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Quick Irish "boiled dinner"

Flank Steak Teriyaki

4-6 flank steaks
4-6 pineapple slices
1 tbs salad oil
1/2 c soy sauce
1/4 c sugar
2 tbs sherry (optional)
1 tsp ginger
1 clove garlic, crushed
1/2 tsp MSG

To form marinade, combine all except steaks and pineapple. Mix well and pour over steaks. Let marinate 1 to 1-1/2 hours. Fry steaks in very hot oven or skillet brushing once with marinade. Add pineapple during last few minutes, brush with marinade and cover. Cook 3-5 min. Serve over rice.

Beef Stew and Dumplings

1/2 lb. stew meat in 1" cubes
1 cup flour
2-3 tbs. oil
2 cups water
2 medium potatoes, cubed with skin on
medium onion cut in chunks
2 carrots cut in chunks
salt and pepper to taste
1 bay leaf
1 tsp Worcestershire sauce
celery seed to taste
1 egg, beaten

Place flour and meat in bowl. Heat Dutch oven and add oil. Brown the floured meat and save the left over flour. Add water to the pot and scrape it with spoon. Add all other ingredients except egg and flour, simmer 30 minutes. Add some water and oil to the left over flour. Mix into a sticky dough. With an oiled spoon drop dough into pot, cover and cook 5 more minutes.

Hobo Dinner

4 medium potatoes, peeled and sliced
1/2 medium onion, sliced or diced as desired
1 lb ground chuck
1/4 cup water
salt and pepper to taste
aluminum foil, in 8 inch lengths

Add water to ground beef and mix well. Add potatoes, onion and seasoning. Mix well. Separate into 3-4 servings. Wrap in double-thickness aluminum foil.

Place seam side up on medium hot grill for 40 minutes, rotating periodically. Do not flip.

Open carefully.

Hobo Dinner-in-a-Can

1 pound ground beef
4 tomatoes, sliced
1 (17 ounce) can whole kernel corn or green beans, drained
Salt, pepper and margarine to taste
1 cup Bisquick baking mix
1/3 cup milk

Divide meat into 4 patties. Place meat patty in each of 4 lightly greased 1-pound coffee cans.

Top each patty with 3 tomato slices, 1/4 of the corn, salt, pepper and dot of margarine.

Cover each tightly with heavy-duty foil. Place cans 3 - 4 inches from hot coals.

Cook 20-30 minutes.

Stir baking mix and milk to a soft dough. Drop dough by spoonful into each can. Cook uncovered 10 minutes; cover, then cook 10 minutes longer.

Hobo Stew (serves 6)

(courtesy of James Skyles)
1 can vegetables (e.g. green beans)
1 lb. precooked ground meat or stew meat
1 can diced tomatoes
spice to taste

Precook meat, add all other ingredients, bring to boil, serve

Stroganoff Casserole (10 Servings)

- 2 1/2 pounds ground beef
- 1 onion
- 1 teaspoon garlic
- 2 10 3/4 ounce can Cream of Chicken Soup
- 1 can tomato paste
- 1 soup can water
- 1 8 ounce sour cream
- mushrooms
- salt
- pepper
- 1 package macaroni, or noodles

Brown together ground beef and onions. Drain fat. Add garlic, soup, water, tomato paste, 1/2 cup sour cream and mushrooms. Salt and pepper to taste.

Cook macaroni according to package directions.

Serve stroganoff over noodles. Top with sour cream.

Sweet & Sour Beef Stew (4 Servings)

- 1 tablespoon oil
- 1 cup chopped onions
- 3 tablespoons sugar
- 3 tablespoons Worcestershire sauce
- 1 tablespoon dry mustard
- 2 cups water
- 1/4 cup distilled white vinegar
- 3 tablespoons flour
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 2 pounds lean cubed beef for stew

Heat oil in a 1 1/2- to 2-qt Dutch oven. Add onion and cook, stirring a few times, 8 minutes or until golden. Add sugar, Worcestershire, dry mustard, water and vinegar; stir until blended. Cook until hot.

Meanwhile mix flour, salt and pepper in a plastic food bag. Add beef; shake to coat. Add beef to pot; stir to coat.

Cover and bake 2 1/2 hours or until meat is fork tender.

Campfire Stew (serves 6)

- 1 Large Dutch oven.
- 3 pounds ground beef
- 3 vegetable beef soup
- 2 new potatoes, (whole or sliced)
- 1 Veg-All (vegetables)
- 1 small can tomato paste, (optional)
- 1 10 oz. can Hungry Jack flaky biscuits
- 1 green pepper, seeded and sliced into 1" strips
- 1 large onion, chopped

Brown beef in open oven, drain grease
Add everything except the biscuits

Cook in covered oven until warm. Stir as necessary

Cook until bubbly

Separate dough into 10 biscuits. Put biscuits over stew mixture. Bake 20-30 minutes in closed oven with charcoal, top and bottom until biscuits are golden brown. (Bottom of bread will absorb chili juices)

Charcoal = 7-8 for bottom...10-14 on top

Taco Casserole (serves 8)

- 1 Dutch oven.
- 2 pounds ground beef
- 5 green onions, sliced
- 2 garlic cloves, minced
- 2 packages taco seasoning mix
- 1 8 oz. can tomato sauce
- 1 package hash brown potatoes, (large pkg.)
- 1 package Shredded cheddar cheese or Mexican style cheese, (large pkg.)
- Bread or taco shells

TOPPINGS: Salsa, Sour Cream or extra cheese.

COOK: First four ingredients in a dutch oven until beef crumbles and is no longer pink. Drain excess liquid.

DRAIN: kidney beans. Stir kidney bean liquid and tomato sauce into meat mixture.

COMBINE: Half of meat mixture into dutch oven, top with half of kidney beans, half of the hash brown potatoes and half the cheese. Repeat layering with remaining meat mixture, beans, potatoes and cheese.

COOK: about 45 minutes or until hash browns are cooked and cheese is melted.

Top with toppings of choice. Eat with taco shells or bread.

Lasagna (No Boil) (serves 12-15)

1 tub Ricotta cheese (15 ounce)
1/2 cup grated parmesan cheese
2 eggs
2 jars sauce (26 oz each) with an extra 1/2 cup of water
1 pound lasagna noodles
1 pound meat (cooked and drained)
4 cups (1 pound) shredded Mozzarella cheese
chopped parsley

Combine in a bowl ricotta, parmesan and eggs. Mix well. In bottom of an oiled Dutch oven spread 1 cup of sauce. Make layers of uncooked noodles, ricotta, meat, sauce, Mozzarella. Top with parsley. Cover and bake till hot and bubbly (about 1 hour). Remove from heat and let it cool 15 minutes.

Lasagna Roll-Ups (serves 8)

2 tbs. olive oil
12 oz fresh mushrooms, sliced
16 oz marinara sauce
1 medium onion, chopped
1/2 tsp salt
2 cloves garlic, minced
1/4 tsp pepper
15 oz ricotta cheese
1 egg
1 1/2 cups shredded provolone cheese
10 oz frozen chopped spinach, thawed
8 lasagna noodles, cooked and drained

Cook mushrooms, onion & garlic in skillet with hot oil, medium heat. Cook until liquid evaporates. Save 1/2 cup of mixture and put rest in large bowl with ricotta, provolone, spinach, salt, pepper, and egg; mix well. Spoon 1/2 cup of mixture down center of each noodle. Roll noodle up like a jelly roll. In small bowl combine reserved mixture and sauce. Spoon 1/2 cup of this mixture into Dutch oven. Arrange roll-ups seam side down in oven. Spoon remaining sauce over roll-ups. Cover and bake until heated through (about 30 minutes) Uncover, sprinkle with parmesan cheese, bake 5 minutes more.

Philly Cheesesteaks

Sliced Roast Beef
1 Onion
Cheese Whiz (jar)
Hoagie Rolls
Foil
Butter or Oil

Saute onion in a cast iron skillet in butter or oil until lucid. Add your roast beef and chop while cooking until almost minced. When this is done, spread cheesewhiz on rolls and top with beef and onion. Then wrap in foil and put on grill for 3-5 minutes

Beef and Potato Bake (serves 4)

4 cups peeled, thinly slice potatoes
1 cup plus $\frac{1}{4}$ cup chopped yellow onion
1 teaspoon salt
 $\frac{1}{8}$ teaspoon plus 1 teaspoon pepper
1 teaspoon parsley flakes
1 pound ground beef
 $\frac{3}{4}$ cup milk
 $\frac{1}{2}$ cup rolled oats
 $\frac{1}{4}$ cup tomato sauce

Arrange potatoes, 1 cup chopped onion, salt, $\frac{1}{8}$ teaspoon pepper and parsley flakes evenly in Dutch oven.

In a separate bowl, mix ground beef, milk, oats, tomato sauce, $\frac{1}{4}$ cup onion and 1 teaspoon pepper. Pour over potato mixture in Dutch oven.

Bake for 25 to 30 minutes.

Meat Loaf (serves 8)

2 lbs Ground Meat
2 envelopes dry onion soup mix
1 cup Bread Crumbs
Worcestershire sauce
2 eggs

Mix all ingredients together in a Dutch oven. Bake about 1 hour. Serve with baked potatoes, corn or rice.

Mexican Lasagna (Serves 4-8)

1 1/2 lb. ground meat
1 tsp. seasoned salt
1 pkg.. taco seasoning
1 cup diced canned tomatoes
2 cans tomato sauce (8oz each)
1 can (4 oz) chopped green chilies
8 oz. ricotta cheese
2 eggs
9 corn tortillas (12 inch size)
10 oz. Monterey jack cheese

Brown beef in Dutch oven. Drain fat by tilting oven and using a spoon. Add seasoned salt, taco mix, tomatoes, sauce and chilies. Simmer uncovered 10 minutes. Combine ricotta cheese and eggs. Remove half of the beef and set aside. Top remaining meat with half of tortilla shells. Spread half of ricotta over tortillas. Top with half of the Monterey cheese. Repeat the layers once more. Put 4-5 coals on bottom and 18-20 coals on top. Bake 20-30 minutes. Let stand 10 minutes before cutting.

Pepper Steak (Serves 8) (Ed Fuhl)

3 lbs inch-thick round steaks cut into cubes
1/2 cup salad oil
1 clove garlic
6 small onions (sliced)
1 dash thyme or basil
2/3 cup tomato sauce
1 teaspoon sugar
1 1/2 tsp. salt 1/8 tsp pepper
3 cups beef bouillon or cold water
5-6 medium green bell peppers

Heat oil in skillet. Add garlic and meat. Brown slowly about 20 minutes. Add onion at last few minutes of browning. Add onions, thyme, sauce, sugar, salt and pepper. Add 1/2 cup of bouillon. Simmer until meat is tender (about 1 hour). Add remaining bouillon as liquid evaporates (in 2 or 3 portions). Serve gravy over rice, potatoes or noodles.

Pioneer Drumsticks

2 lbs ground meat
1 cup corn flakes, crushed
1 egg
1/2 cup bread crumbs
green cooking stick (or skewer)
flour to coat stick

Mix meat, egg and bread crumbs. Form a large hot dog shape over and around the stick Roll "drumstick" in cornflakes. Cook drumsticks over fire or coals, or place them on foil on coals.

Witches' Brew (serves 8 to 10)

1 pound bacon
1 pound hamburger
1 cup diced celery
1 cup diced onion
1 can (28 ounces) tomatoes
2 cans red kidney beans
1 can mushrooms
1 cup egg noodles, uncooked

Fry bacon and hamburger in Dutch oven. Drain off fat. Add celery, onion, tomatoes, beans, mushrooms, and noodles.

Bake 45 minutes in Dutch oven.

Sloppy Joes (serves 8)

Hamburger buns
2-3 lbs ground meat
7 tbs. shortening
1/2 tsp salt
1/8 tsp pepper
1 medium onion (diced)
1 green pepper (cut in strips)
1 bottle ketchup (14 oz)
1 tbs. sugar
1 tbs. Tabasco sauce

Put 2 tbs. shortening in pan. Brown meat. Add all other ingredients plus one inch of water from ketchup bottle. Simmer 15 minutes. Serve with salad, celery sticks or carrots.

Sloppy Joes

Brown 2 lbs. of ground beef

Combine beef with:

1 cup of ketchup
1 cup water
2 T brown sugar
2 T worchestershire sauce
1 tsp. garlic salt
1 tsp. chili powder
salt and pepper to taste

Simmer and serve on hamburger buns.

Tamale Pie (serves 6)

1 medium onion, chopped
1 garlic clove, minced
2 tablespoons vegetable oil
1 pound ground beef
8 ounces bulk pork sausage
1 can (28 ounces) tomatoes
1 can (16 ounces) whole kernel corn, drained
1 tablespoon chili powder
½ teaspoon cumin
½ teaspoon oregano
1 cup pitted ripe olives, drained (can be whole or sliced)
1 small can (7 ¾ ounces) tomato sauce
2 cans (15 ounces each) Nalley tamales, corn husks removed,
cut into 1 –or- 2 inch chunks
4 ounces grated cheddar cheese

Saute onion and garlic in oil in Dutch oven until golden but not brown. Add ground beef and bulk sausage and continue sautéing until meat is brown. Drain off excess fat.

Stir in tomatoes, corn, chili powder, cumin and oregano. Cover and simmer 10 minutes.

Add olives, tomato sauce and tamales. Sprinkle the top with cheddar cheese.

Bake for about 45 minutes – until cheese is melted and meat mixture is bubbly.

Taco Salad

1 lb ground meat
1 pkg. taco seasoning
1 can drained kidney beans
1 can black olives
1 cup shredded cheese
1 head shredded lettuce
4 chopped tomatoes
1 large bag tortilla chips
Dressing: 16 oz. Thousand Island Dressing, 1/2 cup sugar, 1/2 pkg. taco seasoning.

Brown 1 pound ground beef & drain. Add 1/2 pkg. taco seasoning mix. Put meat in a large bowl Add kidney beans, olives, shredded cheddar cheese, lettuce, tomatoes. Serve over chips. Top with dressing.

Sweet & Sour Sausage

(Mr. Taubman & Mr. Heuser's)

2 cans Apricots (or 2 handfuls of dried apricots)
2 Lbs. Polish sausage (or try another type, e.g., Italian, Bratwurst, etc.)
2 Tbls. Dry mustard
6 Tbls.. Brown sugar
2 cans Baked beans

Cut up sausage and brown in pot
Add apricots, brown sugar, mustard, & baked beans.
Add a little water if necessary.
Simmer & slowly stir frequently.

Scout Jambalaya (serves 9)

8 boneless chicken breasts
6 links mild Italian sausage
4 slices boneless smoked ham (1/2" slices)
2 cups uncooked long grain rice
2 jars spaghetti sauce (28 Oz each) with extra tomato, garlic, onion
4 1/2 cups water

Cook sausage in water then slice it. Cut chicken in strips and sauté until done. Cut ham into strips. Put all meat into Dutch oven. Add water. Bring to boil. Add rice. Simmer until rice is cooked. Add sauce, simmer until hot.

Shish kabobs

chicken, beef, or fish (1/4 lb per person)
onions, peppers or any other vegetables

Cut chicken, meat, or fish and vegetables into chunks. Can marinade if desired.
Put on a stick, Coat chunks with sauce if desired. Cook over coals or near fire until meat is tender.

Pork Chop Dinner

1 Pork Chop
1 Large Potato - chunked
1 Large Carrot - chunked
1 Onion - sliced
Season with Lawry's

Butter heavy duty foil well on all sides. Fold like a package and seal well. Cook on hot coals for 15 minutes. Turn over and cook another 15 minutes.

Stuffed Chicken Breast

Boneless Chicken Breast
Butter
Cheese (any type you want)
Zucchini
Summer Squash
Onions

Place Chicken Breast on Foil. Then, Slice the Chicken Breast about 3/4 the way in half. Spread butter inside the chicken breast. Put sliced zucchini, summer squash, and onions inside the chicken breast. Insert the cheese in your chicken breast. Then, fold up the foil tightly so not to let anything leak and place on the grill. Takes about 20 minutes.

Parmesan Chicken

Skinless, boneless chicken for each person
2 - 26oz cans Spagetti sauce or large jar
1lb Grated mozzarella
Pasta Egg Noodles

Heat Dutch Oven with coals on top and bottom. Place chicken in oven. Cook for a few minutes on each side. (Meat will begin to turn white) Pour sauce over chicken. Cook for 30 to 45 minutes stirring frequently. While chicken cooks, put noodles on to boil. Cook according to directions or until soft. Take oven off bottom heat. Take cheese and cover top of meat and sauce. Replace lid and allow to melt cheese. Place noodles on plate and cover with chicken, sauce, and cheese. Season to taste.

Baked Chicken Italian

Fresh tomatoes, 10 to 12 medium or 5 to 6 large
Handful of cherry tomatoes
4 Boneless chicken breasts (6-8 sides)
Cooking oil
Italian seasoning
Parsley flakes
Garlic salt
Worcester sauce
Small white onion
Small green pepper
Dried Chives
Onion salt
Oregano
Mushrooms if desired

Tomato Sauce:

Cut fresh tomatoes into small chunks and place in sauce pan. Add 2 or 3 tablespoons of cooking oil, 2 level teaspoons of mixed Italian seasonings, a tablespoon of chives, a heaping teaspoon of parsley flakes, a large dash of onion and garlic salt and a large dash of extra oregano. Add mushrooms if desired. If tomatoes are very meaty and have little liquid when cut, add a little water.

Cook covered on low heat to barely boil, stirring occasionally until tomatoes cook down and chunks begin to break up. Uncover and add a teaspoon of Worcester sauce, stir in well, and cook a bit longer. Stirring should break up the chunks. When excess liquid has cooked away and sauce starts to thicken (it will not look like processed canned sauce), it is ready for baking step. Ingredients are approximate measure. Vary according to personal taste and volume of tomatoes.

The sauce can be made directly in the Dutch oven over a very slow fire but it is easier in a separate small sauce pan.

While sauce is cooking, cut open top of pepper and wash out seeds. Slice cross ways to make pepper rings. Peel onion and slice crossways.

Baked Chicken:

Separate boneless chicken breasts into eight pieces. Trim off excess fat and wash. Salt lightly and place on bottom of Dutch oven that has been warmed (not hot) and lightly oiled.

Pour tomato sauce over breasts, lifting edges of breasts to allow some of sauce to get underneath. Sauce should not quite cover the chicken. Place pepper ring on top of each breast with onion slice in center. Reserve extra sauce to add as sauce cooks down.

Cover and add heat to top and bottom, sparingly on bottom to prevent burning, more on top. Bake at 325 degrees for about an hour.(In oven at home, bake uncovered.)

Check chicken occasionally, lifting edges to keep sauce under chicken. If Dutch oven is too hot, chicken may be done in about 40 minutes so monitor progress. About halfway through baking, toss in whole cherry tomatoes. These will add a bit of bulk to tomato sauce when served with chicken. Add more sauce as necessary to keep from boiling dry.

Serve on bed of rice or with side dishes of buttered noodles, scalloped or au gratin potatoes, and vegetable or salad.

Bob Heuser's Chicken Stew

1/2 stick butter or margarine
2/3 cup flour
1/2 teaspoon salt
1 dash pepper
1 10 3/4 ounce can chicken broth, condensed
3/4 cup milk
2 cups chicken breasts, cooked, cubed
1/3 cup onions, chopped
1 cup frozen peas
1 cup carrots, whole baby
1 10 oz. can biscuits, hungry jack flaky

Melt butter and add flour, salt & pepper. Cook for 1 minute until smooth (gets bubbly). Gradually add broth & milk. Stir until thick. Add chicken, onion, peas & carrots. Cook until bubbly. Separate dough into 10 biscuits. Put biscuits over chicken mixture. Bake 20 - 25 minutes at 375 degrees.

Makes 5 - 1 1/2 cup servings

Chicken Dutch Oven Roasted (serves 6)

1 roasting chicken (4-5 pounds)
2 cloves garlic
4 shallots
1/3 cup oil
5 small red potatoes
6 small onions
2 carrots cut into chunks
1 zucchini cut in chunks
4 corn cobs cut into thirds
salt, pepper, herbs (sage, rosemary, thyme, bay leaf)

Rinse and dry chicken. Rub cavity with salt and pepper. Rub herbs inside and outside chicken. Heat Dutch oven over 10 -12 coals. Place chicken, garlic, and shallots inside and baste with 1/2 of the oil. Cover oven and place coals around edge of lid plus 4-5 in center of lid. Cook 45 min. Baste once with rest of oil. Add potatoes, carrots and onions Cook 30 min more. Add 1 cup of water as chicken browns. Juices from the chicken will look clear when it is done.

Chicken Pot Pie (serves 6-8) (Troop 168)

4 cups cooked chicken, cubed
2 cans cream of potato soup
2 cans cream of mushroom soup
2 bags frozen mixed vegetables
2 cans whole potatoes, cubed
2 cups milk
1 can refrigerated biscuits
salt, pepper, thyme to taste

In Dutch oven combine soup, milk and seasoning. Stir in vegetables, potatoes, and chicken. Bake 15 minutes or until bubbling. Cut each biscuit into quarters and place on top of liquid. Bake 15 minutes more or until biscuits are golden brown.

Chicken: Salsa Couscous Chicken (Serves 4)

3 cups hot cooked rice or couscous
1 tbs. oil
1/4 cup coarsely chopped almonds
1 cup salsa
2 garlic cloves-minced
1/4 cup water
8 skinless chicken thighs
1 tbs. honey
2 tbs. dried currants
1/2 tsp cinnamon
3/4 tsp cumin

While rice or couscous is cooking, heat oil in skillet and add almonds. Cook till brown then set almonds aside. Add garlic to skillet, cook 30 sec., add chicken & cook 4-5 min till brown. In medium bowl add salsa and all other ingredients, mix. Add to chicken and mix. Cook 209 minutes on low. Stir in almonds. Serve with rice or couscous.

Chicken & Green Bean Casserole (serves 4-6)

1 can green beans (14-1/2) oz.
1 can condensed cream of mushroom soup
2 cups diced cooked, or canned, chicken
1 cup cooked rice
1/2 cup milk
1 can French-fried onion rings (2-3/4 oz)

Combine beans, soup, chicken, rice and milk into Dutch oven. Bake 20 minutes. Top with onion rings. Bake 10 minutes more.

Cheesy Chicken (serves 6 to 8)

8 chicken breasts
2 eggs, beaten
bread crumbs (for coating chicken)
butter and olive oil as needed
16 ounces marinara sauce
½ cup milk
8 slices swiss cheese
8 slices mozzarella cheese
½ cup grated parmesan cheese

Dip chicken in egg and roll in bread crumbs to coat. Fry chicken in butter and olive oil.

In a small bowl, dilute marinara sauce with milk. Cover bottom of Dutch oven with sauce mixture. Layer chicken on top of sauce. Top with slices of swiss and mozzarella cheese. Sprinkle with parmesan over all.

Bake in Dutch oven for 30 minutes (350 degrees). Uncover partially and cook 10 more minutes.

Dutch Oven Chicken

4-6 boneless chicken breasts
4-6 large pieces of country ham
2 cans of mushroom soup

Start a fire. Place chicken in the Dutch oven. Place the country ham slices on top of the chicken. Pour the mushroom soup over chicken and ham. Put the lid on. Place oven in the fire and put some hot briquettes on the lid of the dutch oven. This takes about 1 hour to cook.

Baked Chicken & Rice (serves 6-8)

2 cups rice
6-8 chicken breasts
2 pkg. dry onion soup mix
2 cans chicken broth
2 cans cream of mushroom soup
2 cans water

Put rice in Dutch oven. Place chicken on top. Sprinkle onion soup mix on top. Premix broth, mushroom soup, and water; pour over chicken. Cover and bake until chicken is done (about 1 hour, equal coals on top and bottom)

Chicken Stroganoff

2 Tbsp. Butter or Margarine
1/2 Tsp. Paprika
1/2 Tsp. Salt
1/2 Cup Flour
1 Can Chicken Broth
1 Lb. Boneless Chicken (cubed)
1 Cup Sour Cream
Hot Cooked Noodles

Coat chicken in flour, salt and paprika. Melt butter or margarine in skillet. Add chicken and brown. Stir in broth and simmer for 25 minutes. Add sour cream. Cover and cook over low heat for 5 minutes. Serve over hot noodles.

Instant Chicken & Rice (serves 8-10)

3 cans of assorted cream soup
4 cups of water
1 small box of minute rice
3 cans chunk chicken
1 cans vegetables (e.g., corn, carrots, peas)

Add all ingredients in order in a Dutch oven. Cook until all the water is absorbed (30-45 minutes).

Chicken Divan: Trish's (serves 8)

8 chicken breasts, cut-up
1 pkg. broccoli (or mixed vegetables), thawed
8 oz pkg. stuffing mix
1 1/2 sticks margarine, melted
1 cup mayonnaise
2 cans cream of mushroom soup
2/3 cup milk
2 tbs. lemon juice

Sauté stuffing mix with margarine. Combine mayo, soup, milk, and lemon juice. Put some of the soup mix on bottom of Dutch oven. Put 1/2 vegetables, 1/2 chicken, then 1/2 dressing and 1/2 sauce. Put another set of layers down and finish with a layer of stuffing. Bake until top is crunchy (about 45 minutes).

Chicken Stew and Dumplings (serves 4)

2-3 lbs chicken pieces
2 tbs. butter
1/2 cup water
1 cup sliced onion
1/4 tsp poultry seasoning
1 can cream of chicken soup
1 pkg. (10 oz) frozen mixed vegetables
1 cup Bisquick
1/3 cup milk

Place chicken in skillet or Dutch oven. Sprinkle with salt and pepper. Brown in butter. Add water, onion, and seasoning. Cover, simmer 30 min. Stir in soup and vegetables. Bring to a boil, cover, and simmer 10 min. In separate bowl combine Bisquick and milk. Spoon Bisquick onto stew. Cook uncovered 10 minutes.

Chicken Cordon Bleu

4 boneless skinless chicken breast halves
1/4 cup mayonnaise or salad dressing
1 Tbsp. Dijon mustard
4 (1 oz.) slices cooked ham
4 (1 oz.) slices Swiss cheese

Heat grill. Place 1 chicken breast half between 2 pieces of plastic wrap or waxed paper. Working from center, gently pound chicken with flat side of meat mallet or rolling pin until about 1/4 inch thick; remove wrap. Repeat with remaining chicken breast halves. In small bowl, combine mayonnaise and mustard.

Cut four 18 x 12-inch pieces of heavy-duty foil. Place 1 chicken breast half on each; spread about 1 Tbsp. mayonnaise mixture on each breast half. Top each with 1 slice ham and 1 slice cheese. Wrap each packet using double-fold seals, allowing room for heat expansion.

When ready to grill, place packets, seam side up, on gas grill over medium heat, on charcoal grill 4 to 6 inches from medium coals, or on campfire grill over medium heat.

Cook 20 to 30 minutes or until chicken is fork tender and juices run clear, rearranging packets several times during cooking.

Baked Chicken with Cheese

8 chicken breasts, deboned
6 tbs peanut oil
2 tbs lemon juice
2 tbs thyme
Salt, pepper
8 slices of boiled ham
8 slices of cheese
8 slices of tomato

Cut foil into 12" squares, place chicken in center. Combine oil, lemon juice, thyme and mix well. Spoon over breasts. Seal foil well and place in 350 dutch oven. Bake 30 min. Open foil and place one slice ham, cheese and tomato over each breast. Bake open for 3 to 5 min. Remove from foil and place on serving platter.

Pizza Hot Dish

2 pkg Crescent rolls
8 oz Shredded Cheddar Cheese
1 jar Pizza Sauce
8 oz Shredded Mozzarella Cheese
1-1/2 lb Ground Beef

Brown ground beef, drain. Line dutch oven with 1 pkg of crescent rolls. Spread pizza sauce on dough. Add browned beef, the cheeses and use second pkg of rolls to form a top crust. Bake 30 min. at 350.

Calzone

Dough: 2 cup warm water
1 Tbsp sugar
1 packet yeast (approx. 1 Tbsp.)
1 tsp salt
6 cups all purpose flour
1/4 cup olive oil
Filling: Your choice

Mix water, yeast and sugar and let bubble. Add salt, 2 cups flour, olive oil and mix. Add approximately 4 more cups of flour 1/2 cup at a time till you have a workable dough. Let it rest. Divide into eighths. flatten into pizza thin rounds on floured board. put 1/4 cup pizza filling of your choice on each round. fold over and seal. Bake in the middle of a very hot dutch oven with coals piled on the lid for approximately 15 minutes.

Grilled Cheese Sandwiches

2 slices bread per person
2 slices cheese per person
butter
tomato, sliced (optional)

Make a cheese sandwich. Add tomato if desired. Butter both sides of bread. Grill on side till brown, flip sandwich, brown other side.

Serve with soup or fruit.

Hot Dogs- Heavenly

1 pkg. hot dogs
1 pkg. bacon
1 pkg. American cheese
1 pkg. buns
mustard, ketchup
hot coals or cooking fire
toothpicks (optional)
green cooking stick or skewer

Slit hot dogs partially through. Put strip of cheese in slit. Wrap hot dog with bacon (secure with toothpick if necessary). Put hot dog on stick and cook over coals or fire. Place dog into bun when ready.

This recipe is allowed because it develops cooking and fire building skills.

Hot Dogs on a Stick

1 cup Bisquick
water
Hot dogs
bacon
wood fire or hot coals

Prepare fire. Prepare dough by mixing Bisquick and water. Cover hotdog with prepared biscuit mix. Wrap strips of bacon around hot dog & dough. Put long stick through hot dog the long way. Place stick in ground near fire. Cook until biscuit dough is golden brown.

This recipe is allowed because it develops cooking and fire building skills.

Macaroni and Cheese

1 lb macaroni
2 tsp salt
1 qt dried milk
2/3 cup butter
1/3 cup flour
1 lb American cheese
2 cups bread crumbs

Put macaroni in boiling water. Cook until tender, drain and set aside. Melt half of butter, add flour and blend well. Add milk gradually. Add cheese gradually while stirring constantly. Heat until cheese melts. Combine mixture and macaroni. Mix bread crumbs and rest of butter, then sprinkle on top of macaroni. Serve right away or bake 10-15 minutes.

Sandwich Melt

Sliced lunch meat
bread
soft margarine
shredded cheese

Place lunch meat on one piece of bread, top with cheese, put other bread slice on top. Spread margarine over outside of bread. While browning buttered side, spread margarine on top of sandwich. Flip and brown other side.

Special cookers are kept in the trailer. See the quartermaster if you want to use them.

Tuna Noodle Casserole (serves 6)

2 cans tuna
1 can cream of celery soup
1 box macaroni (noodles or elbows)
2 cups bread crumbs
1/2 stick margarine

Cook macaroni in boiling water until firm. Brown breadcrumbs in Dutch oven with margarine. Set aside when done. Drain macaroni and put into Dutch oven. Add tuna and soup and mix well. Spread breadcrumbs over top. Cover and bake 20 minutes.

Dutch Oven Pizza

1 pkg refrigerated pizza dough
1 small container squeeze pizza sauce
2 cups shredded pizza cheese
Pizza toppings as desired

Spread pizza crust in bottom of well seasoned Dutch oven. Squeeze pizza sauce over the top of dough and spread. Cover with cheese and toppings as desired. Cover and cook with 8 coals below and 16 coals on top for about 10 minutes.

Baked Rotini (serves 6) - R. Hamann

1 lb tri-color rotini
1/2 lb ricotta cheese
1 lb grated mozzarella cheese
1/2 lb Romano cheese
2 cups marinara sauce

Cook rotini in boiling water until done. Drain and rinse with cold water. Mix ricotta, Romano and 1/2 of mozzarella cheese. Mix with sauce and rotini. Put into Dutch oven and bake 20 minutes. Sprinkle top with remaining mozzarella. Bake 20 minutes more.

Spaghetti Sauce (serves 4)

1 to 2 pounds of ground beef
1/2 cup chopped onion
1/4 cup chopped celery
1/2 cup sliced mushroom, fresh or canned
1/4 cup olive or salad oil
1 6oz can tomato paste
2 cups hot water
2 Tbs chopped parsley
1 Tbs sweet basil, chopped
1 tsp salt
dash of pepper
1 lb spaghetti, cooked and drained
Parmesan cheese

Cook ground beef in Dutch Oven until cooked, remove and place on paper towel to drain. Cook onion, celery & mushrooms in oil until lightly browned. Mix tomato paste, water, & seasonings. Add to vegetables and cooked sausage. Simmer covered 30 to 40 minutes. Uncover and simmer til thickened as you like it. Serve over cooked spaghetti, or whatever you want to serve it on. Sprinkle with Parmesan cheese. Makes about 4 servings.

For this recipe you'll need your two-burner stove, a good size pot, and a 12-inch skillet.

Chili

2 lbs ground meat
1 onion, diced
2 cups water
2 cans red beans
2 cans tomatoes
salt, pepper
chili powder or hot sauce

Brown meat. Add onion and cook a few minutes. Add beans, tomatoes, water and seasonings. Simmer 30 minutes. Serve with rice or noodles or bread.

Guadalupe Chili Pie (serves 8)

2 lbs. ground meat
1 medium onion, chopped
2 cans chili beans (15 oz each)
1 pkg. chili seasoning
1 can tomato sauce (8 oz)
8 oz water
2 pkg. cornbread mix (6 oz each)
egg and milk as needed for cornbread mix

Brown meat and onion. Drain fat. Add beans, chili seasoning, sauce and water. Cook 10 min. Mix cornbread as directed and add to top of meat mixture. Cook 20 - 30 min in covered oven with coals on top and bottom.

Enchilada Pie- Grace's

36 Corn tortillas (12" size)
3 quarts salsa
6 cans (10 oz each) cooked chicken
3 pints low fat sour cream
6 cups shredded cheddar cheese

Mix chicken with some salsa. Put remaining salsa in a dish- use this to dip each tortilla as it is used - in a greased dutch oven put repeating layers of tortilla, chicken, sour cream, and cheese. Top layer should be sour cream and cheese. Bake 20 minutes.

Creole Fish Fillets (serves 6-8)

2 lbs. fish fillet
1/3 cup lemon juice
1/2 cup chopped green pepper
1/4 cup chopped onion
1 tsp basil
1 Tbls. oil
1 1/2 cup chopped tomatoes
2 tsp salt
1/4 tsp pepper
3 drops red pepper sauce

Put fish in warm greased Dutch oven or covered skillet. Mix remaining ingredients and pour over fish. Bake until fish flakes with a fork (about 10 minutes). Serve with rice.

Camp Hash (serves 6)

4 c Shredded Dried Hash Brown Potatoes
2pk Onion Soup Mix
1.5 lb Ground Meat Or Sausage
Assorted Seasonings To Taste
6 c Water

Brown the meat in the bottom of the pan. Break up the meat as it cooks assuring that all the pink (raw) meat is cooked. Add the water and soup mix stirring to mix. Heat to boiling and simmer a few minutes. Add the dry potatoes and stir to mix. Cover the pot and move to the edge of the fire for about 10 minutes to allow the potatoes to swell up with the water. Move the pot back on the heat and stir while cooking the potatoes. Cook about 5-10 minutes. Serve hot.

Seasonings may be added with the potatoes to the cooks taste. Hot peppers, chili powder, basil, italian seasonings are good. The meat may be hamburger, sausage, italian sausage, etc. Different meats do provide a different flavor. This hash can be either a evening or breakfast meal.

Camper's Pizza (serves 4)

3/4 lb Ground beef (80% lean)
1 Medium onion; chopped
8 oz Refrigerated crescent rolls
8 oz Pizza sauce
4 oz Mushroom stems and pieces; d
2 1/4 oz Sliced pitted ripe olives; d
1/3 c Green bell pepper; coarsely
1 c Mozzarella cheese; shredded
1 ts Dried oregano leaves

Brown ground beef and onion in well-seasoned 11 to 12-inch cast iron skillet over medium coals. Remove to paper towels to drain. Pour off drippings from pan. Separate crescent (form into triangles; place in skillet, points toward center, to form circle. Press edges together to form bottom crust about 1 inch up the side of pan. Spread half of pizza sauce. Spoon ground beef mixture over sauce. Cover with mushrooms, olives and green pepper. Pour remaining sauce over all; sprinkle with cheese and oregano. Place pan in center of grid over medium coals. Place cover on cooker: cook 20 to 30 minutes or until crust is lightly browned. (If cooked over open grill or coals, cover pan securely with foil.)

Quick Irish Dinner (serves 4)

2 Tablespoons butter
1 package (5 ounces) Canadian bacon or ham, cut into strips
1 small sweet onion, diced
1 package (6 ounces) coleslaw mix,
12 baby red potatoes, halved
2 cans (14 1/2 ounces each) chicken broth
5 springs fresh thyme, tied together
1/2 teaspoon salt
Freshly ground pepper
2 tablespoons Dijon mustard, or more to taste
1 tablespoons flour
1/3 cup whipping cream

Heat butter over medium heat in Dutch oven. Add Canadian bacon/ham; cook until lightly browned on one side, about 1 minute. Turn; cook an additional minute. Remove from plate, set aside.

Add onion to Dutch oven; cook 2 minutes. Add coleslaw mix, cook stirring often, until onions begin to brown and cabbage wilts, about 5 minutes. Increase heat. Add potatoes, broth, thyme, salt and pepper to taste. Heat to boil. Reduce heat to simmer. Cover, cook until potatoes are tender, about 15 minutes/

Mix mustard and flour in a small bowl, stir in a small amount of cream until smooth, then stir in remaining cream. Add cream mixture and Canadian bacon to Dutch oven. Cook, stirring, until broth is slightly thickened, about 2 minutes. Serve.