

MAIN MEALS

FRANK-A-BOBS

Enough frankfurters for each Scout
Oil
Pineapple chunks
Frankfurter buns

Cut each frank into five pieces. Alternate on skewer or thin stick with pineapple chunks; brush with vegetable oil. Broil over hot coals, turning until browned. Serve on toasted frankfurter rolls.

PEANUT BUTTER PUPS

Enough frankfurters for each Scout
Toothpicks
Bacon

Split frankfurters lengthwise, not cutting all the way through. Spread cut surfaces with peanut butter. Wrap with a strip of bacon, anchoring with toothpicks at each end. Cook on a stick or on a grill over hot coals, turning until bacon is crisp.

KABOBS

Find a long green stick about as thick as a lead pencil; sharpen the thin end. This is your handmade skewer.

Cut into pieces 1/4 pound beef sirloin
Cut into quarters and peel 1 onion
Cut in quarters 1 tomato

Push the meat, onion, and tomato alternately on the stick. Or, try an apple instead of tomato for variety. Broil by holding close to hot coals, turning constantly. Cook until meat is brown and vegetables are tender.

COFFEE CAN STEW WITH DUMPLINGS

Main Meals

Season 1 pound ground beef lightly with salt and pepper

Divide into 4 patties.

Grease four 1 lb. cans

Place in each can:

1 meat patty

3 or 4 thin strips of carrot

3 slices tomato

1/2 cup drained whole kernel corn

Dot with butter. Season with salt and pepper. Cover each can tightly with heavy-duty aluminum foil, molding outer edges firmly against can. Place on grill; cook 20-50 minutes.

To make dumplings: mix in small bowl 1 c. Bisquick, 1/2 c. milk

With hot pads, remove foil covers from cans; drop small spoonfuls of dough into each can. Cover again with foil; cook 15-20 minutes longer. Do not peek!

PIGS IN THE BLANKET

Serves 8

Aluminum foil

Tongs

Gloves

2 pounds frankfurters

2 10-oz. cans canned biscuits

Condiments

Cut at least 16 pieces of aluminum foil about 12" x 16" and fold each piece in half to measure 8" x 12". Open one can of biscuits (open second can when this one is finished). Take one biscuit and one frank and roll the biscuit around the frank. Actually, you will probably do more stretching than rolling, but you should end up with most of the frank, except for the ends, covered.

Seal the frank in the aluminum foil. Fix all franks and biscuits in the same way. Place all sealed franks on the bed of hot coals. Turn every 3-4 minutes. Do not break the foil when you turn. Check one in 10 minutes to determine if the fire is too hot. Check again in another 5 minutes. They should be done now.

QUICK STEW

Main Meals

2-3 lbs. ground beef
1 can pork and beans
1 can vegetable soup
1 t. onion salt

Brown beef in open Dutch oven. Add other ingredients. Cook 15-30 minutes. (6/10 coals)

DUTCH OVEN BEEF STEW

Stew meat
Cut potatoes
Vegetable - cut carrots
Medium onion cut up

Brown meat in Dutch oven. Add 1-2 c. water and simmer for 30 minutes. Cut in potatoes, vegetables, onions. Simmer for 30 minutes or until vegetables are tender.

DUTCH OVEN CHILI DINNER

2-1/2 lbs. hamburger
2 16-ounce cans kidney beans
2 cans tomato soup
2 small onions
4 T. chili powder

Brown meat and onions in Dutch oven. Add beans, soup with 1/2 water indicated on can. Add chili powder and stir. Simmer 35-40 minutes. Stir occasionally. (6/10 coals)

PORCUPINE MEATBALLS - DUTCH OVEN

1-1/2 lbs. ground beef
1/2 c. uncooked rice
3 T. chopped onion
1 beaten egg
1 can tomato soup
1 small green pepper, chopped
Salt and Pepper

Mix meat, rice, 1 T. onion, 1 T. pepper, egg, salt well. Brown meat balls in 2 T. oil. Dilute soup with equal parts. Add remaining onions, peppers, and pour over meat balls. Simmer 1 hour. (7/12 coals)

PIZZA

(Makes 24 - allow 2/person)

Canned biscuits, English muffins or hamburger buns
2 lbs. ground beef
2 cans pizza sauce
1 lb. Mozzarella cheese

Flatten biscuits, place on griddle, spoon on pizza sauce. Cover with cheese, sprinkle browned hamburger over top. Cover with aluminum foil and bake over coals (not hot).

CHICKEN WITH RICE (OR NOODLES)

(Serves 24)

2 canned whole chickens
1 large package Minute Rice or 2 packages noodles
Salt and Pepper

Pour broth from cans into large pot; add one can water. Bring to boil and add rice or noodles. After cooking until almost done, add boned chicken and heat thoroughly.

BEEFARONI

(Serves 12)

3 lbs. ground beef
1 large onion
2 cans tomato soup
4 cans cooked macaroni

Brown beef in large pot. Add onions, chopped, and browned together. Add tomato soup, salt and pepper, canned macaroni (or cook macaroni according to directions first).

MASTER PLAN FOR ONE-POT MEAL WHICH SERVES 8

Into one pot put:

2 pounds ground beef, browned
1 onion, chopped
1 green pepper, chopped
2 cans tomato soup
Salt and pepper

Then add to make:

Main Meals
One Pot cont.

American Chop Suey -
3 No. 2 cans spaghetti

Spanish Rice -
2 cups rice, cooked separately

Spaghetti -
 $\frac{1}{4}$ lb. spaghetti, cooked separately

Campfire Stew -
3 cans vegetable soup

Chili -
3 cans kidney beans
chili powder to taste

Corn Delight -
2 cans corn
 $\frac{1}{2}$ lb. diced cheese

Hungarian Hot Pot -
3 cans baked beans

Mexican Casserole -
1 can kidney beans
1 c. raw rice
1 t. chili powder
Simmer until rice is tender.

Texas Barbecue
1 bottle (26 oz.) catsup
 $\frac{1}{4}$ c. brown sugar
1 t. dry mustard (or 1 T. sandwich mustard)

CAJUN DUTCH OVEN MEAL

Main Meals

(Portions are per person)

4-6 shrimp
1/3 to 1/2 section of Boudan Sausage,
sliced into bite-sized chunks
1/2 ear of corn
1/2 to 1 potato, skin left on, quartered
1/2 to 1 onion, quartered
Cajun seasoning to taste
Water

Place the potatoes, onions, Cajun seasonings, and sausage in the dutch oven and cover with water. Place on coals and cover top of dutch oven with coals. Oven should be at 300-350°. Cook for 1 to 1-1/2 hours. Add corn and additional water to cover the corn. Cook for another 1/2 hour. Add the shrimp and finish cooking for another 15-20 minutes. Serve with a salad and rolls.

SOUTHWESTERN MEAT LOAF

(Serves 6)

Meat loaf can be prepared ahead of time, at home, and refrigerated until ready to bake.

Equipment: large Dutch Oven with trivet
12" x 4" shallow baking aluminum pan
charcoal briquettes

Ingredients: 1 oz. sun dried tomatoes, finely chopped (½ cup)
5 T. corn meal
3 large cloves of garlic, finely chopped
¾ cup boiling water
1½ lb. ground beef
6 green onions (including tops) finely chopped
1 four-ounce can chopped green chilies
½ cup chopped coriander leaves (fresh cilantro)
2 medium jalapeno peppers, cored, seeded, finely
chopped (2 T.)
½ c. unseasoned bread crumbs
2 large eggs
¼ t. salt
¼ t. coarsely ground black pepper

½ hour before cooking, preheat dutch oven: place 8-10 hot coals (grey) under dutch oven. (Have trivet in bottom of dutch oven.) Cover.

Shape meat loaf in loaf pan. Insert in Dutch oven (on trivet). Cover and place 20-24 hot coals on cover. Bake 1 hour 15 minutes (replacing hot coals as needed).

To assemble meat loaf:

Main Meals
Southwestern cont.

In a large bowl, combine the sun dried tomatoes, 4 T. of the corn meal, garlic, and boiling water -- let stand for 10 minutes or until tomatoes are softened. Add the beef, onions, chilies, cilantro, jalapeno peppers, bread crumbs, eggs, salt, pepper. Mix until well blended. In shallow baking pan, shape the mixture into a 12" x 4" loaf.

(At this point loaf and pan can be wrapped in foil and properly refrigerated or frozen until cooking time. Recommend freeze and transport frozen in an ice chest to campsite. Remove and let thaw for 30 minutes before baking.)

Just prior to baking, sprinkle the top with the remaining 1 T. of corn meal. After baking, carefully remove pan from the Dutch Oven and let meat loaf stand for 10 minutes before slicing.

Best Served with Cheese Sauce

½ stick butter
¼ c. flour
2 c. milk
2 ounces (½ cup) shredded Monterey Jack cheese

In a medium-sized saucepan, over moderate heat, melt butter. Slowly add flour and cook, stirring continuously for one minute. Slowly whisk in milk and bring the mixture to a boil, stirring continuously. Stir in cheese and cook, stirring continuously for 2-3 minutes, or until the cheese is melted and the sauce has thickened. Spoon some sauce over the slices of Southwestern Meat Loaf.

CAMPER'S PIZZA

Ingredients: Box of buttermilk biscuit mix
Salt
Mozzarella cheese
Pepperoni
Catsup
Oregano

Mix dough according to package directions. Add ½ t. salt. Divide dough into four parts. Pat each into 8 inch circle. Put circles on grill 5 inches from medium coals and cook 8 minutes. Turn, spread with catsup and top with pepperoni, mozzarella and oregano. Cook 12-15 minutes more.

CAMPFIRE PIZZA PIES

Main Meals

English muffins
Canned pizza sauce
Hamburger or Italian sausage
Mozzarella cheese

Let the campfire burn down to a hot bed of coals. Slice the muffins, spread on pizza sauce, then sprinkle on hamburger or sausage and cheese to taste. Put the pizzas on a pie tin for easy removal and place it in a Dutch oven and heat for 10 minutes.

PIZZA

2 slices bread
Sausage
Cheese
Seasonings

Take the bread and between each slice put sausage, cheese and seasonings. Butter both outer sides of the bread and form a sandwich as you would grilled cheese. Roast in rack over fire.

PIE IRON PIZZA

Ingredients per pizza:
2 pieces bread
Pizza sauce
Margarine or butter
Slices of mozzarella cheese
2 oz. ground beef or Italian sausage, browned

Butter each slice of bread on one side only. Put one slice of bread, buttered side down, in pie iron. Put a few spoonfuls of pizza sauce, a few slices of cheese, any other ingredients desired, in the middle of the unbuttered side of bread.

Put the second slice of bread, buttered side up, on top of the pizza ingredients. Whenever possible, make sure the two slices of bread are lined up together. Close pie iron.

Cook over coals, or gas stove, turning once in a while until each side is golden brown. Remove pizza from pie iron and eat. It looks different, but 25 Scouts say it tastes just like restaurant-bought pizza (and the leaders agree).

Note: Pie irons are two cast-iron metal shells clasped together on a long-handled rod and are available in cookware departments.

Main Meals
Pie Iron
Pizza Cont.

PORK CHOPS & RICE

(Serves 8)

8 thinly sliced pork chops
1 lb. rice
2 cans Onion soup in beef stock
2 cans Cream of Mushroom soup
1 or 2 cans mushrooms (optional)

Brown pork chops in Dutch oven. Remove and place them on the lid. Mix rice, soups, mushrooms, and three soup cans of water in the Dutch oven. Lay the browned pork chops on top of this concoction. Bake in the Dutch oven 45 minutes. For a variation, substitute chicken or round steak.

BURGER DINNER

Ingredients are for each individual)

Foil
 $\frac{1}{4}$ lb. hamburger patty
Thin slices of raw potato
Thin slices of carrots
Thin slices of onion
Salt and pepper to taste
1-2 t. dry gravy mix

On a foot square piece of heavy, aluminum foil, place the hamburger patty, potato slices, carrots and onions. Season to taste. Pour the dry gravy mix over the dinner and seal tightly. Cook on hot coals about 20 minutes, turning twice.

HOG DOG DELIGHT

Pin slices of bacon around a hot dog with toothpicks. Broil over hot coals.

CHICKEN AND RICE

Main Meals

4 chicken breasts
Foil
1 can cream of mushroom soup
2/3 c. instant rice
Paprika

Place chicken breasts on large foil square. Mix cream of mushroom soup and rice and spoon mixture over chicken. Sprinkle with paprika. Seal foil tightly and place about 5 inches above hot coals. Cook 40 minutes or until done, turning once.

CHICKEN ON THE GRILL

For each individual:
2-3 pieces frying chicken
1 pared potato
1 tomato
1 peeled onion
2 mushroom caps
2 green pepper rings
2 T. raw rice
1 T. worcestershire sauce
¾ t. salt
Dash of pepper
Sprinkling of paprika
Small pats of butter

Arrange chicken, potato, tomato, onion, mushrooms, and green pepper neatly on large piece of heavy aluminum foil. Sprinkle with rice and seasonings. Dot with butter. Fold the foil to make a neat package, securing the ends well. Cook on the grill over low coals until all is tender -- about 1½ hours, turning package every 20-30 minutes.

CAMPFIRE STEW

4 lbs. ground beef
2-3 onions, chopped
1-2 green peppers, chopped
2 cans tomato soup, undiluted
5 cans Chunky Vegetable soup

In pot, brown beef, onions, and green peppers. Add soups and heat.

CAMPFIRE STEW

(Serves 12)

3 lbs. ground beef
1 large onion, peeled and diced
1 T. fat
3 cans (10½ oz. each) vegetable soup
Salt and pepper to taste

Make little balls of hamburger, adding seasoning. Fry with onions in a frying pan until onion is light brown and balls are well browned all over. Pour off excess fat. Add vegetable soup and enough water or soup stock to prevent sticking. Cover and cook slowly until meat balls are cooked all through.

PORCUPINE MEAT BALLS

(Serves 20)

3 lbs. ground beef
1½ c. rice
2 stalks celery, diced
1 small onion or 1 package onion soup
3 cans (10½ oz.) tomato soup

Mix ground beef, rice, celery and onion. Form into balls (size of walnuts) and drop into undiluted tomato soup. Simmer 30 minutes in saucepan over grill.

MOCK TACOS

(Serves 24)

5 lbs. ground beef
2-3 onions, chopped
12 oz. tomato paste
5 cans (10½ each) tomato soup
2-3 pkgs. taco seasoning mix
3 - 9-oz. pkgs. corn chips or tortilla chips
4 c. shredded Cheddar cheese

Brown ground beef and onions. Add tomato paste, soup and seasoning mix. On top of heated mixture, put a layer of chips and then a layer of cheese. Cover pot and heat until cheese melts. Or, put chips and cheese in separate bowls and let Scouts help themselves to chips, meat and cheese.

HAMBURGER CASSEROLE

(Serves 24)

4 lbs. ground beef
2-3 chopped onions
6 cans (15 oz. ea.) Spanish rice
5 cans (20 oz. ea.) cut green beans

Brown meat and onions. Cook well. Add rice. Drain beans well. Add to meat and rice. Season to taste with salt and allow to bubble several minutes.

GOULASH

(Serves 24)

$\frac{1}{2}$ lb. bacon
2 c. chopped green pepper
 $1\frac{1}{2}$ c. sliced onions
4 cans (28 oz. ea.) pork and beans with tomato sauce
6 c. cooked elbow macaroni

In pot, cook bacon until crisp, remove and crumble. Pour off all but $\frac{1}{2}$ c. drippings. Cook green pepper and onion in drippings. Add beans, macaroni, and bacon, cover. Heat, stir now and then.

TORTILLA BEANWICH

(Serves 24)

8 cans (16 oz. ea.) beans and franks in tomato and molasses sauce
24 hot dog buns, split and toasted if you wish
Cheese Whiz
Tortilla chips

In pot, heat beans and franks. Spoon beans and franks into bun. Top with cheese and chips.

INDIAN BEANS AND FRANKS

(Serves 24)

2 onions chopped
8 cans (16 oz. ea.) beans and franks in tomato and molasses sauce
4 cans drained whole kernel corn

In pot, cook onion in margarine until tender. Add beans and franks and corn. Heat; stir now and then.

RANGER'S RICE WITH BEEF

(Serves 24)

4 lbs. ground beef
2-3 onions, chopped
2 green peppers, chopped
1 large clove garlic, minced (can use garlic salt)
6 cans (10 $\frac{3}{4}$ oz. ea.) Campbell's Tomato Soup
7 c. water
 $\frac{1}{2}$ c. Worcestershire
1 t. salt
Pepper to taste
7 c. quick-cooking rice, uncooked

In pot, brown beef with green pepper, onion, garlic. Drain grease. Add remaining ingredients. Cover; cook over low heat until liquid is absorbed.

HIGH SIERRA SKILLET

(Serves 24)

4 lbs. ground beef
2-3 onions, chopped
1 green pepper, chopped
1 $\frac{1}{2}$ t. salt
1 t. oregano
 $\frac{1}{2}$ t. pepper
2 T. shortening
6 cans (10 $\frac{3}{4}$ oz. ea.) Campbell's Tomato Soup
6 cans (8 oz. ea.) whole kernel corn, drained

In pot, brown beef, onions, green pepper with seasonings in shortening. Stir to separate meat. Add remaining ingredients. Cook until heated thoroughly.

YANKEE CHOWDER

(Serves 24)

3 cans (10 $\frac{3}{4}$ oz. ea.) Campbell's Cream of Mushroom Soup
9 soup cans water
3 cans Campbell's Turkey Noodle Soup
3 cans Campbell's Vegetarian Vegetable Soup

In pot, stir mushroom soup until smooth; gradually blend in water. Add remaining soups. Heat, stir now and then.

MOUNTAIN CHOWDER

Main Meals

(Serves 24)

1 bunch celery
2-3 onions chopped
3 T. margarine
8 cans Campbell's Chicken and Dumpling Soup
5 soup cans water
4 cans (8 oz. ea.) whole kernel corn
Couple dashes of pepper

In pot, cook celery and onion in margarine until tender. Add remaining ingredients. Heat; stir now and then.

SPAGHETTI

4 cans (26 oz. ea.) spaghetti
4 lbs. ground beef
2-3 onions
1-2 green peppers

In pot, brown beef, onions, and green pepper. Add spaghetti and cook thoroughly so that spaghetti is absorbed into meat.

HOBO CORNED BEEF STEW

4 cans (16 oz. ea.) corned beef hash
4 cans (12-16 oz. ea.) tomato sauce
4 cans (16 oz. ea.) small potatoes
2 cans (16 oz. ea.) carrots
2 onions sliced
Salt and pepper

Mix all ingredients. Add some water to prevent sticking. Simmer until heated through.

CAMPFIRE PILAF

(Serves 24)

- 3 c. egg noodles, broken in pieces
- $\frac{1}{2}$ c. margarine
- 6 cans (10 $\frac{3}{4}$ oz. ea.) Campbell's Chicken Broth
- 2 c. water
- 3 c. raw regular rice

In pot, brown noodles in margarine; stir often. Add remaining ingredients. Bring to a boil; stir. Cover; cook over low heat until liquid is absorbed (about 20-25 minutes). Serve with cold ham, or hamburgers.

CORN CHOWDER

(Serves 4)

- $\frac{1}{2}$ lb. bacon
- Boiling water
- 1 onion, thinly sliced
- 2 potatoes, cubed
- 2 c. chicken broth
- 1 $\frac{1}{2}$ c. corn
- 1 t. salt
- $\frac{1}{2}$ t. pepper

Cook bacon until crisp. Remove, drain on towels and crumble. Saute onions in bacon fat. Add potatoes and broth to onions. Cover and simmer until potatoes are tender - about 15 min. Add corn, salt and pepper and cook about 2-5 min. Sprinkle top with bacon.

MINNESOTA DUMPLINGS

Serves 20

- 10 cans (10- $\frac{3}{4}$ oz. - or two 51 oz.) vegetable-beef soup
- 1 large box Bisquick (8 cups)
- 2- $\frac{2}{3}$ c. milk

Dilute soup with equal amount of water. Heat in covered pan. Mix dumplings according to recipe on package. Drop dough by tablespoonfuls into simmering soup and cover tightly. Simmer without lifting cover 12 minutes.

CAMPFIRE HAM KABOBS

Makes 4-6 servings

- 1 24-oz. canned ham
- 1/4 c. pineapple preserves
- 1/4 c. catsup
- 4 to 6 frankfurter buns (optional)

Cut ham into 1" cubes. Place on skewers over hot coals. Stir together preserves and catsup; brush on ham. Cook, turning and brushing occasionally for 8 to 10 min. or until hot. Serve in buns, if desired.

CHILI DOGS

Makes 8 servings

- 8 frankfurters
- 8 frankfurter buns, buttered
- 1 15-oz. can chili with beans
- 1 c. crushed corn chips

Make a lengthwise slit in each frank; place one in each bun. Open slit. Stir together chili and corn chips; spoon onto slit franks in buns. Wrap each bun in foil; twist ends to seal. Bake in 400 degree oven for 20 minutes. Serve with catsup, if desired.

CAMPOREE EGGS

Serves 7-8

- 18 eggs
- 1 small can sliced potatoes (drained)
- 1 small can Bacos, or bacon substitute
- 2-3 T. butter or margarine

Melt margarine. Add potatoes and brown, or heat them. Add stirred eggs and Bacos. Cook until eggs are scrambled.

EGGS IN A HOLE

One serving

- 2-4 slices bacon
- 1 slice bread

Place 2-4 slices bacon slices in skillet or tin-can stove. When bacon is cooked on one side, turn over.

Main Meal
Egg In a Hole continued

Remove center from a slice of bread and lay the bread on crisp sides of 2 bacon slices so that the bacon is just under the hole in the bread.

Break egg into the hole in the bread and lay any remaining pieces of bacon on top of the egg, crisp side down.

When done on one side, turn over. The egg will cling to the bread and the bacon, forming a sandwich with the bacon on the outside and the egg on the inside.

CAMPOREE EGGS

Serves 7-8

1-1/2 doz. eggs
1 small can sliced potatoes, drained
1 small can Bacos
2-3 T. butter or margarine

Melt margarine in No. 10 can. Add potatoes and brown, or heat them. Add stirred eggs and Bacos. Cool until eggs are scrambled.

EGGS IN A BASKET

1 serving

Place 2-4 bacon slices in skillet. When bacon is cooked on one side, turn over. Remove center from a slice of bread and lay the bread on crisp sides of two bacon slices so that the bacon is just under the hole in the bread.

Break egg into the hole in the bread and lay any remaining pieces of bacon on top of the egg, crisp side down. When done on one side, turn over. The egg will cling to the bread and the bacon, forming a sandwich with the bacon on the outside and the egg on the inside.

DARN GOODS

Main Meals

Serves 18

Vegetable oil
Bisquick
Sugar, powdered and regular
Jelly

Heat oil in coffee can. Do not let it get too hot, or too close to flames. (Have metal pot cover handy to suffocate flames.) Prepare Bisquick dough as stated on the package. Drop carefully, small pieces (in round balls) of dough into hot oil. Remove when golden brown and either roll in sugar, powdered sugar, or put jelly on them as desired.

BACON ON A STICK AND DOUGHBOYS

Serves 18

2 lbs. bacon
5 cans Pillsbury refrigerator rolls
Butter
Jelly

Cook bacon on a stick. Then wrap one refrigerator roll around stick, sealing top and bottom. Toast until brown on outside. May do bacon and biscuit separately. After removing, fill biscuit with butter and jelly.

MISCELLANEOUS

DUMPLINGS

(Serves 20)

10 cans (about 102 ounces total) vegetable-beef soup
1 large box Bisquick (8 cups)
2-2/3 c. milk

Dilute soup with equal amount of water. Heat in covered pan. Mix dumplings according to recipe on package. Drop dough by tablespoonfuls into simmering soup and cover tightly. Simmer without lifting cover 12 minutes.

DOUGHBOYS

Pour several cups of Bisquick into a plastic bag. Set bag upright. Roll down sides to make a cuff. With end of thin peeled green stick, make a "well" in center of Bisquick.

For each Doughboy, pour in about 1 tablespoon milk or water. Stir gently with stick until liquid picks up enough dough to form a soft ball around end of stick.

Dip your hands in Bisquick to prevent sticking, then remove the ball of dough from stick. Roll between hands into a strip, about the width of your little finger, 4 or 5 inches long.

Wind strip around the stick, pinching tightly at each end to hold in onto stick.

Bake over hot coals, turning to bake evenly. With a good bed of coals, Doughboys bake in just a few minutes and easily slip off stick.

Fill hollow center with strip[of cheese, cooked meat, or spoon in jelly or jam. Eat piping hot.

GARLIC BREAD

1 serving

6 inch length of French bread
1-1/2 ounces butter
Half a crushed clove of garlic
(or pinch of powdered garlic or garlic salt)

Cut the bread into thick slices, making sure that you do not cut through the bottom crust. Mix the butter with the garlic and spread generously onto both sides of each slice of bread. Press the slices back together and wrap loosely in two thicknesses of foil. Place on hot embers for about 15 minutes. Turn regularly.

BREAKFAST STEW

2 eggs per Scout
1/2 c. milk
1 lb. bacon
1 package frozen tatertots

Cut up bacon and cook in open Dutch oven. Pour off 3/4 of grease. Add beaten eggs and milk. Stir and scrape bottom. Add tatertots when eggs are 1/2 done. Break up and stir in.

CINNAMON BREAD

2-1/2 c. Biscuit mix
3/4 c. milk
2 eggs
3 T. sugar
1 T. cinnamon
1 c. brown sugar, packed
2 T. butter

CLEANSING THE DUTCH OVEN

Miscellaneous

Heat water in Dutch. Loosen food with scrubbie.

Do not: use any soap

Do not use steel wool

Do not scrape with metal utensils unless burnt and stock well on bottom.

Reheat Dutch on fire to evaporate all moisture. Recoat Dutch with oil, place on fire with lid for 3-7 minutes.

RESEASONING THE DUTCH OVEN

Do not reseason unless burnt food will not come out or protective coating is gone, or has rust.

Scrape all coating off down to bare metal. Use steel wool but no SOS or soap. Rinse thoroughly and dry by heating in oven. Heat some oil in Dutch then spread all over with paper towel. Continue to heat and add oil to cover bottom of Dutch with thin coating. Heat 1 hour at 225 degrees. Turn off and leave overnight.

BACON-IN-A-BAG

You will need: a paper bag
a piece of string
2 slices of bacon
Patience!

Place the bacon in the bag and tie the top securely with string. Suspend the bag from a stick. Cook over hot embers and shake the bag continuously for about 10 minutes.

HOMESTEAD PANCAKES

Makes about 60 pancakes)

5 c. flour
4 T. baking powder
4 T. sugar
1 t. salt
4 eggs, beaten
4 c. milk
8 T. butter or cooking oil
Maple syrup

Mix ingredients well. Cook batter in 3-inch diameter cakes on inverted, oiled lid of oven. Three or four cakes can be cooked at the same time.

CARDBOARD BOX OVEN

Line the inside of a heavy wine box including lid with heavy foil. Wrap extra cardboard with heavy foil. Place box on side, on ground. Place extra foil-wrapped cardboard on bottom. Support pans with fire bricks or cans filled with sand. Place 10-15 hot charcoal brickets between supports. Prop flap open about an inch for draft.

This oven can be used whenever a reflector oven is called for (pizza, biscuits, cookies, meatloaf).

HOT CROSS BUNS

(Makes 8 buns)

1 c. self-raising flour
 $\frac{1}{4}$ c. brown sugar
2 eggs
 $\frac{1}{4}$ butter or margarine, melted
 $\frac{1}{4}$ c. dried fruit or chopped apple
1 pinch of mixed spice (Allspice)
1 c. milk

Mix the dry ingredients together. Add the beaten eggs, milk, and melted butter, mixing to result in a smooth batter.

Using a smooth rock as a mold, make eight foil dishes. Grease them well with butter.

Divide the mixture into the dishes (they should not be more than a third full).

Miscellaneous
Hot Cross Buns cont.

Cut thin slivers of apple, with the skin on, and make a cross on top of the buns with the slivers.

Bake in your camp oven for about 20 minutes.

SPICED APPLE CIDER

9 cups apple cider
3 T. red-hot cinnamon candies (3 Tablespoons = 9 teaspoons if you wish to reduce the quantity)

Place ingredients in a saucepan and bring to a boil. Reduce heat and cover. Simmer for 10 minutes.

MARSHMALLOWY HOT COCOA

5 cups water
1-1/2 cups instant nonfat milk powder
5 T. sugar
10 t. (3 T. + 1 t.) unsweetened cocoa powder
1-1/4 cups miniature marshmallows

In a saucepan, bring water to a boil. While it is heating, combine milk powder, sugar, unsweetened cocoa powder, and marshmallows in a small bowl. Stir to blend well.

When the water begins to boil, slowly pour half of it into the milk powder mixture. Gently stir to make a paste. Carefully add the rest of the water and stir until everything is combined.

HEARTY BREAKFAST CHOWDER

Serves 4

1 can cream of chicken soup
1 can chicken noodle soup
1 soup can water
1 8-3/4 oz. can whole kernel corn
1/2 c. nonfat dry milk powder

In large saucepan, combine all ingredients. Heat through over medium heat.

ENERGY BARS

Miscellaneous

2 T. butter or margarine
2 c. tiny marshmallows or 20 large, snipped
2 T. peanut butter
4 c. high protein cereal

In saucepan, melt butter. Add marshmallows; heat and stir until melted and mixture is syrupy. Remove from heat; stir in peanut butter. Add cereal and mix until coated. Press into an 8x8x2" square on a sheet of heavy foil. Cool until firm enough to cut into 32 bars.

TWISTS

Serves 12

2 cups Bisquick
2/3 cup milk
Jelly

Mix Bisquick and milk. Wrap thin strip of dough spirally around end of stick. Pinch at each end to seal. Toast over coals, rotating to bake evenly. Slip off stick when baked. Fill with jelly and eat.

BIRD SEED

Semi-sweet chocolate chips
Mint chips
Milk chocolate chips
Butterscotch chips
Peanuts
Captain Crunch or other pre-sweetened cereal
Miniature marshmallows
M and M's

Choose several of these ingredients to mix with the cereal. Use a large pot. Makes a great campfire snack.

VEGETABLES

CORN ON THE COB

Soak corn, husks still on them, for one-half hour in a bucket of water.

Grill over medium coals. Turn until husks brown (about 10-12 minutes).

ROASTED CORN

Strip husks from the corn, but do not tear off. Remove silk and soak ears in cold, salted water. Spread butter on ears and cover them again with the husks. Wrap each in foil and twist ends tightly. Lay on hot coals for 15 minutes turning once.

PEAS & CARROTS PACKET

(Serves 8)

2 ten-ounce packages frozen peas and carrots
(If other, larger, vegetables are used, add 5-10 minutes to grilling time.)
Salt and pepper
Butter or margarine
Heavy aluminum foil

Tear off a 48" length of 18" wide heavy foil. Fold piece in one-half to make a 24" x 18" rectangle. Place two blocks of vegetables side by side. Season and top each with pat of butter. Fold edges of foil to seal, leaving space for expansion of steam. Grill over medium hot coals until vegetables are cooked -- about 20 minutes. Turn frequently during grilling.

VEGETABLE KEBABS

(Makes 6 servings)

12 new potatoes
12 small onions
12 button mushrooms
1 red pepper
1 green pepper
12 small tomatoes
Butter or margarine
Salt, garlic, pepper to taste
(You can use meat, cut into one inch cubes if desired)

Prepare 6 thin green sticks. Skewer the cleaned and prepared ingredients as desired onto them. Leave the tomatoes to one side.

Melt some butter with some salt, pepper and garlic as desired, and brush it over the kebobs.

Support the kebobs over glowing embers and cook for about 5 minutes. Turn occasionally. After 5 minutes, add the tomatoes and cook for 5 more minutes.

BARBECUED BEANS

(Makes 6-8 servings)

2 16-oz. cans pork and beans in tomato sauce
 $\frac{3}{4}$ c. packed brown sugar
1 t. dry mustard
6 slices bacon, cut in small pieces
 $\frac{1}{2}$ c. catsup

Empty cans of pork and beans in saucepan. Combine brown sugar, mustard and catsup. Mix into the beans. Sprinkle bacon over all. Cook, covered, over slow coals about 1 hour. (If hood of grill is down, do not cover beans.)

POTATO BACON BAKE

(Makes 4-6 servings)

3 large baking potatoes, pared
4-5 slices bacon, crisp-cooked, drained, and crumbled
1 large onion, sliced
2 c. cubed (8 oz.) cheese (Colby, American, or Cheddar)
 $\frac{1}{2}$ c. butter or margarine

Vegetables

Potato Bacon Bake Cont.

Slice potatoes onto a large sheet of heavy foil; sprinkle with a little salt, pepper, and bacon. Add onion and the cheese cubes. Slice margarine over all. Mix on the foil; bring edges of foil up, leaving space for expansion for steam. Seal well with double fold. Place package on grill and cook over slow coals for 1 hour or until done; turning several times.

DESSERTS

DUTCH OVEN LAZY COBLER DESSERT

Large can of peaches
1 box of cake mix

Pour peaches with juice into preheated Dutch oven. Pour cake mix on top. Bake for approximately 40 minutes. (15/8 coals)

BAKED APPLES

(Serves 12)

12 large apples
½ c. chopped nuts
½ c. coconut, shredded
12 dates
½ c. brown sugar, packed
12 marshmallows

Remove the core from the apples. Be sure not to cut through the skin at one end. Fill the hole with nuts, dates and a coconut. Sprinkle well with brown sugar. Wrap in aluminum foil and put in campfire ashes or reflector oven to bake. When tender, toast marshmallow and put on top of apple.

ANGEL'S HALOS

Marshmallows
Large, glazed doughnuts

Place a marshmallow into hole of each doughnut. Run pointed green stick or picnic skewer through doughnut and marshmallow. Toast over hot coals of your charcoal grill or campfire. Turn frequently to toast marshmallow a golden brown and heat doughnut thoroughly.

MOCK ANGEL FOOD CAKE

Desserts

Day-old unsliced bread
Sweetened condensed milk
Flaked coconut

Cut bread into 2 inch slices; remove crusts. Cut slices into 2 inch squares. Run pointed green stick or picnic skewer through bread so that it is steady. Dip bread on stick in the condensed milk. Immediately coat with coconut. Toast over hot coals of your charcoal grill or campfire until coconut is brown and crunchy.

PEACH COBBLER

Place Dutch oven over hot coals to preheat slightly. Pour peaches into oven. Hold out some of the juice so cobbler won't become mush. Mix 2 cups biscuit (Bisquick or equivalent) mix and roll out dough to 1/2 inch thickness and to size of Dutch oven lid. Place dough on top of the peaches and sprinkle lightly with sugar. Place lid on oven, cover it with hot coals, and bake until crust is golden brown.

APPLE BETTY

18 ounce jar applesauce
1 box corn flakes

Prepare Apple Betty before starting rest of meal. Place into No. 10 tin can, alternating layers of applesauce and corn flakes about 1/4 inch thick. On each layer, place some sugar. Let sit until time to serve.

To make hot, place in Dutch oven and bake about 10 minutes.

APPLESAUCE CAKE

1 c. margarine or butter
2 c. brown sugar
1 16-oz. can applesauce
3 c. flour
2 t. baking soda
1/2 t. salt
2 t. cinnamon

desserts
Applesauce Cake continued

Cream butter and sugar; mix in applesauce. Combine flour, soda, salt and cinnamon, and stir into the mixture.

Place in oiled baking pan and bake for 50-60 minutes OR if you are using a Dutch oven, place the baking pan on a trivet to aid even baking. About 10 coals on the bottom and 15 on top.

CHOCOLATE COVERED WORMS

Desserts

- 1 8-oz. pkg. semi-sweet chocolate chips
- 1 8-oz. pkg. butterscotch chips
- 1 3-oz. can Chinese chow mein noodles

Melt the chocolate and butterscotch chips in a pan over a dying fire. Remove from heat. Add noodles. Stir carefully. Drop by teaspoonfuls onto waxed paper. Cool and eat.

MUD IN THE HOLE

- 25 cones
- 3 boxes instant chocolate pudding
- 1 box instant, alternate flavor pudding (vanilla)
- Powdered milk

Mix the appropriate amount of powdered milk (in order to make liquid milk). Add milk to pudding and beat. Do not pour pudding into cones until ready to eat -- otherwise cone collapses.

SHUTTER-UPPERS

- Saltine crackers
- Individually wrapped caramels
- Marshmallows

Smash caramel out into a thin sheet. Place on top of one saltine cracker. Put hot toasted marshmallows over it and top with another cracker.

ECLAIRS

Desserts

Instant pudding
Canned frosting
Broom handle
Pam spray
Refrigerator biscuits

Spray the broom handle with Pam and wrap refrigerator biscuits (crescent rolls are best) around end and roast like marshmallows.

When done, fill with prepared instant pudding for a dessert, or have as a bread accompaniment with a meal.

BANANA BOATS

Banana
Milk chocolate chips
Miniature marshmallows
Foil

Cut lengthwise a wedge-shaped section from a banana. Do not cut all the way through. Strip back the peel. Remove and eat the wedge. Fill the cavity with miniature marshmallows and chocolate chips. Fold the wedge-shaped skin back over the filling, then wrap the banana in foil. Set in coals for five minutes, or until the marshmallows puff up and the chocolate melts. Do not overcook.

For variety, try butterscotch, butter brickle or peanut butter chips.

OLD-FASHIONED TAFFY

(Makes $\frac{1}{2}$ lb. of taffy)

Butter a platter; then stir together in a saucepan:

1 c. sugar
 $\frac{1}{2}$ c. water
 $\frac{1}{4}$ c. light corn syrup
 $\frac{1}{8}$ t. salt

Heat slowly until all sugar is dissolved. Then bring to a boil, stirring constantly. Have a cup of ice water handy. The mixture is fully cooked when a small amount forms a hard ball when dropped into the ice water.

Desserts
Taffy Continued

Immediately pour it onto the buttered platter. When the syrup is cool enough to handle, gather it into a ball and pull until it is white and firm. Butter or oil hands lightly for this operation. Pull taffy into a rope, twist it, and cut it into pieces with a scissors.

The taffy can be flavored by adding a few drops of peppermint, 1 t. of vanilla, or 2 T. of cocoa just before you start to pull it.

PEANUT BUTTER KRISPIES

2 T. butter or margarine
 $\frac{1}{2}$ lb. marshmallows
5 c. crisp rice cereal
2 T. peanut butter
 $\frac{1}{2}$ t. vanilla

Cook peanut butter, butter and marshmallows in large pot until syrupy, stirring frequently. Add vanilla, beat thoroughly. Briskly stir rice cereal into mixture. Press into shallow greased oblong pan. Cut into squares when cool.

MARSHMALLOW CHOCOLATE CRISPIES

6 T. butter
1 c. chocolate chips
 $3\frac{1}{2}$ c. crisp rice cereal or corn flakes
 $\frac{1}{2}$ lb. marshmallows
 $\frac{1}{2}$ t. vanilla

Melt butter and marshmallows. Stir in chocolate chips. Blend well, remove from heat, add vanilla. Pour cereal into mixture. Mix well. Pat into shallow buttered pan. Cut into squares when cool.

PEACH AND PEAR COBBLER

Desserts

(Makes 6 servings)

16 oz. can peach slices
16 oz. can pears
2 T. cornstarch
2 T. brown sugar
 $\frac{1}{4}$ t. nutmeg
7.5 oz. can Pillsbury Tender Layer Buttermilk Biscuit dough
1 T. butter
1 T. lemon juice

Heat dutch oven to 375°. Lightly grease a 9 inch pie pan.

Drain the peach slices and the can of pears. Reserve $\frac{3}{4}$ cup of syrup. Cut pears into 1" pieces.

In medium saucepan, combine cornstarch, brown sugar and nutmeg. Gradually add reserved fruit syrup; bring to a boil. Cook until thickened and clear. Stir in peaches, pears, butter and lemon juice; cook until hot.

Separate the can of biscuit dough into 10 biscuits; separate in half, forming 20 thin biscuits. Press 6 halves in bottom and 8 halves against sides of pie pan overlapping biscuits to form a scalloped edge. Pour hot fruit over crust. Arrange remaining 6 biscuit halves in spoke fashion top of cobbler. Bake at 375° for 23-27 minutes or until biscuits are deep golden brown. Serve warm.

DUTCH OVEN BANANA DUMP COBBLER

1 box yellow cake mix
1 lb. brown sugar
 $\frac{1}{2}$ lb. margarine or butter
5 lbs. bananas
3 T. sugar
1 T. cinnamon

Heat Dutch oven and cover with coals for 15 minutes. Slice bananas lengthwise and set aside. Prepare cake mix, with or without eggs, and set aside.

Remove preheated oven from coals and melt butter in the bottom. Add brown sugar and mix well with butter. Add bananas and saute for 3 minutes over fire. Pour cake mixture over bananas. Fold banana-sugar mixture up over cake mixture a few times. Sprinkle with cinnamon and white sugar.

Bake 35 min. For the first 10 min. use coals on the bottom only. Then add coals to oven top and continue baking until done.

DUTCH OVEN EASY COBBLER

Desserts

2 c. fresh, frozen, or canned fruit (apples, peaches, berries)
1 stick butter or margarine
1 c. sugar
2 t. baking powder
3/4 c. flour
3/4 c. milk
Pinch of salt

Melt stick of butter in bottom of Dutch oven, and then cool. Mix remaining ingredients, except fruit, in a bowl. Pour this batter over melted butter in the oven. Do not stir. Pour fruit on top. Do not stir. Bake in Dutch oven until golden brown. Serve.

NO COOK FUDGE

Makes 3 dozen 1" cubes

1/3 c. water
1/2 c. butter or margarine
1 - 16-oz. pkg. powdered sugar
1/2 c. nonfat dry milk powder
1/2 c. cocoa powder
Dash salt

In medium saucepan, bring water to boiling; stir in butter until melted. Beat in powdered sugar, milk powder, cocoa and salt. Pour into buttered loaf pan or plate. Place in ice chest to cool for several hours before serving.

BAKED APPLES

Makes 4 servings

4 apples
1/4 c. red cinnamon candies
1/4 c. raisins
4 t. water
Butter or margarine

Cut heavy foil into four 12x12" squares. Core apples, enlarging center opening slightly. Place 1 apple on each piece of foil. Fill centers of apples, using 1 T. each candies and raisins. Add 1 t. water to each; dot with butter. Bring up foil loosely over apple and twist ends together to seal. Cook directly on medium-low coals, turning often for 10 to 25 min. or until done.

SALADS

STRAWBERRY STUFF SALAD

1 medium Cool-Whip
2 small strawberry yogurt (8 oz. ea.)
1 small strawberry jello (3 oz. pkg.)
1 pint (2 cups) fresh strawberries, cut up.

Mix altogether. Serve immediately. (This does not keep well overnight -- you can substitute flavors.)

FRUIT SALAD

1 bag miniature marshmallows
2 apples
1 large can fruit cocktail
1 can mandarin oranges
1 bag coconut
1 container sour half and half

Mix all together.

FRIENDSHIP SALAD

Each Scout brings one piece of fruit (several berries or cherries equals one fruit). Cut into small pieces in a bowl. May add marshmallows or drained canned fruit.

WALDORF SALAD

Serves 12

4 apples diced
1 bunch celery, diced
Nutmeats to garnish
1 c. mayonnaise
Lettuce

Mix apples and celery. Moisten with mayonnaise. Serve on lettuce leaf. Sprinkle with nuts.

WALKING SALAD

Salads

Serves 23

12 apples
2 c. cottage cheese
1/2 c. raisins
1/2 cup nuts
2 T. mayonnaise

Cut tops off apples and core, leaving bottom skin intact to cover hole. Scoop out inside of apples and chop this in with cheese, raisins, and nuts. Mix with mayonnaise. Stuff mixture into apple shell. Cover with top.