

Camping Food Recipes

Title 3 Minute Pizza

Ingredients 1 pkg. pita bread
1 can spaghetti sauce
1 cup grated mozerella cheese
1 pkg. sliced pepperoni
Any other toppings as desired

Equipment aluminum foil
spoon

Instructions Cut pita in half and spoon spaghetti sauce into pocket spreading evenly. Add mozerella ans pepperoni and any other "toppings" you wish.
Wrap in heavy duty foil and place in coals. Cook for 1 1/2 minutes on each side. (You just want it to get warm and to melt the cheese. For really hot coals this is plenty of time.)

Comment Serve with salad for a quick meal or it makes a great campfire snack!

Camping Food Recipes

Title Blue-Ribbon Kielbasa

2 lb. Kielbasa or smoked sausage

2 lg. onions

Ingredients 3 lg. bell peppers

1 med can pineapple chunks in pineapple juice

2 tbsp cooking oil

Equipment 12" Dutch Oven

Instructions Cut onions and peppers into 3/4" wide strips. Saute until onions start to become clear. Cut Kielbasa in 1" chunks and add to onions and peppers. Add pineapple, including juice. Place lid on Dutch Oven. Cook at around 350 deg. for 35 min.

Comment This has won several blue ribbons at camporees.

Camping Food Recipes

Title Breakfast Burritos

Ingredients Tortillas, Eggs, Cheese, Salsa, Potatoes (fresh or canned)

Equipment Frying pans, stove (camp fire) spatula

Scramble eggs, fry potatoes, grate cheese.

Instructions Once everything is cooked, add whatever you want to a tortilla, roll it up and eat it.

Comment It's fast, each person makes it the way he likes it and the only clean up is the frying pans.

Title Chicken & Dumplin's
 1 LB Boneless Chicken Tenders
 1/2 Bag Carrots
 1 Large Onion
Ingredients 6 Stalks of Celery
 6 Medium Sized Potatoes
 1 TSP oil
 2 Cans Cream of Chicken Soup
 1 Can Biscuits or Mix up 2 cups of Bisquik Mix
 Dutch Oven
Equipment Spoon for Stirring & Serving
 Knife

 Cut up Chicken, Carrots, Onions, Celery.
 Place Dutch oven on coals, add oil then Chicken. Cook until slightly
Instructions browned. Add Onion, Celery, Carrots and Potatoes and cup of water. Cover
 and simmer 15 minutes. Add 2 cans of Cream of Chicken Soup and water to
 the consistency of gravy. Cover and simmer an additional 15 minutes or until
 vegetables are tender. Add bisquits to top of mixture, cook covered 20 - 25
 minutes. Bisquik dropped by spoonfuls can be used in place of bisquits.
Comment Good stick to your ribs dinner and fairly simple do make.

Title Chuck Wagon Casserole

Ingredients 1 pound lean ground beef
1 can(15 1/2oz)mild chili beans in sauce
1 can(11oz) Mexican style corn(drained)
3/4 cup barbecue sauce
1 package(8 1/2oz) corn muffin mix
1/2 cup of chopped onion
1/2 cup chopped green bell pepper
1/2 teaspoon salt

Equipment Dutch Oven

Instructions 1. Preheat Dutch Oven over hot coals until a drop of water sizzles.
2. Brown ground beef along with onions and bell peppers in dutch oven.
3. Stir in chili beans, barbecue sauce, and salt. Bring to a boil.
4. prepare corn muffin mix per package directions then stir in corn. Spoon mixture over boiling meat mixxture.
5. Put dutch oven lid on. Make sure you have 8-10 charcoal briquettes on the top and 8-10 on under the bottom. Bake for 25 -30 minutes until corn muffin mix is golden brown (kife comes out clean)
6. Dish out and enjoy - will feed a patrol of 6.

Comment A patrol favorite in our troop.

Title Dutch Oven Lasagna

Ingredients 1 #10 spaghetti sauce
5 lbs hamburger
3 lbs hot sausage
5 lbs mozzarella cheese
2 large containers of cottage cheese
6 eggs
2 lbs lasagna noodles

Equipment 14" dutch oven
10" skillet
large pot
brown meat, drain, set aside
mix cottage cheese and eggs and set aside
boil noodles

Instructions Building the lasagna:
in layers place meat,cheeses,& noodles
when dutch oven is about full pour in spaghetti sauce
put remaining cheese on top
cover and cook about 45 min on charcoal or hot coals, top & bottom
serve with garlic bread
serves about 12 hungry scouts

Comment can add hot peppers if desired
also good if served with halapeno pepper biscuits

Title Hamburger stew

 2 lbs hamburger

 2 carrots cut in to wheels

Ingredients 2 potatoes cubed

 1 medium white onion cut into rings

 beau monde (spice)

 salt and pepper to taste

Equipment frying pan, spatula something to boil water in

 Put carrots and potatoes in the boiling water a half an hour before you cook your hamburger. Brown hamburger. Drain. put onion rings over hamburger. let cook until wilted and soft. Mix together and let simmer or if on a wood fire set to the side of a grill. Add beau monde, salt and pepper every time you can't smell the beau monde (it is very potent and do this for 5 minutes serve immediately. Serves 4-5

Instructions

 This has been in my troop for generations and is a favorite but now because of weight and compactability constraints we have to only have this at scout camp.

Comment

Title Italian Chicken

Ingredients 5 lbs of Cut up Chicken (Leq quarters work the best)
1 Bottle (12-15oz) of cheap Italian Dressing

Equipment Dutch Oven
Aluminum Foil

Instructions Line the dutch oven with foil.
Place skinless chicken in oven.
Pour dressing over chicken.
Cook for 2hrs with good supply of charcoal on bottom and top of oven.
Remove the chicken and serve.
Remove the foil for easy clean up.

Comment Will feed 4-5 scouts. Substitute BBQ sauce for dressing and you get great
BBQ chicken.

Title Skillet Beef 'n' Noodles

2 3-oz packages beef ramen noodles
1 pound ground beef
1/2 c chopped onion

Ingredients 1 can Italian Tomato Soup
1/2 soup can water
1 tsp Worcestershire sauce
1 tsp prepared mustard

Equipment Dutch Oven (used as a skillet)
Large pot

Instructions

1. Cook noodles according to package directions. Add seasoning packets; drain off most of liquid. Set aside.
2. Meanwhile, in the dutch oven over medium heat, cook beef and onion until beef is browned and onion is tender, stirring to separate meat. Drain off fat.
3. Stir in tomato soup, water, Worcestershire sauce, mustard, and pepper. Stir in reserved noodles. Heat through, stirring occasionally. Serve with additional parmesan cheese if desired.

Makes about 5-1/2 cups or 4 servings

Comment Using a dutch oven could use open fire, charcoal, or gas stove to prepare.

Title Stuffed Apples

 1 apple

 Brown Sugar

Ingredients Raisins

 bit of butter

 Cinnammon

Equipment Hot coals work best but its been done on coleman stoves as well

 Aluminum foil

Instructions Core the apple and stuff with Brown sugar, cinnammon, raisins, and butter.

 Wrap in 2 layers of foil (be sure its seeled well) bury under a bed of hot

 coals. Wait a few minutes and unrap and eat

Comment Nothing better on a winter hike. The apples get all mushy and the BS mixes

 with the raisins and butter MMMMM

 Just be careful with the coals.

Taco Stew

Ingredients 1 pound hamburger
1 package taco seasoning
1 16 oz can of Corn (not cream style)
1 10 oz can of Rotel
1 bag of Taco Chips

Equipment Big Pot
Big Spoon
Can opener

Brown meat in pot, drain grease
Add taco seasoning and coat hamburger
Add corn & rotel
Stir and heat up, Serve over Taco chips when hot.

Instructions

* For every pound of hamburger double the ingredients except for the taco seasoning. 1 package of taco seasoning will season up to 2 pounds of hamburger.

When we have a large turnout we chop up new potatoes and add as well as some chopped green beans or black beans.

Comment It is quick 10 minutes or less from start to finish.

Sometimes we put the chips in an individual bag and serve like frito pie.

Jalepenos added as desired :-)

Title Zip-Lock Bag Breakfast

Ingredients Eggs
Sausage
Tortillas
Salsa
Cheddar cheese
Optional: onions, green peppers, japalenos

Equipment Pot for boiling water
Aluminum foil for heating tortillas
Tongs for removing Zip-Lock bags
Spatula
Frying pan

Instructions Brown the sausage in a frying pan. If desired, saute onion, green peppers and japalenos.
Crack one egg into a Zip-Lock bag. Add two tablespoons of sausage (or onions, green peppers, etc.). Seal the Zip-Lock bag. Mix the bag's contents by squishing the outside of the bag with your fingers.
Place bag in boiling water. Cook until egg is done. Egg should be in the shape of a hot dog weiner.
Place tortillas between two sheets of aluminum foil and place atop boiling water while eggs are cooking. This will soften the tortillas.
Once the egg is cooked, remove the Zip-Lock bag with tongs. Remove cooked egg from the bag and place into the tortilla. Add shredded cheddar cheese and salsa (don't put the cheese in the bag and allow it to cook with the egg - it sounds like a good idea, but it doesn't work).
Roll tortilla into a burrito.

Comment This is a fun recipe! The burrito ingredients may be varied to suit your taste.

Title sausage&gravy

Ingredients 1-lb.sausage
1/2cup.butter
1/2cup.flour
4-cups.milk

Equipment grilling pan
measuring spoons
&cups
saucepan

Instructions brown sausage,take out with sloted spoon
set aside.melt butter in same pan.stir in flour.as soon as this is mixed add
milk.stir till thickens,add sausage&drippings.salt an pepper to taste.and a bit
of seasoning salt to taste.

Comment this is an excellent meal.and will be wanting more..

Title Quicky Cherry Cobbler

Ingredients (2) 16 oz. can Cherry Pie Filling
 (2) Packages Cinnamon Rolls

 #12 Dutch Oven

Equipment Can Opener
 Alumium Foil
 Large Searving Spoon

 1. Line dutch oven with foil.
 2. Dump cherry pie filling into dutch oven.

Instructions 3. Place over fire until filling bubbles.
 4. Place Cinnamon Rolls on top of filling.
 5. cover and bake as per instruction on cinnamon rolls adding 2 min. to time

Comment this dish can be prepared in a reflector oven as well

Title Oven-Fried Chicken
 Chicken pieces
Ingredients cooking oil
 Bisquick
 salt, pepper, paprika
 Dutch oven
 charcoal
Equipment pot lifters
 tongs
 Brown paper bag(grocery type)
Instructions Heat oil in hot oven. Combine Bisquick, salt, pepper and paprika in brown
 paper bag and coat chicken pieces by shaking them in the bag. When oil is
 hot arrange chicken in oven and cook 'til done, turning once to brown evenly.
Comment Any chicken parts will do, my gang favors boneless chicken breasts.

Title Moutian Man Breakfast

Ingredients 1 doz eggs
2 lb bag hash brown potatoes
1 lb of your favorite cheese
1 1/2 lb of ground sausage

Equipment Large frying pan or dutch oven
Spatula

Instructions Cook the sasuage and drain the grease.
Move the sasuage to one side and cook the eggs on the other side.
When the eggs are done add the hash brown potatoes, mix and continue to cook.
When the hash browns are almost done add the cheese on top and let it melt.
Add seasonings to taste. (salt, pepper, chile, onion salt)

Comment Feeds 8 scouts.
Fresh grated potatoes can be used. They should be coverd while cooking
Beef or pepper sticks can be used in place of sausage.

Title Jerry's Jambalya

Boneless - Skinless Chicken Breasts 1 lb
1/2 lb Smoked Bacon (Smokier the better)
1 each Yellow, Red and Green Pepper
1 medium yellow onion

Ingredients 1 lb smoked sausage or bratwurst (again heavy smoke flavor is best)
8 oz (approximate) Small Salad Shrimp
1 regular can of Cream of Mushroom Soup
2 cups of minute rice
Cajun or Jambalya Seasoning to taste
1 cup water

Equipment Cast Iron / Aluminum Dutch Oven
Some type of heat to 350 degrees

Cut all ingrediants into bite size pieces
Brown the bacon first - do not drain
Season the chicken before cooking
cook the chicken completely
add the vegetables and cook until the onion is somewhat clear

Instructions Add the smoked sausage, Shrimp, the cream of mushroom soup and the water
simmer until bubbly
remove from the heat (either fire, charcoal or oven)
Stir in the rice and let sit COVERED for 5 to 10 minutes
Grab the seasoning and some hot sauce if desired and enjoy big time!

Comment Usually this will feed about 15 people, you may want to add more rice and soup to stretch for very hungry scouts. They never seem to get enough. You will also need some bread and butter to go with it!

Title Homemade Donuts
 Cooking oil (Butter flavor adds more taste)
 Can bisquits

Ingredients vanilla flavoring
 powder sugar
 cinnamon
 Cooking Pot

Equipment Hot dog fork
 Ziplock bag (paper lunch bags works great too)

Instructions Put cooking oil in pan & begin heating it. Put powder sugar and about 2
 tablespoons cinnamon into ziploc bag and shake. (add cinnamon to your taste
). Set this bag aside until your donut is cooked. Open bisquits and make a
 hole in each one. Dip each bisquit into a bowl of vanilla flavoring. Then drop
 bisquit into hot oil carefully! (oil will pop up so be careful) Using long fork
 turn donut over so each side cooks evenly. Don't overcook. When donut is
 cooked take out of oil and drop in sugar/cinnamon mixture. Shake donut
 well. Take out and place on a paper towel to cool. Eat when ready.

Comment Easy to make and everyone loves them. Cinnamon is optional. May wish to
 just use sugar. Be creative!

Title Coca-cola chicken
 Skinless Boneless Chicken Breasts

Ingredients Can of Coca-Cola
 Bottle of Catsup
 Dutch Oven

Equipment Charcoal or other means of heating oven
 Wood Spoon
 Alluminum Foil (To line oven)

Instructions After heating charcoal, line oven and add catsup and pop. Stir These to form
 a sauce. Add Chicken, cover, and let sit. Stir Every half hour.

Comment This Recipe is sure to be a camping hit. It sure was in my troop!

Title	Breakfast Tacos
Ingredients	1 dozen eggs 1 lb Jimmy Dean sausage Package of flour tottillas
Equipment	Large frying pan Spatula serving spoon something to scramble eggs in
Instructions	Cook sausage in frying pan, breaking into hamburger size pieces. Drain off excess fat, leave sausage in pan. Crack eggs into bowl and beat. Add eggs to sausage in pan, and cook, stirring often. When done, spoon onto tortilla shells and enjoy. This is enough for 6 boys to have two each.
Comment	When I was a SM in San Antonio, TX this was a favorite on campouts. At least one patrol on each campout fixed them for breakfast. Minimum equipment and almost no cleanup.

Title Beef Potatos &Gravy

Ingredients Instant Potatos, Dried Beef, Package gravy mix, Butter Buds

Equipment Pot to Boil water

One box instant potatos, two pkgs instant gravy mix, one small butter buds,put all ingredients in plastic bag for ease of transportation on trail. Two

Instructions small jars of dried beef. Boil water

Place ingredients into each crew members bowl. Add water & stir.

You have Beef Gravy & mashed potatos on the trail.

Comment Passed along to me by John Vincent