

A Taste of Troop 370 Meal Planning Guidebook



**North Atlanta District
Atlanta Area Council**

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"No Boy Scout ever starved to death on a weekend campout."

Breakfast

Eggs in a Bag

Large Pot

2 eggs per person
bacon bits, or crumbled bacon
diced onion, bell pepper
shredded cheese
1 Quart Freezer Zip type bag.

The heavy freezer bags are needed, not the regular. In the freezer bag place the eggs - minus the shells. Add the bacon, onion, pepper and cheese. Zip up tight, removing most of the air, and mix the eggs and ingredients by fingering vigorously. Scramble in the bag. Place the bag in a boiling pot of water and cook until done. Remove from pot.

Eggs MacSanches

Large Pot

2 eggs per person
bacon bits, or crumbled bacon
onion flakes
flour tortillas
1 slice cheese or shredded cheese
salsa sauce
1 Quart Freezer Zip type bag.

The heavy freezer bags are needed, not the regular. In the freezer bag place the eggs - minus the shells. Add the bacon, salsa, and onion. Add a little water or milk ~1/8 cup or 2 Tablespoons. Zip up tight, removing most of the air, and mix the eggs and ingredients by fingering vigorously. Scramble in the bag. Place the bag in a boiling pot of water and cook until done. Remove from pot. Scoop the eggs on the flour tortillas and add some cheese, fold and eat. Makes fillings for about 2 tortillas.

Egg in a Nest

Skillet & Griddle

1 piece bread
1 egg
1 tbs. bacon grease, shortening, butter or oil

On low heat, melt grease in fry pan. Cut a hole in center of bread for the egg. Butter both sides of the bread. Place bread in fry pan. Break egg over hole of bread and pour out egg. Fry egg and bread, Flip once and serve. Season to taste

Scrambled Eggs
(for 8 people)

Skillet & Griddle

16 Eggs
1 cup milk
oil

Break eggs into a bowl. Add milk to the eggs and then beat thoroughly using a fork. Cook about half of the mixture at a time, scrape the bottom of the pan frequently. Eggs are done when all the liquid is solidified.

Scrambled Egg Variations

Skillet & Griddle

To the above recipe, add one or more of the following:

- 4 Tbls. shredded cheddar, jack, or swiss cheese
- 4 Tbls. mushroom pieces
- 1 Tbls. crushed dry parsley or celery leaves
- 1 Tbls. bacon bits or crumpled bacon
- 3 Tbls. rinsed shredded dried beef
- 1/2 tsp chili powder
- 1 Tbls. tomato slices, crushed

Trail Breakfast

Trail

Mix and Match: Pick one from each category.

dairy	meat	grain	fruit	fun
hard cheese cheese spread string cheese	jerky bacon bar hard salami meat sticks	bagel crackers melba toast graham cracker oatmeal, instant grits, instant cream of wheat pilot bread cereal mixes granola bar	dried apples banana chips fruit bits fruit leathers raisins orange crasins	trail mix choc. granola nuts sunflower seeds pumpkin seeds
drinks				
water Tang tea powder mixes hot chocolate	peanut butter powder eggs eggbeaters			

Pita Pocket Breakfast

Skillet & Griddle

2 Eggs (per person)
1 Lb. Sausage per dozen eggs
Milk
Pita Bread (two per person)
Salsa
Salt and Pepper

Crumble and brown sausage in skillet, drain. Mix beaten eggs, milk, salt and pepper together. Scramble eggs mixture while stirring in sausage. Spoon egg & sausage mixture into pita pocket and top with salsa.

Variations:

Add cheese, peppers, onions and/or cooked shredded potatoes when browning the sausage.

Mountain Man Breakfast

Dutch oven

1/2 lb bacon (or pre-cooked sausage)
Med onion
2 lb. bag of hash brown potatoes
1/2 pound of grated cheddar
1 dozen eggs
Small jar of salsa (optional)

Pre-heat 12" Dutch Oven. Slice bacon and onion into small pieces and brown in the bottom of the DO until onions are clear. Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (15-20 minutes) Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set.(10 - 15 minutes)

Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted. Optional: cover cheese/egg mixture with a small jar (~ 1 cup) of SALSA. Cover and cook for an additional 3-5 minutes. Slice and server like quiche.

Serves 6.

Country Breakfast

Dutch oven

1 pound bulk pork sausage
1 box dehydrated (NOT FROZEN) hash brown potatoes
1 dozen eggs
1/2 pound shredded cheddar cheese

In the bottom of the Dutch Oven, crumble the pork sausage. Cover with a water and boil until sausage is cooked. Add hash brown potatoes, cover with water, boil until water is dissolved. Fry potato/sausage mixture until potatoes are browned. Remove the Dutch oven from the coals. Using a large spoon, make several depressions in the top of the potatoes. Crack one or two eggs in to each of the depressions. Cover the Dutch Oven. Add heat to the top to cook the eggs. When the whites are white, sprinkle cheese over the top and return the heat to the top of the Dutch Oven long enough to melt the cheese. The yolks should be liquid.

Sausage

Skillet & Griddle

(for eight people)
1 to 1 ½ pound roll

Cut sausage roll into ¼ inch slices. Put patties in frying pan. Cook on low heat. When the bottom side of the patty is a hard golden brown, turn over and brown the other side. Sausage must be thoroughly cooked.

Bacon

Skillet & Griddle

(for eight people)
1 to 1 ½ pound package

Bacon may be cooked in a frying pan or Dutch oven. You do not have to separate each slice before cooking. Place the bacon in the bottom of the Dutch oven. As the bacon starts to heat up, it will also start to curl slightly and you can separate slices with a fork or spatula. When the bacon starts to turn a light brown, turn over and cook the other side. When both sides are brown, remove from pan. Put bacon on paper towels to absorb surplus grease.

French Toast
(for eight people)

Skillet & Griddle

8 Eggs
1 ¼ cups milk
1 tablespoon sugar
¾ teaspoon cinnamon
1 ½ pound loaf of bread

Beat the eggs in a bowl, add the milk, sugar and cinnamon and mix thoroughly. Dip the bread one piece at a time into this mixture. Fry the bread at low heat on a griddle until the bottom is golden brown – about one minute. Flip the bread over and cook the other side.

Cinnamon French Toast
(for eight people)

Skillet & Griddle

1 loaf white sandwich bread
1 1/4 cups milk
12 eggs, beaten (minus shells)
1 tbs. sugar from home
1 tbs. cinnamon from home

In a medium pot, whisk together eggs, milk, cinnamon, and sugar. Heat griddle, keeping well greased. Dip each slice bread in egg mixture. Pat each side to coat well. Fry on griddle until each side is golden brown. Serve with powdered sugar or syrup.

Pancakes

Skillet & Griddle

2 cups biscuit mix
2 eggs
1 ¼ cups milk

Break eggs into bowl, add biscuit mix and milk. Mix with a fork. When pan is hot, drop 1 spoonful of batter onto griddle. When bubbles have broken out all over the uncooked side turn the pancake over. After the other side has cooked about the same amount of time remove from fire.

Cinnamon Burritos
(ingredients are per person)

Skillet & Griddle

1 large tortilla
3 tablespoons brown sugar
¼ teaspoon cinnamon
liquid margarine

Evenly distribute a generous amount of liquid margarine, brown sugar and cinnamon on the face of each tortilla. Roll to form burritos. Place burritos folded seam down on a warm pan, lightly oiled with liquid margarine. Cover and fry at low heat for twenty seconds, then turn the burritos and add a dash of water to steam. Cook for thirty more seconds, then serve.

Steamy Peach Steam-Baked French Toast

Skillet or Dutch oven

2 slices of thick bread per person
1 tablespoon dark brown sugar per slice of bread
1 tablespoon liquid margarine per slice of bread
1 large can of sliced peaches
2-3 eggs
dash of vanilla
1 cup milk
dash of cinnamon

Beat the eggs and mix in the milk and vanilla. Soak the bread in this mixture. Fry the bread at low heat in a covered skillet that's well greased with margarine. Fry the bread until the bottom is golden brown – about one minute. Keep the pan covered while cooking. Flip the bread over and immediately drizzle some liquid margarine over each slice. Sprinkle brown sugar on top. Follow with sliced peaches and a hefty dash of cinnamon. Cover the skillet and simmer about 30 seconds. Add a dash of water to the edge of the pan to steam. Try not to get any water on the bread. French Toast is done when the sugar has caramelized (about 15 more seconds).

Blueberry Puff

Dutch oven

2 cups Jiffy baking mix
2 cups sugar
2 eggs beaten
2 tablespoons oil
2 cups milk
2 cups blueberries (fresh or frozen)

Thoroughly mix all the ingredients except the blueberries. Fold in the blueberries and bake until brown.

Blueberry Biscuit Cake

Dutch oven

2 cups baking mix
2/3 cup milk
4 tablespoons sugar
2 cups blueberries (fresh or frozen)

Mix the baking mix and milk together thoroughly with a fork. Pat out half the dough to fit the bottom of a Dutch oven. Sprinkle 2 tablespoons of the sugar over the dough. Pour the blueberries into the oven and cover with the remaining half of dough. Sprinkle 2 tablespoons of sugar on top of the dough. Cover and bake.

Tortilla Cinnamon Rolls

Skillet or Dutch oven

2 tortillas
2 tablespoons margarine
½ cup brown sugar
1 tablespoon cinnamon
¼ cup chopped nuts
1 tablespoon oil

Spread margarine on tortilla and sprinkle on brown sugar, cinnamon and chopped nuts. Roll and fry in oil in a covered pan.

Cinnamon Sugar Donuts

Dutch oven

Several tubes of refrigerator biscuits
Mixture of sugar and cinnamon
Cooking oil

Heat about one and a half inches of cooking oil in the Dutch Oven. Be careful not to allow it to become too hot. Heat over coals, NOT FLAMES! Prepare the biscuits by sticking your thumb through them to make a ring. CAREFULLY drop them from a spoon into the hot oil. Turn them once. Remove them from the oil and roll them in the cinnamon and sugar mixture. WARNING: These are habit forming.

Doughnut Balls
(for 8 people)

Dutch oven

1 bottle oil
1 Egg
3 Tablespoons Sugar
3 Tablespoons Milk
¼ teaspoon cinnamon
1 ¼ cups biscuit mix
confectioners' sugar

Put oil in Dutch oven and place over coals. You will need 1 inch of oil in bottom of oven. Break 1 egg into bowl and beat thoroughly with fork. Add 3 tablespoons sugar, 3 tablespoons milk, and ¼ teaspoon cinnamon to eggs. Mix thoroughly. Slowly add 1 ¼ cups of biscuit mix to liquid, stirring as you do. Mix until smooth. Dip spoon into hot oil (this will prevent dough from sticking on the spoons too much). Take some dough on one spoon and use the other spoon to push small balls of dough into the hot shortening. The balls should be slightly smaller than 1 inch. Do not have more than 5 balls in the oil at any one time. Once the bottom is dark brown, turn the dough ball over and cook the other side. It should take 1 ½ to 2 minutes to brown one side. Remove when brown, drain oil and place on paper towels. Sprinkle with sugar.

Lunch

Pita Sandwiches

One pita per person is plenty.

Stuff your pita with:

block cheddar or Colby cheese

summer sausage or salami

peanut butter and jam or jelly

Trail Lunches **Pick one from each category**

dairy	meat	grain	fruit	fun
hard cheese cheese spread string cheese	jerky can tuna canned spread hard salami meat sticks	bagel crackers melba toast graham cracker pita bread	dried apples banana chips fruit bits fruit leathers raisins	hard candies GORP trail mix candy bar choc granola
drinks		flour tortillas wheat bread pilot bread pretzels granola bar	walking apple orange	nuts sunflower seeds pumpkin seeds cereal mixes
water kool aid gator types powder mixes	peanut butter jelly			

Main Dishes

Mac and.....

Large or Medium Pot

1 box macaroni and cheese, 1 can of tuna, chicken, or turkey, 1 small can vegetables.
Cook the macaroni and add some onion flakes, drain and add the cheese mix, add the can meat and vegetable., add pepper. Heat and eat. ~ 4 servings

MAC and	1 cup Meat	1 cup Vegetables	some EXTRAS
1 box of Mac & Cheese	ground beef	stewed tomatoes	1 t. chili powder
	chicken	broccoli	2 t. mustard
	ham or SPAM	red pepper	1/4 cup Miracle Whip
	tuna	peas	1/4 t. Italian seasoning
	ground beef or turkey	peas & carrots	1/8 t. pepper

Chicken and Stuffing Bake

Dutch oven

(Serves 6)

4 cups Pepperidge Farm Herb Seasoned Stuffing
Paprika
Margarine
6 Skinless Boneless chicken breast halves
1/3 cup milk
1 can Campbell's Cream of Mushroom soup
1 tbs. Chopped parsley

Mix stuffing with 1 cup boiling water and 1 tbs. Margarine. Spoon the stuffing across the center of 4 qt. Dutch oven. Place the chicken on each side of stuffing. Sprinkle the chicken with paprika. Mix soup, milk and parsley and pour over the chicken. Bake at 400 degree heat for 20 minutes and then open top a bit and bake additional 10 minutes.

Two Crew Stew

Dutch oven

(Serves 8)

2 lb. Ground Beef
2 Potatoes
2 Onions
2 Bell Peppers
2 cans Green Peas
2 cans Cream of Mushroom soup

2 soup cans water

Brown the ground beef in a Dutch oven. Retain all the drippings.
Thinly slice the potatoes into circles. Layer onto the top of the meat
Thinly slice the onions. Layer onto the potatoes
Add a layer of bell peppers
Add a layer of green peas
Add a layer of creamed soup and water mixture.
Cook for 30-40 minutes or until the potatoes are soft.
To serve, spoon down through all layers - serves 8-10

Kit Carson Pie (serves 6)

Dutch oven

2 lb. lean ground beef
1 onion
2 pkg. sloppy Joe seasoning mix
2 6 oz. cans tomato paste
2 cups water
1 16 oz. pkg. refrigerator biscuits

Brown the beef and onion. add seasoning mix, tomato paste and water. Stir and bring to boil. Place the biscuits over the mixture and bake for 15-20 minutes or until biscuits are brown.

Guadalupe Chili Pie (serves 8)

Dutch oven

1 bag corn chips
2 lbs ground beef
1 large onion
1 15-ounce can chili beans
1 8-oz can tomato sauce
½ tsp chili powder
½ tsp salt
1 ½ cups shredded Colby or Cheddar cheese

Brown beef and onion together in butter in dutch oven
Add beans, chili powder, salt and tomato sauce.
Cover and cook for 10 minutes

Layer corn chips, onion, cheese and chili. Top with remaining corn chips. Bake about 25 minutes. Top with remaining cheese and bake 5 minutes longer.

Raman Hamburger Soup
(serves 8)

Large or Medium Pot

8 packages Raman noodles
2 lbs hamburger meat
½ onion
1 bouillon cube, beef or chicken
4 inch cube of cheese (optional)
dash of special spices such as cayenne pepper (optional)

Brown hamburger meat. Make the soup according to directions but add 20% more water. Add everything but the noodles at the start of the cooking. When the water boils toss in the noodles. Simmer 5 minutes. Cut the cheese into thin strips and stir in just before serving

Too Easy Chicken and Dumplings
(serves 8)

Dutch oven

3 lbs chicken
1 large onion
2 ribs celery
½ green bell pepper
salt and pepper
8 cups chicken broth
2 pkgs four tortillas

Put the chicken, veggies, broth, salt and pepper to taste into a Dutch oven. Bring to a boil over medium heat, reduce heat and simmer 1 hour or until chicken is tender. Remove chicken, tear into small pieces and set aside. Bring the broth to a boil. Slice flour tortillas into strips and drop one at a time into the boiling broth. Simmer about 15 minutes. Add the chicken and gently mix and serve.

Baked Chicken Breasts
(serves 8)

Dutch oven

8 large chicken breasts
1 cups flour
1 teaspoon pepper
2 teaspoons Mrs. Dash seasoning
4 tablespoons paprika
1 teaspoon thyme
1 cup margarine
2 cups orange juice
2 tablespoons brown sugar
2 medium onions, diced

Mix the flour, pepper, Mrs. Dash, paprika, and thyme in a plastic bag.
Place the chicken in the bag and shake, coating well.
Brown in ½ cup margarine in a Dutch oven.
Combine the remaining ½ cup margarine with the rest of the ingredients and simmer in the oven lid for 4 or 5 minutes.
Pour over the browned chicken and bake until tender.

Meal in an Oven
(serves 4)

Dutch oven

1 medium onion
1 medium green pepper
½ cup uncooked extra long rice
16 Oscar Mayer Smokie Links
1 12 oz can tomatoes

Cut the onion into slices and lay them in the bottom of a Dutch oven.
Cut the green pepper into 1 inch rings and lay on top of the onion.
Place 1 tablespoon of rice in each ring
Place two Smokie Links on each ring.
Pour the tomatoes over the top and bake.

Cascade Valley Chicken and Rice
(serves 2)

Large or Medium Pot

1 5 oz can of light chunk
4 oz frozen peas
2 cups instant brown rice
2 chicken bouillon cubes
2 ½ cups water

Add chicken, peas and bouillon to water in a pot. Bring to a boil. Add instant rice and stir well. Remove from heat. Cover and let stand 10 minutes.

Hawaiian Chicken
(serves 3)

Skillet

3 boneless chicken breasts - cut in half
1 sweet green pepper
vegetable oil
1 sweet red pepper
8 oz. can pineapple chunks
2 oz. apple juice
1 large red onion
1 cup minute rice

Brown chicken in oil. add pineapple chunks and juice. Ring cut the onion and peppers and cook. Cover and simmer 20 minutes. Make the rice and serve chicken over bed of rice.

Garlic toast
Serving Size 6

Open Fire

1 loaf
French bread loaf
4 oz butter
1 tsp. garlic salt
1 tsp. onion salt
1 tbs. chopped parsley (optional)

Make a small charcoal fire. Slice bread diagonally about 1 1/2" thick. Melt butter in a aluminum foil cup on the side of the fire. add garlic salt onion salt and parsley to the butter. With a brush or a folded up paper towel brush butter onto both sides of the bread. Wrap in Aluminum foil to keep warm. Toast the bread lightly.

Pita Pizza

Skillet

1 or 2 pita bread per person
Pizza sauce
Mozzarella cheese
Toppings

Suggested toppings: pepperoni, summer sausage, Canadian bacon, fresh onion, green pepper, black olives, mushrooms.

Slice and fry meat and vegetables in skillet, set aside. Place pita in bottom of skillet. Heat about 20 seconds, flip over and spread on pizza sauce, cheese and toppings to taste. Cover the pan and allow the pizza to cook for 30 seconds or until cheese melts.

Cimarroncito Carbonara

Large or Medium Pot

2 1/4 cups elbow macaroni
1 pkg. white sauce mix
1/4 cup powder milk
1/4 cup dried vegetable mix
salt & pepper to taste
5 cups water
1/4 cup bacon bits

Place the bacon bits in a separate plastic bag and all the other dry items in a larger plastic bag. In a large pot place the dry mixture and water. Mix well and bring to boil. Cover and simmer until macaroni is done. Add the bacon bits before serving or as a topping.

Jambalaya
(serves 6)

Dutch oven

- 3 onions, chopped
- 1 bell pepper, chopped
- 4-5 cloves garlic
- 2 lbs seasoned chicken
- 1 lb smoked chicken, sliced
- 2 cups rice
- 4 cups water

Brown sliced sausage in Dutch oven so as to render fat from it. Remove sausage. Brown chicken until tender. Add vegetables. Saute until clear. Add water and sausage. Bring to a rolling boil. Taste for salt and seasoning. Add if needed. Add rice, bring to a boil. Stir several times. Reduce heat to low. Cover. Do not stir. Cook for 30 minutes. Stir to mix.

Dinner Mix and Match: Pick one from each Category *Large or Medium Pot*

BASE	VEGETABLE	MEAT	SAUCE	SPICE
Spaghetti	Fresh	Ground beef	cheese	oregano
Spaghetti	Carrots	Can beef	sour-cream	herbs
Fettuccini	Potatoes	Can chicken	stroganoff	sage
Macaroni	summer squash	Can turkey	spaghetti	basil
Egg Noodles	Onions	Dried chipped beef	dry soup mix	Poultry seasoning
Linguine	cucumbers	Can meat spread	miso powder	salt & pepper
Shells	frozen	Stew meat	gravy mixes	garlic salt
Ziti	for short trips &	Hard salami	curry	onion salt
Cous Cous	cold weather	Vienna sausage	sweet & sour	chili powder
A-B-C- noodles	freeze dried	SPAM	au jus	butter buds
Ramen Noodles	peas	Jerky	teriyaki	soy sauce
Quick Rice	gr. beans	Pepperoni		bouillon
Rice-A-Roni	corn	Canned fish	SOUPS	chicken
Instant Potatoes		clams	Cream of Mushroom	beef
Quick Grits	dried	tuna	Tomato	vegetable
	onions	salmon	creamed corn	mixes

chow mien noodles ### Helper Stuffing box mixes Mac & cheese rice & ### noodles & ###	mushrooms mixed vegetable flakes soup blends pepper flakes celery flakes can onion rings	sardines crab shrimp Freeze dried ham beef chicken shrimp Dried fish Smoked fish Bacon bar	Tomato juice Cheddar cheese	chili taco sloppy Joe
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Foil Dinner Options

Open Fire

Classic Hamburger Silver Turtles

Ground Beef
Onions
Potatoes
Seasonings
Heavy Duty Aluminum Foil

Make hamburger patties and place on foil. Season patties to your liking. Dice or slice onions (however you prefer to eat them). Place them over hamburger patties. Dice or slice potatoes. Place them around hamburger patties. Close foil and cook for 45 minutes or until hamburger and potatoes are done. If you cooked them individually there is no need for dirty dishes. Open foil bags and serve.

Silver Chicken Turtles

1 large chicken breast
½ teaspoon crushed garlic
2 slices onion
½ medium green bell pepper
pinch of oregano
pinch of curry powder

Place chicken in foil and top with remaining ingredients. Close up foil. Place on coals and cook until done.

Caribbean Shrimp Turtles

(amounts are per person)

4 oz Pineapple chunks
¼ lb medium raw shrimp, peeled and deveined
¼ red bell pepper, chopped
2 tablespoons butter
1 tablespoons brown sugar
seafood seasoning
rice

Center pineapple chunks on aluminum foil. Arrange shrimp in an even layer over pineapple. Arrange pepper evenly over shrimp. Sprinkle seafood seasoning over peppers. Top with butter and brown sugar. Close up foil. Place on coals and cook 10 to 12 minutes until done. Serve over cooked rice.

Hawaiian Chicken Turtles

Chicken breasts
pineapple, sliced
onion, sliced
Bar-B-Q sauce

Center chicken breast on aluminum foil. Arrange onion and pineapple slices over chicken. Cover with Bar-B-Q sauce. Close up foil. Place on coals and cook until done.

Sea Turtles

Salmon
onion, sliced
green bell pepper, sliced
seafood seasoning

Center salmon on aluminum foil. Arrange onion and pepper slices over salmon. Sprinkle with seasonings. Close up foil. Place on coals and cook until done.

Variations on the Foil Dinner

Just a touch of garlic salt makes a lot of difference. Substitute Mrs. Dash, garlic pepper, seasoned salt, Montreal seasoning, or any other favorite general-purpose seasoning for the pretty dull salt and pepper usually found in a foil dinner.

Add Cream of Mushroom soup. It adds taste as well as additional moisture. A couple of tablespoons will do just fine.

How about BBQ sauce, Worchester sauce, Heinz 57, soy sauce, teriyaki, Tabasco or even Italian dressing?

Instead of hamburger, try pork loin, ground turkey, stew meat or cubed steak.

Consider other vegetable options such as bell peppers, green beans, radishes, scallions or sweet potatoes.

How to wrap a foil dinner - the drug store wrap:

1. Cut 2 pieces of lightweight foil or 1 piece of heavy-duty foil, twice the circumference of the item to be wrapped.
2. Place food in middle of foil, shiny side in. Food must be moist or add 4 T. of fluid.
3. Bring opposite sides of foil together, and fold 1/2 inch, repeat turning down to item.
4. Flatten top of package, Fold corners of open ends in and roll ends in small folds into center. The edges must seal to keep steam in.

Desserts

Fresh Blackberry Cobbler

Dutch oven

2 quarts fresh blackberries
½ cup lemon juice
¼ teaspoon salt
2 cups sugar
1 box Jiffy yellow cake mix
1 stick (1/2 cup) margarine
1 cup chopped nuts

Spread the berries in a Dutch oven.
Mix the lemon juice, salt, and sugar. Pour over the berries.
Sprinkle the cake mix evenly over the top and dot with the margarine.
Top with nuts and bake.

Choco-Chip Pie

No Bake

(Serves 6)

1 graham cracker crust pie shell
1 package instant chocolate pudding and pie filling
Cool Whip instant Mix
1/2 cup chocolate chips (or pick out from your GORP)
dried milk powder.

Mix the pudding mix, water, and milk. Let set for a few minutes and then fold in the chips. Pour into the crust. Whip up the Cool Whip mix and top the pie. Sprinkle a few chips on top.

Dump Cobbler

Dutch oven

1 pkg yellow or white cake mix
2 cans pie filling or 1 large can fruit cocktail
Cinnamon
Butter

Pour cans of filling or fruit cocktail in bottom of Dutch oven. Sprinkle cake mix over top of fruit, DO NOT STIR! Sprinkle with cinnamon and cut pads of butter and let fall on surface. DO NOT STIR, it will burn. Cover and bake until bubbly and top is lightly browned, about 30-45 min. Any combination of fruits can be used.

S'More's

Open Fire

Graham crackers
Marshmallows (not mini)
Hershey's chocolate bars
and one campfire

Place large marshmallow (not the mini's) on a long stick and heat over campfire until gooey. Prepare the graham cracker by breaking into two squares. Place a chocolate square and the hoey-gooey marshmallow between the graham crackers and allow the chocolate to melt.

Washington's Favorite

Dutch oven

2 cups apple pie filling
1 Jiffy white cake mix
1 stick (1/2 cup) margarine

Pour the apple pie filling into a Dutch oven.
Spread the dry cake mix over the top evenly.
Dot with margarine and bake. Serve warm.

Cherry Crisp

Dutch oven

2 cans cherry pie filling
2 sticks butter, melted
1 white cake mix
1-3/4 c chopped nuts

Pour pie filling in bottom of oven. Sprinkle cake mix over top and DO NOT STIR. Top with nuts. Pour melted butter over top. Bake for about 30 min at 350 degrees.

Memphis Molly

Dutch oven

1 15-16oz can tart cherries (not pie filling)
1 15-16oz can blueberries (not pie filling)
1 smaller can crushed pineapple
1 small package of chopped walnuts
2 boxes Jiffy cake mix
1/2 stick butter pats

Add ingredients order, spread fruit and nuts in bottom of Dutch oven. Sprinkle cake mix over all and put butter pats on top. Cook 20 -30 minutes or until "cake" is done.

Apple Crumb Pie

Dutch oven

3 cups peeled, cored and dices apples
1 cup white sugar
2 cups brown sugar
1 cup flour
1 stick (1/2 cup) margarine, melted

Place the apples in a Dutch oven and pour white sugar over the top.
Let stand 15 minutes
Mix together the brown sugar, flour, and melted margarine.
Pour over the apples and bake until golden brown.

Pineapple Upside Down Cake

Dutch oven

Pineapple Upside Down Cake

1/4 cup butter
1/2 cup brown sugar
1 can sliced pineapple
1 yellow cake mix
1 egg

Place butter and brown sugar in the oven and stir until well mixed. Place the pineapple slices in the butter and sugar mixture in the bottom of the oven.

In a separate bowl, mix the cake mix and the egg. Pour this batter over the pineapple in the oven, then put the lid on the oven and bake about 30-40 minutes. Test the cake for doneness with a straw.

When the cake is done, remove the coals from the oven, remove the lid and let the oven cool for about 10 minutes. Using a large cutting board or a piece of corrugated cardboard, hold the board on top of the oven and invert the oven quickly. This will allow the cake to fall on the board and the pineapple will be on top.

Pecan Caramel Rolls

Dutch oven

1 tube of refrigerator biscuits (10 count)
1/2 cup brown sugar
1 stick butter or margarine
Generous amount of chopped pecans
Cinnamon
Raisins (optional, but good)

Melt butter, brown sugar, cinnamon, and a tablespoon of water in the cover of a chef kit. (large frying pan) Stir well until sugar/butter becomes a caramel. Add pecans and raisins to the caramel mixture. Cut the biscuits into quarters. Stir into the caramel mixture, coating each part with caramel. Place the pan in the Dutch Oven using the "three stone method" bake the biscuits until they are golden brown. About 15 minutes.

SMACOS

Dutch oven

Using a paper towel with dipped in vegetable oil, wipe the bottom of the Dutch oven (not too much, just enough to give it a gleam). Place on coals. In the bottom of the Dutch oven place a soft flour tortilla. On top of that place a handful of semi-sweet chocolate chips. On top of that place a handful of mini-marshmallows. Cover Dutch oven with lid for 1+ minutes. Remove lid. Using tongs fold the tortilla in half (making a taco shape). You will note that the oven side of the tortilla is a golden brown. Cover for another minute. Remove lid. Remove SMACO from Dutch oven and place on paper plate to cool (THIS IS A MUST... IT COMES OUT TOO HOT TO HANDLE).

Once shell has cooled to touch enjoy.....the inside will still be moist and warm, gooey chocolate and marshmallows. Unlike SMOREs the shell will not crumble but allow you to enjoy this delicacy in a relatively clean manner.

Philmont Ranger Cobbler

Dutch oven

2 cups biscuit mix
2 16-oz cans peaches in heavy syrup
½ cups sugar
½ teaspoon cinnamon

Preheat a Dutch oven over a bed of coals. Gently pour into the oven one can of peaches and syrup. Drain the syrup from the second can into the first and save it. Place the peaches from the second can into the oven. Sprinkle ¼ teaspoon of cinnamon over the fruit. Combine biscuit mix with the sugar and remaining cinnamon and enough of the reserved syrup to make a soft dough. Layer the dough mixture over the fruit in the oven. Place the lid on the oven, cover it with coals, and bake until the dough is golden brown. Serves 8.

Black Forest Cake

Dutch oven

1 Devil's food cake mix
3 eggs
1/3 cup oil
½ cup water
2 20 ounce cans cherry pie filling
1 can whipped cream

In a Dutch Oven combine the dry cake mix, eggs, and oil. Add just enough water to make a stiff batter. Very carefully fold in, without mixing, the cherry pie filling. Cover and bake for 30 minutes. Serve covered with whipped cream.

Drinks

Okeefenokee Swamp Water

1 packages Grape Drink Mix
1 packages Lemon-Lime Drink Mix

Mix and add water, pre-sweetened or add the sugar.

Chattahoochee River Water

1 packages Cherry Drink Mix
1 packages Orange Drink Mix

Mix and add water, pre-sweetened or add the sugar.