

Applesauce
Grilled Green Beans
Teriyaki Green Beans
Corn Casserole
Fried Rice
Huevos con Chorizo y Rajas- Grace's
Roasted Onion
Onion Rings
Potatoes with Bacon and Onion
Campfire Fried Potatoes
Camping Potatoes
Old-Fashioned Potatoes
Campfire Baked Potato
Camp Taters
Red Beans and Rice
Cheesy Potato Casserole
Grandma Vera's Beans
English Muffin Pizza

Applesauce

6 apples, peeled cored and cut into chunks
1/2 cup water
4 tbs.. brown sugar
1 tsp cinnamon
1/2 tsp nutmeg

In a pot over medium flame, cook apples in water until they fall apart. Remove from heat and stir to make sauce. Add sugar and spices.

Grilled Green Beans

1 lb. can of green beans
1 small onion, chopped
2 tomatoes, sliced
1/4 C. margarine
3 t. prepared mustard with horseradish
1 t. salt
1 T. brown sugar
1/8 t. pepper

Drain green beans and place on large square of heavy duty foil. Put chopped onions and tomato slices over beans. Mix together remaining ingredients until well blended. Spoon over beans and fold foil tightly. Cook 30 to 35 minutes over medium hot coals.

Teriyaki Green Beans (serves 4)

1 pound fresh or frozen whole green beans
1/4 teaspoon Morton® Nature's Seasons® Seasoning Blend
1 tablespoon rice wine vinegar
2 teaspoons teriyaki sauce
1 teaspoon minced crystallized ginger
1/2 teaspoon sesame oil

Cook green beans in small amount of water until crisp tender, about 10 to 12 minutes. Season with Nature's Seasons® Seasoning Blend. Combine vinegar, teriyaki sauce, ginger and sesame oil, in small saucepan. Cook over medium heat until syrupy. Toss with green beans. Keep warm until needed.

Corn Casserole (serves 8)

1 can (17 oz) cream style corn
1 can (12 oz) whole kernel corn
1 jar (2 oz) pimentos or roasted peppers, chopped
1 medium green bell pepper, chopped
1 large onion, chopped
1 egg
1 jalapeno pepper, seeded, chopped
1 cup sharp grated cheese
1 cup crushed crackers
2/3 cup milk
1/4 cup melted butter
1 tbs. sugar
paprika, red pepper, salt, black pepper

Mix all ingredients. Pour into greased Dutch oven. Place oven on 8 hot coals, place 17 hot coals on lid. Bake until set (45 - 60 min).

Fried Rice

1 cup rice
1 green pepper, diced
1 onion, diced
4 tbs. parsley
1 stick margarine
3 cups water
salt, pepper

Slowly brown rice in butter. Add green pepper and onion. Continue browning Add parsley. Stir, add boiling water. Cover and cook on low heat until water is absorbed (about 30 minutes)

Huevos con Chorizo y Rajas- Grace's

4 lbs Chorizo
vegetable oil
3 large onions
5 large ripe tomatoes (chopped)
5 doz. eggs
salt
4 poblano chilies (seeded, the seeds are spicy hot)
4 cups Chihuahua cheese

Cook Chorizo in skillet, discard most of the fat. Add sliced onion. Add chili (roasted, peeled, seeded, and sliced). In separate bowl beat eggs and salt. Cook eggs in separate skillet. Serve eggs with Chorizo and tomato, top with Chihuahua cheese.

Roasted Onion

Onion
Bouillion Cube (Chicken or Beef)
Pat of butter

Peel the onion, core out a tablespoon-sized hollow, place the bouillion cube in first followed by the pat of butter. Seal in foil and place in the coals, wait about 30-40 minutes.

Onion Rings (B. Heuser)

1 small box Bisquick
6 large onions sliced into rings
4 cans special water

Mix Bisquick and "water". Dunk onion rings into batter. Dip rings into hot oil. Cook until brown. Place on paper towel when done. Keep warm until ready to eat.

Potatoes with Bacon and Onion (serves 8)

8-10 potatoes, sliced
1 lb bacon, cut into pieces
2 large onions, diced
1/2 lb grated cheese

Brown bacon and onion in Dutch oven. Add potatoes and stir. Cook 45-60 minutes with even heat (14 coals bottom, 14 on top). Add grated cheese just before serving.

Campfire Fried Potatoes (serves 4)

sliced potatoes, enough for 4 people
1 large onion, sliced
6 slices of bacon
salt and pepper, to taste

Roll out two sheets of aluminum foil large enough to hold a mound of potatoes. Lay 3 slices of bacon long ways on the foil, layer potatoes and onions, then for the last layer lay 3 slices of bacon on top.

Salt and pepper each layer as you desire. Roll out two more sheets of foil unless you are using heavy duty foil, and lay over the potatoes and on all four sides roll the foil up tight. You can turn that foil over when you think the one side is done. Lay foil pack on grill or over campfire coals and cook for 20 minutes, turning occasionally. When potatoes are tender unfold foil, scope out onto a serving plate, and serve.

Camping Potatoes

4 large potatoes
2 celery stalks
4 cubes butter
1 medium onion
parsley
salt and pepper
water

Cut aluminum foil into 4, 12X12 inch squares. Dice potatoes, onions and celery into 1 inch cubes or smaller. (1" for potatoes, smaller for celery and onions). Put all diced items into a bowl, add salt, pepper, and parsley to your liking. Mix up until all ingredients are thoroughly combined. Place equal amounts from the bowl onto separate pieces of the aluminum foil squares you cut. Add butter to your liking to each group. Wrap up foil around your mixture leaving a small opening. Pour about a 1/4 cup of water into each and crimp the hole shut. Place on grill or over the fire for about 20 minutes or until potatoes are soft. Empty into a bowl and enjoy.

Old-Fashioned Potatoes (serves 8 to 10)

4 slices bacon, cut into bite-sized pieces
1 tablespoon vegetable oil
1 medium onion, sliced
5 pounds medium potatoes, sliced
½ cup chopped mushrooms
1 can (10 ½ ounces) cream of mushroom soup
½ cup sour cream
8 ounces grated cheddar cheese

Cook bacon in Dutch oven until nearly done – do not drain grease. Add onion and cook until light brown in color, stirring occasionally. Add potatoes and stir. Cover and let cook until potatoes are tender, about 30 minutes.

Add mushrooms, cover and cook 3 to 5 minutes.

Add mushroom soup and sour cream. Cook 2 to 3 minutes longer.

Sprinkle cheese on top, cover and remove from heat. Let stand 5 to 10 minutes or until cheese melts.

Campfire Baked Potato (per person)

1 potato
1/2 medium onion, sliced
1 teaspoon butter

Slice potato and add un-cooked onion slices between the potato slices. Lay butter on top so that it may melt over the potato. Wrap in aluminum foil and lay in a good bed of coals or around the edge of the campfire, but not too far away. Rotate every so often. Cook for about 7-10 minutes or longer, if needed.

Camp Taters

4 potatoes
1 red bell pepper
1 green bell pepper
1 onion
salt and pepper
1/4 stick of butter

Slice potatoes in 1/4 inch horizontal slices. Slice 1/2 of red and 1/2 of green peppers lengthwise in thin strips, slice 1/2 onion in small strips. Melt butter and mix all ingredients in large bowl. Season to taste, wrap in double foil and grill until brown on both sides.

Red Beans and Rice

1 pound smoked sausage
1 medium onion, chopped
1 cup celery
2 cans (16 oz) seasoned chili beans
1 can (14.5 oz) diced tomatoes
2 tsp Cajun seasoning blend
4 cups cooked rice
salt and pepper

Start cooking rice according to directions. Sauté sausage, onions, and celery for 5 minutes, medium heat. Stir in beans, tomatoes, and spice. Simmer until hot. Mix with rice and serve.

Cheesy Potato Casserole

1 bag Country style hash browns
1 can cream of chicken soup
2 cups sour cream
1 1/2 tsp salt
1/4 tsp pepper
3 green onions (chopped)
2 cups grated cheddar cheese
1/4 cup margarine (melted)
2 cups crushed corn flakes

Mix soup, sour cream, salt, pepper, onion, and cheese in a large bowl. Add grated potatoes and stir to combine. Place in oiled dutch oven. Mix butter and cornflakes, then place it on top. Bake until bubbly (about 45 minutes).

Grandma Vera's Beans (serves 10-12)

1 lb. lean ground beef
1/4 lb bacon
1/4 lb pre-cooked ham, cubed
1 onion, diced
1 green pepper, diced
1 12 oz jar Chili sauce
3/4 cup brown sugar
3/4 cup catsup
1/2 cup Dijon mustard
2 31-oz canned pork and beans, drained

Place Dutch oven over 14-16 briquettes. When oven is hot, add and brown the beef and bacon

Add, then cook until clear: onion and green pepper

Mix in and continue cooking 10-15 minutes: ham, chili sauce, brown sugar, catsup and mustard

Stir in the pork and beans and reduce briquettes to 12

Simmer for 45-60 minutes. If needed, crack the lid slightly, allowing moisture to escape. Beans should be slightly thick.

Time saver: Start recipe 1 day ahead. Prepare the main mixture, omitting beans until ready to cook. Refrigerate overnight. Blended flavors make this a great 2nd day dish.

English Muffin Pizza (Serves 6)

1 packages of English muffins (12 halves)

1 can pizza sauce (16 oz)

1 package shredded cheese

sliced pepperoni, diced onion, diced green pepper

Separate muffins into halves. Top with sauce, cheese, and pepperoni or vegetables. Place into Dutch oven. Bake 10 minutes (8 coals under, 24 coals on top).