

Cooking with Troop 22



Foreword

I've been cooking since I was a young boy in Troop 17 Braintree, MA. As I grew older, I improved and tried new ways to cook. My time as a staff member at Camp Squanto in Carver MA gave me more opportunities to grow my cooking skills. I kept up with making home meals and holiday gatherings.

As my son joined Scouts I jumped back into outdoor cooking and shared my knowledge and recipes with the folks in Pack and Troop 22 in Whitman, MA. Today, many of my Scouts are better than I am at outdoor cooking, especially with Dutch Ovens. Here are the recipes we love the most.

Many thanks to those who inspired me to be in scouting and keep cooking: My father Bob Warner, Jim Kippenhan, Joe Piche, Arnold Briggs, Al "Woody" Woodman, Rick Anderson, Bob Samya, Steve Mills, Shawn McCollem, Jim Kenn, and all my boys.

Dedication

To all my Scouting friends, from boyhood to the adults and Scouts of Pack and Troop 22 Whitman Massachusetts.

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Front cover – Steve Mills preparing the Dutch Ovens for Thanksgiving 2013
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One-Pot Meals

Gloria's Beef and Rice

2 lb. Ground beef	1 Onion	2 c Rice
1 can Diced tomatoes	2 Beef stock cubes	5 c Water
2 bags Frozen corn and peas	3 tsp Paprika	2 Tomato paste

Directions

Chop and cook the onion with the ground beef in a large pot. Add the rice and cook for a few minutes, then add all other ingredients and cover. Add spicy Thai Basil for a different taste. Bring to a boil and then simmer for 10 minutes.

Jim's Mac and Beef

1 c Uncooked elbow macaroni	½ lb. Lean hamburger	1 Onion
3 Tbsp Olive oil	8 oz. can Tomato sauce	¼ c Water
¼ c Grated cheese		

Directions

Chop and cook the onion with the ground beef in a large pot. Add the uncooked macaroni and keep cooking until the hamburger is cooked through. Add the tomato sauce, water, salt, and pepper and bring it to a boil. Cover the pot and simmer 15 minutes stirring frequently.

Mike's Teriyaki Stir-Fry

2 lb. Chicken/pork, or beef	Vegetable oil	Teriyaki sauce
Flour	2 lb. Frozen stir fry vegetables	

Directions

Cut the meat into thin slices and begin stir-frying. Add teriyaki and cook until done. Add the frozen vegetables and cover to steam-cook the meal. Add more teriyaki until the flavor is correct. Finish by sprinkling with flour and stirring until the sauce thickens.

New England Boiled Dinner

2 lb. Deli Ham (thin sliced)	3 lb. Carrots	1 Onion
2 head Cabbage	3 lb. Potato	

Directions

Slice the cabbage and carrots, chop the onion, and quarter the potatoes. Boil all the vegetables in a large pot for 20 minutes, or until done. Place several ham slices on a plate and cover with cooked vegetables, the heat from the vegetables will heat the cooked ham.

Simple Chicken and Broccoli

1 lb. Penne pasta

½ c Milk

1 lb. Skinless, boneless chicken

1 c Frozen broccoli

2 Tbsp Butter

¼ tsp Black pepper

1 can Cream of Mushroom Soup

½ c Grated Parmesan cheese

Directions

Cook the pasta in a large pot for about 6 minutes and then add broccoli and finish cooking until the pasta is done. While the pasta is cooking, cut the chicken into cubes and cook until browned. Drain the pasta and add the chicken, soup, milk, cheese, and black pepper. Mix and serve.

Foil Meals

Cheesy Ham & Potatoes

1 Sm. Potato ¼ lb. Ham 2 oz. Grated cheese
1 Sm. Onion

Directions

Dice the ham. Slice the onion and potato and place them on top of the ham on the foil. Add cheese and close the packet tightly. Cook for 8 to 10 minutes on each side.

Big-time Lemon Chicken

1 Onion 2 lb. whole Chicken Butter
Lemon and Herb spice

Directions

Rub the whole chicken with butter, then slice a lemon and squeeze the juice over the chicken. Sprinkle it with Lemon and Herb spice. Place the peeled onion and lemon remains inside the chicken and wrap in 3 layers of foil. Cook until done, turning often, about an hour.

Hawaiian Ham

¼ lb. Sliced ham 2 Sweet potato 4 Carrots
1 can Pineapple chunks 1 Tbsp Honey

Directions

Slice the carrots and place them on top of the ham on the foil. Add 1 tablespoon of honey and close the packet tightly to hold in the juice. Cook package for 10 minutes on each side.

Foil Fajitas

2 lb. Beef or Chicken strips 2 Onions 2 Green Peppers
1 pkg Tortillas ½ lb. Cheese 1 c Salsa
1 Lemon juice Cilantro

Directions

Thinly slice the meat, onions, and green peppers and add to the packet. Add the lemon juice and cilantro and close tightly. Cook over coals for 10 minutes each side. Serve on tortillas with cheese and salsa.

Pizza Tacos

Packaged dough 1 jar Pizza sauce ¼ lb. Pepperoni
12 oz. Shredded mozzarella Options -- mushrooms, olives, etc.

Directions

Form the dough into small circles and fill with pizza sauce, pepperoni, cheese or other ingredients. Fold the dough over to enclose the toppings, like a taco. Wrap in heavy-duty aluminum foil and cook for 8 minutes on each side.

Bread

Dry Baking Mix

2 cups flour	1 tbs sugar	1 tbs baking powder
1 tsp salt	1/3 cup shortening	

Directions

Sift or mix dry ingredients. Cut in shortening until the mixture resembles a fine meal. Even better flavor if Butter Crisco is used as shortening.

Sourdough Starter

1qt lukewarm water	1 pkg dry yeast	2 tsp sugar
4 cups flour		

Directions

Put water in ½ gal jar, add yeast and sugar to soften, stir in flour. Cover with a clean cloth. Let rise until mixture is light and slightly aged, about 2 days. The mixture will thin as it stands; add flour as needed. As you use the starter, replace it with equal amounts of flour and water.

Baked Native American Pudding

¼ cups sugar	1 tsp cinnamon	½ tsp ground ginger
¼ tsp salt	¼ tsp nutmeg	4 cups of milk
½ cup yellow cornmeal	½ cup raisins	½ cup pancake syrup
2 tbs margarine, softened	2 eggs, beaten	

Directions

Preheat Dutch oven. Mix sugar, cinnamon, ginger, salt, and nutmeg. Blend well and set aside. Heat milk in a medium pot. Stir in cornmeal. Cook over low heat, stirring constantly, until very thick (20min). Remove from heat. Stir in sugar mixture and remaining ingredients. Pour into large greased pot and bake in Dutch oven 1 hour or until knife inserted in center comes out clean. Serve warm.

Banana Nut Bread

⅓ c Vegetable oil	4 Bananas	3 Eggs
2 ⅓ c Biscuit mix	1 c Sugar	1 c Chopped walnuts
½ tsp Vanilla		

Directions

Mash the banana and add it to a bowl. Mix all the ingredients and pour the mix into two greased loaf pans. Bake at 350° for 1 hour.

Banana-Date Muffins

2 cups plus 1 tbs flour	2 tbs baking powder	¾ tsp cinnamon
½ tsp salt	½ cups sugar	½ cups margarine, softened
1 egg, beaten	1 tsp vanilla extract	3 medium bananas, mashed
¾ cups Wheaties, crushed	12 diced pitted dates	

Directions

In small pot place flour, baking powder, cinnamon, and salt. Mix well with a fork. Set aside. In a medium pot, combine sugar, margarine, egg, and vanilla. Mix with fork, then whisk until light and fluffy. Add bananas and stir to combine. Add flour mixture slowly, mixing well. Add dates and Wheaties. Mix well. Spoon into muffin cups. Bake in cardboard oven at 400° for 20 minutes or until brown. Serve warm.

Banana Walnut Muffins

3 cups oat bran cereal	3 medium bananas, mashed	3 egg whites
2 tbs corn oil	1 cup flour-2 tbsp firmly packed brown sugar	
1 tbs baking powder	1/4 cups chopped walnuts	

Directions

In a medium pot, combine cereal, bananas, egg whites, milk, and oil. Blend well and let stand 5 minutes. In a large pot, combine flour, sugar, and baking powder. Add cereal mixture to flour mixture, stir well. Spoon into muffin cups. Sprinkle with nuts. Bake in cardboard oven at 400° for 20 minutes. Serve warm.

Blueberry Raisin-Bran Muffins

1 ¼ c Flour	3 tsp Baking powder	½ tsp Salt
1 ½ c Raisin-Bran cereal	1 ¼ c Milk	1 Egg
⅓ c Vegetable oil	2 c Blueberries	1 tsp Sugar

Directions

Mix the flour, baking powder, salt, and sugar. In a separate bowl, mix the milk and cereal and let stand until the cereal is soft. Add the egg, oil, blueberries, and the flour mix and stir well. Pour into greased muffin pans and bake at 400° for 20 minutes or until brown.

Cahokia Sweet Bread

½ cup margarine, softened	½ cup sugar	3 egg yolks
1 pkg dry yeast	1/4 cups warm water	2 tsp grated orange peel
1 tsp grated lemon peel	1 tsp cinnamon	½ tsp salt
4 cups flour	Powdered sugar	1 cup raisins
1 cup lukewarm milk (scalded then cooled)		

Directions

Beat together margarine and sugar in a medium pot until blended. Beat in egg yolks until well blended. Dissolve yeast in warm water. Stir yeast mixture, orange peel, lemon peel, cinnamon, and salt into margarine mixture. Stir in flour alternating with milk, beating well after each addition until dough forms. Stir in raisins. Cover and let rise until double (1 hour). Stir down dough. Spoon into greased and floured large pot. Cover and let rise until double (1 hour). Place the pot in preheated Dutch oven and bake for 30-45 minutes. Cool 5 minutes. Remove from the pot. Cool completely and sprinkle with powdered sugar.

Cheddar Biscuits

1 ¾ cups flour	2 tsp baking powder	1 tsp sugar
½ tsp baking soda	½ tsp salt	¼ tsp dry mustard
1/3 cups shredded cheddar cheese		¾ cups buttermilk
¼ cups margarine, softened		

Directions

In a medium pot, combine flour, baking powder, sugar, baking soda, salt, dry mustard. Cut in margarine with a pastry cutter until the mixture resembles a coarse meal. Stir in cheese and buttermilk. On a lightly floured surface, roll dough to 1/2in thick. Use 2in biscuit cutter and cut into rounds. Keep rolling and cutting until all dough is used. Place on a greased cookie sheet and bake in cardboard oven at 450° until tops are light brown.

Cinnamon Rolls (Quick)

12 oz. pkg Biscuit mix	12-oz. raisins	1 c Brown sugar
Cinnamon	½ c Powdered sugar	Water

Directions

Mix the biscuit mix as directed and spread out in a rectangular shape on a floured, flat surface. Spread raisins and brown sugar over the dough and sprinkle with cinnamon. Roll the dough into a long tube and cut into slices about 1 inch thick. Place in the Dutch oven and cover with a lid and bake evenly, top and bottom, about 15-20 minutes. Mix the sugar with a little water to make the icing and drizzle over the rolls.

Cinnamon Rolls (Real)

2 c lukewarm water	1 package dry yeast	2 tbs sugar
1 tsp salt	4-5 c flour	tub soft margarine
1 c of sugar	2 tbs cinnamon	8oz pecan pieces

Directions

Mix lukewarm water, yeast, 2 tbs sugar, and salt in a medium pot. After yeast mixture is bubbly, add 2 cups flour and mix well. Add the rest of flour slowly to make the dough. Place on a floured surface and knead until smooth. Place in a large pot, cover, and let rise (1 hour). Knead second time and roll into a thin sheet on a floured surface. Spread soft margarine, sprinkle on sugar, cinnamon, and pecan pieces. Roll into a log and pinch ends shut. Spiral log onto greased large pot lid and press down until log covers the bottom of the lid. Spread more margarine on top. Bake in preheated Dutch oven 30-45 minutes. Slice while warm but not hot.

Cornbread

1 ½ c Cornmeal	2 ½ c Milk	2 c All-purpose flour
1 Tbsp Baking powder	1 tsp Salt	2/3 c Sugar
2 Eggs	½ c Vegetable oil	

Directions

Mix the cornmeal and milk in a bowl and let stand for 5 minutes. In a separate bowl, mix the flour, baking powder, salt, and sugar. Next, add the cornmeal mixture, eggs and oil and mix until smooth. Pour batter into a greased pan and bake at 350° for 30 to 35 minutes.

Creamy Cornbread

1 pkg Cornbread muffin mix	⅓ c Milk	1 Egg
1 8 oz. can Cream corn	½ c Sugar	

Directions

Combine the milk, egg, and muffin mix a large bowl. Add in the cream corn and sugar. Pour the batter into a greased pan and bake at 350° for 30 minutes. Check that the bread is cooked through and serve with lots of butter.

Crusty Bread Balls

1 tsp Yeast	1 tsp Salt	1 ½ c Warm water
3 c Unbleached all-purpose flour		

Directions

Mix flour, salt, and yeast in a bowl. Add water and stir until it is loose and sticky. Cover the bowl with plastic wrap and set aside overnight to rise. Put the risen dough onto a heavily floured surface and shape into a round loaf. Place in the Dutch oven and bake at 400° for 30 to 45 minutes.

Country Breakfast Bread

4 cups flour	3 ½ cups whole wheat flour	1 cup chopped walnuts
2 pkg rapid rise yeast	1 tbs grated orange peel	1 ½ tsp salt
2 ½ cups non-dairy creamer	1/3 cups honey	¼ cups vegetable oil

Directions

Set aside 1 cup flour. In a large pot, combine remaining flour, whole wheat flour, nuts, undissolved yeast, orange peel, and salt. Heat honey and oil until very warm - do not boil. Stir into the dry mixture. Stir in enough reserved flour to make a soft dough. Knead on a lightly floured surface until smooth. Cover, let rest 10 minutes. Divide and form dough into 6 balls. Place three in each of two greased pie pans. Cover and let rise in a warm place until doubled, about 30-45 minutes. Bake in cardboard oven at 375° for 45 minutes. Cover with foil during the last 15 minutes. Cool, slice and serve.

Honey Acorn Bread

4 cups flour	2 eggs, beaten	2 tsp baking powder
2 tsp ginger	1 cup honey	2 cups milk
2 tsp salt	1 cup chopped acorns	margarine
2 tsp baking soda	1 tsp cinnamon	

Directions

Grease two loaf pans with margarine. Mix all dry ingredients, thoroughly. Beat eggs, gradually adding milk. Add egg mixture alternately with honey to dry ingredients. Beat well. Stir in acorns and pour evenly into loaf pans. Bake in cardboard oven at 350° for 45 minutes or until golden. If bread is done, it will come out of the pan easily when the pan is turned over and tapped gently. If not, bake for another 10-15 minutes. Remove bread from pan immediately when done and cool. This spicy bread always tastes better the second day when its flavors have had a chance to mellow and blend.

Fried Bread

4 c Flour	1 Tbsp Baking powder	1 tsp Salt
1 ½ c Warm Milk	1 c Shortening	

Directions

Mix flour with baking powder, and salt in a bowl. Pour in milk and mix to form a dough. Knead by hand until it is soft but not sticky then cover and let stand 15 minutes. Shape into balls, about 2 in across, and flatten them. Heat shortening in a Dutch oven and fry the bread until golden brown.

Giant Cinnamon-Pecan Ring

2 Frozen bread dough	½ c Butter	½ c Sugar
½ c Brown sugar	2 tsp Cinnamon	½ c Chopped pecans
1-¼ c Powdered sugar	½ tsp Vanilla	4 tsp Milk

Directions

Cut each loaf into 4 pieces and form each piece into a rope about 18" long. Mix sugar, brown sugar, and cinnamon. Place the mixture on a sheet of foil and roll the ropes in the mixture to coat evenly. Brush each rope on all sides with melted butter and roll on sugar mixture to coat evenly. Shape rope into a coil in the center of a round pan. Roll another rope in sugar mixture, attach to the end of first and continue coil until you fill the oven. Sprinkle additional sugar and chopped pecans over the coil. Cover and let rise in a warm place for about 30-40 min and then bake at 350° for 30 min or until done. Mix powdered sugar, vanilla, and enough milk to make a thick glaze and spoon over the top of the ring.

Lemon-Cranberry Bread

2 Lemons	½ c Butter	2 Eggs
1 tsp Vanilla	1 ½ tsp Lemon extract	1 ½ c Milk
3 c Flour	1 c Sugar	1 Tbsp Baking powder
1 tsp Salt	1 box Instant lemon pudding mix	2 c Dried cranberries

Directions

Mix dry ingredients in a bowl and set aside. Mix all wet ingredients in a separate bowl. Combine the dry and wet and mix. Add cranberries and pour into loaf pans to bake at 350° for 1 hour.

Monkey Bread

3 cans Biscuits	1 c Sugar	2 Tbsp Cinnamon
½ c Butter	1 c Brown sugar	½ c Chopped walnuts (optional)
½ c Raisins		

Directions

Grease a Bundt pan. Mix white sugar and cinnamon in a plastic bag. Cut biscuits into quarters and shake 6 to 8 biscuit pieces in the sugar-cinnamon mix. Arrange the pieces in the bottom of the pan. Continue until all biscuits are coated and placed in the pan. If using nuts and raisins, arrange them in and among the biscuit pieces as you go along. Melt the butter and brown sugar over medium heat until syrup-like. Pour over the biscuits and bake at 350° for 35 minutes.

Mound Bread

2 c Whole wheat flour	¼ c Sugar	¼ c Shortening
2 tsp Salt	2 pkg Dry yeast	2 c Very warm water
3 to 4 c Flour		

Directions

Mix whole wheat flour, sugar, shortening, salt, and yeast in a large bowl. Stir in warm water and mix. Stir in flour, 1 cup at a time, to make dough easy to work. Place dough onto a lightly floured surface and knead until smooth. Place in a greased medium pot and lightly oil the top of the dough. Cover and let rise until double about 1 hour. Punch down dough and divide into halves and let rest 5 minutes. Shape each half into a round, slightly flat loaf and let rise again for 45min. Make ½ inch slashes in the top of each loaf, sprinkle with flour. Bake at 350° for 30 to 45 minutes.

Potato Bread

1 large cubed potato	2 ½ cups water	3 tbs yeast
4 tbs pancake syrup	1 tbs margarine, melted	6c whole wheat flour
2 tbs margarine, softened	1/2 cups shredded Monterey jack	

Directions

In a small pot, boil potato in water for about 10 minutes. Mash potato in water. In a large pot, combine yeast and pancake syrup. Stir melted margarine into potato mixture. Add 1/2 cups flour to yeast mixture. Pour potato mixture into yeast mixture. Mix well. Add the rest of the flour to make the dough. Turn onto a lightly floured surface and knead until smooth. Put the dough in a lightly oiled large pot. Make sure all of the dough is oiled. Cover with a towel and let rise 1 hour. Punch down and knead 10 times. Divide into halves, shape into loaves, and place into two loaf pans. Split tops with a sharp knife and insert softened margarine and Monterey jack. Bake in cardboard oven at 350° for 20-30 minutes. Bread is done if it sounds hollow when tapped with a knuckle.

Pumpkin Bread

3 ¼ c All-purpose flour	3 c Sugar	2 tsp Baking soda
1 ½ tsp Salt	1 tsp Nutmeg	1 tsp Cinnamon
2 c Pumpkin puree	⅔ c Water	1 c Vegetable oil
4 Eggs		

Directions

Mix flour, sugar, baking soda, salt, and spices in a large bowl. Add pumpkin, water, vegetable oil, eggs, and nuts. Mix well. Pour batter into greased pans. Bake at 350° for approximately 1 hour.

Raisin Walnut Bran Muffins

2 ¼ c Oat bran	⅓ c Raisins	⅓ c Chopped walnuts
2 tsp Baking powder	½ tsp Salt	¾ cups milk
2 Eggs	¼ c Honey	2 Tbs. Vegetable oil

Directions

Mix bran, raisins, walnuts, baking powder, and salt in a bowl. Add remaining ingredients and mix until dry ingredients are moistened. Do not over mix. Spoon into muffin cups. Bake at 425° for 15 minutes

Red Chili Biscuits

1 recipe dry baking mix	1 ½ cups sourdough starter	½ cup shredded cheddar cheese
1 tbs chili powder	1 tsp red pepper	½ tsp dried red pepper

Directions

Stir together dry baking mix, chili powder, red pepper, dried chili peppers, and cheese. Add sourdough starter and mix until moistened. Place mixture on a floured surface. Knead lightly and pat to ½ in thick. Cut with a 2 ½" dough cutter. Put biscuits in a greased pan and bake in the oven for 20 to 25 minutes.

Salt Rising Bread

3 medium potatoes, sliced	3 tbs cornmeal	1 tsp sugar
Flour	4 cups boiling water	2 cups lukewarm milk
1 cup of water	1/8 tsp baking soda	1/8 tsp salt
2 tbs melted shortening		

Directions

Boil 4 cups water in a medium pot. Remove from heat and add potatoes, cornmeal, salt, and sugar. Cover the pot with a cloth and keep in a warm place overnight. Take out potatoes, add milk, soda, second salt, and shortening. Add enough flour to make dough stiff when kneading on a floured surface. Form into four loaves and let the dough rise to double. Place on a cookie sheet and bake in cardboard oven at 400° until the top is slightly browned.

Scottish Oaten Bread

2 cups flour	1 cup rolled oats	½ cups sugar
2 ½ tsp baking powder	½ tsp baking soda	1 tsp salt
1 egg, beaten	3 tbs oil	½ tsp vanilla
1 cup Coca-Cola	½ cups dried prunes	½ cups chopped walnuts

Directions

In a large pot, stir together flour, oats, sugar, baking powder, baking soda, and salt. In a small pot, blend egg, oil, and vanilla. Add to flour mixture. Add Coke, prunes, and nuts. Blend well. Pour into a well-greased loaf pan. Bake in cardboard oven at 350° for about 1 hour. Cook for 20 minutes before removing from pan. Store in foil overnight before slicing.

Spoon Bread

2 c Yellow cornmeal	2 tsp Salt	1 tsp Baking soda
1 ½ Tbsp Margarine	3 c Buttermilk	2 Eggs

Directions

Place cornmeal in a medium pot and add 1 ½ cups hot water. Mix well. Add margarine and salt. Stir in milk and baking soda. Add eggs, whipping slightly. Pour batter in greased large pot lid. Bake at 350° for 20 minutes.

Steamed Apricot Nut Bread

1 ½ cups dried apricots	2 cups flour	4 tsp baking powder
½ tsp baking soda	1 tsp salt	1 cup of sugar
1 ½ cups milk	2 eggs, slightly beaten	2 tbs grated orange peel
2 tbs olive oil	1 cup whole wheat flour	2 cups chopped walnuts

Directions

Place the apricots on a chopping block and chop finely. Mix flour, baking powder, baking soda, salt, and sugar together in a large pot. combine milk, eggs, orange peel, and oil in a medium pot. Add to flour mixture and add whole wheat flour. Mix well. Add apricots and walnuts. Mix well. Divide mixture evenly into two well-greased and floured 1 lb coffee cans, cover tightly with foil. Place into a large clean pot, add 3 cups water, cover with lid and steam for 2-3 hours.

Steamed Brown Bread

1 cup flour	1 tsp baking powder	1 tsp baking soda
1 tsp salt	1 cup white cornmeal	1 cup graham flour
¾ cups dark molasses	2 cups buttermilk	1 cup seedless raisins

Directions

In a large pot, mix well with a fork, flour, baking powder, baking soda, and salt. Add cornmeal and graham flour. Mix well with a fork. Add remaining ingredients. Beat well. Half fill 3 greased 1 lb coffee cans. Cover tightly with foil. Steam 3 hours in a covered pot, using a small amount of boiling water. Uncover cans. Place in a cardboard oven at 450° for 5 minutes. Remove bread from cans.

Thunderbird Cornbread

1 ½ cups boiling water	1 cup cornmeal	2 tbs softened margarine
3 eggs, separated	½ cups milk	½ cups cottage cheese
1 tsp salt	1 tsp baking powder	¼ t tsp ground cumin
1/8 tsp ground allspice	1/8 tsp red pepper	1 can whole corn, drained
1 small onion, chopped	1/8 tsp Tabasco	1 cup shredded Monterey Jack

Directions

Stir boiling water into cornmeal in a large pot and continue stirring until smooth. Blend in margarine and egg yolks. Stir in remaining ingredients except for egg whites. Beat egg whites just until soft peaks form. Fold into batter. Pour into the greased large pot lid. Bake in preheated Dutch oven 45-50 minutes.

Wild Onion Bread

2 recipes dry baking mix	1 cup sourdough starter	
1 ½ oz package onion soup mix	¾ cups hot water	1 pkg dry yeast
2 tbs sugar	2 tbs warm water	1 egg

Directions

Add soup mix to ¾ cups hot water; let stand until lukewarm. In a separate container, soften yeast and sugar with 2 tbs warm water. Beat soup mixture and yeast mixture together with egg, 1 cup dry baking mix, and sourdough starter. Stir in remaining dry baking mix to make a stiff dough. Place on a floured surface; knead until smooth and elastic. Place in a greased pot, turning to grease top. Cover and let rise for 2 hours. Shape into a round loaf. Line a Dutch oven with foil and grease. Place loaf in oven, cover and let rise 45 minutes. Bake for 35 minutes or until loaf is brown.

Soups and Chilies

Big Chili

2 lb. Lean ground beef	1 Green pepper	1 Onion
1 Tbsp Garlic	2 16 oz. cans Tomatoes	2 Tbsp Chili powder
1 ½ tsp Salt	½ tsp Oregano	½ tsp Cumin
3 dashes Tabasco	1 c Hot water	2 15 oz. can Chili hot beans
1 15 oz. can Whole kernel corn		

Directions

Cook beef, green pepper, onion, and garlic in Dutch oven until beef is browned. Drain off excess grease. Add all ingredients except corn and beans. Simmer uncovered for 1 hour. Stir in undrained beans and corn. Simmer 30 minutes more.

Beef Vegetable Soup

2 Beef soup bones	1 ½ lb. Stew beef, 1in cubed	1 tsp Pepper
4 Carrots	1 Hot red pepper	1 can Whole kernel corn
7 c Water	1 ½ tsp Salt	4 Potatoes
2 can Tomato sauce	½ head Cabbage	1 can Peas

Directions

Drain corn and peas liquid, water, and bones in Dutch oven and bring to boil. Cover, reduce heat and simmer 1 hour. Add beef cubes, salt, and pepper. Cover and simmer 1 hour more. Chop the cabbage and add all except corn and peas. Cover and simmer 40 minutes. Add corn and peas. Simmer uncovered 30 minutes. Remove bones.

French Onion Soup

¼ c Margarine	¼ c Olive oil	6 Onions, thinly sliced
2 can Beef broth	¾ c Coca-Cola	1 tsp Salt
½ tsp Vinegar	⅛ tsp Pepper	French bread, cut into thick slices
Parmesan cheese, grated		

Directions

Melt the margarine and add olive oil and thinly sliced onions. Cook until golden. Place in Dutch oven and add beef broth, Coca-Cola, salt, vinegar, and pepper. Cover and simmer 20 to 25 minutes.

Mountain Chili

3 Onions	6 cloves Garlic	½ lb. Bacon
2 oz. Chili powder	½ tsp Dark chili powder	3 lb. Chuck roast
1 can Beef broth	1 lb. Hot pork sausage	1 can Green chilies
½ tsp Dried habanera chilies	1 tsp Cumin	½ tsp Coriander
1 can Tomato sauce	1 can Tomatoes	1 Tbsp Salt
4 drops Tabasco sauce		

Directions

Fry bacon until crisp. Add onions, garlic, and chili powder. Sauté until onions are clear. Brown beef in a large skillet, a pound at a time, adding sprinkles of red pepper while browning. Add each batch to the Dutch oven after browning and stir. Brown pork sausage and green chilies. Add habaneras when the sausage is turning brown. Add to Dutch oven. Cook 15 minutes. Add remaining spices, tomato sauce, tomatoes, and remaining broth. Mix well and cook for 30 minutes.

Turkey Soup

Leftover turkey	1 lb. Ditalini pasta	2 Onion
1 lb. Barley	4 Carrots	Italian seasoning
1 stalk Celery	32 oz. Chicken Stock	

Directions

Simmer the turkey carcass in water to create a broth. Shred the turkey meat from the carcass and remove it from the pot. Slice the vegetables and add to the pot along with the barley and spice and cook for 30 minutes. Add the Ditalini. Finish cooking for 11 minutes.

Venison Chili

6 Tbsp Olive oil	2 Onions	4 cloves Garlic
1 can Hot green chilies	2 ½ lb. Cubed Venison	1 ½ lb. Ground venison
2 large can Crushed tomatoes	6 Tbs. Red wine vinegar	6 Tbs. Chili powder
4 Tbs. Cumin	4 Tbs. Worcestershire sauce	1 tsp Cayenne pepper
1 Green pepper, chopped	4 tsp Salt	2 tsp Black pepper
2 large cans Chili beans with gravy		Corn starch

Directions

Slice onion, garlic, and chilies. Sauté for about 5 minutes. Add cubed and ground venison. Stir until meat is browned. Add all remaining ingredients except beans. Bring mixture to boil. Simmer uncovered 30 minutes. Stir in beans. Simmer covered 15 minutes.

Down on the Farm Breakfast

1 lb. Bacon cooked	2 can Potatoes	2 Onions, diced
1 Green pepper, diced	12 Eggs, beaten	1 c Milk
1 Tbsp Garlic powder	Tabasco to taste	

Directions

Cook bacon and reserve grease. Drain potatoes and slice thinly. Brown potatoes in reserved bacon grease. Add onions and green peppers. Beat eggs and add milk. Break cooked bacon into small chunks and add to mixture. Add garlic powder and Tabasco to taste. Add to potatoes and onions. Cook on medium heat for 20 minutes.

Easy Breakfast Casserole

8 Slices of bread	2 lb. Sausage meat	16 oz. Grated cheddar cheese
12 Eggs	1 Qt. Milk	1½ tsp Dry mustard
1 tsp Salt		

Directions

Brown sausage meat in the oven. Drain grease. Break up bread and add it to the oven. Mix the sausage meat and bread. Cover with cheese. Mix eggs, milk, dry mustard, and salt in a bowl. Pour the egg mixture over the top of the bread and sausage. Cover and bake at 350° for 35 to 40 minutes.

Farmer's Breakfast

8 Hot dogs	12 Eggs
1 Onion	2 lb. Hash browns

Directions

Chop the onion and begin to cook with sliced hot dogs. Add hash browns. When almost done, add the scrambled eggs and stir until done.

French Toast

8 Eggs	16 Slices white bread	2 tsp Sugar
Cinnamon	2 tsp Salt	2 c Milk

Directions

Break eggs into a wide, shallow bowl. Beat lightly and add sugar, salt, and milk. Dip the bread slices, one at a time, into the bowl or plate, letting slices soak up the egg mixture. Carefully turn to coat the other side. Place bread slices on griddle. Cook slowly until the bottom is golden brown. Turn and brown the other side.

Johnny Cakes

1 c Cornmeal	1 c Milk	2 Tbs. Margarine
½ tsp Salt	1 Tbsp Brown sugar	

Directions

Combine cornmeal, milk, and salt. Add water, oil, and brown sugar. Mix well. Cook in a hot, oiled frying pan.

Mountain Man Breakfast

½ lb. Bacon (or sausage)	1 doz. Eggs	1 Med Onion
½ lb. Grated cheddar	2 lb. Tater Tots	

Directions

Cut bacon and onion into small pieces and brown in the bottom of the DO until onions are clear. Stir in the Tater Tots and cook for 15-20 minutes. Scramble the eggs in a separate bowl. Pour the mixture over the Tater Tots. Cover and cook until eggs start to set, about 10 - 15 minutes. Sprinkle grated cheese over egg mixture. Cover and continue heating until eggs are completely set and cheese is melted.

Ranch House Potatoes

1/2 bag small potatoes	1 pound sausage or bacon	1 dozen eggs
1 onion	Butter	

Directions

Slice potatoes thin. Fry potatoes in butter turning often until starting to brown. Cut sausage or bacon into slices. Add meat to the pan and continue cooking until meat is almost done. Break eggs on top of potato/meat mixture. Stir to cook eggs.

Spambled Eggs

1 can SPAM	1 Onion	1 doz. eggs
1 Green pepper	Milk	

Directions

Dice the SPAM, onion, and pepper and fry in a large pan. Crack and stir the eggs and milk with a whisk in a large bowl. Add the egg mixture and scramble them with the other ingredients. Cook until eggs are done.

Vendetta Fried Egg

1 Egg	1 slice Bread	Butter
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Directions

Cut a circle out of the center of the bread. Place the bread in a buttered hot sauté pan. Crack the egg and drop into the circle in the bread. Reduce the heat and cook the egg for 2 minutes. Flip the bread and egg and cook for 1 to 2 more minutes.

Lunch

3 Minute Pizza

1 pkg. Pita bread	1 can Spaghetti sauce	1 c Grated mozzarella cheese
1 pkg. Sliced pepperoni	Other toppings as desired	

Directions

Open pita and spoon spaghetti sauce into pocket spreading evenly. Add mozzarella and pepperoni and any other toppings. Wrap in heavy-duty foil and place in coals. Cook for 1 ½ minutes on each side.

Chili Mac

2 pkg Mac & Cheese	¼ stick Butter	¼ c Milk
Nachos	1 can Chili con Carne with beans	

Directions

Make Macaroni and Cheese according to directions. When complete, mix in one can of Chili con Carne with beans. Mix well and serve.

Meaty Mac & Cheese

2 pkg. Mac & Cheese	1 Sm. Onion	½ lb. Ground Beef
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Directions

Cook ground beef and onion. Make Mac and Cheese according to directions. Mix and serve.

Philly Cheese Steak

3 Onions	¼ lb. Cheese slices	4 Tbsp Margarine
8 Bulky rolls	1 lb. Thin-sliced roast beef	

Directions

Cut and sauté the onions in margarine. Add roast beef and cook until steak is done. Place cooked beef and onions into rolls. Add cheese slices on top of the hot steak.

Sausage and Peppers

1 lb. Italian sausage	2 Peppers	1 Onion
1 slice Bacon, diced		

Directions

Cut the onion and peppers into slices. Fry the sausage and bacon until half cooked. Add peppers and onions. Cook until done.

Sloppy Joe Sandwiches

2 lb. Ground beef	1 Tbsp Brown sugar	2 Tbsp Chili powder
1 Large Onion	2 Tbsp Garlic powder	2 Tbsp Brown sugar
1 Tbsp Oregano	1 can Tomato paste	¼ tsp Black pepper
Hamburger buns		

Directions

Sauté the ground beef for 5 minutes. Add the sliced onion and red bell pepper. Sauté until onion is tender. Drain the fat. Mix in tomato paste and water, stirring until the paste is dissolved. Stir in garlic, chili powder, brown sugar, oregano, salt, and pepper. Continue to cook for 5 to 10 minutes or until the mixture is thick and stew-like.

Dinner

Alpine Spaghetti

1 lb. Spaghetti	1 Tbsp Olive Oil	1 C Parmesan Cheese grated
3 tsp Basil	1 Tbsp Parsley Flakes	1 Tbsp Garlic

Directions

Bring a pot of water to boil and add spaghetti. Boil for 10 minutes and drain. Add olive oil and toss. Add the remainder of ingredients and toss again until thoroughly mixed.

Baked Chicken Dinner

12 pieces of Chicken	1 c Flour	1 Tbsp Butter
2 Onions	8 Potatoes	4 Carrots
1 stalk Celery	½ c Water	

Directions

Flour chicken. Melt butter in DO and brown chicken. Slice vegetables. Add onions and continue to brown. Top with remaining ingredients. Cover and let steam until tender, about 30 to 45 minutes.

Beef Pot Roast

3-4 lb. Pot roast	3 Potatoes	3 Carrots
2 Onions	1 tsp Salt	¼ tsp Pepper
½ c Water or beef broth		

Directions

Brown roast in the oven on all sides in a small amount of oil. Remove meat and add salt and pepper. Clean and cut up the vegetables. Place half of the vegetables in the bottom of the oven, return meat to the oven. Add remaining vegetables and liquid. Cover and cook at 300° for 3-5 hours depending upon the size of the roast.

Bragiole

½ c Italian bread crumbs	4 Tbsp Olive oil	1 clove Garlic
Salt and black pepper	⅔ c Grated Pecorino Romano	1 ½ lb. Flank steak
⅓ c Grated provolone	3 ¼ c Tomato Sauce	2 Tbsp Chopped parsley
1 lb. Pasta		

Directions

Mix the breadcrumbs, spices and a little oil in a medium bowl. Lay the flank steak flat and sprinkle the bread crumb mixture over the steak. Roll up the steak like a jelly roll. Use toothpicks to secure. Sprinkle the bragiole with salt and pepper. Cook over medium heat until browned on all sides, about 8 minutes. Add a cup of water to the oven and bring to a boil. Stir in the tomato sauce. Cover and bake at to 350° for 1 hour, turning the bragiole and basting with the sauce occasionally. Uncover and continue baking until the meat is tender, about 30 minutes longer. Cut the bragiole into slices and serve with pasta.

Campfire Fajitas

1 lb. Skinless, boneless chicken	½ c Olive oil	1 Lg. Green bell pepper
Oregano	Cumin	Cilantro
1 Lg. Red bell pepper	1 pkg. Flour tortillas	1 Lg. Yellow bell pepper
Sour cream	1 Onion	8 oz. Grated cheddar cheese

Directions

Mix the olive oil, salt, and spices in a mixing bowl. Add the chicken strips and coat with the marinade. Grill the chicken about 3-4 minutes on each side. Sauté the bell peppers and onion until the onion becomes clear. Assemble the Fajitas and add sour cream and cheddar cheese as desired.

Chicken Casserole

3-4 Chicken breasts	2 lb. Frozen mixed vegetables	1 can Mushroom soup
½ c Sour cream	1 box Instant stuffing	

Directions

Cube chicken, cover with soup and sour cream. Layer vegetables on top of chicken mixture. Cover all with stuffing. Bake at 375° for 60 minutes and the stuffing is cooked through.

Chicken Pot Pie

2 lb. Chicken	¼ tsp Oregano	2 lbs. Frozen mixed vegetables
¼ tsp Garlic powder	1 Onion	¼ tsp Onion salt
1 can Cream of chicken	1 roll Pillsbury biscuits	

Directions

Cube chicken and brown in a Dutch oven. Add chopped onion and cook. Add frozen vegetables, soup, spices, and 1 cup of water. Place biscuits on top of the mixture and bake until brown, about 30 minutes.

Chicken Noodle Casserole

6 oz. Elbow pasta	1 ½ lb. Chicken	1 can Cream of chicken soup
1 can Cream of mushroom soup	Garlic powder	Onion powder
Black pepper	2 lb. Frozen peas and carrots	1 lb. Frozen corn
4 oz. Shredded cheddar cheese	½ c Breadcrumbs	1 ½ Tbsp Butter

Directions

Cube the chicken. Mix the chicken, pasta, soup, vegetables, seasonings, and 1 cup cheese in the Dutch oven. Cover with breadcrumbs and the last of the cheese. Add pats of butter to the top. Bake at 350° for 30 minutes. Uncover and cook 10 more minutes.

Corned Beef with Dijon Glaze

3 lb. Corned beef brisket	4 c Water	¼ c Vinegar
¼ c Worcestershire Sauce	2 Bay leaves	8 whole Cloves
3 cloves Garlic	½ c Dijon mustard	½ c Orange marmalade
2 Tbsp Horseradish	2 Tbsp Worcestershire Sauce	

Directions

Place brisket in a Dutch oven. Add water and garlic, bay leaves, cloves, vinegar, bring to a boil. Cover and simmer 2-½ to 3 hours or until tender. In a saucepan cook the Dijon mustard, marmalade, horseradish, and Worcestershire sauce over medium heat, stirring constantly, until bubbly. Remove brisket and drain. Return to oven and spread with glaze. Bake at 350° for 20 min.

Dutch Oven Lasagna

1 ½ lb. Lean ground beef	¼ c Grated Parmesan cheese	23 oz. Spaghetti sauce
13 Lasagna noodles	9 oz. Shredded mozzarella cheese	1 ½ tsp Oregano
2 ¼ c Ricotta cheese	¾ c Hot water	

Directions

Brown the ground beef. When done, remove the beef to a large mixing bowl. Add the spaghetti sauce and mix well. In another bowl, add the ricotta cheese, parmesan cheese, mozzarella cheese (reserve a few ounces for later), and oregano, and mix well. Break up four lasagna noodles into the bottom of the oven. Spread ⅓ of the meat mixture over the noodles. Spread ½ of the cheese mixture over the meat mixture. Break up five noodles and place over the top of the preceding mixtures. Spread ⅓ of the remaining meat mixture over the noodles. Spread the remaining cheese mixture over the meat mixture. Break up the remaining noodles and place over the cheese mixture. Spread the remaining meat mixture over the noodles. Pour the hot water all around the edges of the oven. Cover and bake at 350 ° for 60 minutes or until done.

Ranch Chicken

4 Chicken breast	1 pkg Ranch dressing mix	1 c Black beans
1 c Rotel	1 c Corn not drained	1 Cream cheese

Directions

Dump all into Dutch Oven. Place cheese on top of all. Bake at low heat for 4 hours. Serve over rice.

French Roast Beef

3 lb. Rump roast	6 Whole cloves	1 Bay leaf
4 c Water	2 Onions	2 stalks Celery
1 tsp Salt	5 Peppercorns	1 clove Garlic
4 Carrots	2 Turnips	

Directions

Place beef roast, salt, thyme, clove, peppercorns, bay leaf and garlic in a Dutch oven. Add water. Heat to boiling. Reduce heat and simmer covered for 2 hours. Add remaining ingredients. Cover and simmer until beef and vegetables are tender, about 45 minutes.

Sheila's Meatloaf in an Onion

½ c Bread crumbs	2 lb. Ground beef	¼ tsp Black pepper
2 Tbsp Chili sauce	1 Tbsp Brown sugar	1 Tbsp Oregano
6 Lg. Onions		

Directions

Cut tops off 6 large peeled onions and remove centers to make bowls. Mix all remaining ingredients. Spoon the meat mixture into the onions. Place the filled onion inside the Dutch oven. Bake at 350° for 30 minutes until done.

Monterrey Chicken

3 Tbsp Honey	3 Tbsp Soy sauce	3 Tbsp Worcestershire sauce
5 dashes Garlic	5 dashes Salt	4 Boneless skinless chicken breasts
1 c Monterrey jack cheese	8 slices Bacon	8 Tbsp Barbecue sauce

Directions

Mix the honey, soy, Worcestershire, and spices in a Ziploc bag. Add chicken. Add water until the marinade covers the chicken breasts. Marinate in cooler for several hours. Place marinated chicken in Dutch oven and top with strips of bacon. Top cook at 350° for 20 minutes. Place slices of Monterrey cheese and BBQ sauce on top and cook until cheese melts.

Oven Roasted Sausage and Potatoes

1 pkg Smoked sausage	1 lg Onion	5 lg Potatoes
Olive oil	Sea salt	Ground black pepper
Paprika	Thyme	Grated Cheddar cheese

Directions

Cut the sausage into rounds, onions, and potatoes into cubes and place them into the Dutch oven. Drizzle with olive oil and salt, pepper, paprika, and thyme. Mix to cover everything with oil and spices. Bake at 400° for 45 minutes, stirring every 15 minutes. Add cheese over top and cover the oven a few minutes to melt the cheese.

Pork Loin with Harvest Vegetables

2 lb. Pork Loin	1 can Cherry Pie filling	6 Potatoes
Rosemary	8 oz. Apple Cider	¼ c Honey
1 sm. Pumpkin	1 Turnip	Thyme

Directions

Roast the pork in Dutch oven browning all sides. Place in the center of the oven and glaze with honey and spices. Pour 2 cups apple cider in the oven. After 20 minutes, add cleaned and cubes vegetables. Add remaining cider and glaze as necessary. Bake at 350° for 30-40 minutes.

Pork Tenderloin wrapped in Bacon

3 lb. Pork Tenderloin	1 lb. Bacon	¾ c Soy Sauce
1 Tbsp Minced Onions	½ teaspoons Garlic Salt	1 Tbsp Vinegar
¼ tsp Salt	1 dash Pepper	¾ cups Brown Sugar

Directions

Cut pork into 4 pieces and wrap pieces in bacon. Place in the Dutch oven. Poke holes in meat with a fork. Combine rest of ingredients in a small bowl; stir well and pour over meat. Bake at 300° for 2 to 3 hours. Cover bacon in foil after approximately 1 ½ hours of baking.

Sausage with Peppers and Onions

2 Tbsp Olive oil	Butter	16 Italian sausages
2 Red peppers	1 med. Onion	1 Green pepper

Directions

Cook sausage for 2 minutes on each side. Drain fat. Add sliced onions, garlic, peppers, and seasonings. Cover and cook over low heat for 25 minutes.

Shepard's Pie

2 lb. Hamburger	1 can Diced tomatoes	1 Green pepper
1 bag Frozen mixed vegetables	1 Sweet Onion	3 c Prepared mashed potatoes
1 stalk Celery	8 oz. Shredded Cheddar cheese	

Directions

Dice the green pepper, onion, and celery. Brown hamburger in a Dutch oven. Add green pepper, onion, and celery. Stir about 5 minutes, until vegetables are soft. Add tomatoes and mixed vegetables into the hamburger. Prepare the mashed potato to make 3 cups. Spread mashed potatoes over top of all. Cover and bake at 350° for 30 minutes. Sprinkle cheese on potatoes and bake another 10 minutes or until cheese is melted.

Shrimp Scampi

1 tsp Chives	1 tsp Salt	1 clove Garlic
1 lb. Spaghetti	4 Tbsp Butter	Vegetable oil
4 Tbsp Lemon juice	2 lb. Frozen shrimp	

Directions

Sauté onion and garlic in margarine and oil. Add shrimp. Cook and stir until shrimp are pink. Add lemon juice and salt. Cook for 2 more minutes. Serve over spaghetti.

Spinach & Feta Stuffed Chicken

4 Chicken breasts	1 c Feta cheese	1 Tbsp minced Garlic
2 c Seasoned bread crumbs	2 Tbsp Olive oil	½ c Butter
16 oz. Frozen spinach		

Directions

Butterfly slice 2 chicken breasts. Cook spinach in garlic and oil. Add feta cheese and mix well. Place spinach mixture inside each chicken breast. Wrap chicken around mixture (like a taco) and secure with a toothpick. Roll each breast in bread crumbs. Place in Dutch oven and pour butter over them. Bake at 350° for 30 minutes.

Spit Cooked Chicken Dinner

2 Whole Chickens	Butter	8 Potatoes
1 lb. Carrots		

Directions

Spit the chicken and roast over low fire for 2 hours. Chunk potatoes and carrots and place them mixed, inside foil packets. Cook over coals for 30 minutes.

Tomato Basil Pasta

12 oz. Pasta	1 can Diced tomatoes	1 lg. Sweet onion
4 cloves Garlic	½ tsp Red pepper flakes	Oregano
Basil	4 ½ c Vegetable broth	2 Tbsp Olive oil
Parmesan cheese		

Directions

Place pasta, tomatoes, onion, garlic, basil, in a large pot. Pour in vegetable broth. Sprinkle in pepper flakes and oregano and drizzle with oil. Cover pot and bring to a boil. Reduce and simmer for about 10 minutes. Cook until almost all liquid has evaporated.

Yankee Pot Roast

3-4 lb. Pot roast

¼ tsp Pepper

2 Onions

1 tsp Salt

3 Carrots

1 pkg Lipton onion soup

3 Potatoes

1 can Cream of Mushroom soup

Directions

Place a large foil packet in a Dutch oven. Add meat and cut vegetables inside the foil. Cover all with soup and onion mix. Close and seal foil packet. Cover and bake at 300° for 2 to 3 hours.

Sides for Anytime

Apple and Cranberry Sauce

1 can Apple Pie filling 1 can Jellied Cranberry sauce 1 can Whole Berry Cranberries

Directions

Empty cans into a saucepan. Cook on medium heat for 15 minutes. Stir and use a masher to break down the large pieces. Serve warm with turkey, chicken, or ham.

Bacon Onion Foil Potatoes

1 pkg Onion soup 10-12 Baby red potatoes 1 lg. Onion
12 slices Bacon 1 c Cheese Salt and pepper
3 Tbsp Butter Sour cream

Directions

Cook bacon and crumble. Cut onion and potatoes into thin slices. Place equal portions of potatoes, bacon, onion, onion soup mix into a foil packet. Add 1 tablespoon of butter to each. Wrap foil securely. Bake at 350° for about 35 minutes.

Baked Stuffed Potatoes

8 Potatoes 8 oz. Shredded cheese 1 can Chili
1 c Sour Cream

Directions

Wash a large potato, wrap in foil, and cook over the coals for 30 minutes. Place the potato on a plate, cut lengthwise, and add the stuffing: Chili and Cheese; cooked hamburger meat with any kind of sauce (like sloppy joe); Cream of anything soup.

Bob's Sausage Stuffing

3 loaves of bread 1 tube pork sausage 1 box Bell Poultry seasoning
1 Lg. White or Vidalia onion 1 stalk celery 32 oz. chicken broth
Salt and Pepper

Directions

Scramble and cook the sausage. Dice the onions and celery. Sweat them lightly in the sausage oil, do not sauté them or they will turn to mush. Tear the bread into 1" pieces in a large bowl. Add all the other ingredients, seasoning and adding the broth as you mix. Keep the mixture moist but do not let it turn to mush. Pack the mixture into the Dutch oven lightly and place a full stick of butter in the middle. Cover and cook at 350° for 30 to 45 minutes.

Crushed Baked Potatoes

4 Sm. Potatoes	1 Tbsp Olive oil	1 clove Garlic
1 Tbsp Chives	Salt	Pepper
2 Tbsp Grated cheese	1 Tbsp Parmesan	

Directions

Wash the potatoes and place them in salted water. Bring to boil and cook till fork tender (15-20 minutes). Mix oil with a crushed garlic clove. Set aside. Line a baking sheet with parchment. Place the potatoes in the DO and gently crush the potatoes. Pour some garlic oil over each potato, sprinkle with salt and pepper and add cheese and chives. Top bake for 7-10 minutes or until crispy.

Fried Rice

2 cups water	½ tsp salt	1 c rice
½ Tbsp margarine	1 egg	ham pieces
1 Tbsp Soy sauce		

Directions

Add salt to the water and bring to a boil. Add rice and margarine and return to boiling. Cover and reduce heat. Simmer for 20 to 30 minutes. Melt margarine or put oil in frying pan. Scramble egg. Add soy sauce, ham, salt, and pepper and mix into rice. Fry rice until golden brown, 10 to 15 minutes. Do not overload pan, as it increases frying time.

Potato-Cheese Patties

2 c Water	2 Tbsp Dried onion	1 c Potato pearls
½ to 1 c Powdered milk, dry	½ c Flour	½ Tbsp Baking powder
½ tsp Salt	2 Tbs. Dried mixed vegetables	Pepper
Margarine	¼ c Cornmeal	

Directions

Boil the onions and vegetables. Add to potato pearls and stir well. Mix in all other ingredients except cornmeal and margarine and form a stiff dough. Shape dough into patties and roll them in the cornmeal. Fry in margarine until both sides are slightly crisped.

Dessert

Apple Dumplings

2 Tart apples	$\frac{1}{3}$ c Butter	2 pkg crescent rolls
$\frac{3}{4}$ c Sprite	1 c Sugar	Cinnamon

Directions

Core and peel each apple and cut into 16 wedges. Wrap a crescent triangle around each apple wedge. In a bowl, combine sugar and butter. Sprinkle over dumplings. Slowly pour the soda around the dumplings, but do not stir. Sprinkle with cinnamon. Bake uncovered 350° for 35-40 minutes or until golden brown.

Apple Cake

5-7 Apples	1 pkg Yellow cake mix	2 Tbsp Sugar
1 Tbsp Cinnamon	1 stick Butter	

Directions

Fill the Dutch Oven $\frac{1}{2}$ full with peeled and sliced apples. Sprinkle the apples with dry cake mix. Top with sugar and cinnamon and pats of butter. Bake at 350° for 30 minutes.

Apple Pie

$\frac{3}{4}$ cup white sugar	$\frac{1}{4}$ tsp ground nutmeg	2 Tbsp all-purpose flour
2 cans Apple filling	$\frac{1}{2}$ tsp ground cinnamon	1 Tbsp butter
1 Pie shell	1 Pie crust	

Directions

Mix sugar, flour, cinnamon, nutmeg, and lemon peel. Layer one-third of the apples into the pie crust. Sprinkle with sugar mixture and repeat until all apples are used. Dot with top of the mixture with butter. Place the second pie crust on top of filling and close the edges. Cut vents in top crust. Bake at 425° for 40 to 50 minutes.

Apple Tart

1 roll pastry shell	4 Granny Smith apples	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ stick butter	$\frac{1}{2}$ c apricot jelly	2 tablespoons water

Directions

Roll the dough slightly larger than Dutch oven and place in a pan. Peel the apples and slice them into thin slices. Overlap the slices diagonally down the middle of the tart, making diagonal rows on both sides of the first row until the pastry is covered with apple slices. Sprinkle with $\frac{1}{2}$ cup sugar and butter slices. Bake at 400° for 45 to 60 minutes. When done, heat the apricot jelly and brush it onto the tart.

Baked Campfire Apples

1 Apple	Brown Sugar	Heavy Aluminum Foil
Carmel, Raisins, Nuts and/or Red Hot Cinnamon Candies		

Directions

Core upper part of apple leaving the bottom half intact. Fill center with raisins, nuts, and candies. Add brown sugar to taste. Double wrap apple in aluminum foil. Place on hot coals for 20 minutes.

Blueberry Pie

$\frac{3}{4}$ c white sugar	$\frac{1}{2}$ tsp ground cinnamon	3 Tbsp cornstarch
2 cans blueberry mix	$\frac{1}{4}$ tsp salt	1 Tbsp butter
1 Pie shell	1 Pie crust	

Directions

Mix sugar, cornstarch, salt, and cinnamon, and sprinkle over blueberries. Pour berry mixture into the pie shell and dot with butter. Cut remaining pastry into $\frac{1}{2}$ - $\frac{3}{4}$ inch wide strips, and make a lattice top. Crimp the edges of the pie. Bake pie at 350° for about 50 minutes or until crust is golden brown.

Cherry Pie

2 cans Cherry Pie mix	1 Tbsp butter	1 $\frac{1}{8}$ c white sugar
$\frac{1}{4}$ tsp almond extract	3 $\frac{1}{2}$ Tbsp cornstarch	1 Pie shell
1 Pie crust		

Directions

In a saucepan, combine cherries, sugar, and cornstarch. Let it sit for about 10 minutes. Bring to a boil over medium heat, stirring constantly. Lower the heat and simmer for 5 minutes. Stir in the butter and almond extract. Mix and pour into the pie shell. Cover with top crust and seal edges. Make several small slits in the top. Bake at 375° for 45 to 55 minutes or until the crust is golden brown.

Chewy Fudge No-Bake Cookies

1 c Brown sugar	$\frac{1}{2}$ tsp Vanilla	$\frac{1}{4}$ c Cocoa mix
1 $\frac{1}{2}$ c Oatmeal	5 Tbsp Margarine	$\frac{1}{4}$ c Walnuts
3 Tbsp Milk	$\frac{1}{2}$ tsp Vanilla	

Directions

Mix sugar, margarine, cocoa, and milk in a pan. Bring to a boil. Reduce heat and boil 3 minutes, stirring constantly to prevent burning. Remove from heat and stir in remaining ingredients. Drop spoonfuls onto a flat surface and let sit for about 10 minutes to set.

Dump Cobbler

1 pkg Yellow cake mix	1 tsp Cinnamon	1 can Pie filling
1 Tbsp Butter	1 can Fruit cocktail	

Directions

Pour filling and fruit cocktail at the bottom of a Dutch oven. Sprinkle cake mix over top of the fruit, DO NOT STIR! Sprinkle with cinnamon and cut pads of butter. Cover and bake at 375° until the top is lightly browned, about 30-45 minutes.

Fruit Turnovers

1 pkg Crescent Rolls	1 can Fruit pie filling	1 Egg
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Directions

Layout a triangle of crescent roll dough and place 1-2 tablespoons of pie filling in the center. Brush beat egg along the edges and lay the second piece of dough on top. Press edges together. Bake at 350° for 10-15 minutes or until golden brown.

Fudge Brownies

4 oz. Unsweetened chocolate	1 c Margarine	2 c Sugar
3 Eggs	1 tsp Vanilla	1 c Flour
¾ c Chopped Walnuts	Salt	

Directions

In a small pot, melt the chocolate and ½ cup of margarine over low heat, stirring until smooth. Let cool completely. In a medium pot, mix the remaining margarine and sugar until smooth. Add eggs and mix well. Add vanilla and chocolate mixture. Add flour and pinch of salt. Stir well and add walnuts. Pour into a greased pan and bake at 350° for 30 to 40 minutes.

Honey Roasted Pineapple

1 Pineapple	¼ c Honey	2 tsp Cinnamon
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Directions

Cut off the eyes and top of the pineapple. Skewer pineapple and brush with honey and sprinkle with cinnamon. Cook over coals for 20 minutes, brushing with honey. When pineapple is lightly browned remove from the skewer. Cut into wedges and serve warm.

Maple Custard Pie

1 c Brown sugar	¼ tsp Maple syrup	1 Tbs. Cornstarch
3 Eggs	2 Pie shells	1 ½ c Scalded milk
2 Tbsp Margarine	½ c Cold Milk	Salt
Nutmeg		

Directions

Mix sugar, maple extract, and melted margarine into scalded milk in a medium pot. Add the cold milk and cornstarch to a separate bowl and mix well. Add to the sugar mixture and add a pinch of salt and eggs. Beat well. Pour into pie shells. Bake at 450° for 10 minutes. Top with nutmeg and bake another 25 minutes at 350°.

Mince Pie

12 oz. All-purpose flour	1 Egg	Salt
1 jar Mincemeat	8 oz. Butter	2 Tbsp Sugar
1 Pie shell	1 Pie crust	

Directions

Mix all ingredients in a bowl. Add to pie crust and lattice cover or leave open. Bake at 400° for 35 minutes.

Pineapple Upside-Down Cake

1 pkg Yellow cake mix	1 can Pineapple slices	2 Tbsp Brown sugar
Maraschino cherries	1 Tbsp Butter	

Directions

Put dots of butter in a cake pan. Sprinkle brown sugar over the bottom. Place pineapple slices in a single layer on the bottom. Place maraschino cherries in the holes in the pineapple slices. Pour prepared cake batter overall. Cover and bake at 350° for 30 to 40 minutes.

Pumpkin Pie

1 can Pumpkin filling	½ tsp Salt	1 Tbsp Cornstarch
½ Tbsp Butter	½ tsp Cinnamon	½ c Milk
½ tsp Ginger	1 c Sugar	½ tsp Nutmeg
2 Eggs	1 Pie shell	

Directions

Mix sugar, cornstarch, salt, cinnamon, ginger, and nutmeg together. Add Pumpkin filling. Add eggs, melted butter, and milk. Pour into the pie crust. Bake at 450° for 15 minutes. Reduce temp to 350° and continue to bake for 50 minutes.

Schwartzwald Torte (Black Forest Cake)

1 pkg Chocolate cake mix 1 can Cherry soda 1 can Cherry pie filling
 1 Chocolate bar

Directions

Dump pie filling into a Dutch oven. Sprinkle about $\frac{1}{3}$ of the cake mix over the pie filling. Place the remainder of the cake mix into the Ziploc bag. Pour soda into the bag and knead the bag to mix. Pour cake mix into the Dutch oven. Break the chocolate into small pieces and place on top. Bake at 350° for 30-40 minutes.

Smacos

1 pkg Flour Tortillas 1 pkg Mini Marshmallows 1 pkg Chocolate chips

Directions

Place a soft flour tortilla in the Dutch oven. Place a handful of chocolate chips and mini-marshmallows on top of a tortilla. Cover and bake for 1 to 2 minutes. Using tongs fold the tortilla in half (making a taco shape). Cover and bake for another minute.

S'mores in a Cone

1 pkg Ice cream cones Aluminum foil 1 pkg Mini Marshmallows
 1 pkg Chocolate chips

Directions

Place some chocolate chips into an ice cream cone. Add a layer of mini marshmallows. Continue layering chips and marshmallows into the cone until full. Wrap each cone tightly in aluminum foil. Heat by the fire until chocolate and marshmallows are melted, about 3 to 5 minutes.

S'mores Pockets

1 pkg Crescent rolls 1 pkg Sm. marshmallows 1 pkg Chocolate chips
 Graham crackers – crushed

Directions

Lay each crescent roll into a cupcake pan. Put a spoon of each item in the pocket. Fold the pastry over the top. Bake at 350° for 15 minutes.

Texas Rangers

1 c Butter 1 c Sugar 1 c Brown sugar
 2 Eggs 2 tsp Vanilla 1 c Coconut
 2 c Chocolate chips 4 c Rice Krispy 2 $\frac{1}{2}$ c Flour
 1 tsp Baking powder $\frac{1}{2}$ tsp Baking soda

Directions

Mix butter, sugar, brown sugar, eggs, and vanilla in a large bowl. Mix the coconut, chocolate chips, Rice Krispy, flour, baking powder, and baking soda in another bowl. Combine. Form into small balls and place on in oven 1 $\frac{1}{2}$ " apart. Bake at 350° for 11 minutes or until light golden brown.

Appendix A – Measures

Common abbreviations used:

oz. – Ounce	tsp – Tea Spoon	lb. – Pound
Tbsp – Table Spoon	pt. – Pint	c – Cup (8 oz.)
qt. – Quart	pkg – Package	gal. – Gallon

Measurement conversions you may need:

1 Tbsp = 3 tsp	1 Stick Butter = $\frac{1}{4}$ lb. or $\frac{1}{2}$ c or 8 Tbsp
2 Tbsp = 1 oz.	
$\frac{1}{4}$ c = 4 Tbsp	1 lb. bread loaf = About 17 slices
$\frac{1}{3}$ c = 5 $\frac{1}{3}$ Tbsp	1 $\frac{1}{4}$ lb. loaf = About 20 slices
$\frac{1}{2}$ c = 8 Tbsp	1 $\frac{1}{2}$ lb. loaf = About 23 slices
1 c = 8 oz.	
1 qt. = 4 c	
1 gal = 4 qt.	
2 c = 1 pt.	

Can sizes

Can Size	Net Weight	Cups	Servings/Can
#1	10 $\frac{1}{2}$ - 12 oz.	1 $\frac{1}{4}$	1
#300	14 - 16 oz.	1 $\frac{3}{4}$	2 or 3
#303	16 - 17 oz.	2	4 or 5
#2 $\frac{1}{2}$	1lbs 13 oz.	2 or 3	4 or 6
#3 cylinder	3lbs 3 oz. or 1 qt. 14 oz.	5 $\frac{3}{4}$	12
#10	6.5lbs to 7lbs 5 oz.	12 - 13	25
#5	48 oz.	6	