



Troop 773  
Potomac, MD  
Campout Recipe Book



Scouts and Adults of Troop 773:

I am thrilled to release the Inaugural Troop 773 Camp-Out Cookbook.

This book has many of the tried and true recipes that have been passed down through over 50 years of Scouting by Troop 773. They are sure to please the hungriest patrol.

This could not have been completed without the fabulous work of Melanie Mason and Denise Schleckser, who transferred the dozens of paper recipes to electronic format and scaled them all for a patrol of 8 Scouts.

When it is your turn to be Patrol Cook, simply select your dinner, breakfast and dessert recipes from the enclosed booklet, scale them for the right number of Scouts and go to the store to get your ingredients. The equipment needed and the directions are included in each item.

Happy cooking and happy eating!

A handwritten signature in cursive script that reads "Jim".

Jim Schleckser  
Scoutmaster  
Troop 773

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**Note: All recipes are scaled for 8 Scouts—  
be sure to scale up or down based on the  
number of Scouts in your Patrol.**

# Breakfasts



## Bacon

### **Quantity Serves: 8 Scouts**

#### INGREDIENTS:

1.5 pounds of bacon

#### EQUIPMENT:

Propane Stove

Frying Pan

Tongs

Paper Towel

#### DIRECTIONS:

1. Cut the bacon "block" in half and place in frying pan on propane stove; medium heat. Do not separate the slices of bacon – they separate themselves as they cook.
2. As bacon cooks, it will curl and the slices can be separated with a fork or spatula.
3. When bacon starts to turn to light brown, turn over and cook the other side – use tongs or a fork to turn. Do this carefully – GREASE is hot and spatters! Will cook fully in about 10-12 minutes.
4. When both sides of the slices are light brown, remove from the pan onto a plate covered with a sheet of paper towel. (Paper towel will absorb excess grease).

## **Baked Asparagus and Mushroom Omelet**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 pkg frozen asparagus  
2 cups fresh mushrooms, sliced  
½ cup green onion, chopped  
2 cloves garlic, minced  
1 medium onion chopped  
12 eggs beaten  
1 Cup milk  
½ tsp salt  
¼ tsp nutmeg  
1 teaspoon red pepper  
½ teaspoon Tabasco  
2 Cups shredded Swiss cheese  
4 tablespoons parsley flakes

#### **EQUIPMENT:**

Large frying pan  
Large pot  
Knives for chopping  
Whisk or large fork  
Large spoon for stirring and serving

#### **DIRECTIONS:**

1. Cook asparagus, mushrooms, green onion, onion, and garlic in a small amount of water for about 7 minutes or until tender in a large frying pan on a propane stove, medium heat.
2. In another large pot, combine eggs, milk, salt, nutmeg, red pepper, pepper, and Tabasco. Beat/whisk until well blended.
3. Stir in the cooked veggies and the Swiss cheese into the large pot with the egg mixture.
4. Place large pot on the propane stove and cook until set on medium high heat for about 20 minutes.



## **Breakfast Tortillas**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

16 eggs  
24 sausage links (3 per Scout)  
1 16 oz bag of shredded cheddar cheese  
1 large jar of salsa (mild)  
16 flour tortillas (taco size – NOT burrito/large size)  
Salt and pepper

#### **EQUIPMENT:**

Mixing Bowl  
Griddle Pan or Frying Pan  
2<sup>nd</sup> Frying Pan  
Propane Stove  
Spatula  
Aluminum foil  
Large spoon  
Tongs for sausage

#### **DIRECTIONS:**

1. Heat griddle or frying pan on a propane stove, medium heat. Cook sausage links until browned and cooked through. Discard grease properly.
2. Break eggs into mixing bowl; add milk; a dash of salt and pepper. Whisk eggs.
3. Pour egg mixture into frying pan on propane stove, medium heat. Stir carefully with spoon to scramble until the eggs “set.”
4. When eggs are done, add them to the frying pan with the cooked sausage. Add cheese to the pan.
5. Take tortillas as a group and wrap in tin foil. Place in different frying pan (on medium heat – or over a grill) to warm up (only about 5 minutes).
6. Carefully unwrap tortillas and lay flat; add a spoonful of egg mixture to the center. Add salsa if desired; roll up the tortilla.

## **Chili, Eggs, & Cheese with Hot Chocolate**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 16 oz can chili  
8 eggs  
8 oz shredded cheddar cheese  
4 quart water  
8 Styrofoam cups  
8 pkgs hot chocolate

#### **EQUIPMENT:**

Can Opener  
2 Large Pots with lid (or tin foil)  
Large Spoon (for stirring and serving)

#### **DIRECTIONS:**

1. Open the chili cans. Divide the chili evenly using a spoon among the 8 styrofoam cups.
2. Sprinkle a half of an ounce of cheese over the chili in each cup.
3. Break one egg into each cup.
4. Place 4 of the cups into one pot. Place the remaining 4 cups into the other pot.
5. Carefully pour water into each pot so that the water level is half way up the cups. **DO NOT POUR WATER INTO THE CUPS** – just the pots!
6. Place lid on pots (or cover with tin foil) and place both pots on the propane stove on high heat to bring the water to a gentle boil.
7. Cook until the egg is firm and the cheese has melted.
8. Remove the pots from the heat. **CAREFULLY** remove the cups from the pots (**WATER IS HOT!**). Eat the chili eggs and cheese right out of the cups!
9. Use the hot water for some hot chocolate!

**Eggs and English Muffins**  
**Quantity Serves: 8 Scouts**

**INGREDIENTS:**

16 eggs  
16 English muffins  
16 slices of deli ham (thin sliced)

**EQUIPMENT:**

Propane Stove  
Frying Pan  
Griddle pan or frying pan  
Spatula

**DIRECTIONS:**

1. Toast English muffins – open each muffin and place each half face down onto a griddle pan or frying pan.
2. Cook the eggs (sunny side up) in a frying pan.
3. Assemble a sandwich with the eggs and ham in between the two pieces of English muffin.

## French Toast

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

8 eggs  
½ Cup milk  
½ teaspoon salt  
¼ teaspoon pepper  
16 slices of bread  
Margarine (for griddle pan and for serving)

#### EQUIPMENT:

Mixing Bowl  
Griddle Pan  
Spatula  
Propane Stove

#### DIRECTIONS:

1. Break eggs into mixing bowl and whisk; whisk in the milk, salt and pepper.
2. Carefully dip bread slices into the egg mixture.
3. Heat griddle pan on a propane stove; medium heat. Place a bit of margarine on the griddle pan where you will place each slice of the dipped bread.
4. Cook til golden brown, turning each slice onto other side only once.

## **Gold Dredge French Toast**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

15 slices sourdough bread  
6 eggs  
2/3 cup milk  
1 teaspoon salt  
6 Tablespoons sugar  
Some margarine for serving  
Syrup for serving

#### **EQUIPMENT:**

Mixing bowl  
Propane Stove  
Spatula  
Griddle pan

#### **DIRECTIONS:**

1. Crack eggs into mixing bowl. Beat/whisk them until well blended. Add salt and sugar slowly. Beat/whisk until thick. Stir in milk.
2. Heat griddle pan on propane stove; medium heat.
3. Dip each slice of bread into egg mixture. Place on heated griddle and cook until golden brown on first side. Flip with spatula onto other side until golden brown.
4. Serve with margarine/butter and syrup.

## **Honey Apple Pancakes**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

3.5 Cups flour  
6 tablespoons baking powder  
1 teaspoon salt  
1 teaspoon apple pie spice  
½ teaspoon baking soda  
3 eggs  
3 cups apple juice  
5 tablespoons honey  
3 tablespoons cooking oil

#### **EQUIPMENT:**

2 Mixing Bowls  
Griddle Pan  
Spatula  
Propane Stove  
Measuring cups and spoons

#### **DIRECTIONS:**

1. In a mixing bowl, mix the flour, baking powder, salt, apple pie spice and baking soda.
2. In another mixing bowl, mix the eggs, apple juice, honey and oil.
3. Add the liquid mixture to the dry mixture. Stir until blended, but still slightly lumpy.
4. Heat a griddle pan on the propane stove, medium heat. Put a little margarine on the griddle.
5. For each pancake, pour ¼ cup batter onto the hot griddle pan. Cook until the bubbles appear and pop, then flip ONCE with a spatula.

**Hot Cereal**  
**Quantity Serves: 8 Scouts**

**INGREDIENTS:**

4 Cups oatmeal, or other hot cereal  
2 Cups dehydrated/dried fruit  
6 Cups water

**EQUIPMENT:**

Propane stove  
Large pot

**DIRECTIONS:**

1. Boil a pot of 6 Cups of water on a propane stove; high heat.
2. Add cereal and boil for 3-4 minutes. Cereal should be absorbing the water. Do not overheat.
3. Remove from the heat – add the fruit. Put lid on (or cover with tin foil) and let stand for 10-15 minutes before serving.

## Huevos Rancheros

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

3 tablespoons minced onion  
3 tablespoons salad oil  
38 oz diced tomatoes (3 small cans)  
1 can 4 oz peeled green chilies, seeded and chopped  
1/3 pound sharp shredded cheddar cheese  
8 eggs  
8 tortillas or toast

#### EQUIPMENT:

Propane Stove  
2 Frying Pans  
Tongs  
Spoon

#### DIRECTIONS:

1. Cook and stir the onions in the oil until tender in a frying pan on a propane stove; medium heat.
2. Add tomatoes and chilies; stir and heat to a boil (increase heat to high).
3. Simmer until thickened, about 15 minutes.
4. Add cheese; stir until melted.
5. Break eggs into the sauce; cover and cook gently (low heat) 10 to 15 minutes or until eggs are "set/cooked."
6. Soften tortillas one at a time by placing in another frying pan on the propane stove; medium heat for about 1 minute.
7. To serve, top each tortillas or toast with cooked egg and a generous portion of the sauce.



## **Monte Cristo Breakfast Sandwiches**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

8 slices turkey lunch meat  
8 slices cooked ham lunch meat  
8 slices swiss cheese  
16 slices rye bread  
1 1/2 cup flour  
1 tablespoon baking powder  
1 1/3 cup water  
1 egg, beaten  
Oil  
Powdered sugar for sprinkling  
Toothpicks

#### **EQUIPMENT:**

Mixing bowl  
Knife  
Propane Stove  
Frying Pan

#### **DIRECTIONS:**

1. Place one slice turkey on 8 slices of bread. Top with slice of swiss cheese and slice of ham. Top with remaining bread.
2. Cut each sandwich into quarters. Use toothpicks to hold together.
3. Mix flour, baking powder, and salt well. Add water to beaten egg and add to flour mixture.
4. Dip each sandwich quarter into the batter.
5. Heat 1 inch of oil in large frying pan. Fry dipped sandwich quarters until golden brown.
6. Remove toothpicks and sprinkle with powdered sugar. Serve warm.

## **Mountain Man Breakfast**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

12 eggs, well beaten  
½ pound bacon  
1 pound cheese, grated  
1 medium onion, chopped  
1 bell pepper, chopped  
1 32-oz bag frozen hash brown potatoes  
1 jar mild salsa (optional)

#### **EQUIPMENT:**

Frying pan  
Spatula  
Propane Stove  
Knife  
Mixing Bowl

#### **DIRECTIONS:**

1. Cut bacon into 1-inch pieces. Heat a large frying pan on the propane stove, medium heat. Cook the bacon pieces and chopped onions in the frying pan. Drain off the grease.
2. Stir in the potatoes and the peppers. Cook until potatoes are golden brown.
3. Break eggs into a mixing bowl and beat well. Pour eggs over potatoes (do not stir).
4. Cover with a lid and cook until the eggs are almost solid.
5. Sprinkle with grated cheese. Continue cooking until cheese melts and eggs are set.
6. Can serve with mild salsa according to taste.

## Omelets in a Baggie Quantity Serves: 8 Scouts

### INGREDIENTS:

16 eggs  
2 pkgs shredded cheddar cheese  
1 large green pepper, chopped  
4 slices of ham, chopped  
8 strips of bacon; precooked; crumbled  
Any other favorite ingredients for omelets  
Box of sandwich sized FREEZER Ziploc baggies (MUST be FREEZER, the heavier ziploc baggies)

### EQUIPMENT:

Large Pot (to boil water)  
Sharpie marker  
Tongs  
Propane Stove

### DIRECTIONS:

1. Break TWO eggs into a Ziploc baggie. Add some green pepper, ham, bacon and cheese to the baggie. Carefully, seal the bag trying to eliminate as much air from the baggie as possible.
2. "Stir" the contents of the baggie by squeezing the contents with your fingers.
3. With the Sharpie marker, write initials on the baggie at the top.
4. Fill a large pot  $\frac{3}{4}$  full with water and bring to a boil on a propane stove. Place baggie in the boiling water and cook for 10 minutes.
5. Carefully, using tongs, remove the baggie and squeeze the baggie again to mix the contents (liquidy center will still need to cook). Replace baggie into the pot of water and leave in water until all done.

## **Pancakes and Sausage**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 plastic containers of pancake mix  
2 8-packs of fresh sausage  
2 quarts orange juice  
1 bottle maple syrup (plastic bottle)  
Margarine

#### **EQUIPMENT:**

One Large frying pan (for sausages)  
Griddle Pan (for pancakes)  
Propane Stove  
Spatula

#### **DIRECTIONS:**

1. Mix pancake mix in its container with the amount of water or other ingredients specified on the container.
2. Pour onto pre-heated griddle pan over medium heat on a propane stove.
3. When bubbles appear and pop on top of pancake, flip the pancake to the other side with a spatula.
4. Cook sausages in a frying pan until they are browned fully.
5. Serve pancakes with margarine and syrup and the sausages.

## **Peanut Butter French Toast**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

8 eggs  
1 cup milk  
16 slices of bread  
1 large jar of peanut butter.  
1 large jar of jelly (optional)  
1 bottle maple syrup (plastic bottle)  
Margarine (for griddle and for serving)

#### **EQUIPMENT:**

Mixing Bowl  
Griddle Pan  
Propane Stove  
Spatula

#### **DIRECTIONS:**

1. Break eggs into a large mixing bowl and whisk in the milk.
2. Make peanut butter sandwiches (or peanut butter and jelly).
3. Carefully dip each peanut butter sandwich into the egg mixture. Cook each dipped sandwich on a griddle pan, medium heat on a propane stove. Turn with a spatula once to brown on each side.

## Scrambled Eggs

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

16 eggs  
1 Cup milk  
Margarine  
Salt and pepper

#### EQUIPMENT:

Mixing bowl  
Propane Stove  
Frying Pan  
Measuring Cup  
Spatula

#### DIRECTIONS:

1. Break eggs into mixing bowl.
2. Add milk to the eggs, and whisk/beat thoroughly, using either a whisk, fork or spoon.
3. Heat frying pan on a propane stove; medium heat.
4. Place a tablespoon of margarine in frying pan and melt.
5. Pour egg mixture into frying pan.
6. Stir often as the bottom of the pan is where the eggs are cooking – scrape the bottom and the liquid eggs move to the bottom and will cook.
7. Eggs are done when all the liquid is solidified. Do NOT over-cook! They should be moist.

# Dinners



## **Ain't No Golden Arch Burritos**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 lbs. pork sausage, hot or mild  
2 large onions, chopped  
2 med. green peppers, cut, seeded and cut into bite-size pieces  
2 T. butter or margarine  
2 T. garlic powder  
2 T. onion powder  
2 T. chili powder  
2 dozen eggs, beaten  
16 flour tortillas  
3 c. shredded Jack cheese  
1 jar salsa

#### **EQUIPMENT:**

Large skillet  
bowls  
Measuring spoons  
Large spoon

#### **DIRECTIONS:**

1. Brown the sausage, onion and peppers in large skillet over medium heat. Drain and set aside in bowl.
2. Heat 2 T. butter in same skillet over medium heat until bubbly. Break eggs into a bowl. Mix garlic powder, onion powder and chili powder into eggs. Pour eggs into skillet; stir and cook until set.
3. For each tortilla, spoon about  $\frac{1}{4}$  c. sausage mixture into the tortilla. Top with  $\frac{1}{4}$  c. cooked eggs and 2 T. cheese. Roll tortilla and fold ends. Place tortillas on lid of warm pot of water to steam until cheese is melted. Serve with salsa. (Salsa can be warmed first in a saucepan or skillet if desired.)



## Beef Stroganoff

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

1.5 pounds beef tips OR ground beef – PRE-COOKED  
1 packet dry onion soup mix  
1 - 10 3/4 oz can cream of mushroom soup (save empty can for measuring water to add later)  
1 – 14 oz can of carrots  
1 pint sour cream  
1 bag egg noodles  
Salt and pepper to taste  
(Need water for the recipe)

#### EQUIPMENT:

TWO Large pots (one for stew and one for noodles)  
Propane Stove  
Large Spoon for stirring and serving  
Can opener

#### DIRECTIONS:

1. Place met, dry onion soup mix, canned soup, carrots and 1 soup can of water into a large pot. Stir to combine ingredients in the pot.
2. Heat thoroughly (with lid on pot) either over the hot coals of a campfire OR on a propane stove. Occasionally check the water level and add water as needed to keep a “stew” consistency.
3. Boil another pot of water half full and cook egg noodles following directions on bag.
4. Remove beef pot from heat source. Stir in sour cream just before serving.
5. Spoon cooked noodles onto plate – top with a spoonful of the beef mixture.

## Camp Tacos

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

2 lbs. ground beef or turkey  
1/3 c. water  
Two taco shell kits with shells and sauce (12 shells each)  
2 packages taco seasoning (regular or lower sodium)  
½ head iceberg lettuce, shredded  
2-14 ½ cans petite-diced tomatoes, drained  
2 8-oz. pkgs. Shredded Cheddar or Mexican blend cheese

#### EQUIPMENT:

Large skillet or Dutch oven  
Measuring cup  
Can opener  
Large spoon

#### DIRECTIONS:

1. Brown the meat in a large skillet or Dutch oven. Pour off excess fat into an empty can. Add the water and two packages of taco seasoning to the meat. Simmer until the water is mostly gone.
2. Place a couple of tablespoon of meat into the taco shell. Top with taco sauce, lettuce, tomatoes and cheese as desired.

## **Chicken Bacon Sandwiches**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

16 slices bacon  
2 small cans mushroom pieces, drained  
2 teaspoons dried onion  
2 teaspoons instant chicken bouillon (or 2 cubes)  
2 cans (10 ½ oz) chicken gravy  
2 teaspoons parsley flakes  
2 cans (5 oz each) chicken, slivered  
8 hamburger rolls, split  
8 slices tomatoes (2 large tomatoes)  
Sweet pickles (optional)

#### **EQUIPMENT:**

Propane stove  
Large frying pan  
Brush (to spread sauce on chicken)  
Bowl

#### **DIRECTIONS:**

1. Cook bacon in a large frying pan over medium heat on a propane stove.
2. Remove the bacon to a bowl.
3. In the same frying pan, cook the mushrooms and the dry onion until tender.
4. Add the bouillon, gravy, parsley and chicken to the frying pan. Heat, stirring occasionally.
5. After heated through, spoon onto the hamburger roll, top with 2 slices of bacon and a slice of tomato. Serve with pickles on the side.

## Chicken Fajitas

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

2 pkgs boneless, skinless, chicken breasts  
2 pkgs fajita mix (for marinating the chicken)  
½ stick butter  
1 large onion  
2 large green peppers  
1 medium sized container sour cream  
1 large jar of salsa (mild or medium)  
1 pkg of 10 (8") fajita shells  
2 pkgs shredded cheddar cheese

#### EQUIPMENT:

Propane stove  
TWO mixing bowls  
Large frying pan  
Knives for chopping and slicing

#### DIRECTIONS:

1. Cut chicken breasts into thin strips. Place in a mixing bowl and sprinkle them with the fajita mix. Stir so the mix coats the chicken pieces. Cover and set aside for 15 minutes to marinate.
2. Slice the green peppers and onions into long slivers, and cook in a large frying pan with the butter until tender on medium heat.
3. After cooked, carefully remove the peppers and onion from the pan and place them in a bowl, cover and set aside.
4. Add the marinated chicken to the frying pan and cook for about 10 to 15 minutes (the chicken turns from pink to white as it cooks through).
5. Serve on a fajita shell – first spread sour cream, add some green pepper and onion, then add some chicken. Top with some salsa and some cheese. Fold up the fajita.

## Chicken Surprise

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

2 lbs. boneless, skinless chicken breasts, cut into bite-size pieces  
2 T. vegetable oil  
2-10 ¾ oz. cans condensed cream of mushroom soup  
4-1/2 c. water  
1 tsp dried basil  
4 c. frozen vegetable combination (broccoli, cauliflower, carrots)  
4 c. uncooked corkscrew pasta  
Parmesan cheese

#### EQUIPMENT:

Large pot  
Knife  
Can opener  
Measuring cups and spoons  
Large spoons

#### DIRECTIONS:

1. Heat oil in large pot. Add chicken and cook until browned and no longer pink inside. Remove chicken and set aside.
2. Add soup, water, basil and vegetables to pot. Bring to a boil.
3. Add uncooked pasta. Cook over medium heat 10 minutes, stirring often. The pasta cooks right in the soup.
4. Add browned chicken back to pot. Cook 5 minutes, or until pasta is done, stirring often. Serve with grated Parmesan cheese.

## Chicken Tetrazzini

### **Quantity Serves: 8 Scouts**

#### INGREDIENTS:

6 c. water  
2 c. milk  
4 T. margarine or butter  
4 pkgs. Lipton noodles and sauce- chicken tetrazzini flavor  
4 c. cut up cooked chicken or turkey  
2 c. thawed frozen, or drained canned, peas  
2 T. grated parmesan cheese (optional)

#### EQUIPMENT:

Large pot  
Can opener  
Measuring cups  
Large spoon  
Spatula

#### DIRECTIONS:

1. In large pot, bring water, milk and butter to a boil. Add Lipton noodles and sauce. Continue to cook at a simmer (slow boil) for 6 minutes stirring occasionally.
2. Stir in chicken, peas and cheese. Continue to simmer for two minutes, or until noodles are tender and chicken is heated through.

## **Chicken with Dumplings**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

3 lbs skinless chicken (breasts or boneless thighs – PRE-COOKED)  
1 large onion  
1 can cream of mushroom soup  
2-3 10 3/4 oz cans chicken broth  
1 large bag frozen vegetable medley  
2 pkgs refrigerated biscuit dough  
Salt and pepper to taste  
(Need water for the recipe)

#### **EQUIPMENT:**

ONE Large pot  
Propane Stove  
Large Spoon for stirring and serving  
Can opener  
Knives for chopping

#### **DIRECTIONS:**

1. Cut chicken into medium sized pieces. Chop onions.
2. Place chicken, onions, vegetables, mushroom soup, chicken broth in large pot on propane stove. Simmer on medium heat until thick enough to serve and thoroughly heated.
3. With clean hands, open biscuit containers. With your fingers, pull pieces of dough and drop carefully into pot. Cover the pot and continue to simmer until biscuit dough has cooked through to the consistency of dumplings.

## **Chicken With Rice**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

8 boneless skinless chicken breasts (med. size)  
16 thin slices ham  
8 slices bacon  
3 c. white rice  
3 c. milk  
3 cans cream of mushroom soup  
1-1 lb. bag baby carrots  
8 oz. fresh mushrooms, sliced

#### **EQUIPMENT:**

Dutch oven with lid  
can opener  
large spoon

#### **DIRECTIONS:**

1. Wrap each chicken breast in two slices of ham, and wrap bacon around each bundle.
2. Place the milk in the Dutch oven; add rice and stir.
3. Arrange chicken bundles in center of oven; place carrots and mushrooms around the edges. Spread the mushroom soup over all.
4. Cover and cook on coals 50-60 minutes.



## **Chili and Macaroni**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

3 lbs ground beef  
5 cans – 8 oz each tomato sauce  
3 cans – 15 oz each kidney beans (drain liquid out after opening)  
2 pkg McCormick chili seasoning, mild  
1 lb elbow macaroni pasta  
½ stick butter  
2 loaves of French bread

#### **EQUIPMENT:**

ONE Large frying pan  
ONE large pot  
Propane Stove  
Large slotted spoon for stirring  
Large regular spoon for serving  
Can opener  
Knife for slicing bread

#### **DIRECTIONS:**

1. Place ground beef in frying pan on medium-high heat on propane stove. Cook the meat until it all turns brown. Carefully, pour the liquid fat out of the pan.
2. Add the packet of McCormick's Chili seasoning, tomato sauce and the kidney beans
3. Cook for 10 minutes stirring occasionally so it does not stick to the bottom of the frying pan.
4. Fill a large pot half-filled with water. Bring to a boil on the propane stove.
5. Add elbow macaroni pasta and cook uncovered until macaroni tastes done. Drain macaroni from the water.

## Chili Pie

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

12 cups corn chips  
3-19 oz. cans Hormel chili  
2 c. chopped onion  
4-1/2 c. shredded Colby, Mexican or Cheddar cheese

#### EQUIPMENT:

Large cooking pot  
knife  
large spoon  
can opener

#### DIRECTIONS:

1. In cooking pot, layer about 2/3 of the corn chips; all the onions; 2/3 of the cheese, and all the chili. Top with remaining corn chips.
2. Cook for about 25 minutes. Top with remaining cheese and bake five minutes longer, or until cheese is melted.

## Cowboy Soup

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

2 lbs. ground beef  
2 small onions, chopped  
4 potatoes, peeled and cubed  
2 cans corn  
2 can peas  
2 can green beans  
2 cans baked beans  
2 cans tomato soup  
2 cans diced tomatoes  
2 T. chili powder  
Bay leaf  
½ tsp. nutmeg

#### EQUIPMENT:

Large pot  
Knife  
Vegetable peeler  
Measuring spoons  
Large spoon  
Can opener  
Small bowl

#### DIRECTIONS:

1. Brown ground beef and onions together in large pot. Drain fat into a small bowl.
2. Add all ingredients except the last three (seasonings). Do not drain veggies. Cook until potatoes are done, about 20 minutes, then add chili powder, bay leaf and nutmeg and cook for another 30 minutes.
3. Remove bay leaf before serving (if you can find it!).

## **Deli Style Pepperoni Rolls**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 lbs. thick sliced sandwich style pepperoni  
1 lb. each provolone, cut into thin strips  
1 lb. mozzarella, cut into thin strips  
3 c. fresh spinach, torn (or use baby spinach)  
1-1/3 c. shredded carrots  
2/3 c. radishes, sliced thin  
1 red onion, peeled and sliced into rings  
12 cherry tomatoes cut in half  
½ c. red wine vinegar dressing  
1 T. Dijon mustard  
8 large rolls, uncut

#### **EQUIPMENT:**

Large pot  
Knife  
Measuring spoons  
Large spoon

#### **DIRECTIONS:**

1. Cut pepperoni slices in half if using large pepperoni. Combine pepperoni, cheeses, spinach, carrots, radishes, onion rings and tomatoes in large pot.
2. Blend dressing and mustard well. Pour over pepperoni mixture and mix well.
3. Cut off the tops of rolls. Hollow them out, leaving a shell and reserving the crumbs. Divide pepperoni mixture between the rolls. Use crumbs to finish stuffing rolls, and put tops back on.

**Devil's Thumb Stew**  
**Quantity Serves: 8 Scouts**

**INGREDIENTS:**

8 c. water  
2 pkgs. vegetable beef soup mix  
2 boxes macaroni and cheese  
2 cans tuna, drained  
2 c. instant rice

**EQUIPMENT:**

Large pot  
Can opener  
Measuring cups  
Large spoon  
Spatula

**DIRECTIONS:**

1. Boil water in large pot. Add soup mix and the macaroni; re-serve the cheese packets. Simmer until the macaroni is almost done (about five minutes).
2. Add the cheese from the packets to the pot. Add the tuna and mix.
3. Add the rice. Cook until macaroni and rice are done.

## **Dirty Rice With Shrimp**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

Three family-sized bags Success brown (precooked) rice (about 16 oz. uncooked)

(or use rice cooked at home: need about 8 cups)

2 T. butter or margarine

2 eggs, beaten

2 lbs. cooked, peeled shrimp

2 T. chopped pimentos

2 cans mushrooms, drained

2 onions, chopped

½ tsp. Worcestershire sauce

½ tsp. paprika

½ tsp. Cayenne (red) pepper

½ tsp. allspice

1 tsp. Cajun seasoning

2 tsp. lemon pepper seasoning

#### **EQUIPMENT:**

Large pot

Skillet

Measuring spoons and cups

Knife

Fork (to beat eggs)

Large spoon

#### **DIRECTIONS:**

1. If using Success rice, place the bags into boiling water in pot and cook as directed. Once rice is cooked, empty cooking water, take the rice out of the bags and place it into the pot.
2. In skillet, heat the butter or margarine. Add beaten eggs and scramble them until cooked. Add to rice.
3. Add the rest of the ingredients to the rice mixture. Simmer on low heat for 45 minutes. Add a small amount of water if necessary to prevent scorching.

**Dog in a Blanket**  
**Quantity Serves: 8 Scouts**

**INGREDIENTS:**

1 T. vegetable oil  
2 cans biscuit dough  
16 hot dogs

**EQUIPMENT:**

Skillet  
Plate

**DIRECTIONS:**

1. Working on a plate, press each biscuit to about 3/8" thickness. Wrap biscuit around hot dog.
2. Heat oil in skillet. Place dough-wrapped hot dogs in skillet and cook about 10 minutes over medium heat until biscuits are browned and hot dog is heated through.

## **Dutch Oven Enchilada Casserole**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 lbs. ground beef or turkey  
1 large onion, chopped  
1 can tomato soup concentrate (10-3/4 oz.)  
2 cans mild enchilada sauce (10 oz. each)  
1 can water (10 oz.)  
1 package corn tortillas (10-12)  
8 oz. package shredded Mexican cheese

#### **EQUIPMENT:**

Dutch oven with lid  
Large skillet  
can opener  
large spoon

#### **DIRECTIONS:**

1. In large skillet, brown the meat together with the onion. Pour off extra fat into an empty can. Add tomato soup, enchilada sauce and water to beef mixture and simmer together for about 10 minutes.
2. Place 3-4 corn tortillas in the bottom of the empty Dutch oven. Remove  $\frac{3}{4}$  of the meat from the skillet, and put it on top of the tortillas in the Dutch oven. Add another layer of tortillas.
3. Sprinkle half the package of cheese on top of the tortillas. Add the rest of the meat mixture. Place a third layer of tortillas. Sprinkle with the remaining cheese. Place the lid on the Dutch oven and let it simmer about 30-40 minutes, until heated through and bubbly.



## Egg Foo Canoe

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

8 eggs  
3 cans bean sprouts, drained and chopped  
3 cans chicken, diced  
1 large onion, diced  
2 cloves garlic, minced  
½ tsp red pepper  
1-1/2 T. teriyaki sauce  
3 T. olive oil  
3 pkgs. chicken gravy mix  
3 c. cold water

#### EQUIPMENT:

Large skillet  
Large bowl  
Saucepan  
Can opener  
Knife  
Measuring spoons  
Large spoon  
Spatula

#### DIRECTIONS:

1. In large bowl, beat the eggs. Mix in bean sprouts, chicken, onion, garlic, pepper, and teriyaki sauce.
2. Heat olive oil in fry pan. Drop spoonfuls of egg mixture into hot oil in pan and cook until golden brown.
3. Prepare the chicken gravy with water in the saucepan as directed on package. Serve as a topping for the egg patties.

## **Fried Rice and Eggs**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

6 slices bacon, diced  
2 T. dried onion flakes  
2 T. parsley flakes  
1-1/2 c. minute rice  
1-1/2 c. water  
10 eggs, beaten  
Salt and pepper to taste

#### **EQUIPMENT:**

Large pot  
Knife  
Spoon  
Measuring cups and spoons  
Bowl

#### **DIRECTIONS:**

1. Fry bacon in bottom of large pot until crisp. Drain fat.
2. Add onion, parsley, rice and water. Bring to a boil then remove from heat. Let set 5 minutes.
3. Beat eggs in bowl. Add to pot and return pot to heat. Cook and stir until eggs are set.
4. Season with salt and pepper to taste.

Variations: can add ½ c. either slivered almonds or raisins.

## **German Sausage Chowder**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 lbs cooked bratwurst or knackwurst cut into ¼" pieces (polish sausage works too!)

3 medium potatoes, peeled and coarsely chopped

2 small onions

1 medium head of cabbage, shredded

1 10<sup>3</sup>/<sub>4</sub> oz can of whole kernel corn

3 ½ cups milk

3 tablespoons flour

1 ½ cups (6 ounces) shredded aged Swiss cheese (do not substitute any other kind of cheese)

Parsley – snipped

Water

Salt and Pepper

#### **EQUIPMENT:**

ONE large pot

ONE small mixing bowl

Propane Stove

Large slotted spoon for stirring

Large regular spoon for serving

Can opener

#### **DIRECTIONS:**

1. Combine sausage, potatoes, onion, dash of salt, dash of pepper in large pot. Add 2 ½ cups of water. Bring to a boil.
2. Reduce the heat to medium, cover the pot and simmer for 20 minutes or until the potatoes are nearly tender.
3. Stir in the cabbage and corn; cook 10 minutes more or until all the vegetables are tender. Stir in THREE cups of milk.
4. In a small mixing bowl, stir ½ cup milk into the flour; then pour this into the soup mixture and stir to combine.
5. Cook and stir until thickened and bubbly. Don't burn it!
6. Last step is to stir in the cheese until the cheese melts.
7. Serve in bowls – sprinkle with a bit of parsley on top of each serving.

**Grilled Ham, Cheese and Tomato Sandwiches**  
**Quantity Serves: 8 Scouts**

**INGREDIENTS:**

16 slices cheddar or American cheese  
¼ lb. butter, softened, or margarine  
32 slices whole-wheat bread  
16 slices deli ham  
16 tomato slices (3-4 tomatoes)

**EQUIPMENT:**

Skillet  
Cutting knife  
Butter knife

**DIRECTIONS:**

1. Spread butter on one side of each slice of bread.
2. Place one slice of bread on skillet, buttered side down. Top with a slice of cheese, a slice of tomato, and a slice of ham. Add second slice of bread, buttered side up.
3. Cook over medium-low heat, flipping halfway, until both sides are golden brown.

## **Ground Beef Stroganoff**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

1-1/2 lbs. ground beef  
2 cans cream of mushroom soup  
1-1/2 soupcans of milk  
1 onion, diced  
1-16 oz. pkg. egg noodles

#### **EQUIPMENT:**

Large pot  
Colander  
Skillet  
Can opener  
Large spoons

#### **DIRECTIONS:**

1. Cook the noodles in boiling water in large pot according to package directions. Drain.
2. While water is heating for noodles, start to brown the ground beef and onion in skillet.
3. When beef is browned, add soup and milk, and simmer for 10-15 minutes. Serve beef mixture over noodles.
4. Variations: add sour cream, parsley, Worcestershire sauce-mushrooms to the meat mixture.

## **Hamburger Delight**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 lbs. hamburger  
2 med. onions, diced  
1 green pepper, diced  
2-16 oz. cans corn, undrained  
1 small can tomato paste  
1 tsp each oregano, basil, garlic powder  
½ tsp pepper  
½ tsp salt  
16 soft tortillas (larger sized)  
2-8 oz pkgs shredded Monterey Jack, cheddar or Mexican blend cheese

#### **EQUIPMENT:**

Large pot  
Knife  
Can opener  
Measuring spoons  
Large spoon

#### **DIRECTIONS:**

1. In large pot, cook the hamburger along with the diced onions and green pepper until hamburger is browned.
2. To the browned meat, add the undrained corn, tomato paste and seasonings.
3. Simmer until most of the water evaporates.
4. Place meat mixture on tortillas and sprinkle with shredded cheese.

## **Hawaiian Delight Pockets**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

16 slices ham

Four medium sweet potatoes, peeled and sliced into ¼ inch slices

1-one lb. bag baby carrots

One large can pineapple slices

Pancake syrup or honey (a small container of either)

#### **EQUIPMENT:**

Heavy duty aluminum foil

Can opener

#### **DIRECTIONS:**

1. For each serving, place two slices of ham on a square of heavy duty foil. Top with several sweet potato slices, a few carrots, and a slice of pineapple. Drizzle a tablespoon of syrup or honey over the food.
2. Wrap the foil up over all of the food securely, making sure all food is covered and edges are secure so the juices are held in. Cook package on hot coals for approximately 15 minutes per side.

## Hearty Stir Fry

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

2 lbs. spaghetti  
2 lbs. pork sausage (bulk, or casings removed)  
1 head cabbage, sliced thin  
2 onions, peeled and cut into wedges  
2 apples, peeled, cut into wedges  
2 cloves garlic, minced  
1 tsp. salt  
2 small jars pimentos, drained  
½ tsp. pepper  
½ tsp. sage  
8 oz. shredded Monterey Jack cheese  
8 oz. shredded cheddar cheese

#### EQUIPMENT:

Large pot  
colander  
Skillet  
Measuring spoons and cup  
Knife  
Large spoon

#### DIRECTIONS:

1. Prepare spaghetti in large pot according to package directions. Drain. Keep in colander.
2. In pot used to cook the spaghetti, cook the sausage until no longer pink. Drain, reserving ¼ cup of drippings. To the meat in the pot, add the ¼ c. drippings, cabbage, onion, apple and garlic. Stir fry until tender.
3. Stir in next four ingredients (salt, pimento, pepper and sage). Add the spaghetti. Stir and cook until hot.
4. Remove from heat; add cheeses. Toss to mix.



## **Honey Mustard Grilled Chicken**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 -3 lbs boneless chicken parts (breasts, thighs)  
3 tablespoons honey  
3 tablespoons Dijon mustard  
2 teaspoons basil leaves  
½ teaspoon garlic powder

#### **EQUIPMENT:**

Grill  
Brush (to spread sauce on chicken)  
Bowl

#### **DIRECTIONS:**

1. Preheat/prepare grill for direct-heat cooking.
2. Place chicken on grill rack.
3. Combine remaining ingredients in a mixing bowl.
4. During the last 3-4 minutes per side of grilling time, brush chicken with sauce.

## **Hungarian Goulash**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 lbs. beef tips, cubed  
1 small onion, chopped  
3 T. olive oil  
1 28 oz. can tomatoes  
1 can mushrooms  
2 tsp. paprika  
½ tsp. salt  
¼ tsp. pepper  
1 c. sour cream  
2 T. flour  
2- 1 lb. packages egg noodles

#### **EQUIPMENT:**

Can opener  
Large pots-2  
Colander  
Knife  
Measuring cup and spoons  
Large spoons

#### **DIRECTIONS:**

1. In large pot, heat olive oil. Add beef tips and onion, and cook until beef is browned, stirring occasionally.
2. Add tomatoes, mushrooms, and seasonings. Cover and simmer, stirring occasionally, until meat is tender, about 1-1/2 hours.
3. Meanwhile, in second large pot, boil water for egg noodles. Cook as directed on package.
4. When beef is done, blend flour and sour cream. Add to meat mixture.
5. Serve goulash over cooked egg noodles.

## **Joe's Spaghetti and Sauce**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

4 T. olive oil  
2 lbs. hot or mild Italian sausage (bulk, or casings removed)  
4 medium onions, chopped  
½ c. parsley flakes  
2 green peppers, seeded and diced  
4 cloves garlic, minced  
½ c. celery, chopped  
2-28 oz. cans crushed tomatoes  
2-12 oz. cans tomato paste  
4 cups mushrooms, sliced  
1 tsp. salt  
1 tsp. sugar  
2 c. water  
2 tsp. chili powder  
2 bay leaves  
½ tsp. pepper  
1 tsp. oregano  
½ tsp. thyme  
2 lbs. spaghetti

#### **EQUIPMENT:**

Large pots-2  
colander  
Measuring spoons and cups  
Knife; Large spoon

#### **DIRECTIONS:**

1. Place oil and sausage in large pot and cook until sausage is browned. Add onions, parsley, peppers, garlic and celery. Cook until veggies are tender.
2. Blend in remaining ingredients. Simmer over low heat up to 1-1/2 hours. Stir often to prevent scorching. Add water as needed if it gets too thick.
3. Close to serving time, cook the spaghetti as directed on package. Drain into colander. Serve with sauce.

**Macaroni and Cheese with Ham and Peas**  
**Quantity Serves: 8 Scouts**

**INGREDIENTS:**

3-7.25 oz. boxes Kraft macaroni and cheese  
6 T. butter or margarine  
¾ c. milk  
2 lbs. ham (deli, packaged or ham slice)  
3 c. frozen peas, thawed

**EQUIPMENT:**

Large pot  
Colander  
Knife  
Spoon  
Measuring cups and spoons

**DIRECTIONS:**

1. Prepare macaroni and cheese as directed on package, using the quantities of butter and milk listed above.
2. Cut ham into bite-sized pieces. Add to macaroni and cheese.
3. Add peas and heat mixture through.

**Pasta Roni Deluxe**  
**Quantity Serves: 8 Scouts**

**INGREDIENTS:**

4 boxes (approx 5-6 oz. each) Pasta Roni, any flavor\*  
Milk- as directed on package  
Butter or margarine- as directed on package  
4 c. chopped cooked chicken or ham  
½ c. water  
2-10 oz. pkgs frozen mixed vegetables, thawed  
2 tsp. dried basil or oregano  
Parmesan cheese to taste

\*IMPORTANT: Check package directions before you leave the store to see if milk or butter is required for that variety.

**EQUIPMENT:**

Large pot  
Colander  
Spoon  
Measuring cups and spoons

**DIRECTIONS:**

1. Prepare pasta as directed on package, being sure to use enough water for four boxes. Add milk and/or butter if package directs.
2. To prepared pasta, add ½ cup water, cooked chicken or ham, thawed mixed vegetables, and basil or oregano. Heat mixture through.
3. Serve with Parmesan cheese.

## Patrol Chili

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

2 lbs. lean ground beef  
1 green pepper, chopped  
1 medium onion, chopped  
1 T. garlic flakes  
2-1 lb. cans tomatoes  
2 T. chili powder  
½ tsp. oregano  
½ tsp. cumin  
3 dashes Tabasco  
1 c. hot water  
2-15 oz. cans red kidney beans  
1-15 oz. can whole kernel corn

#### EQUIPMENT:

Large pot  
Can opener  
Knife  
Measuring spoons  
Measuring cup  
Large spoons

#### DIRECTIONS:

1. In large pot, cook beef, green pepper, onions and garlic until beef is mostly browned. Drain off excess fat.
2. Add all remaining ingredients except corn and beans. Simmer, uncovered, one hour.
3. Stir in undrained beans and corn. Simmer 30 minutes longer, or until heated through.
4. Serve with additional Tabasco if desired.

## Pepper Steaks

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

3 T. vegetable oil, divided  
2 lbs. boneless sirloin steak, cut into thin strips  
4 c. green or sweet red pepper strips (about 4 peppers)  
2 medium onions, cut into wedges  
1 tsp. garlic powder  
2 cans (approx. 10 oz) beef gravy  
2 T. Worcestershire sauce  
3 family-sized boil-in bags of brown or white rice (such as Success brand)

#### EQUIPMENT:

Large skillet  
Large bowl  
Can opener  
Knife  
Measuring spoons  
Measuring cups  
Large spoon  
Spatula  
Large pot

#### DIRECTIONS:

1. In skillet, heat 1 T. oil. Add beef, half at a time, and cook until browned, stirring often. Remove cooked beef; set aside in bowl. Repeat to cook the remaining beef.
2. Heat remaining 1 T. oil. Add peppers, onion and garlic powder and cook until tender but still crisp, stirring often.
3. Add canned gravy and Worcestershire sauce to peppers in skillet. Heat to boiling. Return beef to skillet. Heat through, stirring occasionally.
4. Boil water in large pot for the rice. Add the bags to boiling water and cook as directed on package (usually ten minutes). Serve steak and peppers over the rice.

## **Philly Cheese Steak Sandwich**

**Quantity Serves: 8 Scouts**

### **INGREDIENTS:**

3 large Vidalia onions, peeled and sliced thin  
1 stick butter or margarine  
2 lb. thin sliced roast beef  
3-4 jars Cheez Whiz  
8 steak rolls, almost split through

### **EQUIPMENT:**

Large skillet  
Small saucepan  
Knife  
Measuring spoons  
Large spoon

### **DIRECTIONS:**

1. Sauté onions in butter or margarine in large skillet. When onions are translucent, add the roast beef and cook until the steak steams.
2. Heat the Cheez Whiz in a small saucepan.
3. Place slices of beef in rolls, followed by onions. Top with about 3 T. of Cheez Whiz.



## Quesadillas

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

16 flour tortillas  
Olive oil  
4 c. shredded Monterey Jack cheese  
½ c. jalapeno peppers, chopped  
2 cans green chilies, chopped  
2 c. shredded Cheddar cheese  
2 c. finely chopped fresh tomato, or canned diced tomatoes  
2 onions, finely chopped  
Parsley flakes  
salsa

#### EQUIPMENT:

Fry pans  
Can opener  
Knife  
Measuring cup  
Spatula

#### DIRECTIONS:

1. Heat 2 T. of olive oil in fry pan. Place tortilla in oil. Top each tortilla with: ¼ c. Monterey Jack cheese, ½ T. jalapeno peppers, ½ T. green chilies, 2 T. shredded cheddar, 2 T. chopped tomato, 1 T. chopped onion, dash of parsley, 1 T. salsa.
2. Fry tortilla and toppings until heated through and cheese is melted.
3. Repeat with remaining tortillas and toppings, adding oil to the pan as necessary.
4. Serve quesadillas with any remaining salsa.

## Rancher's Chowder

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

6 slices bacon, chopped  
1 large onion, chopped  
2 lbs ground beef  
2 tomatoes, chopped  
4 teaspoons instant beef bouillon  
5 cups water  
½ teaspoon salt  
¼ teaspoon pepper  
1 teaspoon chili powder  
2 cans red kidney beans, drained  
Instant quick cooking rice

#### EQUIPMENT:

Propane stove  
Large pot  
Knives for chopping

#### DIRECTIONS:

1. Cook the bacon until crisp in a large pot on medium heat on a propane stove.
2. Remove the bacon and drain on a paper towel.
3. Add chopped onion to the frying pan with the bacon drippings and cook until soft and clear looking.
4. Add the ground beef and cook until the meat is browned.
5. Stir in the tomatoes, beef bouillon, water, salt, pepper, chili powder and kidney beans.
6. Simmer about 20 minutes, stirring occasionally.
7. Cook rice according to directions on box.
8. Serve on plate with a large spoonful of rice; pour a serving of chowder on top. Sprinkle with the crumbled bacon pieces.

## **Red and Green Chicken**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

3 lbs boneless chicken parts (breasts, thighs) sliced into pieces  
4 tablespoons butter  
2 small onions, chopped  
½ tablespoon paprika  
Salt and pepper to taste  
1 large green pepper, chopped  
1 large red pepper, chopped  
1 ½ cup water  
8 oz cream cheese  
1 box mini penne pasta

#### **EQUIPMENT:**

Propane Stove  
Large Frying Pan (for chicken mixture)  
Large Pot (for pasta)  
Bowl

#### **DIRECTIONS:**

1. Place butter in a large frying pan on a propane stove on medium heat. Add onion and cook until browned.
2. Add the chicken and paprika to the pan. Cook over low heat for 20 minutes (chicken should be white).
3. Add water, salt, pepper and both green and red pepper. Cover and cook for another 15 minutes, stirring occasionally.
4. Add cream cheese small lumps at a time using a spoon until it melts and mixes into the sauce. Keep warm on very low setting.
5. Fill a large pot half-filled with water and bring to a boil. Once boiling, add box of mini penne pasta and cook until tender.
6. Serve chicken mixture over the pasta.

## **Red Beans and Smoked Sausage**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 lbs. smoked sausage, cut into 1" pieces  
4- 15.5 oz. cans red kidney beans, with their liquid  
1 T. olive oil  
1 onion, chopped  
1 clove garlic, minced  
Red pepper to taste  
3 family-sized boil-in bags of brown or white rice (such as Success brand)

#### **EQUIPMENT:**

Large pot with lid  
Second large pot  
Can opener  
Knife  
Measuring spoons  
Measuring cup  
Large spoons

#### **DIRECTIONS:**

1. In large pot, heat olive oil. Add onions and sauté until soft. Add beans. Cook, covered, until heated through. Add a little water if it seems too thick.
2. Add sausage and continue to cook, covered, for 15 minutes. Add red pepper as desired.
3. Boil water in second large pot for the rice. Add the bags to boiling water and cook as directed on package (usually ten minutes).
4. Serve red beans and sausage over rice.

## Rotini and Brats

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

4 T. olive oil  
2 onions, peeled and chopped  
2 green peppers, chopped  
4 cloves garlic, minced  
2- 28 oz. cans diced or crushed tomatoes  
2 cans tomato paste  
2 c. water  
1 tsp. sugar  
2 tsp. basil  
2 tsp. oregano  
1 tsp. black pepper  
2- 1 lb. packages smoked bratwurst  
2- 1 lb. boxes rotini pasta  
Parmesan cheese to taste

#### EQUIPMENT:

2 Large pots  
Can opener  
colander  
Knife  
Measuring spoons  
Measuring cup  
Large spoon

#### DIRECTIONS:

1. In pot, heat olive oil until hot. Add chopped onion, green peppers and garlic. Cook until vegetables are soft.
2. Add canned tomatoes, tomato paste, water and seasonings; stir to combine. Bring to a boil. Reduce heat and simmer for 10 minutes.
3. Slice eat brat in half lengthwise, then lengthwise again, then slice across to make bite-sized pieces. Add to sauce. Simmer sauce 10 minutes longer.
4. Prepare rotini according to package directions in second large pot. Drain.
5. Serve rotini with sauce and top with Parmesan cheese.

## Salisbury Steaks

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

2 lbs. ground beef  
2 eggs  
2 cans condensed beef broth  
4 tsp. cornstarch  
2/3 c. Italian style bread crumbs  
½ tsp. pepper  
2 large onions, sliced  
2 cloves garlic, minced  
2 cans mushrooms, drained  
¼ c. water

#### EQUIPMENT:

Large mixing bowl  
Small bowl  
Skillet  
Can opener  
Knife  
Measuring spoons  
Measuring cup  
Large spoons

#### DIRECTIONS:

1. In small bowl, crack open eggs and beat them.
2. In large bowl, mix ground beef, bread crumbs, salt, pepper and beaten eggs. Shape into eight oval patties, each about ¾" thick.
3. Cook patties in large skillet over medium heat until brown; drain. Add onions, garlic, broth and mushrooms.
4. Heat to boiling. Reduce heat, and simmer about 10 minutes.

## **Sausage and Potato Stew**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 lbs. sweet Italian sausage, cut into ½" pieces  
5-1/2 c. water  
¼ c. flour  
2 large green or red bell peppers, cut, seeded and cut into bite-size pieces  
4 large potatoes, peeled and cut into bite-size pieces  
2 large onions, peeled and cut into thin wedges  
2 tsp. minced garlic  
1 tsp. salt  
1 tsp. dried thyme

#### **EQUIPMENT:**

Large cooking pot  
large spoon  
measuring cups  
measuring spoons

#### **DIRECTIONS:**

1. In cooking pot, bring sausage and ½ c. water to a boil. Reduce heat, cover, and cook 5 minutes until sausage firms up. Uncover and cook until water evaporates. Reduce heat to low.
2. Sprinkle flour into sausage and stir one minute. Stir in remaining water (5 cups) and bring to a boil. Add remaining ingredients and boil again. Reduce heat, cover and simmer 15-20 minutes, stirring occasionally, until potatoes are barely tender.
3. Uncover and cook 8-10 minutes more until potatoes are tender and sauce thickens.

## Sausage Creole

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

2 lbs. smoked sausage links, sliced in ½" pieces  
1/2 c. chopped onion  
2/3 c. chopped celery  
1-1/2 c. water  
2 cans stewed tomatoes with peppers  
2 T. olive oil  
1 red bell pepper, diced  
½ c. sliced green olives  
2 pkgs. Spanish Rice mix  
¼ tsp. cayenne pepper

#### EQUIPMENT:

Large pot with lid  
Can opener  
Knife  
Measuring spoons  
Measuring cup  
Large spoons

#### DIRECTIONS:

1. In large pot, heat olive oil. Sauté onion, pepper, and celery until softened.
2. Add remaining ingredients; bring to a boil. Cover, reduce heat and simmer until liquid is absorbed.



## **Shrimp Jambalaya**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

1 stick butter or margarine  
1 T. olive oil  
6 cloves garlic, minced  
2 onions, chopped  
1 c. chopped celery  
1 c. chopped green pepper  
2 lbs. peeled shrimp (uncooked)  
8 c. cooked rice  
1 cup green onions, chopped  
3T. parsley flakes  
1 tsp. red pepper  
½ tsp. salt

#### **EQUIPMENT:**

Large pot  
Knife  
Measuring cups and spoons  
Large spoon

#### **DIRECTIONS:**

1. Melt the butter or margarine in a large pot. Add garlic, onions, celery, peppers and olive oil. Saute until the vegetables are tender.
2. Add the peeled shrimp and cook until the shrimp is no longer pink, about 10 minutes.
3. Add green onions, parsley, salt, pepper and rice. Heat through.

## Sloppy Joes

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

1 T. butter or margarine  
2-1/2 to 3 lbs. ground beef  
1/8 tsp. pepper  
1 medium green pepper, diced  
1 medium onion, diced  
1-14 oz. bottle ketchup  
1 T. sugar  
1 T. Tabasco sauce  
8 hamburger buns

#### EQUIPMENT:

Large pot  
Skillet  
Knife  
Measuring spoons  
Large spoon  
Slotted spatula

#### DIRECTIONS:

1. Heat butter in skillet. Add about 1/3 of the total hamburger meat, and brown the meat.
2. While browning the meat, wash the pepper, cut it in half, remove top end, and remove the seeds. Cut pepper into 1/4" wide strips, and then dice these strips into 1/4" cubes. Add to the meat and brown.
3. Remove the outer skin from the onion and cut off the ends. Dice onion into 1/4" cubes and put in frying pan with meat to brown.
4. Whenever any hamburger is browned, remove from frying pan with slotted spatula and put in large pot. Do not add any of the grease to the pot. Keep pot on low heat, and stir occasionally.
5. Empty bottle of ketchup into the pot. Clean bottle out by putting not more than an inch of water into the bottle and shaking it. Empty this into the kettle.
6. Add the sugar and Tabasco to the pot. Once all hamburger is browned in skillet and added to pot, stir all ingredients together.

## **Snouts and Beans**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

4-16 oz. cans baked beans  
2 tsp. Worcestershire sauce  
¼ c. brown sugar  
¼ c. barbecue sauce  
2 T. teriyaki sauce  
16 beef knockwursts

#### **EQUIPMENT:**

Two saucepans  
Can opener  
Knife  
Measuring spoons and cups  
Large spoon  
Slotted spoon or spatula

#### **DIRECTIONS:**

1. Empty beans into saucepan. Add Worcestershire sauce, brown sugar, barbecue sauce and teriyaki sauce. Stir and cook on low heat, stirring often, until the sauce bubbles and thickens slightly.
2. Slice the ends off the knockwurst and discard. Then slice the remainder into 1" pieces. Place snouts in saucepan and cover them with water. Simmer for 5-10 minutes. Remove to a paper towel with a slotted spoon or slotted spatula to drain. Serve snouts over beans.

## Spaghetti Carbonara

**Quantity Serves: 8 Scouts**

### INGREDIENTS:

2 lb. spaghetti  
2 T. garlic flakes  
2 lb. bacon, cut into 1" pieces  
2 T. olive or vegetable oil  
6 eggs, beaten  
½ c. grated Parmesan cheese  
½ c. grated Romano cheese  
¼ c. parsley flakes  
½ tsp. pepper

### EQUIPMENT:

Large pot  
Large skillet  
Colander  
Measuring spoons and cups  
Fork (to beat eggs)  
Small bowl  
Large spoon

### DIRECTIONS:

1. Cook spaghetti as directed; drain in colander. Set aside.
2. Cook and stir garlic and bacon in oil in skillet until bacon is crisp. Drain the fat into a small bowl.
3. Mix together eggs, cheeses, parsley, and pepper in spaghetti cooking pot (away from heat). Add the drained spaghetti to pot. Return the pot to heat on low, and toss the spaghetti with the egg mixture. Add bacon mixture and stir. Serve with additional Parmesan cheese and pepper if desired.

## Stir-Fry Pork

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

2 T. vegetable oil  
2 lbs. boneless pork, cut into thin slivers  
2 T. soy sauce  
1 tsp. garlic powder  
1 tsp. ground ginger  
6 pkgs. Ramen noodles (save flavor packets)  
2- 16 oz bags stir fry veggies  
1 c. water  
2 T. sesame oil  
2 heaping T. corn starch  
1/3 c. water

#### EQUIPMENT:

Large pot  
Small pot or medium saucepan  
Colander  
Knife  
Measuring spoons and cups  
Large spoon

#### DIRECTIONS:

1. Heat oil in large pot. Add pork and cook, stirring frequently, until pork is no longer pink.
2. Add soy sauce, garlic powder, ginger, vegetables, water, and TWO flavor packets from the Ramen noodles (discard the remaining packets).
3. Simmer until vegetables are tender, about five minutes. Add sesame oil. Mix corn starch into cold water and add this mixture to vegetables. Stir until sauce is thickened.
4. In small pot or medium saucepan, boil water for the ramen noodles. Cook noodles as directed on package; drain in colander.
5. Serve pork and vegetable mixture over the ramen noodles.

## Taco Salad

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

2 lbs ground beef  
2 pkgs El Paso taco mix  
2 cups water  
1 can kidney beans, drained  
1 can cannellini beans, drained  
4 small tomatoes, chopped  
2 pkgs shredded cheddar cheese  
Head of lettuce, shredded  
Large bag of corn chips  
1 large jar salsa

#### EQUIPMENT:

Propane stove  
Large frying pan  
Bowl  
Knives

#### DIRECTIONS:

1. Cook the hamburger meat in a large frying pan on a propane stove over medium heat until the meat is browned. Drain the fat (liquid) from the pan.
2. Add the water and taco mix packets. Stir. Add the beans.
3. Continue to cook until the water boils off.
4. Place the meat in a large serving bowl.
5. Serve on each plate – first corn chips, spoonful of meat and beans, topped with shredded lettuce, tomatoes and shredded cheese.

## **Tortilla Soup**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 T. olive oil  
2 small onions, chopped  
2 cans green chilies, chopped  
4 cloves garlic, minced  
2 tomatoes, chopped  
2 cans beef bouillon  
2 cans chicken broth  
3 c. water  
3 c. tomato juice  
1 tsp. cumin  
1 tsp. chili powder  
¼ tsp. red pepper  
1 T. Worcestershire sauce  
2 T. A-1 sauce  
6 four tortillas, cut into 1-1/2 inch strips  
½ c. shredded Cheddar cheese

#### **EQUIPMENT:**

Large pot  
Knife  
Measuring cups and spoons  
Large spoon  
Can opener

#### **DIRECTIONS:**

1. Heat olive oil in large pot. Add onions, chilies and garlic and sauté until soft.
2. Add the tomatoes, beef bouillon, chicken broth, water, tomato juice, cumin, chili powder, pepper, Worcestershire sauce and A-1 sauce. Bring mixture to a boil.
3. Lower heat and simmer one hour. Add tortilla strips and simmer 10 minutes more. Serve in bowls and sprinkle with cheddar cheese.

## Trail Corn Chowder

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

2 c. dehydrated corn  
2 c. freeze-dried potatoes  
½ c. cornmeal  
½ c. whole-wheat flour  
½ c. powdered milk  
1 T. + 1 tsp. dried parsley flakes  
1 T. + 1 tsp. dried onion flakes  
1 T. + 1 tsp. dried celery flakes  
2 tsp. salt  
¼ tsp. pepper  
½ tsp. paprika  
4 T. butter  
Four 6-1/2 oz. cans crab meat- optional  
8 c. cold water

#### EQUIPMENT:

can opener (if using crab meat)  
measuring cup  
large pot  
large spoon

#### DIRECTIONS:

1. Combine all dry ingredients in one ziploc bag before you go.
2. In camp, combine all ingredients, except crab, in cold water and stir well.
3. Bring to a boil, stirring occasionally. Simmer for 10-15 minutes.
4. Add canned crab and its juice, if desired, and heat through. Serve hot.



## **Troop 773 Stew**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 lbs Kielbasa  
2 medium onions, chopped  
2 - 10 oz jar jalapeno jelly  
2 2-lb pkgs Ore-Ida hash brown potatoes

#### **EQUIPMENT:**

ONE large frying pan  
Propane Stove  
Large Spoon for stirring and serving  
Bowl  
Knives for chopping and slicing

#### **DIRECTIONS:**

1. Slice kielbasa in ½ inch slices. Chop onions.
2. Cook kielbasa and onion in large frying pan on a propane stove until onion is clear and kielbasa is browned.
3. Add jalapeno jelly and stir until jelly is melted.
4. Carefully remove the kielbasa pieces with a spoon to a mixing bowl.
5. Add the hash browns to the sauce. Cook until the hash browns are done and the sauce has covered all the hash browns.
6. Serve, putting the kielbasa pieces over the hash browns.

## Ute Park Pot

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

1 lb. box elbow macaroni  
Two quarts water  
One large onion, peeled and chopped  
1 lb. bacon, chopped  
3-14.5 oz. cans diced tomatoes  
Salt and pepper to taste

#### EQUIPMENT:

Can opener  
Large skillet  
Cooking pot  
Large spoon  
Small bowl  
colander

#### DIRECTIONS:

1. Fry the chopped bacon and onions until crisp. Pour off bacon grease into a small bowl.
2. Boil the water for the macaroni in the large pot. Add in macaroni, stir and cook according to package directions. Drain macaroni into colander. Return to pot. Add bacon and onions and the diced tomatoes.
3. Bring mixture to a boil and simmer for about ten minutes. Add salt and pepper to taste.

## Desserts



## **Baked Apples**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

8 large ripe apples  
1 cup nuts  
1 cup coconut, shredded  
8 dates or some raisins  
1 cup brown sugar  
8 marshmallows

#### **EQUIPMENT**

Knife or apple corer  
Tin foil  
Open Fire

#### **DIRECTIONS:**

1. Carefully remove the core from each of the apples (easiest to do this with an apple corer tool but a knife works as well....but don't push all the way through the end of the apple tool!) Be sure not to cut through the skin at the bottom end.
2. Fill the hole with nuts, raisins and coconut.
3. Sprinkle well with brown sugar
4. Wrap the apple in tin foil and place over warm coals of an open fire.
5. When tender, toast a marshmallow and put it on top of the apple.

## **Banana Boats**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

8 bananas  
2 bags of SMALL marshmallows  
2 bags of chocolate chips  
Raisins (optional)

#### **EQUIPMENT**

Open Fire  
Tin Foil  
Tongs

#### **DIRECTIONS:**

1. Peel back a long strip of banana peel on the inside of the curve, leaving one end attached to the banana.
2. Scoop out some of the banana with a spoon and fill the scoop with marshmallows, chocolate chips (and raisins if you like).
3. Replace the strip of the peeling back on the banana and wrap in tin foil.
4. Bake over the warm coals (about 15 to 20 minutes) until banana, chocolate and marshmallows are melted and blended.

## **Dutch Oven Cobbler with Your Choice Pie Filling**

**Quantity Serves: 8 Scouts**

### **INGREDIENTS:**

2 Cups flour  
2 Cups sugar  
2 Cups milk  
2 teaspoons vanilla extract  
Pinch of salt  
Pinch of baking powder  
2 large cans of pie filling (cherry, apple or peach are great!)  
2 sticks of butter  
Ice cream (optional – and not always possible)

### **EQUIPMENT**

Dutch oven with lid  
Charcoal starter  
Charcoal  
Large Ziploc bag for ingredients and mixing  
Tin Foil  
Can Opener

### **DIRECTIONS:**

Line the dutch oven with tin foil (for ease of cleaning)  
Mix flour, sugar, milk, vanilla extract, salt, and baking powder in a large Ziploc bag. Knead the mixture until all lumps are removed and all ingredients are well mixed and blended.  
Open the two cans of pie filling and set aside.  
Place dutch oven on level ground with 17 coals underneath and 15 coals on lid.  
Melt 2 sticks of butter by placing in the dutch oven.  
Empty the Ziploc bag into the dutch oven and then immediately pour the pie filling in on top (pour into the center). Carefully replace the lid of the dutch oven and bake for 40-45 minutes making sure coals cook top and bottom evenly.  
If done properly, you'll have a light brown crust on top with no sign of fruit until you dig in. If fruit does show through, it will still taste great! (It is great to top off a serving with a scoop of vanilla ice cream!)

## **Dutch Oven Cobbler (Pineapple Filling)**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

1 box yellow cake mix  
2 boxes Jiffy brand cornbread/muffin mix  
2 eggs  
2 tablespoon vegetable oil  
Any other ingredients required for the cake mix (check box)  
Water (to make medium-thick batter)  
1 can pineapple chunks or crushed pineapple DRAINED

#### **EQUIPMENT**

Dutch oven  
Mixing bowl  
Large spoon  
Charcoal starter  
Charcoal

#### **DIRECTIONS:**

1. Combine all 3 boxes of mixes together in a mixing bowl; mix well.
2. Add the oil and eggs, and any other ingredients required by the cake mix.
3. Add water until the resulting batter is fairly thick.
4. Coat the inside of the dutch oven with oil. Preheat the Dutch oven by placing 4-5 coals underneath.
5. Pour batter into Dutch oven.
6. Spread the pineapple (DRAINED) out evenly over the top of the batter.
7. Place the cover on the dutch oven and cover with coals.
8. Bake for 30 minutes (replenish the coals on the top if needed).

## Hobo Popcorn

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

HEAVY DUTY Tin foil

String

8 teaspoon of oil 8 tablespoon of unpopped popcorn

Salt

Margarine

(other optional toppings include soy sauce, melted chocolate, melted caramels)

#### EQUIPMENT

Open Fire

String

Tin Foil

Long cooking stick

#### DIRECTIONS:

1. Cut an 18" x 18" square of heavy duty or doubled regular tin foil for each Scout.
2. Place 1 teaspoon of oil and one tablespoon of popcorn in the center of each of the tin foil squares.
3. Bring the tin foil corners to the center to make a pouch. Seal the edges by folding, but allow room for the popcorn to pop.
4. Tie each pouch to a long stick with a string and hold the pouch over the hot coals.
5. Shake constantly until all the corn has popped.
6. Season with salt and margarine or any other optional, desired toppings.



## **Rice Pudding**

### **Quantity Serves: 8 Scouts**

#### **INGREDIENTS:**

2 cups rice, COOKED  
4 Cup milk  
½ cup brown sugar  
½ teaspoon cinnamon  
½ cup raisins  
2 eggs, beaten  
Pinch of salt  
1 teaspoon vanilla

#### **EQUIPMENT**

Dutch oven  
Mixing bowl  
Large spoon  
Charcoal starter  
Charcoal

#### **DIRECTIONS:**

1. Mix all ingredients in a mixing bowl.
2. Grease the interior of a dutch oven. Pour ingredients into dutch oven.
3. There should be 1" of air space between the top of the ingredients and the bottom of the lid of the Dutch oven so that the milk does not scorch.
4. Cover the dutch oven with lid. Place coals on top and around the bottom of the dutch oven and bake for about 30 minutes. (Enough coals for about 325 degrees.)
5. CAREFULLY remove lid and stir the rice up from the bottom of the dutch oven. Replace lid and continue baking for about another 20 minutes.

## S'Mores

### Quantity Serves: 8 Scouts

#### INGREDIENTS:

1 bag marshmallows  
1 box graham crackers  
1 package of large chocolate bar (segments)

#### EQUIPMENT

Open Fire  
Tin Foil (optional for Variation)

#### DIRECTIONS:

1. Each Scout roasts a marshmallow on a stick over the warm coals of a campfire.
2. When "done" place the marshmallow between two sections of half a graham cracker along with a piece of the chocolate. (The hot marshmallow melts the chocolate.)

#### VARIATION USING TIN FOIL:

Same ingredients. Take a square section of tinfoil and place the exact same ingredients together as described above – the marshmallow is NOT roasted but rather, straight out of the bag. Fold the tin foil around the s'more to make a packet. Place the tin foil wrapped s'more on a cooking grate over the warm coals of a campfire for 3 minutes. (The marshmallow melts and the chocolate melts and it is a delicious gooey delight!)

**Philmont Grace**

For food, for raiment  
For life, for opportunity  
For friendship and fellowship  
We thank thee, O Lord

**Northern Tier Grace**

For food, for raiment,  
For life and opportunity,  
For sun and rain,  
For water and portage trails,  
For friendship and fellow ship,  
We thank thee, Oh Lord. Amen.

**World Hunger Grace**

For food in a world where many walk in hunger,  
For faith in a world where many walk in fear,  
For friends in a world where many walk alone,  
We give Thee humble thanks, Oh, Lord.

**Camp Rainey Grace**

Through the spirit of camping, may you bless this food, Great  
Creator.  
May it keep us strong and steadfast,  
In service, devotion, and conservation,  
For the tranquility of these hills.  
Amen

**God is Great**

God is great and God is good  
God is good, God is good.  
Let us thank him for this food. Amen.

