

Breakfasts

Train Wreck Recipe

Required: Spatula, Skillet, Pot

Preparation: 2 Burners

Ingredients: 1 Package Bacon

1 Package Sausage Links

1 Bag Cubed Hash Browns

12 Eggs

Syrup

Instructions: Cook Bacon and Sausage in skillet.

Put them in the pot and cover with lid to keep warm.

In skillet, cook hash browns until they are crisp on the outside.

Mix in Eggs with done hash browns.

Stir until eggs scramble in with hash browns and are thoroughly cooked.

Add bacon and sausage and stir.

Add syrup as desired.

Serves 6-8 scouts.

Zip-loc Omelette Recipe

Required: large pot

hotdog tongs

huge paperclip

zip-loc baggie for each scout

Ingredients: 2 eggs

grated cheese

ham bits

salt, pepper, other desired spices.

Instructions: Bring water to boil in large pot.

Crack eggs into zip-loc baggie.

Add ham bits.

Add spices.

Close and shake to mix.

Use paper clip to hold tops of all baggies together so they do not melt on the side of the hot pot.

Place baggies into hot water.

Boil until eggs are firm and cooked.

Open baggie and add grated cheese.

Eat right out of baggie.

Simple Breakfast Burritos Recipe

Required: skillet

knife

spatula

Ingredients: 1/4 stick butter or non-stick spray

8 Soft tortillas

8 pre-cooked sausages

2 potatoes, peeled

4 eggs

1/2 cup shredded cheese

salsa

Notes: If cooking for more people, be careful trying to cook too much food all at once in a skillet that is too small.

Instructions: Cut the sausage into small pieces.

Slice and dice the potatoes.

Melt the butter in skillet.

Add sausage and potatoes.

When the potatoes are brown, mix in the eggs.

If you have room, warm the tortillas while cooking the eggs.

Put 1/8th of the eggs in a tortilla.

Sprinkle with cheese and salsa as desired.

Roll up, and devour.

Makes 8 burritos, serving 4 scouts.

Pizza for Breakfast Recipe

Ingredients: 1 tube of Crescent Rolls

1 cup sharp cheddar cheese

1 cup hash browns

1 green onion

1 lb sausage

3 eggs

3 Tbsp red bell pepper

3 Tbsp yellow bell pepper

3 Tbsp milk

3 Tbsp parmesan cheese

1/2 tsp salt

1 tsp pepper

Notes: breakfast

Instructions: Grate the cheese

Thaw the hash browns if they are frozen

Slice the onion

Brown and drain the sausage

Beat the eggs

Dice the peppers

Unroll the crescent rolls and cover the bottom of a 12 inch Dutch Oven with flattened crescent rolls.

Sprinkle sausage, peppers, hash browns, green onion, and cheddar cheese evenly over the rolls.

Mix eggs, milk, salt and pepper in a bowl.

Pour egg mixture into D.O.

Sprinkle parmesan cheese on top.

Bake for 20 minutes at 350 degrees, about 10 briquettes on bottom and 15 on top.

Serves 6-8 scouts.

PECS Breakfast Recipe

Ingredients: 1 lb. pork sausage links or patties

1 box frozen hash browns

12 eggs

1/2 lb. cheddar cheese

salt and pepper

Notes: breakfast

Instructions: Grate cheese.

Preheat dutch oven to 325 degrees.

Cut or tear the sausage into little pieces and dump into D.O.

Stir until sausage is cooked. (or heated if using precooked sausage)

Add hash browns.

Stir and fry until hash browns are browned.

Remove from coals.

Mix eggs and pour over top of potato/sausage base.

Season with salt and pepper.

Cover D.O. and add coals to the lid to cook the eggs from above.

When eggs are cooked, sprinkle cheese, cover and cook for 5 minutes to melt cheese.

Dinners

Taco in a Bag Recipe

A Favorite Recipe

Ingredients: 1 individual Dorito chips bag

1/3 cup hamburger

1/3 cup refried beans

2 Tbsp shredded cheese

salsa

Notes: This is quite a popular meal with the scouts I have around, but it's hard to call it cooking. :-)

Instructions: Cook the hamburger in a skillet.

Heat the beans.

Cut open the end of a bag of chips.

Spoon in some hamburger and beans, sprinkle on cheese, pour in salsa.

If hamburger is cooked at home, this can be a cold lunch with no mess or clean-up.

You can use a can of chili rather than hamburger and beans.

30 Minute Stew Recipe

Required: 1 pot with lid

Ingredients: 1 lb hamburger

2 med potatoes, unpeeled and cut into small pieces

2 Tbsp minced onion

1 1/4 tsp salt

1 tsp instant beef bouillon

2 Tbsp worchestershire sauce

1 16oz can diced tomatoes and juice

1 8oz can cut green beans and juice

Notes: Serves 4

Instructions: Brown hamburger in pot and drain.

Add all other ingredients and stir.

Cover and cook for 30 minutes, stirring occasionally.

Bacon Spuds Recipe

Ingredients: 1 large potato per person

1/3 onion per person

2 or 3 slices bacon per person

salt and pepper

Instructions: Set the dutch oven on coals to heat.

Slice the bacon into small pieces.

Peel and cut onions into 1/8ths and break them apart.

Peel spuds and slice into 1/4 inch thick slices.

Dump the bacon in the D.O. and stir until about half cooked.

Spread the bacon evenly over the bottom of the D.O.

Spread the onions on the bacon.

Pour the spuds on the onions.

Shake quite a bit of salt and pepper on top.

Set the D.O. over a solid bed of coals.

Place the lid on and cover with coals.

Cook for about 45 minutes, turning the D.O. and lid in opposite directions every 10 minutes or so. The bacon grease in the bottom should keep things from burning, but it's fine to check after 20 minutes if you're getting antsy.

The spuds are done when they are tender to a fork.

Barbeque Hamburger Recipe

Ingredients: 3 lb. hamburger

1 large onion, chopped

1 pint ketchup

1 pint tomato juice

3 Tbsp flour

1 Tbsp Worcestershire sauce

1 tsp curry powder

salt and pepper

(optional) cayenne pepper powder or hot sauce for a kick

10 hamburger buns

Instructions: Put dutch oven over hot coals to heat.

Brown hamburger and onion, breaking into small bits and cooking thoroughly.

Drain off grease.

Pour in ketchup, tomato juice, and season with salt and pepper (and cayenne pepper or hot sauce if desired).

Bring to a boil while stirring.

Dissolve flour and curry powder in a cup with worcestershire (what a crazy word!) sauce and enough water to thin the mixture.

Mix into hamburger.

Simmer at about 325 degrees for 2 hours.

Serve 8-12 people on buns

Hamburger buns come in 10 packs, so that works nicely.

Au Gratin Ham and Potatoes Recipe

Ingredients: 4 Tbsp butter or margarine

1 onion

3 Tbsp flour

2 cups milk

Seasoned salt and pepper

1-1/2 cups cooked ham

3 cups potatoes

1/2 cup cheese

2 Tbsp fine bread crumbs

Notes: main course

Instructions: Mince onion.

Dice ham.

Dice potatoes.

Grate cheese.

Preheat dutch oven to 325 degrees.

Melt butter and saute onion until translucent.

Blend in flour.

Gradually add milk, stirring constantly until thickened.

Add pepper and seasoned salt.

Mix in ham and potatoes to coat well.
Sprinkle cheese and bread crumbs on top.
Cover and bake at 400 degrees for 20 minutes.

Chicken and Dumplings Recipe

Ingredients: 2 large envelopes chicken noodle soup mix (not single serving)

1 12 oz. can chicken meat

Buttermilk biscuit mix

Notes: main course

Instructions: Preheat dutch oven to 250 degrees.

Mix soup mix with about half the normal water.

Add chicken and bring to a boil.

Mix biscuit mix and drop by spoonfuls on the chicken soup.

Cover and simmer 30 minutes or until dumplings are done.

Can also add a can of corn, peas and carrots, or mixed vegetables if that sounds good to you.

Chili Mac Recipe

Ingredients: 1 lb hamburger

1 onion, chopped

1 29oz can of diced tomatoes with chili-seasoning, undrained

1 1/2 cup elbow macaroni or other fun shapes

1/2 cup water

1/2 cup cheddar cheese, shredded

Notes: main course

Instructions: When dutch oven is pre-heated to 350 degrees, put in hamburger and onion.

Cook uncovered until hamburger is well browned, stirring often.

Stir in tomatoes, water, and pasta.

Bring to a boil.

Reduce heat to about 250 degrees, cover, and simmer 20 minutes or until pasta is tender.

Sprinkle cheese on each bowl when it is served.

Cornmeal Chili Recipe

Ingredients: 3 lb ground chuck

6 Tbsp chili powder

1 Tbsp oregano

1 Tbsp cumin

1 Tbsp salt

1/2 Tbsp cayenne pepper

1 tsp Tabasco

1 tsp minced garlic

1 1/2 quart water

1/4 cup white corn meal

Notes: main course

Instructions: Preheat dutch oven to 325 degrees.

Brown beef and drain fat.
Add all ingredients except corn meal.
Heat to boiling.
Reduce heat to 250 degrees and simmer covered for 90 minutes.
Skim off excess fat.
Stir in corn meal.
Simmer uncovered for 30 minutes, stirring occasionally

Dutch Oven Pizza Recipe

Ingredients: 1 box Pizza dough mix

1 can pizza sauce

1/2lb mozzarella cheese

1/2lb pepperoni

1 aluminum pie tin

Notes: main course

Serves 2 or 3 people.

Instructions: Prepare the pizza dough per mix directions.

Spread dough inside pie tin and up the sides.

Top with sauce, cheese, pepperoni.

Place 4 pebbles or wads of aluminum foil in d.o. to raise pie tin off bottom.

Set pizza in d.o.

Put d.o. on top of 12 briquettes and cover d.o. with 14 briquettes.

Cook for 15-25 minutes.

Creamy Chicken Rice Recipe

Ingredients: 1 can cream of mushroom soup

1 can cream of celery soup

1 can cream of chicken soup

2 cups white rice

1/2 cup water

1 cut up chicken or 4 breasts

1/2 pkg dry onion soup mix

Notes: main course

Instructions: Preheat dutch oven to 325 degrees.

Pour 3 soups, rice, and water into D.O.

Arrange chicken pieces on top of rice.

Sprinkle onion soup mix on top.

Cook for 1 hour.

Cowboy Stew Recipe

Ingredients: 1 lb. ground beef

1 onion

2 potatoes

1 can peas

1 can green beans
1 can baked beans
1 can tomato soup
1 can corn
1 can diced tomatoes
Chili powder
Nutmeg
1 Bay leaf
Salt and pepper

Notes: main course

Instructions: Cut potatoes into 1 inch cubes.

Dice onion.

Preheat dutch oven to 325 degrees.

Brown ground beef and onion.

Add potatoes and all cans, undrained.

Cook until potatoes are soft.

Add chili powder, nutmeg, bay leaf, salt, and pepper as you prefer and cook 30 minutes more.

HamDogs and Beans Recipe

Required: skillet

Ingredients: 1 lb hamburger

1 package of 8 pre-cooked hotdogs

1 large can of baked beans

8 pita breads or slices of bread

Notes: serves 6-8

Instructions: Brown hamburger in skillet.

Cut hotdogs into slices.

When hamburger is cooked, add hotdog slices and beans.

Stir until hot.

Scoop into pita bread pockets or serve in bowls with a slice of bread to wipe the bowl.

Creamy Chicken Rice Recipe

Ingredients: 1 can cream of mushroom soup

1 can cream of celery soup

1 can cream of chicken soup

2 cups white rice

1/2 cup water

1 cut up chicken or 4 breasts

1/2 pkg dry onion soup mix

Notes: main course

Instructions: Preheat dutch oven to 325 degrees.

Pour 3 soups, rice, and water into D.O.

Arrange chicken pieces on top of rice.

Sprinkle onion soup mix on top.
Cook for 1 hour.

Mexican Macaroni Recipe

Required: 1 skillet

1 pot

2 heat sources

Ingredients: 3 boxes of instant macaroni and cheese

1 lb ground beef

2 cans whole kernel corn

1 package dry taco seasoning

water

Notes: Easy meal for beginners

Instructions: Boil water for macaroni.

Brown hamburger and add seasoning mix and water as instructed on package.

Cook macaroni as instructed on box.

Add strained corn to hamburger and mix until heated.

Add hamburger, corn, and dry cheese mix to macaroni.

Mix thoroughly to distribute cheese mix evenly.

Jambalaya Recipe

Ingredients: 1 lb hot link sausage or kelbasa sausage

2 chopped onions

1 cup chopped parsley

4 cloves chopped garlic

1 15oz can tomatoes

1 tsp thyme

1/2 tsp salt

2 cups rice

2 cups water

1 lb frozen peeled shrimp

Notes: main course

Instructions: Heat dutch oven with coals only underneath.

Cut sausage into 1/2 inch pieces.

Fry sausage and onions in dutch oven until onions are clear.

Add garlic and parsley. Cook until parsley is soft.

Add tomatoes, thyme, salt, water, and rice.

Bring to a boil and stir in shrimp.

Place dutch oven on top of 4 or 5 briquettes (low heat) and place 10 briquettes on lid.

Simmer until rice is tender and shrimp are pink - about 15 minutes.

Serves 4.