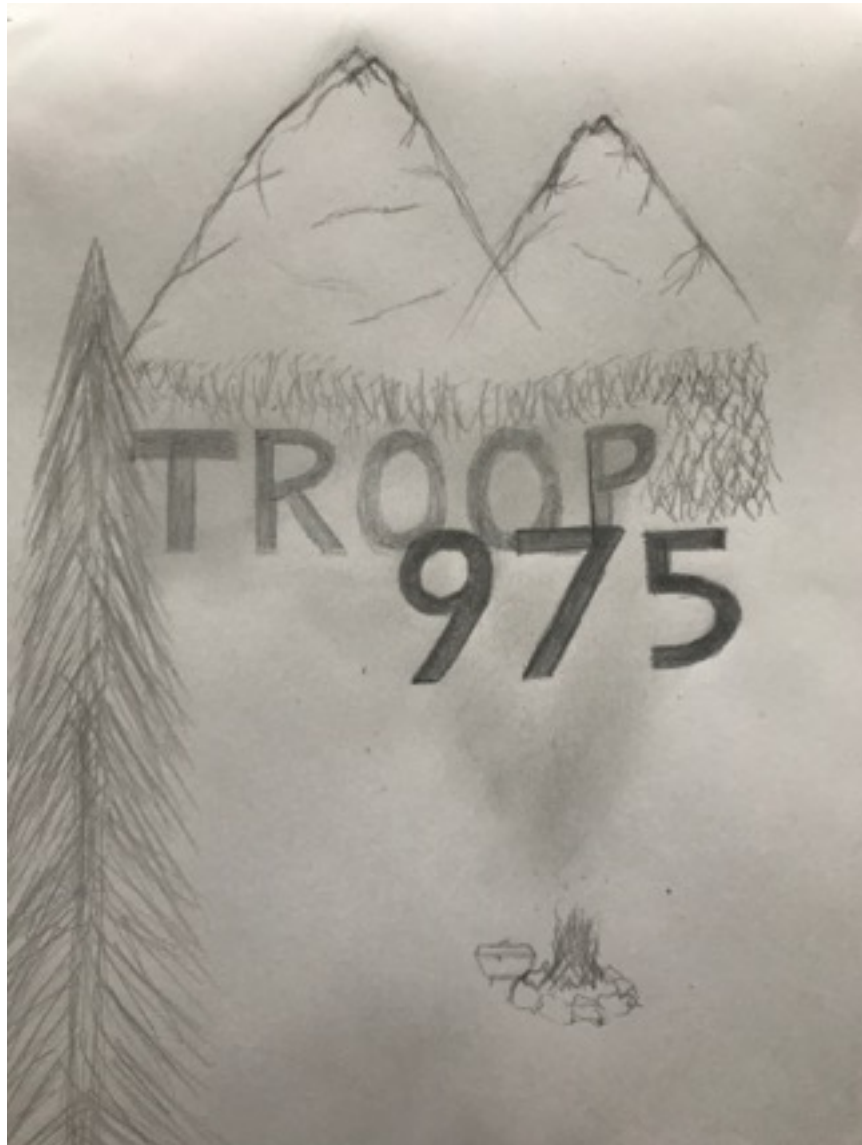


The Mighty T975 Proven Recipe Cook Book “The Good Book”



Original Compilation 2020 by Chris Streeter ASM
Wood Badge S8-488-19

**“If You Can’t Burn Pancakes on a Boy Scout Campout,
Then When Can You”**

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Grubmaster Duties and Parent Guide

What a Scout Needs to Know About Being the Grubmaster

- ◆ Serving as Grubmaster for a campout counts towards First Class Rank Req. 2a - 2e .
- ◆ Plan your meals and share with your patrol.
- ◆ Record and let your Patrol Leader know how many people in you Patrol will be going to the campout.
- ◆ Print or write out copies of your recipes for the campout.
- ◆ Fill out the Meal Planning and Duty Roster Worksheets.
- ◆ Make sure you collect the \$15 per Scout from a leader.
- ◆ Shop the Thursday before your campout. Do your best to stay in budget and comparison shop.
- ◆ Make sure you have a cooler to keep food Cold. If not, borrow one from another Scout.
- ◆ There is a list of all the equipment to cook with in our Patrol Boxes, in this cook book. If the equipment you need is not on the list, plan to bring it on your own. If anything is missing from the Patrol Box inform the Patrol Quartermaster and he will let the Quartermaster know about it. The Quartermaster will then list what is missing on the Re Supply List.

A Few Suggestions on How Parent's Can Help Their Grubmaster Scout

- ◆ Parents will need to provide transportation to the grocery store and help Scouts make selections. Show your Scout the difference between brands and how to comparison shop. The parents role is not to make selections for them, but to assist in the process. Help them with determining portions, best value, location in the store; however you are not to change the menu. It is also important to advise them on the best way to keep food from spoiling. For example, uncooked meat and dairy products should be kept in a cooler.
- ◆ The other important role is to make sure they are within their budget of \$15 per Scout. A Scout is Thrifty...

“ Don't Worry. Since The Boy Scouts of America was founded in 1910, there have been absolutely no recorded cases of Scouts starving to death on a weekend campout.”

Weekend Camp Out Meal Planning

Cooking Patrol Name/# _____

Cooking Patrol Members

	Name	Paid?		Name	Paid?
1			6		
2			7		
3			8		
4			9		
5			10		

Who is buying? _____

Budget

Total budget = # of patrol members X \$15.00 per member

# of patrol members	
X	\$15.00
=Total Budget	

Meal Summary

	Breakfast	Lunch	Dinner
Saturday			
Sunday			

Meal Details

[illegible]

Weekend Camp Out Meal Planning

SAMPLE

Cooking Patrol Name/# Pedro

Cooking Patrol Members

	Name	Paid?		Name	Paid?
1	Guy Fortney	X	6	Mike White	
2	Kelly Kane	X	7	Mike Wixted	X
3	Jason McAdams	X	8	Chris Yeats	X
4	Michael McDaniel		9		
5	Jim Tucker	X	10		

Who is buying? Kelly Kane

Budget

Total budget = # of patrol members X \$15.00 per member

# of patrol members	8
X	\$15.00
=Total Budget	120

Meal Summary

	Breakfast	Lunch	Dinner
Saturday	Breakfast burritos	Sammiches	Chicken stir fry Dump cake
Sunday	Continental		

Weekend Camp Out Meal Planning

Meal Details

	Breakfast		Lunch		Dinner	
	Item	Cost	Item	Cost	Item	Cost
Saturday	12-18 eggs	2.94	Chips	6.00	Chicken	6.98 6.98
	Tortillas	3.58	Bread	1.48 1.48	Minute rice	3.84
	Shred chz	2.48	Sammich meat	4.78 4.48	Soy sauce	1.88
	Salsa	1.98	Sliced chz	1.25	Peppers	3.88
	Banana	1.45	Mayo	2.34	Scallions	1.14
	½ gallon milk	2.50	Mustard	.58	Zucchini	.57
	Coffee		Grapes	4.00	Mushrooms	2.38
	Sausage	3.38			Celery	2.28
	Potato	.57			Honey	2.12
	Juice				Lime	.66
					Cake Mix	2.36
					Pie filling	2.00
Sunday	Breakfast		Lunch		Dinner	
	Item	Cost	Item	Cost	Item	Cost
	Rolls	3.25	Summer Sausage	4.48 4.48		
	Banana		Chz	5.00 5.25		
			Crackers	1.98		
			Cookies	1.72 1.72		

SHORT TERM CAMP PATROL DUTY ROSTER

PATROL: _____

DATE: _____

	FRIDAY NIGHT	SATURDAY BREAKFAST	SATURDAY LUNCH	SATURDAY DINNER	SUNDAY BREAKFAST
COOK					
ASSISTANT COOK					
WATER					
WASH DISHES					
MEAL CLEANUP					
SITE CLEANUP					ALL
FIRE BUCKETS	ALL				ALL
PATROL QUARTERMASTER					
GRUBMASTER					

Job Descriptions:

Cook: Primary cook in charge of preparing meals. Request help as needed.

Assistant Cook: Assist cook as requested, prepare pot of water for dish washing, supervise meal cleanup.

Water: Get water for drinking and water for washing dishes

Meal Cleanup: Clean table, wash, dry, and put clean dishes away.

Site Cleanup: Police patrol campsite after each meal. Help with putting camp kitchen in order.

Fire Buckets: Fill fire buckets (2/tent including leaders) on Friday. Empty, dry, return to trailer on Sunday.

Patrol Quartermaster: Note any equipment missing or damaged. Inspect tents prior to packing.

Grubmaster: Purchase food, Present Meals, Responsible for Camp Kitchen Inspection.

DISH WASHING

Please note: Refer to “Cast Iron Cooking Basics” for instructions on how to clean and care for cast iron skillets, Dutch Ovens, etc.

Clean-up should be done after each meal. The Cook and Assistant should clean the stove, table, cooking equipment and utensils, put everything back where it belongs in the Cook Set/Dutch Oven Set, and put the lids on the totes, and put them away, to leave your campsite neat. Every Patrol member is responsible for washing and putting away his own eating/drinking utensils.

You will wash your dishes at the Troop Wash Station, but you will pre-clean/rinse everything in your campsite before you bring it to the Wash Station. Start by scraping all food particles off the dishes/cooking equipment into your trash bag. Fill the largest pot or bowl used in your cooking, with cold water and rinse everything. Bring the dishes to the Wash Station; your pre-rinse job will be inspected before you begin washing. The Wash Station will be set up as follows;

1. 1st tub contains cold water to pre-rinse dishes.
2. 2nd tub contains clean hot water and dish soap.
3. 3rd tub is the clean hot rinse water, to which nothing has been added.
4. 4th tub is clean cold water, to which one capful of bleach has been added, to kill bacteria.

Refer to your Scout Handbook for more information about dish washing.

CAST IRON COOKING BASICS

Roasting: the heat should come evenly from the top and bottom; use a 1 to 1 ratio of briquettes.

Frying, Boiling: put all of the briquettes under the oven.

Simmering: almost all of the heat should come from the bottom ... use a 4 (bottom) to 1 (top) ratio.

Baking: refer to the temperature chart below.

BAKING TEMPERATURE CHART FOR A 12 INCH DUTCH OVEN

250°	(Low heat/slow cook/simmer)	17 briquettes (13 on top / 4 underneath)
275°	(Low heat/slow cook/simmer)	19 briquettes (14 top / 5 underneath)
300°	(Low heat/slow cook/simmer)	21 briquettes (15 top / 6 underneath)
325°	(Medium heat/moderate/bake)	23 briquettes (16 top / 7 underneath)
350°	(Medium heat/moderate/bake)	25 briquettes (17 top / 8 underneath)
375°	(Medium heat/moderate/bake)	27 briquettes (18 top / 9 underneath)
400°	(Hot/bake)	29 briquettes (19 top / 10 underneath)
425°	(Hot/bake)	31 briquettes (21 top / 10 underneath)
450°	(Hot/bake)	33 briquettes (22 top / 11 underneath)

Start charcoal briquettes in the metal chimney, using the fire starter provided by the Adult Patrol. Briquettes take 10-15 minutes to light; they're ready to use when the top briquettes begin to turn grey. Fresh charcoals last about 45 minutes to 1 hour before they need to be replaced to maintain temperature.

The inside of a seasoned Dutch oven works well as a fry pan for making pan cakes, eggs and other things needing a flat sloping cooking surface.

If you get in a hurry to heat cast iron, it will likely burn your food or damage the cast iron. Don't leave dry, empty cast iron on a fire, as it is likely to crack or warp; never put cold liquid in or on very hot cast iron, as it is likely to crack.

TO CLEAN the cast iron: Never wash cast iron in soapy water (soap will get into the pores and taint the next meal); never leave it sitting in water or leave water standing in/on it (this will cause it to rust even if it has a good coating on it).

1. remove food particles with a paper towel or plastic scraper (if it's not too hot);
2. put clean water in it (use hot/warm water if the cast iron is warm), heat it up to a light boil to remove stuck food particles;
3. *carefully* pour the hot water out and then wipe the cast iron out with a paper towel;
4. heat it up to dry it completely (you can watch the moisture "dry away");
5. lightly coat it with vegetable oil (use a paper towel to spread the oil all around);
6. let it cool completely and then put it where it belongs. Place a folded paper towel between a Dutch oven pot and its lid.

U.S. CUSTOMARY UNITS AND THEIR EQUIVALENTS

It is generally not a good idea to scale a recipe up or down by more than 3 or 4 times. All measurements presented on this page are in U.S. units.

LIQUID MEASUREMENTS

In the United States, liquid measurement is not only used for liquids such as water and milk, it is also used when measuring other ingredients such as flour, sugar, shortening, butter, and spices.

	teaspoon	tablespoon	fluid ounce	gill	cup	pint	quart	gallon
1 teaspoon =	1	1/3	1/6	1/24	---	---	---	---
1 tablespoon =	3	1	1/2	1/8	1/16	---	---	---
1 fluid ounce =	6	2	1	1/4	1/8	1/16	---	---
1 gill =	24	8	4	1	1/2	1/4	1/8	---
1 cup =	48	16	8	2	1	1/2	1/4	1/16
1 pint =	96	32	16	4	2	1	1/2	1/8
1 quart =	192	64	32	8	4	2	1	1/4
1 gallon =	768	256	128	32	16	8	4	1
1 firkin =	6912	2304	1152	288	144	72	36	9
1 hogshead =	48384	16128	8064	2016	1008	504	252	63

MISCELLANEOUS	EQUIVALENT
1 pinch	1/8 teaspoon or less
1 teaspoon	60 drops

DRY MEASUREMENTS

Dry measurements are not typically used in U.S. recipes; dry measurements are used mainly for measuring fresh produce (e.g. berries are sold by the quart, apples by the bushel, or peck). Do not confuse dry measure with liquid measure, because they are not the same.

	Pint	Quart	Gallon	Peck	Bushel	Cubic Feet
Pint	1	1/2	1/8	1/16	1/64	0.019445
Quart	2	1	1/4	1/8	1/32	0.03889
Gallon	8	4	1	1/2	1/8	0.15556
Peck	16	8	2	1	1/4	0.31111
Bushel	64	32	8	4	1	1.2445
Cubic Feet	51.428	25.714	6.4285	3.2143	0.80356	1

LIQUID MEASUREMENTS vs. DRY MEASUREMENT

The table below shows the differences between dry measurement and liquid measurement.

DRY UNIT	LIQUID UNIT
1 pint, dry =	1.1636 pints, liquid
1 quart, dry =	1.1636 quarts, liquid
1 gallon, dry =	1.1636 gallons, liquid

WEIGHT

The two most commonly used units of weight (or mass) measurement for cooking in the U.S. are the ounce and the pound. Do not confuse the ounce of weight with the fluid ounce, because they are not the same; there is no standard conversion between weight and volume unless you know the density of the ingredient. To make matters worse, there are different kinds of weight measurement; Avoirdupois weight, Troy weight, and Apothecaries weight. In the U.S., when someone refers to pounds and ounces of weight (especially in cooking) they are usually referring to Avoirdupois weight.

Basic Cooking Rule:

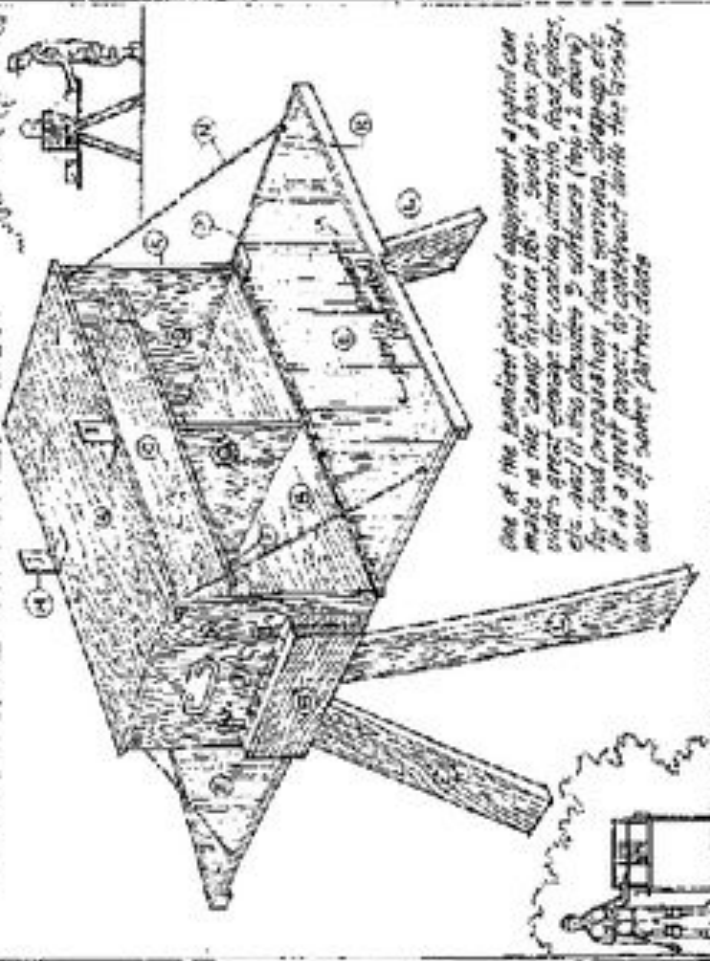
16 ounces = 1 pound

Quick Conversions

Tbs = Tablespoon		tsp = teaspoon		C = cup		lb = pound
Pt = pint		qt = quart		gal = gallon		
4 Tablespoons	=	1/4 cup				
5 1/3 Tablespoons	=	1/3 cup				
3 teaspoons	=	1 Tablespoon				
16 Tablespoons	=	1 cup				
2 cups	=	1 pint				
4 cups	=	2 pints	=	1 quart		
16 cups	=	8 pints	=	4 quarts (liquid)	=	1 gallon
1 C.	=	8 fluid oz.	=	16 Tbs.	=	48 tsp.
3/4 C.	=	6 fl. oz.	=	12 Tbs.	=	36 tsp.
2/3 C.	=	5 1/3 fl. oz.	=	10.6 Tbs.	=	32 tsp.
1/2 C.	=	4 fl. oz.	=	8 Tbs.	=	24 tsp.
1/3 C.	=	2 2/3 fl. oz.	=	5.3 Tbs.	=	16 tsp.
1/4 C.	=	2 fl. oz.	=	4 Tbs.	=	12 tsp.
1/8 C.	=	1 fl. oz.	=	2 Tbs.	=	6 tsp.
1/16 C.	=	1/2 fl. oz.	=	1 Tbs.	=	3 tsp.

PATROL SKETCHBOOK

#2 PATROL KITCHEN BOX

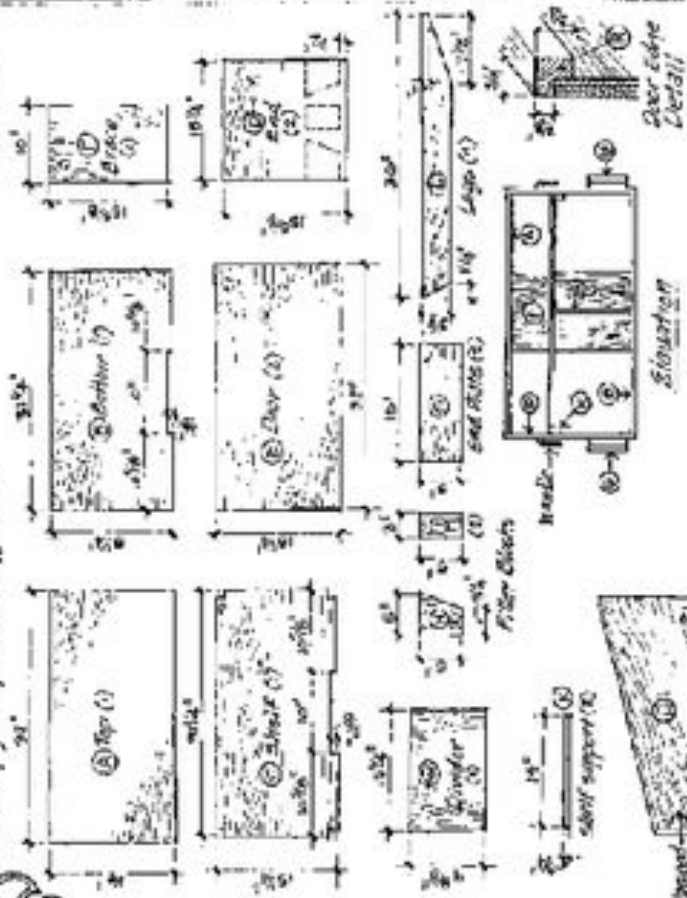


One of the handiest pieces of equipment a patrol can make is the "Camp Kitchen Box". Such a box provides great storage for cooking utensils, food, spices, etc. and it also provides 3 shelves (top & 2 inner) for food preparation, food serving, cleanup, etc. It is a great project to construct in the field. One of our "Water Filter" plans.

MATERIALS LIST

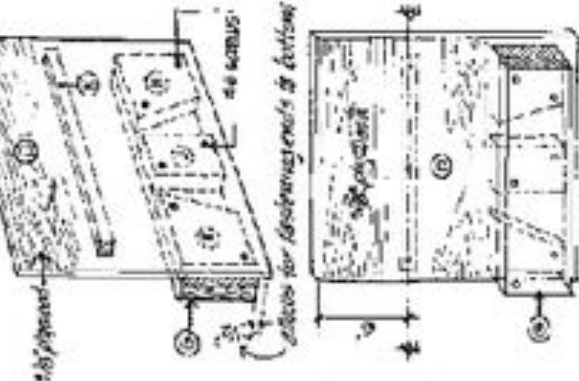
- | | |
|--|--|
| A - 1 Top: 16" x 32" x 3/4" A/C Plywood | P - 2 Corner Brackets: 16" x 30" x 3/8" of screws |
| B - 1 Bottom: 16 1/2" x 31 1/4" x 3/8" A/C Plywood | Q - 1 Divider Panel: 9 1/2" x 18 1/2" x 3/8" plywood |
| C - 1 Shelf: 19 1/4" x 31 1/4" x 3/8" A/C Plywood | R - 2 Door stiffeners: 3/4" x 3 1/2" x 1/2" pine |
| D - 2 Ends: 19 1/4" x 10 1/2" x 3/8" A/C Plywood | SC - 45 steel screws #2 - 1 1/2" long |
| E - 2 Doors: 18 1/4" x 32" x 3/8" A/C Plywood | SD - 25 steel screws #4 - 1" long |
| F - 1 Center Brackets: 10" x 18 1/2" x 3/8" Plywood | SO - 24 finish nails or brads |
| G - 2 End Brackets: 5" x 15" x 3/4" pine | T - 2 Handles, metal or rope |
| H - 4 Corner Brackets: 5" x 5" x 3/4" yellow pine | N - 4 mesh screens: 28" long, cut to length |
| J - 2 Filter Brackets: 9" x 5" x 3/4" yellow pine | U - 2 pieces: 27" x 15" plastic laminate (Formica) |
| K - 2 Shelf supports: 3/4" x 8 1/4" x 1/2" yellow pine | Carpenter's glue |
| L - 4 Legs: 3 1/2" x 3 1/2" x 1/2" yellow pine | Scepter or varnish (if woodwork lighter color) |
| M - 2 Hinges | Paint (over darker than door finish) |

Note: All plywood panels must be 3/8" thick.



ASSEMBLY

1. Fasten screws A, H, J, & K to end panels D with glue, nails, & screws as shown.
2. After ends are assembled, fasten bottom B in perspective, then divider panel Q, next the shelf C and finally the top panel A. Attach with glue, nails and screws (18" screws in top and bottom and 12" screws in shelf).
3. Square up box and attach the brace panels P to divider panel Q, shelf C, and top A.
4. Attach shelf support and nails the door edges to divider K to the door panels E.
5. Apply laminate sheets to inside door surface with non-flammable contact cement. A fastener is used to inside face of door when attached to box.
6. Attach hinges, handles, and sub-laminate.
7. Paint or varnish as desired.
8. Enjoy!
9. Finish laminate is an option but well worth the effort (easy to clean, durable, etc.).



Appendix C:

Cooking in Cardboard

The box oven remains a popular cooking device for many scout troops. It can handily replace the Dutch oven for numerous baking jobs. And for baking large dishes, it may be your only option. If you can cook it at home in your kitchen oven, there is a very good chance you can bake it in a box.

Assistant Scoutmaster Chip Reinhardt, of Troop 451 in Durham, North Carolina, has been baking in boxes with his troop for many years now. The earliest reference to this method of cooking that Chip recalls comes from an article in a 1953 issue of *Boy's Life* magazine. He first witnessed it put to practice by another troop in the Durham area, but as Chip notes, "no scouter is ever above borrowing a great idea!"

There are many ways to build and assemble the components of a box oven. Chip provided us with the following method for creating a sturdy, professional looking unit along with tips for putting it to good use.

Required Materials and Tools

- 1 cardboard box, about the size that holds ten reams of copy paper
- 1 roll duct tape
- 1 roll heavy-duty aluminum foil
- 1 bottle contact cement
- 6 uncoated, bare metal coat hangers
- 1 shallow metal pan
- Utility knife for cutting cardboard
- Scissors for trimming aluminum foil
- Bolt-cutters or wire-cutters for sizing coat hangers
- Pliers for bending wire

Construction Details

1. Tape down all open box flaps using strips of duct tape applied only on the outside of the box. Use just enough tape to do the job. If the box has a lid, such as that used on a carton of copy paper, securely fasten it with duct tape applied to the outside of the box as well.
2. Cut a rectangular door panel in one of the longer sides of the box. Create slits for the vertical and bottom edges only, leaving about an inch of cardboard rim between the door slits and box edges. The door is to remain attached, hinging along the top edge of the box. Carefully fold the cardboard door along its top edge to help initiate the formation of the hinge line. Secure any loose cardboard flaps on the interior of the box using contact cement.
3. Through the door opening, fasten aluminum foil to the entire inside surface of the box using contact cement. Overlap the sheets of foil by at least 1 inch. Don't forget to attach foil to the inside surface of the door and the inner surface of the top hinge line. Ensure that the foil wraps over the cut edges of the door frame and the three edges of the door itself. Do not leave any cardboard exposed on the inside surface! If the aluminum foil tears while applying, cut additional patches of foil, and glue these over the torn areas. Apply cement sparingly, and be sure to follow any unique instructions or cautionary statements on the cement bottle's label. Allow cement to cure for at least 1 day before breaking the oven in with coals.
4. A more finished look can be obtained by using duct tape applied on the outside of the box to fasten down the edges of foil that have been wrapped around the door edges. Keep duct tape at least 1 inch from the door itself. Otherwise, the tape may melt from the escaping heat. If required, duct tape can also be applied at this time to reinforce outside corners and edges of the box.

Cooking in Cardboard

5. Use bolt- or wire-cutters to remove the long straight wire section from six bare metal coat hangers. These will form the oven rack. Do not use coat hangers that are painted or coated in plastic! Before cutting, mark off lengths that will be adequate for the box you'll be using. If additional length is required, include a curved section of the coat hanger, straightening it with a pair of pliers before creating the rack. Batt insulation wire supports or metal racks from small ovens are other options that can be used to make box oven racks.
6. The rack should be positioned about halfway between the bottom and top surfaces of the box. With the tip of a knife blade, carefully create a row of six very small, equally spaced slits on either side of the box. The slits must all be of equal distance from the bottom of the box to ensure that the rods will be level once installed.
7. Using the slits as guides, push the straightened coat hanger wires through the outside wall of one side of the box, through the interior of the oven, and into and through the opposite side of the box. To prevent the rods from falling out, use pliers to bend the protruding edges down on either side of the box.
8. Place a shallow metal pan at the bottom of the oven for your heat source. The pan must rest on supports to prevent direct contact with, and potential burning of, the bottom surface of the oven. The supports can be made from several rolled balls of foil, small rocks, or other such fireproof devices that will provide a secure, insulating air gap between the pan and the bottom of the oven. If desired, line the pan with aluminum foil for easier cleaning.
9. Before baking food in your box oven for the first time, move it to a fire-safe area and break it in by setting a pan of ten hot briquettes in the oven. Close the door and allow the coals to expire on their own. Once the oven is cool, open the door for a short period of time to vent. Examine the box inside and out to ensure the rack remains secure and the oven wasn't burned or weakened during the check run. Correct any deficiencies before using the box oven in the field.

Using Your Box Oven in the Field

1. Start your coals using high-quality, standard-size briquettes. Do not take coals from a campfire, as they will smoke excessively and expire quickly. Do not start the coals inside the oven! Once the briquettes have completely ashed over, insert the coal pan into the oven using a pair of channel locks or welder's gloves. Ensure that the pan rests firmly on the supports.
2. The following temperature formula is useful as a starting point: One standard fresh briquette produces about 45 degrees F of temperature change. So for a recipe calling for a baking temperature of 450 degrees F, begin with ten briquettes. Your box oven's method of construction and size, as well as weather conditions, will likely require adjustment to this formula. Get to know your oven under different weather conditions by calibrating it using a cooking thermometer.
3. Keep the oven level while cooking. Position the box in a safe area on the ground or on a fireproof table where it will remain well out of the way of normal scout horseplay.
4. When baking, keep the door closed to prevent excessive heat from escaping. Some recipes create a lot of moisture. For these, the door may be left slightly ajar to permit steam to escape. A small vent door can also be cut into the top of the oven and opened and closed as necessary.
5. If you find the coals to be burning out before going completely to ash, the interior of the oven may be deprived of oxygen during baking. To remedy the situation, either leave the door slightly ajar or cut a few small vent holes around the base of the side walls and in the top surface of the oven.

Only thin layers of aluminum separate a box oven from a box oven on fire. Be certain that your oven is in good repair before using it in the field. Ensure that the oven is operated in a safe, protected area, and keep it away from low-hanging branches, fuel, and other combustibles. Imagine the box completely on fire, and build your fire-safe zone surrounding the oven accordingly. Have plenty of water on hand to douse flames should it become necessary.



PATROL BOX INVENTORY LIST

QAUNTITY	COOKWARE	QUANITY	UTENCILES	QUANITY	EXPENDABLES	
1	LARGE POT(6x12")	2	SPATULAS	1	BOX MATCES	
1	MEDIUM POT(4X8")	2	PLASTIC SERVING SPOONS	1	LIGHTER	
1	FRYING PAN(11")	1	SLOTTED SERVING SPOON	1	CAN OF PAM	
1	FRYING PAN(9")	1	RUBBER SPATULA	1	ALUMINUM FOIL	
1	GRIDDLE	1	WISK	1	PAPER TOWEL	
3	NESTING MIXING BOWLS	1	POTATO PEELER	1	HAND SOAP	
3	METAL SERVING PLATES	1	CAN OPENER	1	HAND SANITIZER	
2	CUTTING BOARDS	2	MEDIUM METAL TONGS	1	SPICE PACK	
2	MEASURING CUPS(1CUP AND 1/2 CUP NESTING)	1	LARGE BUTCHERS KNIFE W/ SLEEVE	2	OVEN MITTS	
1	STRAINER(COLAP SIBLE)	1	MEDIUM KNIFE W/ SLEEVE	1	VEGETABLE OIL	
		1	KNIFE SHARPENER			
		1	MEAT GRILLING FORK			
		1	MEASURING SPOONS			

Recipe Icons



Specifically
for
Backpacking



No Heat
Source
Required



Foil, pie iron, skewer,
and fire pit.



Dutch Oven with
Coals.



Grill: Direct
Heating.



Pot



Frying Pan

Recipes

Breakfast

- ◆ *Breakfast Burrito*
- ◆ *Avocado, bacon, and cheese omelet*
- ◆ *Mountain Men Breakfast*
- ◆ *Eggs in a Basket*
- ◆ *French Toast*
- ◆ *No Mess Omelet*

Lunch

- ◆ *Winston's Bagels*
- ◆ *Chicken Quesadillas*
- ◆ *Chicken Tortilla Soup*
- ◆ *Foil Meal*
- ◆ *Walking Tacos*
- ◆ *Hot Ham and Cheese*

Dinner

- ◆ *River City Ribs*
- ◆ *Los Osos lasagna*
- ◆ *Boy Scout Stew*
- ◆ *Trapper Trails Strawberry Rollups*
- ◆ *Chicken and Apples*
- ◆ *Aunt Pat's Chicken and Corn*
- ◆ *Dirty Rice*
- ◆ *Steak and Potatoes*
- ◆ *Boy Scout Chicken*
- ◆ *Crew 2's Mac and Cheese*
- ◆ *Mexican lasagna*
- ◆ *Texas Beans*
- ◆ *Bog Sky Jambalaya*
- ◆ *Bangers and Mash*

Bread

- ◆ *Corn Bread in an Orange*
- ◆ *Cowboy Biscuits*
- ◆ *Cinnamon Rolls*
- ◆ *Easy Corn Bread*
- ◆ *Geezer Corn Bread*
- ◆ *Banana Bread*

BackPack Food

- ◆ *Granola Cereal*
- ◆ *Hudson Bay Bread*
- ◆ *Chicken Burrito*
- ◆ *Apple and Peanut Butter*
- ◆ *Starkest Packet and Crackers*

Dessert

- ◆ *Ding Dong Cherry Cobbler*
- ◆ *Dump Cake*
- ◆ *Philmont Ranger Cobbler*
- ◆ *Bonfire Banana Boat*
- ◆ *Nutty apples*
- ◆ *Fried bananas*
- ◆ *Dutch Oven Popcorn*
- ◆ *Little Jimmycamper's Strawberry Shortcake*

Breakfast

Breakfast Burritos

Instructions: Serves 8

Step 1: Brown sausage in pan. and remove excess grease.

Step 2: Chop onion and pepper into small pieces. Add to sausage.

Step 3: Saute' with 1/4 cup of water. Season with salt and pepper.

Step 4: Whisk eggs and water in a bowl.

Step 5: Lift the lid and fold the mixture over. If the mixture is sticking add 1 Tbs of oil. Close the lid and cook for 5 min.

Step 6: Add eggs to pan stirring constantly.

Step 7: Cook until done about 3 min.

Step 8: Serve on tortillas with cheese and salsa.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Eggs	12	\$1.00
<input type="checkbox"/>	Spicy Sausage 1 lbs	1	\$0.48
<input type="checkbox"/>	Small Onion	1	\$0.75
<input type="checkbox"/>	Red Pepper	1	\$0.75
<input type="checkbox"/>	1 Tsp Salt	1	
<input type="checkbox"/>	1 Tsp Salt	1	
<input type="checkbox"/>	Jar Salsa	1	\$3.00
<input type="checkbox"/>	Tortillas	12	\$3.00
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Pan		
<input type="checkbox"/>	Medium Bowl		
<input type="checkbox"/>	Stove		
<input type="checkbox"/>	Whisk		
<input type="checkbox"/>	Measuring Cups: 1/2 and 1/4		
<input type="checkbox"/>	Cutting Board		
<input type="checkbox"/>	Knife		
	Total		\$8.98

Contributed by: Chris Streeter T975 Tulsa,Ok.

Breakfast

Bacon, Avocado & Cheese Omelet

Instructions: Serves 8

Step 1: Prepare before camp out. Cook bacon and crumble into small pieces. Store in a one gal Zip lock bag. Mix caraway seeds, cumin, red pepper and store in small zip lock bag.

Step 2: Peel avocados and chop into half inch cubes.

Step 3: Melt butter with minced garlic.

Step 4: In a medium bowl whisk eggs. Stir in remaining ingredients to eggs.

Step 5: Pour into a foil lined dutch oven and bake at 375 degrees until set(40-55 min).

Step 6: Serve with salsa.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Eggs	16	\$2.00
<input type="checkbox"/>	Stick of Butter	2	\$3.00
<input type="checkbox"/>	Avocado	4	\$3.00
<input type="checkbox"/>	Cup of Monterey Jack Cheese	2	\$3.50
<input type="checkbox"/>	Jar of Chopped Jalapeño Peppers	1	\$2.26
<input type="checkbox"/>	Tomatoes, Diced.	2	\$1.00
<input type="checkbox"/>	Can of Green Chilies	1	\$0.50
<input type="checkbox"/>	Clove Minced Garlic	2	\$0.25
<input type="checkbox"/>	tbs Groung Coriander	4	
<input type="checkbox"/>	tbs Lemmon Juice	4	\$1.78
<input type="checkbox"/>	1/2 tsp caraway seeds	1	
<input type="checkbox"/>	tsp Cumin	1	
<input type="checkbox"/>	1/2 tsp Red Pepper	1	
<input type="checkbox"/>	Package Bacon(12 oz)	2	\$8.00
<input type="checkbox"/>	Salsa	1	\$3.50
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven 12 Inch		
<input type="checkbox"/>	Medium Bowl		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$28.79

Contributed by: Chris Streeter T975 Tulsa,Ok.

Breakfast

Mountain Man Breakfast

Instructions: Serves 8

Step 1: Light the charcoal: When ready put 12 briquets under the dutch oven.

Step 2: After oven is warm add two tbs of oil and then potatoes. Put the lid on the oven with 18 briquets. Cook for 10 min.

Step3: Start frying your sausage separately on a stove. Cook until Done and save for later.

Step 4: Add one more tbs of oil over potatoes then flip. Cover and cook for 10 more min.

Step 4: Mix sausage into potatoes and cook for ten min.

Step 5: Whisk eggs with parsley in a medium bowl. Mix eggs with potatoes and sausage mix. Cook for ten min.

Step 6: Mix in cheese cover and cook for five min. Then serve.

Note: We have had mixed results in the past with this recipe. The potatoes need to be cooked first in my opinion. It saves time to cook the sausage separately in a frying pan at the same time. Then go from there. I also prefer cartons of dried potatoes over frozen. If using frozen make sure they are thawed before use.

Contributed by: Chris Streeter T975 Tulsa,Ok.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Eggs	12	\$2.00
<input type="checkbox"/>	Potatoes O'Brien Hash Browns 30 oz or 2 Cartons of Dried Potatoes 4.2 oz.	1	\$3.00
<input type="checkbox"/>	Spicy Sausage 12 oz	1	\$3.25
<input type="checkbox"/>	Cup Cheddar Cheese	2	\$3.00
<input type="checkbox"/>	2Tbs Parsley	1	
<input type="checkbox"/>	1 Tsp Salt	1	
<input type="checkbox"/>	1 Tsp Salt	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven 12 Inch		
<input type="checkbox"/>	Medium Bowl		
<input type="checkbox"/>	Charcoal		
<input type="checkbox"/>	Whisk		
<input type="checkbox"/>	Measuring Spoons		
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$11.25

Breakfast

Eggs in a basket

Instructions: Serves 8

Step 1: Cut a circle in the center of a slice of bread using a small drinking cut as a cutter.

Step 2: Melt Tsp of butter in the frying pan and place sliced bread in pan.

Step 3: Crack egg into the hole in the bread.

Step 4: Fry egg and bread on both sides until cooked.

Step 5: Add salt and pepper to taste and serve with syrup.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Eggs	12	\$1.00
<input type="checkbox"/>	Loaf of Bread	1	\$2.00
<input type="checkbox"/>	Syrup	1	\$1.86
<input type="checkbox"/>	Salt	1	
<input type="checkbox"/>	Pepper	1	
<input type="checkbox"/>	Stick Butter	1	\$0.50
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Pan		
<input type="checkbox"/>	Medium Bowl		
<input type="checkbox"/>	Stove		
<input type="checkbox"/>	Whisk		
<input type="checkbox"/>	Cutting Board		
<input type="checkbox"/>	Small cup		
	Total		\$5.36

Contributed by: Chris Streeter T975 Tulsa,Ok.

Breakfast

French Toast



Instructions: Serves 6

Step 1: Construct a aluminum foil envelope to keep French toast warm.

Step 2: Whisk first 3 ingredients together in a bowl.

Step 3: Heat griddle until warm and coat with cap fun of oil.

Step 4: Dip bread into egg mixture coating both sides.

Step 5: Fry on griddle until both sides are golden brown.

Step 6: Add oil as needed.

Step 7: Place French toast in foil envelope to keep warm.

Step 8: Serve with butter, syrup and powdered sugar.

CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Eggs	5	\$1.00
<input type="checkbox"/>	Slice of Bread	16	\$2.00
<input type="checkbox"/>	1/4 cup Milk	1	
<input type="checkbox"/>	1/4 tsp Cinnamon or Vinilla	1	
<input type="checkbox"/>	Syrup	1	\$1.86
<input type="checkbox"/>	Salt	1	
<input type="checkbox"/>	Pepper	1	
<input type="checkbox"/>	Vegetable oil	1	\$0.50
<input type="checkbox"/>	Powdered Sugar		\$1.00
<input type="checkbox"/>	1/2 stick Butter	1	\$0.75
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Griddle		
<input type="checkbox"/>	Medium Bowl		
<input type="checkbox"/>	Stove		
<input type="checkbox"/>	Whisk		
<input type="checkbox"/>	spatula		
<input type="checkbox"/>	1/4 measuring cup		
<input type="checkbox"/>	Aluminum Foil		
<input type="checkbox"/>	Stove		
	Total		\$7.11

Contributed by: Chris Streeter T975 Tulsa,Ok.

Breakfast

No Mess Omelets

Instructions: Serves 6

Step 1: Light stove add water to pot and put on lid.

Step 2: Crack eggs into bag freezer bag with one tbsp of onion, peppers, milk and 1/4 cup of chopped ham.

Step 3: Let all the air out of the bag and seal. Squish all the ingredients around in the bag.

Step 4: Using tongs put the baggie into the boiling water 3-4 min or until done.

Step 5: Open the baggies and add cheese and salsa. Eat out of the bag.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Eggs	12	\$2.00
<input type="checkbox"/>	Onion	1	\$1.00
<input type="checkbox"/>	Green pepper diced	1	\$1.00
<input type="checkbox"/>	1 1/2 cup of diced ham	1	\$3.00
<input type="checkbox"/>	Grated cheddar cheese 8 oz	1	\$1.86
<input type="checkbox"/>	one quart milk	1	\$2.00
<input type="checkbox"/>	Salsa 10 oz	1	\$3.00
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Large pot with lid	1	
<input type="checkbox"/>	Tongs	1	
<input type="checkbox"/>	Stove	1	
<input type="checkbox"/>	1 quart freezer Zip Lock baggies	6	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$13.86

Contributed by: Chris Streeter T975 Tulsa,Ok.

Breakfast

Wood Badge Beaver Patrol Breakfast

Instructions: Serves 8

Step 1: Heat up 35 charcoal coals in you chimney starter. Should take ten min.

Step 2: Put 24 coals under your oven and let heat up for five min. Cook sausage until done and crumbled. Remove any grease with paper towels.

Step 3: Add mushrooms, onion, and tomatoes.

Step 4: Blend cheese into mixture.

Step 5: In a large bowl. Whisk together pancake mix, milk, eggs, oregano, salt, and black pepper. Pour over sausage mixture. Put lid on the oven.

Step 6: Keep 10 coals under the oven and add 18 on top of the lid. Cook for 40 min.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Eggs	12	\$2.25
<input type="checkbox"/>	1/3 cup diced green onion	1	\$0.69
<input type="checkbox"/>	4 Oz can of mushrooms with the stems drained	1	\$0.49
<input type="checkbox"/>	Cup of Monterey Jack Cheese	2	\$2.99
<input type="checkbox"/>	Can of Rotel tomatoes	1	\$1.76
<input type="checkbox"/>	Cup of original pancake mix	1	\$1.00
<input type="checkbox"/>	Cup of milk	1	\$1.46
<input type="checkbox"/>	Tsp of ground oregano	1	
<input type="checkbox"/>	Salt		
<input type="checkbox"/>	Pepper		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven 12 Inch	1	
<input type="checkbox"/>	large Bowl	1	
<input type="checkbox"/>	Charcoal	35	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$10.64

Contributed by: Chris Streeter T975 Tulsa,Ok.

Lunch

Winston's Bagels

Instructions: Serves 8 - 10

Step 1: Butter both sides of bagels.

Step 2: Cook bagels on grill until golden brown.

Step 3: Spread cream cheese on bagels and spiracle with cinnamon.

Step 4: Add a slice of salmi and thin slices of apples and cucumber to one side of bagel..

Step 5: On the other side of the bagel sprinkle bacon bits and sun flower seeds.

Step 6: Put both half of bagel together and enjoy.

Note: There are many options on how to make these bagels. However cream cheese, apples, cucumbers and cinnamon are a must to get the right flavor.

Winston served these to students at Southern Illinois University @ Carbondale, for over two decades. They were .75 cents a piece back then. I consumed over a hundred in my time there. Winston would often spend time talking with home sick students. Everyone knew and liked him.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Bagels	12	\$6.50
<input type="checkbox"/>	Apples	3	\$2.00
<input type="checkbox"/>	Cucumber	1	\$1.00
<input type="checkbox"/>	8 oz cream cheese	1	\$2.64
<input type="checkbox"/>	Slices of Salami	8	\$3.48
<input type="checkbox"/>	Container of Bacon Bits	1	\$3.26
<input type="checkbox"/>	16 oz Sunflower seeds	1	\$2.98
<input type="checkbox"/>	Stick of butter		\$0.50
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Stick of butter	1	\$0.50
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Grill	1	
<input type="checkbox"/>	Grate if using fire	1	
<input type="checkbox"/>	Charcoal or fire wood		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$22.86

Contributed by: Chris Streeter T975 Tulsa, Ok.

Lunch

Chicken Quesadillas

Instructions: Serves 6

Step 1: Grease skillet with oil.

Step 2: Add tortilla.

Step 3: Sprinkle with 1/4 cup of cheese and chicken.

Step 4: Cook until golden brown on each side.

Step 5: Serve with salsa.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Tortillas	12	\$2.86
<input type="checkbox"/>	Cup Shredded Pepper Jack Cheese 8 oz	2	\$4.00
<input type="checkbox"/>	Can of cooked chicken 5 oz	3	\$4.32
<input type="checkbox"/>	Vegetable oil	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Skillet	1	
<input type="checkbox"/>	Spatula	1	
<input type="checkbox"/>	Can Opener	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$11.18

Contributed by: Chris Streeter T975 Tulsa, Ok.

Lunch

Chicken Tortilla Soup

Instructions: Serves 6-8

Step 1: Heat oil in the skillet and sauté minced garlic and onion for two minutes.

Step 2: Add cubed chicken and cook until done.

Step 3: When chicken is done put into cook pot with garlic and onion.

Step 4: Add the next nine ingredients and bring to a boil.

Step 5: Reduce heat and simmer for 30 min.

Step 6: Ladle soup into bowls and serve with tortilla chips.

Step 7: Sprinkle cheddar cheese on top and serve with tortilla chips.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Vegetable oil		
<input type="checkbox"/>	Cup of chopped onion	2	\$2.00
<input type="checkbox"/>	Minced Garlic cloves	4	\$0.50
<input type="checkbox"/>	Chicken breast cut up into cubes	8	
<input type="checkbox"/>	Chicken bullion cubes	5	\$1.00
<input type="checkbox"/>	5-6 cups of water		
<input type="checkbox"/>	15 oz can whole corn drained	1	\$0.75
<input type="checkbox"/>	One Tbsp chopped jalapeño pepper		\$1.00
<input type="checkbox"/>	Tsp ground cumin	2	
<input type="checkbox"/>	Tsp of worcestershire sauce	2	
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Skillet	1	
<input type="checkbox"/>	Large cook pot with lid	1	
<input type="checkbox"/>	Measuring spoons	1	
<input type="checkbox"/>	Measuring cup	1	
<input type="checkbox"/>	knife	1	
<input type="checkbox"/>	ladle	1	
<input type="checkbox"/>	Can opener	1	
<input type="checkbox"/>	Large Spoon for stirring	1	
<input type="checkbox"/>	Cutting board	1	
	Total		\$5.25

Contributed by: Chris Streeter T975 Tulsa, Ok.

Lunch

Foil Meal

Instructions: Serves 6

Step 1: Light charcoal.

Step 2: Make six round thin patties out of around beef. Poke a hole in the center of patties with you finger to help it cook properly. Wash hands please.

Step 3: Peel potatoes and carrots. Cut into 1/4 inch sliced on cutting board.

Step 4: Cut a piece of foil 18 inches long.

Step 5: Place one cabbage leaf on foil. Place potatoes, carrots, and ground beef on top of cabbage.

Step 6: Season with salt, pepper, and garlic powder. Add out Tbsp of broth and cover with another cabbage leaf.

Step 7: Roll foil to tightly seal on all three sides.

Step 8: Place on coals for 15 minutes on each side.

Note: Experiment with different seasoning like chili powder, seasoned salt, worcestershire sauce, and cream of mushroom soup.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Lbs Ground beef	2	\$10.00
<input type="checkbox"/>	Potato	4	\$2.00
<input type="checkbox"/>	Carrots	6	\$1.25
<input type="checkbox"/>	Head of cabbage	1	\$3.79
<input type="checkbox"/>	Can of Beef Broth	1	\$1.25
<input type="checkbox"/>	Salt		
<input type="checkbox"/>	Pepper		
<input type="checkbox"/>	Garlic powder		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Potato peeler	1	
<input type="checkbox"/>	Knife	1	
<input type="checkbox"/>	Heavy duty aluminum foil	1	
<input type="checkbox"/>	Cutting board	1	
<input type="checkbox"/>	Tongs	1	
<input type="checkbox"/>	Measuring spoons	1	
<input type="checkbox"/>	Charcoal	60	
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$18.29

Contributed by: Chris Streeter T975 Tulsa, Ok.

Lunch

Walking Tacos

Instructions: Serves 6

Step 1: Cook ground beef in a frying pan. Remove from heat and drain off excess grease.

Step 2: Stir taco seasoning and water into ground beef.

Step 3: With the chips bag sealed, carefully crush corn chips in the bag.

Step 4: Cut each bag open along one side.

Step 5: Add beef mix, lettuce, tomato, cheese, salsa, and sour cream to the chip bag

Step 6: Eat right out of bag with a spork.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Lbs Ground Beef	1	\$5.00
<input type="checkbox"/>	1 1/4 oz Package of Taco seasoning	1	\$0.75
<input type="checkbox"/>	3/4 Cup Water	1	
<input type="checkbox"/>	2 oz Serving Corn Chips	6	\$3.25
<input type="checkbox"/>	Cup Shredded Lettuce	1	\$1.00
<input type="checkbox"/>	One Tomato Chopped	1	\$1.00
<input type="checkbox"/>	Cup Shredded Cheddar Cheese	1	\$2.00
<input type="checkbox"/>	1/4 Cup Salsa	1	\$1.00
<input type="checkbox"/>	1/4 Cup Sour Cream	1	\$1.00
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Medium Frying Pan	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$15.00

Contributed by: Chris Streeter T975 Tulsa, Ok.

Lunch

Hot Ham and Cheese

Instructions: Serves 8

Step 1: Butter one side of bread.

Step 2: Place bread in frying pan. Add two pieces of ham and one piece of cheese. Place another piece of buttered bread on top.

Step 3: Cook until both sides of bread are golden brown.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Loaf of White Bread	1	\$2.25
<input type="checkbox"/>	Lbs of Ham	1	\$7.00
<input type="checkbox"/>	Slice of Cheddar Cheese	12	\$4.00
<input type="checkbox"/>	Stick of Butter	1	\$0.75
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Frying Pan or Griddle	1	
<input type="checkbox"/>	Spatchula	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$14.00

Contributed by: Chris Streeter T975 Tulsa, Ok.

Dinner

River City Ribs

Instructions: Serves 8

Step 1: Prepare before camp out. Separate ribs between the bones. Season with dry rub and Worcestershire sauce. Store them in two one gallon Zip lock bags.

Step 2: Mix one and a half bottles of bbq sauce and one can of coke in dutch oven. Place ribs in dutch oven. Optional step is to put a pie tin inverted in the bottom of dutch(keeps the ribs out of grease).

Step 3: Place 15 briquettes under the oven and 10 briquettes on the lid. Simmer 1 1/2 - 2 hours until meat is tender, refreshing coals as required.

Step 4: Dip ribs in remaining bbq sauce.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Rack of Baby Back Ribs	3	\$30.00
<input type="checkbox"/>	Can of Coca Cola	1	\$1.00
<input type="checkbox"/>	Bottle Head Country BBQ Sauce(20 oz)	2	\$6.00
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven 12 inch	1	
<input type="checkbox"/>	Pie tin	1	\$1.00
<input type="checkbox"/>	One Gal Zip Lock Bags	2	\$0.25
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$38.25

Contributed by: Chris Streeter T975 Tulsa,Ok.

Dinner

Los Osos Lasagna

Instructions: Serves 8

Step 1: Brown meat in a dutch oven over 23 briquettes. Drain excess grease.

Step 2: Add spaghetti sauce, hot water, and oregano to ground beef. Stir and set aside in a medium sized bowl.

Step 3: In a second bowl, mix mozzarella cheese, cottage cheese, parmesan cheese, and an egg.

Step 4: The goal is to get more than one layer of lasagna. Start by putting a a layer of uncooked noodle in the bottom of the dutch oven. Cover noodles with a layer of meat blend, then cover meat blend with a layer of cheese-egg mix.

Step 5: Repeat the process, layering each item in the same order until all ingredients are expended.

Step 6: Cook for about 50 min., Leaving 10 briquettes under the oven and moving 13 coals to the lid. The lasagna is ready to serve once noodles are soft.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	1 lb Lean Ground Beef	1	\$5.42
<input type="checkbox"/>	26 oz Jar Spaghetti Sauce. Rao's brand is a favorite.	1	\$6.24
<input type="checkbox"/>	3/4 cup Hot Water	1	
<input type="checkbox"/>	1/4 tsp Ground Oregano	1	
<input type="checkbox"/>	Cup Shredded Mozzarella Cheese	3	\$5.25
<input type="checkbox"/>	16 oz Cottage Cheese or Ricotta Cheese	1	\$1.76
<input type="checkbox"/>	1/3 cup Grated Parmesan Cheese	1	\$2.22
<input type="checkbox"/>	Egg	1	\$0.25
<input type="checkbox"/>	8 oz Lasagna Noodles	1	\$1.78
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven 12 inch	1	
<input type="checkbox"/>	Medium Mixing Bowls	2	\$1.00
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$23.92

Contributed by: Troop 216 George Brown , Los Osos, CA.

Dinner

Boy Scout Stew

Instructions: Serves 8

Step 1: Brown meat in a dutch oven over 23 briquettes. Drain excess grease.

Step 2: Add all the rest of the ingredients.

Step 3: Simmer over coals for 20 min.

Note: This can also be prepared on a stove.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	1 lb Lean Ground Beef	1	\$10.68
<input type="checkbox"/>	Can of Pinto Beans	1	\$0.92
<input type="checkbox"/>	Can of Sweet Corn	2	\$1.00
<input type="checkbox"/>	Can of Green Beans	2	\$1.00
<input type="checkbox"/>	Can of Mild Rotel Tomatoes	1	\$1.00
<input type="checkbox"/>	Can of Carrots	1	\$0.78
<input type="checkbox"/>	Can of Potatoes	1	\$0.64
<input type="checkbox"/>	Tsp of Taco Seasoning	2	\$0.25
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven 12 inch	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$16.27

Contributed by: Chris Streeter T975 Tulsa, Ok.

Dinner

Trapper Trails Strawberry Chicken Rollups



Instructions: Serves 6

Step 1: Open crescent roll containers and separate dough into rectangles, creating a total of 12.

Step 2: Mix cream cheese, butter, and chicken pieces in a medium size bowl.

Step 3: Dived chicken mix over top of 12 dough rectangles. Roll each. When finished, they should have the appearance of enchiladas.

Step 4: Place rollups into Dutch oven and cook for about 15 minutes using 17 coals on the lid and 8 briquettes under the oven. The tops of the rolls should be nicely browned when finished.

Step 5; While the rollups bake, mix the strawberry jam and the corn syrup in a small pot and warm up. The coals on the lid of the Dutch oven can be used as a heat source.

Step 6: Generously drizzle rollups with the strawberry toppings. Sprinkle with the almonds and serve.

CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	8 oz 8 count container of refrigerated crescent rolls	3	\$2.18
<input type="checkbox"/>	8 Oz package cream cheese	1	\$1.33
<input type="checkbox"/>	1/2 stick butter, softened	1	\$0.25
<input type="checkbox"/>	5 oz canned chicken	3	\$8.67
<input type="checkbox"/>	1 cup strawberry jam	1	\$2.84
<input type="checkbox"/>	1/2 cup light corn syrup	1	\$5.29
<input type="checkbox"/>	1/4 cup sliced almonds	1	\$5.99
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven 12 inch	1	
<input type="checkbox"/>	medium mixing bowl	1	
<input type="checkbox"/>	Small pot	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$26.55

Contributed by: Josh Loehrke T975 Tulsa, Ok.

Dinner

Chicken and Apples

Instructions: Serves 6

Step 1: Cut apples in half and core out.

Step 2: Light 60 charcoals.

Step 3: Poke holes into potatoes with fork and place in oven. Place 10 coals on the bottom and 20 on top. The potatoes are done when you can poke a fork into them.

Step 4: Put 10 coals under a second Dutch oven and set the rest of the coals aside.

Step 5: When oven is warm coat with oil and place chicken in it for five minutes a side.

Step 6: Add bullion and pour water over chicken.

Step 7: Arrange apple halves on top of chicken core side up. Fill cores with brown sugar and cinnamon.

Step 8: Put lid on oven and place ten coals on top and bottom. Cook for one hour. No peeking - do not lift lid. Add coals if needed.

Step 9: Serve with cranberries on top.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Chicken breast	8	\$12.00
<input type="checkbox"/>	1/4 cup vegetable oil	1	\$1.33
<input type="checkbox"/>	Cup brown sugar	1	\$1.24
<input type="checkbox"/>	Cup of water	4	\$8.67
<input type="checkbox"/>	1/4 cup chicken bullion paste	1	\$2.84
<input type="checkbox"/>	Apples	5	\$2.78
<input type="checkbox"/>	Cup of cranberries	1	\$5.99
<input type="checkbox"/>	Potatoes	6	\$2.78
<input type="checkbox"/>	Chicken bullion paste 1/4 cup	1	\$3.73
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven 12 inch	2	
<input type="checkbox"/>	Measuring cups	1	
<input type="checkbox"/>	Knife	1	
<input type="checkbox"/>	Cutting board	1	
<input type="checkbox"/>	Fork	1	
<input type="checkbox"/>	charcoal	60	
<input type="checkbox"/>			
	Total		\$41.36

Contributed by: Josh Loehrke T975 Tulsa, Ok.

Dinner

Aunt Pat's Chicken and Corn

Instructions: Serves 8

Step 1: place chicken breast between two pieces of wax paper or in a one gallon Ziplock bag. Then pound chicken with a meat ballot or hammer until about 3/4 inch thick. Try to make the chicken breast all uniform by making it all the same thickness.

Step 2: Put chicken in a one gallon Ziplock and marinate with Italian salad dressing for one hour or more.

Step 3: Remove husk from corn. Put a tsp of butter and a pinch of salt on corn. Cover with foil. Note: if corn is out of season you can use frozen ears of corn.

Step 4: If your going to cook over a fire make sure you start the fire at least one hour before so you can have good coals to cook over. If your using charcoal and a chimney starter your charcoal with a chimney starter.

Step 5: Place chicken on grill for ten minutes and flip for ten more. Season chicken with seasoned salt and pepper.

Step 6: The corn can be cooked on the grill with the chicken or it can be cooked in the coals from a fire for 15 min.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Chicken Breast	8	\$9.76
<input type="checkbox"/>	Bottles Italian Salad Dressing	1	\$1.94
<input type="checkbox"/>	Ear of Corn	8	\$6.00
<input type="checkbox"/>	Stick of Butter	1	\$1.00
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Grill or grate for over a fire	1	
<input type="checkbox"/>	Aluminum Foil		
<input type="checkbox"/>	Charcoal if using a Grill		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$18.70

Contributed by: Chris Streeter T975 Tulsa, Ok.

Dinner

Dirty Rice

Instructions: Serves 8

Step 1 Dice up bell pepper, onion, and celery. Try to get it all in the smallest pieces possible.

Step 2: Simmer all your Diced up vegetables in butter to make your roux for 20 min.

Step 3: Start cooking 1 1/2 cup of white rice in a large pot.

Step 3: Cook ground beef in frying pan from the roux. Place roux in a bowl for later. Cut up sausage into 1/4 inch slices and add the ground beef. Season with creole seasoning and salt and pepper. Mix roux back in.

Step 4: Add the meat mixture into the rice in the pot.

Note: Corn bread goes well with this and can be found in the bread section.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	One lbs Ground Beef	1	\$5.00
<input type="checkbox"/>	14 oz Smoked Sausage	1	\$2.86
<input type="checkbox"/>	Cup White Rice	2	\$2.67
<input type="checkbox"/>	Stick of Butter	1	\$0.75
<input type="checkbox"/>	Bell Peper	1	\$1.00
<input type="checkbox"/>	Onion	1	\$1.00
<input type="checkbox"/>	Four Stalks Celery		\$1.00
<input type="checkbox"/>	Creole Seasoning		
<input type="checkbox"/>	Hot Sause		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Large Pot	1	
<input type="checkbox"/>	Frying Pan	1	
<input type="checkbox"/>	Bowl	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$14.28

Contributed by: Chris Streeter T975 Tulsa, Ok.

Dinner

Steak and Potatoes

Instructions: Serves 6

Step 1 Cut up Tri-tip roast into 1/2 inch thick steaks across the grain. Then cut bottom layer of fat off all steaks. Season with dry rub and cover with worcestershire sauce. Let sit for one hour.

Step 2: Wash potatoes with water. Double wrap potatoes in heavy duty aluminum foil.

Step 3: Cover potatoes in coals from fire and cook for one hour.

Step 3: Season steaks with seasoned salt and cook for 8 minutes per side. Use a low to medium heat. If using a fire and grate make sure you get even coals under grilling area.

Step 4: Cut the middle of potatoes open and add butter and shredded cheese. Season with salt and pepper.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	3 lbs Tri-Tip Roast	1	\$26.00
<input type="checkbox"/>	Medium Russet Potatoes	6	\$4.00
<input type="checkbox"/>	Tsp Worcestershire Sauce	2	
<input type="checkbox"/>	Seasoned Salt		
<input type="checkbox"/>	Stick of Butter		
<input type="checkbox"/>	Salt		
<input type="checkbox"/>	Pepper		
<input type="checkbox"/>	8 oz Shredded Cheddar Cheese	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Fire Grate	1	
<input type="checkbox"/>	Aluminum Foil		
<input type="checkbox"/>	Heavy Duty Aluminum Foil		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$30.00

Contributed by: Chris Streeter T975 Tulsa, Ok.

Dinner

Boy Scout Chicken



Instructions: Serves 6

Step 1: Line oven with aluminum foil.

Step 2: Start 30 coals in chimney starter.

Step 3: Add chicken to oven.

Step 3: Pour sauce over chicken.

Step 4: Place lid on oven and bake for 1 1/4 hours.
18 coals on the lid and 9 under the oven. Refresh
coals after 45 min.

CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Whole Chicken	1	\$5.00
<input type="checkbox"/>	16 oz BBQ Sauce	1	\$3.00
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven	1	
<input type="checkbox"/>	Heavy Duty Aluminum Foil		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$8.00

Contributed by: Boy's Life

Dinner

Crew 2's Mac and Cheese



Instructions: Serves 6

Step 1: In a large pot cook pasta in eight quarts of water until tender, then drain and rinse.

Step 2: Line oven with foil and liberally grease with butter.

Step 3: Add half pasta into oven.

Step 3: Distribute half of cheese over pasta.

Step 4: Top cheese with other half of pasta and cover with remaining cheese.

Step 5: Combine milk with mustard in a cup and pour over cheese in the oven.

Step 6: Bake for 1 1/2 hours using 21 coals on the lid and 11 under the oven. Refresh coals after 45 min.

CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Lb of Elbow Macaroni	2	\$2.00
<input type="checkbox"/>	1/4 Stick of Butter	1	\$0.50
<input type="checkbox"/>	16 oz package of Velvet Cheese, Cubed.	1	\$4.00
<input type="checkbox"/>	Lb White American Cheese, Cubed	1	\$4.00
<input type="checkbox"/>	Tbs of Spicy Brown Mustard	2	\$0.25
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven	1	
<input type="checkbox"/>	Heavy Duty Aluminum Foil		
<input type="checkbox"/>	Large Cook Pot	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$10.75

Contributed by: Boy's Life

Dinner

Mexican Lasagna



Instructions: Serves 6

Step 1: Pre heat dutch oven over 25 coals.

Step 2: Brown ground beef in oven, then transfer meat to a large mixing bowl. Remove oven from heat.

Step 3: To the beef, add taco seasoning , beans, and spaghetti sauce. Mix.

Step 4: Spread one third of the beef mixture to the bottom of the oven.

Step 5: Top mixture with four tortillas covering as much of the beef mixture as possible.

Step 6: Spread another one third of the beef mixture over the tortillas, then distribute one third of the cheese across the top.

Step 7: Continue layering with another four tortillas, the remainder of the beef mixture, and another one third of the cheese.

Step 8: Finish with final layer of four tortillas covered with the remainder of the cheese.

Step 9: Bake for 30 minutes using 17 coals on the lid and eight coals on the bottom.

Contributed by: Boy's Life

CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	1 1/2 lb of Lean Ground Beef	1	\$8.00
<input type="checkbox"/>	1 oz Package of Taco Seasoning	2	\$1.00
<input type="checkbox"/>	15 oz Can of Pinto or Kidney, or Black Beans	2	\$2.00
<input type="checkbox"/>	26 oz of Spaghetti Sauce	2	\$5.00
<input type="checkbox"/>	Corn tortillas	12	\$2.00
<input type="checkbox"/>	1 1/2 lb of shredded Chesse	1	\$3.00
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven	1	
<input type="checkbox"/>	Heavy Duty Aluminum Foil		
<input type="checkbox"/>	Large Bowl	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$21.00

Dinner

Texas Beans



Instructions: Serves 15

Step 1: Pre heat dutch oven over 25 coals.

Step 2: Fry bacon in oven.

Step 3: Add onions and cook until translucent.

Step 4: Add garlic powder, powdered mustard, vinegar and brown sugar, stir.

Step 5: Cook for 20 minutes and then add beans.

Step 6: Cover and bake for about 30 minutes using 17 coals on the lid and eight coals under the oven. Refresh coals as needed.

CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Lb Bacon, Diced	1	\$5.00
<input type="checkbox"/>	Onions Cut Into Rings	6	\$4.00
<input type="checkbox"/>	1/2 tsp garlic Powder	1	\$0.25
<input type="checkbox"/>	1/2 tsp Powdered Mustard	1	\$0.25
<input type="checkbox"/>	Cup White Vinegar	1	\$0.50
<input type="checkbox"/>	1 1/2 cups of brown Sugar	1	\$0.75
<input type="checkbox"/>	15 oz Can of Lima Beans	1	\$2.00
<input type="checkbox"/>	16 oz can of Kidney Beans	2	\$3.00
<input type="checkbox"/>	28 oz Can of Pork and Beans	2	\$5.00
<input type="checkbox"/>		a	\
<input type="checkbox"/>			?
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven	1	
<input type="checkbox"/>	Heavy Duty Aluminum Foil		
<input type="checkbox"/>	Large Bowl	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$20.75

Contributed by: Boy's Life

Dinner

Big Sky Jambalaya



Instructions: Serves 8

Step 1: Pre heat dutch oven over 25 coals.

Step 2: Cook chicken in butter until no trace of pink remains.

Step 3: Add sausage, green pepper, onion and celery. Cook until vegetables are tender.

Step 4: mix in tomatoes and chicken broth. bring to a boil, refreshing coals as needed.

Step 5: Add shrimp and cook additional five min.

Step 6: Stir in rice, salt and creole seasoning.

Step 7: Remove from heat. Let stand five min. Fluff with fork and serve.

CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	1lb boneless Chicken Cut Up Into Small Pieces	1	\$4.00
<input type="checkbox"/>	1/2 Stick Butter	1	\$0.50
<input type="checkbox"/>	Lb of Smoked Sausage	1	\$3.00
<input type="checkbox"/>	Medium Green Pepper	1	\$1.00
<input type="checkbox"/>	Medium Onion, diced	1	\$1.00
<input type="checkbox"/>	Stalk of celery, Diced	2	\$0.75
<input type="checkbox"/>	10 oz Rotel Tomatoes, Diced	2	\$3.00
<input type="checkbox"/>	14 oz can Chicken Broth	1	\$2.00
<input type="checkbox"/>	1/2 lb of shrimp, Peeled	1	\$4.00
<input type="checkbox"/>	Cup Minute Rice	2	\$1.00
<input type="checkbox"/>	1/4 tsp salt		
<input type="checkbox"/>	Tsp of Creole Seasoning	1	
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven	1	
<input type="checkbox"/>	Heavy Duty Aluminum Foil		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$20.25

Contributed by: Boy's Life

Dinner

Bangers and Mash



Instructions: Serves 6

Step 1: Melt butter in oven. Cut onion into slices 1/4 inch thick. Add to bottom go oven.

Step 2: Cut Peppers into slices. Add to oven.

Step 3: Add Bratwurst to oven. Add one can of root beer and cover.

Step 3: Put lid on oven and cook at 375 degrees for 45 min.

Step 4: Serve bratwurst on tortilla with a spoon full of vegetables.

CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Bratwurst	12	\$9.79
<input type="checkbox"/>	Medium Red Potatoes	6	\$2.00
<input type="checkbox"/>	Yellow Onion	2	\$1.01
<input type="checkbox"/>	Red Bell Pepper	1	\$1.38
<input type="checkbox"/>	Yellow Bell Pepper	1	\$1.38
<input type="checkbox"/>	Tortillas 8 Inch	12	\$4.24
<input type="checkbox"/>	Root Beer	1	\$0.75
<input type="checkbox"/>	1/4 Stick of Butter	1	\$0.25
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven	1	
<input type="checkbox"/>	Heavy Duty Aluminum Foil		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$20.80

Contributed by: Ken Kurtz Troop 18 owasso, Ok.

Corn Bread in an Orange

Corn Bread in an orange

Instructions: Serves 8

Step 1: Cut oranges in half and remove pulp, being careful not to tear skin. Pass around pulp to Scouts for a snack.

Step 2: In a medium bowl combine corn mix with egg, sugar and milk.

Step 3: Fill each orange halves with equal amounts of corn mix.

Step 4: Realign orange halves into four spheres and wrap with aluminum foil.

Step 5: Place directly on hot coals 8-10 min.

Step 6: Serve. The skins provide natural bowls for the baked muffins and impart an orange flavor.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Medium Oranges	4	\$2.15
<input type="checkbox"/>	Jiff Corn Muffin Mix	1	\$0.50
<input type="checkbox"/>	Egg	1	\$0.25
<input type="checkbox"/>	tsp Sugar		
<input type="checkbox"/>	1/3 cup Milk	1	\$1.00
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Medium Bowl	1	
<input type="checkbox"/>	Heavy Duty Aluminum Foil	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$3.90

Contributed by: Chris Streeter T975 Tulsa,Ok.

Breads

Cowboy Biscuits



Instructions: Serves 8

Step 1: Mix flour, salt and baking powder in a large bowl.

Step 2: Cut shortening in to flour mixture. Shortening should be in pea size pieces when done.

Step 3: Mix in milk with a wooden spoon.

Step 4: Knead the dough until it is in a big ball. Use flour on your hands to keep dough from sticking.

Step 5: Pinch enough for a biscuit and form one half inch thick with your hands. Add biscuits to fill the entire oven. They should all be touching but not pressed up against each other.

Step 7: Cook for 30 min at 350 degrees. 8 under the oven and 18 on top.

Note: Who invented the charcoal briquette?

Answer: Henry Ford.

CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Cup of Flour	4	\$3.00
<input type="checkbox"/>	Tbsp of Baking Powder	2	\$0.50
<input type="checkbox"/>	Tsp Salt	2	\$0.25
<input type="checkbox"/>	Cup of Shortening	1	\$5.58
<input type="checkbox"/>	Cup of Milk	1	\$0.50
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Large Bowl	1	
<input type="checkbox"/>	Dutch Oven	1	
<input type="checkbox"/>	Pastry Cutter	1	
<input type="checkbox"/>	Wooden Spoon	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$9.83

Contributed by: Chris Streeter T975 Tulsa, Ok.

Breads

Real Cinnamon Rolls

Instructions: Serves 8

Step 1: Mix lukewarm water, yeast, two tbs sugar, and salt in medium pot.

Step 2: After yeast mixture is bubbly add two cups of flour and mix well.

Step 3: Add rest of flour slowly to make dough.

Step 4: Place on floured surface and kneed until smooth.

Step 5: Oil large pot and place dough inside and cover. Let raise for one hour.

Step 6: Kneed a second time on a floured surface and roll into thin sheet.

Step 7: Spread butter, sprinkle sugar and cinnamon, and pecan pieces on dough.

Step 8: Roll into log and pinch ends shut.

Step 9: Spiral log onto greased large pot lid and press down until log covers bottom of lid. Spread more butter on top.

Step 10: Bake in pre-heated Dutch oven for 40 min. Slice while warm not hot.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Cup of Lukewarm Water	2	\$0.00
<input type="checkbox"/>	Package Dry Yeast	1	\$0.75
<input type="checkbox"/>	Tsp Sugar	2	\$0.25
<input type="checkbox"/>	Cup Flour	5	\$2.00
<input type="checkbox"/>	Cup of Sugar	1	\$0.50
<input type="checkbox"/>	Tbs Cinnamon	2	\$0.10
<input type="checkbox"/>	8 oz Pecan pieces		\$4.00
<input type="checkbox"/>	Stick of Butter		\$0.75
<input type="checkbox"/>	1/2 Tsp Salt	1	\$0.00
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Medium Pot	1	
<input type="checkbox"/>	Dutch Oven	1	
<input type="checkbox"/>	Roller	1	
<input type="checkbox"/>	Large Cutting Board	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$8.35

Contributed by: Chris Streeter T975 Tulsa,Ok.

Breads

Easy Corn Bread

Instructions: Serves 8

Step 1: Light chimney starter with 30 charcoal briquettes. Should take ten minutes.

Step 2: In a large bowl mix two packages of corn muffin mix, two eggs, and 2/3 cups of milk.

Step 3: Line dutch oven with aluminum foil.

Step 4: Pour mixture into oven and cover with lid.

Step 5: Put 10 coals under oven and 20 on top.
Check after 30 min. Rotate oven at 15 min. Ready when golden brown.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Package of Jiffy Corn Muffin Mix	2	\$1.00
<input type="checkbox"/>	Egg	2	\$0.50
<input type="checkbox"/>	2/3 Cup Milk	1	\$0.50
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven	1	
<input type="checkbox"/>	Large Bowl	1	
<input type="checkbox"/>	Wooden Spoon	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$2.00

Contributed by: Chris Streeter T975 Tulsa,Ok.

Breads

Geezer Cornbread

Instructions: Serves 8

Step 1: In a large pot combine dry ingredients and mix well.

Step 2: Add cheese and jalapeños and toss well.

Step 3: Add buttermilk and melted butter.

Step 4: Add eggs and mix well to make batter.

Step 5: Pour into well greased oven and bake at 400 for 30 min.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Cup Yellow Corn Meal	3	\$1.00
<input type="checkbox"/>	Cup of Flour	1	\$0.50
<input type="checkbox"/>	Tsp Sugar	2	\$0.25
<input type="checkbox"/>	Tsp Baking Powder	4	\$0.25
<input type="checkbox"/>	Tsp of Baking Soda	2	\$0.25
<input type="checkbox"/>	Tsp Salt	2	
<input type="checkbox"/>	Cup Monterey Jack Cheese Shredded	2	\$4.00
<input type="checkbox"/>	1/2 Jar Jalapeños Finely Chopped	1	\$0.75
<input type="checkbox"/>	Beaten Eggs	4	\$0.50
<input type="checkbox"/>	Cup Buttermilk	3	\$2.00
<input type="checkbox"/>	Tbs Butter Melted	6	\$0.50
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Large Pot	1	
<input type="checkbox"/>	Dutch Oven	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$10.00

Contributed by: Dwayne Pritchett "Medicine Man"

Breads

Banana Nut Bread

Instructions: Serves 8

Step 1: Mix all ingredients in a large pot. Beat vigorously with fork for one min.

Step 2: Pour half of mixture into greased loaf pan, then other half into another loaf pan.

Step 3: Bake in cardboard oven at 350 degree for one hour.

Step 4: Cool for five min. Remove from pan and slice.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	1/3 Cup Vegetable Oil	1	\$0.50
<input type="checkbox"/>	Bananas, Mashed	2	\$1.00
<input type="checkbox"/>	Eggs, Beaten	2	\$0.39
<input type="checkbox"/>	3 1/3 Cups Biscuit Mix	1	\$0.75
<input type="checkbox"/>	1/4 Cup Sugar	1	\$0.50
<input type="checkbox"/>	Cup Walnuts, Chopped	1	\$2.00
<input type="checkbox"/>	1/2 Tsp vanilla	1	\$0.24
<input type="checkbox"/>	Cup of Milk	1	\$0.35
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Large Pot	1	
<input type="checkbox"/>	Card Board Oven	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$5.73

Contributed by: Dwayne Pritchett "Medicine Man"

Back Pack Food

Granola Cereal



Instructions: Serves 8

Step 1: Add 3 Tbs of powdered milk to a small bowl.

Step 2: Add one cup of cereal to bowl.

Step 3: Fill each bowl with 1/3 cup water and enjoy.

CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Box 16 oz Granola Cereal	1	\$2.78
<input type="checkbox"/>	Powdered Milk 10 oz	1	\$2.98
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Bowls	8	
<input type="checkbox"/>	Spork	8	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$5.76

Contributed by: Chris Streeter T975 Tulsa,Ok.

Hudson Bay Bread



Instructions: Serves 16

Prepared at home

Step 1: Cream together first five ingredients.

Step 2: While mixing add the nuts and oatmeal.

Step 3: Spread mixture into a large sheet pan (18 by 26 inches).

Step 4: Bake at 325 degrees in oven for 15 to 18 min.

Step 5: Take bread out of the oven and press down with spatula. This keeps the bread from crumbling.

Step 6: Cut while still warm.

CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	1 1/2 lb Butter	1	\$2.78
<input type="checkbox"/>	Cup Sugar	4	\$1.97
<input type="checkbox"/>	2/3 cup Karo Syrup	1	\$2.99
<input type="checkbox"/>	Tsp Maple Flavoring	2	\$6.30
<input type="checkbox"/>	1 1/2 Cups Ground Nuts	1	\$6.00
<input type="checkbox"/>	Cup of Quick Cooking Oatmeal	19	\$6.78
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Large Sheet Pan 18 by 26 inches	1	
<input type="checkbox"/>	Large Bowl	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$26.82

Contributed by: Guy Fortney T975 Tulsa,Ok.

Back Pack Food

Chicken Burrito



Instructions: Serves 8

Step 1: Cook rice according to instructions.

Step 2: Add chicken, tomato, and green chilies to each tortilla.

CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	10 inch tortilla	8	\$2.38
<input type="checkbox"/>	6 oz can cooked Chicken	4	\$4.00
<input type="checkbox"/>	Tomato Chopped	1	\$0.75
<input type="checkbox"/>	Can of Chopped Green Chilies	2	\$0.76
<input type="checkbox"/>	8 oz Shredded Cheddar Cheese	1	\$1.98
<input type="checkbox"/>	Package of Instant Spanish Rice	4	\$5.00
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Back Packing Stove	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$14.87

Contributed by: Guy Fortney T975 Tulsa, Ok.

Back Pack Food

Apple and Peanut Butter



Instructions: Serves 8

Step 1: Cut apple in half and remove core.

Step 2: Spread peanut butter on apple halves.

CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Gala Apple	8	\$5.00
<input type="checkbox"/>	Jif Peanut Butter Packet 1.5 oz	1	\$5.68
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Knife	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$10.68

Contributed by: Chris Streeter T975 Tulsa,Ok.

Back Pack Food

Starkist Packet and Crackers



Instructions: Serves 8

Step 1: Open Starkist packet.

Step 2: Give each person 1/4 of each sleeve of Ritz Crackers.

Step3: Spread tuna on crackers.

Note: There are more and more options for flavors in packets. There are tuna, salmon and chicken. They all come with different flavors as well.

CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Starkist Packet	8	\$8.78
<input type="checkbox"/>	Sleeve of Ritz Crackers	2	\$2.56
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Knife	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$11.34

Contributed by: Chris Streeter T975 Tulsa,Ok.

Dessert

Din Dong Cherry Cobbler

Instructions: Serves 8

Step 1: Combine both packages of cake mix into large bowl. Combine with eggs, vegetable oil, and water.

Step 2: Open can of pie cherry filling and unwrap ding dongs to save necessary time in the later step.

Step 3: Pour can of cherry filling into the bottom of oven. Next, pour half of the cake batter over the cherries.

Step 4: Place 6 Ding Dongs on the cake batter, spacing them evenly. Sprinkle half of the hot chocolate mix over Ding Dongs.

Step 5: Pout other half of cake batter into oven. Place remaining 6 Ding Dongs on cake batter.

Step 6: Set marshmallow pieces on top of Ding Dongs and batter. Sprinkle remaining hot chocolate mix over Ding Dongs.

Step 7: Cover all with small pieces of butter to aid in browning.

Step 8: Bake using 8 coals arranged in a ring under the oven and 17 briquettes on the lid. Cake will be ready to serve when browned on top and a toothpick or fork comes out clean, about 45 min.

Contributed by: Cam Streeter T975 Tulsa,Ok.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Eggs	6	\$1.00
<input type="checkbox"/>	Ding Dongs	12	\$3.00
<input type="checkbox"/>	Yellow Cake mix 18 oz	2	\$1.45
<input type="checkbox"/>	2/3 cup Vegetable Oil	1	\$0.75
<input type="checkbox"/>	Packet of Instant Hot Chocolate Mix	1	\$0.25
<input type="checkbox"/>	Large Marsh Mellows	20	\$2.00
<input type="checkbox"/>	Tbs Butter	3	\$0.25
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Durch Oven	1	
<input type="checkbox"/>	Medium Bowl	1	
<input type="checkbox"/>	Charcoal	30	
<input type="checkbox"/>	Whisk		
<input type="checkbox"/>	Can Opener	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$8.70

Dessert

Dump Cake

Instructions: Serves 8

Step 1: Start 30 charcoals in metal chimney. Should take 15 min.

Step 2: Mix cake mix and can of coke in a bowl.

Step 3: Pour cans of cherry filling into the bottom of oven.

Step 4: Pour cake mix over cherry filling.

Step 5: Evenly distribute one stick of butter in slices on top of cake mix. Put lid on oven.

Step 6: Put 8 charcoal briquettes on bottom and 18 on top.

Step 7: Bake for 20 min. Turn the oven 90 degrees to the right and turn the lid separately 90 degrees to the left (helps to distribute heat evenly). Bake for 20 min. more.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Chocolate cake mix	2	\$4.00
<input type="checkbox"/>	Can of coke	1	\$1.00
<input type="checkbox"/>	Cherry pie filling	2	\$7.48
<input type="checkbox"/>	One stick of butter	1	\$0.75
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Durch Oven	1	
<input type="checkbox"/>	Medium Bowl	1	
<input type="checkbox"/>	Charcoal	30	
<input type="checkbox"/>	Whisk		
<input type="checkbox"/>	Can Opener	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$13.23

Contributed by: Cam Streeter T975 Tulsa, Ok.

Dessert

Philmont Ranger Cobbler

Instructions: Serves 8

Step 1: Start 30 coal briquettes in chimney starter.

Step 2: Set oven over ten coals to pre heat.

Step 3: Pour one can of peaches with the syrup in the oven. Pour the syrup from the second can of peaches into the empty can of peaches, to save for later. Add the other can of peaches without the syrup to the oven.

Step 4: Sprinkle 1/4 Tsp of cinnamon over the fruit.

Step 5: Combine the Bisquick, sugar, 1/4 Tsp of cinnamon, and enough reserved syrup to make a soft dough.

Step 6: Layer dough over fruit in oven.

Step 7: Put the lid on the oven. Add remaining coals to the lid and cook for 40 Minutes or until golden brown.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	16 oz Can of Peaches in Syrup	2	\$5.00
<input type="checkbox"/>	Cup Bisquick	2	\$2.24
<input type="checkbox"/>	1/2 Cup Sugar	1	\$0.50
<input type="checkbox"/>	1/2 Tsp of Cinnamon	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch Oven	1	
<input type="checkbox"/>	Medium Bowl	1	
<input type="checkbox"/>	Charcoal	30	
<input type="checkbox"/>	Whisk	1	
<input type="checkbox"/>	Can Opener	1	
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$7.74

Contributed by: SM Guy Fortney, T975 Tulsa, Ok.

Dessert

Bonfire Banana Boats

Instructions: Serves 1

Step 1: Sit banana upright like a canoe. Peel one strip of skin from the top but do not remove it. This will be the top of the boat.

Step 2: Scoop out about a third of the banana along its length. Go ahead and eat that part.

Step 3: Pour chocolate chips and marshmallows into scooped out part.

Step 4: Replace peel and wrap banana in heavy duty aluminum foil.

Step 5: Toss on hot coals for 5 - 10 min. Just long enough to melt marshmallows and chocolate chips.

Step 6: Remove from fire and serve.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Banana	1	\$0.75
<input type="checkbox"/>	3 Tbs Chocolate Chips	1	\$0.50
<input type="checkbox"/>	3 Tbs Mini Marshmallows	1	\$0.25
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Heavy Duty Aluminum Foil		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$1.50

Contributed by: Chris Streeter T975 Tulsa,Ok.

Dessert

Nutty Apples

Instructions: Serves 1

Step 1: Cut apple into small pieces.

Step 2: Place a 12 inch square of aluminum foil shinny side up on a table.

Step 3: Set apple, raisins, chopped nuts, marsh mellowes, and butter in center of foil. Drizzle with honey or syrup.

Step 4: Fold foil into a pouch.

Step 5: Place on hot coals of a fire for 10 min.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Gala Apple	1	\$0.75
<input type="checkbox"/>	1/4 Cup Raisins	1	\$0.50
<input type="checkbox"/>	1/8 Cup Walnuts or Pecans	1	\$0.50
<input type="checkbox"/>	Marsh mellowes	3	\$0.20
<input type="checkbox"/>	Tsp of Butter	1	\$0.10
<input type="checkbox"/>	Tsp of Honey or Syrup	1	\$0.20
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Heavy Duty Aluminum Foil		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$2.25

Contributed by: SM Guy Fortney T975 Tulsa,Ok.

Dessert

Fried Bananas

Instructions: Serves 1

Step 1: Peel banana and slice length wise.

Step 2: Melt butter in frying pan and add banana when hot.

Step 3: Brown banana for five min. Then add sugar and cinnamon and serve.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Banana	1	\$0.75
<input type="checkbox"/>	Tsp Butter	1	\$0.50
<input type="checkbox"/>	Tsp Cinnamon	1	\$0.50
<input type="checkbox"/>	Tsp Sugar	2	\$0.20
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Frying Pan		
<input type="checkbox"/>	Knife		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
	Total		\$1.95

Contributed by: SM Guy Fortney T975 Tulsa,Ok.

Dessert

Dutch Oven Popcorn

Instructions: Serves 4

Step 1: Coat bottom of oven with oil and warm over 25 coals.

Step 2: Cover bottom of oven and cover with lid.

Step 3: Cook the corn, rotating oven quarter turn every minute to avoid hot spots.

Step 4: Remove oven from coals once popping begins to slow. Don't wait too long on this step; otherwise, popcorn will burn.

Step 5: Carefully pour popcorn into bowl. Add softened butter and salt to taste.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	1/4 Cup Vegetable Oil	1	\$0.25
<input type="checkbox"/>	3/4 Cup popcorn Kernels	1	\$2.00
<input type="checkbox"/>	Salt	1	\$0.00
<input type="checkbox"/>	1/4 Stick softened Butter	2	\$0.30
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch oven		
<input type="checkbox"/>	Large Bowl		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$2.55

Contributed by: Boy's Life

Dessert

Strawberry Shortcake

Instructions: Serves 10

Step 1: Spread marshmallows evenly over bottom of greased Dutch oven.

Step 2: In a small bowl combine strawberries and gelatin mix. Set aside.

Step 3: In a large bowl, blend blend the cake mix with water, oil, and eggs.

Step 4: Pour batter evenly over the marshmallows, then spoon the strawberry mixture over the batter.

Step 5: Bake for 45 -50 minutes using 17 coals on the lid and eight coals under the oven, until the top is golden brown. refresh coals as necessary. Top with whipped cream and serve.



CHECKLIST

Yes/No	Description	Quantity	Amount
<input type="checkbox"/>	Cup of Mini Marshmallows	2	\$2.00
<input type="checkbox"/>	Cup Fresh Strawberries	6	\$8.00
<input type="checkbox"/>	3 oz Package of Gelatin Mix	1	\$1.00
<input type="checkbox"/>	18 oz Package Yellow Cake Mix	1	\$2.00
<input type="checkbox"/>	Cup Water	1	
<input type="checkbox"/>	1/3 Cup Oil	1	\$0.35
<input type="checkbox"/>	Eggs	3	\$0.50
<input type="checkbox"/>	Whipped Cream(optional)		\$3.00
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>	Equipment		
<input type="checkbox"/>	Dutch oven		
<input type="checkbox"/>	Large Bowl		
<input type="checkbox"/>	Small bowl		
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
<input type="checkbox"/>			
Total			\$16.85

Contributed by: Boy's Life