



OFFICIAL PATROL RECIPE HANDBOOK

MAY 3, 2006

Rev. 0

JUST MEAT



CHICKEN PARMESAN:

Category:	Dutch Oven Dishes	Rating:	N/A
Backpack:	No	Effort:	easy
Serves:	7-8	Prep time:	60m+

Ingredients:

- 1 lg. CAN OF SPAGHETTI SAUCE
- 8 CHICKEN BREAST
- ITALIAN BREAD CRUMBS 1 EGG AND EQUAL AMOUNT OF MILK
- 1C.OIL
- 8 PROVOLONE CHEESE SLICES
- BRIQUETTES
-

How to Prepare:

Start briquettes in a foil lined fire pan. Mix milk and egg together. Dip chicken breast into milk mix, roll breast in Italian bread crumbs. Brown chicken breast on all side in hot oil. Place chicken in large Dutch oven, cover with spaghetti sauce. Bake with 8 briquettes on the bottom and briquettes all around the top of Dutch oven rim. Bake 30 minutes, and then cover with Provolone cheese slices. Bake until cheese is melted.

Sent by:	Dave Bledsoe	Date:	2005-07-03
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Sweet and Sour Ham

Category:	Dutch Oven Dishes	Rating:	8.8	
Backpack:	No	Effort:	easy	
	Serves:	5-6	Prep time:	1-30m

Ingredients:

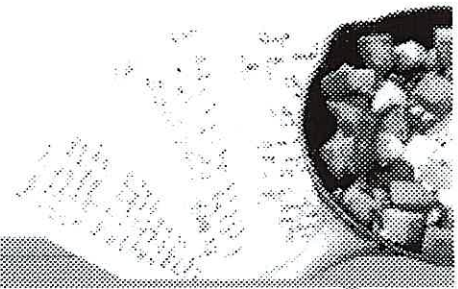
- thick slices of ham
- dijon mustard
- whole cloves
- sliced bell peppers
- pineapple rings
- Sweet and Sour Sauce (bottled from your grocer's shelf)

How to Prepare:

Layer all ingredients into dutch oven in order given. Bake about 30 minutes with about 6 briquets of charcoal underneath and about 15 on top of oven.

Sent by:	Sherry Bennett	Date:	2002-05-30
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Blackened Chicken

Category: **Poultry** Rating: **9.3**
 Backpack: **No** Effort: **easy** Serves: **3-4** Prep time: **1-30m**

Ingredients:

- 4 Boneless Chicken Breasts
- 1/2 stick of margarine or butter
- Chef Paul Prudhommes Poultry Magic Spice (found in the spice section of most grocers)

How to Prepare:

Heat cast iron skillet about 8-10 minutes until extremely hot (can use an alternate skillet but cast iron works best). Melt margarine in a separate pan. Dip chicken breast in melted margarine. Coat chicken evenly on both sides with Poultry Magic spice. Place in hot iron skillet and cook on high browning approx 5-6 minutes each side or until chicken is done all the way through.

* Chef Prudhomme makes other magic blend/blackening spices and this can easily be prepared with steaks or fish instead of chicken.

**This recipe has to be prepared outdoors because of the spicey smoke it produces.

***Baked potatoes and caesar salad are great sides.

Sent by: **P. Pearson**Date: **2002-05-20**
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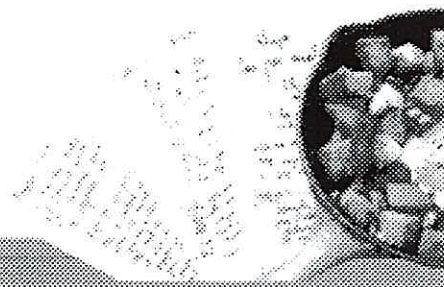
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Marinated Chicken

Category: Poultry

Rating: 6.5

Backpack: No Effort: easy Serves: any Prep time: 1-30m

Ingredients:

- Chicken Breasts
- Italian dressing

How to Prepare:

Cut chicken breasts in half-you'll laugh, but I use kitchen scissors. Place chicken in a heavy duty Ziploc bag. Pour in enough Italian dressing to coat chicken. Close Ziploc bag with as little air as possible left inside the bag. Roll the chicken around in the bag to coat it with dressing. Marinate for at least 2 hours and for up to 2 days. May place in foil or directly on grill, cook 'til done. Take care that chicken placed directly on grill is turned frequently to prevent burning. I personally recommend to let the chicken marinate for at least 1 day, so it retains more of the marinade.

Sent by: Becky

Date: 2003-09-27

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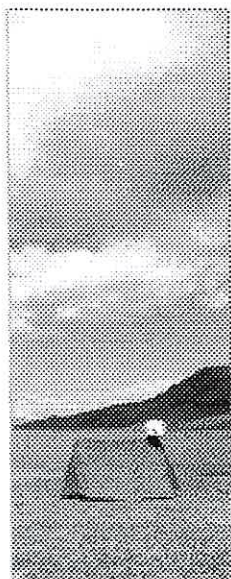


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Teryaki Chicken

Category: **Poultry**Rating: **9.1**Backpack: **No** Effort: **easy** Serves: **5-6** Prep time: **1-30m**

Ingredients:

- 4 Chicken Breasts
- 1/3 Cup Soya Sauce
- 1/3 Cup Oil
- 2 Cloves of minced garlic
- 2 Squirts(mounting tbs)Ketchup

How to Prepare:

Mix all ingredients together. Use boneless, skinless chicken and marinate in sauce for 5min - 1hour. You can cook on the bbq or in tinfoil on the fire. Note: Prepare chicken and marinade the day before and put in freezer. This makes it easier to pack and it keeps it fresher longer.

Sent by: **Jeanna**Date: **2002-06-27**

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BREAKFAST!!!

One Pot/One Bowl Meal
Breakfast Tacos
Serves 6 to 8
Estimated Time: 20- 25 minutes

1 pkg (16 oz) bulk breakfast sausage	1 onion
1 pound pkg frozen southern style hash browns	12 eggs (2 eggs per person)
½ pound grated cheese	15 – 20 flour tortillas
	1 bottle picante sauce

1. Chop the onion.
2. Break the eggs into a one gallon ziplock bag. Seal the bag. Throw away shells.
3. Open the sausage and put it in your large patrol soup pot. Heat the pot over a Coleman stove. The meat should start to sizzle. Scrape and stir the sausage. Add the onion and fry, scraping and stirring until the meat loses its raw look, there are no lumps in the meat, and the onion turns soft and translucent, about 10 minutes.
4. Add the hash browns, cook stirring them until they have heated up, 5 to 7 minutes. The mixture should be sizzling and hot.
5. Pour the eggs into the pan all at once. Stir the eggs until the yolks break and scramble. Stir occasionally (about twice a minute) until they eggs are firm, 5 to 8 minutes.
6. Remove pot from stove. Turn off stove. Add grated cheese to eggs. Mix cheese into eggs thoroughly.
7. Serve eggs in a flour tortilla. If you want, add picante sauce to your breakfast taco.

For 8 to 10 people: Add 4 more eggs, ¼ pound of hash browns, and ¼ pound cheese to the recipe above. The recipe will take about 5 to 10 minutes longer to cook the potatoes and eggs. Add 4 to 6 more tortillas to recipe above.

For 10 to 12 people: Add 8 more eggs, ½ pound of hash browns, and ½ pound cheese to the recipe above. The recipe will take about 10 to 15 minutes longer to cook the potatoes and eggs. Add 8 to 10 more tortillas to recipe above.

Breakfast Eggs and Sausage (serves 6 – 8)

1 package little smokies
1 quart orange juice
12 – 18 eggs (2 apiece)
Oil

1. Heat griddle on stove. Cook little smokies. Lay out on paper towels.
 2. Break eggs into large bowl and scramble.
 3. Heat frying pan. Add oil, and then pour in egg mixture.
 4. Pour orange juice into glasses.
 5. When eggs are done, spoon onto plates and serve with little smokies and orange juice.
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Mountain Man Breakfast

Page 1 of 1


We ran into this at the Mountain Man Camp at Philmont a camp celebrating Jim Bridger, Kit Carson, Joe Walker, etc. The camp crew all had red beards, and they all threw knives and shot muzzle-loader guns. This recipe is memorable because it calls for sliced bread - which these guys sliced by nailing the bread against a tree and then slicing it from 50 feet with knives and hatchets.

Serves 6 - 8

Ingredients:

- 3 tbsp. margarine or cooking oil
- 12 slices bread, crusts removed [not that wimpy white bread that's mostly air]
- 2 eggs/ person, beaten
- 2 lbs small sausages, pre-cooked (Best brand: Hampshire Farm "Lit'l Smokies.")
- 1 16-oz package grated sharp cheddar cheese
- 6 oz fresh mushrooms, sliced
- 1 4-oz can mild chilies, drained
- Salt and pepper
- 4 lb bag "instant" charcoal briquettes

Directions:

Fire up the briquettes.

Grease the oven, bottom and sides, with margarine or cooking oil.

Break bread in small pieces and place in bottom of oven. Pour beaten eggs over bread. In a separate pot or plastic bag, mix shredded cheese, sausage, mushrooms, and drained chilies. Pour over mixture [not stirring in].

Ready to cook. Place over 5 hot coals, and about 20 on top. Cook for about 30 minutes. But check in about 15 minutes to be sure there is no

Breakfast
Pancakes and Bacon
(serves 6-8)

1 quart orange juice
1 1 ½ lb. bacon
1 box Aunt Jemima pancake mix (Just add water)
1 bottle syrup

1. Pour pancake mix into bowl with water, stir and set aside.
2. Heat griddle on stove. Cook bacon, lay out on paper towels.
3. Wipe griddle with paper towel leaving a little grease.
4. Spoon pancake mix onto griddle. Wait for lots of bubbles to appear on pancakes, then flip.
5. Pour orange juice into cups.
6. Serve pancakes, bacon, syrup and orange juice.

DUTCH OVEN DINING

QUARTERMASTER'S STEW

(A time honored Scouting recipe that is easy to make. serves 6 to 8 boys)

Ingredients:

- 2 lbs of hamburger
- 2 cans of mixed vegetables (save liquid)
- 2 cans of potatoes (drain off liquid and discard)
- 1 packet of stew seasoning mix
- If desired:
 - 1 can of stewed tomatoes
 - Sliced fresh mushrooms
 - Additional vegetables, such as beans, corns.

Preheat Dutch oven on fire, add small amount of cooking oil, and brown hamburger. Drain off grease.

Stir in stew seasoning mix, add a bit of water, and cook for 5 to 10 minutes.

Add vegetables with liquid. Chop up potatoes into small chunks and add to stew. Add small quantity of water if need to cover contents.

Place oven on bed of charcoal - 8 to 10 briquettes (more in winter) on aluminum foil, shiny side up. Cover with lid and put 2 to 3 times as many coals on top. Cook about 15 minutes.

Add tomatoes and mushrooms. Cook until potatoes are tender and stew is bubbly and hot through- 15 to 20 minutes depending upon heat level.

Stir occasionally.

Dutch Oven Cooking

Gaudalupe Chili Pie (Serves 6)

2 lbs. ground beef	½ tsp chili powder or 1 pkg taco seasoning
1 onion chopped	½ tsp salt
1 tablespoon margarine	1 8 oz can tomato sauce
1 15 oz can chili (ranch) beans	2 6 oz pkgs cornbread mix

1. Place oven on a bed of coals and heat it up.
2. Brown beef and onion in uncovered oven until onion is soft and beef has lost raw look. About 5 minutes.
3. Add remaining ingredients to meat mixture **except** corn bread mix. Cover and cook for about 15 minutes.
4. Mix the corn bread as directed (it should be like a liquidy like a batter) and pour on top of the meat-bean mixture. Spread so it completely covers the top of the meat and beans but do not stir. Place lid on oven. Put 15 to 20 coals on oven lid. Cook for minutes until cornbread topping is brown and stiff in the middle and meat is bubbling on the side of the pot. Remove from heat. Let cool 5 to 7 minutes before serving.

Dutch Oven Cooking

Recipe – No Cleanup Chicken Pot Pie (serves 4 – 5)

- 2 2 foot pieces aluminum foil
- 1 package (2) frozen 9 inch deep dish pie shells in aluminum pan (in frozen food case)
- 1 12 ounce package cooked chicken fajitas (in frozen food case)
- 1 10 ounce can cream of chicken soup
- 1 15 ounce can chopped mixed vegetables, undrained
- 4 or 5 pounds matchlight charcoal
- 1 12 inch dutch oven

1. Start the charcoal in a fire ring. (If you cannot find a fire ring put out three or four bricks and put an oil pan on top of the bricks. Start the fire in the oil pan). Burn the charcoal until it is covered with ash, about 30 minutes.
2. Line the dutch oven with aluminum foil (this avoids having to clean up anything that bubbles or spills over during cooking).
3. Meanwhile make the pot pie. Take out one pie pan with the crust. Open the cans of soup and vegetables. Pour the cream of chicken soup into the pie shell. It will be gooey and hard to work with. Add a little of the vegetable liquid (about 1 tablespoon) from canned vegetables into cream of chicken soup until the soup is still thick but can be stirred across the pie shell.
4. Add the canned vegetables and the chicken fajita strips to the soup in the pie shell and mix gently.
5. Remove the pie crust from the second pie tin and cover the chicken pot pie with it. If there are holes in the shell pinch them together with your fingers. It is OK to have some holes in the pie crust. With a fork put about 5 indentations in the crust.
6. Cut holes in the empty pie tin so that the outside bottom of the pie in (touches the floor or ground) is flat. (The inside bottom has the jagged pieces showing). Invert the pie tin and put it into a 12 inch dutch oven.
7. Put the chicken pot pie into the dutch oven so it is on top of the inverted pie tin. Put the lid on the dutch oven.
8. Put 2/3 of the coals on the lid of the dutch oven. Bunch together the other 1/3 of the coals and **carefully** place the oven on top pile of coals.
9. Cook the pie until the crust is brown and the gravy bubbling out of the holes. This takes about 30 minutes to 1 hour. Remove oven from the coals. Then remove the pie from the oven. Let cool for about 5 minutes.

MAIN DISHES

Mexican Lasagne

This takes longer than some other recipes (about an hour). It is really good

1 pound ground beef	2 tsp cooking oil
1 onion, chopped fine	salt
2 pieces celery, chopped fine	pepper
1 can diced tomatoes	

Extra ingredients

- 1 package (6) of burrito (big) tortillas
- 1 package of taco seasoning
- 1 1 pound package of grated cheese
- 1 can refried beans

1. Start a charcoal fire with 25 to 30 matchlite charcoal briquets in an oil pan. It should take about 20 or 30 minutes to be completely white.
2. Heat cooking oil in your soup pot or frying pan. Add the ground beef. Cook until it has lost its raw look, about 5 minutes.
3. Add chopped onions, and celery, Cook until onion softens, about 5 minutes. Add the taco seasoning, canned tomatoes and refried beans. Add a 2 tablespoons water water to loosen the mixture up. Simmer (slow boil) until mixture thickens, about 20 minutes. Or cook until the charcoal is almost all white. Taste the mixture. If it too bland, add a little salt and pepper
4. While the mixture is cooking, line the patrol dutch oven with aluminum foil
5. When the charcoal is almost white, make the casserole.
6. To make the casserole, first spread a small ladleful of sauce on the bottom of the dutch oven.
7. Then, put a burrito tortilla on top of the sauce, then spread 1/4 or 1/3 of the sauce on top of the tortilla, finally sprinkle with 1/4 or 1/3 of the grated cheese on top of the sauce. Repeat two or three times with the burrito, sauce, and cheese. The last layer should be sauce and cheese. You will have three or four layers. Cover the oven with the lid
8. Put the dutch oven on top of 8 to 10 coals spread evenly under the oven in the oil pan. Put 12 to 15 coals on the oven lid. Let it cook for 30 minutes until the sides are bubbling. Take off the of coals and let rest for at least 5 to or as much as 10 minutes Cut into eighths and serve on a plate.

Beef Stew

1 lb ground beef	1 can tomatoes
1 onion chopped	1 tsp salt Salt
2 large carrots peeled and thinly sliced	1 tsp pepper
2 pieces celery thinly sliced	2 tsp oil
1 cup rice	

Extra Ingredients

1 small bag of flour

1 potato, cut into chunks (optional)

Beef soup/stew seasoning (do not use salt and pepper if you use the seasoning)

1. Add the oil to the soup pot and heat. Add the beef and cook until it has lost its raw look.
2. Add the carrots, celery, and potatoes. Cook until the onion has softened about 5 minutes.
3. Add tomatoes, seasoning (optional) or salt and pepper and 2 canteens (quarts) of water. Bring to a simmer. Cook for 20 minutes until rice is soft.
4. Make a paste in a bowl of $\frac{1}{4}$ cup flour and $\frac{1}{4}$ cup water. Mixture should be white and thick but not stiff. Pour this mixture into the stew. The mixture will thicken. Cook for 5 minutes longer.
5. Serve in bowls.



Mr. Hudson's 15 Minute Chili (Serves 4 to 6)

1 onion (optional)
1 pound ground beef
1 tablespoon chile powder (see note)
2 10 oz cans chopped tomatoes with chiles (the brand name is Rotel)
2 15 oz cans ranch-style beans

Fritos
Grated cheese

1. Chop the onion if you're using it.
2. Put the meat and the onion in your patrol soup pot over a camp stove. Heat it the stove and brown the beef over medium heat (meat is not smoking just a sizzling nicely) until it is crispy and the onion starts to get brown around the edges, about 10 minutes.
3. Add the tomatoes, and beans. Cook about 5 minutes until the chili thickens and is hot.
4. To serve, put a handful of fritos in a bowl. Spoon the chili over the fritos. Top the chili with grated cheese. Eat it. Good.

Note: If you like spicier food, add the chile powder between steps 2 and 3.

Red Beans and Rice/Dirty Rice

Not true red beans and rice but very good

1 pound ground beef	2 tsp cooking oil
1 onion, chopped fine	salt
2 pieces celery, chopped fine	pepper
1 carrot, sliced thinly (optional)	
1 can diced tomatoes	
1 cup rice, uncooked	

Extra ingredients

- 1 can dark red beans
- 2 teaspoons creole/cajun seasoning (Tony Chacere, Zatarains)
- 1 green pepper (optional)

1. Fry the meat, onion, celery, carrot, and optional green pepper in the soup pot until the meat has lost its raw look and the onion is soft, about 5 to 10 minutes. Add the creole seasoning
2. Add the rice to meat/vegetable mixture and fry it for about 2 minutes.
3. Add the tomatoes and their juice, the red beans and their juice, and 1/3 canteen (1 1/2 cups) water and bring to a boil. Cover and turn heat to low.
4. Cook until rice is tender, about 20 minutes, stir occasionally so rice does not stick to the bottom of the pan. Taste the mixture. If it is too bland add some more cajun seasoning or salt and pepper

Note: If you leave out the red beans this is called "dirty rice"

Taco Menu

Shopping list for eight scouts

- 1 package cheese cubes
- 3 apples
- 2 pounds hamburger meat
- 2 packets taco seasoning
- 2 packages flour tortillas
- 1 package shredded cheese
- 1 head of lettuce
- 1 jar salsa
- 1 package Oreos

Appetizer

- Distribute cheese cubes on plate
- Slice up 3 apples and put on plate

Dinner

Tacos

- Brown hamburger meat until red is gone
- Drain excess fat – either into an empty can or onto newspapers and paper towels

Add:

- 2 packets Old El Paso Taco Seasoning
- One and 1/3 Cups Water
- Stir well and simmer (turn heat down some to simmer) 3-5 minutes

While simmering warm tortillas in foil in a pot or on griddle

- Scouts can add shredded cheese, lettuce, chopped onions, and/or salsa if they want.
- Roll up and eat

Dessert

Oreos

Fajitas in Foil
(Serves 4 to 6)

1 large Reynolds Foil Bag
1 tablespoon flour
2 lbs boneless chicken breast strips
or boneless chicken breast cut up into strips
or
1 ½ lbs. boneless sirloin steak cut into thin strips

1 onion
1 green pepper
1 red pepper.
1 pkg taco seasoning
Fresh tortillas

1. If necessary cut meat into thin strips ¼ inch wide and 2 to 3 inches long.
2. Cut peppers and onion into thins rings or half rings.
3. Open bag. Sprinkle flour evenly inside bag.
4. Arrange meat, peppers, and onions, in a single layer. Sprinkle taco seasoning.
5. To seal, double fold foil bag at least twice and more if necessary. Arrange seal so it faces slightly upward (so juices won't ooze out).
6. To cook: Place oven bag on hot coals. If there are additional coals put them on top of the bag. Cook until juices are bubbling at the seal and mixture smells fragrant, 9 to 10 minutes for chicken. 10 to 12 minutes for beef.
7. To remove from fire and serve: Place a large platter next to the fire. Wearing gloves or an oven mitt and using BBQ tongs, slide and lift oven bag onto the platter. Open the bag by cutting it in the center with a knife. Remove one piece and taste for doneness. If not done, reclose bag and let set for 5 minutes. If done, open the bag and turn back.
8. Serve with flour tortillas, guacamole, salsa, sour cream, heat canned refried beans and Spanish rice if desired.

Box Oven Recipes

Pepperoni Pizza (Serves 4 to 6)

1 can Pillsbury pizza dough
1 pkg sliced pepperoni

1 8oz bottle pizza sauce
1 8oz package grated mozzarella cheese

1. 30 minutes. Prepare charcoal for box oven. For a 425 degree box oven you should use 15 to 20 briquettes. Charcoal pieces should be covered with white ash.
2. Roll out pizza dough onto an 8 1/2 by 11 foil pan. Let rest 5 minutes.
3. Push dough out to edges of pan and double over to make an edge.
4. Put foil pan with dough into oven. Cook according to package instructions, about 5 minutes. **But** if the crust begins to brown around the edges, remove from the box oven with tongs and gloves or oven mitts.
5. Spread a thin layer of pizza sauce onto the crust. Then spread the pepperoni around the crust. Top with the cheese.
6. Put the pizza back into the oven. Cook until cheese is melted and pepperoni sizzles, about 10 minutes.
7. Remove from box oven. Let stand for 3 to 5 minutes. Cut into squares and serve.

SEE NEXT PAGE
FOR COOKING TIPS!



Pizzas - Tips for Outdoor Cooking by Wayne Johnson

Saturday, September 21, 2002

PIZZAS ON THE GRILL

1. HAVE TWO 12-INCH SQUARE ALUMINUM FOIL PANS 3 TO 4 INCHES DEEP. COVER FOR THE PIZZA
2. STORE THAT BAKES BREAD, BUY ITALIAN OR FRENCH DOUGH. MAY USE REFRIGERATOR OR FROZEN DOUGH BUT NOT AS GOOD
3. OLIVE OIL OR VEGETABLE OIL.
4. HAVE ALL INGREDIENTS READY TO GO CAUSE ONCE YOU START, ONE HAS TO WORK FAST.
5. INDIVIDUAL PIZZAS 4 TO 6 INCHES IN DIAMETER ARE EASIER TO HANDLE THAN LARGER ONES. MOST GRILLS WILL HAVE HOT SPOTS AND COOK UNEVEN ON LARGE PIZZAS.
6. EACH GRILL IS DIFFERENT, PIZZAS COOK ABOUT 5 MINUETS PER SIDE. IF NOT ADD OR TAKE AWAY THE HEAT. THE FIRST ONE IS THE TEST PIZZA AND GUIDE.

COOKING THE PIZZA

1. DIVIDE THE DOUGH INTO BALLS AND ROLL OUT ON A LIGHTLY FLOURED SURFACE 1/8 TO 1/4 INCH DISK 4 TO 6 INCHES IN DIAMETER.
2. BRUSH ONE SIDE WITH OIL, THIS WILL BE THE SIDE YOU WILL COOK FIRST.
3. AFTER COOKING THE FIRST SIDE BRUSH OIL ON THE UNCOOKED SIDE AND FLIP.
4. ARRANGE TOPPINGS ON THE COOKED SIDE.
5. RETURN PIZZA TO GRILL AND COVER WITH THE FOIL PAN AND CLOSE COVER TO THE GRILL.

DETERMINING DONENESS

1. LET APPEARANCE BE YOUR GUIDE, SINCE COOKING TIMES VARY FROM GRILL TO GRILL AND FROM PIZZA TO PIZZA. THE RULE IS THAT THE CRUST IS DONE WHEN IT IS GOLDEN OR LIGHTLY BROWNED AND GRILL MARKS APPEAR. THIS COULD TAKE 1 1/2 TO 5 MINUTES PER SIDE DEPENDING ON THE GRILL, YOU MAY HAVE SOME SINGED SPOTS. THE TOP WILL PUFF UP WITH AIR AS THE BOTTOM CRUST COOKS
2. USE TONGS TO PEEK AT THE UNDERSIDE OF THE CRUST.
3. IF FINISHED PIZZA HAS GOOD GRILL MARKS BUT NOT AS CRUSTY AS YOU LIKE, MOVE TO TOP RACK OR COOLER SIDE OF THE GRILL, COVER AND CHECK EVER MINUTE UNTIL CRUST IS TO YOUR LIKING.
4. IF PIZZA PUFFS UP HIGH WITH AIR WHILE THE FIRST SIDE IS COOKING, DON'T WORRY, BE HAPPY. IT WILL DEFLATE WHEN YOU FLIP IT OVER.
5. IF PIZZA IS COLORING ON ONE END MORE THAN THE OTHER, IT MAY BE OVER A HOT SPOT. ROTATE THE PIZZA SO THAT THE LIGHTER COLORED END GETS EQUAL TIME OVER THE HOT SPOT.

Spaghetti Menu

(serves 8)

- 1 box crackers
- 2 small packs of block cheese (cheddar, brie, blue, swiss)
- 1 pound of spaghetti noodles
- 2 pounds hamburger meat
- 2 family size jars of ragu meat sauce
- 1 head of lettuce
- 1 jar of salad dressing (Ranch or Italian)
- 2 packages of jello brand pudding mix
- 1 jar of parmesan cheese
- 1 loaf of French bread
- 1 tub of whipped butter

Appetizer

1. Cut cheese up into cubes
2. Set out on plate
3. Serve with crackers

Main Course

1. Brown hamburger meat in skillet
2. Drain off excess fat
3. Add 2 jars of spaghetti sauce
4. Next, fill up large pot with water and place on the stove
5. Bring it to a boil
6. Place in the spaghetti noodles
7. Let cook until preferred texture – about 15- 20 minutes
8. Drain the pot
9. Serve spaghetti and spoon sauce on top
10. Option to sprinkle parmesan cheese on top
11. Slice bread and serve with butter

Side Dish

1. Cut up lettuce and put in large bowl
2. Serve with choice of dressing

Dessert

1. Place water according to the directions in a bowl
2. Stir in the pudding mix
3. Let stand until ready



Camper Pies

Category:	Beef	Rating:	8.4
Backpack:	No	Effort:	easy
Serves:	any	Prep time:	1-30m

Ingredients:

- ground beef
- potatoes
- onions
- carrots
- margarine or butter
- dry onion soup mix

How to Prepare:

For each "pie" get two squares of aluminum foil and place them on top of each other (you will need it to be this thick as you will be putting this in the coals of your fire). For each "pie" put one hamburger, sliced onions, sliced potatoes (make sure they are thinly sliced or they will not cook well), sliced carrots, a tablespoon of butter & some dry onion soup mix (this adds excellent flavor). Seal up your "pie" and place in the coals. Cook for 30 to 45 minutes or until done. Make sure the coals are red hot but don't put them in the flames. Enjoy!

Sent by: Pam

Date: 2001-08-14

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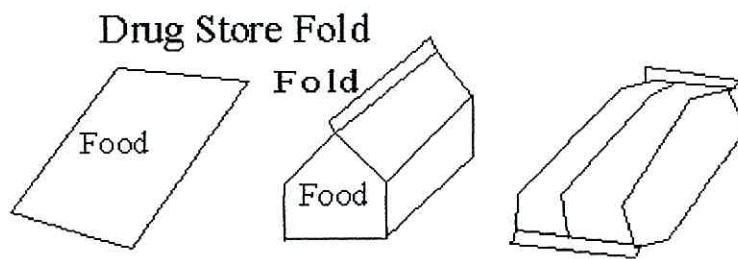
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Ember Cooking w/Recipies

How To

A cook who wants to foil toil in her outdoor kitchen could use the same product that's popular in home kitchens - aluminum foil - but she had better get the heavy weight that's usually designated for freezer use. The thinner type works fine for wrapping sandwiches or leftovers but doesn't provide enough protection against punctures or extreme heat.

When foil is wrapped as an airtight package around food, finishing off with a drugstore or sandwich fold, it becomes a small-scale pressure cooker. When placed in a bed of hot coals with some heat on top, diced vegetables and meat cook in 10 to 15 minutes in this package, and whole potatoes in 40 to 50 minutes. Be sure to allow some space for expansion in the package by not wrapping the raw food too tightly. If you want food to brown or to broil as in a skillet, leave the package open at the top (or fashion like a folded drinking cup with a flat bottom). This allows the steam to escape and makes it possible for you to watch the progress too.



Drug Store Fold

1. Place foil on flat surface. Place food in center.
2. Fold sides up to make a "tent". Hold top edges together and foldtogether.
3. On each open end, bring together and fold

SIDE DISHES



Brown Sugar Carrots off the Grill

Category: Vegetables

Rating: 10

Backpack: No **Effort:** easy **Serves:** 5-6 **Prep time:** 1-30m

Ingredients:

- Carrots
- brown sugar
- gran. sugar
- cinnamon
- salt
- butter

How to Prepare:

My Mom taught me this...it is the best! This starts at home; prepare a ziplock sandwich baggie with about 3/4 cup brown sugar, add a tablespoon of cinnamon, a tablespoon of granulated sugar, and a pinch of salt. At the campsite: Take a large piece of tin foil, place on it baby peeled carrots or sliced up peeled regular carrots, add sugar and spices from the baggie, mix, slice a few pats of butter on top, wrap so the butter won't leak, cook on the grill to desired softness. Remember to flip the packet!

Sent by: Dana

Date: 2002-11-21

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Campfire Corn

Category: Vegetables **Rating:** 6.7
Backpack: No **Effort:** easy **Serves:** any **Prep time:** 1-30m

Ingredients:

- Fresh corn on the cob
- More fresh corn on the cob

How to Prepare:

You will need to be camping near a source of water for this. Soak the corn for 15 min. or so. I usually keep it in the bag from the grocery store and weight it down with some rocks. I also do this in the sink at home but I use the dish rack to hold them down not rocks! Take them out of the bag and throw them right onto the coals. Or at home on the top rack of your grill. Let them sit for 30 min turn if you want but you don't have to. I find that the corn is so sweet this way that I don't even use salt or butter on them and I am a certified salt o'holic. enjoy.

Sent by: Evan Schmitt **Date:** 2003-05-26

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Reed's Guide

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REED'S LITTLE GUIDE TO CAMP COOKERY

Allen Jay Reed

FRIED POTATOES

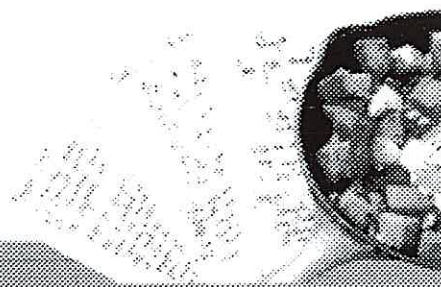
When I was a lad growing up during the Great Depression, we frequently had nothing to eat but fried potatoes. If we were fortunate enough to have an onion to add to them and a bit of bacon grease to fry them in, we were indeed happy campers. I would not give the impression that fried potatoes are only food for the deprived. Cooked carefully over a campfire, fried potatoes are fit to be included in the most sophisticated of menus. The fact that they seldom appear in gourmet cookbooks must be due to ignorance or prejudice. I suspect the latter, as a dishful of hot, freshly fried potatoes, perhaps served with a slobber of ketchup on them tastes better than any of their fancy dishes sauced to distraction.

6 potatoes, peeled

2 large yellow onions

¼ pound bacon (or ¼ cup of bacon grease)

Slice the potatoes in thin rounds. Peel and slice the onions. Cook the bacon in a 14 inch, cast iron skillet that has a tight fitting lid. When done, set the bacon aside. Put the potatoes and onions in the hot grease. Salt and pepper generously. Stir them around so the onion is evenly distributed and the potatoes are coated with bacon fat. Let them fry, without stirring until they brown on the bottom. Turn them over. If they can't be turned all at once, don't worry about it. Cover the pan and reduce the heat. Let them cook covered about 20 minutes. Remove the lid and continue cooking until they are done. They are done when the potatoes are soft. Just before serving, crumble the bacon over the fried potatoes.



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Dave's Sweet BBQ Corn on the cob

Category: Vegetables

Rating: N/A

Backpack: Yes Effort: easy Serves: any Prep time: 1-30m

Ingredients:

- Corn on the cob - (do not remove husks)
- Margarine or butter
- Honey

How to Prepare:

Soak the corn (with husks still on tight) in cold water for about an hour. Remove from the water & pull off any loose or hanging pieces of husk. Cook over an open campfire, turn periodically for about 1/2 an hour or more. Husks will look burnt. Remove husks and drizzle with margarine & honey. You'll never go back to boiled corn again!

Sent by: Guest

Date: 2006-04-28

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Grilled Potatoes

Category:	Vegetables	Rating:	6.5
Backpack:	No	Effort:	easy
		Serves:	any
		Prep time:	1-30m

Ingredients:

- Potatoes (1 per person)
- Onions
- Margarine
- Garlic Salt

How to Prepare:

Scrub potatoes and slice fairly thin. On two sheets of foil layer the potato slices on the bottom, then place onion slices on top of potatoes. Put slices of margarine on top of onions. (We like lots!) Sprinkle with garlic salt. You can cook over hot coals, grill or bake in an oven for about 45 minutes at 350. Potatoes are done when they are tender**We have "overcooked" the potatoes and the potatoes at the bottom get crunchy and are absolutely wonderful!!

Sent by:	Nancy Lucas	Date:	2002-03-22
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Bacon Baked Potatoes

Category: Vegetables

Rating: 9.4

Backpack:

No

Effort: easy

Serves: 7-8

Prep time: 1-30m

Ingredients:

- 5 lbs round white potatoes.
- 1 lb thin sliced bacon.
- aluminum foil

How to Prepare:

Scrub potatoes in water, poke with a fork. Wrap in one layer of bacon. Wrap in foil shiney side toward the inside. Lay along the coals of the campfire, turning often with long tongs. Check for doneness by poking with a fork, when fork slides easily into the potatoes, take them out of the fire, serve with your choice of toppings, and save any leftovers to be reheated for breakfast.

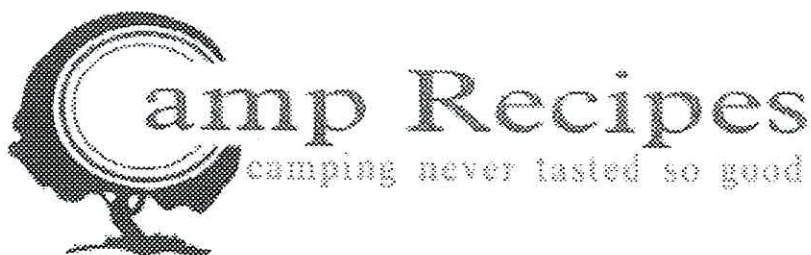
Leftovers can be cut up, and mixed with scrambled eggs and cheese for a quick delicious breakfast.

Sent by: Barbara Madison

Date: 2001-06-21

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Potato Casserole

Category: Dutch Oven Dishes Rating: N/A
 Backpack: No Effort: easy Serves: 7-8 Prep time: 30-60m

Ingredients:

- 10 tablespoons salted butter or extra virgin olive oil
- 4 thinly sliced onions (red or yellow - sweet onions preferred)
- Salt and freshly ground black pepper
- 5 pounds red potatoes, thinly sliced into 1/8-inch rounds
- 1 tablespoon finely chopped dried thyme leaves
- 1 1/2 cups chicken or vegetable stock (prefer low sodium broth)

How to Prepare:

Set a large Dutch Oven over medium heat and add 2 tablespoons of butter. Once the butter has melted, saute the onions in the pan, stirring often until the onions are caramelized, about 30 minutes. Season the onions with salt and pepper. Set the onions aside to cool.

Using the Dutch Oven, melt another 2 tablespoons of butter over medium high heat, and saute about 1/4 of the potatoes until they are lightly caramelized, about 5 minutes. Season the potatoes with salt and pepper. Set the potatoes aside to cool while you continue to cook the remaining potatoes. Repeat this process with the remaining butter, potatoes, salt, and pepper.

Once all of the potatoes have been cooked, place 1/4 of them in a slightly overlapping single layer. Sprinkle a third of the caramelized onions over the potatoes, and sprinkle with 1 teaspoon of the chopped thyme. Place another layer of the potatoes on top of the onions, another third of the onions, and another teaspoon of the thyme. Repeat this process with the remaining potatoes, onions, and thyme, finishing with a top layer of potatoes.

Pour the chicken stock over the potatoes and bake the casserole for 35-40 minutes until the potatoes are golden brown.

Sent by: Thomas Slabaugh II Date: 2006-03-09

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DESSERTS

Cake Mix Cobbler

(serves 10 – 12)

- 4 cans fruit
- 4 cups bisquick or cake mix
- 1 cup brown sugar
- 1 tbl cinnamon
- 2 capfuls of almond extract
- 1 ½ cup water (about ¾ of the fruit can)

1. Light 25 to 35 briquettes.
2. Line the dutch oven with foil.
3. Pour the fruit into the dutch oven.
4. In a mixing bowl combine the bisquick, sugar, cinnamon, and almond extract. Mix together.
5. Pour in the water. Stir 2 or 3 times. The mixture should look like thick pancake batter. Taste batter. If it is not sweet enough, add more sugar.
6. Pour the batter on top of the fruit. You may mix the fruit and batter together if you want. Cover the dutch oven.
7. Place the mixture on a bed of 15 briquettes. Put 12 briquettes on top. Cook for 45 minutes. Mixture is done when it smells like a fresh cake. It should be brown on top and bubbly around the sides. Remove the coals and let rest for 10 minutes.
8. Serve with ice cream.

