ cups potato flakes
- 1 tablespoon granulated onion
- Vegetable oil

Pre-camp preparation:
Combine pancake mix, potato flakes, and onion in a small zip-lock plastic bag.

To finish at camp:
Add just enough water to make the mixture into an easily handled dough. Form into balls and drop into lightly greased pan, smashing into patties. Brown both sides and enjoy.

Tortilla Scramblers



For each scrambler:

- 3 slices bacon
- 1 flour tortilla
- 2 eggs
- Shredded cheese
- Salsa (optional)

1. Fry bacon in a skillet and lay on paper towels to drain. Drain excess bacon grease.
2. Wrap a tortilla in foil and warm slightly near the fire.
3. Scramble eggs in bacon grease.
4. Layer scrambled eggs, bacon, cheese, and salsa on the warm tortilla.
5. Roll up like a burrito and enjoy!



Dinner Recipes

Backwoods Chili Rice Skillet

Serves 8

- 1 pound ground beef
- 4 cups Uncle Ben's Quick brand rice
- 3 cups water
- 1 cup onion, chopped
- 1 large green bell pepper, chopped
- 1 package chili seasoning mix
- 1 can tomatoes, undrained
- 1 can kidney beans, drained
- 1 tablespoon salt
- 1 cup shredded cheddar or Monterey Jack cheese

In a large skillet, brown meat and drain. Add remaining ingredients except cheese and stir. Bring to a vigorous boil. Cover tightly and simmer about 5 minutes or until desired consistency. Sprinkle with cheese.

Beef Stroganoff

Serves 6

- 8 ounces egg noodles
- 1 pound ground beef
- 1 onion, diced
- 1 can cream of mushroom soup
- ½ soup can of milk
- 1 teaspoon salt

1. Cook the noodles in water according to package instructions.
2. Brown the ground beef and onion in a skillet.
3. Add the soup, milk, and salt and simmer 10-15 minutes.
4. Serve beef mixture over the noodles.

Camp Pasta



Special equipment: Potholders or gloves

- 1 pound lean ground hamburger or Italian sausage
- 1 package spaghetti sauce seasoning mix
- 1 can tomato paste
- 1 pound pasta, any kind
- Cheese, grated (optional)

Note: spaghetti is the traditional pasta shape used, but wheels or other shapes that are more compact and larger, and are much easier to drain.

Heat water to a boil in a large pot. In a smaller pot cook the meat and add the seasoning mix, water, and tomato paste according to the instructions on the seasoning package. Cook the pasta in the water according to the package instructions. Place the lid on the spaghetti pot and with gloves or potholders drain the water from the pasta through the crack between the lid and the pot. Putting the pot on a stump or log to support the weight of the pot helps. Mix the sauce with the drained pasta and serve. Grated cheese may be used on the pasta.

Camper's Luau Chicken



Serves 2

- 3 envelopes onion flavor Cup-a-Soup
- 1 8-ounce can crushed pineapple, undrained
- 1 whole chicken breast, split
- 1 small green bell pepper, cut into strips

Cut two 18-inch square pieces of heavy-duty aluminum foil. Combine soup mix and pineapple with juice in a bowl. For each serving place half the chicken, half the onion-pineapple mixture, and half of the green pepper strips on one piece of foil. Wrap loosely, sealing edges tightly with a double fold.

Place foil packets seam side up on a hot grill over coals or high heat and cook for about 45 minutes or until chicken is tender and its juices are clear.

Camper's Salsa Chicken



Serves 4

- 4 boneless, skinless chicken breast halves
- Salsa

Wrap each piece of chicken into a foil "envelope." Pour salsa over chicken and seal foil tightly. Place packet over fire and cook for 40 minutes. If you don't have a grill over the fire, place the packet on a rock near the fire but not directly in the flames and cook for the same amount of time, turning every 10-15 minutes.

Campfire Cookout

Serves 4



1½ pounds ground beef
1½ teaspoons salt
1 teaspoon pepper
1 green bell pepper, sliced
4 large carrots, sliced
4 large potatoes, sliced
1 large onion, sliced
Worcestershire sauce

Mix ground beef, salt, and pepper, Shape into 4 large patties. Place each patty on a large square of heavy-duty foil. Cover each patty with prepared vegetables, then sprinkle each meal liberally with Worcestershire sauce. Seal foil into packets. Cook for 15 minutes over hot coals, then turn and cook on the other side for an additional 15 minutes.

Campfire Dead Dog Pie

Serves 6-8



2 pounds ground meat
5 medium potatoes, sliced
1 large onion, sliced
1 large green pepper, sliced
1 dash cayenne pepper
Salt and pepper to taste
1 pound of your favorite cheese

Note: cheese is what makes this recipe work. Don't skimp!

Cook the meat until brown. Drain grease, add potatoes, onion, and pepper to pan. Cook until tender. Season the mixture with the spices. After two minutes, add the cheese, stirring constantly.

Serve with some type of hard, leftover bread.

Campfire Pizza



Bread
Butter
1 can pizza sauce
Sliced pepperoni
Other pizza toppings, as desired

1. Cut a section of foil big enough to wrap each "pizza" (which is the size of a sandwich) and place on a flat surface, dull side up.
2. Butter one side of a slice of bread and place the bread butter-side down on the foil.
3. Spread the pizza sauce on the slice of bread. Add pepperoni and any other toppings.
4. Butter one side of a second slice of bread and place it buttered side up on top of the "pizza."

5. Seal the foil and place the packet on hot coals for about 3-4 minutes per side (depending on how hot the coals are).
6. Unwrap and serve. Don't burn your mouth on the hot toppings. Optional: cut each pizza in half before serving.

Campfire Tuna Surprise



1 can tuna, drained
1 can cream of mushroom soup
1 5-ounce can chow Mein noodles
1 small can cashews
½ cup chopped green onions
½ cup chopped celery
⅔ cup milk

Put all ingredients in a heavy saucepan and place over hot coals. Stirring often, cook until the onions are soft. Serve with bread. Could a casserole get any easier?

Chuck Wagon Stew
Serves 4



Special equipment: deep skillet or pot with lid

1 pound ground beef
2 medium potatoes, unpeeled and cut into small pieces
2 tablespoons minced onion (optional)
1¼ teaspoon salt
1 teaspoon beef bouillon
1 16-ounce can diced tomatoes, undrained
1 8-ounce can cut green beans, undrained

Brown and drain ground beef in pan. Add the rest of the ingredients. Stir, cover and simmer for 20 minutes or until potatoes are tender, stirring occasionally. Good with cornbread.

Crazy Dad's Deluxe



Note: this meal has a really nice aroma so it should be prepared over an open campfire using a tripod and kettle. Can also be prepared on a stove with a saucepan.

¾ pound ground beef
¾ pound pork sausage
⅛ cup chopped broccoli
⅛ cup chopped onion
⅛ cup chopped green pepper
⅛ cup chopped celery
⅛ cup chopped mushrooms
½ cup chopped tomato
½ cup ketchup
1 tablespoon mustard
1 tablespoon steak sauce (A-1 or equivalent)

Pre-camp preparation:
Cook ground beef and pork sausage and put in a container.

To finish at camp:
Mix all ingredients together and slowly cook until the veggies are tender. The mixture can be eaten alone or can be spooned over cooked rice, cooked noodles, or even cooked, sliced potatoes. Serve with bread.

Grilled Chicken Fruit Packets



Serves 4

- 1 pound boneless, skinless chicken breasts, cut into 1-inch pieces
- 2 firm pears, cored and sliced
- 1 Granny Smith apple, cored and sliced
- ½ cup honey mustard salad dressing
- 2 tablespoons chopped fresh thyme
- Lemon juice (optional)

Heat coals on grill or prepare gas grill. Divide chicken, pears, and apple among four 18x12-inch sheets of heavy-duty aluminum foil. Drizzle with dressing and sprinkle with thyme. Fold foil over chicken and fruit. Fold edges over by ½ inch twice to seal. (If you are preparing this in the morning, brush the pears and apple with a little lemon juice so they don't turn brown.)

Place packets on grill and cover, making sure to leave space between the packets for circulation of air and expansion of packets. Grill 4-5 inches from medium heat 10-15 minutes or until chicken is thoroughly cooked and no longer pink when cut in thickest part. Place packets on plates, cut a large X across the top of each packet, and fold back to serve.

Grilled Lasagna Sandwiches



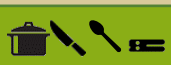
Per sandwich:

- 2 slices bread
- Sour cream
- Tomato paste
- Oregano
- 2 slices bacon or ham
- 2 slices mozzarella or Swiss cheese

Spread sour cream and tomato paste on bread slices and sprinkle a little oregano over the top.

Fry bacon or ham and put it between two slices of prepared bread along with cheese. Butter the outside of the bread, fry, and eat.

Goop



Special equipment: Dutch oven (soup pot should work)

1 pound ground meat
1 large onion, chopped
1 can cream of mushroom soup
1 can tomato soup
2 cups cooked macaroni
Sharp cheddar cheese, shredded

Cook ground meat and onion in a Dutch oven. Add the soups and macaroni. Stir and bring to a simmer. Cook about 10 minutes and then sprinkle with cheese. Cover and cook until cheese is melted.

Ham and Pineapple in Foil



1½-inch thick slice of ham
½ teaspoon mustard
½ teaspoon brown sugar
2 tablespoons pineapple chunks
1 teaspoon pineapple juice

Cut two pieces of foil twice the size of the ham slice. Spread mustard on both sides of the ham then place it on one of the pieces of foil. Sprinkle brown sugar on the ham and add pineapple and juice. Fold foil into an envelope, crimping edges tightly to seal. Repeat with second piece of foil. Cook 6 minutes per side on top of charcoal-gray coals.

Hamburger Foil Dinner and Variations



Hamburger
Salt and pepper
Potatoes, thinly sliced
Onions, thinly sliced
Vegetables, thinly sliced
Vegetable oil

Mix hamburger in a bowl with generous salt and pepper to taste. Form into patties. In a second bowl, mix all vegetables with salt and pepper to taste and enough vegetable oil to coat. For each serving, place some vegetables on a large piece of heavy-duty aluminum foil and top with a hamburger patty. Seal tightly and cook in coals until done, approximately 30 minutes.

Variations

- Add a touch of garlic salt – it makes a lot of difference.
- A little ketchup helps.
- Add a few slices of cooked bacon.
- Add cream of mushroom soup. It adds flavor and adds moisture. A couple tablespoons per packet is enough.
- Add BBQ sauce, Worcestershire sauce, or Italian dressing.
- Include vegetables such as tomato slices, bell peppers, celery, or green beans.

- Instead of hamburger, try pork loin, boneless chicken breast, stew meat or cubed steak, cut into bite-sized pieces.
- If chicken is used, try adding pineapple slices and a mild BBQ sauce.
- Consider adding soy, teriyaki, or steak sauce.
- Add small dough balls of biscuit mix for dumplings.
- Use chicken with instant rice and undiluted cream of celery soup.

Helpful Hints

- Do **NOT** use cheese in your foil dinners, unless it is put on after cooking. The cheese can separate, and the oil can catch fire or cook the food much faster than expected.
- It may cost a bit more but try to keep your meats lean and let the veggies add the necessary moisture.
- Always use heavy duty aluminum foil for cooking. It doesn't tear as easily.
- Don't forget to bring extra utensils because you'll be moving a lot of packages around.

Honey-Butter Boneless Chicken Breasts



Makes 4

Special equipment: brush or something to baste with

Honey-butter blend:

1 stick butter
½ cup honey
3 cloves garlic, minced
½ teaspoon dried thyme
1 teaspoon dried oregano
½ teaspoon fresh rosemary
¼ teaspoon black pepper
4 Boneless chicken breasts

Pre-camp preparation:
Melt butter and let cool. In a blender, combine the butter, honey, garlic, thyme, oregano, rosemary, and black pepper until smooth.

To finish at camp:
Preheat grill to medium heat. Grill boneless chicken breasts, turning occasionally and basting with honey butter blend, 20 minutes or until the meat is no longer pink and the juices are clear. Do not baste during the last 5 minutes of grilling.

Hot Chicken Deluxe



1 tablespoon onion, finely chopped or grated
2 cups diced celery
½ cup almonds
Olive oil
2 cups cooked chicken, diced or shredded – white meat works best
2 tablespoons lemon juice
1 cup mayonnaise or salad dressing
½ teaspoon salt
⅛ teaspoon black pepper
½ cup croutons, plain or seasoned
½ cup cheddar cheese, grated

Place heavy saucepan on hot coals. Coat onion, celery, and almonds with olive oil and sauté until tender. Drain excess oil. Add chicken, lemon juice, mayonnaise, salt, and black pepper. Raise the saucepan just above the coals using 2 sticks of similar size. Cook until hot (approximately 10 minutes). Top with croutons. Put the cheese on top of the croutons and allow to melt before serving (about 5 minutes).

Hunter's Stew
(also called Soldier's Stew or Camp Stew)



7 pounds extra lean ground beef, diced boneless pork chops, ground pork breakfast sausage, diced cooked ham, or diced, cooked, boneless chicken breasts
4 large potatoes, diced
4 cans tomato puree
5 cans tomato sauce
1 can whole-kernel corn, drained
1 can green beans, drained
1 can peas, drained
1 can diced carrots, drained
1 can lima beans, drained
3 large onions, diced
3 cloves garlic, minced
3 tablespoons vegetable oil
3 tablespoons Worcestershire sauce
3 tablespoons chili powder

Brown the meat in a large pot and drain the fat. Add remaining ingredients and mix well. Put over a fire or on a camp stove and bring to a simmer. Simmer 10-15 minutes and serve.

Key West Chicken



3 tablespoons soy sauce
1 tablespoon honey
1 tablespoon olive oil
1 teaspoon garlic powder
1 teaspoon lime juice
1½ pounds boneless, skinless chicken breasts

Mix first five ingredients in a container. Add chicken, cover, and marinate, refrigerated, at least 1 hour or overnight. Turn chicken occasionally to marinate evenly. Grill on medium heat 10 minutes each side, until no longer pink.

Mandarin Chicken



Makes 4

Special equipment: zip-lock bags

4 boneless chicken breasts
1 large onion
1 large tomato
2-3 mandarin oranges
1 small bottle Italian dressing
favorite chicken seasoning

Butterfly chicken or place between two pieces of foil and pound thin (to speed cooking).

Place each chicken breast in a zip-lock bag with a thin slice of onion, a slice of tomato, and four or five sections of mandarin orange. Add some Italian dressing and squeeze in some juice from remaining mandarin orange. Marinate in a cold cooler up to two days (the longer, the better).

Pour contents of each zip-lock bag into double-thick foil packets. Sprinkle with seasoning and seal.

Cook on coals or on grill for approximately ten minutes. Turn and cook for an additional five minutes. Make sure the juice of the chicken runs clear.

Meatloaf in an Onion



Makes 6

Your favorite meatloaf recipe and ingredients
6 large onions, peeled

Mix meatloaf according to recipe. Slice onions in half and remove centers. Spoon meat mixture into bottom halves of the onions. Cover with the top halves. Place each filled onion on a piece of heavy-duty aluminum foil. Bring ends of foil up over onion and fold tightly. Cook on coals 14-20 minutes per side.

One-Pot Chicken-Rice-Stuffing Dinner



1 box stuffing mix
1 cup 5-minute rice
1 cube bouillon
Salt and pepper
A few fresh vegetables or dried mushrooms, if desired
1 large can chicken

Pre-camp preparation:
Put the stuffing mix, rice, bouillon, salt, pepper, and vegetables into a zip-lock bags.

To finish at camp:
Remove the bouillon from the bag and cook with about one quart of water (adjust to get the desired consistency). Add rice and spice mix and let cook for about 2 minutes. Add chicken and vegetables and after a minute or so, the stuffing mix. Let sit for a few minutes until the breadcrumbs are soft, then serve.

One-Pot Enchilada Casserole



2 tablespoons chili powder
1-2 tablespoons dried onion
2 tablespoons sun-dried tomatoes
4 cups water
1 small can chicken, tuna, or other meat
12 ounces corn chips, crumbled
4-6 ounces cheese

Pre-camp preparation:
Combine the chili powder, dried onion, and sun-dried tomatoes in a container or zip-lock bag.

To finish at camp:
In a pot, bring the water to a boil, then add the spice/tomato mix and canned meat. Simmer for about 5 minutes. Add crumbled corn chips and cheese and stir until the chips are moistened. Serve.

Oriental Grilled Chicken Sandwiches



Special equipment: zip-lock bags

½ cup orange juice
2 tablespoons honey
2 tablespoons soy sauce
1 teaspoon lemon-pepper seasoning
1 teaspoon ground ginger
½ teaspoon garlic powder
2 boneless skinless chicken breast halves
Condiments (lettuce, tomato, etc.)
Rolls

In a small bowl, combine and mix first six ingredients. Set aside ¼ cup for basting. Put chicken and the remaining marinade into a zip-lock bag and refrigerate overnight.

The next day, drain the chicken and discard the used marinade. Grill the chicken over medium heat, basting several times with the reserved marinade. Serve on rolls with condiments.

Party Pork Strips



10 strips of pork
1 bottle of teriyaki sauce
Garlic powder

Place pork strips on sheet of aluminum foil. Pour the bottle of teriyaki sauce over pork and sprinkle garlic powder over pork. Place a second sheet of foil on top and seal the edges tightly. Grill for 20-25 minutes.

Pita Pizza
Serves 4



4 pita bread rounds
2 cups pizza sauce (½ cup per pita)
Toppings of your choice: mushrooms, green bell peppers, pre-cooked sausage, pepperoni, etc.
2 cups mozzarella cheese, shredded (½ cup per pita)

Slice pita bread three quarters of the way through. Spread pizza sauce on the bottom layer of the pita bread. Put in toppings and top with cheese. Close pita and wrap with foil. Cook over coals until hot (approximately 20 minutes).

Silver Turtles
Serves 6
Special equipment: vegetable peeler



3 medium potatoes
4 medium carrots
6 skinless chicken breast halves
12 fresh mushrooms, sliced
1 medium onion, sliced
2 envelopes dried onion soup mix
6 tablespoons butter
Salt and pepper to taste

Put 2 quarts cold water and 1 tablespoon salt in a medium bowl. Peel potatoes and carrots and place them in the water to prevent discoloration. Slice them approximately ⅛ inch thick or cut julienne strips and return them to the water.

Cut twelve 12x18-inch pieces of heavy-duty aluminum foil. In the center of six pieces of foil, place one chicken breast each and cover with equal amounts of potatoes, carrots, mushrooms, and onion. Sprinkle the dry soup mix evenly over the vegetables. Dot each serving with a tablespoon of butter and season with salt and pepper to taste.

Cover each serving with a second piece of foil and seal tightly. Gather corners together to form a turtle-like shape. Cook directly over hot coals approximately 20 minutes per side. To serve, put on a paper plate, slit foil, and enjoy.

Stop, Drop and Sizzle Kabobs
Special equipment: bamboo skewers, soaked in water



1 bottle teriyaki marinade
1 clove garlic, minced
Black pepper, freshly ground
2 pounds beef, cut into 2-inch cubes
1 pound large white mushrooms
2 pints cherry tomatoes
2 bell peppers, cut into 1-inch squares
2 onions, cut into 1-inch slices
1 can chunked pineapple

In a large bowl, mix marinade, garlic, and black pepper. Add beef and marinate 2 hours in a refrigerator.

Thread ingredients onto individual skewers, alternating meat, vegetables, and fruit. Broil or grill skewers about 20 minutes, turning often.

Turkey and Dumplings
Serves 4



2 cans Campbell's chunky turkey soup
1 cup Bisquick
⅓ cup milk

In a saucepan, bring soup to boil. In a bowl, combine biscuit mix and milk with a fork. Drop 5-6 spoonsful of the batter onto the boiling soup. Cook, uncovered, over low heat for 10 minutes. Cover and cook 10 more minutes.

Wilderness Hash
Special equipment: large coffee can



½ pound bacon, diced
2 pounds hamburger
1 large onion, chopped
1 pint water
2 16-ounce cans kidney beans
Salt and pepper

Fry bacon until crisp. Pour off drippings. Combine all ingredients in a coffee can and cook in coals, uncovered.



Salad, Vegetable, and Bread Recipes

Camp Trail Corn Bread

Special equipment: reflector oven, 8-inch square metal pan

- 1¼ cups Bisquick baking mix
- ¾ cup cornmeal
- 2 tablespoons granulated sugar
- 1 egg
- ⅔ cup cold water
- Shortening for greasing pan

Mix all ingredients vigorously for 30 seconds. Pour batter into hot greased 8-inch square pan. Bake in a hot reflector oven 15 minutes. Turn pan and bake 10-15 minutes longer or until golden brown.

Corn on the Fire

- Corn on the cob
- 1 tablespoon unsalted butter
- Salt and pepper

Break cobs in half and wrap each piece in foil. Season to taste with salt and pepper and add butter. Close foil tightly and toss directly onto fire. Cook approximately 15 minutes.

Potatoes can also be cooked this way, but they take longer (30-45 minutes, depending on size).

Grilled Potatoes

Special equipment: disposable aluminum pan (optional)

- 2 pounds red potatoes, quartered or cut into pieces
- ¼ cup butter, melted
- 2 cloves garlic, minced
- 1 teaspoon seasoning salt

Combine butter, garlic, and seasoned salt in a bowl and pour over cut potatoes. Place seasoned potatoes into an 8-inch or larger disposable aluminum pan and cover with foil (or create your own aluminum packet from heavy duty foil).

Grill potatoes over medium heat 35-45 minutes, stirring the potatoes in the pan or flipping the foil packet.

Hobo Veggies



Diced potatoes
Diced onions
Sliced carrots
Sliced green bell pepper
Fresh mushrooms
Garlic powder (lots!)
Salt and pepper
Dabs of butter

Cut squares of foil for each serving. Put desired amount of vegetables on each square and seal tightly. Place packets on coals and turn a couple times to keep from burning. Cooking takes about ½ hour or less, depending on the temperature of the coals. These are delicious!

Pre-fab Fry Bread
Serves 2



2 cups all-purpose flour (white or whole wheat)
1 tablespoon baking powder
½ teaspoon salt
1 tablespoon dry onion flakes
1 tablespoon dry rosemary

Pre-camp preparation:
Pre-mix all ingredients and place on a durable plastic bag or well-sealed container.

To finish at camp:
Empty contents into a container and add ½ cup of water, mixing well with clean hands. Add more water as needed until dough forms a cohesive, firm, dry ball. Knead 5 more minutes, then create golf-ball sized dough balls. Flatten balls with bottom of can or pan to about ⅛ inch thick. Fry on a hot skillet or griddle 10 minutes per side and serve.

Quick Potato Puffs



2 cups mashed potatoes
⅛ cup whole-kernel corn, cooked
½ cup cooked shredded chicken
Cooking spray

Mix mashed potatoes, corn, and chicken in a bowl. Coat a heavy frying pan with cooking spray and place on hot coals. Spoon 1-tablespoon portions of the potato mixture onto the frying pan and fry until browned, turning as needed. This makes a nice afternoon treat or a side dish at supper time. This delight works great as party treats, as well.

T-Berry Salad

Serves 8-10



1 head cauliflower
1 bunch fresh broccoli
1 head lettuce
1 small onion, diced
1½ pounds bacon, fried crisp and crumbled
8 ounces shredded Parmesan cheese

Dressing
1-1½ cups mayonnaise (NOT Miracle Whip)
¼ cup sugar
¼ cup finely grated Parmesan cheese

Pre-camp preparation:
Break cauliflower, broccoli, and lettuce into bite-sized pieces. Dice onion. Put vegetables, onion, and fried bacon crumbles in separate zip-lock bags and store in a cold cooler.

To finish at camp:
Put vegetables, onion, bacon, and shredded cheese in a large bowl or kettle and mix well.

Mix mayonnaise, sugar, and grated Parmesan cheese in a bowl and beat until creamy. Add the dressing to the vegetables just before eating so the vegetables don't get soggy. Mix well, serve, and enjoy!

Take-Along Green Bean Salad

Serves 4-6



1 pound fresh green beans, trimmed and cut into two-inch pieces
⅓ cup fat-free, non-creamy Italian salad dressing
½-¾ cup diced red onion
½ cup pitted ripe olives, drained and sliced
½ cup (about 2 ounces) crumbled bleu or feta cheese

Pre-camp preparation:
Boil or steam beans until crisp-tender (generally when they turn bright green). Warm Italian salad dressing in a microwave or pot on the stove. Toss beans, onion, olives, and dressing together. Allow to sit at room temperature about one hour. Pack into a zip-lock bag. Put cheese into a sandwich or snack size zip-lock bag and place on top of beans before sealing. Refrigerate or keep in a camp cooler (depending on when you make it). Bean mixture can be prepared up to 3 days prior to serving.

To finish at camp:
Remove cheese bag and pour bean mixture into a bowl. Toss lightly. Crumble cheese on top and serve.



Dessert Recipes

Apple Packet

Serves 1

- 1 medium Apple, thinly sliced
- 1 tablespoon margarine or butter, softened
- 1 tablespoon honey
- ⅛ teaspoon cinnamon
- 1 tablespoon raisins

Cut an 18x12-inch sheet of heavy-duty aluminum foil. Place apple slices on foil. In a small bowl, combine margarine, honey, and cinnamon. Spoon margarine mixture over apple slices and sprinkle with raisins. Wrap packet securely with double-fold seals, allowing room for heat expansion. When ready to grill, place packet on a gas grill over medium heat or a charcoal grill 4-6 inches from medium coals. Cover grill and cook 10-15 minutes, or until apples are tender, turning packet over once.

Banana Boats

Serves 4

- 4 bananas, unpeeled
- ½ cup chocolate chips
- ½ cup miniature marshmallows

Cut a wedge-shaped section along the length of each banana. Peel back the peel and remove the banana wedge from the cut portion. Fill the cavity with chocolate chips and marshmallows. Replace peel over the filling and wrap securely in heavy-duty foil. Heat about 5 minutes over coals until chocolate and marshmallows melt.

Campfire Desserts



Special equipment: one clean tuna can for each serving.

Yellow cake mix
Ingredients required by cake mix instructions
Butter
Brown sugar
Pineapple rings
Cherries

Mix the cake mix according to the package directions. In each tuna can, put some melted butter, brown sugar, a pineapple ring, and a cherry in the middle of the pineapple. Fill can about ¾ full with cake batter. Cover with foil and set in the coals until done – sorry, no time to give you. You must just keep checking, as it depends on the heat of the campfire.

Variation: Make a gingerbread mix according to directions. Put some applesauce into the tuna can, pour cake mix over it, cover with foil, and set in coals to cook.

Cherry Cobbler



Special equipment: Dutch oven

30 ounces canned cherry pie filling
1 white cake mix
1 16-ounce cherry coke

Line a 10-inch Dutch oven with heavy-duty aluminum foil. Pour the cherry pie filling into the Dutch oven and spread evenly. Sprinkle the dry cake mix on top of the filing, breaking up any lumps. Pour the cherry coke over the ingredients. **DO NOT MIX IN ANY WAY!**

Bake at 350° for 35 minutes. Charcoal recommendation for Dutch oven: 8-10 briquettes on the bottom and 10-12 on top.

Chocolate Oranges



1 orange per serving
Package of Chocolate Jiffy cake mix
Ingredients required by cake mix

Slice the top quarter off an orange and scoop out the fruit inside.
Prepare the cake mix according to the package directions and spoon into orange shell. Each orange should be about ⅔ full.
Replace the top quarter of the orange. Wrap in foil and place in coals for about 15 minutes. One mix will fill about six oranges.

Variation: other flavors of cake mix will work – yellow cake and gingerbread are good.

Chocolate-Peanut Butter Wraps



Serves 4

- ½ cup creamy peanut butter
- 4 8-inch flour tortillas
- 1 cup miniature marshmallows
- ½ cup miniature semisweet chocolate chips

Spread 2 tablespoons peanut butter on each tortilla. Sprinkle ¼ cup marshmallows and 2 tablespoons of chocolate chips on half of each tortilla. Roll up, beginning with the side with the marshmallows and chocolate chips. Wrap each tortilla in heavy-duty aluminum foil and seal tightly. Grill, covered, over low heat for 5-10 minutes or until heated through.

Cinnamon Baked Bananas



For each serving:

- 1 banana
- ½ tablespoon butter
- ½ tablespoon brown sugar
- ¼ teaspoon ground cinnamon

Make an incision lengthwise through the top of the unpeeled banana, through the fruit, but leaving the underside of the peel intact.

Pull the sides of the banana to open up the slit. Dot the slit with butter and sprinkle with brown sugar and cinnamon.

Wrap in aluminum foil and bake over hot coals 10-12 minutes, until the fruit is hot and soft.

Ember-Baked Apples



Serves 4

- 4 Granny Smith apples
- ⅓ cup granulated sugar
- 1½ cups dark raisins
- 1 teaspoon ground cinnamon

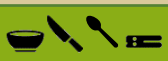
Core the apples, leaving them otherwise intact. There should be a hole in the center where the core was removed. Do not peel. Mix sugar, raisins, and cinnamon together and stuff into the hole of the cored apples, packing in firmly. Wrap each apple in aluminum foil and set in embers of a campfire and cook 8-10 minutes.

Fudge in a Bag
Special equipment: one-gallon zip-lock bag, pan (optional)

½ cup cocoa powder
1 box confectioner's sugar
½ cup butter or margarine
1 teaspoon vanilla extract
3 ounces cream cheese

Put all ingredients in a one-gallon zip-lock bag and seal. Pass bag around and let everyone help mix it up by squeezing, for a total of about 30 minutes. Fudge can be served out of the bag or spread in a pan and cut.

Grilled Dessert
Special equipment: long-handled toasting forks



1 or 2 loaves French bread
1 can sweetened condensed milk
1 bag coconut

Cut bread into large pieces. Place in a bowl and allow to harden slightly. In a large bowl, mix sweetened condensed milk and coconut. Dip bread into milk mixture. Pierce with long-handled forks or toasting forks. Grill over hot coals until toasted brown. Cool and eat.

One-Bucket Cakes



Cake batter or muffin batter mixed according to recipe or instructions
Oranges, top cut off and fruit hollowed out

Pour cake or muffin batter into hollowed out oranges until they are about half full. Replace the orange tops, wrap each orange shell in foil, and bake over coals for about 10 minutes or until done.

Peach Mallows



Canned peach halves
Large marshmallows
Cinnamon

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