



BOY SCOUTS OF AMERICA

TROOP 354 PATROL COOKING SUGGESTIONS

August 2009

Coal-Temperature Conversion Chart

Diameter size of Dutch oven	charcoal required	325°	350°	375°	400°	425°	450°
8"	total briquettes	15	16	17	18	19	20
	Coals on top	10	11	11	12	13	14
	Coals underneath	5	5	6	6	6	6
10"	total briquettes	19	21	23	25	27	29
	Coals on top	13	14	16	17	18	19
	Coals underneath	6	7	7	8	9	10
12"	total briquettes	23	25	27	29	31	22
	Coals on top	16	17	18	19	21	22
	Coals underneath	7	8	9	10	10	11
14"	total briquettes	30	32	34	36	38	40
	Coals on top	20	21	22	24	25	26
	Coals underneath	10	11	19	12	13	14
16"	total briquettes	37	39	41	43	45	47
	Coals on top	25	26	27	28	29	30
	Coals underneath	12	13	14	15	16	17

Dutch oven tips

- Avoid raising the lid while baking because heat is quickly lost.
- When removing lid, do so very slowly and carefully to avoid spilling coals/ash into the food.
- Intense heat is transferred through the walls of the oven even where there are no coals. To keep food from charring, keep coals from touching the sides and avoid stacking food so high it touches the top lid.
- To help prevent hot spots and burned spots, rotate the Dutch oven 1/4 turn every 15 minutes...also rotate the lid 1/4 turn without removing it.
- Don't put coals on moist soil, it will suck the heat out of the coals. Consider using a metal tray or fireproof surface for the coals.
- In windy conditions, make a screen of aluminum foil and shape it around the Dutch oven to help maintain its heat and prevent the coals from burning out too quickly.

- Always have plenty of charcoal.
- When stirring a Dutch oven, use wooden spoons as metal ones will scratch the seasoned surfaces inside.
- When baking, you can use a baking pan inside a Dutch oven, but make 3-4 marble sized balls of aluminum foil and put them under the baking pan inside the oven to keep the baking pan off the bottom slightly and allow the heat to wrap around the inside pan.

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BLACK SWAMP BREAKFAST

Ingredients

1-2 pounds of bacon (depending on how many people will be eating)
5-6 Large potatoes
1 Dozen Eggs

Equipment

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

Instructions

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

BREAKFAST BURRITOS

Ingredients

1 lb of sausage
3 or 4 potatoes
1 stick of butter
6 eggs
1 tomato
1 package of cheese (any kind)
1 or 2 packages of burrito shells

Equipment

1 large frying pan
1 small frying pan
1 spatula or large spoon
1 propane stove or (open fire)

Instructions

Put half of stick of butter, sausage, and potatoes in large frying pan. Cook until potatoes are done. Then add eggs when eggs are done let it simmer until burrito shell is warmed up in small frying pan. Dice up tomatoes and cut slices of cheese in half.

PUT WARM BURRITO SHELLS FLAT ON A PLATE.

Put slice of cheese in the middle of burrito shell. Then put mixture from large pan (in a small dose) on top of cheese. Fold burrito shell from bottom till halfway. Then fold sides in an put tomatoes on top. You have breakfast.

BREAKFAST TACOS!!!!!!!!!!

Ingredients

1lb of Jimmy Dean Sausage
6 Large Eggs
1 bag Of cheddar Cheese

Equipment

1 medium sized frying pan
1 Large spatula

Instructions Crack Eggs Into Frying pan When done put Sausage into with it. Let cook until done; put cheese over to melt

DUTCH OVEN EGG CASSEROLE

Serves 12

Ingredients

18 eggs (whisked)
1 quart half-and-half
1 cup milk
2 teaspoons salt
1/4 teaspoon pepper
2 teaspoons dry mustard
1 teaspoon Worchester or A-1 Sauce

2 pounds diced ham
2 cups (1 package) cheddar cheese
1 15 oz container bread crumbs

Equipment:

Whisk
Large bowl
Dutch Oven

Instructions

Combine all ingredients in a large bowl. Mix well. Grease a Dutch oven and pre-heat it. Using 11 coals under and 21 briquettes on the lid, bake for 45 minutes to 1 hour, refreshing coals as required. Rotate 1/4 turn every 15 minutes! When ready to serve, it will have risen slightly and have a golden brown top.

CAMPERS OMELET

Ingredients

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

Equipment

Pan
Spatula
Wisk or fork(to scramble)
Bowl

Instructions

Fry bacon(or any other meat) in pan.

Scramble all ingredients in bowl.

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

SAUSAGE & GRAVY

Ingredients

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

Equipment

grilling pan
measuring spoons
& cups
saucepan

Instructions

Brown sausage, take out with slotted spoon and set aside.

Melt butter in same pan. Stir in flour. as soon as this is mixed add milk. stir till thickens, add sausage & drippings. salt an pepper to taste. and a bit of seasoning salt to taste.

EGGS IN THE BAG

Ingredients

1-2 eggs per person (depending on how much this person likes eggs)
1/2 cup or 3-5 large slices of cheese
1/4 cup chopped onions
1/4 cup chopped green bell peppers

Equipment

1 small **heavy duty freezer bag with a ZIPPER!!**
a pot large enough to boil 6-8 cups of water
1 hot campfire

Instructions: Break the egg outside of the bag. Put the egg in the bag. Squash the egg until the yolk & egg white are mixed together. Put in your onions, green bell peppers and cheese. mix well. Make sure you have **FIRMLY SECURED** the bag **CLOSED**. **DROP INTO BOILING WATER UNTIL THE EGG IS NO LONGER RUNNY.** this usually takes about 5-7 minutes

OMELETS IN A BAG

Ingredients

2-3 eggs per omelet
Diced ham
onion
green pepper
cheese

Equipment

1 pot of boiling water
1 "Ziplock" bag (heavy duty freezer)

Instructions

Put ingredients you want in bag with the eggs. Mix it all together. Close ziplock after removing all the extra air. Place in hot water until done. Keep from being on the side to much as the bag may melt. Also be sure to use a good bag and not a cheep one. The cheep ones will break in the water. It comes out looking just like one fried in a pan without all the fat.

EGGS IN A BASKET (ONE PAN)

Ingredients

slice of bread,
one egg, and butter

Equipment

a frying pan and circular cookie cutter or
screw on jar lid
Spatula

Instructions

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

IMPOSSIBLE BREAKFAST PIE

Ingredients

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

1/4 tsp salt
1/8 tsp pepper
1/4 c shredded Cheddar cheese (1 oz)

Equipment

Dutch Oven
Charcoal
Large pot

Instructions

Brown meat and onion, stirring occasionally, in Dutch oven. Drain. Mix meat, potatoes, and 1 cup Cheddar cheese. Combine remaining ingredients except 1/4 cup Cheddar cheese with fork until smooth. Pour into Dutch oven.

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

BREAKFAST BURRITOS

Ingredients

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

Equipment

Frying pans,
stove (camp fire)
spatula

Instructions

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

Comment It's fast, each person makes it the way he likes it and the only clean up is the frying pans.

MOUNTAIN MAN BREAKFAST

serves 6-8

Ingredients

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

Equipment

Large frying pan or Dutch oven
Spatula

Instructions

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

Comments

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

SAUSAGE CASSEROLE serves 8-10

Ingredients

1 pound sausage
1 - 30oz package hash browns (thawed)
1 small bunch green onions
1 green pepper
2 cups (1 pkg) shredded cheddar cheese

½ cup milk
12 large eggs
Salt/pepper/hot sauce to taste.

Equipment:

Dutch oven
mixing bowl

Instructions

Brown sausage and crumble/chop it up, set aside.

Line the bottom of the Dutch oven with the hash browns, lightly pressing them down. Place optional vegetables on top of the hash browns. Spread sausage over the top of that. Sprinkle cheese over the sausage. Whisk the eggs and milk in a bowl and pour over the top so that everything gets covered. Cook using 10 coals underneath and 17 on top for 1 hour or until the eggs set. Replenish the coals when needed and don't forget to rotate the Dutch oven 1/4 turn every 15 minutes. When done, let stand for several minutes and then season to taste.

BREAKFAST PIZZA serves 6-8

Ingredients

1 pound cooked sausage
1 8oz container refrigerated crescent rolls.
2 green peppers
1 cup shredded cheese
1 cup shredded hash browns (thawed)

3 eggs
½ teaspoon salt
3 tablespoons milk
1 teaspoon pepper
3 tablespoons grated Parmesan cheese

Instructions

Brown sausage and crumble/chop it up, set aside.

Line bottom of Dutch Oven with aluminum foil and spray with cooking spray. Unroll crescent roll dough and flatten evenly across the top of the foil. Spread sausage, peppers, cheese and hash browns over the top of the dough. Whisk the eggs, salt and pepper and pour this over the top. Sprinkle Parmesan cheese on top of the eggs. Use 10 coals under and 12 on top of Dutch oven and bake for about 25 minutes until eggs are firm.

HEARTY SATURDAY BREAKFAST serves 8

Ingredients

1 pound sausage
1 chopped green onion
1 small can mushrooms/stems/pieces
2 medium diced tomatoes
2 cups shredded cheese
1 cup pancake mix
1 dozen eggs

1 teaspoon oregano
½ teaspoon salt
½ teaspoon pepper

Equipment

Dutch oven
mixing bowl
cooking spray

Instructions:

Brown sausage and crumble it. Grease/spray a Dutch oven. Mix sausage onions, and tomatoes in the Dutch oven. Blend cheese into mixture. In a mixing bowl whisk together the remaining ingredients and pour over the top of items in the Dutch oven. Use 8 coals under and 17 coals on top and bake for 35 minutes or until the top of the mixture is firm and lightly browned.

LAGUNA BEACH SCRAMBLED EGGS serves 2

Ingredients

2 Tablespoons butter
3 eggs
2 Tablespoons water
2/3 cup cottage cheese
1/3 cup grated cheese (your choice)
Salt and pepper

Equipment:

Frying pan
mixing bowl
spatula

Instructions: Melt butter in frying pan. While butter is melting, whisk eggs and water in bowl. Spread cottage cheese in the frying pan and bring to a simmer over low heat. Add cheese and stir. Once cheese begins to simmer once more, add eggs and stir constantly. Once eggs set, serve.

SAUSAGE BISCUITS AND GRAVY serves 8

Ingredients:

4 ½ cups Bisquick
1 1/3 cup milk
½ cup flour (to work dough)
2 pounds sausage
2 tablespoons vegetable oil
2/3 cup flour
5 cups milk
salt and pepper to taste

Equipment

Dutch oven
Large frying pan
Gallon-size freezer bags
spatulas
cooking spray

Instructions:

Grease a Dutch oven. Pour Bisquick and 1 1/3 cup milk into a ziplock freezer bag and knead. Put a small amount of flour in your hands and rub together. From the ziplock bag remove a dough piece about the size of a pool ball and form a patty about 3/4 inch thick and 2 inches in diameter. Using the same process, make a total of 12 biszuites and arrange them in the greased Dutch oven.

Bake biscuits using 8 coals under and 17 coals on top. Cook about 20-25 minutes until they are golden brown.

While biscuits bake, begin to make gravy by pouring oil into a heated skillet and browning the sausage. Add flour to the skillet and stir well. Blend in milk, stirring as the gravy comes to a slow boil. Gravy is ready once it thickens. If it becomes too thick, add more milk or water. Add salt and pepper to taste.

Crumble each biscuit or slice them in half and cover with gravy to serve.

FRIED BREAD AND EGGS serves one person – multiply ingredients for more

Ingredients:

2-3 slices of caraway rye bread:
2 Tablespoons butter
2 eggs

Equipment

Fry pan
Spatula

Instructions:

Cut bread into strips as wide as they are thick. Fry the strips in butter until they are golden brown. Break eggs over the bread strip and scramble them together. Good!
This is a great winter campout breakfast.

BREAKFAST SANDWICHES

serves 6

Ingredients:

6 eggs
½ teaspoon vanilla
1 cup milk
12 slices bread
peanut butter (jelly?)
butter
syrup

Equipment:

Large frying pan
medium mixing bowl
spatula
knife
whisk

Instructions: In medium sized bowl, whisk eggs, vanilla and milk. Make 6 sandwiches using bread and peanut butter. Dip each sandwich in egg mixture. Melt butter in large skillet and fry both sides of each sandwich until brown. Cover with syrup and enjoy!

CRUNCHY FRENCH TOAST

serves 6

Ingredients:

1 small box cornflakes
6 eggs
½ teaspoon vanilla
1 cup milk
3 tablespoons butter
12 slices bread
syrup

Equipment:

Large frying pan
medium mixing bowl
large bowl
spatula
whisk

Instructions: Crush cornflakes in a large bowl. In medium bowl whisk eggs, vanilla and milk. Melt butter in skillet/frying pan. Dip each slice of bread in egg batter, then into cornflakes. Fry both sides of each slice until brown. Serve with syrup.

AWESOME CHICKEN FOIL DINNERS

Ingredients

For each foil dinner:

1 boneless skinless chicken breast
1 potato, washed & sliced
sliced onion
3-4 fresh mushrooms, washed & sliced
6-8 stalks fresh asparagus, tough ends
snapped off
salt, pepper, etc. as desired

Equipment

Heavy duty aluminum foil
sharp paring knife
hot coals

Instructions

Place the chicken breast on a large square of foil. Season chicken and add layers of sliced potato, mushrooms, onions and top with asparagus stalks. Wrap dinner 'butcher-style' and place chicken-side-down on hot coals, turning after about 20 minutes. After another 10 minutes or so, unwrap one dinner and slice chicken to test for doneness. If chicken is fully cooked - dig in!

BOY SCOUT PIZZAS

Ingredients

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

Equipment

Dutch Oven or Metal Box Oven
Flat Cookie Sheets
Pot Holders
Hot Coals

Instructions

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

DUTCH OVEN PIZZA

Ingredients

2 boxes pizza mix w/ sauce
1 lb mozzarella cheese
1 lb pepperoni (or your favorite topping)

Equipment

Large Dutch Oven
Heavy Duty Aluminum Foil

Instructions

Prepare coals. Line Dutch Oven with heavy duty foil.
Mix pizza dough per instructions on box; Spread dough evenly in bottom of Dutch Oven. Layer with sauce, pepperoni & cheese.
Cover Dutch oven, place on coals, put several coals on top. Cook for 15-20 minutes.
Better than take out!

Comment Do not use too many coals or you can easily burn the crust. Rotate!

You can also buy pre-made pizza dough in the biscuit section of the grocery store and spread it on the bottom of the Dutch oven.

CAJUN GUMBO

Ingredients

1 pkg. Lipton Rice & Beans Cajun Style
1 can Swanson's white chicken meat
1/2 pkg. Kilbasa Sausage
1 Tbsp. Molly Mcbutter
Tony's Creole Seasoning to taste

2 cups Water

Equipment

2-quart pot
Backpacking stove

Instructions

In a 2 quart pot mix the Rice Mix, Chicken Meat, Sausage, Butter (Optional), Seasoning, and Water. Bring to a boil and reduce heat. Cook until desired consistency. This can be served as a soup by adding more water. Remember the spicier the better!

SCOUTMASTER'S REVENGE

serves 6-8

2 cans pork and beans
1 cup brown sugar

1/2 cup ketchup
8 hot dogs

Instructions: Use one medium cooking pot. Drain liquid from pork and beans and put into pot over medium heat. Add brown sugar and ketchup. Cut up hot dogs and add to the mixture. Heat and serve. Stay outside and away from flames for at least 3 hours!

CAMPFIRE STEW or SLOPPY JOES

Ingredients

Hamburger
Hamburger buns
Vegetable soup

Equipment

Large frying pan
can opener

Instructions Brown hamburger, drain fat; Add veg soup, Let simmer for several minutes.

SKILLET SLIME

Ingredients

2# Kielbasa sausage,
1 lg. onion,
6 carrots (cleaned)
3 or 4 peeled medium potatoes,
1 head broccoli,
½ tsp. garlic
½ cup vegetable. oil,
salt and pepper to taste,
1 tsp. Worcestershire or ½ cup steak
sauce.

Equipment

a large skillet (12"),
a wooden spatula,
potato peeler,
paring knife,
cooking oil.

Instructions

Slice carrots and add to heated oil over medium flame. Cube potatoes and add to carrots when they start to turn slightly yellow around edges. Add salt, pepper, and garlic. Chop onions and add them when potatoes begin to tender.

Cover with lid, lower heat and simmer for 10 minutes. Slice sausage and add to the skillet, stir and re-cover for about five minutes. Break apart broccoli into small flowers and chop part of the stalks if desired, add to the mixture and cover. Simmer for five minutes and add liquid (Worcestershire or Steak Sauce), stir well, cover and remove from heat. Let stand for about five minutes before serving. My Scouts go nuts over this and some of them even like to add a little Bar-B-Q sauce after they get it on their plates. Serve with a campfire bread and some bug juice, it's everything but the dessert!

CHICKEN AND SAUSAGE CREOLE

Ingredients

1 to 2 pounds of chicken tenders (or thighs and legs if you like)
1 to 2 pounds of smoked sausage
2 onions, diced
2 bell peppers, diced
2 stalks of celery, diced
green onions to taste (3 or 4)
parsley to taste (good handfull)
two or three cloves garlic (more if you like)
2-15 oz. cans cajun-style crushed tomatoes (ro-tel can be used here)
1-15 oz. can of tomato sauce
hot sauce to taste
Tony's seasonings (when it is salty enough, then you need no more)
plain tap water (or chicken stock if you have it available)
olive oil
flour

Equipment

Dutch oven

Instructions

Dip chicken in mixture of flour and tony's seasonings - saute in olive oil until just browned. remove and drain chicken. add more flour and oil and make a dark roux. add onions, peppers, celery and saute for few minutes. add tomatoes and tomato sauce. add the chicken and sausage. add enough water to cover the vegetables and meats.(it will cook down and you may have to add more anyway). add remainder of spices. let it come to a boil and then turn down to simmer. let it simmer as long as you can. taste best when done for 3 or 4 hours. add water as needed to prevent sticking. Serve over cooked rice.

CHOP SUEY

serves 4

Ingredients

1lb raw Hamburg.
1 Small can of peas.
1 small can of tomatoes.
1 small box of spaghetti.
2or3 small onions.
1 stalk of celery.

Equipment

Dutch oven,
big spoon
Camp Stove.

Instructions

Break up raw hamburg, place in bottom of Dutch oven, add peas, juice and all tomatoes, spaghetti, onions cut up, celery. cook 1hr slowly.

AMERICAN CHOP-SUEY

Ingredients

1 to 1 1/2 pound Ground Beef
1 Large Onion, peeled, cut into slivers
1- 40 ounce can Franco-American spaghetti
Garlic powder,
Salt and Pepper

Equipment

Large skillet
Knife
spoon
can opener

Instructions

Brown ground beef in skillet. Remove beef to bowl. Pour off excess grease, leaving about 2 tablespoons. Brown onions until soft. Add beef, garlic powder, and heat through. Add Spaghetti and spices to taste, simmer at least 5 minutes to let flavors combine.

COCA-COLA CHICKEN serves 6

Ingredients

frozen Skinless/Boneless Chicken Breasts
or package of chicken wings/legs
Large Bottle of Coca-Cola
Large Bottle of Catsup

Equipment

Dutch Oven
Charcoal or other means of heating oven
Wood Spoon

Instructions

After heating charcoal, line oven and add catsup and pop. Stir these to form a sauce. Add Chicken, cover, and let sit. Stir Every half hour. Cook for at least an hour at 350 degrees. Replenish coals after 1/2 hour.

GARBAGE serves 6

Ingredients

1lb. Ground beef,
Four cans Veg-All mixed vegetables,
four cans Franco American Spaghetti,
1/4 cup Catsup,
Salt and pepper to taste,
1/4 onion

Equipment

Dutch oven ,
can opener,
spoon,

Instructions

Brown ground beef with onion, add can goods and catsup, salt and pepper to taste. Cook about 20 minutes.

GOOP

serves 6

Ingredients

1 pound ground meat, beef turkey,
venison, or whatever you have on hand
1 large onion, chopped
1 can cream of mushroom soup
1 can tomato soup

2 cups cooked macaroni
sharp cheddar cheese, shredded

Equipment

Dutch oven

Instructions

Cook ground meat & onion in 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 til cheese is melted.

GOULACH

Ingredients

2 lbs. of ground hamburger,
1 package of Italian sausage,
4 soup sized cans of Italian tomato
sauce, your choice,
2 small cans of tomato paste
1 very large box of noodles (what ever
kind floats your boat!)
WATER!
Spices: Garlic, Oregano; be creative

Equipment

1 Dutch oven, or pot,
1 large spoon to stir with,
a can opener,

Instructions

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

Comment

Try cooking this at home once or twice to get the amount of water right.
Add Italian bread to enhance the meal. Throw on some cheese to make it better.

CLEAN the pot right away or you will regret it! This makes a great cold weather meal!

HAM & POTATOES AU GRATIN – DUTCH OVEN RECIPE

Serves: 8 Coals: 31, 21 top - 10 bottom

Ingredients

1-1/2 c Cooked Ham, Diced
2 c Milk
3 c Potatoes, Diced
Seasoned Salt and Pepper

4 tbs Margarine
1/2 c Grated Cheese
1 onion, minced
2 tbs Fine bread crumbs
3 tbs Flour

Instructions

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

HOBO MEAL

Ingredients

1 chicken breast per scout
coin carrots
sliced potatoes
sliced onions
Italian dressing to sprinkle

Equipment

heavy duty foil
tongs

Instructions

Place ingredients in a double layer of heavy duty aluminum foil and bake over charcoal for 15 minutes each side. Comment: Add other veggies as per your preferences

ITALIAN CHICKEN

Ingredients

5 lbs of Cut up Chicken (Leg quarters work the best)
1 Bottle (12-15oz) of cheap Italian Dressing

Equipment

Dutch Oven
Aluminum Foil

Instructions

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

Comments

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

CHICKEN AND DUMPLINGS – DUTCH OVEN RECIPE

Serves: 6 Coals: 18, 13 top - 5 bottom

Ingredients

1 envelope chicken noodle soup mix (NOT single serving size)
1 6-1/2 oz can boned chicken
1 small can mixed vegetables
Buttermilk biscuit mix

Instructions

Mix soup mix with about half the normal water, add boned chicken and vegetables, bring to a boil. Mix biscuit mix and drop by spoonfuls on the chicken mix. Cover tightly and SIMMER (not too hot) until dumplings are done (usually takes 12-20 minutes).

EASY CHICKEN DINNER – DUTCH OVEN RECIPE

Serves: 8 Coals: 29, 19 top - 10 bottom

Ingredients

2 Chickens
Flour
Seasonings
Potatoes
Carrots

Instructions: Cut vegetables and potatoes into small pieces for eating. Cut chicken into 8 parts. Skin chicken. Mix flour and seasonings in plastic bag. Place 2 chicken parts at a time in bag and shake. Remove chicken from bag when coated and repeat until all chicken is coated. Place potatoes in bag and shake. Remove potatoes from bag. Put about 1/2 inch of oil in Dutch oven and place on coals. When oil is hot, add chicken and completely brown on all sides. Remove chicken from pot and drain excess oil from pot. Put chicken back in pot. Add approximately 1/4 inch of warm water. Place potatoes and carrots over chicken. Cover pot and place back on coals. Cook for 1 hour or until chicken is tender. Check periodically to ensure there is always a small amount of moisture in the Dutch oven.

CLAM CHOWDER serves 6

Ingredients:

6 cups water	1 - 10 oz can clams (do not drain)
1 large can creamy potato soup	1 can corn (do not drain)

Instructions: Bring water to a boil. Add soup. Reduce to a simmer and cook until potatoes are soft. Add the rest of the ingredients and simmer for 15 minutes. Add salt/pepper to taste.

BAKED BRATS

serves 8-10

Ingredients

2 pounds brats chopped into bite size pieces
2 pounds potatoes, peeled and thin sliced
2 pounds unpeeled baking apples*, cored and sliced into thin wedges
2 teaspoons salt
½ teaspoon pepper
1 teaspoon thyme

Brown brats in Dutch oven over 25 coals, stirring. Add remaining ingredients. Keep 8 coals under the oven, the other 17 on top. Bake 45 minutes until potatoes are tender.. Rotate oven every 15 minutes and refresh coals as needed.

* baking apples include Granny Smith, Golden Delicious, McIntosh and Rome.

MEAT LOAF – DUTCH OVEN RECIPE

Serves: 10 Coals:25, 17 top - 8 bottom

Ingredients

3 lb ground beef
1 -1/2 c quick oats
2 eggs
1 tsp sage
1/2 tsp pepper
1/2 tsp onion powder
6 Tbs brown sugar
1/2 c ketchup
1/2 tsp nutmeg
2 tsp mustard

Instructions

Line Dutch oven with aluminum foil. Mix beef, oats, eggs, sage, pepper, & onion powder and place in Dutch oven. Bake 45 minutes, covered. Mix remaining ingredients to form a sauce and pour over meat loaf after 45 minutes of baking, continue baking for 15 more minutes.

SHEPARD'S PIE

Ingredients

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

Equipment

Dutch oven
spatula
charcoal
tin foil
pair of gloves

Instructions

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

SWISS CUBED STEAK – DUTCH OVEN RECIPE

Serves: 10 Coals: 18, 13 top - 5 bottom

Ingredients

5 lbs cubed steak
3 stalks celery, chopped
3 Tbs butter
1/4 c ketchup
2 - 10 oz can tomato soup
2 - 10 oz can water
1 tsp salt
1 onion, sliced

Instructions: Brown cubed steak in butter. Add remaining ingredients. Simmer 1 1/4 hours.

BASIC FISH CHOWDER

Ingredients

2 oz diced cooked bacon
2 onions sliced
1 13oz can evaporated milk
3 potatoes, diced
6 fish fillets, cut in 1 inch pieces

1 tsp salt
generous dash of pepper
1 Tbs butter or margarine

Equipment

Dutch oven

Instructions

Brown onions and potatoes in bacon grease. Add one quart of water and simmer 10 minutes. Add fish and simmer 5 minutes. Add milk, salt, and pepper and top with butter at last minute. Serve.

DUTCH OVEN LASAGNA

Ingredients

1 #10 spaghetti sauce
5 lbs hamburger
3 lbs hot sausage
5 lbs mozzarella cheese
2 large containers of cottage cheese

6 eggs
2 lbs lasagna noodles

Equipment

Dutch oven
10" skillet
large pot

Instructions

brown meat, drain, set aside
mix cottage cheese and eggs and set aside
boil noodles

Building the lasagna:

in layers place meat, cheeses, & noodles
when Dutch oven is about full pour in spaghetti sauce
put remaining cheese on top
cover and cook about 45 min on charcoal or hot coals, top & bottom
serve with garlic bread
serves about 12 hungry scouts

Comment

Can add hot peppers if desired – also good if served with jalapeno pepper biscuits.

SWAMPED PIG serves 6

Ingredients:

6 pork chops
1 can condensed cream of mushroom or cream of chicken soup
1 can milk (use soup can)
1 cup long-grain rice
1 small onion, finely chopped
1 stalk celery, finely chopped
1 clove garlic or ½ tsp garlic
½ teaspoon salt

Instructions: Mix all ingredients in a Dutch oven, adding the pork chops last, but making sure they are coated. Use 9 coals under and 18 coals on top of the oven, cook for about 1 hour. Rotate oven every 15 minutes and refresh coals as needed.

HOT DUTCH OVEN CHICKEN serves 5

Ingredients

4 lbs. chicken cut up
2 cans cream of mushroom soup
1.5 cups rice
1/2 cup water
oil

garlic 2 cloves
1/4 t. hot sauce

Equipment

Dutch oven

Instructions

Grill chicken in bottom of oven with oil and garlic until brown. Add rest of ingredients; mix. Cover and cook 45 min in hot coals.

PARMESAN CHICKEN

Ingredients

Skinless, boneless chicken for each person.
2 26oz cans Spaghetti sauce or large jar.
1lb Grated mozzarella.
Country Pasta Egg Noodles

Equipment

Dutch Oven

Instructions

Heat Dutch Oven with coals on top and bottom. Place chicken in oven. Cook for a few minutes on each side. (Meat will begin to turn white) Pour sauce over chicken. Cook for 30 to 45 minutes stirring frequently. While chicken cooks, put noodles on to boil. Cook according to directions or until soft. Take oven off bottom heat. Take cheese and cover top of meat and sauce. Replace lid and allow to melt cheese. Place noodles on plate and cover with chicken, sauce, and cheese. Season to taste.

SALSA CHICKEN FOIL DINNER

Ingredients:

1 boneless chicken breast
1/3 cup salsa

1 carrot thinly sliced
1 potato thinly sliced
salt and pepper to taste

Instructions: Grease large sheet of heavy duty aluminum foil. Add ingredients. Seal all in foil. Place on grill or in fire for about 20 minutes or until chicken done.

CHICKEN FOIL DINNER

serves 2 each

Ingredients:

4 pre-cooked chicken tender strips	salt and pepper
1 can baby green peas (do not drain)	HEAVY DUTY ALUMINUM FOIL
1 cup instant rice	CAMPFIRE
½ can condensed mushroom soup	

Instructions: Using a large sheet of aluminum foil, bring the opposite ends together, creating a bowl or pot shape with the open end up. Place the chicken strips, peas (with water) and rice in foil pouch. Add mushroom soup. Firmly seal open ends. Place pouch on hot coals with folded ends upwards. Make a small slit for steam to escape. Cook for 15-20 minutes. Salt and pepper to taste.

WOOD BADGE JAMBALAYA

serves 8-9

Ingredients:

2 cups Uncle Bens Converted Rice	½ cup parsley flakes
2 pounds shelled shrimp	1 bunch green onions and tops, chopped
1 can condensed French onion soup	1 green pepper, chopped
1 can beef broth	1 Tablespoon thyme
2 cans water	1 teaspoon pepper
1 pound smoked sausage, sliced	½ teaspoon garlic powder
1 - 8oz can tomato sauce	

Instructions: Mix all in a Dutch oven. Bake using 8 coals under and 17 on the top for 1 ¼ to 1 ½ hours. Stir after 45 minutes. Refresh coals as needed. Remember to rotate the oven every 15 minutes. Meal is ready when the rice is tender.

PIZZA GRINDERS

Ingredients

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

Equipment

Dutch oven or Camp Oven,
tin foil,
tongs

Instructions

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

Comment

Serve with potato chips or salad. Makes a great quick lunch that the boys will enjoy.

COCA-COLA BABY RIBS serves 8

Ingredients:

3 racks of baby backed ribs
5 (18 ounce) jars of Sweet Baby Rays barbeque sauce
1 can Coke (not diet)

Instructions: Separate ribs between the bones. Put everything in a Dutch oven. Place 15 coals under and 10 coals on top of the Dutch oven. Simmer for 1 ½ hours until meat is tender. Rotate oven every 15 minutes and refresh coals as needed. Have plenty of napkins handy!

DUTCH OVEN POT ROAST serves 6-8

Ingredients:

3 pound pot roast
4 large potatoes cubed

2 onions sliced large
2 pounds baby carrots
salt and pepper

Instructions: place roast in center of Dutch oven and put vegetables around it, being careful not to touch the sides or top. Sprinkle salt and pepper over all. Roast in Dutch oven with 8 coals under and 17 on top. Rotate oven every 15 minutes. Refresh coals as needed. Cook about 1 to 1 ½ hours.

TROOP 84 BEEF STEW

Ingredients

Stew Beef,
Potatoes,
Baby carrots,
onion
Bisquick,
water.

Equipment

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

Instructions

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

Comment

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

DUTCH OVEN CORN BREAD

serves 10

Ingredients:

4 (6.5 oz) Betty Crocker corn bread mix
8 eggs
1 can sweet creamed corn

1 - 14 oz can sweet condensed milk

Equipment:

cooking spray/Dutch oven

Instructions: grease well a Dutch oven. Mix all ingredients. Use 17 coals on lid and 8 underneath the oven, back for about 45 minutes. Rotate oven every 15 minutes.

SCALLOPED POTATOES

Ingredients

Red Potatoes
Yellow Onions
Parmesan Cheese
Butter

Equipment

Heavy Duty foil
Knife

Instructions

- 1) Cut potatoes into thin slices
- 2) Cut onion into 1/4" slices and cut slices into quarters.
- 3) place on half the foil sheet then
- 4) add some butter, top with parmesan cheese
- 5) wrap and place on coals 10-30 minutes according to taste. (Any heating source will do.)

ROASTED CORN

Ingredients

Fresh ear of corn (1 or 2 each person).
Butter
Salt

Equipment

Tin foil (heavy duty best) doubled.

Instructions

Peel husk down to stem like you would a banana. Remove hair. Put two pat's of butter on corn then re-husk. Roll into Tin foil and seal ends. Put into hot coals covered for 20 to 25 minutes, remove, open, shake on salt and enjoy. Be careful, its hot.

Optional Instructions:

Soak the corn in husks in a tub of water for about an hour and throw the corn, husks

and all, onto coals. Rotate occasionally. Ready in about 15 minutes.

CAMPFIRE POTATOES serves 5-6

Ingredients:

2 tablespoons oil	1 medium onion, diced
5 strips bacon	2 cups shredded cheese
6 large potatoes sliced into bite sized bits	salt and pepper
	chives (optional)

Instructions: Heat Dutch oven over 16 coals. Add bacon and fry until crisp. Remove bacon and drain grease. Place potatoes and onion in oven. Add salt and pepper. Move 4 coals to lid and cook with 12 under and 4 on top for 20-30 minutes until potatoes become tender. Crumble bacon on top and add cheese until it melts. Add optional chives as well. Potatoes are ready when cheese melts.

BAKED BANANAS

Ingredients

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

Equipment

Campfire
Tin foil
Tongs
Knife

Instructions

With a knife, cut a 3/4 inch "V" shaped channel into the top (inner part of curve) of the banana and remove peel.

Place mini-marshmallows, nuts, chocolate chips, or what have you in the banana. Replace slice of flesh, so that banana is stuffed. Wrap with tin foil and place in coals of campfire. Banana will lay on its "side", roast each side five minutes. Remove with tongs. Slice through tin foil on "top" of banana, and peel foil back. Enjoy.

BANANA BREAD

Serves 8

Ingredients:

6 large, ripe bananas
1 loaf of bread
1- 14 oz can sweet condensed milk

2 tablespoons butter
½ cup milk or water
1 tablespoon butter to grease oven

Instructions: Slice bananas into small circles and set aside. In a large bowl, tear the bread into small chunks less than 1 inch square. Add all milk and melted butter. With clean hands, thoroughly mix the bread pieces until they stick together. Don't squish them or make the mushy, however. Grease the Dutch oven. Place 1/3 bread onto bottom of oven and spread it to cover the bottom. Add 1/3 of banana slices and then another layer of bread. Alternate layers until all gone. Bake using 17 coals on the lid and 8 coals underneath for about 20 minutes until the top layer turns brown. This bread is good hot or cold.

DUTCH OVEN S'MORES

serves 10

Ingredients:

20 graham crackers
½ stick butter
1 bag mini marshmallows
2 2.6 ounce milk chocolate bars, broken

Instructions: Start 25 coals. Over 8 coals, melt the butter in the Dutch oven. Crumble 10 graham crackers and combine with the melted butter. Cover the butter-cracker mix with a layer of marshmallows and some chocolate pieces, followed by the remainder of the crackers and a layer of marshmallows and the remaining chocolate. Using the 8 coals under the oven, put the other 17 coals on the lid and bake for about 20 minutes until the marshmallows turn golden brown. Rotate oven after about 10 minutes.

DUMP CAKE

Ingredients

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

Equipment

Dutch oven
1 Large Spoon

Instructions

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

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

DUTCH OVEN CHERRY COBBLER

Ingredients

5-9 cans of biscuits,
4-8 cans of cherry pie filling

Equipment

Dutch oven,
Foil

Instructions

- 1) Put foil in bottom of Dutch oven
- 2) Layer bottom of Dutch oven with biscuit dough
- 3) Pour 1-2 cans of cherry filling in
- 4) Layer biscuits
- 5) Continue until top layer is 3-5 inches from the top of the dutch oven. This gives biscuits room.
- 6) Place on fire and put a few coals around the top.

Comment BE CAREFUL NOT TO LET THE BISCUITS BURN! REMEMBER, THERE ARE BISCUITS ON THE BOTTOM! HOT!!!

DARN GOODS

Ingredients

cooking oil,
biscuits or bread dough,
any of several complementary
combinations:
peanut butter and jelly, chocolate and
peanut butter, marshmallows and
chocolate, apple and cheese, caramel
and apple, ham and cheese, pizza
sauce and sausage, ham and egg, etc.

Equipment

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

Instructions

Heat the oil. While heating, flatten dough balls on the palm of your hand. Place a spoonful of any complementary ingredients in center of flattened dough. Fold edges of dough together and pinch them closed, creating a sealed pocket. Drop the Darn Good pocket into the oil and leave it until it turns brown. Remove, coll, and eat!

BLACK FOREST COBLER

Ingredients

1 Chocolate cake mix
1 Cherry pie filling
1-2 Hershey bars

Equipment

Dutch Oven

Instructions

Cherry pie filling in first; then add the cake mix (if your cake mix calls for eggs and or milk by all means add it for a richer texture. It will still work with out it though.)
Mix only if you add eggs and milk. Break up the Hershey bar on top so it will melt.
cooking time approx 45 min.

STUFFED APPLES

Ingredients

1 apple
Brown Sugar
Raisins
bit of butter
Cinnamon

Equipment

Hot coals work best, but its been done
on Coleman stoves as well
Aluminum foil

Instructions

Core the apple and stuff with Brown sugar, cinnamon, raisins, and butter. Wrap in 2 layers of foil (be sure its sealed well) bury under a bed of hot coals. Wait a few minutes and unwrap and eat Comment Nothing better on a winter hike. The apples get all mushy and the BS mixes with the raisins and butter. MMMMM

SUPER SIMPLE SCRUMPTIOUS DOUGHNUTS

Ingredients

Pillsbury biscuit dough,
vegetable oil,
cinnamon & sugar

Equipment

Stove,
medium sized pot,
tongs

Instructions

Put about 4 inches of oil in the pot and heat on the stove, **DO NOT LET IT BOIL!** Roll the dough into a ball the size of a golf ball and put in oil. When golden-brown remove with tongs. If your doughnut is cooked on outside and raw on the inside the oil is too hot. You may try flattening the balls or letting the oil cool. Roll the doughnut in cinnamon and you are ready to eat. Note: some people may like the doughnuts raw on the inside, it's personal preference. You can also roll the doughnuts in powdered sugar or anything else you can think of.

SUGAR COOKIES – DUTCH OVEN RECIPE

Serves: Coals: 29, 19 top - 10 bottom

Ingredients

½ cup softened sugar
½ tsp salt
1 cup sugar

2 tsp baking powder
1 egg
2 cups flour
1/2 tsp vanilla extract

Instructions

Combine butter and sugar, stirring until well mixed. Blend in egg and vanilla. Add remaining ingredients and mix well. Drop onto greased pie tin or aluminum pan. Place on trivet or inverted pie tin in Dutch oven. Bake for 6 to 7 minutes.

CHOCOLATE CHIP COOKIES – DUTCH OVEN RECIPE

Serves: Coals: 25, 17 top - 8 bottom

Ingredients

2 and 1/4 cups all purpose flour
2 eggs
1 c butter, softened
1 (12 oz) bag semi-sweet morsels
3/4 cup sugar
3/4 cup brown sugar

1 tsp vanilla extract

Instructions:

In large bowl, combine butter, sugar, brown sugar, and vanilla extract. Beat until smooth. Beat in egg. Gradually add flour. Stir in chocolate chips. Drop onto ungreased pie tin or aluminum pan. Place on trivet or inverted pie tin in Dutch oven. Bake 10 - 12 minutes.

MONKEY BREAD – DUTCH OVEN RECIPE

Serves: Coals: 25, 17 top - 8 bottom

Ingredients

- 4 cans biscuits
- 1 cup sugar
- 1 cup brown sugar
- 4 Tbs cinnamon
- 1 stick butter

Instructions

Cut biscuits into quarters. Mix sugars and cinnamon in a plastic bag. Drop quarters into bag and coat well. Remove from bag and place in Dutch oven. Melt butter and pour over quarters. Bake 35 minutes.

SURPRISE COFFEE CAKE serves 6-8

Ingredients

- | | |
|-----------------------|-------------------------------|
| 2 1/4 cups flour | 3/4 cup vegetable oil |
| 1/2 teaspoon salt | 1 teaspoon baking soda |
| 1 tablespoon cinnamon | 1 teaspoon baking powder |
| 1 cup brown sugar | 1 egg |
| 3/4 cup white sugar | 1 cup buttermilk |
| | 1 cup chopped nuts (any kind) |

Equipment

- | | | |
|------------|---------------|-------------|
| Dutch oven | Aluminum foil | mixing bowl |
|------------|---------------|-------------|

Instructions

Line Dutch oven with aluminum foil and then spray cooking spray on the aluminum foil. Pre-heat the Dutch oven with 8 coals underneath and 17 coals on the lid. Mix all the ingredients in a mixing bowl except for the nuts. Pour the mixed ingredients into the pre-heated oven and make sure it is even. Add the nuts on top. Return to the coals and cook for 30 minutes.