

Club House Grill Sandwich Recipe

Ingredients:

For each sandwich:

- 2 slices of french bread
- 1 Tbsp softened butter or margarine
- 1/2 Tbsp mayonnaise
- 1/3 C shredded cheddar cheese
- 2 thin slices turkey breast
- 2 thin slices ham
- 2 slices tomato (optional)
- 1 Tbsp bbq sauce

Instructions:

Heat a large skillet.

Butter one side of each slice of bread.

Place one slice in skillet, butter-side down, and spread the top with mayonnaise.

Sprinkle half of cheese on mayonnaise.

Place turkey slices in skillet, next to bread, and ham slices on top of turkey.

After 30 seconds, flip the meat.

Lay turkey on the heating bread and cheese.

Put tomato slices on turkey.

Spread bbq sauce on tomato.

Lay ham on top.

Sprinkle on the rest of the cheese.

Place second slice of bread on top, butter-side up.

Flip sandwich over and brown for another 2 to 3 minutes. Both sides of sandwich should be browned and the cheese melting.

With a large enough skillet, you can have three spots - sandwich bottom, meat, sandwich top - through which you rotate the sandwiches, making one every 2 minutes.

Camp WonTons Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

1 lb ground beef
1 large onion, chopped
1/2 cup chopped green pepper
1 can refried beans
1/2 cup shredded cheddar cheese
2 Tbsp ketchup
1 Tbsp chili powder
1/2 tsp garlic powder
4 dozen wonton skins
cooking oil
taco sauce or salsa

Instructions:

Brown beef, onion, and green pepper in large skillet.
Lift beef into a bowl and add beans, ketchup, chili powder, and garlic powder.
Wipe grease out of skillet and pour in 1/2 inch of cooking oil to heat.
Stir beef mixture well.
Place 1 or 2 tsp of beef mixture in center of wonton skin.
Sprinkle cheese on beef.
Fold bottom corner up, side corners over, and roll tightly.
Moisten the last flap with water and seal it closed.

Drop 6 wontons into the hot oil and fry for 30-40 seconds on each side.

Use hot sauce or salsa as desired.

Serves 4 to 6.

Barbeque Hamburger Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

3 lb. hamburger
1 large onion, chopped
1 pint ketchup
1 pint tomato juice
3 Tbsp flour
1 Tbsp Worcestershire sauce
1 tsp curry powder
salt and pepper
(optional) cayenne pepper powder or hot sauce for a kick
10 hamburger buns

Instructions:

Heat dutch oven to 350 for *Frying*.
Brown hamburger and onion, breaking into small bits and cooking thoroughly.
Drain off grease.
Pour in ketchup, tomato juice, and season with salt and pepper (and cayenne pepper or hot sauce if desired).
Bring to a boil while stirring.
Dissolve flour and curry powder in a cup with worcestershire sauce and enough water to thin the mixture.
Mix into hamburger.
Simmer at about 225 degrees for an hour or so.

Serve 8-12 people on buns with french fries or potato chips made in a dutch oven.
Hamburger buns come in 10 packs, so that works nicely.

Sonic's Chili Dogs Recipe

This Recipe is meant for Boy Scouts, Webelos scouts.

Ingredients:

- 1 package hotdogs (8)
- 1 package buns (8)
- 2 cans of chili
- 1/2 lb. shredded cheddar cheese

Instructions:

Cut up the hotdogs or leave them whole.

Heat up the chili and hotdogs in a pot.

Open a bun on a plate and spoon one hotdog and chili over the bun.

Sprinkle cheese on top if desired.

Serves 6-8 scouts.

Pizza Casserole Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

1/2 lb. ground beef
1/2 lb. pork sausage
8 oz. mozzarella cheese
8 oz. cheddar cheese
3 pkg. crescent rolls
1 15 oz. can pizza sauce

Notes:
main course

Instructions:

Heat dutch oven to 375 degrees for *Frying*.
Brown ground beef and sausage.
Remove meat to a bowl and dispose of excess grease.
While waiting 10 minutes for dutch oven to cool, shred the cheese.
Open two packages of crescent rolls and unroll into two sheets.
Divide one and a half sheets into triangles and line the bottom of the dutch oven, filling all empty space.
Spread pizza sauce on dough.
Spread browned meat on sauce.
Add all cheese.
Form a crust on top with the remaining 1.5 sheets of rolls.
Arrange coals to *Bake* at 350 degrees for 30 to 40 minutes.

Serves 6 to 8

Fried Rice Recipe

This Recipe is meant for Boy Scouts.

Required:

knife, spoon, bowl, dutch oven

Ingredients:

3 Tbsp sesame seeds
2 Cups water
1 Cup uncooked rice
1 onion
5 carrots
5 scallions (green onions)

3 Tbsp butter
5 eggs
5 Tbsp soy sauce
salt
pepper

Notes:

It can be a chore to clean the dutch oven after cooking this item.

Instructions:

Heat dutch oven to 375 degrees for *Frying*.

Pour sesame seeds into dutch oven and stir until golden brown, about 5 minutes.

Remove dutch oven from heat and let cool about 5 minutes.

Remove sesame seeds to a small bowl.

Pour water into dutch oven.

Heat dutch oven on coals to about 225 degrees for *Simmering*.

Add rice, cover, and cook for 15 minutes, until soft.

Remove rice to a large bowl.

Chop onion, carrots, and scallions.

Heat dutch oven to about 375 degrees for *Frying*.

Melt butter in dutch oven and add vegetables.

Saute until carrots are soft.

Crack eggs into bowl containing rice and mix well.

Pour egg/rice mixture into dutch oven with vegetables and mix together.

Cook as if it were scrambled eggs, stirring constantly.

When nearly done and more dry than wet, mix in sesame seeds and soy sauce, stirring well.

Serves 4 to 6.

Fancy Franks and Beans Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

8 hotdogs (frankfurters)
3 slices bacon
1 small onion
2 15oz. cans baked beans
1 Tbsp lemon juice
2 Tbsp Worcestershire sauce
3 Tbsp brown sugar
2 tsp chili powder
1/2 cup ketchup
1/4 tsp garlic salt

Notes:

main course

Instructions:

Cut hot dogs into 1" pieces.
Chop bacon into small pieces.
Chop onion to make 1/4 cup.
Heat dutch oven to 375 degrees for *Frying*.
Fry bacon bits until crisp.
Remove bacon bits and save.
Saute onions in bacon grease until light brown.
Add hot dog pieces and fry for 5 minutes.
Mix in baked beans, lemon juice, Worcestershire sauce, brown sugar, chili powder, ketchup, and garlic salt.
Cover with lid and heat to 225 degrees for *Simmering*.
Simmer for 25 minutes.
Sprinkle bacon bits on top when served.

Serves 6 to 8.

Corn Dogs Recipe

This Recipe is meant for Boy Scouts.

Required:

a tall glass

Ingredients:

4 cups vegetable oil
1 pkg. hot dogs (8 or so)
1/2 C flour
1/2 C yellow cornmeal
1 tsp baking powder
1/2 tsp salt

1/2 tsp sugar
1 Tbsp shortening
1/3 C milk
1 egg
8 wooden skewers

Instructions:

Combine flour, cornmeal, baking powder, salt, and sugar into a zip-loc bag at home.

Put hotdogs in a pot and cover with water. Bring to a boil, remove from heat, and let sit with the lid on.

Fill a skillet or dutch oven with oil so it is 2 inches deep. (To use less oil, put an empty vegetable can in the skillet with a rock in it to take up space)

Heat the skillet to about 375 degrees.

Add shortening to dry ingredients and cut up with a fork so there are only tiny bits of shortening.

Combine milk and egg in a cup or zip-loc bag.

Pour milk/egg into cornmeal mixture and mix thoroughly.

Pour cornmeal batter into a tall glass.

Remove a hotdog from hot water and dry with a paper towel.

Insert a skewer into the end of the hotdog, leaving an inch as a handle.

Dip hotdog into batter in the tall glass.

Place hotdog into oil and fry until golden brown, about 2 minutes.

Serves 4 to 6

Burger, Beans, & Biscuits Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

2lb. lean hamburger
2 2lb. cans of baked beans
1 cup favorite BBQ sauce
1 cup shredded cheddar cheese
1/2 cup ketchup
1/2 cup mustard
1 small onion, chopped fine
Bisquick mix for one dozen biscuits

Notes:

main course

Instructions:

Heat dutch oven to 325 for *Frying*.
Brown the hamburger in the dutch oven.
Stir in baked beans.
Stir in BBQ sauce.
Stir in ketchup and mustard.
Stir in onion.
Cover and *Bake* on low heat (275 degrees) for 15 minutes.

While baking, prepare the Bisquick mix to make a dozen biscuits.

Stir the burgers and beans.

Cover the top of the bean mixture with the biscuits, completely covering the top.

Sprinkle the cheese over the entire top of the biscuits.

Bake covered for 30 minutes, until the biscuits are done.

Tuna Tortillas Recipe

Required: aluminum foil

Ingredients:

package of 8 tortillas (7-9 inch size)
2 cans or pouches of tuna (or salmon)
1 cup diced celery (about 1 large stalk)
1/2 cup diced sweet pickles (about 3 small pickles)
1 cup Miracle Whip or light mayonnaise
1 cup shredded cheddar cheese

Notes:

Tuna is a very good source of protein with low fat.
Make sure you drain the tuna into the hot fire and dispose of the cans so the smell does not attract visitors in the night.

Instructions:

Dice pickles and celery.
Drain tuna.
Mix mayonnaise, tuna, celery, pickles in a bowl.
Place a tortilla on a sheet of foil.
Spread 1/8 of the tuna mixture on the tortilla.
Sprinkle 1/8 of the cheese on top.
Wrap up the tortilla.
Wrap foil around tortilla.
Place on grate over coals or poke with hotdog stick and cook until cheese melts (about 5 minutes).

If you place directly in coals or cook too hot, the tortilla will burn and the cheese will still be cold. Keep rotating the foil pack while cooking.

Serves 8 scouts.

Taco Tots Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

2 lb hamburger
1/2 cup dry taco mix (2 packages)
1 cup water
1 15-ounce can corn
2 11-ounce cans nacho cheese soup
2 lb frozen tater tots

Instructions:

Heat dutch oven over coals to about 375 degrees for *Frying*.

Brown hamburger in dutch oven.

Add taco mix, water, and liquid from can of corn.

Reduce the heat to about 225 degrees.

Simmer for about 5 minutes, stirring occasionally.

Spread corn over hamburger.

Spread soup over corn.

Place tater tots in one even layer on top, filling all open spaces. Don't use all the tater tots if they won't fit.

Cover with lid, and move some of the heat to lid to *Bake* at about 350 degrees for about 50 minutes.

Move all the coals to the lid and cook for 15 minutes longer, to crisp the tots.

Serves 8.

Pig On a Stick Recipe

Required:

hotdog forks
fire

Ingredients:

1 package (about 10) fully cooked sausage links
1 package refrigerated breadsticks
Spices

Notes:

This is a fun, easy, open fire breakfast with little clean up.

Instructions:

Spear a sausage link on a stick.

Lay out one breadstick dough strip and sprinkle desired spice on it.

Wrap dough around sausage and pinch the end or poke it over the stick end.

Cook over coals until the bread is browned.

If you hold it too close to the coals, the outside will brown and the inside will still be doughy. Take your time and keep rotating it.

Meatball Subs Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

- 1 small onion
- 1 egg
- 2 pounds ground beef
- 1/2 cup bread crumbs
- 1 tsp oregano
- 1 tsp basil
- 1/4 tsp garlic powder
- 16 small French rolls
- 3 cups of spaghetti sauce
- 8 ounces mozzarella cheese

Instructions:

Chop onion to make 1/4 cup.

In a large bowl, beat egg with a fork.

Mix chopped onion, ground beef, bread crumbs, oregano, basil, and garlic powder into the egg using your clean hands.

Knead meat mixture until well blended.

Form meat mixture into 48 small balls, about an inch or an inch and a half across.

Place meatballs in a single layer in the dutch oven over coals and *Fry* at about 375 degrees until well browned, about 10 to 15 minutes.

Pour spaghetti sauce over meatballs and stir once to mix.

Put lid on the dutch oven and *Simmer* at about 225 degrees until the sauce is steaming.

Shred cheese. Slice all the rolls.

Serve 3 meatballs and sauce with cheese sprinkled on top, inside each sliced roll.

You might split each meatball so it doesn't roll out of the bun too easily.

Serves 8.

Layered Taco Pie Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

1-1/2 lb ground beef
8 oz. taco sauce
4 large corn tortillas
8 oz. cheddar cheese
8 oz. tomato puree

Notes:

main course

Instructions:

Preheat dutch oven to 325 degrees.
Shred cheddar cheese.
Combine taco sauce and tomato puree.
Brown ground beef, remove and drain.
Place 2 tortillas in Dutch oven.
Pour 1/2 of ground beef on tortillas.
Pour 1/2 of taco sauce over beef.
Place 2 more tortillas on top.
Pour rest of beef.
Pour rest of taco sauce.
Sprinkle with cheese.
Cover and bake until cheese is melted.

Serves 6.

Egg Fu Yung Recipe

This Recipe is meant for Boy Scouts.

Ingredients:

8 eggs
1/2 cup milk
1/2 tsp salt
3 scallions
1 stalk celery
1 can bean sprouts
1 Tbsp sesame or olive oil
1 small can sliced mushrooms
2 cups medium shrimp, shelled (about 24 shrimp)
1 Tbsp soy sauce

Instructions:

In a bowl, mix eggs, milk, and salt.

Slice scallions, including tops.

Chop celery.

Drain bean sprouts.

Pour oil into dutch oven and heat over coals to about 375 degrees for *Frying*.

Pour in onions, mushrooms, celery, and bean sprouts.

Stir and cook for 5 minutes.

Add shrimp and soy sauce, and stir an additional 5 minutes.

Reduce heat to about 300 degrees and pour in the eggs.

Cook about 10 minutes, until eggs are firm, stirring occasionally.

Serve over rice.

Serves 4.

Egg in a Hole Recipe

Ingredients:

butter

1 egg

1 slice bread

spices

Instructions:

Melt butter in skillet

Butter one side of bread

Cut or tear center out of bread slice - eat center.

Place bread butter-side up in skillet.

Crack egg into hole.

Spice as desired.

Flip once.

Eat it with fingers like a piece of toast to keep your plate clean.

Taco in a Bag Recipe

Ingredients:

1 individual Dorito chips bag
1/3 cup hamburger
1/3 cup refried beans
2 Tbsp shredded cheese
salsa

Notes:

This is quite a popular meal with the scouts I have around, but it's hard to call it cooking. :-)

Instructions:

Cook the hamburger in a skillet.

Heat the beans.

Cut open the end of a bag of chips.

Spoon in some hamburger and beans, sprinkle on cheese, pour in salsa.

If hamburger is cooked at home, this can be a cold lunch with no mess or clean-up.

You can use a can of chili rather than hamburger and beans.

Pocket Pizza Recipe

Required:

dutch oven or aluminum foil
campfire coals
long fire tongs

Ingredients:

6 pita breads
1 14oz. can pizza sauce
12 oz. grated cheese
1 7oz. pkg sliced pepperoni
optional: sliced black olives, mushrooms, pineapple chunks, diced peppers, ...

Notes:

Use precooked meat since you are just heating it up.

Instructions:

Cut each pita bread in half to form two pockets and spoon pizza sauce into pocket spreading it evenly.

Add 4 or 5 slices of pepperoni, 1 ounce of cheese, and other toppings. Don't overstuff it or it will tear.

Repeat to make a dozen pockets.

Stand the pockets up in the dutch oven.

Put lid on the dutch oven and *Bake* at 350 degrees for 20 minutes.

You can make these directly in fire coals by wrapping each pocket in foil and placing in coals. Cook for a couple minutes, flip, and cook another two minutes.