

Mountain Man Breakfast

| | |
|------------------------------------|-----------------------------------|
| 1 lb. bacon | 10- medium potatoes; sliced 12 |
| 2 medium yellow onions; diced | 12 eggs; beaten |
| 1 1/2 cups fresh mushrooms; sliced | salt and pepper to taste |
| 1 green bell pepper; diced | 3 cups grated Cheddar cheese |
| 3 cloves garlic; minced | picante sauce |

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot. Cut bacon into 1 inch slices. Add to Dutch oven and fry until brown. Add onion, mushrooms, bell pepper and saute until onions are translucent. Add potatoes and season with salt and pepper. Cover and bake using 8 briquettes bottom and 14-16 briquettes top for 30 minutes. Season eggs with salt and pepper then pour eggs over top of potatoes. Cover and bake another 20 minutes. Stir gently every 5 minutes. When eggs are done, cover top with cheese and replace lid. Let stand until cheese is melted.

Serve topped with picante sauce.

Serves: 10-12

German Pancakes

| | |
|------------------|----------------|
| 1 1/2 cups milk | 6 Tbs. butter |
| 9 eggs | lemon juice |
| 1 1/2 cups flour | powdered sugar |
| 3/4 tsp. salt | |

In a mixing bowl whisk together milk, eggs, flour, and salt to form a thin batter.

Heat a 14" Dutch oven using 14-16 briquettes bottom and 18-20 briquettes top until very hot. Add butter to Dutch oven and let melt. Pour batter into oven and cook for 25-30 minutes until pancake is fluffy and light brown.

Sprinkle pancake with lemon juice and dust with powdered sugar.

Serves: 6

Super Easy Chicken and Rice

Method: *Dutch Oven*

Prep. Time: *5 min.*

Cook Time: *45 min..*

Serves: *4*

1 can (10³/₄ oz.) Campbell's Condensed Cream of Mushroom Soup

1¹/₂ cup water

1 cup uncooked regular white rice

¹/₄ tsp. paprika

¹/₄ tsp. pepper

4 boneless, skinless chicken breast halves

1. In Dutch oven, mix soup, water, rice, paprika, and pepper. Place chicken on rice mixture. Sprinkle with additional paprika and pepper. Cover.
2. Bake at 375° (about 6-7 briquettes underneath and 15-18 on top) for 45 min. or until chicken and rice are done.

Buying tip: It's probably cheapest to buy frozen chicken in large packages (like from Costco). You'll need to get a parent or another patrol to buy the excess from you.

Easy Chicken and Biscuits

Method: *Dutch Oven*

Prep. Time: *15 min.*

Cook Time: *45 min.*

Serves: *5*

5 boneless, skinless chicken breast halves

vegetable oil

1 can (10³/₄ oz.) Campbell's Condensed Cream of Celery Soup

1 can (10³/₄ oz.) Campbell's Condensed Cream of Potato Soup

1 cup milk

1 cup water

¹/₄ tsp. dried thyme leaves, crushed

¹/₄ tsp. pepper

4 cups cut-up vegetables (such as one or more of sliced carrots, sliced celery, broccoli flowerets, cauliflower flowerets, etc.)

1 package refrigerated buttermilk biscuits (17 oz. Pillsbury Grands work well)

1. Cut chicken into approx. 1 inch cubes. (You might want to do this at home. Remember to wash the cutting board and knife well.)

2. Heat Dutch oven over a good bed of coals. Pour in oil (enough to cover bottom). Cook chicken in oil, stirring frequently until it's no longer pink.
3. Add soups, milk, water, thyme, pepper, and vegetables. Stir. Cover with lid.
4. Reduce briquettes underneath to about 9, and put about a dozen coals on top. Bake for about 15 minutes or until hot.
5. Stir. Arrange biscuits over chicken mixture. Bake 20 minutes more until biscuits are golden (check halfway through baking and adjust the number of coals if necessary).

Buying tip: It's probably cheapest to buy frozen chicken in large packages (like from Costco). You'll need to get a parent or another patrol to buy the excess from you.

Guadalupe Chili Pie

Method: *Dutch Oven*

Total Time: *about 1 hour*

Serves: 8

| | |
|----------------------------|----------------------------|
| 2 lb. lean ground beef | ½ tsp. chili powder |
| 1 medium onion, chopped | ½ tsp. salt (optional) |
| vegetable oil or margarine | 1 8-oz. can tomato sauce |
| 1 15-oz. can chili beans | 2 6-oz. pkg. cornbread mix |

1. Brown beef and onion in about 1 tablespoon of the oil or margarine in open Dutch oven over a good bed of coals. Spoon out and discard excess grease.
2. Add beans, chili powder, salt, and tomato sauce. Stir. Cook for about 15 minutes in covered oven (about 6-7 briquettes underneath and 15-18 on top).
3. Mix the cornbread as directed and add to top of meat and beans. Place lid on oven. Cook for 20-30 minutes, until cornbread is done. (Peek after first 5 minutes. The cornbread mix should be forming a slight crust. Adjust coals if it's cooking too fast or too slow.)

Enchilada Pie

Method: *Dutch Oven*

Serves: 6-8.

| | |
|---|-------------------------------------|
| In Dutch oven, over a good bed of coals, brown: | 1 medium onion, chopped |
| | 2 pounds lean ground beef |
| Spoon out and discard excess grease and add: | 1 10¾ oz. can condensed tomato soup |
| | 2 10-oz cans mild enchilada sauce |
| | 1 cup water |

Simmer 5 minutes. Spoon ¾ of mixture into another pot.

Arrange over mixture remaining in pan: 2-3 8-inch flour tortillas

Alternate in 3 layers:

the meat mixture
2 cups (8 oz.) shredded cheddar or mozzarella
cheese
tortillas

Replace lid on Dutch over. Simmer 7 to 10 minutes or until cheese melts and tortillas soften.
Serve with remaining tortillas as side bread.

Taco Soup

Method: *Stove Top*

Serves: 4-6.

In frying pan, brown:

½ medium onion, chopped
1 pound lean ground beef

Spoon out and discard excess grease. 1 14½ oz can of tomatoes, diced

Put into large pot with:

1 can kidney beans
1 can corn (kernel-style)
1 large can tomato juice
1 package taco seasoning mix
some cooked potatoes, diced

Heat until hot. Good with green salad and French bread.

Vegetarian Pizza

| | |
|--------------------------|--------------------------------------|
| 2 Tbs. olive oil | 1 cup canned crushed tomatoes |
| 1 cup diced red onion | 2 cloves garlic; minced |
| 1 cup diced green pepper | ¾ tsp. dry oregano |
| 4 cloves garlic; minced | ¾ tsp. dry rosemary needles; crushed |
| 1 ¾ cup sliced mushrooms | ½ tsp. salt |
| 1 ½ tsp. dry oregano | ½ tsp. ground black pepper |
| 1 tsp. dry leaf basil | 1 can crescent rolls |
| ¾ tsp. dry thyme | 1 cup shredded Monterey Jack cheese |
| ½ tsp. salt | ¾ cup shredded provolone cheese |

Heat a 12" Dutch oven using 16-18 briquettes bottom until hot. To hot oven add olive oil, onion, bell pepper and garlic. Cook for 5 minutes stirring frequently. Add mushrooms, oregano, basil, thyme and salt. Continue cooking until vegetables are tender. Remove

vegetables from oven and let cool. Wipe oven clean then lightly oil bottom and sides.

In a medium bowl combine crushed tomatoes, garlic, oregano, rosemary, salt and pepper; stir to mix.

Unroll the crescent rolls. Line the bottom of oven with a layer of flattened crescent rolls. Spread seasoned tomatoes evenly over top of flattened rolls. Spoon cooked vegetables evenly over the tomatoes. Sprinkle cheeses over the top.

Cover and bake using 8-10 briquettes bottom and 14-16 briquettes top for 20-30 minutes rotating oven and lid every 5 minutes.

Pineapple Upside-Down Cake

Method: *Dutch Oven*

Total Time: *about 1 hour*

Serves: *8 or more.*

3 tablespoons butter or margarine
1 20-ounce can sliced pineapple
small jar maraschino cherries
½ cup brown sugar
1 package yellow cake mix
1¼ cups water
1/3 cup oil
3 eggs

1. Line Dutch oven with foil; melt butter or margarine in the bottom.
2. Arrange pineapple slices on the bottom.
3. Place a maraschino cherry in the center of each pineapple slice and in spaces in between.
4. Sprinkle brown sugar over the top of pineapples and cherries.
5. Combine the yellow cake mix, water, oil, and eggs, and pour over the fruit mixture.
6. Place about 9 briquettes underneath and 13 on top. Check after 10 minutes -- if cake mix doesn't look dry on top yet, increase the briquettes.
7. Bake 35-40 minutes total. Check that cake is cooked all the way through. Holding a large platter or pizza pan over the Dutch oven, flip the two together upside down. Lift off Dutch oven and peel off foil.

Old Fashioned Cobbler

Ingredients: 4- 21 oz. cans of fruit pie filling 3 Tbsp sugar 2 cups bisquick mix ½ cup milk

Directions:

1. Line a #12 cast iron dutch oven with aluminum foil.
2. Add pie filling to foil lined dutch oven.
3. In a small pot, mix bisquick, sugar, and milk until a soft dough forms.

4. On a piece of floured foil, form dough into a circle that fits the dutch oven.
5. Using a flip-and-drop method with the aluminum foil, place dough onto pie filling in dutch oven.
6. Add sugar and cinnamon over dough to taste.
7. Bake cobbler over hot coals for 30-40 minutes until dough is golden and sugar has caramelized at the edges of the dough. The pie filling should be bubbling up over and through the dough.

Baking times may vary on weather conditions and heat available. No high altitude adjustments required

Dump Cake

There are many kinds you can use , Some of my favorites are:

- chocolate cake over cherry pie filling
- spice cake over peaches
- spice cake over apples

To make your cake, use packaged cake mix and either canned or fresh sweetened fruit or canned pie filling. Begin by putting the fruit in the bottom of the Dutch oven and sprinkle the dry cake mix over the top of the fruit. Pour enough 7up (or other lemon lime soda) over the top to moisten the mix a little [about 1/2 can] and poke it around some to begin. Six coals on the bottom and twelve on top should be about right to cook this in 45 minutes or so. As it begins to cook, you will see the moisture begin to come up through the cake mix. If you end up with some dry spots add a little more 7up. You will end up with more of a cobbler than a cake, but very few leftovers. Any time you cook sugar it will probably stick to your Dutch oven. Foil lining the oven will somewhat prevent this, but the foil is more trouble than good, so to clean your oven after cooking anything sticky, just boil it out.

Easy Peach Dump Cobbler

| | |
|---|--------------------------|
| 2 (30 oz.) cans sliced peaches; drained | 1 can Sprite or 7Up |
| 1 yellow cake mix; dry | ice cream of your choice |

Into a 12" Dutch oven add peaches and spread out. Pour cake mix over peaches then pour the soda over the cake mix. Stir to mix completely. Place lid on oven. Bake for 45 minutes to an hour using 12 briquettes top and 12 briquettes bottom. Rotate oven and lid every 15 minutes.

Variation: Use the whole can of peaches, juice included, and stir in 1/3 cup of instant tapioca. As the cobbler cooks the tapioca will absorb the juices and make a nice bubbly cobbler.

Serve warm with ice cream.

Serves: 8-10

Monkey Bread Recipe

This Recipe is meant for Boy Scouts..



Ingredients:

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

Notes:

dessert or breakfast

Instructions:

Tear biscuits into quarters.
Mix sugar and cinnamon in plastic bag.
Drop each quarter into bag and shake to coat well.
Place in dutch oven.
Melt butter and pour over biscuits.
Bake at 350 degrees for 35 minutes.
Serves 6 to 8.

May want to line oven with foil to catch melted sugar

DUMP CAKE – another recipe

Ingredients:

- 1 'standard' (303) can of crushed pineapple
- 1 'standard' (303) can of your favorite pie filling
- 1 box of yellow cake mix
- 1 stick of butter or margarine
- 1 dutch oven (I use a #12)
- optional - aluminum foil to line oven to speed cleanup (I use heavy duty, 2 layers)

'mixing'

- line oven with foil, if you wish
- open pineapple, dump into oven, spread evenly
- open pie filling, dump into oven, spread evenly
- open cake mix, dump into oven, spread evenly
- slice butter or margarine into thin slices and spread evenly over the top of the cake mix

cooking

- bake (more heat on top than bottom) over embers or charcoal for 30 to 45 minutes, or until top is golden brown.

optional extras

1. spread brown sugar between layers and on top
2. spread thinly sliced almonds on top about 5 minutes before finished baking