

# Aspen Breakfast

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
a Breakfast	Aspen Breakfast	8	Tim Shannon
<b>Ingredients</b>	<b>Qty.</b> <b>Measure</b>	<b>Equipment</b>	
Eggs	16    each	Dutch Oven	
Muffin, English	8    each	#10 Can	
Canadian Bacon	16    slice	Griddle	
Pepper, Bell	1    each	Warming Oven	
Onion	1    each		
Cheese, Cheddar, Grated	2    cup	<b>Nationality</b>	
Salsa, medium	1    jar		
Salsa, mild	1    jar		
Butter	1    as needed		
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Peel and chop onion.</li> <li>2. Remove seeds from Bell Pepper and chop.</li> <li>3. Break eggs into #10 can, lightly salt and pepper. Scramble well. Add cheese</li> <li>4. Slice English Muffins.</li> <li>5. Melt butter on griddle and lightly toast muffins. Place in warming oven.</li> <li>6. In Dutch oven, melt 2-3 tsp butter.</li> <li>7. Add Canadian bacon and cook well. Do not burn, turn often.</li> <li>8. When done place in warming oven w/muffins.</li> <li>9. Add onions and peppers to bacon grease/butter and cook until onions are clear.</li>   <li>10. Add egg &amp; cheese mixture to onions and peppers and scramble stirring constantly.</li> <li>11. Assemble Aspen Breakfast, two per Scout.</li> <li>12. Place bacon on top of muffin half, add generous mound of egg mixture.</li> <li>13. Eat as is or add salsa to taste.</li> </ol>			



# Bacon

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
a Breakfast	Breakfast Bacon	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Bacon, Pork, strips	2	lbs	Dutch Oven
Oil, vegetable	2	tbsp	#10 Can Aluminum Foil
			<b>Nationality</b>
<b>Instructions</b>			
1. Heat Dutch Oven			
2. Cover bottom of Dutch Oven w/ 2 tbsp oil			
3. Cover hot oil with bacon			
4. Fry bacon turning often to avoid burning			
5. Scrape the bottom of the Dutch Oven to make clean-up easier			
6. Line a 10 can with stub roll to absorb grease.			
7. Place well done bacon in can and cover with aluminum foil to retain heat.			
8. Repeat steps 4 - 7 until all bacon is cooked			
9. Serve hot!			
10. Clean Dutch Oven while hot!			

## Bacon and Cheese Omlet

RecipeType	Description	Servings	RecipeSource
a Breakfast	Bacon and Cheese Omlet	8	Wildcat Patrol
<b>Ingredients</b>		<b>Qty.</b>	<b>Measure</b>
Bacon, Pork, strips		1	lbs
Eggs		18	each
Cheese, Cheddar, Grated		1	bag
Oil, vegetable		2	tbsp
Butter		1	as needed
			<b>Equipment</b>
			Dutch Oven
			Warming Oven
			#10 Can
			<b>Nationality</b>
<b>Instructions</b>			
1. Place Dutch Oven and Warming Oven next to Charcoal Stove while charcoal is getting ready.			
2. Place 2 tbsp oil in bottom of dutch oven.			
3. Cook 1 pound of bacon until well done.			
4. Place cooked bacon in #10 can lined with paper towel.			
5. Break eggs into another #10 can and whisk well. Salt and Pepper to taste.			
6. DRAIN EXCESS GREASE FROM DUTCH OVEN.			
7. Add butter to bottom of hot Dutch Oven to cover the bottom the oven.			
8. Pour in enough egg mixture to cover the bottom of the oven.			
9. When the egg starts to set up, add the bacon and cheese to one half and fold the other half over the first half pressing the edges together.			
10. Flip to cook both sides.			
11. Place in warming oven and repeat steps 7 - 11 until done.			

## Bacon Bagel Pizza

RecipeType	Description	Servings	RecipeSource
a Breakfast	Bacon Bagel Pizza 3/Scout	8	Internet
<b>Ingredients</b>			
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Bagels, plain	12	each	Dutch Oven
Ragu Pizza Quick Snack Sauc	21	oz	#10 Can
Cheese, Cheddar, Grated	4	cup	Warming Oven
Bacon, Pork, strips	1	lbs	
<b>Nationality</b>			
 <b>Instructions</b>			
1. In Dutch Oven, cook bacon, drain and place in #10 can lined with paper towel.			
2. KP Dutch Oven.			
3. Preheat Dutch Oven to 400 degrees (19 coals on top and 10 on bottom)			
4. Slice bagels in half.			
5. Evenly top halves with sauce, bacon and cheese.			
6. Place in Dutch Oven and bake 10 minutes or until cheese is melted.			
7. Place in Warming Oven and repeat steps 4, 5 & 6 until all pizzas are done.			

# Biscuits

RecipeType	Description	Servings	RecipeSource
a Breakfast	Biscuits 2/Scout	8	Troop 204
Ingredients	Qty.	Measure	Equipment
Biscuits, Grands, canned	2	can	Dutch Oven Dutch Oven
 <b>Nationality</b>  			
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Open biscuit can and evenly place biscuits on metal plate that will fit in Dutch oven. You can make a plate from aluminum foil.</li> <li>2. Place 3 small pebbles in bottom of Dutch oven to hold the plate of biscuits off the bottom.</li> <li>3. Cover with lid.</li>   <li>4. Bake 20-25 minutes at 375 degrees or until golden brown. Use 18 coals on top and 9 on bottom.</li> <li>5. If second Dutch oven is not available, place first batch of biscuits in #10 can, cover with aluminum foil and place near fire to stay warm.</li> </ol>			

# Blueberry Muffins

RecipeType	Description	Servings	RecipeSource
a Breakfast	Blueberry Muffins	8	Wood Badge Course 92-33
<b>Ingredients</b>			
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Paper Muffin Cups	1	package	Dutch Oven
Blueberries, fresh or frozen	1	cup	#10 Can
Eggs	1	each	
Bisquick	1.75	cup	
Milk	0.75	cup	
Sugar, granulated	0.33	cup	<b>Nationality</b>
Butter	1	tblsp	
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Pre-warm Dutch oven.</li> <li>2. Place paper muffin cups in Dutch oven.</li> <li>3. In #10 can, put in bisquick, stir in 1 beaten egg, 3/4 cup milk, 1/3 cup sugar and 1 tblsp. melted butter.</li> <li>4. Stir well.</li> <li>5. Stir blueberries into batter.</li> <li>7. Put lid on Dutch oven and bake about 20 - 30 minutes at 350 degrees. (17 coals on top and 7 on bottom)</li> <li>8. Muffins are done when a straw or toothpick inserted in the center of the muffin comes out clean.</li> </ol>			











## Cinnamon Rolls, Instant

RecipeType	Description	Servings	RecipeSource
a Breakfast	Cinnamon Rolls, Canned with icing	8	Troop 204
<b>Ingredients</b>			
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Cinnamon Rolls	2	Cans	Dutch Oven
Shortening	1	item	Warming Oven
			Aluminum Foil
<b>Nationality</b>			
 <b>Instructions</b>			
1. Preheat Dutch Oven and Warming Oven			
2. Make pie plate from aluminum foil and grease with shortening.			
3. Place Cinnamon Rolls on greased alum foil and place in Dutch Oven supported by several small stones.			
4. Put 6-9 coals on an alum foil grnd sheet.			
5. Place Dutch oven over coals.			
6. Put 12-15 coals on top of Dutch Oven			
7. Bake 14-18 min. or until golden brown.			
8. Spread hot rolls with icing.			
9. Serve warm!			

# Freedom Toast

RecipeType	Description		Servings	RecipeSource
a Breakfast	Freedom Toast (formerly French Toas		8	Troop 204
Ingredients	Qty.	Measure	Equipment	
Eggs	6	each	Griddle	
Milk	1.5	cup	Warming Oven	
Vanilla Extract	1	tsp	#10 Can	
Butter	1	as needed	Aluminum Foil	
Syrup, Maple, regular	1	bottle	<b>Nationality</b>	
Syrup, Maple, Sugar Free	1	bottle		
Sugar, Powdered	0.5	cup		
Bread, white, loaf, sliced	20	slice		
 <b>Instructions</b>				
<ol style="list-style-type: none"> <li>1. Mix eggs, milk and vanilla extract in a #10 can.</li> <li>2. Choose your cooking spot and level the griddle with supports 1 1/2 - 2 inches off the ground.</li> <li>3. Remove griddle to charcoal stove and preheat.</li> <li>4. Line cooking area with aluminum foil.</li>   <li>5. Evenly spread out hot coals on aluminum foil and place griddle over them.</li> <li>6. Griddle is ready when a few drops of water will "dance" on the it.</li> <li>7. Melt 3 tbsp butter on the griddle and spread with spatula.</li> <li>8. Dip bread in egg mixture.</li>   <li>9. Cook. Once you have 8 slices on your griddle, go back and slightly move each slice to make sure doesn't stick. Turn once when golden. When both sides are golden, remove to warming oven.</li> <li>10. Heat syrup.</li> <li>11. Serve with either syrup or powderd sugar</li> </ol>				



## Len's Lazy Breakfast

RecipeType	Description	Servings	RecipeSource
a Breakfast	Len's Lazy Breakfast	8	2002 Winter Games Dutch
<b>Ingredients</b>			
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Bacon, Pork, strips	1	lbs	Dutch Oven
Sausage, Ground	1	lbs	#10 Can
Onions, medium	1	each	
Eggs	12	each	
Potatoes, Hash Browns, Froze	3	lbs	
Pepper, Bell	1	each	<b>Nationality</b>
Green Onions	3	each	
Cheese, Colby-Jack, grated	0.5	lbs	
Salsa, medium	1	bottle	
Chili Peppers, large can	2	can	
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Preheat Dutch oven with 8 coals under and 16 coals on top.</li> <li>2. Cut bacon strips into quarters and cook in Dutch oven until crisp.</li> <li>3. Peel and slice onion, remove seeds and dice green peppers and chili peppers. Dice green onions.</li>   <li>4. Break up the sausage into oven. Add sliced onion and cook until sausage is done.</li> <li>5. Break eggs and scramble into #10 can.</li> <li>6. Pour the eggs over the meat and onion mixture.</li> <li>7. Cook, stirring frequently, until eggs are set.</li>   <li>8. Add hash browns, green onions, diced chilies and pepper. Stir to mix well</li> <li>9. Cover and cook for 30 min. or until the potatoes are heated through.</li> <li>10. Sprinkle cheese on top, cover and cook until cheese is melted.</li> <li>11. Serve with Salsa.</li> </ol>			



# One Pot Breakfast

RecipeType	Description		Servings	RecipeSource
a Breakfast	One Pot Breakfast		8	Troop 204
<b>Ingredients</b>				
	Qty.	Measure	Equipment	
Sausage, Ground	2	lbs	Dutch Oven	
Oil, vegetable	2	tbsp	#10 Can	
Eggs	16	each		
Cheese, Cheddar, Grated	6	oz		
Biscuits, Grands, canned	1	can		
Potatoes	1	package	<b>Nationality</b>	
<b>Instructions</b>				
<ol style="list-style-type: none"> <li>1. Put Dutch Oven on level coals.</li> <li>2. Add cooking oil to cover bottom.</li> <li>3. Brown sausage.</li> <li>4. Add hash browns and cook until almost done.</li> <li>5. DRAIN EXCESS GREASE, leaving enough to cook eggs.</li> <li>7. Add eggs to Dutch Oven and scramble until almost done.</li> <li>8. Spread grated cheese evenly over the top of the eggs.</li> <li>9. Place canned biscuits evenly on top of the cheese.</li> <li>10. Put lid on Dutch Oven and put coals on top only, no bottom heat.</li> <li>11. When Biscuits are golden brown remove from heat (approx. 20 min.)</li> <li>12. Serve Hot, one biscuit and everything under it for each Scout.</li> </ol>				





## Rio Verde Breakfast Special

RecipeType	Description		Servings	RecipeSource
a Breakfast	Rio Verde Breakfast Special		8	Troop 204
Ingredients	Qty.	Measure	Equipment	
Eggs	8	each	#10 Can	
Milk	0.33	cup	Dutch Oven	
Butter	2	tbsp		
Cheese, Monterey Jack, Cube	0.67	cup		
Green Chilies	0.67	cup		
Corn Tortillas	8	each	<b>Nationality</b>	
Sour Cream	0.5	cup	Tex-Mex	
Avocado, ripe	1	each		
Salt	0.25	tsp		
<b>Instructions</b>				
<ol style="list-style-type: none"> <li>1. Cut cheese into cubes.</li> <li>2. Remove seeds from green chiles and dice to yield 2/3 cup.</li> <li>3. Peel and slice avocado.</li> <li>4. In a #10 can, combine eggs, milk and 1/4 tsp. salt and mix well.</li> <li>5. Melt butter in hot Dutch oven.</li> <li>6. Add egg mixture to skillet and cook over medium heat stirring gently.</li> <li>7. When eggs are almost set, add cheese and chopped chilis. Cook until firm or desired consistency.</li> <li>8. Fill each tortilla with egg mixture and fold.</li> <li>9. Top with sour cream</li> <li>10. Garnish with sliced avocado.</li> </ol>				



# Scrambled Eggs

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
a Breakfast	Scrambled	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Eggs	16	each	Dutch Oven
Butter	1	as needed	#10 Can
<b>Nationality</b>			
 <b>Instructions</b>			
<ol style="list-style-type: none"><li>1. In a #10 can, break the eggs and scramble well.</li><li>2. Add salt and pepper to taste. Rember that you can always add more salt and pepper. You cannot remove salt and pepper if you get to much.</li><li>3. Place Dutch oven over coals to get medium hot.</li><li>4. Melt 3 or 4 tablespoons of butter in the bottom of the pot. (You can use leftover bacon or sausage grease)</li><li>5. Pour well beaten eggs into hot butter and stir continuously with a spatula.</li><li>6. Scrape the bottom of the Dutch oven firmly with the spatula while stirring. This will make clean-up much easier.</li><li>7. Remove from heat before totally done and serve from Dutch Oven to keep hot.</li></ol>			







# Syrup, Maple

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
a Breakfast	Regular Maple Syrup	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Syrup, Maple, regular	1	bottle	#10 Can
<b>Nationality</b>			
<b>Instructions</b>			
1. Fill a #10 tin can with warm water to the half way point.			
2. While preparing breakfast, set the bottle(s) of syrup in the warm water.			
3. Serve warm			



## Toads in the hole

RecipeType	Description	Servings	RecipeSource
a Breakfast	Toads in the Hole w/syrup	8	Troop 204
Ingredients	Qty.	Measure	Equipment
Bread, white, loaf, sliced	16	slice	Griddle
Eggs	16	each	#10 Can
Butter	1	item	Warming Oven
 <b>Nationality</b>  			
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Place Warming Oven and griddle next to fire/coals to warm</li> <li>2. Prepare bed for coals and supports for level griddle.</li> <li>3. Spread out one charcoal can on prepared bed and place griddle on top</li> <li>4. Cut out circles in the center your bread</li>   <li>5. Melt butter evenly on griddle and place bread on griddle.</li> <li>6. Break one egg into the hole in the center of each slice of bread.</li> <li>7. Grill until the bottom of the bread is golden brown.</li> <li>8. Flip the toad in the holes over.</li>   <li>9. Grill until the bottom is golden brown and the egg is firm.</li> <li>10. Place in the warming oven and repeat steps 5-10 until complete.</li> <li>11. Serve with warm Maple Syrup</li> </ol>			

## Sandwiches w/cold cuts

RecipeType	Description	Servings	RecipeSource
b Lunch	Sandwich, cold cuts, lettuce, tomatoe,	8	Troop 204
Ingredients	Qty.	Measure	Equipment
Bread, Wonder, loaf, sliced	16	slice	
Bread, white, loaf, sliced	16	slice	
Turkey, luncheon, sliced	1	package	
Ham, luncheon, sliced	2	package	
Cheese, American, sliced	16	slice	
Lettuce	1	head	<b>Nationality</b>
Tomatoes	1	each	
<b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Wash lettuce and tomatoes.</li> <li>2. Tear off desired quantity of lettuce</li> <li>3. Slice tomato</li> <li>4. Lay out all sandwich ingredients.</li> <li>5. Each Scout makes two sandwiches for himself</li> </ol>			

# Ultimate Hot Dogs

RecipeType	Description		Servings	RecipeSource
b Lunch	Hot Dogs with Everything, 2/Scout		8	Troop 204
Ingredients	Qty.	Measure	Equipment	
Hot Dogs	16	each	Grill	
Buns, Hot Dog, 12	2	bag	Warming Oven	
Chili, Canned	1	can	#10 Can	
Onion	1	each		
Hot Dog Relish	1	jar		
Cheese, American, sliced	16	slice	<b>Nationality</b>	
Salsa, medium	1	jar		
<b>Instructions</b>				
<ol style="list-style-type: none"> <li>1. Heat chili in #10 can. Stir often to avoid burning.</li> <li>2. Spread out hot coals on aluminum foil and place grill 3" - 4" over it.</li> <li>3. Cook Hot Dogs, turning often to avoid burning.</li> <li>4. Toast Buns on Grill.</li> <li>5. Place cheese around hot dog and place in bun.</li> <li>6. Place assembled hot dog in warming oven.</li> <li>7. Repeat 3, 4, 5 &amp; 6 until all hot dogs are done.</li> <li>8. Have onion chopped while hot dogs are cooking.</li>   <li>9. Serve hot dogs with choices of chili, onions, Hot Dog Relish, Salsa, mustard, catsup, etc.</li> <li>10. No more boring hot dogs!</li> </ol>				

# 1000 Island Dressing

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
c Lunch / Dinner	1000 Island Dressing	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Dressing, 1000 Island	1	bottle	
			<b>Nationality</b>
<b>Instructions</b>			







## Campfire Hot Dogs

RecipeType	Description		Servings	RecipeSource
c Lunch / Dinner	Campfire Hot Dogs 2/Scout		8	Internet
Ingredients	Qty.	Measure	Equipment	
Hot Dogs	16	each	#10 Can	
Buns, Hot Dog	16	each	Dutch Oven	
Ground Beef	1	lbs		
Ragu, OWS Pasta Sauce - Tra	4	cup		
Baked Beans, canned, 1 lb.	2	can		
Cheese, Cheddar, Grated	1	package	Nationality	
<p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. In a #10 can, bring hot dogs to a boil for 3 - 5 minutes.</li> <li>2. In Dutch Oven, brown ground beef, salt and pepper to taste.</li> <li>3. DRAIN EXCESS GREASE!</li> <li>4. Stir in pasta sauce and beans and bring to a boil.</li>   <li>5. Reduce heat and simmer, stirring occasionally for 5 minutes.</li> <li>6. Place hot dogs in buns and top with a generous amount of sauce mixture.</li> <li>7. Eat with knife and fork.</li> </ol>				

## Cheddar Cheesesteak Sandwiches

RecipeType	Description	Servings	RecipeSource
c Lunch / Dinner	Cheddar Cheesesteak Sandwiches	8	Internet
Ingredients	Qty.	Measure	Equipment
Philly sandwich steaks, frozen	2	package	Dutch Oven
Butter	4	tbsp	#10 Can
Onion	2	each	
Ragu Double Cheddar Sauce	2	lbs	
Hero Sandwich Rolls	8	each	
			Nationality
<p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. Remove both ends and outer layer from onions. Thinly slice onions.</li> <li>2. In a Dutch oven, melt butter and cook onions 4 minutes or until tender, stirring occasionally.</li> <li>3. Remove onions and place in a #10 can.</li>   <li>4. In the same Dutch oven, cook the steaks 2 minutes or until done.</li> <li>5. Meantime, in another #10 can, heat sauce.</li> <li>6. To serve arrange steaks and onions on rolls, then top with hot cheese sauce.</li> </ol>			

# Cheese Burger

RecipeType	Description		Servings	RecipeSource
c Lunch / Dinner	Cheese Burger, 2/Scout		8	Troop 204
Ingredients	Qty.	Measure	Equipment	
Ground Beef	4	lbs	Grill	
Buns, Hamburger, 8	2	package	Warming Oven	
Cheese, American, sliced	16	slice		
Lettuce	1	head		
Tomatoes	1	each		
Onion	1	each	Nationality	
<p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. Prepare fire/charcoal. When coals are ready, place grill over them.</li> <li>2. Hamburger should be prepared into 4 oz. patties. Lightly season with salt &amp; pepper. For the daring you can add additional seasoning with Tabasco Sauce or Worcestershire.</li>   <li>3. Place the patties on the grill. Turn regularly to avoid burning. Cook at least 5 minutes per side.</li> <li>4. When you estimate you only have 2 or 3 minutes left, place one slice of cheese on each patty.</li> <li>5. Do NOT turn after this point.</li>   <li>6. When the cheese melts place each patty in a bun and place in your warming oven.</li> <li>7. Serve hot, with mustard, catsup, mayonaise, pickles, salsa and etc.</li> </ol>				

# Chili

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
c Lunch / Dinner	Chili	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b> <b>Measure</b>	<b>Equipment</b>	
Oil, vegetable	2    tbsp	Dutch Oven	
Onion	2    each	#10 Can	
Ground Beef	2.5    lbs		
Kidney Beans, 6 oz can	2    can		
Tomato Paste, 8 oz can	2    can		
Tomatoes, 16 oz can	2    can	<b>Nationality</b>	
Hormel Chili Package	2    package		
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Remove ends and outer layer from onions and dice into small pieces.</li> <li>2. Put oil into Dutch oven and place over coals to heat.</li> <li>3. Put onions in Dutch oven, stir and cook until clear.</li> <li>4. Add ground beef to onions, stir and cook until brown throughout.</li>   <li>5. DRAIN ALL GREASE! Put beef/onion mixture in #10 can.</li> <li>6. Add beans to the Dutch oven. Add the canned tomatoes and tomato paste. Heat over low coals.</li> <li>7. Add beef and onions to the beans.</li> <li>8. Add the chili mix and stir thoroughly.</li>   <li>9. Allow this to simmer for 30-45 min. If coals are too hot, this will burn easily. It should simmer. Do not reduce the time. Stir BOTTOM occasionally.</li> </ol> <p>Serving Suggestion: Serve with crackers or bread, a salad, and a dessert.</p>			





# Festive Tacos

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
c Lunch / Dinner	Festive Tacos 3/Scout	8	Internet
<b>Ingredients</b>	<b>Qty.</b> <b>Measure</b>	<b>Equipment</b>	
Ground Beef	2.25    lbs	Dutch Oven	
Spice, Chili Powder	3    tbsp		
Cumin, ground	2    tsp		
Ragu Chunky Gardenstyle Pas	3    cup		
Taco Shells	24    each		
Lettuce, shredded	4    cup	<b>Nationality</b>	
Cheese, Cheddar, Grated	5    cup	Mexican	
Onion	1    each		
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. In a Dutch oven, brown ground beef with chili powder and cumin.</li> <li>2. DRAIN EXCESS GREASE!</li> <li>3. Stir in Ragu Pasta Sauce; stir and cook for at least 5 minutes.</li> <li>4. While this is being done, shred lettuce and peel and chop onion.</li>   <li>5. Serve buffet style meat sauce, lettuce, grated cheese and chopped onion.</li> </ol>			

# French Dressing

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
c Lunch / Dinner	French Dressing	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Dressing, French	1	bottle	
			<b>Nationality</b>
<b>Instructions</b>			

# Hot Dog Relish

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
c Lunch / Dinner	Hot Dog Relish	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Hot Dog Relish	1	jar	
<b>Nationality</b>			
<b>Instructions</b>			

# Italian Dressing

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
c Lunch / Dinner	Italian Dressing	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Dressing, Italian	1	bottle	
			<b>Nationality</b>
<b>Instructions</b>			

## Meatball Hero Sandwiches

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
c Lunch / Dinner	Meatball Hero Sandwiches	8	Internet
<b>Ingredients</b>	<b>Qty.</b> <b>Measure</b>	<b>Equipment</b>	
Ground Beef	2    lbs	#10 Can	
Eggs	2    each	Dutch Oven	
Ragu Chunky Gardenstyle Pas	52   oz		
Italian Rolls, 6"	8    each		
Cheese, Mozzarella, shredded	8    oz		
Italian seasoned dry bread cru	1    cup	<b>Nationality</b>	
		Italian	
 <b>Instructions</b>			
1. In #10 can, combine ground beef, egg and bread crumbs; shape into 24 meatballs.			
2. In Dutch Oven, bring (2) 26 oz. jars of pasta sauce to a boil over medium heat.			
3. Gently stir in meatballs.			
4. Place lid on Dutch Oven and simmer for 20 min. or until meatballs are done. STIR OCCASIONALLY.			
5. Serve meatballs and sauce in rolls, topped with cheese.			

## One Pot Meal, Spanish

RecipeType	Description	Servings	RecipeSource
c Lunch / Dinner	One Pot Meal with Spanish Rice	8	Troop 204
Ingredients	Qty.	Measure	Equipment
Ground Beef	3	lbs	Dutch Oven
Onion	3	each	
Pepper, Bell	3	each	
Soup, Tomato Canned	2	can	
Rice, Spanish, Precooked	3	cup	
Oil, vegetable	4	tbsp	<b>Nationality</b>
<b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Chop onions and bell pepper.</li> <li>2. Heat oil in Dutch Oven, add onions and bell pepper and cook until the onions become transparent.</li> <li>3. Add Ground Beef and cook until well done (no pink).</li> <li>4. Add cans of undiluted tomato soup and stir in well.</li>   <li>5. Salt and Pepper to taste.</li> <li>6. Add precooked Spanish Rice.</li> <li>7. Continue cooking until all ingredients are hot.</li> <li>8. Keep stirring to avoid burning and/or sticking.</li> <li>9. Serve hot and enjoy.</li> </ol>			

# Pickles, Hamburger

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
c Lunch / Dinner	Hamburger Dill Chips	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Pickles, Hamburger Dill Chip	1	jar	
<b>Nationality</b>			
<b>Instructions</b>			

# Pork n Beans

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
c Lunch / Dinner	Pork n Beans	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Pork n Beans	2	can	
			<b>Nationality</b>
<b>Instructions</b>			



# Ranch Dressing

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
c Lunch / Dinner	Ranch Dressing	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Dressing, Ranch	1	bottle	
<b>Nationality</b>			
<b>Instructions</b>			

## Sandwich, Grilled Ham & Swiss

RecipeType	Description	Servings	RecipeSource
c Lunch / Dinner	Hot Ham & Swiss Cheese Sandwiche	8	Troop 204
<b>Ingredients</b>		<b>Qty.</b>	<b>Measure</b>
Bread, Wonder, loaf, sliced		16	slice
Bread, wheat, loaf, sliced		16	slice
Ham, luncheon, sliced		32	slice
Cheese, Swiss, Sliced		16	slice
Butter		1	as needed
			<b>Equipment</b>
			Griddle
			Warming Oven
			Aluminum Foil
			<b>Nationality</b>
<b>Instructions</b>			
1. Line Warming Oven with Aluminum Foil to ease cleanup			
2. Preheat Warming Oven and Griddle			
3. Prepare Griddle site with aluminum foil and leveling blocks			
4. Butter one side of bread slices			
5. Place 2 slices of ham on the unbutter side of the bread			
6. Place 1 slice of cheese on the ham			
7. Top with another slice of bread, buttered side up			
8. Repeat until all sandwiches are assembled			
9. Spread Charcoal out on aluminum foil and put griddle in place			
10. Butter hot griddle			
11. Place sandwiches on griddle until bottom is golden brown			
12. Flip and grill other side until golden brown and cheese is melted			
13. Remove to warming oven			
14. Repeat 10-13 until finished			

## Sloppy Jacks w/Cheese

RecipeType	Description	Servings	RecipeSource
c Lunch / Dinner	Sloppy Jacks w/Cheese 2/Scout	8	Troop 204
Ingredients	Qty.	Measure	Equipment
Ground Beef	2.5	lbs	Dutch Oven
Manwich Sauce	1	can	
Tomato Sauce, Canned	1	can	
Tomato Paste, 8 oz can	1	can	
Buns, Hamburger, 8	2	package	
Cheese, American, sliced	16	slice	<b>Nationality</b>
<b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Sprinkle ground beef in a Dutch oven. Cook until brown, stirring to prevent sticking.</li> <li>2. DRAIN OFF GREASE!</li> <li>3. Open cans of Manwich Sauce, tomato sauce and tomato paste. Dump in Dutch oven.</li> <li>4. Stir to mix with ground beef.</li>   <li>5. Simmer over low fire until hot throughout. Stir often.</li> <li>6. Heat hamburger buns if desired.</li> <li>7. Put buns and Dutch oven on table.</li> <li>8. Ladle sloppy jacks on buns and enjoy.</li> </ol>			

# Taco Soup

RecipeType	Description	Servings	RecipeSource
c Lunch / Dinner	Taco Soup	8	2002 Winter Games Dutch
<b>Ingredients</b>			
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Ground Beef	1	lbs	Dutch Oven
Onion	1	each	
Taco Seasoning Mix	1	package	
Corn, canned	16	oz	
Kidney Beans, Canned	28	oz	
Tomatoes, 16 oz can	2	can	<b>Nationality</b>
Corn Chips	1	bag	Mexican
Cheese, Cheddar, Grated	1	bag	
Tomato Sauce, Canned	8	oz	
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Peel and dice onion.</li> <li>2. In a Dutch Oven, brown meat.</li> <li>3. Add onion and cook until translucent.</li> <li>4. Stir in seasoning mix.</li> <li>5. Add corn with juice, kidney beans, tomatoes and tomato sauce.</li> <li>7. Simmer using bottom heat for about 30 minutes or until flavors are blended and soup is hot.</li> <li>8. Add water if needed.</li> <li>9. Serve with corn chips and grated cheese.</li> </ol>			

## 1-2-3 Chicken Cacciatore

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
d Dinner	1-2-3 Chicken Cacciatore	8	Internet
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Olive Oil	4	tbsp	Dutch Oven
Chicken, Breast	2	lbs	
Chicken, legs	1	lbs	
Ragu Chunky Gardenstyle Pas	26	oz.	
			<b>Nationality</b>
			Italian
<b>Instructions</b>			
1. In Dutch Oven heat olive over medium heat and brown chicken on all sides.			
2. Salt and pepper chicken to taste while browning.			
3. Stir in pasta sauce and bring to a boil.			
4. Reduce heat and simmer covered for 45 minutes or until the chicken is thoroughly cooked.			



# Basic Corn Bread

RecipeType	Description	Servings	RecipeSource
d Dinner	Basic Corn Bread	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b> <b>Measure</b>	<b>Equipment</b>	
Corn meal	2    cup	Dutch Oven	
Baking Powder	4    tbsp	Aluminum Foil	
Eggs	2    each	#10 Can	
Milk	1.25    cup		
Salt	1    tsp		
Oil, vegetable	2    tbsp	<b>Nationality</b>	
Flour, all purpose	4    tbsp		
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Preheat approximately 25 charcoal briquettes.</li> <li>2. Line a Dutch oven with aluminum foil.</li> <li>3. Mix the corn meal, baking powder, salt, &amp; flour in #10 can.</li> <li>4. Add milk and mix thoroughly.</li> <li>5. Pour oil into the bottom of the Dutch oven.</li> <li>6. Pour the corn bread mixture into the Dutch oven.</li> <li>7. Allow to cook for 20-30 minutes with 16 coals on top and 9 coals on bottom.</li> </ol>			

# Beef Burritos

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
d Dinner	Beef Burritos	8	Internet
<b>Ingredients</b>	<b>Qty.</b> <b>Measure</b>	<b>Equipment</b>	
Ground Beef	1    lbs	Dutch Oven	
Spice, Chili Powder	3    tsp		
Ragu Chunky Gardenstyle Pas	26    oz		
Rice, uncooked, instant	0.75    cup		
Flour Tortilla(s), 10"	8    each		
Cheese, Moaazrella, shredded	2    cup	<b>Nationality</b>	
		Mexican	
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. In a Dutch oven, brown ground beef over medium-high heat.</li> <li>2. DRAIN EXCESS GREASE!</li> <li>3. Stir in chili powder and cook, striing occasionally, 1 minute.</li> <li>4. Stir in pasta sauce and bring to a boil.</li>   <li>5. Stir in uncooked rice. Lower heat and simmer covered for 5 minutes or until rice is tender. (10 coals on top and 5 on bottom)</li> <li>6. To serve, top each tortilla with 1 cup ground beef mixture and 1/4 cup cheese.</li> <li>7. Roll up and serve.</li> </ol>			
<p>NOTE: Consider the quantities and the appetites of your patrol carefully on this recipe. You may have to increase the quantities if you have big eaters.</p>			

# Beef Potato Bake

RecipeType	Description		Servings	RecipeSource
d Dinner	Beef Potato Bake		8	Lodge Cast Iron Cooking
Ingredients	Qty.	Measure	Equipment	
Ground Beef	2	lbs	Dutch Oven	
Potatoes, large	4	each	#10 Can	
Onion, diced	1	cup		
Celery	2	stalk		
Garlic, chopped	2	tbsp		
Sage	2	tbsp		<b>Nationality</b>
Eggs	1	each		
Salt	2	tbsp		
Pepper	1	tbsp		
Italian seasoned dry bread cru	0.5	cup		
Flour, all purpose	1	cup		
Grape Jelly	1	cup		
Catsup	3	cup		
Water	0.5	cup		
 <b>Instructions</b>				
1. peel and dice potatoes in 1/2" cubes, peel and dice onions, dice celery.				
2. In #10 can, combine ground beef, onions, celery, garlic, sage, egg, salt, pepper and bread crumbs.				
3. Blend thoroughly and form into 2" meatballs. Coat each with flour.				
4. Place the meatballs in Dutch oven and bake 20-25 min. or until meatballs are partially cooked.				
5. While meatballs are cooking, combine jelly, ketchup and water in #10 can. Set aside.				
6. When meatballs are cooked, POUR OFF EXCESS FAT.				
7. Top the meatballs with catsup mixture.				
8. Place potatoes in oven around the meatballs.				
9. Cover and bake 45 minutes or until potatoes are tender.				

# Beef Stroganoff

RecipeType	Description		Servings	RecipeSource
d Dinner	Beef Stroganoff w/ Roasted Garlic Sa		8	Internet
<b>Ingredients</b>				
	Qty.	Measure	Equipment	
Butter	2	stick	Dutch Oven	
Mushrooms, sliced	1.5	cup	#10 Can	
Onion, diced	1	cup	#10 Can	
Sirloin Steak	2	lbs		
Ragu Roast Garlic Parmesan S	2	lbs		
Sour Cream	0.5	cup	<b>Nationality</b>	
Sauce, Worcestershire	5	tbsp	Russian	
Pasta, noodles	2	lbs		
Oil, vegetable	2	tbsp		
Salt	2	tsp		
 <b>Instructions</b>				
<ol style="list-style-type: none"> <li>1. In Dutch Oven over medium heat, melt butter and cook mushrooms and onion stirring occasionally until onion is tender.</li> <li>2. Cut beef into thin strips.</li> <li>3. Stir in beef and cook for 4 or 5 minutes until beef is tender.</li>   <li>4. Meanwhile, in #10 can, blend Sauce, sour cream and Worcestershire Sauce; stir into Dutch Oven.</li> <li>5. Simmer uncovered, stirring occasionally, 10 minutes or until sauce is heated through.</li>   <li>6. While that is cooking, bring water to boil in a #10 can and add oil, salt and pasta. Return to boil for 4 - 5 minutes, remove from heat and drain.</li> <li>7. Serve Stroganoff over noodles.</li> </ol>				

## Beefy Mac & Double Cheddar

RecipeType	Description	Servings	RecipeSource
d Dinner	Beefy Mac & Double Cheddar	8	Internet
Ingredients	Qty.	Measure	Equipment
Ground Beef	1	lbs	Dutch Oven
Macaroni	4	cup	#10 Can
Ragu Double Cheddar Sauce	2	lbs	
Water	7	cup	
<b>Nationality</b>			
<p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. In a Dutch Oven, brown ground beef. DRAIN OFF EXCESS GREASE! Place browned ground beef temporarily in a #10 can.</li> <li>2. In the same Dutch Oven, bring 7 cups of water to a boil.</li> <li>3. Stir in uncooked macaroni and cook 6 min. or until tender.</li>   <li>4. Do Not Drain macaroni. Return cooked ground beef to Dutch oven and stir.</li> <li>5. Stir in Double Cheddar Sauce, heat through.</li> <li>6. Season, if desired, with salt and black pepper.</li> </ol>			

## Buffalo Chicken Pizza

RecipeType	Description	Servings	RecipeSource
d Dinner	Buffalo Chicken Pizza	8	Internet
<b>Ingredients</b>			
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Pizza Dough, refrigerated, can	2	can	Dutch Oven
Ragu Pizza Quick Snack Sauc	1.5	cup	Dutch Oven
Chicken, diced, cooked	4	cup	#10 Can
Celery	1	cup	
Texas Pete Pepper Sauce	4	tsp	
Cheese, blue, crumbled	1	cup	<b>Nationality</b>
Shortening	1	as needed	
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Grease two Dutch ovens with shortening.</li> <li>2. Spread one can of Pizza Dough evenly to the edges, in each Dutch oven.</li> <li>3. In a #10 can, combine Ragu sauce, chicken, celery and hot pepper sauce.</li>   <li>4. Spread half of the mixture over the pizza dough in each Dutch oven.</li> <li>5. Sprinkle both pizzas with crumbled blue cheese.</li> <li>6. Bake at 450 degrees until pizza has a golden brown crust. (22 coals on top, 10 coals on bottom)</li>   <li>7. Remove from heat and allow to sit for 5 minutes.</li> <li>8. Slice each pizza into 8 slices.</li> <li>9. Serving size, 2 slices.</li> </ol>			

## California Tuna Bake

RecipeType	Description	Servings	RecipeSource
d Dinner	California Tuna Bake	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Tuna, canned	25	oz	#10 Can
Macaroni	16	oz	Dutch Oven
Peas, canned, drained	32	oz	
Pimento-stuffed green olives	0.5	cup	
Instant Chopped Onions	4	tbsp	
Salt	0.5	tsp	<b>Nationality</b>
Pepper	0.5	tsp	
Soup, Cream of Mushroom, ca	21	oz	
Cream cheese package	8	oz	
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. In a #10 can, cook macaroni according to package directions.</li> <li>2. Drain macaroni and combine with tuna, peas, olives and onion.</li> <li>3. Add salt and pepper and mix well.</li> <li>4. Cut Cream Cheese into cubes.</li> <li>5. Stir in soup and cheese cubes.</li> <li>6. Spoon mixture into a Dutch oven.</li> <li>7. Cover and bake for 30 minutes with a few coals under the oven and a lot on the lid.</li> </ol>			

## Chicken and Rice

RecipeType	Description	Servings	RecipeSource
d Dinner	Chicken and Rice	8	Wildcat Patrol
Ingredients	Qty.	Measure	Equipment
Chicken, Boneless, Precooked	1	bag	Dutch Oven
Rice, boxed	1	box	
Soup, Cream of Mushroom	2	can	
Oil, vegetable	2	tbsp	
<b>Nationality</b>			
<b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Cut chicken into 1" cubes.</li> <li>2. Preheat Dutch Oven.</li> <li>3. Add oil to Dutch Oven.</li> <li>4. Cook chicken until lightly browned.</li> <li>5. Salt and Pepper to taste.</li> <li>7. Add one box of rice.</li> <li>8. Mix well.</li> <li>9. Put lid on dutch oven. Put 4 - 6 coals under the oven and 12 - 14 coals on top.</li> <li>10. Cook until the rice is done (tender).</li> <li>11. Serve hot.</li> <li>12. This would go well with beans or peas and dinner rolls.</li> </ol>			

# Chili

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
d Dinner	Chili	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Ground Beef	3	lbs	Dutch Oven
Onions, medium	2	each	
Kidney Beans, 6 oz can	2	can	
Shortening	1	tbsp	
Tomato Paste, 8 oz can	2	can	
Tomatoes, 16 oz can	2	can	<b>Nationality</b>
Chili Seasoning Mix	1	each	
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Put about 1 tbsp. shortening in Dutch Oven and place over coals to heat.</li> <li>2. Remove ends and outer layer from onions and dice into small pieces.</li> <li>3. Brown onions and beef thoroughly.</li> <li>4. DRAIN EXCESS GREASE and remove mixture from Dutch Oven.</li> <li>5. Put beans in Dutch Oven. Add the canned tomatoes and tomato paste.</li> <li>6. Return the browned onion and beef mixture to the Dutch Oven and mix well.</li> <li>7. Add you favorite Chili Seasoning Mix at this time and stir well. This is the step that determines how how spicy your chili will be.</li> <li>8. Allow this to simmer for 30 - 45 min. If coals are too hot, this will burn easily. It should simmer. STIR!</li> </ol>			

## Chisholm Trail Corn-on-the-Cob

RecipeType	Description		Servings	RecipeSource
d Dinner	Chisholm Trail Corn-on-the-Cob		8	Lodge Cast Iron Cooking
Ingredients	Qty.	Measure	Equipment	
Sweet Corn Ears	12	each	Dutch Oven	
Butter	0.5	lbs	Rubber Gloves	
 <b>Nationality</b>  				
 <b>Instructions</b>				
1. Place Dutch Oven over med-high heat. Place corn in pot and cover with cold water.				
2. Bring water to rolling boil and cook for 25 minutes.				
3. Remove corn from water and using rubber gloves, peel down husk without removing it.				
4. The husk now forms the handle which makes it convenient to serve.				
5. Remove corn silk then brush corn with butter.				
6. Season to taste using salt and pepper.				

## Chisholm Trail Potatoes

RecipeType	Description	Servings	RecipeSource
d Dinner	Parsleyed Sour Cream Potatoes	8	Lodge Cast Iron Cooking
<b>Ingredients</b>	<b>Qty.      Measure</b>	<b>Equipment</b>	
Potatoes, large	8 each	Dutch Oven	
Parsley, dried	0.25 cup	#10 Can	
Sour Cream	2 pints		
Bacon, Pork, strips	1 lbs		
Green Onions	1 cup		
Half and Half	1 cup	<b>Nationality</b>	
Cheese, Cheddar, Grated	1 cup		
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Peel potatoes and cut into 1" pieces.</li> <li>2. Place potatoes with enough water to cover by 1". Bring water to a rolling boil over med-high heat.</li> <li>3. Cook until tender. Do not overcook, drain and cool potatoes. Place in #10 can.</li> <li>4. Fry bacon until brown.</li>   <li>5. Remove bacon and reserve 1 tbs of bacon fat in Dutch oven. Set aside bacon for later use.</li> <li>6. Return potatoes to oven and place over medium heat. Coat with bacon fat.</li> <li>7. Add parsley, sour cream, green onions and half &amp; half.</li>   <li>8. Season to taste with salt and pepper.</li> <li>9. Cook approximately 15-20 minutes stirring occasionally.</li> <li>10. Remove from heat. Sprinkle in cheese break up bacon pieces and add.</li> <li>11. Stir in gently until cheese is melted.</li> </ol>			

## Corned Beef w/Dijon Glaze

RecipeType	Description		Servings	RecipeSource
d Dinner	Corned Beef with Dijon Mustard Gla		8	Wolf Patrol
Ingredients	Qty.	Measure	Equipment	
Beef, Corned Beef Brisket	3	lbs	Dutch Oven	
Vinegar	0.25	cup	#10 Can	
Spice, Bay Leaf	2	each		
Garlic, clove	3	clove		
Orange Marmalade	0.5	cup		
Sauce, Worcestershire	2	tblsp	<b>Nationality</b>	
Water	4	cup		
Sauce, Worcestershire	0.25	cup		
Spice, Cloves	8	each		
Mustard, Dijon	0.5	cup		
Horseradish	2	tblsp		
<b>Instructions</b>				
1. Place brisket in Dutch Oven.				
2. Add water, vinegar, bay leaves, garlic (crushed), Orange Marmelade and 2 tblsp. Worcestershire Sauce, bring to a boil.				
3. Cover, reduce heat and simmer for 2 1/2 to 3 hours or until tender.				
4. Combine 1/4 cup Worcestershire, 8 whole cloves, 1/2 cup Dijon Mustard and 2 tblsp. horseradish in #10 can and heat. Stir until smoothly mixed. Do not allow to boil. Allow to thicken.				
5. When meat is done, remove from liquid and slice into 1/4" pieces.				
6. Drizzle glaze over meat and serve.				





# Dinner Rolls

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
d Dinner	Dinner Rolls, packaged, hot w/butter	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Rolls, Dinner, 1 dozen	2	package	Aluminum Foil
Butter	1	item	
<b>Nationality</b>			
<b>Instructions</b>			
1. Remove the rolls from the store package and place on aluminum foil.			
2. Butter the tops of the rolls			
3. Seal securely in aluminum foil.			
4. Place next to your fire/coals to warm rolls and melt butter.			
5. Serve hot!			

# Dutch Oven Lasagna

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
d Dinner	Dutch Oven Lasagna	8	2002 Winter Games Dutch
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Ground Beef	1	lbs	Dutch Oven
Ragu, OWS Pasta Sauce - Tra	32	oz	#10 Can
Water	1	cup	#10 Can
Olives, sliced, pitted	1	can	
Lasagna Noodles	1	box	
Cottage Cheese	1	cup	<b>Nationality</b>
Cheese, Mozzarella, grated	12	oz	Italian
Cheese, Parmesan, grated	0.25	cup	
Mushrooms, sliced	1	can	
<b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. In a Dutch Oven, brown ground beef. Remove to #10 can when cooked. DRAIN EXCESS GREASE.</li> <li>2. In another #10 can, mix sauce and water. Stir in ground beef.</li> <li>3. In Dutch Oven place a thin layer of sauce mixture, then a layer of uncooked noodles</li> <li>4. Break noodles as needed to fit.</li> <li>5. Add a layer of Mozzarella and a layer of cottage cheese.</li> <li>6. Repeat layers ending with sauce.</li> <li>7. Sprinkle with Parmesan cheese.</li> <li>8. Bake for about 45 minutes. Use 7 coals under and 16 on top. You can tell when it is done, because the noodles start to buckle and rise to the surface. Watch the bottom closely so that it doesn't burn.</li> </ol>			

## Dutch Oven Veggies

RecipeType	Description		Servings	RecipeSource
d Dinner	Dutch Oven Veggies		8	2002 Winter Games Dutch
Ingredients	Qty.	Measure	Equipment	
Broccoli	1.33	cup	Dutch Oven	
Baby Carrots	1.33	cup	Baster	
Pepper, Bell	1.33	cup		
Onion, diced	1.33	cup		
Cauliflower	1.33	cup		
Mushrooms, sliced	1.33	cup	<b>Nationality</b>	
Butter	0.25	lbs		
Cheese, Cheddar, Grated	1	lbs		
Lawry's Season Salt	1	as needed		
<b>Instructions</b>				
1. Cut, peel, slice and dice all vegetables.				
2. Put and mix veggies in Dutch Oven with 1/4" water.				
3. Place slices of butter on top of vegetables.				
4. Season with Lawry's Season All and pepper.				
5. Use full pattern of briquettes until recipe is steaming				
6. When recipe is steaming, pull at least half of the coals out from under.				
7. Steam Veggies until carrots are tender.				
8. Drain off water with a baster.				
9. Set oven off coals, cover veggies with shredded cheese and put the lid back on.				
10. Serve when cheese is melted.				

## Enchilada Stack

RecipeType	Description	Servings	RecipeSource
d Dinner	Enchilada Stack	8	2002 Winter Games Dutch
<b>Ingredients</b>			
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Tomato Sauce, Canned	4	can	Dutch Oven
Water	2	can	#10 Can
Onion	1	each	#10 Can
Olives, sliced, pitted	1	can	
Garlic, minced	1	tsp	
Enchilada Seasoning mix	1	package	<b>Nationality</b>
Flour Tortilla(s), 10"	1	package	Mexican
Cheese, Cheddar, Grated	1	lbs	
Ground Beef	2	lbs	
Lettuce, shredded	3	cup	
Tomatoes	1	each	
 <b>Instructions</b>			
1. Peel and chop onion			
2. Place 10 to 12 coals on the lid and 8 coals under a Dutch oven to preheat it.			
3. Crumble fry ground beef, garlic and onions. DRAIN OFF EXCESS GREASE! Set aside in #10 can.			
4. In another #10 can, mix the tomato sauce, seasoning mix and water.			
5. cover the bottom of the warmed dutch oven with a small portion of the sauce mixture.			
6. Lay a Tortilla over the sauce and spread more sauce on the tortilla.			
7. Sprinkle some of the beef mixture over the sauce with some cheese and olives.			
8. Cover with another tortilla and repeat until the oven is filled. Pour remain sauce over everything			
9. Place 8 coals under and 12 on lid and cook for 45 min.			
10 Garnish			

## English Muffin Pizzas

RecipeType	Description	Servings	RecipeSource
d Dinner	English Muffin Pizza, 6/Scout	8	Wildcat Patrol
<b>Ingredients</b>		<b>Qty.</b>	<b>Measure</b>
Muffin, English		3	bag
Pizza Sauce		2	jar
Cheese, Mozzarella, grated		3	bag
Pepperoni, sliced		1	package
			<b>Equipment</b>
			Dutch Oven
			Warming Oven
			Aluminum Foil
			<b>Nationality</b>
 <b>Instructions</b>			
1. Preheat Dutch Oven, place 3 small rocks in bottom and a pie plate that will fit snugly in bottom.			
2. Pre-assemble mini pizzas, with 1/2 English Muffin, Pizza Sauce, Slice of Pepperoni, and Grated Mozzarella Cheese.			
3. Bake as many as will fit in the Dutch Oven at a time. Heat until the cheese is melted.			
4. Place in the warming oven. with aluminum foil between layers.			
5. Repeat 2, 3, & 4 until done. Makes 48 mini pizzas.			
6. Serve hot.			
7. A tossed salad would go well with this.			

# Flank Steak Teriyaki

RecipeType	Description	Servings	RecipeSource
d Dinner	Marinated Flank Steak Teriyaki	8	Wolf Patrol
<b>Ingredients</b>			
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Beef, Flank Steak	6	each	Dutch Oven
Oil, Salad	1	tbsp	Dutch Oven
Sugar, granulated	0.25	cup	Basting Brush
Ginger	1	tsp	
MSG	0.5	tsp	
Pinapple, sliced	6	each	<b>Nationality</b>
Soy Sauce	2	tbsp	Oriental
Garlic, clove	1	clove	
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. To form marinade, combine all ingredients except steaks and pineapple in Dutch or Warming Oven.</li> <li>2. Crush garlic and MIX WELL!</li> <li>3. Add Steaks and spoon marinade over steaks. Put lid on and let marinate fro 1 to 1 1/2 hours.</li>   <li>4. In hot Dutch Oven, fry steaks, brushing once with marinade.</li> <li>5. Be sure to cook steaks on both sides until medium or well done.</li> <li>6. Add pineapple during last few minutes.</li> <li>6. Brush with marinade and cover.</li> <li>7. Cook 3 - 5 minutes.</li> </ol>			

## French Style Roast Beef

RecipeType	Description		Servings	RecipeSource
d Dinner	French Style Roast Beef		8	Wolf Patrol
Ingredients	Qty.	Measure	Equipment	
Beef, Boneless Chuck	3	lbs	Dutch Oven	
Oil, Salad	1	tbsp		
Spice, Cloves	6	each		
Spice, Bay Leaf	1	each		
Water	4	cup		
Onions, medium	2	each		Nationality
Celery	2	stalk		French
Salt	2	tsp		
Spice, Thyme	1	tsp		
Spice, Peppercorns	5	each		
Garlic, clove	1	each		
Carrots	4	each		
Turnip	2	each		
<b>Instructions</b>				
1. Place beef, salt, thyme, clove, peppercorns, bay leaf and garlic in Dutch Oven, add water.				
2. Heat to boiling, reduce heat and simmer covered for 2 1/2 hours.				
3. Cut celery into 1" pieces.				
4. Quarter onions, carrots and turnips.				
5. At the end of 2 1/2 hours, add remaining ingredients.				
6. Cover and simmer until beef and vegetables are tender, about 30 minutes.				
7. Remove beef and vegetables from Dutch Oven.				
8. Cut beef into 1/4" slices.				
9. Strain broth and serve with beef and vegetables.				

# Green Beans

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
d Dinner	Green Beans w/onion and bacon	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Beans, Green, Canned	2	can	#10 Can
Onion	1	each	
Bacon, Precooked/leftovers	4	slice	
<b>Nationality</b>			
<b>Instructions</b>			
1. Heat canned green beans in #10 can.			
2. Add 1/2 chopped onion.			
3. Add crumbled 4 strips of bacon leftover from breakfast or cooked to order.			
4. Salt and pepper to taste.			
5. Serve hot.			

# Gullah Rice

RecipeType	Description		Servings	RecipeSource
d Dinner	Gullah Rice		8	Lodge Cast Iron Cooking
Ingredients	Qty.	Measure	Equipment	
Rice, uncooked, instant	2.5	cup	Dutch Oven	
Smoked Sausage	2.5	lbs	#10 Can	
Onion, diced	1.5	cup		
Pepper, Bell	1.5	cup		
Hot Peppers	2	each		
Sugar, Brown	1.5	tsp	Nationality	
Tomatoes, chopped	1.5	cup		
Chicken Stock	3.25	cup		
Cooked Black Beans	1.5	cup		
<b>Instructions</b>				
<ol style="list-style-type: none"> <li>1. Slice Sausage in 1/4" slices.</li> <li>2. Peel and chop onion, remove seeds and chop bell pepper and hot pepper.</li> <li>3. Brown sausage over medium high heat. Remove, drain and set aside in #10 can.</li> <li>4. Remove all oil from Dutch oven except for 4 tbsp.</li>   <li>5. Add onion, bell peppers and hot peppers. Saute until vegetables are wilted. 3 - 5 min.</li> <li>6. Add rice and stir.</li> <li>7. Stir in sausage, sugar, salt and tomatoes.</li> <li>8. Pour in chicken stock one ladle at a time.</li> <li>9. Bring to rolling boil. Reduce heat and cover</li> <li>10. Simmer for 20 minutes.</li> <li>11. Remove oven from heat.</li> <li>12. Stir in black beans, cover and let stand for 10 minutes.</li> </ol>				

## Hamburger Steak in Mushroom Gravy

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
d Dinner	Hamburger Steak in Mushroom Grav	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b> <b>Measure</b>	<b>Equipment</b>	
Ground Beef	4.5    lbs	Dutch Oven	
Soup, Cream of Mushroom, ca	24    oz	#10 Can	
		#10 Can	
		Aluminum Foil	
		<b>Nationality</b>	
 <b>Instructions</b>			
1. Divide ground beef into equal portions and form into patties. Should make 16 patties.			
2. Pour mushroom soup in #10 can and add 1 1/2 cup water. Mix well.			
3. Cook the patties in a Dutch Oven. Brown on each side & cook well done. Lightly salt & pepper.			
4. When a batch is finished, move to #10 can. Continue cooking beef in Dutch Oven until all patties are done.			
5. DRAIN GREASE FROM DUTCH OVEN!			
6. Return all patties to Dutch oven and add soup mixture.			
7. Simmer over low heat for 20-30 minutes.			
8. Recipe time can be shortened by heating the soup mixture in the #10 can so it can be added hot to the beef patties in the Dutch oven.			

## Hungarian Hot Pot

RecipeType	Description	Servings	RecipeSource
d Dinner	Hungarian Hot Pot	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Ground Beef	3	lbs	Dutch Oven
Onions, medium	3	each	
Pepper, Bell	1	each	
Soup, Tomato Canned	2	can	
Shortening	1	tbsp	
Baked Beans, canned, 1 lb.	4	can	<b>Nationality</b>
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Preheat Dutch Oven.</li> <li>2. Remove outer layer and each end of onions &amp; dice into 1/4" pieces.</li> <li>3. Cut pepper in half, remove seeds and stem end and wash. Dice into 1/2" pieces.</li> <li>4. Place 1 tbsp. shortening in Dutch Oven.</li>   <li>5. Place pepper &amp; onion in Dutch Oven and cook until the onion turns clear (about 10 min.).</li> <li>6. Add ground beef and cook until all of the meat is brown. Stir constantly.</li> <li>8. DRAIN GREASE FROM OVEN!</li> <li>9. Add tomato soup.</li> <li>10. Add 4 cans of baked beans.</li> <li>10. Stir while mixture comes to simmer.</li> <li>11. Serve with French Bread</li> </ol>			

# Hunter's Stew

RecipeType	Description	Servings	RecipeSource
d Dinner	Hunter's Stew	8	Troop 204
<b>Ingredients</b>			
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Ground Beef	3	lbs	Dutch Oven
Onions, medium	3	each	
Pepper, Bell	1	each	
Soup, Tomato Canned	2	each	
Shortening	1	tbsp	
Soup, Vegetable	4	can	<b>Nationality</b>
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Preheat Dutch Oven.</li> <li>2. Remove outer layer and each end of onions &amp; dice into 1/4" pieces.</li> <li>3. Cut pepper in half, remove seeds and stem end and wash. Dice into 1/2" pieces.</li> <li>4. Place 1 tbsp. shortening in Dutch Oven.</li>   <li>5. Place pepper &amp; onion in Dutch Oven and cook until the onion turns clear (about 10 min.).</li> <li>6. Add ground beef and cook until all of the meat is brown. Stir constantly.</li> <li>8. DRAIN GREASE FROM OVEN!</li> <li>9. Add tomato soup.</li> <li>10. Add 4 cans of vegetable soup.</li> <li>11. Bring to a simmer (5 - 10 minutes)</li> <li>12. Serve in bowl with French Bread.</li> </ol>			

## Italian Glazed Pork Chops

RecipeType	Description	Servings	RecipeSource
d Dinner	Italian Glazed Pork Chops	8	Internet
<b>Ingredients</b>			
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Pork Chops, bone-in	8	each	Dutch Oven
Olive Oil	1	tbsp	#10 Can
Zucchini, medium	1	each	#10 Can
Pepper, Bell	1	each	
Onion	1	each	
Garlic, clove	3	each	<b>Nationality</b>
Beef Broth	0.25	cup	Italian
Ragu Chunky Gardenstyle Pas	26	oz	
Rice, uncooked, instant	1	cup	
Beef bouillon cube	1	each	
 <b>Instructions</b>			
1. Cut ends off onion and remove outer layer, remove seeds from bell pepper.			
2. Chop bell pepper, thinly slice onion and zucchini.			
3. With hot water and bouillon cube make beef broth			
4. In a Dutch oven, heat olive oil over med-high heat an brown chops			
5. Remove skin from garlic and finely chop			
6. Remove chops to #10 can and set aside.			
7. In same Dutch oven, cook succhini, bell pepper, onion and garlic, stirring occasionally, 4 min.			
8. Stir in beef broth and pasta sauce.			
9. While the above is happening cook the rice in another #10 can.			
10. Return chops to Dutch oven, turning to coat with sauce. Simmer covered 15 min. or until chops are tender.			
11. Serve over rice with extra sauce.			

# Macaroni Beef

RecipeType	Description		Servings	RecipeSource
d Dinner	Macaroni Beef		8	Troop 204
Ingredients	Qty.	Measure	Equipment	
Ground Beef	3	lbs	Dutch Oven	
Onions, medium	3	each	#10 Can	
Pepper, Bell	1	each	Strainer	
Tomato Sauce, Canned	2	can		
Shortening	1	tbsp		
Macaroni	1	lbs	<b>Nationality</b>	
Oil, vegetable	1	tbsp		
Salt	1	tsp		
<b>Instructions</b>				
<ol style="list-style-type: none"> <li>1. Half fill a #10 can with water, add 1 tsp salt, 1 tbsp vegetable oil and bring to a rolling boil.</li> <li>2. Add macaroni to boiling water. when it resumes boiling cook for another 3 - 5 minutes.</li> <li>3. Strain water from macaroni and set aside.</li> </ol> <ol style="list-style-type: none"> <li>1. Preheat Dutch Oven.</li> <li>2. Remove outer layer and each end of onions &amp; dice into 1/4" pieces.</li> <li>3. Cut pepper in half, remove seeds and stem end and wash. Dice into 1/2" pieces.</li> <li>4. Place 1 tbsp. shortening in Dutch Oven.</li> </ol> <ol style="list-style-type: none"> <li>5. Place pepper &amp; onion in Dutch Oven and cook until the onion turns clear (about 10 min.).</li> <li>6. Add ground beef and cook until all of the meat is brown. Stir constantly.</li> <li>8. DRAIN GREASE FROM OVEN!</li> <li>9. Add tomato soup.</li> <li>10. Add macaroni &amp; bring to simmer.</li> </ol>				

## Mediterranean Pasta & Chicken

RecipeType	Description	Servings	RecipeSource
d Dinner	Mediterranean Pasta and Chicken	8	Internet
<b>Ingredients</b>			
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Chicken Breast, boneless, skin	1	lbs	Dutch Oven
Olive Oil	2	tbsp	#10 Can
Ragu Chunky Gardenstyle Pas	52	oz	#10 Can
Roasted Red Peppers, jar, 7 oz	2	jar	
Marinated artichoke hearts, ja	2	jar	
Olives, sliced, pitted	1.33	cup	<b>Nationality</b>
Crushed Red Pepper Flakes	0.75	tsp	Mediterranean
Rotelle or spiral pasta	16	oz	
Cheese, Parmesan, grated	1	can	
 <b>Instructions</b>			
1. Slice chicken breast into thin strips.			
2. In a Dutch oven, heat olive oil over medium-high heat and cook chicken, stirring frequently, 4 min. or until chicken is thoroughly cooked.			
3. Remove chicken to #10 can. Do not drain Dutch oven.			
4. Drain and slice roasted red peppers.			
5. Drain and chop artichoke hearts.			
6. In a #10 can, bring water to a boil and cook pasta, drain when tender.			
7. Pour pasta sauce in Dutch oven. Stir in roasted peppers, artichokes, olives and red pepper flakes.			
8. Reduce heat and simmer uncovered, stirring occasionally for 10 minutes.			
9. Return chicken to Dutch oven and heat through.			
10. Add hot pasta to Dutch oven and stir thoroughly.			
11. Sprinkle with Parmesan cheese and serve.			

## Old Fashioned Beef Stew

RecipeType	Description	Servings	RecipeSource
d Dinner	Old Fashioned Beef Stew	8	2002 Winter Games Dutch
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Stew Meat	1	lbs	Dutch Oven
Onions, Yellow, Large	2	each	
Potatoes	4	each	
Baby Carrots	1	cup	
celery, diced	0.5	cup	
Mushrooms, sliced	0.5	cup	<b>Nationality</b>
Beef bouillon cube	2	each	
Oil, vegetable	1	as needed	
 <b>Instructions</b>			
1. Use a full pattern of briquettes on the bottom to heat a Dutch Oven and 1/4" of cooking oil.			
2. Peel and dice the onions and potatoes. Dice the celery.			
3. Put onions and beef in oven an cook until the beef is brown. DRAIN OFF EXCESS OIL!			
4. Add potatoes, carrots, bouillon cubes, celery, mushroom soup, salt, and pepper.			
5. Add enough HOT water to cover the veggies.			
6. When the recipe reaches a simmer, pull out enough briquettes to maintain the simmer.			
7. Stir occasionally and cook until the meat and carrots are fork tender.			

## Old Fashioned Macaroni & Cheese

RecipeType	Description	Servings	RecipeSource
d Dinner	Old Fashioned Macaroni & Cheese	8	Kevin Campbell, Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Macaroni	16	oz	Dutch Oven
Sour Cream	16	oz	#10 Can
Cottage Cheese	4	cup	Aluminum Foil
Cream cheese package	16	oz	
Onion, chopped	2	each	
Cheese, Cheddar, Sharp, Grat	16	oz	<b>Nationality</b>
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Prepare Macaroni in #10 can according to package directions.</li> <li>2. Drain water from macaroni.</li> <li>3. Peel and chop two small onions.</li> <li>4. Mix all ingredients together in a Dutch oven.</li> <li>5. Salt and pepper to taste.</li> <li>6. Place lid on Dutch oven and bake for 30 minutes at 350 degrees or until cheese is melted and bubbly. (17 coals on top and 8 on bottom)</li> </ol>			
<p>Note: To help avoid burning, rotate the Dutch oven 1/4 turn clockwise every 10 minutes, rotate the lid 1/4 turn counter-clockwise every 10 minutes also. To make clean up easier, line the Dutch oven with aluminum foil before starting.</p>			

## One Pot Meal, Yum-yums

RecipeType	Description	Servings	RecipeSource
d Dinner	One Pot Meal, Yum-Yums	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b> <b>Measure</b>	<b>Equipment</b>	
Ground Beef	3 lbs	Dutch Oven	
Onions, medium	3 each		
Pepper, Bell	1 each		
Soup, Tomato Canned	2 can		
Shortening	1 tbsp		
Spice, Chili Powder	1 tsp	<b>Nationality</b>	
Buns, Hamburger, 8	2 bag		
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Preheat Dutch Oven.</li> <li>2. Remove outer layer and each end of onions &amp; dice into 1/4" pieces.</li> <li>3. Cut pepper in half, remove seeds and stem end and wash. Dice into 1/2" pieces.</li> <li>4. Place 1 tbsp. shortening in Dutch Oven.</li>   <li>5. Place pepper &amp; onion in Dutch Oven and cook until the onion turns clear (about 10 min.).</li> <li>6. Add ground beef and cook until all of the meat is brown. Stir constantly.</li> <li>8. DRAIN GREASE FROM OVEN!</li> <li>9. Add 2 cans of Tomato Soup and 1 tsp. chili powder.</li>   <li>10. Bring to a simmer (5 - 10 minutes)</li> <li>11. Serve on hamburger buns.</li> </ol>			

## Pork Chops n Potato Sauce

RecipeType	Description	Servings	RecipeSource
d Dinner	Pork Chops n Potato Sauce	8	2002 Winter Games Dutch
Ingredients	Qty.	Measure	Equipment
Pork Chops, bone-in	8	each	Dutch Oven
Potatoes	4	each	#10 Can
Onion	2	each	
Soup, Cream of Mushroom	2	can	
Water	1	can	
Oil, vegetable	1	as needed	Nationality
<p><b>Instructions</b></p> <ol style="list-style-type: none"> <li>1. Peel and slice the onion.</li> <li>2. Peel and slice the potatoes, 1/4" thick.</li> <li>3. In Dutch Oven, add 1/4" of cooking oil. Use a full pattern of coals. Brown both sides of pork chops. Remove the chops, pour off most of the oil and saute the onions.</li> <li>4. Pull out the onions and lay the chops back in and then spread the onions over the chops.</li> <li>5. Spread the potatoes over the onions.</li> <li>6. Mix the soup and the water in a #10 can.</li> <li>7. Pour the mixture over the rest of the ingredients</li> <li>8. Reduce the coals to about half and simmer until potatoes and chops are fork tender.</li> </ol>			

## Pot Roast

RecipeType	Description	Servings	RecipeSource
d Dinner	Pot Roast	6	Wolf Patrol
Ingredients	Qty.	Measure	Equipment
Beef, Chuck Roast	2.5	lbs	Dutch Oven
Flour	0.5	cup	Mixing Bag
Salt	0.5	tsp	Cooking Rack
Shortening	3	tbsp	
Onions, small	8	each	
Pepper	0.125	tsp	Nationality
Carrots	8	each	
Potatoes, small	8	each	
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Mix flour, salt, pepper and meat in bag and shake.</li> <li>2. Press mixture into meat as you remove meat from bag.</li> <li>3. Place shortening in Dutch Oven and heat to very hot.</li> <li>4. Sear (brown) meat on both sides.</li> <li>5. When browned remove meat from Dutch Oven.</li> <li>6. Put rack in bottom of oven.</li> <li>6. Place meat on rack. BE CAREFUL WHILE HANDLING HOT MEAT!</li> <li>7. Add water to bottom of rack. **BE CAREFUL, GREASE WILL SPLATTER WILDLY**.</li> <li>8. Reduce heat and simmer for 1/2 hour.</li> <li>9. Check occasionally to insure that there is water in the bottom of the oven.</li> <li>10. If you add water, add HOT water!</li> <li>11. About 1 hour before serving, peel &amp; cut potatoes, onions, carrots and place in Dutch Oven.</li> <li>12. Simmer for 20 minutes.</li> </ol>			



## Quick Cheeseburger Bake

RecipeType	Description		Servings	RecipeSource
d Dinner	Quick Cheeseburger Bake		8	Betty Crocker
Ingredients	Qty.	Measure	Equipment	
Ground Beef	1	lbs	Dutch Oven	
Onion	0.75	cup	#10 Can	
Soup, Cond. Cheddar Cheese,	1	can		
Mixed Vegetables, Frozen	1	cup		
Milk	0.25	cup		
Bisquick	2	cup	<b>Nationality</b>	
Water	0.75	cup		
Cheese, Cheddar, Grated	1	cup		
Shortening	1	as needed		
<b>Instructions</b>				
<ol style="list-style-type: none"> <li>1. Generously grease a 12" Dutch Oven.</li> <li>2. Chop onion.</li> <li>3. Cook beef and onion in Dutch Oven until beef is brown.</li> <li>4. DRAIN EXCESS GREASE!</li> <li>5. Place in #10 can and stir in soup, vegetables and milk</li> <li>7. Use paper towel to spread remaining grease in Dutch Oven up sides &amp; evenly on bottom.</li> <li>8. In a second #10 can mix Bisquick and water.</li> <li>9. Spread evenly in Dutch Oven.</li> <li>10. Spread beef mixture over batter.</li> <li>11. Sprinkle with grated cheese</li> <li>12. Bake 30 minutes at 400 Degrees F. 19 coals on top and 10 on bottom. After the Dutch Oven gets hot you might move 4 or 5 coals from the bottom to the top to avoid burning.</li> </ol>				





## Sonoran Beef Casserole

RecipeType	Description		Servings	RecipeSource
d Dinner	Sonoran Beef Casserole		8	Troop 204
Ingredients	Qty.	Measure	Equipment	
Ground Beef	1.33	lbs	Dutch Oven	
Onion, diced	1.5	each	#10 Can	
Garlic, minced	2	each	#10 Can	
Soup, Cream of Mushroom	14	oz		
Cheese, Cheddar, Grated	13	oz		
Diced Green Chilies, canned	7	oz	Nationality	
Evaporated Milk	16	oz	Tex-Mex	
Tortilla Chips, Resturant Style	1	bag		
<b>Instructions</b>				
<ol style="list-style-type: none"> <li>1. Peel and dice onion, peel and mince garlic.</li> <li>2. Drain liquid from canned chilies.</li> <li>3. In Dutch oven, saute meat, onion and garlic until ground beef is thoroughly brown.</li> <li>4. In a #10 can, combine soup, cheese, chilies and milk.</li>   <li>5. Heat until cheese is melted, stirring constantly.</li> <li>6. DRAIN GREASE from meat mixture and remove from Dutch oven to second #10 Can.</li> <li>7. Leave enough grease to cover the bottom of the Dutch oven and wipe up on the sides.</li>   <li>8. Generously layer tortilla chips in bottom of Dutch oven.</li> <li>9. Add cooked meat mixture over chips.</li> <li>10. Top with melted cheese mixture.</li> <li>11. Bake at 350 degrees for approximately 45 minutes. (17 coals on top, 8 coals on bottom)</li> </ol>				

## Spaghetti Pizza

RecipeType	Description	Servings	RecipeSource
d Dinner	Spaghetti Pizza	8	Internet
<b>Ingredients</b>			
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Pasta, Spaghetti, box, 16 oz	1	box	#10 Can
Eggs	4	each	Dutch Oven
Cheese, Parmesan, grated	0.5	cup	
Salt	1	tsp	
Pepper	0.5	tsp	
Ragu, OWS Pasta Sauce - Tra	26	oz	<b>Nationality</b>
Cheese, Mozzarella, shredded	2	cup	
Shortening	1	as needed	
 <b>Instructions</b>			
1. In a #10 can, cook spaghetti and drain when done.			
2. Add eggs, Parmesan cheese, salt and pepper to cooked spaghetti, mix well.			
3. Smoothly grease Dutch Oven with shortening on bottom and up the sides.			
4. Evenly spread the mixture into the Dutch Oven			
5. Evenly top with Pasta Sauce and mozzarella cheese.			
6. Bake 30 minutes at 375 degrees (18 coals on top and 9 coals on bottom) or until bubbling.			
7. Let stand 5 minutes before serving.			
 NOTE:			
If your patrol is very hungry, you might want to double this recipe and prepare two pizzas.			

## Spaghetti w/Meat Sauce

RecipeType	Description		Servings	RecipeSource
d Dinner	Spaghetti w/Meat Sauce		8	Troop 204
Ingredients	Qty.	Measure	Equipment	
Ground Beef	2.5	lbs	Dutch Oven	
Onion	2	each	#10 Can	
Pepper, Bell	2	each		
Carrots	2	each		
Celery	3	stalk		
Olive Oil	7	tbsp	Nationality	
Ragu Chunky Gardenstyle Pas	52	oz	Italian	
Garlic, crushed	2	tbsp		
Pasta, Spaghetti, box, 16 oz	2	box		
Cheese, Parmesan, grated	1	jar		
<b>Instructions</b>				
<ol style="list-style-type: none"> <li>1. Remove ends and outer layer from onions, seeds from bell peppers, peel carrots &amp; trim celery.</li> <li>2. Dice all vegetables to 1/2"</li> <li>3. Put 3 tbsp. olive oil and 2 tbsp. garlic in Dutch Oven, stir and heat until you can smell the garlic aroma.</li>   <li>4. Add all vegetables and cook for 10 min. or until onions are clear.</li> <li>5. Add ground beef and cook, stirring continuously, until meat is brown throughout.</li> <li>6. Add (2) 26 oz. jars Ragu Chunky Gardenstyle Pasta Sauce and heat until bubbly.</li>   <li>7. Half fill (2) #10 cans with water, add 2 tbsp olive oil and 2 tsp salt to each. Bring to a boil.</li> <li>8. Add pasta, return to boil and cook for 5 min.</li> <li>9. Drain spaghetti.</li> <li>10. Mix spaghetti into meat sauce and serve.</li> </ol>				

# Squaw Corn

RecipeType	Description	Servings	RecipeSource
d Dinner	Squaw Corn	8	Troop 204
<b>Ingredients</b>			
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Ground Beef	3	lbs	Dutch Oven
Onions, medium	3	each	
Pepper, Bell	1	each	
Soup, Tomato Canned	2	can	
Shortening	1	tbsp	
Corn, canned	2	can	<b>Nationality</b>
Cheese, Cheddar, Grated	0.5	lbs	
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Preheat Dutch Oven.</li> <li>2. Remove outer layer and each end of onions &amp; dice into 1/4" pieces.</li> <li>3. Cut pepper in half, remove seeds and stem end and wash. Dice into 1/2" pieces.</li> <li>4. Place 1 tbsp. shortening in Dutch Oven.</li>   <li>5. Place pepper &amp; onion in Dutch Oven and cook until the onion turns clear (about 10 min.).</li> <li>6. Add ground beef and cook until all of the meat is brown. Stir constantly.</li> <li>8. DRAIN GREASE FROM OVEN!</li> <li>9. Add Tomato soup</li> <li>9. Add corn and cheese.</li> <li>10. Stir while mixture comes to simmer and cheese melts.</li> <li>11. Serve with French Bread</li> </ol>			







## Vegetables in Foil

RecipeType	Description		Servings	RecipeSource
d Dinner	Vegetables in Foil		8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>	
Potatoes	6	each	Aluminum Foil	
Carrots	4	each	#10 Can	
Pepper, Bell	1	each	Grill	
Onions, medium	1	each		
Spice, Celery Salt	1	as needed		
Rice, uncooked, instant	2	cup	<b>Nationality</b>	
Tomato Juice	36	oz		
Chili Sauce	1.5	cup		
Brown Steak Sauce	2	tsp		
 <b>Instructions</b>				
<ol style="list-style-type: none"> <li>1. Tear off 8 (18") squares heavy-duty aluminum foil.</li> <li>2. Peel Potatoes and cut into strips, peel carrots, cut into 1/4" rounds, remove seeds from bell pepper, cut into thin strips, peel onion and slice.</li>   <li>3. Place 1/8th of the potatoes on each square of aluminum foil. Top each with carrot, onion, &amp; green peppers.</li> <li>4. Sprinkle with celery salt and black pepper.</li> <li>5. In #10 can, combine juices and sauces.</li> <li>6. Place 1/4 cup of rice on each portion.</li> <li>7. Pour about 2/3 cup of liquid mixture over each portion of vegetables. Wrap each portion in the foil sealing well, leaving room for the rice to expand.</li> <li>8. Grill over hot coals for 1 hour or until vegetables are tender.</li> </ol>				

# Worlds Best Cornbread

RecipeType	Description		Servings	RecipeSource
d Dinner	Worlds Best Cornbread		8	Bear Patrol
<b>Ingredients</b>				
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>	
Jiffy Corn Muffin Mix	3	box	Dutch Oven	
Eggs	3	each	#10 Can	
Cream Corn, canned	1	can		
Sour Cream	1	cup		
Cheese, Cheddar, Grated, opti	1	cup		
Chili Peppers, canned	1	can	<b>Nationality</b>	
Shortening	1	as needed		
Milk	4	cup		
 <b>Instructions</b>				
THIS MAKES A LARGE DUTCH OVEN OF CORNBREAD. FOR SMALLER PATROLS, SUBTRACT ONE BOX OF MUFFIN MIX AND ONE EGG.				
1. Grease very well a 12" Dutch oven.				
2. Preheat (melt the grease) your dutch oven to brown the bottom of the corn bread upon entry.				
3. Mix all ingredients in a #10 can. Add milk to desired consistency. It should be fairly thick, not soupy.				
4. Add the batter to the hot Dutch oven evenly and on a level surface.				
5. Cover and cook 30-40 minutes @ 375 degrees (18 coals top, 9 on bottom)				
6. Check in approximately 15 minutes.				
The DONE TEST. Use a metal knife to poke the cornbread in the middle and edges to test. If you remove the knife & there is no wet batter clinging to it, you are done. This dish may not cook very firm or brown.				

# Apple Crisp

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
e Dessert	Apple Crisp	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Apples, Macintosh	8	each	Dutch Oven
Butter	1	cup	#10 Can
Flour, all purpose	1	cup	
Cinnamon	2	tsp	
Quaker Oats	1.5	cup	
Sugar, Brown	1.5	cup	<b>Nationality</b>
Shortening	1	as needed	
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Peel and slice apples.</li> <li>2. Melt butter in #10 can.</li> <li>3. Grease a Dutch oven with shortening.</li> <li>4. Arrange apples in Dutch oven.</li> <li>5. Stir all dry ingredients into melted butter until crumbly.</li> <li>7. Bake in 350 degree Dutch oven for 35 minutes or until apples are soft. (17 coals top and 7 coals bottom.</li> </ol>			



## Blueberry Surprise

RecipeType	Description		Servings	RecipeSource
e Dessert	Blueberry Surprise		8	Troop 204
Ingredients	Qty.	Measure	Equipment	
Blueberry Pie filling	24	oz	Dutch Oven	
Walnuts, finely chopped	0.75	cup	#10 Can	
Lemon peel, grated	1	tsp	Brush	
Flour Tortilla(s), 8"	8	each		
Butter, melted	0.75	cup		
Bread Crumbs	8	tbsp	Nationality	
Cinnamon	0.5	tsp	Tex-Mex	
Vanilla Extract	1	tsp		
Sugar, granulated	1.5	tbsp		
<b>Instructions</b>				
<ol style="list-style-type: none"> <li>1. Combine blueberry pie filling, walnuts, lemon peel and vanilla in a #10 can. Stir gently and put aside.</li> <li>2. Brush one side of each totilla with melted butter.</li> <li>3. Sprinkle a tablespoon of bread crumbs on top of tortilla.</li>   <li>4. Place 1/2 cup of blueberry mixture on top of each tortilla.</li> <li>5. Starting at on edge roll tortilla into a flute like shape. Fold sides under and place tortillas, seam side down in a lightly greased Dutch oven.</li> <li>6. Brush each one with melted butter.</li>   <li>7. Combine sugar and cinnamon and sprinkle on top of tortillas.</li> <li>8. Bake at 400 degrees for 10-15 min. (19 coals on top, 10 coals on bottom) or until crispy.</li> <li>9. Allow 5 minutes to cool, cut into bite size pieces.</li> </ol>				













## Dutch Oven Chocolate Cake

RecipeType	Description		Servings	RecipeSource
e Dessert	Dutch Oven Chocolate Cake		8	Troop 204
<b>Ingredients</b>				
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>	
Flour, all purpose	2.5	cup	Dutch Oven	
Sugar, granulated	1.5	cup	Aluminum Foil	
Cocoa, unsweetened	0.5	cup		
Baking Soda	2	tsp		
Salt	0.5	tsp		
Oil, vegetable	0.67	cup	<b>Nationality</b>	
Vinegar	2	tbsp		
Vanilla Extract	1	tbsp		
Water	2	cup		
Sugar, granulated	0.25	cup		
Cinnamon	1	tsp		
 <b>Instructions</b>				
1. Line Dutch Oven with aluminum foil.				
2. Pour in all of the dry ingredients & mix well.				
3. Make a depression in the center of the mixture and pour the liquid ingredients into it.				
4. Gradually stir until the whole mixture is moist. Do Not Tear Foil.				
5. In a separate bowl, mix another 1/4 cup of sugar w/1 tsp. cinnamon.				
6. Spread evenly over the whole cake. This will form a crispy topping.				
7. Bake for 30 to 40 minutes using more coals on top than on bottom. ( 18 on top and 6 - 9 on bottom).				
8. When done, remove from heat and allow to cool slightly before serving.				
TIP:				
A cake is done when you can stick a toothpick into the center and it comes out clean.				

# Fruits, Assorted

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
e Dessert	Assorted Fruits	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Fruits/melons, assorted buyer	1	bunch	
			<b>Nationality</b>
<b>Instructions</b>			

# Peach Cobbler

RecipeType	Description		Servings	RecipeSource
e Dessert	Peach Cobbler		8	Lodge Cast Iron Cooking
Ingredients	Qty.	Measure	Equipment	
Peaches, sliced	6	cup	Dutch Oven	
Sugar, granulated	1.5	cup	#10 Can	
Water	0.25	cup		
Flour, all purpose	3	tbsp		
Sugar, granulated	0.25	cup		
Cinnamon	1	pinch	<b>Nationality</b>	
Allspice	1	pinch		
Flour, all purpose	1	cup		
Baking Powder	2	tsp		
Milk	0.75	cup		
Salt	0.5	tsp		
Sugar, Powdered	2	tbsp		
<b>Instructions</b>				
<ol style="list-style-type: none"> <li>1. In a Dutch oven, combine peaches, 1 1/2 cups of sugar and water.</li> <li>2. Bring to a rolling boil, reduce to simmer and allow fruit to cook until softened.</li> <li>3. In a measuring cup, blend 3 tbpn flour, 1/4 cup sugar, salt, cinnamon, nutmeg and allspice.</li>   <li>4. Pour into peach mixture, stirring constantly until mixture thicknes. Set aside to cool.</li> <li>5. In a #10 can, combine remaining flour, sugar, baking powder and milk. Wisk until blended.</li> <li>6. Season with salt.</li>   <li>7. Pour batter, in an irregular shape over the center of the cobbler.</li> <li>8. Bake fro approx. 45 min at 375 degrees (18 coals top, 9 coals bottom)</li> <li>9. When done, dust with powdered sugar.</li> </ol>				

# Pineapple Upside Down Cake

<b>RecipeType</b>	<b>Description</b>	<b>Servings</b>	<b>RecipeSource</b>
e Dessert	Pineapple Upside Down Cake	8	Troop 204
<b>Ingredients</b>	<b>Qty.</b> <b>Measure</b>	<b>Equipment</b>	
Butter	0.25 cup	Dutch Oven	
Sugar, Brown	0.5 cup	#10 Can	
Crushed Pineapple	1 can		
Yellow Cake Mix	1 box		
		<b>Nationality</b>	
<b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Melt 1/4 cup butter in Dutch oven. Stir in well, 1/2 cup brown sugar.</li> <li>2. In #10 can mix yellow cake mix according to instructions on the box.</li> <li>3. Place one can of crushed pineapple over butter and sugar.</li> <li>4. Pour batter evenly over pineapple.</li>   <li>5. Bake 30 - 40 minutes at 375 degrees. (18 coals top, 9 coals bottom)</li> <li>6. Test with straw or small stick; when it comes out dry, cake is done.</li> </ol>			

## Triple Chocolate Delight

RecipeType	Description	Servings	RecipeSource
e Dessert	Triple Chocolate Delight (cake)	8	2002 Winter Games Dutch
<b>Ingredients</b>			
	<b>Qty.</b>	<b>Measure</b>	<b>Equipment</b>
Chocolate Cake Mix	1	box	Dutch Oven
Chocolate Chips, Large Packa	1	package	#10 Can
Chocolate frosting	1	can	Aluminum Foil
Cooking Spray	1	can	
<b>Nationality</b>			
 <b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. In a #10 can, mix cake mix as per instructions on box ( depending on cake mix you might need eggs, and oil.</li> <li>2. Add chocolate chips and mix well.</li> <li>3. Line Dutch oven with aluminum foil and spray with cooking spray.</li> <li>4. Pour batter into oven.</li> <li>5. Bake 30 - 35 minutes with 10 coals on top and 6 on bottom.</li> <li>6. Use toothpick test to check if done.</li> <li>7. Rotate lid and oven every 10 minutes to prevent burning.</li> <li>8. Allow to cool and apply frosting.</li> </ol>			

## Barbs Granola

RecipeType	Description	Servings	RecipeSource
Trail Snack	Barb's Granola: Make at home	8	Cooking the One-Burner Wa
Ingredients	Qty.	Measure	Equipment
Quaker Oats	5	cup	
Cashews, raw	0.5	cup	
Almonds	1	cup	
Sesame Seeds	1	cup	
Coconut, unsweetened	1	cup	
Wheat Flour	1	cup	<b>Nationality</b>
Powdered Milk	1	cup	
Wheat Germ	1	cup	
Raisins	1	cup	
Honey	1	cup	
Oil, vegetable	1	cup	
<b>Instructions</b>			
<ol style="list-style-type: none"> <li>1. Combine all dry ingredients.</li> <li>2. Mix honey and oil together.</li> <li>3. Blend dry and wet ingredients.</li> <li>4. Put on 2 baking trays.</li> <li>5. Bake at 325 degrees for 10 minutes.</li> </ol>			