

Jayhawk Area Council
Shawnee District
Cub Grub
Cookbook



2004

Cub Grub Cookbook

Why Cub Grub? In the kitchen or in a campsite, Cub Scouts gain confidence they can take on into life.

More than cooking

When you mix kids and cooking, you create a subtle learning process that will carry over into other parts of their lives.

- Reading: Kids take turns reading the recipe out loud.
- Organization: They locate each ingredient and check for bowls, measuring spoons and cups, stirring spoons, and all other necessities.
- Math: Measuring ingredients helps them understand fractions.
- Science: Depending on the recipe, you may see fascinating interactions in a bowl or pan. (Some say cooking is really chemistry.)
- Family: When cooking with a group or with your own child, you can pass down advice you gained from Mom, Dad, or Grandmother.

Tips

- Have extra eggs on hand. Slipping an egg out of its shell is an acquired art. With beginners, the egg's insides may land in unexpected places.
- Have at least one other adult helping, so kids doing different preparation jobs will have guidance.
- Be sure each child can eat what you're cooking. In advance, ask parents about any food allergies and diet restrictions their children have.
- Use a recipe you've made at least once before, not something new to you.
- Assemble ingredients and equipment, but keep knives stored until it's time to use them. Have dishcloths, towels, or paper towels handy for spills.
- Everyone washes hands before starting. If anyone leaves the cooking area or pets the dog, he washes again.
- Plan something for each person to do. Kids can take turns at measuring, sifting, stirring. Don't let them wait too long for a turn.
- Spills happen to the best of cooks. Have the kids clean up as they work; or if the mess is not disastrous, let them deal with it at the end.
- Before the kids escape out the door for a play break, there's the clean-up. No skipping this.

Hints for Cooking Safely with Kids

- Try to anticipate risks but expect the unexpected.
- Demonstrate the safe use of equipment, especially knives, if kids are old enough to use the equipment. You operate the electric mixer or food processor; they can add ingredients they've measured.
- Teach as you go: For instance, when lifting lids off steamy pots, tilt the lid away from your face.
- On a range top, pan handles should be turned away from the front, out of reach of small children.
- When stirring hot food, use wooden spoons or metal spoons with handles of a material that doesn't heat up. Handles of all-metal spoons can get too hot.
- Teach kids to use one hand to hold a skillet steady by the handle while turning food with a spatula in the other hand, so the skillet won't scoot away. Techniques that are second nature to you can be new to a child.
- Be vigilant around range-top cooking. Keep young hands away from gas and electric burners, even after they have been turned off.
- Have plenty of good hot pads (dry ones!) for handling hot equipment.

This Book

This book has a variety of recipes. While the book is divided into Breakfast, Dinner, Breads and Sides, Snacks, Drinks, Desserts and Everything Else, you can also look for the picture on the recipe to tell you if the recipe is foil cooking, campfire cooking, no-bake, drinks...



Campfire
Cooking



Drinks



Dutch
Oven



Foil



No
Bake



Misc

Foil Cooking Tips

All recipes targeted toward Cubbies. Several ingredients are used in each meal. Adults can spice it up more, of course!! Easier and less likely to burst or leak if use preformed foil pouches. (Worth the expense!)

Based on a normal bed of "white" charcoal. If coals or wood fire is really hot, check one of the pouches to be sure nothing's burning! Label pouches. *Watch location for dinner, as turning may erase name.

Dutch Oven Tips

When baking in a dutch oven with a cake pan or pie pan, put 1 inch diameter foil balls in the bottom of the oven to lift the pan off the bottom to keep the food from burning and distribute the heat more evenly.

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Breakfast

Yum, Yum, Al-u-min-ium Breakfast

Submitted by Randy Volz



- 1 Sausage patty (approx. 4 oz.)
- 1 handful of hash browns
- 2-3 tbsp. Salsa (mild picante type, with veggies)
- 1 egg, beaten
- dash salt & pepper

Place in foil pouch sausage first, cover with potatoes, pour the egg over the potatoes, then cover with salsa, salt & pepper. Place on coals for 15-20 minutes.

Aluminum Eggs (Foil Breakfast)

Submitted by Jim and Donna Collie



- Sausage
- Egg
- Hash brown potatoes
- Salt, pepper and spices to taste

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

Egg In a Nest

Submitted by Loreen McMillan, CS Roundtable



- 1 slice bread
- 1 egg
- butter or margarine

Butter the bread on one side. Make a hole in the center of the slice of bread and place in frying pan butter side down. Butter the other side of the bread. Break egg into the center of the hole. When cooked on one side (bread toasted), flip and cook the other side.

French Toast (Vagabond Stove)

Submitted by Jim and Donna Collie



- 3 eggs
- ½ cup milk
- 1 tablespoon sugar
- 4 slices bread
- Butter, syrup, jam or powdered sugar

Beat eggs, milk and sugar together with a fork. Grease the top of a hot vagabond stove with margarine. Dip both sides of a piece of bread in egg mixture, and lay it on the stove. Be careful that the fire is not too hot. When bottom browns, turn the toast over with a fork or turner. You may need more margarine. When the second side is brown, remove the toast to a plate.

Egg On A Raft (Vagabond Stove)

Submitted by Jim and Donna Collie



- Bread
- Egg
- Salt and pepper

Grease the cooking surface of the stove. Cut two inch hole in a slice of bread. Place bread on burner and break egg into the hole. Season and turn over once while cooking.

Vienna Toast

Submitted by Jim and Donna Collie



Make a jelly sandwich. Beat two eggs per person (4 pieces of toast). Add a little sugar, cinnamon and milk or water. Dip sandwich in egg mixture, fry the sandwich like french toast. Dip fried sandwich in (or sprinkle on) powdered sugar instead of syrup. Tastes like a giant jelly donut.

Punch Donuts

Submitted by Jim and Donna Collie



- Canned biscuits
- Cooking oil
- Cocoa
- Jello
- Sugar (white, brown, powdered, with or without cinnamon)

Take a biscuit, punch hole through it with finger. Shape into donut shape. Drop into hot oil. Flip over when brown. Remove from oil, dip into sugar, cocoa or jello. Eat slowly, they are really hot.

Bird's Nest Breakfast (grill)

Submitted by Loreen McMillan, CS Roundtable



- 1 large navel orange (thick skinned)
- ½ can shoestring potatoes
- ½ cup chopped ham or slice ham lunch meat
- 2 eggs
- salt and pepper
- 1 tbsl milk or water

Cut orange in half. Using a spoon or fingers, scoop out the insides and serve with your breakfast. Combine eggs, salt/pepper, milk in a ziploc bag. Squeeze and shake egg until mixed. Pour half mixture in each orange half. Gently set on the grill. Cook until eggs are firm- approx. 10 minutes and remove from the grill. To serve, mound shoestring potatoes on plate. Top with ham then scoop eggs onto ham.

Grapefruit Breakfast

Submitted by Loreen McMillan, CS Roundtable



6 grapefruits, halved and hollowed out
12 strips bacon
12 eggs

Place a strip of bacon at the bottom of each grapefruit shell. Break an egg on top. Cook directly over the coals or wrap in aluminum foil. Variation: add chopped onion, green pepper, or cheese.

Bacon and Egg on Rock

Submitted by Loreen McMillan, CS Roundtable



2 slices bacon
2 eggs
1 slice bread

Place a smooth flat rock in the fire until hot (approx 45 minutes). Pull rock from the fire and brush off the ashes with a paper towel. Place bacon on rock. When cooked on one side, turn over. Place slice of bread, with center removed, on top of bacon. Break eggs and place in the hole. When done on one side, turn over and cook the other side.

Breakfast Pizza

Submitted by John Emslie, Cub Pack 175



1 can crescent rolls
1 cup shredded sharp cheddar
1 lb. sausage; browned & drained
3 eggs; beaten
3 Tbs. diced red bell pepper
3 Tbs. milk
3 Tbs. diced yellow bell pepper
½ tsp. salt
1 cup thawed frozen hash browns
1 tsp. ground black pepper
1 green onion; sliced
3 Tbs. parmesan cheese

Unroll the crescent rolls. Line the bottom of a 12" Dutch oven with a layer of flattened crescent rolls. Sprinkle evenly with sausage, bell peppers, hash browns, green onion, and cheddar cheese. In a medium bowl whisk together eggs, milk, salt and pepper. Pour egg mixture evenly over top of pizza. Sprinkle with parmesan cheese.

Cover and bake using 8-10 briquettes bottom and 12-14 briquettes top for 20-30 minutes until eggs are set.

Serves: 6-8

German Pancakes

Submitted by John Emslie, Cub Pack 175



1 ½ cups milk
6 Tbs. butter
9 eggs
lemon juice
1 ½ cups flour
powdered sugar
¾ 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

Dinners

Sassy Dog

Submitted by Randy Volz



1 large hot dog ("ball park" size)*
1 hard boiled egg, chopped
2-3 tbsp. Salsa (picante type, with veggies)
1 handful or so of cheese (pepper jack or cheddar)
(add some sauerkraut, if you dare!)
*can add a 2nd dog - increase ingredients accordingly

Place in foil pouch in above order. Place on coals for 10 minutes (increase to 15 minutes with 2nd dog). Remove and serve in a hot dog bun.

Foil Dinners



Submitted by Ben Elsbernd, Webelo, Pack 175

Hamburger patty
Potatoes
Carrots
Corn
Onion
Cream of mushroom soup
Chili powder

Make a pocket with aluminum foil.
Put a little bit of water in the bottom.
Put lots of veggies in it.
Crumble up your meat into it.
If you want gravy, cream of mushroom soup is perfect.
Add spices if you want.

Tips:
Try not to overfill, because it might not get cooked all the way. Even if you don't like veggies, put them in. It adds to the steam which cooks the meat and gravy. Cook it in the coals for 25 to 30 minutes on each side. Remember to seal it really tight. And if it is puffy when it is done cooking you did a good job.

Sausage Supper for Six

Submitted by Rhonda Elsbernd, Pack 175



1 lb fully cooked smoked sausage, sliced
3-4 chopped potatoes
1 small cabbage cut into six wedges
½ cup water

Coat the inside of a large foil cooking bag with non-stick cooking spray. Add all ingredients. Seal the bag and cook on coals for 30 to 40 minutes or until vegetables are tender.

Nelson's Stew

Submitted by Jim and Donna Collie



- Box of macaroni and cheese
- 1 can of chunky ham

Heat water to boiling. Add macaroni and cook until soft. Follow directions on box. Crumble can of chunky ham into mixture, mix thoroughly. This is very easy. Feeds 2 scouts per box of macaroni and cheese, 1 can of ham can be mixed with each 2 boxes of macaroni.

Camp Stroganoff

Submitted by Jim and Donna Collie



- 1 ½ to 2 pounds ground beef
- Onion soup mix
- 2-3 tablespoons of ketchup
- 1 cup sour cream
- 1 can cream of mushroom soup
- Noodles

Bring pot of water to a rolling boil and cook noodles until done. Brown meat and drain off grease. Add remaining ingredients and simmer until meat is tender. If necessary, thin sauce with a little milk. Serve over cooked noodles.

Pasta Italiano Bake

Submitted by Jim and Donna Collie



- 1 lb ground beef
- 1/4 cup chopped onion
- 1/4 cup chopped green pepper
- 1 garlic clove, minced
- 1 6 oz can tomato paste
- ½ cup water
- 1 teaspoon salt
- ½ teaspoon oregano leaves
- 2 cups (4 oz) noodles, cooked, drained
- ¼ cup chopped parsley
- ½ cup Miracle Whip salad dressing
- ¾ cup Kraft grated parmesan cheese
- 2 eggs, beaten

Brown meat, drain. Add onion, green pepper and garlic; cook until tender. Stir in tomato paste, water and seasonings. Cover; simmer 15 minutes. Combine noodles and parsley; toss lightly. Combine salad dressing, ½ cup cheese and eggs; mix well. Layer noodles and meat mixture in Dutch Oven; top with remaining cheese. Bake for approximately 40 minutes. 6 servings.

Taco Casserole

Submitted by Jim and Donna Collie



- 2 pounds hamburger
- 6 tortillas
- cheese grated
- 2 cloves garlic, minced
- 2 cans enchilada sauce
- 1 small can tomato sauce

Brown meat and garlic. Add enchilada sauce and tomato sauce. Simmer for 30 minutes. Tear tortillas and layer pan with tortillas, meat, cheese. Repeat with cheese on top. Bake at 350 degrees for 45 minutes.

Don's Hawaiian Delight

Submitted by Jim and Donna Collie



In a square piece of heavy duty aluminum foil place enough of each of the following to make one serving:

- Sliced ham
- Sweet potatoes
- Carrots
- Pineapple

Surround the ham slices with the other ingredients on the foil then add 1 tablespoon of syrup or honey. Fold using "drugstore" wrap to hold in the juice. Cook package on hot coals for approximately 15 minutes on each side.

Easy Meat Loaf

Submitted by Jim and Donna Collie



- 2 pounds ground beef
- 1 small can evaporated milk or ½ cup milk
- 2 packages dried onion soup mix

Mix all ingredients together and form loaf in Dutch oven. Bake approximately 50 to 60 minutes.

Chicken Breasts

Submitted by Jim and Donna Collie



- 8 chicken breasts
- 1 jar or package dried beef slices
- 8 slices bacon
- Salt and pepper to taste
- 1 can Cream of Mushroom soup
- 1 small carton sour cream

Bone the chicken breasts and roll one slice bacon around each. Place dried beef slices in bottom of Dutch oven and lay bacon-wrapped chicken breasts on top. Salt and pepper to taste. Pour mushroom soup and sour cream over breasts. Bake for approximately 50-65 minutes until chicken is tender.

Sausage-Rice Oven Dish

Submitted by Jim and Donna Collie



- 2 ½ lbs. ground sausage
- 1 medium green pepper, chopped
- 1 medium onion, chopped
- 1 cup celery, chopped
- 2 cups rice, cooked as to directions on box
- 3 packages dry chicken noodle soup mix
- 1 small can pimentos, chopped
- 1 can cream of chicken soup
- 1 package almonds, slivered

Brown sausage and drain. Add green pepper, onion and celery and simmer in open Dutch Oven for 15 minutes. Add cooked rice and dry soup mix. Add pimentos, cream of chicken soup and almonds and bake. (You can also use Wild Rice)

Tasty Beef Roast

Submitted by Jim and Donna Collie



- 1 3 lb to 5 lb beef roast
- 1 can cream of mushroom soup
- 1 package dry onion soup mix

Brown roast. Pour ½ can mushroom soup around meat. Pour onion soup mix over meat, then the remaining mushroom soup over all. Let bake to desired doneness. Approximately 30 to 45 minutes to pound.

Dutch Oven Enchilada Casserole

Submitted by Jim and Donna Collie



- 2 lbs ground beef
- 1 teaspoon salt
- 1 large onion, chopped
- 1 can tomato soup (10 ¾ ozs)
- 2 cans enchilada mild sauce (10 ozs)
- 1 can water (10 ozs)
- 1 package of corn tortillas
- ½ lb grated or sliced cheese

Brown together beef, salt and onion. Add tomato soup, enchilada sauce and water to beef mixture and simmer together. Place 3 or 4 corn tortillas on bottom of Dutch Oven. Remove ¾'s of the meat mixture from pan, and place over top of tortillas. Add another layer of tortillas. Add a ¼ lb of cheese on top. Add another layer of meat mixture. Place another layer of meat mixture. Place another layer of tortillas. Sprinkle with remaining cheese. Place like over Dutch Oven and let simmer until it appears to be done. Approximately 30-40 minutes.

Tamale Pie

Submitted by Jim and Donna Collie



- 1 ½ lbs. ground beef
- 1 clove garlic, minced
- 1 onion, coarsely chopped
- 1 green pepper, cut in 1 inch squares
- 1 can (1 pound) tomatoes, cut up
- ½ cup stuffed green olives (or black olives), coarsely chopped
- 1 to 2 teaspoons chili powder
- 1 teaspoon salt
- Freshly ground pepper to taste
- 1 package (11 ounces) corn muffin mix
- 1 can (8 oz) cream corn
- 1/3 cup milk
- ½ cup shredded cheddar cheese

Brown ground beef in Dutch Oven, drain excess fat off. Add garlic, onion and green pepper and sauté 5 minutes or until tender. Add tomatoes, olives, chili powder, salt and pepper and simmer 10 minutes. In a bowl stir together muffin mix, corn and milk until evenly moistened. Spoon over ground beef mixture and sprinkle with cheese. Bake at 400 degrees for approximately 20 minutes, or until browned.

BBQ Pork Chops Dutch Oven

Submitted by Jim and Donna Collie



- 6 Pork chops (You can also use chicken)
- 1 tablespoon cooking oil
- Salt and pepper to taste
- ¾ cup catsup
- 1 8 oz cola drink

Brown meat with cooking oil in Dutch Oven. Mix catsup and cola with salt and pepper and pour into oven over meat. Bake until done. (Should be goeoy)

Hanover Brisket

Submitted by Jim and Donna Collie



- 4 or 5 lb brisket
- 1 can of consommé
- 1 (10 oz) bottle (lite) soy sauce
- 1/4 cup lemon juice
- Garlic to taste
- 1 tablespoon liquid smoke

Combine last 5 ingredients, pour over meat and marinate overnight. Place meat and marinade in a covered pan and bake at 300 degrees for 3 hours for 3 & 4 lbs and 4 hours for 5 lbs. Baste occasionally during baking. Take out and slice. Then replace it in the pan and pour some of the marinade over brisket. Increase the temperature to 350 degrees and continue baking for another hour.

Easy Sausage Pizza Bake

Submitted by Jim and Donna Collie



- 1 lb pork sausage
- ¾ cup chopped onion
- 3 cups Bisquick baking mix
- 1 ½ cups water
- 1 jar (15 ½ oz) thick spaghetti sauce
- 1 can (4 oz) mushroom stems and pieces, drained (if desired)
- 1 can (2 ¼ oz) sliced ripe olives, drained
- 1 green pepper, cut into thin rings
- 2 cups shredded cheddar cheese

Grease the inside of the Dutch Oven. Cook and stir sausage and onion in skillet until sausage is brown; drain. Mix baking mix and water until thoroughly moistened; spread batter in oven. Spread spaghetti sauce carefully over batter; top with sausage mixture and the remaining ingredients. Bake until crust is golden brown. Approximately 25-30 minutes.

Baked Spaghetti

Submitted by Jim and Donna Collie



- 1 large onion, chopped
- 1 clove garlic, minced
- 4 tablespoons shortening
- ½ lb ground beef
- 2 cups water
- 2 cans tomato soup
- 2 teaspoons chili powder
- ½ lb uncooked spaghetti
- 1 cup sharp cheese (grated)

Cook onion and garlic in shortening in Dutch Oven. Add beef and cook, stirring occasionally, to keep meat particles separated. Drain excess grease off. Mix in the soup, water and chili powder and cook a few minutes longer. Break spaghetti into inch pieces and stir into sauce until all covered. Bake for about 1 hour, but stir approximately every 15 minutes. Then add cheese to top. Bake another 15 minutes.

Sausage Balls

Submitted by Jim and Donna Collie



- 1 lb sausage
- 3 cups bisquick
- 1 8 oz jar Cheese Whiz or shredded cheese

Combine sausage (cooked), bisquick and cheese; shape into balls. Bake in preheated 300 degree oven for 25 minutes or until lightly browned.

Pizza Baby

Submitted by Loreen McMillan, CS Roundtable



biscuit mix
tomato soup
Parmesan cheese
cold cuts
chopped green pepper
oregano
seasonings

Mix biscuit dough and shape into a shallow dish about 12 cm across. Spoon soup into dish and top with other ingredients. Place in a double wrap of heavy aluminum foil. Cook in hot coals or on rack over hot coals close to the heat.

Fish-N-Boats

Submitted by Loreen McMillan, CS Roundtable



1 can tuna
½ cup mayonnaise
1/3 cup celery
¼ cup pickle relish, drained
2 French rolls, 6" long
½ cup shredded American cheese
1 slice American cheese
2 olives (optional)

Combine tuna, mayonnaise, celery, and pickle relish in bowl. Mix well and set aside. Place roll on cutting board. Carefully remove a thin slice, lengthwise, from the top. With your fingers hollow out the roll by removing some of the soft bread, leaving about ½ inch shell. Place boats on cookie sheet. Sprinkle shredded cheese into the boats. Fill with the tuna mixture. Place under a hot broiler for 1-2 minutes, until cheese is melted. Carefully remove from broiler. Cut the slice of cheese diagonally. Thread a wooden skewer through the cheese to make a sail. Place a sail in each boat. Top with olives.

Doughboys

Submitted by Loreen McMillan, CS Roundtable



½ cup flour
1 teaspoon baking powder
1 teaspoon shortening
pinch of salt
1/4 cup water
1 hot dog

Mix ingredients with shortening and then add water. Put hot dog on green stick and wrap dough around it. Cook holding 6 inches from coals so inside will cook and then brown nearer to the coals. Ensure the dough is not too sticky. Note: you can substitute Bisquick for the first 4 ingredients.

Foil Meal: Cozy Caves

Submitted by Loreen McMillan, Cub Scout Roundtable



1 lb ground beef
1 egg
dash of salt and pepper
3 large onions, peeled

Put the meat, egg, and salt/pepper in large Ziploc bag, squeeze together until mixed. With a knife, cut onions in half, between the ends. Remove the insides, leaving a shell about ½" thick. Mound 3 onion halves with meat mixture and top with another onion shell. Wrap in foil pouch. Place each pouch in coals and cook for 15 minutes. Turn upside down and cook 15 minutes more.

Campfire Dutch Oven Pizza

Submitted by John Emslie, Cub Pack 175



1 ½ lbs. lean ground beef
½ medium red onion; diced
2 tsp. Italian seasoning
3 Tbs. diced green bell pepper
1 tsp. garlic powder
3 Tbs. diced red bell pepper
salt and black pepper to taste
1 (8 oz.) can mushroom stems & pieces; drained
2 Tbs. olive oil
12 black olives; sliced
1 can crescent rolls
8 oz. shredded Cheddar cheese
1 jar pizza sauce
8 oz. shredded Mozzarella cheese

Heat a 12" Dutch oven using 18-20 briquettes bottom until hot. In a medium bowl add ground beef, Italian seasoning, garlic powder, salt and pepper; mix together with your hands. Drop ground beef by small pieces into the hot Dutch oven and fry until brown. Remove browned beef from Dutch oven and wipe oven down with a paper towel.

Pour olive oil into Dutch oven and spread evenly over bottom of oven. Unroll the can of crescent rolls and line the bottom of the oven with a layer of flattened rolls. Spoon pizza sauce evenly over crescent rolls. Sprinkle evenly with seasoned ground beef, red onion, bell peppers, mushrooms, olives, and top with Cheddar and Mozzarella cheeses.

Cover and bake using 8-10 briquettes bottom and 16-18 briquettes top for 20-30 minutes until crust is browned on edges and cheese is bubbly.

Serves: 6-8

Dutch Oven Pot Roast

Submitted by John Emslie, Cub Pack 175



2 Tbs. bacon grease or olive oil
1 Tbs. balsamic vinegar
2 tsp. dry rosemary; rubbed
3 Tbs. brown sugar
2 med. yellow onions; sliced
1 Tbs. soy sauce
4-5 cloves garlic; sliced
1 bay leaf
3-4 lb. beef chuck roast
1 tsp. black pepper
salt and pepper to taste
1-2 lbs. baby carrots
1 cup hot beef stock or broth
6-8 medium red potatoes; skins on, cut into chunks
¼ cup honey barbecue sauce
1 tsp. thyme
2 Tbs. red wine vinegar
1 Tbs. parsley flakes

Heat a 12" deep Dutch oven using 20-22 briquettes bottom until oven is hot. Add bacon grease or olive oil, rosemary, and onions; cook 2-3 minutes until you start to see a little color on the onions then add the garlic. Cook for 1 minute longer. In a large measuring cup combine the beef stock, barbecue sauce, red wine vinegar, balsamic vinegar, brown sugar, soy sauce, bay leaf, and black pepper; stir to mix then pour juice slowly into the oven. Season the roast with salt and pepper then add roast to oven and cover with as many of the onions as you can. Replace the lid then reduce the number of coals on bottom to 10 and place 14-16 coals on the lid. Cook for 30 minutes rotating oven every 15 minutes. After 30 minutes add carrots and potatoes. Season with salt, pepper, thyme, and parsley flakes. Replace the lid and continue baking for 45-60 minutes until vegetables are fork tender.

Serves: 8-10

Foil Meal: Chile Cheese Dinner

Submitted by Loreen McMillan, CS Roundtable



4 oz ground beef
1/4 can chili or kidney beans, drained and rinsed
1/4 can stewed tomatoes, drained
dash onion salt
1/4 teaspoon chili powder
1/4 cup shredded cheese

Place beans and tomatoes on foil. Crumble beef over all. Sprinkle onion salt, and chili powder over meat. Close up foil pack and place on coals, 18-20 minutes, turning several times. Open and sprinkle with shredded cheese.

Foil Meal: Ham and Sweet Potatoes

Submitted by Loreen McMillan, CS Roundtable



4-6 oz ham, cubed
1 tablespoon maple syrup
1 teaspoon orange juice
dash of ground ginger
1 cup sweet potatoes, cubed
2 teaspoons raisins (optional)

Place sweet potatoes and ham in packet. Stir seasonings together and spoon over ham. Bake over coals 20-25 minutes, turning several times.

Dutch Oven Turkey Chili

Submitted by John Emslie, Cub Pack 175



½ lb. bacon; cubed
(2) 5.5 oz. cans tomato paste
2 large yellow onion; diced
2 Tbs. Worcestershire sauce
3 cloves garlic; minced
2 Tbs. chili powder
1 cup chopped celery
2 tsp. paprika
2 lbs. cooked turkey; ½" cubed
2 tsp. cumin
(2) 28 oz. cans whole tomatoes
(2) 19 oz. cans red kidney beans; drained

Fry bacon in a 12" Dutch oven using 22-24 briquettes bottom heat until crisp. To oven add onion, garlic, and celery and continue to sauté until vegetables are soft. Add turkey, tomatoes, tomato paste, Worcestershire sauce, chili powder, paprika, and cumin. Bring to a boil then cover and continue to cook using 8-10 briquettes bottom and 14-16 briquettes top for 25-30 minutes stirring occasionally to break up tomatoes. Add kidney beans and cook 10 minutes longer to heat thru.

Serves: 8-12

Minute Pizza

Submitted by Loreen McMillan, CS Roundtable



1 can prepared biscuits or English muffins
1 pepperoni sausage
1 can pizza sauce
cheese (10-12 slices)

Flatten and spread individual biscuits into round shapes on foil (or English muffin). Put sauce, pepperoni, and a slice of cheese on each biscuit. Close foil, being sure not to crush the top. Place on coals 10-15 minutes. Do not turn over.

Chili Cornbread Pie

Submitted by John Emslie, Cub Pack 175



Chili

- 1 lb. extra lean ground meat
- 1 medium yellow onion; diced
- ½ cup red bell pepper; diced
- 4 cloves garlic; minced
- (1) 15 oz. can black beans; drained & rinsed
- (1) 15 oz. can tomato sauce
- (1) 28 oz. can cut tomatoes; drained
- (1) 4 oz. can diced green chilis
- 2 Tbs. chili powder
- 1 tsp. ground cumin
- 1 Tbs. onion powder
- ½ tsp. garlic powder

Cornbread

- 1 cup all purpose flour
- 1 ½ cup cornmeal
- 1 tsp. brown sugar
- ½ tsp. salt
- ¾ tsp. baking soda
- 1 Tbs. baking powder
- ½ tsp. Mrs. Dash
- 1 cup creamed corn
- 1 cup buttermilk
- 3 egg whites; beaten stiff
- 1 Tbs. melted butter
- ½ tsp. salt

Prepare Chili: Brown ground meat in a 12" Dutch oven using 18-20 briquettes bottom heat. Add onion and red bell pepper and cook until tender. Drain off liquid. Add remaining ingredients. Bring contents of Dutch oven to a boil, then simmer 30 minutes.

Prepare Cornbread: In mixing bowl combine all dry ingredients. In separate bowl combine all wet ingredients. Stir wet ingredients into dry until well mixed. Spoon cornbread mixture over top of chili. Cover and bake using 12 briquettes bottom and 16-18 briquettes top for 30 minutes or until cornbread turns golden brown.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 10 minutes.

Serves: 6-8

Chicken Pot Pie

Submitted by John Emslie, Cub Pack 175



- 4 boneless, skinless chicken breast halves; diced
- 2 (10.5 oz.) cans cream of chicken soup
- 3 Tbs. bacon grease or olive oil
- ½ cup evaporated milk
- 4 cloves garlic; minced
- 1 ½ tsp. poultry seasoning
- 1 yellow onion; diced
- 1 Tbs. Worcestershire
- 4 medium potatoes; diced
- salt and black pepper to taste
- 1 (16 oz.) bag frozen mixed vegetables; thawed
- 1 can refrigerated crescent rolls

Heat a 12" Dutch oven using 20-22 briquettes bottom until hot. To hot oven add bacon grease, chicken and garlic; season with salt and black pepper to taste. Cook chicken stirring frequently until chicken is no longer pink. Add onions and potatoes and continue cooking until onions are translucent but still firm. Stir in mixed vegetables, soup, evaporated milk, poultry seasoning and Worcestershire; season with salt and pepper. Let mixture come to a low boil. Unroll the crescent rolls and create a top crust by layering flat rolls across the top of ingredients.

Reduce the heat on bottom to 8-10 briquettes and add 14-16 briquettes to the lid. Bake for 25-30 minutes until the rolls are golden brown and flaky. Check to make sure potatoes are cooked through. If not, then remove all briquettes from the lid and continue to cook maintaining bottom heat to keep pie bubbling an additional 15 minutes until potatoes are cooked through.

Serves: 6

Coca-Cola Chicken

Submitted by John Emslie, Cub Pack 175



- 8 boneless, skinless chicken breast halves
- 3 cloves garlic; minced
- 1 can Coca-Cola
- 1 Tbs. onion powder
- 1 ½ cups catsup
- 2 Tbs. chili powder

Arrange chicken breasts in an oiled 12" Dutch oven. In a large bowl add remaining ingredients and stir to mix well. Spoon sauce over chicken. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-75 minutes or until chicken is cooked through basting with pan juices every 15 minutes.

Serves: 8

Cheesy Chicken Italian-o

Submitted by John Emslie, Cub Pack 175



1 lb. bacon
1/4 cup honey
8 chicken breasts; cut into chunks
2 tsp. ground oregano
3 cloves garlic; minced
2 tsp. basil
1 large yellow onion; sliced
1 1/2 tsp. parsley
6 large tomatoes; diced
1 tsp. salt
1 red bell pepper; cut into chunks
1 tsp. ground black pepper
1 green bell pepper; cut into chunks
3 cups Mozzarella cheese; grated
1 cup mushrooms; sliced
3 cups Cheddar cheese; grated
(1) 10 3/4 oz. can tomato puree
1/2 cup Parmesan cheese; grated
1/4 cup balsamic vinegar

Heat a 12" Dutch oven using 20-22 briquettes bottom. Slice bacon into 1" strips then add to hot oven and fry until brown. Remove bacon from oven. Remove and reserve all but 2 Tbs. of the bacon grease from the oven. Add chicken and garlic to oven and cook, turning frequently, until juices run clear when chicken is pierced with a fork. Remove chicken from oven and add reserved bacon grease. Line the bottom of the oven with onion slices then put chicken on top of the onion. Add tomatoes, red and green bell pepper, and mushrooms. Cover and bake using 12 briquettes bottom and 12-14 briquettes top for 30 minutes.

In a large measuring cup make a sauce with the tomato puree, balsamic vinegar, honey, oregano, basil, parsley, salt, and pepper. Stir to mix well. Sprinkle bacon over top of cooked vegetables then pour sauce over vegetables. Cover and bake another 15 minutes. Sprinkle cheeses over the top. Replace lid and let sit for 15 minutes until cheese is melted.

Serves: 16

Foil Meal: Ham and Sweet Potatoes

Submitted by Loreen McMillan, CS Roundtable



4-6 oz ham, cubed
1 tablespoon maple syrup
1 teaspoon orange juice
dash of ground ginger
1 cup sweet potatoes, cubed
2 teaspoons raisins (optional)

Place sweet potatoes and ham in packet. Stir seasonings together and spoon over ham. Bake over coals 20-25 minutes, turning several times.

Cub Grub Cookbook

Coffee Can Casserole

Submitted by Loreen McMillan, CS Roundtable



Line coffee can with cabbage leaves. Place a slice or two of onion in the bottom. Next, place pieces of meat (cubed beef, sliced pork, cubed chicken, or hamburger). On top of meat place in this order: celery, sliced carrot, potatoes (sliced or diced). Sprinkle with salt and pepper to taste. Add 2 pats butter. (Beef or chicken bouillon cube can be used for more flavor) Put water on top of vegetables and place a drop of biscuits on top. Place a metal lid such as a pie tin pan on top. Be sure to punch in two holes to vent out the steam. Weight lid with a large rock. Cook 30 minutes over the coals.

Baked Chicken And Rice

Submitted by John Emslie, Cub Pack 175



2 cups long grain rice
3 cloves garlic; minced
1 can cream of mushroom soup
1 Tbs. Worcestershire sauce
1 can cream of chicken soup
2 cans water
1 cup sour cream
8-10 pieces of chicken
1 small onion; diced
2 tsp. poultry seasoning
1 stalk celery; diced
salt and pepper to taste

To a 12" Dutch oven add rice, soups, sour cream, onion, celery, garlic, Worcestershire, and water. Stir to mix. Season chicken with poultry seasoning and salt and pepper then place over top of rice mixture.

Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 90 minutes.

Serves: 8-10

Easy Pineapple-Apricot Chicken

Submitted by John Emslie, Cub Pack 175



10 chicken thighs; well trimmed
3/4 cup french dressing
3/4 cup pineapple-apricot preserves
1 (1 oz.) pkg. onion soup mix

Arrange chicken thighs in a 12" Dutch oven. In a medium sized bowl combine preserves, french dressing and soup mix. Stir to mix. Pour pineapple-apricot mixture over chicken then cover and bake using 10-12 briquettes bottom and 14-16 briquettes top for 60-75 minutes.

Serve over rice.

Serves: 6-8

Wagon-Master Camp Stew

Submitted by John Emslie, Cub Pack 175



2-3 lb. boneless chuck roast
1 tsp. sugar
½ cup flour
2 Tbs. Worcestershire sauce
1 tsp. salt
½ tsp. paprika
1 tsp. pepper
½ tsp. Tabasco
¼ cup olive oil
5 carrots; peeled & sliced
1 large onion; diced
4 stalks celery; sliced
1 head garlic; minced
6 medium potatoes; diced
1 quart hot water
1 lb. bag frozen corn
2 packets brown gravy mix
1 lb. bag frozen petite peas
1 packet mushroom gravy mix
1 lb. bag frozen green beans
2 bay leaves
15 oz. can kidney beans
1 tsp. thyme

Trim excess fat from meat and cut into 1" cubes. In a medium size bowl combine flour, salt, and pepper and stir to mix. Add meat and mix until meat is well coated.

Heat a 12" deep Dutch oven using 24 briquettes bottom heat. Add olive oil then meat and brown meat on all sides. Add onion and garlic and continue cooking until onions are soft and translucent.

Add HOT water, gravy mixes, bay leaves, thyme, sugar, Worcestershire sauce, paprika, and Tabasco. Stir to mix completely. Bring to a boil then add carrots and celery. Return to boil and let cook 15 minutes.

Stir in remaining ingredients and bring contents to a boil. Cover Dutch oven and reduce briquettes on bottom to 12 and add 6 briquettes to the lid. Simmer for 30-45 minutes or until vegetables are soft.

Breads and Sides

Sour Cream Onion Squares

Submitted by Jim and Donna Collie



- 1 large onion, sliced
- 2 tablespoons margarine
- 1 egg
- 3/4 cup dairy sour cream
- 1/4 teaspoon seasoned salt
- 1 cup milk
- 3 cups Bisquick baking mix

Sauté onion in margarine until soft. Beat egg in a small bowl; stir in sour cream until blended; add onions and seasoned salt. Stir milk into baking mix to form a soft dough; turn into a lightly sprayed (with Pam) or aluminum lined Dutch Oven. Bake for approximately 20 minutes or until top is set.

Herb Bubble Ring

Submitted by Jim and Donna Collie



- 1/2 cup grated Parmesan cheese
- 1 tablespoon parsley flakes
- 1/2 cup dried basil leaves
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- 3 cups Bisquick mix
- 3/4 cup dairy sour cream
- 1/4 cup milk
- 1/4 cup margarine, melted

Spray Dutch Oven with Pam, or line with aluminum foil. Mix cheese, parsley, basil, garlic powder and paprika; reserve. Mix baking mix, sour cream and milk until soft dough forms; beat vigorously 30 seconds. Gently smooth dough in ball on floured aluminum foil or wax paper. Knead 10 times. Shape into 1 inch balls. Dip each ball into melted margarine, then roll in cheese mixture to coat. Arrange balls about 1/4 inch apart in layers in oven. Sprinkle any remaining cheese mixture over top. Bake until golden brown, about 20 minutes.

Corn Casserole

Submitted by Jim and Donna Collie



- 1 can whole corn with juice
- 1 can cream style corn
- 1/2 cup melted butter
- 1 package Jiffy corn bread mix
- 1 cup sour cream
- 2 eggs
- 1 cup cheddar cheese

Mix all ingredients together, except cheese. Bake at 350 degrees for 25-30 minutes. Add cheese on top and bake for 8-10 minutes more.

Fresh Tomato Sauce Picante

Submitted by Jim and Donna Collie



- 1 medium size tomato, finely chopped
- 1 small onion, finely chopped (1/4 cup)
- 6 springs cilantro or Italian parsley (leaves only), finely chopped (1 tablespoon)
- 3 serrano chilies, seeded and finely chopped; or 1 can green chili, finely chopped
- 1/2 teaspoon salt
- 1/2 cup water

Combine tomato, onion, cilantro, chilies, salt and water in a bowl. Cover; let stand about 30 minutes before serving. This sauce is best eaten the same day, as it soon loses its crispness and flavor.

Cinnamon-Raisin Roll-Ups

Submitted by Jim and Donna Collie



- 2 cups Bisquick baking mix
- 1/2 cup raisins (can omit)
- 1/2 cup dairy sour cream
- 3 tablespoons milk
- 2 tablespoons margarine, softened
- 1/4 cup packed brown sugar
- 1/4 cup finely chopped nuts
- 1/2 teaspoon ground cinnamon
- 2 tablespoons margarine, melted
- Granulated sugar

Spray Pam on the inside of Dutch Oven. Mix baking mix, raisins, sour cream and milk; beat 20 strokes. Smooth into ball on floured aluminum foil or wax paper. Knead 10 times. Roll into rectangle, approximately 12 x 10 inches. Spread with softened margarine (can use squeeze margarine also). Mix brown sugar, nuts and cinnamon; sprinkle over dough. Roll up tightly, beginning at 12" side. Pinch edge into roll. Cut into 12 slices. Place slices, cut sides down, in the bottom of Dutch Oven. Brush melted margarine over the tops, sprinkle with granulated sugar. Bake until golden, about 13 minutes. Top with margarine if desired.

Aztec Toothpicks

Submitted by Jim and Donna Collie



Heat a white flour tortilla in skillet or top of vagabond stove. Spread cream cheese on tortilla; sprinkle on brown sugar and cinnamon. Roll up tortilla and pig out. Great breakfast, sweet roll or night time snack.

Biscuits

Submitted by Jim and Donna Collie



- 4 cups flour
- 2 tablespoons baking powder
- 1 teaspoon salt
- ½ cup shortening
- 1 ½ cups milk or water

Combine dry ingredients. Work in shortening with a knife or fingers until evenly distributed. Add milk gradually, mixing lightly and quickly until there is no dry flour in dish. Pinch off desired amount for each biscuit and bake.

Sopapillas

Submitted by Jim and Donna Collie



- 4 cups sifted all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons sugar
- 2 tablespoons vegetable shortening
- 1 cup milk
- Vegetable oil for frying

Mix flour, baking powder, salt and sugar into a large bowl. Cut in shortening until mixture resembles cornmeal. Stir in milk until mixture forms a firm dough. Knead dough on lightly floured aluminum foil or waxed paper just until smooth. Cover; let rest 20 minutes. Roll out to 1/4 inch thickness; cut into squares or diamonds. Heat oil in a Dutch Oven until hot. Fry sopapillas, a few at a time, turning often so they fry evenly until golden brown. Remove from oil with slotted spoon to paper towels to drain. Serve hot with butter & honey or sprinkled with cinnamon sugar.

Monkey Bread

Submitted by Loreen McMillan, CS Roundtable



- 4 cans biscuits
- 1 cup sugar
- 1 cup brown sugar
- 4 tablespoons cinnamon
- 1 stick margarine or butter

Cut biscuits into quarters. Mix sugar and cinnamon in plastic bag. Drop quarters into bag and coat well. Place in Dutch oven or other baking dish (bunt pan works well too). Melt butter and pour over the quarters. Bake at 350 degrees for 35 minutes.

Hot Cheese Funnies (Pretzels)

Submitted by Loreen McMillan, CS Roundtable



- 1 package dry yeast
- 1 ½ cup very warm water
- 3 ½ cup flour
- 1 cup grated cheddar cheese
- 1 egg

Dissolve yeast in water. Stir in flour and cheese. Knead dough until smooth. Add more flour, 1 teaspoon at a time if dough is too sticky. Break off walnut sized pieces and roll into 12" long rope. Twist into pretzel shape or whatever shape the boys think is pretzel shape. Place on ungreased cookie sheet and brush with beaten egg. Bake at 425 degrees for 15-20 minutes. Warm pretzels are great dipped in melted cheese or soft cheese spread.

Twisters

Submitted by Loreen McMillan, CS Roundtable



- biscuit mix
- milk or water
- honey

Follow the directions on the biscuit box, using a little less liquid than called for. Twist the dough around the end of a green stick. Hold, rotating slowly, over hot coals of fire until cooked. Dip into honey and enjoy. Can also use butter or jam.

Campfire Biscuit Twists

Submitted by Loreen McMillan, CS Roundtable



Use canned refrigerated biscuits or bread dough. Mold into a ribbon about two inches wide and a thick as your little finger. Use a stick about three inches thick. Cover end of stick with foil. Wrap the dough around the stick and pinch together at each end to prevent it from unwinding. Toast over hot coals. Bread will slip off stick easily when done. Butter the inside, put jam in the middle or eat plain.

Campfire Éclairs

Submitted by Loreen McMillan, CS Roundtable



Use refrigerated crescent roll dough to make éclairs. Use a stick two to three inches thick. Cover end with foil. Wrap the dough around the stick and pinch together. Toast over hot coals. Éclairs should slip off easily when done. Fill with instant pudding made in a plastic bag or canned whipped cream.

Snacks

Peanut Candy Mice

Submitted by Ellen Guthrie, Pack 105, Troop 13,
Venture Crew 44



Prep: 1 hr

Tip: Have the peanut butter at room temperature before you start.

- ½ cup smooth peanut butter
- ½ cup light corn syrup
- 1 cup nonfat dry milk
- 1 teaspoon vanilla extract
- 1 1/3 cups confectioners' sugar

For features: multicolored nonpareils or red hots or mini M&Ms, red licorice laces

1. In a large bowl with heavy-duty electric mixer, or by hand with a wooden spoon, beat peanut butter, corn syrup, dry milk and vanilla until well blended.
2. With mixer on low speed (or with a spoon), gradually beat in as much confectioners' sugar as the mixer can handle. Scrape mixture onto work surface and knead in any remaining sugar. Note: It takes time but knead ALL the sugar into the candy. It works to "knead" in the bowl.
3. For each mouse: Break off enough mixture to roll into a 1-inch ball for the body, then enough to roll into a ½ inch ball for the head. Press small ball on large ball, then lightly pinch head to form a rounded nose. Break off enough mixture to form two small balls for the ears. Press each ball between thumb and forefinger to flatten. Press onto head. Repeat for more mice.
4. Press a candy onto end of nose. Repeat with 2 more candies for eyes. Cut a length of licorice lace and insert into body (large ball) for tail.

Store in a cool place (not refrigerator) up to 2 weeks, tightly covered, with waxed paper between layers.

G.O.R.P. (Good Old Raisins and Peanuts – Trail Mix)



Submitted by Dan Elsbernd, 1st Year Webelo, Pack 175

- 1 cup of Apple Jacks
- 1 cup of peanuts
- 1 cup of M&Ms
- 1 cup of raisins
- 1 cup of chocolate chips

Put everything in a bag and shake it all up. Great for hikes or snacks.

OREO® Ladybug

Submitted by Chris Eberle, CS Roundtable



Prep time : 15 min
Ready in :15 min

Ingredients:

- 2 OREO Chocolate Sandwich Cookies
- 4 tsp. red-tinted vanilla frosting
- 2 tsp. miniature semi-sweet chocolate chips
- 2 Mini OREO Bite Size Chocolate Sandwich Cookies
- 4 pieces black string licorice (1 inch)

Preparation:

Split large OREO Cookies, leaving filling on 1 side of each cookie. Cut sides with filling in half to make "ladybug's wings." Spread plain side of each wing with frosting. Press chocolate chips into red frosting for "spots."

Secure wings, red frosting sides up and rounded edges out, to tops of remaining plain cookie halves with additional frosting, separating wings slightly.

Attach Mini OREO Cookies to the bases of the wings with additional frosting for the "heads," standing each Mini OREO on its side. Secure licorice pieces to the heads with additional frosting for the "antennae."

Trail Mix

Submitted by Lyle Staley



I have each Scout bring enough of each of the following ingredients to feed himself and any family member or guest that may be accompanying him:

- Dry, unsweetened cereal
- Nuts (any kind)
- Sunflower seeds (kernels only)
- Raisins
- M&Ms
- Dried fruits
- Pretzels (mini)
- Anything else you would want to add to a "trail mix" recipe.

I then let each Scout pour their ingredients into a large paper sack. When all ingredients have been added, each Scout is allowed to shake the sack. Serve on napkins, in drink cups, plates, whatever. The Scouts love it. (*Editors note: Be sure to ask about allergies before everyone dumps their ingredients.*)

Cookie Hamburger

Submitted by Loreen McMillan, CS Roundtable



vanilla wafers
green and red frosting
chocolate mint
white corn syrup
sesame seeds

For the bun, use two vanilla wafers, rounded side out. On the bottom wafer, spread green frosting for "lettuce". For the "hamburger", place a chocolate mint over the frosting. Over the hamburger, spread red frosting for "catsup". Top with the other wafer. Drizzle a thin layer of white corn syrup over the top of the bun and sprinkle with sesame seeds.

Bugs on a Log

Submitted by Loreen McMillan, CS Roundtable



celery
peanut butter or cottage cheese
raisins, sunflower seeds, or sesame seeds

Stuff celery with the peanut butter or cottage cheese. Sprinkle with raisins or seeds and enjoy.

Bird Seed

Submitted by Loreen McMillan, CS Roundtable



4 cups popped popcorn
1 cup any dry cereal
½ cup mixed dried fruit pieces
¼ cup tiny marshmallows
¼ cup peanuts or sunflower seeds
¼ cup M&M candies

Combine all ingredients in a large grocery bag. Close top securely by folding it over. Shake thoroughly to mix ingredients. Pour into bowls or cups to eat. If desired, put into individual ziploc bags and take on a hike or field trip.

No Bake Cookies

Submitted by Loreen McMillan, CS Roundtable



Mix together:
1 cup powdered sugar
1 cup peanut butter
2 tablespoons margarine
½ cup nuts (optional)

Shape into marble-sized balls and roll in finely chopped nuts or chocolate sprinkles.

Nut Butter Cookies

Submitted by Loreen McMillan, CS Roundtable



Mix together:
½ cup peanut butter
2 tablespoons honey
Knead in 3 ½ tablespoons instant dry milk.
Add ½ cup raisins.
Make into any shape you want.

Snow Balls

Submitted by Loreen McMillan, CS Roundtable



Mix together:
1- 6 oz pkg chocolate chips
1/3 cup evaporated milk
Add:
1 cup powdered sugar
½ cup chopped nuts
Shape cookies and roll in coconut or powdered sugar.

Johnny Appleseed Smiles

Submitted by Loreen McMillan, CS Roundtable



1 medium red apple, cored and sliced
peanut butter
tiny marshmallows

Spread one side of each apple slice with peanut butter. Place 3 or 4 tiny marshmallows on top of the peanut butter on one apple slice. Top with another apple slice, peanut butter side down. Squeeze gently. Eat right away. Makes 8 to 10.

Make Your Own Tootsie Rolls

Submitted by Loreen McMillan, CS Roundtable



2 tablespoons margarine (softened)
½ cup corn syrup
2 squares chocolate (melted)
1 teaspoon vanilla
3 cups powdered sugar
¾ cup dry powdered milk

Put all ingredients in double plastic bag (or Ziploc bag) and knead until well mixed. Roll into balls or log shapes.

Cook-No Bake Recipes

Submitted by Loreen McMillan, CS Roundtable



Chocolate No Bake Cookies

- ½ cup butter
- 2 cups sugar
- ½ cup water
- 2 tablespoons cocoa
- ½ cup peanut butter
- 3 cups oatmeal or 1 cup coconut

Mix butter, sugar, water, and cocoa together. Bring to a boil for 30 seconds. Remove from heat and add peanut butter, oatmeal or coconut. Drop on wax paper and let harden.

Hop Toad Popcorn

Submitted by Loreen McMillan, CS Roundtable



- 1/3 cup vegetable oil
- ½ cup popping corn
- ½ tsp salt
- 2 tbsl parmesan cheese

Put oil, corn, in center of 18" square piece of foil. Fold into pouch, carefully turning down all seams just twice so steam won't escape. The pouch will seem too big for the corn, but the corn needs room to pop! Push pouch onto cooking stick by poking stick through the center of the top, just under the fold. Hold low over hot coals, shaking gently and constantly. Soon you will hear popping. When popping stops or slows to more than 5 seconds between pops, open pouch carefully and add Parmesan cheese.

Puppy Chow

Submitted by Loreen McMillan, CS Roundtable



- ½ cup peanut butter
- ½ cup butter or margarine
- 6 oz chocolate chips
- 10 cups corn Chex cereal
- 2 cups powdered sugar

Melt peanut butter, butter or margarine, and chocolate chips in a saucepan over medium heat. Pour over corn Chex, being sure that all cereal is coated. Put 2 cups powdered sugar in a large paper bag. Put cereal in bag and shake gently until all cereal is coated. Pour out on wax paper to cool.

Chocolate Spiders

Submitted by Loreen McMillan, CS Roundtable



- 1- 12 oz bag semi-sweet chocolate chips
- 1- 6 oz bag butterscotch chips
- 1- 17 oz can salted peanuts
- 1- 13 oz can chow mein noodles

In a medium saucepan over very low heat, melt the chocolate and butterscotch chips. Quickly stir in the peanuts and chow mein noodles. Drop by spoonfuls on wax paper and refrigerate until hard.

Chocolate Spiders 2

Submitted by Loreen McMillan, CS Roundtable



- 12 oz Twizzlers, chocolate flavor
- 4 oz milk chocolate candy melts or
- 4 oz chunk chocolate

Cut Twizzlers into 1 ½ inch pieces. Slice each piece in half lengthwise. On waxed paper place 4 legs (Twizzler pieces) on each side and then drop 1 teaspoon melted candy in middle for body. Use a toothpick to smooth to a uniform circle and connect all candy pieces. Cool completely before removing from waxed paper.

S'mores

Submitted by Loreen McMillan, CS Roundtable



- 1 whole graham cracker
- ½ milk chocolate bar
- 1 marshmallow

Break the cracker in half. Put on half chocolate bar, set aside. Put marshmallow on stick and toast over coals until golden brown. Put marshmallow on top of chocolate and cover with other half cracker. Press together and hold about 30 seconds while marshmallow melts the chocolate. Careful-marshmallow stays hot for a long time.

Snack Food Sculptures

Submitted by Loreen McMillan, CS Roundtable



Materials needed: bread sticks, pretzels, cheese curls, potato chips, crackers, popcorn, and other interesting-shaped foods; carton of sour cream, package of cream cheese, package of dried onion soup mix. Instructions: Soften cream cheese and blend in the soup mix and enough sour cream to make it into a thick paste. Use this to "glue" the snack foods together in unique creations.

Drinks

Russian Tea

Submitted by Loreen McMillan, CS Roundtable



- 1 1/4 cup Tang
- 1/2 cup sugar
- 1/3 cup instant tea
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cloves dash of salt

Mix together. Put 2 to 2 1/2 teaspoon of mixture in cup and add boiling water over it. May be served cold with ice. Store in air-tight container. Note: This is very soothing for a sore throat or a cold.

Peanut Butter Milk Shake

Submitted by Loreen McMillan, CS Roundtable



- 1/2 cup milk
- 1 tablespoon peanut butter
- 1/2 cup vanilla ice cream

Place all ingredients in a plastic container with a tight fitting lid. Shake vigorously until smooth. Or combine milk and peanut butter in a blender and blend on high until smooth. Add ice cream and blend until it reaches desired thickness.

Indian Style Lemonade

Submitted by Loreen McMillan, CS Roundtable



- 8 cups water
- 1/2 cup fresh lime juice
- 2/3 cup fresh lemon juice
- 1 1/3 cup maple syrup
- 1/2 tablespoon grated ginger
- 1/8 teaspoon cayenne, optional

Combine all ingredients in a large pitcher or punch bowl. Serve at room temperature or chilled.

Bugblood or Bug Juice

Submitted by Loreen McMillan, CS Roundtable



Mix a yellow drink (citrus soda or lemonade) with a blue one (Kool-Aid or juice). You'll end up with a radioactive shade of green.

Hot Spiced Cider

Submitted by Loreen McMillan, CS Roundtable



- 1 small orange
- 2 cups apple juice or cider
- 3 whole cloves
- 1 cinnamon stick

Cut orange into 6 wedges. Combine wedges, apple juice, cloves, and cinnamon stick in pan. Place pan over medium heat. Bring to boil, reduce heat and simmer 15 minutes. Remove pan from heat. Pour mixture through sieve into mugs. Drink while still warm.

Hot Chocolate Mix

Submitted by Loreen McMillan, CS Roundtable



- 5 1/2 cups nonfat dry milk powder
- 2 1/2 cups pre-sweetened cocoa powder
- 2 cups tiny marshmallows,
- 3/4 cup powdered non-dairy creamer

Mix well, put into an air-tight container to store. Makes about 9 1/2 cups mix (enough for about 28 servings).

To use: measure 1/3 cup mix for each serving. Put mix into a mug, add hot water, stir.

Desserts

Fruit Cobbler

Submitted by Pack 175



2 cans of fruit pie filling (we've tried apple, peach, pear, cherry and blueberry)
2 boxes yellow or white cake mix
1 1/2 cups brown sugar
1 1/2 cups quick cook oatmeal
1 1/2 sticks of butter

1. Line dutch oven with aluminum foil (not necessary, but makes clean-up easier).
2. Empty 2 cans of pie filling into the bottom of the dutch oven and spread evenly.
3. Pour in 2 boxes of cake mix and spread evenly.
4. Top with brown sugar, oatmeal and butter cut into slices.
5. Put lid on oven, put on top of 12 hot coals and put another 8 on top of the lid. Cook for 45 minutes.

Chocolate Cherry Cobbler

Submitted by John Emslie, Pack 175



2 cans cherry pie filling
2 boxes chocolate cake mix
3/4 cup water
1 12 oz bag chocolate chips
1 1/2 stick of butter

1. Line dutch oven with aluminum foil (not necessary, but makes clean-up easier).
2. Empty 2 cans of cherry pie filling into the bottom of the dutch oven and spread evenly.
3. Pour in 2 boxes of chocolate cake mix and spread evenly.
4. Sprinkle cake mix with water - makes the cobbler more moist
5. Top with chocolate chips and butter cut into slices.
6. Put lid on oven, put on top of 12 hot coals and put another 8 on top of the lid. Cook for 45 minutes.

Pumpkin Dump Cake

Submitted by Rhonda Elsbernd, Pack 175



1 30 oz can of pumpkin pie mix
1 5oz can of evaporated milk
2 eggs
1 yellow cake mix
2 sticks of butter

1. Line dutch oven with aluminum foil (not necessary, but makes clean-up easier). *You can also use a 9x13 pan.
2. Empty pumpkin pie filling into the bottom of the dutch oven along with eggs and evaporated milk.
3. Mix and spread evenly.
4. Pour in box of cake mix and spread evenly.
5. Top butter cut into slices.
6. Cook: Put lid on oven, over 12 hot coals and put another 8 on top of the lid. Cook for 45 minutes.
7. Put into oven at 350 degrees for 30-45 minutes until top is golden brown.

Make Your Own Ice Cream

Submitted by Danny Baumgartner, Cub Pack 175



What you need:

4 cups crushed ice
1/2 cup rock salt
1 quart-size zip-close bag
1 sandwich-size zip-close bag
1/4 cup milk
1/4 cup heavy cream
2 tablespoons sugar
1/2 teaspoon vanilla
scissors, small bowls, spoons

What to do:

1. Put 2 cups of crushed ice and 1/4 cup of rock salt into the quart-size zip-close bag. Pour the milk, heavy cream, sugar, and vanilla into the sandwich-size bag. Seal this bag tightly.
2. Place the smaller bag inside the larger bag. Gently squeeze out the air and seal it carefully. Continue squeezing it gently for about 5 minutes.
3. Drain the water from the larger bag, and add the remaining ice and salt. Seal and squeeze until the mixture is very thick.
4. Remove the small bag from the ice and dry the outside of the bag. With scissors, cut one of the bottom corners off the small bag and squeeze the contents into small bowls. Enjoy!

Impossible Pecan Pie

Submitted by Jim and Donna Collie



- 1 ½ cups chopped pecans
- ¾ cup packed brown sugar
- ¾ cup milk
- ¾ cup light or dark corn syrup
- ½ cup Bisquick baking mix
- ¼ cup margarine or butter, softened
- 4 eggs
- 1 ½ teaspoon vanilla

Grease pie plate. Sprinkle pecans in plate. Beat remaining ingredients until smooth. Pour into pie plate. Put into Dutch Oven and bake until knife, when inserted into center, comes out clean. Approximately 50-60 minutes.

Pineapple Upside Down Cake

Submitted by Jim and Donna Collie



- 1 can pineapple (6 oz)
- ½ cup pecans
- ½ cup brown sugar
- 1 square margarine
- 2 yellow cake mixes, or 3 golden pound cake mixes

Mix cake mixes according to directions. Line the Dutch Oven with aluminum foil, place oven onto the heat, level it and melt the margarine in the oven. When melted, add the brown sugar, then the pineapple slices, then the pecans. This will be the glaze. Pour cake on top of glaze. This dessert doesn't require much heat on the bottom, just enough to brown the glaze - about 8 briquettes should be plenty. Bake for approximately 25 minutes. Check it every 15 minutes and when golden brown, test it to see if it is done. If it is, take off the heat and lift the cake out of the oven by the aluminum foil. Put a pan or board on it and then turn it over quickly so that the glaze is on top. Remove the foil.

Dessert - Cinn-Full Apples

Submitted by Randy Volz



- 1 Apple, cut in 6 wedges (remove seeds)
- cinnamon red-hots
- small marshmallows
- Allspice

Lightly dust wedges with allspice. Place apple wedges in bottom of foil pouch, add red hots and marshmallows. Bake upright in coals 30-35 minutes.

Banana Splits

Submitted by Rhonda Elsbernd, Pack 175



- Banana
- Chocolate bar
- Mini marshmallows

Cut a whole, unpeeled banana half-way through from end to end. Place marshmallows and pieces of chocolate bar in the slit. Wrap banana with aluminum foil with the cut side up. Place in coals for 10 to 15 minutes until chocolate and marshmallows are melted. Open the foil carefully and scoop from the banana peel.

Squish! Squash! Ice Cream

Submitted by Loreen McMillan, CS Roundtable



- For each Cub Scout:
- 1/4 cup milk
- 1/4 cup heavy whipping cream
- 1/4 cup sugar
- 1/4 teaspoon vanilla
- 1 quart size resealable bag
- 1 gallon size resealable bag
- 2 cups crushed ice
- ½ cup table salt
- 1 bowl or cup
- 1 pair gloves, optional

Freezer weight bags work best. Form pair groups. Have one of each pair hold the quart bag while the other measures the milk, cream, sugar, and vanilla into it. Close bag squeezing excess air. Partners switch and repeat the process. Place the full quart-size bag inside the gallon bag. Scoop about 2 cups of crushed ice into the gallon-size bag, sprinkle it with salt. Squeeze out the air, seal the big bag, and the fun begins. Partners may wear gloves or mittens to protect fingers from cold. Squish and squash or knead the bags, turning them over occasionally to work the ingredients together and chill throughout. Encourage observation of how the ingredients change during kneading. It takes 10 minutes or more of active manipulation. Pour out the salt-water and ice, rinse the outside of the quart-size bag with cold water to remove the salty residue. Eat ice cream from the bag or scoop into a bowl. Add sprinkles, chocolate chips, fruits, syrups, or other favorite topping.

Vanilla Ice Cream

Submitted by Loreen McMillan, CS Roundtable



ice bucket or small pail
clean coffee can with lid
3-5 trays ice cubes
salt
1 cup milk
1/4 cup honey
1 teaspoon vanilla
1 egg
1/2 cup heavy cream
1 cup strawberries or blueberries (optional)

Beat egg and honey together in coffee can. Add milk, cream, vanilla, and salt, mix together well. Add fruit (if desired) and put lid on can. Put ice in bucket, sprinkle ice with salt. Place can on top of ice. Pack more ice around can and sprinkle with salt. Remove lid. Stir with big spoon for 10-20 minutes, while turning can. Replenish ice and salt. Let can sit in bucket to harden ice cream or put in freezer 2-4 hours. Enjoy!

Impossible Pumpkin Pie

Submitted by Jim and Donna Collie



3/4 cup sugar
1/2 cup Bisquick baking mix
2 tablespoons margarine
1 can (13 oz) evaporated milk
2 eggs
1 can (16 oz) pumpkin
2 1/2 teaspoons pumpkin pie spice
1 teaspoon vanilla

Grease pie plate. Beat all ingredients until smooth. Pour into pie plate. Put into Dutch Oven and bake until knife inserted in center comes out clean. Approximately 50-60 minutes.

Easy Ice Cream

Submitted by Jim and Donna Collie



1 (14 oz) can Eagle Brand Sweetened Condensed Milk
2/3 cup chocolate flavored syrup
2 cups (1 pint) whipping cream

Put into small cleaned coffee can, put lid on. Put down inside a 3 lb coffee can. Put ice and rock salt around it. Put lid on large can. Roll can, stop and drain water out, and put more ice and rock salt in. Continue until firm.

Singing Apples

Submitted by Rhonda Elsbernd, Pack 175



Apples
Cinnamon sugar

Place an apple on a cooking stick and roast over the coals until the apple peel splits and "sings" (sizzles). Carefully peel away the skin (adults can help with this) and roll in cinnamon sugar.

Spoon Fudge

Submitted by Loreen McMillan, CS Roundtable



1 gallon size Ziploc bag
1 lb powdered sugar
1 stick butter/margarine
1/2 teaspoon vanilla
1/4 - 1/2 cup cocoa
1- 3 oz cube of cream cheese

Place all the ingredients in the bag and squeeze out all the air. Squish and smooch the bag until all the ingredients are well mixed and there is a creamy consistency. All any favorite flavors or stuff (raisins, peanut butter, candies, etc). Take a spoon and enjoy. Enough for several dens to share.

Banana Boats

Submitted by Loreen McMillan, CS Roundtable



banana
miniature marshmallows
chocolate chips

Slice skin and peel back (do not remove the peel) banana peel. Slice through 3/4 of the banana, leaving it in the skin. Place on a piece of foil. Add a small handful of chocolate chips and miniature marshmallows on top of banana, making sure that everything stays in the peel. Wrap in foil. Place on top of coals for 5 to 10 minutes.

Hibernating Bananas

Submitted by Loreen McMillan, CS Roundtable



1 banana
1/2 milk chocolate candy bar, broken into pieces
1/8 cup miniature marshmallows

Peel back one section of banana peel- don't remove it.

Slice across banana, making 1" pieces. Remove every other chunk. You can eat those now. Fill the holes between the remaining pieces with chocolate and marshmallows. Remove peel and wrap in foil. Place in coals, approximately 10 minutes

Ranger's Apple Pie

Submitted by Loreen McMillan, CS Roundtable



1 cooking apple (Granny Smith, Jonathan, or Rome apple)
1/8 cup sugar
1 tsp brown sugar
1 tsp cinnamon

Combine sugar, brown sugar, and cinnamon in resealable plastic bag, set aside. Place apple on cooking stick. Roast 4" over coals, gradually turning apple so all sides will cook. Roast until the skin puckers all over, about 15 minutes. Pull off the skin using a fork or small stick. If peel won't come off easily, cook apple a little longer. You may need an adult to help you.

Put apple in plastic bag (leave it on the stick) and roll in sugar mixture until coated. Return apple to heat, turning slowly, allowing sugar to melt. (Approx. 2 minutes) Eat in a bowl or off your stick after it has cooled.

Cake in an Orange

Submitted by Loreen McMillan, CS Roundtable



1 cake mix and ingredients
10-12 oranges, slice off 1/3 way down from the top, spoon out fruit from the bottom 2/3 leaving an empty shell. Save both pieces.

Fill the shell 1/2 full with cake batter. Place lid back on orange. Wrap oranges in 6"x6" piece of foil. Place in hot coals 10-15 minutes. For a change, try gingerbread mix.

Pineapple Upside Down Cake

Submitted by Loreen McMillan, CS Roundtable



1 slice pineapple
1 plain cake doughnut, sliced in half
1 teaspoon brown sugar
margarine

Butter both halves of the doughnut. On one half, place pineapple slice. Sprinkle sugar over the pineapple. Top with other half of doughnut, butter side down. Wrap in foil and bake over coals for 5-8 minutes, turning several times to prevent burning.

Apple Spice Cake

Submitted by John Emslie, Cub Pack 175



8 large granny smith apples; peeled, cored, sliced and quartered
2 Tbs. flour
1/2 cup dried currants or raisins
1 tsp. ground cinnamon
1/2 cup chopped walnuts
1 tsp. ground nutmeg
1 cup packed dark brown sugar
1 spice cake mix; prepared as directed

In a 12" Dutch oven add apples, currants, walnuts, brown sugar, flour, cinnamon, and nutmeg and stir until well mixed and apples are well coated. Pour cake batter over top of apples and spread evenly. Bake using 14-16 briquettes top and 8-10 briquettes bottom for 60 minutes or until top center of cake springs back when touched. Serve with whipped cream.

Serves: 16

Dump Cake

Submitted by Loreen McMillan, CS Roundtable



1/2 cup brown sugar
1 egg
1 can cherries
1 cake mix
1 stick margarine

Spray pan with non-stick cooking spray. Spread brown sugar evenly on bottom of pan. Cut margarine into thin slices and distribute evenly in pan. Add cherries and juice. Mix beaten egg with cake mix and spread over cherries. Bake at 400 degrees for 25 minutes or until brown. Note: you can also use any fruit with juice such as pineapple or fruit cocktail

Mississippi Mud Cake

Submitted by John Emslie, Cub Pack 175



1 yellow cake mix; prepared as directed

Mud

½ cup cocoa powder

2 cups brown sugar

2 cups hot water

2 tsp. vanilla

1 tsp. cinnamon

Topping

10 oz. bag semi-sweet chocolate chips

¾ cup chopped pecans

powdered sugar

Line the bottom and sides of a 12" Dutch oven with heavy foil. To the oven add prepared cake mix.

Prepare The Mud: In a separate bowl combine all "Mud" ingredients and stir until well mixed. Pour mud mixture over the cake batter.

Bake: Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60 minutes.

Sprinkle chocolate chips and pecans over top of cake about 5 minutes before cake is done.

Dust top of cake with powdered sugar just before service.

Serve warm with whipped cream.

Serves: 10-12

Everything Else

Ice Cubes

Submitted by the Hesse Family, Pack 175



Equipment Needed:

- 1 Refrigerator with freezer unit
- 1 ice cube tray

Ingredients

Water

Pour tepid water into ice cube tray. Place water filled ice cube tray in refrigerator freezer unit. Let the water stand in the ice cube tray until frozen. Remove ice cube tray from refrigerator freezer. Pour warm water over the bottom of the ice cube tray until ice cubes melt slightly and can be removed from the ice cube tray. Place ice cubes in your favorite drink for chilling effect

Genuine Australian Camel Stew



Submitted by Shawnee District Cub Scout Roundtable Leadership Team, Loreen McMillan, Chris Eberle, Don Payne

- 3 medium sized camels
- 500 bushels potatoes
- 200 bushels carrots
- 3000 sprigs parsley
- 1000 gallons brown gravy
- 1 ton salt
- 1 ton pepper
- 100 bushels onions
- 2 small rabbits

Cut camels in bite-sized pieces, cube vegetables. Place meat and vegetables into pan and cover with brown gravy. Simmer slowly for four weeks, stirring occasionally. Garnish with parsley. Should serve 3800 people. If more are expected, add two rabbits.