

Monkey Bread Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

1/2 stick butter
2 rolls of Pillsbury biscuits
1/4 cup sugar
1/4 cup brown sugar
2 Tbsp cinnamon

Notes:

dessert or breakfast

Instructions:

Set dutch oven over a couple coals to warm up, then melt the butter in the dutch oven.

Tear each biscuit into quarters.

Mix sugar, brown sugar, and cinnamon in plastic bag.

Drop each quarter biscuit into bag and shake to coat well.

Place biscuits in dutch oven.

Stir all the biscuit pieces once to cover in butter, then arrange them into a single layer.

Bake at 350 degrees for 30 minutes.

Serves 6 to 8.

May want to line oven with foil to catch melted sugar.

Train Wreck Recipe

This Recipe is meant for Boy Scouts.

Required:

Spatula, Skillet, Pot

Preparation:

2 Burners

Ingredients:

1 Package Bacon

1 Package Sausage Links

1 Bag Cubed Hash Browns

12 Eggs

Syrup

Instructions:

Cook Bacon and Sausage in skillet.

Put them in the pot and cover with lid to keep warm.

In skillet, cook hash browns until they are crisp on the outside.

Mix in Eggs with done hash browns.

Stir until eggs scramble in with hash browns and are thoroughly cooked.

Add bacon and sausage and stir.

Add syrup as desired.

Serves 6-8 scouts.

Breakfast Casserole Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

1/4 cube butter
8 slices of bread
2 lb pre-cooked pork sausage
1 lb cheddar cheese
12 eggs
1 qt milk
1-1/2 tsp dry mustard
1 tsp salt

Notes:

breakfast

Instructions:

Spread butter all over the inside of the dutch oven.

Tear bread into pieces.

Break sausage into pieces.

Grate cheese.

In a bowl, beat eggs, milk, dry mustard, and salt.

Layer the bread, sausage, and eggs into the dutch oven.

Cover and *Bake* at 350 degrees for 20-25 minutes.

Pour cheese over top of casserole.

Bake another 10-15 minutes until cheese forms a light-brown crust on top of cooked eggs.

Makes about 8 servings.

Breakfast Sausage Balls Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

1/4 cup butter

1lb. bulk sausage(not links or patties)

1 egg

6oz. cheddar cheese - grated

3cups Bisquick mix

hot pepper sauce - optional

Notes:

breakfast

Instructions:

Coat bottom of dutch oven with butter and heat to 350 degrees for *Baking*.

Mix all ingredients together with your clean hands.

Pull off small pieces and roll into 1 inch balls.

Place a layer of balls in dutch oven and *Bake* 15 minutes.

Serve and sprinkle with hot sauce if desired.

Makes about 12 balls.

Zip-loc Omelette Recipe

This Recipe is meant for Boy Scouts, Webelos scouts.

Required:

large pot
hotdog tongs
huge paperclip
zip-loc baggie for each scout

Ingredients:

2 eggs
grated cheese
ham bits
salt, pepper, other desired spices.

Instructions:

Bring water to boil in large pot.
Crack eggs into zip-loc baggie.
Add ham bits.
Add spices.
Close and shake to mix.
Use paper clip to hold tops of all baggies together so they do not melt on the side of the hot pot.
Place baggies into hot water.
Boil until eggs are firm and cooked.
Open baggie and add grated cheese.
Eat right out of baggie.

Basic French Toast Recipe

Required:

skillet

bowl

fork

spatula

Ingredients:

2 Tbsp oil

8 eggs

1.75 cup milk

1 Tbsp sugar

1/2 tsp cinnamon

1/2 tsp nutmeg

spray vegetable oil

1 loaf sandwich bread

syrup

Instructions:

2 Tbsp oil

8 eggs

1.75 cup milk

1 Tbsp sugar

1/2 tsp cinnamon

1/2 tsp nutmeg

1 loaf sandwich bread

Beat eggs in bowl with fork.

Whip in milk, sugar, cinnamon, nutmeg, and oil.

Heat skillet to medium, not too hot.

Spray skillet with oil.

Using fork, quickly dip a slice of bread in eggs, flip, poke and lift to let excess drain off, then lay in skillet. Doing this quickly to just coat the bread without soaking it is key.

Cook one side of bread. When it gets browned, flip and cook second side.

Top with syrup, powdered sugar, peanut butter, jelly, whatever you like.

Serves 6-8

Simple Breakfast Burritos Recipe

This Recipe is meant for Boy Scouts, Webelos scouts.

Required:

skillet

knife

spatula

Ingredients:

1/4 stick butter or non-stick spray

4 eggs

8 Soft tortillas

1/2 cup shredded cheese

8 pre-cooked sausages

salsa

2 potatoes, peeled

Notes:

If cooking for more people, be careful trying to cook too much food all at once in a skillet that is too small.

Instructions:

Cut the sausage into small pieces.

Slice and dice the potatoes.

Melt the butter in skillet.

Add sausage and potatoes.

When the potatoes are brown, mix in the eggs.

If you have room, warm the tortillas while cooking the eggs.

Put 1/8th of the eggs in a tortilla.

Sprinkle with cheese and salsa as desired.

Roll up, and devour.

Makes 8 burritos, serving 4 scouts.

Pizza for Breakfast Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

1 tube of Crescent Rolls	3 Tbsp red bell pepper
1 cup sharp cheddar cheese	3 Tbsp yellow bell pepper
1 cup hash browns	3 Tbsp milk
1 green onion	3 Tbsp parmesan cheese
1 lb sausage	1/2 tsp salt
3 eggs	1 tsp pepper

Notes:

breakfast

Instructions:

Grate the cheese

Thaw the hash browns if they are frozen

Slice the onion

Brown and drain the sausage

Beat the eggs

Dice the peppers

Unroll the crescent rolls and cover the bottom of a 12 inch Dutch Oven with flattened crescent rolls.

Sprinkle sausage, peppers, hash browns, green onion, and cheddar cheese evenly over the rolls.

Mix eggs, milk, salt and pepper in a bowl.

Pour egg mixture into D.O.

Sprinkle parmesan cheese on top.

Bake for 20 minutes at 350 degrees, about 10 briquettes on bottom and 15 on top.

Serves 6-8 scouts.

PECS Breakfast Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

1 lb. pork sausage links or patties
1 box frozen hash browns or 3 potatoes
12 eggs
1/2 lb. cheddar cheese
salt and pepper

Notes:

breakfast

Instructions:

Grate cheese.

Heat dutch oven to 375 degrees for *Frying*.

Cut or tear the sausage into little pieces and dump into dutch oven.

Stir until sausage is cooked. (or heated if using precooked sausage)

Peel and shred or dice potatoes to make hash browns, and then add to dutch oven - Or just add frozen hash browns.

Stir and fry until hash browns are browned, about 10 minutes.

Remove dutch oven from coals.

Mix eggs in a bowl or zip-loc and pour over top of potato/sausage base.

Season with salt and pepper.

Cover dutch oven and add coals to the lid to *Bake* for about 20 minutes.

Grate the cheese.

When eggs are cooked, sprinkle cheese over them, replace lid, and cook for 5 minutes to melt cheese.

Serves 6

Wormy Apples Recipe

Required:

aluminum foil

Ingredients:

1 apple

1 precooked sausage link

Instructions:

Core the apple

Insert a sausage link

Wrap in foil

Cook in coals 30-40 minutes