

Pocket Pizza Recipe

Required:

aluminum foil
campfire coals
long fire tongs

Ingredients:

1 pkg pita bread
1 can spaghetti sauce
1 cup grated cheese
1 pkg sliced pepperoni
optional: sliced black olives, pineapple chunks, diced peppers, ...

Notes:

Use precooked meat since you are just heating it up.
Mark your own foil with a special fold so you know its yours.

Instructions:

Cut each pita in half and spoon spaghetti sauce into pocket spreading it evenly.
Add cheese, pepperoni, and other toppings.
Wrap in foil and place in coals. Cook for a couple minutes, flip, and cook another two minutes.

Walking Taco Recipe ★★★★★

Ingredients:

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

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.

A&W Chili Dogs Recipe

Ingredients:

8 beef hotdogs
8 hotdog buns
1 onion
1/4 lb. mild cheddar cheese

ChiliDog Sauce:

1 pound hamburger	1 Tbsp dried onion
1 6oz. can tomato paste	2 tsp chili powder
1 cup water	1 tsp salt
1 Tbsp yellow mustard	1/2 tsp celery seed
1 tsp worchestershire sauce	1/2 tsp ground cumin
1 Tbsp sugar	1/4 tsp black pepper

Instructions:

Put all the dry chili dog sauce ingredients in a small zip-loc at home to make life easier.

Brown hamburger in a pot. Crumble into small pieces and drain.

Add remaining chili dog sauce ingredients. Simmer and stir uncovered for 30 minutes.

While sauce is cooking, put hotdogs in a pot of water and bring to a boil.

Remove from fire and let sit for 5 minutes.

Shred cheese and chop onion.

Put a hotdog on a bun, spoon 1/4 cup of sauce on top, add chopped onion, then shredded cheese.

Serves 6 to 8



Chicken Foil Dinner Recipe

Required:

aluminum foil
paper towels
long fire tongs

Ingredients:

Serves One:

1 chicken breast
1 potato
1 carrot
1/4 onion, optional
Seasoning: salt, pepper, ...

Notes:

Create a foil wrapper for each person by sandwiching a wet paper towel between two squares of foil. This will help even the heat and prevent burning.

Instructions:

Wash, peel, and dice the vegetables.
Cut the chicken into strips and place on foil wrapper.
Season chicken and add vegetables as desired.
Fold foil into a flat package sealed well.
Place the dinner on coals.
Cook for 15 minutes, then flip and cook 10 more.
Unwrap and check one dinner to see if they are done.
Make sure the chicken is white and firm, completely done, before eating.

Salisbury Steaks

2 lb. ground beef	2/3 cups Italian bread crumbs
1 tsp. salt	1/2 tsp. pepper
2 eggs, beaten	2 large onions, sliced
2 cans condensed beef broth	2 cloves garlic, minced
4 tsp. cornstarch	1/4 cups water

Mix ground beef, bread crumbs, salt, pepper, and eggs. Shape into 8 oval patties, each about 3/4in thick. Cook patties in large skillet over medium heat until brown and drain. Add onions, garlic, and broth. Heat to boiling, and then reduce heat to simmer. Cook another 10 minutes.

Burrito Dogs

Refried beans
Enchilada sauce, divided
Onions, diced
Garlic, minced
Large corn tortillas
Cheddar cheese, shredded
Hot dogs, grilled

In a small bowl combine beans, 1 cup enchilada sauce, onions and garlic. Lay tortillas flat; spread with equal portions of bean mixture. Sprinkle with cheese; set aside.

Place a grilled hot dog on each tortilla. Fold edges over hot dogs, leaving one side open and roll up. Brush with enchilada sauce. Wrap each tortilla in foil. Place in hot coals, turning occasionally, for about 10-15 minutes.

HamDogs and Beans Recipe

Required:

skillet

Ingredients:

1 lb hamburger
1 package of 8 pre-cooked hotdogs
1 large can of baked beans
8 pita breads or slices of bread

Notes:

serves 6-8

Instructions:

Brown hamburger in skillet.

Cut hotdogs into slices.

When hamburger is cooked, add hotdog slices and beans.

Stir until hot.

Scoop into pita bread pockets or serve in bowls with a slice of bread to wipe the bowl.

Notes: Add ½ bottle of BBQ to spice it up if you wish. Sprinkle with shredded cheese for extra flavor.

Pie Iron Pizzas Recipe

Required:

Pie Iron

Ingredients:

1 loaf of bread
1 can pizza sauce
sliced pepperoni
mozzarella cheese
olive oil or butter

Instructions:

With a paper towel, spread olive oil or butter on inside of each side of pie iron.

Place a piece of bread in one side.

Top with sauce, pepperoni, cheese, and second slice of bread.

Close pie iron and hold over campfire for 2 minutes, flip and hold for 3 minutes or until cheese is all melted when checked.

Super Easy Spaghetti Recipe

Required:

1 large skillet
1 large pot

Ingredients:

1 lb. hamburger	Garlic powder
2 cans spaghetti sauce	Italian seasoning
1 small onion	Salt
1 lb. spaghetti noodles	

Instructions:

Boil 2 quarts of water in the pot.

When it is boiling, add the spaghetti noodles. They will cook better if broken in half first.

While the water is warming, brown the hamburger, onion, and spices in the skillet.

When the hamburger is cooked, drain, and add the spaghetti sauce.

Simmer the spaghetti sauce while the noodles cook.

Serves 6-8 scouts.

Fireside Hot Dogs

Hot dogs
Cheese, sliced
Bacon, slices
Toothpicks
Other desired toppings (onions, peppers, relish, etc.)
Hot dog buns

Split hot dogs lengthwise and fill with slices of cheese. Wrap 1-2 strips of bacon around each hot dog and secure with toothpicks. Place hot dogs on campfire grill above hot coals (or wrap in foil). Remove toothpicks and serve on toasted buns.

Boy Scout Dinners

Recipe Ingredients:

- Hamburger patty
- Potato (sliced)
- Baby carrots
- Onions
- Spices
- Tinfoil

Cooking instructions:

Wrap 1 hamburger patty, 1 sliced potato, lots of baby carrots, part of a sliced onion and salt/pepper in heavy duty tinfoil. Place in the red hot coals of your camp fire for about 30 minutes.

Variations/Hints:

These can be made ahead of time and kept in your freezer or cooler until you are ready to cook them. Sometimes we use No Name Steaks instead of hamburger patties. You can also add whatever veggies and spices you like.

Jack Burgers

3 lb. ground beef
2 cans chopped green chilies, drained
1 cup Monterey Jack cheese
1 tsp. red pepper
1/2 tsp. salt
1 jar salsa
8 hamburger buns

Mix ingredients together except salsa. Shape into 8 patties and grill on hot coals until desired doneness. Serve on buns. Top with salsa.

Deep Dish Nachos (Side)

Ingredients:

- 1 bag Tostitos Nacho Chips
- shredded cheddar cheese (desired amount)
- shredded Tex-Mex cheese (desired amount)
- Jalapeno peppers, to taste
- 1 tomato, diced
- sour cream
- salsa

Preparation:

Place a layer of nachos in a frying pan. Layer cheeses, salsa, sour cream, jalapeno peppers and tomato on top of nachos. Put more nacho chips on top and repeat. Heat over fire until cheese is melted and gooey. You can always add ground beef to it as well.

Servings: 4-6

Italian Chicken

Ingredients:

- 1 small coffee can
- 1 sheet of foil
- 1 chicken breast
- 1 bottle of Italian Dressing
- 1 green pepper
- 1 potato, sliced
- 1 carrot, sliced
- any seasonings you like

Preparation:

At home, put everything together in the coffee can and cover with foil. Put this in your backpack and let it marinate all day while you hike. This lets the juices go into the chicken and veggies. I like to add a little salt and pepper.

At camp, cook on hot coals for 45 minutes, or until done.

Cowboy Casserole

Ingredients

- 1/2 pound bacon
- 1 pound ground beef
- 1 small onion, chopped
- 2 (15 ounce) cans baked beans with pork
- 1/3 cup barbeque sauce
- 1 (7.5 ounce) package refrigerated biscuit dough
- 8 oz. shredded cheddar cheese

Directions

1. Cook bacon in a large skillet or Dutch oven over medium heat until evenly browned. Drain, and cut into bite size pieces. Set aside. Add hamburger and onion to the skillet, and cook until no longer pink, and the onion is tender. Drain.
2. Stir bacon, baked beans and barbeque sauce into the ground beef, and bring to a boil. Reduce heat to medium low, and place biscuits in a single layer over the top of the mixture. Cover, and simmer for about 10 minutes, or until the biscuits are done. Place two biscuits on each plate, and spoon beans over.
3. Can optionally sprinkle with shredded cheese.



Tonka Toaster Tacos

Ingredients:

- ground beef or turkey
- shredded cheddar cheese (or your favorite)
- refried beans
- soft taco shells
- tomatoes, diced
- sour cream

Preparation:

Place a soft taco shell into a hot pie iron that has been prepped with butter. Add desired ingredients – each person makes their own. Fold edges of taco shell into iron so iron can be locked for cooking. Place iron into the charcoals of the campfire and turn frequently as this cooks quickly.

Taco Potato

Ingredients:

- baking potatoes
- ground beef
- packets of taco seasoning
- bag of salad mix
- cheddar cheese, grated
- salsa
- chopped tomatoes
- sour cream
- butter
- salt and pepper
- anything else that you might want on a taco

Preparation:

Wash the baking potatoes. Place on foil large enough to wrap. Before closing the foil, pour a little oil on the potato to keep it from sticking. If I want to hurry the process along I cut the potatoes in half. Wrap the potatoes in the foil and place near hot coals or on grate over hot coals. While the potatoes are cooking, brown the ground beef. Drain off the drippings. Add taco seasoning and water, and cook according to package instructions. When the potatoes are done, place salad on a plate and top with the baked potato. Dress the potato with butter, salt and pepper. Then top with the taco meat and the rest of the fixings that you would desire on a taco.

BBQ BEEF RIBS

4-5 lbs beef short ribs
3 cups Black Jack BBQ sauce

Place ribs in a flat pan or dish. Pour sauce over ribs, turning so as to coat both sides; pierce meat with a large fork. Marinate 8 hours, turning once. Remove ribs from marinate and brush off excess sauce to avoid burning. Grill over coals for 10 minutes. Brush with marinade and cook 4-5 minutes more. Heat remaining sauce and serve with ribs.

Rotini and Brats

2 tbsp. olive oil
2 onions, chopped
1 large green pepper, chopped
2 cloves garlic, minced
1 large can tomatoes
1 can tomato paste
1 cup water
1/2 tsp. salt
1/2 tsp. sugar
1 tsp. basil and oregano
1/2 tsp. pepper
1 lb. pkg smoked bratwurst
1 lb. pkg rotini

In sauce pan, heat olive oil and sauté onion, green pepper, and garlic until onions are clear. Add liquid from tomatoes, then smoosh each tomato as added. Stir. Add tomato paste, water, and seasonings. Stir and bring to boil. Reduce heat and simmer 10 minutes. Slice each brat in 1/2 lengthwise, then lengthwise again, then slice across to make diced pieces. Add to sauce, stir and simmer 10 minutes longer. Prepare rotini according to package directions. Drain. Spoon sauce over each serving. Top with grated parmesan cheese to taste.

Garlic Honey Marinade for Chicken Breasts

1 small onion, minced
1/4 cups lemon juice
1/4 cups olive oil
2 tbs soy sauce
2 cloves garlic, minced
1 tbs ginger
2 tbs honey
2 tsp parsley flakes

Mix together in small pot. Let chicken marinate in cooler in gallon zip-locks overnight. Grill chicken over coals.

Sizzlin' Steak ★★★

Ingredients:

- 4 1-pound steaks (your favorite)
- 1 teaspoon seasoned salt
- 1 teaspoon black pepper
- 1 teaspoon garlic powder
- 1 12-ounce can of Papaya nectar
- 1 teaspoon sugar
- 1 large Ziploc freezer bag

Instructions:

Mix ingredients, less meat, in small bowl. Open Ziploc bag and place steaks "flat" in one layer inside of bag. With Ziploc open, raise bag just enough to pour in marinade without making a mess. Close bag and work out air pockets as you're zipping closed. Your bag should look like it is flat somewhat. Freeze for 2 days prior to campout. When ready to cook, let your steaks thaw until marinade is liquid. Place on medium grill and cook to desired doneness.

Simple Breakfast Burritos Recipe

Required:

skillet
knife
spatula

Ingredients:

1/4 stick butter or non-stick spray
8 Soft tortillas
8 pre-cooked sausages
2 potatoes, peeled
4 eggs
1/2 cup shredded cheese
salsa

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.

Geezer Sugar Overdose Oatmeal

8c water
1 tbs salt
3 cups quick oatmeal
2 cups brown sugar
2 sticks margarine

Bring water and salt to boil. Add brown sugar and margarine. When at rolling boil, add oatmeal. Cook 5minutes, stirring constantly. Guaranteed to get you going and keep you going on a cold weather campout.

Train Wreck Recipe

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.

Aluminum Eggs

Sausage

Eggs (scrambled up)

Hash brown potatoes

Salt, pepper and spices to taste

Place potatoes, scrambled eggs (doesn't need to be cooked) sausage patty and spices in foil. Wrap securely. Place on coals for 15 minutes.

Mini Hash Recipe

Required:

aluminum foil
paper towel

Ingredients:

1 egg
1/2 cup hash browns
1 sausage patty (precooked)
spices

Instructions:

Open fire cooking for 1 or more scouts.
Lay down square of aluminum foil.
Wet a paper towel and lay it down.
Lay another square of foil down.
This moisture layer helps minimize burning.

Place sausage on foil.
Spread hash browns in flat layer.
Crack egg onto hash browns.
Spice as much as you want.
Fold up and seal the foil.
Place in fire coals for 10 to 15 minutes.

Jellied French Toast Recipe

Ingredients:

Ingredients for your favorite French Toast recipe
Jelly

Instructions:

In bowl, mix French Toast ingredients.
Heat skillet.
Spread jelly on one slice of bread and stick second slice to it, making a jelly sandwich.
Dip sandwich in egg mixture.
Fry in skillet, flipping once.
Sprinkle with powdered sugar.

Note: Can also make peanut butter and jelly or plain peanut butter sandwiches instead of just jelly.

Zip-loc Omelette Recipe (aka Baggie Omelets) ★★★★★

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

Stuffed French Toast

Ingredients:

- 2 slices bread (cinnamon swirl is good)
- 1 egg
- 2-3 tablespoons milk
- cream cheese
- 1/2 banana, sliced
- maple syrup
- butter

Preparation:

Heat pie iron. Spray with cooking spray or melted butter. Mix egg and milk, and dip bread into it. Put 1 slice in pie iron, place 2 slices of cream cheese, sliced banana on bread. Top with second dipped bread. Cook until brown. Serve with butter and maple syrup.
Can fill with jam or jelly too.

Dessert Burritos Recipe

Required:

knife
aluminum foil
spoons

Ingredients:

tortillas
pie filling - blueberry, cherry, apple, ...
chocolate chips
mini-marshmallows
peanut butter

Notes:

This dessert has become our favorite. It is Sweeeeeeeeeet, easy, has very little clean-up, and doesn't get hands really messy if a little care is used.

Instructions:

Open the cans and put a spoon in each one.
Tear off squares of aluminum foil.
Put a tortilla on the square of foil.
Add peanut butter or pie filling.
Sprinkle with chocolate chips and/or marshmallows.
Roll up the tortilla and fold the bottom edge in.
Wrap foil around tortilla and place on grill above fire or on ash around edge of fire.
Wait for the ingredients to melt.

Hints:

- Main problem is putting too much stuff in the burrito - try to talk people into taking smaller amounts.
- Put all the tortillas in a foil wrap and carefully heat them before so they are more flexible.
- Putting tortillas directly into the coals will burn them - keep them away and rotate often.
- Each person should mark his burrito wrapper somehow so he knows it is his - special foil fold or permanent marker or series of poked holes in the foil.

Pie Iron Pies Recipe

Required:

Pie Iron

Ingredients:

1 can apple pie filling

1 loaf bread

1/4 stick butter

brown sugar

cinnamon

Notes:

Have a handful of irons for a group campfire.

Have a choice of apple, cherry, or blueberry filling.

Instructions:

Heat pie iron for a couple minutes.

Open pie iron and rub inside with stick of butter.

Sprinkle sugar in both sides of iron.

Place slice of bread on one side of iron.

Top with spoonful of apple pie filling.

Sprinkle on cinnamon and brown sugar.

Place on second slice of bread and close pie iron.

Hold over campfire for 2 minutes, flip, and hold 2 more minutes.

Stuffed Donuts

1 dozen plain glazed donuts

2 cans apple pie filling

Aluminum foil

Slice each donut in half lengthwise (like a sandwich). Spoon apple pie filling between the two halves. Wrap each donut in foil and place in burning embers. Cook on each side for about 3 minutes.

Banana Boats

4 sheets (about 12x18-inches each) heavy-duty aluminum foil
4 firm ripe bananas, peeled and sliced in half lengthwise
1/4 cup brown sugar
4 tsp. margarine or butter
1/2 tsp. ground cinnamon

Toppings: chocolate chips, nuts, mini marshmallows

Whipping cream
Cherries (optional)

Place two pieces of banana on each sheet of foil. Top each with brown sugar and butter. Sprinkle with cinnamon. Top with chocolate chips, marshmallows and nuts.

Fold to form packet, leaving room for heat circulation. Cook in covered grill or place in hot campfire coals for 4-6 minutes. Serve with whipping cream and cherries!

Variations/Hints:

Others have been known to put things like marshmallows, chocolate, peanut butter, gram crackers and jelly in the banana.